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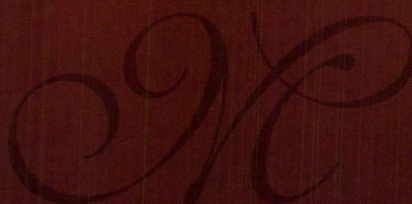


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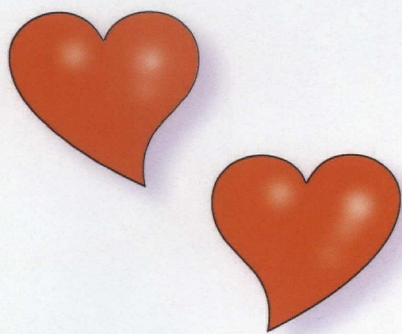
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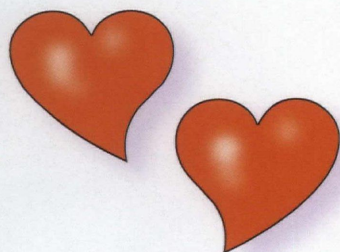
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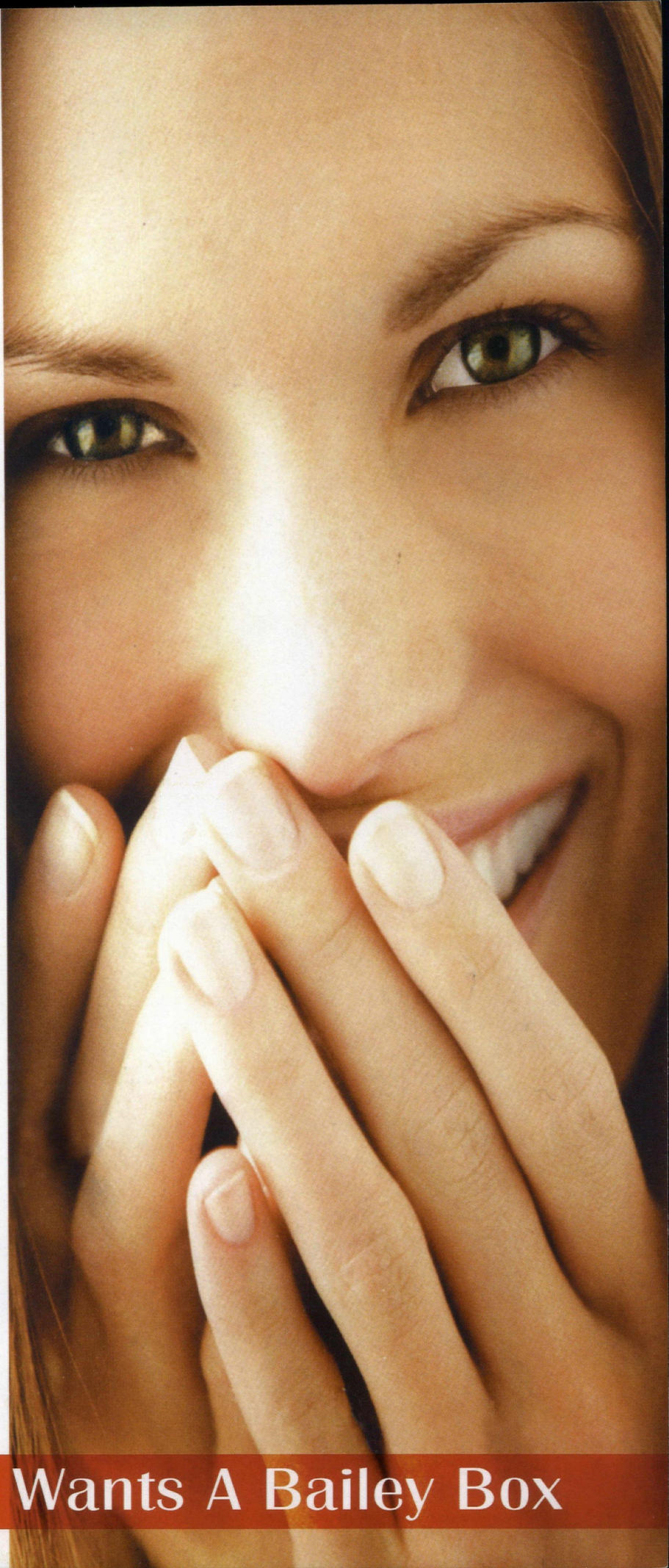


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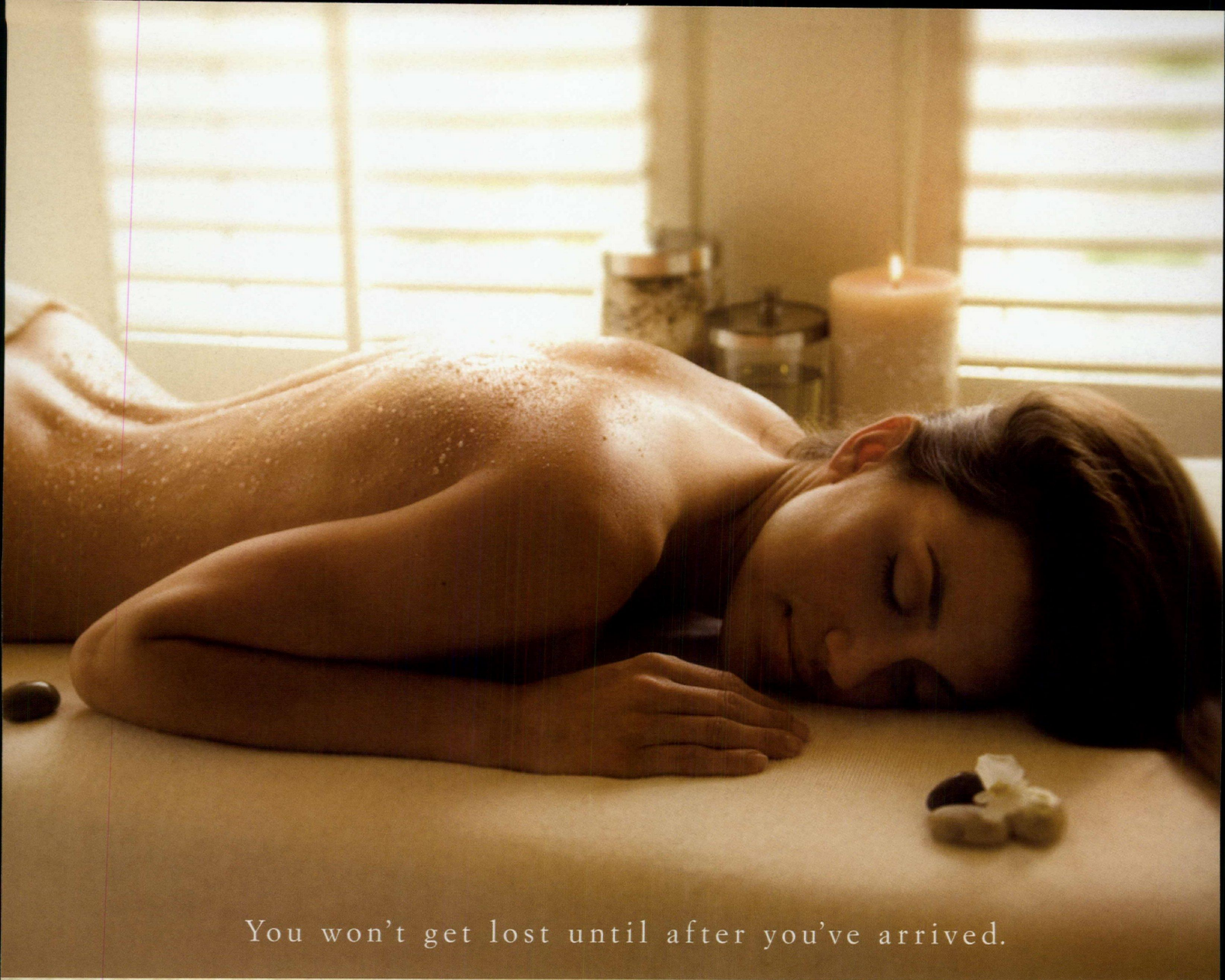


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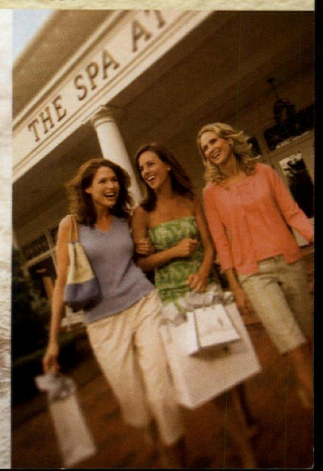
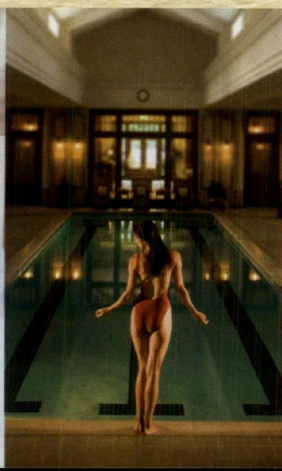
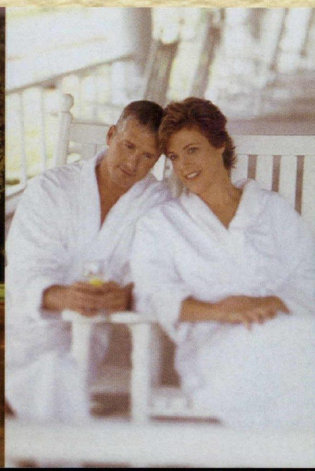
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by Allen Schwartz

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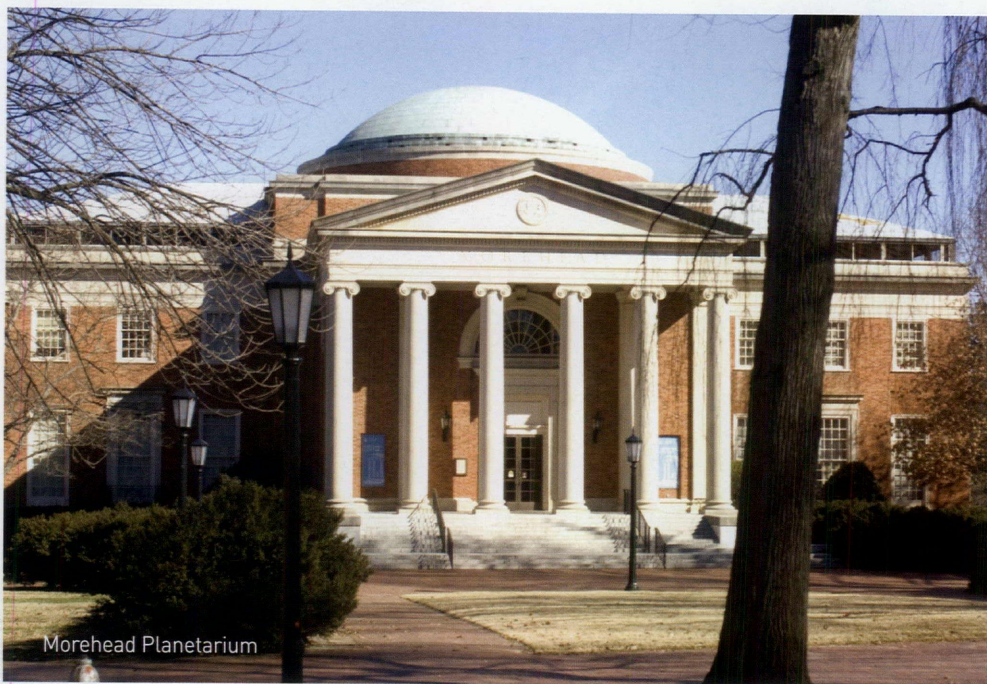
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A·B·S
by Allen Schwartz

INSIDE THE SOUTHERN PART OF HEAVEN

Chapel Hill, the home of The University of North Carolina: the mere mention of the name elicits emotions — fond memories for many and bitter rivalries to others. No matter your point of view, most agree the “Village” has maintained its charm and beauty since it was chosen to host the nation’s first state university in 1795. The challenge for the town over two centuries is to keep the “southern part of heaven” from the hellish ravages of inevitable urban growth as a sister city in the Research Triangle collection of communities.



KINSLEY DEY

This month we dig into the essence of Chapel Hill then and now in our second installment of *Metro*’s 10th birthday celebration during 2009, focusing on the communities in our coverage area that provide the region’s special identity. We’ll leave it to you to decide if Chapel Hill, and its now gigantic patron UNC, have succeeded in their town and gown partnership to keep Chapel Hill, Chapel Hill.

Sharon Swanson offers an insightful overview, balancing the past and future of Chapel Hill; Diane Lea studies the town’s carefully preserved built environment; and the history of the community’s reputation for cuisine is viewed through the eyes of pioneering Chapel Hill restaurant owner and *Metro* Food Editor Moreton Neal, who remembers firsthand the origins of the town’s ongoing national reputation for innovative chefs. And we haven’t forgotten Carrboro — the extension of Chapel Hill that has stubbornly nurtured its own distinct identity — and historic Hillsborough, the nearby literary colony that shares attributes with Chapel Hill in its own inimitable manner.

In keeping with the emphasis on love during February, Louis St. Lewis sends his own Valentine to Chapel Hill; Liza Roberts uncovers innovative jewelry for that special someone; Maury

Jefferson tracks down the latest fashion trends; Carroll Leggett throws onions in the pot; and Barbara Ensrud explains the effect of “biodynamics” on the quality of wine.

Metro Film Critic Godfrey Cheshire offers his expert take on the upcoming Oscars. In the wake of the parade of football bowl games, *Metro* columnist Jim Leutze — formerly chancellor of UNCW — discusses the ongoing controversy of academically questionable athletes. Arts Editor Mary Ward Boerner discovers there is much going on, even in the bad economy, the *Metro* let-

ters column is buzzing with comments on recent articles and Secrets of State offers up area news you won’t find anywhere else.

Please note: Reviews and comments by Fiction Editor Art Taylor and musician profiles by Philip van Vleck are now available online at www.metroinc.com. Print features by Art and Philip will now appear quarterly, providing readers with the best of both worlds: more content online all the time and complete print coverage at key times of the year. Our online offerings are receiving 2.2 million “hits” a month, for good reasons. Check it out.

And go to the *Metro* site or directly to www.raleighspyconference.com to register for the 6th Raleigh Spy Conference March

25-27 at the NC Museum of History. This year we address “sexspionage” — the latest trend in intelligence scholarship — focusing on the significant role of lady spies and the ancient art of seduction through the ages (ladies half price!). Once again we have attracted the very top speakers in the field of intelligence, including conference favorite Nigel West as keynote speaker. The former member of Parliament and noted intelligence author will discuss his newest offering, *Historical Dictionary of Sexspionage*, hitting book stores in conjunction with the Raleigh Spy Conference.

Tune in next month for a complete look at Durham as part of our ongoing series on communities in the *Metro* coverage area, followed by Raleigh in April and Eastern NC and the coastal region in May. Advertisers, demonstrate your role in these communities and call 919-831-0999 to reserve space in these in-depth special sections certain to be used for corporate recruitment and referred to for years to come.

Until next time, thanks for reading *Metro*...

—Bernie Reeves, Editor & Publisher

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Correspondence

AUTOCRATIC AND UNJUST

In response to the editorial by Bernie Reeves in the January 2009 issue of *Metro* that refers to the city of Raleigh and Wake County as a "kleptocracy," I want to share with your readers the letter I sent to the appraiser of my house along with my tax check. Here is the letter:

Dear Mr. Appraiser:

I am writing regarding the appraisal of my house. You probably know my love affair with America and my deep sense of obligation to, and responsibility toward, our beloved country. I have often declared that I pay little taxes and am willing to give more for America's unique attributes — which are supremacy of rule of law, guarantee of freedom and the brand of democracy we enjoy.

However, the appraisal of my house seems irrational, autocratic and unjust. I would be happy to sell the house to the appraiser for the amount of valuation. I know writing this letter probably bears a strong resemblance to Promethean futility, writing to Zeus and his minions, but I thought you should be aware of my deep dissatisfaction on what I consider to be an unjust valuation. The tax check is enclosed.

*Assad Meymandi
Raleigh*

(The symphony hall at the Progress Energy Center for the Performing Arts in Raleigh is

named for the letter writer. Certainly, he has given generously to his adopted land.)

COMET STRIKES INTRIGUE

Thank you for your clear and engaging article by Liza Roberts on The Carolina Bays in the January 2009 issue of *Metro*. I caught some of George Howard's excitement with the notion of a comet strike causing these things.

I am a transplant to Eastern North Carolina. I grew up in Wisconsin, and I remember a "hole" in a map of the glaciers that came south to cover the center of America's Dairy Land. I had the idea that it formed a park called Kettle Moraine, with huge boulders and odd geographic features like steep hills and scooped out lakes. There was also a story told in geography class about two glaciers coming together, thus creating the unique geographic features. Each theory seems like it could be related to a "cataclysmic event."

Does Howard think we are looking at a precipitant event that would create the inland seas of the Great Lakes or a strike hitting a glacier with the detritus spinning southeast toward my new home state?

Keep looking at us who live east of Interstate 95, we have great geography, people and history that will keep *Metro* readers fascinated.

*Linn Charles Klitzkie
Greenville, NC*

Dear Mr. Klitzkie:

It is great to see that you share my fascination with the enigmatic Carolina Bays. The

Bernie Reeves
Editor and Publisher

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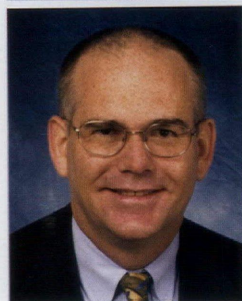
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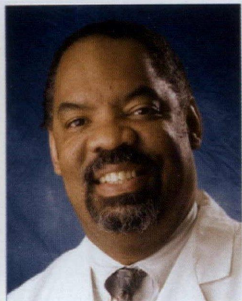
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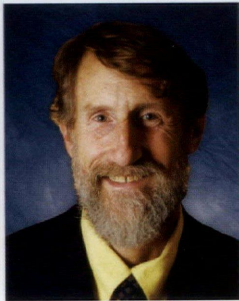
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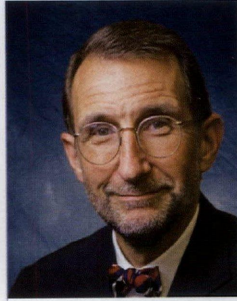
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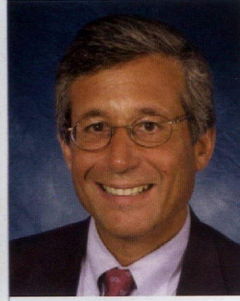
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region from which you hail is also somewhat poorly explained. The "Driftless Zone," as it is known, is an area of Wisconsin, Minnesota, Iowa and Illinois that lacks the "drift," or glacial outwash from the end of the last Ice Age, suggesting that the mile-high glaciers of the time split as they moved south, leaving the area free of ice and its leftovers. Intriguingly, the area experienced catastrophic flooding around the same time we believe the comet event occurred, as evidenced by rivers and streams that are eroded beyond anything currently possible. So, perhaps your move south simply took you out of the frying pan and into the fire.

Did the comet strike cause the Great Lakes (or Hudson Bay)? Some believe it did, many believe it did not. But, like the Carolina Bays, no one knows for certain. Perhaps in a decade or so we can have the same absolute confidence in our knowledge of the past as some climate scientists have in our future.

Let me know when you move again — surely something strange that way came!

George Howard

CARY NEEDS TO COOL IT

Regarding your coverage of Cary in the January 2009 issue of *Metro*, the Research Triangle is based on a triangle of three research universities: UNC in Chapel Hill, Duke in Durham, NC State in Raleigh.

Cary does not have a research university now and is not likely to have one in the foreseeable future. Case closed. Cary needs to cool it or find some other claim to fame.

RS Hoffman
Durham

LOUIS SPEAKS FOR THE PEOPLE ON ART

"In a time of deceit, telling the truth is a revolutionary act." — George Orwell

I am writing in about the recent article "Artists Need Bailouts Too; Lame Choice for Museum Opening" by Louis St. Lewis in his column in the January 2009 issue of *Metro*.

St. Lewis' frustration that the NC Museum of Art has chosen Norman Rockwell for its opening was well articulated, and though I do not agree with his reference to Josephine Baker as an example of multicultural cosmetics, it was still a necessary attempt to make a statement about the course of action institutions, not limited to the arts, have taken in the last 30 years. It is difficult to address the issue of a lack of funding in the arts when the fun-

damentals of this country clearly do not or have not ever really supported the value of "art" anywhere except when it makes "money."

We tend to define everything by it, even the "arts." Otherwise, it's something we do on Sundays as a hobby. This is not so in the continent of Africa, South America or Europe. Isn't it funny that Americans tend to send money and fly all the way to France and go to the Louvre to see "art" instead of going down to their local museum or nonprofit?

Value in general is lacking in our society, and museums here are barely making ends meet. No federal or state funding equals Rockwell or an alcoholic beverage company sponsoring a show about cats and dogs or something equally sophomoric.

