Robert Ruark Remembered
This tree is said to be over 1,000 years old...

WE USED IT AS OUR INSPIRATION.

The Landing at SOUTHPOINT
A Condominium Community

guaranteed quality  richly detailed  energy efficient  eco-responsible  ideally located

• 2/10 Builder’s Warranty through “Quality Builders Warranty” — means peace-of-mind and guaranteed performance
• Third-party Durability Inspection List and Risk Assessment — means craftsmanship and beauty that will last and last and last and …
• Energy Star-Certified — means significantly lower utility bills and HOA dues
• LEED-Certified — means preserving the environment and conserving resources
• Located 1-minute from “Streets at Southpoint”, 5-minutes from RTP and 10-minutes from Downtown Durham and Chapel Hill — means you spend less time in your car
• Elevator service in buildings, secure lobbies, on-site management, available garages — means we thought of everything, so you don’t have to
• True hardwood floors, granite counters, solid wood cabinets, ceramic tile bathroom floors and walls, cast-iron plumbing fixtures, stainless appliances — means high-quality materials that are as durable as they are attractive
• Resort-style pool, fitness area, steam room, lockers, banquet and entertainment area with European style catering kitchen

Located on Hwy 751  just 1/4 mile north of I-40 Exit 275  800.810.6617  www.metrolandinglifestyle.com
Thursday, Feb. 19, 7:30 p.m.
Durham Performing Arts Center
123 Vivian St., Downtown Durham
Tickets: www.dpacnc.com or 919-680-ARTS (2787)
Information: www.guilford.edu/bryanseries
ELIZABETH LOCKE JEWELS

EXCITING NEW DESIGNER AND ONE-OF-A-KIND ESTATE JEWELRY

Diamonds, Pearls and Fashion Jewelry

Thank You Metro Readers For Voting Us Best Designer, Estate and Pearl Jewelry

The Lassiter at North Hills
919.571.8888

4421-109A Six Forks Rd
www.elainemillercollection.com
Mon-Sat 10:00 am-6:00 pm
SET YOUR SIGHTS ON TODAY'S HI-DEF DRESSING

Asymmetrical forms and calculated lines are at the top of this season's "it" list.

What we're watching: Graphic simplicity - geometrics & abstracts that pair well with sleek shapes... Controlled volume... Designer details... And so much more!

DKNYC

WANTED...
clever combinations of volume and structure for a modern silhouette.

Volume sleeve long anorak
199.00

Cap sleeve cowlneck shell, 59.00

Inverted pleat full skirt, 99.00

Imported

Available at Crabtree Valley Mall
Adrienne Vittadini

I SPY...
something fabulous.
Modern jewel-toned
geometrics compliment
this form-flattering shape.

Cardigan, 138.00
Geo print tank, 98.00
Pencil skirt, 98.00

Imported
Available at Crabtree Valley Mall
Grace
 Elements
INVESTIGATIVE REPORT...
This 60's inspired
A-line number is a fashion scoop.
Pocket print
colorblock dress, 99.00
Imported
Available at Crabtree Valley Mall
Seven for all Mankind

STEPPING OUT...
A reinvented ruffle and high shine fabric finish definitely draws attention.

Sleeveless ruffle turtleneck, 184.00

Dojo trouser fit jean, 155.00

Imported
Available at Crabtree Valley Mall
CLUTCH CALL...
Adding the clean lines and structured elegance of one of this season's statement add-ons.

Metallic edge patent leather clutch in black, silver & bronze, $118.00 ea.

Available at Crabtree Valley Mall

Calvin Klein

Belk

Available at Crabtree Valley Mall
Sophie Max
CAMERA READY... A smocked waist, neck and sleeve creates an updated shape, but it's that subtle fabric she really captures our interest.
Burnout devore blouson 98.00
Sateen pant, 88.00
Made in USA and imported
Available at Crabtree Valley
Anne Klein
New York

GET DRESS...
Asymmetrical lines add movement to the precise lines of this season's dress options.
Asymmetrical v-neck wool sateen dress, 425.00

Imported
Available at Crabtree Valley Mall
How can you be comfortable in a room with 2,154 items?

Let us show you. At Builder Products, Inc. our line of Merillat Fine Cabinetry includes a variety of styles and elegant woods to complement any home. The beauty is in the details. Decorative moldings and hand-wiped finishes add character to whatever style you choose - Maple, Cherry, Oak, Hickory or Laminate. Just ask our design specialists to help you create the kitchen of your dreams. We’ll customize your kitchen by adding features that fit your lifestyle, like open shelving, glass doors, built-in desks, islands and more. If you take the time to plan it right, you’ll have a place for everything - all 2,154 items. That’s how you stay comfortable. Call us for more information on our Merillat line of fine cabinetry. 800.528.7497 or 919.878.7744
$35.95 Economy Proof Menu includes your choice of Soup or Salad, Select Entrees and Accompaniment.
Available Sunday & Monday all evening; Tuesday through Saturday 5:00PM - 7:00PM

GIFT CERTIFICATES AVAILABLE

RUTH'S STEAK HOUSE

HOLIDAY LUNCH
DECEMBER 10TH - DECEMBER 24TH
11:30AM - 2:30PM

Reserve Your Holiday Party Today!
PRIVATE AND SEMI-PRIVATE ROOMS NOW AVAILABLE

CARY | THE ARBORETUM AT WESTON | 919.677.0033
RALEIGH | NORTH HILLS | 919.791.1103
WILMINGTON | HILTON WILMINGTON RIVERSIDE | 910.343.1818

THE SIZZLE BEGINS IN 2009
SOUTHPOINT - DURHAM | RENAISSANCE CENTER AT SOUTHPOINT

WWW.SERIOUSSTEAKS.COM | VALET PARKING AVAILABLE
FORGOTTEN HERO

Writer Robert Ruark had a run of fame in the 1950s right up there with Hemingway, reaching the peak of celebrity with *Something of Value*, a semi-fictional account of the Mau Mau rebellion in Kenya that became a "major motion picture." His work ranged across the spectrum and includes semi-biographical epics (*Poor No More* and *The Honey Badger*), but he is best remembered for his vivid evocations of the outdoor life, whether in the book *The Old Man and the Boy* — about growing up hunting and fishing in the Lower Cape Fear region of North Carolina — to detailed accounts of game expeditions across the globe published by the leading outdoor magazines. He was a force on several levels, including his hard-drinking lifestyle and a blunt personal style that suffered fools not at all.

Perhaps that's why he has been ignored by his alma mater, UNC-Chapel Hill. He is not a member of the Journalism Hall of Fame and there are no programs in the curriculum in his name. He just wasn't politically correct enough to be properly remembered, until recently. Alumnus Jim Cheatham — ably assisted by Bland Simpson, who is stepping down as head of the Creative Writing Program at UNC — has established the Robert Ruark Society to resurrect the great writer and larger-than-life adventurer. The group offers scholarships and special programs, but as a fan myself, it occurred to me most young people have never heard of Ruark. To the rescue comes writer Bill Morris, who lays out the life and achievements of one of North Carolina's great literary heroes.

The hideous old Raleigh civic center is finally gone, so long live the spanking new and elegantly designed facility open and doing a brisk business — in partnership with the new Marriott Hotel right next door. Seeing is believing, so settle in and accompany Diane Lea on an architectural tour of a landmark achievement for Raleigh. Detractors of the new facility forget that the old civic center — perhaps one of the ugliest buildings in the US — was fully booked when they bitched and moaned about spending money on a new building. I suggest they read Diane's piece and take a tour.

We actually live in the home of golf in America — and it all started with Donald Ross, which gave *Metro* Golf Editor Jim Hughes an idea. Why not create a "Donald Ross Trail" in North Carolina — where most of his 50+ designs still exist — emulating the highly successful Robert Trent Jones Trail in Alabama? And what are the Top 20 golf courses in the Metro coverage area from the Triangle to the coast, a region populated with great courses influenced by the standards set by Donald Ross? Check out *Metro's* Fall Golf Report and see if you agree with our choices.

In this issue, *Metro* presents our fall Social Calendar, listing the major fundraising events on tap in the area; a look by Arch T. Allen at new books on the Obama candidacy and where it fits in the march of political history; a visit by Jim Leutze to the huge Autumn Hall community in Wilmington where the environment comes first; a report on the special artist series at The Umstead Hotel; a piece on the startling revelations in the new book *Without Precedent* by Anna Hayes about Susie Sharp, the first state Supreme Court Chief Justice in the US; a manifesto for artists by Louis St. Lewis; the latest in Internet radio by Philip van Vleck; a look at new fall books by Art Taylor; the latest in fashion trends compiled by Maury Jefferson; and a colorful array of fall events in *Metro* Preview, edited by Mary Ward Boerner.

Then there are crabs. Down East aficionado Carroll Leggett discovers the Mecca for soft shell (or any shell) crab lovers. He goes where few dare to tread and stumbles upon a scene worthy of a spy novel. Back in the highlands, Food Editor Moreton Neal uncovers the latest foodie trends in the region and concludes we are becoming a center for culinary exploration. To wash all this down, wine critic Barbara Ensrud informs readers of the *Wine Spectator* magazine's famous hoax and how to assure you receive fair value for your wine dollar.

It's a great issue so enjoy and savor. In November, *Metro* presents our popular Education Special Report, our quarterly medical report and the first of two unique gift guides.

Thanks for reading *Metro*!

—Bernie Reeves, Editor & Publisher

PS: Big News! Godfrey Cheshire, the Raleigh-born, New York City-based film critic - and now a famous filmmaker as writer and director of the critically acclaimed film *Moving Midway* - is joining *Metro Magazine* beginning with the November 2008 issue. Cheshire, a member of the National Society of Film Critics and former president of the National Film Critics Circle, will write a monthly essay on film and contribute regularly online on the magazine's website: www.metronc.com.
It is more than just our name.

There is an undeniable spirit in the East. Optimism, determination, a deep sense of pride and tradition—these are characteristics East Carolina University shares with the place we call home.

Over the course of a century, ECU has seen its influence and reach extend well beyond our immediate region, yet our commitment to eastern North Carolina has never been stronger. Each year, the ECU community contributes more than 100,000 hours of volunteer service and has an economic impact that approaches $3 billion. We are educating the teachers, physicians, accountants, engineers, and the many other professionals who will contribute to the region's prosperous future.

So whether you are starting college or starting a new business, you will discover that the East is an amazing place. It is where our state first began and where an exciting future is unfolding.
GREAT MOVIE

Thanks for the great article on the movie Moving Midway and Dr. Robert Hinton (Metro, September 2008 issue).

I was able to see Moving Midway (thank Bernie Reeves too for his contribution to that project as executive producer) and wanted to know more about Dr. Hinton. Great, inspiring story. May he and the film both rage on. (Readers can see my blog on the movie at: http://gamil.com/2008/09/23/southern-culture-on-the-skids/)

Ty Beddingfield
Raleigh

(Editor’s Note: Robert Hinton, head of Africana Studies at New York University, is descended from slaves who worked and lived at Midway Plantation. He wrote a piece for Metro about growing up in Raleigh. Go to www.metronc.com and enter “Homeboy” in the search bar.)

RUDDLING DURHAM’S FEATHERS
IN PETERSON CASE

What is going on in Durham? The latest travesty is the Michael Peterson case. Peterson is serving a life sentence (with no parole) based on circumstantial evidence. At the time of the trial an expert witness for the prosecution, Saami Shaibani, was exposed as a fraud.

The same Shaibani testified in a case in Wisconsin, which resulted in a death sentence. Yet that conviction was overturned due to exposure that Shaibani was a fraud. Not so with Mr. Peterson, how come?

Granted, at first, the owl theory was difficult to believe, but how can it be denied now? The wounds on victim Kathleen Peterson’s head were consistent with owl talons. Another (bird) expert, for the prosecution, claimed owls attacking a human being was impossible. Well, two gentlemen in Apex, NC, were televised being attacked by an owl in a parking lot. So much for yet another expert.

Now the defense team has discovered in the prosecution’s SBI file that a feather—along with hair (which Kathleen had pulled out of her head)—was found in her left hand. Oh my, the owl theory becomes real.

But the unbelievable part is the Durham prosecutor refuses to have a DNA test. They don’t need it. They have a conviction. What does it matter if a man is innocent. Shades of Mike Nifong, who incidentally was on the defense team at Michael Peterson’s trial.

Has the world gone crazy? What has happened to justice, especially in Durham?

Joanna Giglio
Hope Mills, NC

TAPAS FOR EVERYONE

I read Moreton Neal’s article, “Spanish Cuisine: The Next Big Thing,” with uncorked glee. Even though I live in Charlottesville, VA, I am fully aware that Spanish cuisine has not caught on here in the US, except in NYC. And of course Washington DC, has José Andrés. But aside from limited attempts at tapas, it’s unknown. I don’t understand it. I have lived in Spain for years, and I travel there frequently because I operate culinary tours and cooking classes there. Everyone who goes on a tour or takes cooking classes
absolutely loves the food, the freshness of the ingredients, the wine. And it’s not only Rioja that is bringing out noteworthy wines.

Keep up the good work spreading the word! Oh that Spanish restaurants matched the Italian ones in numbers.

Jane Gregg
Charlottesville, VA

This lot number and two others on both sides of the production line had killed at least 11 children each. Our son’s lot had reached the FDA criteria 12 times to be recalled and was not. We have many facts like this. I would like to share them with your readers.

Larrie Collura
Raleigh, NC

PERFECT MANNERS
The article by Liza Roberts in the September 2008 issue on Miss Nancy and husband Peter Rascoe was perfect. Her writing was excellent and heartfelt and described the scene to a T.

Caroline Paxton and I were thrilled she mentioned our documentary project on the “manners camp” and thank her and Metro so much for giving us a bit of a promo on the fundraising. We are in your debt!

Martha Weeks Daniel
Director and Producer for Miss Nancy
Minds Their Manners documentary
Rocky Mount, NC

Caroline Rumsey Paxton,
Creative Director
Wilson, NC

CORRECTION:
In the September 2008 issue, Kristen’s Shoe Boutique and Diego di Lucca were misspelled.
WEEKEND GETAWAY WITHOUT LEAVING HOME

LUXURY RETIREMENT LIVING IN NORTH HILLS

With fine restaurants, endless entertainment and shopping as close as your front door, The Cardinal at North Hills offers the indulgence of a weekend getaway—every day. Relish each day rich with living in this luxury retirement community, with the confidence that a full continuum of care and world-class health and wellness services from Duke University Health System are there when you need them.

PRE-CONSTRUCTION PRICING

To place a reservation deposit and lock in pre-construction pricing.

Call our sales center today at 919-781-2021.

THE CARDINAL AT NORTH HILLS

Residences starting from the $300,000s.
Susie Sharp Biography Uncovers Big Surprises

More than stars aligned — more like constellations — for the fascinating and definitive biography of the first woman to serve as Chief Justice of a state Supreme Court to be written at all. And it took Anna Hayes 14 years to complete Without Precedent: The Life of Susie Marshall Sharp, published by UNC Press.

Justice Sharp was one of the most well-known women in America, appointed by Gov. Terry Sanford in 1962. She then had to run for the position and kept it until 1979. She passed away in 1996 with The New York Times headlining her obituary “Trail-Blazing Judge” — and indeed she was.

Hayes combines a law degree and practice with a Raleigh firm with her former life as an aspiring novelist to create that most perfect of literary pursuits, a well-written biography. What could have been another predictably mind-numbing academic tome laden with ponderous research — yet unable to hack through the briars to the story itself — turns out to be a fast and informative read while sacrificing nothing to scholarship and accuracy. Even the accounts of Sharp’s early life in and around Reidsville, NC crackle with momentum and excellent writing.

According to Hayes, “By the time she finished high school, Susie Sharp had set her course in life. She had decided she wanted to be a lawyer and that she would never marry.” Helping with her family’s large brood as a child guided her in this stance, as did the underlying urge to succeed and get out in the world. Although she never married, we now know from Hayes that the image of the spinster lawyer and judge, so well crafted to create the image she desired, was a façade for a rather active love life.

This dimension of Sharp certainly makes the book revelatory. As Hayes worked through the voluminous records at hand, a twist of fate uncovered boxes of notebooks with cryptic numbers and little else, except occasional notes in shorthand. Undaunted, and unsure the information was relevant, Hayes attempted to use a stenographer to help her, but soon realized the only way she would figure it out was to learn shorthand herself, adding two more years to the writer’s odyssey.

The effort paid off handsomely, uncovering three love affairs and scads of other details that together catapult Without Precedent from good biography to ground-breaking history.

Raleighites remember the days of the Sir Walter Hotel in downtown that hosted several permanent residents, including Sharp, Hunt Parker — another former chief justice — State Treasurer Edwin Gill, Justice William Bobbitt and other less politically connected guests. This arrangement made Sharp somehow accessible as she processed to the Supreme Court or dined in the hotel where the public saw her often and felt they knew her well.

As Hayes dramatically demonstrates, we hardly knew her at all.
Features

25 Rumble in the Jungle
The Life of Robert Ruark — North Carolina’s Unsung Literary Legend

29 Design
New Raleigh Convention Center

34 Fall Golf Report
North River Club: The Class Act on the Crystal Coast, The Donald Ross Trail, Top 20 Courses

43 Social Calendar
Fall/Winter Events

DEPARTMENTS

14 Introduction Forgotten Hero
16 Correspondence Reader Feedback
20 Secrets of State Susie Sharp Biography, Umstead Cultural Offerings, Works of Major Russian Artist to Open, Coastal Federation Faces Future, New Fiction Catalogues Banking Crisis
57 On the Town Social Event Coverage
60 MetroPreview October Occasions Abound
64 Artist-at-Large Artist’s Unite!
66 Editor-at-Large Trask’s Autumn Hall Community
67 Between You and Me... Crab Whisperer

69 Style Fashion News
71 Gourmet Major National Food Trends
74 Restaurant Guide
76 Cork Report Fair Value for Your Wine Dollar
78 Books Does Change Mean Socialism?
81 PvV Train Wreck of Genres on Tainradio
84 My Usual Charming Self Beware the Man Behind Obama
Cultural Offerings Attract Following At The Umstead

Since its opening in January 2007, The Umstead Hotel and Spa in Cary has provided luxury accommodations for out-of-town visitors, but increasingly, a cadre of well-informed locals has been taking advantage of its cultural offerings as well.

Namely, they’ve been visiting the Umstead’s revered collection of North Carolina art and packing its Art & Nature Lecture Series, a quarterly event featuring talks by prominent artists, light meals and wine — and an opportunity for fellow local art-lovers to meet one another, as well the artists themselves.

The lecture series is the brainchild of hotel retail manager Leah Goodnight, daughter of hotel owner Ann Goodnight, and a seasoned lover of art herself.

“I think this should be a cultural institution, as well as a hotel,” she says, striding the Umstead’s wide gallery, lined with the soft-hued, botanical photographic collages of Kim Kauffman, the first artist to lecture at the hotel.

Famed North Carolina potter Ben Owen has also lectured; he displayed photographs of his works-in-progress and had dinner with the audience afterward, giving every attendee a small pot to take home. Other lecturers have included glass blower Randi Solin (whose works are currently on display), and florist Steve Taras of Raleigh’s Watered Garden, known for sculptural, often minimalist displays. On a recent visit, his arrangement of coiling ferns in the hotel’s restaurant looked like an organic version of the Dale Chihuly sculpture in the lobby.

“I love the way it has evolved,” Goodnight says, “We’ve got a real following of local people. It’s great to engage people who are passionate about art.” The lecture series has been so successful that Goodnight is considering expanding into evenings revolving around music or dance, perhaps including the Carolina Ballet.

Art That Reflects Nature

From the time the hotel was first conceived, art was a prominent part of the plans, says Goodnight. She helped her mother choose the art for the hotel as it was being built, traveling the country in search of works that would reflect its surrounding nature.

