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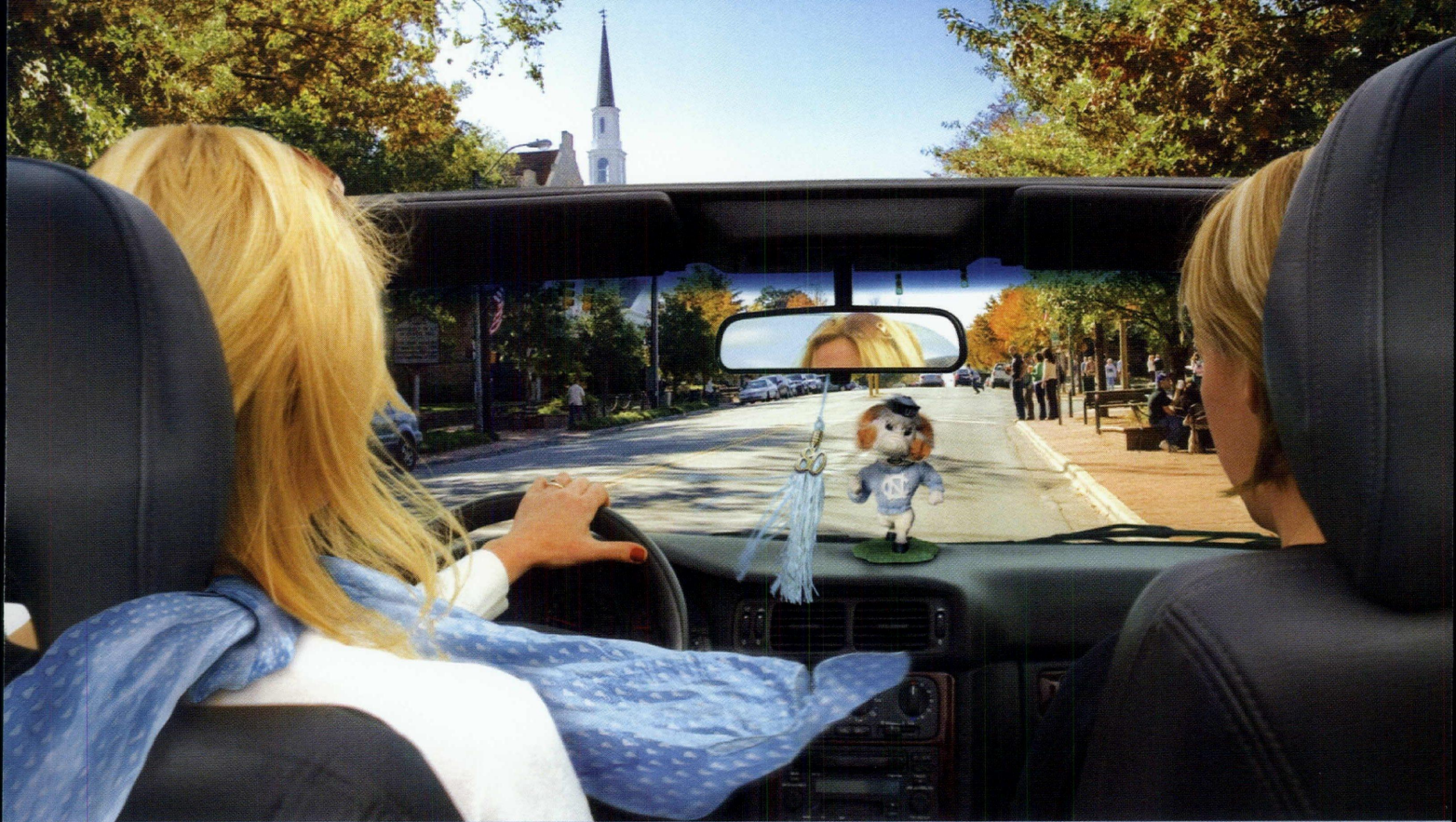
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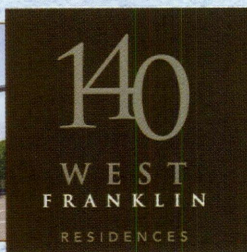


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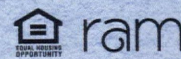
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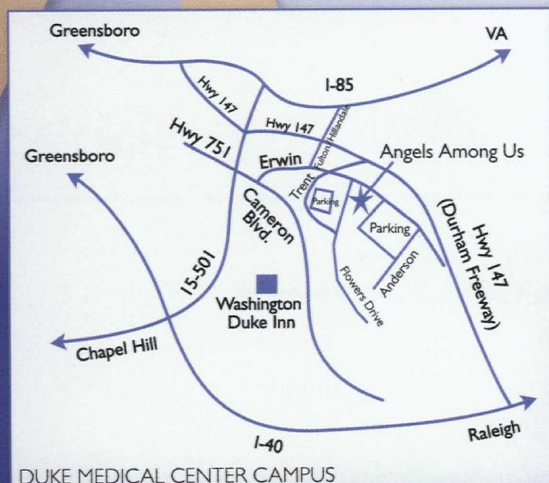
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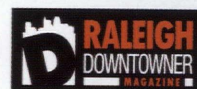
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NUTS TO SOUP

It happened at lunch: the big deal, the big decision. And the Triangle is happily brimming with choice spots for the midday repast, as Moreton Neal discovered in our annual March coverage of food topics. And Wine Critic Barbara Ensrud weighs in with the right wine for the big lunch — including a tidbit on what wine will allow you to avoid a nap in the middle of the afternoon.

In October and March, *Metro* compiles a complete list of charitable events in the region. In this struggling economy your favorite charity needs you more than ever — so why not give and enjoy yourself too, all in a good cause.

And speaking of charitable social events, check out this month's On the Town — photographed and written by Helen Wallace.

It's time to think about the beach, so Diane Lea offers up two coastal restoration projects that contribute to our heritage and bring tourist dollars to the state coffers. And Mike Welton discovers that architects are looking out for tax credits and public works to survive during bad times.

Jim Leutze returns from Cuba with observations and insights on island socialism; Godfrey Cheshire previews the foreign film category nominations in this year's Oscars race; and Carroll Leggett remembers the era of tourist homes, once well-known landmarks in a time gone by.

Dan Reeves gets the skinny on the hot new CD by Raleigh vibraphonist Steve Hobbs; and Louis St. Lewis ruminates on how to spend money on the right things.

Liza Roberts reports on Goldbug, the innovative and celebrated design studio that creates dreamy designs for special events; Cyndi Harris offers the latest in fashion events in the region; Mary Ward Boerner compiles the most complete calendar of events — and Art Taylor covers the latest in fiction — both available online-only at www.metroinc.com.

Be on the lookout this issue for the 2010 Metro-Bravo! Awards ballot. After this issue, voting will be online-only, so make your list of the best in the area and prepare to vote for your favorites in all categories.

See you in springtime!

— Bernie Reeves, Editor & Publisher



Coquette Brasserie, duck confit with braised red cabbage and prune-cognac jus

palm

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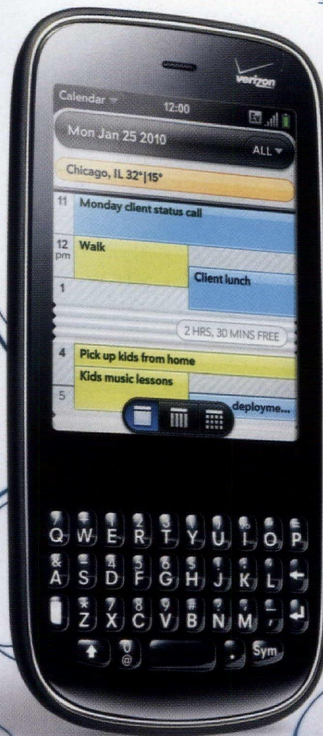
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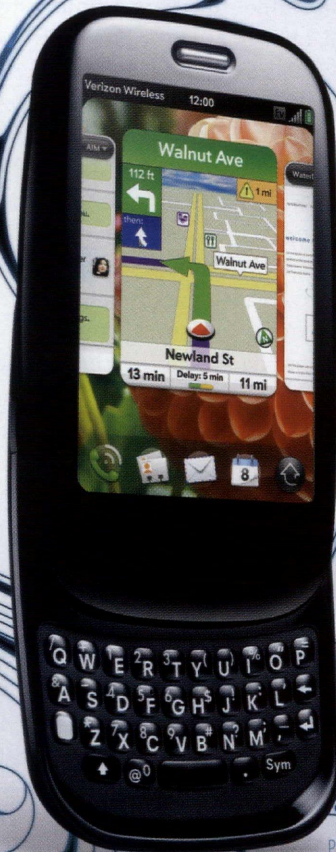
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Correspondence

DISAGREEING WITH LEUTZE'S VERSION OF CIVILITY

I am writing in response to Jim Leutze's column in the November 2009 issue of *Metro*, entitled "Manifesto for Civility in the Age of Obama."

Over the last nine years, I experienced a whole range of emotions: anger, confusion, dismay — sometimes all at the same time. When I saw people at rallies yelling, "I hate George Bush." "What did they mean? Why were they so angry? Obviously many, if not most, of these people were sincere in their convictions, and I believe they loved their country." I trust that Dr. Leutze gets my point.

With that genie out of the bottle, it will be extremely difficult, if not impossible, to put it back in. I believe that we are experiencing a classic case of "what goes around, comes around." Leutze states: "The most dangerous, and perhaps the most disingenuous, are the ones trying to delegitimize and/or dehumanize the president." Could he have meant the ones who accused President Bush of "stealing" the election, and who were quite vocal in despising and expressing their contempt for him? Where was his indignation then? Did he speak out to his friends, colleagues and readers, or propose any manifestos then?

The discourse at that time was often neither informed nor civil. Once the citizenry became inured to the barroom brawls, the game was over.

To make it worse, Leutze throws out the "red herring" of violence against public figures. As for open debate, how can that be possible when we have a president who campaigned as one man and tries to govern as another; when he and Congress barely even pay lip service to bi-partisanship, much less practice it.

Bush actually worked with the opposition on many occasions. Can Leutze say the same of President Barack Obama, Sen. Harry Reid and Sen. Nancy Pelosi? And what about the health bill? Written in the smoke-filled room, pushed through the Senate by unconstitutional bribes and unread by those who were called upon to pass it — is this what Leutze refers to as "enlightened, reasoned debate"? Forgive me while I laugh at his nonsense.

We see the world not as it is but as we are. And the way Leutze sees it is very partisan,

arrogant and disdainful. He goes on to state that, "We are the government." I beg to differ. If he thinks that the current administration, composed all too often of tax cheats, those who lie under oath, those who have felony backgrounds — and the current Congress, with its determination to spend imaginary money and thereby bankrupt our country, not to mention bribing the voters to re-elect them with our taxpayer dollars — truly are one with the citizenry, then he is indeed delusional.

Does he even read the news? Or does he limit himself to CNBC and *The Huffington Post*?

Julian Baker Jr.
Raleigh

EASLEY PROFILE INSIGHTFUL AND REVEALING

The Letter to the Editor "Easley Article Obnoxious" in *Metro's* February 2010 issue calls Jim Hughes' article on Mike Easley ("Frat Boy Governor," December 2009/January 2010 issue) shallow and obnoxious, but I found it very insightful, objective, well thought out, revealing and informative. The article sheds light on the governor's small town Eastern North Carolina background, which is also helpful in understanding events during his time as governor.

Easley's tenure as our governor was an embarrassment to the state of North Carolina and an affront to its citizens. His many "ethical lapses" resulted from an overall lack of common sense morals and reflect a general contempt for the taxpayers. Arranging a \$170,000 a year non-job for his wife at taxpayers' expense is just stupid, over-reaching and greedy.

Accepting a below market, under the table deal from a sleaze ball resort developer in exchange for regulatory favors would be an obvious affront to most people's common sense ethics and morals, let alone the governor! Obvious conflicts of interest like this should be even more apparent to the Easleys, who are both experienced lawyers. They should be setting the example for avoiding conflicts, instead of stretching ethical boundaries.

The author of the Letter to the Editor opines that Easley's predecessors are also "probably" guilty of similar offenses, but that doesn't minimize or mitigate his transgres-

Bernie Reeves
Editor and Publisher

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P.O. Box 6190, Raleigh, NC 27628

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

Fax: 919-831-0222

Email: emails@metronc.com

Subscription: \$18 one year

Postmaster send address changes to
Metro Magazine, LLC

P.O. Box 6190, Raleigh, NC 27628

Postage paid at Raleigh, NC
Published twelve times a year
Audit applications submitted

ARTICLE REPRINTS AVAILABLE

Contact Glenn Benton at
Quick Color Solutions, Inc.,
919-868-8742.

www.metronc.com

©2009 Metro Magazine, LLC
ISSN 1529-4404

METRO MAGAZINE (ISSN # 1529-4404)

is published monthly at \$18 per year by
Metro Magazine, LLC, PO Box 6190, Raleigh NC 27628

POSTMASTER: Send address changes to

METRO MAGAZINE, PO Box 6190,
Raleigh NC 27628.



sions in any way. The moral equivalency argument is insulting and disingenuous and is often dragged up by people who have no other defense. Maybe the author is a transplant from Chicago or New Jersey where cronyism, quid pro quo and under the table deals are the norm. I hope our state never sinks to those levels of corruption and greed. Hiding behind young, loyal, but misguided assistants like Ruffin Poole, who are expected to take the fall if something goes wrong, is clever but cowardly, sneaky and circumvents intended accountability. Too bad Meg Scott Phipps and Jim Black didn't have a fall guy.

The author cites the North Carolina Lottery as one of Easley's "many accomplishments." The lottery was recently characterized by fellow Democrat and former State Treasurer Richard Moore as a "fool's game." To get it passed, Easley had to sneak the lottery deal through while some voting members were unavoidably absent with then Lt. Gov. Bev Perdue casting the tie-breaking vote.

As governor, it didn't take long for Perdue to raid the fund to pay for recent state budget shortfalls, instead of reducing expenses elsewhere. So much for Easley's "education" lottery.

It is not surprising that the author of the "Easley Article Obnoxious" letter chose to remain anonymous.

Buck Burwell
Raleigh

EXPERT WITNESSES IN MICHAEL PETERSON TRIAL DISCREDITED

Here we go again! This time it's Duane Deaver, a blood expert for the state of North Carolina, who has been found to have withheld two negative blood tests 16 years ago in the Gregory Taylor trial. Taylor was found guilty and for 16 years has been proclaiming his innocence while incarcerated. He finally won his release in mid-February.

Now Deaver can join the never-ending list of experts who testified for the prosecution at the Michael Peterson trial and have since been discredited.

First, Saami Shaibani — a physicist who testified during the Peterson trial that Kathleen Peterson's wounds could not have occurred from falling down a staircase — was discovered to have lied on his resume. Because of that, a man already convicted of

a crime in another state where Shaibani testified for the prosecution, was freed after a mistrial was declared.

But a mistrial never happened in Peterson's case. Strange indeed. Then came Michael Nifong, an investigator on the Peterson case. How can anyone forget how he became a prosecutor in Durham, or how he hid evidence that could clear several young men in the Duke lacrosse case. He ended up disgraced, losing his job and finally being disbarred.

And now with Deaver losing credibility, you would think all of this lying and corruption would be grounds for a mistrial in the Peterson case, especially since Peterson was convicted on circumstantial evidence produced by these two discredited experts.

Peterson fought for the people of Durham in his newspaper column before his trial by attacking the justice system. He ran for mayor to change it. Now the justice system has silenced his pen.

It makes me wonder what the people of Durham are doing about their justice system. It looks like they are doing the same thing three bus guards in another state did. They

stood by with their hands in their pockets and watched as a 13-year-old girl was savagely beaten by another girl. They did nothing but watch.

Peterson has been in jail for almost eight years professing his innocence. He's lost his family, his home, his personal belongings, his rights and his freedom. When he was first incarcerated he was physically beaten. When he was using his time to teach other inmates so they could earn a GED, that role was taken away from him for a crime he committed in jail.

And what was that crime? He had too many postage stamps.

Joanna Giglio
Hope Mills, NC

CORRECTION

In the February 2010 issue, the phone number was listed incorrectly for Beanie + Cecil Baby. The correct phone number is 919-821-7985.

Bernie Reeves
CONGRESS 2010

Attack 'Certain'

The chief coordinator for US intelligence testified to Congress he is "certain" there will be a terrorist attack on the United States in the next six months. Sitting beside him, the heads of the CIA and FBI agreed.

Certain. Not possibly or probably. But certain. What has gone wrong?

We have a dirty little war on our hands — a reality our President 'Let's Dialogue with our Enemies' Obama doesn't seem to grasp.

For much of last year, until a terrorist with explosives sewn into his drawers tried to blow up a plane heading for Detroit, the President banned the words 'War on Terrorism' from the White House vocabulary.

But terrorists don't see 'dialogue' as good will — they see it as *proof* of weakness.

They see closing Gitmo as *proof* of weakness.

They see putting their cousins in Gitmo on trial in New York and giving them 'Constitutional Rights' as *proof* of weakness.

No one Barack Obama ever met at Harvard or Columbia prepared him for coming face to face with Islamic fundamentalists thugs. Multiculturalism and pluralism collapse like an empty tent in the face of a terrorist armed with explosives

President Obama — and my opponent, Brad Miller — and the far left Democrats in Congress have gutted our strategy in the war on terrorism.

Result: A terrorist attack is '*certain*.'

It's time to stop 'dialoguing' and get about the business of whipping these people — once and for all.

