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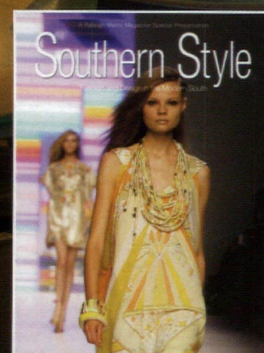
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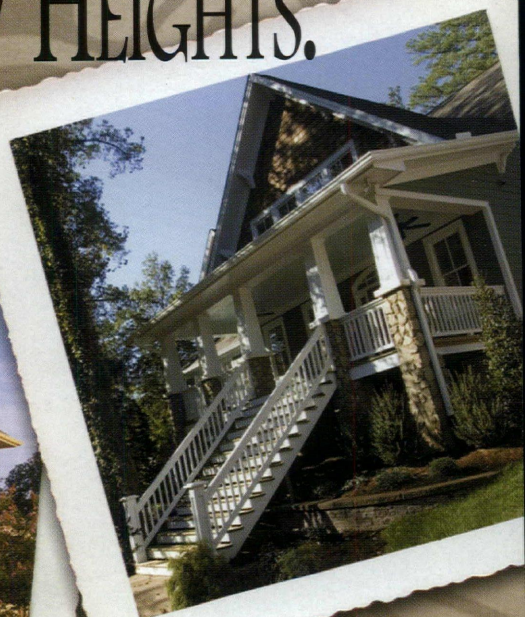
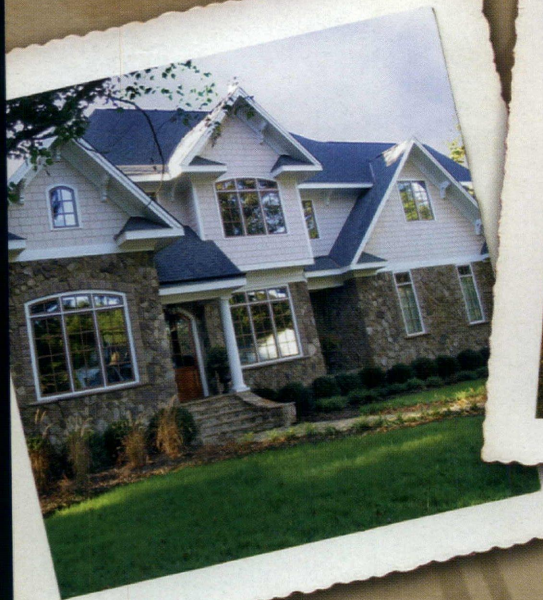
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A woman with dark hair is posing in a bright yellow, crinkled taffeta bustier dress. She is looking back over her shoulder at the camera. Her arms are extended forward, and her legs are slightly apart. She is wearing black high-heeled shoes. The background is a solid dark color.

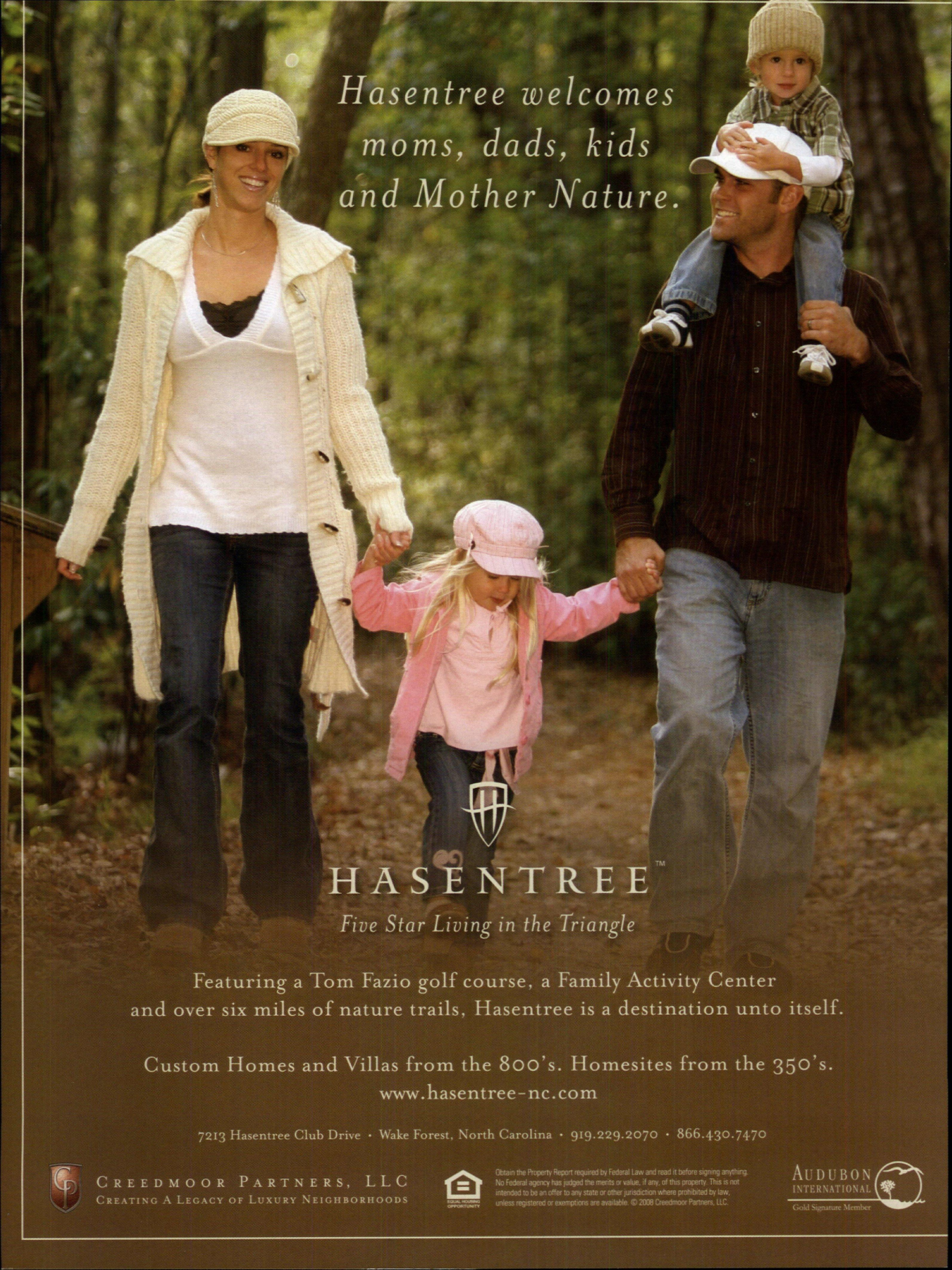
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DO NOT READ AT ONE TIME

You aren't required to start with the soup course digging into *Metro's* monthly feast. You can go to the middle or back, or to your favorite columnist or feature — anywhere in the magazine you choose. But this month's menu is a challenge, as you will soon see.

I'm sticking the fork right in one of the main courses, *Metro's* quarterly Southern Style special section, this edition introducing a complete guide by garden guru Helen Yoest to area garden tours preparing to start as spring draws nigh. And in lieu of a restored historic home usually associated with Southern design, Diane Lea tumbled across a dream-come-true modern house set on one of the inner edges of Raleigh's Inside the Beltline neighborhoods. And for fashion, Southern Style contributor Linda Russell visited the PGA Merchandise Show in Florida and reports back on what to wear on the links in our golf-crazy region. For when the weather warms up, we offer suggestions for spring looks and must-haves when spring finally arrives. And note that *Metro* has been named the official publisher for the program for the Woman's Club of Raleigh's ASID Showhouse set to kick off in early May.



When spring does finally come, everyone's fancy turns to theabled North Carolina coast. But will it be the same in the years ahead? In a series kicking off this month, Editor-at-Large Jim Leutze interviews the candidates for governor to ask them their feelings and policies concerning hot button issues facing our crowded shores. This month he speaks with Republican candidate Fred Smith and Democrat candidate and Lt. Gov. Bev Perdue. This menu item in the *Metro* monthly feast is not only good, but it's also good for us all to know.

Here we are wearing out a food metaphor for this issue and

already I haven't mentioned *Metro's* annual Food and Wine special section, this year featuring the age-old topic: Lets' do lunch. Moreton Neal explores the possibilities by category and adds a plateful of restaurant news, including the demise of some favorite area eateries. And wine critic Barbara Ensrud serves a jeroboam of choice among the region's ever-more sophisticated wine lists and plans out a trip to the Yadkin Valley — the state's only designated wine region — to perk up your spring travel plans.

(Here it is appropriate to pause briefly to digest before the hog course).

(Here it is.) Carroll Leggett travels to taste the parts of hogs not discussed in mixed company, a subject of interest in peculiar to native Tar Heels; Art Taylor reviews a modern odyssey; Arch T. Allen pens an insightful essay on the color-blindness of the US Constitution based on several new books; Louis St. Lewis partakes of himself; Philip van Vleck serves up the beautiful and talented Tift Merritt for a delightful dessert; and Mary Ward Boerner could barely carry the serving dish with the activities listed in March Preview.

Time for cigars and brandy, and what better label than the upcoming *Raleigh Spy Conference* set for March 26-28 at the NC Museum of History. Speakers include former CIA officer Tennent "Pete" Bagley (whose uncle, Worth Bagley, is memorialized with a statue on Raleigh's Capitol Square); CIA's chief historian with the inside story of the infamous James Angleton, who turned the Agency inside out in search for an elusive mole code-named Sasha; old friend Brian Kelley with a true and never-before-told story of a double agent and his tragic demise; and all-star journalists Jerry Schecter — formerly *Time* magazine bureau chief and a noted author on Cold War politics and US-Russia relations today — and David Ignatius, editorial page columnist and former bureau chief in the Middle East and Moscow for *The Washington Post* (and the author of highly successful spy novels respected by the intelligence community); plus special guest Stanton Evans, author of the new and controversial book on Sen. Joe McCarthy. Go to www.raleigh-spyconference.com for more information or call Jennifer Hadra at 919-831-0999. Ask anyone who has attended the past four conferences: This is a world-class event and it's right here.

Almost forgot: A sherbet to clear the palette is served in the Correspondence section, this month featuring a plea from noted Southern authority and author John Shelton Reed to vote the right way for the best barbecue in next month's *Metro* readers' poll; comments on the recent owl attacks in Apex reminded readers of our piece theorizing that an owl attacked Kathleen Peterson OUTSIDE her home in Durham; responses to pieces about the subprime mortgage scandal; comments on our guide to organizing your finances; and, importantly, a letter from former UNC women soccer players defending Coach Anson Dorrance in his 10-year ordeal battling a questionable sexual harassment charge by two team members.

Warning: the Surgeon General warns that reading this edition of Metro Magazine in one sitting can cause sensory overload.

—Bernie Reeves, Editor & Publisher

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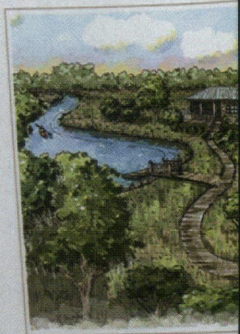
Although modern canoes are typically made of aluminum, fiberglass or plastic, their predecessors were made from hollowed-out logs or tree bark waterproofed with resin. The birchbark canoe used by the first European explorers in North America is still popular among select canoeing enthusiasts today.

*** 8 ***



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BEFORE YOU VOTE ON BEST BARBECUE

It must be about time for your next Metro-Bravo Awards, and before the voting begins, you and your readers need to give some serious thought to the "Barbecue/Ribs" category. It was embarrassing to see the top three places last year go to Red Hot & Blue (a Memphis-style chain), the Q Shack (a Texas-style chain) and Smithfield's Chicken 'N Bar-B-Q (an "Eastern-style" chain that cooks entirely with electricity). Those places are not bad — we've eaten well at all three — but to say that they have the best barbecue "from the Triangle to the Coast" is simply an insult to the hard-working and dedicated men and women at a dozen traditional, locally owned, wood-cooking establishments in *Metro's* region.

Part of the problem comes from the category itself. Maybe there should be separate awards for North Carolina barbecue and for — well, alien barbecue. Don't get us wrong. We like ribs — shoot, we *love* ribs — and Red Hot & Blue serves a reasonable facsimile of what we eat every time we're in Memphis. Just so, when we visit our daughter in Austin, that Hill Country brisket is mighty fine, and the Q Shack (at least the one in Durham) does a great job with it. If you want ribs, by all means go to Memphis — or Red Hot & Blue. If you want brisket, Texas — or the Q Shack — is the place for you. But North Carolina barbecue is whole-hog or pork shoulder, with a vinegar-based sauce, and as different from Texas and Tennessee barbecue as apples from oranges. What if you want *that*?

The Smithfield's chain's is consistently good — about as good as electric-cooked pork can be — but why settle for good when you've got great right down the road? Your readers need to check out the Skylight Inn in Ayden, NC, which has been cooking classic Eastern-style, whole-hog barbecue over hardwood coals since 1947. The Skylight won an America's Classic award from the James Beard Foundation in 2003 and was recently written up in *Gourmet* magazine. Or Bum's in downtown Ayden. Or Allen & Son, north of Chapel Hill, where Keith Allen's devotion to his craft was honored last year by the Southern Foodways Alliance's Tabasco Guardians of the Tradition Award. Or Wilber's in Goldsboro, where Wilber Shirley has shown that a barbecue restaurant doesn't have to be a "joint," and you don't have to cut corners to be successful. Or B's in Greenville, which (when the IRS thought its expenditure on meat was higher than its reported sales justified) proved that it discards 45 percent more

scrap than the average barbecue restaurant.

In fact, eight of the 25 places on the North Carolina Barbecue Society's Historic Barbecue Trail are in *Metro's* region. (See www.ncbbqsociety.com/trail.html for directions.) But those who aren't up for some serious comparative research ought at least to check out The Pit, Ed Mitchell's new place in Raleigh (we haven't been there yet, and we're leery of places that talk about their "concept," but Mr. Mitchell was cooking some serious pig at his less-fancy old place in Wilson), and readers on the coast might want to try High Cotton in Kitty Hawk, run by a boy from Rocky Mount who remembers what Bob Melton's barbecue used to taste like before Melton's switched to gas.

Anyone who hasn't eaten at a few of these places should probably abstain from voting for the region's "best barbecue."

**John Shelton Reed and
Dale Volberg Reed**
Chapel Hill

The Reeds' Holy Smoke: The Big Book of North Carolina Barbecue will be published next fall by The University of North Carolina Press.

STEADFAST SUPPORT FOR UNC WOMEN'S SOCCER COACH ANSON DORRANCE

In the summer of 1998, the women's soccer players at The University of North Carolina at Chapel Hill stood firmly in support of Coach Anson Dorrance after former Tar Heels Debbie Keller and Melissa Jennings brought a sexual harassment lawsuit against him. Now it is almost 10 years later and the support for Anson from his players has not wavered. While the lawsuit was settled recently, we would have loved to see it go to court so the truth could finally be told. Given the opportunity to testify, this is what we would have said: "Everything associated with the sexual harassment claims was completely fabricated. The environment in which we played was nothing but a positive and rewarding one."

Anson Dorrance has coached more than 200 players since the UNC program was formed. Despite statements by the accusers that many more Tar Heel players would support their allegations, not a single player came forward during the last 10 years to substantiate their unfounded claims. Although Anson would sometimes jest and tease his players, it was always in good humor and never off-color as suggested by the accusers in their lawsuit.

Bernie Reeves
Editor and Publisher

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As teammates and, in some cases, roommates of Jennings and Keller, we spent a great deal of time together daily during our years at UNC. At no point during their UNC soccer careers did either Keller or Jennings ever voice any concern to anybody over the environment inside the program. More importantly, none of us witnessed any actions that would support their claims. Therefore, it came as a complete shock to all of us when, two years after Keller's career at UNC ended — and months after Jennings was cut from the team — the lawsuit was filed.

During the past decade, we believe that the media have continuously portrayed Anson unfairly based on hearing only the accusers' side of the story. Because Anson was advised by his lawyers not to comment on the lawsuit, none of us were ever contacted to put the real story in context. The public assumes that by settling the lawsuit, Anson is admitting he did wrong, when in fact he has only apologized if his words were unintentionally hurtful to any of his players. Also, as part of their settlements, Keller and Jennings both admitted that they personally were not harassed by Anson; rather they were filing the lawsuit because they felt the environment was hostile and other players needed to be protected.

As players in that same environment, we never felt at all threatened or uncomfortable. While Keller and Jennings both experienced disappointing endings to their UNC careers — which they blamed on Anson — we could only speculate as to what really motivated them to file this lawsuit. We were there at UNC alongside them, and we firmly believe that any allegations of sexual harassment are absolutely not true.

We are disappointed that Anson's name has been dragged through the mud for a decade based on sensationalized allegations, most of which have since been recanted by his accusers. The real truth is that Anson is not only a wonderful teacher of the game of soccer, but also an incredible mentor and teacher of valuable life lessons. We would like to thank both Anson Dorrance and his assis-

tant coach, Bill Palladino, for affecting all of our lives in such a positive way. We have always been, and will continue to remain, steadfast in support of our coaches and the UNC women's soccer program.

Meredith Florance Beard (1997-2000)

Jenni Branam (1999-2002)

Susan Bush (1999-2002)

Cindy Parlow Cone (1995-1998)

Robin Confer (1994-1997)

Sarah Dacey (1993-1996)

Lorrie Fair (1996-2000)

Aubrey Falk Largaespada (1994-1997)

Elizabeth Marslender Deegan (1995-1996)

Siri Mullinix (1995-1999)

Leslie Gaston (1999-2002)

Gretchen Overgaard Hunt (1996-1997)

Julia Marslender McGeorge (1997-2000)

Tiffany Roberts Sabaydak (1995-1998)

Beth Sheppard (1995-1999)

Danielle Borgman Sunderhaus (1998-2001)

OWL ATTACKS

The two young men being struck by an owl Jan. 25 in Apex surely sounds a lot like what I think happened to Kathleen Peterson that warm December night in 2001.

I've watched the video of them and am impressed with the power of the quick hit a comparably small owl can deliver to a tall, strong man. Lucky for Mr. Unger and Mr. Cox, they had no alcohol or tranquilizers in their bodies to cause more profuse bleeding. Even more lucky they were not alone as Mrs. Peterson was when she was knocked down in her yard and ran, dazed, to the safety of her home.

As it was, the men in Apex report there was an enormous amount of blood after they were cut and hit by the owl's sharp talons. I wish the Durham jury could have heard such a report when Mr. Peterson was on trial for his freedom four years ago.

Thank you for your fine magazine and your work to inform the community about what happened to Kathleen Peterson.

*Joan Miner
Durham*

OWL ATTACK

I read a very interesting article on WRAL News online that confirmed an owl attack on two businessmen, Byron Unger and Chris Cox, along with pictures. It put me in mind of the trial of Michael Peterson, who was found guilty of the murder of his wife,

mostly because of the multiple wounds found on her head.

Friends of Mr. Peterson put forth that the wounds found on his wife's head were consistent with those of the talons in an owl attack and that owls had been seen in the area. The prosecution laughed at that theory and responded that owls do not attack people. Seems like that article proved it can and did happen in Apex on US Highway 64.

It's sad to think that a man may be serving a life sentence for a crime Mother Nature committed. I think the new finding puts doubt into the what may of happened that night.

*J. Giglio
Via the Internet*

(Editor's Note: Metro Magazine ran an article on this subject in the July 2006 issue. Go to www.metroinc.com and enter key word "owl theory.")

NOT FAR ENOUGH ON MORTGAGE SCANDAL

To Bernie Reeves: Great editorial in your My Usual Charming Self column in the February 2008 issue ("High Crimes On Wall Street"), but you don't go far enough. I share your disdain for the "young jerks" and older con men who lied or hid facts to sell financial products with no regard to their actual soundness, but they're like the street corner drug dealers, dishonest and contemptible — but far down the criminal food chain. The biggest criminals are those who walked the halls of Congress and state legislatures and imposed policies, which took from the productive to give to themselves and/or their friends. They took from honest individuals and businesses to buy votes or give favors to those who helped elect them, while the press provided cover by leading the public to blame the wrong people, including the businesses that were victims of bad policies rather than the cause of our problems. Whether politicians act through ignorance or for personal benefit doesn't affect the negative outcome. When will we go after the source of the problem instead of treating the symptoms?

Deregulation of the Savings and Loan industry in the late '70s was poorly handled, to be sure, but let me assure you, as a tax professional who saw the mess "up close and personal," bad tax policy caused the crash. First, Congress put in place very generous depreciation rules, which permitted high-income

individuals to profit by borrowing money to invest in real estate so they could shelter earned income using depreciation. Then, after trusting investors made investments that would without question be profitable absent government confiscation, Congress introduced the passive loss rules to turn profitable investments into cash-flow killers. Congress made it impossible for many investors to pay their debts because they took away the tax savings they had promised, and the S&Ls caught the worst of the problem because they held so many mortgages. Forget the fact that Sen. John McCain was one of the Keating Five. The biggest criminals were the Congressman, who in essence passed a retroactive tax law, by changing the rules on existing investments, to increase the government's take at the expense of the investors.

The fed dealt with the burst of the high-tech bubble, which "solved" the S&L bust by creating a new housing bubble, but the rising tide of debt was ignored since Congress is the biggest credit junky. Bush and LBJ have a lot in common beyond the Iraq/Vietnam comparisons ... guns and butter don't mix well, to use the old economics axiom. War costs push up debt and further weaken the dollar, and to accommodate some manufacturers, Congress and the fed do nothing (or make matters worse) while the dollar weakens, cheapening the federal debt while stealing from thrifty citizens. Of course, some of us always expected the politicians in DC to deal with the debt by defaulting in all but name, but the world is changed and a lot of that debt is held by other countries that are far less likely to sit back and watch the dollar weaken without protecting themselves.

Congress, in helping create the current problems, pushed banks to lend to people who were not credit-worthy. And to accommodate the push to make credit available to all (including people who couldn't afford to make payments at current interest rates) banks created adjustable rate mortgages. Surprise, the mortgages adjust! And instead of urging a return to the traditional values of honesty and thrift, Bush and Congress respond with more of the medicine that caused the bad patient reaction, borrowing money to give away to buy votes.

Worse yet, our "leaders" talk of freezing interest rates and creating insurance to further remove the risk for stupid behavior from the responsible parties and transfer it to people smart enough to avoid excessively risky behavior. Instead of making it clear that mortgage

lending involves risks and forcing the banks to deal with those risks, we're told we should expand federal mortgage insurance programs. Insanity.

Listening to the Republican (?) candidates for president promise to make cheaper insurance available to Florida residents without transferring the cost to residents of other states was like listening to a group of con men or kindergarten children. Disgusting!!! Have we become a nation of children, who have no concept of economic reality, and politicians elected based on pandering to the children?

I agree that "the greedy worms that cause these economic dislocations should be tracked down and water-boarded for the crime of risking our economic well-being," but I don't think the people who created the problem are going to act to punish themselves.

Isn't it funny that Treasurer Richard Moore, who has helped conceal the debt to state retirees for health care by ignoring it when computing the "prudent" borrowing limit, is running for governor using funds raised from "housewives" while criticizing Gov. Mike Easley for selling seats on the DOT Board? It's almost as funny as the fact that the mayor of a city *Forbes* ranks as one of the 10 most miserable major cities in the US

(Charlotte) is running for governor to address problems like transportation that didn't interest him four years ago when I was running and that was one of my key issues.

McCain and McCrory. What a ticket — if you support amnesty, big government and bad banking practices. I'm feeling as out of place in the Republican Party as I used to feel in the Jim Black/Marc Basnight General Assembly, and for much the same reasons.

Fern Shubert
Marshville, NC

(Editor's Note: Fern Shubert served in the North Carolina General Assembly from Union County and was a candidate for Lt. Governor in 2002.)

39 NUGGETS

I read and re-read the article by Frank Smith in the February 2008 *Metro* on "A Guide to Improve Your Finances in 2008" with great interest. I wish I had seen this article 25 years ago. I counted 39 financial nuggets presented in an objective and concise manner. Thank you for a practical guide for our finances.

B. Conner
Fuquay-Varina, NC



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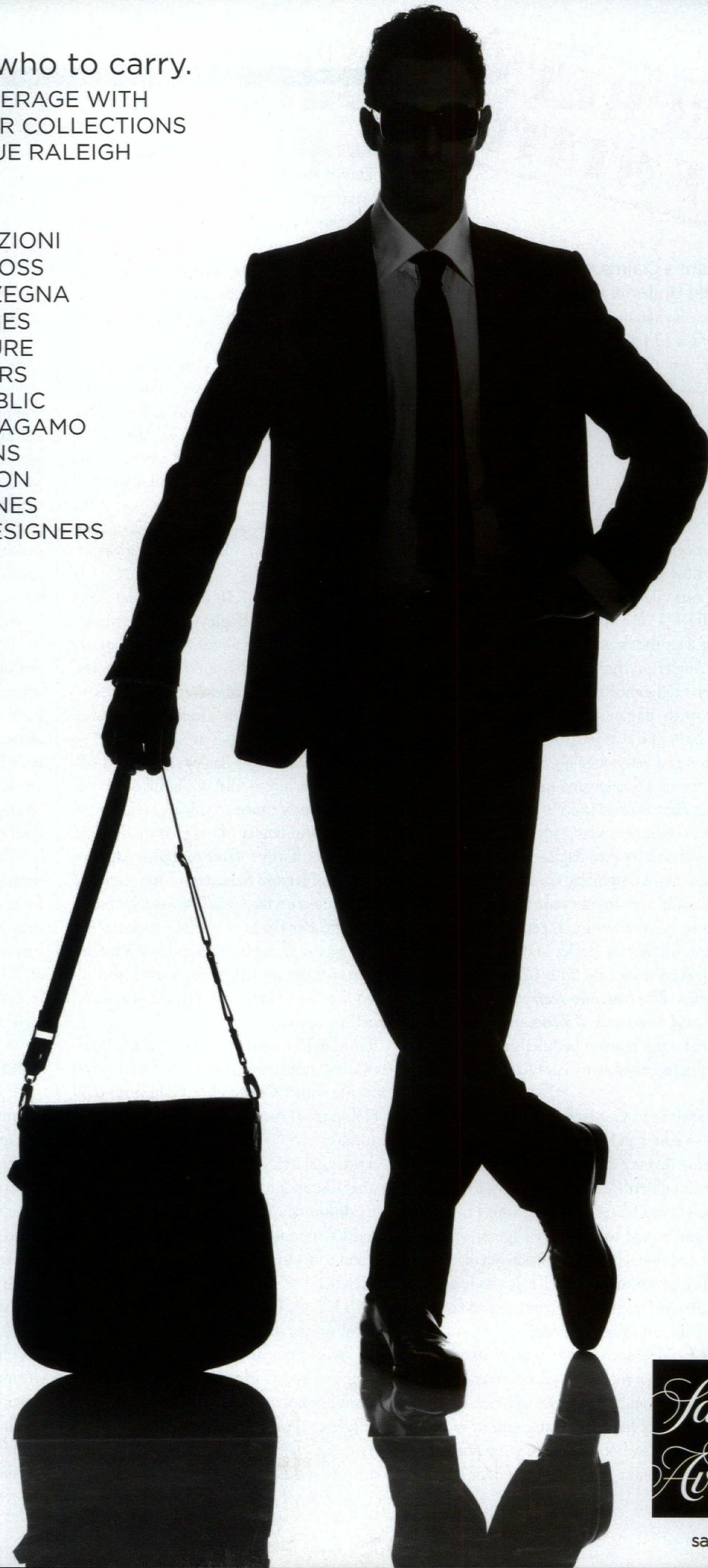
Lard Making: Bill Hinton stirs the bubbling wash pot full of fat being slowly rendered into lard.

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SECRETS OF STATE

Defector's Claims About JFK and Oswald Underlie Conference Theme

The Nosenko case and the key unsolved mysteries of the CIA will hold center court at the 5th Raleigh Spy Conference March 26-28 at the North Carolina Museum of History in downtown Raleigh.

Why would the KGB take pains to deny it had nothing to do with the assassination of John F. Kennedy, or that the Soviet spy agency had no contact with Lee Harvey Oswald when he lived in the USSR prior to the events in Dallas?

CIA officer Tennent "Pete" Bagley asked those questions to KGB defector Yuri Nosenko in Geneva in 1964 — less than two months after the assassination. James Angleton, the chief of counterintelligence for CIA agreed with Bagley's assessment: Nosenko was part of a deception and was not telling the whole truth. Thus ensued one of the most controversial sagas in CIA history that continues today with the publication of a new book by Pete Bagley.

The 2008 **Raleigh Spy Conference**, an internationally acclaimed event that draws top experts in the field of intelligence to Raleigh each year, will feature Bagley and five other expert speakers under the title *CIA's Unsolved Mysteries: The Nosenko Defection, Double Agents and Angleton's Wilderness of Mirrors*. The final conference schedule is available at www.raleighspyconference.com (click on "event info").

According to Conference founder Bernie Reeves — editor and publisher of *Raleigh Metro Magazine*: "Many questions remain from the monumental battle between the Soviet Union and the United States when the wheel of history often turned to the will of agents of deception and moles burrowed inside intelligence and other government agencies. It was indeed a 'wilderness of mirrors' that continues today to cast a confused image of history."

The Conference will open on Wednesday, March 26, at 6 p.m. with registration and a reception, followed by a surprise addition to the speaker line-up: **Stanton Evans**, author of the controversial new book *Blacklisted By History: The Untold Story of Senator Joe McCarthy*

And His Fight Against America's Enemies.

David Robarge, chief historian for CIA, will start off Thursday morning at 9 a.m. discussing the environment at CIA created by the legendary James Jesus Angleton, CIA's counterintelligence chief who turned the Agency inside out searching for a Soviet mole he thought had burrowed into the highest levels of the US intelligence community.

At 10:30 a.m., former CIA counterintelligence officer **Brian Kelley** will dramatize for the first time the true story of an American double agent targeted against the KGB. Drawing on newly declassified information, Kelley will trace the deceptions and mystery of the case — involving spy agencies, presidents and KGB sources — and conclude with a stunning surprise involving an American official.

At 1:30 p.m., special guest **Pete Bagley** will answer questions about his new book on the Nosenko defection and the controversy it has rekindled in intelligence circles. Feelings are running so strongly, Bagley's scheduled talk in July at CIA about his book was abruptly canceled the evening before.

Kelley will join Bagley on stage as moderator.

At 3 p.m., former *Time* magazine Moscow bureau chief **Jerrold Schecter** — the author of seminal books on the Cold War — will discuss the political environment that produced the double agents, moles and deception operations that created the wilderness of mirrors that signified the Cold War confrontation of US and Soviet spy agencies.

From 4:15 to 5 p.m. authors at the Conference will hold a **book signing**. The day will conclude with a **Conference Gala** from 6:30 to 8:30 p.m. at Amra's in Raleigh's Glenwood South district.

