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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 Sorosia'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 Sorosia 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.
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.

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

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

Barbara Henry and Donald Pliner

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**Cover:** Marriott Little, Poppies
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 sidewheeler 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 setting 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.

— 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 andrews@DRP-LLC.com. 📞

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 MAGAZINE PRESENTS
2012 BRAVO AWARDS
FROM THE TRIANGLE TO THE COAST

METRO BRAVO
Part One

by Dan Reeves and Carlie Sorosiaik
**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  
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

**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  
Winston'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**
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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

OUTDOOR DINING
Standing Ovation
WeatherVane, Chapel Hill
Vivace, Raleigh
MetroBravo
Boylan Bridge Brewpub, Raleigh
Honorable Mention
Mellow Mushroom, Triangle-wide
Rockwell's American Grill, Cary

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

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.

14 JULY 2012 METROMAGAZINE
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 Restaurants, Chapel Hill

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

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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

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

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BARBECUE/ RIBS

Standing Ovation
Clyde Cooper’s BBQ & Catering, Raleigh
Danny’s Bar-B-Que, Triangle-wide

Honorable Mention

MetroBravo
The Pit, Raleigh

MetroBravo
Allen & Son BBQ, Chapel Hill

HOT DOG

Standing Ovation
Snoopy’s Hot Dogs, Raleigh and Garner

MetroBravo
The Roast Grill, Raleigh

MetroBravo
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

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JULY 2012 METROMAGAZINE
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

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“Honorable Mention” for our Tax practice — Third Place

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**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
Fearrington House, Pittsboro

NC VINEYARD/Winery

Standing Ovation
Biltmore Estate, Asheville

MetroBravo
Childress Vineyards, Lexington
Duplin Winery, Rose Hill
Honorable Mention
Shelton Vineyards, Dobson

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Absolut
Honorable Mention
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Standing Ovation
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Standing Ovation
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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

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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

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MetroBravo
Renaissance Raleigh North Hills Hotel, Raleigh
Honorable Mention
The Carolina Inn, Chapel Hill

Clay Aiken

Metro Bravo
The Sanderling Resort & Spa, Duck
Honorable Mention
The Grove Park Inn Spa, Asheville

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Standing Ovation
David Crabtree, WRAL-TV5
Larry Stogner, ABC 11
MetroBravo
Kelcey Carlson, WRAL-TV5
Shae Crisson, ABC 11
Honorable Mention
Bill Leslie, WRAL-TV5

NC BEACH RESORT
Standing Ovation
The Sanderling Resort & Spa, Duck
MetroBravo
Bald Head Island, Wilmington
Honorable Mention
Holiday Inn SunSpree Resort Beach, Wrightsville Beach

LOCAL CELEBRITY
Standing Ovation
Scotty McCreery, singer
Metro Bravo
Emily Procter, actress
Clay Aiken, singer

EMILY PROCTOR

GOLF RESORT
Standing Ovation
The Resort at Pinehurst, Pinehurst
MetroBravo
Country Club of Landfall, Wilmington
Honorable Mention
Bald Head Island, Wilmington

CHARITY EVENT
Standing Ovation
Bob Dumas, WOCO-FM
MetroBravo
Rush Limbaugh
Diane Rehm, WAMU 88.5
Bill Leslie

David Crabtree

Kelsey Carlson

Ira David Wood III

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Bill Jordan, WRAL-FM
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WEATHER PERSONALITY

Standing Ovation
Greg Fishel, WRAL-TV5

MetroBravo
Chris Hohmann, WRAL-FM

Honorable Mention
Elizabeth Gardener, WRAL-TV5

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

NC State 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

Nancy McFarlane

JULY 2012 METROMAGAZINE
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
Artsplosure, Downtown Raleigh

MetroBravo
NC Symphony Summerfest, Cary

Honorable Mention
Hopscotch Music Festival, Downtown Raleigh

DANCE CLUB

Standing Ovation
The Longbranch Entertainment Complex, Raleigh
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.

