

HOSPITAL WARS • GOURMET DIET • BRAVO BALLOTS!

From the Triangle to the Coast

Metro

Raleigh
Research
Triangle
Eastern
North
Carolina

RALEIGH

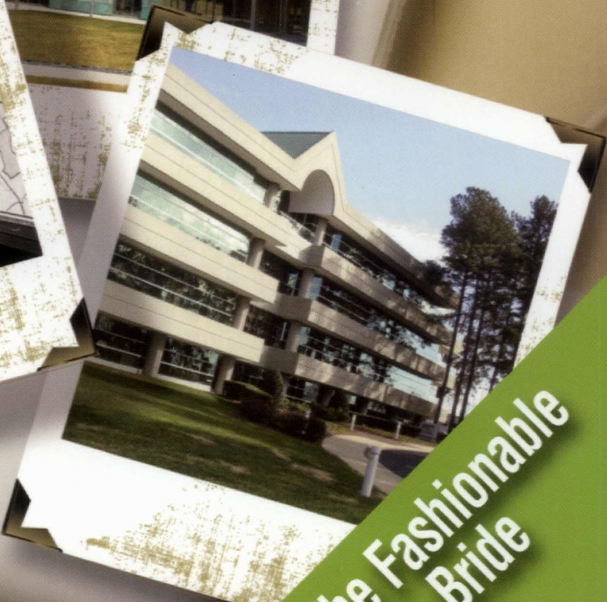
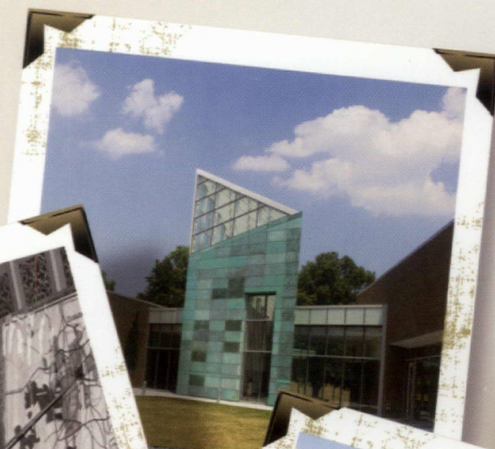
MARCH 2011

\$3.95

www.metronc.com

CPR for RTP?

Famous Research Park Revitalizes



The Fashionable
Bride

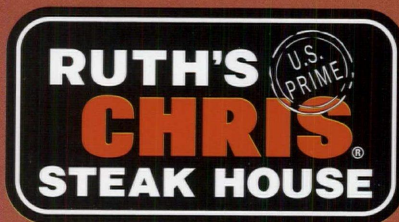


1800° BROILER



180° DIFFERENCE

Our steaks are cooked in a special 1800° broiler to seal in the juices and lock in that delicious flavor.



CARY - THE ARBORETUM AT WESTON
919.677.0033 | RUTHSCHRIS-CARY.COM

DURHAM - RENAISSANCE CENTER AT SOUTHPOINT
919.361.0123 | RUTHSCHRIS-DURHAM.COM

RALEIGH - NORTH HILLS
919.791.1103 | RUTHSCHRIS-RALEIGH.COM

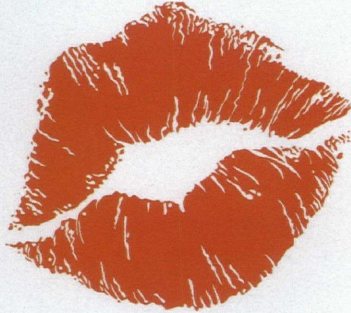
ALSO SIZZLING IN

WILMINGTON - HILTON WILMINGTON RIVERSIDE
910.343.1818 | RUTHSCHRIS-WILMINGTON.COM

COMPLIMENTARY VALET PARKING



Elaine Miller Collection



Elaine is

**KISSING IT
GOODBYE**

**She's Making Deals On
The ENTIRE Inventory!**

**This is the SALE
You just can't miss!!**

*** Shop In Person * Shop By Phone * Shop Online ***
*** But Shop Early ***

Before Elaine Kisses It All GOODBYE!

****Visit Our Exciting New Website****
www.ElaineMillerCollection.com

The Lassiter at North Hills
919.571.8888

4421-109A Six Forks Road

Raleigh, NC 27609
Mon-Sat 10:00 am-6:00 pm

Think Outlets. Think Tanger.

TANGER
smart

Tanger
Outlets

TANGEROUTLET.COM FACEBOOK YOUTUBE TANGER APP

To receive a FREE coupon book, text SHOP to 74700 or bring this ad to Shopper Services. Code 2015211

NIKE FACTORY STORE J.CREW BANANA REPUBLIC FACTORY STORE CARTER'S MICHAEL KORS AND 75 MORE
MEBANE Minutes from Raleigh/Durham/Chapel Hill in Mebane, NC Take I-40/85, Exit 154 4000 Arrowhead Blvd (800) 409-3631

*Offer expires 5.31.11. Not to exceed 15% of purchase price. Valid on new purchases only. Not valid with other offers. Participating locations only. ©2011 California Closet Company, Inc. All rights reserved. Franchises independently owned and operated.



BEDROOM GARAGE ENTRYWAY LAUNDRY KIDS MEDIA CENTER OFFICE STORAGE CRAFT PANTRY

SPRING PROMOTION EVENT!

Up to \$500 in FREE storage accessories*

with the purchase of any new California Closets system.
Call us today to schedule your free design consultation.

CALIFORNIA CLOSETS®
Life lives here.

RALEIGH | 6316 J. Richard Dr. | 919.785.1115 | CaliforniaClosets.com/raleigh

\$40 MILLION TO TEACH ETHICS AND SUSTAINABILITY IN BUSINESS IS JUST THE BEGINNING.

2010 was a banner year at NC State University. Under the leadership of a new chancellor and provost, we began our Springboard Initiative to double the number of start-up companies we launch each year. We opened our Garage to help student entrepreneurs dream up new ideas — and turn those dreams into reality. We saw our ninth faculty member elected to the National Academy of Sciences, and our SCALE-UP program for large enrollment classes became a national model. Three of our student athletes won national titles, and our football team won the Champs Sports Bowl. We remain the state's largest university with more than 33,000 students. Recruiters ranked our graduates among the top 20 in a *Wall Street Journal* poll and *Kiplinger's* ranked us as the 15th best overall value among public universities. Oh, and we were honored with our largest gift ever — \$40 million from Lonnie and Carol Poole — to transform our College of Management and to finance a new endowment for the College of Humanities and Social Sciences. We are proud of our achievements, and we are even more excited about our future. There's something exciting happening every day at NC State. See for yourself at ncsu.edu.

WHERE? NC STATE.

Our Canaries *Sing*

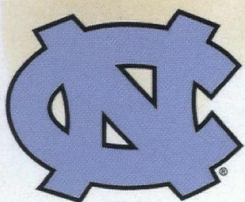


Diamonds Direct



C R A B T R E E

Proud Sponsor of UNC and NC State Athletics



4401 Glenwood Avenue, Raleigh NC 27612 • 919-571-2881
(Outside Crabtree Mall on Glenwood, Next to Bank of America)
Hours: Monday-Friday 10:00-7:00, Saturday 10:00-6:00
www.DiamondsDirectCrabtree.com

Diamonds Direct Southpark | Charlotte, NC | 704-532-9041 • Diamonds Direct Birmingham | Mountain Brook, AL | 205-201-7400



Glaxo Smith Kline at Research Triangle Park

RTP'S FUTURE; HOSPITAL WARS HIGHLIGHT MARCH ISSUE

It's the engine of the Triangle, the entity that transformed the identity of the region from three disparate towns into a global powerhouse. But Research Triangle Park was conceived in a different era, the 1950s, when research required a campus setting where scientists cogitated in solitude. Since the Park's mission was to draw on the great research universities in Raleigh, Durham and Chapel Hill, the model was a great success. However, more than five decades later, the paradigm has shifted. New research parks around the world now embrace a critical mass of inquiring minds bouncing ideas off each other in a high-density and highly-charged environment. How will RTP respond to the new age of research? Jim Hughes investigates in this special report for *Metro*.

One of the most significant accomplishments of RTP and area universities is the emergence of the Triangle as a renowned medical center. WakeMed in Raleigh has evolved into a major medical center. The Duke University Medical Center has continued its worldwide reputation for research and specialized treatment, and UNC Health Care has blossomed and expanded, including the purchase of Raleigh's Rex Healthcare. All this success has bred resentments, recently exploding into a war of words between WakeMed and UNC/Rex over competition for the purchases of physician practices and duplication of services. Rick Smith digs deeper into the controversy and identifies the complexities of the controversy.

Creative and sustainable ideas enlighten the built environment. Diane Lea discovers a charming cottage with modern and environmental amenities in West Raleigh and Mike Welton previews the significant design characteristics of the James B. Hunt

Library on NC State's Centennial Campus.

Warmer weather means new wardrobes. Maury Poole tracks down the latest in spring fashion, bridal trends and new ideas for spring. Food Editor Moreton Neal discovers a new diet to melt away pounds for spring and summer jaunts and Wine Critic Barbara Ensrud showcases the skills and art of sommeliers.

Godfrey Cheshire delves into the groundbreaking film *The Way Back* about escapes from the Soviet gulags and the history epic *The Eagle*. Jim Leutze walks down memory lane to re-edify readers on the necessity of civility in society; Carroll Leggett remembers political family matriarch Jessie Rae Scott; and Louis St. Lewis definitely did not like the Norman Rockwell show at the NC Museum of Art.

Secrets of State scores again with stories and news of people, events and books; Preview is loaded with cultural and entertainment offerings; and, online-only, Dan Reeves keeps you posted on the latest in music and news of musicians playing in or visiting the region; and Art Taylor's New & Noteworthy offers a complete compendium of new fiction.

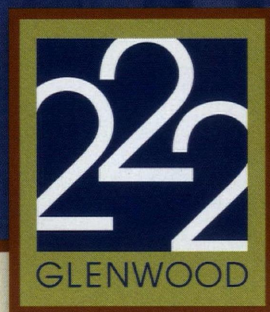
It's time again to vote for your favorite in the annual MetroBravo "best of" awards. The competition is fierce and your vote does indeed mean a lot.

It's March, which means April is not far behind. Until then.... **MM**

RB Reum III

OTHERS ARE PANICKING. WE'RE NOT.

(And for good reason.)



Over 70% of our homes are sold, the bank is paid and homeowners control the fully-funded HOA. With no risk and the best location in Raleigh, 222 Glenwood is the smart purchase. And considered by many to be the finest condominium community in Raleigh.

When you purchase a condominium at 222 Glenwood, you get the best of both worlds – a relaxed living environment that embraces the unique charm and energy of Glenwood South. A quick elevator ride down puts you right in the middle of everything, including boutique shops, restaurants, incredible nightlife and so much more.

COME SEE WHAT SUCCESS LOOKS LIKE ON GLENWOOD

2 BR HOMES FROM THE LOW \$200'S

WWW.222GLENWOOD.COM

(919) 755 6000 • EXCLUSIVELY OFFERED BY HALTER REALTY GROUP

Designer Decorated Models Open Daily • 222 Glenwood Ave, Raleigh, NC 27603 Developed by 222 Glenwood Investments, LLC



Oral representations can not be relied upon as correctly stating representations of the seller. For correct representations reference should be made to the governing documents for 222 Glenwood master condominium associations, inc. To be furnished by the seller to a purchaser of a unit. All plans, specifications and prices are subject to change without notice. Views are subject to change with locations, views will vary depending on location within the community.

The Container Store®

The Original Storage and Organization Store®



We design.



We install.



*You and your closet
can have it all!*

Our Annual

elfa® SALE

30% Off elfa®

30% Off Installation* too!

NOW OPEN in Raleigh!

Glenwood Ave. & Creedmoor Rd.
(across from Crabtree Valley Mall)
(919) 899-9630

Store Hours: Monday - Saturday 9 am - 9 pm; Sunday 11 am - 6 pm

For information on any of our 49 locations nationwide, visit containerstore.com or call 1-800-733-3532

Learn more about us - standfor.containerstore.com

[facebook.com/containerstore](https://www.facebook.com/containerstore) | twitter.com/containerstore

GO SHOP! CLICK & PICKUP

Save time! Shop online, pickup at any store.

We'll even bring your order to your car. containerstore.com

©2010 The Container Store® Inc. All rights reserved. *The minimum elfa installation fee is \$180 before any discounts are applied, other restrictions apply. See store for complete details, or call 1-800-733-3532 or visit containerstore.com. Sale ends February 15, 2011. TO: 1/699 11/10



Half Pipe

...Marty Markel addresses fearless design with this green tourmaline ring in white and yellow gold with diamond accents.

J.M. Edwards Fine Jewelry

1137 Kildaire Farm Road | Cary, North Carolina 27511

Phone: 919-460-1048 | Fax: 919-481-2296 | Email: info@jmedwardsjewelry.com

Correspondence

DESIGN FOR LIVING

After seeing your story regarding frailty in seniors (*Metro*, November issue), I thought this might be a topic of interest for your magazine. I'm an interior designer in Burlington, NC, and I'm sending this e-mail to inform your readers about a local remodeling project.

AARP held a national competition called "Recession Remodel Room Makeover Contest," which targeted baby boomers who were caring for elderly parents. From story and photo submissions, AARP selected two winners — one to receive a bathroom remodel and one to receive a kitchen remodel. The projects were to be done using Universal Design principles to illustrate how accessible and

functional design can also be beautiful.

It turned out that the winner of the kitchen remodel was a North Carolina resident living in Richfield. AARP unveiled the project on its website in November. Videos and photos can be found at www.aarp.org/remodel.

Jennifer Thompson
Burlington

SBI ANALYST SHOULD NOT BE BACK ON THE JOB

Help! I don't understand how Duane Deaver, an analyst at the NC SBI crime lab, who omitted, overstated and falsely reported blood evidence in dozens of cases — including three that ended in exe-

cutions; who for 16 years repeatedly aided the prosecution by misrepresenting blood evidence by keeping critical notes from defense attorneys; who cost taxpayers millions of dollars because of those methods used in the Greg Taylor case that put Taylor, an innocent man, in jail for 17 years, is back on the job.

What does he get but a slap on the wrist by being suspended for two months — and guess what, he's back on the job again. I don't want to pay this man's salary, especially when there are so many honest, hard-working people being laid off.

Why is Deavers still working at the NC SBI Lab? I believe that his being there affects the credibility of the NC SBI lab and that scares me. Someone, anyone tell me how this can happen?

J. Giglio
Hope Mills, NC

CORRECTION

From the Holiday Issue Spa Guide
A location for Skin Sense, a Day Spa was listed incorrectly in our Holiday Issue 2010. The Kildaire Farm Road location is closed. The new Cary address is 2058 Renaissance Park Place, 919-870-0700.



EDITOR AND PUBLISHER

Bernie Reeves

EDITORIAL

Senior Writer	Rick Smith
Senior Writer	Liza Roberts
Copy Editor	Emily Keveryn
Assistant Editor	Dan Reeves

CONTRIBUTING EDITORS

Arch T. Allen | Godfrey Cheshire | Barbara Ensrud | Diane Lea | Jim Leutze | Carroll Leggett | Moreton Neal | Louis St. Lewis | Maury Poole | Art Taylor | J. Michael Welton

DESIGN

Art Director	David Gough
Graphics Associate	Kathy Johnson
Graphics Associate	Sean Byrne
Photographer	Kinsley Dey

ADVERTISING

Vice President of Sales and Marketing
Katie Reeves
Regional/National Sales Representative
Helen Wallace

ADMINISTRATION

Office Manager	Cyndi Harris
Intern	Claire Duff

CONTACT INFORMATION

Metro Magazine LLC
1033 Oberlin Road, Ste. 100
Raleigh, NC 27605
Phone: 919.831.0999
Toll free: 800.567.1841
Fax: 919.831.0222
Email: emails@metronc.com
Visit us on the web: www.metronc.com

Mailing Address:
P.O. Box 6190, Raleigh, NC 27628

Postage paid at Raleigh, NC
Subscriptions: \$18 one year
Published twelve times a year
Audit applications submitted

ARTICLE REPRINTS AVAILABLE

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

©2011 Metro Magazine, LLC
ISSN 1529-4404
METRO MAGAZINE (ISSN # 1529-4404)
is published monthly at \$18 per year

Postmaster send address changes to:
Metro Magazine, LLC
P.O. Box 6190, Raleigh, NC 27628



www.metronc.com

Metro Magazine

Subscribe now to get
the best in:

- Breaking News and Events
- Fine Dining Reviews
- Style and Fashion Trends
- Art News
- Modern Architecture
- Coastal News



Introducing

Cardinal

Ultra Premium
American Dry Gin

*Southern Artisan Spirits have
mastered the lost art of
Craft Distillation to produce
North Carolina's Only
small batch New Generation gin.*

*Cardinal Gin is crafted from
organic herbs and botanicals to
create a unique floral taste
not found in other gins.*

We know you'll enjoy this rare spirit.

Cheers!

**Winner
2010
New York
International
Spirits
Competition!**



Distilled and bottled by Southern Artisan Spirits, Kings Mountain, NC
southernartisanspirits.com

FEATURES

14 Re-imaging Research Triangle Park



22 Cheshire On Film

The Way Back and The Eagle

25 Medical Quarterly

Acrimony Erupts in Triangle Healthcare Debate

31 Bravo Ballot

33 Design

Imaginative and Sustainable Design

43 Style

Bridal Trousseau: Vibrant Spring Options; Fashion News



33

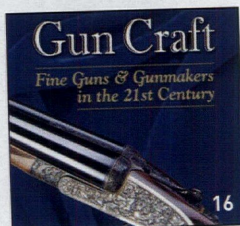


25



31

DEPARTMENTS



16

6 Introduction

RTP's Future, Hospital Wars

10 Correspondence

Reader Feedback

16 Secrets of State

Buckminster Fuller Poem, Fine Guns Featured, Sonarman's War, Eyes Only



41

24 Editor-at-Large

A Walk Down Memory Lane

40 Form + Function

Built Environment News

41 Design Trends

Unique Ideas for the Home



53

53 Artist-at-Large

Louis in Wonderland

55 Between You and Me

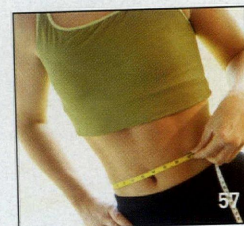
Jessie Rae Scott

57 Gourmet

The New Atkins for a New You

60 Cork Report

Key to Modern Dining



57

64 Preview

Cultural Events

69 Restaurant Guide

71 On the Town

Social Event Coverage

72 My Usual Charming Self

Viva Julian Assange!

THINK *the* BEST



Hillcrest... where elegance meets senior care.



HillcrestTM
Convalescent Center

A tradition of elegant care, since 1951.

1417 W. Pettigrew Street at Swift Avenue, Durham NC 27705

Your best choice for after-hospital
rehab and long-term senior care.

To learn more or to schedule a tour, please call
919.286.7705 or visit www.hillcrestnc.com.

Re-Imagining Research Triangle Park

by Jim Hughes

It was an improbable success story carved by sheer force of will from the barren pinelands of the central Piedmont. It became the agent that united a region and gave it a name and an identity. It grew into a job-creating dynamo that transformed a region built on tobacco and textiles into a world-leading center of innovation and discovery.

Today, 50 years after its founding, Research Triangle Park — relying on the resources of the three major universities in the region, UNC, Duke and NCSU — remains the single biggest force in the regional economy, home to 42,000 employees, an annual payroll of \$2.7 billion and nearly 25 million square feet of developed space.

Lately, however, keeping up with its storied past has become increasingly challenging. The last 10 years have been the toughest since its founding. The pace of growth has slowed dramatically. For the first time in its history, the Park is losing ground in the competition for the cutting-edge technology companies that once were its birthright. Some of its biggest tenants, including IBM and Glaxo, are going through significant retrenchments, while others, like Nortel and Ericsson, have simply vanished into the ether. Whole buildings sit empty, and the inventory of available space stands at a record high. The campus is aging and showing signs of wear. Were it not for the success of two home-grown enterprises — Research Triangle Institute and Cree — the picture might be even darker.

And yet, for all that, there's a growing optimism coming out of the Davis Drive headquarters of the Research Triangle Foundation, the nonprofit entity responsible for the Park's operations and development. Here, under the direction of Foundation President Rick Weddle (Weddle has recently stepped down as CEO), the Park's leaders are quietly laying the groundwork for a grand revival. And give them credit. They are not thinking small. What's taking shape is nothing less than a complete re-imagining of Research Triangle Park, a bold new vision to reshape and redefine the Park's future for the next 50 years.

For such an ambitious undertaking, it has been assigned a rather prosaic handle: The RTP Master Plan Update. Its development has been put in the hands of a dream team of internationally renowned architects, planners, engineering firms, and transportation and infrastructure consultants, led by New York City-based Cooper, Robertson & Partners. The team reports to an all-star committee of local business leaders chaired by Dick Daugherty, who headed IBM's Park facilities from 1973 until his retirement in 1995.

"The only marching order we gave them was to dream big,"

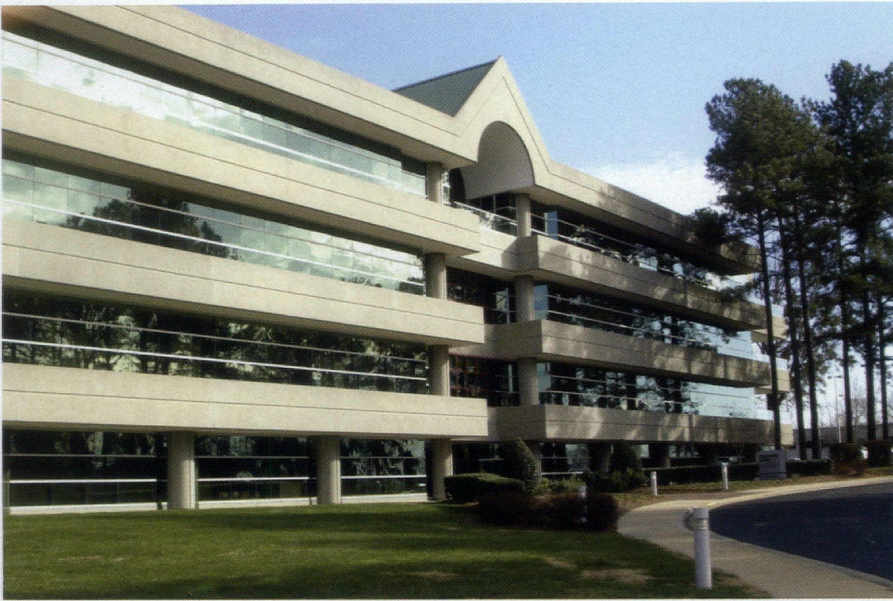


GlaxoSmithKline

Daugherty said in a recent interview. "We told them that everything is on the table. There are no sacred cows. The scope of their work is limited only by their imaginations."

The final report isn't due until October, but, according to Daugherty and Weddle, a good bit of the early discussions has centered on a major revision of the Park's founding concept. Remember, the Park was conceived as a quiet green setting where a company's best brains would come to create new products and improve existing ones. The pastoral concept is no longer in vogue. It has about as much appeal to the new generation of knowledge workers as a grammar lecture. Given a choice, they prefer to live and work in an urban setting, with a critical mass of places to gather with their friends and colleagues during and after work.

The solution increasingly favored by the Master Plan team is



Top: Mt. Olive College Left: Durham business leader George Watts Hill showcases the plan for Research Triangle Park. Photo courtesy of the Research Triangle Foundation. Right: Research Triangle Park Headquarters

a series of urban-like centers on three or four sites around the Park, with residential, office, retail and even some nightspots. In an ideal world, these centers and the Park as a whole would be linked by light rail, with commuter parking lots on the periphery. Increasing the density will require some modifications in the Park covenants, which currently limit development to 15 percent of the land. But Weddle believes the changes can be achieved with minimal impact. By reconfiguring the existing open space, he says, it should be possible to create an urban feel without sacrificing the campus-like environment that has defined the Park's character since its founding.

Once the final report is unveiled, the real work will begin. "For a long time, the Park was the principal driver of the regional

economy," Weddle said. "While its impact is still significant, it's no longer the only big driver. The region has grown up on its own. But its future and the Park's are still closely tied together.

"So, as I see it, there are two directions we can take the Park. One is to just sit back and ride the success of the region. That's the easy way. The other is for the Park to get to a place where it can once again be a major force in the region's growth. That's a lot more work, but the payoff is higher. If we want that to happen, if we want to position the Park to play an impactful role, we're going to need the same energy, the same vision, the same cooperation between the communities and the public and private sectors that we had in the beginning. It happened once. I believe we can make it happen again." **MM**

RTP Needs A Sense Of Occasion

Research Triangle Park (RTP) is well known around the world, but not so well in its home community. Spread over 7000 acres, with tenants required to build on 15 percent of their land, many RTP facilities are invisible to visitors. And several are inaccessible due to security reasons that protect sensitive and sometimes top secret research.