Named for the next-door William B. Umstead State park, the hotel is situated in a 12-acre park of its own, and nearly all of the art within the hotel reflects the natural area surrounding the facility. There are no figures represented in any of the hotel’s art, and much of it either depicts nature explicitly or borrows its forms and hues from the natural world.

The same can be said for the objects for sale in the hotel’s jewel box of a gift shop, a local haunt known by savvy Triangle-area shoppers for its elegant gifts and accessories. The 450-square-foot shop recently won a national award for visual merchandising at the Gift & Decorative Accessories magazine Retailer Excellence Awards ceremony in New York, where it beat out retailers 20 times its size.

“We have to carry all of the traveler’s necessities,” Goodnight says, “and still try to be an elegant shop.” With 13 years of retail experience behind her as the former owner of the Beanie + Cecil designer clothing stores, plus the help of hotel stylist and assistant retail manager Marcelle Kick, Goodnight has made the little space enticing with artful displays of North Carolina pottery, nature-inspired photography, travel-friendly clothing and jewelry from local designers. The toothpaste and Tums are relegated to an unobtru-
sive corner.

One of the shop's best sellers is a collection of Scandinavian glass birds depicting 40 different species. Priced at $150 to $650, the birds have become something of a collector's item, Goodnight says. "We've sold over 400 birds; we're the number one seller on the East Coast." She points to a brown and yellow speckled bird, a Summer Grouse. "Bill Clinton bought that bird for his mother."

Next Up: Southern Cookbook Author

The next Art & Nature lecturer — in late October or early November — will be Chapel Hill cookbook writer Jean Anderson, author of *A Love Affair with Southern Cooking*. The event is planned as a luncheon in the hotel's Herons restaurant, with Anderson speaking about each dish as the chef prepares it.

Tickets for the lecture series must be purchased in advance; prices depend on the particular event, but have been in the $35 range. For more information about the lecture series, call the Umstead Hotel gift shop at 919-447-4000.

— Liza Roberts

Works Of Major Russian Artist
To Open In Cary

The Russian Art Gallery in Cary will present new works of noted Russian artist Anatoly Kostovsky in a one-man show featuring oils dated from 1950. Kostovsky's works were first shown in the US at The Russian Art Gallery in 2007 in a retrospective show, followed by a 2008 exhibition in Washington, DC.

Kostovsky, born in 1928, has paintings on display in 25 museums and national galleries in Russia.

The exhibition opens on Friday, Oct. 10, from 5-9 p.m. and runs through Nov. 22.

For more in formation, contact The Russian Art Gallery, located at 200 S. Academy St., Ste 140 in downtown Cary, call 919-468-1800 or e-mail info@RussianArt.us.com or visit www.russianart.us.com.

Coastal Federation Faces Future

The NC Coastal Federation is asking interested people to help the 25-year-old nonprofit "turn the tide" toward balanced coastal preservation and restoration by increasing staff resources to tackle the looming questions on the horizon to ensure a balanced solution for the future of our beaches, sounds and inland waters. The Friends of the Coast campaign is seeking $3 million to abate "coastal pollution and degradation" and to create an endowment and reserve funds to assure continuing revenues.

The NC Coastal Federation has an impressive record of success with 8000 members, 150 affiliated groups, 600 volunteers and 16 full-time staff with an annual operating budget of $1 million working to limit damage to the sensitive region by seeking a middle ground between the reality of growth and the need to protect the ecology of the state's famous coastal resources.

Since 1982, the Federation has restored 40,000 estuarine acres; conducted the state's largest wetland restoration; landed state grants to purchase 8500 acres for the groups' regional land trust; provided coastal guides and education programs, and deployed "Coast-
What is it about New Bern that captures the imagination? Maybe it’s simply the easy, relaxed feeling you have while strolling the charming streets where friendliness is a way of life. Come to New Bern where everything old is new again.

Don’t miss:
- Tryon Palace Historic Sites & Gardens
- New Bern Academy Museum
- Firemen’s Museum
- Birthplace of Pepsi
- Restored Historic Downtown District


New Bern
Everything old is new again.

New Fiction Catalogues
Banking Crisis

When the Swan’s Neck Breaks, a work of fiction by Marilyn MacGruder Barnewall — a former Denver banker who served later as a consultant to North Carolina National Bank before it became Bank of America, and an expert who created a unique credit policy enabling banks to fund business purpose loans to entrepreneurs — starts with the premise that current fiscal policies at America’s central bank are counterproductive and dangerous to our economy and were implemented by Soviet “spies,” actually clones created in the 1970s by a Russian scientist. Her story suggests that American wealth and freedom are being handed over to our country’s enemies.

Relying on the fictional plot, Barnewall describes what is wrong with our financial system by cataloguing destructive decisions that have led to the current crisis in the financial services industry. The title of the book comes from a giant white swan made of snow that hovers over Colorado’s Grand Valley where farmers do not plant “until the swan’s neck breaks” with the melting snow.

Like any good banker, Barnewall keeps your interest level high until the end. This is a good read and is suitable for teenagers with the ability to concentrate on a rather complex plot. This book lacks the usual sex and violence so prevalent in otherwise good books with a message.


—James W. Chesnutt
Rumble in the Jungle

THE LIFE OF ROBERT RUARK —
NORTH CAROLINA’S UNSUNG LITERARY LEGEND

When it comes to producing novelists and journalists, North Carolina has always treasured its own. But you would walk for many miles in the august hallways of our great universities before you would hear anyone mention the name of the man who, for 20 years between 1945 and 1965, was the best-known writer the state — and UNC — had ever produced: Robert Chester Ruark.

Ruark was born in Wilmington in 1915 and graduated from UNC-Chapel Hill in 1935. He became famous first as a newspaperman, then as a feature writer for slick magazines and finally as a best-selling novelist. His *Something of Value* about the Mau Mau rebellion in Kenya netted $1 million (in 1955 dollars), and the movie starred Rock Hudson and Sidney Poitier.

Ruark was himself a celebrity. He drank at Toots Shor’s in New York, parked a Rolls Royce outside his London flat and lived in a villa on the Costa Brava in Spain. His column, syndicated in 180 newspapers, offered news and opinion on everything from shooting elephants to African politics to women’s fashion. Even Frank Sinatra became a target. Ruark used his poison pen to write scathingly of a photo showing Old Blue Eyes with mob boss Lucky Luciano.

In 1947, *Life* magazine called Ruark “the most talked about reporter in the country.”

**Ruark’s Tar Heel Roots**

Wilmington was Ruark’s birthplace, but Southport, NC, was really home. It was there he learned to hunt and fish with his maternal grandfather, Captain Hawley Adkins — better known to the millions who read Ruark’s columns in *Field & Stream* as “the Old Man.”

With his family impoverished by the Depression, Ruark cut his childhood short, leaving for UNC in 1931 at age 16. In order to pay for his education, he was, in his own words, “a boy bootlegger and boarding-house hustler.” After graduating in 1935, he worked as a reporter in North Carolina for the *Hamlet News Messenger* and later the *Sanford Herald*. Over the next few years, Ruark signed on as an accountant with the Works Progress Administration, enlisted in the Merchant Marine as an ordinary seaman, and worked in Washington, DC, at *The Washington Post* and *The Washington Star* before settling down at the *Washington Daily News*.

*by Bill Morris*
for the pre-bedtime amusement of small children."

Ruark's contributions to the literature of big game hunting — along with his fondness for Spain and bullfighting — inevitably led to comparisons with Ernest Hemingway. In time he became known as "the poor man's Hemingway." Ruark claimed that this nickname never bothered him, but it is difficult for even a casual reader to believe that his outsized ego wasn't bruised. A close reading of three pieces he wrote from Africa immediately after Hemingway's suicide in 1961 reveals that Ruark badly needed to consider himself in the same league as Papa.

**A Shot of Ruark, On the Rocks**

History has ruled otherwise. In fact, history has been downright brutal to this native North Carolinian who was good enough, and famous enough, to at least draw the comparison with Hemingway.

For example, Ruark has inexplicably never been inducted into the UNC-administered NC Journalism Hall of Fame. Noted journalist and editor Jim Casada calls this "a shameful oversight of the first magnitude. How they can ignore old Bobby Ruark, a shining literary star if ever Chapel Hill produced one, is beyond me."

But there are rumblings in the jungle — rumblings that a Ruark revival may be at hand. One man doing some of that rumbling is Jim Cheatham, who, along with Catherine Berryhill Williams, founded the Robert Ruark Society of Chapel Hill.

His business card says "James Theodore Cheatham IV," which was no doubt a name to reckon with when he was an attorney in Pitt County. Now he's just plain Jim, retired and living in Chapel Hill's Meadowmont community.

"I've been a fan of Ruark for a long time," he said. Cheatham and The Robert Ruark Society organized an exhibition at the Chapel Hill Museum and successfully lobbied the state legislature to pass a decree honoring Ruark. Most significantly, the Society sponsors an essay contest for UNC journalism majors, awarding a respectable $1000 prize.

For Cheatham, honoring Ruark is personal because he met the writer in Chapel Hill in 1957. That's the year Ruark decided to make a triumphant return to his alma mater. In an expensive stunt that tells you something important about his inner workings, Ruark had his Rolls Royce shipped from Europe to New York. After making the rounds there, he then drove south, stopping in Chapel Hill on his way to visit Wilmington and Southport.

"I decided to carpetbag a bit," is how Ruark recalled it in an essay. "Invade the Southern briar patches whence I had hitchhiked so many years ago."

Suitably impressed, his old Sigma Phi Epsilon fraternity threw a party for the re-
The Life of Robert Ruark

They never saw one another again, but he remembers Ruark as fun-loving and generous. Generous because the journalist-rock star left behind an eccentric gift, the perfect leave-behind for a group of drink-loving frat boys. He bought them an ice machine.

Eight Memorable Days in Spain

Ruark then headed east toward Wilmington. Later, Ruark wrote, "The Rolls and I swept triumphantly into the seaboard town in which I was unable to get a job even as a copy boy on the local paper, and my triumphs rode ahead of me like a police escort."

There, in another chance meeting, he had a few drinks with George Saffo, setting in motion a long chain of unlikely events that would lead to the publication last year of a Ruark biography that had been missing for nearly 40 years.

Saffo takes a great deal of pride in his friendship with Ruark, and like Cheatham, he was eager to tell me what he knew about the famous man.

I met Saffo at Spanky’s on Franklin Street. He is a distinguished-looking gent, still impressively youthful in his middle 80s. (After our meeting, he was heading off for his annual two-month vacation in Greece.)

He started by telling me about a four-hour drinking bout he had with the writer in Wilmington. That came about because Ruark’s mother, Lottie, was a regular customer at the Saffo family business, a restaurant on Front Street.

“So, it’s fall of 1957 and I know Bobby Ruark is in town,” Saffo told me. “And then his mother happens to come up to the cash register while I’m working.”

“Miss Lottie,” I told her, “there is nobody in the world I’d rather meet than your son.”

She borrowed the phone, then told Saffo to go to the Carolinian Hotel the next day at 2 o’clock.

“I was fresh out of the service and thought I could do some drinking. The funny thing was, he was drunk when he answered the door, and I was sober. Then we drank and talked for four hours. At the end of that he was sober, and I was drunk.”

During their conversation, Saffo told Ruark that he and his wife would be taking an ocean liner to Greece the following summer.

“He told me to stop by and visit him in Spain.”

And that, as they say, was the start of a beautiful friendship.

Saffo describes Ruark’s villa as picture perfect in every way. Each room contained a trophy from one of the writer’s many safaris. To go upstairs you had to pass between two enormous elephant tusks.

The days in Palamos were filled with swims in the Mediterranean, rides in the Rolls, drinks and conversation.

“Bobby treated me like a long-lost brother,” Saffo said. “He just couldn’t do enough for us. And he told me things that I would never repeat.”

One Ruark anecdote Saffo doesn’t mind repeating is something that happened during their first drunken afternoon in Wilmington.

“Bobby always carried around this mail bag when he traveled; it was like a part of him. We were in the hotel room there at the Carolinian, and the bag was lying open and I could see a bottle of liquor, cigarettes and a book.”

Emboldened by drink, he reached in and pulled out the book. Expecting literature, he found a prime example of ’50s pulp fiction, lurid bodice-ripping cover and all.

Ruark looked at him, sniffed and said, “I read the classics when I was 10.”

Stirring up A Ruark Revival

After the visit in Spain, Saffo never saw his hero again. But he never forgot him.

“Bobby did a lot for me,” he said. “He woke me up. He got me reading. He got me to hate being dumb.”

Now the retired Wilmington restaurateur has more than repaid whatever he owed his hero. With the publication last November of Ruark Remembered by Sporting Classics, Ruark now has a definitive biography written, as the subtitle says, “by the man who knew him best.”

That man was Alan Ritchie, who was Ruark’s private secretary for the last 12 years of the writer’s life. After Ruark’s death in 1965, Ritchie began work on the biography, which grew to nearly 800 pages. The manuscript was never published, and
when Ritchie himself passed away in 1982, his account of Ruark's life disappeared into the mist.

Now fast-forward to 2003. Saffo and Southport gallery owners Steve and Judy Bliss were working to establish a Robert Ruark Museum. They made contact with a woman in Spain who was a friend to both Ruark and Ritchie. In what Saffo calls “an unbelievable story,” they learned about the existence of the biography manuscript.

Cheatham and Saffo see a bit of cruel irony there. The slight would seem a bit of a mystery, when that esteemed body has 116 members — including four representatives of Raleigh's famous Daniels family, which until recently owned The News & Observer.

Casada wonders if there is “some kind of an agenda” at work. Saffo is clearly bothered by the unfairness of it all.

"Maybe he wasn't the greatest writer UNC ever had," he said, clearly not believing that. "But he was sure their most colorful journalism graduate ever."

A spokesman for the UNC School of Journalism and Mass Communication, Kyle York, responded to Metro's questions by e-mail, writing that “Robert Ruark has indeed been nominated for the NC Journalism Hall of Fame, and he is a strong candidate under active consideration.”

For signed, inscribed copies of either the deluxe or trade editions of Ruark Remembered, go to www.jimcasadaoutdoors.com.
NEW RALEIGH CONVENTION CENTER COMBINES IMPRESSIVE VISION, EFFECTIVE COLLABORATIVE DESIGN

The long-anticipated Raleigh Convention Center (RCC) — in planning and development since 2002 — is now officially dedicated and open to the public. The Convention Center grand opening coincided with the third annual Raleigh Wide Open III, an event that attracted thousands of people to downtown and the new facility, despite intermittent rain and storm warnings from Hurricane Hanna. The RCC's massive Exhibit Hall easily accommodated the popular International Festival — featuring a host of food booths and ethnic performances — and a jam-packed Raleigh World Wide Expo.

Totaling 500,000 square feet, the RCC occupies an entire city block on an axis between the State Capitol and the newly expanded Memorial Hall, now part of the Progress Energy Center for the Performing Arts. The main arrival plaza faces Salisbury Street on the east, but the building can be accessed from entrances on West Cabarrus Street, West Lenoir Street and South McDowell Street. The elevated Salisbury Street granite and limestone arrival plaza, complete with black pool fountain, handsome outdoor furnishings and a bronze sculpture of Sir Walter Raleigh, lends the RCC the air of Raleigh's living room, its intentionally transparent leaning glass façade welcoming visitors to come in.

Successful Design Solutions

Scott Sickeler of Atlanta-based Thompson Ventulett Stainback (TVS) one of the three design firms charged with creating the RCC, credits the Convention Center Steering Committee, formed by the Raleigh City Council and the Wake County Board of Commiss-
The Triangle’s best selection of contemporary dining room furniture with built-in options!

900 E. Chatham St
Cary, N.C. 27511
919.467.9224
nowellsfurniture.com
Open Daily 10-6
Open Sunday 1-6

Redefining Style Since 1905

Sickeler notes that in addition to keeping the RCC in proper scale for pedestrian comfort and access, by placing the Exhibit Hall underground, the service and truck facilities that need to have direct access to the Exhibit Hall end up off the street as well.

"There are 12 covered loading docks and numerous ramps for direct drive-in access to the Exhibit Hall," says Sickeler.

TVS, an international firm specializing in convention centers and large-scale, public venues, was selected by managing architectural firm O’Brien/Atkins to join Raleigh’s Clearscapes as the third firm for the RCC project. TVS was selected in part because of its success in blending new convention centers into historic downtowns like Richmond, VA, Washington, DC, and Savannah, GA.

Steve Schuster of Clearscapes points out that the RCC was not intended by the Steering Committee or the design team to be the premier Downtown building, despite its size and importance.

"Everyone involved wanted the RCC to be one of three stellar Downtown buildings, along with the elegant 1830s State Capitol and the recently expanded early 20th century Classical Revival Memorial Hall," says Schuster. "The goal was always to make the RCC a good civic neighbor."

Clearscapes and O’Brien/Atkins worked to integrate characteristic materials found in the Downtown’s historic buildings into the RCC.

"We selected granite and limestone for use on the Salisbury Street elevation because they are used in both the façades of the Capitol and the old Memorial Auditorium," says Schuster, "and we used buff-colored brick like that on the side and rear walls of Memorial Auditorium for the other elevations. O’Brien/Atkins executive architect Dudley Lacy points out that each of the RCC’s elevations is well articulated, using subtle detailing such as contrasting inset vertical panels and sculpted brickwork. Other embellishments include a series of metallic canopies on the West Cabarrus Street side and a granite staircase with brushed metal balustrade leading to a second level entry terrace on the West Lenoir Street side. Perhaps the most eye-catching decorative element of the RCC is the 9300-square-foot “shimmer wall” on the west elevation of South McDowell Street comprised of 79,464 small aluminum plates pinned only at the top, allowing them to shimmer with..."
the silhouette of a great spreading oak tree, the symbol of the City of Oaks. Visible from the South Saunders Street entrance to Downtown, the shimmer wall is a welcoming and enticing landmark.

**Let There Be Light**

Entering the RCC through the Salisbury Street arrival plaza gives a sense of stepping into a contemporary version of an ancient temple. The three soaring multi-paned and canopied entrance bays on the leaning façade are supported within by simple but majestic pairs of cylindrical columns of spun concrete leaning toward the street. While the effect emotes strength, the angle of the columns gives a bit of playfulness to the vast lobby space.

What is most striking about the interior of the RCC is the abundance of natural light. TVS’s Sickeler points out the large volume skylights crisscrossed with supporting steel located just behind the RCC’s front entrance. The skylights and the clerestory windows above the three-bay leaning wall flood the large volume two-story atrium lobby with natural light and allow the people outside to see what’s going on inside.

“It is spectacular when lit up at night,” says Sickeler.

Large wood decorative panels above the bayed entrances to the central meeting space give warmth and human scale to the large volume of the lobby. Also located on the lobby level, 20 individual break-out or meeting rooms provide well-appointed spaces for private meetings, luncheons and media presentations.

“We wanted to give the conference participant the opportunity to look into the designated meeting room before opening the door,” says Sickeler. “To accomplish this, we placed open-ended shadow boxes in the...
rooms' walls. They are like the frames used in museums to display three-dimensional objects. The boxes also offer the opportunity to showcase a changing array of art and decorative items."

**Marriott Next Door**

Descending to the lower level from the lobby takes the visitor to the underground concourse leading to the Marriott Hotel, an important feature of the RCC project. Schuster recalls that the plans for the RCC called for integrating a new convention center hotel into the RCC complex.

"The 400-room, four-star Marriott directly across Salisbury Street from the RCC fulfills that charge," says Schuster. "It is the creation of a private developer using the Atlanta design firm Cooper Carry, the lead architect on the Progress Energy Building and the RBC Building who have an excellent understanding of what Downtown Raleigh is all about."