Friday, March 28, kicks off at 9 a.m. with a panel discussion **featuring all speakers** to field additional questions from the audience, introduce special guests and discuss the findings and conclusions from the 5th Raleigh Spy Conference.

At 11 a.m., **David Ignatius**, *Washington Post* columnist and former Moscow bureau chief, will present the keynote address. Ignatius, an award-winning journalist and the author of espionage fiction applauded by the intelligence community, will present an overview of the era that created the wilderness of mirrors and the political and historical im-

pact of Cold War espionage.

The Raleigh Spy Conference was founded "to bridge the gap between intelligence and current history," according to Reeves. "The calculus of modern events is intelligence. We don't really know what happened until someone declassifies something."

Association of Intelligence Officers President Gene Poteat says of the Raleigh Conference: "In Washington, it's difficult for the public to comprehend important intelligence and terrorism issues since everything is partisan and politically charged. Outside Washington, there are few voices for the public to hear, and those heard are often wrong or media-driven. Few are able to explain to the public what really has happened, and is happening, in intelligence, counterterrorism and national security — important issues, which, throughout history, have spelled the survival or loss of this or other nations."

"The annual Raleigh Spy Conference is a rare opportunity to hear it straight, with an unusual 'insider's' perspective and knowledge. **Each year this conference opens that door to share remarkable insights and stellar speakers with the public.** If one claims a scintilla of world-affairs knowledge, it cannot be true unless the annual Raleigh Spy Conference is on your calendar."

Tickets to the three-day event are \$250 for the general public, \$175 for seniors, and \$145 for teachers, students and members of the military and intelligence community. Early registration is available by calling Jennifer Hadra at 919-831-0999. For complete information, including accommodations, go to www.raleighspyconference.com. **MM**

"Chautauqua of the South" to Debut

If you've ever dropped your children off at summer camp and wished you could stay, Raleigh's Ward Purrington knows just how you feel. For 30-odd years, ever since Purrington first took his own kids to camp and felt the same way, he's been mulling a grown-up, summertime destination, one with a heavy intellectual bent that also leaves room for good meals and culture, as well as adventures like hiking or learning to tie a fly.

This summer, the Appalachian Institution, the culmination of Purrington's long-held dream, will open its doors for the first time at Lake Logan in the mountains near Asheville. With it, Purrington hopes to create a lasting summertime community, a "Chautauqua of the South," in the tradition of the Chautauqua



Institution in New York state, where adults leave cars behind, take classes in everything from French cuisine to modern politics, and enjoy great food, music, theater and fellowship.

Over a period of two separate weeks in August, the Appalachian Institution will offer as many as 80 participants five days of activities: morning lectures by visiting scholars on western civilization — part of what Purrington calls “The Great Ideas” program, “set in a serene, scholarly atmosphere, removed from the usual political posturing” — and afternoons devoted to classes including art history, investing or photography. Afternoons can also be spent playing golf or tennis, fishing, boating, or pursuing other outdoor activities.

Every evening after dinner, Purrington plans for cultural entertainment — Shakespeare or music — and has brought on board Alfred E. Sturgis — the music director of the North Carolina Master Chorale and principal conductor of the Carolina Ballet — to serve as the Institution’s music director.



Rustic Beauty

Purrington found the site at Lake Logan fortuitously, when he received a circular in the mail from the Episcopal Church, owners of the conference center. The former executive retreat of the Champion Paper Company, the Lake Logan facility is surrounded by mountain peaks and state and federal-owned timberland. Purrington immediately called up and asked for a tour.

“I was taken with the beauty of the place,” Purrington told *Metro*, describing Logan as one of the most picturesque mountain lakes on the East Coast, surrounded by 5000-foot peaks and fed by the Pigeon River, known as one of the best trout streams in the North Carolina mountains.

Purrington hopes Lake Logan’s rustic beauty will serve as a perfect venue to consider and discuss the history, accomplishments and values of western civilization. “We often see western civilization denigrated in our society,” he says. “Everyone’s trying to find negatives. But it’s the

civilization we exist in, and it’s the most magnificent civilization ever created in terms of its contributions to human knowledge and its contributions to the life of the spirit.”

Purrington’s long-term aims for the Appalachian Institution are expansive. “Eventually, I would hope we could find some property in the mountains that would allow the development of private housing, as well as a lodge of some kind,” he says, possibly using the proceeds from the sale of home sites to finance the facility. “I really see it as a Chautauqua of the South, something that would bring in great programs and great scholars, where people come back year, after year, after year.”

Purrington has reason to be confident. After all, 15 years ago the longtime lawyer’s idea that “it would be great to have a little ballet company in Raleigh” has grown to become the world-renowned Carolina Ballet. And Purrington is a man of many accomplishments: He has served as a member of the North Carolina General Assembly, Utilities Commission, Board

of Transportation, and The University of North Carolina System Board of Governors. He was Legislative Counsel to the Governor and served as Secretary of the State Department of Revenue.

This summer, you will find Purrington at Lake Logan, where from Aug. 10-15, the Appalachian Institution’s lecturer in residence will be Dr. Thomas FX Noble, the Robert M. Conway Director of The Medieval Institute and Professor of History at the University of Notre Dame — a specialist in the Carolingian world and in early medieval Rome and the papacy. From Aug. 24-29, Dr. Alan Charles Kors will appear, a professor of History at the University of Pennsylvania, where he has taught for more than 30 years, specializing in European intellectual history of the 17th and 18th centuries.

For more information on the Appalachian Institution, go to www.appalachianinstitution.com. **MM**

—Liza Roberts

Ex-Spy Creates Parkinson’s Support Group

True to his former posts as an officer and pilot in the US Navy and a field officer in the CIA, Andy Anderson sprung into action after being diagnosed with Parkinson’s disease (PD) in October 2004.

While Anderson and his wife Marlene researched the disease, the Carteret County residents realized the need for a support group for people struggling with PD in Eastern North Carolina. By the end of 2005, the couple formed Potters for Parkinson’s (PFP), an independent, nonprofit support group named for the group of amateur artists — including Anderson — who donated works to raise funds for the group. In August 2006, 69 people attended the first PFP support group meeting, a number that well exceeded the anticipated 20-25 attendees.

With no neurologists practicing in Carteret County, over half of the PD patients in the support group had not been referred to or seen a neurologist, and only a half dozen had been referred to an occupational or physical therapist. And numerous members of the group had experienced problems with medication management.

After meeting with the group, Marlene and Andy reassessed the group’s priorities and decided that patient education and training of clinicians in Carteret and surrounding counties were more urgent than their commitment to raising funds for long-term Parkinson’s research.

In March 2007, the group sent a team of four clinicians to the National Parkinson’s Foundation’s Allied Team Training Course. The team returned with new ideas to help support group members through movement and dance therapy and other exercise-based programs.

To solve the educational problem in the area, PFP held a Parkinson’s Symposium for Clinicians on December 1, 2007, with four neurologists from Duke University Medical Center as speakers.

In 2008, PFP will continue with its ongoing programs and further its efforts to raise money for Parkinson’s research. To aid the fundraising, Anderson wrote and published *Sudden Recall*, a fictional novel about a CIA insider’s stories of politics and espionage. Half of the book’s proceeds go to Parkinson’s research and education.

The book will be available for purchase at the 2008 Raleigh Spy Conference (www.ral-eighspyconference.com). More information

about PFP can be found at www.pottersfor-parkinsons.org. Copies of *Sudden Recall* can be purchased at www.amazon.com and www.barnesandnoble.com. More information about the book can be found at www.iuni-verse.com. **MM**

The Moderate's New CD Offers Fresh Sound

Based out of our nation's capital, The Moderate offers a fresh sound wrought with the earnest and heartfelt songwriting of Raleigh-native Jim Dempsey. His distinctive voice on their new CD, *AM/FM*, echoes the trials and tribulations of a young man dealing with lost love, beauty discovered and just a dash of *weltschmerz* — that useful German term for world weariness.

Dempsey, at the ripe old age of 25, possesses a quality that makes his voice and choice of lyrics much more mature than his age belies. Influences, such as Ryan Adams and Jeff Tweedy, are evident in Dempsey's repertoire. His skill as a guitar player is illuminated in full force.

Backed by the infectious beats of drummer Drew Marks (also a young Raleigh boy) and the soothing bass patterns of Mike Maloney — a veteran of the DC music scene — The Moderate radiates a unique feel that blends a modern, alternative soundscape with solid, down-home songwriting.

AM/FM showcases the talents of all three of these gifted music makers. Each song opens a window into Dempsey's soul, which, unusual in today's music scene, has quite a bit to tell. Look forward to great things from The Moderate. For more information, visit www.myspace.com/themoderate. **MM**

—Dan Reeves

Raleigh Spy Conference To Present Tragic Story Of An American Double Agent

Double agents are a staple of classic counterintelligence offensive operations. Having an intelligence service believe that it has successfully recruited a spy within the ranks of its targeted adversary allows the controlling service to manipulate the double agent in support of a myriad of operational objectives. A well-designed and run double agent operation morphs into the spy versus spy drama played out within

the proverbial wilderness of mirrors.

Brian Kelley, who spent more than four decades as an operative working inside US counterintelligence, played the double agent game against America's adversary services for most of his career. He became aware of a tragic story involving a former high-ranking Soviet defector who became a successful, decade-long, American-run double agent targeted against the KGB. While on a sanctioned operational mission outside the United States, the double agent was accidentally killed by KGB kidnappers. Using recently released information, Kelley has pieced together the incredible story of this American patriot, re-creating the role he played as a double agent and how this operation played against the backdrop of the period and the involvement of many of the key intelligence personalities to be discussed during the Fifth Raleigh Spy Conference March 26-28, 2008, at the NC Museum of History (go to www.raleighspy-conference.com).

The highly controversial operation involved both the CIA and the FBI; the Royal Canadian Mounted Police (RCMP); touched on American in-place recruited Soviet Intelligence Officers codenamed "Top Hat," "Fedora," and

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your lunch date

your morning jog

your meeting

your Saturday at the museum

your view

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"Kitty Hawk"; and involved Presidents Ford and Carter along with Henry Kissinger. The 10-year-old mystery was finally unlocked through information obtained from a prominent KGB defector. To conclude the presentation, Kelley will identify the American official who turned out to be the final player in this amazing story. Just who this US official was will come as a stunning surprise.

To augment Kelley's presentation, retired RCMP officer Dan Mulvenna will present the Canadian side of the story. Mulvenna was a Mountie during the time that the double agent traveled to Canada to meet his KGB handler. He will provide the inside details of what transpired on the Canadian side and will demonstrate the link between this case and one of the biggest mole hunts in the history of the RCMP.

This classic double agent operation will cover all aspects of the counterintelligence discipline, including the application of classic tradecraft, the projected role of a deep cover spy operating as an "illegal" and creative examples of operational deception. **MM**

Moving Midway at MOMA

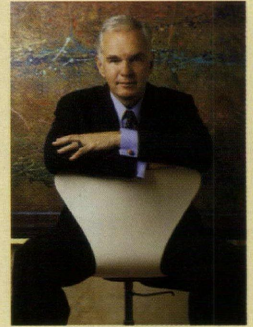
Godfrey Cheshire's acclaimed documentary, *Moving Midway*, has been selected for the 37th

New Directors/New Films Festival set for March 26 at New York City's Museum of Modern Art. According to the selection committee, composed of representatives from MOMA and the Film Society of Lincoln Center, "New York-based film critic Godfrey Cheshire's richly observed documentary film about his colonial roots in the American South begins with the impending move of Midway, the old family plantation in Raleigh to a new location to make room for a shopping mall.

This coincides with the news that Godfrey and his cousins are kin to the Hinton, an African-American branch of the family. What starts as an investigation of heritage and change develops into an eye-opening family drama. How will the anticipated upheaval affect the family 'ghosts,' principally Mary Hinton, eccentric former doyenne of Midway, not to mention Godfrey's delightfully patrician mother to whom the revelation of newly discovered black relatives is a source of astonishment and possi-

Somerhill Gallery On The Move

Somerhill Gallery, currently located in Chapel Hill's Eastgate Shopping Center, is moving to a new Triangle location. Gallery Director Joseph D. Rowand opened Somerhill 35 years ago in Strawvalley, a small commercial complex on Chapel Hill-Durham Boulevard. Over the years, the gallery has developed an elite stable of artists representing all the visual disciplines presenting an array of abstract and representational artwork, sculpture, mixed media and accessories. Fine art, glass and art jewelry are of particular interest to Rowand, and his gallery features works by nationally recognized craftspeople. Monthly changes in works on display offered the public an opportunity to meet the artists, artisans and creators in a relaxed, informal setting. "We have spectacular artists and sophisticated clients," says Rowand. "We intend to continue to serve and excite them to the best of our potential in our new location."



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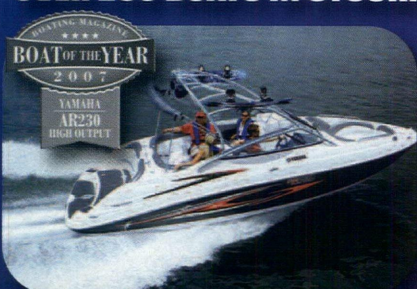


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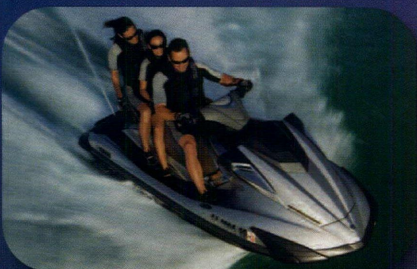


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ble amusement? A thoroughly entertaining, informative and stimulating film about the Southern plantation as both a symbol and a fading reality."

Go to www.movingmidway.com for more on the film's local connections and look for *Moving Midway's* upcoming national theatrical release in fall 2008.

Capitol Society Ball Set For April

The North Carolina State Capitol Foundation will host the third State Capitol Foundation Society Ball April 2008 at the North Carolina State Capitol. The event features a silent auction, dinner and dancing with proceeds earmarked for ongoing educational and restoration programs at the Capitol.

Goldsboro artist Brenda Behr has donated an original painting, *One Nation*, the second in a series featuring the four seasons of the State Capitol building for the live auction. In addition, photographs of the State Capitol building by North Carolina-born photographer John Hall will be featured at the gala.

For more information, visit www.nc-statecapitol.org. For sponsorship information, contact Kim Shope, society ball chair, at 919-786-0109. **MM**

Veterans Park Planned In Cary

Of the 1600 World War II veterans who die every day, 50 to 60 are from North Carolina. Within five years, Korean War veterans will join this statistic, adding to the history of courage and sacrifice by US servicemen and women.

In an effort to preserve the stories of veterans who have served in the armed forces during war and peacetime, National Veterans Freedom Park (NVFP) is now under way on a 12-acre park in Cary on land donated by Jim and Ann Goodnight. Plans for the facility include parade grounds, an education center, amphitheater, non-denominational chapel and a 150-foot monument designed by artist Howard Meehan. Four sculptures will be designed by Meehan and artist Lawrence Noble, both veterans, to commemorate four points in a veteran's life: sacrifice, welcome, homecoming and remembrance.

The park's structure and educational resources will serve as a curriculum supplement for social studies courses in public and private schools. According to NVFP Executive Director Dave Milidonis, "Recent studies show that the lack of historical knowledge among *continued on page 91*

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Italian Cuisine
Mexican Cuisine
Chinese Cuisine
Tapas/Small Plates
Sushi
Appetizers
Barbeque/Ribs
Hot Dog
Hamburger
French Fries
Pizza
Steaks
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Oysters
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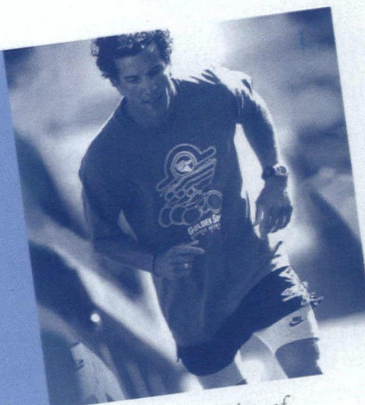
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Men's Suits

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Evening/Cocktail Wear		PEOPLE AND PLACES
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Designer Jeans	Birthing Center	Weather Personality
Women's Shoes	Cardiac Center	Traffic Personality
Handbag	Cancer Care Center	College Coach
Lingerie	Eyecare Center	Local Author
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Kid's Clothing	Veterinarian	Your choice for President in '08
'Tweens Clothing	Acupuncturist	Your choice for NC Governor in '08
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Consignment Shop	Health Club	Public Museum
Makeup Selection	Skin Care Products	Historic Site
Designer Jewelry	Wellness Center	Charity Event
Estate Jewelry	Day Spa	Cultural Event
Wedding Rings	Hair Salon	Dance Club
Pearls	Pilates Studio	Dance Studio
Watch	Yoga Studio	Club to Hear Live Music
Sunglasses	Best Salon for Spray Tan	Golf Course
Perfume		Movie Theatre
Best Place to Buy:	PROFESSIONAL SERVICES	Place to Hear Jazz
Clothes for your Mother	Residential Real Estate Co.	Place to Hear Rock
Clothes for your Daughter	Commercial Real Estate Co.	Sporting Event
	Coastal Real Estate Co.	Local Band
RETAIL	Bank	Local Musician
Dry Cleaner	Bank for a loan	New Watering Hole
Tailor	Insurance Company	
Drug Store	Mortgage Firm	BUILT ENVIRONMENT
Pet Boutique	Brokerage Firm	Theater Building
Marina	Accounting Firm	Commercial Building
Book Store	Law firm for:	Campus Building
Wine Retailer	General	Corporate Building
Wedding Registry	Real Estate	Outdoor Concert Venue
Bicycles	Divorce	Local Skyscraper
Shoe/Handbag Repair	Corporate	Coolest New Condos
Linens	Criminal	New Residential Development
Golf Equipment	Taxes	New Multi-Use Development
Picture Framing	Best Car Wash	
Piano		TECH LIFE
Stationery	RESORT/TRAVEL/HOTEL	Internet Service Provider
Children's Toys	Airline	Cell Phone Service
Boat	Car Rental Firm	
	Limousine/Car Service	MEDIA
HOME LIFE	City Hotel	Fiction Book
Florist	Coastal Hotel	Non-fiction Book
Garden Center/Nursery	Hotel for out-of-town guests	Online News
Home Media System	Hotel for meetings/Conventions	Online Weather
Place to own a second home	NC Beach Resort	Online Sports
Coastal Development	NC Mountain Resort	
Contemporary Furniture	Golf Resort	AUTOMOTIVE
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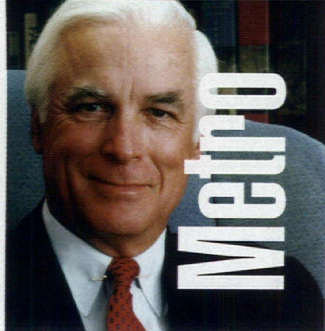
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Editor-at-Large

by Jim Leutze

Metro presents the first in a series of interviews with candidates for Governor of North Carolina seeking their views on the future of the coastal region. In this issue, Jim Leutze talks with Republican Fred Smith and Democrat Bev Perdue.

REPUBLICAN FRED SMITH: TOUGH-MINDED COASTAL ADVOCATE

Fred Smith is a big guy who answers questions in a straight-forward and assured manner. When you read his campaign material and first talk with him, the impression you get is that he is a typical conservative. Ronald Reagan is the leader he most reveres; he is a strong supporter of private property rights; he is a devout Baptist. However, when you probe more deeply and question more specifically, he turns out to be a thoughtful, pragmatic individual who is a lot harder to categorize. In other words, he is not a knee-jerk ideologue; he's tough minded, but not rigid.

A clue to his individuality is his dress; he appeared in the preppy uniform of blue blazer, regimental striped tie, khakis, topped (or bottomed) off with ostrich skin cowboy boots. Now a successful developer, he's had a varied and interesting life, including being reared at the Methodist orphanage in Raleigh (where his parents were on staff), living at the Baptist Assembly on Oak Island, graduating from Wake Forest Law School, serving in the US Army, starting a law firm, running a cattle operation, and serving as a county commissioner and a state senator. I get the impression he was self confident as a kid, maybe too self confident, but his parents' tough love, hard knocks on the football field, financial difficulties in the early 1990s, and a contentious divorce have, in his words, "humbled" him, clearly sensitizing him to the uncertainties of life, leaving him likable and philosophical.

When answering questions about the coast, Smith displayed knowledge and an emotional attachment to the region. He was quick to note summers he spent at Fort Caswell on Oak Island and on a family farm near Southport. His mother still owns property on Wrightsville Beach.

We started out talking about growth and development, both in Southeast North Carolina, but also along the Inner Banks. While stating his strong support for private property rights, he quickly balanced this by recognizing the importance of maintaining the quality of life. That phrase recurred frequently in our discussion, and he made it explicit that he meant clean air, clean water and the preservation of natural beauty.

When I pointed out that Wilmington's sewer system hadn't kept up with the demands of growth, Smith stated categorically: "Developers should build their own infrastructure. I do." Furthermore, "as a conservative" he believes the primary responsibility of local government is to spend tax payers' dollars on infrastructure — schools, roads, sewers — not "feel good" projects. Handled properly, the senator said, growth should pay for itself, hence, his opposition to impact fees.

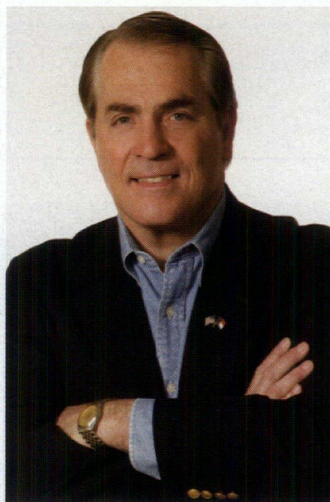
Although he didn't say so directly, I got the impression that he didn't believe that all development was good. "We must balance the value of development with the quality of life," he said. In his developments, he not only provided infrastructure, but also space for recreation and in one case, schools. He liked some of the ideas of the "new urbanists" who favored sustainable development where people could live in a walking community with homes of varying prices.

We turned to the issue of beach renourishment and who should pay. At one point, the federal government paid for 60-plus percent, and the state had picked up the rest. For the last few years, the Feds have proved very reluctant (to put it politely) to pay their share. Sen. Smith felt strongly that the beaches should be maintained and that it was incumbent on the beach communities to come up with a plan. The state should and could play a role, but the local governments should take the initial responsibility. On the issue of whether or not the beaches should be renourished he was unequivocal. "We must maintain our beaches." He understood the arguments against renourishment, but in his opinion this was one of those cases where "philosophy met practicality."

In Smith's view there is no question the sea level is rising, and we need to prepare ourselves to deal with the issues presented. Although we didn't talk about specifics of what we might need to do, he did say that leaders couldn't be expected to be experts on everything, and that he had no problem in recognizing his limitations and bringing in experts for consultation. It also was one of his operating principles that you needed to balance private property rights with protection of the environment. Protecting beauty and investment was a balancing act where decision makers faced the tough calls — "all the easy ones have already been made."

On boat ramps and public access to the water and the beaches, he believes this is a governmental responsibility. When reminded that this infrastructure cost money, he responded that what the public wanted to know was that money was being spent wisely. What made people angry was when they believed hard-earned dollars were being wasted. He is surely not a "tax and spend" democrat, but my impression is that he is also not a rigid "no new taxes" republican. Instead, he is in the mode of ensuring that money is spent wisely for necessities rather than the "feel good" he disdains.

I got the strong feeling that Fred Smith would be a staunch advocate for our coast. **MM**



BEV PERDUE: CHEERLEADER FOR NC COAST

Lt. Gov. Beverly Perdue looks like a cheerleader, but you have to combine those looks with what the military calls "command presence," which is not surprising since Perdue has had a lot of leadership experience. She has faced, and I think surmounted, that challenge that faces all female executives: how to be strong, but not lose their femininity. She is very charming, but you also get the impression she can be a "steel magnolia."

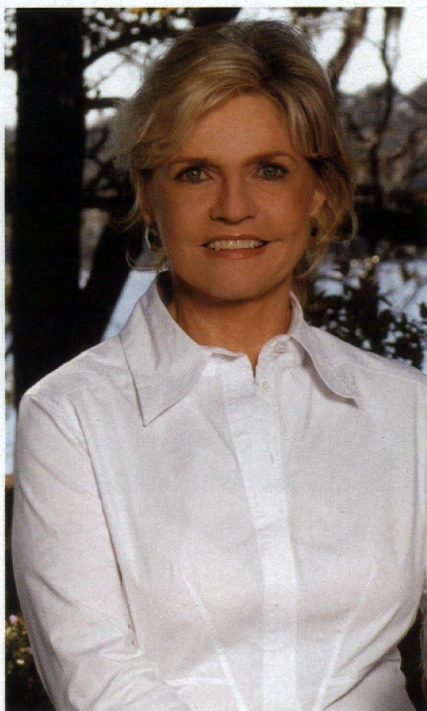
Perdue is one of those people who wasn't born in North Carolina but got here as soon as she could. Born in West Virginia, she attended college in Kentucky and in Florida. After receiving her PhD in educational administration, she moved to New Bern in 1975 and began her love affair with the coast. In 1986, she was elected to the North Carolina House where she served two terms before running for and winning a Senate seat in 1990. After 10 years in the Senate, she was elected lieutenant governor, the first female to hold the post.

During her years in Raleigh, she sponsored or voted for, among other things, the Clean Water Management Trust Fund, the Parks and Recreation Trust Fund, the Wetlands Restoration Program, the Natural Heritage Trust Program (establishing the Coastal Reserve System) and the Fisheries Reform Act. Taken together, this is a pretty impressive record of progressive environmental legislation. In our conversation, it quickly became obvious that Perdue has lost none of her enthusiasm for protecting the coast.

We started out talking about beach renourishment and the lieutenant governor displayed a thorough knowledge of the pros and cons. But as long as care was taken to match replacements with the existing sand and protect wildlife, she was for it. She pointed out that she had helped put \$12 million in the state budget for beach renourishment and "lobbied to continue to increase this funding." In her opinion, the beaches were an economic driver and protecting the beach was an imperative. "It's infrastructure, it's like fixing potholes," she said. We then discussed the decreasing amount of federal funding for renourishment and dredging the Intracoastal Waterway (ICWW). She vowed that when she became governor, federal funding would be an issue for her and that she would insist

that Congress and the president recognize the importance of these coastal resources. In her view, the ICWW was like an interstate highway. However, she did feel that the state should be prepared to step in if other funding were not obtained.

As a longtime resident of New Bern, she was all too familiar with the growth that was taking place along the coast. "It is essential



that we protect our quality of life, while allowing responsible development," she said. The kind of development she favored was epitomized by River Dunes, a green development in Pamlico County. (Stay tuned for a later article.) While a sustainable development with care taken to protect the environment, it will ultimately add \$850 million to the county tax base.

Perdue was very well aware that development along our waterways was having a negative impact on the public's ability to launch their boats. While realizing that land was expensive now, she also knew that it would only be more expensive later. Therefore, she supported the move to buy as much land as we could now for public boat launches; to be specific, she worked for the appropriation of \$20 million in this year's budget for the purchase of coastal land. She has also been one of the legislators who encouraged working with the NC Department of Transporta-

tation to use rights-of-way near bridges for boat ramps.

When told about recent efforts to establish a South Atlantic Coastal Alliance, Perdue showed real interest. "I'm very enthusiastic about regional cooperative endeavors," she said. "People facing similar issues have every reason to work together." She went on to say that she would work for a "regional compact" with surrounding states on issues such as sharing of water resources. "We simply must plan and work together."

When I told her about my perception there was a problem with expecting citizen members of the Marine Fisheries Commission to understand and make judgment calls on highly esoteric issues in marine biology, she was quick with a suggestion, "Why not involve our universities?" We talked a bit about this, with me informing her that university scientists didn't volunteer much, instead expecting to get paid. She seemed a little surprised. I, too, had to learn the hard way that university expertise didn't generally come for free and logically we shouldn't expect that it would. But as we talked, I became more interested in the suggestion, realizing that paying university scientists for advice to augment research received from staff scientists was probably a good investment in our environment.

