

COCKTAIL TIME • SEA LEVEL RISE • AT HOME ON HATTERAS ISLAND

From the Triangle to the Coast

Metro

Raleigh
Research
Triangle
Eastern
North
Carolina

JULY 2012

\$3.95

www.metronc.com

METRO MAGAZINE PRESENTS
2012
BRAVO
AWARDS
FROM THE TRIANGLE TO THE COAST



7 25274 97807 6

07>

GRANTED IN 1838 TO HONOR THE FOREFATHERS
OF REVEREND EDWARD TANQUERAY



FOR GREETING FRIENDS WITH GENEROSITY AND
THE KING'S FEES WITH FEROCITY

LET'S TONIC

TONIGHT WE
Tanqueray



DRINK RESPONSIBLY.

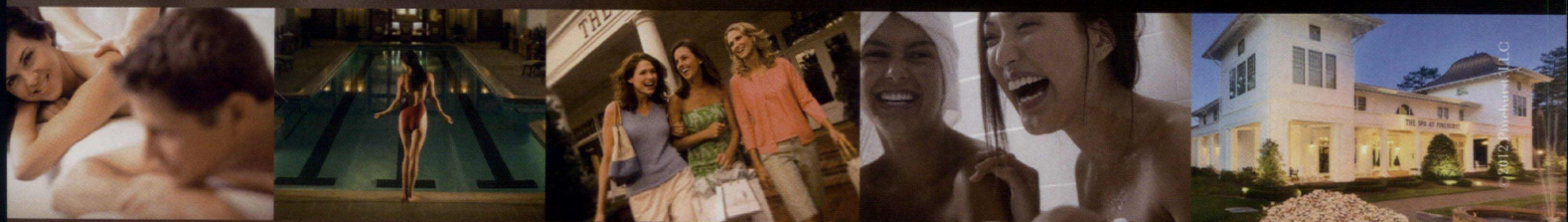
TANQUERAY London Dry Gin. 100% Grain Neutral Spirits. 47.3% Alc/Vol.
©2012 Imported by Charles Tanqueray & Co., Norwalk, CT.



FACEBOOK.COM/TANQUERAY



We don't typically make people wait for their appointments, but sometimes they insist.



When you come to The Spa at Pinehurst for a therapy, you can enjoy a full day of relaxation. With spacious lounge areas, saunas, whirlpools, a swimming pool plus healthy snacks and smoothies, you can continue to unwind long after your appointment ends. So arrive early. Stay late. And we'll make sure your appointment is right on time.

\$166*

Social Package

Accommodations

Breakfast & Dinner Daily

Children 12 and Under Stay and Eat Free

Located next to The Carolina Hotel • Village of Pinehurst, North Carolina • 855.840.9138 • pinehurst.com

*Rate is per person, per night based on double occupancy. Valid 6/4 - 9/5/12. Subject to tax and resort service fee. Some restrictions apply.



2-Day | 1-Night Package | \$280*

Overnight Accommodations • Daily Wine Seminars and Tastings • Culinary Demonstrations • Luncheons and Festive Dining Events

Village of Pinehurst, NC • 877.776.0187 • www.PinehurstWinefest.com

*Rate is per person, per night based on double occupancy. Subject to tax and resort service fee. ©2012 Pinehurst, LLC

**The most important test
your child may take this year
could be an eye exam.**



Now accepting new patients of all ages.

With offices throughout the Triangle, the Sandhills, in Burlington and in Wilmington,
you'll find us just around the corner from where you live, work, or shop.

Call today to schedule your appointment.

919.863.2020

In the Triangle

888.863.2010

Toll Free Statewide

Find an office near you, learn about our doctors of optometry, and schedule an appointment online at
www.EyeCareAssociatesNC.com

We accept most major vision insurance plans including Blue Cross and Blue Shield of North Carolina, EyeMed, Spectera, Superior Vision, Tricare, Davis Vision, and more. We are VSP[®] Network Doctors.



THE COCKTAIL HOUR

The cocktail is an alluring concoction shoved to the side as Americans took to wine and the explosion of local designer beers beginning in the 1980s. Now the cocktail is back with a vengeance across the country, and right here in the Triangle. CC Glenn explored the phenomenon and discovered “mixology” is thriving in the region due to the creativity of talented bartenders often located in cosmopolitan venues.

The North Carolina coast never ceases to enchant. That’s why a doctor and his wife commute from Denver to Hatteras Island to enjoy their well thought out and attractive sound side cottage. And while visiting the coast, or avoiding the heat at home, enjoy Arch T. Allen’s essay on the meaning of freedom and Carlie Sorosiak’s review of books you should have read – so why not do it this summer?

Louis St.Lewis recognizes two great ladies of the area art scene (this month’s cover is a painting by the grand dame of pairing in the region – Marriott Little. Jim Leutze swims in deep waters worried about rising sea levels (and his usual charming self takes a contrary view); Carroll Leggett can’t stop himself from writing about barbecue; and On The Town captures people raising money to do good for other people.

Golf editor Jim Hughes visits Scotch

Hall Preserve near Edenton, Catherine Fain discovers hand-woven textiles from Charleston - and Dan Reeves, Carlie Sorosiak and Beth Jang offer where to go and what to do in this month’s *Metro* Preview

(Horn Flourishes) It’s what you have been waiting for: the 2012 MetroBravo awards. Part One in this issue announces the winners in categories including: best restaurants and bars, lawyers and realtors, golf resorts and buildings, sports teams and authors, museums and artists and area personalities.

In the August issue MetroBravo winners will be announced for the best retail stores, fashion shops and departments, healthcare, education, automobiles and home life.

And don’t forget to register for the 8th Raleigh Spy Conference August 22-24 at the NC Museum of History. Go to www.raleighspyconference.com.

RB Reeves III

THE 8TH RALEIGH SPY CONFERENCE

August 22-24, 2012

North Carolina Museum of History

**Dramatic Revelations: J Edgar Hoover, Castro, Deep Throat,
Carlos the Jackal And Secrets From The CIA**

SPEAKER LINE-UP:

Brian Latell, Keynote Speaker: the CIA Cuba expert says Fidel Castro is the world's greatest spymaster, citing newly declassified information in his new book *Castro's Secrets: The CIA and Cuba's Intelligence Machine*

John Fox, FBI Historian to discuss the real J. Edgar Hoover

Max Holland, editor of Washington Decoded and author of *Leak: Why Mark Felt Became Deep Throat* reveals the real story

David Waltrop, a CIA officer currently serving as a Program Manager in the Agency's Historical Collections Division uncovers CIA secrets deep below the sea

Albert Grajales, INTEPOL Director of Public Relations and Assistant Coordinator of anti-Terrorism, Government of Puerto Rico presents the changing profile of the modern terrorist

CIA officials representing the Historical Collections Division of the Office of Information Management on the Agency's program to communicate recently declassified information on key Cold War events and personalities

The Raleigh Spy Conference is known worldwide for its mission to bring to the public new information gleaned from the high volume of declassified information made available since the end of the Cold War.

For more information, go to www.raleighspyconference.com or call Carlie Sorosiak at *Metro Magazine*: **919-831-0999** or email carlie@metromagazine.net.

SPONSORS:

Association of Former Intelligence Officers

Dr. Robert Schaaf

Rosemary and Smedes York

18 Seaboard Restaurant

Empire Eats

Raleigh Metro Magazine

The Raleigh Spy Conference is sponsored and presented
by Bernie Reeves, editor and publisher of *Raleigh Metro Magazine* (www.metronc.com).

Correspondence

CORRECTION: On page 35 of the June issue, two photographs of the Donald Pliner event at the Main & Taylor Shoe Salon were mis-labeled. The correctly labeled photos are shown. Metro apologizes for the error.



Suzanne Libfraind and Dianne Chinnis



Barbara Henry and Donald Pliner

CORRECTION: McQueen's Interiors was spelled incorrectly in Coastal Bravo for beach house furniture. Metro apologizes for the error.

TRANSFORM YOUR BUSINESS



CEI

THE DIGITAL OFFICE
www.copycei.com

From the Triangle to the Coast
Metro
MAGAZINE

EDITOR AND PUBLISHER

Bernie Reeves

CONTRIBUTING EDITORS

Arch T. Allen | Godfrey Cheshire | CC Glenn |
Diane Lea | Jim Leutze | Carroll Leggett |
Louis St. Lewis | Dan Reeves | Art Taylor |

EDITORIAL

Senior Writer Rick Smith
Senior Writer Jim Hughes

DESIGN

Art Director David Gough
Photographer Ted Bartlett
Photographer Jack Morton

ADVERTISING

Vice President of Sales and Marketing

Katie Reeves
Sales Representatives
Angela Williams
CC Glenn
Sales Assistant
Beth Jang

ADMINISTRATION

Office Manager
Cyndi Harris
Special Projects Assistant
Carlie Sorosiak

Intern

Anna Dillon

CONTACT INFORMATION

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

Mailing Address:

PO Box 6190, Raleigh, NC 27628

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

ARTICLE REPRINTS AVAILABLE

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

©2012 Metro Magazine, LLC
ISSN 1529-4404

Postmaster send address changes to:
Metro Magazine, LLC
PO Box 6190, Raleigh, NC 27628



www.metronc.com

OPENING FALL 2013

FLOWERS CROSSROADS

Harris Teeter
Your Neighborhood Food Market

A HISTORICAL Treasure

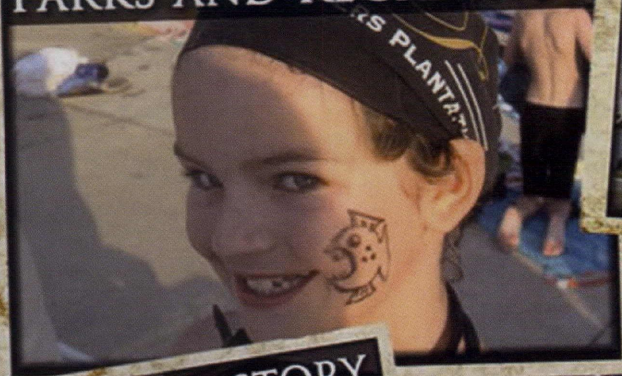
CLUB NEWS



CALENDAR



PARKS AND RECREATION



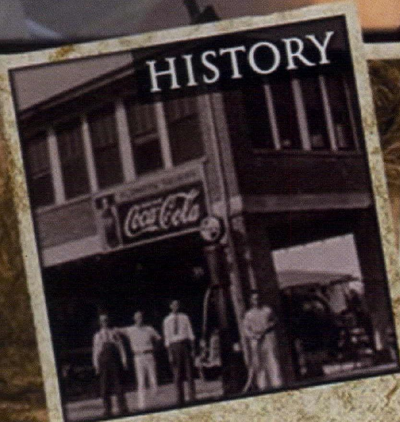
RENTALS



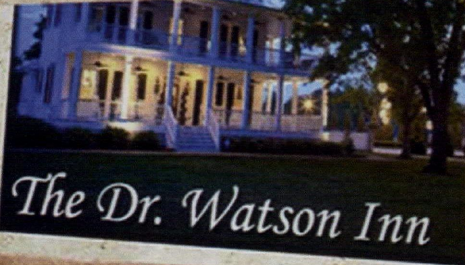
NEW HOME SALES



HISTORY



The Dr. Watson Inn



WWW.FLOWERSPLANTATION.COM

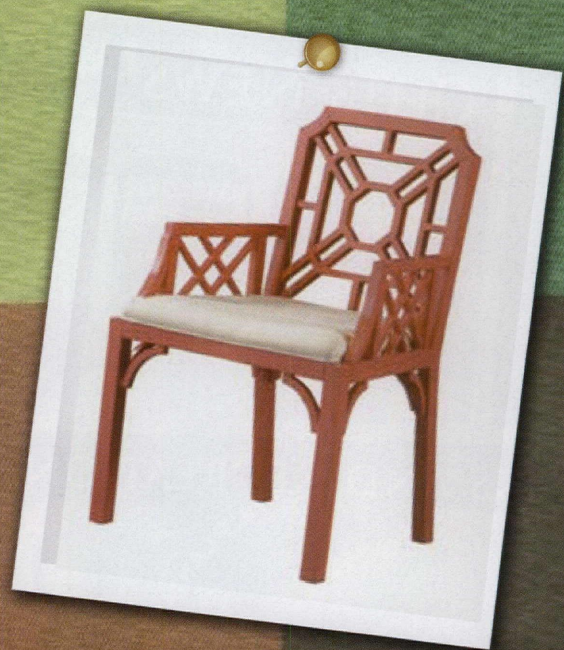
120 FLOWERS PARKWAY CLAYTON, 27527 ✦ (919) 553-1984





McQUEEN'S INTERIORS

Lilly Pulitzer®
HOME



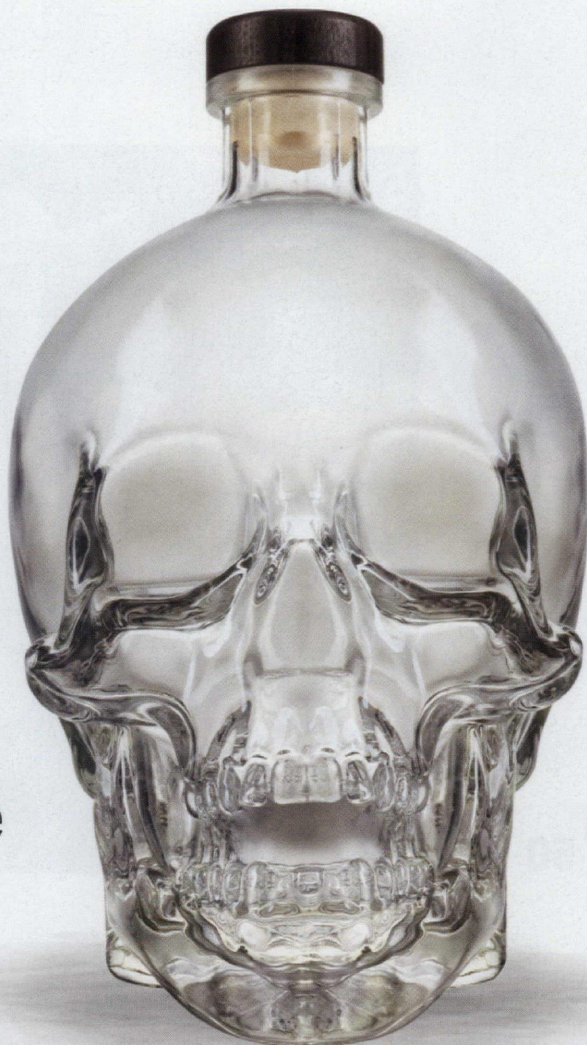
4426 Arendell St. • Morehead City
www.mcqueensinteriors.com

252.247.3175



Crystal Head

VODKA



pure

spirit

GLACIAL AQUIFER WATER. QUADRUPLE DISTILLED.
HERKIMER DIAMOND FILTERED. ADDITIVE FREE.

PURE EXPERIENCE.



Double Gold Medal Winner

Use your head...drink responsibly. www.CrystalHeadVodka.com

©2011 Crystal Head Vodka®. Product of Canada. Grain vodka 40% alc./vol.

www.facebook.com/crystalheadvodka



FEATURES

- 12 Bravo**
Best of the Best
- 32 Design**
A Transcontinental Lifestyle
- 50 Style**
Rule Britannia; Proud Mary;
Kiss My Face

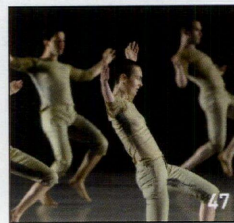
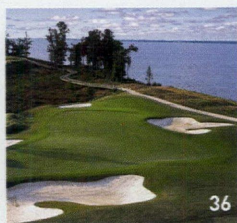
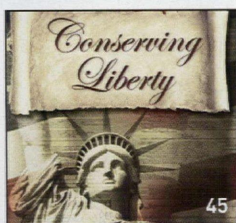


50



12

DEPARTMENTS



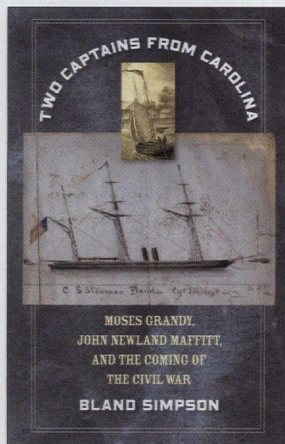
- | | | | |
|--|---|--|---|
| <ul style="list-style-type: none"> 4 Introduction 6 Correspondence
Reader Feedback 11 Secrets of State
Two Captains From
Carolina, Tennis
Everyone?, Eyes Only 36 On Golf
Scotch Hall Preserve | <ul style="list-style-type: none"> 37 Between You and Me
Not Done Talking
About Barbecue Yet 39 Artist-at-Large
First Ladies of Art 40 Gourmet
The Comeback of the
Cocktail | <ul style="list-style-type: none"> 44 Editor-at-Large
It's Not About Sea
Level Rise 45 Books
Celebrate Liberty on
the 4th of July; 10
Books You Should've
Read By Now.... 47 Preview
Cultural Events | <ul style="list-style-type: none"> 52 On the Town 54 Restaurant Guide 56 My Usual
Charming Self
The Seas Are Rising |
|--|---|--|---|

Two Captains From Carolina

Here you are three-fourths along in Bland Simpson's latest book when the famed Confederate spy Rose O'Neal Greenhow washes up near Fort Fisher in 1864, drowned while escaping in a lifeboat from the capsized side-wheeler Condor by the weight of 800 gold sovereigns sewed in her petticoat smuggled from England to help the Cause.

Attending the funeral was John Newland Maffitt, one of the *Two Captains From Carolina* (UNC Press) in the title of Simpson's dual biography that traces the aristocratic Naval officer in tandem with Moses Grandy, a slave who became a legend for his skills navigating the Dismal Swamp Canal from Elizabeth City, NC to Hampton Roads, VA.

Maffitt, born at sea and sprung from upper middle class roots, became celebrated for his leadership of the Navy's US Coast Survey, and later as a Confederate blockade runner. Grandy, a black slave on the other end of the social scale,



was tricked into purchasing his freedom three times and dedicated his life to buying and emancipating his remaining family members. Maffitt,

the son of a famous preacher (later chaplain of the US House of Representatives) was shipped aged six south to his uncle's plantation, Ellerslie near Fayetteville. Grandy was bound to the Camden area before freedom found him in Boston, Vermont and England and ports around the globe.

Maffitt cut a dashing figure sailing the high seas before settling near Wilmington where he died in 1896 following a breakdown caused by Bright's Disease and economic hardship.

Grandy worked ceaselessly on his quest to free his family, traveling to Boston in the shank of the abolitionist movement - and to London where he wrote of his travails and raised money for his cause. He disappeared from the record editing the American edition of his Narratives in 1844.

The parallel lives of Maffitt and Grandy

dramatize social and political conditions in antebellum and Civil War America fascinating on their merits. But better, *Two Captains From Carolina* is, as Jeeves described to Bertie Wooster, an "improving book" that offers real history in specific and captivating anecdotes.

And Simpson's devotion to the waterways and characters of eastern North Carolina in his previous books (*Into the Sound Country*; *A Carolinian's Coastal Plain*; and *The Coasts of Carolina: Seaside to Sound Country*) provides a confidence of style readers will admire. The Red Clay Rambler pianist and songwriter, who retired recently as chief of the creative writing program at UNC - where he is a Kenan Distinguished Professor - steers us through a sometimes stormy but vibrant voyage. **MM**

— Bernie Reeves

Tennis, Everyone?

Raleigh's Andy Andrews is a man on a mission. The former tennis star at NC State, who played professionally before venturing into the real estate development business, is heading up a fund-raising drive to complete the financing of the proposed Barwell Road Tennis Center in South Raleigh.

Part of the City's 54-acre Barwell Road Park, the \$5 million tennis complex will be funded by \$1.7 million from a 2007 bond issue and a new issue of \$2.3 million. That leaves another \$1 million in private contributions for Andrews to raise to complete the construction of 28 courts, with ten designed as Quick Start courts, an initiative of the US Tennis Association's Ten And Under program that features shorter courts and racquets to encourage kids to enjoy the game.

Says Andrews, "the new courts will allow less advantaged young people to learn the game, and provide a setting for adult tennis and sanctioned tournaments. When you consider the problem of child obesity, the new courts offer an opportunity to exercise - and have fun learning a great game".

According to Andrews, no new public facilities have been built in Raleigh since the addition of eight courts to the Millbrook Exchange Tennis Center in North Raleigh. And the location of the new complex near downtown provides St. Augustine's and Shaw University a permanent home court.

Cy King, formerly Raleigh's tennis director and now the North Carolina senior tennis representative for the United States Tennis Association, says "Raleigh and Wake County have the second highest number of USTA members in the 9-state southern section, behind Atlanta. I think it is safe to say our area is one of the strongest areas for tennis participation in the country. The challenge we face with this continuing growth is the need for additional courts."

You can help Andy Andrews face this challenge with your donations. Contact him at aan-drews@DRP-LLC.com. **MM**

EYES ONLY

Lady Catherine Meyer, a regular visitor to UNC-Chapel with her husband Sir Christopher Meyer, former UK ambassador to the US - who teaches in a program at the school created by Professor Ted Leinbaugh - has been appointed by Queen Elizabeth II in her Jubilee Birthday Honours List as Commander of the Most Excellent Order of the British Empire for services to children and families.

Lady Catherine was instrumental in founding Parents and Abducted Children Together (PACT) that addresses the problem of child abduction, primarily in the UK where 140,000 children go missing each year. Go to www.pact-online.org/ for more.

...
"The Etiquette of Migration," an art show exhibiting the work of Elizabeth Spotswood Alexander Spencer will "open" at 6:30 PM on Thursday, August 2, 2012, at Gallery A, 1637 Glenwood Avenue at Five Points in Raleigh. Her work will be shown in Gallery A (919-546-9011) beginning mid-July. Go to www.spotswoodstudios.com for more on the artist and her work



METRO **BRAVO**

Part One

by Dan Reeves and Carlie Sorosiak

Tribeca Tavern



FOOD & DRINK

RESTAURANT

Standing Ovation

18 Seaboard, Raleigh

MetroBravo

Vinnie's Steak House & Tavern, Raleigh

Honorable Mention

Winston's Grille, Raleigh

NEW RESTAURANT

Standing Ovation

Paparazzi, Babylon Raleigh

MetroBravo

Rockwell's American Grill, Cary

City Kitchen, Chapel Hill

Honorable Mention

Beasley's Chicken & Honey, Raleigh

ROMANTIC RESTAURANT

Standing Ovation

Second Empire Restaurant & Tavern, Raleigh

MetroBravo

Farrington House, Pittsboro

Honorable Mention

Café Tiramisu, Raleigh



Boylan Bridge Brewpub

RESTAURANT FOR TAKE-OUT

Standing Ovation

Red Dragon, Raleigh

MetroBravo

Tropical Smoothie Café, Triangle-wide

Beansprout, Raleigh

Honorable Mention

Zoë's Kitchen, Triangle-wide

RESTAURANT FOR POWER LUNCH

Standing Ovation

18 Seaboard, Raleigh

MetroBravo

Winston's Grille, Raleigh

Honorable Mention

Sitti, Raleigh

RESTAURANT FOR SPECIAL OCCASIONS

Standing Ovation

The Angus Barn, Raleigh

MetroBravo

Second Empire Restaurant & Tavern, Raleigh

Honorable Mention

Heron's at the Umstead, Cary

Vinnie's Steak House & Tavern, Raleigh

PLACE TO TAKE THE KIDS

Standing Ovation

Moe's Southwest Grill, Triangle-wide

MetroBravo

Lilly's Pizza, Raleigh, Durham

SPECIALTY FOOD STORE

A SOUTHERN SEASON

Whether you're looking for a gas grill for your summer barbeque, in the mood for artisan peanut brittle and fine chocolate – or want to take a cooking class from a culinary expert, A Southern Season is the place to satisfy all your foodie needs. A 60,000 sq. ft. market lauded by the *New York Times*, A Southern Season offers an epicurean experience that rivals food stores nationwide. Famous for their vast selection of kitchen gadgets and cookware, uniquely southern gift baskets, and the largest Wine Department in the Southeast, they are truly a Chapel Hill landmark.

totally thai

Add a Smoothie to your wrap, flatbread, salad or sandwich

Featuring our new
Spicy Thai Chicken Wrap
Thai with Tropitude!

