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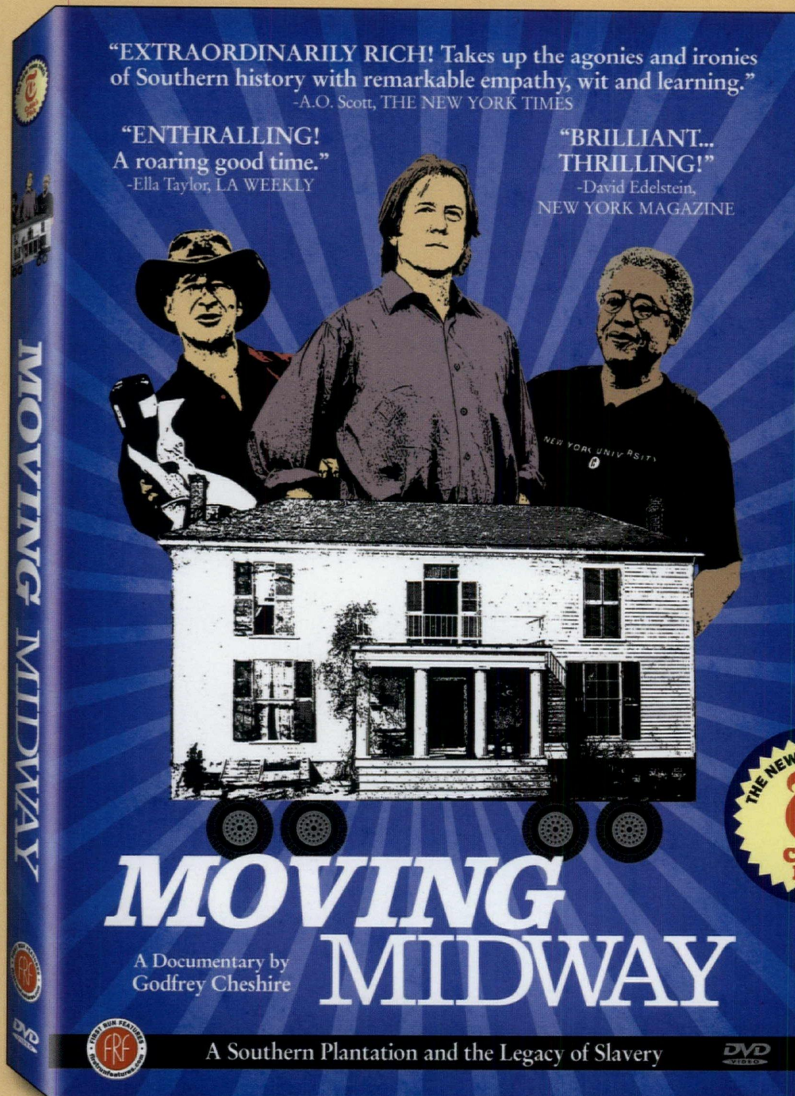


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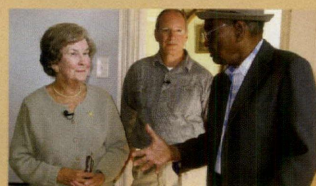
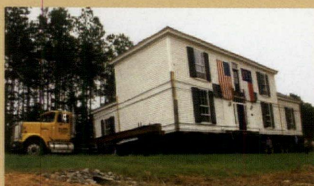
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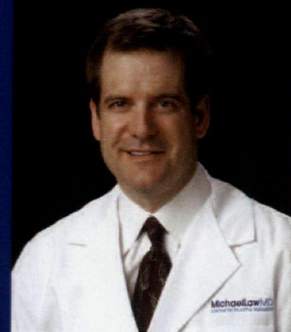
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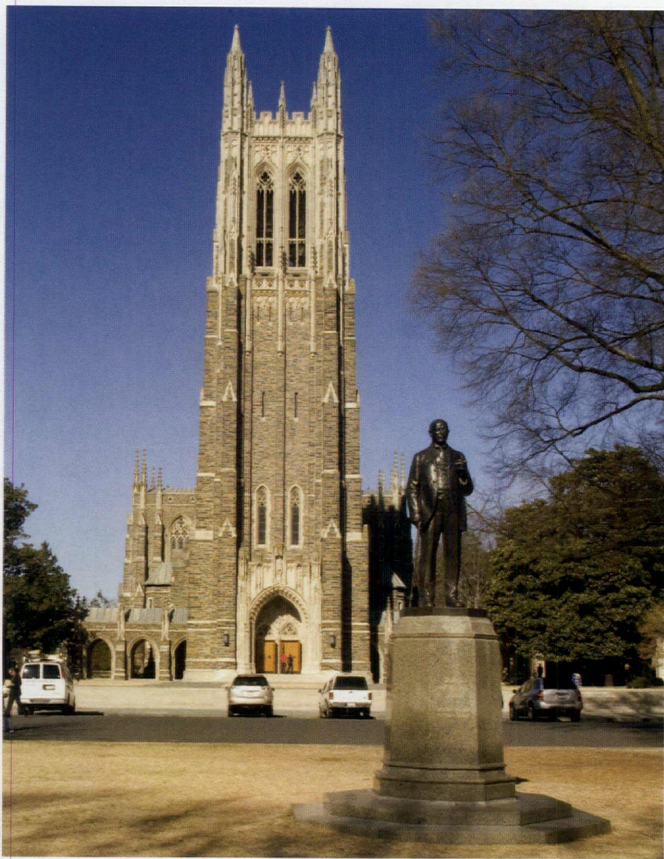
From the Triangle to the Coast
Raleigh Metro
MAGAZINE



CIVITAS VERITAS: THE STORY OF DURHAM

Durham is a Triangle city that's actually a city. Raleigh was established as a planned state capital, Chapel Hill was selected to host The University of North Carolina and Cary sprung up as the suburban repository of the growth of the region. All three are white collar service and professional civic entities without the usual stratifications and dimensions of American towns.

Not so Durham, a living sociology textbook that includes the very, very rich with fortunes gained from textiles and tobacco; an actual working class that joined unions and labored in the plants; a highly developed black community with its own hierarchies; a middle and professional class augmented by the arrival of Duke University and the expansion of its medical facilities to world-class prominence; and a contingent of Old South families who keep the historical embers burning brightly.



Duke Chapel

In Part 3 of our 10th birthday celebration of the towns and places that comprise our coverage area from the Triangle to the coast, we dispatched seasoned *Metro* writers Jim Hughes — a Durham boy by birth — and Diane Lea, the top preservation and architecture writer in the state — to make sense of where Durham has been and where it's going tomorrow. You will be fascinated and informed.

Durham's contribution to the evolving national reputation of the region's restaurant and cooking scene is presented by Food

Editor Moreton Neal, who knows firsthand why the Bull City ranks high in culinary circles — which dovetails into our annual food and wine special section where Wine Critic Barbara Ensrud selects the best restaurant wine lists in the Triangle. Moreton reports on the latest in restaurant and chef comings and goings, and yours truly remembers back to the fateful day in 1979 that kicked off the new era of cuisine in North Carolina.

Our quarterly Southern Style special section presents *Metro's* Raleigh girl in New York City Molly Fulghum Heintz with the absolute latest in fashion trends and news from the Big Apple; Helen Yoest narrates an exclusive private tour of one the area's most exciting gardens — with an extra emphasis on outdoor artwork; and Maury Jefferson presents the latest in chic and stylish ideas for transforming your interior spaces.

Metro Film Critic Godfrey Cheshire knows a thing or two about the Cannes Film Festival from firsthand experience; Jim Leutze meets a lady ferry captain who worked her way up in a world of men; Carroll Leggett remembers former Gov. Bob Scott with inside anecdotes and fond feelings; and Louis St. Lewis reminds us to treat our artists well. Phil van Vleck's music coverage and Art Taylor's complete guide to literary pursuits can be accessed online at www.metroinc.com.

If you haven't attended the Raleigh Spy Conference, I urge you to sign up for Sexspionage: Lady Spies and the Ancient Art of Seduction set for March 25-27 and presented by *Metro* and me for six years running at the NC Museum of History. The girls are great spies, and great traitors too. Now they are finally gaining the recognition they deserve.

Keynote speaker Nigel West — intelligence expert, former Member of Parliament and a conference favorite — returns along with Brian Kelley, the former CIA counterintelligence officer who promises revelations about the women involved with Chapel Hill suspected spy Felix Bloch — among other cases of interest, including never before seen jailhouse videos of double agents, traitors and their wives and girlfriends.

Former NCIS investigator Ron Olive addresses his role in the capture of American/Israeli spy Jonathan Pollard and the complicity of his wife Anne. FBI special agent IC Smith recounts the tale of the femme fatale Chinese spy Katrina Leung; Jerry and Leona Schecter divulge America's female atomic spies; and British historian and author Terry Crowdy relates the saga of lady spies through history, from antiquity to the modern era.

The Raleigh Spy Conference is noted by top spymasters and scholars in the US and UK as the best intelligence symposium worldwide for the general public. Come find out why by registering via www.raleighspyconference.com where you will find all the information you need. Or call Maury Jefferson of *Metro* at 919-831-0999.

The spy conference is informative, cutting-edge and great fun meeting the speakers and socializing with registrants from across the country and around the block. And yes, ladies get in for half price!

—Bernie Reeves, Editor & Publisher

16th Annual

Angels Among us

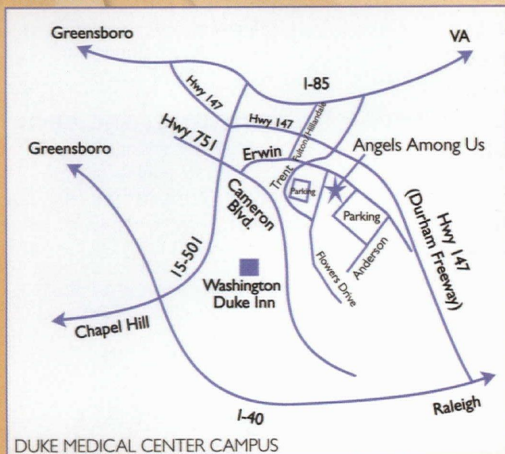
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INTEREST IN DONALD ROSS TRAIL CONTINUES

I'd like to commend Jim Hughes for his excellent idea for a Donald Ross Trail in the October 2008 issue of *Metro*.

I lived and worked in Alabama while the Robert Trent Jones Golf Trail was getting underway and as a county employee helped pay for it with my retirement funds. Great idea, and it'd be great for North Carolina too.

My real interest, however, is with your mention of Ross nine-hole courses. I'm in the research process for a possible book about nine-hole courses that were commissioned by mill and factory owners for their workers (and the general public, usually), and Ross did at least two of these — Fort Mill Golf Club in South Carolina and Mooresville Golf Course in North Carolina.

I'm interested in the Ross nine-holes you were thinking about when you wrote your article so I can find out more about them and see if research on them spurs other information. I'm not exclusively interested in Ross' courses, but he's a great place to start, since he's so important both to golf and to the Carolinas.

Thanks, and I welcome any reply and information Hughes and your readers might provide.

George Berger
Davidson, NC
704-896-1704
bergers.in.nc@gmail.com

RUDE VALENTINE

I think the article "Valentine From Chapel Hill" by Louis St. Lewis in his Artist At Large column in the February 2009 issue was exceptionally rude and in poor taste in regards to Turning Point Gallery and the late Ruffin Hobbs.

St. Lewis wrote: "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."

The bulk of the article covering four art businesses in Chapel Hill was somewhat positive, until the writer came to Turning Point. Whether the writer was impressed with the gallery or not, there was no need to refer to a beloved local artist's death with such blunt disregard. I truly hope none of his vast number of local family and friends come across this article unaware of its audacious disrespect for such a tragic loss.

When writing an article about Valentine's Day, a celebration of love, why would anyone choose to bring up death? Also, Chapel Hill has a wealth of art galleries and art destinations. Why choose three places to write positive comments about and then completely discredit a fourth, with no stated reason, when there are surely others that could have been more productively described.

There was no reason for the mention of Turning Point other than to disrespect Hobbs and to advertise some sort of personal vendetta against Turning Point by the writer. Not only was the writer at fault, but the editor should have seen the disrespect present and taken steps to prevent such transparent and inappropriate material from being published. I am truly disgusted and will no longer be reading your magazine.

Sarah Coppola
Turning Point Gallery
Chapel Hill

The circumstances surrounding Ruffin Hobbs' death remain a mystery. The late Hobbs was a great artist and lifelong dramatic character. Whether playing the bagpipes in his kilt or sculpting in his studio, his personality was every bit as large as his 6-foot-4-inch frame in his most recent lifetime. Since that's exactly how it was described in all the local news media, I saw no reason not to mention his being found dead in the buff, and I am certain Hobbs was having a fantastic time immediately prior to his dramatic demise. In my opinion, Hobbs was the best sculptor at the gallery in question, and I look forward to seeing new great art at Turning Point Gallery and other venues in Chapel Hill in the near future.

Louis St. Lewis

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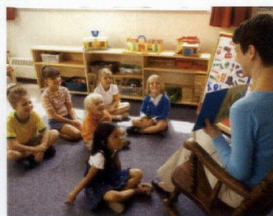
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SECRETS OF STATE

'Sexspionage' And Lady Spies Highlight 2009 Raleigh Spy Conference

The 6th Raleigh Spy Conference, presented by Bernie Reeves, editor and publisher of *Raleigh Metro Magazine* (www.metronc.com) is set for March 25-27 at the North Carolina Museum of History. This year, six



speakers discuss the role of lady spies and seduction in intelligence gathering since antiquity.

Kicking off the conference, British espionage writer and researcher Terry Crowley, author of *The Enemy Within* that covers

the history of espionage from antiquity to the modern era, will present an overview of the world's most famous women spies.

Former Member of Parliament and espionage expert Nigel West — author of the forthcoming *Historical Dictionary of Sex-*

spionage — will deliver the keynote address.

As an added attraction, Ron Olive, former Naval Criminal Investigative Service (NCIS) officer and author of the book *Capturing Jonathan Pollard*, will describe his role in the apprehension and arrest in 1986 of an American citizen who turned over more than 1 million pages of secret documents to Israel. Olive's talk includes the role of Jonathan Pollard's wife Anne — and the dedicated effort by the state of Israel to have him released.

Retired CIA operative Brian J. Kelley will present videotaped jailhouse interviews of convicted spies and their wives (the spouses of former FBI agents Earl Pitts and Richard Miller, along with the former wife of CIA officer Jim Nicholson); wives who were complicit in their husband's espionage (Barbara Walker, Anne Henderson Pollard and Rosario Ames); an interview with the former Soviet citizen who seduced FBI agent Richard Miller on behalf of the KGB; and videotapes of the wife and daughters of Felix Bloch, the American diplomat suspected of espionage activities for the USSR. Bloch, who lives in Chapel Hill, NC, was dismissed by the State

Department but has yet to be charged with espionage.

Former FBI special agent IC Smith will present the case of Katrina Leung, the Chinese spy known as "Parlor Maid," who was doubled, tripled and quadrupled by American and Chinese spy agencies.

And *Time* magazine foreign correspondent Jerrold Schecter and his wife, Leona, will deliver a session on Soviet women atomic spies in America, including Ethel Rosenberg and Elizabeth Zarubin; the story of Elizabeth Bentley, who exposed Soviet spy cells in the US; and Margarita Konenkova, Albert Einstein's lover.

For registration information, visit the conference Web site (www.raleighspyconference.com) or call Maury Jefferson at 919-831-0999. Discounts are available for students, teachers, veterans, members of the intelligence community and seniors. In recognition of the role of women in intelligence, ladies are half price.

The 6th Raleigh Spy Conference is presented in association with the Department of Political Science at NC State University, Andrew Taylor, chairman. **MM**

— Rick Smith



Portraits of Raleigh Photo Show

"Portraits of Raleigh: Images of a City and Her People" opens Friday, March 6, from 6-9 p.m. at the Raleigh City Museum on Fayetteville Street with live music by the Southern String Band and complimentary refreshments. Admission is free and open to the public.

Series One of two rotations of 22 photographs will be on display at the opening, followed by Series Two on June 5. The grand opening will include a digital projection of the 360 entries submitted. The winners, chosen by a jury, include Best in Show, Second Place, Third Place and the "Sir Walter Award" chosen by the audience and presented at each opening.

Metro Magazine will publish the winners in the April 2009 issue in a special section on Raleigh.

The Raleigh City Museum, located in the Historic Briggs Building at 220 Fayetteville St., is open Tuesday-Friday, 10 a.m.-4 p.m., and Saturday, 1-4 p.m. Admission to the Museum is free. Call 919-832-3775, ext. 11, or visit the Museum Web site at www.raleighcitymuseum.org for more information. **MM**

How The CIA Really Works

As pundits argue over abstract judgments on the value of the Central Intelligence Agency, the actual blocking and tackling of clandestine operations are generally ignored because they are, well, secret. However, as the age of declassification carries on, former intelligence case officers and paramilitary operatives are now free to tell their own stories — with certain restrictions imposed by the CIA, including place names.

These accounts are usually easy to comprehend A to Z chronologies carrying readers to the hot spots of the Cold War. For CIA officer Stuart Methven — as recounted in his new book *Laughter In The Shadows* — the arc of his career landed him in Bushido (Japan) while intrigue reigned after the American occupation; and on to Cham (Laos) in the late 1950s when this tiny country bordering Cambodia and Vietnam grew into a large international hot potato as Khrushchev's USSR was flexing its muscles in Berlin. In the highland regions, Methven organized the Montagnard Mountain Rangers, one of the

bravest and most loyal combat irregulars on the American side of the Vietnam conflict.

From Laos, Methven operated in Vietnam for four years before arriving in Samudra (Indonesia), a hot-spot of East-West tensions during the Cold War. Then it was on to Buwana (The Congo) as Head of Station where the syncretic native politics of Africa collided with Cold War turf-building with a vengeance. The brew of guerilla warfare and coup manqué included neighboring Angafula (Angola) where the Soviets deployed Cuban mercenaries, including the infamous Che Guevara.

This book, and the others like it written by intelligence officers in the field, will finally tell the tale when the arguments end over the value of the CIA. The Cold War was real; the Soviets were indeed the bad guys — and hey, we won didn't we? The guys and girls on the ground like Methven are the reason why.

Laughter In The Shadows, published by the Naval Institute Press www.nip.org, will be available for sale at the 6th Raleigh Spy

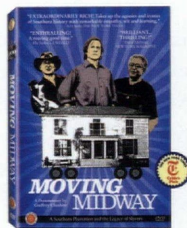
Conference, March 25-27 (www.raleighspy-conference.com). **MM**

— Bernie Reeves

Moving Midway DVD Now Available

The highly acclaimed, full-length documentary film *Moving Midway* is now available on DVD. Go to www.movingmidway.com to purchase your copy of the film the top critics from *The New York Times*, *New York Magazine*, *The Village Voice*, *Los Angeles Times*, *Chicago Tribune* — and Roger Ebert and Andrew Sarris — are calling one of the top documentaries released in 2008.

Moving Midway, written and directed by Raleigh-born, New York City film critic Godfrey Cheshire — and filmed by Jay Spain of Raleigh — presents the relocation of Cheshire's family's Midway Plantation to make way for development on Highway 64 east of Raleigh. But there is more than the actual move. Cheshire uncovers deep



emotions and the revelation that he has dozens of black cousins descended from the union of the plantation's owner with the slave cook in the late 1800s.

Cheshire presents a saga of the Old South in the context of the myth of Hollywood, adding depth and cultural dimensions to an unfolding drama that has captivated audiences across the US during the film's theatrical release.

Cheshire, who has joined *Metro Magazine* as film critic and essayist — in print and online at www.metronc.com — has created the most authentic portrayal of the South in the history of film. **MM**

Top Bands to Play for Good Cause

Great musicians will perform for a great cause Saturday, March 14, at Raleigh's Pour House. The Moderate, The Proclivities and Django Haskins — accomplished musicians with unique styles — have donated their talents to raise money for the The Preston Robert Tisch Brain Tumor Center at Duke University Medical Center, recognized worldwide for its innovative approach to

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Go to www.the-pour-house.com for concert details and to www.cancer.duke.edu/btc to learn more about the Tisch Center. You can access The Moderate at www.myspace.com/themoderate, The Proclivities at www.theproclivities.com and Django Haskins at www.djangohaskins.com. **MM**

Triangle Natives Make Jazz Waves

When Raleigh-native Austin Johnson looks out his window at The University of New Orleans, he takes in the wide, flat sea of Lake Pontchartrain and the levee that contains it. It's a peaceful view these days; the students even call it "the beach." But Johnson's not in the Big Easy for the view, nor to soak up the sun. He's there to soak up the jazz.

The 25-year-old jazz pianist, a Broughton High School graduate, is making a name for himself on the national jazz scene, together with two other young Triangle-raised musicians, Will Goble and David Potter, both originally from Durham and graduates of Durham School of the Arts.

Together they form the Will Goble Trio,

playing in venues all over the country, and, the night before an interview with *Metro*, in Gainesville, FL, with Jason Marsalis, the youngest of the famed Marsalis brothers.

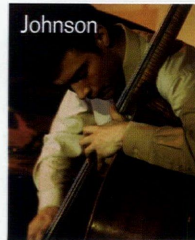
With Marsalis, they've released their first CD, *Music Update*.

The Trio's music is informed by the teachings of renowned jazz pianist Marcus Roberts — all three have studied with him at Florida State University at one point or another. Johnson, currently pursuing a master's degree in music, says the Trio's tunes — alternately haunting and lively — are "based in the jazz tradition but with modern rhythmic and harmonic elements."

All three young men share strong feelings about creating new music that has a basis in tradition. "I think it's very important," Johnson says, "And I think it's overlooked." Also high on their list is virtuosity, subtlety and control, traits shared by the jazz greats they most admire: John Coltrane, Thelonious Monk and the pianist Ahmad Jamal.

"We work on trying to separate ourselves

Johnson



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Restaurant
New Restaurant
Romantic Restaurant
Restaurant for take-out
Restaurant for power lunch
Restaurant for special occasions
Late Night Dining
Specialty Food Store
Breakfast
Coastal Restaurant
Outdoor Dining
Deli
Coffee House
Sports Bar
Place with best cocktail menu
Caterer
Chef
Wait Staff
French Cuisine
Italian Cuisine
Mexican Cuisine
Chinese Cuisine
Tapas/Small Plates
Sushi
Appetizers
Barbeque/Ribs
Hot Dog
Hamburger
French Fries
Pizza
Steaks
Seafood
Oysters
Dessert
Brunch
Smoothies
Eggs Benedict
Fried Chicken
Margarita
Martini
Bloody Mary
Cosmopolitan
Beer
Wine
NC Vineyard/Winery
Favorite Brand of:
Bottled Water
Beer
Vodka
Bourbon/Whiskey
Gin
Scotch
Rum

FASHION/WHERE TO SHOP

Mall
Shopping Center
Department Store
Gift Store
Men's Clothing Store
Men's Suits

Ties	Carpet	Public College
Men's Shoes	Oriental Rug	Party School
Women's Clothing Store	Home Security System	
Evening/Cocktail Wear		PEOPLE AND PLACES
Fur Coat	HEALTHCARE/WELLNESS	Regional TV Personality
Wedding Dress	Hospital	National TV Personality
Women's Casual Clothing	Emergency Room	Radio Personality
Designer Jeans	Birthing Center	Weather Personality
Women's Shoes	Cardiac Center	Traffic Personality
Handbag	Cancer Care Center	College Coach
Lingerie	Eyecare Center	Local Author
Maternity Clothing	Plastic Surgery Center	Local Artist
Bathing suit	Vein Center	Local Politician
Kid's Clothing	Veterinarian	Favorite Sports Team
Twins Clothing	Acupuncturist	Public Museum
Outdoor Clothing	Assisted Living Center	Historic Site
Consignement Shop	Health Club	Charity Event
Makeup Selection	Skin Care Products	Cultural Event
Designer Jewelry	Wellness Center	Dance Club
Estate Jewelry	Day Spa	Dance Studio
Wedding Rings	Hair Salon	Club to Hear Live Music
Pearls	Pilates Studio	Golf Course
Watch	Yoga Studio	Movie Theatre
Sunglasses	Best Salon for Spray Tan	Place to Hear Jazz
Perfume		Place to Hear Rock
Best Place to Buy:	PROFESSIONAL SERVICES	Sporting Event
Clothes for your Mother	Residential Real Estate Co.	Local Band
Clothes for your Daughter	Commercial Real Estate Co.	Local Musician
	Coastal Real Estate Co.	New Watering Hole
RETAIL	Bank	
Dry Cleaner	Bank for a loan	BUILT ENVIRONMENT
Tailor	Insurance Company	Theater Building
Drug Store	Mortgage Firm	Commercial Building
Pet Boutique	Brokerage Firm	Campus Building
Marina	Accounting Firm	Corporate Building
Book Store	Law firm for:	Outdoor Concert Venue
Wine Retailer	General	Local Skyscraper
Wedding Registry	Real Estate	Coolest New Condos
Bicycles	Divorce	New Residential Development
Shoe/Handbag Repair	Corporate	New Multi-Use Development
Linens	Criminal	
Golf Equipment	Taxes	TECH LIFE
Picture Framing	Best Car Wash	Internet Service Provider
Piano		Cell Phone Service
Stationery	RESORT/TRAVEL/HOTEL	
Children's Toys	Airline	MEDIA
Boat	Car Rental Firm	Fiction Book
	Limousine/Car Service	Non-fiction Book
HOME LIFE	City Hotel	Online News
Florist	Coastal Hotel	Online Weather
Garden Center/Nursery	Hotel for out-of-town guests	Online Sports
Home Media System	Hotel for meetings/Conventions	
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Coastal Development	NC Mountain Resort	Car Dealership
Contemporary Furniture	Golf Resort	Sports Utility Vehicle
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Beach House Furniture		Sedan
Beds	EDUCATION	Luxury Car
Kitchen Appliances	Daycare Center	Hybrid Car
Lamps	Private Lower School	Dealership for Service
Antiques	Private High School	
Art	Private College	

from other groups," Johnson says. "A lot of people hate jazz, and I don't blame them. There's nothing worse than bad jazz. It's loud, and all the tunes sound the same." If Johnson, Goble and Potter have their way, their new album might change a few minds.

