

MILL

A MONTHLY MUSIC, ARTS, LITERATURE AND FOOD PUBLICATION
OF THE CARRBORO CITIZEN VOL. 5 + NO. 3+ DECEMBER 2011



INSIDE: * HOLIDAY HAPPENINGS * TREKKY RECORDS COLLECTIVE
* WINTER BEER * HEAR NC MUSIC VIDEO FESTIVAL

THE CARRBORO
CITIZEN

SPECIAL EVENT

DEC 3/4

SAT, 2pm & 8pm & SUN, 2pm

Live on stage at UNC's Memorial Hall

Nutcracker – Carolina Ballet

Experience the magic of a holiday tradition



See the
premiere of a
MAGICAL new
production

*This glittering classic ballet
will warm your spirit
with holiday memories
that last forever.*

**CAROLINA
PERFORMING
ARTS**

CREATE | PRESENT | CONNECT



THE UNIVERSITY
of NORTH CAROLINA
at CHAPEL HILL

919-843-3333 | carolinaperformingarts.org



HOLIDAY SPIRIT

Maybe you're not the first one to start caroling, or maybe you just hate eggnog. Perhaps it's the commercialism of it all that brings you down, or maybe you're so over the tacky Christmas sweater parties.

OK, Grinch – sure, Nov. 1 Christmas music is pretty annoying. But like it or not, by now we're in the thick of the holiday season. The month of November was pretty trying around here, and it's safe to say that we could all use a little holiday cheer.

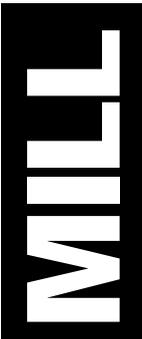
Given the divisiveness and lack of trust in our community of late, there's no better time to come together than now, and, per usual, there's no shortage of things to do to celebrate our community.

Make sure you grab a hot cocoa and a roadside seat next to your neighbor for the Chapel Hill-Carrboro Holiday Parade, set for Saturday, Dec. 10 from 10 a.m. until around noon. The parade starts at the Morehead Planetarium and travels west to Carrboro Town Hall, and always promises a healthy dose of holiday spirit.

There's lots more to do around here to celebrate the season – holiday home tours, tree lightings and more – see page 12 for details, and, gosh darn it, get on out there and enjoy.

– Susan Dickson

On the cover: A Virginia opossum photographed by Mary Parker Sonis, with a little holiday cheer added by The Citizen. See page 4 for more on opossums.



Robert Dickson PUBLISHER
robert@carrborocitizen.com

Susan Dickson EDITOR
susan@carrborocitizen.com

Duncan Hoge ART DIRECTOR
duncan@carrborocitizen.com

Taylor Sisk
CONTRIBUTING EDITOR
tsisk@mindspring.com

Kirk Ross
CONTRIBUTING EDITOR
rossreport@bellsouth.net

Marty Cassady AD DIRECTOR
marty@carrborocitizen.com

CONTRIBUTORS
**Vicky Dickson, Ashley Melzer,
Mary Parker Sonis, Margot
Lester, Jason Cole, Evan
Crouch, Rose Laudicina**

ROSS'S ALMANAC

The wintry west extends his blast / And hail and rain does blow
– Robert Burns, *Winter: A Dirge*

The Winter Solstice slips in Dec. 22 this year at 30 minutes past midnight. The best thing you can say about the onset of winter is that the steady loss of daylight comes to an end. The first day of winter, you see, is a happy moment – for the days grow longer from then on. Unfortunately, that means a long journey into night through the better part of December. So take your Vitamin D and run outside in midday as often as possible. Sunlight is precious. Savor it. Oh, and bundle up.

Dec. 1 – Sunrise: 7:07 a.m.; Sunset: 5:02 p.m.

Dec. 30 – Sunrise: 7:26 a.m.; Sunset: 5:12 p.m.

Moon Phases

☾ **First Quarter – Dec. 2** 🌕 **Full Moon – Dec. 10**

☾ **Last Quarter – Dec. 17** 🌑 **New Moon – Dec. 24**

The Full Moon in December is the Cold Moon, Oak Moon, Frost Moon, Winter Moon and Long Night's Moon (you catching the theme here?).

Planets & Stars: Venus rules the morning sky while Jupiter rules the night. The month is also another big one for meteor showers. The Gemini's burst out of Gemini around the 14th and the Ursids can be found near the Little Dipper around Dec. 22. And since it will be winter, check out the Winter Triangle – Betelgeuse, Procyon and Sirius – near Orion.

December is Bingo Month, Universal Human Rights Month and, according to The Onion, National Awareness Month.

Significant Dates

- Dec. 1 is World AIDS Day and Rosa Parks Day
- Dec. 3 is International Day of Persons with Disabilities
- National Cookie Day is Dec. 4
- Bill of Rights Day is Dec. 15
- National Maple Syrup Day is Dec. 17
- Chanukah begins on Dec. 21
- National Egg Nog Day is Dec. 24
- Christmas Day is Dec. 25
- Dec. 26 is Boxing Day and the start of Kwanzaa

rossalmanac.com/journal

ART NOTES

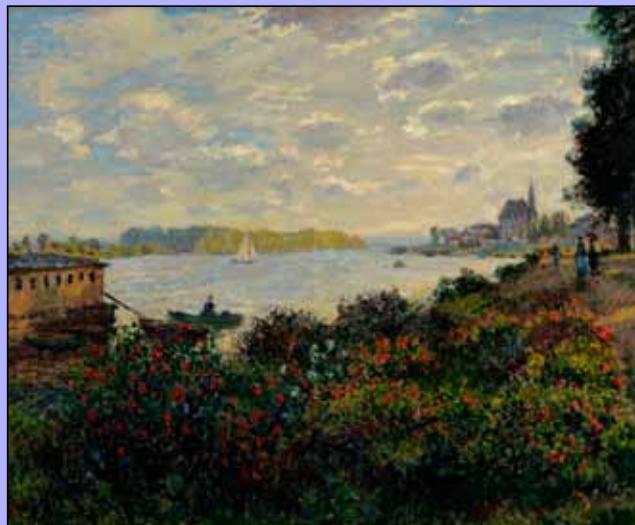
In the galleries

At the Ackland Art Museum on the UNC campus, "Carolina Collects: 150 Years of Modern and Contemporary Art" wraps up Dec. 4, with several conversations about the exhibit, which features nearly 90 hidden treasures by some of the most renowned artists of the modern era, gathered from private collections of UNC alumni. Sheldon Peck will host "The Art and Science of Hunting the Old Masters" on Dec. 1 at 6 p.m. at the Ackland. This will be the final talk in a series of unique perspectives on the challenges and rewards of building and maintaining a private art collection. On Dec. 3 at 2 p.m., Evan Ross will lead a guided tour of the exhibit's impressionist works. And on Dec. 4 at 1:15 and 3 p.m., Ackland staff will lead the last tours of the exhibit, which includes works ranging from an oil painting by Claude Monet and a suspended sculpture by Olafur Eliasson to an Alexander Calder standing mobile and a Pablo Picasso gouache.



Pieces on display in the METAL exhibit at LIGHT

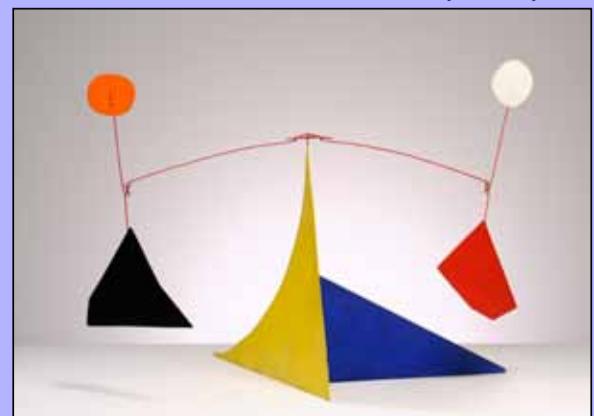
METAL, which features the work of both budding and master metalsmiths, is on display this month at LIGHT Art+Design. The exhibit includes an extensive collection of jewelry, with metals used in the works running the gamut from recycled tin and stainless steel to silver and gold. Metal ornamentation for the home, like stainless steel cups by Leo Gaev and



A painting by Claude Monet, part of Carolina Collects at the Ackland

cast bronze flowers by Kevin Eichner, is also featured. Jewelry artists include Ashley Buchanan, Jim Cotter, Robert Ebendorf, Helen Frady, Laritza Garcia, Kat Cole, Tara Locklear, Sarah Loertscher, Phil Manire, Barbara McFadyen, Amy Tavern, Callie Warner and Sarah West.

The Saxapahaw Artists Gallery is hosting a month-long holiday market and exhibit, and on Dec. 2 from 6 to 9 p.m., the gallery will host its annual holiday party, with all artists on-hand to showcase their works. The gallery will also offer music and refreshments during the annual Saxapahaw Holiday Open House on Dec. 10-11. More than 50 different local and regional artists are featured this month, with works in a variety of media and styles.