Perdue understands the challenges our coast is facing. She has no magic solutions, but she sure has labored in the vineyard. From her answers, it was clear that she also realized the nature of challenges in the rest of the state as well. She is not going to tilt unfairly in an east of Raleigh direction, but she surely has the expertise to contribute to wise decision-making about our region. **MM**

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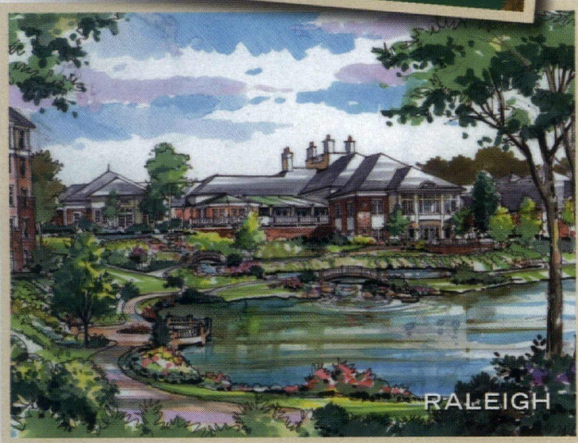
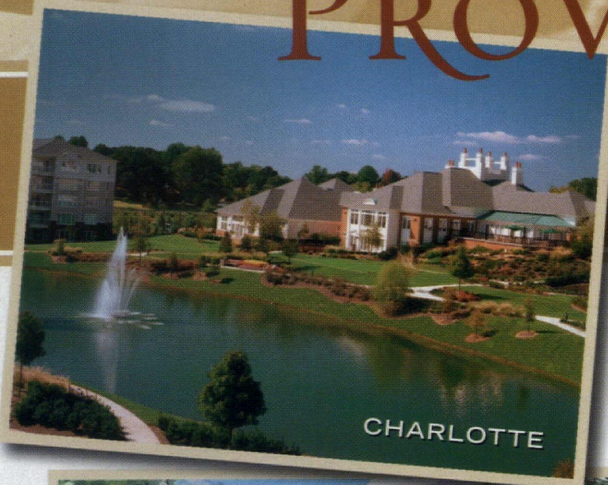
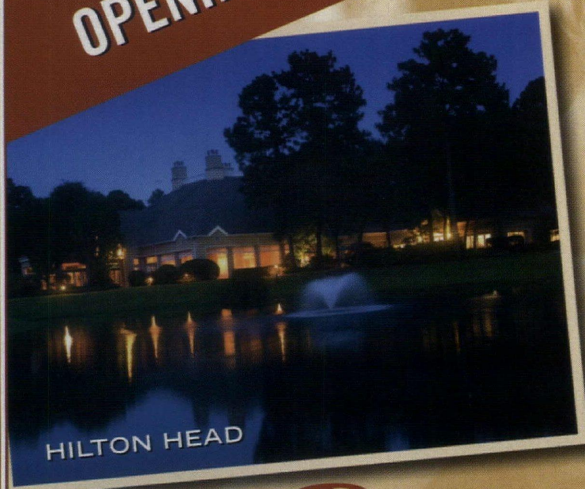
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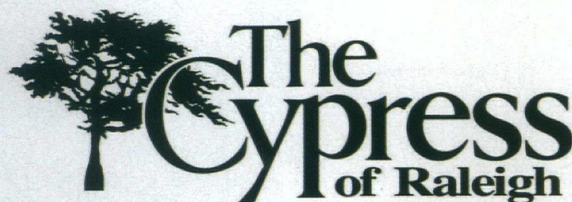
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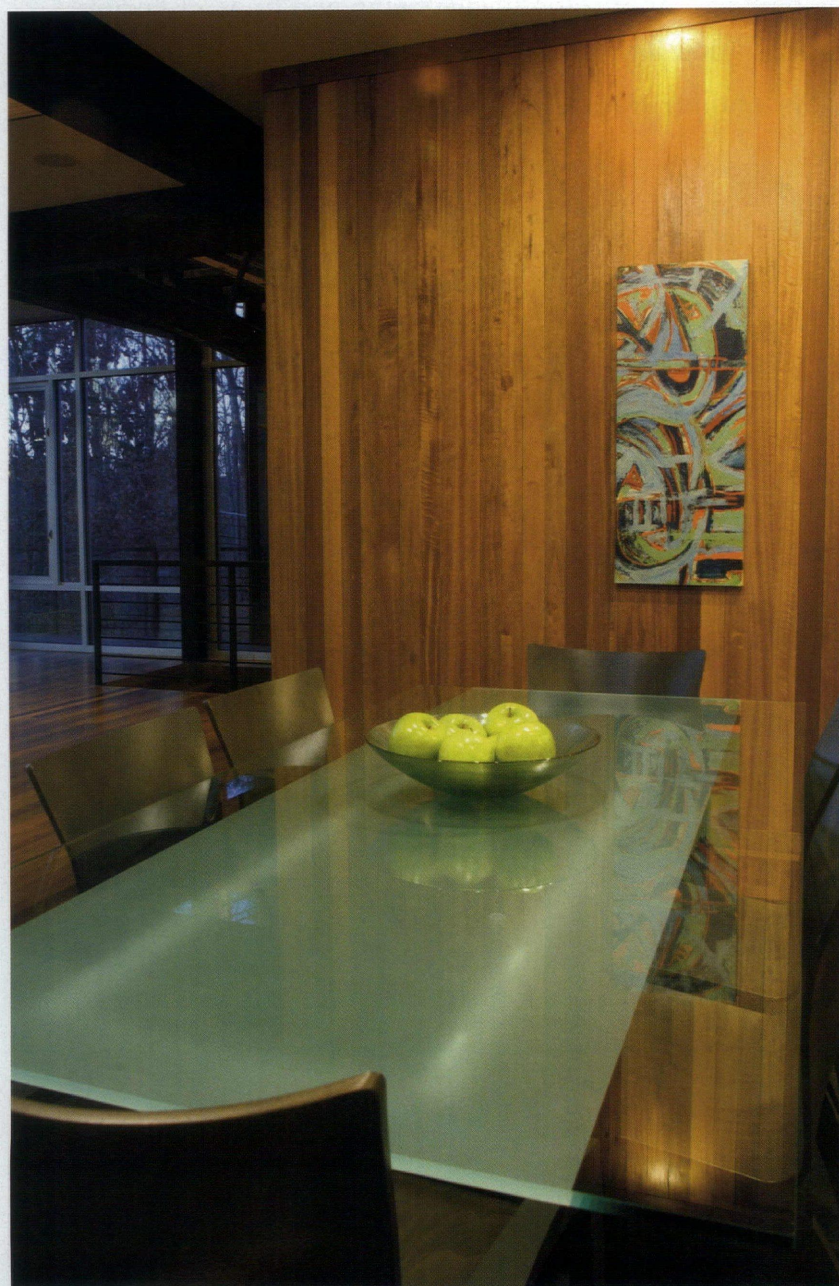
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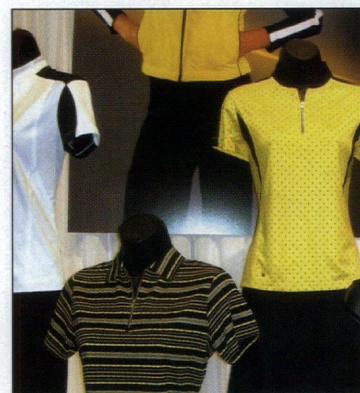
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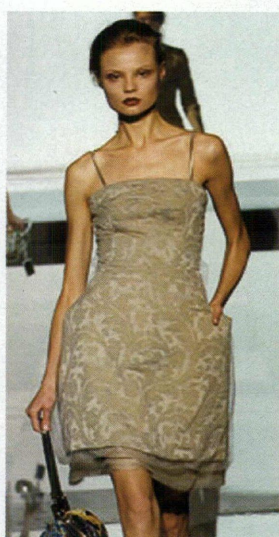
Spring Fashion

Let go of the layers of fabrics, heavy accessories and bold metallics that made up the edgy fashions of fall, and embrace femininity. From floral patterns in bright colors to billowing dresses with hemlines of every length, the lovely styles and hues of spring pay tribute to earth's most delicate creature: women.

by Jennifer Hadra



Chanel



Dolce & Gabbana



Dolce & Gabbana



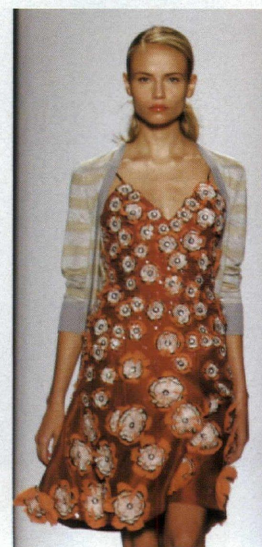
Carolina Herrera

Spring Flowers

Fashion is in full bloom with flora of every size, shape and pattern adorning dresses, shirts and skirts. Designers like Carolina Herrera paired embroidered flowers with black cocktail shorts for a dressed down look while the contrasting colors and blooms of Domenico Dolce and Stefano Gabbana's short cocktail dresses make a vibrant evening outfit.



Dolce & Gabbana



Carolina Herrera



Great Lengths

Designers blurred the (hem)lines this spring giving short, long and calf-length skirts and dresses equal time on the runway. Women who tremble at the thought of the barely there mini skirt will be happy to find that from pencil to pleated, skirts and dresses are a hit at any length or shape.

Pucci

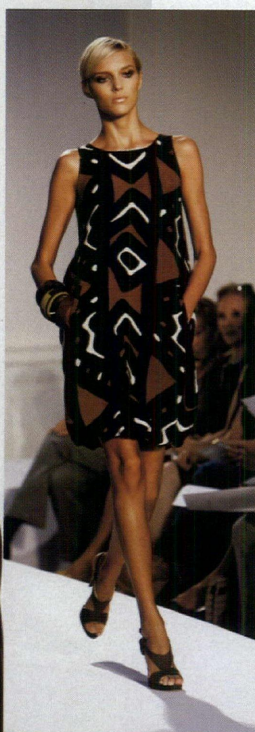
BCBG

Bright and Beautiful

Vibrant colors make a bold statement, day or night. Bright pinks, blues and yellows from designers like Emilio Pucci help confident women make an eye-catching entrance while a classic trench coat in a rich tone keeps workday wear anything but basic.



Milly



Oscar de la Renta

Sultry Sheers

Layers of chiffon and other sheer fabrics overtop formfitting clothes add a simplistically sexy air to any outfit. Placed overtop sequins, lame' or other bold hues, an overlay tones down color and adds intrigue. While translucent layers give volume to dresses and skirts, designers like Fendi, Chloe' and Marc Jacobs dare-to-bare by cutting panels out of clothes or draping netting over lingerie-inspired designs.



BCBG



Milly

Stripes

Horizontals have it this season, as designers like Milly and Chanel splash stripes into spring style. Putting stripes with a pair of nice shoes or using them to accessorize a simple palette dresses up the traditionally casual pattern.



Pucci



Milly



Oscar de la Renta

Spring must haves:

- Trenchcoats
- Shirt Dresses
- Safari Jackets
- High Waisted Pants
- Cocktail Shorts

Oscar de la Renta



Spring Shoes

Whether it's a wooden heel, woven wedge, t-strap sandal or peep toe slingback, this spring's shoes are designed for women of all ages:

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30s Hot pink suede, cork heel sandal. Daniblack. Kristen's Shoe Boutique.



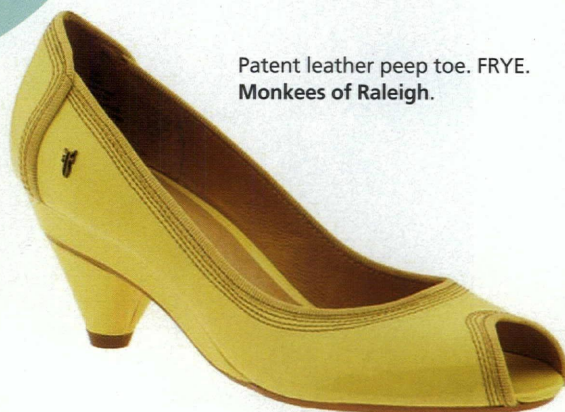
Yvonne in Giraffe print linen by Via Spiga. Main & Taylor.



40s Embellished gold crackle thong. Beverly Feldman. Kristen's Shoe Boutique.



Patent woven straw wedge. Tory Burch. Vermillion.



Patent leather peep toe. FRYE. Monkees of Raleigh.

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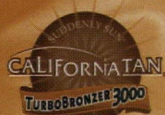
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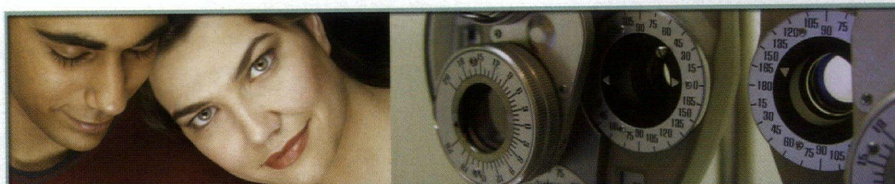


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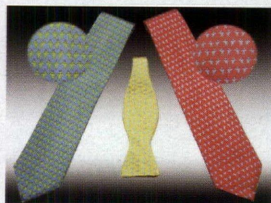
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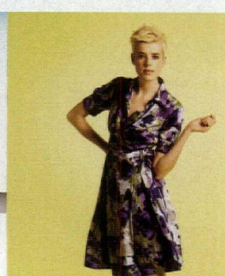
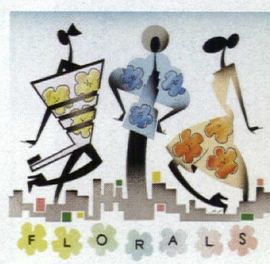
- March 4th – 6th: **St John Luncheon**. Come have lunch with us and view the latest St John collections. Call to reserve your seat today at 919-792-9100 ext. 5395
- March 6th – 9th: Join us for **Louis Vuitton** Spring/Summer 2008 Shoe Trunk Show, kicking off with a Cocktail Party on March 6th from 6 to 9. To book an appointment please call 919-792-9100, ext. 5262.
- March 11th: **WANT IT!** Trend resenatation and shopping event. 6 to 9 pm.
- March 13th: View the **Roberto Coin Trunk Show** with special representative Susan Burcham from 10 a.m. to 4 p.m.
- March 20th: Saks Fifth Avenue and Juvenile Diabetes Research Foundation invite you to **Benefit to Dress**. Come enjoy a wonderful fashion show of Evening Dresses, Men's Formal Wear and Children's wear from 7 to 9. 2% of event sales will benefit JDRF.

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Belk is bursting with spring style:

- March 5: Join Belk and the Women's Business Owners Network for a fashion show at the Matthews House in Cary from 6-9 pm. Proceeds from the show will benefit the **Pretty in Pink Foundation**, a non-profit organization that provides funding for the treatment of uninsured and underinsured patients with breast cancer. The evening includes wine, hors d'oeuvres and door prizes. Debra Morgan of WRAL TV 5 will emcee. To purchase a ticket visit www.wbon-cary.org or call 919.272.6423.
- March 20: Stop by Belk at Crabtree for a **Contemporary Cocktail Party** from 5-9 pm. The catered event features clothing from designers like Theory, Elie Tahari, BCBG and Juicy Couture. Call 919.782.7010 for more details.
- March 21: **Theory** re-launch. A representative from Theory will be at the store to talk about the workmanship behind the clothing line and how to build a contemporary classic wardrobe using basic pieces. Call 919.782.7010 for more details.

March 11th: Saks Fifth Avenue along with The Triangle Wine Experience and Frankie Lemmon Foundation Benefit invites you and a friend to the **Spring "Want It" Fashion Show**. Come raise your spirits with wonderful wines, hors d'oeuvres and shopping. 5% of event sales will benefit The Frankie Lemmon Foundation School. For more information please call 919-792-9100, ext.5205.



Dressed for the Nines

by Linda Russell

I couldn't find what I was looking for at the 2008 PGA show in Orlando, FL. I wanted sunglasses that would make me keep my eye on the ball. I wanted shorts that would make my hips turn. I wanted a cap that would keep my head still. But the designers were focused on other things, like performance fabrics, vibrant colors and attention to detail.

Fashions at the PGA Expo seemed so hum at first with the same ole' spandex-enhanced designer shorts that came to the knee, short skorts that didn't, Capri pants for the long lean look and shirts with side vents worn outside the pants. As the models at the fashion show marched along the runway like graceful mustangs, pitching their ponytails at every turn, I saw the industry had found innovative ways of enhancing the old looks. Many of the shorts were adorned with silver or gold enhancements, ribbons of some type, or buttons and studs along the outer leg, all artfully done (*adding greatly to the price of the clothing, yet adding nothing to the art of the game.*) There were plaids and stripes, pleats and no-pleats, and prints and solids in lively colors.

And the shoes, ah, the shoes! There were sandals and Mary Janes; some were pastels and some were skins. There were lace-ups and Velcros, classic oxfords and nouveau low-cut trends showing toe cleavage. Golfstream shoes (www.golfstreamshoes.com) had the biggest selections. But alas, for me, none were in double-wides.

When the show ended, I knew I needed a closer look and began my trek around the individual booths. I snapped pictures of a rainbow of shirts hanging in a row at Cutter & Buck. Most had collars with nice stitching and cap sleeves; the sleeveless tops had exaggerated indentions at the shoulders to enhance the deltoids. *This is a good thing since we're building up our deltoids to divert attention from our*



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wings. The colors weren't different really, but richer, with more intensity. What distinguished them from last year was layering in unusual combinations. Instead of pink and green, pink might have been combined with yellow and orange.

Some shorts at the various booths were slim body-huggers and others had pleats. (*I swore off pleats years ago.*) The fabrics of the shorts and skirts were fabulous wrinkle-free materials that moved like melted butter against one another. Jamie Sadock had some savvy sweaters in yummy yellows and rich reds at her booth. I was taking pictures when a hand lowered my



camera with a "Sorry, Jamie doesn't allow pictures unless you check with her first." I was directed to Ms. Sadock who looked like Sally Struthers. She was short (shorter than I am), huge yellow curly hair, a dynamite smile and layers upon layers of clothing — with black dominating but topped

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with vivid colors. She wore snazzy yellow boots and looked hot! (*Not in the contemporary sense, but in the traditional temperament sense.*) She was in deep conversation with some men who looked far more important than I, so I circled the booth trying desperately to see something unique. Her clothes are highly stylized with asymmetrical lines, keyholes, animal stripes and intricate details, such as little surprise zippers or braiding down the sleeves, exquisitely designed. One golf sweater had a faux-fur collar. But there seems to be a sameness about them that doesn't appeal to me, so I left. (*She never got to talk to me.*)

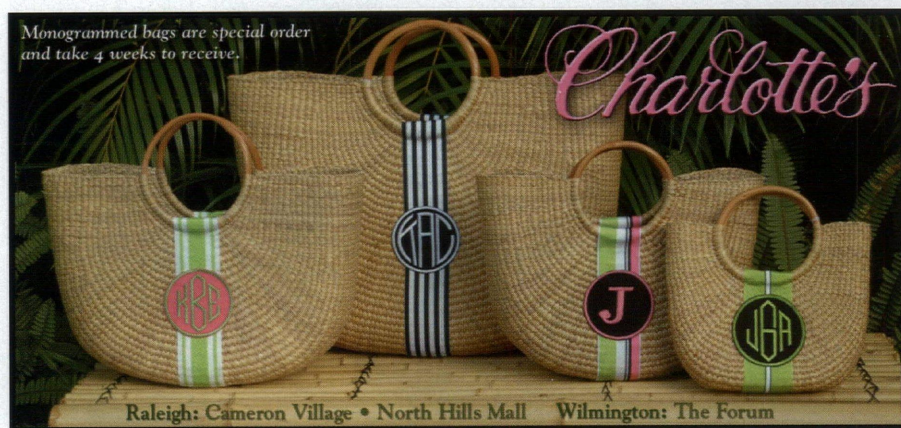
LIJA Golf showcased four new collections — Eye Candy, Runway Luxe, Spring Fling and Sweet Georgia Brown. (*Tells you a lot, doesn't it? Full descriptions are available at www.lijastyle.com.*) The “game-enhancing elements of the collections include comfortable, eco-friendly fibers (*Al Gore would approve*) that dry quickly and wick away moisture, provide odor-resistance, are breathable and anti-static.” Their line embraced beautiful prints and

coordinated accessories, but they didn't have those shorts I was looking for.

Tehama (*my personal favorite*) is a Native American word that means “abundance of nature.” This company (www.tehamainc.com), which represents a line of high-end, contemporary sportswear for men and women, unveiled their IZOD G line of technical golf wear that emphasizes fabrics made of polyester and micro fiber with SPF 40 sun protection. These no-iron materials are particularly appealing to women who would rather

wrap their hand around a dry martini than a steaming iron.

The most avant-garde style of golf wear for women was exhibited by Green Tee Apparel (www.greenteeapparel.com). These young designers say, “Our apparel provides an alternative to traditional golf wear and is not bound by conventional fairway fashion. Green Tee Apparel clothing is constructed with nanotechnology fabrics that repel liquids, resist wrinkles, dry fast and breathe.” *I especially like the “repel liquids” part because it's really hard for*



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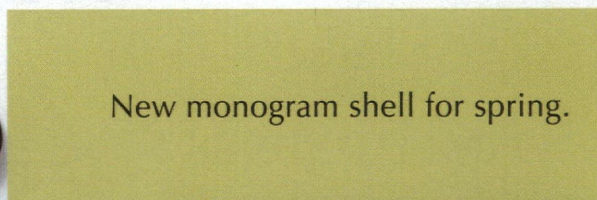
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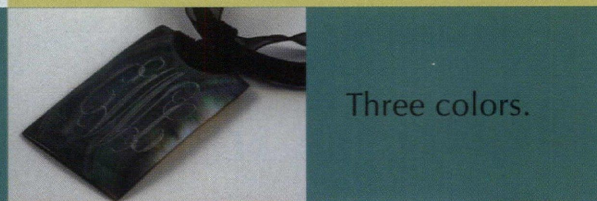
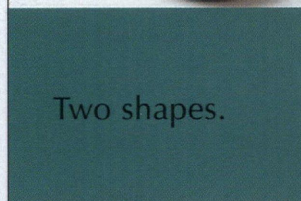
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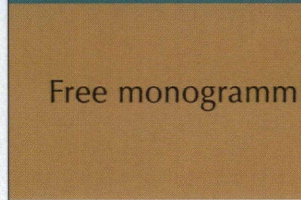
Two shapes.



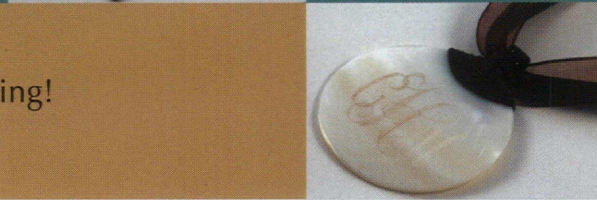
New monogram shell for spring.



Three colors.



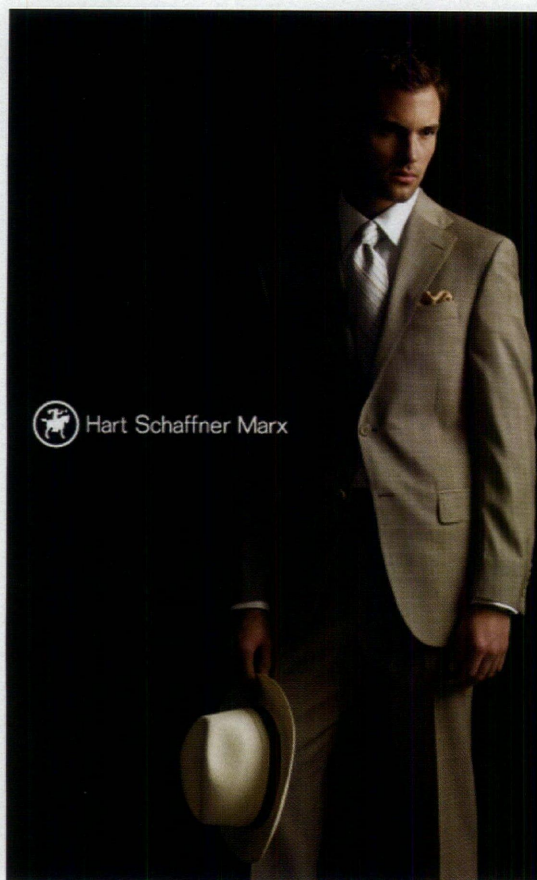
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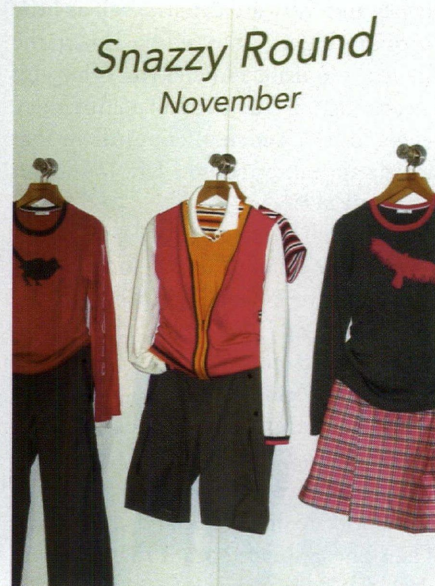
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me to eat a hot dog on the course without spilling mustard on my shirt. Their styles include halter dresses with invisible side pockets and some nice buttoned polo dresses with front pockets and accent waistbands. Plus, their models aren't emaciated, spaghetti thin string beans, but rather healthy in stature, more like some of us.


Snazzy Round
November



Carter Humphrey (www.carterhumphrey.com) also advertised golf dresses. Some are shirtdresses; others are called Placket and Mod. One particularly clown-looking dress with a floppy, fluffy collar was called the "Jackie Dress." *Could they possibly mean Jackie O?* They, too, have the classic polo dress with silver buttons and small ball pocket. Very chic!

Many manufacturers and designers emphasize their golf clothes are transitional, moving easily and fashionably from golf course to restaurant. Since almost all the clothing is wrinkle-free, odor-proof and stain resistant, and oh, so *haute couture*, it surely must look fabulous when adorned with a little jewelry and the right shoes for nighttime. So when next you see me at a local bistro, I just might be sporting a "onesie" that I wore on the golf course that afternoon ... or I just might not. I don't know.

But I do know that the new lines for spring and fall '08 are fabulous and will coordinate well with last year's looks — if last year's clothes survived the washing and ironing. ▣



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Dream Comes True Inside Raleigh's Beltline

Modern and Harmonious House Feels Right At Home

by Diane Lea

As a child, Jessica Johnson Moore spent many a happy weekend touring the Raleigh "Parade of Homes" with her father David Johnson, owner of Johnson Grading and Landscaping in Johnston County, who shared with Jessica his love of architecture and design, especially modernism.

"I was fascinated by the designs of the '50s," says David. "I loved the West Coast style with cool looking interiors and lots of glass and concrete."

So guess what? Little Jessica grew up and studied at the College of Design at NC State University. She is an architectural designer, an adjunct assistant professor of architecture at the College and runs her own design firm in Raleigh, More Space Studio.

In the meantime, David and his wife Charlene made the decision to move to Raleigh, relocate his grading and landscaping firm and start a construction company. Perhaps foremost on the Johnson agenda in Raleigh was to find a lot and build a modernist house.

"I wanted something within the Beltline," says David, "and it took a long time to find it."

He was able to purchase a narrow, steeply sloping lot at the corner of Stillwater Drive and Lake Boone Trail, only a stone's throw from the Inner-440 Beltline. The lot had been badly mauled by Hurricane Fran, was overrun by ivy and loomed over a busy thoroughfare. It was perfect for Johnson's goal to build an energy-efficient house employing passive solar elements and the classic modernist materials of steel, corrugated metal, cinder block, glass and wood. Oriented east to west, with a dramatic 40-foot elevation change front to back, the lot was a perfect site to demonstrate his experience as a landscape professional, as well as his newly acquired contracting skills.

As Jessica was completing her Master of Architecture degree from 2001 to 2003, father and daughter met weekly for lunch and a discussion of architecture, particularly the case study projects Jessica was analyzing as part of her degree program. Slowly, they began to build

a house together in their minds and on paper. When in 2003 David purchased the Stillwater Drive lot in an established neighborhood of low-rise homes, largely ranch style and traditional two-story Colonials, they knew they had the chance to do what they had always dreamed of doing.

"We were delighted that we didn't have to contend with new home subdivision covenants that often make for 'cookie-cutter'-like design," says Jessica. "We were also relieved that we wouldn't be tearing down an existing house."

The father and daughter recruited a third team member, Jessica's former graduate school colleague Chad Everhart, currently an architect and assistant professor of building science in the Department of Technology at Appalachian State University. The team was determined to respect the existing neighborhood, so their first decision was to site the house with a deep setback from the street consistent with the neighboring residences. The setback drove other design elements, including the placement of the garage on the front elevation facing the street, and the stacking of the main residence's three levels behind it. Translucent commercial glass doors mitigate the appearance of the garage, and the setback allows for a parking court with raised concrete beds for seasonal

Photography by Kinsley Dey



The Johnson House great room displays the structural steel that is used as framing for the house.

shrubs and flowers. A privacy screen encloses the parking court and the home's front entrance, accessible by an elevated bridge.

"The house is oriented east to west," says Jessica, "so the sunset views are visible from every part of the house, and especially enjoyable while sitting on one of the two decks."

The home's southern elevation is mostly 8-inch block walls, with 2-inch foam batts within a 4-inch airspace and a 4-inch veneer on the outside. Where possible, clerestory windows are used. This

meticulous construction method protects the interiors from the direct rays of the summer sun and allows reserves of heat to build up for internal use in the winter. The largely solid south wall also ensures privacy for the family and for their immediate next door neighbor Bill Davis, an architect employed by the state of North Carolina. Charlene notes that the neighborhood has been welcoming and enthusiastic about their new home's design. Jessica was delighted to learn that neighbor Bill had been photographing the construction of the new house from the clear-

METRO MAGAZINE CHOSEN PROGRAM SPONSOR FOR ASID DESIGNER SHOWHOUSE

The Woman's Club of Raleigh and the Carolinas Chapter of the American Society of Interior Designers have chosen *Metro Magazine* (www.metroinc.com) as the Program Sponsor for the 2008 Designer Showhouse scheduled for May 10 through June 1. The event will showcase two state-of-the-art townhouses in Ramblewood at North Hills in Raleigh. Each room in the townhouses will be designed and furnished by area members of ASID.

The Designer Showhouse will be open to the public daily from Saturday, May 10, through Sunday, June 1. Hours will be Monday through Saturday, 10 a.m.-4 p.m., Thursday 10 a.m.-7 p.m., and on Sunday 12-4 p.m. Tickets at the door will be \$20 each but can be purchased in advance for \$15 per person.

The Raleigh project is coordinated by the Woman's Club of Raleigh, a nonprofit corporation whose 400 volunteers raise approximately \$200,000 and contribute 30,000 hours of volunteer service to the community each year. The Woman's Club of Raleigh last presented a Showhouse in 2005 with *Metro Magazine* serving as Program Sponsor. Go to www.metroinc.com to access coverage of the 2005 Showhouse.

Proceeds will benefit Hospice of Wake County, as well as other community organizations and programs supported by the Woman's Club of Raleigh.


The WCR will partner with the Carolinas Chapter of the ASID. ASID is the largest professional organization for interior designers in the US with over 34,500 members who have passed its acceptance standards. Each of the participating designers will be responsible for the design and décor of a specific area in one of the townhouses.


Metro Magazine, established in 1999, is the leading magazine in the region with a monthly readership of 160,000 from the Triangle to the coastal area of North Carolina. Known for its in-depth coverage of architecture by Design Editor Diane Lea, the magazine also features the top writers in the region with commentary and feature stories about current events and politics, coastal issues, fashion, fiction and non-fiction, food and wine, art and music and special sections covering education, real estate, golf, an annual best of readers' poll and a quarterly supplement covering Southern Style throughout the region.

The finished townhouses will first open to sponsors and invited members of the community at an evening Designer Showhouse Preview Party on May 9.


Find more information about the Woman's Club of Raleigh 2008 ASID Designer Showhouse at www.asidshowhouse.org or call the WCR at 919-782-5599.

To advertise in the official program produced by *Metro Magazine*, call Katie Reeves at 919-831-0999 or e-mail katie@metromagazine.net.

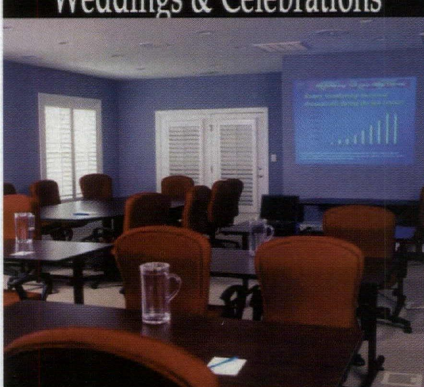




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ing and grading stage.

The choice to use steel frame construction gave the interior of the Johnson residence a refined spatial geometry. Yet the effect is warm and welcoming due to the sophisticated black color of the framing and an occasional touch of elegant wood trim. Free-standing steel stretchers are also

left visible and add to the interest of the interior. A poured concrete lower level added strength to the three-story residence, which rises to just below the 40-foot height limit mandated by zoning restrictions.

