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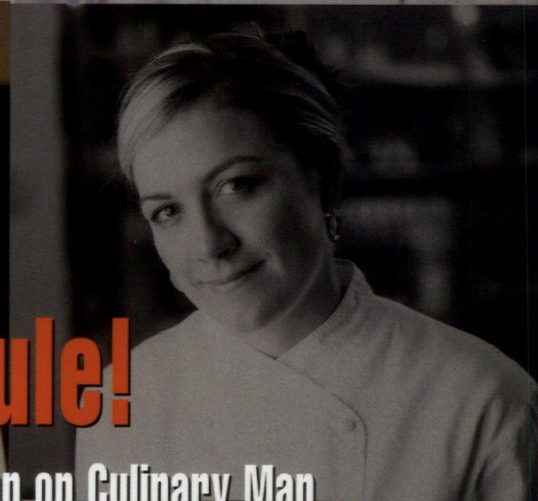
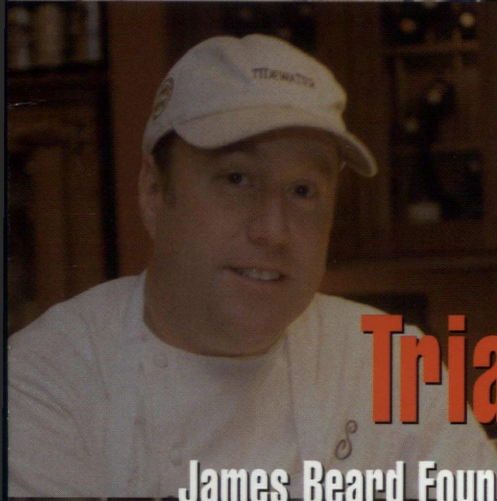
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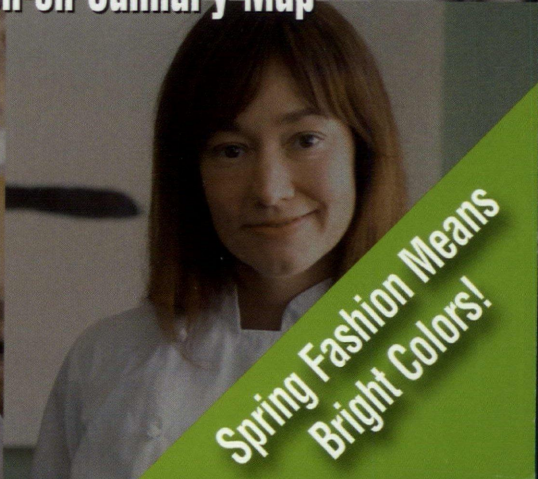
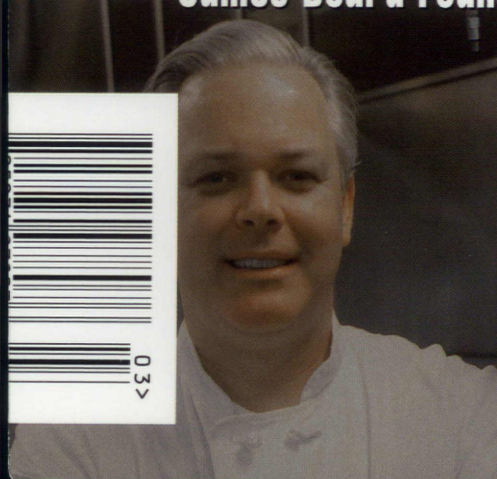
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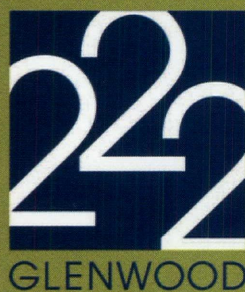




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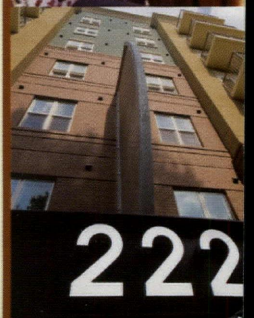
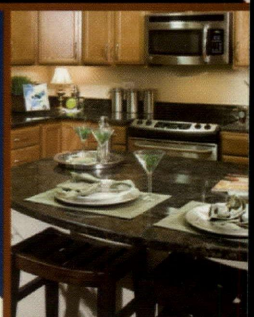
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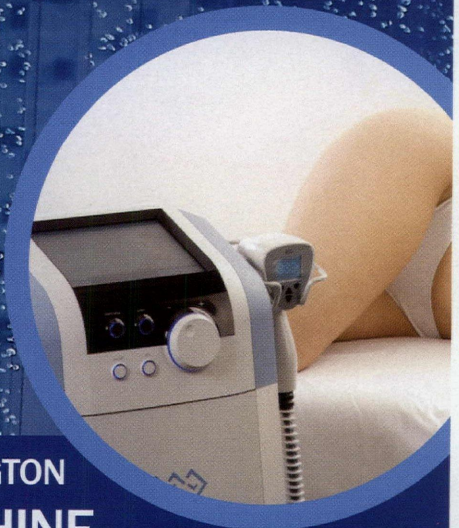
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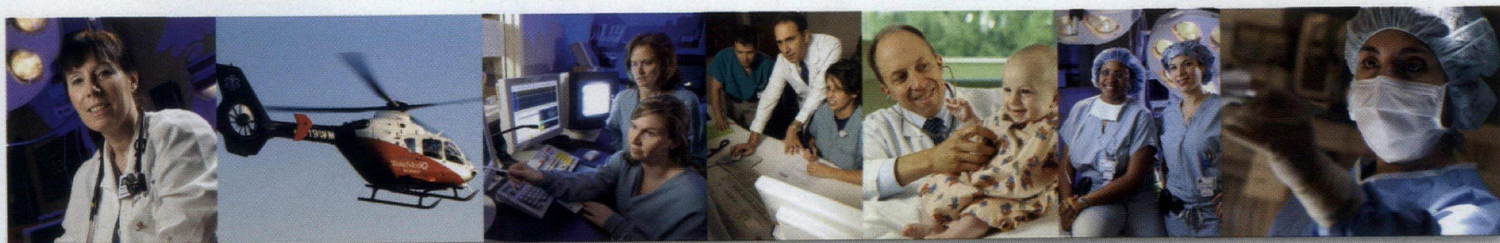
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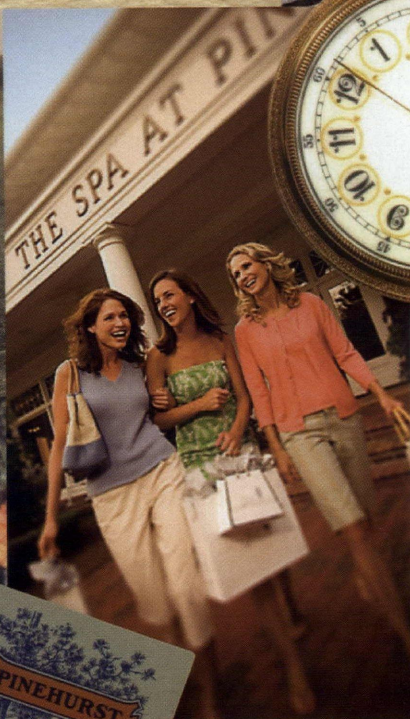
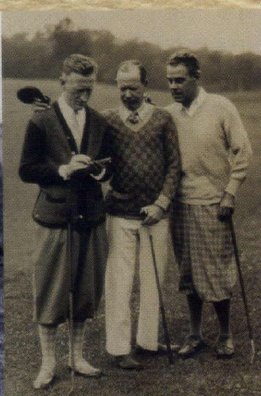
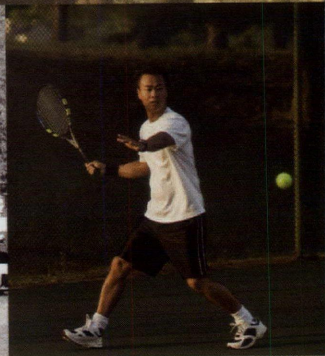
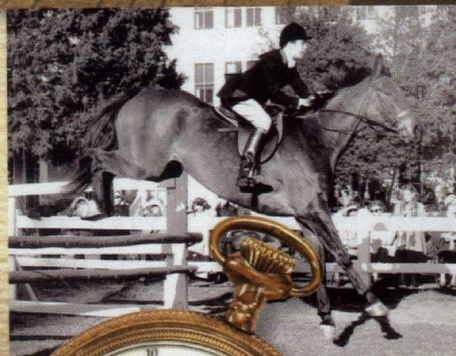


You can't turn back the clock,
but you can pause it for a day or two.



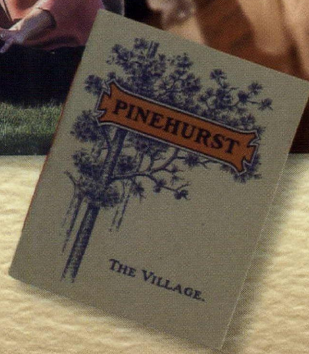
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Rendering of the proposed American Institute of Architects building in downtown Raleigh.

YOU'VE COME A LONG WAY BABY

We have come a long, long way. Not that many years ago, restaurants in the Triangle did not serve cocktails. Diners brought their liquor in brown bags and ordered mixers from the wait staff. No eatery stayed open past 9 p.m. and the food choices were prosaic — Chinese, Italian (meaning spaghetti and lasagna and pizza), the only exception was the Angus Barn steak house, the Frog & Nightgown night club and Chapel Hill's La Residence. In the '80s, after the passage of liquor-by-the-drink and strong population growth, the culinary scene began to change, first in Chapel Hill, then Durham and finally Raleigh — described by a friend as the “city of mediocre restaurants.”

But no more. Today, as if to celebrate the evolution of fine dining, several area chefs have been nominated for James Beard Foundation recognition, the sine qua non of approval by the nation's top food experts. *Metro's* Food Editor Moreton Neal, who founded the seminal La Residence with her then husband Bill Neal (who was to go on to make a national name for his classic southern cuisine at Crook's Corner) applies her expertise and experience to bring us closer to the area chefs and establishments honored for their accomplishments — and signifying our status as a national food destination.

Gee, I'd like to go, but had to regret the Royal Wedding the end of the month. But no worries, Wine Editor Barbara Ensrud has selected the proper Champagne to host the happy couple. As Moreton Neal chronicles dramatic improvement in the culinary scene, Barbara's wine column represents significant progress

from the old days when Lancers and Mateus were the only wine choices available in Triangle restaurants.

The American Institute of Architects (AIA) is moving into new digs in downtown Raleigh, not far from their previous headquarters in the old water tower offices on Morgan Street. Today's AIA is not your grandfather's, as represented in Diane Lea's preview of the group's new building, where environmental concerns and communication with the public are paramount. And Mike Welton's Form+Function offers more news of architects and significant projects in the region.

April means baseball — and fashion. Maury Poole lets you know the latest spring styles, including photographs only *Metro* can provide in area media, comments from leading department stores and news from the region's classy boutiques.

Godfrey Cheshire reports on the compelling film *Of Gods and Men*, and the latest from Iranian genius Abbas Kiarostami; Louis St. Lewis compares the art scene in New Orleans to ours; Jim Leutze suggests we notice how the Brits handle austerity in the Great Recession; and Carroll Leggett takes a month off to recover from a broken arm.

Don't forget to fill out the MetroBravo Ballot in this issue, and check online for the latest in fiction from Art Taylor's New & Noteworthy column and Dan After Dark for the latest music news and happenings.

Enjoy...

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Correspondence

HOSPITAL WARS ARTICLE OFFERS PERSPECTIVE

Congratulations on the article "Acrimony Erupts in Triangle Healthcare Debate" by Rick Smith in the March 2011 issue on the competitive battle among Duke, UNC and WakeMed for the Raleigh market for medical services. This is the kind of perspective we can't get from *The News & Observer*.

When I first moved here 14 years ago, I was surprised by the modest facilities of the three hospitals. Of course, there has been a huge growth in facilities and services to meet the rapid expansion of population. I later learned about the political minefield of the "certificate of need" process that is regulated to prevent

duplication of expansions. The article didn't discuss that since it focused on the complaint from WakeMed and the responses from Duke and UNC, and you can't cover the entire subject within your page limits. Perhaps that would be a good follow-up for your website.

Of course, Medicare and Medicaid are the real drivers of the medical services in the Triangle, and Blue Cross Blue Shield — though technically a nonprofit — is the big dog in North Carolina. They tried to con-

vert to a for-profit organization a few years ago, but that request was rebuffed. So much news coverage has focused on federal and proposed state healthcare legislation that the media have overlooked the long-term local issues that have a more direct effect, such as the failure of several joint medical clinic practices several years ago that shuffled the playing field.

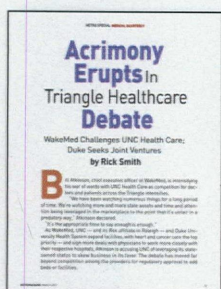
John Suddath
Raleigh

WHAT CAUSED KATHLEEN PETERSON'S WOUNDS?

I watched the progress of the Kathleen Peterson case since the day she was found dead in her Durham home just before Christmas in 2001. My observation has been that those who knew her never doubted the innocence of her husband and were astounded as each odd piece of information was added to a pile of supposed evidence against him. None of the colorful stories amounted to evidence; it was all character assassination used to distance the accused from the rest of us.

During the appeals many errors in his trial were shown and admitted by the court system. In the same breath, they'd add that the error was there but did not matter! Over and again they'd say things were done badly, but, even so, the verdict would have been the same. Each time this happened, I disagreed.

The one thing that does matter is how



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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

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ISSN 1529-4404

METRO MAGAZINE (ISSN # 1529-4404)
is published monthly at \$18 per year

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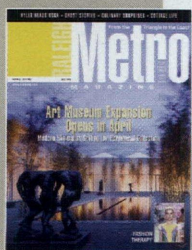
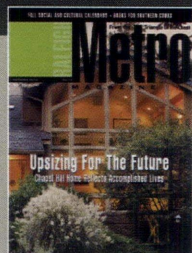
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wounds came to be on the back of Peterson's head. It is from these deep gouges that she bled. It is clear that the reason for death was loss of blood from these wounds. Nothing else killed her; her body and brain were in good condition. It was the presence of deep lacerations on her head that caused her to bleed to death.

The question is: Where did they come from? How did they happen? If they were caused by a weapon, what weapon was that, what does it look like and where is it? If they were caused by another person, what evidence do we have of who that person was? What evidence do we have about how the wounds were made by this person?

To convict someone of a crime when no one can explain the crime is absurd. I don't know that there was a crime at all. I don't know what caused the wounds on the healthy woman who died from loss of blood. No one else knows either. It has been said that for a person to have deliberately made the strange pattern of wounds on the scalp of Peterson with a blow poke or something like it as the prosecution stated, he/she would have needed to hold Peterson's head in a vise.

Joan Miner
Durham

CORRECTION

The photo that ran in the March 2011 issue with the story on Buckminster Fuller's poem to Edward Durell Stone is of artist George Bireline, not Fuller. The photograph is by Raleigh photographer Allen Weiss.

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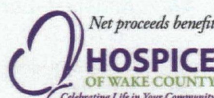
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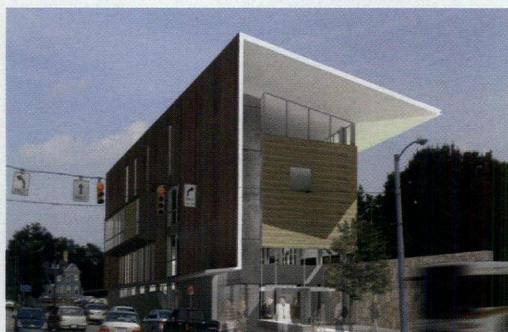
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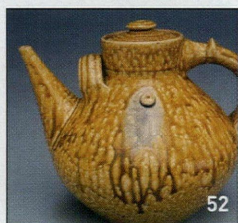
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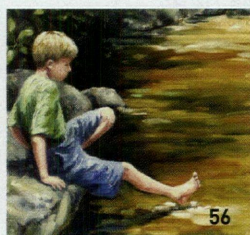


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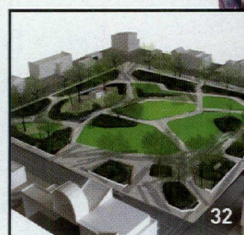
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Farewell To Education:

Hello To The Entrepreneurial University

The winds are shifting on the campuses of research universities in the US. And over in Chapel Hill, UNC Chancellor Holden Thorp has penned an intriguing book on the changes to come, co-written by Buck Goldstein, who holds the title University Entrepreneur in Residence — which should give you a hint where all this is heading. As does the title of the book: *Engines of Innovation: The Entrepreneurial University in the Twenty-First Century* (UNC Press).

The enterprising Thorp holds a PhD in chemistry and owns patents of his own, making him particularly qualified to lead the school into the brave new world of “social entrepreneurship” where science and engineering hold the high ground. This paradigm shift is driven by several factors, most notably the desires of the new breed of donors to universities who seek to solve the world’s greatest problems, the “wicked problems,” as they see it. The list varies slightly in the telling, but includes climate change, environmental degradation, communicable diseases and extreme poverty.

The authors maintain that the public is beseeching the academy to achieve these utopian goals, but actually the instigators are super-rich donors, who want their beneficence targeted to make a mark on the world.

