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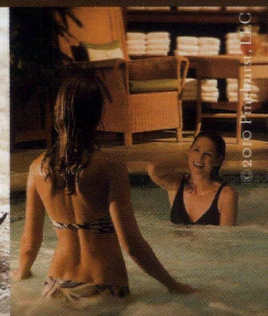
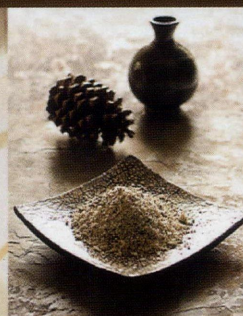
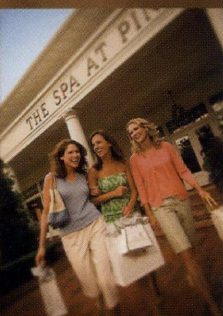
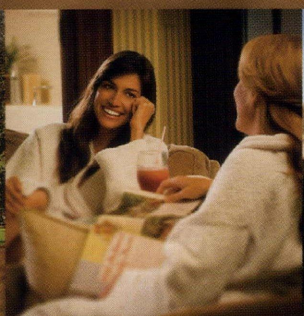
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NCSU's SAS Hall, a new five-story, math and science classroom located on the site of the University's original football stadium.

SUMMER WINDS

The coast beckons as spring settles in and *Metro* is on the job with features and information for summer jaunts.

Diane Lea tours the subtle yet elegant upfit of a classic Atlantic Beach beach home, and Jim Leutze admires the daring plans to create a new image for Carolina Beach.

Louis St. Lewis announces he is indeed a “beach person” while visiting cutting edge art galleries in the Wilmington area. And Cyndi Harris presents the first of our summertime Coastal Preview sections listing a plethora of events for the summer.

Architecture is ranked at the top of *Metro's* content menu, including every year the Triangle AIA Design Awards. Diane Lea discusses the winners and the selection process, offering a snapshot of the latest trends in area design.

The new health care bill has everyone confused. To help clear up the pros and cons, Rick Smith called on Bill Atkinson, the CEO of WakeMed, to find out just what is going on now — and what to expect in the future from this sweeping and controversial legislation.

Moreton Neal reconnoiters the top grocery stores in the Triangle that offer savory goods for gourmands; Barbara Ensrud recommends spring wines; Carroll Leggett gives eggspert advice; Godfrey Cheshire reviews the hot new film from Iran; and our monthly On The Town pictorial captures the social scene in the region.

The MetroBravo voting window closes this month, so look for a special double issue in June announcing the winners.

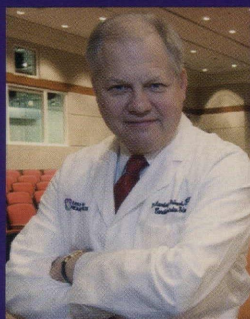
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— Bernie Reeves, Editor & Publisher

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KINSLEY DEY

BEACH RESCUE AT RODANTHE

I commend Diane Lea's excellent article, "Coastal Heritage Restored," in the March 2010 issue about the resurrection of the old Oregon Inlet Life Saving/Coast Guard Station at Hatteras Island.

May I suggest you do a follow-up article on our Chicamacomico Life Saving Station Historic Site & Museum located in the now famous village of Rodanthe, also on Hatteras Island? There are numerous superlatives that apply to this site, including NC's first, nation's largest and most complete, and scene of the most highly awarded maritime rescue in American history.

Our Web site, www.chicamacomico.net, has much more. If visitors come during the summer, we do the famous Beach Apparatus Drill (Breeches Buoy reenactment) on Thursdays at 2 p.m. Again, only place anywhere to do the full drill on a regular basis — and done by active-duty US Coast Guard to boot.

*James Charlet, Historic Site Manager
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BEAUTIFUL AND THOUGHTFUL PIECE

I wanted to let you know that almost six months later folks continue to tell me how much they enjoyed the feature by Diane Lea in *Metro's* November 2009 issue on the "new" Thompson Hall at NC State. I'm not surprised, for it was such a beautiful and thoughtful piece. And Kinsley Dey's photographs were stunning and really captured the essence of the transformation that we worked to realize through the renovation of this wonderful 82-year-old building.

The entire ARTS NC STATE staff (including Banks Talley) join me in thanking Diane Lea once again for the wonderful work she does to celebrate the remarkable vibrancy of our community. We all deeply appreciate it.

Alex Miller

*Associate Chancellor for Student Affairs
NC State University
Raleigh*

CUBA'S INTRANSIGENCE

As reported by *USA Today*, following a speech on nuclear terrorism at the University

of Louisville on April 9, Secretary of State Hillary Clinton said, 'It is my personal belief that the Castros do not want to see an end to the embargo and do not want to see normalization with the United States because they would lose all of their excuses for what hasn't happened in Cuba in the last 50 years.'

Cuban officials of both high and low ranks routinely fault the embargo for the vast majority of daily difficulties on the island — from shortages of housing, food and domestic goods to severely limited Internet access and spotty public transportation.

Clinton said Cuba should be given an opportunity for a transition to full democracy, but that may not happen anytime soon under an 'intransigent, entrenched regime.'

I cover the trade embargo issue, in detail, in my book, *Cuba's Primer — Castro's Earring Economy*, (please see www.cubas-primer.com). I think that your readers would get a better understanding of this situation, as well as many other issues in contemporary Cuba, by reading this book.

Gonzalo Fernández

Raleigh



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Obama-nomics

The old saying 'he lost his hat, coat and the shirt off his back' is sadly becoming truer every day. But the most malicious legacy of our economic meltdown is more subtle: For the first time Americans are losing their faith in the future.

That may sound trite but consider this: Faith in the future is the driving force behind our economy. You buy a house believing it will gain value in the future.



You start a business betting on the future. You pay for college hoping a degree will pay off in the future. A business borrows for inventory assuming the goods will be sold in the future.

Even in the Great Depression Americans always had hope for a brighter future. But, today, doubt is eroding hope.

Last year, when President Obama passed his whopping \$860 billion 'Stimulus Package' he promised unemployment would never go over 8.2%. Today unemployment stands at nearly 10%. And we've lost nearly 6 million jobs.

Up in Washington Congressman Brad Miller's voting with President Obama 97% of the time: For Stimulus Bills. For trillion dollar deficits. For bailing out Wall Street bankers. For Obamacare.

President Obama is leading our nation down the wrong road. But we can change that in November by defeating Brad Miller.

RB Reeves III

Features

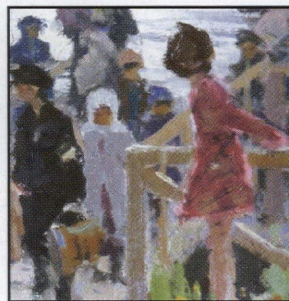
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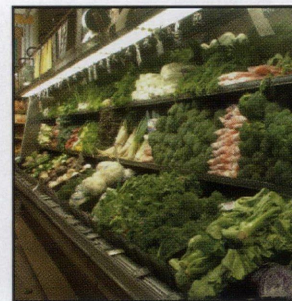
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SECRETS OF STATE

Expanded Lineup For Carolina Performing Art

Carolina Performing Arts at UNC announced its largest lineup to date after six years with 49 performances for the 2010-2011 season, including 13 artists and ensembles returning to Chapel Hill: cellist Yo-Yo Ma (Aug. 17); conductor Valery Gergiev and the Mariinsky Orchestra (Oct. 13-14); pianist Mitsuko Uchida (Jan. 21); Alvin Ailey American Dance Theater (Feb. 22-24); dance-theater troupe Cirque Éloize (March 1-2); and Durham resident and saxophonist Branford Marsalis (April 21).

Renowned tenor and UNC professor of the practice Anthony Dean Griffey will be joined by UNC music faculty for a concert on Jan. 14 marking his recital debut in Chapel Hill. Banjo legend Earl Scruggs will share the stage with North Carolina's own bluegrass band The Red Clay Ramblers,

opening Carolina Performing Arts' celebrated American Roots series on Sept. 15.

Carolina Performing Arts makes its first venture into festivals with the International Theater Festival, Feb. 9-April 3, including a new World Theater series featuring The National Theatre of Scotland's *Black Watch*, Feb. 9-13; Cirque Éloize's *iD*, March 1-2; and actor Yves Jacques of the French-Canadian company Ex Machina in director Robert Lepage's *The Andersen Project*, March 17-18.



Red Clay Ramblers

Also scheduled are South African trumpeter Hugh Masekela (Oct. 11), Cuban

songstress Omara Portuondo (Nov. 5) and Indian sitar royalty Anoushka Shankar (April 19) and five performances of the 2010-11 Carolina Creative Campus initiative, including a retrospective on legendary bluesman Robert Johnson featuring guitarist Dave "Honeyboy" Edwards (Feb. 16).

New subscriptions, which range from theater and dance performances to roots, jazz and classical offerings, will be available beginning June 7 along with flex subscription packages. Tickets to other individual performances will be available beginning July 5. All on-sale dates begin at 10 a.m.

Go to www.carolinaperformingarts.org, call the Memorial Hall Box Office at 919-843-3333 or mail requests to the Memorial Hall Box Office, UNC-Chapel Hill, Campus Box 3276, Chapel Hill, NC, 27599-3276. While University classes are in session, the box office is open 10 a.m.-6 p.m. weekdays at 919-962-8589. **MM**

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Bernie Reeves writes
Between Issues
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of eight private, inside-the-beltline gardens on June 19, 9 a.m.-4 p.m., and June 20, 11 a.m.-4 p.m. All proceeds benefit Raleigh Little Theatre's year-round education and performance programs. For more information, call 919-821-3111 or visit online at www.raleighbiggardenstour.com.



Raleigh Rose Garden

Raleigh Little Theatre, established in 1936, is now one of the oldest continuously operating community theaters in the country, showcasing 11 productions a year with more than 150 performances. For more information, including upcoming season information, ticket or membership purchase, and corporate sponsorships, visit online at www.raleighlittletheatre.org. **MM**

EYES ONLY

David S. Robinson has joined the Nexsen Pruet law firm. He will work out of the firm's Raleigh office in international, corporate, employment, immigration and commercial law. Robinson is also chairman of the North Carolina GOP's 13th Congressional District, a member of the NC GOP Central Committee and the Candidate Recruitment Chair for the Wake County Republican Party.



TriangleModernistHouses.com (TMH) has announced "ModShop," a group excursion to Charlotte May 22 to shop at Design Within Reach and IKEA, and to tour the modernist 1970 Mark Bernstein House, designed by California architect Lawrence Allen Bernstein who studied under Frank Lloyd Wright at Taliesin. Tickets for ModShop purchased before May 1 are \$49.95 per person and \$65 the day of the event. Go to www.trianglemodernisthouses.com/modshop.htm for more information.

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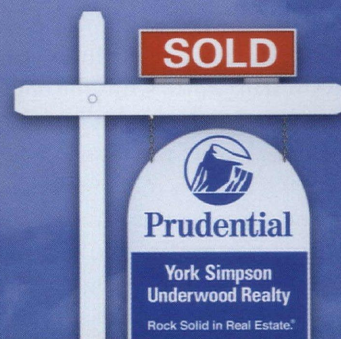


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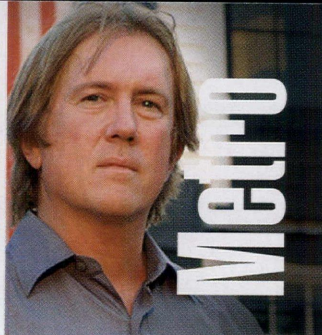
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Cheshire on Film

by Godfrey Cheshire

THE POWER AND FASCINATION OF *PERSIAN CATS*

People who know me won't find it surprising that the most captivating film I've seen in 2010 unites two longstanding passions: Iranian cinema and rock 'n roll. Bahman Ghobadi's *No One Knows About Persian Cats* is more than just an extraordinary, eye-opening tour of Tehran's underground music scene. It's also a testament to the potent alchemy that can emerge when sharp filmmaking and stirring music combine. Though it has little in common with *The Sound of Music* or *Spinal Tap*, I'm tempted to call Ghobadi's film the best movie musical I've seen in ages.

A little over a decade ago, I was making regular trips to Iran to investigate its cinematic renaissance. During one of those visits, film director Mohsen Makhmalbaf took me to a party where I met Ghobadi, then a young, aspiring filmmaker who had served as an assistant to both Makhmalbaf and Iran's other most prominent director, Abbas Kiarostami. A couple of years later, I had reason to recall that meeting when Ghobadi's debut feature, *A Time for Drunken Horses* (2000), burst onto the international scene, winning acclaim at the Cannes Film Festival before becoming a hit at US art houses.

Ghobadi is a Kurd, and most of his films have concerned the culture of his native Kurdistan, which spans the border of Iran and Iraq. When I was in Iran in 2002, he came down from his mountainous homeland to show me some footage from the new film he was shooting and offered to smuggle me into Iraq so I could see for myself what was going on there (this was before the American invasion). Though my schedule eventually didn't permit that adventure, the possibility meant that since then I've always associated Ghobadi with intrepid border cross-



ings — an image that's oddly suited to his cinematic excursion into the parallel universe of Iranian indie rock.

According to Ghobadi, *No One Knows About Persian Cats* was born of frustration. In recent years, the Iranian cultural authorities have become increasingly strict with filmmakers, and Ghobadi, unable to get permission to make a film he'd been planning, turned to music as a creative outlet. While working at a recording studio, he learned about numerous bands that were making music on their own, evading the various government strictures aimed at stifling non-approved creativity. Inspired by their example, he did some quick research, then wrote a script about

the Tehran scene and shot it in under three weeks. (The screenplay was co-written by his girlfriend, Roxana Saberi, an Iranian-American whose subsequent imprisonment on charges unrelated to the film caused an international outcry. Saberi's book, *Between Two Worlds: My Life and Captivity in Iran*, has just been published.)

Iranian films are known for blending documentary and fiction, and *Persian Cats* makes skillful use of that practice. The story it tells focuses on a couple, Ashkan (Ashkan Koshanejad) and Negar (Negar Shaghghi), who, in the movie as in real life, have a band called Take It Easy Hospital. Actually, though, the two musi-

cians are the act's only members, and they need other players if they are going to realize their dream of going to London to perform. Once they hook up with a fast-talking, irrepressibly inventive manager named Nadar (a wonderful performance by Hamed Behdad), he sets about trying to secure them visas and passports on the black market, where documents to enter Iraq or Afghanistan cost a trifle, but ones for America or Europe are worth a small fortune (fortunately Ashkan has a line on some family money). Nadar also leads the two on a search for backing musicians, which occasions a whirlwind trip through the Tehran scene.

It's an underground scene of necessity. Iran's government requires various complicated and hard to attain permissions for musicians to be able to perform in public, so most bands simply forego the ordeal and perform only at private parties and rehearse in out-of-the-way places where they hope neighbors won't alert the police.

The bands that Ghobadi shows us span the musical spectrum from indie rock to speed metal to hip hop. The music is excellent, and while showing the bands performing, Ghobadi frequently cuts away — à la music videos — to montages that give us scattershot glimpses of the hectic, urgent, contradictory contours of urban life in Tehran.

