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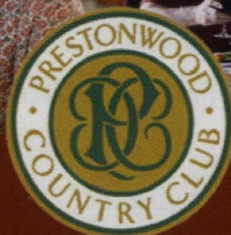
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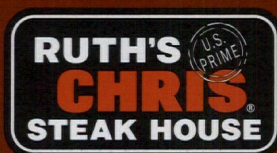
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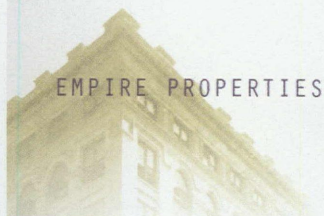
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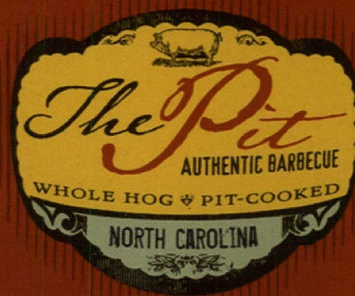
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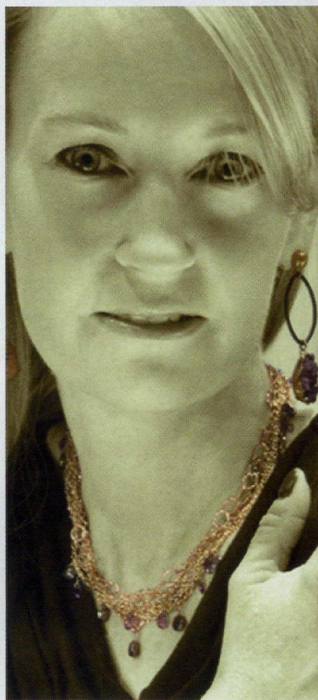
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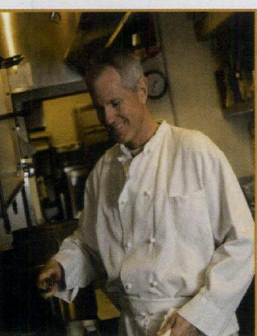
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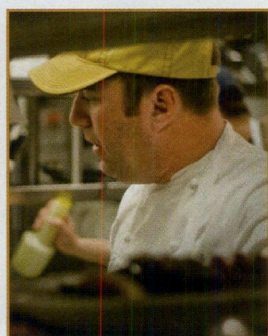
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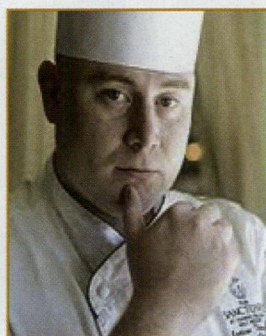
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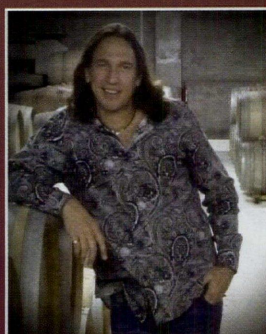
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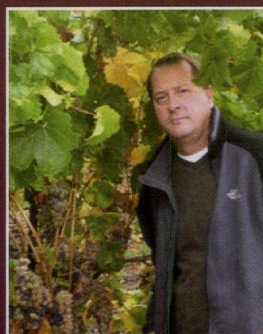
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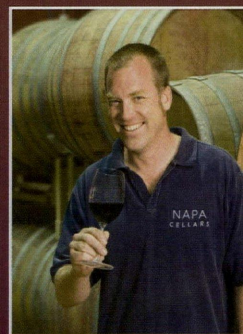
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It is amazing when you think about it. You go out to a famed restaurant and the service is horrendous. CC Glenn took on this puzzling reality by comparing us to France, where good food and service are *de rigueur*.

From France we travel Down Under to Queenstown, New Zealand where Diane Lea files a fascinating feature on the architecture, landscaping and ambiance of this famous adventure destination.

From our nation's capital we were visited by Jack Abramoff, the most despised or misunderstood political villain of the last decade. The ultimate lobbyist was visiting here to promote *Capitol Punishment*, his new book on his travails that landed him in prison. A nice long chat revealed the man beneath the infamous image.

Moving along to Europe, Jim Leutze discusses the EU debt crisis and returns stateside to comment on the continuing controversy concerning terminal groins as a protection against coastal erosion. Louis St. Lewis remembers Alexander Calder in synch with his show at the Nasher, and Carroll Leggett purchases a painting at auction from the storied RJ Reynolds collection in Winston-Salem.

Rick Smith catalogues 50 eventful years for WakeMed from county "charity" hospital to medical delivery juggernaut; Catherine Fain captures the essence of spring fashion 2012; Cyndi Harris and Dan Reeves select the key events of the season in Metro Preview; and the Letters column continues the debate on income disparity.

If you missed the 7th Raleigh Spy Conference last August, you can now purchase the 6-DVD set featuring former NSA and CIA chief Michael Hayden explaining the background that led to the capture and termination of Usama Bin Laden. Four high-ranking intelligence experts delivered inside information on



"espionage illegals", the specially trained super spies who work without a net, i.e. with no official cover. If they are caught they are guilty, and pay the consequences.

Go to Amazon.com and click on Movies/TV and enter Spies Among US. The buzz on this spy conference was heard around the world.

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Correspondence

The following letter is from Jim Leutze, former Chancellor of UNC-Wilmington - and author of the Editor-At-Large column for Metro Magazine. Leutze is responding to a Letter to the Editor in the February 2012 issue of Metro from Arch T. Allen, Book Editor for the magazine, disagreeing with Leutze's column in the January 2012 issue entitled "The Income Disparity Elephant In The Room".

Dear Arch,

Let me start by commenting on James Q. Wilson and his op ed titled "Don't Blame the Rich". While the attributes you cite for him are all correct, you fail to mention that he is an arch (pun intended) conservative who comments regularly on Fox News. That doesn't mean that he is wrong, but it does suggest that he may not be "fair and balanced" — or maybe he is as fair and balanced as Fox. One thing is for sure — he doesn't know anything about poverty statistics.

He says "though poverty is a problem, it has become less of one....". The Census Bureau doesn't see it the same way. The latest figures for 2010 show the poverty rate at 15.1% up from 14.3% in 2009. This is the third straight yearly increase. They calculate that 46.2 million people are in poverty in 2010, up from 43.6 in 2009. This is the largest number in the 52 years

poverty estimates have been published.

Wilson's title is misleading; no one is "blaming" the rich. They are, wisely, taking advantage of the opportunities afforded them by the tax code. You and I do the same thing — the problem is the tax code itself which is taxing them at the lowest level in decades. At the same time we see that the revenues of the U. S. Government shrinking to their lowest level in decades. Many wealthy people, not just Warren Buffet, seeing this situation are willing to pay more and the majority of Americans agree that they should.

My main point was intended to focus on the effects of this severe income disparity. No one argues that income disparity doesn't exist, and if we put it in terms of "wealth" the disparity is even greater. I suggested that income disparity had contributed to the Depression and cited John K. Galbraith's *The Great Crash* for support. I cited Galbraith because, despite your dislike for him, he is still widely read and his arguments are persuasive. But here the issue isn't who made the argument, it is whether his point is well taken. Can you cite an economist who doesn't believe that the decline in consumer spending contributed to the Great Depression?

Back to the issue of effects of income disparity: I refer you to a February 9, 2012 article in the *New York Times* titled "Educa-



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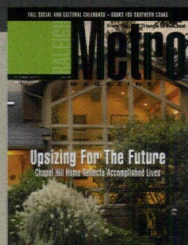
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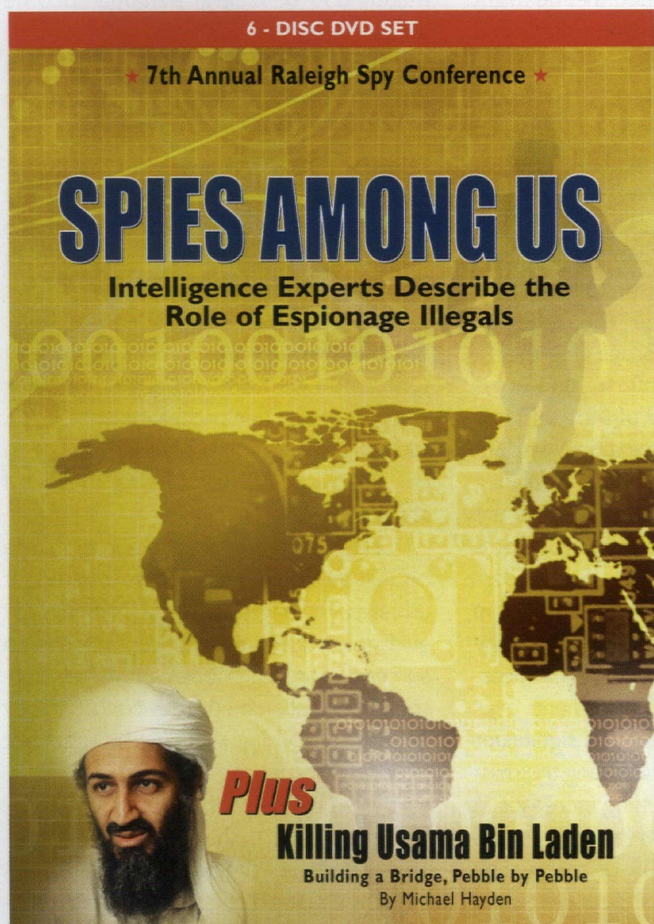
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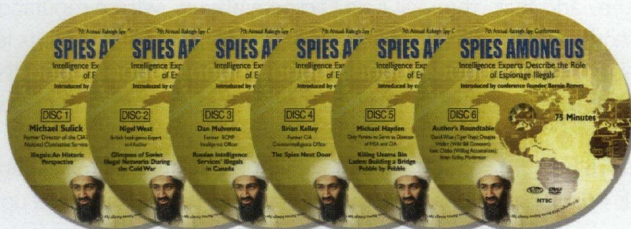
Michael Hayden — former director of the NSA and CIA

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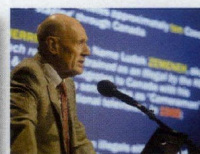
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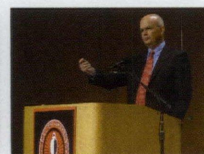
Kent Clizbe — *Willing Accomplices*, on the history and continuing impact of KGB/SVR disinformation aimed at undermining Western values



Author's Roundtable



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This DVD set was produced during the Raleigh Spy Conference created by magazine publisher Bernie Reeves. The conference was founded in 2003 to address changes in the historical record created by the unprecedented flow of newly declassified information since the collapse of the Soviet Union.

© Copyright 2012 Bernie Reeves Raleigh Spy Conference

tion Gap Grows Between Rich and Poor". The article goes on to say that the gap in standardized test scores between affluent and low-income students (has) grown by about 40 percent since the 1960s, and is now double the testing gap between blacks and whites". This is the kind of thing I worry about — the effect of income disparity on our democratic society and the valued "American Dream".

We already know that there is less upward mobility in the United States than in some other industrialized countries, and the gap between rich and poor will make movement even harder. In this regard the comments by Governor Mitch Daniels in answering the State of the Union Address were inspiring but unfortunately not true, or at least problematic. He said "we do not accept that ours will be a nation of haves and have nots; we must always be a nation of haves and soon to haves." Inspiring words, but it looks like we are headed in another direction.

Jim Leutze

Editor-At-Large, *Metro Magazine*
Wilmington, NC

UNDERSTANDING THE INCOME NUMBERS

Metro Contributing Editor Arch T. Allen replies to Metro Contributing Editor Jim Leutze's response to Allen's letter concerning Leutze's column "The Income Disparity Elephant In The Room" published in the February 2012 issue

Dear Jim:

I am honored that you replied to my suggestion that readers of your article on income inequality should read James Q.

Wilson's "Angry about inequality? Don't blame the rich." But I am disappointed that you attempted to dismiss Wilson as an arch conservative ignorant about poverty statistics - and that you suggested that he might not be fair. Wilson has since died, and many tributes to him have praised his independent thinking, scholarship, circumspection and fairness. Indeed, it is even reported that liberal icon Daniel Patrick Moynihan once described him as "the smartest man in America."

If Wilson drew different conclusions from official poverty statistics than you do, perhaps he understood them better. Regarding the statistics, Bruce D. Meyer, a University of Chicago professor, and James X. Sullivan, a University of Notre Dame professor, reject the conventional wisdom that stems from the data and "that paint a bleak picture of the middle class and the poor." (See "American Mobility," Commentary, March 2012.) They find inaccurate the "grim portrait of an America in which life has improved for the wealthy and no one else." Applying analytical measures they say are great advancements over the official methods, they find significant evidence of improvement among the middle class and poor, including increases in income and consumption for both groups between 1980 and 2009 of more than 50% in real terms.

Noting that many calls for reform are based on short-term patterns after the financial crisis of 2008, they add that "the national crisis as it is currently framed — as one of declining well-being for the middle class and the poor — is not supported by rigorous analysis." They advise: "If discussion of wealth inequality is to bear fruit and lead to effective policy, it must begin with this honest assessment and not the politicized impressions that have made genuine debate impossible."

Regarding the politicized "fairness" issue and the calls for more redistributive policies though increased federal income taxes, I note that during the last decade in every tax year the top 1% of taxpayers have paid nearly 40% of federal personal income taxes; the top 5% nearly 60%; the top 10% nearly 70%; the top 25% approximately 85%; and the top 50% approximately 97%.

That distribution means that the bottom 50% of taxpayers, those with annual adjusted gross incomes of less than approximately \$33,000, paid approximately 3% of federal personal income taxes.

Arch T. Allen
Raleigh

NCAA TYRANNY

For those of us who hold dear the ideals of the University at Chapel Hill, the panel discussion last February 22 at North Carolina Central School of law — that included Justice Robert Orr, Attorney Noah Huffstetler, Marcia Shoop, Bomani Jones and Deunta Williams — discussing student-athlete due process and the UNC football investigation is a chilling revelation of absolute power being wielded absolutely.

Using isolation, fear, and coercion, the NCAA trampled due process for student athletes. Relying upon the University for guidance, student athletes were misled into surrendering cell phones and other personal information on the advice that: if they had done nothing wrong, they did not need an attorney.

Bullied by the press and intimidated by student bloggers, the Chancellor unwittingly condoned the actions of the NCAA by firing the football coach, further isolating the players and intimidating anyone who dared come to their aid. Unlike the Duke Lacrosse players, whose reputations were vindicated by successful lawsuits leveled at that institution, most of the UNC athletes did not have the resources necessary to defend themselves.

Using tainted evidence to make capricious and arbitrary decisions, based upon regulations too voluminous for anyone to fully understand, is an egregious miscarriage of justice. It is beyond belief the NCAA can use contractual law to provide themselves immunity while denying students the rights the University teaches to be self-evident.

Justice cannot be this blind. If so, it's time to close the schools of Liberal Arts and Law and take down the Bill of Rights.

Joe Exum
Snow Hill



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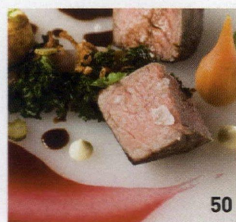
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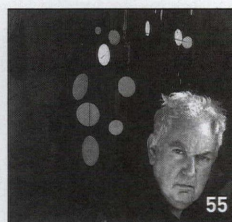
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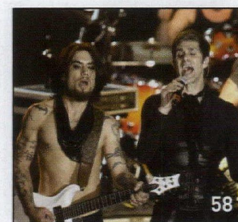
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Spy Dates Set; DVD Of 7th Conference Available

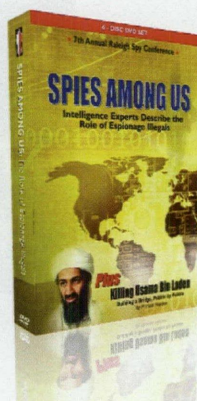
The 8th Raleigh Spy Conference is set for August 22-24, 2012 at the NC Museum of History. "The theme is developing", says conference founder Bernie Reeves. "The CIA is returning to distribute handsome booklets containing newly declassified information — and have requested to participate in the speaker sessions".

Reeves added that highly regarded political and intelligence author Max Holland is scheduled to speak on his new book *Leak: Why Mark Felt Became Deep Throat*. Holland mines newly declassified data to uncover the man who supplied secret information to the Washington Post that resulted in the downfall of Richard Nixon.

John Fox, the Historian for the FBI, is tentatively scheduled to discuss the real J. Edgar Hoover, according to Reeves. "The speaker line-up is shaping up nicely. Stay tuned and go to www.raleigh-spyconference.com for more announcements"

SPY CONFERENCE DVD

A 6-disc DVD of the highly successful 7th Raleigh Spy Conference, titled *Spies Among Us: Intelligence Experts Describe The Role Of Espionage Illegals* — plus the keynote talk by former NSA and CIA director Michael Hayden on the build-up to locate Usama Bin Laden — will be available soon on Amazon. To reserve copies, email cyndi@metromagazine.com, or call 919-831-0999. **MM**



NC Artists Show Opens

The Raleigh Fine Arts Society's 34th North Carolina Artists Exhibition will run from March 4 through May 2, 2012 at the Progress Energy Center for the Performing Arts in Raleigh. The juried exhibition for multimedia visual art features established and emerging artists from more than 60 counties across North Carolina. Many of the pieces will be available for sale through the Raleigh Fine Arts Society.

This year's juror is Mark Sloan, Director and Senior Curator of Halsey Institute of Contemporary Art at the College of Charleston, School of the Arts. Event sponsors are the John William Pope Foundation, Smith, Anderson, Blount, Dorsett, Mitchell & Jernigan, LLP and Mary Duke Biddle Foundation.

The Raleigh Fine Arts Society was established in 1965 to encourage the pursuit of art, music and the written word. In addition to the art exhibition, the RFAS sponsors an annual Choral Celebration for elementary schools in Wake County and an annual Literary Contest, open to short story writers from every high school in Wake County, public or private.

For more information go to www.raleighfinearts.org.

Raleigh's Bowerbirds Fly to New Heights

A fresh and intense folk rock duo gaining traction in today's music culture is an achievement of consequence. Raleigh-based Phillip Moore and Beth Tacular who comprise Bowerbirds have parlayed their voices into two albums since 2006 that maintain a fresh consistency and a haunting beauty.

The Clearing, the Bowerbirds third and most recent offering, is a mature combination of Moore's softly sung narrative and Tacular's ethereal vocals and accordion play that melds with unlikely fuzzy guitar riffs sewn through a few of the heavily layered tracks. "In the Yard" and "Hush" occasionally channel bits of Brian Eno's *Another Green World*—an oddity fitting in with the environmental nature of the album.



The modern ingredients of indie folk are all there: Swirling strings and choir-like oh's and ah's build a strong foundation beneath the architecture of every track. Each detailed bar accentuates the multi-faceted story the Bowerbirds tell within the bewitching environs of *The Clearing*. Phil and Beth are seemingly entangled among the briars and thorns of a working relationship, both expressing the ups and downs of being together and apart as a musical entity and a romantic item. No easy chore, with such emotionally charged work to be done.

Bowerbird's declaration of staying power is evident within the dreamy landscape of the record. Whether they make it as a couple or not, Phil and Beth have taken flight as Bowerbirds and can remain at the loftiest heights if they continue making music like this.

Bowerbirds are: Beth Tacular; vocals, accordion. Phillip Moore; guitar, vocals. Mark Paulson; violin, vocals. **MM**

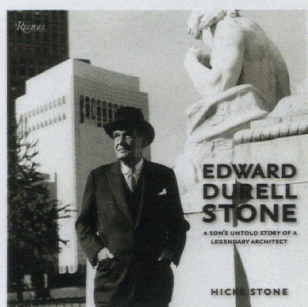
— Dan Reeves



Legendary Architect Subject Of Talk – Legislative Building, Art Museum

Hicks Stone, son of Edward Durell Stone, the iconic and controversial architect whose firm designed famous buildings around the world — and here in the Triangle: the North Carolina Legislative Building; the original NC Museum of Art; and the Mary Duke Biddle Music building on the Duke University campus — presented a talk with slides March 16 at Quail Ridge Books at 7:30 p.m. to discuss his new book *Edward Durell Stone: A Son's Untold Story Of A Legendary Architect*. (Go to www.metronc.com/article/?id=2354 to read a review of the book in *Metro*.) He also spoke Saturday, March 17 at 11 a.m. at the NC Museum of Art: East Building, Museum Auditorium; \$23 Members, \$28 Nonmembers.

Ed Stone was a larger than life genius who went his own way to create dramatic buildings in defiance of the strict dictates of modernism by combining classical elements with a pure American sensibility. He was featured



on the cover of *Time* magazine, but he was a class enemy of the politically correct European-centered American architectural intelligentsia.

Stone was an excellent artist who rose above the strict Bauhaus-influenced design elements that attempted to take over the modernist movement after World War II. This break with the academic purists made him a lifelong target for the back-biters in architecture circles, including a feud with Henry Kamphoefner, dean of the School of Design at NC State University.

Stone and Ralph Reeves Jr. of Raleigh won the commission to design the North Carolina "State House" (the Legislative Building) in 1959, setting off an immature and nasty response from Kamphoefner. The *News & Observer* fueled the attacks on Stone by allowing the dean to write regular and critical articles about the architects of the State House to settle scores



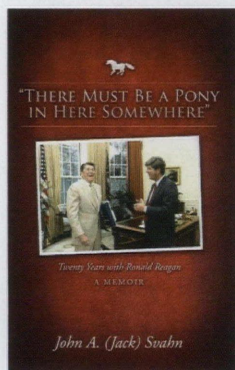
NC Legislative Building

with State Senator Thomas J White of Kinston, chairman of the Legislative Building Commission. Today, the building is considered one the finest modern buildings in the United States.

