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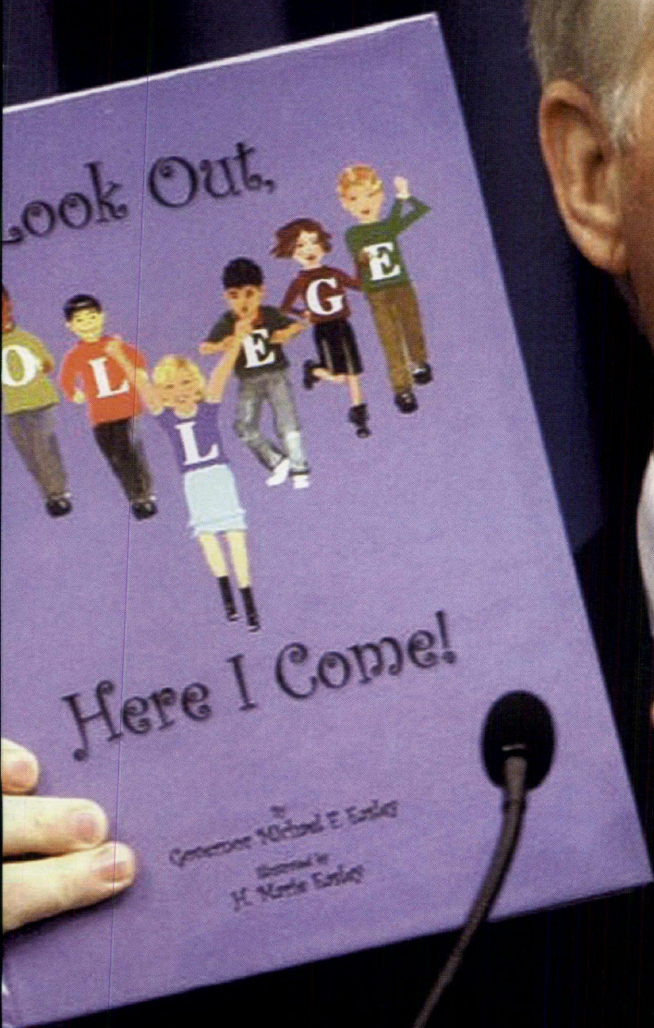
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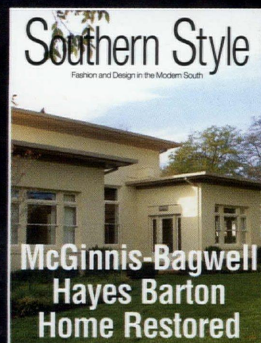
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## Frat Boy Governor

Jim Hughes Recalls  
Brother Mike Easley

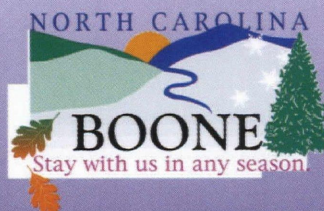




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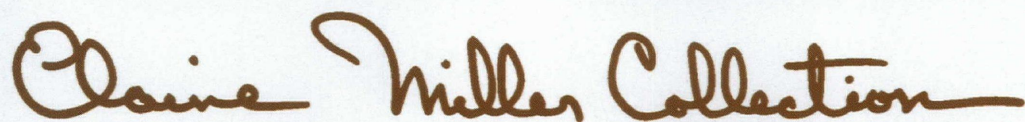


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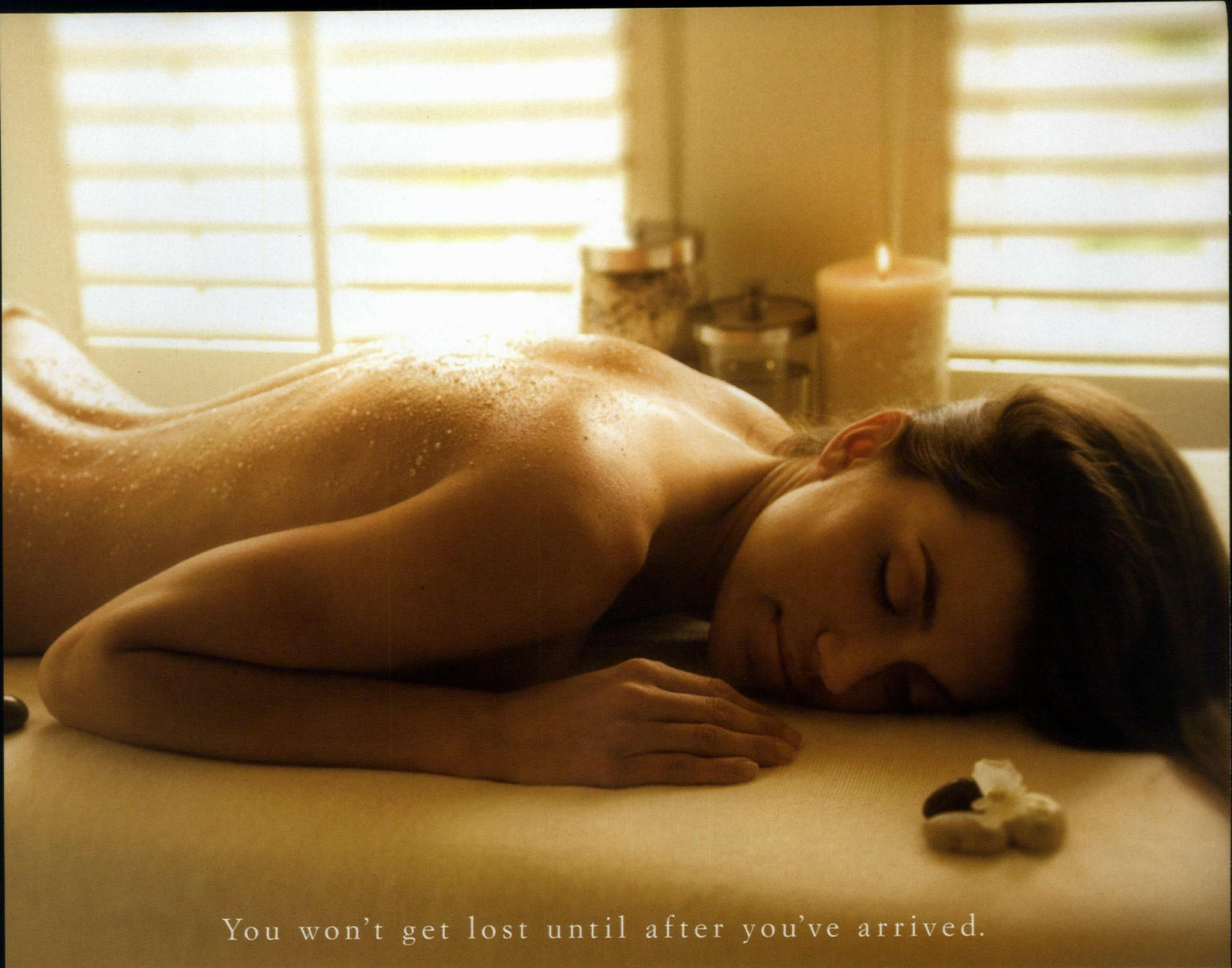
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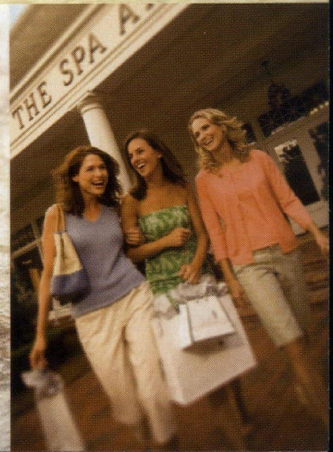
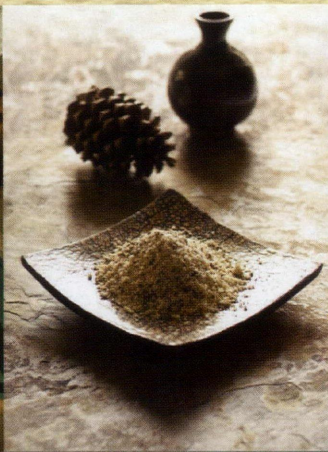
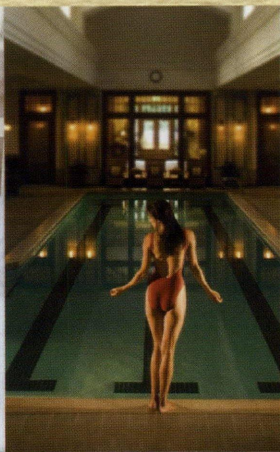
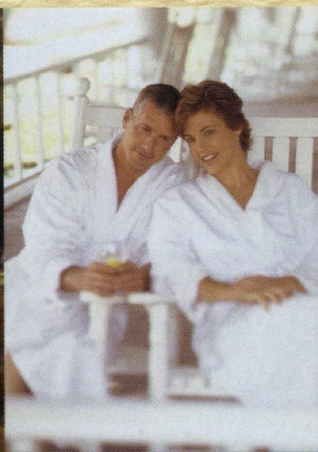
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Robert Weiss, Artistic Director

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## FROM POLITICS TO ROCKING CHAIRS

**M**ike Easley is indeed an enigma. How this promising and congenial governor found himself in the midst of investigations and recriminations is examined by Jim Hughes, Easley's fraternity brother at UNC. Look for signs of things to come in the early persona of Mike Easley.

Hayes Barton is home to stately period homes, with one exception — the modern McGinnis-Bagwell house. Diane Lea reviews the home's interesting early history and reports on the current re-design of this intriguing anomaly in the heart of Old Raleigh. In *Form + Function*, a compendium of goings-on with architects and the design community at large, Mike Welton includes a glimpse of the proposed AIA headquarters and the Contemporary Art Museum — both planned for downtown Raleigh.

Jim Leutze draws on his experience in military and diplomatic affairs to present an examination of America's role in Afghanistan. Arch T. Allen discusses new books on the meaning of American liberalism, and Carroll Leggett catches up on the creator of one of the world's most famous rocking chairs.

Godfrey Cheshire presents his choice of the best films of 2009 — and for the decade just ended. Louis St. Lewis recommends art auctions, and Helen Yost previews the Winter Garden planned for the ritzy Umstead Hotel in Cary.

Gourmet Editor Moreton Neal asks areas chefs and cookbook authors for their exclusive food shopping tips, and Barbara Ensrud recommends what's good for the goose for holiday dining.

The New Year brings resolutions to improve your health and appearance. *Metro's* annual Spa Guide lays out the best facilities to help you help yourself. Check out the choices, and we'll see the new you in February when we return in 2010.

— Bernie Reeves, Editor & Publisher

### ONLINE ONLY

Liza Roberts interviews Nicole Miller on her visit to Saks Fifth Avenue; *Metro's* complete listing of area events; Dan After Dark coverage of the music scene; and Art Taylor's New & Noteworthy Books. Go to [www.metroinc.com](http://www.metroinc.com).



A map of North Carolina is shown, with a yellow pin stuck into it. The pin has a yellow tag attached to it that reads "EAST CAROLINA UNIV." in black, handwritten-style capital letters. The map shows various cities and roads, with "Greenville" and "Pitt" visible.

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**Bernie Reeves**  
Editor and Publisher

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## SORELY PLACED CRITICISM

The comments by Bernie Reeves in his November 2009 My Usual Charming Self column speculating that Gov. Beverly Perdue's low approval ratings could be due to asking teachers and state workers to take a small cut is another lash on the backs of teachers and state employees, sorely placed, when, during the good years, we watched others live in bigger houses, taking nicer vacations, having more kids, all the while we were dedicating our knowledge to the cause of education, working low-pay second jobs like driving school buses, teaching summer school, camp counseling and various other jobs, all the while getting the required education to keep our teaching credentials current.

Thus, this sniveling at public servants comes off as a bit unseemly, if not downright unreasonable. North Carolina has always been near last in employee compensation comparable to other states even as we were frozen in the same salary steps for years, and now receive less retirement because the state of North Carolina didn't pay in its promised fair share, much of that occurring under Gov. Jim Hunt.

Not to be undercut, Tony Rand and colleagues are shooting the current health plan full of holes, upon the passage of which, Rand, the author of Senate Bill 287/SL 2009-16 'State Health Plan \$/Good Health Initiatives,' abruptly steps down from the State Senate into a higher paying job that will provide him with greater remuneration.

Bob Greczyn of Blue Cross Blue Shield, that handles the state's health insurance program, steps into a supremely more comfortable retirement. Their gift to us servants: less health coverage, a lot less. Rather cruel wouldn't you say, cutting pieces out of our hides as our hands are tied locked into jobs, which skills are unmarketable anyplace else except education and state government. Like slow torture when you get to retirement and find out your base survival pensions for teachers and state employees is pitiful ... just pitiful, and getting worse as the cost of living soars.

It's a given things aren't going to get better any time soon under the money gropers on Wall Street. Why should they make any pretense of providing money that would provide work or paying taxes that would generate revenue on untold billions when you can walk right out that power door with it, yours for the taking from grandma and pops, who can't do a thing about it. The president had nothing to do with that kind of greed.

*Kris Christensen*  
*Durham*

## SOUR GRAPES

I work in the ER at WakeMed Cary and *Metro Magazine* gets passed all over the place here. I was just reading the "Manifesto For Civility" by Jim Leutze in the November 2009 issue and felt so relieved that someone was able to put into words some of what I have been feeling recently.

# Metro

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It's a shame on this country when citizens behave this way, but it's a greater shame to know who the people inciting this behavior are and what they are supposed to stand for. It boils down to "sour grapes" and the childish desire to look good by making someone else look bad. Thanks for Jim Leutze's insights.

**Susan Mayhew**  
Raleigh

## SOME OWL

The "Owl Theory" leaves open the problem of how it flew to Durham from Germany where it killed Michael Peterson's girlfriend. That's some owl. I'm trying to figure the odds on two women involved with the same guy falling down stairs and dying. When I figure that out I'm going to go buy a lottery ticket.

**Dan Shannon**  
Chapel Hill

**EDITOR'S REPLY:** I fear you are relying on circumstantial evidence rather than the fiscal facts. After all that exercise to exhume the body of the woman who fell down the stairs in Germany, the testimony from witnesses in no way connected Michael Peterson to the fall. He even adopted her kids.

It's easy to scoff at the owl theory, but easier still to question how a "blow poke" administered the wounds found on Kathleen Peterson. If that was the weapon — a hypothetical proposition by the DA — Peterson would have had to place his wife's head in a vice and carve wounds exactly the same distance apart.

Owl wounds fit almost exactly.

But I understand your attitude. It's a stretch, but not a large one when you look into it. Go to [www.metroinc.com](http://www.metroinc.com) and click on owl theory in the July 2006 issue.

## INCARCERATE WITH CARE

I hope that my fellow Americans will join me in petitioning our members in Congress to take timely precautions to house adequately and humanely the masses of prisoners soon to be created by provisions within an impending healthcare reform. I write specifically of provisions calling for just fines and penal confinement for defiant people, excluding certain non-citizens among us, who fail to comply with regulations requiring the purchase and unbroken maintenance of healthcare insurance. Our

existing prisons are even now overcrowded to the point of discomfiture, and I know that few of us wish for murderers, rapists, burglars, arsonists and such to be further corrupted by defiers of a law to be benevolently enacted for a populace in direful need. To be enacted, I add, by a generous government elected by free and appreciative voters, assisted here and there by assorted community-action groups.

Those subject to punishment will fall into two categories: those who cannot afford payments and those who purposefully invoke the wrath of all right-thinking citizens by refusing to purchase policies, either the usurious private policies or the more democratically and economically fair public policy.

Those who cannot afford payment, in my opinion, will be comparable to earlier inhabitants of debtors' prisons. Therefore, I think that as in the past we should provide accommodations in which they may be accompanied in confinement by their spouses and significant others of any and all varieties, their children, and their other relatives or associates who would be dependent upon the primary detainee for the provision of food, clothing and housing had the felon been able to afford the minimal required policy. Such people deserve our sympathy and concern, within reason.