Historically, artists have always been the first on the front lines. From Leonardo da Vinci, Federico Garcia Lorca, Wallace Thurman, Elizabeth Catlett and Raymundo Gleyzer, Victor Jara and Pablo Neruda to name a few.

In my conclusion, I do not expect changes to be made inside any institution because the change must first be made in the system that funds or acknowledges them. The people — through St. Lewis — have spoken and their opinion is what counts in the end if and when they can start figuring out that they pay the taxes and should have more options than Rockwell.

Sandy
Via Internet

RUARK REMEMBERED IN SOUTHPORT

Great article on "The Life of Robert Ruark" by Bill Morris in the October 2008 issue. For those who are interested, we just opened up the Robert Ruark Inn Bed & Breakfast here in Southport, NC. The completely restored historic Adkin's Ruark house is one of the most beautiful homes in Southport and can be viewed on our Web site www.robertruarkinn.com. Great magazine!

Jeff Ward
Southport, NC

CORRECTION

In January 2009 *Medical Quarterly*, "Emergency Rooms Coping With a Crisis," the first paragraph should state that there is a dearth, as in a shortage, of primary care physicians instead of a death of primary care physicians as the article states.

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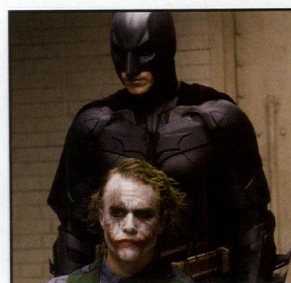
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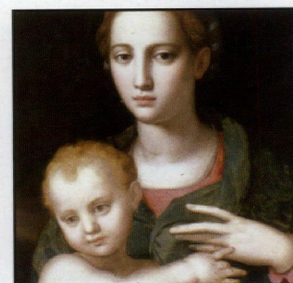
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SECRETS OF STATE

Cain Honored By Danes

James Cain of Raleigh and ambassador to the Kingdom of Denmark was awarded the Grand Cross of the Royal Order of the Dannebrog by Her Majesty Queen Margrethe Jan. 17, the highest order permit-



ted by the Kingdom of Denmark to a foreigner. The Queen stated it was "for making such extraordinary contributions, during difficult times, to strengthening the bonds between Denmark and America."

The Honors include a royal sash and

badge to be worn on formal occasions. Because American citizens cannot receive Honors from foreign Heads of State, Cain had to obtain approval of the White House for the designation.

The order was created by King Christian IV over 400 years ago based on criteria, including a scientific or technological discovery of significant merit to the nation; a lasting contribution to the arts or culture; an invention or development relating to plants or animals that advances the agricultural interests of the nation; or for courage and valor as a warrior.

Ambassador Cain, a lawyer and one-time president of the Carolina Hurricanes professional hockey team, was appointed by President George W. Bush in 2005. He served in Denmark during troubled times associated with Muslim agitation over satiric cartoons in Danish newspapers and issues involving European support of the US in Iraq.

Cain emphasized North Carolina culture and traditions to the Danes and sponsored art exhibits by state artists and exchange trips to the Kingdom for state leaders. **MM**

Oaks Project Offers Good News In Area Real Estate

A bright spot in the gloomy real estate market: Gordon Grubb, the Raleigh developer of The Oaks at Fallon Park, a 20-acre, single-family neighborhood in Raleigh off Whitaker Mill Road near Five Points, wrote his MBA thesis on the idea of improving the property's 198 single-story apartments built in the 1950s. Realizing single-family, energy-efficient, high-quality custom homes made the best economic sense, Grubb selected four experienced custom-home builders, visited homeowners in the area worried about over-sized infill, and created one of the area's most attractive and desirable neighborhoods.

The community offers 3000-3800-square-foot custom homes starting in the \$700s, some including unique features, such as alley-fed rear-load garages, gourmet kitchens with high-end appliances, pre-wiring for sound and security systems, Energy Star standards, no yard maintenance, and private terraces. The Oaks at



Oaks at Fallon Park

Fallon Park is the only neighborhood inside the beltline with a pool, clubhouse, playground and pocket parks. To learn more about the development, go to www.oaksat-fallonpark.com or call 919-582-1690. **MM**

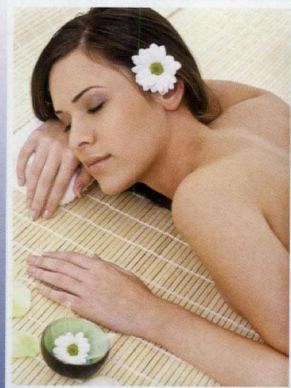
Churchill In Schools

The Churchill Society of North Carolina and The Churchill Centre of London, frustrated at the diminishing attention paid to the study of history in general — and to Winston Churchill, voted the most important of the 20th century, have committed to raise \$6500 for a full-day program on Churchill and 20th century history at Weddington High School for approximately 175 high school students from across Union County, NC. The project also includes a full-day "teach-the-teacher" seminar on Churchill for teaching high school students.

Discussions are under way with Charlotte-Mecklenburg Schools and The Churchill Society of NC to create a more in-depth program that can be used by other school systems across the state.

To support this project, please write a check to The Churchill Centre and mail to The Churchill Society of North Carolina, 5909 Bluebird Hill Lane, Weddington, NC 28104, or go to www.churchillsocietyof-northcarolina.org. You can also call D.

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Craig Horn, chairman, The Churchill Society of North Carolina, 704-844-9960. **MM**

Renaissance Hotel Opens In North Hills

The upscale Renaissance Raleigh Hotel in North Hills has opened offering 229 guest rooms — including six suites — along with 8000 square feet of business or special events meeting space. The 5000-square-foot ballroom can seat 310 or 600 for a standing reception.

The locally inspired décor of the hotel is designed to reflect the diversity of the state, featuring works by North Carolina artists in the lobby, hallways and guest rooms. The front lobby floor contains a tiled marble emblem representing the mountains to the coast with a custom-made light structure symbolizing the plane flown by the Wright Brothers for mankind's "first flight" at Kitty Hawk.

The hotel offers breakfast, lunch and dinner in the 60-seat Renaissance restaurant and adjoining bar. Head Chef Dean Wendel offers organically grown food se-



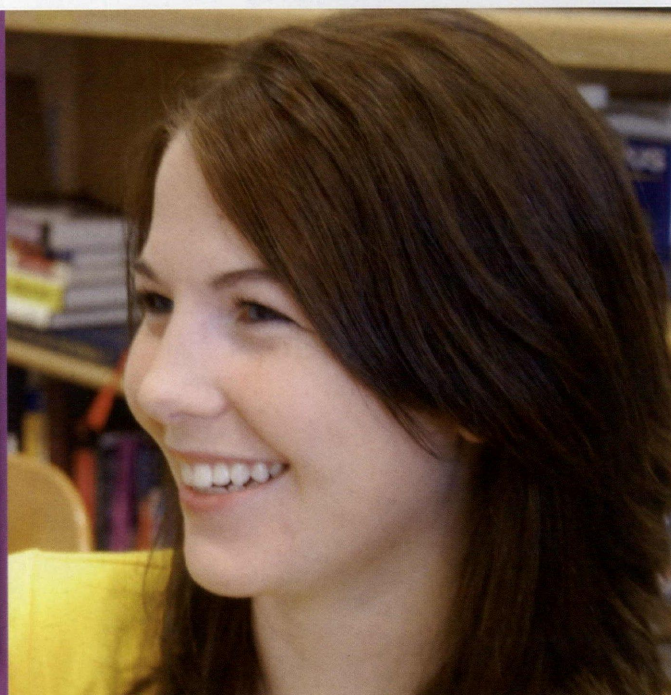
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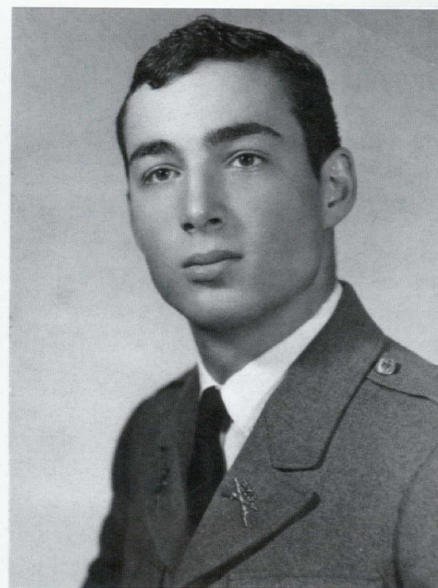
Hotel guests have full access to Gold's Gym located next door and are encouraged to take advantage of the numerous shops and restaurants steps away within North Hills and The Lassiter — "from Five-Star to Five Guys burgers," says General Manager Bill Gant.

Call 919-571-8773 or go online to www.marriott.com/hotels/travel/rdurn-ren-naissance-raleigh-hotel-at-north-hills for more information. **MM**

Dusty's Trails

Vince McMahon, chairman of World Wrestling Entertainment, bestowed a grant to his alma mater, Fishburne Military School in Waynesboro, VA, requesting the football field be named after his dear friend, Charles F. "Dusty" Anderson.

"It was very magnanimous," said Anderson, the 62-year-old Raleigh native and founder of Vinnie's Steak House in Raleigh, when referring to the newly dedicated Anderson Field. McMahon and Anderson became close friends at Fishburne in the



Charles F. "Dusty" Anderson in 1965 as a cadet at Fishburne Military School in Waynesboro, Virginia. The academy's football field has been named in his honor.

1960s, where Anderson was a linebacker on the school's football team. The two have maintained a close friendship ever since.

"This whole ceremony was really not

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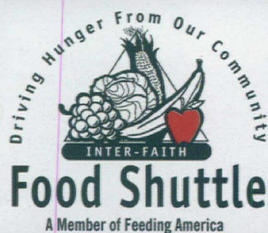
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Architecture, History Create Chapel Hill Ambiance — Then and Now

by Diane Lea

For many North Carolinians, there is no community more iconic than Chapel Hill, whether or not they or their friends or family are graduates of The University of North Carolina at Chapel Hill. Since its founding, the town of Chapel Hill has been integrally related to the University and until the 1970s, the University owned the town's utilities. It is no wonder that the story of this long and intimate association is the stuff of oft-told history and lore.

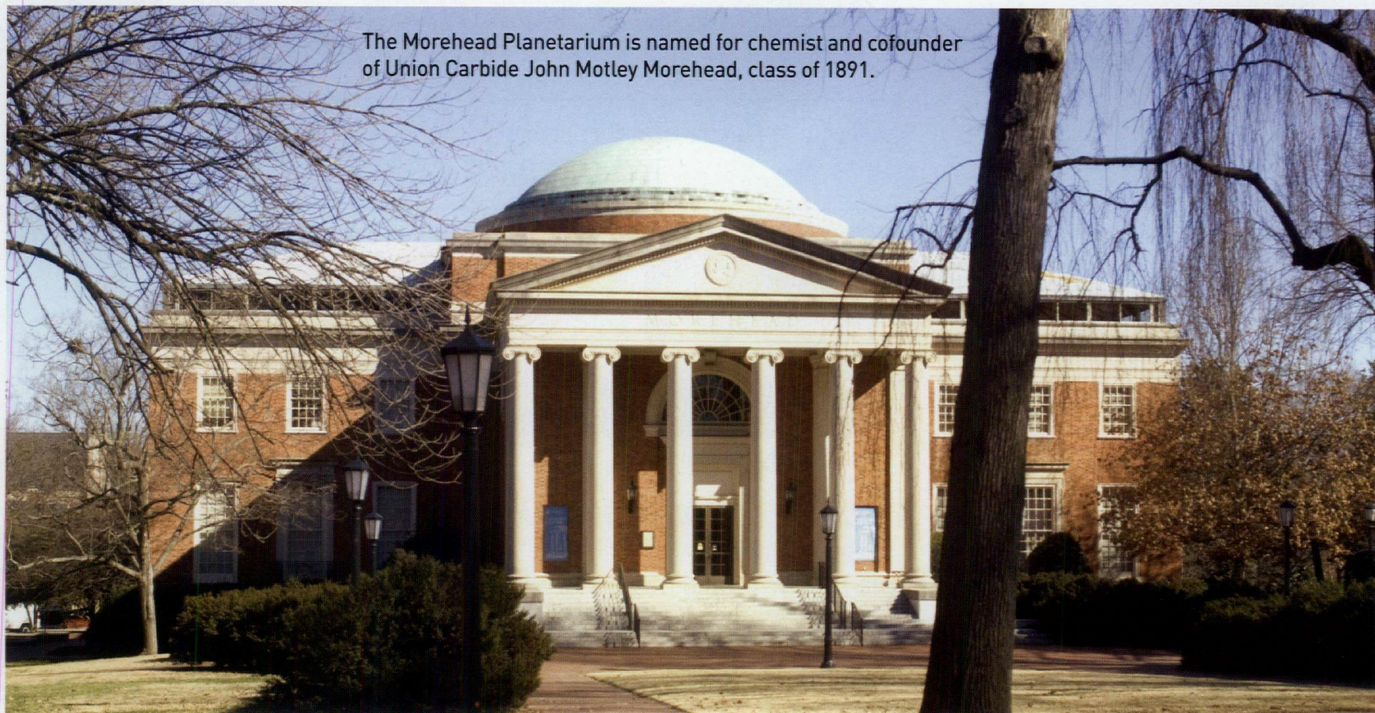
The University of North Carolina was the nation's first public university, chartered in 1789 through a bill introduced by William R. Davie, a Revolutionary general, Halifax County planter and in 1798 North Carolina's governor. The school was to be located in the center of the state — as the *Documentary History of the University*, cited by professor John V. Allcott in his *The*

Campus at Chapel Hill: Two Hundred Years of Architecture — stipulated. It should be “a healthy and convenient Situation which shall not be Situate within five miles of the permanent Seat of Government or any of the places holding Courts of Law or Equity.” Apparently, the new school was designed to be unsullied by politics and attorneys.

In her book *The Town and Gown Architecture of Chapel Hill, 1795-1975*, Ruth Little notes that a committee comprised of a board of trustees empowered to oversee the new school selected a site on property that contained two important roads. “The east-west road linked New Bern, Fayetteville, Raleigh (the newly designated capital), and Salisbury to the west. The north-south road linked Petersburg, VA, to Pittsboro, the Chatham County seat.” The land was near the crossroads site of a small chapel,

New Hope Chapel on the Hill, which Little describes as a “chapel of ease” because it was more conveniently located to serve the planters of the area than the Anglican church at the county seat of Hillsborough. The chapel is thought to have stood near where the University-owned Carolina Inn stands in present-day Chapel Hill, and the two roads, which comprise the crossroads, correspond to Cameron Avenue and South Columbia Street. When the trustees met to plan the sites of the University's buildings, they laid out the town too. The campus, known as the “ornament ground,” was 98.25 acres, and the town's 24 2-acre lots and six 4-acre lots were arranged along both sides of an east-west road named Franklin Street after Benjamin Franklin, who advocated practical education rather than aristocratic learning offered at Harvard. The town's lots were bounded on the west by

The Morehead Planetarium is named for chemist and cofounder of Union Carbide John Motley Morehead, class of 1891.





Columbia Street, named for the symbol of the American Republic, the goddess Columbia. Town and gown were from the beginning inextricably entwined.

Village Charm

Many are charmed by the small historic town core adjoining the old part of the University campus. There are historic neighborhoods characterized by pretty residential streets overhung with leafy trees bordered by hand-laid stone and brick walls. These human-scale neighborhoods showcase a mixture of architectural styles and periods. The 1814 Hooper-Kyser House at 504 E. Franklin St. is perhaps the oldest residence. A modest Federal period structure with tasteful later additions, it has an interesting lineage. The house was built for William Hooper, a professor of ancient languages and the grandson of the Signer of the Declaration of Independence. It was later the home of UNC graduate and famed band leader and philanthropist Kay Kyser and his wife, Powers model and Hollywood actress Georgia Carroll. It is just a block down Franklin Street from the 1907 President's House, designed by Frank

P. Milburn, architect of most of the University campus between 1898 and 1920. The President's House at the corner of Franklin and Hillsborough streets features Colonial Revival styling, an imposing entrance portico with paired Corinthian columns and a graceful one-story wrap-around porch. As befits a major University town, there is always activity: students walking to class, energetic mothers and fathers pushing baby strollers or striding along with children on their backs, early retirees with their designer dogs strolling and chatting. Buses still hold up traffic when they stop, and drivers still talk to each other from open car windows at traffic lights.

For other Chapel Hill-ophiles, it is the dignity, prestige and beautiful historic campus core of the University that draws them. The physical plan of the nation's first public university dates from the laying of the cornerstone of Old East on Oct. 12, 1793. The first structure on the campus, Old East, began as a simple two-story building constructed of brick laid in Flemish bond, similar to dormitories at Yale and other colleges of the period. Constructed between 1793 and 1795 by Chatham County builder

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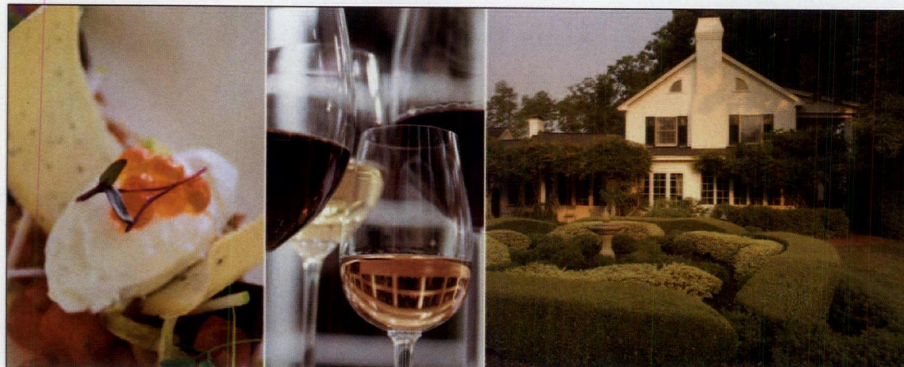
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James Patterson and his crew, it received the first student at The University of North Carolina, Wilmington-native Hinton James, on Feb. 12, 1795.

Old East served as the all-purpose campus building until Person Hall, the second oldest state university building in the nation, was constructed between 1795 and 1798. Also of Flemish bond brick, Person Hall has round-arched windows to indicate its use as a chapel. And, since there were not yet any churches in Chapel Hill, it served the townspeople too. A third floor addition to Old East was designed by William Nichols, who had much to do with the design of the Capitol in Raleigh. Nichols also designed Old West, constructed in 1822, as a companion "wing" to Old East. Additions to the two buildings were built in the 1840s by the prominent architect AJ Davis, a proponent of Romantic Classicism. Davis extended the buildings to the north and added the Tuscan façades there today.

Campus Key To Identity

The first campus plan was composed of the two wings of Old East and Old West on either side of a quadrangle, which was bound on the south by South Building. The prospect from South Building is of McCorkle Place, the expanse of trees and lawn, which flows to Franklin Street and includes the temple-like rotunda of the Old Well, the symbol of the University. In their book, *A Guide to the Historic Architecture of Piedmont North Carolina*, architectural historians Catherine Bishir and Michael Southern trace the architectural evolution of South Building, which was planned as the main campus building in 1792 but only completed in 1814 after funds were raised by President Joseph Caldwell. "Modeled generally on Nassau Hall at Princeton, the austere Palladian design is traditionally credited to trustee Richard Dobbs Spaight of New Bern," writes Bishir and Southern. They go on to catalogue the removal, then replacement of the structure's belfry and the addition on the north entrance in 1897 of an elegant Georgian Revival surround copied from Virginia's grand James River plantation house, Westover. A final touch came in the 1920s by University architect Arthur Nash, who added the south portico



The Carolina Inn's Mount Vernon-style portico is a prominent Chapel Hill landmark.

and lowered the roof pitch. The story of the architectural evolution of these early campus buildings demonstrates how current architectural trends became popular and were adopted by early university architects and planners and were often grafted, quite successfully, onto more modest earlier structures.

Town And Gown

The commercial core of the town expanded with the growth of the University, though the 100 block of the "village" business district was still unpaved at the beginning of the 20th century. It had grown from the days when William Dunn Moseley, an 1818 graduate of the University, whose reminiscences were included in Little's *Town and Gown*, is quoted as saying, "Along the main street were about a dozen houses, two stores — Trice's Store and Tom Taylor's store — and Hilliard's tavern." Today the phrase Franklin Street is synonymous with the Chapel Hill mystique. It conjures up the low-rise Georgian Revival brick commercial buildings typical of small-town North Carolina and especially beloved by

Chapel Hill. On Franklin Street, students and alums, as well as longtime residents explore stores, restaurants and new addition Kidzu, a children's museum. The ritual is to stop for a coffee, check out the menus at the venerable Carolina Coffee Shop, or Spanky's, or Top Of the Hill, or Ye Ole Waffle Shop, purchase a T-shirt or other Carolina memorabilia, and browse at the retail establishment of famous UNC alumnus Alexander Julian, who worked in his family's men's shop when he was growing up in Chapel Hill.

Most likely the weekend crowd will pop into the Old Chapel Hill Post Office, designed in 1937 by Louis A. Simon, the supervising architect for the Treasury, and view the WPA-era mural depicting the laying of the cornerstone for Old East. Or they might extend their stroll down Franklin Street to take in the latest program at the Morehead Planetarium, a red brick Georgian Revival building that gives a nod to Jefferson's University of Virginia. Located on the edge of the campus, adjacent to the Planetarium is a small Gothic Revival



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chapel designed in 1844-1848 by Philadelphia architect Thomas U. Walter, the architect of the St. James Episcopal Church in Wilmington. The chapel is part of the Chapel of the Cross, the main building designed in 1925 by New York architect Hobart Upjohn.