Grilled chicken, wontons, romaine, carrots & a pinch of sesame seeds with our spicy Thai sauce in a toasted wrap.

99¢ Smoothie

With Purchase of
Spicy Thai Chicken Wrap

Valid at Raleigh/Durham locations only. Limit one offer per customer, per visit. Not valid with any other offers or discounts.



Tropical Smoothie Café - Research Triangle Park
5311 S. Miami Blvd. | Durham, NC 27703
Ph: (919) 474-2233

Online Ordering Info: NC15.TropicalSmoothie.com

Text "BEST" to 30364 to get the latest deals & discounts!

Tropical Smoothie Café - Raleigh (Oberlin Rd.)
1028 Oberlin Rd. Ste 232 | Raleigh, NC 27605
Ph: (919) 755-2222

Online Ordering Info: NC11.TropicalSmoothie.com

Text "BEST" to 30364 to get the latest deals & discounts!

Tropical Smoothie Café - Raleigh (Creedmoor)
8111 Creedmoor Rd. Ste 157 | Raleigh, NC 27613

Online Ordering Info: NC14.TropicalSmoothie.com

Text "TSC14" to 30364 to get the latest deals & discounts!

Message and data rates may apply.
Text STOP to cancel. Text HELP for help.

MetroBravo 2012

Honorable Mention

Tropical Smoothie Café, Triangle-wide
Chick-fil-A, Triangle-wide

PLACE TO GO WITH A CROWD

Standing Ovation

Kanki, Raleigh, Durham

MetroBravo

Humble Pie, Raleigh

Honorable Mention

Tribeca Tavern, Triangle and Cary

HEALTHY LUNCH

Standing Ovation

Whole Foods Market, Triangle-wide, Wilmington

MetroBravo

Irregardless Café, Raleigh

Neomonde Café and Market, Raleigh

SPECIALTY FOOD STORE

Standing Ovation

A Southern Season, Chapel Hill

MetroBravo

Whole Foods Market, Triangle-wide

Honorable Mention

The Fresh Market, Triangle-wide



Beasley's Chicken and Honey

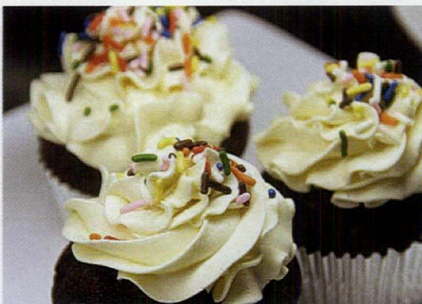
BREAKFAST

Standing Ovation

Brigs Restaurant, Triangle-wide

MetroBravo

The Flying Biscuit Café, Raleigh



Twisted Fork Restaurant and Bakery

Honorable Mention

Elmo's Diner, Durham and Carrboro

COASTAL RESTAURANT

Standing Ovation

Jerry's Food, Wine, & Spirits, Wilmington

MetroBravo

Blue Moon Bistro, Beaufort

Honorable Mention

Port Land Grille, Wilmington

Boca Bay, Wilmington

OUTDOOR DINING

Standing Ovation

Weatherlane, Chapel Hill

Vivace, Raleigh

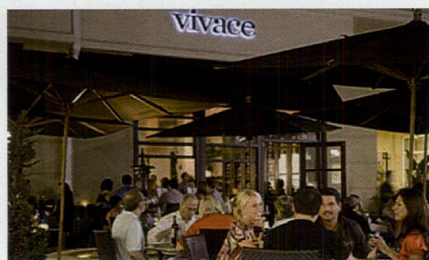
MetroBravo

Boylan Bridge Brewpub, Raleigh

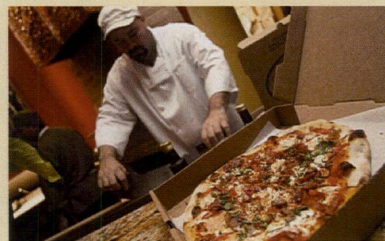
Honorable Mention

Mellow Mushroom, Triangle-wide

Rockwell's American Grill, Cary



Vivace



Paparazzi

New restaurants stood out to Metro readers this year. Receiving a Standing Ovation, **Paparazzi Raleigh** incorporates a classic Italian experience with modern creations in order to create a memorable experience, including an outdoor courtyard and a private dining room that can accommodate over 100 guests. Also receiving a standing ovation, **Babylon Raleigh** has left an impression on guests with authentic Moroccan cuisine and an atmosphere influenced by Spanish, French, Jewish, and African cultures. Babylon offers both indoor and outdoor dining options - and both restaurants are open on Sunday for brunch.



Rockwell's American Grill

MetroBravo honors for new restaurants go to **Rockwell's American Grill** in Cary offering a family atmosphere inspired by old-fashioned diners and delis. Breakfast is served all day and lunch and dinner options include everything from steak and shrimp to sandwiches and salads. Craft beers, wine, and cocktails are also served. **City Kitchen** in Chapel Hill is also open seven days a week featuring a menu reflecting an American brasserie attitude offering grilled lamb sausage, crispy duck, brick oven pizzas and sushi plate specials.

For an Honorable Mention, check out **Beasley's Chicken & Honey** in Raleigh which offers a seasonal menu and brunch on Saturday and Sunday.

Thank You
Metro Readers
for voting us
one of your
Favorite Places
to Take the Kids!

Chick-fil-A at Cameron Village • www.cameronvillagecfa.com

DELI

Standing Ovation

Village Deli, Triangle-wide

MetroBravo

Tropical Smoothie Café, Triangle-wide

Honorable Mention

Jason's Deli, Triangle-wide

COFFEEHOUSE

Standing Ovation

Crema Coffee Roaster, Cary, Raleigh

MetroBravo

Cup A Joe, Raleigh

Honorable Mention

Sola Coffee Café, Raleigh

Jubala Village Coffee, Raleigh

SPORTS BAR

Standing Ovation

Carolina Ale House, Triangle-wide

MetroBravo

Tobacco Road, Raleigh, Durham

Honorable Mention

Draft Carolina Burgers & Beers, Raleigh

PLACE WITH BEST COCKTAIL MENU

Standing Ovation

Vinnie's Steak House, Raleigh

Fox Liquor Bar, Raleigh

MetroBravo

Foundation, Raleigh

Move over Starbucks!

Local coffee houses are resurging into the social scene. Although Starbucks received the most votes this year (again), Metro decided to profile coffeehouses native to the Triangle. Next time you're in the mood for a steamy, caffeinated beverage, try **Crema Coffee Roaster** – a truly hip hangout offering fair trade coffee in an artsy atmosphere. Or pop into **Cup A Joe**, an eclectic, indie roaster in the heart of Raleigh. Still thirsty for more? **Sola Coffee Café** and **Jubala Village Coffee** are sure to have what you desire. Starbucks may have locations worldwide, but only local coffeehouses can offer the charm and down-to-earthiness patrons crave.

Honorable Mention

Lantern Restaurant, Chapel Hill

CATERER

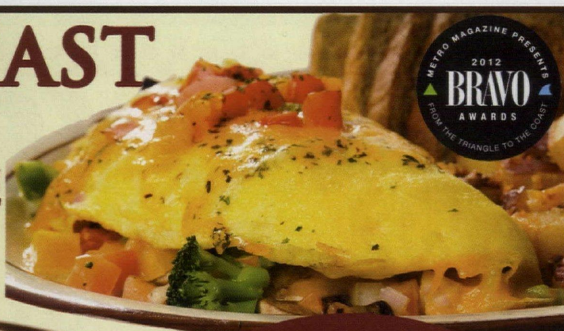
Standing Ovation

Ladyfingers Catering, Raleigh

MetroBravo

Mitchell's Catering & Events, Raleigh

**BREAKFAST
DOESN'T
HAVE TO BE
BORING!**



Brigs
restaurants

**RALEIGH - CARY
RTP/DURHAM
WAKE FOREST
CHARLOTTE
BRIGS.COM**



*Vinnie's would like to thank
all of our loyal guests and staff
for this year's
Metro Bravo Awards*



Standing Ovation: —

Best Steaks

Best Wait Staff (tie)

Best Cocktail Menu

— MetroBravo: —

Best Restaurant

Best Margarita

Best Martini

— Honorable Mention: —

Best Restaurant

for Special Occasions



**A Rare & Well Done
Tradition Since 1987**

Vinnie's
STEAK HOUSE AND TAVERN

7440 Six Forks Rd. | 919-847-7319

www.vinniessteakhouse.com

**WHEN
WE SAY
FRESH
WE MEAN
IT!**

ROCKY TOP
HOSPITALITY

BUN
• Neomonde Bakery
• Morrisville, NC •

BEEF
ALL Natural &
Grass Fed

COUNTRY HAM
• Goodnight Brothers •
• Ayden, NC •

CHEDDAR CHEESE
• Ashe Co. Cheese Company
• Jefferson, NC •

BACON
• Acre Station •
• Pinetown, NC •

EGG
• Farside Farm •
• Alexander, NC •

TOMATO
• JW Johnson •
• Cruso, NC •

And just like our menu, Rocky Top Hospitality is locally owned & operated as well! Visit us online at RockyTopHospitality.com!

FIVE GUYS®

BURGERS and FRIES

Winner of Raleigh Metro Magazine's
2009-2012 STANDING OVATION Award

"Best Hamburger"

"Best Fries"

Now with Eight TRIANGLE locations serving Cary, Chapel Hill, Durham, Knightdale & Raleigh!

For addresses or to ORDER ONLINE, go to: www.fiveguys.com

Honorable Mention

A Southern Season, Chapel Hill

CHEF

Standing Ovation

Ashley Christensen, Raleigh

Jason Smith, Raleigh

MetroBravo

Walter Royal, Raleigh

Honorable Mention

Scott Howell, Durham

ITALIAN CUISINE

BELLA MONICA

Authenticity – that's what Bella Monica offers. Chef/owner Corbett Monica explains that his restaurant "has become an extension of [his] Nana's table," using family recipes and only the freshest ingredients. Open for lunch and dinner – and even brunch – Bella Monica offers the best of Italian cuisine: classic dishes such as Margherita flat-breads, stromboli and antipasti, all served in a comfortable, family-centered atmosphere. At Bella Monica, you can enjoy a plate of pasta in what feels like a real Italian kitchen. Nana wouldn't want it any other way.

WAIT STAFF

Standing Ovation

The Angus Barn, Raleigh

Vinnie's Steak House & Tavern, Raleigh

MetroBravo

Winston's Grille, Raleigh

Honorable Mention

Fearrington House, Pittsboro

FRENCH CUISINE

Standing Ovation

Saint-Jacques French Cuisine, Raleigh

MetroBravo

Coquette, Raleigh

Honorable Mention

Provence, Carrboro

Simply Crêpes, Raleigh

ITALIAN CUISINE

Standing Ovation

Bella Monica, Raleigh

Nina's, Raleigh

MetroBravo

Gravy, Raleigh

Honorable Mention

518 West, Raleigh

MEXICAN CUISINE

Standing Ovation

Dos Taquitos Mexican Restaurant, Raleigh

MetroBravo

Cantina 18, Raleigh

Honorable Mention

El Rodeo, Triangle-wide

Mez, Durham

CHINESE CUISINE

Standing Ovation

P.F. Chang's, Triangle-wide

MetroBravo

Red Dragon Restaurant, Triangle-wide

Honorable Mention

Beansprout, Raleigh

SUSHI

Standing Ovation

Waraji Restaurant, Raleigh

MetroBravo

Mura Restaurant, Raleigh

Honorable Mention

Sushi Blues Café, Raleigh

Haru Sushi, Raleigh

APPETIZERS

Standing Ovation

Humble Pie, Raleigh

MetroBravo

Porter's City Tavern, Raleigh

Tribeca Tavern, Raleigh and Cary

Honorable Mention

Ruth's Chris Steak House, Raleigh and Durham

Locally grown. Nationally recognized.*



*Like the best crops grown in NC, every dining experience with us is unique, memorable and most of all, Delicious.

★ **Empire Eats** ★
Restaurants!

The Art of Eating



www.empireeats.com

BARBECUE/ RIBS

Standing Ovation

The Pit, Raleigh

MetroBravo

Allen & Son BBQ, Chapel Hill

Honorable Mention

Clyde Cooper's BBQ & Catering, Raleigh
Danny's Bar-B-Que, Triangle-wide

HOT DOG

Standing Ovation

Snoopy's Hot Dogs, Raleigh and Garner

MetroBravo

The Roast Grill, Raleigh

Honorable Mention

Char-Grill, Triangle-wide

HAMBURGER

Standing Ovation

Five Guys Burgers and Fries, Triangle-wide

MetroBravo

Char-Grill, Triangle-wide

Honorable Mention

Tribeca Tavern, Raleigh and Cary

FRENCH FRIES

Standing Ovation

Five Guys Famous Burgers and Fries,
Triangle-wide

MetroBravo

Char-Grill, Triangle-wide

Honorable Mention

Snoopy's Hot Dogs, Raleigh and Garner
McDonald's, Triangle-wide

WINGS

Standing Ovation

Buffalo Wild Wings, Triangle-wide

MetroBravo

Carolina Ale House, Raleigh

Honorable Mention

Buffalo Brothers, Raleigh

PIZZA

Standing Ovation

Lilly's Pizza, Durham

MetroBravo

Mellow Mushroom, Raleigh

Honorable Mention

Milton's Pizza & Pasta, Raleigh

STEAKS

Standing Ovation

Vinnie's Steak House & Tavern, Raleigh
The Angus Barn, Raleigh

MetroBravo

Ruth's Chris Steak House, Raleigh and Durham

Honorable Mention

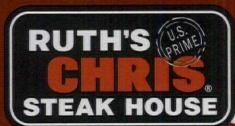
Sullivan's Steakhouse, Raleigh



EAT, DRINK, AND BE
HAPPY
WHEN YOU SPEND AN
HOUR
OR TWO AT OUR BAR.

Sizzle, Swizzle, & Swirl \$7 Menu

Monday - Friday | Served in our bar & patio



Cary | Durham | Raleigh
SeriousSteaks.com | Valet Parking Available

NOFO

BEST BLOODY BRUNCH IN TOWN

Summer Hours:
Sat. & Sun. 10-3pm

@THE PIG

Raleigh 919-821-1240

SEAFOOD

Standing Ovation

42nd Street Oyster Bar and Seafood Grill,
Raleigh

MetroBravo

Squid's Restaurant and Oyster Bar, Chapel Hill

Honorable Mention

McCormick & Schmick's, Raleigh

OYSTERS

Standing Ovation

42nd Street Oyster Bar, Raleigh

MetroBravo

Squid's Restaurant and Oyster Bar, Chapel Hill

Honorable Mention

Shuckers Grill & Oyster Bar, Wake Forest

DESSERT

Standing Ovation

Twisted Fork Restaurant & Bakery, Raleigh

MetroBravo

Hayes Barton Café and Dessertery, Raleigh

Honorable Mention

The Cheesecake Factory, Raleigh, Durham

BRUNCH

Standing Ovation

Winston's Grille, Raleigh

MetroBravo

Nofo @ the Pig, Raleigh

Honorable Mention

Poole's Downtown Diner, Raleigh

Herons at The Umstead, Cary

SMOOTHIES

Standing Ovation

Tropical Smoothie Café, Triangle-wide

MetroBravo

Planet Smoothie, Triangle-wide

Honorable Mention

Smoothie King, Triangle-wide

EGGS BENEDICT

Standing Ovation

Winston's Grille, Raleigh

MetroBravo

Nofo @ the Pig, Raleigh

Honorable Mention

Poole's Downtown Diner, Raleigh

FRIED CHICKEN

Standing Ovation

Beasley's Chicken and Honey, Raleigh

MetroBravo

Rockwell's American Grill, Cary

Honorable Mention

Mama Dip's Kitchen, Chapel Hill

The Pit, Raleigh

MARGARITA

Standing Ovation

Cantina 18, Raleigh



Check out our new menu,
lots of new items and more!
All Natural and Organic Choices



Thank you Metro Readers for
voting us 1st Place: BEST DELI
nine years in a row!!

Cameron Village 919-828-1428 Morrisville 919-462-6191

Wake Forest
919-453-1250

Outside Dining Available

www.villagedeli.net

LADYFINGERS
CATERERS

(919) 828-2270 | www.lfcaterers.com



LADYFINGERS
CATERERS

Cocktail Parties | Wedding Receptions | Box Lunches
Sandwich Buffets | Take Out Entrees | Breakfasts
627 East Whitaker Mill Road | Raleigh, NC 27608
(919) 828-2270 | www.lfcaterers.com

ONE ELEVEN PLACE

Elegant, Unique, Unforgettable



PHOTO: DARABLA KELEY.COM

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

WWW.111PLACE.COM

919.654.5413

Thank You!

**We are honored to receive a
Standing Ovation for Best Commercial
Real Estate Company!**

York Properties is the professional resource that puts the power of a 4th generation family-owned, full-service commercial real estate company, with influential community connection, to work for our clients from the Triangle to the coast of North Carolina.

york
PROPERTIES, INC.

www.yorkproperties.com

RALEIGH

Property Management (919) 821-1350
Commercial Sales & Leasing (919) 821-7177
Security (919) 828-7677
Landscaping (919) 835-2036

MOREHEAD CITY
(252) 247-5772

TCN
WORLDWIDE



**Thank you Metro Readers
for recognizing Wyrick Robbins —
again**

*The Best Corporate Law Firm in the Triangle —
First Place*

*The Best Divorce Law Firm in the Triangle —
First Place*

*"Honorable Mention" for our Tax practice —
Third Place*

Over three decades of helping clients of all sizes seize their opportunities. Talk with us and you'll discover a motivated, focused group of legal experts with the insight to devise solutions where none may seem apparent.

www.wyrick.com 919.781.4000



[ELEMENTAL TO SUCCESS]

MetroBravo
Vinnie's Steak House & Tavern, Raleigh
Honorable Mention
Dos Taquitos Mexican Restaurant, Raleigh

MARTINI

Standing Ovation
Foundation, Raleigh

MetroBravo
Vinnie's Steak House & Tavern, Raleigh
Honorable Mention
Paparazzi, Raleigh
Sullivan's Steakhouse, Raleigh

BLOODY MARY

Standing Ovation
The Raleigh Times, Raleigh

MetroBravo
Nofo @ the Pig, Raleigh
Honorable Mention
Crook's Corner Restaurant, Chapel Hill

COSMOPOLITAN

Standing Ovation
Foundation, Raleigh

MetroBravo
Sushi Blues Café, Raleigh
Honorable Mention
Sullivan's Steakhouse, Raleigh

SKIN SENSE®
a day spa
BRINGING BALANCE TO LIFE™

the
SKIN SENSE
series

JULY 1 - 31, 2012

Purchase 5 of the same treatment
and receive the 6th for free!

new IN JULY
THE INVIG-ORGANIC MASSAGE TREATMENT
WITH CINNAMON AND PAPRIKA
CUCUMBER & MINT SUGAR SCRUB MASSAGE

SCHEDULE YOUR APPOINTMENT TODAY!
919.870.0700 | WWW.SKINSENSE.COM

BEER

Standing Ovation
Draft Carolina Burgers & Beers, Raleigh
MetroBravo
Carolina Ale House, Triangle-wide
Honorable Mention
World of Beer, Raleigh

WINE

Standing Ovation
The Angus Barn, Raleigh
MetroBravo
Second Empire Restaurant & Tavern, Raleigh
Honorable Mention
Farrington House, Pittsboro

NC VINEYARD/ WINERY

Standing Ovation
Biltmore Estate, Asheville
MetroBravo
Childress Vineyards, Lexington
Duplin Winery, Rose Hill
Honorable Mention
Shelton Vineyards, Dobson

FAVORITE BRAND OF...

BOTTLED WATER

Standing Ovation
Deer Park
MetroBravo
Dasani
Honorable Mention
Le Bleu

BEER

Standing Ovation
Miller Lite
MetroBravo
Blue Moon
Honorable Mention
Corona
Heineken

VODKA

Standing Ovation
Grey Goose
MetroBravo
Absolut
Honorable Mention
Ketel One

BOURBON/ WHISKEY

Standing Ovation
Maker's Mark
MetroBravo
Jack Daniel's
Honorable Mention
Crown Royal

GIN

Standing Ovation
Tanqueray
MetroBravo
Bombay Sapphire
Honorable Mention
Hendrick's

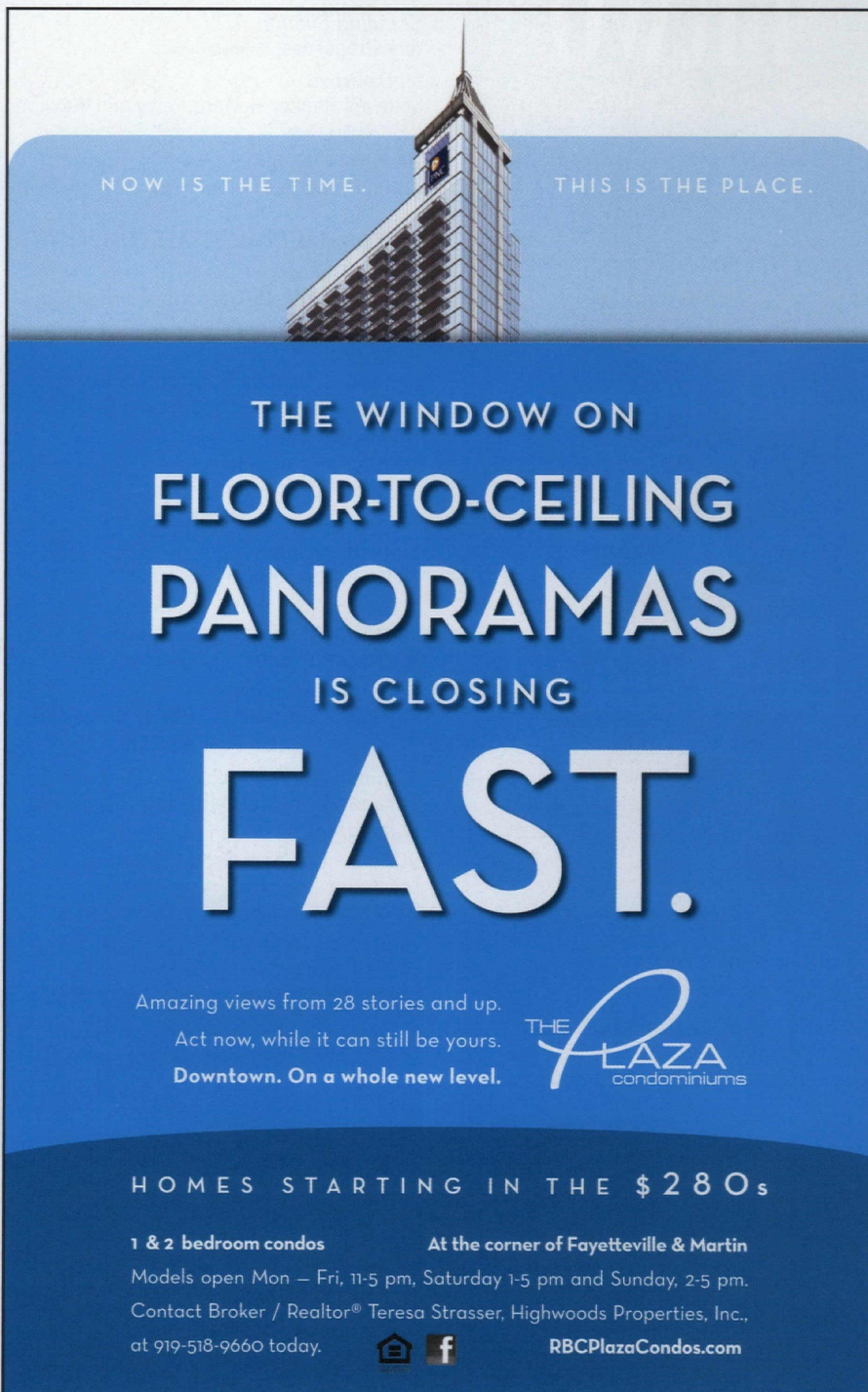
SCOTCH

Standing Ovation
Dewar's

MetroBravo
The Macallan
Honorable Mention
The Famous Grouse

RUM

Standing Ovation
Captain Morgan
MetroBravo
Bacardi
Honorable Mention
Mount Gay



NOW IS THE TIME. THIS IS THE PLACE.