Hicks Stone starts at the beginning and goes to the end of the dramatic story of his father's highly successful and often difficult life searching for the real Ed Stone, the father he hardly knew. The beautifully presented 334-page volume, published by Rizzoli New York, includes previously unknown details and anecdotes accompanied by a complete photographic inventory of his father's dazzling trajectory across architecture's modern era. And Hicks Stone does not shy away from his father's often chaotic personal life, including his problems with alcohol and his tempestuous marriage to his second wife Maria Elena Torch. **MM**

Unique Look At Ronald Reagan

There Must Be A Pony In Here Somewhere is a fast-paced jaunt by John A. (Jack) Svahn alongside the political rise of Ronald Reagan, beginning in the Sacramento Governor's Mansion, through the failed bid in 1976 for the nomination and finally to the White House in 1981. Along the way, Svahn



delivers one of those surprisingly useful takes on history that pop up quietly but add immensely to the political narrative.

While the book offers unique anecdotes inside the power structure, including an honest appraisal of Reagan and piecing criticisms of his aides — Don Regan the vain blowhard; David Stockman the man with an agenda; the ever-controlling Nancy Reagan — the real meat comes from Svahn's experience in California assisting in the effort to streamline welfare, qualifying him to take on the onerous and thankless task to reform Social Security in Wash-

ington. He served as Commissioner of Social Security (with its 83,000 employees and antiquated computer systems) before moving over to be assistant secretary of Health and Human Services, eventually landing in the

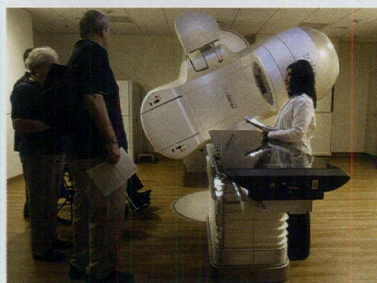
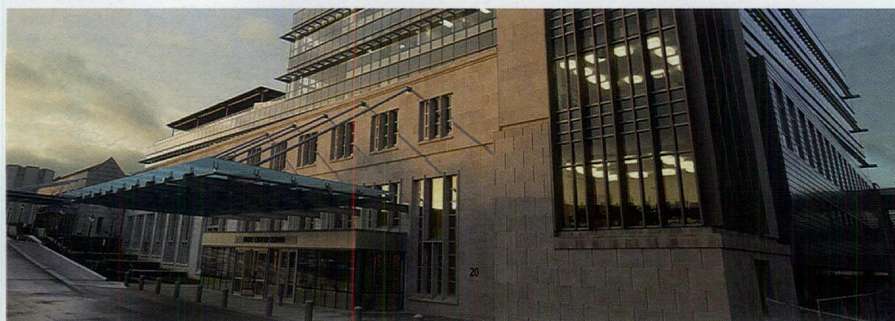
White House West Wing where he served as chief domestic and economic policy advisor during Reagan's second term.

Svahn is not a "gotcha ya" type author looking to make hay from his experiences at the center of power. But he is consistently factual about the back-biting that comes with the territory in Washington's inner circles. He is merciless in his description of former Representative Margaret Heckler, who was sent to HHS for political considerations notwithstanding her gross inability to manage the department. And he is not afraid to expose other mistakes that occurred during his tenure under Reagan.

And there are details about life in the White House not likely to be found in the dozens of books on Reagan and his regime. When and where officials dine during the work day, the tedium of official social events; the seating arrangement on Marine One; the episode of Jim Baker's dead frog; that workers paid for their own meals in the White House mess; and the close proximity of his associates are priceless insights that keep an informative book on pace.

There Must Be A Pony In Here Somewhere: Twenty Years With Ronald Reagan, A Memoir is published by Langdon Street Press, www.langdonstreetpress.com. **MM**

Duke Cancer Center Makes Huge Statement



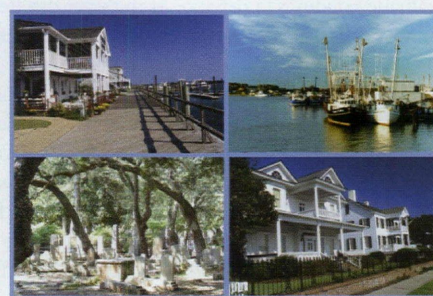
Duke's new \$235 million cancer center makes a huge statement about cancer care in the future by synthesizing the last 30 years of research and care into a comprehensive facility that addresses current requirements while taking into consideration an aesthetic commitment to make patients and their families feel comfortable.

The new building consolidates various departments in a 7-floor, 267,000 square foot footprint housing 123 clinical exam rooms, 73 infusion stations, radiation oncology facilities, radiology services, a mammography suite and three linear accelerators.

Amenities include a cancer patient boutique, an outdoor garden terrace with infusion area for patients, a retail pharmacy, a patient resource center, a café and a Quiet Room. **MM**

Beaufort Named Cool Small Town

Beaufort, N.C. has been named "America's Coolest Small Town" for 2012 by Budget Travel magazine out of 647 nominations after an intense competition resulting in a final tie between Beaufort, N.C., and Hammondsport, N.Y. who now share the title. For more information on Beaufort and North Carolina's Crystal Coast, call (800) 786-6962 or visit www.crystalcoastnc.org or www.facebook.com/crystalcoast. **MM**



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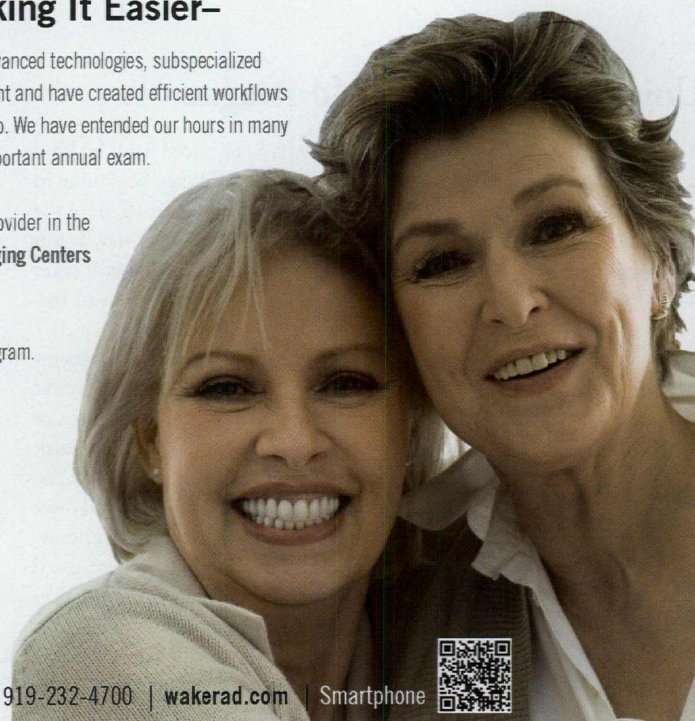
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Modernist Durham Homes On View In April Tour

The 29th Triangle Modernist Houses tour of modern homes since 2008 will be held Saturday April 14, 1-4 p.m., in Durham's Hope Valley neighborhood featuring four homes: one new, one four years old and two mid-century moderns that have been renovated. The houses on the spring tour are:

- The Miriam and Henry Nicholson House, designed by architect Robert (Judge) Carr. Renovated and currently for sale.
- The 2008 Monica Hunter House, designed by architect Bill Waddell.
- The 2011 Patel House, designed and built by architect Sanjeev Patel.
- The Chute Residence, a mid-century modern ranch currently under renovation and expansion by architect Ellen Cassilly.

Architects Waddell, Cassilly, and Patel will be at the houses to discuss any details or questions from the public. Photography is allowed and encouraged inside and out. Tour-goers may park for free at St. Stephen's Church on Rugby Road. From there they can walk, bike, or take one of two free shuttle buses to the houses. (Organizers ask that no one drive directly to the houses.)

Tickets are \$14.95 per person in advance for the general public, \$11.95 per person in advance for Mod Squad members, and \$20 per person on the day of the tour. Children carried or in strollers are admitted free. Tickets are available at www.trianglemodernisthouses.com/tour.htm.

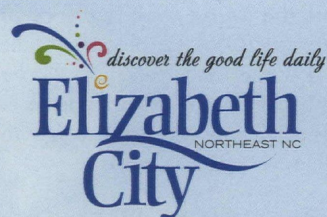
Sponsors for the April 14 tour, who will also be on hand at each house,



Patel House

include: L.E. Meyers Builders, The Kitchen Specialist, Studio B Architecture/BuildSense, Go Realty, Anchorage Building Corporation, Nowell's Contemporary Furniture, Byrd Tile Distributors, and Tonic Design/Tonic Construction.

Contact George Smart at 919-740-8407 with questions about the Durham tour. For more information on Triangle Modernist Houses, visit www.trianglemodernisthouses.com. **MM**



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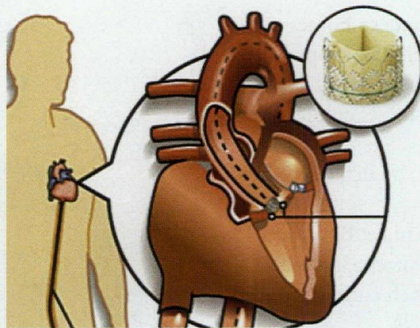
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Rex To Develop Unique Heart Valve Procedure

Dr. Lance Landvater is leading a team at Rex Healthcare to offer a revolutionary type of heart valve replacement, the transcatheter aortic valve replacement. TAVR is a promising option for treating patients with aortic stenosis, a narrowing of the heart valve that supplies blood to the entire body. The procedure involves physicians guiding an artificial heart valve attached to a catheter through a patient's artery in the thigh. The technology was developed by Edwards Lifesciences.

The device and minimally invasive procedure won approval from the Food and Drug Administration last fall for "inoperable" older patients who aren't healthy enough to have open-heart traditional valve replacement.

Landvater, co-medical director of Rex Cardiothoracic Surgery Specialists, is leading a multidisciplinary team of cardiothoracic surgeons, interventional cardiologists, non-invasive cardiologists and other specialists to implant the device and establish a new UNC/Rex Heart Valve Center. In addition to Landvater, the center's



The Sapien transcatheter aortic valve, an artificial heart valve that can be implanted using a catheter inserted in an artery.

team includes Dr. Christian Gring, Dr. Matthew Hook and Dr. R. Lee Jobe of Wake Heart & Vascular; Dr. Timothy Gruebel of American Anesthesiology of North Carolina; Dr. Andy Kiser, chief of UNC's Cardiothoracic Surgery division; and Dr. James Zidar, president of Rex Heart &

Vascular Specialists.

The new heart valve center at Rex is currently screening patients and expects to perform the first TAVR procedure in May. The device and procedure have been studied extensively in the United States and used successfully in Europe since 2002.

About 250,000 Americans suffer from severe aortic stenosis, often developing debilitating symptoms that can affect normal day-to-day activities such as walking short distances or climbing stairs. Generally, the condition affects people over 70. Aortic stenosis occurs when the aortic valve does not properly open and close, usually due to a build-up of calcium. The calcium build-up restricts blood flow from the heart to the rest of the body, weakens heart muscles and increases the risk of heart failure. Symptoms of the disease can include extreme fatigue, dizziness, chest pain or pressure, shortness of breath during activity, rapid or irregular heart beat and fainting.

For more information on the heart valve clinic or TAVR, call (919) 784-1321 or visit uncrexheartvalvecenter.com. **MM**

EYES ONLY

The Downtown Raleigh Alliance (DRA) presented individual Achievement Awards to former Raleigh mayor Charles Meeker and Robert Pearce, assistant Zoning Enforcement Administrator for the City — and five Imprint Awards to the Contemporary Art Museum; Alfred Williams & Company headquarters; the Cornershop (Ashley Christenson Restaurants); the Wilmore Building (Carter Worthy and Tom Hester); and AIA North Carolina for their new headquarters building. Go to www.yourhere.com for more.

R. James Woolsey, director of the CIA from 1993 to 1995 — and currently chairman of Woolsey Partners — will deliver a talk 1:00 PM March 15 titled "Energy in the 21st Century: Could Muir, Patton and Gandhi Agree on a Program?" at 135 BTEC on Oval Dr. on the NC State University campus. Registration is free. The event is sponsored by the Triangle Institute for Security Studies Energy Initiative and NC State.

The Triangle Community Coalition presents a discussion about the Wake County Transit Plan featuring Wake County Manager David Cooke; Joe Milazzo, executive di-

rector of the Regional Transportation Alliance; and Dr. Dave Hartgen, emeritus Professor, UNC-Charlotte at the Greater Raleigh Chamber of Commerce, 800 S. Salisbury Street, March 8 at 11:30 AM. Cost is \$15 for TCC members and \$20 for non-members and includes a bag lunch. Go to www.tricc.org for more.

The EDGE school of Durham has moved to 705 South Mangum Street at the end Mangum St. & Lakewood Ave. Go to www.metronc.com/article/?id=1750 to read about EDGE and its mission to provide education for the disadvantaged and to www.edgetp.org.

Port City Dental Center of Wilmington received the Best Overall Design for Dental Offices in America in an inaugural competition by Benco Dental's Incisal Edge magazine <http://viewer.zmags.com/publication/68b45a23#68b45a23/58>.

Thirteen from the Poyner Spruill law firm have been selected as *Business North Carolina* magazine's "Legal Elite," including three attorneys at the firm's Charlotte office and ten at the firm's Raleigh office. Top lawyers in the state are nominated and voted on by more than 20,000 active members of the North Carolina State Bar.

Doug Waller's engaging and exciting biography *Wild Bill Donovan* — about the founder of the World War II Office of Strategic Services (OSS), the precursor to the CIA — is now available in paperback. Waller was a member of the Author's Roundtable at the 7th Raleigh Spy Conference (go to www.raleighspyconference.com).

The third annual **Wrightsville Beach Biathlon** is Saturday, March 24 at the Blockade Runner resort hotel, combining a 4-mile paddle course with a 4-mile run. Proceeds benefit Masonboro Island and the SUP Cleanup Project. For race details and registration, go to www.wrightsvillebiathlon.com.

To showcase their historical grounds, volunteers of the **Cupola House in Edenton** will host garden activities April 13-14 including floral and landscaping workshops, question and answer sessions with Master Gardeners, a complimentary wine bar and music from the Renaissance Consort. A Colonial Music Fest will follow Friday's afternoon events. A Silent Auction Garden Party featuring art created in the private gardens is scheduled for Saturday. Proceeds from ticket sales will benefit the 1758 Cupola House Museum and Garden. Go to www.cupolahouse.org for more information.

The Abramoff Effect: Up-Close And Personal

By Bernie Reeves

I met privately with Jack Abramoff for nearly two hours when he was in Raleigh last month and I have to wonder if he would be depicted as the arch-villain portrayed in the media if he were a Democrat.

Maybe, but having the *Washington Post* latch onto you means you are not one of them. Abramoff was certainly not. He made his way as the new breed of conservative activists in college at Brandeis as a freshman in 1977, where he organized a handful of Republicans into a potent political guerrilla strike force. From there he ascended to the presidency of the national organization of the College Republican Union, rising to lead the Reagan-influenced Citizens for America.

He changed course to attend George Washington Law School part-time while he pursued a career in film production. Now he says he is returning to filmmaking after three and one-half years in jail for his shenanigans as a star K Street lobbyist. He says what he did is what everyone else did — and he's right. He just did it better than anyone else.

He went beyond the usual lobbyist protocol of giving lavishly to campaigns and individual senators and representatives by spending over one million dollars a year on tickets and box seats to entertainment and sports events. Golf outings were important venues to transact business — and to learn the true character of his enemies and associates.

His most effective ploys were to offer congressional staffers high-paying jobs to work for him when they left government service — and to enlist an army of private company executives to bombard state and federal offices demanding they to cease harming entities they did business with. This was highly effective with casino clients and, late in Abramoff's career, for the TYCO conglomerate that was facing a \$4-billion retroactive tax bill.

His ten-year reign as a lobbyist from 1994 to 2004 — becoming the most successful name in the industry — included representing the American territory of the Northern Marianas, under siege by the U.S. government to install the minimum wage that would destroy their booming textile industry. But Abramoff's highly successful representation of Indian-owned casino interests, afraid of losing hundreds of millions of dollars to new taxation and the machinations of rival tribes, tied the noose that would eventually hang him.

On the side, Abramoff invested with college Republican buddy Adam Kidan to purchase the Miami-based SunCruz floating casino business. Kidan's shady dealings in the transaction tainted Abramoff and accounted for a large chunk of his prison sentence. Yet Abramoff's out-of-office activities also included investing millions in a Jewish academy, donating large sums to charities and helping out friends and employees in need.

And herein resides the moral construct Abramoff relied on to



JACK NORTON

justify his moral indiscretions. He sincerely felt that what he had to do to generate income was justified in order to fund his generosity. For example, not divulging that he owned half of a consulting firm he convinced an Indian tribe to hire. And he entertained politicians, government officials, and congressional staff free at his Signatures restaurant in the District (which started out as an effort to create a first-class kosher eatery).

In the end, it was angering Senator John McCain, who comes over as a temperamental lightweight (thus verifying what Americans thought of the Arizona senator in the 2008 presidential campaign), that brought down Jack Abramoff. He was hauled in front of McCain's Senate Indian Affairs Committee, where he faced an inquisition of questions, many from members who were recipients of Abramoff's largess.

He pled the 5th to each question, assuming his agreement to co-operate with the feds would help him when push came to shove. It did not, and Abramoff served full time for federal corruption charges and for his involvement in the SunCruz affair (which became sensationalized by what appeared to be a mob hit on the original owner).

How then to lasso the dozens of fast-moving parts that personify Jack Abramoff? He decided on his own when he was ten years old to become an Orthodox Jew, although his mother and father were assimilated. To this day — and all during his lobbying career and stint in prison — he keeps kosher and observes the Sabbath.

He is not a drinker, he has five children from his only wife and he had no arrest record until his Armageddon with McCain. Abramoff has boundless energy and a brilliant strategic mind, and he achieved goals for his clients relentlessly. He often moved too fast to consider the enemies he made along the way, and the consequences of the moral lapses he felt

were necessary to succeed.

Abramoff's book *Capitol Punishment* (WND Books) is well-written and engrossing and worth the read to gain an understanding of the way things work in Washington. It also serves as an interesting history of the conservative movement that swept in Ronald Reagan and continues apace today.

Readers meet grandees such as Newt Gingrich ("arrogant and haughty"); the annoying John McCain; Tom Delay, whose career was negatively affected by his association with Abramoff; Christian political activist Ralph Reed; Grover Norquist (who wants to reduce the federal government to the size where it can be strangled in the bathtub); Ronald Reagan, everyone's hero; George W. Bush (always seemed to be enjoying himself and possessed a remarkable memory for names and faces); Karl Rove (more powerful impact on the 2010 elections than anyone); and even Imelda Marcos, who called on Abramoff to act on her behalf as she faced prison.

Casino Jack

There is also the film *Casino Jack* with Kevin Spacey playing Abramoff. Director George Hickenlooper (who died before the film was released) visited Abramoff in prison but presented him with a finished screenplay ready to shoot. Abramoff was not pleased with the film for various reasons, including its reliance on second-hand hearsay. But Abramoff's visit with Spacey was a success, causing the star to adjust his depiction relying on Abramoff's input. The film was nominated for a Golden Globe but most critics panned it — except for Roger Ebert, who saw beyond the box office to the American saga at the core of the film. The more time that goes by after meeting Abramoff, the more the film's qualities resonate: movies are bigger than life, and so is Jack Abramoff.

There is a documentary out there too (*Jack Abramoff and the United States of Money*) but Abramoff's book is the real deal. Sitting down and talking with him — and comparing the man to the legend — it's hard not to like Jack Abramoff. His story reminds me of the persecution of Canadian/British (Lord Black)/American Conrad

Black, who got on the wrong side of a cabal of his shareholders in Hollinger — the public company he created to house his purchases of London's *Daily Telegraph* and *Sunday Telegraph* and dozens of smaller newspapers in the US and Canada. Black was under siege by hired gunslingers adept at marshalling moral outrage when the facts didn't fit the law.

The central accusation against Black is similar to the key charge against Abramoff. Black operated a management committee that was paid fees by Hollinger. No crime there, but once the jackals began feeding, Black was tainted and moral indignation took over. In the end, Black went to jail, was released and given a new trial when the court realized there really was no case at the core of the charges. But sure enough, he was sent back for a side issue that would never have stood legal scrutiny had it not been tacked on to calm his attackers.

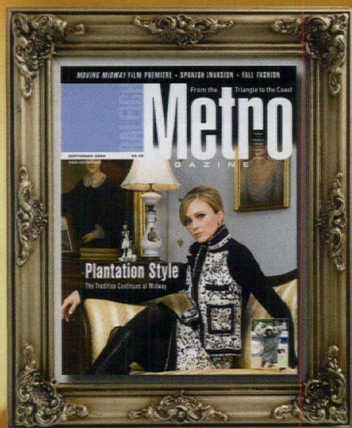
Abramoff, and his rather abrasive friend and sometimes partner Mike Scanlon, set up a company to implement a plan to assist an Indian casino. This was not illegal, but like Conrad Black's management fees, it became the linchpin for the charges against him. Everything Black and Abramoff ever did then became tainted until the howling of the wolves drowned out perspective and decorum. Both men were sent to prison for practices that occur regularly and legally every day.

Abramoff admits he did wrong. But he believes that the recurring yet ineffective new rules to bring morality to the political process are useless and end up creating more cunning methods to circumvent the system. He suggests the elimination of campaign contributions and all gift-giving by lobbyists or any person or entity (unions, for example) with a vested interest in the outcome of legislation. That elected officials and staff be "barred for life" from lobbying after leaving government service and term limits be imposed to prevent the cronyism prevalent today in Congress. And oddly, a return to the election of U.S. senators by state legislatures, which was changed to popular voting in 1913.

Jack Abramoff has learned his lesson. But fortunately, he is not a changed man. He is simply changing sides. **MM**

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Adventure and Design Down Under

Metro Design Editor Diane Lea Reports From New Zealand

by Diane Lea

It is known as the Adventure Capital of the World. It's not as well advertised as Maui, Key West, Aspen or Montreal, but the well-deserved accolade belongs to Queenstown, New Zealand. Located in the southwest section of New Zealand's South Island, Queenstown is built around an inlet called Queenstown Bay on Lake Wakatipu, a narrow Z-shaped lake that stretches for 50 miles. The scenery is spectacular. Above the backdrop of a clear cold glacier-formed lake are the towering peaks of The Remarkables, a mountain range named for its gorgeous changing colors.

