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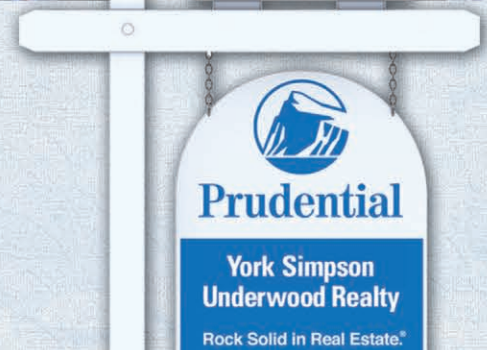


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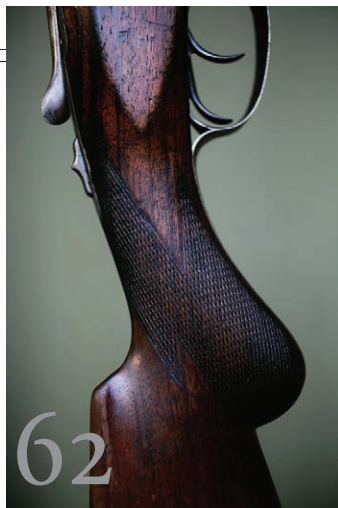
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Letter from the editor

Dear Raleigh,

Thank you for welcoming WALTER with such open arms.

Your enthusiastic response to our premiere issue and your generous outpouring of ideas exemplify precisely what makes Raleigh such a special place. We've got big city news to tell, but we're a small town in spirit.

This month, we have the delicious duty of canvassing Raleigh's thriving food scene, which embraces big city sophistication and small town charm in equal measure. As you know, food here is about more than dinner. It's about culture and pride; it's also a vital part of what's making this city one of the nation's best places to live. It's about downtown renewal, and jobs, and philanthropy. It's about urban farming and entertaining. It's about community.

Nobody illuminates all of those facets of our food world better than chef Ashley Christensen. Food is also central to writer Scott Huler's story of downtown developer and restaurateur Greg Hatem; to Karen Johnson's look at the farmers at work among us; to Mary E. Miller's embrace of Julia Child as marriage mentor; and much more.

Please take a seat at the table, dig in to the buffet, and please keep telling us what you think!



Liza Roberts

Liza.Roberts@waltermagazine.com

P.S. A limited-edition Sir Walter Raleigh sword/letter opener award will be sent to eagle-eyed reader Anna Ball Hodge, who caught our "Elizabeth Throckmorton" photo credit in September's *Raleigh Now*. Yes, Elizabeth was Sir Walter Raleigh's wife; no, she didn't take the picture (art director Jesma Reynolds did that). If you, too, would like a sword of your own, keep your eyes peeled!



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WALTER

Raleigh's Life & Soul

VOLUME 1, ISSUE 2

LIZA ROBERTS

Editor & General Manager

Art Director JESMA REYNOLDS

Contributing Writers

TONY AVENT, GREG BEHR, TODD COHEN, NOEL CROOK,
CHARMAN DRIVER, SCOTT HULER, KAREN JOHNSON,
BRIAN MALOW, MARY E. MILLER, NANCY OLSON,
ELYSIA BOROWY-REEDER, JOHN ROSENTHAL, P. GAYE TAPP,
CHARLES UPCHURCH, BILLY WARDEN

Contributing Photographers

TRAVIS DOVE, LISSA GOTWALS, TAKAAKI IWABU, JULI LEONARD,
SHAWN ROCCO, JOHN ROSENTHAL, SCOTT SHARPE,
HIDE TERADA, JIMMY WILLIAMS

Contributing Illustrators

IPPY PATTERSON, JEFF POE

FELICIA GRESSETTE

Publisher

Advertising Vice Presidents JIM McCLURE, GARY SMITH

Advertising Director JENNIFER DEMERATH

Jennifer.Demerath@Waltermagazine.com

Advertising Sales Representative HEATHER REIFSCHNEIDER

Heather.Reifschneider@Waltermagazine.com

Advertising Sales Support CAROL TEMPLE

Advertising Design and Production MATT LONG

DAVID LANGLEY, LANE SINGLETARY, LAURA PITTMAN,
DENISE FERGUSON, DAVID BAUCOM

Circulation BILL McBERKOWITZ, WENDY REEVES

Administration CINDY HINKLE

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CHARLES MACHALICKY, COLLEEN STAFFORD, LAUREL STRENG

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Contributors



SCOTT SHARPE

Scott Sharpe, who photographed St. Augustine University's marching band for our *Hear* column this month, is currently director of photography and multimedia at *The News & Observer*. He joined the staff in 1985 as a photojournalist and has won several national awards for photography and multimedia work. Additionally, he has taught photojournalism and multimedia courses at UNC-Chapel Hill. Scott lives in Cary with his wife, Leslie, and two children. Colleagues tell WALTER this Hickory, N.C., native is a lover of dogs, sweet tea, and photography books.



P. GAYE TAPP

Gaye Tapp, who writes our regular *Story of a House* piece, introduces us to the home and art of Martha and Paul Michaels this month. A graduate of Meredith College, Gaye established her interior design firm here in the 1990s. Today she shares her home with her mother, a dog named Zetta, and Remus the cat. A lifelong student of design, art and literature, Gaye writes about her obsessions in her blog, *Little Augury*, and continues to work as an interior designer. A born and bred North Carolinian and modern day Southerner, she bases her design aesthetic on these roots, eccentricities and all.



SCOTT HULER

Our profile this month of restaurateur and developer Greg Hatem is the work of Scott Huler, who has written on everything from NASCAR racing to the stealth bomber for newspapers including the *New York Times* and magazines like *Fortune* and *ESPN*. He has been a staff writer at the *Raleigh News & Observer* and the *Philadelphia Daily News*, and managing editor of the *Nashville City Paper*. His award-winning radio work has been heard on National Public Radio and American Public Media. He served as the 2011 Piedmont Laureate, and lives in Raleigh with his wife, writer June Spence, and their two boys.



JEFF POE

Jeff Poe, an illustrator and designer working in a variety of media, creates the illustrations for Brian Malow's *Just Landed* columns; this month he also made the map of Five Points for our *My Town* piece. His work can be found in several private collections and has appeared in magazines including *Playboy*, *Gamer*, *Wheels*, and more. When he is not illustrating, he is designing marketing materials under the name Phunco. He also enjoys remodeling houses and traveling. He is a native North Carolinian living in Durham with his muse Amanda and their kids: Spencer, Hayden and Tadan.



NOEL CROOK

Noel Crook, who contributed her poem *Dog Heart* to this issue, has also published poems in *The Atlanta Review*, *Poetry East*, *New Letters*, *Shenandoah*, *Tar River Poetry* and other journals. Her chapbook, *Canyon*, was published by Red Dragonfly Press in 2010. The Raleigh resident is a graduate of the MFA Program in Creative Writing at N.C. State University.



TRAVIS DOVE

Travis Dove, who photographed some of Raleigh's most interesting farmers for this issue, is a freelance editorial photographer based in Durham. He grew up in Concord, N.C., and received his first photo assignment from the *Chapel Hill News* about a year after graduating from Wake Forest University in 2004. Travis has since moved on to shoot stories for *National Geographic*, *Rolling Stone*, *The New York Times*, and other publications around and outside of the U.S., but his heart and his home remain in North Carolina.



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ELYSIA REEDER

Elysia Reeder, who contributed October's *Letter from the art world*, is the founding executive director of CAM Raleigh, our capital city's contemporary art museum. She has held senior leadership positions at the School of the Art Institute of Chicago, the Museum of Contemporary Art Chicago and the Milwaukee Art Museum, and has served as a visiting faculty member, guest lecturer and instructor at a number of institutions including Columbia College's Department of Arts. She has organized exhibitions at institutions ranging from the Kolnischer Kunstverein in Cologne, Germany, to White Columns in New York.



LISSA GOTWALS

Lissa Gotwals, who photographed Ashley Christensen for our cover and feature story, is a freelance photographer from Durham. When not on assignment, she can be found putting down new roots on an old turkey farm with her husband, two kids, and too many chickens. She could not be happier to be working with *WALTER* magazine and getting to know Raleigh in a new light. Her work is often published in *Garden and Gun* and *Our State*. Additionally, she was a staff photographer for *The Independent Weekly* in Durham from 2004-2006. Lissa is forever indebted to The Salt Institute for Documentary Studies in Portland, Maine, and The Center for Documentary Studies at Duke University for shaping her photographic eye.



TAKAAKI IWABU

A native of Yokohama, Japan, Takaaki Iwabu photographed Mary Ann Scherr for our *Artist's Spotlight* this month. Takaaki has been a newspaper photographer for the past 17 years. After receiving his M.A. in journalism from Marshall University, Iwabu has worked with *The Niagara Gazette* and *The State* in Columbia, S.C. He now works for *The News & Observer* and lives in Raleigh with his wife and two daughters.



TODD COHEN

WALTER is pleased to announce the debut of *Givers*, a monthly column on philanthropy by Todd Cohen, who has reported on the charitable world for 21 years. He is founder of Philanthropy North Carolina, which reports on news and trends in the charitable marketplace and provides advisory services and support for nonprofits. He is a former business editor at *The News & Observer*. He was founding editor and publisher of the *Philanthropy Journal*.



KAREN JOHNSON

Who better to write about local farmers for our food issue than one of their own? Karen Johnson is a freelance writer, nature photographer, and blueberry farmer. She writes about art, business and enchanting people. She is originally from Garner and has returned to the Triangle after living in Colorado, Michigan, and Connecticut. She is enjoying her return to Southern living and getting re-acquainted with the vibrant city of Raleigh, which offers so much more energy, excitement and color than she could have imagined.



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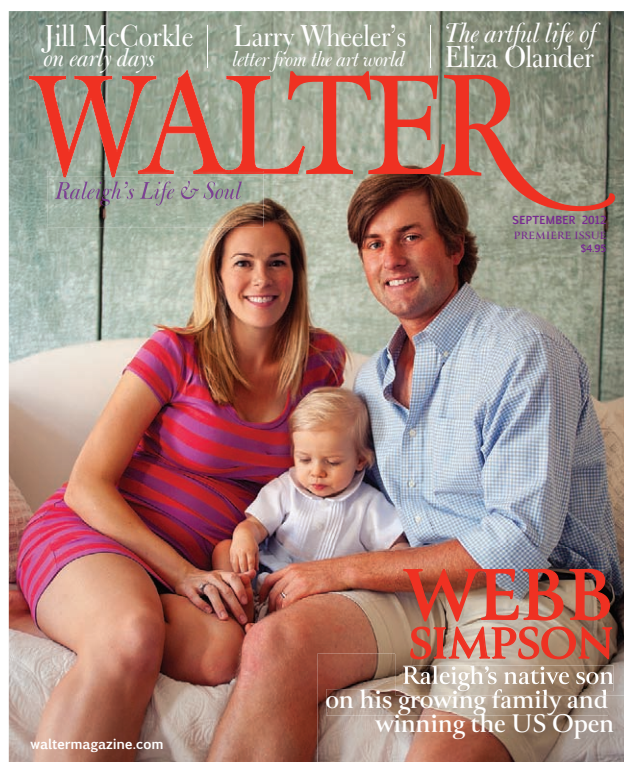
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Letters to the editor



Keep it up

Wonderful first issue, I read every word. Keep it up!

Ann Berry

Blown away

I'm blown away by your new magazine. I received WALTER in the mail today and have read about a quarter of it. The content is great, but the magazine itself is a work of art. The layout of each page is very well thought-out with excellent white space and balance; the size is perfect. It summons me to read WALTER from cover to cover.

Pete Smullen

Go global

Congratulations and thank you for bringing WALTER to the residents of this wonderful place! For a Westerner, your assessment of this place is right on. We moved to N.C. from Boston 17 years ago, and to the Triangle 14 years ago, and have never looked back. This place is full of optimism, entrepreneurial spirit, and grace, and I always feel great to be back home after traveling anywhere in the world or within the USA.

I would like to make an observation on WALTER, not necessarily a criticism. To me, one of the most interesting aspects of life in Raleigh and the Triangle is its diversity. Whether you are in a university faculty meeting, a student dorm, an IT or pharmaceutical company, the farmers' market, or a gas station, you see global flavor everywhere. In my opinion this relatively recent change adds tremendously to the quality

of cultural, spiritual, academic, and entrepreneurial life here. As I glance through the pages of WALTER, I don't see that reflected other than in the ads, suggesting the commercial world is ahead of us. I know this is not intentional and that it's not easy to permeate and understand diverse popula-

tions readily and will come with time. Wish you and WALTER a great success!

Subhash Gumber

Pleasant surprise

I just wanted to send a quick email and thank you and the staff at WALTER for publishing a wonderful magazine!

As someone who has been in Raleigh since 1967 (when I was 2 years old), I have seen Raleigh change and grow in so many ways. I have to be honest, when I first got the magazine I was a little skeptical and not sure what to expect. I have always given my friends and family in Charlotte a hard time for trying to act like Atlanta, and at first glance I thought that WALTER might be just an insiders' glance at the inside the beltline or midtown social scene. I was pleasantly surprised that it was not. I have read the entire magazine from cover to cover and found it very interesting with a lot of variety. I am letting some of my staff read it now and will hopefully get it back in reasonable condition so I can keep it in my office for my customers to see. I eagerly await the next issue!

Ken Lawson Jr.

continued on page 97

Raleigh now



ART OUT OF SHRUBS

If you know anything about topiaries, the fact that internationally known topiary artist Pearl Fryar is coming to Raleigh to turn shrubbery into art at the new site of the Gregg Museum of Art & Design is a thrilling piece of information. Better yet, he wants your help doing it.

The son of a sharecropper, Fryar began creating topiaries in his garden in Bishopville, S.C., in 1981. “I didn’t know what I was doing, I just thought I was cutting up bushes,” he tells WALTER. “That’s why my work is abstract and free-form. I just want to see the structure of the plant, and to complement it.” Today his garden is home to nearly 500 whirling, whimsical topiaries that have attracted visitors from every corner of the earth. One of them is WALTER’s own Tony Avent, a plant adventurer and horticulturalist who writes *Just One Plant*. “Pearl is one of the most wonderful and talented people that I’ve ever met,” Avent says. “Our country certainly wouldn’t be in the shape it’s in, if we had more people like Pearl.”

Your chance to meet the man in action – and give him a hand – is at the Gregg’s Art Outside the Box event, featuring music, food, and the chance to try all sorts of other art forms. It’s from noon to 4 p.m. on Sunday, Oct. 28, at 1903 Hillsborough Street. The handsome former residence of N.C. State’s chancellor is soon to become the Gregg’s new home. Its shrubberies will never be the same.



POLITICAL SILLY SEASON IS UPON US

Hide the children! That’s the instinct many of us have when political ads invade our television screens or radios in the presence of our kids. In this battleground state, we get more than our fair share of these messages. On Oct. 21, political columnist Rob Christensen of *The News & Observer* will take a look at some of the more famous Tar Heel political commercials that have hit our airwaves since 1984. You can find him at the N.C. Museum of History from 2 to 3 p.m.

WELCOME TO RALEIGH, TED

No doubt you’ve encountered a “TED talk” or two in your inbox in recent years. The 18-minute talks by experts – thought to be long enough to be serious, but short enough to hold your attention – have become the bite-sized, post-grad seminars anyone can take. Now the TED conference itself has gone



TEDx viral, spawning independently organized mini-TEDs in cities around the country. Raleigh’s own TEDx, as these offshoots are called, is coming to the Lincoln Theater Oct. 13. The theme is alchemy, and speakers include Jim Whitehurst, CEO of Red Hat, Inc. Tickets can be had at www.tedxraleigh.com.

Raleigh now

GHOULISH GATHERINGS

Halloween for kids doesn't always have to be a sugar-palooza. At the North Carolina Symphony's Holloween Spooktacular, littles can gorge instead on music from Harry Potter and creepy children's stories, then head to the stage for a costume parade. The event is at 1 and 4 p.m. Oct. 27. Tickets, at \$20 each, are available at www.ncsymphony.org.



Over at CAM Raleigh, a party is brewing for the somewhat older set that evening. "Fright at the Museum," hosted by the museum's young professional group, is back for the second year running. Ticket information: www.camraleigh.org/halloween2012



TIE ONE ON

If Raleigh's nonstop cultural smorgasboard has you hankering for a nature fix, our vast, nearby William B. Umstead State park might clear your head – or those of your busy children. At 2 p.m. Thursday, Oct. 18, a park ranger demonstration of fly casting techniques plus a hands-on lesson for kids ages 10 to 16 is open to the public. Reservations are required. Call 919-571-4170 for reservations, and go to www.ncparks.gov for more information.

Raleigh now

FAIR FARE

If you are among the bunch who simply cannot wait for the fabulous fried fun of fair food, October is your month. Kool aid, bubblegum, beer: the limit to what can be dipped in batter and sizzled in oil does not appear to exist.

But a proud Tar Heel tradition is also at work in this annual extravaganza, and there's more to the North Carolina State Fair (Oct. 11-22) than funny food. Find out about the rest, including competitions like horse shows, the flower and garden show and grandstand entertainment, at ncstatefair.org. You can buy tickets at the site (\$6 per adult and \$2 per child before Oct. 11), and you can also download a handy iPhone or Android app that will help you find that fried Oreo vendor or blue ribbon rose with GPS-accuracy.



K. Soze

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THE VIEW FROM HERE

Ashley Christensen, owner of three downtown restaurants, is considering the possibility of opening a fourth. She's also writing a book and spending a chunk of her time on philanthropy. Here, she stands in the window of Poole's Diner before the dinner rush.



A CULTIVATED PALATE, A LIFE OF PURPOSE

by Liza Roberts

photographs by Lissa Gotwals

RALEIGH'S HOTTEST CHEF HAS NO BACK BURNER.

Take one week in late July: Ashley Christensen's cross-country commitments had her outside and up all night in Sonoma, Calif., cooking a pig for a winemaker event, then making a multi-course dinner for 250; returning home to introduce First Lady Michelle Obama to a packed Raleigh fundraiser; then in New York for meetings about her book-in-the-works. Through it all, she oversaw the 130 employees who keep her three-restaurant enterprise humming.

The woman is booked, chock-a-block jammed, because her commitments are serious and numerous: To her three Raleigh restaurants, to the Southern food community, to the Frankie Lemmon School for disabled children, and to a nationwide web of food lovers who all want her to headline their event, serve as a guest chef, and spread the gospel of Southern food done right. She is never not working.

