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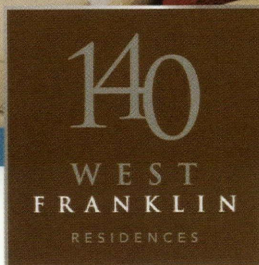
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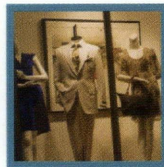
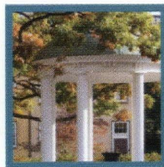
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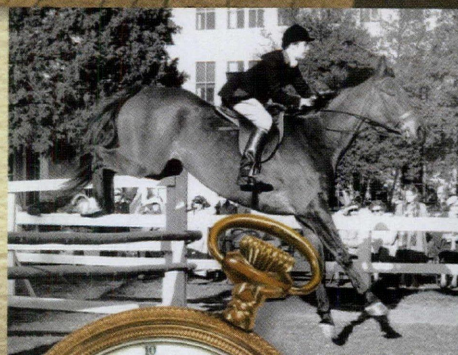
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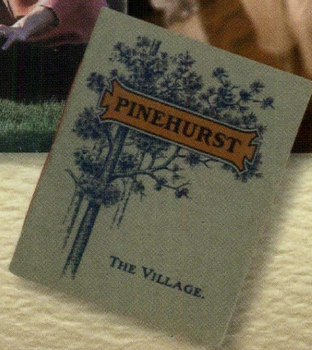
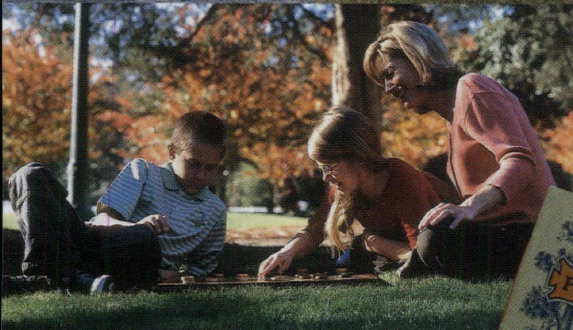
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HERE IT IS SEPTEMBER

Finally fall is on its way, and *Metro* is ready for cooler weather with content tailored to usher in the region's favorite time of year.

One fine autumn day be sure to plan an excursion to visit the NC Museum of Art's new West Gallery while referring to Diane Lea's excellent insider's view that assays the architecture and ambience of this striking structure that houses the museum's permanent collection. You can also ponder Louis St. Lewis' critique and experience lunch with Barbara Ensrud at Iris, the new restaurant named for Iris Cantor, who donated a portion of her valuable collection of Rodin sculptures now gracing the new building.

Fall means fashion, and Maury Poole captures in words and images the latest trends; Food Editor Moreton Neal revisits Fearrington House, where she and former husband Bill Neal founded the first edition of their famous La Résidence restaurant, considered the first authentic French eatery in North Carolina; Wine Editor Barbara Ensrud samples the food and wine of several new Chapel Hill dining spots; and Carroll Leggett considers the consequences of heavy hors d'oeuvres.

As the Coastal Cohorts (Bland Simpson, Jim Wann and Don Dixon) say in their musical play "King Mackerel & the Blues Are Running," fall is fishing time all up and down the Carolina coast. But Editor-at-Large Jim Leutze says trouble is brewing along the coast as a new piece of proposed legislation wends its way through the committee process calling for "no development" Coastal Hazard Zones that will encompass existing structures and property.

Film Editor Godfrey Cheshire recommends the latest from the great Robert Duvall, and two crime thrillers from France; Mike Welton recognizes George Smart, the founder of Triangle Modernist Houses, a web page dedicated to celebrating the region's high density of modern buildings that ranks us in the top three locations in the nation; and *Secrets of State* and *Eyes Only* offer news and tidbits found nowhere else.

And be sure to check online at www.metronc.com for Dan After Dark, the region's top reference for musical happenings; Art Taylor's complete coverage of literary offerings; and the area's best listings in *Metro Preview*.

See you in October...


— Bernie Reeves, Editor & Publisher



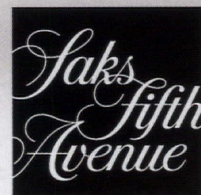
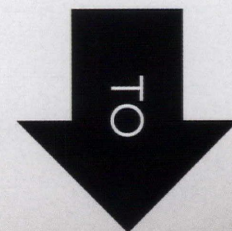
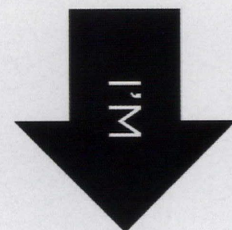
North Carolina Museum of Art

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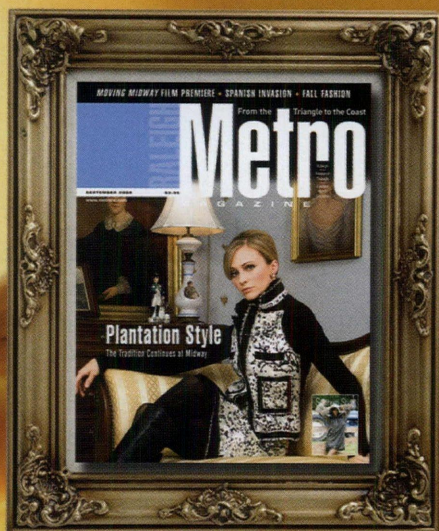
CORRECTION

Dr. William Lambeth, who received the Honorable Mention award for Best Plastic Surgery Center, was listed under Raleigh Plastic Surgery Center. Dr. Lambeth is currently practicing at Lambeth Plastic Surgery in Raleigh.

Also, Daerr Reid for Acupuncture was listed as being in Raleigh; her practice is in Wilmington.

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INCORRECT HOMONYMS

In the column "Anarchy Reins" by Bernie Reeves in the Summer 2010 issue, the English teacher in me screamed that I must point out any incorrect homonyms. In the title, "Anarchy Reins...", he should have used the word "reigns" instead.

Via the Internet

(Bernie Reeves replies: You are right! I know better.)

OBAMA BASHING

RE: My Usual Charming Self, "Anarchy Reigns In Conservative Politics" – Summer 2010

There you go again, Bernie, blaming our current economic crisis on the Obama Administration, when it was Bush and his Republican cronies (of which you seem to pride yourself as being "one of") who recklessly steered us toward it since 2000.

Why don't you use your magazine to

educate readers about Raleigh and the Triangle region instead of using it to bash President Obama and push your own agenda?

*Adam Christian
Apex*



The staff of 18 Seaboard would like to thank Metro Readers for their support in the 2010 Metro Bravo Awards.

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Best Chef

First Place Standing Ovation

Best Restaurant

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Pee Dee Orchard - Peaches

Garland Fulcher - Blue Crabmeat

Pamlico Pride - Shrimp

Green Haven Farm - Bibb Lettuce

Anthony Penny - Corn

Dean's Farms - Strawberries

Carolina Classics - Catfish

Old Mill of Guilford - Grits

Goat Lady Dairy - Goat Cheese

Double T Farm - Lettuce

Captain John S. Pope Farm - Lamb

Perry Lowe Orchard - Apples

Enzor Farms - Sweet Potatoes

Yoder Farms - Eggs

Larry's Beans - Coffee

J. C. Harris - Split Hardwood

Elysian Field Farm - Tomatoes, Beets

Drowning Creek Farm - Pecans, Shitake

Mushrooms

Moore Brothers - Beef

Brinkley Farms - Heirloom Tomatoes

Barham Farms - Heirloom Tomatoes

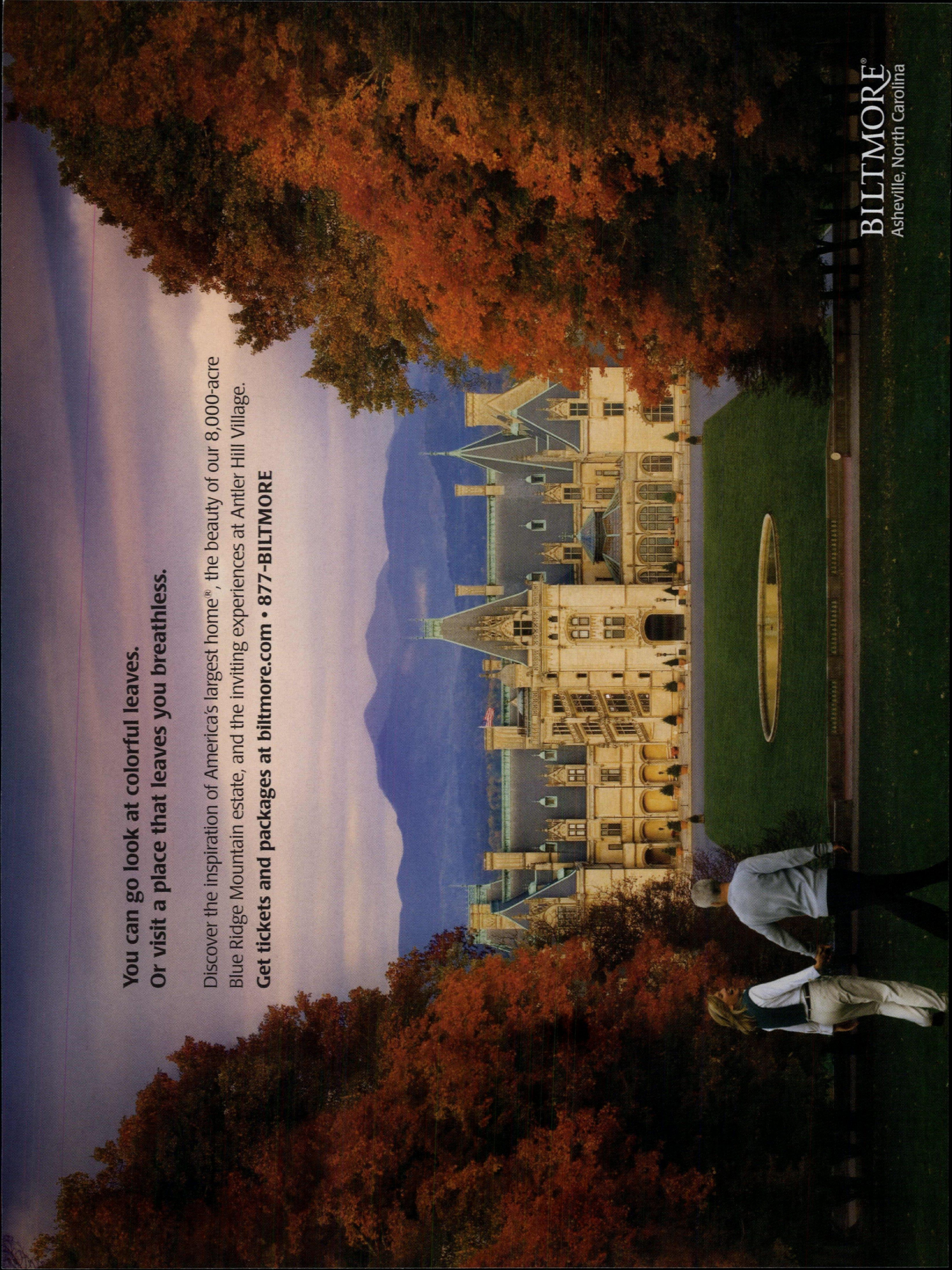


We are pleased to announce the addition of private dining space to accommodate groups of 20-60 people, as well as our sister restaurant in Cameron Village,



For 18 Seaboard private dining, please contact Matt Hayden at hayden@18seaboard.com

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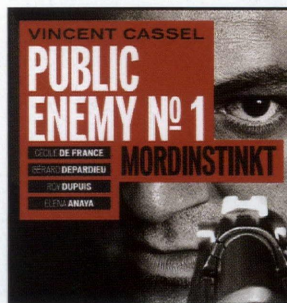
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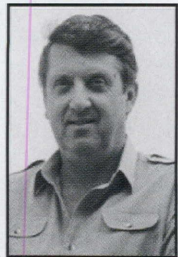


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SECRETS OF STATE

Book By Greenville Lawyer Captures Unique Down East Character

Practicing law Down East is like practicing law anywhere — or is it? Reading Jim Cheatham's new book, *Forty Years At The Bar*, that looks back on his legal career in



Cheatham

Greenville, NC, demonstrates the unique character of a region that growth and modernization cannot alter completely. But growth did occur and Cheatham's tenure at the bar lies astride the old days when tobacco was still king, and on through the major social, economic and political changes that have transformed the town into a regional metropolis.

Cheatham, who also briefly served as the town's prosecutor, was on the scene just as the corrupt Justice of the Peace system was re-

placed with magistrates, when Blue Laws prevented an anchor tenant in a new shopping center from opening on Sunday, the Kiwanis Club put on an annual blackface minstrel show, television evangelists needed convincing to pay for air time — and the "Invisible Empire" of the Ku Klux Klan was dramatically visible, especially to Cheatham when he defended the police chief who challenged the Grand Dragon to a duel.

And Cheatham remained in the vortex of change as he assisted Leo Jenkins, the dynamic chancellor of the burgeoning East Carolina University, and later served on the board of Pitt County Memorial Hospital as it merged operations with the now world famous ECU Brody School of Medicine. He was on the scene as the hospital board grappled with the new phenomenon of AIDS and helped the board in a malpractice case brought by the brash litigator John Edwards before his meteoric political rise and shameful crash in the pages of the *National Enquirer*.

Cheatham was involved in a case testing the transition of the application of the death penalty in the wake of US Supreme Court rulings in the early and mid-'70s, helped create a series of pamphlets and videos on ethical be-

havior for attorneys, penned previous books about the NC coast and his love of sailing, and founded the Robert Ruark Society, which fought and won a place for the famous Tar Heel author in UNC's Journalism Hall of Fame. (Go to www.metronc.com and search for the October 2008 edition under Robert Ruark.)

One episode snatched Cheatham into the whirlwinds of change when an art professor at ECU was investigated for child pornography. The zealous federal prosecutor, later to make an unenviable name for himself in Raleigh — and eventually go to jail for swindling naïve citizens in an investment fraud — let loose local law enforcement officers that mistook photographic poses for a sculpture for obscene material. The professor committed suicide before the case came to trial, leaving behind a sad episode symbolizing the growing chasm between provincialism and modernity represented in the changing mores created by the presence of a large university.

Forty Years At The Bar can be ordered from Professional Press in Chapel Hill by calling 800-277-8960 or purchased from Quail Books in Raleigh's Ridgewood Shopping Center, The Beach Book Mart in Atlantic

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— Bernie Reeves

Architects Present Tour

The first ever AIA Triangle Homes Tour October is scheduled for October 2 from 10:00 AM to 6 PM featuring nine architects and ten homes that represent the value an architect brings to residential living spaces, neighborhoods, and sustainable living options.