Those who can afford but choose not to purchase private policies, public policies or either deserve much less consideration for their and their families and associates' comfort. If prison cells become inadequate, as they invariably will, for this type of incorrigible unlikely ever to experience correctional rehabilitation, one solution to avoid the expense for massive penitentiary construction would be summary execution.

Though this solution may at first seem somewhat harsh, at least to a degree, four among our highest judges (Stephen Breyer, John Paul Stevens, Ruth Bader Ginsburg and Sonia Sotomayor) can, if pushed, find six constitutional penumbras to justify the punishment and two more to discipline local, state and federal officials who are slow to render justice. Justice Anthony Kennedy may present a temporary roadblock, but he can often find a reasoned position under a constitutional cloud when adequate press coverage is expected.

To repeat, I hope my neighbors will join me in urging our elected federal officials to protect the law-abiding citizenry by providing for the incarceration, or other effective and permanent

chastening, of the multitudes of criminals who will shortly, hopelessly or willingly defy a government that is acting as a compassionate elder and bigger brother for us all.

As is traditional in proposals of this genre, I assure your dear and respected readers that I have nothing to gain from my advocacy of a solution to a problem that could, without firm preventative action, inhibit our entire law-abiding population from enjoying the benevolence shortly to come down upon us. I am of an age at which numerous governmental programs guarantee me full state-of-the-art health care so long as they remain solvent, or so long as the Treasury Department printing presses remain operational, and I have no investments either in healthcare-associated firms or in Louisiana.

**Jim Vickers**  
Chapel Hill

## NEW BOOK ON KAY KYSER

(The book's author contacted Metro after reading the feature on Georgia Carroll Kyser and her ongoing memoirs by Louis St. Lewis in the October 2009 issue.)

My name is Steven Beasley, and I'm the author of a brand new, just released full-length biography on NC's own Kay Kyser titled *Kay Kyser — The Ol' Professor of Swing! America's Forgotten Superstar*.

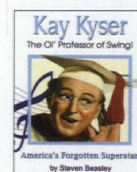
The book is 341 pages, includes a full KK discography, over 100 photos, rare interviews with Kay Kyser, his band members and the Kyser family, including wife Georgia. There are also profiles on prominent KK orchestra members, color reprints of KK movie posters, sheet music and magazine covers. Of course, there's the full life story of the Ol' Professor himself, and much about both his musical career and his later life in Chapel Hill.

Released by Richland Creek Publishing, the book is available at [www.kaykyserbook.com](http://www.kaykyserbook.com) and also at [www.amazon.com](http://www.amazon.com).

I just received a letter from Georgia Kyser yesterday stating that she'd received her pre-release copy and is very grateful to me for documenting Kay's life.

I thought Metro readers and the many KK fans in NC would find this interesting — the first-ever, full-length biography on "the man and his band who set swing music on its ear — then disappeared!"

**Steven Beasley**  
Los Angeles





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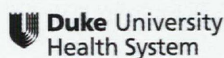
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- Design: McGinnis-Bagwell Hayes Barton Home
- Fashion News
- Spa Guide 2009
- Garden: Winter Interest for Umstead Hotel and Spa

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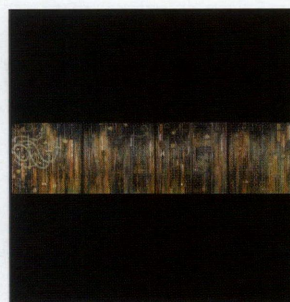
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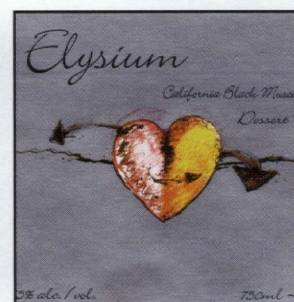


KINSLEY DEY

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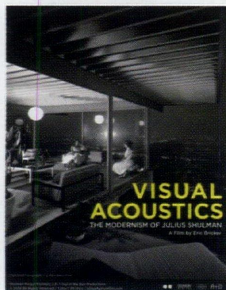
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# SECRETS OF STATE

## Film Series On Architecture Kicks Off

TriangleModernistHouses.com (TMH) has launched the first TMH Architecture Movie Series, four monthly Thursday night events at the Galaxy Cinema in Cary, NC.



The first film — *Visual Acoustics* — screened Dec. 10, is a documentary on Julius Shulman, the architectural photographer. On Thursday, Jan. 14, 2010, TMH will screen Ayn Rand's 1949 classic *The Fountainhead*. *The Lake House*, a 2006 romantic drama starring Keanu Reeves and Sandra Bullock, is TMH's choice for Valentine's Day week, Feb. 18. On March 18, the final movie is *Infinite Space*, a new documentary tracing California architect John Lautner's lifelong quest to create "architec-

ture that has no beginning and no end."

According to TMH Board Chair George Smart, "These four films, besides being entertaining, feature terrific houses from across the country."

Galaxy Cinema is located at 770 Cary Towne Blvd., across the street from Cary Towne Center. All movies in the series start at 7 p.m.

Advance tickets are \$7.95 each, \$23.95 for all four movies or \$9 at the door. There will be door prizes donated by sponsors and gift certificates from the Galaxy Cinema.

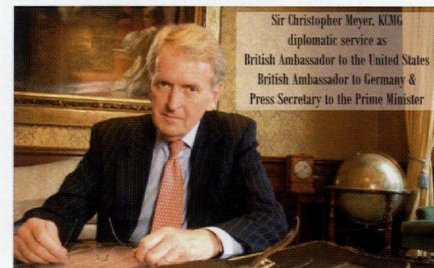
For more information, visit online at [www.trianglemodernisthouses.com/register.htm](http://www.trianglemodernisthouses.com/register.htm). **MM**

## Former UK Ambassador Named Morehead-Cain Visiting Professor

Sir Christopher Meyer, former British ambassador to the US from 1997 to 2003, has been named the Morehead-Cain Alumni Distinguished Visiting Professor for Honors at UNC-Chapel Hill. Meyer has recently published *Getting Our Way: 500 Years Of Adventure And Intrigue: The Inside Story of British Diplomacy*, to be accompa-

nied by a BBC television documentary slated for February 2010.

Meyer, who also served as ambassador to Germany, chairman of the UK's Press Complaints Commission and authored *DC Confidential*, a book of memoirs from his career in the diplomatic service, delivered



three lectures in Chapel Hill the first week in December. Before returning to UNC for two weeks in March 2010, Meyer will teach Honors 353 courses via satellite conferencing from Winston House — UNC's student and faculty residency in the UK — with UNC English professor Ted Leinbaugh, who organized the lecture series. Leinbaugh, an expert in Old English, serves in the selection for the Marshall Scholars Program that chooses US graduate students for study in the UK.

For more on the new book by Meyer, go to [www.orionbooks.co.uk](http://www.orionbooks.co.uk). **MM**

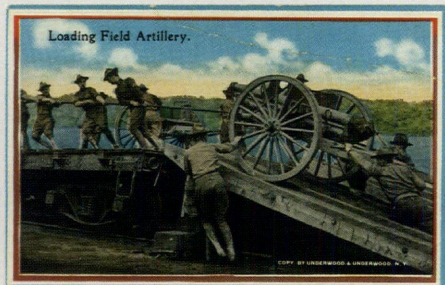
## World War I Postcards Online

About 2000 postcards from the First World War made their Internet debut on Veterans Day on The University of North Carolina at Chapel Hill Library Web site. Go to [www.lib.unc.edu/dc/graypc](http://www.lib.unc.edu/dc/graypc).

The postcards are the first of nearly 6400 that the library plans to digitize by June 20, 2010, drawn from the Bowman Gray Collection of World Wars I and II in the Rare Book Collection of the Wilson Special Collections Library. The Bowman Gray Collection features 16,000 graphic images from the wars, including prints, postcards and posters.



"S.S. MISSOURIAN of the American-Flagging Line passing Colonels' Ship in the Panama Canal on August 17, 1914. Sent for Pacific Coast."

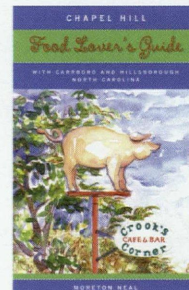


Bowman Gray attended UNC in the 1890s. The native of what was then Winston, NC, went on to become president and chairman of RJ Reynolds Tobacco Co. and was a major benefactor to both UNC and Wake Forest University. **MM**

## Metro Food Editor Moreton Neal Pens Food Lover's Guide

*Metro Magazine's* Food Editor Moreton Neal launched her new book, *Chapel Hill Food Lover's Guide with Carrboro and Hillsborough*, at Chapel Hill's A Southern Season Sunday, Dec. 6, co-sponsored by The Chapel Hill/Orange County Visitors Bureau.

The food editor of *Raleigh Metro Magazine* and author of the magazine's Gourmet section, Neal covers the Triangle area cuisine scene in her monthly column. She owned and managed Chapel Hill's Restaurant La Residence until 1992. She produced and co-hosted Durham's popular radio talk shows, "Food Forum" and "Better Living." Her cookbook/memoir, *Remembering Bill Neal: A Life in Cooking*, was published by UNC

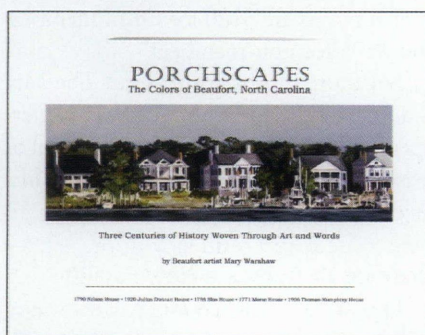




Press.

Neal's 84-page guide to dining in Orange County was illustrated by Chapel Hill artist Laura Frankstone and designed by Gwendolen Gray.

Ten percent of store and book sales during the event were donated to Eastern NC Food Bank, Stop Hunger Now, and Orange Congregations in Mission. A Southern Season, which holds an exclusive on the book from Dec. 6-24, remained open an additional three hours past their regular 6 p.m. Sunday closing. **MM**



### New Book Presents Front Porch Beaufort Vistas

*Porchscapes: The Colors of Beaufort, NC* by Mary Warshaw presents 50 houses that create Beaufort's street vistas and the people who built and lived in the town's historic homes in full-color, Giclee-quality images. The book includes an introduction by architectural historian Tony P. Wrenn and "found" sketches prepared by Ed Turberg that illustrate a special architectural section. To order copies, call 252-504-3731. **MM**

### Tarboro Celebrates 250 Years

The Town of Tarboro, NC, will begin a year-long celebration of its 250th anniversary Jan. 18, 2010, with the unveiling of a plaque commemorating the historic 1999 flood, preceded by a Paperhand Puppet Intervention children's parade through downtown and a performance by Piedmont Blues legend George Higgs. The plaque will read:

#### THE 1999 FLOOD

ON SEPTEMBER 20, 1999, AS A RESULT OF HURRICANE FLOYD, TWO THIRDS OF DOWNTOWN TARBORO WAS UNDER WATER. IT WAS HERE AT THE EDGE OF THE FLOOD WATERS THAT

PRESIDENT BILL CLINTON AND GOVERNOR JIM HUNT ADDRESSED THE CITIZENS OF TARBORO AND THE NATIONAL MEDIA. AS A RESULT OF FEDERAL AND STATE ASSISTANCE, ALL STRUCTURES DAMAGED BY HURRICANE FLOYD WERE EITHER REBUILT OR RENOVATED.

THIS MARKER WAS PLACED HERE JANUARY 18, 2010 BY THE TARBORO 250TH CELEBRATION COMMITTEE.

Future anniversary events include the town's 250th Birthday Party on the Town Common on Sept. 25 and the Edgecombe Community Chorus multimedia concert Nov. 7 in Keihin Auditorium. Go to [www.tarboro-nc.com/250+celebration](http://www.tarboro-nc.com/250+celebration) for more. **MM**

## EYES ONLY

Raleigh's Tom Loy is marketing the game **Bet Your Brains** that combines trivia with poker for two or more players. The game is available on eBay or by calling 919-848-1954 or via e-mail at [tloy@sycamoregames.com](mailto:tloy@sycamoregames.com).

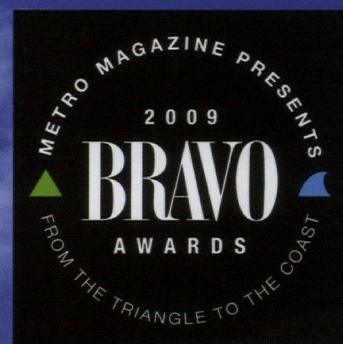
**Stop Hunger Now** has been awarded the highest efficiency rating of four stars by Charity Navigator. In 10 years, the nonprofit provided more than \$56 million dollars in direct aid and packaged more than 14 million meals for the world's impoverished. Visit [www.stophunger-now.org](http://www.stophunger-now.org) or call 888-501-8440.

Zach Clayton of Raleigh has helped launch **Three Ships Media**, an interactive marketing firm tailored to corporate clients desiring to deepen customer engagement online to build branding and generate sales leads. Go to [www.threeshipsmedia.com](http://www.threeshipsmedia.com) for more.

**WakeMed Health & Hospitals** has been awarded a Silver National Medal of Honor for Organ Donation from the US Department of Health & Human Services for achieving and sustaining two out of three national goals for organ donation over a 12-month period.

**Sharon Bell Glazener** of Bell/Glazener Design Group in Raleigh is expanding her professional services to include home organizing, home staging, and event preparation and decoration. Go to [www.bjdesign.com](http://www.bjdesign.com).

**Best In The Triangle  
8 Years In A Row**

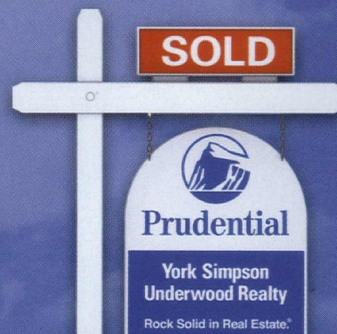


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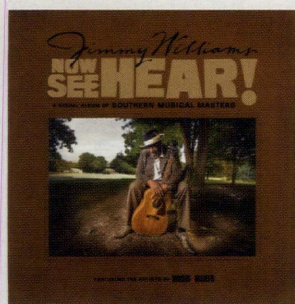


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### Unsung Roots Musicians Featured

Raleigh photographer Jimmy Williams has produced Southern Musical Masters, a portfolio of images of Southern roots musicians through the auspices of the Music Maker Relief Foundation. The attractive album features 12 photos and a compilation CD of "these unsung heroes, these musical pioneers who help infuse our nation with a truly American sound," explains Williams.

Go to [www.musicmaker.org](http://www.musicmaker.org) or call 919-832- 5971.

Verdi, featuring legendary tenor Plácido Domingo in the title role

- Tuesday, March 30: *Hamlet* by Thomas, featuring Natalie Dessay and Simon Keenlyside

- Saturday, May 1: *Armida* by Rossini, featuring Renée Fleming in the title role and directed by Tony Award-winner Mary Zimmerman

Individual tickets for each *Live in HD* performance are \$20 for OLLI members, \$25 for non-members and \$15 for students. Season tickets are \$180 for OLLI members and \$225 for non-members.

For more information about The Met *Live in HD*, go to [www.uncw.edu/met-opera](http://www.uncw.edu/met-opera). Call 910-962-3195 for individual or season tickets and to purchase an OLLI membership. **MM**

### Hospice To Dedicate New Facility

Hospice of Wake County will dedicate a new hospice home, administration building, sanctuary and grounds on Saturday, Jan. 9, 2010, at 250 Hospice Circle off Trinity

### UNCW Offers The Met Live In HD

Opera lovers in the Wilmington/Cape Fear region can experience a full season of live performances by the New York Metropolitan Opera via The University of North Carolina-Wilmington's The Met *Live in HD* at Lumina Theater on the UNCW campus.