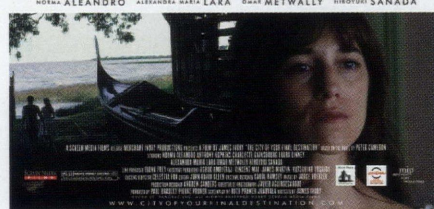
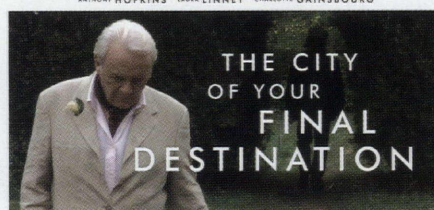
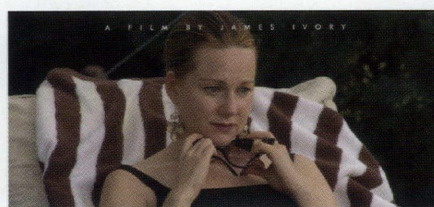
No doubt a similar film could be made about the indie music scene of any great metropolis in the world. But *Persian Cats* has a special power and fascination due to being set in Iran. Surely, both the world music and rap songs in the film we hear contain echoes of the mystical themes of traditional Persian poets like Rumi and Omar Khayyam. But the passions we hear are also animated by the constant threats and constraints that musicians operate under. And this touches on something that connects Iran's film and music scenes: As was the case in the West in the 1960s, the opposition faced by artists tends to give their work an added vibrancy and purposefulness, an edge of defiance.

Sadly but predictably, *Persian Cats* is banned in Iran. As for seeing it in the US, at the time of this writing I don't know of any scheduled play dates in the Triangle.

However, though I tend to overlook the fact, we are living in a brave new technological world regarding movie distribution, and Ghobadi's film is available via video on demand. I urge you to seek it out wherever you can.

♦ ♦ ♦ ♦

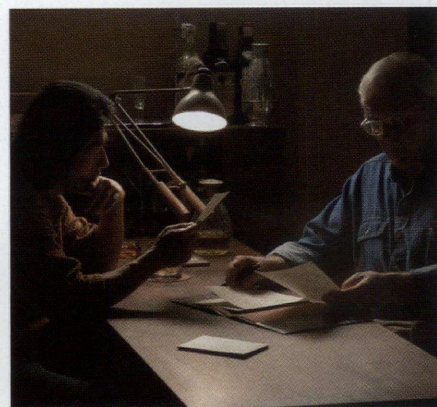
For over four decades, the filmmaking team of producer Ismail Merchant and James Ivory had a lock on a certain type of very literate and polished filmmaking, a run that climaxed with the seven Oscar nominations each (including Best Picture in both cases) won by their films *A Room With a View* (1985) and *The Remains of the Day* (1993).



When Merchant died in 2005, the year that their *The White Countess* was released, there was reason to wonder whether the Merchant Ivory brand would continue. The happy news contained in Ivory's new movie, *The City of Your Final Destination*, is that the duo's distinctive form of screen entertainment remains alive and well.

Adapted from Peter Cameron's novel by longtime collaborator Ruth Praver Jhabvala, the film is as cosmopolitan and literary-minded as any previous Merchant Ivory work. It starts when a young Colorado academic named Omar (Omar Metwally) receives a letter from the family of a dead writer whose biography he wants

to write. The author was a German Jew whose parents immigrated to South America before World War II, and the executors of his estate refuse to cooperate with the would-be biographer. Urged on by his domineering girlfriend, however, Omar refuses to take no for an answer and gets on a plane to Uruguay determined to change the family's collective mind.



Once he reaches their remote ranch, he finds a decidedly odd household populated by the late author's chilly, imperious wife (Laura Linney), his European hippie mistress (Charlotte Gainsbourg) and his gay, urbane brother (Anthony Hopkins), who lives with his longtime Japanese boyfriend (Hiroyuki Sanada). Needless to say, these folks are held together not only by family ties, but also by long-simmering resentments and conflicting agendas, which give them differing views of Omar's intended enterprise. And things become even more complicated when romantic sparks begin to fly between Omar and his subject's former mistress.

Though Uruguay may not sound as idyllic as Florence, *The City of Your Final Destination* — which was shot in Argentina — is as intelligent, engrossing and finely wrought as the best Merchant Ivory films. The performances are uniformly superb, with Linney adding another jewel to her crown in her portrayal of the implacable widow. Though Ivory turns 82 this year, his latest film has the energy and resourcefulness of a much younger filmmaker's work, along with the expertise that bespeaks long experience. I have a feeling that Ismail Merchant, wherever he is, is smiling. **MM**

Healthcare Reform Bill

What Does It Mean for Providers And Patients

by Rick Smith

When William Atkinson speaks about health care, people on both sides of the raging debate listen.

As chief executive officer at WakeMed Health & Hospitals, one of Eastern North Carolina's largest healthcare providers, he is engaged on multiple fronts in the continuing struggle to make health care more available and more affordable. He deals with increasing costs for those with health insurance coverage — and the growing demand for services from people who have no coverage at all.

WakeMed provides millions of dollars in care every year to indigents, even as it aggressively expands services, such as a new Children's Hospital at its main campus in East Raleigh. The hospital, which operates facilities across Wake County, remains independent and is not owned by a national chain or a large university system, such as UNC-Chapel Hill and Duke University.

In a recent interview with *Raleigh Metro Magazine*, Atkinson, who began his healthcare career as an emergency medical technician, talked about the pros and cons of the recently passed healthcare legislation in Washington.

"I think life on the other side of this is better for you and for me," Atkinson said. "Today, we have taxation without representation. And those people who do pay are paying for everyone else. No insurance or no means, the law requires all to be treated. Those two economic models don't work together."

The political firestorm ignited by the bill is not dying down and could lead to a major turnover of seats in Congress this fall. But Atkinson can see possible benefits in the legislation, if for no other reason than the faults that he says afflict health care today.

"The truth is, the current system is not sustainable for caregivers or care receivers. None of us can afford the status quo," said Atkinson, speaking as one of the largest providers of uncompensated care. "We are



experts on the subject."

Atkinson stressed multiple times, however, that he's not pleased with all the politics: "The extremists on both sides have been very harmful, to tell the truth. It's far from perfect, but at the same time it is such a step forward."

"I don't have a political position on this bill," he said. But he certainly is reading it closely. The American Hospital Association (AHA) asked him to serve on its taskforce dealing with financing and payment reform.

"This legislation does address the fundamental questions of access, costs and quality," he said. "Health care needs to be the very best we can deliver using the best science and with documented reasons why the science is being used. It needs to be reasonable in cost."

"It can't be medicine on the cheap, and it can't be medicine that is thrown away. It has to be administered effectively and with quality."

Atkinson's views resemble points made

by the AHA's own reform suggestions: "Health for Life: Better Health. Better Health Care."

Key points:

- Healthcare coverage for all paid for by all
- Focus on wellness
- Best information
- Most efficient affordable care
- Highest quality care

BILL LEAVES MANY QUESTIONS UNANSWERED

So, what will the overall financial impact be on hospitals?

"We don't know" at this point, he conceded.

"At the end of the day, there are some really good ideas. It's a major piece of legislation that will take years to roll out, and a very small number of elements start this year. The actual implementation of many parts happen maybe 10, 15, 20 years from now. It is extremely hard to calculate the impact until we get a feel as to how government

agencies and the private sector respond.

"We are looking at innovation and new ways of providing insurance. But mandating it doesn't mean it happens. It will take time to see what concepts take hold and what truly develops."

IT'S ACTUALLY PAYMENTS REFORM

While the bill is called healthcare reform, Atkinson has a different view.

"What is seen in this bill is that it's not healthcare reform. This bill is primarily payment reform," he said.

But broader requirements for people to be insured or pay fines — and for insurers to cover preexisting conditions — do not mean bigger financial benefits for providers. Atkinson does not believe healthcare providers can expect to receive higher payments for services rendered.

"At the end of the process, this is really not about increased reimbursements, certainly not for hospitals," he explained. "We provide millions and millions of dollars in uncompensated care. Any change would be an improvement, but Medicare and Medicaid already pay less than the costs. Those who pay cash are supplemented the costs of others."

"There is more discussion that has to take place. We can't do it without additional compensation."

WILL COSTS COME DOWN?

Atkinson believes that a "long-term answer" for health care in the US is "more coverage for more people."

However, he's not sure costs will come down unless primary preventative care "definitely changes the procedures involved."

Even at its best, a revamped system won't answer everyone's concerns. Atkinson noted that a city in Texas leads the nation in demand for cardiac care — not due to geography or demographics — but to the number of cardiologists available. In Canada, he noted some procedures are limited by government limits on equipment.

"More primary care will definitely, definitely change the procedures provided," Atkinson said, but added that "the eventual healthcare system will never have the ability to pay for what everyone wants. The traditional system is that everyone wants the best care that everyone else pays for."

As for elective services such as cosmetic services, he foresees that they "will remain

in the private sector."

MORE PRIMARY CARE AHEAD

Atkinson also believes a shift in payments will be made in favor of preventative care. Other changes could lead to more training spots set aside for general practitioners and a greater overall emphasis on preventative care as a means to help reduce costs.

"I think we will see a shifting of pay-

ments over time as a better use of assets to address access, costs and quality," he said.

"As an example, a change begins that will have impact on generations to come: 65 percent of residency slots that are not filled this year, and remain open due to a lack of candidates, will need to be converted to primary care training. These changes will be tied to increased pay for primary care.

"This will help teaching hospitals such

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as Duke and UNC with more slots dedicated to primary care. This will lead to more front-end care and prevention for Americans and therefore help reduce costs.

"It's better to prevent rather than to have to deal with the consequences of problems," he added. "The model today rewards procedures over prevention," adding, "there will be plenty of specialty slots, but it's going to be less pay for specialists. The system will self-correct."

"The backbone of health care is primary care," he stressed. "The population is aging, and more people are doing dangerous things, so there will be a continuing need for specialists. Getting specialists trained is not a problem. Getting general practitioners is."

MORE PEDIATRICIANS?

Another impact of the bill could address what Atkinson said is a problem today — the number of pediatricians and what they are paid.

"One of our lowest paid fields is pediatrics. As a professional and a parent, I like all physicians, but I can't imagine one that is more important than pediatrics," Atkinson said.



"More primary care will definitely, definitely change the procedures provided, ...the eventual healthcare system will never have the ability to pay for what everyone wants. The traditional system is that everyone wants the best care that everyone else pays for."

— William Atkinson

"The ability to reward pediatrics in general practices and family practices is, I think, long overdue and this is a wonderful, wonderful shift."

IMMIGRANT COVERAGE LEFT UNTOUCHED

Many matters remain to be resolved, such as providing care for people who are living in the US illegally, he added.

"By 2018, most elements will be in place and 98 percent of Americans will be covered. Let's say 96 percent because there are going to be a number of people in transition at any one time, in or out of school, or something else," Atkinson said.

"On the other side, 92 percent of people in the US — the magic words there are 'in the US' — are people who are here without

a legal reason to be here. They are excluded from any of the plans. That becomes a new population that will still seek and receive care without compensation. The failure to police those issues becomes a direct hit on all caregivers at all levels."

However, he doesn't expect that issue to be addressed in the short-term due to the political tension surrounding illegal immigration.

"I do think that once the next major election is out of the way that the situation in the Southwest and California will be dealt with," he said. "Some small communities will literally lose their hospitals. The bigger cities have that problem too."

Expanded coverage in some form that enables people to seek care before a problem happens will help, Atkinson explained.



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"They show up sick rather than for preventative care," he said. "There is much less cost if you deal with a situation before it becomes a problem."

TORT REFORM ALSO NOT ADDRESSED

Another major problem left unsolved by the bill is tort reform.

"One thing that is not covered is malpractice, and it has to be addressed," Atkinson said. "Under the current model, there are people injured or harmed where care could be better. There needs to be a mechanism that makes the system as right as we can. But that should be in compensation for the person who had the accident, not lawyers."

Atkinson said we need to "eliminate the frivolous market for malpractice, and that's where we are trying to go. That's an example of what is left out that we deal with today that is expensive and a factor that has nothing to do with the delivery of quality care."

REWARDS FOR TECHNOLOGY

The new legislation includes an incentive Atkinson likes — more financial rewards for physicians and healthcare providers who

embrace technology that enables them to deliver more care at increased efficiency.

"All institutions and physician groups have the opportunity to take advantage of 'meaningful use' for technology," Atkinson said. "There is a very, very steep hurdle to clear, but if you meet the definition, which is currently being developed, there is the potential for a small increase in reimbursements for hospitals and physicians who meet the federal standards."

"This increases over the next four years. The inverse also happens. You will begin to get decreases in Medicare reimbursements, and most likely less in Medicaid. This gives you an incentive to get started, and if you are slow at developing improvements, the government is saying you will be punished. This places emphasis on physicians and hospitals that are really on the ball and trying to implement that technology as fast as possible."

Atkinson, noting that WakeMed is "a ways down the runway" in embracing technology, said advances such as electronic health records should be encouraged.

"We need to communicate with each other in a more timely and efficient way. We

NEW ADDITIONS.

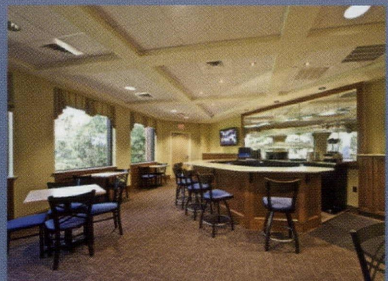
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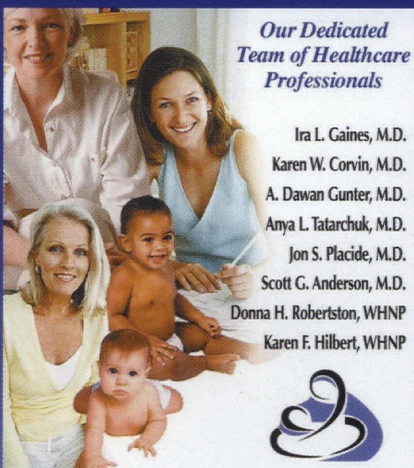


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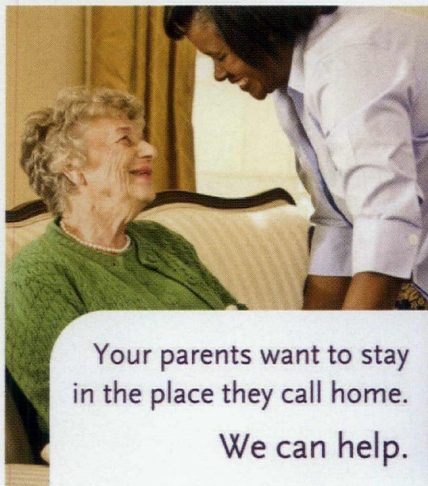
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need to spend more time on care, less time
on paperwork," he said.

"What would happen to banks today if
you did away with ATMs? They couldn't
operate. How health care can continue to
operate with an antiquated system as it has
for 100 years is beyond my understanding."

New tech tool costs won't be entirely cov-
ered by the legislation, but Atkinson noted
that the bill helps.

"The incentives do not pay for the cost
of what you have to put in, but right now
you get no help, and the world is going that
way of technology. The cost of implement-
ing those systems is increasing," he said.

"In North Carolina, we are operating on
several different tracks. We need to address
information in a uniform fashion. We have
not arrived at that point as a state."

Some federal funds are already being used
to help doctors and providers with technol-
ogy, Atkinson pointed out. Area Health
Education Centers (AHEC), which include
WakeMed, provide teams of physicians and
nurses to work with 780 practices to imple-
ment electronic health records and other
advances.

"They provide true technical support,
which is a very big plus," Atkinson said. "We
are receiving funding through economy
recovery dollars, and there is also some
money in the bill."

"Of the two dozen doctors I've talked to,
they are glowing in their praise of the
process."