The Marriott complements the RCC in terms of technology, advertising and physical accommodations. In addition to the conveniently located guest facilities, the Marriott has a junior ballroom and meeting spaces that can be programmed in concert with the RCC events.

The beautifully furnished and appointed lower level concourse also provides access to the RCC Exhibit Hall. Three large entries give the visitor a view down into the Exhibit Hall from an elevated balcony so that all the vast space below is visible at a glance.

"We worked extensively with event planners in designing the RCC," says Schuster. "They all decried the single-level Exhibit Hall that prevents the visitor from seeing all the booths or exhibits. The planners noted that everyone wanted to be in the first booths because no one could see what was beyond them."

The ability to look down into the entire RCC exhibit area allows the visitor to identify exhibits of interest and choose a route to visit them.

**Grand Ballroom Makes Dramatic Statement**

The 32,000-square-foot Grand Ballroom on the upper level of the RCC, is the *pièce d' résistance*. Access to the ballroom, which can be divided into three separate spaces, is via a reception balcony overlooking the lobby. The visitor enters the reception area through a tall wood threshold set with stained-glass sidelights in vibrant shades of blues and greens. The colors and geometric design of the glass are consistent with the specially milled glass used throughout much of the RCC. Sickeler provides the key to the distinctive design.

"We wanted to acknowledge the importance of the technology-based industries of the Research Triangle Park and the area's three major universities," says Sickeler. "The pattern you see in the stained glass and the carpet plays off the design of a computer circuit board."

The single most dramatic feature of the Grand Ballroom is the ceiling.

"The design of the ceiling draws its inspiration from North Carolina's textile industry heritage," says Sickeler. "Those interlocking components are meant to look like weaving. They are made of a poured gypsum product known as Glass Fiber Reinforced Gypsum (GFRG), so once we got the molds set up they were cost effective to produce in great
quantities." Sickeler explains that the ballroom ceiling is part of a complex lighting and mechanical system. "The ceiling is comprised of 15-foot-long sections, which accommodate the various technical needs of the ballroom," he says.

Schuster and Sickeler credit O'Brien/Atkins with much of the success of the energy efficient and sustainable systems of the RCC.

"At the time we were planning the RCC, the Raleigh City Council and the Wake County Commission set the goal for the building to be LEED (Leadership in Energy and Environmental Design) certified," says Schuster. "But the systems, including the chiller, boilers, cooling towers and controls all strive for peak efficiency. In addition, the integration of natural light and the use of the revolutionary LED (light emitting diodes) lighting provided by the Cree Company — with offices in California, Durham and the Research Triangle Park — will probably help the RCC achieve the distinction of being LEED certified."

With thoughtful planning, public and governmental support, and the collaborative design trio of Raleigh's O'Brien/Atkins and Clearscapes, and Atlanta's TVS, the RCC is a 21st century building worthy of its time.
From Cabbage Patch to Golfing Oasis:

New Bob Moore-Designed North River Club
The Class Act on the Crystal Coast

Those of us who play golf in the Triangle have enjoyed the creative mind of Bob Moore, the Chapel Hill-based architect who designed the popular Heritage Club in Wake Forest and Chapel Ridge outside Pittsboro.

One of Moore's recent projects took him three hours southeast of Raleigh, to an area along North Carolina's Crystal Coast long overdue for a top-notch golf layout.

Opened in September 2007, the North River Club is a must-play on your next beach vacation or long weekend. Heck, I drove down, played the 7210-yard layout, ate some seafood while enjoying a sunset along Beaufort's historic waterfront, then headed back to Apex in the same day.

Moving Dirt

Moore pushed and pulled an incredible 1.2 million cubic yards of dirt at North River Club to add elevation changes not seen at many golf courses along the coast. By comparison, 240,000 cubic yards of dirt was moved at Heritage Club and 470,000 at Chapel Ridge. In addition, 1200 trees were planted and large meaning the ground you were hitting water. How do you create something exciting when your water table is only an average of 3 feet in the ground? You dig down 3 feet and hit water and you pile up 3 feet, hell, that's only 6 feet of dirt. It was a matter of moving enough material down there to create drama."

Risk And Reward

My two favorite holes were Nos. 6 and 16 — both short risk-reward par fours that are drivable, yet offer disaster with one minor mistake.

"In the pro-am I had it three under going into the 16th hole, and I made an eight on that hole," said North River Club Head Pro Jon Johnson. "The wind was hawking in my face, and I had been out there all day, and you kind of get to leaning into it and I hooked it into the water. I sealed my fate on one of the easier holes on paper."

Moore designed the course with a southwest wind in mind — which usually blows about 20-25 mph — but you could face a totally different golfing experience in the winter months with a north-northeast breeze.

"Anybody who vacations at the beach and comes here always comes back at least another time and sometimes more. If you've played other golf courses around here, there is no comparison as far as the layout and condition," Johnson said.

And the price is right. Weekend rates are just $60, and it's hard to beat the week-
day 2 p.m. twilight price of $30, which can be logged after a family day in the sun and surf.

“It’s high-end golf for a medium-end price,” Johnson said. “Being the new kid on the block, our pricing is at or below any golf course in this area.”

O
ne great idea thrust Alabama into the front ranks of America’s top golf destinations. It’s called the Robert Trent Jones Golf Trail, a chain of championship courses stretching from one end of the state to the other, all designed by one of the grand masters of 20th century golf architecture.

The Trail was the brainchild of David Bronner, a transplanted Minnesotan who took over management of the Alabama state employees pension fund in the late 1980s. Bronner brought with him the radical notion that Alabama money ought to be invested in building the state’s future. Over the years, he’s funded a number of worthy projects, but the Robert Trent Jones Golf Trail will surely be his defining legacy.

Today The Trail is a powerful engine of tourism revenues and an increasingly valuable tool for economic development. It generates over 600,000 rounds a year, at an average cover of $70. Roughly half the rounds are played by out-of-state golfers, a growing portion of which are from Europe and Japan. This year’s revenues are expected to top $40 million, with total revenues since its inception climbing above $600 million.

That’s just a small part of the story. The ancillary impacts run well into the billions of dollars, starting with the $150 million
Metro Golf Section

Ross Courses in North Carolina

According to the Donald Ross Society (www.donaldross.org), the great course architect designed over 50 courses in North Carolina from his home base in Pinehurst. Not all have survived and some were nine-hole layouts. Following is a selection of Donald Ross courses in the state:

- Burlington’s Alamance CC
- Asheville CC and Biltmore Forest and Grove Park Inn & CC in Asheville
- Rocky Mount’s Benvenue CC
- Blowing Rock CC
- Wilmington’s Cape Fear CC and the Wilmington City Golf Course
- Hendersonville CC
- Highlands CC
- Hope Valley CC in Durham
- Linville Golf Club
- Mid-Pines Golf Club and Pine Needles CC in Pinehurst
- Mimosa Hills CC in Morganton
- Myers Park CC in Charlotte
- Pinehurst Nos. 2, 4 and 5
- Raleigh Country Club
- Roaring Gap Club
- Salisbury CC
- Sedgefield CC in Greensboro
- Southern Pines CC
- Tryon CC
- and Waynesville CC.

or so that visiting golfers pump into the Alabama economy each year for meals, lodging, retail sales, entertainment and the like. The Trail has also spurred residential and commercial construction around it. At Ross Bridge outside of Birmingham, for example, there’s a new Ritz-Carlton hotel and conference center surrounded by a residential community with over 500 executive homes, representing a capital investment of well over $500 million.

Alabama’s 20-year rise as a golf destination has been driven by vision, public/private cooperation and aggressive promotion. I wish we could say the same here in North Carolina. Instead, at the state government level, our golf policy has mainly been one of benign neglect. It’s a sad fact that not one head of Travel & Tourism in the last 25 years has been a golfer. For much of that time, golf promotion in our state has been left in the hands of people who think Donald Ross was Betsy’s husband.

As the adopted home state of Donald Ross and Tom Fazio — the two best designers of the last hundred years — North Carolina should never take a back seat to anyone in golf. Great golf courses are our birthright. When a group of Yankees or foreign visitors wants to come south for a golf holiday, North Carolina should be first on their list, not Florida, not Myrtle Beach — and surely not Alabama.

There’s a ready-made answer to restoring our state’s golf supremacy. I call it The Donald Ross Golf Trail®.

Ross designed over 50 courses in North Carolina from the time he arrived in Pinehurst in 1900 until his death at 76 in 1948. His masterpiece, of course, is Pinehurst No. 2, site of the 1999 and 2005 US Open, still considered the best course in the state and a fixture among the Top 10 of Golf Digest’s definitive ranking of America’s best courses.

But there are a number of excellent Ross courses from the mountains to the coast that would like to increase play and boost revenues. At Waynesville Country Club, for example, they understand the enduring value of the Ross name. They’re renovating the course and building a resort and spa. They told Metro they’d be among the first to jump on the Ross Trail® bandwagon.

I also pitched the idea to several other Ross courses last year, including a few private clubs, and not one rejected the idea out of hand. I can’t imagine you’d have any trouble signing up 25 to 30 of them to participate at some level in the Trail®. After that, all you’d need is a high-powered Web site, some sophisticated booking software and a little promotional assistance from Travel & Tourism.

The last might be a deal-breaker. A couple of years ago, I went with lobbyist Chris Valauri to present the Ross Trail® idea to one of their crack bureaucrats. It was like trying to teach a pig to sing. Makes you tired, annoys the pig. Taking a page directly from the Alabama playbook, I also suggested the state consider hiring Fazio to put his name on a premium collection of North Carolina golf courses, perhaps in a public/private joint venture with a residential developer.

Interesting, the bureaucrat said. We’ll get back to you. You won’t be surprised to hear I’m still waiting.

Bernie Reeves writes
Between Issues
at www.metronc.com
We understand your vacation time is precious. That’s why at The Hammocks on Bald Head Island, North Carolina, your time is all yours.

With fractional ownership of a Hammocks home, you enjoy all the benefits of a vacation home for a smaller financial commitment than whole ownership. And because we take care of all home maintenance for you, you can spend your time on the island exploring, playing, or just kicking back.

As a Hammocks owner, you’ll enjoy four weeks of vacation in your home each year—one in each season. You’ll also get year-round membership to the onsite Hammocks Club, as well as the Bald Head Island Club and oceanfront Shoals Club.

What will you do with your time?

To learn more, call The Island Agency at 1-800-646-4497 or visit www.bhiexperience.com.
The Top 20 Courses: From the Triangle to the Coast

If you’re a golfer in the Metro readership region from the Triangle to the Coast, consider yourself blessed. There are so many great clubs and outstanding courses that compiling a definitive Top 20 list leaves too much for argument. The selections are in alphabetical order, but three courses stand indisputably at the top nationally — Donald Ross’ masterpiece, Pinehurst No. 2 and Tom Fazio’s Eagle Point near Wilmington and Forest Creek in Pinehurst.

1. Bald Head Island – Southport; George Cobb, 1974.
2. Cape Fear Country Club – Wilmington; Donald Ross, 1924 & 1947.
5. Currituck Club – Corolla; Rees Jones, 1996.
7. Forest Creek – Southern Pines; Tom Fazio, 1996.

We can think of at least 27 reasons for a getaway to the Balsam Mountains and they all start on our Donald Ross course. Whether relaxing in a rocker or casually dining on the porch, you’ll be surrounded by stunning views and friendly faces at our 27-hole, 115 room golf resort.

Take advantage of our 4 day 3 night Fall Getaway package while available.
Hasentree

Featuring a Tom Fazio golf course,
Family Activity Club and
over 6 miles of nature trails,
Hasentree is a destination unto itself.

VISIT OUR 7 PARADE HOMES!

PLAY NOW, BUILD LATER
Call or stop by the Visitors Center to learn about Homesite Incentives up to $100,000.*

Custom Homes & Golf Villas
Now Available from the $800,000s to over $5 Million

7213 Hasentree Club Drive
Wake Forest, North Carolina
919.229.2070 • 866.430.7470
www.hasentree-nc.com

*Purchase Incentives available during the Parade of Homes.
River Landing Offers Corporate Golf Outings

River Landing, the 36-hole, Clyde John­ston-designed golf community in Duplin County, is offering corporate golf outings for as many as 200 players at $55 per golfer.

For smaller gatherings, River Landing will provide transportation from the Triangle area on a custom motor coach that can accommodate as many as 20 players. Food packages and meeting space can also be provided as needed.

In addition to golf, the corporate package offers use of River Landing’s 15,000-square-foot Sports & Fitness Center. For more information, contact Larry George, head golf professional, at larry_george@riverlanding.com or phone the pro shop at 800-959-3096.

Governors Club Sprucing Up Amenities

Governors Club outside Chapel Hill, the only Jack Nicklaus golf design in the Triangle, is in the process of major renovations to its amenities, including drainage work on several of its 27 holes and a revamping of the interior of the picturesque clubhouse.

A second casual dining area and bar are being added to the 40,000-square-foot clubhouse, while the pro shop was re-sized to accommodate as many as 20 players. Food packages and meeting space can also be provided as needed.

In addition to golf, the corporate package offers use of River Landing’s 15,000-square-foot Sports & Fitness Center. For more information, contact Larry George, head golf professional, at larry_george@riverlanding.com or phone the pro shop at 800-959-3096.

A Coastal Tradition for Over 20 Years!

REAL ESTATE SALES & DEVELOPMENT

AL WILLIAMS PROPERTIES
alwilliamsproperties.com

252-726-8800 or 800-849-1888
300 Atlantic Beach Causeway
Atlantic Beach, NC 28512

www.alwilliamsproperties.com
The Course. The Community. The Amenities

...only a few can call it home.

The community of Innsbrook is set on a sprawling nine hundred acre plantation surrounded by the Albemarle Sound, Salmon Creek, and protected Nature Conservancy property. A spectacular setting which serves as the backdrop to a lifestyle sure to be the gem of northeast North Carolina. Limited to those who recognize its distinction and act now.

Arnold Palmer Signature Golf Course

Signature courses promote the game of golf in its purest sense—the course, the ingenuity of the design staff, and the power and legacy of Arnold Palmer.

Located in Merry Hill, North Carolina. Just 129 miles east of Raleigh and 75 miles west of The Outer Banks.

To find out more about Innsbrook Golf & Boat Community, visit our website at www.InnsbrookGolfandBoat.com, or call 800-482-9012 ext. #1011 or 252-482-5065.
"Great Plastic Surgery Doesn’t Look Like Surgery, It Just Makes People Look Great."
– Michael Law MD

Dr. Michael Law is a board-certified plastic surgeon. He grew up in Raleigh. He practiced aesthetic plastic surgery in Beverly Hills until returning to his hometown in 2002, to be near his family and open his solo practice. He and his wife reside in Raleigh with their two young sons. Since opening his NC practice, Dr. Law has been recognized with numerous “best of” awards. Dr. Law is chosen by patients nationwide who seek beautiful natural results. He performs surgery in a hospital O.R. and provides a complimentary overnight stay in the hospital to enhance patient peace of mind to both patient and loved ones.
Social Calendar
Fall/Winter 2008-2009
Social Calendar
Fall/Winter 2008-2009
by Taylor McCune and Cyndi Harris

October 1-5
24TH ANNUAL "A SHOPPING SPREE!"
For: Junior League of Raleigh
Shop more than 130 vendors and give back to the community at the same time. This four-day shopping extravaganza features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh’s favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh’s favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh’s favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh’s favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.

October 4
BIG BAD BALL
For: Hospice of Wake County
Dance the night away to two different bands, with a performance by Raleigh's favorite, Sugar. This black-tie event also features vendors of clothing, art, home décor, jewelry and more. Admission is $10 for a four-day pass; Raleigh Convention Center, Raleigh. Call 919-787-7480 or visit www.jlraleigh.org.

October 3
BENEFIT FOR LIFE GALA
For: Various Charities
The primary fundraiser for several pro-life crisis pregnancy organizations in the Triangle. The Most Reverend Bishop Michael F. Burbidge is the guest of honor. A silent auction and music by Pat Preston will be featured. Black tie optional. North Ridge Country Club, Raleigh; Call 919-280-5228 or e-mail 2007bfl@gmail.com.
includes hors d’oeuvres, five open bars, a raffle and a silent auction. Tickets are $125 per person; Capital City Club, Raleigh. Call 919-433-3563 or visit www.bigbadball.com.

October 4-5, 10-12, 17-19
PARADE OF HOMES
For: Habitat for Humanity
View Habitat for Humanity of Wake County’s first Parade home in 15 years and learn about sponsorship and volunteer opportunities. The three-bedroom, two-bathroom home will be open to the public 12-5 p.m.; 3920 Carolina Cherry Drive, Raleigh. Visit www.habitatwake.org.

October 5
FUR BALL
For: SPCA of Wake County
Live jazz by Laura Ridgeway and Friends, heavy hors d’oeuvres, beer and wine, and both live and silent auction come together for SPCA of Wake County’s annual fundraiser. Tickets are $125 per person; The State Club, Raleigh. Call 919-532-2083 or visit online at www.spcawake.org.

October 7
RALEIGH MEDAL OF ARTS
This year’s recipients include Dr. Lucy Daniels, Chuck Davis, Lenard D. Moore, Susan Newberry, Jeffery H. Richardson, and Capital Bank. The award ceremony will also feature special guests and a performance by Tift Merritt followed by a reception. Free and open to the public; Fletcher Opera Theater, Progress Energy Center for the Performing Arts, Raleigh.

October 10
LAURA LACAMBRA SHUBERT: RECENT WORKS
For: Interact
The opening reception and wine tasting for Laura Lacambra Shubert’s exhibition will include the sale of a painting to ben-
October 11
CHAIRITY GALA
For: Habitat for Humanity of Wake County
Over 50 Triangle artists are recycling chairs into pieces of art. The chairs will be up for bid in both a silent and live auction. Seventy-five percent of the proceeds will be donated to Habitat for Humanity.

Event is open to the public at no charge and includes food by Margaux's and Humble Pie, with live music and wine; Purple Armchair, downtown Raleigh. Call 919-341-8572 or visit www.purplearmchair.com.

October 12
CROP WALK
For: Church World Service
Be a part of the annual CROP Walk to help raise awareness for overseas and local hunger and poverty. Walk starts at the Marbles Kids Museum, Raleigh. Contact info@cropwalkraleigh.com or visit www.cropwalkraleigh.com.

October 13
CATFISH CLASSIC ALS GOLF TOURNAMENT
For: ALS Association Jim "Catfish“ Hunter Chapter
Register to play, become a sponsor or
sign up for the raffle in support of Lou Gehrig’s Disease (ALS) research; The Tournament Players Club at Wakefield Plantation, Raleigh. Call 919-755-9001 or visit www.catfishchapter.org.

October 16-18
REDBONE FISHING TOURNAMENT
For: Cystic Fibrosis Foundation
Enjoy two days of professionally guided, catch-and-release fishing for Red Drum and Speckled Trout. Three tournament events, including live and silent auctions will also be held. Registration costs $1125 per angler; Figure Eight Island Yacht Club, Wilmington. Call 919-845-2155, e-mail carolinas@cff.org or visit www.cff.org/Chapters/Carolinas.

October 16-19
KEY TO THE CURE
For: Women’s Cancer Research Fund
Shop Saks Fifth Avenue in-store and online and give to women’s cancer research. 2 percent of all purchases will go to the Fund as will $35 from each purchase of this year’s shirt, which is designed by Karl Lagerfeld. Saks Fifth Avenue, Triangle Town Center, Raleigh.

Rejuvenate...
Recharge your senses with a relaxing getaway at the Blockade Runner Beach Resort
Check out our Rendezvous and Spa Packages... You deserve it!