Sponsored by UNCW's Osher Lifelong Learning Institute (OLLI) and the Department of Music, the season began in October 2009 and runs through May 2010, presenting a total of nine live performances. This is the Metropolitan Opera's fourth sea-

son offering the Peabody Award-winning series, which features live high definition transmissions to big screens throughout the United States and Canada. UNCW is the first university in North Carolina to provide this programming to the community.

#### Performances set for 2010 are:

- Saturday, Jan. 9: *Der Rosenkavalier* by Strauss, featuring Renée Fleming and Susan Graham
- Saturday, Jan. 16: *Carmen* by Bizet, featuring Elina Garanca as Carmen
- Saturday, Feb. 6: *Simon Boccanegra* by

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Road in Raleigh. The event will include a Time of Remembrance, a Door Opening Ceremony, and the dedication of a sculpture designed and crafted by Jim Gallucci.

The new free-standing facility, a response to the need to care for hospice patients who cannot remain in a home setting, provides a coordinated center to enhance services in Hospice of Wake County's five-county coverage area.

The new campus will feature designed spaces for patients and families to approach the end of life in comfort and dignity. Also included is a bereavement center and spiritual retreat open to the community to provide a resource for individuals and families grappling with end-of-life issues.

Hospice of Wake County was established in 1979 to provide physical, emotional and spiritual care to those living with an advanced illness, their caregivers and those who have lost a loved one in Johnston, Franklin, Chatham, Durham, Granville, Harnett and Wake County. For more information, call 919-828-0890 or visit [www.hospiceofwake.org](http://www.hospiceofwake.org). **MM**



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# CAROLINA PERFORMING ARTS

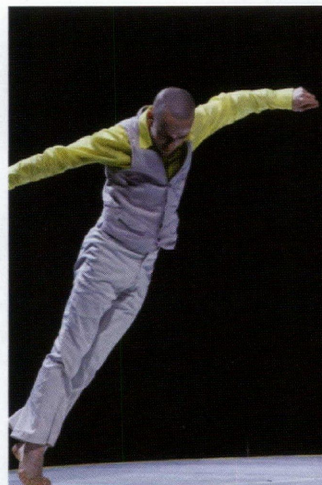
## JANUARY 2010

- 10 *Down by the Riverside* – The Blind Boys of Alabama and Preservation Hall Jazz Band
- ▶ 15 Bill T. Jones/Arnie Zane Dance Company – *Fondly Do We Hope... Fervently Do We Pray*
- 17 Soweto Gospel Choir
- 29 *the break/s* – Marc Bamuthi Joseph

## FEBRUARY 2010

- 9 Jennifer Larmore, mezzo-soprano
- 12/13 *The Shipment* – Young Jean Lee Theater Company
- 15 Tinariwen
- 19/20 STREB:Brave
- ▶ 26 Terence Blanchard, trumpet

All performances at Memorial Hall  
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# The Last of the Frat Boy Governors

By Jim Hughes

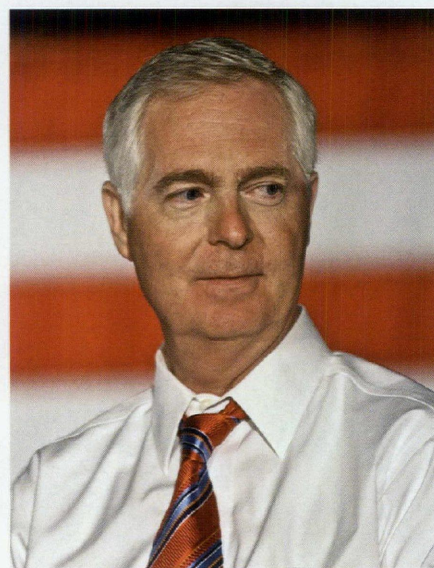
**H**e wasn't the kind to break down your door at three in the morning, wailing country songs at the top of his lungs. He wasn't the kind to hurl beer bottles into the big stone wall in the back yard, or smash his bare fist through the basement windows showing off for his date at a combo party. Mike Easley might have belonged to a fraternity at Chapel Hill, but he was no frat boy hell-raiser.

Easley transferred to Carolina in the fall of 1970 after two years of junior college. He was, like most of the guys in the house back then, a son of Eastern North Carolina. His father owned a tobacco warehouse in Rocky Mount, NC, in the days when tobacco was king Down East. His mother came from a long line of Nash County farmers who happened to be one of the few Roman Catholic families in that part of the world.

He was, like the hero of Joseph Conrad's *Lord Jim*, so clearly one of us. He had that clean-cut Joe College look that was just starting to slide out of style. He seemed to come from an earlier era, when frat houses had housemothers and we all wore coats and ties to football games and Sunday dinners and we still believed in the Honor Code. He looked and dressed the part: Wrinkled khakis, crisp white cotton button-downs, Bass Weejuns with no socks, the obligatory blue blazer. He was nice-looking in a kind of non-threatening way. During rush, we put him in front of the mantel beneath the big oil painting of Zebulon Baird Vance, who founded the chapter in 1846 and served as North Carolina's Civil War governor, where the top rushees were fun-

neled and only the most impressive brothers were permitted to stand.

Still in all, there was something of the outsider about him, secret and remote and ultimately unreachable, perhaps owing to his growing up Roman Catholic in a big family in that small overwhelmingly Protestant town. He was smart but didn't flaunt



it, and few of us knew back then he was severely dyslexic. He had a quick wit and a biting sense of humor. He was also a notorious tightwad. There is a famous story of a beach weekend in 1971 when he left Chapel Hill with five dollars in his pocket and came back three days later with 10.

His future seemed pre-destined: He'd go home to that little town, get a nice job at the bank, raise a family, play golf on the weekends at Benvenue Country Club, buy a beach house at Nags Head, and turn out the lights every night at 9:30 p.m. Instead,

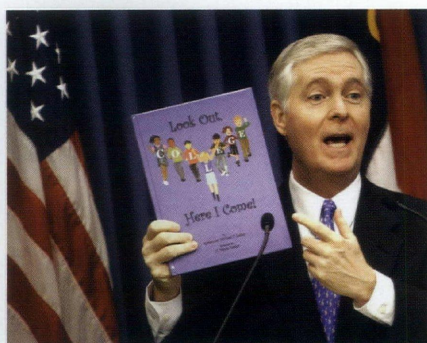
he became the best politician of his generation in North Carolina.

In 1982, just six years out of law school, he won his first election as district attorney for five southeastern counties and began making a name for himself as a tough drug-busting prosecutor. By the mid-1980s, he'd put himself on the Democratic Party radar. After the 1988 elections, he was a rising star.

It was Tony Rand who launched Easley's political career, plucking him out of that bit role in the sticks and onto the main stage. Rand, a powerful state senator from Fayetteville, was in a heated battle for lieutenant governor that year and was getting killed on crime. He called in Easley to cut some TV commercials to validate his crime-fighting credentials. The young prosecutor turned out to be a natural on TV. Saul Shorr, the Philadelphia media guru and Rand's chief strategist at the time, told insiders Easley had scored the highest positives he'd ever seen. Rand was buried in the GOP landslide, but Easley was off and running, with Shorr grafted permanently at the hip.

Suddenly, Easley was in a hurry. In 1990, perhaps a bit presumptuously, he made a play for his party's nomination to challenge Jesse Helms for the US Senate. I remember he delivered one of the great lines in North Carolina politics: "People who vote for Jesse," he said, "think the moon landing was fake and professional wrestling is real." He lost a close primary to Harvey Gantt, Charlotte's African-American mayor — the only election he ever lost. A less skillful politician might have called a runoff, but Easley was already playing long ball. He





## What bothers me about Easley is how disappointing he turned out to be. We've had worse governors, but I don't know any who accomplished less with more.

dropped out of the race, earning the everlasting gratitude and support of black leaders across the state and nation, a decisive advantage in future elections.

Easley made his move two years later, winning a statewide race for attorney general by a narrow margin, thanks largely to the coattails of Jim Hunt, who claimed his third term as governor after eight years on the sidelines. Easley was easily re-elected in 1996 and began eyeing his own run for governor in 2000, when Hunt could not run again under the state constitution. He knocked off Dennis Wicker in the Democratic primary, then beat Richard Vinroot handily in the general election.

In classical tragedy there is a moment the Greeks called *peripeteia*, a reversal of fortune, when the hero begins to fall from great heights. For Easley, that moment came not long after he took the oath of office in January 2001.

The Easley Administration was crippled from the start. Years of legislative overspending, coupled with a national recession caused by the dot-com blowup, had left a \$600 million hole in the state budget. Whatever signature programs Easley had planned had to be severely curtailed or abandoned altogether. The governor seemed to lose interest. He had no stomach for the tiresome legislative quarrels over on Jones Street, nor any patience for the endless minutia of state government. And absolutely no use at all for the Capitol press corps, who had a nasty habit of comparing him, unfavorably, to his predecessor.

Admittedly, Hunt was a tough act to follow. He was perpetually in motion, always

heading off on trade missions, convening conferences, creating study commissions, holding seminars, proposing legislation, launching initiatives. And he worked the press better than any governor before or since. Pound-for-pound, the Hunt Administration was the greatest press release machine to ever hit North Carolina. Tom Ellis, Hunt's arch-nemesis and founder of the Congressional Club, once called him "the ribbon-cuttingest governor in North Carolina history." In truth, Hunt was a great governor — probably the greatest of the 20th century — and Easley would have been hard-pressed to escape his shadow, even if he'd decided to work at it.

Evidently that was just a little too much to ask. Even in the early days of his administration, the adjective most often used to describe Easley was "disengaged." I used to joke he was the only man in North Carolina who played more golf than I did. He was the anti-Hunt. He hated those meaningless pre-fabricated events and refused to attend the vast majority of them. You couldn't get him to an economic development announcement if you baited the field with Jeff Foxworthy. Nobody would say it out loud, but a lot of times he'd be hiding out on the golf course or at his Southport retreat. Sometimes he'd just sit home alone in the mansion indulging his inner redneck watching *King of the Hill* reruns.

In the end, eight years of Easley went by without much getting done. The record is there for all to see. History gives no mulligans. The question now is will the current controversy tarnish his legacy? And you might ask: What legacy? Championing the

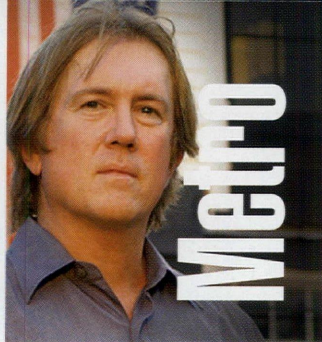
lottery, wrecking race cars and accepting free memberships to exclusive golf clubs are no way to make the gubernatorial hall of fame.

And what of the current charges? Is he guilty of malfeasance or abuse of power? Or is he just the victim of a media witch hunt led by a dinosaur newspaper making one last stab at relevance? The courts and history will be the judge of that, but I'm still not convinced he did anything they can convict him of, unless an oversized sense of entitlement and a chronic indifference to the legislative process — not to mention a huge waste of potential — are now against the law.

What bothers me about Easley is how disappointing he turned out to be. We've had worse governors, but I don't know any who accomplished less with more. He was a masterful politician, a cross between Kerr Scott and Luther Hodges, a Jim Hunt with more polish and a better hairstylist and haberdasher. He was blessed with a rare ability to connect with all types of people. I always said he had the potential to be one of the giants of North Carolina history, like the people he and I read about long ago in Hugh T. Lefler's History 160 class at Chapel Hill. I think deep down he knows he blew it. A few months from now, after all this dies down, he'll look out from his own private Pomfret Castle and wish he'd aimed higher and worked harder.

Easley used to tell people how much he hated campaigning, that he only got into politics to make a difference for the people of North Carolina. It turns out he was born to run, but not to lead. As it stands now, that is likely to be his political epitaph. **MM**





# Cheshire on Film

by Godfrey Cheshire

## REELING IN THE YEAR — AND THE DECADE

**T**he end of the year is always scramble time for film critics, usually happening on two fronts simultaneously. While we plunge into watching and evaluating the torrent of new movies that open toward the latter part of the year, we're also obliged to look back over the entire year in order to participate in the ritual of assembling a 10-best list.

The current year, though, ends in nine, so there is an additional scramble involved; one I was suddenly reminded of a few weeks ago when I received an e-mail from the editor of a national film magazine inviting me to submit a 10-best list for the past decade.

Mentally, I looked at my watch in shock. Had another decade flown by while I was busy surrendering to the movies' imaginary escapes? Really? And what of that decade, the oddly named '00s — once envisioned as commencing with the beckoning interstellar monolith of *2001: A Space Odyssey* — but instead served up the collapsing monoliths of the World Trade Towers? Was it for real?

The decade's best list offered below is the fourth I've published since beginning as a professional critic in the late 1970s. That means my lists cover approximately half the history of the sound movie, which began around 1930. Yet if that makes me seem old (and it does), it also reminds us that cinema as an art is very young. There are still-practicing critics who remember the whole history of sound film.

When I look back over the four lists, I see a certain consistency: They are heavy with art-house films, but always include adventurous and innovative mainstream movies. If you share to the "Lost Golden Age" view of some critics and cinephiles, the '70s were the veritable peak of modern cinema, and everything that has happened since spells slow, inexorable decline. In a sense I understand that. Perhaps the most crucial films on my list for the 1970s — *The Godfather* and *The Godfather Part 2* — were extraordinarily sophisticated masterpieces that were also enormous box-office hits.

That combination of artistic excellence and commercial clout has, without question, become more and more elusive in recent decades, due to the dumbing down of audiences and the pumping up of the special-effects extravaganzas in which Hollywood now specializes. My number one film for the '80s, RW Fassbinder's *Berlin Alexanderplatz*, was an astonishing 15-hour masterwork that reached only the tiniest of audiences. Number one for the '90s, Abbas Kiarostami's *Close Up*, was hailed by critics worldwide but didn't receive a US theatrical release during the decade.

That gap between achievement and exposure inevitably eats away at the foundations of film culture. Yet it doesn't mean that any decade's best films are notably better or worse than any other's. What's changed in recent years isn't the excellence of the truly excellent, but the context in which they appear.

Crucial aspects of that context are technological, and recent developments there contain pros, as well as cons. The other evening I shared a car with a young woman who works for an indie film distributor. I listened to her describe the various means her company now uses to connect films and audiences, including DVDs, Netflix, interactive and "event" screenings, Facebook, Twitter and so on.

A decade ago, many of these things didn't even exist. And they point to what's perhaps the most salutary thing about the two lists below: Any of the films you may have missed are now easier than ever to seek out and see. Happy viewing.

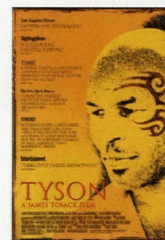
### 10 BEST FILMS OF 2009

**Summer Hours.** The finest French film in recent memory, Olivier Assayas' tale of three grown siblings trying to divide their mother's estate (which includes an artistic legacy) proves as resonant as it is beautifully understated and perceptive, with



a wry, lyrical humanism that recalls the master, Jean Renoir.

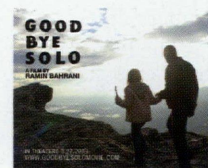
**Tyson.** So emotionally multi-dimensional it feels like a new form of 3-D, James Toback's portrait of troubled former heavyweight champ Mike Tyson may nominally be a documentary, but its dramatic power brings to mind everything from *Citizen Kane* to Shakespeare. A unique, riveting description of human complexity.



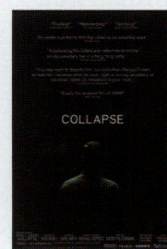
**The Messenger.** Following two soldiers assigned to notify families of the deaths of loved ones serving overseas, this fastidiously non-polemical drama emerges as one of the most moving and essential films about the current era of US wars. It's also a brilliant debut by writer-director Oren Moverman, with phenomenal performances by leads Ben Foster, Woody Harrelson and Samantha Morton.



**Goodbye Solo.** Set in Winston-Salem and Blowing Rock, NC, the third US feature by NC-native Ramin Bahrani offers an affecting, eloquent account of colliding cultures and personal agendas in limning the unlikely friendship of a suicidal old-timer and a cheery African cabbie, wonderfully played by actors Red West and Souleymane Sy Savane.



