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FINE JEWELRY

Every Woman Wants A Bailey Box

The envelope please: Now flip the pages of this issue to view the winners of Part One of the 2009 MetroBravo Awards, decided by you, our readers, who took the time to vote for the best of just about everything from the Triangle to the coast. Part Two category champions will be revealed in Metro's special tenth anniversary double issue in August. Stay tuned — and let the winners know you appreciate all they do.

It's the shank of summer when boating is a passion on the NC coast. But there are boats and there are boats, meaning no one can match the workmanship of a Trumpy, one of the most famous names in yachting — a work of the shipwright's art built in the era when wooden vessels ruled. The man who knows how to save and savor these classics has moved his shop to Beaufort, NC. He loves it here, and you'll love learning about Trumpy. And there is much more coastal news and information in this issue, including the latest coastal report card and listings of where to go and what to do in the crazy, lazy days of summer.

In the uplands, over in Orange County, Design Editor Diane Lea discovers an elegant blend of old and new in a recently built home sited on a historic piece of land. Food Editor Moreton Neal catches up with Lex Alexander, the area's most well-known "foodie"; Wine Editor Barbara Ensrud offers tantalizing summer cocktails perfect for cooling down hot summer nights; and Jim Leutze's trip to France set him to thinking about the elements of the quality of life.

Film Critic Godfrey Cheshire hosted screenings of his film Moving Midway at the classy Taormina Film Festival in Sicily; Carroll Leggett rediscovers baseball right in his backyard (and will have one of his Metro pieces published in Cornbread Nation, the Bible of Southern foodways fans); Louis St. Lewis takes a turn in Turin, Italy and returns with stories to tell; fashion news keeps you in the know; Metro Preview — online only at www.metronc.com — edited by Mary Ward Boerner, provides all you need to plan your summer; and Art Taylor's blog on our Web site keeps you totally informed with news of new books, signings and special reports on the latest in literature.

Rick Smith snoops around to bring you the good and bad of the current real estate environment, and Liza Roberts suggests shopping local at North Hills, where the merchants are your neighbors — and really care about the community we all share.

See you in late August with the tenth birthday super-duper double issue that takes us right into the exciting month of September when the region revs up for the fall with a full plate of cultural, sports, fashion and social activities.

Stay cool!

— Bernie Reeves, Editor & Publisher
The Urban Food Group Family would like to thank Metro Readers for their support in the 2009 Metro Bravo Awards.

**FIRST PLACE**
Standing Ovation
- Best Restaurant - Vivace
- Best New Restaurant - Coquette
- Outdoor Dining - Vivace
- French Cuisine - Coquette
- Italian Cuisine - Vivace
- Bloody Mary - Coquette

**SECOND PLACE**
Metro Bravo
- Cocktail Menu - Vivace
- Wait Staff - Coquette

**THIRD PLACE**
Honorable Mention
- Power Lunch - Coquette
- Late Night Dining - Coquette
- Oysters - Coquette
- Eggs Benedict - Coquette

www.urbanfoodgroup.com
RALEIGH GETS A CHARGE FROM ALL-ELECTRIC CAR

by Rick Smith

Thanks to some friendly persuasion from Thomas Darden, chief executive officer of investment firm Cherokee, Triangle residents recently received an up close and personal view of a new fully electrically powered car.

Kevin Czinger, CEO of California-based Coda Automotive, brought one of his new cars to Raleigh while on his way to Washington, DC. Raleigh was one of only three stops for the four-door Coda, which is powered by lithium-ion batteries. Mac Heller, Coda’s chairman and a former Goldman Sachs executive, is a close friend of Darden. And Darden is a big fan of electric vehicles.

“This is an all-electric car,” Czinger stressed. “It’s not a hybrid.”

Over 100 people crowded around the Coda outside the NC Museum of Natural History as Czinger touted its many features. It has a range of 100 miles between charges and goes on sale next year in California with a price tag of $45,000. Standard features include air conditioning and even an iPod dock. After federal and state tax incentives, the price will be $32,500. If production targets are hit, Czinger said the cost could drop to $25,000 within five years.

“We want to be an American car company; we want to be an American battery company,” Czinger said in an interview with Metro. Coda’s partner is Hafei, a Chinese manufacturer. The initial cars and batteries are built in China, but Czinger stressed he wants manufacturing in the US as soon as possible.

He estimates the car will operate at two cents per mile, based on California utility rates. The Obama administration is pouring billions of dollars into loans and incentives to help drive electric car production. But Czinger noted rebates and other gimmicks won’t determine his company’s success.

“Consumers in the end will determine whether we succeed or fail,” he said.

Darden, who is not involved in Coda, advocates a shift away from fossil fuels.

“I believe that new technologies like this one are important for our future,” he said. “They offer a chance to reduce air pollution, save money on fuel and car maintenance, and reduce our nation’s reliance on foreign oil.”
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Leggett Piece Selected

Metro columnist Carroll Leggett’s piece “Soft-Shell Science” in the October 2008 issue has been selected for inclusion in the fifth edition of Cornbread Nation: The Best of Southern Food Writing, sponsored by the Southern Foodways Alliance (SFA), a nonprofit headquartered at The University of Mississippi’s Center for the Study of Southern Culture that documents and studies food cultures of the American South. Cornbread Nation is published by the University of Georgia Press. The book is edited by Fred W. Sauceeman, SFA member and scholar of Appalachian foodways at East Tennessee State University. Go to www.southernfoodways.org for more.

Former Auditor Merritt Joins Watchdog Group


The foundation plans to investigate tips to ascertain their credibility and turn them over to investigative reporters, law enforcement officials, oversight agencies or complete investigations in-house. According to Foundation releases, the new entity “seeks to bring a new level of transparency, accountability and integrity to all levels of American government.”

Merritt, a Republican, was defeated in the 2008 race for State Auditor by Democrat Beth A. Wood.

Durham’s TechShop Provides Space For Creative Enterprise

Inventors, artists, tinkerers, builders and creative thinkers in the Triangle can now access tools, skills and space they need to do their thing at TechShop Durham, a climate-controlled 25,000-square-foot, “do it yourself” workshop providing 400 tools and machines, training classes and work space.

The facility is divided into work centers, including an electronics shop, computer lab, plastics lab, woodshop, welding shop, vehicle bay, machine and metal shop, laser lab, textiles/ sewing room, and member storage area.

For long-term or difficult-to-transport projects, TechShop provides dedicated rental spaces ranging from lockers to entire rooms. Tenants vary from individuals storing personal tools to “incubator” office spaces for small businesses. Space can be rented by the month.

Instructional classes are open to the public, as well as to members. The current class schedule is available online (www.techshopdurham.com).

Cherokees Seek Artifacts

The Cherokee Nation and the soon-to-be opened Cherokee National Supreme Court Building Museum in Tahlequah, OK, are seeking artifacts from the Cherokee National Judicial System, the Cherokee Advocate and Phoenix newspapers and the Cherokee Language, requesting photos, stories and objects, furniture, periodicals, and memorabilia. The Cherokee National Supreme Court Building, built in 1844, is Oklahoma’s oldest public building and is listed on the National Register of Historic Places.

All artifacts permanently donated or provided on loan will be cataloged and processed following museum standard guidelines. Each piece will have the benefactor’s name posted near the respective display. Individuals, families and corporations can make artifact donations by contacting Travis Owens, senior project manager at Cherokee Nation Cultural Tourism, at 918-384-5929 or e-mail at travis.owens@cnent.com.

The Cherokee Nation is the sovereign operating government of the Cherokee people. It is a federally recognized tribe of more than 285,000 Cherokee citizens, with its capital located in Tahlequah. The early Cherokees occupied most of the Southeast United States, with a large presence in North Carolina. Despite relocation west of the Mississippi River between 1790 and 1819, Cherokees maintain a presence in the North Carolina mountains. To learn more, visit www.cherokee.org.

EYES ONLY

Creation Autosportif (www.creationssport.net), the England-based race team that recently established US operations in Winston-Salem, NC, celebrated the firm’s Tar Heel connections with the display of the North Carolina state flag graphically wrapped on Creation’s Le Mans race car at the 77th running of the Le Mans 24 Hour race June 13 and 14 in Le Mans, France. The selection of the North Carolina flag honors Creation’s five North Carolina-based sponsors, including ClickCulture Inc of Raleigh.

Members of the Bloods, Crips, and Folk Nation gathered for the May 30 graduation of 26 graduates from EDGE, the Durham school founded by Fran Alexander to educate young people caught up in crime and violence. According to Alexander, “Seeing these kids dressed in traditional caps and gowns is a positive step, demonstrating education can make a difference and build gang unity and peace.” For the piece on the school in the November 2008 issue of Metro Magazine, go to www.metrorme.com.

Triangle Modernist Houses, the Triangle-based, award-winning Web site dedicated to the unique tradition of modern homes in the region created by the influence of the School of Design at NC State University, was honored with the 2009 Paul E. Buchanan Award from the Vernacular Architecture Forum, established in 1993 to recognize contributions to the study and preservation of vernacular architecture and the cultural landscape that do not take the form of books or published work. The award is named for Paul E. Buchanan, recognized for setting the standard for architectural fieldwork in America as director of architectural research at Colonial Williamsburg Foundation.

Duke Raleigh Hospital is among five hospitals chosen by the American Hospital Association (AHA) to receive the NOVA Award. Established in 1993, the AHA NOVA Award recognizes hospitals and health systems for their collaborative efforts toward improving community health.

The USO has completed installing a Private Telephone Network for American troops to use free in Kuwait, Iraq and Afghanistan. In three months, troops have made more than 174,000 calls totaling nearly 1.2 million minutes with the help of Segovia, who engineered the nearly $3 million system. Servicemen and women can view activities at home and engage in head-to-head video game competitions. Over the course of the contract, Segovia will provide a fully integrated, secure end-to-end IP network enabling troops to connect with their families.
The Art Of Wooden Yachts Lives On Near Beaufort

By Peter Eichenberger

The brilliant white hulls of three grand vintage wooden yachts blocked up on the "hard," dry land conjured a universal truism — the end begins with birth. It's true of sailors and boats, but especially wooden boats upon launch, then ending as an installation in a museum or sinking or at the wreckers' hands.

Rot never sleeps. Natural hulls constantly succumb to sun, water and teredos — marine wood-boring worms — save for the efforts of those who lovingly maintain them. While even plastic composite boats require hauling, scraping and painting, the sinuous living quality of trees hewn into a wooden hull makes them all the more vulnerable to neglect.

"Wooden boats feed the soul," said Jim Moores of Moores Marine Yacht Center (MMYC), a recent arrival to North Carolina by way of Maine and Florida, drawn partially by an active, centuries-old culture of handmade, wooden work boats that persists in spite of the modern craze for synthetics.

Jim came to the Crystal Coast to expand his marine rescue service, insuring the continuity of the American legacy of fine, wooden yachts. MMYC's expansion into North Carolina has accompanied its ascent as one of America's premier full-service wooden yacht yards, parlaying decades of diverse talents into a leading source for repairs and maintenance. The degree of care and craft that went into a Trumpy elevates it to the realm of art, a creation for the ages, a nearly paradoxically impossible demand given a wooden hull's fragility. The graceful lines, the nicks and wear on the select woods, breathe gravitas in measured tones. The gold bow-scrolling, blinding, polished white topsides and plumb stems of the older Trumpys conjure an era of gilded, guilt-free wealth and intercontinental oceanic travel.

During the three-hour tour, we were fortunate to examine the nuances of Jarrett Bay's 18-acre operation where 100-ton boats are picked up and carried about like birds' nests full of eggs. A slight mishandling can undo thousands of dollars of paint work. Jim's personal Trumpy, a modest 46-footer, shares a metal building with industrial-scaled shelves stacked to the ceiling with parts from boats being serviced — and from salvage, Moores has become a major repository of irreplaceable Trumpy parts. The first thing you encounter entering the Moores office is a deckhouse from Ibis, a Trumpy ripped to pieces by a heavy track-hoe excavator, a brutal, prosaic end of a 100-ton orphan that became another hoarder's property via probate. One example of a memorable demise of a large Trumpy came via explosives on the set of Miami Vice. Jim is determined to do what he can to prevent any of the dwindling store of antique yachts and parts from being lost.

"That deck house is one of the most expensive things I own," Jim said, shaking his head and smiling sadly. "I've moved it around and go to where the trouble is.

The following day we found Jarrett Bay Marine Industrial Park, shared by several major, cooperating marine businesses that require deep water anchorage and pricey equipment needed to move large boats: A large, wheeled overhead crane was re-launching a large, steel shrimper the day I arrived.

In these days of gel-coat ho-hum, one of the custom-built Trumpys is an extraordinary sight. At the yard, an impossible trifecta commonplace to Moores' greeted us: three Trumpys blocked up and undergoing repairs and maintenance. Trumpys share the same sort of relationship with "boat" that say, a Steinway does with "piano." John's vision can be seen everywhere, from the lines to the interior furnishings, similar to the attention Frank Lloyd Wright lavished on his buildings. The degree of care and craft that went into a Trumpy elevates it to the realm of art, a creation for the ages, a nearly paradoxically impossible demand given a wooden hull's fragility. The graceful lines, the nicks and wear on the select woods, breathe gravitas in measured tones. The gold bow-scrolling, blinding, polished white topsides and plumb stems of the older Trumpys conjure an era of gilded, guilt-free wealth and intercontinental oceanic travel.

My visit was spurred by follow-up research on the timeless designs of Johan "John" Trumpy, Norwegian-born maritime architect and boat builder whose boats figure prominently in the history of this nation. He created the favored choice of the power elite and captains of industry, your Guggenheims, Du Ponts, Howard Hughes ... and the United States itself. The former presidential yacht, Sequoia, is a Trumpy, built at the Mathis boatyard in New Jersey in 1925 and acquired by the US during the Hoover administration. I learned about these remarkable crafts while a guest on Freedom, the nearly identical Trumpy sister ship of Sequoia. She served as my late friend Ashley Howes' floating apartment/office when he sojourned to Florida where he dabbled in real estate — 104 feet of teak, mahogany, oak and concealed doors.

The interest was renewed upon learning Freedom was re-launched in Rhode Island by Earl McMillan as a fractional ownership yacht following a seven-year, multi-million dollar restoration.

The day before my visit to Moores, Jim spontaneously showed up at Dockside restaurant in Beaufort, NC. Every craft in the marina fell under scrutiny and assessment. Jim's a tall, enthusiastic, affable fellow who clearly enjoys what he does, but he is clearly serious about what he brings to his clients. Should you own one of these classics and retain Moores, should disaster follow, a team will assemble and go to where the trouble is.
THE ART OF WOODEN YACHTS

can work faster, jump off scaffolding, so what they try to do is wear you out. I bought RS Colson Boat Works in '78, a boat shop built in 1886. I built wooden, commercial fishing boats, selling them to the Canadians who lived next door. The Canadian money went funny and next thing I knew I was in the food stamp line. My mother didn't raise me like that. I got my tools, loaded them in the truck, drove to Florida," where he worked out of several boatyards, including the legendary Rybovich yard, birthing top-shell, cold molded — that is, wood and epoxy — sport fisherman.

"There were Chris-Crafts, Trojans ... and guys who didn't know anything about those boats. They'd take it apart and the owner would get totally frustrated. I'd tell them, 'I can put the boat back together,' and picked up where everybody left off. I started a company called Wooden Boat Repair in Florida in '81. I had a partner, we split and I started Moores Marine.

"This guy wanted some planks replaced on his Trumpy, I took a look and said, 'This is a really nice boat. I want to match the quality of the original woodwork.' Well, that guy was really happy and the next thing I know, here comes another Trumpy, and another, and another. Next thing you know, I was just working on Trumpys ... kinda terrifying cause there's only 86 of them left," (out of 448).

Moores recognizes, rewards and retains talent. Many of his team have been with him through award-winning restorations, people like the late "Epoxy" Mike Doyle, a former aerospace welder for General Dynamics, who was with Jim in the early days and many major projects, including the 103-foot, John G. Alden schooner SummerWind, a two-year major rebuild at the Florida facility. Moores was booming along in go-go Florida when the exigencies of the red-hot waterfront real estate market caught up with his business, his property taken via eminent domain — and other factors.

"When you're at our facility in Florida, within four blocks are four major shipyards. You can't afford to own a boatyard in Florida. I'd come to Beaufort on a boat delivery, and I just loved the place. I said to myself, 'One of these days I've got to get back there.' I love North Carolina. It's kind of a vacation. So when we started looking for a place to build a boatyard, North Carolina had Michael Bradley, (NC's Marine Trades representative and recruiter), who lived in Beaufort, showing us real estate. Finally our broker said, 'I know this is out of your budget, but I've got to show you this property.'"

But Jim wanted more than a picturesque waterfront village.

"Here you've got amenities, beautiful restaurants. When we have people coming here, we can entertain them. Within three miles of here, we have a private jet strip. My clients can fly in." All the required businesses for a marine operation are right at hand.

"It's a perfect fit for us. We're not in competition here at Jarrett Bay. We don't build sport-fishing boats, we don't build skiffs. We work on antique and classic American yachts ... although we recently did a varnish runabout. That's a market we like because we can pick them up, we can deliver them. We can pull them in here.

"There's a lot of boats that had really poor work on them," Jim said as we began to crawl around a boat. "People want the class, style, but are not in the position to commit good work to the maintenance of the boat. They buy it and think they can do the work themselves. They can't. They've torn the boat to pieces. Next thing you know, the boat's gone. This boat is a prime example of that." The damage brought by improper and deferred maintenance becomes evident up close, the beginnings of boat-dooming rot.

"It had a rotten transom, rot all in the upper part of the boat," Jim said. Moores Marine brings to the world a sensitive, persistent encouragement about the necessity of regular maintenance. "We want to see them before maintenance becomes repair. It costs a lot less and more boats survive."

"With all this beauty surrounding what you do, have these boats lost any of the mystique?" I had to ask.

Jim laughed and shook his head, "What we try to do is put the mystique back into the boat. If you've studied Trumpy and understand his designs, there are changes that can be made to the boats, but they need to be made in a style that actually enhances ... very clean, very simple, very elegant. Instead of trying to make them plane, Trumpy made the forward half with what's called 'piercing' technology. The rear of the boat is planing technology. And when you design and built 448 boats, understanding the essence of what makes a boat really go happens. These are like works of art. When you see them on the water, you don't have to know anything about boating. You see a pre-war boat and you say, 'Wow. It's the art, the refined art of design.'"

We talked a bit about what the future holds. "There's the new Trumpy yard company (a descendant of Johan) coming into play that can only be good for everybody. The idea is to propel as many as possible into the next century. If you can't see the dream, there is no vision. There are only six of the large boats left, only three or four in operation, the 'grand dames' of Trumpys: Freedom, Innisfail (also known as El Presidente, a major Moores Marine Project).