KB Reeves III

One other thing is certain: If I'm elected there will be one less vote in Congress to close Gitmo. Join my campaign to defeat Brad Miller.
Visit: BernieReevesforCongress.com. Bernie

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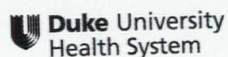
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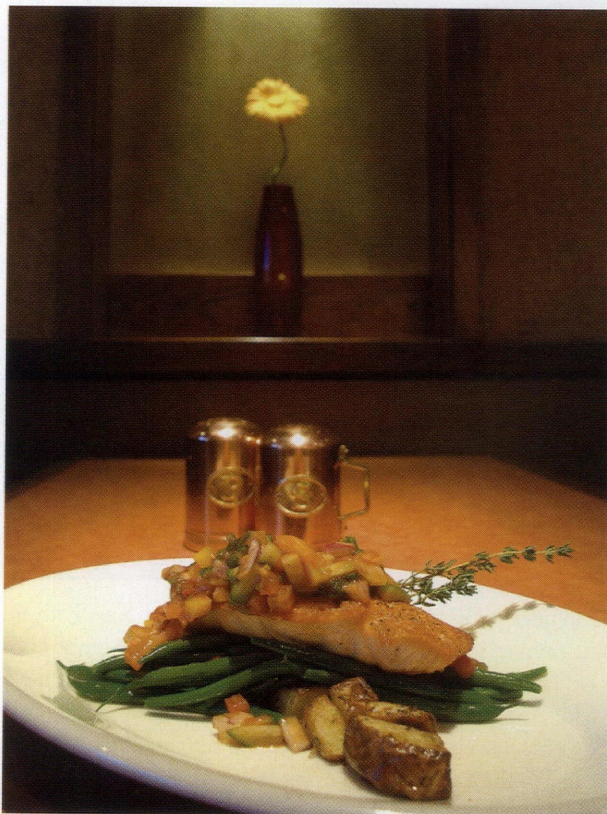


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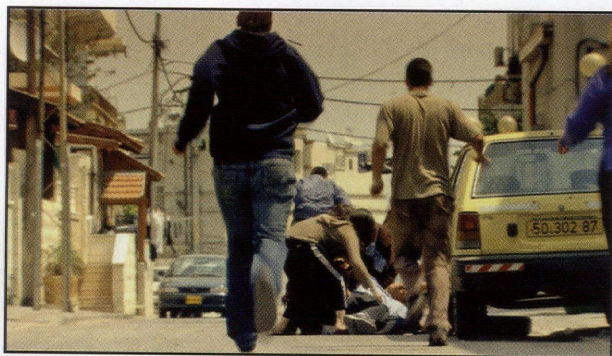
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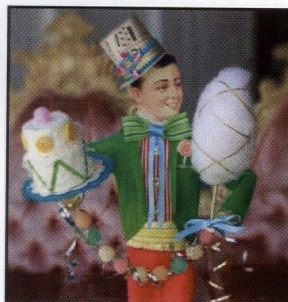
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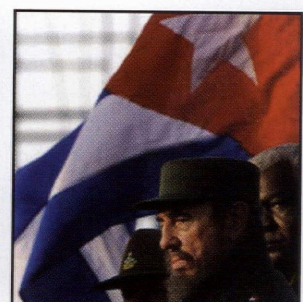
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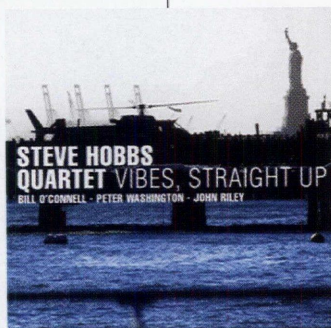
SECRETS OF STATE

Raleigh Vibraphonist Hits Top Of Jazz Charts With New CD

For the last three decades, Raleigh-based vibraphonist Steve Hobbs has gained respect and admiration from jazz fans all over the world. His straight-ahead, bebop, hard-swinging potency keeps him in demand and never without a gig.

His steady fame gave him the creative freedom to create his latest album, *Vibes, Straight Up*, his first effort as a player only, taking on the music of others. The album has maintained the No. 1 position on the *Jazz Week* charts for over four weeks and placed high in unexpected places, such as *Up with Florida*, a publication that usually rates jam bands.

Critics here and abroad are praising Hobbs for this new exploration with other people's music. He chose nine pieces, mostly pertaining to the South, improvising with an edgy style uniquely his own that expresses his passion for jazz while illuminating his roots as a Southern man. Hobbs jokes about fellow players being surprised by his accent, but he is dead serious when it comes to sending out a message through his music about what the South once was, how it has grown and how it stands today.



His inspiration for the recording grew out of his heritage as a Raleigh boy and his disappointment and concern with the stereotype that all Southerners are slack-jawed racists. If that were the case, says Hobbs, how could the South produce amazing jazz music?

Vibes, Straight Up is No. 1 in the Netherlands, home of his record company — Challenge/Twinz — but they wouldn't allow Hobbs to name this record *Down South* because of the possible backlash from Europeans who still hold the stereotype that the South is

Disney World with ragtime music playing in the background. Hobbs points out that some central Europeans are "shit talkers" anyway, and that a lot of their "Eurojazz" — as he calls it — has "no rhythmic vitality."

The record company chose instead to use a shot of Lady Liberty for the album cover, and Hobbs is cool with that: The record is certainly a celebration of the South, but it also holds a New York edge. Through the music and his words in the CD insert, Hobbs feels his mission is accomplished.

He proudly confessed an e-mail from his personal hero, vibraphonist Mike Mainieri, made it all worthwhile: "Congrats on your CD! Downloaded it today on iTunes. You sound *killin'*!"

Joined by Bill O'Connell on piano, bassist Peter Washington and John Riley on drums, Hobbs was in familiar and enjoyable com-

pany. The quartet sailed through and recorded the album in about five hours, maybe four if you count lunch.

Between recording and touring, Hobbs devotes his time to the "wonderfully gifted and talented" Powell Elementary School in Raleigh where he teaches vocal music and directs a 27-member mallet ensemble consisting of glockenspiels, xylophones, marimbas, piano, drums and other instruments. Hobbs proudly states: "It's a cutting-edge school where teachers work together to teach kids reading and math through many mediums."

He is currently composing music with kindergarten kids, who already rhyme words they compose for lyrics. "All the teachers at Powell are teaching in multi-faceted ways ... it's pretty amazing. How's that for narrow-minded people from the South?"

Visit www.stevhobbs.com for more. **MM**

— Dan Reeves

Lab Remains Raleigh's – and America's – Top Dog

If your canine companion is a Labrador, you — and your dog — are in good company. For the 19th year running, the Labrador Retriever ranks as the most popular dog in America and the top dog in our capital city as well, according to the American Kennel Club (AKC).

Indeed, the trusty, handsome, child-friendly Lab is the top pick of just about every major city in the United States. Rounding out Raleigh's other top-five dog favorites are the German Shepherd, Beagle, Golden Retriever and Yorkshire Terrier.

"Raleigh followed the lead of the rest of the country with a local Top 5 nearly identical to the national Top 5 list," said AKC Spokeswoman Lisa Peterson. "The only change in 2009 was the German Shepherd dog taking over the second spot from the Beagle." This is also a national trend: German Shepherds, prized for their good looks and intelligence, are on the rise in several major cities, Peterson said.

While the AKC's comprehensive city-by-city dog rankings demonstrate a remarkable preponderance of these top five breeds, the outliers tell an interesting tale.

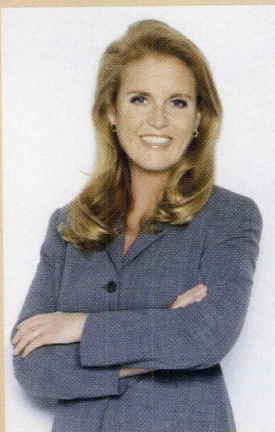
Bulldogs, for instance, might only rank seventh nationwide, but they seem to be ingratiating themselves with big city folks. These muscular pooches rank as the No. 1 favorite

Fergie To Visit Greenville

The Duchess of York, Sarah Ferguson, will make her first appearance in North Carolina as the guest speaker at the 5th annual Women for Women "Power of the Purse" luncheon Wednesday, May 5, at the Greenville Convention Center, Greenville, NC.

Admission is \$100 per individual. For reservations, call Bonny Breuer at 252-412-1668.

Women for Women is a nonprofit organization of women that provides grant money to meet critical needs of women and girls in Pitt County. For more information, visit www.womenfor-womengreenville.com. **MM**



in Los Angeles, and make the top-five list of Charlotte and Chicago as well. In San Francisco and Long Beach, no common Bulldog will do. In these West Coast cities, it's the tiny, bat-eared French Bulldog — which ranks only 24th nationally — that gets third and fourth place.



Meantime, hard-working Rottweilers — 13th countrywide — show up as favorites on the short lists of no-nonsense cities like Buffalo, St. Louis and Baltimore. And in Richmond, they're not too concerned with what the rest of the country is up to: the fairly obscure Miniature Pinscher (33rd nationwide) is their third-favorite dog to own.

It's tempting to connect a city's personality with its favorite dogs, but is it going too far to suggest that there could be a canine-related explanation for some of the picayune political skulduggery plaguing Albany of late?

New York's capital city is "now experiencing a takeover of the toy breeds," says the AKC's Peterson. In 2009, the Pekingese leapt five places to secure the city's fourth spot, while the Yorkshire Terrier and Pomeranian tied with Bulldog for fifth.

It's true, after all, that a high-ranking office holder can catapult an otherwise-unknown breed up the list. Take Boston, where the Portuguese Water Dog — ranked 70th nationwide — was championed by the late Sen. Edward Kennedy, who gave "First Dog" Bo to the Obamas. There, the breed is ranked 7th.

Here in Raleigh, Mayor Charles Meeker has also been a dog booster in general — he's cut the ribbon on dog parks, advocated against tethering dogs for long periods of time and championed "responsible" dog ownership. Who's to say what would happen if the mayor made a big deal about North Carolina's own official hound, the Plott? Would it somersault from 126th into Raleigh's top five? **MM**

— Liza Roberts

Skyscrapers For Kids

Skyscrapers of Raleigh is the theme for the Second Saturday program at the Raleigh City Museum March 13, from 2-3 p.m. exploring the city's architectural past and future. Participants will receive a Skyscrapers of Raleigh Coloring Book and will have the opportunity to design their own tower. Admission is free. **MM**

Picasso Portrait Promised to NC Museum of Art

Julian Robertson of New York — a native of Salisbury, NC, and a graduate of The



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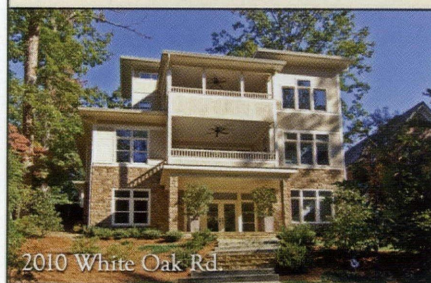
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University of North Carolina-Chapel Hill — and his wife Josie — have donated four paintings by important Europe impressionist and modern artists to the NC Museum of Art: Picasso's *Seated Woman, Red and Yellow Background* (1952) *The Bridge at Moret on an April Morning* (1888) by Alfred Sisley; *The Bridge at Poissy* (1905) by Maurice de Vlaminck; and *Fishing Boat (Red Sky)* (1916) by Emil Nolde. Picasso's portrait of his lover Françoise Gilot will be on display in the Museum's new building opening April 24, according to Museum Director Lawrence J. Wheeler.

"While the North Carolina Museum of

Art is known for its strong group of modern German paintings, it never had comparable School of Paris works," notes John Coffey, the Museum's deputy director for art. "The exceptionally vivid portrait by Picasso is the first work by this artist to enter the Museum's collection."

The NCMA is currently closed in preparation for the opening of its new gallery building on April 24. Designed by the firm of Thomas Phifer and Partners, New York, the new building will provide a greatly expanded, light-filled home for the display of works from the Museum's permanent collection.

Go to www.ncartmuseum.org for more on

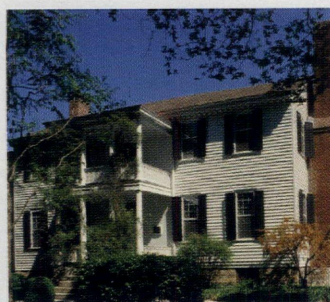
Josie and Julian Robertson, the opening of the new building and details about the donated works of art. **MM**

Edwards, Easley Lampooned In Drink Cups

Want to express your feelings about the shenanigans of John Edwards and Mike Easley? Then order stylized Styrofoam cups from CoolCups and Stuff and entertain family, friends and clients.



Available in the area at NOFO At The Pig in Raleigh and A Southern Season in Chapel Hill, the cups come 10 to a sleeve for \$5. For more on CoolCups, call 866-935-2648. **MM**



Historic Haywood Hall in downtown Raleigh on New Bern Place has been named in a listing of top 25 wedding reception venues in North Carolina by readers of *The Knot*, a magazine specializing in wedding coverage.

The issue also interviews local wedding planner Cara Zuehlke, who names Haywood Hall as one of her favorite wedding and reception locations. Go to www.haywoodhall.org or call 919-832-8357 for more information.



EYES ONLY

Nation's Restaurant News magazine included **Raleigh's Angus Barn** (www.angusbarn.com) on its prestigious NRN 50 list of All-American Icon restaurants.

Founded 50 years ago by Thad Eure Jr. and Charles Winston — and operated today by Eure's daughter, Van, the "Barn" opened a 500-seat, year-round lakeside pavilion (www.thepavilionsattheangusbarn.com) in 2009 for special events. The Angus Barn also opened two dining rooms accommodating 30-plus guests each in its wine cellar, along with a special teaching kitchen.

The Angus Barn is the only North Carolina restaurant on the list, and joins noted dining institutions including Commander's Palace in New Orleans, St. Elmo Steak House in Indianapolis and The Four Seasons in New York City. The restaurant has won the Ivy Award, DiRoNA (Distinguished Restaurants of North America) Award, the Wine Spectator Grand Award and Fine Dining Hall of Fame Award.

In 2006, The Angus Barn's Executive Chef Walter Royal, a Restaurant Guild International Five Star Chef of the Year, triumphed over a celebrity Iron Chef on the Food Network's "Iron Chef America" television show.

Paul Stone, president and chief executive of the

North Carolina Restaurant and Lodging Association, attributes The Angus Barn's long-term success to commitment, family and service. For more, go to www.angusbarn.com.

Shine your shagging shoes for the 43rd anniversary celebration of the legendary **Jolly Knave** shag club June 18-19 at Loafers Beach Club in Raleigh. Founder Fred Fletcher is gearing up for the big event with a detailed history on Facebook harking back to the original Knave that opened on Hillsborough Street and continued life at Atlantic Beach relying on classic juke box hits of the '50s and '60s. E-mail Fletcher at theknave@suddenlink.com.

Attorney and former corporate executive **Sandy Costa** has written *Humanity at Work: Encouraging Spirit, Achievement & Truth to Flourish* in the Workplace on leadership and related issues drawing on his past experiences. Go to www.santocosta.com for more information.

Artist of Tomorrow, a community-funded City of Raleigh Arts Commission program, has selected five area high school students for one-time scholarships toward college studies in the fields of dance, theatre, music, and the literary and visual arts.

The five Artist of Tomorrow scholarship winners are:

- Kayee Au, Enloe High School, visual art
- Lauren Bullock, Middle Creek High School, literary
- Emily Gardenhire, Apex High School, theatre/musical theatre

atre/musical theatre

- April Grossi, Leesville Road High School, dance
- Lucas Morrow, Southeast Raleigh High School, music

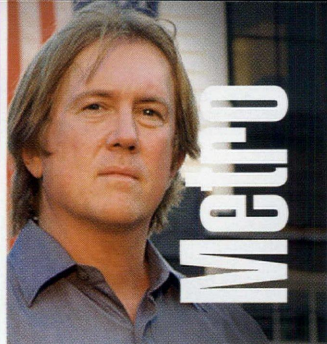
Artsplosure will be the charity partner for the 2010 World Beer Festival-Raleigh hosted by *All About Beer Magazine*. The festival, ranked as one of the top 10 beer festivals in the country by *USA Today*, will take place April 24 in Moore Square Park. For more information and to purchase tickets, go to www.allaboutbeer.com/wbf.

March is Brain Injury Awareness Month, and the Association of Air Medical Services (AAMS) advises travelers to use caution, to learn to recognize the symptoms of traumatic brain injury (TBI) and to check into supplemental insurance and potential access to medical facilities, particularly if traveling remotely or abroad. Go to www.aams.org for more information on emergency services and instructions for dealing with brain injuries.

The University of North Carolina at Chapel Hill will dedicate the new **Eve Marie Carson Garden** at 4 p.m. March 4. Named for Carolina's former student body president, who was brutally murdered in March 2008, the garden is located on Polk Place, off Cameron Avenue behind the Campus Y. The garden is intended as a place of honor for Carolina students, past and future, who pass away before they graduate.

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Cheshire on Film

by Godfrey Cheshire

Foreign Correspondances

BEST FOREIGN FILMS: *THE WHITE RIBBON* STALE; *AJAMI* EXCITES

Along with documentaries, the foreign film contest at the Oscars is the division that perennially — and justifiably — attracts criticism that the results are skewed at best, corrupt at worst. Issuing from a selection process, which has been called labyrinthine, opaque and open to various sorts of political influence, the nominees from abroad usually include films that critics have never heard of alongside recent art-house hits.

This year is no exception. Two films, from Peru and Argentina, represent the never-heard-of-it-and-probably-never-will-again contingent. A third, *A Prophet*, by France's Jacques Audiard, is a 2009 festival hit that's soon headed into US theaters. (I found Audiard's crime drama interesting but over-long and overrated.)

The two remaining films come from Germany and Israel. Both have already opened in the US to considerable acclaim (they should reach the Triangle soon). Though I'm writing this before the awards are announced, I would wager that one of these two will take home the gold on March 7. Neither strikes me as an out-and-out masterpiece, yet both



are understandable as nominees. Though entirely different from each other, they are both marked by the kind of weighty ambitions that tend to impress Oscar voters.

The German entry, *The White Ribbon*, comes from Michael Haneke, an Austrian who has mainly made French-language films in recent years. He has also dealt primarily with contemporary Europe and its manifold spiritual, psychological and cultural discontents. Here he turns to one of the most foreboding moments of the European past: the eve of World War I.

The setting is a town in northern Germany. How typical the place is will be up to the viewer to judge. It looks entirely tranquil, a quiet burg in a sleepy province; the clouds of war have not yet blotted the horizon. But in the story's opening moments, something strange and terrible happens. The local doctor is returning home when he sustains a life-threatening injury after his horse trips over a wire that someone has placed in his usual path.