**Collapse.** A real-world 2012: Interviewed by documentarian Chris Smith, renegade writer-thinker Michael Ruppert describes a perfect storm of impending financial, political and oil crises that could sink modern civilization. Grim but





insightful and endlessly thought-provoking, the film had a limited theatrical release; seek it out on DVD or via video-on-demand.

**An Education.** In London of the early 1960s, a bright 17-year-old schoolgirl falls for a suave, mysterious older man. Scripted from a memoir by Nick Hornby and directed by Lone Scherfig, this beguiling comedy-drama contains standard coming-of-age elements, yet its narrative surprises. Impeccable craftsmanship, including the terrific performances of Carey Mulligan and Peter Sarsgaard, are anything but conventional.

**Brüno.** The most wily and divisive cinematic provocateur since Jerry Lewis, Britain's Sacha Baron Cohen sends up celebrity culture in this faux-documentary portrait of a dizzy gay Austrian fashionista, deliriously played by himself. Brazen, hilarious and deliberately offensive, Cohen's sophomore feature proves him our, um, ballsiest satirist.

**Two Lovers.** Derived from a Dostoyevsky story and set in shabby-magical Brighton Beach, NY, the best feature to date by writer-director James Gray features Joaquin Phoenix as an addled loser torn between two women, one luminously played by Gwyneth Paltrow. An oblique, haunting tale perfectly told.

**The Beaches of Agnès.** Agnès Varda, the leading female light of the French New Wave, recounts her life — and love affair with her late husband, director Jacques Demy — in this wry, charming and ingeniously imaginative cinematic memoir. Easily one of the richest and most fascinating autobiographical films in cinema history.

**Lorna's Silence.** Belgian filmmakers Luc and Jean-Pierre Dardenne continue their

examination of current Europe's moral perplexities in this wrenching, finely wrought tale about a female immigrant from Albania trying to gain a foothold in the West by criminal means. A taut, meditative study of temptation and its consequences.

Honorable mentions: Joel and Ethan Coen's *A Serious Man*; Coneliu Porumboiu's *Police, Adjective*; Jason Reitman's *Up in the Air*; John Hillcoat's *The Road*; Greg Mottola's *Adventureland*; Sean McGinly's *The Great Buck Howard*; Jane Campion's *Bright Star*; Scott Sanders' *Black Dynamite*; Judith Ehrlich and Rick Goldsmith's *The Most Dangerous Man in America: Daniel Ellsberg and the Pentagon Papers*; Spike Lee's *Passing Strange*; Robert Kenner's *Food, Inc.*; Scott Teems' *That Evening Sun*; Morgan Dews' *Must Read After My Death*; Louie Psihoyos' *The Cove*; Emily and Sarah Kunstler's *William Kunstler: Disturbing the Universe*; Richard Linklater's *Me and Orson Welles*; Tom Tykwer's *The International*; Andrzej Wajda's *Katyn*; Lee Daniels' *Precious*; Kathryn Bigelow's *The Hurt Locker*; Judd Apatow's *Funny People*; Ondi Timoner's *We Live in Public*.

## 10 BEST FILMS OF THE DECADE

Hollywood auteurs, adventurous US independents and foreign innovators: that mix has remained remarkably consistent in recent decades. Different in this decade was that the 1990s' efflorescences from Iran and China had begun to dissipate, and the slack was only partly taken up by interesting new developments in the former Soviet empire.

**The Death of Mr. Lazarescu.** The formal ingenuity of Cristi Puiu's Kafkaesque medical comedy helped put Romania on the world cinema map.

**In the Mood for Love.** An erratic filmmaker par excellence, Hong Kong's Wong Kar-wai made his one inarguable masterpiece in this lush, elegiac romance.

**Million Dollar Baby.** Clint Eastwood's tale of a female pugilist wedded Hollywood stylistic classicism and dramatic power to a mystical sense of life's trials.

**Russian Ark.** Russia's Alexander Sokurov meditated on history and change in this tour de force, a dream-like, single-shot voyage through St. Petersburg's Hermitage Museum.

**The Lady and the Duke.** New Wave

master Eric Rohmer provided a conservative reappraisal of the French Revolution in this technically innovative drama.

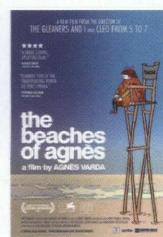
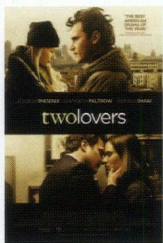
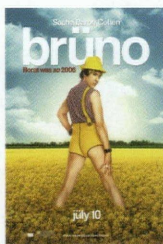
**Yi Yi.** The late Edward Yang summed up a career's concerns in a winsome, wonderfully observant epic comedy about life and family in modern Taipei.

**Hamlet.** Working on a shoestring budget, director Michael Almereyda transplanted Shakespeare's moping prince to modern Manhattan with the help of star Ethan Hawke.

**Munich.** Stephen Spielberg served up the mainstream's boldest political film in this riveting account of the aftermath of a massacre of Israeli athletes.

**Before Sunset.** The decade's sharpest romantic comedy combined the luminescence of Paris with the talents of director Richard Linklater and actors Ethan Hawke and Julie Delpy.

**Into the Wild.** Sean Penn conjured a host of mythic prototypes, from Homer to Melville, in dramatizing a real young man's voyage toward solitude and death in Alaska. **MM**



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BY DAVID EDGAR  
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# Southern Style™

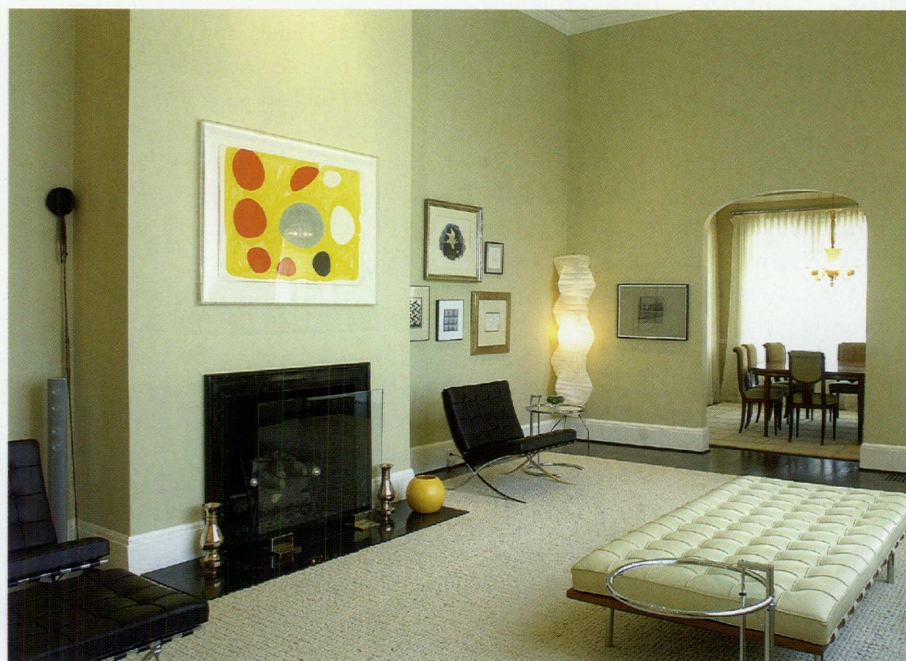
Fashion and Design in the Modern South

## McGinnis-Bagwell Hayes Barton Home Restored To Elegant Comfort

By Diane Lea

**N**orth by Northwest isn't just a movie starring the handsome Cary Grant and the ethereal Eva Marie Saint. It also describes coordinates for Raleigh's Hayes Barton neighborhood, one of the areas surrounding the Five Points intersection situated north-northwest of Downtown Raleigh. The rather impressive roster of inner-Beltline areas in this quadrant of stately residential neighborhoods includes Hayes Barton, Vanguard Park (southeast between Whitaker Mill Road and White Oak Road), Roanoke Park, and Georgetown. Of course, Glenwood Avenue and Fairview Road are well-known arteries that date from the early development of the Hayes Barton neighborhood in the 1920s.

Named for one of the early properties in the neighborhood, which was itself named after Sir Walter Raleigh's ancestral home and birthplace in Devon, England, Hayes Barton developed as an amalgam of popular period revival styles, with Georgian Revival the most common. The National Register Nomination of Historic Places defines Hayes Barton as an area attractive to citizens of substantial economic means who could afford to build during the lean years of the Depression. The neighborhood remains today a delightful array of revivalist styles — Georgian, Dutch Colonial, Tudor and a smattering of Spanish Eclectic or Spanish Colonial — with a nice accounting of Craftsman Bungalows and



The living room's contemporary furnishings and art are enhanced by the 16 foot-high ceiling and natural light.

American Foursquares.

In 1923, EC McGinnis, General Agent of the New England Mutual Life Insurance Company for the State of North Carolina, commissioned Howard E. Satterfield to construct his home at 931 Vance Street. McGinnis could have followed the architectural precedents of the neighborhood but instead opted for a home quite different from his neighbors. Described as Classical Style in

the Hayes Barton National Register Nomination, the original one and one-half story stucco home, with flat-roofed projecting wings flanking a flat-roofed central core, was probably more Prairie Style than Classical. And that's how Mrs. TS Bagwell, the second owner and widow of TS Bagwell, described the house in a 1991 interview with Raleigh planner Dan Becker. Mrs. Bagwell and her husband are credited with removing a

Photography by Kinsley Dey



Simple geometric forms with overhanging eaves give the 1923 vintage home a modernist look.



wooden balustrade at the roof line and adding a two-story apartment on the south rear elevation. The addition continued the use of squares and rectangles, the house's architectural signature.

The original interior of the McGinnis-Bagwell House, which remains largely intact today, is as distinctive as the exterior. The living room features a 16-foot high ceiling and triple sash windows providing ample light and a view of the blue-tiled front terrace. A comfortable den off the living room is characterized by tall transomed windows. The remainder of the original main-level floor plan includes a dramatic foyer, a dining room with a window wall on the south elevation, two downstairs bedrooms and a kitchen with pantry.

There is nothing more compelling than walking into a house and finding that it speaks to you. That is exactly what happened to the current owners, John and Michelle Cowell. Residents of the San Francisco Bay area for a number of years, the couple decided to relocate to North Carolina where John had family. They were looking for a metropolitan area to operate a bou-



MICHAEL ZIRKLE PHOTOGRAPHY

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Space for an at home office was part of the new addition.

tique gym to complement John's strength coaching and chose Raleigh. While touring with a real estate agent, they found the Vance Street house and immediately connected with it.

"We loved Raleigh for both its business climate and its livability," says Michelle. "And the house was just quirky enough to interest us."

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Though no two doorknobs matched and many of the systems were outdated, the Cowells decided to make the McGinnis-Bagwell House their own and to renovate it in accordance with the Secretary of the Interior's Guidelines for restoring historic houses, entitling owners to tax credits from the state of North Carolina.

A Rocky Mount, NC, contractor, DJ Rose, was commissioned to work with Raleigh architect Richard Hall of Richard Hall Designs, a veteran of many historic renovation projects. The team gathered talented sub-contractors to tackle the infrastructure, including a new roof and state-of-the-art geothermal heating and cooling by Allen Kelly & Co. Raleigh landscape architect Frank Liggett addressed the landscaping, entailing adding a significant retaining wall to accommodate a lower-level garage parking court — and eventually a stuccoed wall along the street side elevation.

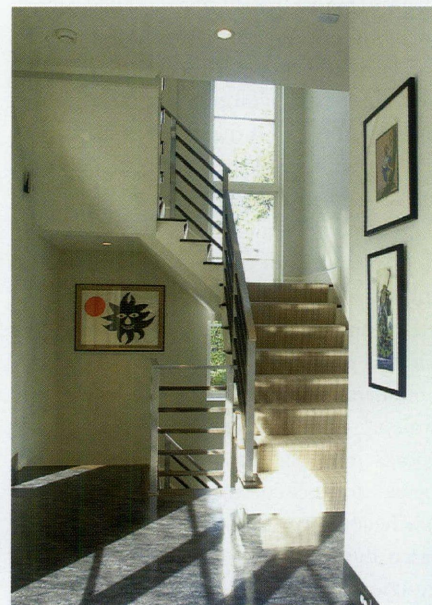
"We were in California for much of the renovation," says Michelle, "so we depended on our crew to carry the ball."

Although depending on their carefully recruited crew, the Cowells had very definite ideas of their own. They kept within the original footprint of the house as much as possible, removing the Bagwell's apartment and replacing it with their own addition that includes the main-level master suite, the rear section of the kitchen, and a lower-level, two-car garage. The addition also incorporated an upper-level office and recreation room with a stunning multi-windowed staircase to connect the space to the main

level. The extraordinarily well-designed master bedroom features a circular flow allowing ease of movement from the sleeping and sitting area to the spacious his and her closet area, and on to the spectacular bath with heated Carrera marble floors and extensive hand-built sycamore cabinetry by Italian cabinetmaker Dario Rossi. The modest expansion of the main level 1950s vintage kitchen makes it one of the most appealing rooms in this very comfortable and appealing house.

The Cowells researched and chose German-made Bulthaup kitchen components in beautiful matte-finish stainless steel design that are functional and ergonomically comfortable. Butcher Block adds a softer touch in countertops, and Marmoleum™ floors made of natural materials add depth to the kitchen's gleaming metal. A terrace off the kitchen is also accessible from the lower-level garage and yoga studio, both of which open to a "shade" terrace for the summer months. Bands of stainless steel in the terrace balustrade and selected terrace furniture resonate with the kitchen's clean-lined stainless elements. (All of the home's railings and gates were custom fabricated by Matt McConnell, whose Mondrian-inspired entry gate is one of the Cowell's favorite elements.)

Glen Lavinder, a Greensboro, NC, designer, worked with the Cowells to help select fabrics, lighting and furnishings. Michelle, pointing out that she and John



A stunning multi-windowed staircase gives access to the new addition.



like both modern design and things with history, has successfully combined the two in the McGinnis-Bagwell House.

"Glen finds things and sources them in an unusual way. He totally got our sense of style," says Michelle.

A classic modern Barcelona chair pairs with a Mies Van der Rohe chaise in the living room, where a sparkling array of Murano glass sconces are arranged on one wall. The sconces are complemented by the room's original multi-tiered moldings and a new fireplace surround of black marble with silver glints. The choice of dining room furnishings is equally artistic and features an Art Deco marble-topped sideboard beneath



German-made Bulthaup kitchen components feature a matt-stainless finish.

a gilded mirror. The Art Deco dining room table is surrounded by scroll back chairs covered in cut velvet. The Murano glass chandelier, suspended from a medallion set against the ceiling wallpaper, shimmers with reflective metallic squares.

The Cowells added built-in bookcases to the den and a door that opens to the blue-tiled front terrace. The two original main-level bedrooms are furnished quite differently. One room features bright Japanese print fabric in sunflower yellows, browns and orange — providing the perfect foil for the other room, a charming pink bedroom with a collection of framed fairy prints from England. The same creativity is used in the master bedroom with a quilted headboard that forms a freestanding wall between the

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sleeping area and the extensive closet area beyond. The suite is soothing: a sophisticated blending of subtle colors, luscious fabrics and beautifully grained woods. Throughout much of the house, Irish linen draperies afford texture and movement and allow light to filter through the numerous oversized windows.




Multiple terraces extend living space in which to enjoy the lovely landscaping.

There is great play between the indoors and the outdoors of the McGinnis-Bagwell House. The home's original large-scale windows set the theme for the addition and bring the lovely landscaping within the view of virtually every room. The tiered balconies and terraces extend living space, and there is ample play room in the front garden, which, after the loss of some aged trees, is a greensward perfect for croquet or kickball. A bamboo hedge encloses the playing area and each plant is individually contained in collars to keep it from spreading into an unruly thicket.

