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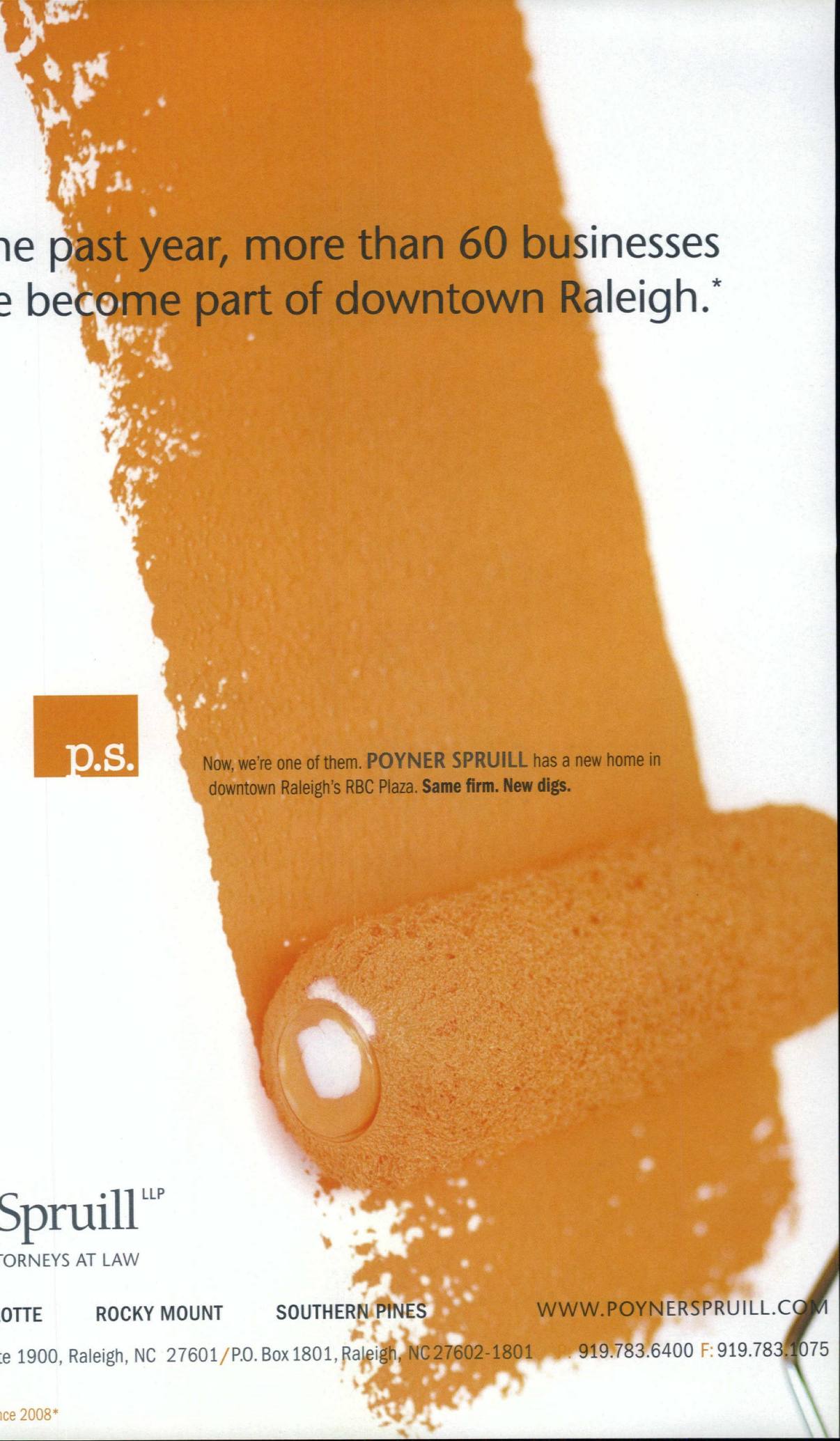
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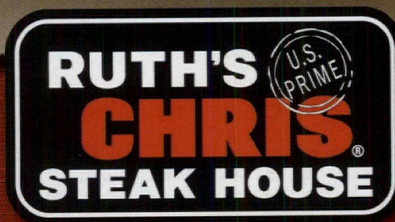
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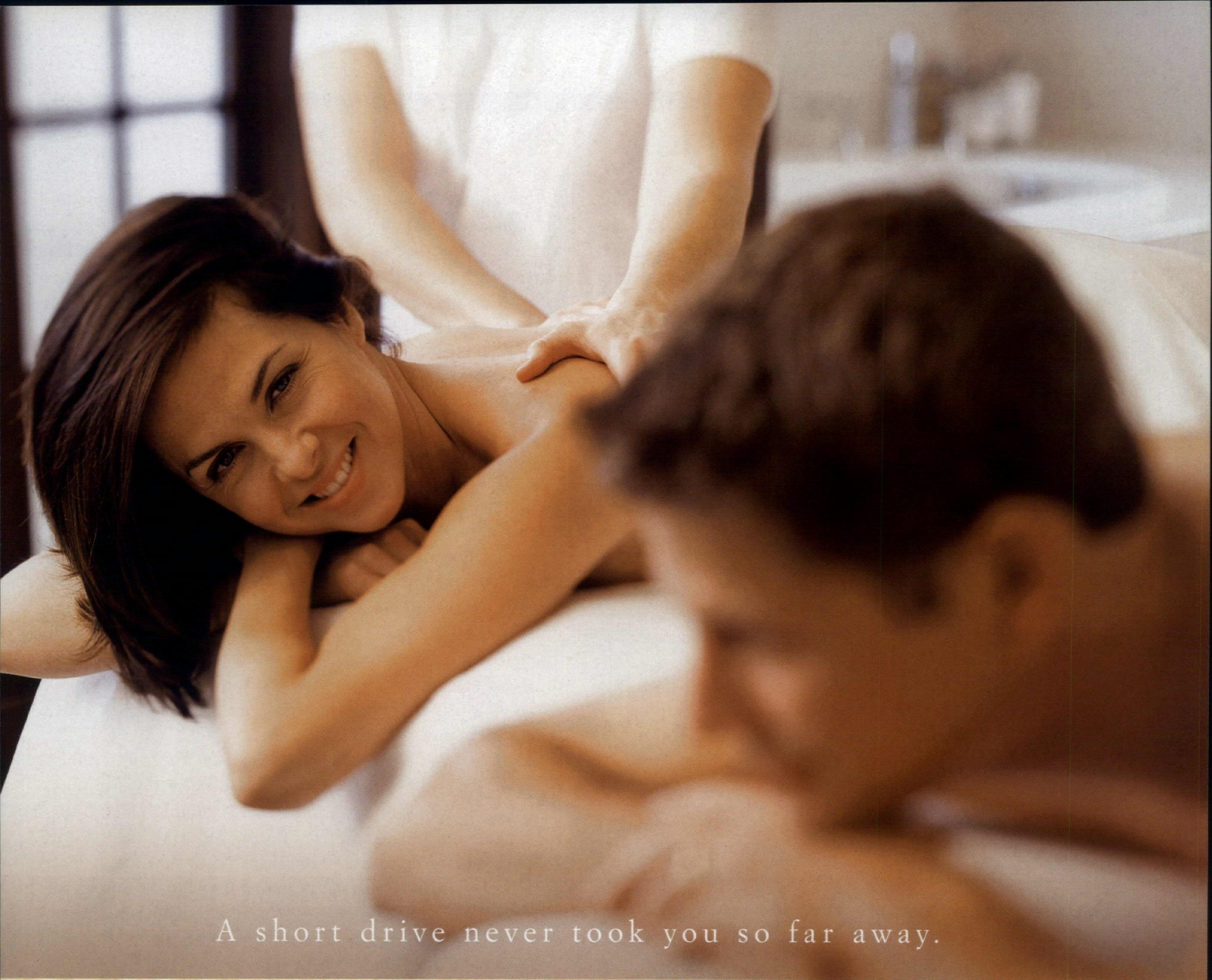
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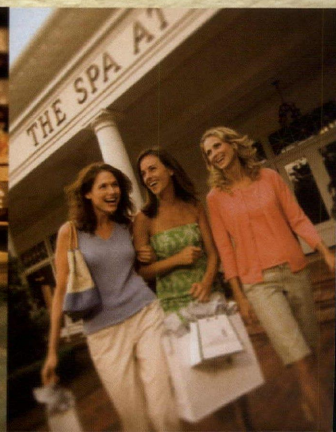
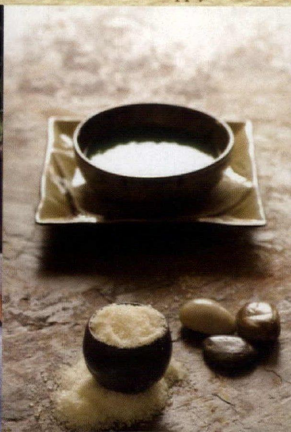
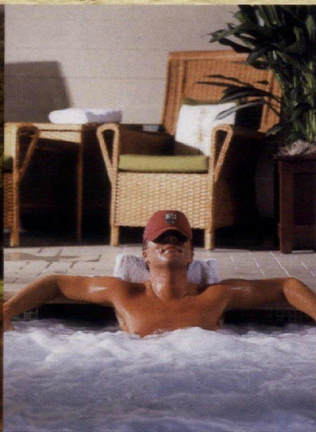
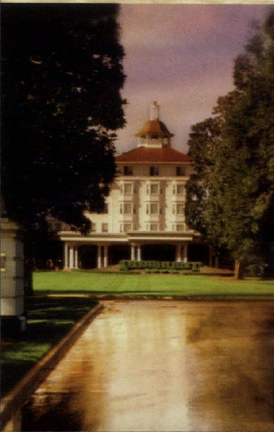
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ROCK OF AGES

Multi-generational fits *Metro* — a term borrowed from the folks at North Hills and Drucker & Falk who are creating the The Cardinal assisted living facility in Midtown Raleigh sited in the North Hills complex. The idea is that all ages are welcomed, from the retired to school kids to all in between.

In our business, it's a challenge to achieve this inclusive state due to pressures on the media to deliver narrow age groups. The problem is content becomes fragmented and regimented to specialized interests and subjects, causing the culture to lose its group identity. Television programming is decidedly stratified and narrow so that families and individuals are relegated to their own world only. Our collective heritage is sacrificed.



The Cardinal

Not at *Metro*, and this issue is another example of our purpose to provide readers with a feel for the community — a through the looking-glass image of us all.

The 16-page special section on The Cardinal communicates to all ages. As does *Metro's* annual Education Report, this edition focusing on subjects of wide interest across a broad spectrum: a piece by education expert George Leef on how technology could be creating the “dumbest generation”; the truth about college prep courses (of critical interest to parents and kids); a look at the new autobiography by Howard Lee, the chairman of the NC State Board of Education by Arch T. Allen; and a most interesting and uplifting story by Senior Writer Liza Roberts about the efforts of one dedicated teacher to address the gang problem in Durham by providing a special school that keeps kids off the street.

All ages are interested in health issues, and in our quarterly medical report, Tony Vecchione masterfully explains how treatment is being transformed by new technology — and how new sources of online information provide answers to complicated questions.

Same goes for architecture and the design of our lives — age is not a factor. Snuggled in Raleigh's Historic Oakwood, Diane Lea visits Eve Williamson's charming cottage — laden with family treasures — and her lovingly tended surrounding garden.

The movies are another ageless cultural phenomenon, and the man considered the top critic in the US for serious film makes his first appearance in *Metro* in this issue. Godfrey Cheshire started with me at the old *Spectator* in 1978 and contributed until 1997. Since then, he has gone on to win honors and praise from the top of the film world, writing from his home base in New York City. And Godfrey is now a filmmaker. His documentary film *Moving Midway* (go to www.movingmidway.com), released nationally in September, has received high praise from *The New York Times*, *The Village Voice*, *New York Magazine*, the *LA Times*, the *Chicago Tribune*, and Roger Ebert. Godfrey will write for us each month, delivering the latest information from the film world and continued coverage beginning in December on the *Metro* Web site at www.metroinc.com.

Sure enough another ageless subject pops up in this issue. Music Critic Philip van Vleck covers Comboland Radio, a new Internet radio station named for a project created by none other than Godfrey Cheshire in 1985 to take the unique music by Triangle area bands to the UK and Europe. It's an archivist dream to have preserved on one compilation the truly outstanding pop and rock music produced right here in the rockin' '80s. This is indeed great music for all ages.

Just when you think there couldn't be any more to say about the great barbecue debate that engages all North Carolinians, husband and wife team John and Dale Reed publish *Holy Smoke*, the biggest and most complete offering yet on the history, disagreements and the uneasy consensus on this cosmic subject. Carroll Leggett keys off this important offering to dig even deeper and visit with the Keeper of the Flame of the state's barbecue tradition in Ayden, NC. Fine food and fine reading for all ages.

Food Editor Moreton Neal makes a respectful nod to *Holy Smoke* on her way to examining why cookbooks are great gifts and useful sources for seasonal feasting — if you know what to buy. Moreton knows, and she goes the extra mile to make your choices easy. As does Wine Critic Barbara Ensrud by selecting the best wines for holiday food — with a North Carolina twist.

Jim Leutze turns to politics here at Election Eve; Louis St. Lewis visits the NC State Fair and comes back impressed with the painting pig; Art Taylor catches up on the latest in important fiction offerings; Maury Jefferson offers the latest in fashion news in the region; and Mary Ward Boerner selects the best of the best events cranking up during the upcoming holiday season.

And make use of the first of two seasonal gift guides. We work hard to select options that will save you time and anxiety.

As usual, the Letters column is active and opinionated; and Secrets of State and Eyes Only are laden with interesting news — for all ages.

In January 2009, *Metro* enters its 10th year, and the celebration will be joyous. Look out for special monthly features on the cities and towns in the region, wrapping up with a special look at the North Carolina coast ... advertisers, make your plans now.

Despite the economic issues let's all be thankful this month...

—Bernie Reeves, Editor & Publisher



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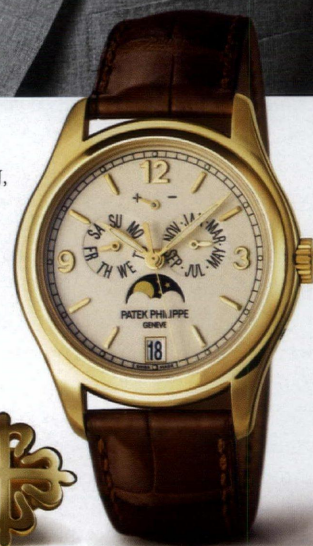
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OLD FEELING FADING AT CRYSTAL COAST

I very rarely, if ever, send responses to articles and issues, but I had to commend Bernie Reeves on his Atlantic Beach piece (My Usual Charming Self — “Notes From La-La Land” — October 2008 issue).

Actually one of the issues I did speak out on was just what you mention regarding the absurd property re-evaluations and tax issue. I stood and expressed my concerns of pricing at the top of a market and that a correction was beginning as the appreciation rates were just too inflated.

On the police complaints — my wife and I continue to hear of the same police issues with friends and innocent people leaving a store or restaurant with family just driving home. At least with you they did not gather two and three cars deep as they usually do.

I've been going to AB since 1978, and my family has maintained ownership since. You speak volumes about the lack of a sense the town demonstrates in understanding a big portion of their economic base. All of us who have made this beach our second home have wanted improvements and have been patient for them. The feelings you've described are real and growing. I hope town leaders listen and get in tune.

Coming over the bridge has always been something special for my family, and the tradition continues with my 8-year-old daughter. That sense of relaxation as you put it is fading!

Via the Internet

CORRECTION

The North Carolina's 2009 Inaugural Ball Events were listed with the incorrect dates in the October Social Calendar. The event will run Jan. 9-10 rather than Feb. 9-10 as we stated. Visit www.ncgovernorsball.org for more information.

RUARK TO MAKE JOURNALISM HALL OF FAME

It was good to see Robert Ruark looking over his typewriter on the cover of the October 2008 *Metro* in the feature story by Bill Morris. The Robert Ruark Society is grateful for the attention you have given one of North Carolina's notable writers. You are helping us lead the charge to bring the writer and his works to readers and the literary community.

And more good news: It is most appropriate that following your article, Ruark has been

Carolina School of Journalism Hall of Fame — another feather in all our caps!

Lou Johanson
Raleigh

(Editor's Note: According to Speed Hallman of the UNC School of Journalism, Ruark will be accepted in the Hall of Fame in January 2009 and inducted in April 2009 by a committee composed of current inductees and members of the Journalism School faculty.)

HARMFUL TO THE NATION

I resent Bernie Reeves' leftist parallels to Barack Obama (“The Man Behind Obama” — My Usual Charming Self — October 2008 issue). The books that he references are interesting in nature, but the fact remains that being too far in either direction, left or right, is harmful for our nation. I am afraid that comparing Obama to a far leftist with “no credibility” justifies where you stand on this spectrum.

Thomas Jefferson said that we MUST superintend our government. With that said, you must realize that our constitution allows people the right to speculate on the motives that create our foreign policy. There will always be differences of opinion. Just because people believe in diplomacy first doesn't make them weak, or so far to the left that they are communists. Things are not that clear cut.

I guess you would call me a Leftist because I welcome a truly intelligent mind to run our country for the first time in eight years. Obama may just be “as good as it gets.” His intentions offer diplomatic elements that benefit the evolution of mankind. The Bill Ayers association is just a pathetic fact deployment to link Obama to an irrational mindset of the '70s.

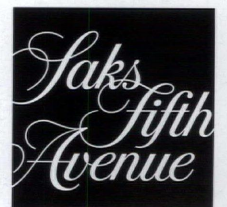
Obama does not share the '70s ideals of this man's political reform, just as I am sure that your John McCain doesn't share the implications warranted by the Keating Five. Obama is more in favor of government intervention, which is undeniably necessary to protect the majority of Americans against the evils of an ungarded financial system.

So what if he is in favor of some social programs? This would be money well spent as compared to Iraq or the billions in bailouts spent with taxpayer money.

If your right wing keeps up the imperialist journey, we are destined to become the

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to develop our own country's resources and talent than try to globalize our not quite perfect democracy?

If you want and love war so much just drop your bomb on the Russians, the whole Middle East and all of Asia. There you and your right wing have won! Go McCain!

PS: I am not black and I did not vote for Hillary. I am just an independent who is more fearful of right wing conservatives than the Islamic radicals. The right wing will bring us down faster than the radicals.

Lynn Sprufera
Raleigh

HONORABLE MEN

I moved to Raleigh about four years ago and started getting your magazine. I have enjoyed the many articles about Raleigh, the Triangle and Eastern NC, its restaurants, buildings and many festivals. I never thought of your magazine as being "political." But your printing of Bernie Reeves' article ("The Man Behind Obama," October 2008 issue) was disappointing. I found it ironic that a man so far 'right' could criticize people so far left without seeing both positions are wrong. I believe both McCain and Obama are honorable men and care about our country. They

should be judged on their positions.

As far as your magazine goes, I wish you would go back to what you do best. Or if you want to take a political position, do it in an editorial and not hide behind Bernie Reeves' article.

Charles Schnitzlein
Raleigh

(Editor's Note: My column is clearly an editorial and has been published regularly in Metro since our founding in 1999.)

INSULTING COLUMN ON OBAMA

I just read the column by Bernie Reeves about "The Man Behind Obama" (My Usual Charming Self — October 2008 issue). I think it is absolutely insulting to publish his right-wing views linking Barack Obama in the same article with Communists and terrorists.

He may well be the next president of the United States. He deserves more respect. There is a smear campaign going on with the McCain-Palin ticket, and I find it disgusting that Reeves is in the gutter now with his comments.

He can say that the Democrats are left wing, but I am a conservative Democrat who does not appreciate his views. The right wing also has an unalterable, frantic view of politics, which shows in his article. McCain is a war hero, but he is not the right person for the next presidency. Obama has the leadership and calmness about the economy and the war in Iraq. My opinion of Metro Magazine has just been lowered because of this article.

Beth Lynch
Raleigh, NC

HATE AMERICA CROWD

I just read the piece by Bernie Reeves ("The Man Behind Obama") in the October 2008 issue. I just want to say that I like his style and message. I worry about the hate America crowd. They spat on us in the '60s, and they now control the media.

Thanks for being there.

Bob Matulonis
Holly Springs, NC

ANNENBERG AND AYERS

Per "The Man Behind Obama" essay by Bernie Reeves in the October 2008 issue: Walter Annenberg, a lifelong Republican and former ambassador, who was appointed by Presidents Nixon and Reagan, funded an ambitious program to reform urban education in many cities in the mid-1990s. Bill Ayers

was an important member of the group that developed and wrote the grant proposal to the Annenberg Foundation.

Anonymous
Via the Internet

THANKS TO MORETON — FROM UTAH

Moreton Neal's article on NC food trends (Metro, October 2008) has given me a shot in the arm so to speak. I am a devout foodie and love both dining out and entertaining at home.

So when I got the news I will be relocating to NC in six weeks, I agreed with trepidation. Visions of fried everything and overflowing pans of mac 'n cheese were swirling my head. "Help!" I thought, "I can't live in a gastro-nomic void where batter fried everything is the specialty of the house — my body AND my cardiologist would scold me for sure!"

Bravo Moreton! I can exhale now and return to packing for the upcoming life adventure. I am moving to Fayetteville, (from Utah) so if you have any suggestions on eateries (casual to fine dining) please pass them along to me. I am going in there blind and would love to have an insider's suggestion. I am amenable to any cuisine.

Again thanks for the great article, and I look forward to checking out some of the establishments listed. I also look forward to reading more of Moreton's work once I am relocated.

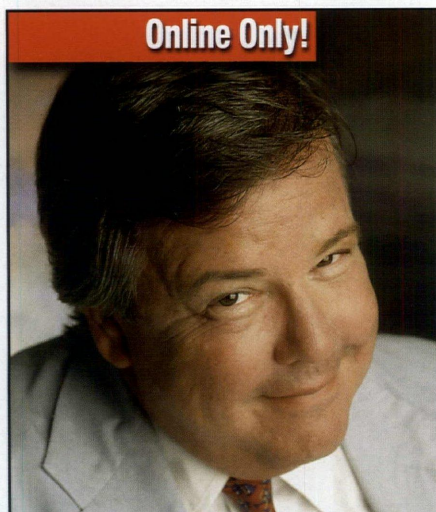
Ann Walsh
Midvale, Utah

TRUFFLES IN BACK YARD

I enjoyed Moreton Neal's article on food trends (Metro October 2008 issue). However, I wanted to let you know that truffles have been in your "back yard" and across the state since 1992. I represent Garland Truffles from Hillsborough, NC, the company that sold Susan Rice the 11 acres of trees she currently has planted. We also are project managers for an NC Tobacco Trust Fund grant that supplied 50 tobacco farmers with trees. There are also many other growers scattered across North Carolina, Virginia, Tennessee and Kentucky.

So glad also that you mentioned Loco-Pops. They work very hard to create a delicious popsicle, and we have her making a vanilla bean truffle pop for us!

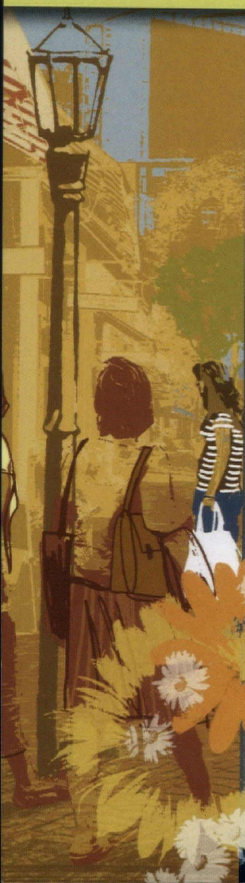
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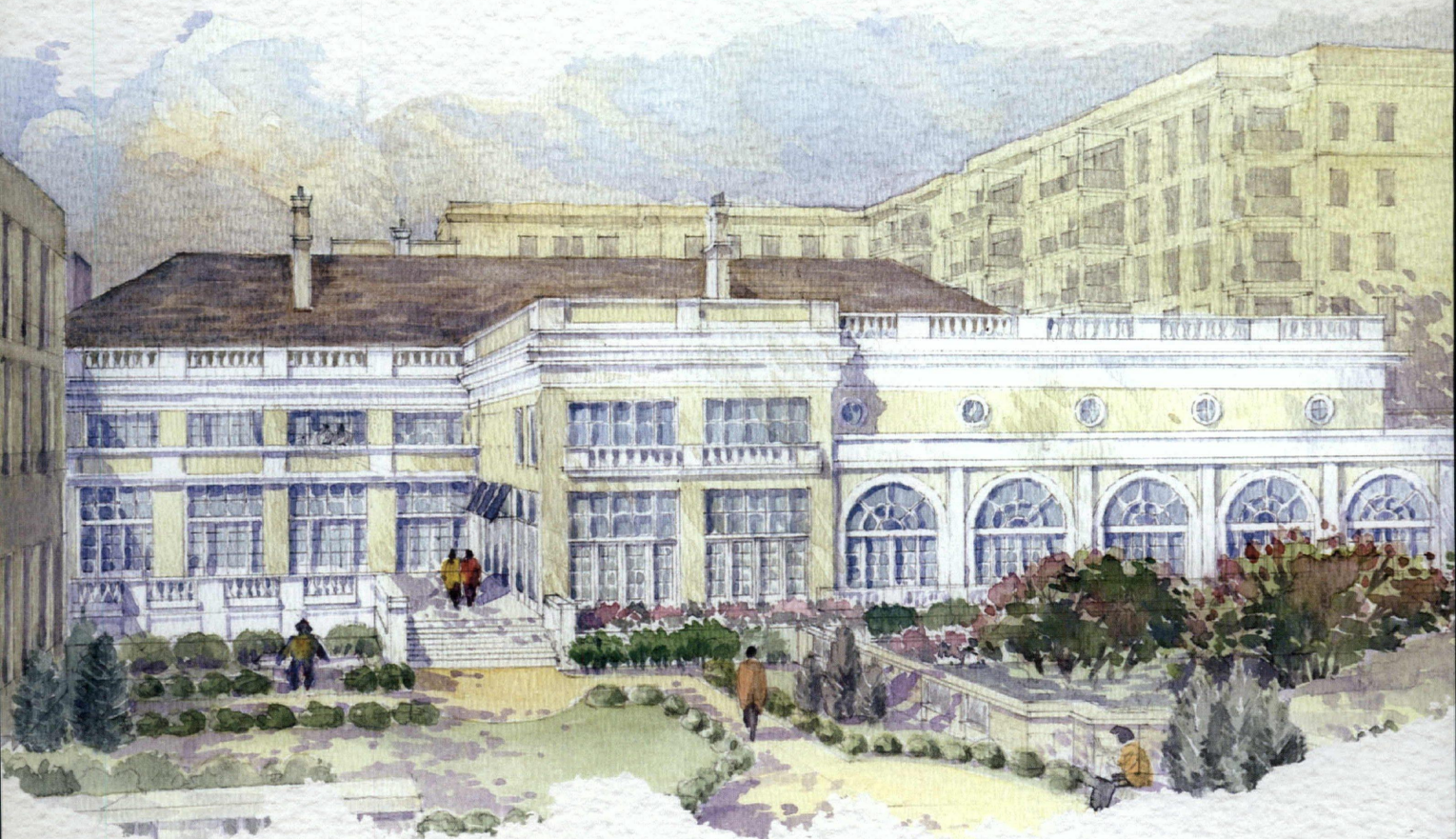


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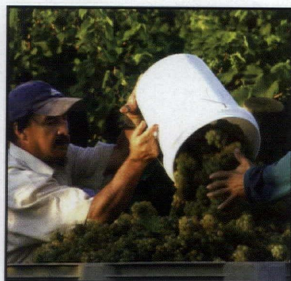


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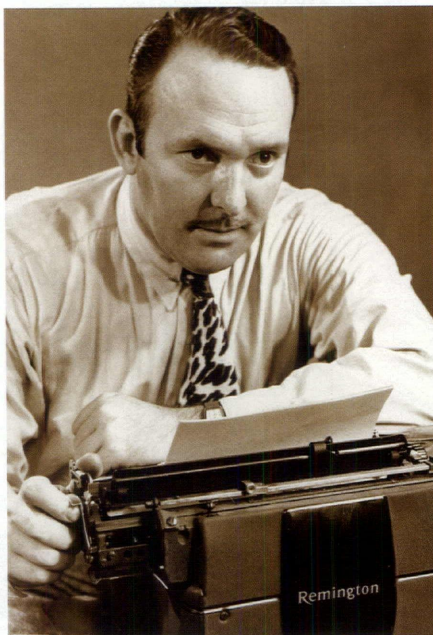


SECRETS OF STATE

Finally, Robert Ruark Gains Hall of Fame

Turns out the feature article on Robert Ruark in the October 2008 *Metro* was well-timed. According to Speed Hallman of the UNC School of Journalism, the North Carolina literary legend will be accepted into the Journalism Hall of Fame in January 2009 and inducted the following April.

The *Metro* article by Bill Morris noted that Ruark was one of the state's most famous writers — penning significant books, including *Something of Value* and *Uhuru* about the Mau Mau rebellion in Kenya in the mid-1950s; top-selling novels *Poor No More* and *The Honey Badger*; and the endearing *The Old Man and the Boy* about growing up in Southport, NC, where he developed his love of hunting and fishing. The hard-drinking and outspoken Ruark contributed dozens of magazine articles on outdoor life with occasional forays into



bare-knuckled political opinion.

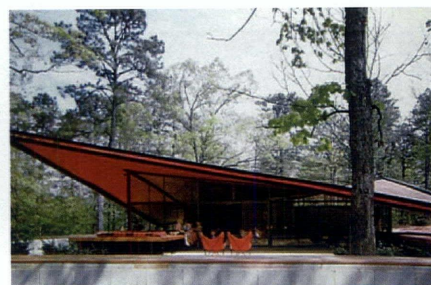
Called the “poor man’s Hemingway” for his pieces on big game hunting and his love of bullfighting, Ruark spent most of his life in Spain where he died at the age of 49. His induction into the Hall of Fame came

about from efforts by the Robert Ruark Society, founded by UNC alumnus and Ruark friend Jim Cheatham. Go to www.metronc.com to access the Robert Ruark feature by Bill Morris.

— Bernie Reeves

Saving “Cool Houses” In The Triangle

George Smart, editor of the architectural Web site Triangle Modernist Houses, received a Gertrude S. Carraway Award of Merit from Preservation North Carolina at



ceremonies in October 2008 for demonstrating an outstanding commitment to promoting historic preservation by cataloguing online and providing tours of mod-



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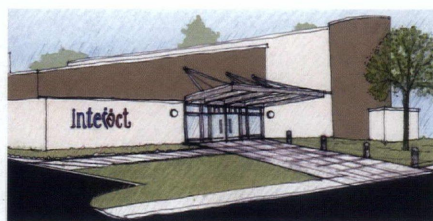
ernist homes in the Triangle region. The awards, given since 1974, are named in honor of the late Dr. Gertrude S. Carraway, a New Bern historian and preservationist.

According to Smart, "We have more modernist houses ('cool houses,' he calls them) than anywhere else in the US, with the exception of Los Angeles, New Canaan, CT, and Chicago. Because of the School of Design at North Carolina State University, modernist style grew and flourished here from the late 1940s to the early 1970s. It is an artistic tragedy that many of these houses are being torn down."

Drawing on public records, published reports, interviews and followers of the Web site, Triangle Modernist Homes provides detail on 118 architects with over 2000 photographs of nearly 500 rarely seen homes. Go to www.trianglemodernsit-houses.com for more. **MM**

Interact To Open Innovative New Facility

Interact will soon open a new Family Safety and Empowerment Center on



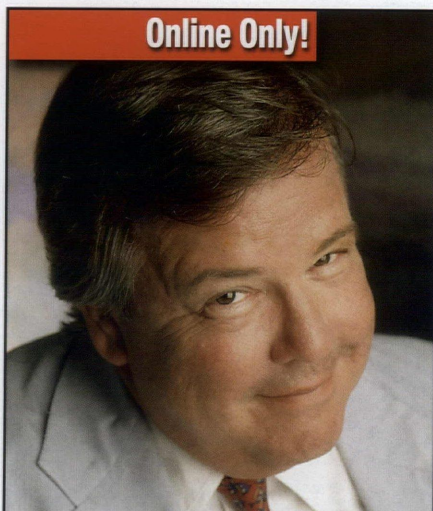
Oberlin Road in Raleigh for families affected by domestic violence and rape/sexual

assault via the Family Empowerment Model that brings together community service providers to begin addressing multiple, long-term family needs.

Additionally, for the first time, Interact will house nine other community agencies in its headquarters to provide wraparound services in substance abuse, mental health disorders, legal assistance, vocational train-



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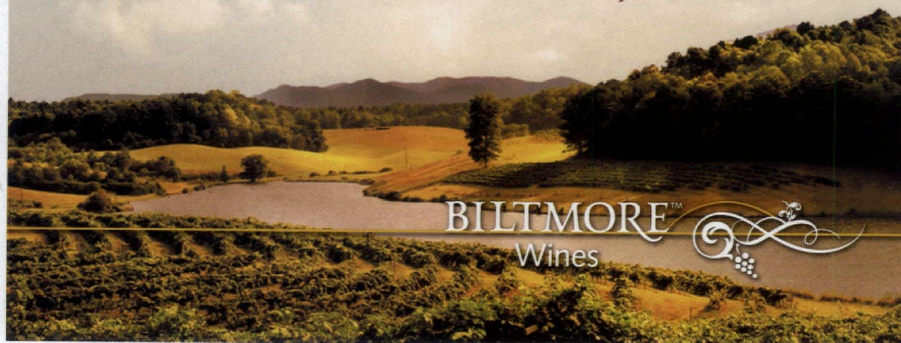


Bernie Reeves writes
Between Issues
at www.metronc.com

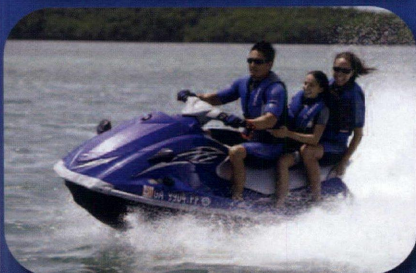
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ing and medical care under one roof.

Interact's Family Safety and Empowerment Center will also house Pass It On 2, the agency's second upscale thrift store in Wake County selling women's and children's clothing. To learn more about Interact's project, visit www.interactofwake.org. **MM**

Winter in Scotland

Scotland's Kinloch Lodge, at the foot of Kinloch Hill on the shoreline of the Isle of Skye — the highland home of Claire and Godfrey Macdonald, is offering winter



packages for individuals and groups from December 2008 through March 2009 with rates starting at approximately \$199 per person that include three-nights' accommodation, a gourmet five-course dinner, Scottish breakfast daily, and complimentary lunch or afternoon tea for one day. On Jan. 25 in celebration of poet Robert Burns' Night, the property will host a traditional haggis feast for guests.

For more information on The Lodge, visit www.kinloch-lodge.co.uk. **MM**

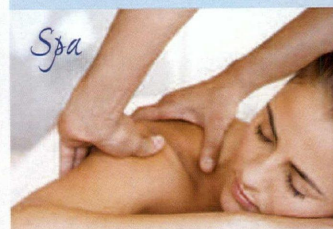
Marshall Scholars Briefed At British Embassy In Washington

To celebrate the winners of the 2008 Marshall Scholarship competition, Dr. Theodore H. Leinbaugh, OBE of UNC-Chapel Hill, arranged speakers for the pre-departure program at the British Embassy in Washington, DC, earlier this fall for the newest Marshall Scholars, hosted by Britain's Ambassador to the United States, Sir Nigel Sheinwald.

Speakers included William J. Burns,



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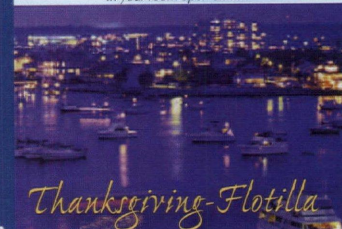
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Under Secretary of State; Peter R. Orszag, director of the Congressional Budget Office; Bruce Babbitt, former Secretary of the Interior under President Clinton and former governor of Arizona; Ambassador Anthony Quainton, former US Ambassador to Peru, Kuwait, Nicaragua and the Central African Republic and former Coordinator for Counterterrorism, Deputy Inspector General, Assistant Secretary of State for Diplomatic Security, and Director General of the Foreign Service.