For the serious-minded still intent on a walkable adventure, the Ackland Art Museum and Hanes Art Center provide a destination on South Columbia Street. Designed in 1958 by collaborating firms of Eggers and Higgins and Atwood and Weeks and added to in 1983 by Charlotte architect Gerald Li, the Ackland's subdued repeating bands of red brick and stone play well with both the downtown commercial district and its fellow University buildings. A neighbor to the Ackland, The Carolina Inn, was a 1935 gift to the University by alumnus banker John Sprunt Hill. It was designed by Arthur C. Nash in 1924 and added to by Atwood and Weeks in 1939. Located at the southwest corner of Columbia Street and Cameron Avenue, the Inn's Mount Vernon-style portico is a prominent feature on the landscape and places the beloved



The Horace Williams House is the headquarters for the Preservation Society.

hostelry squarely in the Southern Colonial style that Nash was noted for.

Many visitors choose to walk from the Inn and from the recently constructed boutique hotel The Franklin (located on West Franklin Street) to entertainments at the renovated Memorial Hall. The 1931 Colonial Revival-style auditorium was a collaboration of New York architects McKim, Mead and White and, of course, Nash and

Atwood. The building faces Cameron Avenue and is distinctive for its monumental Doric portico. It was completely renovated and expanded in 2002-2005. Special attention was paid to reproducing, as closely as possible, the impeccable acoustics of Raleigh's Meymandi Hall.

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gia in walking along Franklin Street or the brick paths of the University or shaking gravel out of your shoes after a tour of Chapel Hill's oldest neighborhoods, Chapel Hill is changing. The NC Highway 54 entrance is now occupied, well-landscaped and handsomely detailed brick residences, stores, offices and shops of Roger Perry's new urbanist Meadowmont community. Perry and his partners are continuing their successful venture into mixed-use residential development in the latest construction, simply known as East 54. Southern Village, designed and developed by DR Bryan of Bryan Properties, Inc., was North Carolina's first Traditional Neighborhood Development and has received national acclaim. The Village Center includes offices, condos and retail establishments such as The Lumina Theatre and Weaver Street Market and a Methodist Church. Greenbridge, the ambitious LEEDs certified "green" development by Tim Toben and partners — in concert with ground-breaking architect William McDonough + Partners of Charlottesville, VA — is rising from the ground on Chapel Hill's West Rosemary Street.

With the new millennium, the UNC-Chapel Hill Board of Trustees has worked with the Chicago firm of Ayers Saint Gross and their consultants Andropogon Associates and Cahill Associates to prepare an Environmental Master Plan for the University. The ambitious plan proposes a blueprint for campus development for the next 50 years and will guide the addition of 5.9 million square feet of sustainable design construction on the Chapel Hill campus, possibly, within the next 10 years. Of particular interest in the University plan is the restoration and management of natural habitats, including the use of groundwater recharge systems, green space and protected and enhanced pervious surfaces incorporated into the master plan. And the University is negotiating with the town to develop a satellite campus, Carolina North. The new campus would cover 250 acres of the nearly 1000 acres donated to the University by philosophy professor Horace Williams. Williams' own home was donated to the University and in 1972 became headquarters for the Preservation Society of Chapel Hill. Town and gown in Chapel Hill are always intertwined. **MM**

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Progressive Chapel Hill Adapts To The Future

by Sharon Swanson

It's popular these days to describe change in the Triangle region in superlatives — the most exclusive development, the most brilliantly designed building or the trendiest new restaurant. Chapel Hill is more proud of what hasn't changed.

Chapel Hill, also known to locals as "the Southern part of heaven," was named for New Hope Chapel, which once stood on the hilltop that now features The Carolina Inn. The town grew out of the creation of The University of North Carolina, the nation's first public university, established in 1789 — the same year George Washington was inaugurated as the first US president.

Neither the University, nor the town, has ever rested on those historic laurels. In 2005, *Newsweek* named Chapel Hill one of the top 10 college towns in the nation. UNC-Chapel Hill has been ranked No. 1 for eight consecutive years by *Kiplinger's Personal Finance* in the top 100 list of best US Public Colleges and Universities, acknowledging the school's superior academics balanced by affordable tuitions. And what sports fan isn't familiar with Carolina's



legendary basketball teams or the women's soccer team that launched the name of Mia Hamm?

Chapel Hill has a long-standing reputation as a southern oasis of liberal views and associated activism. Critics of the town's politics are quick to point out a near fanat-

ical interest in political correctness. In 1968, Chapel Hill was the first predominately white municipality to elect an African-American mayor. Ten years ago, neighboring Carrboro posted a similar first by electing an openly gay mayor. And to this day there are no billboards allowed.

Hodding Carter III, former State Department spokesman for the Carter administration, is representative of the area's newer residents. Carter was attracted to teach at UNC by "a lifetime of connections," including a couple of grandchildren and his friendship with the late Terry Sanford, a former North Carolina governor and president of Duke University.

"I've lived in small towns, both in the North and South, but I've never lived in a place as comfortable as Chapel Hill," says Carter. "It is an extraordinarily pleasant place to live and offers everything I'd want — people, food, entertainment and living conditions. That said, it also lacks the sharp edges — and sharp edges can also be stimulating," says Carter.

"But," he says, "at this point, I've had all the sharp edges I need."



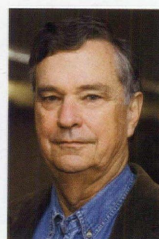
<vision> of Chapel Hill 2009

Town And Gown

Blue Cross Blue Shield of North Carolina, which recently celebrated its 75th birthday, has been headquartered in Chapel Hill since 1973. And it is also the only employer in the county's top five *not* affiliated with education. Blue Cross spokesman Lew Borman says, "This is a great place to do business for a variety of reasons — ranging from the great quality of life, easy access to key institutions and the talent we're able to recruit from our universities."

And it is no coincidence that four of the five largest employers in Orange County are education-related. Both Chapel Hill and East Chapel Hill high schools have been consistently listed in the top 100 public high schools in the country in *US News & World Report's* annual ranking. Carrboro High, which opened in 2007, is receiving national recognition for its energy-efficient design.

While Chapel Hill quietly shares the limelight with the institution that is inextricably linked to its name, tensions between town and gown are inevitable. Since 2000, the UNC campus has experi-



"I've lived in small towns, both in the North and South, but I've never lived in a place as comfortable as Chapel Hill."

—Hodding Carter III

enced development and transformation at an unprecedented rate after the state's approval of a \$3.1 billion bond referendum — the nation's largest higher education bond package. According to the UNC News Web site, all but a half-dozen of the 49 bond projects, targeted for renovations and new buildings, are complete. These include the North Carolina Cancer Hospital, part of the UNC Health Care System, and the new clinical home for the UNC Lineberger Comprehensive Cancer Center, one of only 38 National Cancer Institute-designated centers in the United States. The largest construction project in the University's history is the Carolina Physical Science Complex, in its first phase, designed to provide an innovative and integrated collaborative approach for Carolina's world-re-

nowned scientists and its students.

In the fall, Missy Julian Fox took on the role of directing the UNC Visitor's Center, housed in the same building as the Morehead Planetarium (also slated for a lengthy makeover), down the block from Julian's College Shop, her former retail digs before moving across the street.

Although too young to have been involved in the spats with townspeople and the University over appearance issues in the 1960s — often led by Georgia Kyser, wife of the then-retired band leader and Hollywood star Kay Kyser — it wouldn't change Julian Fox's perspective on the relationship between the college and the town. She's never believed there was an issue.

Over the 16 years she managed Julian's, Julian Fox often encountered the concern

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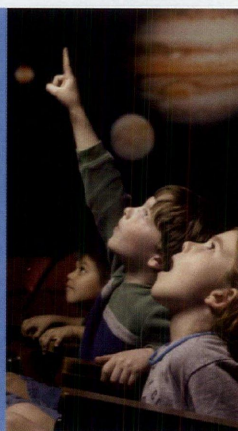
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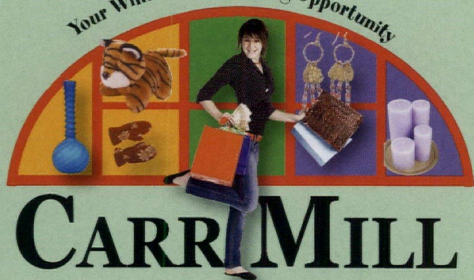
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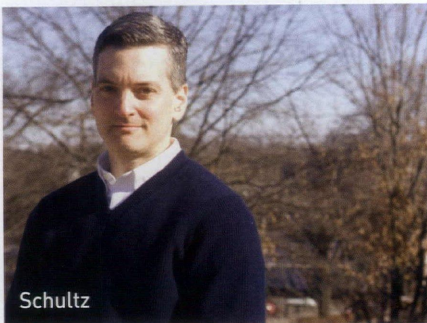
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of potential merchants, fearful of university intervention in their small businesses. She countered their anxieties with her own story: "My family rented from the University for 65 years (in the Hill Building) — on a three-year lease." The concerns, she says, don't have a basis in fact.

Julian Fox likes the evolution of Chapel Hill, including the facelift of suburban University Mall and the renovation of Memorial Hall on the UNC campus. "There are no limits to what can be seen now that we

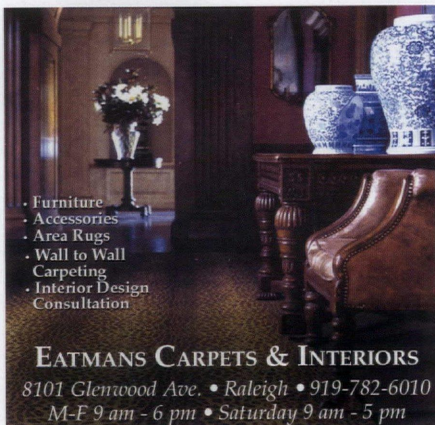


Schultz

couldn't have seen here 10 years ago," she says. "Before (the Memorial Hall renovation) there wasn't a venue where we could experience a full Broadway production or an entire symphony."

She credits the University and its mission of public service for helping to maintain the town's liberal values, while keeping an eye firmly fixed to the future: "The good news is that the energy, fun, curiosity, willingness and desire to go out in the world, and make it a better place to live, have not changed."

Mark Schultz, *Chapel Hill News* editor and one of two western Triangle editors for *The News & Observer*, has worked the area beat since 1988. Schultz agrees that Chapel Hill and its environs "haven't changed a lot



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<vision> of Chapel Hill 2009

in the past 10 years." But he adds, "I think it's about to." He cites the 7-10 story Greenbridge project, 140 West (eight stories), and the recently approved five-story condos in Carrboro, which will make a substantial difference to the skyline of the casual village-like downtown.

"Come back in two years," says Schultz, "and you will see a much taller Chapel Hill and Carrboro."

Franklin Street Renewal

While most are adopting a wait-and-see attitude about whether "taller" will translate into "better," this downtown renaissance couldn't come at a better time for Franklin Street and the small businesses that have seen the area lose its former eminence as the center of the community. Today, in addition to the expected T-shirt shops, Franklin Street plays host to old favorites

such as the nostalgic Carolina Coffee Shop and a multitude of new fine restaurants, including Lantern, Bonne Soirée, 411 West, Elaine's on Franklin and the iconic Crook's Corner on the cusp with Carrboro — and that's not to forget the more casual venues, such as Mediterranean Deli, Sandwhich and the Carolina Brewery. (See Moreton Neal's feature in this issue on the history of Chapel Hill's national reputation for creative food.)

Cheryle Jernigan-Wicker, whose parents ran Thell Bakery for nearly three decades, has returned with a "commitment to the revival of the small town model." Wicker attended UNC, traveled all over Western Europe, and forged a successful career as an art dealer and community leader in San Francisco before returning to Chapel Hill, where she has opened Toots & Magoo with her daughter and her best friend. Toots & Magoo offers an eclectic mix of art, stationery and home furnishings.

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and to avoid the urban sprawl that characterizes other Triangle communities, Chapel Hill and Carrboro jointly created a rural buffer — an area surrounding the two towns — that will remain low density. The buffer defines the urban services boundary for water and sewer — and the limit of town growth. Development outside the rural buffer requires septic tanks and wells, in a clay rich soil that doesn't always respond to percolation tests.

Certainly, there have been new housing and retail developments in Chapel Hill over the past two decades — mostly notably Southern Village off Highways 15-501, and Meadowmont on Highway 54 — both an easy distance from the amenities of the town and University. More are in the planning stage, including UNC's expansive Carolina North project — a mixed-use campus expansion consisting of institutional/research firms, as well as retail and restaurant space. And because housing is limited, home prices in the average range tend to be more insulated from economic downturns. This appears prescient as recent property tax re-evaluations have homeowners in Raleigh squawking at a sharp increase in taxes at a time when the bottom has fallen out of the real estate market.

Affordable Oasis

Despite a 39 percent decrease in home sales in Chapel Hill priced in the \$500,000 to \$1 million range in the past year (according to the Triangle Multiple Listing Service), local builder Carol Ann Zinn, of Zinn Design Build, has seen nine new high-end custom homes go under contract in the past quarter in the desirable communities of Claremont (off Homestead Road) and Montclair (off Culbreth Road).

Will Chapel Hill maintain its trademark diversity when affordable housing is at a premium?

According to Executive Director Robert Dowling of Orange Community Housing and Land Trust created in 2000, area builders are required to earmark 15 percent of new developments for affordable housing. This has resulted in nearly 100 units in the past eight years, with another 100 approved for upcoming projects. These homes, often townhomes or condos in nicer neighborhoods, are conveyed to qualified

Orange County Fun Facts*

	2007 Population	2000 Census
Chapel Hill	51,574	44,102
Carrboro	17,931	16,782
Hillsborough	5551	5446
Orange County (Also includes a small section of Mebane)	123,000 (approximate)	115,537
UNC-CH 2008 enrollment:	28,567	

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Average single family home sales price in 2007: \$382,794

Median single family home sales price in 2007: \$250,000

*Source: Employment Security Commission of NC, 2008 (Provided by Orange County Economic Development Commission)



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homeowners — people earning less than 80 percent of the median income — with most of the rights and responsibilities of ownership.

However, the new owners aren't allowed to sell the homes, says Dowling. "These properties remain an asset to the community; they will stay affordable forever."

New Chancellor Catalyst For Future

Developer Roger Perry, chairman of East West Partners Club Management and developer of the upscale Meadowmont community, has a unique perspective on the future of the town where he first came to attend college. As the current chairman of the Board of Trustees of UNC-CH, he sees great potential in the University's acquisition of the University Square property on Franklin Street. He also believes that Holden Thorp, the University's popular new chancellor, will be a "profound catalyst and activist in partnering with the town to enhance the quality of life in Chapel Hill."

Thorp has made clear his philosophy on the relationship between town and gown in a number of speeches: "This region is where our faculty, staff and students live; it is not possible to think of the town or the county as entities that are somehow sepa-

rate from our faculty, staff and students.

"Any approach we would have to our own people," says Thorp, "we'd take that same approach with local municipalities because, in essence, they are one and the same."



Carrboro and Hillsborough Complement The Aura of Chapel Hill

Carrboro

Organic, quirky, eclectic and artistic. Those are the words often used in describing Carrboro, the former mill town now nicknamed "the Paris of the South," for its focus on the arts, and the lifestyle of the artists, exemplified by the popularity of its spare, but charming, older homes originally built to house mill workers.

Although Carrboro actually begins where Franklin Street ends — at Crook's Corner, the birthplace of shrimp and grits — the Zen-like heart of the town lies at historic Carr Mill Mall, the restored red brick factory building that houses Weaver Street Market, the organic co-op market, along with Panzanella restaurant, and other retail establishments. Carrboro is also justifiably proud of its weekly farmers' market and special events that include the Carrboro Music Festival, The Carrboro Film Festival, and Carrboro Day.

Hillsborough

Driving the main drag of historic Hillsborough, the county seat of Orange County, one is struck at first glance by how little seems to have changed in this Revolutionary War-era village. And that is exactly what its residents appreciate about the development here over the past few years.

"We've been able to maintain the illusion of a historic town while addressing the needs of a larger number of people," says author Lee Smith, who is clearly enthusiastic about her adopted hometown. "The new Weaver Street Market is already becoming a community center."

Hillsborough also has seen expansion in the courthouse and other county office buildings, as well as the groundbreaking for a new library. There is a walking trail by the Eno River and an all-weather covering for the farmers' market. Yet the new construction fits into the existing landscape as if it had always been there. "The Old South literally exists next door to the New South in Hillsborough," says Smith. "You have Cup-A-Joe next to the bait shop, a family-owned pharmacy and a lovely French bakery (Valour's Patisserie)." Other gastronomic newcomers include the restaurants Panciuto, Gulf Rim, and Matthew's Chocolates, a custom chocolatier.

Hillsborough also is home to a varied group of nationally known businesses, including Vietri — the large importer of Italian hand-crafted products — and several mail order facilities such as Sports Endeavors, A Southern Season, and Adam and Eve.



Thorp

The University, with 28,000 students, no doubt is capable of wielding a giant magic wand in the affairs of the little town that grew up in its shadow. However, recent events under the guidance of Thorp suggest that it will continue to exercise that power gently. Last month, UNC announced it intends to drop its support for a rural county airport to replace the closing Horace Williams facility off Martin Luther King Boulevard after an emotional public backlash resulted from the planning process.

Julian Fox hopes to see the UNC Visitor's Center become a bridge that connects her hometown and the University. "I think you will see even more of a visual partnership between the two in the future," she says. "Good things are only going to happen when we are working together." **MM**



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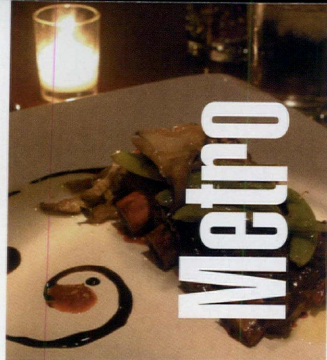
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Gourmet

by Moreton Neal

Chapel Hill

THE PERFECT STORM OF CULINARY CONFLUENCE, THEN AND NOW

Chapel Hillians, myself among them, were delighted but not really surprised when *Bon Appétit* magazine featured Chapel Hill-Durham as “the foodiest small town in America” in its October 2008 issue. The forward-thinking university “village” has long been known for its collective hunger — for knowledge, ideas, the arts and, by natural extension, for good food.

The national media have spotlighted Chapel Hill’s restaurant scene for decades, but in the last five years the attention has escalated. Hardly a month goes by that one or more of our cookbook writers (there are at least a dozen who pay Orange County taxes), chefs, food artisans and restaurants aren’t featured in *Gourmet*, *Saveur*, *Food & Wine*, and other cuisine magazines. Andrea Reusing, Lantern’s chef/owner, is the latest media darling, featured in at least four articles last year alone. Three James Beard Award winners live here (Ben Barker, Karen Barker and Jean Anderson). Southern Foodways Alliance designed a field trip around our exceptional farms, farmers’ market and restaurants. Even UNC-CH offers courses on the cultural significance of food (taught by Jim Ferguson and Marcie Cohen). And that’s just the tip of the iceberg.

The town has a long and colorful culinary history dating from the day the Danziger family arrived from Austria just before World War II. In 1939, Edward “Papa” Danziger, a candymaker by trade, opened Danziger’s Viennese Candy Kitchen on Franklin Street with the help of his two sons. The oldest, Ted, eventually created four colorful and unusual restaurants unlike anything North Carolinians had seen before. Each was uniquely and lavishly decorated and featured a signature dish for a target audience. The Zoom Zoom’s barbecued chicken and the Rath-

skeller’s pizzas attracted hungry students on a tight budget; the Ranch House’s French onion soup and rib eyes lured visiting parents; and Villa Teo’s lavish continental cuisine in a lush old European setting was perfect for a romantic tête à tête.

Though the Rat limped along under different ownership until the 21st century, the Danziger era had just about petered out by the ’80s. But not before leaving its mark on a generation of restaurants that followed.

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Carrboro Farmers' Market



Bibi Danziger continued to oversee the restaurant empire after her husband's death in 1969. By no means a gifted CEO, the eccentric Bibi did have an uncanny knack for spotting fresh talent. She hired Henry Schliff to head the Villa's kitchen. When he left to help create Papagayo (a stylish alternative to Tijuana Fats, the only Mexican eatery in town back then), she replaced him with a 23-year-old graduate student, Bill Neal. It wasn't long before Neal's youthful exuberance and techniques gleaned from Julia Child's *Mastering the Art of French Cooking* attracted a following of local bon vivants who persuaded him to open his own place.

In 1976, Neal and I, his wife and partner, set up our dream restaurant on a shoe string at Jesse Ferrington's farm house in Chatham County. After two years, we moved La Résidence to Rosemary Street. Our patrons were relieved to be able to buy wine with dinner in liberated Orange County, rather than brown bagging their own.