The ominous note struck here foretells the story's dark unfolding. In another director's hands the story of this deceptively tranquil community could have been a straight-out genre piece, a gothic horror film with scythes

decapitating unwary rustics and bodies swinging from the smokehouse rafters. Haneke, though, is after something more subtle. Or, at least, he's hooked into a different genre: call it the art-house chin-puller.

The incidents of mysterious violence continue, but they are never shown, only referred to by the other characters. Who — or what — is behind them? This is not a conventional mystery movie, either. With a good deal of confidence, Haneke weaves his narrative paths through every nook and cranny of the village, moving from the lowliest workman's hovel up to the local baron's estate. In every home, not least the local minister's, there are guilty secrets and hidden hurts, mostly of the familiar sexual or coercive kinds.

Not everything is mean or menacing, though. As the title of the film obliquely indicates, Haneke is shrewd enough to offset his story of social darkness via some strategically placed shafts of brightness. Perhaps the sweetest of these involves the courtship of the village's young schoolteacher and a shy local lass. (Incidentally, the story is narrated from five decades away by the same teacher, now an old man who admits upfront that he can't vouch for the truth of what he's recounting.)

With gorgeous black and white images



shot by Christian Berger, *The White Ribbon* looks like an Ingmar Bergman film from the mid-'60s period of *Shame* and *Persona*. Its performances, by a gallery of perfectly cast unknowns, are well-nigh impeccable, as are Haneke's eloquently fluid direction and skilled writing. (The film's German is more literary and ornate than the subtitles convey. At the New York Film Festival, Haneke said this was entirely due to the space constraints inherent in subtitling.)

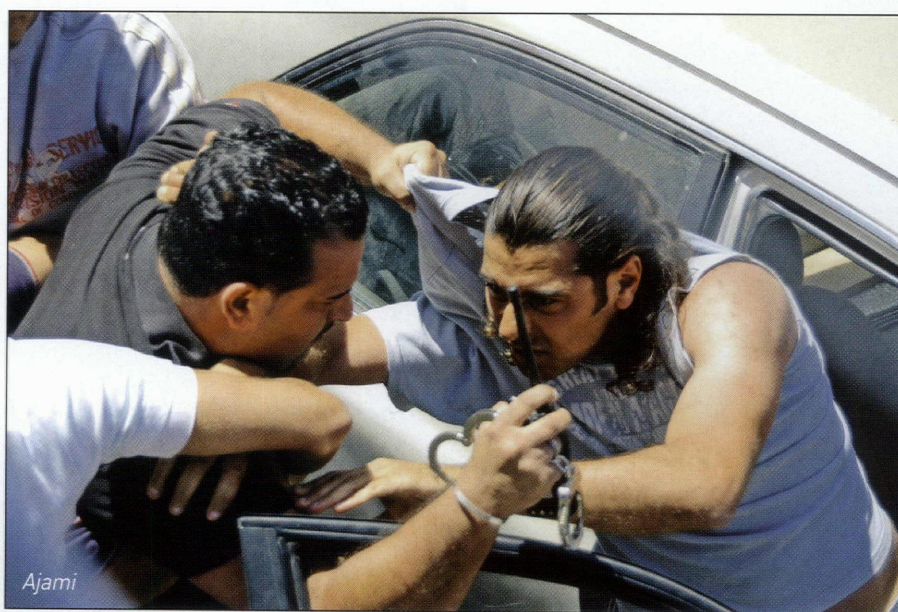
But for all the meticulous craftsmanship the film so handsomely displays, the big question remains: Does Haneke have anything to say? I think not. He doesn't solve the story's mysteries because such cryptic reticence is fashionably arty; in his world, there's no such thing as a reliable narrator. What he bleakly suggests, regarding patriarchy and its (mostly) suppressed violence, is that this pious but poisoned society has somehow called down the disaster of World War I on itself.

This isn't wrong, necessarily, so much as it is notably deficient in conviction, freshness or trenchancy. The conclusions are trendy but stale, leftovers from literary cocktail parties of three decades ago. Past Haneke films, such as *Funny Games* (the European version) and *Caché*, have struck me as actively offensive. The more straitlaced and workmanlike *White Ribbon* actually calls forth a more damning adjective: academic. In that, though, last year's Palme d'Or winner at Cannes serves as an apt representative of a European art cinema that long ago lost its mojo.

♦♦♦♦

In terms of freshness and meaning, it's perhaps no surprise that the superior film considered here is the Israeli production *Ajami*, which focuses largely on the harsh realities faced by Palestinians both in Israel proper and in the occupied territories. Ironically, *The White Ribbon* and the Israeli film offer similar indictments of patriarchy and its predations. But while Haneke's thematic thrust feels entirely pre-digested, *Ajami's* has the unnerving immediacy of a live feed from a battle-zone ER.

The movie's unusual achievements obviously stem from its unusual creative sources. It was jointly made by two young filmmakers of different backgrounds: Scandar Copti, a Christian Arab, and Yaron Shani, a Jew. Their methods were also unusual. Instead of



actors, they used members of the communities they portray, work-shopping them at length and having them improvise extensively rather than following a script. The result is a film full of wonderfully convincing performances, a drama with the human textures and authenticity of a documentary.

Ajami (the title is the name of an Arab neighborhood in the city of Jaffa) is also striking in that its story is not overtly political. Rather, like an acclaimed Italian film I reviewed here last year, *Gomorrah*, it might be described as a Neorealist gangster film. The look is grungy, the action peppered with violence. Though following different sets of characters, the story concentrates on young Arab men who are caught up in the criminal activities and poverty-induced dilemmas of their families. One youth must figure out how to pay a blood debt caused by crimes his clan has committed against another.

The scene in the film where tribal elders hash out which clan owes what to the other is unforgettable: sort of an Arab *Godfather* moment; it's unlike anything I've seen in a movie about Palestinians. Quite obviously, the social critique it contains is sharp and penetrating. And Israeli Jews, though they get less screen time, are not let off the hook either: The film shows the brutality of their policing methods and humiliating checkpoints.

The film's cumulative impact is considerable, perhaps most so on home ground. *The New York Times* reported from Tel Aviv about



showings in Israel: "When a Palestinian youth turns to drug selling to help pay for his mother's surgery, Jewish filmgoers here have wept. When the family of a kidnapped Israeli soldier breaks down over his murder by Palestinians, Palestinians in the theater have had tears in their eyes."

The big winner at last year's Israeli Oscars, *Ajami* isn't a perfect film; its movement toward tragedy ends up seeming a bit forced and pat. Yet it is certainly one of the most fascinating and worthwhile foreign films released here in recent months. If it takes home an Oscar, the win will be thoroughly deserved. **MM**

[Metro Food and Wine Guide]

Eclectic Lunch

by Moreton Neal

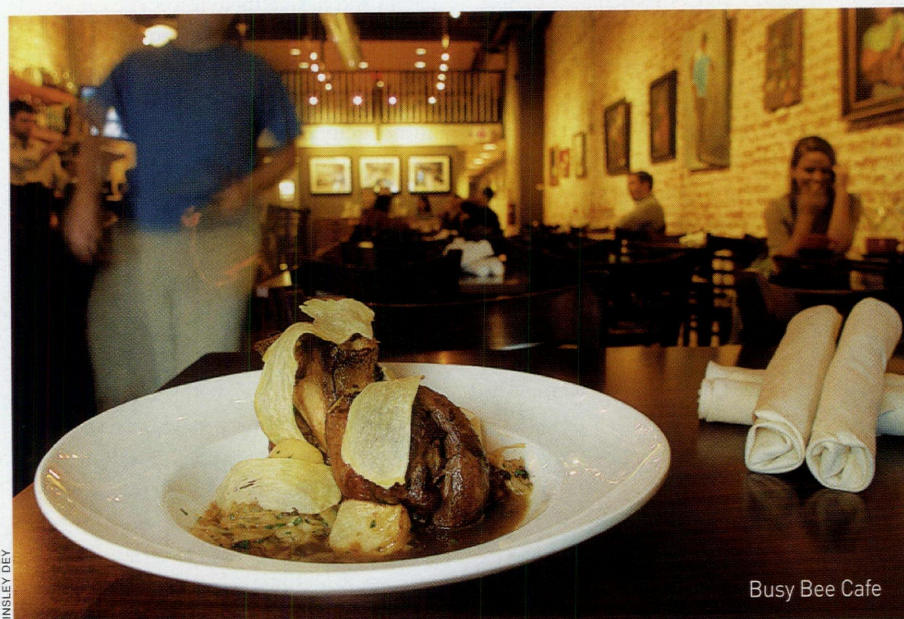
I still remember the shock of my first lunch north of the Mason-Dixon Line. On a visit to my roommate's home in Delaware, I was offered an apple in the middle of the day. One apple! How do these people survive the day, I wondered, aware of my growling stomach all afternoon. Not long after, I had the pleasure of traveling to Spain where an abundant, leisurely meal at 2 p.m. was more akin to the culinary style of my hometown in the Deep South. The Spaniards went so far as to close businesses until 5 p.m., allowing plenty of time for lingering over lunch and indulging in a postprandial siesta to boot. Now that's civilized!

Here in the bustling Triangle, many people are on the apple end of the spectrum, treating lunch as an interruption, rather than the highlight of the day. That's a real shame.

Yet there are plenty of us who still consider lunch the most important meal of the day, not just to raise the blood sugar, but the most pleasant possible way to transact business with colleagues, enjoy a romantic tryst or catch up with friends.

And, of course, there's the food. At midday we have an opportunity to savor the creations of our most gifted chefs at a fraction of the cost of dinner.

Here are some noteworthy lunch spots from all points of the Triangle. Each offers a culinary adventure guaranteed to lower stress and increase the pleasure of the day.



Busy Bee Cafe



Án

Renaissance Park, Cary

Sumptuously designed, the dining room at Án transports you to another world. Evoking both Southeast Asia and California, this grand restaurant feels miles and miles away from its location in a Cary shopping center. Lunch here feels like a vacation.

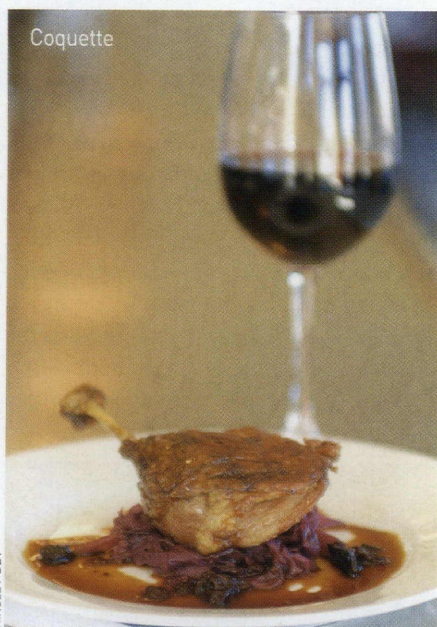
Chef Michael Chuong's cuisine is uniquely his own, a hybrid of his experiences in his native Vietnam, and later in New Orleans where he learned French and

Creole cooking in professional kitchens. Consequently, the menu zigzags between Asian, French and American dishes. I love the beautiful Bento Box, with its daily-changing sampling of Pan-Asian treats including sashimi. But it's hard to resist the lump crab and avocado salad topped with Champagne vinaigrette or the steamy, fragrant pho; or the grilled pompano with meunière sauce. The fresh sorbet assortment (rainbow sorbet) is the perfect light choice to finish a delightfully exotic lunch at Án.

Busy Bee Cafe

Downtown Raleigh

In its present incarnation, the Busy Bee Cafe takes traditional diner fare to another level. This should come as no surprise since the kitchen is run by Jeremy Clayman, a culinary wizard originally recruited to Raleigh by the owners of The Mint. At Busy Bee, Clayman has edged away from his former molecular gastronomy-based repertoire. The fare is geared to a more down-to-earth market, but Clayman's magic is still apparent in each dish. Though the menu sounds ordinary enough (Caesar salad, fish and chips, American burger), the difference becomes obvious after the first bite.



Coquette

patrons, however, are prototypical Triangle lunchers: business folk, out-of-towners on a spree, youngish retirees meeting friends for a leisurely meal. At Coquette you can finish in time to get back to the office, but all the better if you can linger, preferably with a glass or two of Champagne.

Indulge in several courses, French-style: onion soup gratinée, then a Niçoise salad with fresh tuna, followed by the refreshing green apple sorbet; or roasted beet and greens salad, moules frites with chorizo and red peppers, topped off with currant clafouti and vanilla ice cream. If you like classic, French brasserie fare — and who doesn't — you can't miss at Coquette.

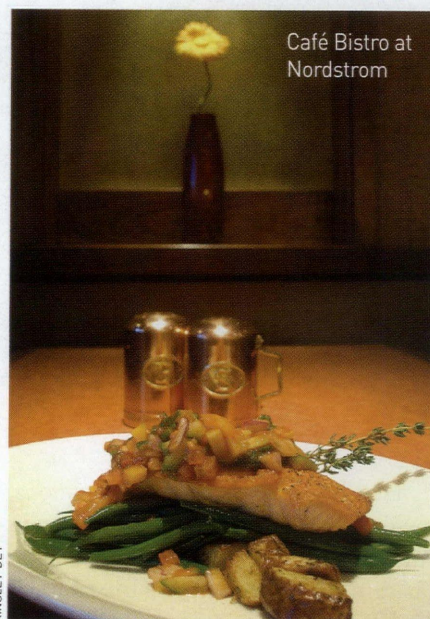
Café Bistro at Nordstrom

The Streets at Southpoint, Durham

A well-kept secret, except to ladies browsing for clothes on Nordstrom's second floor, Café Bistro is one of the nicest lunch venues in the Triangle. I stumbled upon it after trying on all the Eileen Fisher outfits on the rack. Famished, I spotted the café sign and peaked inside. The dining room looked tempting enough with its upscale modern décor, though the counter service up front seemed out of place in an otherwise deluxe setting. It's an incongruous juxtaposition, like the café's name.

When the food comes, reservations vanish. Crab bisque redolent of lobster broth, Niçoise salad topped unexpectedly with a plank of perfectly grilled salmon, roast

chicken with crisp pommes frites, shrimp and asparagus risotto — each dish is made from fresh ingredients and skillfully cooked. Café Bistro is much more than a convenient place to refuel when shopping; for many, it's a destination restaurant.



Café Bistro at Nordstrom

As it turns out, Nordstrom is famous in other cities for the quality of its in-house eateries. It even publishes excellent cookbooks full of recipes used by its chefs. I usually thumb through the books while lunching. Last time, I copied the crab bisque recipe to try at home, but I doubt it will turn out to be quite as delicious as Café Bistro's.

Try the mac and cheese, loaded with artisan cheeses and fresh herbs, or any of the burgers made with house-ground beef cooked to your liking, or the grilled chicken sandwich embellished with sliced pears and honey. Don't pass up the hand-cut fries served with an inspired malt aioli. For calorie counters, there is lighter fare — salads are exceptionally fresh and beautifully presented.

The Bee is known for its unusual beer list. If you don't have to rush back to work, your lunch will be even better accompanied by a tall glass from their fine selection.

Coquette

North Hills Mall, Raleigh

Looks like Paris, sounds like Paris, smells like Paris and it tastes like Paris. The



Parizade

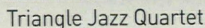


Seaboard Station, Raleigh

Central European cuisine, lunch is a great time to sample Chef Todd Whitney's inspired renditions of pierogies and hearty salads (roasted beets with horseradish quark and toasted pumpkinseed oil is a favorite), schnitzels and fresh kielbasa or bratwurst sandwiches. If you can indulge at noon, choose a glass of wine or beer from the

Now in its 35th year, The Irregardless Café & Catering restaurant on Morgan Street in Raleigh is an institution, remembered by longtime customers as a veggie-only throwback to the '60s. Actually, meat and fish have been on the menu for 20 years (see *Metro's* February 2010 issue) — and more recently live music, with local artists performing jazz, blues, bluegrass and folk every evening save Monday and an acoustic brunch on Sunday.

On jazz Tuesdays, share a small plate of buffalo chicken macaroni and cheese and a bottle of red from a NC vineyard as the docile riffs of smooth jazz saxophonist Bill Mann ebb and flow lightly along. Or post up at the bar and sip on a locally brewed pale ale and take in the jazz guitar stylings of Christopher Wear. Whether you sit five feet from the stage, or on the opposite side of the restaurant, the sound quality never deviates.



singer and performer Joyce Hawley and the Rhythm Section.

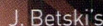
And there is nary a cover charge, one more reason to check out the wide variety of live music offered nightly. Go to www.irregardless.com for the music schedule and find out more.

— Dan Reeves

Erwin Square, Durham

George Bakatsias' oldest still-functioning restaurant, Parizade has been serving lunch in Durham for over 20 years. Typical of Bakatsias establishments, Parizade is exuberantly decorated — even the muraled ceiling demands your attention. In spite of the mood set by all the eye candy, service is dignified and old-school, and the Mediterranean-oriented menu hasn't changed much in two decades. It doesn't need to.

The signature avgolemono soup with spinach and orzo, and warm pita with hummus and eggplant dips are pleasing appetizers. Dependable main courses are the deliciously rich Shrimp Giorgio with angel hair pasta and loads of feta; the grilled chicken kabob with tzatziki and Greek salad; and the lemon linguini with assorted vegetables and pesto (just as colorful as the eatery's ambience). Vegetarians have no problem finding satisfying salads and pasta choices on the menu.



Parizade's large space extends onto a courtyard for al fresco lunches in warm weather. The space also includes private dining rooms for business lunches, corporate and social events.

Downtown Raleigh

A collaboration between Greg Hatem's Empire Eats and the Saleh family, longtime owners of Neomonde Deli, Sitti celebrates the Lebanese home cooking of both families' grandmothers (hence the name "sitti").

The hallmark of Sitti's food is freshness. Parsley, mint, fresh lemon and garlic per-

meate many items on the menu, giving dishes a clean, zesty bouquet. At lunch, try a combination of hot and cold mezze choices: a crispy cheese roll and tabouleh or kibbee mikli (lamb and beef dumplings) and baba ghanoush (an eggplant puree). Main courses include kabobs and a light, healthy-tasting okra and lamb stew. Fragrant Sitti rice, with almonds and hints of sumac, accompanies each main course.

If you have room for dessert, don't miss Ashta, a riff on southern banana pudding — delicate phyllo dough taking flight over a filling of pistachios and bananas and a barely sweet milk pudding. It's a visual feast that showcases the artistry of Chef Ghassan Jarrouj.