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Entering through double glass doors from the elevated bridge, the striking two-story stairway leading to the upper and lower levels of the residence creates an intricate design of light and dark as the open, yet sturdy, railings admit light from the glass walls. The warmth of the foyer draws on the tongue-in-groove Phillipine mahogany walls and the floors of Brazilian Ipe walnut, a wood so dense it won't float. As you enter the main living room through a hall adjacent to the stair, the home's glass walls are shielded from the busy traffic on Lake Boone Trail by a slatted privacy screen that repeats the form of the parking court's privacy screen — another of the home's rhythmic touches that play like a musician's harmonic scale.

The living room flows into the dining

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area, which in turn is separated from the kitchen by handsome cabinetry with concrete countertops. The structural steel girders in the ceiling give definition to each space while allowing the open flow below. A suspended concrete fireplace ledge is perfect for sitting by the fire, and twinkling lights reflect the flames in the hearth. A '50s vintage George Nelson clock hangs on the concrete block fireplace wall.

The home's furnishings are in harmony with the architecture. The Johnsons lived in the stylish Park Devereaux condominiums in downtown when they first moved from Johnston County, and many of their furnishings were purchased from Raleigh's contemporary furniture store Ambiente. Gray leather sofas and white leather tub chairs are combined with touches of teal in the contemporary rugs and throw pillows — pleasantly reminiscent of color schemes and forms favored by the early modernist furniture designers. A translucent glass dining table set with matching ebony chairs seems to float in space. The kitchen cabinetry is composed

of simple geometric forms that blend well with the painted cinder block walls and stainless appliances and fixtures. Around the corner, a tidy laundry room features the gray and white boomerang formica countertops dear to the hearts of those who grew up a few decades ago.

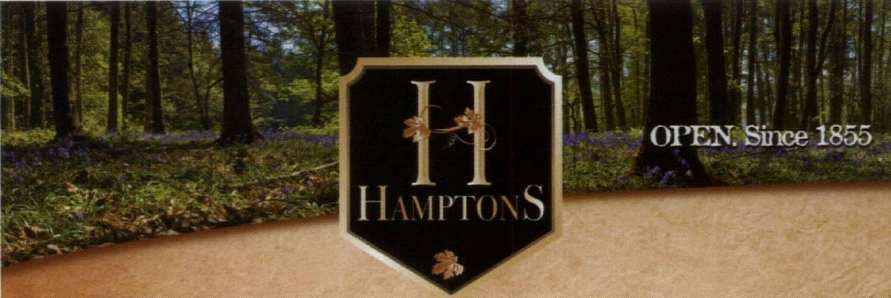
LEVELS OF GOOD DESIGN

The stairs lead comfortably to the sec-

ond floor and the master bedroom suite, a library and a TV sitting room.

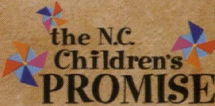
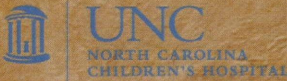
"We chose a 4 1/2-inch rise for the stairs," says David. "The 24 steps to the upper level are secured by a simple custom-welded railing that provides good design, as well as safety for our grandchildren."

At the top of the stairs, a lounge chair with faux branded animal hide upholstery

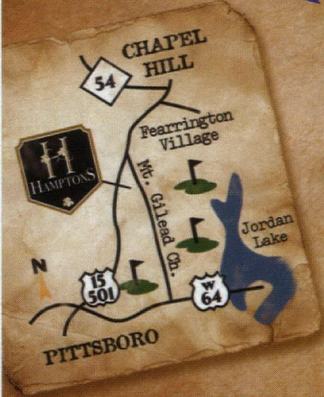
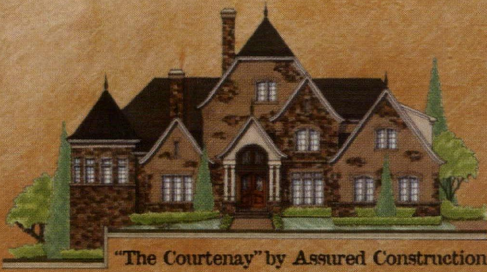


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offers a relaxing space to read a book and look out over the mature hardwood trees rising from below. The sitting room features a black ribbon leather rug and an ergonomic video chair for pulling up to the armoire that holds the requisite video game equipment for the younger set. The master bedroom features a sliding window, allowing a view of the lot's tall trees through the glass exterior wall. The master bath makes use of a gorgeous array of marbled ceramic tile on the floor, wall and ceiling of the walk-in shower chosen from Brazeel Stone in Raleigh. The floors are Brazilian walnut with concrete planes for the vanities and tub.

The Johnson residence's lower level gives David a chance to indulge his passion for watching sports and vintage movies in a perfect media room. A thick suede curtain can be pulled around the viewing area when needed. Otherwise, the black curtains provide a suitable foil for black leather viewing chairs and a saffron orange rug. This color is carried out to the lower deck in the weather-resistant uphol-

Showhouse Names Designers

The names of some of the designers and their assigned spaces for the 2008 ASID Designer Showhouse — set to open May 10-June 1 — have been announced: Beverly Taylor, ASID of Beverly Taylor Design; Amy Schieren of The Painted Butterfly; and Emily Walser, ASID of From Start to Finish Interiors. The Showhouse is sponsored by The Woman's Club of Raleigh (WCR) with the Carolinas Chapter of the American Society of Interior Design (ASID). *Metro Magazine* will be the official program sponsor of the 2008 Showhouse and Apex Cabinet will be the primary kitchen partner for this year's event. Proceeds will benefit Hospice of Wake County, as well as other community organizations and programs supported by the WCR. For more information or to purchase tickets to the 2008 Designer Showhouse, visit www.asidshowhouse.org or call the WCR at 919-782-5599.



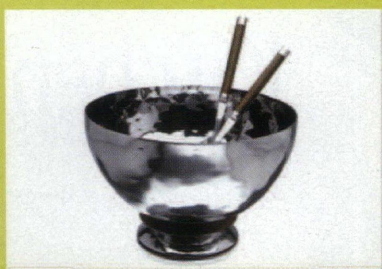
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A master bedroom on the south elevation makes use of clerestory windows to limit the heat of the sun and to ensure privacy.



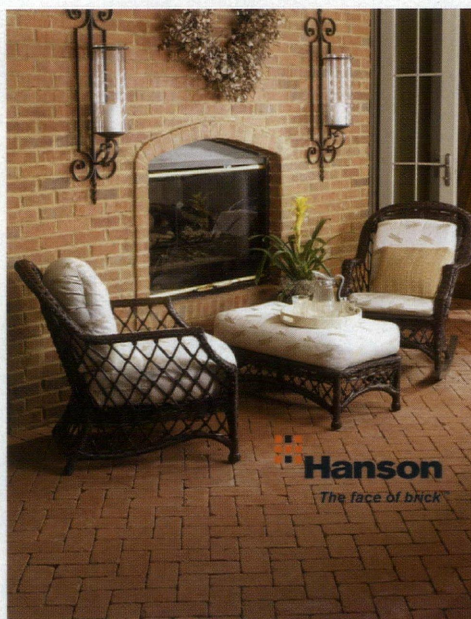
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stery used on the chairs of a rattan table and chair ensemble. Walking out on the grill deck brings you to just a few feet above the lot's lowest point. Ferns and rock-lined drainage streams add to the beauty of the forest view. Two guest bedrooms, an exercise room and a bar area complete the lower level's complement of rooms. A collection of '50s clocks, banks and other accessories is displayed on the wall behind the bar.

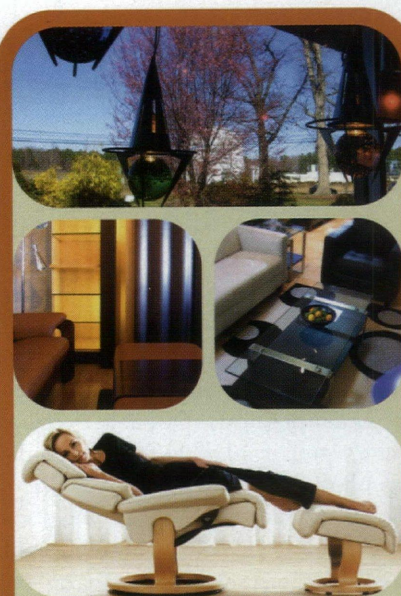
The tour of the Johnson residence concludes outside with a walk among the outdoor garden features and plantings that help settle the vertical walls of glass, corrugated steel and wood into the home's lush landscape. Rain water chains bring precious water from the roof to the raised beds of the parking court. The steep slope leading down the Lake Boone Trail side of the house is anchored by a handsome variety of liriopie spicata that spreads like a thick blanket when mature. Deodara cedars lend a delicate feathery look and will provide privacy from the street; Johnson has started a stand of black bamboo beneath the entry bridge to frame and



A perfect media room on the lower level features a dramatic color scheme of saffron and black.

partially conceal the home's entrance. A single Japanese maple tree in the parking court came from David's mother's house, and Charlene has started a garden with roses from the same family source.

The Johnson three — David, Charlene and Jessica — with friend and colleague Chad Everhart, have created a home of wonderful style and efficiency. It is a daring, yet comfortable, addition to a gracefully aging inside-the-Beltline neighborhood. ■



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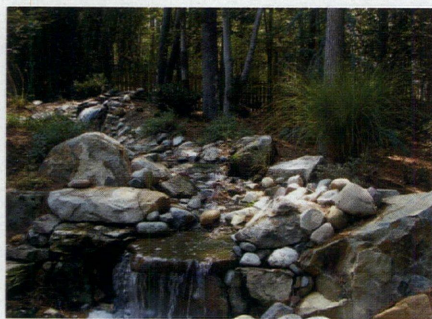
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Chapel Hill Kicks Off Area Spring Garden Tours

by Helen Yoest

To kick off the spring season, the Chapel Hill Garden Club will once again host the town's biennial garden tour. For two days in April, several gardens in the neighborhoods of Meadowmont and The Oaks in Chapel Hill will open their gates for the public to enjoy a leisurely stroll in 10 of the town's most distinguished private gardens.

A special surprise is the opening of the famed DuBose House at Meadowmont. Framed by matured mighty oaks, this 20,000-square-foot home is surrounded by a 27-acre garden sitting atop a hill overlooking the town of Chapel Hill.



Corrigan

St. Pierre and Valinda DuBose were avid gardeners, and Valinda was a charter member of the Chapel Hill Garden Club. Prior to her death in 1989, she requested the family home and gardens be deeded to UNC-Chapel Hill.

As you tour these grounds, you will discover areas with an open park feel along with walled gardens patterned with parterres corraling pretty pink tulips. You can imagine when this home was the centerpiece of 435 acres functioning as a working farm.

The Belden Garden

1120 Pinehurst Drive

The front garden of Diane and Art Belden's home reveals terraces tantalizing with spring color paired with Japanese maples with their leaves just opening.

As you leave the front, follow the broad curving lawn bordered by flowerbeds to the

back gardens enhanced with a view of the golf course, thus incorporating a borrowed landscape — a bonus for any homeowner. You will note interesting use of smoothed river rock lining some of the back garden borders. Amid trees and evergreen shrubs, the back garden is calmed by a peaceful shaded area for a rest while admiring the impressive fountain urn.

The Corrigan Garden

201 Parkridge Ave.

A low rock wall embraces flora and foliage greeting visitors at the front entrance.

Whimsical best describes this enchanting garden. Along with careful plant selection and placement, homeowner Anne Corrigan has the knack of placing sculpture and vignettes throughout her garden.

Venturing in the back garden offers huge rewards, allowing the garden to reveal itself. Here you will find an arbor covered with Land Banks roses that leads to a woodland garden planted with shade-loving perennials and shrubs, including Pieris, Helleborus and Azaleas. You will hear the sound of the long, low waterfall tumbling into a stone-lined hollow long before you see it. Shhh, don't disturb the monkeys playing checkers.



Gillings

The Waldorf Garden

106 Gurnsey Trail

This garden offers the visitor many ideas to incorporate into a small suburban garden.

As avid collectors of ceramics and pottery, Gary and Rosemary Waldorf — she is

a former mayor of Chapel Hill — demonstrate some interesting ways to display their collections, especially in the garden. Tucked nicely in their charming courtyard garden is a fountain fashioned from a pottery urn. The sound of the water is very attractive to visitors — both human and wild. The wildlife outside the fence is discouraged by borders planted with deer resistant plants.

The Frey Garden

209 Lancaster Drive

The gardens of Kip and Meredith Frey's home reveal a passion of many interests. The center of attention is the vegetable gardens and fruit trees. This fenced-in area includes curvilinear paths with areas for plantings, including a bed for asparagus. The pool house is to one side of the veggie garden and the main home on the other. From the home, a wraparound deck overlooks a shaded lawn bordered by roses with views of the golf course just beyond.

You will also enjoy the sights and sound of a gentle waterfall flowing into a small stone-edge pool and a treehouse for the couple's active boys.

The Gillings Garden

113 Waterford Place

A walk through the garden of Joan and Dennis Gillings is like a virtual garden tour in a fine shelter magazine. It is truly larger than life, and yet obtainable — and an excellent example of good design.

A pair of monumental Foo dogs greets visitors as they enter this magnificent garden. The back gardens feature English-inspired borders with plantings to complement the design, along with a pool framed by arbors. Many types of gardens can be found, including butterfly, bog and knot gardens accented with interesting garden art, stonework and elegant wrought iron.

The Hapgood Garden

108 Waterford Place

No doubt during the tour you will hear

about the birdhouse — a big birdhouse. Well, you have arrived.

Hidden treasures reveal themselves as you travel behind this stately home of Dixie and Cyrus Hapgood. The back has garden rooms flowing from one into another. Stone-bordered terraces overlook a small waterfall-fed pool framed in flowers and

guarded by a charming cherub.

You can almost imagine the whimsical frog fiddler overseeing the gardens by day and coming to life in the wee hours of the evening to entertain the nightlife.

The Prather Garden

108 Wicklow Place

As you pull up to Cheryl and Jeff Prather's curb, you immediately know gardeners live here. While the couple enjoys the frontyard gardens, they can be found mostly in the back tending their "rescue garden." For more than 10 years, the Prather's have been gathering native species saved from endangered sites. Many of the plants in this

2008 Spring Garden Tours and Events

RALEIGH

Gardeners of Wake County Plant Sale along with Raleigh Garden Club, Junior 4-H, Herb Society of Wake County and Pilot Club

Date: Friday, April 18, through Sunday, April 20

Time: Friday, April 18, from 8 a.m.-6 p.m.; Saturday, April 19, from 8 a.m.-6 p.m.; and Sunday, April 20, from 1-5 p.m.

Fee: Free to browse

Info: An annual mega plant sale featuring five horticultural and civic concerns. Held at the flower show area of the North Carolina State Fairgrounds, Gate 6 at Youth Center Road in Raleigh.

Contact: Helen Yoest at helen@gardensgardens.com

Raleigh Little Theatre Garden Tour

Date: Saturday, May 10, and Sunday, May 11

Time: Saturday, May 10, from 9 a.m.-4 p.m. and Sunday, May 11, from 1-5 p.m.

Fee: \$15 per person for adults and children 6 and over; children 5 and under are free

Info: A Mother's Day weekend tradition, the Raleigh Little Theatre Garden tour offers two days to visit an eclectic collection of private gardens in several Raleigh neighborhoods and the Raleigh Rose Garden. All proceeds benefit Raleigh Little Theatre, the oldest and largest community theater in the capital city.

Contact: www.raleighlittletheatre.org/events/gardentour.html or call 919-821-3111.

Historic Oakwood Victorian Tea and Garden Tour

Date: Saturday, May 3, and

Sunday, May 4

Time: There will be two seatings: 11 a.m. and 1:30 p.m. Each tea will last an hour and a half.

Fee: \$25. Tickets will only be sold in advance at the Oakwood Inn or online at Etix.

Info: Attendees will learn about the Victorian tradition and experience it as people did over 100 years ago. The Oakwood Garden Club will host the teas at neighborhood homes. Attendees are encouraged to wear their best elaborate Sunday hats, and door prizes will be given for the best hats. Attendees will be invited to tour the lush Victorian gardens of Oakwood and attend a traditional Victorian Tea.

Contact: For more information, contact Doris Jurkiewicz at 919-832-9712 or innkeepers@oakwoodinnbb.com.

Gala in the Garden at the JC Raulston Arboretum

Date: Sunday, May 4

Time: Sunday, May 4, from 3-7 p.m.

Fee: \$60

Info: Enjoy great music by the Southern String Band, gourmet hors d'oeuvres, including a special dessert reception, and bid on a variety of unique plants and other special items offered in the silent auction.

Contact: barbara_kennedy@ncsu.edu, call 919-513-7004 or visit www.ncsu.edu/jcraulstonarboretum

Larkspur Party

Date: Saturday, June 7, and Sunday, June 8

Time: Saturday, June 7, from 10 a.m.-6 p.m. and Sunday, June 8, from 10 a.m.-4 p.m.

Fee: Free to browse

Info: The Alvarino family invites you to join their 13th annual open garden and garden art show featuring 25 regional artists displaying and selling their work in the garden.

Contact: alvarino@larkspur-party.com or call 919-623-1458

CHAPEL HILL

The Chapel Hill Spring Garden Tour, benefiting the NC Botanical Garden (NCBG) Visitor Education Center

Date: Saturday, April 12, and Sunday, April 13

Time: Saturday, April 12, from 10 a.m.-4 p.m. and Sunday, April 13, from 12-4 p.m.

Fee: Advance tickets \$15 or can be purchased during the tour days at the NCBG or at any of the gardens for \$20. Children 7-18, \$5.

Info: The NCBG will also host a native plant and herb sale on both days of the tour.

For more information or to purchase tickets in advance, visit www.chapelhillgarden-tour.net.

Contact: Visit www.chapelhillgardentour.net or call 919-962-0522.

FUQUAY-VARINA

Fuquay-Varina Garden Tour sponsored by the Fuquay-Varina Garden Club and the Fuquay-Varina Historical Society

Date: Saturday, June 7, and Sunday, June 8

Time: Saturday, June 7, from 10 a.m.-4 p.m. and Sunday, June 8, from 1-4 p.m.

Fee: \$10

Info: The garden tour features garden styles and sizes, including several courtyard gar-

dens, a daylily and lily garden, and a Williamsburg-style garden, the Fuquay Mineral Springs Inn Bed and Breakfast and other stops. Proceeds benefit the moving, refurbishing and landscaping of the old Fuquay-Varina Post Office to a new location. Also at 4 p.m. on Sunday, Helen Yoest will be the guest speaker.

Contact: Ging McKay gingmcc@embarqmail.com

EDENTON

Garden Conservancy's Open Days Tour

Date: Saturday, April 12

Time: 10 a.m.-4 p.m.

Fee: \$5 per garden

Info: Opening six of Edenton's most exquisite private gardens.

Contact: Katherine Kopp at 252-482-1180

NEW BERN

Spring Celebration in Historic New Bern

Date: Friday, April 11, and Saturday, April 12

Time: 10 a.m.-5 p.m. both days

Fee: \$20 for tickets purchased days of tour. Advanced discount ticket options available.

Info: The New Bern Historical Society and the New Bern Preservation Foundation will join forces to bring a new and energized tour with 17 homes and six gardens. Experience the traditional homes and garden tour along with Craven Arts Council's Art Walk on Friday night and the Jazz Preservation Concerts on Friday and Saturday evening.

Contact: Call 252-638-8558 for more information.

garden were the result of numerous plant rescues sponsored by the NC Native Plant Society and other organizations. Doing the work themselves along with advice from landscape architect Alicia Berry, they created gardens with many native species, including over 700 trilliums alone. If you are a fan of natives, this garden is a must see.

Take a moment at the top terrace and look around. Note the feeling of being in the mountains. The land, bridges, terrace and stone-lined river laid by hand will make you forget where you are.

The Scott Garden

105 Sheffield Circle

Surrounding Myrah and Lee Scott's charming cottage-style home — "cottage-style" as in the days of old England — are holly hedges, crepe myrtles and Japanese maples framing the front of the home. Carolina Jessamine reaches for the roof as it twines around the porch columns.

The stonework beds and patios add to the European feel as the gardens end and the golf course begins. Note the interesting garden beds inter-planted with pansies and

parsley for a colorful and unusual combination.

Van de Velde and Allan Chrisman — Polly's Garden

832 Pinehurst Drive

As you travel through the woods to the home of Polly Van de Velde and Allan Chrisman, you have a sense of the dedica-



Scott

tion that resulted in certifying Polly's Garden as a backyard wildlife habitat by the National Wildlife Federation.

This garden combines planned gardens and natural areas. An unusual dry streambed

winds behind the home to a shaded, enclosed back garden. Here you see rare specimen broadleaf evergreens that offer a calming effect from the various colors of green.

The back patio fits in the ell of a delightful orangerie, centered with a bronze fountain. This effect, along with many wrought-iron trellises, arbor and gates give these gardens a distinct European flavor.

During the full tour, many of the gardens will host educational demonstrations and informed professionals providing information on various topics, including rose care, waterwise gardening, composting and other garden-related subjects. During the days of the tour, the North Carolina Botanical Garden will host a plant sale and offer complimentary refreshments.

PROCEEDS TO FUND NEW VISITOR CENTER

Proceeds raised will benefit the North Carolina Botanical Garden's new "green" Visitor Education Center, designed by Raleigh architect Frank Harmon. According to Peter White, director of the NCBG, "Our facility will set a new standard for environmentally friendly public buildings." Completion of the new facility is expected in March 2009.

Harmon and his wife, landscape architect Judy Harmon, will open their garden for the Raleigh Garden Conservancy's Open Days tour Sept. 20-21. For more information, visit www.opendaysprogram.org.

TOUR AND TICKET INFORMATION

The Chapel Hill Garden Club tour, benefiting the North Carolina Botanical Garden, will be held on Saturday, April 12, from 10 a.m.-4 p.m. and Sunday, April 13, from 12-4 p.m.

Tickets are non-refundable and can be purchased in advance for \$15, cash or check only, from March 15-April 11 at several locations. Visit www.chapelhillgardentour.net for a listing.

During tour days, tickets will be available for purchase at the North Carolina Botanical Garden, Mason Farm Road off Highway 15/501 or at any individual tour garden for \$20, children 7-18, \$5.

For more information on the DuBose House, visit online at www.metronc.com/article/?id=171. □

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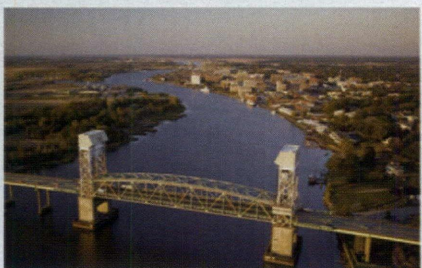
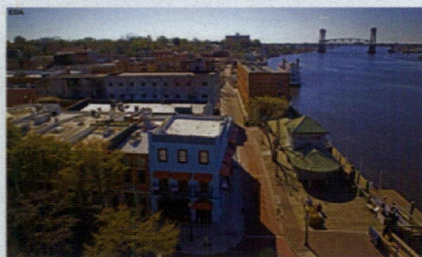
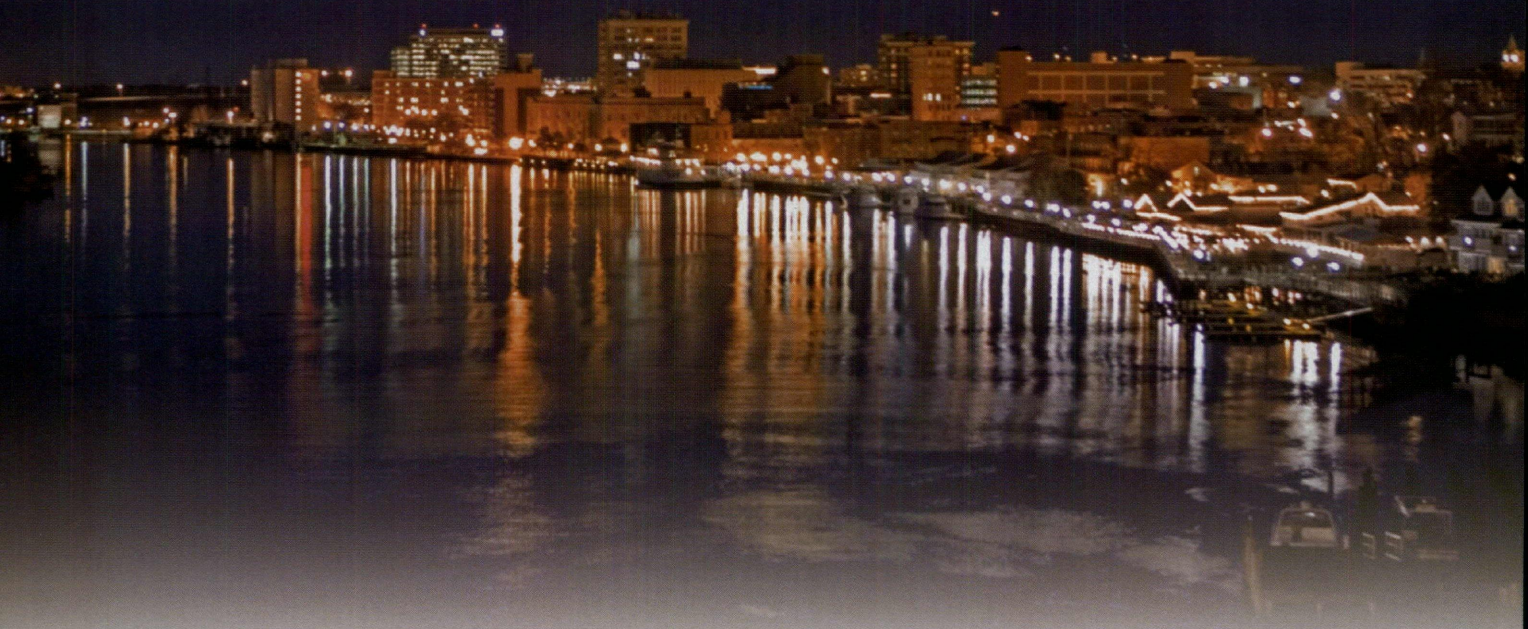
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Let's Do Lunch!

by Moreton Neal

Friends have been raving about lunch at Glasshalfull in Carrboro since it opened last year, but I just got around to trying it a couple of weeks ago. The meal was perfection — light, healthy, beautifully prepared, delicious and affordable. And the venue couldn't be more attractive. The old Trading Post warehouse has been transformed into a sleekly designed contemporary space with patio tables outside and ample parking to boot. I wanted to go back every day.

On the way out, I expressed my enthusiasm to one of the owners, Mickey Maloney, and promised to return soon.

"I'm afraid this is the last week we'll be serving lunch," he said.

After only one midday meal there, I'm going through



Top of the Hill

all five stages of grief, including the feeling of personal responsibility. Why didn't I cultivate this wonderful resource while I had a chance? The devil answers me with a recurring image of an old *New Yorker* cartoon. Two men pass in a hallway. One asks, "Hey, when can we do lunch?" The other replies, "How about never!"

Let's face it, most lunchers' priorities are speed, price or calories (how many or how few will get us through the afternoon). Sometimes we skip lunch entirely or forgo a relaxing, civilized meal to use up the leftovers in the fridge or that jar of peanut butter on the shelf. I can't say I never go to lunch, but "rarely" pretty much sums it up.

Mickey and his partners are at peace with their decision to terminate lunch, since Glasshalfull's evening business is thriving. For most independent restaurants, lunch is either a loss leader or a gift to the community (the kitchen's cost of food and preparation almost always outweighs the bill). The obvious exceptions are high-end hotels whose dining rooms are part of the package and cater to a captive audience. We are blessed with several impressive hotel restaurants offering midday meals equal to some of the best in the states and on the other side of the pond — where an unhur-

ried multi-course lunch is still a tradition.

The oldest, and perhaps best known, is Carolina CrossRoads at The Carolina Inn. "The university's dining room" attracted great minds and mouths back when it was an inexpensive cafeteria serving fried chicken and Salisbury steak. Upgraded when the hotel was remodeled in the mid-'90s, CrossRoads' contemporary Southern cuisine now attracts an elite audience of professors, sports recruiters, visiting celebrities and business tycoons from all over the globe. Just walking through the lobby, you'll overhear as many cell phone conversations in German, French or Chinese as you will a Southern drawl.

CrossRoads' counterpoint in Durham is the baronial Fairview Restaurant at the Washington Duke Inn and Golf Club, which serves a comparable clientele at Duke. Both restaurants offer sandwiches for the time-challenged, as well as a more leisurely gourmet experience allowing their creative chefs (Jimmy Reale at The Carolina Inn and Michael Gunyan at WADU) to strut their stuff.

For old-world style and pacing, Il Palio at the Siena Hotel is your best bet in the area. I've let years pass without darkening its door for lunch, but as soon as I did recently (and that portal was opened for me by a smiling doorman), I found it impossible to hang on to my workaholic mindset. Yes, I meant to eat and run, but four courses of delicious food and two glasses of wine later, I had completely forgotten why. Il Palio is not without a few flaws, but its attentive service, delectable housemade pasta, quiet classical music and elegant furnishings are the reasons

we fly thousands of miles for a holiday getaway. Yet we have all that right here. Go ahead, take a vacation in the middle of the day. I dare you!

In Cary, lunch at Herons at the Umstead is another escape from the everyday routine, an experience not to be rushed. Plan on spending enough time to savor the ambience — the art, architecture and a view of the property's sparkling lake — as well as its seasonal American menu. For calorie-counters, there is a sumptuous, yet light, spa menu available showcasing local produce.

Many of my favorite dining destinations aren't available by day. But if wishes were horses, beggars would ride and Magnolia Grill, Bloomsbury Bistro, Nana's, Enoteca Vin, Lantern, Bonne Soirée, J. Betski's, and Fins would be open for lunch. Whoa, Nellie, did I say Fins? Excuse me, Fins *is* now open for lunch! As soon as I could saddle up, I trotted on over to its gorgeous new East Davie Street location to sample the goods. Frankly, I don't know how chef/owner William D'Auvray spreads himself so thin, but the new downtown Fins offers a lunch menu in the bar and spacious dining room every weekday. I was a little disappointed that D'Auvray's renowned Asian fusion dishes were not the

Food and Wine Guide

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main feature of the daytime menu, but the chef admittedly caters to the appetites of Raleigh's midday business demographic. A wide selection of familiar sandwiches and salads are available presented with D'Auvray's

Special Events for Foodies

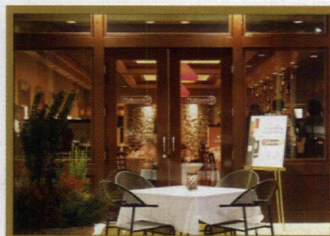
Spring is busting out all over with food and wine events benefiting good causes. Make plans now for:

A Taste of the Triangle, March 8 — "The ultimate food and wine extravaganza" benefits the Tammy Lynn Foundation. Call 919-832-3909 for information.