Not long after that, Mary and David Bacon's Pyewacket succeeded Wildflower Kitchen, bringing sophisticated vegetarian cuisine to town, and Aurora offered our first taste of upscale Northern Italian cook-

ing. Mildred Council left her job cooking on campus to give us the most soulful of Southern food at Mama Dip's. When all these neighboring kitchens ran short of supplies, we all ran over to Fowler's Food Store (the precursor of Wellspring/Whole Foods) sharing restaurant gossip over the produce counter.

With all the outstanding food available in town, a good burger was still hard to find after the demise of Harry's, the popular Franklin Street hangout. Mickey Ewell solved the problem by opening Spanky's in 1977. Proving himself a natural restaurateur with spot-on instincts, Ewell and his Chapel Hill Restaurant Group later opened 411 West (an Italian trattoria with the first wood-burning pizza oven in town) and Squid's (fresh Atlantic seafood), all as popular now as ever.

In the early '80s, a seminal event took place in the local food world — Craig Claiborne showed up in town. Restaurant critic of *The New York Times*, Claiborne was the most powerful food writer in America. His article on La Résidence had already put Chapel Hill on the map as a culinary destination and encouraged ambitious restaurateurs to take a chance in the small college town. Claiborne's and Neal's

brainstorming during the visit was inspiration for the book *Bill Neal's Southern Cooking*. Then came Crook's Corner (opened in 1982 by Neal and Gene Hamer), the original locavore restaurant in these parts, utilizing fresh ingredients from Orange and Chatham County farmers. Claiborne's piece on both Crook's and Dip's was responsible for making Southern regional cooking the latest hot trend.

The next wave of exceptional restaurants included Elaine's on Franklin (owned by Bret Jennings, an alum of the Barkers' Magnolia Grill kitchen), Acme Food & Beverage Co. (owned by Kevin Callaghan, formerly of Crook's), and Lantern (owned by Brendan Reusing and his sister Andrea, Enoteca Vin's original chef). *Gourmet's* 2008 restaurant issue cited Lantern as one of the top 100 eateries in the nation.

The town's hotel restaurants are several notches above the expected. Il Palio at The Siena and Carolina CrossRoads at The Carolina Inn have countless stars and diamonds to their credit, as does Ferrington House at the glamorous Ferrington Inn, just a few miles south of town now occupying the original site of La Résidence.

Even the sandwich shops in Chapel Hill/Carrboro are exceptional. Sandwich, The Barbecue Joint, Foster's, and Neal's Deli all prove that the lowly sandwich can be high art.

The latest boomlet of outstanding restaurants includes Glasshalfull (eclectic small and large plates), Bonne Soirée (upscale Southwestern French), and Mint (a modern take on Indian cuisine). The long awaited Cypress on the Hill, a new spin on Southern cuisine, plans to open this month to the highest expectations.

Many — I daresay, most — of these chefs are friends, having worked together at some stage of their careers. If not, they can't help but bump into each other at the famous Carrboro Farmers' Market every week. The produce sold at this unusual market, named one of the country's top 10, steers the menus of these eateries. Eighty local farmers lovingly produce herbs, fruits and veggies, artisan sausages, and cheeses that appear on your plate at the best restaurants in town.

And at the gargantuan A Southern Season, foodies can choose from an array



of culinary choices and cooking classes to attend, including sessions with Bill Smith, author of *Seasoned in the South*, former chef of La Résidence, current chef of Crook's, and teacher and mentor to many of the town's best professional cooks.

Chapel Hill's perfect storm, gastronomically speaking, is the result of many factors coming together to support our food-oriented community. UNC-CH's magnetic field pulls in an upscale, well-travelled and diverse population eager to support good restaurants. Chefs are revered here as artists; their work is considered a high calling. The climate, literally and figuratively, is right for farmers to grow an impressive variety of produce. Real estate prices are not so prohibitive that small locally owned restaurants can't sustain themselves.

These are only a few explanations for an unusual culinary confluence. Whatever the reasons, we have an embarrassment of riches here ... and you won't hear Chapel Hill food enthusiasts complaining.

NIBBLES

For more about the restaurant history of Chapel Hill, read *Papa D*, Edward Danziger's autobiography, still available through the Chapel Hill Historic Society; my own *Remembering Bill Neal*; or check out Ann Prospero's blog www.prosperokitchen.typepad.com with profiles of Triangle chefs. Watch for Prospero's book, an inside look at the Triangle culinary scene, to be published this year by Blair Press. More about the Chapel Hill Restaurant

Group can be found at www.metronc.com in the July 2008 Gourmet column, "MEZ: The Chapel Hill Restaurant Group Does It Again."

This month watch for **Debbie Moose**, Raleigh-based author of *Deviled Eggs and Fan Fare*, whose appearances often include tastings at Triangle bookstores promoting her latest cookbook, *Wings*.

The Franklin Hotel in Chapel Hill welcomes a new chef, Peter Spear, a graduate of The Culinary Institute of America. Before coming to The Franklin in December, Spear was executive chef at the Capital City Country Club in Tallahassee, FL.

Mardi Gras falls on Feb. 24 this year. Celebrate Fat Tuesday in style with a Cajun feast at Elaine's on Franklin. Along with four courses of classic New Orleans dishes (\$35 prix fix), Elaine's bar will offer Hurricanes and Sazeracs for \$6. Call for reservations, 919-960-2770.

For Zydeco music and earthy Cajun food, **Papa Mojo's Roadhouse** should be quite a scene on Fat Tuesday, though every night feels like Mardi Gras in this colorful RTP venue. Check www.papamojosroadhouse.com for menus and live music schedules.

Fat Tuesdays are a theme all February at **Acme Food & Beverage** in Carrboro. All entrees are available for \$12.95 each Tuesday, a recession special. Reserve your table

at www.acmecarrboro.com or call 919-929-ACME.

On Mondays, **Margaux's** on Creedmoor Road in Raleigh now offers a prix fix bargain — three courses for \$19.95. Reserve a table at www.margauxsrestaurant.com.

Congratulations to North Carolina Restaurant and Lodging Association's restaurateur of the year **Mickey Ewell**, founder of Chapel Hill Restaurant Group, responsible for bringing us Spanky's, 411 West, 518 West, MEZ, and Squid's. At the same event on Feb. 2 at the Marriott City Center in downtown Raleigh, Sam Hobbard, owner of Big Ed's City Market, will receive NCRLA's distinguished service award.

Anthony Bourdain, author of the outrageous restaurant exposé, *Kitchen Confidential*, and star of the Travel Channel's *No Reservations*, will appear at Durham Performing Arts Center on Feb. 19. Tickets are still available at www.ticketcyclone.com.

The Lebanese family who own the **Neomonde Bakery** in Raleigh has teamed with Raleigh downtown developer Greg Hatem to open **Sitti** (meaning "grandmother") at 137 S. Wilmington St. Sitti features a swank but subtle Levantine design and original dishes by Chef Ghasan, including hommos, feta, yogurt sauces, beef and lamb and mezze cold appetizers. Go to www.sitti-raleigh.com or call manager Todd Henderson, formerly of Sullivan's, at 919-239-4070.

Jibarra has reopened in its new location at the historic old train depot at 327-102 W. Davie St. in Raleigh. The contemporary Mexican restaurant will now serve lunch weekdays and brunch on Sundays. For dinner, expect many main courses under \$20 and small plates for grazing. The tequila selection is still the most extensive in the area. For reservations, call 919-755-0556.

The Flying Biscuit chain has opened in Raleigh's Cameron Village shopping center offering a full complement of breakfast choices and specialties of the house. **MM**

RESTAURANT GUIDE

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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. Over-looking 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.

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

MIDTOWN & BAR 115 — 4421-115 Six Forks Road, Raleigh. 782-WINE. www.midtownandbar115.com. Recognized as one of the "Best Places for a Power Lunch," by *Metro Magazine*, Midtown offers the experience of a New York bistro and bar in the heart of Raleigh's new midtown. Enjoy metropolitan cuisine and distinctive wines served by a professional wait staff. Lunch and Dinner Mon-Sat. Bar 115 open until midnight Thurs-Sat.

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.

SHERATON RALEIGH HOTEL — The Grove Café - 421 South Salisbury Street, Raleigh. 834-9900 Located on second floor of the Sheraton Raleigh Hotel, serving Breakfast, Lunch, and Dinner in an open atrium atmosphere. The cuisine is American Continental, serving a daily Breakfast & Lunch Buffet, and a complete menu for all day dining. Also enjoy live entertainment on Wednesday nights in The Bar.

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

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.

TROPICAL SMOOTHIE CAFÉ — 1028 Oberlin Rd, Raleigh. 755-2222. Tropical Smoothie Café is more than just great tasting smoothies. Keeping in line with the great taste and high quality that Tropical Smoothie is known for, we also offer healthy alternatives to regular fast food. Our gourmet wraps, specialty sandwiches and salads are made with the highest quality Dietz and Watson meats and cheses. Come early to enjoy our breakfast wraps and bagels. Catering is available. www.tropicalsmoothiecafe.com

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.

WINSTON'S GRILLE — 6401 Falls of the Neuse Rd, Raleigh. 790-0700. www.winstonsgrille.com A Raleigh landmark for over 22 years; there's a perfect spot for everyone and every occasion. A combination of great food, fantastic service, and friendly atmosphere makes us a value place. Bread, desserts and cut meats are prepared and made fresh daily. Try our fine American cuisine, relax in the bar with our award winning Crab Dip or Bloody Mary's and enjoy beautiful, outdoor patio dining in the warmer months. M-Thu. 11 a.m.-10 p.m., Fri. 11 a.m.-11 p.m., Sat. 5 p.m.-11 p.m., Sun. 11 a.m.-10 p.m.

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 S. 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.aquaxperience.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.

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

Jewelry Never Out Of Style As Fashion Trends Change

Area Lapidarians See Classic, Colorful, Vintage
And Gold Selling Well

by Liza Roberts

Rumors of the death of jewelry have been greatly exaggerated. Despite the endless doom-and-gloom in the economy and the wearing of sackcloth and ashes, no, women in the Triangle are not taking off their jewelry! Not only are they not taking it off, but they're also buying it up: it's one of the few consumer items selling well across the board.

"We are very blessed," says Trey Bailey of Bailey's Fine Jewelry in Raleigh. "The news said that jewelry would be the hardest hit, but we haven't seen that at all. We had a great holiday season, we've had growth in several jewelry lines, and have been very pleasantly surprised." He's not alone. Elaine Miller of the Elaine Miller Collection in North Hills says tried and true pieces sell well, and Charlotte Harris of Charlotte's in Raleigh says she can't keep her popular pieces in stock. Ashley Vermillion Harris of the designer fashion boutique Vermillion in North Hills has had so much success with jewelry that she's expanding the area.

"I've realized how important jewelry is," Harris says, "we're going to beef it up."

One reason for the unexpected resilience of jewelry, retailers surmise, is that unlike clothes or shoes, jewelry represents a real investment. Lisa Marie Ferrell of Polished, a personal shopping service in Raleigh, agrees, "A lot of women these days, in this economy, are willing to spend money on classic pieces of fine jewelry." They're also interested, she says, in inexpensive pieces that can be worn to spruce up many different outfits.

So just what are they buying? *Metro* asked some of the region's most intriguing jewelry designers and retailers what jewelry

trends they're seeing, creating and looking for this spring and beyond.

BABA PAUL BARNETT, JEWELRY DESIGNER

In a studio aerie atop her house in Raleigh, Baba Paul Barnett is surrounded by jewels: morganite, pink moonstone,

"I've always been interested in color and the idea of working with stones," she says, showing off a new creation — a cuff bracelet made of twining soldered silver branches crowded with semi-precious gems: faceted orbs of deep blue, red, pale yellow and cloudy pink. "I'm drawn to organic patterns." In the streaming sun of a vast dormer window lay acorns, seed pods and twisted leaves, providing inspiration while they await a dip in a copper bath.

Barnett's jewelry borrows much from nature, but it's designed to be worn. "Clearly everything I make I want to wear," she says, and wear it she does, from the silver hammered discs dangling at her ears to her doubled-up cuff bracelets and pendant necklace. Known for her colorful, dangling clusters of wire-wrapped gemstones — "wearable art," she calls her things, or "cool mom jewelry" — Barnett has put down the wire for the time being and picked up the soldering torch. With it she's turning strips of silver into bold, gem-studded bracelets.

"I think about commercial trends, but they don't really affect what I do," she says, though the cuffs that are her current focus should fit well with the trend of wearing "the one piece that's big and bold."

Barnett's creations, priced from \$45 to \$585, can be found on her Web site, www.babapaul.com or at home shows across the country.

MOLLY ANDERSON, JEWELRY DESIGNER

Molly Anderson is the local phenom who's turned a part-time hobby into the jewelry juggernaut that is MollyBeads. Her creations are sold in 50 stores across the



Slane & Slane

ametrine, chalcedony, ruby, topaz. They're scattered atop a green-lacquered Parsons table, they're sitting in piles in the window-well, they're lying in orderly transparent boxes on shelves.

Southeast, her dangly topaz earrings were featured in the September issue of *InStyle*, and she only quit her “real” job selling generators less than a year ago.



Lilypad Earrings — Baba Paul

“Now I’m doing what I love to do,” she says, a decision inspired in part by the death last year of a friend from cancer at the age of 36. “It just made me think about what life is all about.”

So far, it’s at least partly about being ridiculously busy. “I had visions of all of this free time. I’m actually working more than I ever have.” Anderson’s classic-with-a-twist style has proved so popular she’s grown her business by 30 percent since March. Her necklaces and earrings are designed to appeal to all ages — teenagers on up — with prices to match. Many of her earrings are in the \$39-\$59 range, and many necklaces sell for under \$100. She also makes custom designs, recently creating necklaces for Pat Wilkins and Carol Wagoner, co-chairs of the North Carolina Inaugural Ball, worn for Gov.

Beverly Perdue’s big night.

For spring, Anderson says she’s planning on “branching out” into more color than she’s typically used in the past, with an emphasis on blue semi-precious stones. She’s also continuing to use a lot of gold chains and the flat freshwater pearls known as coin pearls, at least in part because they are such good sellers.

“You have to follow the trends in this business,” she says, “there’s no way around it. But I try not to be too trendy. My husband helped me come up with a saying to describe my style: ‘gracefully balancing current trends with lasting beauty.’”

In the Triangle, MollyBeads can be found at Charlotte’s in North Hills and Cameron Village, or on the Web site www.mollybeads.com.

HEATH SLANE, JEWELRY DESIGNER

Heath Slane, one-half of the sister act that is Slane & Slane, may not live in the Triangle, but hailing originally from Rocky Mount is good enough for the brand’s local legions of die-hard fans. The truth is that these folks are more than fans, they’re collectors, and that’s why Heath and her sister Landon make it a point to visit the region on a regular basis, introducing new lines to their loyal customer base.

So what’s coming soon? “The line I’m really excited about is the basket weave collection,” Heath told *Metro*, “It’s something to behold, a classic weave, but with an architecture to it.”



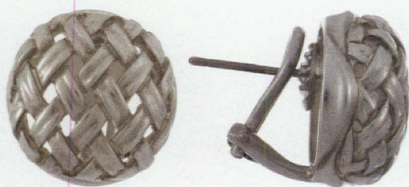
Handmade Cross Pendant —
Baba Paul Designs



White Topaz and Gold Earrings —
Mollybeads



Molly Anderson



Basketweave Earrings —
Slaine & Slaine



Gold & Turquoise Cluster —
Kenneth Jay Lane — Charlotte's



Peridot, Quartz and Citrine Flower
Pendant — Baba Paul

Before it hits the stores, though, Heath says the current trends among her customers include mixing gold and sterling, mixing chains with pearls, pearls with sterling, and layering pieces from different Slane & Slane collections. "Our customers all wear our jewelry so differently," she says. Adding to an existing collection is a discreet and affordable way to add new pieces when times are tight, Heath adds.

"We tend to do really classic themes, we might put a little twist in there, but what we do really builds on what people already have," she says. "Our whole philosophy is you buy a necklace, but then you're building on it over time." That's one reason she believes Slane & Slane is well-positioned to ride out a tough economy. "We feel very fortunate right now that this is where we've hung our hat from the beginning, and we don't have to reinvent the wheel."

TREY BAILEY, JEWELRY RETAILER

"It's not your grandmother's gold," says Trey Bailey of Bailey's Fine Jewelry in Raleigh. He's talking about the long, textured and hand-carved gold necklaces by Marco Bicego that have proved such a big seller for his store.

Also growing in popularity, he says, are estate and antique pieces, which the store recently began selling and now plans to expand. "People are looking for something different, something unique, and estate jewelry fits the bill."

For spring, Bailey is predicting Lucite jewelry by Alexis Bittar to be a big seller. "It's very fashionable, it's very affordable, and it's a nice way to add a pop of color to an outfit," he says.



Nava Zahavi — Elaine Miller

ELAINE MILLER, JEWELRY RETAILER

Elaine Miller of the Elaine Miller collection also expects Alexis Bittar's bright, colorful pieces to sell well for spring. "Good values are really key right now," she says. But good values can also be found in fine jewelry, she points out: "People will wear classic things

Baba Paul Barnett



KINSLEY DEY

always; that's never out of style." Miller is seeing clients gravitate toward jewelry with intrinsic value, like 14 and 18 karat gold and pearls.

But "classic" can also mean turquoise — Miller points out the "exquisite" turquoise necklace Eva Mendez wore to the Golden Globes — or even high-end costume jewelry. Beautiful costume jewelry, including vintage pieces, can be used to great effect as the anchor for an outfit, Miller says. "I'd take a torsade, a necklace with several strands, and twist it and clunk a big pin on it. That would make a huge statement."

ASHLEY HARRIS, JEWELRY RETAILER

"There are so many beautiful colors for spring — magentas, cobalts, yellows, greens — that I think definitely colored stones are going to be big," says Ashley Vermillion Harris of the North Hills designer boutique Vermillion.

She sees customers buying "fashion-forward" jewelry in an effort to "spruce up (clothes) they might have or re-work things they might have in their closet." At the same time, "you can't go wrong"-type items like gold chains and pearls also continue to sell well, she says.

"Women right now are wearing what makes them feel pretty," she says, and paying less attention to brand names. It's one of the

reasons she believes that vintage costume jewelry is increasingly popular among her clients.

CHARLOTTE HARRIS, JEWELRY RETAILER

"I just came back from New York, and the trend is going to continue to be more gold than silver," says Charlotte Harris of Charlotte's in Raleigh. "There's a return to simplicity, in keeping with the economic times, and a lot of longer gold chains."

A best-seller for the shop continues to be dangling gold filigree earrings, she says, and there's "a return to engraved items," such as discs engraved with initials, but on a long chain, not a short one. For spring, Harris predicts colorful jewelry will sell well, particularly in shades of blue and purple. Michelle Obama's penchant for many-hued brooches has already triggered a run on jeweled pins, Harris says, and she's had to re-order after an initial batch flew off the shelves in a matter of days.

Indeed, the economic downturn has not affected Harris' jewelry sales numbers, she says, but it has impacted the way her customers are spending their money: "What I'm seeing is a lot of creative shopping," Harris says. "Two necklaces for \$89 instead of one for \$300," for instance. So, she's done her own shopping with that in mind and will be offering more jewelry at lower prices. **MM**



Japaned Necklace — Vermillion

Jewelry News

Dress up in your favorite jeans and jewelry for an evening of high fashion, food, entertainment, live and silent auctions for **Denim and Diamonds** benefiting the seven Wake County Boys & Girls Clubs and Raleigh Kiwanis Foundation Feb. 26 from 7-10 p.m. Visit www.denimanddiamonds.org for tickets. Raleigh, 919.834.6282.

Reserve a class at **Beadazzled** and learn how to make jewelry from Silk Cord and Charmed Necklaces, Knotted Bracelets and Rapunzel Rings. Visit www.beadazzledcary.com for details and class schedule. Cary, 919.465.3455.

Through February, an Annual Sale at **Jewelsmith Inc.** will include selected items up to 15-50 percent off, excluding custom work. Durham, 919.286.2990.

Stop by **Bailey's Fine Jewelry** around Valentine's Day to check out new arrivals of Pandora beads and clips to add to your collection. Raleigh, Cameron Village, 919.829.7337.

Ross-Simons will host a special Valentine's Day Sale, see store for details. Raleigh, 919.510.8484.

For any Pandora purchase over \$75, receive a free Pandora Heart Keychain — while supplies last at **Carolina Silver Co.** Feb. 1-14. Raleigh, 919.845.9917, Cary, 919.465.4209.

In honor of Valentine's Day, **Elaine Miller Collection** will be making a "Sweetheart of a Deal" throughout February. Raleigh, 919.571.8888.

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From the Triangle to the Coast
Metro
MAGAZINE



Power. Greed. Madness. Shakespeare returns to Theatre in the Park with the production of *Macbeth*, featuring Ira David Wood III and Lynda Clark. Theatre in the Park at Ira David Wood III Pullen Park Theatre in Raleigh, Feb. 6-8 & 12-15. (See Preview Stage & Screen for details.)

THEATRE IN THE PARK



Openings



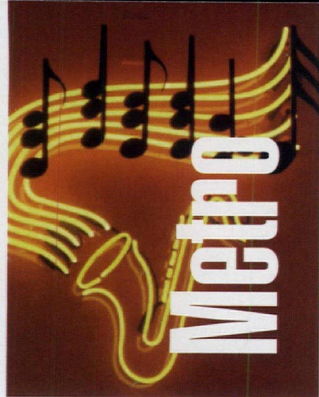
WILLIAM MORRIS AGANCY

Aaron Neville and The Neville Brothers with Dr. John bring the musical spirit of New Orleans to Chapel Hill's Memorial Hall for a night of blues-soaked grooves on Feb. 24. (See Preview Pop Music for details.)