KINSLEY DEY

Glasshalffull

Glasshalffull

Carrboro

When Carrboro's Glasshalffull opened three years ago, it served both lunch and dinner, but lunch was slow to catch on and daytime service closed shortly afterward. Absence must have made many hearts grow fonder — now the stylish eatery is open for lunch again, and it's the hottest ticket in town.


If you require the ubiquitous Caesar salad or hamburger, look elsewhere. Chef Lynn Salazar-Wadford produces much more imaginative fare. Trained by Chef

GLASSHALFULL

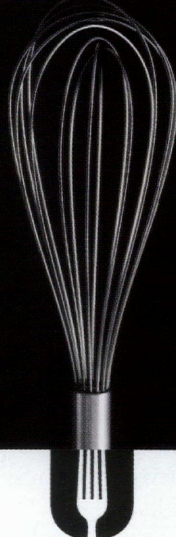
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Ricky Moore, she turns out delectable dishes such as leek bread pudding with wild mushroom ragout, pureed cauliflower soup with curry croutons, goat cheese and caramelized onion frittata. For hearty appetites, there's the porchetta sandwich on ciabatta bread, fried chicken sandwich dressed with housemade slaw, and a braised beef sandwich dressed with horseradish aioli. Vegetarians will find a range of healthy choices, including pasta with spinach, autumn squash and rosemary.

You don't need a glass of wine to enjoy Glasshalf's menu, but why not? The well-trained staff will guide you to a perfect pairing from the extensive by-the-glass list. Three-ounce portions are available, allowing patrons to try a taste of a special boutique varietal not available elsewhere. This is the place to experiment with new flavors and indulge your senses at lunch without damage to your wallet or waistline.

MEZ

Research Triangle

Unlike the large majority of RTP restaurants that fill the multitude of strip malls

along the Highway 54-55 corridor, MEZ occupies a handsome free-standing building alongside the sleek high rises on Page Road. The handsomely designed, colorful dining room exudes a spirit of fun, and so does its menu of contemporary Mexican dishes made from fresh local produce. Try the MEZ corn soup, crab tamposcos, carne



KINSLEY DEY

asada tacos or chicken Mexicano, all delicious. In each dish, various chili peppers and fresh herbs bounce around the mouth like jumping beans. After the excitement, cool down with the excellent tres leches cake or flan. MEZ is truly a party for the tongue!

18 Seaboard

Raleigh

If your appetite is stimulated by the term, "power lunch," the Fairview Dining Room in Durham, Carolina Crossroads in Chapel Hill, or Herons in Cary are the obvious destinations for a table among university and corporate wheeler dealers. In Raleigh, 18 Seaboard fills the bill.

Surrounded by the buzz of political strategizing and business recruiting, you can find here some of the best food in our Capital City. Chef/Owner Jason Smith's varied restaurant experience includes a pivotal stint with Chef Robert Carter at Charleston's Peninsula Grill, a bastion of Southern regional fine dining. Smith's contemporary twist on our region's traditional cuisine is apparent in every bite of cracklin' pork shank with spinach, cornmeal-crusted catfish with grit cakes, She-crab soup, and pan-seared mountain trout with hominy.

Even if you're not a power luncher, an appreciation of fresh ingredients artfully prepared is reason enough to visit 18 Seaboard and discover why it is fast becoming a Raleigh institution.

NIBBLES

Congratulations to Sara Foster, chosen "Restaurateur of the Year" by the North Carolina Restaurant Association. Foster opened the first **Foster's Market**, now an institution in Durham, 20 years ago.

The Capital Club Building in downtown Raleigh will be the home of the new **Capital Club 16** restaurant this spring. Owned by Culinary Institute of America graduate Jake Wolf and his wife Shannon, the new eatery will feature American food with European influences.

In February, Kevin and Stacey Jennings will close the first restaurant in the Urban Food Group, **Frazier's**. In its place, the Jennings plan to open a casual wine bar that will also serve small plates.

Pop's in Durham, owned by John Vandergrift and Chris Stinnett, will move from its original space to West Village a few blocks away. The new space will add 50 seats to the restaurant. The old Pop's location at 810 Peabody St. will be available to

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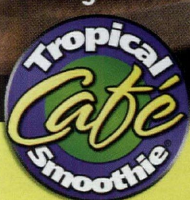
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rent for private events. Call 919-956-7677 for information.

C'est Si Bon Cooking School is the only small cooking school in the country to offer teen-aged budding chefs personalized cooking experiences in both North Carolina and France. Now is the time for motivated teens to apply for "Carolina on My Plate," a one-week program in Chapel Hill, and "Paris and Provence," two weeks exploring the food of the city of light and of Arles. Check the Web site www.cestsi-bon.net/teenchefs for instructions to apply. Kids from 8-15 can enroll in kids' camp at C'est Si Bon, and seasonal classes for adults take place throughout the year. For details, call Dorette Snover at 919-942-6550.

Revolution Chef Jim Anile will teach a cooking class, "The Italian Farm Table," on Sunday, March 21, 10 a.m.-3 p.m. at the restaurant in downtown Durham. For class reservations: 919-956-9999 or e-mail teresa.anile@revolutionrestaurant.com.

Get tickets now for another **Great Grapes! Wine, Art & Food Festival** to be held Saturday, April 17, at the Koka Booth Amphitheatre in Cary. Among dozens of wines, varietals from over 20 North Carolina vineyards will be available to taste. Buy tickets by calling 800-830-3976.

Nation's Restaurant News, the news leader of the food service industry, has included **The Angus Barn** in its list of 50 All-American Icon restaurants. The restaurant "has become synonymous with hospitality and service excellence" according to the publication. A popular Triangle dining establishment for 50 years, the legendary Barn continues to expand and has recently added a lakeside pavilion for large special events.

In Durham, **Guglhupf Café** will hold an Austrian wine dinner Wednesday, March 10. A reception will be followed by a special four-course dinner menu paired with wines from Austria. Call 919-401-2600 or www.guglhupf.com for reservations.

In addition to its higher priced *prix fixe* dinners, **Farrington House Restaurant** is

offering a three-course meal, a "winter interlude" for \$45. The offer ends March 21 and is not available Saturdays. Call for reservations: 919-542-2121.

Once again, the Triangle area is well represented among semi-finalists for the **James Beard Awards** to be presented May 3 in New York. Magnolia Grill is on the list for both best restaurant and best service, and Crook's Corner for best restaurant. Named among candidates for best chef in the Southeast are Bill Smith of Crook's Corner,

Andrea Reusing of Lantern, Ashley Christensen of Poole's Diner and Scott Howell of Nana's.

Vinnie's Steak House & Tavern will host **Delectus Winery** on Thursday, March 11, at 6:30 p.m. The event will consist of a six-course seated dinner paired with Delectus wines and will be hosted by a representative from the Delectus Winery. The cost is \$125 per person plus tax and gratuity. Information and reservations are available by calling 919-847-7319. **MM**

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Ethereal Moments

by Barbara Ensrud

Ordering wine in area restaurants is a lot more fun — and adventurous — than it used to be a decade ago. There is so much diversity, such a broad range of wines and styles of wine. Pinot Noir, for instance, shows up from around the globe — Burgundy, Oregon, New Zealand, the Russian River Valley or the Santa Rita Hills — each with its own identity and expression of fruit. There are Grüner Veltliners, Bandols, Gavis, Monastrells, wines scarcely known here a few years back. It reflects a new open-mindedness about wine, by restaurateurs, as well as consumers. Restaurants have become the place to try something you haven't tasted before and make discoveries.

There's a synergy in pairing wine with food that makes the experience of eating a meal far more than the sum of its parts, even approaching the sublime. A creative and thoughtful wine list can take you there, but sometimes a little extra guidance helps, and it awaits you at Bonne Soirée in Chapel Hill. To best enjoy the delectable food of talented Chef Chip Smith, put yourself in the hands of his partner and wife, Tina Vaughn. She's in charge of wine and takes that charge very seriously, but with an enthusiastic love of wine that is contagious, making the meal an adventure full of discovery.

"Our wine program here is so unique," says Vaughn. "We think of it totally in terms of complement, like the shoes and purse with an outfit, the accessories. The food, of course, is the main thing, and I pick the wines that bring out the best in Chip's food."

With seared scallops and walnut pesto, for instance, she might bring you the intriguing Coenobium, a white wine made by Cistercian nuns at a monastery north of Rome. Scallops are easily overpowered — the obvious whites with shellfish —

Chardonnay or Sauvignon Blanc, rarely work — but the Coenobium (chin-obium) makes a brilliant match. It's a blend of the verdicchio grape, austere crisp and mineral, rounded and softened by grechetto and malvasia, giving the minerality an underlying richness that complements the walnut pesto.

Smith does wonderful things with duck, like the seared breast and slow-roasted thigh with chestnuts, sweet potato, dates and orange (my mouth is watering this minute!). My first thought with duck is California Pinot Noir, but Vaughn thinks this dish, with its "intensity of the earth" flavors, calls for an Old World wine. And where else

might you find a Quarantale Riserva 1998, a Salice Salentino from Puglia in southern Italy made from black malvasia and negroamaro?

Vaughn always keeps in mind the styles of wine her customers prefer, so if that choice seems too arcane, she might pour a slightly more lush Spanish red, such as the Giné Giné Priorat blend of grenache and carignan. She confesses that her search for the perfect match is a consuming passion.

"It's less about how beautiful the wine itself is," she states. "It's become more about finding that ethereal moment when the wines and the food fit together in a unique way, like a young couple who have found one another." Many of Bonne Soirée's customers, especially regulars, which include many with their own wine cellars, let Vaughn do the wine pairing. They will often jot down the names and track the wines down to add to their collection.

The wine list is one of the most reasonably priced in the Triangle, due to Vaughn's careful selection, with many choices in the \$30 to \$45 range. Wine pairing — a glass of wine with each course — costs \$30 per person, quite economical in light of the delightful surprises in store. Any bottle she opens then becomes available by the glass for that evening.

Go soon ... but call first (919-928-8388). Reservations are a must.

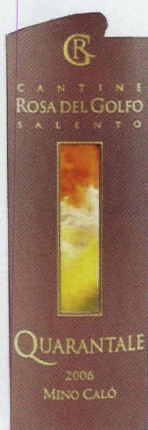
WINE FOR LUNCH?

So many people tell me they can't order wine at lunch — it makes them too sleepy, especially if they're going back to work. These folks usually ordered white wine, I discovered, thinking it was lighter. Well, here's a secret: red wine might be a better choice.

It's not scientific, of course, but years ago I read in a 19th century text that white wine is relaxing, and red, being more astringent, has a bracing effect on the muscles. This made sense to me, so I've tried it over the years and I think there's something to it. White wine is relaxing, which is why a glass of white after work, when you want to wind down, is a good idea. Red wine — a glass of it at lunch anyway — doesn't seem to have quite that effect.

Now, this goes right out the window if you have two or three glasses of red, or more, because the alcohol will kick in and act as a soporific. I've also found this, for instance: If I drink a fair amount of red wine at dinner, I have no trouble falling asleep. But sometimes I'll wake up around 2 or 3 a.m. It seems that after the alcohol has worn off, the "bracing effect" of astringency — tannins and such — in the red wine makes itself felt.

Test it out for yourself. Next time you have lunch at one of the terrific places Moreton Neal has suggested in this issue, try a



glass of red. (Not, however, a huge red wine like Zinfandels with 15 percent alcohol or more! Best save that for evening, with a hearty meal.) Let me know what you find.

Meantime, here are a few good values from the wine lists to test the theory:

Coquette: Côtes-du-Rhône 2008
Domaine Les Ondines. C-d-Rs are among the lighter reds and versatile with food

Glasshalfull: Renato Ratti Barbera d'Alba "Torriglione" 2007 — especially good to offset bread, pasta and other carb dishes that can make you feel sleepy

Hérons: Sileni 2007 Pinot Noir — great for salmon

Saxapahaw
General Store: Grove 2007 Cabernet Franc

— drink local, from the surrounding Haw River Valley region

Sitti: Ksara Reserve de Couvent 2006, an appealing Lebanese red MM



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RESTAURANT GUIDE

RALEIGH/CARY

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

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

518 WEST ITALIAN CAFÉ — 518 West Jones Street. Raleigh. 829-2518. www.518west.com. Named "Best Italian Restaurant in the Triangle" five years in a row, 518 West serves Italian and Mediterranean cuisine with a modern, healthy twist.

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

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

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

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

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

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

House.com. A family-friendly sports-themed restaurant consistently awarded top honors for its atmosphere, hand-breaded wings, menu selection, and wide variety of ales. Full menu served 11-2 a.m. Daily lunch and dinner specials. Kid's menu 99¢ every Tuesday.

COQUETTE BRASSERIE — 4351-119 The Circle at North Hills, Raleigh. 789-0606. www.coquetteraleigh.com. Raleigh's first authentic French Brasserie featuring traditional fare, an exclusive French wine list and the best beers and classic French cocktails. Open air restaurant made possible by giant doors that open when the weather is just right. Mon-Thurs: 11 a.m.-10 p.m., Fri-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

THE DUCK & DUMPLING — 222 S. Blount St., Raleigh. 919-838-0085. www.theduckanddumpling.com. Overlooking Moore Square, this contemporary Asian-fusion bistro is home to Chef David Mao's unique blend of authentic Chinese and Vietnamese cuisine. Bar and sidewalk seating available. Lunch: 11:30 am-2:30 p.m., M-F; Dinner: 5 p.m.-10 p.m., T-Th; 5 p.m.-11 p.m., Fri-Sat.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6330. www.elrodeogrill.com. Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of Mexico, enjoy our favorite fajitas and stuffed Chile Rellenos. Or for a higher degree of authenticity, try our Michoacan-style Carnitas and a Mexico-City style Steak Tacos special. Signature margaritas and refreshing beers make for a perfect compliment to this twist on traditional Mexican dining.

FIREBIRDS ROCKY MOUNTAIN GRILL — 4350-118 Lassiter at North Hills Ave., Raleigh. 788-8778. A unique style of American cuisine that originated in Aspen Colorado. Open-flame grilled steaks, herb roasted prime rib, fresh seafood, hearty pasta, awesome burgers and giant salads served in a cozy, comfortable setting. Bar and outdoor patio seating available. M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-10 p.m.

THE FLYING BISCUIT CAFE — 2016 Clark Ave., Raleigh. 833-6924. Online at www.flyingbiscuit.com and www.raleighbiscuit.com. Serving breakfast all day and hearty entrées, sandwiches and salads for lunch and dinner, this Cameron Village restaurant also boasts a full bar. Open 7 a.m. until 10 p.m. daily.

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

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

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

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

IRREGARDLESS CAFÉ — 901 West Morgan Street, Raleigh

833-8898. www.irregardless.com. Authentic Raleigh experience since 1975. Award winning, hand-crafted meals which respect the environment. Live music nightly! Casual fine dining with unique wines & beers. Open Lunch, Dinner, Sun. Brunch. Catering available.

JIBARRA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibarra.net. 755-0556. Housed in historic Depot building in the warehouse district, this upscale Mexican restaurant couples indigenous ingredients with modern techniques and sensibilities elevating timeless recipes. Blending contemporary and Mexican style, the energetic atmosphere is dominated by a sleek tequila tower showcasing an array of premium, 100 percent blue agave spirits. Creative margaritas and an emphasized Spanish and Latin American wine list available.

MEZ — 5410 Page Rd. Durham. 941-1630. Visit online at www.mezdurham.com. North Carolina's first LEED designed restaurant, serving contemporary Mexican cuisine in the heart of the Triangle at Exit 282 off I-40 in the Research Triangle Park

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

THE MINT RESTAURANT — 219 Fayetteville St., Raleigh. 821-0011. www.themintrestaurant.com. 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. 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.

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

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

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

THE Q-SHACK — 4120-135 Main at North Hills St., Raleigh. (919) 786-4381. Locally owned and operated, specializing in Western Carolina and Texas-style BBQ, salads and sides made from local, farm-fresh ingredients, 100% locally raised, hormone-free pork, chicken, turkey and beef. Catering and delivery. Outdoor sidewalk seating available. M-Th: 11 a.m.-9 p.m., F-Sat: 11 a.m.-10 p.m., Sun: 12 p.m.-8 p.m.

THE RALEIGH TIMES — 14 E. Hargett St., Raleigh. 919-833-0999. www.raleightimesbar.com. Beautifully restored 100-year-old building is home to a timeless local watering hole, featuring creative takes on classic bar fare, inventive drink

menu, extensive Belgian beer selection. Bar and sidewalk seating available. Open 11:30 a.m.-2 a.m., M-Sat; Noon-2 a.m., Sun.

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

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

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

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

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

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

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

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

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

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

VIVACE — 4209-115 Lassiter Mill Rd., Raleigh. 787-7747.

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

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

DURHAM/APEX/MORRISVILLE

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

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

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

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

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

CHAPEL HILL/HILLSBOROUGH

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

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

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

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

PENANG - MALAYSIAN, THAI & SUSHI — 431 W. Franklin St, Chapel Hill. 919-933-2288. Online at www.penangnc.com. Surprising balance of Southeast Asian spices and fruits. 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 1/2 stars from CitySearch. Open daily."

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.

BEYOND THE TRIANGLE

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

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

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

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

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

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

FISHTALES WATERFRONT RESTAURANT — 232 W. Beaufort Rd. Beaufort 252-504-7263. 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.frontstreetgrillatstillwater.com. Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious *Wine Spectator* Award of Excellence, serving lunch and dinner daily with inside and outside dining. New floating docks and outside waterfront bar.