The awarded AIA designed living spaces were selected by a visiting jury from AIA Austin and created by the featured architects:

Angerio Design, Bizios Architect, Cherry Huffman, Ellen Cassilly Architect, Frank Harmon Architect, John Reese Architect, Studio B Architecture, Tina Govan Architect and Vernacular Studio.

The self-guided tour features homes in Raleigh, Durham and Chapel Hill and offers visitors the chance to meet the architects face-to-face. Tickets are on sale now for \$20 with advance purchase and \$25 the day of the tour. Tickets are available online at [\[anglehomestour.com\]\(http://anglehomestour.com\), at Harris Teeter locations and select AIA chapter locations in North Carolina. **MM**](http://www.tri-</p>
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Consortium Offers Private School Admission Services

The Triangle Independent School Consortium (TISC), composed of admission professionals from Raleigh-Durham-Chapel Hill area schools, will be on hand for the Independent School Fair **Oct. 30 at the Hampton Inn at Brier Creek**. Member schools of TISC provide a "one stop shop" for families considering options in education, including assistance in the application process, testing, letters of reference, reviews of prior transcripts and conduct and discipline records.

TISC members are required to be independent, nonprofit 501(c)(3) academic schools in operation for a least two years that practice non-discrimination admission policies, provide athletic and other school administered programs, conduct early childhood/elementary and/or secondary school classes, and hold accreditation by either the Southern Association of Colleges and Schools (SACS), the Southern Association of Independent Schools (SAIS), or the Association of Christian

Schools International (ACSI).

Members are required to respect the common notification and enrollment dates established by the group determined by the members at their spring meeting to ensure there is no "pressure" by any one school seeking to procure an admission contract from families who are waiting to hear from other schools. **MM**

Join George And Martha Washington For Dinner

Dinner with George and Martha Washington? Why yes, on Sept. 16 at the NC Museum of History when the "father of the country" and his First Lady journey to Raleigh to kick off the Southern tour of "Discover the Real George Washington: New Views from Mount Vernon," produced by Mount Vernon Estates and Gardens. The exhibition of 100 artifacts about the first president opens Sept. 10 and will remain on display at the Museum of History until Jan. 21, 2011, the only venue for the show in the Southeast.

The black tie "State Dinner" includes traditional colonial fare in a formal garden or seating in a period dining room recreated from Mount Vernon. Tickets are \$200 per person

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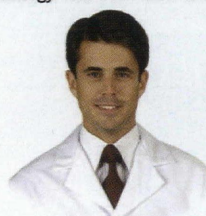
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and can be purchased from the Museum of History at www.ncmuseumassoc.com or by calling 919-807-7849. **MM**

Noted Landscape Architect Publishes Book

Dick Bell, a legend in the world of landscape design, has published *The Bridge Builders*, the first in a 3-part series of books that chronicles the evolution of his distinguished career that began as the son of gardeners in Manteo on the North Carolina coast, through his education at NC State University and the honor of becoming the youngest recipient of the Prix de Rome.

Bell has designed over 2000 landscape architecture projects that range from highway corridors to public parks to beachfront developments, including high profile designs in the Raleigh/Triangle area. The series of books, edited by architecture writer Kim Weiss, will certainly find a top position in the literature of the subject.

Call 1-800-882-3273 to order *The Bridge Builders* via credit card, or contact Vantage Press: 419 Park Avenue South; New York, New York 10016 or go to www.vantagepress.com. **MM**

EYES ONLY

The ninth **Big Bad Ball**, the annual black tie gala presented by The Capital City Club's Young Executives and benefiting Hospice of Wake County, is set for Oct. 2 from 7 p.m.-1 a.m. at the Capital City Club, featuring The Moonlighters Orchestra and tHE.DESIGN, formerly known as Sugar the Band.

Proceeds support the Hospice of Wake County Indigent Patient Fund and the Horizons Grief Center. Visit online at www.bigbadball.com or call Hospice of Wake County at 919-828-0890 for more information.

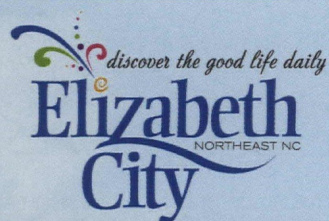
Cape Fear Museum of History and Science in downtown Wilmington has again achieved accreditation by the American Association of Museums (AAM). Cape Fear Museum is the only AAM-accredited museum in southeastern North Carolina. Of the estimated 17,500 museums in the US, 779 are currently accredited. There are 22 accredited museums in North Carolina.

The **Frank Lloyd Wright Preservation Trust**

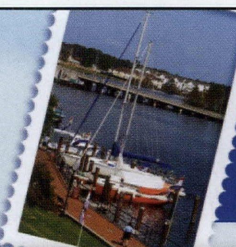
will host Architecture Fantasy Camp at Wright's Home and Studio Oct. 3-6 where participants from around the world work with accomplished architects to plan and design a structure of their own creation. Attendees will tour the Frank Lloyd Wright Home and Studio, Wright's world-renowned Unity Temple and a special visit to Wright's Robie House. No architecture experience is necessary. Visit online at www.gowright.org for more.

Hospice of Wake County will hold its inaugural Step Lively two-mile walk Nov. 6 to symbolize the end-of-life solace and palliative care the organization offers patients in their final steps of their walk through life. To participate or to organize a team for the walk, call 919-828-0890.

InterAact will receive a portion of the proceeds of the 17th Annual Women's Distance Festival 5K — followed by a coed children's race after the women's event — sponsored by the North



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October Visiting Artist: JANE FILER
Known for her lush, colorful dreamscapes, Filer will feature a Workshop and Solo Exhibition in October. Filer was recently commissioned to create a 40-foot wall mural for RDU airport. www.janefiler.com



"BEST CHRISTMAS PAGEANT EVER"
The Christmas story takes on a new meaning when the unruly Herdman kids take over the annual church pageant. The Hurrah Players perform this holiday comedy, December 18 in The Maguire Theatre. www.hurrahplayers.com



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ARTS & CULTURE

Carolina Roadrunners Club Saturday, Sept. 25, beginning at the Halifax Community Center. For online registration, go to www.active.com/running/raleigh-nc/womens-distance-festival-2010 or call InterAct at 919-828-7501.

KidsPeace Foster Care and Community Programs' 2nd Annual Golf Tournament is set for Crooked Creek Golf Club Oct. 7. The cost is \$75 per player and proceeds will go to KidsPeace. KidsPeace is a foster care and family services organization that has been in business for over 125 years helping kids develop the confidence and skills needed to overcome emotional, behavioral and psychological challenges in their lives. Visit www.kidspeace.org and www.playcrookedcreek.com for more information.

Matthew Szulik, chairman of the Board of Directors for Red Hat, is the winner of the North Carolina Technology Association's 2010 Outstanding Achievement award. Szulik is an Ernst & Young Entrepreneur of the Year National Winner and inductee into the World Entrepreneur Hall of Fame. For more information, go to www.nctechology.org.

To address the bottleneck caused by 690 patents won and 178 waiting for certification by the US Patent Office, NCSU is teaming with IBM for access to a suite of analysis tools called "Big Data" that allows NCSU to quickly sort through massive volumes of data to uncover potential investors and provide software analysis engine, text analytics and analysis of data. For more information, go to <http://www-01.ibm.com/software/data/in-fosphere/hadoop>.

The 2010 **North Carolina Literary Review**, published by East Carolina University for the NC Literary and Historical Association, focuses on the state's Appalachian literature, featuring works by John Ehle, Robert Morgan, Ron Rash, Kathryn Stripling Byer and special features from around the state's literary community. For more, go to www.nclr.ecu.edu.

The Home Builders Association of Raleigh-Wake County **45th Annual Parade of Homes** will run during the weekends of Oct.

2-3, 8-10 & 15-17 from 12-5 p.m. featuring 180 homes throughout Wake County. Go to www.hbawake.com for more information and for access via iPhone.

Preservation North Carolina's 2010 conference is set for Sept. 23-25 in downtown Durham, featuring on-site learning, field trips to adaptive reuse sites and discussions about current issues in the field of preservation. For more information and registration details, visit www.preservationnc.org/conference or contact Renee Elder, PNC communications director, 919-832-3652 or relder@presnc.org.

The **Railway Association of North Carolina** announced it is supporting North Carolina Department of Transportation efforts to secure over \$7 million to meet the \$12.2 million in identified infrastructure improvements needed to sustain North Carolina rail assets.

Red Pope sojourned in Raleigh during his long career as a marketing professional but in his early life he was one of four founding members of The Southerners, a dance band comprised of students from Wake Forest College (which forbade dancing at the time) just before the school was moved to Winston-Salem down the road from its roots in Wake Forest, NC, near Raleigh. Pope's 2008 book — *The Dance Band From Deacontown* — is a tale well-told, featuring fond memories of times gone by, including college life, musical trends and a topical geography of places and memories now mostly forgotten in the mists of time. To order go to www.deacontown-danceband.com.

Sugar Hollow Retreat in Jonesborough, TN, presents the 2010 National Storytelling Festival for the 38th year Oct. 1-3 featuring America's top storytellers. For more information, go to www.storytellingcenter.net and check out www.sugarhollowretreat.com for accommodations.

United Way of the Greater Triangle has appointed Walter C. Davenport, retired partner of Cherry, Bekaert & Holland, LLP, as second vice chair of the United Way of the Greater Triangle's Board of Directors, and Michael J. Palmer, assistant vice president of Community

Affairs at Duke University, to its board and executive committee in his role as allocations chair. Go to www.unitedwaytriangle.org.

Veteran Creative Director **Michael Winslow** has joined Craig Jackson & Partners (CJ&P) of Chapel Hill after a 30-year career, which began at the McKinney agency where he directed campaigns for Royal Caribbean Cruise Line, Duke Health System, Glaxo Wellcome, BB&T, North Carolina Travel & Tourism, Volvo Trucks and others clients.

The Cinema, Inc. of Raleigh offers 12 full-length feature films for its 45th season for \$20, or \$1.67 per film — two cents more than the 1971 average U.S. movie ticket price of \$1.65. Go to <http://www.cinema-inc.org/tickets.htm> for a full list of films and information on membership.

ZipQuest, in north Fayetteville, a 2 ½ hour treetop tour featuring eight ziplines, three "Indiana Jones" canopy bridges through steep topography that includes a 20-foot tall waterfall that stretches 150 feet wide, opened in July. Previews of the course are available on Facebook at facebook.com/zipquest and YouTube at youtube.com/zipquestchannel.

Mary Jo Bowen of Raleigh and daughters Josie and Anna Gunn have opened **elouise&georgia** at *Post and Gray Home* in Charlotte, NC., an eclectic interiors space featuring Madeline Weinrib rugs, glass floats, modern art, unusual furniture, classic accents and original handmade elouise&georgia pillows. Go to www.postandgray.com for more or call (704) 332-2252.

October 9, 2010

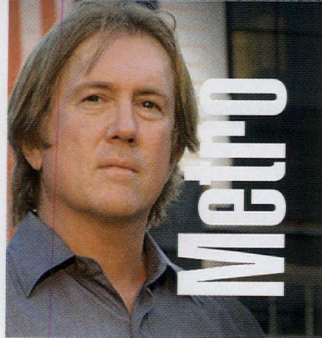
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Cheshire on Film

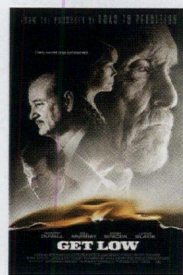
by Godfrey Cheshire

THE MAGNIFICENT ROBERT DUVALL; NEW FRENCH CRIME THRILLERS

The American actor currently working that I admire most, bar none, is Robert Duvall. That's been the case for a number of years. I was lucky enough to get acquainted with the actor back in the '90s, due to our mutual interest in the cinema of Iran, and I've had the pleasure of hanging out with him at the Cannes Film Festival, in New York and in Virginia, where he owns a horse farm that is his primary residence (not surprisingly, he keeps Hollywood at arm's length).

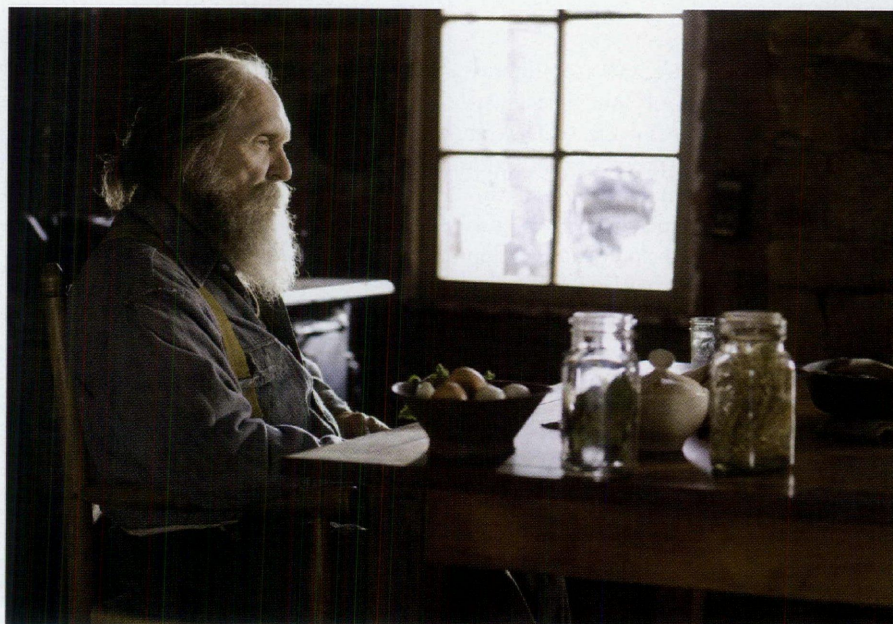
In person, Duvall displays many of the qualities that he exhibits on screen, which is to say that he's a man of great intensity, sly wit and rock-ribbed integrity. For some great actors, everything is about creating brilliant surfaces; you hardly consider the personality that lies behind the performances. With Duvall, it's just the opposite. His phenomenal gifts as an actor — and the fictional people he creates with them — obviously reflect the deep-rooted, irreducibly authentic character of the man himself.

As is well known, Duvall has an interest in the South that spans his entire career. It runs from his very first role on screen, as



Boo Radley in *To Kill a Mockingbird*, through several of his collaborations with the writer Horton Foote (who penned *Tender Mercies*, for which Duvall won the Oscar), down to his 1997 triumph as writer-director-actor, *The Apostle*, which I know many Southerners (myself included) consider one of the best movies about the region and its religious propensities ever made.