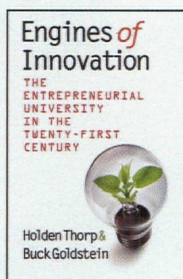
To achieve the demands of the new breed of benefactors — and the “millennial generation” of students descending on campuses that finds learning secondary to changing the world — a sea-change is required, according to Thorp and Goldstein, requiring the ancient regime of university fiefdoms to adopt “entrepreneurial” qualities. The authors point to several successful examples — Stanford, MIT, UNC — where entrepreneurship blends with the great resources held by research universities to create cutting-edge and marketable success stories. It is a brave

new world writ large, the re-imagining of seats of learning. Add in the reality that budget shortfalls for campuses are now a commonplace, requiring initiative to attract funding from foundations and individual donors who will pay to achieve their charitable goals.

Thorp and Goldstein admirably combine interesting historical antecedents of the role of higher education, the qualities of entrepreneurship, the internal balkanization caused by professorial turf wars and anecdotes that make their point: the university as we know it is fading fast. The new model eschews traditional course work to create what appears to be a subtle shift to

monetizing higher education under the guise of saving the world. Students are in effect being trained, not educated in the traditional manner. And perhaps that’s simply the reality of the world today: students are being asked to become cogs in an assembly-line while holding an alleged college degree.

Thorp and Goldstein are smart guys who are grabbing the new reality and integrating it quickly to be sure the money comes in as public funds subside. The shift has been coming for 30 years anyway, since the radical scholars unhinged traditional liberal arts education for political purposes in the late ’70s. And now a new study by the Hechinger Report demonstrates the damage to traditional learning is complete. Their study discovered that nearly half of US students who complete four years of college did not learn critical thinking, complex reasoning or how to write clearly. Clearly, the abandonment of an unbiased liberal arts curriculum has risen up to bite universities in the nose. But qualities that previously identified an “educated” person aren’t required in the future of higher education envisioned by Thorp and Goldstein. **MM**



Long-Awaited Museum To Open

The grand opening of CAM Raleigh, a museum for contemporary art and design in downtown’s historic Warehouse District, is set for April 30 with street festival activities, the official ribbon-cutting and a weekend of free admission. The inaugural exhibition features artists Dan Steinhilber (Washington, DC) in the main gallery and New York-based Naoko Ito.

CAM Raleigh, a partnership between the community and North Carolina State University’s College of Design, has named Elysia Borowy-Reeder, as Executive Director effective May 16. CAM Raleigh is located in an early twentieth-century structure located at 409 W. Martin Street, between Harrington and West streets in the Depot National Register Historic District. The downtown warehouse was designed and renovated by the architectural team of Clearscapes and Brooks + Scarpa. Go to www.camraleigh.org or call 919-513-0946 for more information. **MM**

EYES ONLY

Jim Branch and Sandra Temple are co-chairs of the committee planning the eighth annual North State Bank Summer Salute for Hospice of Wake County set for May 21 at North Ridge Country Club in Raleigh. The event has raised \$843,000 to benefit Hospice of Wake County in seven years. E-mail summersalute@northstatebank.com for more.

Reading Solutions Raleigh, a clinic for students who cannot detect and correct reading, spelling and comprehension errors, utilizes reading intervention strategies from the Lindamood-Bell program to develop self-correction in reading, spelling and comprehension using tactile-kinesthetic methods. Go online to www.readingsolutions-raleigh.com.

The Roundabout Art Collective (RAC), headed by Susan Woodson, wife of NC State Chancellor Randy Woodson, opened April 1 at 2110 Hillsborough St. with works from 25 area artists. Special perks and invitations to preview events are available in RAC’s Circle of Friends.

The Wake County SPCA K9-3K Dog Walk to raise money for homeless animals is set for April 16 in Moore Square in downtown Raleigh from 10 a.m.-2 p.m. Dog owners may walk or cheer on the walkers and participate in a variety of doggie contests, such as longest ears or best howl. In 2010 the SPCA of Wake County became a No-Kill Shelter, increasing the costs to care for and place homeless dogs.

Heron’s chef de cuisine **Steven Devereaux Greene** has been elevated to a more instrumental role at the restaurant to manage all food service and meal planning. During Greene’s time at Herons, located in the the 5-star Umstead Hotel in Cary, the restaurant has been lauded with a Forbes Four Star Award, AAA Four Diamond Award, *Raleigh Metro Magazine’s* MetroBravo award, Raleigh’s *News & Observer’s* Restaurant of the Year honor, as well as recognition in Travel + Leisure. Go online to www.theumstead.com for more information.

Celebration Planned For Anniversary Of The Cult Film Classic *Blue Velvet*

Plans are underway to celebrate this fall the 25th anniversary of the production of the seminal film *Blue Velvet*, the movie that launched Wilmington, NC to the forefront of film production locations — and director David Lynch to the top echelon of filmmakers. Over the years, *Blue Velvet* has achieved a place in the list of Top 100 films, and continues to attract a worldwide audience drawn to the film's craftsmanship, atmosphere and haunting musical score by Angelo Badalamenti. *Blue Velvet* elevated young actors Lyle MacLachlan and Laura Dern — and provided unforgettable roles for Dennis Hopper and Isabella Rossellini.

Event organizers — Wilmington real estate executive Steve Fox and filmmaker Benedict Fancy — plan a documentary film on the making of *Blue Velvet*, the exhibition of over a 1000 still photographs provided by

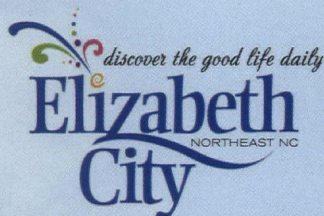


German documentary filmmaker Peter Braatz — whose film *No Frank In Lumberton* will be screened during the celebration — a display of props and artifacts from *Blue Velvet* (including the famous “ear”), opportunities to visit Dennis Hopper’s loft apartment hosted by the new owner (Hopper became enamored with Wilmington during the shooting of *Blue Velvet*), and a chance for visitors to take the popular *Blue Velvet* Tour.

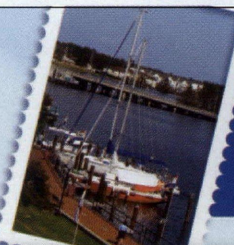
Says Fox: “*Blue Velvet* has grown into a very influential cult film, particularly among Europeans.....and

will provide us a means to attract film buffs from Europe and America and promote awareness of Wilmington as film production center and a wonderful vacation destination.”

For more on the documentary *It's A Strange World: The Filming of Blue Velvet*, go to www.fiddlerscreek.com. MM



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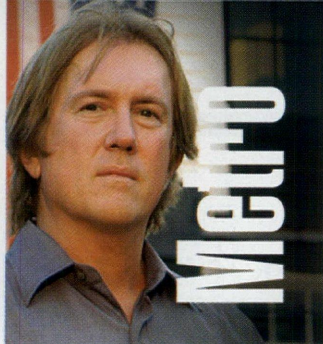


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Cheshire on Film

by Godfrey Cheshire

Of Gods And Men:

A TRUE TEST OF FAITH; *CERTIFIED COPY*: SNARLS OF THE SEXES

There aren't many occasions where cinema seems in perfect sync with spirituality, but Xavier Beauvois' *Of Gods and Men* is among those happy and rare instances. One of the most moving accounts I've ever seen of Christian faith, the French production also displays a combination of intelligence and artistic accomplishment that aligns it with some of the most distinguished currents in the entire history of European cinema.

A particularly horrendous conflict, with countless atrocities inflicted on helpless civilians by both sides, this war has obvious connections to the ongoing schism between the Islamic world and the West — as well as to the social upheavals currently sweeping North Africa and the Middle East.

When the story begins, the French monks inhabiting a rural monastery in the Atlas Mountains are already in an uncomfortable position, yet it's clear that "Islam"

a group of armed Islamists storm into the monastery late one Christmas Eve. Just a couple of scenes before, we've seen these same men slit the throats of some Croatian aid workers. They demand to see the monks' chief, Brother Christian (Lambert Wilson), who conceals his fear behind a stoic demeanor as he tells the Islamist leader that circumstances prevent his sending an ailing physician a long distance to assist two wounded militants.

Faced with threat and hostility, Brother Christian reminds the leader of the Prophet Mohammad's favorable words about Christians, quoting a passage from the Koran in French that the militant quietly finishes in Arabic before leading his men out.

Carnage may be averted here, but the incident makes the threat of it all the more real, and that propels the monks into seriously asking whether they should stay or not. After Brother Christian decrees that they stand their ground, one monk sensibly urges that the decision should be democratic. When they vote initially, the monks' sentiments are about evenly split among those who want to stay, those who want to leave, and those who say it's too early to decide.

The monks' inexorable journey toward a unanimous decision, even as the conditions around them worsen, comprises the remainder of the drama, which draws us deeper and deeper into both the challenges and the mysteries of faith. The monks' faith obviously isn't any watered-down, garden-variety sort. It's not just something for Sunday, or a convenient accessory for the members of a comfortable subgroup in some capitalist society.

In fact, the faith explored here stands in stark contrast to the materialism and self-satisfaction that pervade modern cultures,



After winning the Grand Jury Prize at last spring's Cannes Film Festival, Beauvois' film became a blockbuster in its native France. I first saw it as part of the international critics jury at January's Palm Springs Film Festival. Asked to view a substantial chunk of the scores of films submitted for the Best Foreign Language Film Oscar, my fellow jurors and I didn't hesitate in naming *Of Gods and Men* the best of the lot. (We later joined many others in dismay when the film didn't even get a nomination, further proof of the Academy's age-old cluelessness when it comes to foreign films.)

Although its spiritual concerns elevate it above the merely transient and temporal, the film has some crucial contemporary resonances. It dramatizes the true story of a group of Cistercian Trappist monks who were killed by Islamic extremists during the civil war that wracked Algeria in the 1990s.

isn't the problem. Besides their quiet life of prayer, farming, husbandry and making honey, the monks also give various sorts of aid, including medical attention to the local villagers — simple, devout Muslims who are increasingly threatened by extremists who will stab a girl to death simply for not wearing a veil.

Rather than trying to convert the locals, the monks read the Koran and participate in ceremonies that celebrate the common beliefs of Christians and Muslims. They are far more welcome among their poor neighbors than they are to Algeria's secular military-government officials, who urge the monks to leave, suspect their charity to one and all and remind them of France's colonialist past.

The simmering conflicts here build to one of the most chilling and gripping scenes I've seen in any recent movie, when

even where people see themselves as devout Christians. These monks, after all, have elected to sacrifice virtually everything for their faith, and yet it's only when it seems that "everything" might include their very lives they really begin to grasp both the source and the goal of their belief. In showing us this, the film, of course, implicitly points us back to the historic wellsprings of Christianity, the early centuries when believers were tested by lethal external forces or by the severe rigors that came with the choice of a monastic life.

If the subject matter here is sobering, so is Beauvois' spare, unadorned, carefully nuanced style, which encompasses the beautiful chants the monks sing, his almost documentary-like views of their simple life, and a range of fine performances, especially Wilson as Brother Christian and the redoubtable Michael Lonsdale as stooped, asthmatic, wryly humorous Brother Luc. In assembling these virtues so expertly, Beauvois earns a place for his film among the small group of European masterworks — from Dreyer's *The Passion of Joan of Arc* to Bresson's *Diary of a Country Priest* — that unite the transcendence of art with the profundities of faith.

....

Certified Copy, a new drama by Iranian director Abbas Kiarostami, claims a place in a different, though no less noble, vein of European art cinema. Reflecting on the deep romantic snarls that connect and divide men and women, Kiarostami employs a viewpoint at once deeply passionate and intellectually complex and distanced, that recalls films such as Antonioni's *L'Avventura*, Godard's *Le Mépris*, Bergman's *Scenes from a Marriage* and, most especially, Rossellini's *Voyage in Italy*.

It is of course somewhat anomalous that, while this sort of filmmaking has all but disappeared in Europe, here we see it being practiced by a cultured, cosmopolitan Iranian. Yet it's a bracing sight. Having followed and written about Kiarostami's work for almost two decades now, I've never ceased being amazed at the nervy leaps he takes. Here, mounting his first dramatic feature outside Iran, in three European languages no less, he turns out what may well impress many viewers as the most

intriguing modernist art film from Europe in some time.

His premise is simple yet deceptive. In the Tuscan town of Arezzo, a handsome if rather phlegmatic British intellectual named James Miller (William Shimell) arrives to give a lecture on his latest book, *Certified Copy*, which apparently offers an erudite and contrarian view of the relationship between copies and originals in art. Afterwards, an attractive French woman in the audience, who's only identified as She or Elle (Juliette Binoche), invites him to her shop.

From there, an excursion to a nearby village is proposed. They set out by car and very quickly it's established that they're both attracted to and annoyed by each other. Behind the veneer of pleasant cordiality,



and perhaps of mutual seductiveness, there's a definite edge of tension and abrasiveness. The odd combination continues when they reach the village and start walking around, talking of art and Italy. Then something very strange happens.

They go into a trattoria for a coffee. When James goes outside to take a cell phone call, Elle begins talking with the café's female owner, who mistakes her and James for a married couple. (In the middle of this scene, there's a shot in which the woman leans over to Elle and blocks the camera entirely; it is here, perhaps, where we go through the mirror.) When James and Elle leave the trattoria, something is different: we gradually glean that their conversation, though its testy tenor has not changed at all, is that of a married couple who've been together for 15 years.

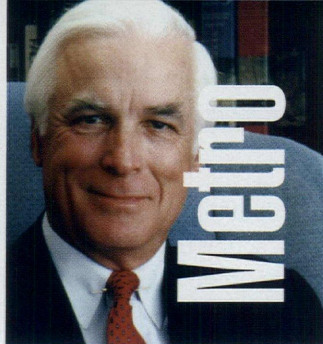
So which half of the film is "true?" Are these two play-acting in the first half of the story, or the second? Or could it be that the halves are matched fictions, or equally true in parallel universes? And how does this relate to all the talk about copies and originals?

Certified Copy has been called a brain-teaser, and it is certainly that. But what struck me is something I haven't seen noted in other reviews: the amount of very personal feeling in the film. Kiarostami told me repeatedly that he would never make a film about men and women in the Islamic Republic because of its severe content restrictions. But he did make one before the Revolution that is virtually unseeable outside Iran. *The Report* (1978), his second feature, is a harrowing account of the

breakdown of a marriage that Kiarostami has admitted was based on the collapse of his own.

Effectively a companion piece to that earlier film, *Certified Copy* mirrors *The Report* in showing its male protagonist as weaker and more confused than its female, and in seeming to despair that marriage is both unavoidable and impossible. In Kiarostami's universe, this is something far beyond an intellectual game: it's a *cri de coeur* over the vexing differences separating men and women, head and heart, art and life.

(Note: While *The Report* remains unseeable, Kiarostami's other pre-Revolutionary feature, *The Traveler* (1973), is now available in the recent Criterion DVD release of his masterpiece *Close-Up*. I wrote the DVD booklet's essay.) **MM**



Editor-at-Large

by Jim Leutze

KEEPING AN EYE ON BRITISH AUSTERITY POLICY

When undertaking a journey to an unknown location, it is helpful to learn from the experiences of those who preceded you. It is especially helpful if those other travelers share common traits. Therefore, as the United States enters new territory, I think it is appropriate to look at our British cousins as they venture into the Land of Fiscal Austerity and Benefit Reduction, heeding the lessons they will learn.

Now there is no way of knowing whether the United States is actually going to visit this same land, but the Republicans who swept into the US House of Representatives and increased their numbers in the Senate surely campaigned as though they were planning such a trip. Reducing the size of government and cutting the deficit were central thrusts in the Republican victory platform as they were in Britain for the coalition of Conservatives and the Liberal Democrats under Prime Minister David Cameron. At this point the Republicans in the House have recommended \$61 billion in cuts, setting up a battle with the Democrat-controlled Senate.

Let me pause here to say that at the national and state level in this country, it is hard to say just what is going to happen over the next two years. Nationally, it is entirely possible that nothing will happen — in other words gridlock, such as the recent debate about shutting down the government. Still, wiser heads may prevail and the two parties will act responsibly and find some compromise in the face of the crisis. However, with Republican Senate Minority Leader Mitch McConnell saying that his goal is to stop any Obama initiatives, thereby insuring the president's defeat in 2012, compromise does not seem likely.

At the state level, the Republicans will undoubtedly have their way. Controlling the North Carolina Legislature for the first time in 100 years must be heady stuff;

hence, the possibility of dramatic action is heightened. The Republicans have vowed to cut state government, fill the \$3.7 billion budget hole and cut taxes. They may fill some of the budget hole and cut government if they reduce government spending by 15 percent across the board, which would come on top of the approximate 15 percent cut during the last biennium. But anyone who thinks that this can be done without hurting areas like education and health and human services is, in my mind, delusional. Then there is the matter of cutting taxes, which means, at least in the short time, even less money in the state coffers. Will such austerity spur growth and translate into jobs? Only time will tell, but right now we are hearing more about cutting jobs (maybe 10,000 state employees) than creating jobs.

Here is where the British experience may prove enlightening. The current British government is vowing to cut governmental department budgets by 25 percent. They are slashing the welfare rolls and threatening to cut off unemployment aid for three years to anyone who turns down three job offers. In addition, they have dramatically reduced aid for education, while simultaneously tripling tuition. Interestingly, the government has decided not to attack the British National Health Program — their “socialized” medical care system — and they are raising taxes. For these reasons, the comparisons are not perfect; however, they are close enough to make an interesting prologue for what we are about to go through.