"The boatyard's good for restoration work," Jim continued, "but I want to build boats." Moores has big plans, the biggest a 127-foot Alden schooner on the drawing boards right now. For the more modest dreamer, he is in preliminary stages of his own design, a 40-foot launch ... the flavor of a Trumpy in a less costly package. "That's the first boat," Jim said.

The dream can be yours.

In a smallish boatyard in Marshallberg, NC, a short drive from Beaufort, up on a haul-out railway, partially covered by tarps and a temporary structure, a "grand dame," the 95-foot Lunetta, awaits a sensitive sort with an eye for a vision and the resources to match.

"What would it take to acquire Lunetta?"

"The ambition to restore. The owner wants to see the boat completed. He started to restore the boat. In a time when everything has slowed down, the boat is not very high on his priority list. Get two cranes. Close the holes on the bottom of the boat. Get all of the parts. There are a lot of parts to that boat. Get it all together. Get the boat over here. Float it over here. I'll pick it up and set up a location. That bottom was put on two, three years ago. It'll start rotting away real quick. I'll be talking to the owner of that boat when I'm back in Florida. I don't want to build another building for a deck house."
MetroBravo 2009

By Dan Reeves, Morgan Seim and Emma Powell

Things change — and some things stay the same, as we have learned over the past 10 years publishing Metro Magazine. And our annual MetroBravo reader poll, asking readers to vote on dozens of categories of goods and services, dramatically tells the tale.

With warp growth in the region, new winners won the hearts of voters in an instant. Yet, most of the quality mainstays held their ground and came up on top again — a real tribute.

In this issue we present Part One of the results — Food and Drink; Professional Services; People and Places; the Built Environment; Media; Resorts; and Travel. Sure enough, some things change and some things stay the same.

Next month, Part Two: Shopping and Retail; Home Life; Automotive; Health and Fitness; Education; and Tech Life. Stay tuned.

— Bernie Reeves, Editor & Publisher
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Five Guys Famous Burgers and Fries

It was only a matter of time before Washington, DC-based Five Guys Famous Burgers and Fries beat out Raleigh staple Char-Grill for first place in the "Best Burger" category. Since they set up shop at North Hills a few years ago, Metro burger lovers have been drawn to Five Guys for their succulent cheeseburgers made to order with your choice of over 20 toppings — from fried onions to sliced jalapeños. With your custom-made burger, be sure to order the delicious French fries, seasoned to perfection and ready to be doused in malt vinegar. The main attraction is the actual size of their burgers. A regular includes two patties plus your choice of toppings. For lack of a better description, the thing is huge. For those with a lighter appetite, but still an insatiable craving for a tasty burger, we suggest ordering a "little" cheeseburger, as the regular is simply too much for some folks to handle. No matter what you get, you will be satisfied and in many cases unbuttoning your top button and leaning back in your chair digesting Five Guys' signature burger, the new game in town.
**MetroBravo 2009 Part One**

**Barbecue Restaurants**

Barbecue is ubiquitous. In Texas and the Southwest, simply cooking outside is a barbecue, and it usually means beef. Everywhere else you just don’t know what they mean or what they cook. But in the South, there is only one definition: it has to be pig, a whole pig — and there the uniformity of taste disintegrates into brawls and knife fights among otherwise peaceable people over preparation, especially in North Carolina — hands down the world’s barbecue leader. In the Western NC tradition, the pig is often smoked and “pulled” in long strands from the shoulder and served with a tomato-based sauce — and beef choices are also available. In the eastern part of North Carolina, diners think differently. To them, it’s real simple: you cook a whole pig using coal or wood — for a day at least — and pick it and chop it before adding a vinegar-based sauce and sides, preferably slaw and hush puppies. We recommend readers purchase *Holy Smoke*, the barbecue Bible — by John Shelton Reed, wife Dale and the founder of the Carolina Barbecue Society William McKinney — to set matters straight.

This year’s Standing Ovation for barbecue goes to pit master extraordinaire Ed Mitchell, who reigns over *The Pit* restaurant in downtown Raleigh. Mitchell flayed Bobby Flay recently on national TV, proving to the world and upstarts just how Eastern NC barbecue should be prepared. The MetroBravo Award goes to Allen & Son of Chapel Hill where they chop their own wood to fire the ovens to create superb eastern-style barbecue. The two Honorable Mention awards go to Danny’s — with locations in Chatham County, Chapel Hill and Durham — offering Western-style beef briskets and pork butts; and *The Q Shack* in Durham and Raleigh that caters to all tastes, including Texas-style beef and pig cooked with hickory and mesquite. Visit the winners and decide for yourself — and tell ’em *Metro* sent you.

**Honorable Mention**

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Location</th>
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<tr>
<td>Danny’s Bar-B-Que</td>
<td>Cary, Durham and Morrisville</td>
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<tr>
<td><em>The Q Shack</em></td>
<td>Raleigh</td>
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**TAPAS/SMALL PLATES**

**Standing Ovation**

- The Red Room Tapas Lounge, Raleigh
- MetroBravo
- Glasshalfull, Carrboro
- Humble Pie, Raleigh
- Zely & Ritz Tapas Restaurant and Wine Bar, Raleigh

**Honorable Mention**

- Sushi Blues Cafe, Raleigh
- Shaba Shabu, Raleigh

**APPETIZERS**

**Standing Ovation**

- Vinnie’s Steakhouse & Tavern, Raleigh
- 18 Seaboard, Raleigh
- MetroBravo
- The Cheesecake Factory, Durham and Raleigh

**Honorable Mention**

- Bonefish Grill, Triangle-wide
- Mojoe’s Burger Joint, Raleigh

**HAMBURGER**

**Standing Ovation**

- Five Guys Famous Burgers and Fries, Triangle-wide
- MetroBravo
- Char-Grill, Raleigh and Cary

**Honorable Mention**

- Pharaoh’s, Raleigh

**ITALIAN CUISINE**

**Standing Ovation**

- Vivace, Raleigh

**MetroBravo**

- Casa Carbone Ristorante, Raleigh

**Honorable Mention**

- 411 West, Chapel Hill
- 518 West, Raleigh

**FRENCH CUISINE**

**Standing Ovation**

- Coquette, Raleigh

**MetroBravo**

- Saint-Jacques French Cuisine, Raleigh

**Honorable Mention**

- Bonne Soiree, Chapel Hill
- Provence, Carrboro

**MEXICAN CUISINE**

**Standing Ovation**

- Dos Taquitos Mexican Restaurant, Raleigh

**MetroBravo**

- El Rodeo Mexican Restaurant, Triangle-wide

**Honorable Mention**

- Jibarra Modern Mexican Tequila Lounge, Raleigh
- MEZ, Durham

**CHINESE CUISINE**

**Standing Ovation**

- PF Chang’s China Bistro, Triangle-wide
- Red Lotus Asian Kitchen & Bar, Chapel Hill

**MetroBravo**

- Neo-China Restaurant, Triangle-wide

**Honorable Mention**

- Danny’s Bar-B-Que, Cary, Durham and Morrisville
- *The Q Shack*, Raleigh

**HOT DOG**

**Standing Ovation**

- Snoopy’s Hot Dogs, Raleigh

**MetroBravo**

- *The Roast Grill*, Raleigh

**Honorable Mention**

- Five Guys Famous Burgers and Fries, Triangle-wide
- Cluc’s Coney Island, Raleigh

**APPETIZERS**

**Standing Ovation**

- Vinnie’s Steakhouse & Tavern, Raleigh
- 18 Seaboard, Raleigh
- MetroBravo
- Winston’s Grille, Raleigh

**Honorable Mention**

- Bonefish Grill, Triangle-wide
- The Cheesecake Factory, Durham and Raleigh

**BARBECUE/RIBS**

**Standing Ovation**

- The Pit, Raleigh

**MetroBravo**

- Allen & Son, Chapel Hill

**Honorable Mention**

- Five Guys Famous Burgers and Fries, Triangle-wide
- MetroBravo
- Char-Grill, Raleigh and Cary

**Honorable Mention**

- Mojoe’s Burger Joint, Raleigh
- Pharaoh’s, Raleigh
Thank You Metro Readers for Voting Us 1st Place - Standing Ovation for Best Fried Chicken

Famous Bojangles’

Standing Ovation
Fries

Five Guys Famous Burgers and Fries, Triangle-wide
MetroBravo

McDonald’s, Triangle-wide
Honorable Mention
Char-Grill, Raleigh and Cary
Snoopy’s Hot Dogs, Raleigh

Standing Ovation
Pizza

Mellow Mushroom, Triangle-wide
MetroBravo

Lilly’s Pizza, Raleigh
Honorable Mention
Piccola Italia, Raleigh
Cinelli’s, Raleigh
Capital Creations Gourmet Pizza, Raleigh

Standing Ovation
Steaks

The Angus Barn, Raleigh
MetroBravo

Ruth’s Chris, Cary and Raleigh
Sullivan’s Steakhouse, Raleigh
Honorable Mention
Bin 54, Chapel Hill
Vinnie’s Steakhouse & Tavern, Raleigh

Standing Ovation
Seafood

42nd Street Oyster Bar, Raleigh
MetroBravo

Squid’s Restaurant and Oyster Bar, Chapel Hill
Honorable Mention
Vinnie’s Steakhouse & Tavern, Raleigh
Coquette, Raleigh

Standing Ovation
Oysters

42nd Street Oyster Bar, Raleigh
MetroBravo

Squid’s Restaurant and Oyster Bar, Chapel Hill
Honorable Mention
Vinnie’s Steakhouse & Tavern, Raleigh
Coquette, Raleigh

Standing Ovation
Dessert

Hayes-Barton Dessertery & Café, Raleigh
MetroBravo

18 Seaboard, Raleigh
Herons at The Umstead, Cary

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Best Appetizers
Best Steaks
Best Martini
Best Wine
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Friday & Saturday: Certified Angus Prime Rib and Chef’s Features

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info@vinniessteakhouse.com
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MetroBravo 2009 Part One

CAROLINA PERFORMING ARTS

2009/10

Bill T. Jones/Arnie Zane Dance Company Jan 15

Lang Lang with the Schleswig-Holstein Festival Orchestra Mar 23

Ravi and Anoushka Shankar Oct 6

www.carolinaperformingarts.org
Order tickets online or at the Box Office, (919) 843-3333 M-F 10am – 6pm

BRUNCH

The Weathervane
When weekend mornings roll around, it’s a treat to head to The Weathervane in Chapel Hill, operated by A Southern Season. On Saturdays from 10 a.m.-3 p.m. and Sundays from 10 a.m.-6 p.m., order eggs Benedict with either asparagus or smoked salmon; a cheddar cheese omelet with fried green tomatoes; French toast with peach-pecan bread; or sweet potato hash with crab and asparagus. And be assured that, when available, you’re eating local and organic produce.

Honorable Mention
Sugarland, Chapel Hill
The Cheesecake Factory, Durham and Raleigh

BRUNCH

Standing Ovation
NOFO Café, Raleigh and Wilmington
Coquette, Raleigh

MetroBravo
Winston’s Grille, Raleigh

Honorable Mention
The Weathervane, Chapel Hill
Carolina Crossroads, Chapel Hill

SMOOTHIES

Standing Ovation
Tropical Smoothie, Raleigh
MetroBravo
Keva Juice, Raleigh

Honorable Mention
Planet Smoothie, Triangle-wide
Smoothie King, Triangle-wide

BRUNCH

Coquette
Brunch at Coquette embodies the leisurely French lifestyle. Sundays from 10 a.m.-3 p.m. diners choose from creative soups, quiche, egg dishes, cereal and fruit, crêpes, salads, steak frites, and sandwich options. Metro readers elevated the eggs Benedict to award status, but the crêpe menu alone is enough to keep customers coming back — choosing among: Apple & Brie with caramelized apples, candied walnuts, apple brunoise and cider gastrique; Nutella & Banana with hazelnuts; and Crêpes Suzette with candied orange zest, grand marinere crème and orange gastrique. A MetroBravo Award-winning Bloody Mary or a Champagne-based cocktail complement brunch with a Parisian flavor.
Standing Ovation
Briggs Restaurant, Cary, Durham and Raleigh

MetroBravo
Winston's Grille, Raleigh

Honorable Mention
NOFO Café, Raleigh and Wilmington
Coquette, Raleigh

Standing Ovation
Bojangles' Famous Chicken 'n Biscuits, Triangle-wide

MetroBravo
Mama Dip's Kitchen, Chapel Hill

Honorable Mention
Smithfield Chicken 'N Bar-B-Q, Triangle-wide
Kentucky Fried Chicken, Triangle-wide

Eggs Benedict
Standing Ovation
Brigs Restaurant, Cary, Durham and Raleigh

MetroBravo
Winston's Grille, Raleigh

Honorable Mention
NOFO Café, Raleigh and Wilmington
Coquette, Raleigh

Fried Chicken
Standing Ovation
Bojangles' Famous Chicken 'n Biscuits, Triangle-wide

MetroBravo
Mama Dip's Kitchen, Chapel Hill

Honorable Mention
Smithfield Chicken 'N Bar-B-Q, Triangle-wide
Kentucky Fried Chicken, Triangle-wide

Winston's
With MetroBravo Awards for Bloody Marys, outdoor dining and power lunch already under its belt, Winston's has now won the hearts of the Triangle brunch crowd. Lifelong friends Charles Winston Jr. and Wil O'Neal keep up with the times, updating from Winston's Restaurant to Winston's Grille in 1989. "Not fancy. Not fussy," as they say, but just right with dishes that define brunch: Eggs Eggs Eggs, Belgian Waffles, Breakfast Quesadilla, Winston's Omelet, the Spivey's Corner Omelet and eggs Benedict. Brunch is served on Sundays from 11 a.m.-2 p.m.

Margarita
Standing Ovation
Dos Taquitos Mexican Restaurant, Raleigh

MetroBravo
Margaret's Cantina, Chapel Hill

Honorable Mention
MEZ, Durham
Mellow Mushroom, Triangle-wide

Martini
Standing Ovation
Bogart's American Grill, Raleigh

MetroBravo
Sullivan's Steakhouse, Raleigh

Honorable Mention
Blue Martini Bar and Lounge, Raleigh
Vinnie's Steakhouse & Tavern, Raleigh

Bloody Mary
Standing Ovation
NOFO Café, Raleigh and Wilmington
Coquette, Raleigh

MetroBravo
Winston's Grille, Raleigh

Honorable Mention
Vinnie's Steakhouse & Tavern, Raleigh
The Raleigh Times Bar, Raleigh

Cosmopolitan
Standing Ovation
Bloomsbury Bistro, Raleigh

MetroBravo
Heron's at The Umstead, Cary

Honorable Mention
18 Seaboard, Raleigh
Ruth's Chris, Cary and Raleigh

Standing Ovation
Flying Saucer Draught Emporium, Raleigh

MetroBravo
Carolina Brewery, Chapel Hill and Pittsboro

Honorable Mention
Carolina Ale House, Triangle-wide
Tyler's Restaurant & Taproom, Apex and Carrboro

Beers
Standing Ovation
Flying Saucer Draught Emporium, Raleigh

MetroBravo
Carolina Brewery, Chapel Hill and Pittsboro

Honorable Mention
Carolina Ale House, Triangle-wide
Tyler's Restaurant & Taproom, Apex and Carrboro

Wine
Standing Ovation
West End Wine Bar, Chapel Hill
Glasshalfull, Carrboro

MetroBravo
The Angus Barn, Raleigh

Honorable Mention
Heron's at The Umstead, Cary
Vinnie's Steakhouse & Tavern, Raleigh

NC Vineyard/Winery
Standing Ovation
Biltmore Estate, Asheville

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VINEYARD/WINERY

Duplin Winery
DJ Fussell Sr. and his two sons began planting during the 1970s muscadine craze. When profits began to plummet due to the falling value of muscadine grapes, they created their own market by opening Duplin Winery, the oldest and largest in the state. The Fussell family enlisted everyone from in-laws to grandchildren to help stomp grapes and bottle wine before loading up the converted hog trailer for deliveries. Now Duplin has over 100,000 visitors annually and produces award-winning wines, including Magnolia and Hatteras Red. The winery remains in the family and hosts events with live music in the courtyard every Saturday.

BREAKFAST

Standing Ovation
Briggs Restaurant, Cary, Durham and Raleigh
Elmo's Diner, Carrboro and Durham
MetroBravo
The Flying Biscuit Cafe, Raleigh
Honorable Mention
Big Ed's City Market Restaurant, Raleigh
Courtney's Restaurant, Triangle-wide

LATE NIGHT DINING

Standing Ovation
Snoopy's Hot Dogs, Raleigh
MetroBravo
The Big Easy, Raleigh
Coquette, Raleigh
Honorable Mention
The Raleigh Times Bar, Raleigh
Carolina Ale House, Triangle-wide

Chatham Hill Winery
Distinctive for its urban setting, Chatham Hill Winery, with its tasting bar and art gallery, is only moments from the Triangle. Established in 1999 as the first winery in the Raleigh/Durham/Chapel Hill area, the majority of its wines are handcrafted from Yadkin Valley AVA grapes. Unique to Chatham Hill is their Sweet Carolina Fruit Infused Collection, including pomegranate, cherry berry, blackberry, peach, blueberry and raspberry flavors. Owners Marek Wojciechowski and Jill Winkler raise funds through the Chatham Hill Winery for Operation Homefront.

SPECIALTY FOOD

Standing Ovation
A Southern Season, Chapel Hill
MetroBravo
Whole Foods Market, Triangle-wide
Honorable Mention
The Fresh Market, Triangle-wide
Trader Joe's, Cary

FAVORITE BRAND OF:

BOTTLED WATER
Standing Ovation
Le Bleu
MetroBravo
Deer Park
Honorable Mention
Fiji
Disani

BEER
Standing Ovation
Miller Lite
Blue Moon
MetroBravo
Corona
Honorable Mention
Heineken
Yuengling

VODKA
Standing Ovation
Grey Goose
MetroBravo
Absolut
Honorable Mention
Ketel One
Skyy

BOURBON/WHISKEY
Standing Ovation
Maker's Mark
MetroBravo
Jack Daniel's

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Childress Vineyards
Auto racing brought Richard Childress to the wine regions of California where he developed an interest in the subject. He joined with business partner Greg Johns, general manager and winemaker Mark Friszolowski and vineyard manager Matt Chobanian to create Childress Vineyards in 2004 between Winston-Salem and Lexington in the Yadkin Valley and released his first wines made using NC grapes, including grapes from the Yadkin Valley AVA. The winery’s architecture, designed by Winston-Salem’s Kyle Troxell, is inspired by rural Tuscany’s Italian Renaissance architecture, with a lavish interior by Wolf Design Group. During the summer, enjoy performances on Thursdays and weekends while tasting Childress Merlots, Chardonnays, Cabernet Sauvignons, Syrahs, Viogniers and Sangioveses.

