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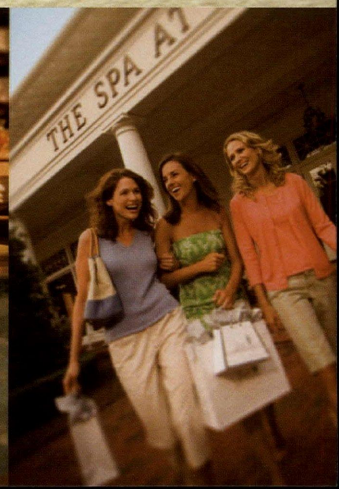
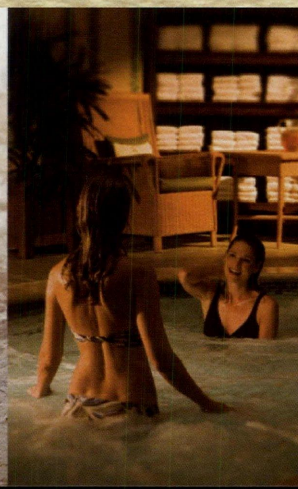
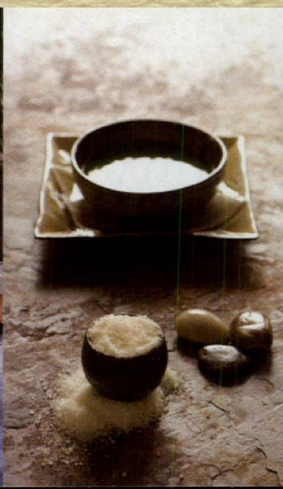
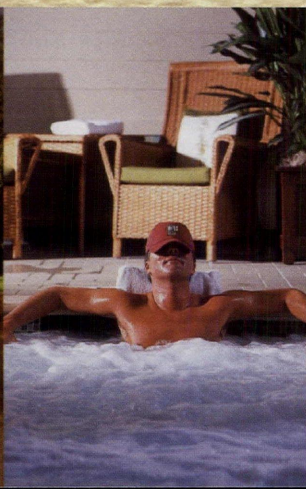
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## BOUNTEOUS BLESSINGS

**P**ublic schools revile religion, but most private K-12 academies echo the foundations of education in America by maintaining the connection. Virginia is packed with Episcopal boarding day schools, while in North Carolina the Methodists, Baptists and Presbyterians — and the Episcopalians and Catholics — founded an array of colleges that thrive today. Though the umbilical to the church is often stretched and frayed, the foundation remains — as it does at St. David's School in Raleigh. As part of our annual Education Special Report, Rick Smith visited the bustling campus and presents a glowing report.

Nan Miller, the inveterate professor emeritus watchdog of

on. Diane Lea toured the new Thompson Theatre, the “jewel in the crown” of the cultural investment that has transformed the school into a world-class and well-rounded university. And speaking of design, *Metro* introduces Mike Welton in this issue with a new column to complement Diane's noted coverage of significant homes and buildings. Mike, who writes for national shelter publications from his base in Wake Forest, introduces Form and Function, a compendium of news about architects, design and the politics of the built environment.

It's the economy stupid. With recovery allegedly arriving next year, Jim Hughes talks to financial experts about how to get ready. Jim Leutze takes a political turn, calling for civility in public discourse. Louis St. Lewis bids farewell to an area photographer who is moving on, but leaves a permanent impression on the area art scene. Carroll Leggett recalls the prominence of the groundhog in North Carolina politics, and Godfrey Cheshire reviews two films with Tar Heel State pedigrees.

It's holiday time, and Food Editor Moreton Neal maintains that cookbooks are the gifts that keep on giving. Wine Critic Barbara Ensrud suggests the right wines for Thanksgiving and Christmas Day. Fashion News keeps you in touch with the latest trends, and the sales staff has assembled an intriguing and eclectic gift guide to help you make the right gift decision in a tough economy. Look for



Banbury Road Design: from Form and Function, debuting this issue.

proper English usage, digs into area college curricula to uncover some of the reasons students aren't properly taught to use their own language. Jane Shaw, chief of the Raleigh-based Pope Center educational think tank, offers the latest advice on how to choose the right college. Liza Roberts takes on double duty: She asked area private schools how they are coping in a bad economy and discovers creativity and perseverance are succeeding; on the higher education front, Liza interviewed principals behind the new state-of-art James B. Hunt Library, now underway on NC State University's futuristic Centennial Campus.

As you would expect, North Carolina is a national center for the treatment of leukemia and related blood disorders. Tony Vecchione talks to the key players who have helped reduce patient deaths with research, treatment and prevention, making the Research Triangle a “world-class” medical destination. And Rick Smith, a cancer survivor himself, relates how patients are regaining quality of life attending a special program at the Rex Cancer Center in Raleigh.

Despite ludicrous leadership, NC State University marches

part two in the December issue.


Online, Dan After Dark by Dan Reeves keeps you in touch with the thriving music scene with previews and reviews of major shows and club appearances by significant artists; Art Taylor presents the latest in fiction and goings-on in our rich literary scene; and Mary Ward Boerner assembles the most complete calendar of events in the region, an important resource for holiday events, as well as ongoing openings, exhibitions and performances. Go to [www.metroinc.com](http://www.metroinc.com).

We return in December with a special double issue featuring our quarterly Southern Style special section focused on design, gardens and fashion; a complete guide to area spas and special features on assignment as I write.

We at *Metro* extend our sincere thanks at this special time of year to our readers and advertisers — and to our faithful friends.

— Bernie Reeves, Editor & Publisher



A low-angle shot of a young person wearing a purple shirt, grey pants, a purple helmet, and a safety harness, climbing a tall wooden tower made of logs and ropes. The tower is surrounded by dense green trees. The person is positioned on a horizontal log, reaching up with one hand. The background is a canopy of green leaves with some sunlight filtering through.

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Bernie Reeves  
Editor and Publisher

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## CONSISTENT EXCELLENCE

While I am hardly qualified to judge, I could not help but notice the consistent excellence of your October 2009 issue of *Metro*. I have been reading *Metro* since its introduction a decade ago, and I cannot remember an issue that hit so many high notes.

The use of Georgia Kyser's diary was inspired, as was the striking cover photography. The golf piece was tightly written, and the story about Wilson's synagogue turned residence was fascinating. I guess you get my point.

I know enough about journalism to appreciate the demands of turning out a magazine product like *Metro* month after month and maintaining consistent standards. It's one of those things you almost have to experience to appreciate.

As a college basketball coach said a few years ago, "Some days you're the pigeon and some days you're the statue." Your October issue was a pigeon.

Alfred Hamilton Jr.  
Raleigh

## TOM THUMBS AND DAN DOODLES

I love the column by Carroll Leggett "High on the Hog, and Other Parts" in the March 2008 issue. It's wonderful.

When I listed Tom Thumb for my search, I had no clue I'd find anything out there. Here in Robeson County, in a section down on Highway 904 known as "Black Ankle," we know Dan Doodle to mean something else. It's actually "chittlins" stuffed in the Tom Thumb. What you describe as "mush" and stuffed in the Tom Thumb is liver pudding. I'm pretty sure that everything was made the same way, maybe just called something different based on the part of North Carolina.

Thanks for such a seriously informative article. Hardly anyone knows anything about information in the article. I love it.

I'm working on a cookbook — basically for myself and my family — using recipes from notes I made based on my grandmother's Old Timey recipes. She used to tell me all the family secrets and history. Finally, as a high school teenager, I began to write it all down on yellow legal pads so I didn't forget.

Wanda Stephens  
Robeson County

## REPLY BY CARROLL LEGGETT:

*Thank you so very much for writing. It is good to know that the "old" pieces are still floating around and that someone is reading them.*

*Are you sure that the Tom Thumb (hog's stomach) was stuffed with chittlins down there? I wonder because I don't know what would preserve them once they were stuffed in what in effect is another chittlin. They would have to be eaten immediately, it would seem, and Dan Doodles and Tom Thumbs were usually air dried before they were eaten.*

*Some friends in the Albemarle region said that a Dan Doodle differed from a Tom Thumb in that it was sausage stuffed in the large intestine that made it larger than traditional sausage. The spices in bulk sausage will preserve a Tom Thumb when it is air dried. So much is about local custom and tradition and what people call it in different places. Is anyone in Robeson County making Dan Doodles/Tom Thumbs now?*

Carroll Leggett

## GEORGIA CARROLL A TREASURE

Thank you so much for the article about my aunt, Georgia Kyser. It was a treat to read. Reading your article brought back memories of the time I spent with her and the stories she would tell while I was a student at UNC-CH. She is a treasure!

Juliana Pattisall  
Raleigh

## CORRECTION

In *Metro's* October 2009 Social Calendar, tickets for Theatre In The Park's March 7 event, Oscar Night America, are \$50 per person rather than \$125 per person. Also, for the Dec. 9 performance of Ira David Wood's A Christmas Carol, some proceeds will benefit Prevent Child Abuse rather than all as mentioned. The Web address for the Truman Capote's A Christmas Memory is incorrect — the correct address is [www.theatreinthepark.com](http://www.theatreinthepark.com).



Of course it tastes better than other beers. We've had over 600 years to get the recipe right. Our esteemed brewery has been producing beer in Leuven since 1366. Which means we've been around a bit longer than most. Mind you, over the years our beer has witnessed the odd change or two. For instance, our customers no longer drink it to ward off the Plague, as they used to in medieval times. However, one thing has stayed the same after all these years. Stella Artois is still painstakingly brewed in a time-honored tradition with the choicest ingredients. Which is why our customers have kept coming back for more, even after 600 years.



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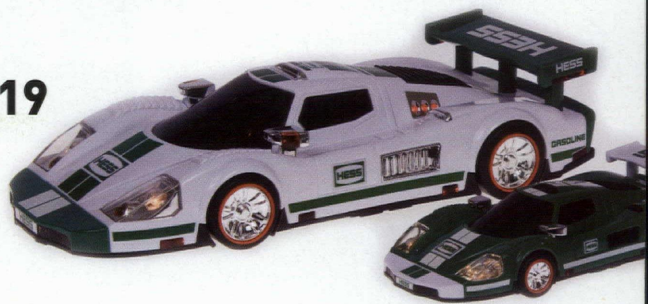


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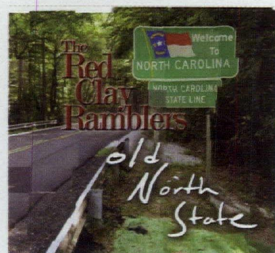




# SECRETS OF STATE

## Ramblers Salute The Old North State

The Old North State is the muse that inspired the latest CD from the venerable Red Clay Ramblers, the iconic and eclectic aggregation of down home musical talent that keeps on keeping on. Clay Buckner, Chris Frank, Rick Good and Rob Ladd join veteran Ramblers Jack Herrick and Bland Simpson — with additional vocals by Lynn Davis, Sally Davis and the mellifluous tones of Don Dixon and guitar by Thomas Couton — salute North Carolina with songs and tunes, some that reach back into the heart of the state's musical heritage.



The selections will keep you jumping, from old time fiddle music to the classic "Dinah"; from tearful ballads to "My Baby Loves Kay Kyser" (whose wife, the "gorgeous Georgia Carroll," graced the cover of the October 2009 issue of *Metro*); from soulful blues to Frankie and Johnny; from a rendition of the State toast to a celebration of Mule Days in Benson, NC.

The CD concludes with the song "Home," a tribute to our friend the late Doug Marlette, the nationally syndicated political cartoonist and novelist who worked with the Ramblers on the musical stage version of Marlette's Kudzu comic strip.

Not since the talking musical *North Carolina Is My Home*, Charles Kuralt's paen

to the Old North State, has anyone captured the special spirituality of this "goodliest land."

Go to [www.redclayramblers.com](http://www.redclayramblers.com) or to [www.metronc.com](http://www.metronc.com) to order your copy. **MM**

— Bernie Reeves

## IC Smith and Nigel West to Co-Write Historical Dictionary Of Chinese Intelligence

Two noted Raleigh Spy Conference authors have been commissioned by The Scarecrow Press of Lanham, MD, to publish a new title on Chinese Intelligence in the publishing firm's series on Intelligence and Counterintelligence Studies.

IC Smith, a former senior FBI counterintelligence expert and intelligence historian, will join with British intelligence expert and author Nigel West on the book project.

Scheduled for release in late 2010, the historical dictionary will augment the existing series by Scarecrow Press that has included British, United States, German, World War II, Cold War counterintelligence, Russian and Soviet, Israeli, Air, Naval, Middle East and International intelligence.

The series follows a standard format with a chronology of relevant events, a comprehensive bibliography and individual cross-reference entries that include organizations, personalities and incidents.

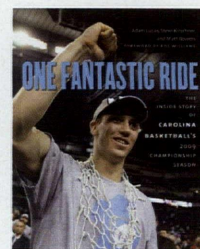
According to the authors, Chinese Intelligence poses special problems for Western researchers, causing a dearth of material in the open literature. In recent years, the Ministry of State Security suffered several setbacks, including the defection of a senior official — code-named PLANESMAN — stemming the flow of stolen mil-

itary and commercial secrets to Beijing.

Go to [www.raleighspyconference.com](http://www.raleighspyconference.com) to access talks on Chinese espionage by Smith and to view a video of the keynote address at the 2009 conference by West. And go to [www.scarecrowpress.com](http://www.scarecrowpress.com) for more details on the new book addressing Chinese Intelligence. **MM**

## Fantastic Ride

Basketball fans, especially those of Duke, North Carolina, NC State and Wake Forest, welcome another college basketball season. Their longtime Big Four rivalries intensified in the early 1950s when NC State Coach Everett Case brought big-time basketball to the area. Not to be outdone, Duke hired Case's protégé Vic Bubas, Carolina imported Frank McGuire from New York City and Wake Forest (then in the Town of Wake Forest near Raleigh) enjoyed the colorful Bones McKinney. Those great coaches have been succeeded by other great coaches, and basketball has continued to dominate sports in the region with the intensity of the rivalries. For example, right here in the Triangle, Duke, Carolina and State each have won multiple national championships.



The story of the most recent national title is told in *One Fantastic Ride: The Inside Story of Carolina Basketball's 2009 Championship Season*. Co-authors Adam Lucas, Steve Kirschner and Matt Bowers earlier co-authored *Led by Their Dreams: The Inside Story of Carolina's Journey to the 2005 National Championship*. With their connections to Carolina athletics, the authors truly write from the inside. In addition to insights on games and anecdotes about the Carolina rivalries with Duke and State, *One Fantastic Ride* provides personality portraits of the players.

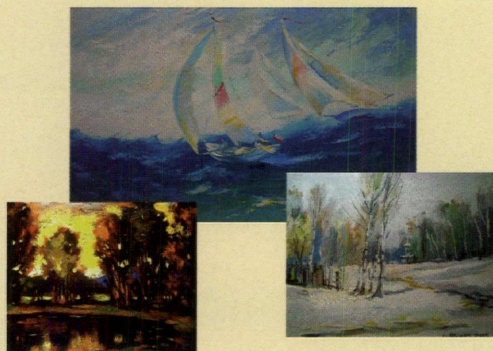
UNC Coach Roy Williams contributed a forward to the book, and the title comes from the tribute by Williams to his players for taking him "on one fantastic ride."

For Carolina fans, the book is also a fantastic ride, enhanced by excellent color photographs of the championship players in action. **MM**

— Arch T. Allen

## The Russian Art Gallery in Cary

is celebrating five years of operations during November with a drawing for three original oil paintings — by Valeria Emets, Igor Shuliev and Mikhail Brovkin — Nov. 20 at 7 p.m. The gallery specializes in original Russian art. Go to [www.russianart.us.com](http://www.russianart.us.com) for more information or call 919-468-1800.





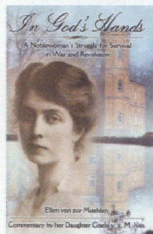
## Gripping Memoir Of The Cataclysm Of War

*In God's Hands*, a book written from the memoirs of Ellen von zur Muehlen — by her daughter Gisela Ives of Durham — chronicles the dramatic dislocation of Europe beginning with World War I in 1914. People from dozens of national and ethnic origins were literally flung across the continent by the tectonics of war and politics, most notably the upheaval of the Bolshevik revolution in Russia in 1917. The unstable economic and political chaos of the post-war period was followed by the cataclysm of World II and the immediate onslaught of the Cold War between the USSR and the West that lasted until the collapse of the Soviet Union in 1992. Ellen died in 1985 and missed the end of the story.

Her personal view of the human travails of this tumultuous and historically important era, observed through the eyes of a German noblewoman in the Baltic States, transports the reader through the period in a gripping memoir. Her account brings a confusing but relevant time in focus and serves as an unintentional travelogue, as well as a dramatic story set in tragic circumstances beyond anyone's control.

Her life as a child growing up on a baronial estate in Livonia (the former name of the region now divided between the nations of Estonia and Latvia) evokes the lifestyle from another world that soon would end, casting Ellen and her family into the crucible of savage conflict. Her family was dislocated and separated several times. Her husband, a Tsarist Army officer, fought against the Bolsheviks in the Landswehr, a Germany-based army consisting mainly of noblemen fighting a lost cause. Ultimately, he was executed by the Soviets, as were several other members of her family. Ellen moved across the burning landscape, often in great danger under severe circumstances across frozen lakes and roads littered with dead and dying soldiers — even enduring the Allied bombing of Berlin at the end of the war.

Ellen's daughter Gisela offers her personal memories interspersed in the book from World War II onward, including attending Hitler youth camps, suffering near starvation and finally reaching freedom in England with her mother. Later Gisela met and married George Ives of New Bern, NC, who was sta-



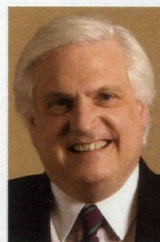
tioned in the UK with the US diplomatic corps. George worked with Gisela, helping to organize and translate Ellen's notes to bring this important, informative and instructive memoir to the reading public. Ellen and Gisela's story of human courage and faith reminds us of the lurking danger always present in the machinations of people and nations — serving as a reminder of the horrific events unleashed by National Socialism and communism.

*In God's Hands* is available from Amazon and Barnes & Noble book stores, or by e-mailing givesjr@nc.rr.com, calling 919-489-5192 or writing to 53 Glenmore Dr., Durham, NC 27707. **MM**

— Bernie Reeves

## CAM Names Jay Gates Interim Director


Jay Gates, director emeritus of The Phillips Collection in Washington DC — and formerly the director of the Dallas Museum of Art and the Seattle Art Museum — has been named interim director of the Contemporary Art Museum (CAM), a component of NC State University's Art + Design in the Community Initiative. NCSU College of Design Dean Marvin J. Malecha announced the appointment, citing the experience Gates brings to the effort to establish a permanent home for CAM in downtown Raleigh's Warehouse District on West Martin Street.

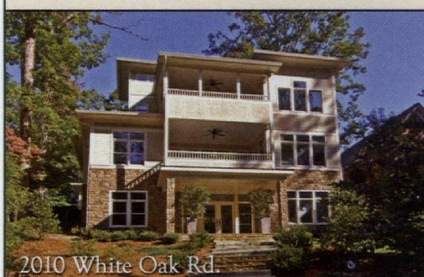


Gates

While serving as director at the Seattle Art Museum, Gates oversaw a \$35 million fundraising drive to complete a new museum designed by Robert Venturi. At The Phillips Collection, Gates focused on a \$30 million building project completed in 2007. Gates plans to create a strategic plan for CAM, establish partnerships in the community and work closely with the Contemporary Art Foundation to secure remaining capital funds needed for the building campaign.

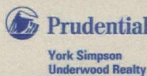
CAM has plans to establish a presence for contemporary art and design, including a focus on technology-infused exhibitions and programming, K-12 educational outreach programs and continuing the museum's Design Camp for middle and high school students. For more information, contact Sherry\_oneal@ncsu.edu. **MM**






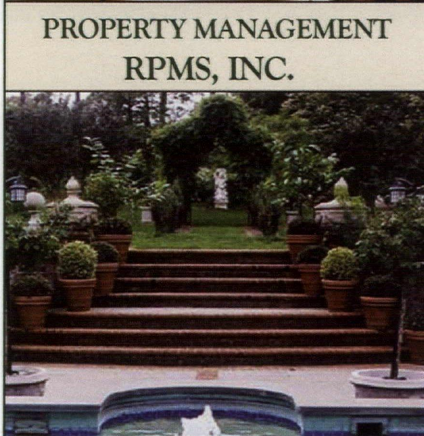
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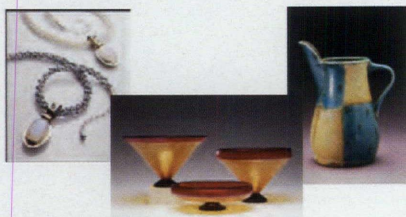


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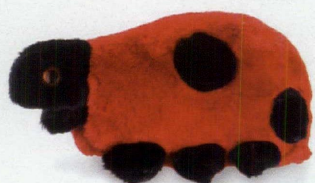
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### Woman's Club Antiques Show Set For Three-Day Run

The Woman's Club of Raleigh 2009 Fall Antiques Show & Sale opens Friday, Nov. 20, and runs through Sunday, Nov. 22, in the Kerr Scott Building at the NC State Fairgrounds in Raleigh. Hours are 10 a.m.-6 p.m. on Friday, 10 a.m.-5 p.m. on Saturday, and 11 a.m.-5 p.m. on Sunday. Admission is \$7 per person and is good for all three days. Free parking is available at the Fairgrounds.

Antique dealers from Maine to Florida will be showcasing period furniture, fine and estate jewelry, silver, crystal, glass, botanical prints, English porcelain, American folk art and other items for sale.