Recently, the most dramatic consequence of the British plan has been riots by up to 50,000 university students. Aside from this violent reaction, my impression during a recent visit was that England was cautiously waiting to see what in fact was going to happen. Upscale stores like Harrods were full of well-dressed shoppers.

And although I was assured that many of them were Russians and “Arab-like” people, lots of the shoppers looked suspiciously like well-to-do Brits. However, since the austerity measures don't really kick in until later in 2011, current behavior isn't really a good barometer.

While the conservatives were heartened by what they see as a move toward financial realism after years of irresponsibly high spending, they were not celebrating in the streets. Some economists were predicting the program would be like a dash of cold water on the weakly flickering flames of recovery. “Double-dip recession,” said one self-identified upper-class conservative. “L-shaped recovery,” said another. Then there are the government's economists, who insist that austerity is just what Britain needs in order to show the world that they are serious about getting deficits under control. They think tough love will win them financial respect in international markets. Either way, the greatest impact of Britain's economic recovery program will be on the middle and lower classes that seem to be stolidly accepting that which cannot be changed. The usually British “stiff upper lip” you know. By February they were trying to get those lips around a 4.6 percent increase in food prices and an overall inflation rate of 4 percent.

So, while the newly elected Republicans in this country begin crafting their program, we should wait and watch the results of the conservative experiment in England. The impact of their program should be known by 2012. If we have adopted our version of austerity and theirs turns out badly, it will add heat and light to our presidential election. But then again, this whole argument may be purely academic since many Americans don't think we have anything to learn from other countries — American exceptionalism, Sarah Palin calls it. **MM**

North Carolina Architects Create **Center** for **Architecture Design** in Downtown Raleigh

On a sloping triangular-shaped lot at the intersection of downtown Raleigh's Peace and Wilmington streets, a building of statewide significance is rising. The new North Carolina Center for Architecture and Design, a multipurpose facility of the American Institute of Architects North Carolina Chapter (AIA NC), is an intimately scaled 12,000-square-foot structure on a half-acre lot that can accommodate parking. Ground was broken in early December 2009, with completion scheduled for October 2011 to host the organization's annual design conference.

Designed by the Raleigh-based firm Frank Harmon, Architect, and constructed by Raleigh-based Clancy + Theys, the Center strives to encompass what North Carolina architecture is about in the 21st century by creating spaces that can accommodate quality architecture; the promotion of environmentally sensitive and sustainable design; and the education of design professionals, school children and the general public. The building, located near the Legislative Building, will also facilitate AIA NC's interaction with North Carol-

ina lawmakers, who make decisions that impact city planning, urban design and construction codes. And the facility must serve as a park-like public event space to serve this segment of downtown.

Irvin Pearce, a principal in the Raleigh architectural firm Pearce Brinkley Cease + Lee, serves as the co-chair of the AIA NC's Design and Construction Committee with Asheville architect Alan McGuinn. Pearce is also president-elect of AIA NC and notes that the decision to go forward with this long-planned building — during one of the nation's most severe economic downturns — demonstrates the faith architects have in North Carolina's future.

Choosing The Site

Steve Schuster of Raleigh's Clearscapes architectural firm, who heads the AIA NC Fund Raising Committee with Charlotte architect Harvey Gantt, was AIA NC president in 2004 and led the process of evaluating the current headquarters building, the historic 1887 Raleigh Water Tower on West Morgan Street. After renovation was ruled out, Schuster went on to head the Site Selection Committee that suggested the purchase of the new site that was part of the Blount Street Development Project Master Plan being headed by Florida-based LNR.

In addition to its accessible location, the site was eligible for a \$3 million Zone Facility Bond available via the American Recovery and Reinvestment Act.



by Diane Lea

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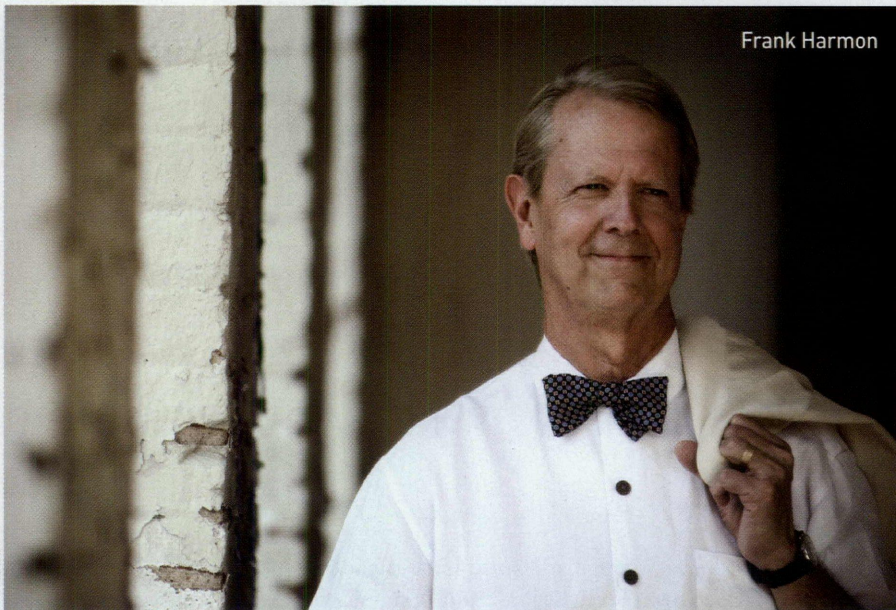
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Frank Harmon

"Our strategy," says Schuster, "was to sell the Raleigh Water Tower building" (purchased in 1938 by AIA NC architect William Henley Dietrick for his offices and deeded by him to AIA in 1959). "We planned to solicit contributions from far and wide and to ask for in-kind donations

from the construction industry."

Schuster adds that Frank Harmon and the Design and Construction Committee were instrumental in raising several hundred thousand dollars in in-kind donations of materials from suppliers whose products were appropriate for the building. Raleigh

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real estate agent Ann Cabell Baum Andersen found a buyer for the Tower, the law firm of Shirley and Adams, who agreed to lease the building to AIA NC during the construction of the new Center.

Before launching a drive to raise funds for the \$3.5 million building, the AIA NC held a statewide design competition to select an architect among AIA NC members relying on a jury that included several former presidents of AIA National and other out-of-state architects. Schuster recalls that 60 entries were submitted to the "blind" competition with Frank Harmon Architects coming in first and Pearce Brinkley Cease + Lee second. Schuster describes Harmon's design as a marriage of architecture and landscape with public access on the lower level from Peace Street and a main pedestrian access through a park-like setting from Wilmington Street.

Frank Harmon Architect Selected

"We started our design concept by looking at the site," says Frank Harmon, stating the basic principal that energizes good design. "The parking requirement for 35 spaces was challenging, so we decided to make parking a virtue."

Harmon accomplished his goal by nestling the building along the eastern edge of the site to allow for maximum landscaping in the public park area, creating an event space for various public activities — such as design-and-build competitions for student architects, a weekend Farmers' Market, a construction makeup site for Habitat for Humanity and other outdoor events and displays.

Harmon's five-member firm, winner of



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numerous design awards and civic honors, is noted for its skillful integration of architecture and landscape.

"We decided to create the building in a garden," says Harmon, "with a large south-facing front porch overlooking the garden just like a traditional Southern house."

To define the boundary of the garden and ameliorate the traffic that travels on Wilmington Street, Harmon planned a curvilinear hedge.

"The building really starts with the hedge," says Harmon. "Beyond it you see the building and the parking court that we call the parking garden. "Native grasses will contrast with the texture of the hedge and add to the regional character of the building. Harmon's favorite, *Andropogon* or sage grass, will be among the mix.

Harmon stresses that in addition to seeking to reuse every shovel full of dirt on the site and strive for a LEED (Leadership in Energy and Environmental Design) Platinum rating for energy efficiency and sustainable design, the building and site make use of materials that resonate with

North Carolina.

"We have a zinc roof," says Harmon. "It is reminiscent of the metal roofs found in houses and barns and tobacco buildings throughout North Carolina."

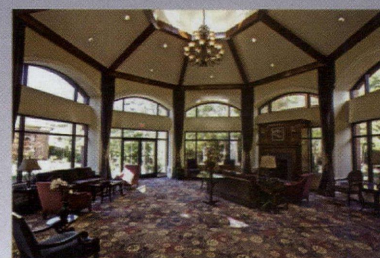
Photovoltaic panels are planned for the roof to add to the building's energy efficiency. Harmon also chose to use timbers salvaged from North Carolina's rivers and swamps to sheath a portion of the building's exterior, adding warmth and contrasting texture to the multi-storied glass walls that fill the building's interior with natural light. Native stone is introduced in a dramatic wall that bisects the building and defines the pedestrian walkways leading to the building's gracious forecourt. A roof overhang shelters the south facing façade and works in concert with the buildings other "green" elements to recycle rainwater for irrigation.

Sneak Preview

The building's entrance level, technically level one, looks across at the State Capitol and creates a remarkable connec-

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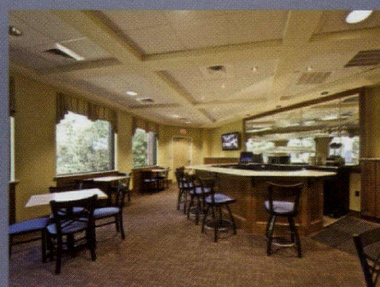
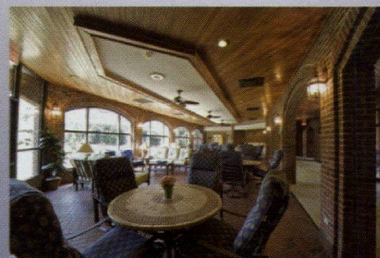


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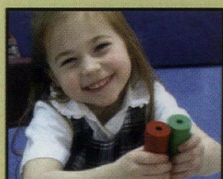
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tion between the old and new landmarks. This space features the reception desk, displays, exhibits and a multi-purpose room capable of accommodating up to 200 participants for conferences or school groups. The floors throughout the building will be of a concrete and terrazzo with some industrial-quality carpeting. The terrazzo is made of recycled concrete and reflects the neutral gray and earth tones of the building's color scheme. Harmon is most enthusiastic about the metal scrim proposed for the ceilings on each of the building's levels.

"It is metal painted white and conceals the lighting and other systems," says Harmon. "It adds to the clean, well-lighted aspect of the Center."

The LEED rating is important to the design of the building and was also mandated by the AIA NC's Committee on the Environment (AIA COTE) goals. The slim, three-story building makes use of poured concrete and 50 percent recycled steel. Ground source heat pumps and LED lighting enhance the energy conservation elements. The second level will house the AIA NC offices with windows on two sides for each space operable for cross ventilation — another traditional element dear to North Carolinians. The third level will be leased until the need for expansion.

The outreach to the street is clearly defined at all levels of the building, most notably the lower level that opens onto a stunning view of Peace Street and includes a planed gallery and coffee shop. From all levels of the building, workers and visitors can view the details of the building's materials.

The Center for Architecture and Design rise joins iconic urban elements, including the venerable Peace College, the now flourishing Seaboard complex, Raleigh's revitalizing Blount Street neighborhood and several 1970s modernist office towers. The building resonates well with these distinguished neighbors but adds its own individual style — an interpretation of the North Carolina of the past and the future embodied in a structure devoted to the promotion of quality sustainable architecture and the organization devoted to it. Harmon speaks humbly of his part in creating the Center: "It is an honor to be entrusted by AIA NC to do this." **MM**

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Form + Function

by J. Michael Welton

RETHINKING MOORE SQUARE

Brooklyn-based landscape architect **Chris Counts** has taken a long, hard look at downtown **Raleigh's Moore Square** and devised a plan to transform it into a celebratory collection of outdoor spaces.

"Now, it's underperforming," Counts said. "It's not achieving its highest and best use."



Moore Square Model

Much of that is due to the physical layout of its four acres composed of a number of paths, most laid out in the past 25 years. Counts proposes a series of enhancements that will shift the focus to provide outdoor rooms and encourage occupation, rather than passage.

Where Moore Square now features lawn areas broken up into many pieces that limit their usability, Counts proposes consolidating them into a more contiguous one-acre lawn and expanding its range of uses, for picnics, children's play, terraces, and as a punctuation mark, a tilted lawn with café and restrooms below.

"The tilted lawn is a topographical gesture at the center of the site," he said. "It avoids the trees' root zones, and it breaks up the lawn areas into different rooms for different uses."

Below the tilted lawn will be space for infrastructure, as well as cisterns to harvest storm water, and educational graphics offering an understanding of how sustainability can shape the use of water in restrooms.

But it's the circulation patterns that will make Counts' design an experience to remember. "It's a landscape of unfolding views, a place to navigate critical routes," he said. "It's intentional and derived from Japanese gardens. We want to create pathways that create experiential views."

All that, while respecting and preserving trees that reach as far back as 250 years.

Raleigh City Council will vote on the proposal on April 19.

A MODERN BUNGALOW

Michael Stephenson, design principal at **Kling Stubbins** and architect of the transparent and beautiful, if hotly debated, Clarence E. Lightner Public Safety Center for downtown Raleigh, has teamed up with his wife, Kim Thrower, to design a new home for themselves in **Cameron Park**. A merger of modernism and the bungalow style, the home's layout was informed by its views of a nearby park. They called in **Mike Parker** and **Ann Cowperthwaite** of **Eidolon Designs** for interior cabinetry in the 3400-square-foot home. The artisans used white oak in nearly every room in the house, as well as paint and Melamine for selected areas.

SCHUSTER NAMED AIA FELLOW


From the "Most Deserved" file: **Steve Schuster**, the resourceful principal at **Clearscapes** in Raleigh, has been named a fellow by the **American Institute of Architects**. He's the only North Carolina architect so named this year. Notable projects include the **Exploris Museum** (now **Marbles Kids Museum**) and **IMAX Theater**, the **Pine State Creamery** on Glenwood South, the **Raleigh Convention Center**, and the new **Contemporary Art Museum**.

A COLLABORATION IN DURHAM

Durham architects **Phil Freelon** and **Ellen Cassilly** have collaborated on a 2200-square-foot condominium for Freelon and wife Nneena in the Kress building in downtown Durham. The 1933 building is one of the largest and most elaborately decorated Art Deco buildings in North Carolina, and was the site of lunch counter sit-ins during the Civil Rights era.

ETCETERA:

Weinstein Friedlein Architects in Carrboro has completed the expansion of **Buckner Industries'** headquarters in Graham. It's a showplace for the steel erector's trade and a study in material salvage and reuse. More next month.

AIA Triangle has announced its **2011 Design Awards Program**. All awards will be presented at a reception on April 21 at the new **West Wing** of the **North Carolina Museum of Art**. For more information, contact Diane Williams, aiatriangle@bell-south.net, or call 919-463-0333. 

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

METRO STYLE

A woman with dark hair pulled back, wearing a white long-sleeved jumpsuit with a ribbed texture. She is holding a white bag in her right hand. The background is a plain, light color.

BRIGHT COLORS, SIMPLE WHITE

Highlight Spring Fashion From
Key Designers

Bold, bright and electric colors made a statement on the runway this season with unexpected color combinations, including pink, red and orange, deep purples, yellows and turquoise.

Designers, such as Jil Sander, Marc Jacobs and Fendi, use brilliant and vivid color tones that captivate and dazzle fashionistas. These color palettes of radiant hues create a unique contrast that is hard to miss.

Although the mentality for the season seems to be brighter-is-better, some designers stepped out with a clean-sweep of white. Dolce & Gabbana almost exclusively kept their spring collection in this tone. And no matter which silhouette or textures were used — '70s blouse, asymmetrical suits or a minimalist dress — white seemed to be a fresh choice for the season. Chloe and Thakoon appeared on the runway dressed in white from head to toe before the audience saw color. Designers, such as Stella McCartney, began with sleek lines of white and pearl tones ... that is, before we saw the "pattern revolution."

This season — you name it, they printed it. From florals, botanicals and animal prints, to combinations of polka-dots, stripes, geometric and modern lines, spring designers have added much more character to the typical one-patterned garment. Akris, Rochas, and Pucci combine fascinating colors with show-stopping prints. Sassy leopard and animal prints appear in a combination of orange, blue and purple accents by Rebecca Taylor or throughout Blumarine's entire collection.

Created by artistic and funky mixtures of colors and prints, designers revealed their individual persona on the runway. Not only were new fabrics on display, but a new hemline emerged at mid-calf, no matter with what color or pattern — from flowy, ladylike day skirts to black skintight dresses.