Duvall is not himself a native Southerner, and perhaps it is too mild to say he has an interest in the region. Rather, let's say he has a profound *identification* with the South: its anti-modern traditionalism,



eccentricities and general gnarliness. These are qualities that the homogenization of our mass culture has leached out of most of contemporary America, and so Duvall's essays in stubborn Southern intransigence seem designed to refresh our self-knowledge by leading us, again, to the springs of our cultural origins.

The latest of these dramatic essays, *Get Low* (now in Triangle theaters), is based on an actual event that briefly mesmerized Americans via radio during the Great Depression. In East Tennessee, a man named Felix Breazeale announced that he was going to stage a public funeral for himself before he died, apparently so that he could hear what people had to say about him. (Who wouldn't want to listen in on their own eulogies?) The event turned into enough of a circus that it left a small imprint on popular culture.

Taking this incident as inspiration, the makers of *Get Low* name their protagonist Felix Bush (Duvall) and give him a deeper, darker set of motivations than mere curiosity. The film opens with a striking image:

as a rural farmhouse rapidly explodes in flames, a man appears on the upper story and desperately tries to escape, reaching the ground and running away with his clothes on fire.

When the story flashes forward to the 1930s, a very similar — but still intact — farmhouse is occupied by Bush, a long-haired, bearded recluse who has spent decades holed up in the woods, shunning human company. News of an old acquaintance's death brings him out of his lair and into town with the newly conceived mission of mounting a grand funeral for himself. For assistance, he produces a wad of cash and gains the professional services of the local funeral director (Bill Murray) and his number two (Lucas Black).

In addition to spurring the curiosity — and in some cases, animosity — of the local townsfolk, who've long regarded him with a mix of awe and fear, Bush's return to civilization soon brings him into contact with a woman named Mattie (Sissy Spacek), who appears to be an old flame, as well as a black preacher named Charlie Jackson

(Bill Cobbs), who initially resists his appeal to officiate at the last rites. Both Mattie and Jackson, we glean, know something about the long-held secrets that seem to be pushing Bush toward a bizarre, public reckoning with his guilty past.

The unfurling of those secrets and the fulfillment of Bush's plan play out in ways that sometimes come across as a tad too contrived and melodramatic. The film's screenplay is credited to Chris Provenzano and C. Gaby Mitchell, writers with productions like "Mad Men" and *Blood Diamond* (respectively) to their credit. I assume they are young, and their work, perhaps unsurprisingly, has the kind of busy superficiality that one associates with an HBO movie, rather than the gut-level authenticity of a Horton Foote script. Likewise, first-time director Aaron Schneider's handsome, capable mounting of the drama misses some of the ragged edginess that animates Duvall's own directorial outings.

Get Low thus is not so much a great film as it is a great frame for several familiar and very enjoyable performers. Spacek, who rather surprisingly had never worked with Duvall before, brings both strength and a necessary reticence to her portrayal of Mattie. Essaying yet another oddball supporting role, Murray exudes his usual almost-smarmy drollery as the undertaker. As his assistant, we get another solid turn by one of my favorite Southern actors, Lucas Black, whose credits extend from *Sling Blade* to *Friday Night Lights*.

Best of all is the indefatigable Duvall. Looking initially like a cross between Walt Whitman and an Old Testament prophet, the actor conjures a potent blend of menace and mystery, anguish and caustic humor as the haunted, haunting Bush. Now almost 80, Duvall seems possessed of an almost ageless vigor, as well as skills that have now enjoyed decades of refinement. When he takes the screen, the audience knows it is witnessing a master; there's not a false or hesitant note in his work. Indeed, if *Get Low* was simply conceived as the pretext for another great performance by Duvall — you can't imagine the film without him — it succeeds grandly. He is, once again, magnificent.

INCENDIARY CRIMINAL

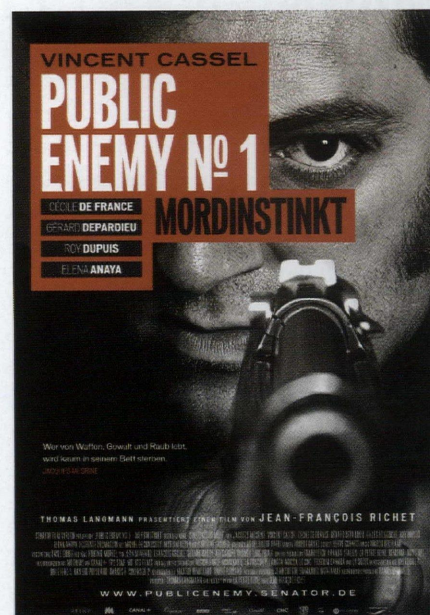
Another film that seems to exist to showcase that brilliance of its lead actor is a recent import from France, and though it tells a single story, it is being marketed as two separate movies. The performer in question is Vincent Cassel, whose incendiary performance as arch-criminal Jacques Mesrine I count as the most impressive work by an actor I've seen in any film this year. Directed by Jean-François Richet, the two movies are titled *Mesrine: Killer Instinct* (Part 1) and *Mesrine: Public Enemy Number One* (Part 2).

To put this two-part work into its rather unusual context, the coming season will see release of not one but two French gangster epics. The other, *Carlos*, by Olivier Assayas (whose *Summer Hours* was the No. 1 film on my 2009 10-best list), concerns the political criminal known as "Carlos the Jackal." It was acclaimed at Cannes and will have its US debut at the New York Film Festival in October. It will thereafter go into release not in two parts but in two versions: the full five-hour version (which I expect will play the Triangle) will be followed by a two and a half hour version.

While I expect Assayas' film to be the more artistically potent, Richet's *Mesrine* movies are powerfully fascinating, and left me amazed that I'd never heard of their subject, whose exploits would seem to make him the Gallic equal of American miscreants like Dillinger, Capone and Bonnie and Clyde, though of a more recent vintage. When *Killer Instinct* begins, during France's Algerian struggles, Mesrine is a soldier learning to kill for *la patrie*. Back in France in the early '60s, he tries his hand at honest work, but soon falls into robbery and murder. It's a humble start for what turns out to be a spectacular criminal career.

When things get too hot in France, Mesrine and a female accomplice decamp to Quebec, where they abduct a local billionaire. Caught in Texas and extradited, he's sentenced to an exceptionally brutal and supposedly escape-proof Canadian prison. Not only do Mesrine and a pal escape, but they also return a few days later, fully armed, to attack the prison in order to spring some of their criminal cohorts.

Back in France in *Public Enemy Number One*, Mesrine has left behind his criminal apprenticeship to become the nation's most notorious outlaw. Known as "The Man of a Thousand Faces" for his proficiency with disguises, he seems to glory in his ability to flummox the authorities, play the media and escape any confinement. He even takes the time during one prison sojourn to write his autobiography, *Death Instinct* (only in France, right?).



Eventually, though, his criminal propensities spin out of even his control. Identifying with Italy's leftist Red Brigades, he begins to see himself as a "revolutionary," though one without any evident cause beyond his own enrichment. After he tortures and leaves a journalist for dead, Mesrine's aura with the public begins to fade, and he heads toward the final trap that the French authorities lay for him.

Though cinematically rather undistinguished, the two *Mesrine* films are never less than mesmerizing due to the phenomenal central performance of Cassel. Looking like a cross between Bruce Springsteen and Robert De Niro circa *Raging Bull*, the actor (who gained 45 pounds for the film) tears through the role with non-stop gusto and ferocity, yet also invests the character with persuasive psychological shading. He's abetted by a fine supporting cast that includes Gerard Depardieu and Mathieu Amalric. **MM**

by Diane Lea

NC MUSEUM OF ART'S STUNNING NEW WEST GALLERY SHOWCASES MAGNIFICENT COLLECTION

Larry Wheeler, director of the state's celebrated North Carolina Museum of Art (NCMA), located within a 164-acre art, architecture and nature campus on Raleigh's Blue Ridge Road, admits that the museum's new West Gallery has radically altered the concept of an art museum.

"Our intention in designing this reduced modernist building was to invite the outside in," says Wheeler.

The final result is a stunning single-story rectilinear building that incorporates sculpture gardens individually furnished with reflecting pools, dark gravel walks and massive Western North Carolina boulders all visible from the gallery's light-filled interior. The building's vertical surface is 50 percent glass with angled mirrored walls and a shimmering anodized aluminum skin that reflects the landscape, minimizing the distinction between nature and art.

The new West Gallery — that Wheeler defines as a "beautiful setting for great works of art" — took 10 years to plan and complete with construction underway between 2006 and its opening in April 2010. The Gallery is the product of a remarkable cooperative effort by a team comprised of the New York-based architectural firm Thomas Phifer and Partners, Wheeler and the museum's own talented staff headed by Dan Gottlieb, director of planning and design. Raleigh firm Pearce Brinkley Cease + Lee are the architects of record, and the landscape design is by Walt Havener of Durham's Lappas + Havener, PA. The gallery's two builders are Barnhill and Balfour Beatty. Wheeler calls the conceptualizing, planning and construction of this amazing structure the great experience of his life.



Walk Right In

Visitors experience art immediately as they turn off Blue Ridge Road and follow the gently curving roadway around the new West Gallery's simple elegant structure reposing quietly in a landscape punctuated by magnificent sculpture. *Askew*, a 43-foot tall, hand-wrought, stainless-steel, dendroid-shaped tree with elaborate branching — created by sculptor Roxy Paine of New York — is a feature of the South Garden. The work was commissioned for the new gallery in honor of Julia

Jones Daniels, chair of the museum's Board of Trustees from 1998-2003.

Installed on the Gallery's west elevation is the vessel-shaped cedar and graphite construction *Ogromna* by Ursula von Rydingsvard. Auguste Rodin's *The Thinker* graces the West Gallery's spacious slate grey entry court. Flanked on one side by an allee of birch trees and neat rows of bistro tables, this 5650-square-foot space connects the new gallery with the East Gallery, the original 1983 museum building designed by Edward Durrell Stone in cooperation with



The Three Shades is a powerful presence in the Rodin Garden.

Raleigh project architect Ralph Reeves.

White Light

The entrance to the 127,000-square-foot West Gallery is through a tall mirror-lined and columned portal that provides a sheltered progress to the Gallery's tall glass doors. Lead architect Thomas Phifer notes the space functions like a street-level front porch consistent with "inviting the public

in," one of the concepts that drove the design of the West Gallery. Entering the Gallery, the impression is light that is almost tangible, an effect accentuated in part by one of the Jaume Plensa sculptures, *Doors of Jerusalem I, II & III*. A gift of the Capitol Broadcasting Company, the translucent sculpture is lit from within and emits a strong, pure white radiance. The Gallery's fritted glass walls allow in a soft natural

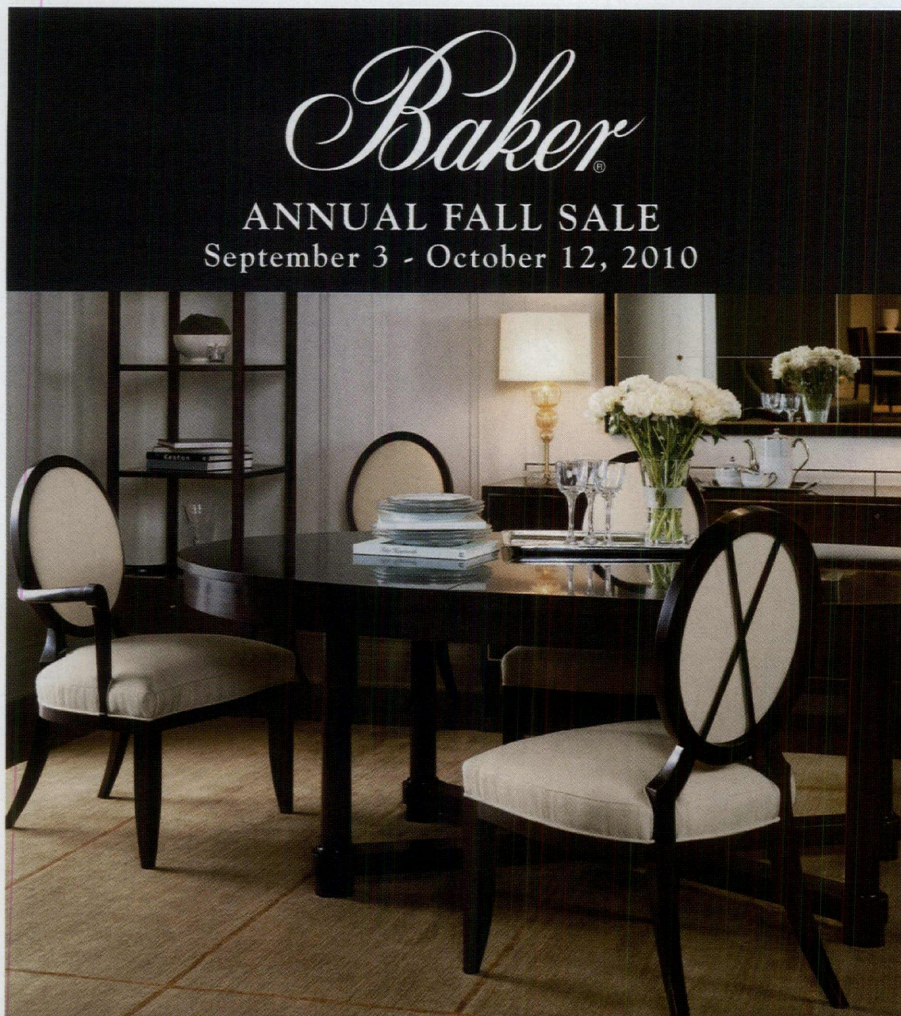
light; every other surface is white, a striking design feature used at Wheeler's request. In addition, Wheeler challenged his staff to use minimal signage and as few written words as possible.

The Gallery ceiling is a design object itself, with rows of ovoid skylights fitted with diffusers and "hoops" of fabric filters. A custom-designed louver system above the skylights allows only direct north light into the galleries. The floors are white oak and the ceiling-to-floor white draperies range from sheers in the more public areas to slightly heavier fabrics for texture and contrast where there are concentrations of art.

The West Gallery is organized along an east-west axis providing access to each individual gallery. Upon entering, the visitor first views the Modern and Contemporary galleries beyond. These are particularly impressive spaces that display many of the private donations of contemporary and modern art that have been added to the museum's permanent collection in anticipation of the expansion. A glance to the right reveals the Iris restaurant and the Museum Store. All east and west interior walls are fixed and provide a special ventilation system for temperature control.



Ogromna, a 19-foot-tall vessel-shaped cedar and graphite sculpture, by sculptor Ursula von Rydingsvard, greets visitors to the west entrance.