Taste of the Beach, March 6-9 — A weekend of events, cooking classes and incredible meals on the Outer Banks. For information, link to www.obxtasteofthebeach.com.

Blue Ridge Food & Wine Festival, April 10-13 — Wine tasting, vintners' dinners, cooking classes and a chefs' cooking challenge in Blowing Rock. For more information, go to www.blueridgewinefestival.com or call 877-295-7965.

Beaufort Wine & Food Weekend, April 23-27 — Celebrity chefs, dinners, wine tastings and dancing. Call 252-728-5225 or go to www.beaufortwineandfood.com.



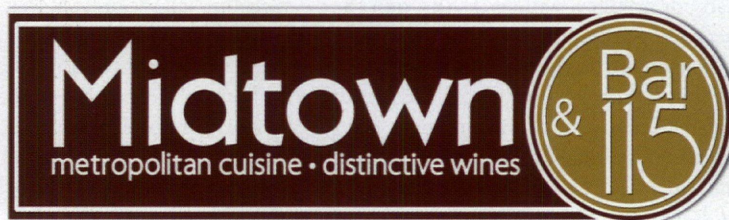
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Food and Wine Guide

unique flair. Fortunately, desserts do reflect the creative dinner menu, so save room and time for the sweets. Our fried banana ice cream with rum baba was a textural wonder and the guava sorbet a tangy delight.

Downtown Raleigh is now buzzing with other tempting lunch venues from tried-and-true to fresh-and-glitz. Regulars of the venerable Mecca and Big Ed's would prefer that you not know about their favorite haunts, but there may still be room for you at Caffé Luna, The Raleigh Times, Duck and Dumpling and the sleek new pig palace, The Pit (well, maybe later, after the buzz dies down).



518 West Italian Café

Many of Raleigh's downtown restaurants are sensitive to the state employee lunch schedule (literally an hour). But if your lunch hour can be stretched a teeny bit, leave work behind and hop over to 18 Seaboard for Jason Smith's fresh seasonal menu.

Or sniff out the Glenwood South area for a midday treat of wild mushroom risotto at 518 West (northern Italian), oyster stew and fried shrimp at 42nd Street Oyster Bar (Carolina seafood), shepherd's pie and potato soup at Hibernian Irish Pub and its traditional Irish pub food. Farther up the road, settle in at the attractive and cozy Glenwood Grill (seasonal Southern) for Chef John Wright's steak-house salad or shrimp and grits.

In Durham, the Ninth Street area may still

be a luncher's magnet with Blue Corn, George's Garage, Mad Hatter, and blu seafood and bar drawing crowds on weekdays, but the new downtown renovation is attracting its share of habitués at Parisian-style Rue Cler, Northern Italian Piedmont and the brand new sandwich haven, Toast. Brightleaf Square should perk up when the new incarnation of Nikos opens this spring, and plain air lunchers will be attracted to Alivia's streetside patio right across the street.

Over in Chapel Hill, generations of natives

and students have enjoyed noontime burgers and salads at Franklin Street's oldest eatery, the Carolina Coffee Shop. For excellent food and the town's best view, climb the stairs to Top of the Hill for an ample serving of Arizona chicken pasta or jambalaya — and don't forget to take time to savor a glass of the award-winning house-brewed beer. 411 West Italian Café serves consistently delicious Mediterranean cuisine with an appealing by the glass wine list; Bon's offers Southern home cooking and sweet tea; and the new Sugarland



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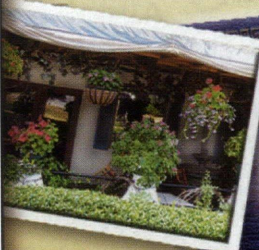

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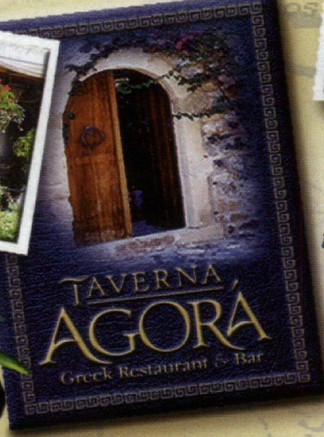
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Cameron Village
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Morrisville
919-462-6191

Wake Forest 919-453-1250

www.villagedeli.net

has a small but tasty midday menu — try the hearty homemade soups or gruyère mac-and-cheese with mushrooms.

The most popular lunch destination in Orange County has to be Weathervane, part of the imposing A Southern Season compound at University Mall. Here you can kill two birds with a single stone: shop and lunch or vice versa. Be sure to make a reservation or risk standing in line, though that's not really a burden when there are thousands of tempt-

ing buying opportunities peeking out from around the corner. As at Nofo and Zest, lunches at Weathervane can burn off all those delicious calories by browsing the adjacent store.

But we're veering away from the point of going out for lunch. No excuse is needed. In the deep South, old timers still call the midday meal "dinner," and it remains the most important meal of the day. As in many European countries, it is followed by the most civilized of customs, a nap. It's a proven fact that peo-

ple from cultures that support an extended lunch are happier and live longer than stressed-out American workaholics.

We have something to learn from the places that still enjoy a guiltless *comida*, *dejeuner* or *pranzo*. We, too, can choose to abandon a compulsive work ethic, look past the perfectly good jar of peanut butter, round up a friend and savor a leisurely midday meal at



Fairview Restaurant

our favorite restaurant ... before that restaurant abandons us.

Below, *Metro* offers lunch suggestions to suit your mood:

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Food and Wine Guide

The Blue Ridge at the North Carolina Art Museum (Raleigh)
Fins (Raleigh)
Heron's at the Umstead (Cary)
Midtown (North Hills)
The Nasher Café at the Nasher Art Museum (Durham)
Parizade (Durham)
Spice Street (Chapel Hill)
Top of the Hill (Chapel Hill)
Vivace (Raleigh)

Business Lunch

The best way to seal a deal.
Bentley's (Cary)
Caffé Luna (Raleigh)
Carolina CrossRoads (Chapel Hill)
Duck and Dumpling (Raleigh)
Glenwood Grill (Raleigh)
The Mecca (Raleigh)
18 Seaboard (Raleigh)
Tupelo's (Hillsborough)
The Fairview at the Washington Duke Hotel (Durham)
Winston's Grille (Raleigh)

Lunch and Shop

These eateries either have a store attached or are within a short walking distance of retail stores.
Azitra (Raleigh)

blu seafood and bar (Durham)
Bella Monica (Raleigh)
Nordstrom Café Bistro (Durham)
Neo-China (Durham, Raleigh, Cary)
Gianni & Gaitano's (Raleigh)
Midtown (Raleigh)
Nofo (Raleigh)
Weatherwane (Chapel Hill)
Zest (Raleigh)

Lunch Escape

For a leisurely European-style meal.
Il Palio (Chapel Hill)
Rue Cler (Durham)
Saint-Jacques (North Raleigh)
Bistro 76 (Raleigh)
Nikos Taverna (Morrisville)
Papa's Grille (Durham)
Piedmont (Durham)
Xios Authentic Greek Cuisine (Apex)
411 West Italian Café (Chapel Hill)
518 West Italian Café (Raleigh)

Exotic Lunch

Curry, tamales, pad Thai and sushi
Akai Hana (Chapel Hill)
Azitra (Raleigh)
Chosun OK (RTP)
Jibarra (Raleigh)
Jujube (Chapel Hill)

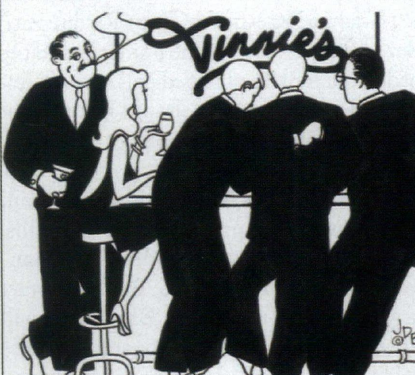
Mura (North Raleigh)
Red Palace (Raleigh)
Sitar India Palace (Durham)
Thai Café (Durham)
Twisted Noodles (Durham)

Fast Lunch

Immediate gratification via buffet, counter service or drive-up window
Char-Grill (Raleigh)
The Roast Grill (Raleigh)
Saffron (Morrisville)
Sara's Empanada's (RTP)
Serena American Restaurant (RTP)
George's Garage (Durham)
Mad Hatter (Durham)
Dalat Oriental Café and Deli (Raleigh)
Neomonde Bakery and Deli (Raleigh and Morrisville)
Whole Foods Market buffet (Chapel Hill, Raleigh, Durham)

Comfort Lunch

'Cue and Fried Chicken
Allen & Son Barbecue (Chapel Hill)
Big Ed's (Raleigh)
Bon's (Chapel Hill)
Bullock's Barbecue (Durham)
The Barbecue Joint (Chapel Hill)
Hawg Wild Smoke House & Grill (Cary)



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 - The News & Observer

"The old-style tradition of barbecue comes alive with legendary pitmaster Ed Mitchell."
 - Gourmet magazine

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Mama Dip's Traditional Country Cooking (Chapel Hill)
Q Shack (Durham, Raleigh)
The Pit (Raleigh)
Rub's Smokehouse (RTP)

NIBBLES

Nancy McDermott, author of *Southern Cakes*, appeared recently at Quail Ridge Books for a book signing and a cake baking contest. It was my honor to join prolific cookbook writers Jean Anderson, Debbie Moose and Fred Thompson in judging the cakes. Between bites, I got the skinny on their latest projects. Debbie is putting the last touches on *Wings*; Fred, the poor thing, is working hard tasting for his latest book, *Bourbon*; and Jean's article on Vietri founders, Susan and Frances Gravelly, (both from Chapel Hill), will be out in *More* magazine this spring.

Jean was raving about a new restaurant in Clayton, **Festejos Mexican Bar & Grill**, owned and operated by the Flores family from San Diego. "A different kind of Mexican

restaurant, well worth driving all the way from Chapel Hill for a meal there," Jean promised.

Kim Sunée, co-editor of *Cottage Living's* food section, along with Durham's Sara Foster, will be at Quail Ridge for a reading of her new book, *Trail of Crumbs: Hunger, Love, and the Search for Home* on Tuesday, March 11. Kim is a regular visitor to our area and has featured many local chefs and cookbook writers — among them, Bill Smith, Marcie Cohen Ferris and Karen Barker — in the magazine.

For authentic crawfish étouffée, gumbo and cochon de lait, head straight to the brand new **Papa Mojo's Roadhouse** at Greenwood Commons near RTP. Newly arrived from Lafayette, LA, "the zydeco chef," Mel Melton, brings authentic South Louisiana cuisine and his own harmonica music to the Triangle. Link to www.papamojosroadhouse.com for information. Be warned — you may need earplugs when opening this Web site.

Pie lovers will appreciate **Scratch Season-**

al Artisan Baking (www.piefantasy.com). For \$60 a month, you get one large or three small pies each week for four weeks. Made by Phoebe Lawless, Karen Barker's right hand at Magnolia Grill, Scratch's pies, cakes and custom desserts are made from the best local ingredients available. Moore Square Farmers Market regulars will be familiar with Lawless' desserts, sold there throughout the market season.

In Cameron Village, **Nelsons**, renovated in 2006, is now open only Thursday, Friday and Saturday evenings for the late-night crowd. Owners plan to re-open for lunch and dinner in early March under its former name, **Foster's**.

Mobil Travel Guide, originator of the prestigious Mobil Star ratings and certifications, has bestowed its prestigious four-star rating to three Triangle restaurants: **Carolina Cross-Roads** at The Carolina Inn, Chapel Hill; **Heron's** at the Umstead in Cary; and **Fearington House** in Pittsboro.

The Chapel Hill Restaurant Group (who brought us 518 West, Squid's, Spanky's, and 411 West) will open a new gourmet eatery on Page Road just off Interstate 40 called **Mez Contemporary Mexican Restaurant**. The first Triangle "Certified Green Restaurant," Mez will offer south of the border specialties made from fresh local ingredients and will feature outdoor dining. It should be open for lunch and dinner by mid-spring.

In downtown Chapel Hill this season, restaurants are popping up like daffodils. Scheduled to open this month: **Baba Ghan-nouj Mediterranean Bistro**, **Buns** (gourmet burgers), **The Crunkleton Bar** (which will showcase and sell the artwork and furniture inside the business), and **Cluck University Chicken**.

Wake Tech's culinary school will send six students to France in March for a life-changing experience. The students will work in a restaurant, spend a day with a starred chef, tour a cheese-making facility and enjoy a weekend in Paris. The trip is subsidized in part by participants in a five-course "American Classics" dinner held at Enoteca Vin, which raised nearly \$3000 for the project. While Lycée d'Etat Hôtelier du Touquet, a culinary school in Le Touquet, France sends 10 students to work in the Raleigh area each year, this is the first time in five years that a group from Wake Tech will travel to France. **MM**

R.I.P. - Fresh Graves in the Culinary Cemetery

Several Triangle dining establishments shut their doors by the end of 2007. They will be missed.

The Rathskeller

The last remnant of the Danziger era bit the dust after 60 years in downtown Chapel Hill. Its closing came as a shock, yet not really a surprise, for diners who had noticed a decline in quality over the past few years. On what turned out to be my last visit a few months ago, the famous Gambler hanger steak was tough, the peas overcooked and the expected generous pile of sautéed onions had dwindled down to a spoonful. But the sweet tomato salad dressing on iceberg lettuce tasted exactly the same as it did 30 years ago — as did the frosty mug of Bud, and the funky atmosphere had blessedly never been face-lifted.

Underground, not the most auspicious of names, is now six feet under. Low visibility and a small plate concept just didn't attract enough of Charlie Goodnight's patrons in spite of gifted Chef Daniel Taylor's impressive tapas. Goodnight owners Brad and Shannon Reeder will transform the space into The Old Bar Restaurant.

Starlu's closing is another instance where the talent and amiability of Chef Sam Poley and an attractive setting couldn't overcome an awkward Durham location.

JK's, North Hills' second restaurant to close (after Savannah) makes way for another steakhouse, Ruth's Chris, which will open its second Raleigh eatery this spring.

Nana's Chophouse closed in November, now replaced by The Pit, the new 'it' hangout in downtown Raleigh.

Taverna Nikos, longtime anchor of Durham's Brightleaf Square, shut its doors last year. But there's good news ... it will be revived next month under the direction of a new chef, Giorgios Kastanias.

Flying Burrito, a 20-year-old Chapel Hill favorite, has been deserted for months but will undergo reincarnation under new management by this summer.

Verde, one of George Bakatsias' Durham establishments hasn't exactly died, just morphed into a different concept and renamed Vita. Pizzas, pasta and other classic Italian dishes have replaced Verde's American contemporary menu.

The much-anticipated **Revolution Restaurant** should open by mid-May 2008 in the old Baldwin Building in downtown Durham. Meanwhile, chef/owner Jim Anile (formerly of Il Palio) and partner Teresa Anile are available to cater private events. To contact the Aniles, visit www.revolution-restaurant.com/community.

METRO MAGAZINE RESTAURANT GUIDE

RALEIGH/CARY

18 SEABOARD – 18 Seaboard Avenue, Suite 100 Raleigh. 919-861-4318. www.18seaboard.com. Chef-Proprietor Jason Smith welcomes you with sensibly, inventive American Cuisine using North Carolina ingredients. From the downtown views of our open-air mezzanine to the staff's warm hospitality, 18 Seaboard is the place for casual dining or special occasions.

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

THE ANGUS BARN – 9401 Glenwood Avenue. Raleigh. 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. 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.ncart-museum.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. Hwy 98 bypass and US1, 11685 Northpark Drive, Wake Forest, 556-8666. 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 S. 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: 11:30am – 2:30pm, M-F; Dinner: 5pm – 10pm T-Th; 5pm – 11 pm Fri-Sat.

GIANNI & GAITANO'S – Towne North Shopping Center, 8311 Creedmoor Rd, Raleigh. 847-8223; Wakefield Shopping Center, 14460 Falls of Neuse, Raleigh. 256-8100; Triangle Town Center, 3751 Sumner Blvd, Raleigh. 449-0728. Presented by the Cinelli Family, the unique environment at these three locations offers a choice of family or adult dining and authentic family recipes. With an inspired wine list and only the finest and freshest ingredients, a visit to Gianni and Gaitano's isn't simply a meal – it's a magnificent experience. Open for Lunch: M-Sat 11am-4pm; Dinner: M-Th 4-10pm, F-Sat 4-11pm; Sun Noon-9pm.



Herons restaurant at The Umstead Hotel and Spa in Cary.

GLENWOOD GRILL – 2603-151 Glenwood Ave., Raleigh. 782-3102. www.glenwoodgrill.com. Head Chef John Wright announces an expanded Dinner Menu with new items, more options. Old favorites remain. Three-time MetroBravo winner for Power Lunch. Glenwood Ave at Oberlin Rd. Available for Private Parties on Sundays.

HERONS – 100 Woodland Pond, Cary. 447-4200. www.héronsrestaurant.com. Now open at The Umstead Hotel and Spa offering modern American cuisine with regional influences and an extensive wine selection. Live music and classic cocktails in the bar.

JIBARRA – 7420 Six Forks Rd. Raleigh 27615. 919.844.6330. www.jibarra.net. Offering some of the most creative and modern dishes in the Triangle. Chef Ricardo Quintero has cooked alongside some of Spain's greatest innovators, thus incorporating avant-garde techniques into his repertoire of traditional Mexican dishes. Lounge showcases premium tequilas, fresh-squeezed margaritas, and distinct wine list rich in Spanish and South American selections. T-Th. - 5-10pm. Fri.-Sat. 5-11pm. Sun. brunch 11am-2:30.

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 Petitfer prepares a *new menu EVERY night* including our 3 Course Prix Fixe menu at \$27.95/pp. Check our website daily.

www.margauxrestaurant.com

THE MINT RESTAURANT – 219 Fayetteville St. Raleigh. 919-821-0011. www.themintrestaurant.com Tues-Sat. 6pm-10pm. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Executive Chef Jeremy Clayman presents new and exciting culinary combinations paired with The Mint's unflappable service standards.

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 CAFE – 2014 Fairview Road, Raleigh. 821-1240. Cafe, bar and deck seating. Award-winning salads, soups, sandwiches and entrees. "Best Brunch," "Best Eggs Benedict," "Best Bloody Mary," *Metro Magazine*. Lunch M-F, Brunch Sat & Sun, Dinner M-Sat.

THE PIT – 328 W. Davie St., Raleigh. 919-890-4500. www.thepit-raleigh.com. Country meets city with down-home barbecue offered as a gourmet meal to be savored. Featuring legendary pitmaster Ed Mitchell's authentic NC pit-cooked barbecue, complemented by creative, seasonal appetizers and sides. Enticing beer and wine selection. Open for Lunch 11:30am – 5pm, M-F; Dinner: 5pm – 10pm, M-Th; 5pm – 11pm Fri – Sat.

THE RALEIGH TIMES BAR – 14 E. Hargett St., Raleigh. 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 11:30am – 2am, Mon-Sat; Noon – Midnight Sun.

SAINT-JACQUES – 6112 Falls of Neuse, North Ridge Shopping Center, Raleigh. 862-2770. www.saint-jacquesfrenchcuisine.com. Owned and operated by French native, Lil Lacassagne-fine dining at its best. Voted "Best French Food in the Triangle- 2006 by *Citysearch*. Lunch and Dinner server Tues-Sat.

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

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

TAVERNA AGORA – 6101 Glenwood Ave. Raleigh. 881-8333. www.TavernaAgora.com. Taverna Agora absolutely Greek restaurant and bar is your passport to authentic cuisine with slow roasted meats and flavorful seafood dishes. Catering available. M-Sun 5-11p. OPA! An LM Restaurant.

METRO MAGAZINE RESTAURANT GUIDE

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.

VINNIE'S STEAKHOUSE AND TAVERN – 7440 Six Forks Rd., Raleigh. 847-7319. Treat yourself to all the luxuries this classic New York style chophouse has to offer. Certified Angus Beef, the freshest seafood available and an extensive selection of wines from around the world.

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. After-hour celebration and dancing and a fresh to-go market and bakery.

GLOFT – 737 Ninth St., Durham. 286-4131. For meet-

ing 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., Carboro. 794-4107. www.glasshalfull.net. Downtown Carboro'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 C. Churton St., Hillsborough. 732-6261. www.panciuto.com. Fine dining blending Italian recipes with local ingredients, prepared fresh daily. Pastas, breads, desserts made on-site. Wine, beer, mixed beverages available. Upscale yet comfortable "old world" style dining room. Opens 6p.m. for dinner, Tues.-Sat.

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., Beaufort. (252) 728-3899. www.beaufortgrocery.com. Beaufort's oldest and continuously operating fine dining restaurant since 1991. Specializing in regional cuisine fused with global techniques and influences. Lunch M, W-Sat 11:30-3; dinner M, W-Sat 5:30-9:30 and Sun brunch at 11:30. Closed Tues.

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

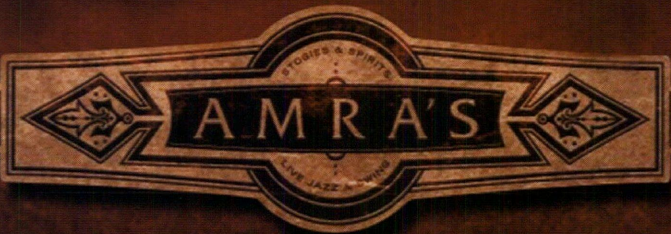
CHEF AND THE FARMER – 120 W. Gordon St., Kinston. (252) 208-2433. www.chefandthefarmer.com. A converted mule stable never looked so good. Blending old architecture and contemporary design with local ingredients and urban techniques makes this progressive eatery an epicurean oasis.

DELUXE – 114 Market Street, Wilmington. (910) 251-0333. Offering upscale dining with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of Wilmington's superior brunches. Open for 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.frontstreetgrill-atstillwater.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.sharpiessgrill.com. Contemporary Coastal Cuisine served in an intimate setting. Rated four stars by John Batchelor. Enjoy house-made pastas, breads and desserts paired with fresh local seafood and certified Angus Beef. Outstanding wine list and full bar.

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



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106 GLENWOOD AVENUE, RALEIGH, NC

Wine Weekends:

Great Grapes Just Down The Road in the Yadkin Valley

by Barbara Ensrud

We could take a page from the Old World: drink local. In France, Italy, Spain — virtually everywhere in Europe except the British Isles — people drink the wines grown and made where they live, as you have no doubt discovered on your own travels. In the Loire Valley, they drink Vouvray or Sancerre or Muscadet. In Tuscany, it's Chianti; in Milano, the quaff is Barbera or Dolcetto or Pinot Grigio. In Munich ... well, in Munich people drink mostly beer, but in Frankfurt or Heidelberg, they're as likely to raise a glass of Riesling or Weissburgunder as they are a tankard of lager.

We're spoiled. We can drink all those wines and more on these shores, but we tend to forget wines from the *very same* grapes grown in North Carolina soil. Most Carolinians still think scuppernong when someone mentions NC wine. That's changing, and high time! The native scuppernong and muscadines definitely have their place, though, admittedly, not with steak or seafood pastas or even fried chicken. Plenty of Carolina wines do, however: **try Shelton Riesling or Kudzu Block Syrah, Hanover Park's Viognier, Childress Cabernet Franc or McRitchie Chardonnay.**

And that's just for starters.

WINE WEEKENDS

With the weather warming, put a wine weekend on your agenda — there are some delightful discoveries to be made. Take a drive to the **Yadkin Valley**, for instance, which cuts a sizeable swath through central Carolina from north of Mt. Airy to Lexington. The state now boasts 55 wineries, most of which are situated in the Yadkin, the state's first officially designated wine region.

You can start at the lower end with **Childress**, about an hour north of Charlotte, and work your way up. Or head to just below the Virginia border and wind southward — tasting, eating, perhaps catching an outdoor concert. All our local wineries have picnic areas and welcome visitors on weekends. There are plenty of places to stay, and some truly excellent winery restaurants have opened in the last year: The Kitchen at **Elkin Creek**, Century Kitchen at **Flint Hill** and Harvest Grill at **Shelton Vineyards**. The Wolf's Lair



Chef Paul of the Harvest Grill at Shelton Vineyards

at **Black Wolf Vineyards** has long been a dining destination for its pan-seared duck, grilled loin of elk and other hearty fare.

To make a weekend of it, let's say you head north on Friday and have dinner at one of the local wineries with a restaurant [see box]. Saturday morning, begin your visit to local wineries. There are too many wineries now to list here, but to help you choose, check out these Web sites: www.ncwine.com or www.yadkinvalleywineries.com. A brochure with maps and a directory of wineries is widely available in the area.

Both ends of the Yadkin Valley are anchored by state-of-the-art wineries — **Childress** and **Shelton**. You should include at least one of them, depending on your route. If you spend Friday and Saturday in the north, you might head south on Sunday morning for a leisurely Sunday brunch at Childress followed by a visit to **RayLen** or **Hanover Park** in the afternoon before heading home.

Whatever your itinerary, here are some other highlights. Google the winery name for Web sites and more information.

OTHER SUGGESTED STOPS:

Round Peak Vineyards. Just north of Mt. Airy, where B&Bs abound. Try their Merlot and Sangiovese Reserve.

Shelton Vineyards, Dobson. The Shelton brothers of Charlotte have created a show-place winery, with its own Harvest Grill restaurant, open for lunch, dinner and Sunday brunch with excellent, innovative fare. The

handsome and cozy interior boasts a large stone fireplace, a screened porch has a lovely view of the vineyards, and there's a charming picnic area. Live concerts draw big crowds in summer, and the large tasting room has wine gifts galore. Shelton is constantly fine-tuning its wines, experimenting with new varieties and blends. Must try: **Riesling, Sauvignon Blanc, Syrah, Merlot, Chardonnay, Madison Lee Red.**

Grassy Creek, Elkin. Accommodations available in the Klondike Cabins near the local creek. Wines: Old Red Barn Blend, a lively red blend of cabernet, merlot and sangiovese.

McRitchie Wine Co., Elkin. Sean McRitchie brought his wine savvy from Oregon vineyards to North Carolina. Adjacent to the immaculate little winery (roughly 1000 case production), he and wife Patty turned a venerable farmhouse into an attractively rustic tasting room with inviting views

Where to Eat

Harvest Grill at Shelton Vineyards,

Dobson 336-366-4724

The Kitchen at Elkin Creek,

Elkin 336-526-5119

Century Kitchen at Flint Hill Vineyards,

East Bend 336-699-4455

The Bistro at Childress Vineyards

(lunch, Sunday brunch), Lexington

336-236-9463 ext. 314

Where to Stay

Hampton Inn & Suites at

Shelton Vineyards

1-800-HAMPTON or 336-353-9400

Grassy Creek Klondike Cabins

336-835-4230

River House Country Inn

& Restaurant

336-982-2109,

www.riverhousenc.com

Motels are plentiful off Interstate 77, Highways 421 and 52, as well as in Mt. Airy and Winston-Salem.

Food and Wine Guide



Childress Vineyards

of surrounding hills and vineyards. The cellar below is home to rows of oak barrels where his limited quantity of excellent wines age. The unoaked **Chardonnay** is highly popular — the barrel-fermented version even better, in my view. The '06 **Pinot Gris** is fragrant and appealing, and if it's hot, grab a bottle of the '07 **Scarlet Rosé**, bold, dry but fruity, made from sangiovese. Intriguing red: **Ring of Fire 2006** (Patty's a Johnny Cash fan), made from 60 percent petit verdot and equal parts cabernet franc and merlot. Sean also makes a bone-dry hard cider from locally grown apples such as Limbertwig and Granny Smith — great for barbecue.

Elkin Creek, Elkin. One of the Yadkin's smallest wineries (500 cases) and one to watch. Confident of quality, Elkin Creek has priced its wines on the high side (\$32 for '07 Pinot Gris), but owner Mark Greene sells everything right at the winery. Reds I've tasted are impressive, so try the **2006 Rossa**, a blend of sangiovese, syrah and merlot. The Kitchen at Elkin Creek, open Thursday through Sunday brunch, is a big draw for the area — best to call for reservations.

Raffaldini, Swan Creek region. This spring the handsome new Tuscan-style tasting "villa" is scheduled to open. With its ochre

walls, red tile roof and terraces overlooking the hills and vineyards of the Blue Ridge foothills, it's definitely worth a detour off Interstate 77. Not surprisingly, Raffaldini focuses on Italian grape varieties and has experimented with several. They gave up on dolcetto and nebbiolo but are planting more vermentino and montepulciano, both of which excel here. Try: **2007 Vermentino**, **2006 Bello Misto**, a blended red in the style of a Super Tuscan, **2006 Montepulciano**.

RayLen Vineyards, Mocksville. This well-appointed winery, surrounded by vineyard, produces very appealing white and red wines. Winemaker Steve Shepard pioneered this untried region and knows what the climate and soil can do here. All the wines are good, but be sure to try the **Syrah**, **Category 5** blend, **Yadkin Gold Riesling** and the fruity red **Carolinus**.

Westbend Vineyards, Lewisville. With vineyards on bluffs overlooking the Yadkin River, Westbend pioneered the Yadkin Valley beginning in the late '70s. This very picturesque wine estate grows European wine grapes but also French hybrids, which thrive in this microclimate — fresh **Seyval Blanc**, good **Chambourcin**, **Chardonnay** and slightly off-dry **Yadkin Fumé**.

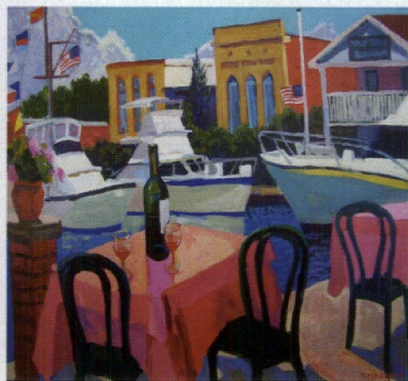
April 23rd - 27th

Premiere
Winemakers & Wineries

Celebrity Guest Chefs

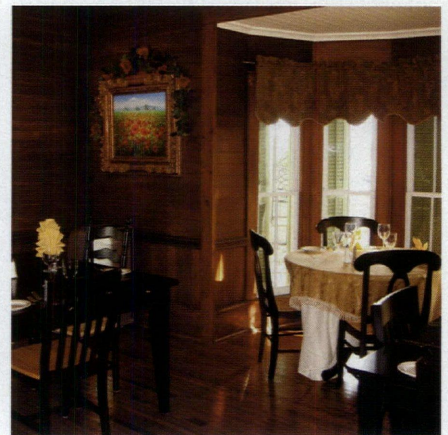
Five Day Event featuring:
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and more!

Artwork by: Stephen Moore



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The Century Kitchen at Flint Hill Vineyards.