And although espadrilles never really went out of style, they sure are back this season. And chic sandals, in any height or style, made their debut on the runway for spring. **MM**

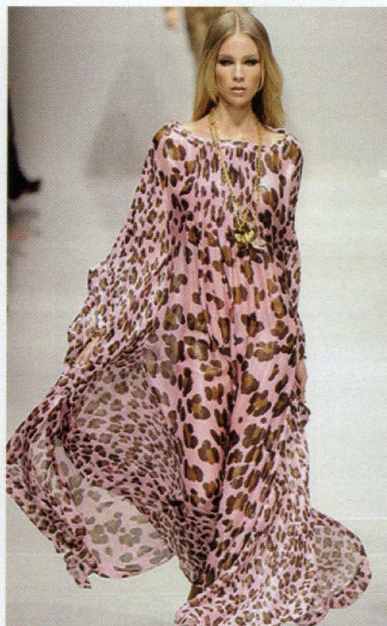
by Maury Poole



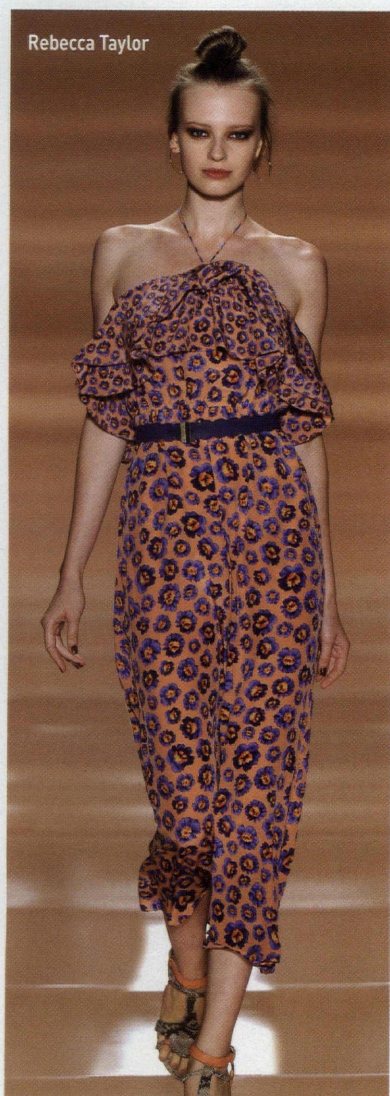
Pucci



Akris



Blumarine

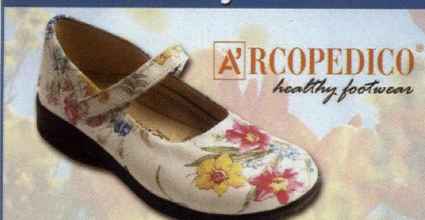


Rebecca Taylor



Bottega Veneta

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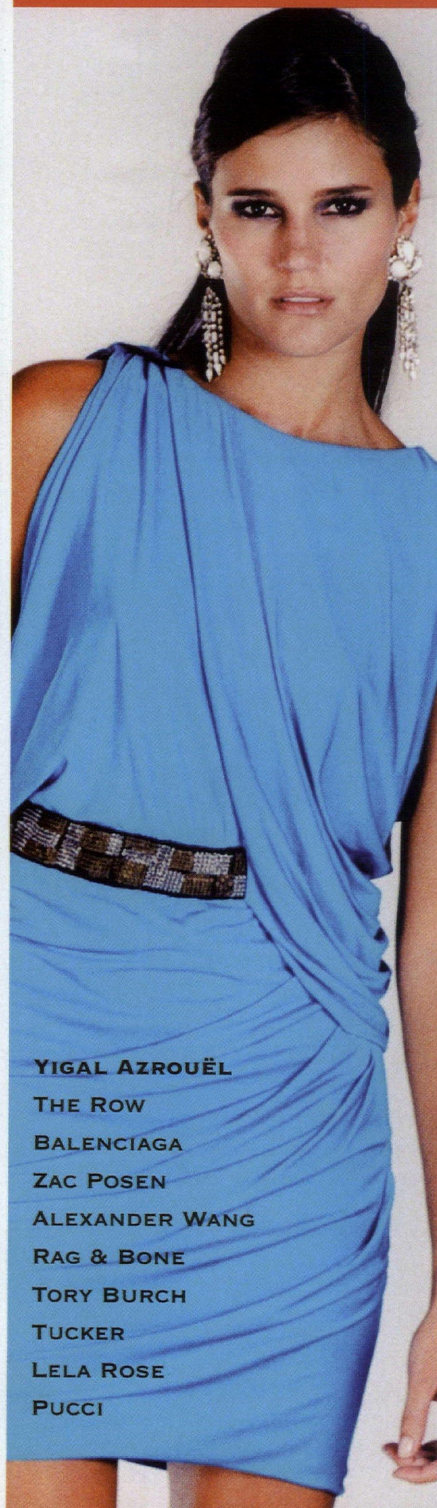


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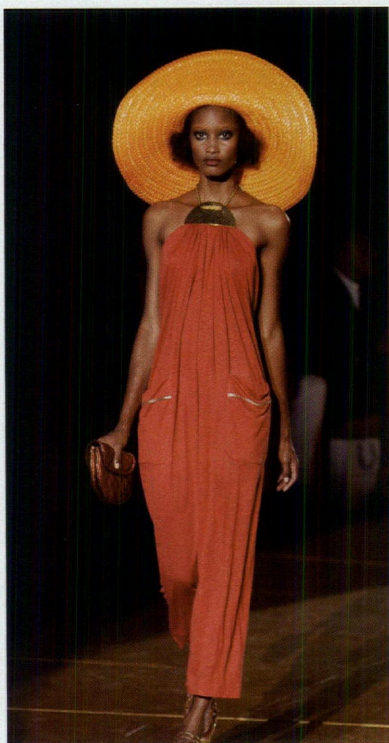
Fendi



Giambattista Valli



Jill Sander



Marc Jacobs



Fendi



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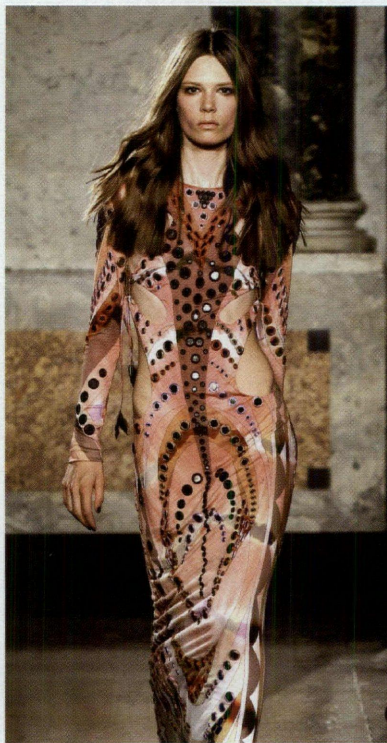
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Department Stores Comment On Spring Fashion 2011

Metro asked top department stores the following questions:

1. What is your favorite "look" for spring that you are most excited about?
2. What is your favorite piece and/or designer for spring that you are most excited about?

Arlene Goldstein, Vice President of Trend Merchandising and Fashion Direction at Belk

"You will want to go girly with a beautiful array of lacelike textiles: eyelet, crochet and an amazing offering of beautiful openwork."

"I'm really excited about Vince Camuto's collection of shoes for spring! Loving extra high wedges, which complement the new longer length skirt."

Melissa Goff, Macy's Spokesperson

1. "One of the hottest trends at Macy's for the spring season is the utility look with slim cargos, weekender jackets and easy-to-wear shirt dresses in earth tones ranging from wheat and

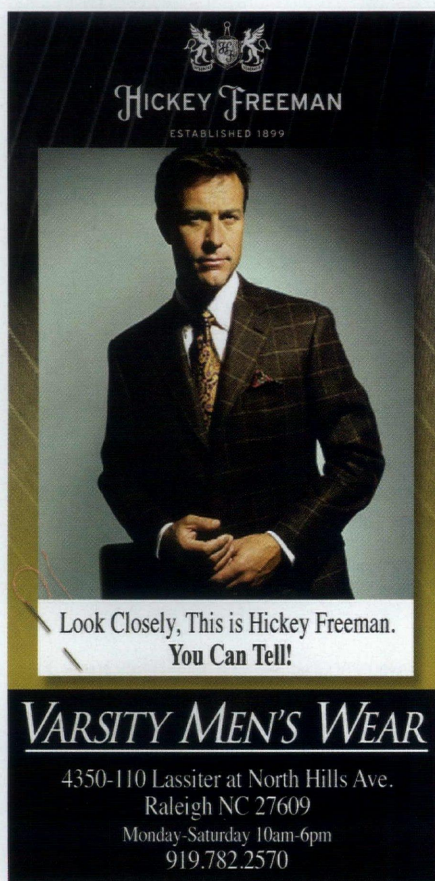
khaki to moss and olive green. Colors add pop to neutrals through accessories with an exotic, tropical flair, including lively shades of raspberry, turquoise and lemon."

2. "At Macy's, we're excited about the INC International Concepts line for this spring season. From shimmering sequin tees to add glamour for day and evening, to bright-colored, animal-print dresses, INC will help heat up her wardrobe from the winter blues!"

Jennifer Ward, Fashion Spokesperson at H&M

"Today's fashion is all about reinventing classic favorites. The result is a wardrobe full of perfect pieces that have been re-styled to feel completely new. This season's focus is style from the '60s and '70s, featuring brightly colored shapes, from short and classy to a more romantic silhouette that is long and elegant taking center stage."

We are so excited that the creative '70s is back! To complete the H&M spring look as a boho-chic superstar, our must-have items are bell-bottom jeans and cork heels.



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Phillip Lim



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Tory Burch

FASHION NEWS

Visit **Elaine Miller Collection** April 2 for an Elizabeth Locke Jewels Trunk Show and May 3-4 for The Mazza Company Trunk Show. Call for details. Raleigh, 919-571-8888.

Benefiting The Boys & Girls Club, **Salon Blu** will be styling models for Appetite for Art at Marbles Museum April 8. On April 15, they will be participating in Redress Raleigh showcasing the work of up-and-coming designers from NCSU. On May 15, the salon will style models for the Art of Style boutique fashion show benefiting the Leukemia & Lymphoma Society. Raleigh, 919-900-8212.

Visit **Bella Bridesmaid** in Cameron Village for a Coren Moore Trunk Show April 8-10 and view the newly arrived Thread Bridesmaid line. Call for details. Raleigh, 919-833-0059.

Vermillion will host a Rag & Bone Trunk Show featuring spring 2011 and fall 2011 collections April 13-14. On May 18-22, stop in for a Carole Tanenbaum Vintage Jewelry Trunk Show. Call for details and appointments. Raleigh, 919-787-9780.

Skin Sense will host a Fix Skin Problems in a Snap with Dermlogica MicroZone event at the Cary location, April 14 from 4-7pm, North Raleigh May 12 and Brier Creek June 9. Raleigh, 919-870-0700.

April 14-16, **Fleur** will host a Belle Plage Trunk Show and a Hunter Dixon Trunk Show May 5-7. Call for details. Raleigh, 919-571-6203.

On April 16, stop by **Liles Clothing Studio** for a Scarpe di Bianco Trunk Show featuring hand-made custom-ordered shoes from one of Italy's finest makers, made to your desire. May 6-7, Liles will host an Oxford Trunk Show, featuring America's finest handmade suits, sport coats and trousers, made custom for you in their Chicago tailor shop. Raleigh, 919-510-5556.

Revolver Consignment Boutique is having a fashion show at Tir Na Nog April 21 in conjunction with Hopscotch Music Festival. Raleigh, 919-834-3053.

On April 27 at 7 p.m. **ArtSource** in North Hills will host The Vestique Spring 2011 Fashion Show. All proceeds will go toward the Vestique Scholarship fund, which was set up to help a NCSU student majoring in fashion and textile management. Purchase tickets at www.vestique.com, \$15 seated and \$12 general admission, which includes a complimentary alcoholic beverage and a chance to win raffle prizes. Raleigh, www.prevoirspeialevents.com.

On April 28 from 5-8:30 p.m., stop by one of **Belk's** locations at Crabtree or Southpoint to attend Girls' Night Out. Guests will enjoy catered food and beverages while browsing the latest spring fashion. Receive 20 percent off purchases during the event and a chance to win one of four giveaways, including a \$500 dress wardrobe or a girls' weekend getaway. This event is free and open to the public. Raleigh, 919-792-2424.

On April 28 from 10 a.m.-5 p.m., visit Saks Fifth Avenue for a Bertolucci Trunk Show featuring Italian and Swiss-inspired watches. Raleigh, 919-792-9100.

Visit **Priscilla of Boston** in Cameron Village April 30 for a Royal Wedding

Celebration. Book your appointment to find your own dream wedding gown while enjoying refreshments with an English flair. Visit online at www.priscillaofboston.com for events. Raleigh, 919-747-4707.

Gena Chandler will host their 4th Annual Rachel Pally Spring/Summer 2011 Trunk Show May 5 10 a.m.-7 p.m. Call for your personal fittings with celebrity designer Rachel Pally. Raleigh, 919-881-9480.

Join **Nordstrom** at The Streets of Southpoint May 13-14 from 10 a.m.-7 p.m. for a Beauty on Location event highlighting the newest makeup, skincare and fragrance must-haves. Receive an exclusive Nordstrom spring tote bag with your purchase of \$100 or more. Call for details and appointments. Durham, 919-806-3700.

Main & Taylor will host a Stuart Weitzman Trunk Show April 14-16 in Raleigh and April 13 in Greensboro, allowing customers to pre-order styles for fall 2011. Main & Taylor will be moving a location to North Hills with a Stuart Weitzman and Donald J. Pliner shop-in-shop and a new section of comfort footwear and more events for customers. Visit www.mainandtaylorshoes.com for details. Raleigh, 919-821-1556.

Beanie + Cecil will host a Thread Social Trunk Show May 19 from 3-7 p.m. with a special appearance from designer Melissa Akey displaying summer and fall samples. Raleigh, 919-821-5455.

Visit **Traditions** by Anna for one of four trunk shows: Toni Federici April 14-17 for custom veils, accessories and jewelry; Mark & James by Badgley Mischka April 28-May 1; Alyne by Rivini May 5-8; and Lee Ann Belter Debutante May 12-15. Raleigh, 919-783-8652.

Available in April, **Benefit** cosmetics introduces the BADgal Waterproof Line in charcoal and espresso, and "Hello Flawless!" custom powder cover-up with SPF 15 in May. Available online and various department stores. Visit www.benefitcosmetics.com.

Fine Feathers invites customers to a Nina McLemore Summer Trunk Showing April 8-18 featuring jackets with separates to match, as well as a chance to meet Nina McLemore in person on April 9. A Weill trunk show of classic sportswear for day into evening will take place May 3-7. Chapel Hill, 919-942-3151.

On April 7-10 **Monkee's** of Raleigh will host an Alice & Trixie Trunk Show and an Isola Trunk Show April 14-17. Raleigh, 919-785-1400. The Leona Trunk Show May 5-8.

On April 30, visit **Bailey's Fine Jewelry** at Crabtree for a John Hardy Trunk Show, or the location in Rocky Mount's West End Plaza for a Slane Trunk Show. Bailey's at Cameron Village will host an Ippolita Trunk Show May 5. Raleigh, 919-829-7337.

CT Weekends will host a Fashion Show Luncheon, featuring styles from around the world, April 7 11:30 a.m.-1 p.m. at Solas. Tickets are \$25 and include lunch, fashion show and a gift card. Raleigh, 919-787-9073. **MM**



Jil Sander



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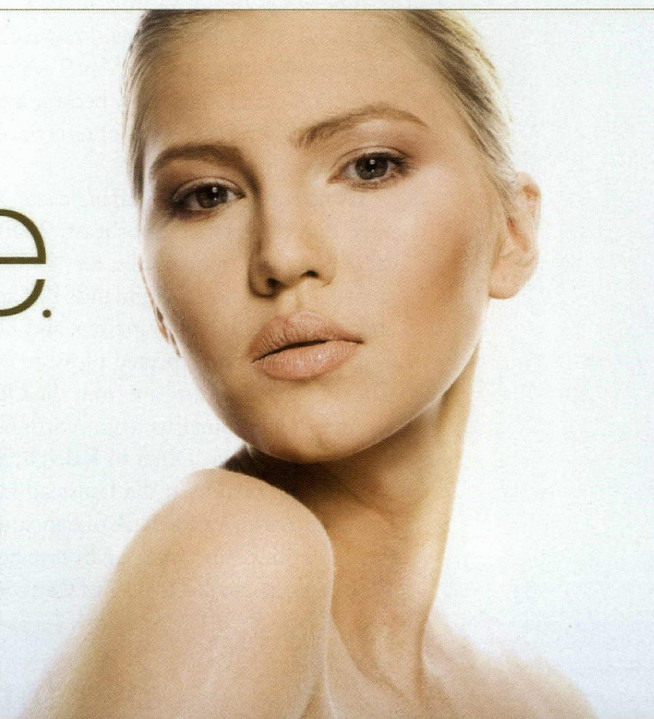
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Triangle Chefs Rule!

Prestigious James Beard Foundation Honors Nine NC Masters of Cuisine With Prestigious National Recognition

I can barely recall who carried home the Oscar statuettes, but I vividly remember the nominees — all talented actors in exceptional performances. The announcement of their names gave me incentive to see the movies for which they were nominated, and because of the Academy's prestige, I was sure I could count on the quality of those films.

The James Beard Awards are the Oscars of the food world. Unless you are one of the 400 judges (chosen from well-known chefs and the food media) or a nominee, you probably won't be attending the May 9 awards event at Lincoln Center — unless you pounced on a ticket the moment they became available in March. Because the event isn't televised, most of the fun for the rest of us is finding the year's semifinalists, and a few weeks later, the final nominees.

It's no surprise to see a Triangle icon, Magnolia Grill, owned by two Beard Award winners, Ben (Best Chef: Southeast, 2000) and Karen Barker (Outstanding Pastry Chef, 2003), on the semifinalist list for "Outstanding Restaurant," along with some of my other favorite destinations: Highlands Bar and Grill in Birmingham, AL, The Slanted Door and Boulevard in San Francisco, and Herbsaint in New Orleans.

But what an unexpected pleasure to find that nine of the 18 semifinalists for "Best Chef in the Southeast" are from the Old North State!

