

GENEALOGY OF TRIANGLE CUISINE • EPIPHANY AT SEA • GATEKEEPERS FILM UNLOCKS SECRETS

From the Triangle to the Coast

RALEIGH

Metro

Raleigh
—
Research
Triangle
—
Eastern
North
Carolina

APRIL 2013

\$3.95

www.metronc.com



Santana Creative

High Fashion Repair Serves World From Raleigh



04>



UNIVERSITY OF NORTH CAROLINA
SCHOOL *of the ARTS*

Dance

Design & Production

Including High School Visual Arts

Drama

Filmmaking

Music

Training talented students
from high school to graduate school
for professional careers in the arts.

Presenting more than 300
performances and screenings
each year.

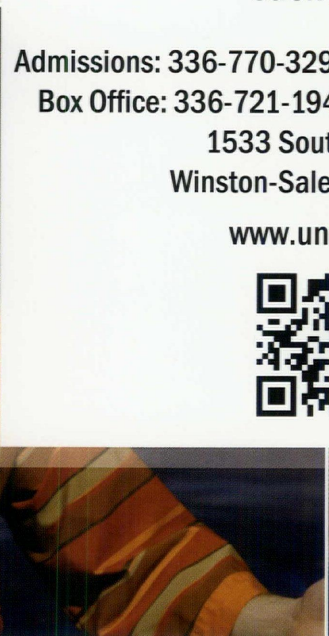
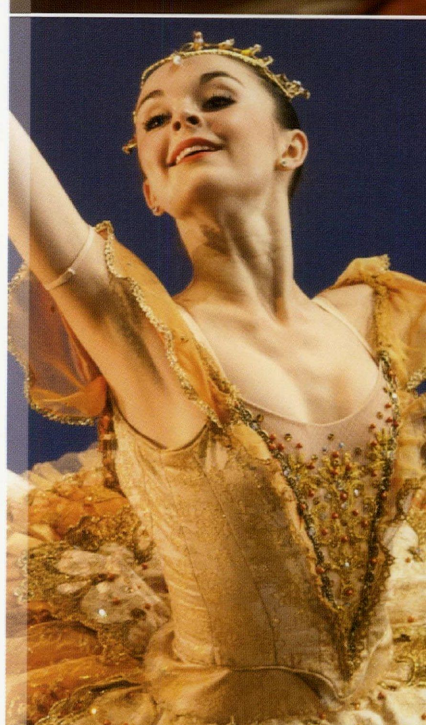
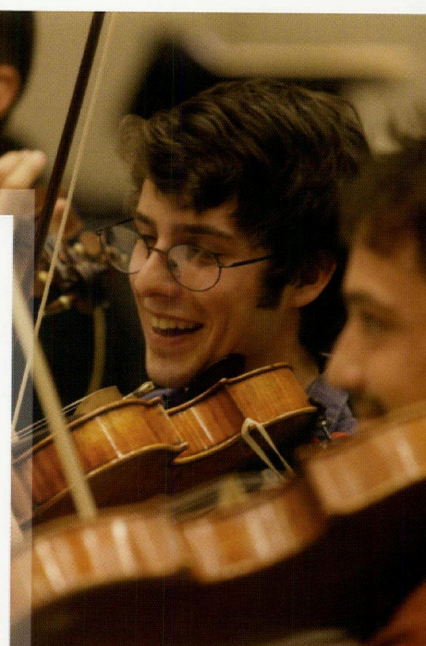
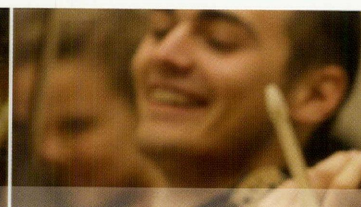
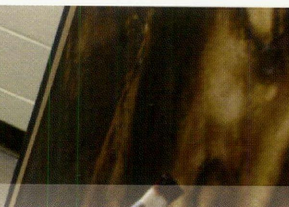
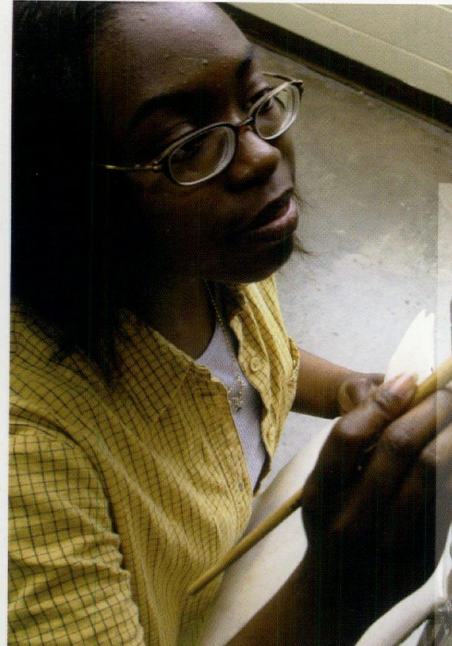
Admissions: 336-770-3290, admissions@uncsa.edu

Box Office: 336-721-1945, boxoffice@uncsa.edu

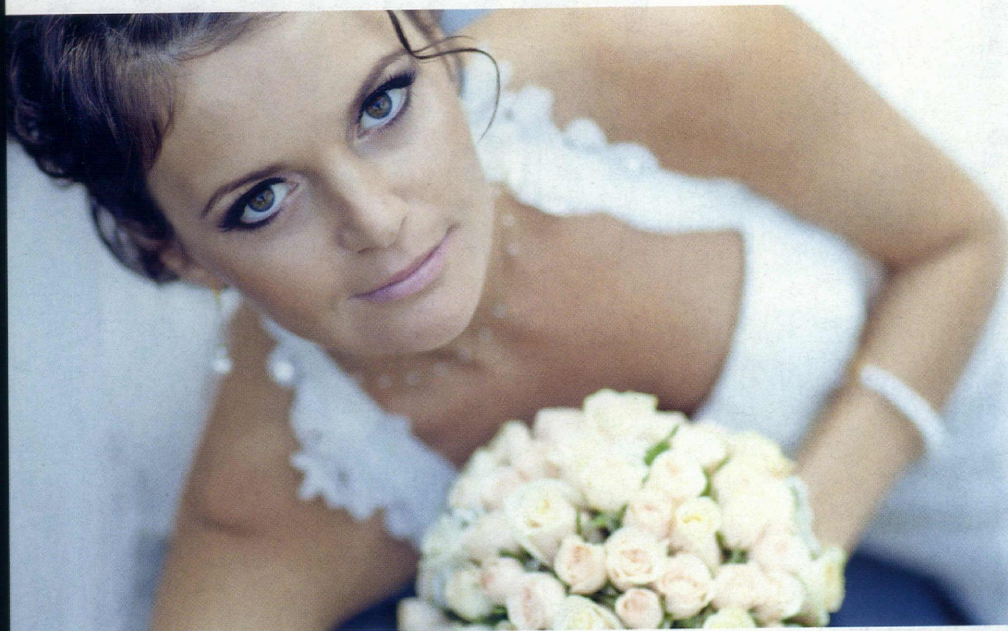
1533 South Main St.

Winston-Salem, NC 27127

www.uncsa.edu



Sell Smart. Buy Smart.



Raleigh's Most Trusted Jewelry Exchange

Raleigh Gold Jewelry

FINE & ESTATE JEWELRY

- ◆ GIA Certified Diamonds and Custom Semi-Mounts. *Shop and Compare!*
- ◆ Estate Jewelry By **David Yurman, John Hardy, Tiffany & Co.**
 - ◆ GIA Educated, Award-Winning Jewelry Buyers
 - ◆ Expert Jewelry Design, Repairs and Appraisals



MIDTOWN MAGAZINE



Brier Creek
10251 Little Brier Creek Ln
919-544-5445

North Raleigh
6301 Falls of Neuse Rd.
919-872-2600

www.RaleighGold.com



*See Store for details. Raleigh Gold Jewelry expressly disclaims any indication that it is an authorized dealer or agent of any of the designers whose goods are offered in our stores.

MIDTOWN BEACH MUSIC SERIES

PRESENTED BY



SPONSORED IN PART BY



THURSDAYS, 6-9PM
ON THE COMMONS

Apr 18 The Embers
Apr 25 The Craig Woolard Band

May 2 The Attractions
May 9 North Tower
May 16 Liquid Pleasure
May 23 Ken Knox & Company
May 30 The Catalinas

Jun 6 Sleeping Booty
Jun 13 The Holiday Band
Jun 20 Jim Quick & Coastline
Jun 27 Band of Oz

Jul 4 North Tower
Jul 11 Fantastic Shakers
Jul 18 Legends of Beach
Jul 25 The Entertainers

Aug 1 The Craig Woolard Band
Aug 8 Liquid Pleasure
Aug 15 The Embers

MIDTOWN FARMERS' MARKET

PRESENTED BY



SATURDAYS, 8AM-NOON
APR 13 - OCT 26, ON THE COMMONS



OUR GIFT TO YOU

Bring this ad and receive \$3
off your purchase at the
first market of the season
on Saturday April 13th!

HEALTHY. LOCAL. FUN.

MidtownFarmers.com



MIDTOWN
EVENTS

919.881.1146

SIX FORKS ROAD & I-440



NHRALEIGH



NORTHHILLSRAL

RALEIGH'S MIDTOWN
NHRALEIGH.COM



NORTH
HILLS

What if...
a treatment could
slow down the
aging clock and
keep you looking
forever young?



- Zero downtime: Patients resume normal activities immediately.
- Published medical studies show skin aged only 1 year over a 10 year time span.
- Fast treatment: Average treatment time of 30 minutes for a full face.
- Effective on all body areas: Face, neck, chest, arms, and hands.

Come in for a complimentary consultation and receive 1/2 off your first Forever Young BBL facial treatment. Available for a limited time only.



2603 Glenwood Avenue, Raleigh, NC 27608 | 919.510.5130 | www.feelsynergy.com

20th Annual

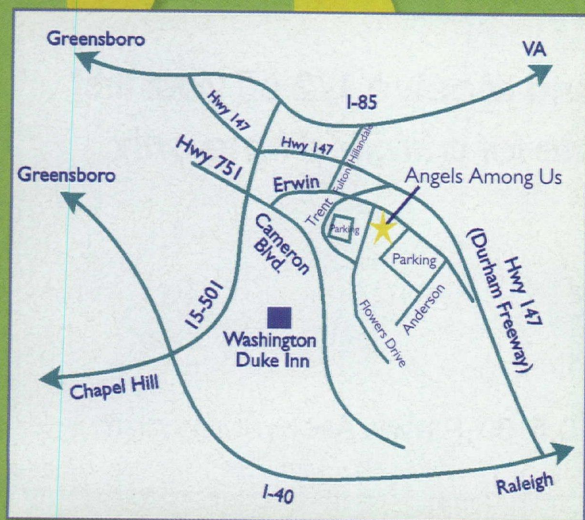
Angels Among us

20th

5k & Family Fun walk
Saturday,

Duke Medical Center Campus
Duke University, Durham, NC


April 20, 2013



Supporting the Preston Robert Tisch
Brain Tumor Center at Duke...



www.angelsamongus.org



Think unsightly veins are just **COSMETIC**?

They affect • Your Health & Circulation
• Your Quality of Life
• Your Every Day Activities

CALL TODAY for your *FREE* consultation
919.844.4444



Dr. Jane Smith



We care for you, not just your veins.

Located in North Raleigh, off of Six Forks Road at
162 Mine Lake Court, Suite 100, Raleigh, NC 27615

VEINCAREOFNC.COM



Modern Enhancements

salon • day spa

FREE CONSULTS TO DETERMINE
THE PERFECT METHOD FOR YOU.

Specializing in Hair Extensions and
Hair Replacement since 1998.



Hairdreams®
THE ART OF HAIREXTENSION

SPECIAL

Xtreme Eyelash Extensions – Full Set for \$189
(Expires 5/31/13)

FREE hair extension brush with every full set of
hair extensions when you mention Metro Magazine!

ModernEnhancements.com P: 919.875.8668 F: 919.875.8669

8320-166 Litchford Road Raleigh, NC 27615

Offering

Hairdreams
Great Lengths
Ultress Gemtress

Micro Links
Fusion
Integration Units
Envolve Hair System

Hot Heads
So.Cap.
Cinderella
NXS Hair

Visit our Salon Day Spa on youtube:
www.youtube.com/watch?v=hJ03suEllyU



Unstable Environment #3: The Future is Not Like Before, 2012, by Cat Manolis

WORLD CLASS PEDIGREES

World status means global services and the Triangle region qualifies on many fronts – for example, repairing and restoring high-end designer clothing and accessories. And sure enough, Raleigh's Santana Creative performs sophisticated services for clients around the world who require their haute couture items receive the very best craftsmanship. Repairing Valentino, Jimmy Choo, Ferragamo, Chloe – to name a few brands – is all in a day's work for Robert and Yury Santana, Peruvian brothers who have attained the top rung up the fashion ladder and earned the trust of the best-dressed people on the planet. *Metro's* Taylor Arnold tours Santana Creative and brings back the story.

Ever wonder why the Triangle enjoys a culinary scene far above its population ranking? The answer is genealogy, a family tree of gifted chefs that took root in the 1970s producing today's award-winning restaurant scene. Food Editor CC Glenn researches the origins of the region's gas-

tronomic family tree, and celebrates the results in a unique and informative special feature for *Metro's* annual food and wine dining guide.

Novelist Peggy Payne took herself on a sea crossing to gain back her creative mojo – for the second time, this trip sailing the Atlantic on the new and elegant Queen Mary 2. *Cobalt Blue*, her third novel, was the result. Epiphany-seekers pay attention, and the rest of you sit back and enjoy the activities, excitement and nuances of seven days at sea as seen through the eyes of a seasoned and sensitive voyager.

Film critic Godfrey Cheshire comments on the Oscar-nominated Israeli documentary *The Gatekeepers* and previews the new Robert Redford propaganda vehicle *The Company You Keep* that attempts to glorify the crimes of America's most famous (and incompetent) domestic terror gang, The Weather Underground. The leaders of the "terrorists who couldn't shoot straight" are with us today.

Bill Ayers -Barack Obama's mentor - and his wife Bernadine Dohrn carry on unrepentant and unprosecuted undermining the nation's core beliefs by transforming educational curriculum into ideological propaganda. And Robert Redford is there with them burnishing a false and pathetic legend into historical disinformation.

Emily Conser says emerald is the color this fashion year; Louis St. Lewis celebrates spring; Jim Leutze fears the Republicans running wild in the Legislature; Medical Rx keeps you informed of health-care happenings; On the Town rides you around the region to charity social events; and Preview and Restaurant Guide are your ready reference for spring activity.

Spring is indeed busting all over in the April *Metro*....

KB Pecum III

METRO MAGAZINE

NAME _____

ADDRESS _____

CITY _____

STATE _____

ZIP _____

I would like

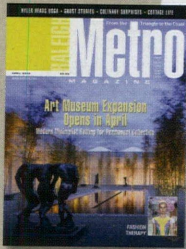
- ☐ One-year subscription for \$18
☐ Two-year subscription for \$29
☐ Three-year subscription for \$36

☐ **Payment is enclosed.**

Please send check to
 MetroMagazine
 PO Box 6190
 Raleigh, NC 27628

VISA / MASTERCARD / AMERICAN EXPRESS (CIRCLE ONE)

EXP. DATE _____



EDITOR AND PUBLISHER

Bernie Reeves

EDITORIAL

Senior Editor

Taylor Arnold

Senior Writer

Rick Smith

Senior Writer

Jim Hughes

Editorial Assistant

Emily Conser

CONTRIBUTING WRITERS

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

DESIGN

Art Director

David Gough

Graphics Associate

Kathy McKee

Photographer

Ted Bartlett

Photographer

Jack Morton

ADVERTISING

Vice President of Sales and Marketing

Katie Reeves

Sales Representatives

Angela Williams

ADMINISTRATION

Accounting Manager

Mette Leather

Office Manager

Katy Safrit

Special Projects

Cyndi Harris

CONTACT INFORMATION

Metro Magazine, LLC

1033 Oberlin Road, Ste. 100, Raleigh, NC 27605

Ph: 919.831.0999

Fax: 919.831.0222

Toll free: 800.567.1841

Email: emails@metronc.com

Visit us on the web: www.metronc.com

Mailing Address:

PO Box 6190, Raleigh, NC 27628

Postage paid at Raleigh, NC

Subscriptions: \$18 one year

Published twelve times a year

Audit applications submitted

ARTICLE REPRINTS AVAILABLE

Contact Glenn Benton at

Quick Color Solutions, Inc., 919-868-8742.

©2012 Metro Magazine, LLC

ISSN 1529-4404

Postmaster send address changes to:

Metro Magazine, LLC

PO Box 6190, Raleigh, NC 27628

Appetite
4ART

11 APRIL 2013
 MARBLES KIDS MUSEUM
7:00 - 11:00
APP4ART.ORG

SUPPORT ART. SUPPORT KIDS.

Join us for an evening of auctions, art, fashion & food.

All for a good cause.

Appetite 4 Art has raised more than \$250,000 in funding for Boys & Girls Clubs of Wake County.

Learn more, visit **APP4ART.ORG**

an event benefiting



BOYS & GIRLS CLUBS



www.metronc.com

FREEZE THE FAT IN HALF THE TIME WITH DUAL-SCULPTING™

BY  **coolsculpting**

NEW COOLFIT APPLICATOR TREATS MORE AREAS THAN EVER BEFORE!

- ✱ NO SURGERY, INCISIONS, OR SCARS
- ✱ NO NEEDLES
- ✱ TAKES JUST ONE HOUR
- ✱ NO DOWNTIME
- ✱ NO NEED FOR UNCOMFORTABLE COMPRESSION GARMENTS

CoolSculpting®, the coolest, most effective, non-surgical solution to eliminate stubborn fat, just got cooler with Dual-Sculpting and the New Coolfit™ Applicator. We utilize two CoolSculpting® machines in tandem to help you win the battle against body fat in half the time. We are the first practice in the area to offer the Cool-Fit™ Applicator. You will love your slimmer, smoother contours! Everything is cool about this treatment. The only thing that will be HOT is YOU!

THE FACTS ABOUT COOLSCULPTING®

- ✱ Precisely Cools and Destroys Fat Cells Without Harming Surrounding Tissues
- ✱ FDA Cleared and Proven Safe
- ✱ Outstanding, Natural Looking Results Without Surgery

EXPERIENCE MATTERS:

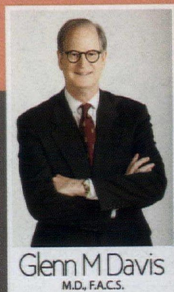
It's important for you to feel completely confident about your provider. Here are some of the many reasons why people like you choose Davis Plastic Surgery:

Experience: First plastic surgery practice in the area to acquire CoolSculpting®

Certified CoolSculpting® Practice: First in the area to earn this coveted distinction, which is only awarded to practices that successfully complete the highest level of training possible.

Number of Procedures Performed: Hundreds and hundreds of happy patients can attest to their results and our expertise.

Reputation: With over 20 years of experience, Dr. Davis is listed in the exclusive "Best Doctors in America."

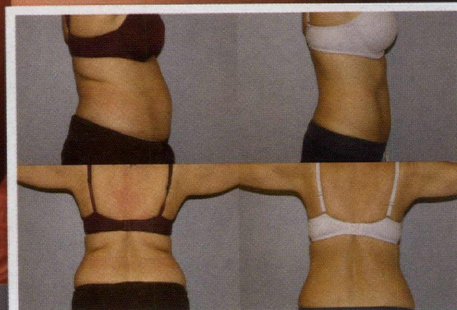


DAVIS
PLASTIC SURGERY
& AESTHETICS

Confidence Looks Good On You

Call Us Today to Learn More
About Our New Dual-Sculpting™
Specials at 919-785-1220.

www.drghmdavis.com



OUR PATIENT. MOTHER. AGE 47. 1 TREATMENT



Two events. One great cause.



Family Fun Walk

Saturday, April 13

NC State Centennial Campus

Adults \$15 Children 12 & under Free

Live music, Kids Zone, free lunch and more!

walkwithme.org/triangle



An illuminated nighttime 5K run

Saturday, May 11 at 8:30 PM

Dorothea Dix campus, downtown Raleigh

greatglowrun.com

presented by

Walgreens
AT THE CORNER OF HAPPY & HEALTHY™

Benefiting Easter Seals UCP



YOUR
Style.

YOUR
Frame.

YOUR
Way.

Frameworks

Gallery and Frame Design

1520 Dixie Trail
Raleigh, NC 27607
919.781.3118

www.frameworksonline.com



FEATURES

- 17 Queen Mary 2**
Peggy Payne — At Sea
- 20 Cheshire On Film**
The Politics of Memory
- 22 Spring Fashion**
 - Punch Up Your Accessories
 - Emerald Green — Rich and Royal
 - Rebecca Minkoff Romantic Style
 - Santana Creative
- 34 Food and Wine**
 - Culinary Genealogy



34



22



DEPARTMENTS



12



44



46



48

- 7 Introduction**
- 8 Correspondence**
Reader Feedback
- 12 Secrets of State**
Doll House Recreates Estate, Family Fun Walk, ChromaZones on Display, Triangle Arts Summit, Tennis in North Carolina, Vietra,
- 44 Medical Rx**
- 45 Editor at Large**
Republican War on the Poor
- 46 Artist-at-Large**
Spring Accents Uniques Creativity
- 48 Preview**
Cultural Events
- 53 On the Town**
- 42 Restaurant Guide**
- 55 My Usual Charming Self**
Invasion of the Rail Transit Aliens
- 56 Even More Charming**
The Americans: Television Series Reveals Danger

Doll House Recreates Estate

Janelle Smith of Pinehurst, NC has completed a miniature dollhouse estate that measures 11'x44' with a total cost of approximately \$40,000. Named "Janson Estate," the dollhouse includes the manor, servant's quarters, a stable and sunroom, as well as expansive landscaping and intricate details contributed by various dollhouse artisans in the U.S. and Europe. **MM**



Triangle Arts Summit

On March 14, Triangle ArtWorks partnered with Arts NC to bring the Triangle's creative community together for the Triangle Arts Summit where attendees were invited to network and learn the tools to be an advocate for the arts. The panel discussion was moderated by Beth Yerxa and featured a lineup of speakers that included Chris Beacham, senior program director of the North Carolina Arts Council; Meg McGurk, executive director of the Chapel Hill Downtown Partnership; and Jody McLeod, mayor of the Town of Clayton. For more information visit www.triangleartworks.org. **MM**

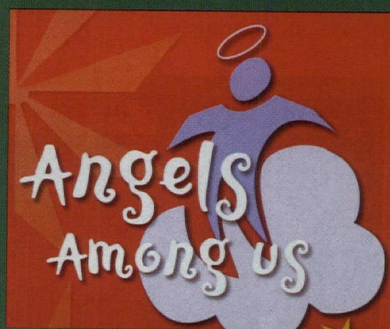
ChromaZones On Display

AuctionFirst®, real estate auction agency, and the ChromaZones, a group specializing in two-dimensional abstract art, will present an exhibition on Sunday, April 14, from 2-4 p.m., at the mid-century modern home of Al and Suzy Purrington, a Frank Lloyd Wright-inspired house designed by Raleigh architect Abie Harris at 6108 Lost Valley Road, Raleigh, NC 27612. The event is free and open to the public. To learn more go to www.chromazonart.com and www.LostValleyCountryEstate.com. **MM**



Family Fun Walk Benefits Brain Tumor Center

Celebrate miracles! Join the 20th annual Angels Among Us Family Fun Walk and 5K Run Saturday, April 20 at 9 a.m. at Sarah P. Duke Gardens on the Duke University campus. The annual fundraiser for the world famous Preston Robert Tisch Brain Tumor Center at Duke Medical Center attracts teams and individuals from across the nation. Form your own team or simply show up to enjoy the special events including food and beverages, a silent auction and activities for children. Go to <http://www.angelsamongus.org/> to learn more and make a donation. **MM**



EYES ONLY

The Atlantic Coast Conference is in the restaurant business. The first ACC American Café will open in 2014 at the new RDU International Airport Terminal 1, offering seafood, steaks, sandwiches and pastas. Televisions will show current and classic ACC games. **...**

Davenport & Company, the employee-owned investment firm with 19 office locations in Virginia, North Carolina and Maryland, is celebrating its 150th anniversary. The firm, established in Richmond in 1863 during the Civil War, has a branch in Raleigh. **...**

On Saturday, April 13, **Easter Seals UCP North Carolina and Virginia** will hold their 4th annual Walk With Me event from 10 a.m. to 3 p.m. on North Carolina State's

Centennial Campus. Easter Seals UCP is a lifelong provider of services for children, adults and families who manage disabilities and mental health challenges. Registration for the Walk is \$15 and children under 12 years are free. For more information or to register, visit www.walkwithme.org/triangle. **...**

St Raphael's Catholic School raised nearly \$6000 from with students participating in Jump Rope For Heart, a program that promotes physical activity and heart health through jumping rope. The event is co-sponsored by the American Heart Association and the American Alliance for Health, Physical Education, Recreation and Dance. To make a donation or to find out more, call 1.800.AHA.USA1 (1.800.242.8721), or visit americanheart.org/jump. **...**

Students at St. Raphael Catholic School won 1st, 2nd and 3rd place in the Triangle Middle School Science Bowl Competition

held at Raleigh Charter High School in February. The competition hosted 13 teams from schools in North and South Carolina. The winning teams went on to the Regional Science Bowl competition on March 1 and 2 at the Museum of Natural Sciences in downtown Raleigh. **...**

Lou Johanson of Raleigh, author of an article about Cuba in the February issue of *Metro Magazine* (www.metroinc.com/article/?id=2507), was featured in an interview with Radio Marti, the exile-Cuban operated broadcast outlet February 25, 2013. **...**

Messterpieces!, a silent auction featuring works of art by local children and teens, was held on Friday, March 6 at Epona & Oak in Raleigh's City Market. All proceeds were donated to the Inter Faith Food Shuttle's "Backpack Buddies" program, which provides children from food-insecure families with weekend meals during the school year.