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

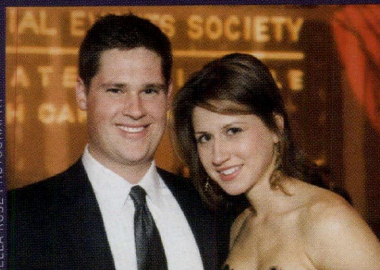
SHEPARD'S POINT — 913 Arendell St., Morehead City. 252-727-0815. www.beaufortgrocery.com. Contemporary fine dining in downtown Morehead City focusing on quality, value and service. Featuring seafood, steaks and spirits. Come casual and leave impressed. Dinner M, Th-Sat 5:30-10 p.m.; Sun brunch begins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

On the Town

by Helen Wallace

Triangle Wine Experience

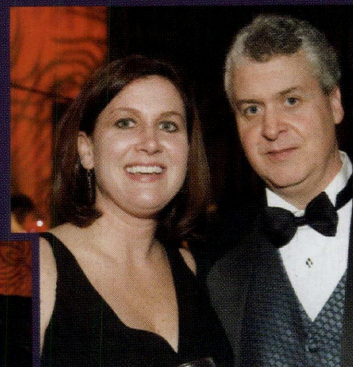
For: Frankie Lemmon Foundation
2708 Discovery Drive Warehouse
Raleigh, NC
February 4-6, 2010



Michael Olander Jr and Jessica Mayhew



JJ Gillis, Eliza Kraft Olander, Benoit Touquette



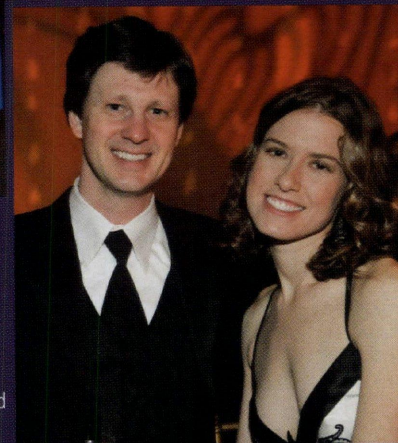
Kim McGuire and Doug Diesing



Merry Edwards and Marvelous Mark and his dancers



Jeanine and Chris Johnson, Dewayne and Adama Washington



David Motsinger and Ashley Delph

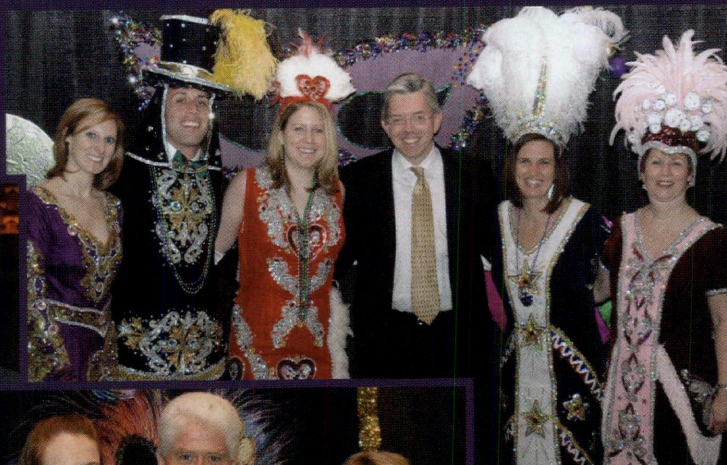
9th Annual Fat Tuesday Annual Benefit

For: Meals on Wheels
Raleigh Convention Center
Raleigh, NC
February 16, 2010

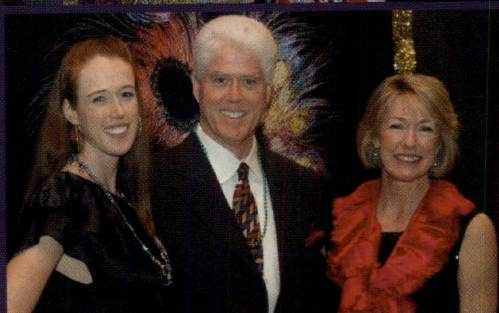
Photos by Tim Pflaum of
Eventphotographync.com



Susan Kane and Mayor Charles Meeker

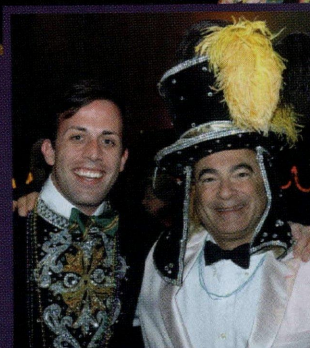


L-R: Lindsey Ruffy, Antoine A. Ponton, Meg Crawford, Greg Fishel, Jessica Goff, Peggy Christie



Carson Hilliard (left) with her parents Conley and Robin Hilliard

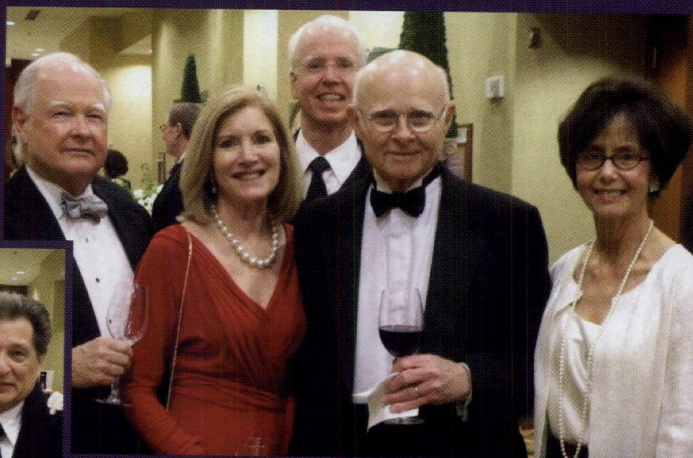
Audie and Susan Barefoot



Antoine Ponton and Steve Zaytoun

Cinderella Ball

For: Carolina Ballet
Raleigh Marriott City Center
Raleigh, NC
February 20, 2010



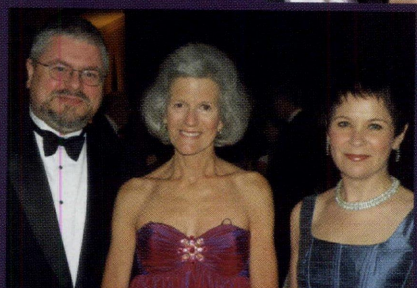
L-R: John Jernigan, Peggy Wilks, Don Davis (back), Douglas Bryant and Ginger Jernigan



Grady and Holly Crumpler
and Robert Weiss (Carolina
Ballet Artistic Director)

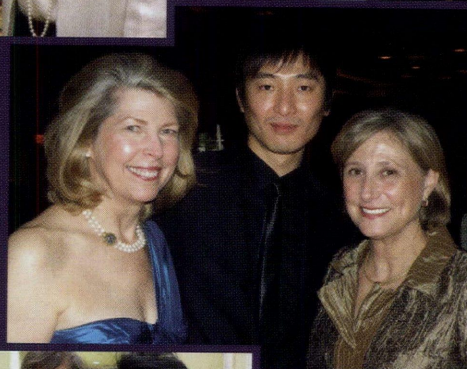
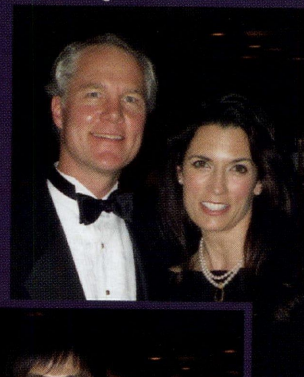


Tommy Long, Liza Roberts
and Stewart Woodard

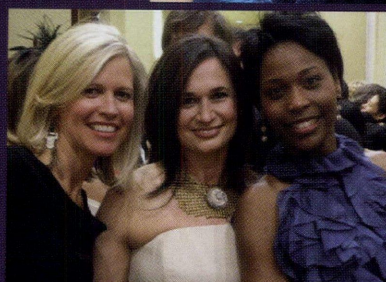


J. Mark Searce, Elizabeth Parker
and Leda Searce

Bill and Margaret Kline



Diane Sellers, Wei Ni and
Susan Garrity



Susan King, Whitney
Boylan and Charman
Driver

Doctors Without Borders/Haiti Fundraiser

Synergy Spa
Raleigh, NC
February 9, 2010



Carroll Heins,
Patrick Carroll
and Carla Rea

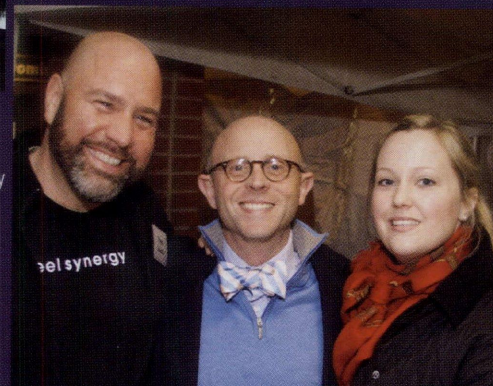


Cecelia Winslow, Adelaide
Stallings and Tammy
Hinton



David Friedlander and
Karen Strittmatter-Gavin

Reggie McCarn,
Gene Davis and Mary
Kaitland Stewart



Coastal Heritage Restored

OREGON INLET LIFE SAVING STATION AND JENNETTE'S PIER
EDUCATE AND ENTERTAIN

Turn right where US Highway 64 ends at Whalebone Junction in Nags Head and follow Highway 12 south down Bodie Island toward Hatteras Island and the Cape Hatteras National Seashore and Recreational Area. Where the Herbert C. Bonner Bridge crosses Oregon Inlet into the Pea Island National Wildlife Refuge, enjoy a dramatic view of the now renovated Oregon Inlet Life Saving Station. Situated on the ocean side at the base of the bridge, the original station was constructed in 1897-1898 to replace a station built in 1874 (originally named the Bodie Island Station) and remodeled in 1933 and 1979. Its predecessor was one of the first of seven stations built since 1874 by the US Life Saving Service, which became the US Coast Guard. In addition to the Oregon Inlet Station, there were stations at Caffrey's Inlet near present-day Currituck; Jones Hill (later renamed Currituck Beach, at present-day Corolla); Caffrey's Inlet (near the Currituck-Dare County line); Kitty Hawk Beach; Nags Head; Chicamacomico in the village of Rodanthe; and Little Kinnakeet in the village of Avon.

According to the federal government National Register Nomination for the life saving station, 29 stations had been established by 1905, all but four on the Outer Banks. Out-buildings housed the crews and equipment that stood by to assist boats and ships on their perilous journey along the treacherous North Carolina coast and through the fickle inlets that opened and closed from the ocean to the Albemarle Sound and the more expansive Pamlico Sound. The inlets were vital transportation routes, allowing ocean-going vessels access to the safer waters of the Inner Banks and the commodities of its river and sound communities. Oregon Inlet itself opened as a

result of a hurricane that struck on Sept. 7, 1846. It became the dominant navigation route through the Northern Outer Banks as New Inlet near Rodanthe steadily shoaled and closed before 1930. The name of this mighty inlet came from the side wheeler Oregon, the first vessel to pass through.

State Aquariums Play
Lead Role

Chris Ivers, project manager for the North Carolina Aquariums, credits the station's historic and architectural significance as the driving force behind the renovation.

"We are the caretakers of the building, and saw our job to protect it and renovate it for future use," says Ivers.



The project to save the Oregon Inlet Life Saving Station began 10 years ago when the state construction office determined the severely endangered structure could be saved. Reid Thomas of the Department of Cultural Resources was one of the resource people who initially investigated the station when it was boarded up and covered with plywood.

"We were impressed with the amount of original fabric in the building, despite previous renovations by the Coast Guard. Mostly, they just covered things up and left the original materials intact."

The state saw the Oregon Inlet Life Saving Station as a potential research station to complement the work by the aquariums

and as a retreat for students and educators working with marine resources.

"The effort to save the station had bi-partisan support in the legislature," says Ivers, "and we were able to secure the funds to hire George (Chip) Hemingway of BMH Architects in Wilmington, and Outer Banks' construction firm Waldr Construction Company, to perform a phased renovation."

Fortuitous Choice

The choice of Hemingway was fortuitous. As a youngster who grew up in Eastern North Carolina surfing at Wrightsville Beach, Hemingway first saw the life saving station in 1980 when, with his new driver's license in his pocket, he drove across the

"We have nothing else like it here. This unique, solitary structure in its almost desolate setting is as close as we can come to visualizing an important part of North Carolina's coastal heritage."

— Reid Thomas

Bonner Bridge in search of surf.

"When I saw the building, it had some unfortunate accessory buildings kind of grouped around it," says Hemingway. "A flat-roofed dormitory building had been constructed on one side, and the austere beauty of the Shingle Style architecture characteristic of these stations was obscured. I sure didn't know that more than 30 years later I would get to renovate it."

The renovation of the Oregon Inlet Life Saving Station proved a challenge, beginning with the unearthing of the building from literally tons of sand encroached on it during frequent fierce storms. The decision was made not to dig it out, but to raise it up. Hemingway describes elevating the



CLIP HEMINGWAY

Restoration of the Oregon Inlet Life Saving Station by the North Carolina Aquariums helps to preserve the architecture, history and culture of coastal North Carolina.

3500-square-foot building, including its tower, 10 to 19 feet above grade and placing it on pilings sunk 16 feet into the sand.

"When we raised the station, all that was left of the foundation were termite mounds," Hemingway recalls. "The concrete had eroded away and broken apart."

The walls were eased down on a new pine floor, capable of sustaining 100 pounds per-square-foot of pressure. New cedar shakes were nailed to the original exterior material and new porch columns were tooled to look like the original. As a final touch, the first Oregon Inlet Life Saving sign with its stylized logo was found, cleaned, repainted and attached to the elevation facing the sea and the building's con-

crete boat dock.

"For now, we've left the interior of the building unfinished," says Hemingway. "The use of the building may change according to how the proposed new Bonner Bridge is sited and, in fact, we might have to move it."

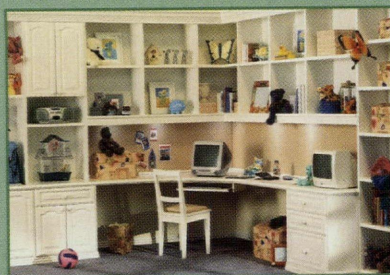
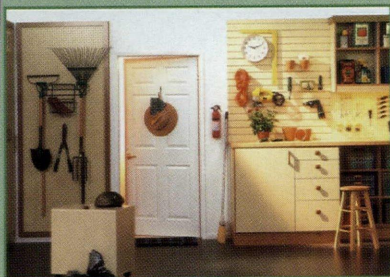
Ivers agrees that the station would be suitable for a local visitor's center for the Outer Banks, perhaps housing offices for the National Oceanic and Atmospheric Administration (NOAA).

"It may become a satellite research center for the aquariums, or it may be used as quarters for visiting scientists and other resource people who will be conducting experiments at Jennette's Pier in Nags Head,

also being rebuilt and expanded by the North Carolina Aquariums."

Jennette's Pier Evokes Past Joys

Though at present Jennette's Pier at South Virginia Dare Trail in Nags Head's Whalebone Junction is only a giant construction site, viewing the architectural renderings stimulates the imagination, creating visions of visitors and residents enjoying pier fishing, aquarium displays, classroom presentations, events and the traditional pier activities of eating and hanging out. The newly constructed Jennette's Pier will be 1000-feet long, and the traditional pier house will be 16,000 square feet.



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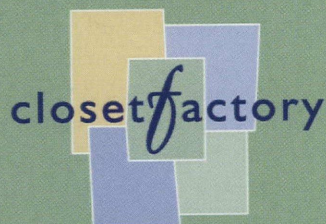
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54



CHIP HEMMINGWAY

Before structural restoration could begin, the life saving station had to be lifted out of tons of storm-driven sand.



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Hemingway points out that the pier house was originally over land, but the new house will be over water. The pier and pier house are designed with the historic Nags Head Cottages in mind. In addition, they will be environmentally green and sustainable.

"We're looking for a Gold LEED certification," says Hemingway. "There will be three wind turbines placed along the pier to provide power, solar panels, hydrogen fuel cells and other sustainable building components. The wastewater treatment building is already constructed and will feature a gray water re-use system on axis with the pier about 4/10th of a mile across South Virginia Dare Trail."

The pier house will be two-stories high with an open atrium ceiling and constructed of traditional North Carolina building materials of pine and cedar shakes. The lower floor will have the pier, a tackle shop, concession stands and a classroom for the North Carolina Aquariums. The wall space flanking the stairs, which access the upper lobby, will display world-record fish that have been caught at the pier. The upper level will have an aquarium tank and an event room, which can seat 220 people with a catering kitchen and additional office space.

Hemingway notes that the structural demands of Jennette's Pier are significant. "We set 60- to 80-foot-long pilings 30 to 40 feet deep," he says. "The team heading up the pier construction is Clancy & Theys."



This architectural rendering previews the reconstructed and expanded Jennette Pier at Nags Head, the state's oldest existing commercial pier.



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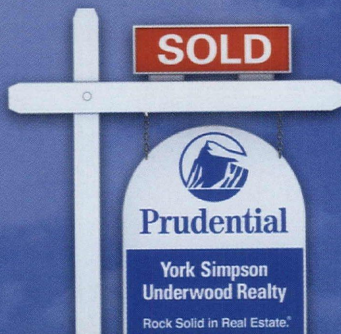


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Misener Marine, who work from the Caribbean, is building the actual pier."

The historic commercial pier, the state's oldest still in existence, offers multiple opportunities. Ivers cites a number of scientific initiatives the pier could accommodate, including wave studies, growth studies and materials testing. The renovation offers recreational tourism, eco-tourism and cultural tourism, huge revenue generators for the state of North Carolina. The fees from the use of Jennette's Pier will accrue to the North Carolina Aquariums and be used to support the agency's mission as educators and stewards of North Carolina's marine resources. In addition, using sustainable building practices in concert with the environment in such a complex structure will provide new information and an example for future projects.

These seminal projects of the North Carolina Aquariums speak to the deep sense of place that resides in most North Carolinians. Jennette's Pier will stand where it has always stood and will again serve, educate and entertain. The lure of the Oregon Inlet Life Saving Station is somewhat more elu-



Chip Hemmingway, *Ocean Waves*

sive, though equally important.

Perhaps Thomas puts it best, "We have nothing else like it here. This unique, solitary structure in its almost desolate setting is as close as we can come to visualizing an important part of North Carolina's coastal heritage." **MM**

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Form + Function

by J. Michael Welton

CLEARSCAPES + TAX CREDITS = PROJECTS

While almost any architect in North Carolina will tell you that conventional financing for most building projects has screeched to a frustrating halt, **Steve Schuster**, founding principal of **Clearscapes**, has two words for you:

Tax credits.