And the semifinalists from North Carolina are [drumroll] ... Ashley Christensen of Poole's Downtown Diner in Raleigh; Shane Ingram of Four Square in Durham; Scott Crawford of Herons at the Umstead Hotel and Spa in Cary; Scott Howell of Nana's in Durham; Aaron Vandemark of Panciuto in Hillsborough; Andrea Reusing of Lantern in Chapel Hill; Chip Smith of Bonne Soirée in Chapel Hill; Keith Rhodes of Catch in Wilmington; and John Fleer of Canyon Kitchen at Lonesome Valley in Cashiers.

by Moreton Neal



Chip Smith

KINSLEY DEV

Scott Crawford



KINSLEY DEY

ASHLEY CHRISTENSEN

Christensen opened Poole's Downtown Diner, her first solo venture, in 2007. A self-taught cook, she worked in Scott Howell's kitchen at Nana's before taking over the reins from Andrea Reusing at Enoteca Vin. Her hospitable presence was such a fixture at Vin, patrons thought she owned the place. Now Christensen has recreated that warm ambience in a retro diner setting. Christensen's unpretentious, reasonably priced menu, featuring farm-sourced ingredients, make it an irresistible draw for both special occasions and weeknight suppers. Christensen's home-cooking-on-steroids is so much better than mama ever made (try the mac and cheese — mama didn't use local artisan cheeses).

SHANE INGRAM

The nomination comes on the heels of Ingram's second venture, [One] Restaurant,

in Chapel Hill. In 1999 he and wife/partner Elizabeth Woodhouse restored a mansion near the Duke campus and opened their first restaurant, Four Square, now a fixture on the Durham fine dining scene. Ingram's experience includes cooking with some of America's best chefs: Emeril Lagasse in New Orleans, Charlie Trotter in Chicago, and Patrick O'Connell at The Inn at Little Washington, Virginia. With such an impressive résumé, much has been expected of the talented Ingram, and he rarely fails to deliver an extraordinary dining experience.

SCOTT CRAWFORD

Crawford arrived at Herons after transforming the Georgia Room at the venerable Cloisters Hotel. There he earned Five Star recognition from the prestigious Mobil Travel Guide just as he did at the Woodland Resort in Summerville, SC. The man

knows how to handle a high-end hotel restaurant and not lose his soul. His artful handiwork — haute cuisine, American-style — perfectly complements the gorgeous setting and exemplary service of Herons at the Umstead Hotel and Spa.

SCOTT HOWELL

Considered a wunderkind when he first opened Nana's 19 years ago, and now a Triangle culinary icon, Howell's nomination is long overdue. Happily for us, he now focuses exclusively on Nana's after opening and closing other ventures in Durham and Raleigh over the years. Howell is a Culinary Institute of America graduate whose work experience includes Bouley in New York and San Domenico in Italy, as well as a stint at Magnolia Grill when he returned to his native state. His dishes are elegantly unfussy with hints of his Italian training (don't pass up his risotto or pasta dishes). Howell gets

credit for training some of the Triangle's best chefs including Ashley Christensen.

AARON VANDEMARK

You would think that the town of Hillsborough would not be able to support a high-end restaurant like Panciuto ... and it doesn't. Patrons drive from all over the Triangle and beyond to try Vandemark's extraordinary cooking. The Durham-raised chef moonlighted in restaurant kitchens while in grad school at Emory University. Smitten with the culinary arts, he enrolled at Johnson & Wales, then apprenticed under the brilliant Italian Chef Gennaro Vilella at Il Palio Ristorante in Chapel Hill. Vandemark is a committed locavore, using Orange County-grown ingredients almost exclusively in his exceptional Italian-style repertoire.

ANDREA REUSING

With quite a few nominations behind her, my money is on Reusing to win this year. After making the (now defunct) Enoteca Vin the hottest bistro in Raleigh, she opened her own place, Lantern, in Chapel Hill in 2002. Reusing's stylish Asian fare made from local produce and meats immediately attracted national media attention. Reusing has written for, and been featured in, countless food and wine magazines, and Lantern was named one of the country's 50 top restaurants in *Gourmet* magazine. A mother of two young children, the busy Reusing has managed to maintain standards at Lantern while heading the local Slow Food movement and writing a cookbook, *Cooking in the Moment: A Year of Seasonal Recipes*, available this spring.

CHIP SMITH

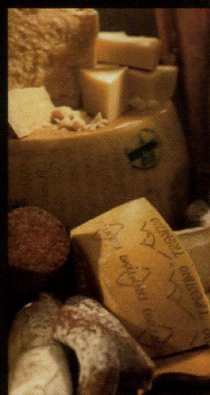
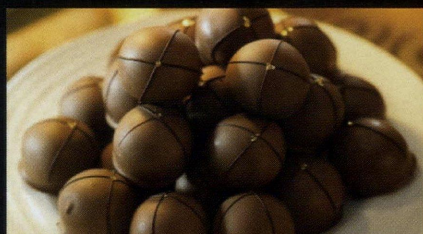
Sadly, Smith's nomination comes just after he and his wife/partner Tina Vaughn made the decision to close the intimate and beautiful Bonne Soirée. One of the Triangle's most acclaimed restaurants since opening in 2006, Bonne Soirée reflects the old school French tradition of multi-course dining, extraordinary service and an

Shane Ingram

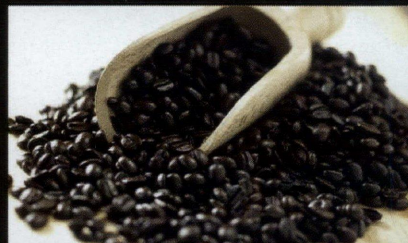


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Scott Howell

uncommon wine list, carefully chosen to pair with Smith's dishes. Like a Michelin-starred restaurant in France, Bonne Soirée is all about luxury, and it thrived in an area of sophisticated diners until luxury suddenly went out of fashion in the crash of 2008. There is a little bit of good news: Even though Smith and Vaughn plan to move to New York later this spring, the restaurant will stay open until April 30. We still have a chance to treat ourselves to a rare dining experience in the couple's capable hands. Make your reservations now for a nostalgic taste of the good life.

JOHN FLEER AND KEITH RHODES

I don't need the James Beard Foundation to tell me how good the previous seven chefs are. Fortunately for us who live in the *Metro* area, their restaurants are right in our own back yard, and I am well acquainted with their talents. Not so for the last two semifinalists. Since I haven't visited Cashiers in many a moon, Fleer, the former chef of acclaimed Blackberry Farm near Knoxville, TN, has been off my radar screen. Now cooking at Canyon Kitchen outside Cashiers (open only from May to September), Fleer landed there while he regroups before opening his own place in the North Carolina mountains. Likewise, self-taught Chef Rhodes, former chef of the popular Deluxe in Wilmington, has opened Catch, a seafood restaurant downtown — and just lately a second Catch north of Wilmington, both to stellar reviews.

I am eager to beat a path to each of these venues. Because of the lofty standards of the Beard Foundation, I haven't a doubt that these two will meet my expectations. Such is the power of the Beard Awards — the endorsement of the foundation, even for a semifinalist, is the equivalent of a guarantee. Like the Academy Awards nominees, these chefs are artists. Once nominated, they have even more incentive to please their audience of discriminating diners. And that means a meal at any of these chefs' restaurants, like the best performances, will seem effortless, and in the very best cases, magical.

POSTSCRIPT

Just as I finish this column, I have learned that the Beard Foundation will



John Fleer

Aaron Vandemark



KINSLEY DEY

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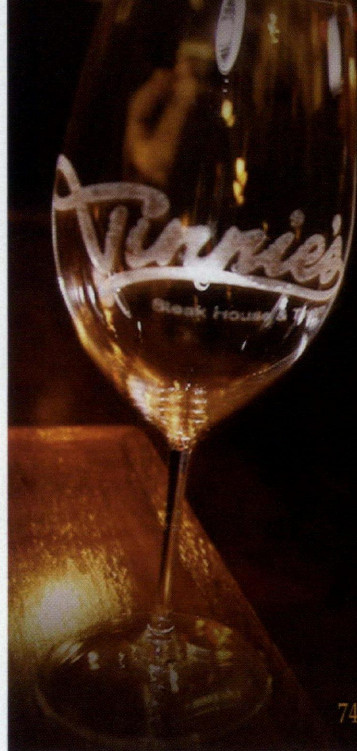
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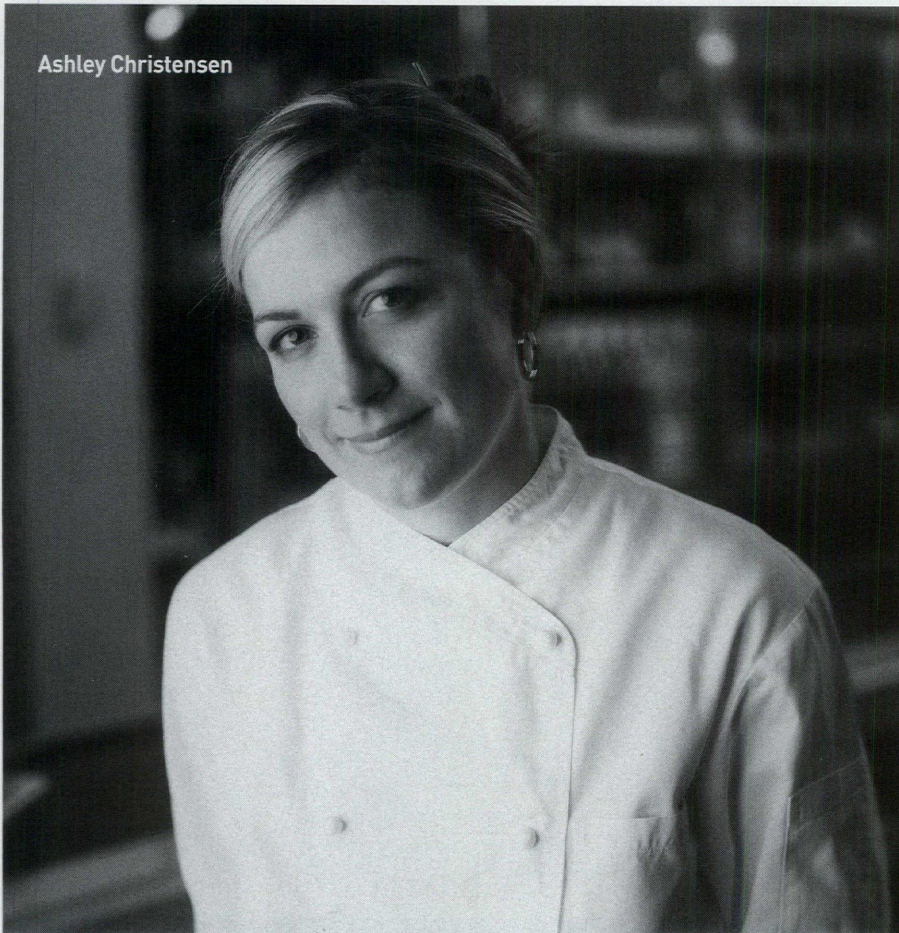


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Ashley Christensen



honor Crook's Corner at the May 9 awards ceremony with its "American Classic Restaurant Award." Our congratulations to owner Gene Hamer, Chef Bill Smith, and the cooks and floor staff of Crook's for this wonderful recognition! **MM**

NIBBLES

Blue Italian Restaurant has a new name: **Tuscan Blu**. Owned by former Caffè Luna Executive Chef Maurizio Privilegi, the new informal eatery offers the same excellent pasta dishes Privilegi was famous for at Luna. Tuscan Blu is located in the historic Depot building in downtown Raleigh adjoining Jibarra.

Bogart's American Grill has closed on Glenwood South after 10 years in business. Owner, Rocky Top Hospitality, also closed Michael Dean's on Falls of the Neuse earlier this year. The company, which recently renovated another of its stable of eateries, **Twisted Fork**, plans to open a new concept in casual dining already opened in Cary, **Tribeca Tavern**, in both locations.

Watch for the opening of **L'Uva** this spring, brought to us by **Revolution's** owners Chef Jim Anile and his wife Teresa. L'Uva, a casual Italian wine bar and café, will occupy the old Café Zen spot in downtown Durham's American Tobacco complex.

The Meat House owners Paul and Donna Coon announce the opening of their third Triangle venture this May at 1508 E. Franklin St. in Chapel Hill. The other locations are 5045 Falls of the Neuse Road in Raleigh and the original at 1225 Kildaire Farm Road in Cary.

North Raleigh now has its own **Whole Foods Market**, the fourth in the Triangle area. The new market recently opened at Six Forks and Strickland.

Many of North Carolina's best wineries will come to us at the 2011 **Great Grapes! Wine, Arts & Food Festival**, April 16 at Koka Booth Amphitheatre in Cary. A ticket gains entrance to all wine and food tastings, cooking demonstrations and musical performances. Call 800-830-3976 for reservations.

UNC Press offers two exciting books for foodies this spring available at local bookstores: Farm Fresh North Carolina: *The Go-To Guide to Great Farmers' Markets, Farm Stands, Farms, Apple Orchards, U-Picks, Kids' Activities, Lodging, Dining, Choose-and-Cut Christmas Trees, Vineyards and Wineries*, and *More* by Diane Daniel; and *The New Southern Garden Cookbook: Enjoying the Best from Homegrown Gardens, Farmers' Markets, Roadside Stands, and CSA Farm Boxes* by Sheri Castle. With titles like that, need I say more?



Keith Rhodes

Andrea Reusing



KINSLEY DEY

Toasting the Royal Couple With The Best Champagne

by Barbara Ensrud

The Champagne will flow in the British Isles later this month. England's first Royal Wedding in the new millennium is set for April 29, 2011, a Friday (and already declared a bank holiday). As the hoopla builds this month, there will be reams of speculation on all manner of details — what the royals will wear, who will be where and when, and, of course, what they will eat and drink.

With all the toasts to be made, the flow of bubbly is bound to include — at some point during the nuptials — **Bollinger Champagne**. It's a favorite of Prince Charles, who chose it for his own bachelor party back in 1981. Bollinger 1973 was also served at the reception for heads of state and other VIPs the night before the wedding of Charles and Diana. Since Prince Charles will host the shindig this time around, there's a strong possibility the Champagne could be Bollinger.

Actually, it has long been a favorite of British royalty. While a few other Champagne houses hold Royal Warrants — **Pol Roger, Veuve Clicquot, Moët et Chandon, Laurent-Perrier** — Bollinger received its first Royal Warrant from Queen Victoria in 1884, and again from Queen Elizabeth in 1955.

BY APPOINTMENT TO HER MAJESTY THE QUEEN

Royal Warrants allow purveyors of goods to display the royal coat of arms and declare "By appointment to Her Majesty the Queen." Warrants are awarded to all manner of commercial goods and suppliers, from produce to beverages to leather goods, as well as to shops and services. An extremely old practice among royalty, it dates to the Middle Ages in Europe.

Bollinger produces one of the richest, most elegant Champagnes. It has long been a favorite of mine. I love its depth and luxuriant flavor. This bubbly, even the non-vintage, has more of a golden tone than most, which bespeaks its class and breed. I visited the house of Bollinger some years back and saw for myself some of the things that set it apart as a producer of fine Champagne.

- The typical blend (*cuvée*) is 60-65 percent pinot noir, 25 per-

cent chardonnay (up to 40 in vintage wines), and up to 15 percent pinot meunier (a black grape that gives extra complexity); the predominance of black grapes accounts in part for the light tint of gold, as well as depth and spicy flavors.

- Wines partly fermented in old oak barrels add character and a hint of toastiness, but without any oaky flavor. Bollinger's top wines, labeled *Grande Année* or RD (recently disgorged) are entirely barrel-fermented, the time in wood allowing the wines to develop roundness.

- Reserve wines mean Champagne producers are allowed to add wines "reserved" from previous vintages up to 15 percent. At Bollinger these wines are 100 percent barrel-fermented, then aged in magnums for up to 15 years. These reserve wines give Bollinger Champagne its distinctive richness.

Only a few other firms ferment the base wines in oak, notably **Krug, Jacques Selosse, and Vilmart**, to name some of the best known. It adds a costly step in production, but the practice seems to be gaining ground in the pursuit of quality. Most other Champagne is vinified in temperature-controlled stainless steel vats.

Champagne gets its bubbles from the second fermentation within the bottle. After the still wine is made and bottled, a dosage of yeast and sugar is added and the bottle capped with a metal crown. The yeasts convert the sugar to alcohol, creating effervescence (carbon dioxide).

Vintage Champagne and prestige *cuvées* (**Bollinger RD, Dom Pérignon, La**

Grande Dame, etc.) spend a longer time "on the yeasts" to gain character and finesse. Only the best years receive a vintage date, and only the best lots from that vintage are used for the top *cuvées*.

Sparkling wines made by the traditional *méthode champenoise* are widely produced around the globe, but only those made in the Champagne region of France are legally allowed to use the term "Champagne."

If you want to hoist a glass with best wishes to the royal couple with panache, I recommend popping a bottle of Bollinger. There are several levels to consider — and you can't go wrong with any of them:



Prince William and Kate Middleton

Bollinger Brut Special Cuvée NV, \$60-70. All the hallmarks of classic Bollinger, dry and crisp with toasty flavor, hints of green apple, honeyed pear, fresh fennel

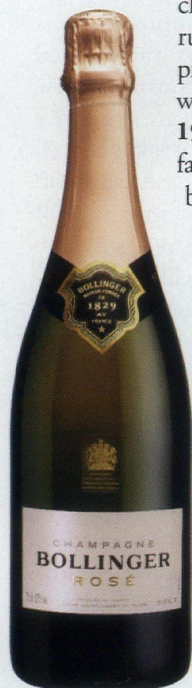
Bollinger Rosé NV, \$65-70. Made by adding 5 percent of still red wine to the blend, giving it a lovely pale rose hue; appealing spicy fruity, with hints of raspberry

Bollinger La Grand Année 2000, \$85-115. Longer aging gives this wine a creamy richness that is beguiling. Thirty percent chardonnay adds bright citrus notes, but the 70 percent pinot noir gives it depth. This wine and **Bollinger RD 1999**, the top *cuvées* (and a favorite of James Bond), may be impossible to find in these parts but are available online. The RD spends a minimum of eight or nine years on the yeasts before being shipped, creating a wine of unique richness and complexity — around \$200 a bottle.