Leinbaugh, the creator of the annual September speaker series for the Marshall Scholars, has arranged briefings at the State Department and on Capitol Hill in conjunction with the Embassy gathering since 2001. Leinbaugh serves on the British Ambassador's Advisory Council, the Marshall Selection Committee based at the British Consulate General's Office in Atlanta and the Board of Directors of the Association of Marshall Scholars.

Established in 1953, the Marshall Scholarships are an expression of Britain's

gratitude for economic assistance received through the Marshall Plan after World War II and reflect Gen. George C. Marshall's vision of a close and intimate accord between Britain and the US. Valued at about \$40,000 annually, the scholarships cover tuition, books, travel and living expenses for at least two years of graduate study in

Britain. Previous winners include Supreme Court Justice Stephen Breyer; Ray Dolby, inventor of the Dolby sound system; Tom Friedman, foreign affairs columnist for *The New York Times*; and former Duke University President Nan Keohane. For more information on the Marshall Scholarship, visit www.marshallscholarship.org. **MM**



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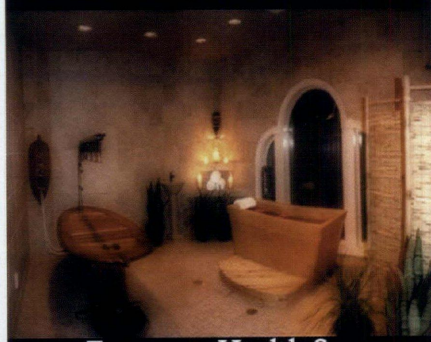
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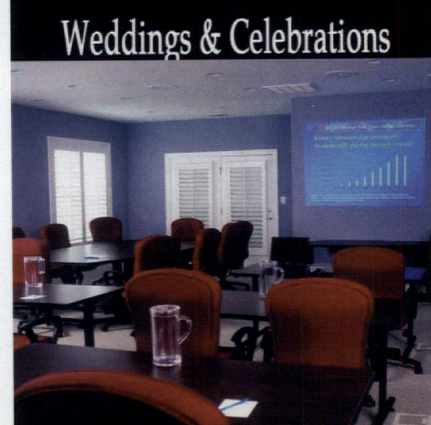
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McNulty's Chutney:

A FAMILY TREASURE LIVES ON

by Liza Roberts

What's in a recipe? Most of the time, it's a set of instructions, a list of ingredients, a means to an end. But a family recipe is often much more than that. Here in the South especially, a family recipe can serve as a cultural legacy, linking one generation to the traditions of the last; a nurturing inheritance so parents can feed their children the same dishes they loved at their own grandmother's table.



Carolyn Johnson

So what happens when a recipe is threatened with extinction? What if a family chutney recipe that made two generations of women famous in their hometown of Lexington, NC — a recipe honed and tweaked and perfected over 50 years, handed out in countless be-ribboned jars at Christmastime and served with pride at family gatherings — can't find its torch-carrier in the next generation?

"I couldn't do it," says Raleigh resident Carolyn Johnson, the daughter of chutney-recipe-perfector Margot Walser and the granddaughter of chutney-recipe-creator Margaret McNulty Walser. "I'm not a gourmet cook. And I didn't have the patience."

The recipe is not for the faint of heart. Made from seven different kinds of fruit chopped to a uniform size, the concoction is laboriously stirred in an elbow-swallowing pot as it bubbles on the stove with vinegar, brown

sugar and a secret blend of spices, then carefully spooned — all seven fruits must make their way into each jar in equal proportions — into containers for giving and storing.

It's a family tradition that Margot, Johnson's 74-year-old mother, has maintained for 35 years. "I've always made it and given it," Margot says. "My mother-in-law made it for lots and lots of years, and when she died, I thought: This has to carry on. Over the years, I've changed it ... I've added far, far, far more ginger ... it is pretty popular, and each year my list is longer and longer."

But this past summer, as Margot was beginning to tire of the hard work involved in chutney-making, it was becoming clear that daughter Carolyn wasn't eager to continue it herself. Margot came to a sad realization: "When I die," she told her daughter, "this is not going to go on."

Johnson heard her mother's lament not as an admonition, but as a challenge, and one she wanted to take on: "I said, mom, we're going to solve this problem."

Problem Solved

Johnson's solution was purely 21st century: outsource the work. Get a bottling facility to make and jar the chutney and, as not-quite-an-afterthought, become entrepreneurs in the process.

"I never would have thought of that in a million years," her mother says today. "Then I thought: Why not? It was just a lark. We had nothing to lose."

The mother-daughter team made a shopping list for hundreds of pounds of fruit: peaches and nectarines, plums and apples and grapes, pineapple, golden raisins, and onions too. They dusted off the family crest and used it to design a label, and drove to Bobbee's Bottling Co. in Louisburg, NC.

"They had a 50-gallon cauldron, which was a little bit frightening," Margot recalls. As she watched two men stand high upon a platform to stir the chutney with what looked like canoe paddles, shielding their eyes from clouds of vinegar-laced steam, Margot was nervous. What if something went wrong with the much-expanded recipe? What if the boiling

heat of their cauldron — much hotter than she cooked it at home — changed the texture, the taste, the color? “We would have an awful lot of something we didn’t much want.”

That wasn’t about to happen with Margot directing the show, Johnson says. “Only mom knew when to put in everything in its special order. She’s a real perfectionist. They would look at her, and she would say: ‘Time for the plums. Time for the grapes. Time for the spices.’”

The bottling company suggested an ingredient switch or two, but Margot wouldn’t hear of it. “That wouldn’t be my chutney,” she told them. The results, several hours later, were a revelation. The chutney not only tasted just like her own, Margot says, but it was, in some impossible-to-pinpoint way, even better. “Maybe it was because they cooked it at a higher temperature,” she muses. Or maybe it was relief.

Later that day, the pair drove off with 650 jars of McNulty’s Chutney, labeled and ready for sale; a giddy excitement for what they’d pulled off, and no business plan whatsoever.

They weren’t worried: “We knew that people needed to taste it, and that once people tasted it, they would be sold,” Johnson says. She pulled out a jar of the gold-colored condiment and offered it up on the spot. It is zesty, sweet and tastes homemade. She lists all of the ways the chutney can be served: with cheese and crackers, with rice, with curry, with roast beef and chicken and fish and pork. “With anything.”

Southern Hospitality

Johnson had anticipated it would be easy selling the chutney simply based on its taste, but she hadn’t predicted so many people would be willing to taste it, or imagined the warm embrace she and her mother would receive from every shop and restaurant they contacted.

“I am overwhelmed by the Southern hospitality we’ve received, and I’m a born Southerner,” Johnson says. “I haven’t had one person close a door on me. I am overwhelmed, and I have been rejuvenated by Southern hospitality.”

In its first month on the market, McNulty’s Chutney has been picked up by eight vendors, including The Angus Barn, and has nearly sold out of its initial production run.

Plans are afoot for a second chutney — a slightly different version for the holidays — and Johnson has dreams of expanding into other products as well. But most of all, she says, she wants to keep enjoying this unexpected experience with her mother.

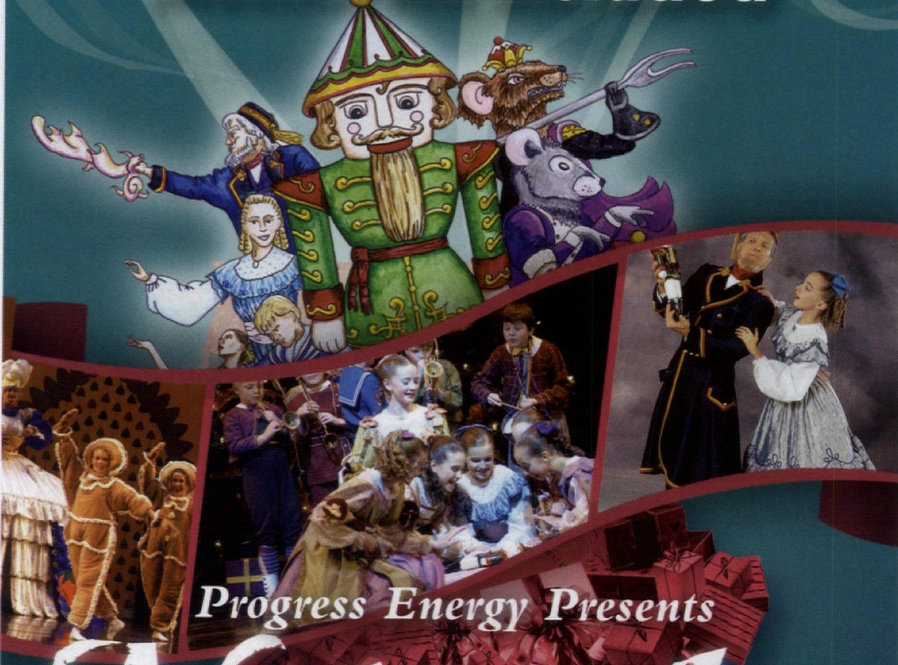
“At 74, for my mother to do this, to become an entrepreneur ... it’s been the greatest adventure. Being in business with my

mother is a blast. And she’s having the time of her life.”

McNulty’s Chutney is available in Raleigh at The Angus Barn, NoFo at the Pig, Briggs Hardware, and the North Carolina Museum of History; in Banner Elk, NC, at Yum Yums; in Winston-Salem at the Golden Apple; in Lexington at the Bob Timberlake Gallery; and online at www.southernthings.com. **MM**

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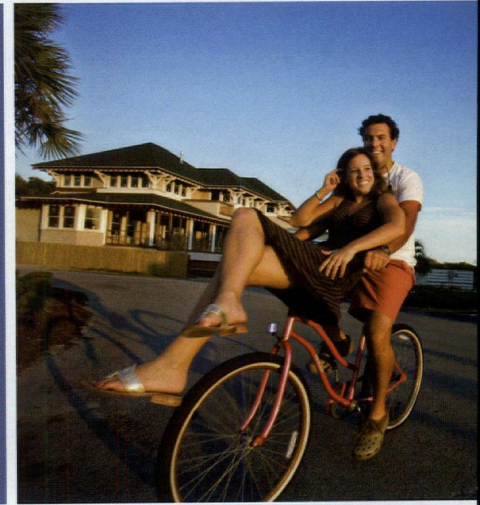
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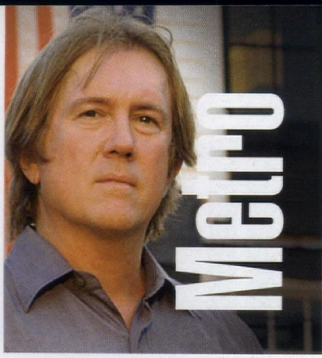
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Cheshire on Film

by Godfrey Cheshire

Just Like Starting Over:

NOTED CRITIC AND NOW FILMMAKER GODFREY CHESHIRE JOINS METRO

Thirty years ago this month, the first issue of *Spectator Magazine* was published. A tabloid-format alternative weekly that looked at the Raleigh-Durham-Chapel Hill area as a uniquely flavorful combination of Southern and cosmopolitan, *Spectator* quickly became a cultural fixture in the Triangle and eventually represented many things to many people. To me, it was one thing above all: my launch as a film critic.

Even at the time, this seemed strangely fortuitous. I had been fascinated not only by film, but also by things written about film as long as I could remember and had written my first film reviews as a high school student in 1968. A decade later, wandering around Europe in archetypal post-college backpacker fashion, I decided in a sudden flash of inspiration (or delirium) that I wanted to become a film critic. Professionally.

That's usually the way I tell the story, with a quick segue to the moment a few months later when, back in Raleigh with traveling resources depleted, I meet Bernie Reeves at Brantley's Drugstore, hear his dream of starting a cool, *Village Voice*-like weekly for the Triangle, and sign on as his first arts editor and film critic. ("Bernie had no money, and I had no credentials. We were a perfect match," is how I generally sum it up.)

But this leaves out something. What I was really thinking, back when I made that life-altering decision back in the early months of 1978, was that I would establish myself as a film critic, then leap the fence into filmmaking — much as my heroes in the French New Wave had done. Wildly improbable perhaps, but at least there were precedents.

For over two decades, the second part of that dream fell by the wayside. I forgot it, for a simple reason: I was having fun. For a dozen years I worked to learn my craft while trying to share with Triangle readers my enthusiasms for phenomena including New German Cinema and new American directors such as Ross McElwee, Jim Jarmusch and David Lynch.

In 1991, I moved to New York City, found an apartment in Greenwich Village and resumed the kind of globe-trotting I'd largely given up when I went to work for Bernie. But this time I was seeing the world as a film critic. Writing for publications that included *The New York Times*, *Variety*, *Interview* and *Film Comment*, I covered international festivals such as Cannes, Toronto and Sundance, and visited Beijing, Taipei, Hong Kong and Tehran investigating the revitalized cinemas of China and Iran.

During all of this, however, I continued writing for Triangle publications. My reviews appeared in *Spectator* until 1998 and in *The Independent Weekly* (which subsequently bought and absorbed *Spectator*) for a decade thereafter. The reason I retained my North Carolina affiliations was that I liked continuing the conversation with the readership I had when I started out; it was a way of keeping in touch with home base.

With this article, that conversation enters a new phase as I rejoin the indefatigable Bernie, my original editor-publisher, in the pages of *Metro*. The focus of this monthly column will sometimes be individual films or filmmakers, sometimes issues or trends in the world of film that interest me. Beginning in November, I will also post reviews of current and upcoming movies on *Metro's* Web site.

The new venue for my criticism comes at a time of changing circumstances that entail a changed perspective for me as a critic. In September, my first film, the documentary *Moving Midway*, was released nationally. While this event gave me the odd sensation of suddenly being under the microscopes of other critics (thankfully, most of their assessments were favorable), it also struck me as a crucial juncture. No, I hadn't morphed into a "former film critic," as some writers had it. But I had become a "filmmaker-critic," with the former term perhaps inevitably taking precedence.

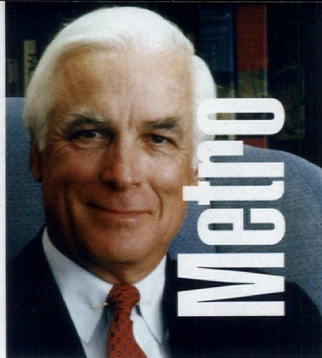
I've often been asked recently what I

learned as a filmmaker that I hadn't understood as a critic. For one thing, I'm now entirely convinced that no filmmaker really knows what he's got until his film is in front of an audience. Critics tend to impute to directors an almost godlike degree of intentionality and foresight, as if every effect in a movie can be planned and predicted. In reality, before a film meets its public all its effects are essentially hypothetical. Only the audience makes them real, turning intended meaning into actual meaning — or not. Filmmakers can only do their best and hope that the gods of audience empathy and understanding smile on them.

There's more than one kind of mystery involved in this process. On my film, a number of things happened that strike me now as well-nigh miraculous. At the moment I was trying to figure out how to deal with the issue of slavery, a letter to *The New York Times* led me to Dr. Robert Hinton, an NYU professor of African-American studies whose grandfather had been born a slave at our family's plantation and who agreed to come aboard as my chief collaborator. Two years later, another chance event led us to discover an African-American branch of my family that I'd been searching for unavailingly.

The odds against these and other improbable happenstances — which proved absolutely crucial to my film's final shape — were no doubt something like several trillion to one. Who deserves credit for them? Certainly not me. I had the odd sensation that I wasn't *directing* but was *being directed*. The film didn't come *from* me but *through* me.

The first film I ever gave a full-length review to, back in 1968, was *2001: A Space Odyssey*. I didn't write "Stanley Kubrick's" before the film's title just now because I'm not sure if Kubrick created *2001's* strange monolith or if it created him. All I know is that I begin this new phase of writing about film with the same emotions that propelled me to try reviewing *2001*: a mix of awe and wonder at cinema's ineffable power. **MM**



Editor-at-Large

by Jim Leutze

WHAT WILL TOMORROW BRING?

By the time this article appears, the election will be only days away. At this point, it appears as though Barack Obama will be the winner, but anything can happen. Along with “anything,” I must admit to a haunting fear that some nut will take the future into his own hands. It’s not for nothing that the Secret Service assigned Obama a security detail in 2007. This danger is heightened as the rhetoric about “Barack Hussein Obama” and his “paling around with terrorists” has whipped partisan crowds into frenzies. Whether fair or not, I think most would say that this tactic of feeding fear and loathing, and possibly something much worse, is reckless. If Obama survives the election, all opinion leaders in this country must unite in preemptive condemnation of vigilante justice. Political assassination is too frequent in our history to ignore.

If we get past this issue, and I pray that we shall, whoever wins the election is going to be facing a deeply divided country beset by problems. An added difficulty is that it looks as though the tide of public opinion may sweep into office a number of fresh-faced legislators. Specifically, in the House, some woefully unprepared Democrats, who became nominees when it seemed unlikely they’d win, will replace legislators who were, at least, seasoned. In other words, in a legislative landslide we may throw out the good, as well as the bad, and replace them with the unprepared. In the Senate, the Democrats better be careful what they wish for — they may get a veto-proof majority and thereby total responsibility for the legislative process. “Oh my, you mean nobody else to blame?”

The problems facing the country and the new administration are the most daunting of any time since the end of World War II. In foreign policy, we will be scaling down the Iraq War and God hope that those who think we’ve won are right. My guess is that we see light at the end of the tunnel, but it may be a train. Once our military is gone, I think we’ll see some pretty ugly score-settling along with some nasty pushing and shoving over control of oil revenues, particularly with the Kurds. Then there is Afghanistan where the British commander has announced that the war is un-winnable. Whether right or wrong, Afghanistan is the cen-

tral front in the war on terrorism, and we best not lose. Next is Pakistan, which is intimately connected with the Afghan situation. Indeed, the Pakistani intelligence service may be abetting the Taliban and possibly Al-Qaeda. The Pakistanis already have the bomb, and radicals can easily get the upper hand there if we don’t respect their territorial integrity. Then there is the nuclear wannabe Iran. Not much we can do about this in a positive way except to discourage the Israelis from bombing them and setting off an oil crisis.

In the larger foreign policy sense, we have to rebuild our alliances. Forget “my way or the highway,” we are finding we need friends in the war on terror (I do hope we find a new name), as well as when addressing other world problems. Among other things, foreigners are underwriting our debt.

And that brings me to, if not the largest, the most immediate problem — the economy. I’m not an economist, and I don’t feel competent to address the nuances of either how we got here or how we get out, but I do have some ideas based on my knowledge of history and human nature.

First, this is the end of the concept that caught our imagination in the 1980s that we could have it all and not pay for it. This was partly Adam Smith abetted by Ayn Rand. Smith believed that if everyone pursued their self interest, the “invisible hand” would assure that everyone prospered. No reason to pay taxes or supervise the market; the market would sort things out itself. “Voodoo economics” George HW Bush called it before he joined the Reagan Revolution. Rand (see *Atlas Shrugged*) was a Libertarian who distrusted all government. Unfortunately for us, one of her devotees, Alan Greenspan, was head of the Federal Reserve during much of the great party on Wall Street. Recently in a speech at Georgetown, he said that he never imagined that Wall Street would have acted dishonorably, thus perverting the operations of the market. What? Hadn’t he seen Gordon Gecko in *Wall Street* the movie?

We need to grow up and find some new, more responsible slogans. “No new taxes.” “Let’s shrink government to the size that we can drown it in the bathtub.” “Get government off my back.” And how could we have believed that

we could wage a war at the cost of \$10 billion a month and lower taxes? Were we nuts? As I wrote in this space about the North Carolina budget a couple of years ago, when referring to the state’s need for schools and infrastructure, “It’s Gonna Cost You” (*Metro*, Nov. 2004). Many didn’t agree with me then — we were going to “grow” ourselves into prosperity remember. Maybe they’ll believe me now.

Enough about the past. What does the new administration have to do once the panic has eased? Raise taxes and cut spending. Try that as a hangover cure. I know, there I go again — another tax and spend liberal. Well, I like to view myself as a moderate, and I will say, for the record, that for 16 years I ran multi-million dollar enterprises with never an audit exception or a charge of reckless spending.

A little math: The US budget is on the order of \$2.5 trillion. Our deficit at the end of the bailouts will be over \$1 trillion this year — our national debt on the order of \$12 trillion. Sixty percent of the budget is mandated, of which 10 percent goes to debt repayment (which will go up since that is calculated on the current \$500 billion deficit); the rest is Social Security, Medicare, veterans’ pensions, etc. The other 40 percent is “discretionary,” but 20 percent of that is defense and 5 percent is foreign aid and diplomatic missions overseas. That leaves 15 percent, which is really discretionary in our current budget. If my math is correct, that means roughly \$375 billion, which sounds like a lot of money. Umm, let’s see, to put it in perspective, the war in Iraq has already cost almost twice that (\$600 billion), the budget for the state of North Carolina is \$20 billion and we just voted a bailout package for \$700 billion.

So, what do we need to do? Fix our crumbling national infrastructure of roads,

bridges, sewers, rail lines, airports, power grids, etc. (30 percent of our bridges are “unsafe” or deteriorating). Improve our education system and educate more people to compete in an increasingly complex world. Innovate, including research and development in areas such as biotech, stem-cells and most importantly, alternative energy. Where is the money to come from? Prepare to pay more taxes. Is that going to test the mettle of the new Congress and the new president, you betcha. **MM**

On the Town

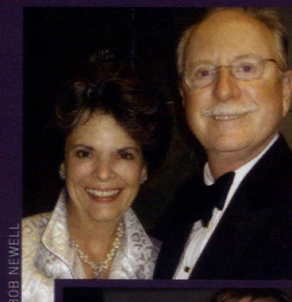
by Katie Poole

The 18th Annual Works of Heart, The Triangle's Art Auction Against AIDS

Progress Energy Theatre for Performing Arts
Raleigh, NC
October 11, 2008



(Left to Right) Auction organizers Adam Cave, Jacquelyn Clymore, Dan Williams, Bob Doster, and Melissa Cartwright. Paintings by Marriott Little and Jane Filer.



BOB NEVELL

Live Auction organizers Paul Otto and Betsy Anne Lumsden



LONNIE KEITH

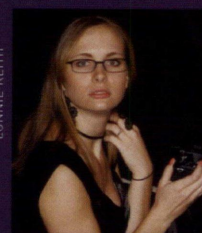
(Left to Right) Gaston Williams, Glenn Reed, artist Sean W. Byrne, Sylvain Laporte, Margot Reeve



Elaine Abdel-Khalik and John Cranford



Marilyn Forbes and Trish Holland



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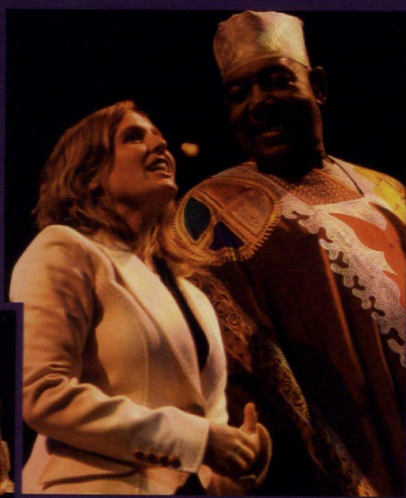
2008 Medal of Arts Awards

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Raleigh, NC
October 7th, 2008



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Medal of Arts recipient Chuck Davis dances with the African American Dance Ensemble at Tuesday's Ceremony.



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Tift Merritt and Chuck Davis thank the audience at the 2008 Raleigh Medal of Arts Awards.



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Lucy Daniels accepting the Medal of Arts award, while Raleigh Arts Commission Chair Brian Starkey and Vice Chair Laura Raynor look on.

The Dumbest Generation

Fading Intellectual Capacity America's Greatest Problem

by George Leef

Late in 2005, the government released the results of the most recent National Assessment of Adult Literacy (NAAL). The findings were dismal. Among college graduates, just 31 percent managed to score in the “proficient” range on prose literacy — for example, understanding a magazine article like this. The NAAL was last administered in 1992, with 40 percent scoring “proficient.” That is good evidence that our educational standards have been slipping in a particularly crucial field.

More evidence on our falling literacy came with the publication in December 2007 of a study by the National Endowment for the Arts, *To Read or Not to Read*. Summarizing its findings, NEA Chairman Dana Gioia wrote, “As Americans, especially younger Americans, read less, they read less well. Because they read less well, they have lower levels of academic achievement. ... With lower levels of reading and writing ability, people do less well in the job market. Poor reading skills correlate heavily with lack of employment, lower wages and fewer opportunities for advancement.”

Declining literacy is not just a harbinger of economic trouble, but also social and political issues. People who are poor readers are more apt to fall for foolish ideas about society and demagogic pitches from politicians.

Last May, a new book — *The Dumbest Generation* by Emory University English professor Mark Bauerlein — explained the decline in literacy by connecting it to our rapidly changing communications technology. Undoubtedly, the Internet and its spin-offs have improved life in many ways,

but Bauerlein also sees a serious downside.

Especially among younger Americans, the Internet has largely supplanted books and other traditional print sources of information. In our wired world, kids can remain in almost constant contact with their friends via cell phones and instant messaging. That means they can tune out parents and other adults who have a different — mature — perspective, and who might discourage the sloppy linguistic and mental patterns of adolescence and encourage them to read books.

Nowadays, teachers and professors find that many of their students are actually hostile to reading. They don't like doing it and often simply ignore their reading assignments. Retired University of Wisconsin history professor Thomas Reeves wrote of his students, “They have no intellectual life and see no need for one. They can talk about several things, including their jobs, television, sports and rock, but they are often baffled and irritated to hear from their professor that there is more to life. If that ‘more’ requires reading, they aren't interested.”

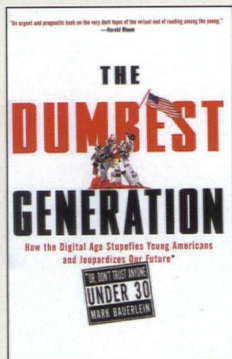
Of course, there have always been students who try to get out of their schoolwork, but the current anti-literacy epidemic has made matters much worse. Bauerlein explains that the style of reading that young people adopt from their Internet immersion is marked by very limited vocabulary, aversion to lengthy passages and “scanning” rather than close reading. Most Internet material is written with those habits in mind — quick, easy, chatty. A screen that's otherwise apt to be instantly deleted.

There is another anti-literacy trend that predates the Internet. Textbook publishers have been dumbing their products down for years, with lots of pictures and bullet points but less and less prose. Their largely correct assumption is that most students won't read a page if it has too many words. Consequently, when young Americans reach college and confront serious scholarly work, they mostly shy away. Here's a telling story. Cornell chose historian Garry Wills' book *Lincoln at Gettysburg* as its summer reading assignment for this year's incoming freshmen, but many students at this Ivy League school just gave up, calling it “dry,” “hard to understand” and “torture.”

We've had a generation of educational experts that has successfully peddled the notion that the most important function of schooling is to make children feel good about themselves. The Internet has compounded that by producing kids who have thin vocabularies and short attention spans. “The dumbest generation” isn't just a catchy book title. It captures what I believe to be America's most serious long-run problem — fading intellectual capacity.

Serious thinking depends on the ability to read and analyze difficult material. You can't really understand the thought behind the American Revolution if you can't read the Declaration of Independence. You'll never really understand what is wrong with Marxist economics unless you can read a book like *Socialism* by Ludwig von Mises. People whose reading ability is weak — and who click on past any written passage that's more than a sentence long — will never have more than a superficial comprehension of the world.

We can't get rid of the Internet, and I'm afraid that there is no way to reverse the



course of our "feel-good" educational philosophy with its feeble books. It is possible, however, for parents who want the best for their children to escape the tendrils of this educational kudzu. Two rules to follow: Start them reading early so they will enjoy books, and don't allow them to live on the Internet. **MM**

George Leef, a noted writer in the field of education and a regular Metro contributor, is Director of Research, John W. Pope Center for Higher Education Policy in Raleigh.

Real Education by Charles Murray

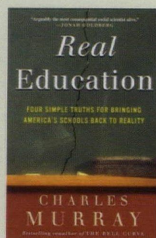
Charles Murray is a scholar known for his willingness to say controversial things, back them up with solid research, and then calmly deal with the firestorm of protest that comes from people who can't tolerate his rejection of conventional leftist views. His first big book, *Losing Ground*, made the case that welfare hurts the very people it's meant to help. Now he has done it again with his latest book, *Real Education*. It is certain to cause screaming in America's education establishment.

Most Americans are in a fog of wishful thinking about education, Murray argues. They are told (and want to believe) that every child is equally educable and that we can solve social inequalities by ensuring that nearly all of them complete high school and go on to earn college degrees.

Through our system, he says, "We are asking too much from those at the bottom, asking the wrong things from those in the middle and asking too little from those at the top."

Murray does a masterful job of debunking the idea that because college graduates have higher average earnings, we should try to put more kids through college.

Real Education is a radical book in the true sense of the word — it penetrates to the root of our under-performing, overly expensive education system.



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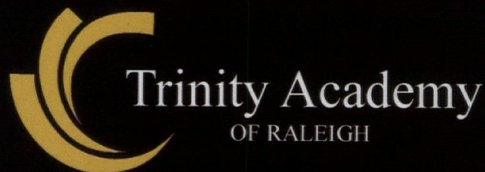
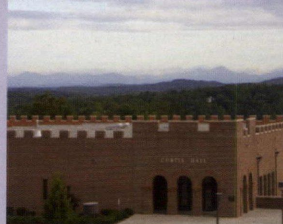
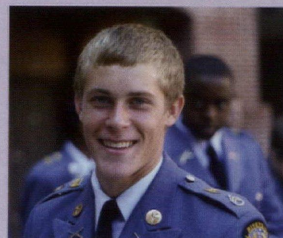
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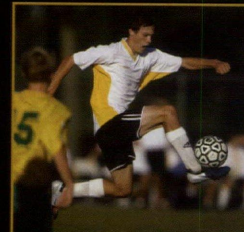
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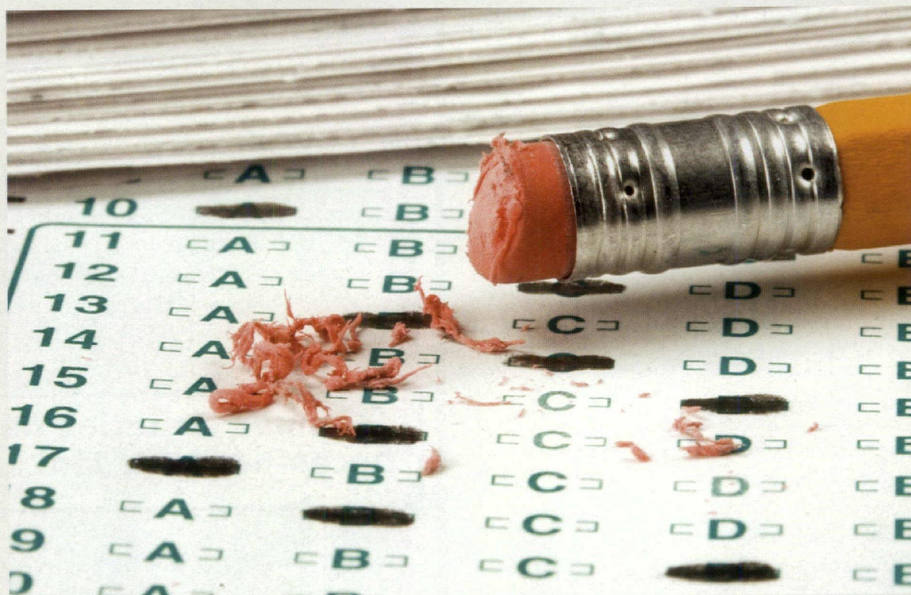
The Truth about Test Prep:

ARE YOU BEING SCAMMED?

by Nathan Allen

I've worked in the test prep and college admissions sector for almost 20 years. I've conducted R&D for standardized tests, marketing for colleges and testing companies, and directed operations for the biggest SAT prep company in the US. Here's the scoop.

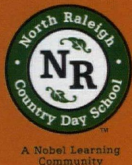
People in test prep know that the single greatest factor in determining whether a student or parent "likes" and "would recommend" a test prep course or tutor has nothing to do with score improvements. Recommend rates are tied to whether the student or parent (doesn't need to be both) likes the teacher. I've seen and conducted many studies that show that people rarely recommend (or don't recommend) a test prep program based on results. The problem is that recommendations and reputations depend much more on "likability" than actual results. And you're not paying for a friend; you're paying for points. So be



wary about choosing a test prep program based on a recommendation alone; investigate the important stuff. And here's what's

important:

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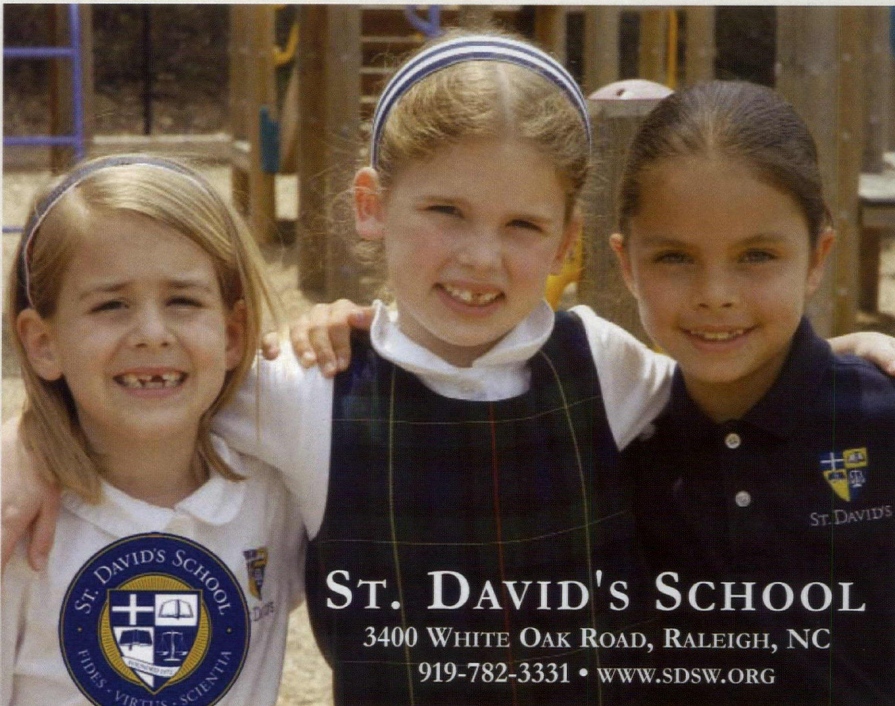
teacher — it's really what you're paying for. About 60 percent of all test prep materials are the same. And be wary of The Guarantee Scam. A few companies have offered a "money-back" guarantee that's really just a scam. The same goes for refunds. If their service is as good as their marketing claims it to be, then they won't be so concerned about offering prorated refunds.