VINEYARD/WINERY

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With over 1 million visitors a year, Biltmore House and grounds qualify as a national treasure. And the excellent and award-winning Biltmore Winery (go to www.metro-nc.com and enter "Biltmore" in the search box) is the most visited in the US, featuring a vineyard planted with French-American hybrids in 1971. Former president and owner William AV Cecil, the direct descendant of Cornelius Vanderbilt who built the home, established the winery in 1985 to carry out his grandfather's wish for the estate to be self-supporting. French wine master Bernard Delille oversees production of the wines, which have won awards for Chardonnay, Riesling, Viognier, Cabernet Franc, Cabernet Sauvignon and Merlot. The vineyard's collections include Biltmore Estate Wines, made from NC grapes, and Century Wines to accompany various foods.

**Honorables Mention**
Carolantic Realty, Triangle-wide
Kane Realty, Raleigh

**COASTAL REAL ESTATE COMPANY**
**Standing Ovation**
Al Williams Properties, Atlantic Beach

**MetroBravo**
Intracoastal Reality Corporation, Wrightsville Beach and surrounding area

**BANK**
**Standing Ovation**
Wells Fargo, Triangle-wide
**MetroBravo**
BB&T, Triangle-wide
**Honorable Mention**
RBC Centura, Triangle-wide

**BANK FOR A LOAN**
**Standing Ovation**
BB&T, Triangle-wide
**MetroBravo**
RBC Centura, Triangle-wide
**Honorable Mention**
Wells Fargo, Triangle-wide

**INSURANCE COMPANY**
**Standing Ovation**
State Farm Insurance, Triangle-wide
**MetroBravo**
Nationwide, Triangle-wide
**Honorable Mention**
Allstate, Triangle-wide

**MORTGAGE FIRM**
**Standing Ovation**
Wells Fargo, Triangle-wide

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**MetroBravo**
BB&T, Triangle-wide
**Honorables Mention**
Capital Mortgage, Triangle-wide

**BROKERAGE FIRM**
**Standing Ovation**
Morgan Keegan, Durham, Raleigh and Wilmington

**MetroBravo**
Fidelity, Triangle-wide
**Honorable Mention**
Charles Schwab, Chapel Hill and Raleigh

**ACCOUNTING FIRM**
**Standing Ovation**
Cherry Bekaert & Holland, Raleigh

**MetroBravo**
Hughes Pittman & Gupton, LLP, Raleigh
**Honorable Mention**
Ernst & Young, Raleigh

**LAW FIRM FOR:**
**GENERAL**
**Standing Ovation**
Poyner & Spruill, LLP, Raleigh

**MetroBravo**
Smith, Anderson, Blount, Dorsett, Mitchell & Jernigan, Raleigh
**Honorable Mention**
Williams Mullen PA, Raleigh and Wilmington
Kilpatrick Stockton, LLP, Raleigh

**REAL ESTATE**
**Standing Ovation**
Ragsdale Liggett, Raleigh

**MetroBravo**
Kilpatrick Stockton, LLP, Raleigh
**Honorable Mention**
Manning Fulton & Skinner, Raleigh
Clifton & Singer, LLP, Raleigh

**DIVORCE**
**Standing Ovation**
Wyrick Robbins, Yates & Ponton LLP, Raleigh

**MetroBravo**
Tharrington Smith LLP, Raleigh
**Honorable Mention**
Ragsdale Liggett, Raleigh
Smith Debnam, LLP, Raleigh

**CORPORATE**
**Standing Ovation**
Williams Mullen, PA, Raleigh and Wilmington

**MetroBravo**
Poyner & Spruill, LLP, Raleigh
**Honorable Mention**
Wyrick Robbins, Yates & Ponton LLP, Raleigh
Kilpatrick Stockton, LLP, Raleigh

**CRIMINAL**
**Standing Ovation**
Cheshire Parker Schneider Bryan & Vitale LLP, Raleigh

**MetroBravo**
Tharrington Smith LLP, Raleigh
**Honorable Mention**
Poyner & Spruill LLP, Raleigh
McMillan, Smith & Plyler, Raleigh.
TAXES
Standing Ovation
Kilpatrick Stockton LLP, Raleigh
Honorable Mention
MetroBravo
Manning Fulton & Skinner PA, Raleigh and Wilmington
BEST CAR WASH
Standing Ovation
Bunkey's, Cary, Raleigh & Durham
MetroBravo
Auburndale, Triangle-wide
Honorable Mention
Sudz, Raleigh

RESORT/TRAVEL/HOTEL
AIRLINE
Standing Ovation
American Airlines
MetroBravo
Southwest Airlines
Honorable Mention
Delta Air Lines
US Airways
CAR RENTAL FIRM
Standing Ovation
Hertz Rent-A-Car, Triangle-wide
Enterprise Rent-A-Car, Triangle-wide
MetroBravo
Avis Rent-A-Car, Triangle-wide

HONORABLE MENTION
Alamo Rent-A-Car, Triangle-wide

LIMOUSINE/CAR SERVICE
Standing Ovation
White Horse Transportation, Raleigh
MetroBravo
Premium Service, Raleigh

HONORABLE MENTION
Supreme Auto Service, Raleigh

CITY HOTEL
Standing Ovation
The Umstead Hotel and Spa, Cary
MetroBravo
The Renaissance at North Hills, Raleigh
Honorable Mention
The Siena Hotel, Chapel Hill
The Franklin Hotel, Chapel Hill

COASTAL HOTEL
Standing Ovation
The Holiday Inn SunSpree Resort, Wrightsville Beach
MetroBravo
Sheraton Atlantic Beach Oceanfront Hotel, Atlantic Beach
Honorable Mention
Beaufort Inn, Beaufort

HOTEL FOR OUT OF TOWN GUESTS
Standing Ovation
The Umstead Hotel and Spa, Cary
MetroBravo
The Renaissance at North Hills, Raleigh
Honorable Mention
The Carolina Inn, Chapel Hill
Washington Duke Inn & Golf Club, Durham

HOTEL FOR MEETINGS/CONVENTIONS
Standing Ovation
The Renaissance at North Hills, Raleigh
MetroBravo
Hilton North Raleigh, Raleigh
Honorable Mention
Raleigh Marriott City Center, Raleigh
The Umstead Hotel and Spa, Cary

NC BEACH RESORT
Standing Ovation
Bald Head Island
MetroBravo
The Sanderling Resort & Spa, Duck
Honorable Mention
The Ocean Club, Indian Beach
Figure Eight Island

NC MOUNTAIN RESORT
Standing Ovation
Inn on Biltmore Estate, Asheville

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Golf Resorts

The Pinehurst Golf Resort, the winner of the 2009 Standing Ovation from our readers, enjoys the unique heritage as the home of golf in America. Soon after its founding by Boston-based soda fountain king Richard Tufts as a moderately priced resort only half the distance to Florida in the 1890s — where Annie Oakley used to perform after she quit the Buffalo Bill Cody western show, the golf craze hit and Donald Ross arrived from Scotland to design the most famous course in the United States, now called Pinehurst No. 2, one of eight courses now orbiting around the grand but comfortable Pinehurst Club, located a little over an hour south from Raleigh. Today Pinehurst is a major international resort that offers a myriad of sports and dining options and a world-class spa. In 2014, Pinehurst will be making even more history by hosting back-to-back the US Open and the US Women's Open. Ross will be proud.

MetroBravo winner St. James Plantation near Southport, NC, offers four golf courses, a world of amenities for visitors and residents and an ideal location. Honorable Mentions go to the famous Kiawah Island resort near Charleston, SC, and Grandover, a hotel meeting center and golf facility in Greensboro, NC.
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COLLEGE COACH
Standing Ovation
Roy Williams, UNC Men's Basketball
MetroBravo
Mike Krzyzewski, Duke University
Men's Basketball
Honorable Mention
Sidney Lowe, NCSU Men's Basketball
Kay Yow, NCSU Women's Basketball

LOCAL AUTHOR
Standing Ovation
Nicholas Sparks
MetroBravo
Kaye Gibbons
Honorable Mention
David Sedaris
Lee Smith

LOCAL ARTIST
Standing Ovation
Jason Craighead
Kyle Highsmith
MetroBravo
Stephen Moore
Honorable Mention
Bob Ranklin
Louis St. Lewis

LOCAL POLITICIAN
Standing Ovation
Beverly Perdue, Governor of NC
MetroBravo
Philip Isley, Raleigh City Councilman

Honorable Mention
Charles Meeker, Mayor of Raleigh
Tom Fetzer, Chairman of North Carolina Republican Party

FAVORITE SPORTS TEAM
Standing Ovation
Carolina Hurricanes
MetroBravo
UNC Tar Heels
Honorable Mention
NC State Wolfpack
Duke Blue Devils

HISTORIC SITE
Standing Ovation
NC Capitol Building, Raleigh
MetroBravo
Bentonville Battlefield, Bentonville
Biltmore Estate, Asheville
Honorable Mention
The Mordecai House, Raleigh
Joi Lane House, Raleigh

CHARITY EVENT
Standing Ovation
Jimmy V Celebrity Golf Classic, Cary
MetroBravo
Race for the Cure, Raleigh
Honorable Mention
Summer Salute, Clayton
Junior League of Raleigh, A Shopping SPREE!, Raleigh

CULTURAL EVENT
Standing Ovation
A Christmas Carol; Theatre in the Park, Raleigh
Memorial Auditorium, Raleigh
MetroBravo
Broadway Series South, Memorial Auditorium, Raleigh
Honorable Mention
Artsperlusion, downtown Raleigh
American Dance Festival, Durham

DANCE CLUB
Standing Ovation
Solas, Raleigh
MetroBravo 2009 Part One

Highsmith

MetroBravo
Red's Beach Music, Raleigh
Honorable Mention
Hi5, Raleigh
The Longbranch Entertainment Complex, Raleigh

DANCE STUDIO
Standing Ovation
Arthur Murray Dance Studio, Raleigh
MetroBravo
Fred Astaire Dance Studio Raleigh
Honorable Mention
North Carolina Dance Institute, Raleigh
Triangle Academy of Dance, Cary

CLUB TO HEAR LIVE MUSIC
Standing Ovation
Cat's Cradle, Chapel Hill
MetroBravo
Lincoln Theatre, Raleigh
Honorable Mention
Time Warner Cable Music Pavilion at Walnut Creek, Raleigh
The Berkeley Cafe, Raleigh

PLACE TO HEAR JAZZ
Standing Ovation
Bogart's American Grill, Raleigh
MetroBravo
Amra's, Raleigh
Honorable Mention
Sullivan's Steakhouse, Raleigh
Irregardless Cafe, Raleigh

PLACE TO HEAR ROCK
Standing Ovation
Cat's Cradle, Chapel Hill
MetroBravo
Lincoln Theatre, Raleigh
Honorable Mention
Time Warner Cable Music Pavilion at Walnut Creek, Raleigh
The Berkeley Cafe, Raleigh

SPORTING EVENT
Standing Ovation
Carolina Hurricanes, Raleigh
MetroBravo
Atlantic Coast Conference Basketball
Honorable Mention
The Durham Bulls, Durham
Carolina Panthers, Charlotte

LOCAL BAND
Standing Ovation
The Dune Dogs
MetroBravo
Bill Leslie & Lorica
Honorable Mention
The Embers
The Proclivities

LOCAL MUSICIAN
Standing Ovation
Tift Merritt
MetroBravo
Chris Boerner
Honorable Mention
Bill Leslie
Jeanne Jolly

NEW WATERING HOLE
Standing Ovation
Solas, Raleigh
MetroBravo
Boylan Bridge Brewpub, Raleigh
Honorable Mention
Busy Bee Cafe, Raleigh
Bents Place, Raleigh
Foundation, Raleigh

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PLACE TO HEAR JAZZ
Standing Ovation
Bogart's American Grill, Raleigh
MetroBravo
Amra's, Raleigh
Honorable Mention
Sullivan's Steakhouse, Raleigh
Irregardless Cafe, Raleigh

PLACE TO HEAR ROCK
Standing Ovation
Cat's Cradle, Chapel Hill
MetroBravo
Lincoln Theatre, Raleigh
Honorable Mention
Time Warner Cable Music Pavilion at Walnut Creek, Raleigh
The Berkeley Cafe, Raleigh

SPORTING EVENT
Standing Ovation
Carolina Hurricanes, Raleigh
MetroBravo
Atlantic Coast Conference Basketball
Honorable Mention
The Durham Bulls, Durham
Carolina Panthers, Charlotte

LOCAL BAND
Standing Ovation
The Dune Dogs
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Bill Leslie & Lorica
Honorable Mention
The Embers
The Proclivities

LOCAL MUSICIAN
Standing Ovation
Tift Merritt
MetroBravo
Chris Boerner
Honorable Mention
Bill Leslie
Jeanne Jolly

NEW WATERING HOLE
Standing Ovation
Solas, Raleigh
MetroBravo
Boylan Bridge Brewpub, Raleigh
Honorable Mention
Busy Bee Cafe, Raleigh
Bents Place, Raleigh
Foundation, Raleigh
BUILT ENVIRONMENT

THEATER BUILDING
Standing Ovation
Durham Performing Arts Center, Durham
MetroBravo
Memorial Auditorium, Raleigh
Honorable Mention
Meymandi Hall, Raleigh
Memorial Hall, Chapel Hill

MetroBravo
Wachovia Building, Raleigh
Honorable Mention
West at North Building, Raleigh
University Tower - "The Blue Pickle," Durham

COOLEST NEW CONDOS
Standing Ovation
Greenbridge Condos, Chapel Hill
MetroBravo
222 Glenwood, Raleigh
Honorable Mention
140 West Franklin, Chapel Hill

NEW DEVELOPMENT:
RESIDENTIAL
Standing Ovation
Cameron Pond, Cary
MetroBravo
Hasentree, Raleigh
Honorable Mention
Ramblewood, Raleigh

MULTI-USE
Standing Ovation
Oberlin Court, Raleigh
MetroBravo
North Hills East, Raleigh
Standing Ovation
East 54, Chapel Hill

FICTION BOOK
Standing Ovation
The Twilight Saga, Stephenie Meyer

CAMPUS BUILDING
Standing Ovation
Duke Chapel, Duke University, Durham
MetroBravo
Global Building, UNC, Chapel Hill
Honorable Mention
Bell Tower, NCSU, Raleigh
Harrelson Hall, NCSU, Raleigh

CORPORATE BUILDING
Standing Ovation
RBC Plaza, Raleigh
MetroBravo
Quintiles, Durham
Honorable Mention
SAS Campus, Cary
Wachovia Building, Raleigh

OUTDOOR CONCERT VENUE
Standing Ovation
Koka Booth Amphitheatre at Regency Park, Cary
MetroBravo
Time Warner Cable Music Pavilion at Walnut Creek, Raleigh
Honorable Mention
NC Museum of Art Outdoor Amphitheatre, Raleigh
North Hills Concert Series, Raleigh

LOCAL SKYSCRAPER
Standing Ovation
RBC Plaza Building, Raleigh

MetroBravo
Water For Elephants, Sara Gruen

NON-FICTION BOOK
Standing Ovation
Holy Smoke: The Big Book of North Carolina Barbecue, John Shelton Reed, Dale Volberg Reed, William McKinney

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MetroBravo
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“Buying Local” is a One-Stop Shop at North Hills

Community Involvement
The Key to Success

By Liza Roberts

You’ve heard of the green campaign to eat locally grown food. But there’s an equally active nationwide effort urging consumers to buy everything they need from locally owned businesses.

The idea has a green gloss — reducing carbon emissions is easy to do if you don’t travel far to shop — but the buy-local movement’s most vocal supporters are more interested in the economic health of their communities than anything else.

“The money that we keep in our town just can’t compare to a national chain,” says Jennifer Huggard, owner of the women’s clothing boutique Tyler House at North Hills Shopping Center in Raleigh. “We use local accountants, local advertising people; we support local charities. The money keeps rolling back in.”

The data proves her point: For every $100 spent at a locally owned business, $68 stays in the local economy; for every $100 spent at a national chain, the amount that stays is just $43, according to the research and analysis firm Civic Economics.

Huggard says when she looks around at her fellow merchants at North Hills, she is delighted to find she’s not alone. Indeed, North Hills is packed with small, independently owned businesses like hers, stores whose owners live in the neighborhood, work on the shop floor every day, and are as involved in the community as their customers — whom they know well.

“I have people who come into the store who have known me since I was growing up,” says Christy Tyre, owner of Fantasia Boutique, a shop for women. At the gift and bridal registry shop Quintessentials, owner
Ann Weaver knows many, if not most of her customers, all of whom are offered lemonade or a cold Coke when they walk in the door. "I want the atmosphere to be as if they've come into my house for a party," Weaver says. "I think it's really important that someone enjoy being here, even if it's just that they're coming to look."

Jennifer Crowder, who owns the toy store Learning Express with her sister Lindsay Craven, says one of the silver linings of going to work every day is the chance to catch up with "old friends." She's referring to the cadre of young mothers — many of them fellow parents of children in the local schools — who stream in looking for birthday and Christmas presents and frequently asking for charitable donations as well.

Community Contributions
"We make donations to at least 80-100 preschools, churches and elementary schools a year," Crowder says. "We very rarely turn people down for a donation."
Certain Things
Owners Doug and Lu Harris of the Cameron Village store and daughter Jill of the North Hills store are active with the American Cancer Society, while staff members volunteer with Loaves & Fishes, Dress for Success and several other Wake County organizations.

Scout & Molly's and Walk, a Scout & Molly's Shoetique
Owner Lisa Disbrow combines shopping with fundraising in her effort to assist Multiple Sclerosis research. Disbrow, who has MS, chairs a team for the September MS Bike Ride. Disbrow is a mother of two, ages 4 and 5. She encourages customers to bring their dogs to the store, where they can meet Scout and Molly, Lisa's Labradors.

Dilly Dally
Owners Rod and Angela Sikes Krause give customers tips to help with their new babies. Dilly Dally, named after Angela's great-grandmother Mamma Dillie, is an independent retailer for baby and children's furniture. Angela, an interior designer, will measure and help with nursery layout. The couple makes donations to organizations such as Picture This, Marbles and the Carolina Hurricanes' Kids 'N Community.