If you take out of town visitors to view the famous RTP, you are disappointed that no significant complex identifies its role. Since no retail, commercial or residential development is allowed within the Park, there is no specific place to gain your bearings. Future planning should keep the regional community in mind by including a dazzling development on the current site of the Governors Inn and the scattering of retail and commercial buildings on the site.

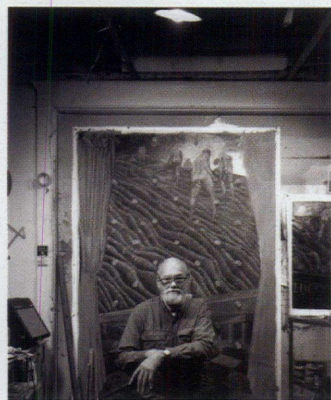
Accessed via Davis Drive off Interstate 40, this location is central and familiar, the perfect setting to construct a significant modern symbol of the Park. This concept accommodates the desire to modernize the Park to create a more urban environment, while creating an inclusive destination for RTP workers to gather and brainstorm — as well as for locals who want to experience and take pride in the essence of the Park. And it would provide a welcome area for prospective tenants, who today are ushered into the rather underwhelming RTP Foundation headquarters building.

What the Park needs, as it reimagines itself in the face of changing trends in research parks, is a symbol that generates a sense of occasion — for Park employees, prospective tenants and the people who live in the community.

— Bernie Reeves

Buckminster Fuller Poem Praises Legislative Building

Famed architect Edward Durrell Stone — Museum of Modern Art; National Geographic Society; Kennedy Center; US Embassy, New Delhi — teamed with Raleigh-based architects Holloway-Reeves to design North Carolina's distinctive Legislative Building.



Dedicated in 1963, the modern structure was the first in the United States built specifically to host a state legislature. Today, it stands out as a major achievement of modern design as the newer buildings in the state government complex have declined in appearance and public acceptance.

But Stone's son, Hicks, who is writing a book on his father's life and works due out in October — titled *Edward Durrell Stone: A Son's Untold Story Of America's Legendary Architect* (Rizzoli International) — did not know much about the Legislative Building. He was focused on his father's famous designs around the world until he discovered a poem written in 1963 by the celebrated architect Buckminster Fuller — the creator of the Geodesic

Dome — written in hand on stationery from Washington DC's Mayflower Hotel.

It became clear that the Legislative Building located in out-of-the-way Raleigh was in Fuller's mind Stone's greatest achievement.

(Hicks Stone is establishing a website about his father, go to www.edwarddurrellstone.com.)

The Mayflower



Dymaxion Rating

Napkin
Conger Goodyear —
Museum of Modern Art
Edward Durrell Stone
Off to a flying start

Martinis,
Scotch and sodas,
Palava -- wartorn years
Edward Durrell Stone
Locked in his lower gears

Panama Canal Zone
Brussels
Beirut Hotel
Edward Durrell Stone
Doing very well

Road-screened fenestration
New Delhi's
Sculptured lace
Edward Durrell Stone
Setting new era pace

Dignity
For common man
In Raleigh's white-green grace
Edward Durrell Stone
In World Architects' First Place.

Buckminster Fuller 3/2/63

Masonic Records On Loan To Tryon Palace

St John's Masonic Lodge of New Bern has made available to Tryon Palace a collection of documents dating to 1772 comprising source materials describing the purpose, organization and membership of the fraternal organization that includes three governors of the state of North Carolina, four Chief Justices of the State Supreme Court, six members of the US Congress, 20 members of the colonial government, 70 members of the North Carolina legislature and civic and business leaders. Previously only available in Gertrude S. Carraway's two-volume compilation *Years of Light*, first published in 1944, the original documents are now available to researchers by appointment, according to Nancy Packer, chief curator of Tryon Palace.

The documents include original minute books dating to 1772, Lodge business records, old Bibles, letters, petitions for membership, and other records. The collection also includes several artifacts, including a silver plate and three coins that were placed in the 1801 cornerstone of the St. John's Temple building. The plate and coins were stolen by Union soldiers during occupation, but were returned to St. John's in 1876 by a lodge of the same name — St. John's, in Providence, RI.

Another artifact is a copper template used to print elaborate membership certificates for Lodge members who carried them on their travels to prove their Masonic affiliation. A number of the letters in the records bears testament to the social value of lodge membership in the 19th century. Brothers in far-off places who lost their certificates would write the Lodge for a replacement to help them gain assistance or employment. The copper template also was stolen during the Union occupation of New Bern, but was returned in the 1990s by a lodge in New York.

The records relate Lodge meetings were held in Tryon Palace until fire destroyed the building in 1798. By 1801, plans were underway for the St. John's Lodge/Scottish Rite Temple on Hancock Street, providing a large meeting space for the Lodge and the community. In 1805, the lower floor Masonic Theater portion was leased out for theatrical productions until the 1970s, becoming one of the oldest continuously operated theaters in the United States. The theatre is now restored and currently in use.

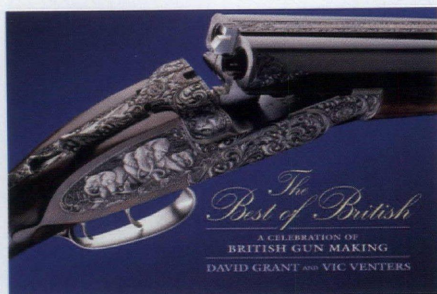
For more information on the St. John's Lodge archive, contact Kyna Herzinger at 252-639-3537 or go to: www.tryonpalace.org. MM



David Creech (right), Past Master, St. John's Masonic Lodge of New Bern
John Green (left), Jr. Stewart, St. John's Masonic Lodge of New Bern

Fine Guns Featured In Two New Books

You don't need to hunt to appreciate the detailed craftsmanship of fine shotguns, most notably British-made sporting arms over the centuries. Wilmington, NC, writer Vic Venters joined with UK-based photographer David Grant to produce a lovingly compiled compendium titled *Best Of British: A Celebration Of British Gun Making*. The handsome book features detailed histories of top gun craftsmen



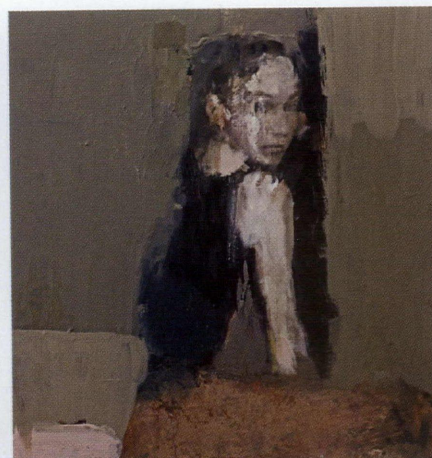
and breathtaking color images that capture the gorgeous carvings as well as the mechanisms of these unique masterworks. Go to www.stackpolebooks.com for more.

Venters, senior editor for *Shooting Sportsman* magazine, has also written *Gun Craft: Fine Guns & Gunmakers In The 21st Century*,



a guide to the art of handmade gun making around the world. His purpose is to acquaint hunters and collectors with the often arcane and technically detailed process required to create fine hunting arms. Venters has researched his subject diligently and visited with gun craftsmen in the UK, Spain and the US. Go to www.shootingsportsman.com to order. **MM**

— Bernie Reeves



Greg Calibey, *Glancing Back*, Oil on Canvas

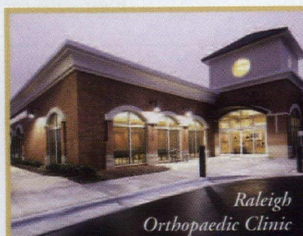
Mahler Displays Art Created By Students of Marvin Saltzman

An exhibition opening March 3 and 4 at The Mahler Fine Art gallery in downtown Raleigh will feature 25 well-known artists who studied with Marvin Saltzman, professor emeritus at UNC who taught painting, drawing and print-making from 1967-1996.

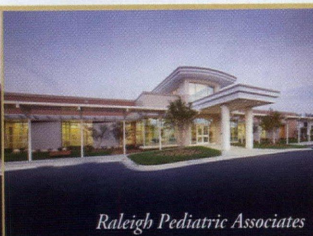
Artists on display in the exhibition include Sarah Walker, Donald Sultan and Frank Faulkner, from New York City; Tom Guiton of Denver, CO; Delphine Poussot of Naples, FL; William Richards of Washington, DC; Ellen Burgin of Los Angeles, CA; Thomas Sayre of Raleigh; Jane Filer of Chapel Hill; Jacob Cooley of Durham; and Ann Conner of Wilmington.

Works by Saltzman, who remains an accomplished artist, will be on display at the Mahler in June in recognition of his career as teacher and artist and to celebrate his 80th birthday.

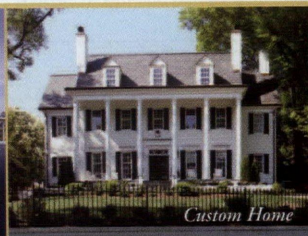
The works by students of Marvin Saltzman exhibition runs until April 2. Go to www.themahlerfineart.com for more information. **MM**



Raleigh
Orthopaedic Clinic



Raleigh Pediatric Associates



Custom Home

**BUILDING
RELATIONSHIPS
SINCE 1954.**



**WILLIAMS
REALTY & BUILDING
COMPANY, INC.**

Residential and Commercial Construction, Development, and Property Management

Contact us at 919-781-7107 or visit www.wrbco.com • 3111 Glenwood Avenue, Raleigh, NC 27612

From Riches To Ruin: The Saga Of Trial Lawyer Dickie Scruggs

Follow the money, this time to Mississippi where former Boston Globe reporter Curtis Wilkie painstakingly investigates the case of Dickie Scruggs, the plaintiff's attorney who, with a team of lawyers, hauled in a total of \$1.68 billion in fees suing tobacco companies. The book's title, *The Fall of the House of Zeus: The Rise and Ruin of America's Most Powerful Trial Lawyer*, evokes two of the key themes in the Scruggs saga: a fall from grace from the heights of Olympus; and an Ole Miss Greek god fraternity nickname that connotes he was a member in good standing of an old-boy network that provides access — as well as jealousy and resentment.

It was Scruggs who formalized an idea by another plaintiff's attorney who figured out lawsuits brought by individuals who felt smoking caused their illness were bound to fail because, well, they smoked, knowing it was detrimental to their health. The new strategy involved the state suing big tobacco on behalf of the state's portion of Medicaid costs related to diseases related to smoking. And there was a precedent.

Scruggs had established a successful strategy in the 1980s against the asbestos industry in cahoots with Mississippi Attorney General Mike Moore, who agreed to allow Scruggs to file claims on behalf of the state for a 25 percent contingency fee. Relying on the asbestos game plan, Scruggs formed corporations of attorneys to sue, on behalf of a sovereign state, the evil empire — tobacco companies willing to go to great lengths and spend huge sums to ward off litigation.

Yet, looking back, Scruggs should have known the chorus was shuffling onstage for yet another Greek tragedy featuring pride and riches presaging a great fall. Scruggs had been catapulted into wealth from asbestos litigation that could

last a lifetime, replete with jets, yachts and luxury homes. But he was also in the midst of drawn out complaints and lawsuits from his partners who felt they did not receive their fair share. Already the state's political operatives, called The Force by Scruggs, were displaying its obverse and dark side that would leave friendships and professional relationships in tatters. The foreboding was palpable.

But the money was unbelievable, and Scruggs spent it generously, often in good causes. And the painkillers he ingested to achieve equanimity allowed him to levitate above the din of acrimony created by untold wealth. In Wilkie's telling, it's not plain that Scruggs was simply a rogue who stole and manipulated; far from it. He just could not keep straight in his head the myriad and byzantine "deals" he had made with dozens of others he corralled into the asbestos and tobacco enterprises — and lawsuits against insurance companies in the wake of Hurricane Katrina.

And herein lies one of the great ironies of the entire debacle that finds Scruggs serving time in federal prison. Here we have a morality play involving lawyers, and yet the agreements that led to the tangled web that ensnared him — and a handful of others, and his attorney's son, Zach — were verbal. All of us know from experience that if you call on lawyers, written agreements are always invoked. But not in the Scruggs case. Which is why a seemingly minor infraction was magnified into, as they say, a federal case.

The event federal prosecutors landed on to nail Scruggs was instigated by the obscure practice of "earwiggling," slang for convincing a judge to follow an attorney's request for a legal procedure to be established in a certain case. But for Scruggs, earwiggling evolved into the serious crime of attempting to bribe a state judge, largely

due to the machinations of prosecutors who convinced his honor to wear a wire and entrap a young attorney acting on behalf of Scruggs.

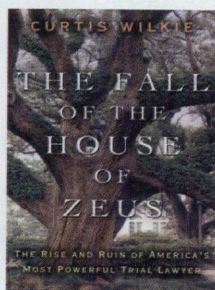
Of course the case is not as simple as that, a description that applies to everything involving Scruggs. The Mississippi old-boy network, jealousies within the legal profession, differences in style between SAE and Sigma Nu Ole Miss alum and an arsenal of old grudges play roles in the final judgment of Scruggs — who, in a final throwback to the state's edgy past, was sentenced by a "jailing judge" right out of central casting for the film *Mississippi Burning*.

Wilkie, relying on his life-long connection to Mississippi and his skills as a high-ranking reporter, wades through a narrative mine field of complex Old South connections and New South big money peppered with cameo appearances by celebrities from Washington to Hollywood. US Sen. Trent Lott, Scruggs' brother-in-law; Vice President Joe Biden and his brother Jim and Jim's wife Sara; novelist John Grisham; political gurus Karl Rove and Dick Morris; Bill and Hillary Clinton; actors from the film *The Insider* (filmed at the Scruggs home in Pascagoula, MS, that dramatizes one of the key stories in the tobacco litigation); Bernie Ebbers, jailed for his shenanigans as chief of MCI/WorldCom; Ashley Judd — and smiling down on the spectacle of money, greed and human nature, the ghost of William Faulkner, Mississippi's deified favorite son.

In the closing pages, Wilkie draws on a quote about the Scruggs scandal, but not from the usual Greek philosophers. He uses a judge who quotes Scottish philosopher William Barclay: "The Romans had a proverb that money is like sea water. The more you drink, the thirstier you become." Remind you of North Carolina's John Edwards, another trial attorney whose fall from grace continues to reverberate?

For more information, go to www.crown-publishing.com. **MM**

— Bernie Reeves



Metro Magazine

- News and Events
- Feature stories
- Style and Fashion trends
- Art news
- Design trends

919-831-0999

www.metronc.com

RFAS Artist Exhibition Features NC Talent

The Raleigh Fine Arts Society's 33rd North Carolina Artists Exhibition, a juried show for multimedia visual arts by emerging artists from more than 60 counties across North Carolina, opens March 6 at 2 p.m. with the Juror's Lecture and Awards Ceremony in Meymandi Hall at the Progress Energy Center for the Performing Arts in downtown Raleigh.

Sponsored by Smith, Anderson, Blount, Dorsett, Mitchell & Jernigan, LLP; The Joyce Wilkins Pope Endowment and First Citizens Bank, the exhibition is open to the public and runs through May 2 in the Betty Ray McCain Gallery. Much of the art on display may be purchased through the RFAS.

For more information, e-mail nzkenna@aol.com or go to www.raleighfinearts.org.



A Sonarman's War

World War II continues to provide unknown encounters and anecdotes. HG Jones, one of North Carolina's most distinguished historians, has answered the call for aging participants in the conflict to write down their experiences with *The Sonarman's War: A Memoir of Submarine Chasing and Mine Sweeping in World War II*, a personal account of service on the "small ships" often neglected in accounts of the war.

Jones, a Duke-educated history professor — who served as state archivist, director of the North Carolina Department of Archives and History and curator of the North Carolina Collection at UNC-Chapel Hill — left college and his small hometown crossroads in Caswell County to join the Navy in 1942 in the after-

shore excursions to enhance his diary entries describing North African cities, Italian ports and Pacific islands.

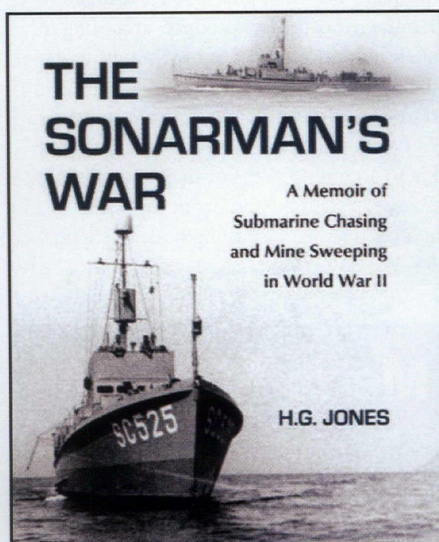
Equally fascinating are his accounts of his early days in North Carolina, his doubts and fears about joining the Navy, stateside training in Miami and New York City, interludes between assignments, full portraits of old friends and Navy buddies, frank revelations of shore duty escapades, details of the injury he sustained on board ship, and a running list of movies that serves as a timeline of the war. (Mail from home

was often delayed — even V-Mail, a precursor to today's electronic communications — but the armed services made sure films were available on land and sea for the duration of the war.)

Jones is both methodical and interesting, creating a useful, unvarnished and highly enjoyable book from the point of view of an ordinary seaman serving in small ships in a big war.


To learn more or to order, go to www.mcfarlandpub.com or ask your bookseller. **MM**

— Bernie Reeves




math of the Japanese attack on Pearl Harbor Dec. 7, 1941. His adventures as an enlisted sonarman on a 110-foot wooden submarine chaser found him clearing mines and escorting ships in North Africa, Sicily, Italy (during the Anzio envelopment), southern France and on to the Pacific Theater where he was transferred to a mine-sweeper and a new rating as yeoman. His Pacific service took him to Guam, Okinawa, China, Formosa — and Japan as the allied occupation began.

Drawing on his detailed diary, ship's logs, letters to and from home and the recall of a trained historian, Jones offers much more than a compendium of major battles and events. Shipboard life is depicted in fascinating detail, with special affection for his unnamed sub chaser dubbed Cinq-Deux-Cinq (5-2-5), a member of the class of unsung small ships that performed critical duty in major campaigns. Jones managed to take his Brownie camera — mailed from home — on his




TRINITY ACADEMY OF RALEIGH



A pre-K through 12 college preparatory school emphasizing the classical liberal arts and sciences

For An Exceptional Life



Call today for a tour! 919-786-0114 ext. 276

10224 Baileywick Road, Raleigh, NC 27613 ~ www.trinityacademy.com

CHIC. UNLEASHED.

NEW TALENT MONDAYS & TUESDAYS*

Cut Men \$19 Women \$29

Cut & Color \$79



AWARDS

Bravo Award for Best Hair Salon
Metro Magazine 2010

Best Hair Salon in Wake County
Independent Weekly 2008

Trendiest Salon
Social Magazine 2008



SALON BLU

www.salonbluhair.com

MIDTOWN 919.900.8212

BRIER CREEK 919.598.7666

NORTH RALEIGH 919.848.0555

*Available with selected stylist only. Cannot be used with any other offer. Subject to availability. Certain restrictions may apply.


COLOR BAR HAIR DESIGN STRAIGHTENING MAKEUP TREATMENTS WAXING

Introducing
Cardinal
Ultra Premium
American Dry Gin

Southern Artisan Spirits have mastered the lost art of Craft Distillation to produce **North Carolina's Only** small batch New Generation gin.

Cardinal Gin is crafted from organic herbs and botanicals to create a unique floral taste not found in other gins.

We know you'll enjoy this rare spirit. Cheers!



Created and distilled by Southern Artisan Spirits, Kings Mountain, North Carolina. www.southernartisanspirits.com

SHAKEN OR STIRRED: THIS PREMIUM GIN IS MADE IN NC

Now you can mix your martinis from American Cardinal Dry Gin, made right here in North Carolina by a Kings Mountain company founded by the great-grandsons of one of the state's pioneer textile industrialists. Housed in a former family-owned mill, Charlie and Alex Mauney are the first to manufacture small-batch gin in the state since Prohibition.

Their company, Southern Artisan Spirits, one of only three commercial distilleries in the state, uses 11 different organic or wild harvested herbs and botanicals to produce an ultra-quality product, and with great success: The flagship American Cardinal brand received the Silver Medal in the New York International Spirits Competition, the highest award in their price parity category, and will compete in the San Francisco World Spirits Competition in March.

To achieve a high level of quality, Southern Artisan Spirits, an integral part of the rising national trend in the art of craft distillation and micro-brewing, purchased a 130-gallon Alembic pot still from Portugal made of hand-hammered copper to produce, according to the owners, "small batch spirits of quality, not quantity, with the goal of becoming a leader in micro-distilling."

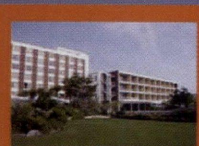
The new company represents elements of tradition and technology, and a creative response to the decline of traditional industries in North Carolina by re-fitting a shuttered textile mill to recreate an ancient craft. The goal now, according to the owners, is to increase distribution so their products are "in every ABC store, restaurant and bar in the state."

For more on American Cardinal Dry Gin and other offerings by Southern Artisan Spirits, go to www.southernartisanspirits.com or call 704-297-0459. **MM**



Casual Friday

Now available 7 days a week



br

Complimentary
Breakfast
and Wi-Fi

Effortlessly elegant dining, meetings, daytrips & more!

If you're looking for perfect attendance at your next meeting or convention, hold it at the **Blockade Runner Beach Resort** at Wrightsville Beach, North Carolina. With 150 newly renovated waterview rooms, the award winning East restaurant, and meeting space to accommodate groups of 10 to 300, our full-service resort is an ideal setting for any meeting.

While you're here, you can take it all in or just take it easy. Bask by our outdoor heated pool, take a stroll through our private ocean front gardens, or meet your neighbors at our Sunset Beach Club. Enjoy a wide range of incredible leisure activities, from kayaking excursions to sunset dinner cruises and Historic Downtown tours. World-class golfing or relaxing spa services are just minutes from our shores.

Whatever your meeting calls for, you'll find it at the Blockade Runner Beach Resort.

Packages Available — Rendezvous and Extended Weekend

EXPERIENCE WRIGHTSVILLE BEACH'S PREMIERE MEETING RESORT,
FEATURING AWARD-WINNING AMENITIES IN A SERENE SETTING
(910) 256-2251 | (800) 805-2252 | blockade-runner.com

Metro Magazine

Subscribe now to get
the best in:

- Breaking News and Events
- Fine Dining Reviews
- Style and Fashion Trends
- Art News
- Modern Architecture
- Coastal News



919-831-0999

www.metronc.com

Panama Canal And NC Ports Sign Agreement

The Panama Canal Authority (ACP) and the North Carolina State Ports Authority have signed a Memorandum of Understanding in Panama City outlining plans for the Ports Authority and the Canal Authority to work together to generate new business through the promotion of the "All-Water Route" between Asia and the US East Coast via the Panama Canal in response to a




\$5.25 billion expansion that will add a new lane of traffic, doubling the capacity of the waterway and allowing transit of longer, wider ships.

Currently, 65 percent of the container volume at the Port of Wilmington and 60 percent of the breakbulk volume at the Port of Morehead City arrives via the Canal. According to spokesmen, "The expansion of the Panama Canal will dramatically alter the maritime transportation system as we know it today by providing liner shipping companies and cargo interests unrestricted access to the US East Coast. This expansion is a game-changer."

Improvement projects are already underway at North Carolina's ports designed to further the state's competitive position among major US East Coast ports as a key player in international trade "and jointly ensure safe, reliable and efficient service for a new era of post-Panamax ships."

The ACP is the autonomous agency of the Government of Panama in charge of managing, operating and maintaining the Panama Canal. The operation of the ACP is based on its own organic law and the regulations approved by its board of directors. For more information, go to www.pancanal.com or follow the ACP on Twitter at twitter.com/thepanamacanal.

The North Carolina State Ports Authority manages ports in Wilmington and Morehead City, plus inland terminals in Charlotte and the Piedmont Triad in Greensboro. Port activities contribute statewide to 85,000 jobs and \$299 million each year in state and local tax revenues. Go to www.ncports.com for more. 



Like us on [Facebook.com](https://www.facebook.com/Raleigh-Metro-Magazine)
/Raleigh-Metro-Magazine

EYES ONLY

Artwork by *Metro's Artist-at-Large* columnist **Louis St. Lewis** has been acquired by UNC's Ackland Art Museum. The work, a portrait of Ackland namesake, William H. Ackland, was commissioned as part of the Ackland's recent "Enduring Likeness/Counterlives/Warhol Big Shots" exhibition. This acquisition marks the sixth permanent museum collection housing the artworks of St. Lewis — and the first in his home state of NC.

The **Cameron Art Museum** has opened The Museum School, offering beginning and master classes in drawing, painting, book arts, textiles, new media, photography and printmaking, all earning CEU credit through New Hanover County Schools. Go to www.cameronartmuseum.com for more information.

A clinical trial under way at the **East Carolina Heart Institute** is testing the benefit of a new medical device designed to help high-risk people suffering from leaky heart valves headed by Dr. W. Randolph Chitwood Jr., director of the Heart Institute and professor of cardiovascular surgery at The Brody School of Medicine at East Carolina University.