The effectiveness of a teacher is partially determined by class size: a great teacher is less effective with 25 students than with eight students. Here's another secret: the fulcrum of profitability of every test prep company is "average class size." The cost of

The Princeton Review

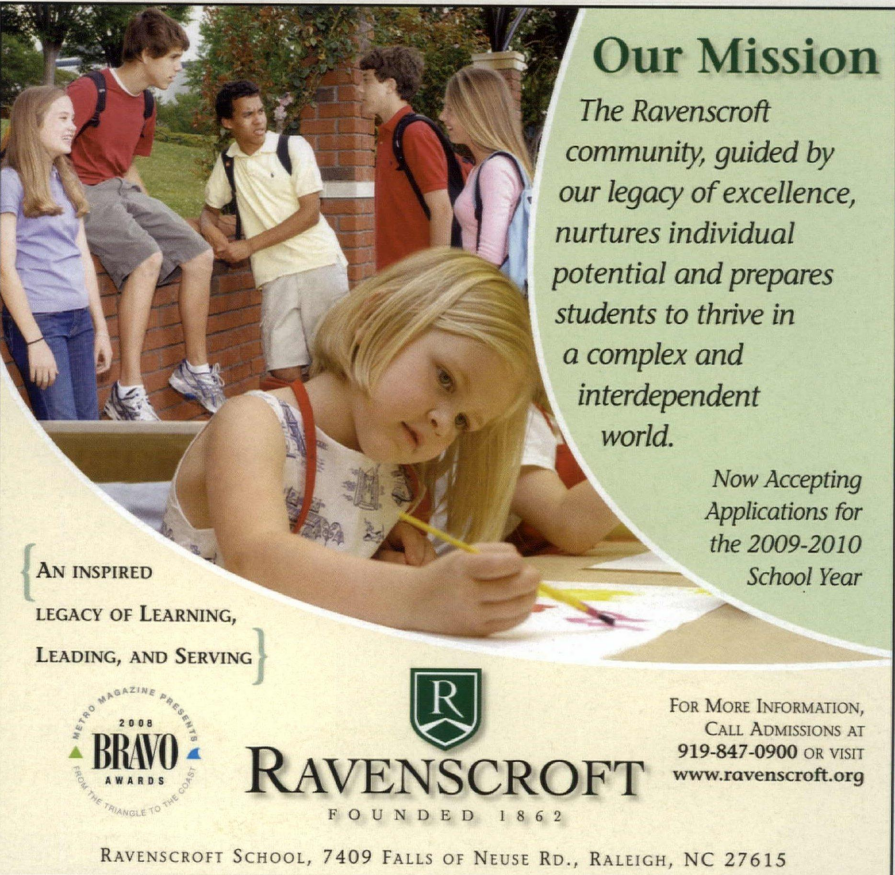
The Princeton Review teaches students to look for clues, which will help them identify the correct answer choices. Examples are:

1. For **Sentence Completion** questions, look for key transition words within sentences such as "and" (which indicates continuity) and "but" (which indicates a reversal).
2. For the **Reading Comprehension** section, avoid answer choices that use extreme wording such as: only, never, all.
3. For the **Writing section**, know the five grammar rules tested most often, specifically: Modifiers, Subject/Verb Agreement, Pronouns, Parallelism, Idioms.
4. **Reading Vocabulary Words:** These words appear frequently on the reading section: ambivalent, under-score, disinterested.
5. **Math vocabulary words:** These words appear frequently on the math section: integer, prime, vertices.
6. **Math Section:** Whenever you are stumped on a question, re-read it. Then read it again. The key to the math section of the SAT is reading.
7. Every question on the SAT is worth the same amount of points, so you may skip questions occasionally that are very difficult for you and come back to them. This two-pass system will create your own efficient Order of Difficulty. In general, you have approximately one minute per question if you finish them all.



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running a class is fairly set, so more students per class means more profit. It's that basic. Some test prep companies weigh profitability against effectiveness while others don't care and maximize class size. You want a company that guarantees a maximum class size.

Here are the questions you should ask of any tutor to avoid spending thousands and getting no results. And be sure to get everything in writing before you start tutoring. Where did you attend college? If it's not a top 20 college, forget it. Remember that most of what you're paying

for with test prep is the teacher and you want the best. If you're spending \$100 per hour or more and not getting a graduate from a top 20 college, then you're being scammed. What tests do you use? If they're fake, forget it. If they're real, make sure you have practice test results after 6-8 hours of tutoring that show results. Tutors and test prep companies will prep you for anything you ask for, even if they don't have the expertise. So if you want to use your SAT tutor for the ACT, ask a simple question: What's the difference between these two tests? The answer is: The ACT is a speed

and a reading test; the SAT is neither. If the tutor says "the ACT has science," find someone else. Sure, the ACT has a section labeled "science," but it doesn't actually contain science (it tests non-inference reading skills). In order to prep for the ACT, reading skills and speed are the primary requisites to raising your score.

A knowledgeable test prep company or tutor will recommend that you take the January, May and/or October SAT administrations, starting with the January test your junior year. This doesn't mean that you can't take the March or June SATs, but they should be avoided if you have a choice. The January, May and October SATs are the only SATs each year that are "released." This means the student can get a copy of the test. If anything goes wrong — the student messes up, the test makers mess up — the student can discover and solve the problem. ETS scoring errors are only discovered on released tests. Bubbling errors are only discovered on released tests. **MM**

Nathan Allen is with Andover College Prep and is the author of several books on college testing.

Ubisoft announces it will publish My SAT Coach with The Princeton Review for the Nintendo DS™ system. Developed in Ubisoft's Montreal studio and in partnership with The Princeton Review, the video game will help students prepare for the SAT exams by presenting timed drills and other activities in mini-games where game scores are tracked and the player is given recommendations on how to improve testing performance. My SAT Coach with The Princeton Review will include more than 2000 practice questions and two full-length practice exams. My SAT Coach with The Princeton Review will be available in the US this fall. Go to www.ubisoftgroup.com for more information.



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Durham's EDGE School Has Gang Kids Walking The Walk

FRANCES ALEXANDER'S SUCCESSFUL EFFORTS IN DIRE NEED OF FUNDING

by Liza Roberts

Frances Alexander counts success one young life at a time. In the last 16 months alone, she can count at least 30 of them.

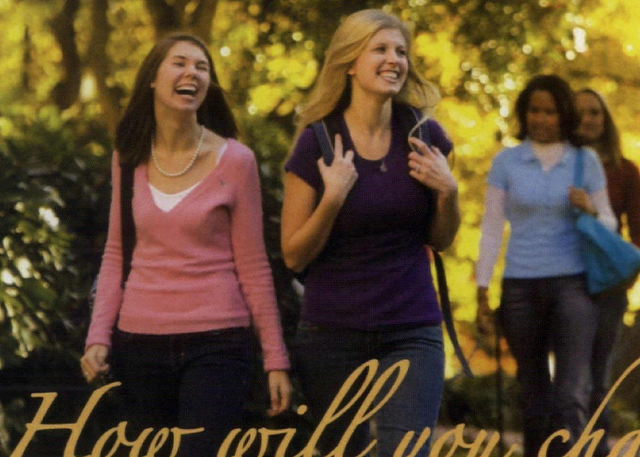
During that time, by sheer force of will, the diminutive 69-year-old retired teacher has founded her own nonprofit school for at-risk youth, enrolled over 100 Durham high school drop-outs, urged them out of violent, gang-ridden lives, and given them a second chance at education and a real life. The 30 she has enrolled can be described as unqualified success stories: GEDs earned, college or vocational school attended. Dozens of others are still working hard to yank their lives back on track.

"It's really amazing what this one woman has built," says Jerry Winegarden, senior analyst in the office of information technology at Duke University, which has



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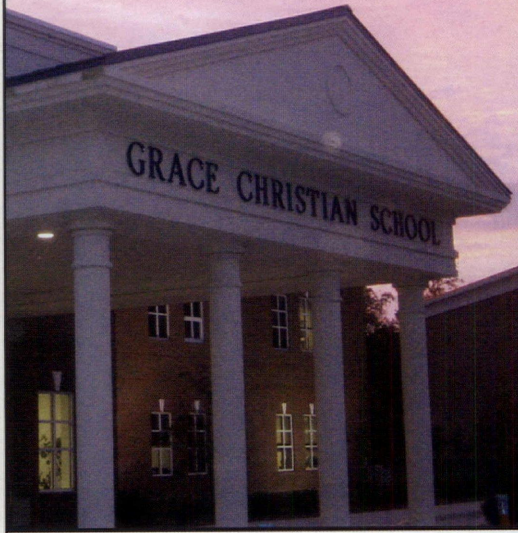
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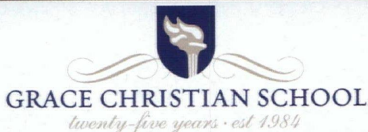
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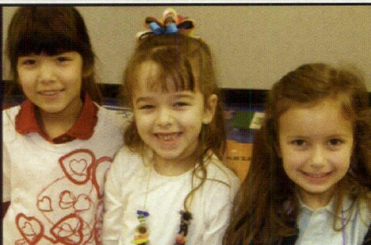
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donated a computer system to Alexander's school. "Fran somehow makes it work."

Alexander says she does it by taking her troubled kids seriously: insisting that they come to school each day, do the work and behave themselves. She drills into them that their lives are worthwhile and their futures full of promise.

"We don't treat them as something that needs to be fixed," Alexander says. "We treat them with respect, with kindness. But if they break the rules, they're out." There's a long list of kids waiting to fill any vacant spot.



Despite its quantifiable success, the school — its name, EDGE, stands for its goals of Education, Development, Growth and Employment — is threatened by a severe lack of funds. If Alexander doesn't attract some new funding soon, EDGE will be forced to close its doors. The fact that the juvenile courts routinely sentence youngsters to attend EDGE, that the public high schools send their most troubled kids Alexander's way, that Alexander was recently the recipient of the prestigious "Light Up Durham" award — none of that has been enough to secure the necessary public or private funds to keep going.


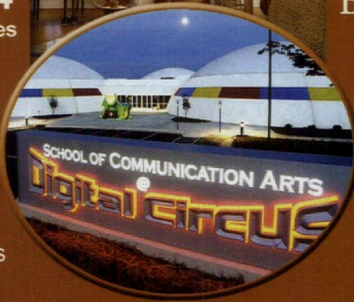
If Alexander has to close her school, it would mean that kids like 17-year-old Travis Mann — just last year a drop-out who'd been kicked out of the house by his

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mother — would most likely be struggling on the streets of Durham instead of studying at St. Augustine's College in Raleigh. "EDGE has saved my life," says Mann. Without it, "I would probably struggle for the rest of my life. I would probably be on welfare or just be a victim ... another negative statistic in America." And Mann's not an aberration. Fourteen of his fellow EDGE graduates of the last 16 months are currently enrolled in college or vocational school.

CONSCIENCE GRIPPED

A former teacher in the Los Angeles Unified School District, Alexander moved to Durham two years ago to be closer to her daughter, a doctor in town, and her grandchildren. But her conscience was gripped when she read in the newspaper of the hundreds of high school drop-outs in Durham each year and the inevitable resultant gang activity. Her first thought was to try to recreate a program she knew of in LA that got teenage gang members back in school.

Alexander had no idea how to go about

such a thing but says she was undaunted.

"I just felt like God wanted me to do it," she says. "If I didn't feel like I was ordained to be doing this, I wouldn't be doing it. It takes up every single bit of strength that I've got. But purpose in life is everything. You've got to live out your purpose."

She began her quest by trying to partner with the city or the county but says she was turned away. She did, however, capture the interest of the Juvenile Crime Prevention Council, which gave her a modest initial grant. Duke University gave her computers, IT support, and furniture and the EDGE school was founded. She formed a 501(c)(3), hired two teachers she paid with the help of Durham Tech and rented a building downtown.

The initial Juvenile Crime Prevention grant has grown, she has received support from the office of Sen. Richard Burr, R-NC, and many individuals, but hopes for any significant further funding have been unsuccessful. The rent is now three months

overdue, and the school is now at imminent risk of closing.

She says raising money to educate troubled high school drop-outs is a tough sell. "A lot of people don't want to help these kids," she says, shaking her head. "They think, we gave them free lunches, we gave them Head Start. And now look, they're in gangs. And people are fed up with the gangs. I tell them, you're not going to get rid of the gangs. Gangs are not going away. You need to give these kids other options. It works."

EAGER STUDENTS

Alexander leads a tour of her classes with obvious pride. Each has about half a dozen students. The rooms are small and clean. "I am also the janitor," Alexander says with a smile, her eyes wide in her narrow face. The students are learning what they need to know to get their high school equivalency diplomas. They are proud: of themselves and of their school.

Natalia Alexander, just shy of 17, has

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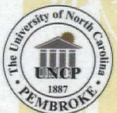
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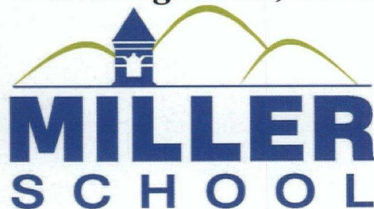
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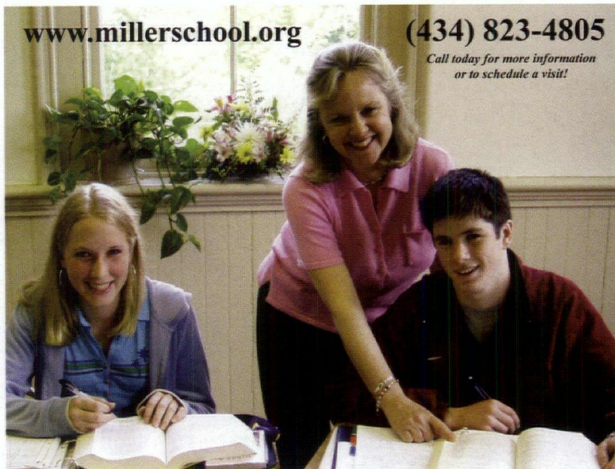
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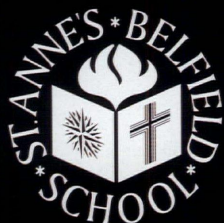
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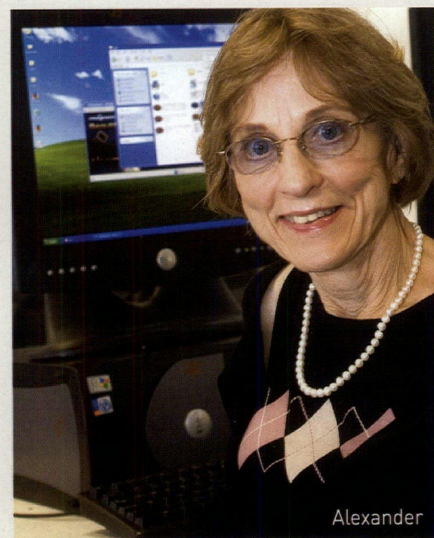
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been at EDGE for two months. "At first I wanted to drop out of school," she says. "Now I want to go to college."

"You learn more here than you would at a regular school," says Tasaan Bobbit, 17, who plans to go to barber school as soon as he has his GED.

Candi Lucas, 20, dropped out of high school in 2005. "Two years passed me by," she says. "I was just going through some things. I'm just trying to catch up now." She plans to attend Durham Tech.

Alexander's mantra to these kids is that they need a college or vocational degree to achieve the lives they seek. "We tell them that a college education means a home, a car and a real life."



Cynthia Williams, coordinator of academic advisement at St. Augustine's College in Raleigh, where Mann and two of his fellow EDGE graduates are currently enrolled, says Alexander is clearly getting results. "I've found all of the EDGE kids more than ready for college," she says. "These kids have been dealt a bad hand in life, but they stand shoulder-to-shoulder with kids that have come from any other high school. I don't know how she does it."

TOUGH LOVE

Back in her office, Alexander doesn't sit. She paces and she talks. "A lot of them come from families dominated by drug abuse," she says. "They're all gang members. We've got three different gangs in here. After they get in, it takes about two weeks to settle everyone down. And then

it starts to click, and it starts to take off."

Except when it doesn't, and that's when Alexander breaks out the tough love.

She mentions one young man who has been trouble for some weeks. "He came in here this morning, and he was hopping in the door. He got shot last night, he got grazed."

Not 15 minutes later, this same boy limp-hops through the entry hall to the front door and says he's leaving, refusing to stay at school, as required by the rules. Alexander is firm: "Jamario, you can't leave." She walks over to him. He doesn't look up. He nudges the door open with his shoulder and hops out.

Alexander watches the door close behind him. "I don't want him back," she says. "He's not ever going to do any work. It's a spot open I can offer to someone who wants it." There are 30 kids on her waiting list. Thirty new chances to offer.

"We've got to turn them around. Somebody's got to do it. Somebody's got to take responsibility for this dark spot in our culture. Can you see how horrible it would be for me to close these doors?" **MM**



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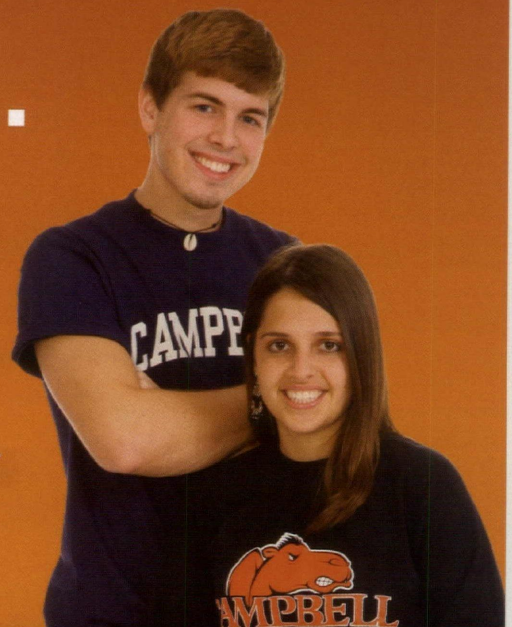
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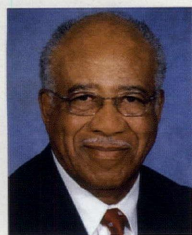
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The Courage To Lead:

THE AUTOBIOGRAPHY OF NC BOARD OF EDUCATION CHAIRMAN HOWARD LEE

by Arch T. Allen

In *The Courage to Lead: One Man's Journey in Public Service* (2008), Howard Lee looks back at the lessons of his life and forward with promise from what he has learned. *The Courage to Lead* is a fitting title, as Lee, now age 74, has been a courageous leader for decades. He was elected mayor of Chapel Hill in 1969, attracting national attention as the first black mayor of a predominately white Southern town. He served in the NC Senate and is now Chairman of the North Carolina Board of Education.



Lee

Lee was born and raised on a sharecropper farm in Georgia. After meeting former UNC President Frank Porter Graham, Lee came to Chapel Hill as a student in the University's School of Social Work. Prominent among Lee's acknowledgments are those to University stalwarts Graham and Walter Davis. A major participant in the University community, Lee also became a longtime friend of basketball Coach Dean Smith.

A black man born and raised in the segregated South, Lee jour-

neyed through the civil rights era. He not only exercised his rights as an American and achieved acceptance as an individual, but he also earned respect as an outstanding man. Appropriately, his memoir includes his poem, "A Black Man's Journey," which includes the following lines:

I symbolize the black man
Who has traveled far...
I symbolize the black man
Who is not in the place he expected to be,
But who really does want the world to see
That he has overcome, that he has survived,
And in the new age coming, continues to rise.

Lee has traveled far indeed, and his story should inspire others in the new age to strive to rise even further. Despite the prejudice and pain he experienced early in his life, Lee exudes no anger. Instead, he is thankful to be an American and a Southerner. Indeed, as he reminds us, it is in the American South that he "developed the strength, determination and courage to be a leader." **MM**

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by Diane Lea

EVE WILLIAMSON'S HISTORIC OAKWOOD COTTAGE EVOKES THE ESSENCE OF SOUTHERN TRADITION

There's something about Eve Ragland Williamson's (Mrs. B. Robert Williamson) well-tended 1893 Queen Anne cottage with its vine-covered veranda that just says "Oakwood." The single-story home, in Raleigh's Oakwood Historic District neighborhood, has been owned for 30 years by Williamson, a North Carolina native. The cottage is a delightful example of Oakwood's largely intact architectural heritage, which includes Greek Revival, Victorian, Queen Anne, Second Empire and Neo-Classical styles built between the Civil War and 1914. The house's front elevation entices with a porch decorated with asymmetrically arranged crosses and a stand-

ing-seam tin barn-red roof. A side garden, with a fall blooming perennial border set with impatiens, zinnias, geraniums and sweet potato vine, suggests that there is more to see by following the brick path to the rear of the house.

Purchased by Williamson in the 1970s when Oakwood, one of Raleigh's early middle-class suburban neighborhoods, was revitalizing, the cottage served as a cozy home for Williamson's three children and later as a creative venture for her as she added the New Room — a dramatic family room and kitchen overlooking Williamson's classic Southern garden. The garden, viewed from the New Room's tall windows, descends a

gentle slope to a boxwood-edged green with a gorgeous rose arbor over Chippendale-style benches. Beneath the expansive footprint of the New Room supported by pillars, antique salvaged brick made by master brick mason Silas Lucas creates a cool shaded terrace surrounded by favorite Southern trees and shrubs: magnolia, sasanqua, crepe myrtle and dogwood. A weathervane of an angel with a trumpet, a gift from Williamson's Aunt Nora Watkins, stands above the lower garden as a clarion to guests descending to enjoy the benches and the roses.

Though Aunt Nora's weathervane is a signature piece for the cottage garden, the



Eve Williamson's Queen Anne cottage, with vine-covered porch, nestles into the Oakwood streetscape.

KINSLEY DEY

zeal that inspired Williamson to create the garden is a credit to former neighbor, gardener and Historic Oakwood pioneer Vallie Henderson.

"When I moved here, I was encouraged to begin gardening by my wonderful neighbor Vallie," says Williamson. "She was instrumental in having Historic Oakwood recognized as a historic district and helping to preserve it. She worked to stop the north-south freeway that would have bisected Oakwood."

Welcome

On the cottage's welcoming front porch, the entry is flanked by tall French doors that can be opened for ventilation and indoor and outdoor entertaining. The center hall offers access to a parlor on the right and a dining room on the left. Each room is tastefully furnished with family antiques and portraits, a testament to the depth of Williamson's love of family and history — and to the artfully chosen antiques bequeathed to her by both her mother and dear Aunt Nora.



Philadelphia artist Robert Feke painted this lovely woman's portrait in 1747.

"I grew up in Littleton, NC, on the borderline between Halifax County and Warren County," says Williamson. "We had

wonderful historic houses in our family, and my grandmother had begun collecting antiques in the 1920s and was greatly inspired by the early restoration of historic Williamsburg and the Great Columbia Exposition World's Fair."

Aunt Nora's oval dining room table is set with family silver. The crewel seat covers on six of the reproduction surrounding chairs are her work.

"These are Littleton pieces that I remember from my childhood," says Williamson. "The hand-done crewelwork are of family names — Perkins, Watkins and Browning. My sister Nora, named for both our aunt and great-grandmother, received six and I received six."

A portrait of a young boy hangs on the wall to the right of the dining room mantel (a replacement selected by one of the home's previous owners).

"That is on loan to me until my grandson William Benjamin Blades V is ready to claim it," says Williamson.

The story of how it came to her and her grandson seems typical of the ease with


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The finely detailed mantel in the New Room was found in a Wilson antique shop.

which Williamson relates to her North Carolina heritage.

"I took my grandchildren to New Bern to see Tryon Palace," says Williamson, where her first husband's family had deep roots.

Upon learning that the historic Blades House was being restored, she decided to take her merry band to see it. The project manager showed them through and when

queried by Williamson about the portrait of a young boy hanging on the wall of the mostly vacant house, he said the portrait had been left behind since none of the present owners knew what to do with it. A quick cell phone call to the owner of the house resulted in the portrait's return to the family.

"The boy in the portrait is the uncle of my grandson William Benjamin Blades V,"

says Williamson, "and there is a strong family resemblance."

Visual Depth

The New Room addition extends the cottage's center hall, adding visual depth to the interior spaces and filling the adjoining rooms with light from the skylights and windows. The hall is the perfect space for an elegant portrait of a lady displayed to advantage above a tall hunt board.

"The portrait was purchased by Aunt Nora," says Williamson. "It is a 1747 portrait by Philadelphia artist Robert Feke and so similar to one by him that hangs in the Philadelphia Museum of Art that we think the subjects might have been sisters."

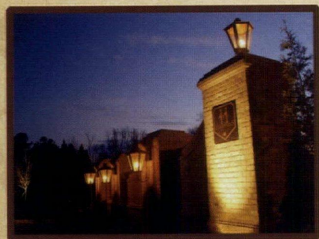
The hunt board, a handsomely inlaid Sheraton-style piece, was acquired in Hillsborough when Aunt Nora saw it on a front porch.



The New Room adds light through tall windows and skylights.

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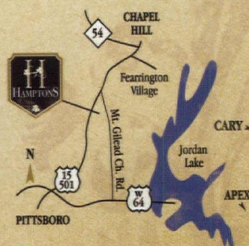


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"It is an early American piece, like most of our family pieces," says Williamson. "And it is one of two pieces that the Museum of Early Southern Decorative Arts (MESDA) in Winston-Salem wanted for its collection."

The other piece coveted by MESDA resides in the New Room's stair hall — an inlaid Pembroke table, also acquired by Aunt Nora.

The cottage's *piece de resistance* is the New Room with its 13-foot ceiling and sal-

vaged mantel purchased in Wilson, NC. Above the well-detailed mantel hangs another family portrait thought to be Bat Moore. Moore's head seems to have been

painted on a stock body.

"Itinerant portrait painters are said to have carried 'ready-made' canvases to which all they had to add was the person's head,"



Williamson's collection of folk art is carefully arranged in the cottage kitchen.

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The family silver and crystal sparkle in the home's dining room.

says Williamson.

The mantel is flanked by floor-to-ceiling bookcases. A heavy bracketed shelf by designer Betsy Tyler hangs on the lower level staircase wall on the opposite side of the New Room.

"Betsy designed it, and we chose the objects for that shelf," says Williamson. "It balances the mantel and bookcases of the fireplace wall."

A Place For Conversation

The imposing fireplace wall also allows the creation of two conversation areas in the New Room: Soft rose-red sofas covered in cut velvet flank the mantel and provide a perfect space, while a table is set before the New Room windows overlooking the garden. The New Room showcases many of the objects and collections that are thematic in the Williamson Cottage. A corner cupboard is filled with Imari ware and Canton china. The floors are covered with antique

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rugs, one a centerpiece between the two sofas that features a story told in woven Arabic. A hanging cupboard, a gift from Williamson's mother, displays more fine porcelain, remindful of the hanging cupboard in the dining room — a gift from a dear friend — filled with small, cherished silver objects from the many related families that make up Williamson's genealogical tree.

Family Matters

"My side of the family all sprang from great-grandparents Sterling and Mary Jane Johnston and their eight children," says Williamson as she leads the way to a pair of colored photographs in large gilt oval frames.

Situated in the front hall, just before the hunt board and the elegant portrait of a lady, the pair seems to enjoy being surrounded by family things and on view for special occasions, the most recent the celebration of one of Williamson's son's birthday.

"We easily accommodated 18 for a real sit-down Southern supper," says Williamson, who admits to enjoying cooking for an occasion if she doesn't have to clean up afterward. "We had all the adults in the dining room and the grandchildren in the parlor around the inlaid Pembroke table."

What was perhaps of most importance to the family of Southerners was the traditional menu of barbecued chicken, country ham, butterbeans, corn pudding, garden salad and chocolate Angel cake.

The menu for the birthday party harkens back to the New Room kitchen with its tall cherry cabinets and tumbled limestone back splashes. Even here the choices reflect Williamson's deep love of North Carolina's diverse heritage. African-American artist Ruth Russell Williams' painting of a woman on a garden bench surrounded by flowers is in perfect harmony with two paintings by Black Joe Jackson — one an unusual potato cut pattern named *Dar U Be* and a delightful painting in an Eden-like garden called *Snake Lying to Eve*.

This Eve, surrounded by the Oakwood neighborhood, has created a home and garden that celebrate the grace and enduring beauty of Southern heritage. **MM**



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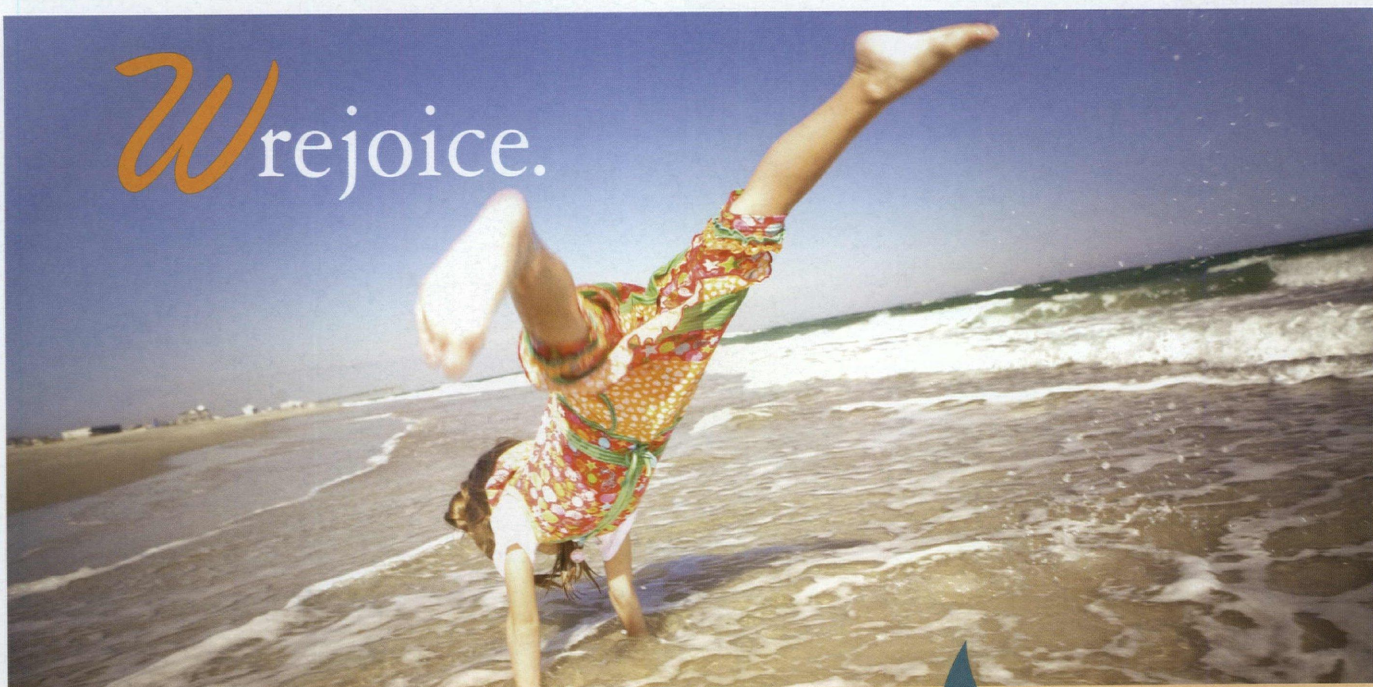
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Fall roses cling to an arbor over a Chippendale style bench.




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The Cardinal At North Hills

Full-Service Retirement Living In A Multi-Generational Setting

by Rick Smith

The Cardinal at North Hills means much more to Juliette Newcomb and her cadre of close friends than a place to retire.

"I see it as a playground," she says with a smile. "This is just a hop, skip and a jump from where I grew up."

Newcomb and friends Blanche Bacon (and her husband Zach), Matilda Smith, Anna Lee Dorsett, Barbara MacDonald, Frances King, Carolyn Holding and Stagg Sanders are among the appropriately called "Circle of Friends" - the first people to choose The Cardinal as their next home.

Before selecting The Cardinal - set to open in 2010 in the expansion area of North Hills on the east side of Six Forks Road - they were already lifelong friends.

"I didn't want to look anywhere else," says Bacon. "I can be here with my friends, and The Cardinal will be a place that our family will want to visit. I told one of my grandsons that there will be a hotel nearby and 14 movie theaters. He just thought that was great."

"This is an excellent opportunity friend-wise, business-wise and spiritually," says Sanders, who put particular emphasis on "spiritually."

Although they made their decisions to live side by side in the Continuing Care Retirement Community (CCRC) individually, they also agreed that The Cardinal offers them senior living independence. In their new home, they say, they would not be a burden on families.

Plus, adds Bacon: "I want to be someplace where I will be happy and have fun."

LIFESTYLE OPTIONS

Residents at The Cardinal can maintain their own lifestyles in residences customized to their needs, with access to a wide range of amenities including: a 50,000-square-



Circle of friends; afternoon gathering at the bridge table.

foot clubhouse, a heated indoor pool, fully equipped spa and exercise rooms, choices of dining facilities, gardens, a billiards room, an art studio, and even a tavern. The Cardinal plans to offer social events, outings and concierge services. Residents also will have access to learning opportunities through the Osher Lifelong Learning Institute's network at Duke University and an on-site Duke Center for Living.

Surrounding the community in the expansion area of North Hills is a planned two-story Harris Teeter, hotels, retail establishments, restaurants and a grand lawn with amphitheater and fountain - all linked together as part of the 100-acre development under way by Kane Realty Corporation.

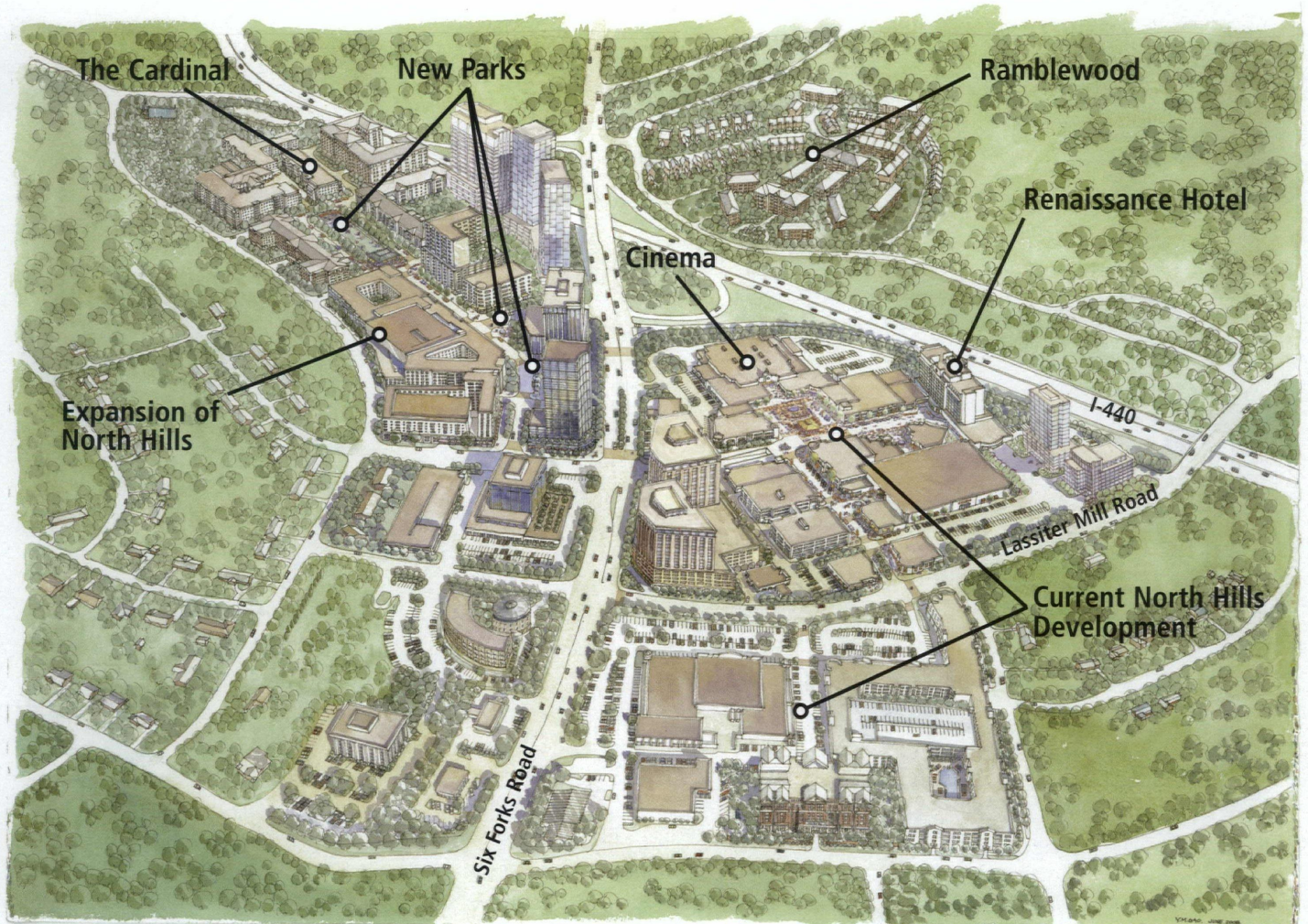
"I like the fact that the buildings are all connected together," says Smith, "so I don't have to go outside unless I want to."

THE DUKE MEDICAL CONNECTION

A full continuum of health care will be provided by Duke University Health System. As a continuing care community, The Cardinal will make available to residents services as needed, including a health-care center with private rooms and round-the-clock nursing and support. Personalized services include assisted living, memory support, skilled nursing and in-home care. A primary care clinic will be located on-site, and transportation will be available to nearby Duke Raleigh Hospital.

THE CARDINAL VISION

Projected to cost \$140 million, The Cardinal is a joint venture of Kane Realty, the driving force behind the entire North Hills area project, and Drucker & Falk, LLC, which provides services for investment properties ranging from multi-fam-



ily to senior housing across the mid-Atlantic.

The Cardinal architects, Perkins Eastman of Chicago, are world leaders in design of senior living facilities. Banyan Senior Living will provide services on-site. Clancy & Theys Construction Company is the general contractor.