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In the Portrait Gallery, the ceiling itself is a design object.

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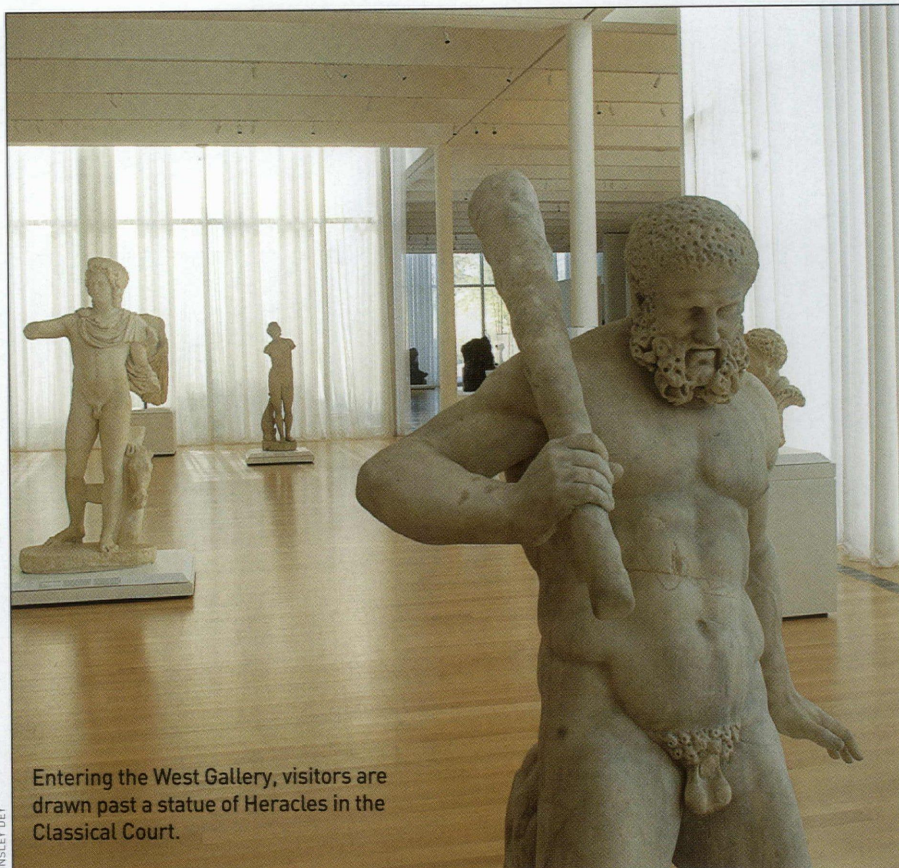
Come & Play

The north and south walls are movable and can be arranged to accommodate different exhibitions.

Interconnectedness

The easy flow from gallery to gallery by means of the internal courtyard emphasizes another aspect of the museum's guiding philosophy. Wheeler believes strongly in the "interconnectedness" of humanity and human endeavor. Walking through the Gallery, he points out that the jewel-like colors of the lovely gold ground paintings of the Early Renaissance encountered further along the Gallery resonate with the depth of color and complexity of design that we saw earlier in the African gallery. Similarly, the sculpture found in the Classical gallery is purposely displayed in the central courtyard where visitors must pass. The 2nd century Roman statue of *Herakles* and the *Venus Italica* (circa 1815-1822) from the workshop of Antonio Canova, are placed in close proximity and remind visitors that certain forms and motifs are echoed in art through the ages.

There is a palpable sense of anticipation



Entering the West Gallery, visitors are drawn past a statue of Herakles in the Classical Court.

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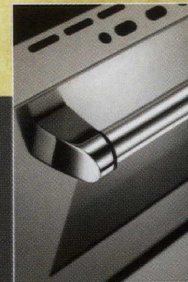
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The West Gallery provides a striking setting for African art, from pre-colonial to contemporary.

KINSLEY DEY

as the visitor approaches the centerpiece of the West Gallery, the Rodin Court. The burnished figures on plinths seem almost mobile, so extraordinary are their shapes and perspectives. Beyond the Rodin Court is the Rodin Garden, a serene space organized around an infinity edge pool and surrounded by slender plantings of bamboo. The contrast between the energetic figures in the Rodin Court and the almost Zen-like quality of the Rodin Garden — with its lyrical sculpture *The Three Shades* — is emblematic of both the excitement and the intense quietude that comprise the Rodin Court and Garden, as well as the total West Gallery experience.

Iris Cantor's Rodin Gift

The story of how the NCMA acquired 30 works by Rodin begins in 2000 when Wheeler organized "Rodin: Sculpture From the Iris and B. Gerald Cantor Collection and Additional Work" that attracted 300,000 visitors, considered an astounding number for a regional art museum. In 2004, Wheeler asked Iris Cantor, one of America's most generous philanthropists, to donate some of her foundation's Rodin pieces for a permanent collection for the museum. Cantor, reacting positively to Wheeler's direct approach, agreed to allow him to select 30 pieces that he liked. According to Gottlieb, this was the catalyst

ing and renovating the original building, now named the East Gallery. In addition, friends of the museum, both local and throughout the nation, have donated collections worth more than \$200 million to the new gallery.

East And West

Though the focus for the present is on the West Gallery as a true 21st century art museum, Wheeler and his staff are looking forward to November 2010 when the East

Gallery will be ready for its new role as the special gallery for outstanding traveling exhibitions and a place where smaller focus exhibits organized by the museum's staff can be accommodated. In November, "American Chronicles: The Art of Norman Rockwell," will provide a decade-by-decade array of 40 works and 323 of Rockwell's *Saturday Evening Post* covers. In addition, the East Gallery will house three connecting galleries devoted to photography and a New Media room for digital art and videos.



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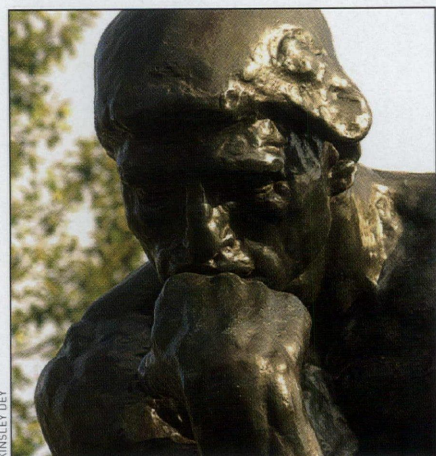
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The Thinker by Rodin

that made the West Gallery happen, supported by appropriations of \$67 million from the North Carolina legislature, Wake County and the city of Raleigh that covered most of the \$73 million total cost of constructing the West Gallery and repair-



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Artistic expression extends to the Gallery's glass, mirror and anodized aluminum exterior walls.

The NCMA's new West Gallery is a true state-of-the art 21st century art museum, meticulously designed and engineered and LEED Certified as environmentally friendly and sustainable. But the real source of pride for Wheeler and his team is that the entire museum complex is a people's museum. Wheeler never tires of reminding citizens that the museum and all its collections are owned by the people of North Carolina beginning with its establishment in 1947 as the first art museum in the country to be formed by state statute and funding. Today,

the breadth of its collections is remarkable, spanning 5000 years of history with notable strength in European painting, Egyptian funerary art, ancient Greek and Roman sculpture and vase painting, American art from the 18th through the 20th centuries and Judaica. And it is free.

With the new West Gallery, Wheeler and the NCMA have re-designed the opportunities for discovery and enjoyment by the people of the state of fine art, architecture and the natural environment. It is a joyful discovery indeed. **MM**



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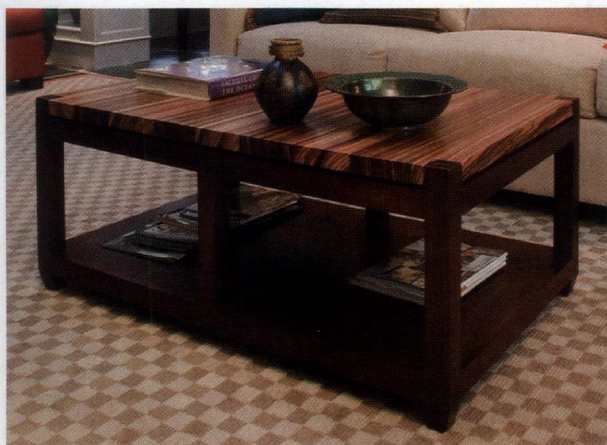
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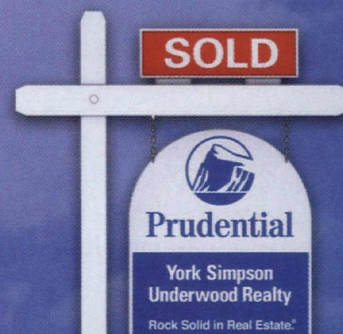


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Form + Function

by J. Michael Welton

WALKING THE TALK WITH GEORGE SMART

George Smart, executive director of **Triangle Modernist Houses**, is now walking the sleek-and-elegant talk of the “Mad Men” era. He just moved into his new and modern home overlooking **Parkwood Lake** in the 1960s subdivision of the same name.

It's the first home to be built there in 40 years. Designed by **Vincent Petrarca of Tonic Design**, it's 2400 square feet of mostly open space with phenomenal views of the lake. Because of its “hockey stick” roof design and a skin that's 40 percent glass, the view is about two-thirds sky and one-third lake and trees.

It's sheathed in cedar lap siding painted charcoal gray, with horizontal bands of galvanized steel punctuating every four boards. “That gives it a pinstripe skin,” Petrarca said. “It's an architectural way of breaking the scale down.”



Art as Shelter

“ART AS SHELTER” TAKES NATIONAL AWARD

A pavilion that's doing double duty on the campus of the **North Carolina Museum of Art**, also designed by **Vincent Petrarca of Tonic Design** and **Mike Cindric of Design Dimension**, has won another AIA award — this one at the national level.

“Art as Shelter” is a small, transparent structure that's also a pristine outdoor sculpture. At a modest 1000 square feet, it does double duty as a pavilion to view works of art installed in the museum's 164-acre sculpture garden and as a studio for visiting students.

“It's a respite to get out of the sun and take it easy,” Cindric said. “In the fall and winter, it's a viewing platform. But it's a classroom for the kids too.”

It's already won awards at the local, state and regional levels, but is now blessed with a national **AIA Small Project Award**.

A REALTOR FOR THE HIP AND MODERN

Go Realty has moved into some snazzy new offices over at the **Arboretum** in Cary, with a design by **Chad Parker and Vernacular Studio**. Parker and company rethought the idea of what a real estate office ought to be for a client that's not your daddy's realtor.



Go Realty

Go Realty is digitally based and attuned to the usual array of social media, such as Facebook, Twitter and blogging. It's full service, with a contemporary approach to business. Hip and modern, it calls itself the Triangle's next generation real estate company.

Vernacular took 2000 square feet of space on a corner in the upscale retail center and turned it into something that might be mistaken for a new bistro. It's open, with plenty of gathering spots for coffee or quiet conversations between clients and agents. “It's easy to walk in thinking it's a café,” Parker said. “It's a lounge as much as an office.”

SECCA RISES AGAIN IN WINSTON-SALEM

With help from Chapel Hill architect **Phil Szostak, FAIA**, the **Southeastern Center for Contemporary Art (SECCA)** reopened in July.

Modern artists have been exhibiting there since the 1950s, when it was a private institution. These days, it's one of two state-run art museums, the other being the North Carolina Museum of Art in Raleigh. The difference in the two is that SECCA owns no art outright. It's known instead for its exhibits of on-the-edge, risk-taking works of art.

Szostak stretched a slim \$1.8 million budget to renovate the museum's 35,000-square-foot gallery space and its exterior. He broke one large gallery space up into five smaller ones, took up carpet, exposed and polished the concrete floors, and installed a new climate control system.

Outside, he painted walls a bright white with square roof support panels snappily accented in a bright green to play off the lawn and walls. **MM**

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

Fall Fashion

Designers Offer Eclectic Options

by Maury Poole

While you are thinking about piecing together your fall wardrobe, this season's designers are ready to show you what they have to offer. Fashionistas have plenty of trends to play with, including chic leather jackets, fur accents and stylish menswear. And you can layer yourself with fabric or keep it simple and sleek.

Indulge yourself this season with a fur vest or fur-trimmed army green jacket by Rebecca Taylor, and Fendi's lavish fur wrap can be that missing piece to make any look pop — day or night. Mike & Chris have yet again created soft and flawless leather jackets for fall, and Cynthia Steffe's cropped chocolate brown leather jacket was paired on the runway this year with another fall essential — menswear.

Introducing one of the many menswear-inspired lines in vogue this fall, Chloé captures a '70s American sportswear attitude with classic overcoats and silky blouses paired with high-waist flared trousers. H&M's fall line, while also featuring oversized coats in boisterous shapes and fabrics, embraces menswear with a pinstripe, flared pant suit. Flared trousers may be the ultimate eveningwear piece this season, but Stella McCartney's narrowing, tapered pant is another committed trend, perfect for the classy businesswomen.

Unlike the sophisticated look of menswear-inspired styles, some fall designers followed the more-is-more approach. By layering fabrics, Rag & Bone introduced up to eight garments in just one outfit, and J.Crew covered their models in a seamless, soft neutral and pale pastel mix of cashmere, sequins, fur and denim.

Neutrals aren't the only thing we'll be seeing this fall: Many designers are using rich jewel-toned colors and fabrics, such as velvet and shimmery brocade. Marc by Marc Jacobs uses a rich ruby red to embellish his army surplus look, while Kate Spade sticks with deep purples and golds. This season's romantic, Dolce & Gabbana, charms the runway with luxe velvets and lace, a sleek style also embraced by Jason Wu and Alexander McQueen with flourishing metallics and golds.

Temperatures may still be high, but now is the time to find the right fall fashion for you! **MM**



Vince



Kate Spade



Marc by Marc Jacobs



Dolce & Gabbana



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PHOTO BY DAN LECCA



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NEUTRALS aren't the only thing we'll be seeing this fall: Many designers are using rich jewel-toned colors and fabrics, such as **VELVET** and **SHIMMERY** brocade.