The **North Carolina Museum of Art** opens "30 Americans," an exhibition of work by significant contemporary African American artists, in its Meymandi Exhibition Gallery in East Building on March 19. Organized by the Rubell Family Collection, the exhibition features more than 70 works of art from the last three decades and includes painting, drawing, photography, video, sculpture and mixed-media installations. "30 Americans" first opened at the Rubell Family Foundation in Miami in 2008. The exhibition will be on view at the NCMA through Sept. 4, 2011. The exhibition then travels to the Corcoran Gallery of Art in Washington, DC.

Raleigh Neurology Associates, PA has launched a new website for patients and the general public with information about the medical firm's services, including a Sleep Medicine Program, Child Neurology Program and a new wellness initiative. Founded in 1983 by Dr. Keith L. Hull Jr. and Dr. S. Mitchell Freedman, the practice serves

250,000 patients. Go to www.raleighneurology.com for more.

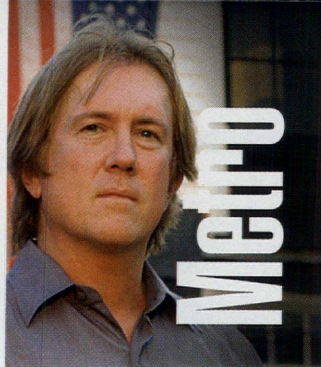
Triangle Capital Corporation was authorized to transfer the listing of its common stock to the New York Stock Exchange (NYSE) at the end of 2010. Triangle, a leading specialty finance company that provides customized financing solutions to lower middle market companies throughout the United States, is trading on the NYSE under "TCAP," the same symbol the company utilized previously when traded on the NASDAQ Global Select Market.

In celebration of the transfer, company President Garland Tucker, Chief Financial Officer Steven Lilly and Investor Relations Vice President Sheri Blair Colquitt rang the NYSE Opening Bell at 9:30 a.m. on Dec. 29, 2010.

The **Bellamy Mansion in Wilmington** will present the Art of the Table March 10-13 to celebrate the landmark home's 150th anniversary by showcasing the region's top designers, artists, florists, boutiques, hotels and event planners with themed tablescapes displayed throughout the mansion's 12 rooms. Go to www.bellamymansion.org or call 910-742-4321 for tickets and information.

Pinehurst Resort has launched www.pinehurstnumber2.com to provide golfers interactive access to follow the progress of the restoration of the famous No. 2 course by designers Ben Crenshaw and Bill Coore. Pinehurst No. 2 is scheduled to re-open March 4 following a yearlong project to restore the natural and strategic character of the course by eliminating rough, creating larger playing areas and returning to a natural aesthetic reminiscent of Donald Ross' original design.

The **NC Winegrowers Association** announces new officers for the 2011 term: President — Steve Shepard, RayLen Vineyards; Vice President — Patricia McRitchie, McRitchie Wine Company; Secretary — Murphy Moore, Shelton Vineyards; and Treasurer — Mark Friszolowski, Childress Vineyards. Elected to at-large board membership are: Dennis Wynne of Biltmore Winery; Thomas Hughes of Divine Llama Vineyards; Betty Fowler of Lake James Cellars; and Ken Gulaian of Round Peak Vineyards.



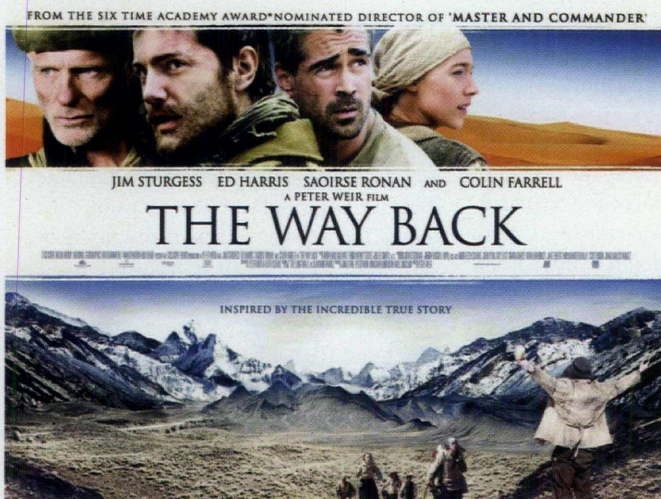
Cheshire on Film

by Godfrey Cheshire

Perilous Journeys:

THE WAY BACK AND THE EAGLE

Of all the films I saw in late-2010 Oscar-qualifying screenings, the one that has stuck with me most forcefully is Peter Weir's *The Way Back*. Mounted on a grand scale, and full of the kinds of dramatic and scenic fascinations that once would have guaranteed box-office gold, the film also had an instant lock on my attention due to its ingenious intertwining of two favorite subjects — history and nature.



The historic part of Weir's enterprise stems from the dark realm where its story begins in earnest, a hell-on-earth rarely visited by the movies: Stalin's gulags. In a prefatory scene set in Poland during World War II, we see a young Polish officer and outdoorsman named Janusz (Jim Sturgess) being brutally interrogated by a Soviet officer who eventually condemns him using a false confession extracted under torture from his wife. Though he's guilty of nothing other than having fought the Nazis before the Soviets swept into his country, Janusz is now an "enemy of the people" sentenced to a frigid prison camp deep in wintry Siberia.

Much of the film's first quarter is devoted to showing the particular horror of that world. According to the film's press notes, recent research shows that the life expectancy of people sent to the Siberian gulags was one year. But even that seems a long time given the punishing conditions. Temperatures in winter could reach 70-below, and prisoners were given only threadbare wardrobes and starvation-level rations. Then they were forced to do back-breaking labor and housed in barracks where, like desperate, feral dogs, they often turned on each other.

As fearsome as these prison camps were for these men, the real prison, as one of their jailers announces, is Siberia itself. Who would

think of trying to "escape" into this vast arctic tundra where the terrain, animals and even local villagers are overwhelmingly hostile? But escape is exactly what Janusz and several of his fellow inmates decide to do. And when they make it through the barbed wire into the forests surrounding the camp, they can hardly know they are beginning an odyssey that will cover 4500 miles and traverse Siberia, Mongolia and Tibet into India.

Among the handful of men joining Janusz on this perilous journey, two embody different facets of the Stalinist terror. Valka (Colin Farrell), a vicious near-psychotic, belongs to a class of street criminals who were introduced into the gulags to terrorize and control the "political" prisoners. And a Yank who calls himself Smith (Ed Harris) — when asked his first name, he growls, "Mr." — is one of numerous Depression-era Americans who answered ads promising work in the Soviet Union, then found themselves stranded after they renounced their US citizenship. An estimated 7000 of these unfortunates vanished into the gulags.

The Way Back's credits say that it was "inspired by" the book *The Long Walk: The True Story of a Trek to Freedom* by Slavomir Rawicz, published in 1956 and translated into 30 languages. Rawicz was a Pole who was tortured and force-marched to a Siberian gulag. But subsequent investigations have indicated that his book was not, as it claimed, a true story — at least, not his own. Reportedly he didn't escape from Stalin's prison but was granted amnesty as part of a plan to use Poles to fight the Germans — and then made his way to the Middle East, where he heard the stories of other refugees who had made escapes like the one chronicled in his book.

The literal facts of Rawicz's narrative, however, obviously pale in significance compared to the way it dramatically and persuasively evokes a slice of history that is still too little known and appreciated. And where history leaves off, the power of nature takes over.

The immense journey undertaken by Janusz and his fellow escapees covers the most extreme terrains. The trek through Siberia alone — in which distance, cold, disorientation and the dangers of capture challenge Janusz's skills as outdoorsman and leader — seems almost unimaginable. But then comes the staggering moment when they reach Mongolia and realize that it too is now a Communist state. So they must slog on, across the furnace of the Gobi desert, and then into the frozen peaks of Tibet and the Himalayas.

If a sense of wonder inevitably accompanies these scenes, it's perhaps less due to the awesome and terrible landscapes traversed than to the tenacity of human nature that keeps the bedraggled escapees pushing ever onward. In the world of Weir, of course, such

primal struggles are common coin. From his early Australian films *Picnic at Hanging Rock*, *The Last Wave* and *Gallipoli*, as in subsequent American productions such as *The Mosquito Coast*, *Fearless* and *Master and Commander: The Far Side of the World*, Weir's characters are often tested by the harshest trials that natural and human ferocity can throw at them.

The moment-to-moment textures and intricate tensions of *The Way Back* remind you that Weir is one of contemporary cinema's true masters. There's an encompassing sureness of vision and execution in his work with his longtime cinematographer Russell Boyd and production designer John Stoddart, as there is in the fine ensemble of performances he elicits from his cast, many of whom (including Sturgess, who turns in his best work to date here) were asked to learn Polish or Russian for their roles.

In former decades, a film of such scope, magnificence and accomplishment would have been released by a major studio and reached a wide audience. But *The Way Back* had to be made independently (with help from National Geographic and bankrollers from Abu Dhabi). It is being released by a small independent distributor (Newmarket) and was barely noticed by the Academy Award nominators. Why the low profile?

I would suggest two factors. First, unlike Nazism and the Holocaust, which have been fetishized and exhaustively treated in popular media, Stalin's far more lethal Reign of Terror has been largely avoided as a subject for dramatic investigation. No doubt there are both political and cultural reasons for this, but sadly audiences seem far more interested in lessons they've already absorbed than in learning new ones.

Second, *The Way Back* seems "old-fashioned" now, I think, because the fascination of photographic cinema's ability to capture and convey the natural world is rapidly being eroded by digital cinema's capacity for conjuring fantasy worlds like those in *The Lord of the Rings* and *Avatar*. In a sense, the movies' age-old way of connecting us with the world we inhabit is falling away, leaving audiences adrift in artificial worlds created by technology and controlled by giant corporations. I know this isn't news to Weir, since it was the metaphorical subject of one of his greatest films, *The Truman Show*.

♦ ♦ ♦ ♦

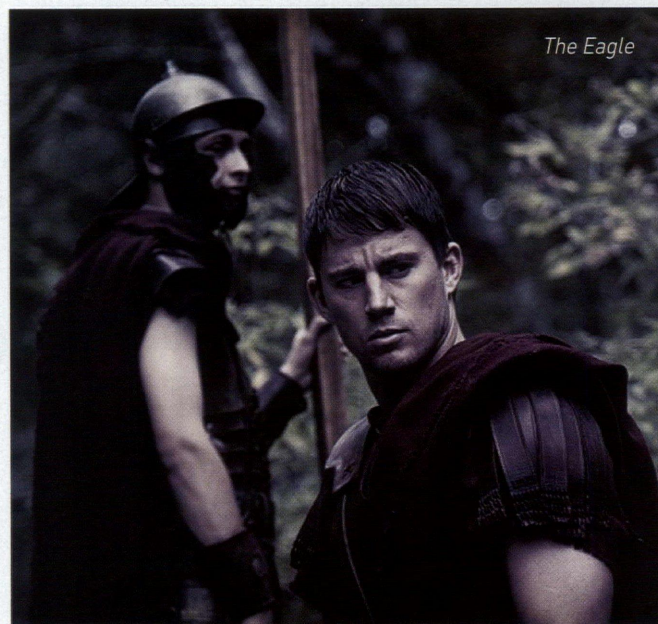
Compared to *The Way Back*, Kevin Macdonald's *The Eagle* is a more conventional genre piece, an action-adventure tale of the rough-riding, two-fisted sort. But it also engages issues of history and nature in a way that makes for unusual and satisfying entertainment.

The history here involves a seldom-depicted realm: Roman Britain of the 2nd century AD. And while we see different sections of ancient Albion, the part of nature that's most important and captivating is the wild terrain of present-day Scotland, a place then as untamed and challenging as the unknown forests and jungles of the Americas.

Picture Hadrian's Wall, which the great Roman emperor built as a de facto admission that a part of Britain was too primeval and rebellious ever to be conquered and could only be sealed off for safety's sake. *The Eagle's* backstory begins nearby, with the real-life fact that Rome's Ninth Legion disappeared entirely circa 120 AD,

presumably after venturing into the island's north and overwhelmed by the hostile forces there. (Historians still disagree as to what actually happened to the Ninth.)

Based on Rosemary Sutcliff's best-selling 1954 novel *The Eagle of the Ninth*, the film centers on a handsome young Roman officer named Marcus Aquila (Channing Tatum), who arrives in Britain determined to restore the honor of his father, who commanded the vanished Ninth and its totemic standard, a Roman eagle. In his first encounter with the hostile natives, Marcus is heroic but gravely injured. During his long recuperation in the south of England, he sees a young slave about to be slaughtered by a gladiator and manages to have his life spared. The slave, Esca (Jamie Bell), is now bound to him for life, and when word arrives that the Ninth's eagle has been spotted in the far north, becomes an ally and a comrade who has the advantage of knowing the languages and ways of the Britons.

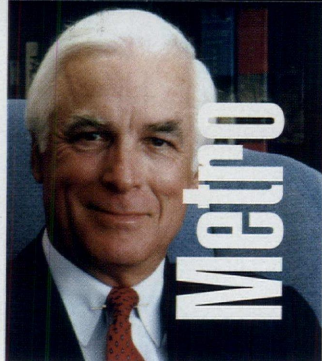


The Eagle

After Marcus and Esca pass north of Hadrian's Wall, most of the film's remainder is a fast-paced and enthralling chase saga not unlike *Centurion*, a similar but lesser British film of last year. The most intriguing and promising part of these scenes comes when Marcus is forced by circumstances to pretend that he is Esca's slave.

Does this make the Roman realize that the young Briton's life and culture are as worthy as his own? Of course not. Sutcliff's fiction, written in the waning days of empire, assumes that the imperial officer's goals are and must remain superior. Which is why the film ends up feeling more like a rather dated adventure yarn à la Gunga Din than a thoughtful, contemporary inquiry into a fascinating historical subject.

But it is a very top-drawer cinematic yarn. Macdonald, whose previous films include the excellent *Last King of Scotland* and *Enter the Void*, has emerged as one of Britain's most talented young directors, and the quality of his work here — including the top-notch performances of his cast — is impressive enough to bear comparison to Weir: Which suggests a tradition that, happily, might not be moribund quite yet. **MM**



Editor-at-Large

by Jim Leutze

A WALK DOWN MEMORY LANE

This month's column will be a trip down memory lane. Just like all self-effacing commentators, I hate saying, "told you so." However, every once in awhile it turns out to be true.

Let's first turn the clock back to November 2009 to my column "Manifesto for Civility in the Age of Obama." I started out by addressing the toxic tone of political commentary, which seemed (and seems) to have become the norm. It had become common to say, "Not only do I disagree with you, but also you're evil." Much of the vitriol had been directed at the president, but plenty of space had also been reserved for criticizing "government" generally. "Furthermore," I wrote, "there are troubled people out there who might see some of what is going on as an invitation to take the law into their own hands." Not wishing to point a partisan finger, I appealed to people of "all political persuasions" to sign a proposed statement or manifesto. In the document that followed was a call for toning down the volume and intensity of attacks on every policy and politician. It specifically stated that, "Most disturbing have been the signs and slogans that seem to us to encourage violence. ... Anything that might provide license to some overzealous gunman should be discouraged by all responsible citizens." I then quoted Supreme Court Justice Oliver Wendell Holmes, who said the freedom of speech didn't extend to shouting fire in a crowded theater. The manifesto ended with the cautionary note that "unless some limits are put on the incitement to violence and disrespect, we may all endure a national tragedy."

On Jan. 8 we had that national tragedy.

Now, I don't intend to get into a discussion about whether the shooter in Tucson, AZ, is a liberal or conservative or a nutcase, or all rolled into one. He is obviously deranged. Did hate speech on either side add to intensify his twisted emotions?

We probably will never know for sure, but I for one think there is a good chance that what he heard and read didn't calm him down. Everyone knows how hard it is to prove a connection between incitement and action, but I also think the chances in this case are pretty good. But then again, I'm one of those who believes that words and pictures do have meaning, and that there can be a connection between pornography, some rap songs, and violence against women and children. (I bet that confounds some who are sure I'm a card-carrying liberal.)



But back to my manifesto — not a single person signed on — no one. Now the airways and print media are full of calls for civility; even Roger Ailes has called on his commentators on Fox News to calm down. Yet, in November 2009 I got only one comment. A letter writer berated me for my partisan attack on Republicans and went on to say it was the Democrats' fault since they had said nasty things about President George Bush. Then apparently not realizing that he was making my point, he ended with a personal attack implying that I was stupid and ill-informed.

Fast forward to April 2010 when I wrote a column titled "Poor Planning Leaves NC Ports Far Behind." My specific reference was to the proposed mega-port (or inter-

national port) in Southport, NC. It seemed to me that we were playing catch-up in the Atlantic Coast Ports Competition. Among other things, proponents sought federal support and \$1 billion in state funds from a treasury that was already running a deficit.

Passing over the fact that Charleston, SC, was already well along in developing a massive port, I pointed to the Port of Virginia in Norfolk. They also already had significant port improvements underway and \$3 billion in hand. Moreover, it was clear from a presentation I heard that they had been planning for the port's future as a leader on the Atlantic Coast for 30 or more years. To make matters worse, they were also intending to become the center for oceanic wind turbine fabrication and maintenance.

I'm sure that there was no connection to what I wrote, but soon shoes began to drop and fingers were pointed. First NC Congressman Mike McIntyre voted to block federal funding for the port. Then in July, Port Authority Chairman Carl Stewart announced they were "putting the proposed mega-port on hold." This started a round of public debate in which the lack of transparency that had characterized the way the Port Authority had handled the project from the beginning became an issue. Finally, in December Gov. Beverly Perdue weighed in by suggesting that the Port Authority — which is a body appointed by the governor and the General Assembly — had "bungled" the project. Whereas that may be true, the bungling began years before. As I concluded my article, "Part of the problem here is North Carolina's long-range planning. The problem is we have none. We once had a Progress Board that attempted to look over the horizon 20 years, but some politicians found it inconvenient to have people judging their effectiveness."

Don't say I didn't warn you. **MM**

Acrimony Erupts In Triangle Healthcare **Debate**

WakeMed Challenges UNC Health Care;
Duke Seeks Joint Ventures

by Rick Smith

Bill Atkinson, chief executive officer at WakeMed, is intensifying his war of words with UNC Health Care as competition for doctors and patients across the Triangle intensifies.

"We have been watching numerous things for a long period of time. We're watching more and more state assets and time and attention being leveraged in the marketplace to the point that it's unfair in a predatory way," Atkinson declared.

"It's the appropriate time to say enough is enough."

As WakeMed, UNC — and its Rex affiliate in Raleigh — and Duke University Health System expand facilities, with heart and cancer care the top priority — and sign more deals with physicians to work more closely with their respective hospitals, Atkinson is accusing UNC of leveraging its state-owned status to skew business in its favor. The debate has moved far beyond competition among the providers for regulatory approval to add beds or facilities.



“Specifically, the records request is to determine if UNC Health Care and Rex Healthcare are improperly using taxpayer dollars to compete with WakeMed and other healthcare institutions by investing in physician practices and other facilities.”

— Bill Atkinson

While most attention has focused on the recruitment battles for doctors among the healthcare providers, Atkinson is angered more by news that UNC is seeking higher federal reimbursements for doctors working with their hospitals. Already university, or “mission-driven” hospitals, are reimbursed by Medicaid at a higher rate than stand-alone hospitals such as WakeMed since they take on high-risk procedures on behalf of patients over a large geographical area.

Atkinson is also demanding records from UNC and Rex through the state’s public records law to examine negotiations and deals to see if state taxpayer money is giving UNC an unfair advantage.

“This (demand) was not caused by the physician practices. It’s simply an example,” Atkinson said.

“Probably the best example, the strongest example, came when we discovered that UNC has filed a special plan to modify reimbursements for any physician associated in any form or fashion with them. This gives them a distinct upper hand over anyone in the state, not just us.”

Atkinson said a “small notice” was discovered in a Charlotte paper about the reimbursements. “Someone stumbled onto it,” he said. “UNC was moving this through the night. That’s not acceptable. This was a special deal for the state, by the state.”

Karen McCall, vice president of Public Affairs and Marketing at UNC Health Care, told *Metro* that WakeMed’s request is being addressed.

“We’re working to put together that data,” she said. “Right now, the two



lawyers are going back and forth about what information is needed. Their information request was sweeping," she added.

Informed of McCall's response, Atkinson said: "That's interesting."

UNC Health Care's top executive, Bill Roper, will not discuss the WakeMed request in any more detail until the data is compiled, McCall said.

However, shortly after the WakeMed request was publicized, Roper told the Raleigh-based *News & Observer* that UNC Health Care did not "intend to cause them harm." He also said changes in health care and consolidation within the Triangle required that his organization react. "We're not going to take ourselves out of the game," Roper told the newspaper.

Roper also denied that UNC Health Care used state funds to buy Rex a decade ago, nor is state funding being used "to buy doctors' practices."

In a November 2010 announcement, Atkinson focused on physician practice-related information: "We intend to get that information," Atkinson told *Metro*. "We have been phasing what we are

doing. We have given them plenty of time to respond.

"At this point, we are not frustrated. We will see what they give us — if we ever get it. The law is pretty clear. Our argument is that you can be a private hospital or a government hospital, but not at the same time," Atkinson said, noting UNC's purchase of the private Rex a decade ago for \$100 million.

"We just want a level playing field. The issue here is how state government resources are used." He said if UNC is seizing an advantage in the market with resources "funded by taxpayers, that's a problem."

Atkinson said he had no problems with Duke's own expansion in the region. "We have great respect for Duke and for many of the folks in Chapel Hill," he said. "What Duke or any other player decides to do — that's their call."

RECRUITING DOCTORS

The dispute between WakeMed and UNC Health Care is the latest indication of the increasing competition across the

NEW ADDITIONS.

BUILT ON OUR FOUNDATION
OF EXCELLENCE

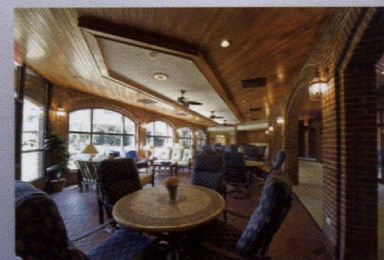


SPRINGMOOR

LIFE CARE RETIREMENT COMMUNITY

1500 SAWMILL ROAD
RALEIGH, NC 27615
(919) 848.7080

WWW.SPRINGMOOR.ORG



Weight Loss is CONTAGIOUS!!!
At least that's what our patients tell us.....

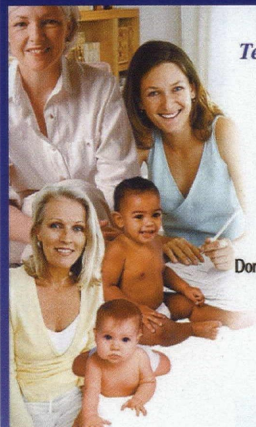


Our patients constantly tell us that their co-workers, family, neighbors, or friends are always saying to them, "WOW! You look GREAT! What have you been doing?!" Then before you know it, we have entire offices, or families that have joined our program after seeing the success of our patients.

Want more information?
Call us or visit us on the web for more information.

www.DrBartels.com
919-233-6644
Bartels Medical Associates, PLLC

Obstetrics • Gynecology Infertility



*Our Dedicated
Team of Healthcare
Professionals*

Ira L. Gaines, M.D.
Karen W. Corvin, M.D.
A. Dawan Gunter, M.D.
Anyia L. Tatarchuk, M.D.
Jon S. Placide, M.D.
Scott G. Anderson, M.D.
Donna H. Robertson, WHNP
Karen F. Hilbert, WHNP



BLUE RIDGE OB/GYN ASSOCIATES

*We perform Advanced Laparoscopic
& Robotic Surgery (daVinci).
Also offering in-office Surgical Procedures:
Endometrial Ablation (Novasure)
& Tubal Sterilization (Adiana / Essure).*

www.blueridgeobg.com

North Raleigh Location
919.781.2500
11001 Durant Rd • Suite 100

Rex Hospital Area
919.782.9005
2605 Blue Ridge Rd • Suite 150

Triangle that also includes Duke University Health System. All three are adding new facilities and satellite branches that can be used to funnel paying patients to the "mother ship," especially in suburban areas of the community. WakeMed is also offering services in downtown Raleigh.

WakeMed, UNC Health Care and Duke have all struck agreements with physician practices in recent months. Last October, UNC Health Care made one of the biggest practice consolidation moves to date by striking a preliminary deal with Wake Heart & Vascular Associates that serves 80 percent of heart patients served in Wake County, according to sources.

Atkinson and WakeMed are concerned that the deal with Wake Heart & Vascular is connected to Rex's plans for a \$120 million expansion that includes a new heart center that would compete with WakeMed's heart facility. Although the deal has not been completed at *Metro's* publication date, Wake Heart & Vascular will still practice at WakeMed while taking advantage of the association with UNC's resources, access to new procedures and

the opportunity to train fellows from the UNC School of Medicine.