Her restaurants include Poole's Diner, which still inspires lines in the rain nearly five years after its doors first opened; Beasley's, the fried chicken spot named one of the top 50 new restaurants in the nation this year by *Bon Appetit*, and Chuck's, her pared-down burger spot. Her watering hole, Fox Liquor Bar, is in the basement around the corner.

For someone on the vanguard of the food scene, it's interesting to note that food isn't Christensen's only subject. Food – for this 36-year-old James Beard award semifinalist, *Iron Chef* competitor, and creator of a fresh, imaginatively flavored, locally sourced Southern cuisine – isn't even her main subject.

"I think that philanthropy, through restaurants, will ultimately end up being my life's work," she says, in a stolen moment of downtime, at ease in her daily uniform of T-shirt, shorts and Vans, her hair in its usual bun. Though Christensen is forthright, she is soft-spoken. "I feel an amazing empowerment and responsibility to do that."

The seeds were sown in 2003, when Christensen, then a chef at the former Enoteca Vin on Glenwood South, decided to raise money for AIDS research by riding a bike to Washington, D.C. The stated goal for each participant



BIRD BY BIRD

Christensen, above left, takes beer-can chickens off the grill one by one at a "Stir the Pot" Southern Foodways Alliance fundraiser at her Raleigh home. Fullsteam brewery, above right, provided beer. The menu also included a buffet (shown opposite) of side dishes – one brought by every guest – that included corn soufflé, jambalaya, tomato pie, and “not your mama’s watermelon salad.”

was \$2,500. Christensen set her own goal: “I was about to turn 26 years old, so I decided to raise \$26,000.” Amazed to find that sum pile up quickly through donations from friends and patrons, she decided to double it and raised \$56,000. “What it taught me was what an incredible responsibility it is to be at the center of a community, and to utilize that influence properly.”

Another thing became clear to her: Raleigh wanted to give, and Christensen could catalyze it. “The greatest thing about the success of the restaurants is that it allows us to be part of things we believe in,” she says of herself and her employees, whom she often includes in her charitable work. There is a lot of “we” in Christensen’s conversation.

Young giver

A focus on philanthropy is not typical from someone whose career is still in its early years. “Usually this is a late career move, to say: I’m going to be a philanthropist,” says John T. Edge, who runs the Southern Foodways Alliance and writes a food column for *The New York Times*. “Ashley got there early. Bill Gates made software for an entire career before he decided to become a philanthropist.”

Christensen’s contributions to The Southern Foodways Alliance, which documents and celebrates food culture in the South, are only partially represented by “the Ashley line” in the organization’s budget. (It’s a sum that more than pays an employee’s salary, Edge says). Through events like the Stir the Pot fundraisers she holds at her home near N.C. State University, Edge says Christensen has also raised invaluable awareness and enthusiasm for the food of the South. She’s done it in part

by example, creating menus that combine traditional Southern comfort foods (like her famously swoon-worthy mac & cheese or fried chicken) with sophisticated, unexpected, veggie-intense combinations (red peas and celery leaf; baby carrots glazed with sorghum; Sneads Ferry clams with squash and tomatoes).

She has also shone a spotlight on the work of the SFA in the way those who know her best say she does everything: With the work ethic of an ant and the enthusiasm of a missionary.

At Christensen’s most recent Stir the Pot dinner, her signature SFA fundraiser, a capacity foodie crowd streamed up her driveway carrying potluck dishes, sipped blueberry gin cocktails, meandered through her house, and angled for a chat with the hostess. She worked. She impaled four dozen chickens on cans of Stroh’s. She stoked coals. She carried garbage bags. She checked the bar. She cleaned a spill. She served dinner.

Which is not to say she didn’t – or doesn’t – have fun, or insist that her guests do, too. When she’s standing still, Christensen is delighted to talk; she busily ensures everyone has enough food, enough drink, and if she’s not sure that’s the case, she might (as she pokes her beer-can chickens with one hand), thrust a handle of small-batch bourbon into yours with the other, and insist that you take a slug.

She wants her guests to have fun because she wants a group experience to emerge. She wants, in her restaurants and her charitable work alike, to create community.

“When you see people coming together and appreciating it, and opening up to a new experience that they didn’t have before, that’s a huge part of it all for me,” she says. “I do love



cooking, but it's a factor in this greater offering."

Passionate player

"It's part of the fabric of her being to give back and participate in life in ways that are incredibly meaningful," says Lenora Evans, executive director of the Frankie Lemmon School foundation. "I've never met anyone more passionate about what she's passionate about."

Christensen, who serves on the school's board, has been raising money to further its mission to educate children with special needs for 12 years. "Every time we turn around, she's got another idea," Evans says.

Christensen says an experience cooking for a Frankie Lemmon fundraiser several years ago crystallized the impact she could have. "I remember thinking that night: I'm too busy to

do this right now. Selfishly, I'm just too busy...I've got seven days, and I need eight of them right now. And here I am...doing this."

Her friend, the philanthropist Eliza Olander, who had organized the dinner, came into the kitchen. Somebody wants to see you, Olander said. "I rolled my eyes," Christensen recalls, "and I walked out there, and it was all the little kids from the school." Her voice catches; she stops, collects herself, and haltingly continues: "And they waited for me to get there. And then they did the hokey pokey, which is one of the first things they teach all the little kids to do. And it was completely overwhelming, and amazing. And I just remember never thinking about it the same way again. I can honestly say, since that day, I've never had another one of those days when I didn't feel like I understood exactly why I needed to be exactly where I needed to be, doing what I was doing."

You begin to realize, spending time with Christensen, her passion is, indeed, monumental.

It doesn't hurt that she is also the Platonic ideal of a multitasker. Her business thrums today while she plans tomorrow. Her hands cook while her brain whirs. An onion becomes uniform, translucent dice while she cradles a phone, hashing out



details for a fundraiser in Huntsville, Ala.: “Am I still bringing pickled green tomatoes?” She speaks up to be heard over Van Morrison’s *Tupelo Honey*, filling the kitchen airwaves: “I’ll bring a couple hundred.” Around her, prep cooks boil 14 pounds of elbow macaroni for that night’s estimated 50-plus orders of mac & cheese; shuck a bushel of corn; and combine 12 heads of garlic and 8 pounds of butter. They check their progress on yellow legal pads hanging on the wall near a white board with a scrawled message: Work hard, play hard.

Moments later, six-week peas Christensen snatches from the walk-in fridge become an impromptu marinated salad brimming with herbs as she gets ready for a Frankie Lemmon board meeting.

It all takes place at a fluid but staccato pace. “I try to regulate Ashley’s caffeine intake,” jokes Lara Spagnola, her assistant. “It gets really scary.”

Caffeine aside, another reason Christensen’s able to achieve so much is because she’s willing to take big risks. When Poole’s became an established, well-oiled machine and Christensen found herself waking up in the night with new ideas, she ex-

ecuted not one, but all three of them. At once. When faced with the task of writing a business plan to apply for the Small Business Administration loan she needed to open Beasley’s, Chuck’s, and Fox Liquor Bar, she wrote the SBA a story instead. The agency backed her \$600,000 loan.

Looking forward

On a summer weekday afternoon at Poole’s, the downtown restaurant, which doesn’t serve lunch, is dark. Christensen has just returned from another impossible series of trips. The only action in the place, which is a riot of bustle at night, is some orderly dinner prep in the kitchen. Tables sport cases of wine (there is no storage); her assistant taps out email on a laptop, and amazingly, Christensen has a moment to reflect.

“I think I might have another restaurant left in me,” she says with a laugh that means even she knows the idea sounds, in the heat of her overtaxed moment, absurd. First, though, she’s writing a book. A cookbook about entertaining and all that entails: cocktails, scenery, music, seasons.

Someone comes to the restaurant door, a friend with a box of homegrown figs. It’s a perfect, unscripted, seasonal Kodak



FRUITFUL RELATIONSHIPS

Friends and fans often bring Christensen gifts from their gardens. Above, Rhonda Weaver drops by Poole's with figs that Ashley decided to use in an appetizer.

ALWAYS ON

Beasley's Chicken and Honey, opposite, is one of three new spots Christensen opened this year. It was named one of the nation's 50 best new restaurants for 2012 by *Bon Appetit*. Its fried chicken focus and all-day, late-night menu keeps the place busy around the clock.

moment that would fit perfectly in the book she's planning: A visible manifestation of the bounteous community she has created. Because people do that: Bring her things. Figs, peas, photographs.

They want to join in, to participate in her world. It's a magnetic force created by force of will and vision, and one she's more than happy to deploy inside and outside her restaurants. It has stretched her, this power she has built, to become more social, she says, a better communicator. Which has enabled her to bring others along for the fundraising ride. And it can't help but boost her restaurants' success, to have so many folks feel they're all on her short list.

That regular gathering is manifested in the bustling, celebratory, inclusive zing of Poole's at full throttle. It may top her list of favorite things: "I'm completely, totally in love with all that," she says. "But this work..." she gestures broadly with her hands to indicate her charitable efforts, "this work is the best I am." 🍷



FARMS OF OUR OWN

Raleigh's homegrown growers

by Karen Johnson photographs by Travis Dove

FARMING ISN'T JUST FOR THE COUNTRY ANY MORE. FARMERS — PEOPLE GROWING THEIR own food — are as common today as a suburban next-door neighbor or a favorite downtown restaurant.

You can find farmers at work in an apartment courtyard on Hillsborough Street, on the roof of a condominium at North Hills, or atop a restaurant like Sitti on South Wilmington Street. Full-scale, organic farms on many acres exist within the city limits as well, run by folks who have chosen farming as a calling and profession. All of them are re-defining farming and reaping the rewards.

Meet some of Raleigh's most interesting farmers: Father-daughter Hillsborough street beekeepers; a twenty-something corporate refugee; and legacy farmers working 60 close-in acres. All have tales to tell and food to share.



‘I came to farming to think and create. A by-product is food.’

-Matthew Cronheim



From corporate to cooperative

A couple of years ago, Matthew Cronheim, a 25-year-old Raleigh resident, had a high-paying job at a Fortune 500 technology company. “I was not stimulated intellectually, and I had nothing to show for my work except a great paycheck,” he says. Worse, he felt himself to be “invisible, and apparently worthless to society as a whole.”

A craving for meaningful pursuits led him to begin working with his hands. “I wanted to be good at what I did,” he says. Carpentry and farming appealed, he says, because “they inherently benefited people. There is intrinsic value in a tomato, or a well-built house.” He wanted his knowledge “to contribute to physical and social good.”

After working a season for a farmer and spending a cold and income-free winter, Cronheim decided to take matters into his own hands, grow his own food, and sell it at local markets. But he had a big hurdle: No land. So he emailed his friends with lawns, and offered to turn their grass into vegetable gardens. The proposition was simple. He would farm their land rent-free, and they would enjoy the bounty of fresh vegetables. After some persuasion, Cronheim and a friend secured six plots of land inside the Raleigh beltline, for a grand total of one acre. Year one required 70-hour work weeks, but it resulted in 80 kinds of produce. Unheard of for a first-year farmer, Cronheim even managed to break even. The next year, he tweaked the formula slightly, growing fewer varieties

on that same combined one acre.

Now in his third year, Cronheim and Evan Hughes, his business partner, have moved on to their own place. Together they operate Commonplace Cooperative Farm near Brier Creek. It’s a collective farming operation focused on collaboration, sustainability, and education.

Rows of kale, collards, cilantro, radishes, pea shoots, turnips and arugula share space with chickens, goats, and fellow farmers. All partake in the care of the land and its bounty. Arrangements are ad-hoc. By allowing an aspiring farmer to use part of the land rent-free to raise goats, for instance, everyone wins, Cronheim says. The goats are happy clearing brambles, the farm can increase its offerings, and everyone shares in the profits.

Cronheim says he is intent on encouraging a new generation of farmers and has established a regular agrarian discussion group interested in the intellectual, ethical and practical issues of urban farming. Topics at these potluck affairs range from the ethics of meat production to Thomas Jefferson and the agrarian underpinning of America. If that sounds like heady chat for a group of farmers, Cronheim says that’s the whole point. Farming is hard, he says, and it takes hard thinking.

Matthew Cronheim’s Commonplace Cooperative Farm is at 3017 Coley Road in Raleigh. He can be reached at ngrassgardens@gmail.com.



Busy bees

As cars zip along Hillsborough Street near the campus of N.C. State University, traffic of another kind buzzes behind one of the buildings set back from the road. On their own little airborne highway, thousands of honey bees are making their way from an air conditioner to their hive, about 50 feet away. The bees load their wings with condensation, deliver it to the hive to keep it cool, then do it again. They're not there by accident. Al Pleasants and Sarah Myers, father-daughter owners of Piedmont Litho Printing, are the bees' hosts; the small space behind their printing business is the duo's inside-the-Beltline bee farm, so to speak.

What started as a hobby for the two has grown into a full-blown beekeeping business, and both say they hope eventually to replace their printing careers with honey production.

Undeterred by the fact that they have no land on which to raise, keep and grow their bee hives, Pleasants and Myers have turned the space they do have into a staging area. Here, the hives mature before being transported to local organic farms and gardens to pollinate and encourage healthy and vibrant crops.

The pair currently maintains 24 hives around Wake County, and aim ultimately to make a living fully supported by beekeeping, with at least 100 hives on local farms.

Pleasants and Myers became certified beekeepers in 2008 and are in the process of becoming N.C. Master Beekeepers. It's no simple proposition: Beekeeping in North Carolina is serious business. The

first state to regulate and certify beekeepers, North Carolina insists that honey remain authentic, pure, raw, and contain no added sugar or corn syrup.

But honey is just part of the job. Between maintaining the hives, disarming swarms, and harvesting honey twice a year, Pleasants and Myers are already busy as bees. They also market and sell their honey and honey products through community supported agriculture shares, retail outlets, coffee shops, the Midtown Farmer's Market at North Hills in Raleigh, and online at thepleasantbee.com.

The Pleasant Bee is located at Piedmont Litho, 3126 Hillsborough Street in Raleigh. For more information on the Pleasant Bee, go to www.thepleasantbee.com.



A legacy of farming

It's safe to say that Bob Kellam and Susan Wyatt are naturals at farming. After all, it's in their blood. Their 60 beautifully designed acres at Kellam-Wyatt Farms are a family heirloom, inherited from Bob's grandfather.

The legacy, which sits within Raleigh's city limits, is one the couple say they were honored to receive. There's no question that it changed their lives. After 30-year careers with the Environmental Protection Agency, the couple's retirement years were transformed into farming years. And at Kellam-Wyatt Farms, farming is no leisurely pursuit. It is an active exercise in sustainability.

Kellam, Wyatt and their current staff (all graduates of NC State's horticulture program) grow more than 40 varieties of vegetables and fruits using organic methods. Their wide expanse of land is beautifully and thoughtfully maintained: Grass borders surround each garden plot, serving as buffer and partial barrier to deter pests and help prevent the spread of disease. Fences keep out hungry wildlife; hoop houses (semicircular, polyethylene-covered greenhouses) and traditional greenhouses extend the season at both ends.

Crops are carefully rotated, solar energy supplies a barn and greenhouse, and chickens do double duty by laying eggs while they naturally weed, till, and fertilize the land for the next crop. According to Kellam, it's a technique handed down from past generations.

"Farmers have always had to be innovative," he says. "We are just

building on our heritage."

Heritage is important here, but so is the future. Educating the farmers of tomorrow is something Kellam, in his easygoing manner, takes seriously.

"Several years ago, at the age of 59, I was the average age of North Carolina farmers," he says. "There is a tremendous need for young farmers and more local farms."

To that end, Kellam and Wyatt create and participate in programs that teach young people about land, vegetables, fruits, and animals. They host tours for high school horticulture classes and hope to create an incubator farm for young people interested in farming.

And at the end of the day, the couple says it's that kind of sharing that makes it all worthwhile, and that their biggest reward lies in the people they serve. Sharing the fruits of their labor with the customers they see each week at the Midtown Farmer's Market and through their small community supported agriculture association, they say, is their greatest satisfaction.

Kellam-Wyatt Farm is located at 731 N. Rogers Lane in Raleigh. Bob Kellam can be reached at bob_kellam@msn.com.

Bella blues

My father is a part-time farmer, which means that farming is his love, not his job. He loved it well enough that I grew up knowing only the taste of fresh and home-canned vegetables. My dad planted his Johnston County farm and my mom picked, shelled, and froze everything that he grew. We spent the rest of the year enjoying mouthfuls of delicious food. Our family had more freezers than a Sears' showroom, but my grandmother had a rule that you couldn't eat out of the freezer until after Thanksgiving. Until then, everything we ate came straight out of the garden.

As I became an adult and moved across the country to the Rocky Mountains, the suburbs of Detroit, and then a New England village in Connecticut, the one item that moved with me every time was my grandmother's freezer. When my parents visited me in each of these places, they would bring coolers packed with home-grown vegetables to sustain my body and soul. Thanks to them, I was able to introduce my new friends to the sweet taste of such Southern delicacies as collards, six-week peas, and butter beans.

I knew I had a strong respect for the hard work, dedication, and faith that goes into a relationship with the land and Mother Nature, but I had little hands-on understanding of the work it requires.

That would change. When I moved back home from Connecticut three years ago, I decided it was time to dig deeper into the farming life and learn about the sweet rewards and harsh realities that accompany it.

I decided to start with something manageable. Tucked back in a wooded corner of our 40 acres of farm and pastureland in Johnston County is a two-acre blueberry patch, home to 600 bushes. It's



THE AUTHOR

hardly big enough to qualify us as blueberry farmers, but we take the harvesting, culling and sharing of our berries seriously. As a result, our fruit delights us each year with its rich sweet taste and nutrients.

It has also delighted me by teaching me about life. In my short life as a blueberry grower I have already experienced bounty and scarcity, drought and hurricanes, birds and pests. My days of picking are shaped by the light, heat and humidity as well as the quality of my help.

I have learned the pure excitement and gratitude that comes from a bountiful crop, the faith that what doesn't kill us will teach us a new way of doing things, and an acceptance of having little real control. My

father (at 80) does a lot of the heavy lifting for the blueberry patch. We have a running joke: He manages the expenses; I manage the revenue.

My greatest pleasure comes from picking the fruit and sharing it with our amazing customers every Saturday morning at the farmer's market at North Hills. Some of my most interesting customers are farmers themselves, albeit in an urban setting, with innovative approaches to space, labor, and tools. Their paths to farming are as varied as the crops they grow, and I learn something new every weekend.