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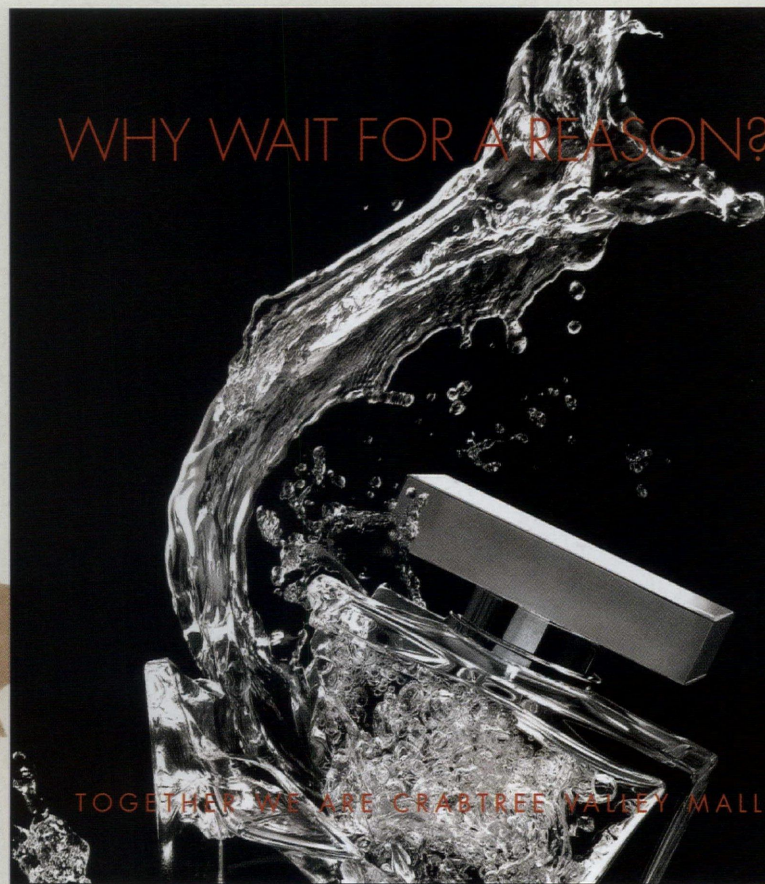
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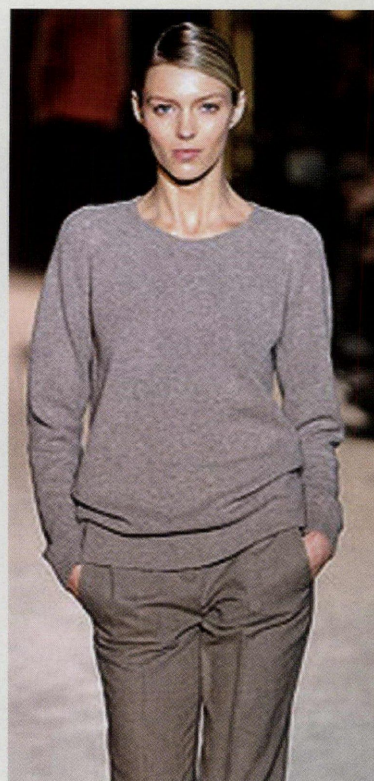
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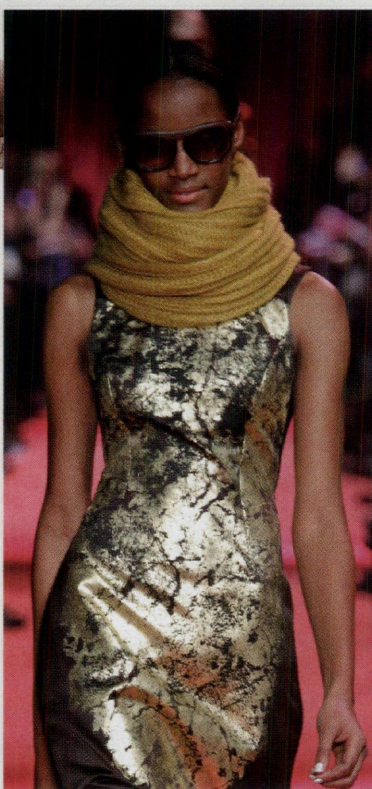
H&M



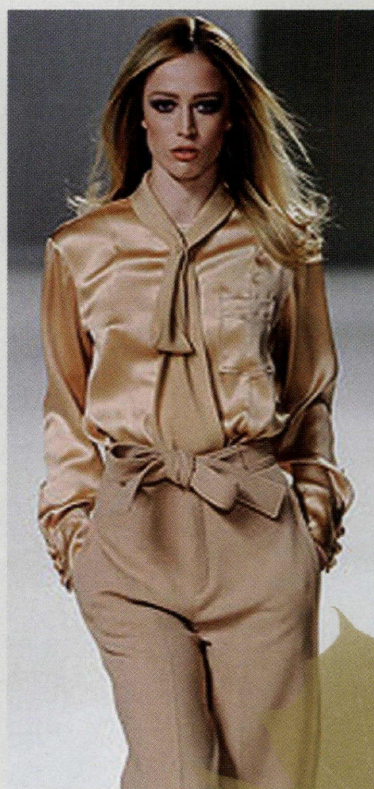
Rag & Bone



Stella McCartney



Jason Wu



Chloe

Rebecca Taylor



SHOP LOCAL

Vince: **Beanie+Cecil**
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 Marc By Marc Jacobs: **Saks**
 Cynthia Steffe: **Saks**
 Rag + Bone: **Vermillion**
 Jason Wu: **Vermillion**
 Rebecca Taylor: **Beanie+Cecil,**
Gena Chandler and Saks

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FASHION NEWS

by Maury Poole

Charlotte's will host a Moon and Lola trunk show Sept. 14 from 5-8 p.m. during the stores Wedding Event to introduce their new stationery. Cameron Village location, 919-821-9828.

Fine Feathers invites you to a Nina McLemore Fall Showing, Sept. 14-18 featuring jackets with coordinating separates. There will also be an Armani Collezione Spring Preview event in October. Mark your calendars for another Nina McLemore holiday show in November, as well as an Emmelle show of classic, comfortable, wearable separates for day-to-day living. Chapel Hill, 919-942-3151.

Visit **Nordstrom** Sept. 18 from 10 a.m.-8 p.m. for Nordstrom Fits America, a lingerie party for a cause. For every bra purchased, \$2 will be donated by Nordstrom and participating brands to Susan G. Komen for the Cure. See new styles and receive a complimentary fitting with one of their certified bra fitters. Call for further details. The Streets at Southpoint, 919-806-3700.

Grab your girlfriends and get ready for **Belk's** Girls' Night Out Event at their Crabtree Valley Mall and The Streets at Southpoint locations, Sept. 22 from 5-8:30 p.m. Guests will enjoy food and beverages provided by Sisters' Catering while browsing the latest fall fashions. Receive 20 percent off purchases of sale- and regular-priced women's contemporary apparel and accessories, including rarely discounted designer brands with very limited exclusions. This event is free and open to the public.

Vermillion will host a Lela Rose spring trunk show Oct. 13 & 14. View the entire Spring 2011 Lela Rose collection from 10 a.m.-6 p.m. both days. Please call Vermillion for details and your appointment. Raleigh, 919-787-9780.

SoHo Clothing now has clothes for little girls — check out their first shipment of Desigual for Kids, the same brand they carry for women since it was first available in the US. Out of Barcelona, Spain, this affordable line consists of bright multi-colors and prints for dresses, tops, skirts, sweaters, coats, leggings and tights sizes 3 to 8. They are also celebrating their 25th birthday with a week-long series of trunk shows and in-store events replete with wine and refreshments every day with special gifts beginning Oct. 18-23.

Available in September, **Benefit Cosmetics** introduces PRRROWL, an iridescent, peacock blue mascara topcoat and shimmering, pearlescent pink lip gloss. Available at Belk Department Stores, Sephora and www.benefit-cosmetics.com.



Two of Raleigh's own salon owners, Jack and Joelle Ray of **Samuel Cole Salon**, were selected as stylists for the Exclusive Armani Couture Privé Show in Paris on July 6. Celebrity stylist, Oribe Canales, invited the pair to be a part of his exclusive team of hair stylists for the fall collection show. Helping to create sensational hair looks for Armani's fall line, the Rays look forward to incorporating these must-have looks for fall into their styles this fall. Raleigh, 919-845-0098.

September and October events at **Saks Fifth Avenue**, Triangle Town Center, Raleigh. Call 919-792-9100 for further details on events.

- Join Saks from 6-9 p.m., Sept. 10 for a Fashion's Night Out Event and enjoy live music, makeovers, dance lessons and more. Shop with your MasterCard and receive a Saks exclusive rock 'n roll playlist.
- View the Fall '10 exclusive collection from IPPOLITA during an Ippolita trunk show, Sept. 16 and receive styling guidance from IPPOLITA representatives while enjoying refreshments.
- Visit Saks, Sept. 18 for a Roberto Coin trunk show.
- On Sept. 23, Saks will host a Pamper the Professional Event to benefit the Bucket List Foundation — physicians from across the triangle will be invited to the store for the

evening to enjoy pampering hand massages and makeovers and get 15 percent off private shopping for the evening with 5 percent going back to the Bucket List — a charity that helps adults with terminal cancers live out their final wishes.

- Go off-site to view a Saks fashion show, Sept. 29 to benefit the Center for Child and Family Health in Durham.
- On Oct. 16, American designer David Meister will make an appearance at Saks to show off his latest collection. Meister is an American designer known for his sophisticated, yet body conscious, women's wear.

Through September, **Varsity Men's Wear** will feature trunk show prices on in-stock — 30 percent off regular prices — and made-to-measure suits, sport jackets, and dress slacks — up to 20 percent off depending on the vendor. Dates for the actual trunk shows have not yet been confirmed, but the prices are month-long. Featured vendors include Hickey Freeman, Samuelsohn, Southwick, and H. Freeman & Sons. Discounts on made-to-measure items apply to all fabrics.

Liles Clothing Studio will host a trunk show with Adrian Jules, custom maker of suits, sport coats and trousers from New York, Sept. 24 & 25. Sales manager and expert fitter Scotti Gaylord will be on hand and special pricing will be offered during the event. Enjoy refreshments and cocktails on the night of the 24th. Raleigh, 919-510-5556.

Sept. 23 & 24, **Beanie + Cecil** will host a Fall Sweater Event and Jessica Thomas Jewelry trunk show from 10 a.m.-7 p.m. Donate a sweater for charity and receive 15 percent off a new sweater purchase. Jessica Thomas Capps will introduce her new Fall Vintage Collection. Raleigh, 919-821-5455.

Now exclusively at **Main & Taylor**, Leigh & Luca scarves and MZ Wallace handbags. Shop their store to pick your favorite oversized woven scarf, embellished with hand embroidery and printing, or stylish and affordable handbag. Raleigh, 919-821-1556.

Gena Chandler will host a J Brand and Karina Grimaldi event Oct. 7 from 10-7 p.m. Meet Miami designer Karina Grimaldi and Oscar with J Brand while enjoying music by DJ Joe Bunn. Raleigh, 919-881-9480.

On the Town

by Helen Wallace

Physicians for Peace

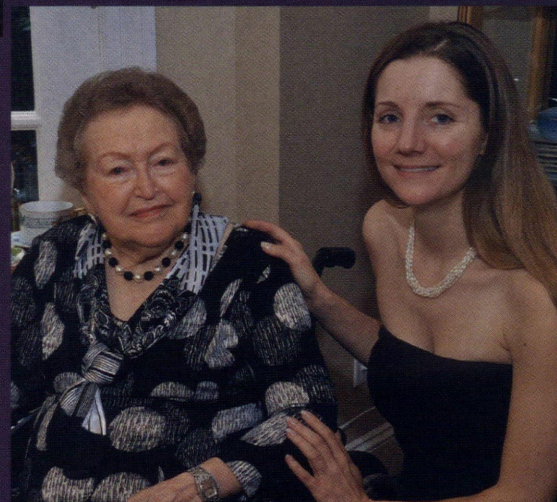
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PHOTOS BY BEATRICE YAXLEY PHOTOGRAPHY

Jerry Blackburn,
Adrienne Zi



Robert Gaston, Bob Nocek (Carolina Theatre of Durham CEO) & Casper Andreas

Fall Fashion Show

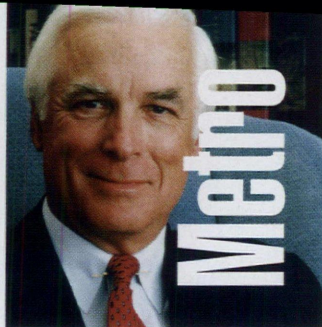
Saks Fifth Avenue

The Alliance of AIDS Services

August 5, 2010



Ashley Herring, Alana Napora, Nicole Jones
and Stefanie Despagni



Editor-at-Large

by Jim Leutze

PROPOSED COASTAL HAZARD ZONES CREATE CONTROVERSY

Even though we've yet to hear about a hurricane (and I'm not complaining), things are never calm here on the coast. Remember the coastal insurance flap and the great terminal groin controversy and the sandbag brouhaha? Well, get ready for the coastal hazard zone map controversy.

What is a coastal hazard zone map, and why does anyone care? Once I answer the first question, you'll have the answer to why anyone should care. As part of a long range and much-needed comprehensive Beach and Inlet Management Plan (BIMP), which has long been delayed and consistently underfunded, there are maps which purport to outline what areas around inlets are susceptible to erosion and, therefore, at risk. As we all know, our coast is eroding at approximately 2 feet per year, hence the 60-foot setback for the average structure. So the coast is eroding, but we all know that all of the coast is not eroding at 2 feet per year — some is eroding more and some is eroding less — 2 feet is an average. Moreover, we know that land around inlets is particularly volatile and subject to sometimes four, five and even 10 times the average rate. When I said volatile, I mean to imply that even these rates are subject to change and may even reverse themselves and land may begin accreting or reappearing.

Hence, the maps are intended to predict those areas around what inlets are likely to be at risk. Aside from the fact that due to volatility it is extremely difficult to make accurate predictions, this sounds like a solid, scientifically defensible and reasonable thing to do. And if these lines on a map were simply drawn in the sand, and only the sand, there would be no problem. The problem arises when the lines go through infrastructure and long-established, developed property. If the lines were only to indicate where property should not be developed, that would be one thing, but if those lines are going to have an impact on valuable existing real estate, it is quite another.

Let's say you have a house you built on a barrier island 30 years ago. Because of



Hatteras Island looking west after Hurricane Isabel in 2003. Overwash and a new inlet are visible.

beach renourishment, or maybe natural processes, your house still sits 40-feet back from the first visible line of vegetation. Now a map is drawn and you find your house is in an inlet hazard zone. What impact does that have on your insurance or the salability of that house? No one is certain, but it may well be that you can't insure or can't sell the house. Under these circumstances, the next question is, why pay the taxes? Suddenly that line has a whole new meaning.