Shortly after the Wake Heart announcement that talks were underway with UNC/Rex, Atkinson struck back. Calling UNC Health Care's practices "predatory," Atkinson said doctors were being recruited away from WakeMed. "We're seeing lots of examples of movement in cardiac services, in surgery services, in some orthopedic services," he explained, adding "he wanted answers." But WakeMed is not sitting still, recently signing a deal with Raleigh-based Carolina Cardiology Consultants, who will add the phrase "A WakeMed Faculty Physicians Practice" to their name.

IMPROPER USE OF TAXPAYER DOLLARS?

"WakeMed made the request due to numerous recent transactions by UNC Health Care, which have raised serious public-policy questions," Atkinson said in announcing the records request. "Specifically, the records request is to determine if UNC Health Care and Rex Healthcare are

improperly using taxpayer dollars to compete with WakeMed and other healthcare institutions by investing in physician practices and other facilities."

Atkinson also called for leaders in state government and the UNC system to "carefully consider whether public money should be used to compete with a strong system like WakeMed, which plays a critical role in providing vital healthcare services to Wake County and the entire state. While competition is healthy, these recent actions are not enhancing access or adding new physicians to meet demand, but are instead shifting and duplicating existing services, which is not good for the community."

WakeMed picked Raleigh attorney Hugh Stevens, who has represented the North Carolina Press Association in seeking public records, to handle the records inquiry. Stevens sent the WakeMed request to Leslie Strohm, vice chancellor and general counsel at The University of North Carolina system.

As a teaching hospital, UNC Medical Center receives extra support from state



TRANSFORM Your Business

Dedicated to unparalleled service coupled with a diverse product line that continues to evolve as new, state-of-the-art products emerge.

8701 Brickell Ave
Raleigh NC
(919) 781-8885
www.copycei.com

CEI
THE DIGITAL OFFICE
www.copycei.com

Heal mind & body with
naturopathy, massage,
meditation, homeopathy,
acupuncture & more.



THE
**WELLNESS
CENTER**
CAROLINA PARTNERS
IN MENTAL HEALTHCARE
(919) 792-3940

Metro Magazine

Subscribe now to get the best in:

- News and Events
- Feature stories that affect your life
- Style and Fashion trends
- Art news
- Design trends
- What to read

919-831-0999

www.metronc.com

government to cover patients referred to them from across the state — and higher reimbursements from Medicaid due to its “disproportionate share” of indigent care. But in the case of Rex, a community hospital now operated by UNC, there is a much smaller patient population receiving indigent care, meaning they do not have large charge-offs to cover this cost, which enhances their cash position.

WakeMed has historically treated a much higher proportion of costly indigent care compared to Rex, a point Atkinson emphasizes to demonstrate that WakeMed is at a disadvantage as the competition for services heats up.

DUKE TARGETS REGIONAL HOSPITALS

Duke, which operates Duke Raleigh Hospital in Raleigh's North Hills area, took its own significant step forward in its own expansion plans on Jan. 31 with two agreements.

First, in partnership with Tennessee-based LifePoint Hospitals, Duke struck a

What WakeMed Is Requesting

In its request for records under the state's Public Records Law, WakeMed said it wants:

- “All records constituting or reflecting correspondence or communications, other than correspondence or communications relating to identifiable patients” between UNC Health Care, Rex Healthcare, certain officials at UNC Health Care and subsidiary organizations with members of WakeMed's medical staff.
- “Audited financial statements” for UNC Health Care, Rex Healthcare, Rex Physicians LLC and Triangle Physicians Network.
- “All records made or received by Dr. Cam Patterson in preparation for or in connection with any meeting in which he met with one or more members of the WakeMed medical staff since Jan. 1, 2010.” (Patterson is chief of cardiology and physician-in-chief of the UNC Center for Heart and Vascular Care.)
- “All records reflecting the amounts and purposes of all expenditures of public funds by or on behalf of Triangle Physicians Network LLC or Rex Physicians LLC since Jan. 1, 2009.
- “Records, including 990 IRS forms filed by the named organizations.” **MM**

Free Vein Therapy
Consultation

Request your free consultation for men and women online at wakerad.com

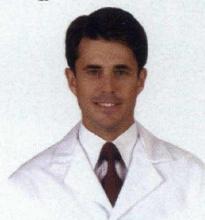
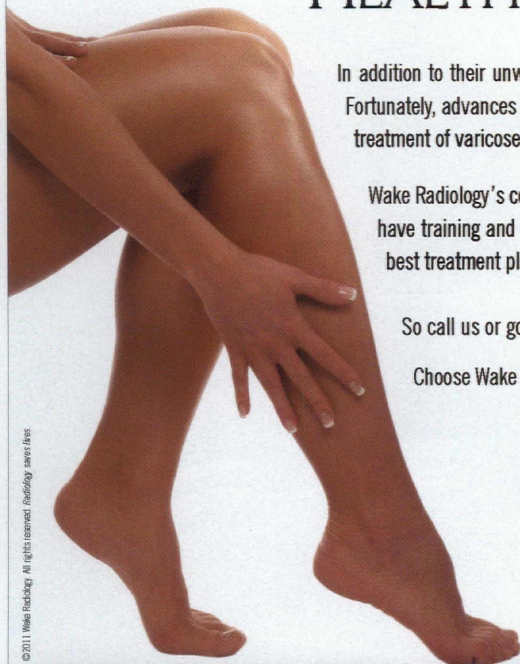
HEALTHY LEGS ARE JUST A CLICK AWAY.

In addition to their unwanted appearance, varicose veins cause discomfort and pose health risks for both men and women. Fortunately, advances in vein treatments allow us to offer our patients new choices and relief. As well, the advancement in the treatment of varicose veins is significant and favorable as many insurance plans offer coverage.

Wake Radiology's comprehensive approach to vein therapy is unlike any other around. Our skilled interventional radiologists have training and expertise in minimally invasive vein treatments, evaluating each patient personally and discussing the best treatment plan for their unique situation.

So call us or go online for a free consultation and find out how you can get back into your beautiful legs.

Choose Wake Radiology. *The Treatment You Deserve.*



CARROLL C. OVERTON, MD
Vascular and Interventional Radiologist
Director of Interventional Radiology



SUSAN M. WEEKS, MD
Vascular and Interventional Radiologist

**WAKE
RADIOLOGY**
INTERVENTIONAL SERVICES

Request your FREE consultation online at wakerad.com or call us at 919-854-2180.

“...the agreement with LifePoint will enable the joint venture to work “collaboratively with communities, physicians and hospital staffs to optimize the availability of innovative health-care services locally...”

— William Fulkerson Jr.

deal with the Maria Parham Medical Center in Henderson, NC to form a partnership that will own and operate their hospital. The Henderson hospital, with a team of more than 150 physicians, will retain 20 percent ownership, but governance will be shared on a 50/50 basis with the DLP Healthcare LLC, which is the formal name of the Duke-LifePoint joint venture.

Second, Duke and LifePoint announced their joint venture will focus on working with hospitals across the state and in other areas. Maria Parham will be the first hospital in the Duke-LifePoint network, which already operates 52 hospitals across 17 states.

According to Duke's William Fulkerson Jr., who is vice president for the Duke University Health System, the agreement with LifePoint will enable the joint venture to work “collaboratively with communities, physicians and hospital staffs to optimize the availability of innovative healthcare services locally, while applying proven operational strategies that are more important than ever in the era of health-care reform.”

LifePoint and Duke are already working together with a hospital in Danville, VA. And Duke has made its own moves on the surgical practice front. The latest came last October when Triangle Heart Associates agreed to become part of Duke's Private Diagnostic Clinic in the Duke Heart Center as part of Duke's plans to expand its heart services.

And around the state competition is heating up. Winston-Salem-based Novant has taken over Presbyterian Hospital in Charlotte and has made a big move in the Wilmington market with the purchase of Brunswick County Hospital and the construction of a new facility in New Hanover. Novant is coming to Holly Springs in Wake County and recently failed in a bid to open in Greenville under the nose of the East Carolina Medical School and Pitt Memorial Hospital.

Observers contacted by *Metro* feel the region is fortunate to have three fine medical facilities, and that competition among them is healthy and will create even higher levels of top-flight medical care. But is the playing field level? Stay tuned for the next chapter in the Triangle Hospital Wars. **MM**



Presenting the Annual...



Excellence Deserves Recognition

Cast your vote today

in the categories listed on the ballot for the people, places and things that provide that **extra dimension of excellence.**

Ballots must be postmarked by May 15, 2011.

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

Rules:

1. You must complete at least 20 categories for your ballot to count.
2. Ballots must be postmarked by May 15, 2011.
3. Only one ballot per reader, please.

RESULTS

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

SUBMIT YOUR BALLOT TODAY!

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

or

VOTE ONLINE AT WWW.METRONC.COM!

Name: _____

Address: _____

City/State/Zip: _____

Home phone: () _____

Work phone: () _____

E-mail: _____

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

FOOD AND DRINK

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

FASHION/WHERE TO SHOP		
Mall	Traditional Furniture	
Shopping Center	Beach House Furniture	
Department Store	Beds	
Gift Store	Kitchen Appliances	
Men's Clothing Store	Lamps	
Men's Suits	Antiques	
Ties	Art Gallery	
Men's Shoes	Carpet	
Women's Clothing Store	Oriental Rug	
Evening/Cocktail Wear	Home Security System	
Fur Coat		
Wedding Dress		
Women's Casual Clothing		
Designer Jeans		
Women's Shoes		
Handbag		
Lingerie		
Maternity Clothing		
Bathing suit		
Kid's Clothing		
'Tweens Clothing		
Outdoor Clothing		
Consignment Shop		
Makeup Selection		
Designer Jewelry		
Estate Jewelry		
Wedding Rings		
Pearls		
Watch		
Sunglasses		
Perfume		
Best Place to Buy:		
Clothes for your Mother		
Clothes for your Daughter		
RETAIL		
Dry Cleaner		
Tailor		
Drug Store		
Pet Boutique		
Book Store		
Wine Retailer		
Wedding Cakes		
Wedding Registry		
Bicycles		
Shoe/Handbag Repair		
Linens		
Golf Equipment		
Picture Framing		
Piano		
Stationery		
Children's Toys		
Boat		
HOME LIFE		
Florist		
Garden Center/Nursery		
Home Media System		
Place to own a second home		
Coastal Development		
Contemporary Furniture		
HEALTHCARE/WELLNESS		
Hospital		
Emergency Room		
Birthing Center		
Cardiac Center		
Cancer Care Center		
Eyecare Center		
Plastic Surgery Center		
Vein Center		
Veterinarian		
Facial		
Place for Manicure/Pedicure		
Physical Therapy		
Acupuncturist		
Assisted Living Center		
Health Club		
Skin Care Products		
Wellness Center		
Day Spa		
Hair Salon		
Yoga Studio		
Best Salon for Spray Tan		
PROFESSIONAL SERVICES		
Residential Real Estate Co.		
Commercial Real Estate Co.		
Coastal Real Estate Co.		
Bank		
Bank for a loan		
Insurance Company		
Accounting Firm		
Law firm for:		
General		
Real Estate		
Divorce		
Corporate		
Criminal		
Taxes		
Best Car Wash		
RESORT/TRAVEL/HOTEL		
Airline		
Car Rental Firm		
City Hotel		
Coastal Hotel		
Hotel for out-of-town guests		
Hotel for meetings/Conventions		
NC Beach Resort		
NC Mountain Resort		
Golf Resort		
Resort Spa		
EDUCATION		
Daycare Center		
Private Lower School		
Private High School		
Private College		
Public College		
Party School		
PEOPLE AND PLACES		
Regional TV Personality		
National TV Personality		
Radio Personality		
Weather Personality		
Traffic Personality		
College Coach		
Local Author		
Local Artist		
Local Politician		
Favorite Sports Team		
Public Museum		
Historic Site		
Charity Event		
Cultural Event		
Dance Club		
Dance Studio		
Club to Hear Live Music		
Golf Course		
Movie Theatre		
Place to Hear Jazz		
Place to Hear Rock		
Sporting Event		
Local Band		
Local Musician		
New Watering Hole		
BUILT ENVIRONMENT		
Theater Building		
Commercial Building		
Campus Building		
Corporate Building		
Outdoor Concert Venue		
Local Skyscraper		
TECH LIFE		
Internet Service Provider		
Cell Phone Service		
Do you Twitter?		
Are you on Facebook?		
MEDIA		
Fiction Book		
Non-fiction Book		
AUTOMOTIVE		
Car Dealership		
Sports Utility Vehicle		
Sports Car		
Sedan		
Luxury Car		
Hybrid Car		
Dealership for Service		
Service Station		

West Raleigh Cottage Exemplifies **Imaginative and Sustainable Design**

Traveling the curving tree-lined streets west of Oberlin Road to University Park neighborhood, a modern designation for a large area composed of several historic subdivisions including Forest Hills, you will discover a diverse architectural heritage from the late 1920s to the present day with a large concentration of structures built during the post-World War II boom.

Platted in 1927 by Carroll Mann, an engineering professor associated with North Carolina State University (then the North Carolina College of Agricultural and Mechanical Arts), University Park was planned as a middle-class residential neighborhood featuring both modest speculative houses and custom-designed homes.

The variety remains today, with several “infill” houses that reflect the popular Four Square or Colonial Revival-style architecture so visible in many older sections of towns throughout North Carolina. Add to this pleasant mix a “castle” and a nearby residence that could be the castle’s carriage house, and you have one of the most charming expressions the neighborhood has to offer. The surprise is that the carriage house was completed in 2009, not 1930, the construction date of the stone residence it complements.

Fitting In

Designed to be “consistent with and subordinate to” its imposing neighbor, the carriage house is the creation of owner Joy Goryn, Durham-based designer Len Vogel, Hillsborough contractor Jeff Hopper, landscape architect William Warner and some very talented sub-contractors. The four principals had previously worked together on another home built in Hillsborough; when Goryn decided to move to Raleigh and try her hand in a new locale, she was prepared.

Goryn has been building and renovating homes for most of her

adult life. She was thrown into her first project, a condominium on the banks of the Catawba River constructed in the early 1980s, when her then husband asked her to find a way to use an irregular quarter-acre parcel that was part of his family’s textile mill holdings.

“I guess if I’ve any single specialty,” says Goryn, “it is addressing problem sites.”

The home she built later in Hillsborough in 2003 required up-to-date technology to upgrade the site to accommodate a three-bedroom home — and approval from the local planning department. When she discovered the “for sale” sign on a large lot in the University Park neighborhood with a ravine and a stream running through it, she didn’t hesitate to follow up and purchase it for her next project.

The two-story, cut-stone house next to Goryn’s new home site was, indeed, known as The Castle. It was designed by notable Raleigh architect William Henley Deitrick for VO Parker, president and treasurer of Parker Realty Company. In the late 1930s and early 1940s the acreage around the house was platted and

sold and subdivided. When Goryn took on the charge to build a house in keeping with The Castle, she faced major challenges: finding a compatible architectural style and appropriate exterior materials, and working with a three-quarter acre lot with a creek that required two set-backs.

“There really wasn’t much choice as to where to site the house,” says Goryn.



by Diane Lea

Photography by Kinsley Dey



Energy efficient Jeld Wen windows flood the great room with light and emphasize the room's salvaged heart pine floors.

Scottish Antecedents

The choice of the English cottage style architecture was a natural and fit in with Goryn's own interest in the architecture of the British Isles. She had visited Scotland and felt quite at home there. Perhaps being from Wilmington where numerous families are of Scottish descent had something to do with her attraction. However, selecting the right stone and stonemason to give the façade of the cottage the proper character was crucial. The handsome cut-stone is intentionally irregular, and the color is cream with subtle striations. Goryn credits the project's stonemason with using grout of just the right width and contrasting color. Clever pointed end stones form a cap on the wall of the front garden that encloses the house's entry court. The vertical boards of the front door are pierced with four glass panes that will eventually be replaced with roundels.

Entering the cottage, one is not prepared for the soaring ceiling and walls of glass windows that bathe the main floor in light and invite in the landscape. The floors are of varying sizes of limestone tiles in an Ashlar pattern that contrast with the salvaged heart pine floors of the living room. Hand-shaped beams support the pyramidal living room ceiling, and the sitting area is framed by upright and horizontal timbers. An irregularly shaped plaster and limestone fireplace firebox adds to the sophisticated rusticity and serves as the keynote of the cottage.

As a baby boomer with grown children, Goryn knew she wanted to simplify her own life and occupy a smaller house — but one that could easily be expanded to meet the needs of another owner with different space considerations. She and her designer chose to leave a partially finished attic room above the two-car garage, accessible by stairs beyond the kitchen, and a complete lower level partially finished and accessible by an elegant staircase, featuring a balustrade that forms part of the home's entry hall.

Simple And Seamless

In addition to the dramatic entry hall and living room, the cottage's main level contains a dining area set before the spacious kitchen, a breakfast nook that looks out tall windows to the front garden and a private wing with a guest bedroom, adjoining hall bath and a master bedroom with ensuite bath and a walk-in closet with a private vanity area. The



Design Consultations
Custom Home Specifications
Lighting Design
Interior and Exterior Color
Custom Window Treatments
Furnishings and Décor
NC Fine Art and Craft

Sally Williams

IDS Professional, CQRID Certified

919-846-8281

sally@colorfulconcepts.net
colorfulconceptsinteriordesign.com

John Nelms

Progress Energy



2010 Campaign Rookie of the Year

As the Chamber begins its 2011 Total Resource Campaign, we'd like to recognize and congratulate John Nelms, senior account executive with Progress Energy, for his outstanding efforts in our 2010 campaign. His efforts alone raised \$29,575 for the Greater Raleigh Chamber, earning John the coveted "Rookie of the Year" title.

Congratulations, John, and best of luck in this year's campaign!

The
Chamber
Greater Raleigh Chamber of Commerce

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

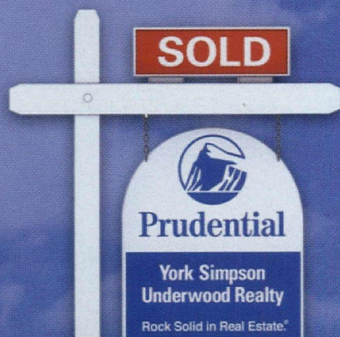


Best Residential Real Estate Company

*We are a
modest firm,
content not to be
the biggest in the
business...*

just the best.

www.PruYSU.com



Cameron Village
919-832-8881

North Hills
919-782-6641

Cary
919-859-3300

An independently owned and operated member of The Prudential Real Estate Affiliates, Inc.
Prudential is a service mark of The Prudential Insurance Company of America. Equal Housing Opportunity.



Multiple and interesting roof lines and the cut stone exterior are characteristic of the English Cottage style architecture.

defining characteristics of the home are the simple, seamless floor plan and the carefully chosen objects and furnishings that complement the overall design.

Goryn selected materials and furnishings in keeping with her new-old design concept and display to great advantage due to drapery-less Jeld-Wen windows. Old favorites, such as the round period reproduction dining table and Windsor chairs made by a Pennsylvania craftsman, remain to reflect fond memories of her children doing homework and occasionally scratching the surface with little character marks. The simple shapes of the table and chairs provide a foil for a signature chandelier of tiered wrought foliage hung with glass pendants. A graceful antique hunt board completes the dining room ensemble.

The kitchen includes a furniture-quality island constructed by a Raleigh craftsman featuring a lower shelf set with large checked curtains to shield cooking utensils. The pantry doors, found by contractor Hopper, are sculpted like barn doors and add to the cottage feel of the kitchen. The countertops are of a soft gray Carrera marble; an apron sink allows ample space for washing up. A hanging cupboard above the counter features a collection of Johnston and Staffordshire plates. Their soft blues and delicate designs integrate nicely with the overall quality of quiet refinement that extends to all parts of Goryn's home.

Subtle colors and textures in upholstery coverings and artifacts continue in the living room, arranged with comfortable slip-covered

pieces and quiet rose-tinted Toile pillows. A library cabinet is furnished with books and objects from Goryn's travels. A table of stripped pine set behind the sofa holds a handsome marble bust of a woman.

"I purchased that from Leland Little's gallery in Hillsborough," says Goryn. "She looks like my mother, and my daughter thinks that our profiles are similar."

Many of the antique prints used throughout the house were purchased from Little and carry themes of the hunt and English country life. Another favorite piece, a curvaceous bench set in the entry hall, required that the floor plan be extended a foot to accommodate its length.

Goryn's master bedroom continues the play of texture and colors with soft floral patterned floor-to-ceiling draperies that she extended with a contrasting taupe check hem. The bed coverings feature cut work and embroidery. Two small scale pieces, a cupboard and a desk, have a delightful crackle finish.

"These pieces belonged to my daughter," says Goryn. "I'll be giving them back to her soon as she and her husband are expecting a little girl."

Sustainability

The lower level of the house reveals the poured concrete walls set with large windows and doors that help make the unfinished space usable. A roughed-in bedroom furnished with surfboards and colorful posters

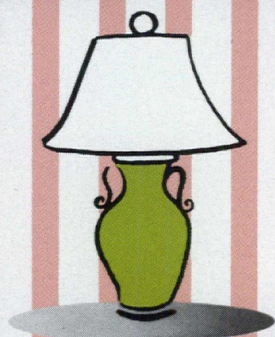


A symmetrical arrangement of fine contemporary accessories and an Oriental style distressed table used as a vanity carry the theme of blending old and new.



A handcrafted reproduction table, set with Windsor chairs, a one-of-a-kind chandelier, and a classic antique hunt board create a comfortable and distinctive dining area.

GREAT STUFF



LAMPS • PRINTS • MIRRORS • ACCESSORIES • CHANDELIERS

THOMPSON · LYNCH
C O M P A N Y

Serving Raleigh Since 1925

CAMERON VILLAGE 821-3599

is the storage area for Goryn's son who enjoys surfing in Hawaii.

A tour around the spacious lower level highlights the carefully chosen geothermal heating and cooling system qualifying the cottage as an Energy Star home. She is proud of her choices of sustainable building materials and systems. Even the landscape plan now underway is low-water and drought resistant. Landscape elements — such as the antique iron fencing and distinctive glass-look window boxes — have stood the test of time and add to the sustainable quality of the home. Goryn purchased many remarkable furnishings and accent pieces, like the fencing and the window boxes, from Raleigh's Market Imports located adjacent to the Raleigh Farmers' Market.

Goryn's imaginative cottage is proof that simplification, wedded to purposeful sustainable construction and design, does not require relinquishing quality and refinement. **MM**

Left: The great room features a sophisticated combination of rusticated stone in the firebox surround, simple slip covered furniture accented by subtle Toile print fabrics, and a striking romantic landscape painting.



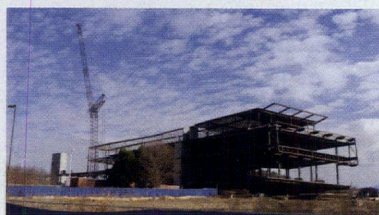
Form + Function

by J. Michael Welton

TOPPING OUT THE JAMES B. HUNT LIBRARY

North Carolina State University held a topping out ceremony on its **Centennial Campus** in mid-January for its iconic James B. Hunt Library, designed by the New York office of **Snøhetta** with Raleigh-based **Pearce Brinkley Cease + Lee** (PBC+L), and **Skanska** as construction contractor.

Some call lead designer Snøhetta the hottest architecture firm in the world at the moment. The firm won rave reviews for its



Alexandria Library in Egypt and **Oslo Opera House** in Norway, and for work currently underway on a visitors' center for **Ground Zero** in Manhattan.

Executive architects PBC+L worked hand-in-glove with Snøhetta on the 230,000-square-foot structure that will store 2 million volumes coupled with a state-of-the-art automated retrieval system. The library will house the Hunt-inspired **Institute for**



Skyline Reading Room

Emerging Issues and its interactive gallery.

The two firms managed a minor miracle in resolving a design conflict inherent in the site's U-shaped master plan and its stunning views of Lake Raleigh. With a slight 19-degree dogleg of a bend in its form, the library intuitively articulates the school's plan and still overlooks the lake from its southern elevation. That elevation culminates in a spectacular Skyline Reading Room and terrace 40 feet above grade, hovering deliciously over forest and water.

It's scheduled for completion in late 2012 and to open in 2013. Construction cams are at: www.lib.ncsu.edu/huntlibrary/camera.html.

NCMA WINS AIA NATIONAL HONOR AWARD

The light-filled, anodized, aluminum-clad **North Carolina Museum of Art's** West Building, designed by New York architects **Thomas Phifer and Partners**, has been awarded the 2011

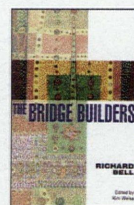
American Institute of Architects (AIA) Honor Award, the group's highest recognition for building design. The 127,000-square-foot, single-story structure — one of only 11 projects to receive the Honor Award for Architecture this year — was selected from hundreds of submissions worldwide.

The AIA noted the building interior's "gently luminous setting," the result of natural light that is filtered through hundreds of elliptical oculi in the ceiling, and the way in which its exterior, enclosed in matte aluminum panels, "continue[s] the discourse with the landscape" and offers "unexpected and scintillating reflections."

DICK BELL PUBLISHES THE BRIDGE BUILDERS

North Carolina landscape architect **Richard C. "Dick" Bell** has chronicled his evolution as a designer in his first book, *The Bridge Builders*.

