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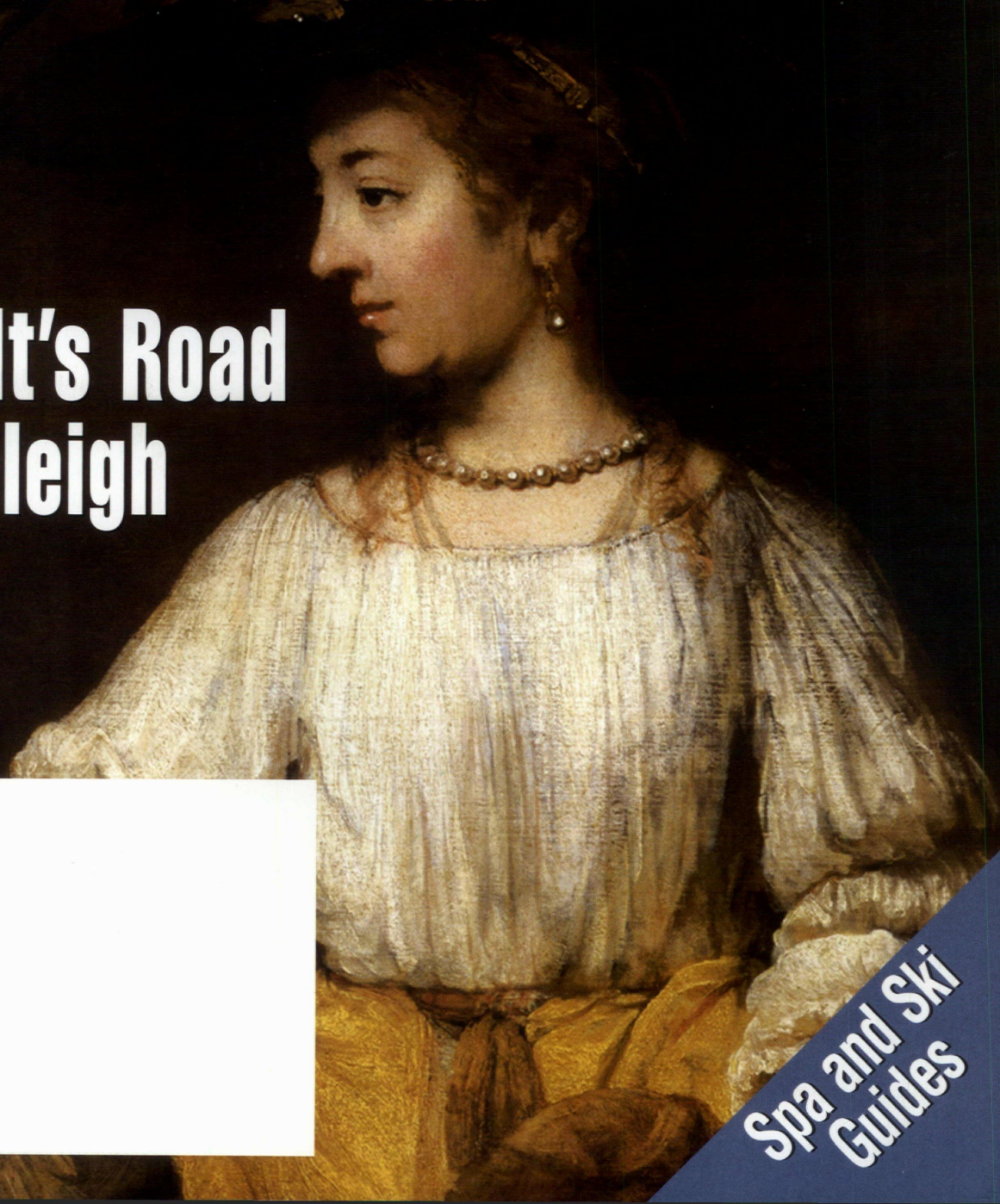
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Proceeds from this event will benefit The @ Fund. The @ Fund was launched by the Arts Together Board to secure funds for the purchase of new arts materials and equipment, to provide new and creative outreach programs, and to offer scholarships to talented young people in need of financial assistance for Arts Together classes.



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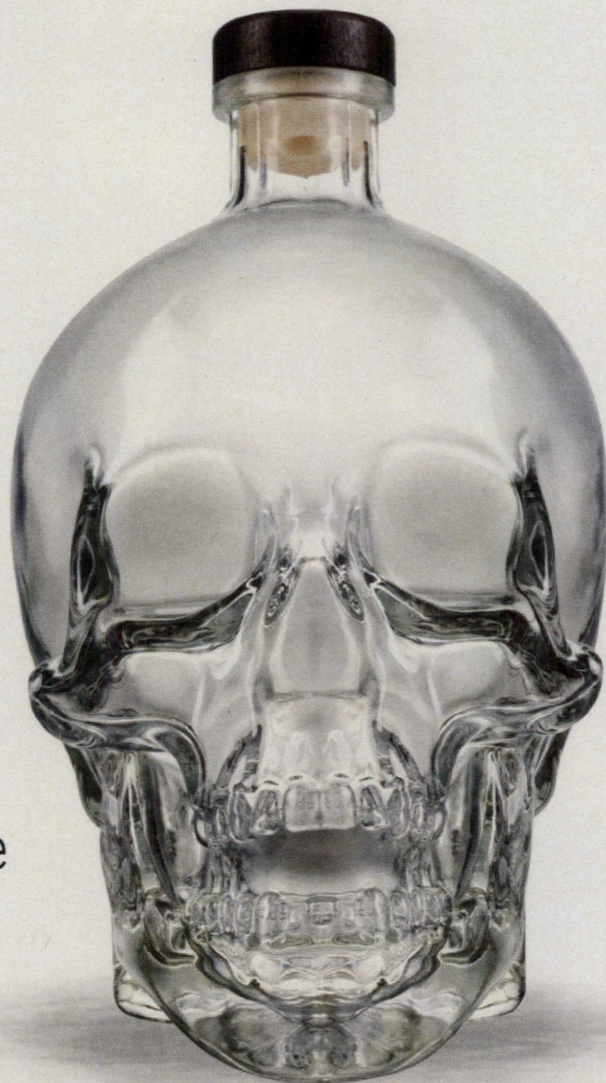
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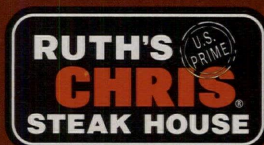


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## GREAT DUTCH ART, FINE FRENCH FOOD AND TAR HEEL PLEASURES

**R**embrandt's visit to the NC Museum of Art inspired Liza Roberts to discover what it takes to move priceless works of art great distances for display at the NC Museum of Art. The dramatic exhibition required painstaking planning and logistics — and stories to tell. Art columnist Louis St. Lewis offers more details on the great artist, as well as opinions of his own about the show.

A dose of culture brings to mind French cuisine. CC Glenn, a Francophile through and through, trekked the Triangle to see how we stand in haute cuisine from La France and was not disappointed. And Barbara Ensrud suggests great vintages and bubbly to complement your gastronomic indulgences.

After a spree of continental art and cuisine, Tar Heels yearn to return to their collective roots on the Outer Banks. Diane Lea visited a meticulously designed retirement home featuring local knowledge building features to withstand the often punishing weather — all smoothly complemented with sophisticated design elements.

Arch T. Allen reviews a special book published in conjunction with IBM's 100th birthday, and notes the local connection to the company's global impact. Carroll Leggett suggests re-scheduling late year holidays and Jim Leutze thinks income disparity is undermining the American Dream.

Michael Welton notes that Hicks Stone, son of legendary architect Edward Durell Stone, has published a comprehensive and fascinating new book on his father's life and works. The author discovered that his father and his firm designed — in conjunction with Raleigh architect Ralph Reeves — two buildings in Triangle: The NC Legislative Building and the original NC Museum of Art on Blue Ridge Road in Raleigh; and in Durham, the Mary Biddle Duke School of Music building on the Duke campus.



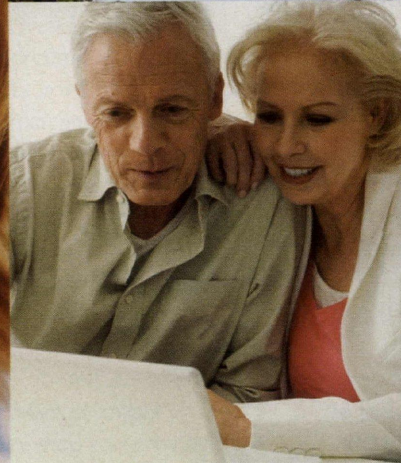
Now is the time to shape up and *Metro* is at your service with a full listing of area spas and a guide to area ski resorts compiled by Hayleigh Phillips. Cyndi Harris presents a full calendar of events into the New Year, and Dan Reeves presents full listings of significant music events in the region.

May you flourish in the New Year!

*RB Reeves III*

Rembrandt van Rijn, *Joris de Caulerii*, 1632, oil on canvas transferred to panel, Fine Arts Museums of San Francisco, Roscoe and Margaret Oakes Collection





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# Correspondence

## BOOK CLUB MYSTERY

I am writing about the "Unsung Heroes" column by Liza Roberts (November 2011) about Sally Creech and the Twentieth Century Book Club.

I am a daughter of Charles W. Ward, painter and muralist (1900-1962) who executed the mural Cotton Pickers, (1938), for the Roanoke Rapids Post Office, which is now owned by the law firm of Wellman, White & Wilson in the same town. Bill White had contacted me to ask for information to add to a talk he was planning to give. In addition to some family stories, I sent him a copy of this tiny news article which has always puzzled us:

Chales (sic) W. Ward of Trenton, NJ, will be shown.

The gallery talk will be made by James McLean and hostesses will be the members of the Twentieth Century Book Club, of which Dr. Julia Harris is president. The committee in charge of the tea is composed of Mrs. Wiley Pittman, Mrs. A. S. Brower, and Mrs. J. Henry Highsmith.

The public is cordially invited to attend the talk and tea.

Someone, probably my father, wrote at the top: "Raleigh, N.C., Nov., [?] 1935". This snippet of paper did not include the name of the newspaper. We have no other

record of any exhibition in Raleigh and would be very curious to know the name of the gallery, what works were in the exhibition, how it came about, etc. We used to think it was a spin-off from his work on the NC mural, but the date is a bit too early for that.

Just the other day while looking through one of his early sketchbooks, (Notebook #22, beginning Nov. 30, 1935), I came across the following name and address and wondered whether she was a member of your 20th Century Book Club:

Mrs. Elena M. Jehusi [? hard to read]  
553 No. Blount Street  
Raleigh, N.C.

Above it — not necessarily connected — is the name "Hardy". Another possible clue: my father knew the artist Hobson Pittman who was born in North Carolina in 1900.

I would be very grateful if your readers could direct me to anyone who can help identify these names.

A recent local NC source of information about Ward and the Roanoke Rapids mural is Anita Price Davis' 2009 book "New Deal Art in North Carolina: The Murals, Sculptures, Reliefs, Paintings, Oils and Frescoes and Their Creators".

**Kristina Ward Turechek**  
Otego, NY 13825



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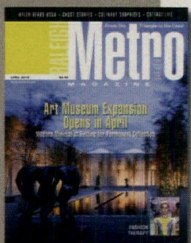
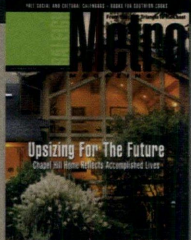
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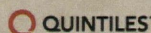
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Rembrandt van Rijn. *Self-Portrait (Study in a Mirror)* (detail), circa 1629, oil on wood panel. The Indianapolis Museum of Art. The Clowes Fund Collection. *Rembrandt in America* is organized by the North Carolina Museum of Art, the Cleveland Museum of Art, and the Minneapolis Institute of Arts. The exhibition is supported by an indemnity from the Federal Council on the Arts and the Humanities. Additional support is provided by the Samuel H. Kress Foundation and the Andrew W. Mellon Foundation. This exhibition is also made possible, in part, by the North Carolina Department of Cultural Resources; the North Carolina Museum of Art Foundation, Inc.; and the William R. Kenan Jr. Endowment for Educational Exhibitions.

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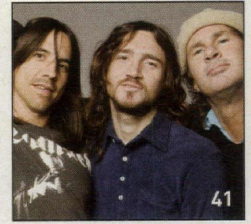
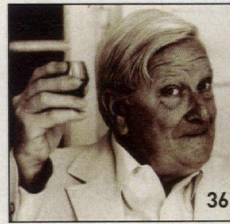
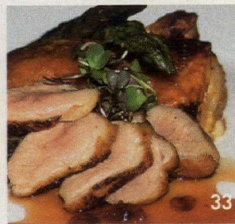


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## Edward Durrell Stone: A Son's Untold Story Of A Legendary Architect

— Rizzoli New York

### Genius And Controversy Hallmarks Of Extraordinary Achievement

The life of the son of an architect can be trying, whether Dad is an academic dreamer or a titan who lands big jobs. In the case of Hicks Stone, the ordeal was exacerbated by the white heat radiated by his father Edward Durrell Stone, one of the most successful and controversial architects of the 20th century.

As time and history soothe the giant waves that crashed around pere Stone, Hicks (an architect too) set out to write a crucial biography of his father — and found that the strong opinions about the elder Stone have not abated. Yet the years have elevated his father to the uppermost echelons of architectural posterity. He has rightly achieved immortality despite his jealous and petty peers who worked strenuously to prevent his ascendancy.

Ed Stone's works around the world speak for themselves: From MOMA to Radio City Music Hall; from the American Exhibition at the Brussels World Fair to the US Embassy in New Delhi; from the Kennedy Center to the State House in Raleigh, North Carolina, a project that included my father Ralph Reeves as Associate Architect. This same team later collaborated on the original NC Museum of Art and the Mary Duke Biddle Music Building on the Duke University Campus.

As Hicks Stone prepared for the giant undertaking to write about his father, a building in

Raleigh did not appear on his radar. But after uncovering a poem by the iconic architect Buckminster Fuller written to his father, he began to take notice. And yes the Legislative Building is provided several pages in the book. But it was just as surprising to Hicks Stone to discover that the jealousy and criticism of Ed Stone here was as virulent and unwarranted as the back-biting in the big cities.

Hicks, the issue of Ed Stone's first marriage, says he didn't know his father well. But he found himself drawn to be an architect anyway. He was attending a lecture at Harvard when his father's work came up — followed by vitriol by the professor and hissing from his fellow students. Then he realized there was a problem he couldn't understand. The elder Stone had made the cover of Time and was lionized as the most successful American architect. Why was there a knee-jerk and uniform negative reaction to his father's work?

Read the book and learn more. But in summary Ed Stone would not bow to the pure modernism of the International Style bred in the Bauhaus, the German school and movement that crossed to the US in the works and theories (mostly theory) of Marxist-influenced designers and artists dedicated to the New World Order. These "white box" modernists helped shape the mid to late 20th century landscape by desecrat-

ing the "ornamentation" of the Bourgeoisie who aped the art and architecture of the ruling classes of Europe. Buildings would be for the workers and beauty be damned.

Stone developed an historic sensibility to cope with the onset of the modern, drawing on classical lines and human sensitivity to create a synthesis that imbues his buildings with a proper sense of occasion and an uncanny ability to maintain gravitas even in the company of concrete "carbuncles" and the retro designs that supplanted the grossly modern.

This is a beautifully illustrated book to own and treasure and keep as a reference. Hicks Stone is objective about his father's personal weaknesses as he is transcendent in his own journey to understand the mysteries, controversy and genius of his illustrious father. **MM**

— Bernie Reeves



## EYES ONLY

On February 23, Arts Together will host the "Arts Together Awards" from 5:30 p.m. to 9 p.m. at First Citizens Bank Headquarters in Raleigh with a cocktail reception, dinner, awards, and a silent auction. Tickets for the event start at \$100 with proceeds going to "The @ Fund," which provides scholarships for young people to attend Arts Together classes and programs and new equipment and updated educational technology, and creative new classes for pre-school, after-school- and summer programs.

...

CAM Raleigh has received six architectural design awards since opening in April 2011. The partnership between the community and North Carolina State University's College of Design received a 2011 AIA Design Award (Merit), an AIA Tower Award, the 2011 Carraway Honor Award of Merit from Preservation North Carolina, the 2011 Sir Raleigh Walter Award for Community Appearance, a Downtown Raleigh Alliance Imprint Award, and the AIA Architecture Firm Award.

## Joint Chiefs of Staff Chairman To Speak At Duke

General Martin Dempsey will deliver the 2011 Ambassador S. Davis Phillips Family International Lecture at 5:30 p.m. in Duke's Page Auditorium. The event is free and open to the public, but tickets are required, with a limit of two per person. Tickets can be obtained through the Duke Box Office at (919) 684-4444 or via [tickets.duke.edu](http://tickets.duke.edu). Those unable to attend can view a live webcast at [ustream.tv/dukeuniversity](http://ustream.tv/dukeuniversity).

Dempsey is the nation's highest-ranking military officer, serving as adviser to the president, secretary of defense and the National Security Council. He earned a master's degree in English from Duke in 1984. He has held commands in Iraq and Afghanistan as well as posts in the Middle East and Europe. In 2007, Dempsey served as acting commander of U.S. Central Command and became chief of staff of the Army earlier this year.

His awards and decorations include the Defense Distinguished Service Medal with Oak Leaf Cluster, the Distinguished Service Medal with three Oak Leaf Clusters and the Defense Superior Service Medal.

The Duke event is sponsored by the Duke Program in American Grand Strategy and co-sponsored by the Triangle Institute for Security Studies, the Sanford School of Public Policy and the Office of Global Strategy and Programs. For more information, visit the Triangle Institute for Security Studies website, <http://sanford.duke.edu/centers/tiss>. **MM**



## Owl Theory Could Have Its Day In New Peterson Trial

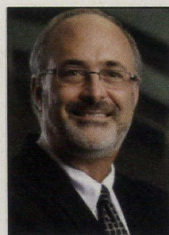
Now that Michael Peterson has been granted a new trial for the alleged murder of his wife Kathleen based on improper blood analysis by the State Bureau of Investigation, readers will remember that *Metro Magazine* has questioned the verdict because the prosecution did not make its case that claimed the wounds on the victim's head were administered by a fireplace "blow poke". The hypothetical weapon was discovered near the end of the trial unblemished in the garage of the Peterson home.

*Metro* also publicized the theory presented by Durham attorney and Peterson's next door neighbor Larry Pollard that perhaps an owl attacked Kathleen Peterson outside the home. The wounds on her head and elbows bear this out, as evidenced in the autopsy photographs published in the July 2005 issue of the magazine (go to [www.metronc.com/article/?id=19](http://www.metronc.com/article/?id=19)). This was the last time autopsy photos could be published in the media based on a law passed by the NC Legislature motivated by the published autopsy photos of race car driver Dale Earnhardt – and perhaps influenced by the Peterson case.

Pollard suffered ridicule until it was learned that owls attack people – and two feather particles were discovered in the evidence held by the prosecutors. While the blood analysis scandal at SBI has re-opened the trial, the owl theory continues to gain credence. **MM**

## Duke Cancer Institute Names New Director

Dr. Michael B. Kastan, cancer scientist and pioneer in describing molecular and cellular events that cause cancer and its progression, and former director of the Comprehensive Cancer Center at St. Jude Children's Research Hospital, has been named executive director of the Duke Cancer Institute (DCI).



Dr. Kastan

Dr. Richard D. Klausner, the former director of the National Cancer Institute, past executive director for global health at the Bill & Melinda Gates Foundation and current member of the Duke University Health System board of directors said, "Mike Kastan stands out as one of the most thoughtful and important leaders of his generation of cancer physician-researchers."

Kastan arrives in time for the slated February

2012 opening of the new seven-story Duke Cancer Center designed to provide convenient multidisciplinary patient care. Kastan said he will work to develop further the clinical research mission within DCI to design, implement, monitor and report clinical research and develop research into novel therapies for patients.

Kastan was elected to the Institute of Medicine of the National Academies in 2009. He was elected to the American Society for Clinical

Investigation (1995); named a Stohlman Scholar by the Leukemia Society of America (1999); elected to the Association of American Physicians (2003); and won the AACR-GHA Clowes Memorial Award (2007) for outstanding contributions to basic cancer research.

Go to [www.cancer.duke.edu](http://www.cancer.duke.edu) to view a video by Kastan and hear more about his appointment. **MM**

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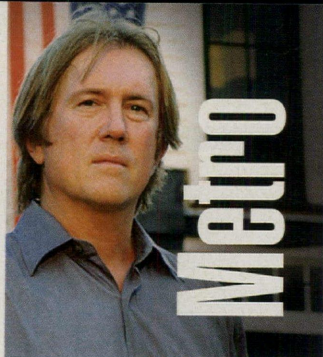
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by Godfrey Cheshire

## FREUD AND JUNG CLASH; TOP 10 FILMS OF 2011

**A**mong the many awards-worthy films opening nationally at year's end, one that's lodged most forcefully in my mind is David Cronenberg's *A Dangerous Method*. The film, which will arrive at North Carolina art houses in January, dramatizes the relationship between psychoanalytic pioneers Sigmund Freud (Viggo Mortensen) and Carl Jung (Michael Fassbender) by focusing on a troubled young woman they both knew named Sabina Spielrein (Keira Knightley).