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

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

GOLF COURSE
Standing Ovation
Pinehurst No. 2, Pinehurst
MetroBravo
Prestonwood Country Club, Cary
Honorable Mention
Governors Club, Chapel Hill

MOVIE THEATRE
Standing Ovation
Rialto Theatre, Raleigh
MetroBravo
The Colony Theatre, Raleigh
Honorable Mention
The Raleigh Grande 16, Raleigh

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Carolina Hurricanes Hockey, Raleigh
MetroBravo
Atlantic Coast Conference Basketball
Honorable Mention
Durham Bulls Baseball, Durham

Standing Ovation
The Dune Dogs, The Embers
MetroBravo
The Hot at Nights
Honorable Mention
The Old Ceremony, The Rosebuds

The Dune Dogs. The Embers

MetroBravo

Steve Hobbs
Honorable Mention
Matt Douglas, Chris Boerner

Fox Liquor Bar, Raleigh
Unwine'd, Cary
Lafayette Village Grill Restaurant, Raleigh

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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

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MetroBravo
AT&T, Triangle-wide
Honorable Mention
Verizon, Triangle-wide

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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**t]” 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.
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.

"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 homeless 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

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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 Baldwins 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.
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.
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 worked 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 Greenville. 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, 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 Bienvenu, 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 a cross between a pig and a wiener dog. The fat is essential for flavor, and since “the other white meat” campaign, breeders have worked to produce leaner hogs.

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 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 sherbert 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 pumped 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.
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. Congratulations 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 ARTSPACE 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!
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 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.

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 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 adventurous 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've very knowledgeable.

Foundation is welcoming, not overly snobbish while maintaining an ambiance of style and trendiness. If uber fancy cocktails bars 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.

Open 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.

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 cocktail: 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 humidor 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, handpicked 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 non-descript, 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 oah-ah-ka) in Southern Mexico and is traditionally bottled con guisano—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.
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 spirits 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 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 pm 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 Wednesday, 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 919.492.6699 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. 3430 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 placed third. The event benefitted RHA Howell's mission of helping people with disabilities and their families.
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. This is nuts. If you want to teach creationism, teach it as a religion course. And don’t give me this stuff about there being 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. This is nuts. If you want to teach creationism, teach it as a religion course.

That brings us to economic self-interest. I hate to be cynical but I find the argument that the sea is rising and will 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 companies 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.
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). 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 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.metronc.com/article/?id=2014.)
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

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.
GALLERIES

EVENTS AT THE BLOCK GALLERY: Raleigh, Contact 919-996-3613 or online at www.blockgallery.com
- 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 CARDINAL; Block 2 video series
- 4X4X4 EXHIBIT: PHOTOGRAPHY BY NATHAN WELLMAN, ADAM HAINOS, JULIAN THOMAS AND GERI FERNANDEZ; guest curated by Georges Le Chevalier. Also featuring Between Exhibit by Secun Soni; until Sept. 17

EVENTS AT ARTSPACE: Raleigh, Contact 919-821-2787 or www.visualartexchange.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
- MARIOTT 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 SUCES OF LOVE BY PETER FOLENE; Exhibit runs through July 15, Allentown Gallery
- THE SALVAGE SERIES BY MARTY EDMUNDS; Exhibit runs through July 15, Semans Gallery
- TRANSLUCIDIA BY DARRYL HALBROOKS; Exhibit runs April 20 through July 15, Semans Gallery
- LOOKING CLOSERLY 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 www.visualartexchange.org
- B3TS + BYTES EXHIBIT: Computer and technological art; exhibit runs July 6-26
- PHOTOGRAPHERS FORUM; Network for photographers to explore ideas and techniques; July 1
- ARTISTS NIGHT; Monthly demos, lectures and workshops; July 17
- TRADITIONAL PAINTERS FORUM; Explore ideas and painting techniques
- 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 McCay Gallery, Meymand Concert Hall at Progress Center for the Performing Arts Gallery; exhibit runs through Sept. 30