In their choice of designers, materials, furnishings and plantings, John and Michelle have readied their historic Hayes Barton home as a comfortable, functional and perfectly delightful home. As the Cowells pursue future endeavors in New Zealand, we can be grateful that they took time to leave behind a fine legacy in both history and design. ▣

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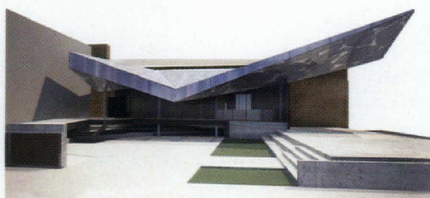
by J. Michael Welton

## NEW DESIGNS ON THE BOARDS

There are several new projects in Raleigh breaking ground, on the boards or ready to build — and they're all heavily engaged in fundraising. Three stellar examples come immediately to mind, so if you can help, please do:

The **Contemporary Art Museum (CAM)**, a renovation on West Martin Street in downtown Raleigh's Warehouse District, has hired **Jay Gates** as interim director. Former director emeritus of **The Phillips Collection** in Washington DC, he was also director of the **Dallas Museum of Art** and the **Seattle Art Museum**.

At The Phillips Collection, Gates helped raise



CAM Art Museum

\$30 million for a building completed in 2007. In Seattle, he oversaw a \$35 million fundraising drive for a **Robert Venturi**-designed museum. CAM hopes to raise \$500,000 for the new building by mid-January, with 40 cents in national historic district tax credits added to every dollar brought in.

The most striking feature of the renovation is a modern reinterpretation of the Southern front porch, almost origami in form. Design architects are Pugh + Scarpa from Santa Monica, CA, while **Clearscapes** of Raleigh serves as architect of record and design collaborator. To donate, call **Joyce Kohn at 919-827-0256**.

Architect **Frank Harmon** is heading up efforts for the **AIANC's Center for Architecture and Design** to raise \$400,000 and break ground



AIA corner view rendering

soon. Downtown Raleigh needs this building to show what Carolina's design talent can achieve at the intersection of beauty and sustainability.

Harmon won the design competition for the facility last year, and his building will put Raleigh on the national design map, bringing people here to see precisely how well we can do a building. Better yet, the center will be within walking distance for every state official in the capital — a palpable, consciousness-raising icon with the power to transform the state's design mindset.

Times may be tough, but dig deep anyway and help Harmon and AIANC get this project into the national conversation about good architecture. Naming rights are available. Contact **David Crawford at 919-833-6656**.

.....

**NC State** broke ground for the new **James B. Hunt Jr. Library** on its Centennial Campus in late October. A vigorous Jim Hunt inspired the audience while soliciting funds. Visionary remarks from **Snøhetta** architect **Craig Dykers**, and virtual tour by **Jonathan Alger** of **C&G Partners** in New York rounded out the event.

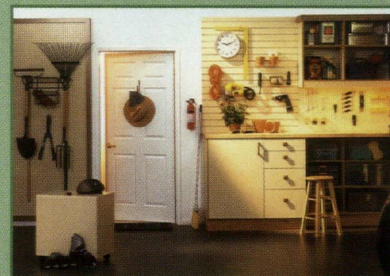
Snøhetta, based in Oslo, Norway and New York City, is responsible for the design of the spectacular **Alexandria Library** in Egypt. C&G Partners (that's **Chermayeff & Geismar**, y'all!) handled signage, architectural graphics and museum exhibits for the new Yankee Stadium. Local firm **Pearce Brinkley Cease + Lee** is serving as executive architect, with Snøhetta as lead designer. To donate, call **919-515-2841**.

.....

Over in **Clayton, NC**, the town's new community center opens this month. Designed by **Clearscapes**, the \$6 million building is nothing if not inclusive and assertive. In 19,000 square feet it offers a full-sized, maple-floored basketball court, an elevated walking track, a workout room for aerobics and martial arts, studio space for fine arts and pottery, as well as child care facilities.

.....

A Raleigh firm has been selected to bring new life to the iconic "rolling" red roof of the **Grove Park Inn** in Asheville, NC. **Baker Roofing** was called in to restore the arts and crafts roof before the Inn's 100th anniversary in 2013. In June, a team of 20-30 Baker artisans began to replace over 22,000 square feet with new, red-clay tiles, none with a right angle. Baker's been in business since 1915, specializing in taking on the jobs that require special artisan skills — like working with copper or unique design concepts — across the Southeast. ■



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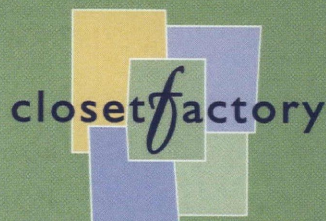
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By Cyndi Harris

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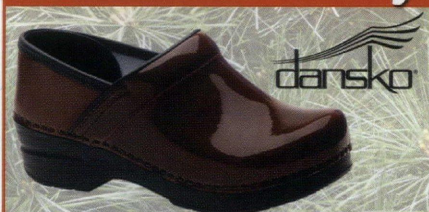
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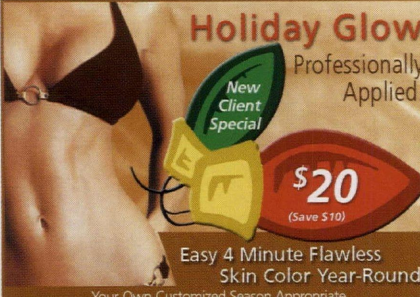


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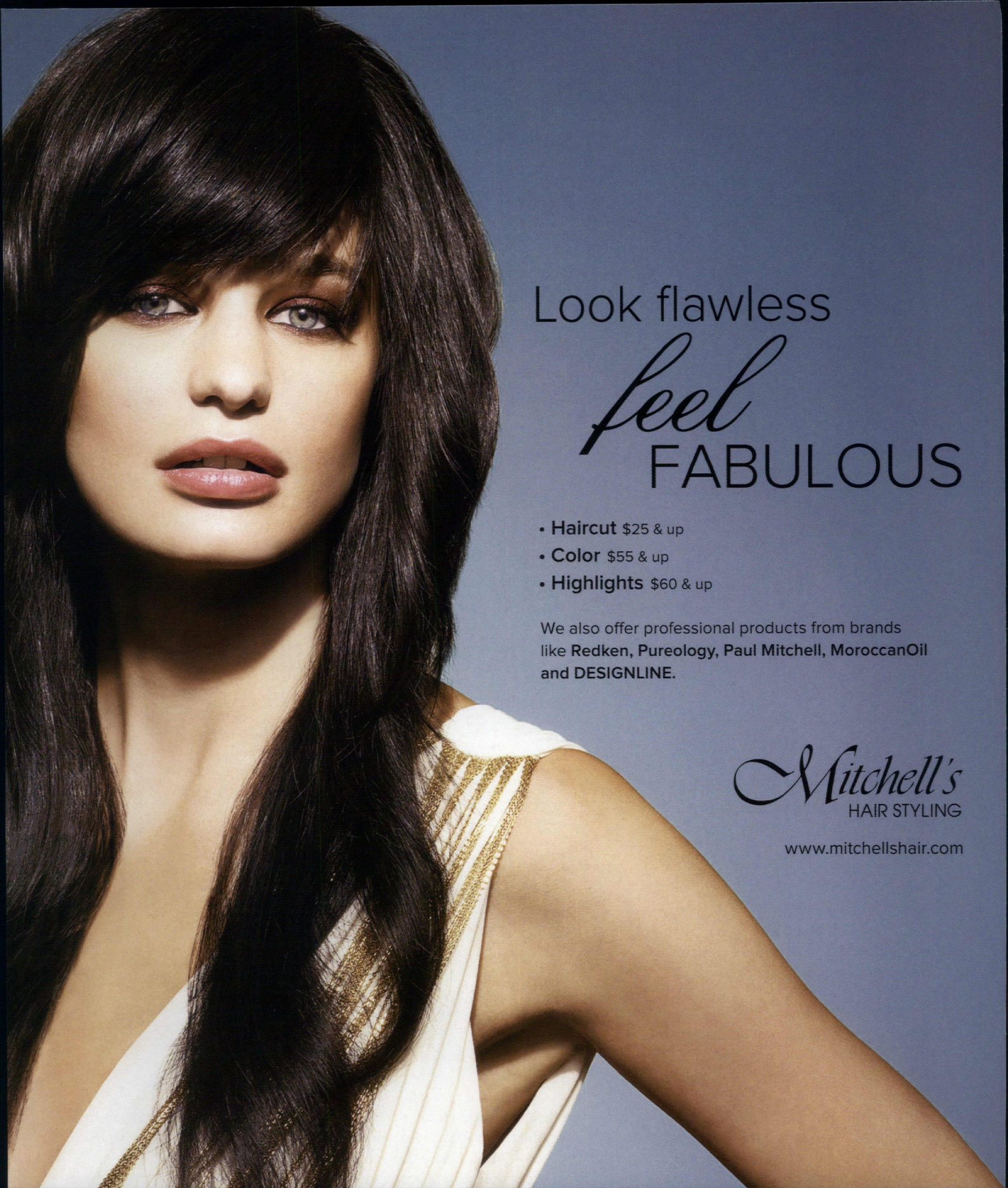
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## Winter Interest Under Way for Umstead Hotel and Spa

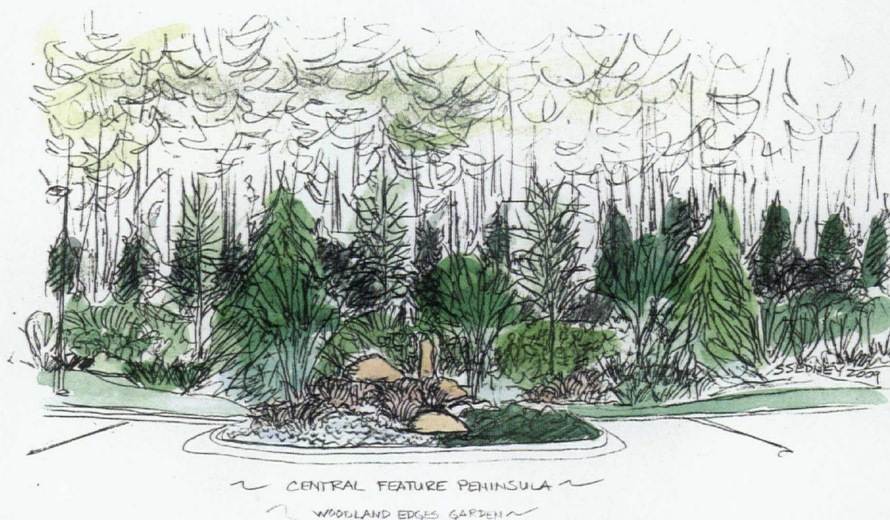
By Helen Yoest

**W**inter, defined by gardeners from first to last frost, is often thought of as the off-season for gardens until spring returns. But here we enjoy temperatures allowing gardening year-round. And what gardeners do in winter enhances the appeal of other seasons.

Now and after the holidays is a great time to evaluate your winter landscape and to make your space more interesting with plants, boulders, benches and accents.

The Umstead Hotel and Spa in Cary recently did just that. Landscape designer Suzanne Edney of Custom Landscapes Inc. was brought in to evaluate and add winter interest elements to the six acres surrounding the five-star hotel.

"My mission was to give a 'sense of place' by using cultivars and ornamentals that have characteristics of North Carolina plants," said Edney. Working directly with hotel owner Ann Goodnight, Edney evaluated and added to the existing design. She discovered many of the plants used in



the original design were deciduous perennials, causing the landscape to look bare from December to April. Edney decided to add to the ground plane and break up a single plane of plantings.

To Edney, sense of place is an important factor for hotels of this caliber: "When you arrive at The Umstead Hotel

and Spa, you want to know that you are in North Carolina, not in Italy or Miami or some other place."

Plum yew, juniper and Hellebores comprise some of the ground covers used in the design, along with boulders to fill voids while giving the eye a restful place to pause. Grasses were added to give move-





ment, and evergreen vines, perennials and shrubs — such as Clematis Armandii, poet's laurel, Fatsia, roof iris, Spirea and Deodara Cedar — were added for winter interest and to add rhythm to the design.

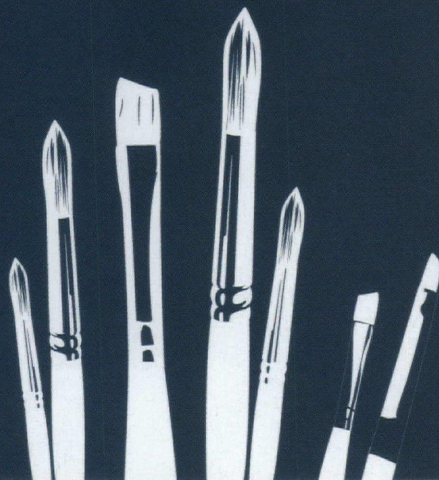
Implementation of the design began this fall and will continue through the winter. It will be interesting to visit during this time to see how the transformation progresses. ■

## GARDEN NEWS



The JC Raulston Arboretum hosts an annual A Walk in the Winter Garden program in February each year. Enjoy a winter garden themed presentation and tours, and see what the winter garden has to offer. Visit their Web site at [www.ncsu.edu/jcraulstonarboretum](http://www.ncsu.edu/jcraulstonarboretum) for details

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# On the Town

by Helen Wallace

## Works of Heart Art Auction

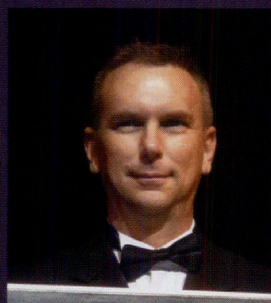
For: Alliance of AIDS Services – Carolina  
AJ Fletcher Opera Theater at the Progress Energy Center  
for the Performing Arts  
Raleigh, NC  
November 7, 2009



Artist Rachel Stewart and her son, Kenneth Hill



Artist Doug Van de Zande



Event Chair Dan Williams



Volunteers Jon Baker and Cris Gresko

## Catherine Williams: A Summer of Work — Opening Night Reception

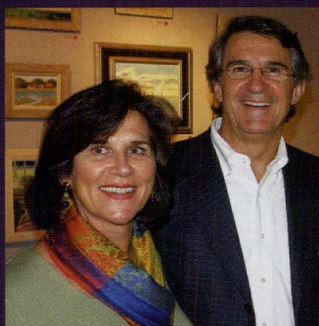
Frameworks Gallery  
Raleigh, NC  
November 10, 2009



Rose Long and Bill Farley



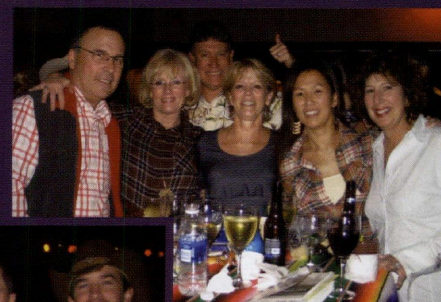
Charles Younger, Mason and Catherine Williams, Emily Wells



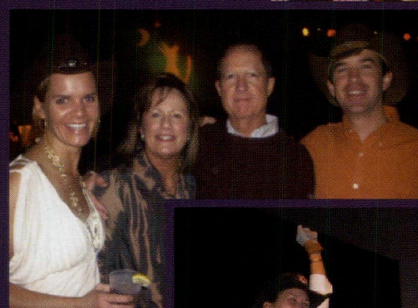
Charles and Carolyn Younger

## Raleigh Roundup

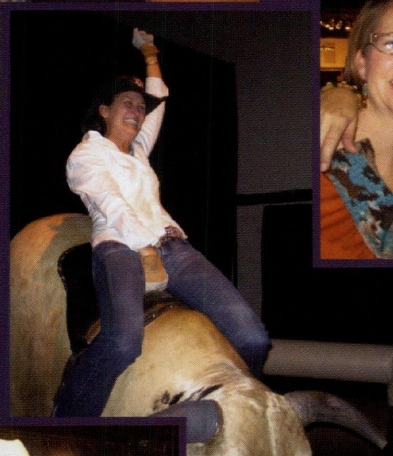
For: American Cancer Society  
Kerr Scott Building, North Carolina State Fairgrounds  
Raleigh, NC  
November 13, 2009