Each of these farmers sell their wares at the Midtown Raleigh Farmers Market, open Saturdays at North Hills shopping center from 8 a.m. until noon. The market operates weekly until November 17.



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LOCAL CRAFT BEERS



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QUOTH THE T-SHIRT: “BEER IS PROOF THAT GOD LOVES US AND WANTS US TO BE HAPPY.” Nice thought, even if Ben Franklin didn’t actually say it. Neither can we be certain that Thomas Jefferson actually said, “Beer, if drunk with moderation, softens the temper, cheers the spirit and promotes health.” But doesn’t it?

Better to harken back to that Great American, Hunter S. Thompson, who espoused, “Good men drink good beer.” To that we would add: good women, too.

Rather than enumerate the obvious benefits of beer – enjoyed with Jeffersonian moderation, of course – let’s take a moment to appreciate how lucky we are that here in Raleigh, we’ve got award-winning local brewers who are passionately devoted to making us happy indeed. And that this fall, their seasonal releases give good people even more opportunities to drink good beer. Here’s your rundown of local autumn and winter beers worth trying:

For 16 straight years, Carolina Brewing Company in Holly Springs, the granddaddy of local brewers, has produced **Carolina Oktoberfest**, a classic Bavarian lager balanced with caramel and malt flavors and noble hop

aromas. At 5.7 percent alcohol by volume (abv), a subtle warming sensation is characteristic of this ubiquitous annual arrival, available in bottles and draft just about everywhere.

Raleigh’s Big Boss Brewing Company serves up a slice of auburn-hued nostalgia with **Harvest Time Pumpkin Ale**. Since 2008, this has been the best-selling seasonal beer for the gang at Big Boss. It’s not overly spiced, but you’ll note cinnamon, nutmeg, brown sugar, clove and vanilla. Oh, and pumpkin. Autumn in a bottle is 5.5 percent abv. Just like Mom used to make. Available at retail, on draft at the Big Boss tap room and other fine saloons.

The firebrands at Lonerider, headquartered in west Raleigh, have released **Mad Doc Weizenbock**, a high gravity (strong in alcohol) wheat beer at 7.5 percent



Hide Terada

STIRRING THE BREW
Head brewer Bob McNerry of Big Boss
Brewing Company checks on a new batch.

abv, available on tap through December. Banana and clove notes punctuate the recipe of dark malts, rye, and noble German hops. October also marks the arrival of **Pistols at Dawn**, a rich, dark velvet stout brewed with roasted malts, oats and locally produced chocolate and coffee. Offered in 22-ounce bottles. More evidence why Lonerider, in little more than three and a half years, has become one of the fastest-growing craft brewers in North Carolina.

Holed up in the same neck of the woods is Roth Brewing Company. The crew that brought you **Sex Viking** keeps it dark and deep for fall and winter with **Forgotten Hollow Cinnamon Porter**. This robust, 6 percent abv porter, released in 22-ounce bottles, is reminiscent of Mexican cocoa with dark, chocolaty malt tones brewed with cinnamon to heighten the anticipation of the holiday season. The brewery taproom on Triangle Drive, open at 4 p.m. every day except Sunday, is a great way to find out firsthand just how much fun these guys are having.

And speaking of fun, let's not overlook Natty Greene's Pub & Brewing Company, producing terrific craft beers just off Glenwood South in Powerhouse Square. Check out **Red Nose Winter Ale**, a festive, full-flavored release at 6.8 percent abv with a rich, dark malt body, torqued with magnum hops and spiced with cinnamon, fresh ginger and orange peel.

Next, follow the tracks to Boylan Bridge Brewpub and jump on a **Trainspotter Scottish Ale**. Vaguely sweet with light hops, this brown ale also has the smoky tang of roasted barley and at 7 percent abv, a lovely, warm finish. The pub is also featuring **Polar Bear Winter Warmer**, an American strong ale with big malt, bittering and flavoring hops for balance and a lustrous amber color. Toasty, relaxed and welcoming at 7 percent abv.

And finally, from Aviator Brewing Company in Fuquay-Varina, comes **OktoberBeast**. Don't let the devilish image on the label keep you from discovering the heaven-sent contents within. This is Aviator's version of a Marzen-style beer, a high gravity beer typically brewed in March and aged cold over the summer for release in the fall. **The Beast**, brewed with a higher hopping rate than most autumn seasonals, pours a delightful copper-orange, delivering toffee, bright fruit and a crisp, citrusy character. Available on site at the Aviator tap room or in 22-ounce bottles at an attention-getting 7.8 percent abv. Maybe that explains the horns.

As autumn leaves burnish ever deeper, keep the old spirit cheered. Be good and enjoy a fine seasonal beer with a local footprint. You'll be in esteemed company.

LOCAL AND IN SEASON

- » **Carolina Brewing Company** www.carolinabrew.com
140 Thomas Mill Road Holly Springs, NC 27540 (919) 557-2337
- » **Big Boss Brewing Company** www.bigbossbrewing.com
1249-A Wicker Drive Raleigh, NC 27604 (919) 834-0045
- » **Lonerider** www.loneriderbeer.com
8816 Gulf Court #100 Raleigh, NC 27617 (919) 442-8004
- » **Roth Brewing Company** www.rothbrewing.com
5907 Triangle Dr Raleigh, NC 27617 (919) 782-2099
- » **Natty Greene's Pub & Brewing Company** www.nattygreenes.com
505 West Jones Street Raleigh, NC 27603 (919) 232-2477
- » **Boylan Bridge Brewpub** www.boylanbridge.com
201 South Boylan Avenue Raleigh, NC 27603 (919) 803-8927
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A TASTE for living

by P. GAYE TAPP

photographs by JULI LEONARD



WARM WELCOME
Martha Michaels greets
her guests for dinner
and a game of bocce.

THE QUINTESSENTIAL AMERICAN INTERIOR DECORATOR BILLY Baldwin once said, “Great blends of pattern, like great dishes, must be carefully tasted. And constant tasting is what teaches a cook how to taste.”

Martha and Paul Michaels of Raleigh have developed their own taste in just this way, over many years, and in many houses. Today, they’ve achieved a near-perfect mix in their current home, which embraces food, family, friends, and art.

Martha is at the center of it all. She would agree that this latest home is her greatest: Instantly warm and welcoming, while managing to be elegant and refined. Martha can be described in much the same way.

The couple is known for their Southern hospitality, and she is considered an expert cook, so it’s no surprise that the heart of the house is its spacious, state-of-the-art kitchen, where guests congregate. An expansive central living room and works of art throughout the house are focal points; a comfortable breakfast room overlooks a broad covered porch with a dining and sitting area, and a walled garden lies just beyond.

It flows together beautifully, and that’s no accident, says Paul, an attorney with Michaels and Michaels P.A., whose confidence in his wife’s design sensibility is absolute. “Martha’s the daughter of an architect. She has a great eye for both art and design,” he says. “She knows what she likes instantly and has a great sense of proportion.”

Martha and Paul both have art in their DNA and strong ties to the arts community here. Paul has served as a founding member and first chair of the Friends of Arts N.C. State board of advisors and president of the board of advisors of the Friends of the Gregg Museum; Martha is a long-standing member of the Raleigh Fine Arts Society; and together they support the N.C. Museum of Art, CAM Raleigh, Artspace and other local arts organizations.

More than 25 years ago, when they married, the couple found sit-down dinners for the family essential, and today Martha’s daughters are quick to get in the kitchen and share

STYLISH LIVING Brunschwig & Fils’ Indienne print *La Portugaise* is used on curtains and French chairs in the living room, opposite above. Over the mantel hangs *Pressing On* by Raleigh native Herb Jackson, whose paintings are in more than 80 collections, including the British Museum in London and New York’s Brooklyn Museum.



TRUE TO LIFE Raleigh native and New York resident Bill Sullivan painted the portrait of Martha and her three daughters.

TEXTURE AND LIGHT A striking Thomas Sayre painting from his *Gunshot* series hangs in the study.



their inherited love of cooking. With the addition of spouses and children, today a family meal means cooking for 16.

Though not formally trained, Martha knows what makes a good cook great: The best ingredients from local markets and good planning. She also has a few “must haves” for the kitchen – two dishwashers (to eliminate clutter) and a gas range with six burners. Recipes from the collection of cookbooks filling the kitchen bookcases provide inspiration.

Paul knows his way around the kitchen as well. Soon after marrying, the pair embarked on cooking classes designed for couples, and today Paul is often sous chef. On the rare night Martha wants to order a pizza, he always makes the call.

Of their many established traditions, a favorite is hosting a New Year’s Eve dinner at their beach house. The guest list is the same each year, and so is the menu. Martha prepares *osso buco*, which is one of her specialties, and Paul chooses the wine.

Entertaining at home

When entertaining at their Country Club Hills home in Raleigh, their courtyard garden is the perfect setting. There is a sense of order to the green square of lawn surrounded by neat brick walks. While the grandchildren most often use it as a racetrack, there are benches along the path for those more interested in taking in the view, which includes a bocce court – the site of many spirited games. This is the second house they have built with a court after falling in love with the game at the

Luxembourg Gardens in Paris.

The house’s piece de resistance, however, is not outside, but the art throughout the house they’ve has collected over the years. Although they didn’t go about purchasing art for the sake of collecting, an impressive collection is precisely what they’ve created, and it has served as a fitting backdrop for receptions they have hosted for the Gregg Museum and the Raleigh Fine Arts Society.

Major purchases are agreed upon, and while he is drawn to the abstract, she prefers the figurative. A sun-washed gold and sienna palette dominates the first floor of the house and provides a seamless backdrop to the canvases, but the effect is not contrived. Describing their taste in art as homegrown, the two have confined most of their purchases to works by North Carolina artists. “Knowing so many of the North Carolina artists has been a bonus,” Paul says. Among them: Maud Gatewood, “with her dry humor and ever-present cigarette,” Thomas Sayre, whose “brawny work belies his artistic sensitivity,” and Mark Hewitt, who has “wonderful stories about creating his pottery.”

Paul and Martha Michaels have not stopped collecting, but they’re running out of room. The beach house is full of canvases, too, and they often have to give something up in order to add something new. Their children are often the beneficiaries, which makes it all come full circle.



NATURAL HOST

Paul, above left, puts his guests, Bill and Diane Lambeth, at ease as they gather around the kitchen island. A pitcher by potter Mary Lou Higgins holds colorful zinnias.

COLLECTORS' PALETTE

Still Life with Eggplants by Richard Fennell, right, was the first painting the couple purchased together.

A TIMELESS WELCOME

In the entry, opposite left, walls are painted a chestnut brown. The clock is a family antique from Martha's grandparents' home in the lower Hudson Valley. Martha arranges all of her own flowers as shown on an antique French chest, opposite right. The painting in the background is *Zinnias* by Annyce Alvarez.





It is apparent that for this couple, the canvases they own are a part of their lives and imbued with memory. Art is not just a matter of taste, it is a matter of home and family. 🍷

For dinner recipe, please see page 48



GAME ON

A game of bocce in progress, above. Paul sets the teams, which usually pit husbands against wives. According to Paul, "It's a natural icebreaker, and anyone can play." To learn more about the game, go to bocce.org <http://www.bocce.org/rules.html>

AN ORDERLY APPROACH

Views of the walled garden, left, designed by Mac Newsom. The marble sculpture, *Angel of Desire* by Be Gardiner, stands in the garden and also appears on page 41.



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Featured is a recent project by Margaret Nowell in Pine Knoll Shores.

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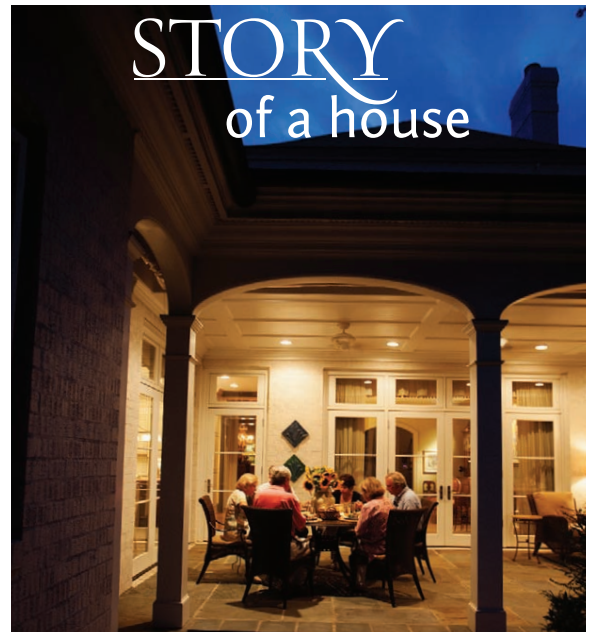
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STORY of a house



DINNER MENU

Bruschettas / cheeses

Bistecca alla Fiorentina over arugula

Local corn

Heirloom tomato salad with burrata

Peach, blueberry, blackberry cobbler

BISTECCA ALLA FIORENTINE

Juicy grilled steaks with herbs and lemon, served with peppery arugula, adapted from *The Union Square Café Cookbook*.

2 porterhouse steaks, 1½ inches thick,
seasoned with salt and pepper

arugula

2 lemons, cut into quarters

dressing:

½ cup extra-virgin olive oil

2 tablespoons chopped fresh rosemary

2 tablespoons balsamic vinegar

½ teaspoon kosher salt

¼ teaspoon ground pepper

In a small saucepan, combine the olive oil with the rosemary. Bring to simmer over low heat. Remove from heat and let it sit for 10 minutes. Strain through a fine sieve into a jar, reserving the rosemary. Add the remaining ingredients to oil in jar. Shake to blend.

Grill the steaks until medium rare. Let rest on a cutting board for at least 5 minutes. Cut the steak on the bias into thin slices.

Place arugula on a large platter. Arrange slices of beef on top. Drizzle with the dressing and garnish with the reserved rosemary. Serve with lemon quarters.

Serves 6

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Just one plant

by Tony Avent
illustration by Ippy Patterson

ZINGIBER MIOGA (MYOGA)

FINDING TALL, TROPICAL-LOOKING PERENNIALS FOR the tree-canopied nooks known as woodland gardens is nearly impossible. Finding tall, tropical-looking perennials for woodland gardens that are winter-hardy as well as edible is nearly impossible.

Enter *Zingiber mioga*, also known as *Myoga*.

This wonderful Japanese and Korean native ginger is right at home growing among hostas and ferns, where it forms 4-foot tall, spring-emerging stalks laden with lush green tropical foliage. A planting of *Myoga* enlarges slowly thanks to short, thick rhizomes, or rootstalks, eventually forming a 5-foot wide patch after about a decade.

Starting in early September, *Myoga* flowers appear at ground level. They look like orchid blooms strewn beneath the stalks, and last about a month. In Japan, the unopened buds of these *Myoga* flowers are produced to the tune of 9,000 tons a year for use in miso soup, in tempura, as a garnish, and in a number of other recipes. To extend Japan's month-long production season, additional production now takes place in Tasmania.

Myoga's young spring shoots, which have a light ginger taste, are also eaten, especially in sushi. But before you get carried away, an important safety tip: Older shoots and the rest of the plant are poisonous, so dine with care. (This is true of tomato and potato foliage as well.)

Many domestic *Myoga* growers are more interested in how the plant looks, not how it tastes. In the United States, most *Myoga* clones produce soft yellow flowers, although there are pink flowered clones in cultivation overseas. For ornamental value, there are three variegated leaf forms: *Dancing Crane*, with white-centered leaves; *White Feather*, with white-edged leaves; and *Silver Arrow*, with lightly flecked leaves.

Average to slightly moist woodland soils are perfect, and anything from light shade to a few hours of morning sun are fine as well. *Myoga* can be hard to find locally, but can be ordered from specialty nurseries online. 🌿



Tony Avent is an international plant explorer who has traveled the world in search of unusual specimens. He is the owner of Raleigh's Juniper Level Botanical Gardens and Plant Delights Nursery.

Ippy Patterson has illustrated columns for The New York Times and won silver and gold awards from the Garden Writers of America for her drawings.

Letter from the art world

by Elysia Borowy-Reeder
Executive Director of CAM Raleigh



I believe that an art exhibition can be engaging and fun, while at the same time deeply erudite, intellectually satisfying, and serious. For me, these are not contradictory concepts. New art has an inimitable power to engage the past and the future simultaneously, acknowledging its roots, but also breaking new ground and offering fresh ideas.

By definition, contemporary art is continually undergoing a process of formation as it is informed by the present. It projects and predicts, forecasting and, in some ways, even shaping what its own future – and our future – will be.

This October, Raleigh celebrates the continuum of contemporary art and design with a diverse array of exhibitions, programs, and events that connect the past to the current moment, while also glancing toward the future.

Raleigh's vibrant warehouse district will play host to many of these exciting activities. October provides some of Raleigh's best weather, making the option of taking in the cultural sites by bike – taking advantage of our ever-growing greenway, which leads into downtown – even more appealing.

Food trucks, films....

Raleigh's monthly, citywide art open house known as First Friday (Oct. 5, taking place in museums, galleries, and other venues across town) is big this month in the warehouse district. With food trucks in the Contemporary Art Museum (CAM) Raleigh courtyard, Raleigh Rickshaws at the ready, and an AIGA film screening, we'll get the month off to a community-spirited start.

Also in October, Flanders Art Gallery will launch the exhibition *Unlived Histories*, curated by Lauren Turner. *Unlived Histories* examines artists' using the idea of history, as opposed to specific historic events, as inspiration.

The exciting neighborhood where these events are being held is steeped in a rich and complex history that informs – but does not limit – the present and the future.

I am reminded every day how Raleigh's warehouse district is a destination for adventure. Whether you seek fresh work from talented artists' studios; unique gifts from Design Box, Visual Art Exchange or Rebus Works; handcrafted jeans from Raleigh Denim; hand-made chocolates from Videri Chocolate Factory; or a Tasty Beverage, the warehouse district is the place to go.

Election; Otero

It is also election season! CAM Raleigh will register voters through Oct. 10 in conjunction with Jonathan Horowitz's *Your Land/My Land*. The exhibition will transform CAM Raleigh's Street Gallery into a space for collective reflection and debate on both our political system and the position that cultural institutions occupy within it. CAM Raleigh will also

host presidential debate screenings to encourage engagement in the political process and dialogue among community members.

Also this month, CAM Raleigh will host Angel Otero's first museum exhibition (opening Oct. 19). Named by Art+Auction magazine as one of 50 "next most collectible artists" in 2012, Puerto Rico-born Otero works with paint both wet and dry. The resulting compositions reveal surprising bursts of color and unexpected wrinkles.