Music Update is available at www.jasonmarsalis.com or www.louisianamusicfactory.com. Other music by the Will Goble Trio can be heard at www.myspace.com/willgoblemusic. **MM**

— Liza Roberts

Film Actress Evan Rachel Wood To Perform On TIP Stage

Noted film actress Evan Rachel Wood (*Thirteen*, *Across The Universe*, and *The Wrestler*) — daughter of Ira David Wood, longtime executive and artistic director of Raleigh's Theatre In The Park (TIP) — will return to her Raleigh roots for a special engagement in May 2009 as Juliet in Shakespeare's *Romeo and Juliet*. Evan will be joined on stage by her father as Capulet, opposite Lynda Clark as Lady Capulet.

Evan's brother, actor Ira David Wood IV, making his directorial debut with this pro-

duction, was last seen on stage as Malcolm in Shakespeare's *Macbeth* at TIP. He served as assistant director of his father's long-running regional hit *A Christmas Carol* this past December.



Evan Rachel Wood and Mickey Rourke play as Stephanie and Randy in *The Wrestler*.

Romeo and Juliet is a fundraising event benefiting Theatre In The Park's Annual Fund for Arts and Education. Tickets will go on sale in mid-March. For more information, visit www.theatreinthepark.com or call 919-831-6058. **MM**

NC Symphony Announces 2009-2010 Season

The 2009-2010 NC Symphony season presents noted guest artists and a repertoire ranging from works of the orchestral cannon to Broadway hits. The Symphony, offering performances in Raleigh at Meymandi Concert Hall and to audiences around the state, will present A Festival of Latin Musical; Play! A Video Game Symphony; and an extended Classical Concert Series.

Performances by guest conductors and artists are featured in the Friday Favorites and Pops series concerts, including the Red Clay Ramblers and Johnny Mathis during the Summerfest outdoor concert series. For additional information, call 919-733-2750 or visit www.ncsymphony.org.

The Cardinal Receives Certificate Of Need

The Cardinal at North Hills received approval from the North Carolina Department of Health and Human Services to construct a multi-level healthcare center offering assisted living, memory care and skilled nursing serv-
continued on page 63

"Red Rover, Red Rover..."

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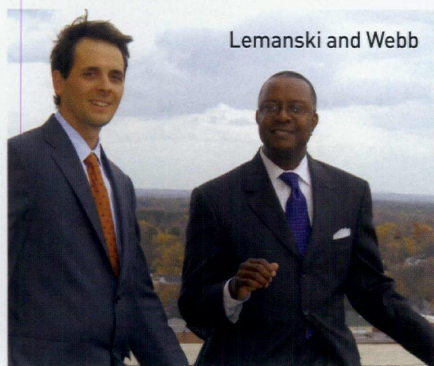
Come & Play

Cool Comes to the Bull City: Coalition and Consensus-Building Ignite Durham's Promising Future

by Jim Hughes

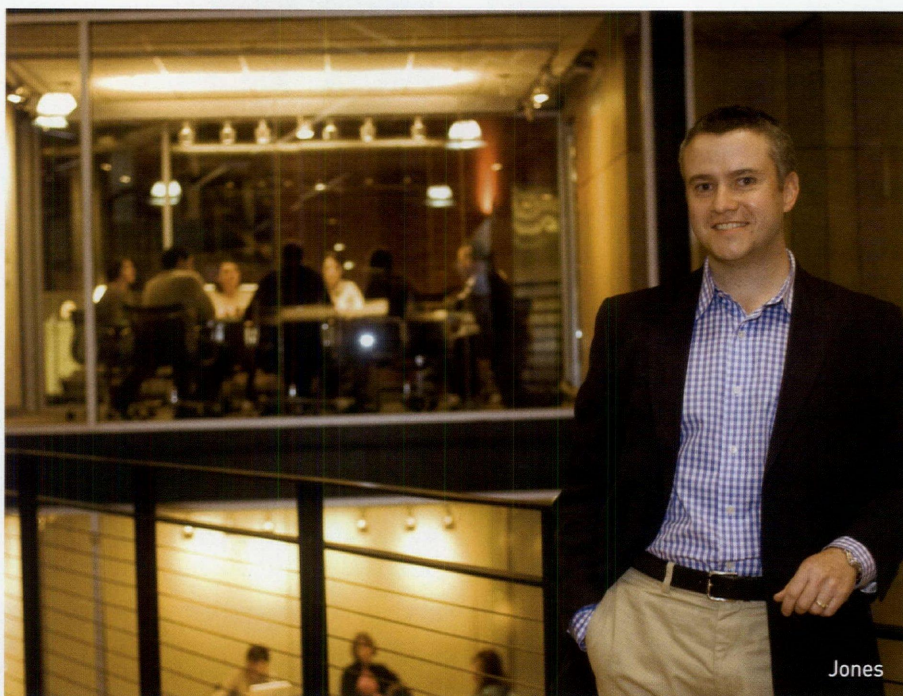
Metro asked me to revisit my hometown on the occasion of the magazine's 10th anniversary. Turns out, since I've been away, good things have been happening in the Bull City. A new-found spirit of energy, optimism and cooperation is taking hold, much of it emanating from the city's born-again downtown. If this keeps up, the region's erstwhile problem child could soon emerge as the place to be in the Triangle.

It's about time. On the surface, when the Triangle boom began in the late 1960s, it appeared Raleigh and Cary had left Durham in the dust. It was easy to see why. Durham has always been a city of multiple personalities in perpetual conflict with each other: Blacks and whites, business and labor, white collar and white trash, Marxists, misfits and academic crackpots. Lord, what a stew. And beneath a thin layer of Southern civility ran a seam of class conflict and racial tension that would occasionally bubble over and explode like a high school chemistry experiment. For years the city was basically ungovernable. While Raleigh and Cary grew and prospered, Durham fell into a deep and paralyzing funk.



Lemanski and Webb

Today, things are changing. Quietly, and with little fanfare, Durham has been gaining on its more celebrated neighbors. In some respects, it's sailed right past them. Restaurants? Magnolia Grill, Nana's and Revolution, the slick new hot spot down on Main Street, are considered tops in the Triangle. Sports?



Jones

Durham has the Bulls, a slick retro ballpark and Coach K. Health care? Duke University Medical Center is famous worldwide. The arts? Durham has the American Dance Festival, a brand new Performing Arts Center, the Carolina Theatre and Royall Center for the Arts, and a growing arts community in the renovated Golden Belt complex — as hip as anything between Alexandria and Atlanta.

Durham has even made strides in correcting what was once its most glaring weakness. Its crime rate is dropping, and a tough new police chief has the credentials and support to make the city even safer. And who would have predicted that Raleigh would shoot past Durham in homicides in each of the last two years?

Another of the city's strengths has received scant notice in the media. If Barack Obama's election truly does signal the dawn of the post-racial era, Durham is way ahead of the game. It is the only city in the state where no race holds a majority — whites and blacks make up roughly 45 percent apiece, Hispanics and

Asians the rest. More than any other North Carolina city, Durham has had to learn the art of compromise and coalition-building, grudgingly at first, more willingly as the process has begun to pay dividends.

"When you look at Durham's history, we've always done better when we work together," said Carl Webb, a homegrown black business leader and partner in Greenfire Development, the force behind a \$300 million downtown vision featuring more than 1 million square feet of office, retail, residential and a boutique hotel. "As the next generation takes the reins, we have to be more focused on progress than issues of race. We want to rebuild a center of commerce where everyone can come to do business and realize a solid return on their investment."

Ascension Day

Durham rose and fell on a plume of smoke. After World War II, two-thirds of Americans smoked cigarettes and Durham was happy to feed their habit. The sprawling

factories Buck Duke built ran day and night and employed thousands of well-paid workers. The pungent smell of tobacco filled downtown streets. It was the smell of money beyond imagining. I heard it said Duke was making a million dollars a day in 1905, right before Teddy Roosevelt busted the American Tobacco Company into five easy pieces.

In 1964, the Surgeon General said cigarettes were killing Americans. It was the death knell of cigarette manufacturing in Durham. Thirty years later, the last smoke rolled off the line at the old Liggett & Myers factory, but downtown Durham had been on life support a good while before that.

We can set with absolute precision the day downtown Durham hit rock bottom. And we can identify with certainty the man most responsible for bringing it back to life. The date: March 13, 1990. The man: James F. Goodman, president of Capitol Broadcasting, based in, of all places, Raleigh.

It was on that date that an \$11.8 million bond issue to build a new baseball stadium and parking deck for the Durham Bulls baseball team went down in flames. The new ballpark was to be the centerpiece of an ambitious development package that included a \$200 million renovation of the abandoned American Tobacco complex and construction of an eight-story Class A office building next door.

Three years earlier, Durham-native Thom Mount produced the hit film *Bull Durham*, bringing the city worldwide fame and sparking a modest recovery in downtown real estate. The failure of the bond issue stopped the comeback in its tracks. This was the last straw for Bulls owner Miles Wolff. In a fit of pique he sold the team to Goodman, who announced plans to move it to a new ballpark he planned to build near Research Triangle Park.

Government leaders responded quickly with a plan to bypass voters and build the ballpark with revenue bonds. There was great public outcry, but it turned out to be exactly the right call. Goodman was persuaded to scrap his park in the Park plan and keep the team in downtown Durham. The new ballpark — modeled after Baltimore's Camden Yards — came online in 1995 and was expanded to 10,000 seats for the 1998 season, allowing the Bulls to move up to the



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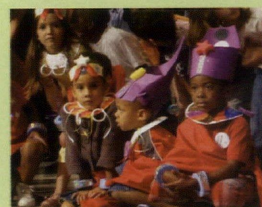
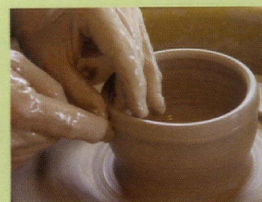
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Kalkhoff

Triple-A International League. Now sold on Durham's potential, Goodman took over the American Tobacco project and with his typical full-bore, damn-the-torpedoes style steered it to completion in 2000. His success there ignited the boom that continues to this day.

"Jim Goodman was the catalyst for the positive things that have happened in the last 15 years," said Bill Kalkhoff, president of Downtown Durham Inc. since its founding in 1993 and who has played a big role in the downtown recrudescence. "It couldn't have happened without him. After American Tobacco opened in 2000, it set off a real estate buying frenzy like we'd never seen. All of a sudden there were developers from all over coming in here and snapping up everything they could get there hands on."

Goodman landed several key tenants to anchor the American Tobacco project, including Duke University, GlaxoSmithKline and one of his own television stations WRAZ. But the pivotal deal was the signing of McKinney, one of the country's top advertising agencies and a long-term fixture in downtown Raleigh.

"Getting McKinney out of Raleigh changed the whole perception of downtown Durham," Kalkhoff said. "It got the attention of the commercial real estate community. It was the proof we needed to show downtown

Durham had arrived, that we could compete on equal terms with everybody else."

McKinney president Jeff Jones says the agency has been thrilled with the move and actively recommends Durham to others, frequently giving tours of their space to anyone thinking about following in their footsteps.

"There were some who questioned our decision, but that was over four years ago, and it's worked out very well for us," Jones said. "Look, we have to compete for the best talent against other great shops across the country, and Durham can sometimes be a tough sale versus big cities or other creative centers like Austin and Portland.

"But there is so much happening in Durham in terms of culture, music, restaurants, arts — between American Tobacco and the overall downtown revitalization — and with the growing opportunities for urban living, we are super excited about the future of this city," Jones said.

Since McKinney's arrival, downtown Durham has taken off faster than even its biggest boosters could have predicted. In 2000, Kalkhoff prepared a 20-year development plan. The goals he set then have already been achieved. "In the one square mile that we identify as

downtown Durham, over 3 million square feet of space has been renovated and occupied," he said. "We started with 3500 people working downtown, and today we have over 14,000. We've gone from 100 occupied residential units to over 1000. We've come a long way, but we're not anywhere near done. We've got a lot more left to do."

Right Man At The Right Time

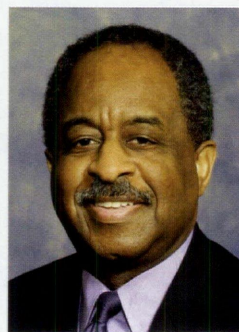
If anyone knows just how far Durham has come, it's Bill Bell. He's served as the city's mayor for the last eight years and as a Durham County Commissioner for nearly 20 years before that. By all accounts, he's been a good leader, presiding over the city with a quiet, steady hand. He will be remembered as a principal architect of the strategy of public/private partnerships that have produced inarguable success in downtown and across the city.

One cold winter morning I visited him at his City Hall office, and we talked for nearly an hour about where Durham has been and where he'd like to lead it. Toward the end of the interview I asked him a couple of old-school journalism questions to flesh out this article. Where he was from, where he went to school, that sort of thing. Here's what he told me:

He came to Durham in 1968 to work for IBM in the Park. He had a degree in electrical engineering from Winston-Salem State University. He and his wife had gone house-hunting and were just about sold on the Parkwood neighborhood near RTP. Their would-be neighbors weren't receptive to the idea. They held meetings to discuss what to do if this young black couple moved in next door. Eventually he and his wife decided it wasn't worth the hassle and found another place to live. He built a career, raised a family and got into public service.

I kept thinking about this story the whole time I was writing this article. And finally I thought, hell, if we could get

past all that monumental stupidity and baseless hate, a little thing like steering Durham to its promising future in these difficult economic times should be no sweat. **MM**



Bell

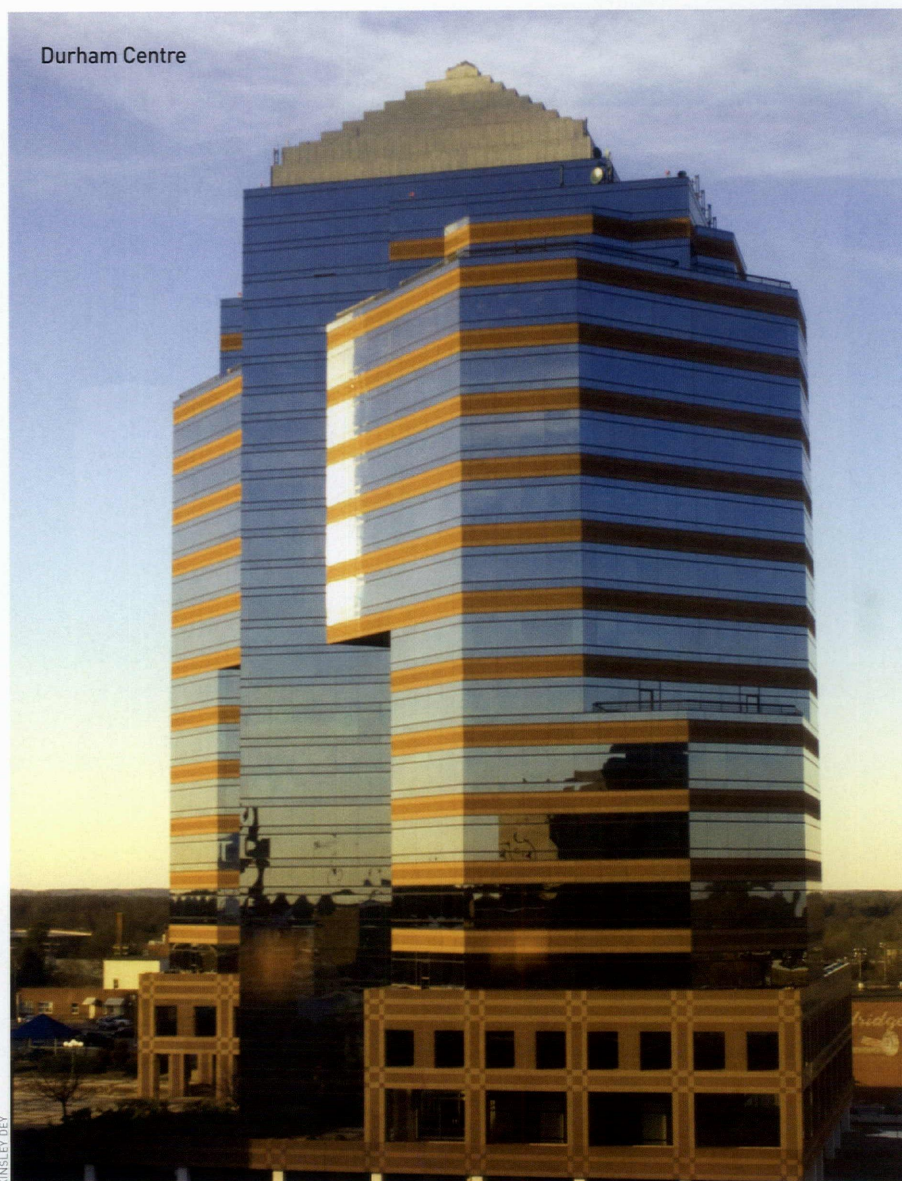
Architecture and the Arts Herald Durham's Future

by Diane Lea

In the first decade of the 21st century, Durham — the state's fourth largest city — is redefining itself once more. Situated in North Carolina's Piedmont Crescent on the edge of the Old Belt bright leaf tobacco zone, Durham is perhaps our most diverse city. It is a city shaped by the forces of tobacco, textiles, big business, great philanthropy, advanced education, technology and medicine, and now a resurgence of all aspects of the arts.

The city's story began in 1854 (only slightly more than 150 years ago), with the arrival of the North Carolina Railroad at a depot called variously Durhamville Station, Durham's Station and finally Durham. Named for Dr. Bartlett Snipes Durham, whose offer of a four-acre parcel for a depot was accepted by the railroad company, Durham Station was located at the southeast corner of present day Corcoran and Peabody streets in a portion of eastern Orange County that would become part of Durham County in 1881. In 1856, Dr. Durham sold his property to the Rev. John A. McMannen and his son Dr. Charles T. McMannen — who are said to have greatly improved the railroad hotel only to sell the depot and the hotel to RF Morris in 1856. Morris constructed a new hotel facing Corcoran Street and opened a small factory for the manufacture of smoking tobacco, which was later purchased by JR Green, a Person County farmer. And as they say, the rest is history.

In April 1865, the Union Gen. William T. Sherman got off the train in Durham with a coded telegram in his pocket reporting the assassination of President Abraham Lincoln. As recounted by John Baxton Flowers III and Marguerite Schumann in *Bull Durham and Beyond: A Touring Guide to City and County*, Sherman left his men to camp near the depot where the Confederate soldiers were quartered and rode to meet Confederate Gen. Joseph E. Johnston. The two negotiated the military treaty that ended the



Civil War in the Carolinas, Georgia and Florida at a modest farmhouse owned by the Bennett family, today a reconstructed historic site. While the generals negotiated, their troops enjoyed the fine bright leaf tobacco they had looted from the conveniently nearby tobacco factory. After the soldiers of both the Blue and the Gray returned to their homes in different parts of the coun-

try, they continued to write the station master asking for more of "that good Durham tobacco," later patented as Bull Durham Plug Tobacco. Soon a major new industry was thriving in Durham.

Uncovering Past Riches

Muirhead Plaza (also known as Five Points), situated near the intersection of Main

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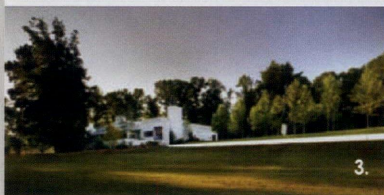


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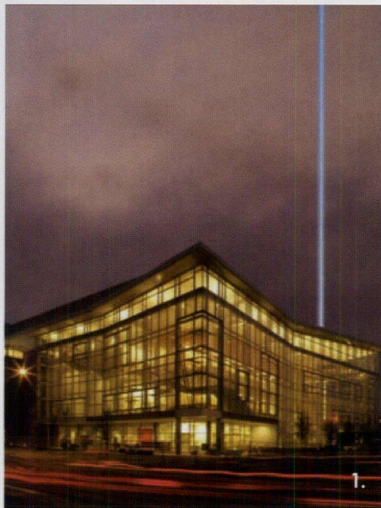
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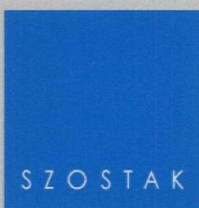
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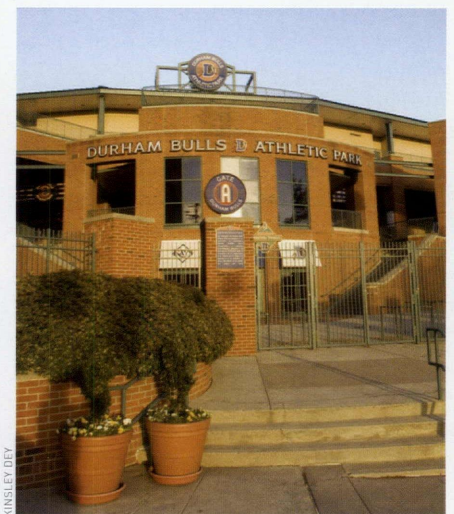
The Durham Performing Arts Center (1)
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Architecture
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and Chapel Hill streets, features a magnificent bronze sculpture of a bull in recognition of the famous advertising logo adopted by Green and the man who became his partner shortly before his death, William T. Blackwell. Blackwell patented the Bull Durham logo and became the arch rival of another tobacco manufacturer, the Duke family, headed by Civil War veteran Washington Duke. The Dukes' fame and fortune, based on tobacco and later on electric power, would become the philanthropic bedrock upon which Duke University and many other Durham institutions and agencies were founded. The vigorous, muscular bull with nostrils flaring, remains one of the most enduring emblems of the city of Durham, which until the late



Durham Bulls Athletic Park

20th century remained The City of Tobacco. In the late 1980s, as the once great tobacco companies were folding their tents and letting go thousands of workers, Durham gradually replaced the Bull's moniker with The City of Medicine, giving a nod to the vast medical center that developed as part of Duke University, the school so carefully nurtured by Washington Duke's son James Buchanan Duke.

With such colorful beginnings, it is appropriate that among Durham's impressive architecture is the city's premier collection of tobacco manufacturing buildings, the most significant in North Carolina. Interestingly enough, the renovation and adaptive reuse of these buildings, much of which has been carried on by Durham-based adaptive reuse architect Eddie Belk, AIA, has led the way to the architectural and economic renaissance of

downtown Durham. In 1981, the adaptation of the Watts and Yuille Warehouses, built between 1900 and 1904 by the American Tobacco Company for storing, aging and fermenting tobacco for cigarette manufacture, was completed by the SEHED Development Corporation with Eddie Belk as project architect. Located at the corner of West Main and Gregson streets, the Brightleaf Square complex incorporates retail, dining, art galleries and office space. The two Italianate-style warehouse structures parallel each other to form an interior courtyard suitable for various events and activities. Brightleaf Square courtyard was recently remodeled by the firm of Roughton Nickelson De Luca, Architects to provide easier visual and pedestrian access to the shops and restaurants.