Charlotte's, Inc.
Owner Charlotte Harris' business began on her kitchen table, where she first started selling jewelry. Today, the business is a family affair with daughter Stephanie operating the North Hills store. Harris organizes the annual AMF (Ailing Mothers and Fathers) auction that raises $50,000 in honor of Anne Marie Fajgenbaum who passed away from brain cancer.

Fantasia Boutique
Owner Christy Tyre incorporates her love of all things feminine, soft and lady-like into her fashion sense, making Fantasia one of Raleigh's premier ladies' boutiques for 23 years.

Learning Express
Sisters Jennifer Crowder and Lindsay Craven grew up in Durham, graduated from Wake Forest University, became mothers and own and operate this children's toy store.

Luxe Apothecary
Perfume and makeup expert Fiquet Bailey strives to deliver the best of New York to her customers, including a strong male following due to its specialty services for men, including facials, waxing and makeup consultations. Bailey attended Saint Mary's and NCSU College of Design. Her mother, Martha Michaels, is her business partner. Together they provide makeup for charity events like a recent event at Uniques for Nancy's Butterfly Fund, managed through Interact, and the Banana Republic Charity Fashion Show for the Leukemia and Lymphoma Society.

It is definitely the smaller, independent stores like ours that support the local community. Chain stores don't do it.”
She's not alone among her fellow North Hills retailers — nor among independent businesses nationwide — in giving back. Indeed, nonprofit organizations receive an average 250 percent more support from small business owners than from large businesses, according to the Sustainable Connections organization.

Quintessentials' Weaver is also a big contributor to local charities. “I know that it's important that we be a part of the community. My instinct has always been to be generous.”
That instinct is clearly contagious: Her retail neighbor Kim Seymour, who owns the maternity shop Cravings, has joined up with Huggard and several other independently owned North Hills stores to form The Boutique Collective, a charitable giving circle.

“We are a group of stores with community-minded owners, aiming to pool our resources in order to give back,” she says. “It's the whole concept of philanthropic marketing. There's no reason you can't run a business that also improves the community you're working in.” Recent
"They're coming to North Hills to shop because they're people who care about a certain quality and good customer service."

— Kim Seymour

Community Spirit

Indeed, many North Hills shop owners value the collaborative spirit they share with their fellow retailers. Tyler House's Huggard mentions having dinner with Lisa Disbrow, owner of Scout & Molly's one recent evening. "Somebody said to me: 'I saw you out with the competition!'" She laughs, "The thing is, we like each other. We are competitors in a sense, but it's always a friendly competition. That's just part of being in a community."

Being part of a community is a common theme among the retailers of North Hills, a community they share with each other as well as with their customers. Crowder of Learning Express says she and her family are regulars at the weekly Boutique Collective events have included a "Tin for Ten" shopping night. Customers who contributed to a food drive with canned goods received a 10 percent discount in the shops.

The Boutique Collective shares not only with the community, but also with one another, "trading marketing ideas, management ideas, camaraderie," Seymour says.

Liles Clothing Studio

NCSU coaches and Hurricanes players and staff shop at Liles for its on-site tailor, custom suits, shirts, jackets and trousers. Although owner Bruce Liles and Alex Naimee are both known for their long histories in men's fashion, Liles also provides women's tailoring and carries exclusives of some lines in the Raleigh/Triangle area.

Cravings, a Maternity Boutique

Despite never having been pregnant herself, owner Kim Seymour is an expert on maternity clothing. She attended UNC for her undergraduate degree and Virginia Commonwealth University for graduate school. Cravings contributes to dozens of local organizations, but Seymour is most proud of creating and running an event that raised over $30,000 in two years for Meals on Wheels. Recently she organized The Boutique Collective, a group of community-minded boutique owners in North Hills to promote philanthropic shopping events.

Traditions by Anna

Owner Anna Kemp ensures that Traditions is the local place to find high-end wedding and debutante dresses and also a store with a comfortable and welcoming atmosphere. Family photos and an elegant yet traditional décor are some of the features that make up the ambiance.

J. Alane's Fine Lingerie & Other Essentials

Owner Julie Hendricks had never worked retail before opening J. Alane's. She says that she prefers spending time with her children over shopping. Her daughter, Emily, works in the store on weekends when she can. Hendricks gives back through breast cancer-related causes.

Gena Chandler

Owners and longtime friends Chandler Woodall and Gena Combs returned to Raleigh to open Gena Chandler when they were 25, after working in the New York fashion world. Both are active with Students of AMF (Ailing Mothers and Fathers), which Combs' brother founded after their mother's death due to cancer. The store also provides an internship program.

Pharaoh's & George McNeill Antiques & Interiors

Owner George R. McNeill said that it was on a whim that he opened Pharaoh's American Grill next to his antiques store, but it really took off. Clients of his antiques store include Elton John, Katie Couric and prominent local families.

Elaine Miller

Owner Elaine Miller developed her fashion sense at a young age as the daughter of a milliner in New York. Elaine Miller offers on-site certified diamond appraisals and is well known for its estate jewelry.
Mura
Owner G. Patel, an NCSU graduate from India, holds many charity events to raise money for Interact, SPCA, Susan G. Komen Breast Cancer Foundation and other groups.

Midtown & Bar 115
With a notable wine selection, Midtown & Bar 115 underwent renovations in January 2008 by the New City Design Group, known for its restaurant design specialty. Owned by community and business leaders Doyle Parrish (Summit Hospitality) and Dr. Steve Bolick (Eye Care Associates).

Kitchen & Bath Galleries
Owner Rachel Vaughn Roberts takes on the big boxes by maintaining a local and family atmosphere along with her husband, father and brother who all work in the business. She was born in Morehead City, attended Broughton and Appalachian State University and proudly supports local schools and charities, including Daniels, Broughton and Young Life.

The Spectacle
Owner Wick Morgan brings the best of Hollywood to Raleigh. For a year he flew from Malibu, CA, to Raleigh every eight days. Now that he lives permanently in Raleigh, where he is a full-time dad, he calls it the best decision he ever made. He organizes events to benefit WakeMed Pediatrics, Crohn’s Disease research and Make-A-Wish Foundation’s Walk for Wishes. He has worked with some of the most influential and creative designers in the luxury eyewear industry. He believes that eyewear should be an accessory, not a necessity.

Von Kekel
Owner Shawn Kekel’s Aveda lifestyle services can be specifically requested at the North Hills location, where he works onsite.

Haven
Guided by the philosophy of selling a lifestyle rather than just stuff, owner Jeannine Beckstrom fills the store with home décor merchandise that ranges from small gifts — such as soap or earrings — to furniture.

Kerry Catherine Jewelry
Kerry Catherine custom makes some of the pieces sold at her independent jewelry stores.

ArtSource Framing & Fine Art
Sharon Tharrington was born in Raleigh at old Rex Hospital on Wade Avenue. She attended Broughton and Emory University before partnering with her former competitor Nancy McClure to start ArtSource at age 24. MetroBravo Award winner for the past three years, ArtSource features emerging artists, as well as prominent artists, such as James Kerr and Gayle Stott Lowry. In recognition of her support of organizations such as NC Symphony, The Rex Foundation, Hospice of Wake County, WakeMed Heart Center, The NC Ballet, Interact of Wake County and St. Mary’s School, Tharrington has been honored with the Raleigh Chamber of Commerce Pinnacle Award.

Bucking the Trend
It’s this kind of open-door friendliness that independent business owners like Tyre know makes a difference to her customers. Despite the strained economy, she

farmers’ market and summer music series; Huggard feels lucky she can “park for the day,” walking from her store to grab lunch, shop for groceries or pick up her dry cleaning.

Fantasia’s Tyre says one of her favorite things about the North Hills community is the dog-walking contingent. “We have a lot of people who window-shop while they walk their dogs, and I say, ‘We’re dog-friendly, come on in!’” When they do, they meet Lucy, Tyre’s 11-year-old Chihuahua, who surveys the scene every day from her fat cushion under the counter.
and her fellow North Hills merchants say they've been able to count on their loyal customers.

The trend to support local businesses certainly helped this past Christmas. While national retail sales overall plummeted nearly 10 percent, independent retailers did twice as well. But in an economy like the one we're in, “twice as well” still meant small businesses took a 5 percent hit.

Still, local independent retailers like the ones at North Hills say they're determined and hopeful and thankful to their loyal clientele for understanding the importance of supporting small businesses.

“They’re coming to North Hills to shop because they’re people who care about a certain quality and good customer service,” says Cravings' Seymour, “and because they care about and believe in small businesses. As long as this country’s been around, small business has been the backbone of our economy.”

Possibilities
Starting out with her first store in Carrboro over 20 years ago, owner Kathy Wilkerson says she takes pride in selling clothing made from natural fibers.

Flink's Framing & Fine Art
Flink's has been in the business for 20 years, with all framing done onsite and signed to show owner Robert Hensberry's pride in his work. Flink's also makes custom mirrors. Selection includes 22-karat wood mirror frames hand-carved in New York City.

The Q Shack
Duke graduate Tom Meyer supports local farms, education and high school athletics through programs such as WPE Magazine’s Coach of the Month program and the NC Department of Agriculture’s Got to be NC program. Most Q Shack produce is locally grown and organic. The pork and poultry also come from local farms and are raised without hormones, steroids or growth additives. His wife is actively involved in the business and acknowledged for creating the atmosphere.

Uniquities & Uniquities Mix
Owner Julie Jennings and her husband Bret, owner and chef at Elaine’s in Chapel Hill, have three young children and season tickets to Wolfpack Basketball. Uniquities hosts the Nancy’s Butterfly Fund fashion show, in which both her 8- and 4-year-old daughters modeled recently.

Serotta's
Founded in 1952 and known as a knowledgeable furrier, Serotta's offers on-site, off-season fur storage. Owner Louis Serotta is from a family of New York City clothiers.

Brothers Cleaners
Twins Bob and Tom Hilker are the third generation to run Brothers Cleaners, which has been the family's business since 1916. They have cleaned thousands of coats for the Coats for Kids charity and donated clothes to Helping Hands Mission and Goodwill.

CoolSweats
The popular Pinehurst fine comfort-wear source now has a location in North Hills.

Rodolfo Gonzales Interior Design
In Chicago, Rodolfo Gonzales designed at least one Baker Furniture showroom. A 30-minute segment on HGTV features a Chicago kitchen makeover by Gonzales. Bob Gross, his business partner, has a corporate CFO background.

McKenzie Tribe
North Hills has the only McKenzie Tribe location in NC, outfitting men in their famous jeans and other items.
With 61 unique locally owned boutiques, specialty shops, services and restaurants at North Hills, you can't help but to stand out from the crowd.

Stand out. Shop local.
With interest rates at near-record lows and incentives such as a federal $8000 tax credit available for first-time home buyers, the Triangle area real estate market is showing signs of a rebound.

"You expect someone in residential real estate sales to say, 'It's a great time to buy a home,' but the fact of the matter — it is," said Lanse Houston of Prudential York Simpson Underwood Realty.

"Inventories are high in almost all price ranges, sellers have been coached by realtors to be conservative in their home pricing and interest rates are low. If a home buyer feels secure about their job and is financially qualified, it's better than a great time to buy a home."

Throughout a series of interviews with realtors at both residential and commercial firms, the same message was delivered loudly and clearly to Metro Magazine: Business is stirring after sharp declines in 2008 and the opening quarter of this year.

Data for May from the Raleigh Regional Association of Realtors show that pending sales, showings, monthly closings and average resale prices were the highest in six months. Meanwhile, the number of expired listings fell to the lowest totals seen in the same time period.

Statistics also showed some stabilization in home values.

Triangle Multiple Listing Service confirmed 1623 closings in the area at an average price of $234,900. Homes were on the market an average of 99 days before closing.

The average listing price of $338,100 is flat compared to 2008.

May data was not yet available from the North Carolina Association of Realtors, but Triangle-area closings increased from 956 in February to 1530 in March to 1623 in April. Average sale prices were down 9 percent from April 2008 to $207,562.

 Asked if now is a good time to buy a home, Josie Reeves, residential sales and marketing manager at Kane Realty Corporation said: "Absolutely! Rates are still incredibly low, first-time home buyers have the advantage of the $8000 tax credit, asking prices have stabilized, and builders and sellers are more willing to negotiate than in recent years."

This is a temporary alignment of the stars, and the smart buyers are taking advantage."

Reeves noted that the market remains in favor of buyers. "Real estate is cyclical. Builders and sellers had it very easy there for a while. Right now, it's the buyer's turn," she explained. "Builders and sellers have to be more aggressive and more creative, but homes are selling."

COMMERCIAL REAL ESTATE DEVELOPMENTS

On the commercial side, Jimmy Barnes of NAI Carolantic Realty stressed that financial institutions were making credit available to developers but noted, "You have to look."

"Buyers are still having trouble getting the financing that they want," he said. "However, there are some banks, that if the buyer can service the debt and is willing to provide a little bit of additional security — such as additional down payment or additional equity toward the property — then we are seeing some favorable interest rates and terms."

Barnes can speak from a broader perspective than his firm since he is chairman of the Greater Raleigh Chamber of Commerce Economic Development Board. Recruitment efforts to bring new business or expansions to the region continue, Barnes said, and that means demand for commercial, as well as residential properties.

"Clearly, there are people who want to be here," he said. "We said at the beginning of the year that we had our work cut out for us getting to 2010, that 2009 was going to be a very off year. We are cautiously optimistic as we move forward."

While the Triangle real estate and commercial markets have seen declines in demand, sales and values, the realtors pointed out that the Triangle region has fared better than other states, especially Florida and California.

"We were among the last to go into a decline," said Billie Redmond, founder and chief executive officer of Coldwell Banker Commercial TradeMark Properties, "and we will be among the first to get out."

For example, Durham's Golden Belt, a restored textile mill, and the Venable Center, a newly restored tobacco mill, both owned by Scientific Properties, are seeing a growth in commercial tenants over the past several months.

TRIANGLE RETAINS NATIONAL STATUS

Reasons include the Triangle's continuing allure as a place to live and do business. The recession has not removed the pluses of environment, presence of high-tech and biotechnology clusters, the major universities and the quality of the workforce.

Dramatizing the point, in March, Forbes ranked Raleigh the No. 1 city where people wish to relocate.

A new report commissioned by the Charlotte Chamber of Commerce ranked the Raleigh-Durham-Chapel Hill area No. 1 overall compared to Charlotte and seven other Southern metro statistical areas (Austin, TX, 2; Charlotte 3; Atlanta 4; Dallas 5; Richmond 6; Nashville 7; Tampa 8; Jack-
In terms of livability, the Triangle ranked first. It ranked second in each of the other categories: employment and workforce, income and productivity, new economy, equity and diversity.

Also, the Brookings Institution, in its first MetroMonitor report, ranked the Raleigh area among its "second-strongest 20 metros" among the largest 100 in the US.

Raleigh ranked 17th in housing prices with an increase of 2 percent between the first quarter of 2008 and first quarter 2009. It took 11th place in percent change of gross metropolitan product at a loss of 1.1 percent. The Triangle area suffered most in percentage of employment (51st) and 75th in greatest percentage point change in unemployment (75th, up 4.6 percent from a year earlier).

"We have been blessed by having state government, NC State University and the Research Triangle Park as employment anchors," Houston explained. "Our climate, lifestyle and affordable housing have promoted us on the national stage as the place to live and raise a family. All these factors only contribute to our area of the country being a great place to invest in a home."

Redmond described the Triangle as "probably among the top two or three performing markets in the country, based on our discussions with other people."

"None of us like what's happened over the last 18 months, but as we look at where we are and at other markets, we have nothing to complain about. We are very excited."

Redmond said her firm expects to receive approval for a major project in the Glenwood Avenue corridor that will be the first in the area to meet strict environmental standards known as LEED (leadership in energy and environmental design).

Kemp Harris, a home builder in Raleigh, noted in a recent e-mail that home inventory in Wake County has been reduced and building permits have declined 60 percent from 2008.

"Say good-bye to standing inventory," he wrote. "Builders aren't replacing it — and (homes) are selling."

Given other factors such as the tax credit and low interest rates, he stressed: "The opportunity is staring us in the face!"
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Old Field
Classic/Modern Home Graces Historic Land In Orange County

It is rare that a modern house can be described as classic. The convergence of architecture, craftsmanship, fine materials and a compelling setting associated with that term is hard to come by. Architecturally, a classic house harkens back to precedents distinguished by an established degree of excellence. The design follows a careful order based on thoughtful symmetry and proper proportion, and the setting provides a successful integration of house and landscape.

In 2005, Tom and Kathie Heffner, a development team whose career in Orange County spans 30 years, set out to build their own classic residence in the close-in but rural North Field neighborhood, an enclave of 11 custom-designed homes and convenient to both Chapel Hill and Hillsborough from NC Highway 86.

“Wé’d been working with this tract of land for six years,” says Tom. “Wé’d been aware of it long before that.”

The parcel of 460 acres, known as the Johnston tract, is part of 1200 acres in colonial Orange County granted to the Johnston family by George II in 1756.

“We were finally able to purchase the tract from the James M. Johnston Charitable Trust in 1999,” says Tom.

He and Kathie, along with Tom’s business partner Rolf Sass, created the neighborhoods of Creek Wood and North Field from 200 acres of the Johnston tract and worked with the Triangle Land Conservancy (TLC), a local land trust, to add the remaining 260 acres to other land TLC had acquired to form the Johnston Mill Nature Preserve. The preserve opened to the public in 2001.

The site that Tom and Kathie chose for their own residence was a beautiful 16-plus acre level field.

“We called it Old Field to honor the fact that it was probably one of the last cultivated land tracts that had been continuously farmed since the 1700s,” says Tom.

American Classic

The site resonated with the Heffners for many reasons, including their discovery of Windy Hill, a Manor Normande residence in Columbus, MS. The Heffners’ passion for reading about and visiting architectural treasures throughout the United States introduced them to the home, created by a team of designers headed by Ken Tate, a well-regarded architect and proponent of the new traditionalism movement. Its setting is remarkably like a larger version of Old Field. The Heffners borrowed Windy Hill’s horizontality, its disaggregated form and materials reminiscent of those historic family homes that grew over generations, and a satisfying integration of house and setting. However, true to their roots in Western North Carolina, the Heffners chose to create an American Classic, calling upon the character and architectural elements of Asheville’s popular Craftsman Style Cottage to define their residence. (Tom calls it Arts and Crafts with a French influence.) It was an inspired choice, making use of architecturally, well-articulated detailing in contrasting materials that reflect the painstaking craftsmanship of an earlier time.