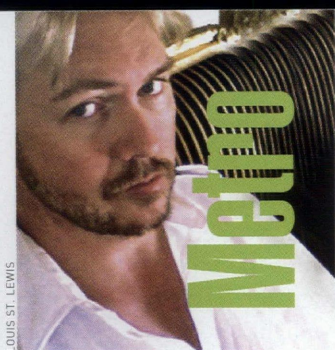
Or suppose you are a beachfront community. Twenty years ago you located your police and fire department half a mile back from the inlet at the north end of your island. At that time, the structures were considered completely safe, and today they still are one quarter of a mile from the inlet. Now comes the BIMP line on the map that indicates your multi-million dollar infrastructure is at risk. What impact does that have on your insurance and your city planning?

There are those who are laid back about these scenarios and say, "Well, you shouldn't have built there in the first place, and you'll just have to suck it up and move." Aside from the fact that sometimes there is no place to move and that moving can be

extremely expensive, if that property is taken off the tax rolls, everyone loses. North Carolina has shown no interest (as some states have) of wanting to buy distressed property, and the BIMP maps may not be accurate predictors of what is going to happen anyway.

Additionally, beach renourishment or other defensive measures may delay the erosion process until the inlet reverses its relentless march, or it may be that moving the inlet is less expensive than losing the property. And towns and individuals may petition the legislature to throw out the entire BIMP or remove the Coastal Resources Commission's authority to establish inlet hazard zones, a logical position for coastal property owners and towns to take.

My guess is that some compromise will be found — perhaps some property and infrastructure will be grandfathered or given some exemption — but I darn sure can see storm clouds on the horizon. Let's just hope the resolution does not prove as disappointing as the end result of the great sandbag brouhaha. That attempt to limit sandbags was stone-walled (awful pun intended) until the determination was made that you can't have sandbags unless you have sandbags. **MM**



LOUIS ST. LEWIS

Artist-at-Large

by Louis St. Lewis

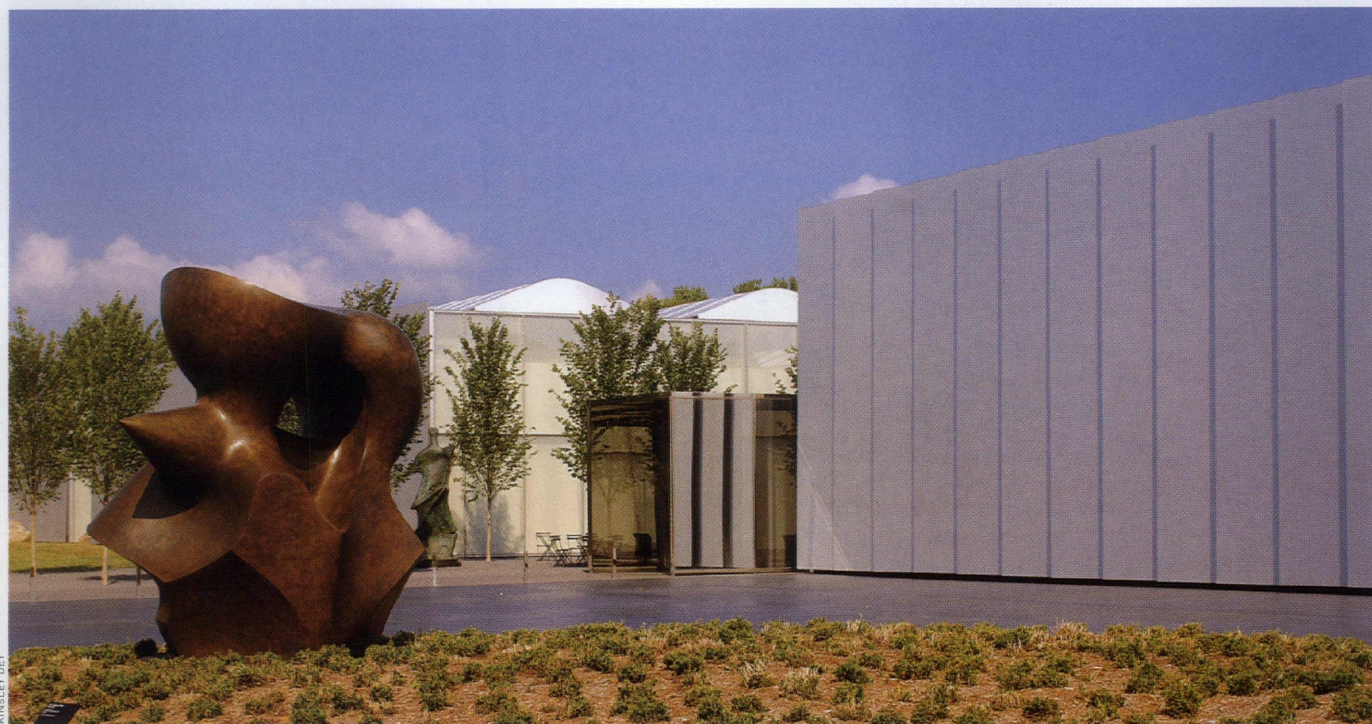
New NCMA West Gallery

BIG AND WIDE AND WHITE

I love museums, I truly do. Memories come flooding back at the mere thought of the many days spent discovering and dreaming in rooms filled with the beauty of the ages. How surreal to walk past the open windows and sleeping guards of Russia's glorious Hermitage Museum (www.hermitagemuseum.org) tracing the steps of Catherine the Great. How intoxicating to be intoxicated on prosecco in Florence's fabulous Uffizi Museum (www.uffizi.com) while caressing the marble in the seemingly endless hall of antiquities. Even bijoux museums like Paris' Musée Cognacq-Jay, with its intimate salons offering a glimpse of the 18th century good life, are nothing short of seductive to me. I've screamed at Munch's *The Scream* in Oslo, Norway, just before it was stolen (www.munch.museum.no) and placed flowers on Salvador Dali's tomb inside his eccentric museum at his birthplace of Figueres, Spain, just north of Barcelona. And don't even get me started on the wonderfully crazy goings-on at The College of Physicians of Philadelphia's Mutter Museum with its outrageously entertaining collection of medical oddities. I'm just letting y'all know that I have earned my museum viewing cred and should be allowed to give an opinion or two now and then.

Speaking of museums, I was invited last minute a while back for the roll-out, start-up-the-band press junket for the recent incar-

nation of the North Carolina Museum of Art (www.ncartmuseum.org). Since I was given the wrong time, I was there an hour early, which didn't bother me in the least since it gave me a chance to wander about the grounds and see what was up before the rest of the paparazzi sauntered in. It was one of those extra hot days when the pollen was thick, like yellow fog (I wore a khaki Brooks Brothers suit and tan brogues by Dries Van Noten to avoid looking like I was coated by dust). I walked around and saw a tree that looked like someone had bent some shiny metal around it and saw some ugly giant onion ring sculpture standing on its side and wound up leaning up against the giant copy of Rodin's *The Thinker*. How appropriate that it was originally designed for Rodin's *The Gates of Hell* since it was hot as hell out there and getting hotter every minute. The press meeting was to be held outside, of all places, right in the plaza between the new museum and the old. The effect was like sitting on an airport tarmac with no air conditioning at high noon. Now I like being outside as much as the next artist, but watching the snowdrifts of pollen swirl past on the sidewalk — and the museum workers taping down plastic trash bags on the metal chairs to protect them from the pollen — struck me as surreal as anything that Dali ever did. I looked up at *The Thinker* and he looked at me and we both asked each other,



KINSLEY DEY

"What were they thinking?" After forever, someone stood up and said, "blah blah blah," and then someone else stood up and said, "blah blah blah," and then we were finally let into the building to see what was up.

If you like big and white, you will adore the new museum addition. Some of the contemporary works did look lovely and fresh on the clean bright walls, but I must admit I really miss the intimacy and colored walls of the old space. Folks can blather all they want to about how it makes you look at the art in a new way, but I can

assure you that you would never have seen pre-20th century art hanging on bright white walls when they were created. They would have hung on brocades, on velvet, on boiserie carved and gilded and painted and ornamented. I loved the portrait of *Sir William Pepperrell and His Family* by John S. Copley when it hung on its old plum-colored wall, and I would have loved it even more when it was hanging over a couch cluttered with old newspapers, next to a billiard table in the home of William Randolph Hearst before it came to the museum.

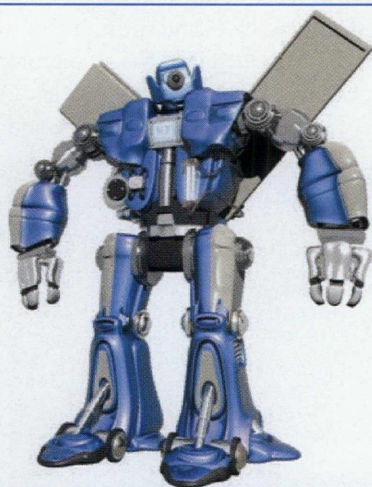
The new antiquities sculpture gallery really irked me. While I love the idea of the juxtaposition of modern with ancient (the cast glass sculpture there is gorgeous), I found the lighting dismal. Canova's *Venus Italica* vanishes into banality without its former contrasting background. Marble needs the sun or at least a reasonable facsimile. If this was to be such a modern edifice to the arts, why not create artificial lighting to mimic the rays of the sun, showing contour and shadow. While the museum is full of curtains and windows, the scrim still deadens the light. I absolutely love the huge wall sculpture by Patrick Dougherty that dominates the new Iris (Cantor) restaurant. He is a talented artist, but you can bet that having your wife as one of the curators doesn't hurt either!

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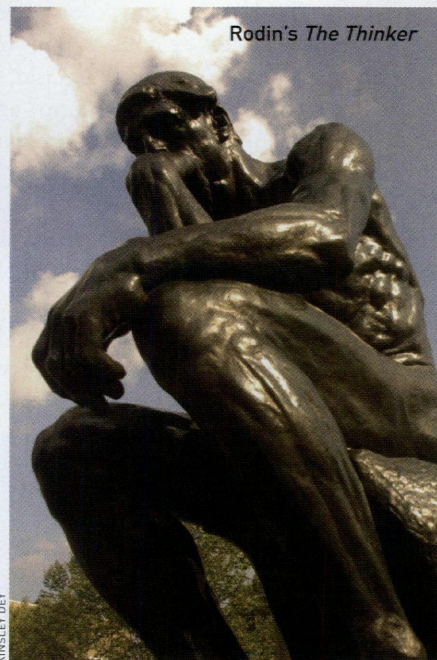


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Rodin's *The Thinker*

The new museum shop is filled with goodies of all sorts, and why would you go to a museum and not spend money? The new design is sleek and elegant, and for a while you feel that you just might be somewhere sophisticated. I was especially drawn to the gorgeous sculptural jewelry of Karen Mason. With an innate sense of style and a sculptor's eye, Mason's net and pearl creations are as sophisticated as anything on the market. I am always amazed by the imagination and creativity of up and coming artists, and these works — playful and formal simultaneously — are the best of the best. Go see for yourself. **MM**

HEAVY HORS D'OEUVRES

I have a friend who is over-educated and forever and hopelessly underemployed. My guess is that you have someone in your life like him. His folks did right by him. They sent him to summer camp and made sure he attended a good university and got to travel abroad. But somehow he never parlayed the good upbringing and advantages of early life into a career and financial stability. Instead, he has lived from hand-to-mouth in cheap apartments, bartending and floating from restaurant to restaurant waiting tables and doing catering gigs on the side.

You look up from your menu at a new eatery, first time there, and lo and behold there stands Jimmy, smiling and well-spoken — same ole Jimmy — ready to take your order in yet another venue. You know it's just a matter of time before he starts showing up late for work hung over, and the new employer finds him out and tells him to shuffle off to Buffalo.

Guys like Jimmy get old fast. Bad habits make for bad health. Short-term jobs seldom come with insurance. And continuing neglect shortens the years.

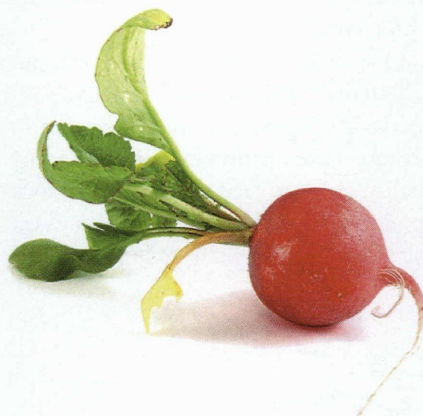
I saw Jimmy recently at the Jiffy Lube where we were both having our cars inspected. Mine is not new but still looks pretty good for a 2006 Ford 500. I can't tell you what Jimmy was driving because I'm not much on cars, but if Jimmy's car were a cat, it would be on its ninth life. It was battered. Jimmy was a little embarrassed, made a lame joke or two about the clunker, and then, unlike the usual upbeat Jimmy, started in his own way to muse about his wasted life and sorry state of affairs.

"When I go," he concluded, "I want my tombstone to tell my life story, 'Jimmy spent his life waiting tables, pumping lite beer and lifting heavy hors d'oeuvres.'"

I had to be amused, and I think he liked the fact that we had known each other long enough and well enough that we could have a good laugh at his expense. Old friends can do that.

The part about "lifting heavy hors

d'oeuvres" played well with me. He hit on one of my favorite peeves. I think I can remember when the phrase "heavy hors d'oeuvres" was not a part of the vernacular and certainly not something that polite and socially adept people would ever use on an invitation. I don't know when it crept in. I checked the Internet but could not find any history, only attempts to place cucumber sandwiches, crudités and "passed" hors d'oeuvres in one category, and meat balls, artichoke dip and beef tenderloin in another — heavy hors d'oeuvres.



**I have only one request.
Please do not use
the phrase
'heavy hors d'oeuvres...'**

Things once were much less complicated. If you wanted people to drop by, you simply sent a card with your name and the words "at home" and the time and place. It wasn't necessary to hang a pork chop in the window or include words as crass as "heavy hors d'oeuvres" on the invitation to say, in effect, "Come by and I'll make it worth your time."

I sat in on a planning meeting for a major, upscale social function recently. I listened quietly as the committee members talked about invitations and their elaborate design. When they concluded, I said, "I have only one request. Please do not use the phrase 'heavy hors d'oeuvres' on any-

thing associated with this event." There was stunned silence, and I figured I had to explain myself. So I gave them my version of the history of the term. When hosts first using the words on invitations, people made bad jokes, like: "Wonder how much the hors d'oeuvres will weigh?" Laughter. It was considered crass then. As for me, I still consider it crass.

"But how will people know whether to have dinner before they come?" someone asked.

The time and circumstances of the occasion should be their clue, I replied.