EVENTS AT ACKLAND ART MUSEUM: Chapel Hill, Contact 919-962-0216 or www.ackland.org
- THORTH 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 Rowland Art Gallery, Chapel Hill. Contact 919-360-7975 or visit www.joerowlandart.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
- WARREN ANTHONY HICKS: SCENTS OF HUMOR; The Arts Council of Wilson presents a lifetime collection of work from the artist. Annie D. Boykin Gallery, Wilson Arts Center through July 21. Contact 252.291.4329 or visit www.anneboykingallery.com
- MAKE ENDS MEET - Works by Jonathan Brilliant, Matthew Curran, and Olek at the Flanders Gallery 919-962-0216 or www.ackland.org

DURHAM PERFORMING ARTS CENTER EVENTS: Durham, Contact 919-962-0216 or www.ackland.org
- 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 RESPONSE: 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
- A NIGHT IN PARIS: Part of the 2012 Rex Healthcare Summerfest Series; Parisian favorites; Booth Amphitheater, Cary; July 4
- INDEPENDENCE DAY STATEWIDE CLASSICAL; Booth Amphitheater, Cary; July 4
- 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
- MEGAFALLEN; 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

Ragamala Dance
EVENTS AT TIME WARNER CABLE MUSIC PAVILION AT WALNUT CREEK: Raleigh; www.timehonored.com

• TOBY KEITH and BRANTLEY GILBERT: July 15
• MAIZE FEATURING FRANKIE BEVERLY, PATY 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 and 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
• EFF D'ETRÈS, SUGAR RAY, GIN BLOSSOMS, LIT & MARCY PLAYGROUND: July 14
• YES & PROCOL HARUM: July 25

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

• ANDREW BIRD with MAVIS STAPLES: July 10
• BEST COAST and THOSE DARLINS: July 13
• THE FALLEN IDOL (1948): July 8
• "SHAPE": Written by Erik Eh and coproduced by force/colli­

• VERTIGO DANCE COMPANY; Part of American Dance Festival at DPAC; July 5-21
• 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 919-684-444 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 tech­

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

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 & KIRS KROSTOFERSON: Country legends sharing the bill for an evening of the very best in real Country. August 7
• MEET THE ANIMALS: From alligators to opossums, meet a new live animal each week; every day
• 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 919-684-5125 or visit www.nasherduke.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 Purvie 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: NASHIER NIGHTS: ART SCRABBLE: Game night with exhibition-themed words; July 5 and Aug. 2
• SUMMER DAYS: NASHIER NIGHTS: LIVE AND LOCAL: Live performance by area musician and cafe menu with local ingredients; July 12
• SUMMER DAYS: NASHIER NIGHTS: DINNER AND A MOVIE: screening of Eat Drink 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

METROMAGAZINE JULY 2012

LUNCH AND LECTURE: DESIGNERS' 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

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

• BEHIND THE VENUE: 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 PUDT HOUND: Exhibit explores evolution and history of hunting dogs; until Sept. 30
• NORTH CAROLINA AND THE CIVIL WAR: THE BREAKING STORM, 1861-1862: Explore exhibits early events and battles leading to the Civil War; until Oct. 2012
• TIME FOR TOYS: THINGS THAT GO!: Look at transportation items and create own traveling machines; ages 3-5; July 10 or July 17
• HISTORY CORNER: NORTH CAROLINA FOULKIE: 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
• MARGIN BOWL: Watch woodworker Louis Sachs; July 14
• MAKE IT: TAKE IT: WOOD WORDER: 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 A LA CARTE: TANGO! 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 UNDS: OutSIDER ART: Featuring works by Minnie Black, the Rev. Howard Finster, Jimmy Lee Sudduth, Mose Tolliver and Purvie Young; exhibit runs through August 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

POTPOURRI

BAGPIPER PERFORMANCES AT PINHEL-RIST OR ISOAN: Ivan Stamet's bagpipe 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.allsaintnextevent.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 around 9:30 pm. Contact www.raleighconventionandworksfestival.com

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


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."
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.proudmary.org.