Bell created more than 2000 projects in his career, including landmarks such as the NCSU "**Brickyard**," the City of Raleigh's **Pullen Park** and the **Meredith College Amphitheater**. In *The Bridge Builders*, he explores the people, places and educational experiences that shaped his career.



NEW LANGUAGE FOR NEW RESTAURANT IN CHAPEL HILL

Vernacular Studio in Raleigh has completed its design for the new **ONE restaurant** in Chapel Hill, home to **Chef Shane Ingram**.

With a minimal palette of materials and colors and simple millwork pieces and drywall planes, their design displays the two key components of the business: cooking and wine. An open kitchen allows patrons to view the award-winning chef preparing meals, while the wine is displayed in custom-designed wood and steel cabinets.

IN MEXICO, A NEW SCHOOL FOR IN SITU STUDIO

Matt Griffith and **Erin Lewis** of **in situ studio** are heading south of the border to **Oaxaca, Mexico**, where they're working on a renovation and addition for a **Montessori** school in conjunction with NCSU teaching fellow **Sara Glee Queen**.

ANOTHER SHORT LIST FOR FRANK HARMON

Raleigh's **Frank Harmon** has been named to *Residential Architect* magazine's "**RA 50: A Short List of Architects We Love**." The editors say the RA 50 represents "a broad collection of people who simply — day in and day out — do very good, interesting work." **MM**

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



1. British Traditions Chair 2. Artichoke lamp by Stray Dog Designs 3. Flower and Leaf Chandelier from The Fleur Collection 4. Aidan Gray Décor Parisian Candlesticks 5. Artichoke lamp by Stray Dog Designs 6. Versailles Starburst Mirror 7. Bella Fiore Brillante collection frame 8. Spade Fog Fabric by Serena and Lily 9. Mor Cosmetics Emporium Candle 10. Mercer Club Chair by Canvas 11. Rococo Ottoman 12. Vintage Toledo Restoration Hardware barstool 13. Mirrored Dresser from Anthropologie 14. Bamboo Indigo Fabric by Annette Tatum 15. Large Baroque Acanthus Mirror 16. Dwellstudio Home Diamond Ikat Pillows 17. Spiny Lobster Rug by Shelley Hesse

JOHNSON LEXUS

20th Anniversary SPRING SALES EVENT



Stock photo option equipment shown

Happening now, but only for a Short Time.

WE'RE CELEBRATING OUR 20TH ANNIVERSARY THIS YEAR BY CELEBRATING YOU! COME IN TO ONE OF OUR LEXUS DEALERSHIPS FOR SPECIAL 20TH ANNIVERSARY PRICING!

COME TEST DRIVE THE WORLD'S FIRST LUXURY ALL HYBRID COMPACT CAR

THE CT 200H HYBRID

STARTING AT JUST \$29,120*

CALL US OR COME BY ONE OF OUR DEALERSHIPS
TO SCHEDULE A LEXUS TEST DRIVE TODAY:

JOHNSON  LEXUS

OF RALEIGH
5839 CAPITAL BLVD
RALEIGH, NC 27616
919-877-1800

JOHNSON  LEXUS

OF DURHAM
1013 SOUTHPOINT
AUTO PARK BLVD.
DURHAM, NC 27713
919-433-8800

*Base price shown excludes optional equipment. Excludes taxes, tag and dealer administration/processing fee. See dealer for details.

BRIDAL TROUSSEAU: VIBRANT SPRING OPTIONS



Vera Wang

The spring bridal season ushers in delightful trends for the perfect wedding. From engagement parties to the honeymoon evening, be sure your bridal trousseau beams with bright colors and lovely looks in vogue this season.

Your wedding gown announces the look of your wedding day.

Spring designers offer gorgeous silhouettes for every bride — such as the Monique Lhuillier collection that includes a trendy trumpet gown with a tulle overlay and a Chantilly lace neckline. J.Crew, Derek Lam and Nicole Miller keep it sleek and elegant with simple, more modern lines — perfect for the minimalist.

by Maury Poole

Wedding Gowns



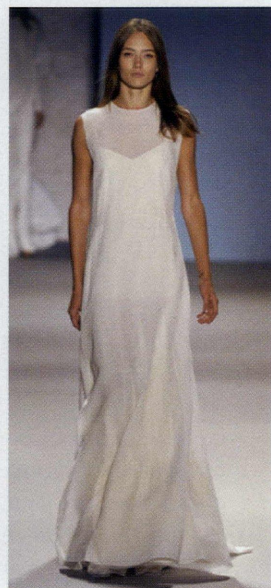
Monique Lhuillier



J.Crew



Vera Wang



Derek Lam



Monique Lhuillier



Lela Rose

Vera Wang and Christos offer playful, yet romantic gowns with layers of organza and tulle, embellished with feminine ruffles, florals and beading.

Your wedding gown may be the most essential piece that signifies the big day, but don't forget about the rest of the bridal party. Choose something your bridesmaids love, such as an outstanding piece by Jason

Wu or Matthew Williamson. For a classic and timeless look, try a bright strapless dress by Lela Rose, or, for a more dramatic statement, be sure to check out Vera Wang's spring collection.

Whether you're going to an evening event or a lunch with your bridesmaids, take advantage of the playful and fun statements presented for spring. You're the

bride, so most definitely use the occasion to wear white in a flirty dress by Dolce & Gabbana, or stand out in dazzling pinks, vivid yellows or brilliant oranges — this season's most popular colors.

For the night before, try a romantic and dreamy look by ADAM or Donna Karan in a whimsical white or ivory gown. Lanvin and Max Mara offer stunning

Bridesmaid Dresses

gowns in bold colors, or you can never go wrong in a sexy black dress with neutral tones.

Now you're off on your honeymoon! Enjoy your much needed down time in a comfortable, ethnic-patterned maxi dress by Derek Lam, or walk the islands in a cool boho piece by Michael Kors. Complete your global get-up with a flirty ruffled bathing suit by Zimmerman and a pair of Yves Saint Laurent cork wedges.

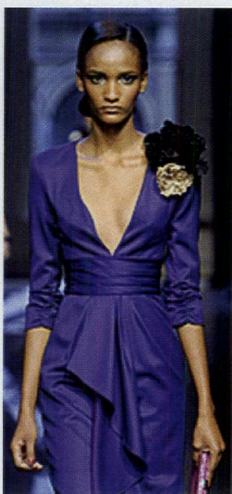
Romantic and whimsical, or flirty and dramatic — your bridal trousseau will be complete this season with the delightful colors of spring — making it easy for the bride to stand out on her special day. **MM**



Christopher Kane



Lela Rose



Jason Wu



Vera Wang



Matthew Williamson

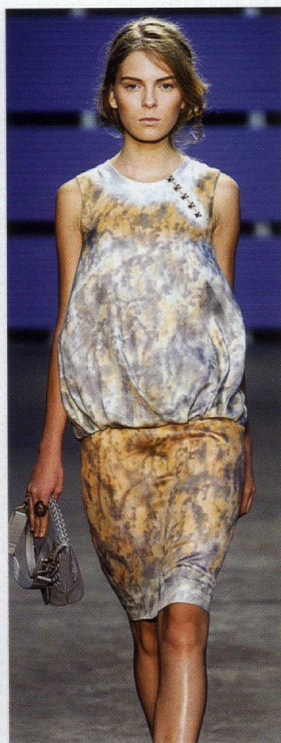


Matthew Williamson

Party Dresses



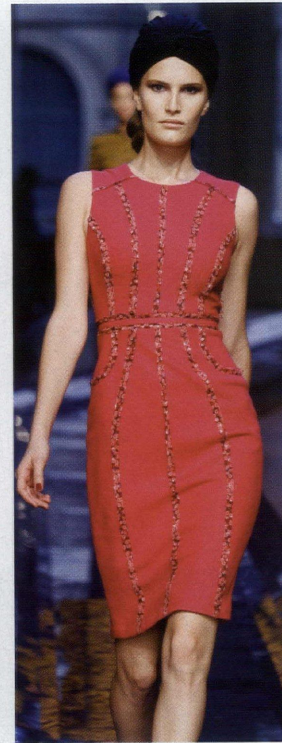
Lela Rose



Proenza Schouler



Gucci



Jason Wu



Derek Lam



Valentino

ONE ELEVEN PLACE

Elegant, Unique, Unforgettable



PHOTO: DARABLAKELEY.COM

REHEARSAL DINNERS • RECEPTIONS • WEDDINGS • PARTIES
DINNERS • CORPORATE FUNCTIONS • SPECIAL EVENTS

WWW.111PLACE.COM

919.654.5413

Bridesmaid Luncheon



Chloe



Derek Lam



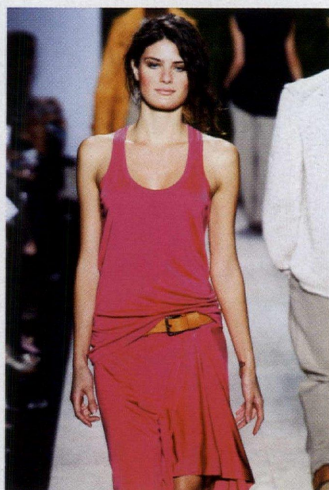
Dolce & Gabbana



Rebecca Taylor



Fendi

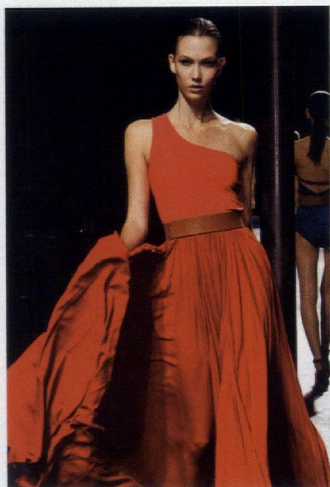


Michael Kors



Tory Burch

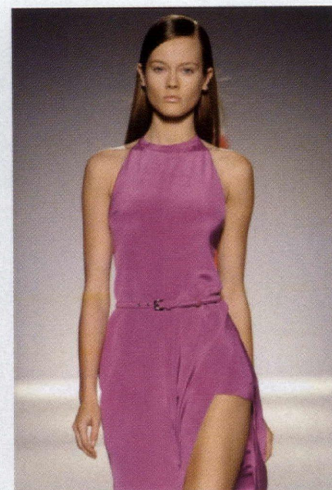
Rehearsal Dinner



Lanvin



Jason Wu



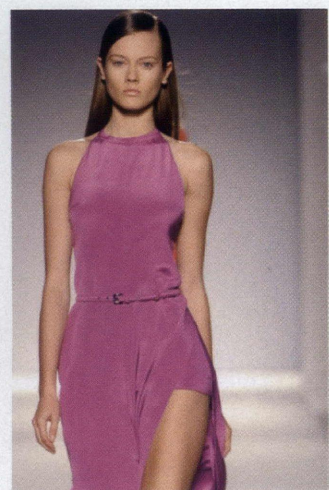
MaxMara



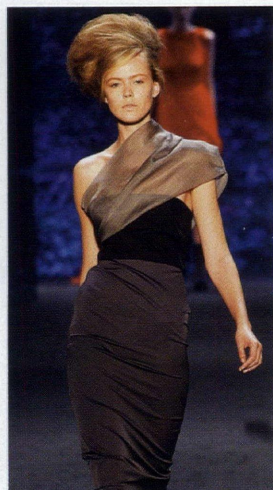
Donna Karen



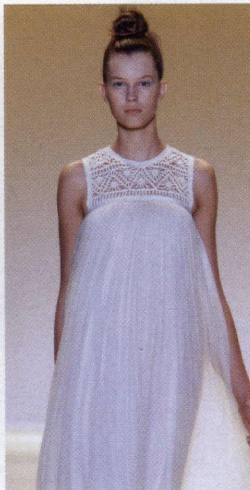
Lela Rose



MaxMara



Vera Wang

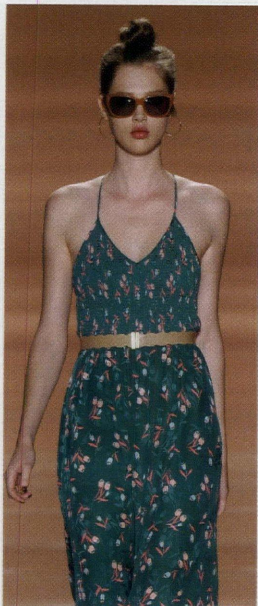


ADAM



Oscar de la Renta

The Honeymoon



Rebecca Taylor



Tory Burch



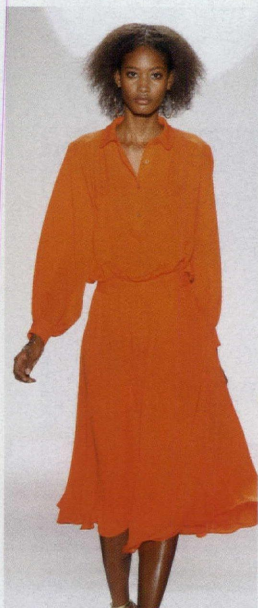
Derek Lam



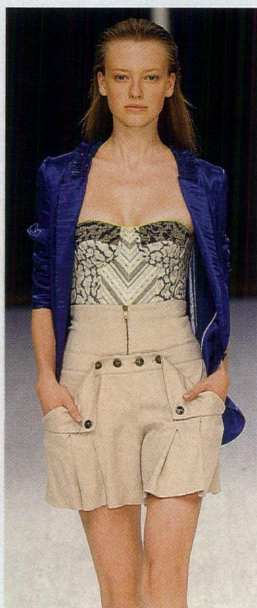
Hervé Léger



Yves Saint Laurent



Tory Burch



Matthew Williamson



Philip Lim



Rebecca Taylor



Rosa Cha



Chloe



Chloe

BELK SPRING 2011 PREVIEW "THE NEW PRETTY"

Whether you're feeling girly, adventuresome or classic, Belk has summarized this season's trends with "The New Pretty" — and it's all about elegance and ease, drawing on warm palettes and current trends.

Belk's 2011 Style Statements begin with the Flirt trend, featuring lush floral designs and whimsical lines creating a romantic feel, accented with pretty pearls, long necklaces and hair accessories driven by style flourishes with feminine ruffles, bows, sheers and satins.

The Urban Adventurer balances strong utility pieces with warm boho and ethnic patterns. Embellished with heavy cottons, leather trims and bold accessories, this style speaks to the adventurous.

American Beauty, the classic trend, puts a twist on the tried and true sportswear favorites: Details of stripes, waist definition and chains, paired with reworked gold jewelry, stacks of bangles and espadrilles is what Belk calls country club chic.

Be sure to check out Belk's Spring 2011 Most Wanted looks for women and men, as well as hot picks for juniors. And don't forget the latest and greatest to make your skin "The New Pretty."

FACE WILMINGTON *facial rejuvenation center*

REVLITE
Laser

Dysport®

Chemical
Peels

Facials

Glytone

Microdermabrasion

SkinMedica®

UNVEIL THE NEW YOU

Come to Wilmington to meet Kaycey Helmold, RN, Shelley Piatkowski, RN, and Lynne Hughes, RN our highly trained team of registered nurses, certified laser nurses and expert nurse injectors. Face has the REVLITE Laser, the premiere laser in the country for skin rejuvenation, sun damage reversal, wrinkle reduction, and tattoo removal. It has the power of 10 IPL's with only one treatment. No pain, downtime or peeling!

All RN staff with the latest products and greatest technology-only at FACE WILMINGTON!

www.facewilmington.com • 910-256-3201

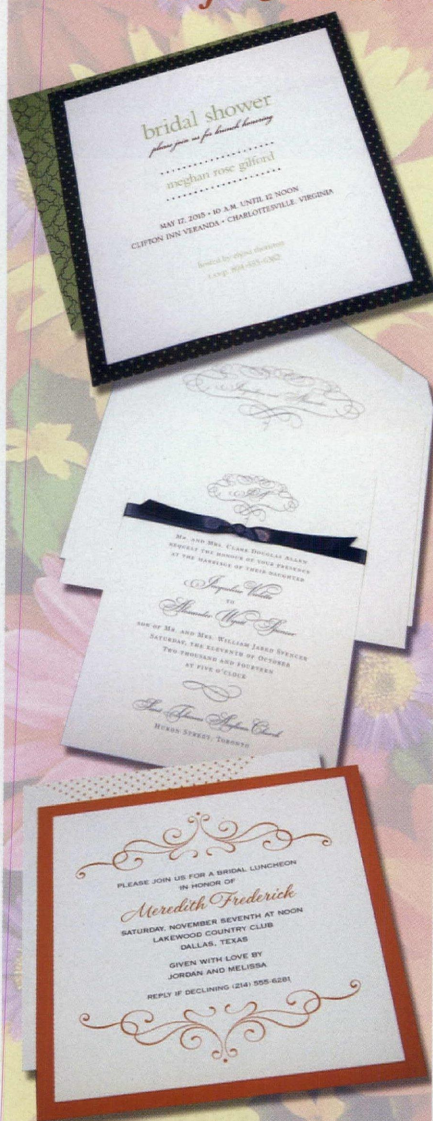
Become a fan!



THE FORUM • 1127-C MILITARY CUTOFF ROAD • WILMINGTON, NC 28405

TAYLOR'S OF RALEIGH

*Raleigh's Leading
Stationer for 32 Years*



*Authorized Crane & Co.
and William Arthur Retailer*

**Fine Stationery,
Invitations & Gifts**

919.787.1246

2603-161 GLENWOOD AVE.

At the corner of Glenwood and Oberlin Roads
Next door to Glenwood Grill

FASHION NEWS

Alexia's Bridal Boutique and **Dara Blakeley Photographer** will present a "Bridal Buzz" Bridal Show at American Tobacco — Bay 7 in Durham from 1-6 pm February 20. Call Alexia's Bridal to make an appointment for one of their upcoming trunk shows including Claire Pettibone February 25-26, Liancarlo March 11-12 or Monique Lhuillier March 25-26. Cary, 919-481-6633.

Salon Blu will be participating in the Girls Just Want to Have Fun event March 3 at The Sheraton in Chapel Hill where you can redeem your ticket and visit one of their 4 stylists doing dry cuts and eyebrow waxes. On March 5th, they will also have 20 stylist participating in the St. Baldrick's head shaving event at the Hibernian raising money for pediatric cancer research. Raleigh, 919-900-8212.

Fine Feathers invites customers to visit the Marisa Bartelli Spring Show March 17-19 presenting elegant silk taffeta, long and short dresses and separates in an array of colors and styles. Chapel Hill, 919-942-3151.

Scout and Molly's will be expanding their store in February to a larger retail space in Cameron Village. Located in the same block as Bailey's Fine Jewelry, they hope to host more after hours private shopping events and fashions to further please their customers. Raleigh, 919-881-0303.

Vermillion will host their Spring Fashion Show on March 3 with two showings at 1 p.m. and 6 p.m. On March 31 they will also host a Lela Rose Trunk Show. Call for details and appointments. Raleigh, 919-787-9780.

Bailey's Fine Jewelry in Cameron Village now exclusively carries the luxury jewelry line Gucci. Now one of the 24 independent retailers in the county chosen by Gucci to debut its jewelry collection, Bailey's will carry pieces including bracelets, rings and necklaces in gold and silver. Raleigh, 919-829-7337.

Events at **Saks Fifth Avenue**, Raleigh, 919-792-9100:

- Zegna Made-To-Measure, Feb 25. from 12-8 p.m., Feb. 26 from 10 a.m.-5 p.m. Book your appointment to create your very own Made-To-Measure

look with a visiting expert.

- Akris Spring Clinic, March 1 from 10 a.m.-4 p.m. View the latest Spring 2011 collection and get fitted by a Saks Akris specialist.
- Tadashi Shoji Sell Day, March 10 from 10 a.m.-4 p.m. View latest styles and get fitted by Leon Talbot of Tadashi Shoji.
- Armani Stock Show, Mar 16 from 10-6 pm. Experience Armani's latest collections in this exclusive stock show.

Events at **Belk**, Crabtree Valley Mall, Raleigh, 919-782-7010:

- Shoe Follies, March 19 from 11 a.m.-4 p.m. See the hottest styles and latest looks in men's and women's shoes and enjoy refreshments and musical entertainment as representatives from top shoe vendors assist you with your selections.
- Prom Fashion Show, March 19 at 2 p.m. Contact Belk if your local high school student would like to model in the show.
- Educator Appreciation Day, March 24. As a thank you for their dedication to enhancing education for both children and adults, educators (teachers, administrators, professors, etc.) will receive 20 percent off (15 percent in Home and Shoes) storewide with limited exclusions with a valid work ID. **MM**

FLEMING CLOTHING

"An unopened box. That's how it really started." Fleming Samuels of Eastern North Carolina stumbled across an unopened box when going through her mother's things to find a sewing machine inside. Growing up with a grandfather who

was an interior designer, Samuels was constantly surrounded by fabrics. Inspired by him and his dramatic nature of putting together unique fabrics, Samuels took a few sewing classes and found herself making clothes for her daughter. Eventually friends and family started to request clothes for their children, as well, and so with her husband and business partner, Kirk Samuels, the two began Fleming Clothing. With a wish to keep their business production local, the two opened their own studio just outside of Raleigh in 2010.

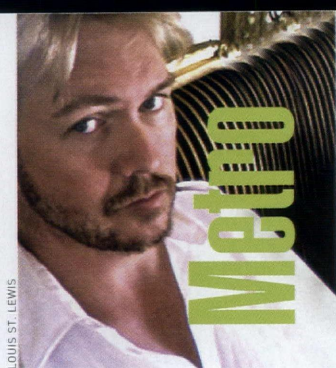
Fleming Clothing designs and customizes childrens clothing for boys and girls up to 5-7. Named after children of friends and family — such as Millie, Annie Fleming, or Betty — each design can be customized on their website, which allows customers to pick fabrics and colors of their choice. Not only can customers order online, Fleming Clothing also hosts home shows where you can view, buy or order their products. Fleming Clothing offers seasonless pieces at affordable prices while constantly receiving new playful designs and durable yet cute fabrics. Check out the Fleming Clothing website at www.flemingclothing.com or call 919-295-0544.

**Put Some Spring
in Your Step!**



COMFORTABLE SOLES

North Hills, Raleigh 919.782.6565
Eastgate, Chapel Hill 919.933.1300



LOUIS ST. LEWIS

METRO

Artist-at-Large

by Louis St. Lewis

LOUIS IN WONDERLAND

"Curiously and curiously!" cried Alice. That quotation from *Alice In Wonderland* by Lewis Carroll truly sums up what is going on in the art world right now. For example, I was very curious to see what was taking place at the Norman Rockwell exhibition at the NC Museum of Art (NCMA). After viewing it, I found myself even more curious to know why they put it on to begin with. I can't imagine a more mundane and lackluster first major exhibition for what was purportedly going to be a very futuristic and vibrant museum.

Though the Rockwell show was exhibited in the former building, I was primed and primped for the whole new-fangled and cutting-edge new West Wing of the art museum, that houses the permanent collection, to lead us boldly into the 21st century. Instead, we have been presented with an unattractive WWII bunker that undermines and demeans the beauty of the hallowed Kress Collection for the sake of someone's idea of the modern. And why—oh-why did they put Norman Rockwell as the first show, even if in the old building? Easy to answer. The folks in power were looking to make a buck in this difficult economic environment, the same reason they are trotting out Rembrandt for show No. 2. And a popular show brings new visitors to the museum.

I think the job of a museum is to inspire, ignite, incite and uplift the populace of the Old North State with something edgy, controversial, new and challenging. But the museum grandees had their reasons and threw up a sop of feel good sophistry. When I was there I felt like I was engaged with a more boring version of the State Fair. All they needed were deep fried Twinkies and some cotton candy to round out the atmosphere of banality that hung over the space like a potato sack shroud on a freshly killed sow. Norman Rockwell was



Jane Filer, *Rima Brosa*, Acrylic on Canvas

I think the job of a museum is to inspire, ignite, incite and uplift the populace of the Old North State with something edgy, controversial, new and challenging.

a great illustrator and has always been popular. But he shouldn't have been the first horse out of the gate for our new museum complex. I'm curious to see if things get better or worse as the years roll on.

RE-OPENING

I was also quite curious when I got a call from Jane Tyndall saying that she was re-opening at University Mall in Chapel Hill (www.tyndallgalleries.com). What in the world was going on? While Jane originally thought that she would resurrect her esteemed gallery for the holiday season, rumor has it that she might actually keep the space into the spring. One thing I do know is that Jane has her own life and is not planning on spending her days dealing with the hassles of retail. After her many years of service to the artistic community, who can blame her? The gallery, filled with some of her best artists, will be open a few days a week by appointment.

CLOSING

Just as one door opens it seems another one closes. Chapel Hill native, and former president of the San Francisco Art Dealer's Association, Cheryle Jernigan-Wicker — and her partner Margaret Pearson — have recently closed Toots & Magoo, their Franklin Street storefront gallery boutique that featured everything from blue chip art by Kiki Smith to *recherché* antiques for the most discriminating eye. After nobly trying to class up the downtown strip from years of pizza shops and T-shirt dives, the ladies have decided to work on new projects while maintaining an online presence (www.tootsandmagoo.com).