WAKEMED KEEPS GROWING

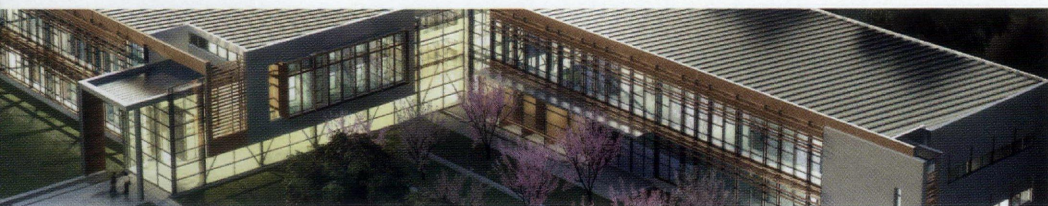
Even as the healthcare debate came to a
climax, WakeMed proceeded with its own
expansion plans.

"Everybody in this country is dealing
with a recession unlike anything we have
seen. But our new Children's Hospital opens
in less than a month. It's ahead of schedule
and budget," Atkinson said.

Some free-standing centers have been put
on hold, but he pointed out: "For us, the
demand for care is greater than it's ever been."

"We didn't have a choice when it came
to building a Children's Hospital. We saw
over 146,000 children last year. That's a lit-
tle more than 10 percent of our base,"
Atkinson explained.

"Regardless of where this bill takes us, kids
are going to get ill and need to be treated. You
want to be careful what you spend money on,
but you have to provide care." **MM**



AIA Triangle Awards

by Diane Lea

DESIGN EXCELLENCE AND CONSTANT ADVOCACY

The 2010 AIA Triangle Awards and the AIA Triangle Isosceles Award represent three distinct categories of awards. The AIA Triangle Awards, divided into Honor and Merit Awards, are given to architects for design excellence. This year's jury is rich in architects who both teach and build. Chaired by Lawrence Speck, FAIA, professor of architecture at The University of Texas at Austin and principal with Page Southerland Page, the jury members were drawn from the Austin-San Antonio area.

The AIA Triangle Isosceles Award, which this year went to *Metro* Publisher and Editor Bernie Reeves, recognizes Triangle partners who, with the AIA community, foster the construction of a better built environment. New this year is the designation of one of the awards to honor Gail Lindsey, FAIA, a founding member of the Wake Forest-based consulting firm Design Harmony. Lindsey, who died of complications from liver cancer at 54, worked to help develop the US Green Building Council's Leadership in Energy and Environmental Design (LEED) rating system. The Lindsey Award certificate recognizes a built project that embodies the spirit and passion she demonstrated, in her life, her practice, and her teaching, for promoting and following choices for sustainable living.

The two **Honor Awards** went to Pearce Brinkley Cease + Lee, one of the Triangle's best-known architectural firms. Laurel Park Elementary in Apex is a new 900-student school repurposed from an existing pharmaceutical manufacturing facility. The interior was gutted, leaving only the structural frame, exterior walls with metal panels, roof systems, cooling tower and boiler. In the building's new configuration, the classrooms line the building's perimeter and group spaces — such as the library, multipurpose spaces and dining spaces — occupy the center. The general contractor was Raleigh's DH Griffin Construction.

The second **Honor Award**, also in the Built category, features a creative repurposing by Pearce Brinkley Cease + Lee, this time of a historic industrial building on the North Carolina State University campus. One of the first buildings on the NCSU campus, Park Shops was used for steel fabrication classes. The interior of the building was completely turned around to accommodate modern lecture halls, laboratories, and offices and re-oriented to a new landscape plaza located in the former loading area. Every effort was made to reuse original materials — even the original industrial window frames were reconditioned, glazed and insulated. The general contractor was Raleigh-based Clancy & Theys, Raleigh's United Engineering did the mechanical, electrical and plumbing, with structural engineering by Raleigh's Stewart Engineering.

Five Merit Awards were given to a variety of projects, three of which were in the Built category and two in the Unbuilt category. Triangle-based Freelon Group Architects won a **Merit Award** for the new 65,000-square-foot School of Education building con-



Park Shops renovation

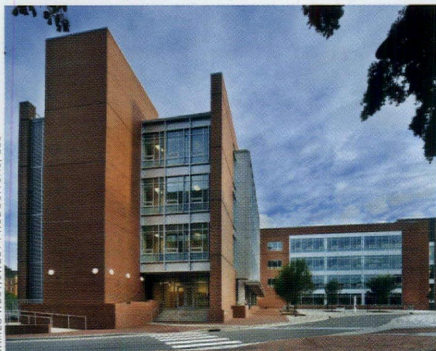


Laurel Park Elementary



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Lightner Public Safety Center



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NC A&T State University School of Education



Robeson County Department of Social Services

structed for North Carolina A&T University in Greensboro. The building defines the eastern edge of the campus' new central quadrangle and creates an interactive social environment with student and faculty lounges, conference rooms and public circulation along the glass-walled atrium and stairs. The general contractor was New Atlantic Contracting Company, Winston-Salem; Stewart Engineering was structural engineer; and Durham's RMF Engineering did mechanicals engineering.

A **Merit Award** went to Pearce Brinkley Cease + Lee for their design of NCSU's SAS Hall, a new five-story, 120,000-square-foot math and science classroom located on the site of the University's original football stadium. It is the first of several buildings planned to comprise a pedestrian friendly eastern side of the campus. Its L-shaped design works well with the newly repurposed Park Shops to define one portion of a pedestrian plaza. Again, Clancy & Theys served as general contractors with structural engineering by Stewart Engineering. Stanford White Associates of Raleigh also engineered the project.

The last Built project for the **Merit Awards** is the GREENville House by Tonic Design of Raleigh. This project also honors Lindsey. Constructed in Greenville for owners Bobby and Kristi Walters, the consultants include Richard Kaydos-Daniels of Raleigh, Southern Energy Management of Morrisville, and the NCSU North Carolina Solar Center. Tonic's Vincent Petrarca

describes the house, characterized by individual bars, as "being built to track the sun as it stretches away from its own shadow." The roof utilizes thermoplastic membrane and a system of solar thermal and photovoltaic panels.

Another winner in the Unbuilt **Merit Award** category was the Lightner Public Safety Center by Raleigh's KlingStubbins and Cherry Huffman Architects. Significant consultants included New York's Israel Berger & Associates LLC, for exterior walls and roofing; Raleigh's Kimley-Horn and Associates for civil engineering; and Light Defines Form Inc., lighting consultants in Greensboro. The jury found the 305,000-square-foot building to be especially responsive to its site, an important corner on a pedestrian thoroughfare adjacent to historic Nash Square, and well-scaled with a welcoming shade canopy as a "front porch."

The Robeson County Department of Social Services in Lumberton, NC, the work of Durham's Little Diversified Architectural Consulting, won a **Merit Award** in the Unbuilt category. General contractor John S. Clark LLC, of Mt. Airy, NC, cooperated with Fleming + Associates of Fayetteville on the structural engineering. Arranged as three separate bars with courtyard spaces, the social services building is laid to appear to be winding around the nearby Lumber River. A long-awaited project, the building is seen as serving the needs of the greater community, as well as a significant job generator. **MM**

by Diane Lea

NURTURING RETREAT AT ATLANTIC BEACH

It was a beloved old 1979 gable-to-the-front beach house with dark paneling and a somewhat dreary lower level. But it was just where Carole and Cloyce Anders wanted to be, tucked away in the dunes across the street from front-row beach houses on Atlantic Beach's Ocean Ridge community and an easy drive from Raleigh. The Anders had owned the house since 1990, their children had loved going there, and the Anders had many fond memories of good times with both family and friends. Today, with more time to spend at the house and a growing number of grandchildren, the Anders had a decision to make. Could the house be remodeled, or should it be torn down to make room for something new?

The Anders went to Morehead City contractor Mark Hannula. "Mark agreed with me that the house had good bones," remembers Carole, "and encouraged us to work with the house I loved."

The next call was to Meg McLaurin, a Raleigh-based architect who had worked with the Anders on renovations to their Hayes-Barton house, a Spanish Colonial-style beauty with plenty of room for Carole's extensive collection of mainly North Carolina art.

The task at Atlantic Beach presented site and construction constraints — challenges that McLaurin, Hannula and foreman Jim Brushwood took in stride. According to Carole, "There was no access to the upper deck from downstairs. The house was built on a slab, so new systems were hard to install. The kitchen was small and obsolete with just enough room to fit in a table, which was the only dining area. Bathrooms were outdated and too few, the whole house had dark paneling, and there was no expansive area from which to enjoy the home's nice ocean views."

The Anders' newly renovated and expanded cottage features a unifying deck with interesting railing design.

The Cloycester

After a one-year renovation that brought the cottage to about 5000 square feet, "The Cloycester," a play on Cloyce's name, is a serene retreat for the Anders with more than enough room to accommodate their three children and spouses and seven grandchildren, all of whom are under seven — including triplets just six months old.

To provide ample but separate living

spaces for the extended family, McLaurin added a wing to the south elevation of the house that provides space for the master bedroom suite, a screened porch and the new living room, all on the upper level. On the lower level of the new wing, McLaurin installed a recreation room with a bar and a sumptuous bedroom suite and storage area. A breezeway leads to the grassy backyard, flat enough for play equipment, and



an elevator was installed off the carport to reduce the chore of grocery toting to the upper level.

To unify the two halves of the cedar-shingled cottage, McLaurin included extensive decks across the full length of the façade that include a half-walled outdoor area off the screened porch and an open area with built-in benches on the original side that are accessed by handsome double staircases leading from the lower level. The new wing and the older portion were brought forward to expand the interior space.

The transformation required the insertion of a significant supporting beam in the roof trusses to seam the two halves together. The roof of the older section was

raised and connected to the new wing by a series of interestingly angled gables that give the house a Craftsman-like feel. Triple-sliding doors and plenty of glass across the front of the house ensure that the interior is infused with light and the major living areas have grand outdoor views. For practicality, all windows and doors are sheathed in retractable motorized storm shutters by Coastal Awnings of Morehead City. Carole worked with the installer to design a less-obtrusive casing to hide the shutters when raised.

The upper level of the older portion of the house now includes a spacious dining area, functional kitchen with an island situated for eating and conversation, the orig-

inal living room with fireplace and two guest bedrooms — each with private bath — a powder room, laundry and pantry. The lower level has been redesigned to accommodate a convenient entrance foyer that connects the expanded staircase to the upper level and to the new bar area leading to the recreation room. The original hallway accesses a bedroom with three twin beds — a nod to the growing number of grandchildren — a laundry, bath and additional guest suite with private bath.

The structural elements of the house come together to form a spacious open floor plan on the upper level, but spaces are large enough to give privacy for different activities to occur at the same time. Carole

Richard Garrison's paintings of two beach lovers oversee the new living room.



points out that she can enjoy the fireplace living room with a good book during long winter weekends at the same time Cloyce is in the new living room watching golf. The downstairs recreation room has a billiard table and big screen television to occupy a more active crowd.

Inspired Choices

The successful renovation and expansion of this modest beach house required subtle design decisions and major engineering. But it was Carole, and her long-time associate and Raleigh-based designer Stewart Woodard, who created the retreat she desired.

"When we bought the house, I used a blue and white nautical theme throughout," says Carole. "It was fun and very informal. Now that we have more time to spend here, I wanted to do something that was just for Cloyce and me, something that functioned like a soothing spa."

This concept led to a series of inspired choices about color and materials and a strategy for layering textures, art and decorative detail into a complex whole. The neutral palette Carole chose is a quiet one composed of earth colors throughout. Fabrics in myriad textures and shades of beiges and browns, some with casts of green, and simple patterns drawn from nature adorn the streamlined but comfortable array of sofas and chairs used throughout the upper level. All the sofas in both living rooms are the identical style, varying only in size, and manufactured by Lee Industries, a High Point favorite. The flooring is of randomly laid 5-inch-wide Caribbean pine with only a protective finish, a recommendation made by Hannula.



Linens seen in Lennox, MA, were purchased in Raleigh's Lavender and Lace.

Countertops in the kitchen and upper-level bar area are hand-selected granite. In each area the splash backs are glass tiles in a soft taupe.

"The edges of the end tiles were carefully finished to avoid a ragged look," says Carole, who used Raleigh's Byrd Tile for the Cloycester makeover, as she has for her Hayes Barton home.

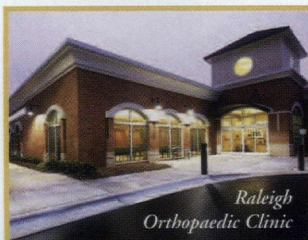
Anders has a practiced eye in selecting new pieces and blending them with old favorites where she can. The dining room table is a piece she has owned for a long time. She had it stained to cover the cherry

wood that did not complement her new color scheme. The dining room chairs are a special design by Bluefish.

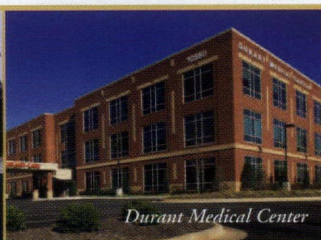
"When I realized I needed the same style for the kitchen bar stools," says Carole, "I asked the owner to make them for me. It took a while, but he did."

Judicious Use Of Art

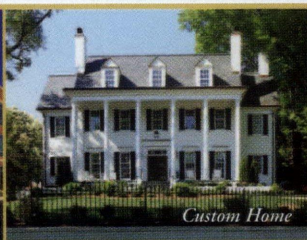
The newly expanded living room has a perfect wall for a new Jim Byrne modernist painting in tones of blue that Anders purchased after viewing it in the lobby of the Raleigh Convention Center at the sugges-



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A cook's perfect kitchen fits seamlessly into the open floor plan.

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Top:
Lamps reminiscent of stacked sea urchins were found in Beaufort.

Right:
Ted Potter's *The Opening* moved to the beach from the Hayes-Barton house.

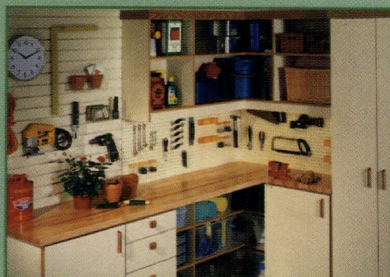
tion of Lee Hansley, her art consultant and Raleigh gallery owner.

"The theme of the show was 'Big Art.' I suddenly realized I had a big wall to devote to this spectacular painting," says Carole.

An early George Bireline in gentle reds and yellow hangs over a console and television screen in the new living room. Carole's judicious use of her art collection also adds color and interest to the adjoining old living room where she has built-ins displaying a variety of baskets, metal sculpture and pottery by notable North Carolina artisans. Billie Ruth Sudduth is the basket maker, Mark Elliott's metal sculpture is named "Little Sister," and, of course, there is a Ben



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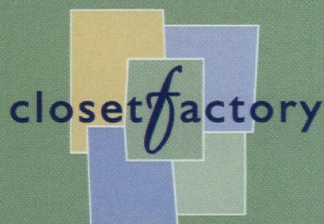
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54

Owen III pot, too. As the daughter of a Madison County native, Carole enjoys supporting the work of Rob Pulleyn, a developer-turned-ceramicist who organized a movement to adapt the old Marshall High School on the French Broad River to an artist's cooperative now named Marshall High Studios.

Carole's blending of old and new is especially charming in one of the newly redesigned guest bedrooms where iron beds, from the little village of Cameron in the North Carolina Sandhills, are paired with an antique chest.

"Every bedroom has a distinctive chest," says Carole, who avoids matched sets of bedroom furniture. Of particular note are the beautifully pieced quilts that cover each bed. "Cloyce's mother made those quilts, 15 in all, to give each of her three children. I rotate our collection to use them according to color and season," says Carole.

The other guest room suite harkens back to the earlier blue and white nautical theme with sea urchin-shaped bed table lamps chosen from Calypso Cottage, a distinctive shop

occupying two small houses on the edge of nearby Beaufort's historic district owned by a former Tiffany's jewelry designer.