Michael Fassbender stars as Carl Jung in Sony Pictures Classics' *A Dangerous Method* (2011)

When I first saw the film at the New York Film Festival in October, I gathered that many critics in their 20s and 30s found it less than compelling due to their lack of engagement with the figures of Freud and Jung. In this sense, it may be that the appeal of Cronenberg's movie depends, at least to some extent, on a viewer's generational perspective.

If so, my interest was guaranteed. When I was in college in the '70s, Freud and Jung were not so much fixtures in the classroom (I never took a psych course, and psychoanalysis had not yet invaded film studies) as they were major cultural icons, thinkers whose influence permeated campus life from intellectual forums to late-night bull sessions. And while both officially wore the mantle of science, their significance clearly ranged into other realms of art, literature and philosophy.

They were an oddly matched pair. Freud, a non-religious Viennese Jew, laid the groundwork of modern psychotherapy with his theories of the mind and his "talking cure," the "dangerous" method alluded to in the title of Cronenberg's film. Jung, a proper Swiss Protestant, put that cure into practice and helped extend its

theoretical basis as Freud's disciple and, for a while, designated heir apparent. But the bond didn't hold. In a conflict that ironically mirrored Freud's notions of the Oedipus complex, psychotherapy's patriarch insisted on obedience to his ideas, a demand that prompted his professional progeny to break away and establish his own therapeutic brand.

It's worth stressing that the discipline practiced by the two men, a new one at the time, occupied a hazy domain between medical science and sanitized spiritualism, an implicit divide undoubtedly crucial to their split. Wanting to establish psychotherapy as hard science, Freud reduced most human behavior and culture to the repression of infantile sexual urges. He rejected anything that spoke of spiritual or nonphysical urges, railing against "mysticism" and "occultism," subjects that increasingly attracted Jung as he sought both a broader understanding of the human mind and more productive therapeutic strategies for individual patients.

Even if they're not hot topics among today's collegians, the ideas of both men are anything but ancient history. Rather, they've become so much a part of the cultural fabric that it's easy to take them for granted. Freud's ego, superego, id and other concepts remain fixed in the popular lexicon, while Jung's writings on myth, symbols and esotericism have influenced countless artists and subsequent thinkers such as Joseph Campbell, Robert Bly and James Hillman.

Given the polemical tensions between Freudians and Jungians in recent decades, it's refreshing that *A Dangerous Method* doesn't privilege either man, although, perhaps surprisingly, its main character is Jung. As the film begins in 1904, he's married to a well-off woman and just starting his practice when he receives as a patient Sabina Spielrein, an 18-year-old Russian woman who has been diagnosed with the most Victorian of female maladies, hysteria, and is so contorted with violent facial and physical tics that she can barely speak or sit still.

Jung had been studying Freud's writings, and Spielrein was apparently the first patient on whom he used the "talking cure." It brought out her memories of a cruelly overbearing father and gradually helped her overcome his influence. In working on Spielrein's case, Jung begins corresponding with Freud, which soon leads to his visiting the older doctor in Vienna. Though they are entirely different in background and personality, the intellectual chemistry is immediate; their first meeting turns into an epic talkathon, leading to a fertile collaboration that will eventually include a joint visit to the US.

Unintentionally or not, Freud introduces an element of chaos into Jung's ordered life when he asks him to treat renegade psy-



chiatrist Otto Rank (Vincent Cassel, the chameleon-like French star of *Mesrine* and *Black Swan*), an uninhibited sensualist of the first order. Although he listens calmly to Rank's tirades against monogamy and for sexual freedom, the encounters seem to undermine subtly Jung's inherited sense of propriety. Soon, he begins a mildly S&M-tinged affair with Spielrein, who's now studying psychotherapy herself.

It can't last, and when Jung tries to end the relationship, Spielrein slashes his cheek with scissors, then decamps to Geneva where she becomes Freud's patient. While the brilliant young woman eventually earns a place in the annals of psychiatry for her work with Freud, and goes on to be a distinguished doctor herself, her impact on the Freud-Jung partnership is only to hasten its disintegration. But by this time, that is a foregone conclusion: the two men are moving in opposite directions, as are powerful forces in the world around them.

Indeed, while *A Dangerous Method* skillfully personalizes an important chapter of 20th century intellectual history, it also unavoidably indicates the broader contours and divisions of Europe's modern tragedies. When it ends in 1913, Jung is having nightmares about the continent being engulfed in blood, dreams that will lead him to a nervous breakdown and, later, a new breakthrough in his work. And the differences between "Aryans" and Jews are becoming increasingly ominous, as Freud seems to have suspected. He will flee to England to escape Hitler, while Spielrein, repatriated to Russia, and her two daughters will be executed by the Nazis.

Befitting a work of unusual excellence in all departments, the film had an unusual genesis. Christopher Hampton, the Oscar-winning screenwriter of *Dangerous Liaisons*, some years ago wrote a screenplay about the story called *Sabina* that was to star Julia Roberts. When that project fell apart, he turned the story into a play called *The Talking Cure* that was successfully produced. When Cronenberg contacted him about turning the play into a movie, Hampton didn't return to his earlier script but started afresh, basing his new screenplay on his play, John Kerr's book *A Most Dangerous Method*, and research Hampton himself conducted in Switzerland, where he discovered Jung's original notes on his treatment of Spielrein.

Others have noted the irony that, while Cronenberg is known for very edgy sci-fi and horror films, including *Videodrome*, *The Fly* and *Dead Ringers*, this new production seems refined and tasteful enough for *Masterpiece Theatre*. Its pre-WWI world is one of elegant formal gardens, well-appointed libraries and characters arrayed in impeccable *fin de siècle* fashions. But for Cronenberg, the thematic fit seems almost foreordained: it is hard to imagine any of his studies in aberrant psychology without the work of Freud and Jung. And while the eloquent precision of his vision here has reminded some of Merchant-Ivory, and to me recalls the poised classicism of John Ford, its surface beauty aptly suggests the passions and intellectual ferment roiling underneath.

Cronenberg also deserves credit for the film's performances, especially two extraordinary ones. Fassbender, who is fast becoming one of cinema's top male stars for his work in numerous films, including Steve McQueen's upcoming *Shame*, in which he plays

a sex addict, brings to Jung an air of fastidious control that makes his eventual conflicts with Spielrein and Freud all the more electrifying. And Knightley, as Spielrein, exhibits both astonishing force and ineffable grace in her transition from inchoate hysteric to self-possessed professional. I have no idea if either actor will be honored with an Oscar nomination, but they certainly deserve to be.

## 10 BEST FILMS FOR 2011

The year that brought us the Arab Spring and Occupy Wall Street also had some notable cinematic breakthroughs. Here are my favorites, in order:

***A Separation*** (Asghar Farhadi, Iran). The most acclaimed Iranian film in a decade is a mesmerizing portrait of a marriage disintegrating under the pressure of a wife's desire to escape Iran and her husband's refusal to leave his Alzheimer's-stricken dad. Arrives locally in February.

***Of Gods and Men*** (Xavier Beauvois, France). A dramatized account of real French monks who put their lives on the line during Algeria's civil war of the '90s offers a deeply moving account of Christian faith tested by political radicalism.

***The Artist*** (Michel Hazanavicius, France). The year's most startling and delightful surprise is a silent (well, mostly) black and white comedy that returns to us the Hollywood of yesteryear; amazingly, it's now the film to beat for Best Picture.

***The Tree of Life*** (Terrence Malick, US). An autobiography-tinged account of a '50s Texas childhood that expands to include the creation of the universe and an earth inhabited by dinosaurs, Malick's latest is an epic tone poem that invites endless contemplation.

***Certified Copy*** (Abbas Kiarostami, France-Italy). Iranian master Kiarostami's first European art film features Juliette Binoche in a clever, complex, deeply personal meditation on the confounding differences between men and women.

***The Interrupters*** (Steve James, US). Moving and revelatory, James' acclaimed doc focuses on the courage and resourcefulness of Chicago inner-city activists whose job is to interrupt violent confrontations; it never got a local showing, so look for it on DVD.

***Midnight in Paris*** (Woody Allen, US). The Woodman's biggest hit in 40-plus years of filmmaking is a deft philosophical comedy in which Owen Wilson time-trips back to the Paris of Hemingway, Fitzgerald and Gertrude Stein.

***A Dangerous Method*** (David Cronenberg, Great Britain). A classically mounted drama about the conjunction of Carl Jung and Sigmund Freud; see review above.

***In the Family*** (Patrick Wang, US). This striking, nearly three-hour debut by writer-director-producer-star Wang concerns a Southern gay craftsman who loses custody of his 6-year-old son; it doesn't have distribution yet, but with luck will reach local theaters eventually.

***Battle for Brooklyn*** (Michael Galinsky & Suki Hawley, US). Chapel Hill-native Galinsky filmed this real-life drama about folks trying to save their Brooklyn neighborhood, a struggle that anticipated Occupy Wall Street; shortlisted for the Oscars, it may yet receive wider distribution. **MM**





# Unsung Heroes

by Liza Roberts

## THE EXCITING INSIDE STORY BEHIND BRINGING REMBRANDT TO RALEIGH

**W**hen North Carolina Museum of Art Chief Registrar Maggie Gregory found herself squashed into a tiny bunk in the back of a FedEx truck leaving San Diego for a 50-hour, virtually non-stop trek across the country, she knew she was lucky.

Not every courier charged with chaperoning priceless Rembrandt paintings on long-haul voyages to a temporary home at the North Carolina Museum of Art had a place to lie down, and not everyone landed a tag-teaming, talkative, Elvis-loving married couple to drive them.

What they did get was the extraordinary privilege and weighty responsibility of ensuring that the multi-million dollar paintings they accompanied arrived unscathed, intact and ready to join more than 30 others for the biggest-ever assembly of Rembrandt paintings in the United States.

It was a trip worth making, not only for North Carolina but also for scholars and lovers of art everywhere. Rembrandt van Rijn is in a class of his own among Old Masters; his name, virtually synonymous with excellence, has been revered around the world for more than three centuries. Admired for his ability to portray “not only the body but the soul” of his subjects, as NCMA Director Larry Wheeler says, his paintings, once collected in this country as trophies by Gilded Age robber barons, are today in the hands of the nation’s top museums and collectors. Though many of his paintings are seen in many places, they are rarely viewed gathered together. Thanks to Wheeler, Curator Dennis Weller, Gregory and a host of other colleagues at the NCMA, that was about to change.

### BRINGING REMBRANDT TO RALEIGH

Installing Gregory on the truck with a Rembrandt was just one part of bringing

together the NCMA’s blockbuster “Rembrandt in America.” All together, it took years of academic research and logistical planning, personal connections with top curators and collectors, more than a billion dollars worth of insurance and an attention to detail to rival a White House advance operation.



Rembrandt Van Rijn, *Flora*, Circa 1654, Metropolitan Museum Of Art, Gift Of Archer M. Huntington, In Memory Of His Father, Collis Potter Huntington, 1926 [26.101.10], © 2010 The Metropolitan Museum Of Art/Art Resource, New York

For couriers like Gregory, it was not a job to be taken lightly.

“Any Rembrandt in the world is a high-risk target,” says Anthony Amore, author of the best-selling *Stealing Rembrandts* and the head of security at the Isabella Stewart Gardner Museum. It’s why many of the masterpieces bound for Raleigh took to the road as opposed to the air: ground transportation offers fewer vulnerable “transit points,” or occasions when the canvases change hands.

Amore viewed the exhibit, the value of which he describes as “priceless,” when he came to speak here in November. He was impressed: “The folks at the North Carolina Museum of Art clearly put a lot of thought into both the security and safety

of the paintings.”

### UNLOADING “BART”

Gregory’s responsibility for the safety and security of the San Diego Rembrandt didn’t end when her FedEx truck arrived in Raleigh. She still had 24 hours to go. First, she oversaw the unlocking and unsealing of the truck, and the placement of the wooden crate housing the Timken Museum of Art’s 63-inch *St. Bartholomew* in an acclimatized and secure room at the NCMA.

The staff at the San Diego museum labeled the crate with a Sharpie: “Bart,” they’d scribbled, as if he were an old, familiar friend. And there “Bart” stood in his crate — like the 30-odd paintings that followed him, one by one, over the course of several weeks — for one full day before being opened. The wait gave him a chance to slowly adjust to a new climate.

Twenty-four hours later, when it was time to let “Bart” out, Gregory oversaw that process too, carefully observing as his tortured face emerged from the high-density foam and padding, and checking his condition against the meticulous report made when he left his home. Notes detailing every crack, speck, fingerprint or missing fleck of paint on the masterpiece’s surface were taken and compared to the report made just a few days earlier. Considered a fine example of the contemplative nature of Rembrandt’s later works, *St. Bartholomew*, an apostle flayed alive for his beliefs, is depicted in deep introspection and holding a knife, as if to foretell his martyrdom. To the untrained eye, he is in meticulous condition.

Once “Bart’s” examination was complete, Gregory chaperoned him to the gallery where he was to be hung. “Nail-to-nail” is the term to describe the trajectory of a courier’s responsibility — from the



point it is removed from one wall, to the point where it is hung on the next.

## YEARS TO ARRIVE

It had taken many years for “*Bart*” and his fellow Rembrandts to arrive at that point, says Weller, co-curator of the Rembrandt show and curator of Northern European Art at the NCMA.

The seeds were sown six or seven years earlier when Weller and George Keyes, former curator at the Detroit Institute of Arts, began to discuss the idea of a Rembrandt show organized around the idea of connoisseurship and collecting. Since Rembrandt exists in the tiny pantheon of “brand-name” artists known worldwide by a single name, he has spawned many imitators. And his workshop was prolific; there have always been an outsized number of “fake” Rembrandts in circulation, creating scholarly debates about the authenticity of certain canvases. The idea for a show that highlighted this conundrum, and probed the question of what made a Rembrandt a Rembrandt, became the theme for the exhibition.

“We created a wish list,” Weller says, “And we knew we needed the National Gallery and the Metropolitan Museum on board.” These two top-flight museums had five paintings between them that Weller considered the backbone for any show he might put together, including the National Gallery’s iconic 1659 *Self-Portrait* and the Met’s *Flora*, a beautiful, flower-hatted profile portrait.

Thanks to his longstanding professional relationships with the curators of both museums, Weller was able to secure all five canvases and a show was born. Next came visits to collectors and museums all over the country, asking if they would join the Met and the National Gallery in lending paintings to create a Rembrandt show unlike any other. The Cleveland Museum of Art and the Minneapolis Institute of Arts became partners — and will host the exhibition when it leaves Raleigh — and promises of other paintings started to come in.

## SETTING THE STAGE

Once the list was finalized, the real work began. Weller began to write the 224-page book that serves as the show’s catalogue;

chief registrar Gregory began to arrange the logistics, including securing indemnification from the National Endowment for the Arts to cover the bulk of the insurance for the show, and museum staff began building the “doll house” — the tabletop-scale, 3-D model of the galleries where the show would be hung.

Photos of each of the paintings in the exhibit were shrunk to postage stamp dimensions, and placed on the model gallery’s tiny walls. This enabled Weller to play with different possibilities of where to hang what, and allowed the museum staff to figure out the prosaic details, such as where to place benches and how to arrange lighting; the design elements, including what colors to paint which walls and what font to use in painting descriptions; and it enabled security experts to determine how many guards were required and where they should stand.

Insurance dictated that once the paintings were hung, they could not be moved. Weller and his staff experimented with sheets of cardboard cut to the exact dimensions of the paintings in the gallery itself, shifting the cardboard an inch to the left, or a few inches up or down, until exact positions were decided.

In late October, Gregory stood with “*Bart*” in the gallery where he was to be hung, watched as his cardboard placeholder came down and he went up.

And then she went to Milwaukee and got two more.

## QUESTIONS AND CONNOISSEURSHIP

One of the paintings Gregory retrieved in Milwaukee from the collection of Dr. and Mrs. Alfred Bader — considered some of the “premier collectors” of Rembrandt and “Rembrandtesque” paintings in America — was *A Scholar by Candlelight*.

This nocturnal scene, depicting a cloaked, white-haired man writing at a table in dim candlelight, is “attributed to” Rembrandt, but not certifiably his own work — which is precisely why Weller wanted it for the show. While the painting’s subject matter and use of light and dark bear strong resemblance to other works from Rembrandt’s early years, its spatial sense, shadows and lighting arguably lack the subtlety of Rembrandt. As a result,

scholars have differed for years over whether the master himself, or one of his students, made the image.

This painting is a key example of the show’s theme, the question of connoisseurship: What makes a Rembrandt a Rembrandt?

The fact that another of the “Rembrandtesque” paintings in the show — the backlit *Portrait of a Man Reading* — has been reclassified as a direct result of this exhibition, must be a particularly edifying and satisfying result for Wheeler, Weller, Gregory and the rest of the staff who put the show together. It happened when Ernst van de Wetering, the scholar considered the last word in Rembrandt connoisseurship, visited the show, had a chance to examine the painting, and declared it Rembrandt’s.

On the wall and in the catalog, “we’re calling it Rembrandt (?), with a question mark,” says Weller. “But if we had to do it again, we’d take out the question mark.”

The matter of what makes a Rembrandt a Rembrandt is perhaps best illustrated by one of the show’s final and most striking images, *Portrait of a Girl Wearing a Gold-Trimmed Cloak*, and its placement alongside *Portrait of a Young Woman*, a painting nearly identical in every way, from its youthful subject to the size and shape of its oval canvas. The former is extraordinarily lifelike, nuanced; her cheeks appear to have heft and an actual blush, her reddish curls a tangible texture, her eyes a thoughtful life. The latter, by comparison, is flat, two-dimensional. Charming, but lifeless.

The viewer may pride himself in correctly judging the former a Rembrandt, the latter a product of his workshop, but perhaps an equally accurate litmus test might be: which one do Rembrandt thieves desire?

“I was especially moved by *Girl Wearing a Gold-Trimmed Cloak*,” says Amore, “a painting about which I have lectured many times, as it was once stolen from the Museum of Fine Arts in Boston. It’s breathtaking.”

If the unsung heroes of the North Carolina Museum of Art’s “Rembrandt in America” show have anything to do with it, that lovely *Girl* will stay in the safest of hands and meet legions of new fans as a result of this groundbreaking show. **MM**



# At Home on the Outer Banks

Retirement House Reflects Low-Country  
And Caribbean Elements **by Diane Lea**

**T**he view is spectacular, encompassing 180 degrees of marsh and hammock and the Pamlico Sound beyond. Sited in a hidden wedge of maritime forest near the Outer Banks village of Frisco on NC Highway 12, Hatteras Island's narrow artery, the new residence was completed in 2011. The home is nearly invisible at the end of a winding drive that crosses a small pond and settles into a slight rise overlooking the sound. The unsullied setting is rare, and building sensitively in this landscape was difficult, requiring a myriad of permits, special construction techniques and a vision.

The result is clearly worth the effort. A successful interpretation of Southern Low-Country and Caribbean architecture, the home is the creation of a professional couple with a background in residential development and horticulture. They assembled a team that included a retired architect, with whom they had worked previously, a local designer/engineer experienced in coastal construction and a local landscaper, who is also a licensed captain and fishing buddy.

And it is all about fishing. Owner Lee grew up fishing on the Jersey Shore and discovered the Outer Banks in the 1970s when a friend encouraged him to try surf fishing in Nags Head, NC. One thing led to another and soon the intrepid angler was hitch-hiking down Highway 12 from Nags Head to the Village of Buxton where the great Hatteras Lighthouse holds pride of place with Cape Point, one of the most fertile surf fishing areas on the East Coast. Cape Point is a slender hook of land that reaches far out into the crashing confluence of the chilly Labrador Current and the temperate Gulf Stream. The unusual location — some

The home's many porches showcase the views of Pamlico Sound.



**Photography by Kinsley Dey**





would say on the edge of America — is a perfect spot to view or cast for migrating species of sports fish — including the mighty red drum, an especially feisty variety of the channel bass. Not for nothing is Hatteras Island known locally as the Drum Fishing Capital of the World.

After years of enjoying a friend's sound-side vacation house and sharing with him a sturdy catamaran rigged out for ocean or sound fishing, Lee and wife Jody decided to build their own house on Pamlico Sound. But they didn't plan it as a vacation house. Jody, a former equestrian and skilled horticulturist, reports that after fishing from coast to coast, she and her husband found that they were "most at home in their skins" on Hatteras Island.

They turned to friend and architect Ann, who had designed their previous residences.

"We were seeking to consolidate our liv-

The dining area is set with a Windsor style bench and chairs.

ing space while creating comfortable guest rooms for our friends and children," says Jody.

She says she had always admired the architecture of the South Carolina Low Country with its characteristic wraparound porches sheltered beneath deep overhanging multi-tiered rooflines. That style was perfect to capture the home's predominant view, the wide expanse of Pamlico Sound.

Lee then went to work with an experienced Outer Banks engineer and builder, to ensure the infrastructure and the choice of materials would withstand the punishing winds and waves of the island's periodic hurricanes and violent nor'easters. As Lee points out, "New England isn't the only place that experiences nor'easters." After careful research,

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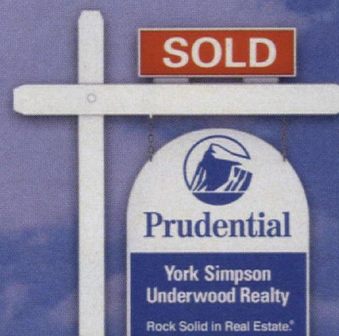


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Low Country and Caribbean elements are evident in the home's architecture.