In addition to Otero's newest artworks, including never-been-exhibited sculpture made from steel and porcelain, the museum is fortunate to display an amazing example of Otero's work on loan from local collector and North Carolina Museum of Art director Larry Wheeler.

Otero will be working in CAM Raleigh's galleries for a week as the exhibition is installed and will interact with visitors throughout his stay, so don't miss your chance to engage with a young artist who is already shaping art history. You can also catch more of Otero's work at the Miami Basel Art Fair.

Saturday workshops

Also this month, CAM Raleigh's education program, in collaboration with NC State's School of Design, is launching a series of Saturday workshops for all ages. We are dedicated to following and fostering today's most compelling art and design practices on their fluid and ever-shifting temporal journey – and to experiencing them with you, our visitors.

I believe that this kind of education is exactly what is needed to develop the talented individuals who will drive innovation in society.

And I feel so lucky to live and work in a place where extraordinary ghosts mingle with longtime habitués and emerging creative talents. I'll see you around at CAM Raleigh, and most certainly out and about in the warehouse district as I take in all that the neighborhood has to offer. 🍷

*I am reminded
every day how
Raleigh's ware-
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MARY ANN SCHERR • DESIGN

CREATIVE REBIRTH

'Designing is a matter of solving problems with art.' One of Scherr's netuske necklaces, opposite, incorporates *uchi*, part of a Japanese sword, with 18-karat gold, sterling silver and jade.



MARY ANN SCHERR

by Karen Johnson

photographs by Takaaki Iwabu

MARY ANN SCHERR IS A STORYTELLER, BUT HER MEDIUM IS not the spoken or written word. Instead, the celebrated Raleigh resident uses metals, stones, and materials collected on her travels to forge her own kind of story, which she tells in the form of jewelry.



CAST OF CHARACTERS ‘Inspirations happen because everything matters, even a crack in the road.’ Clockwise from top left: *Phraselets* cuffs; *Cat & Kitten* netsuke of carved ivory, gold and ruby; *No Mask* necklace with gold, silver and diamonds.

Her stories are colorful and rich, filled with the joy and texture of an unusually long and fruitful life. They have been admired the world over, worn by collectors ranging from the late Duke of Windsor to Erma Bombeck, and can be found in the permanent collections of the Vatican Museum of Contemporary Art in Rome and The Metropolitan Museum of Art in New York, among many others.

Scherr, who is 91, has used her talent over the years to create everything from toys to fashion. “Designing is a matter of solving problems with art,” Scherr says. “It is about making something handsome.”

In her tenth decade, Scherr continues to make jewelry in the studio at her home in Raleigh – much of it custom, commissioned pieces – and shows it at the Roundabout Art Collective on Oberlin Road. She is known for her work with metals, which have been her lifetime love. Stainless steel, aluminum, titanium, silver and gold: “Each metal has its own character



and distinct results that emerge from working with them,” she says. “The materials give you ideas.”

Though her life and art are chronicled in the Smithsonian Archives, she’ll tell you that her real stories are in her jewels. Scherr has a lot of stories to tell.

In the 1940s, she and her husband Sam both worked for the Ford Motor Company in Detroit as automobile designers, but they quit those jobs to start their own design business. Quitting a secure job was not a typical move in those post-Depression years, but for the Scherrs, the call was strong to design without constraints.

It was to be a fruitful decision. Mary Ann became head of product design at Parson’s School of Design in Manhattan, and Sam became president of the Museum of Art and Design in Manhattan. They had celebrity status in the art world, and their lives and their SoHo loft were filled with entertaining, designing, teaching, and eventually three children, too.



After a health scare in the early 1990s, the Scherrs decided it was time to leave the vibrant sounds and colors of New York and live at a different pace, in a calmer setting. All three of their children happened to be living in Raleigh, and so the couple moved to the City of Oaks.

The Raleigh art scene was quite different then than it is today, Scherr says; its focus was on the symphony and theatre, and less on the visual arts. The artistic community itself was difficult to break into. But that has changed, she says, and living here has played a vital role in Scherr's designs in ways she couldn't have predicted.

Scherr realized that while living in Manhattan, she had been pushed to create and perform according to trends. She had to respond to the art world as a leader, and her work had to satisfy the city, not her inner artist.

As a result, Scherr's Raleigh studio became a launch pad for a creative rebirth. She began thinking about the pieces of art that she had gathered from her travels, and was inspired by netsuke, miniature Japanese carved figures, to create jewelry that tells a story. Many of these unique pieces are dotted throughout her studio gallery; each tells a personal story of her travels, her work and her creativity.

For Scherr, the creative process begins with a blank wall and some quiet time. "Inspirations happen because everything matters," she says, "even a crack in the road." Once that crack has sparked a design, she forms it fully in her mind before beginning to sketch. However serendipitous her creative process may be, Scherr's personal motto is pragmatic: "Find a solution to some problem or challenge before ending the day," she says. 🍷

Mary Ann Scherr's work is shown at the Roundabout Art Collective at 305 Oberlin Road, near Cameron Village in Raleigh. For information about custom pieces including wedding rings, go to www.maryannscherr.com.

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ONCE AGAIN THE BATTLE IS ON. THE FOOTBALL FIELDS OF historically black colleges and universities are the place, but it's the halftime show, not the game, that's the main event. Fusing musicality, pageantry and theatrics, the big show is exactly that – a high stepping, foot stomping, finely finessed musical “battle” that turns a band performance electric.



MUSICAL MULTI-TASKERS

Drum major Damien Arrington, opposite, runs the show at an August 18 pep rally. Above, saxophonist Gregory Hill gets a workout. Clarinet player Stephanie Tucker, left.

Combining expertly honed execution with improvisational virtuosity, these marching bands go head-to-head as they vie to win the traditional "fifth quarter" musical showdown that ends every game. There's no excuse not to experience this time-honored tradition firsthand: In Raleigh, St. Augustine University's Superior Sound Marching Band and Shaw University's Platinum Sound shouldn't be missed, while in Durham, North Carolina Central University's Marching Sound Machine is one to watch.

In these photographs, St. Aug's Superior Sound Marching band gets some last-minute practice in before the games begin.



TUNEFUL TEAMWORK

Trombone player James Perry, above, and Andreanna Dugas, right, keep it synchronized.





SALUTE

Trumpet player Jaron Bivians leads the charge.

This month, you can catch both the St. Aug's Superior Sound Marching Band and Shaw's Platinum Sound at their respective homecoming games. Because those games are both on Oct. 20, it would require some fancy footwork, but it might be possible to catch them both.

St. Aug's Superior Sound Marching Band will perform at the Falcons' homecoming game against Fayetteville State University on Oct. 20 at 2 p.m. The game is scheduled to be played at the George Williams Athletic Complex on the St. Aug's campus, 1315 Oakwood Ave. General admission tickets are \$25 and can be purchased at the game or in advance at www.saintaugfalcons.com.

The choice is black and white



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What would Nancy read?

by Nancy Olson



LOCAL COOKBOOKS

Tried and true

THESE ARE A FEW OF MY FAVORITE THINGS: BOOKS, MUSIC, AND FOOD! I'M IN GOOD COMPANY IN Raleigh. Who here doesn't love food? We don't just love to cook it and eat it; we love cookbooks, and we love the folks who write them.

Paula Deen alone has attracted more than 600 people from six states to events at the bookstore, which shows you how much we Southerners treasure our Southern cooks.

And we're lucky to have so much local talent right in our own backyard, many of them James Beard Award winners. Like Ben and Karen Barker of the now-closed Magnolia Grill (I'm crying about that), whose *Not Afraid of Flavor: Recipes from Magnolia Grill* (UNC Press, \$26.96) is a perennial favorite. Andrea Reusing, owner of Lantern in Chapel Hill and another James Beard award-holder, is also the author of *Cooking in the Moment* (Clarkson Potter, \$35).

Jean Anderson, now of Chatham County, is another cook anointed by James Beard. She is the author of more than 20 cookbooks, beginning with a huge bestseller, *The Doubleday Cookbook* (with Elaine Hanna) in the early '80s, no longer in print but available online, and the wonderful *A Love Affair with Southern Cooking: Recipes and Recollections* (Harper, \$34.99), which has displaced *The Silver Palate Cookbook* (Workman, \$19.95) as my favorite all-time

cookbook.

I spend hours savoring her recipes and stories in this book, which bring back the nostalgia of my Appalachian mother's wonderful cooking. Jean's recipe for hominy soufflé will almost make you give up her garlicky cheese grits.

(Not!)

(Confession: I don't cook much anymore – my husband, Jim, enjoys food shopping and cooking, and who is to deny him that pleasure?)

Jean's two latest cookbooks, just out, are *From a Southern Oven – The Savories, The Sweets* (Wiley, \$32.50), and a revision of an earlier book, *Jean Anderson's Preserving Guide*

Who here
doesn't love
food?

(UNC, \$24), containing everything you'd want to know about canning, pickling, preserving, freezing, and even drying locally grown fresh fruits and vegetables.

Some old favorites are Mildred Council's *Mama's Dip's Kitchen* (UNC, \$19.95) and *Mama Dip's Family Cookbook* (UNC, \$17.95), the Barkers' *Not Afraid of Flavor and Sweet Stuff* (both UNC, \$22), and Bill Neal's perennial best-seller *Southern Cooking* (UNC, \$23.95), which is the source of the famous shrimp and grits recipe served at some of the best restaurants around the country.

Ernest Matthew Mickler's surprise hit, *White Trash Cooking* (10 Speed, \$19.95) was the first cookbook we held an event for at the store in 1986. It, too, is a longtime bestseller.

I often cook from Debbie Moose's *Devised Eggs* (Harvard Common, \$12.95) and *Potato Salad* (Wiley, \$16.95), both of which are specialty books about two of our most popular Southern side dishes, and I eagerly anticipate her newest, *Buttermilk*, a staple that all good Southern cooks keep on hand. ("Like a full moon on a warm southern night, buttermilk makes something special happen," she says.) *Buttermilk*, along with Kathleen Purvis's *Pecans*, are new offerings from the "Savoring the South" series published by the University of North Carolina Press. These are beautiful, reasonably priced little hardcovers at \$18 that make wonderful gifts.

I've recently been immersed in Fred Thompson's *Sides: 250 Dishes That Really Make the Plate* (UNC, \$35). Yum, yum – who knew there were so many ways to cook collards and turnip greens? Thompson's Dixie Lee peas, cooked

with ham hocks and onions, are to die for. I predict this will be our most popular cookbook of the holiday season – every page offers unique and fresh dishes, joining Fred's other specialty books on iced tea, lemonade, and bourbon (oh yeah).

I've had the pleasure of tasting Raleigh resident Elizabeth Wiegand's excellent cooking, and she shares her knowledge and cooking skills in two wonderful cookbooks, *Outer Banks Cookbook: Recipes and Traditions from North Carolina's Barrier Islands* (\$19.95) and *The New Blue Ridge Cookbook: Authentic Recipes from Virginia's Highlands to North Carolina's Mountains* (\$18.95), both from Globe Pequot.

There's always more to learn about Southern food in John T. Edge's *Southern Belly* (Workman, \$14.95) and *Cornbread Nation 6*, edited by Brett Anderson (University of Georgia Press, \$19.95).

Chefs of the Triangle: Their Lives, Recipes, and Restaurants (John Blair, \$16.95), edited by Ann Prospero, will get you to the best eats in the area.

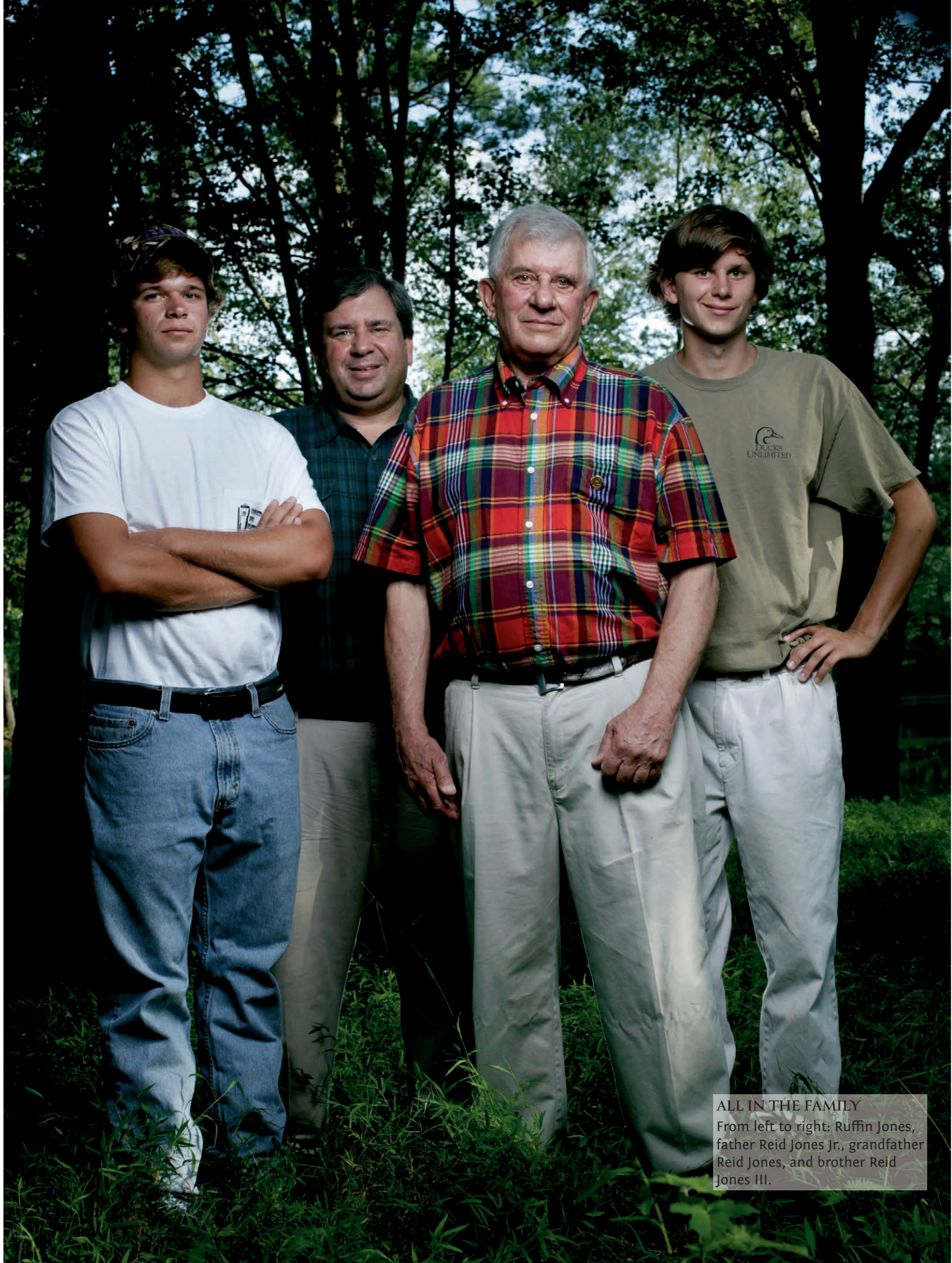
And what about the big "Q"? We North Carolinians are convinced that our vinegar-based barbecue is the best on the planet. Just ask the author of *Bob Garner's Book of Barbecue* (John Blair, \$24.95), who will make your mouth water with his luscious recipes.

'Scuse me while I head out to The Pit. 🍖

Nancy Olson is the owner of Quail Ridge Books in Raleigh. Named Bookseller of the Year by *Publisher's Weekly*, Quail Ridge has been the city's leading independent bookstore since 1984. 'What Would Nancy Read?' was inspired by the impromptu, crowd-drawing verbal recommendations Nancy makes to readers whenever she's in the store. www.quailridgebooks.com



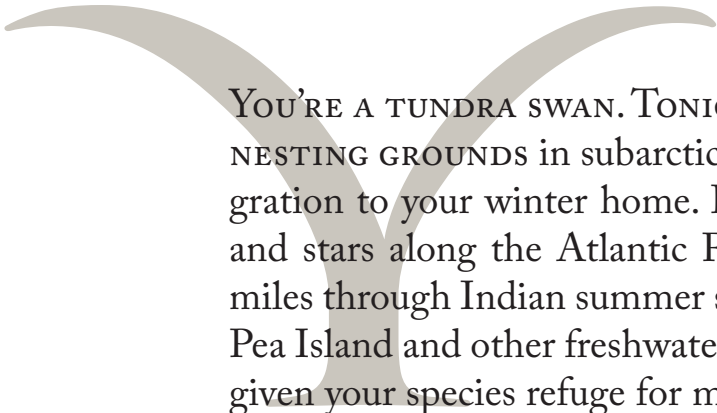
Juli Leonard



ALL IN THE FAMILY
From left to right: Ruffin Jones,
father Reid Jones Jr., grandfather
Reid Jones, and brother Reid
Jones III.

HUNTING AS HERITAGE

How one family has helped shape Ducks Unlimited in our state



YOU'RE A TUNDRA SWAN. TONIGHT, YOU WILL LEAVE YOUR SUMMER NESTING GROUNDS in subarctic Canada and begin the southern migration to your winter home. By ancient imprint, guided by moon and stars along the Atlantic Flyway, you voyage more than 2,000 miles through Indian summer skies, bound for Lake Mattamuskeet, Pea Island and other freshwater havens in North Carolina that have given your species refuge for millennia.

Far below stands a man named Reid Jones, 77. He is your champion and deeply cares for you, just as he cares for the wood duck, mallard, widgeon and teal. He also has traveled thousands of miles, calling men to action across his home state to preserve wild habitats for waterfowl. He is a father, grandfather, native sportsman and hunter who for more than 40 years has helped make North Carolina a national leader in wildlife conservation.

As a boy, growing up in the country near Shelby, Jones was at home in field, wood and wetland. After Jones lost his father at 9 and his mother not two years later, the natural world was a place of solace and kinship. Hunting and fishing became a certain part of an uncertain life.

Early on, Jones realized that game lands needed stewardship. He wanted to protect the outdoor environment to which he felt so connected, and hoped never to lose.

In 1968, married, working at Cameron Brown Insurance and raising his own brood in Raleigh, Jones joined the new Ducks Unlimited chapter in town started by Frank Liggett.