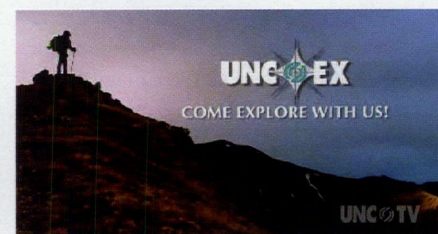
On Friday, Nov. 20, at 2 p.m., Sheila Lund, a member of The Woman's Club of Raleigh, will deliver a complimentary lecture on "The Story of Tea & Porcelain." A crystal repair service will be available all three days of the Show.

Tickets are available from The Woman's Club of Raleigh, Club members or by calling 919-782-5599. During the event, tickets will be available at the Kerr Scott Building box office located at the NC State Fairgrounds. More information is available online at [www.womansclubofraleigh.org](http://www.womansclubofraleigh.org).

Proceeds from the Antiques Show & Sale will be used to support community services and philanthropic projects of The Woman's Club of Raleigh. **MM**

### UNC-TV Adds New Channel

On Nov. 1, UNC-TV launched UNC-EX, The Explorer Channel, featuring travel, culture, science, nature, history and outdoor adventure programming. UNC-EX will be available free of charge to over-the-air viewers who receive service using an antenna and via a digital cable subscription from local cable providers in North Carolina and parts of Virginia and South Carolina.



Programs include travel programming hosted by Rick Steves, Rudy Maxa and Burt Wolf; cooking programs such as New Scan-

*continued page 63*



# Surviving the Upswing: EXPERTS POINT OUT CHALLENGES TO BUSINESS RECOVERY

by Jim Hughes

If you're like most small to mid-sized businesses in the Triangle, you've spent the last year in basic survival mode. You've cut staff, reduced overhead, drawn down reserves and lived off old receivables. Now that the first glimmers of recovery are coming into view, you may be thinking it's finally safe to get back to business as usual.

Not so fast, say area CPA firms and business consultants. The nascent recovery poses its own set of challenges, challenges that will demand every bit as much, if not more, of your management skills.

## DEVELOP A STRATEGIC PLAN

You've worked hard to stay alive through the recession; don't blow it now with recovery in sight. Here are a few tips from the pros on how to survive the upswing.

The first step, says Lanny Bynum, principal of Burns & Bynum, a Cary-based CPA firm, is to develop a strategic business development plan. "As the recovery strengthens, the worst thing you can do is wing it," Bynum says. "Your first priority should be to put a focused and comprehensive plan in place to guide rebuilding your business over the next few months.

"If you've been a good manager, you're coming out of the recession in better shape than most of your competitors," he says. "Many may be hurting financially, and some might even be out of business altogether. This is a golden opportunity to build your customer base by capitalizing on your competitors' weakened position."

At the same time, Bynum says, beware of being too eager to close a deal just to acquire a new client. "The single hardest thing to do in business is to walk away from a sale," he says. "But sometimes you're just taking on problems your competitors are glad to be shed of. Make sure it's a good business deal before you pull the trigger."

You also should be on guard to prevent competitors from returning the favor. "Ideally, you should have stayed in close contact with your customers and tried to help them get through the tough times," Bynum says. "If you didn't, get busy now before you wake up one morning and discover they've taken their business elsewhere."

As you begin to acquire new customers, at what point do you start thinking about adding employees? How fast should you try to get back to pre-recession employee levels?

From the personnel standpoint, it's wise not to go too fast, says Patrick Lindsey, CPA, a partner in the Raleigh office of Dixon

Hughes, the largest CPA firm headquartered in the Southeast.

"A lot of companies are trying to decide that very point right now, and in actuality they may be in better shape than they might think," Lindsey says.

"I had a client tell me the other day, his exact words: 'I did not realize how complacent we'd become when times were good. We'd been overstaffed for awhile, and it took a recession to make us realize it.'"

If you do need to beef up staffing, this is a great time to do it. It's a buyer's market right now for employers looking to hire exceptionally well-qualified employees, Lindsey says.

"The recession put a lot of good talent on the street," he adds. "You might want to take a hard look at your current employees

and make sure they have the right energy and attitude. If there's any question, don't hesitate to upgrade your team by bringing in new people."

## CASH FLOW

Improving or rebuilding relationships with banks and debt-holders is also critical, says Greg Anglum, managing partner of the Raleigh office of Grant Thornton, a global audit, tax and advisory firm.

"Liquidity is key and cash is king," Anglum says. "You have to have access to capital to be able to move quickly when opportunities present themselves.

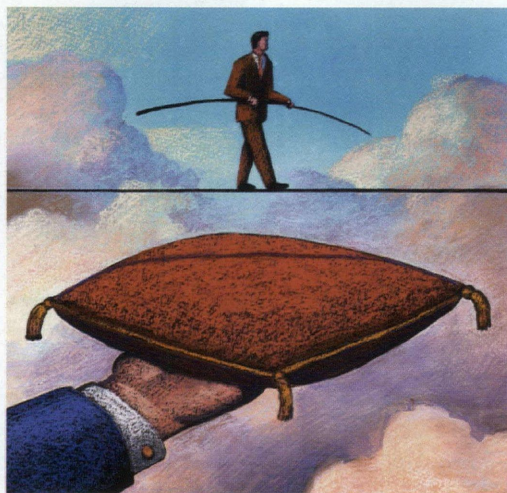
How well you do in the recovery will be decided in large measure by how well you've managed your relationships with your lenders."

Anglum also urges business owners to become familiar with recent tax changes that might benefit their businesses. "The American Recovery and Reinvestment Act (ARRA) of 2009 includes several provisions that can reduce your taxes and increase cash flow," he says. "Benefits such as bonus depreciation, energy tax incentives, and deferral of cancellation of debt income should be reviewed."

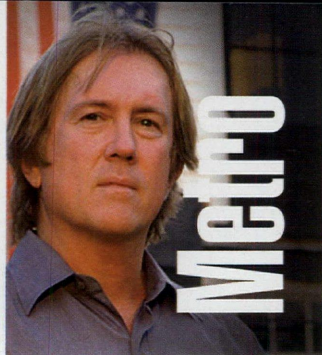
The last year has been tough on small and mid-sized businesses, but the smart ones should have learned some valuable lessons, Anglum says.

"When things were booming, it was easy to forget the fundamentals," he says. "Now it's time to get back to basics, to rebuild your cash reserves and get back to sound solid business practices."

If you survived the recession, whether by smart management or good fortune, you need to do two things, says Bynum: "The first thing is to be really grateful. The second is to start making the right moves to prosper in the recovery, and position your company so that the next time this happens, it won't be quite so scary." MM







# Cheshire on Film

by Godfrey Cheshire

## BROTHERS IN ARMS

**W**hen a filmmaker who's also someone you know releases a first feature, you inevitably head into it with a certain trepidation marching alongside your best wishes. Yet, when the movies turn out to be as good as the two under consideration this month, that reflexive anxiety happily gives way to a wowed, tell-the-world delight.

I hasten to add what I hope will be obvious: While the pleasure in my reactions to these two films owes something to the fact that I know their directors, my critical view of them would be the same if the filmmakers were strangers. Though as different from each other as they could be, the two films are superb examples of artistic ingenuity and sophisticated cinematic craft.

I know Scott Sanders, auteur of the rib-tickling *Black Dynamite*, as part of the Tar Heels-in-Hollywood posse that also includes filmmakers Peyton Reed, John Schultz and Norwood Cheek (all of whom are thanked in his film's credits). The only African-American in that bunch, Sanders hails from Elizabeth City, NC, and majored in Radio-Television-Motion Pictures at UNC-Chapel Hill. His mom is currently mayor of Roper, NC, where his grandfather was the first black mayor.

Though this new film is his first theatrical feature, Sanders previously made an HBO movie titled *Thick as Thieves*; *Black Dynamite* grew out of his friendship with that film's star, Michael Jai White. While they were discussing another project to collaborate on, White, as a lark, had some faux-publicity stills taken of himself duded up as a '70s blaxploitation hero, with an Afro wig, out-sized moustache, a gun and pimp threads.

When White and Sanders looked at the photos, they both saw a movie in the making. They quickly filmed a trailer (shot by Cheek) for \$500, which persuaded producers to put up \$3 million to make *Black Dynamite*.

That three-mil may sound like a lot, but as any filmmaker will tell you, it's a challengingly tight budget for a movie that includes scads of characters and sets and costumes aimed at re-creating the Los Angeles of 30-40 years ago. Its relative impecuniousness, though, may ultimately have been to *Black Dynamite's* advantage. Many of the blaxploitation movies it emulates were made under similar constraints, and Sanders' shot-on-the-fly romp almost subliminally conjures their low-budget slapdash and antic inventiveness.

Its way of channeling the old blaxploitation aesthetic and ethos, in fact, is the most striking thing about *Black Dynamite*. There

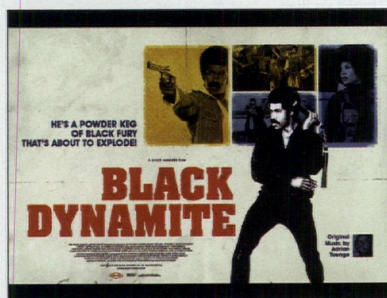


have been previous spoofs of this rambunctiously cheesy genre. But Sanders' film (which he wrote with White and Byron Minns) is at least as much a knowing cinephilic homage as a gleeful send-up. In everything from its acting to its look, it almost feels like a real blaxploitation movie from back when, not a parody reflecting present-day sensibilities and technology.

Of course, the prime reason it can seem simultaneously like the real thing — and a goof on it too, as has often been remarked, blaxploitation films themselves often verged on self-parody. Happily, that's also why *Black Dynamite* can be at once a smart excursion into film history and flat-out hilarious.

True to its genre, Sanders' film centers on a larger-than-life brother. Black Dynamite (White) is the toughest customer in his besieged '70s hood, a suave former CIA commando who's as expert in kung fu as he is irresistible to the ladies. When his brother is killed in a shoot-out that suggests a murky interface between the mob and the police, he swings into action — without really being sure who his enemy is.

The greatest challenge in this kind of comedy is to prove why contents that might fit a TV skit deserve to be extended to feature length. Sanders and company attack that, first, by rolling out a story that subtly keeps expanding thematically: From the standard comedic heroics of its opening, the tale proceeds to introduce black militants, inner-city despair, earnest activists and a government plot against African-American virility that extends all the way up to Trick Dick himself.





With characters bearing names like Cream Corn, Afroditey, Bullhorn, Tasty Freeze, Mo Bitches and Chocolate Giddy-Up, the film offers a whole range of comic types and comedic pay-offs. Yet it also reminds us how political — indirectly or overtly — many of the original blaxploitation films, even the funniest, were, coming as they did in the era of Black Power, Vietnam and the Watergate crisis.

That topical authenticity is matched visually. Besides employing a whole bygone stylistic lexicon of wild zooms, montages and fast cuts, as well as fight scenes that show off White's charisma and skills as a longtime martial arts practitioner, Sanders and cinematographer Shawn Maurer used an old Super-16mm color film stock that makes the film look almost uncannily like a perfectly preserved "bad" movie of the '70s.

Though he's worked with the Wayans brothers, Sanders cites the Coen brothers — and Stanley Kubrick — as influences. Like *Black Dynamite* itself, those cinematic touchstones suggest a smart young director with his sights set on the high ground.

Regarding Oren Moverman's *The Messenger*, let me start with an encompassing superlative. In terms of writing, directing and especially acting, this powerhouse drama is easily the most brilliant American debut film I've seen this year, perhaps in several. It's rare that I come out of a film feeling simply blown away, but that's a mild description of my reaction to seeing this movie at the recent Woodstock Film Festival.

To zero in on one of its accomplishments, *The Messenger* features a performance by a young actor named Ben Foster that's one for the history books. Though he plays alongside the formidable Woody Harrelson and Samantha Morton, who are terrific, Foster (previously noted for playing a sadistic bad guy in *3:10 to Yuma*) gives one of those breathtaking turns that makes you recall the first time you saw the young Steve McQueen or Sean Penn in a lead role. Whether or not he becomes a big star, it's hard to imagine Foster won't emerge as one of this generation's great screen actors.

He plays Will Montgomery, an Army sergeant who seems beset with bad luck. Just back from a tour of duty in Iraq in which he was severely wounded (we first see him being treated for a problematic eye injury), he has only a short time till discharge when he's hit with the most unwelcome of assignments: working for the Army's Casualty Notification Service, which informs soldiers' families of the deaths of their loved ones. To compound the misfortune, he's assigned to work under Capt. Tony Stone (Harrelson), a glowering hard-ass who has no time for Will's personal troubles.

Almost like automatons, the two soldiers launch into their thankless duties, visiting families and trying their best to mix dignified formality and personal sympathy, yet encountering one torrent after another of explosive grief, disbelief, denial, nausea or



anger — much of it vented at the hapless bearers of the tragic tidings.

This is very tricky dramatic territory, no question about it. In lesser hands, it could easily tip into bathos, sensationalism or, worst of all, polemical opportunism. Yet *The Messenger* maintains a miraculously steady course, thanks to the deep humanism and scrupulous subtlety of Moverman's and Alessandro Camon's script, which charts both the difficulties and the small victories of Will's return from war. Though he allows himself to fall into a tenuous, destabilizing attraction to a young war widow (Morton), the wounded soldier also gradually opens up to the increasingly simpatico Stone, which is how the tale finally manages to balance the darkness of grief and loss with redeeming glimmers of empathy, understanding and even love.

Though billing itself as a "non-political war movie," *The Messenger* is inevitably political for highlighting the home front costs of a war in which the caskets of the returning fallen were long kept off our TV screens. Yet it is political in an entirely nonpartisan sense. The Army cooperated throughout the filming and has remained supportive since. Foster and Harrelson based their remarkable performances on intensive encounters with wounded soldiers at Walter Reed Hospital.

Throughout, the film evidences nothing but the most unequivocal respect and sympathy for America's servicemen and women and their families. When we met in New York after Woodstock, Moverman — himself a combat veteran as a former Israeli soldier



in Lebanon — tells me that US generals, as well as veterans, have been uniformly behind the movie in pre-release screenings, with Vietnam vets being particularly vociferous.

From *The Best Years of Our Lives* through *Coming Home*, American movies have a commendable tradition of taking unflinching looks at the domestic costs of war. But these are different times, for movies and wars. Moverman has said that when he shopped his script around Hollywood, the common reaction was, "Love the idea, hate losing money."

So, Oscar-worthy though it is, *The Messenger* is a small indie release. It may have a much harder time getting seen than the worthy but overrated *The Hurt Locker*, a kinetic thrill ride in comparison. But it demands to be seen for its courageous emotional incisiveness and as an incandescent work by Moverman, Foster and their collaborators. **MM**



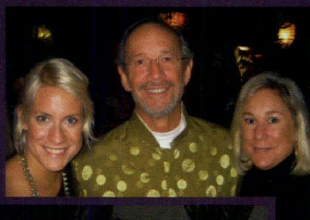
# On the Town

by Helen Wallace

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Maiya and Jonas Silver



Molly Rohde and Frank Haynes

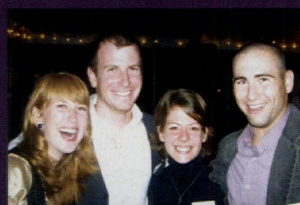
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William Bell and Becky Stokes

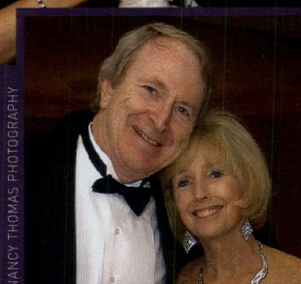
## FUR BALL

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by Cyndi Harris



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## GIFT GUIDE

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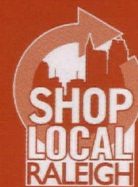


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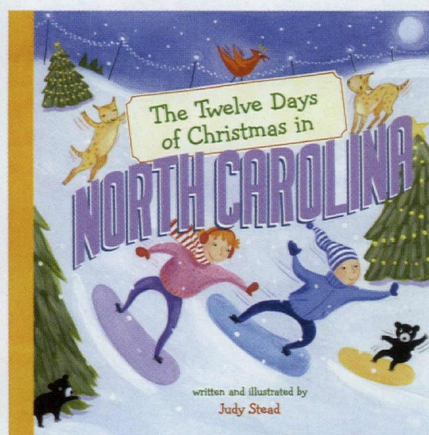




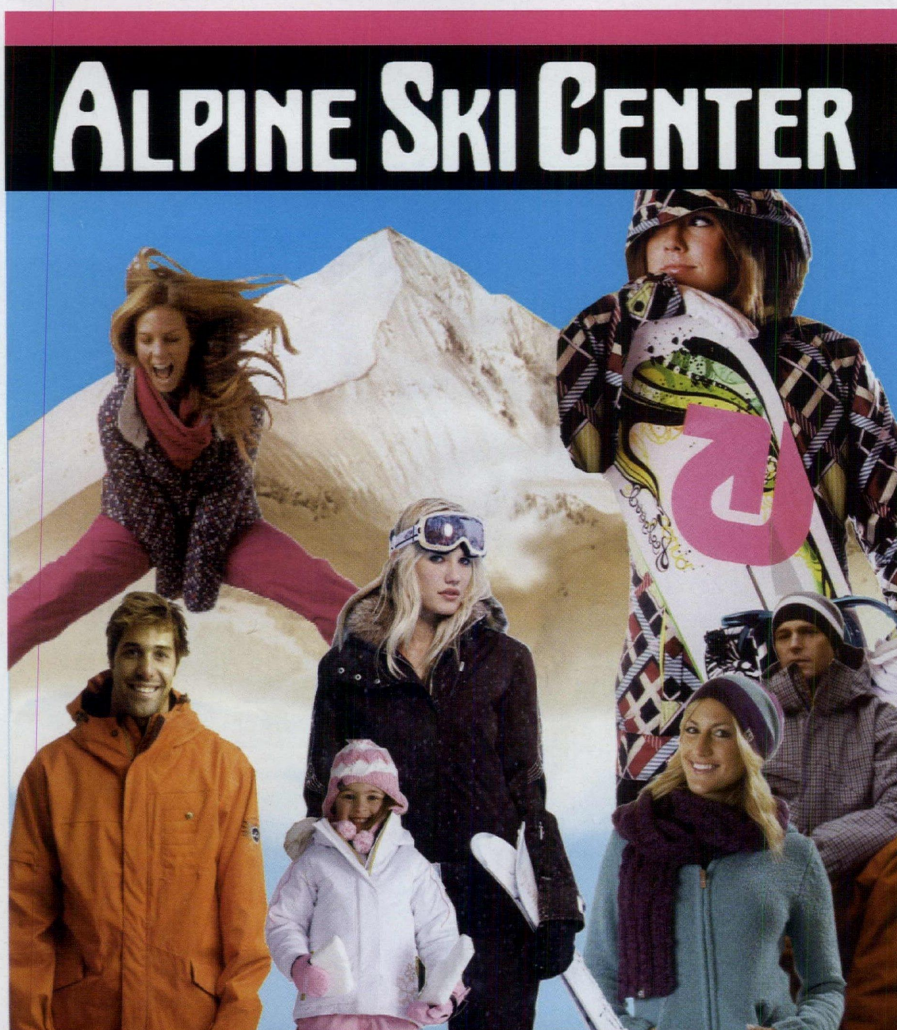
## GIFT GUIDE



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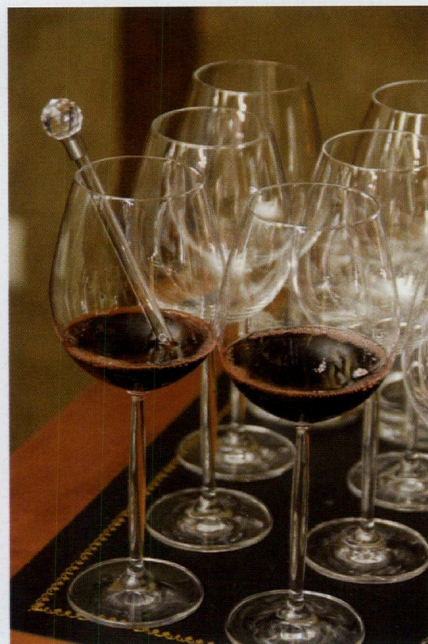


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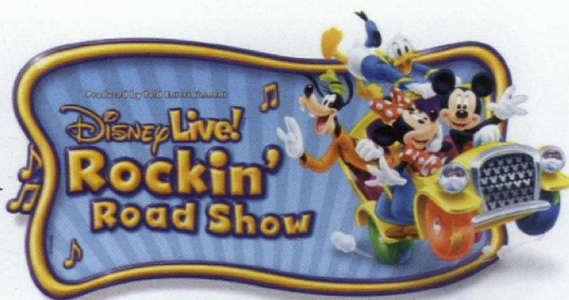