Famous Complimentary Breakfast Every Day!
Call for rates and specials
800.541.1161
Blockade-Runner.com
275 Waynick Blvd., Wrightsville Beach, NC
October 18
FALL FUNDRAISING PARTY
For: Beaufort Historical Association
Beaufort Historical Association's fall party will be held at the home of Doug and Carolyn Brady and will feature artwork by Eric McRay, which will be available for purchase. Tickets are $75 per person. Contact 252-728-5225 or visit www.beauforthistoricsite.org.

October 19
START! TRIANGLE HEART WALK
For: American Heart Association
Sign up with your company, family or friends to help raise money for heart disease and stroke research; Imperial Center Park, Research Triangle Park. Call 919-463-8376, e-mail startwalk.triangle@heart.org or visit www.heart.org.

October 22-25
GUESS WHO'S COMING TO DINNER
For: United Arts
Who will it be? A writer, a singer, an actor? Enjoy fabulous cuisine with the

Bernie Reeves writes Between Issues at www.metronc.com
state's greatest artists in some of the most impressive homes in Wake County. Call 919-839-1498 ext. 228 or visit http://guesswho.unitedarts.org.

October 25
PICTURE THIS GALA
For: Prevent Child Abuse
Enjoy an evening of fine art, food, spirits and live entertainment by North Tower in support of children and families across North Carolina. A silent auction will also be held. North Ridge Country Club, Raleigh. Call 919-256-6601, e-mail info@preventchildabusenc.org or visit www.preventchildabusenc.org.

October 26
GREAT CHEFS OF THE TRIANGLE
For: March of Dimes:
The Triangle's best chefs gather together to showcase some of their best offerings. A live and silent auction will be held; Prestonwood Country Club, Cary. Call 919-781-2481, e-mail stmoore@marchofdimes.com or visit www.marchofdimes.com.

October 29
SILENT AUCTION, MEMBER'S CORNER AND FASHION SHOW
For: Woman's Club of Raleigh
This event includes a fashion show and silent auction; Woman's Club of Raleigh. Call 919-782-5599, e-mail fashion-show@womansclubofraleigh.org or visit www.womansclubofraleigh.org.

November
November 2
A TASTEFUL AFFAIR
For: Chapel Hill Ronald McDonald House
More than 20 restaurants, caterers, breweries, coffee roasters and wineries...
FALL ESCAPE PACKAGES
Through Nov. 25, 2008. Package includes overnight accommodations, a $25 Gift Card to Tanger Outlets and a Movie Entertainment Bucket.
- Sept - One night packages from $185
- Oct - One night packages from $222.00
- Nov - One night packages from $176.00

PORSCHE RENTAL PACKAGES
Choose from seven different Porsche Models including Boxster S, Cayman S, 911 Carrera 4, 911 Carrera 4 Tech Art, Cayenne Turbo, 356 Speedster and 550 Spyder Beck. One night package (weekend) with one day rental starts at $347, two night packages with two day rental start at $694.

North Main St | Blowing Rock
800-243-8652 | www.chetola.com

November 1
REX GALA
For: Rex Healthcare Foundation
Celebrate Rex Healthcare Foundation’s 50th year with a four-course meal, wine and spirits and cirque-style entertainment. Reservations for this black-tie event must be made in advance; Raleigh Convention Center, Raleigh. Call 919-784-4424 or visit www.rexhealth.com.

November 1
21ST ANNUAL PLAYMAKERS BALL
For: PlayMakers Repertory Company
This year The PlayMakers Ball will honor Tony Award-winning actor Billy Crudup. This year's theme is "Anything Goes! A Tribute to the Great American Songbook." Enjoy music by the Peter Duchin Orchestra and a gourmet menu created by Chef Jim Reale in rooms specially decorated by area designers. Black tie. Carolina Inn, Chapel Hill. Call 919-452-8417, e-mail lenore.field@gmail.com or visit www.playmakersrep.org.

November 1
FESTIVAL OF TREES OF RALEIGH
For: Assistance League of Raleigh
Beautiful Christmas trees decorate the Progress Energy Center for this holiday fundraiser. Food and wine will be offered along with a silent auction and music by the Ed Moon Jazz Trio; Progress Energy Center for the Performing Arts, Raleigh. Call 919-623-7734 or visit online at www.raleigh.assistancelleague.org.

November 1
BOATSHOPBASH
For: Friends of the NC Maritime Museum
This Halloween-themed event includes...
live music, good food, and live and silent auctions. Tickets are $50 for members and $75 for non-members; Watercraft Center, Beaufort. Call 252-728-1638 or visit www.ncmm-friends.org.

**November 2**
**CITY OF OAKS MARATHON**
**For: Various**
This Boston Marathon qualifier includes both a full and half marathon race and benefits the Rex Healthcare Foundation, the Leukemia and Lymphoma Society, the Umstead Coalition, and the Wounded Warrior Project. The race starts at NC State University’s Centennial Campus, Raleigh. Visit online at www.cityfoaks-marathon.com.

**November 4-9**
**DUKE CHILDREN’S BENEFIT HORSE SHOW**
**For: Duke Children’s Hospital**
Jump for the children! This year is the 25th anniversary of the largest horse show in the Southeast. Watch Olympic-style jumping at the grand prix, as well as other levels of show jumping. Call 919-667-2573, e-mail wood0024@mcduke.edu or visit www.dukechildrens.org.

**November 6**
**METROMAGAZINE**
Since 1979
Holiday Photo Cards
Invitations • Announcements

**November 7**
**RALEIGH ROUNDPUP**
**For: American Cancer Society**
Give cancer the boot at the Red Sword Guild’s Raleigh Roundup. Highlights include live and silent auctions, a pork promenade, casino-style gaming and live entertainment from bands DAKKOTA and Right On! Tickets are $150 per person or $300 per couple; Kerr Scott Building, North Carolina State Fairgrounds. Call 919-334-5218 or visit www.raleighroundup.com.

**November 8**
**CARY ART BALL**
**For: Cary Visual Arts**
Dine and dance at the 12th annual Cary Art Ball. This black-tie event will feature music by The Fabulous Shades and a raffle of local artists’ work; The Umstead Hotel and Spa, Cary. Call 919-531-2821 or visit www.caryvisualart.org.

**November 8**
**BRIMLEY BALL**
**For: Museum of Natural Sciences**
To complement the exhibit “The Dead Sea Scrolls,” this year’s Brimley Ball will feature Middle Eastern décor, music and dancers, a fabulous menu, and an open bar, as well as an 11-piece orchestra and dance floor; Museum of Natural Sciences, Raleigh. Call 919-733-7450 ext 352, e-mail elizabeth.iaquinta@ncmail.net or visit www.naturalsciences.org.

**November 13**
**A VINTAGE AFFAIR**
**For: Children’s Flight of Hope**
Enjoy an evening of carefully chosen wines paired with food from some of the Triangle’s leading chefs. A sommelier will speak about the unique features of the wines. Tickets are $50; General Aviation Terminal, Raleigh-Durham Intl. Airport. Call 919-466-8593 or visit online at www.childrensflightofhope.org.
November 14
WOMEN AGAINST MULTIPLE SCLEROSIS
For: National Multiple Sclerosis Society
Do something NOW about MS, a disease that primarily impacts women. This year's featured speaker is Francine Ward. Individual seats are $75; Embassy Suites, Cary. Call 919-834-0678, e-mail at staci.barfield@nctnmss.org or visit http://nctnationalmssociety.org.

November 15
COLLECTORS GALA
For: Artspace
Rub elbows with your favorite local artists and enjoy live and silent auctions and dinner at Artspace's yearly fundraiser. Call 919-821-2787 or visit online at www.artspacenc.org.

November 15
JLDOC HOLIDAY MARKET
For: Junior League of Durham and Orange Counties
Shop for jewelry, purses, holiday items, baby gifts, clothing and more from over 50 vendors. A raffle will also be held with prizes from local businesses. Admission is $5; The Governors Club, Chapel Hill. Visit www.jldoc.org for more information.

November 16
OLD RELIABLE RUN
For: Triangle United Way
Features a 5K run/walk, a 10K run, a 1-Mile Fun Run and a 100 Yard Kids' Dash; Downtown Raleigh. Call 919-460-8687 or visit www.oldreliablerun.com.

November 16
TASTE OF HOPE
For: Inter-Faith Food Shuttle
Experience several gourmet courses by different celebrity chefs, a variety of fine wines and both live and silent auctions in support of the Inter-Faith Food Shuttle; Prestonwood Country Club, Cary. Call 919-250-0043 or www.foodshuttle.org.

November 20
NC CHILDREN'S PROMISE RADIOTHON/TELETHON
For: NC Children's Hospital
This day-long event features live broadcasts by 17 Curtis Media Group stations and News 14 Carolina from the Children's Hospital lobby, as well as live musical performances. Call 919-834-4155 or visit www.ncchildrenspromise.org.

November 22
FINE ARTS BALL
For: Greenville Museum of Art
Have fun while you help raise funds for the Greenville Art Museum. Call 252-758-1946 or visit www.gmoa.org.

November 23
HOME TOUR AND PARTY
For: Habitat for Humanity
See how contributions of time and money are invested in the community while enjoying music by Beggars' Caravan and heavy hors d'oeuvres by 42nd Street Oyster Bar; Habitat Wake ReStore, Raleigh. Call 919-833-1999.
November 28
BOB’S BUDDIES RADIOthon
For: The Pediatric Brain Tumor Foundation
Donate in support of a cure for childhood brain tumors. Bob, Mike and Kristin of Bob and the Showgram will be broadcasting live from Crabtree Valley Mall during this 12-hour radiothon. Donations can be made online at www.bobandtheshowgram.com, by calling 919-232-CURE/866-944-CURE, in person at Crabtree Valley Mall or by mail: 3100 Smoketree Court, Suite 700, Raleigh, NC 27604.

December 5
19th Annual Teddy Bear Ball
For: Duke Children’s Hospital
Browse and bid on hundreds of items while enjoying the tastes of the holiday season; Durham Marriott, Civic Center. Call 919-667-2562 or visit online at www.dukechildrens.org.

December 11
15th Annual Jingle Ball
For: Salvation Army
Eat, drink, dance and be merry in support of Wake County children in need. Guests are asked to bring an unwrapped toy valued at $20 or more or $30 by cash or check for entry into the event; Marbles Kids Museum, Raleigh. e-mail clcoffey21@aol.com or visit online at www.jingleball.com.

December 11
GOODMON AWARDS GALA
Presented by Leadership Triangle and featuring the African Children’s Choir and the Bouncing Bulldogs. Nominations are due Nov. 10; Bay 7, American Tobacco, Durham.

Teddy Bear Ball

Spooktacular Savings this Fall at the Crystal Coast
Let us help make your next vacation one you'll never forget. Call today!
Check our website for internet specials!
888-677-3535 | bluewatermetro.com

18 Seaboard
The staff and purveyors of 18 Seaboard would like to thank Metro Readers for their support in the 2008 Metro Bravo Awards.

FIRST PLACE - Standing Ovation
Best Restaurant & Best Chef
SECOND PLACE - Metro Bravo
Romantic Restaurant & Restaurant for Special Occasions
THIRD PLACE - Honorable Mention
Power Lunch & Wine

18 Seaboard Avenue, Suite 100 | Raleigh, NC 27604 | 919-861-4318 | www.18seaboard.com
December 12
THE SISKO FOUNDATION'S LUCK
FOR THE LADIES CASINO NIGHT
For: The Fight Against Breast Cancer
The home of Nancy and Verle Klein. Call 919-844-0530, e-mail sisko@nc.rr.com or visit www.siskofoundation.org.

December 22
LAND OF ENCHANTMENT PARTY
For: Carolina Ballet
Meet Carolina Ballet's dancers and characters from The Nutcracker while you enjoy desserts by local pastry chefs and a short performance. Tickets are $50 for adults and $15 for children 13 and under; Raleigh Memorial Auditorium, Raleigh. Call 719-0800 ext. 272 or visit www.carolinaballet.com.

January 24
FOUNDERS' GALA
For: New Hanover Regional Medical Center
Support the new Betty H. Cameron Women's and Children's Hospital at Wilmington's premier black-tie event; Coastline Inn and Convention Center, Wilmington. Call 910-815-5002 or visit www.nhn.org.

Metro Magazine
Subscribe now to get the best in:
- News and Events
- Feature stories that affect your life
- Style and Fashion trends
- Art news
- Design trends
- What to read and where to eat

919-831-0999
www.metronc.com
February 5-7
TRIANGLE WINE EXPERIENCE
For: Frankie Lemmon Foundation
Sample fine wine and food in restaurants across the Triangle, learn about wine and build your wine cellar. Call 919-845-8880 or visit online at www.trianglewine-experience.org.

February 6
RONALD MCDONALD HOUSE WINTER FEST
For: Ronald McDonald House

February 7
25TH ANNUAL ART AUCTION AND GALA
For: Visual Art Exchange
For the Love of Art. Enjoy food, wine, live music, live and silent auctions, and, of course, fine art; The Marriott, downtown Raleigh. Call 919-828-7834 or visit www.visualartexchange.org.

February 9-10
NORTH CAROLINA'S 2009 INAUGURAL BALL EVENTS
For: Junior League of Raleigh
Friday’s events include a First Spouse’s Luncheon, the Council of State Reception and Rock the Ball concert. The Governor’s Cocktail Reception, Gala Presentation and Inaugural Ball will be held Saturday. Part of the proceeds will support the Center for Community Leadership.

February 21
COASTAL CAROLINA GALA
For: American Heart Association
Enjoy an evening of live and silent auctions, cocktails, gourmet food and entertainment at this black-tie affair. Tickets are $100 per person; New Bern Riverfront Convention Center; New Bern. Call 252-355-1112 or e-mail carol.hetzler@heart.org for more information.

ATTENTION
Real Estate Relocation Departments, Banks, Retailers, Doctor, Lawyer and Professional Offices, Public sites, Chambers of Commerce, Visitor’s Bureaus, Government Offices
You can provide Metro Magazine for your patrons by contacting Cyndi Harris at 919-831-0999
Go to www.metronc.com and download an order form
February 22
**OSCAR NIGHT® AMERICA**
*For: Theatre in the Park*
Celebrate the Oscars with local stars and celebrities and a silent auction featuring Hollywood and sports memorabilia, as well as items and services from local businesses. Tickets include the auction, buffet and drinks and are $125 per person; Ira David Wood III Pullen Park Theatre, Raleigh. Call 919-831-6936 or visit www.theatreinthepark.com.

February 24
**FAT TUESDAY ANNUAL BENEFIT**
*For: Meals on Wheels*
Raleigh Convention Center; Call 919-833-1749 or visit www.wakemow.org.

February 28
**TRIANGLE HEART BALL**
*For: American Heart Association*
It’s a “Venetian Carnivale” at the 24th Annual Triangle Heart Ball. Enjoy an evening of dining and dancing with friends in support of the fight against heart disease. $200 per person; Embassy Suites, Cary. Call 919-463-8315, e-mail michael.privette@heart.org or visit www.heart.org.

March 8
**A TOAST TO THE TRIANGLE**
*For: Tammy Lynn Center for Developmental Disabilities*
Join Honorary Chair Kristi Yamaguchi in support of children and adults with developmental disabilities. Enjoy the offerings of nearly 50 of the Triangle’s finest restaurants, caterers and beer and wine purveyors, several raffles, and both live and silent auctions; NC State University McKimmon Center, Raleigh. Call 919-832-3909 or visit online at www.atoasttothetriangle.org.
On the Town
by Katie Poole

Raleigh Hall of Fame
Raleigh Convention Center
September 9, 2008

Landscape architect Dick Bell and preservation leader Margie Haywood were among the inductees in the 2008 Raleigh Hall of Fame ceremonies held at the new Raleigh Civic Center on September 9.

Ruth’s Chris Steak House celebrated its VIP grand opening at North Hills on July 18-19 with a portion of sales benefitting Special Olympics North Carolina. More than 400 people enjoyed the “sizzling” debut of the franchise’s second Triangle location.

Moving Midway Premiere
September 19, 2008

Betty Howison, Charlie Silver, Dena Silver, Jonas Silver, Maiya Silver

Bernie Reeves, Robert Hinton

Diane Rodger, Julia Daniels

Godfrey Cheshire, Dan Reeves

Robert Hinton, Steve Levitas

Sis Cheshire, Buddy Cheshire, Bob Burrows
KEY TO THE CURE
10 years of support from the heart

Join Saks Fifth Avenue and Mercedes-Benz in the drive to fight women’s cancers. Get the shirt, designed by Karl Lagerfeld, exclusively at Saks October 1. Then shop October 16 to 19, when Saks donates 2% of the weekend’s sales. Visit saks.com/KTTC to learn more.

Special thanks to Gwyneth Paltrow, the 2008 Ambassador for EIF’s Women’s Cancer Research Fund. Mercedes-Benz USA will also make a generous donation of $1 million to Saks Fifth Avenue’s Key To The Cure through the sale of 1000 Special Edition 2009 S550 Sedans.

To celebrate 10 years, we’re visiting survivors and their loved ones on a cross-country road trip. Follow the journey and share your story at saks.com/KTTC.
The Ackland Art Museum at The University of North Carolina at Chapel Hill present *CIRCA 1958: Breaking Ground in American Art*, the first major exhibition to examine the importance of the year 1958 in American art. *CIRCA 1958* celebrates the Ackland Museum’s 50th anniversary and includes 62 works drawn from both public and private collections. Open through Jan. 4, 2009. (See Preview Museums for details.)

The 28th annual MUMfest takes over the streets and waterfront of historic downtown New Bern on Oct. 11 & 12, with live entertainment, local bands, amusement rides, kids’ activities and garden tours at Tryon Palace where thousands of mums are in bloom. (See Preview Potpourri for details.)

The State Fair opens on Oct. 16 with fun for the entire family, including exhibits, food, rides and an entertainment lineup including Bobby Flay, Bucky Covington and Montgomery Gentry. Oct. 16-26 at the NC State Fairgrounds in Raleigh. (See Preview Potpourri for details.)

“Patterns of Memory,” an exhibition featuring local artists Marty Baird, Alison Overton and Scott Renk, will be on display through Nov. 18 in the Miriam Preston Block Gallery at the Raleigh Municipal Building, Raleigh; Thru Nov. 18. Contact 919-890-3610 or www.raleighnc.gov/arts.


THE ART OF TEXTURE — DENNIS REVITZKY: Gallery C, Raleigh; Thru Oct. 7. Contact 888-278-3973 or online at www.galleryc.net.


ART SPACES GALLERY: The Nature Art Gallery exhibit “Bulldog Pottery” features works by Seagrove Potters Samantha Henneke and Bruce Gholson from Oct. 3-Nov. 2 at The Museum of Natural Sciences in Raleigh.

RANDI SOLIN: Works by the glass artist Randi Solin; The Umstead Art Gallery at The Umstead Hotel, Cary; Thru Nov. 30. Contact 888-678-1711 or www.thumstead.com.

JAM SESSION — AMERICA’S JAZZ AMBASSDORS: Exhibit includes nearly 100 images of musicians visiting 35 countries providing a unique insight into the diplomatic initiative of the United States State Department during the Cold War; The Community Council for the Arts at The Arts Center, Kinston; Thru Dec. 6. Contact 252-527-2517 or online at www.kinstoncc.com.


14TH ANNUAL ORANGE COUNTY ARTISTS GUILD OPEN STUDIO TOUR: Studios of more than 65 artists are open to the public throughout Orange County. Tour maps available at all locations and online; Nov. 1-2 & 8-9. Contact www.orangecountyartistsguild.com.

NEW WORKS ON CANVAS — NANCY TUTTLE MAY: Nancy Tuttle May Studio, Durham; Thru Nov. 15. Contact 919-286-2097 or www.nancytuttlemay.com.