THE WINDOW ON
**FLOOR-TO-CEILING
PANORAMAS**
IS CLOSING
FAST.

Amazing views from 28 stories and up.
Act now, while it can still be yours.
Downtown. On a whole new level.

THE **PLAZA**
condominiums

HOMES STARTING IN THE \$280s

1 & 2 bedroom condos At the corner of Fayetteville & Martin
Models open Mon – Fri, 11-5 pm, Saturday 1-5 pm and Sunday, 2-5 pm.
Contact Broker / Realtor® Teresa Strasser, Highwoods Properties, Inc.,
at 919-518-9660 today.

  **RBCPlazaCondos.com**

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

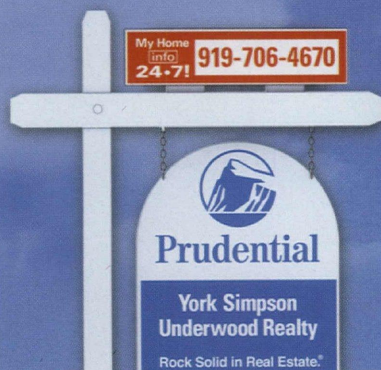


Local expertise. Guaranteed.
That's one knowledgeable rock.

**My Home
info
24-7!
919-706-4670**

Instant Info On **Any Home,**
Listed By **Any Company,**
At **Any Time!**

www.PruYSU.com



© 2012 DREI Affiliates Inc. An independently owned and operated broker member of DREI Affiliates Inc. Prudential, the Prudential logo and the Rock symbol are registered service marks of Prudential Financial, Inc. and its related entities, registered in many jurisdictions worldwide. Used under license with no other affiliation with Prudential. Equal Housing Opportunity. 122

PROFESSIONAL SERVICES

RESIDENTIAL REAL ESTATE COMPANY

Standing Ovation
Prudential York Simpson Underwood Realty,
Triangle-wide

MetroBravo
Fonville Morisey Realty, Triangle-wide

Honorable Mention
Allen Tate Real Estate, Triangle-wide

COMMERCIAL REAL ESTATE COMPANY

Standing Ovation
York Properties, Triangle-wide

MetroBravo
Coldwell Banker Howard Perry and Walston,
Triangle-wide

Honorable Mention
Grubb Properties, Triangle-wide

COASTAL REAL ESTATE COMPANY

Standing Ovation
Intracoastal Realty Corporation, Wrightsville
Beach and surrounding area

MetroBravo
Cannon & Gruber Realtors, Atlantic Beach
Al Williams Properties, Atlantic Beach

Honorable Mention
Beaufort Realty, Beaufort

BANK

Standing Ovation
Wells Fargo, Triangle-wide

MetroBravo
First Citizens Bank, Triangle-wide
North State Bank, Triangle-wide

Honorable Mention
Paragon Commercial Bank, Triangle-wide

BANK FOR A LOAN

Standing Ovation
Paragon Commercial Bank, Triangle-wide

MetroBravo
State Employees' Credit Union,
Triangle-wide

BB&T, Triangle-wide

Honorable Mention
Wells Fargo, Triangle-wide

INSURANCE COMPANY

Standing Ovation
Nationwide Insurance, Triangle-wide

MetroBravo
Allstate, Triangle-wide

Honorable Mention
Farm Bureau Insurance, Triangle-wide

ACCOUNTING FIRM

Standing Ovation
Cherry, Bekaert & Holland, Raleigh

MetroBravo
Maddison & Caison, LLP, Raleigh

Honorable Mention
HPG Certified Public Accountants, Raleigh

LAW FIRM FOR:

GENERAL

Standing Ovation
Poyner & Spruill, LLP, Raleigh

MetroBravo
Smith Anderson Law Firm, Raleigh

Honorable Mention
Ragsdale Liggett, PLLC, Raleigh

REAL ESTATE

Standing Ovation
Ragsdale Liggett, PLLC, Raleigh

MetroBravo
Manning Fulton & Skinner PA, Raleigh,
Wilmington

Honorable Mention
Smith Anderson Law Firm, Raleigh

DIVORCE

Standing Ovation
Wyrick Robbins, Yates & Ponton LLP, Raleigh

MetroBravo
Ragsdale Liggett PLLC, Raleigh

Honorable Mention
Tharrington Smith LLP, Raleigh

CORPORATE

Standing Ovation
Wyrick Robbins, Yates & Ponton LLP, Raleigh

Bailey & Dixon congratulates its Partner,
Robert H. Merritt, Jr., for the firm's
recognition in tax law.

50 YEARS
OF SUCCESS

BAILEY **B&D** DIXON

Bailey & Dixon, L.L.P. Attorneys At Law
Our practice areas include business and tax litigation,
real estate, administrative and utility law.

www.bdixon.com • 919.828.0731

434 Fayetteville Street
Suite 2500
Raleigh, NC 27601

MetroBravo

Poyner & Spruill, LLP, Raleigh

Honorable Mention

Manning Fulton & Skinner PA, Raleigh and
Wilmington

CRIMINAL

Standing Ovation

Cheshire Parker Schneider & Bryan, Raleigh

MetroBravo

McMillan & Smith, Raleigh

Honorable Mention

Tharrington Smith, LLP, Raleigh

TAXES

Standing Ovation

Poyner & Spruill, LLP, Raleigh

MetroBravo

Bailey Dixon LLP, Raleigh

Honorable Mention

Wyrick Robbins, Yates & Ponton LLP, Raleigh

RESORT/ TRAVEL/ HOTEL

AIRLINE

Standing Ovation

Southwest Airlines

MetroBravo

Delta

Honorable Mention

US Airways, American Airlines

CAR RENTAL FIRM

Standing Ovation

Enterprise Rent-A-Car, Triangle-wide

Hertz Rent-A-Car, Triangle-wide

MetroBravo

National Car Rental, Triangle-wide

Honorable Mention

Avis Car Rental, Triangle-wide

CITY HOTEL

Standing Ovation

The Umstead Hotel and Spa, Cary

MetroBravo

Washington Duke Inn, Durham

Honorable Mention

The Siena Hotel, Chapel Hill

COASTAL HOTEL

Standing Ovation

Blockade Runner Beach Resort, Wrightsville
Beach

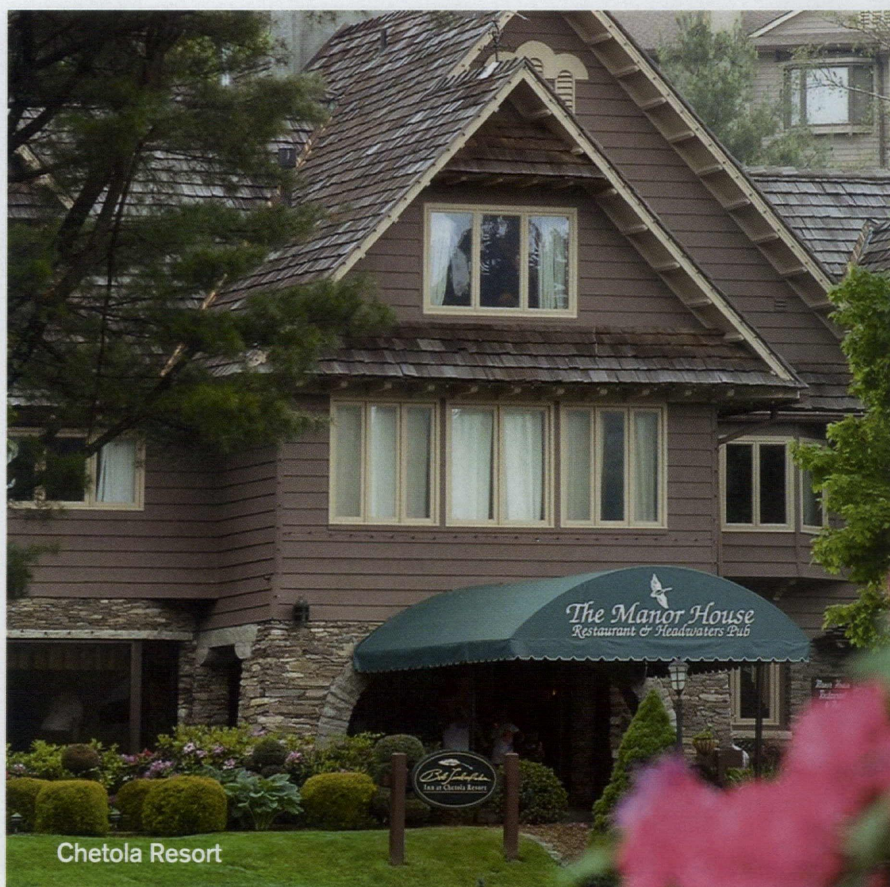
Holiday Inn SunSpree Resort Beach,
Wrightsville Beach

MetroBravo

The Sanderling Resort & Spa, Duck

Honorable Mention

The Wilmington Hilton, Wilmington



Chetola Resort

UNC TV PRESENTS

**A WEEKEND WITH
BOB TIMBERLAKE
AT CHETOLA RESORT**

BLOWING ROCK, NORTH CAROLINA

SEPTEMBER 14-16, 2012

Celebrating seven decades of art and design

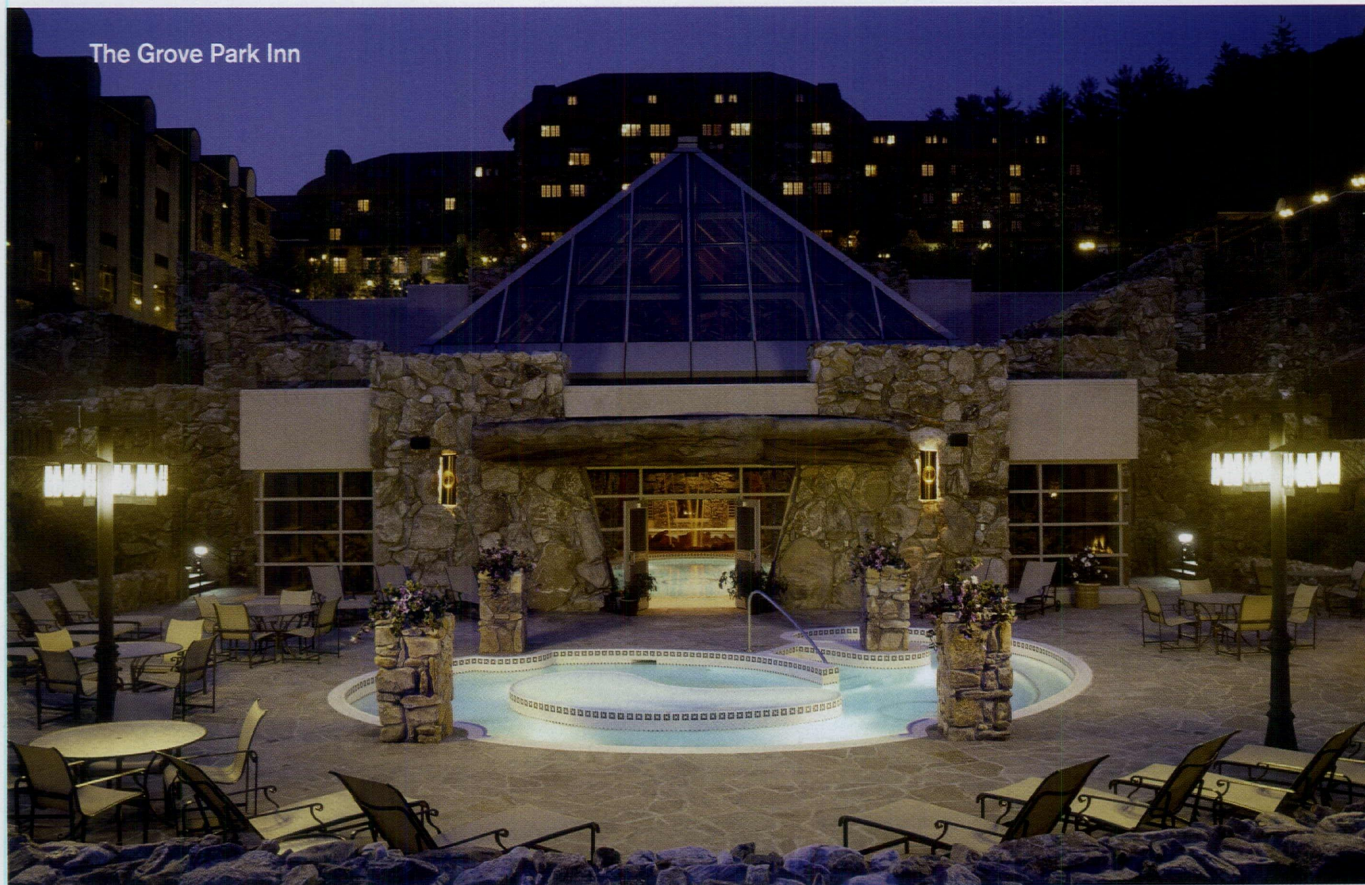
Includes 2 nights accommodations with breakfast, Bob Timberlake Exhibit and Reception at the Blowing Rock Art & History Museum, Gala Dinner with entertainment by David Holt, personal gift from Bob and an afternoon at the Bob Timberlake Gallery. Package participants must be UNC-TV members at the \$250 or above level.

Total Cost: From \$650 Per Couple

**WINNER OF THE METRO BRAVO AWARD
FOR BEST NC MOUNTAIN RESORT**

Package Information – Zak Linkins
828-295-5509 | www.chetola.com

The Grove Park Inn



The Biltmore Inn



PHOTO BY THE BILTMORE



Scotty McCreery

HOTEL FOR OUT OF TOWN GUESTS

Standing Ovation

The Umstead Hotel and Spa, Cary

MetroBravo

Renaissance Raleigh North Hills Hotel,
Raleigh

Honorable Mention

The Carolina Inn, Chapel Hill

HOTEL FOR MEETINGS/ CONVENTIONS

Standing Ovation

Raleigh Marriott Crabtree Valley, Raleigh

MetroBravo

Renaissance Raleigh North Hills Hotel,
Raleigh

Honorable Mention

Embassy Suites, Cary

NC BEACH RESORT

Standing Ovation

The Sanderling Resort & Spa, Duck

MetroBravo

Bald Head Island, Wilmington

Honorable Mention

Holiday Inn SunSpree Resort Beach,
Wrightsville Beach

NC MOUNTAIN RESORT

Standing Ovation

The Biltmore Inn, Asheville

MetroBravo

Chetola Resort at Blowing Rock, Blowing Rock

Honorable Mention

The Grove Park Inn, Asheville

GOLF RESORT

Standing Ovation

The Resort at Pinehurst, Pinehurst

MetroBravo

Country Club of Landfall, Wilmington

Honorable Mention

Bald Head Island, Wilmington

RESORT SPA

Standing Ovation

Pinehurst Spa, Pinehurst



Clay Aiken

Metro Bravo

The Sanderling Resort & Spa, Duck

Honorable Mention

The Grove Park Inn Spa, Asheville

PEOPLE AND PLACES

CHOICE FOR PRESIDENT

Standing Ovation

Mitt Romney

Metro Bravo

Barack Obama

Honorable Mention

Ron Paul

CHOICE FOR GOVERNOR

Standing Ovation

Pat McCrory

Honorable Mention

Walter Dalton

LOCAL CELEBRITY

Standing Ovation

Scotty McCreery, singer

Metro Bravo

Emily Procter, actress

Clay Aiken, singer



Emily Procter



Webb Simpson

Honorable Mention

Ira David Wood III, actor

Webb Simpson, professional golfer

REGIONAL TV PERSONALITY

Standing Ovation

David Crabtree, WRAL-TV5

Larry Stogner, ABC 11

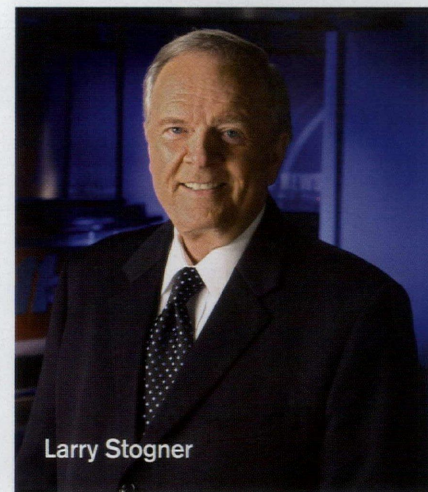
MetroBravo

Kelcey Carlson, WRAL-TV5

Shae Crissan, ABC 11

Honorable Mention

Bill Leslie, WRAL-TV5



Larry Stogner

NATIONAL TV PERSONALITY

Standing Ovation

Diane Sawyer, "ABC World News"

MetroBravo

Brian Williams, "NBC Nightly News"

Jimmy Fallon, "Late Night with Jimmy Fallon"

Honorable Mention

Jon Stewart, "The Daily Show"

RADIO PERSONALITY

Standing Ovation

Bob Dumas, WDCG-FM

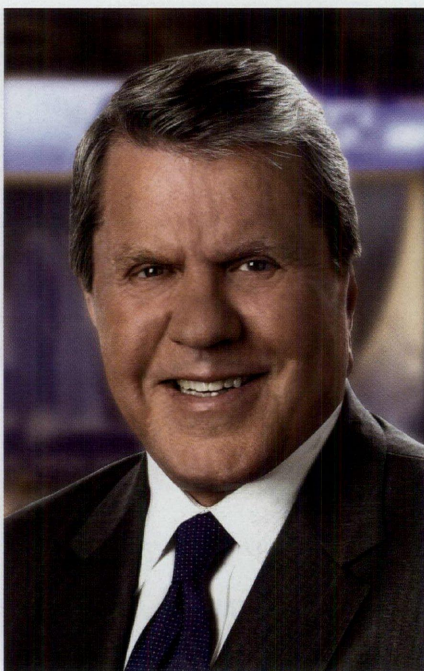
MetroBravo

Rush Limbaugh

Diane Rehm, WAMU 88.5



Bill Leslie



David Crabtree



Kelsey Carlson

TRAFFIC PERSONALITY

Standing Ovation
Amber Rupinta, ABC 11

MetroBravo
Brian Shrader, WRAL-TV5

Honorable Mention
Brian Mims, WRAL-TV5

COLLEGE COACH

Standing Ovation
Roy Williams, UNC Men's Basketball

MetroBravo
Mike Krzyzewski, Duke University Men's Basketball

Honorable Mention
Mark Gottfried, NC State Men's Basketball

LOCAL AUTHOR

Standing Ovation
Nicholas Sparks

MetroBravo
Margaret Maron

Honorable Mention
Kaye Gibbons

LOCAL ARTIST

Standing Ovation
Kyle Highsmith

MetroBravo
Jason Craighead

Honorable Mention
Eric McRay

LOCAL POLITICIAN

Standing Ovation
Nancy McFarlane, Mayor of Raleigh

MetroBravo
Richard Burr, NC Senate

Honorable Mention
Renee Ellmers, Congresswoman

FAVORITE SPORTS TEAM

Standing Ovation
Carolina Tar Heels

MetroBravo
Duke Blue Devils
NCSU Wolfpack

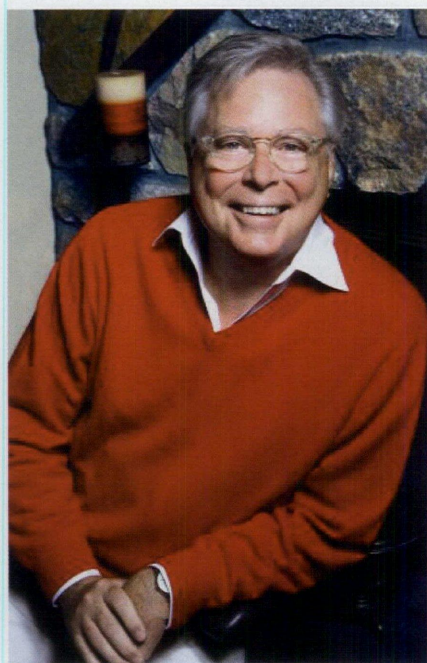
Honorable Mention
Carolina Hurricanes

PUBLIC MUSEUM

Standing Ovation
NC Museum of Art, Raleigh

MetroBravo
NC Museum of Natural Sciences, Raleigh

Honorable Mention
NC Museum of History, Raleigh



Ira David Wood III

Honorable Mention
Bill Jordan, WRAL-FM
Lynda Loveland, WRAL-FM

WEATHER PERSONALITY

Standing Ovation
Greg Fishel, WRAL-TV5

MetroBravo
Chris Hohmann, ABC 11

Honorable Mention
Elizabeth Gardner, WRAL-TV5



Nancy McFarlane

PHOTO BY JACK MORTON



Roy Williams

PHOTO BY JACK MORTON



Mike Krzyzewski

PHOTO BY JACK MORTON



Mark Gottfried



Duke Fans

PHOTO BY JACK MORTON

HISTORIC SITE

Standing Ovation
Tryon Palace, New Bern
MetroBravo
Fort Macon State Park, Atlantic Beach
Honorable Mention
USS North Carolina Battleship, Wilmington

CHARITY EVENT

Standing Ovation
Jimmy V Celebrity Golf Classic
MetroBravo
The Raleigh Roundup
Honorable Mention
North State Bank's Summer Salute for Hospice of Wake County

CULTURAL EVENT

Standing Ovation
Artsposure, Downtown Raleigh
MetroBravo
NC Symphony Summerfest, Cary
Honorable Mention
Hopscotch Music Festival, Downtown Raleigh

DANCE CLUB

Standing Ovation
The Longbranch Entertainment Complex, Raleigh



Eric Staal, Carolina Hurricanes

PHOTO BY JACK MORTON

BEST DANCE CLUB

THE LONG BRANCH

Identified by many Raleighites as a Country and Western music club, The Long Branch is actually a multi-faceted compound offering live musical entertainment of all varieties. Appearances by the likes of world famous DJ, Paul Van Dyke and Dutch DJ / producer Tiesto have ignited a massive upsurge of attendees. Those dedicated to the rousing beats and hypnotic grooves of techno, house, dub-step and genres under the dance umbrella flock to be a part of the vibrancy of the electronic music scene. Country fans: do not fret! The Long Branch still offers a wide variety of country and southern rock musicians regularly - as well a Grade A floor for line dancing.