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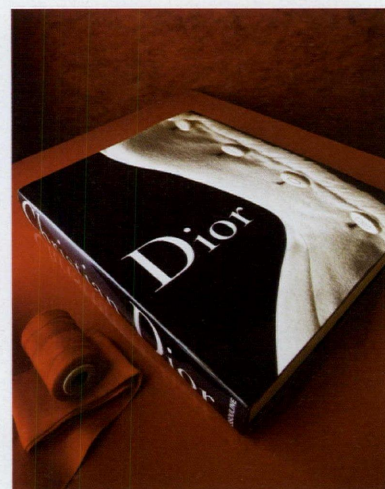
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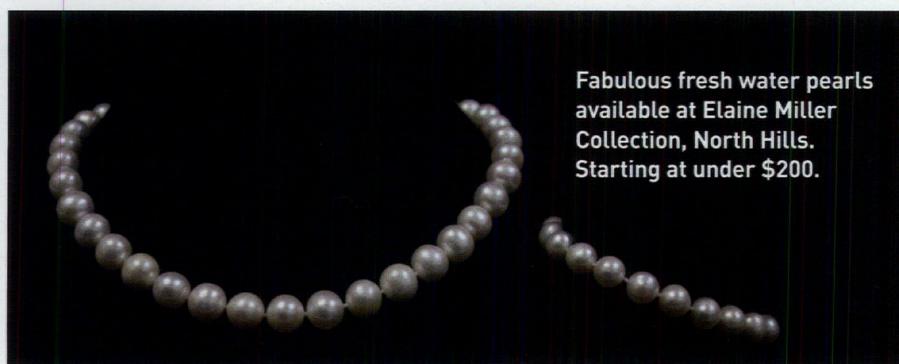
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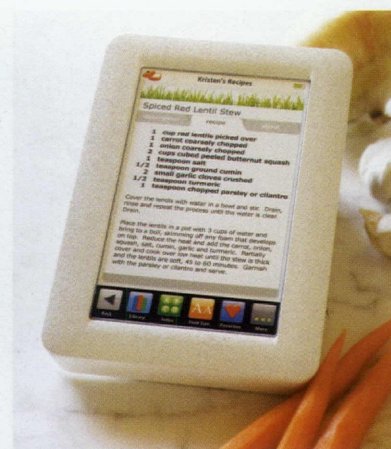
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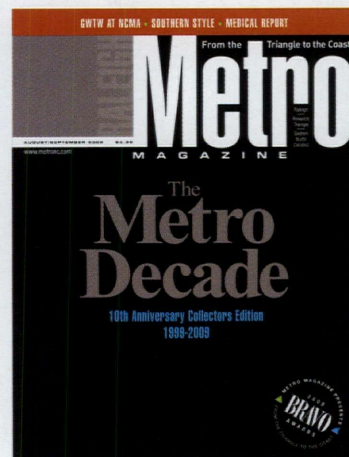
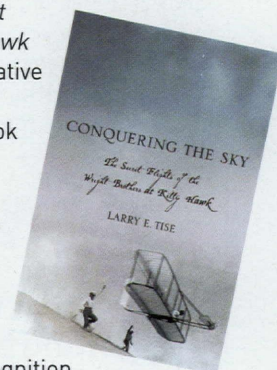
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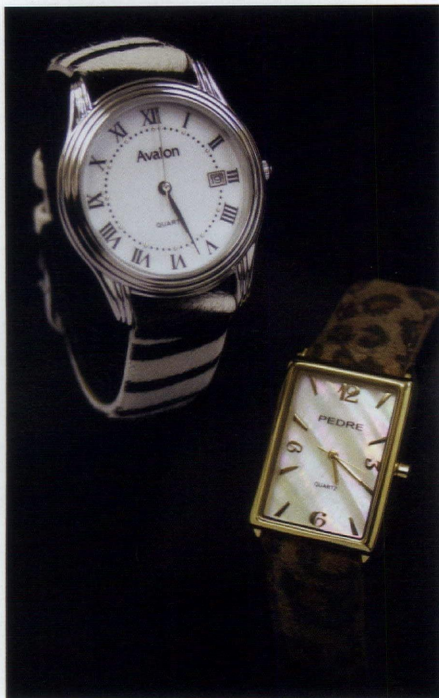
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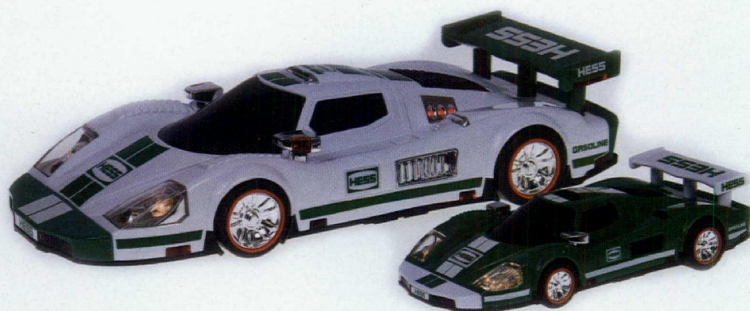
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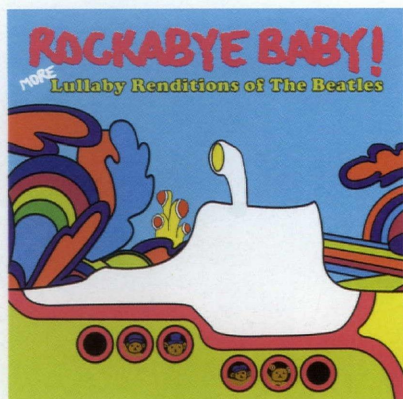
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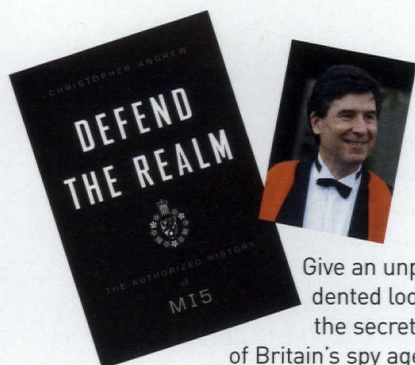




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# St. David's School Provides Pillars of Life

By Rick Smith

**N**estled in town among rolling terrain near Raleigh's North Hills where White Oak Road intersects with Lassiter Mill Road, St. David's private day school is improving its facilities and raising its public profile with a \$15 million capital campaign, part of a five-year master plan designed to maximize use of the school's 17-acre grounds.

Named for the patron saint of Wales, the first saint from Britain to be canonized, St. David's offers kindergarten through high school classes at its Lower, Middle and Upper schools. There is a waiting list for student admissions, and all graduates have received college admission offers, often to the nation's leading universities.

"We want to provide our students with all a boarding school offers" said Joe Knott, a Raleigh attorney and chair of the school's Board of Trustees. "We're very close to capacity, with 624 students enrolled — up from 583 last year — with a faculty and staff of 90. We have come a long way. In the early '80s, we had 69 students to start one year."

St. David's offers the latest in technology, from smart boards to a wireless network, a new computer lab and a new media lab. The school relies on gifts, donations and fees, as well as tuition to fund operations, according to Headmaster Kevin Lockerbie.

Knott, whose six children are all St. David's graduates, said: "We want to prepare them completely for college life through our curriculum and our extra curricular activities, including an emphasis on the performing arts." In other words: "to go beyond" — the school's motto.

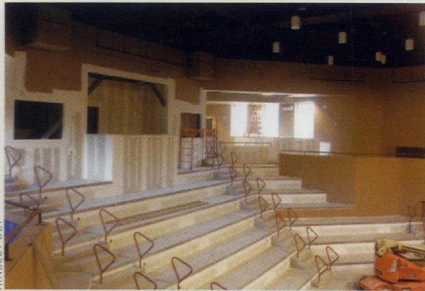
Knott's children have moved on, but he remains committed to the school and said his continuing support is reflective of many other alumni and families. "Everybody involved in the leadership at St. David's sees the school as a calling," he added.

"Something we all love very dearly is our twin pillars of academic excellence and a genuine Christian community," echoed Mike Smith — a board member and president of North Hills — who has three children enrolled at St. David's. "We strive to offer the best of academics and the best of heart."

Smith's strong support is echoed by parents, alumni and friends who enabled the school to augment funds to pay for new additions despite the downturn in the economy:

- A performing arts center seating 400 will be completed in the next few weeks. In addition to school concerts, plays and activities, the center will be used for community activities.
- A new 500-seat gym and weight training facilities will boost the Warriors' 40-team athletic program.
- A broad, brightly lit commons area recently opened. "This is the place to hang," said Lockerbie, who has been a driving force behind the expansion program.
- To make maximum use of the campus' compressed hillside acreage they built on top of a garage offering 50 covered parking spaces.
- A new dining hall is also part of the expansion.





Construction continues on a new performing arts center.

Lockerbie, who came to St. David's in 2006 after stints in charge of private schools in Texas and New York, surveyed the new facilities with pride: "This is a pinch yourself moment. This encompasses all we need at this time and what was missing before. We had only one chance to do this right."

The campus also includes the historic early 1900s Lassiter House, once the home of the family that operated a nearby mill, now used as the administrative headquarters for St. David's. But the signature structure on campus remains its majestic All Saints' Chapel, led by the St. David's chaplain, James Sutton.

"This chapel is the statement of who we are," said a smiling Lockerbie, waving his arm across the campus.

#### EMPHASIS ON THE INDIVIDUAL

St. David's says it seeks students of all faiths in order to provide a "diverse student body." Discussion of other faiths is encouraged, Knott stressed. "We are overtly Christian, however we're very happy about our diversity. St. David's is a school and not a church. We encourage our students to engage in civil discourse with people they disagree

#### ST. DAVID'S HISTORY

The story of St David's dates to 1972 when Hale High School was founded.

In 1990, the campus expanded to include the former St. Timothy's Middle School for grades 6 through 8.

In 1994, fifth- and sixth-grade classes were added.

In 2003, the campus expanded to support kindergarten through fourth grades.

For the academic year of 2003-2004 and with a K-12 program in place, the school changed its name to St. David's.



Michael C. Smith, Joe Knott and Headmaster Kevin J. Lockerbie



The campus chapel defines the St. David's experience.



with. This enriches the St. David's experience for all students."

The curriculum is extensive, from emphasis on the basics of education, classics, fine arts and the sciences with high-tech aids readily available. Daily tutoring sessions are available, and classes are kept small. St. David's puts emphasis on the individual student, with Upper School students required to complete 80 hours of community service before graduation.

St. David's also reaches out to qualified students with limited financial resources. The school offers over \$500,000 a year in financial aid with 90 students receiving economic assistance this year.



The new gym benefits the athletic program.

At St. David's, according to Knott and Lockerbie, "We see education as lighting a fire rather than filling a bucket. We want our students to love learning for the rest of their lives."

First rate academics, sports, the arts, a

diverse student body and more new facilities, that's the bottom line for St. David's, said Knott.

"We want to be," he added in summing up, "the best we can be." **MM**

### St. David's School Contact Information

Web site: [www.sdsd.org](http://www.sdsd.org)

Telephone: 919-782-3331

Information and Admissions Contacts:

High School - Teresa Wilson

Middle and Lower Schools -

Virginia Matthews

Headmaster: Kevin Lockerbie

Dean of Faculty: Gil Greggs, PhD

## New NC State Library Features State-of-the Art Technology Robotic Stacks; Futuristic Design in the Works

By Liza Roberts

**N**orth Carolina State University has broken ground on a landmark, state-of-the-art library it promises to be "the best learning and collaborative space in the country," as well as the new heart and soul of its 25-year-old Centennial Campus.

The \$115 million James B. Hunt Jr. Library — named for the former North Carolina governor who deeded the Centennial Campus land to NC State — will also serve as "the symbol of the next wave of development" for the research campus, says Gene Pinder, its marketing director. That new wave will more than triple the campus' existing 2.7 million square feet of constructed space and quadruple the number of people working and living in the futuristic technology footprint.

But even with all of that expansion, the 205,000-square-foot Hunt Library will be impossible to miss.

Amid a sea of indistinct brick boxes, the unabashedly glamorous glass-and-metal-sheathed library — with its reflective, loom-like, zig-zag design — aims to honor North Carolina's heritage in textiles while embracing its technology-led future. Views of Lake Raleigh and the downtown skyline will be visible from its elevated site on the campus' central oval.

In its effort to create an iconic building, the school did not settle for second best. It



hired as lead designer Snøhetta, a Norwegian firm that won the 2009 Mies van der Rohe Award — considered Europe's most prestigious architecture prize — for its design of the National Opera House in Oslo. Local partners are the Raleigh/Asheville architecture firm Pearce Brinkley Cease + Lee Architecture, known for its work on the Progress Energy Center for the Performing Arts in downtown Raleigh.

### ROBOTIC STACKS

Inside, the Hunt Library also has ambitious plans. New technology will foster digitally aided collaborative work. Instead of stacks, the library will house its more than 2 million volumes in a climate-controlled chamber accessed by robotic cranes. The system uses one-ninth the space of traditional library shelves and protects the books and tracks them at the same time.

So instead of getting lost in the stacks,

students are meant to use the library's expansive setting to study, to work in groups, to access technology, even to share a meal. Because the Centennial Campus is also home to a number of businesses — Red Hat, ABB Inc., and MeadWestvaco are three — the library also aims to provide a meeting ground for students, potential employers, and research collaborators.

It's all a big departure from the present. NCSU currently has enough library seats for fewer than 5 percent of its student body, compared to the UNC university system recommendation of 20 percent. As of now, as many as 16,000 NCSU students crowd its existing libraries every day.

"We're just overwhelmed," says David Hiscoe, head of external relations for NCSU libraries. The Hunt Library will more than double the number of seats available and "create a place where students can gather and do the collaborative work that students more and more are encouraged to do."

The library will also house the Institute for Emerging Issues, a public policy think tank focused on economic issues in North Carolina led by former Gov. Hunt.

The Hunt Library's ceremonial groundbreaking took place Oct. 23, and construction is scheduled to be completed in 2012. **MM**



# Area Independent Schools Tackle a Tough Economy With Optimism

## Fundraising for Education Seen as Investment in the Future

By Liza Roberts

**T**he economy might be limping along, but Triangle-area independent schools can't afford to wait it out: they've got money to raise.

That's because pricey as tuition might seem, it doesn't cover the cost of an independent school education. To make up the difference, private schools across the board rely on annual giving to provide a significant chunk of operating revenue.

That means hundreds of thousands of dollars — or more — must be raised every year by every school from parents, alumni and community supporters. So what's an independent school to do when a weak economy means many parents are struggling to make tuition payments, let alone write charitable checks to their children's schools?

"We chose to address it straight on," says Leslie Holdsworth, director of development at Durham Academy. "In times like these, what is more important than your child's education?"

The message is one several area schools have embraced, and it seems to resonate. The reason? In part, the very economic weakness that inspired it. "Parents are thankful for the school as an island of security in a sea of uncertainty," Patrick Bassett, president of the National Association of Independent Schools, tells *Metro*. "Americans respond to crises."

### REALISTIC EXPECTATIONS

As a result, several area schools say they're gearing up for what they hope will be solidly successful 2009/2010 annual fund drives. They're doing it with armies of parent and alumni volunteers, and with realistic expectations, most schools have not increased their goals from last year.

### THE MESSAGE: PARTICIPATION

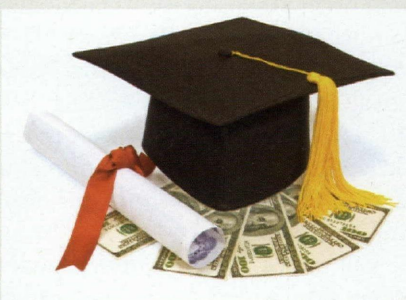
St. David's School, which in addition to its annual fund is in the second year of a five-year, \$15 million capital campaign, says its message to parents also emphasizes participation.

"We understand the economic situation," says St. David's director of advancement Daniel Alexander, "and we feel very strongly that the annual fund is voluntary. We're not putting what we feel is undue pressure on families; we're asking people to donate to the school as appropriate to their means."

When families get the message that their participation in the annual fund matters, no matter the size of their gift, it does more than add to the bottom line, says Ravenscroft School's assistant head of school for institutional advancement, Philip Higginson, who leads the school's effort to raise \$1 million this year.

"The moment you give, you have greater ownership in the school," he says. "You're suddenly charitably involved, and you become more involved in every aspect of the institution." It's the kind of interaction that makes for a thriving community, he says. "Coming together as a community is every bit as important as the dollars raised." Also, he adds, "the philanthropic legacy will continue to grow."

Another important consideration, fundraisers say, is that foundations and other large grant-making organizations look to the level of parent participation in an annual fund before deciding if they should invest in the future of any given school. From that perspective, even the most modest contributions can work to attract major ones.



### BOTTOM LINE MATTERS

Still, at the end of the day, while participation is key, the bottom line matters, and it matters in real time. Annual fund dollars pay for programs and teachers and books, and without those dollars, budgets get cut.

"We are going to need to work smarter and harder," says John Lippincott, president of the Council for Advancement and Support of Education, an association of education fundraisers that also advises independent schools on fundraising. "Institutions most likely to gain strength in these circumstances are those that steward their current relationships with great care, build new relationships with great enthusiasm and tell their stories with great passion."

It also helps to have a slightly firmer economic outlook than last year at this time, Higginson and others say. Last fall, the economy's steep drop was still a fresh wound, there was a history-making presidential election in the works and there was a palpable feeling of uncertainty in the air.

This fall, at least some of that uncertainty is gone. "Families have recalibrated," Higginson says, "they've examined their charitable contributions and their priorities, and they realize that they need to give to the things, like education, that are vitally important to them. There's also a recognition that education is at the core of future economic growth and future stability."

Durham Academy's Holdsworth is betting on the same thing and with good reason. Last year, the school's annual fund met its \$800,000 goal and aims to do it again this year. "We know what the economy is doing," Holdsworth says, "and I am very cautiously optimistic." **MM**

*(Writer Liza Roberts is also the volunteer co-chair, together with her husband Lee Roberts, of Ravenscroft School's 2009/2010 Annual Fund.)*



## Demystifying Higher Education: How To Choose The Right College

By Jane S. Shaw

**A**t age 18, your son or daughter steps into the “black box” of higher education and, with luck, emerges four years later with a diploma. If you are like most parents, you have barely a clue about what that diploma means or whether a different school might have been a better choice.

This lack of knowledge disturbed a federal commission in 2006. “Parents and students have no solid evidence, comparable across institutions, of how much students learn in colleges or whether they learn more at one college than another,” reported the Spellings Commission. It recommended that, as a condition of accreditation, schools conduct “student learning assessments” and report them to the public.

That requirement has not become law, but the proposal kicked off a debate that continues today: Should the federal gov-

ernment require schools to reveal how much their students learn by some standard measure?

Robert E. Martin, an emeritus professor of economics at Centre College in Kentucky, argues for a government role. Schools “have a financial incentive *not* to provide information about quality,” he says. Kevin Carey, policy director of the Education Sector, agrees. “The free market has given us the *US News & World Report* college rankings,” he says, “which are all about status and spending. Fully 10 percent of each college’s score is based on a simple measure of spending per student — the more you spend, the higher you rank.”

But there’s an entirely different viewpoint. If information is lacking, perhaps that reflects peculiarities of the higher education marketplace that could be corrected

by changes in consumer demand. Michael Rizzo, an economics instructor at the University of Rochester, says that “mechanisms do arise that often force businesses to reveal information, even if it is seemingly unfavorable to them.”

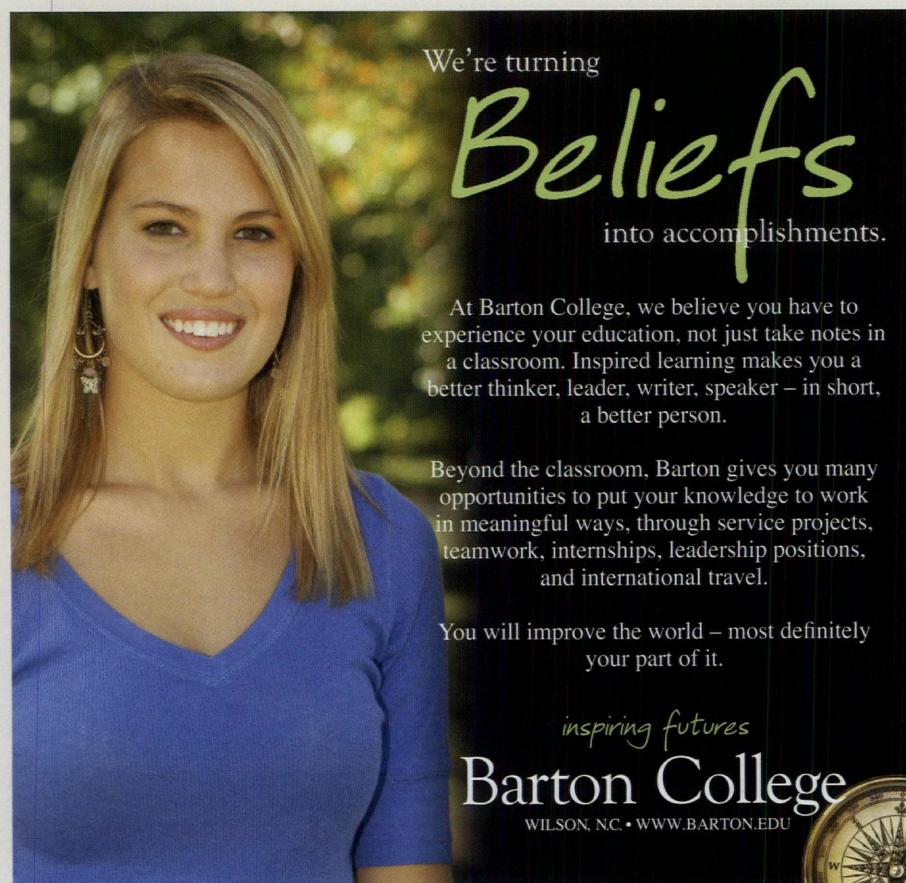
Even if the *US News* information is flawed, what about the *Forbes* ranking, an outcome-based alternative? What about *The Princeton Review*, based on student surveys? The Intercollegiate Studies Institute’s *Choosing the Right College? The Fiske Guide to Colleges?*

Roger Ream doesn’t think much is missing at all. Ream, president of The Fund for American Studies — and parent of a high school student — says, “I don’t find a compelling need for information beyond what is already available. I can find average SAT scores, graduation rates, breakdowns of cost, average class size, full-time faculty per student, course offerings, majors, etc. Plus, I can read reviews from perhaps a dozen or more college guides with different perspectives.” And then there are campus visits and meetings with alumni.

If Ream is right, then perhaps “learning outcomes” appeal more to reformers and government policy-makers than to parents. Rizzo agrees, “The current equilibrium suggests to me that students and parents and agents want what the schools are offering.”

Until now, parents may have been complacent because the earning power of a college degree has justified the expenditure. The details of what was taught and learned haven’t been much of an issue.

It is often said that college graduates earn a million dollars more over their lifetimes than high school graduates do. Experts such as Mark Schneider of the American Enterprise Institute have shown that this number is not realistic — it doesn’t take into account the costs of education or discount the figures into present-value terms. And students who graduate from college may have other differences — in



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character and ability — from those who only graduate from high school or who earn a two-year degree. The degree may not be what brings home the money.