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 castile 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.
North Carolina Symphony's Mission Possible Gala
The Pavilion @ 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

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

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

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

Martha and John Emrich - Gold Sponsors

Maggie Vance and Amy Cipau

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

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

Chuck and Marjorie Hodges

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

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

Craig and Linda McDuffie

Friend and Sarah Gupton

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

18 SEABOARD — 18 Seaboard Avenue, Suite 100, Raleigh. 919-861-4318. www.1seaboard.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.


THE ANGUS BARN — 9401 Glenwood Avenue, Raleigh. 919-761-2444. www.wrangabarn.com. The Angus Barn, a Raleigh landmark offers Angus steaks, seafood, an extensive wine list, experienced and knowledgeable staff and much more in its eclectic barn setting. Since opening in the 1960s, the basic principals – hospitality, attractive atmosphere, and value have remained the same.


ANALYST OYSTER BAR — 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. Sleek and contemporary décor, will give fine dining at its best.

CAFE TIRAMISU — 4351-119 The Circle at North Hills, Raleigh. 919-789-0606. www.caferestaurantnc.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., F-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

GRENWOOD GRILL — 104 W Morgan Street, Raleigh. 919-782-3102. The longtime favorite in the Triangle, five-time MetroBistro 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 grenwoodgrill.com.

GRAYVY — 135 S. Wilmington St, Raleigh. 919-896-6513. www.grayvyleague.com. Ask any Italian-American what ‘gravy’ is, and they’ll tell you it’s the pasta sauce their mothers and grandmother cooked fresh every night. At Grayv, we use that beloved gravy to put a modern spin on classic Italian-American dishes.


JIBARRA RESTAURANT — 327-102 West Davis 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 modem 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.

JULY 2012
bouras 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 cocktails in their dining rooms. 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, Diners’ Award, Wine Spectator Award.

SHERATON RALEIGH HOTEL — The Grove Cafe - 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.

SITTTI — 137 S. Wilkinson St, Raleigh. 919-239-4070. www.sittile.com. The most beloved figure in any Lebanese family is the grandmother, or sititi. At Sitti, in downtowntown 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.tropicalsmoothiecafe.com. Tropical Smoothie Cafe is more than just great tasting smoothies. Keeping in line with the great taste and high quality that Tropical Smoothie is known for, we also offer healthy alternatives to regular fast food. Our gourmet wraps, specialty sandwiches and salads are made with the highest quality Dietz and Watson meats and cheeses. Come early to enjoy our breakfast wraps and bags. Catering is available.


WINESTON'S GRILLE — 6601 Falls of Neuse Rd., Raleigh. 919-710-2000. 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.


DURHAM/APEX/MORRISVILLE

CAFÉ PARAZDE — 2200 W Main St., Durham. 919-286-9712. Ravishingly-inspirered murs, colorful surrealists works of art and casually chic crowds festoing 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.


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.wattdgrocery.com.

BEYOND THE TRIANGLE

AQUA — 214 Middle Lane, Beaufort, NC 28516. 252-728-7777. www.aquaxperience.com. "Aqua's urban-chic decor 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 BOUTIQUE FOOD COMPANY — 117 Queen St., Beaufort. 252-728-3899. www.beaufortgrocry.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-Sa: 11:30-5 p.m.; Dinner M, W-Sa: 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 causal historic setting. Offering innovative dishes that bring a welcomed departure from other coastal venues. Chef Swan's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entre. Dinner Tues-Sat.


FIESTALES WATERFRONT RESTAURANT — 223 W Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at www.fietaleskitchen.com. Have your Holiday Party on the Waterfront this year! Fiesta Tales 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.

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 prophecies. If the future does not turn out like they hope, devotees retreat and harden their commitment to their disproven 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 counties 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.

Read more commentary by Bernie Reeves at www.the-berniereeves.com and at the American Thinker (www.americanthinker.com)
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This DVD set was produced during the Raleigh Spy Conference created by magazine publisher Bernie Reeves. The conference was founded in 2003 to address changes in the historical record created by the unprecedented flow of newly declassified information since the collapse of the Soviet Union.

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