Kane and David Falk Jr., co-owner of Drucker & Falk, say they want The Cardinal to be focused on residents and on their families. He and Kane are co-owners of the limited liability corporation structured for The Cardinal.

"When I was growing up, my grandmother lived in a retirement center, and I didn't enjoy going there," Falk says. "I wanted a place where the grandchildren and children would all feel comfortable visiting and a place where the residents felt they were a part of the community."

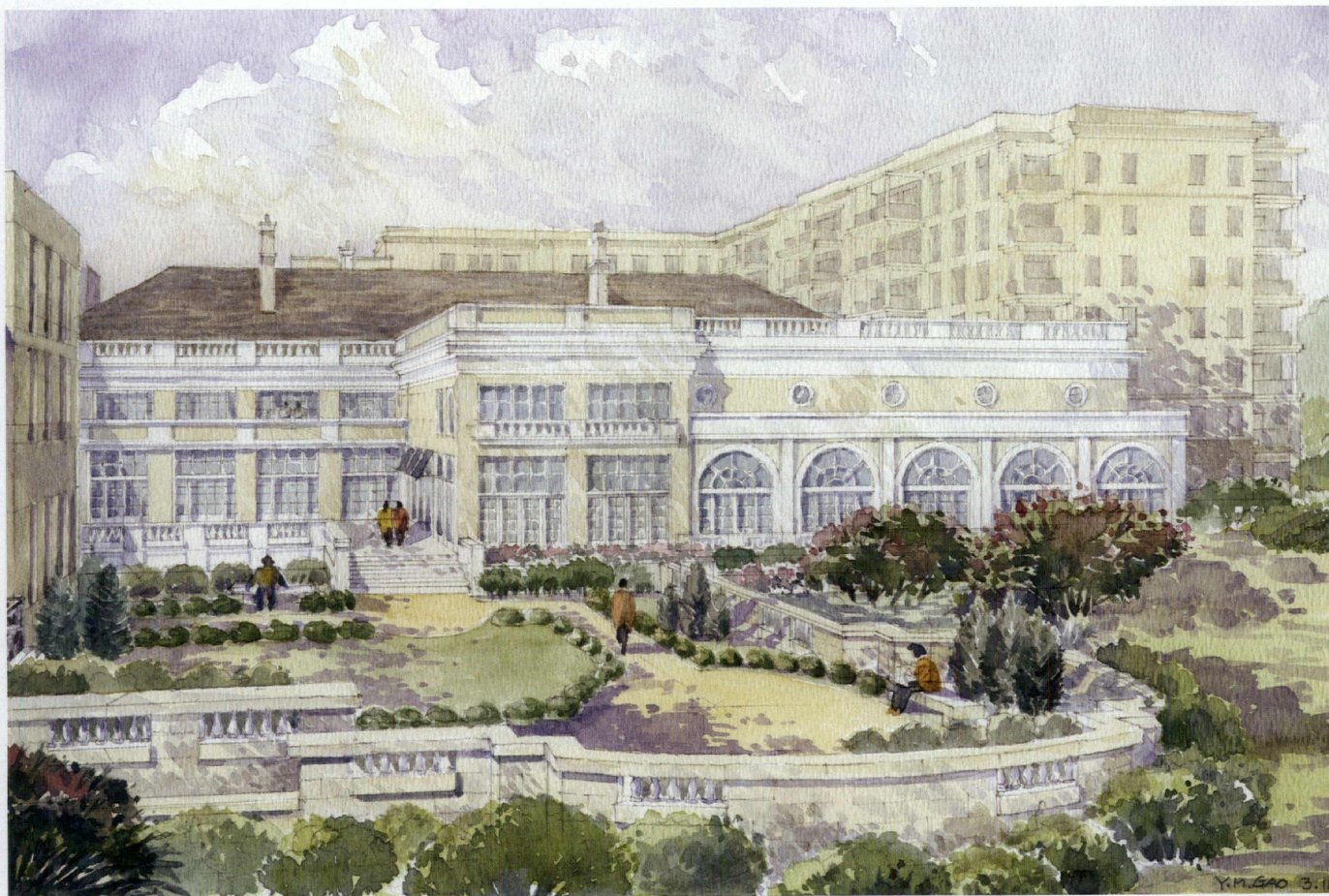
Kane and Mike Smith, president and chief operating officer of Kane Realty, toured numer-

ous retirement communities before creating the concept that became The Cardinal. Their style is hands-on, providing direct input into architectural design, interiors, and finish details such as, fabrics and artwork.

"I looked to find something I would want to live in and where I would want my relatives to be," Kane recalls. "Mike and I went to a lot of different campus settings, which are fine for a lot of people. But we wanted a place that's living, that's keeping your brain active, a place that had an environment where grandchildren will want to come and play."

"Active minds and active bodies also mean residents do not have to be as dependent on someone else to take care of them. Plus, you are in control of your own life and leisure. We all like to be independent, and through The Cardinal residents can keep their independence as long as they can. They can live at their pleasure rather than at the pleasure of someone else."

The Cardinal's 100-acre, walkable, multi-generational neighborhood.



Terraced gardens at The Cardinal clubhouse

Smith concurs. “In all the visits we made, we didn’t see anything like we wanted to do with The Cardinal,” he says. “The Cardinal lifestyle will be multi-generational every hour of every day. We feel that is crucial for our residents’ well-being and enjoyment and is a true differentiator for us.”

Falk and Kane, whose firms have worked together in the past, discovered that each other wanted to build a new kind of CCRC. Together they shaped a vision for The Cardinal and became partners in the project.

“This is my passion from a personal and professional standpoint,” Falk says of The Cardinal. “All these people are moving there because they want to. This is a lifestyle choice where people can expand the way they live, not limit it.”

Kane agrees: “The big differentiation in what we are building is lifestyle. This will be a sea change for the city of Raleigh and for the CCRC industry. This is cutting edge, a CCRC that offers the spectrum from independent living to full medical care in a 100-acre, walk-



ble neighborhood where people of all ages live, work and play.”

TEAM WORK A KEY FACTOR

Knowing that a CCRC would require readily available healthcare services, The Cardinal’s partners approached Duke about becoming part of the project. Dr. Victor Dzau, chancellor for health affairs at Duke University and president/CEO of Duke University Health System, embraced the Cardinal concept.

“As our population ages, baby boomers



From left, John Kane (Chairman and CEO, Kane Realty Corporation), Dr. Victor Dzau (Chancellor for Health Affairs at Duke University and President/CEO, Duke University Health Systems), Molly O'Neill (Vice President of Development and Chief Strategic Planning Officer, Duke University Health System), David Falk, Jr. (Co-CEO, Drucker & Falk, LLC), Douglas B. Vinsel, CEO, Duke Raleigh Hospital) discuss plans for The Cardinal at Dr. Dzau's office at Duke University.

approach retirement, and seniors become more and more active," Dzau says. "The Cardinal provides the ideal venue to enjoy an active and healthy lifestyle. Duke University Health System is pleased to be a partner in this project."

"Duke has had a great deal of experience in providing healthcare services in retirement communities like The Cardinal, and the opportunity to extend that experience in Raleigh was very appealing," the Duke leadership team tells *Metro*. "Wake County is one of the fastest growing communities in the country and is a strategic priority for Duke Medicine."

The Cardinal project is not the first time Duke and Drucker & Falk have collaborated. Through the introduction by Bob Lippard, director of senior living for Drucker & Falk, they worked together on Galloway Ridge, a CCRC at Farrington Village in Pittsboro, NC.

Perkins Eastman architects found The

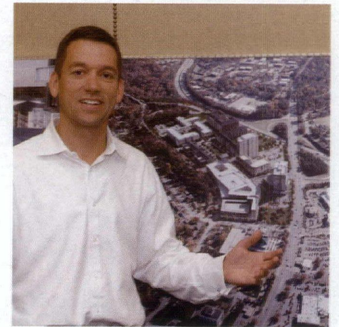
Cardinal concept to be especially appealing because of the freedom and opportunities its residents will have.

"It is all about choices," they tell *Metro*. "Older adults do not want to be segregated; they want to remain part of the greater inter-generational community. Living at The Cardinal will ensure that residents are part of an inclusive, vibrant neighborhood and have access to the variety of dining, retail and entertainment options they enjoyed throughout their lives."

Given the full complement of healthcare services, The Cardinal will be required to meet a wide variety of government requirements. Among those is demonstrating that demand exists for the community. Under NC Department of Insurance regulations, approval to begin construction is contingent upon The Cardinal receiving deposits for commitments for 50 percent of its available units.

Newcomb is counting down the days until she can move into her new home.

"I respect so much what John Kane has done. I've seen the vision he had become reality for North Hills. I'm real excited." 🍷



"The Cardinal lifestyle will be multi-generational every hour of every day. We feel that is crucial for our residents' well-being and enjoyment and is a true differentiator for us."

— Mike Smith

Wide Variety Of Residential Options Available For Cardinal Residents

Residents of The Cardinal have a wide selection of floor plans and features with entrance fees ranging from the \$300,000s to \$1 million. Entrance fees are 90 percent refundable with the opportunity to share 50 percent of any appreciation in residence value over time.

Residences range in size from 900 to 2500 square feet and feature one or two bedrooms. In all, 202 are available. More than 50 have already been reserved.

Each residence includes a set of standard features, including a terrace, full kitchen, nine-foot ceilings, laundry room and full wheelchair accessibility, emergency response system, and underground parking. Options include hardwood floors and customized walk-in closets.


According to Kane, the three keys to The Cardinal's appeal are its location, its partnership with Duke and the financial model that guarantees at least a 90 percent return on their original investment

with no downside risk.

As the rest of the North Hills project grows with office buildings, private residences and multi-family housing, Kane stresses that The Cardinal will become part of one community.

"Isolated versus integrated - that's a choice people have to make," Kane says. "We are building an integrated community. Integrated is a key word."

Martha Grove Hipkind, director of senior living for Kane Realty, notes that The Cardinal's offering of optional features provides much more than "assisted living."

"The decision was made very early on to provide a full continuum of healthcare and wellness services because CCRC residents tend to be healthier and live longer lives," she says. "We offer personalized programs that allow our residents to use options when and how they are needed. This is the best place for people who choose to plan for their long-term independence." 



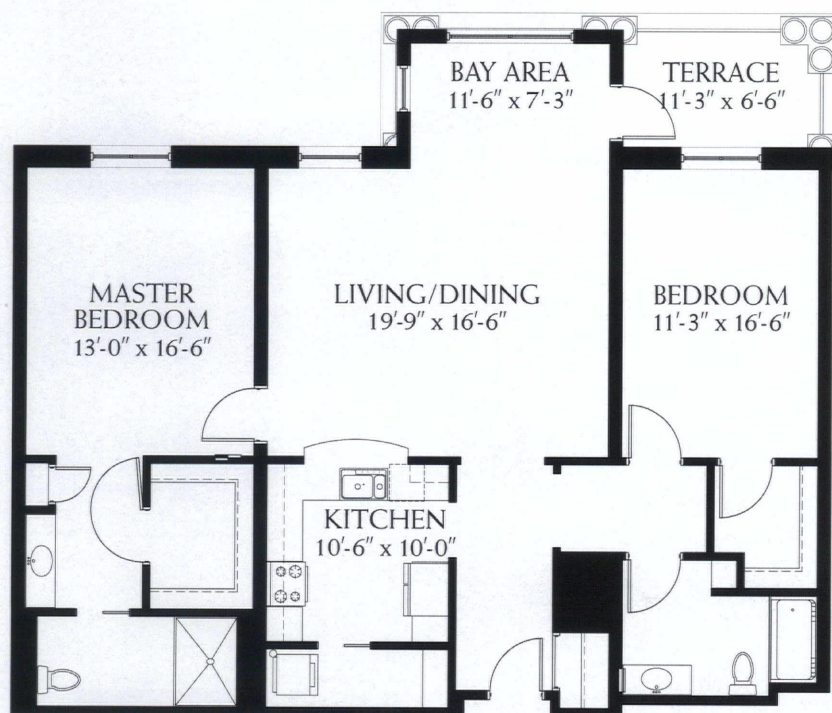
Open kitchen design

Maintenance-free Living

The Cardinal also offers the services and amenities of a resort so residents can spend less time managing their lives and more time living it. The monthly service fees all include:

- Monthly meal allowance with unique North Hills dining options
- Weekly housekeeping
- Weekly linen service
- Home maintenance and repair
- All utilities, phone, cable and Internet costs
- On-site transportation services
- Daily educational, social and recreational programs
- On-site access to Duke exercise, health and wellness programs
- 24-hour staffing, security and emergency response systems
- Concierge services

The Marlowe



Features

The Cardinal features independent-living residences in a variety of one- and two-bedroom floor plans. Features of all floor plans include:

- Terrace
- Individual heating and air-conditioning controls
- Washer/dryer
- Smoke-detection system
- Underground parking
- Emergency-response system
- Full kitchen with range, refrigerator, dishwasher and microwave

Amenities

The community will also offer:

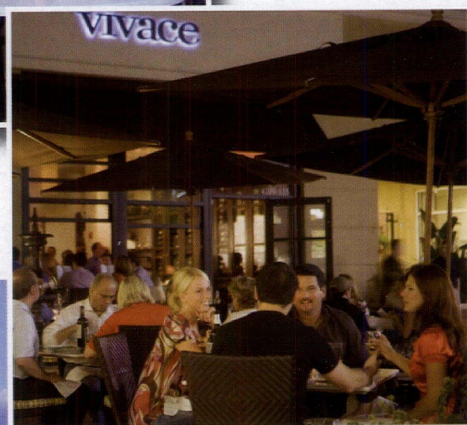
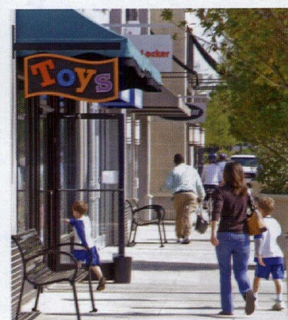
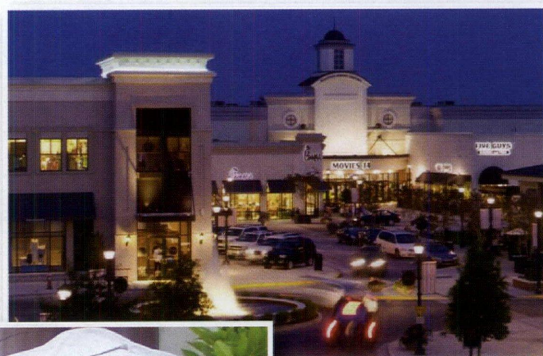
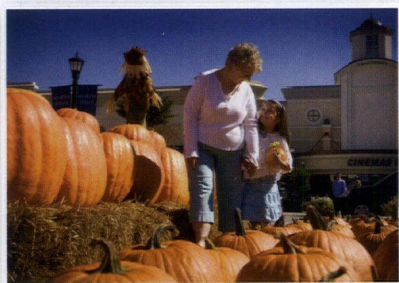
- Easy access to North Hills restaurants
- Multiple dining venues
- Tavern
- Creative arts studio
- Classroom
- Billiards/game room
- Multiple terraces and verandas
- Ballroom
- Spa services
- Fully equipped fitness center with heated indoor pool
- Duke Center for Living
- Underground parking

Floor Plan Options

Wade	1 bedroom/1 bath, 875 sq. feet
Glenwood	1 bedroom/1 bath, 895 sq. feet
Oberlin	1 bedroom/1-1/2 bath, 1015 sq. feet
Salisbury	1 bedroom/1 bath + sunroom, 1055 sq. feet
Dawson	1 bedroom/1-1/2 bath + study, 1210 sq. feet
Morgan	2 bedroom/2 bath, 1260 sq. feet
Marlowe	2 bedroom/2 bath, 1485 sq. feet
Churchill	2 bedroom/2-1/2 bath, 1740 sq. feet
Hillsborough	2 bedroom/2 bath + sunroom, 1520 sq. feet
Fairview	2 bedroom/2-1/2 bath + sunroom, 1650 sq. feet
Edenton	2 bedroom/2-1/2 bath + sunroom, 2245 sq. feet
Penthouse	2 bedroom/2-1/2 bath + study, 2495 sq. feet

A Day in the Life

Community living at North Hills



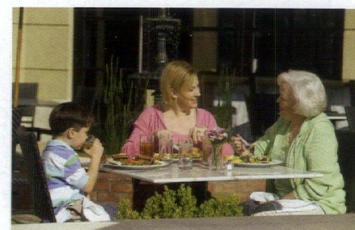
Designed for Living: Architects Provide Holistic Approach To The Cardinal

By Patricia Staino

When Kane Realty and Drucker & Falk launched the search for an architecture firm to partner in planning The Cardinal at North Hills, they knew they wanted to work with an organization that realized the aesthetics and logistics of the project went beyond simply a pretty façade and plenty of parking. They wanted to find a firm with an almost holistic approach, as well as extensive experience, in designing senior living residences. Perkins Eastman of Chicago differentiated itself as the clear choice.

mental, senses, eyesight, smell,” says Daniel J. Cinelli, FAIA, principal, Perkins Eastman. “When some of our people first start, they spend a day in a wheelchair and experience things like, how do you go get a cup of coffee at the coffee station and bring it back to your desk? That makes people get a better sense of the reality of who we’re working for on some of these projects.”

As “partners in transformation,” Cinelli’s team works to define the current trends and to embrace new ideas for communities that



“I wanted the design to have a sense of history and a sense of place, that when you walked in you would think, ‘I feel like I’ve been here before.’”

— Daniel J. Cinelli



Perkins Eastman’s senior living practice focuses on being a part of the lives of aging adults from quality of lifestyle to quality of care. To enhance the living experience of residents, the firm’s leadership group shares ideas about collaboration, respect for the person, and a belief in the value and importance of design.

“Everyone that is working on these projects for us is trained on the basic characteristics of aging phenomena, whether it’s physical,

offer opportunities for healthy, productive and meaningful lives. They often turn to focus groups made of both potential residents, as well as those who have already paid a deposit.

The Cardinal is incorporating many of the key trends Perkins Eastman have lately identified, and Cinelli attributes pre-sales of the residences to the successful implementation of these ideas into the overall design. The trends include bringing the best partners to the table, which Kane and Drucker & Falk have done



Top: Coming in 2009 — Captrust Tower on the right and on the left, luxury residences over North Carolina's first 2-story Harris Teeter.

Right: The Grand lawn with amphitheater, fountain, and pavilion restaurant — steps away from The Cardinal.



in partnering with Duke and Perkins Eastman; multiple dining venues so residents have a choice of meal options, including the restaurants located in North Hills; the urbanization of the Continuing Care Retirement Community (CCRC); sustainability; interiors that are homey and not hospital-like; and making

the building exterior look like it has always occupied the locale rather than blinding the community with gleaming newness.

In planning The Cardinal, Cinelli's team spent a significant amount of time researching and gathering information on The Cardinal's goals, trends in senior living and the

expectations of the North Raleigh community before proposing any structural or design elements. "We don't start drawing or even assuming until we have those discussions," Cinelli says.

For Cinelli, getting a sense of the surrounding neighborhood was paramount in the design. From the moment he first started discussing the project with The Cardinal group, he envisioned a structure that would seem like it had always been part of its North Hills location, as if the building had always existed and had recently been found again and brought up to modern standards.

"I wanted the design to have a sense of history and a sense of place, that when you walked in you would think, 'I feel like I've been here before.'"

Cinelli spoke to potential residents about their current lifestyles, adding design elements reminiscent of places they enjoy and feel comfortable. He hopes residents will walk in and feel like the building is faintly familiar, as if they had been there before but they can't quite place it.

The Eastman Perkins team has also built on its experience in designing for the senior population by adding elements that are highly functional, as well as aesthetic, such as the auto court, the "tucked-back" balconies that provide fresh air without inducing vertigo or challenging depth perception, and carpeting and interior decoration that enhance the senses rather than test them, according to Cinelli.

Although he has worked on senior living projects for Perkins Eastman, Cinelli says, The Cardinal will be unique because of its urban connection to the North Hills development that allows residents a more independent and sophisticated lifestyle compared to other senior communities - and is welcoming and fun for the families of seniors, especially visiting grandchildren.

"You wouldn't believe how many CCRCs are just plunked out in the middle of nowhere, isolating the residents," he says.

The most exciting thing about The Cardinal for its residents, says Cinelli, will be the sense of choice, not just in their long-term living arrangements, but also in their daily activities, as the whole of Midtown Raleigh is right outside their doorstep, within walking distance. 🍷

Setting New Standards For Senior Living

By Patricia Staino

Perkins Eastman, the architectural firm selected for The Cardinal project, is one of the nation's best-known designers of Continuing Care Retirement Centers (CCRCs). And Daniel Cinelli, one of the firm's principals, said the Midtown Raleigh project will set new standards for the CCRC industry.

"The Cardinal at North Hills will be one of the first CCRCs that is truly integrated in a retail/mixed-use development, not just within a short drive or bus ride," Cinelli tells *Metro*.

"Residents will be connected and able to make choices. As a result of partnerships with businesses in the North Hills development, residents will have unique opportunities to access services beyond the walls of The Cardinal. For example, they will have the option to visit a variety of restaurants within North Hills

as part of their dining program. Reaching out into the larger development has allowed us to implement an efficient design that eliminates redundant spaces within the CCRC."

And there is a lot more to The Cardinal than location: "Aesthetically, the community relies on a historic vernacular that provides a sense of stability and familiarity for residents," Cinelli explains. "It is appropriate and instantly relatable while meeting all of the programmatic expectations and needs of today's seniors."

Cinelli also stresses that members of The Cardinal will still be able to enjoy the many freedoms they have enjoyed throughout their lives. These choices, he adds, reflect the desires seniors communicated to the firm's architects.

"It is all about choices," he says. "Older adults do not want to be segregated; they want to remain part of the

greater multi-generational community. Living at The Cardinal will ensure that residents are part of an inclusive, vibrant neighborhood and have access to the variety of dining, retail and entertainment options they enjoyed throughout their lives. With four dining options within the community clubhouse; wellness and fitness centers; and flexibility to take advan-



tage of all the amenities of North Hills, residents of The Cardinal are able to continue the freedom of choice they have always enjoyed. Most importantly, providing the opportunity to interact with people of all ages will enhance the residents' well-being."

Another significant differentiator for The Cardinal is the fact that it's jointly developed by Kane Realty and Drucker & Falk. John Kane, chief executive officer of Kane, and David Falk Jr., co-CEO of Drucker & Falk, are local owners in the project. And both plan to stay actively involved.

"This is our community; this is our neighborhood," says Kane. "This is someplace we would want to live."

Adds Falk: "We decided together we could build a better community. This is a passion for me both personally and professionally." 🍷

Health and Wellness

The Duke Connection At The Cardinal

By Patricia Staino

When the idea was first broached for Duke University Health System to partner with The Cardinal, both sides saw immediately that the relationship would be mutually beneficial. For residents of The Cardinal, they would have easy access to world-class healthcare, and for Duke University Health System, it would allow them to expand their presence in Raleigh's Midtown neighborhood.

"In terms of philosophy, John Kane and David Falk understand that they're not just trying to develop an upscale community for older folks. They're trying to develop a place where their own family can go and be confident that they're going to have the kind of environment and kind of life that they want them to have," says Duncan Yaggy, chief planning officer, Duke Health System. "For Duke, that's a good fit because we're trying to bring to the devel-

opment and operation of Continuing Care Retirement Communities (CCRCs) that devotion to wellness and living the highest quality of life for the time that you have left."

In the past, Yaggy and the Duke development team have been approached about participating as the primary care provider in other retirement communities but with no assisted living, skilled nursing and no provision for people at the end of life. He turned down those opportunities without hesitating.

"We are not comfortable putting our medical doctors in the position where they are just taking care of people en route to someplace else and are not going to be able to provide them with the continuity of care and the oversight for their care that they really need. There's a moral hazard in there somewhere."

DUKE CENTER FOR LIVING

For Duke University Health System, partnering with The Cardinal creates an opportunity to place another Duke Center for Living within growing North Hills. The Duke Center for Living is a national resource dedicated to helping people achieve optimal health and an outstanding quality of life through prevention, treatment and research.

As a part of the Duke Center for Living at The Cardinal, Duke Raleigh Hospital will relocate its wellness programs that include fitness, health education and other services, into the 16,000-square-foot, state-of-the-art facility with room for health services - such as cardiac rehabilitation, pulmonary rehabilitation, physical therapy and occupational therapy - all of which Doug Vinsel, CEO, Duke Raleigh Hospital, thinks can be offered more con-

Duke University Medical Center in Durham, NC



veniently and more attractively in a setting like The Cardinal.

In conjunction with the Center's wellness services, Duke Raleigh Hospital will be offering clinical services, and The Cardinal's connection to a top-rated health system has been a major draw to future residents. Just one traffic light away from the residences at The Cardinal, Duke Raleigh Hospital is a full-service, acute-care facility offering many unique specialty services. There is also the 85,000-square-foot Duke Medical Plaza located on the campus of the hospital, which houses Duke physicians specializing in everything from cardiology to pulmonology to thoracic surgical oncology, as well as a comprehensive cancer center.

"You will not find another CCRC facility that has this kind of relationship, not just with a locally recognized healthcare facility, but with an internationally recognized healthcare system," says Carla Hollis, chief marketing and planning officer, Duke Raleigh Hospital. "That's important to all of us, particularly as we get older. If it were my mother, that is the one thing I would be emphasizing - not just the great location at North Hills, not just the easy access to being a part of a neighborhood, but the community's partnership with healthcare that is second to none."

The resources provided by Duke University Health System to residents of The Cardinal will go beyond medical treatment. With the Duke Center for Living as the cornerstone, many lifelong learning and education programs will be set up for residents at both The Cardinal's campus, as well as Duke Raleigh Hospital. Health screenings, seminars, classes and other educational opportunities will benefit what is sure to be a very active senior population. More importantly, the classes and programs will provide the residents with opportunities to socialize, to keep their minds, bodies and souls active all at once. The team at Duke Raleigh Hospital is eager to reach out to the residents and become their health partner, not just for their clinical services, but also across a broader spectrum. In addition to being a kind of fitness and wellness activity, these classes will be a social activity for residents.

"I've been impressed with The Cardinal development team's commitment in the way they've programmed this facility - it's very

much consistent with our mission for education," says Molly O'Neill, vice president for business development, Duke University Health System. "Residents have access to Duke courses, as well as a lot of education around wellness and health prevention, plus the full continuum of care."

DUKE RALEIGH HOSPITAL

One of the growing trends in today's retirement communities is a connection with a local hospital. The Cardinal's partnership with Duke Raleigh goes several steps beyond because of its presence on the CCRC's campus, as well as the proximity of the hospital and its resources to the community.

Duke Raleigh Hospital is less than one mile from The Cardinal. The 186-bed facility offers a cancer center, orthopedic center, diabetes center, wound healing center, 24-hour emergency department, intensive and critical care, cardiovascular center, and cardiac and pulmonary rehab wellness services.

"More and more there are partnerships with hospitals and other healthcare organizations," says Vinsel. "The partnership we are trying to forge will have a little more breadth and depth, and a little more presence there than you would commonly see, partly because this is something we want to do and partly because it's so close by."

INDIVIDUALIZED CARE

Beyond access to a world-class healthcare system, the key to the Duke/Cardinal connection is the commitment to individualized care. Much as the lifestyle choice of The Cardinal is grounded in options and choices; Duke University Health System will offer residents individualized personal care. Starting with the wellness facility and extending to the full range of Duke resources, all healthcare and medical personnel involved will be crafting individualized programs and services for the residents, aiming to best suit their age, lifestyle, personality and health needs. The process begins with understanding the resident's personal genetic risk and performing health risk assessments, resulting in a strategic health plan for each individual. Each plan will be based on the patient's unique health profile and the current conditions they may be trying to improve. For example, if someone is at risk for diabetes and

"As our population ages, baby boomers approach retirement, and seniors become more and more active, The Cardinal provides the ideal venue to enjoy an active and healthy lifestyle. Duke University Health System is pleased to be a partner in this project."

— Dr. Victor Dzau



"As an integrated delivery system, our goals have been, historically, to offer the full continuum of care, and a big component of that are wellness and prevention services. That's why our partnership with The Cardinal is a logical next step."

— Molly O'Neill

he is also having a problem with weight management, Duke professionals might offer diabetes management, a patient education program and a weight reduction program. If a patient is at risk for cardiovascular disease due to family history, treatment would include appropriate diagnostic tests to determine the current levels of cardiovascular disease and working with them in terms of diet, exercise or therapeutic changes.

"As an integrated delivery system, our goals have been, historically, to offer the full continuum of care, and a big component of that are wellness and prevention services," says O'Neill. "That's why our partnership with The Cardinal is a logical next step."

This integrated, personalized approach made it possible to build a medical component into what might otherwise be a typical wellness center. While the Duke Center for Living at The Cardinal will provide nutritionists, exercise physiologists and trainers, it will be much more in concert with what the individual's personal health needs are. Participants will set goals for themselves and will be monitored in collaboration with their physicians. They will work to reach key milestones on their way to achieve an improved level of health status or to optimize the current moment in their personal health journey. The Duke team is there to support them as their personal health coaches.

"The people that are attracted to these CCRCs are really interested in maintaining their health," say O'Neill.

PRIMARY CARE CENTER

Rounding out the medical component of Duke on-site at The Cardinal Campus, a primary care center staffed by Duke University Health System physicians will be available. This adds to Duke's broad primary care network that currently stretches throughout Orange, Wake and Durham counties. Routine physical care will be provided, as well as treatment for minor illnesses and injuries. Residents of The Cardinal may choose to use the on-site clinic or to continue seeing existing primary care physicians in the area. For Cardinal residents relocating to the Raleigh area to be closer to children and grandchildren, finding a new primary care physician that accepts Medicare could be a challenge.

Cardinal residents will have one located right on The Cardinal's campus.


HEALTHCARE CONCIERGE

To make it as easy as possible to access the array of Duke resources and services, all Cardinal residents will have the services of their own healthcare "concierge." Similar to the social direction and arrangement one might find in a hotel, the healthcare concierge is available to The Cardinal's residents to help them find a doctor or practice that accepts their insurance and Medicare; to keep them abreast of the upcoming programs, services and educational opportunities available to them; and perhaps to organize social outings



for resident groups to further mental and physical well-being. The concierge service will be particularly helpful to residents who are new to the area and need to establish new relationships with doctors.

Duke Raleigh Hospital and Duke Center for Living have already started offering health education programs with The Cardinal. This past spring, Duke Raleigh Hospital presented a series of seminars on women and heart disease, as well as an event with the Voice Care Center about the aging voice. There were waiting lists to attend both, which took place at North Hills restaurants. Innovative health education programs will continue to be offered every season of the year.

"I would want to know that I had access to excellent healthcare, particularly if I was moving from another area of the country," says O'Neill. "While we've got excellent healthcare providers in this area, people have heard of Duke, and I think to have world-class medicine in a beautiful setting in a fast-growing community is something that's a real win for these individuals that are moving to our area. I think it's the national reputation of Duke that will encourage people to look at Wake County as their new home, and having the primary care, educational programming and access to specialists on Duke Raleigh Hospital's campus, that's a very strong enticement for somebody moving to this community." 

Choosing Your New Home:

Q&A with Tricia Pratt, The Cardinal's Senior Director of Sales & Marketing

By Patricia Staino

Q: Why are future residents choosing The Cardinal over more traditional retirement communities?

A: The Cardinal is a lifestyle choice for those who want to continue an independent lifestyle but want to layer that with some security and a plan for the future. A full-service retirement community like The Cardinal offers options, a gift they can give themselves and their families to be ready for what happens one day in the future.

Q: What is that plan?

A: What layers the lifestyle with security for the future is what's in our health and wellness center - the full continuum of care services ranging from in-home services, assisted living, memory support and nursing care. Many of our residents may use this on a temporary basis, as they are recovering from surgery or short-term illness. Some will use these services long-term later on in life. The plan for the future is supported by access to those services, just in case residents need them.

Q: What makes The Cardinal different from other retirement living options?

A: There are three distinctions that make The Cardinal unique: the location, our relationship with Duke University Health System and our unique financial plan. The North Hills location offers convenience and lifestyle as part of a 100-acre neighborhood, a multi-generational environment where everything you want and everything you need is at your doorstep. And when family comes to visit, it's a destination point. The Duke connection gives residents a lot of confidence in our health and wellness programs, which is a big part of the decision for a person who moves to The Cardinal.

Q: How does the financial plan work?

A: We offer a certain and sound investment for our residents - a 90 percent refundable



Woody and Marie Jones make history as The Cardinal's first charter members.

entrance fee plus 50-50 shared appreciation with The Cardinal's owners for any appreciation in residence value that occurs during their lifetime.

With no downside risk, and no financial costs of ownership, such as property taxes and insurance, this financial model has no equal in the marketplace.

Q: What living options are available to residents of The Cardinal at North Hills?

A: We will have 202 residences. There are 12 different floor plans from which to choose, ranging from approximately 900 square feet to 2500 square feet, offering flexibility and choice. The model in the sales center is the 1458-square-foot option, which is right in the middle of our choices so it gives a good feel of the spaciousness and design quality we offer.

Q: Are all models standard or do residents have some design choices?

A: All of the homes have similar finishes with 9-foot ceilings (10-foot ceilings on the top floor), with crown molding in the primary living areas, spacious closets, full kitchens, and washers and dryers as part of the appliance package. All models have wider doorways and

"With no downside risk, and no financial costs of ownership, such as property taxes and insurance, The Cardinal's financial model has no equal in the marketplace."

— Tricia Pratt,
Senior Director of Sales & Marketing

"Although my wife Connie and I live in Chatham County, we have been spending more and more time in Raleigh. The Cardinal was the answer to a number of important issues. We could live in and enjoy Raleigh without a lot of driving. With our children far away, The Cardinal would be a place to live actively while aging gracefully, not worrying about health care. And we look forward to walking to all spots North Hills has to offer."

— Robert Eby,
future Cardinal resident

the radiuses in each of the areas to support mobility. The master baths all provide walk-in showers, grab-bars and higher toilets.

Residents will have an array of upgrade options to make their homes truly theirs, to fit their lifestyle and their preferences.

Q: What additional facilities are available to residents beyond their front door?

A: The 50,000-square-foot Clubhouse and Duke Center for Living are designed to be extensions of people's homes where they can see their friends on a day-to-day basis. The Duke Center for Living brings personalized fitness services with all the extras, including indoor heated pool, whirlpool, and sauna. These elements are available to all, whether a resident lives in a one-bedroom apartment or the rooftop penthouse.

Q: What other amenities are available?

A: The Clubhouse will have multiple dining venues where residents will enjoy a dining experience unlike anything they may have heard is available in retirement communities. A private dining room can be reserved for events such as anniversary or birthday dinners, and a party can be catered through the dining services department. There are also areas in the Clubhouse to hold other events and parties.

Each resident will have a maintenance-free lifestyle with weekly housekeeping, including flat linen service. All utilities are included in the monthly service fees. And there are educational, cultural and recreational programs offered daily, weekly and monthly.

Q: When will the new residents be moving in?

A: Our land and full construction funding are in place, and we are underway with 10 percent deposits for half our residences that we're required by the NC Department of Insurance to have before construction starts. We anticipate we'll start building in spring of 2009 and open our doors late fall 2010 or the early part of 2011.

Q: So why should potential residents contact you now to reserve their spot?

A: The reservation deposit offers the opportunity to share in the pre-construction entry fee set at the most economic price point we'll ever have. Also, being part of that first group

of people who come in and make their reservations means they have the best location selection open to them. Which floors? Which views?

Q: How are you encouraging current residents to bring new resident deposits to The Cardinal?

A: We've introduced our "Circle of Friends" program. If charter members introduce their friends to The Cardinal, and those friends make a reservation, then both parties receive a \$3000 discount on their entry fees. It's our way of thanking residents we have on board, knowing that they are the best spokespeople for The Cardinal. There's no limit to how many friends a charter member can refer.

Q: You've worked in this industry for 25 years - what is the greatest benefit residents of The Cardinal will enjoy based on your experience?

A: Research studies show that folks who choose retirement communities like The Cardinal typically live 15 percent longer and enjoy happier lives than those who stay in their homes. The Cardinal is a great example of what really enhances a person's ability to have a more social, active life. The community also provides a special focus on wellness, social life and good nutrition, plus there is less stress in a person's life because things like home maintenance are taken care of for them.

Finally, there is increased safety and security through all the support in the community, and the wellness and lifelong learning program. It's documented that those who continue to learn and grow as they age are healthier physically, mentally and spiritually and that really does promote a longer, healthier lifespan.