Tennis in North Carolina: For the Love of the Game

By Bernie Reeves

The best we know, tennis in North Carolina began in 1884 when professor of chemistry Francis P. Venable constructed a court in the backyard of the home of UNC president Kemp Plummer Battle. Venable would go on to be the school's 11th president, and tennis would spread across the state – today boasting over 35,000 members of the North Carolina Tennis Association.


Thanks to the efforts of the North Carolina Tennis Foundation, the nicely crafted and informative *Tennis In North Carolina: Celebrating Our History* by Troupe Noonan - with valuable assistance from board members, tennis enthusiasts and former players and coaches – the rich story unfolds, a tale of commitment and sacrifice by individuals, families and the organizations they forged.

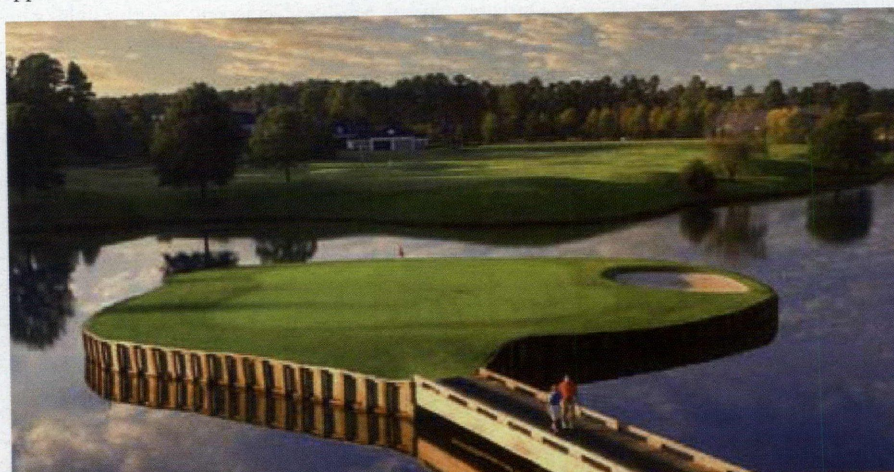
It's a North Carolina story. The length of the state, the preponderance of small towns and the distances required to reach tennis events dictated a regional approach - first by resort, with Pinehurst and Asheville establishing permanent courts – and by town, often inspired by leading families who built courts with their own money. Over the years, western, Piedmont and eastern leagues formed to host matches and tournaments, culminating with the creation of the statewide North Carolina Tennis Association. And the state's plethora of colleges helped grow the game, with UNC and Davidson College paving the way, followed by NC State and Duke.

Today, city and town organizations, racquet clubs and permanent tennis directors organize and encourage competitive play and a deep devotion to teaching the game. Greensboro and Charlotte led the way, followed by Raleigh and a growing number of towns that today organize and encourage the game. Cy King, longtime head of Raleigh's tennis program, is an example of the dedicated people who have made North Carolina a national leader for the advancement of the game.

Tennis in North Carolina has all the moves: rallies, volleys and deft ground strokes recognizing the pertinent people who built the game in the state. Old photos, brief descriptions of important events and tennis people, plus a detailed appendix -featuring official match results, indi-

vidual achievements and a list of NCTA presidents and staff – make this book a winner in straight sets.

For more about Tennis in North Carolina, go to www.nctennis.com. 



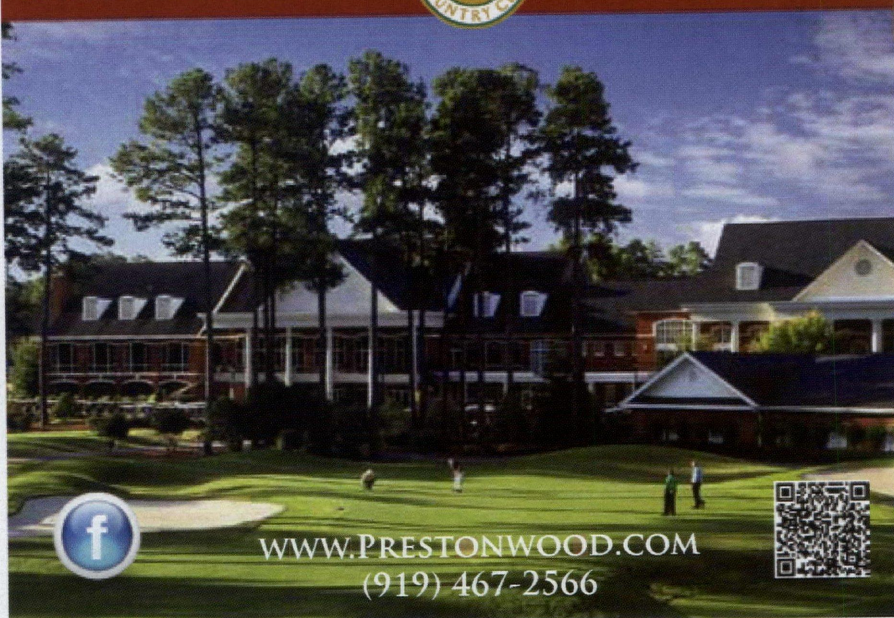
WHERE **CARY** COMES TO PLAY.



MORE AMENITIES.




MORE FUN.



WWW.PRESTONWOOD.COM
(919) 467-2566



VIETRI

To celebrate their 30th year in business, VIETRI has partnered with SunTrust Bank to raise \$78,000 to build a home with Habitat for Humanity in Orange County, NC. Founder Susan Gravely broke ground on March 22, 2013 surrounded by VIETRI and SunTrust colleagues, friends and customers. 

Josephus Daniels: The Man and His Newspaper

By Bernie Reeves

Bring up the *News & Observer* and duck for cover. The fusillades are ferocious, from politicians across the state and leading families from Raleigh to the coast, going back to 1894 when Joseph Daniels purchased the morning paper from Samuel Ashe out of bankruptcy with key funding provided by Durham textile magnate Julian Carr. The Daniels heirs sold the paper to the McClatchy newspaper chain in 1995.

Daniels was hardly a neophyte. He published papers in Wilson, Rocky Mount and Kinston. He entered the capital city market by purchasing the weekly *Chronicle*, founded by Cary native Walter Hines Page, who would go on to found Doubleday & Page book publishers and serve as U.S. ambassador to Great Britain. Daniels promoted his strong beliefs in Prohibition, white supremacy, the “progressive” wing of the Democratic Party and Methodism.

He became a power in publishing and a prominent figure in the national Progressive movement led by his friend, William Jennings Bryan. His role in engineering the victory of Woodrow Wilson in 1912, only the second Democrat to hold the White House since 1857, landed Daniels the post of Secretary of the Navy, a Cabinet level position he held for eight years through World War I. He presided over the demise of the battle ship, once the mainstay of naval power, and the rise of the aircraft carrier as the United States became a global player in the post-war period.

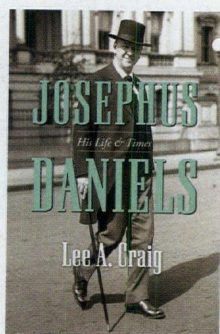
With *Josephus Daniels: His Life & Times* (UNC Press in May), author Lee A. Craig successfully applies his skills as a scholar of economic history at NC State University to the newspaper business. He also deftly manages the byzantine political history of the post-Reconstruction period in the South that ran parallel to the seismic changes in the national scene. Daniels serves as the linchpin of an era, constantly in the fray.

In North Carolina, Daniels and his newspaper were key players in forging the modern “progressive” Democratic party in the crucible of fusionism (the alliance of Republicans, poor white farmers and blacks) arrayed against the establishment Bourbon Democrats (industrialists, railroad magnates and planters). The emerging party pushed for education and agricultural reform, prohibition and white supremacy, which Daniels actively supported. He personally disqualified

black voters at his own precinct by administering a literacy test, part of his firm belief that black disenfranchisement was necessary to create social stability in order to usher in modernization and progress.

Nationally, Daniels shuttled around the country on behalf of Democrats, resulting in his stint as the only Woodrow Wilson Cabinet member to serve two presidential terms. And, as Navy Secretary, he personified the new imperial status of the United States, ruled over American possessions gained in the 1898 Spanish-American War and served as enforcer of the Monroe Doctrine in the Western Hemisphere.

Daniels was called back to service in 1933 by Franklin Roosevelt, his former employee at the Navy Department, to serve as ambassador to Mexico in the midst of political chaos south of the border. Daniels used his skills to effect a transition to relative calm, later negotiating between the Mexican demand to nationalize the oil industry and U.S. oil tycoons. Afterwards, he returned to the newspaper and died in 1948 in his home Wakestone in Hayes-Barton, easily recognizable by the cannon in the front yard in recognition of his term as Navy Secretary.



Josephus Daniels said he joined two organizations in his life, the Democratic Party and the Methodist church. The influence of these affiliations found expression in the oft-told tale when, as Secretary of the Navy, he banned the use of alcohol by all Navy personnel, resulting in the derisive reference to coffee as “Joe,” the drink that replaced the former rum ration for Naval officers.

As is common when chasing down the peripatetic career of Josephus Daniels, there is more to the story. His Methodism and Prohibitionist attitudes motivated the banishment of alcohol, cleaning up the brothels and bars that crowded around US ports, an increase in chaplains and the institution of Sunday religious services on all ships. His democratic impulses called for policies to elevate the plight of lower rated sailors who had descended to the bottom ranks of society in the class conscious and intractable Navy hierarchy. Daniels ordered courses of instruction to be administered to Navy personnel, increased pay and transformed the U.S. Naval Academy admission process from old boy connections to competitive exams.

Daniels kept in the background as a political power broker but was outspoken as an editor. He was an abstemious Methodist, but did not force his views on others – except in print. **MM**

Jon Condoret-Designed Home to Open for Tour

Triangle Modernist Houses (TMH) will host a tour of the unusual 1973 Arthur and Florence Larson Residence in Durham on Saturday, April 13 from 9 a.m. to 12 noon. Originally designed by the late Chapel Hill architect Jon Condoret, the new owners engaged California architect Fu-Tung Chung to design a renovation, constructed by Landmark Renovation, and an entrance path and garden by the late landscape architect Judy Harmon. A further 2011

addition expanded the house to 6040 square feet. Tickets to the tour are \$6.50 in advance or \$10 at the door. (Advance sales close a week before the tour.) Admission is on a timed-entry basis every 30 minutes. Photography is allowed anywhere inside and outside the house. Architects can earn continuing education credits for attending the tour if arrangements are made with the American Institute of Architects in advance. To order tickets, select an entry time, get directions to the house, and for additional information, go to www.trianglemmodernist-houses.com/tour. Proceeds benefit TMH's ongoing mission. Call George Smart with any questions at 919-740-8407. **MM**



Presenting the Annual...



Excellence Deserves Recognition

Cast your vote today

in the categories listed on the ballot for the people, places and things that provide that **extra dimension of excellence.**

Ballots must be postmarked by May 15, 2013.

Ballots will only be printed in the April issue, but will be available online from April-May 15th.

Rules:

1. You must complete at least 20 categories for your ballot to count.
2. Ballots must be postmarked by May 15, 2013.
3. Only one ballot per reader, please.

RESULTS

Results will appear in two blockbuster issues, divided by categories: Part one in our July issue and part two in our August issue.

SUBMIT YOUR BALLOT TODAY!

Mail your ballot to: Metro Magazine
Post Office Box 6190
Raleigh, NC 27628

OR

VOTE ONLINE AT WWW.METRONC.COM!

Name: _____

Address: _____

City/State/Zip: _____

Home phone: () _____

Work phone: () _____

E-mail: _____

☐ I have read the rules and agree that this is my correct information and my only submission.

FOOD AND DRINK

Restaurant
New Restaurant
Romantic Restaurant
Restaurant for Take-out
Restaurant for Power Lunch
Restaurant for Special Occasions
Place to take the Kids
Place to go when Dining with a Crowd
Healthy Lunch
Late Night Dining
Specialty Food Store
Breakfast
Coastal Restaurant
Outdoor Dining
Deli
Coffee House
Sports Bar
Place with Best Cocktail Menu
Caterer
Chef:
Raleigh/Cary
Durham
Chapel Hill
Wait Staff
French Cuisine
Italian Cuisine
Mexican Cuisine
Chinese Cuisine
Sushi
Appetizers
Barbeque/Ribs
Hot Dog
Hamburger
French Fries
Wings
Pizza
Steaks
Seafood
Oysters
Dessert
Brunch
Smoothies
Eggs Benedict
Fried Chicken
Margarita
Martini
Bloody Mary
Cosmopolitan
Beer
Wine
NC Vineyard/Winery
Favorite Brand of:
Bottled Water
Beer
Vodka
Bourbon/Whiskey
Gin
Scotch
Rum

FASHION/WHERE TO SHOP

Mall
 Shopping Center
 Department Store
 Gift Store
 Men's Clothing Store
 Men's Suits
 Ties
 Men's Shoes
 Women's Clothing Store
 Evening/Cocktail Wear
 Fur Coat
 Wedding Dress
 Women's Casual Clothing
 Designer Jeans
 Women's Shoes
 Handbag
 Lingerie
 Maternity Clothing
 Bathing suit
 Kid's Clothing
 Tween's Clothing
 Outdoor Clothing
 Consignment Shop
 Makeup Selection
 Designer Jewelry
 Estate Jewelry
 Wedding Rings
 Pearls
 Watch
 Sunglasses
 Perfume
 Best Place to Buy:
 Clothes for your Mother
 Clothes for your Daughter

RETAIL

Dry Cleaner
 Tailor
 Drug Store
 Pet Boutique
 Book Store
 Wine Retailer
 Wedding Cakes
 Wedding Registry
 Bicycles
 Shoe/Handbag Repair
 Linens
 Golf Equipment
 Picture Framing
 Piano
 Stationery
 Children's Toys
 Boat

HOME LIFE

Florist
 Garden Center/Nursery
 Home Media System
 Place to own a second home
 Contemporary Furniture
 Traditional Furniture
 Beach House Furniture

Beds
 Kitchen Appliances
 Lamps
 Antiques
 Art Gallery
 Carpet
 Oriental Rug
 Home Security System
 Outdoor Furniture

HEALTHCARE/WELLNESS

Hospital
 Emergency Room
 Birthing Center
 Cardiac Center
 Cancer Care Center
 Eyecare Center
 Plastic Surgery Center
 Vein Center
 Veterinarian
 Facial
 Place for Manicure/Pedicure
 Physical Therapy
 Acupuncturist
 Assisted Living Center
 Health Club
 Skin Care Products
 Wellness Center
 Day Spa
 Best Med Spa
 Hair Salon
 Yoga Studio
 Best Salon for Spray Tan
 Place for Massage

PROFESSIONAL SERVICES

Residential Real Estate Co.
 Commercial Real Estate Co.
 Coastal Real Estate Co.
 Bank
 Bank for a loan
 Insurance Company
 Accounting Firm
 Law firm for:
 General
 Real Estate
 Divorce
 Corporate
 Criminal
 Taxes
 Best Car Wash

RESORT/TRAVEL/HOTEL

Airline
 Car Rental Firm
 City Hotel
 Coastal Hotel
 Hotel for out-of-town guests
 Hotel for meetings/Conventions
 NC Beach Resort
 NC Mountain Resort
 Golf Resort
 Resort Spa

EDUCATION

Preschool
 Private Lower School
 Private High School
 Private College
 Public College
 Party School

PEOPLE, PLACES AND ENTERTAINMENT

Choice for President
 Choice for NC Governor
 Local Celebrity
 Regional TV Personality
 National TV Personality
 Radio Personality
 Weather Personality
 Wedding Reception Venue
 College Coach
 Local Author
 Local Artist
 Local Politician
 Favorite Sports Team
 Public Museum
 Historic Site
 Charity Event
 Cultural Event
 Dance Club
 Dance Studio
 Place to Hear Live Music
 Golf Course
 Movie Theatre
 Theatre Group
 Local Band
 Local Musician
 New Watering Hole
 Athletic Club

BUILT ENVIRONMENT

Park for Kids
 Park for Dogs
 Campus Building
 Corporate Building
 Outdoor Concert Venue

MEDIA

Favorite Radio Station
 Favorite TV News Station
 Fiction Book
 Non-Fiction Book

AUTOMOTIVE

Car Dealership
 Sports Utility Vehicle
 Sports Car
 Sedan
 Luxury Car
 Hybrid Car
 Dealership for Service
 Service Station

At Sea With My Writing 2

by Peggy Payne

Almost anyone boarding the Queen Mary 2 in New York does so with high expectations. British accents. Brilliant dinners. Ceremonial bell men in livery. The high life on the high seas. Not everyone who boards expects a life-changing epiphany, however. I did, because I'd reached a dramatic turning point on a trans-Atlantic voyage 16 years earlier.

As it happened, that first Atlantic crossing was on sister ship Queen Elizabeth 2. In short: I had sailed from New York a disgruntled novelist with the troubled manuscript of my second novel in tow. To put it mildly, I'd been having problems with it for years. Career-wise, I was feeling much like a sinking ship.

In the course of the week-long trip across the Atlantic, I came to a new recognition and resolve. The horizon of Manhattan and the publishing industry was far behind me when I realized on the drizzly foggy deck one day that I'd made a decision, essentially to withhold nothing from my writing, to stop thinking about what sells, to tell the stories that are "peculiarly mine: the ones that rise, irrepressibly, to the surface, weird as sea creatures."

I came home, wrote about this change in a story that appeared in *The Spectator*, then rewrote the book and got a new agent who sold it in two-and-a-half weeks. This novel, *Sister India*, became a *New York Times* Notable Book of the Year. Hurrah for a week on the QE2! Hurrah for the Atlantic Ocean!

So years later when I ran into worse trouble, profoundly discouraging trouble, with my third novel titled *Cobalt Blue*, I should have quickly remembered the go-to-sea strategy for problem-solving. This new book – thrillingly peculiar and weird as can be – was finished but unsold: its recent history a voyage to nowhere. I did understand why; the story contains both dark erotic passages and transcendent religious experience. I see no conflict there, but apparently it would pose a shelving problem for stores: where would this book fit? More than one editor said, "We don't know how to market it." More than one was creeped out by some scenes involving politically incorrect sex. The second agent who tried semi-valiantly to sell it began emailing remarks including, "Guess this one is ready for a rest, yes?" and "Working on anything else?"

But I was not ready for a rest. Instead, convinced that the solution was online, I kept pawing at my keyboard, looking for and not finding the book's proper home. Then came a blitz of cruise bargains to my computer screen. A couple of disasters in the cruising world seemed to have led prices to plunge. And I was by then pretty tired. So my husband and I booked passage – seven bargain nights at sea deep in the innards of the magnificent Queen Mary 2. I was thrilled to be going out on the water again and – foolishly, recklessly, unrealistically – the thought of another literary epiphany lurched to the forefront of my mind.

Shortly before Bob and I sailed, my friend and writing guru Laurel Goldman gave me something specific to ponder at sea. She knew my book trials and triumphs as well as anyone. She'd been thinking about this matter for some months. Okay, what? Laurel said she saw in me at times a deeper level of wisdom than she'd seen in my writing. She couldn't give examples or describe it more clearly than to say it had to do with being non-judgmental, not resorting to easy judgments about people and their situations.

But I'd never once aspired to being less judgmental. I adore scandalous gossip and clucking over celebrity mishaps. I certainly don't approve of the way the

main character behaves in *Cobalt Blue*. And my most pressing ambition was a book contract for my new novel, a few bookstore readings, and some extravagantly nice reviews (and sales figures).

So I asked Laurel whose work has this "deeply wise perspective on people." "Tolstoy," she said. We both laughed. But I began to let that thought of hers float where it would in my mind. And as it floated, it blurred, bringing together self-criticism, my judging of other people, my view of my characters' behavior. I didn't feel the need to make distinctions among these; for me, it all comes to the same thing, assigning labels of better or worse, good or evil.

Sailing out of New York Harbor is so spectacular that it is epiphany in itself: a fine breeze blowing, helicopters and planes in the air, ships coming and going, small boats darting, in one glimpse the shoreline skylines of Manhattan, Brooklyn and Queens, Sinatra singing "New York, New York," then the big green Statue of Liberty

The horizon of Manhattan and the publishing industry was far behind me when I realized on the drizzly foggy deck one day that I'd made a decision, essentially to withhold nothing from my writing, to stop thinking about what sells, to tell the stories that are "peculiarly mine: the ones that rise, irrepressibly, to the surface, weird as sea creatures."

in bronzing sunset light. Seeing all that in one glance from the uppermost deck made me feel proud of us humans, because we're capable of creating such a humming, swarming, majestic scene.

Our inside cabin was startlingly nice: mostly taken up by a huge poufy bed dressed in gold-edged white linens. Before dressing for dinner I checked out the library, an intriguing collection in a wood-paneled space with views of ocean on three sides. Lots of British writers, Thomas Hardy, Graham Greene, and sections devoted to a range of different languages. One could sit with a book and look out a wide front window across the bow to a sweep of open ocean. Here was the quiet heart of the ship.

Arriving at dinner in the multi-tiered dining room (I love it when guys in tuxedos say in deep respectful tones, "Good evening..."), we met our tablemates, Ian and Jackie Richmond from Brighton, England. It seemed the majority of the passengers were English; wonderful accents all around us. By the time I'd finished my last bite of plum crumble in vanilla sauce, we four were great friends, which was good because we'd be eating dinner together all week.

The next morning's "Cunard Daily Programme" brought a full schedule of activities to choose from; a ship is a floating university of electives. I had no trouble deciding. After my breakfast porridge, I descended to the depths of the vessel for the first class of the week in watercolors. This was a tiny bold move on my part, because my few efforts at drawing and painting have always been inhibited by an unfortunate, seemingly unshakeable conviction: that my every effort must turn out better than my previous one. That can make a body tense. And I was out here on the ocean to take it easy, not to push myself to watercolor heights. (At the time I chose to take this week-long painting course, it had amazingly slipped my mind that the main character of my finished novel is a painter and one who is scared of her own work. For me, that kind of forgetting generally shows that the choice is important.)

On the first day, I didn't have to face down my standards, because we mainly mixed paint and talked about warm and

cool colors. Then the teacher asked if I would mind sitting as a model. Well, I was flattered. But as it turned out, he thought my nose cast a good shadow; it helped him talk about the source and direction of light. Unbelievably, I never remembered during those lengthy minutes that a turning point in my novel takes place as Andie, the main character, models (nude) for a friend's painting class.