An Alexander Calder kinetic sculpture, on display at the Ackland

Up in Hillsborough, at the Eno Gallery, a group exhibition of new work by 28 of the gallery's fine artists is on display through Jan. 22. The exhibit includes paintings, sculpture, hand-blow glass, fine woodwork, contemporary ceramics and more.

THE UNINVITED GUEST



A Virginia opossum

PHOTO BY MARY PARKER SONIS

You don't have to travel to Madagascar to find one of nature's most unusual mammals. In fact, this bizarre creature can be found rummaging through your trashcan, taking up residence in your garage or boldly walking into your kitchen to cadge a treat from the cat food bowl.

The Virginia opossum is North America's only marsupial animal, and it has been wandering the continent for more than 70 million years.

As a primitive mammal, the opossum has a life that begins in a very unusual fashion. The placenta of an opossum is rudimentary and cannot support a full-term pregnancy. After a gestation of 14 days, the raisin-sized embryonic joeys are born. They are sightless, without fur and have undeveloped limbs. The mother then licks her abdomen to make it easier for her young to wriggle and slide their way into her marsupium (pouch), where they each attach to one of her 13 nipples.

Many of these tiny young never manage to attach to a nipple, while others may perish by attaching to a nonfunctioning nipple. A mother opossum's maximum number of joeys can never be more than 13, but usually a smaller number survive.

For the next two months, these babies remain in the pouch, where they complete their development. At two months, the young joeys emerge from their mother's pouch and climb onto her back, where they spend another six weeks.

The little opossum joeys hang onto their mother's fur using their extremely adept five-fingered paws. Their hind feet feature an opposable digit that functions much like a thumb. Humans are the only other creatures in North America to have opposable digits.

The tracks of opossums are distinctive for their tiny hand-like appearance. The digits are well spread, and the hind track looks like a small hand with a large thumb splayed off toward the back of the track.

These nimble paws, along with a semi-prehensile tail, allow the opossum to excel at tree climbing. They are agile climbers that use their tail as a brace or extra "hand" when climbing. A young opossum might be able to briefly hang by its tail, but an adult is too heavy for this feat.

The opossum is a wanderer in search of food to scavenge. Even carrying young, a female opossum may use multiple burrows. Human development and global warming have only encouraged the opossum to spread its range and develop an even greater stronghold in the animal kingdom.

If you Google the word "opossum," you are likely to find a host of pest-control companies that specialize in ridding your home of these strange nocturnal creatures. But the fact is that the opossum gets along just fine in almost any environment and thrives anywhere it can find a decent water source and a few places to hide during the daylight hours.

The opossum does not have strong claws for digging home burrows. It relies on burrows abandoned by other animals for its multiple temporary homes. A cat door to your garage is a welcome entryway to a warm place to spend the winter. Opossums have hairless ears, feet and tails and cannot tolerate extreme cold. Indeed, they are subject to frostbite if exposed to a harsh winter climate without adequate shelter.

The diet of the opossum is virtually anything it can scavenge. Carrion is a standard mainstay of the diet. Quite often, our encounters with opossums occur when we see them in our car headlights as they scavenge road kills. They eat the entire animal, including the bones. Troubled by roaches, grubs and snails in your yard? The opossum will eat them. The opossum will eat anything that you might leave out in the yard; composted garbage, birdseed, overripe fruit, suet cakes and cat food are some of its favored

treats. The opossum is also very happy to eat any and all snakes. It is immune to the venom of copperheads, water moccasins and rattlesnakes. In the southern part of its range, these snakes are a regular part of opossum diet.

Many people consider opossums to be stupid, but they have an incredible memory for relocating food sources. They do not rely on learned behaviors, but they are blessed with many innate hardwired behaviors that ensure their survival. The opossum is born with the ability to find exactly what it needs to survive in close proximity to humans, along with a keen sense of smell and a robust immune system.

Worried about a rabid opossum attacking your pets or children? Don't fret – the opossum is highly resistant to rabies, as its body temperature is lower than that of most mammals. The opossum is also resistant to distemper. Besides, opossums simply don't attack. When we talk about the opossum, we are talking about one of nature's most resilient and pas-



The hind foot of the Virginia opossum with its opposable thumb-like hallux
PHOTO BY MARY PARKER SONIS

sive animals. It does not avoid death by snakebite or rabies due to its lightning-fast reflexes, but by its strongly developed immune system.

When attacked, the opossum will

stand still and face you with its mouth agape, showing all 50 of its very sharp teeth. This toothsome display is fearsome but rarely dangerous, as opossums avoid confrontations. In just about any situation, the opossum will lose a fight with a dog. They don't run very fast and have a somewhat clumsy, flat-footed gait.

This brings us to the other of the opossum's passive defenses – playing possum. When a predator has cornered or captured an opossum, the poor animal can involuntarily fall into a catatonic state involving total paralysis, lowered heart rate and the release of a foul-smelling secretion from its anal glands. A dead animal is no fun for a predator to chase, and with any luck, the dog or coyote might release the opossum and look for something else to eat.

This near-comatose state can last for hours. In one instance, a person encountered an opossum that the family dog had killed. The homeowner tied the dead opossum in a plastic bag and threw it in his trashcan. The next day, a very-much-

alive opossum was found to have chewed its way out of the bag and gone on to dine on the contents of the bin.

For all this resilience, the opossum has a very short life. It is estimated that more than 8 million opossums are killed by cars every year. Remember that the opossum will stand still when threatened, and it has never learned to run from cars. It is a short life for animals that eat in the fast lane. They are preyed upon by dogs, coyotes, foxes and owls. The lifespan of the opossum in the wild is rarely longer than three years.

The opossum won't damage your garden or tear up your lawn, but it will happily take up residence in your crawlspace or raise its young in your attic if it can find a way to enter your very comfortable house. Hang a full bird feeder, and you can guarantee a fine life for this little forest intruder.

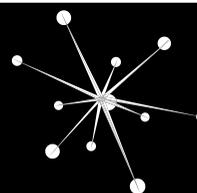
HAW RIVER BALLROOM

Chatham County Line



SARAH JAROSZ

www.hawriverballroom.com



The ArtsCenter

For more information or to order tickets call 929-2787 x201 or go to artscenterlive.org



ELF FAIR

5th Annual Holiday Crafts Extravaganza
Sat. December 3,
11am-5pm
PLUS all December
long in East End
Gallery



CONCERTS

TRK @ THE ARTSCENTER: An Evening With The Trecky Records Collective

feat. members of Megafaun, Lost In The Trees, Hammer No More The Fingers, Embarrassing Fruits, Bowerbirds, Butterflies and others
Thu. December 15 - \$6 advance, \$8 day of show

ARTSCENTER STAGE

Transactors Improv "Holiday Extravaganza"
Sat. December 3, 8 pm. \$14/\$16/
members \$12, students & seniors \$7/\$9

Amahl and the Night Visitors

December 9 thru 11 and 16 thru 18, 7 pm, Sat/Sun matinees 3 pm. \$22/\$27/
members \$16, students & seniors \$16/\$21, youth \$12/\$15

CHILDREN & FAMILIES

Liang Acrobatic & Comedy Show
Fri. December 9, 9:30 am (K-3rd grades) and 11:30 am (4-7th grades)

BECOME AN ARTSCLUB MEMBER

CALL US FOR INFO!

WINTER/SPRING CATALOG

now available for class registrations.

GIVE THE GIFT OF ART

Gift certificates for classes at The ArtsCenter!

facebook

TICKETS ON SALE NOW!