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Technology Changing the Face of Medicine

by Anthony Vecchione

Not too long ago it was not uncommon for drug reps, sometimes two or three a day, to swarm into a doctor's office with a small banquet of goodies in hand, along with pens, mugs and other promotional paraphernalia to secure a few precious minutes with the doctor to pitch their company's latest antibiotic or pain killer.

medical errors is one of the biggest catalysts driving the push toward technology. From bedside bar code scanners in hospitals to computerized physician order entry (CPOE) systems, technology is changing the face of medicine. In addition, the percentage of Americans who receive their medical information online through Internet sites such as WebMD is on the

goal the Joint Commission set for 2009 is to improve the accuracy of patient identification. "The fact that this has been the number one goal for the past seven years suggests that we are not making adequate progress," said Mark Neuenschwander, co-founder of The unSUMMIT for Bedside Barcoding. "I know of nothing that helps hospitals achieve this goal more than bar code ID scanning at the point of care," said Neuenschwander, who has been on a mission to bring hospital leaders together to learn how to apply technology for a safer point-of-care environment.

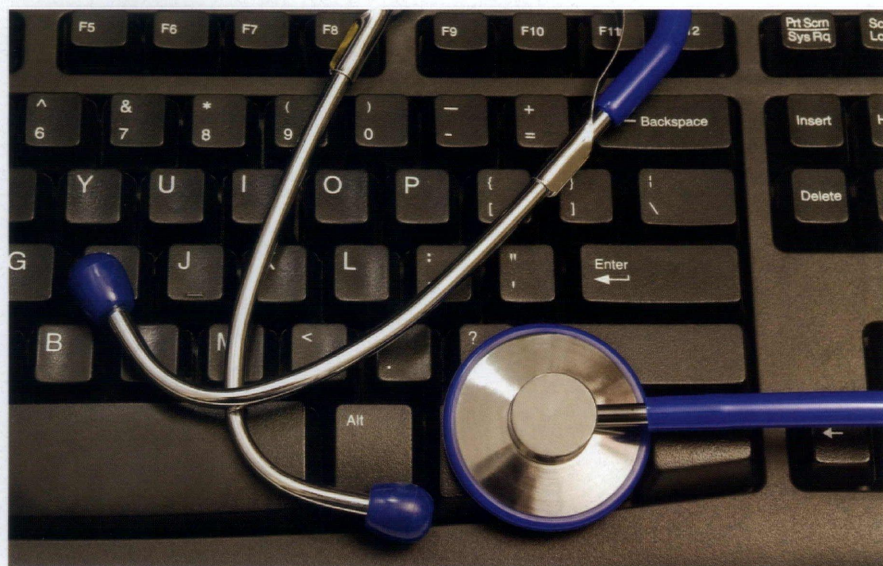
Neuenschwander said that bar code ID scanning is to patient safety what seat belts are to automobile safety. "Not the only thing, but a salient thing. We still must drive sober and defensively. Our cars need good brakes and tires. Nurses must read patient wristbands, charts, and drug labels and use their best clinical judgment. But when all is said and done, bar coding, like seatbelts, saves lives."

When the Institute of Medicine (IOM) released its landmark report on medical errors in 1999, it called upon the health-care community to embrace technology as a way to help increase efficiency, cut costs and reduce medical errors. The report stated that more than 2 million serious medical errors occurred each year in the United States.

Nine years later, hospitals, pharmacies and individual physician practices have made significant headway in adopting various technologies. However, health care still lags behind other industries — such as aviation — when it comes to utilizing technology as a method to reduce errors and near misses.

ELECTRONIC ANSWERS

Patient safety experts have been push-



These days, doctors rarely have any free time during office hours. As a result, more and more doctors are searching the details about a new drug or the results of a clinical study after hours, via the Internet or through a Web-based meeting. On that rare occasion when a doctor has a face-to-face encounter with a drug company, the rep is usually armed with a Tablet PC loaded with state-of-the-art software that includes slick graphics and multi-media capabilities.

Searching out information through new high-tech channels is just one example of how technology is transforming American medicine. Pressure to reduce

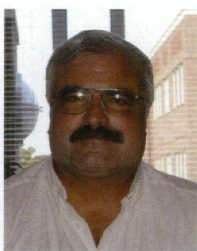
rise. According to Manhattan Research, more than 145 million US adults used the Internet to research health information in the past year — a number which has grown each year since 2000. The number of consumers searching for pharmaceutical information online has also increased to 95 million, up 16 percent from last year. The patient or physician who doesn't keep up with technology is at a distinct disadvantage.

The Joint Commission, America's most powerful hospital accrediting body, publishes its National Patient Safety Goals annually that highlight problematic areas in health care and offer solutions. One

ing for the elimination of paper-based prescriptions and the creation of an electronic medical record (EMR) that could be accessible anywhere throughout the healthcare enterprise. CPOE cannot only help establish an electronic record, but it would also contribute to the reduction in the number of errors at the prescribing stage.

Yet, according to the Leapfrog Group, (a consortium of corporations dedicated to reducing healthcare costs and medical errors) only about 6-8 percent of hospitals nationwide have CPOE. Studies show that if CPOE were deployed and used properly, it could reduce medication errors by between 50-100 percent.

Bar code scanning of drug labels (a common technology used in the retail sector), at the point of administration, has a proven track record of helping to assure that a nurse is giving the right patient the right drug, the right dose and the right route of administration at the right time. The Veterans Administration health system, for example, has had remarkable success in reducing errors with bar coding. Yet less than 15 percent of hospitals in the



CPOE markedly improves patient safety by alerting physicians to drug interactions, drug allergies and drug therapeutic duplications

— Dr. Berger

US have bar code systems in place.

But there is good news on the horizon when it comes to increased utilization of technology in the healthcare sector. Fueled in part by The Joint Commission's pressure on hospitals to adopt technology that would lead to a reduction of med errors and adverse events — and the threat of costly litigation — more and more hospitals are embracing bar coding, CPOE, and electronic medical records. In addition, there has been a spike in the reporting of medical errors, adverse events and near misses to national reporting programs, including FDA's MedWatch and the USP-ISMP reporting program. Data from these reporting programs help patient safety experts to track patterns that can lead to medical and medication errors and pro-

vide ammunition to pro-technology advocates.

DUKE, UNC AT THE FOREFRONT

In the Triangle, two of the leading healthcare systems, Duke and UNC, have already adopted state-of-the art technology or are in the process of bringing new systems onboard.

In the UNC Health Care System, all inpatient units have been using CPOE for the last four years. The outpatient units have CPOE for all drug prescribing, including direct electronic communication to outside pharmacies that can accept direct transmission of prescriptions into their systems.

CPOE markedly improves patient safety by alerting physicians to drug inter-

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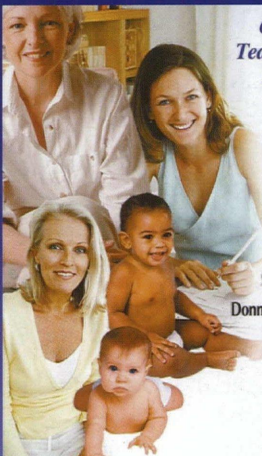
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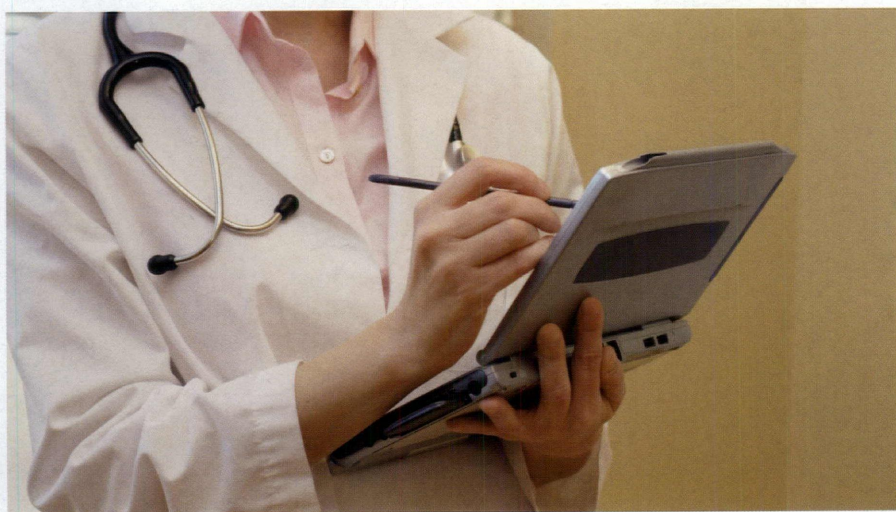
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actions, drug allergies and drug therapeutic duplications, said Dr. Robert G. Berger, professor of medicine, director of Medical Informatics at UNC Health Care System. Berger, who is associate chief of staff, noted that CPOE speeds up the whole process of ordering.

For example, before CPOE, a physician would order an EKG and a piece of paper would have to be filled out by a ward clerk and sent to the EKG lab where

a technician would be sent to the floor, a process that could take up to an hour. Now, the order goes immediately to the pager of the EKG technician who can simply go to the patient's room.

"Sometimes the physicians will put the order in electronically and the technician is up on the floor as the physicians move to the next patient's room. The same goes for the time it takes to get antibiotics up from the pharmacy and infused into the

patient. This clearly results in faster therapy for infectious diseases," noted Berger.

He added that UNC is basically a "paperless" institution. The facility has had an EMR for the last 18 years. "We have just completed all of our nursing and ancillary notes and flow sheets from paper to electronics as part of this electronic medical record."

One of the benefits of the EMR is to have complete information available on any patient from anywhere in the world because the application is Web-based. Another patient safety benefit of EMR is that doctors can electronically adjudicate the medications the patient came in using with the meds given during the hospitalization to provide an accurate list of discharge medications.

This list automatically, electronically passes to the nursing notes, and the nurses give the patient educational materials on the drugs that are sent home. In addition, when patients return to the institution for their follow-up visit, their medication list on the EMR is accurate. "This is very important as the medical literature tells us

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Woodall

that the most risky time for the patient is at discharge when medications can be duplicated, omitted or other errors can occur. The EMR with its CPOE and nursing components obviate this risk," said Berger.

Over at Duke Raleigh Hospital, smart IV pumps (computerized IV infusion pumps) and a pharmacy automation system are in place and the addition of an anesthesia workstation and an automated drug restocking carousel is slated for installation in near future, said Gene Woodall, director of pharmacy.

Woodall said that smart pumps provide safety "guardrails" that are loaded with drug-dosing and rate parameters that can-

not be exceeded. "This prevents a patient from getting a significant overdose or underdose of medication." The automated drug cabinets (ADC) are designed to only allow the nurse to retrieve the drugs that his/her patient is currently prescribed and whose orders have been reviewed by a pharmacist. "Once the pharmacist enters the medication order as prescribed by the physician, the drug is then activated for that patient in the ADC on the unit where that patient is receiving care. The carousel that is planned for our pharmacy will help with inventory control and assist in assuring that the pharmacy loads the ADCs accurately," said Woodall.

A 2005 survey conducted by the American Society of Health-System Pharmacists revealed that patients' number one fear upon entering hospitals was receiving the wrong medications. That fear is well founded. Research shows that nearly one in five medications is administered in error.

While hospitals are under increasing pressure to cut costs in a highly competitive environment, they are also under the microscope when it comes to finding ways to reduce the number of medical errors and adverse events. Technology isn't the panacea, but is it a valuable tool that's helping them to reach that goal. **MM**

Internet Assists Doctors As Source For Health Information

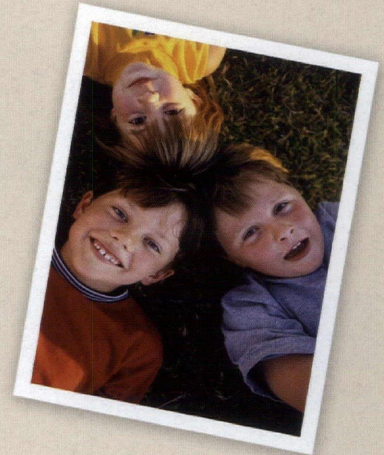
More US adults used the Internet than doctors to obtain health and medical information over the past year, according to pharmaceutical and healthcare market research company Manhattan Research. This trend represents a noticeable change in consumer behavior from previous years, as doctors have traditionally been the top source of health information.

This finding comes from Cybercitizen® Health v8.0, a market research and strategic advisory service focused on how consumers use media and technology for health information and its impact on treatment and product decisions.

"Though doctors remain an essential part of an individual's health management, consumers are increasingly comfortable using the Internet as a research tool for condition and treatment information," said Meredith Abreu Ressi, vice president of research at Manhattan Research. "As healthcare coverage — and even routine visits to the doctor — becomes less affordable to many Americans, the Internet has emerged as a first line of defense for consumers seeking to manage their healthcare independently."

Manhattan Research hosted a webinar event, "Is TV Dead? How the New New Media Changes Pharmaceutical DTC Advertising," on Oct. 14 and Oct. 16. The webinar will help pharmaceutical and healthcare marketers understand the optimal media mix in the face of an uncertain economy. Abreu Ressi overviewed key market data and trends from Cybercitizen® Health v8.0.

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Bedside computers give nurses access to the patient's medication administration record where they can check for drug/drug or drug/food allergies. The electronic MAR can be checked electronically by doctors and pharmacists at any point within the healthcare system.



Smart Pumps

Smart intravenous (IV) infusion pumps are computerized pumps that automatically alert healthcare practitioners when the IV infusion program is set in error and could potentially cause harm to the patient. When dosage information is

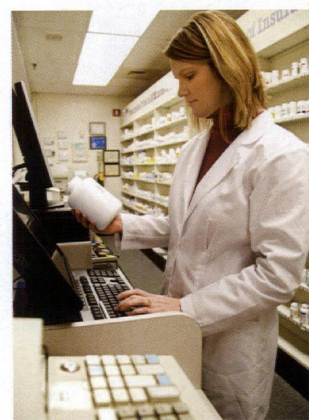
entered into an IV pump, the device scans the hospital's drug information library and compares the entry against a pre-set standard for minimum and maximum doses. If the dose entered is above or below the pre-set limits, the smart pump will trigger an alert.

E-detailing

After office hours physicians can log on to a Web site and interact via a call center with pharmaceutical sales reps who can update them on the latest drugs. They can also participate in Web-based meetings and talk to pharmacists and other clinical specialists about the results of new drug studies or the latest treatment options.

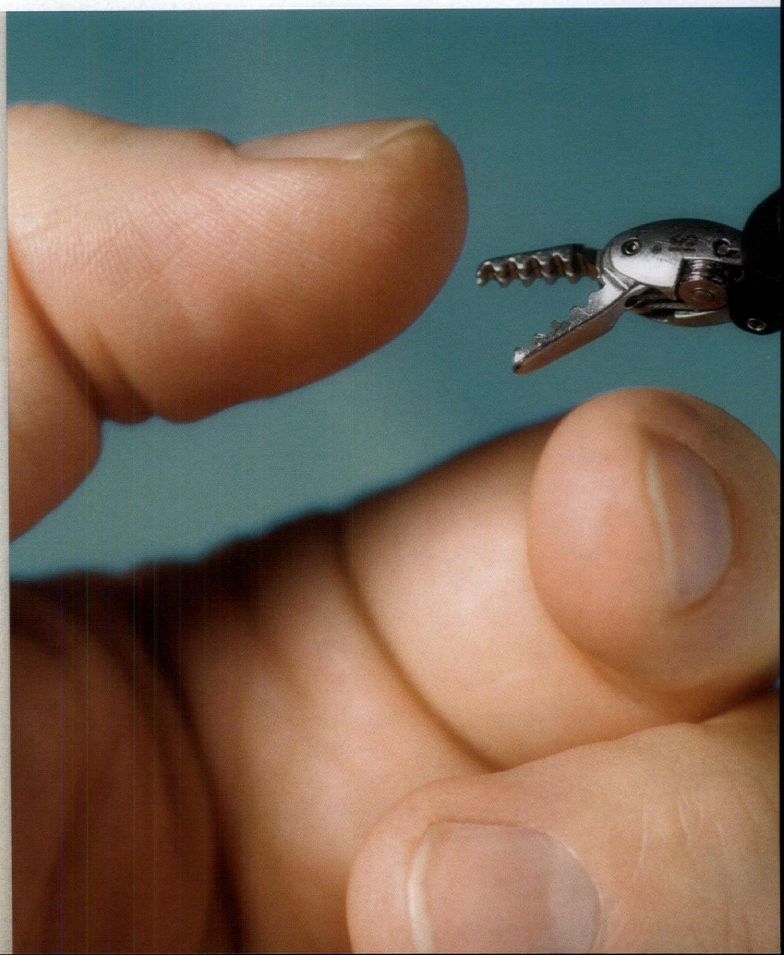
Pharmacy Automation

In the retail pharmacy setting, automated central-fill prescription fulfillment centers generate patient prescriptions that are dispensed, packaged and delivered back to the local community pharmacy.



Technology can do wonders for our heart.

The new East Carolina Heart Institute at Pitt County Memorial Hospital uses the latest technologies – everything from robotic surgery to lasers – to treat patients. Even the building itself is a modern medical wonder. It takes advantage of the latest innovations in healthcare facility design, so physicians and staff work more efficiently, while patients and their families enjoy the benefits of an extremely comforting environment.

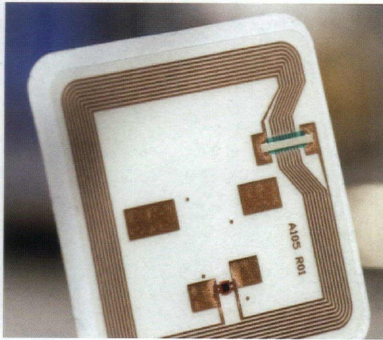


In hospitals, automated drug distribution systems free pharmacists from routine tasks by tracking, managing, replenishing drug inventory and dispensing medications. They are often linked with a bar code system that helps assure that the right meds are dispensed to the right patients.

Automated dispensing drug cabinets on patient floors allow authorized personnel only access to drugs. Specific drawers in the cabinets contain medications for individual patients in unit-dose packages. These cabinets also have the capabilities of capturing charges for all medications that are dispensed.

Radio Frequency Identification (RFID)

RFID tags are similar to tags on clothes in a department store. They contain a chip that allows for the tracking of a drug through various points in the distribution system, from the manufacturing plant to the warehouse to the phar-



macy or hospital. RFID tags can also help to eliminate counterfeit drugs and tainted products.

Computerized Physician Order Enter (CPOE)

CPOE allows prescribers to enter electronically a prescription or other medical instructions into an electronic system that can be transmitted through a computer network where other physicians, pharmacists, nurses, and lab and radiology personnel can gain immediate access. CPOE can help to speed up drug orders and reduce errors associated with poor handwriting and errors in transcription.



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MEDICAL BRIEFS

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Dr. Scott M. Wein, fellowship trained in hand and upper extremity surgery at the Indiana Hand Center in Indianapolis, IN, has joined Raleigh Orthopaedic Clinic. Wein is a member of the North Carolina Medical Society, the American Academy of Orthopaedic Surgeons and a candidate member for the American Society for

Surgery of the Hand. Go to www.raleigh-ortho.com for more information. **MM**

Clinic For Weekend Warriors

A walk-in clinic in Wake Forest, NC, is offering weekend relief for injured athletes. Open to all high school, college and professional athletes, the clinic is run by Dr. Mark W. Galland, a board-certified orthopaedic surgeon who specializes in sports medicine and serves as the team physician and orthopaedic consultant to the Carolina

Mudcats and other area sports teams and high schools. Referrals and appointments are not required and insured patients are only billed their standard co-pay, while uninsured patients will be treated free-of-charge.

The clinic is open Saturday mornings from 8:30-11 a.m. and is located at the Orthopaedic Specialists of North Carolina (OSNC) office at 847 Wake Forest Business Park, Suite 202 in Wake Forest. **MM**



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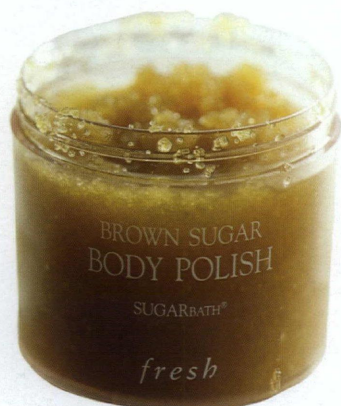
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Gift Guide

Ready or not, the holidays are upon us, and *Metro* is here to help! Our holiday elves have been busy compiling listings of the season's most popular items, as well as selections of unique gifts for that special person. Shop and enjoy!

by Maury Jefferson and Taylor McCune

GIFTS FOR HER



Fresh Brown Sugar Body Polish — Brown sugar body polish moisturizes and exfoliates the skin with an aromatic blend of sugar, arnica and passiflora extracts, while improving circulation and cools the muscles for a rejuvenating and relaxing experience. Sephora.



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These **cute jewelry boxes** are featured in Oprah's gift issue. In five of the hottest colors and under \$20, they're unbeatable. Aly's Boutique or www.alysonline.com, Raleigh.

GIFT GUIDE



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Kooba Suede & Leather Hobo — A chocolate Italian calf suede enhanced with brass-tone studs, double handle straps and is lined with a large zip pocket and two smaller pockets inside. Also available in black leather. \$695; Nieman Marcus.



Fun and Functional! Accessories, bags and fashion watches. \$12.95; Available at Elaine Miller Collection, Raleigh.



Adrienne Landau Cashmere Knit Throw — A pure cashmere taupe cable knit with natural raccoon fur trim. \$1550; Bergdorf Goodman.

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Fabulous Earrings from Grazia, featuring Aquamarine, Apatite and Green Amethyst set in Fine Vermeil. \$395; Available at Elaine Miller Collection, Raleigh.



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GIFTS FOR HIM



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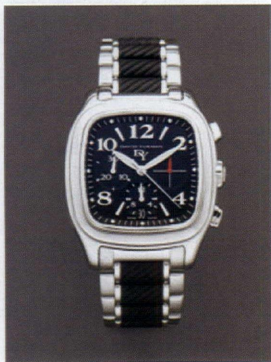


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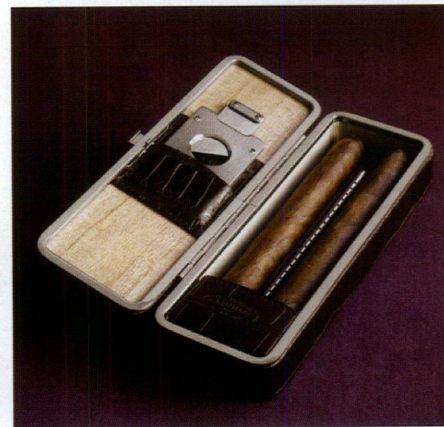
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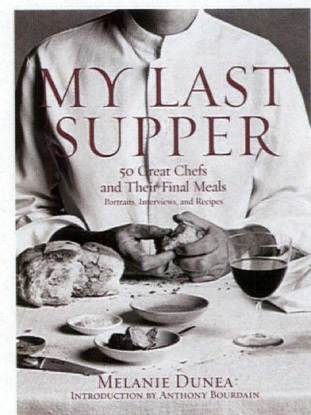
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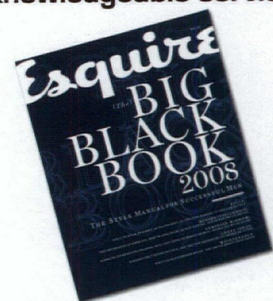
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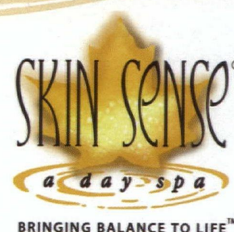
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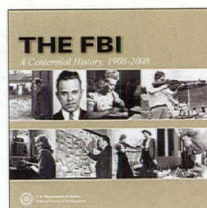
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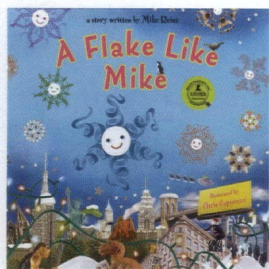
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When it's too cold to play outside, give them the opportunity to have fun indoors. The **DMI Goal Flex Foosball Table** offers hours of fun for kids of any age. Instead of goal slots, the table uses infrared technology for continuous play. \$899.99; Available at www.justfoosballtables.com.



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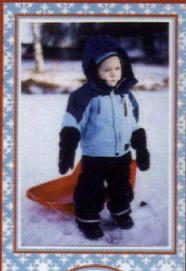
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Directions

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

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Void where prohibited by law. Artist's renderings, photos, amenities and prices are based upon current development plans and are subject to change without notice.

Pulitzer Prize-winning recording artist Ornette Coleman, a saxophonist and pioneer of the free jazz movement, will perform on Nov. 13 at Memorial Hall at The University of North Carolina at Chapel Hill. (See Preview Stage & Screen for details.)

TED KURLAND ASSOCIATES

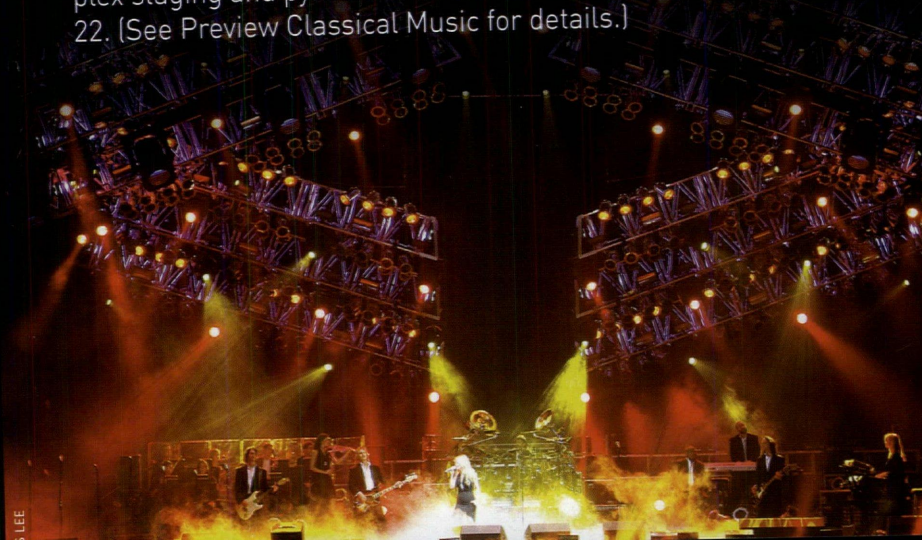


NC MUSEUM OF HISTORY

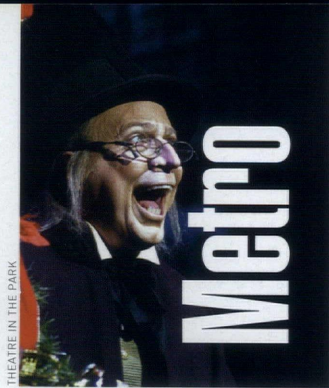
The 13th Annual American Indian Heritage Celebration at The North Carolina Museum of History features music, dancing, storytelling, craft demonstrations, hands-on activities and presentations from members of the eight state-recognized tribes of North Carolina and attracts over 8000 visitors each year. This year's event takes place on Nov. 22 at The North Carolina Museum of History in Raleigh. (See Preview Museums for details.)

Openings

Trans-Siberian Orchestra performs a cross-genre holiday concert blending progressive rock with classical themes highlighted by complex staging and pyrotechnics at The RBC Center in Raleigh on Nov. 22. (See Preview Classical Music for details.)



LEE



Preview

by Mary Ward Boerner

'TIS THE SEASON: HOLIDAY EVENTS AND SO MUCH MORE

GALLERIES

LORI ESPOSITO, PARA POTION: Flanders 311, Raleigh; Nov. 4-30 (Opening Reception Nov. 7). Contact 919-821-2262.

JOHN BEERMAN, RECENT PAINTINGS ON CANVAS, MONO-PRINTS AND ETCHINGS: Somerhill Gallery, Durham; Thru Nov. 14. Contact 919-688-8868 or visit online at www.somerhill.com.

LAURA LACAMBRA SHUBERT — RECENT WORKS: Gallery C, Raleigh; Thru Nov. 15. Contact 888-278-3973 or www.galleryc.net.

ELLSWORTH KELLY — MASTER MINIMALIST: Animation & Fine Art Galleries at University Mall, Chapel Hill; Thru Nov. 13. Contact 919-968-8008 or www.animationandfineart.com.

AUTHOR JERRY COTTEN LECTURE ON PHOTOGRAPHER BAYARD WOOTTEN'S WORK: In conjunction with the *IMAGES OF 20TH CENTURY NORTH CAROLINA* photography exhibit; Lula E. Rackley Gallery at Barton College, Wilson; Nov. 13. Contact 252-399-6475.

LECTURE BY JERRY COTTEN ON IMAGES OF 20TH CENTURY NORTH CAROLINA EXHIBIT: Author and former photographic archivist for the North Carolina Collection, Jerry Cotten will lecture on photographer Bayard Wootten's work; Lula E. Rackley Gallery at Barton College, Wilson; Nov. 13. Contact 252-399-6529.



Sinjerli Variation IIa, 1977, Lithograph and Screenprint by Frank Stella will be featured during a show of the artist's works at Animation and Fine Art Galleries in Chapel Hill held Nov. 14-Dec. 11 with an opening reception on Nov. 14.

IMAGES OF 20TH CENTURY NORTH CAROLINA FEATURING PHOTOGRAPHY BY BAYARD WOOTTEN: Work from three North Carolina photographers featuring images and artifacts dating from the 1920s to the 1970s; Lula E. Rackley Gallery at Barton College, Wilson; Thru Dec. 10. Contact 252-399-6475.

FRANK STELLA — SINJERLI VARIATIONS: Animation and Fine Art Galleries at University Mall, Chapel Hill; Nov. 14-Dec. 11 (Opening Reception Nov. 14). Contact 919-968-8008 or www.animationandfineart.com.

FIGURATIVE SHOW: Works by Tyler Blanton, Richard

Garrison, Willem Heytman, Rodney Shaw, Kate Long Stevenson and Jose VanGool; City Art Gallery, Greenville; Thru Nov. 15. Contact 252-353-7000 or www.city-art-gallery.com.

THREE VISIONS PAINTINGS BY CHRIS GRAEBNER AND ELLIE REINHOLD AND BLOWN GLASS BY PRINGLE TEETOR: Hillsborough Gallery of the Arts, Hillsborough; Thru Nov. 15. Contact www.hillsboroughgallery.com.

PATTERNS OF MEMORY WORKS BY MARTY BAIRD, ALLISON OVERTON & SCOTT RENK: Miriam Preston Block Gallery at the Raleigh Municipal Building, Raleigh; Thru Nov. 18. Contact 919-890-3610 or visit online at www.raleighnc.gov/arts.



Rebus Works features a collection of politically inspired crafts by gallery artists during, *PRO/CON: Political Craft*, through Nov. 29 in Raleigh

HOME FRONTS: THE PRETEND VILLAGES OF TALATHA AND BRAGGISTAN: Photographs of simulated Iraq and Afghan villages on US Army posts; the Center for the Study of the American South at UNC, Chapel Hill; Thru Nov. 20. Contact 919-962-5665 or www.annstewartfineart.com.

ANATOLY KOSTOVSKY: Siberia in oil paintings dated from 1950; Russian Art Gallery, Cary; Thru Nov. 22. Contact 919-468-1800 or www.russianart.us.com.

PRO/CON — POLITICAL CRAFT: Rebus Works, Raleigh; Thru Nov. 29. Contact 919-754-8452 or www.rebusworks.us.

YASHAREL MANZY: Flanders Art Gallery, Raleigh; Thru Nov. 29. (Opening Reception Nov. 6). Contact 919-834-5044 or www.flandersartgallery.com.

CONNECT & COLLECT- SELECTED WORKS BY GALLERY ARTISTS: The Collectors Gallery, Raleigh; Thru Nov. 30. Contact 919-828-6500 or www.thecollectors-gallery.com.

THE BARE WALL GALLERY PRESENTS XIAOYAN CHEN VISITING ARTIST FROM CHINA: *Closione* paintings of copperwire and sand; The Bare Wall Gallery, Raleigh; Thru Nov 30. Contact 919-787-9920.

JAY PFEL — ENGRAVINGS: The Nature Art Gallery at The North Carolina Museum of Natural Sciences, Raleigh; Nov. 7-30. Contact 919-733-7450.

INTERNATIONAL ANNUAL JURIED SCULPTURE EXHIBIT: Bank of the Arts, New Bern; Nov. 7-Dec. 24. Contact 252-638-2577 or www.cravenarts.org.

ARTSOURCE HOLIDAY SHOWCASE: Featuring fine art and crafts from gallery artists; ArtSource Gallery at North Hills, Raleigh; Nov. 14-Dec. 31. Contact 919-787-9533 or www.artsource-raleigh.com.

PAUL HRUSOVSKY, NEW PAINTINGS & JIM LUX, NEW POTTS: A two-person show; Craven Allen Gallery, Durham; Nov. 15-Jan. 3 (Opening Reception Nov. 15). Contact 919-286-4837 or online at www.cravenallengallery.com.

CITY ART GALLERY'S HOLIDAY SHOWCASE: Showcasing inventory of fine art featuring new paintings by gallery artists, hand-crafted ceramics, blown glass vessels, stemware and Christmas ornaments; Greenville; Nov. 20 thru December (Opening Reception Nov. 20). Contact 252-353-7000 or www.city-art-gallery.com.

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.theumstead.com.



Breeze #3, Oil on Canvas, 26" X 22" by Jose VanGool will be on view at City Art Gallery in Greenville during a Holiday Showcase of works by gallery artists through Dec. 31.

OUTER BANKS FIBER GUILD — FIBER FANTASTIC: The Outer Banks fiber guild contributes a variety of fiberworks to show including weavings for decorative and functional purposes; Roanoke Island Festival Park Art Gallery, Manteo; Nov. 3-27. Contact 252-457-1500 or www.roanokeisland.com.

JAM SESSION — AMERICA'S JAZZ AMBASSADORS: Exhibit includes nearly 100 images of musicians vis-

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- Coastal Christmas Flotilla
December 6, 2008
- North Carolina Symphony Holiday POPS
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- The story of A Christmas Carol told throughout downtown on story boards
November 28 - December 24, 2008
- Tryon Palace Christmas Candlelight Tours
December 13 & 20, 2008
- Scrooge performance at New Bern Civic Theatre
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iting 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 visit online at www.kinstoncca.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.

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

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

• **FINE CONTEMPORARY CRAFTS EXHIBITION:** Gallery One; Nov. 22- Jan. 10 (Opening Reception Dec. 5).

• **MARIE CORDELLA — REGIONAL EMERGING ARTIST-IN-RESIDENCE:** Studio 106; July-January 2009.

• **7TH ANNUAL COLLECTORS GALA:** Nov. 15

• **STAMMER!** Bi-monthly multi-art extravaganza; Gallery 2; Nov. 21.

CLASSICAL

THE CHAMBER ORCHESTRA OF THE TRIANGLE FEATURING GUITARIST ROBERT BELINI: The Carolina Theatre of Durham; Nov. 16. Contact 919-560-3030 or www.the-cot.org.

RALEIGH CHAMBER MUSIC GUILD PRESENTS THE RITZ CHAMBER PLAYERS: Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; Nov. 16. Contact 919-821-2030 or www.rcmg.org.

TRANS-SIBERIAN ORCHESTRA: North American Winter Tour; RBC Center, Raleigh; Nov. 22. Contact www.rbc-center.com.

EVENTS AT THE NORTH CAROLINA SYMPHONY: DUKE

THE 2008 BRIMLEY BALL

Saturday, November 8th
7:30 – 11 p.m.

The 2008 Brimley Ball will complement the Dead Sea Scrolls exhibit by featuring lavish Middle Eastern décor, music and dancers, a fabulous menu, open bar and a lively orchestra.

\$150 per ticket
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For tickets or more information please contact Elizabeth Iaquina at elizabeth.iaquina@ncmail.net or at 919.733.7450 x352.

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All proceeds from the Brimley Society and Ball sustain the Friends of the Museum's support for Museum educational programs, research and exhibits.

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MEDICINE RALEIGH CLASSICAL SERIES: Meymandi Concert Hall, Progress Energy Center for the Performing Arts; Contact www.ncsymphony.org.