Lee and his engineer/builder produced a high-tech, energy-efficient house at home in its coastal environment.

Drawing on research and his experience with custom building, Lee selected Hardie-Plank, a pre-finished weather-resistant composite, for the exterior shakes. The Hardie-Plank was installed over a weather resistant barrier (WRB) material that formed a drainage plane, ensuring that there would be minimum intrusion during prolonged surges of wind and water. All fasteners were stainless steel and the architectural-shingle 50-year roof was both glued and nailed, an old island technique learned from a friend and fellow angler.

Of all the innovations employed in the new residence, Lee is most proud of his geothermal heating and cooling system.

"These systems are becoming more and more popular as they lower the amount of energy it takes to heat or cool the water in the HVAC system," says Lee. "The water used in the system runs through underground pipes, so it remains at a consistent temperature until ready to be heated or cooled."

Lee notes that even with a 30 percent federal tax credit, the system is more expensive initially, but the reduction in energy bills soon justifies the cost.

"When you're downsizing from 8000 square feet to 3500 square feet, you can put the square footage savings into good systems."

Visitors are welcomed to the home by stairs leading to an overhanging pedimented porch that forms a nice staging area for taking off boots or shaking off sand before entering the brightly lit foyer. This entry space captures the unique character of the house with its dark Tigerwood floors (a sustainable wood product), classic moldings, and bright transom and side-lit doors and windows. A handsome chest overhung with a brushed metal mirror presages Jody's fine collection of antique and reproduction American furniture. Lee's father's collection of Moroccan daggers and war memorabilia add a touch of exotica that resonates well with the home's Caribbean feel.

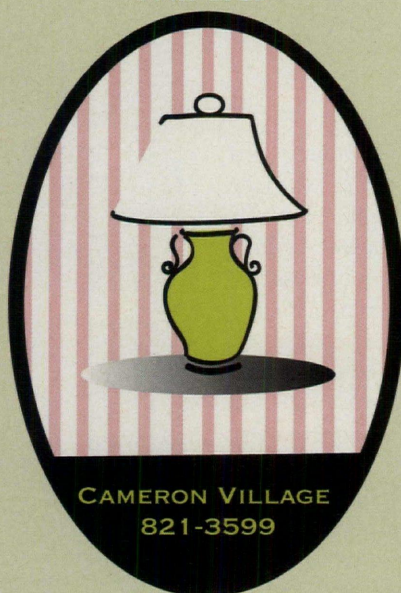
Entering the great room, the impression is of a careful integration of nature and man-made design. The transomed windows and sliding French doors open to a series of screened and open porches with the sound and marsh beyond. The great room is simply a large rectangular space, subtly defined by several furnished spaces that flow from a sitting area before the floor-to-ceiling fireplace

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and bookcase wall into a spacious kitchen built around an expansive dine-in or work-on island covered in a luscious leathered granite finish.

The furnishings for the great room include a comfortable sofa upholstered in a hard surface blue fabric with a fine-lined graphic pattern that sits before the fireplace. The cushiony sofa is made even more inviting by throw pillows of fish-patterned batik. A pair of low-slung arm chairs with wide bands of rattan fiber along the base and back complement the sofa. This conversational grouping faces the windows and doors overlooking the sound.

An unusual mixed-wood table by Pennsylvania craftsman Bryce Ritter is set before the windows. Over the years Jody has collected many Ritter pieces that feature authentic American Colonial designs created from antique wood. This piece features scalloped edges on each corner and graceful curved legs leading to spooned feet. The table has become the joint space for coffee and computer work each morning. The design of the porch railing allows an uninterrupted view of the natural area beyond.

The dining table — with Windsor-style chairs and a Windsor bench — is located behind the sofa within easy view of the kitchen where Jody and Lee, both enthusiastic cooks, spend time preparing freshly caught seafood and opening wine for their family and many guests.

The kitchen is a work-of-art. Practically equipped with a professional-grade Thermador range and two Thermador ovens, two Miele dishwashers and a wine cooler, it features extensive decorative tile back splashes that transition between the working surfaces and fine custom cabinetry by Kountry Kraft Kitchens. A lowered and coffered ceiling adds to the refined design of the room, as does Jody's selection of the color, Bleeker Beige by Benjamin Moore Paints.

The stairway leading to the upper level of this livable family house provides ample wall space to display Jody's collection of graphics by American Minimalist Charles (Charley) Harper and Ikki Matsumoto, a student of Harper's. Harper's stylized subjects are often of wildlife, and he and Matsumoto are both considered nature artists and illustrators.

The bedrooms on the second floor carry out the tasteful blending of Americana and Caribbean island style. Colorful quilts cover the poster beds and cool colors provide tran-



The owner's style blends nature and history.

quility for the couple's two daughters, parents, siblings and friends on frequent visits. The upper level is also the location of an office for Jody, and exercise equipment is tucked into a landing in the tower room that leads

to a completely air-conditioned attic space.

This carefully sited Hatteras Island home seems a perfect expression of Lee and Jody's love of family, friends, nature and their life together. **MM**

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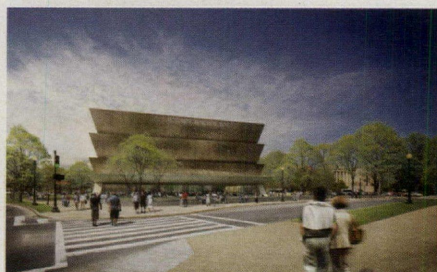


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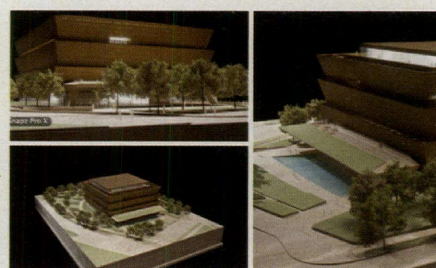
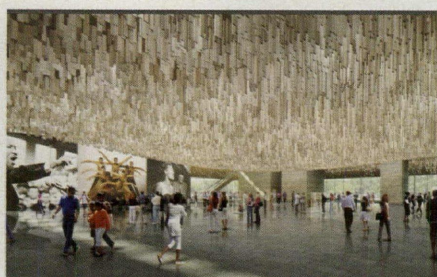


# Form + Function

by J. Michael Welton



Smithsonian Institution National Museum of African American History and Culture



## FREELON NAMED TO US COMMISSION OF FINE ARTS

The arc of Durham architect **Phil Freelon's** career continues to soar along its sky-high trajectory.

In early December, **President Barack Obama** appointed him to a four-year term to the US Commission of Fine Arts composed of seven members with expertise in the arts.

Past members include architects and landscape architects **Daniel Burnham, Frederick Law Olmsted Jr., Gilmore Clarke, Gordon Bunshaft and Chloethiel Smith.**

Freelon, with **David Adjaye**, won the 2009 international competition for the **Smithsonian's National Museum of African American History and Culture.** Ground was broken for the museum earlier this year on the last available sliver of land on the DC Mall. His firm has also designed award-winning libraries in the Anacostia and Tenleytown areas of the city.

## WEINSTEIN FRIEDLEIN ARCHITECTS SCORES A DOUBLE

**Weinstein Friedlein Architects** has been selected as the design architect for the **Durham Central Park Cohousing Community**, to be built on an existing brown-field site in downtown Durham. It will provide 24 units of private housing, shared social facilities and common open space. Cohousing residents actively participate in the design, ownership and management of

their community. The firm also teamed up with landscape architects **Swanson and Associates** and artist **Michael Layne** to win the commission for a memorial celebrating Chapel Hill's members of the active military.

## IN THE GARDEN WITH ELLEN CASSILLY

**Ellen Cassilly** is working on two new projects at **Sarah Duke Gardens** in Durham, one under construction and another in the planning stages. Both are within the new **Charlotte Brody Discovery Garden.**

The first is an outdoor classroom under a wrap-around porch surrounding a reconstructed log barn. The original barn, located outside of Wilson, NC, was disassembled and then reassembled — with a few variations. The second is an entry pavilion in the shape of an oval with bench seating all around. It will be made of rusted steel, stone, gravel, rebar trellis and vines. It's designed as a spot to orient school groups to the garden.

## DUDA/PAINE'S "QUIET ROOM"

**Turan Duda** of Durham's **Duda/Paine** notes that the firm has a fascinating "little" project: the design of a single room within the new **Cancer Center at Duke University.** What has traditionally been referred to as the "Chapel" in a hospital environment will be referred to as the "Quiet Room" in the new Cancer Center. The room will use technology, light, texture, color and sound to evoke

a range of experiences.

## ETC., ET AL:

**Tina Govan** is interning **Megan Patnaik** on a part-time basis, and sharing her with **Build Sense.** Govan's Eich Residence in the Tennessee Mountains was featured in **Fine Homebuilding's** annual HOUSES issue this year.

**Eidold Design** has added two new employees: Wake Tech architectural graduate **Sean Roux** and CAD/marketing/tech support/fabricator/woodworker **Shaun Bennett.** Two of the firm's projects, the Banbury Road and Alphin Design Build residences were included in the **Junior League of Raleigh's Kitchen Tour.**

Thoughtful gift-givers seeking the ideal Christmas/New Year's offering for the design aficionado on their list need look no further than **Hicks Stone's** new book on his father, **Edward Durell Stone**, who designed Raleigh's downtown legislative building in association with Ralph Reeves of Raleigh. Among the other iconic projects for which Stone is responsible: **The Museum of Modern Art in New York, the US Embassy in New Delhi, India, and the John F. Kennedy Center for the Performing Arts** in Washington, DC. Order it today at: [www.rizzoliusa.com/book.php?isbn=9780847835683](http://www.rizzoliusa.com/book.php?isbn=9780847835683). **MM**

*J. Michael Welton publishes an online design magazine at [www.architectsandartists.com](http://www.architectsandartists.com).*



# Spa Guide

SPA LOCATIONS IN YOUR AREA AND BEYOND

## RALEIGH

### The Aesthetic Medispa

2304 Wesvill Court  
Suite 360  
919-785-1220

Services: laser resurfacing, injectable procedures, hair and vein laser treatments, microdermabrasion

### Alter Ego

119 E. Hargett St. 2nd Floor  
919-832-6239

[www.alteregoraleigh.com](http://www.alteregoraleigh.com)

Services: hair, manicure and pedicure, Minx nail wraps, hair removal

### Aqua Salon Spa

8111-145 Creedmoor Road  
919-844-6337

[www.aquasalonnnc.com](http://www.aquasalonnnc.com)

Services: hair, hair removal, face and body rituals, massages, hand and foot rituals

### Bluewater Spa

10941 Raven Ridge Road  
919-870-6066

[www.bluewaterspa.com](http://www.bluewaterspa.com)

Services: laser hair removal, microdermabrasion, aesthetic surgery, therapeutic massages, facials, Botox, Restylane

### BodyLase Skin Spa

6531 Creedmoor Road  
919-954-2288

[www.getbodylase.com](http://www.getbodylase.com)

Services: laser hair removal, skin rejuvenation, Botox, wrinkle fillers, lip augmentation, laser vein care, waxing, facials, eyelash extensions, LipoDissolve

### Carmen! Carmen! Salon & Spa

4325 Glenwood Avenue  
919-786-9635

[www.carmencarmensalon.com](http://www.carmencarmensalon.com)

Services: hair, spa treatments, personal maintenance, image enhancements, health and beauty needs

### Douglas Carroll

6325-61 Falls of Neuse Road

800-851-8929

[www.douglascarrollsalon.com](http://www.douglascarrollsalon.com)

Services: hair, body treatments, massage, makeup, nails, facials, peels

### Finesse Salon and Spa

4406 Old Wake Forest Road  
919-981-0977

[www.finessespa.com](http://www.finessespa.com)

Services: hair, massage, reflexology, skin care, eyebrow shaping, manicures and pedicures, weight management

### Generations Day Salon & Spa

Brierdale Shopping Center  
10370-101 Moncreiffe Road  
919-361-9140

[www.gensalon.com](http://www.gensalon.com)

Services: hair, waxing, nails, massage, facial treatments, body wraps, glycolic peels, cellulite treatment

### Glo De Vie

Lassiter at North Hills  
4209 Lassiter Mill Road  
919-510-5919

[www.glodevie.com](http://www.glodevie.com)

Services: facials, laser hair removal, vibradermabrasion, Botox, Juvederm, laser Genesis collagen enhancer, anti-aging medicine, eyelash extensions

### Image Hair & Body Salon

7521-106 Mourning Dove Road  
919-676-6630

[www.imagehairandbodysalon.com](http://www.imagehairandbodysalon.com)

Services: hair, facials, nails, waxing, massages, body wraps, glycolic peels

### Jolie the Day Spa

412-201 Woodburn Road  
919-834-1772

[www.joliethedayspa.com](http://www.joliethedayspa.com)

Services: facials, massage, body treatments, waxing, makeup artist, hair design, nails

### Lux Salon

910-109 Spring Forest Road



919-790-7011

[www.luxsalonspa.net](http://www.luxsalonspa.net)

Services: hair, waxing, nails, scalp massage

### Luxe Beauty Boutique

The Alexan at North Hills  
4209 Lassiter Mill Rd, #126  
919-875-0187

[www.liveloveluxe.com](http://www.liveloveluxe.com)

Services: make-up application and lessons, facials, waxing and tinting

### Lynae

1209 Ridge Road, Suite A  
919-601-4058

[www.lynae.com](http://www.lynae.com)

Services: hair, teeth whitening, facials, eyelash services, nails, Aveda body wraps, massage

### Majestic Nail and Day Spa

6083 Capital Boulevard  
919-875-0187

[www.majesticnailand-dayspa.com](http://www.majesticnailand-dayspa.com)

Services: nails, facials, massage, microdermabrasion, waxing, lash and brow tinting

### Massage Envy

8201 Brier Creek Parkway  
Suite 105  
919-806-3689

8357 Creedmoor Road

919-847-8220

9660 Falls of Neuse Road

Suite 167

919-847-3633

1028 Oberlin Road

919-838-5060

3201 Edwards Mill Road,

Suite 143-455

919-787-1114

[www.massageenvy.com](http://www.massageenvy.com)

Services: deep tissue, Swedish, sports, hot stone and reflexology massages

### Metro Style Salon

4237 Louisburg Road,  
Suite 107  
919-524-7408

[www.metrostylesalon.com](http://www.metrostylesalon.com)

Services: hair, eyelash extension, waxing, brow sculpture, skin treatments

### Natural Body Spa

4120 Main at North Hills St.

919-510-6701

[www.naturalbody.com](http://www.naturalbody.com)

Services: body therapies, waxing, tinting, facials, hand and foot treatments, nails, massage

### Ni Salon & Spa

6320 Capital Boulevard,  
Suite 106  
919-872-0053

[www.nisalonspa.com](http://www.nisalonspa.com)

Services: hair, bridal parties and bridal hairstyling, hair extensions, eyebrow shaping, hair removal, makeup

### Peles Salon and Day Spa

7501 Creedmoor Road  
Suite 112  
919-847-1882

[www.pelessalon.com](http://www.pelessalon.com)

Services: hair, facials, body treatments, hair removal, makeup, nails

### Physios Salon

904 New Bern Ave.

919-828-1080

Services: hair, sunless tanning, massage, nails, makeup, microdermabrasion, waxing

### Posh Salon 104

2123 Atlantic Avenue  
919-812-1286

[www.poshsalon104.com](http://www.poshsalon104.com)

Services: hair, nails, facials, hair removal, massage, special occasion services

### Salon Blu

Falls Village Shopping  
Center  
6617-103 Falls of Neuse  
Road  
919-848-0555

North Hills—Midtown

141 Park Avenue

919-900-8212

### Alexander Place at Brier Creek

7854-115 Alexander  
Promenade Place  
919-598-7666

[www.salonbluhair.com](http://www.salonbluhair.com)

Services: hair design and color, waxing, hair extensions, thermal straightening

### Serenity Salon Spa & Tan

8105 Fayetteville Road,  
Suite 105  
919-773-3117

[www.youwereached-serenity.com](http://www.youwereached-serenity.com)

Services: hair, hair removal, massage, facials, make-up, spray or UV tan, lash and brow tinting

### Skin Essence

8340 Bandford Way  
Suite 107  
919-848-0199

[www.skinessenceadaya.com](http://www.skinessenceadaya.com)

Services: microdermabrasion, facials, Revitalight treatment, massage, aromatherapy, nails, ion cleanse, lash and brow tinting, makeup

### Skin Sense, A Day Spa

6801 Falls of Neuse Road  
8441 Brier Creek Parkway  
919-870-0700

[www.skinsense.com](http://www.skinsense.com)

Services: nails, body treatments, seaweed treatments, body wraps, facial treat-



## Spa Guide

ments, massage, reflexology, hair removal, makeup artist

**Skin Sense – Teens Too**  
8441 Brier Creek Parkway  
919-870-0700

Services: massage, facial, manicure/pedicure, waxing and body treatments catering to teens and 'tweens

### Spa Boudoir

410 Saint Mary's Street  
919-325-9137

www.spa-boudoir.com

Services: facials, corrective peels and LED, body treatments, waxing

### Synergy Spa

2603 Glenwood Ave.  
Suite 121 C  
919-510-5130

www.feelsynergy.com

Services: facials, resurfacing treatments, microdermabrasion, natural skin peels, waxing, tinting, makeup artist, massages, body wraps, nails, Botox

### Tanas Hair Design and Day Spa

9800 Leesville Road  
919-870-6050

10940 Raven Ridge Road



919-870-7009

www.tanashairdesigns.com

Services: hair, nails, microdermabrasion, body wraps, lash and brow services, massage therapy, body treatments, hair removal, permanent makeup

### The Museum Spa

3633 Harden Road  
Suite 200  
919-785-9696

www.themuseumspa.com

Services: massage, facials, laser hair removal, permanent makeup, reflexology, microdermabrasion, Botox,

chemical peels and other cosmetic treatments

### The Oakwood Spa

Historic Oakwood –  
Downtown Raleigh  
112-B N. Person St.

www.theoakwoodspa.com  
Services: massage, facials,

waxing, tinting, therapeutic footbaths

### The Spa by Mitchells

Triangle Town Center  
3721 Sumner Blvd.  
919-792-2299

www.mitchellspas.com

Services: healing massage therapy, cleansing facials, body treatments, manicures and pedicures, peels, men's treatments

### Von Kekel Salon Spa

4209-114 Lassiter Mill Road  
919-782-0808

8470-106 Honeycutt Road  
919-841-5711

www.vonkekel.com

Services: facials, body treatments, massages, brow and lash tinting, hair, nails, waxing

### White Dahlia

8351 Standonshire Way  
Suite 109  
919-845-5525

www.whitedahlia.com

Services: Swedish, deep tissue, sports, hot stone and pregnancy massages

### Youthology, Aesthetic & Anti-Aging Medicine

10940 Raven Ridge Road  
Suite 214  
919-847-1495

www.youthology.md

Services: Botox, Juvederm, liposuction, sclerotherapy, silicon, laser hair removal

## DURHAM

### Bella Trio Day Spa

5826 Fayetteville Road  
Suites 103 & 110  
919-484-1221

www.bellatrio.com

Services: hair, acupuncture, nails, facials, body treatments, massage, microder-

mabrasion, sunless tanning, waxing, laser services, lash and brow tinting

### Blue Diamond Spa

1058 West Club Boulevard  
919-416-4722

www.bluediamondspa-nc.com

Services: massage, facials, body wraps, hair removal, eye renewal, cellulite reduction therapy, manicures and pedicures

### Broad Street Massage

919-886-6858

www.broadstreetmassage.com

Services: Swedish massage and myofascial massage techniques

### Carmen! Carmen!

#### Salon & Spa

6910 Fayetteville Road  
919-544-1546

www.carmencarmensalon.com

Services: hair, spa treatments, personal maintenance, image enhancements, health and beauty needs

### Healing Waters Day and Med Spa

6813 Fayetteville Road  
Suite 101

www.hwmedspa.com

919-572-1710  
Services: massage treatments, body treatments, body cocoons, spa facial treatments, intensive facial treatments, clinical skin care, makeup and image services, Botox, Smartlipo

### Massage Envy

8202 Renaissance Parkway  
Suite 111  
919-493-3689

www.massageenvy.com

Services: deep tissue, Swedish, sports, hot stone and reflexology massages

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Eastgate, Chapel Hill 919.933.1300



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610 West Main Street,  
Suite 101  
919-683-2109  
www.poshthesalon.com  
Services: hair, bridal and special occasion styles, makeup, hair removal, facials, manicure and pedicure, body care

## Sheer Bliss Day Spa Salon

4015 University Drive,  
Suite F  
919-403-8159  
www.sheerblissalon.com  
Services: hair, massages, facials, body treatments, nails, waxing

## The Body Café Salon & Day Spa

3400 Westgate Drive  
Suite A-10  
919-493-7900  
www.thebodycafe.com  
Services: nail care, massages, reflexology, waxing, facials, hair, tanning, body treatments