**Was my writing going to be
less rooted in judgment,
somehow wiser, when I got
home? How could I know? I
still hadn't understood what
Laurel told me. Yet I had
learned that I could play with
paint without having to meet
an ever-rising standard; and
that was a substantial and un-
expected improvement.**

Dinner that night was salmon en croute, lime pots de crème, and swapping travel stories with Jackie and Ian. They're adventurous travelers, new to ocean liner life; in China, they decided not to walk the restored part of the Great Wall of China, and instead embarked on a section that turned out to be narrow and crumbling along the top, steeply hilly, their progress like crawling up and down the length of a roller coaster track. "We thought we would die," Ian said. I liked the way they set out into uncharted territory.

Oversleeping the next morning, I barely made it to watercolors, coffee and banana in hand. In this class we were learning principles, doing perspective exercises. I was getting impatient, wanting actually to paint and not caring whether what I did was any good. I just wanted to get started.

This second day at sea, I felt the first roll I'd noticed of this mammoth ship. By lunch we were passing over mile-deep waters, cruising into a new time zone. The weather

on deck was cool and foggy, a wonderful relief from Raleigh's July heat. We were a great moving island out there, hidden in heavy cloud. In the afternoon, I finished the Margaret Drabble novel I'd brought along; I'd made a point of packing only British novels, which seemed right for a traditionally British ship steaming toward England.

Monday morning: Halleluiah, we started painting. An apple. And its shadow. Quickly I saw that my apple was pale, its shadow confusing. I dabbed and dabbed and dabbed at that shadow, only uttering a frustrated expletive once. The student beside me said, "Sometimes it's better to start over. Really!" Much like what my most recent agent had said to me about *Cobalt Blue*. My fellow student's critiques didn't bother me, quite the reverse. I've found that I stop judging myself the instant someone else starts. Suddenly my apple shadow looked plenty good enough.

After lunch, I went for a long thoughtful walk on deck. The British on board were longing for sun, but I loved this flying mist. My writing does seem looser on my blog, likely because for me this writing "doesn't count." I care about my blog and take it seriously, yet post there playfully and with no performance fears. It's routine in the way brushing teeth is, or putting gas in the car, not an activity you elevate to the level of your to-do list. Writing novels would be easier, I imagine, if I didn't think of it as a list item that counts.

Deck-walking in fog is an excellent way to clarify one's thinking. I suppose that constitutes a mini-epiphany: Take more walks at home. Bob and I have done a lot of deck-trekking in these days. I've carried my camera with me, making dozens of daily attempts at getting a video of the biggest, most perfect North Atlantic wave.

The book I'd started reading was by a Twitter friend, Brent Bill, a Quaker minister in Indiana. He long ago read and liked (well, let's be honest: loved) my first novel *Revelation* set in a Chapel Hill church. He'd recently sent me a book he co-authored, *Awaken Your Senses: Exercises for Exploring the Wonder of God*. This trip certainly was a good moment to be aware of my senses, what with the rushing ocean and the whiskey-cured salmon and wild

berry mascarpone mousse. And the religion in the subtitle of that book was even more relevant: God in some unexpected form is always present in my increasingly carnal fiction. So the book seemed right for the moment.

At dinner, our friends spoke of their day. I told them about my apple.

Next class: we studied further how to capture this fruit that brings awareness of good and evil. I've committed myself to the daily painting, out of the wealth of entertainments available. At this same time slot, I could have gone to yoga, movie-making, a talk on North Atlantic fisheries, a galley tour, a lecture on pearls. In today's class we learned that the brushstroke begins before the tip touches the paper and continues after it leaves, which isn't so different from story-telling, since the writer begins as far into the drama as possible and leaves as the characters' lives continue, still evolving, after the book's crisis and resolution.

I was so impatient to paint that I began while the lecture/demonstration was in progress, my subject being the cup of water that sat in front of me for rinsing my brush. Maybe if my character Andie had been hindered from doing her most demanding work, she'd have plunged into it quickly and with abandon. Maybe if I were hindered from writing novels, I'd hurl myself pell-mell at the page at every opportunity.

The teacher stopped at my table, borrowed my brush and helped me solve some problems with my apple. But that meant it was no longer my apple. I couldn't claim it, show it off, brag about it. The book on awakening to my senses was also full of exercises, and told me that a matter of great importance is to avoid judging what my senses take in: instead, simply experience and notice. It's certainly an interesting coincidence that I was getting this advice again. At dinner, our companions were amused to hear that we're still doing the apple.

On day five, while the teacher was talking, I made a pretty decent picture of my box of watercolors, leaving the outline of the box in pencil and doing only the little rectangles of paint in color. I was happy with the way the light hit the wet spots on the paints. "Clever," our instructor said

when he passed and noted what I'd done.

Before the week was over, I'd slopped together a mountain landscape that looked like mounds of sherbet in dim light – and done two more apples. We were told that we could offer a piece of our work for the show that would go up the last day. I decided not to. For one thing, I'd taken notes along the margins of my artworks. Plus, I really wasn't able to claim the apple as entirely my own, and for once I didn't care about "strutting my stuff."

At dinner, Ian and Jackie reported that they went to the art show. How was it? It was a great number of apples.

Before we landed in England, I took stock. Was my writing going to be less rooted in judgment, somehow wiser, when I got home? How could I know? I still hadn't understood what Laurel told me. Yet I had learned that I could play with paint without having to meet an ever-rising standard; and that was a substantial and unexpected improvement. Perhaps I could move that into the writing process, which would be liberating. And then there was the overwhelming size of the ocean, the gut-quaking awareness of immensity hinting as it does that all dissolves and washes away; that it is pointless and silly to assign grades to the waves, to try to choose the best one. Does any of that add up to an epiphany? More of a shift, I think, the beginning of a "sea change."

After a couple of days in London, Bob and I flew home. One week from my return, I received a contract from British publisher John Hunt offering to bring out my novel *Cobalt Blue* simultaneously in North America and the UK, Australia, New Zealand and Asia. And the book distributor outside the American market is Orca Book Services, based in the English town of Poole. A company carrying the name of a whale!

No doubt it's a coincidence that I sailed with my publishing problems to England and wound up with a contract from a British company and a distributor with oceanic reach. It's true that the novel was already written when I first put foot on the ship to cross from New York to Southampton, England. And I made no effort to sell the book while I was there. Surely nothing

that happened at sea could have affected this outcome.

Even so, you can bet I'll hit the high seas again the next time I want to sell a book. In different ways, this technique has now worked twice. I'm also, as I write this, thinking now and again: be nonjudgmental. (A startling note: on the week of the contract and of my return, my *Indy Week* horoscope told me to set aside what I believe about the world and "drink in the pure impressions.") But how the hell does one accomplish such a setting-aside? It's not like quitting cigarettes or soft drinks. More like clutching at the white fog around the ship that was everywhere yet only visible from 50 feet away. I'm too close to see it. All I can say is, if you read *Cobalt Blue*, as I hope you will, let me know if you catch me being unwisely judgmental. My guess is: you won't approve of this character's behavior either. **MM**

Peggy Payne of Raleigh is the author of the novels *Revelation* and *Sister India*, a *New York Times* Notable Book of the year. Her newest, *Cobalt Blue*, is out this spring. www.peggy-payne.com.

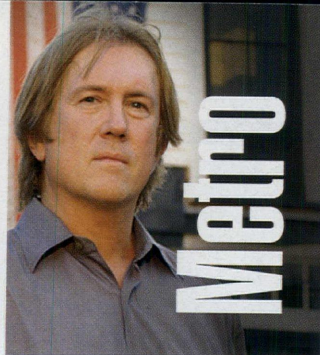
Metro Magazine

Subscribe now to get
the best in:

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



919-831-0999
www.metronc.com



Cheshire on Film

by Godfrey Cheshire

The Politics of Memory:

THE GATEKEEPERS AND REDFORD'S THE COMPANY YOU KEEP

Remarkably, this year's Oscar race included not one but two Best Documentary nominees from Israel. You would think this double honor would cause the Israeli government's chest to swell with pride and official congratulations to be showered on the filmmakers, right?

Wrong. The current Israeli regime publicly shunned both Dror Moreh's *The Gatekeepers* and Emad Burnat and Guy Davidi's *5 Broken Cameras*, with culture minister Limor Livnat – who had seen neither film – later expressing satisfaction that neither won the Oscar and urging other Israeli filmmakers to practice “self-censorship.” The reason for this official hostility, you may have already guessed, is that both films cast a very critical and unflattering light on Israel's decades-long occupation of Palestine.

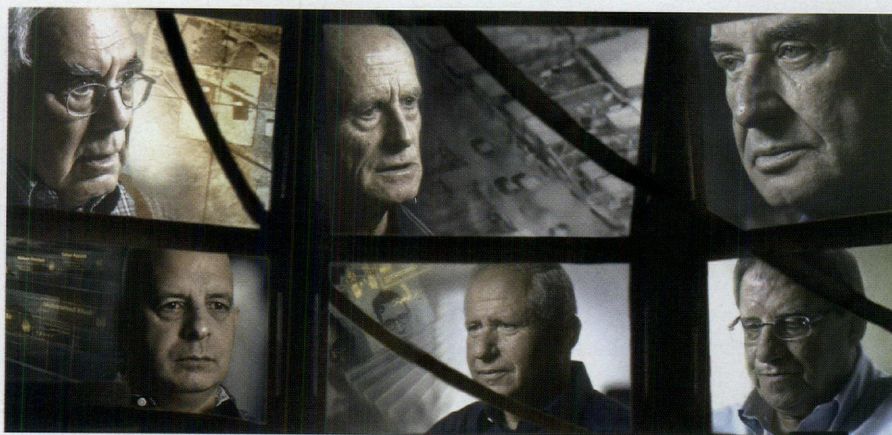
That description might lead you to expect that both films are largely polemical, but what struck me about them is what extraordinary *documents* they are (you would think this virtue would be key to most great documentaries, but it's often not). In the case of *The Gatekeepers*, what's documented is virtually unprecedented, not just in the context of Israel but anywhere in the world. To my knowledge there's never been a documentary in which a filmmaker persuaded the heads of his country's secret police to talk candidly and unreservedly about their activities, for good and ill.

Yuval Diskin, Avraham Shalom, Avi Dichter, Yaacov Peri, Carmi Gallon and Ami Ayalon are the men's names. They are the former heads of Shin Bet, roughly Israel's equivalent of the FBI (much as the Mossad is its de facto CIA). Before director Moreh approached them, they had never granted interviews. Persuading any

one of them to talk would have been a great coup. Strikingly, having all six address the camera yields not just history-making testimony, but a powerful consensus: Having spent their professional lives keeping the Palestinian population under control by means of surveillance, infiltration and assassination, these hardened security pros are now unanimously convinced that the occupation is as detrimental to Israel as it is to the Palestinians.

camera images.

In part, the commentary as edited by Moreh offers a historical overview of the occupation, beginning with the 1967 war in which Israel's armies overran and then annexed the West Bank and Gaza. For a time thereafter, some of the men say, Israeli leaders gave serious thought to creating a Palestinian state as the most sensible way of dealing with the resulting problem. But soon enough, internal Israeli politics swept



The Gatekeepers, Dror Moreh

At the film's New York Film Festival press conference last fall, Moreh said that one of his primary inspirations was *The Fog of War*, in which director Errol Morris trained his camera on former U.S. Secretary of Defense Robert McNamara – and only McNamara – giving us a portrait of American foreign policy from one man's singular but complex perspective. Similarly, in *The Gatekeepers*, aside from occasional questions from Moreh, the only voices we hear are those of the former Shin Bet heads, who are interviewed separately in very controlled, Errol Morris-like settings. Their remarks are intercut with documentary footage and re-creations of surveillance-

aside any hope of a real political resolution. Israel's security forces were simply handed the task of controlling a captive population – by any means necessary.

Those means comprise another of the film's subjects, and the interviewees offer a chillingly detailed description of Shin Bet's encompassing, technologically sophisticated and brutal, sometimes aggressively lethal methods. Assassinations of suspected terrorists (a word that's commonly used, though as one interviewee notes, “one man's terrorist is another man's freedom fighter”) are routine, and even when such “targeted” killings employ bombs that kill several families, the col-

lateral damage rarely results in more than minor tactical adjustments.

More horrific in some ways is the evidence of the security apparatus' penetration into all levels of Palestinian society, a situation that recalls the nightmarish vision of Orwell's *1984* and the Soviet system it parodied. The Israelis, it seems, are able to reach into and monitor virtually every Palestinian home. The surveillance is all-pervasive. Suspected militants are hauled into Israel's infamous prison and subjected to no-holds-barred interrogations. Even worse, the Israelis have ways of taking men who are suspected of nothing and coercing them to betray their friends, families and communities as informants.

All of this, Avraham Shalom notes, is "similar to what the Germans did in World War II." After making the remark, he immediately backs up and says he doesn't mean what the Germans did to the Jews, the Holocaust, a singular atrocity. He means the Nazi occupations endured by the French, Dutch, Poles, Czechs, etc.

A recurrent note in the film is the contempt the Shin Bet leaders feel for Israel's increasingly powerful religious right and the general run of the nation's political leaders, with the notable exception of Yitzhak Rabin. The politicians, they say, ignore complexities in favor of the most simplistic solutions to any problem, deliberately operate in legal and ethical gray areas where illegal actions are often countenanced and care nothing about the Palestinians beyond what political show requires. Echoing the frequent Israeli complaint that they have no "partner for peace," the men imply that the only real partner the Palestinians ever had was Rabin, whose assassination by a young right-wing fanatic was all but inevitable in the poisonous atmosphere created by religious rightists following the Oslo Accords. "The rabbis," says one interviewee with withering scorn, "have no reason to learn anything."

The Gatekeepers says nothing about the extent to which Israel's occupation is enabled by American money, technology, weaponry, our compliant mainstream media and the fact the Mideast policy of both our political parties is largely dictated by the powerful Israel Lobby. But that's

another movie, or maybe several. Till then, Moreh's film gives American viewers a courageous, devastatingly incisive Israeli view of an occupation that, as one ex-Shin Bet leader puts it, accomplishes nothing beyond "making the lives of millions unbearable."



Reading a recent article about the anniversary of the 1968 My Lai Massacre, in which U.S. Army soldiers rounded up and then slaughtered around 400 Vietnamese peasants, including old people, women, children and infants (many of the women were gang-raped before being killed), brought back to me what a truly terrible situation the U.S. was in 40 years ago. As a college student in the early '70s, I marched and demonstrated against the Vietnam War, which I still regard as an inexcusable horror that did untold damage to the U.S. (including over 50,000 dead) as well as killing millions of Vietnamese.

The movement against the war was inexorable but difficult – mostly young and long-haired, the protestors were often physically or verbally assaulted, called pinkos, traitors and worse – but it grew until its sentiments were shared by much of the American public, and that eventually helped end the disastrous war. The antiwar forces were, of course, a highly variegated lot, and they included a fringe of crazies and self-appointed "revolutionaries" like the members of the Weather Underground, a small group of privileged white kids who dedicated themselves to the violent overthrow of the U.S. government in order to (in the words of their founding document) effect "the destruction of U.S. imperialism and achieve a classless world: world communism."

History shows that when poisonous foreign ideologies like Marxism-Leninism attach themselves to homegrown American political movements, it usually compromises the latter while playing into the hands of the forces of reaction and repression. Thankfully, the pathological narcissists of the Weather Underground were so isolated and inept – their most destructive act involved the deaths of three of their own members when a bomb-mak-

ing factory in a Greenwich Village townhouse blew up – that their activities had little negative impact on an antiwar movement that by the early '70s was reaching juggernaut status.

Today you might think that people on the left would be the first to see the Weathermen as criminal fantasists who did more to help Nixon than the antiwar movement. But that would underestimate the capacity for deluded liberal mythologizing on display in Robert Redford's *The Company You Keep*. In the film, Redford plays an erstwhile WU militant who for decades has been posing as a lawyer in upstate New York to escape charges of bank robbery and murder from his radical days. When one of his former colleagues (played by reliable lefty Susan Sarandon) gets captured and his identity is revealed, he goes on the lam, heading cross-country in search of another ex-terrorist and former flame (Julie Christie, gorgeous as ever) who has information he thinks can help him.

In the course of his odyssey, he meets and is helped by so many ex-Weatherfolk, underground and above, that it seems they are everywhere, growing ever fatter and more white-haired but still staunch in their self-righteousness. One is a Bill Ayers-like professor who's still teaching (believe it or not) Karl Marx and Franz Fanon to docile Chicago college students. He tells Redford that he packs the lecture hall whenever he tells the stories of their youthful radicalism. Redford nods sagely and he says he's glad the stories are still being told.

That's what this movie is doing too: telling (risible) stories in which the Weather Underground idiots sometimes "made mistakes" (a recurrent complaint), but on the whole were noble and idealistic, fighting the good fight against the war-mongering baddies. Just as their murderous intentions, cult-like fanaticism and communist affiliations are soft-pedaled, so their hostility toward the real antiwar movement goes totally unmentioned. It's all more than a little absurd – almost as absurd as seeing wrinkled 70-something Redford huffing and puffing through chase scenes as he tries to play the action hero in this ponderous and flat-footed would-be "political thriller." **MM**

SPRING FASHION

Punch Up Your Accessories This Spring

by Catherine Fain
Photos by Morton Photography

Spring accessories stand strong on their own this year, which seems to be a trend in and of itself. From bold neons to natural fibers and textures, you can plan your outfit around your accessories this season. Look for architectural shoes and adaptations of gladiators, d'Orsay flats, gilt details, and take note that there is a shift away from the full-on platform trend of recent seasons. Handbags are going smaller, but the downsizing does not mean dull. Neons and bright spring colors make a strong statement; expect exotic textures, as well as natural fibers such as raffia to add a tribal element. Other trends to be on the lookout for are lucite accessories, sharply contrasting black and white, and pastels in minty greens and pale pinks. **MM**



Carolyne Leather Slingback Pumps - Manolo Blahnik, Sak's Fifth Avenue, \$675



Coral Python Bag - Proenza Scholer, Vermillion, \$3645



Lock Clutch - Loeffler Randall, Sak's Fifth Avenue, \$295



Black Sunglasses - Robert Marc, Eye Care Associates, \$429



D'Orsay Suede Flats - Jenni Kayne, Vermillion, \$450



Wasca Clutch - Malene Birger, Fleur, \$180

VERMILLION

WES GORDON.
 NEW FOR SPRING
 TRUNK SHOW 4.17-4.18

RALEIGH 919.787.9780
WWW.VERMILLIONSTYLE.COM

*S*TUNNING IS A
STATE OF MIND...

AND THE DRESS DOESN'T HURT EITHER.

Find your style at Scout & Molly's. Visit one
of our stores or shop online anytime at
scoutandmollys.com

*Raleigh, Chapel Hill, Charlotte, Cary, Charleston and
coming soon to Columbus, GA*





Cat Eye Sunglasses - Tiffany,
Eye Care Associates, \$379



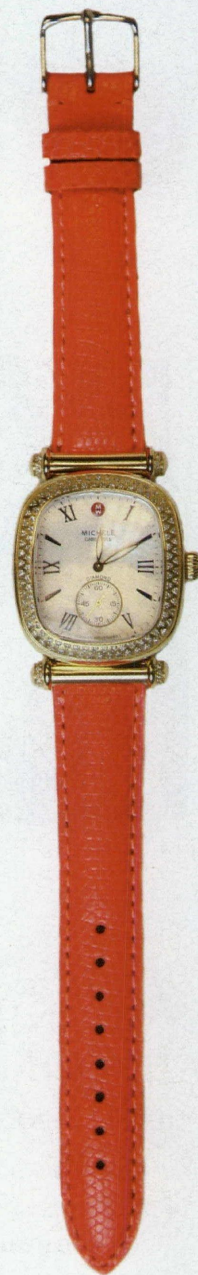
Square Sunglasses - Michael Kors, Eye Care Associates, \$179



Findux Bracelet Set - Malene Birger, Fleur, \$80

REBECCA MINKOFF EXEMPLIFIES "DOWNTOWN ROMANTIC" STYLE

Designer Rebecca Minkoff got her big break when she was asked by actress Jenna Elfman to design a bag for her to use in a film. The bag did not make the cut, but after Elfman and Minkoff carried the sample, Minkoff's business took off. That bag, the iconic "Morning After Bag," helped to launch her eponymous line of handbags, shoes and accessories, which has enjoyed both critical and commercial success since its inception. Now, however, Minkoff has turned her eye back to her first love: apparel. Her love of design dates back to learning to sew and drape as an eight year old; she studied costume design in high school and launched a well-received capsule collection before her breakout in the accessories realm. After four years as an accessories designer, Minkoff re-launched her ready-to-wear collection in 2009. Her self-described "Downtown Romantic" style translates across the board; trend notes carry over throughout apparel and accessories. Her Spring 2013 collection, which the designer presented in-store at Saks of Raleigh on March 13, features gradient-faded floral prints, minty greens, and, for accessories, laser-cut details.



Orange Lizard Strap Watch -
Michele, Charlotte's



Faux Snakeskin Oversize Tote – Scout & Molly's, \$98

Turquoise Earrings – Scout & Molly's, \$22

Heritage Necklace – Scout & Molly's, \$32



Suede Cutout Platform Sandals – Giuseppe Zanotti, Sak's Fifth Avenue, \$1250

Beaded Hound's Tooth Clutch – Moyna, Charlotte's, \$190

Metro Magazine

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

919-831-0999

www.metronc.com

BLOOM! Professionally Applied.

New Client Special

\$30 (Save \$10)

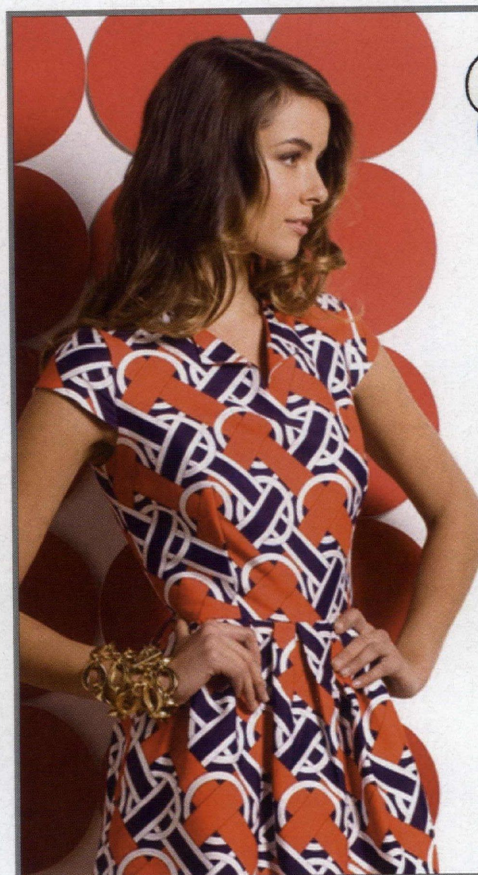
Easy 4 Minute Flawless Skin Color Year-Round

Your Own Customized Season Appropriate Color for Body, Legs or Face — Lasts up to 10 days.

2012 Metro Bravo Award Winner

Exclusive **PHYSIOS** Formula

904 New Bern Avenue • 828.1080



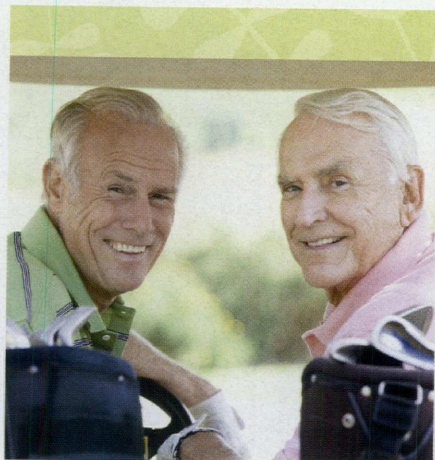
Charlotte's
Jewelry & Gifts

Introduces the
Spring 2013



COLLECTION

North Hills | 919-787-7113
Cameron Village | 919-821-9828
www.charlottesinc.com



Make friends that become like family

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

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

Call today to join our active, accredited community.