YouTube

LITERARY

Carrboro Branch Library

CLOSED DEC. 23-27, 31

Ongoing Events — Computer Classes, Saturdays, 10am; Storytime, Saturdays, 10:30am, Ages 1-5

Chapel Hill Public Library — University Mall

CLOSED DEC. 24-26, 31

Ongoing Events — Story Time, Tuesdays, 3:30pm; Time for Toddlers, Thursdays, 10:15am; Family Story Time, Saturdays, 11:30am; Computer Classes, Fridays, 8:15am; Baby Time, Fridays, 10:15am; Knitting for Charity, Tuesdays, 1pm
Teen Holiday Party — Dec. 20, 7-8pm
Pajama Story Time — Ages 2 and up. Dec. 28, 7pm Free

Chatham County Community Library

CLOSED DEC 24-27, 31

Ongoing Events — Storytime, Tuesdays, 3:30pm; Aspiring Authors' Workshop, Computer Classes 545-8086

Grand Trees of Chatham — An afternoon of stories, games and crafts for children age 8 and up. Dec. 1, 4-6pm Free 545-8085

Book Club — To discuss Helen Simonson's *Major Pettigrew's Last Stand*. Dec. 6, 6:45pm

Family Movie Night — *How The Grinch Stole Christmas*. Dec. 13, 6:30pm

The Gingerbread Boy — Presented by Rags to Riches Theatre, Dec. 20, 7-8pm

McIntyre's

Hillary Jordan — To read from *When She Woke*. Dec. 4, 2pm

Lynn Rossetto Kasper — To read from *The Splendid Table's How To Eat Weekends*, Dec. 10, 11am

Donald Davis — To host Holiday Storytelling. Dec. 17, 11am and Dec. 18, 2pm

Flyleaf Books

Ongoing Events — Storytime, First Saturdays, 10:30am; PJ Party Story Time, Third Fridays, 7pm; Writing Class, Second Saturdays, 10am

Diana Rupp — To present a free crafts workshop. Dec. 4, 2pm

Hillary Jordan — To read from *When She Woke*. Dec. 5, 7pm

Poetry Reading — With Joan McLean and Terri Kirby Erickson. Dec. 8, 7pm

Book Lovers Club — To discuss *Little Bee* by Chris Cleave. Dec. 12, 7pm

Buddhist Book Club Meeting — Led by Devasena Gnanashanmugam, to discuss *Eight Steps to Happiness*, by Venerable Geshe Kelsang Gyatso. Dec. 20, 7pm

THEATER

The ArtsCenter

Transactors Improv — Presents their holiday extravaganza. Dec. 3, 8pm

Liang Acrobatic and Comedy Show — For children in grades 4-7. Dec. 9 9:30am

Amahl and the Night Visitors — A holiday opera for all ages, presented by Long Leaf Opera. Dec. 9-11, Dec. 16-18 artscenterlive.org

Playmakers Repertory Company

Who's Afraid of Virginia Woolf — Written by Edward Albee and directed by Wendy Goldberg. Paul Green Theatre, Through Dec. 18 playmakersrep.org

Carolina Performing Arts

The Nutcracker — Performed by the Carolina Ballet. Memorial Hall, Dec. 3-4 carolinaperformingarts.org

DSI Comedy

Harold Night — With Lordington, P.I. Brash, Omaha 9, Dec. 2, 8pm \$10

Home for the Holidays — Dec. 2, 9, 16, 23, 30 9:30pm \$10

Mister Diplomat — Dec. 2, 9, 16, 23, 30 10:30pm Free

Improv Slam — Dec. 3, 10, 17 7:30pm and 9:30pm \$10

dsicomedytheater.com

DANCE

Ballroom — Seymour Senior Center, fourth and fifth Thursdays 7-9:30pm \$2 968-2070

Carrboro DanceJam — Freestyle dance. Balanced Movement Studio, first Fridays 8pm 968-8776

Triangle StarDusters Ballroom — Couples and singles are welcome. Fred Astaire Dance Studio, second Saturdays 8-11pm \$7/StarDusters members and students, \$12/others 942-7232

Contra Dance — Sponsored by FootLoose/Contrazz. Carrboro Century Center, Dec. 3, lesson 7:30pm/ dance 8pm \$9

Contra Dance — With music by Kendall Rogers, David DiGiuseppe and Jim Roberts. Carrboro Century Center, Dec. 9 lesson 7:30pm/ dance 8pm tcdancers.org

Contra Dance — Third Friday dance sponsored by Carolina Song and Dance Association. Carrboro Century Center, Dec. 16 \$8 csda-dance.org

Contra Dance — With music by Contraverial. Carrboro Century Center, Dec. 30

Swing Dance — Carrboro Century Center, second Saturdays, lesson 7:30pm, dance 8pm triangleswingdance.org

Square Dance — Sponsored by Square Heels Dance Club. Carrboro Century Center, Dec. 2, 7:30pm \$3

Holiday Happenings

(events are free unless otherwise noted)

Events

Hillsborough Town Tree Lighting
Old County Courthouse
Dec. 2, 7pm
visithillsboroughnc.com

Hillsborough Holiday Parade
Dec. 3, 10am
visithillsboroughnc.com

Hillsborough Candlelight Home Tour (fee)
Dec. 4, noon-6pm
visithillsboroughnc.com

Pittsboro Christmas Parade
Dec. 4, 3pm

Carrboro Town Tree Lighting
Carrboro Town Hall
Dec. 9, 6pm

Holiday House Tour (fee)
The Greenwood Neighborhood
Dec. 10-11
chapelhillpreservation.com

Chapel Hill-Carrboro Holiday Parade
Dec. 10, 10am-noon
chapelhilljaycees.org

Festival of Trees Gala (fee)
University Mall
Dec. 10, 7:30 pm
arcoforange.org/festival_of_trees_2011

Performances

Morehead Holiday Stars Concert Series (fee)
Morehead Planetarium — UNC
Dec. 2, 9, 10, 16, 17 7:30pm
moreheadplanetarium.org

The Nutcracker (fee)
Carolina Ballet
Memorial Hall — UNC
Dec. 3, 2 & 8pm; Dec. 4, 3pm
carolinaperformingarts.org

Music from the Gathering Church
Memorial Garden at University Baptist Church
Dec. 3, 6pm
downtownchapelhill.com

Amahl and the Night Visitors (fee)
The ArtsCenter
Dec. 9, 10, 11, 16, 17, 18
artscenterlive.org

Holiday Jazz Concert (fee)
North Carolina Jazz Repertory Orchestra
Hill Hall — UNC
Dec. 9, 8pm
music.unc.edu

A New World Christmas (fee)
The Chapel Hill Chorus
Hill Hall — UNC
Dec. 16, 8 pm; Dec. 17, 3pm
chapelhillcommunitychorus.org

Holiday Markets

ELF Crafts Fair
The ArtsCenter
Dec. 3, 11am-5pm
artscenterlive.org

The Festival of the Society Tree
St. Matthew's Episcopal Church
Dec. 3, 10am-4pm; Dec. 4, noon-4pm
stmatthewshillsborough.org

Southern Village Holiday Craft & Gift Market
On the Village Green
Dec. 4, 1-4pm
southernvillage.com

Pre-Christmas Gift Fair
Carrboro Farmers' Market
Carrboro Town Commons
Dec. 10, 9am-noon

Christmas Holiday Shoppe
St. Thomas More School
Dec. 10, 9am-4pm
school.st-thomasmore.org



THE READER

BY VICKY DICKSON

A MUTUALLY REWARDING PUBLISHING EXPERIENCE

In 2007, Elizabeth Woodman was looking into starting a publishing company. She'd edited Mary Claire Engstrom's *The Book of Burwell Students*, which told the stories of female students who attended the historic Hillsborough school in the mid-1800s. The experience had intrigued her with the concept of capturing "stories we don't wanna lose." Woodman wanted to create a company with a commitment to publishing books that explored the history and culture of the South.

But her 30-plus years in the business had taught her that such books tend to lose money for their publishers. And though she well understood that "you don't get into publishing for the money," she knew she'd likely need sources of revenue other than book sales in order to stay in business. Forming a nonprofit publishing house, one that could seek grants and donations, seemed like a logical solution, and when her good friend Gita Schonfeld agreed to come onboard, Eno Publishers in Hillsborough was born.

Eno Publishers releases two books a year, which translates into a considerable amount of work for Woodman and Schonfeld when you consider that big publishing houses put 50 to 75 people to work on a single book. The gestation period for one of their books – the time from which an idea is first proposed to the book's release – is about nine months, and involves everything from grant writing and editing to selecting type and coming up with a marketing plan.

To complicate things further, cover designs have to be commissioned and approved by the author six months in

advance in order to make it into the distributor's catalogue. And reviewers like Publishers Weekly need book galleys three to four months before a book's publication.

That's not to say that Woodman and Schonfeld were unprepared for all those challenges. Woodman cofounded Ventana Press, a publisher of technical books once located in Carrboro (in the building now occupied by Acme), and worked there for 11 years before becoming a freelance editor. Schonfeld cofounded *Carolina Parent* magazine, which was eventually sold to the *News & Observer*. So the duo definitely knew what they were getting into.

Though the publishing world is in a great deal of flux right now, and getting the word out about new releases gets tougher every time a newspaper or magazine cuts back on its literary coverage, it's clear that Woodman and Schonfeld relish coming to work every day. Schonfeld especially treasures the opportunities she's had to meet great authors. Woodman describes the whole experience as "far more rewarding than anything I've ever done."

The publishing house's existence has also been quite rewarding for local readers. To date, Eno has published six books: *27 Views of Chapel Hill*, Craig Nova's *Brook Trout and the Writing Life*, *27 Views of Hillsborough*, Daphne Athas' *Chapel Hill in Plain Sight*, Helen Kraus and Anne Spafford's *Rain Gardening in the South* and Suzy Barile's *Undaunted Heart*. The books are full of those "stories we don't wanna lose," and all are a true pleasure to read. So we're eagerly awaiting Eno's upcoming *27 Views of Asheville*, which is due to be released in 2012.