Even so, college graduates, on average, do earn more than high school graduates and more than graduates of community colleges. This well-known fact has probably lulled parents into thinking that a college degree — any college degree — is worth the expense. It may have led them to acquiesce to their children's wishes: a famous football team, a "name" school or where "everyone else is going."

But now graduates are finding that a diploma does not guarantee a good job. Andrew Sum, an economist at Northeastern University, recently told *The New York Times* that 25 percent of diploma-holders are working in jobs that don't require a degree.

The picture may be particularly bleak because of current economic conditions, but as more and more students go to college, the distinctiveness of a college diploma declines. Furthermore, getting through college is easier than it used to be. Less effort is required to get an A or a B, and hardly anyone ever flunks out. Thus the quality represented by the diploma may be low. Employers are going to wise up, if they haven't already.

If the employment benefits of a diploma fade, parents and students are going to choose colleges more carefully. They may demand indications that the diploma at a specific school is really valuable — that is, they may demand the learning outcomes that reformers are so eager to see.

If so, consumers, not the government, will become the driving force making colleges transparent and accountable. Betting on these potential customers, the Pope Center has just taken a step to help students and parents become savvier about their purchase of postsecondary education by publishing *College Bound? Make the Right Choices*.

Written by Jenna Ashley Robinson, the booklet does not tell students which colleges to attend — it does not even insist that young people go to college at all. It asks students to seek out information and think about the long-term effects of their

decisions.


The essay collection (available from The Pope Center — see access data below) is just the first step in an effort to inform students and parents about numerous dimensions of college life. The Pope Center is far from alone. Reading *The Wall Street Journal* or *USA Today*, you can see columnists responding to the mounting worries of parents facing the college decision.

Today's diploma no longer "sells itself." For the first time, parents may really need to know what their children are learning.

When parents start asking questions — and backing those questions with the power of their pocketbooks — they are likely to get answers, whether the federal government weighs in or not. **MM**

Jane Shaw is president of *The John W. Pope Center for Higher Education Policy*.


*The College Bound? booklet is online at: [http://popecenter.org/inquiry\\_papers/article.html?id=2231](http://popecenter.org/inquiry_papers/article.html?id=2231). Hard copies are available by writing: The John W. Pope Center for Higher Education Policy, 333 E. Six Forks Road, Suite 150, Raleigh, NC 27609.*





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# English Decomposition 101

## An Odyssey To Discover What Became Of Writing

By Nan Miller

**T**he suspect was described as about 30, white and of medium height, with long dark hair weighing about 150 pounds." If you know what to call the error in that newspaper clipping, chances are you took English 101 before it was "post-modernized" in the mid-1980s. Particples were not the only thing left dangling or misplaced when a new breed of scholars cut grammar drills from freshman composition. Gone also were great works of literature because the "composition theorists" in charge decided that great works weren't so great after all.

What's left is a course one student likened to a Ford Pinto: "Outwardly it looks like a safe vehicle for moving students from one place to another in the development of their writing," while in reality, "it explodes almost as soon as you get in and shut the door." To that appraisal, I add another: The writing defi-

ciencies of Generations X and Y can be traced in part to the odd new format in university writing classes that hold students hostage to a bad idea.

By no means am I the first to make that claim. In 2003, The National Commission on Writing declared that composition has been "increasingly shortchanged" in our schools and colleges. The following year the Commission found that retraining new employees to write correctly "may cost American firms as much as \$3.1 billion annually." No university patron could read those claims without wondering why an odd format still determines what happens in the university writing class.

### SHROUDED IN LINGO

Imagine what might ensue if an interested university alumnus made it his business to

find out. Let's invent an inquiring Dad — a university donor and the father of a university freshman taking English 101. A chat with daughter Jane reveals only that her 101 "facilitator" is a grad student named Bob, that her first assignment is to write about "pop culture," and that she spends most of her class time interacting in groups. Reading the guidelines for the class, Dad learns that it's based on a "social theoretic" model, which trains students to "become sensitive to the different ways of knowing" of something called "discourse communities."

Baffled by the new lingo, Dad drops by teacher Bob's office to ask a few questions. He discovers straightaway that the bespectacled, be-suited professor of yore has been replaced by a jeans-clad youngster who seems thrilled by the chance to talk about the course. Dad opens by asking:

*Is "discourse community" just a new way to say "discipline" or "field"?*

Right! And the mission of English 101 is "to empower writers to membership in various discourse communities." The new format "contextualizes these disciplinary perspectives and raises questions student writers invariably must answer for every course they take!"

*Are you saying that Jane must take additional classes in Pop Culture? I hope not because she's been a member of that community for at least 10 years.*

Relax! We start off with something fun so students can get comfortable working in a "democratized" class. "Though students may begin the course having been schooled in the strategies of individual competition, I deliberately foster collaboration so that students must now learn from one another."

*What exactly do students learn in a democratized class?*

With the new format, "writing and reading become acts of discourse analysis as individuals attempt to understand the semiotic codes operating in their discursive situations." Then, a "social epistemic rhetoric" will emerge, "a rhetoric that considers signifying practices in relation to the ideological forma-



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tion of the self within a context of economics, politics and power."

**Good grief! Are you sure that students with SAT scores not high enough to place out of English 101 are qualified to teach each other how to write on such highfalutin topics?**

"The student writer is the expert, commanding subjects and strategies for composing that the teacher has no access to because they are born of the writer's experience. The student has a self to discover, some truth to express, a unique language and voice."

**But Jane says students grade each other's papers too, using something called "holistic scoring."**

Well, I have the final say, but since "students can be trained to be highly reliable scorers, I rarely find it necessary to change a paper's score." Students read their groupmates' papers "quickly but carefully" because "reading too slowly makes scores unreliable because isolated features, not overall quality, assume too much importance."

**When you say "isolated features," do you mean grammatical errors? Jane says there's no grammar instruction in English 101. Doesn't grammar matter anymore?**

"Though writers must conform their messages to reasonable conventions of spelling, mechanics and usage, these same rules and principles may prove confining."

**Has literature also been eliminated? I see that taking an additional course in classical literature is no longer required. I was hoping Jane would read a few great works in freshman English.**

Freshman English is "No Place for Literature" because "interpreting literature represents only one way of knowing, a process of knowledge-making that is peculiar to the humanities."

**So if English 101 features disciplines other than English, will the physics department return the favor and teach Hamlet?**

Great idea! I'll pass it along to my program director, but now I have to run hear a visiting scholar present groundbreaking work on "Posthuman Interruptions"!

**On his way out, Dad might remember what Dorothy Parker once said about scholars who "talk about Humanity / As if they had just invented it!" He might also wonder if other parents know that reinventing humanity is the new goal of the university writing class.**

(Author's Note: Each of Bob's responses contains a direct quotation from the UNC-Chapel Hill Student Guide to composition, or from a prominent theorist whose work has influenced the way writing is taught today on the university level.)



## VOTE WITH YOUR WALLET

They don't. Shareholders in any other business would have caught on quickly if bizarre innovations weakened operations. Not

so in composition studies where the poor value shows up long after investor checks have been cashed. The American Council of Trustees and Alumni urges parents to "vote with their wallets for institutions that provide a sound foundation" in composition and literature. Until they do, the bankrupt business of English composition will continue to thrive. **MM**

Nan Miller is Professor Emerita of Raleigh's Meredith College.

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# World-Class Care for North Carolina Leukemia Patients

by Anthony Vecchione

In North Carolina, there are currently 4000 people who have been diagnosed with some type of blood cancer. Experts predict that about 1500 will die.

In the United States, every four minutes a person is diagnosed with a blood cancer — and in 2009, an estimated 139,860 people will be diagnosed with leukemia, lymphoma or myeloma.

According to The Leukemia & Lymphoma Society, Hodgkin's and non-Hodgkin's lymphoma and myeloma account for 9.5 percent of the 1,479,350 new cancer cases diagnosed in the US this year.

While these are indeed sobering statistics, the residents of North Carolina are fortunate to have some of the best facilities in the nation when it comes to diagnosing and treating leukemia and other major blood cancers.



**"We fund about \$68 million in new research a year around the country, 17 projects at Duke and UNC right now."**

— Tiffany Armstrong

Of the 39 comprehensive cancer centers in the US designated by the National Cancer Institute, two of them are in North Carolina — Duke and The University of North Carolina. These centers attract patients from the entire East Coast.

The Eastern Chapter of the Cary-based Leukemia & Lymphoma Society is currently funding \$7 million of research between Duke and UNC. The monies are used for treatment advancements and clinical trials, said Tiffany Armstrong, executive director. "We fund about \$68 million in new research

a year around the country, 17 projects at Duke and UNC right now."

In addition to funding initiatives, the chapter also provides patient education and peer support programs that match newly diagnosed patients with someone who has the same disease. "Through our First Connection Program, we will try to match them up, as closely as we can, to the situation in their life," said Armstrong. Those matches can include a parent of a small child with leukemia with a caregiver — or someone who's going through a particular type of

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treatment, such as bone marrow transplant, with a patient who has already gone through it. They also help patients with questions to ask when talking to an oncologist, selecting a treatment center or getting a second opinion. The organization also gives \$150 to patients to cover out-of-pocket expenses such as parking, gas and other things that help to make the treatment process easier.

The chapter also directs patients to a clinical trial finder on their Web site, as well as an 800-hotline number that is staffed by master's level oncology professionals. "We can direct patients to clinical trials that may be a good fit for them locally or across the nation," said Armstrong, who added that the chapter also has a back to school program for children with leukemia and other types of cancer.

"We educate school administrators and teachers, as well as a student's peers on what that child needs and what to expect from that child as far as being out of school for treatment," Armstrong noted that students with leukemia and other cancers are often exhausted, experience short-term memory and sometimes have ADHD. "We help prepare them to be able to give the child the best care they can at school."

### CENTERS OF EXCELLENCE

Leukemia is a term used to describe four different types of diseases: Acute Myelogenous Leukemia (AML), Acute Lymphocytic Leukemia (ALL), Chronic Myelogenous Leukemia (CML) and Chronic Lymphocytic Leukemia (CLL).

Other major blood diseases include: Hodgkin's Lymphoma, non-Hodgkin's Lymphoma, Myeloma, Myelodysplastic syndromes, and Myeloproliferative diseases.

Leukemia, a malignant cancer of the

#### The Leukemia & Lymphoma Society

[www.leukemia-lymphoma.org/hm\\_lls](http://www.leukemia-lymphoma.org/hm_lls)

#### Duke Comprehensive Cancer Center

[www.cancer.duke.edu](http://www.cancer.duke.edu)

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bone marrow and blood, is diagnosed by obtaining the patient's complete blood count (CBC). Bone marrow tests, aspiration and biopsy are frequently done to confirm the diagnosis and to identify the leukemia cell type.

The course of treatment for blood cancers is chemotherapy. Currently, the Food and Drug Administration (FDA) has approved more than 50 drugs for the treatment of blood cancers. Patients with acute

leukemia are advised to start chemotherapy immediately, usually in the hospital. Even after a patient is in remission, inpatient treatment — often called consolidation therapy — is often needed. And that may include chemotherapy with or without bone marrow transplantation.

Patients afflicted with CML, for instance, are commonly administered Gleevec, Sprycel and Tasigna. At the UNC Hematologic Malignancy Program, doctors have had great

success treating CML patients with Gleevec. According to Dr. Thomas Shea, professor of medicine at UNC, three-quarters of the CML patients are able to go into remission. "CML patients treated with Gleevec have really become the gold standard for what we call targeted treatments that go after a specific abnormality. They are very effective and have very few side effects." The idea, noted Shea, is to get the right drug to the right person for the right disease to cure them or keep the disease under control indefinitely.

The 16-bed Bone Marrow Transplant Unit at the new NC Cancer Hospital has six faculty members that are specifically focused on bone marrow transplantation. All the rooms have special air handling systems designed to keep the air clean in order to reduce the risk of infection.

Shea told *Metro Magazine* one of the big advancements in transplantation includes the use of lower doses of chemotherapy drugs and the capability to do a transplant in patients over 50. "The focus is not just trying to get rid of residual leukemia cells before the transplant, but also suppressing somebody's immune system so that when you give them cells from a donor, those donor cells can come in and then replace the damaged leukemia cells or the damaged bone marrow."

Compared to 35 years ago, cancer specialists can now offer patients with blood cancers a far better prognosis and quality of life. "What I can offer patients now is a dramatic improvement in most instances in the type, tolerance and expectation of success with therapy," said Dr. Joseph Moore, professor of medicine, Department of Medicine at the Duke Comprehensive Cancer Center.

## NEW DRUGS

Moore said that he's encouraged by chemotherapy and immune drugs currently under investigation, especially for the treatment of leukemia and lymphomas:

"There are investigational drugs that have the real potential to make a difference in people's lives and to add to our ability to treat a whole variety of cancers." Moore noted that Duke has recently, for example, brought three new investigational drugs into their clinic as treatment for appropriate patients with CLL. "We have two young investigators who are specifically involved in research on CLL along with what we have

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been doing in the past."

According to the FDA, GlaxoSmithKline has submitted a Biologics License Application for approval of ofatumumab (ARZ-ERRA) for the treatment of patients with chronic lymphocytic leukemia. In September, the FDA approved Folex — from Allos Therapeutics — for the treatment of Peripheral T-cell lymphoma.

Along with current treatments and promising new agents in clinical trials, cancer specialists are optimistic about new treatment options for patients with leukemia and other blood cancers.

"In the adult population with acute leukemia, we are able to cure nearly 50 percent of patients if we are able to treat them early enough, and certainly if transplant is an option for them," said Shea. "That's not 90 percent, but it's better than it was 10 or 20 years ago when those numbers were probably half that." **MM**

## Living with Lymphoma: Treat Early And Be Aggressive

In 1989, Waynesville, NC, resident Ken Dye noticed a lump on the side of his neck while he was shaving. He was diagnosed with non-Hodgkin lymphoma.

After an initial visit to Cornell University in New York, Dye was referred to Dr. Joseph Moore at the Duke Comprehensive Cancer Center. Dye's large B-cell Hodgkin's lymphoma mixed with non-Hodgkin's lymphoma went into remission in 1989 until 2001.

The B-cell non-Hodgkin's recurred and the tenacious disease went into remission and surfaced once again in 2005. It went into remission one more time, and then resurfaced.

In early October of this year, Dye, a former industrial engineer, was told the good news. He has responded positively to a new treatment. There was no evidence of active lymphoma. At Duke, Moore was able to tailor Dye's treatment to target his specific disease. Dye has completed four treatments with the new chemotherapy agents and will undergo two more rounds of treatment just to make sure any hidden cells are eradicated. He drives four hours every three weeks to undergo chemotherapy.

Dye, 70, attributes his ability to cope

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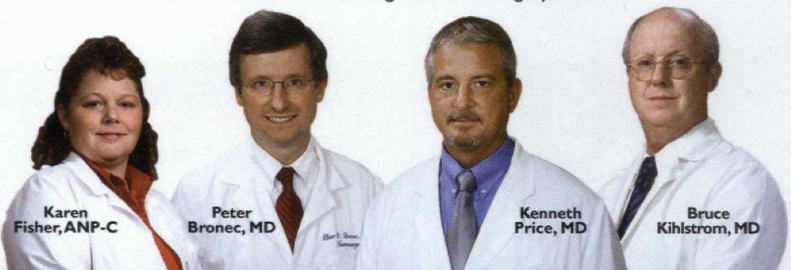


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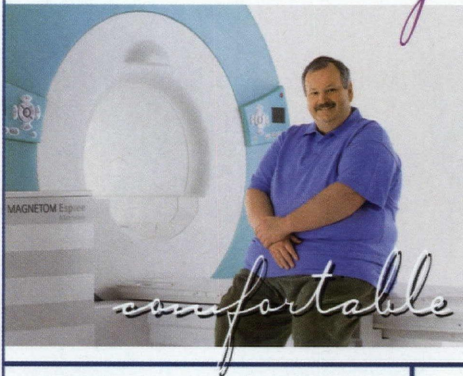
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and endure his disease and treatment in part to his supportive family, including his wife Patricia — his high school sweetheart — and his strong Christian faith. “We have strong faith in Jesus and a strong relationship with our church and churches across North Carolina. It gives us a strong faith to rely on and a tremendous support group.”

Dye had nothing but praise for Moore and the care that he receives from the “fantastic and knowledgeable” staff at Duke.

Dye said that he would have been dead 20 years ago if it weren’t for the miracles of modern cancer therapy. “I’m walking around today living with cancer. I have some tough days after chemotherapy, but

I live my life.”

Dye, who recently celebrated his 49th wedding anniversary, has three children, nine grandchildren and one great-grandchild. Dye’s advice for other cancer patients is straightforward, “don’t wait to seek treatment.” “I have learned from Dr. Moore to be early and be aggressive. If you’re early and aggressive with cancer, there’s really not anything to fear.”

Dye said that he’s gone through a range of emotions over the years, including fear, anger, resentment and then acceptance. “When you get to acceptance, then you start to get into the action phase, and once you get there, you start doing something.” **MM**

## MEDICAL BRIEFS

### Preventing Breast Cancer

The American Institute for Cancer Research/World Cancer Research Fund (AICR/WCRF) project, the largest review of research into lifestyle and breast cancer, confirms that women can reduce their risk by maintaining a healthy weight, being physically active, drinking less alcohol and breastfeeding their children. “We estimate that almost 40 percent of breast cancer cases in the US — or about 70,000 cases every year — could be prevented by making these straightforward everyday changes,” says AICR director of research Susan Higginbotham. For more information, visit [www.dietandcancer-report.org](http://www.dietandcancer-report.org). **MM**

### Medical Tourism Catching On

Medical tourism takes in approximately \$5 billion in revenue each year with 400,000 patients coming to the United States for medical procedures and advice, according to New York City author and doctor Eric Braverman, MD, founder of PATH Medical Center that attracts wealthy visitors from Eastern Europe, Asia and Latin America who come to the United States for medical care unavailable in their own country.

Braverman has designed the Executive Health Program that provides a comprehensive \$12,000 one-day examination for international travelers using modern technology to create a plan to help combat the beginning stages of diseases, delay the aging process and provide a regimen for a healthy lifestyle.

Popular tests include: Brain Health Assessment (tests for vital signs, memory and personality), Head-to-Toe Ultrasounds (full scan of vital organs), and a Neuromuscular-Skeletal Review. **MM**

### Medical Monitoring Smartphone Available

Raleigh-based smartphone application developer Gigabit ([www.gigabit.com](http://www.gigabit.com)) has launched HealthSync, a \$2.99 iPhone application that offers personal medical records management, maintenance and tracking for individuals and families. HealthSync monitors personal health information such as age, vital signs, medications, allergies, immunization records and appointments. Users have a one-stop portal where they can manage the health of young children or elderly family members, as well as chronic conditions such as diabetes, heart disease or allergies. HealthSync also provides prescription drug information, such as possible side effects and drug interaction warnings. **MM**



# Fighting It: Cancer Survivors Work Out To Regain Quality Of Life

by Rick Smith

*Editor's note: Metro Senior Writer Rick Smith is a four-year survivor of Stage 3 colon cancer. He still battles chemo brain fog and persistent neuropathy in his lower legs and feet. The FIT class inspired him to launch a physical regime of his own.*

**T**he tongue on her special order pink Nike running shoes tell much about Wanda Barbour.

She is a 2/8/07 Survivor.

From head to toe, Barbour wears the uniform of a battle-hardened cancer veteran. She stayed up late one night to purchase the Nikes to commemorate the day in February 2007 she underwent surgery for breast cancer during Breast Cancer Awareness Month. Her workout wardrobe includes a pink shirt adorned with the company logo of Progress Energy where she works in contract services.

This night, she is gathered with several other women who also survived cancer at the UNC Rex Wellness Center of Wakefield. They are working out physically and mentally in a Survivor FIT program. The classes are part of a "Fight It Together" program designed to help those afflicted with cancer recover from surgery, the ordeal of radiation and the havoc wreaked by chemotherapy on the body, as well as the spirit.

"Ever since I walked out of the hospital, this program is something I have been calling around for," said Barbour with a smile as she moved between workout stations. "It's specialized for what we've been through as cancer survivors. It's great.

"I hope this program keeps growing."

Rex is offering the classes that combine physically demanding workouts, from walking around the spacious, immaculate Wellness Center track to workouts on weight machines to aerobics and stretching to a quiet cool-off period in a dark-

ened room. In these final minutes the participants are asked to put aside their worries and concentrate on how to take care

of themselves.

For Barbour, the exercises will help in her continuing battle to regain lost



As Rex trainer Jessica Tucker coaches, Wanda Barbour exercises her legs.



strength and mobility. But she also likes the meditation time.

"All aspects of this are helpful," she said.

A sign on the wall speaks volumes for the FIT class, as well as the scores of other people working out in other areas of the center:

"Take care of your body. It's your greatest asset."

Jessica Tucker, a certified physical trainer, leads the class, gently coaxing the women to push themselves harder at each workout station. She also is encouraging them to journal their thoughts.

FIT is much more than getting in shape physically, she explained. It's also about helping each person deal with the personal trauma of cancer — the ever present thought that the disease could strike once more.

"Cancer is always in the back of your mind," she said. "This is a time of day for them to focus on what the body can do. This is an hour that they can take care of themselves."

Near the Wellness Center is the recently opened Rex Cancer Care Center, where patients who are undergoing treatment at the main Rex campus in Raleigh can receive outpatient services, including strength and conditioning, as well as "chemo brain" rehabilitation.

## CHEMO BRAIN

The side effects of chemotherapy are well documented, especially the physical — such as neuropathy. But the deadly chemical cocktails can also cause patients to suffer from depression and impaired cognitive thinking.