SPRINGMOOR
LIFE CARE RETIREMENT COMMUNITY

(919) 848-7080

1500 SAWMILL ROAD
RALEIGH, NC 27615

WWW.SPRINGMOOR.ORG



Melody Glitter & Metallic Leather Sandals - Jimmy Choo, Sak's Fifth Avenue, \$895

Gold Cuff - Kate Spade, Charlotte's, \$148

Gold Geometric Bracelet - Scout & Molly's, \$32

EMERALD GREEN: Rich and Royal Look for 2013

by Emily Conser

The Wizard of Oz author Frank Baum was on to something when he created the Emerald City to reflect an air of richness and royalty. Today, in their tenth year predicting color trends, the design colorist at Pantone - the world's leader in color science and technology for design professionals - predicts emerald green as the "Color of the Year" for 2013.

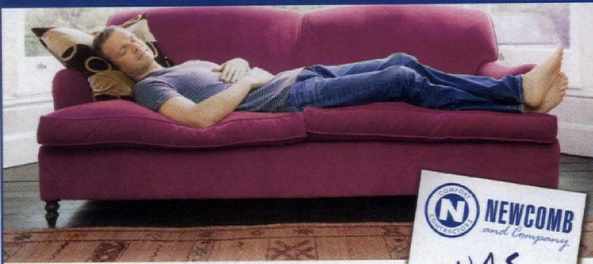
"Green is the most abundant hue in nature - the human eye sees more green than any other color in the spectrum," says Leatrice Eiseman, executive director of the Pantone Color Institute. The lustrous jewel tone has already appeared throughout the fashion community, and you can expect to see it in beauty and home décor as well.

It's the color of growth, good luck and riches, so it's no surprise the fashion and design communities have embraced it. In just two short months, emerald has appeared on red carpets, as well as in the spring collections of designers such as Tracy Reese and Nannette Lepore.

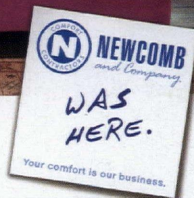
Whether you apply it throughout, or use it as an accent in your home, there are many ways to incorporate emerald. Painting your walls is the easiest and most effective way to enliven a room. Or if you're looking for a more subtle approach, start



RESIDENTIAL • COMMERCIAL • HEATING • COOLING • PLUMBING



newcombcompany.com
919.862.3000



We know how important comfort is to you. Beyond climate control, we make sure you're comfortable with our technicians and the level of expertise they deliver.

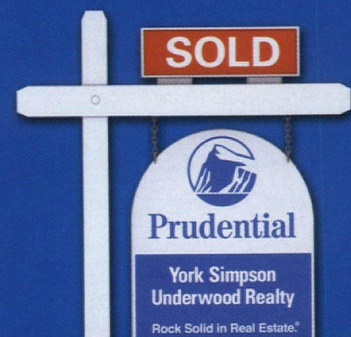
Maybe you've just seen our vans around, or we've already become a trusted partner in maintaining your home's heating and cooling system. Either way, we wanted to let you know we now handle plumbing as well.

Call now to find out more.

We Know The Triangle.

For over 50 years,
Prudential York Simpson Underwood
has been a part of the fabric
of the Triangle. As a leader in
residential real estate sales, our
sales associates take pride in
helping families and individuals
make our area their home.
There is no better place to
live and work than the
Triangle and no better company
to help you with your home
sale or purchase than
Prudential York Simpson Underwood.

www.PruYSU.com



WE MAKE GREAT NEIGHBORS

North Hills | Cameron Village
Cary | Durham | Chapel Hill

© 2013 BRER Affiliates Inc. An independently owned and operated broker member of BRER Affiliates Inc. Prudential, the Prudential logo and the Rock symbol are registered service marks of Prudential Financial, Inc. and its related entities, registered in many jurisdictions worldwide. Used under license with no other affiliation with Prudential. Equal Housing Opportunity. CD

SRI SHOE WAREHOUSE
MEN • WOMEN • KIDS

OPEN 7 DAYS | www.srishoes.com

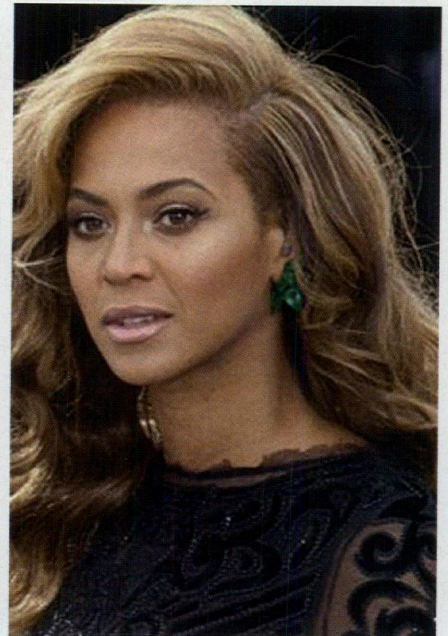
45,000 pairs of BRAND NAME SHOES
for **men, women** and **kids**



SAVE
up to **60% OFF**
EVERYDAY RETAIL

Franco Sarto • Steve Madden • Nine West • Jessica Simpson
Reaction by Kenneth Cole • Frye • BCBG • Skechers • Clarks • Sperry
Nike • Asics • New Balance and many more.

6031 Oak Forest Drive | Raleigh | 919-872-2800 | Mon-Sat 10-9 | Sun 12-6



with lamps, rugs, throw pillows and cabinet knobs to add a pop of color.

Although previous applications of emerald green exuded luxury and energy only for the fashion forward, variations of the color are now appropriate for nearly every occasion. Red carpet or graphic tee, fair skin or olive skin, dress or blouse—emerald can be incorporated into your wardrobe in many different ways.

In 2013, you can fully commit to emerald. Don a luscious gown, or simply dabble in the hue with splashes of color on denim or sparkling costume jewelry. Find a way to slip this color into your wardrobe to add pizzazz and turn heads. **MM**



Caring for the women
of the Triangle since 1952.

Obstetrics Gynecology Infertility

In-Office Ultrasound

Advanced Laparoscopic &
Robotic Surgery (da Vinci®)

Endometrial Ablation (NovaSure®)

Tubal Sterilization (Essure®)

BlueRidge
OB/GYN ASSOCIATES

North Raleigh Area
919.781.2500
11001 Durant Rd

Rex Hospital Area
919.782.9005
2605 Blue Ridge Rd

www.blueridgeobg.com

COMFORTABLE SOLES



be naturally beautiful



BIRKENSTOCK
Made in Germany • Tradition since 1774

The Shops at Eastgate
Chapel Hill, NC
919.933.1300

North Hills Mall
Raleigh, NC
919.782.6565

www.ComfortableSoles.com



FASHIONISTA ALERT!

Raleigh's Santana Creative Provides International Fashion House Repair

by Taylor Arnold

Where do fashionistas turn when their vintage purses or designer shoes need some TLC?

They can always call on suppliers in New York or LA for some new lining or leather conditioning. Or they can contact one of the best kept secrets in the leather repair and restoration business - right here in Raleigh.

Santana Creative is the go-to repair expert for fashion houses around the world, including Valentino, Jimmy Choo, Chloe and Ferragamo, just to name a few. If you've ever taken a Christian Louboutin shoe back to the store for re-soleing, there is a good chance the repair passed through a pair of expert hands at Santana Creative.

FASHION REPAIR ENTREPRENEURS

Headed up by Robert Santana and his

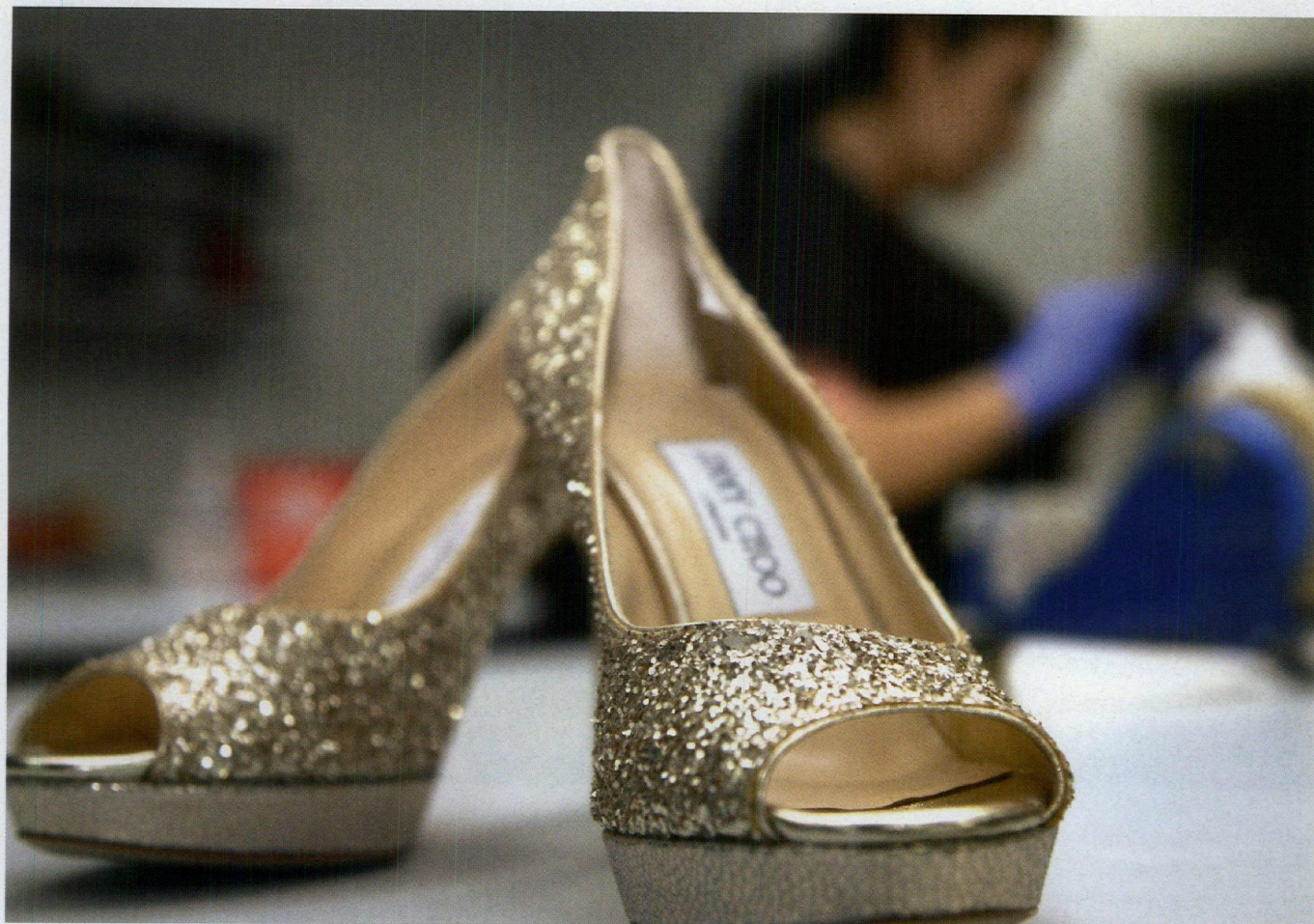
brother Yuri, Santana Creative has been based in Raleigh since 2007. The Santanas hail from Lima, Peru, and both were exposed to the leather industry at an early age. "My father used to work with leather and made his own designs back in the '80s with bags and shoes," Robert says. "He used to sell his creations in Germany, New Zealand and to a store in America owned by the actor Robert Redford, so we grew up in that environment with a lot of leathers and textiles all around."

After studying business management at Catholic University of Peru, Robert spent eight years working on various projects financed by the World Bank, but he always had the idea for launching his own business in the back of his mind. "I came to America in 2000, and by coincidence I met an owner of a shoe repair place in New York," he

explains. "I was interested in seeing his facility and expecting something well organized with top notch machinery. But it was like being back in Peru in those old shoe repair places - very dark and dirty."

He visited other shoe repair facilities in New York and found generally the same conditions. "I realized that the best brands around the world needed to go to these places, risking their wares," he says. "After talking with the owners of shoe repair places and managers of the fashion stores, I knew they had a lot of complaints, so I decided to partner with a shoe repair place as a consultant, trying to make technical improvements."

It wasn't long before he established contacts with the top fashion houses in the world - Christian Louboutin, Jimmy Choo, Chloe, Ferragamo and so on - and all of them were



in need of a place with well-trained people to take care of high end items like shoes, bags and leather clothes. "By that time my brother, who studied design in the University of Porto Alegre in Brazil, was living Raleigh," Robert says. "So I proposed that we open our own leather repair place here"

They chose to base their operation in Raleigh for a number of reasons. "The real estate was a fraction of the cost in New York, and it was a wonderful place for my wife and two kids to live," Robert says. "From the beginning, our idea was to start offering service to corporate accounts on the east coast. Logistically, the location of Raleigh is perfect because shipping ground service from Raleigh to Florida or Raleigh to New York takes two days in any direction. Fashion companies from Florida used to ship their merchandise to New York or New Jersey hoping to get good service, and now many of them send their merchandise to us in Raleigh because it saves them a few days and they get the best quality possible."

COMPLEMENTARY TALENTS

Six years after opening their flagship location, companies like Bergdorf Goodman, Neiman Marcus, Chloe, Jimmy Choo and others send their items to Santana Creative for an average turnaround of one week. "We are receiving approximately 40,000 pairs of shoes and bags a year from all over the country, and we continue to grow," Robert says. "Christian Louboutin named our company as their repair specialist, and a lot of people are surprised when they find out that we are located in Raleigh and not in New York or Beverly Hills."

While carving out a place for themselves in the U.S., the Santana brothers still operate with their father's business philosophy. "He used to say, 'the quality of the after-sell service is what makes a customer loyal,'" Robert says. "We are convinced that to perform an excellent repair or restoration, you have to understand materials, textures, color theory, structure of the design and technology. In that aspect, my brother and I complement each other very well. He is a deep connoisseur of the technical aspect of the materials and structure of shoes and bags, and he personally designed some of our machinery."

The Santanas currently have 22 people working for them full time, and each one is carefully trained in the fine art of leather repair and restoration. "We select our personnel not necessarily for their background, but for their talent, because a very talented person is needed when you take a \$6,000 pair of shoes covered with Swarovsky crystals and cut the heel," Robert says. "Every item is special, and keeping that idea in mind is how we start training our people. Many of these items have their own story and we don't want to change that fact, so we work to preserve that."

Often they do things like change broken heels, place their own brand of protectors on the soles, adjust straps for sandals and re-dye and recolor bags and shoes. They also clean leather garments and suede dresses and skirts. "We receive hardware, leather and textiles for repairs for top-tier companies," Robert says. "Sometimes they ask me if I have specific part to change on their items. A few weeks ago I received a phone call from Valentino asking if I could recreate a patent leather that they



TAYLOR'S OF RALEIGH

Raleigh's Oldest Stationer Since 1979

Invitations
Stationery
Calling Cards
Journals
Photo Albums
Scout Bags
Acrylic Giftware
Wedding Gifts
Engraving
Monogramming
and so much more!



Crane & Co. and William Arthur Dealer

919.787.1246

2603-161 GLENWOOD AVENUE, RALEIGH

AT THE CORNER OF GLENWOOD AND OBERLIN • NEXT DOOR TO GLENWOOD GRILL

don't have anymore because they needed to make and replace a bow for a pair of shoes from a celebrity. I said we can, so we did, and the results were as perfect as factory made."

To obtain the materials for many of these repairs, the Santanas periodically attend the same fairs and shows that the designers attend in Milan, Paris or New York. "The

suppliers of the designers are our suppliers as well," Robert says. "When it's an exclusive material, the fashion houses send their materials for their repairs for us to keep in stock, so we receive a lot of phone calls from fashion stores asking if we have certain materials for their repairs."

From time to time Robert says they

receive vintage purses by Chanel or Hermes from the '40s and '50s. "The first step for vintage items is reconditioning the material to avoid cracks," he says. "The Chanel vintage bags regularly need an entire lining replacement, which is especially tricky because we have to be very careful with the vintage material and follow the same stitch holes as it was before."

And not long ago he received a crocodile Hermes Birkin bag worth \$35,000 with a horrible scratch on the side. "The owner of the bag came to us by a recommendation; she didn't want to send the bag to Hermes in Paris because the repair might take almost a year. So we contacted a supplier in Italy and gave them information on the material and pattern of the scales in the original size so they could find a similar skin. They sent us the skin in a very close color, and we worked with our experts to match the original and replaced the entire side. The complete operation took three weeks, and the customer was amazed with the results."

COMING FULL CIRCLE

Despite their success here in Raleigh, the Santanas have no plans to slow down. "We

SKIN SENSE[®]

a day spa

BRINGING BALANCE TO LIFE™

For all the Mothers in your life

GIVE THE *gift* OF relaxation

to all the mothers in your life!

mothers · aunts · mother-in-laws · sister-in-laws

*Facials · Massages · Manicures & Pedicures
Body Treatments · Spa Memberships*

Gift Card Specials

Receive a *free \$25 gift card* with every gift card purchase valuing \$150 or more.

The Skin Sense Treatment Series

Purchase 5 of the same treatment in advance and receive the sixth treatment *free!*

Mother's Day Value Book is back!

Enjoy *\$300 in savings* toward massages, facials and much more with the Skin Sense Value Book!

Purchase yours today for \$25!

919.870.0700


WWW.SKINSENSE.COM



opened a store in Atlanta in 2011, and we'll open another in Coral Gables, Florida in 2013," Robert says. "We are working right now on opening a new store in New York. Our plan for the next two years is to open stores in Washington, D.C. and Boston. We actually receive items for repair from all over the country and overseas, and it feels good when you receive items from places like Dubai, Tokyo, London or Sydney."

In many ways, the business has come full circle for Robert. "When I was a kid I always liked to stay in my father's workshop - it was like a magic place with a lot of interesting things like tools, leathers and machines," he says. "It was the perfect place to let your imagination fly, and it was wonderful to see how they made things from scratch. Now it's a very close feeling when I'm in our repair center. I enjoy every step in the process of restoring a bag or making an expensive pair of shoes feel comfortable. It's a reward for me to receive a phone call from a client saying how well their shoes feel or how wonderful their items look."

For additional information visit www.santanacreative.com. 



Join us for
SUMMER
SALUTE #10!

WHEN:
Saturday, May 18, 2013
7:00 P.M.


WHERE:
North Ridge Country Club
6612 Falls of Neuse Road, Raleigh, NC


- Dance to *Steve Owens and Summertime*
- Pink Flamingo Casino
- Live & Silent Auctions
- Heavy Hors d'oeuvres
- Summer Night Casual Attire

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


NORTH STATE BANK®
Experience relationship banking.

Visit summersalute.com to purchase tickets and see a sneak preview of auction items.
919-855-9925 • summersalute@northstatebank.com

 **HOSPICE OF WAKE COUNTY**
Celebrating Life in Your Community
Durham • Franklin • Hargett • Johnston • Wake

 Find us on: **facebook.**

Culinary Genealogy

Gartronomic Family Tree Produces Top Triangle Chefs

by CC Glenn

There comes a time in life to unearth the family tree and discover our genealogical heritage. In the culinary profession, we in the Triangle are fortunate to have among us an outstanding family of chefs, cooks, restaurateurs and food service folks who learn from each other, foster their peers' creativity and encourage each other to succeed. As Bill Smith, chef of Crook's Corner since 1992, puts it, "it's more of a web than a family tree."

Our gastronomic community is immersed with brilliant, forward-thinking visionaries who spoil us with sustainable local produce and proteins, delicious dishes and remarkable restaurants for every occasion. Starting in the late 1970s and continuing to the present day, Triangle chefs—through nurture and occasional tough love—teach, inspire and instill everything from proper knife skills to conceptualizing a new restaurant to future generations.

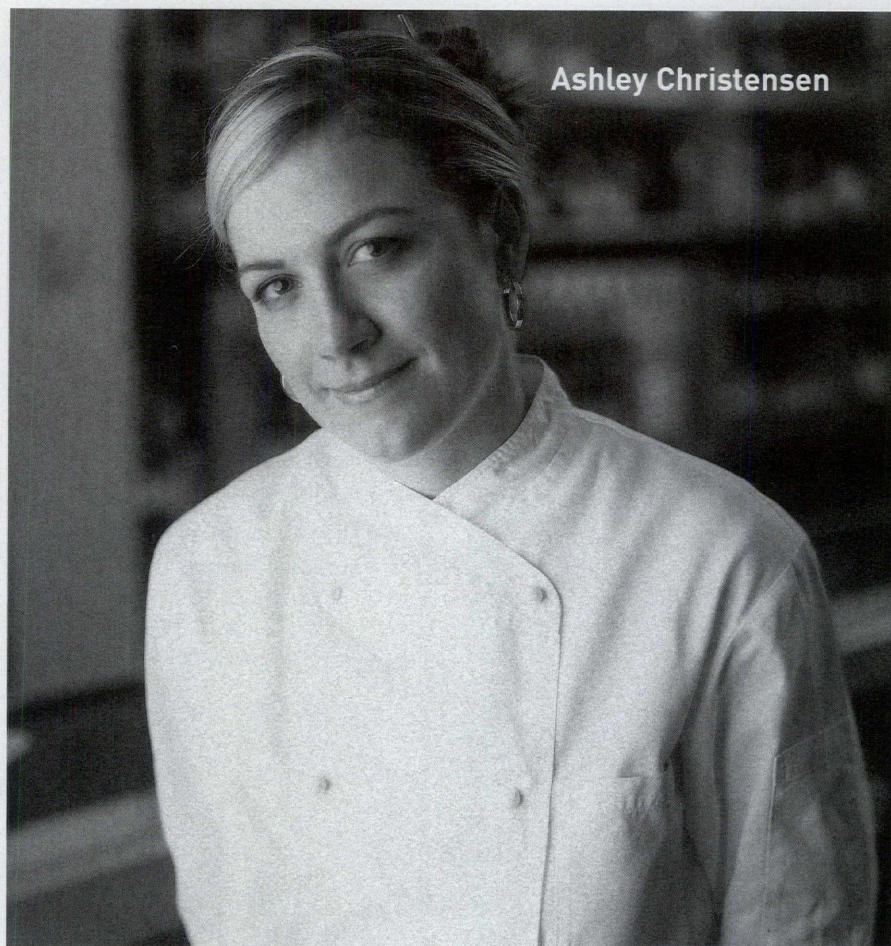
Although each chef contributes in their own distinct way, a small group of extraordinarily influential chefs and restaurateurs helped shape the flourishing culinary family tree we now enjoy in the Triangle. Without the brilliance and tutelage of larger than life characters such as Bill and Moreton Neal and Ben and Karen Barker, the Triangle may not have become the culinary local and regional beacon it is today.

THE TRIANGLE'S FIRST FINE DINING EXPERIENCE

Bill Neal, from the border town of Grover, NC, and Moreton Neal, from Brookhaven, MS, found themselves in Chapel Hill after graduating from Duke University in the early 70s. While in graduate school, they started a small catering business. Simultaneously, Moreton apprenticed under Jacques Condoret (who later

opened Chez Condoret) at the Hope Valley Country Club, while Bill worked in the front of the house at Villa Teo, one of the five "Danziger Dynasty" establishments in

county at the time, the enterprising chefs decided to move into town to be able to sell wine, relocating to a house on Rosemary Street. With thoughtfully handwritten



Ashley Christensen

Chapel Hill at the time. (The others included the infamous Rathskeller, the Zoom Zoom Room, the Ranch House and Papa's Old World Restaurant & Gift Shop).

Though neither had any formal culinary training, the young couple—inspired by a sojourn in France—opened La Résidence, the Triangle's first fine dining French restaurant in the area at the Fearrington House in 1976. As Chatham County was a dry

menus in French and a quaint *provençal* atmosphere, diners rejoiced in Bill's locally sourced, French-inspired entrées and Moreton's desserts.

In 1982, Bill Neal left La Résidence to take over Crook's Corner from founder Cam Hill, bringing along with him future real state entrepreneur Gene Hamer as a business partner, who had originally begun as a bartender at La Residence. While

Moreton ran La Résidence, Bill—in the kitchen, and Gene in the front of the house—reinvented Crook's Corner, converting it from a barbecue-burger-and-fry diner to a spot where you could find upscale local Southern cuisine at an affordable price.