UPCOMING SALTZMAN TRIBUTE
AT MAHLER

You might be curious to know that the esteemed Marvin Saltzman, professor emeritus at UNC, will be the focus of an upcoming exhibition at Raleigh's Mahler Fine Art. The show features 25 artists who were taught and mentored by Saltzman, many of them now with national reputations. Saltzman has quite the reputation



Thomas Sayre, *Tree Spades*, Earthcast Concrete

himself, and since he will be turning 80 in June, this is a lovely celebration of his accomplishments.

NASHER BASH

My curiosity got the best of me so I attended the Nasher Museum's Gala at Duke to celebrate the museum's fifth anniversary where none other than our own Larry Wheeler, director of the NCMA, was presented with the inaugural Mary DBT Semans Award for service in the arts. I wore a wicker top hat with little dik-dik horns attached to the front, a cut-away 19th century frock coat and my best riding boots. At the interactive bar — you touched it and electric tadpoles went scuttling about — I had a great time swilling wine with the terminally hip and cutting-edge artist Jennifer Rubell (of the Rubell Collection), who created a Gala-specific art installation featuring about 1000 lbs. of gold-wrapped chocolate coins in tobacco sacks to represent all that lovely Duke money that founded the university. All in all a fun evening for art lovers.

FAREWELL TO THE GORGEOUS GEORGIA
CARROLL KYSER

And speaking of art lovers, one of our best has passed over. The gorgeous Georgia Carroll Kyser, vocalist, actress, model and the widow of the late big band leader Kay Kyser, died on Jan. 14 at the ripe old age

of 91. Georgia didn't start college until her 40s and only took one class a semester, but she got her degree in studio art. She loved collecting, and her home was like a warm and stylish museum, filled with findings from her far-flung travels. Displaying her true love of history, she was the founder of



Georgia Carroll Kyser

the Chapel Hill Preservation Society. We will all miss you, Georgia. I'm curious why they don't make them like you anymore? They need to. (Go to www.metronc.com to view my interview with the glorious Georgia about her confidential memoirs. Enter key words "Georgia Kyser.") **MM**

Metro Magazine

Subscribe now to get
the best in:

- Breaking News and Events
- Fine Dining Reviews
- Style and Fashion Trends
- Art News
- Modern Architecture
- Coastal News



919-831-0999

www.metronc.com

Jessie Rae Scott:

FAREWELL TO A FIRST LADY

The first time I visited Haw River was in the middle of the night. Well, not quite the “middle” of the night, but at least late evening. Sen. Robert Morgan had made a dinner speech some place in the Piedmont, and we were headed back to Raleigh.

“I believe that’s Ralph Scott’s house up there,” the senator said. “Let’s stop and see if he’s at home.” They had served in the State Senate together and were friends. In the country it is OK to drop in unexpected. Sure enough, it was “Uncle Ralph’s” place, and I was impressed that a motion detector turned on driveway lights as we made our way up to the house to be warmly greeted by the senator and his wife Hazeline, even as it was getting toward bedtime.

That visit was a rare treat. The senator and Uncle Ralph swapped stories, and Mrs. Scott and I mostly sat and listened. She was quiet and gracious, as I remember, but no wilting violet. She would interrupt occasionally to add details to a story, amend the facts and even chide Uncle Ralph a bit. She was up in years and had long since learned how to hold her own in the legendary North Carolina political family that produced a governor and US senator in Ralph’s brother Kerr, and another governor in Kerr’s son Bob. Bob Scott’s daughter, Meg, was elected NC Commissioner of Agriculture.

Uncle Ralph told a story that gives insight into the rough and tumble politics that all the Scotts seemed to thrive on. He was crossed up with a local fellow who attended the same church with all the other Scotts — historic Hawfields Presbyterian Church. “He told the newspaper that I got mad and cussed him out in the Hawfields Church,” Uncle Ralph said, “and a reporter called me and asked me if it was true. I told him, ‘No, it was a damnable lie. I cussed him out on the steps out front.’” We were very late getting home that night.

The next time I was in Haw River was decades later — between Christmas and New

Year’s. Sadly, it was for the funeral of former First Lady Jessie Rae Scott who took a fall back in July and never recovered. I was surprised to find that Hawfields Church is just a stone’s throw from Interstate 40 at the Trollingwood exit in Alamance County. Sited in a crossroads, it remains a bucolic setting with stately oaks and a cemetery across the road where generations of Scotts have been laid to rest.

...as the eulogies began, I realized that there were things that were truly important to her that I had given short shrift. Place – Alamance County and the Hawfields in particular. Friends. Service – simple and without fanfare. And, most of all, family.

Before I entered the church on that raw December day, I paused for a moment on the front steps. I had to smile. “This is where Uncle Ralph cussed that fellow out,” I said to myself. Long-time Scott family associate Fred Morrison greeted me and told me that Bob Auman, Bob Scott’s speechwriter and confidant, had asked him to save me a seat. Directly in front of me were John Sanders, former head of the Institute of Government at Chapel Hill, and Democratic Party stalwart Peggy Stamey. I was admiring the beautiful old yellow pine pews in the antebellum sanctuary when Fred returned and escorted Sen. Morgan, his wife Katie, and former Gov. Jim Holshouser, who followed Bob as governor, to a seat on the front row.

I wrote a guest column about Jessie Rae’s death for the *Winston-Salem Journal*, but that was before I attended the funeral. If it had been afterward, it might have had a little different twist.

I began by saying, “Jesse Rae was always just Jesse Rae — wherever she was. Although she married into North Carolina’s most prominent political family, this Alamance

County mill village girl who worked her way through Woman’s College, now UNC-Greensboro, waiting tables never put on airs. Instead, her down-to-earth personality, her populist leanings and her willingness to work the crowds for her husband of 58 years boosted his political fortunes.”

I went on. “She came within a handful of votes of winning the Democratic nomination for State Labor Commissioner and was

a key player in Jimmy Carter’s North Carolina presidential campaign. She was a strong advocate for women’s rights and fought in vain to get the Equal Rights Amendment adopted in this state.”

All of this is true, and it distinguishes this First Lady for whom so many North Carolinians had a warm place in their hearts. But as the eulogies began, I realized that there were things that were truly important to her that I had given short shrift. Place — Alamance County and the Hawfields in particular. Friends. Service — simple and without fanfare. And, most of all, family.

She requested that the only inscription on her grave maker be, “Mother of Kerr, Mary, Meg, Susan and Jan.” That struck home with me. At one point my own mother told me that she wanted no casket spray — only a single rose for each of her children. The footstone at her grave in Bertie County has each of our names on it. Like my own mother, Jessie Rae was supportive of her children through thick and thin, and in later years took great joy in the lives and accomplishments of the next generation.

Her grandson, Andrew Cagle, a graduate of NC State like his grandfather, spoke lovingly of his grandmother. There was a routine. When he came home from Raleigh on Friday, he went by his father's store to fill his empty gas tank, then straight to his grandmother's house for a visit. She would quiz him about his week — listening patiently — then tell him about hers and give him a list of things that needed doing. Andrew said that his high school golf team competed in obscurity, often with a gallery of two — Jessie Rae and Bob — who would rent a golf cart and follow him around the course.

Speakers — friends and family — made the point that Jessie Rae was a great listener. As I grow older, I realize what a great attribute that is. I have to work at it myself. "Sometimes she would underplay her hand to get her point across," one speaker said.

Jessie Rae could have spent her days playing First Lady for Life, but she did not. When she and the family were living in the Executive Mansion, they returned to Hawfields each Sunday for services. When she came home, she slipped gracefully into church and community leadership roles. She took food baskets to the struggling and maintained ties with her life-long friends. One said that Jessie Rae was great fun, that when they got together they were "cut-ups." Knowing the Jessie Rae who, with the governor, hosted the famous black-tie possum dinner at the Executive Mansion, I can believe that.

At the service, as the bluegrass group — RDU Sessions Players — performed old favorites like "Rock of Ages," I moved my hand gently across the grain of the pine pew and thought about the women who married into the Scott family — North Carolina's political "Royal Family," as some pundits have dubbed the Scotts of Haw River.

In his column for *The News & Observer*, Rob Christensen said that Kerr purportedly warned his future daughter-in-law, Jessie Rae Osborne, that she would have to be of strong mettle to hold her own with the boisterous, teasing Scotts. That was not a problem for Jessie Rae's mother-in-law, "Miss Mary," wife of Kerr, who has her own niche in NC political history. Hazeline, Uncle Ralph's wife, clearly was not daunted by the Scotts, and time proved that neither was Jessie Rae. As one eulogist said, "She could hoe her own row." She demonstrated that she had the kind of mettle that Kerr believed was required of Scott women.

The folks who gathered at Hawfields to remember and honor Jessie Rae ended the service by singing together the words of the old Carter family classic, "Will the Circle be Unbroken."

I said to the undertaker,
Undertaker please drive slow
For that body you are carrying,
Lord, I hate to see her go
Will the circle be unbroken
Bye and bye Lord bye and bye?
There's a better home a waiting
In the sky, Lord, in the sky,

New Year's Eve, in keeping with recent tradition, the family threw open the doors of Bob and Jessie Rae's homeplace in Haw River. Friends, neighbors and a score or more of bluegrass musicians gathered to make music, celebrate family, renew bonds of friendship, welcome in the New Year and prove that, although Bob and Jessie Rae are gone, the Scott circle is still unbroken. MM



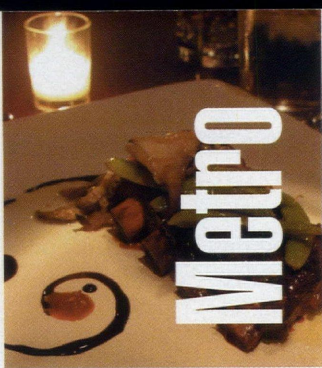
YOUR
Style.

YOUR
Frame.

YOUR
Way.

Frameworks
Gallery and Frame Design

1520 Dixie Trail
Raleigh, NC 27607
919.781.3118
www.frameworksonline.com



Gourmet

by Moreton Neal

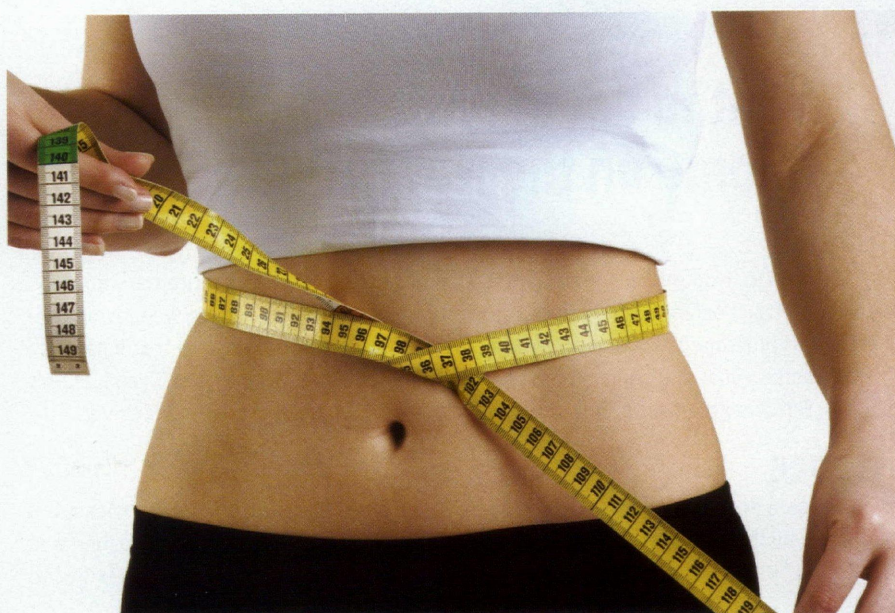
A Foodie's Diet:

THE NEW ATKINS FOR A NEW YOU

With the possible exception of that skinny little Ruth Reichl, it happens to every food writer at some point. All the foie gras, the pork bellies, the artisan cheeses and the buttery sauces eventually catch up with us — and stick.

My own moment of recognition came last year at A Southern Season's cooking school. Just before Crook's Corner's Chef Bill Smith and I were prepping to teach a class honoring Julia Child, I was offered a choice of aprons — white or black. I chose white, the type used by most cooking professionals. When I tied the apron strings around my waist, the sides of the apron didn't quite overlap like they did years ago, the last time I cooked in a restaurant kitchen. Later, as I caught a glimpse of myself in the full-length mirror in the ladies room, there was no escaping the horror — all I could see was a large white square. I wanted to run home and hide. Instead, I traded the white apron for a more concealing black one and pressed on, though I couldn't enjoy a single bite of the bouillabaisse with rouille or *gâteau mouseline au chocolat* we made that night.

Several months later, after "cutting down," I was still not inclined to tie anything around my waist and avoided full-length mirrors like the plague. Replacing cheese and meat with trendy grains — quinoa, barley and farro — and other low glycemic veggies and fruits, just wasn't doing the trick. I considered going to Weight Watchers, which helped me lose 15 pounds a decade ago, but I felt starved during the interminable months it took to reach my goal. Then, last month, an e-mail from a local bookstore caught



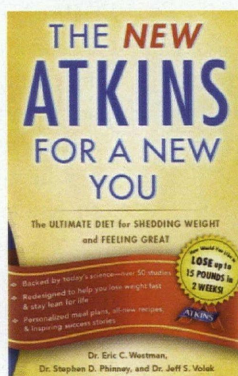
my eye: Dr. Eric Westman was appearing to talk about his best-selling book, *The New Atkins for a New You*. I ran to the nearest book store to get a copy. Hard as it was to pass by *The Lean Belly Prescription*, *The New Evolution Diet* and the seductive *Skinny Bitch Fitness: Boot Camp*, I honed in on Westman's book and left the store with the vision of narrow jeans dancing in my head.

Westman lives in the "diet capital of the world," Durham. The infamous Rice Diet was established there back in 1939. This ambitious program (whose director, Dr. Walter Kempner, got into a bit of trouble when it was dis-

covered he horse-whipped some of his patients) lured such luminaries as Lorne Green, Buddy Hackett and Elvis Presley to shed pounds by consuming a small amount of fruit, unsalted rice and little else. Not

even a gram of fat allowed. The Rice Diet Program and similar low-fat operations, part of the Duke Diet & Fitness Center and Structure House, are counterpoints to the relatively small Duke Lifestyle Medicine Clinic, which Westman directs. On this diet, like the one Dr. Robert Atkins proposed over two decades ago, carbohydrates are counted, not calories. This means you can indulge yourself in foods forbidden on other diets: fatty meats and fish, cheese, butter, eggs and oily dressings. On the down side, it doesn't work if you consume more than 20 grams of carbs a day, limiting side dishes to salad greens, broccoli, cabbage and a few other veggies. Potatoes are off limits at a whopping 55 carbs each, but you can have your asparagus doused in Hollandaise if you want.

Beer and wine are a problem, though a little wine can be incorporated into the plan's second phase. However, liquor, though high in calories, has zero carbs in spite of being made of grain or corn. I





What to eat in restaurants and at home on the New Atkins Diet

STEAK

Béarnaise, Hollandaise, Marchand du Vin or any butter-based sauces are fine. You can enjoy most salads, including Caesar without the croutons, iceberg wedges smothered with blue cheese dressing and bacon crumbles, creamed spinach and sautéed mushrooms. Most all Triangle steakhouses (The Angus Barn, Vinnie's, Sullivan's, Ruth's Chris, Bin 54 and others) offer lots of delicious options for the Atkins followers.

BOOZE

Sip on a dry martini or a glass of your favorite liquor, straight or on the rocks, but push away the bar snacks. Now that I've discovered Woodford Reserve bourbon and have become reacquainted with Hendrick's gin, I don't feel so bad about the wine I'm missing.

FISH

Any kind, as long as it's not batter-fried. You can have mayonnaise-based aioli, remoulade or tartar sauces without guilt (unless they taste sweet — avoid tartar sauces using sweet pickles). No need to hold back from clarified butter on lobster. Sashimi is ideal, sushi, out (no rice allowed). Sushi bars, fish houses and fine dining restaurants all offer fresh fish with acceptable condiments and sauces.

CHEESE

Now is the time to try those terrific local artisan cheeses, available at farmers' markets, specialty grocery stores and on dessert menus of fine dining restaurants. Yes to homemade pimento cheese, as long as it's served on celery.

BREAKFAST

You can have eggs and omelets, any style, with bacon, sausage and/or ham. The Weathervane or Big Ed's City Market will satisfy your morning hunger, just avoid grits, biscuits and hash browns. Westman says, "Eat eggs and bacon, and you're not hungry by lunchtime. Eat eggs, bacon and grits, and you are." I've found he's right.

VEGGIES

This is more of a challenge. You have to read the book or check www.atkins.com for a list of the low-carb ones, as well as carb grams for all foods. Most vegetarian restaurant items are based on grains and aren't the best choices for this diet. Save them, along with ice cream parlors, for a celebration of the new slim you. **MM**

don't understand this, but I'll gladly trade a piece of chocolate cake for a glass of Knob Creek bourbon. This is a diet I can throw myself into!

We've heard these claims before. Some of us remember Dr. Herman Tarnower's Scarsdale diet, circa 1963 (which lost its cachet after Tarnower's lover, Jean Harris, shot him dead). Then the Scarsdale diet was virtually recycled when *Dr. Atkins' Diet Revolution* was published in 1972. So popular was this diet that bakeries folded all

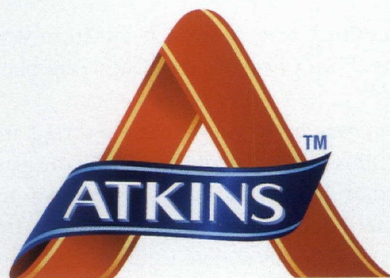


Dr. Westman consults with a patient.

over the country — but beef jerky sales skyrocketed. Then Atkins died of an accident, rumored to be overweight at the time, and even though the extra pounds were later attributed to all the saline used at the hospital, the diet trended out. For the past 10 years since Atkins died, low-fat/high-carb diets have been the mode among nutrition professionals and the dieting public. Even the USDA food pyramid has been reconfigured, subtracting meats and adding "healthy" carbohydrates. During the same period, diabetes has become an epidemic in this country, and as a whole, Americans are fatter than ever. Coincidence?

Westman and his co-authors, Dr. Stephen Phinney and Dr. Jeff Volek, think not. Most American adults are pre-diabetic, said the slim and wholesome-looking Westman at his McIntyre's Books appearance. A high-carb diet encourages insulin resistance, while his low-carb diet evens out blood sugar and abolishes cravings. His tests have proven that Atkins dieters, con-

trary to popular opinion and medical preconceptions, see their blood pressure lowered and artery walls thin out, just like their high-carb counterparts. It's all about the weight loss, it seems, not how you get there. Judging from the tremendous response to his book — 250,000 copies sold since publication last year — frustrated dieters are on board.



So, cutting to the chase, how do we get to our goal weight with minimum pain and suffering? Westman claims Atkins dieters won't be hungry. "When you watch your carb intake, appetite normalizes and you naturally eat less," he promises. He compares the low-carb lifestyle to eating habits in France, the old "French Paradox." That's enough incentive for me. Though I'm concerned about where the croissants and pomme frites fit in here, I'm in.

I've been on the diet for two weeks. Even with a martini or a glass of bourbon every night, I'm shrinking. I have plenty of energy and, just as Westman predicted, I'm NOT HUNGRY! With the exception of pizzerias, I can find something delicious on just about any restaurant menu to satisfy my need for tasty vittles. In fact, this diet has given me license to indulge in things I usually take just a bite of — cheeses, high fat sauces, specialty oils — but, because my appetite has diminished, it doesn't take much to reach satisfaction.

With all the goodies I'm allowed to eat, I'm pretty sure I won't have much of a problem sticking to this plan long enough to shed the 20 pounds I could do without. After that, I promise never to mention a weight loss diet in this column again. **MM**



Like us on **Facebook.com**
/Raleigh-Metro-Magazine

NIBBLES

Atkins dieters will have no problem finding extraordinary meals at most Triangle restaurants. At **Solas**, help yourself to shrimp and avocado salad, elk carpaccio and bronzed tuna. **Hérons** offers Atkins friendly Caesar salad with white anchovies, roasted venison and spinach custard, and poached lobster with trumpet mushrooms. At **Second Empire**, try baby mesclun salad, rack of lamb (sans the curry rice and dried cherries) or pork rib chop. And what could be more low carb-licious than **Saint-Jacques'** garlic-buttery escargots and beef Normandy with Brie fondue, even without the potatoes.

One of the most exciting food events in Raleigh is sponsored by **Poole's Diner**, which periodically holds a multi-course dinner featuring stellar guest chefs from all over the South. STIR THE POT benefits the Southern Foodways Alliance's documentary film initiative. By the time you read this, the fourth benefit, prepared by acclaimed Nashville chefs Tyler Brown and Tandy Wilson, has already taken place. To get in on the next STP dinner, check www.southernfoodways.com or call Poole's for details.

The Urban Food Group (owners of Porter's City Tavern, Coquette and Vivace) have opened up **Chow**, featuring gourmet pizzas, burgers, sandwiches and tacos at reasonable prices. The new endeavor is located at 8311 Creedmoor Road in Raleigh.

Good Asian restaurants are proliferating around the Triangle. **Red Zen** takes over the Pao Lim spot at 2505 Durham Chapel Hill in Durham. Owned by Freddy Lee, a graduate of The Culinary Institute of America and original owner of Pao Lim, the enterprise features a pan-Asian menu.

In North Raleigh, **Chai's Asian Bistro** opened at 8347 Creedmoor Road featuring noodle soups and stir-fried dishes and covers the territory of Asian specialties from Thailand to Korea.

The Meat House, a gourmet neighborhood butcher shop, is coming to Raleigh at 5045 Falls of Neuse Road this spring. The butcher shop, with a branch already open in Cary, is owned and operated by father-son team Derek and Craig Wilkins. The Meat House Raleigh will offer expertly butchered premium meats, local gourmet grocery items and fresh produce.

The Frankie Lemmon Foundation offers two irresistible culinary events this year to benefit its developmental center. The first, **Triangle Wine Experience**, took place in restaurants and wine stores around the Triangle Area Feb. 3-5. For information, go to www.trianglewineexperience.org or phone 919-845-8880.

From March 3-6, the **National Truffle Fest** will be held in the gorgeous Grand Bohemian Hotel in Asheville. Find out more at www.trufflefest.com.

Contemporary Italian Trattoria COUNTEMPORARY ITALIAN TRATTORIA

best patio • best italian

Voted Best Restaurant 2009
by the readers of Metro Magazine

vivace THE NEW ITALITUDE

4209 Lassiter Mill Road, Raleigh • 919-787-7747 • vivaceraleigh.com
mon - wed 11am - 10pm • thur - sat 11am - 11pm • sun 11am - 9pm

Cork Report

by Barbara Ensrud



The Role Of The Sommelier:

KEY TO MODERN DINING

Who is he — or, increasingly, she? And what can he or she do for *you*? For one thing, the *sommelier* — so-mel-yeeay, French for wine steward — can make your evening out a smashing experience.

The term sounds a little hifalutin' — once upon a time it connoted a gentleman in formal dress who swaggered about in grand restaurants with a silver cup (the *tastevin*) dangling prominently from a chain around his neck — a little intimidating, perhaps, for all but the most knowledgeable diners. And whether it was true or not, the sommelier came to be seen as snooty and condescending, all too likely to steer you to the most expensive wine on the list.

Get rid of that antiquated image. Today's sommelier, in keeping with the atmosphere at even the most expensive restaurants, presents a more casual and much friendlier demeanor.

"We're here to put diners at ease," says Max Kast, one of the Triangle's top sommeliers, wine director at **Fearrington House**, "helping them choose the wines that best suit the foods they've ordered — and that's certainly not necessarily the most expensive on the list."

There are 850 wines on the Fearrington restaurant wine list, so a little guidance helps. Kast delights in guiding customers to discover a wine completely new to them, or suggesting an unusual but highly satisfying match — such as the Alsace Pinot Noir, Domaine Ostertag he recently recommended for a venison dish. "The venison was so rich it really needed something higher in acidity than many of the popular Pinots — but it also was light enough to work with another diner's order of redfish." Needless to say, the guests were pleased.

"It's all about making people happy," Kast says.

That's the attitude of sommeliers throughout the Triangle, and the state — which now boasts 20 certified sommeliers. "Wine should be fun," says Henk Schuitemaker, sommelier for 21 years at **The Angus Barn** in Raleigh, "and adventurous — it's fun to

help people discover something new, or branch out from what they usually drink. It's not about price, or labels. Wine snobbery is just not acceptable here."

The Angus Barn has the most extensive wine list in these parts. There are over 1100 selections, three dozen offerings by the glass, and 30,000 bottles housed in the Barn's spectacular temperature-controlled wine cellar. The restaurant, which celebrated its first 50 years in 2010, caters to steak lovers and wine lovers (and offers an impressive range of beer and cocktails). But whether you are a

newcomer to wine or a passionate devotee of the grape, Schuitemaker wants you to feel absolutely comfortable when it comes to choosing a wine.