Terry and Jo Dover, John Wilson and Pat Wilson, Jill Harris, Ellen Carter

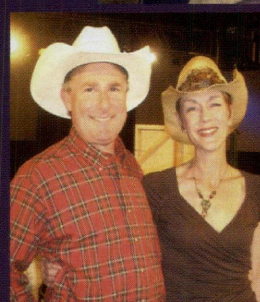


Sara Grow, Suzanne Dorsey, Howard Cummings and Matt Grow

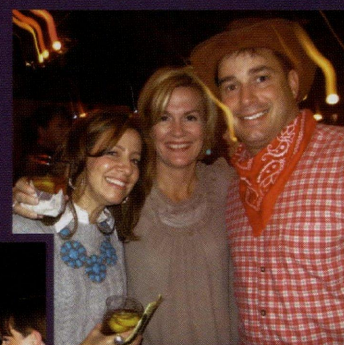


Maria Gruskin and Michelle McNamara

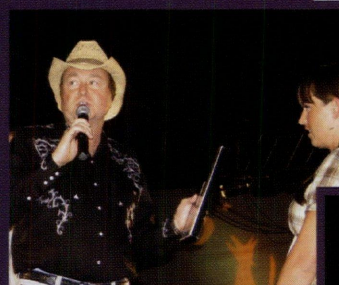
Betsy Davis



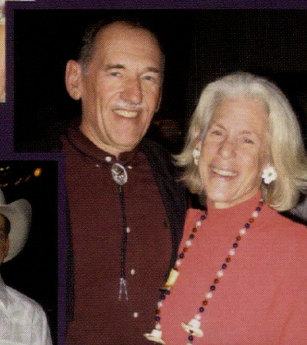
Bob and Kathleen Hofstadter



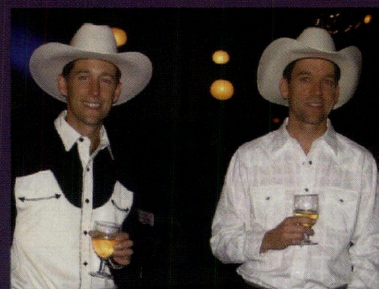
Terry Jones, Dana and Chris Moore



Clyde Bailey and Marci Bailey

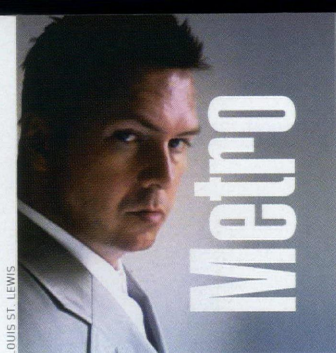


Kim and John Gottshall



Jeff Sheehan and Mike Smith





LOUIS ST. LEWIS

# Artist-at-Large

by Louis St. Lewis

## VERY DIFFERENT AUCTIONS

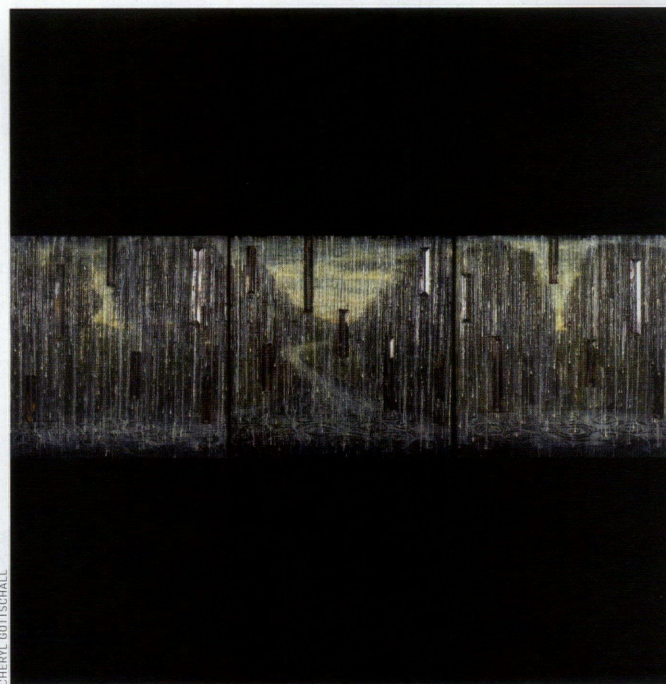
I love beauty, but it's not my fault. I grew up dreaming of beautiful things and making art and writing poetry and all of those occupations that most work-a-day people hold in high contempt. That's why to this day I can be found haunting museums and galleries and a myriad of other locations where I might see something amazing.

with their gorgeous chic environments. Well, just to let you know, these local bad guys disappointed in a big way. Wise seemed to be the Imelda Marcos of handbags: dozens and dozens of Louis Vuitton bags and Gucci this and that; Swarovski ducks and chipmunks and garish jewelry. A million dollar house in Olde Raleigh filled with cheap veneered Ethan Allen furniture, framed hockey



CHERYL GOTTSCHALL

Madonna Phillips, *Rose Window*, (Marina A actually likes being beautiful), 12x48, mixed media and glass, 2009



CHERYL GOTTSCHALL

Madonna Phillips, *Rainforest*, from collection of Kim Parke, 24x72, mixed media and glass, 2009

I also love to check out a good auction, such as the one held by Leland Little to sell off the estate of the late antiquarian, art collector and gentleman of the highest order Sam Tarleton, former partner in Raleigh's very high-end Craig & Tarleton Antiques. I was terribly impressed by his wise taste in antiques and paintings. I salivated in a big way over the huge pair of 18th century French murals being sold by the Mint Museum that I would have dragged around the world with me for the rest of my natural life.

Unfortunately, money and good taste are often at odds. This was apparent with an acute intensity when I viewed another Leland Little auction recently, that of accused Ponzi schemer William Wise, formerly of Raleigh. Seems that Wise scammed tens of millions from unsuspecting banking clients and more or less used the investments as his personal checking account. Now I grew up thinking that villains always had good taste — all those stylish vampire movies, all those bad guys in James Bond flicks

jerseys, and worst of all, wall after wall hung with the dabbles of none other than Thomas Kinkade. I thought I would vomit. All that money and Wise unwisely set his artistic aspiration on Thomas Kinkade? The man that makes Bob Ross look like Leonardo da Vinci? Puh-leeze! Even when the Shah of Iran was thrown out of the palace, His Majesty at least had the place filled to the brim with Warhol and Picasso. I do hope that Wise takes some art appreciation courses in prison and spends the money from his next Ponzi scheme on more interesting art. It makes for a much more enjoyable auction.

## CATHERINE WILLIAMS DEBUT

Speaking of enjoyable, I recently had the pleasure of dropping by Frameworks Gallery ([www.shopframeworksonline.com](http://www.shopframeworksonline.com)) to see the recent exhibition by the gorgeous Catherine Williams of Raleigh. Her charming and intimate paintings sold out in the





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L-R: Charles Younger, Mason Williams, Catherine Williams, Emily Wells

blink of an eye. There is something of 19th century Europe in her approach and her coloration. Many of her works have that strong feeling of light and color associated with Provence. Williams keeps a wonderful studio in her lovely home,

which itself is steeped in old French style, so I shouldn't be surprised by her academic and classic subject matter. All in all a lovely debut into the local art world where she obviously already has a great number of admirers.

#### ARTSPACE GALA SUCCEEDS

Artspace in downtown Raleigh, a cauldron of creative activity and home base for a myriad of talented artists, plays host to numerous exhibitions that challenge the status quo. They recently held their 8th Annual Collectors Gala, and the folks there really know how to pull out the stops. First cocktails and hors d'oeuvres to get folks loosened up, followed by a silent auction and then fine dining scattered throughout the artist studios — concluding with a live auction to bring in much needed funds. While I was at the event, I ran into the always astonishing Madonna Phillips, who, I am proud to announce, has been chosen to take part in the Pool Art Fair ([www.poolartfair.com](http://www.poolartfair.com)) in Miami during the city's Art Week. Phillips found out about the fair while visiting Art Basel a few years ago and was immediately inspired. According to her, "Visiting Art Basel was the impetus for a big change for me in art, the push to take a risk and mix up all that I had done before." I sure wish other artists around here would follow suit, don't you? **MM**

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## MAX WOODY ROCKING CHAIRS AND CHRISTMAS

It has rained for 40 days and 40 nights, it seems. Rain is peppering the balcony, and if I crack the sliding glass door I can hear the creeks that converge behind my place roaring as they take rainfall down to Salem Creek and eventually into the Yadkin River. The chill and dampness have crept into the house. Rather than turning up the heat, I have chosen to wrap myself in an old quilt cover — some country lady's unfinished work in the Dresden pattern that I found at a flea market years ago — and settle into the precious walnut rocking chair made by my friend and craftsman Max Woody from up near Old Fort, NC.

Those of you who own a chair made by Max Woody know why I call my rocker "precious." Max, who has turned 80, is one of the nation's most acclaimed craftsmen. Even when I ordered my chair from him some 30 years ago, he would not promise a delivery date. In his gentle but firm way, he made me promise I would not call to check on my order. Actually, he made mine fairly promptly because it was bundled with a request for a rocker for Sen. Robert Morgan's 50th birthday.

The senator kept his in his Senate office, and I left mine there for awhile too. My tiny DC apartment would not accommodate it. Recently, the senator was sorting through things to be sent to the archives at the ECU Library. He called to say he had found a picture of international financier David Rockefeller and him sitting in matching Max Woody rockers as they visited in his Senate office.

He was curious. "Where did the other one come from?" he asked. I told him it was mine. Maybe I should put a brass plate on it reading, "David Rockefeller sat here."

The Glamorous Greek, Dorothy Pastis, who was our Senate office associate, still remarks about what a gracious gentleman

Mr. Rockefeller was, always quietly introducing himself and waiting patiently in the foyer to see the senator, who served on the banking committee. I have found gentlemen of quality generally to be natured that way. I am sure Dorothy kept him entertained.

When CC Hope, the North Carolina banker, president of the American Bankers Association and one of my all-time favorite people, came in the office and

over the nation. Fortunately, I also have a set of eight ladder back chairs he made for me in the early 1970s. It took me about two years to get them. "I don't care what it costs. I am only going to live once," she declared, and she called Max.

That's when we discovered Max has just about made his last rocking chairs. I called first to confirm the number. It's always a treat to talk to Max. You would never know that he works with his hands and that time is money. Talking with an old friend means far more to him than another dollar.

"Carroll, I'm not going to make but about another dozen rockers," he said. "I have parts for about that many and when I use them up, that will be it for those I make myself." His son Myron, a furniture industry executive who learned chair making at his father's knee, has come home to help him, and they will still be making chairs, but no more exclusively Max Woody-made rockers — unless Max changes his mind. Myron, by the way, is a prince of a fellow. He will be the latest in a long line of Woody family craftsmen.

Dorothy got her rocker. Max had fond memories of her and agreed to sell her one already made — a walnut jumbo rocker with a patina that will become prettier with time. He signed it under the right arm, making it even more valuable. In the meantime, a fellow from Wilmington came by to pick up a rocker he ordered ... eight years earlier. He joked that he was going to be in the Guinness World Records for waiting eight years to get his chair. "No," said Max, "my friend Dorothy Pastis has the record. She waited 30 years for hers." Shortly thereafter, Dorothy received a large envelope in the mail from the gentleman with a certificate certifying that she, in fact, holds the all-time record — 30 years — for waiting for a Max Woody rocker.

If you are thinking you may have read



Max Woody

introduced himself to Dorothy the first time, she responded, "What does the 'CC' stand for — 'Cold Cash'?" That became a running joke between CC and Dorothy, who is now one of the Grand Dames of Wrightsville Beach. Later, CC came by to introduce his son. Before he could tell her his name, Dorothy asked, "And what's your name? Small Change?"

When we were negotiating with Max for the senator's chair, Dorothy talked with him about a chair too. That conversation continued over the years, but for some reason the deal was never struck. Recently, Dorothy called and said, "I need Max Woody's number. I want my rocking chair." I reminded her that his chairs are now collectors' items and in museums all



something about Max recently, you are right. He is featured in the state's travel and tourism magazine, but you probably saw the story in *The News & Observer* about Max coming to the 2009 State Fair. While we were talking, he mentioned how much he used to enjoy demonstrating chair making at the Fair's Village of Yesteryear. Fair officials even built a special workplace for him.

"Carroll, I made hundreds of friends during those years, and I would love to go back one more time to see them." He calls names and recites wonderful stories about friendships that developed. "I don't want to go down there to sell chairs," he said. "I'm 80 years old, and I've got orders backed up for three or four years. I just want to see my friends. I think a lot of folks would come by if they knew I was going to be there. Do you think the senator might talk to the folks in Raleigh about that?"

To make a long story short, he did. He wrote a letter to Commissioner of Agriculture Steve Troxler, and some other people contacted Troxler as well. Inci-

dentally, I hear only good things about the commissioner, whose department runs the Fair. It was short notice, and The Village of Yesteryear was booked. But Fair officials found a space near the main gate and erected a tent where Max demonstrated his craft and visited with old friends alerted he was coming. Applause for Troxler, who has actually earned the title "public servant."

It's easy to understand why folks love Max Woody — the gregarious mountain man in bib overalls who served his country and loves his state and neighbors and plays the fiddle on the weekend and becomes a friend for life once you do business with him. When you buy a chair from Max Woody, he makes two guarantees. If you ever get tired of them, he will buy them back for at least what you paid for them. And if one breaks, he will fix it for free. The fact is, he is glad to buy them back because with his backlog of orders, they have an appreciative owner by nightfall and his waiting list is reduced by one.

The last time I was in his shop, a local lady came in with a set of four chairs. As

soon as Max reached a stopping place, he went over to greet her. "Now, do you really want to bring them back?" he asked. "Yes," she said. Then in a respectful, low voice, he said, "I asked you that because I wondered if everything is alright at home." She assured him everything was OK, indicating that she was doing some redecorating. "Well if things aren't alright," I heard him tell her, "I had rather help you out a little bit than take your chairs."

After they settled up, Max came back over and explained. "Sometimes when things aren't right — when money is tight or maybe there's a parting — folks will bring their chairs back. Sometimes I can just feel something's wrong. I don't like to take chairs back like that. I had rather help folks out a little bit until they can get things straight at home than take their chairs."

I know it's Christmas, and I haven't said a word about it. But between you and me, there is a Christmas story in that last paragraph if you think about it."

Merry Christmas, Max Woody.

Merry Christmas, everyone. **MM**



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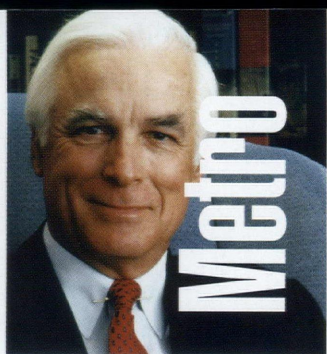
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# Editor-at-Large

by Jim Leutze

## AFGHANISTAN — THE POSSIBLE DREAM

**B**ecause I taught Military History at UNC-Chapel Hill for years, I'm often asked what we should do regarding Afghanistan. To the relief of those of you who have also found yourself stumped for an answer — I don't know what we should do in Afghanistan because I don't know what we are trying to do. In military jargon, which I'll try to avoid as much as possible, we don't have a defined mission. Are we trying to help get Al Qaeda out of Afghanistan? Or, are we trying to help get the Taliban out of Afghanistan? Or, are we trying to stabilize the region? Or, are we trying to establish a functioning democracy in Afghanistan? Or, are we trying to protect Pakistan? All of these are different, even distinctly different missions, and each calls for a different strategy.