When I lived in Washington, DC, I attended many lavish receptions. But none matched those hosted by one Middle East client. The offerings were spectacular. Mounds of fresh shrimp and lobster and shell fish artfully displayed. Lamb chops. Pâté. The best cheeses. You name it. But the most remarkable thing was the instruction we always gave the caterer at the client's direction. The table was to look as full and as generous at the end of the party as at the beginning. No ravaged skeletons of poached salmon or picked-over platters of kabobs. Replenish, replenish, replenish.

Then there is the other end of the spectrum.

I love Charleston, SC, and will use almost any excuse to visit for a few days. A few years ago a trendy southern-based clothier extended an invitation to a party celebrating the opening of its Charleston store. This was all the excuse I needed to jump in the car and go. Good food and drink and an hour or so amongst the beautiful people and then a weekend of eating Charleston fare. That sounded like a plan for my friend Peter Hairston, who also received an invitation. So we went.

It was a great weekend. Good eats. More good eats. But not at the store opening. To our amazement, the single hors d'oeuvre was radishes with butter and sea salt on a rather modest-sized plate. Not even a heaping mound on a platter. As they say about novel cases before appellate courts, this was "a matter of first impres-

sion" for me. We did a quick in and out and then had a delightful couple of days of culinary treats including the incomparable pâté at Fig.

But the radishes still puzzled me. Must be something significant here that I am missing, I told myself, so I went to the Internet looking for answers. Here is what I found. Apparently, the French enjoy spring radishes with a bit of good butter and a sprinkle of salt. OK. No big deal. Were we there in spring? I forget. But I did not find anything that suggested inviting guests to drive some four hours to a party and serving nothing else.

Suspecting that many of you may not be accomplished cooks but would like to wow your guests with your originality, I pass on the following recipe for an hors d'oeuvre that no one could ever describe as "heavy."

Radishes with Butter and Sea Salt

Prep Time: 10 minutes

Ingredients:

- 1 bunch radishes
- Butter

- Kosher salt, fleur de sel or sel gris

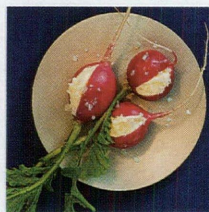
Preparation:

Wash and trim radishes, leaving 1/4- to 1/2-inch green stem attached. Cut a thin lengthwise wedge out of each radish and place a sliver of butter in the space. Serve with a small dish of salt for people to dip each radish into or sprinkle lightly with salt before serving.

Makes 4 servings.

Think you can handle that? As your guests gather around your generous radish platter in awe, say with great pride, "It's VERY French!"

One more comment, and we will put to rest the subject of hors d'oeuvres — heavy or otherwise. I am a great fan of Costco. There is no better place to buy quality meats to feed a crowd or to stock up on essentials. The Tyson's heat-and-eat chicken wings still put a smile on my face,



and I try to keep some in the freezer for emergencies. But goodness, the miniature quiches, spring rolls and wontons and the pinwheels have long-since worn out their welcome.

I often see local chefs shopping at Costco. That doesn't bother me. But between you and me, when I see a caterer park his/her cart in front of the frozen hors d'oeuvre case and reach inside, I want to point and scream, "Shame!" I had rather have one platter of radishes lovingly prepared in the French style, than a profusion of miniature quiches, spring rolls, wontons and pinwheels hurriedly heated and thoughtlessly placed before me.

I remember my friend James Lee Burney telling me about an aged society lady with failing eye sight who attended an old Raleigh Christmas party and throughout the evening nibbled daintily on the pot-pourri. No one dared say a word. Bless her heart, she was probably so tired of the cheese balls popular at the time the pot-pourri was a welcome relief.

"I do love anything with cinnamon," she may well have said. **MM**

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A photograph of a gallery interior. The wall is covered with various framed artworks, including abstract pieces and starfish. In the foreground, there is a small white table with a vase of white flowers and a patterned armchair with a ruffled skirt. A small framed picture sits on the floor next to the chair.

Metro Magazine

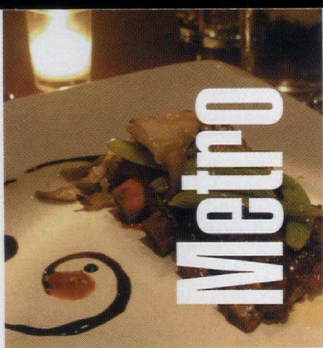
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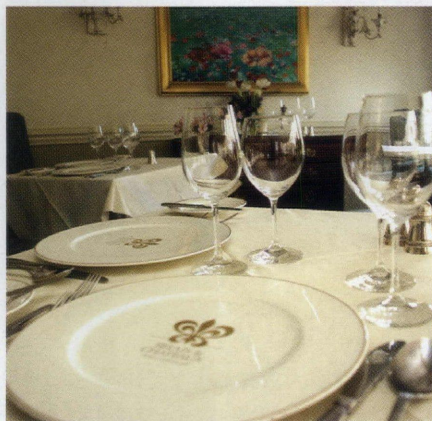
Gourmet

by Moreton Neal

Ferrington House 30 Years Later

A PERSONAL ODYSSEY

Approaching Ferrington House for the first time in a few years, I was overwhelmed with déjà vu. No mystical glimpse into a past life, this was a real memory of an event 35 years ago, the first time I walked in the door of the colonial revival farmhouse. This happened in 1975 when RB and Jenny Fitch introduced Bill Neal and me to Jesse Ferrington in this building, his own residence. The meeting changed our lives. At the time Bill and I were whippersnappers in our 20s looking for a location to open a restaurant, RB was a young developer with bold visions and Jesse was on the tail end of middle age, retiring from years of dairy farming on his ancestral land. Jesse had already sold the property to RB's company for a project that would soon become Ferrington Village.



What would Jesse think of all this now, I wondered, taking in all the additions: a striking pavilion with a stone fireplace for outdoor events; impeccably landscaped gardens and walkways; a spacious greenhouse full of herbs; and all those adorable belted Galloways grazing contentedly on the original pastureland. The house itself looks basically the same, just bigger, with added wings on the sides, giving it the



Ferrington House

demeanor of a grander mansion than it was all those years ago.

When the pretty young hostess asked if we had been here before, I gushed, "Yes, I used to live here, right upstairs!" She responded with crisp efficiency, "Really? Please follow me to your table."

What may have been lost in folksy Southern hospitality at Ferrington House since its inception in 1980 has been replaced by international glamour. The restaurant, along with the Ferrington Country Inn next door, belong to the elite hotel group, Relais & Châteaux, boasting the most beautiful and charming small inns in the world. The maître d', Joris Haarhuis, is Dutch; the chef and sous chefs, British; and the sommelier, Maximilian Kast, though American by birth, speaks fluent French and German, an important asset in his field. Our dry-wit-

ted waiter hailed from South Africa. Most of the staff has worked in other Relais & Châteaux, as well as Michelin-starred properties, both on this continent and Europe.

Ferrington House celebrated its 30-year anniversary this summer. When Bill and I moved our French-style restaurant, La Résidence, to downtown Chapel Hill in 1978, the house was empty for a year waiting for the right occupant. By 1980, RB and Jenny had decided to open their own restaurant with a concept that served the development beautifully for years — familiar Southern dishes served in an elegant country house. Acclaimed Chef Edna Lewis was recruited from her New York restaurant to head the kitchen, and landscape designer Ryan Gainey from Atlanta, among others, to help with the grounds. Jenny, one of the most energetic and creative woman I've ever known, designed the

cozy, artful interiors in her own inimitable style. A skilled cook, Jenny also developed many of the inn's original recipes, later included in her own *Fearrington House Cookbook*. In 1995, the year Jenny passed away, the restaurant was awarded five stars, AAA's highest honor, and has maintained the rating every year since.

Three decades and several chefs later, my companions and I drove through the Chatham County countryside for a four-course dinner prepared by Fearrington's current chef, Colin Bedford. In a bright yellow dining room as sunny as Jenny Fitch's laughter, our dinner began with a tantalizing amuse-bouche that hinted at the delights to follow. A tiny plate of lobster salad with a marshmallow-shaped serving of lemon gelée and a sprinkling of diced carrots spoke volumes about Bedford's adventurous artistry: fresh flavors used in unexpected combinations.

I hadn't dined at Fearrington House since 2007, when another chef headed its kitchen. A food writer and I waded through many courses, each plate so laden with molecular gastronomical techniques



Chef Colin Bedford

that many of the dishes were unidentifiable. The predominant texture was mush, garnished with swirls and spikes of house-made hard candy, apparently the trend of the moment.

Bedford's own playful repertoire shows a working knowledge of that same genre, but his own tricks of the trade are designed to enchant rather than mystify — and he succeeds. He makes no attempt to follow the tradition of Lewis and her successor,

Ben Barker, both of whom artfully reinterpreted Southern classics. Bedford uses regional products, but I would call his style "contemporary chic." It's quirky, visual and full of surprises. Seared foie gras with truffled peanut butter was one of our courses — the oddest-sounding item on the menu. The dish was a riff on a PB & J sandwich — a smear of truffle-infused peanut butter on the plate topped with a slice of toasted brioche supporting the fresh goose liver. A jelled cube of house-made strawberry jam perched on the side. I loved this dish and was thrilled to discover that two of my favorite foods, foie gras and peanut butter, are totally compatible!

As the meal progressed, familiar foods appeared in unexpected forms, presented with the whimsy of a Paul Klee painting. A conga line of baby beets and sherry-poached pears danced along a rectangular plate, accompanied by colorful wedges of miniature patty pan squash and a mysterious vermilion ball — a beet-pickled quail egg. A variety of astonishing local cheeses from the Goat Lady and Chapel Hill Creamery were highlighted by a dol-

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lop of vivid orange carrot jam on a dark slate platter.

Ample portioned main courses were arranged in slightly more traditional compositions, but not without Bedford's unexpected touches — a smoked roasted Roma tomato accompanied the wild striped bass and a tarragon mousse cozied up to the rabbit loin with porcini linguini. Bedford works with the inn's "resident farmer," Anne Stomp, to grow the specialty veggies, fruits and herbs that make up his palette and give intense flavor to his compositions. The pencil leeks, maybobs and tiny English peas that appear on the plates, according to the season, are grown within a few hundred yards of the kitchen door. It's impossible to get food any fresher than that.

For dessert, we tried a decadent chocolate and banana bread pudding with caramel ice cream, and a baked Alaska with ice cream made with fresh tarragon from the greenhouse next door — both garnished with fascinating little tidbits of fruits and honeycombs. We couldn't resist ordering a dish that stood out in its simplicity, a hot chocolate soufflé made from Lewis' original Ferrington House menu. The dish is offered throughout the year, an homage to Lewis, Jenny and RB's collaboration.

After an exquisite dinner, we wandered through the grounds, marveling at the lush beauty of the house and setting. Having planted the seed for their restaurant 30 years ago, the Fitches have nurtured it well. Ferrington House now thrives in its maturity, attracting the highest caliber of staff members and the loftiest accolades. For those who knew Jenny Fitch, it is a fitting monument to her joyous life and work.

NIBBLES

Visible from the front entrance of the North Carolina Museum of Art is its new restaurant, Iris. Unlike its predecessor, Blue Ridge, which was hidden away in the back of the old wing, Iris is an extension of the lobby. You can't miss it. Iris looks like a gallery, but the only visible work of art is Patrick Dougherty's striking vine sculpture that runs along the back wall. As you enter the restaurant, however, you notice the rest of the art — on plates. Andy and Jennifer Hicks, longtime chefs/owners of Blue

Ridge, continue their run at NCMA with a contemporary seasonal menu perfectly suited to this awesome venue. We tried the watermelon salad, the spicy catfish on curried creamed corn, and the Ruben sandwich with Brussels sprout slaw and sweet potato fries. After a few courses and a bottle of excellent *rosé*, we lingered over the incredible goat cheese ice cream and homemade cookies long into the afternoon. Next time we'll get to the other galleries.



Iris

Metro's own **Barbara Ensrud's fall wine class** at Duke Continuing Ed will explore "The Wines of France." Sessions will focus on regions including Burgundy, the Rhône, the Loire Valley, Champagne and Bordeaux, as well as emerging "hot spots" to taste how French classics are evolving on the modern wine scene. Five Thursdays beginning Oct. 21, 6:15-8:15 p.m. For more info go online to www.bewinewise.com/bestbuys.html. To register, call 919-684-6259.

By popular demand, Chef Jim Anile of **Revolution** will repeat his Sunday Italian cooking classes from 10 a.m.-3 p.m. Sept. 5 & 19. For reservations, call 919-956-9999 or e-mail theresa.anile@revolutionreataurant.com.

Congratulations to **The Angus Barn**, winner of the *Wine Spectator's* Grand Award, and to **Ferrington House, An**, and **Tarboro's Circle on the Square**, winners of its Best of Award of Excellence. In all, 25 Triangle restaurants were cited in different categories by the magazine.

On Saturday, Sept. 12, the NC Symphony and the Red Clay Ramblers will per-

form a free pops concert in downtown Raleigh's Moore Square. Neighboring restaurants that will offer Symphony Dinner Specials during their normal dinner hours are: **Duck and Dumpling, The Mint, Second Empire, The Oxford, The Big Easy**, and **Posta Tuscan Grille**. This is a wonderful opportunity to enjoy a fantastic dinner and a crowd-pleasing performance in the heart of our capital city. For more information on the Symphony Dinner Specials, visit www.yourhere.com.

The Triangle area experienced a restaurant boomlet over the summer. In Cary, **Chef's Palette**, offering contemporary Cajun/Creole cuisine, opened at 3460 Ten Ten Road. **Ginger Asian Cuisine**, with Chef Kuang Li's Thai and Chinese menu, is now in the Centrum at Crossroads. **Bella Mia** at 2025 Renaissance Park Place is Cary's first coal-fired pizzeria.

In Chapel Hill, Shane Ingram's **One Restaurant** offers eclectic seasonal food at Meadowmont Village; **Kitchen's** menu of mostly French country dishes is already drawing crowds to its Martin Luther King Boulevard location; and **Virmala's Curry Blossom Café**, with farm-to-fork Indian cuisine, opened downtown on Franklin Street.

Three microbreweries opened recently in the Triangle: Raleigh's **Roth Brewing Company**, featuring a barley wine and a cinnamon-spiked porter. **Mystery Brewing Company** will introduce a new beer for each season, and Durham's **Fullsteam Brewery** is offering quirky flavors, such as a hickory-smoked porter named Hogwash and Carver Sweet Potato Lager.

The Ferrington House celebrates 30 years in business with a "Behind the Scenes" overnight package at the Ferrington Inn the weekend of Sept. 11. Guests will tour the kitchen with Chef Colin Bedford, talk wine with wine director Maximilian Kast, tour the garden with master gardener Wendy Moses, visit the kitchen garden with Anne Stomp, plus breakfast, afternoon tea and dinner with wine pairings at the House. Prices start at \$575 per couple. Reservations: 919-542-2121. **MM**

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.