MetroBravo
Solos, Raleigh

Honorable Mention
The Architect Bar and Social House, Raleigh

CLUBS TO HEAR LIVE MUSIC

CAT'S CRADLE and KINGS BARCADE

A tie between Carrboro's Cat's Cradle and downtown Raleigh's King's Barcade for first place in this category comes as no surprise. While both locations have moved around in their respective towns, each has consistently hosted the best and brightest touring musicians from the independent and alternative music scene. The original King's Barcade on McDowell Street -where Poole's Diner is now located - was razed several years ago. Now, in its new upstairs home on Martin Street, King's has returned to its former glory and beyond. Cat's Cradle was, is and will continue to be a nationally recognized music Mecca no matter where it exists, even next to a video store in a shopping center. Bands touring the Southeast worth their weight dream of playing the Cradle,

DANCE STUDIO

Standing Ovation
North Carolina Dance Institute, Raleigh

MetroBravo
The Raleigh School of Ballet, Raleigh

Honorable Mention
Ninth Street Dance, Durham

GOLF COURSE

Standing Ovation
Pinehurst No. 2, Pinehurst

MetroBravo
Prestonwood Country Club, Cary

Honorable Mention
Governors Club, Chapel Hill

CLUB TO HEAR LIVE MUSIC

Standing Ovation
Cat's Cradle, Chapel Hill
Kings Barcade, Raleigh

MetroBravo
Lincoln Theatre, Raleigh

Honorable Mention
The Pour House Music Hall, Raleigh

MOVIE THEATRE

Standing Ovation
Rialto Theatre, Raleigh

MetroBravo
The Colony Theatre, Raleigh

Honorable Mention
The Raleigh Grande 16, Raleigh


SOCIAL NETWORKING

Join us in a place where stories are shared and history comes alive. Tryon Palace is a gathering place that fires the imagination and engages - offering an exciting, interactive history experience for the entire family.

See why we call history the ultimate app.

 **Tryon Palace**
New Bern, NC

EXPERIENCE HISTORY — THE ULTIMATE APP

www.facebook.com/tryonpalace  www.tryonpalace.org/history

GOVERNOR'S PALACE | NORTH CAROLINA HISTORY CENTER | GARDENS | HISTORIC HOMES

Tryon Palace



SPORTING EVENT

Standing Ovation

Carolina Hurricanes Hockey, *Raleigh*

MetroBravo

Atlantic Coast Conference Basketball

Honorable Mention

Durham Bulls Baseball, *Durham*

LOCAL BAND

Standing Ovation

The Dune Dogs, The Embers

MetroBravo

The Hot at Nights

Honorable Mention

The Old Ceremony, The Rosebuds

LOCAL MUSICIAN

Standing Ovation

Scotty McCreery

MetroBravo

Steve Hobbs

Honorable Mention

Matt Douglas, Chris Boerner



July 1st through 14th we'll be accepting donations of items to send to military service members. Please drop off books, magazines, pre-packaged meals, toiletry items, and notes of thanks at any of our locations. A full list of items can be found on our Facebook page and website. Register to win a dental cleaning for your pet each time you donate!

NEW WATERING HOLE

Standing Ovation

Fox Liquor Bar, *Raleigh*

MetroBravo

Unwine'd, *Cary*

Honorable Mention

Lafayette Village Grill Restaurant, *Raleigh*

THEATER BUILDING

Standing Ovation

Durham Performing Arts Center, *Durham*

MetroBravo

Progress Energy Center for the Performing Arts, *Raleigh*

Honorable Mention

Carolina Theatre, *Durham*

COMMERCIAL BUILDING

Standing Ovation


PNC Plaza, *Raleigh*

MetroBravo

PNC Arena, *Raleigh*

Honorable Mention


American Tobacco Campus, *Durham*



CareFirst
ANIMAL HOSPITAL
It Begins with Caring...

www.CareFirstAnimalHospital.com

<p>Oberlin 1216 Oberlin Rd. Raleigh, NC 27608 919-832-3107</p>	<p>Glenwood 5725 Glenwood Ave. Raleigh, NC 27612 919-783-7387</p>	<p>Falls Pointe 9500 Falls of Neuse Raleigh, NC 27615 919-841-4211</p>	<p>Grace Park 11010 Lake Grove Blvd. Suite 104 Morrisville, NC 27560 919-462-1212</p>
--	---	--	---



LOCAL MUSICIAN

SCOTTY McCREERY

Proud son of North Carolina and winner of American Idol Season 10, Garner's Scotty McCreery took the nation by storm with his small town hero confidence and genuinely amazing vocals. But, I doubt we'll be seeing him locally unless it's at PNC Arena. His staggering post AI success included a Platinum selling debut album (Clear as Day) and two songs on the Billboard top 20. His ascent toward greatness continues, with appearances on the Grand Ole Opry, The Country Music Awards as well as projects with top musicians and performers in the Country Music industry.

CHRIS BOERNER / MATT DOUGLAS / THE HOT AT NIGHTS

(Received an award in both Best Local Musician and Best Local Band categories)

Over the years, guitarist Chris Boerner and saxophonist/woodwind virtuoso Matt Douglas have successfully earned their place as true professionals and music icons in the Triangle. Both trained rigorously in college and beyond to master their craft and have since, through a handful of solo and collaborative projects, made a powerful impact on the local music scene. Their latest incarnation, The Hot at Nights, project impossibly tight and perfectly smooth, potent jazz. Motorized by the brushes and baps of drummer Nick Baglio, Chris Boerner's 8 string guitar wizardry and Douglas's dominate control of the sax and other woodwinds, The Hot at Nights stand alone as the tightest jazz combo around.

CAMPUS BUILDING

Standing Ovation

Duke Chapel, Duke University, Durham

MetroBravo

The Bell Tower, NCSU

Honorable Mention

The Friday Center, UNC, Chapel Hill

William Peace University, Main Building, Raleigh

CORPORATE BUILDING

Standing Ovation

SAS Campus, Cary

MetroBravo

Quintiles, Durham

Honorable Mention

Red Hat Enterprise, Raleigh

OUTDOOR CONCERT VENUE

Standing Ovation

Time Warner Cable Music Pavilion at Walnut Creek, Raleigh

MetroBravo

Downtown Raleigh Amphitheatre, Raleigh

Honorable Mention

Koka Booth Amphitheatre, Cary

TECH LIFE

INTERNET SERVICE PROVIDER

Standing Ovation

Time Warner Cable/Road Runner,
Triangle-wide

MetroBravo

AT&T, Triangle-wide

Honorable Mention

Verizon, Triangle-wide

CELL PHONE SERVICE

Standing Ovation

Verizon, Triangle-wide

MetroBravo

AT&T, Triangle-wide

Honorable Mention

Sprint, Triangle-wide

DO YOU TWITTER?

39% - YES; 61% - NO

ARE YOU ON FACEBOOK?

65% - YES; 35% - NO

EREADER

Amazon Kindle

Barnes & Noble Nook

Sony



TABLET

Apple iPad

Barnes & Noble Nook

Toshiba Thrive

LOCAL BAND

THE EMBERS

The music of The Embers is often referred to as "beach music". But, that hardly scratches the surface of their 50-year career producing 18 albums and dozens of singles. The truth about the Embers is that they are a rhythm and blues, rock, soul, and funk powerhouse who are still touring the country all year and making new music all the time. A major part of their identity is indeed beach music, a label they proudly wear. As drummer and band leader Bobby Tomlinson so eloquently puts it "Beach music is music with a memory".

THE DUNE DOGS

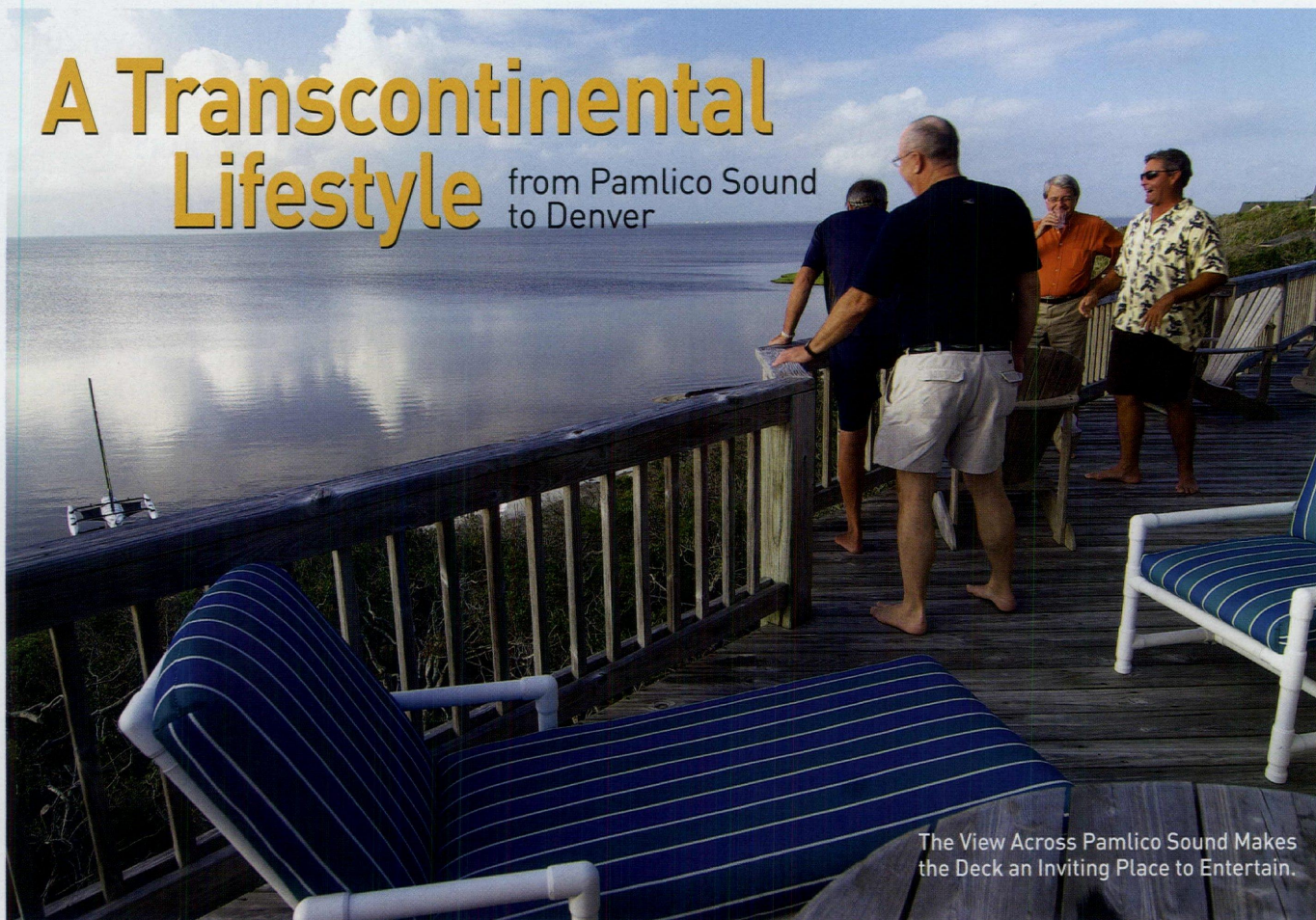
The Dune Dogs tied The Embers for first place as best local band. And beach music is one reason why - and simply because of their place of origin: Ocracoke Island. Self-described denizens of "Hard Core Country (not that cookie cutter s***)" and "swamp boogie", The Dune Dogs have remained a favorite among Metro readers year after year.

THE ROSEBUDS

Also placing as best local band, The Rosebuds are an integral part of defining Raleigh and the triangle as the fertile crescent of music it is today. Since 2003, Ivan Howard and Kelly Crisp have constructed a sound all their own with the help of other enjoined musicians over the years which is recognized as easily as a band like REM. That sound has carried The Rosebuds all over the country and the planet playing to enormous festivals and rare locations like a one off gig in Moscow. Their third record, Good Birds Make Good Neighbors, stands today as one their finest and most accurately defines that unmistakable Rosebuds Sound. Indie alternative rooted rock, inspiring song writing with danceable grooves and rhythms keep the Rosebuds calendar full on tour and in the studio as their popularity continues to soar.

A Transcontinental Lifestyle

from Pamlico Sound to Denver



The View Across Pamlico Sound Makes the Deck an Inviting Place to Entertain.

It is trendy to live “bi-continental.” Many folks do the east-west transit across America for work, but doing it for pleasure can be more satisfying.

Bob and Tina Podolak turn off Hatteras Island’s Highway 12 and wend their way up a lushly landscaped driveway to their home in Buxton on North Carolina’s Outer Banks. They pause to take in the view of Pamlico Sound and are thankful that they have been enjoying island life for more than 30 years. Bob, a cardiologist who performed his residency in internal medicine and fellowship in cardiology at UNC School of Medicine, first threw a line off the great Cape Point in 1974. He was invited to this famous fishing ground at the invitation of a senior resident who lured Bob to join a city league basketball team with offers to take him fishing on the Outer Banks.

by Diane Lea

“Those were the days when we walked to the Point with a big rod, some bait and a cooler,” Bob remembers. After casting into the turbulent confluence of the Gulf Stream and the Labrador Current and hooking a big red drum, Bob himself was hooked. He and wife Tina returned at least twice a year, with first child Kristen in a backpack, a tradition repeated with two more Podolak children, Alex and then Sasha.

After working for five years with a clinic in Wilson, North Carolina, Bob moved the family to Denver, Colorado to join the Colorado Permanente Medical Group and

teach at Saint Joseph Hospital. “I wanted to teach and do heart catheterizations,” says Bob. He was initially one of four cardiologists for Kaiser Permanente. “When I retired in 2008, we had 22 cardiologists and were handling 550,000 patients in 18 satellite clinics,” Bob recalls his contribution to the Kaiser group: “Every Minute Matters,” a system to transport heart attack patients from the clinics to the hospital as soon as possible, often by helicopter.

So what did Bob and Tina do when he retired in 2008? They bought a gorgeous catamaran, the Koi Kai, and lived aboard for

two before returning to the house on Pamlico Sound they acquired in 1999. Bob remembers that they purchased the house while "Hut to Hut" cross country skiing on Vail Pass with a group of friends from Denver. "Our agent, Mike Cowell, called to tell us that we had a contract on "Howard's End", a five-year old house on a high ridge overlooking the Sound."

The house is classic beach architecture, with a wide upper deck overlooking a private beach where they can see their trimaran gently bobbing in the Sound shallows. A mound of driftwood on the beach stands ready to be lighted when the stars come out. The multi-level design features a top story great room furnished with a mix of comfortable sofas

covered in soft green polished cotton corded with a contrasting fabric. An antique-look coffee table holds birding binoculars and current best sellers. The dining room table came with the house, featuring a blue Formica top where newspapers are spread for a crab picking. Tina and Bob harvest their crab traps from their trimaran, a tricky exercise in the ever-

changing weather of the Sound.

Tina's career has been largely as a community organizer in Denver. "While working with the Sheridan School districts, I discovered that children of home-

less families who were living without an address could not get immunizations," she recalls. "It led to a long effort to address the issue of homelessness." Tina recruited the non-profits Family Tree and United Way to help establish the House of Hope in a former convent, which remains a refuge for families transitioning from homelessness to more stable lifestyles. As would be expected, Bob and Tina are still deeply committed to their Denver community.

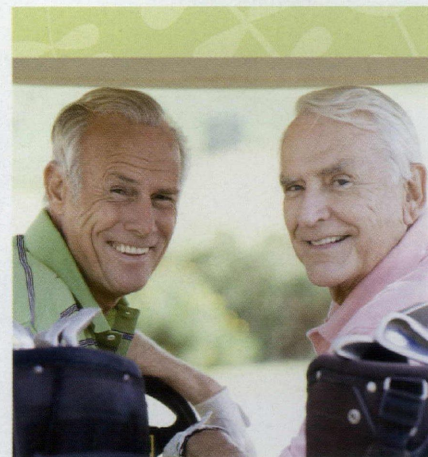
"Bob and I spend

six months of the year on Hatteras Island and six months of the year in Denver," says Tina. "We downsized to a downtown neighborhood in Denver after Bob retired." From their new location, the Podolaks can walk to restaurants, museums, the botanical gardens and enjoy the symphony.

Settling down in the sunroom, a former screened porch, the couple enjoys the



The Surf Fishing isn't the Only Outer Banks Attraction for the Podolak's — But it is a Big One.



Make friends that become like family

Life is sweeter when shared with friends. What's the reason most residents give for being so happy at Springmoor? It's the people! When you live at Springmoor, other residents and our caring employees become like family. In addition to classes on everything from aquatics to square dancing, you'll enjoy shopping and trips to the theatre—all with friends.

Enjoy guaranteed residency for life and on site health care when you need it.

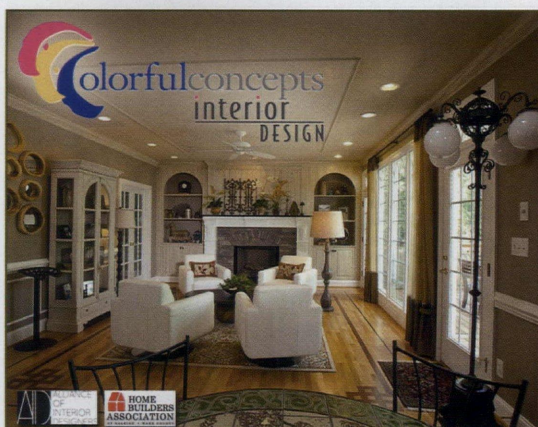
Call today to join our active, accredited community.

SPRINGMOOR
LIFE CARE RETIREMENT COMMUNITY

(919) 848-7080

1500 SAWMILL ROAD
RALEIGH, NC 27615

WWW.SPRINGMOOR.ORG



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

Sally Williams
CQRID Certified

919-846-8281
sally@colorfulconcepts.net
colorfulconceptsinteriordesign.com



A Kayak, a Catamaran and a Peaceful Evening on the Sound.

EVENING AND SATURDAY MAMMOGRAMS

We know you're busy and it's hard to take time off from work.

Wake Radiology specializes in comprehensive women's imaging by combining advanced technologies, subspecialized expertise and compassion in caring for your body. We realize your time is important and have created efficient workflows and opened convenient out-patient offices close to where you live, work, and shop. We have extended our hours in many locations to evenings and Saturdays to make it easier for you to schedule this important annual exam.

Wake Radiology is proud to be the only multi-site outpatient imaging service provider in the Triangle to receive the American College of Radiology's designation of **Breast Imaging Centers of Excellence**.

So don't wait any longer. Call or go online now to request your screening mammogram.

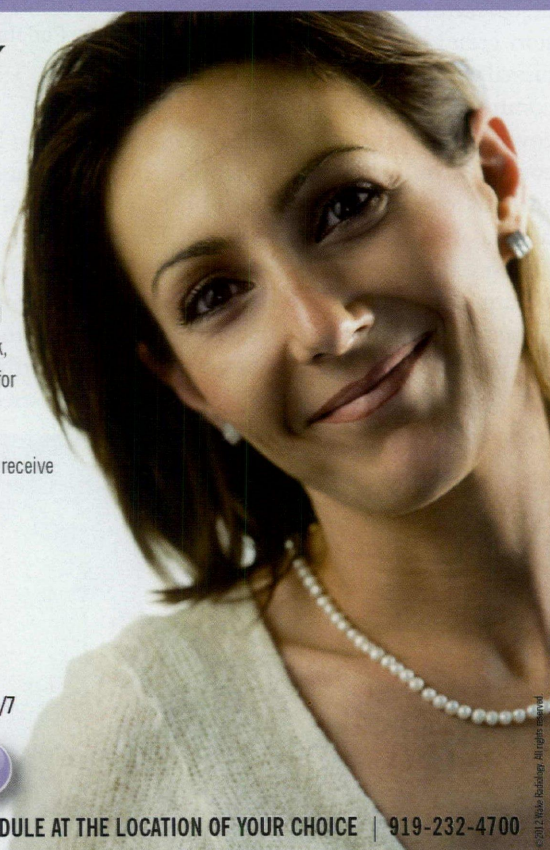
Wake Radiology. *Excellence in breast imaging.*



ONLINE MAMMOGRAPHY
APPOINTMENT REQUESTS 24/7
wakerad.com

Mammo Request

CALL 1 NUMBER TO SCHEDULE AT THE LOCATION OF YOUR CHOICE | 919-232-4700





hibiscus flowered fabric on the rattan love seat and handsomely framed examples of Australian Aborigine art. "The detailed geometric designs are printed on fabric," says Tina. "We brought them back from a trip to Sydney and framed them." The intricate pattern of the sunroom art is repeated in the coverlet in the master bedroom. Again, the colors are in soft tones of ochre and green, serene choices for a house surrounded on three sides by a verdant marine forest with views overlooking the changing colors of the Pamlico Sound. Color pencil renderings of local fish by Outer Banks artist Kim Mosher complement the home's waterside setting.

When the Podolaks reflect on their time at the UNC medical school, they are most grateful for their experience living in Baldwin's Mill, a historic structure adapted as a residence in Chatham County. Bob notes they came to the mill after a fire in their apartment building forced them to move. "I saw a notice of a house for rent in Merritt's Exxon," says Bob. When I

asked for directions, the owner said, 'Go down Jones Ferry Road six miles to the country store and turn right, then go three miles until you come to a big rock and go left across Chicken Bridge and take the first dirt road on the right.'

Bob and Tina loved the old mill with its ancient iron door key and the fireplace with swinging wrought iron pot cranes. "Our first daughter was born while we were living there," says Tina. They also fell in love with the owners, Grimsley and Lois Ann Hobbes, a creative couple with six children. "The Hobbes restored the mill and a blacksmith shop and eventually added a stone and glass house to the property," says Bob. "It's no wonder that one of their sons became an architect." Their time there remains one of the Podolaks' fondest memories.

Bob and Tina Podolak have created fond memories in interesting and diverse locales. But the house overlooking Pamlico Sound is very special indeed. **MM**



Top: The Driveway Winds Through an Old Growth Marine Forest.

Above: Light And Beautiful Views Make Every Dinner a Special Occasion.

Scotch Hall Preserve Golf Community

Realizing Sir Walter's Dream

The hamlet of Merry Hill in northeastern North Carolina will soon be home to one of the state's next great golf and vacation destinations. There you'll find Scotch Hall Preserve, a 900-acre community on the Albemarle Sound, just off Highway 17 between the historic towns of Edenton and Windsor.

And now is the time to beat the crowds and play the Arnold Palmer-designed lay-out ruling the bluffs above the confluence of the Chowan River, Salmon Creek and the Albemarle Sound. The course ranks right up there with The King's best work in the Carolinas, earning a spot on *Golf Digest's* 10 Best New Courses of 2009 and well worth the two-hour drive from the Triangle.

Much of its drama takes place on the back nine, where seven holes open to the surrounding Big Water. The closing three holes build to a spectacular crescendo. The 444-yard par-4 16th demands a precise approach shot over water, followed by the 207-yard par-3 17th overlooking the Sound, requiring a forced carry over a valley of impenetrable wetlands to a well-bunkered two-tiered green. The finishing hole is a risk-reward, 555-yard par-5 with water running down the left side of the fairway all the way to a peninsula green.