Like all good sommeliers, he will ask about the kind of wines you like, what you drink at home. He will then steer you to those kinds of wines on the list. If you want to try something different — but not too different — he's the one to ask, and he takes pride in the tremendous diversity of the wine list.

Schuitemaker has seen enormous changes in the years he has been at The Angus Barn. The rise of the sommelier, he says, directly correlates with the growth of interest in wine. "It was Barn founder Thad Eure who really wanted the restaurant to have a

great wine program," says Schuitemaker. "When he was president of the National Restaurant Association, he visited restaurants everywhere in the US. In California he saw how wine was becoming an integral part of dining in America. I want a world-class wine list in Raleigh, he says, and set out to create one."

Schuitemaker recalls that when he started to dine out, there were maybe four wines by the glass offered. "We offer 37 — that's a lot of different tastes. People are more knowledgeable about wine, too, and willing to experiment.

"I remember how we used to try and sell Pinot Noir because it works well with so many foods. It just wouldn't move — people were drinking Merlot like crazy. Then the movie *Sideways* came



Max Kast

out and everybody wanted Pinot — we couldn't keep it in stock! Merlot just died — I'd never seen anything like it."

The growth of interest in wine has meant increasingly large and diverse wine lists — another reason the sommelier has become more important. His job is broader than ever, encompassing creating the wine list, overseeing proper storage and educating the restaurant staff about the wines and wine service, including regular wine tastings with the wait staff. At The Angus Barn, Schuitemaker hosts the introductory level tests for the Court of Master Sommeliers, the organization that certifies sommeliers. Eighteen of his staff have passed the intro level test.

Today's chefs and restaurateurs often know as much about wine as they do about food. Andrea Reusing at **Lantern** in Chapel Hill created a wine list that allows for stunning matches with her Asian-inspired dishes. At nearby **Bonne Soirée**, co-owner Tina Vaughn delights in pairing Chef Chip Smith's innovative cuisine with intriguing wines she has personally ferreted out — brilliant matches, surprisingly affordable, that make dining there so memorable.

The new breed of sommeliers, many in their 20s and 30s, bring a fresh approach to wine lists of today, free of some of the old prejudices. They're high on Rieslings, for instance, recognizing how terrific they can be with certain foods, particularly Asian offerings. They've introduced wine lovers to Spain's Albariño, Austria's Grüner Veltliner, the Rhône's Grenache Blanc or a bold little Gamay from the Loire Valley.

Hai Tran, sommelier at **An** in Cary, is a good example. He is on the floor at dinner, introducing himself to first-timers to the restaurant, making sure that regulars are aware of new wines on the list. "We are never judgmental about what people like — whether it's white wines with everything, or red, or ice in their wine. We want them to enjoy what they like."

Don't assume that the sommelier is out to steer you only to expensive wines. That is not the aim. "Food plays such an important role in the enjoyment of wine, says Schuitemaker. "The 'wrong' wine can ruin a meal and people will often blame the



Henk Schuitemaker

KINSLEY DEY

wine. The 'right' wine may be a simple, inexpensive one or a rarified Burgundy — but we're always mindful of the price range with which people are comfortable."

Kast concurs, "I'd rather sell 40 bottles that people *like* than 40 of the most prestigious wines on the list."

I always like to chat with the sommelier because I know he, or she, has tasted the wines on the list and can tell me, for instance, whether this 2005 Cabernet is more tannic than that 2007 Syrah — so I can choose which I might like better with my lamb chops. And don't think for a minute that a steak "is a steak is a steak," to borrow a phrase.

"The Angus Barn is a steakhouse," notes Schuitemaker, "but there's more to it than just red wine with meat. How is the steak prepared? Is it rare or medium? Rare steak has more protein, which offsets tannin, so a younger, more vigorous red can handle it. If the steak is more cooked, the protein cooks down and an older red that

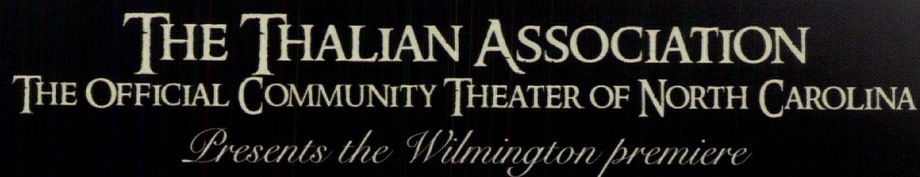


Hai Tran

KINSLEY DEY

is smoother and less tannic will go better."

It's quite possible that a restaurant's best asset is the sommelier — the one who best knows the chef's specialties and flavor accents, and which wines will not only complement, but also enhance them. Make use of the sommelier, engage him or her in conversation, and relax — you've put yourself in good hands. **MM**



MAY 19-29, 2011
HISTORIC THALIAN HALL • WILMINGTON, NC
910.632.2285 • ETIXCOM • THALIAN.ORG



A Toast to the Triangle

TO BENEFIT TAMMY LYNN MEMORIAL FOUNDATION INC
SUPPORTING CHILDREN AND ADULTS WITH DEVELOPMENTAL DISABILITIES SINCE 1969

The Ultimate Food & Wine Extravaganza

Combining a celebration of culinary talents
with a worthwhile cause



Angela Hampton - ABC 11
Honorary Toast Chair



Sunday, March 6, 6:00 - 8:30 pm
at NC State University McKimmon Center - \$100

Event Information

www.toast2011.org or 919.832.3909

Food Competition. Wine Tasting. Specialty Beers. Silent Auction & Raffle

METRO PREVIEW

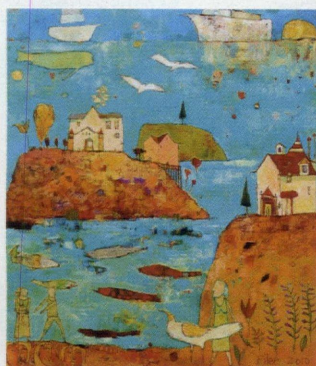
BY MAURY POOLE

GALLERIES

CARY ART LOOP: Gallery opening receptions at various town facilities; Cary; Feb. 25 and March 25. Call 919-460-4963 or www.townof-cary.org.

"ANIMALS WE KEEP": Opening; ENO Gallery, Hillsborough; Feb. 25 from 6-9 p.m. opening. Exhibit will run thru March 19. Contact 919-602-2550 or www.enogallery.net.

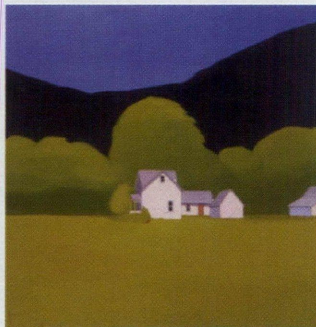
"ALL TOGETHER NOW": Opening reception, show of collaborative works by the gallery's member artists; The Hillsborough Gallery of Art; Feb. 25 from 6-9 p.m. Contact 919-732-5001 or www.hillsboroughgallery.com.



BAR HARBOR: By Jane Filer of Chapel Hill, work on display at The Mahler Fine Art exhibit "Celebrated Artist- Students of Marvin Saltzman," Professor Emeritus UNC Art Department (1967-1996).

CELEBRATED ARTISTS — STUDENTS OF MARVIN SALTZMAN: Featuring the work of 25 regionally and nationally known artists and former students of Saltzman from UNC Art Department; The Mahler Fine Art, Raleigh; Preview March 3 from 6-8 p.m., Opening Reception March 4 from 6-9 p.m., exhibition March 4-April 2.

BELLAMY MANSION ART OF THE TABLE: Showcasing the talents of local artists and designers who will create themed tablescapes throughout the mansion's 12 rooms kicking off the Mansion's 150th Anniversary celebration;



ROSEBERRY FARM: On exhibit at Gallery C, "Recent Works" by Jean Jack focusing on solitary architectural structures such as tobacco barns, grain silos, barns, beach and farm houses.



AMERICAN WHITE IBIS: This oil on linen painting by Ralph Grady James is from his collection "Sanctuary: Coastal Birds and their Fragile Habitats" on display at the Nature Art Gallery in the NC Museum of Natural Sciences.

Wilmington; March 10-13. Contact 910-686-2448 or www.bellamymansion.org.

EVENTS AT GALLERY C: Raleigh; Contact 919-828-3165 or www.galleryc.net.

• **JEAN JACK "RECENT WORKS":** Landscape oil paintings focusing on solitary architectural structures such as tobacco barns, grain silos and more; Feb. 17 thru March 30.

EVENTS AT ARTSOURCE: Raleigh; Contact 919-787-9533 or www.artsources-raleigh.com.

• **ARTIST DEMONSTRATION:** With Andy Braitman; Demonstration Feb. 19 from 1-5 p.m., Exhibition Feb. 16-March 6.

• **OPENING OF THE "NEW ARTIST SHOWCASE":** Display if special exhibitions of works by ArtSource's newest gallery artists; Opening March 11 from 7-9 p.m., Exhibition March 11-April 10.

EVENTS AT NATURE ART GALLERY: NC Museum of Natural Science, Raleigh; Contact 919-733-7450 or www.naturalsciences.org.

• **SANCTUARY — COASTAL BIRDS AND THEIR FRAGILE HABITATS:** Oil paintings by NC artist Ralph Grady James; Opening Reception Feb. 4 from 6:30-8:30 p.m., Exhibition Feb. 4-27.

• **ATTRACTING BIRDS — SOUNDS AND SKIES:** Multimedia sound exhibit by Raleigh artist Lee Moore; Opening Reception March 4 from 6:30-8:30 p.m., Exhibition March 4-27.

VISUAL ART EXCHANGE ASSOCIATION AND GALLERY EVENTS: Raleigh; Contact 919-

828-7834 or www.visualartexchange.com.

• **MJH GALLERY FEATURED ARTISTS:** United Arts Council of Raleigh and Wake County; Carmen Guede and Mark Gordon Mar 4-24

• **EMULOUS:** Visual Art Exchange; Mar 4-24

• **DUKE RALEIGH HOSPITAL FEATURED ARTIST** — Duke Raleigh Hospital, Elise Okrend; thru Mar 15; Don Mertz; March 15 thru May 15

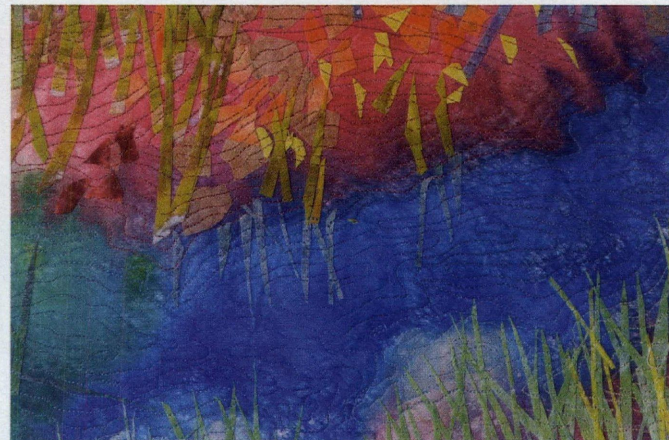
• **CAMERON VILLAGE LIBRARY FEATURED ARTIST:** Cameron Village Library, CJ Calvin;

thru Mar 15; Alison McCauley; March 15 thru May 15

CLASSICAL

EVENTS AT THE NC SYMPHONY: Meymandi Concert Hall, Raleigh; Contact 919-733-2750 or www.ncsymphony.org.

• **PINK MARTINI:** Blend of classical, jazz, samba and pop music; Meymandi Concert



MARSHLAND TWILIGHT: A nonwoven textile piece by Barbara Lee Smith featured in the NCSU Gregg Museum of Art and Design exhibition "The Pull of the Moon: Recent Work" by Barbara Lee Smith.

Hall; March 4-5 at 8 p.m.

- **NCS KIDS — PETER AND THE WOLF:** Meymandi Concert Hall; March 12 at 4 p.m.
- **PETER AND THE WOLF:** Young Persons Series; Meymandi Concert Hall; Mar 12 at 4pm
- **COMPOSER PORTRAITS:** John Adams; Meymandi Concert Hall; Mar 25-26 at 8 p.m.
- **IDINA MENZEL SPECIAL EVENT:** Seen on Broadway in casts of *Wicked* and *Rent*, Menzel will perform with the backing of the NC Symphony; Meymandi Concert Hall; March 31 at 7:30 p.m.

THE RALEIGH CHAMBER MUSIC GUILD

EVENTS: Raleigh; Contact 919-821-2030 or www.rcmg.com.

POP MUSIC

EVENTS AT LINCOLN THEATER: Raleigh;

Contact www.lincolntheatre.com.

- **G LOVE AND SPECIAL SAUCE:** March 4 at 9 p.m.
- **TIM REYNOLDS AND TR3:** March 5 at 9 p.m.
- **REBELUTION:** March 9 at 8 p.m.
- **THE DESIGN:** March 11 at 9 p.m.
- **BADFISH A TRIBUTE TO SUBLINE:** March 27 at 8 p.m.
- **BOBBY LONG:** March 29 at 8 p.m.



HOW DO WE KNOW WHEN IT'S NIGHT?

Work by Dorothy Caldwell on display at the NCSU Gregg Museum of Art and Design exhibition *Traces: Mapping A Journey in Textiles*.

PINECONE EVENTS: Raleigh, Contact 919-664-8333 or www.pinecone.org.

- **ANNUAL SACRED HARP SINGING CONVENTION:** Festivities include a traditional "dinner on the grounds" potluck at noon, bookended by community singing sessions; Pullen Memorial Baptist Church; March 5 from 9:30 a.m.-3:30 p.m.
- **THE CHIEFTAINS WITH PADDY MOLONEY AND SPECIAL GUESTS:** Memorial Auditorium; March 13 at 8 p.m.
- **THISTLEDOWN TINKERS:** Powerful Scottish and Irish music duo featuring Trip Rogers and Tom Eure; Daniels Auditorium, NC Museum of History; March 13 at 3 p.m.
- **ONGOING JAM SESSIONS:** Twice a month bluegrass jam at Busy Bee Café, weekly Irish session at Tir Na Nog; monthly shape not sing with the Shape Note Singers of the Triangle.



SWEET PLANTAIN: Scheduled to perform at NCSU Titmus Theatre, this refreshingly new string quartet fuses western classical traditions with hip hop, jazz improv and Latin rhythms.

STAGE AND SCREEN

CARY TOWN BAND CONCERT: Free; Cary Senior Center, Cary; March 25. Contact 919-319-4560 or www.carytownband.com.

SCOTTISH CEILEDH: Music, song and dance of Scotland; Page-Walker Arts and History Center, Cary; March 20. Contact 919-460-4963 or www.townofcary.org.

THE COASTAL COHORTS CONCERT:

Presented and benefiting NC Coastal Federation, a performance of songs and stories from the popular musical *King Mackerel* and *The Blues Are Running* and CD *Wild Ponies*; The Thalian Hall Center for Performing Arts, Wilmington; March 26 at 8 p.m. Contact 910-632-2285 or www.thalianhall.org.

APPLAUSE! CARY YOUTH THEATRE
EVENTS: Page-Walker Arts and History Center, Cary; Contact 919-465-4792 or www.townofcary.org.

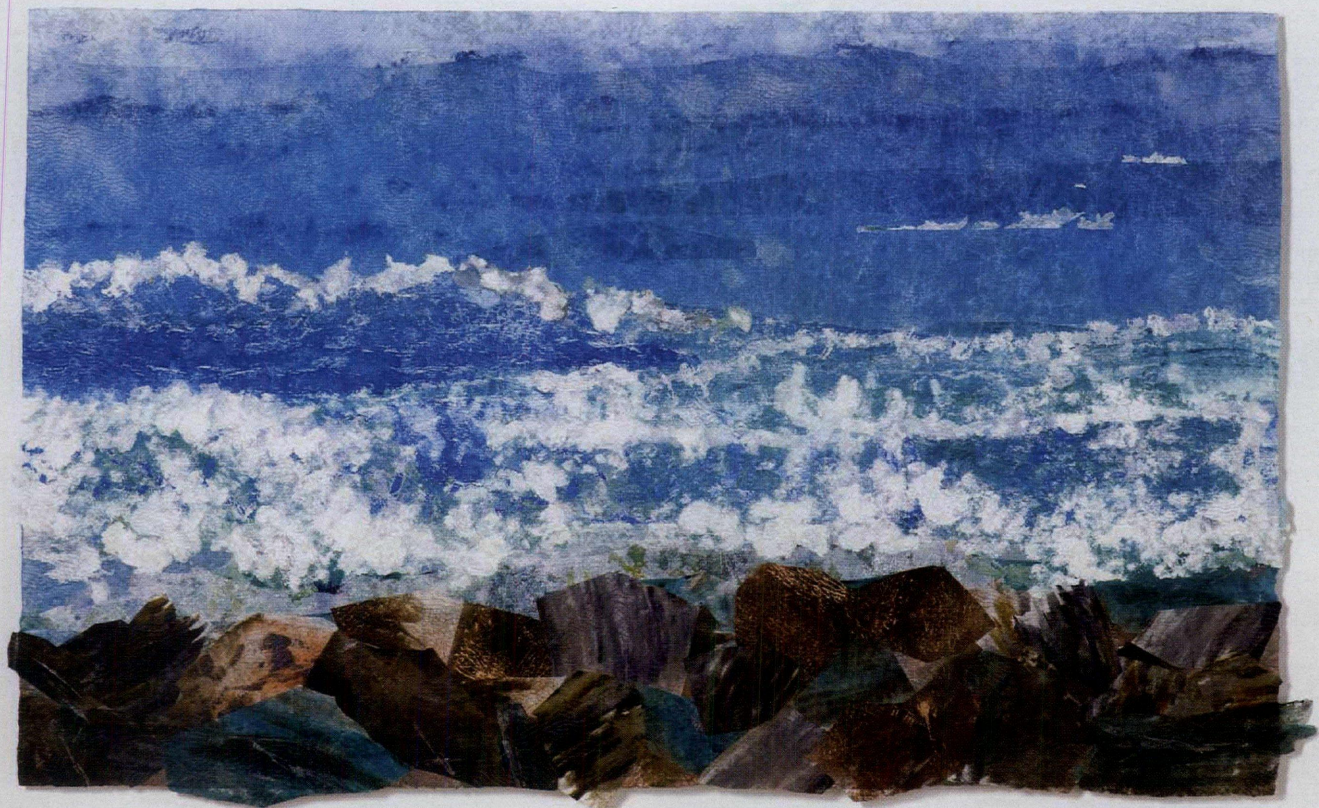
- **AUDITIONS FOR THE SOMEWHAT TRUE TALE OF ROBIN HOOD:** March 28 & 30
- **DESIGN TEAM INTERVIEWS FOR THE SOMEWHAT TRUE TALE OF ROBIN HOOD:** March 29

PROGRESS ENERGY CENTER RALEIGH MEMORIAL AUDITORIUM EVENTS: Raleigh; Contact 919-831-6060 or www.progressenergycenter.com.

- **SPRING AWAKENING:** Broadway Series South; March 11-12



Benefiting the NC Coastal Federation, The Coastal Cohorts Concert in Wilmington will feature songs and stories performed in The Thalian Hall Center for Performing Arts, on stage March 26. (See Stage and Screen for details).



SALT EDGE: Curated by Lynn Jones Ennis, this exhibition features work by Barbara Lee Smith using rich colors and textured surfaces inspired by her appreciation of the natural world.

- **THE CHIEFTANS:** Broadway Series South and PineCone; March 13
- **GORDON LIGHTFOOT:** March 19
- **TRIANGLE BRASS BAND:** March 20
- **THE HITMAKERS OF BEACH AND SOUL:** March 25
- **JAMES TAYLOR WITH SPECIAL GUEST BEN TAYLOR:** March 26

THEATER IN THE PARK EVENTS: Pullen Park, Raleigh; Call 919-831-6936 or www.theaterinthepark.com.

- **OSCAR NIGHT AMERICA:** A fundraising event featuring catered food, open bar, silent auction and more, \$75/individual, \$100/couple tickets; Feb. 27 from 7 p.m.-12 a.m.

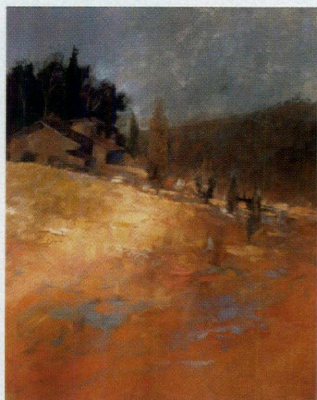
NCSU CENTER STAGE EVENTS: Stewart Theatre, Contact 919-513-1820 or online at www.ncsu.edu/centerstage.

- **CLICK, CLACK, MOO:** Stewart Theatre; March 6 at 3 p.m.
- **MARK O'CONNOR'S HOT SWING:** Stewart Theatre; March 26 at 8 p.m.

DUKE MUSIC DEPARTMENT EVENTS: Duke University, Durham; Contact 919-660-3333 or www.music.duke.edu.

- **FACULTY RECITAL "GOETHE IN SONG":** Nelson Music Room; Feb. 28 at 7 p.m.
- **CELLO MASTER CLASS WITH NANCY GREEN:** Nelson Music Room; March 2 at 5 p.m.
- **STRING SCHOOL CONCERTS:** Baldwin Auditorium; March 5 at 7 p.m.
- **"A BAROQUE INSTRUMENT PETTING**

- ZOO — CARLO FARINA'S CAPRICCIO STRAVAGANTE":** Biddle Music Building Lobby; March 14 at 12 p.m.
- **DUKE SYMPHONY ORCHESTRA:** Baldwin Auditorium; March 16 at 8 p.m.
- **LECTURE BY ELLIE HISAMA:** Biddle Music Building; March 18 at 4 p.m.
- **FACULTY RECITAL:** Nelson Music Room; March 18 at 8 p.m.
- **ORGAN RECITAL:** Duke Chapel; March 20 at 5 p.m.



TANGERINE TUSCANY BY ANDY BRAITMAN: Artist demonstrations by Andy Braitman from his exhibition on display at ArtSource.

- **DUKE CHORALE:** Rodney Wynkoop, director; Baldwin Auditorium; March 22 at 8 p.m.
- **FACULTY RECITAL:** Nelson Music Room; March 24 at 8 p.m.
- **"AN INSTRUMENT OF A THOUSAND VOICES":** An organ curator at with in Duke Chapel; March 25 at 4 p.m.

DURHAM PERFORMING ARTS CENTER EVENTS: Durham, Contact 919-680-2787 or www.dpacnc.com.

- **JOHN MELLENCAMP:** March 1
- **DANIEL O'DONNELL:** March 2
- **STAND UP COMEDIAN BRIAN REGAN:** Acclaimed stand-up comedian returns; March 3 at 8 p.m.
- **CELTIC WOMAN:** March 6
- **AN EVENING WITH GARRISON KEILLER:** Humorist and celebrity shares hilarious anecdotes on his life; March 7
- **DIANA ROSS:** March 11
- **BLUE MAN GROUP:** March 15-20
- **WANDA SYKES:** March 22
- **RODNEY CARRINGTON:** March 23

EVENTS AT THE RBC CENTER: Raleigh; Contact 919-861-2300 or online at www.ticketmaster.com.

- **ROYAL COMEDY TOUR:** Feb. 27 at 7 p.m.
- **HARLEM GLOBETROTTERS:** March 5 at 2 p.m. and 7 p.m.
- **WOMEN'S EMPOWERMENT 2011:** March 19 at 11 a.m.

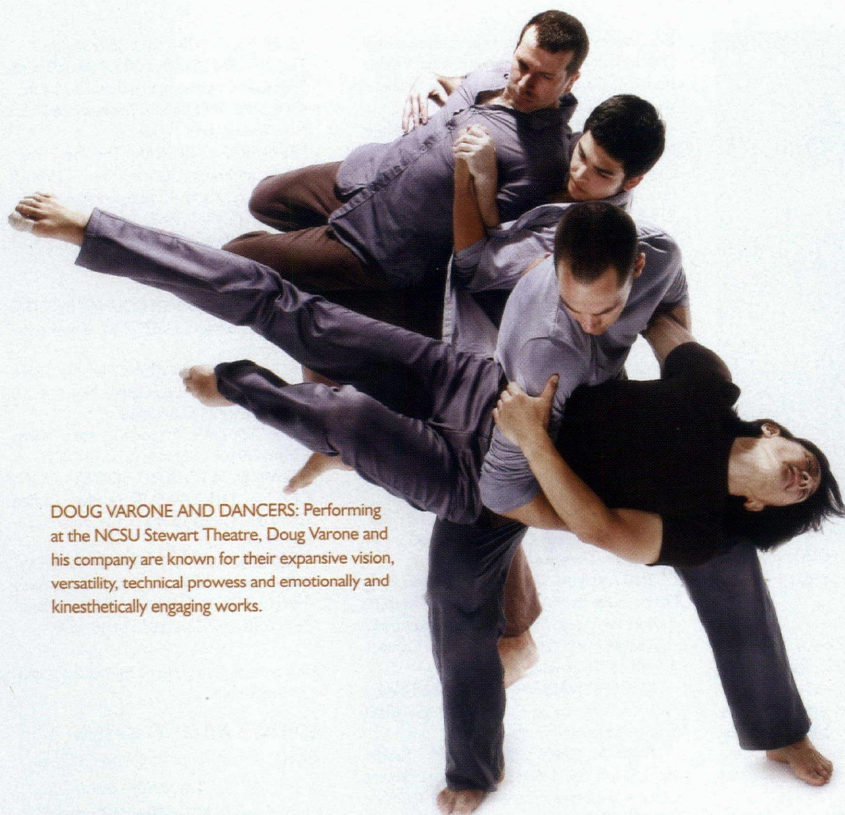
DUKE PERFORMANCES EVENTS: Durham, Contact 919-660-3348 or www.dukeperformances.org.