Carolina Ballet teams up with two literary greats in their production of *Tolstoy & Shakespeare: Masterworks in Motion*. The performance includes live accompaniment by the Ciompi Quartet and commissioned music by North Carolina composer J. Mark Scearce for an evening of passion and drama, Feb. 26 through March 1 at Memorial Auditorium in Raleigh. (See Preview Stage & Screen for details.)

CAROLINA BALLET





Preview

by Mary Ward Boerner

JAZZ IT UP WITH FEBRUARY FESTIVITIES!

GALLERIES

LIST COLLECTION FROM LINCOLN CENTER 50TH ANNIVERSARY TOUR: Somerhill Gallery, Durham; Thru Feb. 21. Contact 919-688-8868 or www.somerhill.com.

REALISTIC VISIONARY — PORTRAIT OF GEORGE WASHINGTON: Wine & cheese reception and book signing by author Peter R. Henriques at the Barker House; 1767 Chowan County Court House, Edenton; Jan. 23. Contact 252-482-8005.

LESSA FINE ART QUILTS ON VIEW: Herbert Young Community Center, Cary; Thru March 23. Contact 919-460-4965 or www.roxanelessa.com.

CRAIG GURGANUS ART EXHIBITION: Mattie King Davis Art Gallery, Beaufort; Thru March; Contact 252-728-5225 or www.beauforthistoricsite.org.

SALLY SUTTON — EARTH AND WATER: Recent paintings; Tyndall Galleries at University Mall, Chapel Hill; Thru Feb. 21. Contact 919-942-2290 or www.tyndall-galleries.com.

NEW ARTWORK BY CONNIE WINTERS, DARREN YOUNG & DEAN LEARY: ArtSource Fine Art Gallery at North Hills,

Raleigh; Feb. 12- March 7. Contact 919-787-9533 or www.artsource-raleigh.com.

RENÉ MAGRITTE — COMPOSITIONS IN IMAGINARY SPACE: Original works by Belgian artist René Magritte; Animation and Fine Art Galleries at University Mall, Chapel Hill; Thru Feb. 12. Contact 919-968-8008 or www.animationandfineart.com.

WINTER LIGHT: A themed show by the gallery's member artists; Hillsborough Gallery of Arts, Hillsborough; Thru Feb. 21. Contact 919-732-5001 or www.hillsboroughgallery.com.

CURRENTS IN CONTEMPORARY PHOTOGRAPHY: Flanders Art Gallery, Raleigh; Thru Feb. 28. Contact 919-834-5044 or www.flandersartgallery.com.

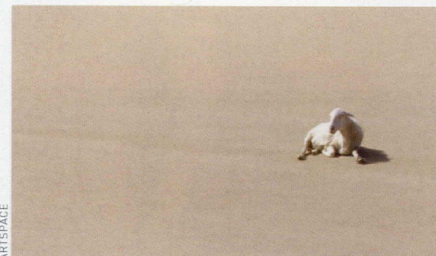
WORKS BY SCOTT UPTON AT THE UMSTEAD HOTEL AND SPA: Paintings by Scott Upton are featured throughout the public areas of the hotel; The Umstead Hotel and Spa, Cary; Thru Feb. 2009.

FOR THE LOVE OF ART AUCTION AND GALA: Hosted by The Visual Art Exchange and includes an evening of networking, refreshments and art auction; Marriott

City Center, Raleigh; Feb. 7. Contact 919-828-7834 or www.visualartexchange.org/gala.

TONY GRIFFIN, THE ARTIST'S LIFE, NEW OILS ON CANVAS AND FIGURE DRAWINGS ON PAPER: Gallery C, Raleigh; Thru Feb. 18. Contact 919-828-3165 or online at www.galleryc.net.

REFLECTIONS ON HOME — SPONSORED BY THE CITY OF RALEIGH ARTS COMMISSION: Miriam Preston Block Art Gallery at the Avery C. Upchurch Government Complex, Raleigh; Feb. 5-March 23 (Opening Reception Feb. 5); Contact 919-996-3610.



"Recent Animals," an exhibition by Allison Hunter, includes large-scale photographs and video installations; an opening reception will be held during First Friday Gallery Walk on Feb. 6 at Artspace in Raleigh.

EVENTS AT THE DURHAM ARTS COUNCIL: 120 Morris St., Durham; Contact 919-560-2787 or online at www.durhamarts.org.

- **DOMESTIC LANDSCAPE:** Mixed Media Works by Jessica Van Brakle; Allenton Gallery; Thru Feb. 15.
- **THE ANNUAL OUR HOUSE EXHIBITION:** Works by DAC School faculty and students, board members and staff; Semans Gallery; Thru Feb. 15.

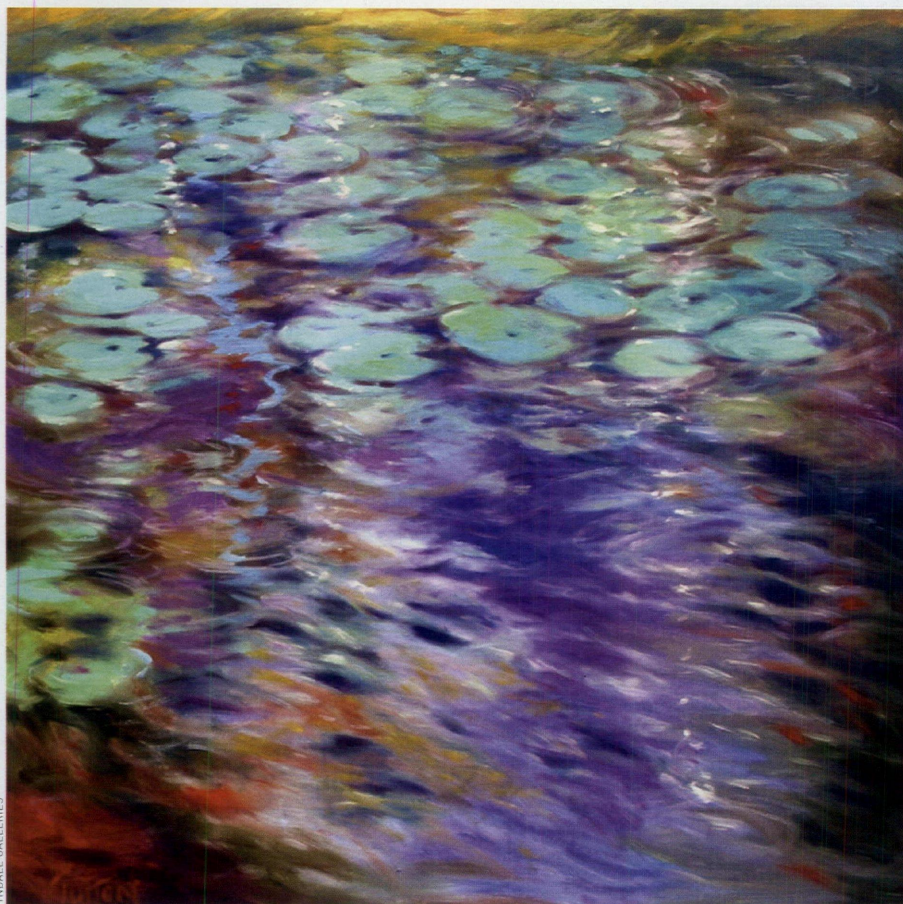
EVENTS AT ARTSPACE: Raleigh; Contact 919-821-0383 or www.artspacenc.org.

- **RECENT ANIMALS — ALLISON HUNTER:** Gallery One; Thru March 6 (Opening Reception Feb. 6).
- **RECENT ANIMALS — GALLERY TALK WITH ARTIST ALLISON HUNTER:** Feb. 6
- **DANIEL ALLEGRUCCI — TWO RIVERS:** Lobby; Feb. 6-28 (Opening Reception Feb. 6).
- **MARIE CORDELLA — CHAPTER & VERSE:** Lobby; Feb. 6-28 (Opening Reception Feb. 6).
- **MARIE CORDELLA END OF RESIDENCY TALK WITH MARIE CORDELLA:** Feb. 26
- **MEGAN SULLIVAN — EMERGING ARTIST-IN-RESIDENCE:** January through July 2009; First Friday Gallery Walk on Jan. 6.

CLASSICAL

ELENA MARTIN AND JOSÉ MELITON, DUO-PIANISTS — TWO PIANO MUSIC FROM SPAIN: NC Museum of Art, Raleigh; Feb. 8. Contact 919-821-2030 or online at www.rcmg.org.

RALEIGH CHAMBER MUSIC GUILD PRESENTS THE GUARNERI STRING QUARTET: Part of Raleigh Chamber Music Guild's Masters Series; Fletcher Theater at the



Royal Chorus, Oil on Canvas, 36 x 36 inches by Sally Sutton will be featured during "Earth and Water," a show of recent paintings by the artist, at Tyndall Galleries in Chapel Hill through Feb. 21.

Progress Energy Center for the Performing Arts, Raleigh; March 1. Contact 919-821-2030 or online at www.rcmg.org.

NORTH CAROLINA SYMPHONY PRESENTS ELEGANCE AND GRANDEUR: Memorial Hall at UNC, Chapel Hill; Feb. 12. Contact 919-843-3333 or www.carolinaperformingarts.org.

HILARY HAHN, VIOLIN: Grammy Award-winning violinist and recording artist performs; Memorial Hall at UNC, Chapel Hill; Feb. 14. Contact 919-843-3333 or www.carolinaperformingarts.org.

NORTH CAROLINA SYMPHONY DUKE MEDICINE RALEIGH CLASSICAL SERIES EVENTS: Meymandi Concert Hall at the Progress Energy Center for the Performing Arts, Raleigh; Contact www.ncsymphony.org.

• **WILLIAM HENRY CURRY, RESIDENT CONDUCTOR W/ HORACIO GUTIERREZ, PIANO:** Feb. 13-14

• **GRANT LLEWELLYN, MUSIC DIRECTOR W/ ROBERT LEVIN, PIANO:** Feb. 27-28

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

• **JAZZ FOR VALENTINE'S DAY:** Talley Ballroom; Feb. 12.

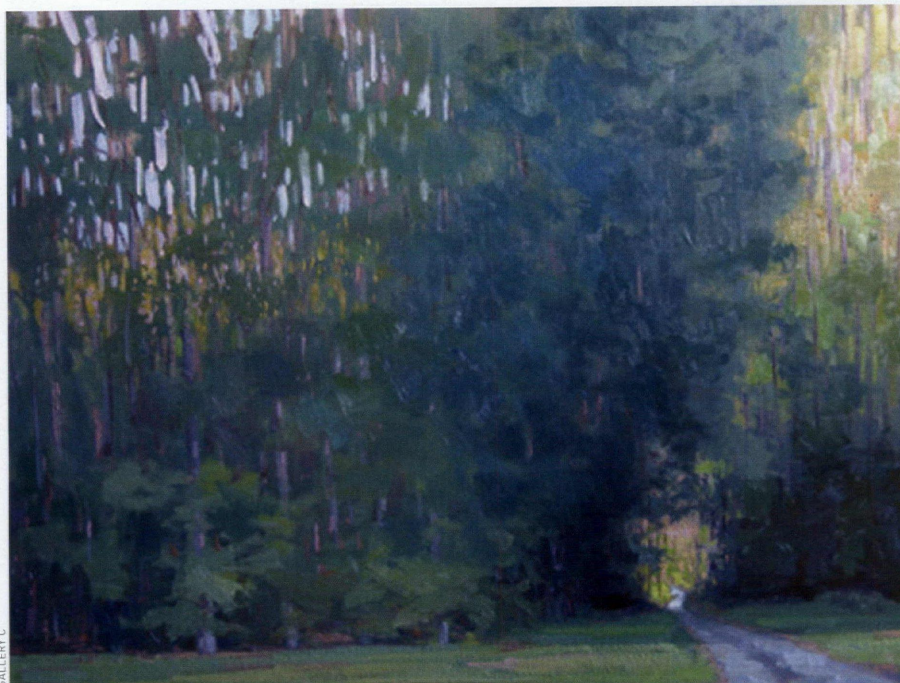
• **ARTS NOW! SERIES CONCERT:** Featuring Rodney Waschka II, performer; Feb. 17.

• **BASEBALL, APPLE PIE & AMERICAN PIANO MUSIC — MARILYN LYNCH & FRIENDS:** Marbles Kids Museum, Raleigh; Feb. 22.

• **RALEIGH CIVIC CHAMBER ORCHESTRA:** Stewart Theatre; Feb. 25.

• **CONCERT BAND INVITATIONAL:** Stewart Theatre; Feb. 26.

EVENTS AT THE DUKE UNIVERSITY DEPARTMENT OF MUSIC: Duke University, Durham; Contact 919-660-3333 or www.duke.edu/music.



Through Pines, 30 x 40 inches, by Tony Griffin will be featured during the artists solo exhibition, "The Artists Life:" New Oils on Canvas and Figure Drawings on Paper, through Feb. 18 at Gallery C in Raleigh.

• **DUKE WIND SYMPHONY:** Baldwin Auditorium; Feb. 5.

• **DUKE JAZZ COMBOS:** Nelson Music Room, East Duke Building; Feb. 11.

• **ALARM WILL SOUND — WORLD PREMIERE 1969:** Reynolds Industries Theater; Feb. 13.

• **CIOMPI QUARTET WITH SPECIAL GUESTS:** Reynolds Industries Theater; Feb. 14.

• **DUKE JAZZ ENSEMBLE:** Baldwin Auditorium; Feb. 20.

• **DUKE SYMPHONY ORCHESTRA:** Baldwin Auditorium; March 4.

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SHOWING AT UNC'S MEMORIAL HALL

FEBRUARY 2009

- | | |
|-------|--|
| 14 | Hilary Hahn, violin |
| 20/21 | <i>Continuous City:</i> The Builders Association |
| 24 | The Neville Brothers with Dr. John |
| 27 | Branford Marsalis Trio |

MARCH 2009

- | | |
|-------|---|
| 3/4 | The New York Philharmonic with Lorin Maazel, music director and conductor |
| 18 | Patti LuPone: <i>Coulda, Woulda, Shoulda</i> |
| 25 | <i>Orpheus et Eurydice:</i> Compagnie Marie Chouinard |
| 28/29 | <i>I went to the house but did not enter:</i> Heiner Goebbels and The Hilliard Ensemble |
| 31 | Mariza |

Mariza
March 31





AARON FABRINGTON

Asheville-based bluegrass group Town Mountain performs songs from their new CD, *Heroes and Heretics*, at The Pour House in Raleigh on Feb. 18.

POP MUSIC

PINECONE PRESENTS DAVID GRISMAN & JOHN SEBASTIAN: Meymandi Concert Hall at the Progress Energy Center for the Performing Arts, Raleigh; Feb. 7. Contact 919-664-8302 or www.pinecone.org.

TOWN MOUNTAIN WITH NO STRINGS ATTACHED: A bluegrass performance; The Pour House, Raleigh; Feb. 18. Contact 919-821-1120 or online at www.the-pour-house.com.

THE NEVILLE BROTHERS WITH DR. JOHN: Memorial Hall at UNC, Chapel Hill; Feb. 24. Contact 919-843-3333 or www.carolinaperformingarts.org.

RAILROAD EARTH: Railroad Earth performs songs

from their new release *Amen Corner*; Cat's Cradle, Carrboro; Feb. 27. Contact 919-967-9053 or online at www.catscradle.com.

BRANFORD MARSALIS TRIO: Branford Marsalis, a saxophonist, composer and bandleader, performs his celebrated jazz music; Memorial Hall at UNC, Chapel Hill; Feb. 27. Contact 919-843-3333 or www.carolinaperformingarts.org.

CONTEMPORARY FOLK CONCERT — PAT WICTOR: Trent River Coffee Company, New Bern; Feb. 6. Contact 252-633-6444 or www.downtownfolkarts.org.

EVENTS AT THE 6TH ANNUAL AMERICAN ROOTS SERIES: ArtsCenter, Carrboro; Contact 919-929-2787 or

www.artscenterlive.org.

- **GARY LOURIS & MARK OLSEN:** Feb. 11
- **JD SOUTHER WITH APRIL SMITH:** Feb. 12
- **LUCY KAPLANSKY WITH LUCY WAINWRIGHT ROCHE:** Feb. 14
- **JIM LAUDERDALE:** Feb. 27

STAGE & SCREEN

NEVER THE SINNER — PRESENTED BY UNIVERSITY THEATRE: Stewart Theatre at NC State, Raleigh; Feb. 18-22. Contact www.ncsu.edu/arts.

CARY PLAYERS COMMUNITY THEATER PRESENTS LOVE BITS & BITES; 4 BETTER OR 4 WORSE: A fun-filled collection of love scenes and songs; Page Walker Arts and History Center, Cary; Feb. 14-15 & 20-22. Contact www.caryplayers.org.

BAT BOY — THE MUSICAL: Presented by ECU/Loessin Playhouse; McGinnis Theatre at ECU, Greenville; Feb. 12-17. Contact 1-800-ECU-ARTS or online at www.ECUARTS.com.

NCSC CENTER STAGE PRESENTS HIROMI: Stewart Theatre at NCSU, Raleigh; Feb. 24. Contact 919-515-1100 or www.ncsu.edu/arts.

WAR BONDS — THE SONGS AND LETTERS OF WORLD WAR II: A musical presented by the Town of Cary as part of the Marvelous Music Series; Herbert C. Young Community Center, Cary; Feb. 13. Contact 919-469-4061 or www.EbzB.org.

NCSC CENTER STAGE PRESENTS BRIAN BROOKS MOVING COMPANY: Stewart Theatre at NCSU, Raleigh; Feb. 6. Contact 919-515-1100 or www.ncsu.edu/arts.

NEW BERN CIVIC THEATRE PRESENTS A RAISIN IN THE SUN: Athens Theatre, New Bern; Feb. 13-15. Contact 252-633-0567 or www.newberncivictheatre.org.

RINGLING BROS. AND BARNUM & BAILEY CIRCUS: RBC Center, Raleigh; Feb. 5-8. Contact 919-834-4000 or www.ticketmaster.com.

SHAKESPEARE'S MUCH ADO ABOUT NOTHING: Gerrard Hall at UNC, Chapel Hill; Feb. 12-14. Contact 919-843-3333 or www.carolinaperformingarts.org.

MACBETH FEATURING IRA DAVID WOOD III AND LYNDA CLARK: Directed by Ira David Wood III; Theatre in the Park at Ira David Wood III Pullen Park Theatre, Raleigh; Feb. 6-8 & 12-15. Contact 919-831-6058 or www.theatreinthepark.com.

THE CAROLINA JAZZ FESTIVAL — CRESCENT CITY CONNECTIONS: The 2009 festival will offer eight performances, three educational events and two late-night jam sessions at various Chapel Hill locations. University of North Carolina at Chapel Hill; Feb. 24-28. For event schedule and location contact 919-962-1039 or www.unc.edu/music/jazzfest.

TOLSTOY AND SHAKESPEARE — MASTERWORKS IN MOTION W/ LIVE ACCOMPANIMENT BY THE CIOMPI QUARTET: Presented by Carolina Ballet; Raleigh Memorial Auditorium; Feb. 26-March 1. Contact 919-719-0800 or www.carolinaballet.com.

THE JUSTICE THEATER PROJECT PRESENTS SOMEONE WHO'LL WATCH OVER ME: Saint Mary's School Pittman Auditorium, Raleigh; Feb. 13-15 & 20-28. Contact 919-264-7089 or www.thejusticetheaterproject.org.

EVENTS AT PLAYMAKERS REPERATORY COMPANY: Paul Green Theatre Center for the Dramatic Art at UNC, Chapel Hill; Contact 919-962-7529 or www.playmakersrep.org.

• **WELL:** Thru March 1; Check Web site for performance times.

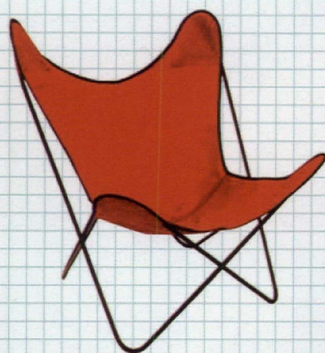
• **THE GLASS MENAGERIE:** Thru Feb. 28; Check Web site for performance times.

EVENTS AT THE DURHAM PERFORMING ARTS CENTER: Durham; Contact 919-680-ARTS or www.dpacnc.com.