Dr. Jeffrey Crane, an oncologist and



Wanda Barbour enjoys her workout in her "Fight It Together" cancer survivor class.

hematologist for more than 20 years, and a five-year member of the Rex staff, heartily endorses FIT for both its physical and mental approaches. He cited the example of bicycling champion Lance Armstrong, a survivor of testicular cancer, as an example of someone who used physical training to regain his athletic life and who in turn emphasizes training and attitude through his LiveStrong Foundation. But much work remains to be done in developing a complete regime for quality of life restoration, Crane acknowledged.

"We are in uncharted waters here," he said. "Five or 10 years ago, we would have just said, 'You survived cancer, live with it.' Now we want people to recover as much as possible their quality of life."

Exercise helps regain strength, corrects stiffness and improves general fitness, especially cardiovascular, Crane said. The goal with what he called the "spiritual process" of the program is to help survivors both emotionally and to deal with chemo brain.

"You just feel cloudy," he said of how

the brain is affected. "I don't know that we'll ever get our hands around chemo brain."

The American Cancer Society points out that chemo brain remains a mystery.

"For many years cancer survivors have worried about, joked about and been frustrated with the mental cloudiness they notice before, during and after chemotherapy. We don't know its exact cause, but this mental fog is commonly called *chemo brain*. Patients have noticed chemo brain for some time, but only recently have studies started to explain it," the ACS says.

"Research has shown that some cancer drugs can, indeed, cause changes in the brain. Imaging tests have shown that in some patients, the parts of the brain that deal with memory, planning, putting thoughts into action, monitoring thought processes and behavior, and inhibition are smaller after chemotherapy."

Through FIT, Rex is putting money and effort to seek a well-rounded recovery and renewed life for survivors.

"This is a loss leader for us," Crane said. "We are sailing into uncharted waters. We want there to be a physical, as well as an emotional benefit."

Putting special emphasis on attitude, Tucker makes sure to end the class on a positive note.

"I ask them to write down a thought," she said. "A thought just for them." **MM**

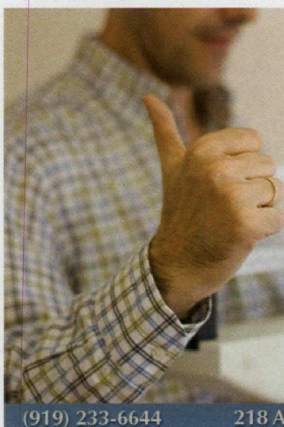
## Survivor — The Rex Health Care Spin

The FIT classes are mirrored by what Rex calls its "Survivor Series." It features a monthly session for cancer survivors and caregivers to discuss the challenges of living with cancer.

One recent session focused on "Finding Meaning and Hope," led by a Rex counselor focused on oncology. Other topics include:

- Surviving Strong: Exercise & Cancer
- What Next? Life after Cancer Treatment
- Advance Directives: Healthcare Power of Attorney & Living Will

Rex also offers nutrition workshops.



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by Diane Lea

## The New And Intriguing Thompson Hall:

### NC STATE'S JEWEL IN THE CROWN

**T**ravel east from Meredith College down Raleigh's Hillsborough Street, the northern boundary of the North Carolina State University campus now undergoing extensive renovation to add traffic circles. Turn right at the campus' signature Bell Tower and follow Pullen Road past a magnificent stand of oaks on the left and Brooks Hall, the home of the College of Design, on the right. Turn right again on Dunn Drive, and you are in the cultural and entertainment heart of the NCSU campus. Within easy walking distance are the venerable Reynolds Coliseum where NC State played basketball before moving to the RBC Center, Stewart Theatre, the Gregg Museum of Art & Design and the Talley Student Center.

Ample parking is available in the Coliseum parking deck adjacent to the ideally situated and newly renovated Frank Thompson Hall, truly a jewel among NCSU's architectural diversity. With its massive granite urns framing the steps to a grand new canopied

arched entrance, crowned by a stepped-back dentilled cornice and decorative swags, the Hall is eye-catching and intriguing.

#### People Key To Success

Built in 1925 as the Frank Thompson Gymnasium, the structure has been spectacularly renovated by Jenkins Peer Architects and transformed into a refined Beaux Arts-style building and adapted as the home of the Titmus Theatre, the Kennedy-McIlwee Studio Theatre and The Crafts Center. Mark Tulbert, associate director of NCSU Center Stage & Arts Outreach and marketing coordinator for ARTS NC STATE, praises the people whose dedication to the nuts and bolts of this complicated project was key to its success.

John McIlwee, director of the University Theatre, oversaw the integration of aspects of theatre craft into the multi-faceted NCSU volunteer theatre program. George Thomas, director of The Crafts Center, and Crafts Center staff members Jo Ellen Westmoreland,



The entrance to Frank Thompson Hall glows brightly displaying its glass enclosed lobby.





The patron's lobby for the Titmus Theatre and the Kennedy-McIlwee Studio Theatre features dramatic Palladian windows.

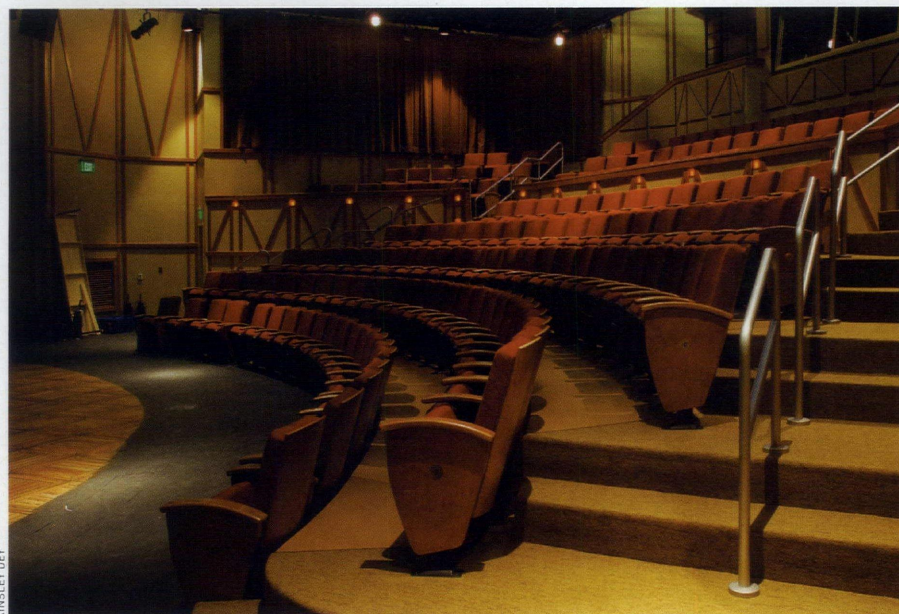


assistant director, and Dusty Fletcher, program assistant, carry on a 40-year tradition of providing a learning environment for NCSU students and community craftspeople of all levels.

Associate Vice Chancellor N. Alex Miller III completes the group and points out that the renovation of the former gymnasium is exceptional — not only for the

## Origins

Talley's evaluation of the importance of the building was correct. When the Frank Thompson Gymnasium was constructed in 1925, it was the largest facility of its kind in the Southeast. Designed by Hobart B. Upjohn, scion of the prestigious Upjohn family of architects (Hobart's father designed Trinity Church in Manhattan),



State of the art acoustics and comfortable stylish seating make theatre going a pleasure.

quality of its architectural renovation and high-tech, largely green engineering — but also for the student support of the project.

"The cost of Frank Thompson Hall was \$16.8 million," says Miller. "Of that amount, students generously voted to support 80 percent of the project through fees, and the remaining amount was contributed through private donors. We had many instrumental people who made this project a reality from start to finish: alumni Richard Bryant, Paul Michaels, Smedes York and KD Kennedy, Vice Chancellor Tom Stafford, and many, many others."

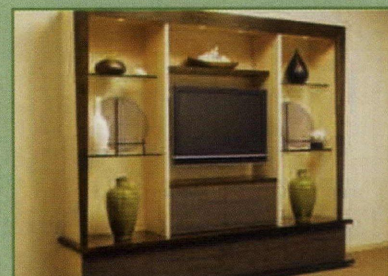
Miller points out that Banks Talley, vice chancellor emeritus for Student Affairs, an ardent preservationist who held executive positions with Preservation North Carolina and the National Trust for Historic Preservation, deserves credit for endorsing the project when concern about costs might have derailed it.

"Banks said we couldn't afford not to preserve it," remembers Miller.

the building was home to all NC State athletics, including the physical education department, intramural sports and the men's basketball team. It featured an indoor running track and a swimming pool. It was named in memory of Frank Thompson, NC State class of 1910, who was captain of both the baseball and football teams. Thompson died in combat during World War I.

In addition to its role as the center of NC State athletics, the gym was also the hub of social life in the '30s and '40s. A recent interview with W. Clyde Walker Sr. (now deceased), class of 1928, by Lauren Gregg, NC State News Service, recalled back-to-back basketball games and dancing in the gym. Class of 1944 alumnus John Bratton remembers dancing with the young Ava Gardner to the big band music of the era. Orchestras and musicians featured in the gym included Tommy Dorsey, Eddie Duchin and Benny Goodman.

Though a sentimental favorite, the



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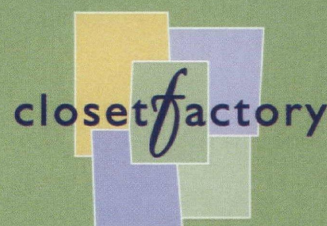
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Functional design and LED lighting characterize all facilities in Frank Thompson Hall.

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building was closed and temporarily condemned during the 1946-47 basketball season in order to avoid overcrowding during an upcoming basketball game between NC State and Duke. By 1949, men's basketball had moved to Reynolds Coliseum; in 1963, the physical education program moved to Carmichael Auditorium. After decommissioning as a gym, the building served numerous uses, including ROTC uniform storage and the campus rifle range. In the 1970s, Frank Thompson Gym took on new life as the headquarters of the NC State theatre program and home to The Crafts Center.

### Elegant And Dramatic

The glass-enclosed outer lobby entrance of the newly renovated building provides space for the Theatre's first box office and brings light into the gracious inner lobby, featuring an elegant coffered ceiling, now uncovered and fitted with LED lights. The original escutcheons are centered in inset



arches that now showcase bronze plaques of patrons and glossy theatre posters. The tasteful furnishings include sleek contemporary sofas in soft buttery leather and oriental carpets with contrasting patterns of red and gold. Theatre Director McIlwee selected the furnishings and chose the colors, just one example of the fine attention to detail that characterizes this facility.

Moving through the inner lobby you enter a dramatic L-shaped space that forms a patrons' lobby for the Titmus Theatre and the Kennedy-McIlwee Studio Theatre. The area is bathed in light from gigantic Palladian windows that soar along the structure's

walks for moving sets, materials, lighting and the stage curtain.

"We never had either catwalks or a curtain before," he explains.

McIlwee's hand is also seen in the Titmus' tiered seats of textured fabric woven in a subtle red with gold thread. The theatre's painted interior wall is reminiscent of a Tudor-era stage set.

Technological innovation holds sway throughout Frank Thompson Hall, making the entire building a teaching laboratory. The dressing rooms are spacious and well lighted, allowing actors and theatre personnel to monitor progress on the stages via



Handsome Craftsman derived furnishings were donated to The Crafts Center.

west elevation. The rouge red ceiling highlights the windows, and a History Wall exhibit entitled "From Athletics to the Arts" encourages visitors to take a stroll down memory lane.

"These windows were painted out", says McIlwee, "and split by the running track."

A handsome concession stand was completed in time to serve the opening night crowd that attended a production of *Amadeus*.

"We were able to equip the theatres — which are side-by-side and share two sets of doors with sound locks — with excellent insulation to allow for controlled sound management," says McIlwee.

David Greenberg, a noted New York-based sound engineer, oversaw the acoustics for the facility. McIlwee proudly calls attention to the Titmus Theatre's elaborate cat-

large projection monitors. Students can view small detail work, such as techniques for applying makeup, on the monitors as well. McIlwee's tour includes both the Scene Shop, overseen by David Jensen, the Theatre's technical director, and the Costume Shop, which occupies much of the building's second level. Racks of well-tended costumes are organized beside tables where costume designers and seamstresses work in lovely natural light provided by upper-story windows.

### The Crafts Center

As striking as the front façade of Frank Thompson Hall is the west elevation, where another glass canopy frames the entrance to The Crafts Center. The entire elevation is lined with inset window niches displaying items borrowed from the Gregg Mus-

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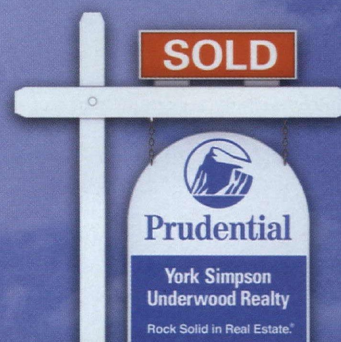


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# Form+Function

by J. Michael Welton

## News Concerning the Built Environment

If people tell you there's nothing happening in Triangle architecture these days, just grab your T-square and straighten 'em out. There is lots going on with firms, projects, awards and very good design. Examples:

**John Reese**, now with **Duda/Paine Architects**, held an open house recently for his new residential design on Banbury Road off Wade Avenue in Raleigh. Reese worked with talented and easy-going **Will Alphin** of **Alphin Design Build** to make the home a reality, along with **Clearscapes** and **Lysaght & Associates, Engineers**. The 2500-square-foot home features two master suites for a family of two, sans children. It's rigorously minimal in its use of materials for the great room, kitchen, music room, and open-air exterior for courtyard, lap-pool and carport. See it at: [www.trianglemodernisthouses.com/reese.htm](http://www.trianglemodernisthouses.com/reese.htm).



Interior, Banbury Road house by John Reese.

**Ellen Cassilly** Architect, whose Durham residence and Parisian-style celebration of the arts known as Cassilhaus, recently featured in a full-page story in *The New York Times*, is marking her first decade of architecture in the Triangle this year. Go to: [www.ellencassillyarchitect.com](http://www.ellencassillyarchitect.com).

NC State School of Design grad **Chad Everhart**, teaching at Appalachian State and practicing his own selective brand of design, has his uber-cool country home featured at [www.dwell.com](http://www.dwell.com). His "Farmhouse Redux" is built on the foundation of a 1930s home near Boone, NC. Everhart dismantled the old structure, saving its vintage chestnut, hemlock and pine. He then incorporated them all into his new 950-square-foot home. You can see it at: [www.dwell.com/articles/farmhouse-redux.html](http://www.dwell.com/articles/farmhouse-redux.html).

**Brian Shawcroft's** respectful addition to the 1950 **James Fitzgibbon**-designed

Fadum House on Granville Drive in Raleigh has won two awards: one from Raleigh's Capital Area Preservation and another from the City of Raleigh's 2009 Sir Walter Raleigh Awards for Community Appearance. **George Smart Jr.**, champion of the Triangle's legacy of modernist architecture, also won an individual 2009 Sir Walter Raleigh Award.

**Frank Harmon** has unveiled two new projects that look to the land for inspiration. The first is a 7000-square-foot Environmental Education Center at the Walnut Creek Urban Wetlands Educational Park south of Raleigh, housing a bookshop, conference room, library, kitchen, classrooms and laboratory. The structure treads lightly — poised six feet above the wetlands flood plain — with a minimal footprint. It boasts the longest back porch in North Carolina, ushering visitors to lush and verdant Carolina flora outside. It was designed with **Robin C. Moore** and **Nilda Cosco** of **The Natural Learning Initiative**, landscape architect **Cynthia Rice**, and civil engineers **McKim & Creed**. See: <http://blog.frankharmon.com/press-releases>.

Harmon also designed the new Visitor's Education Center at North Carolina Botanical Garden in Chapel Hill with **Erin Sterling** and **Matthew Griffith**. It's a family of eco-friendly buildings, using solar energy for heating, lighting and hot water, featuring open breezeways, beaucoups porches and natural light for every room. Find it at: [www.ncbg.unc.edu/pages/4](http://www.ncbg.unc.edu/pages/4).

**Vernacular Studio's** very spare 101 Lounge + Cafe keeps piling on the design awards, taking a 2009 North Carolina AIA Merit Award and a 2009 Inform Magazine Merit Award from the Virginia AIA, after winning a 2008 AIA Triangle Merit. See it at: [www.vstudio3.com/architecture/hospitality/101-lounge-cafe](http://www.vstudio3.com/architecture/hospitality/101-lounge-cafe).

Finally, what's up with the resurrection of the 1954 **Eduardo Catalano** house? Rumors once rampant about what some call the coolest house ever — the one destroyed here in 2001 — have slipped into a black hole. First it was to be rebuilt on museum grounds, then reborn as a touchstone at a new modernist community. Neither happened. Now, some say NC State holds the keys to its future, if it has one. See the original house, the one Carolina icon that's hugely worth bringing back, at: [www.jet-setmodern.com/catalano.htm](http://www.jet-setmodern.com/catalano.htm). **MM**

eum of Art & Design, and from various other exhibitions, as well as examples of the work of students and local craftspeople. Thomas, director of The Center, confirms that the window niches are lighted from within at night and provide a grand arts promenade for theatre goers, visitors and students.

Within The Center, open glass half-walls take advantage of the available natural light — a green technique — and allow visitors to view classes in progress. The Crafts Center's Commons area is furnished with Mission-style pieces donated by Kevin Kelly, the current owner of This End Up Furniture. Former This End Up Furniture co-owners Randall and Susan Ward made the donation to name the Center's "This End Up Woodshop."



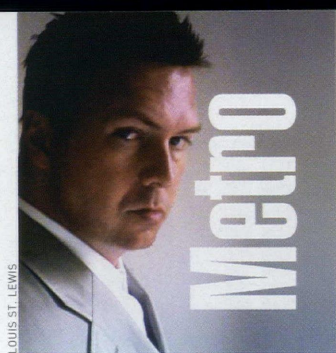
Attention to detail is celebrated everywhere.

With a schedule of classes in clay, glass, fiber art, jewelry, metals, lapidary, art on paper, woodworking and photography, the facility must accommodate diverse equipment and space needs.

"Having state-of-the art technology adds to our ability to serve the needs of the students and the local crafts community, which has grown exponentially since our beginning in 1966," says Thomas. "An opening exhibit entitled 'Who We Are: The Works of Conrad Weiser and Jim Pressley,' showcases the talents of two faculty members who played important roles in the development of The Crafts Center."

Credit for the enormous impact of the new Frank Thompson Hall as a multifaceted, world-class center for theatre and crafts — and the home of two state-of-the-art theatres — should be extended to the farsighted university leaders, artists and friends of the school who worked to preserve and adapt this beautiful building. **MM**





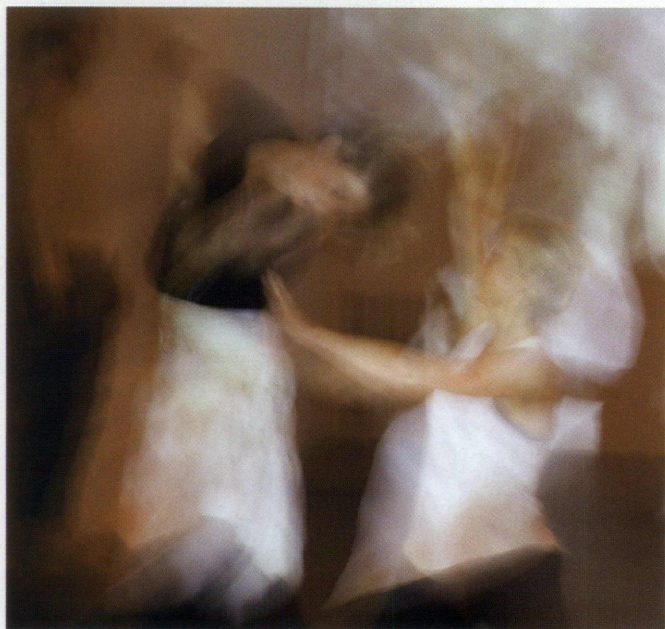
LOUIS ST. LEWIS

# Artist-at-Large

by Louis St. Lewis

## TRAVELING ON

I don't know about the rest of you, but I love to travel. This column is being written while I am having a lovely early morning glass of Champagne right here in the beautiful Garden District of New Orleans. There are banana trees and palms in full glory by the pool, and green parrots are chattering away to each other on the branches of an old twisted oak that has withstood many a storm. The food is great, the weather is fine, and I have to admit the entire *laissez le bon temps roulez* attitude of the area is one of my enduring personal mantras. I might not get much work done, but no one on this planet has ever worked harder at not getting any done, and I take pride in that.



Aubuchon, *Reproche*

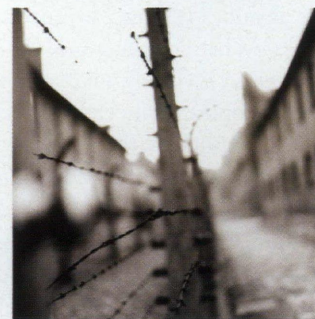
There is something about travel that always quickens your senses. Every new town I visit, I dream of making my new home. Who doesn't imagine a new start, a second chance and a new life now and then? But, for whatever reason, I always return to good old North Carolina, even though I constantly wonder how long her charms will continue to seduce.

### AUBUCHON MOVES TO MONTREAL

That is why I am so darn jealous of my friend Stephen Aubuchon ([www.stephenaubuchon.com](http://www.stephenaubuchon.com)), who is making the leap from Raleigh to live and work full time in the fabulous city of Montreal. In the interest of full disclosure, I must admit that Stephen was born in Quebec, so this is a homecoming of sorts for him. He has been such a vital part of the Triangle art scene for so long that I suppose I can grant him dual citizenship. Any of you that have been around for a while were certainly aware of the fan-

tastic studio Stephen kept for many years at 311 W. Martin St., where Flanders Art now curates Flanders 311. But back during the reign of Aubuchon, the entire building was a mysterious and glamorous private studio — and the scene of more than one scandalous party.