## The Remedy Hair and Body Spa

4600 Durham-Chapel Hill Boulevard  
Oak Creek Shopping Center,  
Suite A-1



919-493-8772

www.theremedyhairand-bodyspa.com  
Services: wedding services, steam treatments, hair growth treatments

## CHAPEL HILL

### Aveda Institute Salon & Spa

200 W. Franklin St.  
919-960-4769  
www.avedachapelhill.com  
Services: hair, makeup, waxing, facials, nails

**Forever Young Spa**  
400 Market St.

Suite 100

919-928-9490

www.foreveryoung-spa.com  
Services: hair, nails, skin care, waxing, coloring, massages

### Massage Envy

1800 E. Franklin St.  
Suite 2  
919-442-0500  
www.massageenvy.com  
Services: deep tissue, Swedish, sports, hot stone and reflexology massages

### Mina's Studio

400 S. Elliott Road  
919-968-8548  
www.minasstudio.com

Services: nails, facials, ear candling, massages, sunless tan treatments, waxing, tinting, makeup

## CARY

### Bloom Skin Spa

527 Keisler Drive, Suite 204  
919-454-4997  
www.bloomskinspa.com  
Services: facials, back rejuvenation, massage, hair removal, aromatherapy, lash and brow tinting, eyelash perming, sunless bronzing, makeup

### B. Roman Skin & Body Therapy

2425 Kildaire Farm Road  
919-851-2255

208 Ledge Stone Way  
919-463-9575

www.b-romandayspa.com  
Services: body wraps and treatments, facials, skin care, bronzing treatments, massage, steam room, reflexology, aromatherapy massage, hot stone therapy, nails, makeup artistry, waxing

### BodyLase Skin Spa

501 Keisler Drive  
919-851-8989

www.getbodylase.com

Services: laser hair removal, skin rejuvenation, Botox, wrinkle fillers, lip augmentation, laser vein care, waxing, facials, eyelash extensions, LipoDissolve

### Cary Massage Therapy Center

1330 SE Maynard Road  
Suite 203  
919-319-4911  
www.carymassagetherapy.com  
Services: facials, massage, reflexology, acupressure, waxing, hot stone therapy, aromatherapy

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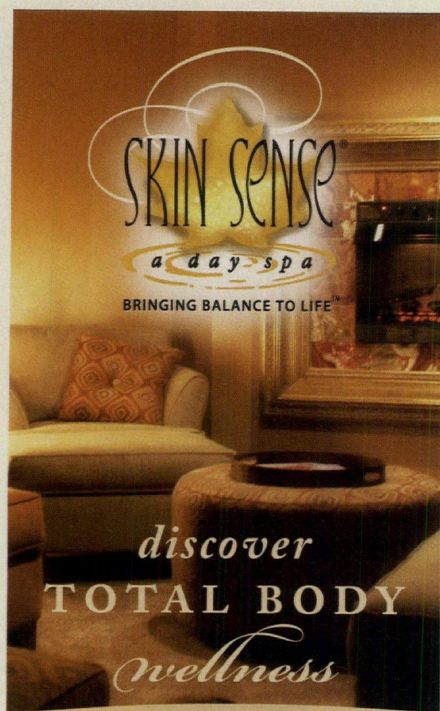
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**Cary Skin Center**  
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919-363-7546  
www.caryskincenter.com  
Services: aesthetic surgery,  
laser treatments

**La Thérapie Day Spa**  
1000 Darrington Drive  
919-380-0041  
www.ltdayspa.com  
Services: facial treatments,  
massage, body treatments,  
nails, waxing, tinting,  
Endermologie

**Massage Envy**  
1385 Kildaire Farm Road  
919-467-5400  
www.massageenvy.com  
Services: deep tissue,  
Swedish, sports, hot stone  
and reflexology massages

**Natural Look Salon  
and Spa**  
1223 Walnut Street  
919-481-1444  
www.yournaturallook.com  
Services: hair, manicure and  
pedicure, facials, anti-aging  
power treatment, back facial,  
massage, hair removal,  
makeup and tanning

**New Era Skin  
and Body**  
519 Keisler Drive, Suite 101  
919-521-4954  
www.neweraskinandbody.com  
Services: facials, back facial,  
massage, wellness programs

**Nirvelli Day Spa**  
1033 High House Road  
Suite 104  
919-238-5040  
www.nirvelli.com  
Services: facials, microder-  
mabrasion, eye care treat-  
ment, lash and brow tinting,  
hair removal, mud wrap,  
massage, various therapies

**Skin Sense, A Day Spa**  
1269 Kildaire Farm Road  
919-870-0700

2058 Renaissance Park Place  
919-870-0700  
www.skinsense.com  
Services: nails, body treat-  
ments, seaweed treatments,  
body wraps, facial treat-  
ments, massage, reflexology,  
hair removal, makeup artist

**Tanas Hair Designs  
and Day Spa**  
105 Baines Court  
919-380-0221  
www.tanashairdesigns.com  
Services: hair, nails, micro-  
dermabrasion, body wraps,

lash and brow services,  
massage therapy, body treat-  
ments, hair removal

**The Spa by Mitchells**  
1105 Walnut St.  
Unit F-160  
919-467-9641  
www.mitchellspas.com  
Services: healing massage,  
cleansing facial, body treat-  
ment, manicure and pedicure

**Triangle Day Spa**  
2005 Walnut Street  
919-859-5508  
www.triangledayspa.com  
Services: hair, nails, waxing,  
facials, massage

**Von Kekel Salon Spa**  
2230 Walnut St.  
919-859-0888  
www.vonkekel.com  
Services: facials, body treat-  
ments, massages, brow  
and lash tinting, hair, nails,  
waxing

**The Umstead Spa**  
100 Woodland Pond  
919-447-4170  
www.theumsteadspa.com  
Services: hydrotherapy,  
massage therapies, skin care,  
facials, nails, hand and foot  
treatments, waxing, tinting

## APEX

**Jay Andrews Salon  
and Spa**  
2008 Creekside Landing  
Drive  
919-387-1815  
www.jayandrewssalonspa.com  
Services: hair, facials, skin  
care and treatments, massage,  
nails, hair removal, chemical  
peels, microdermabrasion

**kj Hair Spa**  
714 Laura Duncan Road  
919-387-7140  
www.kjhairstpa.com  
Services: manicures and pedi-  
cures, hair, makeup, waxing  
(face), eye brow design

**Massage Envy Spa**  
1473 Beaver Creek Road  
Commons Drive  
919-303-3689  
www.massageenvy.com  
Services: deep tissue,  
Swedish, sports, hot stone  
and reflexology massages

**Natural Marvel's Spa**  
800 W. Williams St.  
919-367-9880  
www.naturalmarvelspa.com  
Services: massage therapy,  
skin therapy, skin resurfacing,

hair removal, spa treatments

**Salon Suzanne Marie**  
774 W. Williams Street  
919-362-3760  
www.salonsuzannemarie.com  
Services: hair care and hair  
removal

**Syeni Salon & Spa**  
225 N. Salem Street,  
Suite 101  
919-387-4166  
www.syenispaspa.com  
Services: hair care, mani-  
cures, pedicures, facials,  
peels, waxing, massage, body  
polishes, men's services

## CLAYTON

**All About Me Girls Spa/  
Tween to Teen Spa  
Experience**  
11444 US HWY 70, Bus W  
919-550-9299  
www.allaboutmegirlsspa.com  
Services: hair, wax, ear pierc-  
ing, manicure and pedicure,  
facials, makeup

**Allison's Hair Salon  
and Nail Spa**  
211 East Champion Street  
919-585-6189  
www.allisonsalon.com  
Services: hair, manicure,  
pedicure, leg massages

**Botanicals II Laser  
Center & Day Spa**  
11690 US 70 West  
919-553-1293  
www.botanicals2.com  
Services: massages, facials,  
nails, laser treatments, chemi-  
cal peels, waxing, Botox, hair

**Le Petite Skin Boutique**  
8838 US HWY 70 West,  
Suite 500  
919-896-0008  
www.lepetiteskinboutiquenc.com  
Services: facials, resurfacing  
treatments, waxing, brow  
and lash tinting

**Roxies The Spa at  
Riverwood**  
451 Athletic Club Boulevard  
919-585-2606  
www.roxiesspa.com  
Services: tanning, nails, mas-  
sage, facials, lash and brow  
tinting, eyelash extensions

**Southeast Med-Spa  
& Laser Center**  
2076 Hwy 42 West,  
Suite 250  
919-550-3334  
www.southeastmedspa.com  
Services: facials, tanning,

botox, hair removal, micro-  
dermabrasion, laser resurfac-  
ing, fillers

## JUST OUTSIDE THE TRIANGLE

**1604 Day Spa  
and Salon**  
1604 S. Winstead Ave.  
Rocky Mount, NC  
252-451-0422  
www.1604dayspasalon.com  
Services: hair, facials, micro-  
dermabrasion, body treat-  
ments, wraps, skin treat-  
ments, massage, nails,  
makeup application

**Alossi Renewal Spa**  
245 New Fidelity Court  
Garner, NC 27529  
919-662-5090  
www.alossispa.com  
Services: hair, massage, mani-  
cure and pedicure, reflexol-  
ogy, facials, waxing

**Color Salon & Day Spa**  
3582 Davis Drive  
Morrisville, NC  
919-380-7772  
www.colorsalonspa.com  
Services: hair, nails, facials,  
waxing, massage

**Face First Skincare**  
106 Raleigh Street, Suite 103  
Fuquay-Varina, NC  
919-606-1522  
www.putyourfacefirst.com  
Services: facials, peels & light  
therapy, waxing services,  
brow and lash tinting, spray  
tanning

**Jay Andrews Salon  
and Spa**  
1009 Market Center Drive  
Morrisville, NC  
www.jayandrewssalonspa.com  
Services: hair, facials, skin  
care and treatments, massage,  
nails, hair removal, chemical  
peels, microdermabrasion

**Heavenly Beauty Salon  
& Spa**  
213 North First Avenue  
Knightdale, NC  
919-805-2197  
www.saloninknightdale.com  
Services: hair, hair removal,  
lash and brow tinting, nails,  
makeup, massage

**Massage Envy Spa**  
1001 Market Center Drive  
Morrisville, NC  
919-469-3689  
www.massageenvy.com  
Services: deep tissue,  
Swedish, sports, hot stone  
and reflexology massages



## Salon Bliss

2213 North Grassland Drive  
Fuquay-Varina, NC  
919-346-0004  
www.salonblissnc.com  
Services: hair, permanent cosmetics, spray and UV tanning, makeup, massage, manicure/pedicure, waxing

## The Falls Day Spa

1002 Durham Road, #1200  
Wake Forest, NC  
919-570-8889  
www.thefallsdayspa.com  
Services: facials, microdermabrasion, massage treatments, nails, waxing, lash and brow tinting

## The Purple Door Day Spa

154 South White Street  
Wake Forest, NC  
919-562-6077  
www.purpledoorspa.com  
Services: facials, massage, back facial, nails, eyelash extensions, eye brow tinting, waxing

## The Spa at Pure Salon

5592 HWY 42 West  
Garner, NC  
919-773-0404  
www.massageatpuresalon.com  
Services: massage, facials, body treatment, waxing

## REGIONAL/ DESTINATION

### A Spa-Inn Asheville

128 Hillside St.  
Asheville, NC  
828-255-0051  
www.ashevillespa.com  
Services: massage, body treatments, sauna, reflexology, aromatherapy

### Auberge Du Soleil

180 Rutherford Hill Road  
Rutherford, CA  
707-963-2111  
www.aubergedusoleil.com  
Services: Garden, hot spring, pretreatment elixir, massages, facials, waxing, nails

### Ballantyne Resort

10000 Ballantyne Commons Parkway  
Charlotte, NC  
704-248-4000  
www.ballantynesort.com  
Services: facials, facial enhancements, massage, exfoliation, body massage and wraps, nails, hair, makeup, hair removal

### Cabo Azul Resort

Paseo Malecon S/N, Lotell



Fonatur  
San Jose del Cabo, B.C.S.  
Mexico C.P. 23400  
877-216-2226  
www.caboazulresort.com  
Services: skincare, massage therapies, hand and foot treatments, hair, makeup, nails, waxing

### Canyon Ranch

165 Kemble Street  
Lenox, Massachusetts  
800-742-9000  
www.canyonranch.com  
Services: classic massages, Asian therapies, restorative touch, Ayurvedic body treatments, body scrubs & wraps, facials, nails, makeup, hair

### Chetola Resort

North Main St.  
Blowing Rock, NC  
800-243-8652  
www.chetola.com  
Services: massage, reflexology, facials

### Face Medspa

1127-C Military Cutoff Road  
Wilmington, NC  
910-256-3201  
www.facewilmington.com  
Services: facials, skin rejuvenation, sun damage reversal, skin tightening, wrinkle reduction, and tattoo removal

### Grandover Resort

1000 Club Road

Greensboro, NC  
336-294-1800  
www.grandover.com  
Services: massage, facials, body treatments, nails, waxing, hot tub, sauna, steam room, fitness center

### Hot Springs Resort & Spa

315 Bridge St.  
Hot Springs, NC  
828-622-7676  
www.nhotsprings.com  
Services: massage, body treatments, mineral baths

### Kingsmill Resort

1010 Kings Mill Road  
Williamsburg, VA  
800-832-5665  
www.kingsmill.com  
Services: massage, nails, hair, facials, body treatments, fitness center

### Lake Austin Spa Resort

1705 South Quinlan Park Road  
Austin, Texas  
800-847-5637  
www.lakeaustin.com  
Services: massage therapies, body treatments, East Asian therapies, facials, waxing, hair, nails, makeup, men's treatments

### Maia Luxury Resort & Spa

PO Box 722  
Mahe/Anse Louise/

### Seychelles

+248-4-390-000/367  
www.maia.com.sc  
Services: outdoor baths, exfoliation, skin smoothing, polishing and toning, hand and foot massage, hair massage

### Mii Amo

525 Boynton Canyon Road  
Sedona, Arizona  
888-749-2137  
www.miiamo.com  
Services: Aqua work, skin care, body treatments, mother to be treatments, fitness, health and wellness, massage, Ayurvedic experience, couples treatments

### Nantahala Village Resort & Spa

9400 Hwy. 19 West  
Bryson City, NC  
828-488-2826  
www.nvnc.com  
Services: massage, facials, body treatments

### Old Edwards Inn and Spa

445 Main St.  
Highlands, NC  
828-526-8008  
www.oldedwardsinn.com  
Services: sauna, fitness center, facials, body treatments, massage, baths, hair, nails

### Parrot Cay, Turks & Caicos

P.O. Box 164/ Providenciales

### Turks & Caicos Islands/ British West Indies

649-946-7788  
www.parrotcay.com.bz  
Services: massage, emotionally rebalancing holistic techniques, facials for restorative skincare, authentic Ayurvedic therapies, acupuncture, Shiatsu

### Red Mountain Resort

1275 E. Red Mountain Circle  
Ivins, Utah  
877-246-4453  
www.redmountainresort.com  
Services: massage, body treatments, hand and foot, skin care, hair, men's treatments

### Ritz- Carlton Kapalua

One Ritz Carlton Drive  
Kapulua, Maui, Hawaii  
96761 USA  
808-669-6200  
www.ritzcarlton.com  
Services: therapies based on local Hawaiian healing using indigenous island ingredients, lomilomi massage, facial, hot-stone lomilomi massage

### Sea Island Spa at the Cloister

Sea Island, GA  
912-638-3611  
www.seaisland.com  
Services: holistic therapeutics, body wraps, skin care, nails, fitness center, massage, hair

### Spa at Colonial Williamsburg Resort

307 S. England St.  
Williamsburg, VA  
777-220-7720  
www.colonialwilliamsburgresort.com/spa  
Services: massage, body scrubs, wraps, baths, skin care, aromatherapy

### Spa Koru - Hatteras

40920 Hwy. 12  
Avon, NC  
252-995-3125  
www.spakoru.com  
Services: facials, massage, body wraps and scrubs

### The Greenbrier

300 W. Main St.  
White Sulphur Springs, WV  
800-624-6070  
www.greenbrier.com  
Services: holistic treatments, massages, baths in indigenous spring water, sprays, reflexology, body scrubs and polishes, facials, nails

### The Homestead Resort

7696 Sam Snead Highway  
Hot Springs, VA  
866-354-4653  
www.thehomestead.com  
Services: fitness and relaxation lounges, massage therapies, hydrotherapy, body wraps, facials, hair, nails

### The Lodge at Woodloch

109 River Birch Lane  
Hawley, Pennsylvania  
866-953-8500  
www.thelodgeatwoodloch.com  
Services: facial, massage, prenatal treatments, body treatments, couples treatments, nails

### The Ocean Club

1701 Salter Path Road  
Indian Beach, NC  
888-237-2035  
www.oceanspa.com  
Services: facials, massage, body treatments, hydrotherapy, hair, nails

### The Sanderling Resort & Spa

1461 Duck Road  
800-701-4111  
Duck, NC  
www.thesanderling.com  
Services: hair, nails, waxing, massage, facials, body treatments

### The Spa at the Grove Park Inn Resort

290 Macon Ave.  
Asheville, NC  
800-438-8800  
www.grovetparkinn.com  
Services: nails, skin care, hydro-bath treatments, massage treatments, body wraps

### The Spa at Pinehurst

80 Carolina Vista Drive  
910-235-8320  
Pinehurst, NC  
www.pinehurst.com  
Services: nails, facials, massage, body and hydrotherapy treatments, whirlpool relaxation

### Westglow Spa

224 Westglow Circle  
Blowing Rock, NC  
800-562-0807  
www.westglow.com  
Services: face and body treatments, salon services, health and fitness therapies

*Many spas offer gift certificates, day and weekend packages. Call for details.*



# Where to Hit the Slopes

## NC & VA Ski Guide

### NORTH CAROLINA

#### Appalachian Ski Mountain

Blowing Rock, NC  
Summit Elevation: 4,000 ft.  
Easy-Difficult  
828-295-7828  
www.appskimtn.com

#### Cataloochee Ski Area

Maggie Valley, NC  
Summit Elevation: 5,400 ft.  
Easy-Difficult  
828-926-0285  
www.cataloochee.com

#### Ski Beech

Beech Mountain, NC  
Summit Elevation: 5,506 ft.  
Easy-Difficult  
800-438-2093  
www.skibeech.com

#### Sugar Mountain Ski Resort

Banner Elk, NC  
Summit Elevation: 5,300 ft.  
Novice-Expert  
828-898-4521  
www.skisugar.com

#### Wolf Ridge

Mars Hill, NC  
Summit Elevation: 4,700 ft.

Beginner-Expert  
828-689-4111  
www.skiwolfbridgenc.com

### VIRGINIA

#### Bryce Resort

Basye, VA  
Summit Elevation: 1,750 ft.  
Beginner-Advanced  
800-821-1444  
www.bryceresort.com

#### Masanutten

Massanutten, VA  
Summit Elevation: 2,860 ft.  
Beginner-Advanced  
540-289-4441  
www.massresort.com

#### The Homestead

Hot Springs, VA  
Summit Elevation: 2,500 ft.  
Beginner-Advanced  
540-839-1766  
www.thehomestead.com

#### Wintergreen Resort

Wintergreen, VA  
Summit Elevation: 3,515 ft.  
Beginner-Expert  
434-325-2100  
www.wintergreenresort.com

### WEST VIRGINIA

#### Alpine Lake Resort

Terra Alta, WVA  
Summit Elevation: 2,800 ft.