While both Crook's and La Res, as they were (and are) known familiarly, flourished, Bill Neal also thrived as a writer, publishing several books including *Bill Neal's Southern Cooking* (1985) and *Biscuits, Spoonbread and Sweet Potato Pie* (1990).

The Triangle's culinary scene blossomed during the early 1980s, attracting talent from afar. After graduating from the Culinary Institute of America in Hyde Park, NY in 1981, Ben Barker, a native North Carolinian, and Karen—from Brooklyn—came here in hopes of acquiring a coveted position (or two) alongside Bill Neal at Crook's.

Bill, a self-taught chef, refused to hire the classically trained duo (in fact, it is said he refused to hire anyone with formal culinary training) for he preferred *tabula rasa* folks that he could teach and train in his own right. Nevertheless, the Barkers didn't have to walk far for their next gig. Bill's refusal to hire the Barkers turned out well for Moreton Neal, who hired the Barkers—Ben as chef and Karen as pastry chef—at La Résidence just half a mile east of Crook's. And despite being denied a position to learn under Bill Neal, Ben Barker required each of his incoming employees at La Résidence to read *Bill Neal's Southern Cooking* before commencing work.

As the Barkers, along with Moreton Neal and Bill Smith (who succeeded Cheri Klein as chef of La Résidence), steered La Résidence towards great culinary success, Bill Neal was cultivating his own group of future outstanding chefs. Robert "Butch" Stehling—now longtime chef/proprietor of Charleston's landmark Hominy Grill—began as a dishwasher at Crook's before moving up the kitchen ladder under Bill's guidance. During the same time, John Currence—chef/owner of City Grocery in Oxford, MS—started bussing tables at Crook's before eventually gleaning culinary techniques from Bill Neal.

Fortunately for our community, one of Bill Neal's understudies stayed in the Triangle. Durham native Amy Tornquist

TRIANGLE JAMES BEARD AWARD WINNERS

Best Chef: Southeast → Andrea Reusing, 2011

Best Chef: Southeast → Ben and Karen Barker, Magnolia Grill, 2000

Outstanding Pastry Chef → Karen Barker, Magnolia Grill, 2003

James Beard America's Classic → Crook's Corner, 2011

started as a baker at Crook's, learning the intricacies of baking from Bill Neal. Using her experience in Neal's kitchen along with culinary studies in Paris, Tornquist and her husband Jeremy Kerman started Sage & Swift Gourmet Catering in 1993. In more recent years, Tornquist has opened Watts Grocery on Broad Street in Durham, as well as Hummingbird Bakery.

Upon Bill Neal's untimely death in 1991, both Bill Smith and Moreton Neal left La Résidence—Bill to take over the reins at Crook's and Moreton to eventually become a food writer. After a couple years at La Résidence, and then Farrington House, the Barkers left Chapel Hill to make it on their own. They didn't stray far though. In 1986 they opened Magnolia Grill in Durham, arguably the city's most revolutionary and celebrated restaurant. At a time when most people only knew Durham for its association with Kevin Costner and Susan Sarandon's *Bull Durham*, the Barkers drew regional and national attention to the historic tobacco town for their version of elevated Southern cuisine with an emphasis on local sourcing. Before *slow-food*, *locavore* and *foodie* became quotidian in our gastronomic lexicon, the Barkers lived, breathed and cooked the essence of those very terms for their patrons at Magnolia Grill.



MEET THE MAKER

Vinnie's Steak House & Tavern continues our *Meet the Maker Dinner Series* for 2013. The series showcases our favorite local producers and their products along with other choice makers from around the country. For our second event, Chef Tom Armstrong welcomes Steve Reynolds of Reynolds Family Winery in Napa Valley, California.

(Photo: Cabernet grapes, Reynolds' Estate vineyard)

Thursday, May 2nd 6:30pm five courses \$75

Vinnie's STEAK HOUSE AND TAVERN with **REYNOLDS FAMILY WINERY**

919.847.7319
vinniessteakhouse.com
7440 Six Forks Rd.
Raleigh, NC
Please call for reservations

During the restaurant's near 26 years in existence (the Barkers voluntarily closed the restaurant last May), it was known not only as a dependable, elegant establishment that always provided great food and good drink, but as a culinary incubator, out of which came the Triangle's newest generation of outstanding chefs.

After graduating from the CIA in 1986, Scott Howell worked for David Bouley for 18 months in New York. Howell then spent a couple months working in Italy before moving to L.A. to work in the then new Campanile, which just closed at the end of 2012. One night, while sitting on his porch in Pasadena, Howell recalls, he

tently refers to Ben Barker as "the man." So why open an upscale restaurant so close to Magnolia Grill and "the man"? "I thought the Durham market was fantastic," Howell says. "There was enough room to cohabitate and not be competing with Magnolia Grill."

And the rest is history. La Résidence, Crook's Corner, Magnolia Grill and Nana's laid a strong foundation for culinary greatness in the Triangle. Out of these pioneering institutions, waves of gifted chefs branched out to open their own restaurants. Here's a dozen or so protégés that remain major players in the Triangle's culinary scene.

JASON SMITH is a native North Carolinian who began his culinary training at the impressionable age of 19 when he started work at the original **42nd Street Oyster Bar**, founded by Van Eure's father Thad, co-founder the famous Angus Barn. Three years later, he entered the next phase of his gastronomic education, working for the Barkers at **Magnolia Grill**. There he honed his kitchen skills and learned the importance of seasonal cooking with local, fresh products. Jason credits much of his success in the kitchen today to the Barkers, especially Ben. The most important lesson he learned from Ben? "Get the best possible ingredients that you can and don't mess them up," Jason says. "Let the ingredients speak for themselves." After leaving Magnolia Grill, Smith worked in New York, Charleston and even Antarctica before returning to Raleigh to open his first restaurant, 18 Seaboard in 2006 in Raleigh. In 2009, Smith expanded his culinary reach, opening **Cantina 18** in Raleigh's Cameron Village.

BRET JENNINGS, Virginia-born, made his way to the Triangle to study at NC State. While in college, Jennings dipped his toes into the culinary world working as a busboy, waiter and caterer. After traveling (and eating) his way around the world, Jennings returned to the Triangle to hone his skills under Ben Barker at **Magnolia Grill** before opening **Elaine's On Franklin** in 1999 in Chapel Hill. The restaurant, which serves sophisticated Southern cuisine much like Magnolia Grill, remains one of Chapel Hill's most popular restaurants.



After a stint working for Jenny Fitch at the Farrington House, Alabama-born Walter Royal was hired by the Barkers to work at Magnolia Grill. He eventually became the first sous chef of Magnolia Grill and left after six years when he was plucked by Alice and Van Eure to run Raleigh's Angus Barn, where he remains the executive chef today.

Upon Royal's departure, the Barkers hired a fellow CIA graduate originally from Asheville to take his place as sous chef.

received a phone call from Ben Barker, whom he had met once while having dinner at Magnolia Grill. Barker, 2,500 miles east, offered him the position of sous chef. Howell gladly accepted, moved back to North Carolina and began working at Magnolia Grill in 1990.

In December of 1992, with the blessing of the Barkers, Howell opened Nana's just a few miles south of Magnolia Grill in Durham. Though he cites Bouley as his most influential mentor, Howell consis-

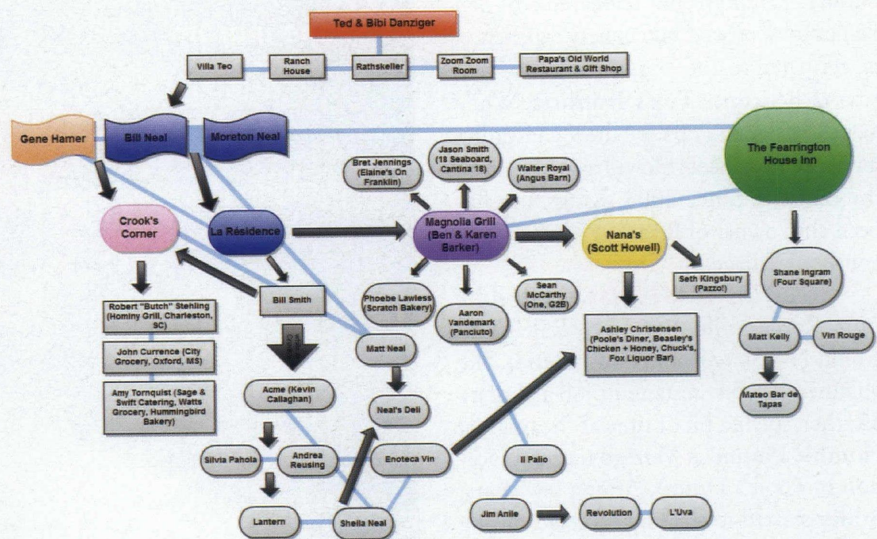
PHOEBE LAWLESS, after dropping out of NC State to care for her sick mother, returned to her native Hendersonville, NC. There she embarked on her first restaurant gig as a server and a prep cook. Realizing that the culinary industry may be her calling, she moved back to the Triangle in 1996, urged on by friends to apply for the assistant baker position at **Magnolia Grill**. Karen Barker offered her the position, where her responsibilities were solely focused on baking bread for each dinner service. Eight years later, having advanced to the pastry chef position, Lawless left on maternity leave. She returned to the culinary world as an independent, self-motivated grassroots baker, selling pies and other goodies in farmer's markets around the Triangle. After three years of increased pie sales, Lawless opened the much anticipated **Scratch Bakery** on Orange Street in Durham in 2010.

SEAN MCCARTHY moved to Durham from New York City in 2009 to take a position at Magnolia Grill. His first major mentor was Floyd Cardoz, his head chef at New York's Tabla; his second biggest influ-

ence, he says, is Ben Barker. During the year and a half he worked for Barker at **Magnolia Grill**, McCarthy says he learned "a lot about what it means to be a chef in this area." "Although our cooking styles vary greatly," he says, "a lot of my business acumen was acquired through observation at Magnolia Grill." In 2011, McCarthy

started as a sous chef at One in Chapel Hill's Meadowmont development. Since then he has become chef/owner, and in 2012 he opened **G2B Gastro Pub** in Durham.

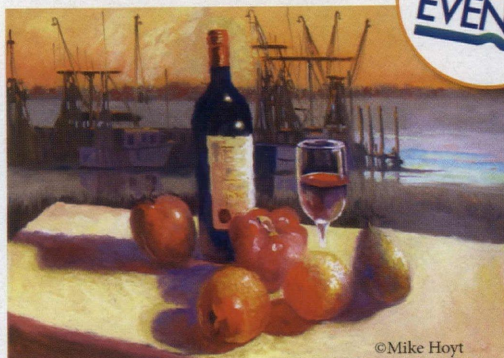
As a young college student, **SETH KINGSBURY** started working in Scott Howell's newly-christened kitchen at



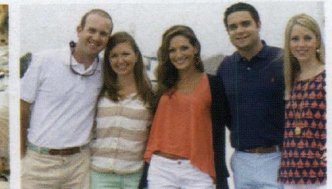
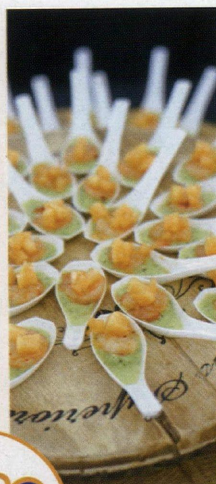
NINTH ANNUAL
BEAUFORT
WINE
& FOOD
WEEKEND
APRIL 24-28 2013

SOUTHEAST TOURISM SOCIETY
2013 TOP 20 EVENT!

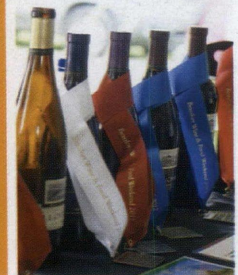
TOP 20
EVENTS



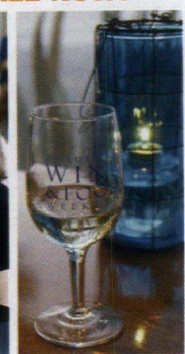
©Mike Hoyt



Winemakers Dinners
Vin de Mer Tasting Village
Beer, Bubbles & BBQ
Tastings & Seminars
Grand Gala & Auction
Fashion Show Luncheon
& much more!



TICKETS ON SALE NOW!

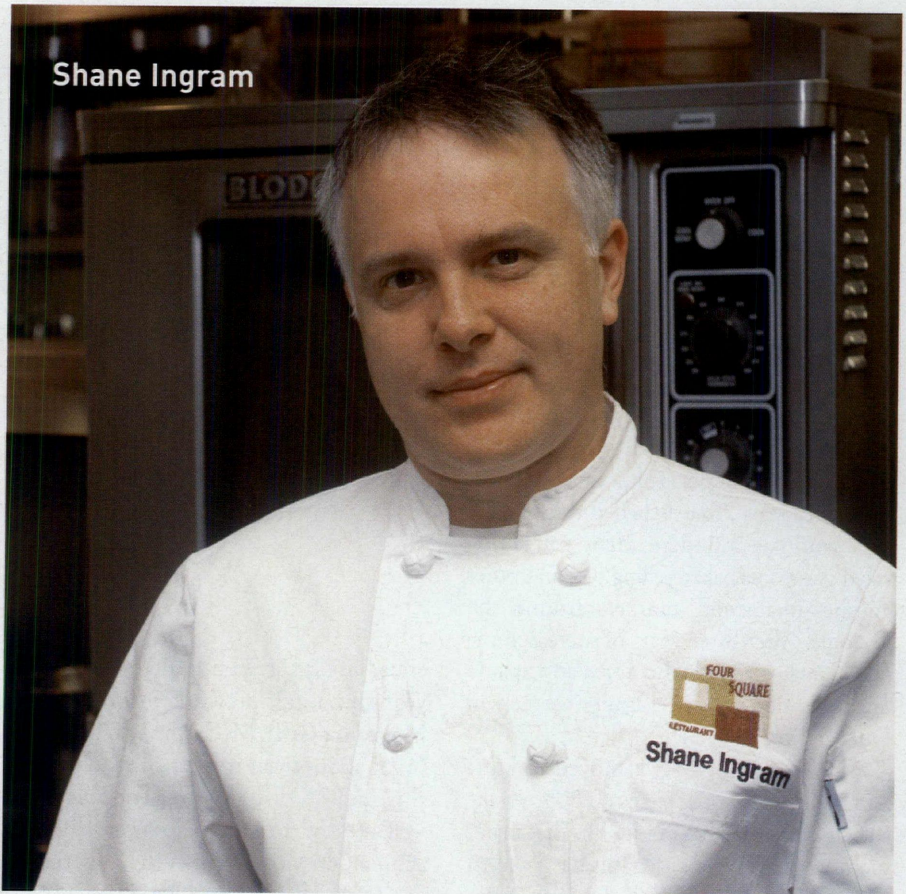


www.beaufortwineandfood.com
252.728.5225
info@beaufortwineandfood.com

Nana's. Though he relocated to San Francisco to expand his culinary experience, he returned to the Triangle about a year later to help open **Pop's Trattoria**. While helping to open Pop's, he drew consulting influence from Scott Howell as well as from the Barker's. Since 2003, Kingsbury has been chef/owner of Pazzo! in Chapel Hill's Southern Village.

ASHLEY CHRISTENSEN, originally from Kernersville, moved to Raleigh to attend NC State in the mid-nineties. She obtained her first restaurant job at **Lucky 32**, then spent a bit of time at the original **Humble Pie** and at **Vertigo** (current location of Poole's Diner). After a few years, Ashley started to shadow Andrea Reusing at **Enoteca Vin**, a chic wine bar with an eclectic cosmopolitan menu. Bartering meals for cooking lessons, Ashley learned the ropes from Andrea for about 10 months.

When Reusing left Enoteca Vin in 2001 to open Lantern in Chapel Hill, Christensen migrated to Durham to work as a line cook for Scott Howell at **Nana's**. "She had a lot of enthusiasm," Howell says, "and she



RIGHT ON 'CUE

328 W. Davie St. Downtown Raleigh, NC 919.890.4500
www.thepit-raleigh.com

always did what I told her to do." Ten months later, Christensen's passion and strong work ethic helped her secure the head chef position at Enoteca Vin.

Of Reusing and Howell, her mentors, Christensen says she "learned a tremendous amount from both of them. I was self-taught up to that point, so I really starved for some formal leadership. They both taught me a ton, in very different ways."

In 2007, Christensen left Enoteca Vin to open her first restaurant, **Poole's Diner**.

Since then she's opened **Beasley's Chicken + Honey**, **Chuck's** and **Fox Liquor Bar** and is set to re-open a revamped **Wilmoore Café** on South Wilmington Street this spring.

Originally from New Jersey, **ANDREA REUSING** moved to the Triangle from New York where she attended New York University in the mid-nineties with her now-husband. When she first arrived in the Triangle, Reusing catered out of her home before accepting a short stint at



Jim Anile

JAMAICAN Getaway!

Escape to an island favorite!

New! Jamaican Jerk Bowl

Jamaican Jerk Wrap

eat better. feel better.

50% OFF
any Smoothie
with the purchase of a
Jamaican Jerk Wrap

Expires 06/09/13. Valid at these locations only. Not valid with any other offer or discounts. Limit one coupon per customer per visit.



BRAVO's Awards

Vote for us for Best
Deli & Best Smoothies!



Catering Available!

Visit your Nearest Tropical
Smoothie Café Today!

1028 Oberlin Rd. Raleigh, NC 27605

Ph: (919) 755-2222

NC11.tropicalsmoothie.com

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

8111 Creedmoor Rd. Ste #157 Raleigh, NC 27613

Ph: (919) 803-5991

NC14.tropicalsmoothie.com

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

5311 S. Miami Blvd. Suite F

Durham, NC 27703

Ph: (919) 474-2233

NC15.tropicalsmoothie.com

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

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

AARON VANDEMARK



AZITRA

Indian Culinary Nirvana

Awaken the inner soul through colorful ambiance, rich palate and complex tastes. Sample the vibrant flavors of India through Azitra's various dining options. Our menu features classic Indian cuisine reinvented for today's more discerning palate.

8411 Brier Creek Pkwy
Raleigh, NC 27617
(919) 484-3939
info@azitra.us

www.Azitra.com



Acme in Carrboro. At the time the kitchen at Acme—which had opened in 1998 by former **Crook's Corner** kitchen alum Kevin Callaghan—was being run by Silvia Pahola (who also previously worked as a line cook at Crook's). Reusing became Pahola's sous chef.

In 1999, Reusing began working at **Enoteca Vin**—where she stayed until 2001. Vin, as it was called informally, was opened in 1999 by Chrish Peel and his wife Laurie, along with business partner and architect Louis Cherry. In January of 2002, Reusing, along with her brother Brendan and Pahola, opened **Lantern** in Chapel Hill.

New Jersey native **SHANE INGRAM** has cooked all over the country: from Emeril's in New Orleans to Charlie Trotter's in Chicago to The Inn at Little Washington in Virginia. After marrying wife Elizabeth, whom he'd met while working at the The Inn, the couple eventually relocated to Chatham County to work at another inn. Ingram spent a couple years as chef de cuisine at **The Ferrington House Inn** before he and Elizabeth opened **Four Square** in

Durham in 1999.

MATT KELLY, before heading up the kitchen for 10 years at Vin Rouge in Durham, Matt worked at Fins (now Buku) in Raleigh and for Shane Ingram at Four Square. Last fall, Kelly opened his first solo venture, **Mateo Bar de Tapas**, in Durham.

MATT AND SHEILA NEAL, who opened **Neal's Deli** in Carrboro in the spring of 2008, represent a key branch in the Triangle's culinary family. Matt, the eldest son of Bill Neal, received his gastronomic start at the tender age of 14 washing dishes at his father's **Crook's Corner**. In his twenties, after returning from college in Savannah, Matt recommenced restaurant work, working in the kitchen at **Margaret's Cantina**, as well as cooking brunch at Crook's. He later tended bar at Crook's for several years (as well as at **Orange County Social Club**) while also specializing in cooking whole hogs for swine-hungry customers in the Triangle.

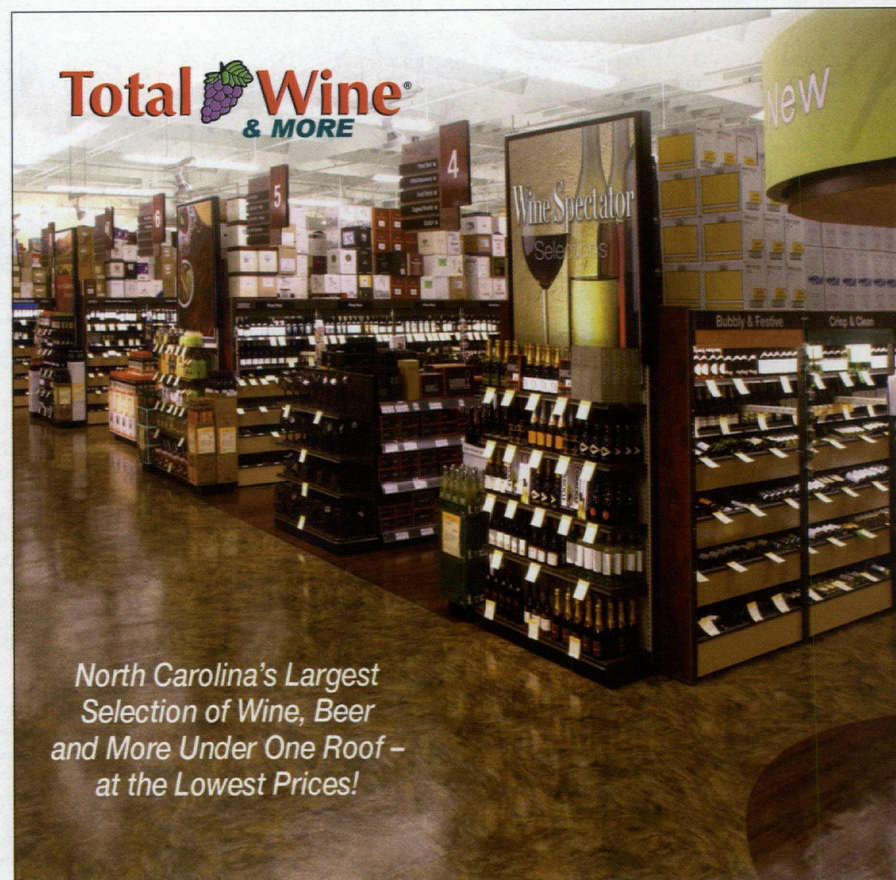
Sheila Neal's culinary start began in the late nineties when she was hired by Silvia Pahola to work in the kitchen at **Acme**, where she first met Andrea Reusing. Sheila headed to New York for culinary school and upon her return to the Triangle in 1999 was hired by Reusing as a line cook at **Enoteca Vin**. She worked at Vin for about a year, and was later hired again by Reusing, who by now had left Raleigh, as a daytime prep cook at **Lantern**. After a couple years at Lantern, Sheila became the **Carrboro Farmer's Market** manager for several years before she and Matt opened Neal's Deli.

After receiving his degree in economics from Emory in Atlanta, **AARON VANDEMARK** realized he didn't want to work in an office, instead preferring the lifestyle of a chef. Vandemark worked for nine months under the illustrious Gennaro Vilella at **Il Palio** at the Siena. He left to attend Johnson and Wales in Virginia, but upon graduating he returned to the Triangle, working for a summer at **Fearrington** before spending 11 months as the day prep chef for Ben Barker at **Magnolia Grill**. Barker's influence supplemented the tools and techniques he had already learned, solidifying his plans to open his

own venture. In 2006 Vandemark opened **Panciuto** ("pot belly") in Hillsborough. A farm to table restaurant, Vandemark intertwines Italian and Southern influences to create superb dishes.

Pennsylvania native **JIM ANILE** first made his mark in the Triangle at **Il Palio**. Following in the footsteps of Gennaro Vilella and Brian Stapleton, Anile headed

the kitchen at **Il Palio** from 2002 until 2007, interpreting modern Italian cuisine for diners. In 2008 he opened his first restaurant, **Revolution**, in downtown Durham, followed by **L'Uva** in 2011. Adam Rose, originally from New York, took over the kitchen at **Il Palio** upon Anile's departure in 2007, where he is still the chef. **MM**



Total Wine & More. The selection is incredible.