- **GRANT LEWELLYN, MUSIC DIRECTOR AND YEVGENY SUDBIN, PIANO:** Nov. 7 & 8
- **HUGH WOLFF, GUEST CONDUCTOR AND DANIEL MULLER-SCHOTT, CELLO:** Nov. 21-22

EVENTS AT THE DUKE UNIVERSITY DEPARTMENT OF MUSIC: Duke University, Durham; 919-684-4444 or www.music.duke.edu

- **ORGAN RECITAL — CHRISTOPHER YOUNG:** Duke Chapel; Nov. 16
- **CHOMPI QUARTET:** Doris Duke Center, Duke Gardens; Nov. 20
- **DUKE WIND SYMPHONY:** Baldwin Auditorium; Nov. 20
- **DJEMBE & AFRO-CUBAN ENSEMBLES W/ GUEST ARTIST MONTI ELLISON:** Nov. 21
- **DUKE SYMPHONY ORCHESTRA — A SALUTE TO RALPH VAUGHAN WILLIAMS ON THE 50TH ANNIVERSARY OF HIS DEATH:** Baldwin Auditorium; Dec. 3
- **DUKE JAZZ ENSEMBLE W/ GUEST ARTIST RUSSELL MALONE:** Baldwin Auditorium; Dec. 5
- **DUKE CHAPEL CHOIR PRESENTS HANDEL'S MESSIAH:** Duke Chapel; Dec. 5-7

POP MUSIC

JARMAN OPRY THEATER: A classic country, gospel bluegrass Christmas show; Masonic Theatre, New Bern; Nov. 1. Contact 252-675-7689 or 252-636-6225.

DOLLY PARTON: RBC Center, Raleigh; Nov. 5. Contact 919-834-4000 or www.rbccenter.com.

SMALL POTATOES, A CONTEMPORARY FOLK DUO: Trent River Coffee Company, New Bern; Nov. 7. Contact 252-633-6444 or www.downtownfolkarts.org.



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Charles Dickens'
A CHRISTMAS CAROL

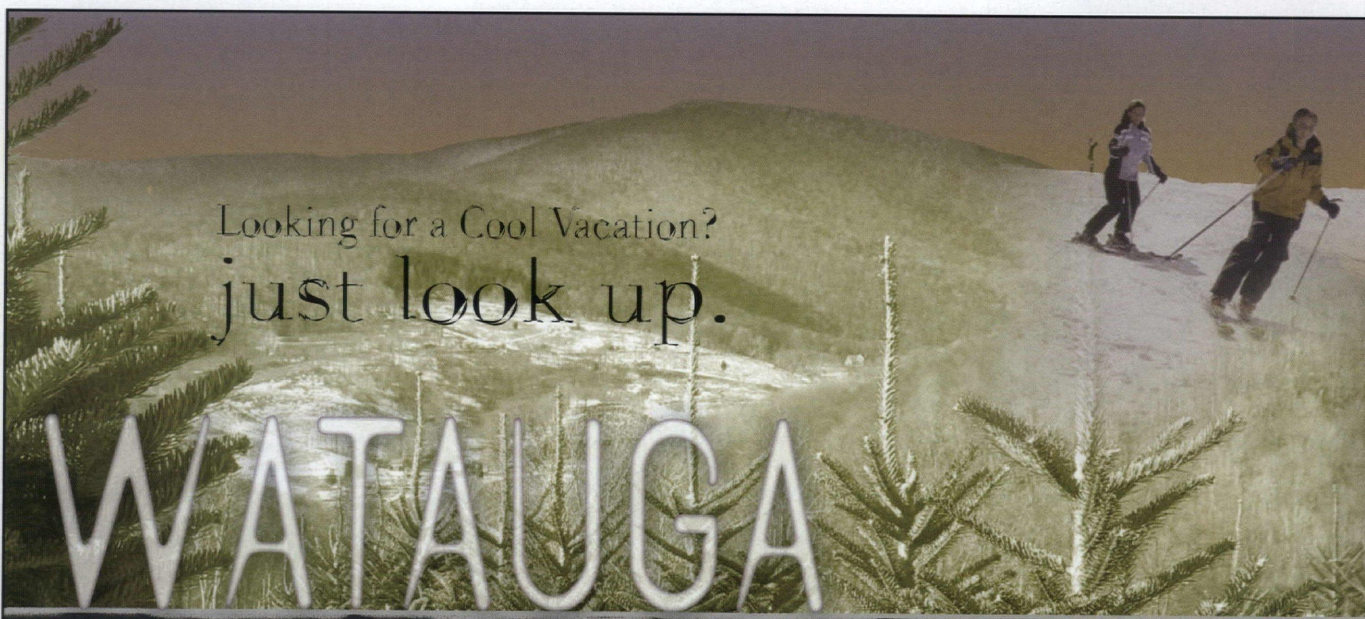
Adaptation by Marcela Casals and Kent Smith
DIRECTED BY Elysa Lenczyk

NOV 28th - DEC 14th, 2008
Thursday - Friday: 8 PM
Saturdays: 2 PM & 8 PM • Sundays: 2 PM

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www.ExploreBooneArea.com

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NC STATE JAZZ COMBO: Long View Gallery, Raleigh; Nov. 7. Contact www.longviewcenter.com.

CHERRYHOLMES: The Clayton Center, Clayton; Nov. 9. Contact 919-553-1737 or www.theclaytoncenter.com.

BULL DURHAM WINTER BLUES CONCERT STARRING BB KING: In collaboration with the St. Joseph's Historic Foundation, the Durham Performing Arts Center presents this annual blues concert; Durham Performing Arts Center, Durham; Nov. 30. Contact 919-680-ARTS or www.dpacnc.com.

DAILEY & VINCENT: A Pinecone Down Home Series concert event; Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; Nov.

12. Contact 919-664-8302 or www.pinecone.org.

EVENTS AT KOKA BOOTH AMPITHEATRE: Cary; Contact www.boothamphitheatre.com or www.ticketmaster.com

• **8TH OF NOVEMBER CONCERT CELEBRATION FEATURING BILLY RAY CYRUS, JOSH GRACIN, BO BICE AND ROCKIE LYNN:** A ceremony recognizing the missions of the American Red Cross and the National Veterans Freedom Park, while honoring our veterans, military and their families; Nov. 8.

EVENTS AT THE NCSU DEPARTMENT OF MUSIC: North Carolina State University, Raleigh; Contact 919-515-1100 or www.ncsu.edu/arts.

• **WIND ENSEMBLE:** Stewart Theatre; Nov. 4



The Grammy-nominated, six-member family band Cherryholmes performs a traditional bluegrass concert on Nov. 9 at The Clayton Center in downtown Clayton.

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- **JAZZ ENSEMBLE I:** Talley Ballroom; Nov. 6
- **NCSU PIPES AND DRUMS:** Stewart Theatre; Nov. 8
- **CHAMBER SINGERS:** Talley Ballroom; Nov. 12
- **JAZZ ENSEMBLE II:** Talley Ballroom; Nov. 13
- **FALL CHORAL COLLAGE:** Talley Ballroom; Nov. 14
- **RALEIGH CIVIC SYMPHONY:** Stewart Theatre; Nov. 16
- **RALEIGH CIVIC CHAMBER ORCHESTRA:** Stewart Theatre; Nov. 23

STAGE & SCREEN

BLUE DOOR: Directed by Tony Award-winner Trezona Beverley; Paul Green Theatre Center for the Dramatic Art at UNC, Chapel Hill; Thru Nov. 9. Contact 919-962-7529 or www.playmakersrep.org.

MARK TWAIN'S BIG RIVER: New Bern Civic Theatre, New Bern; Nov. 7-9, 13-16 & 21-23. Contact 252-633-0567 or www.newberncivictheatre.org.

RUTHIE FOSTER: An NCSU Center Stage performing arts series event; Stewart Theatre, North Carolina State University, Raleigh; Nov. 14. Contact 919-515-1100 or www.ncsu.edu/arts.

RALEIGH CITY MUSEUM AND BURNING COAL THEATER COMPANY PRESENTS MAIN STREE/FAYETTEVILLE STREET: The Raleigh City Museum, Raleigh; Nov 15 and 16. Contact 919-834-4001 or www.burningcoal.org.

DEFENDING THE CAVEMAN: Presented by Durham Performing Arts Center; Carolina Theatre, Durham; Nov. 14-15; Call 919-680-ARTS or www.dpacnc.com.

THE IMAGINARY INVALID: Presented by ECU/Loessin Playhouse; McGinnis Theatre at ECU, Greenville; Nov. 20-25. Contact 252-328-6829 or www.ecu.edu/theatre/dance.

MESSIAH PRESENTED BY CAROLINA BALLET: Memorial Auditorium at the Progress Energy Center for the Performing Arts, Raleigh; Nov. 26-30. Contact 919-719-0900 or www.carolinaballet.com.

THE LITTLE PRINCE: Presented by PlayMakers Rep-eratory Company; Paul Green Theatre Center for the Dramatic Art at UNC, Chapel Hill; Nov. 26-Dec. 14. Call 919-962-7529 or www.playmakersrep.org.

A CHRISTMAS CAROL: Family musical comedy adapted from the classic story by Charles Dickens written directed and starring Ira David Wood III; Durham Performing Arts Center, Durham; Dec. 5-7 & Memorial Auditorium at the Progress Energy Center for Performing Arts, Raleigh; Dec. 9-17; Contact 919-680-ARTS or www.dpacnc.com (Durham); 919-834-4000 or www.ticketmaster.com (Raleigh).

EVENTS AT THE CAROLINA PERFORMING ARTS SERIES: Memorial Hall at UNC, Chapel Hill; Contact 919-843-3333 or www.carolinaperformingarts.org.

- **SHAKER — INBAL PINTO DANCE COMPANY:** Memorial Hall; Nov. 5
- **KIROV ORCHESTRA WITH VALERY GERGIEV, CONDUCTOR:** Nov. 11, 12
- **ORNETTE COLEMAN:** Pulitzer-prize winning saxophon-

ist; Memorial Hall, Chapel Hill; Nov. 13.

- **MATTHIAS GOERNE, BARITONE:** Memorial Hall; Nov. 14
- **PILOBOLUS:** Dance; Memorial Hall; Nov. 21
- **WINDS OF CHANGE, A MUSIC ON THE HILL CONCERT:** Memorial Hall; Nov. 18
- **DECK THE HALLS — HOLIDAY BIG BAND EXTRAVAGANZA!** Memorial Hall; Nov. 22

MUSEUMS

4TH ANNUAL BRIMLEY BALL: Featuring lavish Middle Eastern décor, music, dancers and a lively orchestra; NC Museum of Natural Sciences, Raleigh; Nov. 8. Contact 919-733-7450 or www.naturalsciences.org.



THE GREGG MUSEUM OF ART AND DESIGN

Let Me Call You Sweetheart, One Collector's Vision — Sweetheart jewelry from the Rhoda L. Berkowitz Collection presented by The Gregg Museum of Art and Design at NC State will be on view through Dec. 17.

LET ME CALL YOU SWEETHEART — ONE COLLECTOR'S VISION: Sweetheart jewelry from the Rhoda Berkowitz Collection; Gregg Museum of Art and Design at NC State, Raleigh; Thru Dec. 17. More info online at www.ncsu.edu/arts.

HARRIET A. JACOBS PAPERS: With a book signing by the author Dr. Jean Fagan Yellin; Chowan County Courthouse, Edenton; Nov. 22. Contact 1-800-775-0111 or www.visitedenton.com.

KNIGHTS OF THE BLACK FLAG: A new exhibit featuring the history of pirates and their exploits; North Carolina Maritime Museum, Beaufort; Thru Dec. 28. Contact 252-728-7317 or www.ncmaritime.org.

THE REVOLUTION OF MEDIA: The Raleigh City Museum, Raleigh; thru fall 2008. Contact 919-832-3775 or www.raleighcitymuseum.org.

JOEL LANE MUSEUM HOUSE PRESENTS A LECTURE ON PROMOTING HERITAGE TOURISM THROUGH THE PRESERVATION OF CITY-OWNED CEMETERIES BY JANE THURMAN: Joel Lane Museum House visitor's center, Raleigh; Nov. 13. Contact 919-833-3431 or www.joellane.org.

DEAD SEA SCROLLS EXHIBIT: Portions of the Dead Sea Scrolls along with more than 100 artifacts from the land and time of the scrolls will be on view; North Carolina Museum of Natural Sciences, Raleigh; Thru Dec. 28. Contact 919-733-7450 or www.naturalsciences.org.

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

- **EL GRECO TO VELÁZQUEZ — ART DURING THE REIGN OF PHILIP III:** Thru Nov. 9
- **THE PAST IS PRESENT — CLASSICAL ANTIQUITIES AT THE NASHER MUSEUM:** Ongoing
- **ESPEJO NEGRO/BLACK MIRROR — A MUSEUM INSTALLATION BY PEDRO LASCH:** On view thru January 18, 2009.
- **A NIGHT IN GOLDEN AGE SPAIN — A GALA BENEFITTING THE NASHER MUSEUM:** Nov. 7; Contact 919-684-3411.

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

- **MODERN AMERICAN PAINTINGS FROM THE BEQUEST OF FANNIE AND ALAN LESLIE:** Thru Fall 2009
- **SPECIAL EXHIBITION — JULIE MEHRETTU, CITY SITINGS:** Thru Nov. 30
- **FAMILY FUN SATURDAYS:** Nov. 1, 8, 15
- **PRESCHOOL PROGRAM:** Nov. 5, 19
- **GALLERY CLASS, A CEREMONIAL INVITATION:** Nov. 5
- **ART IN THE EVENING:** Nov. 7, 14, 21
- **FILM — KISS OF DEATH:** Nov. 7
- **LECTURE — CONSERVATION AROUND NORTH CAROLINA:** Nov. 9

- **LUNCH & LEARN:** Nov. 14, 15
- **FILM — THE BIG HEAT:** Nov. 14
- **FILM — DEAD MEN DON'T WEAR PLAID:** Nov. 21
- **CHILDREN'S PERFORMANCE — THE DAY IT SNOWED TORTILLAS:** Nov. 22
- **CHILDREN'S WORKSHOP:** Nov. 29

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

- **EXHIBIT — EVERYDAY ARTISTRY:** Now Open
- **BEARING WITNESS — CIVIL RIGHTS PHOTOGRAPHS OF ALEXANDER RIVERA:** Thru March 1, 2009
- **EXHIBIT — MUSEUM SLEUTHS, WHATCHAMICALLITS AND THINGAMAJIGS:** Now Open
- **MAKE IT TAKE IT, CAMPAIGN COUNTDOWN:** Nov. 2
- **THE CAPITOL OF NORTH CAROLINA, UNLOCKING ITS DNA:** Nov. 2
- **TIME FOR TOTS — PICKING COTTON:** Nov. 4 or 18
- **HISTORY CORNER — DIGGING UP THE PAST:** Nov. 5
- **MAKE IT TAKE IT — PATRIOTIC PINS:** Nov. 5
- **HISTORY À LA CARTE — NATHANIEL MACON:** Nov. 12
- **CURATOR'S TOUR — ELECTED TO SERVE, NORTH CAROLINA'S GOVERNORS:** Nov. 16
- **THIRTEENTH ANNUAL AMERICAN INDIAN HERITAGE CELEBRATION:** Nov. 22
- **MUSIC OF THE CAROLINAS — LLOYD ARNEACH:** Nov. 16
- **ARTIST AT WORK — JAMES MALCOLM:** Nov. 22 & 23

EVENTS AT THE MUSEUM OF LIFE AND SCIENCE: Durham; Contact 919-220-5429 or online at www.lifeandscience.org.

- **CATCH THE WIND & EXPLORE THE WILD:** Ongoing
- **NEW EXHIBIT — SOUNDSPACE, HEAR MOTION:** Open thru Oct. 2008
- **NEW EXHIBIT — SOUNDSPACE, HEAR MOTION:** Thru Dec. 2008

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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
- **THE FIFTIES AND THE ANTI-FIFTIES — ROBERT FRANK'S THE AMERICANS:** Thru Jan. 4, 2009
- **FEMININE AND MASCULINE IN OVID'S POETRY AND EARLY MODERN ART:** Thru Feb. 1, 2009
- **CURATORS CLINIC:** Nov. 11
- **ART OF ASSEMBLAGE WORKSHOP:** Nov. 14
- **ART AFTER DARK:** Nov. 14
- **MUSIC IN THE GALLERIES:** Nov. 16

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

- **SOAPBOXES AND TREE STUMPS — POLITICAL CAMPAIGNING IN NORTH CAROLINA:** North Carolina Collection Gallery; Thru Jan. 31.

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

- **BEARDEN TO RUSCH — CONTEMPORARY ART FROM THE NORTH CAROLINA MUSEUM OF ART:** Thru May 24, 2009
- **TOY CRAZY — AN EXHIBITION OF TOYS OF ALL KINDS:** Thru Feb. 1, 2009

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

- **OCEAN — EXPLORE, DISCOVER:** Thru Jan. 4, 2009
- **ONGOING EXHIBIT — CAPE FEAR VOLUNTEERS:** Opens Nov. 6

- **ONGOING EXHIBIT — CAPE FEAR SEASHELLS:** Ongoing
- **WINTER JAZZ — GERONOLDO FRAZIER:** Nov. 14
- **LEARNING CENTER — CAPE FEAR INDIANS:** Nov. 1, 8, 15, 22, 29
- **OCEAN HOT TOPICS — WHERE HAVE ALL THE FISH GONE:** Nov. 18
- **CAPE FEAR SKIES — PLANETS:** Nov. 16

EVENTS AT THE NEW BERN HISTORICAL SOCIETY: New Bern; Contact 252-638-8558 or www.newbernhistorical.org.

- **LUNCH & LEARN SERIES — EXPERIENCING THE APPALACHIAN TRAIL ONE STEP AT A TIME:** The Chelsea; Nov. 13
- **EVENING LIBRARY SERIES — AMERICA WITHOUT INDIANS, AN IMAGINARY JOURNEY:** New Bern-Craven County Library; Nov. 19.

POTPOURRI

CARY VISUAL ART'S 12TH ANNUAL ART BALL: A black-tie event presented by WakeMed Cary Hospital highlighting local artists; The Umstead Hotel and Spa, Cary; Nov. 8. Contact 919-531-2821.

BELK FALL CHARITY SALE TO BENEFIT LOCAL CHARITIES AND SCHOOLS: Belk Department stores; Nov. 15. Contact www.belk.com.

TARBORO TRAP NEUTER RETURN, INC FALL RAFFLE: Tickets available. Drawing Nov. 15. Contact 919-828-8944 or 919-823-6551.

WOMEN'S CLUB FALL ANTIQUE SHOW

Kerr Scott Building, NC State Fairgrounds, Raleigh. Nov. 21-23. Contact 919-782-5599 or www.womansclubofraleigh.org.

DESIGNERS DOWNTOWN MARKET: Downtown Raleigh; Nov. 29. More information online at www.designers-downtownmarket.com.

THE JUNIOR LEAGUE OF RALEIGH HOSTS THE 2009 INAUGURAL BALL: Honoring the governor, lieutenant governor and the members of the Council of State; Raleigh; January 9-10. Contact www.ncgovernorsball.org.

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

- **HOLIDAY OPEN HOUSE:** Nov. 1
- **CAROL STEIN'S GARDENERS FORUM — LANDSCAPE MAKEOVERS FOR FALL PLANTING TIME:** Nov. 15

EVENTS AT THE JC RAULSTON ARBORETUM: Raleigh; Contact 919-515-3132 or www.ncsu.edu/jcraulston-arboretum/index.php.

- **PLANTSMEN'S TOUR:** "Around the World;" Nov. 4.
- **FRIENDS OF THE ARBORETUM LECTURE:** "Great Grasses for Southern Landscapes;" Nov. 6.
- **PROPOGATION WORKSHOP:** "From Seed to Flower;" Nov. 8.
- **FRIENDS OF THE ARBORETUM LECTURE:** "Environmental Trends in Landscape Design;" Nov. 20.

EVENTS AT THE NORTH CAROLINA BOTANICAL GARDEN: Chapel Hill; Contact <http://ncbg.unc.edu>.

- **THE ARBORETUM ON A FALL DAY, A TOUR IN MEMORY OF EVE CARSON:** Coker Arboretum DeBerry entrance; Nov. 9.
- **SALAMANDERS OF FALL — A FAMILY WORKSHOP:** Totten Center; Nov. 9.
- **TOUR OF THE NORTH CAROLINA BOTANICAL GARDEN:** Saturdays 10-11 a.m.

EVENTS AT THE SENATOR BOB MARTIN EASTERN AGRI-

CULTURAL CENTER: Williamston; www.showwithus.com.

- **NCDCTA HARVEST MOON DRESSAGE SHOW:** Nov. 15 & 16; Contact www.ncdcta.org.
- **NC BARREL BONANZA FALL SHOW:** Nov. 21 & 22
- **WORLD FAMOUS LIPIZZANER STALLIONS:** Nov. 25 & 26
- **MID-ATLANTIC CHAMPIONSHIP OPEN HORSE SHOW:** Nov. 29 & 30

HOLIDAY EVENTS

ROCKY HOCK PLAYHOUSE PRESENTS THE CHRISTMAS MUSICAL STAR OVER BETHLEHEM: Rocky Hock Playhouse, Edenton; Nov. 8-Dec. 20. Contact 252-482-4621 or www.rockyhockplayhouse.com.

FESTIVAL OF TREES OPEN HOUSE & GALA WITH SILENT AUCTION: A community holiday fundraising event for the Craven Regional Medical Center Foundation; New Bern; Nov. 15. Contact 252-633-8247 or www.ncfestivaloftrees.com.

2008 JUNIOR LEAGUE OF DURHAM AND ORANGE COUNTY HOLIDAY MARKET: Shop from over 50 local vendors selling jewelry, purses, baby gifts, holiday items and more; Governors Club, Chapel Hill; Nov. 15. Contact 919-682-0449 or www.jldoc.org.

24TH ANNUAL HOLIDAY CRAFT FAIR & SALE: Featuring work by the Crafts Center's own artists and craftspeople; The Crafts Center at NC State, Raleigh; Nov. 22. Contact www.ncsu.edu/arts.

A HOMETOWN HOLIDAY CELEBRATION — DOWNTOWN MEBANE'S HOLIDAY OPEN HOUSE: Decorations, carriage rides, holiday treats, music and art events; downtown Mebane; Nov. 21-22. Contact 919-304-6147 or www.downtownmebane.com.

CAROLINA CREATIONS CHRISTMAS OPEN HOUSE: Featuring Christmas artwork and more; Carolina Creations, New Bern; Nov. 28-29. Contact 252-633-4369 or www.carolinacreations.com.

THANKSGIVING DAY TURKEY TROT: Proceeds benefit the National Multiple Sclerosis Society and events include an 8k race, a one-mile fun run and a kid's dash; Ridgewood Shopping Center, Raleigh; Nov. 27. Contact 919-349-1719 or www.active.com.

EVENTS AT NORTH HILLS: Raleigh; www.northhills-raleigh.com.

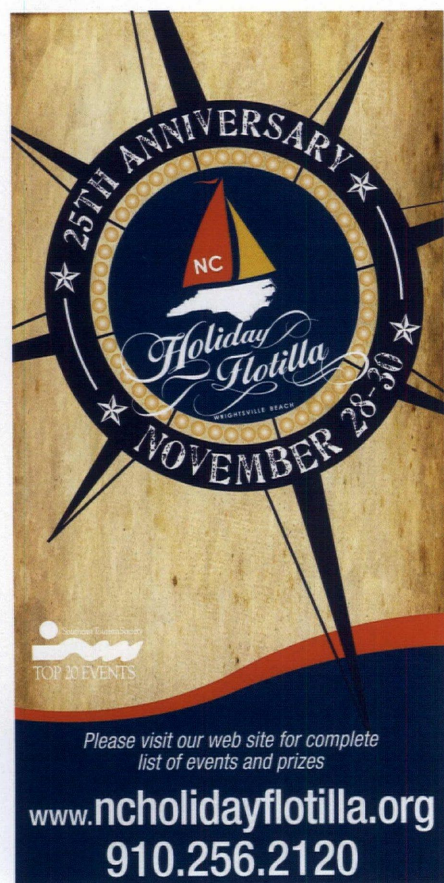
- **SIP N' STROLL:** Stores provide holiday previews; Nov. 22.
- **CHRISTMAS TREE LIGHTING:** Featuring Ira David Wood; Nov. 22.
- **CHRISTMAS CHORUS FOR CHARITY:** Saturdays Nov. 29-Dec 13.
- **NORTH HILLS HOLIDAY GREENS MARKET:** Featuring wreaths and garlands, greenery and decorations, and holiday goodies; Commons Lawn at North Hills, Raleigh; Saturdays 11 a.m.-3 p.m. through December.

EVENTS AT THE NORTH CAROLINA MARITIME MUSEUM: Beaufort; Contact 252-728-7317 or www.ncmaritime.org.

- **CHRISTMAS FLOTILLA:** Boat parade begins in Morehead City and continues to Beaufort and awards ceremony follows at the Watercraft Center; Dec. 6.
- **HOLIDAY OPEN HOUSE:** Friends of the Museum annual membership meeting & holiday reception; Dec. 14.

Our thanks to Cyndi Harris for her assistance with MetroPreview.

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



25TH ANNIVERSARY

Holiday Flotilla

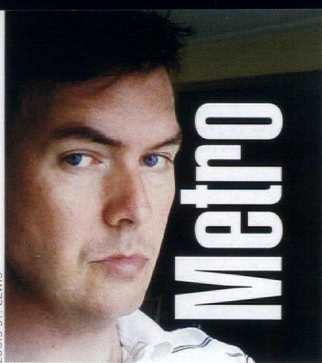
NOVEMBER 28-30

TOP 10 EVENTS

Please visit our web site for complete list of events and prizes

www.ncholidayflotilla.org

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Artist-at-Large

by Louis St. Lewis

IF PIGS COULD PAINT

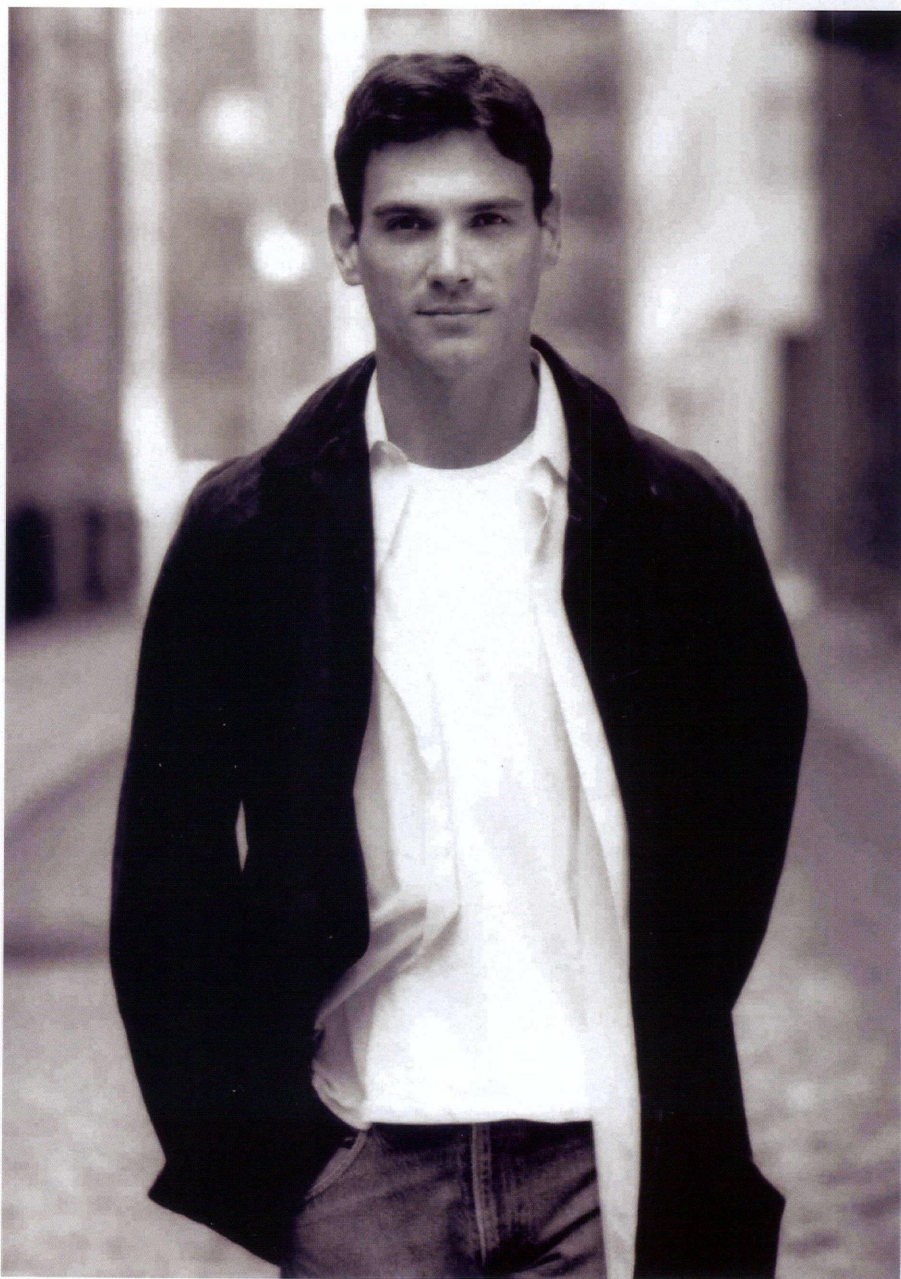
With the way North Carolina is growing, I think that it's about time that I give a big welcome to all of the Yankees, Latinos and people of various and sundry exotic backgrounds and gender classifications that now call our fair state home. And speaking of State Fairs, I recently went to ours for the first time in about 20 years and boy-oh-boy did I have fun. It was the most gorgeous crisp Sunday, and I just had to get on each and every ride. They had rides that looked like super-sized see-saws with spinning hamster cages at the end that would yank your stuff up to the sky and then spin you back down until your spleen was behind your tonsils. Now I hate to fly, I simply HAVE to be drugged up and drunk on an airplane because I freak out at turbulence. But for some reason you can strap me down in some type of rickety wire sling shot device built in Clayton that makes me feel like my head is going to be snatched off at the stalk by G-forces and I'll pay you to do it.

Of course, the fair is more than rides — it's about food. They have it all, deep fried Twinkies, deep fried pecan pie, deep fried pickles, the only thing that they didn't have that I desperately wanted was a deep fried martini. Doesn't that sound delicious? But while I was wandering around letting the grease drip off of my deep fried peanut butter sandwich, I was lucky enough to come across a wonderful demonstration by "Smithfield" the painting pig! Smithfield is very much what I would consider a Pig-casso, and his Porkfolio of work is impressive. This little piggy may not have been to market, but he sure did go on *Oprah*, and he even made it onto *America's Got Talent*, where I thought for certain David Hasselhoff was going to give him an award. Now I have seen a LOT of art in my day, and I can state with certainty that the artistic output

of Smithfield shows more creativity and dedication than a good many images I see Sunday afternoon artists churn out. (www.paintingpig.com)

POTTERY MAN

Dr. Everette James may have not been at the State Fair, but he is more than fairly well known as a great supporter of the pot-



PLAYMAKERS

Billy Crudup

ters and pottery of North Carolina. James is an integral reason why The North Carolina Pottery Center exists. Located in Seagrove, NC, the Center is dedicated to the art form made from our native clay that



Dr. Everette James and his wife Nancy Farmer

still brings great admiration from ceramists the world over. The Center recently raised over \$80,000 through a series of parties and auctions to keep the kilns burning for many years to come. (www.ncpotterycenter.com)

PLAYMAKERS HONOR CRUDUP

I don't think that they have *My Fair*

Lady on the schedule for this season, but PlayMakers Repertory Theater is once again holding one of the most anticipated parties of the year with their always glamorous PlayMakers Ball. The lovely and elegant Lenore Field and her crew of sophisticates always pull out the stops for a sensational black tie event at the historic Carolina Inn in Chapel Hill. All the rooms receive a true extreme makeover from local design stars, such as Bitty Holton, McKay Coble, JW Walton and Mark Day — who seems to be aiming to fill the shoes left empty by party planner Rafael Lopez-Barrantes, who spread his Mariposa wings and has flown the coop to California to work for the California Institute of the Arts. This year's guest of honor is none other than UNC graduate Billy Crudup, star of *Mission Impossible III*, *Big Fish* and *Almost Famous*. He also won the 2007 Tony Award for Best Performance by a Featured Actor for his role on Broadway in *The Coast of Utopia*. Sometimes the Ball pulls an aging star out of gin and formaldehyde for the honor, but this year it seems they are going for the young and rising. No

smell of mothballs here!

ART FOR CHRISTMAS

I can't believe it, but Xmas is fairly close, so even in these hard economic times we need to think about what to buy for our near and dears. While that new Maserati may be out of reach for this year's stocking stuffer, the reasonable price of local artworks still seems like a deal. Galleries abound in the area, from the Triangle to the coast, so make someone happy and give the gift of art! **MM**



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BIG BARBECUE BOOK RECOGNIZES THE KEEPER OF THE FLAME IN AYDEN

A couple of months ago I told you it was coming. Well it's here. *Holy Smoke: The Big Book of North Carolina Barbecue*, written by John Shelton Reed and Dale Volberg Reed with William McKinney, is available in book stores and via the Internet.

It's not another guide to North Carolina barbecue restaurants — thank goodness because some folks seem to have never eaten any bad barbecue, and I sure as the dickens have — but instead it is what John, Dale and William describe as “an exploration of the Tar Heel barbecue tradition.” While *Holy Smoke* is assuredly about food, it is more, in my mind, about “foodways” — the roots and evolution of the food, which more than any other, is identified with the people of this state and its history and traditions.

Depending upon where you are from, there are barbecue legends. Their names can be Bullock, Melton, Stamey, King, Parker, Bridges, Scott, Shirley, Jones, Bunn or a dozen more. Many of their stories are told in *The Big Book*. One thing common to most of them is that they are gone. The sad thing is there appear to be very few new ones in the making.

There is a notable exception, and the authors were generous when it came to ink for Samuel Jones, who works alongside his father Bruce and Uncle Jeff at the Skylight Inn in Ayden, NC. I am glad because Samuel is a special sort of fellow and has a place in the hearts of my brother Donald, his wife Nancy and their son Clay, who is Samuel's age and a hunting companion. They have stuck together through thick and thin.

Samuel is only 27, but here he is in *Holy Smoke* featured alongside barbecue greats like Wilber Shirley of Wilber's in Goldsboro and Ed Mitchell of The Pit in Raleigh. I am dubbing Samuel “North Carolina's Barbecue Ambassador.” He has earned his spot.

Like so many kids who grew up around

family-owned businesses, Samuel was expected to do his part. His grandfather Pete Jones — a central figure in Samuel's life until his death a couple of years ago — put him to work sweeping floors and wiping tables. Samuel also followed his grandfather around, hung around the pits out back and began to learn the subtleties of cooking some of the world's finest barbecue. But he saw it as a job (“I had no option,” he said) — not a labor of love. When a fellow came along and offered him a job in a pawn shop, he gladly accepted.



Samuel Jones (center), his father Bruce (left) and “Uncle” Jeff carry on the whole-hog barbecue tradition of the Skylight Inn in Ayden.

He still helped out if needed but continued with his education by working on a business degree at Pitt Tech. But in 2003 he had something of an epiphany.

“I came in from school one afternoon, and there was a package there from New York. We didn't pay it much attention and finally someone tossed it in the trash can. Then sometime later we got a phone call from the folks at the James Beard Foundation. The way it works, if somebody calls and it's a reporter or writer, they say, ‘Samuel, you talk to them,’ so I talked to them.

“They told me the Skylight Inn had won the Foundation's American Classics Award, and we were supposed to come to New York to a black-tie dinner to receive it. I asked how

much that would cost, and they told me it would be about \$1500 for the plane ticket and the hotel.

“Well, you don't know how tight my granddaddy was. I knew he would never pay for that. But when I told him about it, he said to go. I was shocked to death.”

Samuel still did not realize how prestigious the award was and the implications for the Skylight. The dinner was on Monday night, but Samuel went up on Saturday to see a little of the city. If you think I am about to tell you about a young man's wild escapades when turned loose alone in New York, you are dead wrong. Samuel is about as straight-laced as they come, and for him it was the classic “busman's holiday.” Samuel, who is assistant chief of Ayden Fire and Rescue, visited fire stations.