Working with designer David Kenoyer of KDK Design and landscape architect Tom Hunter, both of Raleigh, the Heffners set about to create a home that combines the best of modern energy-efficient building technology and the grace and charm of hand-crafted materials and construction. Jim Doran, a native of Ireland and master carpenter, was the job superintendent during construction of the approximately 7500-square-foot house. The porches, a key design element for Old Field, add 1149 feet and expand the home’s outdoor living spaces to include a sweep of welcoming terrace on the
An interpretation of English Arts & Crafts style with a French accent.

front elevation and two distinctly different porches, one with an exterior fireplace, on the rear elevation.

Handmade brick from Old Carolina Brick Company, laid with a custom mortar, were blended to create a combination of a darker brick with clinkers for the kitchen wing, which features an herb garden walled with open brickwork, and a traditional red brick interspersed with the darker brick for the residence’s main block. The subtle colors and patterns of the brick blend nicely with the shades of gray in the slate roof and add to Old Field’s appealing “layers” of texture. The tall, hipped roof of the residence’s core is flanked by wings featuring gabled and pyramidal roofs. The rambling horizontality of the home is enhanced by dormers with well-articulated window hoods, tall-stepped chimney stacks, pairs of beautiful French doors, and large-scale bayed and arched windows.
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Bathed In Light

Old Field is that rare traditional-style house that is bathed in natural light. The entry, flanked by tall mahogany French doors with transoms, custom designed by Architectural Traditions in Tucson, AZ, opens to a central foyer with access on the left to the spacious living room. To the right is the dining room, sheathed in raised panel antique heart pine. But the real eye-catcher is the soaring hand-crafted staircase by Durham’s Rodney Ward, who designed all the home’s interior woodwork. The intricately curved staircase is showcased by light from the window at the top of the stair landing and by the sheen and depth of tone in the 7 ¾-inch Brazilian cherry floors, which flow through much of the house. The living room extends from the French doors on the front terrace to the French doors that open onto the home’s main rear terrace. The light from these tall doors floods the room with brightness, complementing the white painted coffered ceiling, the deep Brazilian cherry floors and the true masonry custom fabricated stone fireplace from Atlanta’s François & Co. The effect is lightness and comfort with serene views of the surrounding terraces and meadows.

Old Field is, like all effective architec-

Custom-designed and well-executed woodwork characterizes the house.

No Boundaries! Spend your weekend hiking, biking, swimming or fishing in our spectacular region of the Blue Ridge Mountains. Take your pick from the Blue Ridge Parkway communities of Little Switzerland, Altapass and Linville Falls and the foothill towns of Old Fort and Marion. Save a little time for Point Lookout Trail, Catawba Falls and Linville Falls. Endless opportunity. Boundless adventure!
ture, designed along axes. Even the powder room, placed discreetly off a soffit arch that disguises a coat closet and the powder room's foyer, is on an axis with the front entry. The powder room, like most of the home's bathrooms, features a refitted antique chest as a vanity basin. A transverse hall just beyond the soffit arch leads to the left toward the master suite and to the right to the family room, breakfast room and kitchen.

The master bedroom wing continues the themes of serenity, light and great views. The bayed window encompasses a sitting area and overlooks the meadow and the sky where nighttime star-works often appear. The master suite flows into a bathing and vanity area equipped with a Bain Ultra air jet tub. The view from the tub matches the home's other vistas. Tile is everywhere. The discreet tones of pale creams and antique grays in the tile and the intricate designs laid in the floor, shower cabinet and tub surrounds are reminiscent of Roman baths before Vegas reinterpreted them. Everything is soothing. Handsome cabinetry graces the his-and-her closets, and an exercise room adjoins the suite.

Returning to the hall and turning into the family room, the sense is of soaring light with views not only of the lovely meadow bordered with trees, but also of a carefully constructed brick bordered grass court — and a vision of white-clad croquet players immediately comes to mind. The simplicity of the smooth walls and tall bowed window is perfectly in tune with the heavy bracketed carved fireplace surround that is...
the focus of the room. Created by Old World Stoneworks in Dallas, TX, the fireplace surround is substantial enough to bring the soaring volume of the room to comfortable human scale.

**Delightful Spaces**

One of Old Field's most delightful interior spaces is the elongated breakfast room and kitchen that form one continuous space with nature seeming to be visible at every turn. The breakfast room, with tongue and groove mahogany ceiling and walls, is enclosed on two sides by floor-to-ceiling panels. The panels imitate doors but are fixed, and the view is of the fireplace terrace with its Old Carolina handmade brick floors and mahogany ceiling. The image is clearly reminiscent of early mountain resorts, and a copse of lovely trees on a rise beyond completes the scene. The kitchen features French limestone floors, also from Walker Zanger. Practical pantries and a butler's pantry, which connects to the dining room, fan off from a central space defined by an 18-foot ceiling and furniture quality cabinetry. The center island is custom built of alder with granite counter tops from Walker Zanger. A terrace overlooks the herb garden with its overflowing stone jar fountain and space for a grill or other outdoor appliance.

The upper level of Old Field is devoted to family and guest bedrooms and a spacious recreation room overlooking the front parking court. The bedrooms are large with the same meticulously designed and installed tile patterns in the private baths found in the master suite. Walk-in closets are spacious, and a small nursery is tucked into the northerly bedroom. The recreation room is prepared for a large screen, high definition television, and a billiard table is in place. It is currently the owner's at-home office and is lit by three walls of French casement windows.

Though the attention to detail in Old Field's design and construction is compelling, it is the easy relationship between house and land thatlinks it with the historic architectural treasures it is patterned upon. A hybrid fescue meadow sweeps to
the edge of the Johnston Mill Nature Preserve corridor, where there is ample room for a swimming pool and perhaps an orchard. A circular drive wends its way to the rear of the property and to the small barn that houses mowing equipment and guest quarters.

“We built the barn/guest house first,” says Tom. “We worked with our interior designer Gay Eatman of Raleigh’s Eatman’s

Furniture quality cabinetry lends sophistication to the kitchen.

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Carpets & Interiors to make the space as comfortable and livable as possible since Kathie and I were preparing to live in approximately 600 square feet while the house was being built.”

The Heffner’s dedication to quality construction extends to their “cozy” aerie, which features a living room with an efficiency kitchen equipped with fine quality mini-appliances, a bedroom and a nicely appointed bath featuring tavertime from Walker Zanger. The wooden floors are Australian Cypress, and the walls and ceiling are individual board paneling that lends a rustic but substantial feel to the intimate space.

A tilled garden plot nestles against the wall of the barn/guest house waiting for Kathie’s heritage tomatoes and a replanting of her mother’s peonies brought from Western North Carolina. The view back from the barn/guest house to the rear elevation of Old Field is a scene that evokes memories of North Carolina’s rural landscapes and the treasured homes that have occupied them through history. How nice of Tom and Kathie Heffner to have added their own.
**COASTAL CALENDAR**

By Morgan Siem


**Circle of Eight** Art Show: July. Members of the Circle of Eight Art Show. Presented by the Pleasure Island Sea turtles. Wilmington beaches and how to help protect them. Call 252-633-4369 or visit www.carolinacreations.com.

**Evening Racing at Nor’banks Sailing in Duck:** Mondays. Races begin two hours before sunset. All small sailboats welcome. Charter a boat or bring your own. Outer Banks. Call 252-202-6880.

**Children’s Knight Magic Camps:** Tuesdays at 9 a.m. Kids ages 5 and up explore the history of magic and learn tricks from Clive Allen. $15. Meet at the picnic shelter in Currituck Heritage Park. Corolla. Visit www.whaleheadclub.org.

**REAL Kiteboarding Night School:** Tuesdays at 6 p.m. A free event for kiteboarders of all abilities. Each week features a new topic for group lecture, as well as a question and answer session. Waves, Cape Hatteras. Call 252-987-6000 or visit www.real kiteboarding.com.

**Sea Turtle Talk:** Wednesdays at 7 p.m. Learn about sea turtles nesting and hatching on Wilmington beaches and how to help protect them. Presented by the Pleasure Island Sea Turtle Project. Wilmington. Call 910-538-2918 or visit www.seaturtleproject.org.

**Whalehead Club Wednesday Wine Festivals:** Wednesdays from 3-7 p.m. Enjoy wine tasting, local music and food samplings on the North Lawn of the Whalehead Club at Currituck Heritage Park. Children and leashed pets are welcome $20. Corolla. Call 252-435-9040 or visit www.whaleheadclub.com.

**Summer Concert Series on the South Lawn:** Thursdays from 6:30 p.m. through August. Located on the south lawn of the Currituck Heritage Park. Historic Corolla. Visit www.historiccorollacentral.org.

**Downtown Sundown Concert Series:** Thursdays from 6-8 p.m. The first Friday of every month features jazz, and the third Friday features beach music. Wilmington. Call 910-798-7700 or visit www.airstudios.com.

**Tea with the Queen:** July 2, 9, 15, 23 & 30 from 3-5 p.m. Waterside Theatre. Meet Queen Elizabeth I and her royal court. Includes a back-stage tour of Waterside Theatre and a souvenir program. Advance reservations required. Tickets: $22 adults and $11 youth (7-18 years). Roanoke Island. Call 252-473-2127 or visit www.thelostcolony.org.

**Simon’s Pirate Adventure:** July 2, 9, 16, 23 & 30 from 3-5 p.m. Dress, talk and act like a pirate. Watch Simon Fernando’s famous Carolina pirate friends reenactment. Includes back-stage tour of Waterside Theatre, a keepsake photo of you with a pirate and a pirate’s feast. 24-hour advance reservation required. Tickets: $15 for adults and $11 youth (7-18 years). Roanoke Island. Call 252-473-2127 or visit www.thelostcolony.org.


**Civil War Musket Demonstration** will feature a 5-minute musket firing demonstration every Friday at 7 p.m. at Corolla's Whalehead Club. Meet at the fort at 7 p.m. to learn about the Civil War musket firing process.

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### 2009 Report Card for the NC Coast

#### Beaches

Federal funds are available for all of North Carolina’s existing 50-year beach restoration projects for the first time in years. This does not include new ones, and sand from dredging port channels must go onto adjacent beaches, not offshore.

#### Inlets

All inlets are open and somewhat navigable. Oregon and non-federal inlets on Core Banks impacted by Hurricane Ophelia are troubled and progress has been made on the dredging of federally authorized inlets.

#### Atlantic Intracoastal Waterway

Funding from the American Recovery and Reinvestment Act (ARRA), the stimulus package, should improve depths for the AIWW. Non-federal funds may be needed to help all AIWW states including Georgia where spoil disposal sites are limited.

#### Public Access to Beach

As more day trippers visit our beaches, the need for public beach access grows. North Carolina cannot let funding for beach access slip, and costs must be shared by beach towns and all users of public beaches.

#### Public Access to Coastal Waters

Efforts have stalled to ensure public access to coastal waters after a $20 million Waterfront Access and Marine Industry Fund boost. Decline in real estate may be part of the cause but should turn around.

**OVERALL GRADE**

Funding continues to be North Carolina’s main issue

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Information provided by North Carolina Beach, Inlet & Waterway Association, “The One Effective Voice for the North Carolina Coast.” For more information, visit www.ncbiwa.org

Cape Fear 7's Rugby Tournament: July 4-5. The Cape Fear Rugby Football Club will host the 35th Annual Cape Fear 7's Rugby Tournament. Cape Fear 7's is the oldest and largest 7-a-side weekend rugby tournament in the US and attracts over 60 teams. Admission is free. A youth rugby clinic for boys and girls between the ages of 7-14 will be ongoing throughout the weekend. Wilmington. Call 910-264-5277 or visit www.fearrugbycom.

"Lost Art" Opening Reception and Awards Ceremony: July 5. Dare County Arts Council and The Lost Colony celebrate art inspired by The Lost Colony. Ticket includes wine and light fare at the Dare County Arts Council Gallery and Courtyard. Manteo. Call 252-473-5559 or 252-473-3414.


Sounds of Summer Concert Series: July 9 from 6:30-8 p.m. The 16th Annual WECT Sounds of Summer Concert Series will feature Craig Woolard Band. Enjoy live music, food and dancing at Wrightsville Beach Park. Admission is free. Wrightsville Beach. Visit www.wect.com.

Crabby Corner: July 9. Meet at the Fort Macon State Park bathhouse at 10 a.m. to learn about the life cycle of blue crabs and methods used to catch them. Blue crabs and various crabbing traps will be on display. Atlantic Beach. Visit www.ncparks.gov.

ArtWalk: July 10 from 5-9 p.m. See new art while enjoying refreshments. Admission is free. New Bern. Call 252-638-2577 or visit www.cravenarts.org.

Friday Free Flicks: July 10. On the second Friday of the month, the Emerald Isle Parks and Recreation Community Center plays family-oriented movies. Children must be accompanied by an adult. Popcorn and drinks are $1. Please bring chairs and blankets. No outside beverages or snacks. The event is free and open to the public. Emerald Isle. Call 252-354-6350 for movie title one week prior to showing.

Annual East Coast Got Em On Classic King Tournament: July 11-13. This mackerel tournament is the oldest and biggest fundraiser by the East Coast Got Em On Live. Carolina Beach. Call 910-512-0542 or visit www.got-em-on-classic.com.

Annual Reef/Sweetwater Pro-Am Surf Fest: July 10-12 at 7 a.m. Three days of surfing with professional and amateur surfers. Wrightsville Beach. Call 910-256-3821 or visit www.wblivesurf.com.

Seining the Sound: July 10, 17 & 31 at 10 a.m. Meet at the Fort Macon State Park office wearing wading shoes to hike to Bogue Sound, pull a seine net and view local sea life. Atlantic Beach. Call the park office for reservations 252-726-3775.

Pleasure Island Free Summer Concert Series: July 10 & 24 from 6-8 p.m. The Pleasure Island Chamber of Commerce hosts their free summer concert series at the Fort Fisher Military Recreation Area located along the Cape Fear River. Bring blankets and chairs. Kure Beach. Call 910-458-8434 or visit www.pleasureislandnc.org.

Concert in the Park: July 10 & 24 at 7 p.m. Sponsored by the Friends of Fort Macon. On the 10th hear the Morehead Brass Consortium, and
Coastal Special Report

on the 24th, the Mac and Tammy McRoy Band. Admission is free. **Fort Macon State Park.** Visit www.ncparks.gov.

**2nd Annual Spanish Mackerel Family Fishing Tournament:** July 11 at 7 a.m. at JayCee Park/MHC Docks. **Morehead City.** Call 252-222-6222 or visit www.carteret.edu/foundation.

**Summer Party at Beaufort Historic Site:** July 11 from 7-11 p.m. Celebrate Beaufort’s 300th anniversary with food from the Beaufort Grocery Company, an open bar, music by the O’Kaysions and live and silent auctions with proceeds benefiting the Beaufort Historical Association. Tickets: $100. **Beaufort.** Call 252-728-5225.

**27th Annual Tri-Span Race – 5K & 10K Race:** July 11 at 6 a.m. Begin at the Hilton Inn on Water Street. **Wilmington.** Call 910-251-9622 ext. 224 or visit www.trispan.active.com.

**The Jarman Opry:** July 11 from 7-9 p.m. A classic country, gospel and bluegrass show taking place at the Masonic Theatre in Historic Downtown New Bern. Doors open at 6 p.m. Tickets: $12 advance, $15 at the door and $5 children (12 and under). **New Bern.** Call 252-637-6586 or visit www.thejarmanopry.com.

**Classy-Chassis Car Show & Country Flea Market:** July 11 from 9 a.m.-4 p.m. Cars and trucks 1980 and older compete for awards at Poplar Grove Plantation. Antique (1975 and older) are on tractor display. Vendors sell handmade crafts, furniture, jewelry and used goods. Food is available. Admission is free. Car entry registration $20. **Wilmington.** Call 910-686-9518 or visit www.poplargrove.com.

**Edenton Concert Series:** July 11 at 7 p.m. 1964, a Beatles tribute band, plays in Swain Auditorium, 200 E. Church St. Tickets: $35. **Edenton.** Call 252-482-2297 or visit www.radiomediaproductions.com.

**Edenton Bay Challenge:** July 11-12. Tanzers, Windmills, Sunfish, Optimists, Flying Scots and Lasers compete annually in this one-class design race. **Edenton.** Call 252-482-3400 or visit www.visitedenton.com.

**30th Annual Wright Kite Festival:** July 11-12 from 10 a.m.-4 p.m. Fly kites and enjoy the kite show, stunt kite demos, games, kid’s kite-making and contests at the Wright Brothers Memorial. **Kill Devil Hills.** Call 877-FLY-THIS.

**Jesus Christ Superstar:** July 11 & 18: **The Lost Colony** presents Andrew Lloyd Webber’s masterpiece at the Waterside Theatre. Producer’s Circle seating tickets: $15 advance and $20 on performance day. General seating tickets: $10 advance and $15 on performance day. **Manteo.** Call 252-473-3414 or visit www.thelostcolony.org.

**Emerald Isle Summer 4v4 Beach Volleyball Series:** July 11, Aug. 8 & Sept. 12 at 9 a.m. at the Western Ocean Regional Access. Registration: $55/team. Pre-registration required deadline is Friday before game day at 5 p.m. Registration and roster forms can be downloaded at www.emeraldislenational.org/4v4 or picked up at **Emerald Isle.**
Coastal Special Report

the Emerald Isle Community Center. **Emerald Isle.** Call 252-354-6350 or e-mail: bwood@emeraldisle-nc.org.

**425th Anniversary of the Roanoke Voyages:** July 13 from 6-8 p.m. Roanoke Island Festival Park commemorates the first landing of English ships in the New World. Special programming will continue throughout the week. Admission is free. [Manteo](https://www.roanokeisland.com).

**Basillie Day Celebration:** July 14, The History Place. [Morehead City](https://www.252-475-1500@roanokeisland.com). Call 252-247-7533.

**Seashore Discovery Talk:** July 14 at 10 a.m. Join a ranger at the Fort Macon State Park bathroom to look at a variety of creatures found in the park. [Atlantic Beach](https://www.visitwww.nc-parks.gov).

**Cape Fear Contra Dancers:** July 14 & 18 from 7:30-9:30 p.m. Meet on the second and fourth Tuesday of every month at the 5th Avenue United Methodist Church. $3 donation requested. [Wilmington](https://www.wilmingtonnc.org). Visit www.wilmingtoncontra dance.info.

**Beach Run Series:** July 14 & 28 at 6:30 p.m. These two, of 10 race dates, include races of one mile, 5K and 10K for all ages. Races begin at the public access at the main beach. Registration required. [Atlantic Beach](https://www.visitwww.nc-parks.gov). Call 252-908-3480 or visit www.ccparksrec.com.