More recently, Durham-based Scientific Properties with Belk Architects has transformed the immense castle-like complex of the Golden Belt Manufacturing Company (1900-1930), located on Morning Glory Street, into an arts centered adaptive reuse, which accommodates artists' work-live lofts, studios, art galleries, offices and restaurants. A music component is being added to the rear courtyard.

An early tenant of Brightleaf Square, Durham's enduring retail establishment Morgan Imports, created in 1969 by Durham native Richard Morgan, is now ensconced in the old Durham Laundry building, built in 1926 and located across Gregson Street from Brightleaf. In 1991, Morgan and his wife Jacqueline, strong supporters of historic preservation, acquired the building, renovated it — again with Belk Architecture — and eventually moved their eclectic contemporary and Asian-themed retail establishment. The Morgans and Belk Architecture have continued the renovation of nearby buildings, including the former Dillon Supply Company next door. The mixed-use complex known as Peabody Square features retail and restaurants.

American Tobacco Centerpiece Of Revival

The centerpiece of downtown Durham's tobacco warehouse district is the American Tobacco Campus, described by Catherine Bishir and Michael Southern in *A Guide to the Historic Architecture of Piedmont North Carolina* as a landmark in industrial history. The renovation and adaptive reuse of the



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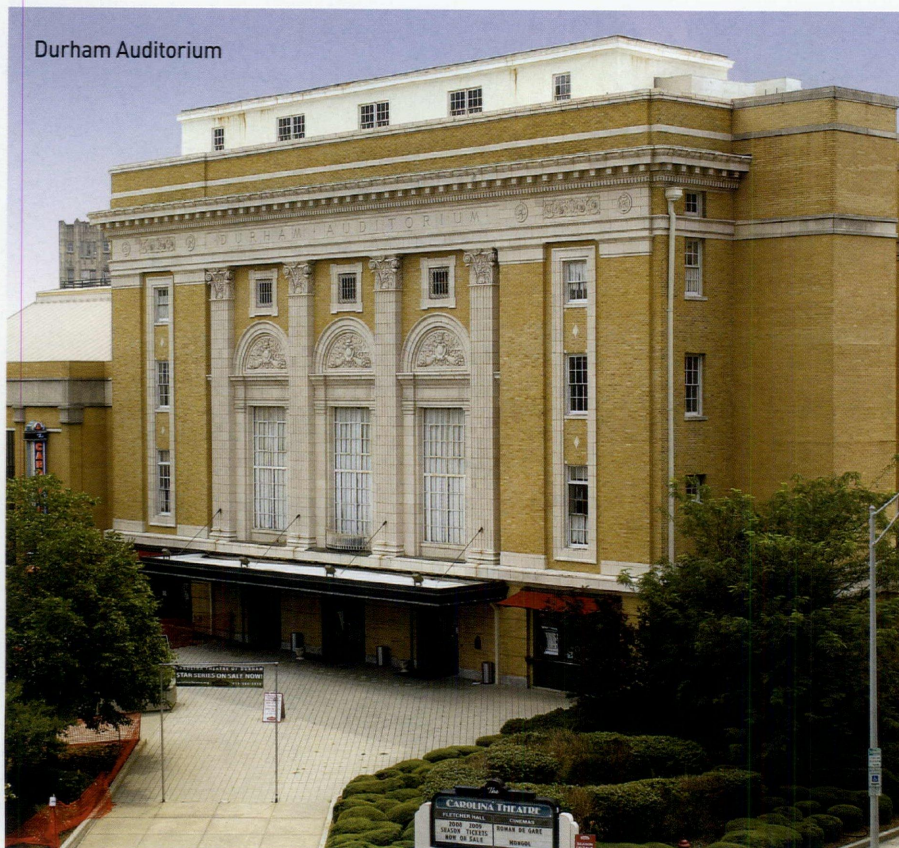


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Durham Auditorium



1 million-square-foot complex was undertaken by Jim Goodmon, president and CEO of Capitol Broadcasting Company. Goodmon, a baseball fan, had earlier purchased the Durham Bulls baseball team as part of a strategy to create a Triangle Central Park near the airport. However, when Durham stepped up to the plate to build the new \$16 million Durham Bulls Ball Park, Goodmon moved in 1999 to take on the restoration of the deteriorating American Tobacco Company buildings adjacent to the Park. Goodmon engaged Belk and Belk Architecture to transform the historic complex. Described by Bishir, the campus is an extensive collection of functionalism, exuberant brickwork and medieval inspired historicism.

The best part is that the earliest and most venerable tobacco building in Durham is part of the restored complex. The Bull Durham Tobacco Factory, built in 1874 for Green's partner Blackwell, is a four-story, Italianate-style building, which represents the earliest era of tobacco manufacturing architecture. A residential component of the American Tobacco Campus is being developed around the old Bull Durham Factory. Art and sculp-

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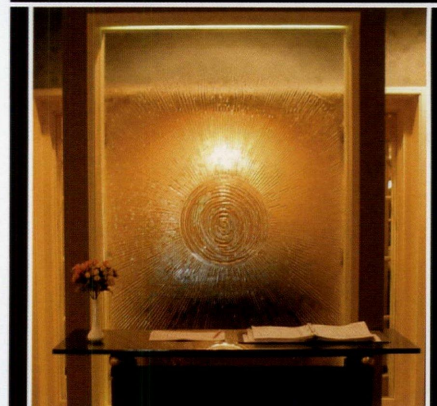


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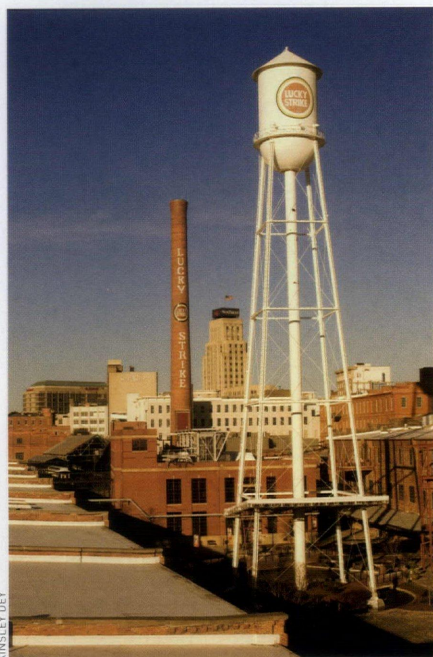
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ture are displayed everywhere inside and outside in the American Tobacco Campus, some of it from Goodmon's own extensive collection. There are plans to host regular art tours.

The American Tobacco Campus is billed as downtown Durham's Entertainment District and is the venue for a variety of musical events, concerts, live performances, receptions and other programs often held outdoors on the complex's centrally located amphitheatre beneath the iconic Lucky Strike Water Tower. It is a perfect companion piece to the new 2800-seat Durham Performing Arts Center (DPAC), located across Blackwell Street from the American Tobacco Campus and connected to it by a pedestrian plaza featuring a 30-foot public sculpture by world-renowned



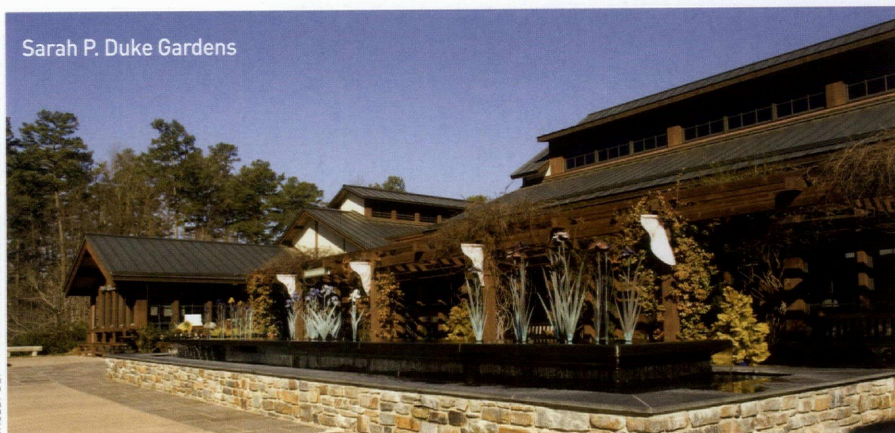
American Tobacco Campus

Spanish artist Jaume Plensa. Named "The Bridge to the Sky," the light sculpture sends shafts of light 10,000 feet into the air, illuminating the evening sky and playing off the glittering curtain-walled DPAC.

Performing Arts Center Signals New Era

DPAC was designed by Phil Szostak, FAIA, (Szostak achieved the distinction of becoming a Fellow of the American Institute of Architects in 2008) in cooperation with the city of Durham and with extensive public comment from arts organizations and other Durham stakeholders. Szostak is co-developer with Texas-based Garfield and Traub, the con-

Sarah P. Duke Gardens



tractor was Skanska, and theater design consultation was by Chapel Hill's William Ivey Long. DPAC is considered a model of cost-effective design and technical efficiency, especially when compared to much larger and more expensive facilities such as the \$145 million Cobb Energy Performing Arts Center, which recently opened in Atlanta. "We've built probably the most efficient theater in the country," says Szostak. "We had to be ruthless about what we could and couldn't have."

DPAC is designed to host the classic trav-

eling roadshow companies that have historically been audience favorites in Raleigh's Memorial Auditorium. Roadshows bring their own technical equipment so it is the stage and technical support that the local performing arts center must provide. Szostak is particularly proud of the center's interesting horseshoe-shaped seating hall and the resilient stage floor. "A springy floor is a must for the American Dance Festival companies, which will appear here every summer," he explains.

DPAC's angled rising interior staircases appear sculptural when viewed from outside,



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and the building's interior benefits from the sensitive blending of fine matched wood finishes, steel structural elements, glass panels, ceramic tile accents and lush fabrics. The subtle play of materials and textures inspired some visitors to describe DPAC as an elegant Japanese tea house. For Durham's cultural audiences and arts supporters, DPAC will provide a red-carpeted Donor Room with elegantly frosted glass walls and stylish lobbies that can be set for dining.

In close proximity to DPAC, at 303 S. Roxboro St., stands another turn-of-the-century tobacco building, the Venable Tobacco Company Warehouse, called by Bishir and Southern, "the only intact example of the many independent warehouses of the late 19th and early 20th centuries." The firm purchased tobacco in local sales houses, re-dried it and shipped around the world. The Venable (another Scientific Properties/Belk Architecture adaptive reuse) recently became part of the arts buzz in Durham as the new home of Somerhill Gallery. After almost 30 years in

Chapel Hill, owner Joe Rowand moved Somerhill to Durham to take advantage of Durham's burgeoning arts scene and to pursue his interest in using traditional buildings in modern ways. Rowand touts fellow newcomers such as The Art Institute of Raleigh-Durham, which has begun classes in a downtown Durham storefront. "There are more than 100 arts organizations in Durham," says Rowand, who praises a new book on Durham's arts, *Brighter Leaves: Celebrating the Arts in Durham, North Carolina*. Published in 2008 by the Historic Preservation Society of Durham, the work by six local authors chronicles the history of Durham's arts community.

Of particular note architecturally are the Carolina Theatre and the Durham Arts Council, two veterans of Durham's early efforts to preserve and adapt historic buildings to arts-related venues. The 1926 Beaux Arts-style Durham Auditorium, at 309 W. Morgan St., has, like the city of Durham, redefined itself many times since its first incar-

Durham Performing Arts Center



KINSLEY DEY

nation in the 1920s as the city's auditorium. Designed by the prestigious Washington firm of Milburn and Heister, the Durham Auditorium was a venue for vaudeville acts and live theater. Converted some 10 years later to a movie palace, its glorious Corinthian pilasters and entablature of floral decoration matched the glamour that the decade of the 1930s brought to the silver screen. It was successfully renovated and expanded throughout the later part of the 20th century and now, as the Carolina Theatre, offers live performances in Fletcher Hall and art and independent films in two adjacent cinemas.



Nasher Museum of Art

Close by the Carolina Theatre is the (former) City Hall, now the Durham Arts Council at 120 Morris St. Remodeled by Milburn and Heister in a neoclassical style compatible with the Carolina Theatre, the building was adapted as the Durham Arts Council when a new City Hall was built in the 1970s. The Durham Arts Council is truly the heart of the Durham Arts Community. As a nonprofit organization, it supports the arts through classes, exhibits, festivals and grants. The building, which has been tastefully adapted to its new use throughout the past three decades, features classrooms, studio and rehearsal spaces, two theaters, and three galleries, including the CCB Gallery managed by the Durham Art Guild.

As Durham expands its persona to emphasize its role as the arts center of the Triangle, it is important to appreciate the city's architecturally interesting array of fine buildings that now serve as venues for the arts. From the Italianate towers of Brightleaf Square to the glittering glass walls of the new Durham Performing Arts Center to the Beaux Arts display of the Carolina Theatre, and the restrained neoclassicism of the Durham Arts Council, Durham's architecture continues as one of the city's greatest assets. **MM**

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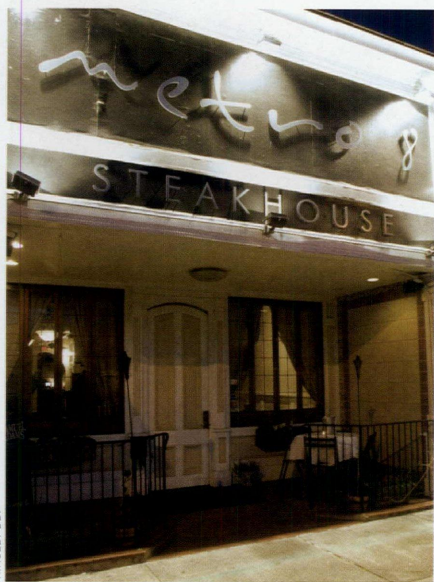
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Durham: America's Foodiest Town

by Morton Neal

By the time you read this, Tony Bourdain, author of *Kitchen Confidential: Adventures in the Culinary Underbelly* and star of Travel Channel's hit show, *No Reservations*, will have already appeared at his sold-out event at the Durham Performing Arts Center (DPAC). Television's "bad boy" chef came to town five years ago to promote his *Les Halles Cookbook* on a local radio show. After the interview, Bourdain admitted to the show's hosts — Fred Benton and me — that he had never heard of Durham before his arrival, nor did he have a clue where to eat in the area.

This time around, Bourdain will find the Bull City a very different place, not only visually, but also gastronomically. Linked with neighboring Chapel Hill, Durham is "America's foodiest small town," according to Andrew Knowlton in his October 2008 *Bon Appétit* article.



Metro 8

Durham is hardly a small town, evolving into a city right before our eyes. New restaurants in the ambitiously revamped City Center are thriving, filled with a critical mass of hungry customers from nearby tobacco warehouse condos, Bulls games and Durham Performing Arts Center events.



Magnolia Grill

Joining Rue Cler, Piedmont and Toast in downtown is Revolution, just opened in January. Two blocks from DPAC, the sleek and sexy looking restaurant is perfectly situated for concert traffic. Chef/Owner Jim Anile, well known from his years at Il Palio, has shifted gears from Northern Italian cuisine to "global contemporary" in his own place but hasn't entirely abandoned his roots. One bite of house-made pappardelle, simply adorned with shaved black truffles, proved to me that Anile still has a special touch with the purest Umbrian dishes.

Anile's restaurant is more a revelation than a revolution. Its crowded interior foreshadows a revitalized urban neighborhood, just as Durham developers and planners envisioned years ago.

The culinary transformation of downtown Durham can be traced to the renovation of the old American Tobacco Warehouse in 1981. Brightleaf Square's visionary owners, Clay Hamner and Terry Sanford Jr., pulled in an anchor restaurant, Taverna Nikos (still there after more than 20 years), and the legendary gourmet market Fowler's Food Store.

Fowler's and other eateries have come and gone over the years, but the location still lures food lovers who can enjoy diverse

restaurants such as Piazza Italia, Chamas Churrascaria, Amelia's Café, El Rodeo, and Mount Fuji. In the vicinity are other food lovers' favorites, including Pop's, Parker and Otis, Alivia's, the Federal and the enduring Anotherthyme.

On the other side of Duke's East Campus, Ninth Street has always attracted students to its pizza joints and sandwich shops, but the inimitable George Bakatsias converted the neighborhood to a foodie magnet with his ambitious George's Gourmet Garage. Bakatsias, also responsible for the extravagant Mediterranean venue Parizade, opened Vin Rouge across the street from the Garage, and the bistro quickly became a favorite haunt of Triangle Francophiles. Other anchor restaurants — Metro 8, Blue Corn and Tim Lyons' excellent blu seafood and bar — attract their share of food lovers to the block.

Down the street and beyond the fray of Ninth Street's bustling center is Magnolia Grill, undoubtedly Durham's most famous restaurant.

Magnolia Grill established Durham as a food destination immediately after opening in 1988. Owners Ben and Karen Barker were well-known for their brilliant cooking at La Residence and Ferrington House

before tackling their own place. Over the years, the two talented chefs have each won a James Beard Award (Ben for best Southern chef, Karen for best American pastry chef), written two successful cookbooks and mentored many of the Triangle's finest professional cooks. Magnolia has been consistently cited by *Gourmet* magazine as one of the top 50 restaurants in the country.

One of the Barkers' protégés, Scott Howell, moved on from Magnolia to open Nana's, a perennial favorite with Triangle gourmets. The expansive Howell opened the Q Shack next door, then last year added Rockwood Filling Station (pizzas and light fare) to his culinary enclave on University Drive.

As the reputation of Durham's culinary scene grew over the years, chefs from outside the area arrived to open their own restaurants. Martha Stewart's personal chef, Sara Foster, re-invented the coffee house with Foster's Market; Shane Ingram brought his creative expertise to Four Square from The Inn at Little Washington. Blu seafood and bar's Chef/Owner Tim Lyons emigrated from Louie's Backyard in Key West.

Hometown girl Amy Tornquist apprenticed at Chapel Hill's Crook's Corner and later in French kitchens before returning to Durham to establish Sage and Swift Catering. Last year she opened her dream Southern contemporary restaurant, Watts Grocery, a block from where she grew up and now lives.

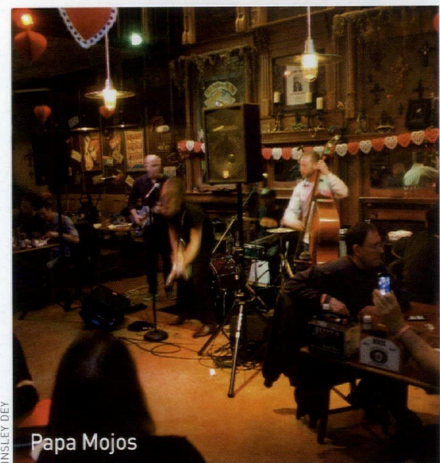
A new generation of locally trained restaurateurs has produced some of the town's most interesting eateries. Piedmont's chef/owners, Drew Brown and Andy Magowan have accumulated experience from Pop's, the Fairview, and the Federal (with a detour to the Italian Piedmont and Thomas Keller's Las Vegas Bouchon); Rue Cler and Pop's owners, Chris Stinnett and John Vandergrift, worked with Howell at Nana's.

Though all the new downtown restaurants, as well as most of the better restaurants in Durham, are committed to using local produce, a restaurant will open this summer that should truly be a revolution. Partners Richard Holcomb, Sarig Agasi (from Zely & Ritz in Raleigh), and Durham farmer Jamie DeMent are renovating the old fire station building downtown for



an almost exclusively farm-to-table experiment, Eno Restaurant & Market. The menu will offer classic Southern dishes using Holcomb's Coon Rock Farm's heirloom vegetables, chickens and even honey. The kitchen promises house-cured bacon, whole hog terrines, pâtés and sausages from its own pigs. "The whole animal will be used ... everything but the oink," says DeMent.

Eno is just the kind of place Bourdain will love to check out on *No Reservations*. Whether he chooses to dine at upscale Magnolia, or to get down with locals at the legendary Bullock's Barbecue, Bourdain is sure to be pleasantly surprised in Durham. The ravenous television host always manages to find a fascinating kitchen story wherever he lands, though in a recent mellow phase, he seems to have abandoned the "underbelly" of restaurant life.



The underbelly of "America's foodiest town" is another story, one I was a part of, and sometimes still tempted to write about. But then I might be run out of town, and wherever I landed, the food couldn't possibly be as good. **MM**



Southern Style™

Fashion and Design in the Modern South

Practical and Whimsical Design Sets Tone For Spring Fashion

By Molly Fulghum Heintz

"Design Loves a Depression," a recent *New York Times* article by Michael Cannell, argued the current economy was good for the state of design, forcing designers from all fields to come back down to earth and focus on what they do best — problem solving — rather than generating overpriced froufrou. In many cases over the last few years, Cannell wrote, "form followed frivolity." The article ignited a sharp debate within the design community about the role of design and retail. What is the place of cre-

romper-style shorts, the one-piece jumpsuit is a sassy but simple insta-outfit. Already popular in women's fashion of the '70s and '80s, the jumpsuit has a long history as a convenient onesie for adults, sported by everyone from astronauts to factory workers. Check out the new luxe versions from Yves Saint Laurent, Thakoon and Helmut Lang. The shirtdress is another comfortable and no-nonsense style making a comeback this spring. Usually a button-up with a self-belt, the shirtdress is an excellent option for the office. Burberry's ruffled shirtdress in "high-tech" taffeta is feminine but also business-like.

Accessories, on the other hand, are completely unruly, especially in the shoe department. Convinced that consumers need a reason (i.e., excuse) to shop, and knowing that falling in love causes logic to fly out the window, designers have created spring selections that are meant to be pure objects of desire versus sensible purchases. Among the most extreme examples: Calvin Klein's super-architectural pumps with a metal mesh-wrapped heel; Dries Van Noten's arts-and-crafts ankle wrap sandal; Giambattista Valli's lace stiletto upgraded to a platform in an elegant but minimal way; Lanvin's sequin- and jewel-encrusted pump fit for royalty; the seemingly Mardi Gras-inspired Louis Vuitton open-toed bootie; and Christian Dior's platform sandals with a heel carved in the shape of a small Masai fertility goddess (Sigmund Freud would have a field day



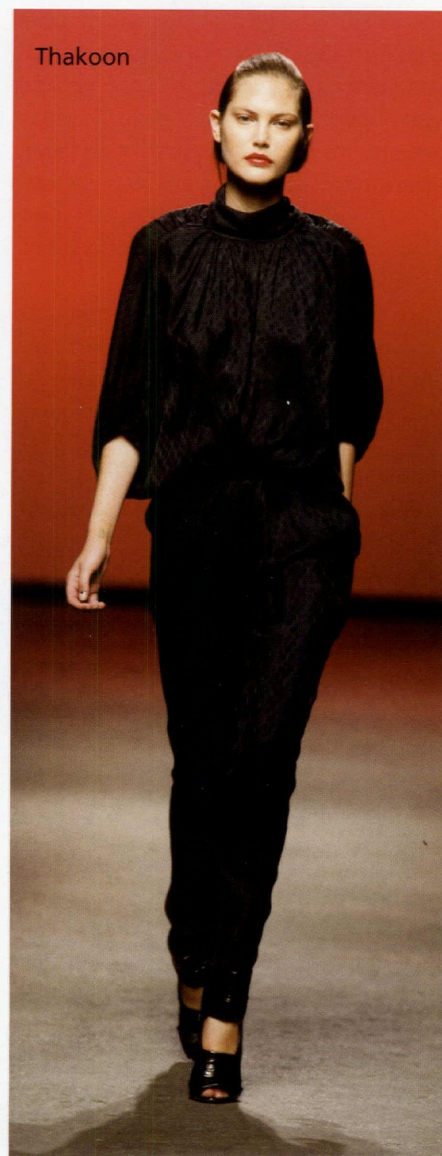
Dior

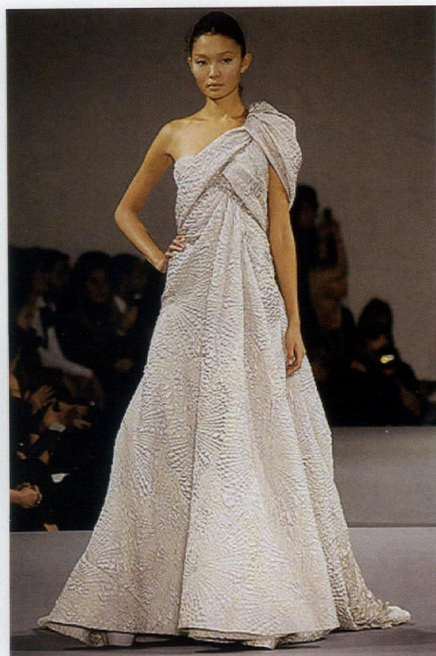


Valli

activity and whimsy in tough times? A certain sense of gravitas seems appropriate but not at the cost of imagination.

