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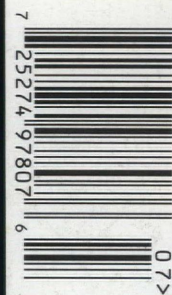
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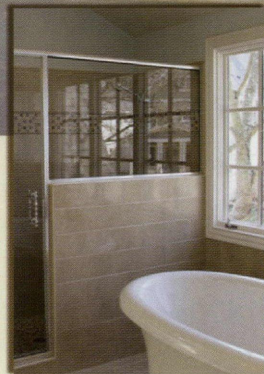




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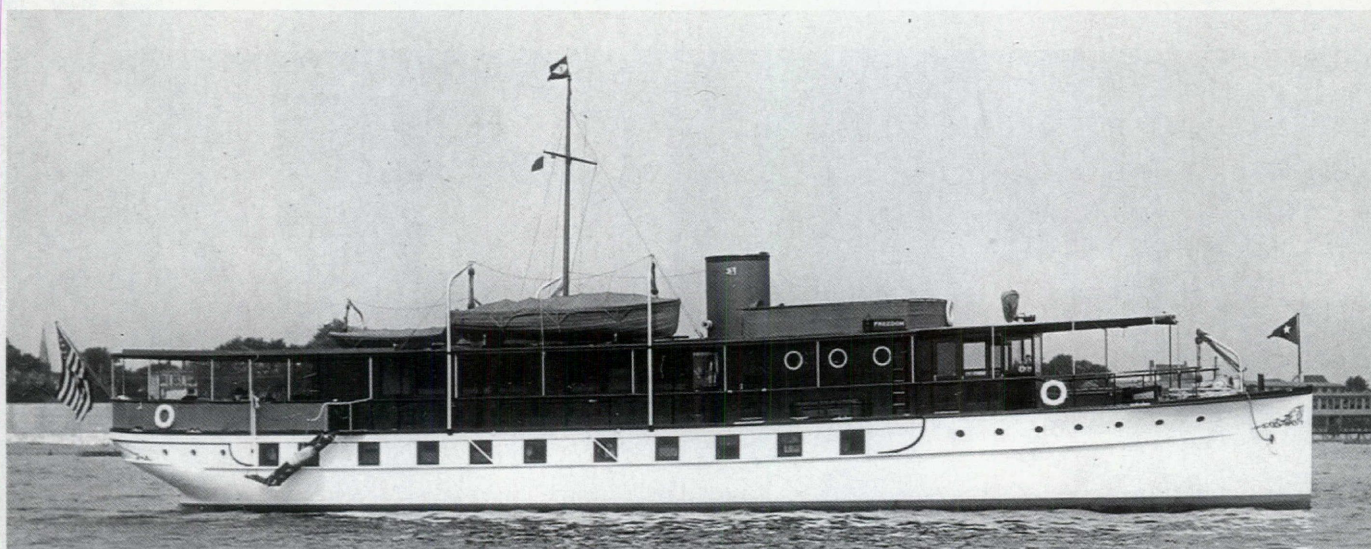
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Vintage photo of the Trumpy yacht *Freedom*.

THE BEST OF EVERYTHING

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.metroinc.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.

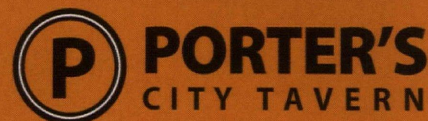
See you in late August with the tenth birthday super-duper double issue that takes us right into the exciting month of September when the region revs up for the fall with a full plate of cultural, sports, fashion and social activities.

Stay cool!

—Bernie Reeves, Editor & Publisher



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Arch T. Allen *Books*
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INTERNS

Emma Powell
Morgan Siem

Metro Magazine LLC

1033 Oberlin Road, Suite 100
Raleigh, NC 27605

Mailing address

P.O. Box 6190, Raleigh, NC 27628

Phone: 919-831-0999 Toll-free: 800-567-1841

Fax: 919-831-0222

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RALEIGH GETS A CHARGE FROM ALL-ELECTRIC CAR

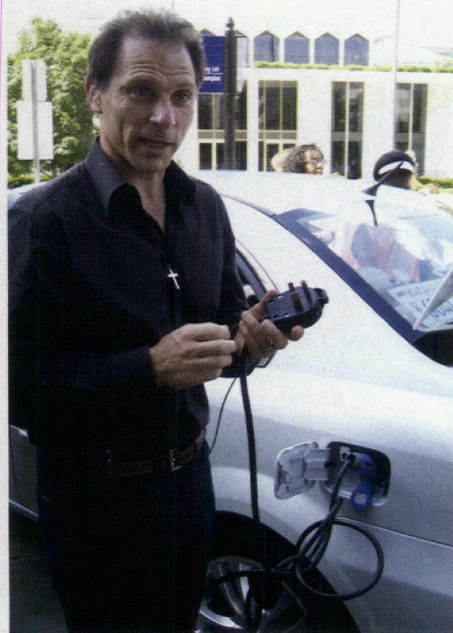
by Rick Smith

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 Czingier, 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," Czingier stressed. "It's not a hybrid."

Over 100 people crowded around the Coda outside the NC Museum of Natural History as Czingier 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, Czingier said the cost could drop to \$25,000 within five years.



Coda CEO Kevin Czingier shows off his company's all-electric car.

"We want to be an American car company; we want to be an American battery company," Czingier said in an interview with *Metro*. Coda's partner is Hafei, a Chinese manufacturer. The initial cars and batteries are built in China, but Czingier 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 Czingier 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.

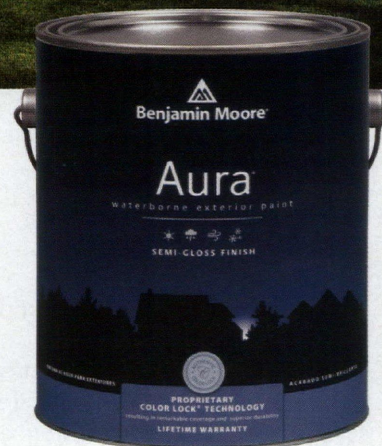
"They offer a chance to reduce air pollution, save money on fuel and car maintenance, and reduce our nation's reliance on foreign oil." **MM**





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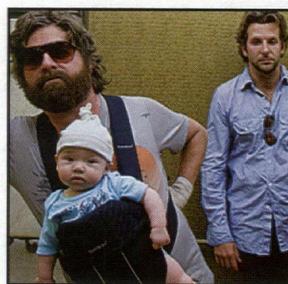
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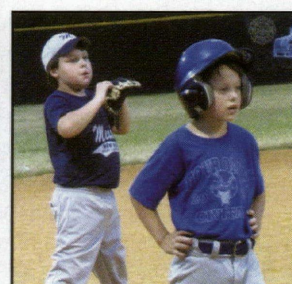
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SECRETS OF STATE

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 non-profit 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. Sauceman, SFA member and scholar of Appalachian foodways at East Tennessee State University. Go to www.southernfoodways.org for more. **MM**

Former Auditor Merritt Joins Watchdog Group

Former North Carolina State Auditor Les Merritt and others have formed The Foundation for Ethics in Public Service Inc, a non-partisan, nonprofit organization that looks into allegations of corruption by public officials via the Web site www.ReportPublic-Corruption.org.

The foundation plans to investigate tips to ascertain their credibility and turn them over to investigative reporters, law enforcement officers, 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. **MM**

Durham's TechShop Provides Space For Creative Enterprise

Inventors, artists, tinkers, 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).



Free tours of the facility, located at 4022 Stirrup Creek Drive #315, are offered without reservation during business hours (Friday-Wednesday 10 a.m.-10 p.m., Thursdays 12 p.m.-12 a.m.). Memberships are sold on a monthly, six-month or annual basis, and one-day trial memberships are also available. **MM**

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. Des-

pite 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. **MM**

EYES ONLY

Creation Autosportif (www.creationsport.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.metroinc.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 wrecker’s hands.

Rot never sleeps. Natural hulls constantly succumb to sun, water and toredos — 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 more importantly, regular service and maintenance of America’s classic, wooden yachts.

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 there 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 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 shrimp 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 under-

dergoing 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 bowscrolling, 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 shelving 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 boatyard’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 put it in storage buildings for several years, then shipped it from Florida to North Carolina, then built a building around it.”

“I went to Maine in 1976 at the tail end of wooden boat building, at Newbert & Wallace in Thomaston, ME. I built lobster fishing boats at Letion’s boatyard, an apprentice holding the dumb end of the stick. None of those guys wanted to teach anything because a young guy



Another Trumpy is christened before returning to service.

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-shelf, 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 *Summer Wind*, 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 kinda like 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're 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



The Trumpy *Freedom* underway.

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 yacht 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).

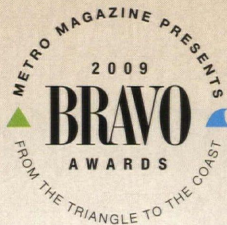
"The boatyard's good for restoration work," Jim continued, "but I want to build boats." Moores has big plans, the biggest a 127-foot Alden schooner on the drawing boards right now. For the more modest dreamer, he is in preliminary stages of his own design, a 40-foot launch ... the flavor of a Trumpy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



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

FOOD & DRINK

RESTAURANT

Standing Ovation

Vivace, Raleigh

MetroBravo

18 Seaboard, Raleigh

Honorable Mention

Lantern, Chapel Hill

Winston's Grille, Raleigh

NEW RESTAURANT

Standing Ovation

Coquette, Raleigh

MetroBravo

Sitti, Raleigh

Honorable Mention

Solas, Raleigh

Revolution, Durham

NEW RESTAURANT

Coquette

The area's only French Brasserie, Coquette offers authentic cuisine and décor and an exclusively French wine list. Kevin and Stacey Jennings of Urban Food Group landed the talents of Chef de Cuisine Rob Bland, who brings his international culinary experience and passion for French cooking to customers with a wide variety of dishes. Readers also chose Coquette for power lunch, late-night dining and wait staff awards.

ROMANTIC RESTAURANT

Standing Ovation

Second Empire Restaurant & Tavern, Raleigh

MetroBravo

Bloomsbury Bistro, Raleigh



KINSLEY DEY

Revolution

Honorable Mention

Bonne Soirée, Chapel Hill

18 Seaboard, Raleigh

RESTAURANT FOR TAKE-OUT

Standing Ovation

Red Dragon Chinese Restaurant, Raleigh

MetroBravo

Pharaoh's, Raleigh

Honorable Mention

PF Chang's China Bistro, Triangle-wide

Winston's Grille, Raleigh

RESTAURANT FOR POWER LUNCH

Standing Ovation

Winston's Grille, Raleigh

MetroBravo

Glenwood Grill, Raleigh

Honorable Mention

18 Seaboard, Raleigh

Midtown & Bar 115, Raleigh

Coquette, Raleigh

RESTAURANT FOR SPECIAL OCCASIONS

Standing Ovation

The Angus Barn, Raleigh

MetroBravo

Second Empire Restaurant & Tavern, Raleigh

Honorable Mention

Vinnie's Steakhouse & Tavern, Raleigh

Bloomsbury Bistro, Raleigh

18 Seaboard, Raleigh

COASTAL RESTAURANT

Standing Ovation

Blue Moon Bistro, Beaufort

Dockside Restaurant & Marina,

Wrightsville Beach

MetroBravo

Jerry's Food, Wine & Spirits, Wilmington

Honorable Mention

Brasserie du Soleil, Wilmington

Port Land Grille, Wilmington

OUTDOOR DINING

Standing Ovation

Vivace, Raleigh

MetroBravo

Mellow Mushroom, Triangle-wide

Honorable Mention

The Weathervane, Chapel Hill

Crook's Corner, Chapel Hill

NEW RESTAURANT

Solas

Niall Hanley's Solas is all about options. Choose among three floors: the dining room, the lounge — with a glass dance floor overlooking the main dining room — or the rooftop. Opt for the gluten-free menu, VIP bar service, valet parking, a reserved rooftop cabana or a second floor lounge booth. A spectacular view of Glenwood Avenue is always available.