800-752-7179  
www.alpinelake.com

#### Canaan Valley

Davis, WVA  
Summit Elevation: 4,280 ft.  
Beginner-Advanced  
800-922-4121  
www.canaanresort.com

#### Timberline Four Seasons Resort

Davis, WVA  
Summit Elevation: 4,268 ft.  
Easy-Expert  
800-766-9464  
www.timberlineresort.com

#### Snowshoe Mountain

Snowshoe, WVA  
Summit Elevation: 4,848 ft.  
Easy-Extremely Difficult  
877-441-4386  
www.snowshoemtn.com

#### Winterplace Ski Resort

Ghent, WVA  
Summit Elevation: 3,600 ft.  
Beginner-Advanced  
800-607-7669  
www.winterplace.com

## Regional Ski Guide

### CANADA

#### Lake Louise Mountain Resort

Alberta  
Skiable Terrain: 4,200 acres  
Summit Elevation: 8,600 ft.  
Beginner-Expert  
877-956-8473  
www.skilouise.com

#### Chateau Mont-Tremblant

Quebec  
Skiable Terrain: 246 hectares  
Summit Elevation: 875 meters  
Beginner-Expert  
819-681-7000  
www.fairmont.com

### CALIFORNIA

#### Kirkwood Mountain Resort

Kirkwood Mountain, CA  
Skiable Terrain: 2,300 acres  
Summit Elevation: 9,800 ft.  
Beginner-Expert  
800-967-7500  
www.kirkwood.com

#### Heavenly Inn

Lake Tahoe, CA  
Skiable Terrain: 4,800 acres  
Summit Elevation: 10,067 ft.  
Beginner-Expert  
877-286-3413  
www.heavenlyinn.com

#### The Village Lodge

Mammoth, CA  
Skiable Terrain: 500+ acres  
Summit Elevation: 10,090 ft.  
Beginner-Advanced  
760-934-1982

### COLORADO

Americana Resort Properties  
Arapaho Basin, CO

Skiable Terrain: 900 acres  
Summit Elevation: 13,050 ft.  
Beginner-Expert  
800-367-0485  
www.americanaresorts.com

#### Aspen Mountain Lodge

Aspen, CO  
Skiable Terrain: 675 acres  
Summit Elevation: 11,212 ft.  
Beginner-Expert  
800-362-7736  
www.aspenmountainlodge.com

#### Inn at Beaver Creek

Beaver Creek, CO  
Skiable Terrain: 1,625 acres  
Summit Elevation: 11,440 ft.  
Beginner-Advanced  
888-485-4317  
www.innatbeavercreek.com

#### Breckenridge Mountain Thunder Lodge

Breckenridge, CO  
Skiable Terrain: 2,358 acres  
Summit Elevation: 12,998 ft.  
Easy-Expert  
888-400-9590  
www.breckresorts.com

#### Durango Mountain Resort

Durango, CO  
Skiable Terrain: 1,360 acres  
Summit Elevation: 10,822 ft.  
Beginner-Advanced/Expert  
970-385-2168  
www.durangomountainresort.com

#### Teton Mountain Lodge & Spa

Jackson Hole, CO  
Skiable Terrain: 2,500 acres  
Summit Elevation: 10,450 ft.  
Beginner-Expert  
800-631-6271



www.tetonlodge.com

#### Georgetown Mountain Inn

Loveland, CO  
Skiable Terrain: 1,570 acres  
Summit Elevation: 13,010 ft.  
Beginner-Advanced  
800-884-3201  
www.georgetownmountaininn.com

#### Interlude Condominiums

Snowmass, CO  
Skiable Terrain: 3,132 acres  
Summit Elevation: 12,510 ft.  
Beginner-Expert  
877-734-7771  
www.snowmasshospitality.com

#### The Peaks at Telluride

Telluride, CO  
Skiable Terrain: 1,700 acres  
Summit Elevation: 12,260 ft.  
Beginner-Advanced  
800-789-2220  
www.thepeaksresort.com

#### Sonnenalp

Vail, CO  
Skiable Terrain: 5,289 acres

Summit Elevation: 11,570 ft.  
Beginner-Expert  
800-654-8312  
www.sonnenalp.com

#### Winter Park Resort

Winter Park, CO  
Skiable Terrain: 3,060 acres  
Summit Elevation: 12,060 ft.  
Beginner-Expert  
303-316-1564  
www.winterparkresort.com

### IDAHO

#### Sun Valley Lodge

Sun Valley, ID  
Skiable Terrain: 2,054 acres  
Summit Elevation: 9,150 ft.  
Beginner-Advanced  
800-786-8259  
www.sunvalley.com

### MONTANA

#### Bridger Bowl

Bozeman, MT  
Skiable Terrain: 2,000 acres  
Summit Elevation: 8,800 ft.  
Beginner-Expert  
800-223-9609  
www.bridgerbowl.com

### NEW MEXICO

#### Snow Bear Inn & Condominiums

Taos Ski Valley, NM  
Skiable Terrain: 1,294 acres  
Summit Elevation: 11,819 ft.  
Beginner-Expert  
800-243-5253  
www.snowbearinn.com

### OREGON

#### Mount Bachelor Ski Resort

Mount Bachelor, OR  
Skiable Terrain: 3,683 acres  
Summit Elevation: 9,065 ft.  
Beginner-Expert  
800-829-2442  
www.mtbachelor.com

### UTAH

#### Alta Lodge

Alta, UT  
Skiable Terrain: 2,200 acres  
Summit Elevation: 10,550 ft.  
Beginner-Advanced  
800-707-2582  
www.altalodge.com

#### Stein Eriksen Lodge

Deer Valley, UT

Skiable Terrain: 1,750 acres  
Summit Elevation: 9,570 ft.  
Beginner-Expert  
435-649-3700  
www.steinlodge.com

#### Snowbasin Ski Resort

Huntsville, UT  
Skiable Terrain: 3,000 acres  
Summit Elevation: 9,465 ft.  
Beginner-Expert  
888-437-5488  
www.snowbasin.com

### VERMONT

#### Killington Resort

Killington, VT  
Skiable Terrain: 71 miles  
Summit Elevation: 4,241 ft.  
Beginner-Advanced  
800-621-6867

#### Topnotch

Stowe, VT  
Skiable Terrain: 3,000 acres  
Summit Elevation: 4,395 ft.  
Beginner-Expert  
800-451-8686  
www.topnotch-resort.com

### WASHINGTON

#### Mount Baker Lodging

Mount Baker, WA  
Skiable Terrain: 1,000 acres  
Summit Elevation: 4,300 ft.  
Beginner-Expert  
800-709-7669  
www.mtbakerlodging.com

### WYOMING

#### Amangani

Jackson Hole, WY  
Skiable Terrain: 2,500 acres  
Summit Elevation: 10,450 ft.  
Beginner-Expert  
307-734-7333  
www.amangani.com



## ON THE HOLIDAYS

**W**e are now caught up in "The Holidays." That is "holidays" with an "s" because the pace of our society has accelerated. We have lost the ability to celebrate one holiday — Thanksgiving, pause, and then savor the next — Christmas. We have bundled them together and created a two-month period of high activity and low productivity.

As for me, I have long believed that Thanksgiving and Christmas come far too close together. This may be a common feeling among people like me who have lived for an extended period of time some distance from home — home being that place where the family gathers on these special occasions. Creating holidays that call for making the trek back home for two major gatherings within the course of about 30 days seems like ill planning at best. And how about the desire to see and visit with family and friends during the other 11 months?

If Thanksgiving and Christmas must be so close together, suppose we reversed the order. Christmas first and then Thanksgiving. I know this proposal would addle religious literalists who would argue that if the Bible says Jesus was born on Dec. 25 (it is in there someplace, isn't it? in one of the Gospels?), then that is that. We have to celebrate his birthday on December 25. We can't change it.

But with enough money, I bet we could prove that Jesus was actually born on the fourth Thursday in November, even though there was neither a November nor a December when Jesus was born. This raises a question I have never pondered before — when did we get our current months of the year? Since earliest time we have divided time by lunar cycles. But

when did the months get their names? I know they were in place when Geoffrey Chaucer wrote his *Canterbury Tales* in the 14th century, beginning with "When fair April with his showers sweet."

My proposal is not as unreasonable as it sounds. And if it is unreasonable, there is nothing new or inherently bad about tilting at windmills. There are people who have spent great fortunes and their professional careers trying to prove that Shakespeare did not write the plays attributed to him. I am reminded of this fact



each time I go to Oxford, MS, and see the Gertrude Castellow Ford Center for the Performing Arts Building on the Ole Miss campus. Supposedly my very wealthy "Cousin Gertrude" (my grandmother was a Bertie County Castellow so we must be kin) funded efforts to try to solve the Shakespeare mystery.

But why switch the holidays? I make my argument in seismographic terms. Christmas is the greater event and Thanksgiving is the lesser — sort of like an earthquake and the aftershock. If getting together with family at Christmas doesn't open old wounds and completely destroy complex relationships, then the aftershock of Thanksgiving will. If you think I have

lost sight of the meaning of Thanksgiving, I have not. Having Thanksgiving last gives one more great reason for giving thanks. You can thank God that Christmas and all the surrounding hubbub is over.

I have another great fear. We already have rolled Thanksgiving and Christmas together. That's bad in my eyes. Now we may be about to create the Holiday Trinity. Halloween has become one of the nation's most popular celebrations, generating billions of dollars in economic activity and causing people to do absolutely ridiculous

things in their carefully manicured yards. This celebration has overtaken Thanksgiving. It is just a matter of time, in my opinion, before "The Holidays" will include Halloween, and we will have a three-month period of high energy. Serial celebrants will in a frenzy switch bales of hay and witch cut-outs for strings of lights and Santa Claus blow-ups. "Dear, are we doing pumpkins now or a Christmas tree?"

But, stop. A Holiday Trinity would be an unholy thing. Halloween is rooted in a 2000-year-old pagan Celtic celebration that the Catholic Church tried without success to pre-empt with its All Saints Day. The Druids beat the Priests in this religious jousting contest, and the whole senseless mess got rolled together in a celebration that prompts moms to dress their kids up in cute costumes and take them begging.

It just wouldn't do to have the Holiday Trinity book ended by a pagan celebration at the beginning and a Christian celebration at the other. Lord only knows what the manger scene would look like if all this got confused. Joseph could end up being dressed as a dower-faced pilgrim, blunderbuss in hand, and the Virgin Mary costumed as a ballerina. The crèche might be



a haunted house, and Lord only knows what the three Wise Men would arrive costumed as — rubbah dub dub, three men in a tub? The angels could come as themselves. We have seen a million of those little darlings knocking on doors on Halloween.

Wouldn't that be a sight on the front lawn of the Baptist Church? And think about the traffic problems the drive-bys would create.

Since I have started writing I have had another notion about holidays. It's about poor Columbus. Poor Columbus, you ask? Yes, bless his heart, "poor Columbus." He is honored with his own day every year and hardly anyone seems to notice except federal employees, who hold dear every federal holiday — they take off for holidays the rest of us don't even know exist — and the Knights of Columbus who use it as an excuse for a fancy dress parade.

Poor Columbus, he made a dreadful miscalculation, stumbled across the New World and then made history by having the only holiday that celebrates an accident created in his honor. But we can retrieve

poor Columbus from the celebratory trash. Let's rename his day, "OMG! Day" and celebrate all the colossal mishaps in our individual lives and our nation's history — for example, Kennedy's Bay of Pigs, Carter's helicopter crash in the desert and Dick Cheney's shooting his hunting companion. Columbus could be rediscovered and transformed into the Patron Saint of the Gauche, the Accident Prone, and the Profoundly Misdirected. And we could use the same day to honor the creation of the Internet and the not-so-hip-now high-tech acronym OMG! Hidden in legislation creating the holiday will be a provision forbidding federal employees from observing it and eliminating several of their other paid holidays.

I don't know why I am obsessing about holidays. At this point in life, every day is like a holiday to me. When I feel like working, I do it on my own schedule and usually on my own terms. My computer is just steps from my bed. I have no traffic to fight in the mornings and the exclamation, "Thank God it's Friday," never comes from my lips. I lock my door on Halloween and

dare children to knock. When I start missing those dearest to me, I don't have to wait for Thanksgiving or Christmas, I just call or go to see them. Though I would love to sit down at a table laden with food my mother prepared for Thanksgiving and Christmas, there are few things that I cannot come reasonably close to duplicating in my own kitchen if I get a craving for collards, potato salad, string beans, country ham, sweet potato casserole, turkey and oyster dressing. I do wish I could master the meringue that she put on her Christmas plantation sweet potato pie, but I know that will never happen.

This said, nothing can take the place of family — brothers and sister-in-laws at this point in time — sitting around the table commenting on the good eats, sharing remembrances and calling up memories of those family members who have gone on.

So, thanks for holidays that bring us together, wherever they may fall on the calendar. Be whimsical and take flights of fantasy on Halloween. I hope you were thankful on Thanksgiving. And please have a very Merry Christmas. **MM**

## EVENING AND SATURDAY MAMMOGRAMS!

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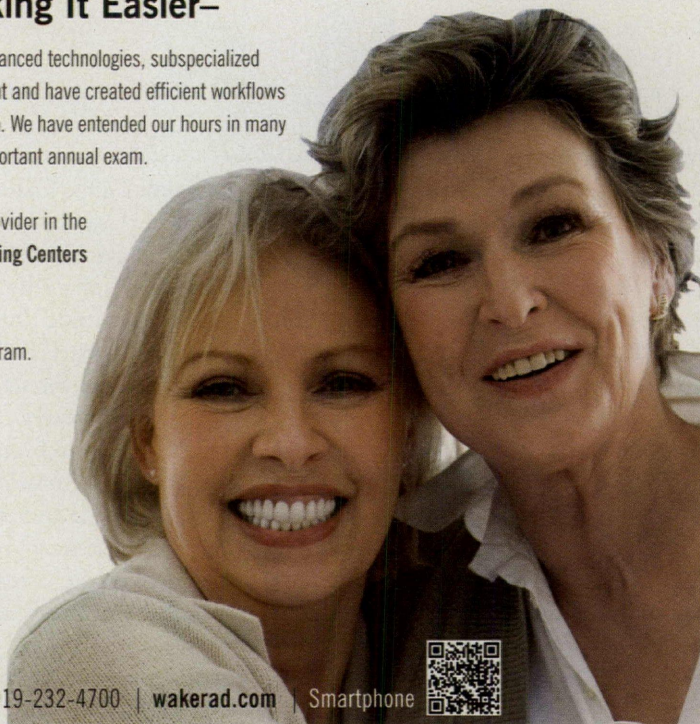
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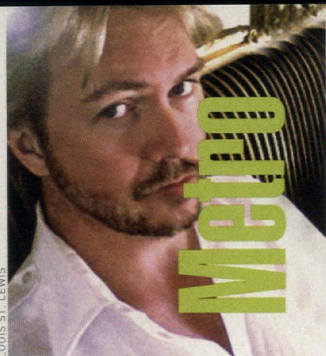


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LOUIS ST. LEWIS

# Artist-at-Large

by Louis St. Lewis

## WHAT PRICE REMBRANDT?

Everybody loves Rembrandt, EVERYBODY! Or at least they love the idea of having one whether they can afford one or not. At least 81 of his artworks have been stolen in the last 100 years. Folks grab them where they can, such as the gorgeous Isabella Stewart Gardner Museum in Boston where a pair of gents, dressed up in police drag, gained entry to the museum and quickly absconded with 13 paintings, including three Rembrandts. They were never caught, and the paintings were never found. Some sticky-fingered gents walked right in the Ritz-Carlton in Marina del Rey, CA, a few months ago and walked right out with a \$250,000 Rembrandt sketch that wound up on a church pew a few days later (it must not have matched their couch).

Now, while everyone loves Rembrandt today, I must say that sentiment wasn't shared by his neighbors and townsfolk back in his own time. You think artists have it bad in this economy? You would have felt right at home back in Rembrandt's day. His creditors obviously didn't love him that much since they forced him into bankruptcy, and he had to sell his house and everything he owned — kind of like a recent art world figure here in the Triangle.

Seems that Mr. R. really liked to go shopping for pretty baubles — rare minerals, paintings, antiquities, jewels (who doesn't?), and he had a hard time keeping up with his mortgage (sound familiar?), so in the end he was reduced to having his common law wife lie and claim that the late Mr. R. was dead to collectors to drive up prices. He also had one of his sons go around with "stolen" Rembrandt sketches and offer them for "look-what-fell-off-the-truck" prices. And, to add insult to injury, he wound up so broke that they had to rent a grave for him when he died and now no one has any idea of where his poor



Circle of Rembrandt van Rijn, *Young Man with a Sword*, circa 1633–1645, oil on canvas, North Carolina Museum of Art, Raleigh, Gift of the Samuel H. Kress Foundation

bones wound up.

Knowing what a hard time Rembrandt had back in his day, I started thinking about his recent exhibition at our own North Carolina Museum of Art ([www.nc-artmuseum.org](http://www.nc-artmuseum.org)). It promises to be the

largest collection of Rembrandt paintings ever presented in an American exhibition — and the only East Coast venue.

They have big Rembrandts, small Rembrandts, Rembrandt sketches, Rembrandt etchings and probably Rembrandt





Rembrandt van Rijn, *The Operation (Touch)*, circa 1624-1625, oil on panel, Private collection, New York

Whitening Toothpaste in the restrooms. They even have Rembrandts that were not really Rembrandts that people paid top dollar Rembrandt money for and wound up being discredited later by museum curators (you know how they are).

All this for your entrance price of \$18. Eighteen dollars! Now I don't know about you, but \$18 to go see Rembrandt isn't the first thing that pops into my mind, especially in this economy. That's about the price for a "seared La Belle Farms' foie gras with candied bacon, house-pickled tomatoes and Millarckee Farm's arugula" at Elaine's on Franklin in Chapel Hill ([www.elainesonfranklin.com](http://www.elainesonfranklin.com)) or TWO bottles of Carneros Creek Reserve Pinot Noir at Trader Joe's. I even found a pair of cashmere socks on eBay for that amount, so looking around for a good deal is smart thinking.

If I had young children that started hollering that they wanted to see Rembrandt, I'd smile, look them in the eye and ask them if they would rather see Rembrandt or eat. Then I would take them down to K&W Cafeteria where we would plop down some mashed potatoes to make a face, two peas for eyes, a carrot for a nose and some fried squash for a jaunty beret cocked at just the right angle. Tasty gravy would add that all important Chiaroscuro shading so necessary in art from the period, and a background of iceberg lettuce would frame the portrait with flourishes that heralded the upcoming Baroque period. "There's your Rembrandt," I'd say, "start your art appreciation now."

To be fair, the museum does offer free admission for children under 6, and on Fridays after 5 p.m. college kids can get in free as well (with appropriate ID of course). And as always, the museum is kind to old people, who after age 65 can push their walkers all over the place for only 15 smackaroos as opposed to 18, leaving you with 3 bucks to indulge Wendy's fantastic 99 cent menu on your drive back home. Seeing beautiful art always works up an appetite. Go see for yourself. **MM**



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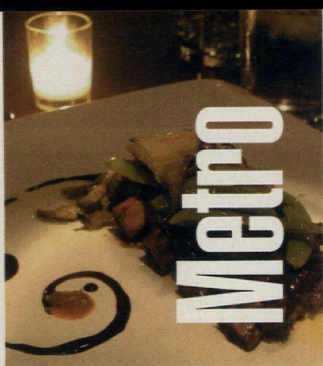
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# Gourmet

by CC Glenn

## Culinary Tour De France

### TRIANGLE BOASTS EXCELLENT FRENCH RESTAURANTS

I am in love with France — its history, architecture and art — and its people (*oui*, even them).

But I especially love French food. I have visited, studied and worked in France on several occasions and slowly unearthed the hexagon's vast repertoire of delicious and rich cuisine. France and its cuisine stole my heart, as it has so cruelly done to many others before me. I now find myself in a constant state of longing.

I long for dark espresso and buttery croissants, unhurried lunches at cafés on a sunny day in Paris and sunset picnics with *fromage* and charcuterie at Ile de la Cité on the banks of the Seine. I long for juicy mussels on a sweaty, salty afternoon on the Riviera, savory *jambon* in French Basque country near Spain, and pit stops to taste a crisp Sancerre or a fruity Vouvray midway through a meandering bike ride across the Loire Valley.

Fortunately, this affliction is easily curable. On days when I am especially in need of a French meal, there's no need to book a flight to Paris to enjoy a delightful dinner *à la française*. The Triangle teems with French cuisine, so indulging in beef bourguignon, French onion soup or an overflowing bowl of mussels is as easy as *un, deux, trois*.

For me, chilly, wintery weather makes French cuisine even more soul-warming. So if you haven't had enough hearty this year, or if you'd rather be on vacation in *la belle France*, make a reservation — or just pop in — to one, or all, of the Triangle's plethora of fine French cuisine.

In Raleigh, two standouts are always a good bet when seeking a taste of the City of Light.

#### COQUETTE

Coquette Brasserie in Raleigh, decked with black-and-white tiled floors, red leather banquettes and humongous hanging mirrors is a quintessential French brasserie. Staying true to its counterparts in France, Coquette is open for lunch and dinner each day of the week and for brunch on Sundays. As the term brasserie indicates, it serves beer (*brasserie* is French for brewery). The large restaurant, a



Foie Gras at Coquette

member of the Urban Food Group chain owned by Kevin and Stacey Jennings — and run by chef de cuisine Beth Littlejohn — offers a large, but simple, menu of typically French dishes. Hors d'oeuvres, soups and salads include standards, such as steak tartare, foie gras and a salad Niçoise (with grilled tuna, olives, green beans, capers, anchovies and a boiled egg). For seafood lovers, *fruits de mer* include shrimp cocktail, oysters, or a tower full of bivalves and crustaceans.

My dining companion — a seasoned traveler with a similar admiration for French cuisine — and I started with the onion soup *gratinée*, gruyère and potato croquettes (not to be confused with Coquette — literally, a woman who insincerely seeks to gain the attention and admiration of men), and truffled *frites*. With caramelized onions, thick melted gruyère and chunks of bread that soak up the onion *jus*, this classic version of French onion soup was tasty but lacking in sharpness and flavor. Similarly, the croquettes were not strong enough for me — perhaps a more pungent cheese was needed. I didn't fret though, for the truffled French fries were hand-cut and seasoned to perfection.

For dinner, we tried the *moules frites* (as if I needed more French fries!) *à la marinière*. Prepared in one of three versions available (the others include chorizo and roasted red pepper

or *provençal*), the succulent mussels from Prince Edward Island swam in an aromatic pool of white wine, garlic, shallots and parsley broth. The mussels, though delicious, were not the star of the show. The beef bourguignon — slow-braised short rib with mushrooms, pearl onions and dainty mafaldine noodles — was absolutely divine. Chef Littlejohn's hearty beef stew created an instant feeling of *bonheur*, happiness. The tender short rib was bathed in a flavorful reduced *jus*, each bite more satisfying than the last.