But before getting bogged down in the quagmire of strategy, let me frame the issue a little differently. When I studied Military History at Duke under the great Theodore Ropp, he always told us that victory in war depended on a number of things — arms, economics, diplomacy and politics were the big four. There is no question that we have the arms. The economics may be a little more questionable. Given the current economic climate, I'm not quite sure we can write a blank check, or conduct the war "off budget" as we did in Iraq. At one point, we were running through \$3 million a day in Baghdad; that was then, and this is now. Now people are a little more sensitive about deficits. Diplomacy is complex because I don't know who we are going to negotiate with unless we decide to wage a divide-and-conquer approach as we did in Iraq. We probably could buy some of our own warlords if we'd agree to let them grow poppies and be as corrupt as they like in their own tribal areas.

That brings us to politics, which in this case may trump everything else. Without the wholehearted understanding and support of the American people, we can't succeed at any level in Afghanistan. As you can see, this is a somewhat circular argument: I began by say-

ing that I don't know what we are trying to do, and now I say that the public must support what we are trying to do. Clearly, we need to define our mission, and it must be one the public can and will support. The other political issue is Hamid Karzai and his "democratically elected" government. Without a somewhat uncorrupt government, which is trying to protect the people and improve their lives, we have very little chance of prevailing.

Now without studying military strategy, we know that in undertaking any task there has to be a connection between desired outcomes and capabilities. You might really want to be a doctor, but if you can't pass Anatomy 101, your chances are slim to nil, so maybe we can start by eliminating some missions. The recent election there shows that we can drop the concept of turning Afghanistan into a democratic country — and do it immediately after we drop the idea of stabilizing the region — since the "region," by my calculation, stretches from North Africa to the Russian border and has numerous fault lines. This leaves us with the issues of Al Qaeda, the Taliban and Pakistan.

Al Qaeda, which is why we went there in the first place, is already largely out of Afghanistan. We have killed off many of their leaders with surgical missile strikes. And although we haven't yet gotten the tall guy or his one-eyed friend, they no longer are the threat they once were. Until we get some much different intelligence, we can declare victory over Al Qaeda in Afghanistan. This doesn't mean they aren't a problem in other parts of the Middle East and North Africa, but this article deals with Afghanistan.

How about the Taliban, some of whose numbers have adopted the terrorist tactics of Al Qaeda? These guys are the real problem in Afghanistan and here, again we come up with the capability issue. The two strategies being discussed are counterterrorism, which means going after the bad guys within the Taliban organization, or counterinsurgency, which

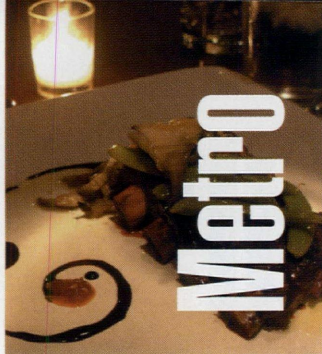
means protecting the population, thus denying public support for the bad guys. Current thinking on a counterinsurgency program for all of Afghanistan would suggest troop levels of 600,000 and a 10-year time frame. Unless I'm really out of touch, that sort of effort is beyond our capability economically, politically and could not be done without straining our armed services to the breaking point. Counterterrorism is more doable, in fact we are doing it (see Al Qaeda above). But, effectively striking at terrorists in Afghanistan without having a foothold in Afghanistan would be extremely difficult.

Before going to my suggested mission and strategy, let me say that in my opinion, protecting Pakistan is far more important than anything we do regarding Afghanistan itself. Pakistan has nuclear weapons. If its fragile government collapses, it would reverberate throughout the region. We can't let that happen.

With that thought in mind, let's turn back to the war we have. I support a combined strategy of counterterrorism and counterinsurgency. Protect Kabul and the central parts of the country, leaving the North to the warlords who have little use for Al Qaeda and their foreign fighters. Leave Helmand Province and those regions south of Kandahar to the Afghan military, relying on targeted strikes by air with Special Forces to keep terrorists constantly on the run. Obviously, this is not ideal, but it isn't defeat. And, more importantly, it isn't victory for the Taliban either. This latter point will also help us with our major objective to keep Pakistan stable.

So, we settle on convincing the American public that a friendly Pakistan is vital to our national security — an easier, if not easy sell. The current troop levels will be sufficient for the dual strategy I've proposed, and this may quell the growing enthusiasm for withdrawal — as well as keeping the costs within tolerable limits. With the mission and the strategy in line we can get to work on cleaning up the Karzai government — no small task. **MM**





# Gourmet

by Moreton Neal

## Happier Holidays:

### SHOPPING TIPS FROM AREA FOOD PROFESSIONALS

**M**y holiday gift to *Metro Gourmet* readers is a very personal consumer guide. I have asked some of our favorite chefs, writers and other food professionals to reveal some of their secrets — tips, bargains, shortcuts, kitchen gadgets and even guilty pleasures — found in food stores throughout the Triangle.

**Debbie Moose**, author of *Wings and Potato Salad*

"My holiday secret weapon is turkey gravy base from Williams-Sonoma. The directions say to heat it with milk and turkey drippings, but I just use chicken broth. Even before I started deep frying my Thanksgiving turkey, making gravy was not a high priority for me with everything else to do. I found this, and no one can tell the difference. It's way better than the already prepared gravy in a jar."

**Foy Allen Edelman**, author of *Sweet Carolina: Favorite Desserts and Candies from the Old North State*

"I use homemade vanilla extract for my own baking and for gifts. Use one pint Vladimir vodka and six vanilla beans, split lengthwise. Put in a glass bottle and store in a dark pantry or paper bag for at least eight weeks. I buy my vanilla beans and other spices and tea blends from Joan Decker at a booth called "Spice Up your Life" at the Raleigh Flea Market. It's open every weekend."

**Jean Anderson**, James Beard Award-winning author of *A Love Affair with Southern Cooking*

"I use Pillsbury frozen and refrigerated pie crusts from Harris Teeter. The new refrigerated unroll-and-use pie crusts are a life-saver. As for frozen crusts, I use the deep-dish, leave them in their flimsy aluminum tins and set inside standard 9-inch pie pans for support. I also re-crimp the crusts to give them a

home-made look.

"I also use canned stocks and broths (Swanson's) and find these a huge time-saver. Even Julia admitted to using canned broths.

"Another life-saver, canned tomatoes — either Muir Glen or Ro-tel with chopped green chilies. And I often use Classico "regions of Italy" pasta sauces to short-cut the making of meatloaves — they've so many built-in herbs and spices, and I favor these over the sweeter ketchups. I often add bottled pickle relish (dill or India) to meatloaves, ditto chopped chutney to lamb burgers and loaves."

**Ann Prospero**, author of *Chefs of the Triangle: Their Lives, Recipes, and Restaurants*

"Just a few of my guilty pleasures and shortcuts are: Kozy Shack tapioca and rice puddings, Harris Teeter Pesto on the deli counter shelf, Stella D'oro cookies, Scharffen Berger chocolate bars to eat with graham crackers, and for a quick supper, Progresso tomato and black bean soups."

**Bill Smith**, Chef of Crook's Corner

"The best thing in town right now to me is the pita bread from Mediterranean Deli. Jamil just bought a special oven for making it, and it's unbelievably good. They make it constantly so it's always fresh. A bag costs a few dollars. I buy it and take it back to work for the kitchen to eat. We put it on a plate under the heat lamps with big globs of soft butter on top. I second Deborah's suggestion of Kerala Curry powder. I use both the hot and the mild versions at work. It's fantastic."

**Dorette Snover**, chef/owner of C'est Si Bon Cooking School

"I love shopping at the Asian Market next to Foster's and Gugelhopf in Durham. Their Chinese sausages and fresh chow fun noodles are the best for a quick supper. While

there I stock up on jars of fried shallots and/or garlic. Plus I LOVE the red bean paste buns — and the frozen dumplings (pork and leek) stirred into a broth with a dollop of dried shrimp chili garlic paste."

**Nancie McDermott**, author of *Southern Cakes and The Curry Book*

"At Harris Teeter: A couple of baguettes, plus: HT's Fresh Foods Market Brand "Tuscan Bruschetta," like a salsa, lovely on slices of bread; a little container of their pimento cheese to spread on crackers, Triscuit being my favorite; cans of smoked seafood, oysters and clams.

"A real secret weapon is from Classic Silver Wok in Chapel Hill: house-made dumplings, ground pork are THE best, but they also have chicken, beef and vegetarian. These can be boiled or pan-fried as gyoza/potstickers. Serve with a drizzle of Asian sesame oil or a dip of soy sauce, vinegar, sugar, fresh minced ginger, and a few drops of sesame oil, and topped with thinly sliced green onion tops."

**Seth Kingsbury**, chef/owner of Pazzo!

"I use the organic free range chicken stock from Trader Joe's all the time when I forget to bring stock home from the restaurant.

"I get the 'sweet and nutty mix,' made of nuts and chocolate-covered nuts from Fresh Market every time I'm there. The spicy tuna roll with brown rice is also pretty tasty.

"The Iberico Ham at A Southern Season is one of the best things I have ever tasted, and it should be at \$160 a pound. I've also been known to get the pre-packaged Niçose salad there."

**John Shelton Reed**, author (with Dale Volberg Reed) of *Holy Smoke, the Big Book of North Carolina Barbecue*  
"Here's my 'secret recipe' for candied



jalapenos: Buy a jar of Mount Olive sliced jalapenos, pour off the brine, take the slices out and put them back in with LOTS of sugar between each layer. Let the bottle stand for a couple of days (turn it upside down at some point), and you've got little gems of hot sweetness to put on crackers with cream cheese. Beats pepper jelly hands down. (You've also got some sweet, hot syrup that makes a nice addition to salad dressings.)"

**Rick Robinson**, formerly chef of Mondo Bistro

"I've always been addicted to the tabouleh at Weaver Street Market. Also, the Hillsborough Cheese Company's Camembert has been a good friend lately (also at Weaver Street) ... and boy have I been enjoying Cliff's [Meat Market] little chickens, give me a 2 1/2-3 pounder any day ... can't stand a 4-pound chicken!"

**Marco Shaw**, chef of Eno Restaurant & Market opening soon in Durham

"Currently, the things that I am addicted to are: Ciao Bella, Malted Milk Ball Gelato from Whole Foods, dry cured; Spanish Chorizo (I eat it ALL DAY LONG) from Parker and Otis; Maple View Farm fresh butter from Hillsborough — I cook with it, put it on toast and rolls, and I thought about using it on my hair, available at both Parker and Otis and Whole Foods. 'FoodShouldTasteGood' (brand), Olive Tortilla Chips from Parker and Otis — we eat them with EVERYTHING."

**Jamie DeMent**, co-owner of Zely & Ritz and Eno Restaurant & Market

"I could not live without my immersion blender by Kitchen Aid. It's great for fixing lumpy gravy, mixing a quick icing or dressing and the very best for cocktails. You can get them at Williams-Sonoma and A Southern Season."

**Missy Vatinet**, co-owner of La Farm Bakery

"Lionel and I are closet ice cream eaters! We love Vanilla Bean Breyers Ice Cream or Ben & Jerry's Chubby Hubby on top of one of our chocolate chip cookies, just out of the oven."

**Lex Alexander**, owner of 3CUPS

"Weaver Street Market's bakery makes great bread, especially La Miche and the rustic baguette."

From Whole Foods I get Pamplie butter with *fleur de sel*, Fra' Mani salami, Croatian fig jam ... sold in the cheese department, and Maranatha no-stir crunchy peanut butter. At Harris Teeter, I like Burnham & Morrill (B&M) Baked Beans in glass jars."

**Jason Smith**, chef/owner of 18 Sea-board

"My guilty pleasure is domestic caviar. You can't get it in town, but last Christmas we ordered different kinds from Ocean Isle, NC, [www.caviarstar.com](http://www.caviarstar.com). We served paddlefish, trout, salmon and the domestic beluga with wheat crackers and crème fraîche. It was such a decadent and exciting splurge that my wife and I decided to serve it every year at a Christmas Eve brunch we attend. The caviar is good with an inexpensive sparkling wine, J Cuvee 20, found at most groceries in Raleigh."


**John Toler**, chef/owner of Bloomsbury Bistro

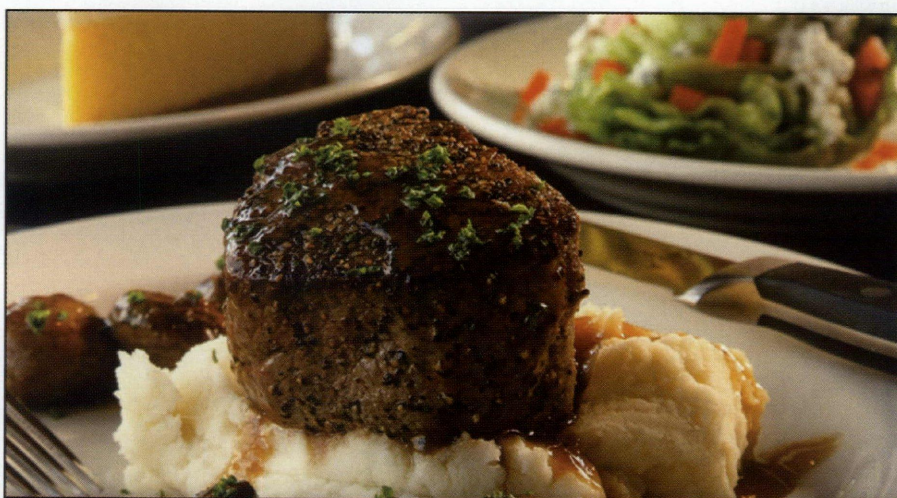
"I eat a lot of Asian-inspired food, usually from the amazing Asian market, Grand Asia, in Cary. I pick up steamed buns, shu mai and other appetizers you can heat up at home. The seafood counters there are impeccable and you can find all kinds of fresh seafood, even live turtles."

"I also love to use different salts. Whole Foods now has lots of kinds. The most beautiful are Hawaiian Red and Hawaiian Black. Sprinkled on food, these make a spectacular presentation. My favorite salt is Murray River Pink from Australia, but you have to order it from Marky's Caviar in Miami."

**Walter Royal**, chef of The Angus Barn

"I love to shop at Kings Red & White on Roxboro Road in Durham. I buy their freshly butchered meats, local farmed produce and vegetables. It is one of the few places where I can buy scuppernongs by the bushel and South Carolina white peaches!"

More chef cooking tips online..  
Happy Holidays! 



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# 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 CAFE** — 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.ancuisines.com](http://www.ancuisines.com). Chef Michael Chuong showcases his signature "New World" cuisine, an elegant blend of Southeast Asian flavors and European influences. Voted Best New Restaurant in 2007 by *Metro Magazine* & *Cary Magazine*, Best Appetizers in 2008 by *Metro Magazine*. Lunch Mon-Fri and Dinner Mon-Sat.

**THE ANGUS BARN** — 9401 Glenwood Avenue, Raleigh. 781-2444. [www.angusbarn.com](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.

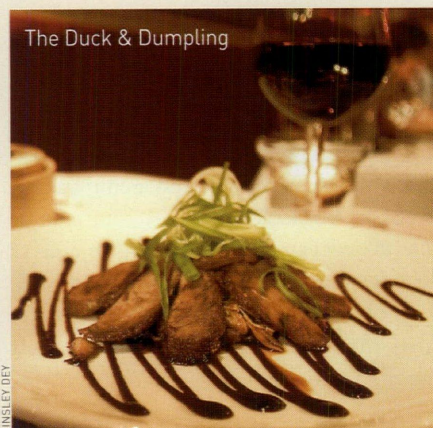
**CAFÉ TIRAMISU** — 6196-120 Falls of Neuse Rd., Raleigh. 981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.

**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.héronsrestaurant.com](http://www.héronsrestaurant.com). Now open at The Umstead Hotel and Spa

offering modern American cuisine with regional influences and an extensive wine selection. Live music and classic cocktails in the bar.