Stephen was one of the leading professional commercial photographers around and his client list was extensive. But when a trip to Poland resulted in the photographing of the area's concentration camps, his foray into the world of fine art photography was explosive and all consuming. The dark brooding images of Auschwitz, Birkenau and Majdanek proved a huge catalyst for Stephen. After that his entire outlook on the power of photography changed.



Aubuchon, *The Wire*

I personally love his images of dancers. It's apparent that he has a keen interest in the human body and the flow of the dance: the movement, the grace, the sharpness, the blur, all done with exquisite style.

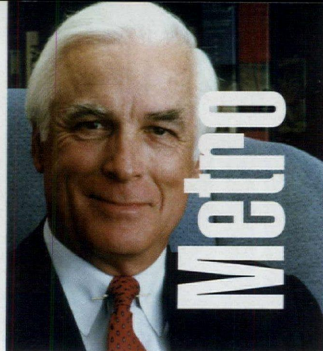
But while it is sad such a well-loved member of the local art scene is leaving us, do not shed too many tears. Art lovers will still be able to purchase Stephen's work at Adam Cave Fine Art ([www.adamcavefineart.com](http://www.adamcavefineart.com)) where they always keep several of his photographs available. I noticed one on the Web site that reminded me of those drag queens running through the sand in the film *The Adventures of Priscilla, Queen of the Desert*. That would look great in your boudoir. And Adam's gallery is a wonderful setting for the art.

I was recently doing the rounds of Raleigh's First Friday art gallery tour and popped in and the place was packed, but there was such a good flow that it never seemed cramped. With the hallways and vestibule opened between the various rooms, each area was like a miniature gallery with its own mood and style. A fun place to be, especially on a first Friday.

### FERRIS AT UNC

Speaking of photography, Ann Stewart of Ann Stewart Fine Art ([www.annstewartfineart.com](http://www.annstewartfineart.com)) has curated an exhibition of photographs by William Ferris at UNC's Center for the Study of the American South in conjunction with their publication of Ferris' book *Give My Poor Heart Ease: Voices of the Mississippi Blues*. The photographs are a testament to music and musicians and have been lavishly praised by folks such as Quincy Jones and Toni Morrison. I think they know what they are talking about. Go see for yourself. **MM**





# Editor-at-Large

by Jim Leutze

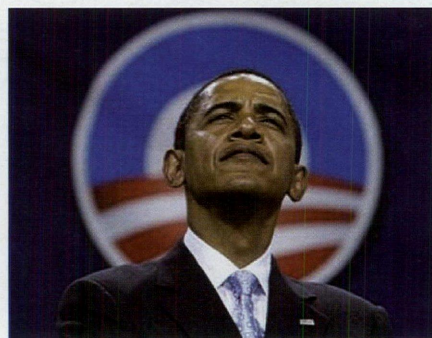
## MANIFESTO FOR CIVILITY IN THE AGE OF OBAMA

Over the last several months, I've experienced a whole range of emotions: anger, confusion, dismay — sometimes all at the same time. When I see people at rallies yelling, "I want my country back." What do they mean? Why are they so angry? Obviously, many, if not most, of these people are sincerely in their conviction, and I believe they love their country. The same is not true for all those who are feeding the nation misinformation and stoking anger and fear. The most dangerous, and perhaps also the most disingenuous, are the ones trying to delegitimize and/or dehumanize the president. If he is not a US citizen, then he shouldn't be president, and if he is a cynical joker, then he can't be trusted.

This campaign to delegitimize the president is at least disappointing or even dismaying given the perilous state we find ourselves in. It seems to me to be a time when all patriotic Americans should be pulling for, and praying for, our leaders to succeed. Instead, there seems to be an atmosphere of almost manic delight when the president struggles. It is almost as though some people would welcome bad things happening to our country just so they could chalk it up as an Obama failure. All of this could be discounted as just a new form of political gamesmanship if the stakes weren't so high. Furthermore, there are troubled people out there who might see some of what is going on as invitation to take the law into their own hands. Since Franklin D. Roosevelt's election in 1932, we have had nine presidents; there have been attempts on the lives of four of them.

But what to do? I don't want to get into a partisan debate or start my own blog, yet I feel a responsibility to speak out for a change in the nature and tone of our political discourse. So I decided to see if I can't find a critical mass of people who feel as I do. What follows is a proposed statement or manifesto, which I hope will be sub-

scribed to by people of all political persuasion. I'd like leaders and followers alike to join in trying to elevate the discourse because it is the right thing to do, and it is much less dangerous than what is currently going on. Maybe we could title it, "An Appeal for Reason."



We are deeply concerned about the tone of the ongoing national debate over health care, the economy and the role of government. While all agree that the public involvement on important political issues is to be encouraged, reasonable people understand that that involvement should be informed and civil; recently there have been instances in which the discourse has been neither. In fact, the discussion has sometimes featured exaggerations, distortions, slander and has been conducted in a tone better suited to a bar room brawl. More disturbing have been the signs and slogans that to us seem to encourage violence. Our country has an unfortunate history when it comes to violence against public figures. Anything that might provide license to some overzealous gunman should be discouraged by all responsible citizens.

This is a very difficult time for our country. It is natural that people should be concerned, even frightened, about the economy and deficits. There needs to be open debate about changes in health care and the role of government. We face agonizing choices in our foreign policy and specifically in confronting terrorism. This does not mean we should tolerate those

who choose to stoke this fear by wild claims and overheated rhetoric. A wise Supreme Court justice once said that freedom of speech did not extend to shouting fire in a crowded theater.

Of particular concern are those statements that could be construed as hate speech. Sometimes these slurs are directed at individuals and sometimes at "the government" more generally. We are the government, and it is ironic to hear people who pride themselves on their patriotism directing slurs at our elected officials and our lawfully appointed federal officers. There is an election next year, and if the people don't like their office holders, they can throw them out.

Reason is at the foundation of democracy. The founding fathers believed, and staked their lives and fortunes, on the concept that free men, truthfully informed, could rule themselves through reason. No need for hereditary monarchs or a titled aristocracy, just an enlightened citizenry engaging in reasoned debate. Unfortunately, that is not what we have today. The current demagoguery with its appeal to prejudices, emotion and fear, not only misleads people, but it also strikes at the heart of the democratic ideal — enlightened, reasoned debate. The marketplace of ideas becomes a bazaar of conflicting distortions and half truths intended to undermine the public's ability to make wise decisions.

Our appeal is nonpartisan. We had all hoped that a new administration would usher in an era of more bipartisanship; unfortunately that has not been the case. But if we cannot agree on a middle ground, let us at least agree on the need for mutual respect.

We are speaking out now and encourage more civil and reasoned debate because we fear that unless some limits are put on the incitement to violence and disrespect, we may all endure another national tragedy. **MM**



## THANKSGIVING AND GROUNDHOGS

**W**e all have much to be thankful for, we tell ourselves from time to time. Many of us say a blessing before each meal to voice our gratitude. We even have a day every year set apart just for expressing thanks. Appropriately, we call it "Thanksgiving," and unlike Christmas and other religious holidays, we Americans do not share it with the rest of the world. If you are looking for roast turkey, dressing and giblet gravy in London, Paris, Singapore, Moscow or Abu Dhabi on the fourth Thursday in November, forget it. Eat your lamb, truffles, noodles, borscht or tabouli and be thankful that you were spared the undercooked and perhaps toxic turkey at the family gathering back in the states.

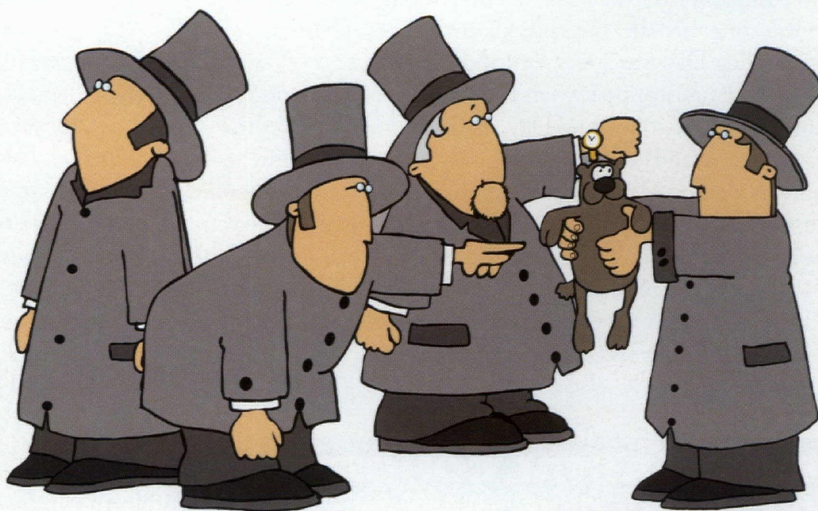
You know the Thanksgiving story. Pilgrims, who all dressed alike and were no fun at all, sat down with Indians — who weren't really Indians but named Indians because of a monumental navigational error two centuries before. (Did anyone bother to ask "Indians" what they called themselves?) They feasted on totally organic food long before slow food, Whole Foods and organic food were cool. Two groups of culturally diverse people, neither of which spoke the language of the other, dined and made polite conversations as they asked for another helping of pumpkin pie and tussled over who would get the drumsticks. But even with the good food and fellowship, things were never quite the same again.

Thanksgiving, before the current "teach to the test" era, was a godsend. For a whole month, teachers could decorate bulletin boards with multi-colored leaves and cornucopia and have children do mindless activities, such as coloring mimeographed pictures of turkeys, making Pilgrim hats from construction paper, memorizing the words to "Come Ye Thankful People, Come," and practicing for a school play. By about the fourth grade, I was as sick of Thanksgiving doings as I was of Washington and Lincoln's birthdays that were the focus during the month of February. Groundhog Day never got mentioned.

That's a good thing. I have learned what nasty creatures groundhogs are and on this Thanksgiving Day, I am grateful that the one who made me miserable for weeks this summer is gone. For whatever reason, we didn't have groundhogs in Buies Creek, although here in Winston-Salem — barely two hours drive away — they are major pests that multiply like rabbits and cause havoc. We had rats, mice, moles and voles, chiggers, ticks, and fleas, but we didn't have the super-sized groundhog that can defoliate a vegetable garden faster than Agent Orange and leave you weeping for what might have been. My neighbors and I in the Peaceful Kingdom Community Garden Group know the feeling. Our personal groundhog made a meal of a half row of string beans and then devastated the newly planted cabbage, collards and broccoli as he

prepared for hibernation this winter.

Groundhogs have had good public relations on their side over the years. Think about Groundhog Day. The media hype it every year, and we wait expectantly for Feb. 2 to come and TV crews to camp out in Punxsutawney, PA, waiting for the legendary Punxsutawney Phil to appear. Will Phil, often depicted as a playful gentleman in a top hat, see his shadow, thus assuring six more weeks of winter weather? The eyes of the nation are upon him every February.



Playful gentleman? Look closely and you will see that Phil's handlers are wearing thick gloves to protect their hands from this snarling, long-clawed, buck-toothed, over-sized member of the rodent ("rodent," that's polite for "rat") family. Tough language, but I am carrying a grudge. I handled the one I captured like a copperhead.

The groundhog once had a champion in North Carolina in Congressman Ike Andrews, who served the Fourth District in the US House of Representatives from 1973-1985. I called Bob Auman, a longtime associate of the Congressman, who lives in Wake County and carries more information around in his head than you can find at the Library of Congress. He told me first about his bride-to-be, and then gave me some good information about his old boss and Groundhog Day.

Ike's father Archie and Archie's twin brother George were born on Groundhog Day. Naturally, that is when the family celebrated their birthdays. As years went on the parties got larger. At some point, George was elected sheriff of Chatham County. When Ike ran for the legislature, eventually serving in both houses, he used the annual Groundhog Day party as a political gathering. Invitations were prized and eventually, according to Bob, the size became almost unmanageable.

The party received a lot of ink in 1968 when Hubert



Humphrey was making a run at the presidency and announced a major appearance in North Carolina. Most North Carolina politicians considered being seen with him a liability and ran for cover. Lacking a better excuse, they added insult to injury by telling the press they had previously committed to attend Ike's Groundhog party. The major exception was Robert Morgan, later to be United States Senator, who showed up to welcome Humphrey. The two became life-long friends and later served together in the US Senate. When the two were together, Humphrey never passed up a chance to tell people how he and Morgan became friends.

Ike's daughter, Alice Andrews Joyce of Chapel Hill, says her father has his own theory about why the groundhog emerges each year on Feb. 2. It's not to check the weather, according to Ike, but rather to look for love and companionship since he has been alone all winter. To the congressman, she said, his annual observance of Groundhog Day was about love and friendship.

The parties stopped when Ike was elected to Congress. However, the Groundhog Day tradition continued in the form of thousands of Groundhog Day cards to constituents featuring poems by Margaret Sugg, who ran Ike's Washington office. She said Ike started sending the cards to friends when he was in the fourth grade, and even sent cards from abroad during World War II. Margaret, now living in Northern Virginia, shared this bit of doggerel that he used to announce a re-election bid:

*Though this announcement flaunts convention,  
It makes official our intention.*



*We're off and running for re-election,  
And we hope for your Groundhog Celebration: Perfection.*

Like I said, I am thankful to be rid of the groundhog that grazed in our community garden. Here is my report to my neighbors before we trapped the varmint 24 hours later:

*Pete loaned me his humane trap, which Heath and I installed during the rain. I expect that groundhogs, like people, stay inside in bad weather. It's made to catch and transport to another location.*

*Chances of catching him may be slim, since he has so much good tender stuff around. The fellow at the garden store said it took him forever to catch his and that he finally attracted him with a banana. Maybe his groundhog was part monkey? We included a banana in the smorgasbord we prepared.*

*Country people, I have found, consider groundhogs rats and shoot on sight, according to the dental assistant at my side this morning. "My husband just gets the gun." Dr. Steinbecker, "World's Best" dentist and a hunter, offered to "dress him," and Pete forwarded a recipe for groundhog stew that he got off the Internet. Guns and stews are not alternatives for city folks with delicate sensibilities, I told them. But if I were back in Harnett County. ... Let's see how "trap and travel" works. I have picked out a nice home for our friend just over the Davie County line.*

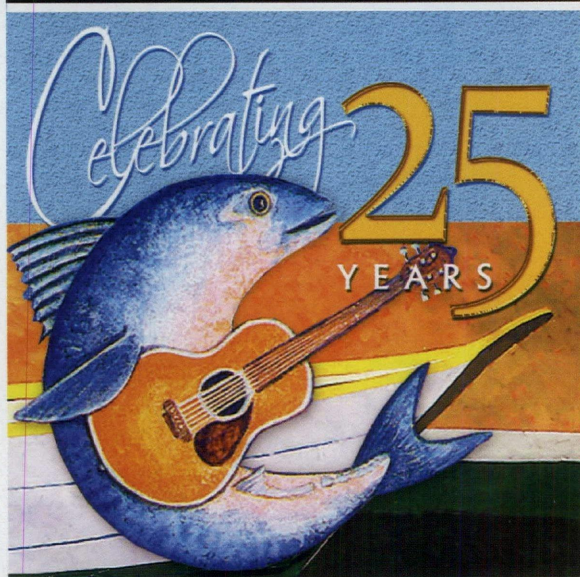
I am not sure if groundhogs have a good sense of direction. Between you and me, I am afraid my voracious buddy may make his way back home.

Happy Thanksgiving. **MM**

## THE COASTAL COHORTS

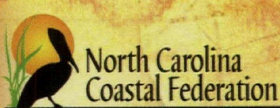
DON DIXON, BLAND SIMPSON & JIM WANN

PERFORMING SONGS AND STORIES FROM  
KING MACKEREL & THE BLUES  
ARE RUNNING and WILD PONIES



THE COASTAL COHORTS

KING MACKEREL & WILD PONIES



## CONCERT SCHEDULE

FRIDAY, MARCH 5, 2010  
Sunset Theatre, Asheboro

SATURDAY, MARCH 6, 2010  
Lincoln Theatre, Raleigh

FRIDAY, MARCH 26, 2010  
Arts of The Albemarle Maguire Theatre  
Elizabeth City

SATURDAY, MARCH 27, 2010  
Roanoke Island Festival Park, Manteo

Watch for other  
concerts to be  
announced later in  
the year

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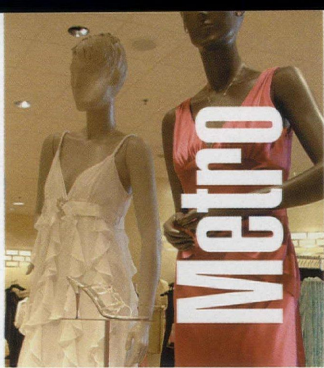
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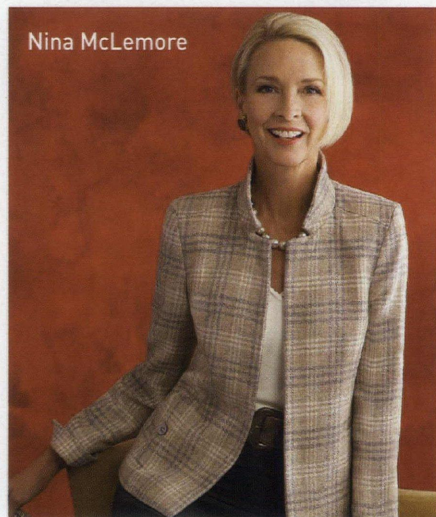
# Style

by Mary Ward Boerner

## FASHION NEWS

**Liles Clothing Studio** will host a Martin Dingman Trunk Show on Nov. 9 featuring shoes, belts and bags and an Oxford Clothing Trunk Show on Nov. 10 with custom suits and sport coats. Special incentives will be offered to customers during these special events. North Hills, Raleigh; 919-510-5556.

**Fine Feathers** invites you to a Nina McLemore holiday trunk show Nov. 11-14 featuring hundreds of jackets to choose from with matching separates. Also, arriving daily for the holidays are spectacular



Nina McLemore

party selections for all those special occasions, as well as cashmere sweaters and scarves, pearls, Kenneth Jay Lane jewelry and much more for all your gift giving. University Square, Chapel Hill; 919-942-3151.

**Revolver Consignment Boutique** will celebrate Rigsby's birthday Nov. 14 by raising money for Best Friends Pet Adoption with dog treats and people sweets from CRUMB. A percentage of sales will be donated to Best Friends Pet Adoption; 10 a.m.-8 p.m. On Nov. 19 customers are invited to a Four Year Anniversary Party with clothing and art by Adam Peele of

AHPeele; 7-10 p.m. Glenwood South, Raleigh; 919-834-3053.

**Hertzberg Furs** will host a trunk show on Nov. 14 at the Clothes Horse in Southern Pines, NC, and on Dec. 4 at Maggie's in Southern Pines. Each show will feature a variety of boutique furs and accessories from their 2010 collection. Announcing a new line of furs from Canada by Euroline Furs featuring a full range of reversible jackets, parkas and vests in sheared mink exclusively at Hertzberg. Oak Park Shopping Center, Raleigh; 919-782-2165 or [www.hertzbergfurs.com](http://www.hertzbergfurs.com).

### Events at Elaine Miller Collection:

- Nov. 6 & 7 – Elaine Miller Collection introduces new designer line Jose and Marie Barrera
- Nov. 17 – Elizabeth Locke trunk show
- Dec. 1 & 2 – Slane & Slane trunk show with personal appearance by Heath Slane on Dec. 2
- Dec. 11 & 12 – Alexis Bittar Style and Fashion event
- Dec. 15 & 16 – Estate Jewelry Clinic

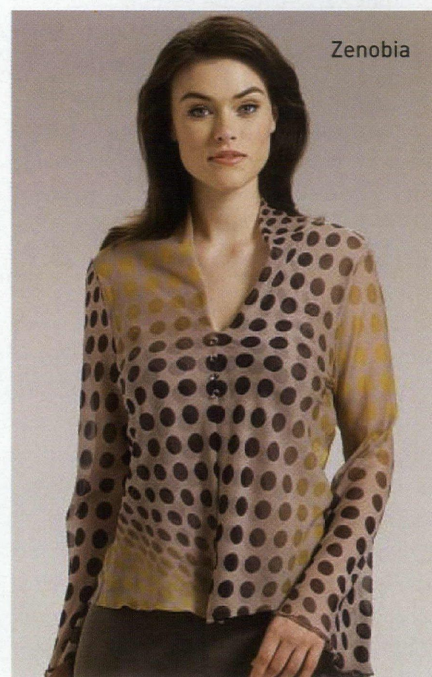
Use your Midtown/North Hills card and take 25 percent off all in-stock merchandise excluding Fall 2009 Alexis Bittar and Slane & Slane Sterling and Mixed Metal Collection. Also offering complimentary jewelry cleaning and inspection and complimentary polishing cloth. The Lassiter at North Hills, Raleigh; 919-571-8888.

**Events at Saks Fifth Avenue;** Triangle Town Center, Raleigh:

- Nov. 24 – CHANEL Holiday Makeover Event; a CHANEL specialist will help you have the best holiday look. Call 919-792-9100 ext. 5362.
- November – Sisley National Makeup Artist Event; enjoy a one-on-one spa treatment and meet Sisley National Makeup Artist Alfredo Lizardi. Call

919-792-9100 ext. 5371.

- November – Zenobia Spring 2010 Trunk Show; enjoy a wardrobe consultation with Summer March while viewing the Spring 2010 collection. Call 919-792-9100 ext. 5390.



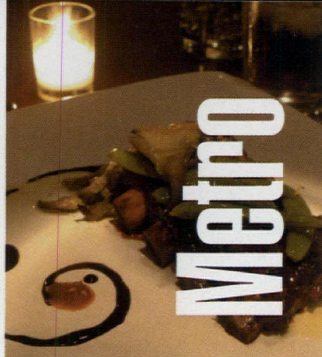
Zenobia

- Saturdays in November (2-4 p.m.) – Holiday Tastings; come in and experience the holiday trim shop, stocked with ornaments and gifts. This season, every treat helps a child: 5 percent of all sales on Saks Fifth Avenue Collection and New York Candy Co. sweets will be donated to St. Jude Children's Hospital. Call Brett 919-792-9100 ext. 5326.