Coquette offers an extensive wine list, exclusively French, which can be enjoyed at a table or at the enormous zinc bar, handmade by a French artisan and imported to Raleigh in three pieces. For patrons who desire more than a glass of wine but less than a bottle, order a *carafe* of your preferred *vin* at a very competitive price. Actually, the entire menu is very moderately priced, making dining out at Coquette even more appetizing.

Coquette, reminiscent of Keith McNally's Balthazar in New York City, is a fabulously delicious addition to the Triangle. In its third year, the French brasserie has already won a MetroBravo Award for Best French Restaurant. Chef Littlejohn, classically trained in French cuisine at the Culinary Institute of America in New York, creates excellently prepared, but simple and modest, dishes that burst with fla-



vor. I will definitely be back.

## SAINT-JACQUES

Behind the doors of an unassuming restaurant in a nondescript strip mall is Saint-Jacques, a cozy culinary tribute to France offering a refined dining experience. Located in Raleigh's North Ridge Shopping Center, Saint-Jacques offers a two-hour escape to the South of France — the original home of the very French owner Lil Lacassagne, who runs the restaurant with his wife Lori. The restaurant is named for Lacassagne's home near the little town of Grasse.

Now in its eighth year, Saint-Jacques offers diners decadent dishes, a distinguished wine list and attentive service. You can expect a visit with Lacassagne, who endeavors to take care of your every need during dinner.

On a brisk November Saturday, the restaurant's two warm rooms were filled with diners of all ages and sorts: young couples, older couples, families and friends. Before appetizers, our server brought a cheesy gougère, a savory filled pastry as an *amuse bouche* to tease the palate. My two dinner companions and I shared a warm goat cheese salad, a scrumptious — though extremely rich — blue cheese and pear Napoleon with Port wine mousse, and perhaps the most delicious of all the appetizers, a heavenly housemade country pâté. Honestly, I am not an avid pâté, terrine or foie gras devotee (it's a texture thing), but Saint-Jacques' country pâté was a delight — flavored with chicken, duck, pork and veal, and not too strong. Our hors d'oeuvres were paired with a lovely, dry *rosé* from Provence.

Before our entrées arrived, Lacassagne, a vivacious character with a strong French accent, brought us miniature versions of Saint-Jacques' Sea bass and shrimp *étouffée*. Served in the ramekins they were baked in, the fishy stew was moist and succulent. After an *intermezzo* of red wine and cinnamon sorbet meant to cleanse the palate, we each tasted a sliver of local Alamance County beef filet. The beef, from grass-fed cows that were dry aged for four weeks, tasted perfectly pure and beefy.

Lacassagne strives to buy locally as much as possible, and envisions a small menu serving only local products from within a 60-mile radius. The charming restaurateur couple recently opened a bed and breakfast, The Burke Manor Inn, in Gibsonville, about a 90-minute drive West of Raleigh. The Inn also serves Saint-Jacques' cuisine on Friday and Saturday evenings and plans to start serving on

Thursdays as well.

With stomachs already reaching capacity, we forced ourselves to relish three exquisite entrées: savory pecan-encrusted Sea bass, Duck Autumn with medallions of tender duck breast and a crispy confited leg and, lastly, wild "boar-guignon" in a dark red wine sauce. All three were marvelous, especially my "boar-guignon" with its ragout of slowly braised wild boar leg served with pillowy goat cheese gnocchi.

Our entrées were paired with an earthy Côtes du Rhône that didn't overpower the Sea bass but held up to the rich flavors of the boar and duck. Though no dessert was needed, we tried a flight of two ice creams: whiskey and biscotti, and a watermelon sorbet.



Saint-Jacques' Duck Autumn

Saint-Jacques is a repeat winner of *Metro's* Standing Ovation Bravo Award for its sophisticated French cuisine, combined with the Lacassagne's hospitality: the perfect recipe for a fine French meal.

**Rue Cler** and **Vin Rouge**, two French restaurants located near each other in Durham are delicious staples to the Triangle culinary scene. The smaller of the two, Rue Cler, is housed in a lofted building in downtown. Although the food is tasty and reliable, the ambiance is lacking a bit. Open since 2006, Rue Cler offers customers a small menu of fare inspired by French classics and local, seasonal products. The prix fixe menu is a great value, and the *à la carte* options are decently priced as well. Typical French standards, such as coq au vin, steak frites and mussels, are available. For a more laidback experience, come to Rue Cler for brunch (open Saturday and Sunday). House-made beignets, though not as celestial as the creations from Café du Monde in New Orleans, and a strong cup of café are a great start to a lazy Sunday afternoon. Then try their French toast, *crepe du jour* or a *Croque Monsieur* — a hot-pressed ham and emmental sandwich with sauce Mornay — for something more savory. If

that's not enough for you, add a poached egg on top to make a Croque Madame.

At the intersection of Ninth Street and Hillsborough Road in Durham, Vin Rouge, a very successful 10-year Giorgios Bakatsias venture, presents a warm, convivial and home-like space you won't want to leave. Enjoy a date in the cozy side room, sidle up to family on the banquettes, or enjoy a dinner with friends on one of the two outdoor patios (even in the winter — they have heaters). I have been lucky enough to dine here on several occasions, and not once have I been disappointed. Each time I have left full, but wanting more.

Most recently, friends and I enjoyed a hearty cheesy potato, leek and gruyère soup and a frisée salad *aux lardons* (thick cut chunks of flavorful bacon). Next, we tried fried veal sweetbreads with walnuts and apples, a macaroni and cheese with a French flare (oven cooked in a ceramic dish and topped with gruyère and *lardons*) and an enchanting *cassoulet* — named for the type of dish in which it is cooked and served — a rich meat and white bean stew originating from the South of France, served with various cuts of tender duck and pork. Vin Rouge's *cassoulet* is juicy and robust, and a great dish for a cold winter night.

Vin Rouge's large menu offers a selection of fine cheeses and charcuterie, mussels prepared five different ways and several different steaks. Additionally, diners can choose from several filling *plats principaux*, including sautéed salmon, roasted chicken, trout *aman-dine* and sautéed calves liver.

Desserts are delicious too, with classics such as crème brûlée and apple tarte tatin. We opted to share, family style, a large bowl of decadent dark chocolate mousse, paired with a flight of Port, Madeira and Ice Wine from Normandy.

Chapel Hillians have a few French treasures of their own, though they aren't quite as authentic and don't emanate as much "Frenchness" as their counterparts in Raleigh or Durham.

## KITCHEN

Though nothing about its inner or outer appearance, or its name, seems French, the cuisine at Kitchen is most certainly French. Like Saint-Jacques, this hidden Chapel Hill gem is located in an unremarkable shopping center — on Martin Luther King Junior Boulevard next to Foster's Market. Since opening two years ago, by married couple Dick and Sue Barrows, this simple and affordable French bistro has gained a large crowd of regulars.



Chef and owner Dick puts out a small menu of nicely cooked (and priced) standards including appetizers, such as *paté*, *brandade de morue*, escargot and a goat cheese and onion tart. As an entrée, try the duck confit, braised lamb shank, *moules frites* or a succulent hanger steak. Beer and wine specials are available nightly, and the bistro is open for lunch. Hungry for a quick bite at the bar? Kitchen serves up a juicy hamburger with crunchy seasoned French fries. For even more flavor, add a slice of stinky Roquefort.

## PROVENCE

In nearby Carrboro, frequently referred to as the Paris of the Piedmont, Provence is a sweet little restaurant for diners seeking a taste of Southern France. Chef Felix Roux and his wife have been providing provençal cuisine in a quaint old house on West Weaver Street since 2002. I tried a buttery tomato and lobster bisque with saffron aioli that instantly warmed me up. My *cassoulet*, though certainly not disappointing, was not as sensational as the *cassoulet* at Vin Rouge. However, my companion's oven-poached salmon with noisette (hazelnut) hollandaise sauce was delicious, as was our friend's sole *meunière*. A whole Sea bass that



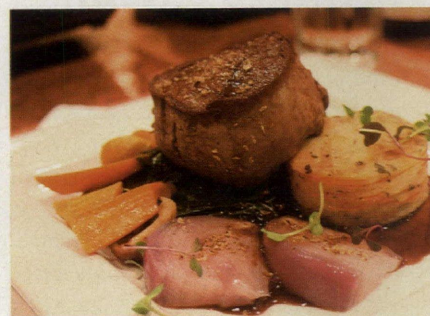
Salmon at Provence

was deboned and fileted *à table* was featured as a special. Unfortunately, our neighbors ordered the last one. Provence didn't oust Vin Rouge as my favorite in the Triangle, but I will definitely revisit them and order something new. Perhaps the beef *en croute* with wild mushrooms, or the herb-crusted roasted rack of lamb.

## LA RESIDENCE


In a quaint blue house on Rosemary Street, La Residence has been serving French cuisine for over 30 years. The restaurant, opened in 1976 by Bill and Moreton Neal, will never be quite as authentically French as it was under the Neal's reign. However, Chef Justin Cole's contemporary French-inspired menu doesn't disappoint. His dishes, made using mostly local

North Carolina products, are elegantly plated. Recently, I tried a creamy butternut squash soup with pork and apple ravioli, as well as a brown shrimp risotto with mushrooms and pecorino. For the main course, I tasted an appetizing beef tenderloin, as well as flavorful venison loin. My dessert — a warm pear and apple crisp with cinnamon ice cream — was phenomenal.



La Res Beef Tenderloin


After my culinary *Tour de France* in the Triangle, my longing for all things French has subsided slightly. Because of our area's stunning availability of delicious French cuisine, I can temporarily curb my appetite for France — although nothing beats the real thing. **MM**



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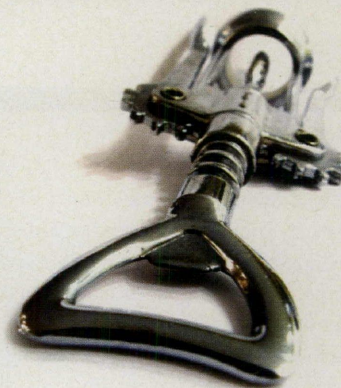
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# Cork Report

by Barbara Ensrud



## STUNNING VINTAGES, EXCELLENT BUBBLY AND USEFUL BOOKS

I recently opened a bottle of Jordan Cabernet Sauvignon 1991 with friends over for dinner. The '91 vintage was very good for California Cabernets, but I wasn't prepared to be quite as bowled over, as all of us were, by this stunning wine.

Within about 20 minutes — I decanted, of course — aromas of ripe currants, black cherries interwoven with spicy oak and a hint of cedar came billowing out of the glass. Sniffing was good, but tasting was sublime. The mellowed tannins and rich black fruit flavors flushed nicely with air. Like all Jordan Cabernets, it was superbly balanced, extremely smooth now with two decades on it, and a long pleasing aftertaste that quieted the table to savor the moment.

It's an experience you can give to the wine lover in your life — a gift for the future, assuming he/she can tuck the bottle away long enough to allow the alchemy of aging to work its magic. It doesn't have to take 20 years, maybe just eight or 10, but a memorable experience rewards the patient.



are several to consider:

**Dry Creek Meritage 2007** "The

**Mariner,**" Dry Creek Valley. Tautly structured now but the concentrated flavors of black cherry, with hints of herbs, chocolate and coffee should evolve into impressive complexity with age. A classic Bordeaux blend.

**Jordan Vineyards 2007**, Alexander Valley — should easily match the splendors of the '91, with its juicy blackberry flavors wrapped in a subtle mantle of spicy oak. Beautifully balanced.

**Mayacamas 2006**, Napa Valley. This mountain-grown Cab has dense notes of black cherry with accents of licorice and a dash of mint; very ripe but good acidity will hold it so that it can grow into something like the very handsome 1999. For those who can't wait, the Mayacamas '99 is available as a Library Wine at [www.mayacamas.com](http://www.mayacamas.com).

**Rodney Strong 2008 Alexander's Crown.** The historic "crown" of this hilltop vineyard in Sonoma's Alexander Valley produced a huge wine in '08, so dense and thick in fruit that it obscures the tannins and masks the alcohol (15.5 percent). My fellow tasters loved it; I'm not sure it will age — perhaps best to enjoy its succulence now with a hearty steak or venison stew.

**Shafer One Point Five 2008**, Stags Leap District, Napa Valley. I've sometimes questioned how well Shafer's massive reds will age — but in fact they do, impressively. This Cab's name refers to John and Doug Shafer, the generation-and-a-half lively father-son team in charge. The '08 is a wine to lay down, at least a decade — intense ripe berry flavors, fat and rich, with accents of chocolate, cedary incense and pleasing earthiness.

### CABS FOR THOSE WHO CAN'T WAIT.

Well-structured but more fruit-driven, these reds are drinkable now but will also reward aging.

**BenMarco Cabernet Sauvignon 2009**, Argentina. Better known for Malbec, this

dynamic red shows Argentina can make great Cabernet. Lip-smacking fruit, less tannin (though enough to evolve over a decade) make this quite tasty for drinking now. **BenMarco 2009 Malbec**, a bigger red, is also excellent.

**Paul Dolan 2009**, Mendocino. From organically grown grapes, this Cabernet displays rounded ripe berry fruit and just enough tannin to give it "grip." Drinkable now, but also age-worthy.

**Franciscan 2008**, Napa Valley. Very sleek and balanced, teeming with black currant flavors; can probably go a decade but quite tasty now with grilled or roasted meats.

### WINE OF THE MOMENT

For more immediate pleasure, the wine of the moment during this festive season is **Champagne**, or one of the plentiful sparkling wines now made round the globe. We really do have to give the nod of gratitude to French Champagne, whose fields were the first to give us the bubbly sensation of "drinking stars" — as the monk Dom Pérignon, according to legend, exclaimed in the late 1600s.

The abbey of Hautvillers where he worked, owned by Moët et Chandon, houses a shrine to the gentle monk who figured out how the bubbles got there (spring warmth fostered re-fermentation in the bottle to create carbon dioxide), a big "problem" back then as bottles exploded under the pressure.

By all means, enjoy Dom Pérignon 2002, if price is no consideration (\$125 to \$159 a bottle); it deservedly remains one of the most elegant and appealing of the prestige cuvées. Moët has repackaged its best-seller label, White Star, as Moët et Chandon Imperial. Though still a bit off-dry, it is bright, crisp and nicely balanced.

**Brut** styles, the driest, are more to my taste — I like that steely elegance that suits savory appetizers: smoked salmon, marcona



almonds, caviar when possible. Among those I particularly recommend this year include: **Bollinger "Special Cuvée,"** the nicely rich **Pol Roger Brut Reserve,** **Henriot "Souverain,"** **Roederer Brut Premier** and **Billecart-Salmon.**

Sparkling wines from elsewhere more than hold their own, particularly those from Champagne's offspring in California. Several of the major houses put down stakes in the cooler regions of California — Carneros, Mendocino, southern Napa — and produce excellent bubbly, to-wit:

**Chandon Etoile Brut,** almost a *blanc de blancs* at 75 percent Chardonnay, 25 percent Pinot Noir. Crisp and appealing with toasty notes and a hint of green apple and citrus; lovely aperitif.

**Roederer Estate Brut,** very close in style to its French counterpart, dry with hints of pear and citrus on the nose; very satisfying.

**Domaine Carneros Brut,** Taittinger's New World effort, and consistently dry and elegant, crisp and long in finish.

Origins don't have to be French for making good bubbly. Case in point: **Schramsberg,** the venerable property founded in 1862 by German immigrant Jacob Schram. Revived by the Davies family in the 1960s, Schramsberg is producing its best sparkling wines ever — racy and svelte, with the creaminess of texture (particularly in the **Blanc de Noirs**) that is so winning and seductive in fine sparklers. **Schramsberg Blanc de Blancs** (all chardonnay) and the boldly flavored **Brut Rosé** are excellent.

**Mirabelle,** Schramsberg's second label, comes in Brut and Rosé styles — both crisp and dry and an excellent value.

**J Vineyards Brut Rosé,** with its lovely blush of color, marks Judy Jordan's 25th anniversary of the winery she founded in 1986. There is fine depth of fruit here, with brisk hints of berryish flavor. The addition of pinot meunier adds appealing length.

## SWEET LUXURIES

Many kinds of wine are recommended for the season's sweets and desserts, but these two are unbeatable for their luxuriant flavors — especially with chocolate:

**Quady Essensia Orange Muscat,** California. Luscious and sweet, with flavors of honeyed peach and accents of orange and orange zest.

**Quady Elysium Black Muscat,** Califor-

nia. Sweet and spicy, with aromas of rose and exotic muscat flavor.

## BOOKS FOR THE WINE LOVER

A comely crop of new books on wine and drink are just the thing for leisurely reading in the New Year (recommended with glass in hand) and learning a thing or two along the way.

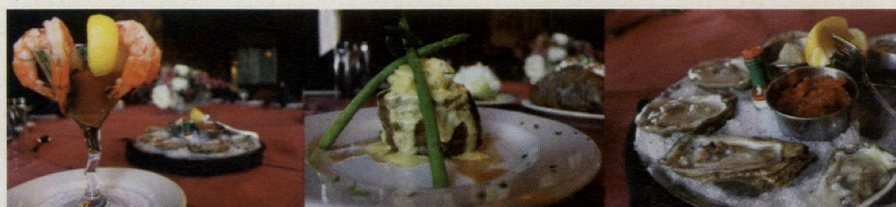
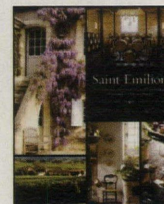
**The Happy Table of Eugene Walter.** UNC Press has published this delicious ramble hosted by Eugene himself, perhaps the least-known *bon vivant* born in the US. An expatriate who made his mark — several marks — abroad, mostly in Paris and Rome where he co-founded the *Paris Review*, penned screenplays for Fellini, and entertained the likes of Isak Dinesen, Leontyne Price and other notables. In this utterly charming book, he extols the delights of southern drink, from the perfect Nog to Juleps to Café Brulot — as well as spirituous additions to favorite southern dishes in his mouth-watering recipes. You'll want to cook from it — but it makes especially delightful reading.

**Real Men Drink Port,** Ben Howkins. The redoubtable Mr. Howkins knows way more

than a thing or two about Port (and other fine wines). This lively little tome will whet your taste for a good glass of Tawny ("one of life's enhancers") or yearn for a well-aged Vintage — at least a decade old, preferably three (the '85s are magnificent now!).

**Saint-Émilion.** Abrams Books has produced the season's coffee table wine book — aimed at fans of this most charming and picturesque of Bordeaux's wine districts. The gorgeous photographs give us a peek into the lives and habitats of Saint-Émilion's leading proprietors, as well as the ancient stone parapets of the town. Estates featured: Cheval-Blanc, Figeac, La Gaffelière and Pavie, among numerous others. Very nice to browse through.

**Unquenchable,** Natalie MacLean. MacLean writes one of the most popular wine blogs, noted for its irreverent wit and incisive commentary. The book is an armchair journey through some of MacLean's favorite regions — Australia, the Douro in Portugal, the Mosel Valley in Germany, Provence, among others. Learning should be fun — and in this savvy romp of a read it is. **MM**

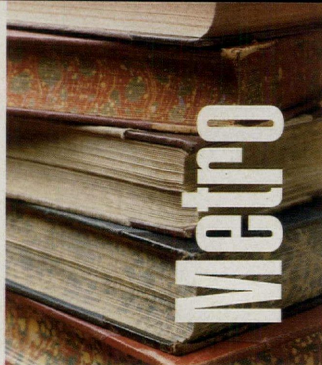


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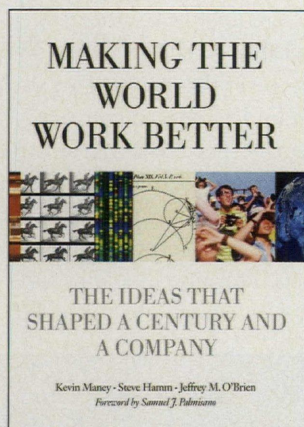
# Books

by Arch T. Allen

## Raleigh And The Triangle Play Leading Role

### IBM CELEBRATES 100 YEARS OF GLOBAL LEADERSHIP

IBM — the iconic acronym for International Business Machines Corporation — has commemorated its centennial of corporate existence with *Making the World Work Better: The Ideas that Shaped a Century and a Company*. With a global scope, the book focuses on the ideas that shaped the last century and IBM itself. It is especially noteworthy for those of us who live in the Research Triangle area where IBM and its ideas have helped shape the region.



***Making the World Work Better: The Ideas that Shaped a Century and a Company***, by Kevin Maney, Steve Hamm and Jeffrey O'Brien (IBM Press-Pearson 2011, 352 pp)

IBM's Chairman and Chief Executive Officer Samuel J. Palmisano notes in an introduction that the company chose not merely to chronicle its achievements but "to do something different." He recognized that although "there is much to learn from IBM's experience . . . these lessons have significance that goes far beyond" IBM. *Making the World Work Better* succeeds as a special commemoration and in communicating those broader lessons. It does so through three parts, each authored separately by professional technology and business writers.

The first part explains the changes in information technology since IBM was formed in 1911 by the merger of three small companies that separately produced computing scales, tabulating machines and time-recording clocks. The merged company, initially called Computing-Tabulating-Recording Company, renamed itself International Business Machines. From the early punched-card machines it developed, IBM and other companies have transformed information technology into the modern systems that deliver "supercomputer-like simulations to handheld devices through a cloud computer network" and have "embedded computing and networking into the very fabric of business and life."