An organization of hunters dedicated to preserving wild habitats for nesting waterfowl and winter habitats along the

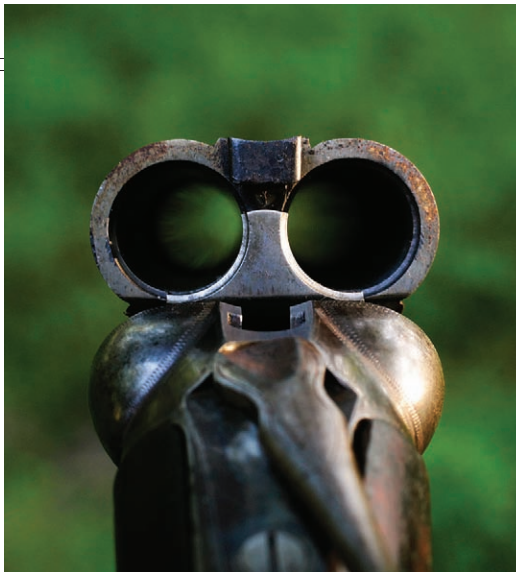
Atlantic Flyway, Ducks has become the world's largest private wetlands and waterfowl conservation group.

As a member of a family that pioneered the soft drink industry in North Carolina, Jones was able to contribute to the group financially, but he also gave generously of his time, including two consecutive years as a full-time volunteer. Today, the North Carolina chapter is looked upon as a bellwether within Ducks Unlimited, which has become the world's largest nonprofit dedicated to the conservation of waterfowl habitat. Much of that success can be traced to Reid Jones.

A call to preserve

"It's the wildness," says Jones, in explanation of something that, for him, requires none. "Anything we can do for the ducks is good for all wild creatures – otter, beaver, muskrat, egrets, heron – even fish." Though no longer an active hunter, Jones still fishes on occasion, and still works to preserve natural habitats.

Last year alone, Ducks raised more than \$50 million to preserve and protect waterfowl breeding grounds in Canada and the Upper Midwest, where each spring more than 75



FAMILY JEWEL

This Parker shotgun has been in the Jones family for around 100 years: "At least three generations, maybe four," says Reid Jones Jr. "My grandfather and father hunted with it some, and then it was passed down to me." Parker Brothers began making shotguns in Meriden, CT, in 1865 and was sold to the Remington Arms Company in 1934. Remington made the last "Parker gun" in 1942.



percent of the ducks, geese and swans that migrate to North Carolina hatch.

When Jones joined, there were 10 chapters in the state. In 1976, he met Don Manley, a young wildlife biologist working for DU. Together they hit the road to recruit members, stopping in small town diners and hardware stores, seeking out local duck hunters. When they left, there was a new chapter in their rear view mirror – a total of 65 in two years – and more than 40,000 miles behind them. There are now 125 chapters in North Carolina.

"North Carolina is lucky, because not every state has a Reid Jones," says Manley, now the group's longest-tenured employee and director of fundraising and volunteer relations for the group's seven-state southeast region. "Not only did he have a passion for the ducks, but he's one of those down-to-earth guys you can trust – when Reid tells you he's going to do something, it gets done today."

Jones has served as Raleigh chairman, state chairman and DU National Trustee. In 2005 he became a member of the

first class inducted into the North Carolina Ducks Unlimited Hall of Fame. This spring, in the year of the group's 75th anniversary, Jones was honored for making North Carolina a perennial leader in membership, fundraising and habitat preservation. He was also recognized creating programs that have been adapted by the group in all 50 states, helping to boost donations, and expand conservation efforts across North America.

'It gets in your blood'

Kak-ada-kak-ada-kak...so authentic is the "feed call" Jones demonstrates during a lunch with his son, Reid Jones, Jr., a storm of dabblers might just wing through the restaurant.

As father and son reminisce, scenes from a sporting life emerge: The double-barrel L.C. Smith 12-gauge that Reid Sr. took his first wood duck with in 1948, in the swamps where Wakefield Plantation now stands. The old lease on six miles of shorefront farmland at Lake Gaston. Elsa, the golden retriever pup brought home from Wyoming, and Diddle and Lil and all the goldens since. The years on Currituck Sound and Mat-

tamuskeet – maybe the best duck hunting on earth.

“When I was 6 or 7, my dad would carry me on his back through the marsh,” said the younger Jones, now 53 and a principal at Mikels & Jones Properties in Raleigh. “Being out there when the sun comes up, being with the men after the hunt, having their bourbon, cooking steaks and listening to the stories – it gets in your blood.”

There was always an October hunt. During his days at UNC-Chapel Hill, Reid Jr. would recruit a fraternity brother to go along, camouflaging blinds with brush in ritual preparation for a day afield that began in the sometimes-frozen dark. He still has the Belgian-made Browning shotguns he first carried as a teenager, but his sons Reidy and Ruffin hunt with those now. These days, Dad prefers his Italian-made Benelli.

Reid Jones Jr., like his father before him, is handing down more than a love of duck hunting. It is a legacy of service and stewardship. Reid Jr. served as the Raleigh area Ducks Unlimited chairman in 1990. Last year, his son Ruffin was chairman of the nation’s oldest active high school chapter at Broughton High School. The student chapter raised \$11,000 in 2011 to help preserve and protect fragile natural habitats.

That’s enough to make a difference, and make a grandfather very proud. 🦆

ABOUT DUCKS UNLIMITED

Since 1937, Ducks Unlimited has conserved more than 12 million acres of waterfowl and wildlife habitat, which is more than any other conservation organization. More than 80 percent of its financial donations go directly to projects in the field, according to its federal tax form.

This year, the North Carolina chapter of the organization received a \$125,000 grant from the North Carolina Attorney General’s Office for restoration of wetlands on the Butner-Falls of Neuse Game Land, a 40,899-acre tract surrounding Falls Lake reservoir.

Statewide, the crown jewel for the group has been SoundCARE, founded by regional vice president Lloyd Goode of Raleigh. In partnership with the N.C. Wildlife Resources Commission, U.S. Fish and Wildlife Service and the North American Wetlands Conservation Council, SoundCARE raised \$28.5 million to conserve 35,000 acres in North Carolina and 47,000 acres in Canada.

The chapter at N.C. State counts more than 800 members and ranks as the top college chapter in the nation, just ahead of East Carolina. Learn more at www.ducks.org. For information on fall duck hunting season in North Carolina, visit www.ncwildlife.org.



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HEAT

Feeling the burn in a world of acronyms

THE EVENING BEFORE MY EXERCISE ADVENTURE at HEAT Studios, I got a membership card in the mail asking me to join the American Association of Retired Persons. Huh?

Why on earth, I wondered, is AARP asking me to join? I won't divulge my age, but I am nowhere near retirement. As I sat sulking through dinner, my husband tried to reassure me that AARP begins marketing to potential members early (very early, I might add).

After dinner, I placed the card in the shredder.

The next morning, I met a WALTER photographer at the HEAT studios for the studio's signature class. Over the last year or so, I've heard from friends and clients about the popular interval classes at HEAT, which stands for Highly Effective Athletic Training. Because I'm an eager, young adult (hear that, AARP?) I wanted to try it for myself.

Interval training

HEAT's studio is in the historic Creamery Building on a bright corner of Glenwood South. The space is cool – all hardwood floors and storefront windows – and, unlike a typical gym, it feels (and smells) inviting the moment you step inside.

HEAT Studios is all about interval training – alternating short bursts of maximum effort with a slower recovery – and if you haven't heard, it works. Fast. According to a study published in the *Journal of Applied Physiology*, bursts of hard exercise not only improve cardiovascular fitness, but also boost the body's ability to burn fat.

Coaches and athletes use intervals to improve performance, but interval training is not only for the already super-fit. HEAT's website maintains that its signature class is for anyone, but that everyone will be challenged. The names alone of some of their other classes, like Burn & Turn, Shock Treatment, and Tread & Shed, are a clue that challenge lies ahead.

Heart-pumping, bass-thumping...

The instructor for my class, Ashley Farrar, asks me to grab a yoga mat, a BOSU ball, heavy dumbbells, and an 18-pound kettle bell. I find a space on the floor. Half of the class of about 15 people (most under AARP age, by the way) will start the warm up on the mat, and the other half on the treadmill.

The music comes on and the once-calm space is now filled with deafening, heart-pumping, bass-thumping electronic music with aggressive shouting (not singing) about making me sweat. And the deceptively cheerful Ashley has now donned a headset and is barking directives into a microphone. Dare I say, I'm suddenly feeling rather... mature.

On Ashley's cue, everyone begins. Just when I think my senses are on complete overload, I surprise myself by becoming very focused. The deafening music is now an afterthought, and Ashley's voice is appreciatively motivating. Three minutes later, it's my turn on the treadmill and I am on fire!

And so it goes for one fast-paced, sweat-filled hour – alternating between intense intervals of 3 to 15 minutes on the



treadmill (at 7 to 10 mph), with strength and resistance intervals on the floor. The floor exercises include everything from crunches, pushups and burpees (a four-step, squat-plank-jump move) to bicep curls, lunges and lateral raises using kettlebells.

The HEAT class was hard work, but its fast pace leaves little time to think about

the demands or to get bored. Interval training is an excellent way to maximize a workout that is limited on time, too. Plus, research proves you can improve your strength, speed and endurance with just one hour per week of interval training – as much as you'd get with five hours of traditional endurance training.

Dare I say, I'm suddenly feeling rather...mature.

Shortly after class, I get a text from Robin Fitzgerald, the owner of HEAT Studios, asking if I enjoyed the workout. She also said she was asked via text, "Who was that in class with a photographer, an Olympic athlete?"

Robin didn't know it, but she just made my day!

I still won't divulge my age and will admit that I am nowhere near Olympic athlete age either, but I jumped into the fire at HEAT and came out smokin'! Take that, AARP! 🖤

For more information on HEAT Studios, at 400 Glenwood Avenue, go to www.heatstudios.com. The price for a walk-in class is \$18.

My town



Hide Terada

EAT, LIVE, WORK

NOFO's Jean Martin knows Five Points

WHEN JEAN POE MARTIN, 70, TALKS ABOUT THE RALEIGH she knows, start listening. It's a place steeped in yesteryear, yet vital today; it's a place with a familiar landscape, old and friendly faces, and new energy.

Martin's childhood Raleigh was small enough that "if you were ever bad, they knew it at the drug store, they knew it at the grocery store, and they would tell your mama." It was a Raleigh so rural her grandfather commuted by horseback from the "country" (near where WakeMed is today) to his insurance office on Fayetteville Street, trotted home for lunch and a nap, then did it again. Until 1941.

Martin's Raleigh, which has orbited since 1957 around the Five Points and Hayes Barton neighborhoods where she lives

and works, is a town in which every house and every building has a previous incarnation, and she knows the tale.

She'll tell you about gathering after school with all of the kids in town at the soda fountain at Johnson's Pharmacy at Fairview and Oberlin, where Mandolin Restaurant is today, or at the counter of Hayes Barton Pharmacy. About all of the ladies in the neighborhood getting their hair done at the Cinderella Beauty Shop in the gingerbread house on Fairview, which is now slated to become high-end condominiums.

She'll tell you that the building that houses NOFO, her perennially popular restaurant-slash-gift shop on Fairview Road, used to be a Tip Top Grocery before it was a Piggly Wiggly. Every family had an index card in a box behind the counter to charge things at the Tip Top and then the Pig, and the stores would deliver. "They would come in the kitchen door, open the refrigerator and cabinets, and put the groceries up for you," she says. One of them was Richard Walker, who moved to the Harris Teeter at Cameron Village when the Pig closed, and still comes to NOFO every year on his birthday.

"We knew all of the people who worked at these stores, and we called them by name," she says.

Many of Martin's customers could say the same of her today. Her eclectic offerings bring in loyal clients looking for gifts and dinner alike. "Our customers are one school or the other," she says. "It's either a store in which you can eat, or a cafe in which you can shop." Martin herself can't choose. "I've always liked a lot going on, and there's a lot going on here."

Take, for instance, the crowded store with wares that range from mascara to caramels, or the farm dinners that feature produce from up to 20 local farmers at a time. She was at the vanguard of the farmer's market craze in town, starting one in the NOFO parking lot three years ago at which a bloody mary and a bushel of kale both could be had. It was a hit with the community, though competing markets around town made it tough to continue.

The folks in Five Points supported the market, and support NOFO, because it is a real community, she says. Business owners, neighborhood residents, and regular customers mix happily and forgive each other's foibles. Everyone knows, for instance, to simply drive around the "wonderful woman" whose habit is to park in the middle of Fairview Road when she goes to the post office; everyone knows whose dog – or child – is whose.

"One of the wonderful things," Martin says of Five Points, "is that it actually hasn't

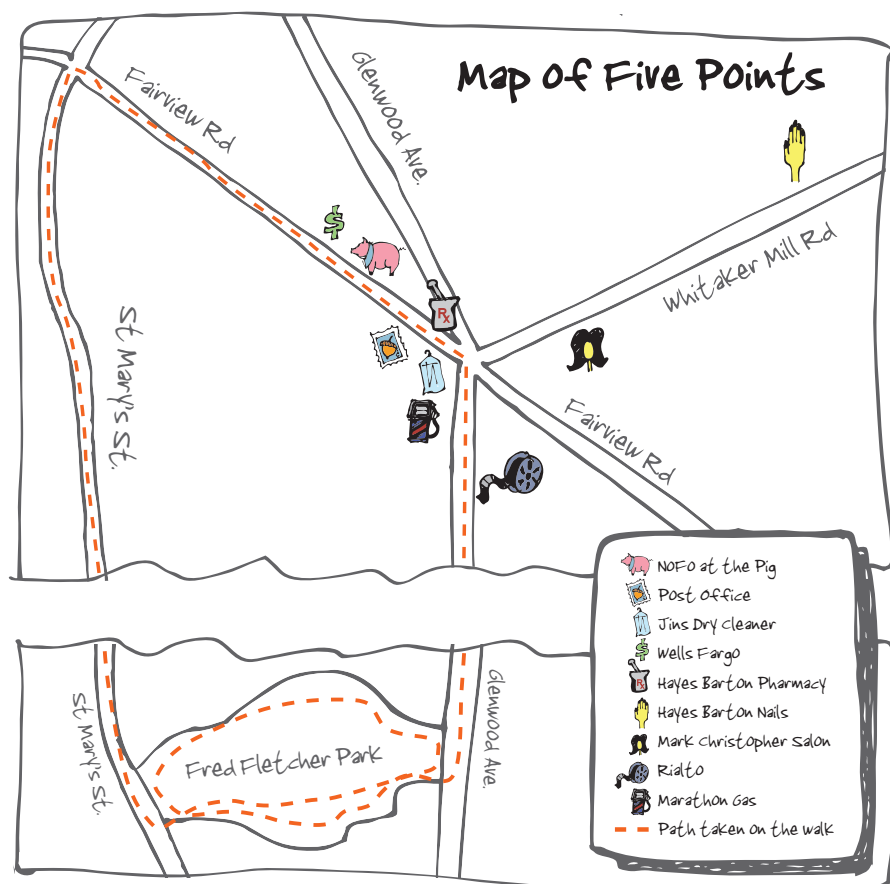
'One of the wonderful things is that it actually hasn't changed.'

changed."

Another way that's true is that Martin and her neighbors are still able to do so much by foot.

The Five Points Post Office across the street from Martin's restaurant is a particularly handy amenity, she says. The tiny outpost regularly surfaces on the U.S. Postal Service's endangered list, but until now, neighborhood activism has kept it alive. Jin's Dry Cleaner, a few doors down, shows no sign of disappearing, Martin is happy to say, and having Wells Fargo bank next door keeps things simple. Martin gets her prescriptions filled at Hayes Barton Pharmacy, fills up her car at the Marathon on the corner of Fairview and Glenwood, and catches her movies at the Rialto Theater across the street. She gets her hair cut at Mark Christopher Salon, and her nails done down Whittaker Mill Road at Hayes Barton Nails. When it's time to walk George, her rescue hound, Martin heads to Fred Fletcher Park and back.

And though she says she loves the boutiques and antique shops the neighborhood is known for, Martin won't play favorites. "I do all of the shops."



map by Jeff Poe

Style

by Jesma Reynolds
photographs by Juli Leonard

LUMINA CLOTHING



TEAM LUMINA

left to right: Paul Connor, Barton Strawn, and Peter Landis Not pictured: Justin Carey

Thanks to Oak City Cycling Project for use of their Public bikes.

A shirt is not just a shirt

FOR THE CREATORS OF LUMINA CLOTHING, “DRY GOODS,” A TERM FOR READY-TO-WEAR CLOTHING THAT DATES BACK TO 1742 England, connects their 2-year old business to North Carolina’s rich textile heritage. Based in Raleigh, Lumina was created after demand for neckwear made by founders Barton Strawn and Justin Carey reached beyond friends. The company’s name is a nod to the traditional cotton loom that was once the backbone of our state’s textile industry, and they have embraced the state motto “Esse Quam Videri” (to be rather than to seem) as one of their own. The four men behind the brand today are committed to participating in the local economy by sourcing manufacturers as close to home as possible. For now, that means South Carolina and New York, but their goal is to have everything based in-state. Expanding beyond neckwear and shirts, the Lumina guys are now creating leather goods and will soon launch a line for women. Their products are available exclusively on their website. For more information, go to www.luminaclothing.com.

STYLE INFLUENCES

BS: I look to past eras for a lot of my inspiration. For more formal wear, I love the '50s when tailored men's clothing was the standard. For more casual inspiration, I love Americana style, focused around denim, durable goods, and classic colors and lines.

JC: I do what my girlfriend tells me.

PC: Band of Outsiders, look books.

PL: I'd say a casual Americana.

ALMA MATER

BS: I graduated from N.C. State University from the College of Design in 2010. I am currently in the MBA program at State as well, focused on entrepreneurial development.

JC: N.C. State, Engineering Department.

PC: Studied at Appalachian State University.

PL: N.C. State.

OLDEST AND MOST FAVORITE WARDROBE STAPLE

BS: It has to be my khaki twill safari jacket. It is such a versatile jacket and has lasted forever. In the fall I wear it almost every day: with a t-shirt on the weekends, or a button down and tie during the week.

JC: My Cook-Out t-shirt, only \$2 when you buy a combo tray.

PC: Tweed Lumina tie from 2010.

PL: Worn-in, bootcut jeans go with everything.

PLAYLIST

BS: The Frightened Rabbit, The Lumineers, Mumford & Sons, Youth Lagoon

JC: My Black Keys station on Pandora.

PC: The Lumineers, Dr. Dog.

PL: Depends on the mood, but can't go wrong with classic rock or Motown.