Childress Vineyards, Lexington. Not just for NASCAR enthusiasts — though they swarm in during races in Charlotte to buy by the case. The Tuscan-style stone winery is a knock-out. Talented winemaker Mark Friszolowski produces sound, appealing reds and attractive whites. Must try: **Sauvignon Blanc**, barrel-fermented **Chardonnay**, **Viognier**, **Syrah**, **Reserve Merlot** and **Cabernet Franc**. Lunch at the terrace restaurant can be delightful. **MM**

Triangle Wine Lists: New Twists, Great Values by Barbara Ensrud

The wine scene in the Triangle just gets better all the time — more wines, greater variety, innovative ways of offering it — all inviting us to be adventurous, branch out for new tastes and have a great time doing it.

Many restaurants are offering more choices by the glass, I'm happy to see. **Glenwood Grill** in Raleigh has 20 reds and whites by the glass — an interesting selection geared to the Grill's food, though a bit pricey for some items, I think (\$13 for Leflaive's fresh and simple Bourgogne Blanc? It's a few dollars less at comparable restaurants). Best value: Echelon Pinot Noir, \$7.50.

Fins' handsome new digs in downtown Raleigh sport over 25 wines by the glass on its elegant and well-chosen list. The full wine list is broad and very fairly priced — and if \$59 a bottle seems high for the **2006 Merry Edwards Sauvignon Blanc** from the Russian River Valley, be assured it's one of the most sought-after Sauvignons made, and probably the best I've ever tasted. Fins is about the only place you can get it in these parts — it's already sold out at the winery!

Great choices by the glass, in particular: **2006 Houchart Rosé**, \$6; **Cosentino 2005 "The Zin,"** \$8.

Rey's in Cary offers some 23 wines by the glass, with many good choices for steak or seafood. The wine list includes descriptions of wine styles, very useful in helping diners choose. Start with a glass of festive pink dry bubbly: **Bouvet Brut Rosé**, \$8, while you peruse the wine list. Great buy: **Chateau Montelena Cabernet Sauvignon**, one of California's best, \$67.

An, the svelte and stylish Asian restaurant and sushi bar in Cary, gets the prize for most wines by the glass: 40! And some excellent offerings there are, too, complementing their intricate and often exquisite dishes. Prices are very fair, encouraging new discoveries.

Recommended: **Ferrari-Carano Fumé Blanc**, \$6; **Sonoma-Cutrer '05 Chardonnay**, \$8.

INNOVATIONS

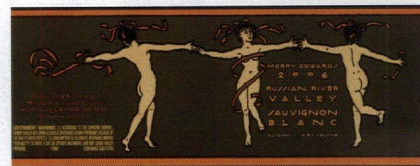
What I love about **Watts Grocery** in Durham — in addition to chef Amy Tornquist's talented way with food — sort of elegant home-cooked comfort food with panache — is a new take with wine. Not only is everything available by the glass and bottle (both at reasonable prices), but the wines also come in "carafe" — an extra 3 or 4 ounces for \$3 more. This is brilliant because one often wants a little more than a glass but maybe not two full glasses.

It works well; they sell a lot of wine because the list is small — about 30 wines total — and thus not overwhelming; the wines are well-chosen, fairly priced and there are options in terms of quantity. "We're not looking for big, expensive wines for our list," says Tornquist. "I want 'bistro wines' — good, solid reds and fresh whites that people can really enjoy with my food." Any of the wines are good choices, but I specially recommend the **Lagrein Rosé '06**, \$7; the **Domaine Moltes '04 Riesling**; and '06 **Corbières**, \$6.

Choices in portion size is a concept pioneered in the Triangle by **Enoteca Vin**, which offers pours by the flight (three wines for a fixed price), in 1.5 and 3-ounce "tastes," as well as by glass or bottle. It gives diners enormous flexibility for trying new wines.

It's been very successful also at **Glass-halffull**, a bistro/wine bar in Carrboro — though on a somewhat less grand scale. This popular spot attracts a lively crowd from Chapel Hill and Carrboro (and Durham denizens like *moi*) for the variety of appetizing "small plates" and wines in varying quantities to pair with them. With grilled Moroccan lamb sausage and lentils, for instance, I tried 3-ounce portions of a sturdy Rhône red, an Argentine Malbec and a Tuscan Rosso di Montalcino. I couldn't settle on which worked best; they were all good, but it was fun to try such different flavors.

Another innovative eatery is **Six Plates Wine Bar** in Durham. Co-owner Matt Beason is a wine enthusiast. I think he may have selected the intriguing wines on the list first and then thought up half a dozen dishes



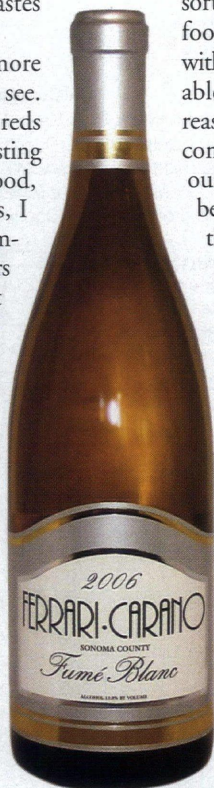
to show them off. Maybe that's because the wines are more prominently featured than the food, much of which is locally grown or produced. The wines vary, and you can pick what you want, but since they are unusual, Matt offers guidance by suggesting a wine for each dish — as in: lamby joes (sloppy joes with shredded lamb) and **Ca' del Sarto Barbera**, \$6, or NC shrimp roll with bamboo rice and **Setzer Gruner Veltliner**, \$5.50, or Braeburn Farms sirloin and **Fontanavecchia Aglianico**, \$8. You sort of have to be into ACC basketball here; the casual setting of a few high tables and sitting areas with leather couches and armchairs make it highly conducive to watching the game (large screens with sound off) as you nosh.

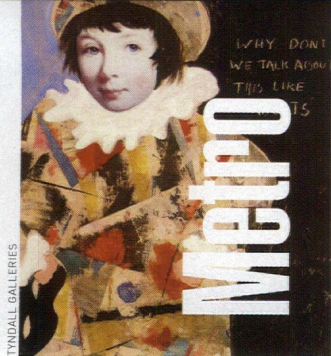
A new Triangle wine shop is luring wine lovers in droves. **Wine Authorities** on University Avenue in Durham has instituted several angles that make wine-buying less confusing and more fun. This small store, with its colorful hand-painted murals mapping world wine regions, invites browsing and tasting before you buy. At the back of the store is the **Enomatic**, a temperature-controlled wine



dispenser that offers a dozen wines on tap — white, red, dry pink — in varying quantity and price. There are free tastings of special wines on Thursdays and Saturdays. All of the wines are from small producers, grouped as "everyday wines" \$8.99 to \$11, "weekly wines" at \$12 to \$20, and up. Nothing in the shop is more than \$50 a bottle. Another plus: Have trouble remembering a wine you liked? Wine Authorities will keep track of what you buy online if you wish, with your own personal log-in where you can make note of what you liked (or didn't).

Check them out at www.wineauthorities.com. **MM**





Preview

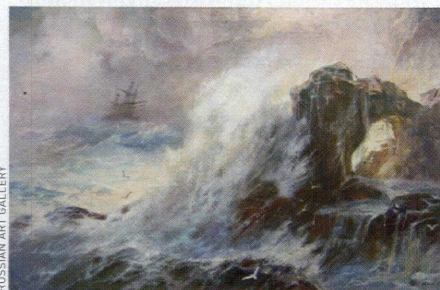
by Mary Ward Boerner

TO DO: A MULTITUDE OF MARCH EVENTS

GALLERIES

MICROCOSM/MACROCOSM: Exhibition featuring new works by Raleigh artists Jason Craighead and Tricia McKellar; Miriam Preston Block Art Gallery, Raleigh; Thru March 13. Contact 919-890-3610 or www.raleigh-nc.org.

ARTISTS MAKE ALTERS — BRYANT HOLSENBACK, MARY LOVE MAY, BEATRICE SCHALL, ADELE WAYMAN AND MELISSA YORK: Long View Gallery, Raleigh; Thru March 22. Contact 919-828-6500 or www.thecollectorsgallery.com.



Sea Storm by Alexander Melnikov, 2005, oil on canvas, 20 x 30 inches, will be on display during "Presentation of 13 Artists" at the Russian Art Gallery in Cary through March 26.

KEIKO GENKA & JEAN JACK NEW WORKS ON CANVAS: Gallery C, Raleigh; Thru March 25. Contact 919-828-3165 or 888-278-3973.

RUSSIAN ART GALLERY: Presentation of 13 artists and new works by Olga Kalashnikova; Thru March 26 (Reception March 28). Contact 919-468-1800 or www.russianartgallery.com for information and to sign up for art classes.

LANDSCAPES — WORKS BY MATTHEW MAHLER: Studio 180, Cary; Thru March 27. Contact www.matthewlmahler.com.

LOUIS ST. LEWIS — THE PALIMPSEST PROJECT, NEW PAINTINGS: Tyndall Galleries at University Mall, Chapel Hill; Thru April 5 (Opening Reception March 1). Contact 919-942-2290 or www.tyndallgalleries.com.

CREATING SPACE — SCULPTURE AND PAINTINGS BY SHERROD BARNES-GINIFER: Installations of paintings paired with sculpture; Flanders Art Gallery, Raleigh; March 1-26 (Opening Reception March 7). Contact 919-834-5044 or www.flandersartgallery.com.

CELEBRATE A DECADE OF ART: New works by gallery artists; City Art Gallery, Greenville; March 7. Contact 252-353-7000 or www.city-art-gallery.com.

HERE BE MONSTERS — AN ABRIDGED BESTIARY OF CONTEMPORARY MONSTERS, BOTH REAL AND IMAGINED: Sixteen artists contribute works examining the theme of modern-day threats; Flanders 311, Raleigh; March 7-April 2 (Opening Reception March 7). Contact 919-834-5044 or www.flandersartgallery.com.

ORGANIC INSTINCTS — **INSPIRED BY NATURE:** New works by Joyce Watkins King; Morning Times Gallery, Raleigh; March 7-31 (Opening Reception March 7).

Contact 919-836-1204.

THE STUDY GROUP — ROBERT IRWIN, BOB RANKIN, ANTHONY ULINSKI, RICHARD GARRISON, JASON CRAIGHEAD AND DAVID CONNELL WITH A TRIBUTE TO GEORGE BIRELINE: The Collectors Gallery, Raleigh; March 7-April 12. Contact 919-828-6500 or www.thecollectorsgallery.com.

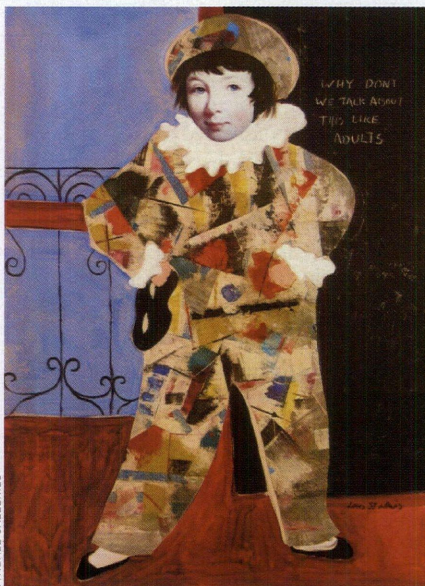
THE CAROLINA INN'S BIRDHOUSES ON PARADE: The seventh annual celebration of spring features birdhouses and feeders crafted by North Carolina artists; The Carolina Inn, Chapel Hill; March 9-30. Contact 919-933-2001 or www.carolinainn.com.

ARTIST WORKSHOP WITH CAROLYN GOLDSMITH: Art Source Fine Art Gallery at Five Points, Raleigh; March 14-15. Contact 919-787-9533 or www.artsource-raleigh.com.

DURHAM ART WALK: A self-guided tour of galleries, artist studios and impromptu exhibits, featuring the original artwork of over 150 artists; Durham Arts Council, Durham; April 5-6. Contact www.durhamartwalk.com.

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

• **STAMMER!** Bi-monthly, multi-art extravaganza; Gallery 2; March 14.



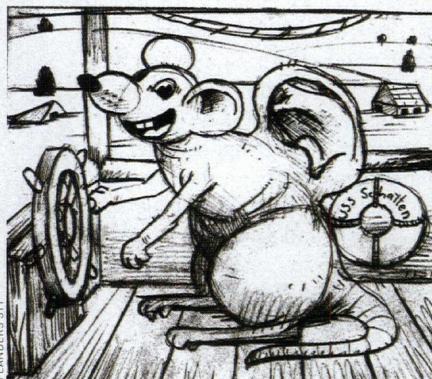
"The Palimpsest Project," featuring recent paintings by Louis St. Lewis continues through April 5 at Tyndall Galleries at University Mall in Chapel Hill.

• **NEW WORKS:** A juried exhibition for members of the Artspace Artists Association; Gallery 1; March 15-April 26 (Opening Reception April 4).

• **LOOKING BACK:** Regional Emerging Artists-in-Residence 2000-2004; Gallery 2; March 7-April 11 (Opening Reception March 7).

• **SUSAN SOPER, MOMENTS — A LITHOGRAPHIC JOURNEY:** Visual Art/Printmaking; Upfront Gallery; March 7-29 (Opening Reception March 7).

• **RACHEL NICHOLSON, IMPRESSIONS OF A CULTURAL JOURNEY:** Visual Art/Fiber; Lobby; March 7-29 (Opening Reception March 7).



David Eichenberger, *Study for Steamboat Willie Rat*, 2008, 18 x 24 inches pencil on paper, will be on display during "Here be Monsters: An Abridged Bestiary of Contemporary Monsters, Both Real and Imagined" at Flanders 311 in Raleigh, March 7-April 2.

CLASSICAL

RALEIGH CHAMBER MUSIC GUILD ANNUAL SPRING GALA: Heavy hors d'oeuvres, wine, desserts and a special mini-recital by Zuill Bailey and Awadagin Pratt; Ruggero Piano, Raleigh; March 8. Contact 919-821-2030 or www.rcmg.org.

RALEIGH CHAMBER MUSIC GUILD PRESENTS ZUILL BAILEY, CELLO AND AWADAGIN PRATT, PIANO: Fletcher Opera Theater, Progress Energy Center for the Performing Arts in Raleigh; March 9. Contact 919-821-2030 or www.rcmg.org.

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

• **DUKE SYMPHONY ORCHESTRA — THE THREE B'S:** Baldwin Auditorium; March 5.

• **FACULTY RECITAL — FRED RAIMI & JANE HAWKINS:** Works by Bach, Brahms and Frescobaldi; Nelson Music Room; March 6.

• **DUKE STRING SCHOOL — MID-WINTER FESTIVAL:** Dorothy Kitchen, director; Baldwin Auditorium; March 8.

• **DUKE DJEMBE ENSEMBLE W/ GUEST ARTIST BILL JACOBS:** Bradley Simmons, director; Baldwin Auditorium; March 21.

• **VIOLA MASTERCLASS W/ SCOTT RAWLS:** Baldwin Auditorium; March 25.

• **DUKE CHORALE, SPRING TOUR CONCERT — TONIGHT ETERNITY ALONE:** Rodney Wynkoop, director; Baldwin Auditorium; March 27.

• **ROBERT PARKINS, ORGAN RECITAL — THREE GERMAN SONATAS:** Duke Chapel; March 30.



CIA'S UNSOLVED MYSTERIES: THE NOSENKO DEFECTION, DOUBLE AGENTS AND ANGLETON'S WILDERNESS OF MIRRORS

MARCH 26–28, 2008

NC MUSEUM OF HISTORY • WWW.RALEIGHSPYCONFERENCE.COM

TENNENT PETE BAGLEY – The former CIA officer presents the real story of Yuri Nosenko, the KGB officer who claimed the Soviets had nothing to do with the JFK assassination, had no contact with Lee Harvey Oswald and claimed a previous defector was a plant. Bagley handled Nosenko's defection in 1964, and claims in his 2007 book that the CIA was in error to believe Nosenko's story, re-igniting a controversy that remains unsolved.

DAVID ROBARGE – Chief Historian for CIA, presents the real story of James Jesus Angleton, the counterintelligence chief at CIA who turned the Agency inside out in search of an elusive Soviet mole.

BRIAN KELLEY – Former counterintelligence officer—and the “wrong man” in the Robert Hanssen espionage case—presents true cases of suspected double agents, moles and plants that remain unresolved today.

JERRY SCHECTER – Former Moscow bureau chief for *Time* magazine and respected author and expert on Cold War espionage discusses important cases of defectors, double agents and KGB deception operations.

DAVID IGNATIUS – *Washington Post* syndicated columnist, former foreign editor and author of best-selling spy fiction offers an overview of famous unresolved espionage cases.

SPECIAL GUEST – STANTON EVANS, author of *Blacklisted by History*, the recently-published, controversial biography of Joseph McCarthy.

FOR MORE INFORMATION CONTACT JENNIFER HADRA AT 919-831-0999

POP MUSIC

EVENTS AT THE RBC CENTER: Raleigh; Contact 919-834-4000 or www.rbccenter.com.

- **VAN HALEN:** March 7
- **LARRY THE CABLE GUY:** March 9
- **BARRY MANILOW:** March 27
- **LADIES NIGHT OUT TOUR FEATURING BELL BIV DE VOE, KEITH SWEAT, AND TONY, TONI, TONE:** April 5

PINECONE PRESENTS ALTAN: Fletcher Theater at the Progress Energy Center for the Performing Arts, Raleigh; March 11. Contact 919-664-8302 or www.pinecone.org.

PINECONE PRESENTS RICKY SKAGGS & BRUCE HORNSBY: Meymandi Concert Hall at the Progress

Energy Center for the Performing Arts, Raleigh; March 26. Contact 919-834-4000 or www.pinecone.org.

STAGE & SCREEN

STAGEHANDS PRESENTS INTO THE WOODS JR.: New Bern Civic Theatre, New Bern; March 1-2, 8-9. Contact 252-634-9057.

THE TRIP TO BOUNTIFUL: Gaddy-Goodwin Teaching Theatre at Raleigh Little Theatre, Raleigh; March 7-23. Contact www.raleighlittletheatre.org.

GARTH FAGAN DANCE: Presented by NCSU Center Stage; Stewart Theatre at NCSU, Raleigh; March 13. Contact 919-515-1100 or www.ncsu.edu/arts.

MOBY DICK REHEARSED: Performed by The Acting

Company and presented by NCSU Center Stage; Stewart Theatre at NCSU, Raleigh; March 25. Contact 919-515-1100 or www.ncsu.edu/arts.

RALEIGH DANCE THEATRE SPRING REPERTOIRE PERFORMANCES: Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; March 29. Contact 919-834-1058 or www.raleighdance.org.

9TH ANNUAL TRIANGLE JEWISH FILM FESTIVAL: Festival is produced by the Durham-Chapel Hill and Raleigh-Cary Jewish Federations and offers all day cultural entertainment; Galaxy Cinema, Cary; March 30. For film synopses, screening times and donor and ticket information go to www.tjffnc.org.

FULL FRAME DOCUMENTARY FILM FESTIVAL: Downtown Durham; April 3-6. Contact 919-433-9820 or www.full-framefest.org.

MOZART'S COSI FAN TUTTE: A Capital Opera Raleigh production; Jones Auditorium at Meredith College, Raleigh; April 4 & 6. Contact 1-800-838-3006 or www.brownpapertickets.com.

MUSEUMS

THE ABC OF COLLECTING EVERYMAN'S LIBRARY, ARCHIVES, BOOKS, COLLECTIONS: Wilson Library at UNC, Chapel Hill; Thru March 31. Contact 919-962-1143 or www.lib.unc.edu/spotlight/2008/everymans.html.

SILENT BEAUTY: A VIEW OF THE CHANGING SEASONS: Photography exhibit by Cynthia Walker; Nature Art Gallery at the NC Museum of Natural Sciences, Raleigh; March 7-30. Contact 919-733-7450 or www.naturalsciences.org.

ROBOT RUMBLE, A HANDS ON IMMERSION INTO THE WORLD OF ARTIFICIAL INTELLIGENCE: Museum of Life and Science, Durham; March 22. Contact www.lifeandscience.org.

UNSOLVED MYSTERIES OF THE CIA — 5TH ANNUAL RALEIGH SPY CONFERENCE: The Nosenko Defection, Double Agents and Angleton's Wilderness of Mirrors; NC Museum of History, Raleigh; March 26-28. Contact 919-831-0999 or www.raleighspyconference.com

5TH RALEIGH SPY CONFERENCE

For a full schedule of the
5th Annual Spy Conference, go to
www.raleighspyconference.com

OUR SUNKEN HISTORY — ARCHEOLOGICAL TREASURES FROM NORTH CAROLINA SHIPWRECKS: NC Maritime Museum expansion site at Gallants Channel, Beaufort; Open Thursdays for guided tours; Contact 252-728-7317 or www.ncmaritimemuseum.org.

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

- **LECTURE — JEREMY STRICK CONVERSATION:** March 6
- **ART FOR ALL:** March 20
- **MILTON'S COMUS STUDENT PERFORMERS:** March 22
- **TASTE OF THE MODERN — ROTHKO, RAUSCHENBERG, OLDENBURG, KLINE:** Thru Sept. 14, 2008
- **THE PAST IS PRESENT — CLASSICAL ANTIQUITIES AT THE NASHER MUSEUM:** Thru Spring 2008
- **NEW AT THE NASHER:** On view thru July 6, 2008.
- **BARKLEY L. HENDRICKS — BIRTH OF THE COOL:** Thru July 13

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

- **MODERN AMERICAN PAINTINGS FROM THE BEQUEST OF FANNIE AND ALAN LESLIE:** Thru Fall 2009
- **CHANGING PERCEPTIONS — MODERN ART FROM THE COLLECTION OF MR. AND MRS. JULIAN H. ROBERTSON:** Thru March 9
- **FAR FROM HOME:** Thru July 13

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- **GALLERY CLASS — INDOOR FLOWER HUNTING:** March 6, 13, 20, 27
- **ART IN THE EVENING:** March 7, 14, 21, 28
- **FILM — KILLER OF SHEEP:** March 7
- **CHILDREN'S PERFORMANCE: THE RAINBOW BRIDGE WITH HOBEY FORD'S GOLDEN ROD PUPPETS:** 11 a.m. & 1 p.m.; March 8
- **KANOF LECTURE — RECOVERING A LEGACY: THE LOOTED JEWISH ARCHIVE IN IRAQ:** 2:30 p.m.; March 9
- **FILM — GRASS:** March 14
- **FAMILY FUN SATURDAY: DESIGN AN ALTERED BOOK:** March 15
- **FILM — ARABIAN NIGHTS:** March 21
- **LUNCH & LEARN — SIGNS OF SPRING:** 11 a.m.; March 25
- **FILM — KABUL EXPRESS:** March 28
- **FAMILY WORKSHOP: ART-IN-MOTION:** March 29
- **LECTURE — REMBRANDT AFTER 400 YEARS: ARE OLD MASTERS STILL RELEVANT?:** March 30

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

- **BEARING WITNESS — CIVIL RIGHTS PHOTOGRAPHS OF ALEXANDER RIVERA:** Thru March 1, 2009
- **TIME FOR TOTS — KITCHEN GADGETS:** March 11
- **HISTORY CORNER — THANK YOU, BEN:** March 5
- **DURHAM: A SELF PORTRAIT:** March 8
- **MUSIC OF THE CAROLINAS — PRATIE HEADS:** March 9
- **HISTROY À LA CARTE — ILLUSTRATING NATURE:** With Doug Pratt, Research Curator of Birds for NC Museum Of Natural Sciences; March 12.
- **STITCH A QUILT:** Join the Capital Quilters Guild for a quilting bee in the exhibit "Pleasing to the Eye: The Decorative Arts of North Carolina"; Fridays beginning March 14.
- **ARTIST AT WORK — JAMES TRANTHAM:** March 14-16
- **HANDS-ON SPORTS:** March 15
- **MAKE IT, TAKE IT: BANJOS:** March 15-16



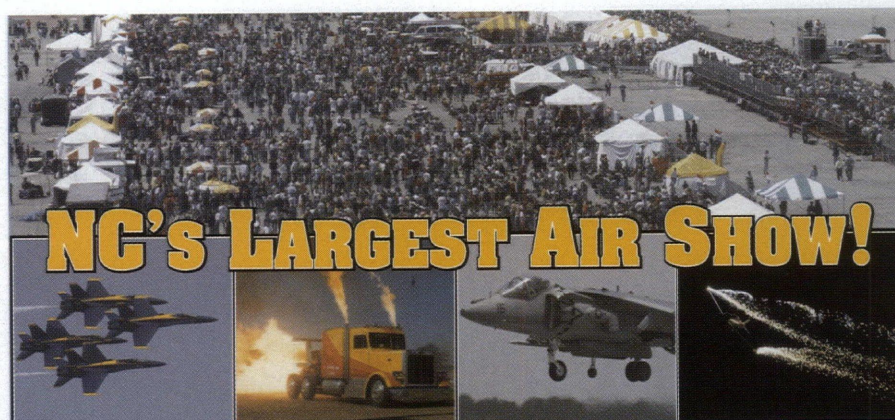
Center Stage presents The Acting Company in *Moby Dick Rehearsed*, March 25 at NCSU Stewart Theatre in Raleigh.

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

- **K. SRIDHAR:** Concert event with celebrated performer of North Indian classical music; March 16.
- **PICTURING THE WORLD — CAROLINA'S CELEBRATED PHOTOJOURNALISTS:** Thru April 6
- **PERSPECTIVES ON PUBLIC JUSTICE:** Thru May 4
- **THE PURSUIT OF LEARNING — IMAGES OF STUDY, SCHOLARSHIP, AND EDUCATION:** March 5-May 18
- **GLORIFYING PATRONAGE — ART IN SERVICE OF FAMILY, FAME AND FORTUNE:** Thru Aug. 16

EVENTS AT THE CAPE FEAR MUSEUM OF HISTORY AND SCIENCE: Wilmington; Contact 910-798-4350 or www.capefearmuseum.com.

- **OCEAN: EXPLORE. DISCOVER:** An interactive marine science experience where visitors learn about ocean research projects and explore human interaction with the ocean; Thru Jan. 4, 2009.
- **CAPE FEAR SEASHELLS:** Ongoing Temporary Exhibit



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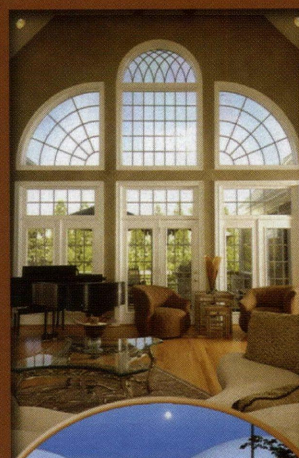


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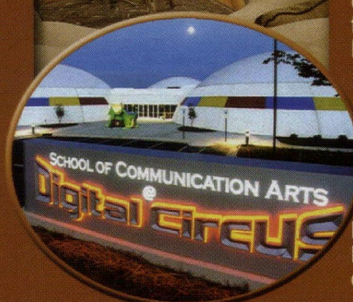
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- **WINTER JAZZ, LJ JOHNSON QUARTET:** March 7
- **LEARNING CENTER — UNDER THE SEA:** March 8, 15, 22
- **PI DAY:** March 14
- **CAPE FEAR SKIES:** March 16
- **OCEAN PERSPECTIVES — I LOVE TO BE BESIDE THE SEA:** Songs for at the Shore and on the Waves; March 25.
- **BROWNIE GIRL SCOUT DAY:** March 29

POTPOURRI

STORIES WORK — WORLDLY AND OTHER WORLDLY, LIVING IN THE EXPANDED WORLD OF OTHERS: Bishops House, Duke University in Durham; March 6. Contact 919-321-8969 or www.storieswork.org.

WOMAN'S CLUB OF RALEIGH 2008 SPRING ANTIQUES SHOW & SALE: Kerr Scott Building at the NC State Fairgrounds, Raleigh; March 7-9. Contact 919-782-5599 or www.womansclubofraleigh.org.

SMITH & HAWKINS EMBRACING SPRING FEVER: Helen Yoest will give tips on adding accents to your garden; Crabtree Valley Mall; March 8. Contact www.gardensgardens.com.

5TH ANNUAL JUNIOR GUILD OF ROCKY MOUNT BARGAIN SALE: Rocky Mount Farmers Market, Rocky Mount; March 15. Contact jgrockymount@embarqmail.com.

LOAVES AND FISHES MINISTRY ANNUAL LIFTING MINDS AND HEARTS BREAKFAST W/ KEYNOTE SPEAKER MR. WILLIAM FRIDAY: North Raleigh Hilton, Raleigh; March 25. Contact 919-231-4687 or www.loavesandfish-eschildren.org.

NOTES ON THE HISTORY OF FICTION — A FREE PUBLIC LECTURE BY EL DOCTOROW: EL Doctorow, author and The Frey Foundation Visiting Professor in the college of Arts and Sciences at UNC, will give a free public lecture; Hanes Art Center Auditorium at UNC, Chapel Hill; March 27. Contact 919-962-3093 or e-mail jackie@unc.edu.

April 10-13, 2008

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- Vintners' Dinners
- Winemaker Competitions
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- Bob Timberlake Signing
- Cooking Classes and Seminars
- Cashore Marionettes
- VIP International Wine Gala
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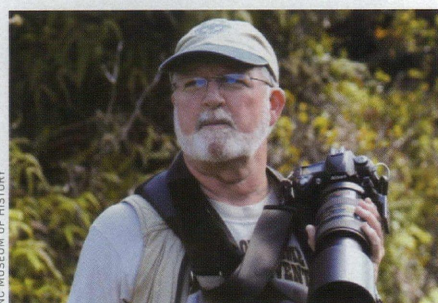
40TH ANNUAL TRYON PALACE DECORATIVE ARTS SYMPOSIUM

HAUNTED EVENING — A HISTORICAL DRAMA: A New Bern Historical Society program; Attmore-Oliver House, New Bern; March 28. Contact 252-637-9400 or 1-800-437-5767.

RUNWAY FOR GOOD SHEPHERD — YOU'VE GOT A FRIEND: Models showcase spring 2008 fashions and proceeds benefit the Good Shepherd Center; Coastline Convention Center, Wilmington; March 28. Contact 910-256-9943.

COASTAL WOMEN'S SHELTER NIGHT TO REMEMBER: Event features a catered dinner, musical entertainment, live and silent auction, proceeds assist families of domestic violence; Coastal Women's Shelter, New Bern; March 29. Contact 252-638-4509.

SOUTHERN IDEAL HOME SHOW: Three-day event provides homeowners with the opportunity to shop, compare and buy the latest products and services for home and garden; NC State Fairgrounds, Raleigh; April 4-6. Contact 800-849-0248.



Dr. Doug Pratt will discuss his career as both scientist and biological illustrator on March 12 at the NC Museum of History, Raleigh.

EVENTS AT NEW BERN HISTORICAL SOCIETY'S THREE DAYS OF CIVIL WAR: New Bern; Contact 252-638-8558 or www.newbernhistorical.org.