Elizabeth Woodman (left) and Gita Schonfeld of Eno Publishers

PHOTO BY ERIC HALLMAN

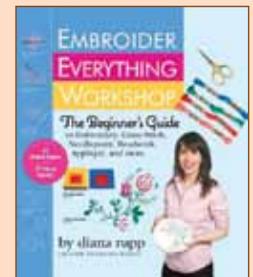


Sun 12/4 2pm

Crafts workshop with DIANA RUPP, author of *Embroider Everything Workshop: The Beginner's Guide to Embroidery, Cross-Stitch, Needlepoint, Beadwork, Applique, and More*

Join us for a free workshop with DIANA RUPP, who will help you create personalized holiday gifts.

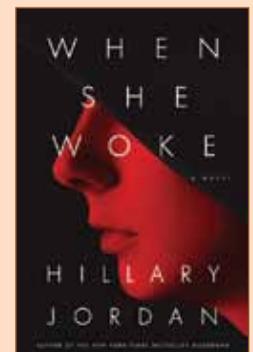
DIANA RUPP founded and runs Make Workshop in New York City, the hip craft school that teaches everything from how to use a sewing machine to spinning your own yarn.



Mon 12/5 7pm

HILLARY JORDAN reads & signs her new novel *When She Woke*

HILLARY is the author of *Mudbound*, which was the 2006 winner of the Bellwether Prize, the Alex Award from the American Library Association, was named the NAIBA Fiction Book of the Year. Her new book *When She Woke* is a retelling of the *Scarlet Letter* in a not-too-distant future.



752 MLK Jr Blvd (Historic Airport Rd) Chapel Hill
Next to Foster's Market, Kitchen and Flying Burrito

919.942.7373 * flyleafbooks.com

ALL YOUR BEVERAGE NEEDS UNDER ONE ROOF!

SHOP CARRBORO BEVERAGE CO. FOR HOLIDAY CHEER AND GIFTS FOR BEER & WINE LOVERS!

NEXT TO TYLER'S ON
MAIN STREET, DOWNTOWN
CARRBORO - 919.942.3116

SPOTLIGHT

PLAYMAKERS
REPERTORY COMPANY

★ SMART
★ THRILLING
★ AUDACIOUS

A dysfunctional family slugfest for the holidays!

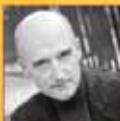


EDWARD ALBEE'S
WHO'S AFRAID OF
VIRGINIA
WOOLF?



NOV 30-DEC 18

FEATURING
RAY DOOLEY &
JULIE FISHELL




TICKETS
BY PHONE OR ONLINE
919.962.7529

CO-PRODUCED BY  **playmakersrep.org**

Who's Afraid of Virginia Woolf?

Who's Afraid of Virginia Woolf? Not PlayMakers Repertory Company, which is presenting the Tony Award-winning play through Dec. 18.

The play, written by Edward Albee, is performed in three acts of one-liners, drinks and a battle of wits between the dysfunctional couple George and Martha, played by company members Ray Dooley and Julie Fishell. George is an associate history professor at the university where his wife's father is the president, which adds tension to the couple's battlefield of a relationship. The play gets started with Martha inviting Nick, a young, new biology professor at the university, and his wife, Honey, over to the house for a nightcap, and as the night progresses and the drinks are poured, drama ensues and the night turns vicious.

Although pegged as a drama, *Who's Afraid of Virginia Woolf?* is filled with fun and games, and will elicit plenty of laughs as the couple offers a window into their intense relationship.

The play is directed by Wendy Goldberg, who is in her eighth season as artistic director of the National Playwrights Conference at the Eugene O'Neill Theater Center in Waterford, Conn.

Performances will be held at the Paul Green Theatre in UNC's Center for Dramatic Art and will start at 7:30 p.m. Tuesday through Saturday and 2 p.m. on Sundays. For a complete schedule, information and tickets, call 962-7529 or visit playmakersrep.org. Tickets range from \$10 to \$45.

Clay Centre Gallery

Join us
for our
Holiday Sale
Sat., Dec. 17
10am-5pm!



402 Lloyd St.
Carrboro
967-0314

Mon.-Fri.
10am-4pm
Sat. by appt

www.claycentre.com

Follow
your
Carrboro
Citizen
on Twitter



@CarrboroCitizen



Ba-Da Wings
Carrboro's
Sports Bar
Open till 2am



BUCKET OF WINGS
\$15
(3 lbs jumbo wings or 15 boneless wings)

Kitchen
open till 2 am
every night

**Dine on our new
Outdoor Patio!**

open at 11am daily • 919-960-0656 • badawings.com
302B East Main • In Front of ArtsCenter & Cat's Cradle

CAUGHT ON FILM

BY MARGOT C. LESTER

ACTOR-WRITER-DIRECTOR PROFILE: **CLARK GREGG**



Chapel Hill native and actor-writer-director Clark Gregg
PHOTO COURTESY OF CLARK GREGG

Former Chapel Hillian Clark Gregg is on the TV a lot right now. *The New Adventures of Old Christine* is now in syndication, and he and his wife, last season's *Dancing with the Stars* champion Jennifer Grey, co-star in *Road to Christmas*, a Lifetime movie in heavy rotation during the holidays.

"We didn't realize when we took that project that it would become a staple," Gregg laughs sheepishly.

RENAISSANCE MAN

Gregg's talent surfaced when his homeroom teacher at Chapel Hill High dared him to audition for *Plaza Suite*. Gregg got the part. That led to other roles and his selection as a co-host of the annual Junior Follies student revue. The emcees wrote and directed skits they performed between acts.

"It was a weirdly prescient moment of my future," says Gregg, a "true hyphenate" in entertainment terms. Today, he's a stage and screen actor (*Iron Man*, *Thor*, *The Adventures of Sebastian Cole*), a screenwriter (*What Lies Beneath*) and a director. He did all three for *Choke*, which was nominated for the Grand Jury Prize and won the Special Jury Prize at Sundance in 2008, and he'll reprise the trifecta for his next film, *Trust Me*, starting production this month.

"I like to keep busy," Gregg deadpanned on a recent visit back to Chapel Hill. But his versatility has kept him in "the business" for 20 years. When he wasn't getting parts, he was writing screenplays or performing in or directing stage productions. "It was brutal for years," he admits. "But I found something I wanted to do and stuck to it."

TEAM PLAYER

After graduating from CHHS in 1980, Gregg was "de-

lusionally intent" on playing professional soccer or being in a band. At Ohio Wesleyan, he injured his thumb – "bad news for a goalie" – and soon after, he headed for New York, playing in and going to see bands. He funded it all by working as a guard at the Guggenheim or parking cars. But acting continued to tug at him.

"I got tired of starving, and decided to apply to NYU," Gregg relates. He did, ending up in a class taught by Pulitzer Prize-winning playwright David Mamet, where he befriended actors William H. Macy and Felicity Huffman. The three later founded the Atlantic Theater Company, where Gregg is now in residence, appearing in the world premiere of Ethan Coen's *Happy Hour*, a work of three one-act comedies.

The three actors work outside the ATC too. Macy and Gregg have been in several films together, including the Mamet-directed *State and Main*; Huffman (who's also in *Trust Me*) and Gregg played opposite each other in the final two episodes of the critically acclaimed but short-lived *Sports Night*, created by another friend, Aaron Sorkin. Gregg's role as The Stranger "really popped" with viewers, who remain some of his most passionate fans.

That's vintage Gregg, who's a master at creating indelible characters, even out of smaller parts (see also Agent Michael Casper in *The West Wing*). But his knack for making a major impression is most evident in his turn as Agent Phil Coulson in *Iron Man*. Coulson was an instant fan favorite, and Gregg was asked to reprise the role for *Iron Man 2*.

"Agent Coulson is someone people connect to, a grounding force among all the superheroes," Gregg explains. "He's the regular guy who's a little snide and sarcastic in the face of, say, a raging monster."

Marvel took notice, recently making Agent Coulson a franchise player who has appeared in *Thor* and *The Avengers*, out next year.

'CHAPEL HILL BOY'

Though he works frequently in New York and lives in Los Angeles with Grey and their daughter, Stella, Gregg holds out hope that at some point he'll pick up a gig in North Carolina.

"It's sad, but I've only been in one production in North Carolina, *The Young Indiana Jones Chronicles*, produced in Wilmington, and that was 18 years ago," he laments. "I'm going to get a job there some day if it kills me. I'm a Chapel Hill boy from back when there was only one high school, and I'll always consider myself a native of the Southern Part of Heaven."

Stay tuned. carrborocitizen.com



SPOTLIGHT

HearNC Music Video Festival

Ya heard? The HearNC Music Video Festival returns on Dec. 1 at Cat's Cradle, and this year's event will be broadcast live on The People's Channel.