Personally, I don't need a royal wedding — or a wedding or special event of any particular moment — to feel the urge to open a bottle of Champagne or sparkling wine. I always

have one chilled and ready for when the mood strikes. I thoroughly subscribe to what Madame Lilly Bollinger (she headed the company from 1941 to 1971) had to say on the subject:

"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it — unless I'm thirsty." **MM**



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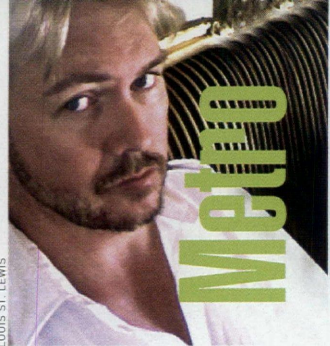
And returning presenters Brian Kelley, Nigel West and Dan Mulvenna

New This Year! Writer's Roundtable featuring Doug Waller, author of the new book *Wild Bill Donovan* about the founder of the OSS; Kent Clizbe, author of the forthcoming *Willing Accomplices* and other noted writers in the field of intelligence.

Go to www.raleighspyconference.com or email cyndi@metromagazine.com



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by Louis St. Lewis

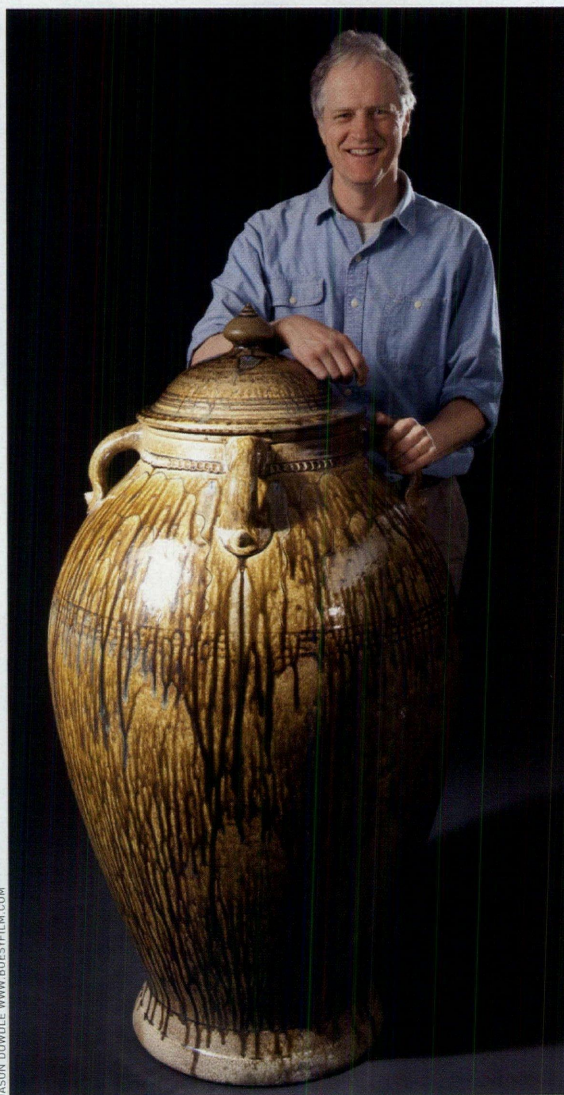
Artist-at-Large

NEW ORLEANS ATTITUDE

I'm coming out of the closet. I'm a Francophile! You would think that my English/German heritage (with 1/8th Cherokee thrown in for spice) would cause me to lean toward the straight-laced and proper, the square-toed and the puritanical, but it's simply not the case. Give me Champagne and the Napoleonic Code, ormolu and ostrich plumes, and French cuisine any day. The first moment I arrived in Paris I felt at home immediately, and I try my best to return as often as possible to recharge my batteries. Of course, sometimes intercontinental travel is not on the calendar, so one must look closer to home.

Enter stage left: New Orleans. It might not be Paris, but the city possesses an in-your-face *joie de vivre* that even hurricanes and crime waves can't keep down. Though a couple of centuries have rolled by since the Louisiana Purchase, the city glistens with pride in its French heritage. I can't imagine being down there on a Friday without spoiling myself with lunch at Galatoire's, one of the Grand Dames of the city. I get palpitations just thinking about their luscious *pommes de terre soufflés* or decadent *Cafe Brulot*. However, I get just as excited sitting on a bench listening to the charming Cajun dialects and chowing down on a shrimp po boy. When I was but a young whippersnapper we had a wonderful maid named Louesta, a Geechee-Gullah Creole that taught me to catch crawdads and find sassafras in the woods (file, in file gumbo, is made from the dry powdered leaves of the sassafras tree). Her meals were often shocking to my family and friends — too lush, too pretty, too French. I was smitten.

Whenever I tell folks that I am taking off for New Orleans again, they always give me that, "I'm worried for you" look. One would think that after what the Crescent City has been through that every day would be a struggle, but I find it one of the most



Hewitt with "Isaac's Crux." 2008. Large Covered Jar with incised decoration, blue glass runs, and a dark green alkaline glaze. Wood-fired stoneware. 52"H x 32H. Collection of Tom and Selina Stokes.

creative and energized cities in the country. I feel safer walking around New Orleans at 2 a.m. than I do walking around Durham at high noon. What really impresses me is the sheer enormity of the cultural landscape. Since Katrina, New Orleans and Raleigh are about the same size (actually, Raleigh is larger), but New Orleans boasts over 100 fine art galleries, and they are still open even in THIS economy!

And even folks who don't have galleries are doing wonders at moving out art. Last fall I had two shows open simultaneously a block apart from each other on Magazine Street, one in a lingerie shop and one in an interior design store. I just hung my images right over the racks of decadently lacy bras and panties and they sold like hotcakes. We brought in a burlesque dancer who burlesqued her way down to her glittering pasties and G-string, while the adoring crowd swilled my favorite cocktail, *Death in the Afternoon*, a potent mixture of Champagne and Absinthe. Blokes would stroll in and say, "I'll take those knickers, and that painting too." No leftover puritanical restraint in New Orleans, thank goodness. It's hard to find many galleries in NC willing to show edgy or sexy art, but in New Orleans I don't think I walked into many venues without a few in-your-face blatant nudes, full throttle, full tilt sexuality, unapologetically erotic, displayed

with a "Take That" attitude in both galleries AND corporate spaces. In New Orleans, gone it seems are the barriers between art and public, the chilly intimidation of traditional art marketers in favor of something that really sparks the imagination.

I always have to pop into the Ogden Museum of Southern Art when I am in town. They were the first museum to purchase my artworks, and it is always exciting to see what is up in their gor-

geous modern building. And wouldn't you know it, they were having an exhibition of my friend and master NC potter Mr. Mark Hewitt! Mark is ceramic aristocracy — his grandfather was president of Spode back in the day, so it really is in his genes. Mark has taken the love of clay in a highly personal and referential direction. His love of history, and love of the craft traditions of North Carolina, shine through in his creations. About his pots, Mark says, "They break new ground while tipping their caps to the great jugs and jars from the potent pottery tradition of the South, and, while delightfully big-assed, they are also profoundly big-hearted." Mark's show closes April 10, but his fans can always find his work in the right places, such as Herons restaurant at the swank Umstead Hotel and Spa. (www.hewittpottery.com)

Back home in North Carolina now, I am inspired to try harder every day. If they can do it there, wipe the mud off their shoes, put on a big smile and have a party then so can I, and so can we. The tsk-tsk-tsking of economic woes are outdated and ultimately self-defeating. Artists, create your boldest works to date. Galleries, show



Group of Hewitt's Iced Tea Ceremony Vessels.

works that you have passion for, and if you don't have passion, get out of the business and make room for others that do. And for goodness sakes collectors, stop your whin-

ing and get back to collecting! I think there is a *Bon Vivant* hidden inside each and every one of us, and it's high time we let them out. **MM**



YOUR
Style.

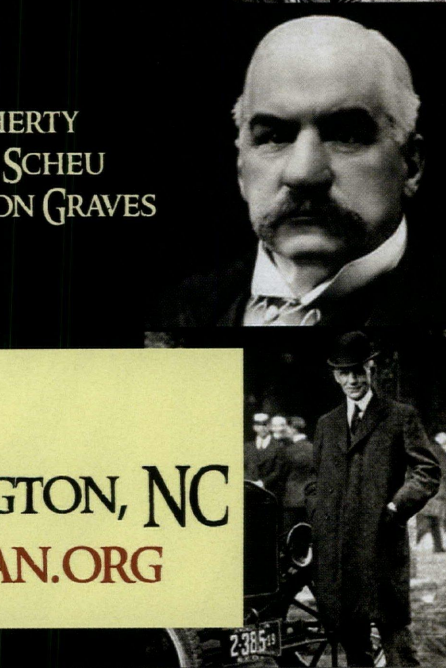
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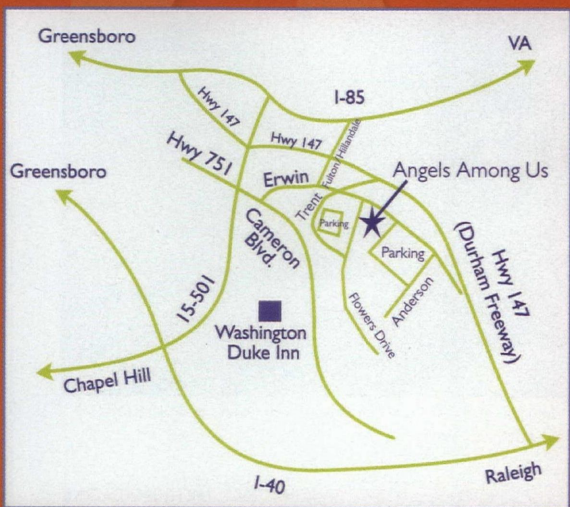
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METRO PREVIEW

BY MAURY POOLE

GALLERIES

"(UN)VEILED": Art exhibition sponsored by the City of Raleigh Arts Commission featuring mixed-media works by Ann Marie Kennedy and Aditya Shringarpure, fiber art by Ann Roth, ceramics by Marina Bosetti and a Hidden Voice project; Miriam Preston Block Art Gallery and Block2, Raleigh; April 7- May 23. Contact 919-996-3610 or www.raleighnc.gov/arts.

SHARED SPACES: A solo exhibition of new work by Shannon Bueker; ENO Gallery, Hillsborough; thru April 25. Contact 919-883-1415 or www.enogallery.net.



RACOONS IN ATTIC — Work by Shannon Bueker featured in ENO Gallery exhibit Shared Spaces

CARY ART LOOP: Gallery opening receptions; various town facilities, Cary; April 29. Contact 919-460-4963 or at www.townof-cary.org.

"ELEMENT: METAL, WOODS AND WATER": Opening reception for exhibit featuring paintings by Kim Wheaton and Ellie Reinhold, and jewelry by Miranda Kossoff; Hillsborough Gallery of Arts; April 29 from 6-9 p.m., exhibit thru May 22. Contact 919-732-5001 or www.hillsboroughgallery.com.

THE BEST OF NORTH CAROLINA ART 2011: Exhibition featuring an important collection of historic fine art from North Carolina during the 20th century; Gallery C, Raleigh; thru May 4. Contact 919-828-3165 or online at www.galleryc.net.

LOCAL COLOR GALLERY EVENTS: Raleigh; Contact 919-754-3887 or www.localcolorraleigh.com.

- **"TIME TO GET FLOWERS":** Opening April 1 from 6-9 p.m., exhibit thru April 30
- **"HANDCRAFTED JEWELRY SHOWCASE":** Opening April 1 from 6-9 p.m., exhibit thru April 30
- **"CLAY IN MAY":** Opening May 6 from 6-9 p.m., exhibit May 5-28
- **"6TH ANNUAL PLEIN AIR PAINT OUT":** Opening May 6 from 6-9 p.m., exhibit May 5-28

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

- **OPENING OF "New Beginnings":** Display of special exhibitions of works by ArtSource's newest gallery artists; Opening March 11 from 7-9 p.m., Exhibition thru April 10.

EVENTS AT CAMERON ART MUSEUM: Wilmington. Contact 910-395-5999 or online at www.cameronartmuseum.com.

- **GALLERY CONVERSATIONS:** Georgia Mastrieni and Holly Tripman discussing art work



B.W. WELLS LANTERN SLIDES — A special collection of photographs taken in the 1920s by botanist B.W. Wells on exhibit at Cape Fear Museum of History and Science.

on display; April 14 at 6:30 p.m. and April 17 at 3 p.m.

- **MINI-LECTURE:** Ghent Altarpiece, Adoration of the Mystic Lamb, 1432, Hubert and Jan van Eyck; April 20 from 1-1:30 p.m. and April 25 from 6-6:30 p.m.
- **THEATRE CULTURE AND COMMUNITY:** UNCW students present an original, short performance pieces; April 28 at 7 p.m. and April 30 at 2 p.m.
- **CLAY STUDIO CLASSES:** Hand and Wheel Pottery Techniques; Monday and Wednesday, thru May 11 from 9 a.m.-12 p.m.; Tuesday and Thursday thru May 12 from 5:30-8:30 p.m.
- **LIFE DRAWING:** Ongoing class with no instructor; Museum Reception Hall; Tuesdays 6-9 p.m.

HILLSBOROUGH ARTS COUNCIL EVENTS: Hillsborough; Contact www.hillsboroughartscouncil.org.

- **HILLSBOROUGH DOWNTOWN ARTS AND CRAFTS SHOW:** View original artwork and quality handcrafted items for sale; Alexander Dickson House Lawn; April 16 from 10 a.m.-5 p.m.



TESTING THE WATER: Work by Kim Wheaton at The Hillsborough Gallery of Arts featured in "Elemental: Metal, Woods and Water" exhibit.

- **2011 HILLSBOROUGH PUBLIC SCULPTURE EXHIBITION:** Sculptures will be carefully sited to enhance the appearance and accessibility of the art and the site in which it is located; April 16-Sept. 30.

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

- **"CAROLINA MOSAICS: A PAINTER'S VIEW":** Exhibit and sale of landscape paintings by Raleigh artist, Micah Mullen; Reception April 1 from 6:30-8:30 p.m., exhibit thru May 1.

VISUAL ART EXCHANGE ASSOCIATION AND GALLERY EVENTS: Raleigh; Contact 919-828-7834 or www.visualartexchange.org.

- **UNFETTERED:** Thru April 28
- **MJH GALLERY:** Featured artists Henriette Tibbs and Mark Gordon; United Arts Council of Raleigh and Wake County; thru April 29.
- **DUKE RALEIGH HOSPITAL:** Featured artist Don Mertz; Duke Raleigh Hospital; thru May 15.
- **CAMERON VILLAGE LIBRARY:** Featured artist Alison McCauley; Cameron Village Regional Library; thru May 15.

CLASSICAL

RALEIGH JAZZ ORCHESTRA: Sertoma Amphitheatre, Cary; May 8 at 3 p.m. Contact 919-319-4560.

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

- **THE BARBRA STREISAND SONGBOOK:** Presented by Marvin Hamlisch; Meymandi Concert Hall; April 1 & 2 at 8 p.m.
- **MUSICAL DESTINATIONS:** Concert event;

- Meymandi Concert Hall; April 8 & 9 at 8 p.m.
- **ONCE UPON A TIME...** Concert based on children's music and stories; Meymandi Concert Hall; April 15 & 16 at 8 p.m.
- **SHAKESPEARE IN MUSIC:** Concert inspired by this English language craftsman; Meymandi Concert Hall; April 29 at 12 p.m.; Memorial Hall, Chapel Hill; April 28 at 8 p.m.

THE RALEIGH CHAMBER MUSIC GUILD
EVENTS: NC Museum of Art East Building Auditorium; Raleigh; Contact 919-821-2030 or rcmg.com.

- **TRE VOCI AND THE TRIANGLE TRIO:** Maggie Pate Duffey, Al Stugis, David Gresham, Isabela Spiewak, Yang Xi, Jane Salemonson; April 3 at 3 p.m.
- **THE CIOMPI QUARTET:** "In Memory and Celebration of Maxine Swalin"; April 17 at 3 p.m.