New Blood

The Scotch Hall Preserve community opened in late 2007, just in time for the Great Meltdown that left the second-home market in shambles. It sat there in shock for the next three years before its developers turned to IMI Living, the Greenville, SC-based resort sales and marketing company headed by brothers Dan and Mike Collins.

IMI's first move was to revamp the master plan, lower the price points, adopt a more appealing architectural style and shift the marketing focus from the retirement to the vacation market.

Underway is a collection of distinctively



designed waterfront cottages ranging in size from 1400 to 2200 square feet, with prices starting at under \$300,000. These flexible dwellings can serve as primary residences, vacation homes or rental properties. Already 50 families, the big majority from the Triangle area, have put down reservation deposits for the cottages with expectations to close later this summer.

Also under construction is the Soundside Beach Club and Pavilion, featuring a resort-style pool complex, waterfront picnic areas and a fire pit. Construction is expected to begin later this year on a clubhouse and pro shop overlooking the 9th and 18th greens, while permits are in place and plans in the works for a 100-slip marina at the mouth of Salmon Creek.

Lost Colony Connection

Scotch Hall Preserve was recently linked to a new clue in the 400-year old Lost Colony mystery. Brent Lane, an UNC-Chapel Hill business professor and amateur historian, while studying a map drawn by John White, Sir Walter Raleigh's



right-hand man, noticed two patches on the map and wondered if anyone had ever looked beneath them. The answer was no, even though the map had been stored in the British Museum since 1886.

Beneath the patches researchers found evidence that Raleigh had his eye on the Merry Hill area as the site of the first English settlement in the New World. Turns out he had picked an ideal spot for a real estate development, but his timing was just a little off. Four hundred years later, Scotch Hall Preserve is bringing Raleigh's vision to life. **MM**

NOT DONE TALKING ABOUT BARBECUE YET

Each time I write about barbecue, I decide there is nothing more to say and swear I never will again. But I do, because like most things in life, the final chapter is rarely written.

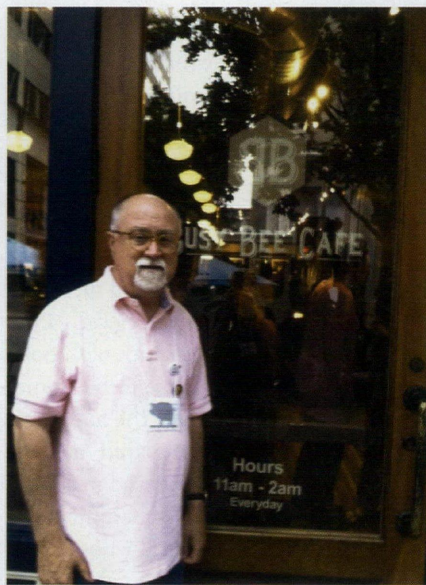
Recently, I was part of a group of 100-plus diverse food devotees from across the nation who participated in a Southern Foodways Alliance (SFA) "Barbecue Trail" field trip in eastern North Carolina. Many of you already know about SFA through my column over the years. It documents, studies, and celebrates the food cultures of the changing American South and sets a common table where black and white, rich and poor – all who gather – may consider our history and our future in the spirit of reconciliation. Headquartered at Ole Miss, SFA stages symposia on food culture, produces documentary films, records oral histories and publishes food writing – including two articles written by me and first published here in *Metro*.

We gathered first in Raleigh on Wilmington Street at Beasley's Chicken and Honey, owned by Ashley Christensen, who cut her culinary teeth at Vin and launched the enormously popular Poole's Diner on McDowell Street. Ashley and her team prepped us for the "Trail" with a family style sampler of her offerings – including buttermilk fried chicken and pimento cheese – mac and cheese custard. We worked our way through several courses, including cider braised collard greens, and ended with cheers for Karen Barker who wowed the crowd with her Maple View Vanilla Bean Pie with blackberries and whipped cream. Karen and husband Ben have retired and said sayonara to their culinary mecca, Durham's Magnolia Grill, but preserved the legend by simply locking the doors and walking away. My guess is that it would have brought a handsome price.

NOW FOR BARBECUE!

The next morning we headed to the Ayden Community Center near Green-

ville. There the Joneses of Skylight Inn ("If it ain't cooked with wood, it ain't barbecue") and the Dennises at Bum's (cousins of the Joneses) came together to set out a meal that introduced SFA members from locales as diverse as San Francisco, Chicago,



The Busy Bee Café is on Raleigh's Wilmington Street. My Grandmother, Nona Castellow Harden, was widowed in the 1920s and opened a café in Windsor, NC to feed her four small children, including my mother. She named it The Busy Bee Café. She was a good cook and a good businesswoman and after starting her restaurant with a small loan from one of the Windsor Gilliams, did well and had a very comfortable life. Could not resist having a picture made at the front door of this Busy Bee before we hit the Barbecue Trail as a tribute to my Grandmother whom I never knew.

Atlanta, Dallas, New Orleans to eastern North Carolina: whole-hog, vinegar-based pork and chicken barbecue and sides including collards, rutabagas and the Skylight's signature flat cornbread. Chefs, cookbook authors and food writers, restaurant owners and other gourmands savored every bite. In this unpretentious group of food lovers, the presence of the delightful Marcelle Benvenu, hailed as the "Queen

of Cajun Cooking," didn't cause a ripple. It was all about the barbecue and folks who prepared it, primarily Bum Dennis and young Samuel Jones, who has emerged as a major figure in the southern food pantheon – and the modest go-to person in barbecue circles.

Let me make a confession. My friend Peter Hairston and I took a detour on the way to Ayden to have a barbecue sandwich at the incomparable B's Barbecue in Greenville – just to prepare our palates, of course. Raleigh's Dean McCord arrived at the same time and ordered half a barbecued chicken, so we sampled that too. Almost every ECU alum knows B's because on ECU game day, tailgaters start lining up at breakfast time for orders of the barbecue when it is brought from the smoking pits out back. I am prepared to declare B's barbecue chicken the best I have ever eaten. Running a close second is the food from Bum's in Ayden which he prepares only on Saturday.

There is something we should talk about concerning eastern North Carolina barbecue. While I prefer eastern style and can get my hackles up about the difference, I do believe that the barbecue we ate years ago in eastern North Carolina probably did taste better. Why? The hogs they cooked had a different diet, were larger and had more fat. The fat is essential for flavor, and since "the other white meat" campaign, breeders have worked to produce leaner hogs. In the process, they have bred the flavor out. Once you could have presented two trays of barbecue – one cooked from just shoulders Piedmont style, and the other from a whole hog – and the difference would have been apparent. The eastern, whole-hog style barbecue would have had more fat, skin and gristle, and you could have spotted it immediately. Not so now. If both are hand-chopped, generally there is little difference in appearance. If both are cooked on wood, the flavor is only altered by the sauce that is applied.

Bum Dennis commented on the shape of the hogs available, noting that when he built his cooler years ago the nose of a 125 pound hog would hang a foot or two off the floor. Now, he said, the nose will almost touch because the “packer hogs,” as Samuel Jones called them, are longer and leaner. Seeing them for the first time walking about is shocking. They look like a cross between a pig and a wiener dog. The distance between ham and shoulder is immense. Samuel and others have been actively looking for a breed that produces more flavorful barbecue, but the varieties available are extraordinarily expensive – perhaps five times more a pound.

And how about chopping? B’s, Bum’s, Starlight and Grady’s in Dudley, whose barbecue we also ate and enjoyed along with mighty fine fried chicken and sweet potato pie, all continue to hand chop their barbecue. Many high volume establishments, such as Parker’s, do not – perhaps as a matter of necessity. The texture can be controlled to some degree, but I have bought barbecue recently that was chopped so fine it appeared to have been ground. Barbecue chopped that way dries out

While I prefer eastern style and can get my hackles up about the difference, I do believe that the barbecue we ate years ago in eastern North Carolina probably did taste better. Why? The hogs they cooked had a different diet, were larger and had more fat. The fat is essential for flavor, and since “the other white meat” campaign, breeders have worked to produce leaner hogs.

In the process, they have bred the flavor out.

immediately and loses the flavor it might have had. Lesson? If you cannot see the barbecue being chopped in front of you, as at the Skylight, or hear chopping in the kitchen, you had better ask.


While we reveled in eastern North Carolina barbecue and its traditions, we also devoted time to seafood and the abundant fresh vegetables of the region. James Beard award winner Bill Smith of Crook’s Corner in Chapel Hill came to his hometown, New Bern, enlisted the aid of his loveable sisters and prepared a local favorite, crabs and gravy served in a bowl over white bread. Sam McGann, chef/owner of Blue Point at Duck, whose menu leans toward local and sustainable, came all the way to New Bern to treat us to “fish muddle,” a delicious stew with new potatoes. The Blue Point, where diners enjoy a remarkable view of the Currituck Sound, was one of the earliest Outer Banks farm to table restaurants.

Saturday lunch at Chef and Farmer in downtown Kinston was amazing. Yes, it is back in business after a disastrous fire, and this destination restaurant, like On the Square in Tarboro, is one of the jewels of eastern North Carolina dining. From the cucumber laced lemonade that greeted us when we arrived, to the “jewel-toned buttermilk sherbet with pecan shortbread” that we enjoyed for dessert, this meal – titled “Eat Your Veggies” – was a rare treat. Well-traveled and discerning palates were wowed by creations such as deep fried whole pickled okra with ranch ice cream – a 10 plus on my scorecard – and the chilled Sea Island bean salad served in a roasted patty pan squash. Applause for

Chef Vivian Howard, a James Beard Award Finalist, and her husband, Benjamin Knight – gracious and welcoming people as well as consummate professionals.

David Cecelski, noted historian, author and *News and Observer* columnist, wrapped up this dining experience with local food lore and a bucket list of little-known eateries and dining opportunities – one a monthly church supper – in the Carteret County area where he was born. David’s list is going to take me back to the Morehead City area soon.

Let’s back track to Ayden. Mayor Stephen Tripp doesn’t miss a trick. He pumped hands as this group from around the nation arrived. In his welcoming remarks he laid down a challenge. With Ayden’s annual Collard Festival, one of North Carolina’s three official state festivals, the weekend after Labor Day, Tripp picked up on the “collard rivalry” between chefs. He promised a prize of \$1,000 if 10 SFA representatives would enter the collard cooking contest in September.

The team is forming. I am a traditionalist myself – devoted to good seasoning and good collards. No spices and secret ingredients. Between you and me, I may rise to the challenge myself along with Lucky 32 Executive Chef Jay Pierce, cookbook author and Chef Fred Thompson, and other food devotees from across the state. Look for information about Ayden’s Collard Festival and use it as an excuse to come to Pitt County and explore the barbecue restaurants there and in neighboring counties. And don’t miss Kinston’s splendid Chef and the Farmer. You’ll be glad you did. 

Metro Magazine

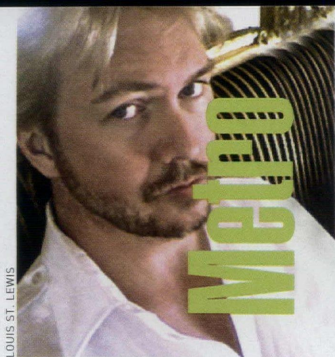
Subscribe now to get the best in:

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



919-831-0999

www.metronc.com



LOUIS ST. LEWIS

Artist-at-Large

by Louis St. Lewis

FIRST LADIES OF ART

Once you have reached a certain age, and you look back on your life experiences, some first impressions stand out more than others. I'm certain that I've met many thousands of people over the course of these long years. Some stand out, some have been relegated to the dustbin of oblivion and I wouldn't recognize them from Adam's housecat if I tried.

Those first meetings that do stand out are larger than life in my memory, and every detail remains as crisp as if it were yesterday. For example, I met one of my oldest friends here in the Triangle at a gay bar in Raleigh back in 1981. She was standing there next to the bar, martini in hand smoking a cigarette. She sported black pixie-cut hair, a black and white Op-art mini-dress, one black earring, one white earring, one black stocking, one white stocking, one black shoe, one white shoe and a black and white checkerboard pocketbook. Very subtle I know, but for some reason she caught my eye. Of course, I had to go over and introduce myself to this walking sculpture and we have been friends ever since.

Another meeting that stands out in my mind took place around 1986. I had just signed up with Charlene Newsom's Gallery C, and we decided to do something interesting to let people know that I was the new artist in the stable. So we did what any sensible folks in our situation would do: we rented a limousine (this was back when limousines actually looked like limousines and not tricked up SUV's). Charlene sent out invitations and we picked up clients two at a time, gave them a glass or three of champagne and showed them my portfolio while we rode around for 30 minutes or so listening to jazz. After they made a purchase, we would drop them off and move on to the next clients. Easy money on a beautiful day.

At our final stop, an elegant lady slipped into the car, all in black, with the confidence and grace of a panther. Black slacks, a black silky top, silver rings, a lovely silver belt buckle and a silver pectoral necklace suitable for Nefertiti or Cleopatra. She smiled, shook my hand and said "Hello, I'm Mary Ann Scherr". Now if you don't know who Mary Ann Scherr is, you need to be informed. She is our very own Grand Dame of jewelry and

design with a who's who client list that includes the late HRH the Duke of Windsor, Erma Bombeck, Andy Warhol, Chelsea Clinton, Liz Claiborne and Perry Ellis. Her works are in the Vatican Museum of Contemporary Art, The Metropolitan Museum of Art, The Smithsonian, The Renwick Gallery to name a few.

Recently, the Roundabout Art Collective (www.roundaboutartcollective.com) in Raleigh

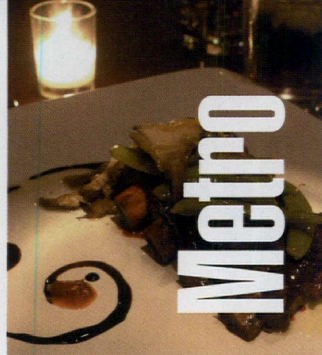
presented Ms. Scherr's always powerful work alongside pieces by her daughter Sydney Scherr. In this show it's easy to see that the apple didn't fall far from the tree. Like her mother, Sydney is an accomplished jeweler with an eye for detail and design, but she is also noted for her large scale talisman rattles and narrative sculptures that evoke the spirituality of Native American culture. Now when you think "talisman" or "rattle" you probably think small. Not with Sydney, These are large scale sculptural forms crafted on to exotic woods that can easily be as tall as a person. Stunning in photographs, amazing in person. Congratulations to the folks over at Roundabout for presenting a well deserved exhibition of Raleigh's first family of jewelry designers. Congrat-

ulations are also in order for another well respected member of our arts community. Artist Marriott P. Little is being honored with the exhibition "Four Decades of Art" at Raleigh's ART-SPACE through the 28th of July. Ben Forrest Williams, former curator of the NC Museum of Art stated: "Whether her works have large or small format, they have the same exacting finish. Her technique is flawless and her composition is in balance."

I've known Marriott for years and she always has a smile on her face, and why not? She has lived the life of a professional artist since the early 70's. Her late husband was an artist, two of her daughters and two of her grandsons are too. Sounds like a lot of happy creativity to me. I bet their dogs and cats are creative as well. Some families just get all the luck it seems. Ms. Little also keeps a studio at Artspace, so when you go see her show, pop by her studio and congratulate her. She certainly has earned it! **MM**



Mary Ann Scherr



Gourmet

by CC Glenn

The Comeback of the Cocktail

ALL ACROSS THE TRIANGLE MIXOLOGISTS OFFER ENTICING OPTIONS

He is a gentleman who is ablaze with diamonds. There is a very large pin, formed of a cluster of diamonds in the front of his magnificent shirt, he has diamond studs at his wrists, and gorgeous diamond rings on his fingers...

The year was 1863. In the sumptuous, gilt barroom of the decadent Occidental Hotel in San Francisco, you'd think the flashy, bon vivant described above was an actor or a prosperous businessman. But no, it was Jeremiah P. Thomas, the grandfather of the American cocktail movement—"one of the most distinguished, if not the chief, of American bar-tenders," according to British traveler Edward Hingston, who penned the above passage.

At the age of 55, Jeremiah P. Thomas died, leaving behind an enormous legacy that paved the way for the future of the American cocktail. Author David Wondrich won a 2007 James Beard Award for his book *IMBIBE! From Absinthe Cocktail to Whiskey Smash, a Salute in stories and drinks to "Professor" Jerry Thomas, Pioneer of the American Bar*.

Any bartender or bar owner who takes his or her job seriously knows the Professor. They understand the principles behind concocting a flawless cocktail: the proper uses of materials and the importance of fresh ingredients.

Starting in major metropolitan areas, the past few years have witnessed a renaissance of the cocktail movement. Cocktails are no longer an afterthought on a bar menu, included because it is expected. Now bars abound that are dedicated to the cocktail—classics and contemporary.

The proliferation of cocktail bars has crept its way into the Triangle. We are flush with sophisticated, elegant and pioneering bars that excel in creating classic cocktails and some that push the limit, creating imaginative cocktails with fresh local ingredients, superior liquors and a lot of love.



Manhattan and Albanian Veal Jerky at Peccadillo in Carrboro

A good bartender is an alchemist. He or she knows the basic science, but also doesn't hesitate to try unheard of before potions. Like a great chef, bartenders excel in the classics, but also go out on a limb, using fresh and local ingredients to inspire fascinating and surprising libations.

And while cocktails are enjoyed throughout the year, the summer's heat is easily quelled by quaffing an Old Fashioned Brandy Cocktail or sipping a Sazerac at one of the Triangle's fashionable drinking establishments.

Raleigh

Fox Liquor Bar

As if Ashley Christensen doesn't have enough on her plate, she opted to broaden her repertoire, branching out of the culinary scene to open Fox Liquor Bar last September. "The Darling of Raleigh," according to the James Beard Foundation, Christensen had the honor of cooking a dinner at the James Beard House in mid-June. Before she opened Fox Liquor Bar, Christensen traveled the United States researching quality cocktail bars. Celebrated New York cocktail goddess Karin Stanley, of Dutch Kills Bar in Queens

and Little Branch in Manhattan's West Village, consulted with Christensen, helping to design the extensive cocktail menu.

Underneath her Beasley's Chicken + Honey and Chuck's, with an entrance around the corner from South Wilmington on West Martin, Fox radiates sophisticated New York style while maintaining a comfortable and hospitable atmosphere more in tune with Raleigh. With oversized seating, a custom-designed bar by Christensen, and deliberate dim lighting, Christensen's newest venture is elegant but chic, refined but spirited. Though not quite a speakeasy—traditionally a speakeasy would be secretive, without a sign outside (Fox simply has a vertical "LIQUOR" sign over top the entrance on E. Martin)—Fox models itself after the generation of like-minded bars that have opened in New York City over the past decade.

The star of the show is Fox's imaginative and expansive cocktail list. With illustrious names such as Champs Elysees, Marie Antoinette, Penicillin and Wonka Fizz (includes a whole egg and chocolate bitters), how could you not try a few? I'm particularly fond of the playful cocktail list with corresponding sketches of in which glass a drink

should be served (a Hemingway Daiquiri is served in a *coup*, Negroni in a rocks glass with cubed ice, Andean Dusk in a flute).

Fox has received criticism for its prices—\$11 per drink, any drink—and for not recognizing that some drinks should cost more than others due to ingredients. If you don't like the price, then don't go. Let's not be naïve, you're not just paying for the drink—you're paying for the experience, the ambience.

Jordan Hester, a brainy bartender who learned the sport of bartending at nearby Foundation while searching for a job more suited to his degrees in English Literature, contends that the menu isn't overpriced. Instead, it's intended as more of a *tabula rasa* that allows customers to expand their palate and be adventuresome with their choices, instead of simply ordering the least expensive drink on the menu.

With all these enticing libations, it would be smart to indulge in a selection of Fox's artisan meats, such as prosciutto, sweet coppa and salame, or a few of their cheeses, including hard sheep's milk cheese from Croatia, triple crème cow's milk cheese from France or soft goat's milk cheese from Vermont. Add some marinated olives or *boquerones* (marinated white anchovy fillets), and you have a proper meal. 237 S. Wilmington St. (Entrance on E. Martin).

Open 5 pm – 2 am daily.

Foundation

Unless you know where you're going, it's an easy spot to miss. Underneath the red brick building next to the former location of The Mint restaurant on Fayetteville Street in downtown Raleigh is Foundation, a shoebox shaped bar that serves mouthwatering cocktails accompanied by a laid back attitude. Head downstairs and enter the small but lively bar and choose between several communal tables for groups or just folks looking to meet new people, or cozy up to the barstools and chat up the bartenders—they're very knowledgeable..

Foundation is welcoming, not overly snobbish while maintaining an ambience of style and trendiness. If uber fancy cocktails aren't your thing, then you'll love Foundation and its craft cocktail menu. Unintimidating, it's a great place to enjoy a classic cocktail or try something new like the Confederate Widow (Tea infused Cardinal Gin, peach bitters, Herbsaint, local honey, lemon, egg white and mint) or the Basil

Smash (Evan Williams 1783, basil syrup, basil leaves and lemon). Cocktail prices hover between \$8 to \$10 per cocktail, only slightly less than those at Fox Liquor Bar.

Opened in the spring of 2009, Foundation's guiding principle is serving only North Carolina beers and wines (with the exception of a few items), American spirits, local fruits and house-made mixers. Fresh lemons and limes are squeezed daily, as well as house-made sodas (cola, ginger, tonic, lemon-lime and strawberry). A fancy ice machine was even acquired that makes one by one inch cubes of ice, ideal size and surface area for Foundation's repertoire of expert cocktails.



Confederate Widow at Foundation

Bar manager Andrew Shepard builds the cocktail menu seasonally, but welcomes inventive drink ideas from his enthusiastic and experienced staff. Especially proud of their American whiskeys, Foundation boasts over 50 bourbons, about a dozen rye whiskeys, and three of our state's moonshine: Troy and Sons, Catdaddy Carolina and Junior Johnson's.

Echoing the sentiments of bartender Jordan Hester at Fox, Foundation's Chris Tamplin cringes at the uttering of "mixologist". He's not fond of the overused term he says, "I'm a bartender who makes really good drinks,"—not a mixologist.

Due to its size, Foundation can swell with thirsty patrons on weekend evenings. I prefer going earlier in the evening for a more personal, peaceful experience. Though they don't serve dinner, you can snack on Blister-Fried peanuts from Jamesville, NC or chocolates from Escazú in Raleigh.

213 Fayetteville St., *Open 4 pm – 2 am daily.*

The Architect Bar & Social House

A healthy trek up the stairs of the building next to The London Bridge Pub on E. Hargett St rewards parched patrons with an understated, light-filled room that slings refreshing cocktails—mostly classic with a modern twist. Stark and minimalist design allows customers the option of comfortable seating, but is also conducive to standing and mingling. The monotone whites, beiges and wood are refreshingly bare—giving the vibe the joint is unfinished.

Opened only six months ago by Raleigh native John Seelbinder in an architect's old office, The Architect has started off with a

bang. Weekends often see a line out the door and around the corner to S. Wilmington St. Beer, wine and mixed drinks are available, and hip bar fashions include well-executed cocktails such as The Architect Whiskey Sour with Rodenbach Grand Cru and blackberry whiskey, or the Cucumber Martini with Hendricks Gin, cucumber, and Thai chile—a satiating combination of spicy and sweet.