The master bedroom suite is entered via a recessed niche that showcases another fabulous piece, a bamboo console with a lovely yellow marble top. This one is set with a scaled replica of an English Pond Boat purchased from Acquisitions, Ltd., located at Raleigh's Five Points. The view into the sleeping area reveals a bed and two unadorned bamboo tables from another favorite beach emporium, McQueen's furniture store. A lovely view of Montford Avenue in Asheville hangs above a loveseat.

"I purchased that painting at the Blue Spiral Gallery in Asheville because my mother and I used to walk to a neighborhood grocery that is the subject of the painting," says Carole.

The Cloycester is all that owners Cloyce and Carole Anders wanted. It exemplifies the love of family and place that North Carolinians treasure. And saving of the original house adds to its quality as a nurturing retreat. **MM**

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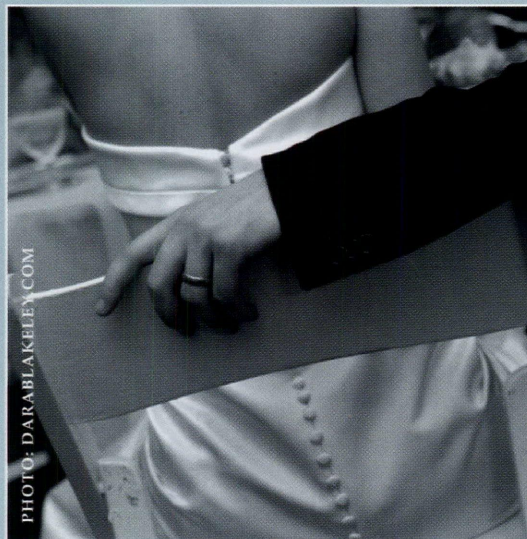


PHOTO: DARABLAKELEY.COM

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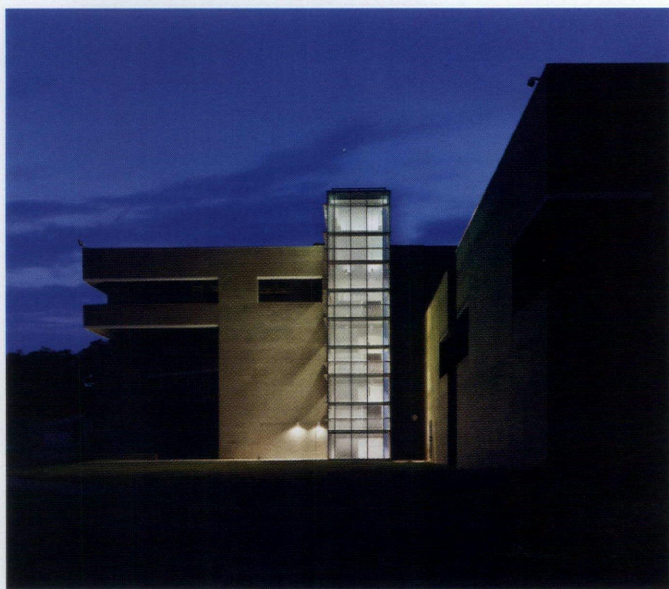
Form + Function

by J. Michael Welton

ORIGINAL NCMA BUILDING RE-FITTED

While most of the Triangle has been swooning over New York architect **Tom Phifer's** design for the new **North Carolina Museum of Art (NCMA)**, a group of unsung heroes has been working steadily for five years to open up vistas inside and out of **Edward Durell Stone's** original building on the 164-acre campus off Blue Ridge Road.

Jeffrey Lee and his team from **Pearce Brinkley Cease + Lee (PBC+L)** are just about to complete the fifth of seven phases that will bring Stone's building, created with **Holloway Reeves** of Raleigh that opened in 1983, into the light.



NCMA stair tower

"In many ways, it's a building for its time. It's introverted, theatrical and meant to focus on what's on display inside," Lee said.

PBC+L saw an opportunity with a crisp glass and steel stair tower to offer a choreographed view to the new pond and artwork outside. The new lobby has been re-oriented toward a sweeping interior vista that captures Stone's vision for his galleries instantly, while looking out toward the new garden of delights in and around the museum complex. "The views are to the piazza, the landscape and the new building," he said. "Anywhere we could punch a hole and get a view out of this introverted building, we did."

The renovated building will be reserved as a home for special exhibitions, expanded education programs and for more room for storage and curators. It opens this month.

.....

Our neighbors to the north, **AIA Virginia**, are beginning to take notice of North Carolina's architecture, and to write about it.

inform

The second issue of their magazine, *Inform*, offered a feature in April on **Little Diversified Architectural Consulting** of Durham and its work at **Campbell University**. Little's **Robert Bishop, AIA** and project manager **Charles Todd** designed the new 109,000-square-foot **John W. Pope Jr. Convocation Center/Gilbert Craig Gore Arena**.

Inform's next issue, due out on May 20, will be dedicated solely to North Carolina design. Featured will be the **North Carolina Botanical Gardens** and a trio of museums, including the **Bechtler** and **Gantt** in Charlotte, and the NCMA here in Raleigh. Also included will be the **Barton College Studio Theatre** by PBC+L, the **ASU-e3** project by **Chad Everhart** and essays by **Frank Harmon** and **Catherine Bishir**.

Also of note: *Inform* has launched its first-ever online magazine this month, where much of its print edition is also available. As an added bonus, the online site features transcripts of interviews with **Frank Gehry** and Durham's own **Phil Freelon**. You can find it all at www.readinform.com after May 18.

.....

The folks at **AIANC** are all a-twitter at the expectation of a groundbreaking June 1 for the organization's new **Center for Architecture and Design**. "There are still a lot of moving pieces," said **AIANC Executive Vice President David Crawford**. "But we're planning on it. It looks like everything is falling into place." When ground is broken, he anticipates 10 to 12 months of construction. "Once we get the steel up, it should go fairly quickly," he said.

.....

Raleigh architect **Tina Govan's** design for the **Martin Residence** in downtown Raleigh is featured in this month's "Houses" issue of *Fine Homebuilding*.

.....

Over on Hargett Street in Raleigh, a family of designers has turned the renovation of a historic home into *arthouse4kids*, an art studio for children. **NCSU** graduates and practicing architects **Chris and Nasim Kuenzel** renovated the house and infused it with modern elements. Their daughter **Kalesia**, an **NCSU** graduate in graphic design, adapted the building as an art studio for children ages 4-12 and for teaching artistic creativity through sensory stimulation. **More at www.arthouse4kids.com.** MM

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

COASTAL CALENDAR

By Cyndi Harris

6th Annual Mayfaire "Music on the Town" Concert Series; Friday evenings in May through Labor Day. Bring lawn chairs, coolers and picnics and enjoy live music. Mayfaire Town Center, **Wilmington**. Visit www.mayfairetown.com.

Airlie Gardens Concert Series; Fridays in May through October. Enjoy various genres of music, a picnic and favorite beverage on a lawn chair or blanket. Airlie Gardens, **Wilmington**. For musical lineup, call 910-798-7700 or visit online at www.airliegarden.org.

BMF

Beaufort Music Festival

Fabulous Fantail Film Festival; Fridays in May. Watch movies under the stars on the fantail of the Battleship. Camp chairs and blankets welcome. Tickets are \$2 and popcorn and drinks are for sale. Battleship *North Carolina*, **Wilmington**. For movie schedule, call 910-251-5797 or visit www.battleship-nc.com.

34th Annual Wooden Boat Show; May 1. The largest gathering of wooden watercraft in the Southeast. Event includes demonstrations, talks, races, music and more. Admission is free. NC Maritime Museum, **Beaufort**. Call 252-728-7317.

Paw Jam 2010; May 1. Support PAWS and enjoy live entertainment, arts and crafts, pet-related vendors and more. Leashed pets get in free. Battleship Park, **Wilmington**. Visit www.pawjam.org.

Run for the Roses Kentucky Derby Party; May 1. Enjoy the race with proceeds benefiting the Historical Society of the Lower Cape Fear. Front Street Brewery, **Wilmington**. Visit www.latimer-house.org.

2nd Annual Kentucky Derby Extravaganza; May 1. Given by the Carteret Community Foundation at a private estate, guests can enjoy watching the race, cro-

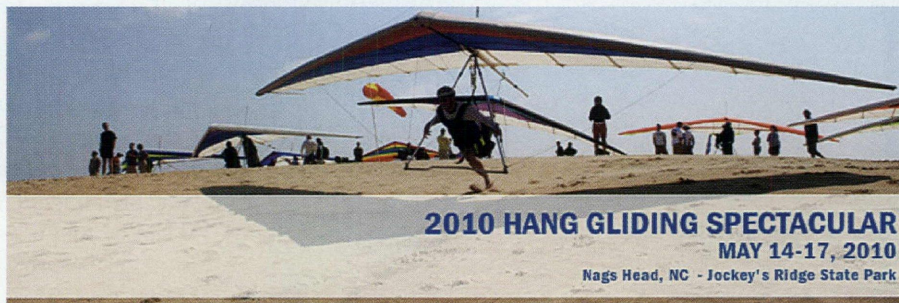
quet, mint juleps, a hat parade and more. Near **Beaufort**. Call 252-528-0039 or 252-728-3213.

2nd Annual Wilma Dash and Wilma Nights; May 6. 5K walk/run to begin at 6 p.m. and have the chance to receive a fitness assessment, sample healthy foods or watch fitness professionals demonstrate workouts. Coastline Conference & Event Center, **Wilmington**. Visit online at www.wilmaontheweb.com.

22nd Annual Beaufort-by-the-Sea Music Festival; May 7-8. Multiple stages showcase blues, jazz, soft rock, reggae, gospel and country. **Beaufort** downtown waterfront. E-mail info@beaufortmusic-festival.com.

Capt. MAC Beach Run; May 8. Event includes a 5K run out and back oceanfront course at low tide and a 1 Mile Fun Run course along the seashore. Sheraton, **Atlantic Beach**. Call 252-726-6350 or visit online at www.carteretchamber-mac.com.

Christine Lavin Performance; May 7-9. Lavin, a singer/songwriter/guitarist/recording artist/humorist/multiple baton twirler who lives in Manhattan takes the stage at Thalian Hall's Rainbow Room, **Wilmington**. For reservations, call 910-343-3664 or visit www.thalianhall.org.



27th Annual Yuengling Nags Head Woods 5K Run; May 8. Participants walk or run through dirt trails of the preserve. Nags Head Woods Maritime Forest. Visit www.nagsheadwoods5krun.org or online at www.active.com.

17th Annual Diligence Dash; May 8. 5K walk/run in downtown with proceeds to benefit Cape Fear Habitat for Humanity, Cape Fear Domestic Violence Shelter and Cape Fear Community College Coast Guard Scholarship. Participants receive a T-shirt, food and awards after the finish. **Wilmington**. Call 910-815-4528.

12th Annual Cape Fear Disabled

Sportsman's Tournament; May 14. Open to anyone with a disability to join in a free day of fishing, food and more. Participants are provided with rods, tackle, bait, refreshments, food, T-shirts and prizes. Kure Beach Fishing Pier, **Kure Beach**. Call 910-264-8397 or visit www.got-em-on.com.

Morehead City Family Boating and In-Water Boat Show; May 14-16. Family friendly activities include a wide variety of boat and marine exhibits, seminars, shopping and entertainment and more. Grand opening Gala Celebration on May 14 offering live entertainment, food and beverages. **Morehead City Waterfront**. Call 252-808-0440 or visit online at www.downtownmoreheadcity.com.

18th Annual Greek Festival; May 14-17. The Greek community of Wilmington hosts the event, which includes food, music, dancing, a marketplace, cooking demonstrations and more. St. Nicholas Greek Orthodox Church, **Wilmington**. Call 910-392-4444.

38th Annual Hang Gliding Spectacular; May 14-17. Watch hang gliding professionals from all over the world at the oldest, continuous hang gliding event competition. Jockey's Ridge State Park and Jockey's Ridge Crossing, **Nags Head**.

Call 877-FLY-THIS or visit website online at www.kittyhawkkites.com.

YMCA's 2nd Annual Azalea 5K Run; May 15. 5K run to benefit Girls on the Run, a nonprofit organization offered through Wilmington Family YMCA. Call 910-251-9622 or visit www.active.com/running/wilmington-nc.

Strawberry Social; May 15. Bring your favorite strawberry creation to share and your appetite to this first annual event hosted by the Carteret Local Food Network. Curb Market, **Morehead City**. Call 252-729-6513 or visit online at www.carteretlocalfood.org.

2nd Annual Intracoastal SUP Cup; May 15. Racers must have a USCG Approved PFD to compete in either the seven-mile Elite Division on flat water and open ocean or a four-mile Recreational Division on flat water. Cash prizes and pre-race banquet on May 14. Race begins and ends at Blockade Runner Beach Resort, **Wrightsville Beach**. Call 910-256-6468 or visit online at www.intracoastalsupcup.com.

"ARTrageous" Art Festival; May 15-16. Art activities for the whole family, including artist demonstrations, interactive murals, children's creation station, face painting and more. **Morehead City Waterfront**. Call 252-726-8148.

3rd Annual Food & Wine Festival: Taste of Wilmington; May 16. Taste the area's finest samplings of food and wine and watch as one of three finalists in the Top Chef contest is named Wilmington's Top Chef. Coastline Convention Center, Wilmington. Call 910-343-2024 or visit www.StarNewsOnline.com/TasteofWilmington.

NCAA Women's Golf Championship; May 18-21. 72 teams will compete in early May to determine which 24 teams and six individuals will play in the four-day Championship tournament. Country Club of Landfall Pete Dye Course, **Wilmington**. For tickets, call 910-962-3233 or visit www.ncaa.com/tickets.

Beach Jive After Five; Various dates beginning May 20. Bring chairs, blankets, as well as dinner to enjoy live music by the ocean. Alcohol prohibited. Western Ocean Regional Access (WORA) in **Emerald Isle**. For dates and other information, call 252-354-6350.

Cherry Point Air Show; May 21-23. NC's largest air show with US Navy Blue Angels as the premier act. Call 866-WINGS-NC or e-mail bob.kenward@usmc-mccs.org.

Youth Aviation Day; May 22. Event includes displays, Tri-State Skydivers, food, games, \$10 airplane rides and more. Dare County Regional Airport, **Manteo**. Call 252-475-5572.

Downtown Sundown Concert Series; Fridays beginning May 21. In its fifth year, the series has major sponsors including RA Jeffreys, Sea-Comm Media (Penguin Radio and the Bone) and new this year, WSFX television. Riverfront Park, **Wil-**

mington. Call 910-763-7349 or visit www.wilmingtondowntown.com.

Port City Mopars Car Show; May 22. Port City Mopars Car Club's annual show open to all cars and trucks 20 years or older. Free to spectators. Battleship Park, **Wilmington**. Call 910-279-3419 or visit www.portcitymopars.com.



17th Annual Seaside Soccer Classic; May 22-23. Spring soccer tournament for Divisions U-10 to U-18 boys and girls that includes youth teams throughout North Carolina, South Carolina, Tennessee and Virginia. Games played throughout the **Wilmington area**. Call 910-392-0306 or

visit www.capefearsoccer.com.

Cape Fear Comedy Festival; May 26-29. Four-day stand-up, sketch and improv comedy festival that includes comedy showcases, workshops, the finals of Port City's Top Comic and more. City Stage and Nutt Street Comedy Room, **Wilmington**. Visit www.capefear-comedyfestival.com.

73rd Anniversary Season of The Lost Colony; May 28-Aug. 20. Experience Pulitzer Prize-winning playwright Paul Green's depiction of the events that led to the disappearance of the English colonists over 400 years ago. Waterside Theatre, **Roanoke Island**. For show dates, call 252-473-3414 or visit online at www.thelostcolony.org.