In the fashion world, spring's lineup has an ambiguous vibe that vacillates between the practical and the fanciful. An example of the former: jumpsuits. What could be more utilitarian? With full-length pants or



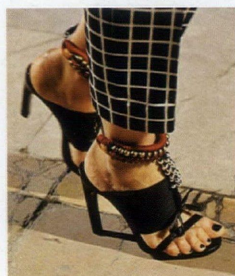


Saab

with that one). Last summer's must-have, the gladiator sandal, is also back in fine form.

SHOW SOME SHOULDER

While retailers work to attract cost-conscious shoppers this spring, it is fashion houses who are giving customers the cold shoulder — literally. Not since the days of togas, chariot racing and gladiator sandals worn by actual gladiators has the deltoid



Dries Van Noten

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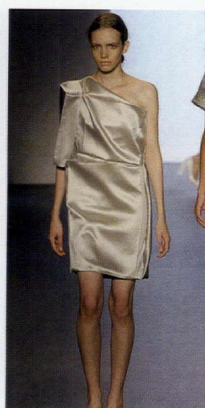
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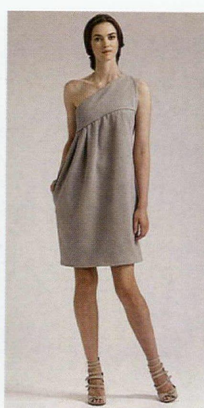
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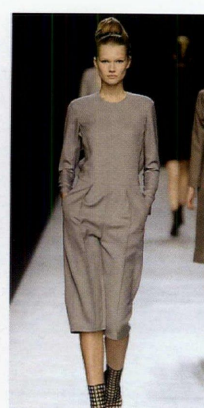
Burberry



Klein



Chloé



Yves Saint Laurent

shoulder is reserved for evening, but this season the style is strong for daytime as well. Check out Chloé's jersey "day dress," Michael Kors' versatile draped one-shoulder column, as well as Calvin Klein's boxy silk one-shoulder mini — and the full-length goddess-worthy satin and chiffon creations from Elie Saab, Hermès and Stephen Burrows for evening.

CONSIGNMENTS ONLINE

The consignment shop is one type of

retailer receiving a boost from the current state of affairs. Covetshop.com, a smart new online site scheduled to launch in April, brings the consignment business to the Web. Covetshop specializes in high-end women's designer clothing, handbags, shoes, with authenticity guaranteed. Sellers can recoup some of the expense of a pricey purchase and buyers can find steals on designer pieces — it's a win-win situation, equal parts practical and fanciful. ▣

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Burrows

Fashion News

Through March, **Main and Taylor** customers can exchange three pairs of any designer jeans with those of other customers or receive \$20 Main and Taylor Bucks for a Designer Denim Exchange. Any jeans left over will be donated to the Bargain Box in Cameron Village. Raleigh, 919.821.1556.

If spring fever has hit, donate last season's dresses to **Uniquities** and receive 15 percent off this year's styles. Chapel Hill, 919.933.4007.

Bring your outdated fur to **Hertzberg Furs** of Raleigh during the months of March and April and receive a free consultation from Master Furrier and owner Rik Kiszely on restyling your fur. (Andrew Osborne, who apprenticed for five years under Kiszely, has been named Head Furrier). Raleigh, 919-782-2165.

Janna Culbreth, jewelry designer and owner of **jaC Jewelry**, has opened an online shop to display jewelry created from semi-precious stones, freshwater pearls, sterling silver and gold-plated components — including necklaces, bracelets and earrings. Visit <http://jacjewelry.etsy.com>.

Monkee's is celebrating their 2nd Year Anniversary March 3 from 10 a.m.-7 p.m. with 20 percent off all purchases. Cupcakes and Champagne will be served. Customers receive a free pair of summer hoop earrings with each purchase. Raleigh, 919.785.1400.

March events at **Saks Fifth Avenue**, Raleigh, 919.792.9110:

- **Hot House Beauty**, now through March 7: Hot spring looks with tips and treatment to keep your colors fresh and your skin thriving. Receive your choice of three floral-print Stephanie Johnson bags filled with samples from your favorite beauty brands with a purchase of \$75.
- **Ryan Thomas: Laura Mercier's National Makeup Artist**, March 5-7, 10 a.m.-7 p.m.: One-on-one session with Ryan Thomas and his team of Laura Mercier certified artists who will share tips and techniques to help recreate Laura's Flawless Face at home. Space is limited. Ext. 5362.
- **St. John Spring 2009 Spring Clinic**, March 11-12. Join Saks for their St. John Collection wardrobing presentation with St. John specialist Wendy Fuller. To reserve a seat call ext. 5395.
- **Want It! Trend Fashion Show and Charity Shopping Evening**, March 12, 6-8 p.m. Saks and The Triangle Wine Experience, A Frankie Lemmon Foundation Benefit, invite you to see trends from the spring runways for men and woman — with wine, hors d'oeuvres and shopping. Ext. 5205.
- **Armani Made-to-Measure**, March 13-14, 10 a.m.-8 p.m. Saks will take 12 individual measurements for a suit and eight individual measurements for a shirt to a customize fit. Ext. 5381.
- **Armani Spring Clinic**, March 19, 10 a.m.-5 p.m. Meet Armani style expert, Melissa Talanio on-hand to assist with selections. Ext. 5390.
- **Prom Fashion Show**, March 21, 2 p.m. Join Saks for their Spring 2009 Prom Fashion Show of the Season, featuring dress from ABS, BCBG, Kay Unger, Nicole Miller, Phoebe Couture and Tadashi. Ext. 5336.

March events at **Belk**, Crabtree Valley Mall,

Raleigh, 919.782.7010:

- **Lilly Pulitzer 50 Year Anniversary Jubilee**, March 12, 12-4 p.m. Belk will host this event in conjunction with Lilly Pulitzer and their Jubilee collection in celebration of their 50-year anniversary. "Lilly" friendly food and beverages, as well as informal modeling and musical entertainment, will be available. Customers receive a gift from Lilly with any Lilly purchase of \$500 or more.
- **Elite Shopping Night**, March 18, 4-10 p.m. Belk invites Elite status customers for an evening of food, entertainment and discounts on all store items, including rarely discounted merchandise (offer excludes cosmetics/fragrances).

Moxie Kids will host a shoe drive March 1-15 to benefit Soles4Soul, the international footwear charity that delivers shoes to needy people around the world, offering a 15 percent discount on spring and summer shoes to customers who bring in gently worn shoes. Raleigh, Cameron Village, 919.821.3348.

Stop in **Liles Clothing Studio** March 6-7 for a Trunk Show featuring Adrian Jules Custom Clothing and Martin Dingman Shoes and Leather Goods. Raleigh, 919.510.5556.

Visit **Traditions by Anna** at North Hills for a Matthew Christopher event March 27-28. Raleigh, 919.783.8652.

On March 19 from 6-8 p.m., **Fleur** hosts their Spring Annual Party. Call for details. Raleigh, 919.828.0602.



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Vermillion offers new spring inventory from their designers, including Tory Burch, Lela Rose, Balenciaga and Bottega Veneta. Call or visit online for details at www.vermillionstyle.com. Raleigh, 919.787.9780.

Vert & Vogue's Spring Collection is coming in March, including new lines Stuart + Brown, Raasta and Side Wok Shoes. Durham, 919.251.8537.

At **Macy's**, clothing and accessories go upbeat with a riot of color, floral prints, boho inspiration and ultra-feminine ruffled dresses and separates. Color takes center stage as head-to-toe infusion or a hot pop against spring's crisp black and white. Raleigh, Crabtree Valley Mall; Durham, Streets at South Point.

Fine Feathers announces collections from St. John, Armani Collezioni, Piazza Sempione, Max Mara, Basler, Bernard Zins, Belford, Sita Murt, Marimekko and Burberry have arrived for spring. Chapel Hill, 919.942.3151.

Gena Chandler presents a spring shopping event March 5 featuring celebrity designer Black Halo. All items in the store will be 15 percent off for one day. Come by and enjoy a glass of Champagne. Raleigh, 919.881.9480.

Don't miss the Island of **Lights Fashion Show** March 28 featuring Island Colors, Linda's Fashions and the Unique Boutique. Proceeds benefit the nonprofit group Island of Lights. Visit online at www.islandoflights.org for details; Carolina Beach.

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by Maury Jefferson

Blue and Green Palette

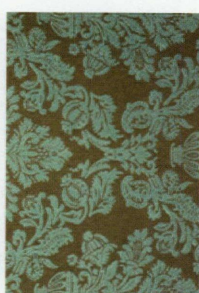


Alexandrite SW0060 Reflecting Pool SW 6486 Wool Skein SW 6148

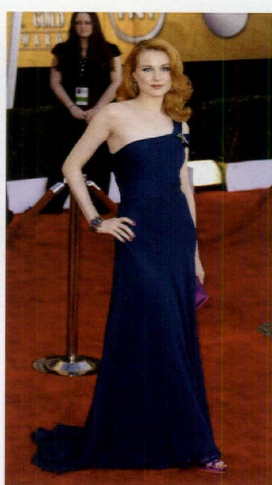
Colors from the Sherwin Williams 2009 Color Forecast Collection



Waterfall design range hood; bestbybroan.com.



Albany Damask Flock-Cole and Son Classix Exotic Flock line wallpaper; cole-and-son.com.



Evan Rachel Wood in Monique Lhuillier



Spring/Summer 2009 Collection by Trina Turk (To the Trade Only. Available through Schelfe and Associates.)

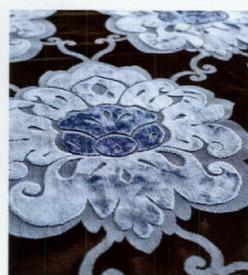
SCHUMACHER



Nureyev wallpaper; Zoffany.com



"Chatillon" fabric by JAB silks through Stroheim & Romann; stroheim.com.



Clove and Sand Dollar Palette



The new Prescott Bench from Hancock & Moore is 20", 41", 18"; hancockandmoore.com.



Monique Lhuillier



DUCHESSE BRISÉE — These silk velvet pair of COVE chairs are separated by a matching ottoman, all available in 7 color ways; heleneaumont.com.



Harrison by John Charles Designs; americanleather.com

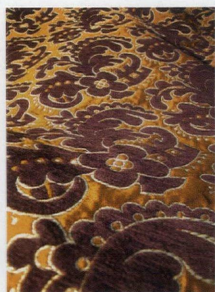
Purple Palette



Chelsea Editions
Embroidered vine fab-
rics include Daffodils,
Tulips and Carnations
on Dimity and Crown
Imperial Columns;
chelseaeditions.com.



Amy Adams in
Giambattista Valli



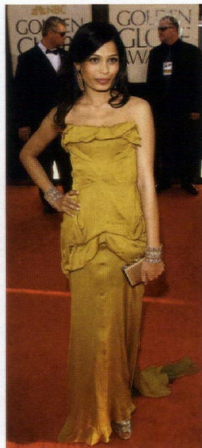
All croft at wattsofwestminster.com is 85%
cotton, 15% silk, is available in 4 color ways.

Gold Palette

The all-weather Rocker Lounge
from Whitecraft.net and the
matching side table are available
in honey weave.



Mosaic Sinks; linkasink.com



Frieda Pinto in
Christian Lacroix

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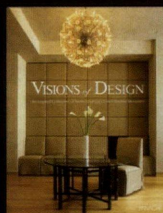
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Red Palette



Enticing Red SW 6600
Colors from Sherwin Williams 2009 Color Forecast Collection



Umber SW 6146



"Chandler" Glass Lamp
by Arteriors
(To the Trade Only.
Available through
Schelfe and Associates.)



Heidi Klum at
the Oscars 2009

Embroidered Silk Fabrics
— Petiole. Nina Campbell
through Osborne & Little;
osborneandlittle.com.



Metallic Palette



Grandiose SW 6404



Zircon SW 7667

Colors from the Sherwin Williams 2009 Color Forecast Collection



Nickel Stacking Bowls
by Global Views
(To the Trade Only. Available
through Schelfe and Associates)



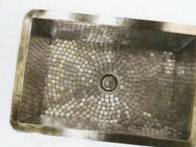
Halle Berry

The Maya Romanoff Collection.
To the Trade Only. Available
through Schelfe and Associates.)



WWW.MAYAROMANOFF.COM (2009)

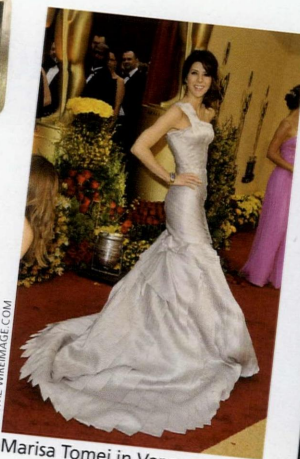
Silver Palette



Mosaic Sinks;
linkasink.com



Olympia chandelier;
ethenallen.com.



Marisa Tomei in Versace



Mansion Chandelier by Erich Ginder;
erichginder.com.

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Yellow Palette



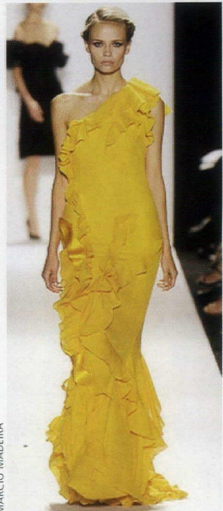
Gambol Gold SW 6690 Gauntlet Gray SW 7019
Colors from Sherwin Williams 2009 Color Forecast Collection



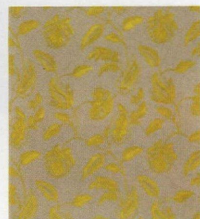
"Trapunto" Ottoman
in Mustard
By Global Views (To the
trade only. Available
through Schelfe and
Associates.)



Pillows and Bedding by
Ankasa (To the trade.
Available through
Schelfe and Associates.)



MARCIO MADERA
Carolina Herrera

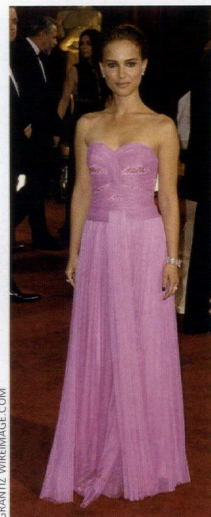


Elina fabric is most
suitable for pillows,
curtains and bedcov-
ers. Zoffany.com

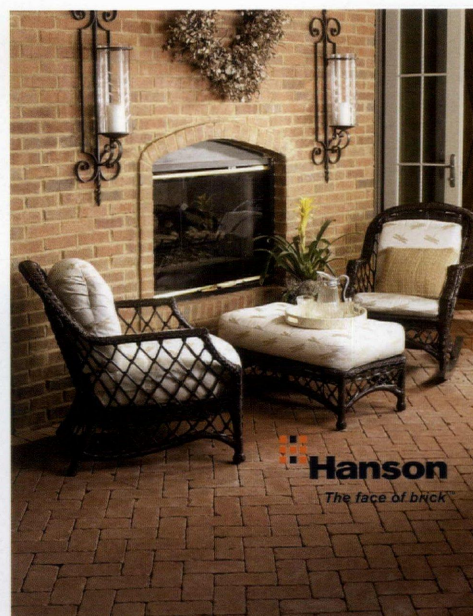
Pink Palette



Directoire bench by
Taillardat; taillardat.fr.



GRANTZ WIREIMAGE.COM
Natalie Portman
in Rodarte



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Thomas Sayre's Latest Earthcasting: Almost Public Art on Private Land

By Helen Yoest

Eliza Kraft Olander is creating another garden. Garden writers, editors, arboretum directors and enthusiasts who have toured this particular one would venture to say an important garden; one that also serves as her sanctuary on 55 acres of land where Olander has created other gardens with art as her muse.

Olander is a serious art collector and has the means to include great works of art that are typically found in public spaces. Her gardens are effectively outdoor art galleries with functional pieces, statues, animals and inspirational objects.

But her art has remained private — placed in areas not seen by the public — until now. In a departure from the past, her latest acquisition, created by eclectic

and imaginative outdoor sculptor Thomas Sayre, has been placed to cast shadows in an open field on the outskirts of her property down a country road for everyone to see.

The placement of Sayre's earthcasting was based on the best location for the art. When asked why it was placed in an area with no other art, Olander said, "It is exactly here because that is where Thomas and I believed it should be."

As soon as Sayre and Olander met, there was an immediate connection, spiritual, one would say, as if destined. Sayre had imagined a piece of art he wanted to build one day and Olander had hoped for an organic piece of garden sculpture representing her philosophies and sensibilities.

Sayre sculpted a model of the piece he hoped to make, enabling him to show Olander a small-scaled version of his vision. Immediately, Olander knew the piece was meant to be built for her.

Their meeting led to visits to her land and hours studying the sun in order to understand the cause and effect of the sun's angle during each of the four seasons to determine placement of the work of art — christened *Terroir* from the French for land and sense of place.

Indeed, the earthcasting embodies the land — from where it was cast, cured and created from the earth. In the same spirit of collaboration, Sayre and Olander are planning another work for the space to keep *Terroir* company. ▣

Metro Food and Wine Guide

Fateful Day in May Ushered In Triangle Restaurant Renaissance

by Bernie Reeves

I wrote the first restaurant review in North Carolina history in 1976 under the nom de plume RT Cornwallis. Back then there were very few quality restaurants, but the emergence of the Research Triangle was nurturing the desire for a higher level of cuisine. An event in 1979 finally ushered in what can be called the Era of the Restaurant in the Triangle. It happened this way:

You could feel the human electricity in the chamber of the House of Representatives. The reading clerk was ticking off the details of a "House bill to be entitled an act" to allow local jurisdictions to vote on whether or not to allow the sale of mixed drinks. It had been 10 years since advocates had unsuccessfully attempted to bring North Carolina out of the dark ages. The bill failed then, and if it didn't pass this third roll call reading in May 1979, it would be another decade before North Carolinians could vote locally to allow the sale of cocktails in restaurants.

The reading clerk concluded, and the legislators literally jumped out of their chairs to press the new electronic voting buttons installed in this session of the Legislature. After a dramatic silence, the Speaker of the House announced the new voting system had crashed. Heads bobbed back and forth in the Chamber. As the stunned solons wondered what to do now, their attention was diverted to the public gallery above where the Rev. Coy Privette, editor of the Baptist-run *Biblical Recorder* magazine — his arms outstretched, his eyes gazing heavenward, exclaimed: "The Lord has spoken," terrifying half the legislators and reaffirming to the others that "liquor-by-the-drink" was the work of the devil.

The confused members turned to the Well of the House where the speaker announced the news they dreaded: there would have to be a roll call vote. This meant that any of them could break their promise to vote for the bill as they gauged which way the wind



Bernie Reeves and Morton Neal circa 1982 at La Residence

was blowing as the A's turned to B's and on down the alphabet.

Proponents of the bill knew the arm-twisting and promises made could all be for naught. They foresaw a long, dry run until another opportunity. As the entire congregation of House members, onlookers and a crowded gallery held their collective breath, the names droned on and on. By a miracle,

the bill passed by one vote.

BMD: BEFORE MIXED DRINKS

That was not that long ago. Most NC counties were "dry," which meant no beer and wine and no liquor sales in Alcoholic Beverage Control (ABC) stores. In "wet counties" — which included Wake, Durham and Orange — diners were legally allowed to "brown-bag"

Metro Food and Wine Guide

by bringing their liquor to a restaurant. If the establishment possessed an ABC license to sell beer or wine, customers could serve themselves drinks under the table.

The practice was a preposterous charade, but worse, it impeded restaurant revenues, which in turn retarded food quality. In order for the Triangle to achieve the cosmopolitan ambiance equal to its sky-high demographics, good restaurants were critically necessary.

Of course barbecue joints proliferated and a handful of ethnic restaurants thrived before mixed drinks — Italian mostly, with a few Chinese and Greek mainstays. Wine lists, if available, offered unhappy options: Metuese, Lancer's and Liebfraumilch. And no establishment served past 9 p.m.

Yet, before mixed drinks some restaurants offered good fare: the famous Angus Barn near the airport — that just keeps on keeping on; La Residence in Chapel Hill (co-founded by *Metro's* very own Food Editor Moreton Neal); the original 42nd Street Oyster Bar in Raleigh, rebuilt and vastly expanded in the late '80s by Thad Eure (co-founder of The Angus Barn and father to current barn master Van Eure) and expertly run

today by Eure protégé Brad Hurley. And Durham boasted two highly regarded steakhouses. Seth Jones, occupying an historic home toward Louisburg on Highway 64, made a huge effort but finally closed with no mixed drink revenue.

And there was the marvelous Frog and Nightgown jazz club and restaurant, opened by Peter and Robin Ingram in the early 1970s, offering European fare to customers while they enjoyed the very top jazz and variety acts in the world — from Dave Brubeck to Weather Report and famous cabaret entertainers Bette Midler and George Carlin. But the Frog closed, unable to operate without liquor-by-the drink.

THE MARCH OF TIME

It took a year or more for local liquor-by-the drink to pass in counties and cities after the Legislature granted approval for "local option" mixed drink sales. In Raleigh, the first "bistro" in the region opened, serving until late into the night. Edwina's, founded by Raleigh food stalwart Edwina Worth Shaw, portended that diners were seeking a more cosmopolitan dining scene. By the mid-

1980s, eating out was beginning to resemble a big-city experience. Area chefs blossomed, and today the Triangle offers truly first-class dining — each community in its own way.

In Chapel Hill, which forbade restaurants to stay open past 10 p.m. until the late 1970s, the Danziger family opened eclectic establishments that finally closed without mixed drink revenue. Moreton Neal and Bill Neal set a new tone with La Residence, Bill going on to create an entire new definition of Southern cuisine at Crook's Corner, qualifying him for the James Beard Foundation Hall of Fame. But there were others who transformed Chapel Hill cuisine (see Moreton Neal's history of Chapel Hill foodies in the February 2009 issue) laying the groundwork for the town's national culinary reputation. But it is the revenue from mixed drinks — and the concomitant rise in wine consumption — that allows the natural creativity of Chapel Hill's great chefs to ply their craft.

Durham also created an environment for eclectic dining, today hosting some of the top eateries in the state, led by Magnolia Grill, Four Square and the creative offerings of George Bakatsias. (See Moreton Neal's discussion of Durham's food scene in this issue.)

But Raleigh remained, as one wag put it, "the city of mediocre restaurants," except for one or two famous exceptions. This mystery has many sides. Raleigh is far larger than Chapel Hill and Durham combined, but its restaurants didn't measure up — until now.

Today, downtown Raleigh is teeming with creative new eateries. Suddenly, the capital city has lots of good restaurants everywhere. Leading chefs John Toler of Bloomsbury Bistro and Jason Smith of 18 Seaboard are the vanguard of an entire new tone in cuisine. The same is true for suburban communities. For example, the Asian fusion offerings at Cary's An restaurant are unmatched in the South. At the nearby five-star Umstead Hotel and Spa, diners can experience world-class fare.

And fine cuisine has spread to the coast as well. Wilmington, Beaufort and Morehead City have attracted talented chefs. No longer are beach-goers limited to fried flounder. And new quality eateries are thriving along the Eastern NC corridor.