FAVORITE GADGET

BS: My Corter Leather carabiner bottle opener.

JC: My Gerber pocket knife: never requires

at State, so most days you will find me in a classroom.

JC: Nuclear engineer.

PC: C. Grace cocktail Lounge/jazz bar. It's more like a “night job”.

PL: Business Development Associate at Metabolon, Inc.

SECRET TALENT

BS: It isn't really a secret talent, but I love to run and actually use to run competitively until about halfway through my undergrad.

JC: Being awesome.

PC: I guess I'm pretty good at jumping over things with bikes, skis and stuff like that.

PL: If I told you, it wouldn't be a secret.

COLLECT ANYTHING?

BS: The closest thing to a collection for me was started after we launched Lumina. People started giving me loom shuttles from around North Carolina. Now, anytime I go to a flea market or antique store, I look for old loom shuttles and bobbins.

JC: Beer mugs/glasses. I have shelves in my dining room lined with them from all over.

PC: Bikes, culinary equipment, outdoor gear, watches, treasure.

PL: Women's hearts...but in all seriousness, no collections really.

FAVORITE LOCAL HANGOUT

BS: My favorite local spot has to be Foundation on Fayetteville. The drinks are always well made, and the atmosphere makes you feel like Raleigh is just a little bigger than it actually is.

JC: Sadlack's (while it's still here) and Mitch's on Hillsborough Street.

PC: Helios cafe, C. Grace cocktail lounge.

PL: The Hibernian, the back table by all the books.



GOODNESS GROWS

Lumina's current offerings include neckwear, men's shirts and leather-trimmed canvas totes.

a reboot, has a infinite battery life, and gets great signal wherever I go.

PC: Am I allowed to say “my iPhone”?

PL: I think it would to be my grill.

FAVORITE FAIR FOOD

BS: At the N.C. State Fair, my favorite food has to be the grilled corn just completely slathered in butter.

JC: Chocolate-dipped cheesecake in one hand and a turkey leg in the other.

PC: Anything from another country.

PL: Corn dog, or maybe a caramel apple.

DAY JOB

BS: I guess my day job is still as a student. I am a full-time student in the MBA program

RALEIGH BRED, WORLD RENOWNED

Matt Goulding
of *Eat This, Not That*



courtesy Matt Goulding

As co-author of the hugely popular *Eat This, Not That* book series, Matt Goulding, 31, is well-equipped to offer some “do this, not that” advice on making the most of the capital city’s dynamic food scene. Now running an online travel magazine called *Roads & Kingdoms* (www.roadsandkingdoms.com), Goulding’s local journey includes cooking at Raleigh’s 42nd Street Oyster Bar (where, as a teenager, he penned his first, still unpublished cookbook) as well as enduring the cafeteria cuisine at Cary High.

YOU’RE CURRENTLY TRAVELING ALL OVER THE WORLD WORKING ON YOUR BLOG SERIES *Roads & Kingdoms*. HOW DO PEOPLE REACT WHEN YOU TELL THEM ABOUT YOUR RALEIGH ROOTS?

The closer I find myself to home, people are starting to pick up on Raleigh. The word “cool” and “Raleigh” are actually being connected with some level of consistency, which I think is pretty damn promising.

AS THE CO-WRITER OF THE NEW YORK TIMES BESTSELLING SERIES, *Eat This, Not That*, YOU MUST BE PRETTY DISCERNING. WHAT DO YOU SUGGEST PEOPLE IN RALEIGH EAT OR NOT EAT?

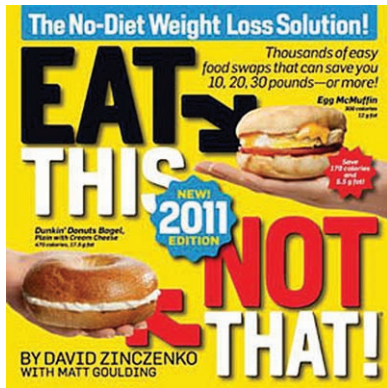
Eat your own food as often as possible. In Raleigh, it’s exciting to do that now because you’re seeing more local meats and cheeses, and a renewed pride in local produce. There are more farmers markets. I started writing recipes here five years ago and found it much more difficult then to make cool exciting food, and now it’s a total feast.

WHAT DO YOU THINK OF RALEIGH'S FOOD TRUCKS AND MOBILE FARMERS MARKETS?

Some of the greatest, healthiest cuisine in the world comes from the street. The formula is pretty simple: meat, vegetables, condiments. I promise you that the food coming off of the trucks in Raleigh is fresher and more honest than the food coming through the drive-through window or off of a buffet steam table.

WHAT'S YOUR FAVORITE RESTAURANT IN RALEIGH?

I like what Ashley Christensen does at Poole's because she proves that Southern food doesn't have to be put in a box.



She respects the deep roots of the cuisine, but plays with it, lightens it, makes it more exciting. It's a strong reminder of why the South is the most exciting place in the country to eat right now.

WHAT RALEIGH DELICACY HAVE YOU TAKEN OVERSEAS AND SHARED?

I've done North Carolina-style smoked pork shoulders a few times in Barcelona. There's a bit of confusion at first. Spaniards only think of pork as something you cure in salt. To watch them dive into this food that's so near and dear to them but prepared an entirely different way is exciting.

RALEIGH HAS HAD A ROCKY RELATIONSHIP WITH PUBLIC ART. BASED ON YOUR WORLD TRAVELS, CAN YOU RECOMMEND AN APPROACH TO MAKE EVERYONE HAPPY?

If it made everybody happy, it wouldn't be art. The most successful piece of public art I've seen is in Chicago, (Anish Kapoor's) big ol' reflective bean. Everybody sees in it exactly what they want: themselves.

WHAT'S UP OR WHERE TO NEXT FOR YOU?

The lion's share of my focus is on *Roads & Kingdoms*. I'm touring Sicily, where I'll be diving into the underbelly of the Mafia world and the culinary splendors of Southern Italy. Libya, after that, to throw a hair of danger into the mix. We're trying to create a pretty eclectic stew. 🍴

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SHAKE, RATTLE AND HEY Y'ALL

PREVIOUSLY ON "JUST LANDED:" MY WIFE AND I MOVED TO RALEIGH FROM SAN FRANCISCO. We arrived just in time for summer. Hooray!

Besides the infernal heat, reminiscent of our vacation on Venus, one of the first things I was struck by – figuratively – was the lightning. Impressive! Majestic! With all the pomp and glory of a KISS concert! Sky-breaking, house-shaking, myth-making thunder and lightning.

Or, to be chronological about it, lightning and thunder, arriving out of sync like a badly-dubbed Godzilla movie: *Speed of Light vs. Speed of Sound*. Experience the awesome power of nature and receive a lesson in fundamental physics for no extra charge! Pun intended! Sudden crunching cracks of lightning alternate with slow, deep rumbling in THX 5.1 surround sound. It really shows off the acoustics here in the Triangle.

I imagine Tesla and Edison are duking it out in heaven.

Or, jolted awake in the middle of the night, I dreamily think, Thor is at the door. Is he here to discuss the electric bill?

Don't get me wrong – I absolutely love it. Thunder resonates with me. And lightning strikes my

fancy. Like me, it follows the path of least resistance. And it's the great equalizer. When too much electrical charge gathers in one place, it evens things out, redistributes, like a Democratic tax plan.

In the 17 years I lived in San Francisco, I didn't experience half as many electrical storms as I did within my first few weeks in Raleigh.

Oh, it rains in San Francisco; you better believe it. Come January and February, brace yourself for some genuine big budget Hollywood rain that can go on for days. If Spielberg were to make a modern version of Noah's Ark, he could do worse than to set it in San Francisco. We're talking apocalyptic, umbrella-bending downpours.

Thanks to one torrential deluge I learned my old reliable Toyota wasn't exactly watertight. By the time it was over, a kiddie pool had formed on the floor in the back. When it was finally scooped out, towed out, and dried out...a mushroom grew out of the floor mat.

So, look for rainbows and fungi to accompany a Northern California cloudburst, but don't count on seeing lightning.

Now I like to fantasize that my wife and I are lackadaisical storm chasers. Rather than speeding after tornadoes in a jacked-up Winnebago packed full of exotic tech gear, our method involves moving 'cross-country and buying a house. And then, at the first sign of a storm, we dash outside to observe it from rocking chairs on our porch.

I'm a first-time porch owner, by the way.

I wasn't prepared for how much people wave to each other here in Raleigh. From porches, from cars – even at strangers.

When a stranger waves at me, my first reaction, naturally, is to fear I'm getting Alzheimer's. Am I supposed to know that person? Why is he waving at me?

I quickly learned to just wave back and move along. Nod my head appropriately. Don't let them suspect you're not one of them. Because that's when they turn on you. Like you're an ant from a different colony. An invader.

Now I'm waving so much I swear my biceps are getting

'I imagine Tesla and Edison are duking it out in heaven.'

bigger.

In other places I've lived, people exchange only the most perfunctory acknowledgments:

"What's up?"

"Not much."

"How's it going?"

"Pretty good."

Have you ever twisted those up because you weren't really paying attention?...

"What's up?"

"Pretty good."

"How's it going?"

"Not much."

One time I thought someone was saying, "How's it going?" so I automatically answered, "Pretty good." But I had responded too quickly. What they actually said was, "Howdy!"

And I said, "Pretty good."

In vast numbers, in crowded cities, people become like ants, going about their business without all the human pleasantries. But, here in Raleigh, there's always time to wave and say hello. Even at the expense of getting work done.

You know, as soon as we got here, we tried to hire a contractor to finish our attic – but, frankly, we couldn't even get him to start. He came highly recommended and we liked him immediately; he was smart, funny, charming.

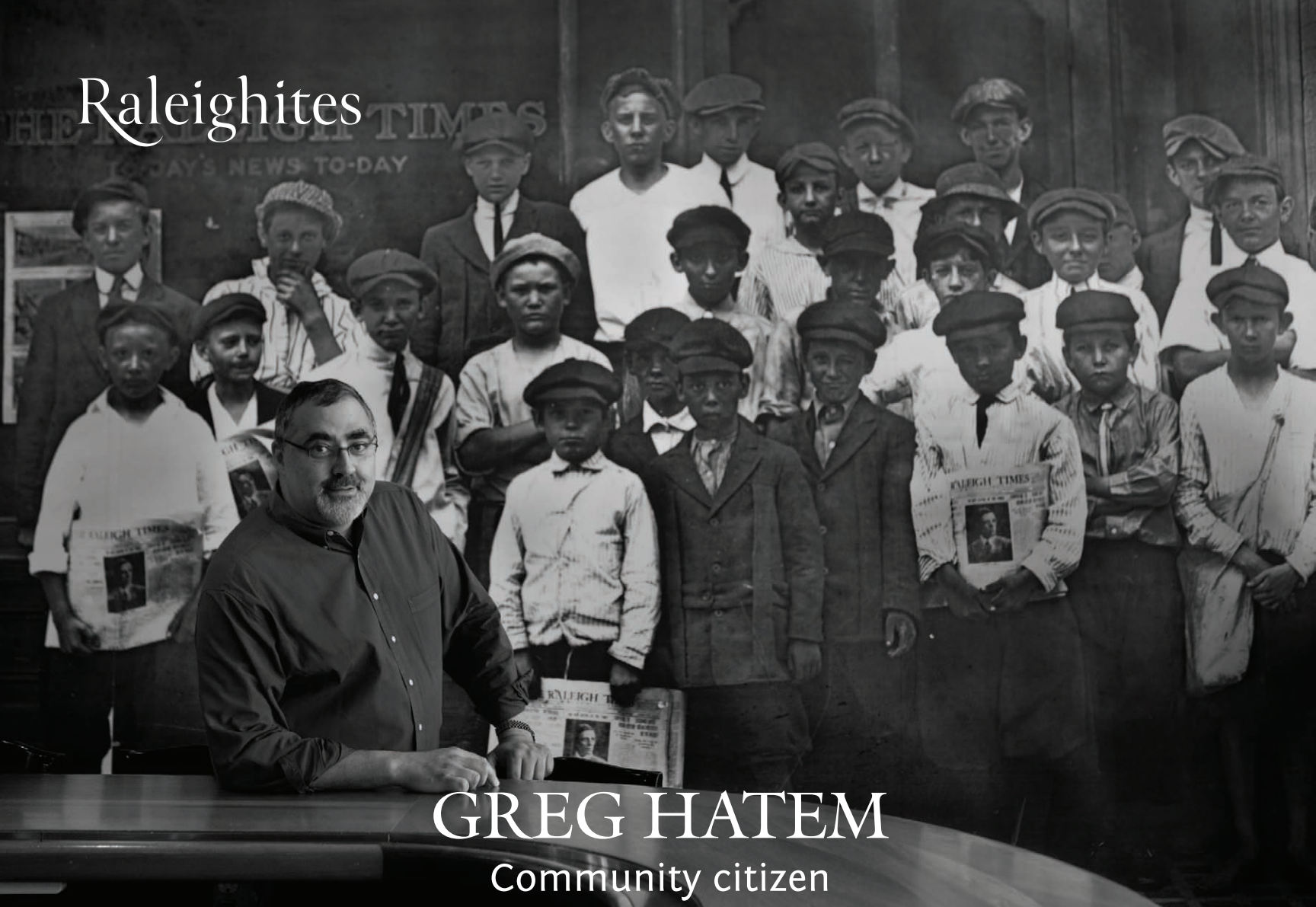
But he seemed to be marching to the beat of... well, strolling to the beat of... in fact, just sitting and tapping his foot to the beat of a different drum.

He came over to the house, twice. Made some measurements, took some pictures. And he was supposed to get back to us with an estimate. We exchanged a few emails. But now we haven't heard from him in weeks.

I wonder if he's fallen victim to the never-ending reception line of Southern hospitality. He's probably caught in an infinite loop of smiling and waving and stopping to chat about the most recent electrical storm.

Come to think of it, he did have pretty big biceps. 🦋

Raleighites



GREG HATEM

Community citizen

by Scott Huler

photographs by Jimmy Williams

AMONG GHOSTS

Hatem sits at the bar of The Raleigh Times, his restaurant/bar on East Hargett Street that occupies the site of the former Raleigh newspaper. Behind him, a 1912 photograph of the paper's delivery boys spans the wall.

GREG HATEM BELIEVES IN GHOSTS.

He doesn't mean "Honey! Did you just feel that?" ghosts – though as it turns out he believes in those, too, having seen one in the old Carolina Trust building where he and his family now live. (His wife, Samantha, has also seen it, and so did two construction workers during its renovation; they all described a glowing white presence).

But that kind of ghost is beside the point. The kind of ghosts that drive 51-year-old Hatem – whose hyphen-intensive job description includes developer, restaurateur, and godfather of Raleigh's downtown renaissance – are the living spirits of those who have come before.

His forebears who emigrated from Lebanon and sacrificed for a better life; the people who built and used and reused the downtown Raleigh buildings he has spent a career renovating; the pedestrians and residents and shopkeepers who constitute the great downtown of Raleigh's past. Those spirits exist for Hatem in far more than metaphor.

Consider, for example, his grandmother (in Lebanese, his “Sitti”), for whom Hatem’s expansive downtown Lebanese restaurant is named. Photographs of her and other family members line the restaurant’s white north wall in black wooden frames. Hatem believes that the restaurant’s *kibbeh*, a kind of Lebanese steak tartare, is so close to that made by his Sitti that it has helped cement the restaurant’s central place in North Carolina’s surprisingly strong Lebanese community, and in Raleigh’s burgeoning downtown renaissance.

More important, he believes Sitti herself, though long dead, helped guide the restaurant’s fortunes in its earliest days. The story he tells illuminates every element of Hatem’s Raleigh history – and the philosophy that guides Empire Properties, the company that beginning in 1995 began renovating downtown Raleigh buildings and filling them not just with tenants but with stores and, above all, restaurants.

“We learned early on: We could put all the people you want in upstairs offices, but until you create an opportunity for them to be part of the greater community, you won’t be successful.” For Hatem, success isn’t the simple renovation of a building. It’s the revitalization of a community.

“So that’s why we went into the restaurant business. Food is what ties it all together,” he says. “It’s what brings the building back to life.” He grins at his own full-size, American-plan body. “I’m 300 pounds!” he laughs. “Of course I understand food.” Hatem is tall, and if that’s his real weight, he carries it well.

He explains all of this between pleasant interruptions as he’s constantly greeted by friends and patrons as he sits at one of the bar tables in Sitti. The restaurant occupies the ground floor of an 1870s building that was once the Heilig-Levine furniture store, and before that served as a hotel, a grocery, and a general store. The tin ceilings and hardwood floors could decorate almost any of the dozens of historic downtown Raleigh buildings Empire has renovated, but the Sitti space is defined by a long communal table down the restaurant’s center.

A communal table – that’s a clue to Hatem’s mentality right there. His restaurant is not just about food: it’s about eating together, like a community; like a family. “So much of who I am is because we sat down to dinner every night. That’s where you interacted.”

It’s just the first mention of a topic Hatem never lets go. In a long interview, every time Hatem faces a question about buildings and development, he gives an answer about commu-

nity.

“Greg is a community builder,” says Dan Becker, longtime executive director of the Raleigh Historic District Commission and currently planning manager for the Long-Range Planning Division for the city of Raleigh. Community builder in more ways than one: Empire is now downtown’s fourth-largest employer, Hatem says.

About a community

Empire Properties got in on the very ground floor of downtown’s redevelopment in 1995, when Hatem, his brother, and a friend bought an old warehouse and turned it into the Jillian’s Billiard Club on South West Street. They created a profitable property, but more importantly, they lit a spark that helped Raleigh’s long-dormant Warehouse District stir to life.

From the beginning, Hatem says he was looking for more than profits from Empire, which now owns and has renovated 42-odd buildings (even Hatem doesn’t claim to know the exact number). He was looking to revitalize Raleigh. “When we started doing this work, it wasn’t about a building,” he says. “It was about a community.” The people in the restaurants, the tenants of the buildings. The ghost in the room.

Which brings us back to his grandmother. When Sitti (the restaurant) was preparing to open in 2008, Hatem wrestled with the chef about heavy-handed spicing, which is not right for the traditional Lebanese food Hatem envisioned. “It’s just a bunch of fresh ingredients,” he says of *kibbeh*, made mostly of raw lamb, onion, and bulghur wheat. “It’s seasoned more with ingredients than with spices.” The chef wasn’t getting it. “It wasn’t what we wanted to bring to Raleigh,” Hatem says. “It wasn’t like Sitti’s food.” The restaurant was scheduled to open in mere weeks.