• **CIRQUE DREAMS, JUNGLE FANTASY:** Feb. 10

• **RICKEY SMILEY:** Feb. 13

• **THE TEMPTATIONS & THE TOPS:** Feb. 26

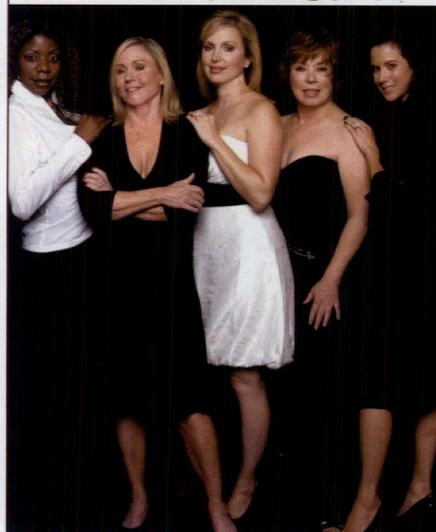
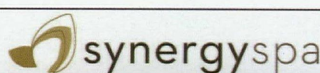


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MUSEUMS

JOEL LANE MUSEUM HOUSE PRESENTS A LECTURE ON GEORGE WASHINGTON'S 1791 SOUTHERN TOUR BY WARREN BINGHAM: Visitors Center at The Joel Lane Museum House, Raleigh; Feb. 19; Contact 919-833-3431 or www.joellane.org.

EVENTS AT THE RALEIGH CITY MUSEUM: 220 Fayetteville St., Raleigh; Contact 919-832-3775 or www.raleighcitymuseum.org.

- **THE [R]EVOLUTION OF MEDIA — THE HISTORY OF NEWSPAPER, RADIO, AND TELEVISION IN RALEIGH:** Now Open
- **LET US MARCH ON — RALEIGH'S JOURNEY TOWARDS CIVIL RIGHTS:** Ongoing
- **HIGHER EDUCATION IN RALEIGH — THE FOUNDATIONS OF A LEGACY:** Thru Spring 2009
- **5 FACES & PLACES OF RALEIGH'S AFRICAN AMERICAN COMMUNITY:** Feb. 7

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

- **THE PAST IS PRESENT — CLASSICAL ANTIQUITIES AT THE NASHER MUSEUM:** Ongoing
- **A ROOM OF THEIR OWN — THE BLOOMSBURY ARTISTS IN AMERICAN COLLECTIONS:** Now Open
- **SACRED BEAUTY — MEDIEVAL AND RENAISSANCE ILLUMINATED MANUSCRIPTS FROM THE COLLECTION OF ROBERT J. PARSONS:** Now Open

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

- **HIGHLIGHTS OF THE AMERICAN COLLECTION:** Opens Feb. 15
- **FLORAL DEMONSTRATION — BONSAI, ART EXPRESSED THROUGH NATURE:** Feb. 4
- **ART IN THE EVENING:** Feb. 6, 13, 20, 27
- **FILM — THE TAKING OF PELHAM ONE TWO THREE:** Feb. 6
- **FAMILY FUN SATURDAY:** Feb. 7, 14, 21



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- **PRESCHOOL PLAYSHOP:** Feb. 11, 25
- **LUNCH & LEARN — SIGNS OF AFFECTION IN EGYPTIAN ART & LITERATURE:** Feb. 13
- **FILM — THE AWFUL TRUTH:** Feb. 13
- **LUCY DANIELS FOUNDATION LECTURE — THE FAMILY IN ART AND PSYCHOANALYSIS:** Feb. 15
- **FILM — THE EXILES:** Feb. 20
- **SPECIAL EVENT — MADE IN THE USA, CELEBRATING HIGHLIGHTS OF THE AMERICAN COLLECTION:** Feb. 26
- **FILM — THE BAND'S VISIT:** Feb. 27
- **CHILDREN'S PERFORMANCE — GO, DOG, GO!** Feb. 28

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

- **EXHIBIT — ELECTED TO SERVE, NORTH CAROLINA'S GOVERNORS:** Thru Sept. 2009
- **MUSIC OF THE CAROLINAS — THE GOLDEN ECHOES:** Feb. 8
- **TIME FOR TOTS — PAINTING DREAMS:** Learn about North Carolina Artist Minnie Evans; Feb. 3 & 10
- **HISTORY CORNER — HEALTH AND MEDICINE:** Feb. 4
- **AFRICAN AMERICAN HISTORY TOUR:** Feb. 7, 14, 21, & 28
- **HISTORY À LA CARTE — BREAKING THE SILENCE AND HEALING THE SOUL:** Feb. 11
- **NEW SERIES — PERSPECTIVES ON HISTORY, APPRAISED BARTERED AND SOLD — THE VALUE OF HUMAN CHATTELS:** Feb. 19

- **WRITER'S BLOCK — THE PARADOX OF TAR HEEL POLITICS:** Feb. 22
 - **MAKE IT, TAKE IT — ACROSTICS:** Feb. 28
 - **POETRY OUT LOUD STATE FINALS:** Feb. 28
- EVENTS AT THE MUSEUM OF LIFE AND SCIENCE: Durham; Contact 919-220-5429 or online at www.lifeandscience.org.
- **NEW EXHIBIT — INVESTIGATE HEALTH— OFFICIAL OPENING:** Feb. 21
 - **LEARNING OUT OF THE BOX:** Feb. 14
 - **SOUNDSPACE — HEAR MOTION:** Extended thru Spring 2009
 - **CHILDREN'S CLASS — BENEATH YOUR FEET:** Feb. 27

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

- **AT THE HEART OF PROGRESS — COAL, IRON, AND STEAM SINCE 1750 INDUSTRIAL IMAGERY FROM THE JOHN P. ECKBLAD COLLECTION:** Thru May 17
- **PERSPECTIVES ON PROGRESS:** Feb. 26
- **GALLERY TALK:** Talk by Ackland Curator of Collections Timothy Riggs; Feb. 13.
- **COMMUNITY DAY:** Feb. 22
- **REINVENTING THE FIGURE:** Thru March 22
- **CULTURAL POLITICS & CONTEMPORARY ART:** Thru March 29

Carmen Prevette

Progress Energy



2008 Campaign Rookie of the Year

As the Chamber begins its 2009 Total Resource Campaign, we'd like to recognize and congratulate Carmen Prevette, senior account executive with Progress Energy, for her outstanding efforts in our 2008 Campaign. Her efforts alone raised \$31,940 for the Greater Raleigh Chamber, earning Carmen the coveted "Rookie of the Year" title.

Congratulations, Carmen, and best of luck in this year's campaign!

The Chamber
Greater Raleigh Chamber of Commerce



Railroad Earth performs their unique brand of Americana rock at Cat's Cradle in Carrboro on Feb. 27.

EVENTS AT THE GREGG MUSEUM OF ART & DESIGN: NC State University, Raleigh; Contact 919-515-1100 or www.ncsu.edu/arts.

- **NORM SCHULMAN — A LIFE IN CLAY:** Thru March 29
- **THOMAS SAYRE — NEW WORK:** Thru May 10
- **ARTIST & OBJECTS LECTURE SERIES — THOMAS SAYRE:** Feb. 5

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

- **PRESENTING JOHN KEATS — GALLERY TALK:** Melba Remig Saltarelli Exhibit Room; Thru March 15. Contact 919-962-1143.
- **OPEN STACKS — BEHIND THE SCENES IN THE SOUTHERN HISTORICAL COLLECTION, SOUTHERN FOLKLORE COLLECTION AND UNIVERSITY ARCHIVES OF WILSON LIBRARY:** 4th floor; Feb. 17. Contact 919-962-4207.

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

- **BEARDEN TO RUSCHA — 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

- **BOB DEYOUNG — INSTALLATION (PHANTASM):** Thru April 26
- **QUIET SPIRIT, SKILLFUL HAND — THE GRAPHIC WORK OF CLARE LEIGHTON:** Thru April 5
- **MUSIC — CAPE FEAR CHAMBER PLAYERS:** Feb. 5
- **ARCHITECTURE LECTURE — DOUG SPRUNT:** Feb. 12
- **CIVIL WAR LIVING HISTORY WEEKEND:** Feb. 20-21

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

- **ONGOING EXHIBIT — CAPE FEAR VOLUNTEERS:** Ongoing
- **ONGOING EXHIBIT — CAPE FEAR SEASHELLS:** Ongoing
- **WINTER JAZZ — EL-JAYE JOHNSON QUARTET:** Feb. 13
- **LEARNING CENTER — THE FIVE SENSES:** Feb. 7, 14, 21, 28
- **CAPE FEAR SKYS — STARS ACROSS CULTURES:** Feb. 15

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

- **WINTER BIRDING:** Winter bird watching in Beaufort and Morehead City; Feb. 13.
- **BONEHENGE:** Feb. 17
- **ALL ABOUT THE OYSTER:** Feb. 19
- **THE CULTURE OF THE OYSTER:** Feb. 19
- **SOUTH RIVER:** Lecture and book signing; Feb. 20.
- **FAMILY DAY — BEYOND THE EDGE OF THE SEA:** Feb. 21
- **CAROLINA MARITIME MODEL SOCIETY MEETING AND RECEPTION:** Feb. 28

POTPOURRI

EVENTS AT THE JC RAULSTON ARBORETUM: NC State University, Raleigh; Contact 919-513-7005 or www.ncsu.edu/jcraulstonarboretum.

- **WINTER ARCHITECTURE:** Visitors Center, Feb. 3.
- **TROPICALISMO! W/ PAM BAGGETT, GARDEN WRITER:**

Ruby C. McSwain Education Center; Feb. 5.

- **A WALK IN THE WINTER GARDEN W/ LECTURE AND PLANT SALE:** Feb. 15

HARVARD UNIVERSITY SHAKESPEARE SCHOLAR STEPHEN GREENBLATT TO DISCUSS LOST WORK: Discussion, *The Strange Travels of Shakespeare's Cardenio*, Hanes Art Center Auditorium at UNC, Chapel Hill; Feb. 5. Contact 919-843-6339.

TRIANGLE WINE EXPERIENCE

2009 TRIANGLE WINE EXPERIENCE BENEFIT THE FRANKIE LEMMON FOUNDATION: Thousands of wine enthusiasts from the Triangle area are expected to attend the 2009 Triangle Wine Experience, Feb. 5-7. The three-day event will include winemakers and winery owners from all over the country and opportunities to sample and purchase a variety of wine at various retail shops. A Grand Gala and Auction on Feb. 7 includes two spirited auctions, dancing, drinks and dessert. For more information, contact 919-845-8880 or www.twenc.org.

TALK BY NOBEL WINNER MUHAMMAD YUNUS: Muhammad Yunus, winner of the 2006 Nobel Peace Prize will discuss his vision for eliminating poverty worldwide; Koury Auditorium, Kenan-Flagler Business School at UNC, Chapel Hill; Feb. 5. Contact 919-962-0318.

CHINESE NEW YEAR GALA: Memorial Hall at UNC, Chapel Hill; Feb. 8. Contact 919-843-3333 or www.carolinaperformingarts.org.

WOMAN'S CLUB OF RALEIGH — 2009 SPRING ANTIQUE SHOW AND SALE: Proceeds from the Show and Sale will be used to support community services and philanthropic projects of the Woman's Club of Raleigh; Kerr Scott Building at the NC State Fairgrounds, Raleigh;

March 13-15. Contact 919-782-5599 or www.womansclubofraleigh.org.

NORTH HILLS CLUB CASINO NIGHT BENEFITTING THE SANDHILLS CONDUCTIVE EDUCATION FOUNDATION: Tickets available for \$50 per person; North Hills Club, Raleigh; Feb. 7. Contact 919-787-3655.

NEW BERN PRESERVATION FOUNDATION ANTIQUE SHOW & SALE: A variety of antique dealers selling quality goods and daily verbal evaluations of your treasures available; Riverfront Convention Center, New Bern; Feb. 13-15. Contact 252-633-6448 or www.newbernnpf.org.

BEAUFORT HISTORICAL ASSOCIATION VALENTINE MEMBERSHIP DRIVE PARTY: A festive open house featuring food and drink and opportunities to explore the offerings and award-winning restorations of Beaufort Historical Association; Beaufort Historic Site, Beaufort; Feb. 8. Contact 252-728-5225 or www.beauforthistoricsite.org.

WILMINGTON HOBBY GREENHOUSE CLUB — ANNUAL GREENHOUSE TOUR: Approximately 16 locations to be announced; Wilmington; March 7. Contact 910-392-9486 or www.hobbygreenhouseclub.org.

SAVVY WOMEN'S CONFERENCE: The 2009 conference is titled "Ambition Is Not a Dirty Word" and features Dr. Debra Condren; McKimmon Center for Extension and Continuing Education at NCSU, Raleigh; Feb. 13. Contact 919-664-7034 or www.raleighchamber.org.

Our thanks to Cyndi Harris for her assistance with MetroPreview.

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

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On the Town

by Katie Poole

Triangle NACE Event

Somerhill Gallery
Durham, NC
January 13th, 2009

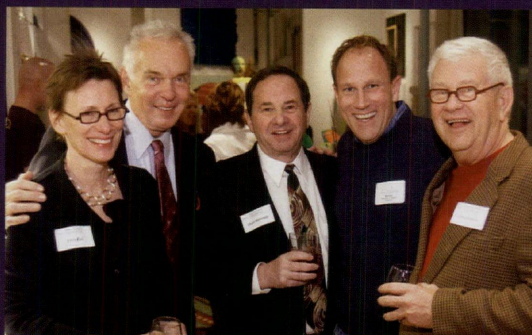


Phil Szostak, Mark Day

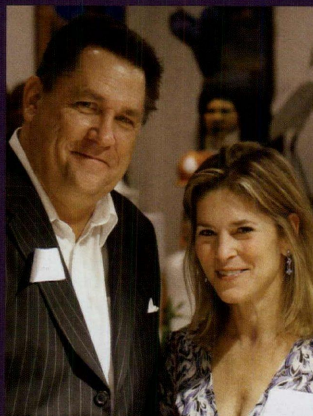
Members of Chuck Davis
African American Dance
Ensemble, Durham, NC



PHOTOS BY SCOTT FABER



L to R, Emily Kass, Joe Rowand, Chuck Weinraub, Mark Day,
Larry Wheeler



Phil Szostak, Leigh Benoliel

21st Annual PlayMaker's Ball

Nov. 1st, 2008
The Carolina Inn
Chapel Hill, NC



Emily Kass, Chuck Weinraub, with
Frances Rollins in the background

PHOTO BY MEGAN MORRIS FOR PLAYMAKERS

NC Inaugural Ball

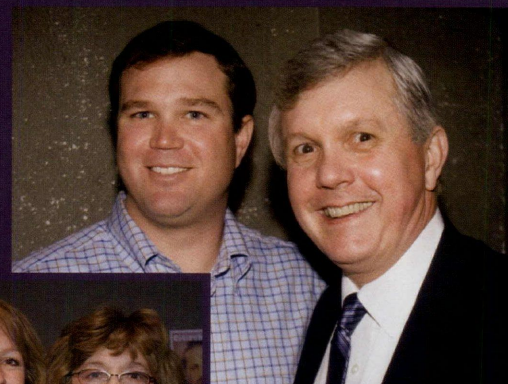
The Junior League of Raleigh
Raleigh Convention Center
Raleigh, NC
January 9th, 2009



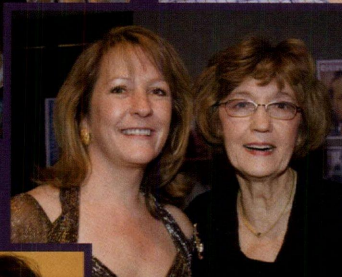
Natasha Ben-Kamara, Virginia Yopp



L to R Cindy Humphrey, Tami Sakiewicz,
and Rhonda Hubbard Beatty



Emmett Perdue and Lt. Gov.
Walter Dalton



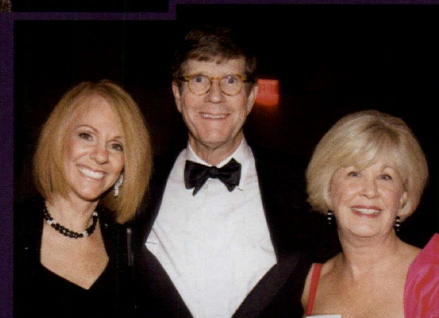
Virginia Parker and Elaine Marshall



L to R Sandy Boyd, Blake Boyd, Christina Coffey, Bo Thompson
and Earle Thompson

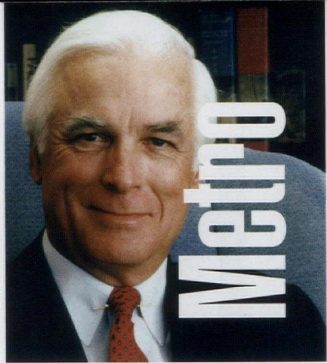


Rhonda Hubbard Beatty and
Monica Barnes



L to R Linda Nunnallee, Robert Wright, and
Mary Brent Wright

PHOTOS BY DESHELIA A. SPANN PHOTOGRAPHY



Editor-at-Large

by Jim Leutze

BOWL GAMES SPOTLIGHT THE QUESTIONABLE STUDENT ATHLETE

In the old days, the holiday season and the college football season would be over. Now, in their wisdom, the football powerhouses have come up with a computer system for ranking the leading teams and extending the season into January. The Bowl Championship Series (BCS) gives the two top teams in the NCAA Football Bowl Subdivision a chance to compete in a national championship contest. This clever system has been refined, re-refined and re-re-refined since 1998 with the aim to make up for the fact that the NCAA does not crown a national football champion and, just by the way, aims to make the Fox Broadcasting Company a whole lot of money.

Although not a football fan, per se, I got drawn in this year. "My team" was Texas Tech, which had a great season going and were ranked as high as No. 2 and undefeated until they lost to Oklahoma. My interest, however, was drawn more to their bizarre coach, Mike Leach, than to the team itself. I used Leach as an example of unusual leadership style in class several years ago and was still intrigued about this person some have called a "football wizard." Leach never played football, became a lawyer and then decided that he wanted to be a coach. It wasn't just a whim. He proceeded to change the game and enter the record books by recruiting players no one else wanted. But this isn't about Leach; it's about one of The University of Mississippi players Leach's Red Raiders faced on Jan. 2.

In the Dec. 31, 2008, *New York Times* write-up on the game, I came across a familiar name — Michael Oher. Depending on how you want to read it, his story is a fairy tale, a heart-warming story or a scandal. Oher became famous, or notorious, several years ago when it turned out that a poor African-American kid, who just happened to be 6 feet 5 inches and 230 pounds, was virtually adopted by a white family who tutored him (since at 13 he could neither read nor write) through private school. The goal was to get him into a college football

program where it was expected he'd become a hot NFL prospect. Unfortunately, although he made progress, his grades were not nearly high enough to qualify for college. Then, and here is one part of the fairy tale, his mentors learned about Internet-based courses at Brigham Young University in Utah. Log on, write a short paper, send it in and voilà, you get back an "A" that you can use to replace lower grades. Michael Lewis, who wrote a book on Oher titled, *The Blind Side*, called this gambit, "the great Mormon grade grab." But never mind, The University of Mississippi needed a big lineman, so they made him an offer — and if that's not scandal enough, they also offered his high school coach a job as assistant athletic director. Now weighing 325 pounds, Oher excelled on the athletic field as expected.

The hype before the bowl game was deafening, claiming that we were about to see one of the greatest football linemen ever. But the *Times* article took another slightly more jaundiced slant. How, they wondered, had Oher done academically? Oher said he didn't know what his GPA was, but he was "on track" to graduate. He also said, in a somewhat confused answer, that Ole Miss was academically challenging, but that he had felt he "breezed through." His view was confirmed by the University's senior associate athletics director for academic support. She said that Oher had "bouts of apathy" like many students, but in another somewhat contradictory observation said he "worked hard and did what he was supposed to do."

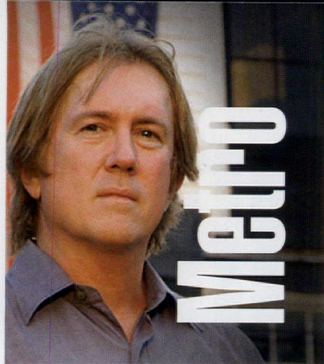
The senior associate athletics director had some even more interesting general observations. For instance, she said that Oher's academic preparation, which we know was abysmal, was not unique. "Here in the state of Mississippi and in this area," she said, "there's an exposure level that's different." But she followed this with yet another contradiction. "I've been at Maryland, Indiana and Northern Illinois, and I don't necessarily know if it's necessarily way different than

kids in certain circumstances and situations." Now what does that mean? (I sure hope she doesn't teach rhetoric.) Is Mississippi different or isn't it, and what does "kids in certain circumstances and situations" mean? It sounds like she's saying that all schools let in kids that are unprepared for college work. I'm shocked.

Intrigued by this lady, whose name is Karen Schiferl, I Googled her and quickly found an article that only further heightened by cynicism. Schiferl operates out of a \$5.1 million, 23,000-square-foot facility with a staff of 22 dedicated to getting Ole Miss athletes through school. Moreover, it turns out that The University of Mississippi is not different from a number of other athletic powerhouses. Talk about an unintended consequence; once the NCAA started threatening to reduce scholarships if schools didn't improve their graduation rates — ostensibly by recruiting more qualified athletes — the schools decided to make silk purses out of sows' ears.

Now some will say that I'm not trusting enough, that the schools are just trying to give their athletes a boost and make sure they graduate. This story, just like the one about Oher, might be a heart-warming story of achievement. Unfortunately, I don't buy either one. Oher is probably a little better prepared to meet the world than he was four years ago but probably not much better. He isn't graduating, by the way, because he's dropping out to prepare for the NFL draft. The University of Mississippi football team was unquestionably better — as a football power (they beat Texas Tech 47-34). Here's the real question: Is the academic/athletic system any better? My essential response is the same as it's always been — let's stop pretending these guys are student athletes. Hire them as semi-pros to wear the school uniform and forget the posturing. **MM**

(Metro columnist Jim Leutze was a popular professor at UNC-Chapel Hill, president of Hampden-Sydney College and chancellor of UNC-Wilmington.)