Queenstown stakes its twentieth century claim to fame as the birthplace of bungee jumping and the site of the world's first jet boating operation. (The jet boat was invented in New Zealand). Considered an alpine ski resort due to its location, Queenstown is in the country's Central Otago region, nestled in the shadow of mountains known as

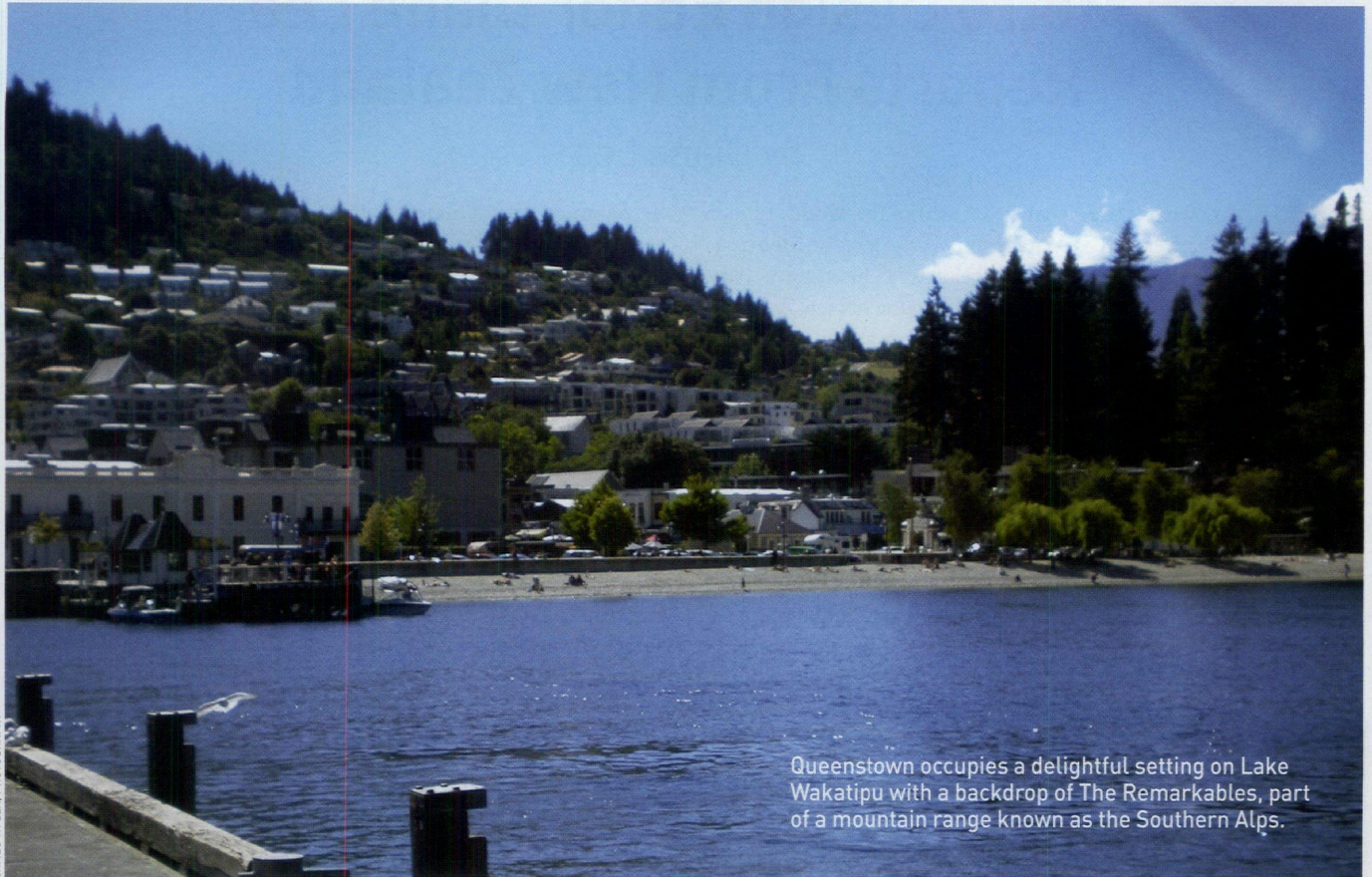
the Southern Alps. This self-styled Adventure Capital of the World is a global destination for all varieties of adventure. In addition to skiing, jet boating and bungee jumping, this pleasant city of 10,416 is command central for visitors seeking river surfing or river rafting, hang-gliding, ballooning, skydiving, and off-road adventures like trekking (with or without the horse), quad biking and 4WD safaris.

Cosmopolitan Cuisine

Visitors who are transported by the beauty of the city are also surprised to find sophisticated dining that springs from the interest of talented chefs and local gourmands in the slow food movement. The cuisine is a cosmopolitan blend of European and Asian influences prepared with fresh seasonal ingredients produced by local organic farmers. The successful cultivation of varieties of grapes on the upper slopes above Queenstown has brought distinction to a flourishing



Walter Peak High Country Farm is a pleasant cruise from Queenstown's historic harbor aboard the *TSS Earnslaw*, a restored 1912 twin-screwed steam ship.



Queenstown occupies a delightful setting on Lake Wakatipu with a backdrop of The Remarkables, part of a mountain range known as the Southern Alps.

JAMES W. LEA, PHOTOGRAPHY

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wine industry. Successfully adapted vines produce a mellow Pinot Noir in the scenic high country. Don, a guide and life-long resident of the area, is a former trucking company owner and gentlemen sheep rancher. He estimates that there are about 130 quality bars, restaurants and bistros operating in Queenstown's Downtown. He maintains if establishments, "aren't quality, they don't make it." That makes choosing a place to dine an easy decision. His choice of beverage is beer, and boutique breweries flourish along with the wineries.

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Going Downtown

The low-rise, nicely scaled Downtown — with rustic pavers on the chic main shopping street — is oriented to a view of the wide, mountain-rimmed harbor. At the head of the city dock is a bronze statue of William Gilbert Rees. He and fellow explorer Nicholas Von Tunzelman were the first Europeans to settle the area. Rees was in search of pastoral land, and in 1860 established a high country sheep farm in what is now Queenstown's central shopping area. The quote engraved on his larger than life memorial is still fitting today. "I saw an open country, not perfectly level but broken by small hills and terraces; whilst a large lake or arm of a lake, stretched away in the distance, almost as far as the eye could reach."

Rees's pastoral homestead was short-lived due to the 1862 discovery of gold in the nearby Arrow River, a short distance from Queenstown. Rees converted his wool shed to a hotel and later sold out and left the area.

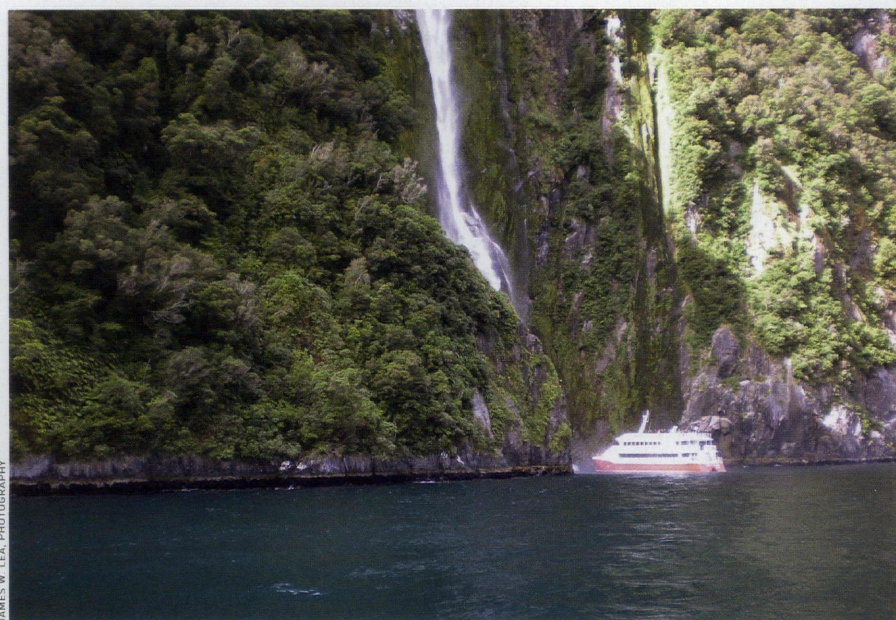
Today, the heritage of both sheep ranching and river commerce is still in evidence in Queenstown. The crystal clear lake is still plied by a restored 1912 twin-screwed steam ship *TSS Earnslaw*, that served the remote sheep stations around the lake from 1912 to the 1960s. Named for Mount Earnslaw, the highest peak in the region, the ship is the only surviving example of the steamers once numerous on Lake Wakatipu. Meticulously restored and refitted as a tourist attraction in

1969, the *Earnslaw* carries up to 350 passengers on daily scheduled excursions on the lake, including a charming seven-mile cruise to the Walter Peak High Country Farm.

Flip of the Coin

The history of the farm harkens back to a coin toss between the two Queenstown pioneers Rees and Von Tunzelman. Rees claimed the Queenstown side and prospered from the gold rush. Von Tunzelman acquired the land across the lake from Queenstown and established the Walter Peak sheep station. Von Tunzelman eventually lost his claim. After a succession of unsuccessful owners, the McKenzie family purchased Walter Peak in the late 1880s. The McKenzies adopted modern farming and ranching methods that proved immensely successful. They fenced pastures to contain stock and by the 1930s the ranch's fine Merino wool topped the sales for New Zealand and Australia and won the first prize at the 1924 British Empire Exhibition in Wembley, England.

As Walter Peak prospered, the main house (1908), known as the Colonel's Homestead, was expanded by a semi-detached addition that was formerly the old Queenstown Presbyterian manse. A second farmstead, Scholan House, was constructed in the 1860s and in 1912 a third structure, Ardmore House, was completed. The graceful rambling Colonel's Homestead, a delightful interpretation of early Colonial or Georgian archi-



JAMES W. LEA, PHOTOGRAPHY

Milford Sound is the location of the World Heritage Fiordland National Park where a dramatic waterfall cascades down forested peaks.

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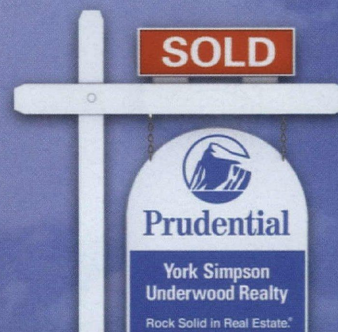


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ecture, was reconstructed in 1977 after a disastrous fire. The complex owes much to the extraordinary gardens that surround the structures and link them together. Begun in the 1870s, the gardens were transformed in 1969 and 1970 when George Wiles refurbished them with the help of a Queenstown stonemason in preparation for opening Walter Peak as a tourist attraction.

Gardens Abound

Architecture and gardens are inextricably linked in Queenstown. The small city boasts

numerous parks, hiking trails through verdant forests and a paved lake walk that curves along the lakefront and connects to a pleasant beach of coarse white sandy gravel. The Queenstown Novotel, a member of the French-owned hotel chain, holds pride of place among the numerous hospitality establishments that border the Downtown. Strikingly Modernist in design and choice of materials, the foyer opens to a two-story interior canopy featuring white metal ribs. Glass walls and a sweeping staircase to the second floor restaurant are typical of the

style, and the bar terrace overlooks flanking beds of gorgeous blooming roses in shades of gold, red and pink. The hotel's grounds adjoin a pedestrian way and a short street with the lovely Lake Wakatipu's beach beyond. At the end of the street is a botanical garden. Smooth paved curvilinear paths ascend the hillside, and the roundabout route features a view point of the lake.

Day-Triping

A popular day-trip from Queenstown is to Milford Sound, the location of the World Heritage Fiordland National Park. The two to three hour bus trip is enhanced by Don, the trucking company owner, who points out the golf resort where Bill Clinton stays, describes the varieties of sheep grazing in the meadows and tells the Dreamtime stories of the Aborigines who once called this beautiful place home. The trip through the fiord — on a beamy ship with three levels of lounges and broad open decks for viewing the extraordinary mountains, waterfalls, marine life and seabirds — is memorable.

Queenstown, New Zealand, Adventure Capital of the World, lives up to its name.



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Much More than a Hospital

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[WakeMed at 50]

by Rick Smith

A top tier Trauma Center. A freestanding Children's Emergency Department. The busiest heart center in the state. A life-saving helicopter at the ready. Top notch staff, including specialists and subspecialists. Research and teaching. A simulation education lab that advances tomorrow's medical care.

As the community can see, WakeMed Health & Hospitals has

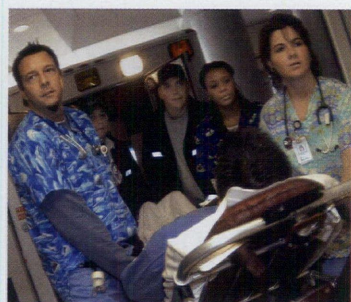
changed dramatically from its humble beginnings 50 years ago.

"We are doing things today that were not even imagined five years ago," says Chief Executive Officer Bill Atkinson.

Robert Alphin, MD, an anesthesiologist with WakeMed for 15 years and president of the medical staff at WakeMed Cary Hospital, agrees the changes have been rapid and substantial. "Hospital" is not the best word to describe WakeMed," he explains.

WakeMed's Raleigh Campus has expanded far beyond its original footprint, now with more than 1.3 million square feet and housing a Heart Center, separate Adult and Children's Emergency Departments, a Children's Hospital, Rehab Center and new patient tower. Two helicopter pads reflect the commitment to nationally accredited top-tier emergency and trauma care.





Level I Trauma – An Earned Designation

WakeMed excels in trauma care, a highly specialized, intense and fast-paced field of medical care for people who are victims of accidents or disasters.

As just one of six Level I (top tier ranking) trauma centers in North Carolina, WakeMed offers thousands of patients each year the highest level of care and experience. CEO Bill Atkinson points out that the training, dedication and responsibility involved in being a Level I trauma center differentiates WakeMed in the community.

Multi-injury vehicle accidents or disasters, whether man-made or natural, keep the staff on alert at all times.

"We drill for those all the time—contagion, biologic, natural disasters like tornadoes, or explosions, like what happened at the Garner Slim Jim factory," Atkinson says. "We recognize that because of our size we are the first to be called on to help, and we are the Level I trauma center. We are always prepared."

With the earning of a Level I ranking comes considerable responsibility.

"It is a huge commitment in time, people and education. It's not something you enter into lightly," Atkinson says. "Once you qualify as Level I, you are looked to as the community resource and community expert. We are honored to offer this resource to the community, and proud of our staff for holding to such high standards of excellence under tremendous pressure."

"We have really gone from a county hospital to a regional referral center for primary care and emergency care, as well as highly specialized care," Alphin adds. "It's really more than a hospital – it's a health care system."

Living Up to and Beyond WakeMed's Legacy

Created 51 years ago to serve people in the greatest need of health care, the Memorial Hospital of Wake County has evolved into the nationally recognized WakeMed Health & Hospitals of today.

The health care system served patients from all 100 North Carolina counties last year. It is the most preferred health care system in Wake County and provides \$100 million in unreimbursed costs of care annually to people who can't pay or have limited means. For the poor and the elite, the youngest and the oldest, WakeMed's doors are always open with the most advanced technology to deliver quality services around-the-clock.

Atkinson traces the organization's commitment to care over turning a profit to its founding:

"WakeMed was created when people were having difficulty getting access to health care in the pre-Civil Rights era," he explained. "Today, we still provide high quality care to everyone."

But WakeMed has moved far beyond its initial mission to take a leadership role in health care on a regional scale and in health care policy on state and national levels. The organization also plays an active role in other community issues, participating in planning for growth, promoting business and economic development, strengthening the public school system and even working with law enforcement and the religious community to help at-risk youth and families.

"We do not view ourselves as a leader in just the health care arena," Atkinson says. "We are uniquely positioned to offer the community some tremendous resources and knowledge, based on what we see on the front lines every day."

"We play a role in economic development by building an organization that attracts highly skilled and highly educated staff, and we also support the community in ways that build healthier, stronger indi-

viduals and families," he continued.

"We are much more than a place where people come for help and to get better. Our approach is much more far-reaching. We educate people about their health, support public schools as a place to help children reach their potential in life, and get involved in health care policy decisions that affect entire generations of families. We feel we have a tremendous responsibility to move far beyond our role as a hospital and health care system to being a true partner in the community."

From Humble Beginnings to Towering Complex

WakeMed was authorized by the Wake County Board of Commissioners in 1955, funded with a \$5-million bond issue and a \$3.2-million federal grant. The commissioners also authorized facilities in Apex, Fuquay-Varina, Wake Forest and Zebulon. After a spirited debate, commissioners chose the New Bern Avenue location for the main campus over one on Six Forks Road, deciding it would be convenient for all Wake County residents.

As Wake County and surrounding areas have grown—the Raleigh-Cary metro area and Wake County have exploded in growth to nearly one million people—so, too, has WakeMed grown in size and capability, stepping up to meet the demand.

WakeMed has expanded beyond its main campus in Raleigh to include a full-service hospital in Cary, three freestanding emergency departments, two medical parks and numerous outpatient rehabilitation sites. It touches all corners of Wake County, expanding westward to Cary, south to Fuquay-Varina, northward with the WakeMed North Healthplex and WakeMed Brier Creek Healthplex, and to the east to reach Wendell, Zebulon and Clayton. The center also is a teaching hospital affiliated with The University of North Carolina School of Medicine in Chapel Hill.

Today a private, not-for-profit, WakeMed is Wake County's largest hospital system with 870 beds, more than 1,100 physicians on its medical staff and 8,100 nurses, technologists, medical professionals and support staff. WakeMed treats more than one million patients and welcomes more than 7,400 babies into the world each year.

WakeMed's dynamic growth can be seen at the main Raleigh Campus, which features numerous recent additions, including Wake County's first and only children's hospital. This is the latest in a long list of unique services added to meet community need including the state's first freestanding children's emergency department, an inpatient rehabilitation hospital, heart center and Level I trauma center.

Behind the scenes, medical education takes place at the same time lives are saved. WakeMed works with the UNC Medical School and other systems to train doctors and research is conducted in its own simulation lab where life-like patient simulators are used to advance tomorrow's health care.

Cardiologist John R. Sinden, MD, FACC, has witnessed the explosive growth at WakeMed during the past two decades and said he takes a lot of pride in the

organization.

"WakeMed began with a mission to take care of all those in the county, and it continues to do that," he said. "Remarkably, WakeMed has become a leading center of excellence in several areas — pediatrics, intensive care, cardiac care and many others. It's a major trauma center."

He said WakeMed sets itself apart from other hospitals as the largest cardiovascular center in the Carolinas, and the largest between Washington and Atlanta.

"It's not just the facilities, either," he said. "It's the quality of care, the staff and the overall reputation of the hospital."

Approaching Matters of the Heart

Tim Carroll, a senior executive at IBM, vouches for that reputation and quality of care. Severe pain in the middle of his back landed him in the emergency room at



WakeMed Named a High Performing Facility

In *US News & World Report's* 2011 assessment of US hospitals, WakeMed was cited as "high performing" in 10 of 16 categories:

- Cardiology and heart surgery
- Diabetes and endocrinology
- Gastroenterology
- Geriatrics
- Gynecology
- Nephrology
- Neurology and neurosurgery
- Orthopaedics
- Pulmonology
- Urology

The ratings are based on statistics such as death rates, patient safety, procedure volume and other information, including physician recommendations. The American Heart Association and American Stroke Association also routinely honor WakeMed's Stroke Centers at the Raleigh Campus, Cary Hospital, Apex Healthplex and North Healthplex with quality awards.



Highly trained nurses provide outstanding patient care, maintaining a culture of respect and trust that patients have come to expect from WakeMed.

The newest addition on the Raleigh Campus is a four-story patient tower with a Children's Hospital on the fourth floor. Opened in June 2010, the design is both modern and patient and family friendly.





Premature and critically ill newborns are cared for with expertise and compassion in WakeMed's Level IV Neonatal Intensive Care Unit on the Raleigh Campus and the Level III Special Care Nursery at Cary Hospital. Perinatologists, neonatologists, pediatric nurse practitioners, pediatric psychologists, child development specialists, speech pathologists and PhD-level physical therapists, respiratory therapists and other specialists make up our professional teams who care for high risk pregnancies and tackle premature births, infant critical care, birth defects or other special needs of newborns.



Doctors on the Heart Beat

Actor Ira David Wood, best known for his annual portrayal as "Scrooge" in Raleigh theater productions, has shared his story about heart valve replacement surgery. In TV commercials, he thanks WakeMed for giving him another "encore" of life.

Cardiologist John Sinden, MD, says many patients have the same experience due to WakeMed's facilities, resources and commitment to rapid response. He has spent 19 years at WakeMed and is continually impressed by what he sees.

"WakeMed has really committed resources both in facilities and technology — but more importantly — in staff, to be a real center for excellence in cardiovascular care," he explains. "As a physician, that makes providing quality patient care a lot easier."

WakeMed also features innovative care for cardiac patients, including transradial catheterization in which a catheter is inserted through a blood vessel in the wrist rather than a more invasive procedure through the groin, Sinden notes.

"WakeMed really has a program geared to patient care, which they do in a lot of other fields, too. It's all for better patient care — that's the bottom line. If a heart attack victim needs to be sent from Cary to Raleigh, a team of 15 to 20 people will be waiting to treat the patient upon arrival. It's all hands on deck."