So Hatem fired the chef. “I’d rather never open the restaurant than open it the wrong way.”

He called his partner, Sam Saleh of the Saleh family who owns Neomonde, Raleigh’s landmark Lebanese bakery and cafe. “I said, ‘Sam, I just fired the chef.’ He said, ‘OK.’”

Ghostly influences being what they were, another chef the pair coveted had reached out to Saleh only the day before. Hatem asked this man one question: “I said, ‘How do you make *kibbeh*?’” The chef launched into the topic. By the time the conversation ended, Hatem said, “‘You’re hired.’ I didn’t even taste his food. I knew from that conversation that he would cook it like she did.”

‘Food is what ties it
all together. It’s what
brings the building
back to life.’

He offers an open smile. “My Sitti had been gone for 10 years – but there was no way she was going to let us open that restaurant until we had the right guy.”

Whether through Sitti’s help or not, her namesake has received glowing reviews since its opening. So have most of the other restaurants – The Pit, The Raleigh Times, The Morning Times, the Duck and Dumpling – opened by Empire. The Pit, in particular, has a renown beyond Raleigh: Katie Couric tweeted July 18 from RDU her regret that she “couldn’t make it to @thepitbbq while in Raleigh”; and when former Talking Heads front man David Byrne was in town in 2008, he asked directions to The Raleigh Times.

While Hatem understandably points out the centrality of food to his work, it is his portfolio of renovated buildings that has gathered most of the attention. Empire has won seven Sir Walter Raleigh Awards for Community Appearance from the city of Raleigh, the L. Vincent Lowe Jr. Business Award from the Historic Preservation Foundation of North Carolina, four Anthemion Awards from Capital Area Preservation, and awards and attention too voluminous to list from everyone from the Design Guild of the NCSU College of Design to the *New York Times*.

Hatem has got more than accolades from the press. *News & Observer* reporter Samantha Thompson Smith, who had spoken to him many times as a source, profiled him as a Tar Heel of the Week in 2004. “He had a quirkiness to him and a passion that was real,” she says in the dining room of the condo in the renovated downtown building she now shares with the guy who charmed her by wearing flip-flops and shorts around the office. “He wasn’t like some of the slick [developers] I had met. He really wanted to see the community succeed, not just Greg Hatem.”

It has become a mutual effort. Their 2008 wedding took place in a downtown church Hatem renovated and moved to a new location, and today the couple has two children who draw chalk pictures on the condo’s deck overlooking the roofs of Fay-

etteville and Salisbury streets.

Samantha Hatem says Greg’s focus on community and giving back comes from the combination of his Lebanese family and his small-town North Carolina upbringing in Roanoke Rapids. “Growing up in a small community, you can’t be out for number one – you have to do everything you can for the community,” she says. She discovered early in their courtship that there was no difference between professional and personal

Greg. “We’d go out and he’d see 10 people he’d know, and I’d have to sit there,” she says. “I learned early on to bring a book with me.”

And to get out of her comfort zone. She points to details of their unique renovated condo, which has gated antique stairways and a door with a pebbled glass window that still says “H.A. Underwood Co., Architects & Engineers,” and a little hand pointing one door down to the entrance.

When you get historic preservation tax incentives, you have to leave a lot of stuff alone. She loves it and has learned to trust his foresight. “I don’t see like he does,” she says.

When Hatem first walked her through the Carolina Trust building she now calls home, the mothballed offices and neglected rooms elicited pained smiles. “It was horrible. And now it became this place that is our beautiful home.”

In at the deep end

Samantha Hatem points to the death of Greg’s father when Greg was a senior at N.C. State University as the central shaping event of his life.

Putting aside his plans to pursue a career as a photographer, Greg returned to Roanoke Rapids and spent a decade helping his family, running his father’s retail clothing business, and keeping things together. “That could have been ‘Woe is me,’” Samantha Hatem says. “Instead, he took all that business experience and said, ‘How do I take these wonderful skills I have of being able to look at something and see something beautiful and use it in business?’”

The road from Roanoke Rapids to Raleigh took a turn





A VIEW AND A VISION Hatem, his wife Samantha, and children, George, 3 1/2, and Salma Kate, 21 months, gather on the rooftop of the downtown building they call home.

through China, where Hatem's uncle was a physician working for Chairman Mao Zedong to institute health reforms that Hatem says probably saved millions of lives. "Greg was able to say, 'Wow, one person can make a difference in this world,'" Samantha Hatem says. "With that whole family, it's not just about number one, it's about giving back and giving to others." The Chinese experience led back to Raleigh.

"Quite honestly, I felt there was more opportunity in Raleigh than there was in China," Hatem says, citing China's pollution and language and cultural barriers.

After working at the North Carolina Department of Commerce to encourage international trade, he stuck his toe in the renovation water with the Jillian's project, and then a couple more. "I realized I would have more impact working with renovation." He left Commerce in 2000. "That's when it stopped being the hobby and started being the mission."

Hatem believes Raleigh's slowness to embrace historic preservation, adaptive reuse, and downtown redevelopment until that point was a blessing in disguise: "I don't know that we could ever have done this any place else. So many buildings – because

nobody wanted them. I'm not going to tell you I had this grand vision. I just had glimpses. I was too stupid to know better. I grew up in a small town. All you had was the downtown."

Dan Becker of city's Long-Range Planning Division says Hatem's efforts came at the right time.

"I think a lot of citizens worked a lot of years to set the table for someone like Greg to come along," he says. But where other developers "put very little skin in [their] projects," Hatem went all-in, and with a vision to boot. "That is mission-driven – recognizing how much people emotionally love and relate to these existing buildings. It's not the 'easy' button, but there's a certain person who just connects with that real place."

Andrew Stewart works most closely with Hatem in his office. With a background in city planning, he can speak the language of the people who work in city back offices, but mission is something he and Hatem discuss a lot. "Many of our conversations won't be about the specific task at hand. It will be about why we are doing the specific task at hand.

As an example he cites the retail space on East Hargett Street now occupied by the Cimos art and gift shop. "We had



A COMMUNITY CREATED
Hatem with some of the folks
who work at the Raleigh Times.
Excavated layers of paint and
plaster remain on view in the
renovated 1906 building.

that space empty for five years because we were looking for the right tenant to go in there.” Bail bondsman? Offices? Sorry. “From the outside it’s easy to say ... are they asking too much? Why can’t they lease that space? From the inside, we’re picky. After Stitch, the purse shop, was in place, and the restaurants, we set out to have a retail presence in there. Five years later it was one of the options that came available.”

Revitalization the goal

Hatem points out that in the early 1900s, with a population of less than 20,000, Raleigh supported a thriving downtown with department stores, restaurants, and living spaces. Sure, there wasn’t any competition from suburbs or malls then, but with twenty-plus times the population today, he’s sure downtown will thrive again. Hatem believes these old buildings speak to people, and he sees his job as helping that communication. He’s trying to get to a kind of human reality downtown, and he never stops seeking it. As Becker says, “It’s good for the city, it’s good for Greg, and good for all the people who live here. That’s the trifecta.”

Hatem makes the same point: “If it doesn’t have truth or authenticity,” he says of any project he undertakes, “it won’t work. You can’t trick people. We try to do our buildings and start our businesses in the buildings to last long after we’re gone.” He tries to take the long view, just like the family members who sacrificed for him long before he was born.

“And they’re still here,” he says, looking around – around Sitti and around the city, seeing the ghosts of his grandmother, of the Raleighites of long ago. “If you think they’re not, you’re kidding yourself.”

Well, maybe not still here. Maybe here again. And nobody knows better than the man behind the renovation – the revitalization – of much of downtown Raleigh: when a building comes back to life, a community comes back to life. It’s like making magic, like planting a tree.

It’s like seeing a ghost. 🌿

The Whirl



Raleigh Mayor Nancy McFarlane (left) welcomes guests with WALTER Publisher Felicia Gressette



CAM director Elysia Borowy-Reeder with Michael Itkoff and Taj Forer of Daylight Books



WALTER'S LAUNCH PARTY

Our premiere issue made its debut Aug. 30, when contributors, advertisers, and friends joined WALTER to celebrate at CAM Raleigh.



Sir Walter Raleigh greets WALTER contributor Brian Malow



Amy Davis and Erin Smith look over the premiere issue of WALTER

The Whirl »



The News & Observer Publisher Orage Quarles and wife Linda greet guests



WALTER Editor Liza Roberts (center) with Tracy and Greg Davis



Porch Light Supper Club founders Kelly Burton (left) and Ollie Ingliss (second from left)



Raleigh Councilman Thomas Crowder (right) with partygoers

Jewelry artist Mary Ann Scherr and WALTER contributor Mary E. Miller



WALTER Art Director Jesma Reynolds (center) with contributors P. Gaye Tapp and Jeff Poe

SNEEK PEAK

Walter's writers, photographers, and illustrators had the chance to meet and greet the folks they're covering in our pages.

Liz Condo Photography. Use your youth so that you may have comfort to remember it when it has forsaken you, and not sigh and grieve at the account thereof: Who said this?

» The Whirl



Beverly Shaylik, Dana Moore, Chris Moore, Debbie Murray



Ginger Bollman, Marcus Hecker, and Larry Jones



Tina Canning, Cindy Canning, Melinda Fox, Josie Hall, Paul Fox

ART IN THE GARDEN

The Duke Raleigh Guild held its Art in the Garden event Sept. 7 to benefit Birdwood, the hospital's historical home slated to become Raleigh's first hospital hospitality house. The Guild plans to kick off a \$750,000 Birdwood campaign in October.

Josie R. Hall

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The Whirl »



Doug Vinsel, Jan Woodard, Dr. Ted Kunstling, Laura Raynor, Brian Starkey, Lyn Maness

ART IN THE GARDEN



Chris Moore, Dana Moore, Heather Chesnick, Mark Chesnick, Karen Riley, Sean Riley



Tanya Casteel, potter

Josie R. Hall



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DEBUT

The 86th annual North Carolina Debutante Ball, chaired by Thomas Grantham Fisher Jr., took place Sept. 7, with a formal presentation (above) at Meymandi Concert Hall. The ball, which aims to honor young women whose families have made contributions to the economic, cultural, social, and civic life of North Carolina, has been held every year since 1923, with the exception of the World War II years. It is sponsored by the Terpsichorean Club, founded in Raleigh in the 1920s.



Submissions for The Whirl:

Please let us know if you have pictures from your event for possible inclusion.

Contact:

Liza.Roberts@Waltermagazine.com

Please include "The Whirl" in the subject line.



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PORCHETTA FOOD TRUCK



Hide Terada

MMEET NICHOLAS CROSSON (ABOVE, RIGHT) AND MATTHEW HAYDEN (LEFT), TWO local chefs who have joined forces to launch one of Raleigh's most distinctive food trucks. The pair's pork-centric offerings aboard Porchetta add one more option to Raleigh's increasingly lively food truck scene, and their art-bedecked truck itself is a sight to behold. Here, Nicholas Crosson gives WALTER the story behind Porchetta (pronounced pork-etta), which they named for a type of Italian boneless pork roast, and tells us how they got that gig.

HOW DID THE PORCHETTA TRUCK COME TO BE?

Matt and I always talked about the dream we shared of owning our own places. One day Matt mentioned owning a food truck, and the idea really caught my attention. There is a huge movement across the country of chefs using food trucks as a platform to launch their own businesses. So we dived in, did the research and thus the Porchetta Truck came to be.

WHY PORK?

Why not pork?! We both have a love of all things pork, but we knew that we wanted to do something outside the normal BBQ box. We've both traveled a bit. I lived in France for a short time; Matt lived in Taiwan. We both love the street food culture overseas. It's fast food, but it's not American fast food. It's food with history and culture behind it.

We knew our concept had to be interesting and fresh. We also knew that we wanted to work with North Carolina producers as much as possible, and that organic animal welfare-approved hogs would be an easier item to source. Thus we settled on Porchetta, which is something you find at markets and late night spots throughout Tuscany, Florence, and Northern Italy.

YOU MET AT 18 SEABOARD, ONE OF RALEIGH'S MOST POPULAR RESTAURANTS. WHAT DID YOU LEARN THERE?

A: Jason Smith was wonderful to work for, and his ideals for 18 Seaboard definitely come in to play at Porchetta. For Jason, it's important that he use local producers. We would see farmers in the restaurant bringing stuff in: Greens, garlic, cheese. It was awesome. That is how he's able to keep his menu as consistent and fresh as it is. We knew we also wanted those kinds of relationships with our producers.

Jason is also great at creating a feeling of community in his restaurants. He knows everyone's name; he knows what they like to eat and drink. He engages his guests, and he truly appreciates the opportunity to be able to serve everyone who walks through his doors. That translates directly to the staff and how they work and approach the guests as well.

At Porchetta, we also want to know the names of our customers, and we want them to feel like we truly appreciate their business. For if it were not for them, Matt and I could not continue to do the thing we love to do.

WHAT MADE YOU DECIDE TO COVER YOUR TRUCK WITH ART? HOW DID YOU CHOOSE RALEIGH ARTIST MICHAEL CURRAN TO CREATE THE GRAPHICS?

We worked with Matthew Curran at 18 Seaboard and were very familiar with his style of art. The stencils and layers he is able to create are eye-catching, edgy, and different. We wanted our truck to stand out. We wanted people to say: "Wow, look at that truck; we want that truck at our event." Matthew was able to achieve exactly what we were hoping for, and more. He is a gifted artist and an amazingly nice guy.

DO YOU PREPARE ALL OF THE FOOD RIGHT THERE ON THE TRUCK?

Most of what we do is cooked at our commissary space and then loaded onto the truck. We are cooking off about 400 pounds of pig a week, and there is no way we could keep up with that on the truck. All of our menu items are from scratch, and the recipes were all developed by Matt with a little help from myself.

WHAT KIND OF EQUIPMENT DO YOU HAVE ON BOARD?

We have a pretty versatile truck with a four-burner range and oven, a 40-pound deep fryer, a 48-inch flat top griddle

and two steam tables, plus a bunch of prep tables and sinks.

WHAT'S THE BEST SPOT TO SERVE YOUR PORK-CENTRIC FARE IN RALEIGH?

Right now, it's a toss up between Big Boss Brewery and CAM Raleigh. Both have been great spots for us with a very loyal following.

WHAT'S YOUR OWN FAVORITE THING ON THE MENU?

Matt is a huge fan of our Peter Piper Porchetta sandwich. It is topped with our sweet pepper chutney and our Johnston County pickled hot peppers for a great balance of heat and sweet. Personally, I love our Fat Tucker. It's a pork burger, topped with porchetta, apple horseradish slaw, and pickled hot peppers. It's a pork-on-pork sandwich that can't be beat.



WHAT HAVE YOU LEARNED ABOUT RALEIGH SINCE LAUNCHING PORCHETTA?

Raleigh seems hungry for food trucks and would like to see more activity, and more of a community feel in its downtown area.

WHAT HAVE YOU LEARNED ABOUT FOOD?

A: We have learned that this business will always throw some-

thing new at you, but most of all we have learned with even more certainty that food brings people together.

WHAT'S NEXT?

We keep on truckin', but hopefully in the not-so-distant future we will be looking at a brick and mortar establishment. Whether it be a market of sorts, or a restaurant, we are not quite sure. We will gauge the demand and let our wonderful supporters decide. 🐷

For more on the Porchetta food truck, go to www.PorchettaRDU.com or follow it on Twitter: @Porchettardu.



Getty Images

RECIPE FOR A MARRIAGE

Since Julia Child would have been 100 this year, America's been dishing over our great goofy chef. She inspired so many that everybody seems to have and wants to tell her own Julia story. My mind's eye summons my husband about 15 years ago, tipsy after a sexy, gluttonous vacation lunch in Cambridge, Mass., dancing down what we thought to be her street, giggling and singing out in a high-pitched voice, "Oh, Julia...come out to see us. We need to meet you, and we have brought you a delicious piece of stinky cheese!"



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We're cheesy; it's true, and no, Julia Child did not appear. By then, the banquet that was her life was in its final course; she was living mainly in Santa Barbara, Calif. Yet my gut and my heart tell me that our kind of romantic, sensual silliness was just the sort of caper that Child and her husband of almost 48 years, Paul, might have pulled when they were young.

We pick our patron saints, the people who awaken something in our souls and whose example lights our life's path. Some we meet only in passing, through books, music, or other forms of art. Julia and Paul Child have been the best, most effective marriage counselors Bob Geolas and I have never met, and for nearly two decades Child's seminal cookbook, *Mastering the Art of French Cooking*, has been a deliciously effective guide to creating and maintaining the complex emulsion of dreams, desires, points of view and personality quirks that make our marriage.

But first, theirs: the Childs were anything but average Americans. They were spies who met while working for the Office of Strategic Services during World War II. He, a career diplomat older by a decade; was an artist, photographer and skilled writer. She, from California blue blood and money, had ditched a boring PR job in New York for patriotic adventure in the Far East.

Friendship forged over a shared appetite for exotic food roiled to a lifelong passionate love. It began in Kandy, Ceylon, now called Sri Lanka, and how perfect to imagine them falling in love in a place named for a sweet confection and tea. They married in 1946; in 1948, Paul was transferred to a post at the American Embassy in Paris. Sole meuniere in Rouen, Julia's very first lunch in France, awakened her palate, her perspective and altered the trajectory of their lives. Their food/love story is well-known and well-told in several books and the film *Julie and Julia*.

Julia Child's passion for food was forceful, but success wouldn't have happened without Paul Child's passion for his wife. Through it all, he was her best fan, right arm, taste-tester, personal assistant and PR agent. Not only did he write her love poems and keep her laughing, he also arranged her kitchen, installed the peg boards and hung the copper pots. From his photographs, every illustration in that cookbook was made. When fame arrived for his wife, Paul Child gladly moved her career to the center of their plate.

Over the last two decades, my husband and I have talked often about how the Childs cooked, lived and loved. In the beginning of our own story, though, we didn't know theirs. We couldn't get past our own love — and the potatoes.

Woored from our stoves

Common ground, like true love, can be a place you've never actually visited. We met one summer night in New York City, and on the next, discovered that we each believed some essential part of our lives awaited in Paris. Another key ingredient was that we both came from families where cooking was done well and held in high esteem. From the first dates, we wooed each other from our stoves, and we can trace our courtship in dishes — veal piccata, pastitsio, roasted cornish hens with bourbon-butter glaze and chocolate mousse.