Samuel explained to me that there is a bond among firemen and that wherever you go, you are always welcomed by fellow firefighters. He found that to be the case even in New York. He visited with New York firemen, looked at their world-class equipment, was introduced to a Manhattan Battalion Chief and brought home mementos. That was awesome, he said.

And during the weekend he began to sense that this was going to be an extraordinary event. “I saw a sign in the hotel that said the dinner was going to be televised live. I called home and told them, ‘This thing is more than we thought. This is heavy duty.’”

On Monday night he walked into the ballroom and saw 2000-3000 people assembled for the presentation of the James Beard Foundation Awards. “It looked like the Country Music Awards on television,” said Samuel, who plays drums and also occasionally sings with the gospel music group Men of Faith.

The inscription on the award that legendary *New York Times* writer RW “Johnny” Apple presented to Samuel before the audience of thousands was for “a locally owned

and operated business that has stood the test of time without wavering from its roots." "That's us," he said. "The definition of 'barbecue' in Webster's says a whole pig cooked over hardwood coals. That's what we still do. Otherwise it ain't barbecue. It's just cooked pork."

Receiving the award was Samuel's epiphany, I think. The whole world thought there was something different and highly sig-

nificant about the Skylight.

Shortly after that his grandfather had a heart attack and had to retire. Samuel felt compelled to do his part, so he put his education on hold and began working full time at the Skylight. This time it was a labor of love. Samuel had researched family history and discovered that his folks had been selling barbecue in the area since at least 1830. At one time his family had three barbecue

restaurants in Ayden. It is one of the longest unbroken family business traditions in the state, and today Samuel is very mindful of that.

He respects what his grandfather Pete Jones, with no education to speak of, accomplished. Samuel is quoted in *Holy Smoke* as saying, "I would hate to know that my granddaddy spent his whole life building something, and I pissed it away, pardon my French."

From what I know of Samuel, there is little chance of that.

Here is pretty good proof.

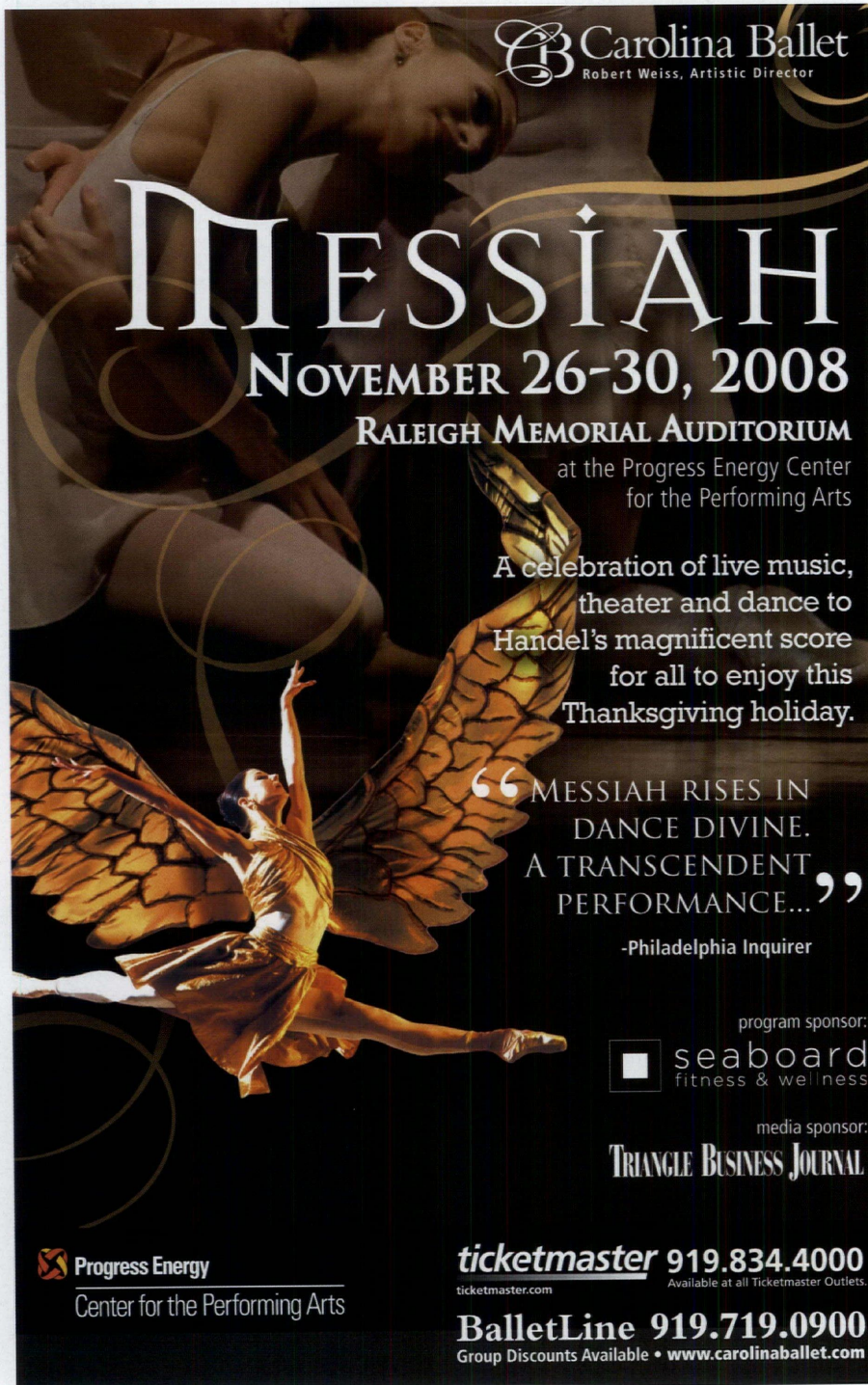
"We don't sell but three things here," Samuel said. "Barbecue, slaw and cornbread. So it's all got to be the best." Incidentally, in 1981, *Backroads of America*, published by *National Geographic*, declared Pete Jones' barbecue the best in America.

Two weeks after Samuel's granddaddy died, the mill where Pete Jones had been buying his cornmeal — Lakeside, near Seven Springs, NC, that had been operating since before the Revolution — closed rather than make the extensive renovations demanded by regulators. "The cornmeal we could find just didn't make cornbread that looked and tasted the same," Samuel said, and he was determined not to let his granddaddy down. "We couldn't afford to have one-third of what we were known for not be up to par."

It took him almost two years to find cornmeal that lived up to his expectations. Daryl Spencer, owner of Buffalo Milling in Kittrell, NC, finally produced a fine, stone-ground plain white cornmeal that suited him. Spencer's brand of cornmeal is called Moss', but the cornmeal he grinds for the Skylight is delivered in 25-pound bags and sports a Skylight special label. (I mentioned Moss' Seafood Breeder in a previous column on soft shell crabs.)

Transformed from a grumbling busboy in his granddaddy's restaurant to an enthusiastic spokesperson for Down East foodways and eastern-style barbecue, young Samuel Jones surely has found his calling. With a lovely wife of about a year and a new home on family land near his parents, he understands now that he is the keeper of the flame, and between you and me, I believe he is at peace with that.

"Mr. Pete," the Skylight is in good hands. You raised him right. **MM**



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FASHION NEWS

Benefit Cosmetics introduces a limited edition of Peace Love & Glossiness Lip Gloss Set and Primpcess Eye Primping Kit available for the holidays 2008. Sephora and Belk Department Stores or online at www.benefitcosmetics.com.

November events at **Belk**, Crabtree Valley, Raleigh, 919.782.7010:

- **Belk's Fall Charity Sale**, Nov. 15 from 6-10 a.m. The in-store shopping event offers a fundraising opportunity for participating organizations and a chance for customers to support worthwhile charities while taking advantage of special discounts during the event.

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

- **Estée Lauder**, Nov. 12-29. Receive the new collection with any Estée Lauder purchases of \$55 or more. Worth \$150, gift includes cleanser, lipstick, gloss, compact, suede tote and cosmetic bag. Ext. 5370.
- **Trim-A-Home Open House**, Nov. 11-15. Tips to trim your home for the holidays with designer

Jay Strongwater, Lynn Haney, Mark Roberts, Polonaise, Radko, Swarovski and many more. Ext. 5326.

- **Ippolita Trunk Show**, Nov. 14. From 10 a.m.-5 p.m. meet special representative Adam Epstein while viewing trunk show of 18K yellow gold and sterling jewelry. Ext. 5318.
- **Bobbi Brown Event**, Nov. 14-15 from 10 a.m.-5 p.m. See the debut of new holiday colors and receive a Sandy Gold Collection gift with any Bobbi Brown purchase of \$100 or more. Ext. 5361.
- **Clinique Gift**, Nov. 26- Dec. 7. Receive a 10-piece gift with any purchase of \$35 or more. Ext. 5361.
- **St. John's** newest collection, SoCa, has just arrived. Inspired by the California lifestyle, SoCa offers vibrant colors and luxury fabrics in an updated mix of wovens and knits. Ext. 5343.
- Saks introduces a number of gift giving items for **holiday 2008** including Exclusive Bond No. 9 Travel Candles to Christopher Radko Gift Ornaments — all under \$100.

Physios Salon is moving to a new downtown Raleigh location at 904 New Bern Ave. on Nov. 3. Meet, greet and tour the new location during their Grand Opening Week Nov. 10-14. Raleigh, 919.828.1080.

You are invited to the J Brand and Alice + Olivia event at **Gena Chandler** on Nov. 6-7. J Brand experts will be available for personal jean fittings and the girls from Alice + Olivia will be in store with fall merchandise for sale. Enjoy champagne, a DJ and two full days of shopping. Raleigh, 919.881.9480.

On Nov. 8, **Martin & Mary** will present a Frosted & Fabulous Holiday Fashion Show of 1980s inspired contemporary holiday and winter collections including Velvet, Free People and Paige Premium Denim. Admission is free upon RSVP by Oct. 31. Wine and hors d'oeuvres served. Cary, 919.463.1100.

Visit **Elaine Miller Collection** Nov. 11-12 for a Mazza Company Trunk Show with a personal

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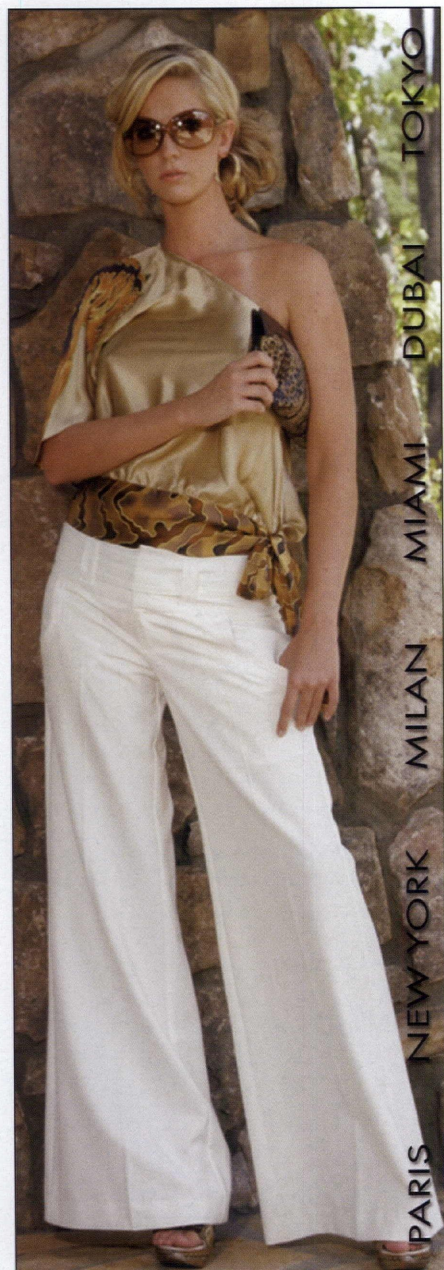
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appearance by designer Jeff Mazza. On Nov. 20 meet designer Heath Slane for a Slane & Slane Trunk Show. Raleigh, 919.571.8888.

Revolver Consignment Boutique is celebrating their Three Year Anniversary in November and on Nov. 13 from 10 a.m.-1 p.m. they 5-8 p.m. and will host a Gold Party for customers to exchange unwanted jewelry for cash. Raleigh, 919.834.3053.

Fine Feathers invites customers to a Nina McLemore Show Nov. 14-15. Holiday gifts galore have arrived, including cashmere sweaters, Burberry accessories and sportswear, special jewelry, plush scarves and more. Free gift wrapping and plenty of front door parking. Chapel Hill, 919.942.3151.

On Nov. 20 from 5-8 p.m., **Cameron Village** will celebrate the season with an open house. The sidewalks will be filled with fun things to do, fun things to watch and treats for all. For details, visit www.shopsofcameronvillage.com.

Tre Bella Bridal presents an *Altar Ego* fashion show event showcasing bridal couture and ready-to-wear fashion on Nov. 22 from 6:30-10 p.m. at the NC Museum of Art. Participating boutiques include Scout & Molly's, Walk, Zsa Zsa Zsa and Lucky Mi. Visit www.trebellabridal.com/altar-ego.htm for tickets and details. Durham, 919.286.1661.

SoHo is partnering with The Mint restaurant downtown for The Mint + SoHo Holiday Fashion

Event on Dec. 3 at 7 p.m. featuring the exclusive designs of Dianaira, including food and the latest in holiday designer clothing set to live music. Dec. 4-5 from 10 a.m.-6 p.m., a Dianaira trunk show at SoHo Clothing. Diana, the designer, will be at both events. Raleigh, Cameron Village, 919.833.8550.

The *Holiday Shoppe* coming to **Cary Academy** on Dec. 4-6 will include over 100 vendors with gift purchases from jewelry and apparel, to children's items and holiday ornaments all free of tax. Call for details. Sports and Education Annex Building, Cary Academy Campus, 919.228.4653.

Stop in **Liles Clothing Studio** that has just been named in *Esquire Magazine's 2008 Big Black Book* as one of the two best resources for men's specialty clothing in North Carolina. Raleigh, 919.510.5556.

Visit **Hertzberg Furs** and meet Mary Ann Sewall. Sewall comes to Hertzberg from Dino International Furs with experience in fur sales and service and the latest trends in fur fashion. Raleigh, 919.782.2165.

Neiman Marcus reveals the 82nd Edition of its legendary *Christmas Book*. This year's book caters to a broad range of customers' tastes and interests with gifts for customers with a discerning eye and shoppers in search of luxurious items to incorporate in everyday life. Visit www.neiman-marcus.com. **MM**

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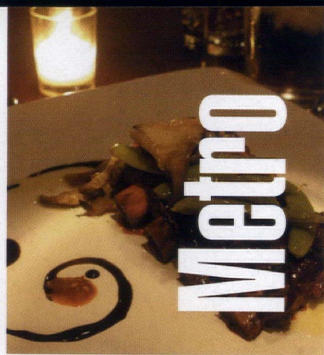
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Gourmet

by Moreton Neal

EVERYONE NEEDS COOKBOOKS

You might imagine that I spend much of my time chomping my way through Triangle restaurants, experimenting with new recipes and reading and writing about the cuisine scene — and you would be right.

But I have another life, a day job. I work in a field that relies on the eye rather than the palate. I am an interior designer, visiting homes in all corners of the Triangle. As I talk with clients about their space challenges, there's one question, which, when raised, never fails to surprise me:

"What can I do with the bookcases?"

"How about books?" I invariably respond.

"We don't have any."

"?????"

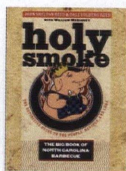
Shocking as this seems to folks like me whose bookcases sag under the weight of our growing collections, there are people out there who really need more books, not only to use for reading or cooking, but also as decorative objects.

I can't think of a better way to enhance a room than with books you can also use in the kitchen. My advice to the book deprived: Wean yourselves from recipe Web sites and get some real cookbooks!

Here are my own picks of recent cooking and food books (both decorative and useful) — great holiday gifts for friends who actually need them and others, like myself, who never have enough books or space for them.

Holy Smoke by John Shelton Reed and Dale Volberg Reed

Let's say that you're from "somewheres else" (as Barney would say — and if you have to ask who Barney is, then you're definitely from somewhere else) and couldn't find Ayden, NC, or Shelby, NC, on a map if you had to. Or maybe you've eaten at Wilber's and Bs and Honey Monks, and you're wondering where the difference in bar-



becue styles come from and why this difference is so fiercely contested. Or maybe you're interested in history or cultural history or North Carolina history.

I've got just the book for you. *Holy Smoke* will pinpoint exactly where Ayden is, explain why the barbecue at Jimmy's is different from what you get at Parker's, and clear up the whole question of exactly where did "barbeque/barbecue" come. Did I mention the pictures? There are lots and lots of wonderful current and historical images of barbecue culture from across North Carolina. And recipes — everything from banana pudding to Miss Dell's slaw.

True Tar Heels will have a hard time giving this one away, so buy two.

Hometown Appetites: The Story of Clementine Paddleford, the Forgotten Food Writer Who Chronicled How America Ate by Kelly Alexander and Cynthia Harris

Her food-writing peers, Craig Claiborne and Julia Child, are still household names, but does anyone remember Clementine Paddleford? *The New York Herald Tribune* journalist devoted her life to chronicling American foodways and became America's best-known food writer during a career that spanned 40 years. Her masterwork, *How America Eats*, was published in 1960 but fell into obscurity after the author's death in 1967.

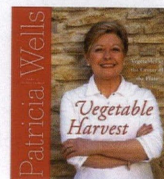
Triangle resident Kelly Alexander stumbled onto the book, fell in love with it and wrote an article about Paddleford in *Saveur* magazine that reawakened interest in this fascinating foodie. Alexander has collaborated with Paddleford archivist Cynthia Harris to chronicle the life and work — including recipes — of a neglected culinary pioneer.

Vegetable Harvest by Patricia Wells

Until I began using this book at home,

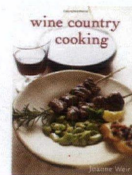
my husband's attitude, borrowed from an old Jeff MacNelly cartoon, was: "Vegetables are what food eats."

I'm a big fan of Patricia Wells, longtime food critic for the *International Herald Tribune* and author of 10 iconic cookbooks — all inspiring, highly usable and addictive. Her devotees look forward to her books with the eagerness of fiction readers anticipating a favorite author's latest novel. *Vegetable Harvest* may be her best effort to date. This is the book that I turn to after spotting a particularly beautiful squash or cauliflower at the farmers' market. I can count on Wells to offer me exciting new ways to use it. Her user-friendly recipes open up a whole new world of possibilities for healthy and delicious eating, and she throws in helpful wine and menu suggestions to boot.



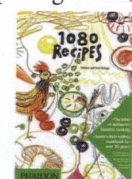
Wine Country Cooking by Joanne Weir

Though Joanne Weir stars in her own PBS cooking show and has written several cookbooks for Williams-Sonoma, she has been off my radar screen until this, her latest book, caught my eye this year. In *Wine Country Cooking*, Weir transforms fresh, simple ingredients into easily prepared, memorable dishes borrowing from Mediterranean traditions. Wine connoisseurs will enjoy these recipes, geared toward pairing with treasured bottles.



1080 Recipes by Simone and Ines Ortega

I recommended this imposing tome, Spain's most popular cookbook, last year just after the latest edition hit the bookstands. With the acclaimed "El Greco to Velázquez: Art During the Reign of Philip



III" exhibit still at the Nasher Museum at Duke and local restaurants currently tempting us with Spanish specialties, this Christmas would be the perfect time to give *1080 Recipes* to foodie friends. A bonus for the book deprived — the bulging *1080* takes up quite a bit of bookshelf space.

***The New Steak Book* by Cree LeFavour**

Written by a self-described "restaurant brat," the daughter of well-known Napa Valley Chef Bruce LeFavour, *The New Steak Book* takes a fresh look at an old standard.



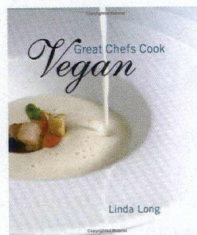
Even better than the unusual steak recipes are her simple but imaginative side dishes suggested for each main course. This is the perfect gift for the carnivorous man in your life.

My husband adores this book. It inspires him to cook for me often. Need I say more?

***Great Chefs Cook Vegan* by Linda Long**

This is a book I didn't expect to like. Cooking without meat is one thing, but no cheese, eggs or even honey — what's left? This gem of a cookbook proves me wrong. Some of our country's most famous chefs —

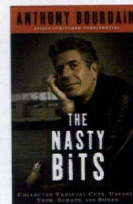
Charlie Trotter, Daniel Boulud, Cat Cora and Thomas Keller among others, join two of our own local culinary stars — Jason Cunningham, from the Washington Duke Inn in Durham, and Phil Evans, former chef of Herons restaurant at The Umstead Hotel in Cary — to contribute irresistible vegan dishes. Recipes like Evans' "baby squash, morels and cauliflower with rhubarb and beet broth," and Cunningham's "strawberry lime soup with Yerba Mate sorbet" have helped me overcome my prejudices about this limited palate of ingredients. Vegetarians and vegans on my list will find inspiration in this beautifully photographed book. I hope they invite me over to taste the results.



***The Nasty Bits* by Anthony Bourdain**

Though fascinated by the offbeat and scathing restaurant exposé *Kitchen Confidential* almost a decade ago, never would I have imagined that its author would become a famous television star. Tony Bourdain's *No Reservations* on the Travel Channel has pro-

pelled the iconoclastic writer from cult hero to mainstream celebrity. OK, borderline mainstream. The former chef of New York's Les Halles still maintains a remnant of his crustiness, though our bad boy is getting mellower by the year, perhaps an occupational hazard of his startling success. His latest collection of essays, *The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, and Bones*, is a collection of provocative essays about culinary trends and issues, served up with a *soupeçon* of his former outrageousness.



A personal footnote — Fred Benton and I interviewed Bourdain on our radio show a few years ago when he came to the area to promote *Les Halles Cookbook*. We found him perfectly charming, a closet gentleman. He may not want you to know this, but behind the vitriolic persona is a really nice guy.

Bourdain will appear in the new Durham Performing Arts Center on Feb. 19. Santa, all I want for Christmas is a ticket to that show!

NIBBLES

Other recently published cookbooks we



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have enjoyed this year are *Mario Batali's Grilled Italian Food*, *Cook with Jamie* by Jamie Oliver, *Screen Doors and Sweet Tea* by Martha Hall Foose, *Cornbread Nation 4* edited by John Shelton Reed and Dale Volberg Reed, *New Orleans Seafood Cookbook* by Ralph Brennan, the new *Southern Living Cookbook*, and the excellent *Culinary Institute of America Cookbook*.

Chef Ricky Moore of Glasshalfull in Carrboro will recreate the **Thanksgiving menu** he prepared as a contestant on the Food Network's *Iron Chef America* in 2007. On Tuesday, Nov. 11, you can try Moore's pumpkin soup with bacon and shiitake ragout, deemed "the most perfect pumpkin soup I've ever had" by judge Jeffrey Steingarten, among Moore's other seasonal delights. Make reservations for "Battle Thanksgiving Dinner" at Glasshalfull by calling 919-967-9784.

Executive Chef Paul Kellum and Director of Food & Beverage Nick Pijerov of The Umstead Hotel have developed a **seasonal cooking program** for children ages 6-15. "We hope to inspire our younger guests to explore the culinary world by working with ingredients, eating locally and even learning sustainability, all within a fun and engaging atmosphere." Cooking classes begin on Sunday, Dec. 7, with gingerbread houses for the winter holiday season. Guests and local residents can enroll their child by calling 919-447-4373 or visiting www.the-umstead.com.

C'est Si Bon cooking school also offers after school and weekend holiday **cooking classes for budding chefs** from 8-14. Find out more at www.cestsibon.net.

North Hills Farmers' Market sponsored a local "**Iron Chef**" competition to raise funds for the Inter-Faith Food Shuttle. Recipes from the competition between Bonefish and Mura can be accessed at www.northhillsraleigh.com/farmersmarket/index.html.

The North Hills Market will run every Saturday morning until Nov. 22, wrapping up that day with a **special holiday market** to feature locally produced seasonal items — including garlands, wreaths, desserts, bread, ornaments made from natural products and

more — from 12-3 p.m.

The antebellum Burwell School in Hillsborough will host a dinner event on Nov. 7 to benefit the historic site. "**Burwell Table d'Hôte**" will feature talented volunteer chefs collaborating with gracious hosts in some of the most beautiful and interesting homes in Hillsborough. Six gourmet menus with wine pairings will be served. Reservations will be accepted beginning Oct. 21. Details of the event are available now from the Burwell School Historic Site, 319 North Churton St., or by calling 919-732-7451. www.burwellschool.org.

On "Election Eve," Nov. 3, a **Piedmont-meets-Piedmont wine dinner** will take place at Acme Food and Beverage, 110 Main St. in Carrboro, hosted by Giovanni Elia of the venerable winery Paitin di Pasquero Elia in the piemonte region of Italy. Paitin is one of the most venerable Barbaresco estates in the area. His less expensive red wines are top in their categories — from gorgeous, silky Dolcetto to the floral and lush Barbera. For reservations, e-mail sales@chapelhillwine-company.com.

Congratulations to Lionel Vatinet of Cary's wonderful **La Farm Bakery**. Vatinet has been awarded the "2008 Leadership Award" by *Modern Baking*, the premier professional trade magazine for the baking profession.

Metro thanks Thomas Yeager for calling attention to **two noteworthy restaurants in Elizabeth City**. Cypress Creek Grill, owned by a South Texan, serves coastal NC options with a Texas flare. Montero's, owned by a husband and wife team from Johnson & Wales Culinary School, serves steaks and seafood dishes in a restored 1904 house. Just back from a trip to Elizabeth City, my husband Drake tried the former and reports, "Cypress has an attractive waterfront view and an ambitious menu that achieves its goals. My dinner included fresh clam chowder, a grilled seafood plate, followed by housemade key lime pie. Everything I tasted was wonderful."

I encourage readers to share more about favorite Eastern North Carolina eateries with me by e-mailing seal@nc.rr.com. MM

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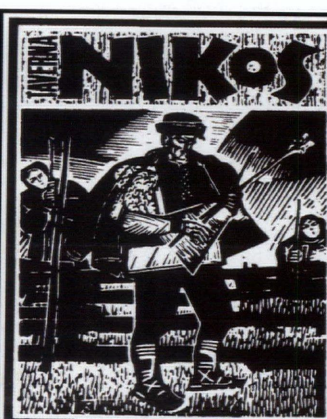
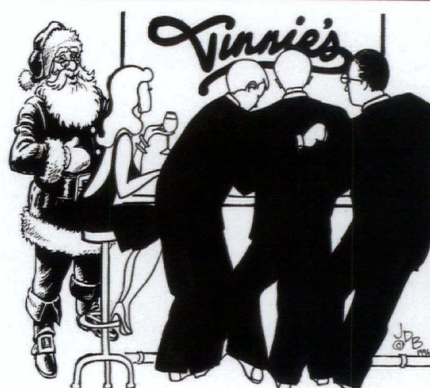
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RESTAURANT GUIDE

RALEIGH/CARY

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

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

AN — 2800 Renaissance Park Place, Cary. 677-9229. www.ancuisines.com. Chef Michael Chuong showcases his signature 'New World' cuisine, an elegant blend of Southeast Asian flavors and European influences. Voted Best New Restaurant in 2007 by *Metro Magazine* & *Cary Magazine*, Best Appetizers in 2008 by *Metro Magazine*. Lunch Mon-Fri and Dinner Mon-Sat.

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

BELLA MONICA — 3121-103 Edwards Mill Rd, Raleigh. 881-9778. www.bellamonica.com. Authentic Neapolitan entrées from family recipes. Neighborhood wine bar with all-Italian list. Patio dining. Lunch & Dinner. Closed Sunday. Voted "Best Italian" by *CitySearch* & *AOL Cityguide*. *Wine Spectator* Award of Excellence.

BENTLEY'S AT CROSSROADS — 2007 Walnut St., Cary. 854-0644. www.BentleysAtCrossroads.com. Offering aged steaks and fresh seafood in a casually elegant atmosphere. Lunch M-F from \$6. Dinner daily from \$8. Stunning lounge area. A/V equipped boardroom available for private events. Look for Bentley's clock tower at Crossroads Plaza.

BLOOMSBURY BISTRO — 509 W. Whitaker Mill Rd. Ste 101, Raleigh. 834-9011. Sophisticated food and wine in a comfortable neighborhood setting. Featured in *Southern Living*, *Gourmet Magazine* and *USA Today*. Voted Best Restaurant two years running, Best Chef and Best Waitstaff 2006 MetroBravo! Awards.

BLUE RIDGE, THE MUSEUM RESTAURANT — 2110 Blue Ridge Rd., Raleigh. 839-6262. Visit Web site online at www.ncartmuseum.org. Offering renowned visual art and culinary masterpieces at the NC Museum of Art. Eclectic fare ranges from salads, sandwiches and entrées at lunch to sumptuous weekend brunches.

CAFÉ TIRAMISU — 6196-120 Falls of Neuse Rd., Raleigh. 981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.

CAROLINA ALE HOUSE — 513 Creekside Dr., 835-2222;

4512 Falls of Neuse Rd., 431-0001; 7981 Skyland Ridge Pkwy., 957-4200; 2240 Walnut St., Cary, 854-9444. Hwy 98 bypass and US1, 11685 Northpark Drive, Wake Forest, 556-8666. Visit Web site online at www.CarolinaAleHouse.com. A family-friendly sports-themed restaurant consistently awarded top honors for its atmosphere, hand-breaded wings, menu selection, and wide variety of ales. Full menu served 11-2 a.m. Daily lunch and dinner specials. Kid's menu 99¢ every Tuesday.

THE DUCK & DUMPLING — 222 S. Blount St., Raleigh. 838-0085. www.theduckanddumpling.com. Overlooking Moore Square, this contemporary Asian Bistro is home to Chef David Mao's unique blend of Chinese and Vietnamese cuisine. Open for Lunch: 11:30 a.m.-2:30 p.m., M-F; Dinner: 5-10 p.m. T-Th; 5-11 p.m. Fri-Sat.

GIANNI & GAITANO'S — Towne North Shopping Center, 8311 Creedmoor Rd, Raleigh. 847-8223. Wakefield Shopping Center, 14460 Falls of Neuse, Raleigh. 256-8100. Presented by the Cinelli Family, the unique environment at these three locations offers a choice of family or adult dining and authentic family recipes. Guests can enjoy an inspiring wine list and only the finest and freshest ingredients. Open for Lunch: M-Sat 11 a.m.-4 p.m.; Dinner: M-Th 4-10 p.m., F-Sat 4-11 p.m.; Sun Noon-9 p.m.

GLENWOOD GRILL — 2603-151 Glenwood Ave. at Oberlin Rd. 782.3102. glenwoodgrill.com. Head Chef John Wright continues to add new and exciting offerings to our new Expanded Menu. Open Mon-Fri for Lunch, Mon-Sat for Dinner. Available on Sundays for Private Parties, from stand-up Buffets to sit-down Dinners.

GLOBE — 510 Glenwood Avenue Suite 103, Raleigh. 836-1811. Chefs Heath Holloman (co-owner) and Gray Modlin present a menu influenced by cuisines from all over the GLOBE, with their own twists. Choose a wine from the comprehensive list or have Henry Burgess (co-owner/sommelier) assist in a selection that will pair well with your food. "GLOBE...come taste a world of difference!"

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

JIBARRA — 7420 Six Forks Rd. Raleigh 27615. 844-6330. www.jibarra.net. Offering some of the most creative and modern dishes in the Triangle. Chef Ricardo Quintero has cooked alongside some of Spain's greatest innovators, thus incorporating avant-garde techniques into his repertoire of traditional Mexican dishes. Lounge showcases premium tequilas, fresh-squeezed margaritas, and distinct wine list rich in Spanish and South American selections. T.-Th. 5-10 p.m. Fri.-Sat. 5-11 p.m. Sun. brunch 11 a.m.-2:30 p.m.

MARGAUX'S RESTAURANT — 8111 Creedmoor Rd. Ste. 111, North Raleigh. (919) 846-9846. At Margaux's, every experience is new. It's the relentless pursuit of innovation. Chef Andy Pettifer prepares a new menu EVERY night including our 3 Course Prix Fixe menu at \$27.95/pp. Check our Web site daily. Online at www.margauxsrestaurant.com

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

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

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

THE RALEIGH TIMES BAR — 14 E. Hargett St., Raleigh. 833-0999. www.raleightimesbar.com. The beautifully restored 100-year-old Raleigh Times building is now home to a timeless local watering hole in Downtown Raleigh. Featuring hand-crafted, creative takes on classic bar fare favorites, an inventive drink menu and extensive Belgian beer selection. Open 11:30-2 a.m., Mon-Sat; Noon - Midnight Sun.

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

SAVOY — 7713-39 Lead Mine Rd., Raleigh 848-3535 www.restaurantsavoy.com. Smoke-free lunch M-F and dinner M-Sat. Chef brothers Peter Gibson and Marshall Smith make everything in-house, including breads and desserts. The contemporary menu features farmer's market produce and seasonal entrées. Convenient N. Raleigh location for business or pleasure! Classic. Simple. Delicious.

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

SOLOMON'S RESTAURANT — 7333 Six Forks Rd, Raleigh. 844-4977. 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

RESTAURANT GUIDE

the city. Enjoy dishes prepared using only the finest, fresh ingredients in an indulgent, casual atmosphere. Wine list and outdoor seating available. Open for Lunch and Dinner.

SONO JAPANESE RESTAURANT — 319 Fayetteville Street #101, Raleigh. 521-5328. www.sonoraleigh.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.

SUSHI BLUES — 301 Glenwood Ave., Raleigh. 664-8061. www.sushibluescafe.com. A Glenwood South Original located downtown for 10 great years. Featured in *Southern Living Magazine*, *Esquire*, *Rachel Ray Magazine*, *The Independent*, *News and Observer* and *Spectator*. Voted best sushi by readers of *Metro Magazine*, *Citysearch*, *Spectator*, and *The Independent*.

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.

ZEST CAFÉ & HOME ART — 8831 Six Forks Rd., Raleigh. 848-4792. www.zestcafehomeart.com. Offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio. Enjoy the Home Art selection of fun and whimsical home accessories and gifts. Lunch Tues.-Sat., Dinner Wed.-Sat. and Sunday Brunch.

DURHAM/APEX/MORRISVILLE

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

CAROLINA ALE HOUSE — 3911 Durham-Chapel Hill Blvd., Durham. 490-2001.

GEORGE'S GARAGE — 737 Ninth St., Durham. 286-4131. Enjoy our casual upbeat atmosphere with the freshest seafood and authentic sushi bar. After-hour celebration and dancing and a fresh to-go market and bakery.

GLOFT — 737 Ninth St., Durham. 286-4131. For 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. 462-1148. www.nikostavernainc.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. 969-1155. Chapel Hill's high-end steakhouse has it all: delectable dishes, stellar service and an atmosphere rich in stylish romance.

CROOK'S CORNER — 610 W. Franklin St., Chapel Hill. 929-7643. www.crookscorner.com. "Sacred ground of Southern foodies," *New York Times*. Patio dining, weather permitting. Acclaimed Sunday brunch. Dinner Tues.-Sun. at 5:30 p.m., Sun. Brunch 10:30-2 p.m.

PANCIUTO — 110 C. Churton St., Hillsborough. 732-6261. www.panciuto.com. Fine dining blending Italian recipes with local ingredients, prepared fresh daily. Pastas, breads, desserts made on-site. Wine, beer, mixed beverages available. Upscale yet comfortable "old world" style dining room. Opens 5:30 p.m. for dinner, Wed-Sat.

PENANG - MALAYSIAN, THAI & SUSHI — 431 W. Franklin St., Chapel Hill. 919-933-2288. Online at www.penangnc.com. Surprising balance of Southeast Asian spices and fruits. Intriguing menu based on family recipes, with curries, noodles, soups and sushi. Attractive, open atmosphere, vegetarian options and weekday lunch specials. "4 ½ Stars" from CitySearch. Open daily.

SPICE STREET — 201 S. Estes Dr., Chapel Hill. 928-8200. A revolutionary experience in dining entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

BEYOND THE TRIANGLE

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 Neal 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 Baptist Knaven offers a tantalizing menu of local favorites influenced by the Mediterranean. Located in a historic downtown home, enjoy dining inside or on the porch.

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

DELUXE — 114 Market Street, Wilmington. 910-251-0333. Offering upscale dining with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of Wilmington's superior brunches. Open for dinner and Sunday brunch. *Wine Spectator* Award of Excellence, www.deluxenc.com.