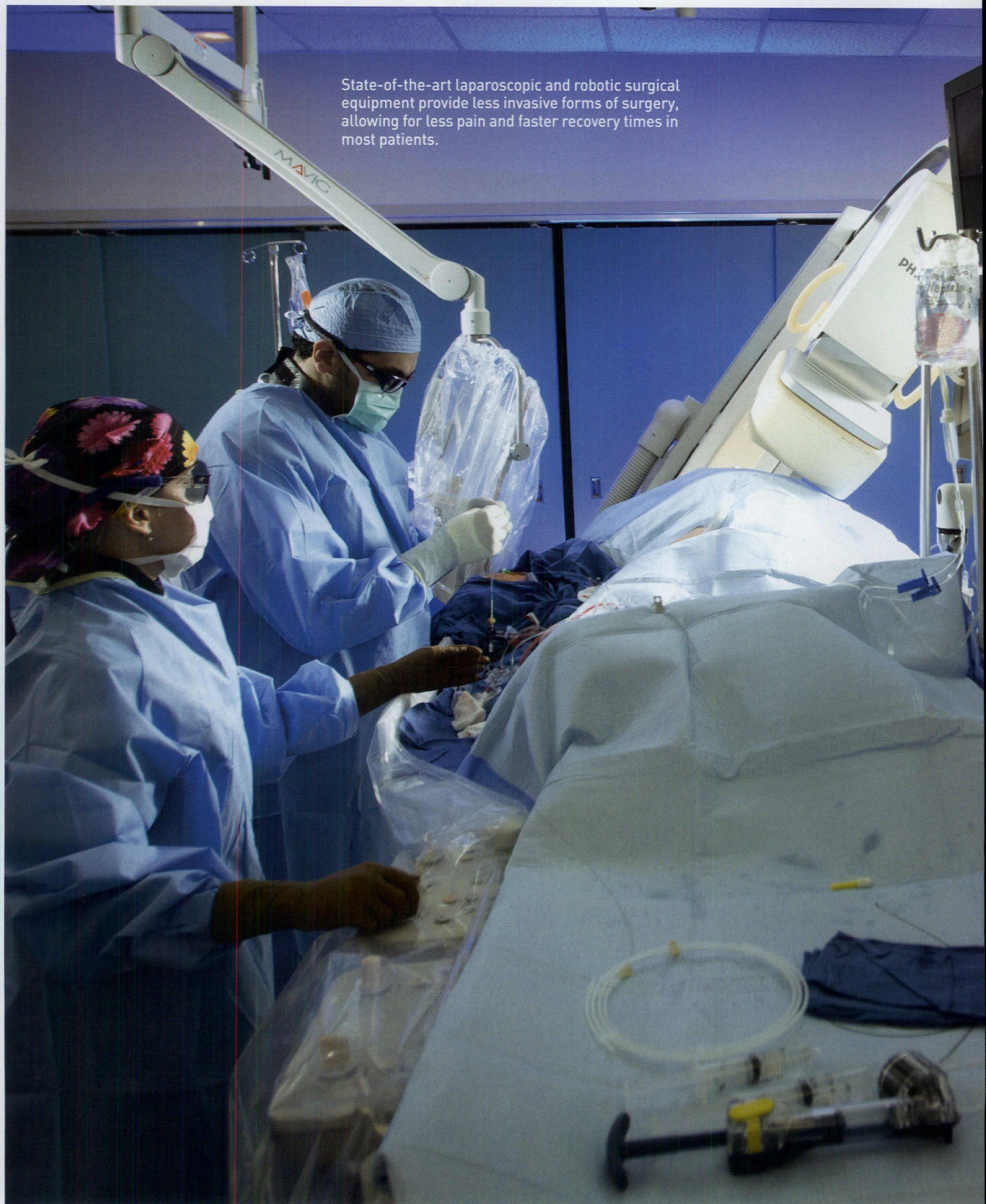
WakeMed Heart Center is also one of the very few hospitals on the East Coast to offer a 24/7 staffed catheterization lab. That means if you have a heart attack, you are covered at three in the afternoon or three in the morning, without waiting for staff to be called in.

Such rapid response is not an accident.

"Time is muscle," Sinden says, referring to cardiac problems. "We want to get patients to the 'cath' lab [for catheterization] as quickly as possible. From door-to-balloon time, the average for us is 48 minutes. The goal is 90 minutes. Our record is 14 minutes. I don't know how we did it, but we did!"



State-of-the-art laparoscopic and robotic surgical equipment provide less invasive forms of surgery, allowing for less pain and faster recovery times in most patients.





WakeMed Cary Hospital.

After an initial diagnosis, he was transported quickly to WakeMed Raleigh Campus, where he had surgery the next morning to open three blocked arteries that supply blood to his heart. The vice president of global execution for IBM's Integrated Supply Chain returned home a day later.

What staff didn't know — and what didn't matter — is that Carroll has been a member of the WakeMed Foundation Board for three years. He did not want to be treated differently because of his role, and he wasn't.

"The way they treated me was stunning," he said, noting that he was moved into the triage area with no questions asked about his income or profession.

Carroll says he has been impressed by WakeMed's performance far beyond the cardiac care he received.

"In a health system, it's obvious every decision made can involve life and death circumstances," he said. "What I'm impressed with is how WakeMed approaches matters from the heart before they do administrative paperwork.

"They make you feel comfortable immediately as part of the WakeMed family. That resonates with me most. That's the same value system I grew up in at IBM."

Carroll's analogy to IBM includes organizational integrity, visionary management and an inherent ability to respond to changing dynamics in the health care market.

"WakeMed has a very solid end-to-end logistics approach, taking into account that it is dealing with health care," Carroll explained. "Setting a baseline is one thing, but to be flexible and willing and able to deal with the unknown while keeping to your base, your mission in the process — I find that most compelling. WakeMed does not compromise its first mission — to provide the best care to the individual."

Commitment to Professional Staff

The best care stems from professional staff.

Susan Weaver, MD, is executive vice president for medical affairs and oversees the growing number of physician practices associated with WakeMed.

Weaver has been in her current role for three years, and has helped lead WakeMed's

With a separate Children's Hospital and Children's Emergency Department (the first one in the state), WakeMed excels in pediatric care by using appropriately-sized instruments, technology and furnishings to make children comfortable. Because our specialists work only with children, they understand how to meet their medical and emotional needs.





drive to recruit more physician practices. She and the hospital also work with physicians to make sure medical support is available across the county. "Equal support and easy access wherever people live" are key objectives, she explained.

By working with physician practices, WakeMed enables doctors to lower costs through network support and other advantages, such as sharing new technology they might not be able to afford on their own. The partnership also helps physicians better manage complex reimbursements from government sources and health care insurers.



Dr. Susan Weaver — executive vice president for medical affairs

"We like to take all of the good things about private practice and overlay the security that a big system can provide," Weaver maintains.

"We go from treating the 600-gram baby born prematurely to treatment for the 99-year-old, to major trauma, to open heart surgery," she explains.

"WakeMed's growth and commitment to the Triangle area's quality of life help the system recruit the highest caliber physicians," she adds. "All of us are very competent, but here we have the luxury of an extra year or two of fellowship training that brings a greater depth and breadth of the latest in care and expertise to our patients." **MM**

Strong Financial Footing Secures Services

WakeMed maintains a strong financial foundation. In January 2011, Moody's Investor Services affirmed its \$470 million long-term bonds as "A1." The next month, Fitch affirmed its "AA" bond rating. Acting on its financial strength, the Board of Directors and CEO Atkinson have continued WakeMed's aggressive growth plan for services and facilities. A new cardiac rehabilitation program in western Wake County was launched in February, bringing the system's total to four.

WakeMed's Brier Creek Healthplex opened in early 2012 and features a 24/7 emergency department and 12 treatment rooms. In 2013, WakeMed will add its fourth free-standing emergency department in Garner — the WakeMed Garner Healthplex.

WakeMed also recently received state approval to add 14 inpatient rehabilitation beds to compliment the 84 beds on the Raleigh Campus.

In October, ground was broken for the WakeMed North Hospital complex which will include 61 beds. It is set to open in 2014 with a focus on women's specialty services.



Like many WakeMed physicians, Dr. Mark Piehl, medical director of WakeMed Children's Hospital, is experienced in pediatric critical care and pediatric inpatient care. WakeMed has the only Pediatric Care Unit in Wake County, and specializes in critical care of newborns to teens.

WakeMed Centers of Excellence

With facilities in place or under construction across Wake County, WakeMed offers a wide variety of specialty services:

- Comprehensive heart and vascular care
- Pediatric specialties and subspecialties (including a Children's Emergency Room) and Children's Hospital
- Women's Pavilion and Birthplace – Raleigh and Cary
- Rehab Hospital and numerous outpatient rehab facilities
- Six (soon to be seven) emergency departments and Level I Trauma Center
- Highest level intensive care in Wake County — Level IV NICU and adult intensive care units
- Mobile Critical Care Services with the area's largest fleet of ground transportation vehicles as well as air mobile



To help people get and stay in better health, WakeMed provides:

- Corporate wellness services
- Food and nutrition services
- Classes for birth and parenting
- Medically directed fitness facility
- Extensive Community outreach education events and seminars

Its list of facilities continues to grow far beyond the original campus location high atop a hill in east Raleigh along New Bern Avenue and the full-service hospital in Cary:



Freestanding Emergency Departments

- WakeMed North Healthplex
- WakeMed Apex Healthplex
- WakeMed Brier Creek Healthplex
- Coming in 2013 WakeMed Garner Healthplex

Medical Parks/Physicians Offices

- WakeMed Brier Creek Medical Park
- WakeMed Clayton Medical Park
- WakeMed Raleigh Medical Park (opening June 2012)
- WakeMed Holly Springs Medical Park

Outpatient Ambulatory Surgery Centers

- Capital City Surgery Center at Raleigh Medical Park (opening June 2012)
- WakeMed North Healthplex

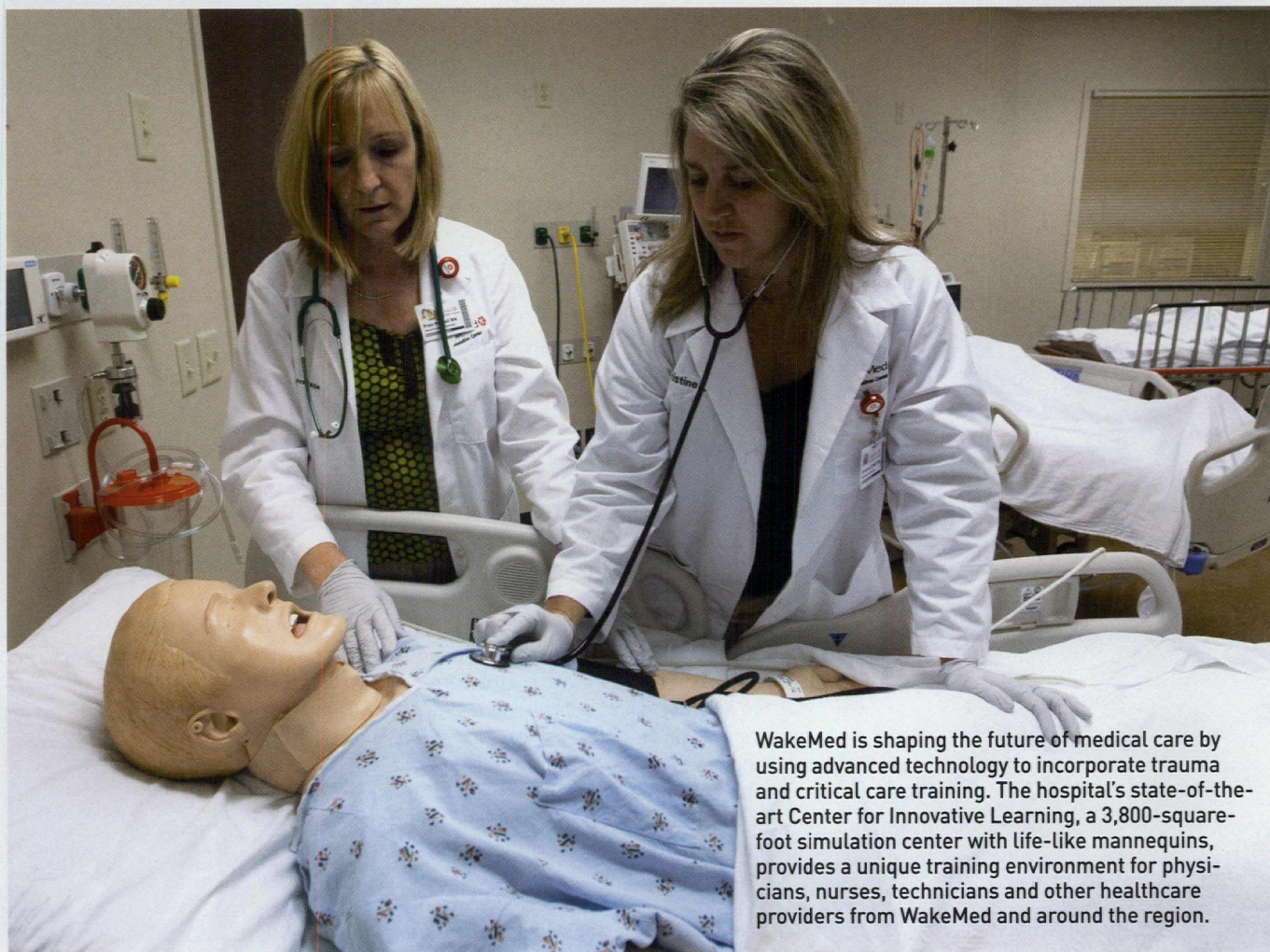
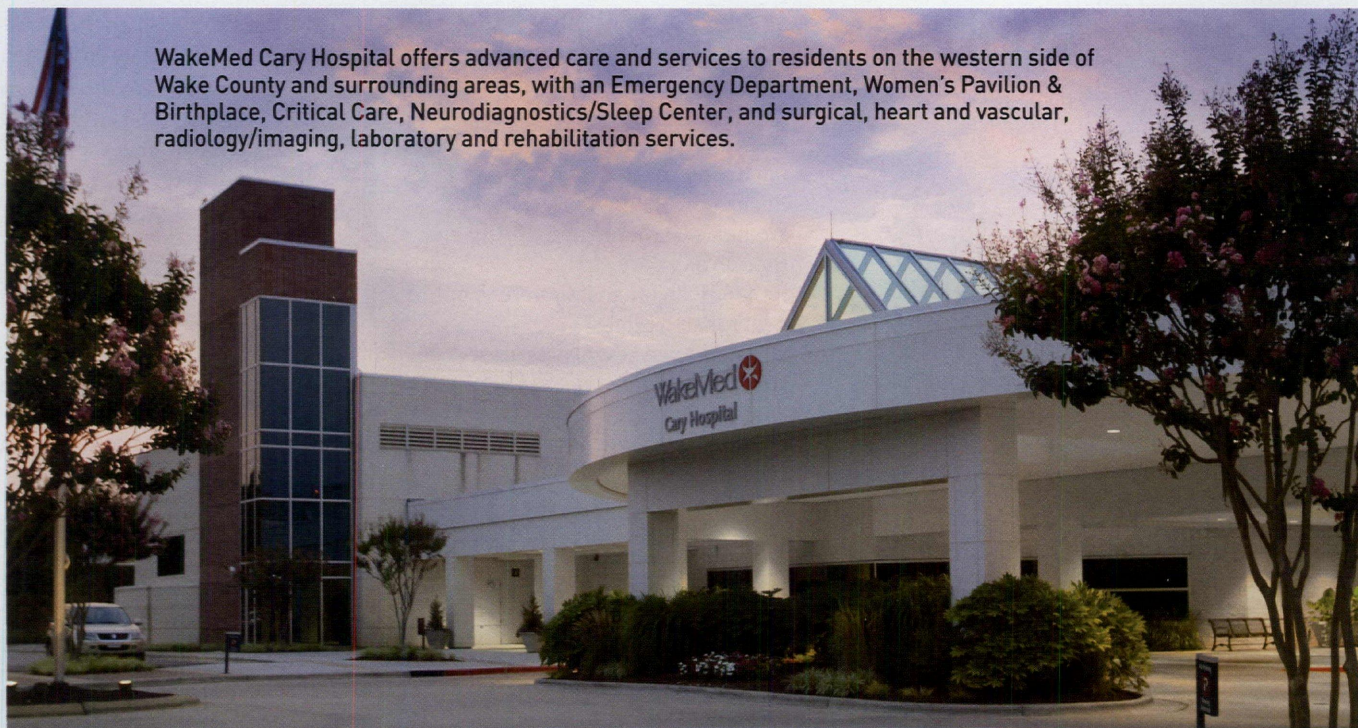
870 Beds and Growing across Wake County

A glance at WakeMed's web page shows the system is geared to service. For example, one click gives you the current "Emergency Department Wait Times." Click on another icon to download a smartphone "app" to find the closest WakeMed facility, and another to access information about WakeMed affiliated physicians.

A photo shows the helicopter that provides patients fast air mobile access in the event of an accident or emergency, demonstrating that WakeMed's network is geared for access, convenience, choice and quality patient care.



WakeMed Cary Hospital offers advanced care and services to residents on the western side of Wake County and surrounding areas, with an Emergency Department, Women's Pavilion & Birthplace, Critical Care, Neurodiagnostics/Sleep Center, and surgical, heart and vascular, radiology/imaging, laboratory and rehabilitation services.



WakeMed is shaping the future of medical care by using advanced technology to incorporate trauma and critical care training. The hospital's state-of-the-art Center for Innovative Learning, a 3,800-square-foot simulation center with life-like mannequins, provides a unique training environment for physicians, nurses, technicians and other healthcare providers from WakeMed and around the region.



WakeMed

WakeMed Health & Hospitals

WakeMed CEO Energizes Health Care

William K. Atkinson, II, PhD, MPH, MPA, has been chief executive officer of WakeMed since 2003. He brings to the executive suite lessons learned from “street care” as an emergency medical technician.

by Rick Smith

To understand the transformation of WakeMed into a multi-county regional health care powerhouse, you have to understand Dr. Bill Atkinson. The chief executive officer lives, eats and breathes the business of health care — from birth to life’s end.

Since becoming CEO in 2003, Atkinson has imbued WakeMed with an entrepreneurial spirit. Most recently, he and the WakeMed Board of Directors have led a charge to equalize the health care playing field with an offer to purchase Rex Health care from UNC Health Care System.

This bold effort is consistent with Atkinson’s persona: “I have noticed that the harder you work, the more luck you have,” he told *Metro Magazine* in an interview when selected as one of its people of the year in 2007. A former parachutist and rock climber who likes “living on the edge,” he is eager to get to work every day. “I hate to sleep,” Atkinson said. “I just hate missing what’s happening in the world.”

Care to Patients Is the Payoff

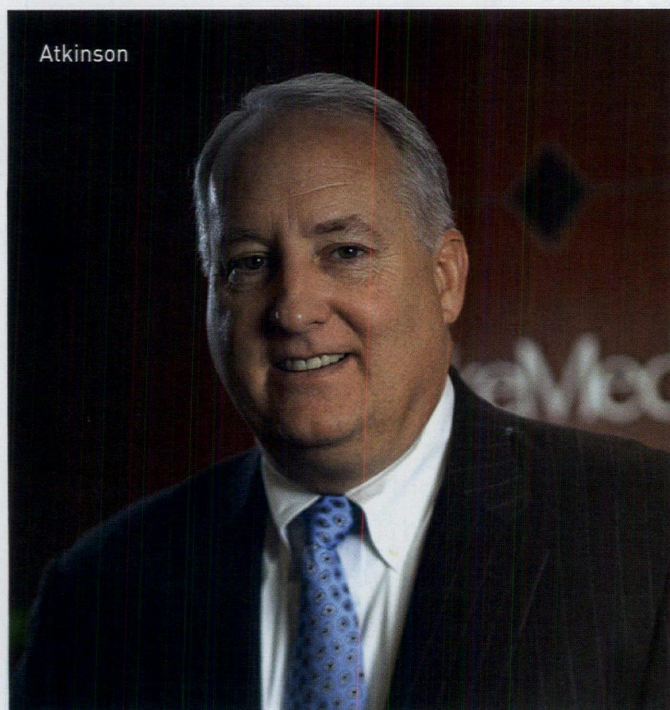
Atkinson has a different motive than Wall Street executives: He measures success in people’s health, not dollars or dividends. Lessons learned from his days of 9-1-1 calls when he was dispatched to accidents, emergencies and crime scenes have not been forgotten. Those lessons he calls “street care,” and now they are used to deliver health care on a broad scale. For WakeMed’s focus, he stresses three points:

“Health care is not a free market industry. Today, people with private insurance are ultimately paying for those who are uninsured or underinsured. Whether someone has means or not, the law requires all to be treated. WakeMed wants to be able to provide care, but it is imperative that we fix health care’s economic model because it is not sustainable. Something has to change.”

Access, Cost (efficiencies) and Quality, and said the overriding issue is whether or not “the patient can get the right care.”

Atkinson emphasizes that these core principles cannot be attained by one person alone. WakeMed’s success, he says, is the result of a professional team dedicated to standards of excellence.

“It takes a whole army of people behind the scenes to do what we do,” Atkinson said in an interview in his office, the shelves lined with books, awards and models of emergency vehicles. “It takes a massive team to deliver health care today. It is a 7 by 24, 365-day job.”



And WakeMed is indeed massive, employing a work force of more than 8,100 people spread across a growing number of facilities across all four corners of Wake County.

Atkinson, the third CEO in WakeMed’s 50 year history, has made health care his career. He took the helm after six years with the New Hanover Health Network. Before that he ran the Columbia Presbyterian/St. Luke’s Medical Center in Denver.

Atkinson grew up in Greensboro and attended the Oak Ridge Military Academy. He is a graduate of the University of North Carolina at Greensboro, Atkinson later earned a master’s degree in public health from the University of South Carolina, and a master’s and doctorate in public administration from the University of Colorado in Denver.

In addition to running WakeMed, he is active in leadership roles in the community. He helped lead a nearly \$1-billion construction fund drive for Wake County Public Schools — the largest bond referendum in the system’s history. He also has served as chairman of the NC Institute of Medicine and the NC Hospital Association, as well as the Research Triangle Partnership and the Greater Raleigh Chamber of Commerce. Recognition for his contributions include

the North Carolina Hospital Association’s Distinguished Service Award and the Leader of the Year Award from Leadership Raleigh.

Crediting His Predecessors, Looking to Future

In discussing where WakeMed stands as an institution today, Atkinson cites the roles his two predecessors played in building the health care system.