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DELI

Standing Ovation

Village Deli, Triangle-wide

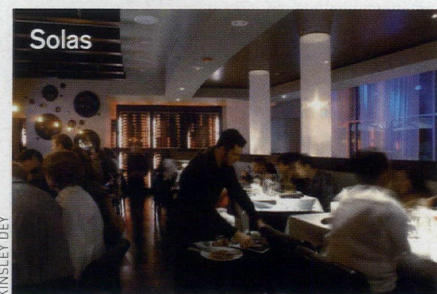
MetroBravo

Jason's Deli, Triangle-wide

Honorable Mention

Tropical Smoothie, Raleigh

McAlister's, Triangle-wide



KINSLEY DEY

NEW RESTAURANT

Sitti

In partnership with Neomonde, Greg Hatem and Empire Eats recently opened Sitti in downtown Raleigh. The name means grandmother in Lebanese and honors the importance of family in creating a welcoming dining atmosphere. Chef Ghassan Jarrouj's dishes are traditional Lebanese with a hint of North Carolina — a tribute to the crossing of cultures at Sitti.

COFFEEHOUSE

Standing Ovation

Starbucks, Triangle-wide

MetroBravo

Third Place Coffeehouse, Raleigh

Honorable Mention

Cup A Joe, Raleigh

Caff  Driade, Chapel Hill

SPORTS BAR

Standing Ovation

Carolina Ale House, Triangle-wide

MetroBravo

Hi5, Raleigh

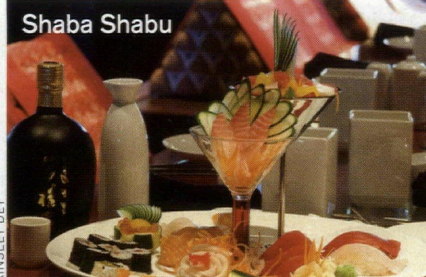
Honorable Mention

Fox and Hound Pub and Grille, Raleigh and Wilmington

Tobacco Road Sports Cafe, Raleigh

Shaba Shabu

KINSLEY DEY



Sushi Blues

KINSLEY DEY



PLACE WITH BEST COCKTAIL MENU

Standing Ovation

Bogart's American Grill, Raleigh

MetroBravo

Vivace, Raleigh

Honorable Mention

Lantern, Chapel Hill

Sullivan's Steakhouse, Raleigh

CATERER

Standing Ovation

LadyFingers Caterers, Raleigh

MetroBravo

The Catering Company of Chapel Hill, Chapel Hill

Honorable Mention

Catering Works, Raleigh

Chef Mario's, Inc., Raleigh

CHEF

Standing Ovation

Jason Smith, 18 Seaboard, Raleigh

MetroBravo

Ashley Christensen, Poole's Diner, Raleigh

John Toler, Bloomsbury Bistro, Raleigh

Honorable Mention

Andrea Reusing, Lantern, Chapel Hill

Scott Crawford, Heron's at The Umstead, Cary

Mura

KINSLEY DEY



Waraji

KINSLEY DEY



WAIT STAFF

Standing Ovation

Vinnie's Steakhouse & Tavern, Raleigh

MetroBravo

Coquette, Raleigh

CATERERS

LadyFingers Caterers

Once again LadyFingers Caterers has come in first place as best caterer. Not only do the seasoned chefs prepare some of the finest food in town, but their staff also creates stunning presentations for all occasions from small, intimate luncheons to grand weddings. In its 25 years of cooking for the Triangle, LadyFingers has become an area legend. Kathy Walton and Tudi Martin work together to keep their patrons impressed by the quality of their recipes and the delicate, classy touch for each event they are called on to cater. It is a fact that LadyFingers has bar none the most delicious chicken salad and ham rolls in town. Plan your wedding or pick up food to go. You will be glad you did!



TUDI MARTIN

BURGERS

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 jalape os. 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

Honorable Mention

Savoy, Raleigh
Heron's at The Umstead, Cary

FRENCH CUISINE

Standing Ovation

Coquette, Raleigh

MetroBravo

Saint-Jacques French Cuisine, Raleigh

Honorable Mention

Bonne Soirée, Chapel Hill
Provence, Carrboro

ITALIAN CUISINE

Standing Ovation

Vivace, Raleigh

MetroBravo

Casa Carbone Ristorante, Raleigh

Honorable Mention

411 West, Chapel Hill
518 West, Raleigh

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

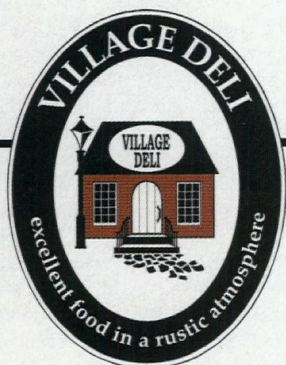
CHINESE CUISINE

Standing Ovation

Red Dragon Chinese Restaurant, Raleigh

MetroBravo

Neo-China Restaurant, Triangle-wide



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Reuben, *Pastrami* and
Homemade Salads.

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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 played 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

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

TAPAS/SMALL PLATES

Standing Ovation

The Red Room Tapas Lounge, Raleigh

MetroBravo

Glasshalfull, Carrboro

Honorable Mention

Humble Pie, Raleigh
Zely & Ritz Tapas Restaurant and
Wine Bar, Raleigh

SUSHI

Standing Ovation

Mura Japanese Restaurant, Raleigh

MetroBravo

Waraji Japanese Restaurant, Raleigh

Honorable Mention

Sushi Blues Cafe, Raleigh
Shaba Shabu, 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

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
Cloo's Coney Island, Raleigh



HAMBURGER

Standing Ovation

Five Guys Famous Burgers and Fries,
Triangle-wide

MetroBravo

Char-Grill, Raleigh and Cary

Honorable Mention

Mojoe's Burger Joint, Raleigh
Pharaoh's, Raleigh

FRENCH FRIES

Standing Ovation

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

PIZZA

Standing Ovation

Mellow Mushroom, Triangle-wide

MetroBravo

Lilly's Pizza, Raleigh

Honorable Mention

Piccola Italia, Raleigh
Cinelli's, Raleigh
Capital Creations Gourmet Pizza, Raleigh

STEAKS

Standing Ovation

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

SEAFOOD

Standing Ovation

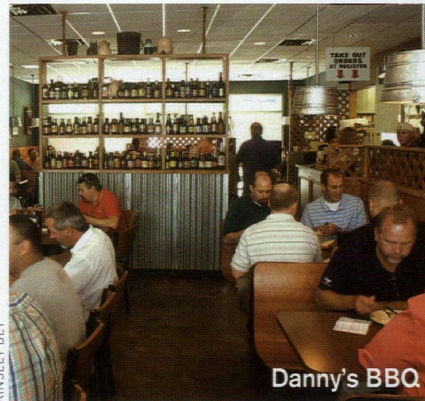
42nd Street Oyster Bar, Raleigh

MetroBravo

Squid's Restaurant and Oyster Bar, Chapel Hill

Honorable Mention

Fins Restaurant, Raleigh
Bonefish Grill, Triangle-wide



KINSLEY DEY

Danny's BBQ

OYSTERS

Standing Ovation

42nd Street Oyster Bar, Raleigh

MetroBravo

Squid's Restaurant and Oyster Bar, Chapel Hill

Honorable Mention

Vinnie's Steakhouse & Tavern, Raleigh
Coquette, Raleigh

DESSERT

Standing Ovation

Hayes-Barton Dessertery & Café, Raleigh

MetroBravo

18 Seaboard, Raleigh
Heron's at The Umstead, Cary

METRO MAGAZINE PRESENTS
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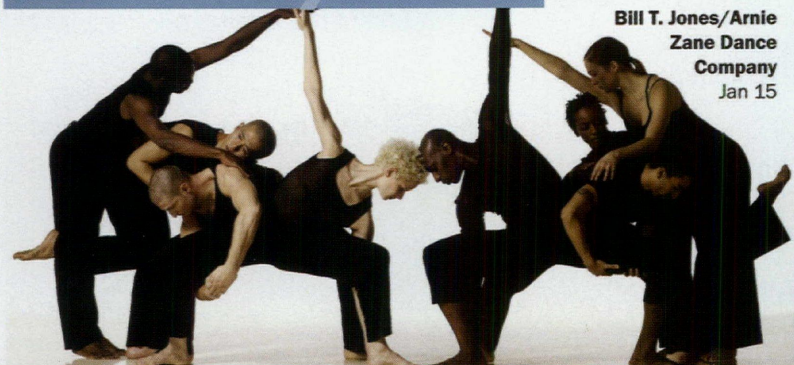
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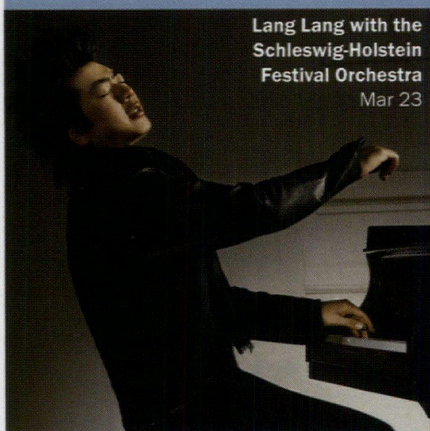
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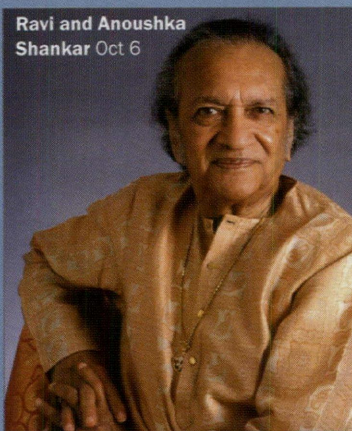
2009/10



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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

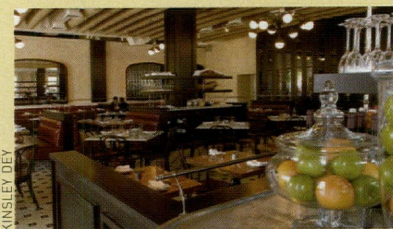
Honorable Mention

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.