FRONT STREET GRILL AT STILLWATER — 300 Front St., Beaufort. 252-728-4956. 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.sharpiessgrill.com Coastal Carolina cuisine. Every occasion is a special occasion. Rated four stars by John Batchelor. Serving local seafood, Certified Angus Beef, farm grown local produce, house-made pastas and desserts. Tableside preparations, outstanding wine list and full bar.

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Cork Report

by Barbara Ensrud



HIGHLY RANKED NC WINES PERFECT FOR THANKSGIVING FEAST

The growing excitement about regional wines around the country is heartening, and there is a solid reason for it: the wines are better. The marked improvement in quality and balance — in wines from Texas, New York, Virginia, even such far-flung outposts as Arizona, New Mexico and Missouri — shows up again and again in stylish wines with appealing flavors.

“Wine Country” isn’t just the West Coast anymore, writes Dave McIntyre on the new Web site, www.drinklocalwine.com. “The US wine industry has exploded in growth this decade, with most of it coming outside California.”

Add North Carolina, which has indeed exploded in growth — going from 15 wineries in 1999 to an astonishing 76 today. The best NC wines more than hold their own nationally, as the recent NC State Fair Wine Competition amply demonstrated, with **36 Gold** and **Double Gold** (unanimous among the judges) medals awarded to wines produced from grapes grown here in the Old North State, most from the Yadkin Valley.

As one of the judges, I was delighted by many of the wines I tasted (blind, of course) — but most especially the **Best of Show**, which turned out to be **Childress Vineyards 2006 Cabernet Franc Barrel Select**. With its spicy aromas, juicy red currant flavors, fine balance and finish, it was the unanimous choice of the 12 judges for the competition’s best wine.

I also recently judged at the Sonoma County Harvest Fair wine competition in California, where my panel explored Sonoma-grown Cabernet Francs. The Childress 2006 from

Yadkin Valley, about \$17, would have done itself proud in that company, easily more vibrant and immediately drinkable than many of the more expensive wines. Better snap this one up for Thanksgiving. Our most American holiday, in fact, is the per-



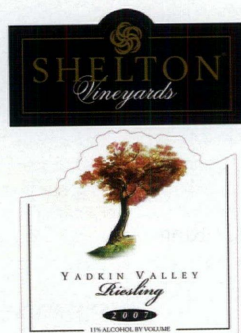
“Harvesting Riesling” at Shelton Vineyards. Shelton’s Riesling won a Double Gold and Best White in the NC State Fair judging.

fect opportunity to pair wines from our own back yard, so to speak, with the upcoming turkey feast on Nov. 27 (see my Suggested Menu pairings below).

The last three years have made a huge difference in style and quality for NC wines. Most of the wines in the State Fair Competition were from the vintages of **2005, 2006** and **2007**, all of which were

good to outstanding, especially for red wines. We were fortunate in that we didn’t suffer hurricane rains (as in 2003 and 2004) during harvest, which dilute flavors and promote rot. The drought year of 2007, in fact, produced some superb red wines, most not yet on the market. One worth looking for: **McRitchie 2007 Ring of Fire**,

\$18. Named for the Johnny Cash hit, it is an intensely fruity blend of Petit Verdot, Cab Franc and Cabernet Sauvignon.



2007 would have been great for white wines as well, except for the disastrous Easter freeze in early April, which took out the majority of white varieties. Later budding varieties fared better, such as the beautiful **Shelton Vineyards 2007 Yadkin Valley Riesling**, **\$16**, which won Best White.

Caveat. Now, I must say, too, that there are still wines made here that are not up to snuff, are not yet what they could be and don’t measure up to the best produced here. And if you get one of those, one that makes you wrinkle your nose and doesn’t taste good, well ... be brave and try another one — because good ones are out there.

For starters, let’s look specifically at some of the Double Golds (DG) and Golds (G), as well as a few excellent Silvers. These wines are available at some wine shops, Harris Teeter and other supermarkets and Total Wine. A few restaurants offer NC wines by the glass, such as The Umstead Hotel’s Herons restaurant in Cary. Also, most wineries have Web sites where you can purchase.

THE WINNERS:

Biltmore Estate Chateau Reserve Blanc de Blancs 2006, **\$29**. DG and best of sparkling class. Biltmore entered several wines in the State Fair Competition winning several DGs and other medals, but this is the only one with a North Carolina appellation. Made from Chardonnay, using the traditional Champagne method, it is very Champagne-like, dry and crisp.

Childress Vineyards Barrel Select Chardonnay 2005, **\$17**, DG. A most attractive balanced Chardonnay, proving that well-structured Chard gets better with a little time in bottle. Other Chardonnays you might like: **Iron Gate 2006**, DG; **Shelton Bin 17 2006**, G; **Silver Coast 2006**, G;

NC STATE FAIR BEST OF SHOW AND BEST OF CLASS WINNERS

(Note: For full list of all medal winners, go to www.visitnc.com)

Best in Show: Childress Barrel Select Cabernet Franc 2006, DG

Best Muscadine: Old Stone Vineyards Sweet Muscadine, DG

Lovely sweet dessert Muscadine, excellent acidity

Best Red Vinifera: Childress Barrel Select Cabernet Franc 2006

Best White Vinifera: Shelton Vineyards Yadkin Valley Riesling 2007, DG

Best Fruit Wine: Buck Shoals Apple Honey Mead, DG, a unique and luscious sweet wine with flavors of honeyed apples and cinnamon

Best Sparkling Wine: Biltmore Chateau Reserve Blanc de Blancs 2006, DG

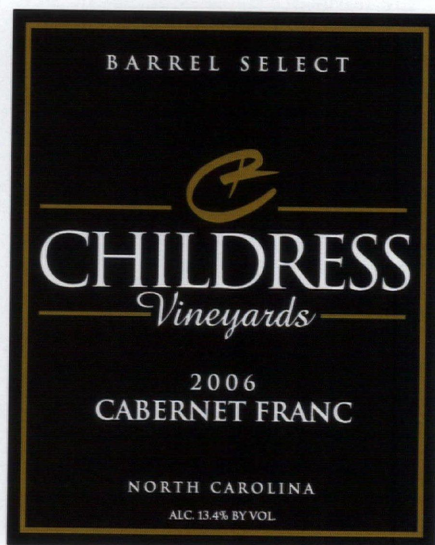
Best White Native American: Old Stone Vineyards Sweet Muscadine, DG

Best Red Native American: Cypress Bend Autumn, DG, delicious crimson Muscadine, well-balanced

Best Muscadine Rosé/Blush: Rock of Ages Bushy Fork Red, DG, a sunset-hued nectar

Best Vinifera/Rosé/Blush: Iron Gate Dixie Dawn, DG, rosé of Nebbiolo

Laurel Gray and McRitchie 2006, Silvers
South Creek Cabernet Franc RSV
2006, DG. We know Cab Franc does well in mid-Atlantic regions if vintage conditions are right — as they obviously were in 2006.



Childress won Best of Show for its '06 Cab Franc, and South Creek a Double Gold. More Bordeaux-like in style, this wine will improve with a couple of years in bottle.

Others: **Shelton 2005, \$16; Childress Reserve 2005, \$25, Silvers**

Cabernet Sauvignon and Blends:
RagApple Lassie 2004 Cabernet Sauvignon, \$16, DG, smooth and round; **Flint Hill Cabernet, Gold; Laurel Gray Estate Reserve 2005, \$28, Silver**

Blends: **Shelton Madison Lee Red, \$12; Childress Pinnacle, \$12.50; Banner**

Elk Red (tasty blend of French hybrids such as Foch and Chambourcin), \$16; **Hanover Park 1897, \$30,** a complex multi-blend of red grapes, all Silver.

Round Peak 2006 Sangiovese Reserve, \$18, DG. Good intensity of black cherry fruit; **Round Peak 2007 Sangiovese, \$18,** won a Gold and also won Best of Show in the 2008 Mid-Atlantic Wine Competition. Proof the Italian sangiovese, used for Chianti, is a viable grape for North Carolina.

THANKSGIVING MENU SUGGESTIONS

So many wines will suit turkey and all its spicy trimmings, but there are some terrific North Carolina wines that can grace the Thanksgiving table. I like to serve both red and white wines, especially if the gathering is large. If you'd like an all-Carolina lineup, you can't go wrong with these:

Aperitif: Biltmore Estate Chateau Reserve Blanc de Blanc 2006

Feast Whites: Childress Barrel Select 2006 Chardonnay, Iron Gate 2006 Chardonnay, Silver Coast 2006 Chardonnay, Hanover Park 2006 Viognier, Grove 2007 Viognier, Shelton 2007 Sauvignon Blanc

Feast Reds: Childress Cabernet Franc 2006, Shelton Madison Lee Red, Round Peak 2006 Sangiovese Reserve, Chatham Hill Cabernet Franc, McRitchie 2007 Ring of Fire, Hanover Park 1897

Dessert: Buck Shoals Apple Honey Mead (great for apple or pumpkin pie), Old Stone Sweet Muscadine, Cypress Bend Autumn, Duplin Hatteras Red, Lu Mil Harmony Hall (Muscadine), Rock of Ages Bushy Fork **MM**

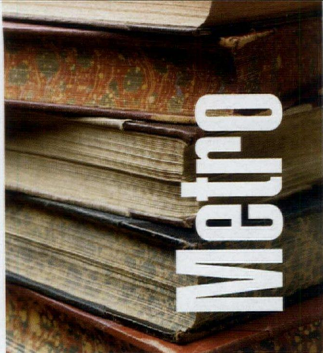
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Books

STIRRING THE POT

by Art Taylor

Raleigh native Laura Sloan Patterson, now an associate professor of English at Seton Hill University in western Pennsylvania, has recently published her first book: *Stirring the Pot: The Kitchen and Domesticity in the Fiction of Southern Women*. In her preface to the new study, Patterson writes that, "In the romanticized version, played out in countless television commercials for food and cleaning products, the kitchen shines and sparkles, disinfected, somehow remaining emotionally warm and smelling buttery and sweet. But in many homes, the kitchen serves as a playground, dog pen, homework center, craft corner, computer work station, breakfast nook and more." Quoting Betty Fussell's 1999 memoir *My Kitchen Wars*, Patterson points out that "the kitchen condenses the universe," and she uses that microcosm to tackle a wide array of topics — region, history, family, feminism — and to explore the continually shifting views on these broad topics over the course of a swiftly and dramatically changing century.

The book spans an equally diverse array of authors, including a discussion of the various readings of entrapment imagery in Ellen Glasgow's Virginia-set novels; an examination of three novels by the seemingly non-southern and non-domestic writer Toni Morrison; and a survey of how the Internet has altered the "homemaker" in a chapter titled "Betty Crocker, Betty Friedan, and the Techno-Southern Belles." Eudora Welty's *Delta Wedding* is also discussed at length, as is a chapter focused on Lee Smith's novels *Oral History* and *Fair and Tender Ladies* specifically on the impact of the railroad on Appalachian life in these works: "Smith ..., writing from an era of air travel and computer technology, emphasizes the train's ideological effect on a town [in *Fair and Tender Ladies*]. ... The train, in this case, is central not only because of what it transports, but because it forces each unit of the town — down to even the smallest home — to see itself as integrated into a national technological network."

As this quote might indicate, *Stirring the Pot* is slightly more scholarly than some of the titles I've discussed in these pages, but Patterson has chosen for her study so many popular novels that fans of Welty, Smith or Morrison should appreciate new perspectives on books they already treasure. And with Thanksgiving just ahead, Patterson may have you thinking about your own kitchen with new insights as well.

NEWS FROM THE WRITERS' NETWORK

In October, the North Carolina Literary Hall of Fame inducted three new members to its roster of the state's greatest writers. In a

ceremony at the Weymouth Center in Southern Pines, poet James Applewhite, novelist Lee Smith, and historian and UNC-Chapel Hill professor emeritus William S. Powell joined the ranks of 42 previous inductees, including George Moses Horton, Harriet Jacobs,

Charles Chesnutt, Paul Green, Thomas Wolfe, Doris Betts, Reynolds Price, Fred Chappell and Robert Ruark, whose career was the cover story of last month's *Metro*. Complete information on the Hall of Fame is available at the North Carolina Writers' Network's Web site at www.ncwriters.org/lhof.

In addition to helping present last month's ceremony, the Writers' Network will host its own annual Fall Conference in mid-November. The conference features keynote speaker Ron Rash, author most recently of the novel *Serena*, as well as the new Piedmont Laureate (not named at press time) and writers, including Stuart Dischell, Linda Hobson, Randall Kenan, John Kessel, Amanda Lamb, Eleanor Tate and others. The conference takes place Nov. 14-16 at the Hilton RDU in Research Triangle Park. For complete information or registration, visit

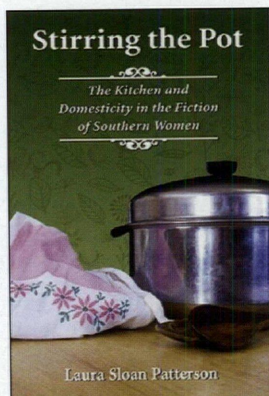
www.ncwriters.org. (Please note: early registration ends Nov. 7, and classes fill up quickly, so sign up soon.)

NORTH CAROLINA BOOKWATCH

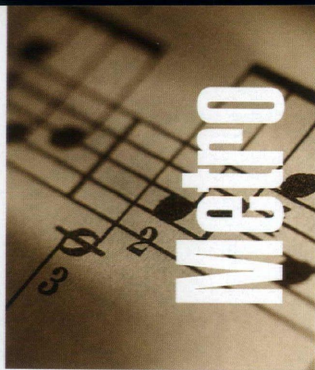
North Carolina Bookwatch rounds out its Fall 2008 season this month with four new episodes on UNC-TV. In the first of these, host DG Martin speaks with novelist Nancy Peacock, whose latest book, *A Broom of One's Own: Words on Writing, Housecleaning & Life*, mixes memoir with encouragement and inspirational tips for other writers and artists. Peacock appears on *Bookwatch* on Friday, Nov. 7, at 9:30 p.m. (and again in an encore presentation on Sunday, Nov. 9, at 5 p.m.). The rest of the month's schedule follows the same pattern (Fridays at 9:30 p.m., Sundays at 5 p.m.) with the following guests:

- Anna Rubino, investigative reporter and author of *Queen of the Oil Club: The Intrepid Wanda Jablonski and the Power of Information*, on Friday, Nov. 14, and Sunday, Nov. 16.
- Novelist Sheila Moses, author of *The Baptism*, about twin 12-year-old boys prepping for baptism by trying to shed their sinning ways, on Friday, Nov. 21, and Sunday, Nov. 23.
- And Clyde Edgerton, whose latest novel is *The Bible Salesman* (reviewed in *Metro's* August issue), on Friday, Nov. 28, and Sunday, Nov. 30.

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



Stirring the Pot by Laura Sloan Patterson (2008, McFarland, 240 pp.)



PvV

by Philip van Vleck

Comboland Radio:

GREAT TRIANGLE BANDS OF THE '80S STILL ROCKIN'

Last month in this column we took a look at Internet radio via taintradio, which is an ongoing brainstorm that comes our way courtesy of Dave Tilley and Bob Rogers. That's www.taintradio.org.

This month we continue in the Internet radio groove with something that hits very close to home.

Comboland Radio is all about North Carolina bands. Surf the net to: www.combolandradio.com/Comboland_Radio_Home_Page.html — or link from www.metronc.com and what you'll hear is non-stop Carolina rock.

Comboland Radio is Michael Smith's project. Moose, as he is called, is a commercial radio guy who lives on the Outer Banks. He grew up in the Triangle area back in the day, so to speak, when bands such as Arrogance and The Fabulous Knobs were major items.

The idea to create Comboland is an example of something good coming from something bad.

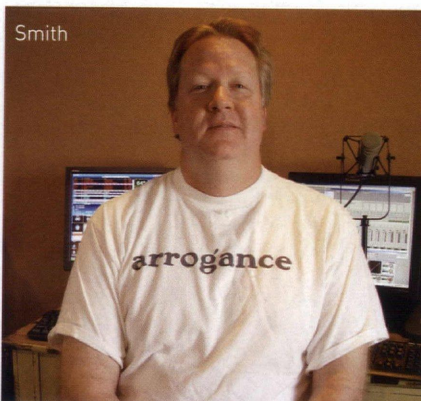
"The genesis of the idea is the death of David Enloe," Smith explained during our phone chat. "He was the lead guitarist and one of the founding members of The Fabulous Knobs, along with Terry Anderson, Debra DeMilo and Rick Cornell. David and Terry met, I think, in junior high school. Terry may correct me on this, but I do know they'd been together for a long, long time. I didn't know them well back in the day. I knew them a little. I did a lot of road case pushing for local bands so I could go see them without paying a cover.

Enloe passed away in November 2007. David Menconi wrote a fine obituary for Enloe, which is available online: www.newsobserver.com/105/story/796627.html. There's also a great tribute to Enloe on MySpace: <http://profile.myspace.com/index.cfm?fuseaction=user.viewprofile&friendid=288585688>.

Smith was not aware of Enloe's illness,

however, so when the news of his death reached him, it set him to thinking.

"When I heard about David's passing, I moped around for a while thinking how horrible it was, and then I went to the storage facility where I keep all my vinyl records and packed up all my Triangle-area bands and brought it home," he recalled. "I started listening to it, just sort of reminiscing, and it hit me that this stuff was still really good. It was a shame that these bands didn't make it big-time.



"I decided it was time to start digitizing all this music," he said. "Once I'd digitized it, then I had to play it around the house a little bit, so I made the play list and stuck it in Winamp and played it through the stereo system. I have a little program that will actually seg the songs, similar to what you have on a radio station.

"Well, the songs sounded great, so I thought I'd stick in some newer stuff by Don Dixon. Then I downloaded some newer stuff and started experimenting. All this music sounded really good together, so I decided to make a radio station out of it."

For most of us, that would be easier said than done. Smith, however, has the sort of background that facilitated the invention of an Internet radio station. He's been working in radio for 34 years.

"I'm a regional vice president, but I'm

really just the general manager of four radio stations in northeast North Carolina, out on the Outer Banks. At different times I will go and do different projects.

"I've done commercial radio a long time, and I know how to do it," Smith explained. "I know how to go in and make a station a success, both programming-wise and sales-wise. There's some value to what I do.

"Some consider me the devil," he laughed. "What we do in commercial radio is go in and slash the playlist down to 300-400 songs and beat them into the ground. Unfortunately that's the formula that works."

Comboland Radio is essentially the diametric opposite of what Smith does in his day job.

"With Comboland Radio, the playlist gets larger every day," he observed. "I've been doing my research for a long time. I know there's a reason why oldies stations play 700 or 600 or 500 songs, but I also know that somewhere out there is a format that can have a large playlist. I think Internet radio is that format because with that audience you generally have to give them more to keep them interested.

Once Smith decided to go with his radio station idea, he put it together in a relatively short time.

"It's actually pretty simple," he noted. "You have to have a little bit of money laying around. The real cost up front is for hardware and software. You need a couple decent computers and one of several different software programs. The one I use — which may

QUICK FIX

Ani DiFranco: *Red Letter Year* (Righteous Babe)

Yes, Ms. DiFranco is alive and well and still tracking superb original tunes. This is a lovely, typically enthralling piece of work, and it was mastered by Brent Lambert at The Kitchen in Chapel Hill.

be overkill — is an automation system that can be used in a commercial radio station, but it's what I'm used to, and I wanted some good flexibility.

"I have a little mini-radio station in my office at home. I have access to a music scheduler, thanks to my day job, and I built a music database and actually schedule a music playlist every day. It's not a loop that starts at a different time every day; I schedule a music log every day and watch the rotation of the songs. Right now Comboland Radio is up 24/7."

Smith explained that he's also a musician, and he has a home studio. He also happens to have a Pro Tools setup. He purchased some plug-ins and restoration software so when he digitized his vinyl he could get rid of various rumbles, clicks and pops.

"I kept experimenting with different tunes, basically rediscovering the Triangle music scene and beyond, you know, Triad bands and Charlotte bands," he said. "What I came up with is Comboland Radio."

Smith allowed that when he moved away from the Triangle in 1994 he lost touch with the local music scene.

"I know I've missed some bands, but I'm

working on that," he said. "I'm still discovering bands and they're still discovering me. I'll gladly put new stuff on Comboland — I just need to hear from the bands out there that aren't getting played. It's a wild experiment, and we'll see what happens with it.

"Hopefully, some of the younger Comboland listeners will appreciate the older music and vice-versa," he added. "The idea at the end of the day is to make sure the music is exposed, that new fans are able to find it and that they'll go somewhere and buy a CD or a download."

Smith is definitely onto something good here. The music on Comboland Radio is great. The bands catching spins include The Fabulous Knobs, The Pressure Boys, Glass Moon, The Sneakers, The Connells, Let's Active, Fetchin' Bones, The Ben Folds Five, DAG, Superchunk, Backsliders, Hot Vegas, Boxbomb, Patty Hurst Shifter and Violet Vector & the Lovely Lovelies. The Comboland Radio Web site includes a list of all the bands currently getting airplay: www.combolandrado.com/Comboland_Radio_Band_List.html.

So, Michael, when will you be adding Shark Quest, Regina Hexaphone, and Trailer

Bride?

And, finally, Godfrey Cheshire is the person who coined the term Comboland in 1985 via Mitch Easter. Cheshire, who was with the weekly *Spectator* then, was frustrated that the great area bands were not receiving national attention. He talked publisher Bernie Reeves into underwriting a compilation of selected groups and took them to UK and Europe where they were welcomed, resulting in recording contracts for some of the bands. You can read Cheshire's take on the 1970s-'80s Triangle music scene by pursuing this hyperlink: www.combolandrado.com/Comboland_Radio_History.html. **MM**

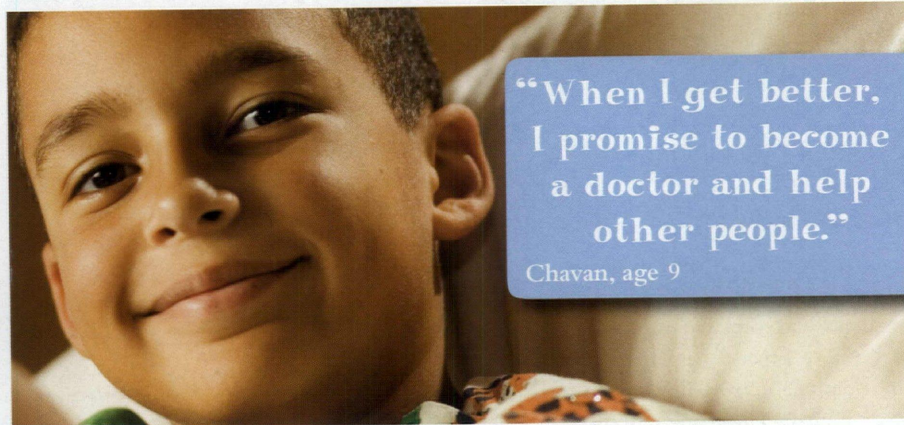
DISCOLOGY

Seckou Keita SKQ: *The Silimbo Passage* (World ArtVentures)

Senegalese kora artist Seckou Keita presently makes his home in the UK, and his quartet + guest clearly reflects Keita's bi-continental orientation. His group members include Surahata Susso (calabash, percussion), Davide Mantovani (bass), Binta Susso (vocals), plus guest violinist Samy Bishai. These players hail, respectively, from Gambia, Italy, Senegal and



Egypt. The tunes are quite elegant and are performed with tremendous feel. There's a good deal of cross-pollination going on here. The song "Mande-Arab," for instance, is a blending of Mandinka traditional music and flamenco, while Bishai's violin imparts a vibe that's al-Andalus. "Miniyamba" is a traditional song of the Casamance region in Senegal, here given a bit of a modern tweak, but nothing that draws the tune away from its West African roots. "Dingba Don" is a very catchy meeting of kora and jazz, powered by Susso's propulsive hand-drumming and Mantovani's agile electric bass. *The Silimbo Passage* is a compelling album project. Certainly the soul of the tunes is West African, but Keita has no problem incorporating European elements in his sound, and he does so with a keen ear for the natural affinities of various styles. **MM**



"When I get better,
I promise to become
a doctor and help
other people."

Chavan, age 9

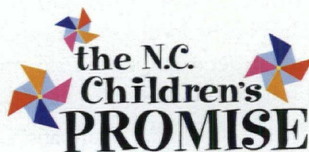
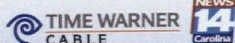
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Kane Realty Corporation and Duke Realty Corporation will pursue a **Leadership in Energy and Environmental Design** (LEED) Silver certification for the 17-story, mixed-use CAPTRUST Tower at North Hills by the US Green Building Council (USGBC), making it the first speculative office building seeking to qualify for certification.

Bernie Reeves, editor and publisher of *Raleigh Metro Magazine*, addressed the North Carolina Bankers Association (NCBA) during its annual Management Team conference Oct. 27 at the The Umstead Hotel in Cary.

In a speech entitled "An Editor's View Of Next Week's Pivotal Election," Reeves discussed the current banking crisis and its impact on the upcoming election.

"I've seen a lot of gyrations in 30 years of observing the marketplace in North Carolina from my vantage as an editor and publisher, most notably the meltdown from 1987 through 1994. There are similarities and dissimilarities to this period in the current crisis." Visit www.ncbankers.org and www.metro-nc.com for more.

919 Marketing Company, a marketing and public relations agency in the Triangle, is opening a satellite office in Washington, DC, headed by Alison Beckwith. Go to www.919-marketing.com for more information.

A new memorial honoring Morehead City's legendary **Captain Jimmy "Woo Woo" Harker** was unveiled Oct. 31 at 6th Street on the downtown Morehead City waterfront. Harker, a third generation charter boat captain, was a stalwart of the charter fishing business in North Carolina.

East Carolina University's Center for Sustainable Tourism, in partnership with the National Climatic Data Center and NC Sea Grant, will present a workshop Nov. 14-15 on the ECU campus on climate, weather and the tourism industry. Special emphasis will be given to the business and economic dimen-

sions, the complex relationship between a fluctuating and inconsistent climate, and tourism. For full program and registration information, visit www.ecu.edu/cs-acad/sustainabletourism/Climate-Tourism-Workshop-2008.cfm.

The National Trust for Historic Preservation is accepting nominations — which can now be submitted online — for its 2009 America's 11 Most Endangered Historic Places® list that highlights important examples of the nation's architectural, cultural and natural heritage that are at risk for destruction or irreparable damage. Nominations are due on Friday, Dec. 5, 2008. The 2009 list will be announced on Wednesday, May 6, 2009. For additional information, e-mail 11Most@nthp.org or call 202-588-6141. To learn more about the program and to submit a nomination, visit www.preservationnation.org/issues/11-most-endangered.

Renci@East Carolina University, the Center for Coastal Systems Informatics and Modeling, held an open house Oct. 2 to inform the public about the Center's activities and other ECU research centers that included brief discussions about research projects currently underway and views of the newly equipped Renci ROVER research and outreach vehicle, the Sound Rover water craft, the Access Grid Node and a demonstration of the Renci@ECU Visualization Wall. Centers participating in the open house included Renci@ECU C-SIM, the NC Center for Natural Hazards Research, the Center for Sustainable Tourism, and others. For more information, contact Donna Kain (252-737-1770, kaind@ecu.edu) or go online to www.ecu.edu/renci.

The annual **Thanksgiving Day Turkey Trot** to benefit the National Multiple Sclerosis Society of Eastern North Carolina is set for Thursday, Nov. 27, in the Ridgewood Shopping Center at Wade Avenue and Ridge Road, presented by Ridgewood Shopping Center, Fleet Feet Sports of Raleigh and Mizuno Corporation. For more race information or to register online, visit www.active.com or call 919-349-1719.

Eight O'Clock® Coffee is teaming up with Candlewick Press to contribute up to 8000 books to First Book, an organization provid-

ing new books to children in need.

Dr. Jean C. Smith and **Dr. Jerry Bernstein** were the recipients of the 2008 Hands of Health Award conferred by the John Rex Endowment (www.rexendowment.org), a nonprofit organization that invests in activities and organizations that improve the health of underserved people. Smith and Bernstein were presented a specially commissioned bronze sculpture during the fifth annual Hands of Health Award breakfast held Oct. 21 at Marbles Kids Museum. In addition, the John Rex Endowment contributes \$10,000 to each recipient's charity of choice.

RDU International has changed the names of the terminals at the airport: As of Oct. 26, 2008, the former Terminal A is now Terminal 1 and the former Terminal C is now Terminal 2.

APPOINTMENTS

The Society of Corporate Compliance & Ethics has honored University Health Systems of Eastern Carolina Chief Audit and Compliance Officer **John Falcetano** with the 2008 SCCE Compliance and Ethics Award.

Online Only!



Bernie Reeves writes
Between Issues
at www.metronc.com



JIM TURCOTTE

My Usual Charming Self

by Bernie Reeves

DON'T BANK ON BANKS

The economic dislocation of the past weeks reveals a disturbing underside. The bubble in bad mortgages, we learn, was fueled by politicians pushing Fannie Mae and Freddie Mac — the government-backed secondary market for mortgage packages — to encourage bad loans to minorities using the 1977 Community Reinvestment Act passed under Jimmy Carter as a massive affirmative action initiative.

Under Bill Clinton in the 1990s, the movement to push bad mortgage loans reached a crescendo, ginning up the number of total mortgages backed by Fannie and Freddie. As standards were abandoned for minority loans, the requirements for non-minority loans declined too. The sinister ACORN entered the fray, threatening banks and mortgage lenders to make bad loans to minorities or have their mergers halted or their charters revoked. The bubble grew and grew.

The politically appointed executives of these two semi-government agencies were making obscene salaries and commissions, a situation they obviously wanted to maintain. To keep their sinecures, they handed over large campaign contributions to Members of Congress and the Senate sympathetic to the cause in the name of a grand gesture to minorities. The top recipients included Congressman Barney Frank and Sens. Christopher Dodd and Barack Obama — who somehow was not tainted by the association, while John McCain, who stood up to the bubble at Fannie and Freddie, was stained.

Meanwhile, the sharks swimming up and down Wall Street smelled easy money. Said the Great White to the Hammerhead: "The low interest rate environment during the last decade forces investors to keep the stock market going as cash investments pay too little. If we can concoct investment vehicles with high rates of interest, everyone will buy and we can ooze on down to the Caribbean laden with cash before anyone knows what happened."

Thus the Sharks invented the "mortgage-backed security investment vehicle," comprised of the surfeit of mortgages pluming into the financial ether, keying on the factor that high-risk mortgages charge punitive interest rates to the under-qualified. The Sharks packaged huge portfolios of mortgages — mixing the good and the bad with their high rates together — and slinked around to their associates in charge of investment portfolios around the world offering investments paying 10-15 percent — far above the going rate. And the packages were rated Triple-A by Moody's and Standard & Poor. The financial bureaucrats never stopped to think the return was so high because many of the loans were risky. Instead, they jumped at the chance to make their bones for their bosses with a can't-lose investment offering unheard of returns.

Fannie and Freddie and the Sharks created an insatiable demand for mortgages. Investment firms leveraged everything to buy more and sell more. Standards for mortgage qualification fell further in the melee. Then the other foot fell. Inevitably, a large portion of the mortgage-holders couldn't make their payments. The underlying asset of the packaged securities vehicles started tanking. Frantic calls from the institutions who bought the packages ensued. Take it easy, the Sharks said, the packages were rated Triple-A. We even bought "insurance," we called it a "credit default swap" to avoid insurance regulations.

But the rating firms did not audit any of these packages when they gave them Triple-A status. Since they were "insured," they were rated as golden. Then the perfect storm hit. Huge insurance providers — most notably AIG — could not meet the claims as defaults piled up. Down goes AIG and others and the US government had a problem of thermonuclear proportions. On top of bailing out investment firms and Fannie and Freddie, you and I now own 80 percent of AIG.

To its credit, the Bush administration has a plan in place to settle down world markets by pumping cash into the system so banks will go back to borrowing from the Fed and from each other and lending to customers — which is how we do it in the US with no central bank to intervene. But, while you can lead bankers to the credit window, you can't make them lend it to customers when they are interested in investments, not loans. That is why conditions are still unstable.

While ordinary people and small businesses — the engine that makes the economy run — are berated for taking on debt to grow their busi-

nesses and live a decent life in the land of free markets, we learn that banks — big and small — run entirely on credit they leverage mostly to invest rather than loan. They borrow like drunks, and when they can't pay, there are no KGB-like calls at dinner threatening to ruin their credit. There is no consequence to the culprits in management, only to their shareholders, like the thousands of North Carolinians who put their faith in Wachovia thinking they were actually a bank.

We should revolt against the naked fact that sanctimonious bankers who say "no" to their customers never hear it themselves. New banks don't even worry about attracting local depositors. They simply go online and purchase deposits from other banks to manufacture an asset base to — you guessed it — borrow against to make investments.

And now the economic plan is faltering, and I think I know why. The banks haven't been lending for 20 years, so why do the federal planners think they will now? It's a lot easier and more profitable to take the new money and invest it than it is to stimulate the economy with car loans and small business lines of credit.

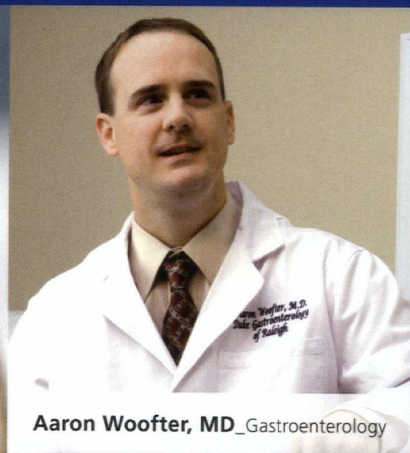
Worse, bankers criticize ordinary people for not saving enough and using credit to live a proper life while they leverage every day. If banks would restore local lending without requiring customers to take out yet another high-interest credit card or refinance their homes — which helped fuel the current crisis; cease allowing kids to overdraft at the ATM; and offer compound interest on savings accounts, the problem could be fixed. As I asked a banker recently, what ever happened to the 90-day note?

Bankers, heal thyself before you inflict any more damage on the rest of us.

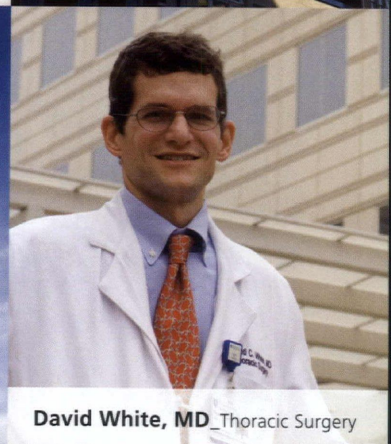
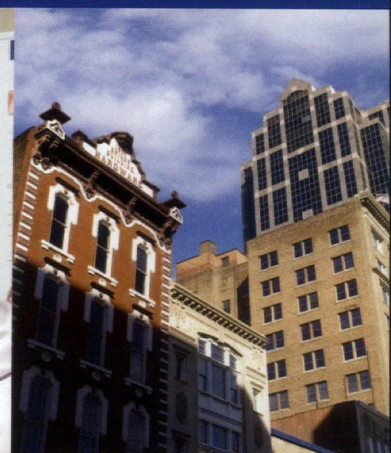
NOTES FROM LA-LA LAND

Missing Person Alert: **Where is Libba Evans?**, the Secretary of Cultural Resources, on "sabbatical" since March, only surfacing to be tainted with a junket to Estonia and Russia that is raising eyebrows around town? Rumors abound but no one seems to know, except perhaps King and Queen Easley, closeted in the royal palace on Blount Street where secrets are jealously guarded as state government falls into continued disarray. Has the Bobby Knight of government grantees, who purges employees with impunity, been "eliminated," or is it to do with business dealings better left unsaid? **MM**

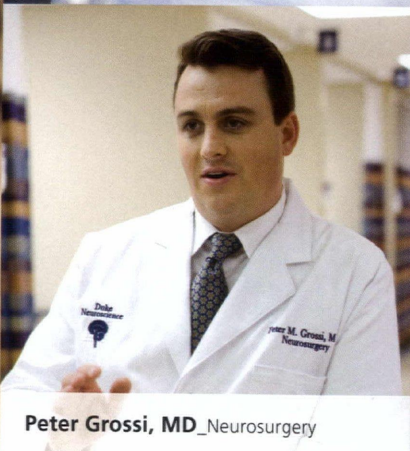
(Read commentary by Bernie Reeves in his *Between Issues* column online at www.metro-nc.com.)



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