Total Wine & More is like no other wine store you have ever visited. Each of our stores carries over 8,000 different wines, 2,500 beers and more. With over 85 superstores, we have the buying power to bring you the best wines at the lowest prices. Our wine team is the best trained in the industry.

They are committed and dedicated to bringing you the Total Wine Experience.™

Total Wine & More
www.totalwine.com

RALEIGH-NORTH HILLS (former Harris Teeter location)
CARY | RALEIGH-BRIER CREEK
RALEIGH-TRIANGLE | DURHAM



RESTAURANT GUIDE

RALEIGH/CARY

18 SEABOARD — 18 Seaboard Avenue, Suite 100 Raleigh / 919-861-4318 / www.18seaboard.com / Chef-Proprietor Jason Smith welcomes you with sensibly, inventive American Cuisine using North Carolina ingredients. From the downtown views of our open-air mezzanine to the staff's warm hospitality, 18 Seaboard is the place for casual dining or special occasions.

42nd STREET OYSTER BAR — 508 W. Jones St., Raleigh / 919-831-2811 / www.42ndstoysterbar.com / Serving quality seafood, steaks and pasta in a casual atmosphere / Steam oysters and clams available / Dinner served seven nights a week

518 WEST ITALIAN CAFÉ — 518 West Jones Street, Raleigh / 919-829-2518 / www.518-west.com / Named "Best Italian Restaurant in the Triangle" five years in a row, 518 West serves Italian and Mediterranean cuisine with a modern, healthy twist.

AN — 2800 Renaissance Park Place, Cary / 919-677-9229 / www.ancuisines.com / Featuring an elegant blend of Southeast Asian flavors and European influences / Voted Best New Restaurant in 2007 by *Metro Magazine* & *Cary Magazine*, Best Appetizers in 2008 by *Metro Magazine* / Lunch Mon-Fri and Dinner Mon-Sat.

THE ANGUS BARN — 9401 Glenwood Avenue, Raleigh / 919-781-2444 / www.angusbarn.com / The Angus Barn, a Raleigh landmark offers Angus steaks, seafood, an extensive wine list, experienced and knowledgeable staff and much more in its eclectic barn setting. Since opening in the 1960s, the basic principles—hospitality, attractive atmosphere, and value have remained the same.



AZITRA — 8411 Brier Creek Pkwy, Suite 101, Raleigh / 919-484-3939 / www.azitra.com / Our menu features classic Indian cuisine reinvented for today's more discerning palate / Azitra awakens the inner soul through colorful ambiance, rich palate and complex tastes with a seductive dining room, a fashionable bar, intimate private lounge and outdoor seating / We strive to create memorable dining experiences day after day.

BELLA MONICA — 3121-103 Edwards Mill Road, Raleigh / 919-881-9778 / www.bellamonica.com / Authentic Neapolitan cuisine / Family-run trattoria / Welcoming, neighborhood feel / Cozy bar, all-Italian wine-list / Al fresco dining / Upbeat music & local art work / Mangia, Mangia!

BLOOMSBURY BISTRO — 509 W. Whitaker Mill Rd, Ste 101, Raleigh / 919-834-9011 / Sophisticated food and wine in a comfortable neighborhood setting / Featured in *Southern Living*, *Gourmet Magazine* and *USA Today* / Voted Best Restaurant two years running, Best Chef and Best Waitstaff 2006 *MetroBravo!* Awards.

CAFÉ TIRAMISU — 6196-120 Falls of Neuse Rd., Raleigh. 919-981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.

COQUETTE BRASSERIE — 4351-119 The Circle



at North Hills, Raleigh / 919-789-0606 / www.coquetteraleigh.com / Raleigh's first authentic French Brasserie featuring traditional fare, an exclusive French wine list and the best beers and classic French cocktails. Open air restaurant made possible by giant doors that open when the weather is just right / Mon-Thurs: 11 a.m.-10 p.m., Fri-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

FIREBIRDS — 4350-118 Lassiter at North Hills Ave., Raleigh / 919-788-8778 / A unique style of American cuisine that originated in Aspen Colorado / Open-flame grilled steaks, herb roasted prime rib, fresh seafood, hearty pasta, awesome burgers and giant salads served in a cozy, comfortable setting / Bar and outdoor patio seating available. M—Th: 11 a.m.—10 p.m., F-Sat: 11 a.m.—11 p.m., Sun: 11 a.m.—10 p.m.

FIVE STAR — 511 West Hargett Street, Raleigh / 919-833-3311 / www.heatseekershrimp.com / Five Star is tucked away in the warehouse district of downtown Raleigh offering a menu based on authentic Chinese dishes, and fused with other Asian culinary offerings / We offer an eclectic environment to dine in with lofty ceilings, street art inspired décor, and always a pulse of energy from our talented and friendly staff.

GLENWOOD GRILL — Oberlin@Glenwood, Raleigh / 919-782-3102 / The longtime favorite in the Triangle, five-time *MetroBravo* winner for Power Lunch / Head Chef John Wright continues to discover new takes on Contemporary Southern. Now offering even more for less: \$50 Dinner for Two, Mon-Thurs. Appetizer or salad to share: two entrees, dessert to share and a bottle of wine. For lunch, Monday-Friday: Two for \$12: Choose appetizer or salad with Main Course / Available for private parties on Sundays. Visit us at glenwoodgrill.com.

GRAVY — 135 S. Wilmington St, Raleigh / 919-896-8513 / www.gravyraleigh.com / Ask any Italian-American what "gravy" is, and they'll tell you it's the pasta sauce their mothers and grandmothers cooked fresh every night. At Gravy, we use that beloved gravy to put a modern spin on classic Italian-American dishes.

IRREGARDLESS CAFÉ — 901 West Morgan Street, Raleigh / 919-833-8898 / www.irregardless.com / Authentic Raleigh experience since

1975 / Award winning, hand-crafted meals which respect the environment. Live music nightly! Casual fine dining with unique wines & beers / Open Lunch, Dinner, Sun. Brunch / Catering available.

JIBARRA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibarra.net. 919-755-0556. Housed in historic Depot building in the warehouse district, this upscale Mexican restaurant couples indigenous ingredients with modern techniques and sensibilities elevating timeless recipes. Blending contemporary and Mexican style, the energetic atmosphere is dominated by a sleek tequila tower showcasing an array of premium, 100 percent blue agave spirits. Creative margaritas and an emphasized Spanish and Latin American wine list available.

LA FARM BAKERY — 4248 NW Cary Parkway, Cary / 919-657-0657 / www.lafarmbakery.com / We welcome you to our shop, where we take pleasure in sharing our recipes and secrets. Watch us in forming dough, toasting granola, decorating tarte aux fraises, then taste our artisan breads, tarts, pastries, sandwiches and specialty products — experience the taste hundreds of years of French cuisine.

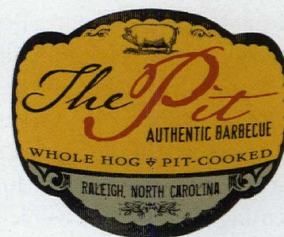
MIDTOWN & BAR 115 — 4421-115 Six Forks Road, Raleigh / 919-782-WINE / www.midtownandbar115.com / Recognized as one of the "Best Places for a Power Lunch," by *Metro Magazine*, Midtown offers the experience of a New York bistro and bar in the heart of Raleigh's new midtown. Enjoy metropolitan cuisine and distinctive wines served by a professional wait staff / Lunch and Dinner Mon-Sat. Bar 115 open until midnight Thurs-Sat.

THE MORNING TIMES — 10 E. Hargett St, Raleigh / 919-836-1204 / www.morningtimes-raleigh.com / The first daily stop for many downtown dwellers and commuters serving local Counter Culture brews, along with bagels, biscuit sandwiches, pastries and more.

NOFO @ THE PIG — 2014 Fairview Road, Raleigh / 919-821-1240 / www.nofo.com / Café, bar, and deck seating / Award-winning salads, soups, sandwiches, and entrees. Voted "Best Brunch, Eggs Benedict, and Bloody Mary," *Metro Magazine* / Voted "1 of 50 Best Gift Shops in the South,"

South Living Magazine / Private dining available in the Balcony at the Pig / Lunch M-F, Brunch Sat & Sun, Dinner Tues-Sat

THE PIT AUTHENTIC BARBECUE — 328 W. Davie St, Raleigh / 919-890-4500 / www.thepit-raleigh.com / Proudly serving authentic whole-hog, pit-cooked barbecue in downtown Raleigh's warehouse district, The Pit celebrates the great culinary offerings of the Old North State, making it a destination for the state's signature cuisine.



THE RALEIGH TIMES BAR — 14 E. Hargett St, Raleigh / 919-833-0999 / www.raleightimes-bar.com / This timeless watering hole in the old The Raleigh Times building in downtown is known for its classic bar fare favorites, such as barbecue pork nachos and PBR-battered fish and chips, and an inventive drink menu and extensive beer selection.

RUTH'S CHRIS STEAK HOUSE — 4381-100 Lassiter at North Hills Ave, Raleigh / 919-791-1103 / New Orleans-inspired appetizers, aged USDA Prime steaks, fresh seafood, signature side dishes and homemade desserts served with genuine hospitality. Among the most distinctive dining destinations in the area / M-Th: 4 p.m.-10 p.m., F-Sat: 4 p.m.-11 p.m., Sun: 4 p.m.-9 p.m.

SECOND EMPIRE RESTAURANT & TAVERN — 330 Hillsborough St., Raleigh / 919-829-3663 / www.secondempire.com / Award winning cuisine in two dining atmospheres. Upstairs enjoy the ultimate dining experience in an elegant yet relaxed atmosphere of charm and grace. Downstairs in the Tavern and Atrium enjoy a lighter fare menu and cozy atmosphere. AAA

Four Diamond, DiRoNA Award, Wine Spectator Award.

THE GROVE AT SHERATON RALEIGH HOTEL

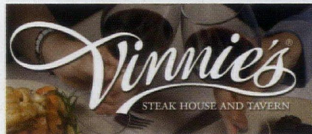
— 421 South Salisbury Street, Raleigh / 919-834-9900 / Located on second floor of the Sheraton Raleigh Hotel, serving Breakfast, Lunch, and Dinner in an open atrium atmosphere. The cuisine is American Continental, serving a daily Breakfast & Lunch Buffet, and a complete menu for all day dining. Also enjoy live entertainment on Wednesday nights in The Bar.

SITTI — 137 S. Wilmington St., Raleigh / 919-239-4070 / www.sitti-raleigh.com/ The most beloved figure in any Lebanese family is the grandmother, or sitti. At Sitti, in downtown Raleigh, we honor those ancestors by carrying on the Lebanese tradition of welcoming guests with delicious food and endless hospitality.

SULLIVAN'S STEAKHOUSE — 414 Glenwood Ave., Raleigh / 919-833-2888 / The atmosphere at Sullivan's resembles a 1940s steakhouse, featuring fine steaks and seafood. Enjoy the unparalleled martinis and live jazz played seven nights a week.



TROPICAL SMOOTHIE CAFÉ — 1028 Oberlin Rd., Raleigh / 919-755-2222 / www.tropical-smoothiecafe.com/ Tropical Smoothie Café is more than just great tasting smoothies. Keeping in line with the great taste and high quality that Tropical Smoothie is known for, we also offer healthy alternatives to regular fast food. Our gourmet wraps, specialty sandwiches and salads are made with the highest quality Dietz and Watson meats and cheses. Come early to enjoy our breakfast wraps and bagels / Catering is available.



VINNIE'S STEAKHOUSE — 7440 Six Forks Road, Raleigh / 919-847-7319 / www.vinniessteakhouse.com/ Classic steakhouse with southern inspiration featuring Certified Angus Beef, local seafood, farmer's market vegetables, and house-made desserts. Display wine cellar, full bar, private dining, reservations welcome / Dinner only, Monday-Saturday.

VIVACE — 4209-115 Lassiter Mill Rd., Raleigh / 919-787-7747 / www.vivaceraleigh.com/ Tuscan inspired Italian restaurant featuring Chef Jeremy Sabo's signature style in an upbeat, hip environment. Consecutively voted "Top 20 Best Restaurants" in the Triangle / Italian wines and house-made limoncello / Bar and outdoor patio dining available / Located at North Hills / M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-9 p.m.

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

ZEST CAFÉ & HOME ART — 8831 Six Forks Rd., Raleigh / 919-848-4792 / www.zestcafe-homeart.com/ Offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio. Enjoy the Home Art selection of fun and whimsical home accessories and gifts / Lunch and Dinner T-Sat. and Sun. Brunch.

DURHAM/APEX/MORRISVILLE

CAFÉ PARIZADE — 2200 W. Main St., Durham / 919-286-9712 / Renaissance-inspired murals, colorful surrealist works of art and casually chic crowds feasting on Mediterranean dishes / Lunch M-F 11:30-2:30 p.m., Dinner M-Th 5:30-10 p.m., F and Sat. 5:30-11 p.m., Sun. 5:30-9 p.m.

SAFFRON INDIAN RESTAURANT — 4121 Davis Drive, Morrisville / 919-469-5774 / www.saffronnc.com/ Offering fine dining in an elegantly modern ambience. Ranked best Indian restaurant and top 20 in RTP irrespective of cuisine by N&O for three years.



Café Parizade

WATTS GROCERY — 1116 Broad Street, Durham / 919-416-5040 / With a distinctive take on North Carolina cuisine, Watts Grocery features favorite seasonal and local foods by the forkful. Our menu changes seasonally so please check our website for new items at www.wattsgrocery.com

CHAPEL HILL/HILLSBOROUGH

BIN 54 — 1201-M Raleigh Rd., Chapel Hill / 919-969-1155 / Chapel Hill's high-end steakhouse has it all: delectable dishes, stellar service and an atmosphere rich in stylish romance.

THE CAROLINA CROSSROADS RESTAURANT — 211 Pittsboro Street, Chapel Hill / 919-918-2777 / www.carolinainn.com/ The Four Star and Four Diamond Carolina Crossroads Restaurant combines the graceful traditions of the south with

Executive Chef Jimmy Reale's progressive new American cuisine. Fine dining menus change seasonally to highlight the best products from local and regional farms.

MEZ CONTEMPORARY MEXICAN — 5410 Page Road, Research Triangle Park, Exit 282 off I-40. 919-941-1630. Visit online at www.mez-durham.com. MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411 West, 518 West, Squid's, and Spanky's. Featuring traditional Mexican dishes with a lighter, healthier twist, all made with the freshest ingredients. A beautiful private room upstairs overlooks the RTP and can accommodate up to 100. North Carolina's first LEED designed restaurant.

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

CITY KITCHEN — 201 S. Estes Dr., Chapel Hill / 919-928-8200 / www.citykitchenchapelhill.com / The City Kitchen family welcomes you with wholesome American fare prepared through sim-

brunch at 11:30 a.m. Closed Tues.

BLUE MOON BISTRO — 119 Queen Street, Beaufort / 252-728-5800 / Coastal cuisine in a casual historic setting. Offering innovative dishes that bring a welcomed departure from other coastal venues. Chef Swain's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entrée / Dinner Tues-Sat.

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

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

ple, time-honored cooking methods such as roasting, braising, preserving and smoking.

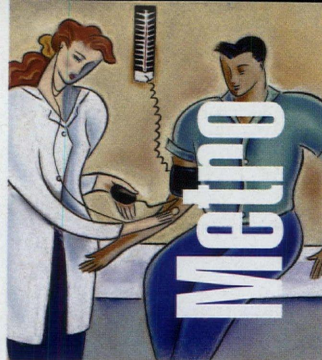
BEYOND THE TRIANGLE

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

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

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.

BEAUFORT GROCERY II — 913 Arendell St., Morehead City / 252-727-0815 / www.beaufortgrocery.com/ Contemporary fine dining in downtown Morehead City focusing on quality, value and service / Featuring seafood, steaks and spirits / Come casual and leave impressed. Dinner: M, Th-Sat 5:30-10 p.m.; Sun brunch begins at 11 a.m. / Closed Tues.



Medical Rx

by Taylor Arnold

UNC Hospitals Receives Advanced Certification for Comprehensive Stroke Centers

UNC Hospitals has been recognized by The Joint Commission and the American Heart Association/American Stroke Association (AHA/ASA) as meeting The Joint Commission's standards for Disease-Specific Care Comprehensive Stroke Center Certification. UNC Hospitals is currently one of only 15 hospitals in the nation and the only hospital in the Southeast to receive the designation of a Comprehensive Stroke Center, joining an elite group of providers focused on complex stroke care that are recognized as health care leaders and are responsible for setting the national agenda in highly-specialized stroke care. For more information visit: www.med.unc.edu/neurology/divisions/stroke.

Outer Banks Urology joins Vidant Medical Group

Outer Banks Urology is now affiliated with Vidant Medical Group, operating under the name Vidant Urology-Outer Banks. Vidant Urology-Outer Banks serves the Outer Banks region and Currituck County, and treats teens to geriatric patients. Vidant Urology-Outer Banks is located at 4917 S. Croatan Hwy. Suite 1B in Nags Head. For more information call 252.255.0583 or visit www.VidantHealth.com.

New Hanover Regional Medical Center Expands AirLink Program

In an effort to better serve the communities in its seven-county region, New Hanover Regional Medical Center (NHRMC) has expanded its AirLink program with the addition of a second helicopter. By stationing the EC-135 T2 helicopters in Onslow and Columbus Counties, providers will be able to cut response times and deliver critical care and air ambulance services to patients following a traumatic illness or injury. For more information visit www.nhrmc.org.

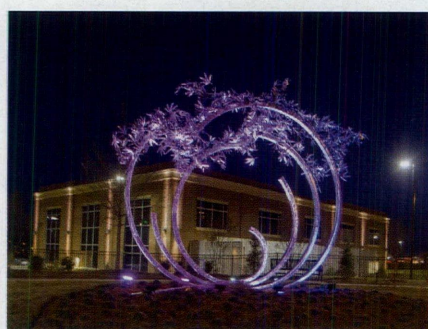
UNC School of Medicine Receives \$1 Million Gift from the North Carolina Eye Bank

The University of North Carolina School of Medicine received a \$1 million gift from the North Carolina Eye Bank (NCEB) to establish an innovative multidisciplinary surgical skills lab. The gift to the Department of Ophthalmology will be shared among three neurosciences departments: Ophthalmology, Neurosurgery and Otolaryngology/Head and Neck Surgery. The newly created laboratory, the only of its kind in the region, provides state-

of-the-art surgical training opportunities to medical students, residents, fellows and physicians across the state. For more information visit www.unc.edu.

Dare Medical Associates Joins Vidant Medical Group

Dare Medical Associates is now affiliated with Vidant Medical Group, operating under the name Vidant Family Medicine - Manteo. Vidant Family Medicine - Manteo offers comprehensive health care for both children and adults, including preventive care and wellness screenings as well as urgent and acute care for the Manteo, Currituck, Duck, Corolla and Outer Banks areas. The office is located at 604 Amanda Street in Manteo. Main office hours are Monday-Thursday, 8 a.m. - 5 p.m. and Friday 8 a.m. - 4 p.m. For more information, visit www.VidantHealth.com or call 252.473.3478 to make an appointment.



Rex Healthcare Unveils 'Embrace' Sculpture at Holly Springs Campus

Rex Healthcare has installed a new sculpture called "Embrace" in front of its Holly Springs campus at the corner of Avent Ferry Road and N.C. 55. The work is the creation of world-renowned sculptor Jim Gallucci of Greensboro, and is meant to memorialize a willow oak that stood on the same spot for more than a century before being knocked down in the April 2011 tornado. The 10-foot-tall stainless steel sculpture with open rings and more than 600 metal leaves is also symbolic of the compassionate medical care provided by Rex. For more information visit www.rexhealth.com.

UNC School of Medicine Named Best Medical School for Primary Care

The UNC School of Medicine is ranked No. 1 for the first time by U.S. News & World Report in the magazine's 2014 "America's Best Graduate Schools" issue. The school ranked first in primary care and tied for 22nd in

research overall. Family Medicine, Rural Medicine and AIDS were also listed as top 10 specialties. For more information visit www.unc.edu. **MM**

A recent study from Northwestern University found that using a mobile app to track eating and activity helped people lose an average of 15 pounds and keep it off for at least a year. The year's best fitness apps include:

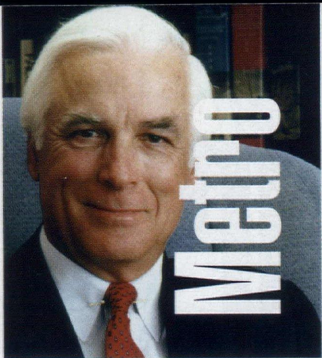
DailyBurn.com - This app allows you to get in your daily workout in as little as 15 minutes - anytime, anywhere. DailyBurn's elite group of trainers give members personalized nutrition plans and provides specialized fitness expertise through a variety of best-in-class library of workouts ranging from beginner to advanced.

Smart Activity Tracker - This device can be worn or thrown in your pocket while it measures numbers of steps taken, strides run, distances covered, calories burned and quality of sleep. Smart Activity Tracker also lets you set up Smartphone alerts that warn you when you've been inactive for too long, or reminders to get up and move.

FitBit Flex - Made to be worn all day, this gadget uses an internal accelerometer to record steps, distance traveled and estimated calories burned through exercise. The Flex also monitors overall activity level and records the duration and quality of sleep and lets you know when you have reached 20 percent of your preset goals for the day.

RunKeeper - This app uses your phone's GPS system to help track anything you can do outside - walk, run, bike or hike. It also alerts you to your stats and progress via their audio system as you work out. Users can save routes, compare performances and use the app to sync up health data with data sets from many other fitness apps.

Lose It! - Lose It! is based on calorie tracking and peer support for healthy, sustainable weight loss. With the app you can connect to people, devices and food information you need to help you achieve your weight loss goals. It also customizes weight loss plans that fit your life so you can set your goals and achieve them on your terms.



Editor-at-Large

by Jim Leutze

REPUBLICAN WAR ON THE POOR

I have heard a lot about red states and blue states and a lot about a “nanny state,” but not so much about mean states and “evil stepmother” states. Unfortunately, I fear that my beloved adopted state of North Carolina could be characterized by either one or both of these descriptions. By “mean” I want to imply “intending to be hurtful” rather than “stingy,” although that too might apply. By “evil stepmother” state, I’m thinking of Cinderella’s stepmother, who made her sleep on the floor and eat ashes.

It was to be expected that the newly elected Republicans now in majority in the Legislature, who we are constantly reminded were out of power for 140 years, are intent on putting their own mark on the state. Well, first let me remind you that the Republicans are not the party of Lincoln or even of Theodore Roosevelt. These Republicans are more akin to Strom Thurmond, and as conservative Democrats, they ruled the state until WWII. Next, making your own mark doesn’t necessarily mean waging a revolution on the poor. But I’m going to contend that is just what the Republicans in the General Assembly are now doing. In their eagerness to turn back the clock and shrink government, they are hurting the most vulnerable of our citizens. I wish I thought this was merely by chance - that the poor were being hit unintentionally - but I’m beginning to think the major initiatives by the Republicans are intended to hurt the poor, and if so, strikes me as mean spirited.

Let’s take a look at the evidence: First was the decision not to take the Medicaid assistance available under Obamacare. By turning down the federal dollars available for expanding North Carolina’s Medicaid rolls, they are denying assistance to an estimated 500,000 poor people who would otherwise be eligible to obtain affordable health care. Moreover, it wouldn’t cost the state anything. The Federal Government would pay 100 percent of the cost for three years, and 90 percent thereafter. That money will now go to other states, among them states governed by Republicans, which have decided it’s too good a deal to pass up. The only reason our Honorables have given for their action is that they don’t think the Feds will actually come through with the funds. The result? One half million of our poorest citizens are denied affordable health care because of an unsubstantiated suspicion in Raleigh.

Then there is the decision to turn down federal funds so benefits could be extended until January 2014 for the long-term unem-

ployed. Affected will be 170,000 people. It was all part of North Carolina’s unemployment “reform policy,” which cut maximum weekly benefits from \$535 to \$350 - a 35 percent drop; reduced the number of weeks for collecting benefits to between 12 and 20 weeks from 26 weeks and made qualifying more difficult. While some other Southern states have cut unemployment compensation, North Carolina’s are the most drastic, and in a state with unemployment over 9 percent and jobs hard to find.