KINSLEY DEV

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

BRUNCH

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

BEER

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

Glasshalffull, 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.

MetroBravo

Duplin Winery, Rose Hill
Honorable Mention
Chatham Hill Winery, Morrisville
Childress Vineyards, Lexington

BREAKFAST

Standing Ovation

Brigs 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

VINEYARD/WINERY

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

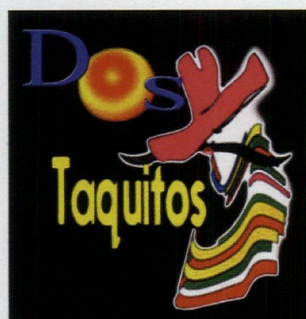
BOURBON/WHISKEY

Standing Ovation

Maker's Mark

MetroBravo

Jack Daniel's



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Honorable Mention

Crown Royal
Woodford Reserve

GIN

Standing Ovation

Tanqueray

MetroBravo

Bombay Sapphire

Honorable Mention

Beefeater

VINEYARD/WINERY

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.

SCOTCH

Standing Ovation

Dewar's

MetroBravo

The Macallan

Honorable Mention

Chivas Regal

The Famous Grouse

RUM

Standing Ovation

Bacardi

MetroBravo

Captain Morgan

Honorable Mention

Meyer's

Mount Gay

PROFESSIONAL SERVICES

RESIDENTIAL REAL ESTATE COMPANY

Standing Ovation

Prudential York Simpson Underwood,
Triangle-wide

MetroBravo

Fonville Morisey, Triangle-wide

Honorable Mention

Coldwell Banker Howard Perry and Walston,
Triangle-wide

COMMERCIAL REAL ESTATE COMPANY

Standing Ovation

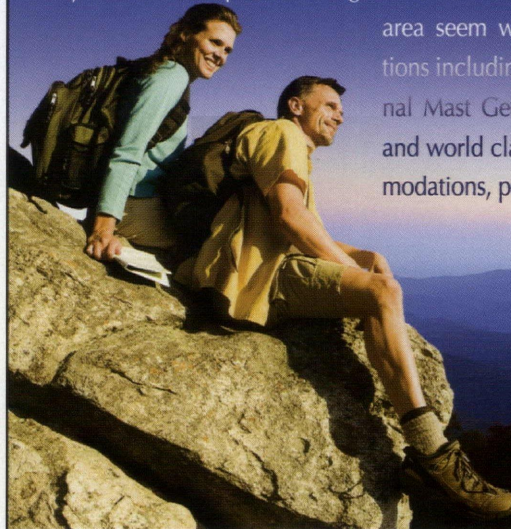
York Properties, Triangle-wide

MetroBravo

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Honorable Mention

Carolantic Realty, Triangle-wide
Kane Realty, Raleigh

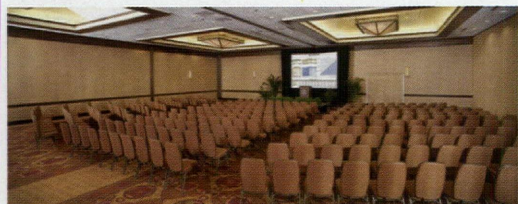
COASTAL REAL ESTATE COMPANY

Standing Ovation

Al Williams Properties, Atlantic Beach

MetroBravo

Intracoastal Realty Corporation, Wrightsville Beach and surrounding area



Travel should exceed expectations.

Honorable Mention

Cannon & Gruber Realtors, Atlantic Beach
Beaufort Realty, Beaufort

BANK

Standing Ovation

Wells Fargo, Triangle-wide

MetroBravo

BB&T, Triangle-wide

Honorable Mention

RBC Centura, Triangle-wide
Bank of America, Triangle-wide



BANK FOR A LOAN

Standing Ovation

BB&T, Triangle-wide

MetroBravo

RBC Centura, Triangle-wide

Honorable Mention

Wells Fargo, Triangle-wide
SunTrust, Triangle-wide

INSURANCE COMPANY

Standing Ovation

State Farm Insurance, Triangle-wide

MetroBravo

Nationwide, Triangle-wide

Honorable Mention

Allstate, Triangle-wide
Farm Bureau, Triangle-wide

MORTGAGE FIRM

Standing Ovation

Wells Fargo, Triangle-wide

MetroBravo

BB&T, Triangle-wide

Honorable 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

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TAXES

Standing Ovation

Kilpatrick Stockton LLP, Raleigh

MetroBravo

Manning Fulton & Skinner PA, Raleigh
and Wilmington

Honorable Mention

Bailey & Dixon LLP, Raleigh
Hunton & Williams LLP, Raleigh

BEST CAR WASH

Standing Ovation

Bunkey's, Cary, Raleigh & Durham

MetroBravo

Autobell, 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

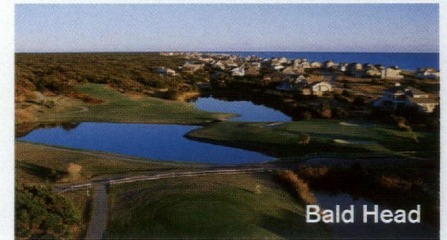
MetroBravo

Hilton North Raleigh, Raleigh

Honorable Mention

Raleigh Marriott City Center, Raleigh

The Umstead Hotel and Spa, Cary



Bald Head

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

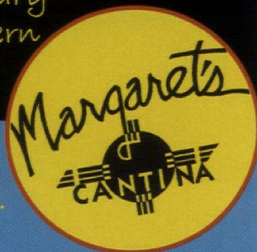
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These Coastal Waterfront Homes Are 10s!

<p>2811 EVANS STREET Magnificent Soundfront Residence in Morehead City with a Wonderful Coastal Cottage appeal. This home has approx. 5100 sq ft, 4 BR, 5 BA, including his & her master baths and a wonderful Soundfront screened porch off the great room that takes in waterfront breezes. Lower level hosts a bedroom, den w/ fireplace, mechanical & boat rooms, and his & her storage rooms. \$2,950,000</p>	<p>118 BAY VIEW AVE This Waterfront home overlooks the protected Pellitier Creek off Bogue Sound. This home offers approx. 5000 sq ft, 5 BR, 4.5 BA and 2 bonus rooms. Its condition is 'immaculate' to say the least. The ground level has a large guest suite, double garage with storage and a tackle room. Decorative landscape with fencing. Deep water dock and Bulk head. \$1,950,000</p>	<p>107 WEBB DRIVE This Gracious Soundfront home sits on a point at the harbor of Brandywine Bay. It was built for the water with open views of the Sound. Approx. 4000 sq ft hosts 4 BR, 4 BA, sun room, formal dining and butler's office just off the open kitchen. The kitchen opens to the living room & sun room. Open & covered soundfront decking and double garage. \$1,350,000</p>	<p>413 MARITIME PLACE This Huge Oceanfront home is nestled with in the Maritime Forest in the Resort area of Beacon's Reach. There is approx. 4900 sq ft in this Gorgeous custom built home, designed perfectly for the Oceanfront with views from virtually every room. Featured with 5 BR, 6.5 BA, den, rec room, elevator, 2 garages, fireplaces, 2 covered porch areas & sun deck-ocean side. \$2,590,000</p>
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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.

MetroBravo

Grove Park Inn Resort and Spa, Asheville

Honorable Mention

Chetola Resort at Blowing Rock, Blowing Rock

GOLF RESORT

Standing Ovation

Pinehurst Resort, Pinehurst

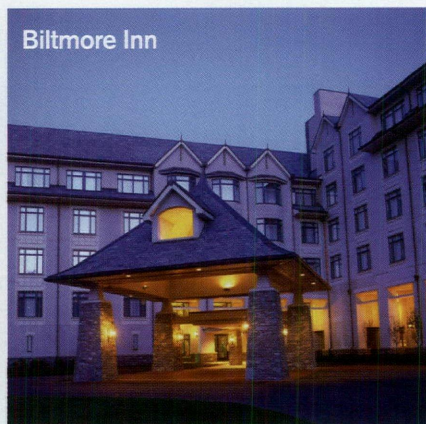
MetroBravo

St. James Plantation, Southport

Honorable Mention

Kiawah Island Golf Resort, Kiawah Island, SC
Grandover Resort, Greensboro

Biltmore Inn



RESORT SPA

Standing Ovation

Pinehurst Resort, Pinehurst

MetroBravo

Grove Park Inn Resort and Spa, Asheville

Honorable Mention

The Ocean Club, Indian Beach
The Umstead Hotel and Spa, Cary

PEOPLE AND PLACES

REGIONAL TV PERSONALITY

Standing Ovation

David Crabtree, WRAL-TV5

MetroBravo

Larry Stogner, ABC 11

Honorable Mention

Bill Leslie, WRAL-TV5
Debra Morgan, WRAL-TV5

NATIONAL TV PERSONALITY

Standing Ovation

Charlie Gibson, ABC World News

MetroBravo

Katie Couric, CBS Evening News

Honorable Mention

Bill O'Reilly, The O'Reilly Factor
Meredith Vieira, The Today Show

RADIO PERSONALITY

Standing Ovation

Bob Dumas, Bob and the Showgram,
WDCG-FM

MetroBravo

Rush Limbaugh

Honorable Mention

Bill Jordan, Bill and Linda in the Morning,
WRAL-FM
Linda Loveland, Bill and Linda in the Morning,
WRAL-FM

WEATHER PERSONALITY

Standing Ovation

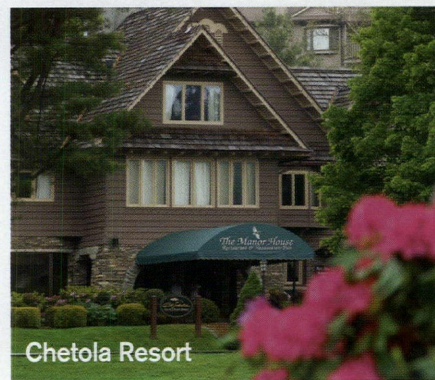
Greg Fishel, WRAL-TV5

MetroBravo

Elizabeth Gardner, WRAL-TV5

Honorable Mention

Mike Maze, WRAL-TV5
Chris Hohmann, ABC 11



Chetola Resort

TRAFFIC PERSONALITY

Standing Ovation

Brian Schrader, WRAL-TV5

MetroBravo

Tika Lima, NBC-17

Honorable Mention

Vanna Fox, WRAL-FM

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

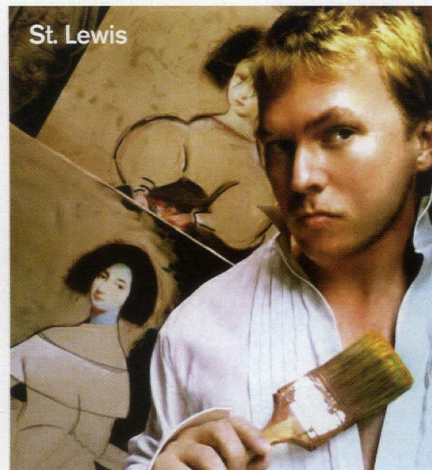
Kyle Highsmith

MetroBravo

Stephen Moore

Honorable Mention

Bob Rankin
Louis St. Lewis



St. Lewis

LOCAL POLITICIAN

Standing Ovation

Beverly Perdue, Governor of NC

MetroBravo

Philip Isley, Raleigh City Councilman

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Honorable Mention

Charles Meeker, Mayor of Raleigh
Tom Fetzner, 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