Launched last year, HearNC is a celebration of North Carolina artistry of all manner – film, music, dance, animation, sculpture, textiles and more will be featured. Awards will be given for the finest of the fine. According to HearNC's mission statement, its concept is one of "locals supporting locals at a statewide level and connecting the economic relationship between local businesses and local artists." The long-term plan is to hold the event throughout the state.

This year's event will feature music video submissions from across North Carolina and musical performers including last year's HearNC Crying for the Carolina award-winner MC Stranger Day, Bibis Ellison, Animal Alphabet and Holy Ghost Tent Revival.

Doors will open at 8 p.m. and the show gets going at 9. Tickets are \$10 in advance at Cat's Cradle or catscradle.com, and \$12 day of. Or catch it on The People's Channel.



Bibis Ellison performing at last year's festival

PHOTO BY BRYAN HARVEY

A NON-PROFIT SINCE 1995

triangle youth ballet's

the Nutcracker

with live music by
Tchaikovsky Virtuosi
Andrew McAfee, conductor



Photography by Catharine Carter

December 3, 7:00
December 4, 2:00
Hanes Theatre
Chapel Hill
932-2676

December 10, 7:00
December 11, 2:00
Carolina Theatre
Durham
560-3030

family friendly pricing

www.triangleyouthballet.org

The Triangle Youth Ballet is a 501(c)3 non-profit and a member of the North Carolina Center for Non-Profits.

the FRAMERS CORNER inc

DISTINCTIVE PICTURE FRAME DESIGN • SINCE 1981

Please visit us in our new location at 210
West Main Street in Carrboro, next to the NC
Crafts Gallery and Balloons & Tunes.

210 West Main St, Carrboro, NC 27510 | 919.929.3166 | theframerscorner.com | dvdsummer@gmail.com | Hours: 10-6 m-f, 10-2 sat, and by appointment



The largest comedy school in the Southeast *
LIVE COMEDY EVERY THURSDAY FRIDAY SATURDAY

dsicomedy.com

*LOCATED ON THE BACK OF CARR MILL MALL BY THE RAILROAD TRACKS (REAL HARDCORE)

TASTE OF THE TOWN: PROVENCE



Felix Roux's whole baked snapper provençal

PHOTO BY ALICIA STEMPER

Born and raised in the Provence region of southeastern France, Felix Roux has been developing his culinary art since the age of 16, when he began his apprenticeship with his father at the Jane Madeleine Restaurant. Roux and his wife, Anne, have been operating restaurants across the U.S. for more than 40 years, eventually settling in Carrboro to bring regional French and Mediterranean cuisine to the Triangle.

Located in an old mill house on West Weaver Street, Provence draws in pedestrians to its inviting patio, where diners have the pleasure of having a whole fish deboned tableside.

WHOLE BAKED SNAPPER PROVENÇAL

INGREDIENTS

- 1 whole snapper, scaled and gutted
- 1 large or 2 small tomatoes, sliced
- ½ onion, sliced
- 2 cloves of garlic, crushed
- ¼ cup of olive oil
- 1 bunch of thyme or rosemary
- ¼ cup of white wine
- 2 teaspoons butter (optional)
- Salt and pepper, to taste

METHOD

Preheat oven to 415 degrees. Gently mix the sliced tomato, onion, garlic and salt and pepper. Spread half of the mixture onto a sheet tray and drizzle with olive oil.

Stuff the belly of the snapper with a bunch of thyme or rosemary and lay the fish flat over the tomato mixture. Cover the fish with the remaining mixture and sprinkle with olive oil, thyme and salt and pepper.

Bake for 35 minutes at 415 degrees, basting the fish every 10 minutes.

Add the white wine and butter to the baking tray five minutes before the fish is done to make a nice sauce.

Serve the fish with lemon wedges and garlic-infused olive oil.

Bon appétit!

Gift certificates.
Choice holiday wines.
Join us for a festive New Year's Eve!

GLASSHALFULL

Serving Dinner Mon-Thu 5-9:30, Fri-Sat 5-10. Lunch Mon-Fri 11:30-2:30
Patio Dining Available - 106 South Greensboro St., Carrboro -
919.967.9784 - glasshalfull.net



WEDNESDAY NIGHTS - HALF PRICE WINE

Amante Gift Certificates - buy a \$25 gift certificate for just \$20!

300 East Main Street, Carrboro next to ArtsCenter and Cat's Cradle

929-3330

5209 Falconbridge Road, Chapel Hill near intersection of 54 and I-40

493-0904

Mon-Thurs 10:30am-10pm

Fri & Sat 10:30am-11pm

Sun 12noon-10pm

Southwestern seasonal - local - fresh cuisine

iFeliz Navidad!

Timberlyne Shopping Center
1129 Weaver Dairy Road
Chapel Hill

919-942-4745
margaretscantina.com

Serving lunch weekdays and dinner Monday-Saturday

Friend us on Facebook

North Carolina Boys Choir, Chamber Choir and Girls Choir

CHRISTMAS CONCERT



DUKE UNIVERSITY CHAPEL
DURHAM, NC
MONDAY, DEC. 19TH AT 7:30 PM

TICKETS AVAILABLE AT THE DOOR ONE HOUR BEFORE PERFORMANCE, OR AT THE FOLLOWING OUTLETS:

Adult tickets - \$15
Senior tickets - \$12
Children 12 and under - \$8

Pearson Music Company & Studios,
Chapel Hill Blvd. Durham,
or **Burrage Music Company,**
Green Road, Raleigh

919-489-0291 • WWW.NCBOYSCHOIR.ORG

BREAKFAST WITH SANTA!
December 3, 8:30-11:00 am



Legacy Academy
FOR CHILDREN

NOW ENROLLING FOR FALL 2012!

- Low Student—Teacher Ratio
- Brain Considerate Curriculum encourages Inquiry Based Learning
- Caring for children ages 6 weeks to 4 years, Before/After school care, Kindergarten and Summer Camps for ages 5 - 12
- Music and Foreign Language included in tuition
- State of the art classroom environments and materials
- The freshest, most nutritious natural foods - lunch & 2 snacks daily
- Learners will take an active part in their educational journey
- Legacy Academy is a partner with all parents



Celebrating the uniqueness of every child



Legacy Academy

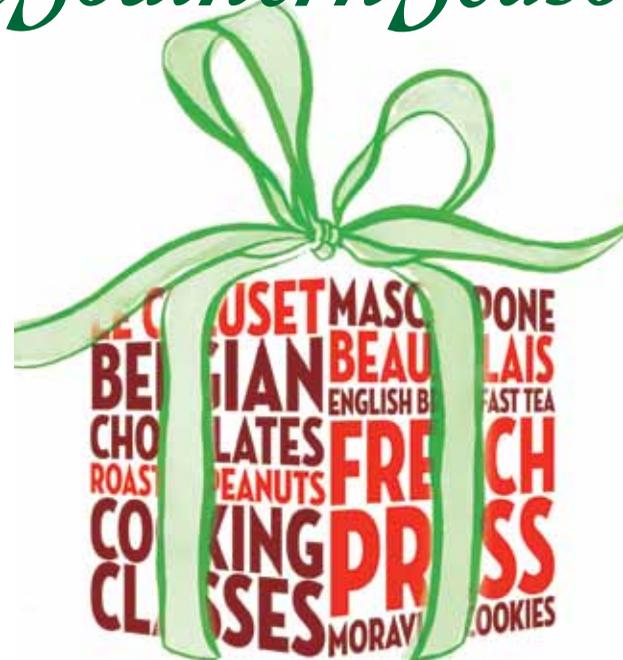
Legacy Academy for Children, Chapel Hill
515 East Winmore Avenue
Chapel Hill, NC 27516
919-929-7060
Lachapelhill@legacyacademy.com
www.lachapelhill.com

Call today to see all of the exciting things we have to offer your little Legacy!

Legacy Academy Chapel Hill provides a developmentally appropriate program that will support each child as they prepare for academic success. At Legacy Academy our mission is to serve our children, families, staff and communities in a manner that positively impacts their lives.

Legacy Academy Chapel Hill is a member of the Legacy Academy franchise system.

A Southern Season



Shop. Taste. Discover.

OVER 50,000 GIFTS FOR EVERYONE ON YOUR LIST.

UNIVERSITY MALL CHAPEL HILL • 919-929-7133 • SOUTHERNSEASON.COM
EXTENDED HOURS: MON-SAT 9AM - 9PM, SUN 10AM - 7PM



Mediterranean Deli's Zaatar Pita

PHOTO BY KIRK ROSS

FOOD OF THE YEAR

It's midway through feasting season and you're thumbing through the end-of-the-year edition of *MILL*. That means it's time for The Eater's annual Food of the Year Award.

The chosen item can be any kind of food, but to be judged, it has to have a few key attributes – locally produced or grown, good for you, good for the environment and accessible in terms of both price and availability.

The Eater also tries to find items that are a worthwhile addition to one's regular diet. Hard-to-prepare items or specialty foods just won't do. Above all, of course, the Food of the Year has to be delicious.