Next there is the matter of the earned income tax credit (EITC), a program previously supported by Republicans and Democrats, to provide tax relief for the working poor. It gives a tax rebate to working but low income people to help lift them out of poverty. Last year more than 900,000

working North Carolinians claimed the credit because many citizens are distinctly low income (per capita income - \$25,256). On March 14, Governor McCrory changed all that by signing the bill that will increase taxes on low and moderate income families in North Carolina by ending EITC.

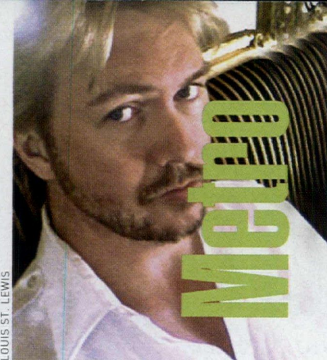
Finally, there is the income tax reform currently under consideration. There is no way to tell what the eventual outcome will be, but we do know what the goal is. The Republican objective is to reduce radically, or eliminate the state individual income tax and the corporate income tax. Before you wear yourself out either celebrating or laughing, take the reality test by asking where the funds are going to come from to replace these tax funds, which represent 40 percent of the state budget. There is only one possible answer - a consumption, or “user tax,” in addition to a tax on services. These are what are, or should be called, regressive taxes. They fall unequally on the poor. A regressive tax means that “as a household’s income rises, even significantly, the tax remains almost the same - the tax burden falls more heavily on households with lower incomes.” (Engel’s law) To my mind there is no way this can be seen as anything other than a direct assault on the poor.

Governor McCrory has vowed to change North Carolina. It appears that change means taking us back to a time when we were a low wage state dependent on labor intensive industries and vying with Mississippi for the title of least progressive. As noted by historians, cited in the North Carolina History Project: “The major issue for the state legislature in the 1930s was shifting the tax burden from property and business taxes to the sales tax.” Sound familiar? **MM**

Governor McCrory has vowed to change North Carolina. It appears that change means taking us back to a time when we were a low wage state dependent on labor intensive industries and vying with Mississippi for the title of least progressive.

by Louis St. Lewis

Artist-at-Large



SPRING ACCENTS UNIQUE CREATIVITY

The actor Robin Williams says spring is nature's way of saying, "Let's Party!" I couldn't agree with him more. After a late winter that seemed to go on forever, I for one am itching to move away from my perch before my fireplace and get out and about with the new season. In addition to the glorious vernal treats now laid before us by Mother Nature, it seems our artistic community is newly energized and filled to the very brim with the true spirit of fecundity.



"Flow/Surge Series: Pair, 1 and 2"
by Madonna Phillips

Everyone seems excited right now, and rightfully so. Everywhere you look there is another reason to appreciate the unique creativity that envelops us here in North Carolina. Recently, on one of my Raleigh ambulatories, I made a visit to the always interesting Artspace in downtown (www.artspacenc.org) where I ran across my lovely friend Madonna Phillips. I have known her now going on 30 years, and can testify her ongoing production of artwork just gets better with every season (www.madonnaphillips.com).

Nobody can create a shimmering surface the way this lady can, and obviously others have taken notice as well. Madonna just returned a few days ago from the *Architectural Digest* Home Design Show in NYC, where her intricate images were noted by the



"She Was Fabulously Well To Do, But Felt She Should Keep Busy All The Same,"
by Cat Manolis

crème de la crème of the national and international design crowd. But then again, our talented Raleigh gal has been included in art fairs at the Smithsonian Institution, of all places - so this is just another feather in her already heavily plumed bonnet. Congratulations are very much deserved.

While roaming the halls of the Artspace building, I came across a lovely display of mixed media paintings by my favorite Saxapahaw artist, Ms. Cat Manolis (www.catmanolisart.com). Cat is a wild woman (that's a compliment). She is brave in her approach, subversive in her humor, talented in her touch and humorous when it counts. In addition to the great works that I viewed at Artspace, Ms. Manolis is also included in exhibitions at the Betty Ray McCain Gallery of the Progress Energy Center as well as exhibitions in Tennessee and Florida. You just can't hide talent like this.

CAM SPRING GALA

I don't know if you have had the chance to check out the comings and goings of Raleigh's Contemporary Art Museum

(www.camraleigh.org), but if you haven't, you need to dust off your best spring frock when the museum hosts "Arthouse 2013" on Friday, May 10. With the theme of "radiance," you know you need to put on your best glow and work the crowd of artists, art patrons, artist wannabes, art patron poseurs, art groupies and the various members of the demimonde who will most likely be in attendance for the event. Cam has been shaking things up a bit lately (I think things have been a little wobbly over there in the past), and has brought on two of my favorite ladies to help get the place in top shape. Marjorie Hodges has said a fond farewell to Flanders Gallery and joined CAM Raleigh as Director of the Contemporary Art Foundation, and Gab Smith has joined the museum as Director of Advancement and Membership Engagement for the Contemporary Art Foundation. If these two ladies can't turn things around with the museum, they may as well just lock up the doors and call it a day. I'm looking forward to the event in May, and may even drag out my old electric suit (if I can find a long enough extension cord). I just have to watch out for puddles.

FILER FILLS TYNDALL

Congratulations to Jane Filer (www.jane-filer.com) for another crowd pleasing exhibition at Tyndall Galleries in Chapel Hill (www.tyndallgalleries.com). As always, the sold dots went up faster than a rubella outbreak, but that's just how Jane rolls. Jane Tyndall and Jane Filer have had a lovely working relationship for a long time now, and it shows. The work never looked better. And by the way, you are not too late to sign up for Jane's art retreat in France this year at the glamorous 12th century Chateau du Pin, owned by the family of North Carolina artist Peg Gignoux (www.ingignouxity.com). Can't you imagine putting on your longest wig and playing Rapunzel, or putting on your very tightest studded leather corset and playing Marquis de Sade for a few days in a real French chateau? **MM**

Openings



4/19

Film | **A ROOM WITH A VIEW** | NC Museum Of Art Event / Raleigh

4/19

Music | **MARSHALL TUCKER BAND** | Lincoln Theatre Events / www.lincolnthetre.com



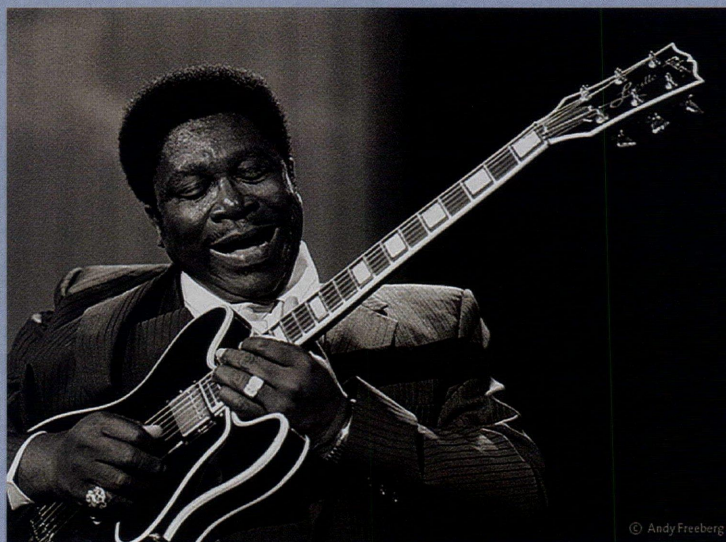
4/21

Music | **BB KING** | Durham Performing Arts Center Events / www.durham-performingartscenter.org



12/23 - 6/30

Museums | **WANDERLUST: PHOTOGRAPHS BY ALEC SOTH/JULIAN T. BAKER JR. GALLERY** | NC Museum of Art Events / www.ncartmuseum.org



© Andy Freeberg

METRO PREVIEW

BY KATY SAFRIT

Galleries

DURHAM ARTS COUNCIL EVENTS /

MARCH 15-MAY 5 - Jeanne Heifetz, *The Geometry of Hope*

MARCH 15-MAY 5 - *Resolving the Disquiet*: Installations by Jan-Ru Wan, Jody Cassell, Megan Bostic, & Samantha Pell

MARCH 15, FROM 5-7 - live, site-specific performance by Jody Cassell as part of *Resolving the Disquiet*, January 18-July 14 - Sauda Zahra: *With These Hands* - *Quilting as a Spiritual Odyssey*



Page H. Laughlin, *Untitled (Mirror, Mirror)* 2000



"Herman's Bed, Kenner, Louisiana" Photo by Alec Soth

LOCAL COLOR GALLERY EVENTS / Raleigh / Contact

www.localcolorraleigh.com

APRIL 5-27 - *Artist's Palette Exhibit* By Olga Wagner & Margaret Griffin

MAY 3-31 - *The Flower of Femininity Exhibit* By Rebecca Toy

MAY 3-31 - *5th Annual Plein Air Paintout Exhibit* By Plein Air Participants

MARBLES KIDS MUSEUM EVENT - Appetite 4 Art (benefit-

ting the Boys & Girls Club)

APRIL 11, 7-11 pm / www.app4art.org

VISUAL ART EXCHANGE EVENTS / Raleigh / 919.828.7834

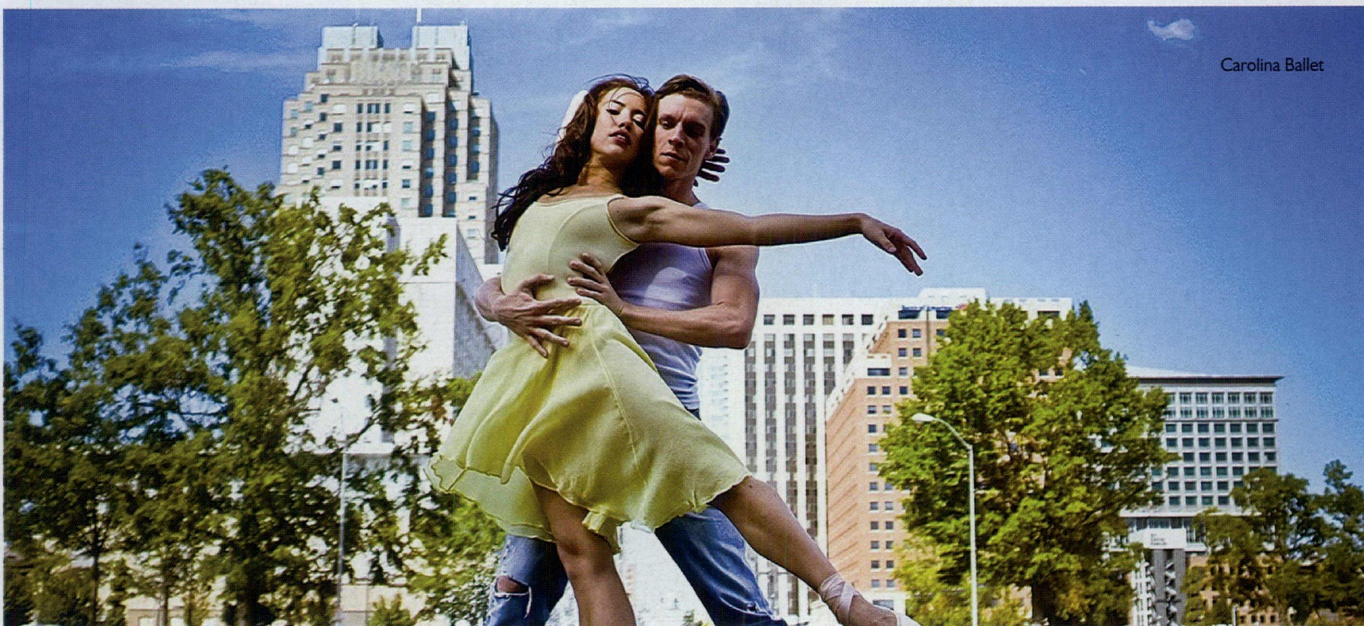
/ www.visualartexchange.org

MARCH 1-APRIL 19 - New Mythologists: The Three Horsemen of the Apocalypse (An installation by the MMXII

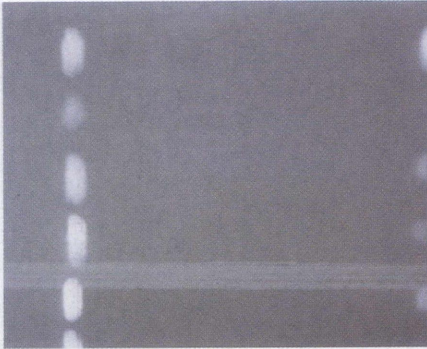
Collective) / Free to public. Gallery hours: Tuesday-Saturday, 11 am-4 pm

MARCH 1-APRIL 19 - Hager Smith Design Featured Artists: NG Cauty / Free to public. Gallery hours: M-F 9am-5pm

MARCH 15-MAY 15 - Duke Raleigh Hospital Featured Artist: Deb Hauser & Sonia Kane / Free to the public at Duke Raleigh Hospital



Carolina Ballet



Pamela Pecchio, *Habitation (Coffee)* 2008

AUCTIONFIRST AND CHROMA ZONES EVENT: Featuring two dimensional abstract art

APRIL 14, from 2-4 pm / This event will take place at the mid-century modern home of Al and Suzy Purrington at 6108 Lost Valley Road, Raleigh, NC. The event is free and open to the public.

Museums

CAMERON ART MUSEUM EVENT / Wilmington / cameron-artmuseum.com/ / 910.395.5999

THROUGH APRIL 14TH, 2013 — From Gatehouse to Winehouse: Inside the Artist's Workplace

Minnie Evans, Elisabeth Chant and Claude Howell / This exhibition invites you to enter and imagine three historic places of artistic creation in Wilmington, NC: Minnie Evans' tiny gatehouse, Elisabeth Chant's winehouse and Claude Howell's downtown apartment.



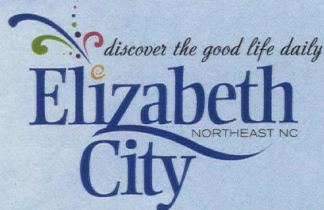
Marshall Tucker Band

NC MUSEUM OF ART EVENTS / www.ncartmuseum.org/ / 919-839-6262

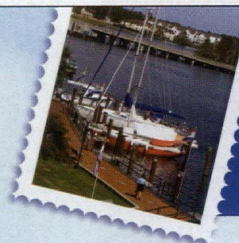
MARCH 3-MAY 26 — Object of Devotion: Medieval English Alabaster Sculpture from the Victoria and Albert Museum

MARCH 24-AUGUST 11 — 0 to 60: The Experience of Time through Contemporary Art

AUGUST 19-JUNE 2 — Project 35: exploring video as a contemporary art medium.



To learn more visit
DiscoverElizabethCity.com
or call us at 1-866-ECity-4U
(1-866-324-8948)



A great place
to visit.
A great place
to stay.



CIVIL WAR TRAILS • HISTORIC DISMAL SWAMP CANAL • NC BIRDING TRAIL AND EAST COAST GREENWAY

DON'T FORGET YOUR CAMERA!

SIGHTS TO SEE BY HIGHWAY OR BY WAY.

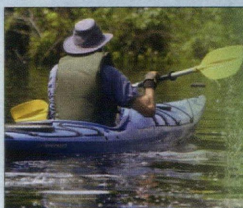
COME PLAY IN OUR HISTORY!

www.DismalSwampWelcomeCenter.com • Toll-Free 877.771.8333 • 2356 Hwy 17 N • South Mills, NC

In Elizabeth City, you'll find a host of accommodations!

Culpepper Inn (252) 335-9235
Days Inn (252) 335-4316
Econo Lodge (252) 338-4124
Elizabeth City B & B (252) 338-2177
Fairfield Inn & Suites (252) 333-1003
Foreman House B & B (252) 562-6539
Grice-Fearing House B & B (252) 333-1792
Hampton Inn (252) 333-1800
Holiday Inn Express (252) 338-8900
The Pond House Inn (252) 335-9834

Quality Inn (252) 338-3951
Queen Elizabeth Motel (252) 338-3961
Travelers Inn (252) 338-5451
Whistling Pines Motel (252) 335-0817



Enjoy the Great Outdoors

Life's too short to get caught up in the details! Come explore our "Gateway to the Wild." You'll find carefree highways, waterfront views, hiking and biking trails—and friendly smiles!

Home of the Historic Dismal Swamp Canal and Dismal Swamp State Park.



www.camdencountync.gov
www.ncparks.gov
www.DismalSwampWelcomeCenter.com
1-877-771-8333

CenturyLink™ believes in connecting the people of North Carolina to what matters most - *each other.*



CenturyLink™

INTERNET • PHONE • ENTERTAINMENT

centurylink.com (252) 338-3603

Media Sponsor **12 NEWS**

Direct from New York, Nederlander Presents

SUNTRUST BROADWAY

2012/2013 SEASON AT DPAC

PRISCILLA

QUEEN OF THE DESERT

the musical

"BENEATH ALL THAT GLITZ BEATS A GREAT BIG SEQUINED HEART."

FEATURING THESE HIT SONGS!

"Finally"
"We Belong"
"Material Girl"
"It's Raining Men"
"Girls Just Wanna Have Fun"
"I Say A Little Prayer"

April 30-May 5

get tickets at
DPACNC.COM

DPAC Ticket Center
919.680.2787

123 Vivian Street, Durham

ticketmaster®

Groups 10+: 919.281.0587 or
Groups@DPACnc.com

"RIDICULOUSLY FUN!"

SISTER ACT

A DIVINE MUSICAL COMEDY

"A PULL-OUT-THE-STOPPS, BIG BROADWAY MUSICAL!"

May 14-19



Room with a View

Beaufort Wine & Food Weekend

April 24 through 28, the 9th Annual Beaufort Wine & Food Weekend will showcase award-winning wines from select wineries and winemakers and food from local and regional celebrity chefs. The five-day event supports The Beaufort Historical Association and the NC Maritime Museum.

The festival kicks off with an opening reception on Wednesday, April 24th at the Coral Bay Club, followed by a variety of events including the Vin de Mer Grand Tasting Village where participants can taste hundreds of wines, sample items from local restaurants and watch guest chefs give cooking demonstrations.

Celebrity guests include Lionel Vatinet of La Farm Bakery in Cary, cookbook author and North Carolina native Sheri Castle, Ryan Payne of Weathervane Restaurant in Chapel Hill and many others. Tickets to Beaufort Wine & Food Weekend events can be purchased online or by contacting the Beaufort Historical Association. For more information visit www.beaufortwineandfood.com or call 252.728.5225.



DECEMBER 23-JUNE 30 – Wanderlust: Photographs by Alec Soth / Julian T. Baker Jr. Gallery February 10-July 28 – Dwelling: Interiors by Page H. Laughlin and Pamela Pecchio North Carolina Gallery

APRIL 1 -FEBRUARY 7, 2014 – Masterworks from the Chrysler Museum

NC MUSEUM OF NATURAL SCIENCES - TITANIC: THE EXHIBITION / Raleigh / www.naturalsciences.org

Through April 28 – During the 100th year anniversary, showcasing two hundred artifacts retrieved from the wreck site.



BB King

Stage & Screen

DURHAM PERFORMING ARTS CENTER EVENTS / www.durhamperformingartscenter.org

APRIL 13 – Bill Engvall & Larry The Cable Guy

APRIL 18 – Alton Brown

APRIL 19 – Chris Tucker

APRIL 20 – Love Lies

APRIL 27 – Celtic Woman

APRIL 30-MAY 5 – Priscilla Queen of the Desert



Island Retreat

Photography by Joshua McClure

Take a weekend to get away, a moment to escape to Wrightsville Beach, NC. At Blockade Runner Beach Resort, we know just what you'll need to relax. Spend a night in paradise with our Rendezvous Package. Enhance your stay with an in-room massage. Try oceanfront yoga, paddleboard lessons or an elegant meal at our Chef's Tasting Table. At Blockade Runner, the grass is a little greener, the sky is a little brighter and the ocean is so close it whispers in your ear.



blockade runner
wrightsville's surf to sound resort

275 Waynick Blvd. Wrightsville Beach, NC

910.256.2251

www.blockade-runner.com

Metro Magazine

Subscribe now to get the best in:

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



919-831-0999

www.metronc.com

TITANIC

THE ARTIFACT EXHIBITION

1912 **100TH** ANNIVERSARY 2012



Final Weeks! Open Late Thursdays.

NORTH CAROLINA Museum of Natural Sciences
Downtown Raleigh • corner of Jones & Salisbury Streets • naturalsciences.org

METRO PREVIEW

PROGRESS ENERGY CENTER EVENTS / www.progress-energycenter.com / 919-831-6060

APRIL 12-14 – Disney's Winnie the Pooh Kids

APRIL 18-21 – Carolina Ballot Fancy Free & Carolina Jamboree

APRIL 24 – The Tenors

APRIL 25 – Jillian Michaels

PNC ARENA EVENTS / www.thepncarena.com

APRIL 26 – Barry Manilow – Manilow on Broadway

Music

CAROLINA THEATRE OF DURHAM EVENTS / www.carolinatheatre.org / 919-560-3030

APRIL 11 – Brad Mehldau & Chris Thile

APRIL 12 – Classic Albums Live Dark Side of the Moon

APRIL 13 – Hugh Masekela

APRIL 19 – Will Downing

APRIL 20 – Boney James

APRIL 23 – Pat Benatar & Neil Giraldo

MAY 3 – Amadeus Leopold

DURHAM PERFORMING ARTS CENTER EVENTS / www.durhamperformingartscenter.org

APRIL 21 – BB King

NC MUSEUM OF ART EVENT: Ensemble Vermillion: Gems from the Golden Age

MAY 19 / 3 pm / Museum Auditorium, East Building

\$10 Museum members, students

\$12 Nonmembers

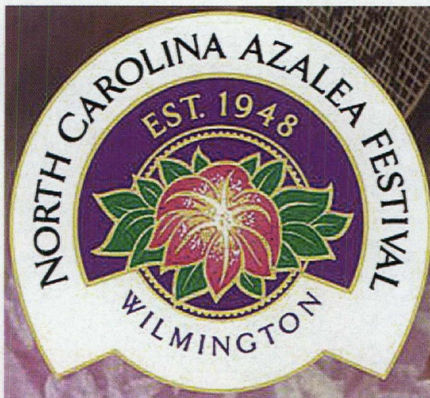
LINCOLN THEATRE EVENTS / www.lincolntheatre.com / 919-821-4111

APRIL 10 – Flosstradamus

APRIL 11 – Lee Fields & The Expressions with LADY

APRIL 12 – Frankie Paul and Everton Blender

APRIL 13 – Big Something & Dopapod



APRIL 14 – Teddy Riley & Blackstreet

APRIL 19 – Marshall Tucker Band with Harvey Dalton Arnold Band

APRIL 20 (Early) – Ben Rector with Alpha Rev

APRIL 20 (Late) – Michael Rose & Sister Carol

APRIL 21 – Aaron Carter

APRIL 24 – Gramatik

APRIL 26 – The Mantras

APRIL 29 – The Sword

APRIL 30 – Parachute with Chris Hendricks Band

Film

NC MUSEUM OF ART EVENT / Raleigh / \$5 Museum members and students / \$7 All others

APRIL 12, 8 pm – Dorothy Vernon of Haddon Hall

APRIL 19, 8 pm – A Room with a View

APRIL 26, 8 pm – Divorce Italian Style

MAY 3, 8 pm – Von Ryan's Express

Miscellaneous

31ST ANNUAL HILLSBOROUGH HOGG DAY / Hillsborough / www.hillsboroughchamber.com / 919-732-8156

MAY 17-18 – 6 pm – 10 pm May 17 and from 9 am – 6 pm May 18 / Free.