PUBLIC MUSEUM

Standing Ovation

NC Museum of Art, Raleigh

MetroBravo

NC Museum of Natural Sciences, Raleigh

Honorable Mention

Museum of Life and Science, Durham
Ackland Art Museum, Chapel Hill

HISTORIC SITE

Standing Ovation

NC Capitol Building, Raleigh

MetroBravo

Bentonville Battleground, Bentonville
Biltmore Estate, Asheville

Honorable Mention

The Mordecai House, Raleigh
Joel 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

Artsposure, downtown Raleigh
American Dance Festival, Durham

DANCE CLUB

Standing Ovation

Solas, Raleigh

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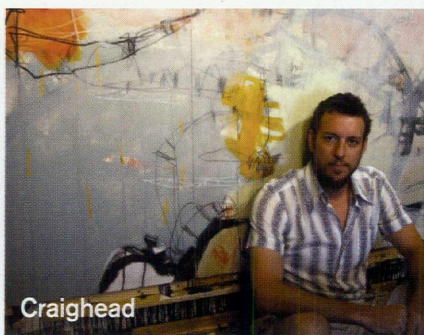
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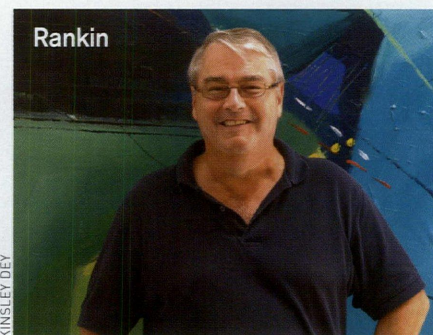
VIRGINIA | NORTH CAROLINA | WASHINGTON, D.C. | LONDON



Highsmith



Craighead



Rankin

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

The Pour House, Raleigh

Bogart's American Grill, Raleigh

GOLF COURSE

Standing Ovation

Pinehurst No. 2, Raleigh

MetroBravo

Prestonwood Country Club, Cary

Honorable Mention

Falls Village Golf Club, Durham

MacGregor Downs, Cary

MOVIE THEATER

Standing Ovation

Regal North Hills Stadium 14, Raleigh

MetroBravo

Rialto Theatre, Raleigh

Honorable Mention

Regal Crossroads 20, Cary

Regal Raleigh Grande Stadium 16, Raleigh

PLACE TO HEAR JAZZ

Standing Ovation

Bogart's American Grill, Raleigh

MetroBravo

Amra's, Raleigh

Honorable Mention

Sullivan's Steakhouse, Raleigh

Irregardless Café, 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 Café, 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

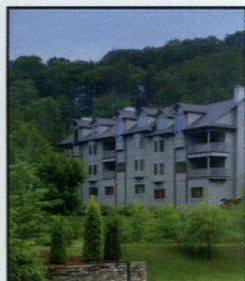
Busy Bee Cafe, Raleigh

Ben's Place, Raleigh

Foundation, Raleigh

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Standing Ovation

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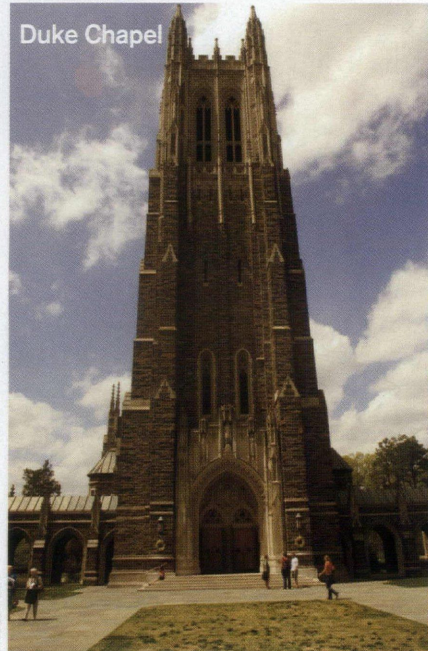
MetroBravo

Memorial Auditorium, Raleigh

Honorable Mention

Meymandi Hall, Raleigh

Memorial Hall, Chapel Hill



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

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

MEDIA

FICTION BOOK

Standing Ovation

The Twilight Saga, Stephenie Meyer

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

ONLINE NEWS

Standing Ovation

WRAL.com

MetroBravo

CNN.com

Honorable Mention

FOXnews.com

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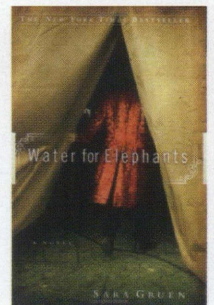
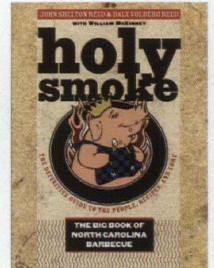
MetroBravo

ESPN.com

Honorable Mention

SI.com

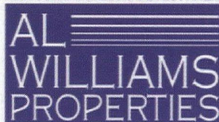
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"Buying Local" is a One-Stop Shop at North Hills

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."

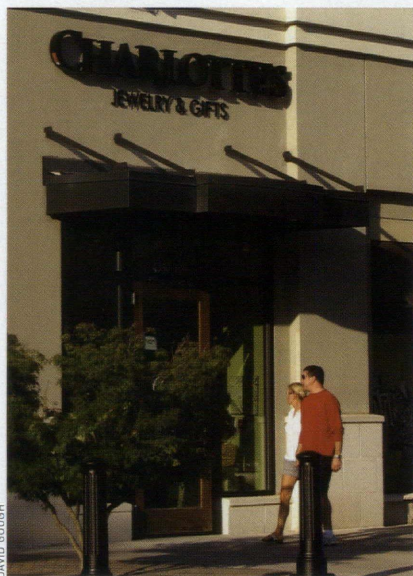


The data proves her point: For every \$100 spent at a locally owned business, \$68 stays in the local economy; for every \$100 spent at a national chain, the amount that stays is just \$43, according to the research and analysis firm Civic Economics.

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, inde-

pendently 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



DAVID COUGH



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.

Your Friends at North Hills

Jolly's Jewelers & Silversmiths

Founded in 1881, family-owned Jolly's is the oldest jeweler in NC. Raleigh native and owner Frank Ragsdale was a leader in creating the Falls Lake watershed.

Tyler House

Tyler House, one of Raleigh's original classic ladies' clothiers, is owned by former NCSU Lady Wolf Jennifer Huggard and features an on-site seamstress.

Cameron Clothing Co.

Husband and wife Marshall and Jenny Lamb are a team at work; they arrive together, share an office and take their coffee breaks together in North Hills.

Frances King Stationery & Lamb's Ear

With her mother as the office manager, Broughton and UNC graduate Jeana Young is able to stay active in the community through her church, the Boys & Girls' Club and the Food Bank.

Hot Point Café

Russian owner Nadya Kakhovsky learned English while working at JCPenney at North Hills before embracing her passion for neighborhood cafés with Hot Point.

Vivace

Husband and wife team Kevin and Stacey Jennings, owners of Urban Food Group, work to keep Vivace, "better than anything Chicago or New York could create," with interior design by the Johnson studio and award-winning Italian food, as voted by *Metro* readers.

Coquette

Kevin and Stacey Jennings also operate Coquette, the only French Brasserie in the Triangle. By donating food and service, they support the Band Together event benefiting the Lucy Daniels Center and the Raleigh Roundup benefiting the American Cancer Society.

Quintessentials & Divine Collections

Owner Ann Divine Weaver has created one of Raleigh's premier bridal registries and a collection of fine china, custom designed with her signature motif, the fern. Weaver, who began working full-time at age 70, has a passion for architecture and is very involved in the community.

Vermillion

Owner Ashley Vermillion Harris' passion for designer clothing means that she and her husband Clyde carry lines not found anywhere else in Raleigh or the Triangle. They support VisionWalk and Artspace and assisted "A Walk for Wishes: Red Carpet Event" to benefit the Make-A-Wish Foundation in 2009.

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 Uniquities 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."

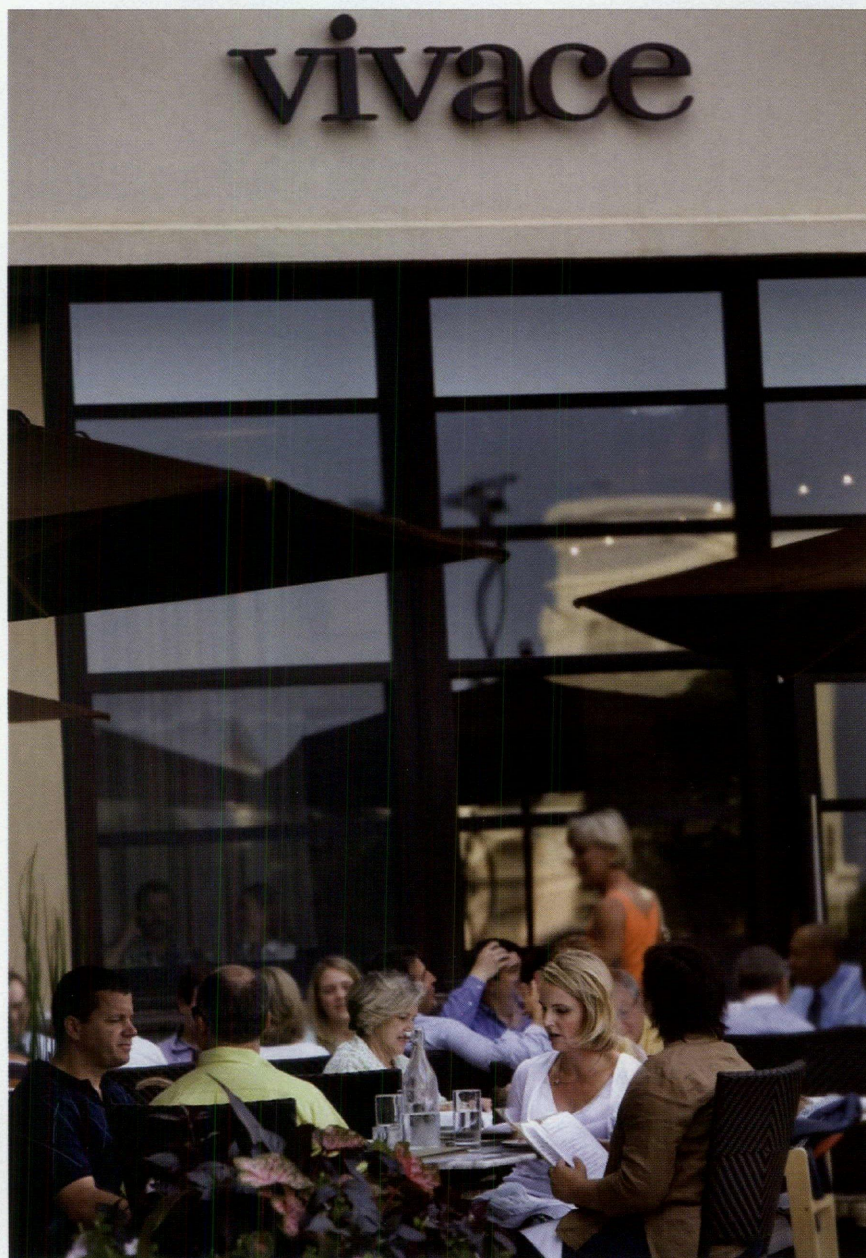
She's not alone among her fellow North Hills retailers — nor among independent businesses nationwide — in giving back. Indeed, nonprofit organizations receive an average 250 percent more support from small business owners than from large businesses, according to the Sustainable Connections organization.