Dog Days Downtown; May 29. Dogs and their humans are invited to participate in a scavenger hunt for prizes and enjoy live music and more. Proceeds to benefit 2 Feet for Paws. Riverfront Park, **Wilmington**. Call 910-452-3775 or visit www.doglivingmagazine.com/dog-days-downtown.

Carteret County Arts and Crafts Coalition Spring Show; May 29-30. Browse



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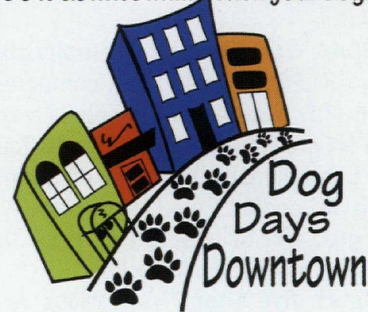
and buy arts and crafts of coastal artists and craftsmen. **Beaufort** Historic Site. E-mail collier1505@embarqmail.com.

15th Annual Orange Street ArtsFest; May 29-30. Over 50 artists will exhibit works from watercolor to pottery to jewelry for sale. Event also includes entertainment, food and more. Downtown **Wilmington**. Call 910-251-1788 or visit www.thalian.org.

19th Annual Bald Head Island Fishing Rodeo; June 3-5. Fish from the home port of Bald Head Island Marina for cash prizes. Special activities for families and anglers. **Bald Head Island**. Visit online at www.baldheadisland.com/rodeo.

Kitty Hawk Fire Department Annual Golf Tournament; June 5. Captain's choice tournament limited to 30 teams. Cost per team is \$320, which includes golf cart, greens fees and dinner. Call 252-261-2666 or visit www.kittyhawk-fd.com/khfdagolf.html.

Do it downtown... With your dog!



Youth Fishing Derby; June 5. Free for kids ages 5-12. Pre-registration is required and will run May 1-June 4 until spaces are filled. **Emerald Isle**. Call 252-354-6350 or e-mail bwood@emeraldisle-nc.org.

World Oceans Day Celebration; June 8. Celebrate World Ocean Day at the NC Aquarium with programs and activities designed to raise awareness about issues facing the world's oceans. NC Aquarium at **Pine Knoll Shores**. Call 252-247-4033 or visit website online at www.ncaquariums.com.

Wil-Bear Wright's Festival of Fun; June 9. Visit with Wil-Bear Wright and Kitty Hawk Kites and enjoy events such as kite flying, face painting and demos of new toys for 2010. Kitty Hawks Kites, **Nags Head**. Call 877-FLY-THIS or visit online at www.kittyhawkkites.com.

On the Town

by Cyndi Harris

7th Annual UNC Lineberger Beach Ball

For: UNC Lineberger Comprehensive Cancer Center

Chapel Hill Country Club

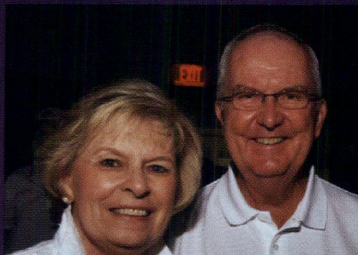
April 17, 2010

Photography by Will Owens of Will Owens Photography

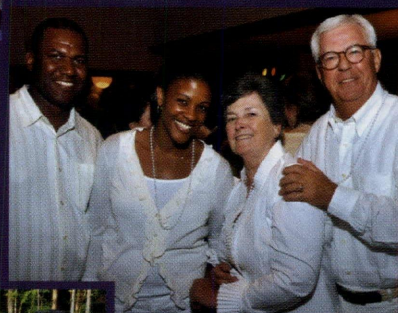
Janis and Jeff Tillman's home — site of the Beach Ball pre-party



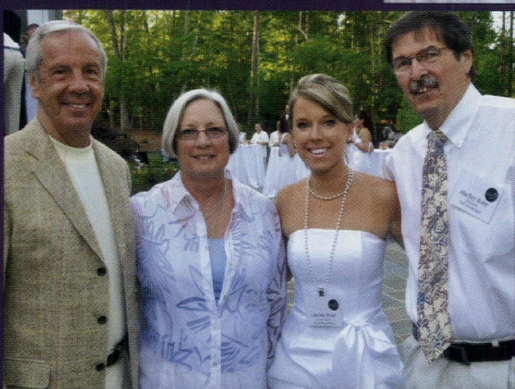
Allison Schenk and Barbara Minot



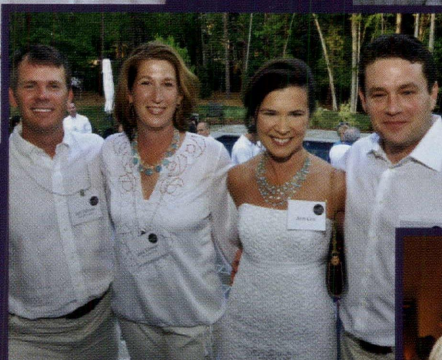
Jean and Woody Durham



Angela Gant and Corey Holliday, Jay and Mary Anne Klompaker



Honorary Chairs Roy and Wanda Williams, event chair Christy Bray, Shelley Earp, Director of UNC Lineberger



Janis and Jeff Tillman with Ann and Chris Cox



Judi Seagroves, Sandra Elliott, Mary Beth Evers, Tammy Davis

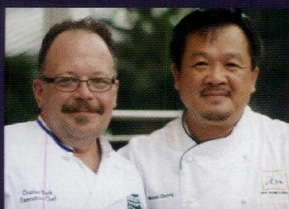
Beaufort Wine and Food Weekend

Beaufort, NC

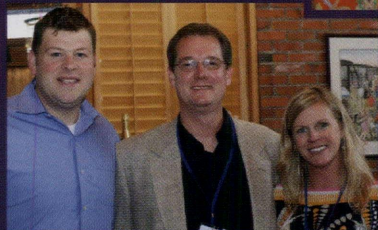
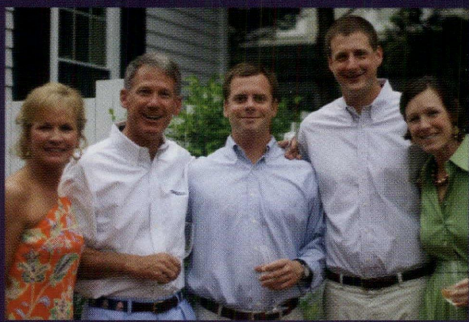
April 23-25, 2010

Photographer — Christy Henderson

Katherine and Robin Team, Davis Hyes (with J.Lohr Winery), Lee and Brooks Sutton



Charles Park, Beaufort Grocery and Michael Chuong, An Cuisine



Ed Brantley, from NBC's *The Biggest Loser*, William Bell, Becky Stokes



Chris Maharg, Joel Henderson, Vincent Albert, Daniel Horcharik, Mike Hunt

Opening Reception

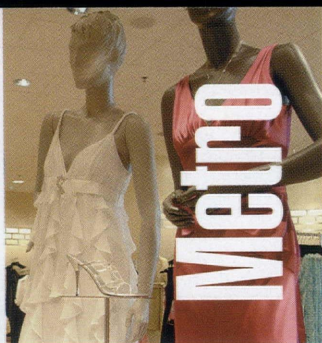
ArtSource Gallery

North Hills, Raleigh

March 18, 2010



Sharon Tharrington, Abstract Expressionist painter Eva Carter, Expressionist painter Debbie Martin and Nancy McClure



Style

by Mary Ward Boerner

FASHION NEWS

Elaine Miller Collection will host a Mazza and Company Trunk Show featuring Designer Jeff Mazza May 4-5. See Mazza's new pieces or let him transform tired, old jewelry into a one-of-a-kind treasure. One day only, Friday, May 7; The Charm School at Elaine Miller Collection will be held. Let Elaine Miller and her staff evaluate your old charms, redesign your bracelet, or help you choose from their large selection of estate charms and bracelets. Meet with Elaine personally 11 a.m.-5 p.m. Also take advantage of the sale Month of May SALE Save 25-70 percent off. The Lassiter at North Hills, Raleigh; 919-571-8888.

Fine Feathers will host a Nina McLemore Spring and Summer Trunk Show May 4-8 featuring jackets in hundreds of styles and colors with matching separates. The Spring and Summer sale is in full swing with lots of great savings. University Square, Chapel Hill; 919-942-3151.

Gena Chandler is pleased to announce the arrival of celebrated designer Rachel Pally. A cocktail reception and trunk show will be held on May 6, 10 a.m.-7 p.m. The trunk show will feature spring and sum-



Nina McLemore

mer 2010 collections from Rachel Pally. In addition, Pally will showcase two of her designs that will be sold exclusively for a limited time only at Gena Chandler, The Lassiter at North Hills, Raleigh; 919-881-9480.

Monkee's of Raleigh will hold a Tory Burch Sunglass Trunk Show May 7. Sunglasses are Burch's newest collection to add to her popular line. North Hills, Raleigh; 919-785-1499.

INTRODUCING...
TORY BURCH EYEWEAR



Skin Sense, a day spa will celebrate the Grand Re-Opening of its Cary spa at a new location — The Arboretum at Weston Parkway and Harrison Avenue — on May 6, 5-7 p.m. Guests are invited to enjoy Champagne and hors d'oeuvres, spa tours and complimentary mini treatments,

as well as giveaways and surprise discounts throughout the evening's festivities. The new Cary location joins two other Skin Sense day spas in Brier Creek and North Raleigh. Visit www.skincare.com or call 919-870-0700.

Lloyd Boston, regular fashion contributor to NBC's "Today" show and Jones New York's resident style expert will be at **Hudson Belk** on May 8 to share his favorites for spring with his "How To Wear It" approach to dress. The event will include a fashion presentation and five-minute personal style appointments with Boston. Guests will receive a gift with JNY merchandise of \$100 or more. Crabtree Valley Mall, Raleigh; 919-782-7010.

REVOLVER

Consignment Boutique • Clothing • Jewelry • Art

FRIDAY, APRIL 23, 2010

Friday Finds: Preposter chic.

Whether you're near a coast or not, this time of year always has the tendency to conjure up thoughts of traditional summer fun + style. Popable colors that pop against a bright blue sky, white cotton... anything, musical accents (boat shoes, stripes, and a color combo of red, white + blue). The best part about this time of year is that it's easy (and fun) to incorporate each of these things into your everyday wardrobe.

Grab a few basics: cut off shorts, white jeans, a white blazer and a striped top then have fun mixing + matching. Keep each look casual with a pair of flats (sandals are always a great "neutral" in the summer) or dress it up with a wedge. Accentuate outfits with fun, bright colors — and bring the obvious choice — hot yellow, cobalt, and a bold pink goes nice as well.



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Revolver has launched a fashion blog offering style advice, seasonal obsessions, trends and new arrivals. This will be a tool that will help the girls at Revolver stay in contact with their clients and update them on must-haves at Revolver and beyond. To read more, go to <http://revolverconsignmentboutique.blogspot.com>. Revolver was the first high-end consignment boutique in the area. Located in Glenwood South, Raleigh; 919-834-3053.

Saks Fifth Avenue comes to Solas on May 27 from 7-10pm, Solas will host a

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fashion show of the hottest trends from Saks. Downtown Raleigh. For details, visit www.solasraleigh.com.

Bond No. 9 New York creates exclusive fragrance only available at Saks with notes of lantana leaves, dry dates, mace, orange rose, tuberose, orris, amber, musk and sandalwood. Celebrate all the exclusive fragrances and more at Fragrance Week from April 28-May 9. During this week only, spend \$75 in Fragrances and receive an atomizer! Call 919-782-9100.

It's fur storage time at **Hertzberg Furs** and a good time to bring in furs for fashion updating or to trade in outdated furs. Hertzberg provides cold storage, expert repairs, restyling and alterations, Raleigh; 919-782-2165 or visit website online at www.hertzbergfurs.com.

Belk announces its "Most Wanted" Lists for men and women for summer 2010. Items on the women's list include an adorned top, exotic prints, chic shorts, flirty skirts, something denim, a classic



Olivieri available at Hertzberg Furs

cardigan, an embellished dress, a bold necklace and decorated sandals. For men, Belk suggests new plaids and checks, a graphic tee, something denim, patterned shorts, a casual sport coat, bold-colored dress shirt, a bow tie and summer sandals. To find these looks and more, visit Hudson Belk at Crabtree Valley Mall, Raleigh. **MM**

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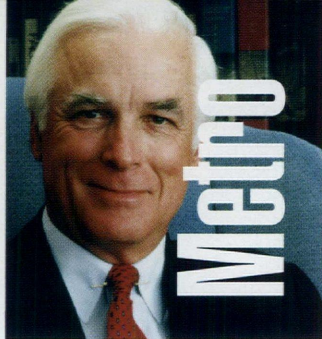
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Editor-at-Large

by Jim Leutze

INSPIRATION AND VISION AT CAROLINA BEACH

In tough times like these when so many places are totally focused on cost cutting, laying off personnel and eliminating services, it's refreshing to find people who, while not ignoring the troublesome present, are thinking about a brighter tomorrow. Carolina Beach, while not known as a center for innovation, is acting as though they know the economy will eventually rebound and they need to be ready.

As you may remember, a few years ago Carolina Beach was shaken out of lethargy by the prospect of a high rise development along its beachfront. Battle lines were drawn with competing agendas debating a future much like its past or a "go-go" future based more on Myrtle Beach. Before resolution and/or peace could be reached, the beachfront Arcadia Project ran out of patience and funds. It looked as though Carolina Beach would lapse back into its peaceful slumber, or as some characterized it, cementing its identification as the "blue collar" beach.

It's difficult to predict the outcome of community strife that has divided this town of 6000 permanent residents. Sometimes enmity lingers, old scars aren't allowed to heal and it is hard to reach consensus on a vision. But this town council and mayor didn't let that happen; they decided to be visionary and move forward rather than look back.

The first big step toward the future was taken when the town hired the design firm of Peter J. Smith to prepare a master plan. I'm not sure exactly what the town wanted, but we can see what they got: A Master Development Plan that is nothing short of inspiring in its scope and detail. The designers literally left no stone unturned in proposing how Carolina Beach could look and feel in the future.

Building on the obvious — the wonderful natural setting — the designers set out to highlight and enhance the quality of life. In their view by "enriching our natural, cultural and recreational resources" the town would become "a great place to raise a family, oper-

ate a business, retire or vacation." The goal would be for Carolina Beach "to become a destination of choice ... by offering a diversity of high-quality experiences and opportunities." And then, without saying how far Carolina Beach is now from meeting that goal, they set about redesigning the whole darn town.

They broke the goal down into five parts:

1. A mixed-use land plan that meets the needs and desires of residents and visitors
2. Enhancing economic development opportunities that would make Carolina Beach a livable place for residents while attracting more visitors
3. Creating a vibrant central business district that plays off of the "unique character" of the town and "encourages appropriate and sustainable development"
4. Putting an emphasis on the natural resources already available
5. Developing a "circulation network" that would accommodate pedestrians, cars and bicycles

The Plan is so sweeping, it's only possible here to cover the highlights.

The Carolina Beach Development would include an upgraded harbor, a community center, a conference center, an extended and improved beach boardwalk, and an environmental education center. The elements of this plan easiest to envisage are the harbor-side enhancement and the environmental center built astride the already existing lake park. The idea regarding the harbor is to encourage retail and entertainment development while retaining elements of the working waterfront. For instance, a fish market is included in the concept. There also is a plan to make the harbor a more welcoming stopover for boaters transiting the Intracoastal Waterway. The environmental center would emphasize the qualities of the coastal landscape in the hope it would eventually become "comparable in significance to the North Carolina Aquarium." Now that may be a bit

of a stretch, but this whole plan is responsive to the admonition to "dream no small dreams."