**Monkee's of Chapel Hill** will host a Mollybeads Trunk Show Dec. 4-6. Meadowmont Village; 919-967-6830.

Benefit Cosmetics introduces **Powderazzi, Famous Face Powders**, which includes CORALista, Hoola, and Dallas powders with brush. Available November 2009 at Belk and Sephora.





# Gourmet

by Moreton Neal

## Cookbooks: A Gourmet's Second Favorite Holiday Gift

### USEFUL AND ECLECTIC SELECTIONS TO PLEASE THE COOK IN THE FAMILY

In this era of frugality we cook more at home. Yet there are rumors that even cookbooks are becoming obsolete. If so, we have ourselves to blame. Like many of you, I go to a Web site to access a recipe more often than I care to admit. When I want to make something from a treasured cookbook, but the instructions require an ingredient I don't have on hand, I head straight for the computer to access other versions of the recipe. Reassured that an ordinary onion can be used instead of a leek, I continue with confidence.

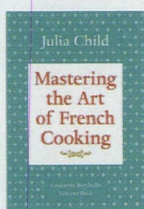
But while you can't beat the Internet for convenience, it's no substitute for the real thing. Can you hold a Web site in your lap in an easy chair or wrap one up for a Christmas present?

The following list includes cookbooks I have added to my own embarrassingly large collection or have given to others this year. Some are perfect for beginners, some for skilled cooks and others, frankly, are more fun to read than to cook with. I think you'll find something here for every cook on your list.

#### **Mastering the Art of French Cooking**

by Julia Child

In case you haven't noticed, this is the year of Julia Child ... again! Since *Julie and Julia* (one of the most charming movies of recent history) came out, Child's classic tome has been re-issued and climbed to the top of the cookbook charts. This is a wonderful present for young adults with a penchant for cooking. Like Julie Powell, author of the book the movie was based on, they will be inspired by the woman who transformed American cooking in the 1970s.

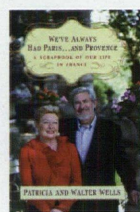


Most of Child's books have been re-issued or are still in print. One of my personal favorites is *Julia's Kitchen Wisdom*, intended for experienced cooks with a working knowledge of French culinary technique. This little book offers abbreviated instructions and tips for salad dressings, braises, stews and roasts, and a few desserts. From these basic recipes, you can improvise some mouthwatering meals.

#### **We've Always Had Paris ... and Provence: A Scrapbook of Our Life in France**

by Patricia and Walter Wells

Patricia Wells (who turns up in Raleigh periodically to visit her sister) followed her husband Walter to Paris when he took a job as a senior editor of the *International Herald Tribune*. She soon made a name for herself as the only female American to write restaurant reviews for *L'Express*. Her first book, *The Food Lover's Guide to Paris*, paved the way for many more — including *Bistro Cooking*, *The Provence Cookbook*, *Trattoria* and one of my personal favorites, *Vegetable Harvest*.



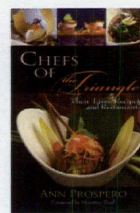
After years in Paris, the Wellses bought a farmhouse in Vaison la Romaine, Provence, where Patricia now runs a cooking school. In *We've Always Had Paris*, Walter and Patricia write alternate chapters about their 30-plus years across the pond, sharing the joys and frustrations of ex-pat life and anecdotes of their relationships with foodie icons, including Julia Child and Joël Robuchon.

At the end of each chapter, the Wellses share a recipe from memorable occasions. The recipes are delicious, simple to make and beg to be repeated.

#### **Chefs of the Triangle: Their Lives, Recipes, and Restaurants**

by Ann Prospero

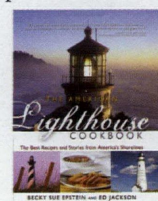
Our most esteemed chefs are included in Ann Prospero's intimate peek behind the kitchen door of three dozen Triangle restaurants. You will learn about the backgrounds, inspirations and aspirations of several chefs — as well as their relationships with each other. And for lagniappe, each contributes signature recipes adapted for use in a home kitchen.



#### **The American Lighthouse Cookbook: The Best Recipes and Stories from America's Shorelines**

by Becky Sue Epstein and Ed Jackson

Beach lovers will treasure this charming book, not only for the recipes and illustrations, but also for the histories of two of North Carolina's treasured lighthouses, Cape Hatteras and Currituck Beach. Besides these, over 40 other historic lighthouses up and down the Atlantic and Pacific coasts and the Great Lakes are featured. Traditional recipes from each coastal region have been adapted by Jackson for easy home use.



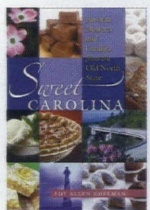
#### **Sweet Carolina: Favorite Desserts and Candies from the Old North State**

by Foy Allen Edelman

Raleigh resident Foy Edelman traveled to every county in North Carolina to talk with locals and collect recipes for this nostalgic collection published by UNC Press. Southerners will be reminded of recipes our mothers and grandmothers contributed to those spiral-bound hometown cookbooks pub-



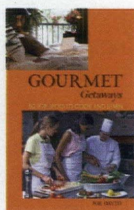
lished by service organizations. *Sweet Carolina* conjures up sweet memories with its recipes for Moravian molasses cakes, peanut butter fudge, persimmon cake and other almost-forgotten treats we grew up on and lost after the old Junior League cookbook fell apart.



### Gourmet Getaways: 50 Top Spots to Cook and Learn

by Joe David

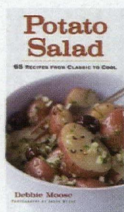
Even though *Gourmet Getaways* offers some tempting recipes, it's more of a travel guide than a cookbook. Enthusiastic foodies will enjoy planning, or just fantasizing about, the culinary learning opportunities described in these pages. The schools are all in the US, several in the South (e.g., Woodlands Resort in Summerville, SC, and The New Orleans Cooking Experience), but the Old North State is left out ... which begs the question: What enterprising chef or hotel would like to start a cooking school getaway here in the Triangle?



### Potato Salad

by Debbie Moose

A terrific little stocking stuffer! Raleigh's own Debbie Moose adds *Potato Salad* to her growing list of single subject cookbooks. If you enjoyed Moose's *Wings* and *Deviled Eggs*, you can't pass up these 65 delectable variations on this popular traditional side dish.



### Serious Barbecue: Smoke, Char, Baste, and Brush Your Way to Great Outdoor Cooking

by Adam Perry Lang

### Low & Slow: Master the Art of Barbecue in 5 Easy Lessons

by Gary Wiviott and Colleen Rush

My husband, Drake Maynard, has his own vast collection of barbecue and grilling books, and luckily for me, he uses them. He claims these two are the best of the year. In the spirit of Walter and Patricia Wells, I include Drake's description of these two cookbooks in his own words: "What we have here is the yin and the yang of barbecuing. And right off the bat, I've stepped in it by using 'barbecue' as a verb. These books represent opposite ends of the outdoor cooking world today in America."

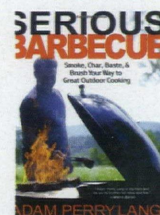
The (current) new wave is represented by nationally known chef Adam Perry Lang, who proudly admits his lack of a southern cultural upbringing, as well as the lack of any male family mentors who taught him the mysteries of cooking as a young boy. He cooks everything you can put on a grill; he

brushes on compound butters with an herb broom; he accepts the legitimacy of cooking with gas.

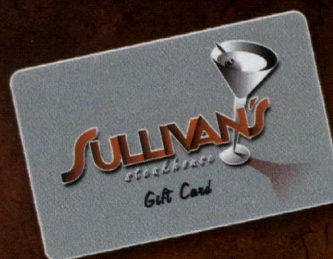
Proudly flying the flag of traditionalism is Gary Wiviott. Also not a Southerner and also a later-in-life convert to outdoor cooking, Wiviott is passionate about basic, true to the roots, low and slow cooking. He admits of no tolerance for apostasy, but he carries on the crusade with humor.

Lang's *Serious Barbecue* takes you on a trip through a dizzying variety of flavors, textures and colors. Here you'll find flavored resting butters, herb brushes, grated fruit marinades and finishing dressings — a wide assortment of techniques and out-of-the-box recipes. And yet ... it all works. You might drop a step here or there to speed up prep time or just to lower the intricacy level a smidgeon, but the food tastes better than you can imagine. Upon tasting my rendition of his recipe for porterhouse steak, my dinner companions proclaimed it the best steak ever.

*Low & Slow* takes you on a directed



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course to the ultimate low and slow home meal — pulled pork shoulders. The book is a textbook on cooking slowly over wood charcoal, laid out simply step by step. You get the sense from the book that if you attempt a shortcut, or even think about cooking with gas, Wiviott will reach out of the pages to slap some sense into you.

The audience for these books is not the beginner (although Lang inserts the obligatory beginner information). No, these books are for the serious outdoor cooker who wants a broader palette of recipes, a more finely honed sense of what works (and why) on a grill, a higher level of technique. Buy one (or both) of these for someone you'd like to have cooking you a really fine meal.

#### NIBBLES

First, more cookbooks. My own "Dear Santa" list includes these recently published culinary guides:

*Two Dudes, One Pan* by Jon Shook and

Vinny Dotolo — The concept of tasty food cooked in just one pan has an irresistible appeal.

*Barefoot Contessa at Home* by Ina Garten — On TV and in her books, Garten's culinary sensibility is consistently reliable and inspiring. Isn't it refreshing to see a happy, plump woman cook?

*Vefa's Kitchen* by Vefa Alexiadou — Touted as "the Greek joy of cooking," this is Greece's answer to last year's Spanish blockbuster, *1080 Recipes*.

*The Spice Kitchen* by Michal Haines — Haines comes up with unusual flavor combinations from many different cultures.

*A Tavola!* by Gianni Scappin and Vincenzo Lauria — Traditional Italian home cooking from the latest in the fine Culinary Institute of America series.

*The Modern Vegetarian* by Maria Elia — A fresh perspective on cooking veggies and grains.

*Bourbon: 50 Rousing Recipes for a Classic American Spirit* by Fred Thompson — Unfortunately this book by Raleigh's prolific food writer and editor of *Edible Piedmont* magazine won't be available until January. I may have to buy this one for myself after the holidays.

At Pinehurst Resort's annual **Pinehurst Wine Festival** this September, North Carolina wines shone in three categories. Winners of the Focus Wine Competition, with 130 wineries participating, included Biltmore Pinot Noir (gold medal, premium pinot noir category), Shelton Sauvignon Blanc (silver medal, premium sauvignon blanc category) and Shelton Family Reserve's Chardonnay (silver medal, prestige chardonnay category).

**Taste Carolina Gourmet Food Tours**, the walking tour that takes participants to the food community's legendary restaurants, farmers' markets, farms, bakeries and specialty stores, has added several more tours to its repertoire. New tours include Evening Tapas Crawl and Girls' Night Out (in Raleigh, Durham and Chapel Hill), Durham Drinks!, Raleigh Drinks!, and The Chocolate Tour — inspired by "Chocolate: The Exhibition," at the Museum of Natural Sciences. Taste Carolina will continue its walking tours in downtown Raleigh, downtown Durham and downtown Chapel Hill/Carrboro on

Saturday and weekday afternoons. For reservations, contact 919-237-2254 or visit [www.tastecarolina.net](http://www.tastecarolina.net).

Log on to [www.southernseason.com/class](http://www.southernseason.com/class) to find cooking classes led by many of our best Triangle chefs. In November, you can learn how to make gravy with Bill Smith of Crook's Corner, artisanal bread with Lionel Vatinet of La Farm Bakery, Italian food with Jeremy Sabo from Vivace, and prepare a holiday menu with Chip Smith of Bonne Soirée. Check the Web site for dates and times.

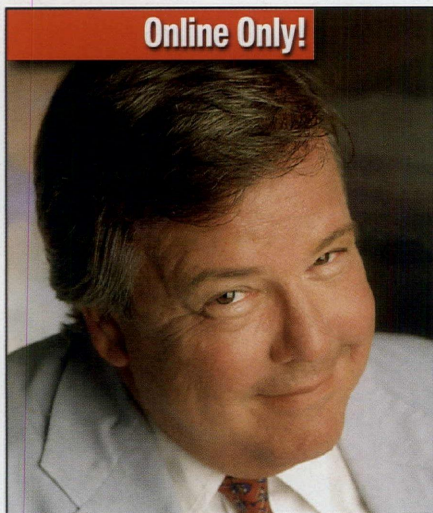
**Vinnie's Steak House & Tavern**, 7440 Six Forks Road in Raleigh, will feature California's Cakebread Wine Cellars pairing five of their flagship wines with creations from Executive Chef Tom Armstrong on Wednesday, Nov. 4, at 6:30 p.m. Call 919-847-7319 for more.

At the NC State Fair Wine Competition held in Raleigh last month, **Childress Vineyards** took home the NC Winegrowers Cup and Best of Show honors with its 2006 Cabernet Franc. Of the 51 NC wineries participating, **Biltmore Winery** led the medal count with 43 awards, and **Cypress Bend Vineyards** won the NC Muscadine Cup.

The American Livestock Breeds Conservancy, in association with **Hérons** at The Umstead Hotel in Cary, will hold an unusual cooking clinic on Nov. 13. The Lost Art of Last Cuts will highlight the use of underutilized parts from rare breeds of livestock, including rabbit and Hogshead sheep in traditional cooking. Chef Scott Crawford of Herons and Chef Bret Jennings of Elaine's on Franklin Street in Chapel Hill will lead the clinic followed by a seated lunch featuring the chefs' creations. To register, call 919-542-5704.

Just back from France, I have to mention that of all the delightful meals we enjoyed on the trip, one of the nicest took place before we set foot on the plane at RDU! A second branch of **42nd Street Oyster Bar** has opened in American Airline's remodeled Terminal 3. Beginning an arduous trek with a tasty lunch of seafood bisque, crabcake and fresh catfish was an unexpected and memorable treat. **MM**

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Bernie Reeves writes  
**Between Issues**  
at [www.metronc.com](http://www.metronc.com)



# RESTAURANT GUIDE

## RALEIGH/CARY

**18 SEABOARD** — 18 Seaboard Avenue, Suite 100 Raleigh. 861-4318. [www.18seaboard.com](http://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](http://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.ancuines.com](http://www.ancuines.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](http://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 principles — hospitality, attractive atmosphere, and value have remained the same.

**BELLA MONICA** — 3121-103 Edwards Mill Rd., Raleigh. 881-9778. [www.bellamonica.com](http://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](http://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](http://www.ncartmuseum.org). Offering renowned visual art and culinary masterpieces at the NC Museum of Art. Eclectic fare ranges from salads, sandwiches and entrées at lunch to sumptuous weekend brunches.

**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.

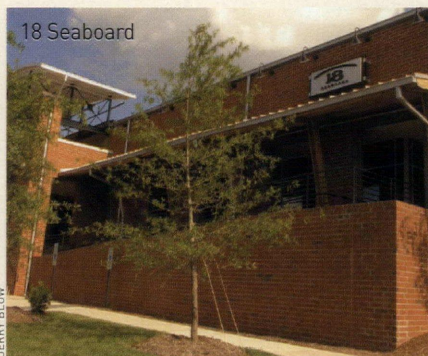
**CAFÉ TIRAMISU** — 6196-120 Falls of Neuse Rd., Raleigh. 981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.

**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](http://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](http://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](http://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](http://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](http://www.flyingbiscuit.com). [www.raleighbiscuit.com](http://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](http://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.heronrestaurant.com](http://www.heronrestaurant.com). Now open at The Umstead Hotel and Spa offering modern American cuisine with regional influences and an extensive wine selection. Live music and classic cocktails in the bar.

**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](http://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.

**MIDTOWN & BAR 115** — 4421-115 Six Forks Road, Raleigh. 782-WINE. [www.midtownandbar115.com](http://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](http://www.themintrestaurant.com). Mon-Thurs. 5-9p.m.; Fri. and Sat. 5-10p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Culinary Director Christopher Hylton 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](http://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](http://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.theolivetwistlounge.com](http://www.theolivetwistlounge.com). 8111 Creedmoor Rd, Raleigh. Offering an array of Eclectic Tapas & Signature Martini's served with a twist of sophistication. Featuring Live Music Monday through Thursday with Belly Dancers & DJ on weekends.

**THE PIT** — 328 W. Davie St., Raleigh. 919-890-4500. [www.thepit-raleigh.com](http://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.

**THE RALEIGH TIMES** — 14 E. Hargett St., Raleigh. 919-833-0999. [www.raleightimesbar.com](http://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 appe-



tizers, 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](http://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](http://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](http://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](http://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](http://www.tropicalsmoothiecafe.com). Tropical Smoothie Café is more than just great tasting smoothies. Keeping in line with the great taste and high quality that Tropical Smoothie is known for, we also offer healthy alternatives to regular fast food. Our gourmet wraps, specialty sandwiches and salads are made with the highest quality Dietz and Watson meats and cheses. Come early to enjoy our breakfast wraps and bagels. Catering is available.

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

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

**VIVACE** — 4209-115 Lassiter Mill Rd., Raleigh. 787-7747. [www.vivaceraleigh.com](http://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](http://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 din-

ing 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](http://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 PARIADE** — 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](http://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](http://www.wattsgrocery.com).

## CHAPEL HILL/HILLSBOROUGH

**411 WEST ITALIAN CAFÉ** — 411 West Franklin Street, Chapel Hill. 968-4732. [www.411west.com](http://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](http://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](http://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](http://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](http://www.penangnc.com). Surprising balance of Southeast Asian spices and fruits. Authentic menu based on family recipes, with curries, noodles, soups, and sushi. Attractive, open, atmosphere, vegetarian options and weekly specials. Special sushi offer Tuesday and Thursday nights. 4 ½ stars from CitySearch. Open daily."

**SPANKY'S** — 101 East Franklin St., Downtown Chapel Hill, 967-2678. [www.spankysrestaurant.com](http://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](http://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 - 6p.m. Lobsters are Market price on Monday nights.

## BEYOND THE TRIANGLE

**AQUA** — 214 Middle Lane, Beaufort, NC 28516. 252-728-7777. [www.aquaexperience.com](http://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](http://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](http://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](http://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](http://www.deluxenc.com).

**FISHTALES WATERFRONT RESTAURANT** — 232 W. Beaufort Rd. Beaufort 252-504-7263. [www.fishtalesdining.com](http://www.fishtalesdining.com). Have your Holiday Party on the Waterfront this year! FishTales offers the best food selection, service and a great atmosphere for your special event. We can provide the perfect setting no matter what the occasion. Our facility accommodates parties from 10 to 1000. Call today or come by for a personal tour.

**FRONT STREET GRILL AT STILLWATER** — 300 Front St., Beaufort. 252-728-4956. Visit Web site online at [www.frontstreetgrill-atstillwater.com](http://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](http://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](http://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



## GIVING THANKS ... WITH HEARTWARMING REDS — AND WINNING CHOICES FROM NORTH CAROLINA!

**A**h, the chill of late fall and red wines rich enough to warm the heart! Meals get heartier now, leading up to our national feast on the 26th. It's always fun to recommend wines for Thanksgiving because there are so many possibilities. Do it differently this year — don't have the same wine you always have. If you usually serve white, try a red; if you only drink red, work in a white — maybe as an aperitif.

Personally, I like to open a sparkling wine to start things off on a festive note.

I'm partial to American wines for this most American holiday celebration, and as a locavore (a local foods and wine maven), I recommend some of our best North Carolina wines, in addition to other American wines.

There has never been a better time to do so — 2007 red wines from North Carolina are excellent, perhaps the best ever. Curiously, it was a plus-and-minus year. The 2007 Easter weekend freeze wiped out most of the white varieties, but it was also a drought year, therefore excellent for reds. No hurricane rains to dilute flavor, just sunny warmth that made for exceptional ripening. Cabernet Sauvignon, Cab Franc, Merlot, Syrah are all dark and rich, some quite opulent. (see box)

Pairing wines with roast turkey isn't difficult — many wines will work, just as they do with roast chicken. It's all those spicy

accompaniments that complicate things: caramelized sweet potatoes or mashed turnips, cranberry sauces and relishes, sage-laced dressings. Generally, tannic wines,

like red Bordeaux or young Cabernet and oaky Chardonnays — which can be perfect with meats and shellfish — don't work very well in this instance and can even

### MEDAL WINNING WINES

The 10th Annual NC State Fair Wine Competition, held in Raleigh last month, presented judges with 416 wines submitted by 51 NC wineries (total wineries now over 85).

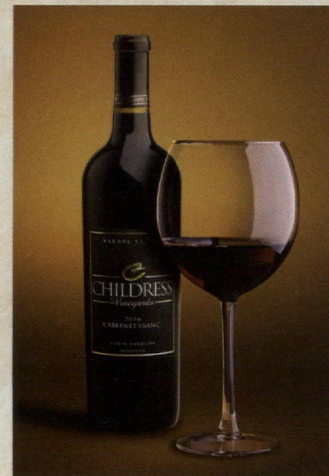
**Childress Vineyards** took home the NC Winegrowers Cup and Best of Show honors with its 2006 Cabernet Franc. **Biltmore Winery** led the medal count with 43 awards, though most made from West Coast grapes. **Cypress Bend Vineyards** took the NC Muscadine Cup for best Muscadine wine for its Campbell. Only wines made from NC grapes qualify for Best of Show.