The second part begins by noting that in 1914 Thomas Watson Sr. joined the company, then headquartered near the New York Stock Exchange, "at the epicenter of American capitalism at the

dawn of a new era." It was also the time when "the idea of the modern corporation was just beginning to form." Watson would become IBM's legendary chief executive, and his mantra of "Think" defined not only him for his ideas but also IBM itself for continuously thinking about new products and services for its customers. Watson foresaw that in the 20th century "a company's most valuable assets would be the information it amassed, the knowledge it created and the ideas of its employees — intellectual capital rather than money, muscle or raw materials."

IBM responded accordingly, mostly with great success. But during a century of dynamic change, even IBM had some difficult times. Nevertheless, the company continues to be a leading corporation in the 21st century. To continue its success, its leaders, according to the book, "have to study the evolution of business, of capitalism and of the modern corporation to understand where they're going," and they must "answer the foundational questions in new ways."

The third part describes IBM's business as making the world work better. It does so through a systems model for analyzing and solving problems known by the acronym *smuba*: for seeing (capturing data points); mapping (organizing the data points); understanding (recognizing patterns); believing (inspiring confidence that progress is possible); and acting (designing and building the systems required for progress). The section then elaborates on each element with examples.

To IBM's credit, *Making the World Work Better* not only commemorates its own contributions in the last century but also acknowledges the contributions by other companies, including Bell Labs, Cray Research, Intel, Xerox and Apple. And SAS of Cary is also mentioned.

Despite the technical nature of the underlying story about information technology, the book is easy to read, even for non-techies. It educates about information technology, how the modern corporation provides it and uses it and how it does indeed make the world work better.

In its enthusiasm for making the world work better, however, the book calls for a "social crusade" against man-made global warming, a premise it accepts without any acknowledgment of scientific skepticism. Also, it praises the social security system adopted during the Great Depression for fostering economic sustainability but ignores the looming fiscal crisis arising from the program and other entitlements. And regarding the burst of the subprime-loan bubble that led to the Great Recession, it blames only "some on Wall Street" for "selling society" on subprime loans while overlooking the federal government's policies that promoted



subprime loans and initially inflated the bubble that burst. Otherwise, *Making the World Work Better* commemorates IBM's century commendably.

With over 425,000 employees around the world, IBM is the model modern global corporation. It is also a major local employer with over 10,000 employees at its Research Triangle Park site, the largest US-based IBM facility and second-largest in the world. The RTP site is mentioned twice in *Making the World Work Better*, once regarding the innovative proposal by George Laurer, an engineer at the RTP site, for an optical scanning system that became the ubiquitous Universal Product Code system, and again regarding a RTP software development team collaborating with IBM teams in Texas, China and Germany. Sure to distress Durham boosters, the RTP site is referred to as IBM's Raleigh site.

**With over 425,000 employees around the world, IBM is the model modern global corporation. It is also a major local employer with over 10,000 employees at its Research Triangle Park site, the largest US-based IBM facility and second-largest in the world.**

Regional rivalries aside, IBM has been a positive influence on the entire region, especially Raleigh and Cary. Not only have IBMers improved the region while employed here, many have remained after retirement and continued to contribute to the region's economic, educational and cultural advancement. Prominent among retired IBMers in the area is Richard L. Daugherty, former IBM vice president for worldwide personal computer manufacturing and its senior executive for North Carolina, who continues to serve the community from his north Raleigh home.

Another local interest story involves Frederick P. Brooks Jr., who in the early 1960s, before IBM opened its RTP facility, led IBM's development of its System/360. The S/360 moved IBM to pre-

eminence in the computer industry for the next two decades. Brooks later became a computer science professor at UNC-Chapel Hill and founded its computer science department, which is now housed in the Brooks Computer Science Building named in his honor. Also at UNC-Chapel Hill, the Kenan-Flagler Business School's home for its executive education program is named the Paul J. Rizzo Conference

Center in honor of another retired IBMer. Paul Rizzo, a UNC-Chapel Hill graduate, became vice president of finance for IBM in the 1970s and later became a director and vice chairman of its board of directors. After retiring from IBM, he served as dean of the business school. He lives in Chapel Hill.

Yes, IBM has made the world work better, globally and locally. **MM**

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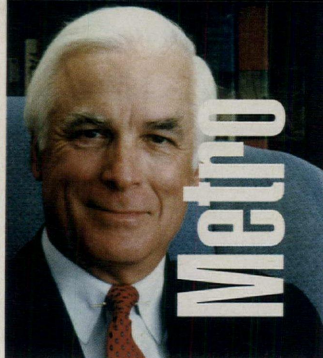
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# Editor-at-Large

by Jim Leutze

## THE INCOME DISPARITY ELEPHANT IN THE ROOM

**T**here is an elephant in the room. This elephant is hard to ignore, but we are doing so in part because of one powerful group in the country. Not surprisingly, that group has a lot to lose if the elephant were to be clearly perceived as a root cause and contributor to our economic woes. The elephant is a maldistribution of income, and the group that doesn't want to talk about it are the wealthy Republicans — ironically represented by an elephant — who shout “class warfare” whenever maldistribution of income is mentioned.

I want to talk about maldistribution of income as an economic and political issue, not a class issue. The first thing to realize is that no one claims that there is not an unequal distribution of wealth in this country. There are people who argue it doesn't make a difference and those who argue that, for one reason or another, rich people ought to be richer. Well let me tell you why it makes a difference and give you a scary historical analogy.

The economy of this country is built on consumer spending, which accounts for about 70 percent of our economic activity. Rich people — the 1 percent of the population with incomes over \$398,900 (in 2007) and those really wealthy 14,988 families in the top 0.01 percent with income of at least \$11.5 million — can only, no matter how hard they try, buy so many things. There is no way they can make up for the buying power of the other 90 percent of Americans. So a hyper-concentration of wealth in the hands of the very few can only be bad for the economy.

There used to be a conservative belief called “trickle down,” which held that putting money into the hands of the wealthy insured that they would spend it and thus it would “trickle down” into the hands of the butcher, the baker and the candlestick maker. Not so; again because they can only eat so much bread and meat or buy so many candles, but also because rich people tend to save a lot of their money. If increased wealth led to increased spending and therefore more prosperity, how do you account for the fact that the wealth of the top 0.01 percent increased from 5.46 percent in 2006 and then to 6.04 percent in 2007? 2007, you will recall, was the beginning of our current economic collapse. Apparently the wealth didn't trickle down fast enough.

But how much income disparity is there? The top 10 percent of the population, those with incomes over \$109,600, account for 49.7 percent of all income in the country; and of that 49.7 percent, 6.04 percent is held by the top 0.01 percent or 14,988 families. The other 50.3 percent of income is shared by the other 90 percent of the population or 69,750,000 families. An even greater disparity exists if you consider wealth distribution. Between 80 and 90 percent of wealth or all of the stocks, bonds, trust funds, business equity and commercial real estate is controlled by 10 percent of the people in the country. It was not ever thus, in the post-WWII era from 1945-1970 the share of top 10 percent was about 33 percent. Then things began to take off, accelerated by the Reagan tax cuts, after which we saw the rich get richer and richer. At the other end of the spectrum, wages of non-farm employees have

remained stagnant; in 1981 when Reagan took office the average weekly wage was \$277.35 and in 2004 it was \$277.57 (US Bureau of Labor Statistics). A recent Congressional Budget Office report showed that the wealth of the top 1 percent increased by 275 percent between 1979 and 2007. The top 20 percent saw a 60 percent increase. Those in the bottom 20 percent saw a 20 percent increase.

These figures alone help explain why Americans became so indebted in the last several decades and ran up credit card balances and home equity loans. In order to keep up their quality of life, the average American had no choice but to go into debt.

Why, you may ask, have the great mass of the public been willing to accept this situation, and even, in the last elections, flock to the party that endorses the tax policies which helped bring about this maldistribution? There are many reasons, but perhaps the most prevalent is the “American Dream” that everyone can get wealthy in this country. Aside from the fact that most people have no realistic idea of what “wealthy” is, a considerable proportion — maybe as many as 33 percent — think they can become very rich. If “very rich” is defined as over \$300,000 per year, then 32 percent of those people are wrong.

America's vaunted role as the home of upward mobility is also wrong. Recent studies would show that people living in many countries, including Canada, Australia, Germany, Finland and even France have a greater chance of upward mobility than those living in the United States. One of the primary reasons given is that the graduated income tax is higher in these other countries (the personal income tax burden in the US is lower than in virtually every other industrialized country), and they also tax inherited wealth more steeply. Yet in this country taxes are virtually off the table when discussing government policies, and even Democrats balk at increasing taxes for even the wealthiest of the wealthy.

In this last case, the political reasoning is pretty clear and pretty distressing. With everyone aware that political races are becoming more and more expensive, and with recent Supreme Court rulings that money is speech and therefore can't be restricted in political campaigns and that corporations are people, why would politicians want to alienate potential donors? Poli-Sci 101 would teach you that these tax policies and these rulings give the top 10 percent of Americans potentially control over the political process. According to Sen. Dick Durbin, D-Ill., one wealthy group, bankers, already wield that influence in Congress. “They own this place,” he said.

Now I started by saying I'd give you a scary parallel to our current situation. In graduate school I read John Kenneth Galbraith's *The Great Crash*, an economics examination of the Wall Street crash of 1929, which led to the Great Depression. He contended that the first among five of the primary causes of the crash was maldistribution of income. As I've already stated, currently 50.3 percent of incomes goes to 10 percent of the population; the last time we reached that degree of disparity was in the fall of 1929. If Galbraith was correct about the causes of the crash, we ought to be very, very worried. **MM**



# METRO PREVIEW

BY CYNDI HARRIS AND DAN REEVES



Textile work by CAROLYN NELSON on display through the Artspace Artists Association at the Maria V. Howard Arts Center.

## GALLERIES

**GALLERY C EVENTS:** New location; 540 N. Blount St., Raleigh; Contact 919-828-3165 or [www.galleryc.net](http://www.galleryc.net).

- **HOLIDAY EXHIBITION:** Nov. 29-Jan. 4

**DURHAM ARTS COUNCIL EVENTS:** Durham, Contact 919-560-2719 or [www.durhamarts.org](http://www.durhamarts.org).

- **PEOPLE YOU MAY KNOW:** Contemporary Portraits; through Jan. 9

**VISUAL ART EXCHANGE ASSOCIATION AND GALLERY EVENTS:** Raleigh; Contact 919-828-7834 or [www.visualartexchange.org](http://www.visualartexchange.org).

- **23rd ANNUAL YOUNG ARTISTS EXHIBIT:** Featuring talented up-and-coming student artists; Nov. 4-Jan. 2 at Marbles Kids Museum (elementary)

- **SALE FOR THE SEASON:** Dec. 2-23

- **LOCALLY GROWN:** 2D and 3D artwork that represents local places, food and events; Dec. 2-23

- **CATHERINE & NEIL PALOMBA EXHIBIT:** MJH Gallery featured artists; Exhibit runs through Dec. 22

- **DAN VAUGHAN EXHIBIT:** Duke Raleigh Hospital featured artist; Exhibit runs through Jan. 15

- **RICHARD STICKNEY EXHIBIT:** Cameron Village Library featured artist; Exhibit runs through Jan. 15

**"(UN)SUSPENDED":** BRANDON CORDREY EXHIBIT: Gallery A, Raleigh. Exhibit runs through Dec. 25. Contact 919-546-9011 or [www.gallerya-nc.com](http://www.gallerya-nc.com).

**EVENTS AT ARTSOURCE:** Raleigh; Contact 919-787-9533 or [www.artsource-raleigh.com](http://www.artsource-raleigh.com).

- **19th ANNUAL HOLIDAY ARTSOURCE SHOWCASE OF GALLERY ARTIST:** Featuring the works of Ted Jaslow; Exhibit runs through Dec. 31

**ADITYA SHRINGAPURE EXHIBIT, "MATERIAL INSTINCT":** Mixed media with a focus on urban decay, renewal and architecture. Exhibit runs through Dec. 31; Artspace, Raleigh. Visit [www.artspacenc.org](http://www.artspacenc.org).

**SISTAZ V EXHIBIT:** Featuring 'functional pottery' by Mary Beth Owen-Zdanski and 'mixed media' by Virginia Owen. Exhibit runs through Dec. 31. Local Color Gallery, Raleigh. Contact 919-754-3887 or [www.localcolor-gallery.com](http://www.localcolor-gallery.com).

**THREE PERSON BIENNIAL EXHIBITION FEATURING WORK OF KIKI FARISH, CAROLYN NELSON AND LISA STROUD:** Curated by Catherine Coulter Lloyd, Visual Art Specialist. Artspace Artists Association; Maria V. Howard Arts Center, Raleigh. Exhibition runs through Jan. 14. Contact 919-821-2787 or [www.artspacenc.org](http://www.artspacenc.org).

**"THE PRESENCE":** CYNTHIA FARNELL



Work by KIKI FARISH on display through the Artspace Artists Association at the Maria V. Howard Arts Center.





**TURTLE ISLAND QUARTET** in partnership with NCSU Center Stage to perform music of John Coltrane; Jan. 28 at Stewart Theatre, NCSU.

**EXHIBIT:** Poetic interpretation of historical material; Exhibition runs through Jan. 28 at Artspace, Raleigh. Contact 919-821-2787 or [www.artspacenc.org](http://www.artspacenc.org).

## CLASSICAL

**EVENTS AT THE NC SYMPHONY:** Meymandi Concert Hall and various locations, Raleigh; Call 919-733-2750 or [www.ncsymphony.org](http://www.ncsymphony.org).

- **NEW YEAR'S IN VIENNA:** Sounds of old Vienna with a twist featuring Sari Gruber, soprano and Grant Llewellyn, Music Director; Dec. 31
- **GREEN EGGS AND HAM:** Robert Kapilow, composer of "The Polar Express" puts his spin on the Dr. Seuss beloved story; Jan. 7
- **PASSPORT TO HUNGARY:** Kodaly and Bartok's folk song inspired masterpieces with Sarah Hicks, Associate Conductor; Jan. 12-14
- **THE MUSIC OF BILLY JOEL:** Michael Cavanaugh, star of Broadway musical "Movin' Out" on piano and vocals with William Henry Curry, Resident Conductor; Jan. 20-21
- **PASSPORT TO ARGENTINA:** Tango! with Grant Llewellyn, Music Director; Jan. 26-28
- **FIREBIRD:** Travel across Britten's North Sea with Joana Carneiro, Conductor; Feb. 9-11

**RALEIGH CHAMBER MUSIC GUILD EVENTS:** Raleigh; Contact 919-821-2030 or [www.rcmg.org](http://www.rcmg.org).

- **UNC-PEMBROKE FACULTY BRASS QUINTET:** Music of the Baroque; Jan. 22
- **KALICHSTEIN-LAREDO-ROBINSON TRIO;** Feb. 12

## POP MUSIC

**EVENTS AT THE CAROLINA THEATER:** DURHAM; [www.carolinatheater.org](http://www.carolinatheater.org)

- **GEORGE WINSTON:** Solo pianist touches on stride jazz, seasonal tunes, Doors covers, and an endless array of well crafted compositions. Dec. 15 at 8 p.m.
- **PINECONE AND THE PIEDMONT COUNCIL OF TRADITIONAL MUSIC PRESENT THE KICKIN' GRASS BAND:** Jan.

14 at 8 p.m.

- **TRAVIS TRITT:** Jan. 22 at 8 p.m.
- **AARON LEWIS:** Jan. 31 at 8 p.m.

**EVENTS AT THE DURHAM PERFORMING ARTS CENTER:** DURHAM; [www.dpac.com](http://www.dpac.com)

- **LORETTA LYNN:** The coal miner's daughter herself is still making the cream of the crop in country music without falling into the dreaded "modern country" genre. Her haunting vocals and acid tongued songs warning against woman messin' with her man have aged like fine wine. Lynn's ability to stay relevant and the quality of her recent offerings have cemented her title as reigning queen of country music.
- **THE O'JAYS:** Rock and Roll Hall of Fame inductees and R & B vocal group whose hits included "Love Train", their hits resonated through the 1970's and beyond making them one of the biggest vocal groups in history. Jan. 15 at 7 p.m.
- **KELLY CLARKSON:** The victor from the very first season of America's most obsessed over competitive singing program, American Idol; Kelly Clarkson has maintained her position as a singing sensation. 5 albums and 2 Grammy's later, she continues to write chart topping hits and performs to sold out audiences all over the world. Jan. 31 at 8 p.m.
- **ARETHA FRANKLIN:** The undisputed Queen of Soul is making her triumphant return to the DPAC after a few years. She will undoubtedly rattle the foundation of the DPAC with her larger than life vocals.

**EVENTS AT THE RBC CENTER:** RALEIGH; [www.rbccenter.com](http://www.rbccenter.com)

- **THE RED HOT CHILI PEPPERS:** Since the 1980's Anthony Kiedis, Flea and the rest of the gang have set the in the world of rock ablaze in post MTV America. Combining hard rock, funk, hip hop, soul, and many other genres RHCP have consistently remained in the spotlight producing groundbreaking records and chart topping songs from "Under the Bridge" to "Californication". The band maintained relevancy over three musically evolutionary decades which is no easy task. This performance at the RBC Center will undoubtedly be something to see and remember forever.

**EVENTS AT CATS'S CRADLE:** Carborro; [www.cats-cradle.com](http://www.cats-cradle.com).

- **MANDOLIN ORANGE** with STICKLY BROTHERS and PHIL COOK: Dec. 16 at 9 p.m.
- **MIPSO TRIO** with JIM AVETT and OVERMOUNTAIN MEN: Jan. 15 at 8:30 p.m.
- **ANTHONY GREEN** with THE DEAR HUNTER: Jan. 22 at 7:30 p.m.
- **DONNA THE BUFFALO:** Jan. 26 at 8:30 p.m.
- **OLD 97's** with THOSE DARLINS: Jan. 27 at 9 p.m.
- **ACOUSTIC SYNDICATE:** Jan. 28 at 9 p.m.
- **TYCHO** with BEACON: Feb. 1 at 9 p.m.
- **FOUNTAINS OF WAYNE:** Feb. 11 at 9 p.m.

**EVENTS AT THE POUR HOUSE:** RALEIGH; [www.the-pour-house.com](http://www.the-pour-house.com)

- **THE CONNELLS** with THE VELDT: Dec. 16 at 8 p.m.
- **PSUEDO BLUE CD RELEASE PARTY:** Dec. 23
- **HOPSCOTCH PRESENTS AKRON FAMILY** with BAD WEATHER CALIFORNIA: Jan. 7 at 8 p.m.
- **THE DEAD KENNY G'S:** Jan. 19 at 9 p.m.
- **ONWARD SOLDIERS RELEASE PARTY:** Jan. 26 at 9 p.m.
- **WKNC PRESENTS: DOUBLE BARRELL BENEFIT;** Feb. 3 and 4
- **THE OLD CEREMONY:** Feb. 10 at 9 p.m.

**EVENTS AT WHITE COLLAR CRIME:** RALEIGH; [www.whitecollarcrimeraaleigh.blogspot.com](http://www.whitecollarcrimeraaleigh.blogspot.com).

- **ORGANOS** with BOYKILLER: Dec. 16 at 9 p.m.
- **STRANGE LADY:** Jan. 7 at 10 p.m.
- **CAREY MURDOCK:** Jan. 20 at 9 p.m.

## STAGE & SCREEN

**CAROLINA BALLET EVENTS:** Various locations; Call 919-719-0900 or visit [www.carolinaballet.com](http://www.carolinaballet.com).

- **NUTCRACKER:** Raleigh Memorial Auditorium; Dec. 16-24

**THE PORCH THEATRE EVENTS:** Wilmington; Call 910-232-6611 or [www.porchtheatre.com](http://www.porchtheatre.com).

- **MULLIGAN'S HOME FOR THE HOLIDAYS! COMEDY DINER THEATRE:** A chance to become part of the scene and help solve the mystery at the Mulligan's holiday reunion; Dec. 15 and 22

**THE CINEMA, INC. EVENTS:** Rialto Theatre, Raleigh; Visit [www.cinema-inc.org](http://www.cinema-inc.org)

- **SABOTAGE;** Jan. 8

**PLAYMAKERS REPERTORY COMPANY EVENTS:** Chapel Hill, Contact 919-962-7529 or [www.playmakersrep.org](http://www.playmakersrep.org).

- **"THE MAKING OF THE KING" — "HENRY IV" AND "HENRY V" BY WILLIAM SHAKESPEARE:** Stage and screen



Aretha Franklin



actor, Michael Winters to play Falstaff. Jan. 28-March 4

PROGRESS ENERGY CENTER FOR THE PERFORMING ARTS EVENTS: Raleigh; Contact 919-831-6060 or [www.progressenergycenter.com](http://www.progressenergycenter.com).