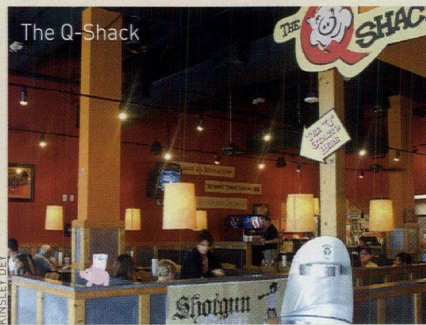
CAFÉ TIRAMISU — 6196-120 Falls of Neuse Rd., Raleigh. 981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.

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 *MetroBravo* 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 entrées. "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 Mediterranean dishes. Lunch M-F 11:30-2:30 p.m., Dinner M-

Th 5:30-10 p.m., F and Sat. 5:30-11 p.m., Sun. 5:30-9 p.m.

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.penang-nc.com. Surprising balance of Southeast Asian spices and fruits. Authentic menu based on family recipes, with curries, noodles, soups, and sushi. Attractive, open, atmosphere, vegetarian options and weekly specials. Special sushi offer Tuesday and Thursday nights. 4 ½ stars from CitySearch. Open daily."

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 Knaben 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 & THE FARMER PROGRESSIVE EATERY & WINE SHOP — 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 eatery an epicurean oasis. AAA Rating 4 Diamonds, 4.5 Stars *N & O*, *Wine Spectator* Award of Excellence.

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



Gastrophiles Rejoice:

RESTAURANT IRIS, NEW OFFERINGS IN CHAPEL HILL

Gastrophiles freshly back from summer vacation have several delightful new venues to pursue their gastronomic passions for eating and drinking well.

If you've not yet tried the resplendent new restaurant at the North Carolina Museum of Art, put it on your calendar ASAP. In keeping with the sleek stark white of the museum's stunning interior, restaurant Iris is the coolest, brightest spot around for weekday lunch — especially Fridays (reserve early!) — and brunch on Saturday and Sunday. It's also open for dinner on Friday evenings when the museum is open late. During twilight hours Iris takes on a more elegant ambience, as shadows fall on the courtyard and votives flicker on each table.

Metro Food Editor Moreton Neal and I had lunch at Iris one recent hot day. Just to sit in that cool, open space with its translucent linen curtains fluttering gently, and gazing at Patrick Dougherty's dramatically intricate weave of natural twigs and boughs, brought instant repose. We split the colorful and refreshing watermelon salad, then went on to broiled catfish with fresh corn nibblets in a Vietnam glaze and a rather glorified Reuben (pasta and gruyere with a yummy Brussels sprouts slaw).

But it's the wine list that makes me want to go back ... and back.



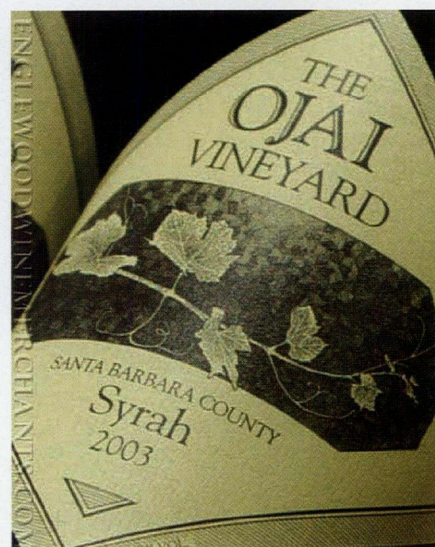
WINSLEY DEY

It isn't extensive, but it is carefully chosen to work with the menu — and the prices make ordering wine so tempting. Take the **Elizabeth Spencer Napa Valley Cabernet Sauvignon**, especially if you have the succulent Iris hamburger. It's \$30 a bottle. That's a mere \$3 more than it sells for at



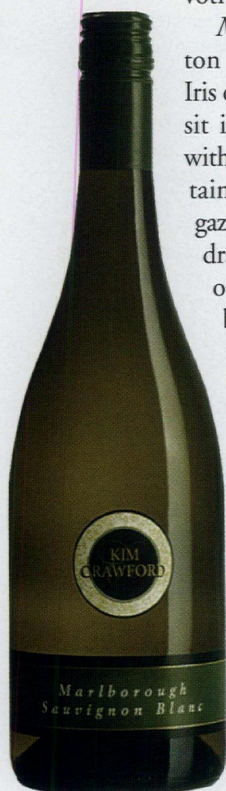
Elizabeth Spencer
BONDED WINERY EST. 1998

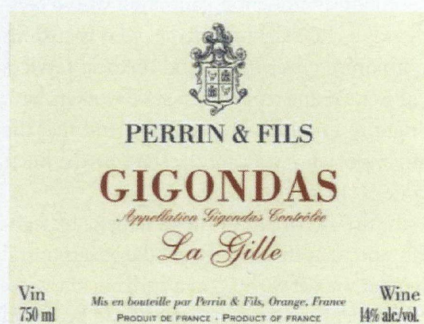
retail! Or if you prefer Syrah, the **Ojai Vineyard Syrah**, \$32, is an outstanding red. We were quite pleased with the dry and piquant *rosé* — **Jean-Luc Colombo Cape Bleue Rosé**, \$20. I'm not quite sure how they do this, but I heartily applaud and beseech that it continue. House wines



are available by the glass or bottle at \$6 and \$18. The Spanish **Verdejo**, a crisp minerally white, is an excellent buy.

Go soon, and reserve if you can (919-





664-6838). If you do have to wait to be seated, don't be concerned; they'll give you a vibrating pager and you can spend the time exploring the galleries or the fantastic Rodin collection — gift of the restaurant's namesake, Iris Cantor.

Folks are streaming to new hotspots in Chapel Hill: **One** and **Kitchen** — both laudably affordable. One, in Meadowmont on Highway 54, is a welcome addition — tastefully modern in décor but invitingly comfy. A glass wall of backlit wine bottles is the first thing you see when you walk in, and beyond it the brightly lit open kitchen, thoughtfully designed so the light doesn't spill out too much and compromise the sense of intimacy in the dining area. In my view, the lighting is very deftly done. It's nice not to need a flashlight to read the menu. Shane Ingram of Four Square in Durham is at the helm here, with a completely different concept that works extremely well.

Flash! Ask for the wine list and they bring an iPad! If you don't yet have one, you can play around with theirs while you check out the list. It's fun, and the list is excellent, the prices fantastic. Superbly drinkable wines in the low to mid-\$20s range, and terrific values in the \$30s, make it very affordable for a table of four to enjoy a couple of good bottles.

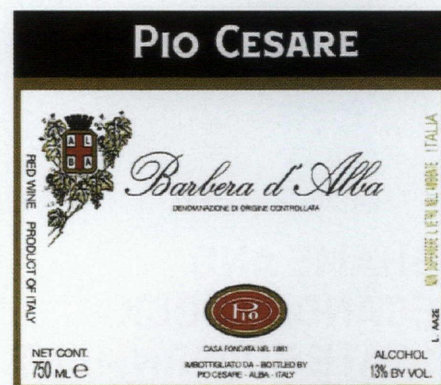
Why not start with the very fine **Schramsberg Blanc de Blancs 2006**, \$36 a bottle, then perhaps a glass of **Kim Crawford New Zealand Sauvignon Blanc**, \$21, with the savory Grilled Ostrich Kielbasa (possibly the very best use of ostrich meat), then move on to something like stromboli or wood-fired pizza or pappardelle with roast leg of lamb or perhaps the rib eye.



There are numerous choices to suit these dishes. I particularly like **Frescobaldi Nipozzano Chianti Riserva 2006**, \$32, but there are other good choices, from **Pio Cesare Barbera**, \$31, to **Palacios Bierzo** from Spain, \$27, to **Perrin et Fils Gigondas**, \$36. You can spend more, of course — but the value is still there, as in **Peter Michael 2008 Chardonnay**, \$95 (\$70 at retail, \$120 at some restaurants).

Each time I flicked through the wine list I found something I definitely want to try on my next visit. It made for a most diverting evening.

On the other side of UNC in Chapel Hill, in the small but vibrant little Midtown Market on MLK Jr. Boulevard (Foster's Market, Flyleaf Books) is the diminutive bistro **Kitchen**, opened in July by two Philadelphia transplants, Dick and Sue Barrows. Chef Dick Barrows has cottoned onto locally grown bounty for his



delectable fare. It's very much a neighborhood place, casual, friendly and inviting. Sitting at the bar recently, I delighted in the ravioli with four cheeses topped with tapenade — perfect with the glass of house red, a **2009 Barbera d'Asti**, \$5.25, though I could have just as easily enjoyed it with either of the by-the-glass specials that evening, an Argentine Malbec or the dry Cabernet *rosé* from southern France.

Here, too, the emphasis is on affordable without sacrificing quality and deliciousness. Plates, small or large, range from \$5 to \$18. The small but well-chosen list — mostly Mediterranean — offers wines from \$18 to \$27 a bottle, so have fun with it. Do introduce yourself to the perky white **Picpoul de Pinet 2009**, \$24, a great choice for sautéed calamari, or one of the intriguing mussels dishes. Kitchen also has a terrific selection of specialty beer.

No wonder the Triangle has become such a gastronomic haven and — thanks to Andy Hicks at Iris, the Barrows at Kitchen and Shane Ingram at One — there are a few oases more affordable for these economic times. **MM**



My Usual Charming Self

by Bernie Reeves



JIM TURCOTTE

SHAME AND SCANDAL ROCK STATE GOVERNMENT

The roof caved in, and North Carolina government may never dig out from the debris. The recent State Bureau of Investigation scandal brought down a house already riddled with incompetency and corruption in divisions and departments stretching across the spectrum: paroles, the board of elections, mental health, Highway Patrol, the Department of Transportation, Alcoholic Beverage Control, even the School for the Deaf, and UNC-TV, that bowed to pressure from NC Senate Godfather Marc Basnight to air a biased report unfair to Alcoa over the renewal of a license to operate a power plant on the Yadkin River.

On the fringes of this monumental mediocrity, certain lobbyists and vendors to the Legislature and government departments demonstrate no sense of shame. Recent revelations involve thinly veiled influence peddling by a vendor to the elections board and blatant political fundraising hosted by CapStrat, a public relations firm that landed three lucrative state contracts. In this odd dust-up, Dana Cope, the chief of the state employees association — who, ironically, represents workers immersed in ongoing scandals — is calling on his members to take down Ken Eudy, the PR firm's chief flak. Eudy has responded with accusations of McCarthyism, an odd choice of epithets that verifies a penchant for old-school radicalism. Cope recognizes that Eudy is hustling the booboisie (as HL Mencken so well characterized the third-rate opportunists we allow to run government) with cakes and circuses to maneuver state contracts his way.

But this is only tacky window dressing on the home of state government. Lest we forget, the former House speaker is still in jail; a former agriculture secretary from a high profile political family served time for taking bribes; and Mike Easley, the previous governor, is awaiting indictment for a host of illegal indis-

cretions, including an unsavory episode involving his otherwise intelligent wife, Mary, who went along with a scheme to pad her pocket book with an outrageously high stipend from NC State University — another state-run institution where incompetence in governance appears to be systemic.

The federal government under Barack Obama and an unbalanced cabal in Congress are bad enough, but the implosion of state government is more than most voters can take if seen in the light of North Carolina's track record in the 20th century up until the late 1980s. Before then, State Treasurer Edwin Gill coined the axiom "good government is a habit in North Carolina" — and he meant it. Before they were galvanized into a political machine that elected the governor and most legislators — who naturally protected and coddled them — state workers and teachers were perceived to be competent and honest. Nowadays, many are co-conspirators in gross incompetence who cavort in an insulated political kingdom founded on favoritism and mediocrity, living well on baksheesh in the form of taxpayer contributed salaries that have risen in value in what appears to be direct proportion to declining performance. With state employees continuing to draw high salaries compared to workers in the private sector — who see their paychecks decline and often disappear — the outrage by ordinary citizens is palpable.

An epidemic of scandals in state government is serious enough, but the reality that the ethical plague reached into the criminal justice system is still a shock. It took *The News & Observer* outing the SBI blood lab to verify that we are in deep trouble regarding the validity of testimony in criminal trials. But it was the death of UNC student body president Eve Carson by two parolees in 2008 that disclosed the state-run board was asleep at the switch and riddled with corruption. I was involved in pushing the truth in this matter and discovered that between 2000 and 2008, 556 people were murdered by parolees in North Carolina. I asked Gov. Bev Perdue about this outrage, only to hear her say, "That can't be true." When asked why 200 new parole positions had not been filled after two years, she replied that the positions had to be first posted for state employees who may want the jobs, adding that few outsiders had applied. This begs credibility as unemployment soared in North Carolina.

I also asked the governor if it was appropriate that she attended an open meeting with none other than the aforementioned Cope of the state employees association to validate the

affiliation of his state workers group with the Service Employees International Union (SEIU), a notoriously strident organization whose president is a close ally of Obama, who is anxious to unionize government and medical services workers. Perdue replied that state workers have a right to unionize (they do not) and that the employees who work for the state are the finest workers she has ever seen.

In the aftermath of the avalanche of scandals since that statement, does the governor still feel that way? If we lived in a parliamentary system, the entire administration would be forced to resign.

NOTES FROM LA-LA LAND

NC Attorney General Roy Cooper reckons **296 criminal trials** will have to be reviewed in the wake of the SBI blood lab scandal. But that only covers 1993 to the beginning of 2003, meaning there will be hundreds more to examine, thus creating a process that will take several years and leave potentially innocent people in jail even longer. One of those is Michael Peterson, who has served seven years while his attorney Larry Pollard has petitioned the courts to grant a Motion of Appropriate Relief after discovering feathers in the evidence that could prove Pollard's theory that an owl attacked Peterson's wife, Kathleen, while she was outside the couple's home in Durham. Not only was discredited SBI lab director Duane Deaver an expert witness for the prosecution, questions arise from the Peterson trial that the NC Medical Examiner's Office could be suffering the same incompetency and dedication to prosecutor theory as SBI operatives.

...

The epidemic of unethical behavior inflicting the state and the nation can be partially laid at the feet of the persistent movement to undermine traditional values, such as honesty and the desire to do a good job. Only last month, declassified FBI documents verify that Howard Zinn, author of *A People's History of the United States* — the most popular history text book used in American schools — was an active communist who strived to undermine our faith in our own beliefs. Could it be that the decline of morality and decorum in public life is connected to anti-American propaganda embedded in the politically correct, multicultural curriculum now dominant in education that eschews the difference in right and wrong and scoffs at ethics and morality? **MM**

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



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