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

• BIG RIVER — ASHLEY LATEH: Lobby; Oct. 3-Nov. 1 (Opening Reception Oct. 3).

• FIGURE STUDIES — MERRIDITH STEELE: Upfront Gallery; Oct. 3-Nov. 1 (Opening Reception Oct. 3).

• BRICOLEUR — LOUIS STE. LEWIS: Gallery 2; Thru Oct. 5.

• NOW IN PRINT — PRINTMAKING INVITATIONAL: Gallery 1; Thru Nov. 15.


JARMAN OPRY THEATER: A classic country, gospel bluegrass Christmas show; Masonic Theatre, New Bern; Oct. 4. Call 252-675-7689 or 252-636-6225.

EDGAR MEYER & CHRIS THILE: A Pinecone Down Home Series concert event; Meymandi Concert Hall at Progress Energy Center for the Performing Arts, Raleigh; Oct. 15. Contact 919-664-8302 or online at www.pinecone.org.

BEPPY GAMBITTA PRESENTING HIS NEW RELEASE RENDEZ-VOUS: Long View Center at Freedoms Hall, Raleigh; Oct. 17.
STAGE & SCREEN


HAUNTED EVENING HISTORICAL DRAMA: An evening of history, mystery and shadows; Attmore-Oliver House, New Bern; Oct. 3, 10, 17. Contact 252-638-8558 or www.newbernhistorical.org.

TRIANGLE YOUTH BALLET AND FRIENDS PERFORMANCE: Haines Theater, Chapel Hill; Oct. 4. Contact 919-932-2676.

BRIARPATCH — Written and directed by Ira David Wood III adapted from the stories of Joel Chandler Harris; Ira David Wood III Pullen Park Theatre, Raleigh; Thru Oct. 5. Contact 919-831-6058 or www.theatreinthepark.com.


PHANTOM — PRESENTED BY NORTH CAROLINA THEATRE: Raleigh Memorial Auditorium at the Progress Energy Center for the Performing Arts; Oct. 18-26. Contact 919-834-4000 or online at www.nctheatre.com.

WALKING WITH DINOSAURS: An exhibit of 15 life-sized dinosaurs; RBC Center, Raleigh; Oct. 22-26; Contact 919-861-2300 or www.rbccenter.com.

21ST ANNUAL PLAYMAKERS BALL: Proceeds from this event underwrite production costs and artist and designer's salaries for PlayMakers Repertory Company; The Carolina Inn, Chapel Hill; Nov. 1. Contact 919-452-8417 or www.playmakersrep.org.

THE OFFICIAL BLUES BROTHERS REVIVAL: Political satire; Oct. 18.

DECEMBER 2008

3 Shaker: Inbal Pinto Dance Company
11/12 Kirov Orchestra with Valery Gergiev, conductor
13 Ornette Coleman
14 Matthias Goerne, baritone
21 Pilobolus

CAROLINA PERFORMING ARTS

The Kirov Orchestra of the Mariinsky Theatre with Valery Gergiev, conductor
Nov 11/12, 7:30 p.m.

3 Buckwheel Zydeco with Nathan and the Zydeco Cha Chas
5 Anne-Sophie Mutter and Camerata Salzburg
9/10 To Be Straight With You: DV8 Physical Theatre
21 Vivien and The Shadows: Ong Keng Sen/Theatreworks
23 Hesperion XXI with Jordi Savall, conductor and viola da gamba
25 The Rite of Spring: Compagnie Hedy Maalem

29/30 The Shadow of the Glenn and The Playboy of the Western World: Druid Theatre Company

NOVEMBER 2008

3 Shaker: Inbal Pinto Dance Company
11/12 Kirov Orchestra with Valery Gergiev, conductor
13 Ornette Coleman
14 Matthias Goerne, baritone
21 Pilobolus

DECEMBER 2008

6/7 Nutcracker: Carolina Ballet
**THE 18TH ANNUAL WORKS OF HEART**

**THE TRINITY'S ART AUCTION AGAINST AIDS**

**SATURDAY, OCTOBER 11, 2008**

PURCHASE YOUR TICKETS NOW ONLINE AT

[www.worksofheart.org](http://www.worksofheart.org)

---

**EVENTS AT THE ACKLAND MUSEUM OF ART:**
University of North Carolina at Chapel Hill; Contact 919-966-1400 or www.ackland.org.

**CIRCA 1958 — BREAKING GROUND IN AMERICAN ART:**
Thru Jan. 4.

**PERFORMING CIRCA 1958 — AN EVENING OF JAZZ:**
Gerrard Hall; Oct. 21.

**KATHERINE WHALEN AND HER JAZZ SQUAD:**
Oct. 4

**GALLERY TOUR:**
Oct. 10

**ART & LITERATURE IN THE GALLERIES:**
Oct. 29 & 30

---

**EVENTS AT THE CAPE FEAR MUSEUM OF HISTORY AND SCIENCE:**
Wilmington; Contact 910-798-4350 or visit online at www.capfearmuseum.com.

**OCEAN — EXPLORE, DISCOVER:**
Ongoing Temporary Exhibit.

---

**EVENTS AT WILSON LIBRARY:**
University of North Carolina Chapel Hill; Contact www.lib.unc.edu.

**HECHO A MANO — BOOK ARTS OF LATIN AMERICA:**
Melba Remig Saltarelli Exhibit Room; Thru Oct. 12.

**SOUTHERNERS ABROAD — A LOOK AT SOUTHERNERS'"
TRAVELS AROUND THE WORLD: Southern Historical Collection; Thru Oct. 15.

• HUTCHINS LECTURE — TRIED BY WAR, ABRAHAM LINCOLN AS COMMANDER IN CHIEF: Civil War historian James McPherson lecturers; Oct. 23.


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

• ART AND SOCIAL CONSCIENCE — HOLOCAUST: Thru Oct. 19

• BOB TROMAN — BUSINESS AS USUAL Thru Oct. 12

• BEARDEN TO RUSCHA — CONTEMPORARY ART FROM THE NORTH CAROLINA MUSEUM OF ART: Thru May 24, 2009

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

• TRYON PALACE GARDEN LOVERS WEEKEND — MUM’S THE WORD! Oct. 10-12

• TRYON PALACE FALL HERITAGE PLANT SALE: Oct. 11-12

POTPOURRI

NORTH HILLS FARMERS MARKET: Featuring fresh local produce, homemade goods, local artists and entertainment: Commons Lawn at North Hills, Raleigh; Saturdays 8 a.m. until noon through October. Contact www.northhillsraleigh.com.

THE JUNIOR LEAGUE OF RALEIGH’S A SHOPPING SPREE: Raleigh Convention Center; Oct. 2-5. Contact 919-787-1103 or www.ashoppingspree.net.

EUZABETHAN TYMES: Roanoke Island Festival Park, Manteo; Contact 252-475-1500 or www.roanokeisland.com.

EVENTS AT THE GARDEN HUT: Fuquay-Varina; Contact 919-552-0590 or www.nelsasgardenhut.com.

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, 1023 Oberlin Rd. Suite 100, Raleigh, 27605 or e-mail: mary@metromagazine.net.
ARTISTS UNITE!

Being Artist-at-Large for *Metro Magazine* is great fun. I am invited to some great parties, and I've seen lots of art — and I do mean lots of art. But alongside the benefits of the job, responsibilities arise. Artists constantly ask for advice on galleries, clients, careers; you name it, they ask it. By far, the largest amount of inquiries revolves around issues of gallery/artist relationships, and boy oh boy are those complicated. Now I know that the majority of my readers are not artists, but I think that you might enjoy hearing about what goes on in the gallery world.

Just the other day I was doing research, talking to one of the curators of the High Museum of Art in Atlanta about the protocol for submitting portfolios for their review. After my first show in New Orleans years ago, the museum folks just walked in, took a look, liked what they saw and next thing you knew I was in the collection. But since so many folks ask me questions about working with museums, I thought it was about time I found out the correct way to approach them.

First of all, the curator explained, an artist's chances of being reviewed by sending in their own materials are very slim. "Galleries should be sending out packages on their artists to museums, as well as making contact with other galleries for them," my contact volunteered. I chuckled at the absurdity of the comment and she responded, "Why do you think the gallery gets 50 percent of the money, just for opening the doors?" This was not the first time that a museum had offered this insightful information, but it still had the power to make the hair stand up on the back of my neck.

I have asked some gallery directors about this, and the response is usually always the same: that they already pay for the rent, staffing, mailings, the openings, yada-yada-yada, and that there is no way they could send out individualized portfolios on each and every artist they represent.

The fact of the matter is that in most of the galleries, only a handful of artists are really of any great interest — and the majority just create banal corporate wallpaper. One gallery director in downtown Raleigh took the lack of gallery responsibility to even greater heights of absurdity when he told me on the telephone a few weeks ago that he "doesn't respond well to artists that expect him to sell their art." That's just great. Not only does this gallery not want the pressure of actually having to sell art, but they also want all their artists locked up in exclusive contracts. I hope if you are an artist stuck in a gallery situation such as this, you have been gathering lots of nuts and berries and stashing them away in your cheeks because if it was up to gallery directors like this, you could be starving in the blink of an eye, and the gallery director would just shrug and walk off.

Ladies and gentlemen, artists are not like most people. The fragility of crystal is not a weakness but a fineness and should be treasured and treated with care and respect. But because artists are so hungry for any type of representation, they allow themselves often to be treated like disposable Dixie cups.

This article is a challenge to the galleries and artists in our fair state. There is after
all a real reason why you rarely see reviews of NC art shows in prestigious art publications such as Artforum, Art in America, ARTPAPERS, etc. First of all, we artists need to constantly and consistently challenge ourselves and strive for discovery and growth and stop acting like factories churning out junk for the masses. As for the galleries, many of you are wonderful and work hard for your stable. I truly appreciate the fact that you are in the business to make money, but why not strive to be galleries of real importance in the lives of your artists? Yes, it means more work for you, and there may not be immediate financial gain, but you will be building a foundation that allows the talents of this state to take their rightful place among the recognized artists of our day.

One local artist who is definitely challenging himself and his public is Christopher Sims. "Home Fronts: The Pretend Villages of Talatha and Braggistan," his new series of photographs, will be featured at the Center for the Study of the American South from Oct. 2-Nov. 26. Sims, who used to be the photo archivist for the US Holocaust Memorial Museum in Washington, DC, definitely has the eye of both an artist and a photojournalist. These images of the fictitious Iraqi and Afghan villages created on US Army bases in North Carolina and Louisiana make you ponder questions of how we perceive the world and how we perceive ourselves. Definitely a show worth seeing, and the type of intellectually challenging art that we need more of in our area. The Center is located in the Love House at 410 E. Franklin St. For more information, visit www.annstewartfineart.com.
TRASK'S AUTUMN HALL COMMUNITY REFLECTS WILMINGTON'S LOW COUNTRY HERITAGE

Raiford Trask III is a tall, dark-haired, self-effacing, almost shy individual who is taking on one of the biggest and most complex developments in Wilmington's history — and history is going to play a leading role.

"Raiford," I said, "how did a nice guy like you end up with a project like this?" He gave me his 'sorta smile' and said, "My family's view was, 'you think you're such a smart guy with so many good ideas, you handle it!'" I couldn't tell whether this was supposed to be an endorsement or a challenge, but the project has surely turned out to be a challenge.

How do you turn an overgrown former golf course into a competitive mixed-use development in an area that already has, in New Hanover County and nearby Brunswick County, a seemingly endless list of mixed-use developments? The answer seems to be, by putting a guy in charge who knows what he likes, knows where to find professional planners who share his vision and values, and who is prepared to invest up-front in landscaping and design.

The Autumn Hall development, named after the family manse that adjoined the golf course, is a 236-acre site located along the main traffic corridor between Interstate 40 and Wrightsville Beach. The design and site preparation are far enough along that you can already get a sense of the place even though not a single building has come out of the ground. But as a harbinger of things to come — how many developments that¤

Not so to Raiford. He points out the native bush and the Bradford Pear tree the town adopted as the official symbol of Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.

Consequently, it shouldn't be surprising that Raiford got this way. Well, I have my theory — he took my history course at Chapel Hill! Others, and probably most others, think it all comes from his family background — plus his personal experience. His paternal grandfather, known as Big Raiford, loved the land and bought up numerous parcels, primarily farm land, in Southeastern North Carolina. Big Raiford was also an enthusiastic outdoorsman who passed this love on to his son and grandson.

On the maternal side, the family came to this country in the 17th century; Raiford's grandmother, Mabel Dunn Hall Trask was born in Wilmington in 1916. Today, Trasks live up and down the Southeast Atlantic Coast from Savannah to Charleston to Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.

How did Raiford get this way? Well, I have my theory — he took my history course at Chapel Hill! Others, and probably most others, think it all comes from his family background — plus his personal experience. His paternal grandfather, known as Big Raiford, loved the land and bought up numerous parcels, primarily farm land, in Southeastern North Carolina. Big Raiford was also an enthusiastic outdoorsman who passed this love on to his son and grandson.

On the maternal side, the family came to this country in the 17th century; Raiford's grandmother, Mabel Dunn Hall Trask was born in Wilmington in 1916. Today, Trasks live up and down the Southeast Atlantic Coast from Savannah to Charleston to Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.

Consequently, it shouldn't be surprising that Raiford got this way. Well, I have my theory — he took my history course at Chapel Hill! Others, and probably most others, think it all comes from his family background — plus his personal experience. His paternal grandfather, known as Big Raiford, loved the land and bought up numerous parcels, primarily farm land, in Southeastern North Carolina. Big Raiford was also an enthusiastic outdoorsman who passed this love on to his son and grandson.

On the maternal side, the family came to this country in the 17th century; Raiford's grandmother, Mabel Dunn Hall Trask was born in Wilmington in 1916. Today, Trasks live up and down the Southeast Atlantic Coast from Savannah to Charleston to Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.

Consequently, it shouldn't be surprising that Raiford got this way. Well, I have my theory — he took my history course at Chapel Hill! Others, and probably most others, think it all comes from his family background — plus his personal experience. His paternal grandfather, known as Big Raiford, loved the land and bought up numerous parcels, primarily farm land, in Southeastern North Carolina. Big Raiford was also an enthusiastic outdoorsman who passed this love on to his son and grandson.

On the maternal side, the family came to this country in the 17th century; Raiford's grandmother, Mabel Dunn Hall Trask was born in Wilmington in 1916. Today, Trasks live up and down the Southeast Atlantic Coast from Savannah to Charleston to Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.

Consequently, it shouldn't be surprising that Raiford got this way. Well, I have my theory — he took my history course at Chapel Hill! Others, and probably most others, think it all comes from his family background — plus his personal experience. His paternal grandfather, known as Big Raiford, loved the land and bought up numerous parcels, primarily farm land, in Southeastern North Carolina. Big Raiford was also an enthusiastic outdoorsman who passed this love on to his son and grandson.

On the maternal side, the family came to this country in the 17th century; Raiford's grandmother, Mabel Dunn Hall Trask was born in Wilmington in 1916. Today, Trasks live up and down the Southeast Atlantic Coast from Savannah to Charleston to Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.

Consequently, it shouldn't be surprising that Raiford got this way. Well, I have my theory — he took my history course at Chapel Hill! Others, and probably most others, think it all comes from his family background — plus his personal experience. His paternal grandfather, known as Big Raiford, loved the land and bought up numerous parcels, primarily farm land, in Southeastern North Carolina. Big Raiford was also an enthusiastic outdoorsman who passed this love on to his son and grandson.

On the maternal side, the family came to this country in the 17th century; Raiford's grandmother, Mabel Dunn Hall Trask was born in Wilmington in 1916. Today, Trasks live up and down the Southeast Atlantic Coast from Savannah to Charleston to Wilmington. They've lived, hunted, fished, farmed and absorbed the culture of this part of the country. And Raiford naturally reflects this heritage in Autumn Hall.
CRAB WHISPERER ENSURES SOFT SHELLS ON THE MENU

A few miles east of Bath, NC, on Highway 92, you come to a crossroads and the Cartwright store is on the right. It's been years since the last nabs and Pepsi Colas were sold there, and its sign is faded and weathered. But the grounds around it are neatly kept and vandals have spared it. The clapboard building with a shelter under it, where farm folks and watermen once lingered and talked about life and death, droughts, floods, fishing, crabbing — and maybe even the good plum and scuppernong wine made locally — is a landmark, and it helped me find my way to The Crab Ranch, owned and operated by Debbie Cutler.

When my friend Gregg Jamback and I reached the Cartwright store and jogged right down Kelly Road, I kept looking back over my left shoulder. In my mind was the country store — much like this one — that my Uncle George Leggett operated during the 1930s and '40s on Highway 17 in Bertie County near where the road runs into the cypress swamp and then takes you over the Roanoke River into Williamston, NC, by way of the Trooper GT Davis Jr. Memorial Bridge. “You know,” I said to Gregg, “I think I could be content now running the Cartwright store — selling hoop cheese, soda crackers and soft drinks, and holding court out front.”

Kelly Road dead ended into North Creek. Our car, filled with film equipment, took a right on a dirt road and in a hundred years or so we were at The Crab Farm. It was my second visit. Not a soul was in sight among the various trailers, shelters, refrigeration equipment and docks that comprise the operation, but hunting dogs penned at the edge of the woods announced us and turkeys wandering about gobbled their welcome. I remembered that old Toms sometimes are easily offended, so I glanced about to make sure this townie would not be subjected to the indignity of fleecing a ruffled turkey. But soon Debbie emerged, cell phone to her ear, walking briskly while trying to make sure she had a buyer for the day’s catch.

My friend Molly Urquhart of Raleigh had introduced me to The Crab Farm. She invited me down for a weekend at her place on the Pungo River between Bath and Belhaven, NC. “Pungo Palace” is a gracious, gussied up farm house that faces expansive waters that can be as calm as a mill pond one moment and full of white caps the next. It was a bridge weekend for Molly, her husband Bill Mears and friends Angela and Dave Bradfield — all good company. Consequently, Molly made a list of divertissements for me that included The Crab Ranch, a few miles back toward Bath. I had to pass the turnoff at Cartwright’s store on my way to her place, so I stopped to check it out. That was my first visit.

It was the right time or the wrong time, depending upon how you view it. Crabbers were bringing their catches in, and every hand was busy dumping crabs, culling, grading and packing them for shipment. Debbie is a no-nonsense woman, and she had to have things ready when the truck arrived to take the crabs to Maryland. I took a few photos but knew to stay from under foot. I retreated from the hard crab processing area to the peeler shed where crabs were being babied through the molting process until they became soft shells destined for upscale restaurants in places up north. In the shed I discovered Larry Pinland, “the crab whisperer.” He has been shedding crabs for more than 20 years, and his intriguing descriptions of the process as he walked from tank to tank prompted my return visit with my friend Gregg, owner of Swiftwater Media, a film company with a history of making quality documentaries. My enthusiasm had sparked his adventurous spirit, and we decided to capture the story of how soft shell crabs make their way from Down East creeks, rivers and sounds to white tablecloth restaurants.