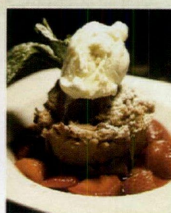
We are indeed riding a renaissance of fine cuisine, due to one vote in the North Carolina Legislature that fateful day in May 1979. **MM**

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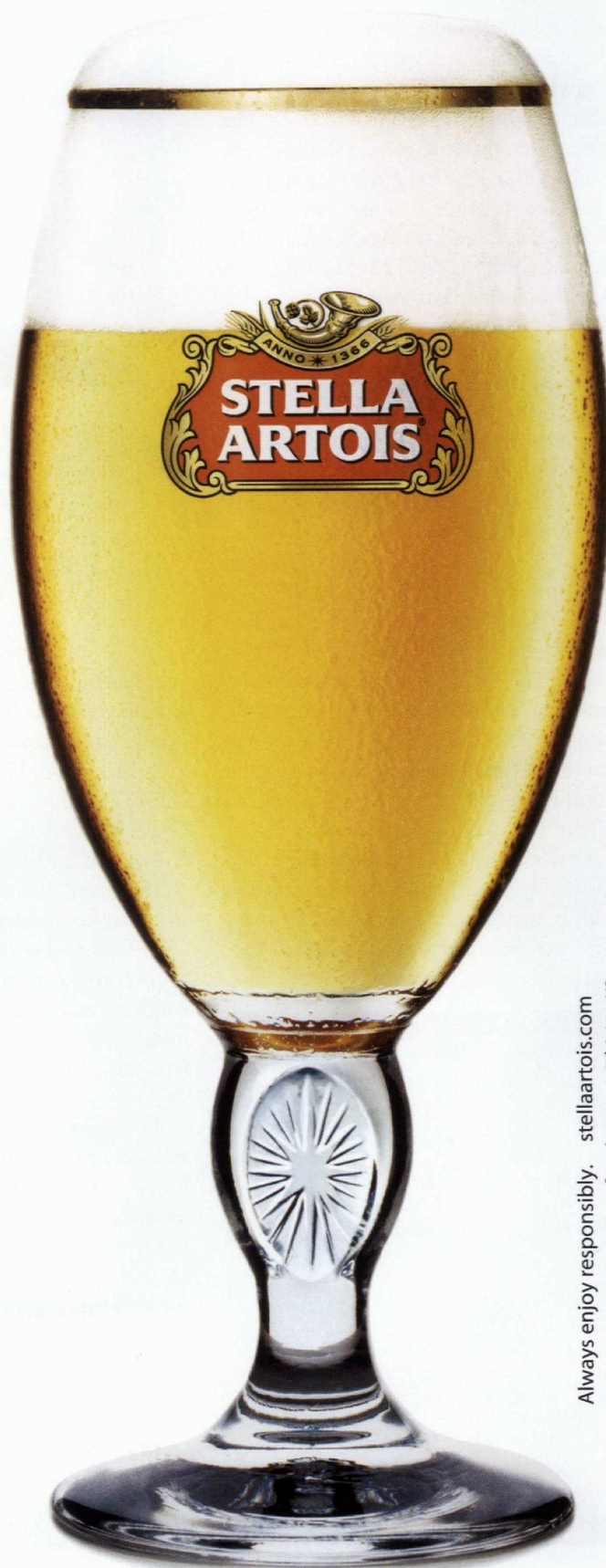
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Nibbles

The Umstead Hotel and Spa announces the arrival of a new executive chef, **Scott Crawford**. Known for his refined American cooking, Crawford comes to The Umstead from The Georgian Room at The Cloister Hotel at Sea Island, GA. A graduate of the American Culinary Academy in Tampa, FL, Crawford's experience includes training with celebrated Chef Norman Van Aken at Norman's in Miami.

There is still time to reserve a space at **A Taste of the Beach: A Weekend of Food, Drink, Fun on the Outer Banks** going on March 5-8. Link to www.obxtasteofthebeach.com for tickets and information. The festival is produced by the Dare County Restaurant Association.

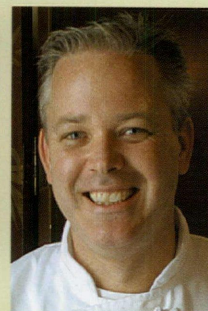
Cypress on the Hill opened this February in the beautifully renovated old Trail Shop building at 308 W. Franklin St. in Chapel Hill. Chef Alex Gallis and his management team trained at Magnolia Grill, Acme, La Residence and Charleston's renowned Peninsula Grill. Opening night's Southern and Mediterranean-influenced menu included a delectable winter root vegetable chowder, lamb scallopini with a sprinkling of ratatouille, and striped bass with Littleneck clams in a smoked tomato chowder. For reservations, call 919-537-8818.



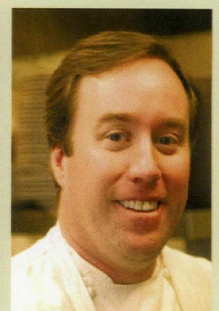
Andrea Reusing



Bill Smith



Chip Smith



Scott Howell

The James Beard Foundation has nominated four Triangle chefs for the "Best Chef in the Southeast" category. **Bill Smith** from Crook's Corner, **Andrea Reusing** from Lantern, **Scott Howell** from Nana's, and **Chip Smith** from Bonne Soirée are in the running for the culinary world's version of the Academy Awards. **Magnolia Grill** has been nominated in the "Outstanding Restaurant" category. The award winners will be announced at the May 4 ceremony in New York.

The First Annual **National Truffle Fest**, sponsored by the North American Truffle Growers Association, will be held in Asheville, March 5-8. Five of the Triangle's best chefs — Colin Auchincloss from Azure Grille, Walter Royal from The Angus Barn, Amy Lynn Lafreniere from Herons, Jim Anile from Revolution, and George Bakatsias from Giorgios Hospitality Group — will join other nationally known chefs to prepare the main event, a seven-course truffle dinner Saturday evening. For more information, go to www.nationaltruffle-fest.com.

St. Patrick's Day will be celebrated at blu seafood and bar with a special menu insert featuring **Irish delicacies** such as beer-battered cod and chips, Guinness potato soup, bangers and mash, and more. On March 18, blu's monthly wine dinner will focus on Veracruz regional foods prepared by Chef Tim Lyons and his crew from the Yucatan. Reserve a table for the \$45 dinner by calling 919-286-9777.

Elaine's three-course tasting menu is available each evening from 5:30-6:30 p.m. For \$35 per person you can enjoy three courses of Chef Brett Jennings' distinctive

cooking before a play, ballgame or movie. For reservations and menus, call 919-960-2770.

Early diners at **Vin Rouge** can now order a bargain three-course menu for \$20, or four courses for \$25 from 5:30-6:30 p.m. Tuesday through Thursday evenings and 5:30-6 p.m. on Fridays and Saturdays.

Rocky Top Hospitality (www.rockytophospitality.com) will extend its early dinner promotion through the end of March. The promotion is valid every day from 5-6 p.m. and consists of a complimentary entrée with the purchase of an entrée at equal or greater value. Participating restaurants are **Michael Dean's Seafood Grill and Oyster Bar**, **The Twisted Fork Grill**, **Market & Bar**, **The Red Room Tapas Lounge**, **Bogart's American Grill and Hi5**.

Jibarra (modern Mexican cuisine and tequila lounge) has now reopened in the Raleigh Depot building on West Davie Street, bringing its uniquely delicious food to Raleigh downtowners. The restaurant is open for lunch, Sunday brunch, dinner and late night, which should make it a good fit in its new urban neighborhood.

Metro Food and Wine Guide

Amy Tornquist will host a special event with Kelly Alexander, author of *Hometown Appetites: The Story of Clementine Paddleford, the Forgotten Foodwriter Who Chronicled How America Ate* at **Watts Grocery** using recipes from the book. The dinner will take place March 2 at 6:30 p.m. Link to www.wattsgrocery.com to reserve a table.

On Monday, March 2, **Acme** is hosting an Italian food and wine dinner debunking the myth that great food and great wine have to be expensive. Price is \$50 per person, reservations required. Please call 919-929-2263 to reserve a table or link to www.acmecarboro.com.

Metro congratulates **Heron's at The Umstead Hotel and Spa**, Carolina Cross-Roads at The Carolina Inn, and Fearrington House, all awarded four stars by the prestigious Mobil Travel Guide. Only one other restaurant in the state received this honor — the Gallery Restaurant in Charlotte.



Heron's restaurant at The Umstead Hotel and Spa in Cary.

Sadly, two Raleigh dining institutions have closed — Joe's Place, downtown's longtime diner, and **Enoteca Vin**, a mainstay of Glenwood South. They will be missed.

Linda Long, author of *Great Chefs Cook Vegan*, will appear at The Regulator Bookshop at 7 p.m., March 9, and Quail Ridge Books at 7:30 p.m., March 11. Long's beautifully photographed book features recipes from some of the Triangle's top chefs, including Washington Duke's Jason Cunningham, who will appear at the signing with a sampling of his delicious vegan fare. **MM**

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RESTAURANT GUIDE

RALEIGH/CARY

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

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

518 WEST ITALIAN CAFÉ — 518 West Jones St., Raleigh. 829-2518. www.518west.com. Located in a beautifully renovated, light-filled historic building, 518 West has been named "Best Italian Restaurant in the Triangle" four straight years by the readers of the *Independent*. Featuring a wood-burning pizza oven, fresh seasonal pastas made in-house, seafood and steaks, and much more. All bottles of wine are 50% off on Mondays.

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 *Metro Bravo!* Awards.

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

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

CAROLINA ALE HOUSE — 513 Creekside Dr., 835-2222; 4512 Falls of Neuse Rd., 431-0001; 7981 Skyland Ridge Pkwy., 957-4200; 2240 Walnut St., Cary, 854-9444. Hwy 98 bypass and US1, 11685 Northpark Drive, Wake Forest, 556-8666. 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. 919-838-0085. www.theduckanddumpling.com. Overlooking Moore Square, this contemporary Asian-fusion bistro is home to Chef David Mao's unique blend of authentic Chinese and Vietnamese

cuisine. Bar and sidewalk seating available. Lunch: 11:30 am-2:30 p.m., M-F; Dinner: 5 p.m.-10 p.m., T-Th; 5 p.m.-11 p.m., Fri-Sat.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6330. www.elrodeogrill.com. Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of México. Tex-Mex aficionados will undoubtedly love favorites such as our sizzling fajitas and stuffed Chile Rellenos whereas those seeking a higher degree of authenticity will be delighted by our Michoacan-style Carnitas and rotating specials such as our Mexico-City style Steak Tacos. Our signature Margaritas and refreshing beers make for the perfect complement to any meal. Welcome to Raleigh's own inspired twist on traditional Mexican dining. Salud! Mon-Thurs. 11 a.m. - 10 p.m., Fri-Sat. 11 a.m. - 11 p.m., Sun 11 a.m.-9 p.m.

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 — Oberlin & Glenwood, Raleigh. 782-3102. glenwoodgrill.com. Contemporary Southern at its best from Chef John Wright, featuring the Carpetbagger Appetite Stimulus Plan — \$6 on select wines M, T, W; \$50 dinner for two w/bottle of wine on Thurs. Four-time Metro Bravo winner for power lunch. Available for private parties on Sundays.

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.héronsrestaurant.com. Now open at The Umstead Hotel and Spa offering modern American cuisine with regional influences and an extensive wine selection. Live music and classic cocktails in the bar.

JIBARRA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibarra.net. 755-0556. One of Triangle's best, most interesting restaurants takes on downtown Raleigh. Housed in the Historic Depot building in the Warehouse district, Raleigh's first upscale Mexican restaurant couples indigenous Mexican ingredients with modern techniques and sensibilities elevating timeless recipes to new heights. Blending contemporary style and Mexican motifs, the open and high-energy atmosphere is dominated by its dramatic centerpiece, a sleek tequila tower showcasing a vast array of premium, 100 percent blue agave spirits. Highly creative margaritas are not to be missed as well as the distinctive wine list with an emphasis on Spanish and Latin American selections. Private Room is Available. Open for Lunch, Dinner, and Brunch. Lunch: Mon-Fri 11:30-2:30 p.m. Dinner: Mon-Sun 5:00-10:00 p.m. or 11:00 p.m. Sunday Brunch: 11:00-2:30 p.m.

MARGAUX'S RESTAURANT — 8111 Creedmoor Rd. Ste. 111, North Raleigh. 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.

THE MORNING TIMES — 10 E. Hargett St., Raleigh. 919-836-1204. www.morningtimes-raleigh.com. Coffee shop serves up locally roasted coffee with bagels, muffins, scones, sandwiches; open late, serving wine and beer. Local artists' works featured in upstairs gallery. Sidewalk seating available. Open 6:30 a.m.-10 p.m., M-F; 7:30 a.m.-10 p.m., Sat-Sun.

MURA — 4121 Main at North Hills Street, Raleigh. 781-7887. www.mura-northhills.com. Traditional dishes and innovative new rolls make Mura stand out as one of the premier sushi restaurants on the East Coast. Elegant but cozy, Mura fits any occasion. Lunch: Mon-Sat 11 a.m.-2 p.m., Dinner: Sun-Thurs 5 p.m.-10 p.m.

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*. Private dining available in the Balcony at the Pig. Lunch M-F, Brunch Sat & Sun, Dinner Tues-Sat.

OLIVER TWIST — www.theolivetwistlounge.com. 8111 Creedmoor Rd, Raleigh. Offering an array of Eclectic Tapas & Signature Martini's served with a twist of sophistication. Featuring Live Music Monday through Thursday with Belly Dancers & DJ on weekends.

THE PIT — 328 W. Davie St., Raleigh. 919-890-4500. www.thepit-raleigh.com. Country meets city with authentic North Carolina pit cooked barbecue prepared by legendary pitmaster Ed Mitchell, complemented by creative, seasonal appetizers and sides. Bar and outdoor seating available. Lunch: 11:30 a.m. - 5 p.m., M-Sat; Dinner: 5 p.m.-10 p.m., M-Th; 5 p.m.-11 p.m., Fri-Sat. Sunday Brunch Buffet: 11:30 a.m.-3:00 p.m. (Sat lunch, Sun brunch start March 28).

THE RALEIGH TIMES — 14 E. Hargett St., Raleigh. 919-833-0999. www.raleightimesbar.com. Beautifully restored 100-year-old building is home to a timeless local watering hole, featuring creative takes on classic bar fare, inventive drink menu, extensive Belgian beer selection. Bar and sidewalk seating available. Open 11:30 a.m.-2 a.m., M-Sat; Noon-2 a.m., Sun.

SAINT JACQUES — 6112 Falls of Neuse, North Ridge Shopping Center, Raleigh. 862-2770. www.saintjacquesfrenchcuisine.com. Owned and operated by French native, Lil Lacassagne — fine dining at its best. Voted "Best French Food in the Triangle" — 2006 by *Citysearch* 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 Tu-F, dinner Tu-Sat and Sun Brunch. 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 North Raleigh location for business or pleasure! Classic. Simple. Delicious.

SECOND EMPIRE RESTAURANT & TAVERN — 330 Hillsborough St., Raleigh. 829-3663. www.second-empire.com. Award winning cuisine in two dining atmospheres. Upstairs enjoy the ultimate dining experience in an elegant yet relaxed atmosphere of charm and grace. Downstairs in the Tavern and Atrium enjoy a lighter fare menu and cozy atmosphere. AAA Four Diamond, DiRoNA Award, *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.

SITTI — 137 S. Wilmington St., Raleigh. 919-239-4070. www.sitti-raleigh.com. Authentic Lebanese cuisine by Chef Ghassan Jarrouj honors owners' home country and grandmothers, or sitti, with delicious food and endless hospitality.

RESTAURANT GUIDE

Made-fresh mezze, entrees and house-baked flatbreads. Bar and outdoor seating available. Lunch: 11 a.m.-5 p.m., M-Sat; Dinner: 5 p.m.-10 p.m., M-Th; 5 p.m.-Midnight, Fri-Sat.

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. www.tropicalsmoothiecafe.com. 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.

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.zestcafehometart.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.

SAFFRON INDIAN RESTAURANT — 4121 Davis Drive. Morrisville. 469-5774. www.saffronnc.com. Offering fine dining in an elegantly modern ambience. Ranked best Indian restaurant and top 20 in RTP irrespective of cuisine by *N&O* for three years.

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.

WATTS GROCERY — 1116 Broad Street, Durham/919.416.5040. With a distinctive take on North Carolina cuisine, Watts Grocery features favorite seasonal and local foods by the forkful. Our menu changes seasonally so please check our website for new items at www.wattsgrocery.com.

CHAPEL HILL/HILLSBOROUGH

411 WEST ITALIAN CAFÉ — 411 West Franklin Street, Chapel Hill. 968-4732. www.411west.com. An Italian Café featuring fresh pasta, seafood, steaks, pizzas from a wood-fired oven, and homemade signature desserts in a Tuscan Villa setting. All bottle wines are 50% off on Monday nights. Private Room available for up to 50.

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.

MEZ CONTEMPORARY MEXICAN — 5410 Page Road, Research Triangle Park, Exit 282 off I-40. 941-1630. Online at www.mezdurham.com. MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411 West, 518 West, Squid's, and Spanky's. Featuring traditional Mexican dishes with a lighter, healthier twist, all made with the freshest ingredients. A beautiful private room upstairs overlooks the RTP and can accommodate up to 100. North Carolina's first LEED designed restaurant.

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.

SPANKY'S — 101 East Franklin St., Downtown Chapel Hill, 967-2678. www.spankysrestaurant.com. Featuring famous char-grilled hamburgers, Brown Sugar Babyback Ribs, fresh signature salads, and homemade desserts since 1977. Private Rooms upstairs accommodate up to 100, and overlook Franklin Street and Downtown Chapel Hill.

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.

SQUID'S — 1201 Fordham Blvd., Chapel Hill. 942-8757. www.squidsrestaurant.com. This local institution features the freshest seafood, steaks, and Chapel Hill's only raw bar. Named "2008 Best Seafood Restaurant in the Triangle" by the readers of the *Independent*, Squid's offers imaginative specials and fresh Maine lobster. Oyster Happy Hour daily from 4 - 6 p.m. Lobsters are Market price on Monday nights.

BEYOND THE TRIANGLE

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

BEAUFORT GROCERY CO — 117 Queen St., Beaufort. 252-728-3899. www.beaufortgrocery.com. Beaufort's oldest and continuously operating fine dining restaurant since 1991. Specializing in regional cuisine fused with global techniques and influences. Lunch M, W-Sat 11:30-3 p.m.; Dinner M, W-Sat 5:30-9:30 p.m. and Sun brunch at 11:30 a.m. Closed Tues.

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

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

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

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

PORT LAND GRILLE — 1908 Eastwood Road, Wilmington. 910-256-6056. www.portlandgrille.com. Chef/Owner Shawn Wellersdick's menu, featuring seafood, prime meats, and lots of flavor in a casually elegant atmosphere changing "slightly nightly" to reflect the season. Patio seating and private rooms available.

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-maid 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.

Wine Weekends:

Drinking Wine in Durham

by Barbara Ensrud

As the winds of March hurl us into March Madness, basketball frenzy lures fans to their favorite watering holes — especially if they can watch the games, as well as sip. In Durham, this might well be **Six Plates**, a little spot near DukeMed. Prices by the glass offer great value here, ranging from \$5.50 to \$6.75 for very decent servings and \$8.50 for the sparkling red **Brachetto d'Aqui** from Italy's Piedmont. The menu changes daily and the wines frequently since they're mostly from small estates. But you can't go wrong ordering the **2006 Jumilla Monastrell** (*mourvèdre*) with "lamby joes" (sloppy joes made with lamb) or the varied textures and flavors of the cheese plate.

Several trendy spots in Durham have plenty to offer Triangle wine lovers. It's amazing to think that five or six years ago there was a mere handful of good restaurants in Durham. Today, the dynamics of wining and dining in the Bull City offer diverse choices, excellent food (see Moreton

Neal's column on gastro-nomic Durham in this issue) and innovative wine lists precisely tailored to please the adventurous palate. Here are some highlights, alphabetically:

blu seafood and bar.

Gulf Rim seafood is the focus here and Chef Tim Lyons brings in some wonderful deep sea denizens to feast upon, including raw oysters and clams, and several clever ways with crab (specials on Thursdays).

The wine list is small but carefully chosen, with bright, crisp whites that work great

Six Plates



with Lyons' food. Try the zesty, minerally **Verdejo** with fresh or fried oysters.

Magnolia Grill. Master Chef Ben Barker knows wine and believes "wine is food," a laudable philosophy, and one he

backs up by crafting the wine list to complement his fabulous food. Wine pricing at Magnolia is very customer-friendly — the fairest and most honest in the Triangle, with many good bottles in the \$20s and



Metro Food and Wine Guide

\$30s. A serious Reserve list (also excellently priced).

Try Oyster Risotto with a half bottle of **Girardin Rully**; Hanger Steak with Spain's **Mencia Bierzo**.

Revolution. Durham's newest ambience for good eating and drinking — spacious and airy, but with cozy booths and a large but inviting horseshoe bar that promotes gregarious exchange among the area's young sophisticates. A gathering place *après* performances at DPAC (Durham's snazzy new Performing Arts Center) or the Carolina Theatre. Small plates or big, Chef Jim Anile prepares delectable bites. The wine list is a work in progress but already boasts some intriguing finds — like the excellent **Tolosa Pinot Noir 2006** — try it with the papardelle veal osso buco.

Rue Cler. So reliably good, and can be a terrific value if you order right. The three-course *prix fixe*, \$30, always has good choices, or you can mix and match with small plates or the generous sides (especially *pommes frites*). The wine list, all French, has good choices in the \$30s, as well as pricier wines. Best values are the red, white and *rosé* carafes, \$16, which are perfect for a two for one course — and you can try a glass of something else with the others.

Don't miss: The chef's *foie gras* — which was smashing with a dab of Dijon mustard on a crisp of baguette with a glass of the dry **Chinon Rosé '07**, made from cabernet franc. Loved it!

Vin Rouge. One of the Triangle's successful bistros — with a very French air — and, come warm weather, charming outdoor dining spaces. The menu reminds me of a solid Parisian brasserie menu, with both traditional French dishes and the talented chef's innovations. The wine list is appropriately French and reflects France's classic appellations, as well as trendier regions.

Try: **Beaujolais Blanc** (Chardonnay), \$29, with escargots — or, if you can splurge, the resplendent **Domaine Leroy**

Bourgogne Blanc 2003, \$74.

Washington Duke Inn. Durham's grandest gastronomic venue. You can make a meal with appetizers in the Bull Durham Bar, plush and comfy across the way on Duke's West Campus. As a full-service hotel, WaDu is open daily for hearty burgers after a morning round of golf or dinner on the grand scale in Fairview Restaurant — which does indeed have great views of greens and fairways. The Inn has Durham's most extensive and impressive wine list, 250 selections with some 40 offerings by the glass. Top estates from the world's leading wine regions — France, California, Italy, Spain, New Zealand, among others — are well-represented, including multiple vintages of top Cabernets and other reds.

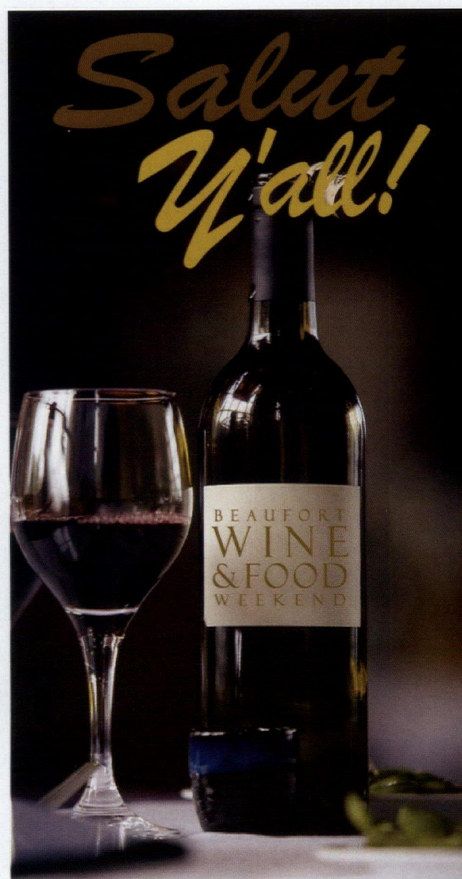
Try: **Riesling Kabinett Madonna** with the Seared Wontons appetizer; **Mayacamas Merlot 2003** with the ribeye steak.

Watts Grocery. Locally grown and



raised foods and an eclectic, well-priced wine list make this very congenial restaurant a frequent go-to place, with a core of regulars who check in weekly. Chef Amy Tornquist's deft and tasty way with food is sophisticated and home-cooked — at lunch, dinner, weekend brunch or late-night. I love the restaurant's diverse wine portions — by the glass, small carafe or bottle — well-chosen country wines, well-suited to Tornquist's dishes. Wonder what to drink with rabbit? Try the juicy little **Corbières** red. Chicken livers? A carafe of the **Segway Carneros Pinot Noir** or the '05 **Cotes de Provence** is perfect.