They come in all shapes and forms. They make the unbildable suddenly buildable. And without them, nine current Clearscapes projects would not be possible. "As an architect, I've learned that if I can figure out ways to make my clients' projects work, it gives me the opportunity to design," said Schuster.



Teaching and studio theater for Barton College in Wilson, NC

His firm used them for 35 projects over the past 25 years. The Pine State Creamery in Raleigh was financed that way, as were the Murphey School Apartments and the Montague Building on Moore Square.

"Major corporations are the beneficiaries in purchasing the credits," he said. "The banker, or lender, is the source of the funding."

One of Clearscapes' newest projects, the Contemporary Art Museum in Raleigh, is using historic and new market tax credits from the federal, local and state governments to get that proj-

ect going, he said. The investor receives a total tax credit of almost 50 cents for every dollar put up. "That's an incentive to build," he said.

And it's good news for museum-goers, for downtown Raleigh and for the city's tax base — not to mention the people who design good buildings here.

PBC+L'S BLACK BOX THEATER

Pearce Brinkley Cease + Lee (PBC+L) has completed its teaching and studio theater for Barton College in Wilson, NC. Support spaces include dressing rooms, classroom, set shop, audio/lighting control room and lobby. Seating capacity is 180.

By carefully orienting the lobby around a predominant corner, the architects created two distinctly different campus spaces. The larger space serves as an extension of the main campus quad, and the smaller creates an arts court with the existing Fine Arts & Music Building.

Also worth noting: PBC+L did quite well at the AIA South Atlantic Region, with honor awards for its Park Shops and SAS Hall at NC State and its Laurel Park Elementary School in Apex. "To the best of our knowledge, no other firm in the South Atlantic Region has won three honor awards at one time," said **Jeffrey Lee**, principal.

AWARD FOR AIA TRIANGLE

Kudos to the AIA Triangle Section for winning the AIA National's Outstanding Single Program Award out of 278 competing sections. Judges noted that the local chapter had bumped its membership up 22 percent and its continuing education lectures and seminars by 25 percent.

ABOUT THE CATALANO HOUSE

After *Metro* went to press for its February issue, we were saddened to learn of the death of noted architect **Eduardo Catalano**.

We'd spoken with **Marvin Malecha**, dean of the College of Design at North Carolina State University who had recently prepared a proposal to restore Catalano's revolutionary parabolic-roofed house — demolished in 2001 — on the NC State Centennial Campus. He was awaiting the opportunity to discuss the restoration with Catalano himself when the news broke.

Catalano's daughter is currently en route to Argentina to place the late architect's ashes in a columbarium of his own design. According to Malecha, she is open to talks about rebuilding the parabolic house when she returns. "The family has made no commitment to us," Malecha cautioned, "but on the other hand, they will entertain the opportunity to discuss the project with us." **MM**

Mike Welton also writes a blog on architecture and the people who make it possible at: www.architectsandartisans.com.

Social Calendar

Spring/Summer 2010

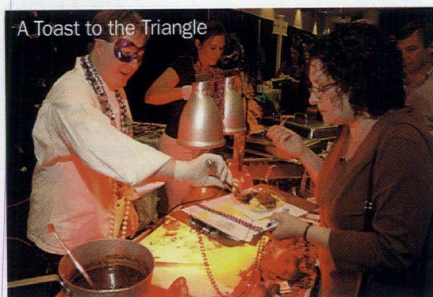
by Cyndi Harris and Dan Reeves

MARCH

March 7

25TH ANNUAL A TOAST TO THE TRIANGLE For: The Tammy Lynn Center

Annual event to showcase the Triangle's finest restaurants, caterers and purveyors of fine wines and specialty beers. For ticket and raffle information, call 919-755-2667 or visit online at www.atoasttothetriangle.org.



A Toast to the Triangle

March 13

19TH ANNUAL GALA For: American Red Cross

The theme for this year is "Carolina Nights," a celebration of North Carolina that recognizes the beauty of our state and its sense of community. Music provided by North Tower. Renaissance Hotel at North Hills, Raleigh. For information, call 919-861-1660 or visit www.trianglearc.org.

APRIL

April 10

WALK TO DEFEAT ALS For: ALS Association Jim "Catfish" Hunter Chapter

All proceeds go toward research and raising awareness to help provide invaluable services to people living with ALS. For more information, call 877-568-4347 or visit www.catfishchapter.org.

April 17

CAPITAL CITY GALA For: The Junior Women's Club of Raleigh

Event to include silent auction and raffle. Brier Creek Country Club, Raleigh. For information, visit www.jwcraleigh.org.

April 17

7TH ANNUAL UNC LINEBERGER BEACH BALL For: UNC Lineberger Comprehensive Cancer Center

A South Beach-style White Party featuring food and drink, live music by The Troupers and auction. Chapel Hill Country Club. For information, call 919-966-5905 or www.unclineberger.org.

April 17

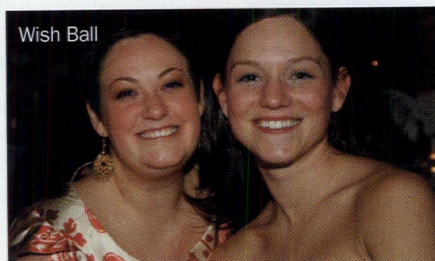
SPCA DOG WALK For: SPCA of Wake County

3K Dog Walk to raise money for homeless pets. Downtown Raleigh. For information, call 919-772-2326 or visit www.spcawake.org.

April 17

GALA For: NC Museum of Art

Grand celebration of the new building, which allows guests to freely explore the new space with entertainment and hors d'oeuvres available around every corner. For information, call 919-664-6807 or visit www.ncartmuseum.org.



Wish Ball

April 17

BLUE TIE CASINO NIGHT For: RHA Howell Tar River Center

Guests can enjoy playing poker, black jack and roulette to benefit children and adults with disabilities and special needs. Event also includes music, fine food, signature drinks and live and silent auctions. Hilton River Front Hotel, New Bern. Call 919-803-2690 or www.rhahowell.org/BlueTie.aspx.

April 21-25

BEAUFORT WINE AND FOOD WEEKEND For: Carteret County Tourism

Five-day event featuring tastings, dinners, music,

auctions, a grand outdoor tasting village and more with celebrity guest chefs and premier winemakers. The charitable event raises money for the Beaufort Historical Association, the Friends of the Maritime Museum and the Carteret Community College Culinary School. For information, call 252-728-5225 or visit www.beaufortwineandfood.com.



Beaufort Wine and Food Weekend

April 24

ANGELS AMONG US 5K AND FAMILY FUN WALK

For: The Preston Robert Tisch Brain Tumor Center

A 5K walk through Duke Campus, including the Sarah P. Duke Gardens, is a celebration of life, strength, courage and commitment. Activities include a raffle, food, entertainment, souvenirs and prizes for children. There is also a closing ceremony where the top 10 fundraising teams receive an award. For information, visit online at www.angels-amongus.org.

April 27

ANNUAL DINNER For: Hospice of Wake County

A special evening to celebrate the new Hospice of Wake County home with special guest John Grogan, author of best-selling *Marley & Me* and memoir *The Longest Trip Home*. For information, call 919-828-0890 or www.hospiceofwake.org.

MAY

May 1

WISH BALL For: Make a Wish Foundation

A celebration of wishes granted and those to be

granted in the following year. Enjoy dinner, dancing, and silent and live auctions for a good cause. Embassy Suites, Cary. For information, call 919-821-7111 or visit www.eastncwish.wish.org.

May 1
4TH ANNUAL RUN FOR THE PROMISE GALA

For: NC Children's Hospital

Butch and Tammy Davis host this memorable afternoon and evening event with food and libations, 136th annual "Run for the Roses," live entertainment, and silent auction. Historic Homplace at The Hamptons in Pittsboro. For information, visit online at www.runforthepromise.org.

May 1
9TH ANNUAL PAW JAM
For: PAWS

Day-long event features live bands, arts and crafts, an education tent, and food and beverages at Battleship Park, Wrightsville Beach. Proceeds support nonprofit animal rescue groups. For information, visit www.pawjam.net.

May 7
TRIANGLE GOES RED FOR WOMEN LUNCHEON

For: The American Heart Association

The 2010 luncheon will be held at the Marriott Crabtree in Raleigh to make a critical step toward raising women's awareness about heart disease. Event includes mini-seminars, a VIP Meet and Greet, heart healthy lunch and interesting key note address. For information, call 919-463-8353.

May 7
SPORT A SHIRT, SHARE A NIGHT
For: Chapel Hill and other area Ronald McDonald Houses

An annual tradition; order a colorful, \$10 T-shirt to wear on company or school designated T-shirt day. 100 percent of proceeds support families of Ronald McDonald Houses. Call 919-913-2040 or visit www.sportashirt.com.

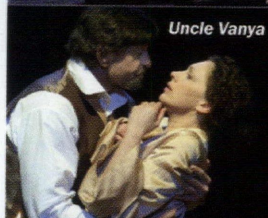
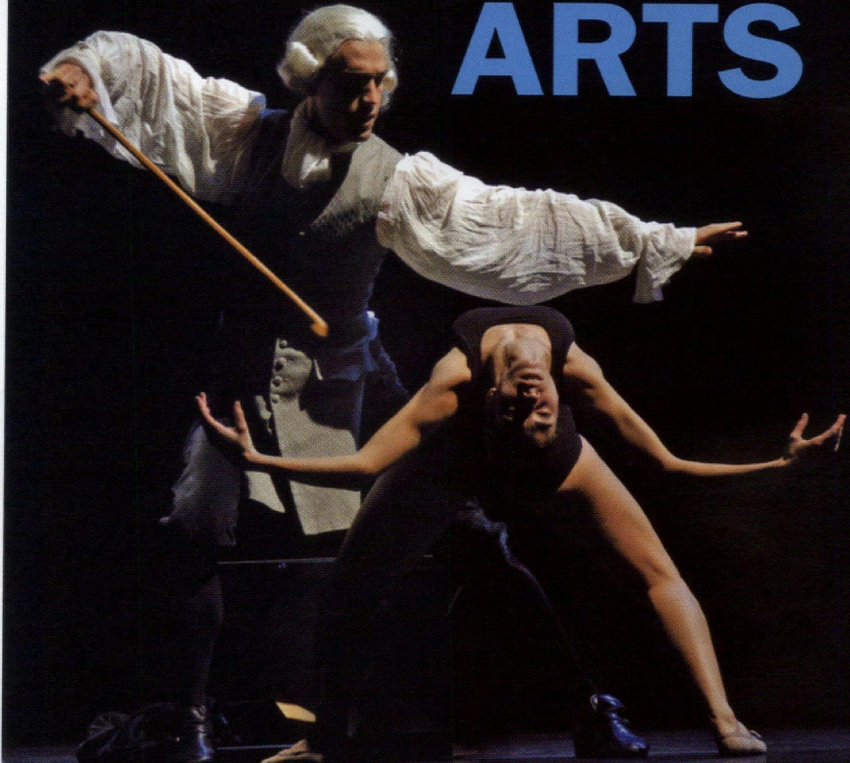
May 7
9TH ANNUAL BENEFIT AUCTION
For: The Crying Place

Event includes hors d'oeuvres, great music, live and silent auction, and beer and wine. For information, call 919-462-1800.

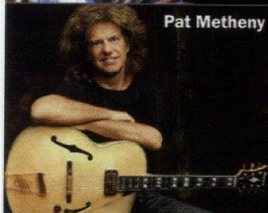
May 15-16
31ST ANNUAL ARTSPLOSURE – THE RALEIGH ARTS FESTIVAL
For: Artsplosure

This yearly spring festival is one of North Carolina's most acclaimed and well-attended outdoor art festivals. Weekend includes music by various artists, student art exhibitions, juried visual arts and crafts exhibitors from across the country. Moore Square, downtown Raleigh. For information, call 919-832-8699 or visit www.artsplosure.org.

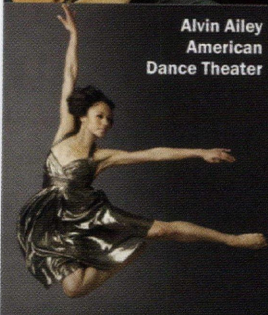
CAROLINA PERFORMING ARTS



Uncle Vanya



Pat Metheny



Alvin Ailey American Dance Theater

MARCH 2010

- 2/3 London Philharmonic Orchestra with Vladimir Jurowski, conductor
- 14 Gilberto Gil
- 17 Eileen Ivers – *Beyond the Bog Road*
- 22 Pilobolus
- 23 Lang Lang, piano, and Christoph Eschenbach, conductor, with the Schleswig-Holstein Festival Orchestra
- 25 Brooklyn Rider and 2 Foot Yard
- 31 *Uncle Vanya* – Maly Drama Theatre of St. Petersburg

APRIL 2010

- 6 Julia Fischer, violin
- 7 Pat Metheny – *The Orchestrion Tour*
- 10/11 Alvin Ailey American Dance Theater
- 17/18 Compañía Nacional de Danza – *Bach: Multiplicity / Forms of Silence and Emptiness*
- 27 Baaba Maal

Showing at UNC's Memorial Hall

Box Office (919) 843-3333 M-F 10am-6pm

www.carolinaperformingarts.org

May 22

BAND TOGETHER, NC CHARITY CONCERT
For: StepUP Ministry

Live music by hip hop fusion artist Michael Franti & Spearhead will headline the annual event. Supporting acts and activities to be announced. Lincoln Theatre, downtown Raleigh. For information, visit www.bandtogethernc.org.

May 23

BLOSSOMS OF HOPE
For: The Inter-Faith Food Shuttle

Enjoy wine and a unique luncheon at Second Empire, downtown Raleigh. For information, call 919-250-0043 or visit www.foodshuttle.org.



May 29

2010 SUMMER SALUTE
For: Hospice of Wake County

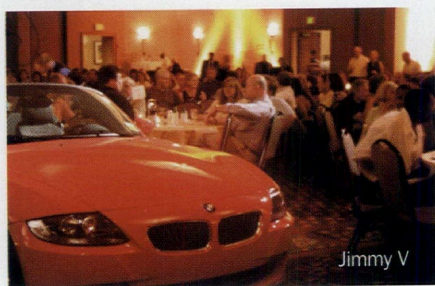
Beach Party at North Ridge Country Club, Raleigh with entertainment provided by The Legends of Beach. Event includes live and silent auction and raffle. Tickets are \$75/person. For information, call 919-645-3197.

JUNE

June 21

GOLF CLASSIC
For: Hospice of Wake County

Teams and individual players welcome. MacGregor Downs Country Club, Cary. For information, call 919-870-9690.



Jimmy V

June 24

22ND ANNUAL CAROLINA KIDS CLASSIC GOLF TOURNAMENT
For: Chapel Hill Ronald McDonald House

Join the Ronald McDonald House of Chapel Hill and UNC Hospitals at the Finley Golf Course in Chapel Hill. Since 1989, the tournament has raised over \$2 million for the special cause. For information, call 919-843-3948 or visit online at www.chapelhillrmh.net.

June 26

FISH TOWNE GET DOWN
For: Friends of the NC Maritime Museum

A casual beach party under the big top tent that will include the sound of Big Swing and the Ball-room Blasters, food by Floyd's 1921, great wines, dancing and a live auction. Gallants Channel, Beaufort. For information, call 252-728-1638 or visit www.ncmaritimemuseum.org.

JULY

July 9-10

JIM VALVANO KIDS KLASSIC
For: Duke Children's Hospital & Health Center

Golf event to benefit the Duke Children's Hos-

pital's pediatric cancer program, which is celebrating its 25th year. Washington Duke Golf Course, Durham. For information, call 919-667-2562 or visit www.dukechildrens.org.

AUGUST

August 22

JIMMY V CELEBRITY GOLF CLASSIC FOR CANCER RESEARCH
For: Jimmy V Foundation

Annual event which features a blend of generous sponsors, celebrities and golf to fund cancer research. Lonnie Poole Golf Course, NC State Centennial Campus; Raleigh. For information, call 919-319-0441 or www.golfclassic.org.

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Ballots must be postmarked by May 15, 2010.

Ballots will only be printed in the March issue, but will be available online from March-May 15th.

Rules:

1. You must complete at least 20 categories for your ballot to count.
2. Ballots must be postmarked by May 15, 2010.
3. Only one ballot per reader, please.

RESULTS

Results will appear in two blockbuster issues, divided by categories: Part one in our July issue and part two in our August issue.

SUBMIT YOUR BALLOT TODAY!

Mail your ballot to: Metro Magazine
Post Office Box 6190
Raleigh, NC 27628

OR

VOTE ONLINE AT WWW.METRONC.COM!

Name: _____

Address: _____

City/State/Zip: _____

Home phone: () _____

Work phone: () _____

E-mail: _____

☐ I have read the rules and agree that this is my correct information and my only submission.