This year, one product proved its worth in all of the above categories by making snacks and meals more wholesome and flavorful and affording those of us who are sometimes harried hosts a quick, easy-to-produce appetizer.

And the winner is (drum roll) ... Mediterranean Deli's Zaatar Pita!

This isn't just any pita. Made in the ovens added by the deli a few years back during its big expansion, this bread is made from organic flour produced from local wheat at Lindley Mills in Graham. The ingredients list is positively ancient: organic wheat flour, water, thyme, sesame seeds, sugar, sumac, salt, citric acid and yeast. The thyme, salt and sumac provide a savory mix with the sumac adding a lemony tartness that is distinct but not overpowering.

The mix of flavors and the light, not-too-chewy bread are a perfect delivery system for a little hummus or ajar. (The Eater's favorite midday snack is a toasted Zaatar Pita with a little soft cheese melted on it.) If you're cutting up some pita for an appetizer or party snack, add the Zaatar variety to the mix.

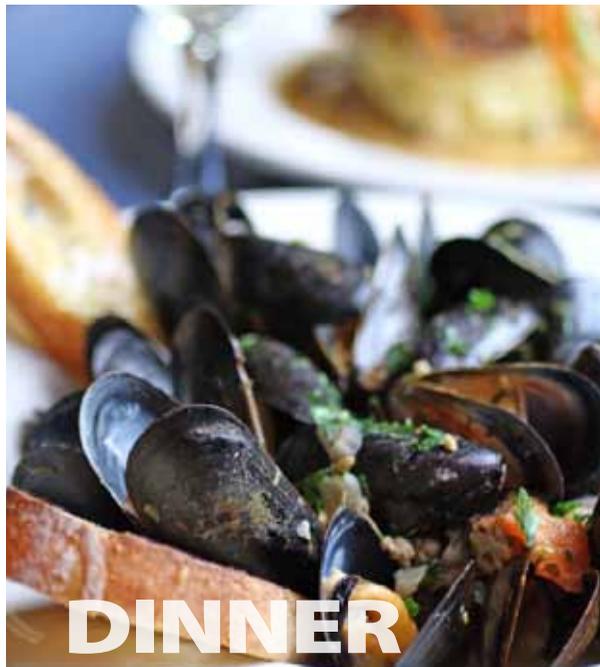
Another key attribute that makes the Zaatar Pita this year's champ is that it freezes well and cooks up quickly right out of the icebox.

A couple of things to keep in mind: Unlike the deli's sesame and regular pitas, the Zaatar doesn't produce an easy-to-open pocket, so it's not as functional if you want to slice it in half and stuff it full of various ingredients. And some of the generous dusting of spices doesn't always stay on the pita, especially after toasting, so it can be a little messier than the unseasoned varieties.

Also keep in mind when you're buying pita from the deli that you're supporting Lindley Mills' efforts to revive the local wheat market. The mill, located along Cane Creek, was founded in 1755 and run by the Lindley family for a century. It was restored three decades ago to grind organic grains and has been an integral part of the effort to find varieties and a market for North Carolina farmers who want to diversify into wheat production.

If you haven't tried this wonderful baked good, you're in luck, because the deli has ramped up its production and distribution. You can buy it warm most days at the deli for \$1.99 for a package of four, and fresh batches are in stock at all three Weaver Street Markets, along with Whole Foods and Fresh Market.

Panzanella is part of Weaver Street Market Cooperative



Historic Carr Mill 200 N Greensboro Street, Carrboro, NC
919.929.6626 panzanella.coop

panzanella



*Enjoy dining and drinking
with family and friends
right here in town!*

There are more than 60 restaurants, cafes, delicatessens, coffee shops, bakeries, bars, nightclubs and beverage vendors in Carrboro. Whether it's for breakfast, brunch, lunch, dinner, coffee, snacks, drinks or just a night out, Carrboro is a great place to celebrate the season and ring in the new year.

**HAVE A SAFE HOLIDAY -
PLEASE DRINK RESPONSIBLY AND USE A
DESIGNATED DRIVER**

This ad sponsored by Walk Carrboro and area merchants.

WINTER BEERS:

An Expression of Holiday Cheer

The holidays are upon us once again. For many, this time of year brings back fond memories of time spent with loved ones, family traditions and good food, drink and cheer. Outdoors, the racket of leaf blowers and scent of firewood seem to be fixtures on a cool late-fall day. As the season changes, beer brewers are shifting their focus to capture the spirit of this special time of year. Winter beers serve to evoke memories of the holiday time while warming our bodies and souls in preparation for the cold months ahead.

Just as every family has its own holiday traditions, brewers from different regions of the world add their own distinct flair to holiday beers. To help get us through the holiday and enhance our experiences, here are a few beer styles from various brewing traditions to look out for this season.

GERMAN WINTER LAGERS

German brewers are master craftspeople when it comes to lagers. Lagers are beers that are fermented at cooler temperatures, thus ensuring a mellowed, smoother finish. The cooler months require a lager with a bit more heft, however, and a bock satisfies this need. A bock is essentially a strong, dark lager, and the doppelbock variant is one of roughly double strength, both in flavor intensity and alcohol content. Expect deep, rich caramel malt flavors from a bock, with a bit of toasty and sometimes even chocolate or smoky notes. Bocks are full-bodied and not typically bitter to taste. Ayinger Celebrator and Augustiner-Bräu Maximator are prime Bavarian examples of the doppelbock style.

BELGIAN WINTER ALES

In contrast to the German winter lagers, Belgian brewers tend to make warm-fermented ales that focus on the estery character imparted by brewing yeast. Many Belgian ales are spontaneously fermented, meaning the brewing yeast is derived from setting out unfermented beer and allowing naturally occurring yeast strains in the ambient environment to alight on the brew and begin consuming the fermentable sugars. To put it another way, Belgian brews are all about letting yeasts work their magic. It may sound chaotic, but that's the point; some of the most complex Belgian beers are unpredictable and have variances from batch to batch. Winter Belgians are also sometimes brewed with beet sugars to enhance flavor, color and alcohol strength. Expect dessert-like flavors from a Belgian winter ale. Best served in a wide-mouthed glass, these beers give off both aromas and flavors of nutmeg, clove, anise and cinnamon with a malt core that suggests dark fruit and brown sugar. Delirium Noël and St. Bernardus Christmas are very good examples of the style.

ENGLISH WINTER ALES

English brewers have their own versions of winter ales. Less reliant on yeast character, English winter ales tend to focus more on a complex blend of both toasted and roasted malts. The difference between "toasted" and "roasted" simply comes from the duration of time the barley is kilned. It's analogous to coffee – the longer you cook the bean (or in the case of beer, grain), the darker it gets. Toasted malts provide burnt brown sugar flavors, while roasted malts impart coffee, chicory and chocolate notes to beer. English brewers also may put actual spices – cinnamon, nutmeg and the like – into beers instead of relying on the yeast to provide those flavors. As a result, English winter ales can be quite robust, even to the point of cloying if too much spice is used. Expect the flavors described above in a good English winter ale, with a healthy dose of earthy Fuggles or Kent Goldings hop varieties for a moderately bitter finish. Samuel Smith's Winter Welcome and Fuller's Old Winter Ale are great places to start if you're inclined to try a true English winter ale.

AMERICAN WINTER BREWS

Despite having a much younger brewing tradition in relative terms, American brewers seek to build on the various European models and then some. A general rule of thumb is that American interpretations of beer styles tend to be more intense in flavor and concept. Winter styles are no exception – this is an area where American brewers really push the envelope. American craft brewers have introduced adjuncts such as coffee, chocolate, vanilla and pumpkin into traditional styles to accentuate flavors that historically were derived from malts and yeasts alone. American brewers also love their hops. The American hop-growing regions in the Pacific Northwest tend to produce varieties with citrusy, piney and resinous notes that typify styles like India Pale Ale. American brewers will often marry these hoppy qualities with strong malty notes found in winter ales. Great Divide's Hibernation Ale is a seasonal that is an interesting and distinctly American take on an English Old Ale. A perfect example of the American-hops-meets-European-maltiness combination is Sierra Nevada's Celebration Ale. If a coffee beer piques your interest, try to track down a Founder's Breakfast Stout.

Whatever the origin of the winter beer, these styles should help keep up the yuletide spirit until next spring's thaw.

The following is a recipe that might help pull out some of the flavors in these winter beers:

SPICED APPLE AND RAISIN CRUMBLE

(adapted from *W.I.G. Cookbook*)

INGREDIENTS

2 pounds Bramley apples, peeled, cored and sliced
3 ounces raisins
1 ounce soft brown sugar
1 level teaspoon ground cinnamon
½ teaspoon ground cloves
2 tablespoons water
8 ounces plain or whole wheat flour
3 ounces butter at room temperature
3-4 ounces soft brown sugar, to taste

METHOD

Preheat the oven to 350 degrees.