AZALEA FESTIVAL HOME TOUR EVENT: Wilmington / 910-762-2511

APRIL 13-14 / Saturday from 1-5 and Sunday from 1-6 / Tickets are \$30

BEAUFORT WINE & FOOD FESTIVAL – Beaufort

April 24-28 / Tickets available: www.beaufortwineandfood.com

BLUE RIDGE WINE & FOOD FESTIVAL – Blowing Rock

April 10-14 / Tickets available online: www.blueridgevinefestival.com

HILLSBOROUGH SPRING GARDEN TOUR / www.visithillsboroughnc.com

MAY 11-12 – "Gardens of Hillsborough: Then and Now - Celebrating Sixty Years of Garden Tours in Hillsborough." May 11, 10 am – 5 pm & May 12, 1 pm – 5 pm / Tickets \$15, beginning May 1 - \$20 and children 12 and under free. CONTACT – Sarah DeGennaro (919) 732-7741.

KIDZ CELEBRATE EVENT: Parents' Night Out / Contact: Ashley Stoick 919.645.9799

April 19th – 6-10 pm

SKIN SENSE DAY SPA EVENT – North Raleigh

April 4th – "Minerals Rock and Recycle" a Jane Iredale Event, from 6-8pm at our North Raleigh location

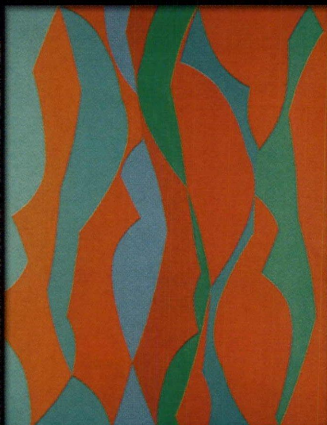
WAKE FOREST CEMETERY WALKING TOUR EVENT – Raleigh, May 11 from 9:30 AM - 12:30 PM (Rain Date May 18) 400 N. White Street / Admission is FREE / For more information, visit www.wakeforestnc.gov/cemeterytour.aspx

WAKE TECH COMMUNITY COLLEGE EVENT: Culinary Arts Showcase – Raleigh

April 30 / 4 - 7 pm / Raleigh Convention Center

TO LIST AN EVENT: Send events info and color images, slides or photos six weeks before publication date to: Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh 27605 or email: emails@metro.nc.com.

MICHAEL BANE BEAUFORT 1995 COURTESY OF LEE HANLEY GALLERY RALEIGH



2013
ARTSPLOSURE
May 17 - 19

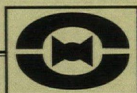
Moore Square
City Plaza
Raleigh, NC
artsplosure.org

SPONSORS

City of Raleigh | Duke Energy | PNC | WRAL-TV5 | City of Raleigh Arts Commission

The News & Observer | North Carolina Arts Council

Blue Cross & Blue Shield of North Carolina | Sunkist | Target | WakeMed | CCA Advertising



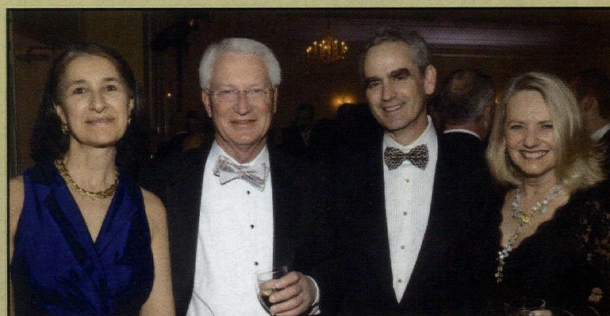
On the Town

The PlayMakers Ball

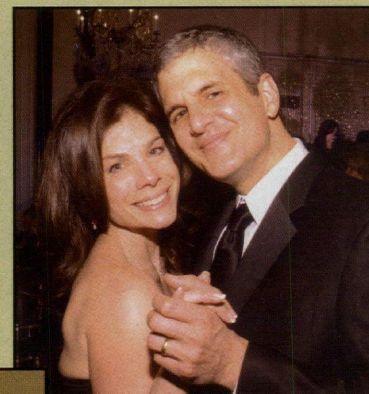
Benefitting the PlayMakers Repertory Company
February 9, 2013
The Carolina Inn
Photos courtesy of PlayMakers Repertory Company



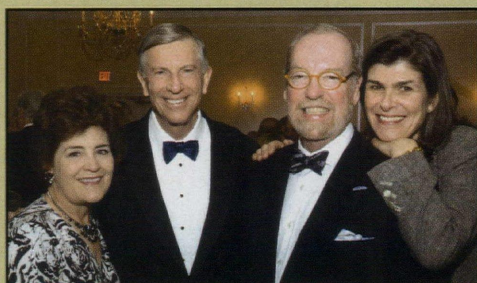
Patti Thorp, Joan Gillings



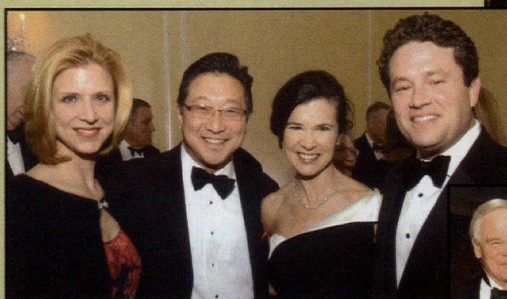
Mary Linda Andrews, Bill Shore, Skip & Marjorie Burton



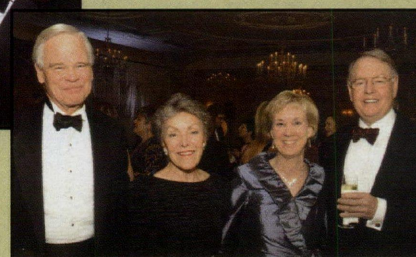
Deirdre Haj & PlayMakers producing artistic director Joseph Haj



Susan & Tom Ross, Alexander & Meagan Julian



Lisa & Emil Kang, Amy & Chris Cox



D.G. Martin, Becky Pardue,
Karen Gil, David Pardue

2013 Governor's Inaugural Ball

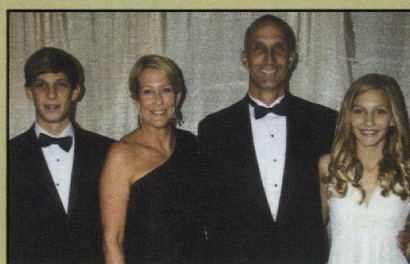
Hosted by the Junior League of Raleigh
January 11, 2013
Raleigh Convention Center
Photos courtesy of Koren Townsend



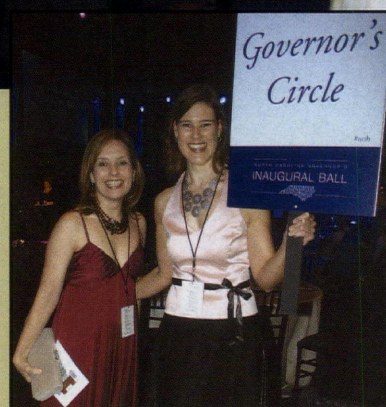
The Council of State, including Treasurer Janet Cowell, Attorney General Roy Cooper, Lt. Gov. Dan Forest and Secretary of State Elaine Marshall, welcome Governor Pat McCrory at the Gala Presentation at the North Carolina Inaugural Ball



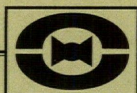
Junior League of Raleigh Past President Linda Brown Douglas and League member Ronda Moore



Junior League of Raleigh President Pat Wilkins with her son, Jackson, husband, John, and daughter, Emma

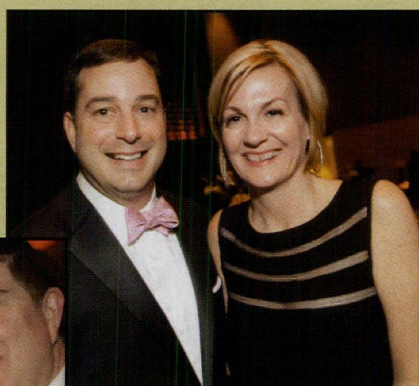


Junior League of Raleigh volunteers Alison West and Meagan O'Dowd

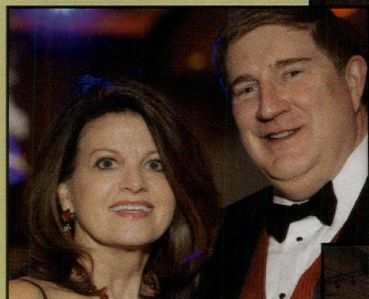


Triangle Heart Ball

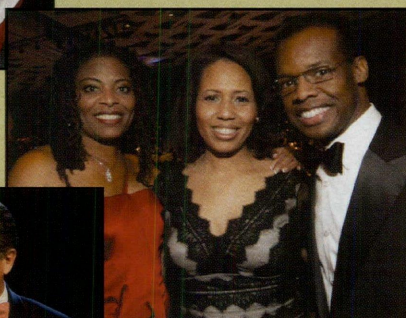
Benefitting the American Heart Association
February 23, 2013
Raleigh Convention Center
Photos courtesy of Shawn Bradshaw



2014 Heart Ball Chairman Chris Moore of VantageSouth Bank and wife Dana



Wanda & Greg Queen



Triangle AHA Board Member Sheree Mann and Monica & D. Keith Pigues



Emcee Debra Morgan of WRAL-TV and 2013 Chairman Vern Davenport

Vermillion Spring Fashion Show

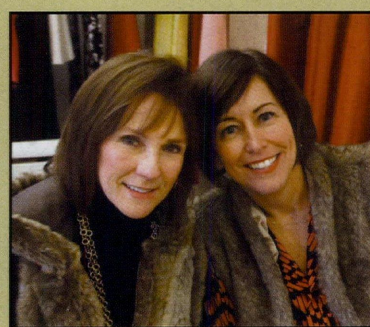
March 8, 2013
Vermillion
Photos courtesy of Taylor Arnold



Irene Hianik, Kristin Replogle



Kathleen Fisher, Sally Tanner, Katie Koon



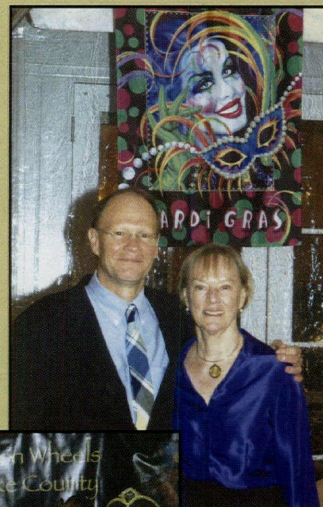
Kay Minges, Barbara Carter



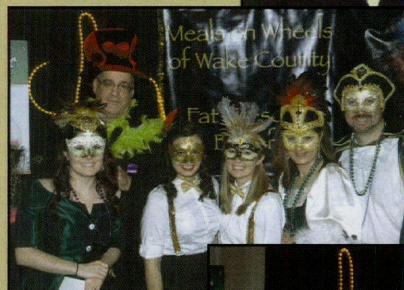
Betty Vermillion, Nilda Mere, Reiko Nash, Yukata Miyauchi

Fat Tuesday Celebration

Benefitting Meals on Wheels
February 12, 2013
Northridge Country Club
Photos courtesy of Tim Pfiaum



Charles Meeker and Ann McLaurin



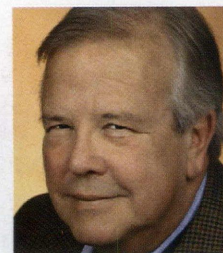
(on front row) Kat Thompson, Pimpila Violette, Megan Woronka, Rita Dimoulas, Jon Karnofsky (on back row) Chris McKittrick



Jo Perkins Elmore, Debbie Anderson, Jill Hinton

My Usual Charming Self

by Bernie Reeves



PAT QUICK

INVASION OF THE RAIL TRANSIT ALIENS

Call it an act of God. A visiting planning and public policy expert at UNC from Rutgers, with 40 years of experience in the field, told WRAL.com that the Triangle does not fit the requirements for rail transit, especially Raleigh. Professor John Poucher says, “the commuter rail plan and the light rail plan just don’t make sense to me,” pointing out the Triangle is a “very decentralized, very sprawled metropolitan area.”

Really? I, and others, have been pointing this out for three decades, but the battle cry for an expensive and under-utilized system has been the obsession of area planners since the 1980s. And each plan they submit is rejected, for good reason.

But rail transit enthusiasts are like snakes. You have to cut off their heads to kill them. For 30 years, a dedicated cadre of activists has spent a few hundred million dollars studying and scheming to impose an iron mask on the Triangle community, despite the reality that the region doesn’t have the density required or the metropolitan footprint amenable to urban rail. Each effort (five at last count) to pry funds from the Federal Transit Authority has ended in humiliating rejection. Yet the faithful trudge on, perhaps because the “studies” undertaken for the applications line the pockets of consultants, lawyers and local transit employees.

These rail warriors know no shame. One example was the application turned down due to costs of construction to build the system. Undeterred, the TTA tried again, spending several million dollars in the process. They noticed there were existing rail lines in the region that could be shanghaied for commuter rail and substantially reduce the cost. Alas, when the Feds asked if they had checked with the railroads for permission to use their tracks, the answer was an embarrassing “no.”

And once again they cranked up another proposal combining rail and rail convertible buses, again paying themselves millions, only to be rejected again after losing support from North Carolina U.S. Senator Elizabeth Dole’s office. A little bird told them Durham had arranged to pull out of the Raleigh-Durham Metropolitan Statistical Area, thus reducing

substantially the density and geographic qualifications necessary for urban rail.

This time the rail division of TTA absconded, abandoning their offices and dispersing their files, perhaps because they got word the State Auditor was thinking of an investigation. Crushed and humiliated, rail transit activists receded, but only briefly. Now They’re Back!, just like the horror movie. Working beneath the radar, the rail cadre organized a referendum in Durham County seeking voter approval for a half-cent transit tax for rail – IF it should be approved in the future. In Raleigh, fortunately, efforts to stick rail on the ballot have been thwarted by the Wake County Commissioners, led by Chairman Paul Coble.

Coble has been presented with yet another byzantine transit scheme emphasizing rail in reply to 28 questions the Chairman submitted. The mind-numbing document throws around wooly statistics wrapped in public policy urgency. TTA says if we don’t embrace a budget-breaking rail plan, the town and county will implode under the weight of auto traffic. Coble and anyone with a brain begs to disagree.

From the get-go in the 1980s, rail transit zealots have been dedicated to a social engineering vision that combines the increasingly powerful pull of city and regional planning with the fear of environmental Armageddon. It’s a perfect storm they see coming. To them, automobiles are carbon-emitting death machines polluting the ozone and contributing to global warming. To dramatize this eschatology, the effects of the automobile culture have been extrapolated into doomsday scenarios designed to undermine public enjoyment with their patterns of life.

For example, unexamined news reports from rail sources state that “sprawl” – the green term for what we know as neighborhoods – contributes to global catastrophe due to the sun reflecting off asphalt-paved roads and shingled roofs; home construction is poisoning the water supply; and, of course, suburbs require autos, which require fossil fuels that endanger the earth’s very existence.

Yet Raleigh is voted year after year as one

of the top places to live in the U.S. based on quality of life. And Raleigh became highly ranked because it used to bill itself as “the city of neighborhoods,” or a “neighborhood with a city in it.” Now Raleigh is one of the fastest-growing metropolitan areas in the U.S., and continues to be one of the most popular for quality of life. We are a decentralized and sprawling urban region because people want it that way.

So ask yourself, why would a highly successful community want to commit civic suicide by altering its time-tested patterns of development? Rail transit will negatively transform the city and region in the name of theoretical benefits conjured up by “planners,” social activists and the new breed of busybody outsiders. They move here for the quality of life, and immediately work to change it into their own vision of a city – a vision concocted in university and graduate schools by utopian activists propagandized by the progressivism that has transformed education into political action. Take a look at the players who serve on the various “improvement” agencies, transit groups and the TTA itself. They ain’t from here.

But there are local supporters, including developers. To them, officially imposed development plans offer security of risk. Rail schemes provide “corridors” of development along the proposed routes, forcing growth that is neatly defined. Cars offer people a myriad of options, including where to live, shop and enjoy arts, entertainment and dine out. As rail draws these venues to specified zones, developers lessen their risk.

But we lose our quality of life. Rail requires density, which neighborhoods defy by their very nature. Density becomes the goal, and takes on an almost religious aura by activists and planners. But suburban patterns are in the way, so they must be vilified at the altar of crowded urban corridors so that rail is feasible. It’s a self-fulfilling nightmare. **MM**

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

EVEN MORE CHARMING

by Bernie Reeves

THE AMERICANS: TELEVISION SERIES REVEALS DANGER

The *Americans*, an eerily authentic television series airing on the FX Channel on Wednesday evenings, is about Soviet espionage “illegals,” often referred to as sleeper cells during the Cold War. These “Illegals” – meaning they operate under “no official cover” and can be arrested and deported on the spot – are plucked from their homes in their teens and intensively trained to transform themselves into Americans.

The anti-heroes of the FX series live as man and wife in Falls Church, VA during the Reagan era when the heat was turned up on the USSR with the announcement of the Strategic Defense Initiative (nicknamed Star Wars) and calls to “tear down that wall.” This meant the Berlin Wall, the most evocative symbol of the political warfare between capitalism in the West and communism in the East.

The television program may have been inspired by the round-up of ten Illegals operating in the Washington and Baltimore area in 2010. The most obvious reaction was surprise that the Russian Federation – that replaced the USSR – continues to embed spies in America. And, typically, MSM coverage of intelligence ops is laced with laughter and tongue-in-cheek sarcasm, such as the media hyper-focus on Anna Chapman, the foxy female among the illegals network who went on to become a celebrity in Russia.

That spy stories elicit giggles from the press diminishes the seriousness of the existence of Russian illegals 20 years after the end of the Cold War. Just what are the Russians up to, you may wonder? As it turns out, in the 2010 case, the FBI had the 10 under surveillance for several years based on information from a CIA source within Russia. As in most spy cases, the goal is not to arrest, rather to monitor. In the end, the gang was arrested to serve as one side of a spy swap for the US to retrieve a KGB-era defector who thought it safe to return to Putin’s Russia.

Joe Weisberg, the former CIA officer and the producer of *The Americans*, certainly has a sense of how illegals operate. In one episode, our anti-heroes are tasked to find out if the attempted murder of Ronald Reagan was part of a military coup. After all, General Alexander Haig appeared on television assuring the public he was in control.

To the Kremlin, the obvious conclusion was Haig was part of a right-wing take-over – which to the KGB translated into an attack on the USSR. In accounts ranging from 1990 (Chris Andrews and Oleg Gordeivsky’s *KGB: The Inside Story*) to 2013’s (*George F. Kennan: An American Life* by John Lewis Gaddis, it is clear the Soviet leadership was paranoid in its fear of a nuclear “first strike” by the US, and consistently ignored intelligence reports that contradicted their preconceived beliefs. Our anti-heroes in the series were worried to report anything but the party line rather than explain nuances about American political reality. Another touch of realism was the surveillance of DC office buildings at night by the illegals. The Russians figured if the lights were on during a crisis, danger was afoot.

BLUEPRINT NORTH CAROLINA CONTINUES MANIFESTO

While the discovery of the Russian illegal network verified espionage operations against the US continue, an example of continuing political warfare, perfected by the KGB during the Cold War, popped up here. Blueprint North Carolina, a far left activist non-profit, accidentally leaked their plan to “eviscerate the leadership and weaken their ability to govern,” referring to NC Republicans and Governor Pat McCrory, who took over the reins of power last November.

The Soviets used the KGB to undermine democratic elections and slander western political leaders since the formation of the Comintern (Communist International) in 1919, two years after the Bolshevik Revolution, for the purpose of adhering to the Marxist manifesto that communism was a global political movement. Stalin later announced a Russia-specific plan in 1943 and the Comintern was dissolved, only to be replaced in 1947 by the Cominform to impose a uniform communist policy on the newly acquired Eastern Bloc in response to the Marshall Plan, the massive US loan to rebuild Western Europe.

But the First Chief Directorate of the KGB remained assigned to disrupt western politics, with emphasis on the “main adversary,” the USA. Today, Soviet propaganda masquerades as fact in America, metastasized


by the continuing naiveté of the intellectual left, most effectively in the media and on campus. The accidental exposure of Blueprint North Carolina verifies the ongoing existence of “active measures” as practiced by our own American fellow travelers, whose meretricious jargon depicts the US as racist, chauvinistic, homophobic and imperialistic. The rhetoric of the American far Left is nearly identical to the anti-US rant by 1960s radicals and public denunciations emanating today from Cuba and North Korea.

THE LAST BATTLE IS LOST

Nowhere is the success of unrelenting propaganda more dramatic than on college campuses where the liberal arts curriculum has been contorted by radicals into an anti-Western screed that – not coincidentally – mirrors Soviet active measures disinformation. According to the “tenured radicals,” as one observer called the culprits, the West and its achievements – in effect our cultural and political heritage – is stained by violations of human rights and must be banished to be replaced with a “sensitive,” multicultural course of study.

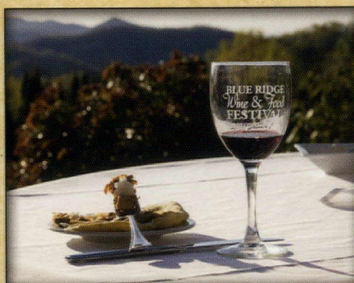
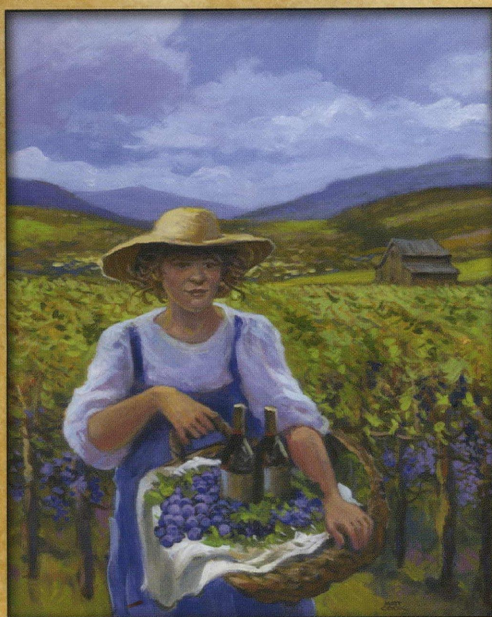
The attack on our civilization began in the late 1970s as radical professors gained tenure. By the mid-1980s, they succeeded. Women’s Studies, Gay Studies, Transgender Studies, Black Studies, Chicano Studies, Environmental Studies and related “identify politics” faux courses have replaced the traditional liberal arts.

Recently, NC Governor Pat McCrory, perhaps keying on the scandals at UNC-Chapel Hill where the African Studies program was exposed as a fraud, suggested the state university system abandon the liberal arts and force colleges to prove a diploma produced a job. McCrory is right, but for the wrong reason. A traditional liberal arts course of study is essential to a proper education. But the radicals have destroyed its essence in their effort to alter the content to meet a political goal.

So hats off to the radical scholars! You have ruined the legacy of Western culture, and in the process denigrated the liberal arts to oblivion. The university as we know it will become a polytechnic – a trade school for new generations of the proletariat. 

BLUE RIDGE *Wine & Food* FESTIVAL

Sponsored By: **AutoTrader**.com



April 10-14, 2013 in *Blowing Rock*

Join us in Blowing Rock for the Blue Ridge Wine & Food Festival, an exciting event for wine lovers and "foodies" bringing vintners, food critics, chefs and fine living enthusiasts together for a celebration of the senses.

- Winemakers' Dinners
- Classes & Seminars
- Chetola's Corkscrew 5K
- Uncork! Kick-off Party
- Gallery Stroll
- Grillin' and Chillin'
- Live Entertainment
- Grand Wine Tasting
- Craft Beer Tastings



Tickets Available Online:
www.BlueRidgeWineFestival.com
877-295-7965



Wild, Natural & Sustainable®

Find ELIE TAHARI in the

WEAR NOW

area at Saks, full of ready-to-wear
that's ready for anything



RALEIGH AT TRIANGLE TOWN CENTER, 7700 OLD WAKE FOREST RD. CALL 919.792.9100, VISIT SAKS.COM/RALEIGH,
DOWNLOAD THE SAKS APP OR FIND US ON FACEBOOK, TWITTER AND SAKSPOV.COM.



RALEIGH

GET THE NEW SAKSFIRST CARD: GIFT CARDS • EXCLUSIVE ACCESS • FREE SHIPPING