**HOT POINT CAFE** — 4209-136 Lassiter Mill Rd., Raleigh. 788-8240. A contemporary American café known as Midtown Raleigh's "neighborhood café" serving traditional breakfast and Mediterranean-influenced lunch and dinner. Famous for their California-style pizzas, sandwiches and house-baked focaccia. Wine and beer served. Outdoor patio dining available. Located at North Hills. M-Th: 7 a.m.-9 p.m., Fri: 7 a.m.-10 p.m., Sat: 8 a.m.-10 p.m., Sun: 8 a.m.-9 p.m.

**JIBARRA RESTAURANT** — 327-102 West Davis 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. 5-9 p.m.; Fri. and Sat. 5-10 p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Culinary Director Christopher Hyton 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.theolivertwistlounge.com](http://www.theolivertwistlounge.com). 8111 Creedmoor Rd, Raleigh. Offering an array of Eclectic Tapas & Signature Martini's served with a twist of sophistication. Featuring Live Music Monday through Thursday with Belly Dancers & DJ on weekends.

**THE PIT** — 328 W. Davis 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 O-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 avail-



able. Open 11:30 a.m.-2 a.m., M-Sat; Noon-2 a.m., Sun.

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

**SAVOY** — 7713-39 Lead Mine Rd., Raleigh 848-3535 [www.restaurantsavoy.com](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 ambience 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 dining in the warmer months. M-Thu. 11 a.m.-10 p.m., Fri. 11 a.m.-11 p.m., Sat. 5 p.m.-11 p.m., Sun. 11 a.m.-10 p.m.

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

## DURHAM/APEX/MORRISVILLE

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

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

**SAFFRON INDIAN RESTAURANT** — 4121 Davis Drive, Morrisville. 469-5774. [www.saffronnc.com](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. Visit online at [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.aqualexperience.com](http://www.aqualexperience.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

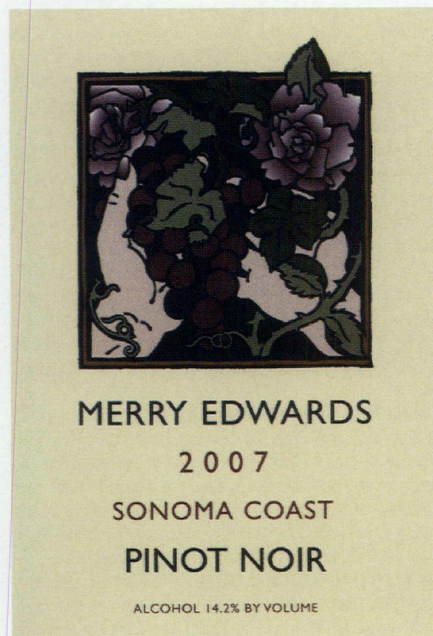
by Barbara Ensrud



## WHAT'S GOOD FOR THE GOOSE THIS CHRISTMAS?

"Christmas is coming ... the geese are getting fat..."

This little ditty played in my mind the other day as I passed a flock of Canada geese feeding on lush green grass. They were indeed "fat" and got me thinking about the family feasts of Christmases past. Goose was often on the table, or duck, fresh from hunting forays in the river bottoms of the Arkansas and Mississippi rivers where the birds stopped to rest and feed on their way to the marshes of coastal Louisiana.



I'm planning on goose this Christmas Eve — probably not wild, though, unless I get lucky. But it will give me the chance to browse through the cellar and sleuth out a good Burgundy or Pinot Noir to serve with it. Nothing suits the rich flavors of goose or duck like a fine Pinot. Good Pinot Noir (especially red Burgundy, which is made 100 percent from the pinot grape) is expensive — the most sought-after labels going for \$90 and up. Does \$150 sound



like a lot? That's the asking price for a 2005 Charmes-Chambertin. Peanuts. The extravagantly intense 2005 from Joseph Roty, one of my favorite producers, goes for over \$800! A bottle.

Not that I have any! But I'm happy to report that there are some fairly gorgeous California Pinots out there at more affordable prices — in the \$35 range, which isn't bad for a special dinner.

The 2007 vintage was outstanding in Pinot regions in California — the "best ever," declared the *Wine Spectator*. I found it especially so along the cool Sonoma Coast and Russian River Valley regions of western Sonoma. Tasting with Dan Kosta and Michael Browne in September, I was pretty bowled over by the rich and intense 2007s of **Kosta Browne**, whose Pinots are snapped up so quickly they are virtually unavailable unless you're on their mailing list (with 14,000 names on the wait list). I was equally impressed by the refined but elegantly juicy 2007s at **Russian Hill Estate** — somewhat more readily available, and worth a search. The '07 Russian River Pinot from Russian Hill is delicious, very drinkable right now, about \$32.

I also liked **Merry Edwards Sonoma Coast 2007 Pinot**, \$36, ripe and round, an excellent choice for roast goose. Like all superior vintages, the 2007 exhibits its gen-

erosity across the board. Even some of the less expensive Pinots managed to capture its charm, as in **Castle Rock Sonoma**, \$12, and **Estancia from Monterey**, \$15.

Pinot Noir is the way to go with holiday game birds, including roast turkey and Cornish hens. Here are some other Pinot Noirs I've tasted recently and highly recommend (including a few 2006s):

**Buena Vista 2006** Carneros, \$24; **Chateau St. Jean 2007**, \$20; **Davis Bynum 2007**, \$35; **Lockwood Block 7 2007**, \$19; **MacMurry Ranch 2007**, \$28; **MacPhail Sonoma Coast 2007**, \$45; **Mahoney Las Brisas 2006**, \$20; **Marimar Estate Doña Margarita 2007**, \$40; **Sanford Santa Rita Hills 2007**, \$29-32; **Sebastiani 2007**, \$18, **Willowbrook JCO 2007**, \$34.

A holiday feast has to end on the right note, a flourishing finish to a great meal. I plan to serve Andrew Quady's delectable **Elysium**, \$16, made from the black muscat grape, least known of the muscats. This brightly sweet, exotically aromatic nectar is incomparable with chocolate desserts — anything from truffles to a dense and decadent flourless chocolate cake. Some might prefer **Quady Orange Muscat**, \$13, which has a distinctive flavor of orange zest tinged with honey — great with pumpkin pie.

### GIFTS FOR THE WINE LOVER

Though some shy away from giving wine as a gift, there are some bottles that would please any wine buff — something





to drink now, such as any of the wines mentioned above, or sparkling wine, or something to tuck away for future pleasure. It depends on your budget, of course, but if you want to splurge a little, here are some more suggestions.

**Mayacamas 1996 Cabernet Sauvignon**, Napa Valley, \$150. Noted for exquisite age-worthy Cabernets, Mayacamas has just released this Library Selection.

With vibrant flavors of black currant, this Cabernet could easily go another five to eight years, but would handsomely suit a fine roast of beef or lamb right now. The current release, **Mayacamas 2004**, \$65, reminds me of the fabulous 1984 I opened in 2006 and — at 22 years of age — found it to be one of the loveliest California Cabernets I ever tasted!

**Shafer Hillside Select Cabernet Sauvignon 2005**, \$215. One of the top Cabernets from Napa Valley, this bold and powerful wine from the highly touted 2005 vintage will likely escalate in price as it

becomes rarer. Look for it online if you don't spot it locally.

**Il Poggione Brunello di Montalcino 2004**, Tuscany, \$70-75. A splendid Brunello, deeply elegant and balanced; smooth even now, but of course ageworthy.

**Schramsberg 2006 Brut Rosé**, \$43. Schramsberg is making its best sparkling wines ever, dry and scintillating — the dazzling coral Brut Rosé makes a festive holiday gift.

**Moët et Chandon Brut Imperial NV**, \$37. Start off your New Year's Eve on an elegant note with Champagne Cocktails. I recently made Champagne Cocktails with the Brut Imperial (angostura bitters drizzled over a sugar cube or two, then topped with the bubbly and garnished with a twist of orange peel) and they were stunning.

**J Cuvée Brut NV, Russian River Valley**, \$20. Graceful and elegant, a perfect hostess gift for the holiday season.

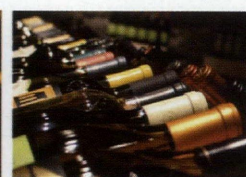
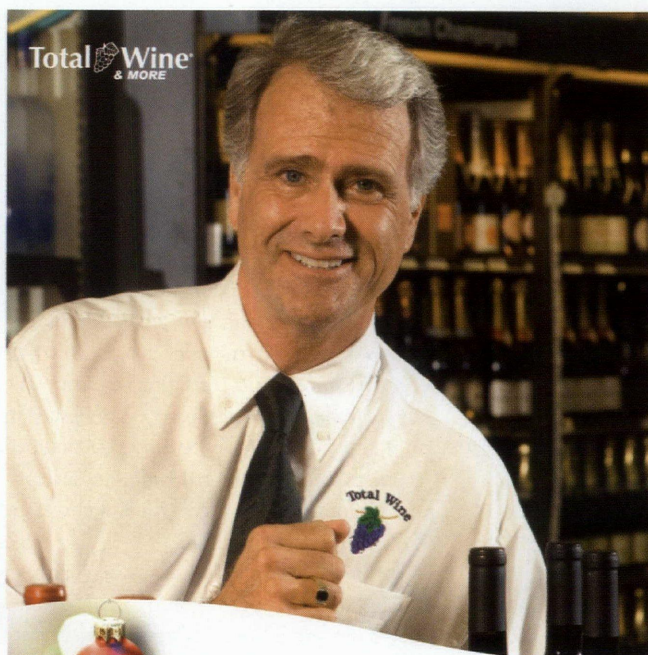
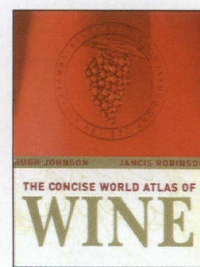


**GADGETS. The Wine Diaper**, \$3.99. A must for the international traveler who wants to bring home a special bottle safely. The fleece-lined plastic wrapper can be sealed in case of spillage. Great stocking stuffers — it also works for other liquids, such as olive oil.

**Vinturi Wine Aerator**, \$30-40. Wine needs to breathe — and it couldn't be quicker and easier than with this sleekly designed implement: For young reds that need aeration, or older wines that need decanting off sediment.



**BOOKS. The Concise World Atlas of Wine**, Hugh Johnson & Jancis Robinson (Mitchell Beazley, \$29.99). Two of the world's greatest wine authorities, Johnson and Robinson have produced this indispensable reference book, updating the global landscape of wine with detailed maps, including new and emerging wine regions. **MM**



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# My Usual Charming Self

by Bernie Reeves



JIM TURGOOTE

## THE POWER OF SECRETS

**M**ilitary and diplomatic historians are realizing they made a mistake not taking into account the key role played by intelligence. Spies are certainly referred to, but with disdain. The comment by US Secretary of State Henry Stimson under Herbert Hoover set the tone for modern scholars: "Gentlemen don't read other people's mail." He then proceeded to ax what little code-breaking and intelligence-gathering the US relied on at the time.

Thank God we learned to anyway, but not until World War II. We honed the craft as the Cold War raged on for 75 years — or we could be speaking German or Russian today. We ended up learning the importance of spying from the British, who organized intelligence gathering in 1909. By 1941, they achieved the most dramatic example of the critical role of secret information in the modern era.

Ultra, the operation that decrypted and read German army and naval codes, provided the extra edge the Brits had to have to stand alone against Germany from 1939 until the US entered the fray in 1942. Ultra — the secret name for the herculean task of breaking the German Enigma code — was kept secret until the early 1980s, another achievement of note. None of the hundreds of people involved gave away the secret.

After the declassification of Ultra in 1980, it became obvious the history of the most cataclysmic event in human existence had to be rewritten. The same principle applies to the Cold War, and will apply again when historians unravel the current conflicts in Iraq and Afghanistan.

But there is a major difference. At the conclusion of the Cold War in 1991, fewer restrictions were placed on the relevant data that continue to stream into the light of day as we approach the second decade of the 21st century. Instead of waiting around in the dark for 40 years as was the case with the declassification of Ultra, scholars and researchers were provided a glimpse

of Soviet Comintern and Communist Party archives and files immediately after the fall of the Soviet Union.

The access was brief. The new Russian government closed off the files after a year. But in a dramatic and surprising move, the National Security Agency and the Central Intelligence Agency announced NSA (under a different name) had been intercepting and decrypting telegraph messages from Moscow to American Soviet agents beginning in 1942 and stretching into the 1960s.

The NSA decrypts, code-named Venona, uncovered that the Soviets orchestrated the deepest infiltration of a foreign government in recorded history — the US. Throw in personal memoirs, a continuing torrent of newly declassified material and it is clear no one really knows anything until someone declassifies something.

But there is one more significant figure in the narrative of Cold War revelations: Christopher Andrew, professor of modern and contemporary history at Corpus Christi College, Cambridge. Andrew was the first noted scholar to recognize the critical role of intelligence in untangling history. Before him, spies were relegated to the fiction shelves as historians continued to ignore the subject.

In 1985, he penned *Her Majesty's Secret Service*, focusing on World War I declassified material. The major breakthrough for Andrew occurred in 1987 when Britain's Secret Intelligence Service approached him to co-write a book with KGB colonel and British double agent Oleg Gordievsky — considered the most important spy of the Cold War era.

The book, *KGB: The Inside Story*, appeared in 1991 and represents a watershed in intelligence revelations. In the mid-'90s, Andrew was recruited once again, this time to write the *Mitrokhin Archive*, two volumes — published in 1999 and 2005 — relying on 25,000 typed pages transcribed from firsthand notes surreptitiously smuggled from the KGB archives by KGB Col. Vasili Mitrokhin.

Andrew, author of 14 books and chairman of the British Intelligence Study Group, transformed modern history by elevating intelligence to the forefront of events where it belongs. His efforts helped set off an avalanche of declassified materials that will have scholars re-assessing what we thought we knew for decades to come.

Andrew's achievements also led to the most significant action ever taken by a spy agency, the publication of *Defend the Realm*, the historic, authorized history of MI5, Britain's secret

Security Service, published in the US in November 2009. Never before has any nation's spy service permitted an individual access to its secret files.

Andrew, who was sworn in as an MI5 officer, insisted on permission to view all secret documents, even if some of the information could not be included in the book. This allowed Andrew a complete picture, and provides the public for the first time with an in-depth view of the operations of a secret intelligence service.

Andrew arranged to appear in Raleigh during the US tour for *Defend the Realm*. The large audience crowded Quail Ridge Books in November, and 50 guests paid tribute at a dinner that evening at the famous Angus Barn steak house. Attendees at both events were treated to an entertaining and informative talk by the man who personally changed history.

## NOTES FROM LA-LA LAND

**Political nomenclature is changing** as pundits struggle to identify the coup d'état orchestrated by the Obama administration. Columnist Charles Krauthammer, one of the few reliable commentators on the political scene, simply calls Obama operatives socialists. Former presidential candidate and magazine publisher Steve Forbes uses the term neo-socialists. David Horowitz, the former Student Movement communist and chief of the conservative Frontpagemag.com online magazine, says the term Progressives — often borrowed by Obama cadres — is the word the old socialists and communists coined to cloak their operations. All agree the word Liberal, pilfered by the Left to add cover to their leftist and collective activities, no longer applies in light of the revolution unfolding before our eyes.

...

It is hardly a surprise global warming advocates have **cooked the numbers**, as divulged via 1079 e-mails and 72 documents made public from the computer files of the Climate Research Unit at the University of East Anglia in the UK. As far back as 2001 in this space I wrote of Bjorn Lomborg, the Danish ecologist who discovered that the source documents for the modern environmental movement were suspect. For his trouble, he was hauled in front of a tribunal of his academic "peers" to prove his case. He did, but he has been ostracized and marginalized for telling the truth: the real color of the green movement is red. **MM**

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

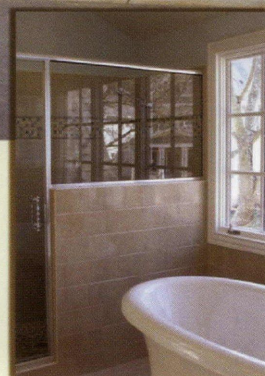




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