Crabs outgrow their shells and molt many times during their lives, Larry explained. Their shells crack across the back and then they take in water until the shell separates and they back out, the tips of their claws is the last thing to exit. As a crab attempts to shed, other crabs often sense difficulty and come to help, giving gentle pushes to get the old shell to release. The process drains their energy, Larry said, holding a crab in his hand that was totally limp, making them vulnerable to natural predators (no sharp pinchers — no defense) and even to aggressive Jimmies (mature male crabs) when they first molt. If they remain in the water, their shells will begin to harden again within a couple of hours, so there is a small window to harvest them. Crab shedding at The Crab Farm is a 24-hour-a-day business during the six-month crabbing season. Every two hours Larry “fishes” the tanks, removing discarded shells and the soft crabs, which will be shipped live to market. They are sold in grades ranging from the smallest — cocktail — to hotel, prime, jumbo and whale.
Where do the peelers — crabs about to molt — come from? It depends on the time of year. Curtis Wilkins, a veteran crabber and rare character with something of a "hoigh toider" accent, explained that when the crabs emerge from the mud in the spring, the male crabs are the first to molt, and they do so en masse. During this period, crabbers drop empty "peeler pots" into the water. Seeking a safe place to molt, the crabs go into the pots and from there to The Crab Farm. Crabs just starting to molt may spend several days in the tanks under the watchful eye of Larry, who pulls long shifts and grabs cat naps — a way of life for him. Diners consider soft shells to be in season at this time in the spring, and they are available in most restaurants. Actually, they are available, but not in such large numbers, until cold weather, although the price may increase with scarcity.

In late summer and fall when mature females shed and prepare to mate, the peeler pots are baited with live Jimmy crabs, to which the female peelers (Sooks) are strongly attracted. In late August, the female peelers are in abundance, and the pace has quickened in the open-air peeler shed.

During the hot summer months, crabbers bring in peelers caught along with hard shell blue crabs. Getting them to The Crab Farm is something of a process, which we learned from Josh Hopkins, former Belhaven policeman, who crabs in the Albemarle Sound. He and Captain Hughes Foster, a life-long waterman, work his pots several days a week. Josh took Gregg and his camera with him — leaving at 5:30 a.m. on his boat, Mayor's Money, from the Bethel Fishing Center between Edenton and Elizabeth City, NC. Crabbing is a family affair for Josh. His father and brother crab, and his mother has a small shedding operation. He will turn to oystering in the fall.

When Josh pulls in his pots, he separates peelers from the hard blue crabs, identifying them by the color of the second section of the back fin — white (about two weeks to shed) to yellow to orange to pink and red. Red is described as a "hot" crab due to shed in two or three days. The peelers are the crabbers' gravy and bring a dollar a piece at The Crab Farm.

Soft shell crabs are a favorite of mine. I order them if they are on the menu, and I trust the restaurant to prepare them correctly. But over-battering and over-frying can turn a rare treat into a culinary disaster. I prefer soft crabs that are dusted lightly with a seafood breader mix, such as sold by Buffalo Milling Company in Kittrell, NC, and then cooked only a couple of minutes on each side in 350 degree oil. Larry said that if you clean them and then soak them in milk for several hours, they will be softer and sweeter. To be a bit more uptown, sauté them in butter and serve with toasted, slivered almonds. I am shameless in telling waiters how I want them prepared. Still, some restaurants don't get it.

Lord only knows when our dream of a short film on soft shell crabs will come to fruition. I hope it will be sometime in 2009. But between you and me, we have met some colorful, hard-working folks Down East whose story we are eager to tell on film. When we do, I promise we will share it with you.
FASHION NEWS

On Oct. 1 from 11:30 a.m.-1 p.m., CT Weekends will present a Simply Irresistible Fashion Show at Saint-Jacques French Cuisine restaurant. The show will feature collections from around the world. A $30 ticket will include lunch, the fashion show and a donation to Wake Teen. Call for tickets and more information. Raleigh, 919.787.9073.


"Blues, Brews and Bar-B-Q" fundraising event will host a live auction on Oct. 3 at 8 p.m. for the Junior League of Raleigh as part of A Shopping Spree! week. Raleigh Convention Center, 919.546.4121.

Fleur will host a Fall Preview Party on Oct. 16 from 7-9 p.m. that will feature all new designers and collections. Call for details. Raleigh, 919.828.0602.

Liles Clothing Studio will host a trunk show on Oct. 9 featuring Coppley and will measure for suits, sport coats and trousers and on Oct. 17 will hold a trunk show featuring four designers including Oxxford Clothing, Agave Jeans, Martin Dingman Shoes & Belts and VX Nagrani Luxe Essentials. Raleigh, 919.510.5556.

Stop in for a trunk show at Kristen's Shoe Boutique and enjoy wine and cheese on Oct. 23 from 4-7 p.m. and on Oct. 24 from 10 a.m.-1 p.m. with the designer of Olivia Rose Tal Shoes. Cary, 919.678.1234.

On Oct. 23-24 from 10 a.m.-6 p.m. Main & Taylor will host a Stuart Weitzman Trunk Show. This is an opportunity for customers to pick out colors and styles for spring 2009. Raleigh, 919.821.1556.

Come view an Exclusive Elizabeth Locke Jewels Trunk Show at Elaine Miller Collection Oct. 27 from 10 a.m.-6 p.m. The line will include gemstones, Venetian intaglios and hand hammered 19K gold. Raleigh, 919.571.8888.


Benefit Cosmetics introduces new lines including Lemon Aid color correcting eyelid primer, Rose Tent Benefit SPF 15 Lip Balm, and Smart Brushes for “Professional Amateur” available in October. Sephora and Belk Department Stores or online at www.benefitcosmetics.com.

Hertzberg Furs 62nd Annual Pre-season Sale going on in October will feature up to 20 percent off all new furs and accessories for fall. Raleigh, 919.782.2165.

Fine Feathers invites you to see St. John Resort, the complete Armani Collezioni for fall and Burberry accessories perfect for holiday gifts. Chapel Hill, 919.942.3151.

Donna Karan New York introduces DKNY Golden Delicious Apple-Essence Set. This limited-edition set features a 3.4 oz. polished gold apple filled with the classic DKNY Be Delicious scent, partnered with three rollerballs of Delicious Apple-Essence for you to mix and match. Available exclusively at Dillards beginning November 2008.

October events at Belk, Crabtree Valley, Raleigh, 919.782.7010:
- Men's Better Suit Trunk Show, Oct. 9 will feature pieces from Burberry, Austin Reed, and Hart Schaffner Marx along with a custom clothier specialist.
- Oct. 15-21, Belk's Store-Wide Event will include promotions from additional 15 percent off coupons, to red dot clearance at additional 40 percent off the already 50-75 percent off prices.
• **Vineyard Vines Kickoff Party**, Oct. 18 from 12-5 p.m. will be catered, with hors d’oeuvres and beverages along with give-aways and register-to-win shopping sprees and clothing.

• Oct. 18, Belk’s doors open at 9 a.m. and gift cards will be given away to the first 100 customers.

• Belk has launched their **Exclusive to Belk, Kristin Davis** (from *Sex and the City*) line that includes ladies’ sportswear, shoes, accessories, handbags and intimate apparel.

October events at **Saks Fifth Avenue**, Raleigh, 919.792.9100:

- **Key to the Cure**, Oct. 16-19. Enjoy special savings when you shop to help fight for women’s cancer and Saks Fifth Avenue will donate 2 percent of sales.

- **Benefit to Dress**, Oct. 29 from 7-9 p.m. View the evening collections and all purchases will benefit the Frankie Lemmon Foundation. Ext. 5205.


- **Weekend of Giving**, Oct. 23-26. Proceeds raised from activities during this four-day, action-packed fashionably charitable event will be donated to the WakeMed Just for Kids Kampaign. Events include:
  - **An Evening with Clinton Kelly**, Oct. 23 from 6-8 p.m. TV celebrity and star of the hit show *What Not to Wear* and author of *Freakin’ Fabulous* is the guest of honor at this cocktail party. Meet and mingle with Kelly while enjoying heavy hors d’oeuvres. Tickets $35, $40 at the door or online.
  - **Koupons for Kids**. Coupon books go on sale Oct. 2 for $25 and will include over 40 coupons from Cameron Village stores for savings just before the holidays.
  - **Family Fall Fest**, Oct. 26 from 2-5 p.m. Activities just for kids, a costume contest and a chance to meet Ronald McDonald & Twinkle, the WakeMed Children’s mascot. The Monster Dash will include a 5K Competitive Run, One Mile Fun Run and a 100-yard dash for kids 5 and under. Race starts at 4 p.m. and costumes welcome. WakeMed plastic surgeons will be on hand to help carve pumpkins with the kids for Operation Pumpkin.

**J.Crew** has opened a new store in Mayfaire Town Center in Wilmington. The store will feature J.Crew’s signature style, carrying the men’s and women’s collections, including the new jewelry collection. J.Crew also introduces Special Services, including *We’ll Find It For You*, College Discount Program and Private Shopping Appointment. Call for details: 910.256.3221. 

**Go Sunless** Professionally Applied.

Our Thanks to *Metro Readers for making Physios the #1 Sunless Tanning Experience in the Triangle*

The Fastest Way to a 4-minute Flawless Tan

Whether you want a full-body tan, bronzed legs, or a sunkissed face, look no further, you can have it at a California Tan.

Get your California Tan for only $30 Exclusively at **Physios**

703 Tucker St., Glenwood South • 828.1080
MAJOR NATIONAL FOOD TRENDS REPRESENTED IN TRIANGLE AND EASTERN NC

Food writers are bombarded by e-mails hawking the latest edible trend. Notices about the newest health foods, chain restaurant events and superfluous kitchen gadgets fill my delete file. All these exuberant public relations efforts are designed to create trends, and it's fun to see what actually catches on.

Wading through all the hype about this or that revolutionary new food product, it becomes more and more obvious that the most important trend this year is not a specific food, wine or cooking gadget. It's much bigger than that. It's an important aesthetic and political movement — eating locally.

I just returned from San Francisco where Slow Food Nation, sponsored by the world's most powerful locavore organization, attracted thousands of passionate foodies. After spending time in bounteous California, a food lovers's mecca, I was even more convinced that, for us who live in central and Eastern NC, eating locally is no hardship. Our mild climate, length of growing season, fertile soil, educated farmers, food artisans and knowledgeable consumers create a perfect storm of conditions resulting in outstanding local food. With all these blessings, it's no wonder that Bon Appetit's latest issue calls the Chapel Hill-Durham corridor "a veritable food lover's utopia."

Back home with a new perspective, I offer some of the trends I have followed this year, 10 more reasons our mouths and stomachs are so happy in the Triangle.

MACARONI AND CHEESE

This familiar comfort food is nothing new. Most Southerners grew up on it, a staple of school cafeterias and church suppers. Who would have thought mac and cheese would eventually become a tabula rasa for imaginative chefs all over the country? It's the perfect blank slate for unusual interpretations, bolstered by our outstanding artisan cheeses and pungent flavorings like truffles and rosemary.

When the Magnolia Grill's Ben Barker's recipe for "luxe macaroni and cheese," featuring four cheeses and fresh basil, appeared in his cookbook Not Afraid of Flavor, the handwriting was on the wall. Now, almost a decade later, I am delighted to see this humble dish, now glorified with the addition of high-quality ingredients, on the menus of upscale eateries all over the Triangle.

TRUFFLES

No one is indifferent about truffles. People either love their musty earthiness or can't abide it. Truffle lovers can't get enough of the unique flavor and never let a tasting opportunity slip by. Just last week, I stood in line at San Francisco's Clock Bar for a mouthful of Chef Michael Mina's glorious truffle popcorn.

Some of our best chefs are finding intriguing ways to use this distinctive flavor (notably Ashley Christensen's Poole's Diner's macaroni and truffled cheese and Toast's truffle oil-enhanced three cheese sandwich).

We'll be seeing and tasting even more truffles now that ambitious Southern Pines entrepreneur Susan Rice has devoted thousands of acres to raising them in the Sandhills. Her company, Black Diamond French Truffles, Inc. should be producing its subterranean gems in a few years. Meanwhile, the Web site sells truffle products (including popcorn!) at www.susanricetruffles.com.

You can find white truffle oil at gourmet stores around the Triangle (try it on a baked potato or a cream-based soup), and in the fall, look for imported fresh truffles at A Southern Season in Chapel Hill.

MINT

Mint is THE Southern herb. Our grandparents' generation used a prolific amount of mint in their juleps and their tea. Taken for granted for more than a generation, mint is back. Local bartenders no longer have to explain what the green stuff is in a mojito. Mint shows up in summer sorbets and appears in Indian chutneys and Mediterranean marinades. Lately I've noticed the herb in dishes where cilantro or basil...
would be the more obvious choice. Upscale Mexican and American restaurants use it in salads and in mixtures such as MEZ's crab-cakes where the cool herb balances the heat of chilies.

Try it at home in a pesto or chimichurri sauce. We use it almost daily and have a patch in the back yard, just like grandma, who never served a glass of iced tea without a sprig of fragrant mint to tickle the nose.

EXOTIC SPIRITS

If caipirinha, the Brazilian national drink featuring cachaca and lime juice, is served in many of our local bars, can the new Italian rage, aperol, be far behind? After falling in love in a Charleston trattoria with this gorgeous coral-colored spirit reminiscent of campari, I hope not.

But it's not here yet. Sugar-cane-based cachaca and limoncello available at our ABC stores give cause for hope, but so far, no sign of aperol. I foresee a visit to a South Carolina liquor store in my near future.

Just last week a San Francisco bartender introduced me to a new concept — organic liquor. Ordering a Beefeater's martini, I was told the bar had none. Okay, how about Tanqueray? No, but if you like Tanqueray, you'll like Juniper Green Organic Gin, he suggested. It hit the spot, but the oxymoron concept of organic liquor still puzzles me.

When I got back home, I found my inbox bulging with pitches for organic vodka and other “healthy” spirits, including one with — what else — green tea. This trend is crazy, but I say let's celebrate it with a glass of Zen green tea liqueur.

BOUTIQUE BEER

John and Greg Shuck and Joe Zonin started a major trend 13 years ago when they founded Carolina Brewery, the Triangle's first microbrewery, based in Holly Springs. The company now produces at least 10 beers offered on tap all over the area. Other local breweries, notably the award-winning Triangle Brewing Company, produce hundreds of unique local beers. I predict we will see an explosion of multi-course food and beer pairings in the months to come.

Just a couple of years ago, the only homemade cured sausages and meats available commercially around here could be found at Weaver Street Grocery in Carrboro, produced by Giacomo's, a tiny Greensboro deli. That Italian family business spearheaded this trend.

These days you can enjoy incredible house-cured meats — pastrami, bacon, country sausages, corned beef and more in all corners of the Triangle. Globe, Piedmont, Magnolia Grill, Watts Grocery, the Barbecue Joint, Sandwich, and Neal's Deli all feature house-cured meats. Pick your nearest venue and try some. You'll never open a package of Boar's Head again.

LOCOPOPS

At two bucks a “pop,” I wouldn't have predicted these frozen delights to take off, but with six LocoPops locations thriving in Chapel Hill, Durham, Raleigh and Hillsborough, the Triangle has clearly fallen in love with these unusual popsicles. These frozen treats are made from fresh local ingredients with novel flavors like tamarind, fig, cucumber and chili, apple cider, and mojito. I expect this specialty chain, created by Triangle resident Summer Bicknell, to survive the winter and gain even more momentum when the temperature rises again.

SPANISH FOOD

In last month's Metro I wrote about the Spanish food explosion in conjunction with
the Nasher Museum's fall exhibit, "From El Greco to Velázquez." To honor the show, many of our best restaurants are offering Spanish wine dinners and have included Iberian specialties on their menus. Still other casual eateries are touting a weekly tapas night, serving tortilla Española, Spanish cheeses, almonds, olives, riojas and sherries. I'm hoping patrons will become addicted to the joys of Spanish food and wines, and we'll be seeing the trend continue after the exhibit leaves.

**LAMB**

This sweetest of meats will never replace pork in the hearts and stomachs of Tar Heels. Even so, I'm happy to see more of it lately on Triangle restaurant menus. Lamb has always been the base of some of the best dishes in our ethnic eateries — Indian saag, Moroccan tagines, Irish stew, tender Greek-style braised shanks. In our upscale dining rooms, tender loin chops support elegant sauces. Several food magazines featured variations of burg- ers made from lamb this summer, and avid griller that my husband is, we tried them all. The best of the lot was inexpensive ground lamb, seasoned simply with salt and pepper. Many of our farmers' markets carry fresh local lamb meat. Even Harris Teeter offers it pre-ground. Use this tasty meat next time for a meatloaf, and discover, or rediscover, a culinary treat.

**SMALL FARMERS' MARKETS**

Blessed for over 30 years with two major farmers' markets in the area — the State Farmers' Market in Raleigh and the Carrboro market — our passion for local produce, meats and cheeses has inspired offshoots of these venerable institutions. Durham and Hillsborough joined the act a few years ago. Downtown Raleigh gained Moore Square's market last year. Recent additions can be found in Cary, Holly Springs, Raleigh's North Hills, two more in Chapel Hill shopping malls and in Fearrington.

Orange County farmer Ken Dawson speaks for all Triangle food enthusiasts in "America's Foodiest Small Town," in this month's Bon Appetit. "I see a real change in the way people are eating," Dawson says. "[We] care about where [our] food comes from. ... I think folks could learn a lot from the synergy between farmers, farmers' markets, restaurants and the community that we have in Durham and Chapel Hill. It's a model for the rest of the country."

**NIBBLES**

Raleigh's first French-style brasserie, Coquette, opens this month in North Hills in the spot vacated by South. Coquette is the latest creation of the Urban Food Group who brought us Vivace, Frasier's and Porter's Tavern.

Fans of Maximillian's Pizza Kitchen are pleased to have their favorite pizza palace back in business replacing Terra Nova. The new/old pizzeria reopened in its former location near Maximillian's Grill and Wine Bar on Chapel Hill Road in Cary.

The Wine Authorities celebrated its first anniversary in business at its Durham location with a wine tasting and some surprises, a sampling of the wares of some of our most promising new artisans and food businesses. Durham cheese-maker Alessandra Trompeo served her cheeses from La Casa dei Formaggi ("house of cheeses" in her native Italian). Sam Foley, the former chef of Starlu and Tom Ferguson of Durham Catering served "Only Burgers" from their new burger enterprise, and Artisan Cupcake provided mini-cupcakes. Find more about these local entrepreneurs online at www.artisanencupcake.com, www.onlyburger.com, and look for Trompeo's cheeses at your neighborhood farmers' markets.

Fearrington House will feature a Beer Dinner with Mark Ruedrich from North Coast Brewing Company Sunday, Oct. 12, at 6 p.m. North Coast Brewery is a pioneer in the craft beer movement in the United States and has won 70 national and international competitions. Call 919-542-2121 for reservations.

The World Beer Festival takes place Oct. 4 in Durham featuring more than 300 beers from 150 breweries from all over the country with food from local restaurant vendors. Find information at www.allaboutbeer.com.

Head to Morehead City Oct. 3 for the NC Seafood Festival. You will enjoy an array of exhibits and the sound of music from jazz to the hand clappin' rhythms of Down East, and fill up on shrimp, crab and oysters, regional stews, salads and seafood sandwiches. For more information, go to, www.ncseafoodfestival.org.

Oyster lovers will be attracted to the 28th Annual North Carolina Oyster Festival in Shallotte, NC, on Oct. 18. There will be live entertainment, a surfing contest, North Carolina Oyster Shucking Championships and an Oyster Stew Cook-off. Visit online at www.brunswickcountychamber.org/OF-nc-oyster-festival.cfm for more information.

At the North Carolina Yam Festival in Tabor City on Oct. 24-25, you can join local celebrities, Miss Puddin' Pie and Tommy Tater, while enjoying food and crafts, a parade and more. Columbus County lies a short distance from the Atlantic Ocean in the fertile lowlands of the coastal plain. Come early for the Taste of Tabor on Thursday, Oct. 23. Go to www.discovercolumbuscounty.org for more information.

DG Martin's second edition of Interstate Eateries is now available at local bookstores. Keep this charmingly written, pocket-sized "guide to home cooking along North Carolina's interstates" in your glove compartment and you'll be able to satisfy cravings for old-fashioned fried chicken, fried okra, pork barbecue, collards, biscuits and banana pudding. You may never have to settle for a burger at McDonald's again.