- **MABOU MINES:** Workshop Reading *The Glass Menagerie*; Shearer Lab Theater; Feb. 27 at 3 p.m.
- **BRAD MEHLDAU AND ANNE SOFIE VON OTTER:** Reynolds Industries Theater; Feb. 27, 7 p.m.
- **MARTY STUART AND THE FABULOUS SUPERLATIVES:** Reynolds Industries Theater; March 3 at 8 p.m.
- **MARC-ANDRE HAMELIN:** Piano; Reynolds Industries Theater; March 4 at 8 p.m.
- **TAKACS STRING QUARTET:** Reynolds Industries Theater; March 12 at 8 p.m.
- **KRONOS QUARTET:** World Premiere, Steve Reich — Three Quartets; Page Auditorium; March 19 at 8 p.m.
- **THE BAD PLUS:** The Rite of Spring; Reynolds Industries Theater; March 26 at 8 p.m.
- **MARINO FORMENTI:** Piano; Reynolds Industries Theater; March 27 at 7 p.m.

CAROLINA PERFORMING ARTS EVENTS: Chapel Hill, Contact 919-848-3333 or www.carolinaperformingarts.org.

- **NICOLA BENEDETTI:** Violin; Feb. 28 at 7:30 p.m.
- **ID:** Cirque Eloize; March 1-2 at 7:30 p.m.
- **THE ANDERSON PROJECT:** Ex Machina; March 17 at 7:30 p.m., March 18 at 8 p.m.
- **NETHERLANDS DANCE THEATER:** March 29-30 at 7:30 p.m.

EVENTS AT THE CAROLINA THEATRE: Star Series, Durham, Contact 919-560-3030 or www.carolinatheatre.org.



DOUG VARONE AND DANCERS: Performing at the NCSU Stewart Theatre, Doug Varone and his company are known for their expansive vision, versatility, technical prowess and emotionally and kinesthetically engaging works.

- VIENNE TENG AND ALEX WONG: March 3 at 8 p.m.
- LADYSMITH BLACK MOMBAZO: March 11 at 8 p.m.

CAROLINA BALLET EVENTS: Raleigh, Contact www.carolinaballet.com.

- *THE UGLY DUCKLING*: With a new Weiss ballet; Fletcher Opera Theater; Feb. 17-March 6.
- *CARMEN*: Fletcher Opera Theater; March 24-April 10

PLAYMAKERS REPERTORY COMPANY: The Center for Dramatic Arts, Chapel Hill, Contact 919-962-7529 or www.playmakersrep.org.

- *ANGELS IN AMERICA*: Two plays combine in a performance exploring America and the AIDS epidemic during the Reagan era; Gala Opening Part I Feb. 5 at 2 p.m. and Part 2 at 7 p.m., thru March 6 at 7:30 p.m. and 2 p.m. Saturday and Sunday.
- 23rd ANNUAL PLAYMAKERS BALL: A black-tie, fundraising gala supporting the artistic and educational programming of PlayMakers, \$500 tickets; The Carolina Inn, Chapel Hill; Feb. 12. Contact 919-452-8417.
- THE VISION SERIES: Director's preview of *BIG RIVER* with producing artistic director Joseph Haj; March 30.



BANS, GAPS AND RAYS: Featured work by New York artist Sarah Walker, a former student of Marvin Saltzman, Professor Emeritus, UNC Art Department (1967-1996) on display at The Mahler Fine Art.

ECU/LOESSIN PLAYHOUSE EVENTS: East Carolina University, Greenville; Contact 252-328-6829 or online at www.ecuarts.com.

- *THE 25th ANNUAL PUTNAM COUNTY SPELLING BEE*: A quirky musical with lyrics and music by William Finn, and Book by Rachel Sheinkin; Feb. 24-March 1.

MULLIGAN'S WAKE COMEDY DINNER THEATRE: An Irish celebration of the death of Rory Mulligan were the audience is welcome to interact with the cast; Porch Theatre Company, Wilmington; March 3, 10 and 17 at 6:30 p.m. Contact 910-232-6611 or www.porchtheatre.com.

MUSEUMS

NC MUSEUM OF ART EVENTS: Raleigh, Contact 919-839-6262 or visit www.ncartmuseum.org.

- 30 AMERICANS: A special exhibition featuring diverse works by contemporary African American artists; March 19.

MUSEUM OF NATURAL SCIENCE EVENTS: Raleigh; Contact 919-733-7450 or www.naturalsciences.org.

- REPTILE AND AMPHIBIAN DAY: March 12

EVENTS AT THE NCSU GREGG MUSEUM OF ART AND DESIGN: Raleigh, Contact 919-513-7244 or online at www.ncsu.edu/gregg.

- TRACE EVIDENCE SYMPOSIUM: Exploring thoughts of how textiles serve as an accessible and suitable medium for communicating the interconnected tracteries of the paths we travel; March 22-24.
- TRACES: Mapping a journey in textiles featuring 12 artists from US, Canada and the Netherlands; thru May 14.
- THE PULL OF THE MOON: Recent work by Barbara Lee Smith including nonwoven textile pieces; thru May 14.

EVENTS AT CAPE FEAR MUSEUM: Wilmington; Contact 910-798-4350 or www.capefearmuseum.com.

- B.W. WELLS: Pioneer Ecologist special exhibit; open March 4
- PHOTOGRAPHY IN FOCUS: Special exhibit; Now open
- CAPE FEAR TREASURES — SEEING: Now open
- VOLUNTEER OPEN HOUSE: March 2 from 10am-12pm
- LEARNING CENTER: Picture the Past; Mar 5, 12, 19 and 26 from 1-4 p.m.
- CAPE FEAR 101: Colonial Stories; March 8 at 7 p.m.

NORTH CAROLINA SYMPHONY

BOLD. EXHILARATING. ROMANTIC. POWERFUL.



Pink Martini

A rollicking, around-the-world musical adventure

Red-hot Pink Martini returns to Raleigh with their electric blend of classical, jazz, samba and good old-fashioned pop.

SARAH HICKS, ASSOCIATE CONDUCTOR

Fri/Sat, Mar 4-5, 8pm

Meymandi Concert Hall, Progress Energy Center for the Performing Arts, Raleigh

TICKETS: \$40-\$60 / SENIORS \$30 / STUDENTS \$10

POPS SERIES PRESENTED BY: **Fidelity**



Idina Menzel

Her first-ever Raleigh concert

She lit up Broadway in the original casts of *Wicked* and *Rent*. She stole the show in *Glee*. Imagine what she can do when she's backed by a symphony.

Thurs, Mar 31, 7:30pm

Meymandi Concert Hall, Progress Energy Center for the Performing Arts, Raleigh

TICKETS: \$43-\$86

IN PARTNERSHIP WITH:

FOX 50
FOX50.com

ncsymphony.org
ticketmaster.com

919.733.2750
800.745.3000

METRO PREVIEW



SWALLOWS: From a multi-media sound exhibit by Raleigh Artist Lee Moore called "Attracting Birds: Sounds and Skies" at Nature Art Gallery in the NC Museum of Natural Sciences.

- **PI DAY:** March 15 from 9 a.m.-2 p.m.
- **CAPE FEAR SKIES:** Celestial Coordinates; March 20 at 1:30, 2:30 and 3:30 p.m.
- **HISTORY DAY:** March 29 from 9 a.m.-3 p.m.

POTPOURRI

GIRLS JUST WANT TO HAVE FUN: Event benefiting The Ronald McDonald House where women purchase tickets for different services and redeem them at vendor booths; The Sheraton, Chapel Hill; March 3 from 6-10 p.m.

Contact www.rmhc-chapelhill.org.

TRIANGLE HEART BALL: Triangle's top business, medical, civic and social leaders celebrating the advancement of groundbreaking medical research and lifesaving benefiting The American Heart Association; Raleigh Convention Center, Raleigh; March 5. Contact www.heart.org.

ST. BALDRICK'S: A head shaving event that raises money for pediatric cancer research; Hibernian, Raleigh; March 5 from 12-8 p.m. Contact www.stbaldricks.org.

A TOAST TO THE TRIANGLE: Benefiting

the Tammy Lynn Center for Development Disabilities; NCSU McKimmon Center, Raleigh; March 6. Contact 919-755-2667 or online at www.toast2011.org.

FAT TUESDAY CELEBRATION: Benefiting Meals on Wheels, supporters will gather for the Triangle's premier Mardi Gras and enjoy music by ZYDECOPIOUS; Raleigh; March 8. Contact 919-833-1749 or www.wakemow.org.

UNIVERSOUL CIRCUS: Alltel Pavilion at Walnut Creek, Raleigh; March 8-13. Contact www.walnutcreek.amphitheater.com.

BHA VOLUNTEER ORIENTATION: A two-day informative orientation for those interested in volunteering at the Beaufort Historic Site; March 9-10. Contact 252-728-5225 or online at www.beauforthistoric.org.

ANNUAL HOBBY GREENHOUSE TOUR: A free, self-guided tour of local greenhouses starting at the New Hanover County Arboretum; Wilmington; March 12 from 9 a.m.-5 p.m. Contact www.hobbygreenhouseclub.org.

ANNUAL HEALTH FAIR: For 55 and older; Cary Senior Center, Cary; March 24. Contact www.townofcary.org.

2ND ANNUAL SPRING SOIREE: Benefiting Nation Students of AMF and will include a silent auction, live music, food and drink; Fayetteville St, Raleigh; March 26 from 7-10 p.m. Contact 919-803-6728 or www.amfsoiree.org.

KITE FESTIVAL: Free; Fred G. Bond Metro Park, Cary; March 26. Contact 919-469-4100 or www.townofcary.org.

ANNUAL CARY TEEN FORUM: "Ready, Set, LEAD", age MS-HS; Herbert C. Young Community Center, Cary; March 26. Contact 919-460-4963 or www.townofcary.org.

EVENTS AT TRYON PALACE: New Bern; Contact 800-767-1560 or online at www.tryonpalace.org.

• **FIFE RECRUIT CLASS:** Daves House; Feb.

- 15, 22, March 1-22 from 5:30-6:30 p.m.
- **TRYON'S TALES FOR TOTS:** Making Butter; Education Classroom; March 9, 10-11 a.m.
- **CIVIL WAR WEEKEND:** Confederate Life in New Bern; March 12-13.
- **PREPARING FOR WAR:** The New Bern Academy Museum's Green; March 12 from 9 a.m.-5 p.m., March 13 from 1-5 p.m.
- **THE CIVIL WAR AND NEW BERN:** NC History Center; March 12 from 9 a.m.-3 p.m., March 13 from 1-5 p.m.

NEW BERN-CRAVEN COUNTY EVENTS: New Bern, Contact 252-637-9400 or www.visitnewbern.com.

- **KATHY MATTEA IN CONCERT:** New Bern Riverfront Convention Center, March 4 at 8 p.m. Contact 252-638-8558.
- **BEAR CITY OPRY:** Masonic Theatre, March 5 from 7-9 p.m. Contact 252-670-7082.
- **DOWN EAST FOLKART SOCIETY CONCERT — THE LAWS:** Trent River Coffee Company, March 18 at 8 p.m. Contact 252-633-6444.
- **TROPICAL NIGHT TO REMEMBER:** Dinner, dancing, silent and live auctions; New Bern Riverfront Convention Center, March 26 at 6:30 p.m. Contact 252-638-4509.

Our thanks to Cyndi Harris for her assistance with MetroPreview.

EDITOR'S NOTE: Please send events info and color images, slides or photos 6 weeks before publication date. Send to Maury Poole, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or e-mail: maury-poole@gmail.com.

BEAUFORT WINE & FOOD WEEKEND

April 27 - May 1

Beaufort, NC

Featuring
Sara Foster
Foster's Market
Jim Anile
Revolution
Sarig Agasi
Zely & Ritz
And Many Others!

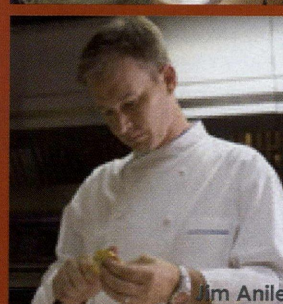
Tickets & Information
www.beaufortwineandfood.com
252-728-5225



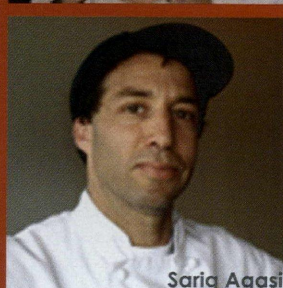
Waterfront Wine
Featured Artist, Trisha Adams



Sara Foster



Jim Anile



Sarig Agasi

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.

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. 1/2 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 complement 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.



NOFO Market and Cafe

THE FLYING BISCUIT CAFÉ — 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 glenwoodgrill.com.

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

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

HOT POINT CAFÉ — 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.

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

THE MINT RESTAURANT — 219 Fayetteville St., Raleigh. 821-0011. www.themintrestaurant.com. Mon-Thurs. 5-9 p.m.; Fri. and Sat. 5-10 p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Culinary Director Christopher Hyton presents new and exciting culinary combinations paired with The Mint's unflappable service standards.

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

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.tropical-smoothiecafe.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 cheeses. Come early to enjoy our breakfast wraps and bagels. Catering is available.

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.vivaceraaleigh.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.zestcafehome-art.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.saffronncc.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.mez-durham.com. MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411 West, 518 West, Squid's, and Spanky's. Featuring traditional Mexican dishes with a lighter, healthier twist, all made with the freshest ingredients. A

beautiful private room upstairs overlooks the RTP and can accommodate up to 100. North Carolina's first LEED designed restaurant.

PENANG - MALAYSIAN, THAI & SUSHI — 431 W. Franklin St., Chapel Hill. 919-933-2288. Online at www.penangnc.com. Surprising balance of Southeast Asian spices and fruits. Authentic menu based on family recipes, with curries, noodles, soups, and sushi. Attractive, open, atmosphere, vegetarian options and weekly specials. Drink and appetizer specials at the bar. 4 1/2 stars from CitySearch. Open daily."

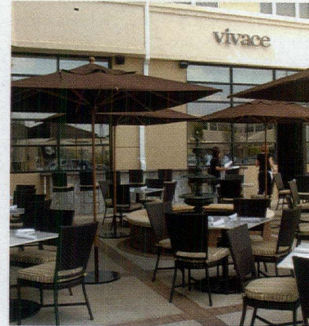
SPICE STREET — 201 S. Estes Dr., Chapel Hill. 928-8200. A revolutionary experience in dining entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

BEYOND THE TRIANGLE

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

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

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



Vivace

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

CHEF & 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.beaufort-grocery.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.

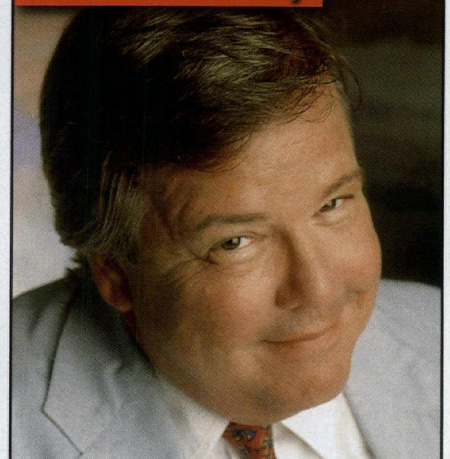
Empire Eats
Locally grown. Nationally recognized.

The Art of Eating

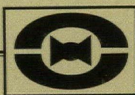


www.empireeats.com

Online Only!



Bernie Reeves writes
Between Issues
at www.metronc.com



On the Town

by Helen Wallace

Raleigh Roundup

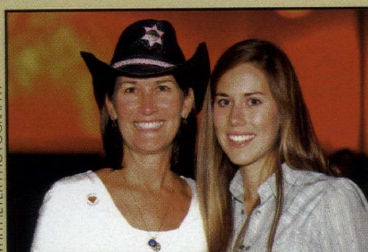
For: American Cancer Society
November 12, 2010
Kerr Scott Building, NC State Fairgrounds
Raleigh, NC



Whitney Zinner & Ashley White



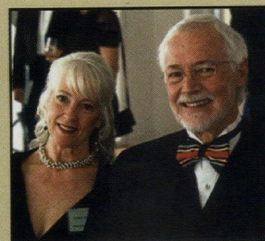
John and Blair Hughes, Holly West



Betsy and
Katy Davis

Annual Collectors Gala

For: Artspace
November 20, 2010
Artspace
Raleigh, NC



Lisa and Phil Stroud



Libby Staub, Virginia Yopp, and Jill Gammon

Girlfriends & Glamour

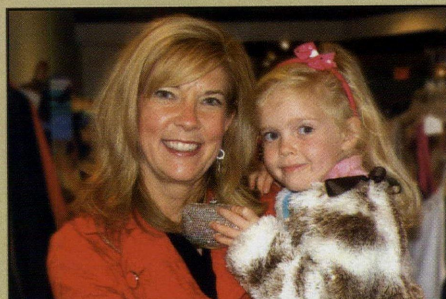
For: SAFEchild
December 2, 2010
Lavender & Lace
Raleigh, NC



Jeanne Clay, Courtney Bell



Sue Bergamini, Molly Safrin, Lou Johanson



Carol and Anna Grace Wagoner

Teddy Bear Ball

For: Duke Children's Hospital
December 4, 2010
Durham Marriott Convention Center
Durham, NC



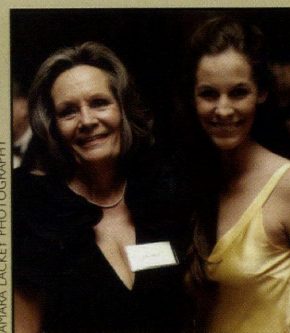
Ty Burns and Cathy Green Burns



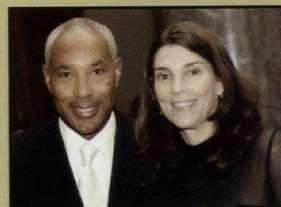
Ella Brooks, Carrie, Heath and Chris Tuttle

Jupiter Ball

For: Morehead Planetarium and Science Center
November 19, 2010
Morehead Planetarium and Science Center
at UNC
Chapel Hill, NC



Joan Gillings and Erin Casey



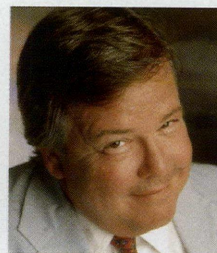
Ken Mack and Chantal Donaghy



Christina Caplan, Nike Strelbel, Anoop Desai,
Stacey Towing

My Usual Charming Self

by Bernie Reeves



VIVA JULIAN ASSANGE!

What to make of Julian Assange, the *enfant terrible* of governments, banks and warmongers. The calm and collected publisher of secret data — provided to him by his worldwide confederacy of hackers — maintains he is no different from newspapers that publish information detrimental to national security. *The New York Times* published the Pentagon Papers in the 1970s and confidential data about shake-ups in the George W. Bush administration. So why, Assange maintains, is WikiLeaks any different?

He has a point. Assange is the evolved species spawned by the Internet, the editor of an online version of old media who claims he is due the same regard and protection from legal action enjoyed by newspapers. To Assange, the information he provides belongs in the public domain, as *The New York Times* believes when it publishes alleged secrets.

The subtlety here, that protects media in the US from legal action when secrets are published, is the phrase “malice of aforethought.” In other words, did Assange target individuals or institutions with the intent to harm them. By receiving hacked data at random from his merry band, Assange does not appear to be targeting anyone in particular. His detractors, including the Attorney General of the United States, say otherwise, citing harm done to agents in the field in war zones.

There is an interesting irony to glean from the fallout of Assange’s release of “secret” e-mails sent among US State Department employees characterizing the world situation as seen from diplomatic outposts and within Foggy Bottom. Reading the data actually made many people feel better about the state of our foreign service by hearing the truth about world leaders. In the politically correct façade of bowing and scraping the public witnesses, it seems the US kowtows to deranged dictators and mediocre prime ministers as a matter of belief.

The WikiLeaks messages demonstrated that our diplomats on the ground are actually quite insightful in sizing up world leaders. The result is that the world now realizes the US knows what it is doing, a revelation we would not possess without Assange.

Mixed up in the Assange story is the ludi-

crous indictment out of Sweden accusing him of rape. We all know the moody Swedes live on the cutting edge of socialism, and endure the attendant doctrines and manifestos that emanate from the people’s tribunals used to stain and punish individuals that stray from the party line. Feminists reign in this environment by relying on model laws of gender that provide weapons for their angst.

Assange made the mistake of sleeping with one fan, and then another. The women compared notes and came after him, leaning on gender sensitive statutes. The prosecutors dropped the case, realizing the difference in revenge and the law. But the ever-insistent females kept at it until they found a politicized prosecutor willing to do their dirty work.

Assange is fighting extradition to Sweden from a base in Britain while US authorities lick their chops waiting to nab him. Since WikiLeaks data have been more useful than harmful — with Bank of America files scheduled for his next round of revelations — he should be released from the UK and the clutches of Swedish viragoes and American G-Men so he can continue his mission to present to the world a treasure trove of truth.

NOTES FROM LA-LA LAND...

It is a relief to witness the **Wake Education Partnership** and the **Raleigh Chamber of Commerce** coming up with a compromise plan for student assignments in the Wake County school system. The controversy began when a newly elected majority on the school board acted on their campaign promise to end busing and allow neighborhood schools. For their trouble to perform their sworn duty, they have been viciously attacked and labeled racists by the Partnership, the Raleigh daily newspaper and the NAACP. The ensuing melee caused the community to be ridiculed and maligned nationally, orchestrated by a local NAACP activist out to make a name for himself based on the false accusation that the school board and the citizens of the county are racist.

Via this unfounded attack on the school board, the public was duped into thinking the board was challenging the law by returning to a policy that emphasized neighborhood schools. In all the hullabaloo, the daily print

media and television and radio stations omitted from the attack on the school board that busing was struck down by the courts in 2000. Also conveniently shoved under the rug was the salient reality that the county is now diverse anyway, meaning neighborhood schools work even if busing was legally still in force.

In Wake County, school leaders did not like the new law of the land 10 years ago when busing was struck down and proceeded with busing by other means, relying on economic class rather than race. Each year over 13,000 students and their families found their lives suddenly and cruelly disrupted as they received notice stating they must give up their school and their friends to be bused across town for purposes of social engineering no longer required by law.

The new school board was properly elected, rallying to citizen resentment against unnecessary busing. So why have we had to endure months of acrimony over the peccadilloes of a very few attempting to overthrow due process? Maybe the Wake Education Partnership has asked itself the same question and realized they share the blame for the chaos and unwarranted negative publicity. And explain to me why teachers and principals cannot be assigned to problem schools in less affluent neighborhoods. Is it the teacher union that assigns, or the Wake schools?

...

The recent report from the Hechinger Foundation verifies what most of us know already: nearly half of college graduates since the mid-1980s “did not learn critical thinking, complex reasoning and written communications.” The four-year study used a test group of 2322 students from 24 schools, ranging from the highly selected to the less selective, to discover that 45 percent made no significant improvement after four years of college. The most telling example in the study pointed out that “students couldn’t determine the cause of an increase in neighborhood crime or how best to respond without being swayed by emotional testimony and political spin.” Now we know who voted for Obama. **MM**

Read commentary by Bernie Reeves in his Between Issues column at www.metronc.com and at the American Thinker at www.americanthinker.com

18th Annual

Angels Among us

5k & Family Fun walk

Duke Medical Center Campus
Duke University, Durham, NC

Saturday,

April 30, 2011



Supporting the Preston Robert Tisch
Brain Tumor Center at Duke

www.angelsamongus.org



A long tradition.

A new opportunity.

Introducing the Honors College at East Carolina University

An historic building located in the heart of the East Carolina University campus is undergoing an extensive renovation. When complete, it will serve as the new home of the Honors College at East Carolina University.

Opened in the fall of 2010, the Honors College provides students of high academic caliber and strong character with a valuable opportunity to maximize their academic performance and college experience. Equipped with four-year renewable scholarships and study-abroad stipends, selected students pursue research interests, embark on international journeys, live and study in a unique living-learning community on campus, and cultivate leadership skills through service.

For over a century, East Carolina has challenged North Carolina's best students to commit themselves to the highest ideals of scholarship and service. Today, that commitment finds new expression in the Honors College and its outstanding students.

www.ecu.edu

East Carolina University

Tomorrow starts here.