**Beach Jive After Five:** July 14 from 5:30-7:30 p.m. Live music at the Western Ocean Regional Access (WORA). Bring chairs, blankets and dinner. Admission is free. Sponsored by Emerald Isle Parks and Recreation. [Emerald Isle](https://www.visitwww.nc-parks.gov). Call 252-354-6350.

**Free Concert at the Beaufort Waterfront:** July 16 from 6-8 p.m. Located at the clock beside the Dock House. Sponsored by the Beaufort Business Association. [Beaufort](https://www.visitwww.nc-parks.gov). Call 252-504-3396 or e-mail: patwesson@embarq mail.com.

**Build a Boat in a Day:** July 16 from 9 a.m.-5 p.m. Build an 8-foot plywood boat at the Roanoke Island Maritime Museum. Tickets: $275 for Friends members and $300 for non-members. Minimum age is 8 with adult. [Manteo](https://www.visitwww.nc-parks.gov). Call 252-475-1750 or visit www.roanokeisland.com.


**Teen Surf or Skate Night:** July 17 at 7 p.m. Event will be held at Emerald Isle Parks and Recreation Department Community Center gymnasium. Teens participate in games, prizes giveaways from local surf shops and more. Ages 13-18. [Emerald Isle](https://www.visitwww.nc-parks.gov). Call 252-354-6350.

**Oakdale Cemetery Historical Tour:** July 18 at 10 a.m. Friends of Oakdale Cemetery will offer a Summer Series of Historical Walking Tours of North Carolina's oldest rural cemetery. No advance reservations. $8. [Wilmington](https://www.visitwww.nc-parks.gov). Call 910-762-5682 or visit www.oakdalecemetery.org.

**Summer Wine & Beer Walk:** July 18 at 1 p.m. A traveling wine and beer tasting at some of downtown's restaurants, bars and wine/beer shops. [Wilmington](https://www.visitwww.nc-parks.gov). Call 910-343-4114 or visit www.dbawilmington.com.

**Piranha Bike Challenge:** July 18 at 8 a.m. This course will include a five-mile, off-road mountain bike course aboard MCAS Cherry Point at the Piranha Pit located off Shady Grove Road. Register until July 4. Registration: $40 individual and $10 active duty. Check-in from 6:30-7:30 a.m. [New Bern](https://www.visitwww.nc-parks.gov). Call 252-466-2208 or visit www.mccscherrypoint.com.

**Haunted Evening Tour:** July 18 at 8 p.m. Come to the Attmore-Oliver House to watch as mourners observe funeral customs of the South during the post-Civil War occupation. Meet the "spirit" of Miss Mary Oliver and hear about growing up in New Bern. Tickets: $12 advance and $14 at the door. Dinner packages at Chelsea Restaurant available. [New Bern](https://www.visitwww.nc-parks.gov). Call 252-638-8558 or visit www.newbernhistorical.org.

**Civil War Reenactment:** July 18 from 10 a.m.-4 p.m. The 1st NC Volunteers will perform events at the Fort Macon State Park fort. Flag talks, women's dress talks, musket firings and drills are a few of the programs. [Atlantic Beach](https://www.visitwww.nc-parks.gov). Visit www.ncparks.gov.

**30th Annual Historic Beaufort Road Race:** July 18. The race is run through the historic areas of Beaufort and along the waterfront. Proceeds from the race fund college scholarships for high school seniors across Carteret County. [Beaufort](https://www.visitwww.nc-parks.gov). Call 252-222-6359 or visit www.beaufortroadrace.com.

**Music in the Parks:** July 19 at 3 p.m. Bring a chair, blanket and picnic to Queen Anne Park. [Edenton](https://www.visitwww.nc-parks.gov). Call 252-682-3400.

**Laura Long Concert:** July 19 at 4 p.m. The annual concert is performed by a member of the Lost Colony Choir at the Film Theatre at Roanoke Island Festival Park. [Manteo](https://www.visitwww.nc-parks.gov). Call 252-475-1500.

**Food & Wine Festival:** Taste of Wilmington July 19 at 5 p.m. Attendees can watch as one of the three finalists in the Top Chef contest is named Wilmington's Top Chef. [Wilmington](https://www.visitwww.nc-parks.gov). Call 910-343-2024 or e-mail: lori.cummings@starnewsonline.com.

**Bob Weir & RatDog:** July 21 at 5 p.m. Spend the evening with Bob Weir and RatDog. Tickets: $35-$45. [Wilmington](https://www.visitwww.nc-parks.gov). Call 888-512-SHOW or visit www.ibtickets.com.

**Eugene Friesen & Tim Ray — The Cello/ Piano Project:** July 21-24 at 6 p.m. Come to the Outdoor Pavilion at Roanoke Island Festival Park. Tickets: $5 adults and free for children (5 and under) and for Friends of Elizabeth II. [Manteo](https://www.visitwww.nc-parks.gov). Call 252-475-1500 or visit www.roanokeisland.com.


**Kitty Hawk Kites Hatteras Kite Festival:** July 23. Fly kites at Hatteras Landing and watch stunt kite demonstrations. Kitty Hawk Kites will offer free kite lessons. Exhibitions and games for kids from mid-morning to mid-afternoon. [Kitty Hawk](https://www.visitwww.nc-parks.gov). Call 877-FLY-THIS.

**Captain Eddy Haneman Sailfish Tournament:** July 23-26. A gentleman's tournament to promote inshore fishing. [Wrightsville Beach](https://www.visitwww.nc-parks.gov). Call 910-256-6550 or visit www.bridgebuildermarina.com.

**Cape Fear Blues Cruise:** July 24 at 7:30 p.m. Three bands, three bars and three decks. Performers include Elliott & The Untouchables, Rick Tobey & The Chickenhead Blues Band and Spider Mike Boche. Appetizers served by Angie's Catering. [Wilmington](https://www.visitwww.nc-parks.gov). Call 910-343-1611 for tickets. Visit www.cfbboats.com.

**4th Friday Gallery Walk:** July 24. A self-guided tour through several Wilmington galleries and studios, including events such as opening receptions, artist discussions, live music, wine tasting, food sampling and more. [Wilmington](https://www.visitwww.nc-parks.gov). Call 910-763-3737.

**Rodeo in July:** July 24-25 at 4:30 p.m. The 2nd Annual East Coast Championship Tahoe Pro Rodeo takes place at the Newport Flea Mall. Live entertainment by the MRA Band from 5-7 p.m. each night. Tickets: $12 for adults (13 and up), $8 for children (5-12) and free for children 4 and under. [Newport](https://www.visitwww.nc-parks.gov). Call 252-883-2758 for more information. Call 252-223-4019 for advance tickets.

**Cape Fear Blues Festival:** July 24-26. Located between the beaches of Cape Fear Coast and the historic riverfront of downtown Wilmington. Events include a Blues Cruise, workshops, outdoor concert, live club shows and an all-day blues jam. [Wilmington](https://www.visitwww.nc-parks.gov). Call 910-350-8822 or visit www.capefearblues.org.


**Spirited Through Time Historical Drama:**
July 25 at 8 p.m. Watch the Attmore-Olivers, one of New Bern’s most prominent families, traverse the Civil War, Gilded Age and early 20th century in a show presented by the New Bern Historical Society at the Attmore-Oliver House. Tickets $12 in advance and $14 at the door. Dinner packages at The Chelsea Restaurant are $37. New Bern. Call 252-638-8558 or visit www.newbernhistorical.org.

10th Annual Wooden Boat Festival: July 25. Presented by the CFCC Boat Building Program. Thousands of visitors gather annually to build their own boats and to see the wooden boats, including kayaks, skiffs and boats from the Simmons Sea Skiff Club. Students in CFCC’s Boat Building program will exhibit their work and conduct demonstrations. Wilmington. Call 910-362-7151 or visit www.cfcc.edu.

North Carolina Watermelon Festival: July 25 at 7 a.m. Enjoy food, a watermelon contest, arts and crafts booths, a children’s area, live entertainment, a luncheon, an auction, a watermelon eating and seed-spitting contest and a scholarship pageant. Fair Bluff. Visit www.ncwatermelonfestival.com.


Voices of the Earth & Sea Concert: July 26 at 4 p.m. See composer/cellist Eugene Friesen with a collection of choral compositions reflecting on nature in the Film Theatre at Roanoke Island Festival Park. Manteo. Call 252-475-1500.


Molasses Creek Concert: July 31 at 8 p.m. Hear Ocracoke-based Molasses Creek’s high-energy acoustic music in the Outdoor Pavilion at Roanoke Island Festival Park. Manteo. Call 252-475-1500.

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TAORMINA FILM FESTIVAL: PRIVILEGED PANORAMAS

It was my good fortune to experience the Taormina festival in a double capacity this June. As a registra (director), I accompanied my film Moving Midway to Taormina for its international premiere. Before that, as a giornalista, I enjoyed a whirlwind tour of Sicily to witness the newly expanded festival's other three sites.

ACROSS THE ISLAND

The tour has a slightly surreal quality from the first. Whisked across the island by a driver who evidently speaks no English, I arrive at a glitzy Palermo hotel that appears to have only one other guest. Seeing that he has an Apple computer, I ask his help connecting to the hotel Wi-Fi and learn that he is Luca Calvani, a young Italian movie star and TV personality who has also acted in American movies. He is Taormina's emcee in Palermo.

Seeing that I have no clue what I'm supposed to do, the genial Calvani takes me under his wing and escorts me to the evening's festival event. In Palermo, the theme is American comedies, and the show tonight is, of all things, Todd Phillips' The Hangover, which has just opened to gangbuster business in the US.

Since Phillips is an old friend, my biggest smiles during The Hangover come from imagining his reaction to the incongruity of his raucous, raunchy, what-happens-in-Vegas romp playing for a polite Italian audience in, of all places, a recently restored monastery.

The next day, another silent driver chauffeurs me across the spine of Sicily and into other incongruities. In small, rustic Palma di Montechiaro, a town where the last movie theater closed decades before, screenings are held at fresco in front of the village cathedral.

Tonight's show, a powerful Italian drama titled The Sicilian Rebel, tells the chilling true story of a 17-year-old girl who defied age-old tradition to denounce her family's involvement with the Mafia — which, I learn, is still a potent presence in Sicily.

After the crowd gives the film an enthusiastic reception, the town's mayor stands up and proclaims, "This is not a town that tolerates the Mafia, it's a town that fights the Mafia!" But the film's producer leans over and whispers, "I've heard Palma is a Mafia stronghold in this region. But now the Mafia doesn't stick you up on the street. They've evolved. They're behind closed doors." And who knows, perhaps behind the shutters overhead.

Siracusa, which I reach the following day, offers more cosmopolitan fascinations. The venerable city, with a tapering coastal geography that reminds me of Charleston, SC, shows films in the impressive courtyard of the Castello Maniace, a 13th century fortress still used as a barracks and only rarely open to the public.

Since Siracusa is hosting Taormina's Brazilian sidebar, I find myself swept up in a visiting delegation of Brazilian filmmakers and musicians that includes renowned singer Carlinhos Brown and young movie star Rodrigo Santoro (who plays Jim Carrey's lover in the upcoming I Love You, Phillip Morris). After the Santoro-starring drama Not by Chance is introduced, we're off for an evening that entails a special performance at a puppet theater, a Siracusian speciality, and a late dinner featuring abundant local seafood and wine.

When I drift off toward sleep in the wee hours, the Brazilians are still in the Hotel Roma's lobby singing "The Girl from Ipanema" and other festive tunes. The image strikes me as a perfect encapsulation of the cultural cross-pollination that characterizes both international film festivals and bustling port cities like Siracusa.

UNDER THE VOLCANO

Every evening around sunset in Taormina, the terraces of the five-star, cliff-side Hotel Timeo host a cocktail party for the festival's filmmakers, stars, press and industry folk.
With Etna glowering above and lights from the beach towns winking on below, it's an image of the event's conviviality nicely balanced by the tranquility of the setting.

In a film festival, of course, any impression of tranquility is pure illusion. In the festival's offices on the fourth floor of Taormina's Palazzo dei Congressi, Young and her energetic staff busily coordinate the final days of a months-long campaign. Young, who's a friend from the '90s when we both covered Cannes for *Variety*, tells me in a rare quiet moment that she thinks Taormina 2009, with its ambitious expansion across Sicily, is the festival's most successful edition to date.

For any international festival with a glamorous reputation to uphold, success in part implies a complement of stars. This year, the most renowned reflected the festival's key theme: "Strong Women." Besides French star Fanny Ardant, who's here as the director of a dream-like drama called *Ashes and Blood*, the festival presented the Taormina Arte Awards to actresses Catherine Deneuve, Dominique Sanda and Jessica Lange.

Deneuve, whose work is illustrated by André Téchiné's new drama *The Girl on the Train*, is as gorgeous, feisty and regal as ever. Swatting away the paparazzi like fireflies, she insists on smoking everywhere she goes. Lange is accompanied by husband Sam Shepard and both seem as awed by Taormina's beauty as I am. She is here with the HBO film *Grey Gardens*, which features extraordinary performances by her and Drew Barrymore.

Though Sanda doesn't have new work to display, I'm excited beyond words to meet the cerebral blonde who, at 18, starred in one of my all-time favorite films, Bernardo Bertolucci's *The Conformist*. Sprightly and still ethereally beautiful at 61, she now lives in Buenos Aires and tells me she's working on three new film projects.

When my own moment in the limelight comes, I tell the audience that from my exploration of the Southern plantation's present-day reality and mythic past, I can't help but reflect on the cultural affinities between Sicily and the American South, including how each has transmuted a violent past into pop-culture epics: Just as the South has *Gone With the Wind*, so did this island inspire *The Leopard* and *The Godfather*.

Watching *Moving Midway* and seeing my own words and those of my mother and cousins translated in Italian subtitles is a supremely weird experience. But my questions about whether a foreign audience would understand my very American film are soon answered in the affirmative. In the post-screening Q&A, there are some questions I'd never get at home: What is the KKK? The NAACP? Do they still exist? But generally, the film's account of a Southern family and its ancestral home seems entirely comprehensible to folks in a culture where some family homes are a thousand years older than Midway Plantation.

That evening I find myself onstage in the Teatro Greco, where the works of Aeschylus and Sophocles were performed when they were new, answering questions about *Moving Midway* before an audience that includes Deneuve and Sanda. When I come off stage, the paparazzi briefly besiege me as if I were a star. Forget about 15 minutes of fame, this is more like 15 seconds. But it feels like the real thing, the kind of cultural imprimatur that makes festivals like Taormina enduring features on the cinematic landscape.

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PLAY BALL! FROM CLASS A IN THE TRIAD TO LITTLE LEAGUE IN MEADOW

I’ve been thinking about baseball a lot lately.

A magnificent new $40 million baseball stadium is being built here in Winston-Salem, NC, but construction has stalled because the principals have had a family squabble and fallen out over a messy divorce. The story is pure Southern Gothic. In the meantime, The Dash, a High Class A farm team of the Chicago White Sox, is continuing to play its Carolina League games at the majors. I thought the number was much higher since I could name off the top of my head Woodrow Upchurch, my neighbor in Buies Creek; Jim and Gaylord Perry from Jamesville; my Campbell classmate and extraordinarily fine fellow, Calvin Koonce; Jim “Catfish” Hunter from Hertford; Enos “Country” Slaughter from Roxboro; Tommy Byrne from Wake Forest; and of course Ernie Shore from East Bend in Yadkin County.

Shore pitched for the Boston Red Sox in their heyday during the early 1900s. He and Babe Ruth played together. Both started at the Baltimore Orioles, went to the Red Sox and then were sold to the New York Yankees. Shore had his best season in 1915, winning 18 and losing only eight for the Red Sox with a 1.64 earned run average. He was 3-1 in the 1915 and 1916 World Series, but the young patriot enlisted in the military and missed the 1918 Red Sox World Championship season.

The game that is now legend was against the Washington Senators at Fenway Park in 1917. Ruth started the game, walked one batter and then was booted for mouthing at the umpire about the call. Ruth purportedly sluged the ump on his way out. Shore then took the mound for the Red Sox. The runner tried to steal second and was thrown out. Shore then sent 26 Senators in a row to the dugout without a hit. The Red Sox won 4-0. It was a perfect game for Shore, but because Ruth had walked one batter, Shore never got due credit for it ... except in the hearts of North Carolinians who still remember the sheriff.

I grew up with baseball, and when it looked like the Dash would be playing in the new stadium this year, I decided that, after a long hiatus, I was going to be a baseball fan again. The stadium — as yet unnamed — sits beside Business Interstate 40 in the heart of Winston-Salem. You can’t miss it. It looks exactly like a baseball stadium ought to look and will be a Winston-Salem landmark. As it turns out, because of the stinking contest the owners are engaged in, the first games played there will be in 2010. Regardless, I have been going out to support the Dash, clapping loudest for ECU alumnus and team sparkplug Dale Mollenhauer who plays second base.

It’s been great fun, and the other night I saw something I had never seen before. A fouled pitch struck the plate umpire’s hand and broke it. The game was delayed while they tried to figure out what to do. Finally, the base umpire replaced the plate umpire and each team designated one of its players to call the bases, each serving while his team was at bat. It worked out fine. I wonder if this has ever happened before and if there is some rule to cover it?

The most popular umpire for Campbell games when I was growing up in Buies Creek was Lou Bello. He was a showman. A foul ball caught Bello beside the head one afternoon and knocked him out cold as a...
cucumber. There was quite a commotion, but Bello came to whereby, waved them off and hopped back behind the plate.

Bello was best known, however, as a flamboyant basketball referee. He received standing ovations when introduced and would walk on the court with his hands clasped above his head like a prize fighter. One writer called him "The clown prince of basketball officiating."

"He would run and slide on his knees pointing to the very spot where a player committed a violation. In 1967, when Tennessee's Ron Widby was garnering All-American accolades, he called Widby an 'All-American Bitcher' during a Vandy-Tennessee game. One night in 1968 when LSU was playing at Georgia, Bello whistled a foul on Bulldog Tom Brennan after Pete Maravich flattened Brennan. Brennan complained, but Bello said 'Hey, they ain't here to see you.' Indeed, they had come to see the incomparable Pistol Pete.

Umpiring is hazardous duty. A friend attended a Little League game where a catcher was missing so many pitches the umpire politely asked him between innings to try harder because he — the ump — was getting hit so much.

I had an opportunity to watch exciting Little League baseball recently in Johnston County. Brother Frank and wife Kay have grandparents Joshua and Justin Parker who are standouts, and they invited me down. Joshua, 8, plays for the Coach-Pitch team his father sponsors, JLP Carpentry in Four Oaks, which is coached by Chris Norris; and younger brother Justin, age 6, plays T-Ball for Oakdale Baptist Church coached by Will Blackmon.