Place the flour in a large mixing bowl, add the butter and rub it into the flour lightly with your fingertips. When the fat has been dispersed fairly evenly, add the sugar and combine that with the rest.

Place the apples, raisins, sugar and spices in a saucepan, and sprinkle with the water, then cook gently until the apples are soft and fluffy. Spoon the mixture into a pie dish and sprinkle with the crumble topping. Use a fork to even it out, but don't press it down. Cook for 30-40 minutes until the topping is tinged with brown.

MUSIC CALENDAR DECEMBER

THE ARTSCENTER

An Evning with the Trekkly Records Collective (12/15)

CAT'S CRADLE

HearNC with Bibis Ellison, Holy Ghost Tent Revival, Animal Alphabet, Stranger Day (12/1) Steep Canyon Rangers, Greg Humphreys (12/2) Beirut, Perfume Genius (12/8) Holy Ghost Tent Revival, Matrimony, Mike Quinn (12/9) Southern Culture on the Skids, Jennyanykind (12/10) Mandolin Orange, Stickley Brothers, Phil Cook (12/16) The Wusses, The Texas Peters (12/31)

THE CAVE

The Morningstars (12/1) John Howie Jr and the Rosewood Bluff, Organs (12/2) Red Threads, Nick Driver Band, Alexis Marceaux and the Samurai (12/3) Griis Rock (12/4) Tracy Walton, The Living Deads (12/8) TOW3RS (12/9) Pagan Hellcats, Jeff Hart (12/10)

CENTURY CENTER

Pamilico Joe and Clean Water Flow (12/7)
flying burrito
Tim Stambaugh (12/1, 12/8, 12/15, 12/22, 12/29)

GENERAL STORE CAFÉ

Jazzbeau (12/1) Mebanesville, Mayors Jam (12/2) Daniel Sean, David Watson, Doug Largent (12/3) Laine and Avis Duo (12/4) Fred Royal, Circle City (12/9) Tommy Edwards, The Outliers (12/10) Tony Galiani Band (12/15) Suzannah, Uncle John's Band, North

Carolina Songwriters Showcase (12/16) Trilogy (12/17) Justin Johnson (12/22) James Olin Oden, Black Bird Blues Jam (12/23) India Cain, Keith Allen (12/29) Mark Holland (12/30)

HILL HALL

Chapel Hill Philharmonia presents Matthew McClure (12/11)

INTERNATIONALIST BOOKS

Allison Self, Brownbird Rudy Relic (12/4)

LOCAL 506

Eric and The Dimarzios, Campfires and Constellations (12/1) Gasoline Stove, Sarah Shook and The Devil, Jonathan Rachels (12/2) Magnolia Collective, The Moaners, Stag (12/3) Macklemore and Ryan Lewis, Champagne Champagne, Xperience (12/4) Strand of Oaks, Calico Haunts (12/5) Max Bemis, Sherri Dupree (12/6) Graffiti 6 (12/7) Grieves and Budo, K.Flav (12/9) The Old Ceremony, Phil Cook and His Feat (12/10) Dax Riggs (12/13) Rachael Yamagata, Mike Viola (12/15) Lizzy Ross Band, The Broadcast (12/16) Snmnmnm (12/17)

MOREHEAD PLANETARIUM

Clef Hangers, Loreleis (12/2) The Sandbox Band (12/9) The Chelsea Chimes (12/10) John Brown Jazz Orchestra (12/16) Julie Elkins, Jan Johansson (12/17)

NIGHTLIGHT

Hendacatope, Ani Stark, Orgavin (12/1) Mittenfields, Vannevar (12/2)

Nine Fingered Thug, Savage Knights, Yohimbe, Buttfinger (12/3) J Swiss, Cayson, J Rowdy, P Rob, Optimus Rhymes (12/8) Hiss Golden Messenger, William Tyler (12/10) The Big Lebowski Musical (12/16-12/18) Ghost to Falco (12/23) Easy Company, Nice to Meet You James, You Will Be Ascending (12/30)

OPEN EYE CAFE

Jake Melnyk (12/2) The Outliers (12/3) Zach Pekar (12/17)

PIOLA

Chris Reynolds (12/6, 12/20)

THE STATION AT SOUTHERN RAIL

Brad Maiani Trio (12/1) Alex Bowers and Friends (12/2) The What? IV (12/3) Tim Stambaugh (12/4) Gmish Klezmer Band (12/7) American Review (12/8) Alex Bowers and Friends (12/9) Not Dead Yet (12/10) Honeychile (12/13) Bibis Ellis and the Good Doc (12/14) Brad Maiani Trio (12/15) Alex Bowers and Frjiends (12/16) Lee Gildersleeve and Bad Dog Blues Band (12/17) Gmish Klezner Band (12/21) Pussy Mountain (12/22) Alex Bowers and Friends (12/23) Bibis Ellison and the Good Doc (12/28) Brad Maiani Trio (12/29) Alex Bowers and Friends (12/30)

UNIVERSITY BAPTIST CHURCH

Mandolin Orange, The Tomahawks, Skylar Gusasz, Brett Harris (12/3)

ORANGE COUNTY SOCIAL CLUB



108 E. MAIN ST. CARRBORO
9 3 3 . 0 6 6 9

ON TAP AT THE BREWERY

NOW BOOKING HOLIDAY PARTIES

SANTA'S SECRET TASTY WINTER ALE

NEW WINTER MERCHANDISE

HOLIDAY PIES FOR SALE AT THE HOPSHOP IN PITTSBORO

TAR HEEL TROLLEY
FREE SHUTTLE FROM CHAPEL HILL BREWERY TO THE DEAN DOME ON GAME DAYS

KIDS EAT FREE ON MONDAYS (RESTRICTIONS APPLY)

\$3 PINTS ON TUESDAYS

WEDNESDAY NIGHT TRIVIA



460 WEST FRANKLIN STREET
DOWNTOWN CHAPEL HILL
BELLEMONT STATION
(64/15-501) PITTSBORO
WWW.CAROLINABREWERY.COM




First Friday
Dec. 2, 6-9 pm

3rd Annual Open House
Saturday, Dec. 10 ▪ 9-9 pm
Sunday, Dec. 11 ▪ 9-6 pm
Food ▪ Music ▪ FREE gift wrap

Now Shopping on on-line
You can purchase via our website:
www.saxapahawartists.com

336.525.2394 ▪ www.saxapahawartists.com
Saxapahaw Artists Gallery ▪ 1610 Jordan Dr. ▪ Saxapahaw, NC 27340



HOME OF THE PASTRAMI BISCUIT!

BREAKFAST & LUNCH
CATERING

919.967.2185 • Main & Greensboro: Next to Open Eye
Breakfast/Lunch: Mon - Sat: 7:30am - 4pm • nealsdeli.com
A MOM AND POP OPERATION IN DOWNTOWN CARRBORO

SPOTLIGHT



The Trecky Records Collective

PHOTO COURTESY OF TRECKY RECORDS

An Evening with the Trecky Records Collective

Trekky Records is turning 10, and to celebrate their years of success recording some of Chapel Hill and Carrboro's favorite local music, the Trecky Records family will come together for an evening of music.

On Thursday, Dec. 15, Cat's Cradle will present An Evening with the Trecky Records Collective at The ArtsCenter. After a successful get-together in 2009 at Milltown for a night of performances, Trekky will be recreating the magic in the warmth of The ArtsCenter's walls with members of Embarrassing Fruits, Hammer No More The Fingers, Midtown Dickens, Mount Moriah and many more.

The guys over at Trecky Records have promised an evening of original songs, covers and sing-a-longs, so be sure to come out and wish them another 10 years and more of success.

The doors open at 7:30 p.m. and the show starts at 8. Tickets are \$6 in advance and \$8 on the day of the show.

A complete line-up of artists for the evening can be found at trekkyrecords.com/index2.html

GIFTS THAT KEEP ON GIVING

Shop Fifth Season this holiday season for unique gifts for the gardener and beer lover on your list.

GIFT #32 DELUXE BEER STARTER KIT



CARRBORO 106 S. Greensboro St. ★ 932.7600
ONLINE www.fifthseasongardening.com

WHERE DOING IT YOURSELF IS ALWAYS IN SEASON

SOUTHERN RAIL
THE STATION BAR CAR
LUNCH BRUNCH DINNER
PATIO DINING
919-967-1967
CARRBORO • FREE PARKING
EAT DRINK HOST YOUR NEXT PARTY WITH US

Raleigh Location Now Open!
6311 Glenwood Ave. | 919-803-6392

Cherry Pie
Get a piece...

INTIMATE TOYS, GIFTS & GAMES
1000'S OF ADULT DVD TITLES
EXOTIC SMOKESHOP
BEST PRICES IN THE TRIANGLE

1819 Fordham Blvd
(1 MI south of I-40 #270)
Chapel Hill
919-928-0499

HOURS
M-TR 10am-MID
FR & SA: 10am-2am
SUN: NOON-10pm

www.cherrypieonline.com

CLIP & SAVE
20% OFF!