The long-awaited Holy Smoke: The Big Book of North Carolina Barbecue will be available in time for holiday giving. Authors John Shelton Reed and Dale Volberg Reed will be reading and signing books in most Triangle booksstores during the fall season.

Metro readers have been asking about the PBS show mentioned in last month's column on Spanish food, Spain ... on the Road Again with Mario Batali and Gwyneth Paltrow. UNC-TV has announced that the series will run locally beginning at 10 p.m., Oct. 3 and will continue on Friday evenings throughout the month.

THE MINT RESTAURANT — 219 Fayetteville St. Raleigh. 821-0011. www.themintrestaurant.com Tues-Sat. 6 p.m.-10 p.m. 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.ninarestaurant.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.


SECOND EMPIRE RESTAURANT & TAVERN — 330 Hillsborough St., Raleigh. 829-3663. Visit Web site online at www.second-empire.com. Located in the historic Dodd-Hindsdale House. Offering elegant upstairs dining, as well as the lighter fare menu and casual atmosphere of the tavern. Winner of the DoroNA Award, AAF Diamond Award & the Wine Spectator Award.

SOLOMON’S RESTAURANT — 7333 Six Forks Rd, Raleigh. 844-4777. 4610 N. Capital Blvd, Raleigh. 790-0090. 10410 Moncreiffe Rd, Raleigh. 313-1381. 780 W. Williams St, Apex. 249-2433. Visit Web site online at www.solomons-restaurant.com. Offering a combination of the Mediterranean with the sophistication of...
Wine list and outdoor seating available. Open for Lunch and Dinner.

SONO JAPANESE RESTAURANT — 319 Fayetteville Street #101, Raleigh. 521-5328. www.sononraleigh.com. This new and exciting Japanese restaurant is unlike any other in the Triangle area. From the chic/modern decor to exciting new fusion dishes, this restaurant will please any taste buds.

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 is the premier restaurant in the Triangle for authentic Greek cuisine. Enjoy the rustic ambiance of our dining room or our beautiful garden patio. Venue may be reserved for special events.

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.


DURHAM/APEX/MORRISVILLE

CAFÉ PARIZADE — 2200 W. Main St., Durham. 286-9712. Renaissance-inspired murals, colorful surrealistic works of art and casually chic crowds feasting on Mediterranean dishes. Lunch M-F 11:30-2:30 p.m., Dinner M-Th 5:30-10 p.m., F and Sat. 5:30-11 p.m., Sun. 5:30-9 p.m.


GEORGE’S GARAGE — 737 Ninth St., Durham. 286-4311. 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. 286-4311. For meeting friends after work, for after dinner drinks, or exciting late-night entertainment. Also available to host your private event where we can throw a party or a full sit-down dinner for a chosen few or a large gathering.

TAVERNA NIKOS — 905 W. Main Street, Durham. 682-0043. NIKOS TAVERNA- 4075 Davis Drive, Morrisville. 642-1148. www.nikostavernarnc.com. Executive Chef Georgios S. Kastanias. Family-owned restaurant featuring authentic Greek specialties. Showcasing a new menu with a wide variety of entrées, as well as nightly specials — the perfect place to experience traditional Greek dining.

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 p.m., Brunch Sun. 10:30-2 p.m.

CHAPEL HILL/HILLSBOROUGH

BIN 54 — 1201-M Raleigh Rd., Chapel Hill. 949-1155. Chapel Hill’s high-end steakhouse has it all: delectable dishes, stellar service and an atmosphere rich in stylish romance.


SPICE STREET — 201 S. Estes Dr., Chapel Hill. 928-9200. A revolutionay 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

AQUA — 214 Middle Lane, Beaufort, NC 28516. 252-728-7777. www.aquaexperience.com. “Aqua’s urban-chic décor whets the appetite for sophisticated, internationally inspired food... On all counts, Aqua was an exceptional dining experience.” Moreton Nest in Metro Magazine June 2005. Open for dinner: Tues.-Thurs. 6 p.m., Fri. & Sat. 5:30 p.m.

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 p.m., Dinner M, W-Sat 5:30-9:30 p.m. and Sun brunch at 11:30 a.m. Closed Tues.

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

CAFÉ ZITO — 105 South 11th St., Morehead City. 252-726-6676. www.cafezito.com. Be delighted by the creative cuisine at this neighborhood restaurant. Chef Baptista Knoven offers a tantalizing menu of local favorites influenced by the Mediterranean. Located in a historic downtown home, enjoy dining inside or on the porch.


FRONT STREET GRILL AT STILLWATER — 300 Front St., Beaufort. 252-728-4756. Visit Web site online at www.frontstreetgrillatstillwater.com Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious Wine Spectator Award of Excellence, serving lunch and dinner daily with inside and outside dining. New floating docks and outside waterfront bar.

SHARPIES GRILL & BAR — 521 Front St., Beaufort. 252-838-0101. www.sharpiesgrill.com Coastal Carolina cuisine. Every occasion is a special occasion. Rated four starts by John Batchelor Serving local seafood, Certified Angus Beef, farm grown local produce, house-maid pastas and desserts. Tableside preparations, outstanding wine list and full bar.

Not long ago I was speaking with a Triangle chef about her restaurant’s wine list. It’s a carefully chosen list, small but geared to the restaurant’s dishes, with some very good values. She was being urged by area wine distributors to upgrade her list with more expensive wine; otherwise, she’d never qualify for the Wine Spectator’s wine list awards.

“How important is that really?” she asked. Lots of restaurants vie for it, I told her, but among knowledgeable wine people it wasn’t all that significant. It was pretty well known that most of the restaurants that forked over the $250 wine list evaluation fee received the Award of Excellence.

Not that there aren’t excellent and deserving lists that warrant recognition for the breadth and depth of fine wines they stock — the Triangle’s own Angus Barn among them. But most wine enthusiasts who paid attention to such things assumed the Wine Spectator staff had either visited or verified the restaurant’s submission.

But most wine enthusiasts who paid attention to such things assumed the Wine Spectator staff had either visited or verified the restaurant’s submission.

Not so ... it turns out.

A recent brouhaha in the wine world centers on the hoax pulled on the Wine Spectator’s awards for excellent (supposedly!) wine lists. Wine writer Robin Goldstein — admittedly a skeptic in terms of wine awards of all kinds — entered a wine list for a nonexistent restaurant in Milan, Italy, L’Osteria L’Intrepido (“fearless bistro”). He sent a wine list, paid the $250 entry fee (as have some 4500 other restaurants in the US and abroad) and received an Award of Excellence.

Google “Wine Spectator wine award hoax” to check out the furor, and for some amusing and provocative commentary. As of this writing, there were over 60,000 results ... and climbing by the minute. The Wine Spectator likes to take credit for improved wine lists throughout the country. And perhaps they deserve some of it. Years ago — before they charged restaurants to submit — they were the first to offer recognition for superior wine lists.

The award did mean something then — and still does at the top level via the Grand Award, which The Angus Barn has won 19 years in a row since 1989. Only 73 restaurants in the world hold that distinction; The Angus Barn is currently the only Grand Award winner in North Carolina. The Barn’s wine list has long been one of the most impressive in the country, with 1800 wines that include great depth in first growth Bordeaux and California Cabernets, large format bottles (magnums, jeroboams, imperials) and rarities such as a 1910 Bual Madeira. The 26,000 bottles in its large temperature-controlled cellar are valued at nearly $2 million.

Wine and Beverage Director Henk Schuitemaker, a certified sommelier, has been with The Angus Barn 23 years, responsible for keeping the wine list and the wine cellar comprehensive and diverse, as well as fair value.

“We have to re-submit the list every year,” said Schuitemaker when I spoke to him by phone. “They have often sent people to
check out the list and the cellar, sometimes without our knowing.” Schuitemaker maintains excellent diversity on the list, both in terms of price and content. Offerings range from $19 a bottle for the house red to $7500 for a now-rare bottle of Chateau Petrus, but with many selections in the affordable range of mid-$20s.

“I also try to pick really unusual and different kinds of wines that are a small quantity production and hard to find,” he said.

So, kudos to The Angus Barn for helping to make the Triangle a destination for wine lovers. Other gastronomic havens are doing their part. One of the most exciting changes I’ve seen in North Carolina over the last six years or so is the tremendous improvement in restaurant wine lists that are more comprehensive and diverse, some quite innovative, and many with thoughtful selections creatively matched to the food.

That said, I must of course raise my caveat about pricing, especially by the glass. Pours vary in size, from a rather stingy three-and-a-half ounces to a generous five. A normal 750 milliliter bottle, a little over 25 ounces, gives five servings of five ounces. Dividing the bottle price by five should yield a glass price. Thus, a $28 bottle should translate into $5.75 a glass — OK, round up to $6 to cover spillage, maybe $6.50 in pricier restaurants with more overhead — which doesn’t include so-called “upscale dinners,” where not a single wine is under $30 — the same wines that cost $24 to $28 at many area establishments.

The practice of a lot of places — way too many, in my view — is to cover the restaurant’s cost with the first glass — or even profit on it—charging $8, $9 or $10 for a wine that cost them $6 for the full bottle, quite possibly less since special deals are struck all the time. The Wall Street Journal published an article about this a few months ago, revealing how widespread it is. But however much we may decry the practice, it continues. Is it too much to ask for fair pricing?

TIP: When wine prices are more affordable, the restaurant sells more wine. This is a proven fact. So I applaud restaurants that price fairly by the glass and bottle. Here are several that do:

In Raleigh: The Angus Barn, Fins, Midtown, The Mint and Enoteca Vin
In Cary: An
In Chapel Hill: 411 West, Weathervane
In Durham: Piedmont, Pop’s, Watts Grocery

Here’s your chance to break bread—and break the ice—with one of our state’s great artists.

Guess Who’s coming to Dinner
Who will it be? A writer, a singer, an actor?
October 23-25
Opening Night Party on Wed., Oct. 22

Reservations begin online on Sept. 15 at www.unitedarts.org
For more information, please contact dinners@unitedarts.org 919-839-1498 x228

Bring the arts home.
DOES CHANGE MEAN SOCIALISM IN THE OBAMA NATION THAT CLAIMS TO FOLLOW THE AGE OF REAGAN?

by Arch T. Allen

The 2008 presidential election could end "the Age of Reagan," as described by liberal historian Sean Wilentz in his book by that title. And it may begin "the Obama Nation," a feared abomination in the play on words used by conservative political scientist Jerome Corsi in his book title. Their two books remind us of the historic and current Left-Right divisions in America.

From the 1930s until the late '60s, center-left New Deal liberalism prevailed over both old-right conservatism/capitalism and old-left progressivism/socialism. But when Lyndon Johnson's presidency failed, center-left liberalism fell with it, and modern conservatism ascended.

Wilentz describes that conservative ascendency in *The Age of Reagan*, a political history of the past six presidencies. Republicans held four of them, for 20 of the 36-year terms. Republican presidential dominance was interrupted only by the Democratic presidencies of Jimmy Carter and Bill Clinton, with Carter being followed by Ronald Reagan for two terms and the first Bush for one term — and Clinton producing a Republican congress and being followed by the second Bush for two terms.

Wilentz describes Reagan as the era's most important political leader. Wilentz's historical judgment is persuasive, both because he is a prominent historian at Princeton University and because he does not share Reagan's conservative political philosophy. Wilentz's work will not satisfy Reagan's admirers fully, however, nor Reagan's critics. Wilentz explains: "Reagan had the excellent fortune to emerge as a presidential contender just as Democratic liberalism fell into intellectual confusion and political decay," and "Reagan had the optimistic temperament and rhetorical skills to turn right-wing Republicanism into Reaganism." Wilentz concludes:

"This is not to say that Reagan alone caused the long wave of conservative domination — far from it. But in American political history there have been a few leading figures, most of them presidents, who for better or worse have put their political stamp indelibly on their time. They include Thomas Jefferson, Andrew Jackson, Abraham Lincoln, Theodore Roosevelt, Franklin D. Roosevelt — and Ronald Reagan."

While Reagan led modern conservatism to political power and remade the Republican Party, New Left progressives gained dominance in important opinion-making centers. From their strongholds in academia, media and entertainment, they influence public opinion and are remaking the Democratic Party. Although too young to have been a part of the New Left, Barack Obama is the new political leader of its leftovers and its progressive progeny.

The Reagan era would end under Obama's mantra of "change." Exploring the potential meaning of that "change" is Corsi's *The Obama Nation*. Corsi acknowledges that his goal is to defeat Obama in this election. (He disclaims any contact with the McCain campaign about the book and says that he supports a third-party candidate.) Corsi co-authored *Unfit for Command: Swift Boat Veterans Speak Out Against John Kerry* (2004), the controversial book credited with helping defeat Kerry in the last presidential election.

He and his *Obama Nation* have attracted counterattacks. An Obama spokesman called the book "a series of lies" and "smears," and Obama himself added that Corsi just made "stuff up." With the book quickly atop *The New York Times* bestseller list, the Times joined in the counterattacks. In its inimitable style, the newspaper called Corsi a "conservative gadfly," but failed to note that he has a doctorate in political science from Harvard. The paper stated that: "Several of the book's accusations, in fact, are unsubstantiated, mis-

---

**THE AGE OF REAGAN**


**THE OBAMA NATION**


**THE CASE AGAINST BARACK OBAMA**


---

OCTOBER 2008 METROMAGAZINE
a crumpled American flag, and assured *New York Times* readers, on Sept. 11 of all days, that "I don't regret setting bombs. I feel we didn't do enough." (See "Metro Books," December 2001/January 2002.) Obama's affiliation with Ayers does not mean that Obama approves of Ayers' terrorist bombings, but the Chicago Annenberg Challenge affiliation suggests that Obama approves of Ayers' radical education proposals. So far, the Chicago Annenberg Challenge records, at a public university library, have been withheld from public scrutiny, but Stanley Kurtz is pursuing them and presumably will write about them.

Concerning those affiliations, Corsi is not alone in questioning their implications about Obama's judgment and forthrightness. Kurtz and others, including Byron York and Andrew McCarthy, are investigating and writing about them. *Investor's Business Daily* has editorialized about "Barack Obama's Stealth Socialism" (explaining his advocacy of "economic justice" as a euphemism for redistributionist socialism) and about "Obama's Radical Roots and Rules" (examining him as a disciple of Alinsky's rules teaching socialists to disguise their ideology as "change").

And in *The Case Against Barack Obama*, David Freddoso explores Obama's past, including his affiliations with Alinsky's rules, Wright's black liberation theology and Ayers' radicalism, as well as Obama's record in leftist Chicago politics. Rather than explaining his past adequately, Obama's rhetorical skills seem directed toward avoiding discussion of his past. For example, in his *Dreams from My Father*, Obama mentions his adolescent mentor only as "Frank," now identified by Corsi, Freddoso and others as Frank Marshall Davis. Not only did Obama mask Davis' identity, but he also failed to discuss Davis' membership in the Communist Party USA.

Even liberal historian Wilentz, who supported Hillary Clinton but now supports Obama, recently wrote about Obama's affiliations with Wright and Ayers: "Hardly any prominent liberal thinkers stepped forward to question Obama's rationalizations about his relationship with his pastor," Wright, or press Obama about his "patently evasive" account of "his more-than-informal ties to the unrepentant terrorist William Ayers." Wilentz also called Obama "wispy and unconvincing" and earlier criticized Obama's *Dreams from My Father* as "not exactly a portrait of sterling honesty or authenticity."

Honesty and authenticity relate to character. In an earlier example of "dreams of character" in a presidential candidate, John F. Kennedy was idolized as a vigorous man of unquestionable character. When those dreams were challenged by Victor Lasky in *JFK: The Man & the Myth* (1963), the media condemned Lasky and some even objected to his book's publication. Unfortunately, we learned later that Lasky had it right about Kennedy, not a man of vigor and character but one of serious illness and reckless promiscuity.

While Corsi, Freddoso and others are being condemned, they too may have it right about Obama. He may indeed be a "stealth radical liberal," in the *Times* terms, while the progressive progeny of the New Left at the *Times* and other elite media ignore that possibility. They prefer to leave Obama's "change" unexamined. In any event, as *The Wall Street Journal* has editorialized, Obama appears "ready to turn the page on the Reagan era, ushering in another 'progressive' age of activist and expanding government."

---

**THE 18TH ANNUAL WORKS OF HEART**

**THE TRIANGLE'S ART AUCTION AGAINST AIDS**

**SATURDAY OCTOBER 11, 2008**

**PURCHASE YOUR TICKETS ONLINE AT www.worksofheart.org**

**2008 MEDIA PARTNER**

**LOCATION**

*Progress Energy Center for the Performing Arts*

*A J Fletcher Opera Theater*

For more info and online galleries, visit www.worksofheart.org

*Proceeds benefit AASC Alliance at AIDS Services-Cary Inc.*

324 South Harrington Street • Raleigh, NC 27605

919-834-2437 • www.aascnc.org
leading or inaccurate," but cited only two examples. In one, where Corsi questions when Obama stopped his admitted marijuana and cocaine use, the Times answered with Obama's statement that "I haven't done anything since I was 20 years old." In the second example, concerning Obama's church attendance and whether he heard a particular sermon by his former pastor, Rev. Jeremiah Wright, the Times relied on an Obama campaign denial that Obama attended church the day in question.

In an ad hominem attack on Corsi, The Washington Post editorialized that he is "an expert at misrepresentation." One of its columnists cast Corsi among "the goons," called his writings "paranoid and delusional" and demeaned him as "just another visitor from the outer fringe if he had not ... slimed Kerry's exemplary record as a Swift boat commander in Vietnam" with "allegations" the columnist says "were discredited." Contrary to that columnist's contention, Corsi's Unfit for Command has not been "discredited" except in the mainstream media's wishful thinking, as explained in To Set the Record Straight: How Swift Boat Veterans, POWs and the New Media Defeated John Kerry (2008). (See "Metro Books," October 2004 and March 2005.)

In contrast to the Post's ad hominem attacks, Corsi's Obama Nation actually analyzes the candidate's autobiographical Dreams from My Father: A Story of Race and Inheritance (1995) and The Audacity of Hope: Thoughts on Reclaiming the American Dream (2006). Corsi then compares those self-narratives with other information about Obama. Although Corsi challenges Obama's self-narratives, he also dismisses some spurious charges made elsewhere against Obama. Moreover, much of Corsi's commentary is about current issues, not Obama's past.

The central question Corsi raises about Obama is whether, as the Times phrased it, he is "a stealth radical liberal." Even if Corsi's book has some factual errors (he has dismissed the critic's charges as "nitpicking"), it contains enough confirmed information about Obama and his affiliations to suggest that, indeed, he is "a stealth radical liberal."

One affiliation arises from Obama's work as a Chicago community organizer. He was hired by a disciple of Saul Alinsky, a Chicago radical and author of Reville for Radicals (1946) and Rules for Radicals (1971). As a community organizer, Obama was aware of Alinsky's rules for community organizers, such as subterfuge and aggression. After ingratiating himself in the community, an organizer is to become "an abrasive agent to rub raw the resentments of the people of the community" and "to fan latent hostilities of many of the people to the point of overt expression." Once the community is "whipped up to a fighting pitch," the community organizer steers its members to confrontation and "direct action." Underlying Alinsky's rules is his goal of socialism, and one rule is to use "change" as a euphemism for socialism. Of course, Obama may not share Alinsky's underlying goal, and he may have abandoned the Alinsky model upon pursuing elective politics.

A second affiliation spanned the past 20 years, when Obama belonged to a church that advocates black liberation theology. A combination of black-power separatism and Marxist liberation theology, it emerged from James H. Cone's A Black Theory of Liberation (1970). Even after the controversies over some of his sermons, Obama's former pastor publicly praised Cone and black liberation theology. Obama may have belonged to the church without ascribing to black liberation theology, and he is not accountable for the words of his former pastor. But his 20-year affiliation with black liberation theology is an appropriate subject for scrutiny.