Best of Show — Childress Vineyards Cabernet Franc 2006  
Best of Muscadine — Cypress Bend Vineyards Campbell  
Best Red Vinifera — Childress Vineyards Cabernet Franc 2006  
Best White Vinifera — Cellar 4201 Stainless Chardonnay  
Best Fruit Wine — Sanctuary Vineyards Blackberry  
Best Sparkling Wine — Shelton Vineyards Blanc de Blanc Brut 2005

Among the 26 Double Gold medals (unanimous panel votes) were these:

Biltmore Reserve Cabernet Franc, American  
Biltmore LR Malbec, American  
Childress Barrel Select Cabernet Franc 2006  
Childress Reserve Cabernet Sauvignon 2007  
Duplin Hatteras Red (muscadine)  
Flint Hill Vineyards Cabernet Sauvignon 2007  
Hinnant 2006 Norton  
Raffaldini Vineyards Montepulciano 2006  
RayLen Eagle Select Cabernet Sauvignon 2006  
RayLen Cabernet Sauvignon 2007  
RayLen Category 5 (red blend) 2007  
Shelton Vineyards Cabernet Franc 2007  
Grove Jug House Blush  
McRitchie Pale Rider Dry Rosé (sangiovese)  
Brushy Mountain Red Bud Ridge  
Old Stone Chambourcin 2007

These wines are outstanding, as were several others winning Gold and Silver medals. For a complete list of medal winners, go to: [www.nccommerce.com/en/TourismServices/NurtureWineAndGrapeIndustry/NewsAndEvents/AwardsAndCompetitions.htm](http://www.nccommerce.com/en/TourismServices/NurtureWineAndGrapeIndustry/NewsAndEvents/AwardsAndCompetitions.htm).





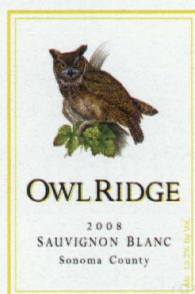
clash with certain dishes.

I always have both red and white wines on the Thanksgiving table, so folks can choose. I favor a juicier style of red and an unoaked white such as Viognier, Sauvignon Blanc or Fumé Blanc. Here are some specific suggestions for white and red wines.

**SPARKLING APERITIF:** Gloria Ferrer **Sonoma Brut**, California, \$20. Dry but not severe, with tiny bubbles and a crisp long finish. NC: **Shelton Blanc de Blancs Brut 2005**, \$16, a Double Gold Medal winner at the recent NC State Fair Wine Competition. Very crisp, dry and tasty. How nice to have another NC sparkling wine.

**LET'S HAVE MORE.**

Sauvignon Blanc/Fumé Blanc: **Owl Ridge 2008 Sauvignon Blanc**, Sonoma, \$12. This wine won the Sweepstakes White at the recent Sonoma County Harvest Fair judging. Dry, with lovely citrus and melon flavors. If you want a white for turkey-and-trimmings, this would be a good choice. It

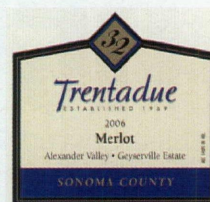


has NC connections. Wine-maker Joe Otos has family here and visits the Triangle occasionally. Great value too!

**VIIGNIER:** The floral spice aromas of Viognier make an excellent aperitif and can also go nicely with multiple dishes. NC: **Flint Hill** won a Gold for its appealing 2008, but it's mostly available at the winery; **Childress '08** and **Hanover Park '08**, both \$15, are also quite good. CA: **Kunde 2008**, Sonoma Valley, \$13.

**CABERNET FRANC:** You can hardly do better for a Thanksgiving red than **Childress 2006 Cabernet Franc**, \$16.95, which just won Best of Show at the NC State Fair judging. Other good Cab Franc: **Shelton Vineyards 2007**, **Grove Winery 2007** — both lively proof of the excellent 2007 NC reds.

**MERLOT:** "Serious" Merlots (also expensive) can be as huge and tannic as Cabernets, so for Thanksgiving I recommend more moderate-priced offerings that



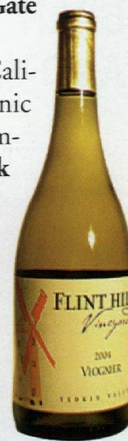
emphasize fruit and smooth texture. **Trentadue 2006**, Sonoma, \$15, velvety rich and smooth; also **Frei Brothers Reserve 2007**, \$20. NC Merlots are rarely over-tannic, and many quite lively and smooth:

**Benjamin 2006**, **Childress Reserve 2007**, **Dobbins Creek 2006**, **Iron Gate Vineyards 2007**.

**SYRAH/SHIRAZ:** Many California Syrahs are a bit tannic early on — fruit-driven examples include **Geyser Peak Shiraz** and **Qupé Central Coast**, \$14-18. NC: **RayLen 2007 Shiraz**, \$13.99, is quite luscious, a very good pick for Thanksgiving dinner and other meaty meals as well.

**RED BLENDS:** Often smooth and accessible, blended reds can be well-rounded enough to pair reliably with the spicy meal. Here are some juicy suggestions: **Childress Meritage 2006**, \$25, very appealing, nice richness but round and smooth; **RayLen Category 5 2007**, \$18, the five Bordeaux varieties in a more structured, complex blend but very drinkable now (as well as two or three Thanksgivings to come). An excellent buy! **RayLen Carolinius 2006**, \$14, a distinctive blend of Bordeaux varieties in a somewhat mellower style — best lightly chilled. **Hanover Park Michael's Blend 2004**, \$17, a fully mature red — Silver medalist at the State Fair.

**DESSERT:** What to drink with pumpkin or cinnamon apple pie? Muscadine, of course — or if you're too full, a glass by itself. Best of Show in 2009 is the **Cypress Bend Campbell**, quite delicious and not overly *sauvage*. The runner-up is one of my consistent favorites, **Duplin Hatteras Red**. The muscadines, remember, are loaded with antioxidants — just the healthy follow-up to a grand meal. **MM**

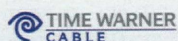
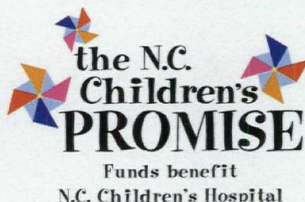


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continued from page 14

dinavian Cooking and Lidia's Italy; adventure programs such as *Globe Trekker* and *Passport to Adventure*; science programs including *NOVA*, *NATURE*, and *Secrets of the Dead*; and UNC-TV original productions, special documentaries and related programming.

The Explorer Channel is in response to market research performed for PBS revealing that core public television viewers desire to experience places that they may never see — and identify strongly with the Explorer, one of the basic personality archetypes described in the writings of Swiss psychoanalyst Carl Jung. According to Jung's theory, archetypes

are concepts embedded in the human psyche — regardless of culture and history — that reveal basic attitudes about personal identity.

Coinciding with the launch of UNC-EX, the digital cable-only service UNC-ED will change to UNC-MX, signifying a mix of programming for adults separate from UNC-KD for children. **MM**

### New Wake Tech Building Goes Green

"Building D," the newest building in the Northern Wake Campus of Wake Tech Community College, and the third classroom building to be constructed on the 121-acre site, is the first in the nation to be completely

LEED (Leadership in Energy and Environmental Design) certified by the US Green Building Council, according to school officials.

At just under 75,000 square feet, the building features 29 classrooms, including nine computer labs, two physics labs, two fine arts classrooms, a drama room and a distance learning classroom — as well as a coffee shop for students, staff and faculty.

Its sustainable features include "daylight harvesting," which automatically adjusts inside lighting according to available outside light, a white roof to reflect sunlight, and sun-blocking louvers on the south side. **MM**

## EYES ONLY

**The Association of Executives of North Carolina (AENC)** will host speakers for members to evaluate before hiring for their group functions via the Pinnacle Speakers Bureau at the 6th Annual Speaker's Showcase on Nov. 11 at 8:30 a.m. at the Hilton North Raleigh. The cost to attend the Speakers Showcase is \$69 for members of AENC and \$89 for non-members. Go to [www.aencnet.org](http://www.aencnet.org) for more.

**Raleigh Landscape Architect Dan CL Sears, ASLA** has been awarded The North Carolina Award by the North Carolina Chapter of the American Society of Landscape Architects (NCASLA). The award recognizes a career of achievement, leadership and service by a professional landscape architect.

**FamilyLife**, a nonprofit ministry dedicated to supporting marriages and families facing higher divorce and suicide rates, presented a Weekend to Remember conference for military couples in the Raleigh-Durham area in October aimed at strengthening and healing troubled marriages. For more information, visit [www.familylife.com](http://www.familylife.com).

**John L. Atkins III** has been elected chairman of the North Carolina Railroad Company Board of Directors. He has served on the Board since 2004. Atkins' grandfather worked on a freight crew for the former Atlantic Coast Line. Atkins is chairman and CEO of O'Brien/Atkins Associates, PA, an architectural/engineering firm located in Research Triangle Park.

**The North Carolina Technology Association (NCTA)** has announced four finalists for the 2009 Tech Executive of the Year to be selected by popular vote and announced at the 21 Awards gala on Thursday, Nov. 12, at the Embassy Suites Hotel in Cary, NC, sponsored by NYSE Euronext. Finalists are: Tom Brown, president of Stratapult Inc., Michael Capps, president of Epic Games Inc.,

Andrew J. "Flip" Filipowski, executive chairman and CEO of SilkRoad technology Inc. and Cynthia G. Marshall, president of AT&T North Carolina. Go to [www.nctechology.org](http://www.nctechology.org) for more.

**North Carolina Railroad Company (NCRR)** has retained Steer Davies Gleave of Boston to study what the potential ridership and revenue would be for commuter rail service within its 140-mile rail corridor between Greensboro and Goldsboro. The results of the study will be available in the second quarter of 2010.

The first annual **AT&T Raleigh Winterfest**, a two-month-long event, will be combined with Raleigh's Tree Lighting on the evening of Friday, Dec. 4, in City Plaza located at the 400 block of Fayetteville Street. Opening night will run from 5 p.m. until 11 p.m., featuring an outdoor ice rink, performances by local choirs and bands, figure skaters, a visit by Santa Claus, a reading by Ira David Wood III (star of Theatre In The Park's *A Christmas Carol*), food and drinks, and a country music headliner to be announced. The event is free and will be followed by two months of additional programming at the AT&T Raleigh Winterfest Ice Rink. Go to [www.raleighwinterfest.com](http://www.raleighwinterfest.com) for more.

**The 4th Annual Tartan Ball** is set for Friday, Nov. 13, from 8 p.m. to midnight at the downtown Raleigh Sheraton Hotel, featuring the North Carolina State University Pipes & Drums, the Inis Cairde School of Irish Dance, the Raleigh Scottish Country Dancers, and the Jo Moore Kalat School of Scottish Dance. For more information, go to [www.forourfallen.org](http://www.forourfallen.org).

**The Ridgewood Turkey Trot** ([www.ridgewoodturkeytrot.com](http://www.ridgewoodturkeytrot.com)) announced Mizuno, Fleet Feet Sports-Raleigh and the Ridgewood Shopping Center as presenting sponsors for the sixth race set for Thanksgiving Day to benefit the National Multiple Sclerosis Society of Eastern North Carolina. Last year 1744 people participated; the 2009 event will feature a competitive and non-competitive 8K race, a one-mile fun run and a kids dash. The race is

sanctioned by USA Track & Field and is held on a certified course. Visit [www.ridgewoodturkeytrot.com](http://www.ridgewoodturkeytrot.com) or contact Bruce Bokish at [msevents@yahoo.com](mailto:msevents@yahoo.com).

**The Woman's Club of Raleigh** 2009 Fall Antiques Show & Sale is Friday, Nov. 20, through Sunday, Nov. 22, in the Kerr Scott Building at the NC State Fairgrounds, Raleigh. Hours are 10 a.m.-6 p.m. on Friday, 10 a.m.-5 p.m. on Saturday, and 11 a.m. - 5 p.m. on Sunday. Admission is \$7 per person and is good for all three days of the show. Free parking is available at the Fairgrounds. E-mail antique show-publicity@womensclubofraleigh.org or call 919-782-5599 for more information.

**Jennifer Hilton** from Raleigh is the winner of the 2009 Andrew Britton Short Story Competition for her piece "Oak Moon." Britton, a successful spy novelist, passed away at age 27 in 2008.

**The Tune Swingers Orchestra**, an 18-piece big band, performs Thursday, Nov. 19, from 8-10:30 p.m. at the Raleigh Elks Lodge, 5538 Lead Mine Road, in a program entitled *Autumn Leaves*, celebrating the much-recorded French song "Les feuilles mortes" translated in English by American songwriter Johnny Mercer in 1947. Go to [www.tuneswingers.com](http://www.tuneswingers.com) for more information.

**Smedes York and James Maynard** of Raleigh join John Allison of Winston-Salem as inductees into the North Carolina Business Hall of Fame. York's real estate firm has been part of the region's history since the early 1900s. Maynard is co-founder of the Golden Corral chain of restaurants. Allison is chairman of BB&T, the banking and financial services firm based in North Carolina.

Faculty in the **Department of Geography** at East Carolina University present "Water, Water Everywhere, Or Is It?" from 6-7:30 p.m. Tuesday, Nov. 17, in Rivers West, room 205. For more information, contact Dr. Derek Alderman in the Department of Geography at 252-328-4013 or [aldermand@ecu.edu](mailto:aldermand@ecu.edu).





JIM TURCOTTE

# My Usual Charming Self

by Bernie Reeves

## MONSTER DEVOURS AMERICA

**T**he old saying "I lost my hat, ass and overcoat" is sadly resounding across the economy. But the malicious consequence of the crash is the theft of the future — the force that propels the American system. You buy a house confident it will gain value in the future. You start a business betting on the future. You pay for college hoping a degree will pay off in the future. A business borrows for inventory assuming the goods will be sold in the future.

Even in the Great Depression, or the downturns in 1947 and 1961-62; the oil crisis recession of the mid-1970s and the following downturn in the early 1980s; through the crippling 1989-1994 deep recession on the heels of the 1988 stock market crash; and through the dot.com bust of 2001, there was always hope for the future. But not anymore.

Even worse, government and university employees are enjoying the good life with high salaries, retirement benefits and top-shelf health insurance on the backs of taxpayers who watch helplessly as their nest eggs and home values disintegrate. The new class of super-rich, including the crooks that brought down the mighty American economy, is now living la dolce vita and avoiding taxes.

Meanwhile, the consumer and small businesses sectors — constituting 90% of the US economy — continue to decline as the Obama recovery plan ignores their plight. Looking ahead, there is more misery and pain for small businesses in the form of mandatory health insurance coverage for employees in the proposed health care overhaul bill endorsed by the White House. As the alleged recovery continues to founder, the next step will be draconian taxes to feed the bureaucracy — the monster that is devouring America.

The middle class of small business people and their employees who are shouldering the burden are already groaning under outrageous property, state and local taxes and the myriad of fees imposed by their banks and local governments. They now realize the Obama cadre is stealing their quality of life — and the one thing that means the most — the future.

### NOTES FROM LA-LA LAND

As the American Dream turns into a nightmare, our federal law-makers are planning to **impose even more taxes** to support national health care and to pay the so-called "climate debt" to third world nations, ensuring generations of government over-spending stretching out into a unhappy future.

...

Meanwhile, our North Carolina solons fiddle while Rome burns, imposing an **intrusive ban on smoking** as their great contribution to solve the problems we face. Not just in public buildings and environs, but in privately owned restaurants, hotels and clubs. Here, where tobacco money was the central force for good works for generations, you can't smoke anywhere but home or in wide open spaces due to sketchy and unverified science that says passive smoke kills. They have even taken away the small pleasure of smoking a butt from prisoners. In their zeal to trample individual rights, health zealots have created a new strain of fascism, cloaked in the familiar mantle of the righteous who know what's best for you — whether you like it or not. Hell, even Obama smokes.

...

Already in place by the same missionizing meddlers is the **preposterous drinking age laws** legislated by extortion in the late 1980s. The feds passed laws mandating you had to be 21 to drink a beer — or any alcohol — and told the states, who constitutionally maintained their own age limits, either to pass conforming laws or have their highway construction funds confiscated. The consequences include binge drinking by teens who indulge in private conclaves to get drunk without the option to drink "socially" in public where they can learn moderation. The "suicide by police" incident by a UNC junior came on the heels of a drinking binge at the Delta Kappa Epsilon fraternity, where consuming alcohol followed the pattern since the ridiculous laws were imposed. At 18, you can be killed in Afghanistan, vote, get married, own a gun and be held responsible as an adult in court — but you can't drink a beer. I'd binge too.

...

The word disgust permeates the **shenanigans at NC State University** where the Governor Mike Easley scandal left a stain in the hiring of the Lady Easley for a plum job at a high salary. But the key reaction is bafflement that the chancellor of a major university would sneak around the appointment process — and then lie about it. My conclusion harkens to the US Constitution. The founders in their wisdom knew the foibles and weaknesses of human beings could

bring down the democratic experiment. The central document they executed is mostly concerned with how to remove individuals to assure the institutions of governance prevailed.

The same principle applies to corporate organization. The board of directors is the entity that absorbs responsibility for any liability caused by management. But in the structure of universities around here, the board of trustees serves as a political entity with no real power to check the decisions of a rogue chancellor. Perhaps a strong trustee board could have prevented the embarrassing events over Mary Easley — and corral in the interim chancellor, who appears to be acting autonomously in upper level personnel matters, such as the brutal termination of the school's alumni director Lennie Barton. As one former NC State board chair told me who served a while back, chancellors would routinely contradict any agreement on an issue and go off and do whatever they pleased, knowing they were unsupervised free agents — despite alleged safeguards administered by the university system board of governors far removed from the everyday management of the school.

...

**Governor Bev Perdue's** low approval ratings are a bit of a mystery. One reason could be her effort to balance the state budget by cutting teacher salaries by one measly percent, and state worker salaries a bit more. She forgot that teachers and state workers form the coalition that elects North Carolina governors. Thinking they would desire to be part of the solution was a grievous error.

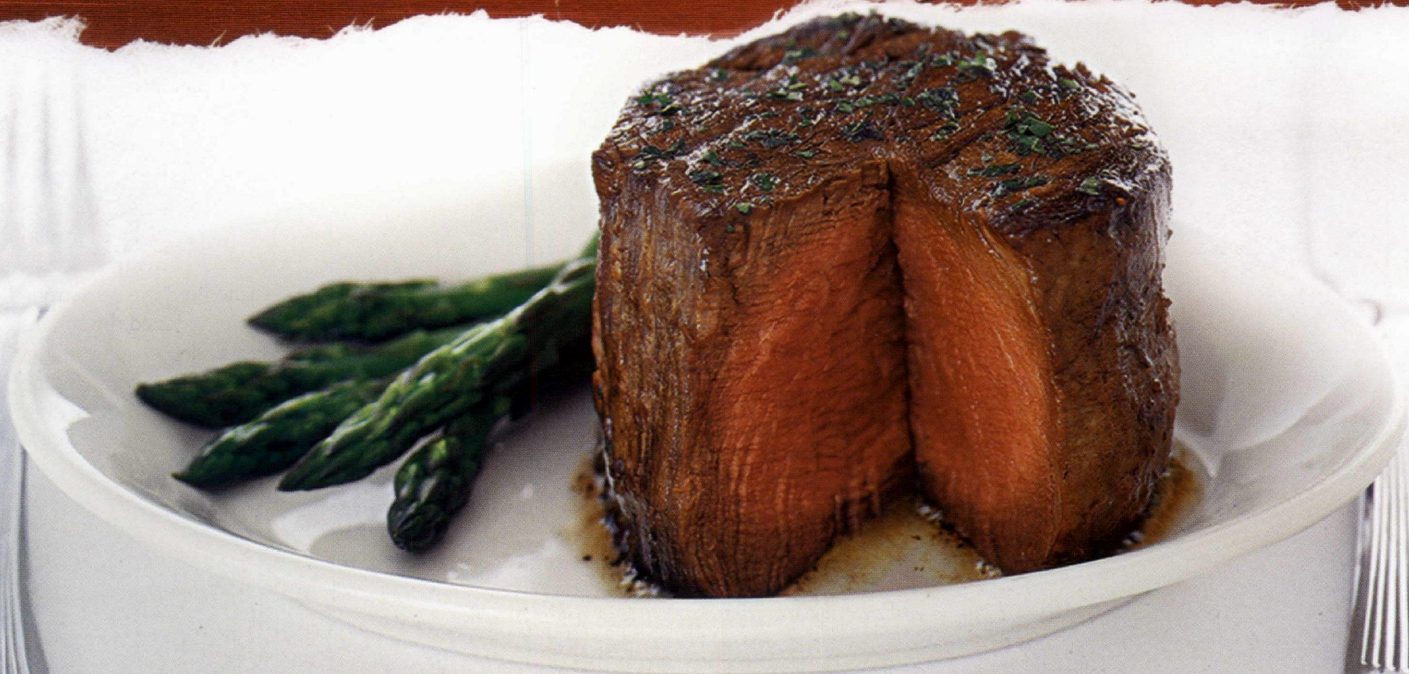
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The teacher/state worker coalition was whipped into potent political shape by former governor **Jim Hunt**. He also strived and succeeded in passing legislation allowing the state's chief executive to serve more than one term. Gazing through the looking-glass of the Easley scandals — and the seemingly rampant corruption in state government today — Republican State Party Chairman and former Raleigh mayor **Tom Fetzner** opined to the *News & Observer* that letting governors serve two terms is the determining factor in the mess we have today. With two terms, the party-driven appointees burrow in and can't be dislodged for eight years, giving them ample time to demonstrate their incompetency (as in the parole scandal, when it was learned that 80 people were killed by unsupervised parolees) and to set themselves up for a comfortable retirement with bribes from state vendors. **MM**

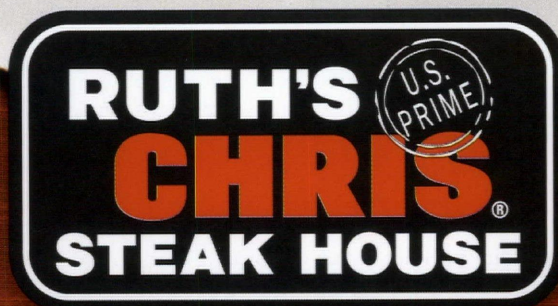
(Read commentary by Bernie Reeves in his *Between Issues* column at [www.metronc.com](http://www.metronc.com).)



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