FOOD AND DRINK

Restaurant
New Restaurant
Romantic Restaurant
Restaurant for Take-out
Restaurant for Power Lunch
Restaurant for Special Occasions
Place to take the Kids
Place to go when Dining with a Crowd
Healthy Lunch
Late Night Dining
Specialty Food Store
Breakfast
Coastal Restaurant
Outdoor Dining
Deli
Coffee House
Sports Bar
Place with Best Cocktail Menu
Caterer
Chef
Wait Staff
French Cuisine
Italian Cuisine
Mexican Cuisine
Chinese Cuisine
Sushi
Appetizers
Barbeque/Ribs
Hot Dog
Hamburger
French Fries
Wings
Pizza
Steaks
Seafood
Oysters
Dessert
Brunch
Smoothies
Eggs Benedict
Fried Chicken
Margarita
Martini
Bloody Mary
Cosmopolitan
Beer
Wine
NC Vineyard/Winery
Favorite Brand of:
Bottled Water
Beer
Vodka
Bourbon/Whiskey
Gin
Scotch
Rum

FASHION/WHERE TO SHOP

Mall
Shopping Center
Department Store
Gift Store
Men's Clothing Store
Men's Suits
Ties
Men's Shoes
Women's Clothing Store
Evening/Cocktail Wear
Fur Coat
Wedding Dress
Women's Casual Clothing
Designer Jeans
Women's Shoes
Handbag
Lingerie
Maternity Clothing
Bathing suit
Kid's Clothing
'Tweens Clothing
Outdoor Clothing
Consignment Shop
Makeup Selection
Designer Jewelry
Estate Jewelry
Wedding Rings
Pearls
Watch
Sunglasses
Perfume
Best Place to Buy:
Clothes for your Mother
Clothes for your Daughter

RETAIL

Dry Cleaner
Tailor
Drug Store
Pet Boutique
Book Store
Wine Retailer
Wedding Cakes
Wedding Registry
Bicycles
Shoe/Handbag Repair
Linens
Golf Equipment
Picture Framing
Piano
Stationery
Children's Toys
Boat

HOME LIFE

Florist
Garden Center/Nursery
Home Media System
Place to own a second home
Coastal Development
Contemporary Furniture

Traditional Furniture
Beach House Furniture
Beds
Kitchen Appliances
Lamps
Antiques
Art Gallery
Carpet
Oriental Rug
Home Security System

HEALTHCARE/WELLNESS

Hospital
Emergency Room
Birthing Center
Cardiac Center
Cancer Care Center
Eyecare Center
Plastic Surgery Center
Vein Center
Veterinarian
Facial
Place for Manicure/Pedicure
Physical Therapy
Acupuncturist
Assisted Living Center
Health Club
Skin Care Products
Wellness Center
Day Spa
Hair Salon
Yoga Studio
Best Salon for Spray Tan

PROFESSIONAL SERVICES

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Commercial Real Estate Co.
Coastal Real Estate Co.
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Bank for a loan
Insurance Company
Accounting Firm
Law firm for:
General
Real Estate
Divorce
Corporate
Criminal
Taxes
Best Car Wash

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Car Rental Firm
City Hotel
Coastal Hotel
Hotel for out-of-town guests
Hotel for meetings/Conventions
NC Beach Resort
NC Mountain Resort
Golf Resort
Resort Spa

EDUCATION

Daycare Center
Private Lower School
Private High School
Private College
Public College
Party School

PEOPLE AND PLACES

Regional TV Personality
National TV Personality
Radio Personality
Weather Personality
Traffic Personality
College Coach
Local Author
Local Artist
Local Politician
Favorite Sports Team
Public Museum
Historic Site
Charity Event
Cultural Event
Dance Club
Dance Studio
Club to Hear Live Music
Golf Course
Movie Theatre
Place to Hear Jazz
Place to Hear Rock
Sporting Event
Local Band
Local Musician
New Watering Hole

BUILT ENVIRONMENT

Theater Building
Commercial Building
Campus Building
Corporate Building
Outdoor Concert Venue
Local Skyscraper

TECH LIFE

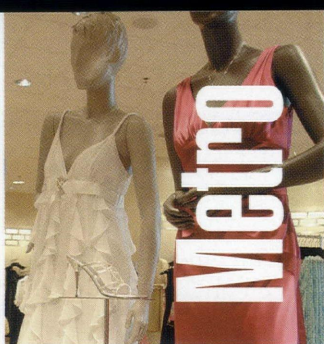
Internet Service Provider
Cell Phone Service
Do you Twitter?
Are you on Facebook?

MEDIA

Fiction Book
Non-fiction Book

AUTOMOTIVE

Car Dealership
Sports Utility Vehicle
Sports Car
Sedan
Luxury Car
Hybrid Car
Dealership for Service
Service Station



Style

by Liza Roberts

Goldbug Studio:

FAIRY GODMOTHER'S MAGIC FACTORY CREATES SPARKLING WHIMSY

The Carolina Baller's Cinderella Ball had a behind-the-scenes fairy godmother of its own this year. Not the white-haired, wand-waving, bibbidi-bobbidi-boo type, necessarily, but a fairy godmother nonetheless. Raleigh artist Ashley Carter might be young and blonde, but she stepped right into the role, literally helping to turn pumpkins into glittering carriages, inspiring and helping the Ball's committee to create whimsy, sparkle and magic out of a handful of techniques and embellishments.

"We really appreciated being inspired by a local artist," says Nancy Church (no slouch herself), who together with Ball co-chair and renowned designer Stewart



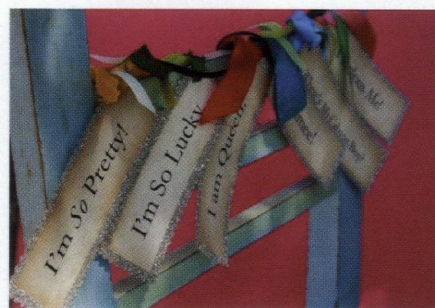
Woodard masterminded the evening's decorations. Gilded carriages, magic pumpkin patches, ribbon-twirling birds and dressmaker mice competed with sparkling candelabrum to adorn the evening's tables. "She's so talented," Church says. "When Stewart and I brought the idea of fairytale pumpkins to Ashley, she was so generous with her time, and really helped guide us through it all. She adds a real element of grandeur."

For Greensboro-native Carter, the event was a lovely way to give back to the community. But those whimsical, sparkling Cinderella decorations are just one trick up her sleeve. Carter's Goldbug Studio, situated in an old fire truck factory between Five Points and Capital Boulevard, is overtime-busy these days creating meticulously crafted and often humorous handmade art — ornaments, one-of-a-kind sculpture, fairy-tale inspired figures, heirloom-worthy crowns, hats, ornate wedding cake toppers that retail for under \$10 to over \$6000 — and are in demand all over the world, and sold in 350 stores from Dubai to Disney.

It has been a fairy-tale ride for the for-

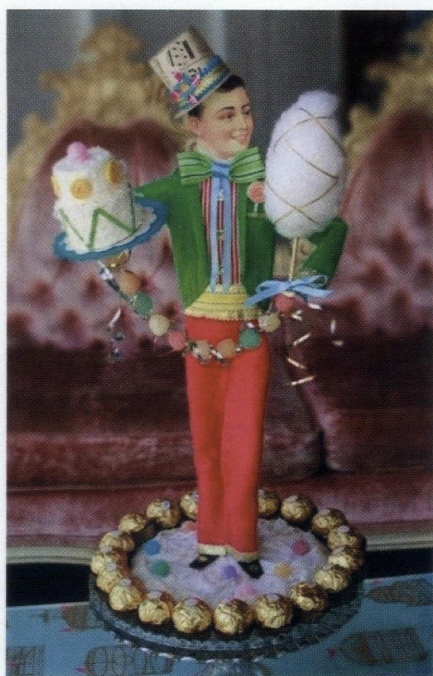
mer musician and ad salesperson for Raleigh's *Independent Weekly*, who got her start making gifts for friends nine years ago. She now employs three to eight full-time artists, depending on the season, to help fill her hundreds of orders.

Bergdorf Goodman has featured Carter's figurines and lavishly decorated boxes in its famous holiday windows for three years running. The Walt Disney Family Museum has commissioned elaborate works of art, including a 4-foot-tall Peter Pan pirate ship; style maven and J.Crew head designer Jenna Lyons touts Carter's sequined Goldbug "crown of J's;" John Derian and Anthropologie feature her wares, and celebrity clients abound.



Carter is proud that her products are not only made in the USA, but also made right here in town. "It's really hard to quality-control if your production is overseas," she says.

You get the feeling, touring Carter's light-bedazzled magic factory of a studio, that overseas production would not only compromise Goldbug's quality, but it could also compromise its owner as well; that the journey, for her, is in fact the destination. Boxes of sparkly decorations, cut



paper, vintage millinery flowers and other colorful doodads abound — and Carter touches and tells stories about each of them. “It’s about fairy tales; it’s about celebration,” she says, describing her collection. “It’s about magic. It’s very childlike.”

She confesses becoming enchanted by one of her latest creations, recently shipped off to the Disney Museum: “The Magical Muse of Animation,” a 3-foot-tall whirling paper-dressed fantasy that took over 100 hours to make and nearly gave

Carter paper-pleat-derived carpal tunnel. “I do miss her,” she says.

Her creations may be childlike, but they’re sophisticated too. “Just looking at her products, you are carried off into a different space,” Church says. “She’s able to evoke such a magical feeling of enchantment with her craftsmanship.”

Until now, Carter’s studio has been mostly closed to the public, and her business exclusively wholesale, but a successful Christmastime studio show has

inspired a springtime Mad Hatter’s Masked Ball and Carnival on May 21-22 — opportunity perhaps for Carter to act as fairy godmother for herself. Go to www.goldbugstudio.com for more information. **MM**



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FASHION NEWS

Vermillion will host a Lela Rose Trunk Show featuring the Spring 2010 collection on March 18. Vermillion is celebrating its five-year anniversary and wants to thank the *Metro* readers for all their support! North Hills, Raleigh. 919-787-9780.

Fine Feathers will host a Nina McLemore Spring Show March 2-6 featuring jackets with matching separates. March 16-20 Fine Feathers will host a Liz Logie show offering precious cotton shirts and blouses in hundreds of prints with contrasting trims to choose from, and for one day only on March 16 there will be a showing of Geiger, Anne Pedersen, and Toulou. University Square, Chapel Hill. 919-942-3151.

Enchanting Moments introduces their new line of couture consignment gowns. This line of beautifully worn gowns offers new brides a chance to have a couture gown at a more affordable price. Customers can bring couture gowns to Enchanting Moments to be sold and receive a portion of the profit. Call to speak with a consultant to discuss this collection and set up an appointment. Couture designers include Augusta Jones, Elma Reis, Stephen Yearick, D&K and more. Web site coming soon with more details. Fuquay-Varina, call Renee at 919-552-6393.

New from **Benefit** in March:

Bathina – a shimmering body balm for a silky golden-pink sheen on legs, arms

and anywhere else you want glances to linger. Made with jojoba seed oil, natural aloe extract, vitamin E and antioxidants.



Stay Don't Stray – a stay-put primer for concealers and eyeshadows. A dual action primer that works 360 degrees around the eyes, concealers never crease and eyeshadows stay vibrant and true. Available at Belk Department stores and Sephora.

Lumina Clothing Company of Wilmington introduces its new line specializing in Skinny Ties and Bow Ties.

Designs merge southern fashion and high fashion. Find out more about the company and the collection online by visiting www.luminaclothing.com. Also available at Wardrobe, Cameron Village.

Island of Lights Fashion Show Fund-raiser will be April 10 from 11 a.m.-2 p.m. at the Courtyard by Marriott, Carolina Beach. Fashions featured will be from Island Colors, Linda's Fashions and the Unique Boutique. Featured speaker Elaine Henson will present *Bathing Beauties in Vintage Postcards*. Lunch will be provided and in addition there will be a silent auction and raffle. Tickets for the event are \$20 and all proceeds support holiday events sponsored by Island of Lights. Tickets can be purchased at the following businesses on Pleasure Island: Linda's Fashions, Unique Boutique, Island Colors, The Checkered Church, Le Soleil, and Blue Water Realty. For information, call Linda at 910-617-5945.

AWARDS

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

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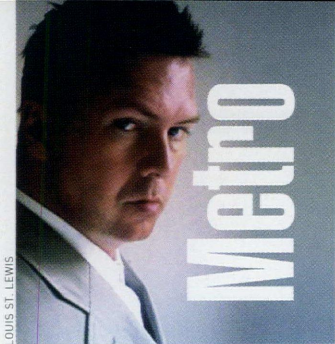
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Artist-at-Large

IF I WON THE LOTTERY

I hope you are sitting down reading this because I would like to tell you something very important. Life is hard. There I've said it, the cat is out of the bag now and you may quote me.

I read an article just the other day that stated that most folks have an average of about 60 good years before things start falling apart. Oh you might live to be 90 and that's great, but on average your good days of getting around and having fun don't last much — and a good number of folks don't even make it that far. In light of the limited good years we all have left, I am going to start being more upfront and honest with my opinions on things. Hopefully my innate sense of style, taste and all things artistic will help you live a more beautiful life and help me get some things off my chest that bother me.

First up, the Lottery. Now I don't have anything against the lottery per se, and in fact, even though I do consider it in many ways a tax on idiots, I have been known to throw down a buck here and there. No, what irks me greatly is not the lottery, but lottery WINNERS. Inevitably they step forward in all of their blue collar splendor to accept the prize, surrounded by a throng of grinning kin dressed to the nines in K-Mart's Jaclyn Smith collection.

While that makes my eyes ache, that is not what bothers the vermiculate pathways of my mind. What bothers me is what they always say next. When asked about how life will change for them upon being paid 100 million bucks, almost without fail they say that they will "keep their job, pay some bills, buy the wife a new Harley and give to the church."

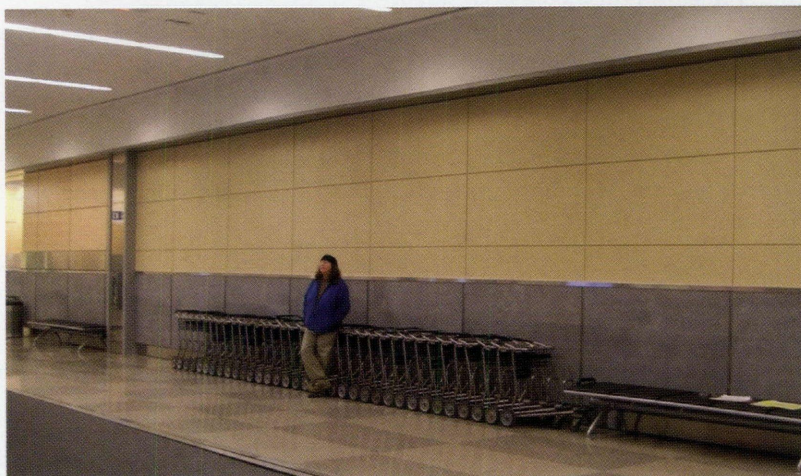
My brain implodes each time upon hearing this catechism of the newly rich. People of style and taste, please start playing the lottery more often. This is a cultural war, and right now we are out numbered a thousand-to-one. We really need to level the playing field and start putting some of this money to good use. The Jet Ski, ATV and aluminum siding dealers are getting rich off of these instant mountaineer Midases, while galleries struggle, artists are on their last case of Vieve and Tiffany's just barely keeps the doors open.

What would I do if I won the lottery, you ask? Well, I will be happy to tell you. First things first: I'd check my pulse to make certain that I was alive and refill my glass and turn off the phone after calling my lawyer; then most likely check into The Umstead Hotel and Spa under an assumed name to relax and contemplate while having a massage, manicure, pedicure, salt scrub, tooth veneers, Botox, Juvéderm, haircut, highlights and a high colonic.

Since you can't legally remain incognito and accept your hard won cash, I would show up wearing something sedate but stylish, like a simple black cashmere turtleneck and that gorgeous \$150,000 Hermes Crocodile pea coat (www.hermes.com), blue

jeans and those Emporio Armani sunglasses that Bono always wears. I would come alone; my entourage would wait in the limo. And when the press asked me what I would do with my newly acquired windfall, I would take the microphone and in my very best Michael Jackson voice say, "Go on a lot of dates with vapid models and buy art."


There you go, case solved. Of course, while the dating would be fun, I'd actually have much more fun shopping for art. From what I have observed, money acts like a magnifying glass for the



Jane Filer stands in front of the space for her future mural at RDU.

personality. If you are uptight and greedy to start with, more money just makes you more of a miser. If you are generous of spirit, you become even more generous, and if you happen to have a natural inclination towards acquisitiveness, then you turn into *Citizen Kane*. It's too bad they don't have a question and interview section for potential lottery winners, weed out the dullards and give the cash to those that would use it with dramatic abandon.

RDU MURAL COMMISSION

Artist Jane Filer may not have won the lottery, but she came close by being selected to create a 40-foot wall mural for the new international baggage claim area of RDU airport. The two other finalists were Jeannette Brossart, a talented mosaic artist, and Steve Nurkin, a well-known muralist. It was however Filer's whimsical painting style that won the hearts of the judges. Filer says that she plans on completing the commission sometime this October, and I can't wait to see the final result. So the next time you are flying back from Zurich and waiting for your Louis Vuitton Taiga to come around the carrousel, take a good look around at the homegrown art welcoming our international visitors and returning bon vivants. 

TOURIST HOMES: A DIFFERENT TIME

Each time I make the trip to Greenville via Raleigh and Wilson, I am reminded of how things have changed.

When I am pressed for time and counting minutes, I am delighted. The new loop around Raleigh that connects with Interstate 40 near the airport and dumps you on Highway 264 near Knightdale eliminates the possibility of gridlock on Old Highway 64. And the loop through the picture postcard farm country around Wilson cuts out the stoplights on Old Raleigh Road and the slow drive through the heart of Wilson.

But when I have time to spare, I fret. The loop around the capital is boring. Dreadfully boring. I miss seeing familiar landmarks, especially the charming mother-in-law house that sits on a hill a few miles east of Raleigh. I know there is a story there yet to be told, and I wonder whether the folks would consider me untoward if I stopped and knocked. The big house joined with the smaller house beside it has a spacious porch, but I have never seen the owners about or else I would have stopped and introduced myself.

In a column I wrote several years ago about Miss Edna Boykin, I described the beautiful stretch of Old Raleigh Road where she lives — a street the Wilson bypass has robbed me of:

“Old Raleigh Road” doesn’t sound like an address that dreams are made of. But as a child, I thought the best address in North Carolina was this short stretch of highway in Wilson. The stately houses with carefully manicured lawns spoke of old money. Massive oaks reached across the street, creating an alley that has persevered for decades and earned respect from ice storms and hurricanes.”

I miss “Old Raleigh Road” and further on, after you cross the tracks, the neighborhood of shotgun houses, small shops and the Orange Hotel. The Orange Hotel. Somehow for decades it escaped my attention. Then one day I saw it — a modest two-story building with a center hall, close to the sidewalk with a low chain-link fence framing the front yard, its century-old weather boarding sporting a coat of fresh white paint and rockers spread across the front porch.

It wasn’t the rockers that caught my attention. It was the hand-lettered sign posted behind the rockers: *“If you don’t sleep here, don’t sit here.”* Now that is straight talk. I had to stop and take a picture. I also noticed a historical marker posted beside the front door. I didn’t get close enough to read it, but I did learn more about the Orange Hotel later.

At this point I have to tell you how I got loops and bypasses on my mind.