- **LUNCH & LEARN, BOB MCGRAW PRESENTS NEW BERN A SOUTHERN CITY UNDER NORTHERN OCCUPATION 1862-1865:** Chelsea Restaurant; March 13.
- **PAUL SWITZER PRESENTS CIVIL WAR OCCUPATION AND EFFECTS ON CIVILIANS:** Tryon Palace Auditorium; March 13.
- **CIVIL WAR PACKAGE:** Includes transportation, tour and the historical drama March 14, 1862: A Town in Turmoil; New Bern Historical Society; March 14.
- **CIVIL WAR ADVENTURE DAY FOR CHILDREN:** A Civil War day camp for children ages 6-12; New Bern Historical Society; March 15.

EVENTS AT TRYON PALACE HISTORIC SITES & GARDENS: New Bern; Contact 1-800-767-1560 or www.tryon-palace.org.

- **TRYON PALACE COUNCIL OF FRIENDS HISTORICAL MOVIE SERIES:** Tryon Palace Auditorium; March 3.
- **TRYON PALACE THEATER:** March 15
- **TRYON PALACE HISTORY AFTER DARK:** March 13
- **TRYON PALACE AFRICAN AMERICAN LECTURE W/ MITCH CAPEL:** March 20
- **TRYON PALACE DECORATIVE ARTS SYMPOSIUM:** March 28-30
- **TRYON PALACE SATURDAY SAMPLER:** March 29

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 Boerner, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or e-mail: mary@metromagazine.net.

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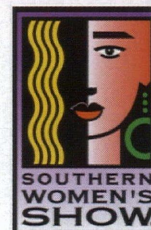
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On the Town

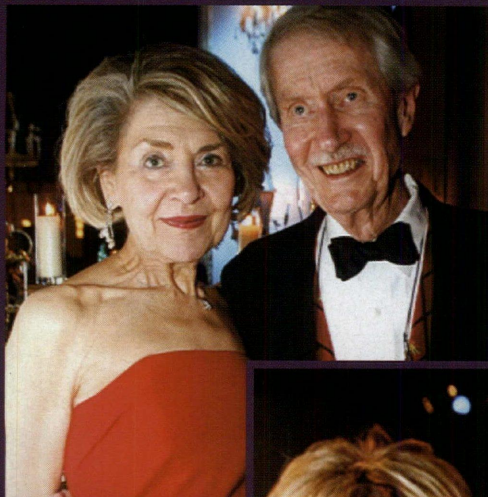
by Katie Poole

Carolina Ballet 10th Anniversary Fanfare

February 23rd, 2007

Kerr Scott Building

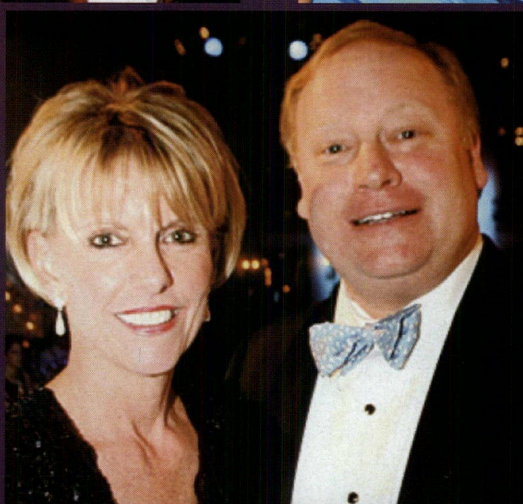
Raleigh, NC



Jaye Day and Jim Trotter



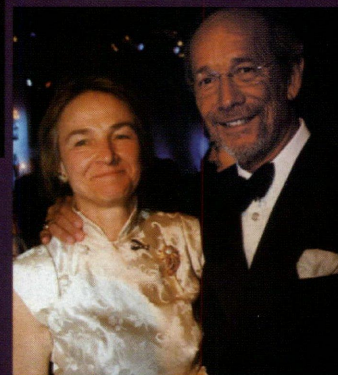
Monica and Lloyd Yates



Dolly and John Lyon



Elaine Wood and
Tommy Long



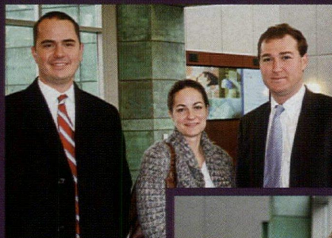
Molly and Richard Rohde

National Kidney Foundation Walk Kick-Off

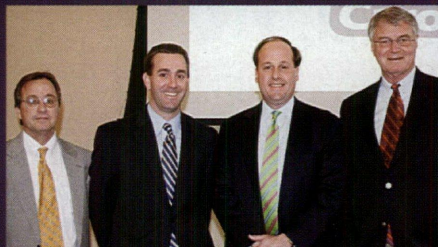
February 1st, 2008

RTP Foundation Headquarters

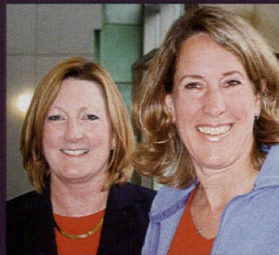
RTP, NC



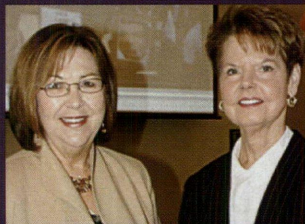
Henry Ward,
Cara Permar,
Shelton Griffin



Mark Stephens, Matt Cain,
Gregg Ferrell, Smedes York



Robin Dorsett, Gretchen Saussy



Cherie Berry, Joyce "JJ" Bulluck



HADLEY KING PHOTOGRAPHY

Dr. PG Fox was honored by Duke-Raleigh hospital at a gala dinner at the Carolina Country Club February 22 for his years of service and to recognize his family's long association with Mary Elizabeth Hospital that became Raleigh Community Hospital before merging with Duke Hospitals. PG Fox and the senior staff at Duke Raleigh Hospital. From left to right, Don Barnes, Terri Newsom, Rick Gannotta, Doug Vinsel, Carla Hollis, Dr. PG Fox, Rosemary Brown and Dr. Ted Kunstling

Triangle Wine Experience Grand Gala

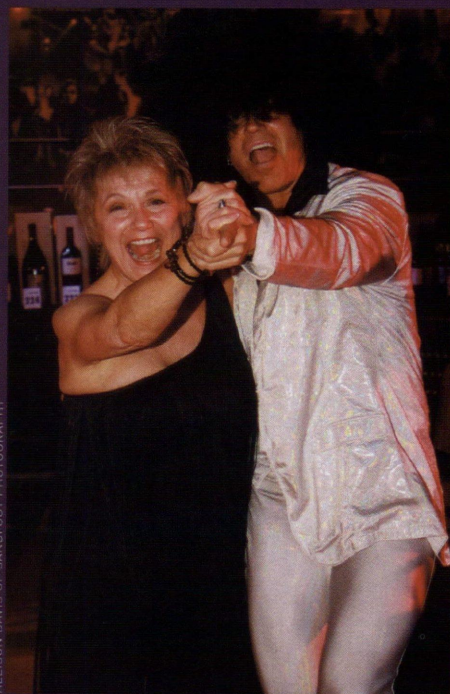
A Frankie Lemmon Center Benefit
February 9th, 2008
Kerr Scott Building
Raleigh, NC



ALLISON DAVIS OF SANDFOOT PHOTOGRAPHY



Eliza Kraft Olander and Pam Starr



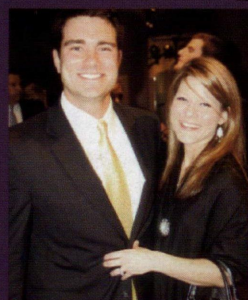
Lenora Evans and Marvelous Mark

10th Annual A Little Night Vision Gala

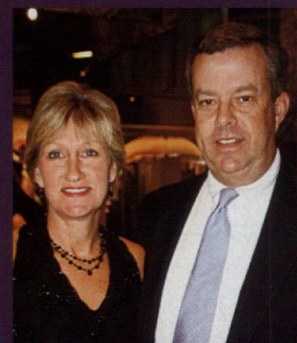
February 16, 2008
NC Museum of Natural Science
Raleigh, NC



Lars and Kathy Bostrom



John Cerqueria, Melissa Ervin



Allen and Beth Oakley



Jessica Mano, Mindy Amerson, Mary Ann Amendola

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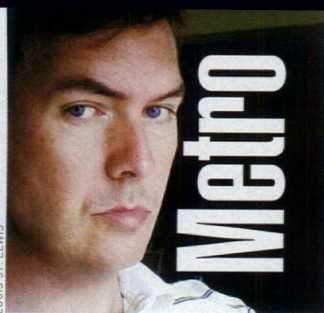
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Artist-at-Large

by Louis St. Lewis

ME, MYSELF AND I

I have been writing here at *Metro Magazine* for the past four years and loving every minute of it. The job gives me a chance to meet a lot of interesting people and to see some fantastic art offerings in my travels. Occasionally, I am asked about my own art history and even about my art. I have been supporting myself as a visual artist for the last two decades, and even if you missed reading Janson's *History of Art*, (which I ghost-wrote), it's not too late to sign up for spring semester art appreciation courses. And for art courses, don't overlook the Federal Correctional Institute at Butner, where I especially enjoyed teaching the criminally insane in life drawing and leather work for a couple of years. Jim Bakker, of PTL fame, was one of my many star students.

The last words of my sweet, late mother: "Louis, you were supposed to be a doctor." The first I remember: "Louis will be a doctor." I guess the stork made the wrong delivery, but it never seemed to dampen my parents' hopes. I was given a microscope at age 2, and I was drawn to the sciences during my turbulent teenage years. My senior science project, *The effect of the color pink on black-hooded monk rats*, proved a sensation and won first place at Bowman Senior High School in Wadesboro, NC. It was a fantastic project, everything in the rats' environment was colored pink, from their water to their food, to the very glam and very special pink wallpaper I made for the cage. And while the rats in question wound up dead as a doornail, freezing to death when my mother refused them as inside houseguests for the Christmas holidays, I found great solace in the fact they had smiles on their little pink snouts when I found them stiff as frozen chicken breasts.

I was indeed allowed to study art at our own wonderful art conservatory, the NC School of the Arts, where I was almost immediately put on probation for my enthusiastic debating style with teachers. When I found myself expelled, I felt I was ready to take on



Louis St. Lewis, *Medusa with the head of Pegasus* (detail). Courtesy: Tyndall Galleries

the responsibilities of a life in the arts. Since that moment I have done so with gusto.

People are always asking me why I work in so many different styles. One day I'm hammering on wood or digging through dumpsters for a prize piece of metal. The next day might be spent at the computer, working on

layouts of prints and what have you. It's kinda' funny, but being a pop artist really is all about just letting the ebb and flow of pop culture flow right over you and through you. Watching Jane Austen on PBS for a few nights gets me all riled up. The next thing you know, everybody I paint winds up wearing

hoop skirts or fitted breeches. And don't even get me started about trashy celebrity news. A few hours of Britney or Heath or Amy or Paris and I guarantee you those folks are going to wind up on my studio walls. Perhaps I have an art disease, a little bit of MAPD — Multiple Artistic Personality Disorder. But if there's a cure for this, I don't want it.

COME SEE ME

I have four side-by-side shows in NC this spring. "The Palimpsest Project," featuring large-scale paintings, runs March 26-April 5 at Chapel Hill's Tyndall Galleries with an opening reception March 1 from 7-9 p.m. (www.tyndallgalleries.com). "If You Are



Louis St. Lewis, *Jake with Roses*. Courtesy: Craven Allen Gallery

Looking for Trouble, You Came to the Right Place," a showcase of celebrity prints and assemblages at Durham's Craven Allen Gallery, opens with a reception for me on Saturday, March 15, from 5-7 p.m. Crook's Corner in Chapel Hill features my experimental work throughout the month of April (www.crookscorner.com). I am also one of several artists invited to the Green Hill Center for North Carolina Art for the show "Facing South, Portraits by North Carolina Artists" that runs from March 22-June 1 (www.greenhillcenter.org). Later this year, a comprehensive solo exhibition of my assemblage sculptures will be featured at Raleigh's Artspace from the end of August until early October (www.artspacenc.org). For more information on me and my art, visit (www.myspace.com/louisstlewis). **MM**

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HIGH ON THE HOG, AND OTHER PARTS

In late January, I exchanged e-mails with David Cecelski, the author and historian, discussing an interview he had published. David, once again, had found a North Carolina living treasure — Mrs. Helen Hoggard, 91, of Aulander, NC, who had given him a wealth of information about traditional hog killing practices. Mrs. Hoggard has helped with more hog killings than she can count, but there was one thing that I questioned. It had to do with a piquant regional dried sausage known Down East as Dan Doodle.

I warn you here that the content that follows may be objectionable to a person of even average sensibilities. But, if you can, please bear with me. Mrs. Hoggard had said that the sausage was stuffed in the “end of the big gut, the last part of the large intestine,” and I had always believed a Dan Doodle to be the same as a Tom Thumb — sausage stuffed in a hog’s stomach.

David was convinced that Mrs. Hoggard knew what she was talking about, but I decided to call Godwin’s Country Meats in Ahoskie, NC, which has a devoted regional following, and ask what kind of casing they use.

“Could you tell me what you stuff your Dan Doodles in?” I asked.

“Yes, sir.” He paused and contemplated. “I believe they is stuffed in testicles.”

Careful not to offend, I replied, “For some reason, I think that may not be right. Is there someone else there that you can ask?”

“Yes, sir. Hey, y’all, what is a Dan Doodle stuffed in?”

In the background I heard a woman’s voice say, “Testines. Testines.”

“Yes,” I replied, “I think that is right — intestines.”

I have written before about Tom Thumbs and Dan Doodles (December 2004), so I will not rehash that discussion. However, David and I concluded that over the years the terms Dan Doodle and Tom Thumb have come to be used inter-

changeably in some areas of Down East and that, of course, Mrs. Hoggard knew exactly what she was talking about.

In the course of our e-mails, I told David I had a hankering for a dish served only at hog killing time, called simply “hash,” but I didn’t know anyone who still makes it. (If you are still with me, remember the warning I gave you earlier. You can bail out now, if you like.) It is the lungs, heart and liver cooked with onions and potatoes until it becomes a stew, or “hash.” As a small child who would eat doggone near anything, the sponginess of the lungs (also called “lights”), the chewy



Bobby Hinnant trims the carcass as a first step in the sausage-making process.

bits of heart and the smooth, creamy broth created by the cooked-down liver were a contrast in textures and a rare and remarkable tasty treat.

Friday evening, Jan. 25, I received this e-mail from David.

“Carroll, I don’t know how desperate you are for hash, but by coincidence I just heard that there’ll be some in Kenly tomorrow at the Tobacco Farm Life Museum. They do an annual hog killing down there to show folks how it’s done — that’s tomorrow starting at 8:00 a.m., and as part of the day, they serve lunch with sides that apparently include hog hash. Might be worth the trip.”

8:00 a.m. And then a three-hour drive. 5:00 a.m. Early. Mighty early. Regardless, I turned in at 10:00 p.m. and told my

internal clock to wake me at 4:30 a.m. — just in case.

I slept fitfully. I had “the gout” in my left big toe. That is generally where it attacks — in the big joint. Such a silly condition. Swelling and pain. If you are prone to the disorder, eating pork hastens an attack and eating “organ meat” is really asking for it. Maybe it was the prospect of gout that caused Jews to shun hog meat. You may not go to hell for eating pork, but when you get the gout, you may wish to hell you hadn’t.

Jan. 25 was a cold, gray and dismal morning. I awoke right at 4:30 a.m., thought about the long drive to Johnston County and asked myself what kind of fool would consider getting up in the wee hours of the morning and driving several hours to a hog killing. “By God, I would,” I told myself as I stumbled toward the shower. And then there was the “hash.”

Actually, by Saturday morning the Johnston County “hog hash” had been reduced to a mere curiosity. I got Mrs. Irene Stancil from the Dixie community of Johnston County on the phone Friday night — she was cooking the hash — and we talked about the recipe. She confirmed what I knew — hog lungs cannot be sold commercially. Hash has to be made by a family slaughtering its own hogs that doesn’t have the USDA meddling in its business. Consequently, making of the traditional hash is all but a lost art. Her hash would be made of spare ribs, back-bone and liver cooked down until the meat fell off the bones, the liver making rich gravy — an interesting prospect.

It was perfect hog killing weather in Johnston County — bitter cold with snow flurries and a little sleet. Nothing can be worse in the old days than to put down meat and then have it turn unseasonably warm and have it spoil. I arrived a little after 8:00 a.m., and the men folks were already cutting up the hog. They spared onlookers the traditional slaughter and “dressing” of the hog, which is difficult for the squeamish. It’s easier to believe that a farmer claps his hands and

the hog instantly is transformed into bacon and pork chops at Whole Foods.

(My Glamorous Greek told me a story about the legendary Wilmington socialite Emma Bellamy. Supposedly, Emma went to New York to visit a longtime friend and insisted they buy a live turkey for their Thanksgiving feast. They found a turkey, but once they got home, they had no notion of how to kill it, dress it and get it on the table. Not to be outdone, Emma and her dashing male companion tied one end of a fashionable red silk tie around the turkey's neck, and the three of them took a leisurely stroll down Fifth Avenue instead.)

Meanwhile, back at the hog killing, the men at the Farm Life Museum were saving choice cuts, such as the loins, shoulders and hams, and the other parts and trimmings were consigned to the sausage pile. Shelton Hinnant shortly had the fat bubbling slowly in the black, cast-iron wash pot — a process of some five-six hours to render grease for use in frying and baking. I always learn something. Putting rosemary in the lard prevents it

from becoming rancid and inedible.

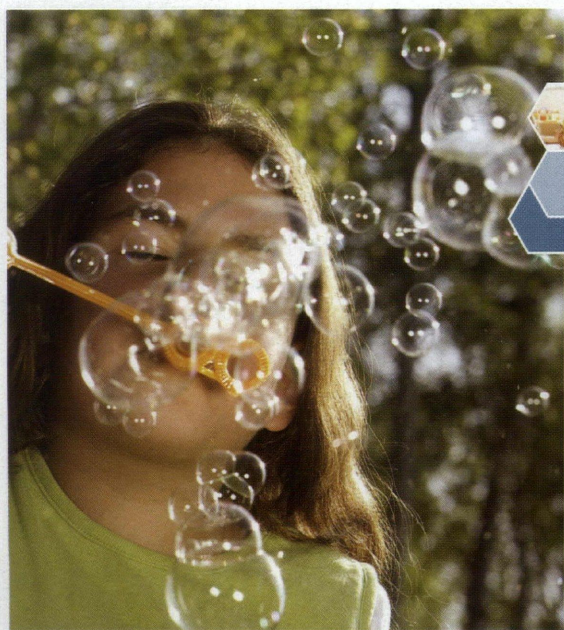
Within a matter of minutes my clothes were saturated with the smoke of the wood fire around the wash pot. My neighbors noticed when I returned to Winston-Salem. And my feet were numb from the biting cold.

I bought a sausage biscuit and washed it down with a cup of steaming coffee. Sturdy fare on a snowy morning. Bobby Hinnant of the Buckhorn area of Wilson County was in charge of making the sausage. Later, I learned Bobby had made the sausage in my biscuit too. I watched him grind the pork, add Old Plantation Seasoning, mix it, place it in the stuffer and slowly fill the casings. Country folks in overalls and smartly dressed townies huddled together in the harsh weather and watched in awe. The sausage was snapped up the moment it was offered for sale.

Folks waited in line for a taste of Mrs. Stancil's hash. They had only 100 servings, and most had been ordered in advance. It was tasty, especially eaten with the locally grown collards and thin, crunchy cornbread. I shared a table with

folks who were especially good company: Earall and Helen Pollack and Jimmie and Candice McLamb. Earall and Jimmie are barbers in Wendell, and we swapped a lot of stories. But between you and me, I am still searching for the hash of my half-century-old memories.

If you haven't visited the Tobacco Farm Life Museum in Kenly, NC, please do. The neat, compact "campus" has a fully equipped and operational blacksmith shop, a furnished farm house, (Lord, there is no way that family could have used all those chamber pots!), a pack house, a milk house, a tobacco barn, the one-room, 1900 vintage Barnes Crossroads school house, and a band stand. I was taken by the modern, expansive collections building with an interactive area for children and a gift shop that has an excellent selection of Eastern North Carolina rural genre original art and prints. Works by Jim Brown, Peter Turner and Nancy Compton caught my eye, as well as a painting by EP Sauls of a tobacco barn in flames — a common occurrence when tobacco was king. **MM**



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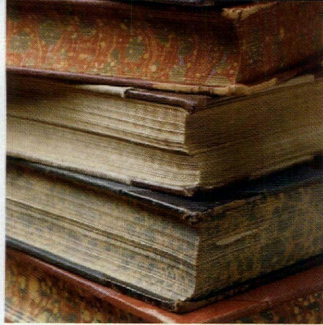
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Books

A COLOR-BLIND CONSTITUTION? THE LIVES OF THREE AMERICANS ANSWER THE QUESTION

by Arch T. Allen

The lives of three Americans who lived in different eras tell the story of America's long struggle for a color-blind constitution. After the Civil War, Albion Tourgée led a quest during Reconstruction, but it was lost under "separate-but-equal" segregation, a legal system defended by Sen. Sam Ervin during much of his lifetime. But segregation finally ended, and Ervin changed to a color-blind interpretation of the Constitution, all during the lifetime of Justice Clarence Thomas.

An Union Army veteran, Tourgée came to North Carolina in 1865 committed to individualism and color-blind justice for all citizens, including newly emancipated blacks. He joined the new Republican Party and served as an influential delegate in the state's Reconstruction Constitutional Convention of 1868, dominated by the Republicans. Tourgée then served as a superior court judge until 1874, earning the respect even of his political opponents for his administration of justice regardless of politics or race. But, like many Republicans of the era, both white and black, Tourgée endured threats of terror by the Ku Klux Klan.

Politically motivated, the Klan terror reflected white Democrat-Conservatives' aversion to blacks voting and helping elect Republicans. Indeed, with votes from newly enfranchised blacks, in 1868, Republican William W. Holden, a newspaper publisher long involved in North Carolina politics, was elected governor. To suppress the Klan violence, which included murder, Gov. Holden called state military forces into action. But when the Democrat-Conservatives gained

control of the legislature in 1870, they promptly impeached and removed Holden. The "white terror," as one historian labeled the Klan violence, continued, and the state and nation lost their will to suppress it. Republican Reconstruction ended in 1876, and Democrats (their new party name) celebrated their "redemption" of the state.

Tourgée and Holden, long vilified as a carpetbagger and as a scalawag by those who rejoiced in the "redemption" of the state, have been vindicated by modern historians for their Reconstruction leadership. The vindication continues in Mark Elliott's biography, *Color-Blind Justice: Albion Tourgée and the Quest for Racial Equality from the Civil War to Plessy v. Ferguson*.

As Reconstruction ended, Tourgée left North Carolina for New York, where he continued his quest for racial equality. He published a best-selling autobiographical novel, *A Fool's Errand, By One of the Fools* (1879). According to Elliott: "A fool in the Shakespearean mold, Tourgée's fictional alter ego perceived reality better than the

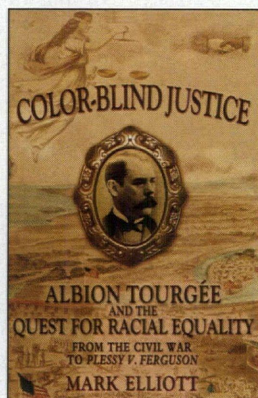
congressional 'Wise Men' in Washington, and his warnings of the catastrophic moral and social ills that would result if they abandoned the project of Reconstruction too soon went unheeded."

Also unheeded was Tourgée's argument as counsel before the Supreme Court in *Plessy v. Ferguson*. In that challenge to a state law mandating segregated facilities for blacks, Tourgée reminded the Supreme Court of the goddess of justice: "Justice is pictured blind," and, Tourgée argued, "her daughter, the Law, ought at least be color-blind." The Supreme

Court rejected his argument and upheld "separate-but-equal" segregation. Only one justice, John Marshall Harlan, accepted the argument, using the phrase in his dissenting opinion: "Our Constitution is color-blind, and neither knows nor tolerates classes among citizens."

Even in 1896, the year *Plessy* upheld "separate-but-equal" segregation, blacks voted. And they voted Republican. In North Carolina that year, a fusion of Republicans and Populists elected Republicans to office, including the governorship. The Democrats reacted by resuming their "white terror" tactics in the 1898 elections. They became extreme in the Wilmington Race Riot, a white Democrat *coup d'état* that overthrew the city's elected bi-racial government and imposed white Democratic rule. Democratic "white terror" continued in the 1900 elections, won by the Democrats with a white supremacy campaign and horseback-riding Red Shirt Brigades that intimidated black Republicans from voting. The 1900 elections set the stage for the Jim Crow era, when Democrats further disfranchised blacks in order to maintain political control and solidified Democratic control of the state for most of the 20th century.

In another sign of the times, the nation's memory of Reconstruction changed from one of need and justification, as narrated in Tourgée's *A Fool's Errand*, to one of oppression and humiliation of whites by blacks, as narrated in Thomas Dixon's *The Clansmen* (1905). A native of North Carolina, Dixon targeted his fiction to a Northern audience to change their views of Reconstruction. He succeeded, and *The Clansmen* became a movie, *The Birth of a Nation* (1915). The film began by extolling the Ku Klux Klan as "the organization that saved the South from the anarchy of black rule, but not without the shedding of more blood than at Gettysburg,



Color-Blind Justice: Albion Tourgée and the Quest for Racial Equality from the Civil War to Plessy v. Ferguson
by Mark Elliott
(Oxford University Press, 2006, 388 pp.)

according to Judge Tourgée of the carpetbaggers." Following this allusion to a passage in Tourgée's *A Fool's Errand* about Klan violence, the film continued to justify the violence and depict the Klan heroically — in Elliott's words — as "charging, armed horsemen in flowing white sheets assaulting venal blacks and white 'carpetbaggers.'" *The Birth of a Nation* helped revive the Ku Klux Klan in the 1920s.

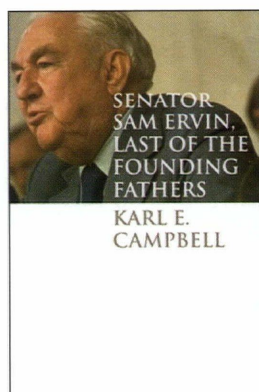
SENATOR SAM

During the era of influence of *The Clansmen* and *The Birth of a Nation*, Sam Ervin came of age. As biographer Karl E. Campbell explains in *Senator Sam Ervin, Last of the Founding Fathers*, the young Ervin, whose grandfather had been a member of the Confederate Home Guard — and whose father had been a boy during Reconstruction — inherited their "views of Yankee imperialism and Negro inferiority." In Ervin's native Morganton, the Red Shirt Brigades were known to appear, and Democrats suppressed Republican voting. During the decades of Southern "Lost Cause" sentimentality, Morganton celebrated Confederate Memorial Day, and Morganton High School sponsored a historical pageant that included a re-enactment, with a description repeated by Campbell, "of the rise of the 'great Ku Klux Klan ... a veritable Empire of the South to protect the Southern country.'" Campbell reports that several members of the Ervin family participated in the pageant.

But Ervin was no ordinary racist. With degrees from UNC-Chapel Hill and Harvard Law School, he became a successful lawyer and justice of the state supreme court. He then served from 1954 until 1974 in the United States Senate, where Ervin became famous as "just a country lawyer" presiding over the Watergate hearings. That fame overshadowed Ervin's earlier Senate prominence for denouncing the Supreme Court's 1954 *Brown* school desegregation decision and leading Southern Democrat opposition to federal civil rights acts. Campbell covers both periods of Ervin's career admirably, and he recognizes that, for those who idolized Ervin as the "last of the founding fathers" for his adherence to constitutional principles and advocacy of civil liberties during Watergate, there were others who dismissed him as just another Southern segregationist for his opposition to civil rights legislation.

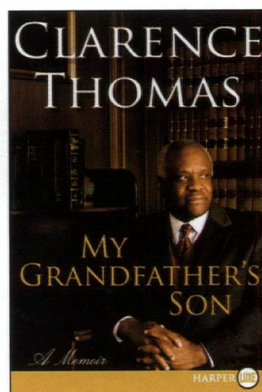
Therein lies the central theme of Camp-

bell's biography of Ervin — "the apparent contradiction between his opposition to civil rights and his support of civil liberties." Campbell explores the apparent contradiction thoroughly, but cannot explain Ervin's later changes on civil rights and constitutional interpretation. In any event, Ervin changed, even if long after *Brown* overruled *Plessy* and held that racial segregation is "inherently unequal." Foremost among Ervin's changes, he acknowledged that "the Constitution is, indeed, color-blind as the first Justice John Marshall Harlan maintained in his dissent in *Plessy v. Ferguson*." Ervin also acknowledged



Senator Sam Ervin, Last of the Founding Fathers

by Karl E. Campbell
(University of North Carolina Press, 2007, 425 pp.)



My Grandfather's Son: A Memoir

by Clarence Thomas
(HarperCollins, 2007, 289 pp.)

that with its Reconstruction amendments, "the Constitution makes all persons in our land free and equal before the law, and forbids the government at any level to use the race of any of them as a criteria [*sic*] for the bestowal of any legal right or the imposition of any legal responsibility." In the end, Ervin came to accept *Brown* as a sound decision and mandate for a color-blind society.

CLARENCE THOMAS

Another mandate for a color-blind society is the memoir of Justice Clarence Thomas. In *My Grandfather's Son*, Thomas describes growing up poor and black in 1950s segregated Georgia, where his West African ancestors had been enslaved in ironically named Liberty County. Instilled with a passion for personal responsibility by the stern grandfather who raised him, and pushed by the demanding Catholic nuns who taught him, Thomas later earned degrees at Holy Cross

and Yale Law School. After surviving the 1960s and group-think racial politics, he returned to the individualism instilled by his grandfather. Coming to resent Yale's apparent racial preference in his admission, Thomas became reinforced by the individualism of economists Thomas Sowell and Walter Williams. He joined them in shunning the group-think orthodoxy liberal elites expect of blacks. He recalled his grandfather's words: "Son, you have to stand up for what you believe in." After some legal work in the corporate world and serving as a Senate staffer, he registered as a Republican and supported

Ronald Reagan in the 1980 election. After Thomas served in the Reagan Administration, President George H.W. Bush nominated him to the United States Court of Appeals. He was confirmed by the Senate overwhelmingly.