Cheshire on Film

by Godfrey Cheshire

THE OSCARS

If memory serves, the first time I tuned into to an Academy Awards ceremony was in 1963. I was 11 years old. Not allowed to watch TV on a school night, I smuggled a transistor radio into bed and pulled the covers over my head, hoping to escape detection by roving parental patrols.

Though I'd been a confirmed movie nut for some time, there was a reason I was particularly interested in the awards for 1962: I had a favorite.

I saw David Lean's *Lawrence of Arabia* at the Village Theater, then the sleekest of Raleigh's few suburban cinemas (it was later horribly divided to become the Village Twin, a fate only slightly less tragic than its eventual demolition). From Maurice Jarre's opening overture through its nearly four hours of desert vistas, spectacular battles and Peter O'Toole's mesmerizing performance as the most resplendent of agonized anti-heroes, Lean's Technicolor epic left an ineffably indelible mark on my prepubescent psyche even as it instantly expanded my definition of what a movie could be.

I listened to the Academy Awards rooting for *Lawrence* to win and was duly rewarded: It took home Best Picture and a number of other trophies. But as would so often be the case in my future experience of Oscar, this satisfaction was undercut by the sense of recognition denied in other areas.

Truth be told, *Lawrence of Arabia* was only my second favorite movie of 1962. I've written before that the film that definitively set me on the course to being a critic was *The Man Who Shot Liberty Valance*, an extraordinary classic western, which for the first time prompted me to note a certain end credit: "Directed by John Ford."

When the Oscars rolled around, I was chagrined that *Liberty Valance* received only a single, insulting nomination for Best Costumes. Beyond deserving nods for Best Picture, Director and Screenplay, Ford's late masterpiece boasted terrific performances by two of Hollywood's legendary stars, John Wayne and Jimmy Stewart. And where was the Supporting Actor nomination for Lee Marvin's electrifying bad guy? Or the Best Song recognition for the title tune, a radio hit for Gene Pitney?

No doubt, Ford's film suffered for being perceived as conventional (a Western!) and passé, a throwback to an earlier era's penchant for stagecoaches and saloon brawls. Ironically, that condescending view was itself about to be rendered passé.

The same year I encountered *Liberty Valance* at Raleigh's old

Colony Theatre (now the Rialto), Andrew Sarris published "Notes on the Auteur Theory in 1962," perhaps the most influential essay in the history of American film criticism. Importing the French notion of the director as the "auteur" (author) of a film, Sarris ineluctably upgraded the reputations of many Hollywood veterans. Directors like Ford, Alfred Hitchcock and Howard Hawks went from being mere entertainers — old-fashioned ones at that! — to ranking as the American cinema's premier artists.

In the succeeding years, Sarris' ideas had a profound impact, laying the groundwork for an auteurist appreciation of newer filmmakers, such as Francis Coppola, Martin Scorsese, Woody Allen and Spike Lee, and giving renewed credibility venerable genres including Westerns, gangster films and screwball comedies.

But if Sarris' viewpoint influenced the way Oscar-givers looked at the art of moviemaking, it did not essentially transform it. From the time the Academy Awards were founded, when silent films were giving way to talkies, the movies nominated and chosen for Oscars have reflected no single aesthetic or commercial criterion but a whole slew of agendas and factors: everything from box-office impact to studio priorities to critical acclaim to the imponderables of popularity, fashion and star power.

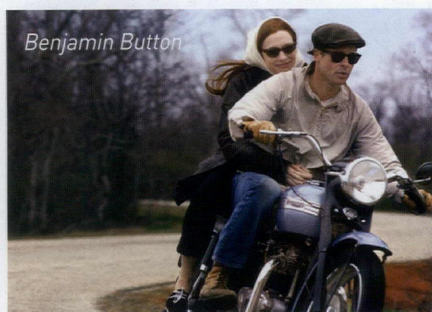
The result is a smorgasbord of choices and decisions that often mirror the mix of fascination and frustration I experienced back in

1962. Over time this has led me into a wildly seesawing relationship with Oscar. Some years the nominations strike me as so dismal that I ignore the whole event and threaten never to return. Other years, even when I don't have a favorite to root for, I'm drawn back by the race's way of acting as a telling barometer — a very flawed one, to be sure — of trends and changes in the movie climate.

In the 2009 contest, the most striking fact going in is that there seems to be so little contest in the Best Picture nominations. Though I write this before the nominations are announced, an industry-wide consensus predicts that they will be for David Fincher's *The Curious Case of Benjamin Button*, Christopher Nolan's *The Dark Knight*, Ron Howard's *Frost/Nixon*, Gus Van Sant's *Milk* and Danny Boyle's *Slumdog Millionaire*.

The fact is, serious dramatic movies of any sort are now an endangered species, and part of Hollywood's recent strategy has been to stretch Oscar's aesthetic parameters to include movies that





Benjamin Button

formerly would have not been considered Best Picture material. Thus the nomination for *The Dark Knight*, a mega-budget cartoon action picture of the sort the studios would like to see taken seriously because it earns their keep.

Benjamin Button is a curious case indeed. It's also a hugely expensive — and fashionably dark — F/X fantasy picture, but one that (as most reviewers neglect to point out) is also unbelievably turgid and tedious, with a hero so monotonously passive it's hard to imagine anyone watching him except for the knowledge that he morphs into Brad Pitt.

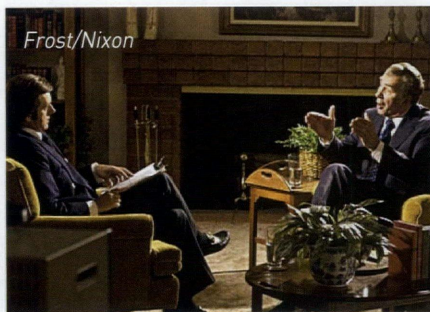
Though it's assuredly no *Lawrence of Arabia*, *Frost/Nixon* is my personal favorite among this bunch, not only because it engages fascinating issues of character, politics and media, but also because it contains a genuine dramatic dialectic; rather than



Milk

good guys and bad, it offers moral shadings and complexity. But those virtues are almost never fashionable at Oscar time, which is why I don't expect Howard's film to win.

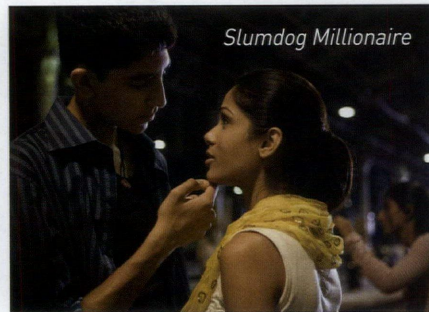
The two remaining films are not just the odds-on favorites, they also crystallize the struggle in Hollywood's current self-definition between New and Old, the trendy and the traditional. *Slumdog Millionaire*, the kind of flashy stunt the industry often falls for, offers a breathless capitulation to hyperkinetic but vaporous TV-ad stylistics while flattering Western notions of the picturesqueness of Asian poverty.



Frost/Nixon

Milk, though championing the untraditional cause of gay rights, is a much more traditional movie, an old-style Hollywood message film put across with intelligence, nuance and solid craftsmanship. Certainly its claims on art are limited by the polemical simplifications of its political vision, just as its chances on Feb. 22 are enhanced by Hollywood outrage over last fall's ballot-box success of Proposition 8. Still, Van Sant's film involves real people and real issues and aims astutely at smart adult viewers, something that can be said of too few Hollywood movies currently.

Finally, my own relationship with Oscar got personal this year. In the spring, folks at the film department of New York's Mus-



Slumdog Millionaire

eum of Modern Art told me they thought my film *Moving Midway* deserved an Oscar nomination for Best Documentary and urged me to submit it. The submission was duly made, but the film did not make the Oscar shortlist. A surprise? Not at all. Documentary and foreign film are notoriously the categories where worthy films are overlooked and mediocrities rewarded. If anything, I'm honored to consider myself in the company of non-nominees like *The Man Who Shot Liberty Valance*. And I got a smile when Sarris, who named Ford's film the best movie of 1962, named *Moving Midway* the second best nonfiction film of 2008, right behind Martin Scorsese's *Shine a Light*. Now that's an honor. **MM**

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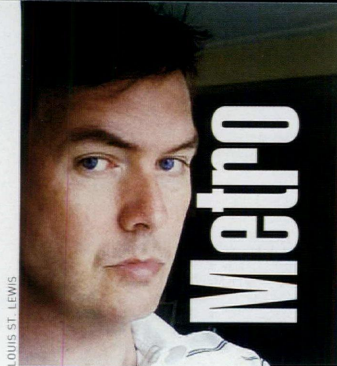
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Artist-at-Large

by Louis St. Lewis

VALENTINE FROM CHAPEL HILL

Ladies, time to break out your check-books again because it looks like y'all are the ones spending most of the bucks on Valentine's Day cards. According to the US Greeting Card Association, over 1 billion Valentine cards are purchased worldwide — with women buying approximately 85 percent. Now fellows, this might mean that the men are bringing

home fur coats, diamonds and Jaguars instead, and if that is the case that three buck Hallmark might be a better investment.

All I know is that this time of year brings out the passion in folks, and there is no real way to regulate it. Remember last year when religious police in Saudi Arabia banned the sale of all Valentine's Day items,

telling shop workers to remove any red items, roses, etc. as the day is considered an un-Islamic holiday? Of course, the ban created a huge black market in the sale of roses and red wrapping paper. It seems that laws and threats just can't stop that loving feeling. Here in America, we can lay the blame of all these Valentine's Day cards squarely on the shoulders of the very hard working Ms. Esther Howland (1828-1904) who first mass-produced valentines of embossed paper and lace and started selling them in 1847. She was such an innovator that the Greeting Card Association bestows an annual "Esther Howland Award for a Greeting Card Visionary."

TOOTS & MAGOO

Speaking of visionaries, two of my friends in Chapel Hill (the subject of a special section in this issue of *Metro*) are helping to bring style and imagination to downtown in a big way. Cheryle Jernigan-Wicker and Margaret Pearson put their impressive creativity to work to create Toots & Magoo, located at 142 E. Franklin St. Part gallery, part antique shop, part bespoke paper goods, the space brims with unique and unusual finds. Cheryle, a Chapel Hill native and daughter of the town baker back in the good old days, has had her finger in many an exciting pie over the years. She was president of the San Francisco Art Dealers Association and ran a thriving gallery in the city for several years. Margaret has always had an eye for beauty and fine antiques and, from what I can tell, a very exciting family history as well. It seems that Margaret's cousin is none other than famed feminist artist Kiki Smith, famous for her sculptures and prints. I have always loved prints, and Smith places it all in context with her quote, "Prints mimic what we are as humans: we are all the same and yet everyone is different." Toots & Magoo will be presenting several works by Smith, along with a collection by her protégé Valerie



Agnolo Bronzino: *The Virgin and Child with the Infant St. John the Baptist*; oil on wood panel

Hammond, who also relishes the printing process, which she elaborates with wax and hand beading. The show runs through the Feb. 21, so if you want to see affordable art by a world-class artist right here in the Triangle, this is your chance. (www.toot-sandmagoo.wordpress.com)

BRONZINO ATTRACTS ACKLAND VISITORS

While you are on Franklin Street, you may want to pop into the Ackland Art Museum at UNC. While I am not personally drawn to shows like "At The Heart of Progress, Coal, Iron and Steam since 1750," I do think that it is well worth the visit just to admire *The Virgin and Child with the Infant St. John the Baptist* by Agnolo Bronzino. I have always loved the works of Bronzino, who was court painter to the Medici of Florence during the 16th century. They are elegant, contorted, stylized and full of unemotional haughtiness and assurance. Every minute detail in the garments is rendered with authority and intensity. Bronzino's attention to fabrics is so impressive that a huge portrait by the artist hangs over the desk of couturier Valentino's private atelier at the Spanish Steps in Rome. It is his favorite painting. (www.ackland.org)

Just down the road at University Mall, Tyndall Galleries is presenting the work of area favorite Sally Sutton through Feb. 21. Sutton could easily have lived back in the 19th century and been neighbors with Claude Monet. Sutton shares Monet's love of the play of light reflected on water, of movement, fish, floating leaves and the moodiness of ponds. She also demonstrates her 19th century romanticism for images of languid tea parties and bucolic scenes of chickens taking it easy in the afternoon sun. If you are one of those art collectors that likes to escape the pressures of the modern world with scenes more evocative of a rural paradise, then Sutton just might be the one for you to purchase this month. (www.tyndallgalleries.com) In the past at University Mall, I would also always step into Turning Point Gallery (www.harmonyfineart.com) to see what new creations sculptor Ruffin Hobbs had come up with, but since they found him dead as a doornail and naked as a jaybird last year after falling from the third floor of his

home, a converted 19th century grist mill, I just haven't the desire to walk back in the place.

I hope St. Valentine will send cupid to

shoot you with one of his golden-tipped arrows this month. But even if you are single, you can have romance in your life each and every day with the love of art. **MM**



Sally Sutton: *Chicken Cross the Road*, oil on canvas

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Style

by Maury Jefferson

BELK FOCUSES ON SPRING STYLE STATEMENTS

Twenty-five-year fashion industry veteran Arlene Goldstein traveled to New York, Paris, London and Milan exploring rising trends for Belk's upcoming Spring Fashion Preview.

According to Goldstein, vice president of Trend Merchandising and Fashion Direction, this spring look for elaborate, bright-colored pieces with distinctive patterns, prints and fabrics. While women always have the option of the perfect basic white, gray or camel shade, new flirty and floaty pieces — paired with an eye-popping accessory — will turn any basic style into an extravagant new look.

Goldstein says Belk customers have four Spring Style Statements to choose from: the "Free Spirited" trend with mixed colors and patterns that show a sense of self-expression, while remaining ladylike and admired; the "New Minimalist" look that pairs simple yet geometric affects with statement necklaces and elegant embellishments; a "Simply Chic" style that sticks to the classics, but takes a step further to a more luxurious ensemble including ruffles, puff sleeves and collars on linens, sheers and lace; and the "Global Goddess" concept that embraces exotic flourishes and Bohemian style with tunics, dresses and peasant tops. In addition, adds Goldstein, this spring season's makeup palette empha-



sizes a soft, healthy finish using pastels, soft peach and sandy nudes.

Belk has also created a Most Wanted Spring 2009 List for woman and men designed to appeal in an economy with lean pockets. The goal is to move customers on their way to an updated wardrobe with a statement piece to add onto and work with.



Department Stores or shop online at www.benefitcosmetics.com.

February events at **Belk**, Crabtree Valley Mall, Raleigh, 919.782.7010, ext. 275.

- **Fashion Show**, Feb. 8, 7-9 p.m. Belk has partnered with Bobbi Brown and their contemporary fashion clothing vendors for a fashion show to benefit the Triangle chapter of Dress for Success. Call for details and reservations.

FASHION NEWS

Benefit Cosmetics introduces Love Your Look full-finish lipstick, creaseless cream shadow and liner with a new Spring 2009 color. CORALista face powder is available in February. Sephora, Belk

Hertzberg Furs of Raleigh presents a "first-time" fur vault event through the end of February. Hundreds of new and previously owned furs will be available for sale at special savings. Interested customers will

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be given guided tours of Hertzberg Furs to view the firm's fur facility. Raleigh, 919.782.2165.

Fine Feathers presents a Best of Spring Extravaganza Feb. 12-14 featuring evening wear, special occasion dressing and sportswear with many styles and colors. Collections by Catherine Regehr, Marisa Barattelli, Mark Heister, Teri Jon, St. John, Armani Collezione and more. Chapel Hill, 919.942.3151.

Visit **Kristen's Shoe Boutique** Feb. 26-27 for an Ann Roth Trunk Show. Cary, 919.678.1234.

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

- **Denim Drive**, Feb. 2-12. Drop off your new or gently worn denim at Saks to benefit the Boys & Girls Club of Wake County. Ext. 5205.
- **Denim and Diamonds Pre-Party Charity Event**, Feb. 12 from 6-8 p.m. Bring a friend and join Saks for a night of fashion and fun while shopping for your favorite pair of designer denim jeans to benefit the Boys & Girls Club of Wake County. RSVP by Feb. 9, ext. 5205.
- **Spring Beauty Week**, Feb. 26-March 7 from 10 a.m.-5 p.m. Join Saks for pampering and this spring's hottest looks from Bobbi Brown, Chanel, Clinique, Crème de la Mer, Estée Lauder, Kiehl's, Lancôme, Laura Mercier, Sisley, Trish McEvoy and Yves Saint Laurent. Receive a Great Beauty Bag with a purchase of \$75 or more. Call to reserve an appointment.
- **Zegna Made-To-Measure**, Feb. 27-28, 10 a.m.-8 p.m. Book an appointment for a Spring 2009 Ermenegildo Zegna collection for men with Angel Rosado, Ermenegildo Zegna brand director. Call ext. 5381 for an appointment.

Bring in your gently worn jeans to **Uniquities** to receive 15 percent off a new pair and allow an on-staff seamstress to hem, take in and customize to fit at no charge. Raleigh, Cameron Village, 919.832.1234.

Cameron Clothing announces a Lafayette 148 Trunk Show Feb. 27-28 from 10 a.m.-6 p.m. Raleigh, 919.829.1511.



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ONIONS NOT CREATED EQUAL

No one gives much thought to onions. I guess that's because folks think an onion is an onion is an onion. On the other hand, people will talk for hours about tomatoes, and tastings at farmers' markets can include 30 or so varieties — all mouth-watering. But it occurred to me that I have never participated in an onion tasting.

It's about time we discovered the onion. After all, there are more than 1000 varieties, and they have been a part of American cuisine — especially good country cooking — since Columbus' second voyage to the New World in 1493. I just diced a sweet white Walla Walla, all the way from Washington State, and added it to stew simmering on my stove on this coldest day of the winter yet.

Onions are in the "allium" family along with shallots, leeks, chives and garlic, but they don't get a lot of respect. Pile your hot dog high with the common yellow variety, which incidentally is chocked full of nutritional value and health benefits, and friends recoil when you offer a friendly "Hello." Onions constantly deal with personal rejection. "Hold the onions, please." The common wild variety is unwelcome in the pastures of rural North Carolina. When cows get into them, the milk becomes undrinkable.

A poignant moment in the movie *Shrek* gave the onion a bit of fleeting fame. Shrek, trying to explain himself as a complex being, said to the impossibly flip donkey, "Ogres are like onions."

"They stink. They make you cry?" the donkey asked.

"No," said Shrek, "they have layers."

Later, the donkey says, "You're so wrapped up in layers, onion boy, you're afraid of your own feelings." Then he allows that donkeys don't have layers. What you see is what you get, apparently, with a donkey.

Carl Sandburg made this analogy: "Life is like an onion. You peel it off one layer at a time. And sometimes you weep."

Most of us are familiar with a few varieties of onions — the inexpensive yellow ones that are loaded with sulfuric compounds that account for their pungent taste and odor; the sweet whites, including Vidalias, the Walla Walla and Texas Supersweet, that are produced in low-sulfur soils; red onions known primarily for being pretty and mild;

and, of course, spring onions that are pulled up and eaten, tops and all, before their time. When are we going to discover the endless varieties that have been eaten throughout the world for thousands of years? Whole Foods, Fresh Market, wherefore art thou?

Speaking of the sulfuric compounds, they account for the health benefits credited to the onion over the ages, including healing wounds, preventing eye diseases and cancer, and treating inflammatory conditions such as arthritis. When the volatile acids below the skin are disturbed by cutting, they reformulate and create a mild form of sulfuric acid that burns the eyes. They are most concentrated in the bottom of the bulb. The acid cannot form in water, however, so particularly sensitive people can avoid the tearing effect by dicing them under running water.

Onions are one of the oldest vegetables in the world. The Bible says even ole Moses ate onions, and I assume he brushed his teeth before he "prayed unto the Lord." The Hebrew children, wandering in the desert and hungry — but reportedly hardy enough to be "lusting" — remembered the good eats they had before they fled Egypt. They were sick of "manna." When their bellies started growling, suddenly their years in slavery became the good ole days. "We remember the fish," they said, "which we did eat in Egypt freely, the cucumbers, and the melons, and the leeks, and the onions, and the garlic." Sounds like the makings for a salad? Maybe the "Go Down Moses" luncheon special at a Cairo deli?

I can understand why the Israelites would long for the Egyptian type, which is sometimes called "walking onions." They are unique. They grow very tall, have a strong flavor and produce bulbs in two places — in the ground and in the flower heads. The bulbets above ground are smaller and clustered somewhat like garlic, but as they mature and get heavier they cause the onion shoots to bend and fall on the ground. Then the bulbets take root, grow tall, fall, take root, etc. You get the picture. Eventually they could cover a field. Maybe Moses had a walking onion leading the Hebrew children out of

bondage and that's why it took him so long to get them to the Promised Land.