POP MUSIC

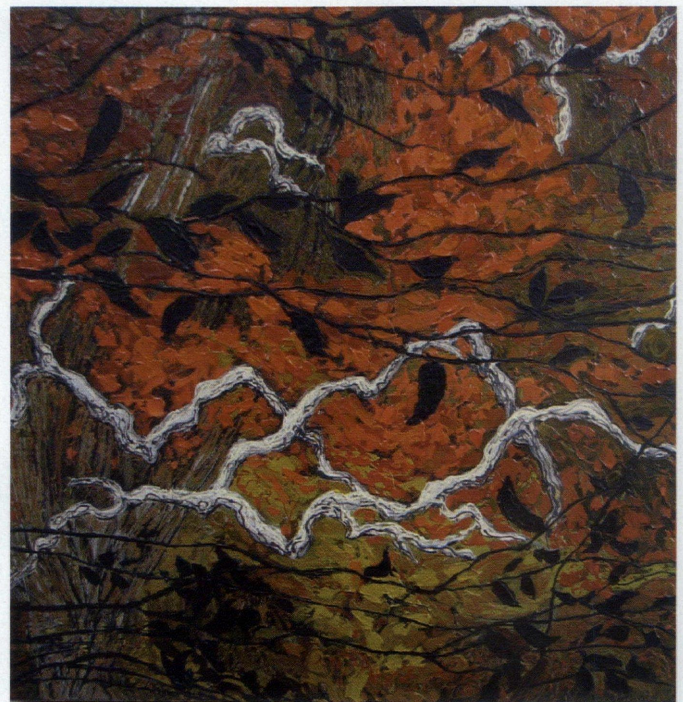
AMOS LEE: Lincoln Theater, Raleigh; April 22 8 p.m. show. More information online at www.lincoltheatre.com.

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

- **SPROUT WINGS AND FLY:** By Les Blank, part of the Music of the Carolinas series, presented with NC Museum of History; May 8 at 3 p.m.
- **NC SONGWRITERS CO-OP SHOWCASE:** PineCone and Town of Cary present Tubby Ridge, Ace & T-Bone, and Noxon, Blevins and Gage; May 14.

STAGE AND SCREEN

SAS SHOWCHOIR, VOCALMOTION: Pre-



SILHOUETTE — Painting by Ellie Reinhold on display in exhibit "Elemental: Metal, Woods and Water" at The Hillsborough Gallery of Arts.

sented by Spring Sertoma Series; Sertoma Amphitheatre at Bond Park, Cary; April 10 at 3 p.m. Contact 919-319-4560.

NIGHT RANGER: Live in concert during the 2011 Ham and Yam Festival; Steven Sausage Pavilion at the Neuse River Amphitheater,

Smithfield; May 7 at 8:30 p.m. Contact 919-934-0887 or www.downtownsmithfield.com.

MURDER IN THE LIBRARY: Performance of multiple colorful characters; The Porch Theatre, Wilmington; May 5, 12 & 19 at 6:30 p.m. and May 15 at 1 p.m. Contact 910-232-6611 or



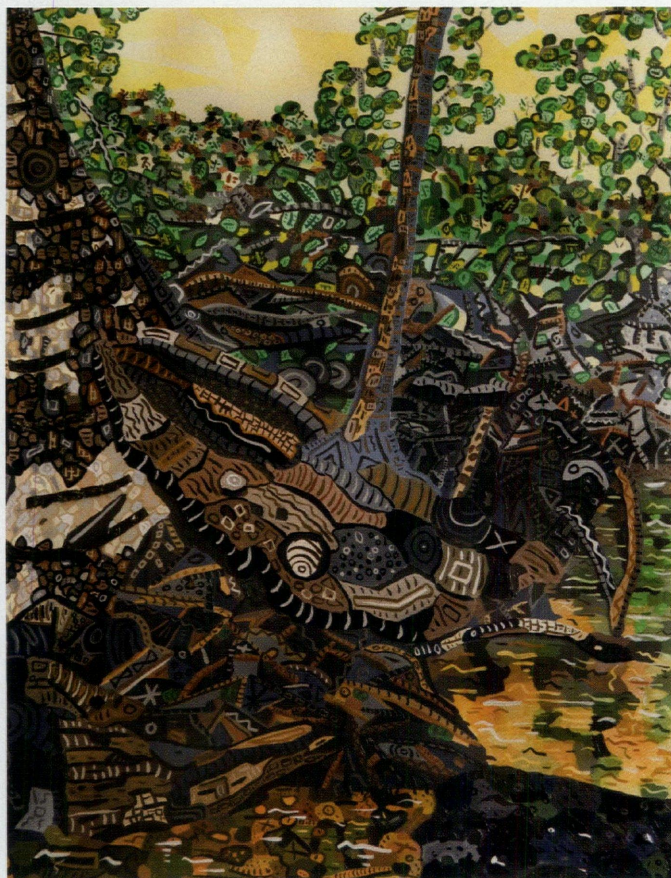
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CREEKS AT DURANT PARK — Work by Raleigh artist, Micah Mullen, on display at The Nature Art Gallery.

www.porchtheatre.com.

CARY TOWN BAND: Sertoma Amphitheatre at Bond Park, Cary; May 6 at 7:30 p.m. Contact 919-319-4560.

PROGRESS ENERGY CENTER FOR THE PERFORMING ARTS EVENTS: Raleigh; Contact 919-831-6060 or www.progressenergy-center.com.

- **SNOW WHITE AND THE SEVEN DWARFS:** Carolina Youth Ballet; April 15-16
- **BILL MAHER:** April 21
- **HARMONY HOPE AND HEALING:** An evening of a capelle; April 30
- **DAVID E. TALBERT:** Presents *What My Husband Doesn't Know*; May 1
- **MENDELSSOHN'S ELIJAH EVENT:** NC

Master Chorale; May 1

- **HELLO, DOLLY!**: Presented by the North Carolina Theater with three time Golden Globe Award-winning actress Cybill Shepherd starring in the titled role as Dolly Levi; May 7-15; contact 919-831-694.

THEATRE IN THE PARK EVENTS: Pullen Park, Raleigh; Contact 919-831-6936 or online at www.theatreinthepark.com.

- **DEVON DOES DENMARK:** Ira David Wood will open this newest comedy; April 15-16 at 7:30 p.m., April 17 at 3 p.m.

EMLINE MICHEL: Haitian vocalist performance; NCSU Center Stage, Stewart Theatre,



THE MAGGIE TRIO — Part of Tre Voci and The Triangle Trio performance presented by Raleigh Chamber Music Guild and NC Museum of Art.

Raleigh; April 16 at 8 p.m. Contact 919-513-1820 or www.ncsu.edu/centerstage.

DUKE MUSIC DEPARTMENT EVENTS:

- Duke University, Durham; Contact 919-660-3333 or www.music.duke.edu.
- **DUKE SYMPHONY ORCHESTRA:** Director by Harry Davidson; April 13 at 8 p.m.
- **SAXOPHONE MASTER CLASS:** With Fred Hemke; April 14 at 4 p.m.
- **WIND SYMPHONY:** Directed by Verena Mösenbichler-Bryant; April 14 at 8 p.m.
- **ENCOUNTERS: WITH THE MUSIC OF OUR TIME:** April 15-16 at 8 p.m.
- **CHAMBER MUSIC RECITAL:** Featuring student chamber music groups; April 19 at 7:30 p.m.
- **FACULTY RECITAL:** Vincent van Gelder, piano; April 21 at 8 p.m.
- **"BEER SUITE":** New work by Rare Music Composition Competition Winner, Kristina Warren; April 22 at 4 p.m.
- **OPEN WORKSHOP:** With director Susan Dunn; April 23 at 8 p.m.
- **DANCE PARTY:** DJ set by graduate composer Alex Kotch; April 23 at 10:30 p.m.
- **DUKE CHORALE:** Directed by Rodney Wynkoop; April 29 at 8 p.m.
- **STRING SCHOOL CONCERTS:** Directed by Dorothy Kitchen; April 30 at 4 p.m., May 1 at 7 p.m.
- **COLLEGIUM MUSICUM:** Directed by Karen Cook; April 30 at 8 p.m.

DURHAM PERFORMING ARTS CENTER

EVENTS: Durham, Contact 919-680-2787 or www.dpacnc.com.

- **YANNI IN CONCERT:** April 12
- **AVENUE Q:** Tony Award-winning Broadway musical about real life in New York City; April 19-20 at 7:30 p.m.
- **EL DEBARGE:** May 6
- **HAIR:** May 10-15
- **CHRIS BOTTI WITH THE NORTH CAROLINA SYMPHONY:** May 17

EVENTS AT THE RBC CENTER:

- Raleigh; Contact 919-861-2300 or online at www.ticketmaster.com.
- **KEVIN HART:** From Shaquille O'Neal's All-Star comedy jam; May 13 at 8 p.m.

DUKE PERFORMANCES EVENTS:

- Reynolds Durham, Contact 919-660-3348 or www.dukeperformances.org.
- **GUILLERMO KLEIN Y LOS GAUCHOS:** April 29 at 8 p.m.
- **BORROMEO STRING QUARTET & GARY GRAFFMAN:** April 30 at 8 p.m.

CAROLINA PERFORMING ARTS EVENTS:

- Chapel Hill, Contact 919-848-3333 or online at www.carolinaperformingarts.org.
- **BEIJINGDANCE/LDTX:** April 12-13 at 7:30 p.m.
- **BACH AND BEYOND:** Jennifer Koh, violin; April 14 at 7:30 p.m.
- **TONY ALLEN'S AFROBEAT ORCHESTRA:** April 19 at 7:30 p.m.
- **BRANFORD MARSALIS:** Saxophone, with the NCJRO; April 21 at 7:30 p.m.

EVENTS AT THE CAROLINA THEATRE:

- Star Series, Durham, Contact 919.560.3030 or www.carolinatheatre.org.
- **THE 5 BROWNS:** April 8 at 8 p.m.
- **MOTHER LOAD:** May 14 at 8 p.m.

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

- **MONET IMPRESSIONS:** April 14-17
- **A MIDSUMMER NIGHT'S DREAM:** May 19-22
- PLAYMAKERS REPERTORY COMPANY:** The Center for Dramatic Arts, Chapel Hill,

Contact 919-962-7529 or www.playmaker-srep.org.

- **5th ANNUAL ONLINE AUCTION:** Bid on an array of items; April 21 at 8 a.m.- April 30.
- **BIG RIVER:** Adapted from the novel by Mark Twain; thru April 24.
- **THE YEAR OF MAGICAL THINKING:** By Joan Didion; April 27-May 1



TERERO — Oil painting by Philip Moose on display in The Best of NC Art 2011 exhibit at Gallery C.

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

- **THE MERRY WIVES OF WINDSOR:** By William Shakespeare; April 14-19.

MUSEUMS

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

- **"30 AMERICANS":** Exhibit thru Sept 4
- **"ALTER EGO":** A decade of work by Anthony Goicolea exhibit; April 17 - July 24
- **"MIRROR IMAGE: Women Portraying Women"** exhibit: May 1 - Nov 27
- **AUCTION PREVIEW:** Preview to Art Of The Auction event; May 6 at 5:30 p.m.
- **ONE COLLECTOR'S STORY:** Lawrence J. Wheeler; May 10 at 6 p.m.
- **THE ART OF COLLECTING:** Panel discussion from the Collector's Viewpoint; May 15 at 2 p.m.
- **ART OF THE AUCTION:** A benefit for the NC Museum of Art Foundation, May 21 at 7 p.m.

MARBLER KIDS MUSEUM EVENTS: Raleigh; Contact 919-834-4040 or www.marbleskidsmuseum.org.

- **FAMILY FUN NIGHT:** A special night for spe-

cial needs sponsored by Kerr Cares for Kids Foundation and Andy's Charitable Foundation; April 14 from 5:30-8 p.m.

- **GADGETS AND GIZMOS:** In partnership with The Engineering Place, A K-12 Outreach program at NCSU; April 17 from 1-3 p.m.
- **TARGET \$2 TUESDAY NIGHT:** Families enjoy story time and illustrate a Marbles book at Target; April 19 from 5-8 p.m.
- **FAMILY FIT SERIES:** Soccer games with guest star Capital Area Soccer League; April 20 from 12-2 p.m.
- **POWER FLOWER:** Blooming and Earth Day Celebration; April 22 from 9-5 p.m.
- **TARHEEL TALE TELLERS:** Performances by a children's literature company; April 23 from 11-2 p.m.
- **FAMILY FIELD DAY:** Playful outdoor activities; April 30 from 9-5 p.m.
- **SELECTIONS FROM SIDEWAYS STORIES FROM WAYSIDE SCHOOL:** May 1 from 1-2 p.m.

RALEIGH CITY MUSEUM EVENTS: Raleigh; Contact 919-832-3775 or www.raleighcitymuseum.org.

- **FASHION HISTORY:** 200 Years of Fashion History; April 16 from 11 a.m.-3 p.m.

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

- **ANIMAL GROSSOLOGY:** thru April 24
- **PLANET EARTH CELEBRATION:** April 16 from 11-5 p.m.

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

- **TRACES:** Thru May 14
- **PULL OF THE MOON:** Recent works by Barbara Lee Smith; Thru May 14.

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

- **B.W. WELLS-PIONEER ECOLOGIST:** Exhibit now open
- **CAPE FEAR TREASURES-SEEING:** Exhibit now open
- **CONSERVATION LECTURE-APPRAISALS:** April 14 at 7 p.m.
- **CAPE FEAR SKIES-SPRING CONSTELLATIONS:** April 17 at 1:30, 2:30, 3:30 p.m.
- **LEARNING CENTER-EXPLORE ECOSYSTEMS:** April 16, 23, 30 from 1-4 p.m.
- **NEW HANOVER COUNTY RESIDENTS' DAY:** May 1
- **STORMFEST:** May 7 from 10-4 p.m.
- **LEARNING CENTER-WONDERS OF LIGHT:** May 14 & 28 from 1-4 p.m.
- **PIRATES:** Special exhibit open; May 14
- **CAPE FEAR SKIES- SKY MAPPING:** May 15 at 1:30, 2:30 and 3:30 p.m.
- **ENERGY QUEST:** May 21 from 10-4 p.m.

POTPOURRI

33RD ANNUAL CARY ROAD RACE: This family event includes a 5K, 10K and 1 mile Fun Run; Koka Booth Amphitheatre at Regency Park, Cary; April 10 at 8:30 a.m. Contact 919-469-4363.

DINNER AND CONCERT: The Cary Senior Center and Marvelous Music Series present an evening of food and entertainment by The John Brown Quintet; Herbert Young Community Center, Cary; April 15 at 5:30 p.m., concert at 7:30 p.m. Contact 919-469-4081.

ENO RIVER FARMERS MARKET: Featured guest Pat Kiffney, owner of Green Pony Garden and friend Nancy Carnes, Permaculture Instructor; downtown historic Hillsborough; April 16 from 8-12 a.m. Contact www.enoriverfarmersmarket.com.

BREAKFAST WITH BUNNY BEFORE THE EASTER EGG HUNT: The Cary Teen Council provides a breakfast while the Easter Bunny is available for pictures, before the Easter Egg hunt; Fred G. Bond Metro Park, Kiwanis Shelter, Cary; April 16, breakfast from 8:30-9:30 a.m., Easter Egg Hunt at 10 a.m. or 1:30 p.m. Contact 919-460-4965.

GREAT GRAPES ARTS & FOOD WINE FESTIVAL: Booth Amphitheatre, Cary; April 16. Contact 919-462-2025 or www.boothamphitheatre.com.

16TH ANNUAL PIEDMONT FARM TOUR: Self-guided tour will feature dozens of farms across the Triangle; April 16-17. Contact 919-542-2402 or www.carolinafarmstewards.org.

3RD ANNUAL NAZIM HIKMET POETRY FESTIVAL: Free to the public; Page-Walker Arts and History Center, Cary; April 17 at



SUNRISE, HILTON HEAD — By Maud Gatewood on display at Gallery C featured in The Best of NC Art 2011 exhibit.

2 p.m. Contact 919-460-4963.

SAFE HAVEN FOR CATS 7TH ANNUAL TUXEDO CAT BALL: Benefiting SAFE Haven for Cats and SAFE Care Feline Spray and Neuter Clinic; Marbles Kids Museum, Raleigh; April 29 from 7-11 p.m. Contact 919-872-1128 or www.safehavenforcats.org.

18TH ANNUAL SPRING DAZE ARTS AND CRAFTS FESTIVAL 2011: Enjoy a day of art, entertainment and food in the Park; Fred G. Bond Park, Cary; April 30 from 9 a.m.-5 p.m. Contact 919-469-4061.

HISTORIC OAKWOOD GARDEN TEA AND TOUR: An annual event offering access to some of the neighborhood's best



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gardens; 530 East Jones St., Raleigh; April 30 and May 1. Contact 919-832-9712 or www.history-coakwood.org.

REALLY TERRIBLE ORCHESTRA OF THE TRIANGLE: Enjoy this free event of unique music fun for the entire family; Sertoma Amphitheatre in Bond Park, Cary; May 1 at 3 p.m. Contact 919-319-4560.

FULL CIRCLE — HISTORY EDUCATION IN THE NC AND THE OLD CARY SCHOOLS SITE: Enjoy a discussion on the history of these sites and then a performance by The Applause; Page-Walker Arts and History Center; May 1 at 3 p.m. Contact 919-460-4963.

CARRBORO DAY: Carrboro Centennial Celebration (1911-2011) continues on this day with like entertainment, food, games and more; Carrboro Town Hall, Carrboro; May 1 from 1-7 p.m. Contact 919-918-7364 or www.townof-carrboro.org.

BOOKMARKED! 2011: Part of Cary's Lucy's Book Club public outreach, this two week festival celebrates the special joys of reading with children; Raleigh; May 6-22. Contact 919-677-1400 or www.lucysbookclub.org.

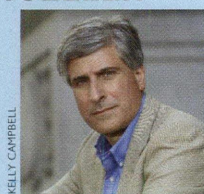
6TH ANNUAL SEQUINS AND SPURS GALA: Enjoy a night of dinner, dancing and auctions hosted by Horse & Buddy, an organization assisting those with special needs; Prestonwood Country Club, Cary; May 7. Contact 919-742-5122 or online at www.horseandbuddy.org.