Traffic patterns will be changed; the boardwalk business district, which had fallen on hard times until recently spiffed up, would be revitalized. But to my mind, most exciting of all is a 1000-foot pier incorporating retail, as well as research and exhibit space and complement what already exists at the North Carolina Aquarium. This would be similar to the pier already being built in Nags Head.

The guy charged with laying the groundwork for this sweeping "do over" is Gary Ferguson. His enthusiasm was infectious as he walked me along the ocean front. (I have to admit that we had an immediate bonding when I learned that he and I shared the experience of life guarding in Ocean City, MD.) He has no illusions about what a major undertaking it will be to accomplish even some of the plan, but he relishes the task. "If you don't have a vision, you just go at things ad hoc. Now at least, we have a picture of the puzzle and we can start putting the pieces in place." They are already presenting fireworks on the boardwalk every Thursday night and soon will start showing movies by the lake. I'll be going — join me!

My hat is off to the elected officials. Coastal communities are the only towns in the state required to have land use plans. Many communities prepare boiler plate, conforming ideas but not very inspiring plans. Carolina Beach took the requirement and turned it into an opportunity for designing something really inspiring.

They still have a bit of trouble coming up with a name for what they want to be. Years ago they were called "Belly Beach," then they tried "Blue Collar Beach," but that didn't have quite the right connotation. They don't see themselves as only a "Family Beach," so what moniker should they adopt? All suggestions are welcome. I'll publish any names that can be put in a "family" magazine if you write me at leutzej@uncw.edu. **MM**

EGG-SUCKING DOGS AND EGGSPEART ADVICE

Shortly before Easter, I read a story about a novel charity event — an Easter egg hunt for dogs. Hundreds of dog owners showed up with their pets, some displaying Easter finery. When the signal was given, the dogs scattered in search of thousands of plastic eggs filled with doggie treats, coupons for gift baskets and other prizes. I chuckled for a moment as I imagined the chaos that must have ensued. Then I did an OMG.

OMG! They are teaching dogs to suck eggs. Forgive them Lord, I thought, for they know not what they do.

To townies and the younger generation, talk about “sucking eggs” is meaningless. But those who grew up in the country when almost all chickens were “free range” and wandered about clucking, scratching, leaving mushy droppings for the feet of the unwary — and laying eggs at whatever spot seemed most inviting — “sucking eggs” conjures up bad images. We reserved “egg-sucking dog” as an appellation for the most despicable sort of person — one who was sneaky and untrustworthy — like the occasional mangy yard dog that slipped about raiding hens’ nests and depriving cooks of one of country cooking’s basic ingredients.

Now I like dogs. I grew up with dogs. There was Dan, an Irish setter who would sit tirelessly and watch Mrs. Bland’s goldfish before leaping in and getting the aged widow in a dither. Butch, who was devoted to my brother Frank, was a fiercely loyal and protective yellow dog with some bulldog blood. And Lulu, a lovely mix of long-haired breeds, broke the barrier on dogs in the house and slept on a deerskin rug beside my mother’s bed as she grew older. And there were others. I would have a dog today — probably an English bulldog — if I thought my

habits were regular enough to allow me to be a good owner. But they are not. So I am writing from a historical perspective, not an anti-dog bias.

It was generally agreed that once a dog started sucking eggs, it couldn’t be broken of the habit, so once caught at it, an egg-sucking dog was doomed. I asked some old timers at the local farmers market if they had ever heard of anyone breaking a dog from sucking eggs.

Tommy Dunning, whose sausage and liver pudding are great favorites of Saturday patrons at the Dixie Classic Farmers Market in Winston-Salem, said some folks would punch a hole in the end of a raw egg, insert cayenne pepper and leave it for the dog to find. There was no assurance, however, that this would work. I expect two or three of these experiences could make an impression, but in the end there was zero tolerance for either a dog that sucked eggs or, for that matter, as I was reminded by my friend Peter Hairston, chased chickens.

Johnny Cash knew about the ways of egg-sucking dogs and in 1976 recorded a song written by Jack Clement 10 years earlier titled “Dirty Old Egg-Sucking Dog.” It sent a clear message to

anyone thinking about meddling in Johnny’s personal life. I listened to the recording on the Internet and got the feeling that Johnny really meant it.

‘Well he’s not very handsome to look at and he’s shaggy and he eats like a hog

And he’s always killin’ my chickens that dirty old egg-sucking dog

Egg-sucking dog I’m gonna stamp your head in the ground

If you don’t stay out of my henhouse you dirty old egg-sucking hound

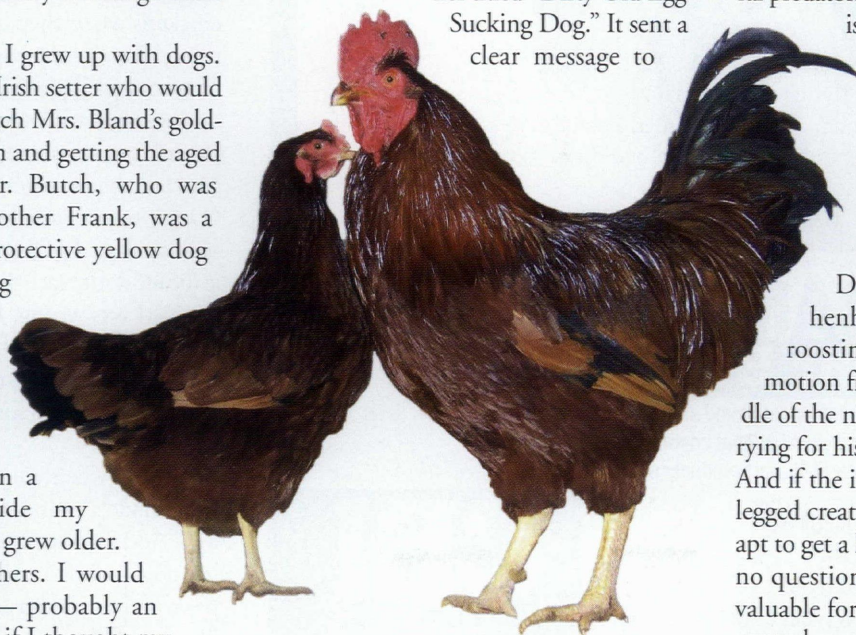
Now if he don’t stop eatin’ my eggs up, though I’m not a real bad guy,

I’m goin’ to take my rifle and send him to that great chicken house in the sky

Egg-sucking dog, you’re always a hangin’ around

But you better stay out of my henhouse, you dirty old egg-sucking hound

Chickens and eggs had so many natural predators and were of such value that it is understandable that a farmer would not tolerate one in his own household. A large hawk over time could clean out his chickens — especially small young pullets. Foxes and minks, which are found in abundance in some areas Down East, would slip into a henhouse while chickens were roosting and wreak havoc. A commotion from the henhouse in the middle of the night would send a farmer scurrying for his britches — and his shotgun. And if the intruder by chance was a two-legged creature with a gunny sack, he was apt to get a load of birdshot in his butt — no questions asked. Black snakes, while valuable for keeping rats and mice under control, could swallow an egg whole. I’ve



seen one stretched out in the sun with a big, egg-shaped bulge in his mid-section.

As I continued writing this piece, I got curious about a number of things related to eggs, like “are brown eggs better for you than white eggs?” Since brown rice is more nutritious than white rice, and brown bread is better for you than white bread, does it follow that brown eggs are better for you than white ones? I confess I assumed the answer was “Yes,” and I have passed over white eggs to pay more for brown eggs. Well, I was wrong. Won’t do that again.

Why? My friend Tommy told me right off. The color of eggs is determined by the breed of the chicken. Most white chickens, like the common Leghorn, lay white eggs. Colored chickens, like Rhode Island Reds, Barred Plymouth Rocks, and Cinnamon Queens generally will lay brown eggs. However, the non-conformist White Rock lays brown eggs — or at least beige eggs.

The idea that brown eggs are better may have come from the fact that country folks with free range chickens often have a variety of breeds and even cross-breeds that lay brown eggs. One difference I have

noticed is that generally the shells of brown eggs are thicker than those of commercial white eggs. This probably goes back to the breed of the chicken.

One fellow I know sells only double-yolk eggs. They are so big that they will not fit in a regular egg carton. I had never bought any but figured while I was on this “eggs-capade,” I would try them.

“Where do you get double-yolk eggs?” I asked.

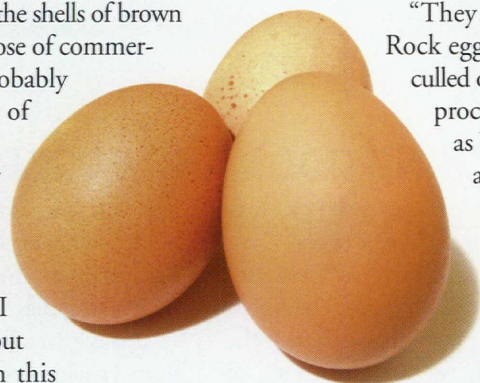
“White Rocks lay them.”

I gave the beige colored eggs another look.

“These are all laid by White Rocks?”

“Yes,” he replied
MMMMMMMMMMMM

I remembered from growing up that double-yolk eggs are an occasional reproductive slip up by a hen. A chicken would have to be seriously out of kilter to lay double-yolks every day. I reported back to Tommy.



“They may be White Rock eggs, but they were culled out in the grading process. I don’t know as White Rocks lay any more double yolks than any other breed. Whatever kind of chickens you’ve got, you’ll get a double yolk once in

awhile. To get enough double yolks to sell like that, you gotta go to the egg company and buy what they’ve culled out.”

That makes sense.

I scrambled a purported White Rock double-yolk for breakfast this morning. Tommy says he thinks double yolks taste “weaker.” I couldn’t tell the difference, but I did save a fraction of a second by not having to crack two eggs.

Dr. Seuss may have known more about eggs than most when he wrote his classic *Green Eggs and Ham*. There are indeed green eggs. Tommy gave his granddaughters a couple of dozens biddies and when they started laying, they laid small eggs with lime-green shells. I bought a dozen for deviled eggs.

There is much more about eggs that I could share with you. For example, there is the old expression, “Made as a wet setting hen,” that refers to the ill nature of chickens when they become protective of their nests while hatching biddies. Or, “Last one in is a rotten egg.”

I was most intrigued by an expression passed on to me by my friend Hayes McNeil that dates back many centuries, “Don’t teach your grandmother how to suck an egg.” My first impression was that it meant don’t teach your grandmother bad habits. I was wrong. It refers to a method that experienced cooks used to extract egg whites and instead means, “Don’t try to teach something to someone who is already expert at it.”

But between you and me, I think we have made a point. Eggs can be “egg-citing.” And if someone calls you an egg-sucking dog, you had better hope they are not packing heat because they seriously don’t like you. **MM**

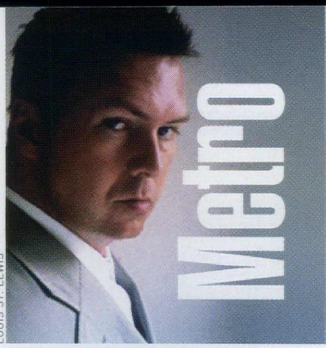


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Artist-at-Large

by Louis St. Lewis

BEACH PERSON

The way I see it, there are two types of people: beach folks and mountain folks. I definitely fall into the beach folks category. Walking the shore at day-break when the fog still hovers over the sand is to me a transcendental experience, timeless and haunting. I half expect to run into a ghost, a remnant from a long lost ship dragging brocades and lace through the broken shells. When the sun is up my hermitic tendencies start to show. I normally retreat to more sheltered environs, passing hours floating upon a hammock while someone serves up Cape Codders and the latest edition of *Architectural Digest*.

I really should spend more time on the coast. Not only is it relaxing, but the more I am there the more I discover. Take, for example, my most recent trip to Wrightsville Beach where an avid art collector friend and myself spent the day zooming around in the convertible to all the great antique shops and galleries in the area. I was intrigued by a painted Italian table with a marble top at Adams on Castle. I could have spent hours looking around the wonderful finds at the Cape Fear Antique Center, where a *directoire* settee sang its siren song to me (www.capefear-antiquecenter.com), as well as perusing the deliberately funky finds at The Ivy Cottage (www.threecottages.com). My friend scooped up a lovely portrait of a handsome young gentleman from the 1820s in a gorgeous period frame at Cape Fear Jewelry and Antiques before I could even blink (www.capefearjewelry.net). When you see quality, ladies and gentlemen, you need to grab it, or at least place it on layaway to make certain it isn't snatched away by another. You might think you are the only one that wants it, but that can be a very risky observation, and there is nothing sadder than losing something that could have brought you happiness. That is your lesson for the day.



Nikolai Ulyanov (1922-1990), "Meeting Orphans in Kamin on the Orb River"

GALLERY SCENE

Of course, even though I could spend years digging around antique shops, after a while you need to have another cocktail, re-adjust your eyes and check out the art galleries. And that's just what we did, winding up at Walls Fine Art Gallery (www.wallsgallery.com) where I was completely blown away by the quality of the art, as well as by the owners David Leadman and Nancy Marshall. The gallery is spacious and well lit. The paintings are predominantly from the academic and Russian Impressionist movements, with a few lovely antique prints and etchings thrown in for spice. Now I have talked to a lot of gallery folks in my day, but, without a doubt, David and Nancy are about as knowledgeable about the arts as any one I have ever encountered. Witty and well-informed, they regaled me with stories about the art world that had me captivated for hours. Truly rare birds, they actually

say that part of their mission is to develop the careers of the artists that they represent! In case you were wondering, that is an incredibly rare statement in an arts culture where many gallery directors act like their only job is to hang as much art as possible on the walls and open the door.

The couple, both talented artists in their own right, started the gallery 25 years ago and are still going strong. Highly respected by their peers, the gallery has featured lectures by blue chip art luminaries including Helen Frankenthaler and Jasper Johns. The gallery will be hosting the Oil Painters of America for its 2010 Eastern Regional Exhibition. They understand upfront the business of art and the art of business, from both sides of the counter. As they say, it's Art 101 anytime when a curious new collector needs advice.

Separate from the main gallery is an amazing selection of bespoke frames hand-carved and gilded in 14-karat gold.

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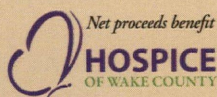
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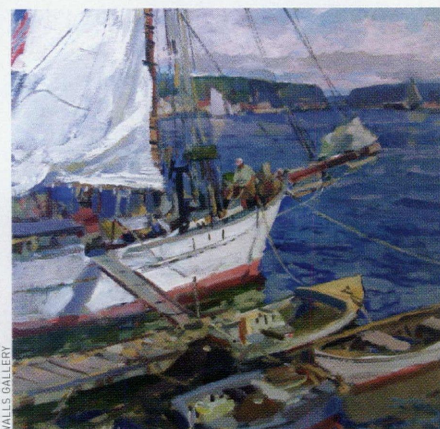
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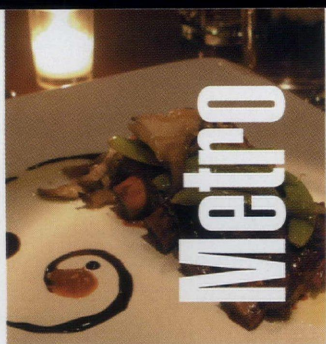


One is made by the frame maker from the Met. How's that for an appropriate frame? And just to add that unquestionable mark of glamour on the establishment, their daughter, Natalie, trained in Moscow of all places, and is the in-house master when it comes to the revitalization of oil paintings and more than adept at the fine art of art conservation from cleaning and re-varnishing to repairing tears and punctures. I wish I could clone the entire family and have them open galleries all over the state. I sometimes become very jaded and cynical dealing with the art world, but the honest enthusiasm and passion that this couple emotes is like a breath of fresh air and gives me reason to hope.