The most fun item on the cocktail menu is the "Molecular Gastronomy of the Week". Most recently Seelbinder's brother, Aaron—the alleged creator of the term "culinary mixology," and former recurring guest on Dave Elger's Hot Mixology TV series—created a delightful spherified Mojito. In a Chinese serving spoon, the "drink" isn't the most elegant, though it tastes phenomenal—like a Mojito exploded in your mouth. Clear and gelatinized on the outside, the inside is pure liquid rum with a baby mint leaf. It's definitely a must try! I can't imagine what the next Molecular Gastronomy of the Week will entail.

More great places in Raleigh to get a cocktail:

C. Grace, 407 Glenwood Ave. – Great lounge, live music and fantastic cocktails

Neptunes Parlour, 14 W. Martin St. – hip, DJ almost every night, fun cocktail menu

Durham

Whiskey

A self-proclaimed “gathering place for grown-ups,” (they don’t admit anyone under the age of 23) Whiskey is relatively new to the nightlife scene in Durham. A dark and mysterious speakeasy that fashions flawless cocktails and boasts over 300 types of whiskey, entering the establishment is like stepping back into a prohibition-era watering hole.

Whiskey sucks you in with tantalizing promise of danger, and a vow to ensure a good time is had by all. Recently I ordered a White Manhattan from a sportily-clad bartender (button-down shirt and bow tie, of course) that not only quenched my thirst, but excited my sense of defiance. I wasn’t supposed to be drinking—that’s illegal in the

1920s right?—but there I was indulging in an impeccable amalgamation of white whiskey (un-aged, aka “moonshine”) and sweet vermouth served in an delicate coup.

Whiskey attracts a refined, erudite clientele searching for a return to simple sophistication and exquisitely crafted cocktails with superior ingredients. A strictly enforced dress code is required of men and women, which is elevated for entry into the private club upstairs (business and cocktail attire obligatory). Smoking of cigarettes and cigars is permitted throughout the bar, with a humidior upstairs. On Main Street, next door to Toast (a delicious lunch sandwich spot) and not far from Revolution, Whiskey is outfitted with large leather armchairs, wooden bar stools and few tables in the front and on the patio. If you have trouble with your eyesight, I’d suggest sitting in the comparatively well-lit bar area, otherwise you’ll have a hard time adjusting to the (very) low lighting. Perhaps the lack of lighting is good thing after a few Dark and Stormys or a Cardinal Gin Collins.

Live jazz is on hand at Whiskey. The Brian Horton Trio plays Thursdays from 10 pm – 1 am, and pianist Ryan Hanseler plays the upright piano Saturday evenings from 7 pm – 10 pm.

347 W. Main St., *Monday through Friday 5pm - 2am; Saturday 6pm - 2am.*

Carrboro

Peccadillo

In a discreet one-story building catty-corner from Crook’s Corner, sits the small and unassuming Peccadillo. The name, originating in 16th century Spain, means a small or relatively unimportant offense or sin. And it would be a sin not to try one of their expertly mixed classic cocktails. Impeccable Manhattans, Negronis and Martinis are fashioned by bartenders who are knowledgeable and passionate about mixology. This dim-lit little spot offers a—albeit small—selection of interesting cheeses and cured meats, hand-picked by owner Tim Neill and driven down from New York. Recently, I paired a Manhattan with Albanian veal jerky. Nothing like a Slim Jim, this meaty treat is salty and sophisticated. Open for a little over six months, the enigmatic bar has gained regulars purely by word of mouth. Sure they have a website—complete with phone number and address, but that’s all. No info, no history, no menu, not even a sign on the front door.

100a Brewer Lane, *Open daily 5 pm – 2 am.*

Bowbarr

While Peccadillo is aesthetically nondescript, its Carrboro neighbor—Bowbarr—a stone’s throw away on Rosemary Street, pops with color, attitude and festive bric-a-brac. With a hand-scribbled chalkboard menu and an old-timey cash register behind the bar, Bowbarr—the compound name a liaison for husband and wife Amanda Barr and John Bowman—offers innovative, fun and enchanting cocktails.



Desert Berry from Bowbarr in Carrboro

You could order a beer or a glass of wine, but why not a Tequila Sangria, a Pickle Back (a shot of bourbon followed by a shot of Neal’s Deli pickle juice) or the Desert Berry and be pleasantly surprised? Adventure seekers must take a shot of Mezcal and follow up by sucking an orange slice dipped in worm salt. A Mexican liquor from the maguey plant, a relative of agave, Mezcal is native to Oaxaca (pronounced *wah-ha-ka*) in Southern Mexico and is traditionally bottled *con gusano*—with a “worm” plucked from an agave plant. Although they don’t serve food, you can always order take out from Carrburritos next door and nosh in Bowbarr’s terrace out back. They don’t mind.

Curiously located next door to a tattoo parlor and across the street from eco-friendly Greenbridge Condominiums—Bowbarr has been open since 2010 and is a very welcoming and convivial spot for folks of all sorts. The Oaxacan-influenced bar stems from Barr’s time spent in the region with her mother, where she owns a bed and breakfast.

705 W. Rosemary St., *Open daily 7 pm – 2 am.*

Cocktail Primer

A cocktail is any alcoholic drink that includes at least two ingredients—one being a spirit. Historically, a cocktail referred to a spirit mixed with bitters. So where does the name “cocktail” actually come from? Legend contends the name derives from the French *coquetier*—literally, egg cup, the vessel that held 19th-century New Orleans pharmacist Antoine Amédée Peychaud’s celebrated beverage of bitters with Cognac. This concoction ultimately became the signature drink of New Orleans, the Sazerac. Patrons asking for Peychaud’s *coquetier* would mispronounce the French word, eventually distorting it to cocktail.

Bitters, alcoholic infusions made of perfumed herbs, roots or fruits, were first used in cocktails for their medicinal properties. As a *digestif*, bitters calmed the digestive system after a meal. The most well-known brands of bitters today, Angostura, Peychaud’s (after the namesake pharmacist) and Suze, are made from gentian, a flowering plant. **MM**

Chapel Hill

The Crunkleton

A favorite of locals, co-eds and Carolina parents, The Crunkleton is truly a stunning space. Located on Franklin Street, it's cozy and convivial, yet urbane and classy. After entering the main door from the street, patrons pass through a heavy curtained door before arriving in the high-ceilinged, wooden-floored room. The lighting is dim, but not too dim, and the atmosphere is friendly. The long elegant bar is deep, and a tall mirrored wall full of heavenly sprits and liquors is arrayed behind, with top shelf liquors requiring the use of a sliding ladder that you want to jump on at least just once.

Owner and bartender Gary Crunkleton—a stout gregarious fellow, opened the popular bar in 2009. He's hilariously comedic, deceptively smart and at all times a true gentleman. Without his presence, The Crunkleton just isn't the same. He offers an extensive list of spirits and liquors, and will make any drink requested. The cocktail menu updates seasonally and now tempts thirsty folk with airy specials such as The Gingembre (Genever, Gin, Ginger liqueur, lemon, sugar and house-made ginger syrup) and The Bumble Bee (bourbon, honey, lemon, lime, egg white, cream and citrus bitters).



Brandy Cocktail at Crunkleton

On breezy summer days the enormous front windows open to the sidewalk. The Crunkleton also has a pool table and a comfortable, quieter backroom.

In early May, The Crunkleton hosted a five night series of seminars in celebration of World Cocktail Week. In collaboration with the Museum of the American Cocktail (MOTAC) in New Orleans, the series was organized in chronological order and featured local bartenders from the Triangle. Seminars

were free and featured interesting history concerning the highlighted era of each evening as well as tastings of typical cocktails from the period by bartenders from

Foundation, Fox Liquor Bar, Peccadillo and Crook's Corner.

320 W. Franklin St., Open daily 4 pm – 2 am. **MM**

NIBBLES

FIRE IN THE TRIANGLE CHEF COMPETITION

The Got to Be NC Competition Dining Series "Fire in the Triangle" kicked off with a bang in June with a Iron Chef-style head-to-head competition. On the day of each battle, the 16 chefs are allowed six hours to pick out food items before they are told what North Carolina secret ingredient they will be required to include in each of their three dishes (secret ingredients range from Asheville's Lusty Monk Mustard to eggs from North Carolina ducks and chickens).

Jimmy Crippen, the effervescent owner of Crippen's Country Inn & Restaurant in Blowing Rock, hosts the series, emceeing each battle. Diners taste all six dishes without knowing which chef is responsible for each offering. As each dish comes out, diners vote on the presentation, aroma, presentation, flavor, accompaniments, creativity and execution of each dish via a website on their cell phones. By the end of each delicious evening the votes are tallied and one chef moves on to the next round.

After the first rounds, eight chefs remain: Shane Ingram (Four Square), Adam Rose (Il Palio), Ryan Payne (Weathervane), Scott James (Midtown Grille), John Childers (Herons), Serge Falcoz-Vigne (518 West), Dean Wendel (Flights) and Christopher Hill (The Oxford).

The remaining chefs will battle it out in the kitchen this month. The last chef standing at the finale on July 31st wins \$2,000 and the coveted red chef's jacket. Unfortunately, the dinners (\$49) are already sold out; however, Fire in the Triad will take place during August and September and tickets are available online.

EPICURIOUS VINO CHALLENGE 2012

On a picturesque Saturday evening in June at Hinnant Family Vineyards in Pine Level, RHA Howell hosted their annual Epicurious Vino Challenge. As the sunset over the 80-acre vineyard, guests sampled dishes from ten area chefs, sipped Hinnant wines and tasted specialty martinis including the Ava Gardner.

While the judges were determining the top three dishes, guests were voting for their favorite too. A hundred full stomachs later, the decisions were announced. Connie Pennell from Pine Level's Parkside Café won first place in the people's choice, with Mario Huante from Chef Mario's Inc. in Raleigh and Jacob Busler from the International Culinary School at the Art Institutes coming in second and third.

In a surprise move, the professional judges chose Art Institute student Jacob Busler as the overall winner for his shrimp creole. Mario Huante took second place while Tom Armstrong from Vinnie's placed third. The event benefitted RHA Howell's mission of helping people with disabilities

and special needs and their families.

EVENTS

Celebrate Bastille Day, France's national holiday on July 14th, at Saint-Jacques, Raleigh's enchanting French restaurant. A six course meal with wine pairings will be offered for \$79. Dinner begins at 6:30 on July 14. Call 919.862.2770 to reserve your spot.

The Washington Duke Inn will host a dinner with special guest Daniel Wallace, author of *Big Fish*, on Wed, July 18th. A Chapel Hill resident, Wallace's book was recently reprinted (and turned into a movie in 2003 directed by Tim Burton). Washington Duke's skilled chef Jason Cunningham will prepare a dinner from his new summer menu. Champagne reception begins at 6:30 pm, dinner at 7 pm. Call 919.493.6699 for reservations. \$69 for dinner only; \$89 for dinner and wine pairings (both receive an autographed copy of *Big Fish*).

OPENINGS

Raleigh

The Wake Forest Dairy Depot, an ice cream and sandwich shop, is now open in Wake Forest, filling the town's ice cream void. The Depot offers 24 flavors of soft-serve ice cream in addition to splits, sundaes and floats. 3433 Rogers Rd, Open daily 11 am to 9 pm (Sundays noon to 9 pm).

A new Laotian restaurant opens in August on 222 S. Blount St across from Moore Square. Bida Manda— sanskrit for Father and Mother. Jordan Hester of Fox Liquor Bar is consulting with the owners, helping them design their drink menu.

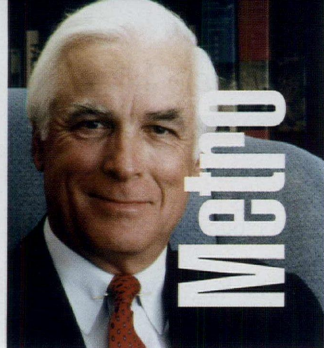
Krave Restaurant and Lounge opened on Glenwood South in early June. The hip new spot offers an eclectic menu of small plates, salads and entrees, as well as a "late night" menu with pizzas, nachos, dips— pretty much anything you might ever want. 510 Glenwood Ave., Open until 4 am.

Durham

The Streets at Southpoint is getting a bakery. Durham Catering Co.'s chef Tom Ferguson plans to open Rise in Renaissance Village near the Target store in late August. The bakery will focus on yummy biscuits and donuts and promises to offer vegan and gluten-free options.

Carrboro

Venable Rotisserie Bistro has opened in historic Carr Mill in Carrboro. Run by chef/owner Drew Moore, the bistro serves lunch, dinner and weekend brunch. Good-looking but still casual, Venable's menu offers a range of cosmopolitan cuisine and includes soups, salads and sandwiches as well as heavier entrees such as a burger, steak, vegetable pot pie and fried chicken.



Editor-at-Large

by Jim Leutze

IT'S NOT ABOUT SEA LEVEL RISE

Let's take a different approach to the sea level rise (SLR) discussion. I think this is more about faith, economic self-interest and politics than it is about the science of SLR.

Let's start with faith. We are seeing a range of issues in this country in which faith, or belief, is overcoming evidence. The clearest instance of this conflict is creationism. In a recent Gallup Poll 46% of Americans chose creationism over evolution. In other words almost half the people in this country have faith that the earth and all its creatures were created in one day not more than 10,000 years ago. This despite clear evidence that the earth was formed hundreds of millions of years ago and that animals and human beings evolved over time.

How can this be? It has to be that religious faith trumps scientific evidence. That is fine as long as people don't inject their faith into biology, anthropology or politics. You can believe that the moon is made of green cheese as long as you insist that astronomy is simply a concept. You can even harmlessly entertain yourself at a theme party in Tennessee where Neanderthal men ride dinosaurs - but don't confuse that with the facts. Unfortunately, several state legislatures have either passed or are considering bills that will require that creationism be taught in high school science classes in company with evolution. That is nuts. If you want to teach creationism, teach it as a religion course. And not to be outdone in dumbness by those states, the North Carolina Legislature has now passed a law saying that the State cannot require coastal communities to include increasing SLR in their long-term planning.

My point here is that the same blind faith that leads people to reject evolution similarly leads people to reject SLR. And don't give me this stuff about there being scientists on both sides of the issue; the vast

majority of scientists, all over the world, who specialize in areas related to SLR, believe not only in SLR but also in climate change. The percentage of those so believing verges on 97% - an amazing number considering how hard it is to get a majority of scientists to agree on anything. But here I'm not arguing the case for SLR; rather I'm trying to point out the connections between the conflict over SLR and the conflict over evolution. In both cases, for many, blind faith overcomes evidence.

That brings us to economic self-interest. I hate to be cynical but I find the prominent role of developers in NC-20 - the organization leading the charge against attempts to require coastal communities to consider sea level rise in their land use plans - at least suspicious. Who would be most likely to oppose planning for an event that might make land unbuildable or raise insurance rates - a disinterested third party (the Coastal Recourses Commission) or people who might lose money? I think the argument that SLR will have economic consequences is perfectly legitimate and needs to be made.

The very reason that SLR should be included as a contingency is so plans can be made to minimize the economic impact. Don't put public buildings or vital infrastructure or potential pollutants in a possible danger area. The disingenuous thing about NC-20 is that they frame their objection in scientific terms. As stated earlier, the vast majority of qualified scientists support the argument that the sea is rising and will rise faster over the next century, so NC-20 can forget that line of attack.

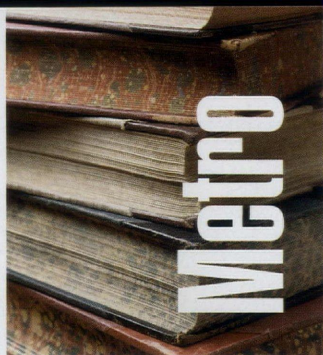
On to the area of politics: The political party most clearly identified with questioning science is the Republican Party. They argue about CO₂ levels increasing global warming. While I'm sure there is no connection, it just so happens that major producers of CO₂, like oil and coal com-

panies vote reliably Republican. There even has been a book written called *The Republican War on Science* (2005) that traces the conflict back to smoking and cancer in which the big tobacco companies, also reliable Republicans, paid consultants to argue against the overwhelming scientific evidence that smoking causes cancer.

Republicans also question stem cell research, environmental regulations, health regulations and regulations generally. Often they depend on the fervor of evangelical activists (as on abortion) or ideologically driven pseudoscience to advance their case. In the economic field they have a whole series of conservative theories such as: tax cuts increase revenue; we have a spending problem not a revenue problem; cutting taxes on the wealthy creates jobs. These are talking points not provable concepts; in fact prior experience tends to disprove them.

But in a more general sense, people likely to be Republicans argue against the academic elite and most particularly "government experts". In the recent Republican Primaries, Rick Santorum called those encouraging kids to go to college "snobs". Taken in aggregate, these Republican positions contribute to public distrust confusion about observable natural occurrences and authority figures who study them. This makes a lot of the public susceptible to bogus claims and specious arguments; they just can't separate fact from fiction, especially if the argument is framed in emotional terms. How else can you account for the sway held over many minds by entertaining demagogues like Glen Beck and Rush Limbaugh.

I think that the sea level rise debate is, on one side at least, not a debate. It is an ideological/political/economic argument ideally suited to the prejudices of one party and a growing number of people woefully incapable of separating facts from prevarication. **MM**



Books

by Arch T. Allen

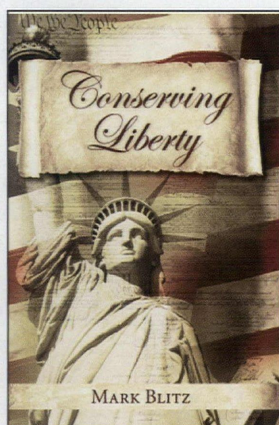
CELEBRATE LIBERTY ON THE 4TH OF JULY

Not just American independence should be celebrated on the Fourth of July, but also American liberty. Yet the word *liberty* is not popular in some left-wing circles, and even on the right, caution is sometimes urged about its use, for example by a political consultant who finds the word liberty to be perceived as too ideological. He advises using instead the word freedom.

Often used interchangeably, the words have different roots, as explained by historian David Hackett Fischer in his book *Liberty and Freedom* (2005). (See www.metro-nc.com/article/?id=15.) Both mean freedom from serfdom or slavery, but they have difference implications. Liberty implies independence, separation and autonomy - while freedom implies the right of belonging within a community of free people. Only English-speaking people inherited words with both meanings, Fischer notes, and as a result our history reflects "a dynamic tension between liberty-as-separation and freedom-as-belonging to a community of free people that is unique to the English-speaking world."

Between the two words, our founding documents emphasize the word *liberty*. The Declaration of Independence declares "Liberty" to be one of our inalienable rights, second only to "Life" itself and precedent to our "Pursuit of Happiness." Our Constitution recites among its purposes the securing of "the Blessings of Liberty to ourselves and our Posterity . . ." Our founding, as Lincoln memorialized it at Gettysburg, was "conceived in liberty and dedicated to the proposition that all men are created equal."

More important than merely defending the use of the word *liberty*, we should strive to conserve liberty itself, as argued by Mark Blitz in *Conserving Liberty*. For Blitz, a professor of political philosophy at Claremont McKenna College, the liberty to be conserved is the liberty of the Declaration of



Conserving Liberty, by Mark Blitz (Hoover Institution Press, 2011, 137 pp)

Independence and America's founding. It is upon that liberty that Blitz bases his clarification and defense of contemporary American conservatism. "The heart of American principles is our emphasis on individual liberty . . ." Blitz concludes, adding that "The central American conservative principle . . . is liberty . . ." Thus, "Conservatism's future is especially significant because it has become the name for the political views that support liberty . . ."

Blitz seeks to conserve the natural-rights liberty expressed in the Declaration of Independence, enshrined in America's founding as self-evident truths "that all Men are created equal, that they are endowed by their Creator with certain inalienable Rights, that among these are Life, Liberty, and the Pursuit of Happiness . . ." As stated succinctly by Blitz, "Rights are natural because they are evident to reason, belong to each man, and are inalienable."

To conserve natural-rights liberty, we must also conserve virtue, excellence, and self government, Blitz argues in separate chapters. Thus, modern American conservatism supports "liberty, good character, strong families, the worth of religion, economic growth, limited government, and vigorous national defense."

Conserving Liberty is a short, concise

explanation of what it should mean to be an American conservative today. As Princeton scholar Robert P. George notes in his praise of *Conserving Liberty*, it compresses much knowledge of moral and political philosophy into its brief text. (See *Claremont Review of Books*, Winter 2011/12.) Although it may disappoint some traditionalist and libertarian purists for not including their favorite expressions of conservatism in its text - or their favorite authors in the bibliography - it should appeal to all modern American conservatives, whether labeled economic conservatives or social conservatives. As modern American conservatives strive to conserve liberty, they may be called—as Blitz calls them—"conservative liberals," meaning classical liberals in the tradition of the Founders. It is this we celebrate on the 4th of July.

(For a fuller discussion of classical liberalism, as opposed to modern progressive-liberalism, see "The 'L' Word: The Meanings of American Liberalism," www.metro-nc.com/article/?id=2014.) **MM**

Metro Magazine

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

919-831-0999

www.metro-nc.com

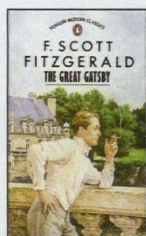
10 BOOKS YOU SHOULD'VE READ BY NOW... SO WHY NOT READ THEM THIS SUMMER?

by Carlie Sorosiak

1. *The Great Gatsby*

by F. Scott Fitzgerald

No one throws a better party than Jay Gatsby. Fitzgerald's Jazz Age novel offers a page-turning blend of sex, intrigue, and opulence. Not only is *The Great Gatsby* a heartbreaking thriller, it's also a classic story in American literature. Catch the new Gatsby movie with Leonardo DiCaprio, premiering this Christmas.



2. *The Hunger Games Trilogy*

by Suzanne Collins

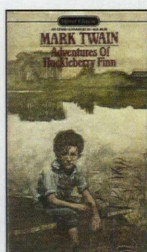
Although *The Hunger Games* draws a younger fan-base, this trilogy is not just for children. Set in the post-apocalyptic nation of Panem, the novels profile an annual event when teenagers battle to the death on live television. Love, violence, and suspense dominate the narrative, leaving the reader hungry for more. So read on, And May the Odds Be Ever in Your Favor.



3. *The Adventures of Huckleberry Finn*

by Mark Twain

First published in 1884, *Huckleberry Finn* is a quintessentially American tale. Originally criticized for its coarse language (and recently for its use of racial slurs), Twain's novel offers a colorful, albeit stereotypical, examination of the people and places along the Mississippi River. Read this for a literary and cultural critique of the American South.

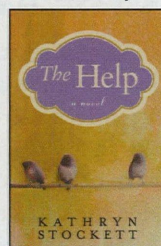


4. *The Help*

by Kathryn Stockett

Even before the 2011 blockbuster

movie, *The Help* dominated household bookshelves across America. The story of a young, white reporter in the 1960s who details the point of view of African-American maids, the novel cleverly delivers a poignant message about racial divides during the Civil Rights Movement.



5. *Heaven is for Real*

by Todd Burpo with Lynn Vincent

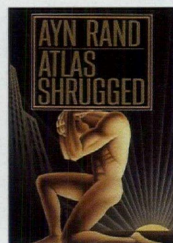
Do you wonder what Heaven is like? The true story of a four-year-old boy who slips from consciousness in an emergency room and briefly enters Heaven, this book offers a heavy dose of spirituality and wisdom—all from a child who says God is “reaaally big.”



6. *Atlas Shrugged*

by Ayn Rand

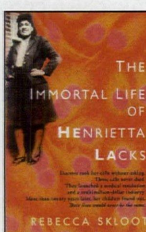
Who is John Galt? Rand's 1957 objectivist fiction tome illustrates a dystopian United States that chronicles society's productive titans refusing to be exploited by an increasingly regulated governmental system. In the current wake of increased taxation and restrictions on liberty, *Atlas Shrugged* provides an eerily accurate portrayal of how a productive nation can turn disastrously corrupt.