Note: All of these establishments have separate dessert menus, with very good selections of after-dinner drinks. Some of the sweet wines — Moscato d'Asti, the unique Banyuls and others can be delicious as dessert, as well as with it. **MM**



Fifth Annual

BEAUFORT
WINE
& FOOD
WEEKEND

April 22 - 26

Beaufort, NC

Premiere Winemakers,
Wineries & Celebrity
Guest Chefs

Enjoy Wine & Food Tastings,
Fabulous Wine Dinners,
Fine Art, Food & Wine Seminars,
a Fabulous Champagne Brunch,
and more...

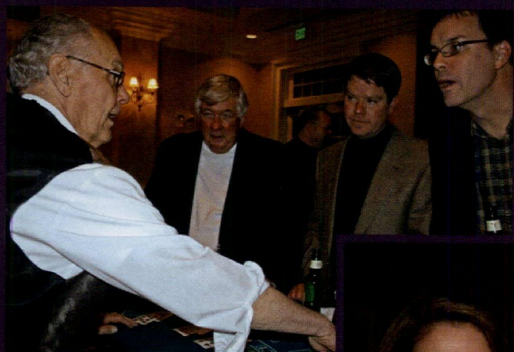
Tickets & Information,
www.beaufortwineandfood.com
252.728.5225

On the Town

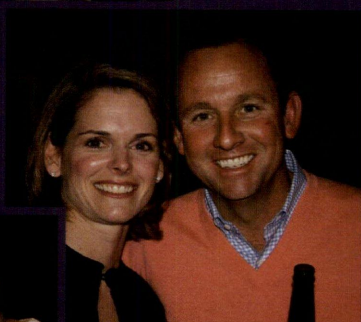
by Katie Poole

Casino Night

Benefitting the Sandhills Conductive Education Foundation
North Hills Club
Raleigh, NC
February 7th, 2009



Jerry Long, Yogi Flournoy, Jay Joyner



Jenny and Reid Fogelman

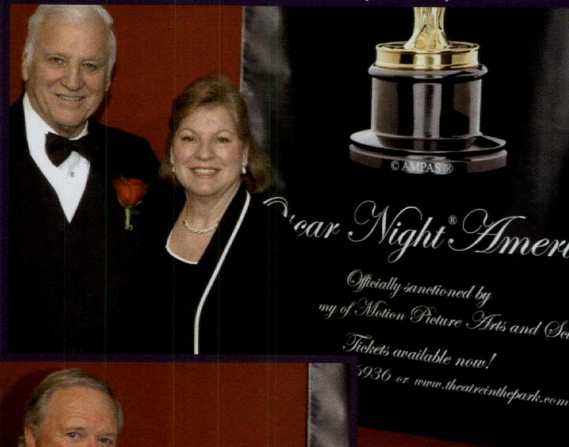


Ashley Spivey, Courtney Shade

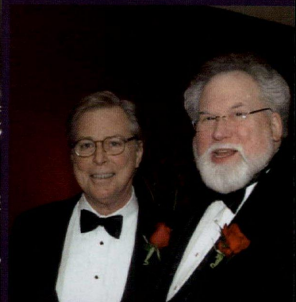
Oscar Night America

Theatre in the Park
Raleigh, NC
February 22nd, 2009

Charlie Gaddy and Kathy Jones Knudsen



Larry and Bobbie Stogner



Ira David Wood III and John McIlwaine

Blind and Dyslexic 70s Bash

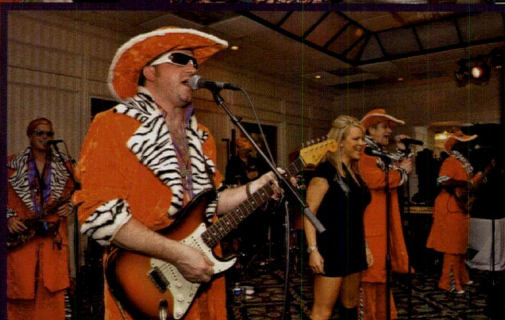
Holiday Inn
Chapel Hill, NC
January 24th, 2009



Robin and Mark Prak, Debbie Howard



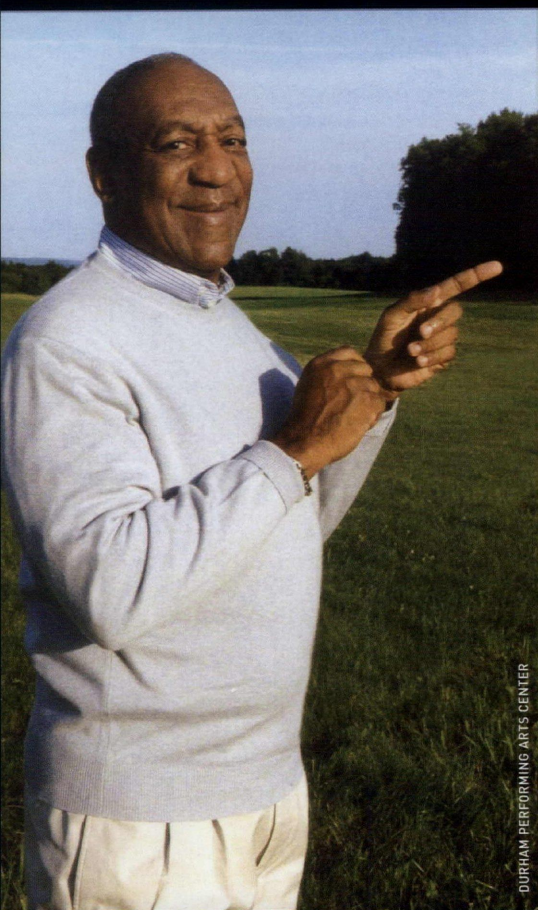
Val Williams, Eleanor Boyd, Karen Lamont,
Margie Castleberry, Blair Smallman



The Sleeping Booty Band

The North Carolina Azalea Festival is a celebration of Wilmington's exceptional artwork, gardens, rich history and culture. The five-day celebration includes a parade, street fair, circus, concerts, pageantry and more. The 62nd Annual Festival will be held April 1-5 in the greater Wilmington area. (See Preview Potpourri for details.)

NC AZALEA FESTIVAL

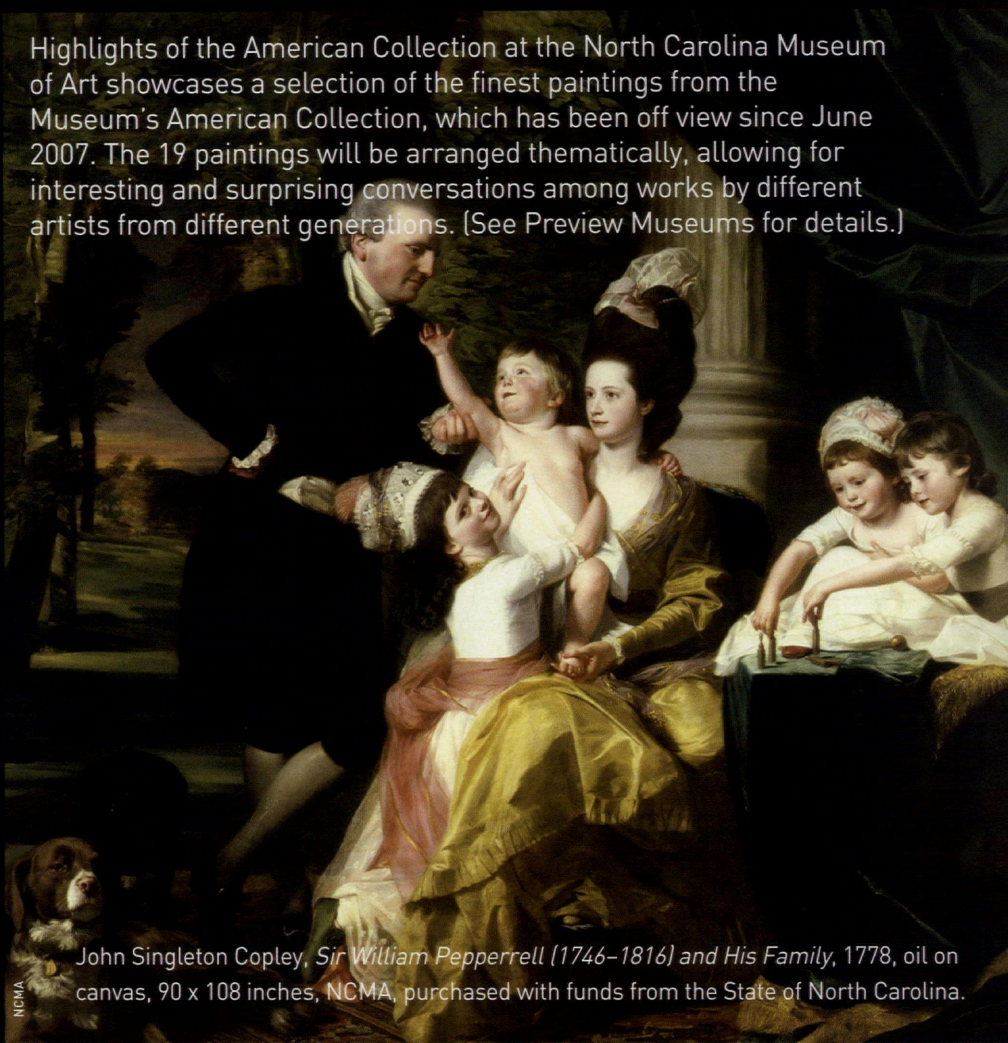


DURHAM PERFORMING ARTS CENTER

Legendary comedian and entertainer Bill Cosby, whose successes span five decades and virtually all media, will perform two shows at the Durham Performing Arts Center in downtown Durham on March 29. (See Preview Stage & Screen for details.)

Openings

Highlights of the American Collection at the North Carolina Museum of Art showcases a selection of the finest paintings from the Museum's American Collection, which has been off view since June 2007. The 19 paintings will be arranged thematically, allowing for interesting and surprising conversations among works by different artists from different generations. (See Preview Museums for details.)



NCMA

John Singleton Copley, *Sir William Pepperrell (1746-1816) and His Family*, 1778, oil on canvas, 90 x 108 inches, NCMA, purchased with funds from the State of North Carolina.

Preview

by Mary Ward Boerner

MARCHING INTO SPRING!

GALLERIES

REFLECTIONS ON HOME: Presented by the Raleigh Arts Commission; Miriam Preston Block Gallery, Raleigh; Thru March 23. Contact 919-996-3610 or visit online at www.raleighnc.gov/arts.

BEST OF NORTH CAROLINA EXHIBITION 2009: Featuring historic fine art from the 19th and 20th centuries by North Carolina artists; Gallery C, Raleigh; Thru March 24. Contact 919-828-3165 or www.galleryc.net.

12TH ANNUAL PRICELESS PIECES QUILT SHOW: Featuring quilts made by residents of Eastern North Carolina and the Outer Banks; Roanoke Island Festival Park Art Gallery, Manteo; Thru March 25. Contact 252-475-1500 or www.roanokeisland.com.

SEEING RED — A GROUP EXHIBITION: A group exhibition by selected Somerhill Gallery artists to explore the nuances and expressions derived from the color red; Somerhill Gallery, Durham; Thru March 27. Contact 919-688-8868 or www.somerhill.com.

TWO VIEWS/W/ FEATURED ARTISTS JOSEPH LABATE AND NICOLE WELCH: Additional work from Shane Darwent, Elizabeth Galecke, John Wall and Geoff Wood; Rebus Works, Raleigh; Thru March 28. Contact 919-754-8452 or www.rebusworks.us.

CRAIG GURGANUS FISH BOUFFANT ART SHOWCASE: Mattie King Davis Art Gallery, Beaufort; Thru March. Contact 252-728-5225 or www.beauforthistoric-site.org.

THE FAMILY BUSINESS — 175 YEARS OF POTTERY BY THE OWEN/OWENS FAMILY: Galleries I & II; North Carolina Pottery Center, Seagrove, NC; Thru April 3. Contact 336-873-8430 or www.ncpotterycenter.com.

INTERLUDE RECENT PAINTINGS BY MARY ROUNTREE MOORE: Tyndall Galleries at University Mall, Chapel Hill; Thru April 4. Contact 919-942-2290 or www.tyndallgalleries.com.

NEW PAINTINGS BY NC ARTISTS BOB RANKIN AND MARGIE SAWYER: The Little Art Gallery and Craft Collection at Cameron Village, Raleigh; March 14-April 11 (Opening Reception to meet the artists on March 14). Contact 919-890-4111 or www.littleart-galleryandcraft.com.

ROOTS AND SHOOTS: A themed show by the gallery's member artists; Hillsborough Gallery of the Arts, Hillsborough; March 27-April 18. Contact 919-732-5001 or www.hillsboroughgallery.com.

FRAMES BY EDWARD WRIGHT MIRROR SHOW & SALE: Edward Wright's handcrafted mirror frames; Yesterday and Today Frame Shop, Hillsborough; April 4. Contact www.framesbyedwardwright.com.

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

• **PEACE COMES TO AJANI — ILLUSTRATIONS BY KEITH KELLY:** Allenton Gallery; Thru April 11.

• **4TH ANNUAL LAKEVIEW ARTS PROGRAM EXHIBITION:** Featuring the artwork of students from Lakeview school; Semans Gallery; Thru April 11.

EVENTS AT ARTSPACE: Raleigh; Contact 919-821-

0383 or www.artspacenc.org.

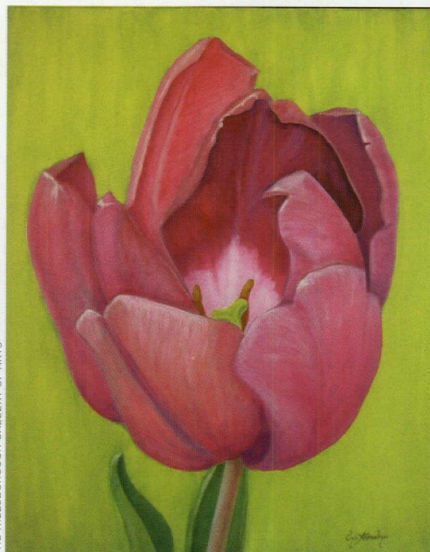
• **THE BOXES PROJECT — CHUNG (FRANKY) CHAK:** March 6-April 10 (Opening Reception March 6).

• **ILLUSIONS, WITH RESPECT — BRUCE MELKOWITS:** Visual Art/Printmaking; Upfront Gallery; March 6-29 (Opening Reception March 6).

• **STAMMER!:** March 13.

• **NEW WORKS — WORKS BY MEMBERS OF THE ARTSPACE ARTISTS ASSOCIATION:** March 14-April 25

• **POOL SWIMMERS — PETER BUTLER:** Visual Art/Printmaking; Lobby; March 6-29 (Opening Reception March 6).



The Hillsborough Gallery of the Arts presents *Roots and Shoots* a themed show by gallery artists through April 18.

CLASSICAL

THE NEW YORK PHILHARMONIC WITH LORIN MAAZEL, MUSIC DIRECTOR AND CONDUCTOR: Presented by Carolina Performing Arts; Memorial Hall at UNC, Chapel Hill; March 3 & 4. Contact 919-843-3333 or www.carolinaperformingarts.org.

THE CHAMBER ORCHESTRA OF THE TRIANGLE PRESENTS JING QIAO, VIOLIN: Guest artist Jing Qiao, First Prize winner at the *Young Strings Competition 2008* performs; Carolina Theatre of Durham; March 15. Contact www.chamberorchestraofthetriangle.org.

THE WEILERSTEIN TRIO: A Raleigh Chamber Music Guild Master Series Concert; Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; March 29. Contact 919-821-2030 or www.rcmg.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.

• **STEFAN SANDERLING, GUEST CONDUCTOR AND MARC-ANDRÉ HAMELIN, PIANO:** March 20-21

• **GRANT LLEWELLYN, MUSIC DIRECTOR WITH COLIN CURRIE, PRECUSSION AND LEONID FINKELSHEYN, BASS:** April 3-4

EVENTS AT THE UNC DEPARTMENT OF MUSIC: The University of North Carolina at Chapel Hill; Contact 919-962-1039.

• **SAUL WILLIAMS WITH THE ARDITTI STRING QUARTET:** Memorial Hall; March 5.

• **BRASS CHAMBER MUSIC:** Hill Hall; March 26.

• **AN EVENING OF CHAMBER MUSIC WITH PIANO:** Hill Hall Auditorium; March 27.

• **JAZZ INNOVATORS AND INNOVATIONS:** A narrated program by the UNC Jazz Band; Hill Hall; March 31.

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

• **DUKE SYMPHONY ORCHESTRA — SALLUTE TO PAPA:** Baldwin Auditorium; March 4.

• **DUKE STRING SCHOOL WITH DOROTHY KITCHEN, DIRECTOR:** Mid-winter Festival; Baldwin Auditorium; March 7.

• **DUKE CHORALE WITH RODNEY WYNKOOP, DIRECTOR:** Baldwin Auditorium; March 26.

POP MUSIC

PINECONE PRESENTS DAN TYMINSKI & THE TONY RICE UNIT: Meymandi Concert Hall at the Progress Energy Center for the Performing Arts, Raleigh; March 11. Contact 919-664-8302 or www.pinecone.org.

ARROGANCE @ 40: The Acclaimed North Carolina Band Arrogance celebrates 40 years of great North Carolina Music; Carolina Theatre, Durham; March 21. Contact 919-560-3030 or www.carolinatheatre.org.

COULDA, WOULD, SHOULD — PATTI LUPONE: Tony Award-winning Patti LuPone performs; Presented by Carolina Performing Arts; Memorial Hall at UNC, Chapel Hill; March 18. Contact 919-843-3333 or www.carolinaperformingarts.org.

EVENTS AT THE CLAYTON CENTER: Clayton; Contact 919-553-1737 or www.theclaytoncenter.com.

• **BLUES BASH IV GUITAR HEROS FEATURING JOHNNY WINTER & JOHN DEE HOLEMAN:** March 14.

• **JESSE COOK:** March 27

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

• **CHRIS SMITHER:** March 7

• **KATHLEEN EDWARDS:** March 11

• **KEVIN WELCH:** March 27

STAGE & SCREEN

REMEMBRANCE — CITY CEMETERY, A PLAY BY IAN FINLEY: A fundraiser for Raleigh City Cemeteries Preservation Inc; Meymandi Theatre at the Murphey School, Raleigh; March 10. Contact 919-931-2196.

AUTHOR OF A BEAUTIFUL MIND SYLVIA NASAR, AUTHOR,

ECONOMIST AND PROFESSOR TO SPEAK: Stewart Theatre at NCSU, Raleigh; March 11. Contact 919-515-1100 or www.ncsu.edu/arts.

NARNIA — PRESENTED BY STAGEHANDS AND NEW BERN CIVIC THEATRE: Athens Theatre, New Bern; March 13-15, 20-22 & 27-28. Contact 252-633-0567 or www.newberncivictheatre.org.

I WENT TO THE HOUSE BUT I DID NOT ENTER — HEINER GOEBBELS WITH THE HILLIARD ENSEMBLE: A staged concert in three tableaux; Presented by Carolina Performing Arts; Memorial Hall at UNC, Chapel Hill; March 28 & 29. Contact 919-843-3333 or www.carolinaperformingarts.org.

WORLD MUSIC ARTIST MARIZA PERFORMS: Presented by Carolina Performing Arts; Memorial Hall at UNC, Chapel Hill; March 31. Contact 919-843-3333 or www.carolinaperformingarts.org.

ALL'S WELL THAT ENDS WELL: Presented by ECU/Loessin Playhouse; McGinnis Theatre at ECU, Greenville; April 2-7. Contact 1-800-ECU-ARTS online at or www.ECUARTS.com.

PLAYMAKERS REPERTORY COMPANY PRESENTS PRIDE AND PREJUDICE: Paul Green Theatre Center for the Dramatic Art at UNC, Chapel Hill; April 1-19. Contact 919-962-7529 or www.playmakersrep.org.

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

- **JESUS CHRIST SUPERSTAR:** March 6-8
- **GEORGE LOPEZ:** March 14
- **BROADWAY CAROLINA SERIES PRESENTS — FIDDLER ON THE ROOF:** March 17-22
- **BILL COSBY:** March 29
- **CHEECH & CHONG — LIGHT UP AMERICA:** April 3
- **JOHN PRINE:** April 4

EVENTS AT NCSU CENTER STAGE ARTS SERIES: NC State University, Raleigh; Contact 919-515-1100 or www.ncsu.edu/arts.

- **JOHN PIZZARELLI:** Stewart Theatre; March 18.
- **KIDSTUFF — IF YOU GIVE A PIG A PANCAKE:** Stewart Theatre; March 15.

EVENTS AT THE CAROLINA THEATRE OF DURHAM: Durham; Contact 919-560-3030 or www.carolinatheatre.org.

- **DAVID SANBORN:** March 5
- **THE ART OF BELLYDANCE FEATURING BELLYDANCE SUPERSTARS:** March 6
- **JUDY COLLINS:** March 7
- **ANI DEFRANCO:** March 10
- **PIECES OF WAR:** March 13
- **CHAMBER ORCHESTRA OF THE TRIANGLE:** March 15
- **THE GONDOLIERS:** March 26-29

MUSEUMS

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

- **NEW EXHIBIT — PORTRAITS OF RALEIGH, IMAGES OF A CITY AND HER PEOPLE:** Opens March 6
- **NUMBER ONE HITS BINGO:** March 14

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

- **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:** Thru May 10
- **ESCULTURA SOCIAL — A NEW GENERATION OF ART FROM MEXICO CITY:** On view through June 7.

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

- **HIGHLIGHTS OF THE AMERICAN COLLECTION:** Thru July
- **ART IN THE EVENING:** March 6, 13, 20, 27
- **FAMILY FUN SATURDAY:** March 7, 14, 21
- **LECTURE — THE RAPE OF EUROPA:** March 8
- **LUNCH & LEARN — HISTORICAL CANADIAN LANDMARKS:** March 20
- **CHILDREN'S PERFORMANCE — SOUNDS CRAZY WITH AL SIMMONS:** March 28

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

- **MUSIC OF THE CAROLINAS SERIES — CRAICDOWN:** Daniels Auditorium; March 8.
- **KNIGHTS OF THE BLACK FLAG:** Exhibit traces the history of piracy; Opens March 6.
- **TIME FOR TOTS — TO THE HOOP!** March 3 & 10
- **HISTORY À LA CARTE — CAMP FOLLOWERS:** March 11
- **SHATTERING WHITE SOLIDARITY — A HISTORY OF THE SOUTHERN TENANT FARMERS' UNION:** March 12
- **CURATOR'S TOUR — KNIGHTS OF THE BLACK FLAG:** March 14
- **ARTIST AT WORK — ROB ANDERSON:** March 20-22
- **MAKE IT, TAKE IT — WEAVE IT:** March 21-22
- **1960:** Members of the Burning Coal Theatre Company will read from the play *1960*; March 21.
- **ANTIETAM AND THE ARCHAEOLOGY OF TACTICS:** March 28

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

- **NEW EXHIBIT — INVESTIGAT HEALTH EXPERIENCE:** Now Open
- **ROBOT RUMBLE EVENT SPECTACULAR:** A hands-on immersion into artificial intelligence; March 14.
- **PERIODIC TABLES — RE-KINDLING WOOD ENERGY:** Dr.

Dan Richter, Duke University Nicholas School of Environmental Sciences and Policy; Broad Street Café, 1116 Broad St., Durham; March 10 at 7 p.m.

EVENTS AT THE ACKLAND MUSEUM OF ART: The 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
- **CURATORS CLINIC:** March 10
- **REINVENTING THE FIGURE:** Thru March 22
- **PERSPECTIVES ON PROGRESS:** March 26 & April 2
- **CULTURAL POLITICS & CONTEMPORARY ART:** Thru March 29
- **SAGE IN THE BAMBOO GROVE — THE LEGACY OF SHERMAN E. LEE:** March 1-Sept. 20. (Opening Reception March 1).

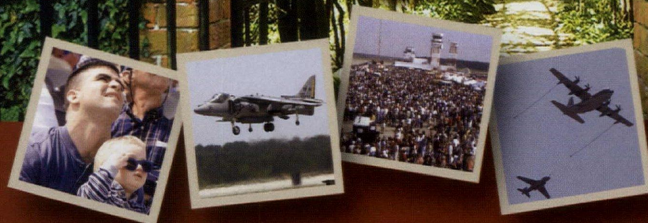
EVENTS AT THE GREGG MUSEUM OF ART & DESIGN: NC State University, Raleigh; Contact 919-515-1100 or www.ncsu.edu/arts.