Charles Movalli, "Drying Sail"

If you are one of those people that goes nuts for the pottery creations of Nelson McCoy, then by all means trot yourself right over to the Cameron Art Museum (www.cameronartmuseum.com) where you can see over 1000 pieces collected over 15 years by NC collector Edward Alexander. Seems that Alexander saw some of the pottery on "Martha Stewart Living" many years ago and just went completely nuts and started collecting everything he could get his hands on, including many rare and one-of-a-kind examples. The Cameron Art Museum is starting a series featuring the private collections of North Carolina residents, and I think that is just fantastic. Makes it much easier for a burglar to take inventory and size up the collection in the museum as opposed to wasting too much time fumbling around in your home by flashlight trying to figure out which items are the most valuable! Go see for yourself. **MM**



Gourmet

by Moreton Neal

THE JOY OF GROCERY SHOPPING

When my son moved from here to Manhattan last fall, he experienced major culture shock: "Mom, grocery shopping is impossible here!" I'm more familiar with the flip side of that statement made by transplants here from other places. "Our supermarkets are phenomenal," observes award-winning cookbook author Jean Anderson, who relocated here from the Big Apple a few years ago, followed by several of her food writer friends.

all have our grocery priorities, and though many of our needs can be satisfied at the familiar big chains, adventurous eaters usually need more than one stop to fulfill their culinary yearnings. The trick to happy and efficient shopping is to know the specialties of each market.

The following guide to some of our more distinctive large groceries should help you shop smarter and, hopefully, enjoy the experience whether you prefer tortillas or baguettes, field peas or fava beans, chitter-

Beverly Berry. With their own savings, the Berrys created a grocery that specialized in perishable foods modeled after European open-air markets. The freshness of the produce and attentive service presented a welcome contrast to the conventional groceries of the era, and attracted a loyal following of quality-minded shoppers. The success of that first store led to other branches around the state. Now, almost 30 years after the first store opened, Fresh Market now has over 90 stores all over the Eastern US.

Low lighting, classical music, and a personable staff make shopping at Fresh Market pure pleasure. On weekends you will find cooking stations with samples and wine-tasting opportunities throughout the store. It's impossible to leave without a bottle of that juicy pinot noir you just tasted.

Best bets at Fresh Market include the deli's succulent roast chicken, Fresh Market brand barbecue chicken pizza (frozen), imported yoghurts, flash-fried whole okra and green beans, and housemade sausages. The meat department is small but excellent and the accommodating butchers will cut meats to your specifications.

Whole Foods Market

Four locations in the Triangle:
102B Waverly Place, Cary
3540 Wade Ave., Raleigh
621 Broad St., Durham
81 S. Elliott Road, Chapel Hill

Though headquarters for Whole Foods is in Austin, Texas, its prototype was Wellspring Market in Durham created by Lex and Anne Alexander. The original Wellspring opened in 1981, specializing in healthy natural vegetables and grains, but the Alexanders soon responded to local demand for high-quality meats, cheeses and wines. By 1991 when Whole Foods went public and began buying up competitors, Wellspring had blossomed into a



From a foodie's point of view, a good market is one of the crucial ingredients of a happy neighborhood. When our nearest Harris Teeter closed down a few years ago, the fallout was serious — neighbors' grumbling about property taxes ratcheted up a few notches and folks talked of moving elsewhere. Now that Fresh Market has replaced the old grocery, the neighborhood once again feels like the center of the universe.

Not that Fresh Market has everything one needs, but what it lacks in dog food, it makes up for in duck liver mousse. We

lings or foie gras. And locavores can appreciate that, even if many of their products come from distant places, most of these groceries originated in North Carolina.

Fresh Market

Four locations in the Triangle:
1200 Raleigh Road, Chapel Hill
3655 SW Cary Parkway, Cary
400 Woodburn Road, Raleigh
6325 Falls of the Neuse, Raleigh

The first Fresh Market was opened in Greensboro, NC, in 1982 by Ray and

supermarket-sized store in Durham with another branch in Chapel Hill.

Recognizing that Wellspring had something that Whole Foods lacked — an Epicurean orientation — CEO John Mackey hired Lex to head his house brand department. Lex's job was to travel the world to seek out the best coffee beans, olive oil and other specialty items for Whole Foods to import for its discriminating patrons.

An exploration of the fascinating products in Whole Foods can absorb an afternoon. This is not just a grocery store, it's a global food exhibition. Here you will see fruits, vegetables and fungi you never knew existed. The fish selection includes items unavailable outside the restaurant trade such as skate wing, shad roe and Chilean sea bass. Bison, whole ducklings, and unusual sausages are displayed in the meat department. The cheese section is unparalleled, and tasting is encouraged. Most of the staff are passionate foodies knowledgeable enough to answer any question you may have.

Though bargains are few and far between at Whole Foods, the quality and variety of its house brands, meats, seafood, cheeses and produce are unmatched in the Triangle.

Trader Joe's

Three locations in the Triangle:
1800 E Franklin St., Chapel Hill
3000 Wake Forest Road, Raleigh
1393 Kildaire Farm Road, Cary

Trader Joe's is the most upbeat grocery experience you can imagine. It feels like a party. To the beat of classic rock music, shoppers swap tips about their favorite TJ products. Last time I was there, a mariner's bell signaled everyone in the store to sing "Happy Birthday" to one of the sales clerks. The place has soul.

You won't see a single major American food company represented here, but the unfamiliarity of the brands imported from all over the globe is part of the fun. Employees are upbeat and accommodating, familiar with the store's wares and eager to contribute their own recommendations.

Best bets at TJ's are the large selection of party food — pita crackers, tortilla chips

and all varieties of TJ salsas are excellent. Though TJ's is famous for "three buck Chuck" (Charles Shaw brand wine at the unbeatable price of \$2.99), it's best to use this for sangria. The cheese selection is large and reasonably priced, and produce, though limited in variety, also sells at bargain prices. The glory of TJ's is its massive frozen food section filled with appealing ethnic dinners, mini crabcakes and luscious desserts, such as Parisian macaroons and ice cream bon bons, ready to serve at your own party.



Whole Foods Market

Weaver Street Market

Three locations in the Triangle:
101 E. Weaver St., Carrboro
716 Market St., Southern Village, Chapel Hill
228 S. Churton St., Hillsborough

Created as a food co-op in 1988, the original Weaver Street Market in Carrboro has grown to include three locations on the western edge of the Triangle. More than any other grocery in the area, Weaver Street uses local vendors — farmers and artisans whose names are familiar to habitués of the area's farmers' markets.

The original market now includes a hot and cold buffet and a restaurant in back (Panzanella). It opens onto an expansive green lawn furnished with picnic tables and

a fountain, considered the unofficial town commons of Carrboro. Here, at various times of the week, you may see jazz performances, hula hoop exhibitions and even political demonstrations.

Best bets: Giacomo's cured Italian sausages of various kinds, breads and pastries, seasonal vegetables, frozen entrées made by local companies such as Kerala Curry, local artisan cheeses (possibly the largest selection in the Triangle), beef and pork grown on Orange and Durham County farms.

Harris Teeter

24 locations on the Triangle

In 1960, Harris Super Markets and Teeter's Food Marts, two thriving Charlotte-area chains, merged to become Harris Teeter Super Markets. The company's later purchase of Food World and Big Star added Central North Carolina and Virginia to its territory. Today Harris Teeter, with stores mostly in upscale urban areas — including the newest Raleigh store in North Hills featuring two floors of shopping — is the largest supermarket chain in the state and operates stores in most major cities throughout the Southeast.

Responding to the growing popularity of natural foods markets in the '90s, Harris Teeter's produce department

expanded and improved. Depending on the season you can find fresh fennel, watercress, parsnips, golden beets, white peaches, and other vegetables and fruits not often found in other chains.

With the exception of locally grown meats, cheeses and produce, you can gather just about everything you need for everyday cooking, cleaning and pet care in one fell swoop at Harris Teeter. Some of the items I buy regularly are Cabot's aged cheddar cheeses, Ciao Bella gelato, La Brea breads, HT's house-made hummus (Morrocan Spice is addictive). The larger stores have impressive selection of wines (including some hard-to-find fortified wines such as Lillet) in all price ranges, as well as knowledgeable wine managers to help with selections.

Food Lion

Over 30 locations in the Triangle

Food Lion has grown from a single store in Salisbury, NC, to one of the largest grocery chains in America with over 1300 stores in the Southeast. The chain is famous for unbeatably low prices. The other end of the spectrum from Whole Foods, Food Lion isn't celebrated for freshness or variety, but its house brands of cereals, dairy products and canned goods are great deals if top quality isn't a priority.

Though Food Lion may not meet the standards of locovores or fussy gourmets, the store has a special niche without rival in the *Metro* area: innards. In the meat department you can find chitterlings, tripe, beef and pork liver, tongue, hearts and kidneys. Goat is available here, and any cut of pork sells for less than other markets. The store also boasts the largest selection of Latino packaged foods (outside independent tiendas) in the area, as well as an impressive selection of fresh chili peppers. *Arriba!*

NIBBLES

On April 11, **Poole's Diner** initiated a benefit series to support the Southern Foodways Alliance's documentary film initiative. "**Stir the Pot**," a seasonal dinner and discussion, will be a quarterly event that features talented guest chefs celebrating their Southern roots. The first dinner

spotlighted Sean Brock, executive chef of **McCrary's** in Charleston, SC. The Sunday evening wine dinner was followed by a potluck brunch Monday at the home of Ashley Christensen, chef/owner of Poole's. Participating were many of our best chefs and food writers, among them: Fred Thompson, editor of *Edible Piedmont*; Vivian Clark and Ben Knight, owners of Kinston's **Chef and the Farmer**; Amy Tornquist, chef/owner of **Watts Grocery**; Dean McCord, creator of *VarmintBites*; Jeremy Clayman, chef of Raleigh's **Busy Bee**; and April McGregor, owner of **Farmer's Daughter** artisan food products. You can join Southern Foodways Alliance online at www.southernfoodways.com.

Jason Smith, chef/owner of **18 Seaboard**, opened a second eatery in Cameron Village this spring. Cantina 18 serves casual Southwestern fare — tacos, nachos, salads — made with the same deft touch and creativity as 18 Seaboard's kitchen.

Fans of good microbrew will enjoy the new Raleigh branch of **Natty Greene's**, the popular Greensboro-based brew pub. The new venue is located at 505 W. Jones St., the former location of Southend Brewery and Prime Only Steakhouse and Sushi Bar.

One of the Triangle's two food tour companies, **Taste Carolina**, announces a new route, the R-Line Gourmet Food Tour this month. The lineup of Raleigh eateries includes **Busy Bee**, **Dos Taquitos Centro**, **18 Seaboard**, **Zely & Ritz**, **The Cupcake Shoppe**, **The Mint**, **Spize Café**, **Foundation**, **Escazu Artisan Chocolates** and **Annelone's Authentic German Bakery**. Participants will meet each chef and enjoy tastings at each venue. For tickets, go to www.tastecarolina.net.

The **Triangle Food Tour** will add a walking tour of downtown Cary's culinary treasures to its roster of tours on May 1. Reserve your tickets at www.trianglefoodtour.com.


The North Carolina Museum of Art has reopened this month with a spectacular renovation that includes a new restaurant, **Iris**, under the direction of Andy

Hicks, executive chef of the museum's previous restaurant, Blue Ridge. Iris will be open for lunch Tuesday through Sunday and for dinner Friday evenings.

Chapel Hill's new mixed-use development, East 54, brings three new restaurants to the area. **Saffron**, the popular Indian restaurant based in Morrisville, just opened another branch in the development. By the end of the month it will be joined by **Piola**, an Italian restaurant featuring pizzas and pastas. **Archira Thai and Sushi Restaurant** should be taking reservations by July.

Spring means fresh local produce and outdoor dining. Enjoy the best of the season at some of our local farm dinners. **Elodie Farms** in Durham County holds a monthly "Dinner on the Porch." The event features many of the Triangle's best chefs cooking exclusively with farm-to-table ingredients. Information is available at www.elodiefarms.com/dinner.html. Another delightful farm experience takes place each month at Celebrity Dairy's Sunday dinners in Chatham County. Reservations are available at www.celebritydairy.com.

Don't miss a chance to see *Metro* columnist **Carroll Leggett** reading from his article in the Southern Foodways Alliance's *Cornbread Nation 5*, an anthology of Southern food writing, at 7 p.m. May 11 at the Regulator Bookstore in Durham. Other readers include Triangle authors Marcie Cohen Ferris and John Shelton Reed.

Executive Chef Scott Crawford of **Heron's at The Umstead Hotel and Spa** will host three of the region's best chefs on May 17. Ashley Christensen from Poole's Diner in Raleigh, Jim Anile from Revolution Restaurant in Durham, and Vivian Howard from Chef and The Farmer in Kinston will each create one of the evening's five courses. A generous portion of the proceeds will go to the Lucy Daniels Center for Early Childhood in Cary. Five-course dinner including wine pairings \$110 per person. For reservations, contact 919-447-4200 or visit www.theumstead.com. 

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.

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.

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.

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, Mon-Thurs. 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 glenwood-grill.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. 5-9p.m.; Fri. and Sat. 5-10p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Culinary Director Christopher Hynton presents new and exciting culinary combinations paired with The Mint's unflappable service standards.

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.

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.

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.

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.

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 cheses. Come early to enjoy our breakfast wraps and bagels. Catering is available.

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

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

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

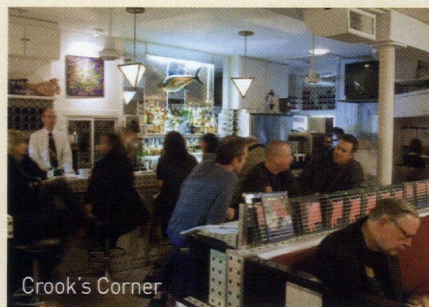
DURHAM/APEX/MORRISVILLE

CAFÉ PARIZADE — 2200 W. Main St., Durham. 286-9712. Renaissance-inspired murals, colorful surrealist works of art and casually chic crowds feasting on Mediter-

anean 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.

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. Visit Web site online at 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.

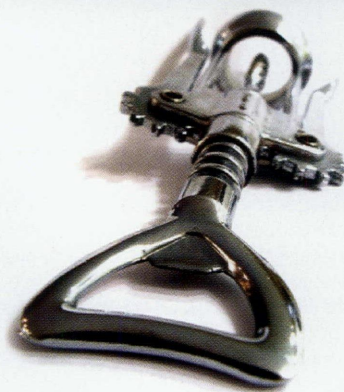
FISHTALES WATERFRONT RESTAURANT — 232 W. Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at www.fishtalesdining.com. Have your Holiday Party on the Waterfront this year! FishTales offers the best food selection, service and a great atmosphere for your special event. We can provide the perfect 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.

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

Cork Report

by Barbara Ensrud



THE MAD, MERRY MONTH OF MAY

What is it about May that incites poets and songwriters to flights of fancy? Not so surprising when you look around. This year the heat came early, and now we're in the full flush of riotous green and heady floral scents. May is celebrated not only with rhyme and melody and floral nosegays. The traditional May Day in Germany brings on May Wine — young, fresh white wines flavored with the aromatic herb sweet woodruff that flowers in local forests.

Commercial May Wine is artificially flavored these days, but dried woodruff is available from herb or spice sources online, or you can grow it yourself from seed. It makes a fragrant groundcover for shady nooks. Steeping the dried leaves in wine overnight makes a delightful spring wine punch — all the more seasonal when strained and garnished with fresh strawberries as in traditional German or

What potent blood hath modest May.