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



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.

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



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

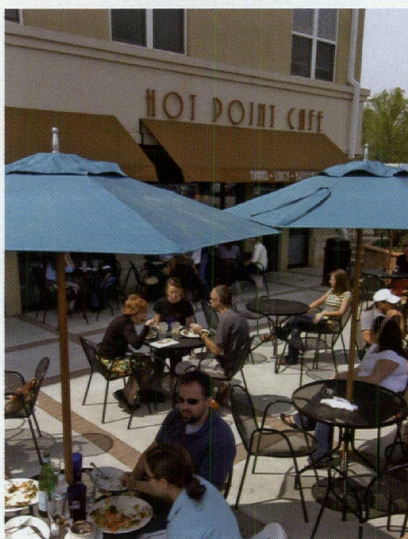
Guided by the philosophy of selling a lifestyle rather than just stuff, owner Jeannine Beckstrom fills the store with home décor merchandise that ranges from small gifts — such as soap or earrings — to furniture.

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.



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.



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



DAVID GOUGH



KINSLEY DEY

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." **MM**

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 VYPE 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.

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Signs of New Life in Triangle Residential and Commercial Real Estate

By Rick Smith

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 mar-

keting 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

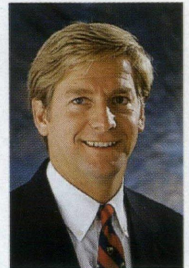
Economic Development Board. Recruitment efforts to bring new business or expansions to the region continue, Barnes said, and that means demand for commercial, as well as residential properties.

"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.



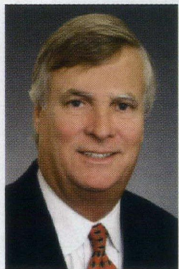
Barnes

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-



Houston

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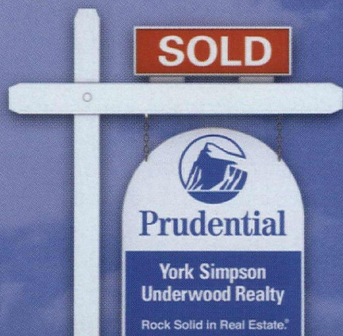


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sonville, FL 9).

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!" **MM**

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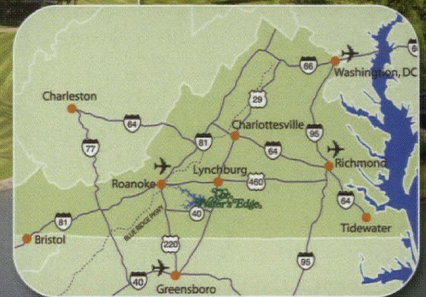
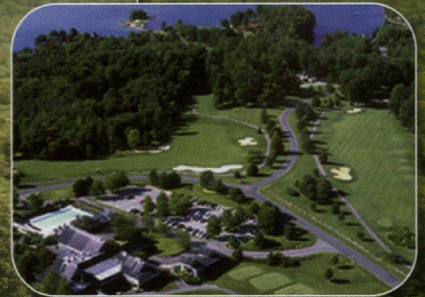
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Old Field

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.

"We'd been working with this tract of land for six years," says Tom. "We'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, includ-

ing 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 his-

toric 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



Old Field takes its name from its setting, once part of the historic Johnston tract.



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.

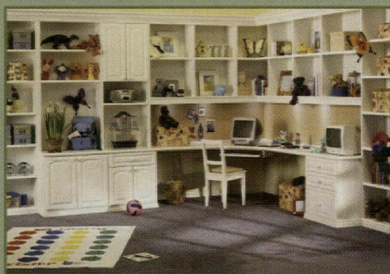


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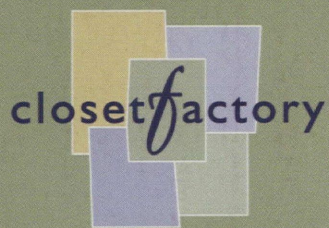
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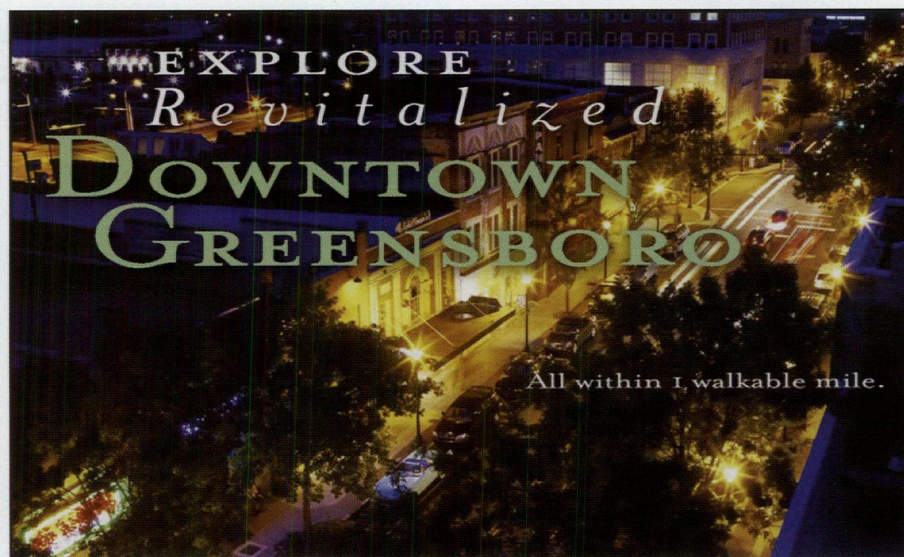
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KINSLEY DEY

A cozy sitting nook is featured in the master bedroom.

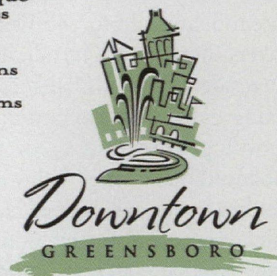


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Bathed In Light

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 1/4-inch Brazilian cherry floors, which flow through much of the house. The living room extends from the French



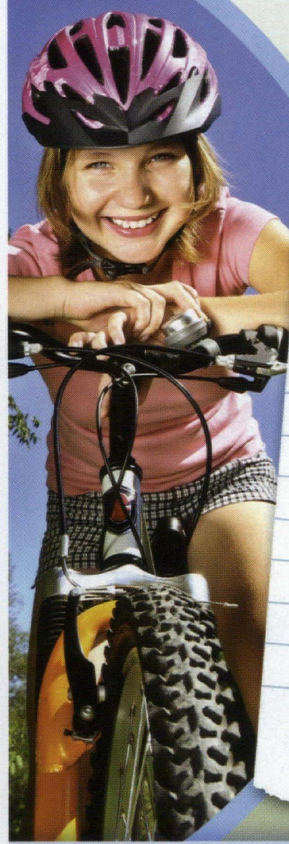
Custom-designed and well-executed woodwork characterizes the house.

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-

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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.

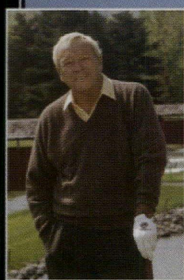
The master bedroom wing continues the themes of serenity, light and great views. The bayed window encompasses a sitting area and overlooks the meadow and the sky where night-time star-works often appear. The master suite flows into a bathing and vanity area equipped with a Bain Ultra air jet tub. The 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.



The living room fireplace surround from François & Company adds a classical touch.



The family room is tucked beneath a soaring space and bowed window.



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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



Old Field's design makes use of interior axes.

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 that links it with the historic architectural treasures it is patterned upon. A hybrid fescue meadow sweeps to

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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 winds 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

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 taverine 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. **MM**

Furniture quality cabinetry lends sophistication to the kitchen.



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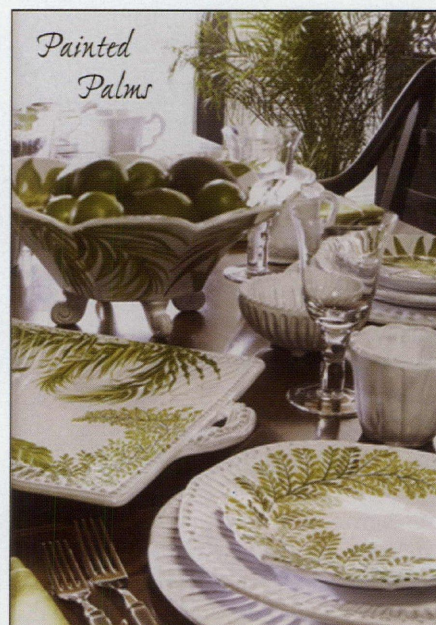
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COASTAL CALENDAR

By Morgan Siem

Charlie Brouwer Sculpture Exhibition: July. See the sculptures of Charlie Brouwer on display throughout downtown until November. **Wilmington.** Visit www.pedestrianart.com.

"Circle of Eight" Art Show: July. Members of Carolina Claymatters, Charlotte's clay guild, present their artwork ranging from functional to sculptural work in porcelain, earthenware and stoneware. **New Bern.** Call 252-633-4369 or visit www.carolinacreations.com.

Evening Racing at Norbanks 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.realkiteboarding.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: Thursday at 6:30 p.m. through August. Located on the south lawn of the Currituck Heritage Park. **Historic Corolla.** Visit www.historicalbe-marletour.org.

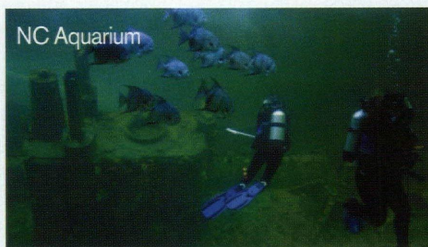
Downtown Sundown Concert Series: Fridays. Free music series in downtown. Each week features a different band. Beer, wine and food will be for sale at each concert. **Wilmington.** For a list of bands, call 910-763-7349 or visit www.wilmingtondowntown.com/downtownsundown.

5th Annual Mayfaire "Music on the Town" Concert Series: Fridays at 6 p.m. Mayfaire event lawn behind Ulta and World Market. Admission is free. **Wilmington.** Visit www.mayfaire-town.com.