- **NORM SCHULMAN — A LIFE IN CLAY:** Thru March 29
- **THOMAS SAYRE — NEW WORK:** Thru May 10
- **ARTIST AND OBJECTS LECTURE SERIES — NORM SCHULMAN:** March 12

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

- **PRESENTING JOHN KEATS — GALLERY TALK:** Melba Remig Saltarelli Exhibit Room; March 13; Exhibit runs through March 15. Contact 919-962-1143.
- **AN EVENING WITH BILL FRISSELL AND GREG LEISZ:** Southern Folk Life Collection; March 22. Contact 919-962-4207.
- **LINHEAD STOMP — THE CREATION OF COUNTRY MUSIC IN THE PIEDMONT SOUTH:** Lecture by author Patrick

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Huber; Pleasants Family Assembly Room; March 30.

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

- **BEARDEN TO RUSCHA — CONTEMPORARY ART FROM THE NORTH CAROLINA MUSEUM OF ART:** Thru May 24
- **BOB DEYOUNG — INSTALLATION (PHANTASM):** Thru April 26
- **QUIET SPIRIT, SKILLFUL HAND — THE GRAPHIC WORK OF CLARE LEIGHTON:** Thru April 5
- **MUSIC — KEVIN KOLB TRIO, JAZZ:** March 5
- **ARCHAEOLOGY LECTURE W/ THEODORE BURGH:** March 8
- **FILMS — 8TH ANNUAL CINE NOIR FESTIVAL OF BLACK FILMS:** March 12-15
- **ILLUSTRATED LECTURE — CLARE LEIGHTON'S ART AND CRAFT, EXPLORING HER RICH LEGACY THROUGH THE PRATT COLLECTION:** March 22
- **KIDS @ CAM:** March 11 & 25

POTPOURRI

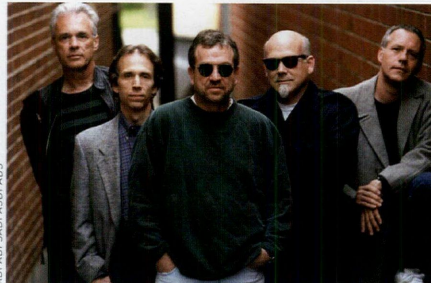
2009 UNC MINI-MEDICAL SCHOOL: Program designed especially for nonmedical people hosted by researchers from The University of North Carolina at Chapel Hill; William and Ida Friday Center for Continuing Education, Chapel Hill; March 3, 10 & 17. Contact www.med.unc.edu/cme for a brochure and registration details.

A TOAST TO THE TRIANGLE: Benefiting Tammy Lynn Center for Developmental Disabilities; McKimmon Center at NC State University, Raleigh; March 8. Contact 919-832-3909 or www.atoasttothetriangle.org.

WOMAN'S CLUB OF RALEIGH — 2009 SPRING ANTIQUE SHOW AND SALE: Kerr Scott Building at the NC State

Fairgrounds, Raleigh; March 13-15. Contact 919-782-5599 or www.womansclubofraleigh.org.

SLAVERY STORY QUILT AT THE BEAUFORT HISTORICAL ASSOCIATION: Music by the Inspired Voices and a presentation by Nannie Haley, wife of *ROOTS* author Alex Haley; Beaufort Historic Site, Beaufort; March 21. Contact 252-728-5225 or online at www.beauforthistoric.org.



Formed in 1969 in a dorm room at UNC by Don Dixon and Robert Kirkland. Arrogance, featuring Dixon (bass) and Robert (guitar), Marty Stout (keyboards), Scott Davison (drums) and Rod Abernathy (guitar), will be in concert at the Carolina Theatre in Durham on March 21 celebrating 40 years of great music.

LIFTING MINDS AND HEARTS BREAKFAST BENEFITTING LOAVES AND FISHES MINISTRY: Featuring Terry Holland, director of athletics at ECU; Hilton North Raleigh; March 24; 7:30-9 a.m. Contact www.lafchildren.org.

MAKE-A-WISH FOUNDATION OF EASTERN NC WISH BALL: Silent and live Auctions, dinner and dancing to the music of The Castaways; Prestonwood Country Club, Cary; March 28. Contact 919-821-7111 or www.eastncwish.org.

62ND ANNUAL NC AZALEA FESTIVAL: A celebration of Wilmington's exceptional artwork, gardens, rich history and culture; Wilmington; April 1-5. Contact 910-794-4650 or www.ncazaleafestival.org.

TRIANGLE MODERNIST HOUSES 60TH ANNIVERSARY OF THE NCSU COLLEGE OF DESIGN TOUR: Triangle Modernist Houses celebrates the 60th anniversary of the NCSU College of Design with a tour featuring six prime examples of Raleigh modernist houses; April 4. Additional information on the tour and tickets are available at www.trianglemodernisthouses.com/big60.htm.

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

• **FREE GUIDED TOURS THROUGH THE ARBORETUM:** Sundays at 2 p.m.; rain or shine; March through October.

• **PLANTSMAN'S TOUR — NOTHING BUT NEEDLES: PINES AND THEIR RELATIVES:** Visitor Center; March 10.

• **THIS ONE'S FOR THE BIRDS, ATTRACTING WILDLIFE TO YOUR GARDEN:** March 19.

• **NEWS & OBSERVER BIRDHOUSE COMPETITION AT THE JC RAULSTON ARBORETUM:** March 19-22; schedule of events available at www.ncsu.edu/jcraulstonarboretum.

RALEIGH JAYCEES 10TH ANNUAL GALA FOR HOPE: Proceeds donated to the Boys and Girls Home of Lake Waccamaw; Royal Banquet Facility, Raleigh; March 28. Call 919-633-4073 or www.raleighjaycees.org.

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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MARCH 2009

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

APRIL 2009

- 3 Vijay Iyer Trio
- 7 Andr s Schiff, piano
- 21/22 Alvin Ailey American Dance Theater with special guests Sweet Honey in the Rock

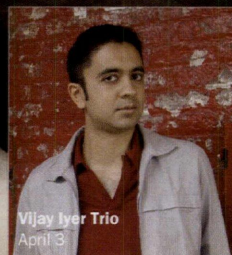
JUNE 2009

- 10/11 *Don Quixote*: Bolshoi Ballet
- 13/14 *Swan Lake*: Bolshoi Ballet

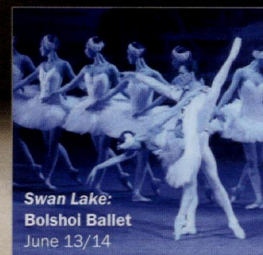
Alvin Ailey
American Dance Theater
April 21/22



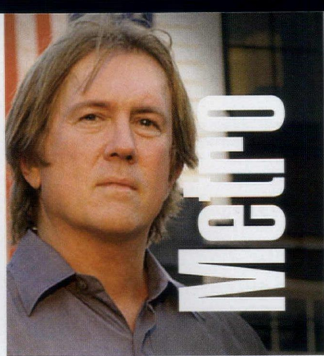
Orpheus et Eurydice:
Compagnie Marie
Chouinard
March 25



Vijay Iyer Trio
April 3



Swan Lake:
Bolshoi Ballet
June 13/14



Cheshire on Film

by Godfrey Cheshire

CANNES DEUX:

FRENCH SCHOOLS AND ITALIAN GANGSTERS

Now entering its 62nd year, the Cannes Film Festival remains the world's preeminent launching pad for international art cinema. Every May, moguls, wannabes, deal-makers and journalists pack into the scenic Riviera tourist town looking for bedazzlement. One way or another, they come away with news that will spread across the world in the months to come. What Cannes consecrates, travels.

I covered Cannes for five consecutive years in the '90s, and I will say this for it: With its idyllic seaside setting, its French savoir faire, its glittering throngs of stars, auteurs and paparazzi, it is the very definition of high-end movie biz glamour, a more consistently breathtaking spectacle than any I've witnessed in Hollywood or New York.

But important? Time was, Cannes shone as the very pinnacle of the kind of moviemaking that measures itself by the canon of modern art, far above the compromised stratagems of most Hollywood movies. These days, though, it's increasingly clear that the age of titans like Bergman, Kurosawa, Fellini and Fassbinder, and of national cinema movements, which invigorated many European countries in decades past — and China and Iran more recently — is rapidly receding in history's rearview mirror.

This diminishment leaves critics facing certain perplexities. Cannes itself, protecting the brand, wants the world to assume that each new cinematic crop brings works of genius equaling or surpassing anything that's come before. I'm afraid many of my critical colleagues take the bait. When the latest Cannes prize winners make their US debuts, they are invariably greeted with over-the-top hosannas — as if only rapturous superlatives can keep the beleaguered citadel of "foreign film" from vanishing altogether.

While understanding this concern, I'd rather keep things in perspective, even when that means acknowledging that some areas of cinema are not as vital as they once were, or that certain supposed masterpieces, though interesting or worthy in various ways, are actually modest successes rather than mind-blowing breakthroughs.

But don't take my word for it. Cannes' top two laureates of 2008 are scheduled to

mentary-like styles. And both depict milieux as dour and banal as Cannes is unabashedly fabulous.

MULTI-CULTI FRANCE

At least since Rousseau's *Émile*, education has been a favorite subject of French intellectuals, and it's served an ever-shifting array of cultural agendas, even for filmmakers. As recently as the '60s, though,



The Class

arrive at Triangle theaters in March. See Laurent Cantet's *The Class*, from France (winner of the Palme d'Or and an Oscar nominee for Best Foreign Film), and Matteo Garrone's *Gomorrah*, from Italy (Grand Jury Prize) — and decide for yourself.

Though I like one of these films better than the other, I find it interesting that together they suggest a new kind of art-film orthodoxy, one that eschews imaginative exuberance and directorial idiosyncrasy in favor of quasi-sociological reportage. Both films dramatize serious, based-on-real-life books. Both employ naturalistic, docu-

when François Truffaut mused on language and learning in *The Wild Child*, and Jean-Luc Godard envisioned a revolutionary pedagogy in *La Chinoise*, educational philosophies might be diverse and ephemeral, but *la France* herself — she was unitary and immutable.

No longer. *The Class* is based on a thinly fictionalized autobiographical novel by François Begaudeau, who plays himself: a harried but dedicated young teacher during a year of riding herd on a junior-high class in a school where many of the students are from Arab, Asian or African backgrounds. France has famously dedicated

itself to assimilating all such immigrants into its republic and its civilization, primarily through education. So you can see why the film would exercise such fascination on home ground: It implicitly poses the question of whether such efforts are succeeding or ever can.

That said, there's almost nothing here that's exclusively French. The kids are lippy, insolent, mercurial, withdrawn, alternately engaged and contentious, wrapped up in their hip-hop threads, music and lingo and their ethnic factions. Is there anything in this picture that an American public school

and frustration of the classroom all too exactly. But the payoff is worth it. You come out of the film with the sense of having gained access to this world in all its complexity, difficulty and inchoate possibility.

The movie's execution contributes to that impact. It contains no pro child actors. The kids came from an extensive casting search and were work-shopped exhaustively before and during the filming, which lasted throughout a school year. Moreover, they are not playing themselves. The filmmakers reportedly had them play against their own



Gomorrah

teacher wouldn't recognize? (A serious recommendation: If you're involved in education, take a bunch of colleagues to this film and see if it doesn't result in a long evening of intense discussion afterward.)

That both foes and advocates of multiculturalism will find support for their views in the film is a measure of its success, I would say. That's not because Bégaudeau and director Cantet are "fair and balanced." It's because they're not focused on "issues" in an abstract or rhetorical sense. They're focused, passionately and scrupulously, on the concrete, the quotidian: the teacher's daily efforts with his recalcitrant charges, as well as his dealings with some of their parents and his faculty fellows. (We see nothing of his private life.)

Hollywood movies on this subject always follow a predictable arc, from onerous challenge to uplifting triumph. *The Class* offers no such reassuring formulas. Its documentary orientation even sometimes skirts tedium in depicting the monotony

personalities: A quiet kid would be cast as a loudmouth, and so on. That their performances are so uniformly excellent and believable bespeaks a degree of commitment that in itself is a small sign of hope.

GANGLAND ITALY

The title of *Gomorrah* doesn't come from the Bible. It's a play on Camorra, the 7000-strong Neapolitan Mafia, Italy's largest mob and mainland big brother of the Sicilian Mafia, which heretofore has gotten much bigger play in movies. But the word's traditional usage does touch on the film's appeal.

Back in the days of silent movies, a title like *Sodom and Gomorrah* would dependably draw viewers looking for a dose of sin and salaciousness. Gangster movies, even great ones, depend on a similar promise, and though *Gomorrah* would like to be seen as an entirely new and different kind of gangster film, its difference is, to me, more a matter of surface and style than substance.

The film's admirers — and there are many — describe it as uniquely realistic, unsentimental, anti-romantic, even (ahem!) "ethnographic." You can easily see why. Rather than oak-paneled parlors or stucco country villas, the action takes places in depressingly ugly Italo-Stalinist tenements, sweat shops full of illegal immigrants and construction sites full of toxic waste.

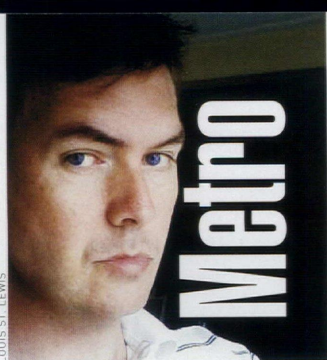
The gangsters don't swan around in slicked-back haircuts and tailored suits. They're scruffy gutter schlubs with pock-marked faces who wear flip-flops, T-shirts and shiny basketball shorts. Forget Armani; think K-Mart. Though carefully calculated, Garrone's use of handheld cameras and natural lighting has a similarly rough-edged feel, far closer to the unprocessed rawness of reality TV than the poised elegance of *The Godfather*.

As for narrative acuity, here's a personal reaction. The first time I saw *Gomorrah*, I found it highly annoying. That's because, in interweaving five stories about different sets of characters involved in criminal activity, it so thoroughly dispenses with scene-setting, explanation and clarifying transitions it becomes relentlessly confusing.

The second time I found it far more comprehensible — its problem is not incompetence but excessive artiness — and I could better appreciate the real skill with which Garrone combines documentary textures and shrewd dramatic understatement.

Yet the film still bothered me, in part because it does so little to contextualize its five stories, which — like most gangster films — depend on regular doses of brutality and violence. Unlike *The Class*, which shows us parents and other teachers to help us understand the classroom's dynamics, *Gomorrah* affords no glimpse of police investigations, the perspectives of the government, ordinary citizens or even the mob's own overlords.

The film is a dramatization of an acclaimed exposé by journalist Roberto Saviano, and this may be a case where the arty excitements of fiction occlude the illuminations of nonfiction. I haven't read Saviano's book, but I'd wager it offers a far greater understanding of the Camorra than Garrone's self-consciously disjointed film. **MM**



Artist-at-Large

by Louis St. Lewis

TREAT YOUR ARTISTS WELL

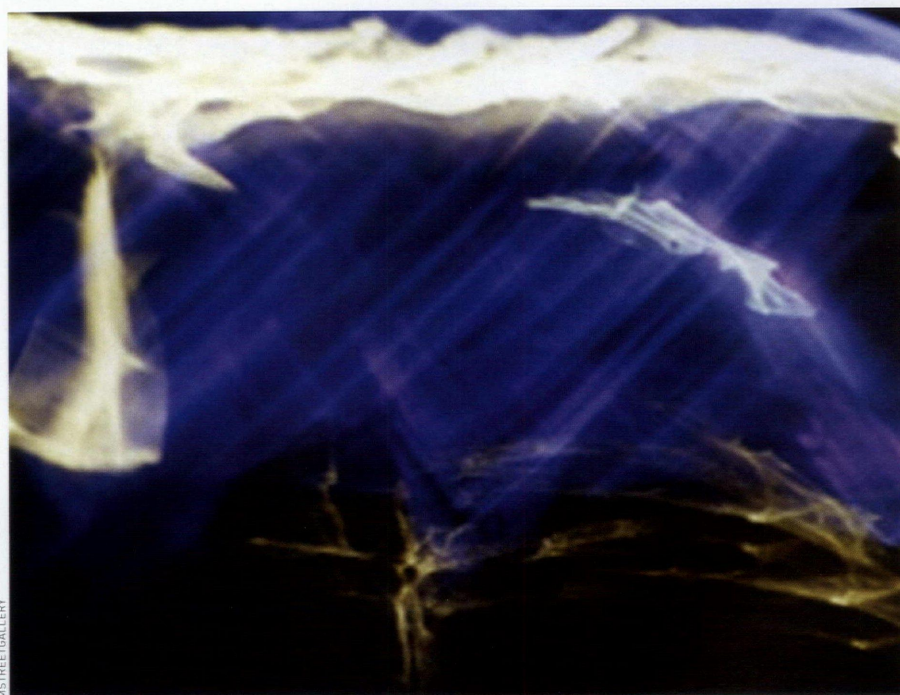
I don't understand why artists are so often misunderstood by the public at large.

Just the other evening a lady of a certain age introduced me at a gathering saying, "He's only an artist." Being that I had one glass in my hand and two under my belt, I inquired into her own occupation and it turned out she was a veterinarian. You know what? I'd much rather stare at a blank canvas each day than stare at a dog's rump on any day, but it just goes to show how ignorant people can get. People need to realize that given the right opportunity, artists can really shake things up in a big way.

The public seems to have forgotten that the Emperor Nero Augustus was an artist; his dying words — after being stabbed by his own guards — were: "What an artist dies in me!!" It also seems to have slipped a lot of memories that the young Adolf Hitler was an artist of some talent. In my humble opinion, his landscapes were better than many I see in the galleries today. If they had only given the man the art scholarship like he applied for, the world would be a much different place. I can understand his frustration having his dreams thwarted.

Before he invented Morse Code and changed communications forever, Samuel Morse was one of the 19th century's best portrait artists. But he was very bored around his bourgeois patrons and wished that they were "as silent in public as they were in paintings." He left painting behind and jumped on the science bandwagon.

Artists are not here for your amusement, which probably comes as a surprise to many people. The folks working in Raleigh's Artspace are not animals in cages for you to walk by and gawk at with a glass of cheap Chablis in your hand on Friday nights. They are actually there to create and sell artwork. Isn't that amazing? I'd love to be able to just walk around law offices or some science lab on First Fridays and watch



Ron Ward, *Abstracts of Time*, light jet print on Kodak Endure paper mounted to plexiglas

folks piddle with contracts and graphs while I waste time asking inane questions that will not lead to anything.

I can't tell you how many times I've been to art openings where the artist has worked like a dog for months — if not years — on a body of work, and not a person in the room is looking at the art because they are too busy gossiping with each other. The artist has gone to great expense, the gallery has gone to great expense, and the room is clogged with winos and art trolls who have never purchased a piece of art in their entire lives and never intend to.

The serious collectors are outnumbered 20 to 1. It is time for a change. As for my artist friends: When a person comes to your show, ask immediately which piece they are planning on buying. If they say none, don't waste another moment and move on to a better prospect. And galleries, thin down those mailing lists to serious collectors and

serious leads, have a private opening and make it a special occasion. Gallery crawlers, actually come with an open mind, understand that this is a business and please don't discuss how your child could do that because your kid can't. Just like if I had a kid they probably couldn't repair a leaking toilet.

There are plenty of artists around that deal with the pros and cons of making a living as an artist on a daily basis. Raleigh's M. Street Gallery (www.mstreetgallery.net) is showcasing the work of photographer Ron Ward. Ward has done it all, from photographing in the Amazon jungle to stints in Holland and Germany. He is an innovator who is pushing the boundaries of photographic exploration. Many of his images deal with what he calls the "fantasy of abstraction." The artist relishes utilizing movement and nightscapes, be they street-scapes or discotheques, to push 35mm film to extremes of manipulation and grace.



BILL BAMBERGER. ARTIST RETAINS COPYRIGHT. ALL RIGHTS RESERVED.

Bill Bamberger: *Charter School, Harlem, New York*

Another photographer on his game this month is the talented Bill Bamberger who jumps right into March basketball mad-

ness with his current show at Crook's Corner in Chapel Hill. Entitled "BALL," the show explores the diversity of the

American experience as it relates to our collective obsession with basketball — and the assorted hoop dreams that go along with it. Bamberger is the consummate professional, and his images demonstrate sensitivity to design, as well as a witty searching intellect. For more information on the limited edition prints, go to (www.ann-stewartfineart.com).

And last but certainly not least, I want to give a big hug and congratulations to Beth Yerxa, Sarah Powers, Rachel Berry, Rachel Herrick and all the folks who helped the Visual Art Exchange bring home the bacon this year at the group's Gala. Yerxa informed me that the event brought in well over \$100,000. With the economy the way it is, these are big bucks, which will make certain that this important organization stays strong and vibrant. If you are a young (or not so young) budding artist, this is the perfect place to get your feet wet and enjoy the support you need during your formative years as an artist. The next time you are wandering around Moore Square, pop in the gallery and take a gander at the talent on display. You will be glad you did. **MM**

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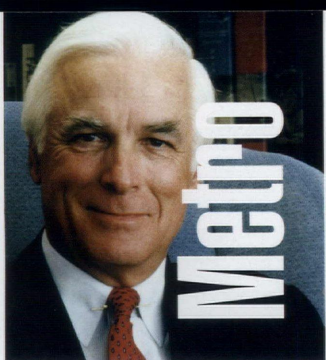
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MAGAZINE



Editor-at-Large

by Jim Leutze

FEMALE FERRY CAPTAIN WORKED HER WAY UP

I didn't know exactly what to expect when setting out to interview one of the only two female ferry boat captains in the NC Navy. Would she look like Tugboat Annie (Marie Dressler in the 1930s classic with Wallace Beery) and say things like "beggar matie"? Whatever, we were celebrating Lilly Ledbetter week, so it seemed the appropriate time to do a gender-related story.

Little need to worry. Captain Mary Beth Ray looked like, well, a professional woman. She has short brown hair, a ready smile, knowing eyes and sporty nautical earrings. She also has what the military would call, "command presence." There is a certain air about her that lets you know that she expects to be taken seriously, but at the same time engenders trust. She might be a lawyer, or a principal, or a ship's captain — why not?

Getting to be a ship's captain is not easy. It takes years of experience at sea; a whole series of promotions along the way, from able-bodied seaman, to mate, then on to master and then captain. At each step, there are manuals to be studied, practicums to be passed and tests to be taken. And then you have to wait for a position to open up. It doesn't sound like a route for the impatient or the uncommitted.

In Captain Ray's case, the route to the top began when she was 12 and her family moved to Andros Island in the Bahamas. Her father was an ex-Marine who took a civilian contractor's job at the acoustic listening station (AUTEC) on the island. I don't know about her older brothers or her younger sister, but Ray loved it. Indeed, she loved it so much she stayed in the Bahamas until she was 35. "It was perfect for me," she said, "you can't get far from the water on an island." Her first job was running the base's small marina — untying and maintaining a fleet of 16 boats.

This experience served her well; she was

hired by AUTEC's Marine Department where, at 21, she had her first captain's job providing experience on larger crafts — from 60 feet up to 180 feet. The boats she worked on serviced the naval ships and submarines that routinely passed through the testing grounds. She ferried the crews ashore, performed re-supply missions "down island" and also made regular runs between Andros and Palm Beach, FL. Slowly she worked herself up the career ladder from small boat captain to mate on the larger vessels and finally to captain on the larger boats.

When they got to Southport, NC, they took the Fort Fisher Ferry. A dream was born but quickly squelched. When she inquired about a job, she got a laugh, which implied there wasn't a chance.

They settled in Wilmington and through acquaintances at Cape Fear Community College she got her break. The school's ocean-going research vessel, the *RV Dan Moore*, needed some overhauling work, and they were looking for a crew to take the vessel to New Bern. Ray eagerly volunteered. From that experience came contacts that led her back to the Fort



Captain Mary Beth Ray

Did anyone ever give her a hard time, I asked, about being a woman. "Naw," she said, "I had two older brothers, and I'd already learned how to handle myself." Those brothers must have been tough since, on occasion, she was the only woman among 120 men.