- STRAIGHT NO CHASER: Broadway Series South; Dec. 16-17
- HOLIDAY POPS!: Triangle Brass Band; Dec. 17
- LAND OF ENCHANTMENT; Dec. 19
- FIRST NIGHT: Fletcher Opera Theatre; Dec. 31
- DEEP RIVER RISING WITH DAVID HOLT, BRYAN SUTTON AND T. MICHAEL COLEMAN; Jan. 6
- LES ENFANTS TERRIBLES (CHILDREN OF THE GAME): NC Opera; Jan. 19-22
- GREEN DAY'S AMERICAN IDIOT: Broadway Series South; Jan. 31-Feb 5

DUKE PERFORMANCES EVENTS: Music in the Gardens Series; Sarah P. Duke Gardens, Durham. Call 919-660-3348 or [www.dukeperformances.org](http://www.dukeperformances.org).

- BRANFORD MARSALIS QUARTET: Jan. 13-14
- SIMONE DINNENSTEIN, PIANO: Jan. 20

- CHRISTIAN TETZLAFF, VIOLIN: Jan. 23
- TRIO JEAN PAUL: Jan. 27-28

RALEIGH DRUM CIRCLE: BUILDING COMMUNITY WITH MUSIC: Facilitated by Greg Whitt at Lake Johnson Park at the Boat House, Raleigh. Dec. 19; Contact 919-233-2121 or [www.raleighdrumcircle.org](http://www.raleighdrumcircle.org).

## MUSEUMS

CONTEMPORARY ART MUSEUM EVENTS: Raleigh, Contact 919-513-0946 or [www.camraleigh.org](http://www.camraleigh.org).

- DEEP SURFACE: Contemporary Ornament and Pattern: through Jan.

NC MUSEUM OF HISTORY EVENTS: Raleigh, Contact 919-807-7943 or [www.ncmuseumofhistory.org](http://www.ncmuseumofhistory.org).

- FIRST NIGHT RALEIGH 2012: The museum will be the heart of the children's celebration to begin at 2p.m.; Dec. 31
- MUSIC OF THE CAROLINAS: LAKOTA JOHN LOCKLEAR:

14 year old Lumbee/ Lakota blues musician; Jan. 8

- 11th ANNUAL AFRICAN AMERICAN CULTURAL CELEBRATION: Activities, crafts, music, entertainment, food and more; Jan. 28
- BEVERLY McIVER SOLO EXHIBITION: "Reflections: Portraits by Beverly McIver"; Exhibition runs through June, 2012.

CAMERON ART MUSEUM EVENTS: Wilmington, Contact 910-395-5999 or [www.cameronartmuseum.com](http://www.cameronartmuseum.com).

- WILLIAM McNEILL EXHIBIT: "MY LIFE AS A HANDHELD CHURCH FAN A RHAPSODY ON SWEET, SWEET TEA, AND SALVATION"; through Jan. 15
- EXHIBIT: "CROWNS: PORTRAITS OF BLACK WOMEN IN CHURCH"; through Jan. 15
- EXHIBIT: "HATTITUDE: A CONVERGENCE OF FASHION AND FAITH"; through Jan. 15

NASHER MUSEUM EVENTS: Durham; Contact 919-684-5135 or [www.nasher.duke.edu](http://www.nasher.duke.edu).

- "BECOMING: PHOTOGRAPHS FROM THE WEDGE COLLECTION" EXHIBIT; through Jan. 8



# Cantina 18

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Cantina 18 | 433 Daniels St. | Raleigh, NC | 919-835-9911 | [www.cantina18.com](http://www.cantina18.com)





Red Hot Chili Peppers

- "LAND, SEA AND SKY IN THE NINETEENTH CENTURY" EXHIBIT; through Jan. 29

NC MUSEUM OF ART EVENTS: Raleigh, Contact 919-839-6262 or visit [www.ncartmuseum.org](http://www.ncartmuseum.org).

- REMBRANT IN AMERICA: through Jan.
- HOLIDAY CONCERT FEATURING THE RALEIGH FLUTE CHOIR; Dec. 18
- ART IN THE EVENING: Share small plates with friends, wander galleries and enjoy live music and wine; Dec. 23 and Dec. 30

- "MUSEUM ON THE MOVE" MIDNIGHT MENAGERIE NEW YEAR'S EVE PARTY; Dec. 31
- JOHN JAMES AUDUBON'S: THE BIRDS OF AMERICA: Ongoing

RALEIGH CITY MUSEUM EVENTS: Raleigh; Contact 919-832-3775 or [www.raleighcitymuseum.org](http://www.raleighcitymuseum.org).

- NATURE UNLEASHED: DISASTERS IN RALEIGH: On view through Dec.

CAPE FEAR MUSEUM OF HISTORY AND SCIENCE

EVENTS: Wilmington, Contact 910-798-4367 or [www.capefear-museum.com](http://www.capefear-museum.com).

- SCHOOL FIELD TRIPS: K-12, 10 or more students; through May 25, 2012
- MUSEUM OUTREACH PROGRAMS: K-5; year-round
- MUSEUM KITS: K-5; year-round

NC MUSEUM OF NATURAL SCIENCES EVENTS: Raleigh, Contact 919-733-7450 or [www.naturalsciences.org](http://www.naturalsciences.org).

- TORNADO ALLEY 3D: Experience the eye of the storm; through Jan. 16

## POTPOURRI

FIRST NIGHT RALEIGH 2012: A day and night full of art, music, dance, comedy, a giant Ferris Wheel and more from 2p.m.-midnight. Admission buttons on sale for \$9 beginning Dec. 1; Dec. 31. Visit [www.firstnightraleigh.com](http://www.firstnightraleigh.com) or [www.artsposure.org](http://www.artsposure.org).

CHETOLA FESTIVAL OF LIGHTS: Through late Jan. Blowing Rock, contact 877-750-4636 or visit [www.blowingrock.com](http://www.blowingrock.com).

A THRIVING TRADITION EXHIBITION: 75 YEARS OF COLLECTION NORTH CAROLINA POTTERY: Featuring pots from the Mint Museum's Permanent Collection and local collectors. Exhibit runs through Jan. 28; North Carolina Pottery Center, Seagrove. Contact 336-873-8430 or [www.ncpotterycenter.org](http://www.ncpotterycenter.org).

TOWN OF CARY EVENTS: Cary; Contact 919-469-4000 or [www.townofcary.org](http://www.townofcary.org).

- 17th ANNUAL CARY KWANZAA: Herbert C. Young Community Center; Dec. 28

**EDITOR'S NOTE:** Please send events info and color images, slides or photos 6 weeks before publication date. Send to Cyndi Harris, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or e-mail: [cyndi@metromagazine.net](mailto:cyndi@metromagazine.net).

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# RESTAURANT GUIDE

## RALEIGH/CARY

**18 SEABOARD** — 18 Seaboard Avenue, Suite 100 Raleigh. 861-4318. [www.18seaboard.com](http://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](http://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](http://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](http://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](http://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.

**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](http://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](http://www.elrodeogrill.com). Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of Mexico, enjoy our favorite fajitas and stuffed Chile Rellenos. Or for a higher degree of authenticity, try our Michoacán-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.

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

**GRAVY** — 135 S. Wilmington St, Raleigh. 919.896.8513. [www.gravyraleigh.com](http://www.gravyraleigh.com). Ask any Italian-American what 'gravy' is, and they'll tell you it's the pasta sauce their mothers and grandmothers cooked fresh every night. At Gravy, we use that beloved gravy to put a modern spin on classic Italian-American dishes.

**IRREGARDLESS CAFÉ** — 901 West Morgan Street, Raleigh 833-8898. [www.irregardless.com](http://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 Davis Street, Raleigh. [www.jibarra.net](http://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](http://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 MORNING TIMES** — 10 E. Hargett St, Raleigh. 919.836.1204. [www.morningtimes-raleigh.com](http://www.morningtimes-raleigh.com). The first daily stop for many downtown dwellers and commuters serving local Counter Culture brews, along with bagels, biscuit sandwiches, pastries and more.

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

**THE PIT AUTHENTIC BARBECUE** — 328 W. Davis St, Raleigh. 919.890.4500. [www.thepit-raleigh.com](http://www.thepit-raleigh.com). Proudly serving authentic whole-hog, pit-cooked barbecue in downtown Raleigh's warehouse district, The Pit celebrates the great culinary offerings of the Old North State, making it a destination for the state's signature cuisine.

**THE RALEIGH TIMES BAR** — 14 E. Hargett St, Raleigh. 919.833.0999. [www.raleightimesbar.com](http://www.raleightimesbar.com). This timeless watering hole in the old The Raleigh Times building in downtown is known for its classic bar fare favorites, such as barbecue pork nachos and PBR-battered fish and chips, and an inventive drink menu and extensive beer selection.

**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.

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

**SHERATON RALEIGH HOTEL** — The Grove Café - 421 South Salisbury Street, Raleigh. 834-9900. Located on second floor of the Sheraton Raleigh Hotel, serving Breakfast, Lunch, and Dinner in an open atrium atmosphere. The cui-

sine is American Continental, serving a daily Breakfast & Lunch Buffet, and a complete menu for all day dining. Also enjoy live entertainment on Wednesday nights in The Bar.

**SITTI** — 137 S. Wilmington St, Raleigh. 919.239.4070. [www.sitti-raleigh.com](http://www.sitti-raleigh.com). The most beloved figure in any Lebanese family is the grandmother, or sitti. At Sitti, in downtown Raleigh, we honor those ancestors by carrying on the Lebanese tradition of welcoming guests with delicious food and endless hospitality.

**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.tropicalsmoothie-cafe.com](http://www.tropicalsmoothie-cafe.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 chesces. Come early to enjoy our breakfast wraps and bagels. Catering is available.

**VINNIE'S STEAKHOUSE AND TAVERN** — 7440 Six Forks Rd, Raleigh. 847-7319. Classic steakhouse with Southern inspiration featuring Certified Angus Beef, local seafood, farmer's market vegetables, and house-made desserts. Display wine cellar, full bar, private dining, reservations welcome. Dinner only, Monday-Saturday.

**VIVACE** — 4209-115 Lassiter Mill Rd., Raleigh. 787-7747. [www.vivaceraaleigh.com](http://www.vivaceraaleigh.com). Tuscan inspired Italian restaurant featuring Chef Jeremy Sabo's signature style in an upbeat, hip environment. Consecutively voted "Top 20 Best Restaurants" in the Triangle. Italian wines and house-made limoncello. Bar and outdoor patio dining available. Located at North Hills. M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-9 p.m.

**ZEST CAFÉ & HOME ART** — 8831 Six Forks Rd., Raleigh. 848-4792. [www.zestcafehome-art.com](http://www.zestcafehome-art.com). Offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio. Enjoy the Home Art selection of fun and whimsical home accessories and gifts. Lunch and Dinner T-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](http://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.

**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](http://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](http://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](http://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](http://www.mez-durham.com). MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411 West, 518 West, Squid's, and Spanky's. Featuring traditional Mexican dishes with a lighter, healthier twist, all made with the freshest ingredients. A

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

**PENANG - MALAYSIAN, THAI & SUSHI** — 431 W. Franklin St., Chapel Hill. 919-933-2288. Online at [www.penangnc.com](http://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](http://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](http://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.

**CHEF & THE FARMER PROGRESSIVE EATERY & WINE SHOP** — 120 W. Gordon St., Kinston. 252-208-2433. [www.chefandthefarmer.com](http://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.

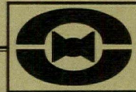
**DELUXE** — 114 Market Street, Wilmington. 910-251-0333. Offering upscale dining with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of Wilmington's superior brunches. Open for dinner and Sunday

brunch. *Wine Spectator* Award of Excellence, [www.deluxenc.com](http://www.deluxenc.com).

**FISHTALES WATERFRONT RESTAURANT** — 232 W. Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at [www.fishtalesdining.com](http://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](http://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](http://www.beaufort-grocery.com). Contemporary fine dining in downtown Morehead City focusing on quality, value and service. Featuring seafood, steaks and spirits. Come casual and leave impressed. Dinner M, Th-Sat 5:30-10 p.m.; Sun brunch begins at 11 a.m. Closed Tues.

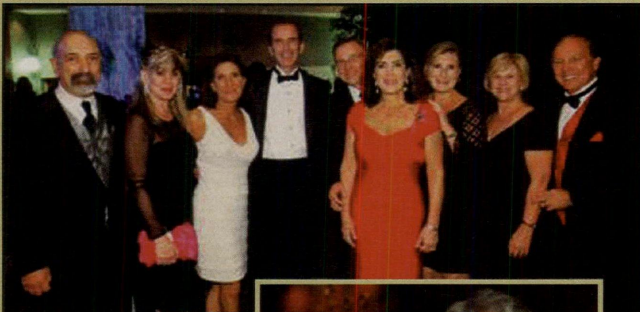


## On the Town

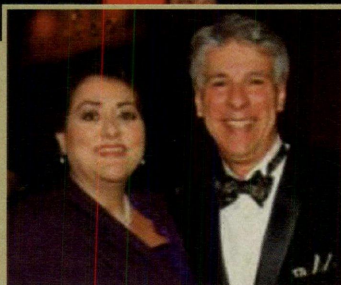
by Cyndi Harris

### REX HEALTHCARE FOUNDATION GALA

For: NC Cancer Hospital at Rex  
Raleigh Convention Center  
October, 29, 2011



Robert, Mary Ann and Cady Thomas and guests



Phil and Dawn Zachary

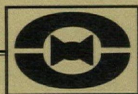


Rig and Sejal Patel, MD



Darleen Johns and Larry and Judy Wilson

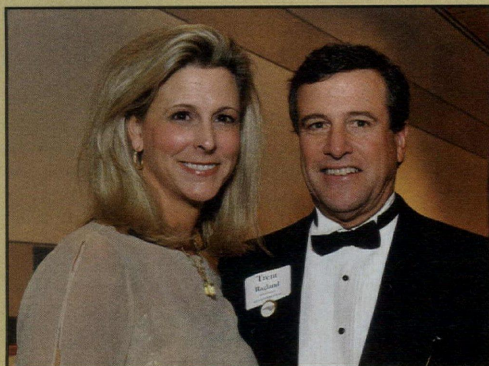




# On the Town

## NC MUSEUM OF HISTORY GALA

For: NC Museum of History  
November 4, 2011



Wes and Trent Ragland



Ramsay and Frank Gorham, Betty Ray McCain, Nan and Buck Kester



Betty Anne and George Lennon and Assad Meymandi



Carol and Andy Andrews

## RALEIGH ROUND UP

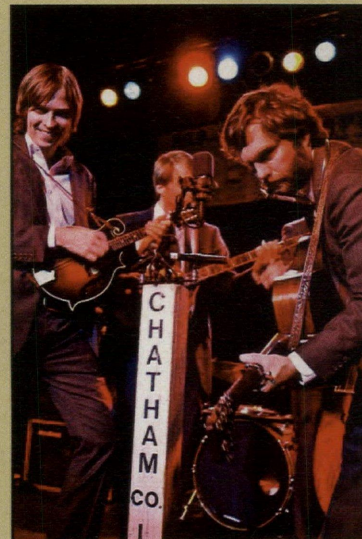
For: American Cancer Society  
Kerr Scott Building  
November 11, 2011



Kris Jackson and Melissa Rollman



Pam Howard, Mary Beth Paulson and Lee-Ashley Bonfield

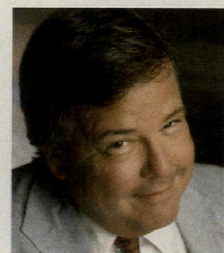


Bluegrass band Chatham County Line



# My Usual Charming Self

by Bernie Reeves



JIM TURCOTTE

## OBAMA BEARS WATCHING

At least CBS “60 Minutes” is on to the national fury that the criminals who brought down the American economy have not been identified personally and brought before the bar of justice. But a week after a broadcast that bore in on the issue, interviewer Steve Kroft let President Barack Obama off the hook when the president disingenuously stated that the financial shenanigans by Fannie Mae, Freddie Mac and banking firms were legal — that his administration was instrumental in passing new regulations encompassed in the Frank-Dodd legislation to prevent it from happening again.

Wait a minute. It is now known Fannie and Freddie, the government-connected mortgage packaging giants, threw out the requirements for qualification to allow home ownership for all, an idealistic social goal pushed by Democrats — from Jimmy Carter via the Community Reinvestment Act of 1977; to Bill Clinton in the 1990s who enlisted ACORN to badger banks to make bad loans to minorities; and to Rep. Barney Frank and his fellow travelers in the 2000s who put the full weight of the Congress behind the creation of bad mortgage loans.

The large investment and commercial banks saw an opportunity and concocted securities backed by dicey “sub-prime” loans in which borrowers paid higher interest based on questionable credit. These mortgage-backed instruments were a hot item, yet when the banks learned the underlying values had vanished, they lent money to mortgage origination firms to gin up even more bad loans — at higher and higher interest rates to shape into even more mortgage-backed securities to sell to their customers — and each other.

Right there criminal fraud is manifest, contradicting Obama’s claim the scam was legal. But there was more. The banks, knowing the instruments were worthless when they sold them to their own clients, purposefully bought “insurance” (credit default swaps) against their own products, thus doubly swindling their customers — and made millions doing it: first on the commissions from the sale, and then from their short position as the securities tanked. In 2008 the house of cards came tumbling down, taking with it the American economy.

Then enters Treasury Secretary Hank Paulson, formerly chief of Goldman Sachs — the ubiquitous investment banking firm that has left fingerprints all over the meltdown — who insisted we must save the hides of the big banks (his compatriots) with the stimulus bail-out to “rescue the financial system”. Originally stated to be \$787 bil-

lion, the total, according to Bloomberg research, reached \$11.6 trillion — all secured by American taxpayers. The result was the near destruction of the consumer sector, which represents 80 percent of the economy, all to save the criminals who committed the illegal acts that brought down the economy. But worse, commercial and community banks are still burdened with bad real estate loans and investments. Consequently, they are under orders from banking regulators not to lend, which further exacerbates the decimation of the middle class and small business owners who cannot find loans to recover and grow. The stimulus should have been distributed — via tax breaks and rebates — to households to stimulate consumer spending, which in turn would have stabilized the small business sector that could have kept workers and hired for new positions.

Thus Obama’s claim on “60 Minutes” that Paulson’s policies averted another Great Depression is ominously premature. Big bank economists and government policy wonks do not understand the US economy — that all new jobs are created by the small business sector. After three years of pain and suffering, someone saw the light and Obama set out in 2011 to claim he was now pushing small business recovery to create jobs. Yet his approach widely misses the mark by proposing federal money to create bogus “green energy” firms (like Solyndra) or the pitiful and outdated plan to rebuild the nation’s infrastructure and dump billions into high speed rail transit. Obama and his cohorts — like Paulson, now replaced at Treasury by Timothy Geithner, another investment bank rent boy — have not only failed in their approach to the recession, they may be the architects of an economic calamity more painful than the Great Depression when all is said and done. The European Union debt crisis is just one of the continuing manifestations of the global economic crisis set off by the American financial scandal. Add in the inability of real estate values in the US to recover, and unemployment figures that boggle the mind, the worst is yet to come.

But the central question Steve Kroft asked Obama must be addressed before Americans can begin to regain hope for the future: What is being done to expose and prosecute the criminals who caused the economic collapse? The Securities and Exchange Commission (SEC) has tried to wipe the shame from its face by investigating some of the sleazy practices, but this comes well after the fox has left the coop with all the eggs. And indeed fines have been levied against some of the best known bank brands in the world: JP Morgan

Chase, CitiGroup, Morgan Stanley, Bank of America, and others to come. But the fines are paltry, the banks are not required to admit guilt and the individual culprits are not identified.

It turns out the SEC cannot bring criminal charges under its charter, and Congress has refused to haul the perpetrators in front of an investigative committee. Obama dodged and weaved and said to “60 Minutes” it is not up to him to punish the culprits. Instead, he threw the ball back into Attorney General Eric Holder’s lap, who has yet to bring a single charge against the conspirators. Why are these two and Congress avoiding the justice Americans demand? Are they under the influence of the mandarins at the Federal Reserve, the Treasury and the New York Fed who regulate the big New York banks? Do they believe criminal prosecution or Congressional hearings will divulge even more nefarious behavior that could shake financial markets even more? Are they taking hush money, or fearful of losing campaign contributions? The US may be a polyglot nation today, but even newcomers understand the national belief that justice must be done.

## NOTES FROM LA-LA LAND

Obama got away with another question by Steve Kroft, who asked about the president’s role in the **divisiveness in Congress**. Obama once again took on an avuncular visage and said the ill will was caused by special interests and the Republican refusal to budge on new taxes — mentioning Grover Norquist, author of the “no new taxes” pledge taken by a clique of Republican Congressmen. But our wily and mendacious president failed to mention his role in dividing the country by introducing his healthcare plan when citizens were reeling from the first throes of the financial meltdown. Indeed, it was the president and a Democrat-controlled Congress who split the country with Obamacare, a far-reaching and frighteningly expensive overhaul that challenges core constitutional and free market values held strongly by most Americans. And it was Obama who added to the disharmony on spending cuts and the budget by failing to acknowledge the findings of the debt reduction commission he created, co-chaired by Erskine Bowles and Alan Simpson. As an old friend once said of a cheater: “he bears watching”. **MM**

Read more commentary by Bernie Reeves at [www.the-berniereeves.com](http://www.the-berniereeves.com) and at the American Thinker ([www.americanthinker.com](http://www.americanthinker.com))



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