7. *The Immortal Life of Henrietta Lacks*

by Rebecca Skloot

The required summer reading for universities across North Carolina, Skloot's controversial

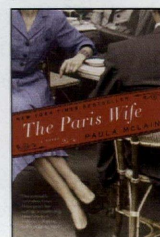


book documents how scientists removed cells without consent from an African American woman and turned them into an indefinitely survivable human cell line that enabled copious scientific discoveries.

8. *The Paris Wife*

by Paula McLain

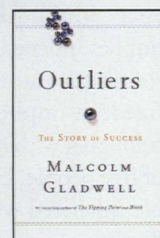
Love. Betrayal. Hemmingway. Published in 2011, *The Paris Wife* captures an unforgettable relationship between two remarkable people: Ernest Hemingway and his wife Hadley as they carouse in the fast-paced and boozed-up world of Jazz Age Paris.



9. *Outliers: The Story of Success*

by Malcolm Gladwell

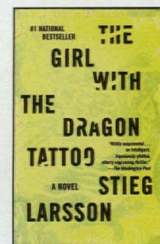
Are you driven to succeed? Maybe you have what it takes. Gladwell examines the world of “outliers”—the best, brightest, and most successful people in the world. From software tycoons to the Beatles, the author analyzes what makes high-achievers different.



10. *The Girl with the Dragon Tattoo*

by Steig Larson

Didn't catch the movie last December? The book is better. Follow a journalist and a computer hacker searching for a woman who has been missing for forty years. *The Girl with the Dragon Tattoo*, the first in Larson's trilogy, is a worldwide cultural phenomenon.



METRO PREVIEW

BY CARLIE SOROSIAK AND DAN REEVES

GALLERIES

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

- **PRESENCE EXHIBIT:** FEATURING WORKS BY LYDIA ANNE MCCARTHY AND MIA YOON; large scale paintings and mixed media works; exhibit runs through July 16
- **SYSTEMIC** BY KIA MERCEDES CARSCALLEN; Block2 video series
- **4X24 EXHIBIT:** PHOTOGRAPHY BY NATHAN WELLMAN, ADAM HAJNOS, JULIAN THOMAS AND GERRI FERNANDEZ; guest curated by Georges Le Chevallier. Also featuring Between Exhibit by Seoun Som; until Sept. 17

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

- **DRAWING ROOM** BY GERRY LYNCH; drawings in various media; exhibit runs through June 31, Upfront Gallery
- **MUSEUM TOURS;** small groups (10-15 people); held year-round on Tuesdays
- **MARRIOT LITTLE: "FOUR DECADES OF ART";** Opening Reception: Friday July 6, 6-10 pm. Exhibit runs July 6-28. Artist Talk: July 12, 12:30 pm.

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

- **SIXTEEN SLICES OF LOVE** BY PETER FILENE; Exhibit runs



Marriot P. Little

- through July 15, Allenton Gallery
- **THE SALVAGE SERIES** BY MARTY EDMUNDS; Exhibit runs through July 15, Semans Gallery
- **TRANSLUCIDANIDA** BY DARRYL HALBROOKS; Exhibit runs April 20 through July 15, Semans Gallery
- **LOOKING CLOSELY** BY CHRISTINE HAGER-BRAUN; Solo exhibit of Art Quilts, on display until July 15, Ella Fountain Pratt Legacy Gallery

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

- **BITS + BYTES EXHIBIT;** Computer and technological art; exhibit runs July 6-26
- **PHOTOGRAPHER'S FORUM;** Network for photographers to explore ideas and techniques; July 11
- **ARTISTS NIGHT;** Monthly demos, lectures and workshops; July 17
- **TRADITIONAL PAINTERS FORUM;** Explore ideas and painting techniques; July 19
- **ABSTRACT AND CONTEMPORARY ARTISTS FORUM;** Geared toward artists working with abstraction and contemporary concepts; July 24

ADAM CAVE FINE ART EVENTS: Raleigh, Contact 919-838-6692 or visit www.adamcavefineart.com

- **LANDSCAPES AND FLORALS:** JOSEPH CAVE; New oils on canvas; Betty Ray McCain Gallery, Meymandi Concert Hall at Progress Center for the Performing Arts Gallery; exhibit runs through Sept. 30

EVENTS AT ACKLAND ART MUSEUM: Chapel Hill, Contact



MAKE ENDS MEET - Works by Jonathan Brilliant, Matthew Curran, and Olek at the Flanders Gallery

919-962-0216 or www.ackland.org

- **THORTON DIAL: THOUGHTS ON PAPER EXHIBIT:** Runs through July 2012
- **PIECE BY PIECE: QUILTS, COLLAGES, AND CONSTRUCTIONS EXHIBIT;** Runs through July 2012

JIMMY CRAIG WOMBLE EXHIBIT. New oils on canvas; Exhibit runs through July 18, Gallery C, Raleigh. Contact 919-828-3165 or visit www.galleryc.net

PAINTINGS BY SPENCER HERR. Acrylic on panels that explores themes of devotion, wonderment and uncertainty. Exhibit runs until July 14. Joe Rowand Art Gallery, Chapel Hill. Contact 919-360-7975 or visit www.joerowandart.com

MAKE ENDS MEET EXHIBITION IMAGES. Featuring works by Jonathan Brilliant, Matthew Curran, and Olek. On display through July 21, Flanders Gallery, Raleigh. Contact 919-834-5044 or visit flandersartgallery.com

J. CHRIS WILSON: A REPRISE; FORTY YEARS OF PAINTING: The Arts Council of Wilson presents a lifetime collection of work from the artist. Annie D. Boykin Gallery, Wilson Arts Center. Exhibit runs until July 21. Contact 252.291.4329 or visit www.jchriswilson.com

WARREN ANTHONY HICKS: SCENTS OF HUMOR: The Preservation Society of Chapel Hill. Horace Williams House. Exhibit runs July 8-27. Contact 919-942-7818 or visit www.warrenhicks.com

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



Ragamala Dance

- **BARKCLOTH, BRAS & BULLETPROOF COTTON: THE POWERS OF COSTUME;** Talley Student Center; exhibit open through Aug. 31
- **IN RESPONSE;** Weaving by Ann Roth and Vita Plume; exhibit open through Sept. 6
- **FILM: THE ART OF THE STEAL (2010);** July 18
- **IN REPOSE: ROOTS;** Artist talk, July 25
- **FILM: JUNEBUG (2005);** Aug. 14

CLASSICAL

NORTH CAROLINA SYMPHONY EVENTS: Various locations, Raleigh and statewide; Contact 919-733-2750 or visit www.ncsymphony.org

- **INDEPENDENCE DAY STATEWIDE CLASSICAL:** Salute to the red, white and blue; Festival Park, Fayetteville; July 1
- **STARS AND STRIPES STATEWIDE CLASSICAL;** Patriot favorites; Kenan Auditorium, UNC-Wilmington; July 2
- **INDEPENDENCE DAY STATEWIDE CLASSICAL;** Lake Benson Park, Garner; July 3
- **INDEPENDENCE DAY STATEWIDE CLASSICAL;** Booth Amphitheatre, Cary; July 4
- **A NIGHT IN PARIS;** Part of the 2012 Rex Healthcare Summerfest Series; Parisian favorites; Booth Amphitheatre, Cary; July 7

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

- **DANCING IN THE WIND;** July 10, Sarah P. Duke Gardens
- **MANDOLIN ORANGE;** July 11, Outdoors at Duke Gardens
- **MIDTOWN DICKENS + SPECIAL GUESTS;** July 18, Outdoors at Duke Gardens
- **MEGAFAUN;** July 25, On the Lawn at Duke Gardens

POP MUSIC

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

- **CROSBY STILLS and NASH;** July 8
- **JACKSON BROWN and SARA WATKINS;** July 22
- **TED NUGENT;** August 9

METRO PREVIEW

EVENTS AT TIME WARNER CABLE MUSIC PAVILLION AT WALNUT CREEK: Raleigh; www.livenation.com

- TOBY KEITH and BRANTLEY GILBERT: July 15
- MAZE FEATURING FRANKIE BEVERLEY, PATTIE LABELLE, THE O'JAYS, KENNY 'BABYFACE' EDMONDS & TANK: July 20
- KISS and MOTLEY CREW: July 22
- 311 and SLIGHTLY STOOPID: July 25
- JASON ALDEAN and LUKE BRYAN: July 27
- NICKELBACK and BUSH: July 30
- ALLMAN BROTHERS BAND and LYNARD SKYNARD: August 4
- CHICAGO & THE DOOBIE BROTHERS: August 5

EVENTS AT THE PNC ARENA: Raleigh; www.pcnarena.com

- ROGER WATERS: *THE WALL*, originally a double album in 1979 and feature film in 1982: July 9

EVENTS AT THE RALEIGH DOWNTOWN AMPHITHEATER: Raleigh; www.raleigh-amphitheater.com

- THE JACKSONS: July 6
- LAST SUMMER ON EARTH TOUR FEATURING: BARE NAKED LADIES, BLUES TRAVELER, BIG HEAD TODD and the MONSTERS & CRACKER: July 12
- EVERCLEAR, SUGAR RAY, GIN BLOSSOMS, LIT & MARCY PLAYGROUND: July 14
- YES & PROCOL HARUM: July 25
- TRAIN & MATT KEARNEY: July 27

EVENTS AT CAT'S CRADLE: Carrboro; www.cats-cradle.com

- ANDREW BIRD with MAVIS STAPLES: July 10
- BEST COAST and THOSE DARLINS: July 13
- CROCODILES and ETERNAL SUMMERS: July 17
- JOSH RITTER: August 1
- LITTLE FEAT with THE VILLAINS: August 4

EVENTS AT THE ARTS CENTER: CARRBORO: www.arts-centerlive.org

- AN EVENING WITH LINDSAY BUCKINGHAM: After going his "own way" from Stevie Nicks and Fleetwood Mac decades ago, Buckingham's solo took off. Fleetwood songs aplenty expected for this performance. August 2
- HOT TUNA: Jorma Kaukonen of Jefferson Airplane fame and icon of the hippie generation playing blues, rock and folk. July 9



Allman Brothers Band

EVENTS AT KINGS BARCADE: RALEIGH; www.kingsbarcade.com

- HAMMER NO MORE THE FINGERS: July 6
- DARK WATER RISING and CLAY PIGEONS: July 13
- OLYMPIC ASS KICKING TEAM, HANK SINATRA and MALDORA: July 14
- SURFER BLOOD: July 15
- AGALLOCH and TAURUS: July 29

EVENTS AT KOKA BOOTH AMPHITHEATER: Cary; www.boothamphitheatre.com

- INDEPENDENCE DAY CONCERT: Cary's own THE TOWN set to perform our country's favorite patriotic tunes after a day of events. July 4
- AN EVENING WITH FURTHER FEATURING PHIL LESH and BOB WEIR: Two surviving members of the Grateful Dead still jamming out with songs both old and new. July 11
- MERLE HAGGARD & KRIS KRISTOFERSON: Country legends sharing the bill for an evening of the very best in real Country. August 7

EVENTS AT THE CAROLINA THEATER: Durham; www.carolinatheater.org

- BRANDI CARLILE: August 7

EVENTS AT THETHE HAW RIVER BALLROOM: Saxapahaw; www.hawriverballroom.com

- THE TALLEST MAN ON EARTH: July 25
- BEVERLY GUITAR WATKINS, ROBERT LEE COLEMAN, ALBERT WHITE, SHELTON POWE, ARDIE DEIN AND NASHID ABDOL KHAALIQ: July 27
- THE KICKIN GRASS BAND: July 29



Merle Haggard

STAGE AND SCREEN

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

- *THE FALLEN IDOL* (1948): July 8
- *THE DRAUGHTMAN'S CONTRACT* (1982): Aug. 12

BURNING COAL THEATRE COMPANY EVENTS: Raleigh, Contact 919-832-4001 or visit burningcoal.org

- "SHAPE": Written by Erik Ehn and coproduced by force/collision; July 5-8
- "CHILDREN IN THE DARK": Coproduced by Neutral Ground Ensemble; July 5, 6, 8
- "BLACKOUT": Coproduced by Awkward Elephant Project; June 29-30 and July 1, 7
- "MARK TWAIN'S JOAN OF ARC": Coproduced by Urban Garden Performing Arts with live music by Bevel Summers; June 28, 30 and July 1, 8
- "MUM'S THE WORD": Coproduced by Machine Theatre; July 1, 6-8
- UTA HAGEN CLASS: Eight-week scene study class taught by Jerome Davis; June 11 through July 30

RALEIGH LITTLE THEATRE EVENTS: Raleigh, Contact 919-821-4579 or visit raleighlittletheatre.org

"EAST OF THE SUN AND WEST OF THE MOON": Presented by RLT's Teens on Stage with director Linda O'Day Young; July 13-22; Gaddy-Goodwin Teaching Theatre

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

- "URINETOWN: THE MUSICAL": Presented by 2012 Summer Youth Conservatory; July 19-22

DURHAM PERFORMING ARTS CENTER (DPAC): Durham; For ticket information, visit www.dpacnc.com or call 919-680-2787

- PILOBOLUS; Part of American Dance Festival at DPAC; July 5-7
- CROSBY, STILLS, AND NASH; July 8
- VERTIGO DANCE COMPANY; Part of American Dance Festival at DPAC; July 13-14
- PAUL TAYLOR DANCE COMPANY; Part of American Dance Festival at DPAC; July 20-21
- JACKSON BROWNE WITH SPECIAL GUEST SARA WATKINS; July 22
- MARK MORRIS DANCE GROUP; Part of the American Dance Festival at DPAC; July 27-28
- "CHICAGO"; July 31 through Aug. 5

DUKE PERFORMANCE EVENTS: Durham, Contact 919-684-4444 or visit tickets.duke.edu

- MONICA BILL BARNES & COMPANY; all female company; R.J. Reynolds Industries Theater; July 1-3
- ADF FACULTY CONCERT; internationally renowned faculty members; R.J. Reynolds Industries Theater; July 8
- RAGAMALA DANCE; modern take on traditional South Indian classical dance; R.J. Reynolds Industries Theater; July 10-12
- BRIAN BROOKS MOVING COMPANY; hybrid of dance techniques; R.J. Reynolds Industries Theater; July 16-18

MUSEUMS

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

- *THE CREDENTIALIST* BY JOSÉ LERMA; Intricate installations that combine painting and non-traditional materials; on display until Sept. 2
- FORM SPECIAL: AN EXHIBITION OF SOLAR PROJECTS AND SITE COLLAGES; Work by Andy Hall; on display until Oct. 8
- SPACES AND PLACES (ARCHITECTURE + LANDSCAPE ARCHITECTURE); High school summer workshop; July 9-13, 16-20
- GRAPHIC DESIGN; High school summer workshop; July 9-13, 16-20
- DESIGN LAB; High school summer workshop; July 23-27

NC MUSEUM OF NATURAL SCIENCES EVENTS: Raleigh, Contact 919-733-7450 or visit naturalsciences.org

The Artist



- **STORYTIME**; Favorite nature tales and live animals; every day
- **MEET THE ANIMALS**; From alligators to opossums, meet a new live animal each week; every day
- **2011 WILDLIFE IN NORTH CAROLINA PHOTO COMPETITION**; Special exhibit for 2012
- **SCIENCE SATURDAYS: THE CSI EFFECT AND FORENSIC ENTOMOLOGY**; Science talk; July 7

MARBLES KIDS MUSEUM EVENTS: Raleigh, Contact 919-834-4040 or visit www.marbleskidsmuseum.org

- **MUSEUM FIELD TRIP FOR GRADES K-3 AND 4-5**; year-round.
- **AROUND TOWN**; Explore kid-size version of our community; year-round exhibit
- **SPLASH!**; Fun with water; year-round exhibit

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

- **ANGELS, DEVILS AND THE ELECTRIC SLIDE: OUTSIDER ART FROM THE PERMANENT COLLECTION**; Featuring works by Minnie Black, the Rev. Howard Finster, Jimmy Lee Sudduth, Mose Tolliver and Purvis Young; exhibit runs through July 8
- **SUMMER MAKE AND TAKE**; Explore exhibitions through hands-on crafts; July 3, 10, 12, 17, 19, 24, 26
- **SUMMER DAYS, NASHER NIGHTS: ART SCRABBLE**; Game night with exhibition-themed words; July 5 and Aug. 2
- **SUMMER DAYS, NASHER NIGHTS: LIVE AND LOCAL**; Live performance by area musician and café menu with local ingredients; July 12
- **SUMMER DAYS, NASHER NIGHTS: DINNER AND A MOVIE**; showing *Eat Drink Man Woman* (1994); July 19
- **SUMMER DAYS, NASHER NIGHTS: GUEST CHEF ALFREDO ALVAREZ, CITY KITCHEN**; July 26

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

- **FORGOTTEN PAINT LECTURE**; Learn about 18th-century British painting from Museum Conservator Perry Hurt; July 1
- **ART IN THE EVENING**; Experience the NCMA after dark; July 6, 13
- **SKETCHBOOK SATURDAYS**; Explore sketchbooks tools and techniques; July 7
- **SUMMER DANCE SERIES: CODE f. a. d.**; African and African American, modern, and contemporary dance performances; July 7
- **FILM: HARRY POTTER AND THE DEATHLY HALLOWS: PART 2** (2011); July 7
- **MUSIC IN THE GALLERIES: TRADITIONAL MUSIC FROM WEST AFRICA FEATURING DIALI CISSOKHO**; Renowned Senegalese kora player and percussionist; July 8
- **SENIOR SAMPLER: FROM BRUSH TO BRAYER**; Explore layering paint on canvas; July 10
- **ANDREW BIRD WITH SPECIAL GUEST MAVIS STAPLES**; Brings together two giants of the Chicago music scene; July 10
- **DROP-IN STUDIO**; Free art-making for families; July 11

- **LUNCH AND LECTURE: DESIGNER'S CHOICE**; NCMA designer Shannon Harris leads group; July 13
- **NEKO CASE WITH SPECIAL GUEST KELLY HOGAN**; Indie music; July 14
- **SHEN WEI DANCE ARTS**; Part of American Dance Festival; internationally acclaimed modern dance ensemble; July 18, 19
- **FILM: THE MUPPETS** (2011); July 20
- **FAMILY FUN SATURDAY: HEY! IT'S CLAY!**; family workshop; July 21



Lindsay Buckingham

- **JUSTIN ROBERTS AND THE NOT READY FOR NAPTIME PLAYERS**; whimsical Indie music for kids and their parents; July 21
- **SENIOR SAMPLER: MAKING IT BIG**; Make large work of art in collaborative project; July 24
- **FILM: THE ARTIST** (2011); July 27
- **FAMILY FUN SATURDAY: BIG BRUSH, LITTLE BRUSH**; Tutorial in painting with gallery tour; July 28
- **ALLOY ORCHESTRA'S NOT FOR KIDS ONLY**; Musical ensemble for kids and parents; July 28
- **ALLOY ORCHESTRA, ACCOMPANYING SILENT-FILM CLASSIC THE PHANTOM OF THE OPERA**; July 28
- **RHYTHMS OF THE HEART: THE ILLUSTRATION OF ASHLEY BRYAN**; Colorful illustrations of children's book author; exhibit runs through Aug. 19

CAPE FEAR MUSEUM OF HISTORY AND SCIENCE EVENTS: Wilmington, Contact 910-789-4367 or visit www.capefearmuseum.com

- **CAPE FEAR TREASURES: CAMPAIGNING**; Political paraphernalia and election materials; exhibit opens July 16
- **TOYS & GAMES EXHIBIT**; On display until Sept. 9
- **CAPE FEAR TREASURES: SHOES**; Selection of footwear from permanent collection; On display until July 15
- **RESIDENTS' FREE DAY**; July 1
- **MUSEUM OUTREACH PROGRAMS: K-5**; year-round
- **MUSEUM KITS: K-5**; year-round
- **NIGHT AT THE MUSEUM**; Evening exploring Lower Cape Fear region after dark; July 28

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

- **BEHIND THE VENEER: THOMAS DAY, MASTER CABINET-MAKER**; Unique furniture by free man of color; until January 2013
- **GREETINGS FROM NORTH CAROLINA**; Vintage postcards, souvenirs and tourist artifacts in NC; until July 13
- **OUR STATE DOG: NORTH CAROLINA'S PLOTT HOUND**; Exhibit explores evolution and history of hunting dog; until Sept. 30
- **NORTH CAROLINA AND THE CIVIL WAR: THE BREAKING STORM, 1861-1862**; Exhibit explores early battles and events leading to the Civil War; until Oct. 2012
- **TIME FOR TOTS: THINGS THAT GO!**; Look at transportation items and create own traveling machine; ages 3-5; July 10 or July 17
- **HISTORY CORNER: NORTH CAROLINA FOLKLIFE**; Discover traditional arts and make crafts; ages 6-9; July 11
- **HISTORY HUNTERS: SPIES!**; Secrets from the Civil War to WWII; ages 10-13; July 11
- **MAKIN' BOWL**; Watch woodworker Louis Sachs; July 14
- **MAKE IT, TAKE IT: WOOD WONDER**; Make a simple wood craft; July 14
- **CONSERVATION ASSISTANCE DAY**; Bring objects to museum for assessment and advice on care; July 20
- **SATURDAYS IN THE GARDEN**; Join museum member for informational tour; July 21
- **HISTORY À LA CARTE: TANGO! THE SONG! THE DANCE! THE OBSESSION!**; Piano performance, lecture and dance demonstration; July 25

MUSEUM OF LIFE AND SCIENCE EVENTS: Durham, Contact 919-220-5429 or visit www.lifeandscience.org

- **WOLVES AND WILD LANDS IN THE 21ST CENTURY**; Learn about wolves and their struggle to survive; until July 8
- **DINOSAURS ROCK**; Chat with paleontologists and see discoveries; July 14

POTPOURRI

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

9TH ANNUAL ALL WHITE ATTIRE AFFAIR: Raleigh Convention Center; July 21-22. Contact www.alistnextevent.com

THE 'WORKS!': JULY 4TH ON FAYETTEVILLE STREET: Celebrate America's Independence Day in Downtown Raleigh. This year's festivities will be held near Fayetteville Street, with fireworks over the Progress Energy Center for the Performing Arts starting at around 9:30 pm. Contact www.raleighconvention.com/theworks

FESTIVAL FOR THE ENO: Concert series in Durham City Park benefiting the Eno River Associations. Proceeds raise money for habitat conservation; July 4, 7, and 8. Contact eno-river.org/Festival

THE 3RD ANNUAL TRIANGLE BLACK PRIDE: Film festival showcasing a series of short LGBT films. Raleigh Marriott Crabtree Valley, July 26-29. Contact www.triangleblackpride.org

TRIANGLE ROCK CLUB DATE NIGHT: The first Saturday of every month is date night at Raleigh's premier indoor climbing center; July 7. Contact 919-463-7625 or trianglerockclub.com

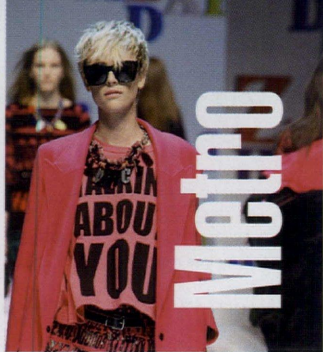
DURHAM BULLS VS LEHIGH VALLEY IRONPIGS: July 19; for ticket information, contact www.milb.com and search for "Durham Bulls."