He credits William Andrews, the first CEO, for investing in leading-edge technology, and Raymond Champ, the second CEO, continued to emphasizing technology and growth, building the Heart Center and other facilities, keeping a focus on customer service. “Champ had the concept of moving services closer to patients, including creating the first free-standing emergency department in North Carolina and one of the first in the U.S.,” Atkinson said.

While WakeMed’s growth and investment in technology have intensified under Atkinson, he has insisted that the care and treatment of patients remain job one: “Over the last five years, we have grown to the point where we now treat patients from all 100 counties through more than a million patient contacts each year. Innovation is key to this achievement.”

Confronting Increasing Health Costs

Looking to the future, Atkinson is as concerned about the increasing costs of medical care, as well as the ongoing debate over the national health care law. (The Patient Protection and Affordable Care Act was signed into law by President Barack Obama in March 2010.)

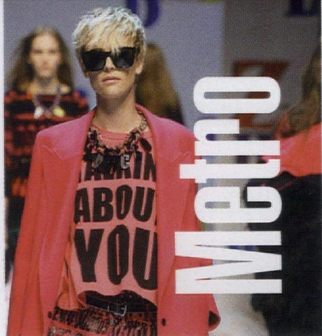
“I think life on the other side of health care reform will be better for everyone,” Atkinson said. “Health care is not a free market industry. Today, people with private insurance are ultimately paying for those who are uninsured or underinsured. Whether someone has means or not, the law requires all to be treated. WakeMed wants to be able to provide care, but it is imperative that we fix health care’s economic model because it is not sustainable. Something has to change.”

In an interview at the height of the debate about the national health care legislation, Atkinson said, “The truth is, neither care-givers nor care receivers can afford the status quo.”

Atkinson explained that “health care needs to be the very best we can deliver using the best science and with documented reasons why the science is being used. It needs to be provided at a reasonable cost.

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

That statement with the addition of two words — “to all” — captures the passion and mission of WakeMed and its CEO. **MM**



Style

by Catherine Fain

Exclusive And Distinctive:

THE MYSTERY OF THE "IT BAG"

What, exactly, makes a bag an "It Bag"? There are trendy bags each season, but only once in a few years will a new design surface to become the most coveted bag of the moment.

It Bags seem to snowball, fueled by trade talk by editors, buyers and fashionistas. It is carried on the arm (or shoulder) of a multitude of celebrities until it is ultimately knocked off by multiple lower-end retailers after several seasons of lime-light before receding into semi-retirement. Once you see the Target version on the street, its day in the sun is over.

If I stumble upon one in a vintage store, I will seize the opportunity. In contrast, most of the It Bags of recent memory have been fairly substantial in size. From the Balenciaga City bag to the YSL Muse or Chloe's Paddington-they are all of notable style. Is it their size that draws the attention and lust of shoppers and collectors? It certainly makes them impossible to miss.

They all seem to have some sort of definitive feature, something iconic that can be recognized by those in the know that is unique to the brand or the bag. Balenciaga bags have their motorcycle-

inspired tassels and whip stitching. The Muse has its distinctively streamlined bowler shape, and the Paddington has its over-sized padlock.

These elements capture a moment in fashion time - if you re-visit the Balenciaga City, I dare you to try and think of something besides a Olsen sister carrying it down a New York street. It speaks to what that moment was: a Boho, downtown, multi-layered-almost accidental-look. The It Bag must encapsulate a fashion moment.

The It Bag tends to come from long-



31 Hour bag by Philip Lim

Looking back, size seems to be a common thread. Very rarely is there a small It Bag. I can't help but feel like Judith Leiber's bags were the last highly coveted mini. And I realize there is a whole generation tainted by the fact that Carrie was totally turned off of the brand by her Mr. Big-gifted Judith Leiber. This always perplexed me, as I thought she would see it as kitschy and could have sent the brand back into the light.

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standing, highly regarded luxury fashion houses. The grand names of fashion's elite tend to produce the designs that become It Bags. Balenciaga was founded in 1914, Chloe was founded in 1952 and Yves Saint Laurent in 1962. These are not upstarts, these are houses that have carefully cultivated their brand and image as unmistakably luxurious. Because of this, they create an air of exclusivity. Their bags are expensive and hard to find, making them unattainable to a large sector of the general public. Exclusivity only seems to make the fervor around a particular bag more rabid.

These features hold true if you go even further into the archives to explore the It Bags that have become classics. Hermes' Birkin or Kelly, Louis Vuitton's Speedy, Chanel's 2.55 - they are all impossible to miss, all have signature detailing that is instantly recognizable decades after their creation - and all still maintain a level of distinctiveness that sets them apart.

Currently there are several bags vying for It Bag status, such as the PS1 by Proenza Schouler, or the 31 Hour bag by Philip Lim. Both have gained the attention of editors and buyers, and are worn by celebrities and fashionistas. My money,



PS1 bag by Proenza Schouler

however, would be on Celine's Phantom bag. This house, founded in 1945, is a powerhouse luxury brand owned by LVMH. Their bag has a classic yet somehow modern shape, and has been sold out in many of the luxury department stores across the country and essentially cannot be ordered. You can, if you are lucky, get one when they become available again. It has all the makings of an It Bag. **MM**

FLORAL

It would appear that designers were bursting at the seams this year in anticipation of Spring.

Floral prints are literally everywhere, from denim to blazers to dresses. In keeping with the feminine trends on the Spring '12 runways we are seeing floral inspiration in new ways; translating what used to be youthfully girlishness into a sophisticated and subtle look. Denim has transitioned from a rainbow of hues to floral prints — ranging from almost edgy tiny flowers on black to pale rose prints doubling as new neutrals.



Rebecca Taylor



Rebecca Taylor



Shoshanna

Fleur has launched a new Lifestyle section. They have added several home and gift lines to round out their well-edited selection of women's wear. This new endeavor is a curated mix of vintage and vintage-inspired items, interspersed with some extremely chic, distinctly modern pieces. Rose-tinted deer antlers, cozy chevron striped blankets, vintage bird cages, and ceramic elephants are just some of the new additions at Fleur.



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TRUNK SHOW
April 12 – 14

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New Line To Watch: NAHM

I have been intrigued by the new line NAHM, by designers Nary Manivong and Alexandria Hilfiger (yes, daughter of Tommy); the name NAHM is a combination of the designers names but also means "water" in Manivong's native Laotian. Founded by the design duo in 2011, the line is focused on re-interpreting the shirt-dress. It sounds somewhat simplistic, but the designers have created a multi-faceted line based on translating a shirtdress into something chic, feminine, and wearable. Emphasis is put on tailoring and inventive silhouettes.



wardrobe



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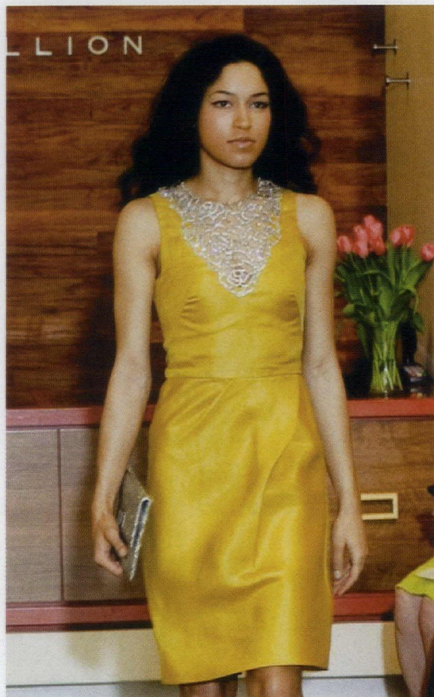
These 2 stores are an absolute **MUST SEE** for your style this season.



Wardrobe is located in Cameron Village at 400 Daniels St. 919-828-8700
Scout & Molly's is located only a few steps across the parking lot at 435 Daniels St.
 or online at www.scoutandmollys.com

VERMILLION'S SPRING FASHION SHOW featured fresh new looks from breakout line 10 Crosby by Derek Lam as well as the highly acclaimed Rag & Bone; both lines are so refreshing and new. The superbly accessorized show included elements from Celine (THE it bag), as well as Anya Hindenmarch, and Yarbie bangles. Included was one sneak peek look from the Fall '12 Lela Rose collection, and it was a showstopper. The looks hit on all of the trends: from nautical stripes and neon brights to pastels and statement blazers.

Photos by Nick Pironio



"This season the Vermillion fashion show highlighted our favorite trends for the season found in the store, like the bright and neon colors seen in many of the looks. I prefer mixing them together or showing them with a bold stripe for a dynamic look."

— Ashley Harris

FASHION NEWS

Vermillion will host a Lela Rose Fall 2012 Trunk Show March 22-23; Raleigh, 919-787-9780

Skin Sense, a Day Spa will host a Skin Care Happy Hour on April 19 at its North Raleigh location on Falls of Neuse Road which will include wine, hors d'oeuvres and skin care. Experts from Skin Sense and Dermalogica will be on hand to provide facial treatments. Call or go online for ticket information. Also, during the month of April, customers have the opportunity to pick a Skin Sense egg filled with prizes with any retail purchase of at least \$25. Contact 919-870-0700 or visit www.skinsense.com

Uniquities will host Rebecca Minkoff Trunk Shows at its three locations:

- Chapel Hill; April 12
 - North Hills; April 13
 - Cameron Village; April 14 and 15
- Chapel Hill, 919-933-4007; North Hills, 919-785-3385; Cameron Village, 919-832-1234

Main and Taylor will host the Stuart Weitzman Fall 2012 Trunk Show at the North Hills location April 12-14 and will also have personal, in-store appearance by Donald J. Pliner on April 28. Raleigh, 919-821-1556



David Yurman

Monkee's of Raleigh will host an Alice and Trixie Trunk Show April 20-22 and a Leona Trunk Show April 27-29; Raleigh, 919-785-1400

Scout and Molly's has relaunched its online boutique and is now offering in-home Trunk Shows and private parties. Please call 919-754-8430 for more information.

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

- Prom Fashion Show March 24 from 12-2 p.m. To RSVP, please call 919-792-9100, ext. 5495.
- Prom Focus Week March 19-25
- Armani Collezione Trunk Show March 30
- Bertolucci Trunk Show April 12
- John Hardy Trunk Show April 12
- Ippolita Trunk Show April 12
- David Yurman Trunk Show April 19
- Ron Hami Personal Appearance April 25-26
- Roberto Coin Trunk Show April 27 and May 11
- Kay Unger Personal Appearance April 28
- Fragrance Week May 5-13

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DINNER BELL:

PAINTING FROM RJR COLLECTION EVOKES MEMORIES

Ask most folks in North Carolina about R.J. Reynolds Tobacco Company and they will mention its home in Winston-Salem, the iconic Camel cigarette and Winstons and Salems. They may even know about the old RJR corporate headquarters in downtown Winston-Salem designed by William F. Lamb, who also designed the Empire State Building.

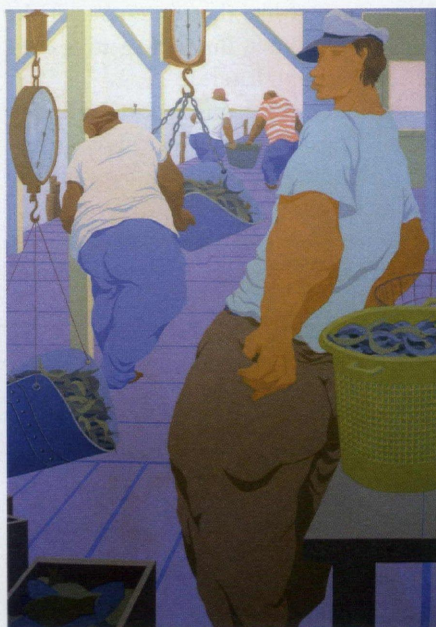
Lore has it that Lamb produced the Empire State Building drawings in two weeks, using his earlier designs for the Reynolds Building. The Reynolds Building sits vacant now with the expectation that it may soon rise like the phoenix from the ashes as an upscale hotel, restaurant and residential showplace. Supposedly before it was mothballed, the staff of the Empire State Building sent a Father's Day card to the staff at the Reynolds Building each year in recognition of the role the Reynolds Building played in the later design and construction of the Empire State Building — once the world's tallest building. Can't swear by that, but it makes a good story.

Probably no one until recently would have ever associated RJR Tobacco with art, but there is every reason to do so now. For more than a century, RJR acquired art and amassed a collection of more than 10,000 pieces. Some the company purchased from North Carolina artists, including artists associated with Piedmont Craftsmen in Winston-Salem, one of the nation's most outstanding craft cooperatives. Then there are pieces from around the globe. China. Japan. Europe.

RJR believed in enhancing its workplaces with art, including the top floors of the Reynolds Building, supervisors' offices in production facilities, hallways and public spaces in buildings. And they did it systematically, accessioning each new piece — including oils, watercolors, sculpture, pottery, ceramics and textiles — and keeping an arts professional on staff to oversee the collection.

Last year, the RJR Tobacco Company art collection became front page news. Over the

years, as the company downsized, more and more artwork that had enhanced employee workspaces went into storage. It was time to do something. There was an announcement. RJR was making The Arts Council of Winston-Salem and Forsyth County the beneficiary of 3,000 pieces of artwork, plus memorabilia and collectables such as dishes, glassware, books, ash trays and coffee table cigarette lighters.



Claude Howell's "Fish Market." Part of the R.J. Reynolds art collection.

They allowed that it was not practical to continue storing such a large quantity of quality art and would like to have it go back into the community where most of it had been created and would be appreciated. The collection was valued at \$800,000 and was passed to The Arts Council with the understanding that it would be sold and the proceeds used for the benefit of The Arts Council and arts organizations in the Winston-Salem and Forsyth County area.

The Arts Council never touted the fact, and it probably would have been hard to prove, but one person observed that the RJR sale may be the largest of collectable North Carolina art ever. Regardless, figuring out

how to convert 3,000 pieces of artwork into dollars for the Winston-Salem and Forsyth County arts community was no small undertaking. An on-line auction of 35-40 high-end pieces — including a Claude Howell and a Maude Gatewood — and sales to art dealers, developers and others buying large numbers of pieces preceded an unprecedented three-day public sale in February. By the time lots were broken up and individual pieces tagged for sale, there were about 7,000 items. More than 4,000 potential buyers came through and the stock was whittled down to around 750 pieces — still a lot of art.

I waited until minutes before the sale ended to buy a piece that caught my eye early on by Stephen Sebastian who I learned later lives in Thomasville. My purchase is a signed, hand-colored print from the 1980s and pictures a weathered farm house in the far background and a dinner bell prominently in the right foreground. It was the dinner bell that caught my eye and made me keep coming back to look at it. In my heart I wanted someone to buy it so I wouldn't be tempted to do so myself. I confess that I have pictures under my bed — something I swore I would never do but must have anticipated when I had dust ruffles made that hang to the floor. That made it easy to cheat.

But no one bought the Sebastian print, so a few minutes before five I plucked it from a bin, winched a bit at the scrapes on the frame that were the inevitable consequence of much handling over the three-day sale, and took it to the cashier. "I have to have it," I told The Arts Council volunteer, "because my grandfather had a battered old dinner just like this in his background and every time I look at this print it conjures up memories."

I always wanted to ring that bell, but we were forbidden to do so. PaPa was an old timer and he didn't talk much. Ask him how he was doing and he answered with one word generally. "Tolerable." So when he did tell us something it was if Moses had spoken. We didn't even have the nerve to ask him why it was forbidden. But the other grown folks

told us.

Before the days of telephones, dinner bells served a dual purpose. When you hired farm hands, you were obliged to feed them. To get the men in from the field, you rang the bell at noon indicating they were to put the mules up and come to the house for "dinner," the mid-day meal. There would be a while to rest in the shade before returning to plow or do other work until sunset.

But it was the second purpose that prompted the prohibition. In rural communities, dinner bells when rung at other than meal time where a sign of distress — usually a fire. Neighbors would come running. It wouldn't do to have some young'un playing with the bell and alarming the whole community. So we admired the bell that sat atop a listing pole and showed all the signs that came with decades of exposure to the weather, and we longed to ring it — ring it just once. But fearing for our hides, we never did.

There were other means of communicating over distances prior to the telephone, and Downeast in Spivey's Corner, we celebrate the most popular form — hollering. This

There were other means of communicating over distances prior to the telephone, and Downeast in Spivey's Corner, we celebrate the most popular form — hollering.

Sampson County crossroads that once sported the Green Top grill, whose biscuits I emoted about several years ago, has gained international fame for its Hollering Contest each June. It features several kinds of hollers, including the distress holler that would be a substitute for a dinner bell, and a holler to call livestock. I remember the call for hogs. "Sooy, sooy." And Pa Pa would summon his milk cow, Sook, by calling, "Come, Sook. Come Sook." But I never remember his getting exercised like the contestants at the Hollering Contest. But then, getting exercised was not his nature.


I found this rather technical description of hollering online. I am not a musician, but I have a feeling that someone over-intellectualized the art:

"The trademark holler of Sampson County is one considered unique because of

its virtuoso rendering. This holler consists primarily of rapid shifts between natural and falsetto voice within a limited gapped scale and the typical melodic movement consists simply of alterations between the first, third and fifth of the scale so that the voice is employed almost as a musical instrument. (The Rounder Collective, *Hollerin'* Record Jacket, 1975).

Huh?

One disadvantage of the dinner bell as a distress call was that you couldn't carry it around with you. If there was a drowning or a child lost in the woods, you just had to holler. And I am not sure there would have been anything melodic about it.

I will treasure my Stephen Sebastian dinner bell print from the RJR collection. Between you and me, I checked him out on the Internet and found I got a super deal on the print. There are hundreds of pieces of art still available from the RJR collection. Viewing by appointment so contact The Arts Council of Winston-Salem and Forsyth County and talk to Amy Garland: 336-655-9785. 



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Main & Taylor

shoes bags more

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April 28th

Personal Appearance by:
Donald J Pliner
April 28th
10am - 4pm

North Hills Shopping Center
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919.821.1556
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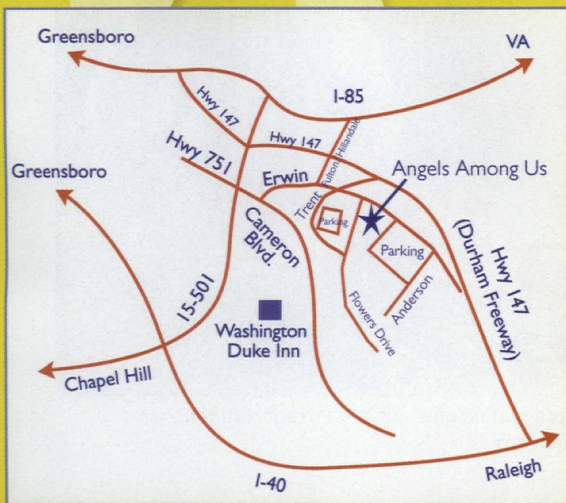
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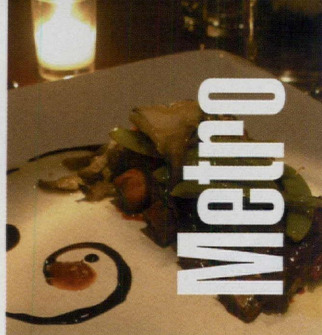
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Gourmet

by CC Glenn

Restaurant Service A Key Ingredient For Diners

WILL AMERICA RISE UP TO EUROPEAN STANDARDS?

Isn't great service one of the reasons we go out to eat? Sure, I dine out because I crave a delectable dinner; because I want to try a celebrated local chef's new spot. And occasionally, because I like to be spoiled. I want to be welcomed, served and treated. Nevertheless, I don't want to be annoyed, overly bothered or made to feel like I'm part of a theatrical event. A fine line exists between exemplary and excessive service. Superb service is an art. A meal may be absolutely heavenly, but if coupled with horrendous service—would I go back? Probably not.



Ferrington House Quail

Eating my way across Europe allowed me to develop a unique insight into the differences between European and American service. I'm no expert, that's for sure. But I do have an opinion.

Restaurants and the act of dining out have a much longer history in Europe. The word restaurant derives from the French root *restorer*, literally "to restore". The patron of an inn would offer travelers something simple, such as a bowl of hot soup to regain their energy. Food service at French inns in the 18th century evolved into the modern restaurant before spreading to the rest of Europe — and later to the United States.

By the early 1900s, dining out in Europe was common. Pick up any Hemingway novel and you'll see the importance of the French café in the 1920s. (Hemingway even has an eponymous bar at the Paris Ritz). At the same time in America, eating out was limited except in the bigger cities, and even considered a delicacy. It wasn't until the mid 20th century that dining outside of the home became ordinary.

The tradition of restaurants in Europe has fashioned dining

out into a natural tendency. Eating a sit-down breakfast at a café is common in Europe. In America, eating out for breakfast is declining, with the exception of brunch on the weekends. While eating out at lunch—usually in under an hour—is now a routine in the US, the long leisurely weekday lunch that can last two hours remains normal in France.

It is this French *art de vivre* that contributes to the natural tendency of Europeans to enjoy an elongated meal at lunch and dinner, where often tables at top restaurants are reserved for the entire evening. Dining out in America comes with expectations and a



Chef Colin Bedford plating pine nut and tarragon stuffed hen with mushroom cream

more rigid service rubric. Perhaps it is the normality of dining out in Europe that contributes to overall better service.

Contrary to popular belief, the French, and French servers, are not rude. I realize this is a broad statement, but often Americans are naïve and hurried. French servers simply have a different attitude — and appreciate a foreign guest who attempts to speak their cherished language. Most French servers are professional, efficient, composed and unobtrusive. They are well-informed and attentive — at least until it comes to *l'addition*, the check. After several meals in France, I learned to ask for the check far before I actually wanted it after realizing that the servers are not lazy as I once thought. They just don't understand why I might be in such a hurry — and believe that American society is impatient, anticipating the next task. Europeans would prefer to linger over coffee at the end of a lunch, and have no problem waiting for the check.