Morehead City Parks and Recreation Summer Concerts: Saturdays from 7-8:30 p.m. at Jaycee Park. Admission is free. **Morehead City.** Call 252-726-5083.

Carolina Beach Film & Fireworks Series: Sundays and Thursdays. Weather permitting,

the family-friendly movies will play at Carolina Beach Lake Park on Sundays, and a fireworks display will be on the beach near the boardwalk on Thursdays from 6-9 p.m. Both events are free. **Wilmington.** Call 910-458-8434 or visit www.carolinabeachgetaway.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 backstage 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 backstage tour of Waterside Theatre, a keepsake photo of you

with a pirate and a pirate's feast. 24-hour advance reservation required. Tickets: \$22 adults and \$11 youth (7-18 years). **Roanoke Island.** Call 252-473-2127 or visit www.thelostcolony.org.

Family Nights at the NC Aquarium: July 2, 16 & 30 from 5-9 p.m. Themed family nights with special guests, performances and children's activities. July 2: CSI: Critter Signs Investigation, July 16: Banjos to Beach Music and July 30: Sharks. **Pine Knoll Shores.** Visit www.ncaquariums.com.

Airlie Gardens Concert Series: July 3 & 17 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.airliegardens.org.

Showcase Magic and Comedy Show: July 3, 10, 15, 24 & 31 at 7:30 p.m. The Outer Banks Music Showcase will feature illusionists Clive Allen & Tracy. View clips at www.obxtrememagic.com. Tickets: \$19.95 adults, \$18.95 seniors and \$7 children. **Kitty Hawk.** Call 252-261-7505 or visit www.outerbanksmusicshowcase.com.

Civil War Musket Demonstration: July 4-5, 11-12 & 25-26. Meet at the Fort Macon State Park fort entrance at 10:30 a.m. or 2:30 p.m. to learn about the Civil War musket firing process.

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

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

Coastal Special Report

Atlantic Beach. Visit www.ncparks.gov.

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.fearrugby.com.

"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.

Duck's Summer Music Series: July 7-Aug. 13. Tuesdays & Thursdays at 6 p.m. at Duck Town Stage. Bring a blanket, lawn chair and picnic dinner. Admission is free. **Outer Banks.** Call 252-255-1286 or visit www.townofduck.com.

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 king 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



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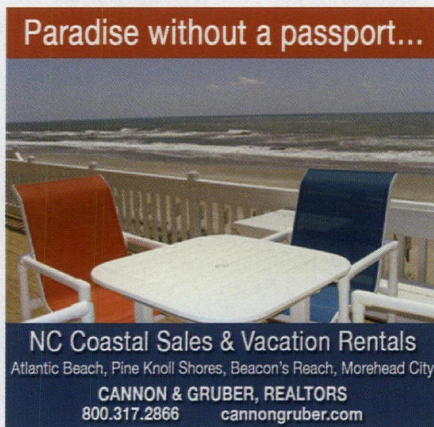
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on the 24th, the Mac and Tammy McRoy Band. Admission is free. **Fort Macon State Park**. Visit www.ncparks.gov.

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 hand-made 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.radio-mediaproductions.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.emeraldisle-nc.org/eiprd or picked up at



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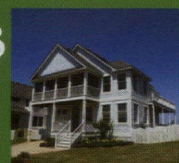


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Coastal Special Report

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.** Visit www.roanokeisland.com.

Bastille Day Celebration: July 14. The History Place. **Morehead City.** Call 252-247-7533.

Seashore Discovery Talk: July 14 at 10 a.m. Join a ranger at the Fort Macon State Park bathhouse to look at a variety of creatures found in the park. **Atlantic Beach.** Visit www.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.** Visit www.wilmingtoncontradance.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.** Call 252-808-3480 or visit www.ccparksrec.com.

Beach Jive After Five: July 16 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.** 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.** 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.** Call 252-475-1750 or visit www.roanokeisland.com.

Barta Boys and Girls Club Billfish Tournament: July 16-18. Headquartered at the Beaufort Town Docks in downtown Beaufort. Legendary outdoorsman Tred Barta holds his 6th Annual Billfish Release Only Tournament, which also includes game fish, tuna, dolphin, wahoo and king mackerel. Over 200 trophies are given out for the Billfish Releases and game fish weighed in. Weigh in is from 4-6 p.m. Friday and Saturday. All proceeds go to the Boys & Girls Clubs of Coastal Carolina. **Beaufort.** Visit www.bartabillfish.com or call 252-808-2286.

Music in the Streets: July 17 from 6-9 p.m. Enjoy live music in historic downtown Washington. **Washington.** Call 252-945-2410 or visit www.visitwashingtonnc.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, prize

giveaways from local surf shops and more. Ages 13-18. **Emerald Isle.** 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.** 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.** 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.** Call 252-466-2208 or visit www.mccscherrypoint.com.



Civil War Reenactment

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.** 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.** 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.** 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.** Call 252-482-3400.

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.** 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.** Call 910-343-2024 or e-mail: lori.cummings@star-newsonline.com.

Bob Weir & RatDog: July 21 at 5 p.m. Spend the evening with Bob Weir and RatDog. Tickets: \$35-\$45. **Wilmington.** Call 888-512-SHOW or visit www.ibxtickets.com.

Eugene Friesen & Tim Ray — The Cello/Piano Project: July 21-24 at 8 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.** Call 252-475-1500 or visit www.roanokeisland.com.

Sounds of Summer Concert: July 23 from 6:30-8 p.m. Part of the WECT concert series featuring Andrew Theilen Big Band. Admission is free. Greenfield Lake Amphitheatre. **Wilmington.** Visit www.wect.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.** Call 877-FLY-THIS.

Captain Eddy Haneman Sailfish Tournament: July 23-26. A gentleman's tournament to promote inshore fishing. **Wrightsville Beach.** Call 910-256-6550 or visit www.bridgetender-marina.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 Bochey. Appetizers served by Angie's Catering. **Wilmington.** Call 910-343-1611 for tickets. Visit www.cfrboats.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.** 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.** 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.** Call 910-350-8822 or visit www.capefearblues.org.

6th Annual Carolina Custom Shootout: July 24-26. A charity event produced by the Dare County Boat Builders Foundation and hosted at Pirate's Cove. Register to fish by July 23. **Manteo.** Visit www.pcbiggame.com.

17th Annual Tarpon Tournament: July 24-26. Oriental Rotary's tarpon tournament takes place at Whittaker Pointe Marina. Come for a barbecue dinner, raffle and live music. **Oriental.** Call 252-249-0499 or visit www.orientalrotary.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.



CFCC Boat Building

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.

Annual Peach Festival of Knotts Island: July 25-26. Join thousands who come for food, crafts and entertainment to help support the community work of the Ruritan Club. **Knotts Island.** Visit www.knottsislandonline.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.

NC Ducks Unlimited Band the Billfish Tournament: July 30-Aug. 1. Event benefits the wetland habitats in North Carolina and waterfowl breeding areas across North America through Ducks Unlimited's Sound CARE program. **Morehead City.** Visit www.bandthebillfish.com.

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.

11th Annual Castles & Scoops: Aug. 1. Sand castles and ice cream come together in a competition to raise money for the Children's Museum. The event takes place on the beach at Holiday Inn SunSpree Resort. **Wrightsville Beach.** Call 910-254-3534 ext. 107 or visit www.playwilmington.org. **MM**

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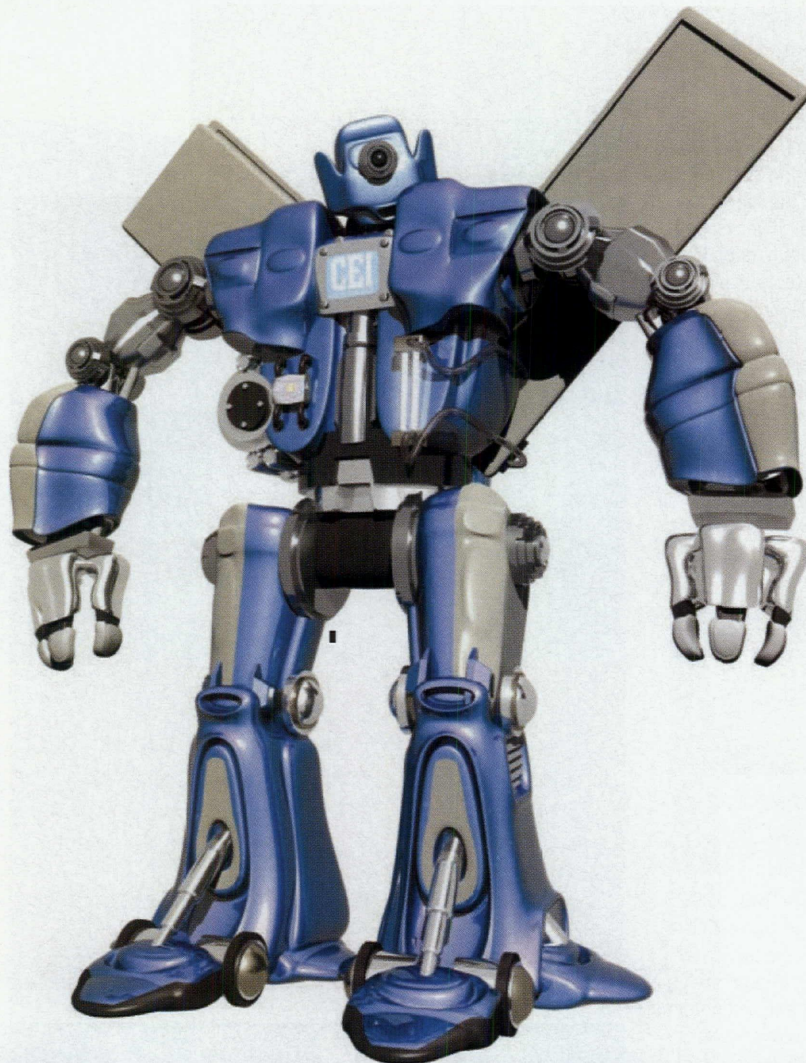
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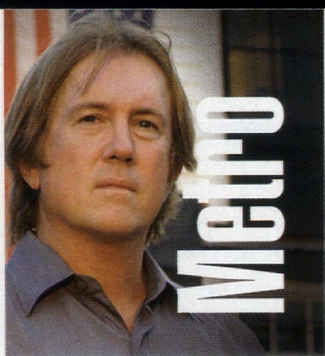


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Cheshire on Film

by Godfrey Cheshire

TAORMINA FILM FESTIVAL: PRIVILEGED PANORAMAS

If every film festival needs a calling card, its own special signature, the one boasted by Sicily's Taormina Festival isn't hard for any visitor to discern: it's the place itself. One of Europe's most fabled resorts, Taormina is a stunningly picturesque village that spills down a lush, steeply terraced mountainside to the beaches of the Ionian Sea.