WIPE OUT!! FREE FAMILY EVENT; Beach and water games fun at Logan Trading Company in Raleigh, July 14. Contact 919-828-5337 or visit www.logantrd.com

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.



Shen Wei Dance Arts



Metro

Style

by Catherine Fain

RULE BRITANNIA



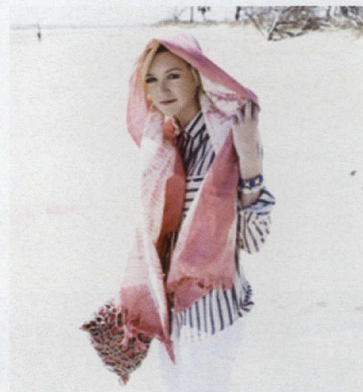
From the top left clockwise: Kate Middleton at the Olympic Concert in Jenny Packham, Alexander McQueen cream dress, Philip Treacy hat, Hunter Wellie Boots, Charlotte Olympia Raffia shoes, Judith Leiber Union Jack clutch.

PROUD MARY

Standing out in a world of increasingly mass-produced goods are the hand-woven, beautifully designed textiles of the Charleston-based company Proud Mary Textiles. The firm was created in 2008 as a socially conscious textile design company equally combining designer Harper Poe's passion for textiles and design — and her desire to find solutions to combat poverty in the developing world.

The fabrics that make up the line's bags, pillows and other accessories are hand-made by female artisans in developing nations around the globe. Poe has worked with artisans in far-flung locations, including Mali and Guatemala. She says, "this also supports and shares craft traditions that are amazingly beautiful but may be dying out in certain countries".

Poe continues to expand the line and its reach, with her eye on Southeast Asia for upcoming collections. Learn more about Proud Mary at www.proud-mary.org.



Proud Mary Textiles

FASHION NEWS

Gena Chandler will host a Nation Ltd Trunk Show with Jen Menchaca on August 9 and will also host a Diane Von Furstenberg Trunk Show with Rep Kiki with the entire Fall collection on August 23; Raleigh, 919-881-9480

Bailey's will host the Bailey's Gold Buy Event July 19-21; Cameron Village, 919-829-7337

Events at **Traditions By Anna**, Raleigh, 919-783-8652

- Sample Sale: Sample bridal gowns marked 50-75% off, July 14
- Toni Federici Veils and accessories Trunk Show, July 20-21
- Best of Anne Barge Trunk Show, August 17-26

Fine Feathers will host an Alta Moda showing, featuring special occasion dresses August 21-25 and will also host a Marisa Baratelli showing — with silk taffeta dresses and separates September 20-22; Chapel Hill, 919-942-3151

The Julia will host a Uvo Luxury Handbags Trunk Show on July 7; Wilmington, 910-256-1175

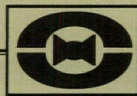
KISS MY FACE

Kiss My Face, a natural beauty and personal care products company, has long been a favorite of the outdoor community with products for camping, hiking, or any other outdoor activity.

Kiss My Face Organic Lip Balms are made with organic beeswax that softens and soothes while protecting lips against the sun. For extra defense against UVA and UVB rays, Kiss My Face Face Factor provides SPF 50 protection and is made with green tea extract, peptides and licorice extract to help fight free radicals.

Kiss My Face Peace Soap is a 100% natural castil that contains no parabens, SLS or phthalates and is available in a variety of fragrances, including Pomegranate Acai and Grassy Mint. Kiss My Face has announced that select products are now available at REI stores nationwide.





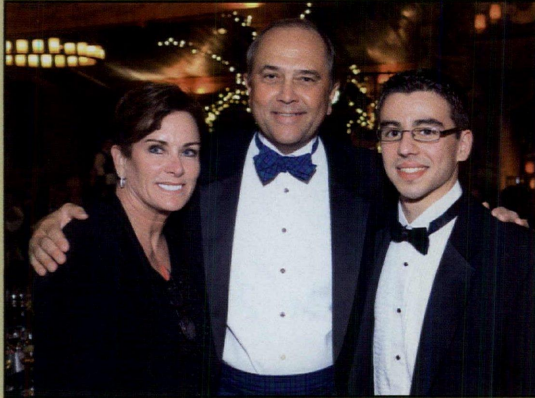
On the Town

North Carolina Symphony's Mission Possible Gala

The Pavillion @ The Angus Barn

Raleigh, NC

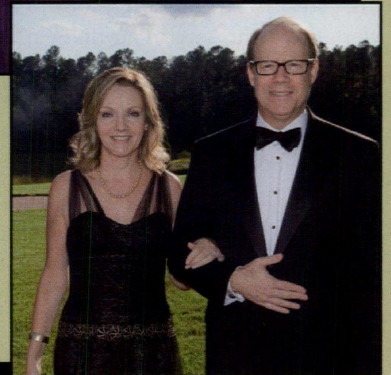
June 7, 2012



The Angus Barn owner Van Eure, NCS Board Member Doug Hornberger, NCS Assistant Principal Trumpet Jonathan Randazzo



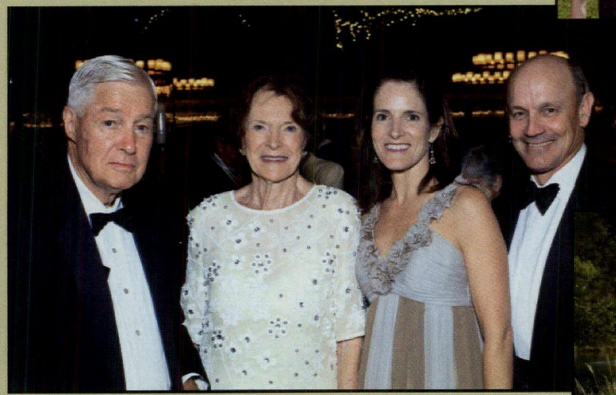
Henry Grzes, NCS President and CEO Sandi Macdonald, Art and Kathy Pope, Secretary Linda Carlisle and Jim Carlisle, Charlotte Llewellyn and Music Director Grant Llewellyn.



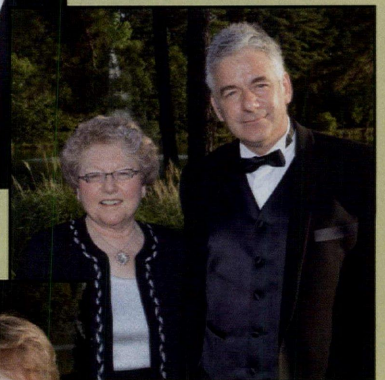
Josie and David Walker



Music Director Grant Llewellyn and Meredith Stringfield Oates, daughter of NCS Founder Lamar Stringfield



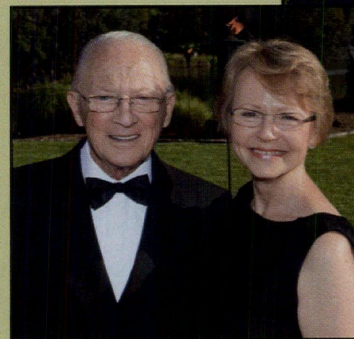
Frank and Ella Ann Holding with Hope Connell and John Bryant



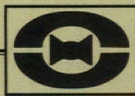
North Carolina Symphony Board of Trustees Chair Catharine Arrowood and Music Director Grant Llewellyn



Mission Possible Committee: Charlotte Martin, Luanne Roth, Kathy Pope, Barbara Helton, Mary Susan Fulghum, Ella Ann Holding, Chair Darlene Woolner, Josie Walker, Ashley Perkinson, Gale Sons, Anne deRosset



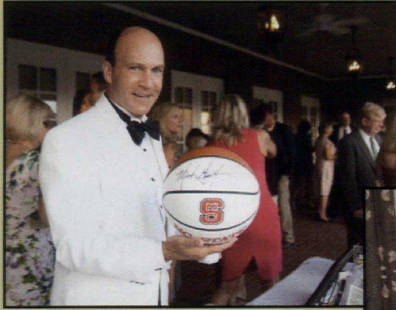
Ed Woolner and Mission Possible Committee Chair Darlene Woolner



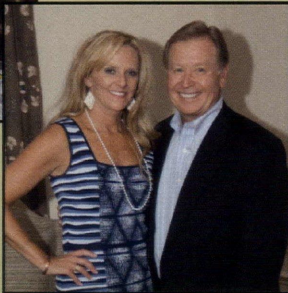
Wilmington Lung Cancer Golf Classic and Hope Gala
Landfall Country Club
Wilmington, NC
June 16, 2012



Maggie Vance and
Amy Cipeau



Tom Stelton



Martha and John Emrich-
Gold Sponsors



Blair and Sheri Mitchell



Kaycey Helmold and Heather Hooper

ARTHOUSE EXHIBIT
Contemporary Art Museum
Raleigh, NC
May 11, 2012



Chuck and Marjorie Hodges



Elysia Borowy-Reeder, Mayor Nancy McFarlane, former Mayor Charles Meeker
and Dean Marvin J. Malecha



Craig and Linda McDuffie

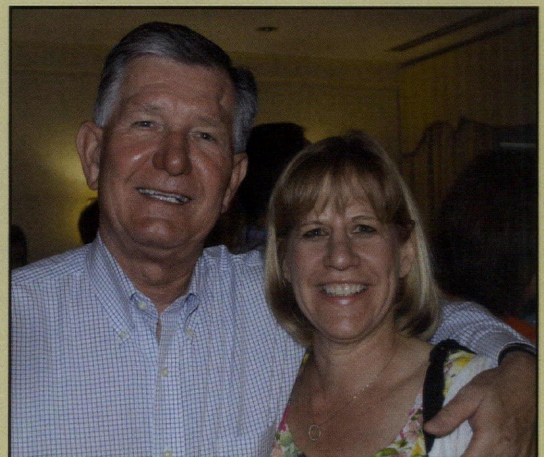


Friend and Sarah Gupton

Summer Salute
North Ridge Country Club
Raleigh, NC
May 19, 2012



Liz Christensen and Marsha Ball Members of the Summer Salute
Planning Committee



Ken Sykes of North State Bank Mortgage and Susan Jordan of North State Bank

RESTAURANT GUIDE

RALEIGH/CARY

18 SEABOARD — 18 Seaboard Avenue, Suite 100 Raleigh. 919-861-4318. 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. 919-831-2811. 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. 919-829-2518. www.518-west.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. 919-677-9229. 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. 919-781-2444. www.angusbarn.com. The Angus Barn, a Raleigh landmark offers Angus steaks, seafood, an extensive wine list, experi-

enced 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. 919-881-9778. 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. 919-834-9011. 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. 919-981-0305. 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. 919-789-0606. 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.



Sullivans

KINSLEY DEY

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

FIREBIRDS ROCKY MOUNTAIN GRILL — 4350-118 Lassiter at North Hills Ave., Raleigh. 919-788-8778. 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 919-833-8898. 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. 919-755-0556. Housed in historic Depot building in the warehouse district, this upscale Mexican restaurant couples indigenous ingredients with mod-

ern 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. 919-782-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 @ The Pig — 2014 Fairview Road, Raleigh. 821-1240. Café, bar, and deck seating. Award-winning salads, soups, sandwiches, and entrees. Voted "Best Brunch, Eggs Benedict, and Bloody Mary," *Metro Magazine*. Voted "1 of 50 Best Gift Shops in the South," *Southern Living 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.raleightimes-bar.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 hos-



Mez

KINSLEY DEY

pitality. 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. 919-829-3663. Visit online at www.secondempire.com. Award winning cuisine in two dining atmospheres. Upstairs enjoy the ultimate dining experience in an elegant yet relaxed atmosphere of charm and grace. Downstairs in the Tavern and Atrium enjoy a lighter fare menu and cozy atmosphere. AAA Four Diamond, DiRoNA Award, Wine Spectator Award.

SHERATON RALEIGH HOTEL — The Grove Café - 421 South Salisbury Street, Raleigh. 919-834-9900. 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. 919-833-2888. 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. 919-755-2222. www.tropical-smoothiecafe.com. Tropical Smoothie Café is more than just great tasting smoothies. Keeping in line with the great taste and high quality that Tropical Smoothie is known for, we also offer healthy alternatives to regular fast food. Our gourmet wraps, specialty sandwiches and salads are made with the highest quality Dietz and Watson meats and cheses. Come early to enjoy our breakfast wraps and bagels. Catering is available.

VINNIE'S STEAKHOUSE AND TAVERN — 7440 Six Forks Rd., Raleigh. 919-847-7319. 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. 919-787-7747. www.vivaceraleigh.com. Tuscan inspired Italian restaurant featuring Chef Jeremy Sabo's signature style in an upbeat, hip environment. Consecutively voted "Top 20 Best Restaurants" in the Triangle. Italian wines and house-made limoncello. Bar and outdoor patio dining available. Located at North Hills. M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-9 p.m.

WINSTON'S GRILLE — 6401 Falls of Neuse Rd., Raleigh. 919-790-0700. Locally owned and operated for 25 years and counting. Great food and service make us a top choice for steaks, prime rib, Fresh seafood, salads, burgers and more.

ZEST CAFÉ & HOME ART — 8831 Six Forks Rd., Raleigh. 919-848-4792. www.zestcafehomeart.com. Offering the freshest, finest food served with a zesty outlook since 1995. Dine in



our café or outdoor patio. Enjoy the Home Art selection of fun and whimsical home accessories and gifts. Lunch and Dinner T-Sat. and Sun. Brunch.

DURHAM/APEX/MORRISVILLE

CAFÉ PARIZADE — 2200 W. Main St., Durham. 919-286-9712. 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. 919-469-5774. 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. 919-969-1155. 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. 919-918-2777. 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. 919-941-1630. Visit online at [\[durham.com\]\(http://durham.com\). 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.](http://www.mez-</p>
</div>
<div data-bbox=)

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. 919-928-8200. 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 ref-

erences 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.

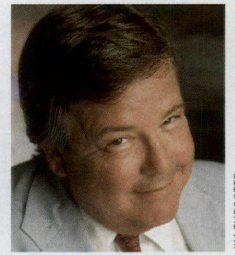
FISHTALES WATERFRONT RESTAURANT — 232 W. Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at www.fishtalesdining.com. Have your Holiday Party on the Waterfront this year! FishTales offers the best food selection, service and a great atmosphere for your special event. We can provide the perfect 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.beaufortgrocery.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



THE SEAS ARE RISING, THE SEAS ARE RISING!

The sky is falling, the sky is falling cried Chicken Little. The children's tale resonates today as hundreds of scientists are running around like chickens with their heads cut off (to extend the metaphor) screaming about projected catastrophic consequences caused by rises in sea level. Like Chicken Little, there is an outside chance they may be right - but the evidence says no.

Remember the predictions by scientist Paul Ehrlich in his 1968 book *The Population Bomb*? According to the group think of the early part of the modern environmental movement, by the year 2000 earthlings will be living on top of each other awaiting the end of times due to the absence of clean air, water, food and shelter if birth rates were not curtailed immediately.

As it turned out, the theory of unintended consequences trumped the certitudes of eminent scientists. Not only did the earth not run out of resources, nations that took Ehrlich's eschatological predictions seriously now find themselves on the brink of extinction caused by low birth rates. In Western Europe, where trendy social planning platitudes take root and thrive, Ehrlich's advice was taken seriously and birth rates declined. Germany's birth rate - which is the number of births per 1,000 inhabitants - is now 7.88. That's down 16% in the last ten years and the lowest in the country's history. Other countries whose rates have declined include Italy, the Netherlands and Portugal - with slipping birth rates in every Western European country except Spain and UK.

The reality is that ethnic populations are shrinking, creating the necessity to import foreign immigrants to perform basic work and pay the taxes to fund the quasi-socialistic systems. Most of these "guest workers" are Muslim. In a huge irony, by falling for the over-population hoax, nations have not saved the earth and its resources - they have ensured their own demise. The scientists were not only wrong in their population growth prediction, those who believed them have endangered their very existence.

Here is another example. Environmental scientists insisted in the 1970s that fossil fuels were diminishing at an alarming rate. This

belief, the linchpin of the alternative energy movement that permeates ecological thinking today, turns out to be wrong. It is now estimated that the US will be completely free of the need to purchase oil beyond the Western hemisphere by 2020 and completely independent by 2032 due to new techniques that extract oil from shale, the ocean floor and by applying hydraulic fracturing (fracking) to previously passed over deposits.

The list of false prophecies is long. The Y2K Millennium prediction by scientists that the world's computers would cease working after the turn of the century in 2000 caused the expenditure of billions of dollars and months of anxiety. Remember when the SARS virus and Ebola were on the verge of causing a gigantic pandemic that would reach into every nook and cranny of human population? Or that coffee and Alar in apples were killing us all? Or the financial "scientists" who insisted free markets regulated themselves?

How about the certitudes of Marxism, a "scientific theory" of the future of society that instead was responsible for the death of 100 million people until the horror came to an end in 1991 with the collapse of the Soviet Union.

Therein lurks the real danger of falling for theoretical predictions. If the future does not turn out like they hope, devotees retrench and harden their commitment to their disproved projections. If the workers of the world did not live up to the certainty of communism, Stalin had them eliminated. Climatologists are not likely to knock off those that disagree with them - but they continue war by other means, pushing legislation and regulations that are economically harmful and ceaselessly proselytize their righteous views in academia, government agencies and the media (who never saw a press release on the danger to the environment they didn't like).

One thing you can count on is that no one can predict the future. And this is especially applicable to the environmental sciences. The track record is abysmal, yet the more they are proved wrong, the more they harden their commitment. As Danish scientist Bjorn Lomborg uncovered, the recent environmental movement that has such a grip on our society was founded on faulty scientific data. It

has been fueled with earnestness and anti-capitalist rhetoric since the 1960s, marching right by evidence that challenges their views.

Yes, sea levels are rising. But the consequences are unknown. To force coastal countries to prohibit development based on the track record of environmental scientists will cause dangerous, uncertain and unintended consequences - all in the name of politically motivated theory that elevates nature over human enterprise.

NOTES FROM LA-LA LAND

Let's all get together and create a TV station in Fayetteville so Triangle outlets will cease and desist interrupting local coverage for news of a city disconnected from our lives here. And it's confusing to newcomers who think the Triangle is Raleigh-Durham-Fayetteville. As a noted broadcaster told me, there is no local TV station there, but lots of soldiers who buy cars.

...

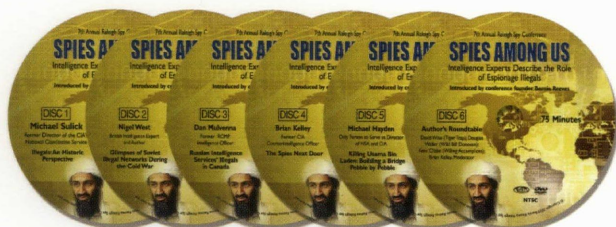
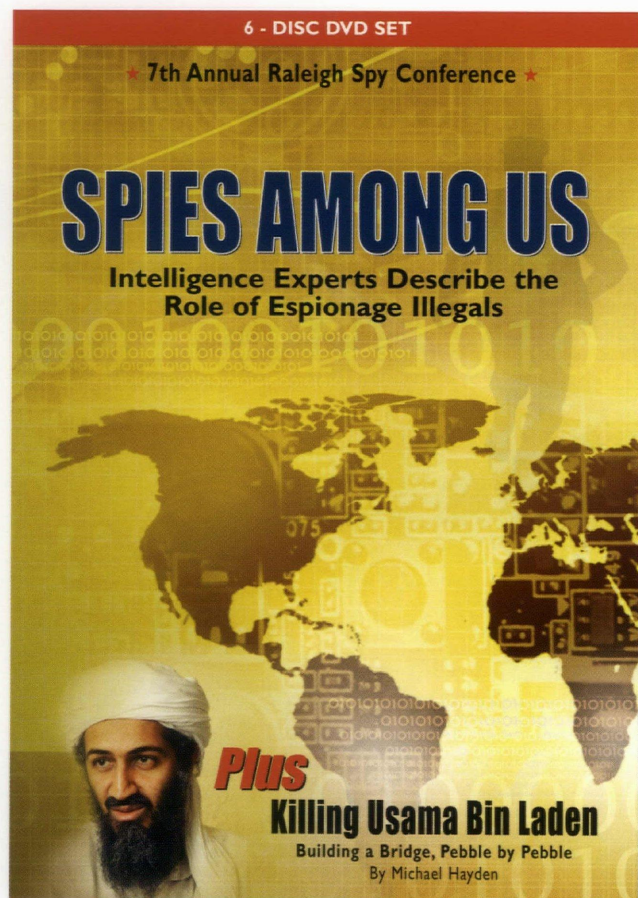
Rarely does a week go by without another embarrassing episode involving North Carolina state government. In the aftermath of the Eve Carson murder by parolees, the system remains broken and several agencies (Employment Security and Health and Human Services are two examples) have mismanaged several millions of dollars. The public schools continue to fall behind, our roads are inadequate and the governor has been voted the most ineffective in the United States. Like most institutions in America, it is too big to manage - and the people who are appointed to run the major departments are incompetent.

The Democrat Party is embroiled in a homosexual harassment scandal, and Republican Speaker of the House Thom Tillis is deflecting sex scandals involving staff and lobbyists. The chief of staff involved in one of the trysts made \$150,000, and two staffers under him made \$82,000 - "salaries", says Tillis, "below that of their peers in state government". No wonder we are broke. **MM**

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

7th Annual Raleigh Spy Conference

6-Disc DVD Set Now Available



Spies Among Us

Intelligence Experts Describe the Role of Espionage Illegals

The 7th Annual Raleigh Spy Conference delivers expert presentations on the history of "illegal" Soviet and Russian Federation espionage operatives.

This DVD set includes Michael Hayden delivering the gripping story of the strategy and planning to locate Usama Bin Laden drawing on his pivotal role as the former Director of the NSA and CIA. Hayden's 68-minute address presents fascinating details on the inner workings of the nation's spy agencies in preparation for one of the most dramatic operations in US intelligence history.

FEATURED GUEST SPEAKERS

Michael Sulick — former Director, CIA's National Clandestine Service

Nigel West — British espionage expert

Dan Mulvenna — former RCMP Intelligence officer

Brian Kelley — retired CIA counterintelligence officer

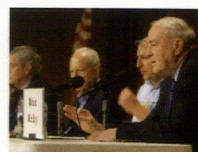
Michael Hayden — former director of the NSA and CIA

★ Bonus DVD — Author's Roundtable ★

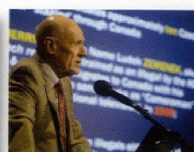
David Wise — *Tiger Trap: America's Secret Spy War With China*

Douglas Waller — *Wild Bill Donovan*, about the dramatic life of the founder of the OSS

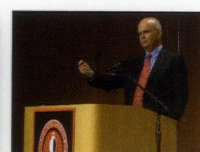
Kent Clizbe — *Willing Accomplices*, on the history and continuing impact of KGB/SVR disinformation aimed at undermining Western values



Author's Roundtable



Dan Mulvenna



Michael Hayden

Available Now at

amazon.com

ALL DVD VIDEO NTSC

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


INTRODUCING

A DARKER, BOLDER SPICED RUM



RAISE A GLASS. ALWAYS IN MODERATION.

CAPTAIN MORGAN BLACK SPICED RUM. CARIBBEAN RUM WITH SELECT SPICES AND NATURAL FLAVORS. 47.3% ALC/VOL. © 2012 CAPTAIN MORGAN RUM CO., NORWALK, CT.

JOIN US ON 

facebook.com/captainmorganUSA