Despite having to wait for the check, I prefer restaurant service in Europe. Not once in a European restaurant has a waiter introduced himself to the table. Can you



Ferrington House Tenderloins

imagine? *Je m'appelle Pierre*. I didn't come to a restaurant to learn your name, to have a personal conversation with you, or to make new friends. I cringe when the first thing my waiter says is "good evening. My

name is so-and-so and I'll be your server tonight." Obviously, you're my server tonight. *And then what?* Do I introduce myself too so that we're all on a first name basis?

Elegant Food And Service From Second Empire

A recent dinner at the always delightful Second Empire showcased imaginative and delectable dishes from chef Daniel Schurr coupled with attentive and memorable service. Inside the stately Victorian-era former private mansion on Raleigh's Hillsborough Street, we sat in one of the several cozy dining rooms spotted throughout the first floor. From the second we entered the warm house to the moment we said goodnight, I felt welcomed and appreciated. Any and all questions were answered by enormously knowledgeable staff, and servers were friendly but professional, and attentive to the appropriate degree.

We teased our palates with a savory selection of five artisanal cheeses before starting on appetizers. First, the crispy buttermilk fried Georgia quail over an elaborate salad of butternut squash, black eyed peas and mushrooms; then the sautéed Pepsi Cola Berkshire Farms pork belly with brown rice and eggplant, sweet potato purée, bok choy and a poblano sauce.

For the main course, we enjoyed a grilled pork rib chop with collards, bacon and a flavorful roasted pear and ginger jus, as well as the pan-roasted sea scallops with a pineapple and fennel salsa, ancho chile and lime cream. The Bastianich Friulano, a dry, crisp, and lightly pear-scented

Italian white paired nicely with each dish.

For more casual dining with the same stellar service, Second Empire has a snugly dark and cavernous downstairs bar and tavern — reminiscent of well-known New York restaurants such as 21 Club and Keens Steakhouse. Diners in the more casual downstairs can choose to order from the less expensive and less elaborate tavern menu, or from the elegant upstairs dinner menu. **MM**



Second Empire Pork Chop

EUROPEAN STANDARDS IN THE TRIANGLE: FEARRINGTON HOUSE AND SECOND EMPIRE

The Fearington Experience

Now that I have sufficiently lambasted the aspects of service I find unsatisfactory and revealed why I believe European service is far more appealing, I can praise the Triangle restaurants that offer first-rate service, reminiscent of European standards: Fearington House and Second Empire.



Fearington House Tilefish

Entering the white-columned house, we were transported into another realm — a sort of culinary fairyland. At Fearington Restaurant in Pittsboro, we were treated with such warmth, hospitality and sheer grace that willingly parting with the dream was quite difficult. For three luxurious hours one evening my date and I were perfectly pampered with divine dishes, erudite wine service and exemplary hospitality. Dinner at Fearington is an exquisite experience.

Stroll in and you'll find no hostess stand, but a charming maître d'hôtel, Joris Haarhuis, a devoted member of the restaurant staff for almost two decades. He welcomed us, took our coats and offered us a cocktail in the elegant sitting room, an antechamber to the even more attractive dining rooms. Rushing does not exist here (at least not from the eye

of the diner). When you have enjoyed your aperitif, you are lead to one of the attractive small dining rooms filled with beautiful fabrics, large upholstered wooden chairs, oil paintings and handsome tables with colorful skirts.

My date and I chose to indulge in Chef Colin Bedford's four-course menu with wine pairings by Sommelier Maximilian Kast. Bedford ingeniously blends brilliant colors, intense flavors and stunning geometry to fashion inexplicably beautiful works of art, each canvas more dazzling than the last.

Kast uses his superior understanding of wine to complement Bedford's decadent dishes, pairing a silky Pinot Noir from Baden with the braised veal; a white Aidani from Santorini to match the earthy quail; and a Rosato from Tuscany with the salad of wild mushrooms.

For the main course I relished a melt-in-your-mouth beef tenderloin paired with a rich red Cabernet/Merlot blend from the Stellenbosch region of South Africa, while my date savored the tilefish with an Alsatian Pinot Noir. I rarely treat myself to dessert, but ordering the signature hot chocolate soufflé to share was the correct decision. Paired with a Tawny Port, this last bit of lusciousness completed our transcendent feast. It's almost as if the entire wait and kitchen staff were trained to read minds. Forever will that meal be ingrained in my memory. I have nothing left to say but Bravo!

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Second Empire Scallops

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In Paris and London and even New York the system is usually seamless. The captain seats you and asks for your drink order. But all over America the water brigade cranks up as soon as you are seated. After a long, awkward ordeal there is no drink order and crankiness sets in. It's amazing really. Profits from cocktails and wines by the glass are high, so serving a drink is an economic as well as aesthetic imperative.

The French shaped the *haute cuisine* movement, yet service, generally speaking, isn't fussy, dramatic or over-the-top. Isn't it the food (complemented by service) that should shine? So often in American restaurants service is drawn out into a corporate version of friendliness. First there's the introduction, then the server launches into a dramatic soliloquy — an ode to the evening's specials. Just tell me the specials please, and don't make sweeping hand gestures and alter your cadence. In Europe, there is no grand emphasis placed on the verbal delivery of the specials — they are simply stated by the server or written on a chalkboard.

When dining at an upscale restaurant, I do expect a certain level of attentiveness.

Vinnie's A Winner

Also a beacon for good eats and great service is Chef Tom Armstrong's Vinnie's Steak House & Tavern. Consistently succulent steaks, wonderful wine service and smart, professional wait staff ensure that regulars and newbies alike will enjoy countless unforgettable evenings. Any visit to Vinnie's will reveal why it received the Standing Ovation MetroBravo Award for Wait Staff in 2011.

Founded by Raleigh native Dusty Anderson in the mid-80s, regulars noted that the transfer of ownership has maintained the high standards diners remember — and increased the menu choice, offering specials and a continuing commitment to fine steaks and excellent service. **MM**



SATURDAY, MAY 19, 2012
7:00 P.M.

North Ridge Country Club
Raleigh, NC

Dance to North Tower Band
 Pink Flamingo Casino
 Live & Silent Auctions
 Heavy Hors d'oeuvres
 Raffle Prizes

Tickets - \$75
 (\$35 of which is tax deductible)

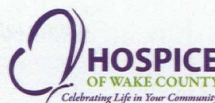
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Pork Belly Appetizer at Second Empire

NIBBLES

NEW

Later this year Raleigh's North Hills will welcome the **Yard House** restaurant to the Captrust Tower. With 35 locations in the U.S., Yard House plans to open a 10,000 square foot restaurant offering a menu with a large selection of draft beers and classic American fare such as burgers, pizzas, steaks and sandwiches.

Beginning on March 19th, Triangle residents will be able to buy **Blue Bell Ice Cream** in local stores. The exceptionally creamy and delicious ice cream, from Brenham, Texas will be available at Kroger, Lowes Foods and Walmart - as well as in Carraba's and Outback Steakhouse restaurants. Though Blue Bell is only sold in 20 states, it is the third highest selling ice cream brand in the U.S.

HONORS

Magnolia Grill and eight North Carolina chefs are semi-finalists for the annual **James Beard Awards** culinary awards. In the *Metro* coverage area, Ashley Christenson of Poole's in Raleigh, Vivian Howard of the Chef and Farmer in Kinston, Scot Howard of Nana's in Durham and Aaron Vandemark of Panciuto in Hillsborough are semi-finalists for best chef in the Southeast. Finalists will be announced March 19 and the winners crowned May 7 in New York.

Later this year, *Metro's* much-loved food editor **Moreton Neal** will publish a second edition of her "Food Lover's Guide to Orange County," adding restaurants such as Saffron, Kitchen, One, Piola and CholaNad that have opened since her debut guide was released in 2009.

Chef Trey Cleveland from Top of the Hill in Chapel Hill won the inaugural **Shrimp 'n Grits Throwdown** at the Carolina Inn in late February.

The 250-person crowd favorite was Chef Vimala Rajendran's of Vimala's Curryblossom Café unique version of the classic Southern dish.

EVENTS

The sixth annual **Empty Bowls** fundraiser will take place at the Durham Armory on March 8th from 5:30 to 8 p.m. Eleven restaurants, including Revolution, L'Uva, Watts Grocery and Guglhupf, will compete for "Best Soup" to benefit the Urban Ministries of Durham. Tickets are \$15 (free for children six and under) and are available at www.umdurham.org. Beginning at 8 p.m., Full-stream Brewery will host the after party. Seven food trucks will unveil a new dish, donating a percentage of sales to the Urban Ministries of Durham.

On March 15th, Fearington Restaurant's Sommelier Max Kast and his brother, cheese specialist at Southern Season, will offer a **wine and cheese class** at Fearington's Granary Restaurant. Event begins at 5 p.m. Price to be determined.

Fearington's Sommelier/Wine Director Max Kast has organized a **Wine Tasting & Oyster Roast: When France Meets the South**, on Sunday, March 25th. On the house's garden terrace, taste Chef Colin Bedford's oysters and sample wines from six French winemakers. The event, from 1 p.m. to 4 p.m., is \$165/person.

For the above three events at the Fearington, call (919) 542-2121 to make a reservation.

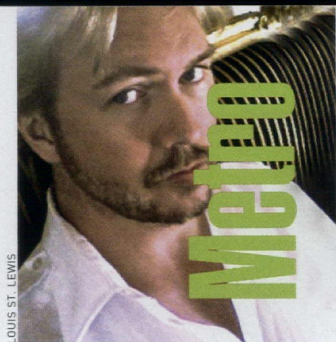
The **World Beer Festival** comes to Raleigh's Moore Square on Saturday, April 14th. The festival offers two 4-hour sessions (noon to 4 p.m.; 6-10 p.m.) Tickets (\$40 per session) are available to the general public beginning March 5. For the third year, the festival will benefit local charity Artsplosure.

That said, my server need not hover over my table ready to pounce at any movement that remotely looks like I need attention. There is nothing worse than trying to enjoy dinner conversation while constantly being interrupted by a server. *Are you ok? Is there anything I can get you?* Maybe I'm persnickety, but there is a delicate balance between being obnoxiously attentive and quietly attentive enough. In comparison, rarely is service in Europe obtrusive and over-the-top. I've never felt suffocated by a server. There is an intrinsic, synergetic relationship between server and diner.

And what's with clearing my plate — regardless of which course it is—far before my dining companions? Most fine dining establishments in the U.S. are diligent not to do this, yet many servers still partake in such insulting behavior. Please, slow down... just because I eat quickly doesn't mean you need to clear my plate several minutes before everyone else. Don't make me feel like a barbarian! Think European: Allow my table to savor our meals and relish our conversation. In a nutshell, plates should be cleared at the same time — just as they should be brought out simultaneously — and served from your left. Having said that, once we are all finished with a course, please clear our plates in a timely fashion — from the right.

And when you do clear my appetizer, I beg of you, please remove my silverware too. Obviously, if I haven't used it you can leave the clean silver. But there is nothing more abhorrent than removing my appetizer and leaving dirty silverware intended for use in the next course. I was tremendously disappointed last month when a stand-up Chapel Hill restaurant removed my dirty salad-dressing drenched fork from my cleaned plate and placed it on the white-clothed table. I quietly cringed. I honestly cannot remember if such distasteful behavior exists in Europe.

What are your thoughts? Do you disagree with any of these opinions on service, or would you like to bring up another issue? In your opinion which Triangle restaurant provides the best service? Tell us what you think! Make sure to vote in this year's MetroBravo Awards before May 15th. Visit www.metrobravo.com for more info. **MM**



LOUIS ST. LEWIS

Artist-at-Large

by Louis St. Lewis

CALDER'S BALANCING ACT

The artist Alexander Calder has been called “the Mozart of space”. Some wondered how a man so completely unbalanced created art with such perfect balance.

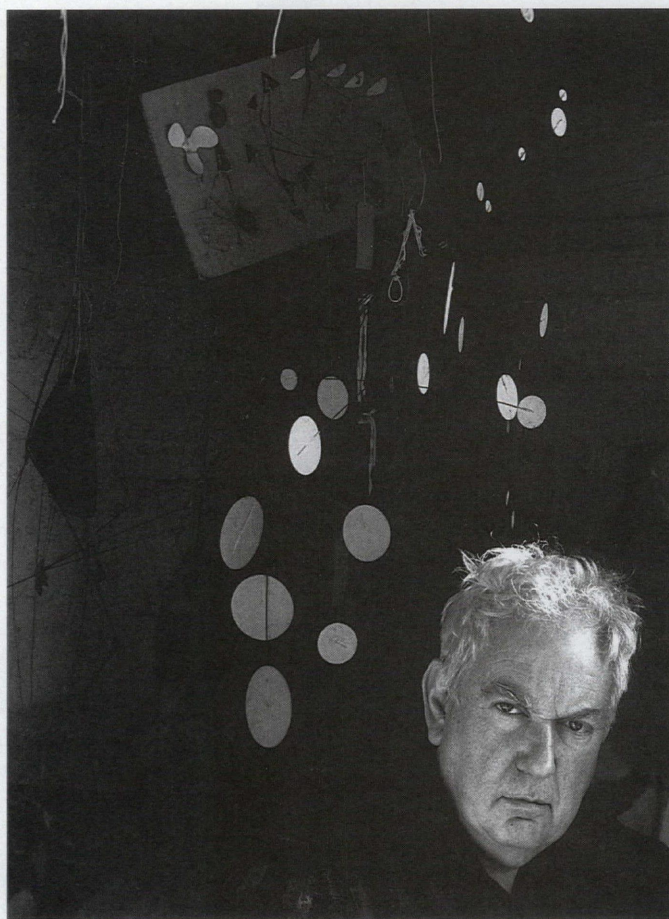
Though both of his parents and his paternal grandfather were all artists, it took a while for the bug to catch on with Alexander, known as “Sandy” to his family. He said the only reason he attended college was to join a fraternity and “party”. He was graduated with a degree in engineering but found it “boring”. For years he couldn’t keep a job, any job. According to him “It was a race between being bounced and quitting”. He was fired as a department store efficiency officer because he wasn’t efficient enough for the bosses. He was fired as a cultivator salesman after he destroyed a garden during a product demonstration.

But one thing little Sandy Calder was great at was wire. He could pick up an old piece of copper wire on the sidewalk and turn it into a chicken in about two seconds flat, according to legend. Now you can’t find old copper wire like that anymore because it’s gotten so expensive and times have gotten so tough for most folks that some people use unethical means to acquire it.

If I see someone with a bunch of copper wire today I wonder what construction site they stole it from. There is an old metal scrap yard over in Durham off of Cheek Road that I check out every once in a while because they have some interesting found objects there (old candelabra parts and doorknobs etc.), but if you are trying to sell your copper or bronze scrap you have to show I.D. to the man so they can track you down in case you try to sell them stolen goods.

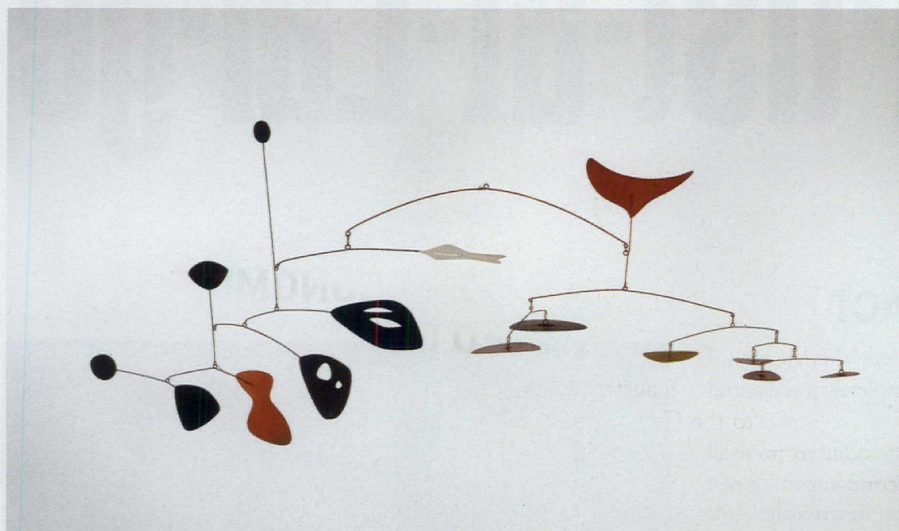
But back in Calder’s day folks must have just thrown it around willy-nilly because he seemed to have found a lot of it. Even after he began to receive national and international acclaim, folks, as always, were trying to gouge the artist. During one of Calder’s major shows back in 1941, only three works sold. One was to Solomon Guggenheim, who paid a mighty \$233.34 for one of his sculptures. When the Museum of Modern Art finally bought a piece, you know what they paid him? Sixty bucks! That was after talking him down from his asking price of \$100.00. In 2010, his metal mobile *Untitled* (Autumn Leaves), sold at Sotheby’s New York for \$3.7 million — and another mobile, *Red Curlicue* (1973) brought in \$6.35 million at Christie’s. But back in the day, Alexander was having to scrape by on whatever he could. He had a gig as an illustrator and his first assignment was to work with the Ringling Brothers, Barnum and Bailey Circus where he was given a free two week pass. He absolutely loved it and started making wire circus performers one after another. Then he quit the job.

Calder moved to Paris with five suitcases filled with his creations and performed art shows where people would sit on bleachers, eat popcorn and watch him twirl around his wire creatures and make circus sound effects. Always unconventional, Calder became a char-



Photograph of Alexander Calder by Arnold Newman, Collection of Jon and Mary Shirley

acter to match his circus. He wore a suit of “racy tweed cloth, orange with a yellow stripe” and bright red socks. The hat he wore with this outfit, and the orange bicycle he rode about Paris, earned him the nickname, “the cantaloupe with the straw hat”. Some people just know how to make a sartorial statement. I’ve always loved Calder’s elegant and colorful sculptures, his balanced mobiles that dance with the slightest touch and his mammoth stabiles. He was also an accomplished jeweler, painter, all around fun-maker — and you are lucky enough to be able to see him right here in the Triangle. “Alexander Calder and Contemporary Art : Form, Balance, Joy will be on display at Duke’s Nasher Museum until June 17th (<http://nasher.duke.edu/calder/>). Not only can you view wonderful Calder’s to stimulate your senses, but creations by younger generations of artists who have obviously been influenced by his imagination and technique.

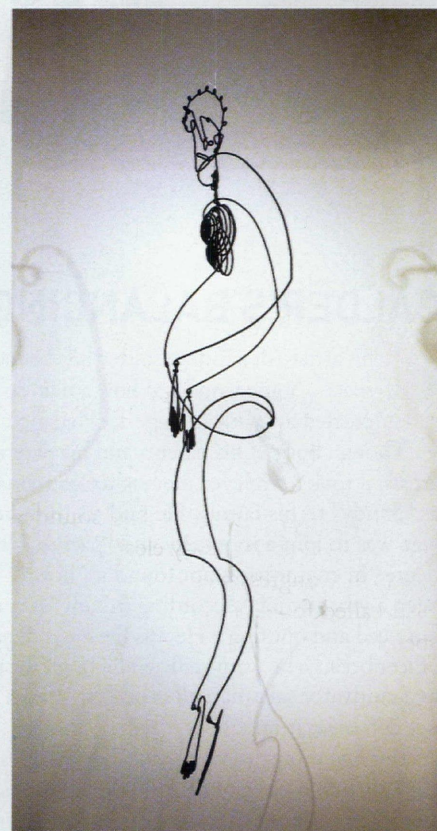


Alexander Calder, *Hanging Mobile*, 1951

CODEWORK

Speaking of technique, the new exhibition "Codework" up through March 31st at Raleigh's Flanders Gallery features some really intriguing items that will strike your fancy. I am intrigued with the new works by artist David McConnell, who has reworked vintage music boxes to play HIS ideas of song, and Peter Oakley's black mar-

ble pistol is simply beautiful to behold. I find Ken Kotara's braille recreation of Henry David Thoreau's classic "Walden" amazing (think of Thoreau this April 15th, he was a tax resister!) And I am certain that Heather Gordon's bionary code paintings would have peaked the interest of Calder himself with their lovely balance of line and color. Go see for yourself! **MM**



Alexander Calder, *Portrait of Josphine Baker*, 1951

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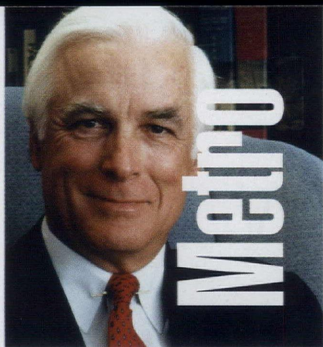
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Editor-at-Large

by Jim Leutze

SEVERE CUTS WITHOUT SPENDING ENDANGER ECONOMIES; TERMINAL GROINS INNOCENT UNTIL PROVED GUILTY

Back in 2010 I wrote a column about England and the new government's austerity moves. My point was that our British cousins were experimenting with an economic policy that sounded much like what the newly elected Republicans in Congress were proposing. The plan called for deep cuts in government spending, particularly in the area of "entitlements", and in other ways limiting any form of stimulus or pump priming. I said we should carefully watch the British program in action because it might provide valuable lessons.

Well, the negative results continue to come in. This month it was announced that Britain's economic recovery gained no traction in 2011. For most of the year it grew at a paltry 0.9% before falling to 0.2% in the last quarter. The best guess is that it might grow by 0.4% in 2012, but some economists expect that it might shrink by as much as 1 percent. British consumers, pressed by austerity measures are turning to their credit cards for relief (credit card debt is up by 16.5 billion pounds). The British treasury is experiencing something of the same thing with government debt projected to grow from 1.5 trillion pounds to 2.12 trillion pounds in 2015.

A leading economic think tank, the National Institute of Economic and Social Research, sees unemployment (now 8.4) rising to 9.1. Their recommendation is an easing of austerity and an injection of government spending — that is stimulus. They specifically propose increased spending on infrastructure. Without such measures they saw the prospect of "significant long-term economic and social damage". Does that sound like a course we would like to follow?