Mount Etna, spewing plumes of smoke and sometimes geysers of lava, looms overhead. Five-star hotels peer over a seascape dotted with yachts and sailboats. The festival's evening screenings and ceremonies take place in the 2300-year-old Greek Theatre, called the most beautifully situated ancient theater in the world.

The legendary French actress Dominique Sanda, speaking to me just after coming off the theater's stage, where she received a festival award last month, breathlessly described Taormina as "this balcony on the Mediterranean." It was an apt way of evoking the privileged panoramas that Taormina affords at every turn.

A friend tells me he's been in love with the image of Taormina since reading accounts of the festival in the French film journal *Cahiers du Cinéma* in the '60s. Back then, Taormina stood with Cannes and Venice as Europe's most famously glamorous festivals, renowned havens of sojourning movie stars and debuting cinematic masterpieces.

Now in its 55th year, Taormina retains its glamour, yet, as a boutique festival in a world now dominated by industry-powered monoliths like Cannes and Toronto, it necessarily continues to reinvent itself. When US-born, Rome-based film critic Deborah Young took over as festival director three years ago, she put an emphasis on Taormina as a Mediterranean festival, bringing in films from countries such as Egypt and Turkey.

This year, Young oversaw another innovation. Re-christened the Taormina Film Fest in Sicily, the event spreads out across the island, with screenings in three other municipalities besides Taormina: Palermo in the north, the hillside village of Palma di Montechiaro in the south, and the ancient city of Siracusa on the east coast.

It was my good fortune to experience the Taormina festival in a double capacity this June. As a *regista* (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 al 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 Siracusan 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.

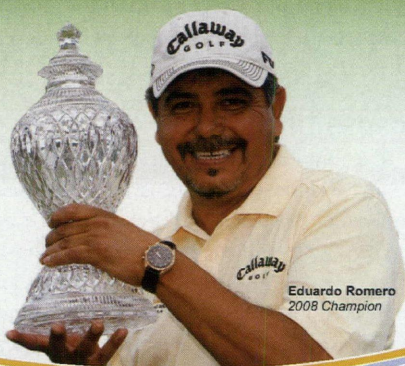
That evening I find myself onstage in the Teatro Greco, where the works of Aeschylus and Sophocles were performed when they were new, answering questions about *Moving Midway* before an audience that includes Deneuve and Sanda. When I come off stage, the paparazzi briefly besiege me as if I were a star. 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. **MM**



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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

major. 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.



JLP Carpentry All Star Joshua Parker waits at third base for a dash home as Coach Chris Norris gives pointers.

old Ernie Shore Field, which is now owned by Wake Forest University.

Ernie Shore, who died in 1980 at age 89, is a legend in these parts. The towering gentleman was the sheriff of Forsyth County for many years, and you couldn't have blown him out of office with dynamite. That's because he was a baseball hero.

On a recent visit to the North Carolina Sports Hall of Fame, I learned that only 300 North Carolinians have made it to the

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 slugged 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 shortly, 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 grandsons 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.

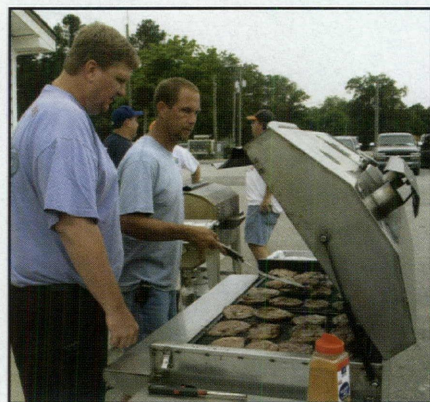
I got to see Joshua, a first baseman, play in Meadow, NC, the community just outside Benson that straddles Highway 50. Perhaps he did it just for his Uncle Carroll, but first time up, Joshua homered. That is eight home runs this season, one of the reasons he has made the All-Star Team.

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.



Marvin Sills, left, and Jeffrey Lee of the Meadow Athletic Association grill rib eyes with great backyard charcoal flavor for friends and neighbors at Little League games in their tight-knit Johnston County community.

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.

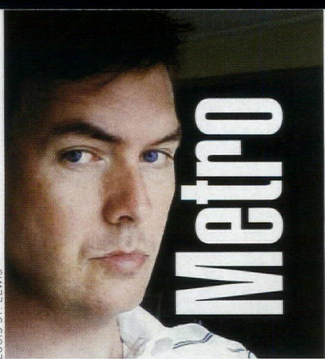
Meadow Village Restaurant is a community gathering place with nothing on the menu, including the buffet, priced above \$10. It's a regular stop for families headed for baseball games across the street. Janet Bass Lee and her sister Debra Westbrook were there and came by the table to visit. I love the 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. MM



Metro

Artist-at-Large

by Louis St. Lewis

CLASSIC TURIN AND THE CLASSIC ART OF MARRIOTT LITTLE

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.

I’m a country boy at heart, so after a few days I wound up an hour or so outside Turin in the lovely rolling landscapes of the Piedmontese near the towns of Alba and Asti, where the fragrant white truffles are found and where Asti Spumante is produced. I don’t mind a glass of wine once in a while (per doctors orders), and the variety and quality of wines in the region are extensive and

sublime. Each hillside has its own unique wine, from Barbaresco to Barbera to Barolo, and I went to sleep very happy each evening satiated by the gifts of Bacchus.

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. **MM**



Marriott Little, *Fair View V*



Style

by Emma Powell

FASHION NEWS

Benefit Cosmetics introduces Crescent Row, a new collection of home fragrances including three fresh scents: Laugh With Me Lee Lee, Something About Sofia, and My Place or Yours Gina — Belk Department Store and Sephora. Available July 2009.

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 Copple 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 pur-

chasing 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

new 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.

AWARDS

- Trendiest Salon Social Magazine '08
- Best Hair Salon in Wake County Independent Weekly '08
- Bravo Award for Best Hair Salon Metro Magazine '08

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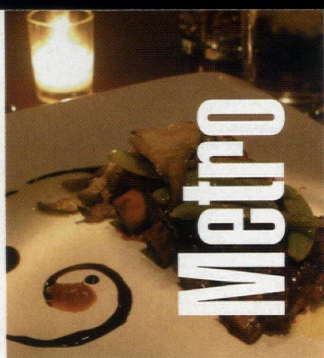
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Gourmet

by Moreton Neal

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

another venue to buy meat. Wellspring 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.



Lex Alexander

— 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

Wellspring had moved in a direction beyond Whole Food's realm, attracting customers more interested in freshness and flavor than health benefits — foodies! Whole Foods wanted that market segment. To get it, CEO Mackey needed a leader with epicurean instincts. Recognizing Alexander's talent for sniffing out great products, Mackey invited him to join the larger company.

At Whole Foods, Alexander was able to connect the store with the best food purvey-

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 Counter Culture 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 Murrie, 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 Vatinet 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.

Spend a Tuesday evening with Irregardless Café's irrepressible **Chef Arthur Gordon** — his weekly cooking classes including a wine tasting. Call 919-833-8898 to reserve.

Fuquay Mineral Springs Inn Cooking holds a class with Chef Sharon Ricks every Wednesday evening. Reserve by calling 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.savorhospitality.com or 919-468-0516.

Felix Roux, chef/owner of Provence in Carrboro will teach a lesson 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.theseasonedgourmet.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.

Hérons 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.heronrestaurant.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.serioussteaks.com for more. 

RESTAURANT GUIDE

RALEIGH/CARY

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

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

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

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

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

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

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

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

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

BONEFISH GRILL — 4421-112 Six Forks Rd., Raleigh. 782-5127. Specializing in market fresh fish and seafood cooked over a wood-burning grill. Eight or more fresh fish selections daily, paired with original toppings. ½ price appetizers from 9 p.m.-10 p.m. every night. Live music Thursday nights from 9 p.m.-11 p.m. Bar and outdoor patio dining available. Located at North Hills. M-Th: 4 p.m.-10 p.m., F-Sat: 4 p.m.-11 p.m., Sun: 4 p.m.-10 p.m.

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

CAROLINA ALE HOUSE — 513 Creekside Dr., 835-2222; 4512 Falls of Neuse Rd., 431-0001; 7981 Skyland Ridge Pkwy., 957-4200; 2240 Walnut St., Cary, 854-9444. Hwy 98 bypass and US1, 11685 Northpark Drive, Wake Forest, 556-8666. Visit Web site online at www.CarolinaAleHouse.com. A family-friendly sports-themed restaurant consistently awarded

top honors for its atmosphere, hand-breaded wings, menu selection, and wide variety of ales. Full menu served 11-2 a.m. Daily lunch and dinner specials. Kid's menu 99¢ every Tuesday.

COQUETTE BRASSERIE — 4351-119 The Circle at North Hills, Raleigh. 789-0606. www.coquetteraleigh.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 Mao's unique blend of authentic Chinese and Vietnamese cuisine. Bar and sidewalk seating available. Lunch: 11:30 am-2:30 p.m., M-F; Dinner: 5 p.m.-10 p.m., T-Th; 5 p.m.-11 p.m., Fri-Sat.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6330. www.elrodeogrill.com. Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of 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.

FIREBIRDS ROCKY MOUNTAIN GRILL — 4350-118 Lassiter at North Hills Ave., Raleigh. 788-8778. 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 — 2016 Clark Ave., Raleigh. 833-6924. www.flyingbiscuit.com. www.raleighbiscuit.com. 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.

GLENWOOD GRILL — Oberlin@Glenwood, Raleigh. 919.782.3102. The longtime favorite in the Triangle, five-time Metro Bravo winner for Power Lunch. Head Chef John Wright continues to discover new takes on Contemporary Southern. Now offering *even More for Less: \$50 Dinner for Two*, Six nights a week. Appetizer or salad to share, two entrees, dessert to share and a bottle of wine. For lunch, Monday-Friday: *Two for \$12*. Choose appetizer or salad with Main Course. Available for private parties on Sundays. Visit us at glenwoodgrill.com.

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

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

HOT POINT CAFE — 4209-136 Lassiter Mill Rd., Raleigh. 788-8240. A contemporary American café known as Midtown Raleigh's "neighborhood café" 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: 8 a.m.-10 p.m., Sun: 8 a.m.-9 p.m.

JIBARRA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibarra.net. 755-0556. 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 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. 846-9846. At Margaux's, every experience is new. It's the relentless pursuit of innovation. Chef Andy Pettifer prepares a *new menu EVERY night* including our 3 Course Prix Fixe menu at \$27.95/pp. Check our Web site daily. Online at www.margauxsrestaurant.com

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

THE MINT RESTAURANT — 219 Fayetteville St. Raleigh. 821-0011. www.themintrestaurant.com Tues-Sat. 6 p.m.-10 p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Executive Chef Jeremy Clayman presents new and exciting culinary combinations paired with The Mint's unflappable service standards.

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

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

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

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

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

THE Q-SHACK — 4120-135 Main at North Hills St., Raleigh. (919) 786-4381. Locally owned and operated, specializing in Western Carolina and Texas-style BBQ, salads and sides made 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 p.m.-8 p.m.