I was talking to friend who had just had his 50th birthday. I’ll help you with the numbers — he was born in 1960. I was telling a

story that involved a “tourist home.” His face went blank. “What’s a tourist home,” he asked. He was serious. I resisted beginning with, “Once upon a time,” but shortly I was talking about when life Down East was less hurried and bypasses and loops were as foreign as bagels and lox.

Main highways like 421 were two-lane roads that ran right through the middle of tiny Eastern North Carolina towns. The trip from Greensboro to Carolina Beach, where the east-west Highway 421 ends, included coming into Buies Creek to the main intersection, taking a sharp right, traveling on a narrow paved road across the creek at Marshbanks’ pasture up the hill and on to Erwin.

“Tourist homes” sprang up mostly along in-town portions of these highways, but most only survived into the ’50s and ’60s when inter-

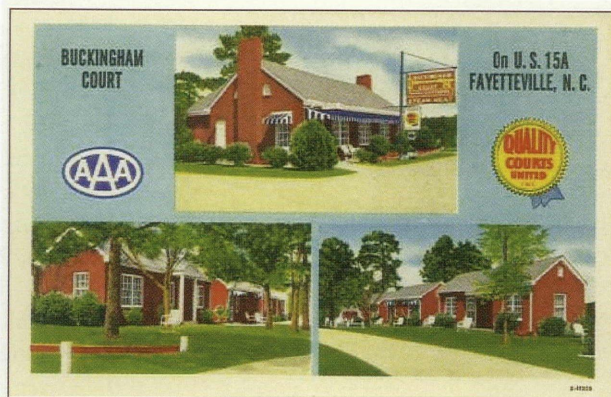
state highways appeared and chain motels began to have a presence in the South. Proprietors of tourist homes took in overnight guests. They often were widows, or older couples with extra rooms in their house, time on their hands and the desire for additional income. A simple, unobtrusive wooden sign usually was enough to catch the eye of the slow-paced traveler of that day, but occasionally neon was used to attract the late evening motorist. In warm weather, the

owner might sit on the porch and visit with guests — often repeat customers — until bedtime.

I could find only one “tourist home” in Raleigh — Sir Walter Tourist Home on Hillsborough Street — and that was due to the detective work of my longtime friend John Williamson of Raleigh and Washington, DC. Sara Ezzell has operated Sir Walter for the last 23 years, now catering primarily to persons in transition or looking for an extended stay home-away-from-home. James Lee Burney reminded me of Gables Motors Lodge on Wake Forest Road, a stone home built in 1925, about the time the word “motel” — a combination of the words “motor” and “hotel” — supposedly was coined in California. Rooms have been added since. A call was answered by Charlie Griffin who has owned and operated The Gables for 45 years.

My only experience with a tourist home was in the early ’50s. A neighbor took me with her kids on a trip to Clearwater, FL. We made it just across the Florida border the first day and found a dimly lit tourist home in a dimly lit town. I opened a spigot in our modest quarters and the noxious, sulfur-infused water of that part of Northern Florida almost took my breath.

My friend Billy Yeargin, whose family was in the tobacco warehouse business in Oxford, NC, recalls a tourist home run by Frank White in his hometown. Tobacco markets were seasonal, and auctioneers, government graders, company buyers and others converged



on small southern towns in the fall and had to have lodging. Tourist homes often were their only choice. I know of at least one in a market town, operated by an attractive lady with a bent for entertaining that had less than a stellar reputation among church ladies. It seemed a bit more than coincidence to them that she always had a couple of ladies in residence during market.

It would be a stretch to picture these

tourist homes, which had pretty well run their course by the '50s and early '60s, as the forerunners of today's bed and breakfasts. They were generally comfortable, no-frills operations. And breakfast was not part of the deal. However, on occasion the tourist home operator would have a café nearby and one stop in the evening would serve two purposes.

That was the case in Wilson, according

to Willis Peppers, whose family owns the Orange Hotel, which I discovered is now a rooming house listed on the National Register. In the segregated South, black travelers had to search high and low for overnight accommodations. The Orange catered to blacks and, according to Peppers, provided lodging for many famous African-American musicians of the period, some of whom played for the "Germans" — grand parties held in the spacious tobacco warehouses. Just across the street, "Miss Libby" had a café (Libby's Café) and rented rooms to travelers. A mile or so east at the intersection of Highways 301 and 264, Peppers said, there was Woodard's Inn, originally operated by Herbert Woodard out of his home, who also had a café. Mabel Ellis ran a tourist home a short distance away, Peppers said.

Some of the black tourist homes had names like Cadillac Tourist Home, New York, and Harlem that signaled to black travelers from Up North that they were welcome. I remembered one in Wilson as The Brooklyn, but no one, including Peppers or my good friend and pit master extraordinaire Ed Mitchell of Wilson, could confirm it. I inquired, and, yes, Peppers is a cousin of Julius Peppers, defensive lineman for the Carolina Panthers — at least as I write — from nearby Bailey, NC.

Often in the open country, tourist facilities took the name of "tourist court." Small, free-standing units were called "tourist cabins." In Harnett County, we had the Pine State Tourist Court. It was set in a grove of stately pine trees near the present courthouse. The trees at one time were painted white as high as a tall man could reach. Pine State, like almost all of these operations, died with the advent of modern motels. Some turned into a shabby collection of cabins for transient workers or locals down on their luck. Old Highway 301 from Richmond through the Virginia countryside to Fredericksburg, that I used to drive, was littered with abandoned tourist courts.

Between you and me, this column has a rather sad ending. When we became obsessed with getting places quickly and building bypasses, loops and interstate highways, tourist homes, tourist courts, tourist cabins, motor lodges and the like found themselves on the back roads of America. Most of them died a slow death — victims of progress. **MM**

Bernie Reeves
CONGRESS 2010

ATTACK 'CERTAIN'

THE CHIEF COORDINATOR FOR US INTELLIGENCE TESTIFIED TO CONGRESS HE IS "CERTAIN" THERE WILL BE A TERRORIST ATTACK ON THE UNITED STATES IN THE NEXT SIX MONTHS. SITTING BESIDE HIM, THE HEADS OF THE CIA AND FBI AGREED.

CERTAIN. NOT POSSIBLY OR PROBABLY. BUT CERTAIN. WHAT HAS GONE WRONG?

WE HAVE A DIRTY LITTLE WAR ON OUR HANDS — A REALITY OUR PRESIDENT 'LET'S DIALOGUE WITH OUR ENEMIES' OBAMA DOESN'T SEEM TO GRASP.

FOR MUCH OF LAST YEAR, UNTIL A TERRORIST WITH EXPLOSIVES SEWN INTO HIS DRAWERS TRIED TO BLOW UP A PLANE HEADING FOR DETROIT, THE PRESIDENT BANNED THE WORDS 'WAR ON TERRORISM' FROM THE WHITE HOUSE VOCABULARY.

BUT TERRORISTS DON'T SEE 'DIALOGUE' AS GOOD WILL — THEY SEE IT AS PROOF OF WEAKNESS.

THEY SEE CLOSING GITMO AS PROOF OF WEAKNESS.

THEY SEE PUTTING THEIR COUSINS IN GITMO ON TRIAL IN NEW YORK AND GIVING THEM 'CONSTITUTIONAL RIGHTS' AS PROOF OF WEAKNESS.

NO ONE BARACK OBAMA EVER MET AT HARVARD OR COLUMBIA PREPARED HIM FOR COMING FACE TO FACE WITH ISLAMIC FUNDAMENTALISTS THUGS. MULTICULTURALISM AND PLURALISM COLLAPSE LIKE AN EMPTY TENT IN THE FACE OF A TERRORIST ARMED WITH EXPLOSIVES

PRESIDENT OBAMA — AND MY OPPONENT, BRAD MILLER — AND THE FAR LEFT DEMOCRATS IN CONGRESS HAVE GUTTED OUR STRATEGY IN THE WAR ON TERRORISM.

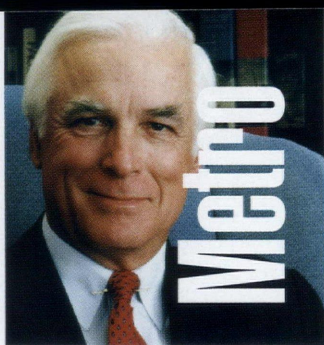
RESULT: A TERRORIST ATTACK IS 'CERTAIN.'

IT'S TIME TO STOP 'DIALOGUING' AND GET ABOUT THE BUSINESS OF WHIPPING THESE PEOPLE — ONCE AND FOR ALL.

RB Reeves III

ONE OTHER THING IS CERTAIN: IF I'M ELECTED THERE WILL BE ONE LESS VOTE IN CONGRESS TO CLOSE GITMO. JOIN MY CAMPAIGN TO DEFEAT BRAD MILLER. VISIT: BERNIEREEVESFORCONGRESS.COM.

Paid for by the Reeves for Congress Committee



Editor-at-Large

by Jim Leutze

Cuba Libre:

MAKING SENSE OF A SENSELESS SYSTEM

Since I'd made numerous trips to the old Soviet Union and the countries it controlled in Eastern Europe, I expected to be prepared for a socialist/communist Cuba. I discovered Cuba can't make up its mind on how to describe itself. Sometimes you hear communist, sometimes socialist, sometimes revolutionary and sometimes just anti-American, although the people profess a deep love for America and long to come here. However, there was one description of the old Soviet Union that did fit. Winston Churchill said that Russia was "a riddle, wrapped in a mystery, inside an enigma." Ditto Cuba.

First off, let me explain how we got to Cuba. Since 1996, when the Helms-Burton Act strengthened the embargo on trade to force Cubans to pay American owners for property seized in the 1959 revolution, US tourists have been virtually barred. I say "virtually" because, while over 150,000 American tourists sneak into the island through Canada or Mexico, there are still some legal ways to go. We chose a humanitarian/ecological tour, which had a license to travel granted by the US Treasury. Our license allowed us to travel freely around the island so long as we did not bring back Cuban government-made products like cigars or rum. We were encouraged to buy native crafts and paintings and music produced by Cubans. Actually, it is difficult not to end up spending some money that goes to the government as it controls almost everything; however, we did the best we could.

But before you get your knickers in a twist about our supporting the enemy, you need to realize that you have just encountered the first riddle about Cuba. Yes, the US has an embargo against trade with Cuba in hopes of producing shortages that will bring down the government, but at the same time the US sells the Cubans almost \$600 million worth of food each year, making the US Cuba's fifth largest trading partner (first is Canada). So it's an embargo except when it isn't.

My initial reaction to Cuba was that it wasn't cut out to be a communist/socialist country, at least not in the old, original style. Whereas East Germany, say, or the Czech Republic, were gray and sullen, the Cubans are colorful, enthusiastic and full of life. Instead of somber folk songs to celebrate the output of the tractor factory, the Cubans sing or play (endlessly) rumbas, cha-chachas and romantic ballads. You can hardly walk down the street without encountering bars and discos with a Latin beat drifting out of the windows.

Now I don't want to give the impression that Cuba is a para-

dise — far from it. Life is very tough on an income of \$40 per month: you can't buy a car newer than 1959 unless you have a "special" privilege; most of the elegant buildings in Havana are ruins covered with trees and vines; the people are constantly watched by the neighborhood committees for the Defense of the Revolution; and, most gallingly, they are required to live trapped in a regime that, while it propagandizes its success, is clearly a failed state. I'm just saying that a beautiful tropic island — filled with intelligent

energetic, fun-loving people — is hardly the place I'd have chosen for a crazy egalitarian experiment.

Moreover, you now have this totally confusing situation in which the revolutionary regime is betting on capitalist tourists to dig them out of their hole. Hundreds of thousands of tourists from around the world are flocking to Cuba, requiring hotels, resorts, food, boats, spas, swimming pools and other amenities

totally out of reach of any Cuban. (The Cubans who once could afford those things are in Miami.) This, too, creates a situation totally different from, say, the old East Germany where tourist amenities were few and far between — and where even the hot water was not a sure thing. In our hotel, you could even select from three kinds of pillows.

Now there was one thing I recognized from the old Soviet bloc — the propaganda billboards. Here they were all about Fidel Castro, Che Guevara and Cienfuegos, the heroes of the Revolution. There are also the propaganda speeches written on walls. I saw one delivered by Castro in 2000 printed on the wall of the Corona cigar factory — as good a model of a 19th century sweat shop as you are likely to find. The speech was exhorting the Cuban people to be proud of leading the world into a socialist/communist society. Could anyone believe that this run-down, hungry, falling-apart country — led by an octogenarian — was leading anyone anywhere other than to Miami? I asked a Cuban friend whether anyone believed this kind of stuff. "Of course not," he replied, "but what do you want us to do?" I turned to the economy and asked him to make sense of the system by which Cubans were paid in pesos worth 24 cents and the tourists were given pesos worth \$1.20. "Jim," he said, "you can't make sense of a senseless system, so stop trying."

In a way, that seemed to summarize the whole crazy Kafkaesque, unreal world of Cuba. You can't figure out an illogical, surreal, distorted, broken, failed dream; ironically, the same failed dream from which the Soviet bloc awoke 20 years ago. **MM**



My Usual Charming Self

by Bernie Reeves

JIM TURCOTTE



TALIBAN COMEDY

A recent PBS “Frontline” program boasted firsthand coverage of a secret Taliban insurgent force in northern Afghanistan. I must say I was underwhelmed. The Islamic bandits — a splinter group controlled by a former prime minister of Pakistan — reminded me of the Three Stooges with an attitude.

The al-Qeada representative imported to make roadside bombs used an instruction manual that didn’t appear to help much. His new Taliban friends gathered around to help, stating they might all be blown up — but what the heck, to die for the cause is the goal anyway.

Predictably, the roadside IEDs all failed when put to the test on the main highway north to Tajikistan where the America-led coalition sends supplies down to the fighting in southern Afghanistan. Even if they had gone off, the inept guerillas were too confused to follow up and attack any vehicles that may have been waylaid. The only action involved arguments between the members of the raiding party, each criticizing the other for not providing adequate warning or reacting too slowly.

Certainly this branch of the Taliban effort is not representative of the entire fighting force, but they share traits. The insurgency forces all use weapons buried by villagers and townspeople during the unsuccessful Russian occupation of the 1980s, augmented by smuggled arms from rouge nations, al-Qeada and other jihadist groups. And their strategy and tactics are centered on one unifying principle — heard over and over in the PBS documentary — hatred for America. No other nation is mentioned, just America, although the coalition forces patrolling the northern area are German.

The Germans don’t do much patrolling — or fighting. Their job is to win the hearts and minds of the local population with aid packages and public works, the centerpiece of the counterinsurgency policy in vogue in the US and Western Europe. Consequently, jihadists roam around freely and strike aimlessly.

And herein lies the problem, pointed out brilliantly by Mark Moyar, chair of the US Marine Corps University’s insurgency and terrorism program. In his 2009 book — *A Question of Command: Counterinsurgency from the Civil War to Iraq* — Moyar presents detailed accounts that prove the need to throw out the handbooks and start all over by focusing on leadership to a far greater degree than practiced in the “hearts and minds” methods employed today.

Under Moyar’s scenario, the German forces in northern Afghanistan should be searching out insurgents with alacrity, led by officers with initiative and dedication to success — although the jihadists in their patrol area are more likely to blow themselves up than pose a threat to coalition forces.

NOTES FROM LA-LA

Seven percent of private sector workers are **members of a union**. In the public sector, it’s 12 percent, representing 51 percent of all union members. This raises the specter of worker-controlled government agencies focusing on their own needs over citizen services. No wonder a recent Rasmussen poll discovered 70 percent of public sector employees were satisfied with their jobs and job security. In North Carolina, the State Employees Association has affiliated with the Service Employees International Union (SEIU), the same crowd working with President Barack Obama to force all healthcare workers to be members of SEIU. This is called syndicalism, a form of socialism we hoped we had extinguished when we won the Cold War. The dictionary definition of syndicalism says: “a development by trade unions that aims at the possession of the means of production and distribution, and ultimately the control of society, by federated bodies of industrial workers, and that seeks to realize its purposes through general strikes, terrorism, sabotage, etc.” Enough said.

Gordon Gee, president of Ohio State University, has bravely dared to state that **tenure for college professors** needs to be studied and modified. I posted a piece on American Thinker (www.americanthinker.com) about the horrors of tenure, reviewing specific cases of the depredations of tenured radical scholars and the damage this cadre has done to individual scholars who don’t toe the prevailing campus party line (The Duke 88 comes to mind here). Many readers around the nation were horrified to know that, in North Carolina, it only takes K-

12 public school teachers three years to attain tenure and a job for life. They are discovering this is true in their state too. No wonder we can’t fix the education system.

The latest data show that **young voters are going cold on Obama**, with only 40 percent approval from 18-29-year-olds who played a decisive role in his victory in November 2008. Perhaps they too are looking at the numbers. The Obama stimulus promised 3.3 million new jobs; the actual result is the loss of 3.7 million jobs — for a net/net loss of over 7 million jobs — with the resultant rise of total unemployment from 7.4 percent, when Obama took office, to 10.4 percent today. Or the young folks are realizing that politically motivated scientists cooked the numbers on global warming — which led Obama to promise \$300 billion to Third World countries labeled as “climate debt” for the sins of first and second world productivity. Or maybe they just don’t like the Gestapo tactics used by Democrats to force through a healthcare plan that forces them to have health insurance or face heavy fines and jail time.

It’s not just young voters who are nervous about **national security and the threat of terrorist attacks** on American soil. While Obama’s attorney general holds tribunals to prosecute CIA and other intelligence officers accused of using excessive force in interrogating captured terrorists, the intel services — our front line of defense against an attack — are afraid to take initiative for fear of attack by their own government, even for actions approved in writing. This sorry state of affairs leaves us dangerously disarmed and vulnerable.

We all should be disappointed that our vaunted **space program** has been cut off at the tail fins in an empty gesture by Obama to act like he cares about the deficit. Space is the only new frontier, and America is the Lewis and Clark leading the way. NASA is winding down the old shuttle program to restart with a new mission to places far, far away. Now we aren’t going, and our existing space efforts will rely on other nations to shoot up our astronauts and scientific equipment. As I wrote recently in this column, the Obama crowd has stolen the future away from Americans, and now the world. **MM**

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



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