Another straw in the wind is what is happening in Greece. I have long wondered about Angela Merkel and Nicolas Sarkozy

and their insistence on austerity measures as a solution to the Greek debt crisis. It sounds to me like "the punishment will continue till morale improves". There is no doubt that Greece was running up unsustainable debt and that something needed to be done to rein in government spending, but how much austerity can they take? The real issue is getting the Greek economy to grow so that their ratio of income to debt will come more into balance. However, even with the latest infusion of euros into the Greek economy, the projections are that Greece's debt to income ratio will be worse in 2015 than it is today. What does it take to convince people, as Paul Krugman says, that "the depressing effects of fiscal austerity have been reinforced by a fall in private spending"? This is exactly the opposite of what the doctrine of austerity anticipated — that "savage spending cuts would lead to a surge in consumer and business spending..." Maybe that was a reasonable theory in 2010, but now it is 2012 and we can see the results.

TERMINAL GROINS

On another topic we have visited before, terminal groins, a good place to start may be with the original engineering study which the Coastal Resources Commission voted on to allow terminal groins. That study did not have sufficient funds to survey hypothetical terminal groin sites in North Carolina. Consequently, they limited their research to already existing terminal groins in other states (every other coastal state, with the exception of Oregon, allows such structures). Therefore their final report could not state categorically whether a terminal groin in North Carolina would or would not cause so-called "down beach erosion". This fact led me and others to vote for allowing groins if erosion monitoring and other conditions were met.

Fast forward to today. Four locations along the coast are asking the Division of Coastal Management for permission to build terminal groins. In submitting environmental impact statements regarding monitoring of erosion, the towns and the Division of Coastal Management are running into a "somewhat ambiguous" situation. Turns out each beach and inlet is different. Who knew? Doug Huggett, major permit coordinator, says he doesn't think you can find a beach that is "functioning in the same way and responding to the various geophysical impacts and variables the same way...." Therefore, "different communities are going to have different types of data" so monitoring will have to be designed for each individual case. It is also quite likely that the erosion impact will be different in each case, perhaps severe in some cases and moderate in others, or maybe even non-existent. Dr. Bill Cleary, a distinguished coastal geologist told the Coastal Resources Commission that he had never seen a situation where a terminal groin in North Carolina, absent other factors such as dredging or storms, had caused down beach erosion.

What all this goes to show is that the initial study, by not analyzing specific locations in North Carolina, put the Coastal Resources Commission and the Division of Coastal Management in a difficult position. Many environmentalists wanted us to say no to terminal groins on the grounds they would cause significant erosion. The study didn't say that. In any case I felt that unless there was a certainty that erosion would occur, communities should have the option of building a terminal groin to protect homes and infrastructure. In other words I viewed terminal groins innocent until proven guilty. The current developments seem to support my position by saying that each beach and each inlet is different. **MM**

METRO PREVIEW

BY CYNDI HARRIS AND DAN REEVES

GALLERIES

DURHAM ARTS COUNCIL EVENTS: Durham, Contact 919-560-2719 or online at www.durhamarts.org

- **SCREENED: NEW WORK BY THE PRINT-MAKERS OF NC:** Exhibit through April 15, Semans & Allenton Gallery

EVENTS AT THE BLOCK GALLERY: Raleigh, Contact 919-996-3610 or online at www.raleighnc.gov/arts

- **PAINTINGS BY KEITH NORVAL, MIXED MEDIA WORKS BY IAN SANDS, GLASS WORKS BY TEDDY DEVEREUX:** Opening reception Feb. 2, exhibit runs through March 26
- **SERMON TO THE BIRDS BY JEFF WHETSTONE:** Block2 Video Series
- **PAINTING BY SUSAN BRABEAU, PHOTOGRAPHS BY RON FLORY, WITH JANINE LEBLANC CURATING HANDMADE BOOKS EXHIBITS:** Opening reception April 12, exhibit runs through May 21

EVENTS AT ARTSPACE: Raleigh. Contact 919-821-2787 or www.artspacenc.org

- **MICROCOSMS/MACROCOSMS EXHIBIT:** FEATURING WORKS BY AMY GROSS AND BARRY SPARKMAN; Exhibit runs Feb. 3- March 21
- **SHOP ARTSPACE SPRING FUNDRAISER:** Promotes the Artspace Summer Arts Program Scholarship Fund and the Artspace Outreach Program for at-risk youth; April 12-14

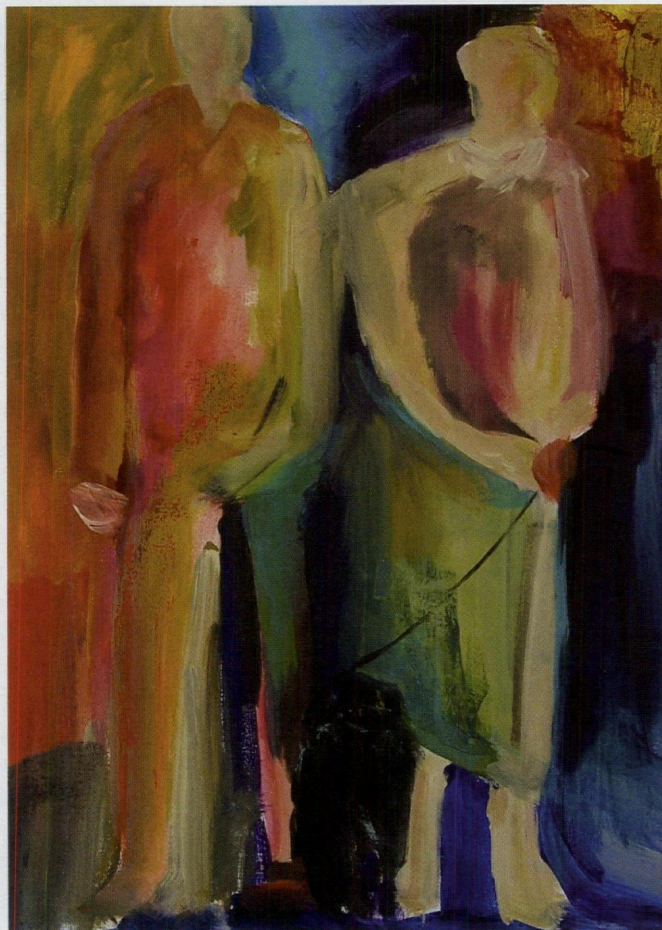
EVENTS AT JOE ROWAND ART GALLERY: Chapel Hill. Contact 919-360-7975 or www.joerolandart.co

- **ELIZABETH MATHESON PHOTOGRAPHY EXHIBIT:** *Two weeks in Italy, 2011*; Exhibit runs through March 24
- **SKYE & PETER CIESLA JEWELRY TRUNK SHOW:** April 4
- **JAN KRANSBERGER CAST GLASS SCULPTURES EXHIBIT:** April 7- May 12

EVENTS AT LITTLE ART GALLERY AND CRAFT COLLECTION: Raleigh. Contact 919-



"Amber": Carved and paint wood, mica, insect amber, 19th century manuscript by Daniel Essig. On exhibit at The Eno Gallery, Hillsborough.



"Green Skirt"; canvas interpretations of vintage figures by Janet Harrell. On exhibit at Little Art Gallery and Craft Collection, Raleigh.

890-4111 or www.littleartgalleryandcraft.com

- **JANET HARRELL EXHIBIT:** Canvas interpretations of vintage figures; exhibit runs through March
- **LARRY FAVORITE EXHIBIT:** Ironwood inlaid with turquoise and silver; exhibit runs through March
- **GEOFF LLOYD EXHIBIT:** Porcelain with wood-ash glazes; exhibits through March
- **STORYPEOPLE BY BRIAN ANDREAS:** Wall sculptures, colorful prints and books by the Iowa artist; exhibit runs April 1- 30

EVENTS AT LOCAL COLOR GALLERY: Raleigh. Contact www.localcolorraleigh.com

- **COLOR AFFINITY: EXHIBIT BY TARRAH HUFF & SHAWNDA ROSSI:** exhibit runs through March 31
- **ARTIST MEMBERS EXHIBIT: WORKS BY LCG:** exhibit runs through March 31
- **WORLD AROUND US:** Opening reception April 6, exhibit runs through April 28

EVENTS AT THE MAHLER FINE ART: Raleigh. Contact www.themahlerfineart.com

- **NEW WORKS BY PETE SACK:** Opening

reception March 2, exhibit runs through March 31

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

- **EXCHANGE GALLERY FEATURED ARTIST EXHIBIT:** Fabrizio Bianchi, Lyric Montgomery Kinard, Scott Renk, Jane Barefoot Rochelle, Mary Storms & Martha Thorn to exhibit works; Opening reception March 2, exhibit runs through March 29
- **HALLOW MANIFESTATION: SARAH HOWES-WHITNEY EXHIBIT:** Opening reception on March 2, exhibit runs through April 13
- **MJH GALLERY FEATURED ARTISTS EXHIBIT:** Sue Soper & Gracelee Lawrence to exhibit works; Opening reception March 2, exhibit runs through March 30
- **HAGERSMITH DESIGN FEATURED ARTIST JARRETT BURCH EXHIBIT:** Opening reception March 2, exhibit runs through April 27

"RESONANCE" EXHIBITION: The Art of

Brian Hubbard and Scott Harris; opening reception March 9, exhibit runs through April 7, ArtSource, Raleigh. Contact 919-787-9533 or www.artsource-raleigh.com

TOTEMS AND TALISMANS EXHIBIT: Eleven artists to exhibit contemporary interpretations; exhibit runs through April 22, Eno Gallery, Hillsborough. Contact 919-883-1415 or www.enogallery.net

"PRIMAEVAL" EXHIBIT: Paintings by Ellie Reinhold, photography by Eric Saunders and sculpture by Lynn Wartski; Opens March 26, exhibit runs through April 22, Hillsborough Gallery of Arts. Contact 919-732-5001 or www.hillsboroughgallery.com

CLASSICAL

EVENTS AT THE NC SYMPHONY: Meymandi Concert Hall and various locations, Raleigh; Contact 919.733.2750 or www.ncsymphony.org.

- **ESPAÑA!** How Spanish flavors inspired French music with Sein An, violin and Sarah Hicks, Associate Conductor; March 25
- **MOZART'S TWO PIANOS:** Sisters Christina and Michelle Naughton with conductor Andrew Grams; March 30 and 31
- **THE MUSIC MAN:** William Henry Curry, Resident Conductor; April 13 and 14
- **PASSPORT TO WALES:** Catrin Finch on harp and Grant Llewellyn, Music Director; April 20-21
- **BEETHOVEN AND BEYOND:** Jodi Burns, soloist and Grant Llewellyn, Music Director; April 28



"Dark Totem", carved and burned cypress by Kelly Guidry. On exhibit at The Eno Gallery, Hillsborough.

- VIVA ITALIA: May 4 at Meymandi Concert Hall and May 8 at Memorial Hall
- CARMINA BURANA; May 11-12

DUKE UNIVERSITY DEPARTMENT OF MUSIC EVENTS: Durham; Contact 919-684-4444 or www.tickets.duke.edu

- DUKE CHORALE, DUKE CHAPEL CHOIR & THE CHORAL SOCIETY OF DURHAM WITH ORCHESTRA PRO CANTORES: Rodney Wynkoop, director; March 24, Duke Chapel
- RAGTIME MUSICAL: Presented by Hoof n' Horn and the Department of Theater, Music and Dance and featuring the Duke Chamber Players; April 5, Reynolds Industries Theater
- ENCOUNTERS: WITH MUSIC FROM OUR TIME PRESENTS WET INK ENSEMBLE; April 5, Bryan Center Plaza
- ENCOUNTERS: WITH MUSIC FROM OUR TIME PRESENTS DANCE MIX!; April 6, Duke Coffeehouse
- CIOMPI QUARTET CONCERT WITH IAN HOBSON, PIANO; April 7; Nelson Music Room
- DUKE SYMPHONY ORCHESTRA: April 11; Page Auditorium
- DUKE UNIVERSITY WIND SYMPHONY: April 12; Page Auditorium
- STUDENT CHAMBER MUSIC RECITAL: April 17; Nelson Music Room
- DUKE JAZZ ENSEMBLE: April 22; Page Auditorium
- COLLEGIUM MUSICUM: April 28; Nelson Music Room

RALEIGH CHAMBER MUSIC GUILD EVENTS: Raleigh; Contact 919-821-2030 or www.rcmg.org.

- MCIVER STRING QUARTET: Featuring Fabian Lopez, violin; Marjorie Bagley, violin; Scott Rawls, viola and Alex Ezerman, cello; April 15 at the North Carolina Museum of Art
- LOS ANGELES PIANO QUARTET; May 13

DUKE PERFORMANCES EVENTS: Music in the Gardens Series; Sarah P. Duke Gardens, Durham. Contact 919-660-3348 or www.dukeperformances.org.

- ROBERT GLASPER TRIO; March 30 and 31; Casbah Durham
- TALLIS SCHOLARS, CONDUCTED BY PETER PHILLIPS; April 1; Duke Chapel
- SEUN KUTI & EGYPT 80; April 5, Page Auditorium
- CIOMPI QUARTET LUNCHTIME CONCERT NO. 4; April 7; Nelson Music Room
- CIOMPI QUARTET LUNCHTIME CLASSICS NO. 4; April 10; Gothic Reading Room at Perkins Library
- ANOUSHKA SHANKER & THE TRAVLER ENSEMBLE 'FLAMENCO JOURNEY'; April 14, Page Auditorium
- RICHARD GOODE PIANO CONCERT; April 19, Page Auditorium
- ARTEMIS STRING QUARTET; April 28, Reynolds Industries Auditorium
- MOHAMMAD- REZA SHAJARIAN AND THE SHAHNAZ ENSEMBLE; April 28, Durham Performing Arts Center

POP MUSIC

EVENTS AT THE DURHAM PERFORMING ARTS CENTER: Durham; www.dpac.com

- DIANA KRALL: Living legend and master jazz pianist, Krall is the only artist in history to have 8 albums debut at number 1 on the Billboard jazz charts. She has worked with the likes of the late Ray Charles and Barbara Streisand. Her talent and style as a

jazz pianist is indescribable and to see her perform live would be an unforgettable experience; March 22

- THE MOODY BLUES: Closing in on 4 decades together, The Moody Blues signature sound which blends rock and classical music has withstood the test of time. "Knights in White Satin" is still a bone chilling epic played regularly on classic rock stations daily. 3 members from the original 1960's lineup remain at the core of the group today, continuously selling out shows all over the world; March 25
- LORETTA LYNN: The coal miner's daughter and reigning queen of country music is still kicking. 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 place as

one of the greatest in Country Music History. Loretta Lynn will be performing with Kacey Musgraves. This show will make up for her cancellation earlier this year; April 7

- KEVIN JAMES: Comedian known mostly for his starring role on TV's sitcom The Kings of Queens, James has parlayed his comic ability on to the big screen co starring in films with the likes of Adam Sander, Vince Vaghn and many more; April 10
- DANIEL TOSH: Young, smug, and brutally honest, the young comedian hosts Tosh.0, a "Soup" style program on which Mr. Tosh comments and personally involves the stars of YouTube videos sent to him by viewers. His stand up act is far more amusing than his TV show; April 13
- LEWIS BLACK: Political comedian seemingly on the verge of a stroke or heart attack at any moment, Black's high strung rants



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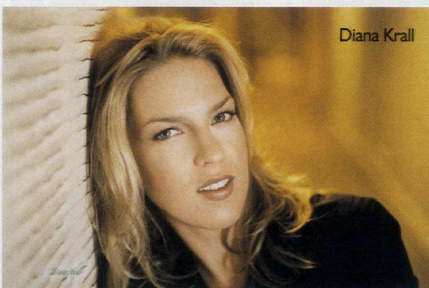
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Diana Krall

METRO PREVIEW

about the shape of our nation have made him a figurehead among the Daily Show / Colbert Report set; April 13

- MARTINA MCBRIDE: Grammy winning sensation in the country music genre, McBride is making her debut at The DPAC pleasing her hoards of fans here in the Southeast. April 14 at 8:00 pm
- PATTI LABELLE: A true "diva", Labelle's 50 year career is one to be admired as she has not only made herself a star with hit songs like "Lady Marmalade", but also a commendable author penning several books; April 15
- ELVIS COSTELLO and the IMPOSTERS: Irish singer songwriter and iconic rock and roller known for numerous hits including "Allison", "What's so funny About Peace Love and Understanding", "Watching the Detectives", "She" and many more; April 29

EVENTS AT THE PNC ARENA (formerly RBC): Raleigh; www.rbccenter.com

- NEW EDITION: Bobby Brown and the gang laid the groundwork for many boy bands like New Kids on the Block, Back Street Boys, N Sync, Bel Biv Devo and more; May 13

EVENTS AT PROGRESS ENERGY CENTER: Raleigh; www.progressenergycenter.com

- BEN FOLDS WITH NC SYMPHONY: One of many proud sons of North Carolina Meymandi Hall; March 22.
- NICK LOWE: Fletcher Opera Hall; May 2
- JANE'S ADDICTION: Memorial Auditorium; May 22
- NATALIE MERCHANT: Meymandi Hall; May 29

EVENTS AT RALEIGH DOWNTOWN AMPHITHEATER: Raleigh; info online at: www.raleigh-amphitheater.com

- CAKE: April 15
- THE BEACH BOYS: April 29

EVENTS AT UNC MEMORIAL HALL: Chapel Hill; www.carolinaperformingarts.org



Elvis Costello

- HERBIE HANCOCK: A true visionary in the world of jazz piano and beyond; March 22
- Wynton Marsalis: Trumpeter and brother to famed saxophonist Branford Marsalis; May 5

EVENTS AT THE CAROLINA THEATER: Durham; info online at: www.carolinatheatre.org

- BUDDY GUY: One of the true bluesman and master blues guitarists still alive and kicking after 50 years; April 18
- MIKE CROSS: Treasured North Carolinian singer songwriter blends storytelling and acoustic guitar play; May 5
- JOHNNY LANG: Prodigy blues guitar player made a splash at age 12 and appeared on MTV at 16 is now grown up with years of experience under his belt making him a blues guitar powerhouse; May 16.

EVENTS AT CAT'S CRADLE: CARBORRO; info online at: www.catscradle.com

- GOMEZ: March 15
- BOWERBIRDS CD RELEASE PARTY with BLOOD ORANGE: March 17
- TOUBAB KREWE with special guest MARCO BENEVENTO: March 30
- DELTA SPIRIT with WATERS: April 3
- OF MONTREAL with LONEY DEAR and KISHI BASHI: April 4
- ALABAMA SHAKES: April 6
- BUDOS BANDS with CHARLES BRADLEY and his EXTRA-ORDINAIRES: April 9
- THE MAGNETIC FIELDS with DEVOTCHKA (acoustic): April 11 & 12
- LAMBCHOP: April 14 @ Motorco Music Hall, Durham
- WASHED OUT: April 16
- FIEST: May 3
- BEACH HOUSE: May 5
- M WARD: May 15
- SAINT VINCENT: May 23

EVENTS AT LINCOLN THEATER: Raleigh; info online at: www.lincolntheater.com

- FRANKENSTIEN BROTHERS featuring BUCKETHEAD and



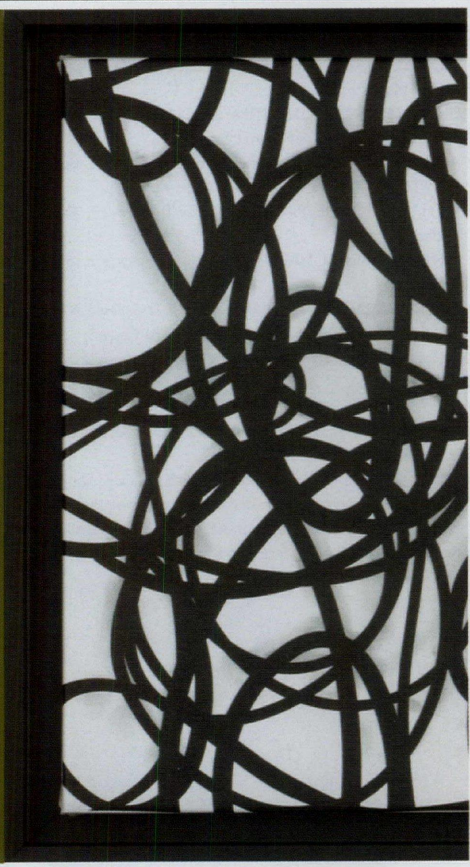
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- THAT I GUY: March 21
- PERPETUAL GROOVE: MARCH 31
 - HOPSCOTCH PRESENTS: REAL ESTATE with THE TWERPS and OLD BRICKS: APRIL 6
 - JOAN OSBORNE: April 9
 - THE WARREN HAYNES BAND: April 18
 - DAVID ALLEN COE: May 19

EVENTS AT KINGS BARCADE: Raleigh; info online at: www.kingsbarcade.com

- WOODSMEN with LONNIE WALKER and OLD BRICKS: March 4
- PHYCHIC ILLS with ROOMRUNNER and THE ILL FAMILY: March 6
- ROYAL BATHS with THE TODDLES: March 8
- MATTHEW DEAR with BODY LANGUAGE and HEADS on STICKS: March 9
- SUCKERS: March 21
- PONTIAC: April 4
- BEAR in HEAVEN with BLOUSE and THE DOLDRUMS: April 29
- XIU XIU: May 1
- ARCHERS OF LOAF with PIPE: May 12
- DAMIEN JURADO: May 22

STAGE & SCREEN

CAROLINA BALLET EVENTS: Various locations; Contact 919-719-0900 or visit www.carolinaballet.com

- THE LITTLE MERMAID: March 15- April 1; Fletcher Opera Theater
- CARMINA BURANA: NEW WEISS BALLET; April 19-33; Raleigh Memorial Auditorium

THE CINEMA, INC. EVENTS: Rialto Theatre, Raleigh; Visit online at www.cinema-inc.org

- MY ARCHITECT (2003): April 8
- AMELIE (2001): May 13

PLAYMAKERS REPERTORY COMPANY EVENTS: Chapel Hill, Contact 919-962-7529 or www.playmakersrep.org

- "NOISES OFF": COMEDY BY MICHAEL FRAYN; "Vision Series" behind-the-scenes preview with director, Michael Michetti; March 28. Runs April 4-22
- "PENELOPE": Part of PRC2 Second Stage Series; April 25-29

MUSEUMS

CAM RALEIGH EVENTS: Raleigh, Contact 919-513-0946 or www.camraleigh.org

- BORN DIGITAL: Exploring digital culture and interactivity; Exhibition through April 30
- CHRIS BRADLEY: CLOSE ONE; Feb. 24- May 28
- ARTHOUSE 2012 1ST ANNIVERSARY PARTY AND ART + CULTURE AUCTION: CAM Raleigh's annual fundraiser featuring VIP hour, cocktails, food, entertainment and silent auctions; May 11

NC MUSEUM OF HISTORY EVENTS: Raleigh, Contact 919-807-7943 or www.ncmuseumofhistory.org

- GREETINGS FROM NORTH CAROLINA; Vintage postcards, souvenirs, and artifacts reflecting tourism in North Carolina on exhibit, opens Feb. 24
- 2012 WOMEN'S HISTORY MONTH CELEBRATION: Sponsored by the NC Council for Women; March 27
- TEEN FEST: Annual event for teens and their families; April 14
- MUSIC OF THE CAROLINAS: ALEJANDRO SANTOYO; April 15
- TRIANGLE YOUTH ENSEMBLE; April 22

NASHER MUSEUM EVENTS: Durham; Contact 919-684-5135 or www.nasher.duke.edu

- ALEXANDER CALDER AND CONTEMPORARY ART:

"Tall Vase"; Ironwood inlaid with turquoise and silver by Larry Favorite. On exhibit at Little Art Gallery and Craft Collection, Raleigh.