Third is Obama's affiliation, for over a decade, with Bill Ayers. A Marxist and leader of the New Left Weather Underground, Ayers and his wife, Bernadine Dohrn, led bombings in the 1970s at the New York police headquarters, the Capitol, the Pentagon and elsewhere, and he admits that he "cased the White House." They were fugitives for years, but because of procedural improprieties they were not prosecuted for the bombings. Exclaimed Ayers: "Guilty as hell, free as a bird."

Obama described Ayers as just "some guy who lives in my neighborhood." But, among other connections, Obama served with Ayers on the board of the Woods Fund, a Chicago grant-maker. And Obama became chairman of the board of the Chicago Annenberg Challenge, a radical school reform effort organized by Ayers, at Ayers' request and served with Ayers on his board for several years, including 2001. That year, Ayers published his memoir, Fugitive Days, promoted it with a photograph of himself standing on
by Philip van Vleck

TRAIN WRECK OF GENRES ON TAINTRADIO

Let's talk alternative radio.

With the advent of radio deregulation in the 1980s, various corporate entities gobbled up dozens of commercial radio stations, streamlined playlists and focused on profit margins. The result is in our midst — commercial radio stations manned by blabby, lightweight deejays, spinning tunes they had no voice in picking for whom? I have no idea. I don't know anyone who listens to commercial radio anymore.

A further incentive to dig for alternative radio has been supplied by the steadily increasing presence of banal, self-serving talk radio programs. It's a more chatter-less music trend that is as prevalent on Public Radio as it is on the commercial stations.

When it comes to listening to music on the radio, I go with WKNC, North Carolina State's student radio station. I listen to Shaw University radio and NCCU's station, and the classical music station, WCPE. I'm as likely as not to stream my iPod through my car's sound system, and in the last couple years I'm also listening to Internet radio. Indeed, the Internet is my access to Duke's student station, WXDU.

Internet radio is a concept that's coming to life in a big way. The future of this medium is impossible to predict at this point, but for now it's out there and it's accessible, and it's surely a viable alternative to the monotony of commercial radio.

A duo of Triangle-area radio guys — Dave Tilley and Bob Rogers — have taken the Internet radio plunge. Tilley has been hosting a program on WXDU for 19 years. Rogers did 20 years at Shaw University radio, and prior to that worked in commercial radio from San Diego to Houston to Raleigh. Together they've logged thousands of hours on the airwaves, and now they've put together a very compelling Internet radio station — taintradio — available 24/7 via www.taintradio.org.

I sat down with Tilley and Rogers to acquire a better understanding of what motivated them to undertake this project and just exactly what's going on with taintradio, music-wise.

Tilley began by acknowledging that the origin of taintradio is "a long and twisted path." He explained that: "We started talking about putting together a late-night, syndicated radio program — that was our goal. We wanted to be different from similar programs — a real blend of different types of music, not nailing down whether work, or whatever, were pretty substantial, plus you have to convince the gatekeepers [program directors] to take your program and play it.

"After a few years of working on this, we came to the conclusion that maybe it would be more fun if we just had our own radio station. It might be a little bit more work, but we could be the gatekeepers."

Rogers noted that: "The landscape has changed. I've been in radio since the mid-'60s; I started in commercial radio. I got out of it in the 1980s at the time of deregulation. I mean, they got what they wished for and, basically, game over. I got out then because I didn't want to work for a large corporation. I've been on my own since then."

Tilley observed that he's a long-standing fan of public radio and college radio. He recognizes, however, that listening options are expanding every day.

"Most people nowadays would rather listen to their own music, or music their
friends have turned them on to,” he said. “And then there’s the Internet, which is becoming more and more popular. It used to be that you had to sit in front of your computer to listen to Internet radio. Now, however, we have boxes that look like radios but they’re really Internet radios. Soon we’ll have Internet radio in our cars, and right now you can listen to Internet radio on your iPhone. Things are definitely changing.”

There’s certainly plenty of truth in these observations. The ways in which we may entertain ourselves — from film to music to video — have multiplied at an amazing rate in the last decade. Radio, like every other medium, is challenged like never before to hold on to its audience.

Listeners who have a one-dimensional perspective on music may well be content with a commercial station’s Top 40 format or Nashville country programming. Listeners who enjoy a multiplicity of genres, however, have gravitated to college radio, Internet radio or their iPods. “The most uninteresting thing in the world is listening to somebody present music who didn’t pick the music,” Rogers noted. “If that deejay isn’t making those decisions, I’m not interested — I don’t want to hear him.”

“If someone’s not excited about the music they’re playing, you can’t expect them to do a good show,” Tilley added. “It won’t come across the airwaves and give you the feeling they’re stoked about what they’re presenting — that they’re knowledgeable and enthusiastic.”

When it came to creating programs for taintradio, Tilley and Rogers were solely concerned with finding deejays who met the knowledgeable, enthusiastic, stoked criteria. Their vision was essentially to facilitate the musical groove of others.

“When we started talking about doing this thing,” Tilley said, “we didn’t want to set up a system whereby we become The Man and tell other people what they have to do or not do. We want people to produce programs on the air that they’re cranked-up about. The best way to achieve that end is to give our producers the freedom to create what they want.”

“We’ve recruited between 15 and 20 people to do radio shows for taintradio,” Rogers noted, “and not once have we ever asked them what they were going to do with their show. We consider that an improper question. If the mindset is there, if the heart is there, I don’t give a damn what they do. That’s not my business. It’s a train wreck of genres on taintradio.”

A closer look at this train wreck reveals that, indeed, the taintradio format is best described as anarchy on the airwaves.

Some of the taint deejays will hit you with a consistent vibe. John Bouille, for instance, formerly of Shaw University radio, is doing a righteous funk program titled “The Groove Merchant.” Mitchell Feldman, who lives another life as a jazz publicist, is doing a program titled “Cruisin’ with Abdul,” and his playlist includes the Dave Holland Sextet, Pancho Sanchez, Aaron Parks, and Portinho Trio, i.e., various milestones in modern jazz, often with a Latin tilt.

Other deejays are all over the genre map. London-based deejay Barry Marshall-Everitt is playing everything from Woody Guthrie to T-model Ford to The Felice Brothers. Jereann King and Pearl Shelby Sharpe, on their program “Underground Railroad Love,” are lost in space somewhere between Fela Kuti, Don Byron and John Lee Hooker. Deejay Barry Portier sees no problem in mixing Led Zeppelin with Miles Davis, Alison Krauss, Traffic, Moby and Frank Sinatra.

Any music fan whose idea of tasty music is not confined to some cozy niche, please note that Messrs. Tilley and Rogers have your next adventure online at www.taintradio.org. Next month, more Internet radio news: Comboland, the compilation of ’80s Triangle musicians created by the old Spectator, is now available at www.live365.com — enter key word Comboland.

**DISCOLOGY**

**BB King: One Kind Favor (Geffen)**

Well, it’s BB, so you’re safe in assuming that it’s a good blues album. It is, however, significantly beyond a good blues disc. BB has tracked a dozen tunes in what is an elemental electric blues state of mind. The songs are a mix of originals and stellar covers — new recordings with that classic BB feel. Take “My Love Is Down” for instance. BB’s vocal is awesome, his guitar is tasty, the horn section is in the pocket, and that cat on the piano is Dr. John. Check the cover of “See That My Grave Is Kept Clean.” Players often treat this tune in a downtempo manner. BB steps it up a couple of notches, however. The rhythm section cops a shuffling rhythm that feels like old North Mississippi fife and drum music, and BB lays down a pair of solos that are smooth as can be. Add a tuba to this number and bands could play it in the streets of New Orleans when returning from funerals. Also note the righteous, juke-joint vibe of BB’s cover of John Lee Hooker’s “Blues Before Sunrise.” That’s Dr. John on the piano again. This is a blues masterpiece from an artist who could be taking it easy, basking in his glory. Instead he’s put the hammer down on another dozen tunes for our listening pleasure.  

The Art Institute of Raleigh-Durham opened a new facility at The American Tobacco Campus. The new facility includes design studios, art labs, lecture halls and culinary kitchens currently under construction. Programs of study include interior design, graphic design, fashion marketing and management, culinary arts, Web design, and interactive media. Go to www.artinstitutes.edu/raleigh-durham for more information.

Catherine Williams, Molly Rohde, Martha Richardson, Cindy Jones and Sarah Proctor of Raleigh have opened Studio 1 2 3 in the location of the former Red Pin in Seaboard Station offering furniture and design-related items for sale, studio painting and plans for various workshops. A furniture painting class is scheduled for Oct. 21, 22 and 23. The new facility is located at 123 Seaboard Ave., 919-600-8051.

Tony Award-winning theater and film star Billy Crudup will receive this year's Playmaker Distinguished Achievement Award on Nov. 1 at the 21st annual PlayMakers Ball at The University of North Carolina at Chapel Hill.

Carolina Grip, a new production equipment rental company is now providing grip/lighting equipment, transportation and production crews to clients in the Carolinas and Virginia. The new Durham-based company is a division of MindWorks Multimedia, an interactive multimedia video production company that offers custom e-learning development, audio and video pod cast creation, Web content development, and broadcast quality video production. For more information, visit www.mwwmm.com.

Dominion Realty Partners, LLC, developers of the condo project atop the RBC Bank Tower in downtown Raleigh, is breaking ground on the development of The Genworth Building, a 134,152-square-foot, eco-friendly building for Genworth's mortgage insurance business, a division of Genworth Financial, Inc. Go to www.dominionrealtypartnersllc.com for more information.

Duke Raleigh Hospital has been nationally ranked in the "100 Best Places to Work in Healthcare" by Modern Healthcare magazine. The complete list will be published in a special supplement issue of the magazine on Oct. 27. A gala will also be held to honor this year’s winners on Wednesday, Oct. 29, in Chicago.

Kwame Anthony Appiah, a philosopher and leading ethics scholar at Princeton University, will speak at 7 p.m. Oct. 2 in the Hanes Art Center auditorium at The University of North Carolina at Chapel Hill on the subject "Where is The West?" as part of the John W. Pope Lecture in Renewing the Western Tradition series in the UNC College of Arts and Sciences.

Kim Price, North Carolina Bankers Association chairman, and Thad Woodard, North Carolina Bankers Association president and chief executive officer, presented North Carolina National Guard Adjutant General, Maj. Gen. William E. Ingram Jr. and North Carolina Air National Guard Comdr. Brig. Gen. Iwan Clontz with a $25,000 check for the North Carolina National Guard Soldiers and Airmen Assistance Fund. The money was collected during the “Salute to Our North Carolina Troops” festivities in Raleigh in April. The fund helps Guard members and their families pay unexpected expenses while a soldier or airman is activated or deployed.

The Harold H. Bate Foundation has awarded the North Carolina Coastal Federation a $50,000 grant to conduct environmental education programs in Craven, Pamlico and Jones counties. The Federation will work with 225 students over the coming school year to construct wetland nurseries and rain gardens on school grounds and to create oyster habitats. Go to www.nccoast.org for more information.

Mary Jo and Dick Bell of Atlantic Beach, NC, recently donated 14 works of art by the late AB Jackson to the North Carolina Central University Art Museum in Durham. The donation includes watercolors, pastels, charcoal and acrylic works.

The pieces, part of the couple’s personal art collection, is valued at $194,000, according to a professional appraisal by Joseph Rowand of Somerhill Gallery in Durham.

"The Bells' gift is the largest gift in the history of the museum, and we are absolutely delighted," said Kenneth Rodgers, museum director.

The son of an Irish mother and black father, Jackson earned two art degrees from Yale in the mid-1950s. He taught art for 10 years at Norfolk State before joining Old Dominion as a full professor and the school's first black faculty member. He died in 1981 at the age of 55.

For more information on the NCCU Art Museum, go to web.nccu.edu/artmuseum.

Apex First Development and The Villages of Apex won Best Master-Planned Community of the Year for the state of North Carolina on Sept. 10 at the 2008 STARS Awards Gala held in Charlotte, presented annually by the North Carolina Homebuilders Association to recognize marketing excellence. The Villages of Apex also won first place for Best Logo, Best Brochure and Best TV commercial. Go to www.TheVillagesofApex.com for more information.

APPOINTMENTS

Joan Siefert Rose, formerly general manager of North Carolina Public Radio, has been appointed president of the Council for Entrepreneurial Development (CED).

Penny Prichard, Wake Tech instructor and department head in Culinary Technology and Hotel/Restaurant Management, has been tapped to lead a statewide overhaul of Culinary and Hospitality programs in North Carolina's community colleges. The Hospitality Curriculum Improvement Project (CIP) is funded by the North Carolina Community College System (NCCCS).

The North Carolina Technology Association (NCTA) has named Brooks Raiford as the organization's new president. Raiford's background includes experience in government relations, business development and operational management.

Wake Tech President Dr. Stephen C. Scott was named President of the Year by The North Carolina State Board of Community Colleges, the group's highest honor for a community college president.
BEWARE THE MAN BEHIND OBAMA

Paul Theroux is an excellent travel writer. But he is also an example of the calcification of Old Left doctrine that never seems to break and disappear in the euphemistic dustbin of history. In *Ghost Train to the Eastern Star,* his latest adventure, Theroux revisits his 1973 journey from London to the Far East and back through Russia. And everywhere he travels, he oozes the same anti-American vitriol that welled up within his soul on his first trip during the heady days of the Student Movement and the Vietnam War. Unsuspecting victims from Budapest to Uzbekistan to India to Cambodia are regaled with the devastations of the Bush administration and America in general.

In Vietnam, Theroux hits his stride: “It was possible to see in the photographs that one of the aims of the American generals was to flatten Vietnam, to burn it to the ground in order to flush out the Viet Cong — the fury, the revenge, the despair, the irrationality, the nihilism that possesses the demoralized warrior when he sees there is no way out. And we failed.” I’d say Theroux failed too. It’s all evil if it’s American, but the underlying point is that nothing changes for people like Theroux — and abusing the facts of history is OK if the cause is righteous.

He reaches his apogee of anti-American angst in Russia. In response to a sadly typical recounting of torture, slave labor and murder under the Soviets by an elderly Russian, Theroux offers: “The paradox is that at exactly the same time — the 1930s — we had McCarthy in the US persecuting people for sympathizing with the Soviet Union.” America with McCarthy in full throat hardly compares to the 20 million murders under the Soviet Union, except to people like Theroux.

And there are plenty of people like Theroux still around, mainly on campus and in the arts and media — and certainly he and his ilk are welcome to their views. The problem is their mind-set never alters, no matter the course of human events. Vietnam is finally under the microscope of history, and the American side is receiving the credence it deserves — for example the excellent book *Triumph Forsaken* by Mark Moyar that draws on newly declassified documents to present a full account of American motives and strategy.

And the collapse of the Soviet Union and the documents now available certainly put the lie to the idealism of the Left. And as for McCarthy, it turns out not only was he correct that the US government was riddled with Soviet spies in the ’30s, ’40s and ’50s, the senator from Wisconsin actually undershot the number by the hundreds. And now Morton Sobell — arrested with Julius and Ethel Rosenberg and sentenced to 19 years in prison — confessed only last month that they were all indeed guilty of stealing atomic secrets for the Soviets. As the innocence of the Rosenbergs is a cardinal truth to the Left, you’d think one of them would own up and throw in the towel.

Alas, they won’t and like Theroux are disingenuously unrepentant as their world view crumbles and their heroes collapse under scrutiny. That’s why the Left has no credibility. They do have tenacity, but of the obsessive-compulsive variety — a political insanity that no amount of treatment can alter. And like their heroes of the old Communist regimes, those who don’t agree with their rigid views — and refuse “re-education” — are banished from their lives.

That’s why Barack Obama worries me. He is a homunculus patched together by the self-same Left, using damaged and discredited parts strewn along the pathways of recent history. And who is the Frankensteins lurking behind Obama and his strident wife Michelle? The despicable and dangerous Bill Ayers, the leader of the Weather Underground domestic terror gang of the late ’60s and early ’70s.

Ayers got off for his various crimes — the kind we now use water-boarding to extract confessions about — yet he still hates America, calling it “evil and racist.” And he has, of course, no remorse for his views while all around him everything he believes in has collapsed in the light of reality. Like many of his fellow travelers from the earliest days of the Comintern, he has left the company of informed people who can challenge his views and infiltrated the educational system in order to manipulate the behavior of children to create the socialist mind-sets of tomorrow. He and his outrageous wife and fellow radical Bernadine Dohrn both enjoy sinecures — he at the University of Illinois-Chicago and she at the Northwestern School of Law — where they continue their crimes against the country that nurtures them.

Ayers enlisted Obama in his intrigues to use foundation grants to set up school programs to propagandize kids and social outreach schemes to influence neighborhood political campaigns. Thus, while Obama is an attractive candidate on the surface, underneath he is a creation of the discredited radical Left, the stealth weapon to resurrect the doctrines of a system that disparages the individual and, in its extreme manifestations as communism, murdered 100 million people in 75 years.

I realize things are tough in the capitalist world today, but the answer isn’t Barack Obama, the spokesman for the discredited manifesto of the Left.

NOTES FROM LA-LA LAND

We need Pat McCrory in Raleigh. Bev Perdue is a good person and I like her, but after eight years of mismanagement and scandal during the Easley administration, change is needed, serious change that includes management skills to right the ship of state. Most every department in state government is suffering from staggering inefficiency. And it’s been deadly. Due to lack of controls at the State Parole Board, the beautiful and gifted Eve Carson was brutally murdered. That’s reason enough to bring in a new broom to sweep state government clean.

“You come down on vacation and go home on probation” is how one local put it describing police tyranny in the Morehead City-Atlantic Beach community. Everyone’s talking about it: kids being ripped out of cabs for breathalyzer tests; cops hidden in every nook and cranny; tickets issued for marginal infractions; and the overall sense you aren’t welcome there anymore. And this is the beach, where people go to relax — and pay for all the town services with purchases and property taxes. Go to www.metronc.com and click on my online-only column Between Issues and read what happened to me.

(Read commentary by Bernie Reeves in his Between Issues column online at www.metronc.com.)
Escape To The City, Instead Of From I

Five minutes to museums, galleries, elegant dining and theaters. Ten minutes to the office.

This is Renaissance Park, where traditional neighborhood living meets the best that a trendy, urban center has to offer.

Renaissance Park is conveniently located near downtown Raleigh, at the intersection of South Wilmington Street and Tryon Road. This highly-desirable community is comprised of townhomes, single-family and custom homes in traditional Federal, Colonial and Georgian styles of architecture, blending the best of downtown life with a traditional neighborhood setting. In addition to 49 acres of open space, residents enjoy the most luxurious of amenities, including a business center, pool, tennis courts, miles of tree-lined sidewalks and tranquil pocket parks.

For more community information, visit Metro.RenaissancePark.com or call 919.779.1277.

Directions:
Take Dawson St. heading away from Downtown. Continue on S. Saunders St. and merge on S. Wilmington St. Continue for one mile. Turn right on Tryon Rd., then right on Junction Blvd.

Townhomes from the $140s | Single-family homes from the $250s | Custom Homes from the $300s to $400s

Signature Communities. Ideal Opportunities. Wakefield Development Company | Search Communities at WakeDev.com/NewHomes
Historic Perspective, Inspired Living

Five Points' most desirable inside-the-beltline address, the Oaks at Fallon Park blends the amenities of a traditional neighborhood with easy accessibility to a trendy urban center. This exclusive new-home neighborhood in Raleigh's historic district offers a neighborhood clubhouse and pool, playground, tree-lined streets and custom homes from the area's premier builder team.

VISIT OUR PARADE HOMES

Metro.OaksatFallonPark.com