I got to see Joshua, a first baseman, play in Meadow, NC, the community just outside Benson that straddles Highway 50. Perhaps he did it just for his Uncle Carroll, but first time up, Joshua homered. That is eight home runs this season, one of the reasons he has made the All-Star Team.

I have to tell you about "Little League" in Meadow. It personifies the best of southern, rural communities.

Since 1976, the Meadow Athletic Association has made it possible for youngsters ages 4-14 to participate in a variety of sports — soccer and basketball in spring, baseball and softball in the summer, and basketball in winter. It's a small group — only 20 or so — but they hustle year-round to organize and supervise leagues and raise money through concessions, a $20,000 reverse raffle and other special events.

Macon Stafford, who works for Frito-Lay, is president. The night I attended games, five guys had grills fired up supplying hot dogs, hamburgers and rib eye sandwiches for the concession stand. Brother Frank told me about the rib eye ahead of time, and I went straight for it. It had that charcoal taste that you get only when grilling in your back yard. Applause for the guys sweating over the grills: Marvin Sills, Jeffrey Lee, Rodney Blackmon, Jeff Stewart and Lloyd Tart. Lloyd slipped away long enough to join wife Julia and help her introduce their new son, Thomas Caden Tart, to friends and neighbors visiting behind the bleachers.

The kids play at Meadow Elementary School facilities that are a source of local pride. As in most rural communities, people drive considerable distances to jobs each day — like Association Vice President Marvin Sill who works in the Research Triangle for Thomson Reuters. But at day's end they come home to friends and family in Meadow and keep community spirit alive. Their kids are involved in activities that develop skills, teach them sportsmanship and build character. I like the fact that in each sport every kid gets a trophy at the end of the season.

For years I have heard good things about the Meadow Village Restaurant — especially their chocolate pie — and it happens to be across the street from Meadow Elementary. I had to save room for the rib eye sandwich, so I passed on the generous buffet's home cooking. Another time, I promise. But we did slip in for dessert.

Meadow Village Restaurant is a community gathering place with nothing on the menu, including the buffet, priced above $10. It's a regular stop for families headed for baseball games across the street. Janet Bass Lee and her sister Debra Westbrook were there and came by the table to visit. I love the fact they read this column and enjoy it. Janet is a retired teacher from the Harnett County schools and a real go-getter, and husband Wilson runs a country store in the Meadow community.

I counted 10 homemade cakes on the dessert table, including chocolate, coconut, German chocolate, carrot, yellow layer, and red velvet and a half dozen kinds of pies. The chocolate pie with meringue six-inches deep was a no-brainer and lived up to its reputation. Then I went back for the red velvet cake with cream cheese icing. This old-South favorite — besides being a tasty treat — amuses me because bright red food coloring belies the fact that it has cocoa powder in it.

In her book, Southern Cakes, Chapel Hill's Nancie McDermott allows that no one knows where this cake came from but describes it as "magnificent. "The signature carmine coloring is dazzling, and I adore its tangy little grace note of flavor created by the unusual combination of vinegar, buttermilk and cocoa in the batter." Thanks, Nancie, for explaining why red velvet cake has almost as many fans in Meadow as Little League baseball.

As for me and baseball in general, well, sometime after college, my interest in the sport waned. I guess, as they say, I had other fish to fry, and the spark never rekindled. But the sight of the stadium of classic design coming out of the ground in Winston-Salem has renewed my interest.

I have tickets for next season, and between you and me, I can't wait to hear, "Play ball!" in the new stadium. And maybe Brother Frank and Kay will bring Joshua and Justin to Winston-Salem to see the Dash play. Fireworks night would be the icing on the cake. They have a standing invitation. You do too.
I love the classics, I really do. There is something about great history and the passing of time that adds grandeur and elegance. So you can imagine my great enjoyment in visiting the great classic city of Turin recently, my first visit to this region of Italy. It was well worth the effort on every front.

Called "the capital of the Alps," Turin was the seat of the Dukes of Savoy, and boy oh boy did they know how to live. The city is breathtaking, with deep covered sidewalk arcades floored in marble and graced by innumerable statues and works of art straddling the meandering Po River. Of course I had to pop in the Cathedral of St. John the Baptist to take a gander at the Chapel of the Holy Shroud and see for myself what all the controversy is about.

Now I don't know if this is the burial shroud of Jesus or not because they keep the real thing locked up tight as a drum and have a replica on display, which I would like to have in my own home as I think it would make a very interesting tablecloth, or set of curtains for the guest bath.

I had a ball at the Museo Nazionale del Cinema, located in the huge Mole Antonelliana, the modern symbol of the city — and the tallest museum in the world. The museum is incredibly slick and well designed, and I was entertained from the moment I walked in the front door. They were featuring the exhibition "Rudolph Valentino: The Seduction of the Myth," which was indeed seductive and outlandishly stylish. And if you have a hankering for something out of the pyramids, you will simply be in heaven snooping around inside the Egyptian Museum, featuring the largest collection of Egyptian antiquities outside of Cairo, leaving both the British Museum and the Louvre in the dust.

Speaking of sleeping, have you ever been awakened by a Cuckoo? Every morning they would wake me up with their distinctive call. To my great surprise, the bird sounds exactly like the clock, except you can stop a clock but can only shut up the bird if you have excellent aim. After a night of imbibing, I seldom do. If in the past you have hung close to The Spanish Steps in Rome, or lingered too many days in the Uffizi in Florence, you may well wish to leave the crowds behind and make your next adventure absorbed in artistic and culinary excellence in the rolling vine-covered hills of Italy's Piedmont region.

While thinking about enduring classics, I have to say that when I grow up I want to be half as prolific as Raleigh painter Marriott Procter Little, chosen by jury to be the Signature Artist for the 2009 "Works of Heart" Aids Auction this fall. Now I know that Little will not take offense by my stating that she is no longer a spring chicken. Her bio includes solo shows dating back to the mid-'70s — and she hasn't stopped for a moment since, winning awards for decades along the way.

Just last year her work was chosen as Best in Show for a juried competition held at Artspace. I don't think there is an artist in the state who has walked away with the blue ribbon at the State Fair as often as she has. Little has a traditional background, but even at this stage of her career she is always experimenting with style. "Fair View," her recent exhibition at Chapel Hill's Horace Williams House, was inspired by patterns Mother Nature left behind along a once heavily forested creek-side property on Raleigh's Fairview Road after a storm. The exhibition also featured a wonderful selection of her new garden abstractions that charmed everyone. To all of you young artists out there, never give up. Just keep on plugging away at your craft like the talented Marriott Little and you will do fine.
FASHION NEWS


Fine Feathers announces fall special occasion dresses, designer sportswear, and casual collections arriving daily from Armani Collezioni, St. John, Piazza Sempione, Max Mara and more. Chapel Hill, 919.942.3151

Liles Clothing Studio hosts a Copplie Summer Event throughout the month of July. Purchase custom suits, sport coats, shirts, and trousers at 30 percent off. Raleigh, 919.510.5556.

Main & Taylor is offering up to 40 percent off spring and summer shoes. Summer handbags are also on sale. Main & Taylor is also hosting a Donald Pliner promotion through July. Receive a free gift when purchasing a Donald Pliner shoe or handbag or wearing a previously purchased Donald Pliner item. Raleigh, 919.821.1556.

Martin & Mary’s is offering 20 percent off of all non-sale merchandise through July. Cary, 919.463.1100.

Nordstrom Annual Anniversary Sale begins July 17 and will run through Aug. 2 with deals on fall 2009 merchandise. Durham, 919.806.3700.

Events at Saks Fifth Avenue, Raleigh, 919.792.9100

Lancôme Gift with Purchase. July 12-Aug. 2. Receive a sophisticated gift with any Lancôme purchase of $50 or more. To reserve your appointment, call ext. 5370.

Akris Punto Fall Clinic. July 16, 10 a.m.-4 p.m. Join Saks for Fall 2009 Akris Punto Clinic. Meet Edwin Gierbolini, Akris Punto representative and have a personal wardrobing consultation while viewing the trendiest fall 2009 collection. For an appointment, call ext. 5390.

Make Waves. July 3-10. Dive into Saks’ summer beauty collections and get a beach bag with your $75 cosmetics and fragrance purchase. Bag includes gifts of $50 off your $300 designer sunglasses purchase and $100 off a $1000 trip on www.luxurylink.com. Call ext. 5250.

Crème de la Mer. July 9, 10 a.m.-4 p.m. Join Saks for a one-on-one Spa Treatment with our La Mer experts. Space is limited. Call ext. 5370.

Kiehl’s Gift. July 3-10, 10 a.m.-4 p.m. Receive a four-piece gift with any $75 Kiehl’s purchase. The gift includes a deluxe sample of Soy Milk & Honey Body Polish, Superbly Restorative Skin Salve, Gentle Foaming Facial Cleanser, and Abyssine Cream SPF 23 in a Kiehl’s bag. To book your appointment, call ext. 5366.

Laura Mercier “20 Questions.” July 23, 10 a.m.-4 p.m. Join Saks for a Laura Mercier Mini Facial and Makeover and ask all your skin care questions and learn all the tricks from our experts. Space is limited. Call ext. 5362.

Saks Fifth Avenue Men’s Collection New to Saks Fifth Avenue featuring high quality and design. Visit the Men’s Department to view the new Saks Fifth Avenue Collection, including cotton suits, cotton trousers, T-shirts, shorts, dress shirts and neckwear. To reserve an appointment to view the collection, call ext. 5384.
Lex Alexander:
THE FOOD GUY

Unlike some of our more visible chefs and cookbook writers, Lex Alexander's name rarely appears on anyone's list of Triangle culinary icons. Yet one of our most important tastemakers has been quietly making an impact on the quality of food for over 25 years. Without this modest and unassuming entrepreneur, many of the food items now taken for granted in our kitchens and pantries wouldn't be there at all.

Alexander is the man indirectly responsible for bringing us The Whole Foods Company, soon to open its fourth market in North Raleigh. His new enterprise, 3Cups, sits just a stone's throw from Chapel Hill's Whole Foods Market, formerly Wellspring, the natural foods store Lex and Ann Alexander opened in 1981. After Whole Foods bought Wellspring a decade later, its CEO John Mackey asked him to stay on as director of private-label product — the company's official "food guy."

Alexander learned about good eating as a young boy in Charlotte. "My grandfather was a gourmand, particular and exacting about what he ate," he says. "Grandpa loved to talk to people about food and had a network of friends who sent him the best hams, honey, apples and peaches, according to the season. Through him, I learned the joys of good flavor."

By the time he left home for college, Alexander's interest in food was limited to what went into his own mouth. He excelled on Wake Forest University's championship golf team and later became a professional golfer, dividing his time between upstate New York and California. The young pro and his new bride Ann followed the vegetarian trends of the time — in the Northeast, they embraced the popular macrobiotic diet; while in California, they consumed loads of raw veggies and liquids. Neither regime was very tasty.

A six-month excursion to Europe brought the couple back in touch with flavor. "In Europe, people were oriented to seasonality like my grandfather had been. There was a sensual joy in eating, while in America, health conscious diets were steeped in dogma — what you should and shouldn't put in your mouth."

Shifting gears, the Alexanders moved back to North Carolina with the intention of opening a natural food store in Chapel Hill — a community progressive enough to embrace the new health food movement. Unable to find a location there, they settled into Durham's Ninth Street in a building now occupied by Magnolia Grill. Their goal was to provide a natural foods store combined with a European-style market. "If we had the best cheese, produce and bread in town, we thought we could make a go of it," recalls Alexander.

The store did well enough, but Alexander discovered that customers were going to another venue to buy meat. Wellspring had moved to a larger space, added quality meat and prepared foods sections. A second location in Chapel Hill (replacing a defunct Kroger Grocery) soon followed. Both stores hit a chord with local shoppers and flourished.

When Whole Foods, the Texas-based natural foods chain, went public in 1991, the company sought to buy out other successful health food markets in the country.
ors around the globe, reflecting the philosophy of eating he learned to appreciate in Europe: "The flavor of food is as important as health."

By 2001 Alexander left Whole Foods in an attempt to retire — but it didn’t take. With his usual prescience, he saw a new trend emerging, “People wanted to be more connected with their food and its growers, to know where their food came from. 3Cups is my attempt to align myself with the local food economy, but with things you can’t grow here. I think this place is just as new an idea as Wellspring was in 1981."

Just as he did at Whole Foods, Alexander travelled the world to locate independent vintners, coffee and tea growers to meet his standards, and cultivated a personal relationship with each of them. Unlike larger corporate wine companies, his winemakers’ products are made without artificial fermentation methods and added chemicals; to insure the freshest coffee possible, his organically grown beans are roasted locally (by Counterculture Roasters in Durham) just a few days before serving.

3Cups’ target market is the growing population that buys food at farmers’ markets. Partnering with a wine expert (Jay Murtrie, former wine manager of A Southern Season), Alexander offers regular tastings to educate customers about the finer points of wine and demonstrates how to make a perfect cup of coffee at home.

When I visited the shop, morning coffee and tea drinkers filled the tables, lingering over fresh, locally made pastries. Alexander is already envisioning a redecoration project, more enticing to late afternoon wine drinkers and for the wine tastings already offered several times a week. His goal is to refine the 3Cups concept, then open branches in Durham and Raleigh.

In spite of the current economic climate — three buck Chuck and Maxwell House are enticing more than a few customers — Alexander remains convinced that his small coffee and tea growers and vintners will find their market. “We have totally different products than other places,” says Alexander, “Everything we sell is farm-sourced. We aim to be the peoples' wine store.”

Alexander poured me a glass of a fermented apple cider he discovered on a farm in the Virginia mountains. Never have I tasted a cider so satisfying, delicately effervescent and light. Once more, Alexander proved his gift for finding the best of the best. Though the store features beverages, it offers specialty baked goods, jams, condiments and local artisan cheeses — all chosen with the same discernment as other items on display — to enjoy with your beverage of choice. As I savored the last sip of my cider, my mind returned to Alexander’s grandfather. Surely Grandpa’s spirit is here watching over the store, proud that Lex Alexander is, and always will be, the food guy.

**NIBBLES**

With so many of us taking a “staycation” here in North Carolina, this summer is a great time to enroll in a local recreational cooking class. Here are some of the Metro area’s top choices:

- **Master Baker Lionel Vaunitz** teaches a variety of classes, including artisan bread making, at the newly expanded La Farm Bakery in Cary. For listings and dates, go to www.lafarmbakery.com.

- **Fuquay Mineral Springs Inn Cooking School** in Cary offers summer classes including “The Salad Years,” “Get Grilled,” “Fishing Frenzy” and more. Find information at www.savorthospitality.com or 919-552-3782 or link to www.fuquayinn.com.

- **Savor Hospitality and Cooking School** in Cary offers summer classes including “The Salad Years,” “Get Grilled,” “Fishing Frenzy” and more. Find information at www.savorthospitality.com or 919-468-0516.

- **Felix Roux**, chef/owner of Providence in Carrboro will teach a class on classic Provencal dishes, including bouillabaisse, Tuesday evening, July 7, at A Southern Season Cooking School.

In Wilmington, **The Seasoned Gourmet** holds classes such as “grillin’ and chillin’” all summer. To register, call 910-256-9488 or log on to www.thesseasonedgourmet.com.

Local cooking teacher and cookbook writer **Sheri Castle** will demonstrate how to grill fruits and vegetables Monday, July 13, at Whole Foods in Raleigh. On Wednesday, July 15, Castle will present a class on Summer Vegetarian Meals at A Southern Season cooking school.

For a tasteful museum visit, check out “Chocolate: The Exhibition” at the NC Museum of Natural Sciences in Raleigh. Adult and child tours are available through Aug. 15. Call 919-733-7450 for time and dates.

**Cookbooks** from local authors to enjoy this summer: Nancie McDermott’s latest, Quick & Easy Chinese, and Debbie Moose’s new Potato Salad. Fred Thompson’s Iced Tea is perfect for this time of year as is his Barbecue Nation: 350 Hot-Off-the-Grill, Tried-and-True Recipes from America’s Backyard.

**Il Palio** at the Siena Hotel in Chapel Hill offers a summer supper club series featuring one dinner each month. On July 12, the theme will be “Italy Meets ... Africa.” Call 919-918-2567 for details and reservations.

**Herons at The Umstead** will offer a three-course menu at lunch for $20. “Crawford’s Market Menu” showcases the best local produce of the season. The pre-fixe $20 menu will be available weekdays through August from 11:30 a.m. to 2 p.m. Learn more at www.heronsrestaurant.com.

**Humble Pie** in downtown Raleigh will feature three-course wine dinners this month prepared by Chef Andy Cordova paired with wines from Dionysus. Dates are July 7 & 21. Call for reservations at 919-832-9222.

**Cuban Revolution Restaurant & Bar**, founded in Providence, RI, has opened in the American Tobacco complex in Durham featuring a large menu — from tapas, sandwiches, wraps, sushi to main courses ranging from Cuban specialties to shrimp and steak dishes. Go to www.thecubanrevolution.com.

Durham’s first, and the third **Ruth’s Chris Steak House** in the Triangle, will open on Aug. 24 at 7007 Fayetteville Road, adjacent to the Hilton Garden Inn near The Streets at Southpoint. “Despite the challenging economy, the Triangle remains one of the strongest regions in the country,” said Steve de Castro, CEO of Big Steaks Management and Ruth’s Chris Steak House’s North Carolina franchisee. Go to www.serious-steaks.com for more.
RALEIGH/CARY

18 SEABOARD — 16 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, 42nd Street specializes in fresh oysters and clams available. Lunch M-F, Dinner seven nights a week.

518 WEST ITALIAN CAFE — 518 West Italian Ave., Raleigh. 919-838-6065. www.coquettelarouge.com. Raleigh’s first authentic French Brasserie featuring traditional fare, an exclusive French wine list and the best beers and classic French cocktails. Open air restaurant made possible by giant doors that open when the weather is just right. Mon-Thurs: 11 a.m.-10 p.m., Fri-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

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 Mac’s unique blend of authentic Chinese and Vietnamese cuisine. Bar and sidewalk seating available. Lunch: 11:30 a.m.-2:30 p.m., M-F; Dinner: 5 p.m.-10 p.m., T-Th, 5-8 p.m., Fri-Sat.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6300. www.elrodeogrill.com. Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of Mexico, enjoy our favorite fajitas and stuffed Chile Rellenos, or for a higher degree of authenticity, try our Michoacan-style Carnitas and a Mexico City style Steak Tacos special. Signature margaritas and refreshing beers make for a perfect compliment to this twist on traditional Mexican dining.