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

RUTH'S CHRIS STEAK HOUSE — 4381-100 Lassiter at North Hills Ave., Raleigh. (919) 791-1103. New Orleans-inspired appetizers, aged USDA Prime steaks, fresh seafood, signature side dishes and homemade desserts served with genuine hospitality. Among the most distinctive dining destinations in the area. M-Th: 4 p.m.-10 p.m., F-Sat: 4 p.m.-11 p.m., Sun: 4 p.m.-9 p.m.

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

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

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

SITTI — 137 S. Wilmington St., Raleigh. 919-239-4070. www.sitti-raleigh.com. Authentic Lebanese cuisine by Chef Ghassan Jarrouj honors owners' home country and grandmothers, or sittis, with delicious food and endless hospitality. Made-fresh mezze, entrees and house-baked flatbreads. Bar and outdoor seating available. Lunch: 11 a.m.-5 p.m., M-Sat; Dinner: 5 p.m.-10 p.m., M-Th; 5 p.m.-Midnight, Fri-Sat.

SULLIVAN'S STEAKHOUSE — 414 Glenwood Ave., Raleigh. 833-2888. The atmosphere at Sullivan's resembles a 1940s steakhouse, featuring fine steaks and seafood. Enjoy the unparalleled martinis and live jazz played seven nights a week.

TAVERNA AGORA — 6101 Glenwood Ave., Raleigh. 881-8333. www.TavernaAgora.com. Taverna Agora is the premier restaurant in the Triangle for authentic Greek cuisine. Enjoy the rustic ambiance of our dining room or our beautiful garden patio. Venue may be reserved for special events.

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

UNO CHICAGO GRILL — 8401 Brier Creek Parkway, Raleigh. 544-6700. Enjoy original Chicago-style deep dish pizza along with a wide selection of appetizers, steaks, pastas, burgers and desserts. Kids Menu. Curbside pick-up. Open daily from 11 a.m.

VINNIE'S STEAKHOUSE AND TAVERN — 7440 Six Forks Rd., Raleigh. 847-7319. Treat yourself to all the luxuries this classic New York style chophouse has to offer. Certified Angus Beef, the freshest seafood available and an extensive selection of wines from around the world.

VIVACE — 4209-115 Lassiter Mill Rd., Raleigh. 787-7747. www.vivaceraleigh.com. Tuscan-inspired Italian restaurant featuring Chef Jeremy Sabo's signature style in an upbeat, hip environment. Consecutively voted "Top 20 Best Restaurants" in the Triangle. Italian wines and house-made limoncello. Bar and outdoor patio dining available. Located at North Hills. M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-9 p.m.

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

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

DURHAM/APEX/MORRISVILLE

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

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

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

VIN ROUGE — 2010 Hillsborough Rd., Durham. 416-0406. Vin Rouge, a French café and wine bar, treats guests to provincial cooking at its finest in a chic, intimate setting. Dinner Tues.-Sun. 5:30-11 p.m., Brunch Sun. 10:30-2 p.m.

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

CHAPEL HILL/HILLSBOROUGH

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

BIN 54 — 1201-M Raleigh Rd., Chapel Hill. 969-1155. Chapel Hill's high-end steakhouse has it all: delectable dishes, stellar service and an atmosphere rich in stylish romance.

THE CAROLINA CROSSROADS RESTAURANT — 211 Pittsboro Street, Chapel Hill. 918-2777. www.carolinainn.com. The Four Star and Four Diamond Carolina Crossroads Restaurant combines the graceful traditions of the south with Executive Chef Jimmy Reale's progressive new American cuisine. Fine dining menus change seasonally to highlight the best products from local and regional farms.

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

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

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

lunch specials. "4 ½ Stars" from CitySearch. Open daily.

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

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

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

BEYOND THE TRIANGLE

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

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

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

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

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

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

FRONT STREET GRILL AT STILLWATER — 300 Front St., Beaufort. 252-728-4956. Visit Web site online at www.frontstreetgrill-atstillwater.com Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious *Wine Spectator* Award of Excellence, serving lunch and dinner daily with inside and outside dining. New floating docks and outside waterfront bar.

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

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

Cork Report

by Barbara Ensrud



ALLURING SUMMER COCKTAILS BEAT THE HEAT

July in North Carolina — hot, wilting 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 Cíclon, a scintillating blend of rum, lime and tequila. “We just pour it on the rocks and add tonic — it's better than

gin and 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.

Though Lotus Vodka, introduced to great acclaim in San Francisco two years ago, is not currently available in North Carolina, their **Garden Gimlet** cocktail is

my new absolute favorite. You can use any vodka, in fact; I made it once with Gordon's and once with Stolichnaya.

GARDEN GIMLET

1.5 oz. vodka

1 oz. fresh lime juice

$\frac{3}{4}$ oz. simple syrup (2 parts sugar, 1 part water; heat to dissolve)

4-6 basil leaves

Muddle basil in lime juice and simple syrup in a cocktail shaker, add ice and vodka; shake and strain into a cocktail glass and garnish with a lime wheel or sprig of basil.

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 Rose 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

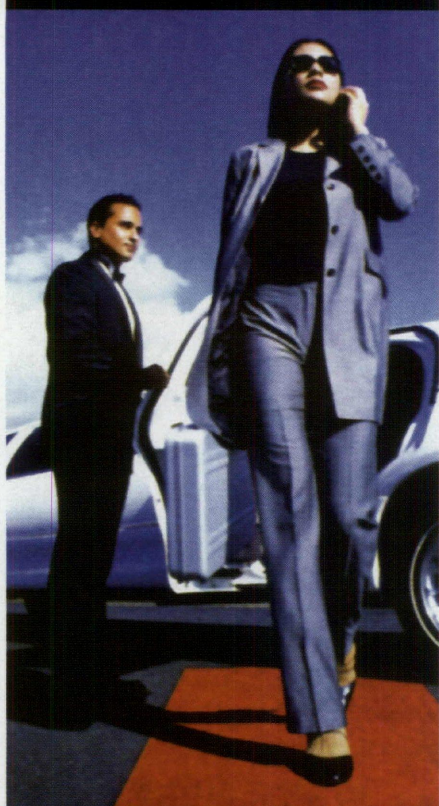
Cider, made like wine, fermented from crushed apples, was once an American classic, the beverage our colonial forefathers considered a household staple. Apple trees were legion in the colonies; by the 1800s, hundreds of varieties were grown in the eastern half of the US.

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-



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Foggy Ridge Cider



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. **MM**

Metro Magazine

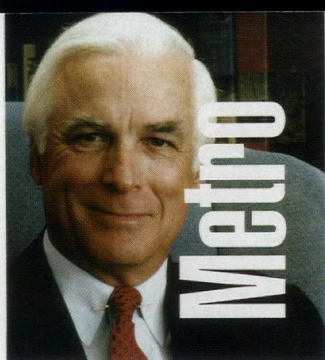
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Editor-at-Large

by Jim Leutze

CHEESE-EATING SURRENDER MONKEYS

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-emptive 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 men 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 fraise
- 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. **MM**

My Usual Charming Self

by Bernie Reeves



JIM TURCOTTE

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 humiliation 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.

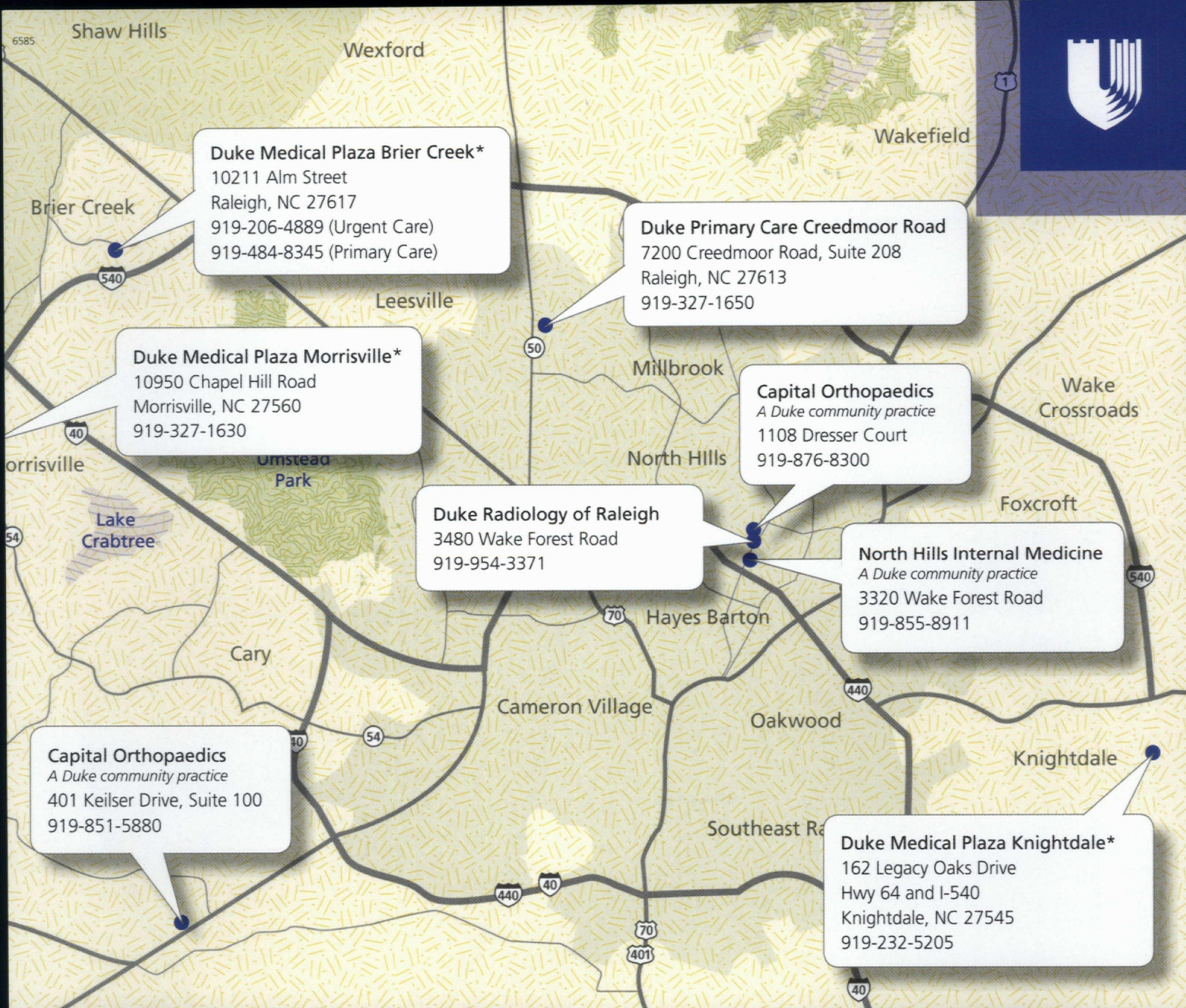
A ruling by the Supremes doesn't appear to faze the die-hard social planners who have a full nelson grip on the Wake Schools' busing policy. Even in the face of the reality that the theoretical construct of busing does not work — as the Supreme Court noted — the pupil assignment zealots will carry on, 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. **MM**

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



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