FRIENDS OF THE PAGE-WALKER HERBFEST: Enjoy a day of vendors selling a variety of herbal crafts, garden products, food, plants and more; Page-Walker Arts and History Center Garden Plaza, Cary; May 7 from 9-2 p.m. Contact 919-460-4963.

FCA SPRING BREAKFAST: Triangle area featuring UNC Head Baseball Coach Mike Fox; RBC Center Arena Club, Raleigh; May 9 at 7:30 a.m. Contact 919-848-4646.

LESSONS FROM A BESTSELLER

A writers workshop and luncheon presented by Raleigh City Cemeteries Preservation, Inc. and History Matters Foundation featuring International and *New York Times* Bestselling author Steve Berry; Kenan Recital Hall, Peace College, Raleigh; May 21 from 9 a.m.-4 p.m. Contact 859-0348 or www.steveberry.org.



KELLY CAMPBELL

2011 TRIANGLE FCA GOLF TOURNAMENT: River Ridge Golf Club, Raleigh; May 9 at 10 a.m. Contact 919-848-4646 or www.trianglefca.org.

2011 HILLSBOROUGH SPRING GARDEN TOUR: Tour numerous public and private gardens throughout Historic Hillsborough; Hillsborough; May 14 from 10 a.m.-4 p.m. and May 15 from 12-4 p.m. Contact 919-732-7741 or www.visithillsboroughnc.com.

EVENTS AT OAKDALE CEMETERY: Wilmington, contact 910-726-5682.

- HISTORIC WALKING TOUR: Guided by architectural historian Janet K. Seapker focusing in the history and meaning of symbols used in Victorian funerary art; April 16.
- HISTORIC WALKING TOUR: Guided by architectural historian Janet K. Seapker focusing in the flowers and meaning of symbols used in Victorian funerary art; April 24.
- HORSE-DRAWN WAGON RIDES: Enjoy an afternoon of horse-drawn wagon rides with Mr. Ed Lewis May 22 at 3 p.m. and 5:30 p.m.

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

- GARDEN LOVER'S WEEKEND: Tulips Galore; April 8-10

- HERITAGE PLANT SALE: April 8-9 from 9-5 p.m.
- TRYON'S TALES FOR TOTS: A Ride with Paul Revere; April 13 from 10-11 a.m.
- IN A DREAM WITHIN A DREAM- LEWIS CARROLL AND ALICE IN WONDERLAND: April 14 at 7 p.m.
- TRYON PALACE THEATER: *Behind Every Great Man...*; April 16 at 1 p.m.
- LOSING AMERICA- LORD CORNWALLIS IN THE SOUTH: April 16 at 7 p.m.
- THE LION, THE EAGLE AND DIXIE- FRANK VETZELTY COVERS THE CIVIL WAR: April 17 at 2 p.m.
- AFRICAN AMERICAN HISTORIC DOWNTOWN WALKING TOUR: April 17 at 2 p.m.
- VOCI ALLEGRE IN CONCERT: May 6 from 6-7 p.m.
- HOME SCHOOL DAY — A SERVANTS LIFE FOR ME: May 7 from 9-3:30 p.m.
- TRYON'S TALES FOR TOTS: Waterways; May 11 from 10-11 a.m.

SPECIAL WINE TASTING: Featuring wines from Oregon and Australia; Hillsborough Wine Company; May 6 from 5-7 p.m., May 14 from 1-3 p.m. Call 919-732-4343 or www.chapelhill-winecompany.com.

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

- IRISH MUSIC SESSION: Trent River Coffee Company; April 12
- DOWN EAST FOLKARTS SOCIETY CONCERT: Karen Savoca and Pete Heitzman; April 15
- FESTIVAL OF FUN: April 16
- 2011 ENC PET EXPO: April 16
- 2ND ANNUAL HAVELOCK HERITAGE MUSIC BLUES FESTIVAL: April 29
- NC SYMPHONY'S SHAKESPEARE IN MUSIC: May 1

WILMINGTON AND CAPE FEAR COAST CVB EVENTS: Wilmington, Contact 866-266-9690.

- 64TH ANNUAL NC AZALEA FESTIVAL: April 6-10
- AZALEA GARDEN TOUR: April 8-10
- AZALEA HOME TOUR: April 9-10
- PLEASURE ISLAND CHOWDER COOK-OFF: April 16
- TASTA OF WILMINGTON FOOD AND WINE FESTIVAL: May 15
- WILMINGTON GREEK FESTIVAL: May 20-22

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

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

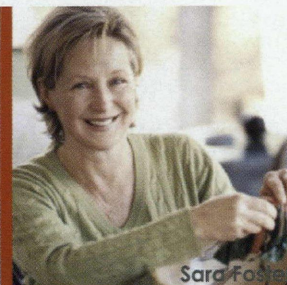
Tickets & Information

www.beaufortwineandfood.com

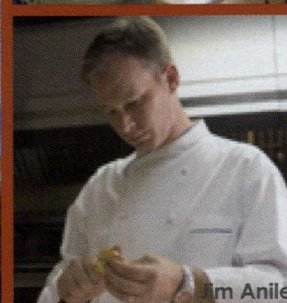
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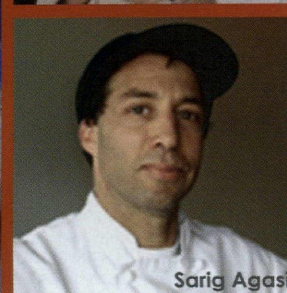
Waterfront Wine
Featured Artist, Trisha Adams



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. ½ price appetizers from 9 p.m.-10 p.m. every night. Live music Thursday nights from 9 p.m.-11 p.m. Bar and outdoor patio dining available. Located at North Hills. M-Th: 4 p.m.-10 p.m., F-Sat: 4 p.m.-11 p.m., Sun: 4 p.m.-10 p.m.

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

COQUETTE BRASSERIE — 4351-119 The Circle at North Hills, Raleigh. 789-0606. www.coquetteraleigh.com. Raleigh's first authentic French Brasserie featuring traditional fare, an exclusive French wine list and the best beers and classic French cocktails. Open air restaurant made

possible by giant doors that open when the weather is just right. Mon-Thurs: 11 a.m.-10 p.m., Fri-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6330. www.elrodeogrill.com. Inspired

by 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!"

St., Raleigh. 821-0011. www.themintrestaurant.com. Mon-Thurs. 5-9p.m.; Fri. and Sat. 5-10p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Culinary Director Christopher Hyton presents new and exciting culinary combinations



by the bold flavors of Tex-Mex fare and the vibrant culture of Mexico, enjoy our favorite fajitas and stuffed Chile Rellenos. Or for a higher degree of authenticity, try our Michoacan-style Carnitas and a Mexico-City style Steak Tacos special. Signature margaritas and refreshing beers make for a perfect compliment to this twist on traditional Mexican dining.

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

THE FLYING BISCUIT 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 entrées, 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 influ-

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

paired with The Mint's unflappable service standards.

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

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



Sullivan's

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.zestcafehomeart.com. Offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio. Enjoy the Home Art selection of fun and whimsical home accessories and gifts. Lunch T-Sat., Dinner W-Sat. and Sun. Brunch.

DURHAM/APEX/MORRISVILLE

CAFÉ PARIZADE — 2200 W. Main St., Durham. 286-9712. Renaissance-inspired murals, colorful

surrealist works of art and casually chic crowds feasting on Mediterranean dishes. Lunch M-F 11:30-2:30 p.m., Dinner M-Th 5:30-10 p.m., F and Sat. 5:30-11 p.m., Sun. 5:30-9 p.m.

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

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

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

CHAPEL HILL/HILLSBOROUGH

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

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

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

MEZ CONTEMPORARY MEXICAN — 5410 Page Road, Research Triangle Park, Exit 282 off I-40. 941-1630. Visit online at www.mez-durham.com. MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411



Deluxe

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.

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.

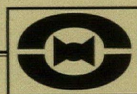
CHEF & THE FARMER PROGRESSIVE EATERY & WINE SHOP — 120 W. Gordon St., Kinston. 252-208-2433. www.chefandthefarmer.com. A converted mule stable never looked so good. Blending old architecture and contemporary design with local ingredients and urban techniques makes this eatery an epicurean oasis. AAA 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 spir-its. Come casual and leave impressed. Dinner M, Th-Sat 5:30-10 p.m.; Sun brunch begins at 11 a.m. Closed Tues.

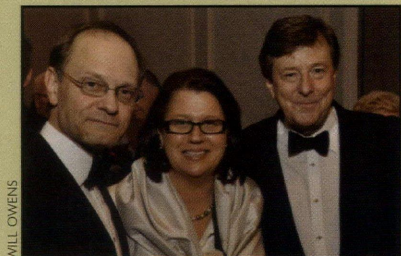


On the Town

by Helen Wallace

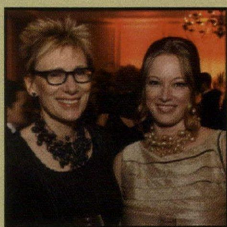
23rd Annual PlayMakers Ball

For: PlayMakers Repertory Company
February 12, 2011
Carolina Inn
Chapel Hill, North Carolina



WILL OWENS

David Hyde Pierce, Vicki Threlfall and Brian Hargrove



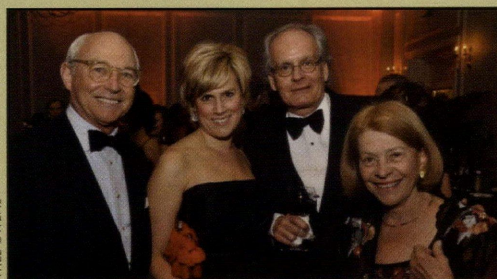
Emily Kass and
Amanda Brazel

WILL OWENS



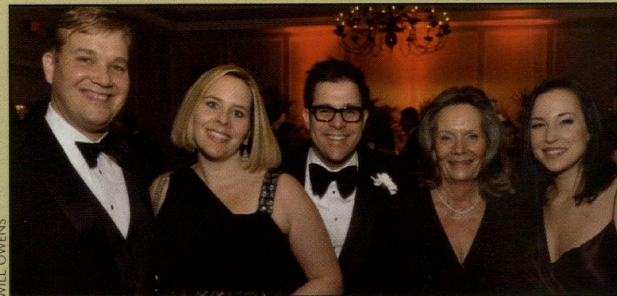
WILL OWENS

Holden and Patti Thorp



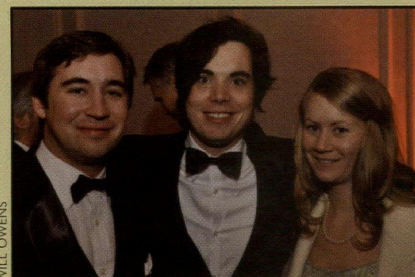
WILL OWENS

David Frey, Shannon Kennedy, James May and Judy Frey



WILL OWENS

Dustin Gross, Susan Gross, Chris Goodwin, Joan Gillings and Nicole Goodwin



WILL OWENS

Evan Gwyn, Ken Cannon and Gareth Gwyn

A Masqueradium

For: Continuous Blessings Foundation
March 5, 2011
Seven
Raleigh, North Carolina

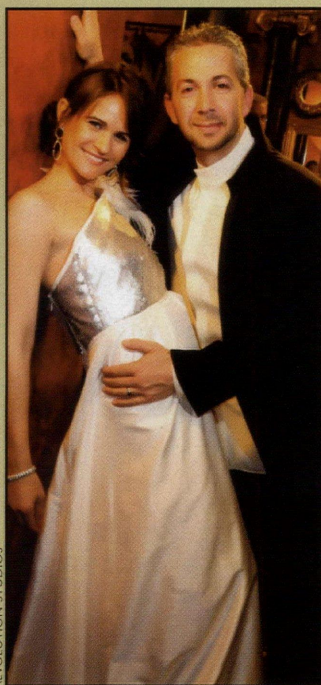


REVOLUTION STUDIOS

Alexander Godwin and Will Boykin



REVOLUTION STUDIOS



REVOLUTION STUDIOS

Amy and Christ Cherico

Catherine Hudson
and Grier Godwin

12th Annual Winterfest Gala

For: Ronald McDonald House of Durham
Friday, February 11, 2011
Washington Duke Inn
Durham, North Carolina



MIKE PETERS

Teresa Donovan, Ronald McDonald & Bill Donovan



MIKE PETERS

Primula Lane, Tudi Holmes, Barbara Wheeler

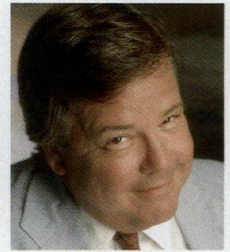


MIKE PETERS

Peter and Katelyn Lamar

by Bernie Reeves

My Usual Charming Self



SAY NO TO TORT REFORM

Trial lawyers probably rank below Congress in public affection. The rise and fall of John Edwards crosses lips when the subject is broached, as do headline-grabbing jury awards. Doctors, the most high profile targets of plaintiff litigation, dwell on the opposite end of the popularity quotient and enjoy great favor with most people. Now battle lines are now being drawn in the NC General Assembly between the lawyers and doctors as the House debates a bill passed by the Senate limiting awards to victims harmed by emergency room physicians.

Tort reform was a big issue in the last election, and Republicans are sticking to their campaign promise to stop outrageous malpractice judgments as the central thrust to curtail medical expenses. And while there is merit to the effort, the result will do more harm than good. Voters will rue the day they give up their only recourse if their lives are ruined by medical negligence. If tragedy strikes a breadwinner, the ER tort reform bill will be exposed as a convenient slogan echoing in the nightmare of ruin. If the victim is a spouse or child, citizens will be outraged they cannot seek compensation for their pain and suffering. The insurance companies win and the people lose.

Ironically, it is conservatives who should be against capping awards. It is an affront to the legal process to allow government to interfere in torts — similar to restricting profits or investment gains in a capitalistic society. And while there are jury awards that defy reality, day-in and day-out it's a fight to the finish for plaintiffs to receive anything.

The battle for compensation is usually taken on by plaintiff's attorneys willing to sacrifice fees for hours of legal work for a percentage of the settlement or award. Capping awards by government fiat will endanger the only hope for most people for legal representation: "trial" lawyers willing to take a risk on what a judge and jury say is proper compensation. Remove that critical path, and we are all victims.

Forget the headlines about outrageous jury awards and fees to trial lawyers and think about you and your family. If ill-fortune occurs due to negligence, you will be outraged you cannot seek proper compensation and, most importantly, justice.

NOTES FROM LA-LA LAND...

I like **Deborah Ross**, one of the state representatives in the NC General Assembly representing Wake County. But we don't agree on much politically, as evidenced by her comment on film that the term "Americans" should include our neighbors in Central and Latin America when it comes to recognition by the United States. I fear her leftward political views encompass a key element of world socialist doctrine — that national boundaries should be erased to create the Utopian dream of one world government. Not yet Deborah, not yet.

I have been aghast at the leftist bias and politically correct tenor of **National Public Radio** for decades. And lately their chickens have come to roost, for example the termination of commentator Juan Williams for daring to be honest about his fears of Muslim air passengers — and most recently the hidden camera film footage of NPR's chief fundraiser coying up to undercover reporters posing as Muslims brandishing big bucks to donate to the network. In both instances NPR officials demonstrate a superior attitude that signifies the liberal elitism ingrained in media. They seem unable to overcome their own dogmatic internal culture to be even-handed and fair.

The man to watch who can defeat Obama and save the country is **Indiana governor Mitch Daniels**. He has transformed the very essence of government in his home state, a revolution that can be applied to save the United States from its escalating descent into fiscal insolvency and doctrinal despair. Daniels worked in Washington for Indiana Senator Richard Lugar, Ronald Reagan's White House team and as director of the Office of Management and Budget. He returned home and worked his way up to an important management position with the Eli Lilly pharmaceutical firm before taking on the job to run Indiana.

He balanced the budget before it became an emergency situation, creating a surplus that has allowed the state to survive the current fiscal meltdown. People and companies are coming into Indiana rather than leaving; school budgets are in control due to an administrative department he created in state government

to curtail out of control local taxation for buildings and salaries; and public union eruptions were avoided with a sensible plan put in place five years ago. The most comprehensive article can be accessed by googling Mitch Daniels and searching for the piece by Andrew Ferguson in the *Weekly Standard*. Only problem is Daniels has not announced.

...
The Barack Obama White House is a "riddle wrapped in a mystery inside an enigma", as Winston Churchill portrayed the Soviet Union at the offset of the Cold War. Neither he nor experts in the US or Europe could decipher what was going on behind the closed doors of the Kremlin, just as Americans can't figure out what the president is going to do next. This indecisiveness and lack of firm public and domestic policy has made the nation uneasy at a very complex point in history.

But now and again a little light seeps out, such as the case of the Muslim school teacher who took a 3-week vacation from teaching to go on a "hajj" to visit Mecca, a charge Mohammed demands of all devout followers. The small town's local school board refused her request for the obvious reason that religious leave is unconstitutional, and because they could not line up a substitute. The teacher went anyway, and now the US Justice Department is defending her right to receive compensation for lost pay and to defend her right to make a pilgrimage.

Put another way, the Attorney General is supporting the religious rights and activities of a Muslim — a religion that espouses warfare against the United States — while continuing to disallow the slightest desires of citizens who wish to maintain some semblance of our Christian heritage in the nation's public life. In effect, Obama is paving the way for the social and political specter of *sharia* law, the issue that is dividing Europe and looming ominously over America. **MM**

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

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