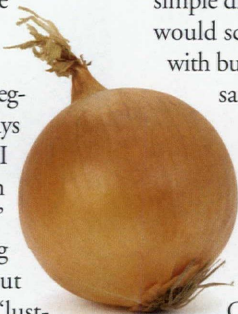
While onions are always with us, they are featured on menus or make it to a dinner table as a side dish. They end up in soups, stews, pot roasts, casseroles, and in my cole slaw and potato salad; chopped with vinegar on black-eyed peas or greens; or elsewhere as a condiment. In summer, they share honors with cucumbers and tomatoes in the classic southern salad. And don't forget the wonderful cocktail onions in Vodka Gibsons. But occasionally they do get top billing.

My late friend Rachael Spears of Lillington, who worked on Capitol Hill for many years, had a small apartment where she loved to entertain. With little prep room, she chose simple dishes. One was a baked Vidalia. She would scoop out a small area on top, fill it with butter, add salt and pepper and parmesan cheese and bake it in aluminum foil. Simple and delicious. Jean Anderson, in her book *A Love Affair with Southern Cooking*, has a great recipe for "Gratin of Vidalia Onions."

Onions played a role in the Civil War. Apparently, Gen. Ulysses S. Grant considered them so vital to his mess and the health of his troops that he declared, "I will not move my army without onions." Or maybe the general, who was fond of spirits, was simply a great fan of Vodka Gibsons.

I went to the Harris Teeter this morning and to Compare, the Latino grocery. Compare had more varieties, including the white sweet Oso from Chile. The more water the sweet onions have, the more difficult it is to keep them for long periods of time. That is why some varieties of onions are classified as "Summer Fresh" and others are dubbed "Winter Storage." We pulled up those left in our garden at the end of the summer and hung them in the barn. You may remember that when Vidalias were introduced in the market, they were seasonal and precious, and we looked for ways to store them. One way was to knot them one-by-one in a panty hose leg and hang them in a cool, dry place.

There is a whole new world out there that you probably haven't begun to explore — onions. And between you and me, all onions are not created equal. **MM**



Cork Report

by Barbara Ensrud



Forces Of Universe Improve Wines

BIODYNAMICS CATCHING ON

February is the “heartfelt” month. Wine is healthy for the heart, as we know, in moderation. Healthy vines produce even healthier wines — more honest, more balanced, free of additives — and they taste good!

The wave of vineyards worldwide going organic is major, verging on tsunamic. Once we were leery of wines from organic grapes — and, admittedly, early ones seemed a little off-kilter. As top profile winemakers turned to organically grown grapes, however, quality and flavor began to shine. Taste **Robert Sinskey Pinot Noir**, **Bonterra Viognier**, **Frey Cabernet Sauvignon**, Sauvignon Blancs from **Frog’s Leap** or **Patianna**, **Coppola’s Rubicon** and dozens of others — many exceptional, as their critical ratings and awards confirm.

But there is an even more intriguing, somewhat mysterious, definitely controversial move in wine-growing and wine-making that is beyond organic: *biodynamics*.



The difference: organic vineyards are farmed without using pesticides, herbicides or chemical fertilizers.

Biodynamics takes organic principles further than simply do no harm. Through labor-intensive practices, biodynamic growers actually replenish the soil with natural organic preparations that — here’s the somewhat mystical and controversial part — attract cosmic influences that unleash the life forces in the earth and the plants. “So the earth may be healed,” wrote Rudolf Steiner (1861-1925), the Austrian philoso-

pher, scientist and visionary who laid down biodynamic principles for farming in the early 20th century, paving the way for the eco-movement in this one.

Some of the techniques do seem a little bizarre:

- stuffing a cowhorn with cow manure or ground quartz and burying it at the equinox for six months
- fermenting yarrow flowers in a deer’s bladder
- adding the juices of chamomile flowers or dandelion to compost
- spraying horsetail tea on vine foliage to prevent fungus

These and other biodynamic “preps” are mixed with spring water, stirred vigorously for one hour to intensify their potency, then sprayed on the soil, enhancing root systems and soil fertility — in effect boosting the immune system of the vine to better withstand onslaught from pests, weeds and disease. Sheep are kept to mow cover crops in spring, their little feet also aerating the soil. Nesting boxes for bluebirds and purple swallowtails help control insects.

Astonishingly, it appears to work — growers find not only stronger vines, but also positive effects on wine aromas and flavors. “Biodynamics deals with how we might seek to harmonize our farming practices with the subtle forces of the universe,” said innovative winemaker **Randall Graham** of Bonny Doon, “following the astronomical calendar, availing ourselves of free cosmic fertilizer, you might say.”

It all might seem a bit “woo-woo” except for the fact that

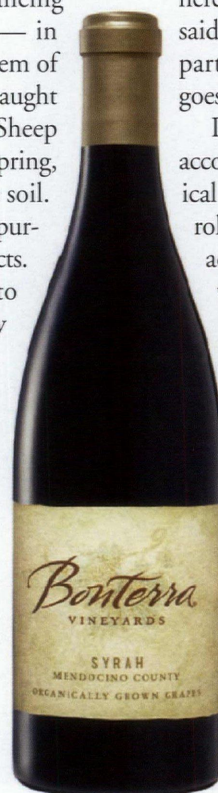
some of the most prestigious wine estates in the world have embraced biodynamic practices — **Domaines Leroy**, **Leflaive**, **Dujac**, **Comte Lafon** in Burgundy, **Zind-Humbrecht**, the top name in Alsace, **M. Chapoutier** in the Rhône and numerous others. Biodynamic farming in Europe — both in foodstuffs and wine — is huge and growing. And it is gaining adherents in this country too.

I recently visited one of California’s newest biodynamic estates, **Truett-Hurst**, in Dry Creek Valley near Healdsburg in Sonoma County. In Dry Creek’s rushing waters and rocky bed, trout flourish and salmon come 50 miles inland from the Pacific to spawn. You can see them from the bank.

“We draw water from the creek and sit here stirring our preps in half barrels,” said Ginny Lambrix, winemaker and partner at Truett-Hurst. “The hour goes by quickly.”

Planting, cultivating and harvesting according to lunar cycles and astrological influences also plays a significant role in biodynamic farming. The 14 acres of Zinfandel and Petite Sirah were scheduled for planting when Lambrix came aboard in July 2008. “I was so eager to get the vineyard going,” she said, as we stood among the young vines. It was already late to start planting, but the lunar phase was wrong.

“I was really nervous having to wait, but the very week they would have started to germinate, we had a terrific heat spike — it would have fried those little plants! A week later, things cooled down with perfect conditions for planting.”



WINE BUYS OF THE MONTH

All of these wines are organically or biodynamically grown.

If you don't find them in stock locally, stores can order them. All are available online. Prices are approximate retail.

Bonterra Syrah 2006, Mendocino, \$17

Ca' del Solo 1007 Albariño, California, \$18-20

Casa Lapostolle 2006 Merlot, Chile, \$20

Château Bousquette 2007, St. Chinian (dry rosé), \$15

Domaine des Cèdres Côte-du-Rhône 2007, \$15

Chapoutier Crozes-Hermitage Meysonniers 2007, \$30

King Estate 2007 Pinot Gris, Oregon, \$17

2006 Pinot Noir, Oregon, \$29

Domaine Leflaive 2006 Macon-Verzé, \$31

Paul Dolan 2006 Zinfandel, Mendocino, \$20

Robert Sinskey 2006 Pinot Noir, Carneros, \$35

Sauvignon Blancs 2007: **Frog's Leap, Patianna, Paul**

Dolan, Sauvignon Republic Potter Valley, \$18,

Arboleda 2007, Chile

Truett-Hurst 2006 Zinfandel Three Vineyards, \$25

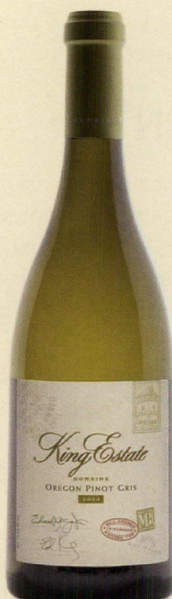
Kreydenweiss Perrières 2005, France, \$15

Pierre Morey Meursault 2006, France, \$95-\$130

Jolivet Pouilly-Fumé 2007, Loire, \$22

Torino CUMA Malbec 2007, Argentina, \$13

Rapitala Nero d'Avola 2006, Sicily, \$14



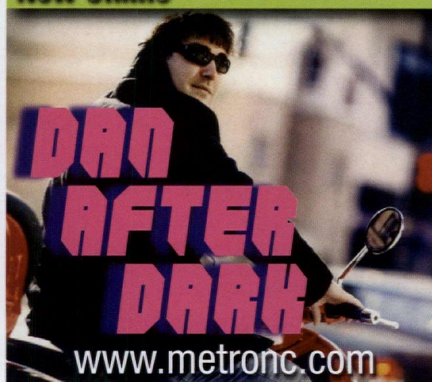
Hmmmm ... it's as if the universe, in its movement about the galaxy, "knows" far more than we can imagine; there are forces at work whether or not scientists can see or prove their existence. Why not? We can't "see" magnetic or electric forces, but we can see the *effects* of them. And as growers see the results of working with their plot of earth, treating it as the living organism it is, using preparations to nourish and revitalize it, they're convinced. And on a much tinier scale, I am as well.

Paul Dolan, one of the pioneering biodynamic proponents at **Dark Horse Vineyards** in California kindly sent me a manure-stuffed cowhorn last spring. Buried the previous fall, it had turned into rich, black, particle-fine soil. I roped two friends into helping me stir it in five gallons of spring water, 20 minutes each, creating the deep vortex of swirling water that synergizes all the elements. It worked *amazingly* fast on my compost pile, and I noticed that where I sprayed it on my flower and herb beds, the seeds germinated well and the plants had stronger stems. It seems to help amend my sticky red clay areas quite nicely too.

I won't garden without these aids now. If it interests you, Google the Josephine Porter Institute in Virginia. They stock horned manure and other biodynamic mixtures you can buy.

Meantime, search out one of the recommended wines [box] to share with your heart's delight on Valentine's Day. It may work some magic for both of you! **MM**

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continued from page 14

about Vince giving back to the system as much as it was about Vince and I having maintained this best friend relationship for 45 years," said Anderson.

Anderson opened Vinnie's Steak House on Six Forks Road in Raleigh in 1987, naming the restaurant for his good friend Vince McMahon. Anderson sold the popular Vinnie's in 2002 and headed west where he now resides in Las Vegas. Fitting right in with the dynamics of the city, Anderson has become a dedicated poker

player. He is often on the casino floor of the Bellagio hotel — his new hotspot — when he is not busy selling real estate. **MM**

— Nolan Heath

New Library Slated For Centennial Campus

Construction is set to begin in early 2010 to erect the \$109 million James B. Hunt Jr. Library on NC State University's Centennial Campus. "The new facility will feature a robotic, automatic retrieval system that eliminates the need for stacks," ac-

cording to architect and project manager Carolyn Axtman.

"You have to imagine a space 50 feet tall that has metal racks that go all the way from the lab up to the ceiling, and on those racks are big Tupperware-like bins," Axtman said. "The rack is a mechanism that runs on a track back and forth that retrieves the bin and takes it to the service desk where a person can pick up a book. Retrieval time is estimated to 10-15 minutes, and you no longer have to walk the stacks looking for something." **MM**



The Umstead Hotel and Spa (www.theumstead.com) in Cary received the 2009 Mobil Five-Star Award from the Mobil Travel Guide for the first time since the 150-room luxury hotel opened in January 2007. The Umstead — founded by Ann Goodnight of SAS — is currently the only full-service hotel in North Carolina to rate five stars. A total of 44 properties in the United States and Canada earned the coveted status this year. In addition, The Umstead's spa and signature restaurant, Herons, were each individually recognized with Four Stars in 2009. For more information, go online to www.mobiltravelguide.com.

Bird and nature fans throughout North America are invited to join everyday bird watchers for the **12th annual Great Backyard Bird Count** (GBBC), Feb. 13-16. Participants count birds and report their sightings online at www.birdcount.org.

"It's a great example of citizen science: Anyone who can identify even a few species can contribute to the body of knowledge that is used to inform conservation efforts to protect birds and biodiversity," said Audubon Education VP Judy Braus. "Anyone can take part, from novice bird watchers to experts, by counting birds for as little as 15 minutes (or as long as they wish) on one or more days of the event and reporting their sighting online. Participants can

also explore what birds others are finding in their back yards — whether in their own neighborhood or thousands of miles away. Additional online resources include tips to help identify birds, a photo gallery and special materials for educators. In 2008, participants submitted more than 85,000 checklists. Participants in the 2009 count are also invited to upload their bird videos to YouTube; some will also be featured on the GBBC Web site. Visit www.birdcount.org to learn more.

Businesses, schools, nature clubs, Scout troops and other community organizations interested in the GBBC can contact the Cornell Lab of Ornithology at 800-843-2473 (outside the US, call 607-254-2473), or Audubon at citizenscience@audubon.org or 215-355-9588, ext 16.

The Great Backyard Bird Count is made possible, in part, by support from Wild Birds Unlimited.

Dr. Allan Acton of Cary Family Dental has received a Fellowship Award from the International Congress of Oral Implantologists (ICOI), the world's largest dental implant organization with 12,000 members worldwide in 89 countries. Acton is a graduate of the Medical College of Virginia and completed his advanced dental education residency at the University of the Pacific School of Dentistry. Go to www.carydental.com and www.icoi.org for more information.

Biltmore House in Asheville has announced the opening of the Louis XV Suite in conjunction with the estate's 24th annual Festival of Flowers April 4-May 17. Five years after George Vanderbilt opened Bilt-

more House on Christmas Eve 1895, the Louis XV Room served as the birthplace of George and Edith Vanderbilt's only daughter, Cornelia, in 1900 and for Cornelia's two sons, George Henry Vanderbilt Cecil and William Amherst Vanderbilt Cecil, in 1925 and 1928. Go to www.biltmore.com for more information.

APPOINTMENTS

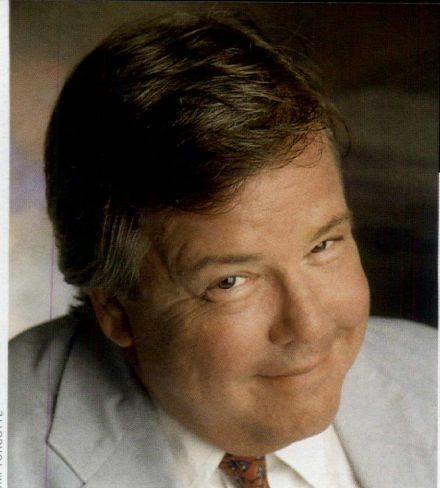
Theatre In The Park announces the addition of **Kathy Knudsen** as development director. For additional information, contact Theatre In The Park at 919-831-6936 or www.theatreinthepark.com.

Jim Beley has been appointed general manager of The Umstead Hotel and Spa (www.theumstead.com), the AAA Five Diamond and Mobil Five Star-rated hotel property in Cary. Beley, who most recently served as general manager of The Inn at Palmetto Bluff Resort in Bluffton, SC and spent nine years as the director of lodging operations and resort general manager of The American Club and the Inn on Woodlake — sister properties owned by the Kohler Company in Kohler, WI — will manage all day-to-day operations at the 150-room hotel, according to owner Ann Goodnight. Beley plans to name a new executive chef for the hotel's restaurant Herons by early spring.

The Autism Society of North Carolina has named **Scott Badesch** as chief executive officer. Badesch most recently served as head of the United Way of Palm Beach, FL. The Autism Society of North Carolina was founded in 1970. Visit www.autismsociety-nc.org for more information.

My Usual Charming Self

by Bernie Reeves



FROST/NIXON/RESTON

The Watergate break-in and the ensuing public spectacle, culminating in the unprecedented resignation of President Richard Nixon, rocked the planet and blew in a new age of cynicism and distrust that continues to permeate American politics. Clearly, the media declared, Nixon was the devil and Woodward and Bernstein of *The Washington Post* were the angels of truth.

Yet, there are nagging inconsistencies and incomplete explanations clouding the collective memory. How did expert former CIA black job operatives bungle the burglary so badly? Why did *Washington Post* editor Ben Bradlee call his publisher Katharine Graham at 3 a.m. to let her know about the break-in before it was connected to the White House? And why hasn't reporter Carl Bernstein been identified in the press as a "red diaper baby," the son of self-avowed communists who carry an irrational loathing for Nixon for prosecuting their martyred hero Alger Hiss? And what exactly did Nixon do wrong to be stained and pilloried and cast into history as the devil incarnate?

Yes, he attempted to "cover up" his knowledge of the burglars, which became intertwined with highly questionable fundraising practices and blunt appraisals of his political enemies. Of course the tape recordings retrieved from his office didn't help his case, and the excised missing 18 minutes raised ethical questions. And he was hardly a people person, a requirement in the age of television. But what actually did he do wrong to be hounded to the ends of the earth and run out of office by the most august institutions in the land, including Congress, the Attorney General and the United States Supreme Court?

These questions linger in the film *Frost/Nixon*, an excellent portrayal of the events surrounding the drama, directed by Ron Howard and adapted from the stage play by Peter Morgan. The movie is balanced, interesting and intriguing as Michael Sheen as David Frost and Frank Langella as Nixon negotiate and film a series of interviews shown worldwide in 1977. And right there in the thick of the drama is one

character — played in the film by Sam Rockwell — who personifies why Watergate and the Nixon resignation could be more political theater than righteous justice: James Reston Jr., son of Jim "Scotty" Reston, former influential columnist and associate editor of *The New York Times*.

Reston the younger, who landed at UNC in the mid-'70s, offered his services as a writer and researcher to Frost's Nixon interview project. The film captures Reston Jr.'s eagerness to use the taped sessions for the criminal trial he felt Nixon deserved — not so much for "covering up" during Watergate, but for the usual manifesto the Left trots out: The Vietnam War (though Nixon began America's ignominious withdrawal); the bombing of North Vietnamese strongholds in Cambodia where supplies and personnel filtered into South Vietnam via the Ho Chi Minh trail and down the Mekong River to Viet Cong insurgents; and Nixon's failure to kowtow to radical groups and their agendas, dramatized during the trial of the Chicago 7.

As depicted in the film, Frost tolerated Reston Jr. but drew the line at turning the interviews into an inquisition, causing Reston Jr. to throw temper tantrums and call Frost the crudest epithet he could muster — "a talk show host" and not a real journalist. Frost's even hand prevailed, and the taping of the interviews tended to lean in Nixon's favor. After all, he had fought and won the presidency and broke new ground in international diplomacy, most notably the thawing of relations with — as it was called then — Red China.

Before the interviews aired, a news release was sent out on the letterhead of the UNC News Bureau announcing a press conference by Reston Jr. My curiosity was piqued and I attended, only to hear him lambast Frost for not being tough enough on Nixon. Reston Jr. was obviously covering his own behind as one of the writers to protect his reputation with his fellow radicals. I thought he was a jerk then, and the writers of the *Frost/Nixon* play and film obviously agree.

Frost did finally — in the last session with Nixon — elicit an apology of sorts, but the interviews did not clear up the nagging central question: What did Nixon do to receive punishment far out of proportion to his crimes? The answer lies in the role of Reston Jr. as the composite of the angst of the American Left and their obsession to bring down Nixon for his anti-communism and exposure of their hero Alger Hiss as a Soviet spy. By including the persona of Reston Jr., the film ranks as a hallmark of historical drama for its fairness and authentic tone. It is made clear Nixon went down for who he was, not particularly for what he did during Watergate.

But Reston Jr. popped back up in my editorial life in 1980, causing me to comment with angry astonishment in reaction to a book review he wrote in *The New York Times* defending the thesis that North Carolinians are more virulently racist than other Southerners because we are more "civil." Wrote Reston Jr.: "Other southern states, which had in the 1960s far more vicious racial practices, have begun to pass North Carolina by."

In other words, since the state provided colleges for blacks and generally invested in their welfare — and approached race issues in a temperate manner — we were somehow guiltier of racism than our neighbors in the South who ignored education for blacks and engaged in violent confrontations. Says Reston Jr.: "North Carolina's civility is a clever ruse to frustrate significant change."

This convoluted view was circulated by Reston Jr. and his colleagues at the same time the old federal Department of Health, Education and Welfare (HEW) threatened an immoral and contemptuous lawsuit against the UNC system, charging that our effort to educate blacks created a "dual" system — and, conveniently, a target for HEW's obsessive agenda. UNC officials finally realized that HEW was actually calling for the removal of existing schools and departments at UNC and NC State to predominately black campuses. They told the Washington bureaucrats to go ahead and sue and HEW backed off after 10 long years of threats.

Reston Jr. and his ilk that move to our state can't reconcile their affection for North Carolina with its Old South roots. Since to justify their life here they feel compelled to attack their adopted home, I hope the door does hit them on their way out.

NOTES FROM LA-LA LAND

The chief executive of the Greater Raleigh Chamber of Commerce told *The News & Observer* the business community supports bus-ing school kids in Wake County — although the practice has been ruled unconstitutional. Best I can tell, he believes that uniformly mediocre schools are attractive to firms contemplating locating here.

...

Was a **five-car inferno** on Interstate 40 at the merge to Wade Avenue enough to convince DOT to fix the problem? Or will our leaders continue to waste time and money on rail transit while our roads deteriorate to Third World standards? **MM**

(Read commentary by Bernie Reeves in his *Between Issues* column at www.metronc.com.)

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

Directions

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

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