In September 1993 we flew to Paris, and those 10 days transformed us in innumerable and enduring ways. There we realized we wanted and needed to spend the rest of our lives together. There we discovered a beauty in a way of living that neither

had seen nor imagined. Or tasted. When we got back home, we planted gardens. And we got seriously into French cuisine. That same year Alfred A. Knopf, Inc. re-released Child's 1961 classic cookbook, so Bob gave me *Mastering the Art of French Cooking for Christmas*.

The inside cover and first eight pages are rippled and mauve-colored from wine stains. Set the book on the counter, and it naturally falls open to page 523, Gratin Dauphinois. We began picking our way through recipes whenever inspiration hit. Soupe à l'oignon, boeuf bourguignon, and steamed mussels. I can still see my young husband holding up his first and wildly successful attempt at the flourless chocolate marquis cake, which we devoured like a pair of street dogs.

Soon we scoured Raleigh for a madeleine pan, which led to a rainy afternoon, the scent of almond and powdered sugar on fingertips. The pathway between the kitchen and bedroom back then was often short, sweet and well-tread. We'd lie in bed, plotting meals and dinner parties, dreaming about the next meal in France. Yet that time in our relationship and then marriage was so much more than that. Love's palate is discovered, refined and nurtured in the kitchen, at the table, even at the grocery store. You learn about yourself and each other in what you are willing to risk or to try.

Julia Child's book was a collection of recipes that provided a collection of experiences that taught us to enjoy life's pleasures small and large. And the master recipe is this: The act of creating something for each other says, "You are worth my time and effort, and in doing this, I want to grow towards you."

For my 30th birthday, Bob booked us a class at Le Cordon Bleu. The speed and difficulty of their lesson was mind-boggling. In less than a minute, they taught us to pare potatoes, and we were so ill-behaved and giggly in class I thought we might get tossed out. Afterwards, we lunched on oysters and champagne at Brasserie Flo and felt worldly as a pair of OSS spies. Back in Raleigh, Bob decided he preferred scalloped potatoes, and made his first dish of potatoes dauphinois. When he sunk the spoon through the perfectly crusted top, I thought he'd created the perfect dish that tasted like our love.

Blessed table expanded

Years passed, our blessed table expanded. We had four children. Our first baby, whom we named Paris, temporar-

ily scorched the cooking routine. I remember the frustration those first months, trying to follow a recipe, but being pulled away too often. Many meals were mistakes; Julia's sauteed spinach and omelets saved us. Once Bob stayed home so I could have some time to myself. Near dinner I arrived to a quiet, clean house and roast chicken with herbes de provence

in the oven. I kissed him and ungraciously admitted I wasn't sure whether to say "Thank you" or something else that ended with "You," but we laughed, dined and loved like Napoleon and Josephine that night.

This chapter of our story has been a fantastic, stupefying, hilarious, invaluable and exhausting decade of macaroni and cheese, diapers and career highs and lows. I

wouldn't trade a moment, though fabulous meals and soirees gave way to cook outs and kid parties. Still we managed to slip off to Paris, and no holiday came or went without my husband's steadfast love and potatoes.

During these years I read the biographies on the Childs. In the hard times, when I missed Raleigh, or felt chronically pregnant or believed my career was lost at sea, the story of a woman who didn't bloom until she was 50 and that of a couple who spent their lives dedicated to helping each other discover the fullest expression of themselves was brain and soul food.

The baby years are now past, and to our great delight, the children are joining us in the kitchen. Since moving back to Raleigh last spring, we have had more dinner parties than we did in the past decade. We are living, I think, not unlike the Childs did. Time has taught us the goal isn't the perfectly rendered dish, but the act of savoring every moment, laugh and taste.

Recently, we gave some younger friends cooking lessons. I began with the wife and roasted chicken. Soon, the men repaid us with a dinner of slow-roasted ribs. When I came in the door, I smelled the unmistakable, heart-rending scent of potatoes dauphinois, which made me tear up. My husband. He smiled and said, 'He needs to know how to cook potatoes.' That's the greatest chef's secret, which Julia Child knew and lived. Like love, the power is in sharing. Had we the chance to meet the Childs, I might have burned up precious moments talking food. Now, I'd just kiss Julia's cheek, while squeezing my husband's hand and with a knowing wink, whisper, "Thanks for the recipe." 🍷

'That's the greatest chef's secret, which Julia Child knew and lived. Like love, the power is in sharing.'

DOG HEART

He lies still, breath clouding the slate tiles
between his paws. Only the occasional twitch of an ear
mars his perfect vigil. He has grown old
following the girl, his only lamb; has watched her

since a diaper rustled at her thighs.

Now she is gone all day
and he waits for her here by the door.

He has contemplated the demise of the mailman,

who moves too close when he hands her packages;
has dreamed the warm brine of the bus driver's blood.

Do not misjudge this old dog—
beneath dull fur and steeped bones of his ribs

runs the keen rush of valve to ventricle,
the old thrill of a bared tooth.

Freeze frame

text and photograph by John Rosenthal



The Church of the Living God II, New Orleans, LA 2007

Editor's note: John Rosenthal's The Church of the Living God II, New Orleans, LA 2007 was recently purchased by the North Carolina Museum of Art's Friends of Photography for the museum's permanent collection. Here, Rosenthal tells WALTER the story behind the image.

T

HE CHURCH OF THE LIVING GOD WAS A SMALL, RECTANGULAR, CEMENT BOX ON THE CORNER OF CHARBONNET AND North Dorgenois in New Orleans' Lower Ninth Ward. On the front of the building, a hand-painted sign, in crudely drawn, red capital letters, declared: THOU SHALT HAVE NO OTHER GODS BEFORE ME. Through its open doorway, I could see a tangle of pews.

In August 2005, Katrina's floodwaters, breaching the Industrial Canal's levee only a few blocks away, had disrespectfully broken all the church's windows, battered down its front door, and held it underwater until it drowned.

When the madness ended, the water, 15 feet of it, turned toxic and still, and refused to leave. Once white, the Church of the Living God became a pale yellow, with level brown rings on its walls marking the slow recession of a ghastly tide.

Now it was 2007, and the dramatic spectacle of the original wreckage – mountains of debris, cars in trees – was over. A lunar quietude prevailed. Miles of empty houses rotted in the heat, gutters askew. A pregnant dog loped in the distance. There was no electricity. No plumbing. No people. No birds.

After I photographed the exterior of the church, I put on my hard hat and stepped inside. A staggering blast of moist heat hit me, along with the stink of swamp and scorched rubber. I thought: I've got five minutes in here, tops. A boxy wooden object standing discretely by the window caught my eye. What was it? Cradling my camera and tripod, I climbed over a pile of pews.

It was a small, upright, electric Lowrey organ whose keyboard seemed to gather light in the dim room. This gathering of light – a visual phenomenon – suggested that I was already beginning to transform the organ into a photograph. I bent down and studied the patina of soil on its delicate ivory-colored keys. I touched one of the shells that shrouded its surfaces. Had the organ sloughed off its veneer, like a snakeskin? No, the veneer had merely warped – these were the fragile desiccations of floodwater mud. Obviously, I thought, the organ was useless. Once it had been the house organ at The Church of the Living God. Now it was Katrina debris. Flotsam.

I kept looking, and I kept looking, and suddenly, meaning, that shadowy trembling substance, began to reveal itself.

I wiped a stream of perspiration out of my eyes. Then I looked through the lens of my camera. The organ was now filled with the spirit of its past life. It was ruined, but it was also a metaphor of ruin. It was, in a purely visual way, magnificent, and yet also meager (a portable organ with plastic color-coded chord tabs!). It contained the echo of singing, of worship. What else did it contain? Earth. It was covered with earth. The Lowrey was in fact precious. You couldn't name its price. Put it in a museum, I thought. Put it behind velvet ropes. Keep it behind glass. Don't let anybody breathe on it. This is Katrina, the death of joy.

Standing on a pew, I held my breath and took three photographs.

Three weeks later The Church of the Living God was demolished, and that was the end of it. 🐾

JILL STATON BULLARD

Fighting hunger in Wake County



COURTESY JILL STATON BULLARD

AS EXECUTIVE DIRECTOR OF THE INTER-FAITH FOOD SHUTTLE, WHICH SHE co-founded in 1989, Jill Staton Bullard heads a nonprofit that last year collected more than 7.1 million pounds of food from farmers, grocers and wholesalers, prepared it, and distributed it to agencies that serve needy people. The agency also trains underserved people to grow, prepare and cook healthy food.

Staton, a native of Winston-Salem who has lived in Raleigh since 1987, is an ordained deacon who serves St. Philip's Episcopal Church in Durham.

WHAT IS YOUR EARLIEST GIVING MEMORY?

My parents modeled being active in the community. They did everything from being a den mother, serving as PTA president, and helping with all of our plays at school, building scenery. My dad was always busy in the Lions Club, and with Young Democrats. There was not a separation between our family and the life of the community.

WHAT DID YOU WANT TO BE WHEN YOU GREW UP?

I always wanted to be a teacher. I was raised in the Catholic Church. The life of service was something that was just part and parcel of my mindset.

WHAT INSPIRED YOU TO BEGIN THE FOOD SHUTTLE?

It started with 11 breakfast sandwiches. I was in a fast food restaurant picking up sandwiches and coffee for soccer team parents. All the breakfast sandwiches on the shelf behind the cashier were thrown into the trash because it was time to put out lunch. We were raised by Depression-era parents. You didn't throw away food.

HOW DID YOU GET STARTED?

In the beginning, by collecting fresh local food that was being thrown away. But we learned that just putting food on the plate ever changed the paradigm of the people in need.

WHAT DID YOU DO?

We started taking fresh food directly to people who needed food immediately. We started the culinary job-training program. We have a job-placement counselor, a job coach on staff. Close to 400 people have graduated and gotten jobs.

WHAT ELSE DOES THE FOOD SHUTTLE DO?

We collect and distribute food. We stabilize it, taking perishable product, then cook it and serve it hot or cold, or freeze it and distribute it frozen. And we teach people culinary skills. But we also teach them life skills and job skills and all the things they need.

HOW EXTENSIVE IS THE PROBLEM OF HUNGER HERE?

People are hungry for two reasons. They don't have access to food, or they don't have sufficient income to purchase food. In North Carolina, one in five children under age 18 goes hungry. And in the Triangle, one in four children under age 5 goes hungry.

WHAT ROLE DO VOLUNTEERS PLAY?

They drive trucks and recover food. They distribute food. They do cooking classes and shopping classes. They're in community gardens. They're helping in young-farmer training.

» Givers

HOW CAN PEOPLE GET INVOLVED AS DONORS OR VOLUNTEERS?

Call or visit www.foodshuttle.org.

WHAT ARE YOUR PLANS FOR THE FUTURE?

To construct a vigorous and healthy local food system. We are helping people grow food and cook that food to be healthy. We're using food as a way to empower people to earn incomes. We have three urban agricultural training centers that will open this fall.

WHAT HAVE YOU LEARNED ALONG THE WAY?

We're strongest when we're bound together. We've always got to be learning and teaching. You don't have to be a college graduate to succeed; you just have to be persistent in what you want to do, and learn, learn, learn.

WHOM DO YOU ADMIRE?

My childhood hero was Albert Schweitzer. This was a man who could have been anything he wanted in a thousand different careers, and he chose to pour himself out for people who had no relationship to him. That's where he found his greatest joy. He always will be my hero.

WHOM DO YOU ADMIRE IN RALEIGH?

Vernon Malone (the former state senator and member of the Wake County Board of Commissioners who died in 2009). He worked all of his life on behalf of a city he loved, and a city that was not always good to him. Vernon said to me in 1991 that he grew up in downtown Raleigh and he might have been poor, but he never knew it. People took care of each other because they could take care of each other.

WHAT ARE YOU READING?

Last Child in the Woods. It's really about children who are not exposed to nature or food. We've become inside people instead of outside people.

WHAT INSPIRES YOU?

People who are passionate about what they want and persist towards making things happen. Of the traits I have learned that make the biggest difference, it's persistence. You've just got to keep on keeping on.

WHAT IS YOUR PHILOSOPHY OF LIFE IN ONE SENTENCE?

We were put here to take care of the earth and to be part of the earth and to take care of each other.

WHAT MAKES AN EFFECTIVE GIVER?

I love an informed giver who knows what difference their dollar makes. But as long as we are giving, we are doing what we are supposed to.

IF YOU WEREN'T WORKING AT THE FOOD SHUTTLE, WHAT WOULD YOU BE DOING?

I'd probably be doing things about fresh water and the environment. The water situation is probably the most critical thing we have going in the planet. 🌿



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Admissions Group Tours 8:30 am

5th-8th grade

October: 10/12 and 10/26

Admissions Group Tours 1:00 pm

5th-8th grade

October: 10/10 and 10/24

**Triangle Independent School
Consortium School Fairs**

• **Saturday, September 29**

Hampton Inn & Suites - Brier Creek

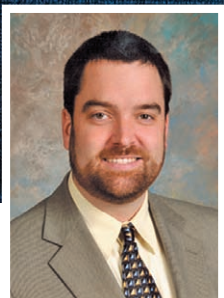
11:00-2:00

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COMING NEXT MONTH

In our November issue
RALEIGH'S FINEST

THE WALTER PROFILE

Mark Gottfried

N.C. State's basketball coach talks to writer Lewis Beale about championship dreams, John Wooden memories, and the new hometown he loves.

RALEIGHITES

Timothy Myers

He lives downtown, rides a motorcycle, and hangs out at Kings Barcade. He is also the North Carolina Opera's principal conductor and artistic director. Writer Samantha Hatem paints a portrait of Raleigh's most multi-faceted musician.

AT THE TABLE

Mandolin Thanksgiving

What does a celebrated young chef make for Thanksgiving dinner? Let Sean Fowler of Raleigh's Mandolin restaurant inspire your own menu as he and his bride Lizzie Fowler prepare their family's first holiday meal.

DRINK

Champagne cocktail, anyone?

Charles Upchurch explores the ins and outs and ups and downs of WALTER's own bubbly beverage of choice.

LIVING WITH ART

Young collectors

Marjorie Hodges debuts a recurring feature on art collections and the people who live with them. Brooke and Will McDaniels' modern house provides a dramatic backdrop to their paintings by regional and national artists.

ARTIST'S SPOTLIGHT

Thomas Sayre

Raleigh sculptor Thomas Sayre is world-renowned for his monumental public art. WALTER finds out what inspires him, how he gets two-ton works of art across the country in one piece, and why Raleigh is his home base.

Beautiful pictures

Just a note to thank you for such a lovely "first edition"! Everyone on your staff did a remarkable job. Beautiful pictures, quality printing and very fine articles. I look forward to the next one.

Bob Ross

Captivating

I just read your entire magazine and loved it! Congratulations! Raleigh truly does need this magazine and I wish you much success!

Things I loved the most: the photography (fabulous pictures - stunning and captivating - unseen in this market); the paper quality (rare in today's publishing environment); the content (love Webb Simpson and the perfect choice to launch with!); Nancy Olson's column (a home run to have her featured); and your advertiser's ads (brilliantly artful!). Thank you for overseeing such an enjoyable magazine. I look forward to next month.

Cindy Marrelli-Watko

Our Facebook friends

Mamie Lewis Potter: Loved the premiere issue!

Kay Bullock: Wow. You did not disappoint. Good writing, and clean, classic layout blew me away. Can't think of any magazine as beautiful as WALTER.

Olivia Pettifer: Great pictures!

Hadley Richarde Earabino: Poets, photographers, and writers, oh my! I am thoroughly impressed. Sir Walter would be proud.

Joy Ingallinera: Your first issue was perfect. A great blend of local photography, newsworthy articles, and Southern fried culture. Keep it beautiful and simple.

*Find us on Facebook: Walter Magazine
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We want to hear from you:


EMAIL LETTERS TO:

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WALTER 215 S. McDowell Street, Raleigh, NC 27601


Correction: Tom O'Brien was not head football coach at the University of Virginia, as WALTER reported in the September issue; he was the team's offensive coordinator.



10 THINGS EVERYONE SHOULD DO IN PERSON County & Roxboro

It's only a short drive to a new experience...

1. **Sip the Wine**
Visit Rock of Ages Winery
2. **Catch a Show**
Performances & Concerts at the Kirby
3. **Go Cycling**
A Link to bicycling highways throughout N.C.
4. **Taste the Cuisine**
Pick your flavor from a wide variety of restaurants
5. **Take a Hike**
PCC Nature Trails, Mayo & Hyco Lakes
6. **Go Roller Skating**
Palace Pointe
7. **Hit the Links**
Roxboro CC Golf Course & 2 Disc Golf Courses
8. **Camping or Fishing**
Mayo & Hyco Lakes
9. **Step Back in Time**
Person County Museum of History
10. **Relax!**
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photograph by Hide Terada



SEEKING NEW LANDSCAPES

Terrariums deliver

GREEN WORLDS UNTO THEMSELVES; LANDSCAPES UNDER GLASS. In Mike and Carlette Peters' terrariums, people see what they want to see. Some are drawn to the miniature fairytale gardens for their mystery and beauty. Others see an up-cycled, uber-green ecosystem. The rest rejoice at the first plants they've met that they *cannot* kill.

A terrarium is self-sustaining. It requires no attention, no watering, no fertilizing, no nothing. It will remain green, lush and growing regardless of the color of your thumb.

"I started to make them for friends five or more years ago, before we had a shop," says Carlette Peters, a Davidson, N.C., native. She owns Davenport@Five florist in the Five Points neighborhood with her husband Mike, a former corporate software developer and N.C. State alum. "They fell dead over them."

Soon, clients of the Peters' fledgling enterprise did, too. It was the summer of 2007, with its scorching drought. "You had to ask for water in restaurants," Mike Peters recalls. "Remember that?

Carlette had the idea: If you can't garden outside, why not garden inside?" She started with a glass-domed, upside-down light fixture, and was quickly on a roll. An impromptu arrangement of terrariums in the shop window sold out. "We thought it was going to be a fun display, but it has become a big part of our business," Carlette Peters says.

Priced at \$35 and up, the Peters' terrariums are now created mostly by Mike, who prides himself on the wide variety of green in every hue and texture he plants within apothecary jars, cloches, or the tiny greenhouses the couple calls "table-top conservatories." He eschews "cutsey stuff like animals or pagodas or fairies" because he wants his creations to "look like a natural world."

Davenport@Five is located at 2007 Fairview Road in the Five Points neighborhood off Glenwood Avenue in Raleigh. For more information, visit www.davenportat5.com.



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