The story might have ended there had it not been that her husband missed the changing of the seasons. First, they moved to Florida from where, according to Ray, they should have "turned left and gone to the Keys." Instead, they continued north.

Fisher-Southport Ferry.

Again, she had to start at the bottom as ferry mate in season, and then as a ferry-able seaman in the off-season. As she moved up the ladder (no pun intended), tests and requirements were administered by the Coast Guard. She'd done it before, and she did it again. Then her big break came, someone retired and she filled the spot; that was five years ago and she couldn't be happier. She presently holds a 1600-ton, ocean master's license.

Her enthusiasm for this job was quite

obvious as she began to talk about the pleasure of being out on the water. "It's always interesting, always changing with boats and birds and always, always the weather." She did admit that every once in a while when she's standing on the bridge in 30-degree weather, facing into a 15 mile-per-hour wind, she asks herself, "What is a nice Bahamian girl doing here?"

On weeks when she's on, she gets to see the sunrise and the sunset — and what does she do when she's off? Goes out on her boat. No wonder she scoffed at what she said was her most frequently asked question — "Don't you get bored?" "First off," she said, "there's no time to be bored, but more generally speaking, how can a responsible, fun job be boring?" She did agree that things had gotten even more responsible since 9/11. The terrorism threat required increased security and vigilance, particularly since the ferry operates in the vicinity of Sunny Point Military Ocean Terminal and the Brunswick nuclear power plant.

Her most animated response to me came when I asked her about the propulsion system on the boat at the ramp

painted in UNCW colors. I'd christened that boat when I served as chancellor and remembered something about its unusual propulsion. "Ah," she said, "the Voith Schneider propeller. What an ingenious system." She then launched into an intricate description of how these propellers, mounted under, not behind, the boat, allowed maximum maneuverability. As nearly as I could tell, this so-called "cyclonic-drive propeller" works something like a helicopter mounted upside down under the boat. Got that picture? Ray, with hand gestures, demonstrated how it could turn a boat on its own axis or stop it dead in its tracks. "Oh, it's a marvelous system," she said. (For details, I refer you to Google, as I missed a lot.)

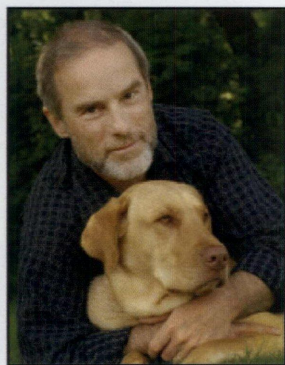
How can you not like someone who loves the outdoors, the water *and* can get enthusiastic about a propeller? Check another job off your gender-specific list.

Now for the bad news. Ray and her ferries have not been running for the past two months to allow time for rehabilitating the ramps. This has been particularly tough on people who commute via ferry. It also was

unfortunate timing for merchants in Southport who had counted on some holiday bounce. But in all honesty, care was made to time the shutdown for the ferry's slowest months — and there might not have been a bounce.

Anyway, as of Feb. 2, the service began its regular winter schedule and will continue to run the winter schedule throughout the year. This means that the 10 a.m. and 12:15 p.m. runs from Southport and the 10:45 a.m. and 1 p.m. trips from Fort Fisher won't be added to the schedule when spring comes. The reason is that the Coast Guard has decided on a stricter enforcement of its ruling that crews should not work more than 12 hours per day. The way it had been, crews worked 12 and a half hour days one week, and then had the next week off. The week on, week off schedule will continue, but there will be a required one-hour break each day and that means a reduction in service. **MM**

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



John Grogan
Author of *Marley & Me*

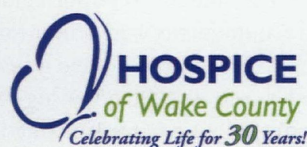
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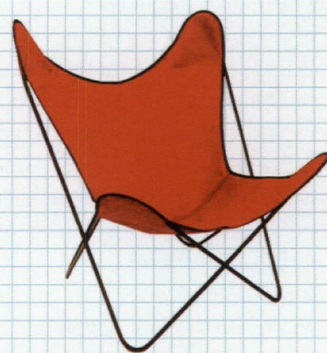
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THE HONORABLE ROBERT W. SCOTT

Funeral services were held Jan. 27 in Haw River, NC, for former Gov. Robert W. Scott. I liked him, and he was always mighty kind to me. In turn, I have tried to remember him and Jessie Rae in their retirement with short notes to let them know I wished them well. I have received gracious, handwritten replies from Jessie Rae.

Looking back, I must have been a bit audacious in 1968. I was a student at Wake Forest Law School but had served as a Democratic precinct chair, a volunteer in Richardson Preyer's 1964 gubernatorial campaign, and Secretary of the North Carolina Young Democrats. It was assumed that Scott would run for governor after his term as lieutenant governor expired. I intended to support him and wanted to tell him so in person.

He received me — can't remember where — and must have been a little amused when I told him I wanted to help if he ran for governor, but with one reservation: I had told Robert Morgan that if he ran for statewide office I would support him, and if Morgan decided to run for governor, I would be in his camp. Scott did not seem to be concerned about my conditional support, and if he was amazed at the audacity of this young fellow from Harnett County who took himself a tad too seriously, he did not let on. He thanked me, asked about a mutual friend he had lost track of, and we had a great visit.

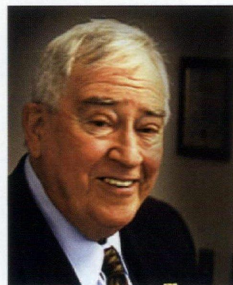
Morgan ran for attorney general and was elected. Scott became governor and for the next four years I worked at the Justice Department across the street from the Capitol. It was a great vantage point from which to view North Carolina politics and the Scott administration.

The pace was more leisurely four decades ago. The governor and most of his staff were crammed into the west side of the first floor of the Capitol. State Treasurer Edwin Gill claimed the southeast corner, and Secretary of State Thad Eure claimed the northeast corner. You couldn't have blown those two political legends out with

dynamite. There were no metal detectors or security people hovering. On occasion, the governor would answer the phone himself. I called one day for his longtime assistant Betsy Hinnant and a strong male voice answered, "Governor's office."

"Is that you, governor?" I asked, after hesitating a moment.

"Yes," he said, delighted that he had startled me. "Here's Betsy," he said with a chuckle as he handed the phone to her.



"Our system of state-supported higher education can be shielded from external assaults, but nothing can save it when it chooses to lay rough hands upon itself. It needs to be restructured in such a way that this will not occur."

— Robert W. Scott

Scott seemed to thrive on controversy, which was good because he had a way of looking to the future with a "devil-be-damned" attitude. Scott needed additional revenue to fund his proposed public kindergarten program, and North Carolina was one of the few states with no tax on cigarettes. He proposed a modest two cents, and a howl went up. "Didn't he understand how important tobacco was to North Carolina's economy and the negative impact pushing for a tobacco tax could have on his political career?"

Of course he did, but that did not deter him. His reply — which some considered blasphemy — set off a spate of negative editorials. "Tobacco is no longer king in North Carolina," Scott said and pushed ahead. As Jack Betts of *The Charlotte Observer* has noted, it was 22 years later before anyone had courage enough to try to raise the tax, which remains one of the lowest in the nation.

Residents of Eastern North Carolina remember Scott as a great friend of East Carolina University at a time when UNC-Chapel Hill ruled the roost. Scott himself referred to "a very rigid pecking order" among the public colleges and universities.

"Most of the attention is given to Chapel Hill, with the Raleigh campus (Scott's alma mater) following close behind but definitely in second place," he said. I seem to remember that sometime during the raucous debate on restructuring the higher education system, Scott made the comment, "Chapel Hill is no longer the alpha and omega of the state's university system," but I cannot document it.

His support for ECU was no accident.

ECU Chancellor Leo Jenkins, who shared Scott's devil-be-damned personality, staked his career on Scott's candidacy and campaigned for him Down East where Jenkins walked on water. The Republican Party was making inroads in the East and its candidate, Jim Gardner from Rocky Mount, was a charismatic figure. Jenkins helped deliver the East for Scott, and ECU broke out of the pack and began its ascendancy. Scott gave his blessing to a medical school at ECU and took on the Chapel Hill establishment, including William Friday, president of the Consolidated University, who adamantly opposed it.

Later he took on both Friday and Jenkins in his take-no-prisoners effort to reorganize the state's higher education system under one Board of Governors, which powerful groups of alumni from the various institutions organized against. Interesting enough, Jenkins and Friday — two great North Carolinians — had tremendous mutual respect. A couple of years ago, Friday said to me, "It's a shame that people seem to have forgotten just how much Leo Jenkins did for East Carolina."

In a masterful speech to the General Assembly on May 25, 1971, Scott laid it

on the line: "Our system of state-supported higher education can be shielded from external assaults, but nothing can save it when it chooses to lay rough hands upon itself. It needs to be restructured in such a way that this will not occur."

Then he got down to particulars. "Much of the damage is occurring from within — the wrangling, the rivalry, the empire building, the costly overlapping and duplication, the gilding of the lily, the arrogant distrust and suspicion, the holier-than-thou, looking down-the-nose attitude, the devil-take-the-hindmost, 'I am getting mine, how are you doing?' philosophy. These internal disorders will grow progressively worse if left unchecked. It needs to be restructured in such a way that this will not occur."

Scott won.

Something else Jack Betts said reminded me of a conversation I had with Scott years ago. Jack asked the governor about his father, the former governor and United States Sen. Kerr Scott. He replied: "You know he was gone a lot while I was growing up." The governor was a little

more direct with me when I asked him about his father. There was a hint of profound regret in his voice when he replied, "You know, Carroll, I really did not know my father very well." There is a price to be paid for public service.

Between you and me, I think Scott would be delighted that almost every article I have read about him since his death has taken note of the black-tie "possum dinner" he and Jessie Rae gave at the Executive Mansion for their inner circle, including some of the legendary "Brach Head Boys" who stood by the Scotts through thick and thin. A year ago, Jessie Rae laughed about it and reminded me that they printed the menu in French. While I am a champion of Southern foodways, I am here to tell you that there is no way to cook possum so it is "fittin'."

I must mention the key role Scott played as President of the Community College System. "It's no secret that of all the work he did within the state, the community colleges were the real treasure for him," Jessie Rae said at the funeral. It was clear that he saw it as a way to keep fighting for

working people in North Carolina. When he expressed interest in the position, old political enemies worked quietly to block his appointment, but they failed. He was a powerful advocate for the community colleges, and under his leadership there was no way to deny them a place at the table.

When he stepped down in 1995, the Community College System published a recap of his service, titled appropriately *A Place at the Table*. The heart and soul of Robert W. Scott comes through clearly in the following statement from the fly page:

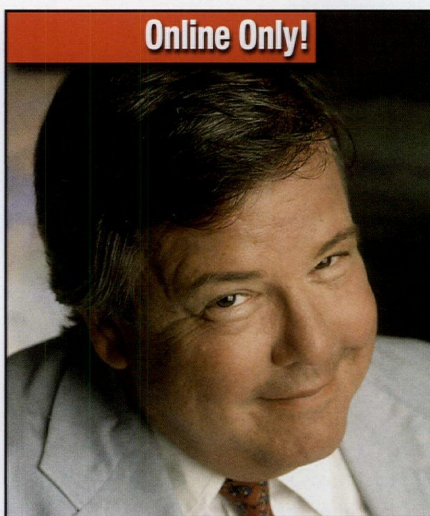
Community college doors must be open. They must accept people where they are and take them as far as they can go. They must provide the education and training to find and retain good jobs, be self-reliant and be good citizens. Community college doors must be open not only to the middle class but to the poor and the underclass. It's a moral obligation and a part of the heritage in this state. We shouldn't even think about turning our backs on these folks. **MM**



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Bernie Reeves writes
Between Issues
at www.metronc.com

continued from page 19

ices for residents. According to Kane Realty Corp. and Drucker & Falk, LLC, developers of the retirement community, "the Certificate of Need issued with this approval signals The Cardinal's adherence to the highest standards in design and operating projections."

The developers also announced Duke

University Health System will provide a 20,000-square-foot health and wellness center that includes the Duke Center for Living, a fitness facility and indoor heated pool, healthy living education, an on-site primary care clinic, and lifelong learning programs.

The Cardinal integrates senior living with multi-generational development at North

Hills. Groundbreaking is planned for the second quarter of 2009. Designed by Perkins Eastman of Chicago, The Cardinal offers one- and two-bedroom floor plans ranging from approximately 900 to 2500 square feet. Call 919-781-2021 or 888-781-2021 or www.the-cardinalatnorthhills.com for more information. **MM**



John Grogan, the author of *Marley & Me*, will be the featured special guest speaker at the Hospice of Wake County Annual Dinner & 30th Anniversary Celebration on April 23 at the Angus Barn Pavilion in Raleigh. For early registration, contact sbrowning@hospiceofwake.org or call 919-719-5931.

"Architini," the annual winter social of the **American Institute of Architects** Triangle Chapter, is set for Saturday, March 14, 7-11 p.m. at the Raleigh Convention Center. Napkin sketches from internationally known architects and note cards and posters with the images will be auctioned off to raise money for a design scholarship at NC State University. Sponsorships are available. Go to: <http://aiatriangle.org/displayemailforms.cfm?emailformnbr=103059&event=218623> to register as a sponsor. You can call Diane Williams, AIA executive director, at 919-463-0333; or e-mail aiatriangle@bellsouth.net to purchase individual tickets.

The **Greater Raleigh Sports Council** announced Duke University Coach Mike Krzyzewski received the Capitol Broadcasting Company Sports Person of the Year Award; WRAL-TV's former sports anchor Tom Suiter the Lifetime Achievement Award; Clay Council, a volunteer baseball coach, the John Freehafer Sports Volunteer of the Year Award; Alexis Gillette, US Paralympian, the Durham Bulls Baseball Club Courage and Character Award; NC State quarterback Russell Wilson the Amateur Athletics Award; and Landon Talley of Knightdale High School the CAR-QUEST Auto Parts High School Scholar Athletes of the Year Awards. Go to www.thesportsCouncil.org for more information.

Park & Market — developed by Kane Realty Corporation — a \$125 million, 900,000-square-foot, mixed-use, retail and residential project, will be home to Harris Teeter's first store offering two levels of shopping in the Triangle. Set to open in late 2009, Park & Market is part of a \$1 billion expansion at North Hills that includes an additional 1800 residential units, 1 million square feet of office space, 250,000 square feet of retail space, 800 hotel rooms and green space. Go to www.parkandmarket.com for more information.

LabourLove Gallery (LLG), operated by Kelly Dew and John Pelfrey, will open in summer 2009 as the first tenant in the Golden Belt building in downtown Durham. The gallery will sell original artwork and provide services for art rental, children's art lessons and art selection. The firm's online retail store (www.labourlove.com) will commence to time with the opening.

Dean Melissa Essary, Raleigh Mayor Charles Meeker and First Citizens President & CEO Frank Holding Jr. (and chairman of the Campaign for Raleigh) hosted a hard hat tour of **Campbell University's Norman Wiggins School of Law** relocating from the school's main campus in Buies Creek, NC, to 225 Hillsborough St. in downtown Raleigh for fall 2009 classes.

Carolina Canines for Service, a Wilmington-based, non-profit that provides quality-trained service dogs to people with disabilities free of charge, launched a new animal therapy training program with Teamworks Dog Training of Raleigh. The training program is designed to improve the quality of life for people through animal visitation. Contact Teamworks Dog Training at 919-855-0422 or visit online at teamworkshelp@yahoo.com.

Duke Raleigh Hospital has achieved Magnet™ designation for excellence in nursing by the American Nurses Credentialing Center (ANCC), the highest level of national recognition to healthcare organizations that demonstrate sustained excellence in nursing care. The distinction is awarded to only 5 percent of US hospitals. Duke University Health System is the only hospital system in the Triangle with all hospitals receiving Magnet designation. Go to www.dukeraleighhospital.org or call 919-954-3293 for more.

The **Chapel Hill Historical Society** will host an adaptation of the *Oldest Living Confederate Widow: Her Confession*, a one-woman play based on the novel by Allan Gurganus

Sunday, April 26, from 5-7:30 p.m. at The Carolina Inn. The adaptation features 99-year-old Lucy Marsden, who was married at the turn of the 20th century when she was a feisty 15-year-old and her husband a lusty, battle-haunted 50. The event begins at 5 p.m. with a reception and refreshments in the Hill Ballroom of The Carolina Inn. The 75-minute performance will be played without an intermission. Go online to www.ibiblio.org/chhistoc/index.shtml for more information on the play and the Historical Society.

Professional Pet Sitters Week — March 1-7 — is designed to educate pet owners about the advantages of in-home pet care and to encourage the public to explore pro-

fessional pet sitting as a viable and rewarding career opportunity. Professional Pet Sitters Week was introduced by Pet Sitters International (PSI), the world's largest educational association for professional pet sitters.

Wake Tech has joined with SCORE, counselors to small businesses, to present a series of workshops designed for start-up enterprises and to help small companies improve operations. Sessions are scheduled for March 7, April 4, May 2 and June 6. Call 919-856-4739 or go to www.raleighscore.org.

American Theatre magazine has named **Joseph Haj**, producing artistic director of PlayMakers Repertory Company, one of 25 theater artists who will have a significant impact on the American theater scene over the next quarter-century.

Triad Golfers Against Cancer, a chapter of the national group founded in 1997 that has raised more than \$10 million to fund cancer research, awarded \$56,000 to Howard McLeod, director of the UNC Institute for Pharmacogenomics and Individualized Therapy (IPIT) and a member of the UNC Lineberger Comprehensive Cancer Center.

The **Senator Paul D. Wellstone Muscular Dystrophy Cooperative Research Center** at The University of North Carolina at Chapel Hill — named in honor of the UNC alumnus who was an advocate for muscular dystrophy issues in Congress before he was killed in a plane crash in 2002 — was inaugurated March 2 with a \$7 million grant from the National Institutes of Health (NIH) as one of six existing Wellstone Centers funded by NIH.

Wake Technical Community College, in partnership with SunTrust Bank, has announced the establishment of the **Center for Strategic Futures** to provide a series of events focusing on current conditions and future trends in economic and workforce development. The first event, scheduled for Wednesday, Sept. 2, features Thomas Frey, director of The DaVinci Institute, a nonprofit futurist think tank based in Colorado. For more information, contact Mort Congleton, executive director of the Wake Tech Foundation, at 919-866-5924.

APPOINTMENTS

Six North Carolina architects, including Chapel Hill architect **Phil Szostak** and UNC campus architect **Anna Wu**, have been selected to The American Institute of Architects (AIA) College of Fellows, awarded to members who have made contributions of national significance to the profession. Out of a national membership of more than 86,000, there are fewer than 2600 Fellows.

My Usual Charming Self

by Bernie Reeves

JIM TURCOTTE

FROM DC TO NC: SHIPS OF STATE ON COLLISION COURSE

Fools, unfortunately, do not know they are fools — such as the Barack Obama worshipers who ran down to the boat and jumped on not knowing where they were going — or asking if the captain knew how to steer. No matter, the ship of state has sunk in port.

As usual, the job of raising the submerged American economy will be left to the small business people and their employees who continue to get up and go to work because they have to. The business of America is not, nor has it been, General Motors. Over 90 percent of businesses in the US do less than \$1 million in annual revenue and hire more than 85 percent of the work force. All this theoretical posturing by economists and central bankers is, in the final analysis, meaningless. No matter how they screw up in Congress, Wall Street and the Federal Reserve, the little guy struggling to survive will raise all ships.

But the struggle is complicated due to government predation of its customer base, the taxpayer. In Raleigh and Wake County, the recovery will be retarded by the property tax valuations imposed by an increasingly arrogant and self-aggrandizing political axis — composed largely of delusional elected officials and an aggressive bureaucracy dedicated to protecting their high-paying jobs. Cloaked in righteous agendas, fueled by their firm belief that they know what's best for the rest of us, we are living in the grip of governance imposed from the top down rather than the other way round.

In Raleigh, housing — along with retail sales — is the engine that moves the economy. Due to the newly instituted property tax burden, if homeowners decide to sell their homes today, they will be lucky to have an offer 20 to 30 percent below tax valuation. Potential buyers think they have a bargain — until they see the tax bill. Then the deal blows up: sane

buyers are not interested in paying property taxes far out of proportion to the actual value of the home. This anchor, allegedly “revenue-neutral” — meaning that segments of the city and county enjoyed lower valuations in a classic social engineering scheme to soak high-end neighborhoods — will drag down existing home sales and put the brakes on economic recovery.

The city of Raleigh and Wake County can save the day by refunding a portion of the burdensome property taxes paid in 2008 and slashing unrealistic valuations to meet current reality. But they won't even consider it in their zeal to “improve” our communal lives with environmental boondoggles in the city, pupil reassignment in the county school system and barking on about an irrational rail transit project to be paid for with even more taxes. While Raleigh establishes fueling stations for non-existent electric cars, and Wake County continues to run up exorbitant bills bussing school kids — knowing full well the disruptive practice has been ruled unconstitutional — our vaunted quality of life and rosy future are likely to go right down the tubes.

It is painful to observe the shameless bit actors running the show from DC to NC. Obama continues to campaign rather than govern — as columnist Charles Krauthammer put it — all the while believing that talking about the process of confronting the economy — a la Jimmy Carter — is the same as a solution. Americans, lured for weeks inside the abattoir of policy-making in Washington, are starting to realize there is no hot dog, just the carnage created by incompetent officials whacking away at the carcass that used to be the healthy corpus of the American economy. Continued failure to fix the economy could raise the spectre of dictatorship, as contemplated by Obama's hero FDR in the 1930s.

Underneath this grisly and sickening spectacle — played out in a miasma of corruption and self-dealing (Tom Daschle, the Illinois political mafia) — the Obama team is blatantly rearranging the deck chairs of the political system. In an astonishing naked grab for the controls of the electoral process, Obama is calling for the removal of the census from the Department of Commerce to the White House; not to another agency, mind you — but right where he and his co-conspirators can literally alter and control elections. Soon, previously “uncounted” citizens will swell the minority ranks to unprecedented levels, causing new “safe seat” Congressional districts and re-directing federal funds away from the many

to the coffers of the few. By allowing the District of Columbia to seat representatives and senators in the Congress, another agenda item from the White House, the political process is effectively high-jacked.

And for all his talk about energy independence, Obama is performing a volte-face. Offshore drilling in the US, approved by the last Congress, is now a dead letter. In its place are “green” alternatives such as solar, wind and grain fuels — preposterous initiatives that can literally paralyze the nation.

There's more. As boomers enter the senior ranks, socialized medicine clauses are embedded in the “stimulus bill;” Palestinian refugees will soon be pouring into the US due to a new Executive Order; terrorists safely tucked away at Guantanamo are heading back to the streets; and the war in Afghanistan will heat up because Obama and the gang on Capitol Hill decided that Iraq, which we won under George Bush, was the ‘wrong war.’ There's no telling what our enemies around the world are hatching as they witness the meltdown of American governance.

In North Carolina, legislators are more interested in banning smoking while avoiding confronting the corruption that permeates the majority of state agencies. They ignore the pitiful condition of our roads but demonstrate concern about the decline of farmland (what do you expect when you force farmers off their land for growing tobacco?), a non-issue ginned up by the environmental lobby.

It doesn't help that Gov. Bev Perdue is parroting the Obama party line by referring to the current steep downturn as the Great Depression — certainly not the right thing to say when confidence is critical to restoring the health of the economy. As she trashes around to cut state government costs, she has yet to address the scandal that state workers are taking home exorbitant pay and benefits while citizens groan under the burden of more and more taxes. A 10 percent reduction in salaries across the board will balance the state budget overnight. But that will never come up. State workers and teachers are the political coalition that elects our governors.

The tag team pair of Obama and Perdue — imbued with the manifestos that government knows best — needs to put a sock in it and leave us alone to allow the grit and enterprise of the people to bring the nation and the state back to prosperity — and to what is needed most in the Age of Obama: sanity. **MM**

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

Visit four Oaks homes during the
Wake County Spring
New Home Showcase,
March 21, 22, 28, and 29 from 12–5 p.m.



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Discovery.

Our library houses a valuable collection of rare maps from the early days of American history. While no longer used for navigation, for the historian they provide a glimpse into an exciting period when explorers dared to push beyond the edge of existing maps and into the world of discovery.

That remains our destination—beyond research toward discovery. To find an environmental breakthrough or the cure for a disease. To unlock the secrets that will illuminate our history or improve our future.

So many great minds have stood on the edge of discovery. We will push beyond.