Then, in 1991, Bush nominated Thomas to the Supreme Court. After contentious committee hearings, his nomination was scheduled for a Senate vote. But last-minute allegations of sexual harassment appeared from a former employee. She made them anonymously at first, but after leaks to the media, the accuser made them publicly. Responding to the apparent effort to intimidate him into withdrawing, Thomas reappeared at the hear-

ings to deny the allegations. He denounced the resumed hearings as a "high-tech lynching for uppity blacks who in any way deign to think for themselves..." only to be "lynched, destroyed, caricatured by a committee of the US Senate rather than hung from a tree." In his memoir, he recalls growing up "fearing the lynch mobs of the Ku Klux Klan," but in 1991 finding himself "being pursued not by bigots in white robes but by left-wing zealots draped in flowing sanctimony." He sensed that they had slipped a "noose of lies" around his neck. He survived, and he has served since on the Supreme Court.

Justice Thomas is further proof that Tourgée was right in the 19th century, and as Ervin came to believe late in the 20th century, about individualism and color-blind justice. Thomas' story should inspire Americans toward individualism and color-blind justice in the 21st century. **MM**

HEROIC ODYSSEY: HULER'S JOURNEY TO NO MAN'S LANDS

by Art Taylor

When Raleigh author Scott Huler announced on National Public Radio that he would *never* read James Joyce's *Ulysses*, he hardly knew what he was in for.

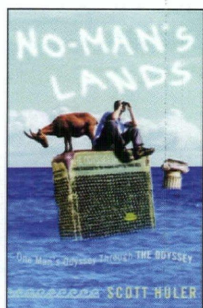
The big surprise wasn't just the quick twist of irony that suddenly plopped him down in a *Ulysses* reading group. Instead, a much longer and more circuitous path expectedly presented itself. *Ulysses* led him for the first time to Joyce's source material — Homer's *Odyssey* — despite his own belief that he'd read *that* epic as a teenager years before. (His class seemed to have watched a brief movie version instead.) His engagement with *The Odyssey* — a different book at 44 than at 14, he stresses — brought him to the calculation that Odysseus was approximately Huler's own age when he began the final push homeward in the *Odyssey* and then to a recognition of his own rapidly approaching middle age. That identification with the archetypal hero then gave Huler the idea of retracing Odysseus' voyage from Troy to Ithaca — in the process making “one last heroic, Joseph Campbell-style adventure to mark the passing of my adventuring years.” Another connection? During the six months Huler traveled, his wife, the noted author June Spence, stayed at home, Penelope to Huler's Odysseus and newly pregnant, as well, with the couple's own little Telemachus, each side of the couple eagerly awaiting the reunion at journey's end.

All of which led Huler to the writing of *No-Man's Lands: One Man's Odyssey Through The Odyssey*, tracing in thoughtful details this physical, intellectual and emotional journey.

Though Huler's adventure took him from Troy to Ithaca, the book doesn't start at the beginning, but instead follows *The Odyssey's* own structure to some degree — starting *in medias res* at Malta's Ramala Bay, home of the nymph Calypso with whom Odysseus has been living when Homer's epic introduces him. From Malta, a short flight takes Huler to a cruise ship, interact-

ing with passengers in scenes he likens to Odysseus' feasts with the Phaeacians. And just as Odysseus tells his fellow diners his long tale, so too does Huler use the ship as a point from which to reflect on where his own travels have taken him.

Part of the trouble was, of course, locating *where* Odysseus' travels *did* take him — what spots in the modern world coincide with the epic's locales. In the 1890s, Samuel Butler located the Cyclops' cave in Trapani, on the coast of Sicily, so to Trapani Huler goes, gamely asking hardware store owners and beach outfitters for *il Ciclope* and *la grotta* and then, once he found the cave, ruminating on what that encounter with the Cyclops said about heroism and the price of fame. Geographers do agree on



the sailing instructions that took Odysseus past the Sirens, so Huler books passage from Capri to Positano on a ferry that would come close enough to “scrape its hull” on the Li Galli islands and considers what it means to be tempted and also to resist, a theme that crops up elsewhere as well. And while Huler admits that “once you try to find the geographical location of hell you have officially sailed beyond reason,” he deftly presents not just one but two venues for understanding Odysseus' trip to the underworld: the crypt beneath the Chiesa di Santa Maria della Concezione in Central Rome and the catacombs along the Appian Way, confronting mortality in startling ways each case.

Why two locations for that one? Well, blame it on the ultimate unpredictability of all travel — and by extension the unpredictability of that longer journey we call life. Things simply don't always turn out the way you've planned, and that's part of the point.

To this end, *No-Man's Lands* works on a number of levels. It can be enjoyed as a fun travelogue, read for its quick histories of some of the regions he visits along the Mediterranean, and even used profitably as a travel guide to some degree — not with a *Fodor's*-like listing of where to stay

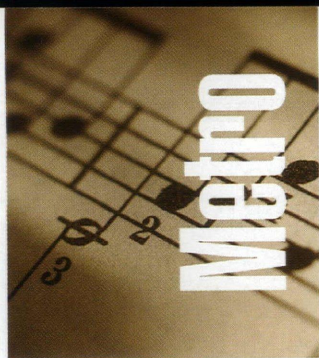
and eat, but certainly with a keen-eyed traveler's perspective on what's important and interesting. It's a magnificently readable work of literary analysis — sifting through centuries of critical responses and theoretical queries on the one hand, and offering a model of personal engagement with literature on the other. And while far from a memoir, it offers a compelling portrait of one man's quest for making sense of where he's found himself at this point in his life. In the Cyclops' cave, reflecting that Odysseus called himself the “sacker of cities,” Huler asks himself: “What would my epithets be? ‘Dependable refiller of copy paper,’ perhaps, or ‘possessor of once-solid credit rating.’ How about ‘maintainer of adequately tidy garage workspace.’”

Such wit is a hallmark of Huler's writing. Always engaging and easygoing, the author draws on pop culture, sports and other subjects to explain and explore what the *The Odyssey* means, whether he's comparing the heroes to various baseball legends (Odysseus is Pete Rose), or likening Achilles and Odysseus to Obi-Wan Kenobi and Luke Skywalker; or referencing CBS's reality show *The Amazing Race* to help describe the pitfalls of travel. Even beyond the writing, Huler himself proves to be an engaging, easygoing kind of guy — the kind you might actually want to go along with on such a trip.

Several years ago, at a North Carolina Writers' Network Conference in Raleigh, I heard Huler read from his book *A Little Bit Sideways: One Week Inside a NASCAR Winston Cup Race Team*, and to this day, it stands as one of the most enjoyable readings I've ever heard. This time, Huler's tour takes him to McIntyre's Books in Fearrington Village on Thursday evening, March 13, to the Bull's Head in Chapel Hill on Tuesday afternoon, March 18, and to the Country Bookshop in Southern Pines on Thursday afternoon, March 20.

Other stops are in the works; check out the author's Web site at www.scott-huler.com for updates. But be sure you find him somewhere. **MM**

Go to www.metroinc.com for more New and Noteworthy and Bookwatch events.



PvV

by Philip van Vleck

PARIS PIANOS INFLUENCE FINE NEW TIFT MERRITT CD

March arrives with good news for fans of Raleigh-native Tift Merritt. She released a new album, *Another Country*, on the Fantasy label on Feb. 26, and she'll be in concert with her excellent band Saturday, March 22, at Durham's Carolina Theatre.

Another Country is Tift's best album to date. The songs — all original numbers — are nothing short of beautiful. Her songwriting has attained a level of cogency and melodic appeal that is not generally attained by most singer-songwriters. The arrangements reflect a level of musical sophistication that is, indeed, the result of thousands of hours on stage and in studio.

Another Country is the quietest album Tift has tracked. This is not to say that the songs are delicate — far from it. Tift's material has a supple strength, reinforced by solid musicianship. The songs on *Another Country* exude a confidence that comes from clarity of thought and the talent to make that thought real.

In the future, Tift's fans, in contemplating her discography, will note *Another Country* as the album where it became apparent that she was maturing as an artist. *Another Country* is one of those records that, in terms of a musician's career, is both a culmination of what has come before and a doorway that opens onto a plateau of even higher artistic achievement.

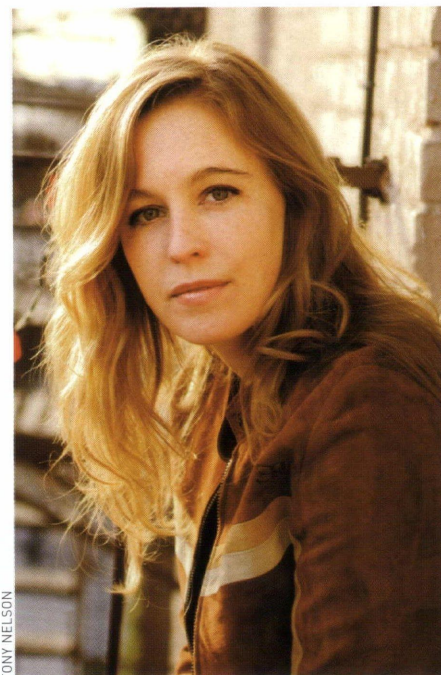
During a recent phone conversation, I asked Tift what prompted her recent relocation to New York City:

"First and foremost we needed to be here for our business because most of the people we work with are here. We've learned some lessons about not being in New York City, and we're involved enough in our own business that we need to be here making things roll."

While Tift may be residing in NYC at present, *Another Country* is largely the

product of a sojourn in Paris. She allowed that she has a genuine longing for la belle Paris — a yearning that overtook her last year.

"I'd been on the road a whole bunch, and I was touring in Europe and kind of winding down," she said. "I really didn't know what I was going to do. I thought I'd just take myself to Paris. I mean, why not? At the time I figured it would be like a



TONY NELSON

vacation, you know, maybe stay for a week or two. Once I got there it was pretty clear that I was going to stay for a while."

When asked how she managed to find a place to live in Paris, Tift offered a one-word answer: Google.

"I needed a flat with a piano; that was the whole idea," she explained. "I wanted to go to Paris, be by myself and stay in an apartment with a piano. I kind of laughed at myself, and then I got on Google and searched: Paris, apartment, piano, and it worked! In fact, I lived in two apartments

in Paris with pianos."

She went on to note that, not surprisingly, her stay in Paris was an amazing experience.

"It was the best thing that ever happened to me. I think the first thing was that I hadn't woken up in the same place in a long time. And then, well, Paris is so beautiful and romantic on so many levels. I enjoyed being a stranger in a strange town, just being alone and anonymous and free to explore. I didn't really have any expectations. I didn't expect to start writing an album. I was just hoping to catch up on my sleep and recharge my batteries. I ended up writing songs."

"Paris is just a unique and special place. I'd been on a crazy ride, and Paris was just the opposite of that."

France provided Tift with much needed R&R, but it also provided a good bit of inspiration. It's certainly not the first time Paris has been a muse for American writers.

"*Another Country* was just kind of unexpected in the way it came about," she said. "In a lot of ways it felt like I was just along for the ride. It came in such a natural way, and that continued from start to finish. I just had to listen and take care of these songs, and they showed me what to do and where to go."

"A lot of the songs were written in Paris, and I even returned to France a number of times to finish things because that's where this record was happening. I was there for three or four months, and then I came home and then I went back to Europe for a tour and stayed in Paris again for three or four weeks."

As she discussed the new album, Tift acknowledged that the project does represent an important step in her artistic process — a step that came about naturally rather than springing from a self-conscious

urgency.

"The mood of the album isn't in your face," she noted. "It's more of an invitation to the listener to meet me halfway. I was really fortunate in that I was confident in these songs. I mean, I thought about not coming back from France, but I had to come back and take care of these songs, and in turn they've sort of taken care of me."

Lost Highway Records, however, did not take care of Tift. The powers-that-be at Lost Highway didn't like *Another Country*, which left her without a label. Tift found herself at liberty, but she didn't remain so for long.

"I got a call shortly after parting company with Lost Highway from Robert Smith at Fantasy Records," Tift explained. "He's now my A&R guy. I got off the phone with the feeling that I could really trust my music to him. He seemed to have a real depth of knowledge and feeling. I really believe Fantasy wants me to be who I am as an artist."

"Smith's really a great guy," she said. "He has an insight on things that's very comprehensive, rather than simply, 'Can

we put it on TV?'"

Now that *Another Country* is in the racks, it's worth noting that an excellent companion piece to the new CD is *Tift Merritt: Live from Austin, TX* (New West Records), the DVD Tift and her band recorded during an Austin City Limits concert in 2005 (reviewed in this column in December 2007).

Recalling the filming, Tift said that: "We were really excited about it because we were really tight at the time. We had the benefit of taking a break and coming back to these songs with a lightness that was really nice."

"We'd toured so much and generally received good reviews for our live shows, so we were excited to have some footage, especially in a place like Austin City Limits. I mean, between Austin and the show's history, it's such a neat thing. You get all this great energy from the audience there — and then you can go eat amazing food afterward."

Tift and her band will hit the road in support of *Another Country* in early March, kicking off at the South By Southwest

Music Festival & Conference in Austin. She'll be appearing at Durham's Carolina Theatre March 22, with Sara Watkins (Nickel Creek) opening. **MM**

DISCOLOGY

Gary Brunotte: *Manic Moments* (Sincopato Records).

Like the John Brown Quintet album, *Terms of Art*, covered in this column in October of last year, Gary Brunotte's record, *Manic Moments*, is another stellar jazz CD crafted by a Triangle-area musician. Keyboardist Brunotte spends a fair portion of his time on this disc



working via organ rather than piano, and that in itself is a pretty cool deal. He's joined on this project by

guitarist Scott Sawyer and drummer Bill Berg, both of whom played on all 11 tracks. Other noteworthy contributors include Jim Ketch (trumpet and flugelhorn), Gregg Gelb (alto sax), Glen Ingram (tenor sax) and John Simonetti (acoustic bass). One of the highlights of the CD is Brunotte's tasty feel for Brazilian tunes. The album opens with a sweet take on Jorge Ben's "Mas Que Nada," keyed by Brunotte's groove-rich organ chops and a typically in-the-pocket Sawyer solo. Brunotte also takes on the Moraes/Jobim tune "Água de Beber" and, at album's end, reprises "Mas Que Nada" with the aid of the Durham Children's Choir. Brunotte penned five original numbers as well. His compositions favor a melodic vibe, though not to an extent that discourages improvisational outings. Indeed, "Chickish Tinge" has a spacious feel, affording Gelb, Ketch and Ingram plenty of room for solo flights. "Sometime" is a ballad form that allows Simonetti's bass a prominent role in establishing mood. Brunotte's keyboard embellishments here are beautifully phrased. *Manic Moments* is an impressive outing for Brunotte, and it's certainly an item that rates some love from jazz fans. The album is available at www.cdbaby.com. **MM**

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continued from page 24

high school students is staggering. The history behind the wars Americans have fought in is not being adequately taught in schools because the stories have either not been collected or are not made available to the public. But the story of freedom and the stories of veterans are linked so closely that you can't have one without the other."

To collect these stories and find and restore many of the military records that have been lost

over time, the NVFP Foundation is an official collecting partner for the Veterans History Project (VHP), created by Congress in 2000. NVFP has also created the Records Restoration Project, linking resources and activating a network of volunteers to interview veterans and restore lost records as a free service for veterans and their families.

Communities and organizations are invited to be a part of the Records Restoration Project by helping to conduct or edit inter-

views or by offering facilities for NVFP staff to use to interview veterans. Additionally, fundraising is under way for the building of National Veterans Freedom Park. Each phase of the approximately \$20 million park will be paid for before it is built. To find out more about partnering with the Records Restoration Project or donating money to National Veterans Freedom Park, visit www.national-veteransfreedompark.com or call 919-449-5440. **MM**



Big Brothers Big Sisters of the Triangle is supporting *Camp Challenge* by becoming a partner with the North Carolina Bankers Association, providing mentors to speak at the camp, sponsoring campers to attend and participating in the annual *Camp Challenge* workday in October where they work on projects to help prepare the camp for the next year. More than 600 middle school students from low-resource communities across North Carolina will participate in the 15th annual *Camp Challenge*, located at Vade Mecum Springs in Stokes County, just north of Winston-Salem and adjacent to Hanging Rock State Park. These campers will be trained in the areas of financial literacy; reading, writing and speaking skills; character development; citizenship; conflict resolution; leadership and entrepreneurship. The 2008 sessions will begin in June and run until early August. For more information about *Camp Challenge*, visit www.ncba.com or www.camp-sertoma.org.

First Lady Mary Easley is the featured speaker for The Raleigh Fine Arts 30th Anniversary Literary Contest Awards Reception and Ceremony at the Fletcher Theater at the Progress Energy Center for the Performing Arts on April 10 at 6 p.m.

Over 50 judges selected award winners from more than 800 short stories submitted from 19 high schools. For the first time, students presented their short story manuscripts online.

MovieMaker Magazine's annual survey of the best places to make a movie lists Wilmington, NC, number six behind Austin, TX; Albuquerque, NM; Shreveport, LA; New York City and Philadelphia, PA. The remaining spots go to Seattle, WA; Portland, OR; Baltimore, MD; and Memphis, TN.

Rankings for the list were determined on the availability of local production facilities, educational centers, screening venues, cost of living and other factors. A city's financial incentives for moviemakers were also taken into account, as was its green friendliness.

To find out more about *MovieMaker's* list of the Top 10 Cities to Live, Work and Make Movies, contact Mallory Potosky at 212-766-4100 or mallory@moviemaker.com.

The **Phi Alpha Delta Fraternity** of Campbell University's Norman A. Wiggins School of Law recognized former Dean Willis P. Whichard as the 2008 recipient of the Justice James Iredell Award. The award is inspired by the life and writings of Justice James Iredell, a key figure in the crusade for North Carolina's ratification of the US Constitution. Justice Whichard, who retired as dean of Campbell's Law School at the end of the 2005-2006 academic year, is a former North Carolina Supreme Court Justice, attorney and state legislator, as well as the author of the aptly titled biography *Justice James Iredell*. Whichard currently serves as an attorney with the firm of Moore & Van Allen in Research Triangle Park.

The **Carolina Performing Arts program** at The University of North Carolina at Chapel Hill is the newest member of the Major University Presenters consortium (MUP), an industry-leading network of arts presenters at major research universities throughout the country. The consortium connects the nation's most distinctive university performing arts programs, enables the sharing of practices and information, and encourages leadership development. Now in its third season, Carolina Performing Arts joins 17 other universities nationwide in the MUP. Tickets for Carolina Performing Arts' events are available at www.carolinaperformingarts.org or by calling 919-843-3333.

University Health Systems' hospitals are now offering instant translation services to non-English speaking patients. Language Access Network's My Accessible Real-Time Trusted Interpreter (MARTTI) puts translators for up to 150 languages, and American Sign Language, in direct contact with patients and medical staff via mobile video carts, which require only an Ethernet connection or wireless Internet. Subscribing hospitals choose a core of five languages and are guaranteed 24/7 video access to a live translator for each of their five — and sign language.

Raleigh artists Clark Hipolito and Tony Ramsi, along with attorney Steve Gugenheim and marketing expert Ryan Hedspeith, have launched ArtCo Surf, a new company offering one-of-a-kind and limited edition surfboards along with skateboards and apparel. Hipolito and Ramsi started with "Against The Grain," a collection of hand-painted, wood-grain surfboards, hand-shaped by Brian Wynn of Wynn Surfboards in New Jersey that today fetch prices in the thousands. Hipolito also owns The Art Company, specializing in interior design and hand-painted faux finishes. Go to www.artcosurf.com for more information or e-mail clarkhipolito@mac.com.

The **Joel Lane Museum House**, birthplace of the man who facilitated the establishment of Raleigh as North

Carolina's capital city, has re-opened to the general public for the season. House tours are led by fully costumed docents, creating the essence of the early 1770s. Tours are available at select times Wednesday through Saturday. Admission is \$5 for adults, \$4 for seniors, \$3 for students and free for children under the age of 6. Additional information can be found at www.joellane.org or by calling 919-833-3431.

Corporate Chaplains of America (CCA), founded in 1996 in Wake Forest, NC, to provide "caring in the workplace" using career chaplains with seminary-level or higher degrees, has received \$1 million in funding for its new campus building plan from Dr. and Mrs. Steven M. Scott of Scott Holdings, LLC in Boca Raton, FL. With nearly 100 chaplains, CCA serves 600 business locations around the US. For more information, visit www.chaplain.org.

The **29th annual Haiku Holiday** with the North Carolina Haiku Society is scheduled for Saturday, April 26, at Bolin Brook Farm near Chapel Hill. Experienced haiku teachers and poets will conduct workshops, talks and walks. The event is open to anyone with an interest in haiku. There is no membership or registration fee, but small donations will be accepted. A bag lunch is recommended. Go to www.nc-haiku.org for more information.

APPOINTMENTS

Pat Shane of the School of Education at The University of North Carolina at Chapel Hill recently was elected the 2009-2010 president of the National Science Teachers Association. She will serve a three-year term beginning June 1.

AP Carlton, past president of the American Bar Association and an expert in regulatory, financial and nonprofit law, has joined the Raleigh law firm Allen and Pinnix.

Jean Trot of Raleigh has joined Int'l Internships & Volunteer Network (www.iivnetwork.com), a company that places interns and volunteers worldwide in fields including broadcasting, communication, business, editing, education, engineering, environmental law, human resources, international relations, marketing, medicine, political science, publishing and social work. Trot is presently concentrating on placements in Australia and New Zealand.

Campbell University's Norman Adrian Wiggins School of Law has appointed Shepley Bulfinch Richardson & Abbott of Boston, MA, and Small Kane of Raleigh to design and oversee the renovation of its \$27.5 million, 107,000-square-foot future location at 225 Hillsborough St. in downtown Raleigh scheduled to open in 2009.

My Usual Charming Self

by Bernie Reeves



JIM TURCOTTE

FROM RUSSIA WITH LIES

Drill down to the core of modern espionage and you bump into James Jesus Angleton, the counterintelligence chief of CIA from the 1950s to the mid-70s who turned the Agency upside down in search of a KGB “mole” codenamed SASHA. Many careers were buried in the search for SASHA, an odyssey peopled with double agents, deception operations and sinister characters of all stripes, often passing each other like ships in the night in a “wilderness of mirrors”. As Angleton’s obsession took hold of CIA, a cadre of operatives came to blame him for creating a stultifying atmosphere that impeded progress against the Soviets.

Of all the characters and events during this paranoid epic, the saga of KGB officer Yuri Nosenko lingers today. And Tennent “Pete” Bagley, the man who directly handled the Nosenko case - and the author of a controversial new book on the subject that caused his colleagues at CIA to cancel his scheduled appearance at Langley - is coming to Raleigh for the 5th Raleigh Spy Conference March 26-28 at the NC Museum of History auditorium. Joining Bagley is the expert on Angleton, CIA chief historian David Robarge; old friend and counterintelligence officer Brian Kelley with a never-before-told story of an American double agent that includes dramatic twists and turns and a surprise ending; famous journalists Jerry Schecter - author and former Moscow bureau chief for *Time* magazine - and David Ignatius, *Washington Post* editorial writer and former bureau chief in Moscow and the Middle East. Go to www.raleighspyconference for a complete schedule and registration information.

OWL THEORY RETURNS

The “owl theory” has re-emerged in the wake of recent attacks on two men in Apex. Durham attorney Larry Pollard first put forward the idea that Kathleen Peterson was attacked by an owl outside her home the night she was found dead by her husband Michael Peterson. Peterson was

found guilty for her death, prosecuted by District Attorney Jim Hardin who preceded Michael Nifong, the defrocked DA who waged an unwarranted prosecution of the Duke lacrosse players. Metro ran an article on Pollard’s theory in the July 2006 issue that included autopsy pictures of Kathleen Peterson at the deadline of a ban passed by the North Carolina Legislature against their publication. The wounds on her head match those of an owl attack and do not come close to approximating scars delivered from a “blow poke” as presented by the prosecution in the case.

Today, news reports refuse to clarify that the alleged owl attack took place outside the Peterson home - not inside as has been incorrectly reported. But also in question is the efficacy of the operations of the Durham County Court House after the Nifong debacle. This case needs to be revisited.

PATRIOTS IN CARY

Hurrah for the parents in Cary who stood up to the Wake County Board of Education and threatened to secede to defy school authorities who bus their kids over Hell and half of Georgia in the name of a social theory that has been adjudged illegal. The Supreme Court of the United States ruled that busing school children to attain racial proportion to be unconstitutional a decade ago, yet the Wake County commissars continue the practice by other means, using economic considerations to “balance” school attendance. Disrupting families and the lives of school children sounds more like the Kremlin relocating the kulaks from Ukraine to Siberia than sound educational policy. Beware the social theorists who hold the individual in contempt in the name of ideology.

THE RUGGED CROSS

Gene Nichol, the former dean of the UNC-Chapel Hill School of Law, lasted 16 months as president of The College of William & Mary in Williamsburg, VA. The left-of-center activist managed to alienate just about everyone in his zeal to cleanse the venerable school of its traditions, including the removal of a cross in the school’s main auditorium, bellowing the usual platitudes about separation of church and state. For some reason religious icons are the first target for Bolshevik-minded people’s campaigns.

I remember a similar confrontation in the early 80s over the annual production of the Star of Bethlehem program at the Morehead Planetarium at UNC. An activist law professor started a stink claiming the display of the star on the roof of the planetarium to promote the show

- and the show itself - were a violation of the US Constitution’s guarantee of separation of church and state. I wrote in the weekly *Spectator* that the tradition of the program harmed no one, and was perfectly acceptable in a nation founded on Christian principles. I forgot who won, but the same argument was used by Nichol at William & Mary - that people of non-Christian persuasion are offended and therefore made to feel unwelcome if a cross is displayed.

The only person I can think of who would be offended by the cross is Count Dracula, or perhaps Osama bin Laden. Look at this way. If you moved to India and a statue of Buddha was sitting in the room, would you feel you had been insulted by the people of India? I think not. As members of my faith remind me, I am hardly a hard-core Christian. But I do object to people like Nichol who insist on throwing out the symbols of our culture to make a point that doesn’t exist.

LOOK OUT FOR LIBBA

Libba Evans, Secretary of Cultural Resources for North Carolina, has been accused by writer Don Carrington in the *Carolina Journal* newspaper - published by the John Locke Foundation - of using her influence in public office to exempt land she owns in the Northeastern coastal town of Marshes Light, NC from expensive tree-clearing requirements.

It appears that Evans, whose most well known qualification for her position was rooming with First Lady Mary Easley in college, likes to throw her weight around in personnel matters too. She summarily terminated Betsy Buford, the much-loved and respected director of the NC Museum of History early in 2007, causing even the usually calm and dignified former UNC system president William Friday to protest the contemptuous manner Evans used to fire Buford. It was a brutal act against one of the state’s most effective department chiefs coming only three months before Buford reached the required service for full retirement benefits.

Since knocking off Buford, others have been “disappeared” from Cultural Resources without so much as a how-do-you-do by the intimidating Evans. Speculation on her motives range from “political” to just plain meanness. I can’t prove it, but I have reason to suspect that Evans orchestrated a campaign of innuendo against Metro when we partnered with the Museum of History on the Raleigh Spy Conference and the Mannequin Ball.

The Governor’s office and the state ethics panel need to take a look at Libba before others go missing. **MM**



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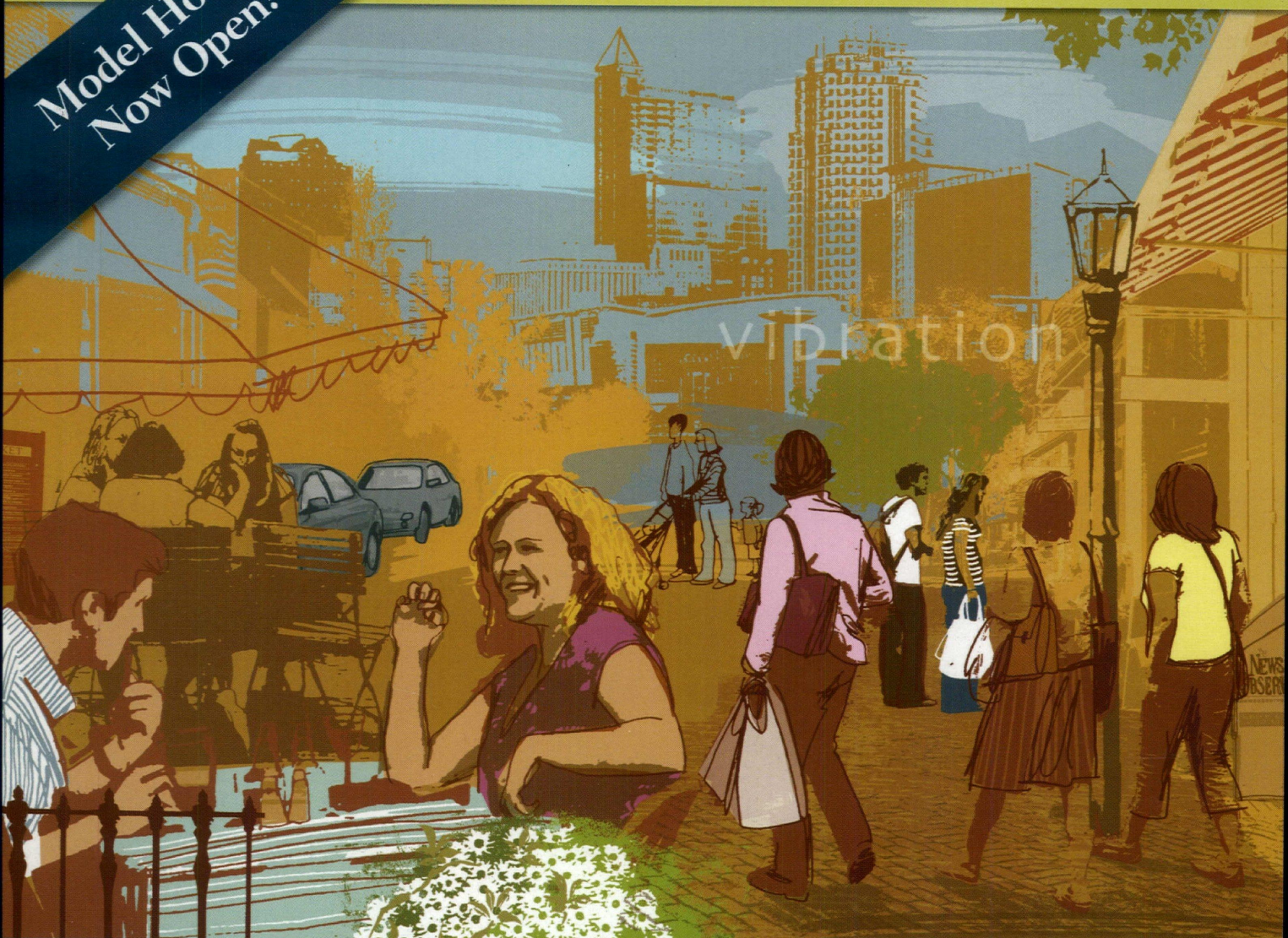
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