FORM, BALANCE, JOY; Exhibit runs Feb. 16 through June 17

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

- JOHN JAMES AUDUBON'S: THE BIRDS OF AMERICA: Ongoing
- VISUAL FEAST: MASTERPIECES OF STILL LIFE FROM THE MUSEUM OF FINE ARTS, BOSTON; Through Jan., 2013
- REFLECTIONS: PORTRAITS BY BEVERLY MCIVER; Through June 24
- EL ANATSUI: WHEN I LAST WROTE TO YOU ABOUT AFRICA EXHIBIT; March 18- July 29
- RHYTHMS OF THE HEART: THE ILLUSTRATION OF ASHLEY BRYAN; April 15- Aug. 19
- CHAMBER MUSIC: MCIVER QUARTET PRESENTS PARIS IN THE TIME OF RODIN; April 15
- FILM: DOWN WITH LOVE (2003); April 20
- SPRING FAMILY FESTIVAL: RHYTHMS OF THE HEART; Special appearance by children's book author and illustrator, Ashley Bryan; April 22
- FILM: THE IPCRESS FILE (1965); April 27
- POETRY SLAM WITH HOST DASAN AHANU; April 28

CAPE FEAR MUSEUM OF HISTORY AND SCIENCE EVENTS: Wilmington, Contact 910-798-4367 or 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
- TEXTILES OF EXILE: FIBER ARTS MADE BY IMMIGRANTS, REFUGEES AND DISPLACED PERSONS; on display through May 12, The Gregg Museum of Art & Design, Raleigh. Contact 919-515-3503

POTPOURRI

"WHAT'S UPSTAIRS?" SEEING THE NCPC'S HIDDEN TREASURES EXHIBIT: Showcasing the NC Pottery Center's permanent collection; exhibit runs through April 28, NC Pottery Center, Seagrove. Contact 336-873-8430 or www.ncpotterycenter.org

11th ANNUAL BIRDHOUSES ON PARADE: One of a kind birdhouses and feeders crafted in NC on display at the Carolina Inn, Chapel Hill; March 21 - April 8. Contact www.carolinainn.com

BAGPIPER PERFORMANCES AT PINEHURST RESORT: Ian Staten's bagpiper performances will return to the resort on spring and fall weekends; April 5- May 26 and Sept. 6- Oct. 27. The 20 minute performances will begin at the roundabout and prelude in front of the Carolina Hotel's Ryder Cup Lounge.

APPETITE 4 ART: Hosted by the Young Advocates of the Wake County Boys and Girls Clubs to raise money to support art programs within the clubs; March 30, Marbles Kids Museum, Raleigh. Contact 919-622-2899

TOWN OF CARY EVENTS: Cary; Contact 919-496-40069 or www.townofcary.org

- CARY CLASSIC- CLASSIC CAR SHOW: March 24; Downtown Cary
- INTERNATIONAL CHILDREN'S FESTIVAL; April 22; Cary Art Center
- SPRING DAZE ARTS AND CRAFTS FESTIVAL: April 28; Fred G. Bond Metro Park

3rd ANNUAL SURRY OLD TIME FIDDLER'S CONVENTION; March 30-31, Dobson, NC. Contact www.surryold-time.com

BLUE RIDGE WINE AND FOOD FESTIVAL: Food and wine tastings from the region; April 11-15, Blowing Rock, NC. Contact www.blueridgewinefestival.com

65TH ANNUAL N.C. AZALEA FESTIVAL: Celebrate the rich history, arts and culture of Wilmington at the five day celebration which includes Garden and Home Tours, the Cape Fear Garden Club Azalea Belles, a parade, juried arts and craft shows, a traveling circus, fireworks and street fair. Reigning "American Idol" winner Scotty McCreery and recording artist Kenny Loggins to perform; April 11-15. Contact 910-794-4650 or visit www.ncazaleafestival.org

EASELS IN THE GARDENS: Tour local gardens with plein air painters from eastern NC at their easels with painting auctioned off on Saturday evening. Presented by the Cupola House Association, Edenton, NC; April 13 and 14. Contact www.cupolahouse.org

2012 SPRING HISTORIC HOMES & GARDENS TOUR: Behind-the-scenes look at 11 homes and gardens in historic New Bern, NC; April 13 and 14. For tickets and information, contact 252-638-8558 or www.newbermp.org

NORTH CAROLINA SCIENCE FESTIVAL: This year's festival features "An Evening with Jeff Corwin", biologist and Animal Planet TV host; "An Evening with Neil deGrasse Tyson, astrophysicist and PBS host and "An Afternoon with Adam and Jamie," starring Adam Savage and Jamie Hyneman, hosts of the Discovery Channel show "Mythbusters". The statewide festival is produced by the UNC-Chapel Hill's Morehead Planetarium and Science Center and will run April 13-29. Contact www.ncsciencefestival.org

WORLD BEER FESTIVAL- RALEIGH: Presented by All About Beer Magazine, events include exhibits, educational sessions by industry experts, music by local bands, a festival tasting glass and more; April 14, Moore Square, Raleigh. For ticket information, contact www.allaboutbeer.com/wbf or 919-530-8150

8th ANNUAL BEAUFORT WINE AND FOOD FESTIVAL: Celebrity chefs, winemakers and sommeliers share their talents with locals and visitors during the annual five-day event which includes wine dinners, luncheons, tasting seminars, gala reception, auction and more; April 25- 29. Contact 252-728-5225 or visit www.beaufortwineandfood.com

17TH ANNUAL PIEDMONT FARM TOUR: Self-guided tour featuring 40 farms in Orange, Chatham, Alamance, Durham and Person counties giving patrons a chance to meet local farmers, and learn about local and organic farming and food; April 28-29. Contact www.carolinafarmstewards.org

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.

RESTAURANT GUIDE

RALEIGH/CARY

18 SEABOARD — 18 Seaboard Avenue, Suite 100 Raleigh. 861-4318. www.18seaboard.com. Chef-Proprietor Jason Smith welcomes you with sensibly, inventive American Cuisine using North Carolina ingredients. From the downtown views of our open-air mezzanine to the staff's warm hospitality, 18 Seaboard is the place for casual dining or special occasions.

42ND STREET OYSTER BAR — 508 W. Jones St., Raleigh. 831-2811. Serving quality seafood, steaks and pasta in a casual atmosphere. Steamed oysters and clams available. Lunch M-F, Dinner seven nights a week.

518 WEST ITALIAN CAFÉ — 518 West Jones Street, Raleigh. 829-2518. www.518west.com. Named "Best Italian Restaurant in the Triangle" five years in a row, 518 West serves Italian and Mediterranean cuisine with a modern, healthy twist.

AN — 2800 Renaissance Park Place, Cary. 677-9229. www.ancuisines.com. Featuring an elegant blend of Southeast Asian flavors and European influences. Voted Best New Restaurant in 2007 by *Metro Magazine* & *Cary Magazine*, Best Appetizers in 2008 by *Metro Magazine*. Lunch Mon-Fri and Dinner Mon-Sat.

THE ANGUS BARN — 9401 Glenwood Avenue, Raleigh. 781-2444. www.angusbarn.com. The Angus Barn, a Raleigh landmark offers Angus steaks, seafood, an extensive wine list, experienced and knowledgeable staff and much more in its eclectic barn setting. Since opening in the 1960s, the basic principals—hospitality, attractive atmosphere, and value have remained the same.

BELLA MONICA — 3121-103 Edwards Mill

Rd., Raleigh. 881-9778. www.bellamonica.com. Authentic Neapolitan entrées from family recipes. Neighborhood wine bar with all-Italian list. Patio dining. Lunch & Dinner. Closed Sunday. Voted "Best Italian" by *CitySearch* & *AOL Cityguide*. *Wine Spectator* Award of Excellence.

BLOOMSBURY BISTRO — 509 W. Whitaker Mill Rd. Ste 101, Raleigh. 834-9011. Sophisticated food and wine in a comfortable neighborhood setting. Featured in *Southern Living*, *Gourmet Magazine* and *USA Today*. Voted Best Restaurant two years running, Best Chef and Best Waitstaff 2006 MetroBravo! Awards.

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

COQUETTE BRASSERIE — 4351-119 The Circle at North Hills, Raleigh. 789-0606. www.coquetteraleigh.com. Raleigh's first authentic French Brasserie featuring traditional fare, an exclusive French wine list and the best beers and classic French cocktails. Open air restaurant made possible by giant doors that open when the weather is just right. Mon-Thurs: 11 a.m.-10 p.m., Fri-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6330. www.elrodeogrill.com. Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of Mexico, enjoy our favorite fajitas and stuffed Chile Rellenos. Or for a higher degree of authenticity, try our Michoacan-style Carnitas and a Mexico-City style Steak Tacos special. Signature margaritas and refreshing beers make for a perfect complement to this twist on traditional Mexican dining.

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

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.

GRAVY — 135 S. Wilmington St., Raleigh. 919.896.8513. 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. Authentic Raleigh experience since 1975. Award winning, hand-crafted meals which respect the environment. Live music nightly! Casual fine dining with unique wines & beers. Open Lunch, Dinner, Sun. Brunch. Catering available.

JIBARRA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibarra.net. 755-0556. Housed in historic Depot building in the ware-

house district, this upscale Mexican restaurant couples indigenous ingredients with modern techniques and sensibilities elevating timeless recipes. Blending contemporary and Mexican style, the energetic atmosphere is dominated by a sleek tequila tower showcasing an array of premium, 100 percent blue agave spirits. Creative margaritas and an emphasized Spanish and Latin American wine list available.

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

THE MORNING TIMES — 10 E. Hargett St., Raleigh. 919.836.1204. 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. Davie St., Raleigh. 919.890.4500. 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. 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.seconderempire.com. Award winning cuisine in two dining atmospheres. Upstairs enjoy the ultimate dining experience in an elegant yet relaxed atmosphere of charm and grace. Downstairs in the Tavern and Atrium enjoy a lighter fare menu and cozy atmosphere. AAA Four Diamond, DiRoNA Award, Wine Spectator Award.

SHERATON RALEIGH HOTEL — The Grove Café - 421 South Salisbury Street, Raleigh. 834-9900. Located on second floor of the Sheraton Raleigh Hotel, serving Breakfast, Lunch, and Dinner in an open atrium atmosphere. The cuisine is American Continental, serving a daily Breakfast & Lunch Buffet, and a complete menu for all day dining. Also enjoy live entertainment on Wednesday nights in The Bar.

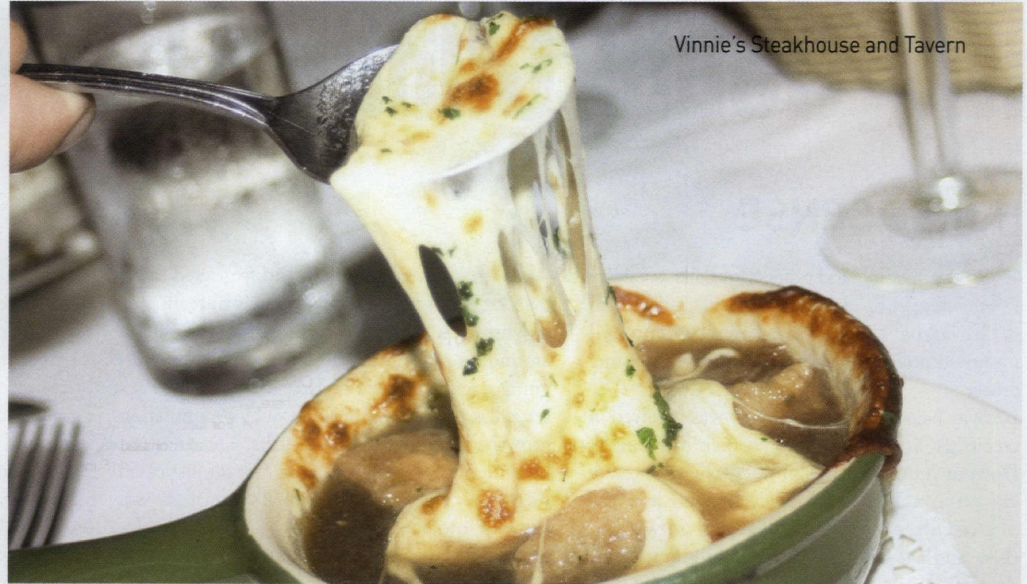
SITTI — 137 S. Wilmington St., Raleigh. 919.239.4070. www.sitti-raleigh.com. The most beloved figure in any Lebanese family is the grandmother, or sitti. At Sitti, in downtown Raleigh, we honor those ancestors by carrying on the Lebanese tradition of welcoming guests with delicious food and endless hospitality.

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. 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 chesnes. 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.vivaceraleigh.com. Tuscan inspired Italian restaurant featuring Chef Jeremy Sabo's signature style in an upbeat, hip environment. Consecutively voted "Top 20 Best Restaurants" in the Triangle. Italian wines and house-made limoncello. Bar and outdoor patio dining available. Located at North Hills. M-Th: 11 a.m.-



Vinnie's Steakhouse and Tavern

10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-9 p.m.

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

CHAPEL HILL/HILLSBOROUGH

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

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

MEZ CONTEMPORARY MEXICAN — 5410 Page Road, Research Triangle Park, Exit 282 off I-40. 941-1630. Visit online at www.mez-durham.com. MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411 West, 518 West, Squid's, and Spanky's. Featuring traditional Mexican dishes with a lighter, healthier twist, all made with the freshest ingredients. A beautiful private room upstairs overlooks the RTP and can accommodate up to 100. North Carolina's first LEED designed restaurant.

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

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

BEYOND THE TRIANGLE

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

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

BLUE MOON BISTRO — 119 Queen Street, Beaufort. 252-728-5800. Coastal cuisine in a casual historic setting. Offering innovative dishes that bring a welcomed departure from other coastal

venues. Chef Swain's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entrée. Dinner Tues-Sat.

CHEF & THE FARMER PROGRESSIVE EATERY & WINE SHOP — 120 W. Gordon St., Kinston. 252-208-2433. www.chefandthefarmer.com. A converted mule stable never looked so good. Blending old architecture and contemporary design with local ingredients and urban techniques makes this eatery an epicurean oasis. AAA Rating 4 Diamonds, 4.5 Stars N&O, Wine Spectator Award of Excellence.

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

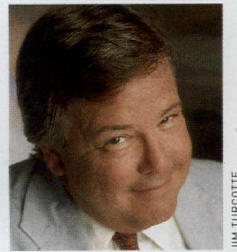
FISHTALES WATERFRONT RESTAURANT — 232 W. Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at www.fishtalesdining.com. Have your Holiday Party on the Waterfront this year! FishTales offers the best food selection, service and a great atmosphere for your special event. We can provide the perfect setting no matter what the occasion. Our facility accommodates parties from 10 to 1000. Call today or come by for a personal tour.

FRONT STREET GRILL AT STILLWATER — 300 Front St., Beaufort. 252-728-4956. Visit Web site online at www.frontstreetgrillatstillwater.com. Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious Wine Spectator Award of Excellence, serving lunch and dinner daily with inside and outside dining. New floating docks and outside waterfront bar.

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

by Bernie Reeves

My Usual Charming Self



JIM TURCOTTE

HORSE SENSE

The invasion and robbery of Bailey's jewelry store in Raleigh's Cameron Village in broad daylight may have been prevented if mounted police were on patrol in the shopping center.

Way back in the mid-1980s I was involved in creating a horse patrol as chairman of Raleigh's Downtown Advisory Committee when the center city was considered a toxic DMZ by the majority of area citizens. Raleigh had grown outward by then, and old-line city-dwellers could not forget the riots and fires downtown when Martin Luther King Jr was killed in 1968.

By then the old and comfortable downtown had nearly disappeared anyway. Most of the shops had moved to outlying shopping centers, leaving only vestiges of the way it used to be. The Sir Walter Hotel remained, but was soon to be purchased and later re-purposed as a senior assisted care facility, leaving behind memories of the hostelry as the political center of the state capital. The Ambassador Theatre barely hung on, and the popular S&W cafeteria closed.

Aping other US cities suffering from downtown atrophy, in the mid-70s Raleigh joined with Wake County and the State of North Carolina to fend off the inevitable by converting Fayetteville Street, the main drag, into a pedestrian mall. The concrete design added to the sense of despair. Retailers refused to lease and traffic problems increased. Tumbleweed could be imagined blowing across the bleak and desolate cityscape, another dismal failure of government planning.

Yet Raleigh's heart kept beating from thousands of state workers flowing into downtown. Buildings were erected in the "state government complex" north of the Old Capitol, keeping a portion of the center city alive. But it came with a cost, and reminded Raleighites who was boss. Laid out from scratch in 1792 as the nation's only planned state capital city, Raleigh was literally owned by the state, as were the streets.

Demonstrating their contempt for a separate identity of the City, the commissars who came to govern in Raleigh made the decision in the mid-70s to turn the main streets radiating out from the Capitol one-way express arteries. New Bern Avenue, Edenton Street and Hillsborough Street (named for former capital cities of the state) and internal roads - including Salisbury, Wilmington and Person - were also altered to one direction. With Dawson and McDowell streets already one-way running right by the city core, most of downtown became a fly-by ghetto.

With its arteries blocked and neglected by its own citizens and state government bureaucrats, downtown was barely breathing in 1980. But all around for miles and miles the region was undergoing a renaissance. The Research Triangle Park served as the catalyst for high quality population growth, spawning mega-suburbs. The question became, can we truly be living in a sophisticated metropolis when the state capital's center city was slipping into oblivion?

Enter Mayor Smedes York, in a huge irony the son of Willie York, the man who instigated retail flight from downtown well before the woes of the 1970s by conceiving and building Cameron Village in the early 1950s, the first Planned Unit Development in the Southeast. Smedes York understood downtown was the symbol of the city's new identity as the centerpiece of the emerging Research Triangle region. He appointed me - then editor and publisher of the *Spectator* weekly and later *Triangle Business* - chairman of a new downtown committee due to my efforts to promote the emerging regional reality.

Our committee took on many battles, many with the City, whose staff had their own agenda of "planning" downtown into failure. The mayor who followed York refused to allow restaurants to provide outside dining on the mall, and the City Manager cared little for the aesthetics required to draw people downtown. It was clear the State looked down its nose at efforts to rejuvenate "their" city and obfuscated progress, even claiming they owned the mall.

On the positive side, it was heartening to realize that dedicated souls had created small miracles not apparently visible in the urban context. Little by little, buildings were refurbished and exciting plans were underway to transform the old City Market and Moore Square into a "festival retail" complex, later thwarted by over-planning and micro-management by city officials. It became obvious redevelopment was obscure in comparison to raw land development, but it was happening - and laid the groundwork for the recent miracle visible in downtown after the mall was torn down and urban blood began to flow again.

These factors were critical, but nothing was more pressing than creating a sense of security downtown to allay the attitudes ingrained in the attitude of Raleigh's suburban citizens. To face this problem, our committee interviewed mounted patrol officers and officials from Virginia Beach, Virginia. We learned that the visibility mounted officers have from their vantage

is only half the story: more important is the visibility of the mounted officer by potential perpetrators. One horse can control 500 people in a potential riot situation, and serve as a go-between in bad neighborhoods where the police are the enemy. Mounted patrols provide shoppers and workers with a valid feeling of security and a sense of occasion, which in turn generates more visits downtown.

The City Manager turned down a proposal for horse patrols, and then changed his mind, saying that if private money was located, the City would match it. A fund-raiser was held and horses donated (by Willie York himself) and the mounted patrol was born. Today, there are four horses and four officers who patrol downtown and city parks. NC State also maintains a horse patrol for its campus.

In our largely suburban footprint, horses are an effective way to provide security - in parking decks, large strip centers, concert venues and during public demonstrations and official events. The larger Triangle cities would find downtown safety greatly improved with mounted patrols, and Raleigh would benefit by expanding the horse patrol in downtown and across the city, perhaps in financial partnership with shopping centers and office parks.

NOTES FROM LA-LA LAND

The new book *Bringing Up Bebe* addresses a phenomenon American visitors to France often notice: children there are better behaved. French kids are welcome in restaurants and cafes to the wonderment of visitors from the US. Author Pamela Druckerman says it's because no means NO in France, and Gallic babies are allowed to cry until they stop on their own. With self-esteem the fashion in the US, we have a long way to go.

...

Go to Amazon.com and enter Spies Among Us to purchase your copy of the 6-disc DVD set of the 7th Raleigh Spy Conference featuring keynote speaker and former NSA and CIA chief Michael Hayden on the lead-up to the capture and termination of Usama Bin Laden (or you can call Metro at 919-831-0999 or email cyndi@metro-magazine.com.)

Read more commentary by Bernie Reeves at www.the-bernier Reeves.com and at the American Thinker (www.americanthinker.com)



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