— Ralph Waldo Emerson

Austrian versions. Champagne or sparkling wine is often added to enliven the mixture, making it a festive drink for Mother's Day brunch.

Whether or not you add a touch of woodruff, this month is the perfect time for light fresh whites like these — delectable sipping for afternoons on the deck or patio:

Vinho Verde, \$7-10. Portugal's "green" wine, with the slight prickle that adds zest to this light-bodied white, comes from grapes grown in northern Portugal picked young (a bit "green") and at their most fragrant, with aromas that call to mind lemon and lime blossom. Most Vinho Verde are not vintage-dated, but you can tell by the almost water-white color how young they are. The word Branco on the label is Portuguese for white.

Torrantes. This flowery-scented white is another charmer that has caught on in recent years. It hails from Argentina, land of beefsteak and hearty red wines (especially **Malbec**, see below) and the wine is named for the grape, indigenous to Argentina, that produces it. Straw-colored, dry to off-dry, Torrantes is an appealing, easy-to-drink spring quaff. Labels to look for: 2009s from **Alamos**, **Crios**, **Urban** and **Zolo**.

VERITAS
VINEYARD & WINERY

Viognier. Though developed in France's Rhône Valley — where such wines as Condrieu range from \$35 to \$50 a bottle — the viognier grape increasingly

WINE BUYS OF THE MONTH

Casa Lapostolle 2009

Sauvignon Blanc, Rapel Valley, Chile, \$12.99. From one of Chile's top wine estates, this brisk dry white has appealing mineral notes and lively flavors of lime citrus. An excellent wine for shellfish, especially shrimp scampi, as well as seafood pastas.



Terrazas 2006 Malbec Reserva, Argentina, \$17.99. Terrazas regular Malbec, \$11, is consistently an excellent red wine value, but the 2006 Reserva has that extra punch of character and flavor that high-altitude Malbecs exhibit. Vigorous without being overbearing, excellent for grilled steak or leg of lamb.



Hail, bounteous May that dost inspire Mirth, and youth, and warm desire!

— John Milton

frolics in vineyards of the New World: Argentina, Australia and the US, including North Carolina and Virginia. Its honeysuckle aromas give way to a nice smack of tropical fruits and it is generally a little richer in flavor and body than Vinho Verde and Torrontes. Especially nice for dishes with Asian spice accents but a lovely aperitif as well.

Look for: 2008s, \$9-18: **Childress Vineyards** (NC), **McManis, Montpelier, Zaca Mesa** (CA), **Keswick, Veritas, White Hall** (VA)

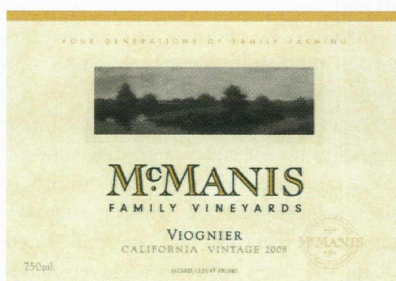
NC WINE NEWS

Shelton Vineyards near Mt. Airy, NC, picked up a Gold Medal for its **2007 Malbec** at the recent Finger Lakes International Wine Competition in Watkins Glen, NY. Judges from 10 countries evaluated some 3000 wines from around the globe. Shelton also garnered Silver awards for Yadkin Valley-grown Chardonnay and Cabernet Franc. Shelton's '07 Malbec is a flavorful, well-balanced red that shows the promise for this grape variety in North Carolina. Let's hope more will be planted.

Biltmore Winery also won Gold for its non-vintage **Malbec Limited Release**, from grapes grown in California. Biltmore has won numerous awards — Gold, Silver and Bronze — in several national wine competitions in the last year for its extensive lineup of wines, but few bear North Carolina appellations. Biltmore has greatly expanded its wine production and now draws most of its fruit from estate-owned vineyards in California, as well as grapes purchased in California and Washington. Biltmore wines are now available in 19 states.

ARE YOU GRILLING YET?

Some of us grill year-round, of course, but these warm spring evenings do encourage firing up with greater gusto. I mentioned **Malbec** earlier on and certainly it's one of the first reds I think of for grilling



beef. Malbec is the king red in Argentina, where excellent renditions can be had at various price levels, from \$8.99 to upward of \$50 a bottle, and just about everything in between.

The more expensive ones tend to come from vineyards planted high in the Andes, up to 3000 and 4000 feet above sea level. These mountain-grown wines have impressive concentration and depth. Deeply col-

ored, they are usually quite tannic and need some years (5 to 8 or more) in bottle to mature and become enjoyable to drink. Granted, there are those who relish the young, muscular Malbecs, but if you want something with more fruit emphasis than tannin, you'll find it in the less expensive wines, with the best values in the \$10 to \$20 range.

It might, however, be worth spending \$15 to \$19 on one of the Reserve-style Malbecs to discover some of the complex and intriguing flavors the better wines have to offer — dark ripe berries, plums, raspberries, often with hints of licorice, chocolate, even cigar ash in aroma. The full-bodied warmth of well-ripened grapes and mature tannins gives Malbec a rich texture, chewy in young wines but smooth and silky with aging. **MM**



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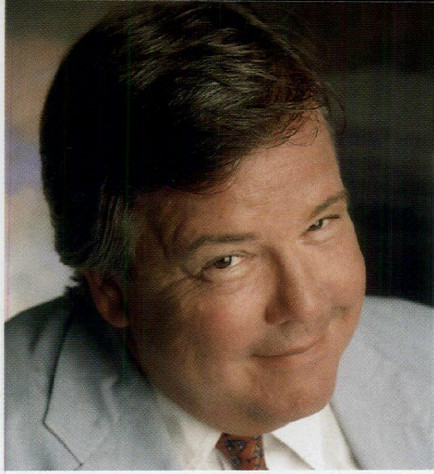
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My Usual Charming Self

by Bernie Reeves



JIM TURCOTTE

NET LOSS OF KNOWLEDGE NOW THE NORM

There are dangerous trade-offs associated with new media. The influence of television — popularized in the 1950s and in full swing in the 1960s — re-shaped the political and cultural landscape.

The computer revolution hummed along quietly until the Internet and desk-top and lap-top machines blended in the early 1990s to set off the phenomenon predicted at the advent of television by Canadian academic Marshall McLuhan.

The medium, said McLuhan, would soon be the message, a famous statement that Woody Allen immortalized in the film *Annie Hall*. *Medium Cool*, a cult hit film of the 1960s, ensured McLuhan's permanent fame.

Until now. Mention McLuhan to anyone under 45 and the feedback is a blank stare. We now live in two different worlds separated by a chasm of unshared experience. Along the way since the onslaught of television and the establishment of the Internet, the "generation gap" — a term coined during the 1960s — is now permanent.

Television fractured the old world. Information became mingled with entertainment. News coverage became pervasive while its content became fungible. There was more and more to report, but standards of content selection collapsed to gain audience share.

The political impact of TV was enormous. In the radical salad days of the '60s and '70s, one or two activists demonstrating against a nuclear plant or the Vietnam War, were able to use television to create the impression their cause was shared by millions. The medium made invalid messages valid as it streamed into millions of homes.

Between the rise of television and the explosion of the Internet, cable television added another dimension to the media mix. Unfettered by Federal Communications Commission standards and rules for "free TV," cable companies hooked subscribers in the early days with porn-

ography. As microwave relay service evolved into satellite delivery, cable now beams hundreds of niche channels with targeted programming in sports, food, adventure, documentary and on and on.

While TV originally bound people together, today the medium is all about fragmentation. And naturally, Americans are fragmented as never before. The melting pot that once characterized the country is now a maelstrom of identity politics.

As with television, the wonder of the Internet overwhelms the societal change underway. Facebook creates the illusion of community, but replaces actual interaction. Unsuspecting young people throw their lives into the public fire not realizing that their schools, employers and the government are watching.

The access to information is marvelous, but what data to trust has become a serious issue. If indeed an informed electorate is the keystone to a free society — as emphasized in the First Amendment — our freedom is at risk if the Internet becomes the only source of news to citizens under a certain age.

Privacy has become a thing of the past, accompanied by a decline in the concept of dignity. TV and the Internet have melded, creating a society that sacrifices the decorum of privacy for full disclosure. It's as if standards of behavior never existed, the change has been so sudden and complete. People under 45 have voluntarily joined a global therapy group where anything goes.

Modesty is another victim, as sex rears its head as a commonplace in the new media just as it hooked viewers on cable TV. Kids can access pornography as easily as buying an ice cream cone. Parental efforts to block unsavory information are helpless, just as parents lamented the infiltration of television into their value system.

And terrorist groups can create a new insurgency phenomenon via the Internet. Jihadists in Iran can communicate to their brothers and sisters in dozens of countries to spread propaganda and plan attacks. We are threatened by hackers, from home computers to the Department of Defense. All this access is undermining our security and our peace of mind.

The founders of the Internet made sure there was no protocol. They feared the new instrument would be controlled by giant telecommunications firms and governments. It's theoretically free and uncensored. Which means it is untrustworthy as well as ubiquitous. Note the ethics of providers and players in the new media. All this openness has actually formed an elite of operators who have no investment in the accepted standards of ordinary citizens.

This can be demonstrated in several areas, but to pick just one — look at the cannibalization of content created by real people that shows up on the Internet. We publishers are well aware that our content can be kidnapped and altered and shook every way but loose with no remuneration or recognition from the Internet pirates. Daily newspapers hire trained reporters to cover several beats using rules of play that ensure the information is accurate — although it is often biased — only to have a Web site steal it.

The point is a reporter attends events, conducts interviews, checks facts and has the copy edited for accuracy. Then the same article can be nabbed and redistributed by a guy running a Web site in his pajamas. Often the original and correct story is altered and falsified, adding to the information fraud afflicting the world.

The medium is now completely the message. The latest gadget or communications tool has complete precedent over the quality of the content it delivers. McLuhan got that part right. But he didn't predict the rise of the radical scholars in the 1970s and '80s who went to work to break the link that formed the foundation of knowledge.

Calling the Western tradition — from Greece to Rome to Europe to the US — a racist, chauvinist, homophobic and imperialist conspiracy, they set about to tear it down and replace it with the flimsy theory of multiculturalism. Under this academic regime, all cultures are equal. We think Shakespeare is superior because we are propagandized that way. New Guinea wall drawings are just as valid, goes the thinking — and with it our entire self-esteem as a culture.

Add this huge interruption in inherited knowledge to the new media and you have a blueprint for the end of the progress of culture. Here are a few lines from the novel *A Week In December* by Sebastian Faulks on what happened to knowledge in the West:

"I suppose it was a dream that lasted really about 50 years. By the time universal education had begun to work properly, say by 1925, and the time the first teachers started to hold back information, say 1975. So a fifty-year dream.

"I think what's happened is that because they themselves know less than their predecessors, innovators and leaders today have remade the world in their own image. Spellchecks. Search engines. They've remodeled the world so that ignorance is not really a disadvantage. And I should think that increasingly they'll carry reshaping the world to accommodate a net loss of knowledge."

Welcome to the Age of Obama. **MM**

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

Terrorism

The head of our national intelligence services just went up to Congress and warned a terrorist attack on the United States is "certain" in the next six months.

Not possible. Not probable. *Certain.*

What went wrong?

Here's one example: In Washington Congressman Brad Miller voted to gut the Terrorist Surveillance Program – which intercepts terrorist messages. (It's the same program that uncovered an Al Qaeda plot to blow up the Brooklyn Bridge a few years ago.)



Congressman Miller also voted to close GITMO. To try terrorists in civilian courts in New York City. And to give terrorists their 'Miranda Rights.'

President Obama and Brad Miller – who's voted with the President 97% of the time – and the liberals in Congress will tell you with a straight face the way to win the war on terrorism is for America to provide a shining example to do-gooders all across the world by giving terrorists their "Civil Rights."

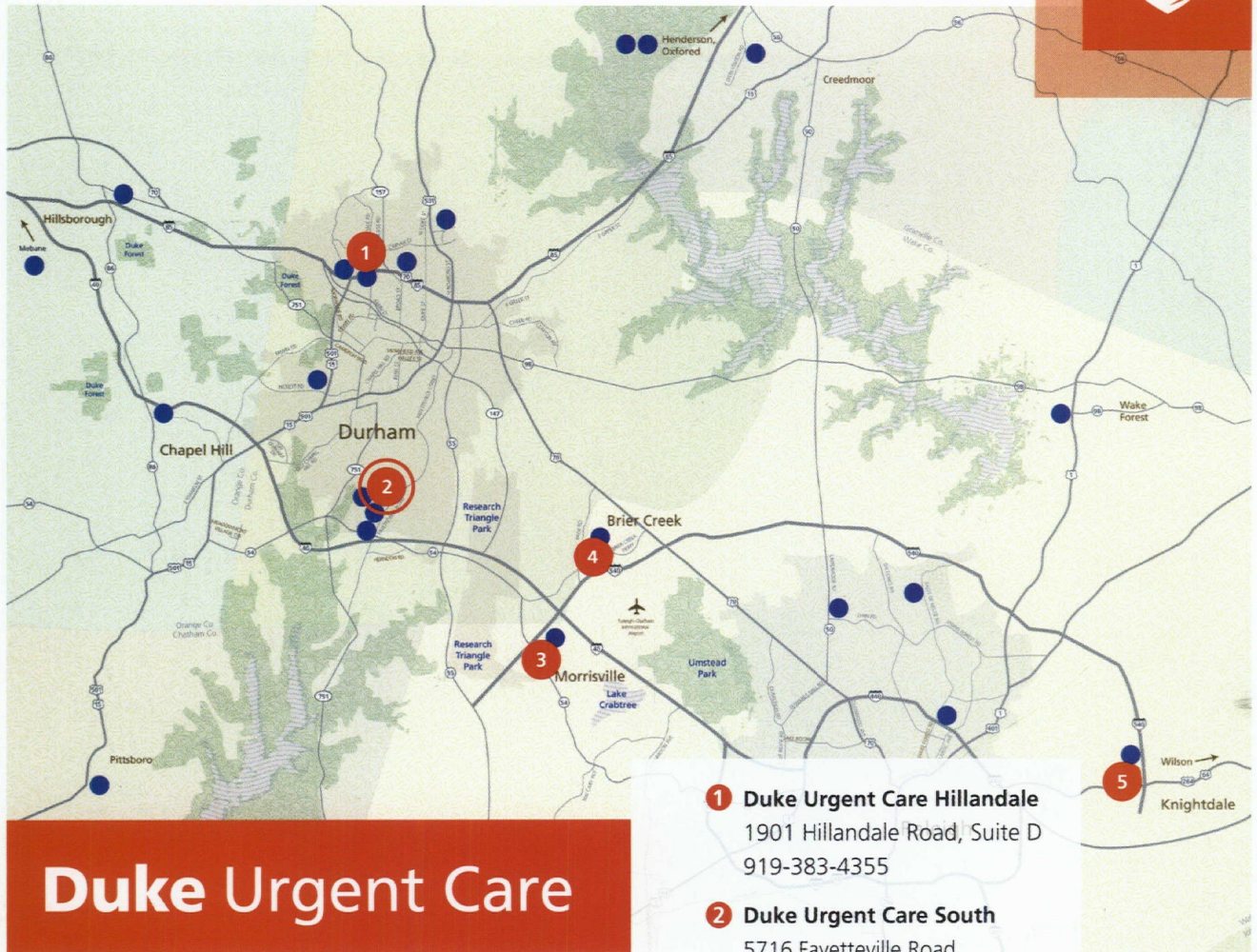
But that's pure bunkum.

The way to stop terrorists is simple: Catch them before they reach the United States. And Brad Miller's making it tougher for the CIA and FBI to do that.

President Obama is leading our nation down the wrong road. But we can change that in November by defeating Brad Miller.

BR Reeves III

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