FIREBIRD — 260-251 Lassiter Mill Ave. Raleigh, 848-9778. A unique style of american cuisine that originated in Aspen Colorado, Open-flame grilled steaks, herb roasted prime rib, fresh seafood, hearty pasta, awesome burgers and giant salads served in a cozy, comfortable setting. Bar and outdoor patio seating available. M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-10 p.m.

THE FLYING BISCUIT CAFE — 210 Clark Ave., Raleigh. 833-6924. www.flyingbiscuit.com. Raleigh’s biscuit cafe. Serving breakfast all day and hearty entrées, sandwiches and salads for lunch and dinner, this Cameron Village restaurant also boasts a full bar. Open 7 a.m. until 10 p.m. daily.


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...goes the world of difference!"


HOT POT CAFE — 420-136 Lassiter Mill Rd., Raleigh. 788-2400. A contemporary casual restaurant featuring Asian inspired cuisine from as far as Midtown Raleigh’s “neighborhood cafe” serving traditional breakfast and Mediterranean-influenced lunch and dinner. Famous for their California-style pizzas, sandwiches and house-baked focaccia. Wine and beer served. Outdoor patio dining available. Located at North Hills, M-Th: 7 a.m.-9 p.m., Fri: 7 a.m.-10 p.m., Sat: 11 a.m.-10 p.m., Sun: 8 a.m.-9 p.m.

JIBARA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibara.net. 705-0556. Housed in historic Depot building in the warehouse district, this upscale Mexican restaurant couples indigenous ingredients with modern techniques and sensibilities elevating timeless recipes. Blending contemporary Northern and Mexican style, the energetic atmosphere is dominated by a sleek tequila tower showcasing an array of premium, 100 percent blue agave spirits. Creative margaritas and an emphasized Spanish and Latin American wine list available.

MARGAUX’S RESTAURANT — 8111 Creedmoor Rd. Ste. 111, North Raleigh. 846-7944. At Margaux’s, everyone’s experience is new. It’s the relaxed pursuit of creativity. Chef Andy Potter 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

MIDDOWTOWN & BARR — 4241-117 Six Forks Road, Raleigh. 782-WINE. www.middowtownbar.com. Raleigh’s oldest and most popular restaurant, the Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Executive Chef Jeremy Clamyan presents new and exciting culinary combinations paired with The Mint’s unforgettable service standards.


MURA — 4212 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 11:30 a.m.-2 p.m., Dinner: Sun-Thurs 5 p.m.-10 p.m.


THE PIT — 328 W. Davie St., Raleigh. 919-990-4500. www.thepit-raleigh.com. Serving at the crossroads of civil and 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; 5-11 p.m., Fri-Sat. Sunday Brunch Buffet: 11:30 a.m.-3:00 p.m. (Sat lunch. Sun brunch starts March 28th).

THE O-SHACK — 4120-135 Main at North Hills St., Raleigh, 919-788-4381. Locally owned and operated, specializing in Western Carolina and Texas-style BBQ, salads and sides sold from local, farm-fresh ingredients, 100% locally raised, hormone-free pork, chicken, turkey and beef. Catering and delivery. Outdoor sidewalk seating available. M-Th: 11 a.m.-9 p.m., F-Sat: 11 a.m.-10 p.m., Sun: 12-8 p.m.


DURHAM/APEX/MORRISVILLE

DURHAM/APEX/MORRISVILLE

WINSTON'S GRILLE - 6401 Falls of the Neuse Rd, Raleigh. 793-0700. www.winstonsofgrille.com. A Raleigh landmark for over 22 years, there's a perfect spot for everyone and every occasion. A combination of great food, fabulous service, and friendly atmosphere makes us a valuable asset to the community. Breakfast, bread, 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-Th, 11 a.m.-11 p.m.; F, 11 a.m.-12 a.m.; Sat, 11 a.m.-11 p.m.; Sun, 11 a.m.-9 p.m.

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SQUID'S - 1201 Fordham Blvd., Chapel Hill. 424-8757. 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

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DAUGHTERS OF THE REVOLUTION - 61 Whitehall Rd., Wake Forest. 336-733-1181. www.dor.org. Open for dinner: M-Th, 6 p.m.-9 p.m.; F, 6 p.m.-10 p.m.; Sat, 5 p.m.-10 p.m.; Sun, 5 p.m.-9 p.m.

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ALLURING SUMMER COCKTAILS BEAT THE HEAT

July in North Carolina — hot, withering heat! Quick, bring me a glass of something cool — no, icy cool. Like a Summer Breeze … both kinds, please: a light wind (preferably from the ocean) and the tall frosty cocktail of that name, made with fresh fruits and spiked with rum or vodka.

Just the sound of it is refreshing. Recipes abound for the Summer Breeze, using various fruits and either rum or vodka. I like both actually. Made with white rum, the usual additions are orange juice plus any exotic fruit juice such as papaya, mango or passion fruit. Lotus Vodka — the “healthy” vodka infused with vitamins B and C — offers one made with lime juice and cucumber topped with a wheel of cucumber.

Cocktails have zoomed in popularity in recent years. New twists on the old classics abound, and adventurous palates seem eager to try them. It’s easy now that there are so many new mixers on the market — all sorts of fruit syrups (kiwi, mango, passion fruit and just about every other fruit known to man), exotic flavored liqueurs like elderflower, rose essence, black tea or ginger. Bartenders around the country outdo themselves creating new concoctions. Some get a little arcane, like one called Samba Dragon (mango rum, ginger, guarana, tonic) — a bizarre mix, to say the least, but probably nothing beats the Octopus Martini served at a restaurant in Akron, OH, garnished with a “sprig” of octopus. Each to his own!

Friends in Durham introduced me to Bacardi Ciclon, a scintillating blend of rum, lime and tequila. “We just pour it on the rocks and add tonic,” I concur, and it couldn’t be easier.

Poole’s Downtown Diner offers a variation on our beloved Southern sweet tea — sweet black tea with vodka, lemon and Sprite. At Midtown in North Hills, bar manager Scott Thomas has created the Malibu Crush, using Malibu Coconut Rum and pineapple juice on the rocks, garnished with a stick of fresh pineapple. “The first night I made it,” says Thomas, “I sold 23 of them.”

Thomas likes to use fresh fruit for summer cocktails — try his Watermelon Blast: vodka, fresh watermelon juice and kiwi liqueur, garnished with a wedge of watermelon.

The Tommy Bahama brand of island-inspired products has added rum to its line of all things tropical, from shoes to accessories to home furnishings. Tommy Bahama White Sand Rum is light in color but a potent base for daiquiris and their own creations, such as this delectable:

BLUE HAWAIIAN

1 part Tommy Bahama White Sand Rum
1 part blue curaçao
1 part coconut cream
2 parts pineapple juice

Pour all ingredients into a blender with a scoop of crushed ice. Blend until smooth. Pour into a hurricane glass or tall tumbler and garnish with a fresh pineapple slice and maraschino cherry.

The key term is fresh basil — who would have thought it would add such a delightful herby zest to a vodka gimlet? I found it utterly refreshing. Incidentally, I also made it like the traditional gimlet using Rose’s Lime Juice — but I like the fresh lime and basil better.

What’s the message here? The sky’s the limit, what with all the fresh ingredients we have available in the Triangle. So … grab a cocktail book and create your own summer variations.

Cin-Cin!

A DIFFERENT KIND OF SUMMER QUAFF: HARD CIDER

Cider, made like wine, fermented from crushed apples, was once an American classic, the beverage our colonial forefathers considered a household staple. Apple trees were legion in the colonies; by the 1800s, hundreds of varieties were grown in the eastern half of the US.

The Blue Ridge Mountains of western Virginia are ideal for the some of the historic apple varieties that once were widely grown here — heirloom varieties the likes of Graniwinkle, Harrison, Virginia Hewes Crabapple, and one of the earliest Amer-
ican apples, the Roxbury Russet.

Diane and Chuck Flynt — young professionals looking for a more earth-centered lifestyle — planted their first apple orchard 11 years ago near the Meadows of Dan in the Blue Ridge. Today they grow 30 heirloom apple varieties, including some from England. Diane spent three weeks at an English cider mill learning the techniques to produce cider from freshly harvested and crushed apples.

As part of their regular tasting series, 3Cups — the wine, tea, coffee and chocolate shop in Chapel Hill — hosted a tasting of Foggy Ridge Cider in late May. Those who haven't tried hard cider (7-8 percent alcohol) have a discovery in store. The Flynts brought three Foggy Ridge ciders that the group of tasters found quite captivating.

Foggy Ridge First Fruits. Made from a blend of the harvest's earliest ripeners, First Fruits is dry and crisp. Diane suggested pairing with roast pork with onions and apples or chicken satay with peanut sauce. Also mild cheeses.

Serious Cider. A traditional English cider, dry but golden in color and with a little more richness. A very long finish. Also excellent with pork dishes, as well as venison chili and aged cheeses such as gouda, gruyère or manchego.

Sweet Stayman. Very alluring. Not too sweet at all, but crisp, bright and flavorful. It's not easy pairing North Carolina vinegar-laced barbecue, but the Foggy Ridge Stayman Sweet can handle it extremely well.

Foggy Ridge Ciders are on the wine list at Lantern in Chapel Hill, and available retail at 3Cups, Wine Authorities and Weaver Street Market.
I recently was required to go to France. Well, maybe "required" isn’t the right word, but we had to go since we had exchanged our house at Bald Head for a 400-year-old French farmhouse. Since there has been so much talk about socialism in general since the election, and so much talk about socialist France in particular, we really were on the edge about being swept into some kind of collectivist vortex.

We had already been subjected to European "socialized" medicine during a previous visit. My wife began to evince flu-like symptoms, and the lady on the floor above suggested we go to the doctor around the corner. Expecting the worst — crowds, surly nurses, etc. — we were surprised to find a pleasant waiting room with virtually no one in it. The next surprise was that the doctor herself came out to usher the patient into her office. The doctor performed a thorough exam, asking questions in perfect English, wrote out a prescription, and said there was no charge. Then came the nasty surprise — the pharmacist charged us $7.50 for the antibiotics!

But since many US politicians say, as part of their anti-healthcare position, “We don’t want to be like France,” I decided to check a little further. Turns out our experience was pretty typical. You can have whoever you want as your doctor; drugs generally are free (and unadvertised). For routine surgery, you may pay 10 percent of the cost; for serious surgery, you pay nothing. Although this sounds like a pretty lock-step, onerous system, they must be doing something right since their life expectancy for men is 77 versus 75 in the US and 84 for women versus 81 in the US — and ditto for infant mortality, which is 7.5 per 100,000 in the US versus 5 in France. Maybe it’s because they don’t work as hard as we do, although they do have the fourth or fifth largest economy in the world. They don’t work as hard because the government has forced them to accept a 35-hour work week with at least seven weeks of paid vacation.

You would think that this kind of oppressive system would make people dislike their government. But ironically the French like their government a lot more than we do. They have been cowed into believing that government is there to help them and provide services. When there are strikes, the strikers appeal to the government to help them against unfair employers. The public may dislike this or that politician, but by and large they trust civil servants who have an elevated status in French society. It is rather depressing to see how lethargic the body politic has become since they emulated the philosophical rationale of our revolution.

They, of course, know this history because they have a 99 percent literacy rate as a result of their public education system. It is hard to believe that this system is any good since it is virtually free! Elite universities do charge tuition — about $1300 per year, but the students, conditioned to expect government handouts, are outraged by this. They feel that education is in the public interest and consequently should be available without cost. In other words, they naively believe that an educated populace is better able to make choices, both in terms of who they elect and how to conduct their foreign policy.

One thing they have chosen is not to get involved in pre-empive wars. This choice is what proved to us that they are “cheese-eating surrender monkeys” when they failed to support the US in the Iraq war. It could be that they learned a hard lesson during World War I when they lost 1.7 million men or 4.29 percent of their population; we lost 113,000. In World War II, counting military and civilian dead, they lost 567,000 dead to our 417,000 military dead. Then they fought for nine years in Vietnam and lost 75,000 French dead; we fought for nine years and lost 58,159 dead. The French, by the way lost more in one battle in World War I, Verdun, than our total losses in Vietnam. These pacifists lost 2,340,000 people in the 20th century.

They are slow learners, but at least they learn.

The surprising thing is that they seem happy — apparently socialism is the opiate of the people. They like their roads without billboards, their streets lined with trees, their 200 mile per hour trains that crisscross the country, the open markets where they mingle and act happy to see each other. (I saw early indications of gay marriage — people of the same sex kissing). These markets are literally packed with beautiful looking food: vegetables of all kinds, fresh fruits, seafood, spices, flowers, preserved meats and cheese, cheese, cheese. Apparently the government thinks if they eat well, they’ll forget their oppression.

Speaking of the open markets, here is a simple recipe for Coquilles St. Jacques (the scallops come with the roe attached — yum):

1 pound scallops (with roe if possible)
1 cup vermouth
2 tablespoons butter
1 tablespoon olive oil
1 cup half and half or crème fraîche
2 large cloves garlic
1/3 cup mild cheese, grated or cut in small cubes.

Marinate scallops in half the vermouth for 15-20 minutes. (Cut them in half if large).

Melt butter with olive oil. Add scallops, but be careful not to overcook — maybe think of warming them through, perhaps three minutes per side. Remove and keep warm.

Add garlic and cook until translucent. Add reserved vermouth and flame when heated. Add cream and heat until reduced by half. Stir in cheese to melt. Add scallops with seasoning of salt or pepper. Garnish with chives.

If in the US, put scallop mixture in puffed pastry shells; in France use toasted day-old baguette slices.

Serves 6 or 8.
RALEIGH’S DECLINE IS DURHAM’S BIG CHANCE

Like Athens and Sparta, Raleigh and Durham have been in a war despite their proximity to each other across a geographical vale: Raleigh east, and Durham west with a DMZ that follows the “fall line” between the coastal plain and the rising topography of the Piedmont. While Durham is a city right out of the sociology textbooks — tobacco and textile manufacturing, extreme wealth, a true blue collar working class, a large and proud black community, Raleigh is a political creation, plopped down in the middle of the state to assuage the regional warfare dominant after Independence. Durham was more brawn and Raleigh more brains, a working city versus the redoubt of politicians, lawyers and merchants.

The latest drawn out clash between the two city-states began in the 1950s over the creation of Research Triangle Park. Durham, always on their toes for business opportunities, ran water and sewer lines to the half of the Park in their county. The white collar denizens of Raleigh played their lutes and hoped no one new would move to their idyllic town and upset the status quo. But the first big wave of new arrivals to work in the Park chose Raleigh over Durham in greater numbers. Durham, like Sparta and its jealousy of Athens, felt snubbed and prepared for war. In the latest battle, Durham sent a clear message by lobbying to be removed from the Raleigh-Durham Metropolitan Statistical Area designation — the modern version of the ancient Greek city leagues, leaving Raleigh joined with Cary and the Bull City the brightest planet in a constellation featuring Chapel Hill and Roxboro.

Durham is indeed transformed, even while Raleigh continues to walk away with top national rankings for best place to live, work and raise a family. Downtown Durham is on the rise, and the aesthetics of the city offer a funkier frisson than Raleigh’s rather middle-class deportment. But will newcomers today choose the newly revitalized Durham over the blander but more uniformly attractive Raleigh? I think so, due to the same weakness that lifted Sparta over Athens for a long stretch of the Peloponnesian Wars — unenlightened leadership - in two key areas today: roads and schools.

RALEIGH ON THE DECLINE

The first thing people notice when they travel to another city is the condition of the roads. Well-maintained streets denote a well-run, prosperous civic entity. But when main thoroughfares are in perpetual decay, visitors and citizens begin to question the leadership of the community — and the image the city is promoting. Glenwood Avenue, the old Highway 70 that runs right through downtown — Raleigh’s main thoroughfare — has become nearly impassable, especially through Five Points and westward past the Woman’s Club to Crabtree Valley. The condition of this vital artery would be unacceptable in a Third World country. In the world-class capital of North Carolina, the deteriorated Glenwood Avenue — along with Wade, Hillsborough, Person and several other main roads — is embarrassing and inexcusable.

The last time I mentioned this to city officials — over six months ago — I was instructed to speak to the person in charge of Raleigh’s roads for DOT since most of Raleigh’s streets are owned by the state. He said the city would have to finance repairs on Glenwood. He said the state, which is responsible, is not going to do it. I e-mailed this information to the same city officials, hoping the humiliating condition of the road situation would stimulate action.

Nothing has happened, and the main roads continue to decline. The only information worth noting is that, to its credit, the city in the past would repair state-owned roads and bill the state later. Now this practice is abandoned, perhaps because the state can’t pay back the money. And while Raleigh sinks into disrepair, Durham is on the rise and well aware it has a chance to replace Raleigh as the darling of the quality of life pollsters.

Is it because the Council advocates rail transit that no leader has stood up and taken a stand on the road issue? The new Comprehensive Plan for the city is riddled with make-believe rail corridors no mature adult could possibly believe will work. But clinging to these fairy tale rail lines prevents our leadership from raising hell with the state to fix the bloody roads.

BUSING GULAGS

The school situation is another serious matter affecting the viability of Raleigh’s future. The stubborn refusal of the Wake County School Board to cease and desist from disrupting the lives of thousands of families with school-age children via callous artificial busing, a practice ruled unconstitutional five years ago by the United States Supreme Court, is detested by families and noticed by realtors. Newcomers fear their kids will be summarily scooped up and frog-marched across town without warning under the current Wake Schools policy of arbitrary pupil assignment.

A ruling by the Supremes doesn’t appear to faze the die-hard social planners who have a full nelson grip on the Wake Schools’ busing policy. Even in the face of the reality that the theoretical construct of busing does not work — as the Supreme Court noted — the pupil assignment zealots will carry on, unless the outrage felt in the community translates to a new School Board. Dana Cope, chief of the State Employees Association, has learned what it feels like to be a victim of the busing Nazis. His kids were suddenly uprooted and goose-stepped across town, and he didn’t like it. He is offering the juice from his contacts and political skills to unseat the current Board.

In preparation, Wake School officials glided down to the NC Supreme Court and gained a ruling saying the practice of busing students was supposedly legal, despite the US Supreme Court ruling. This is disingenuous and petulant at best. As there is no precedent for state rulings in the matter of busing, this is political window dressing.

The most shocking aspect of this preposterous policy is the involvement of the business community. The Greater Raleigh Chamber of Commerce and the Wake Education Partnership are community forces behind pupil reassignment, maintaining that newcomers and new businesses actually prefer to live where school kids can be uprooted and the tranquility of their family thrown into chaos — all in the name of a theoretical social policy even the highest court in the land finds repugnant.

Durham’s day is here.

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