Present Prior to Purchase. Void with other offers. 18 to enter. Proper ID required. 110801CC

SPOTLIGHT

Gmish Klezmer Band

Klezmer fans take note – the Gmish Klezmer Band will perform two shows this month at The Station.

With Jordan Hutchinson on clarinet; Leah Schinasi on violin; Will Ridenour, Donovan Zimmerman and Austin McCall on drums; and Phil Blank on accordion, tenor banjo and tsimbl, Gmish plays klezmer in a style that blends flashier concert customs with down-home dance traditions. For those unfamiliar with klezmer, the musical style is drawn from the tradition of the Ashkenazic Jews of Eastern Europe, which later morphed with American jazz in the early 20th century.

The band plays shows at venues throughout the Triangle area, but sometimes, when the weather is nice, you just might find them playing on the streets of Carrboro too.

Gmish performs at The Station on Wednesday, Dec. 7 and Wednesday, Dec. 21 at 7 p.m. both nights.



Photo by Brian Perkins

SPOTLIGHT



Photo by Renee Strnad

SNMNMNM

Seamus and Matt and Mark, who as a quartet are better known as SNMNMNM, are back again at Local 506, playing a show on Saturday, Dec. 17 to celebrate their 14 years of music together.

After starting out in Rochester, N.Y., the guys now call Chapel Hill home, and delight in playing an anniversary show each year at Local 506. They have a lot to celebrate together, as the lineup of band members hasn't changed, and despite their years of work together, traveling the country in close quarters, they remain as bonded as when they began.

SNMNMNM's pop-rock style pulls on a variety of musical genres including ska and an endearing style of nerd-rock that uses clever lyrics to entice listeners. With a wide array of instruments, including drums, tuba, trumpet and accordion, these guys know how to put on a show for the masses that will have listeners delighted until the last brass instrument blows and the house lights go up.

Show times and ticket prices were not yet announced at press time; keep an eye on Local506.com for details.

GIMME 5

Ashley Melzer writes the Gimme Five! column for *The Carrboro Citizen's* MILL blog (carrborocitizen.com/mill/tag/gimme-five), in which she asks local bands five probing questions. Below is a selection of favorites from the column to date.

ALEX MAIOLO OF FAN MODINE

The Citizen: What did you dream of being when you were a kid? (How'd that turn out?)
Maiolo: When I was 13, I wanted to grow up to be a Peter Buck. And the Coast Guard had an odd appeal for me for about 10 minutes. The Coast Guard doesn't involve Rickenbackers though, so being a Peter Buck won. Through His guidance (capitalization intended), I got deeper into psych-pop and garage rock, when I had only been a Byrds fan up to that point. Being a Marty Willson-Piper (of the band The Church), or a Dave Gregory (XTC) was an option too. If it involved paisley, velvet, 12 strings or skinny ties, it was for me. What I ended up being was a local small-business owner who also works for a musician's nonprofit and advocates for health care reform. I'm not so sure that's in the job description of being a Peter Buck, but I'm only 43, and still on the path to achieving absolute Buckian enlightenment, in the most Willson-Piperian and Gregorian sense, of course.



SARA BELL OF SHARK QUEST

TC: What instigated the choice of band name?
Bell: I always get the details wrong, but I think this is how it went down: Laird and his friends were dreaming up a band and tossing out names, and someone said something that he

thought was "Shark Quest" and it was something else. ... We were originally called Malachai, since this band was an extension of his original project, Mordecai, which was this beautiful bunch of recordings he made in 1989 or thereabouts. We had one song on the *Cognitive Mapping* compilation under that name, but then the Vanilla Trainwreck record came out, and Laird felt like this town wasn't big enough for two biblical prophets, so he changed our name to Shark Quest.



MIMI MCLAUGHLIN OF MAGNOLIA COLLECTIVE

TC: When did you decide it was time to share this music?
McLaughlin: We realized that it was time to share the music live from the moment our band formed. With three prolific songwriters, there is an overflowing pot of material and songs from which to choose. After many requests from our friends and fans for recorded music, we picked six of our favorite original songs that showcase unique qualities and strengths of each of our songwriters. This is our first release, an EP we are calling *Ghost Stories*. We recorded this in Daniel's un-air-conditioned living room, and mixed it ourselves. We have plans to keep on playing live locally and to record a full-length album early next year.



TH 12/1**(\$10/\$12) HEAR NC MUSIC AND FILM FESTIVAL : **BIBIS ELLISON, HOLY GHOST TENT REVIVAL, ANIMAL ALPHABET, STRANGER DAY**

FR 12/2**(\$15) **STEEP CANYON RANGERS W/GREG HUMPHREYS**

SA 12/3**\$8/\$5 UNC STUDENTS **WXYC 80s DANCE**

TH 12/8 **BEIRUT W/PERFUME GENIUS**

FR 12/9 **HOLY GHOST TENT REVIVAL W/MATRIMONY AND MIKE QUINN**(\$10/\$12)**

SA 12/10**(\$10/\$12) **SOUTHERN CULTURE ON THE SKIDS W/JENNYANYKIND**

FR 12/16 HOLIDAY SHOW **MANDOLIN ORANGE W/GUESTS STICKLEY BROTHERS AND PHIL COOK**(\$10)**

SA 12/31 NEW YEAR'S EVE PARTY WITH **THE WUSSES AND THE TEXAS PETERS**(\$15)**

FR 1/13/12**(\$12/\$15) **ABBEY ROAD LIVE! W/STRINGS AND HORN SECTION!**

SA 1/14/12 **MIPSO TRIO / OVERMOUNTAIN MEN / JIM AVETT**(\$8/\$10)**

SU 1/22/12 **(\$15) **ANTHONY GREEN W/THE DEER HUNTER TU 1/24/12 WHERE'S THE**

BAND TOUR: FEATURING ACE ENDERS (THE EARLY NOVEMBER), ANTHONY RANERI (BAYSIDE), CHRIS CONLEY (SAVES THE DAY), EVAN WEISS (INTO IT. OVER IT.), MATT PRYOR (THE GET UP KIDS)(\$14/\$16)**

TH 1/26/12 **DONNA THE BUFFALO**(\$17/\$20)**

FR 1/27/12**(\$18/\$20) **OLD 97S**

W/THOSE DARLINS SA 1/28/12 **ACOUSTIC SYNDICATE**(\$12/\$14)**

TU 1/31/12 **KATHLEEN EDWARDS**(\$20/\$23) W/HANNAH GEORGAS**

SA 2/11/12 **FOUNTAINS OF WAYNE**(\$20/\$23)**

SU 2/12/12 **SHARON VAN ETTEN**(\$13/\$15) W/SHEARWATER**

TH 2/16/12 **EMILIE AUTUMN**(\$15/\$17)**

TU 2/21/12 **BLIND PILOT**(\$15/\$17)**

TH 2/23/12 **COREY SMITH**(\$15/\$20) ON SALE 12/2**

TU 3/6/12**(\$20/\$23) **BOYCE AVENUE W/SECONDHAND SERENADE**

TH 3/1/12 **HEARTLESS BASTARDS**(\$14/\$16) ON SALE 12/9**

SA 3/17/12 **(\$12/\$14) **BOWERBIRDS ON SALE 12/2**

SU 4/1/12 **THE NAKED AND FAMOUS**(\$15)**



ALSO PRESENTING

LOCAL 506 (CHAPEL HILL)

SU 12/4 **MACKLEMORE & RYAN LEWIS W/CHAMPAGNE CHAMPAGNE AND XPERIENCE**

TU 12/6 **MAX BEMIS (SAY ANYTHING) W/SHERRI DUPREE**

SA 12/10 **GRAFFITI 6 (XIMENA SARINANA CANCELLED)**

TH 12/15 **RACHAEL YAMAGATA W/MIKE VIOLA**

TH 1/12/12 **MENZINGERS**

FR 2/24/12 **OTHER LIVES**

ARTSCENTER (CARR)

TH 12/15 **AN EVENING WITH TREKKY RECORDS COLLECTIVE FEATURING MEMBERS OF BUTTERFLIES, EMBARRASSING FRUITS, LOST IN THE TREES, MEGAFAUN, MIDTOWN DICKENS, MOUNT MORIAH, VIBRANT GREEN, HNMTF**

MEMORIAL HALL (UNC-CH)

MO 1/30/12 **SOLD OUT JEFF MANGUM**

W/ANDREW, SCOTT & LAURA **SOLD OUT**

CAROLINA THEATRE (DURHAM)

FR 12/2 **MICHAEL IAN BLACK**

MOTORCO (DUR)

SA 12/10 **AMY RAY W/SHADOWBOXERS**

HAW RIVER BALLROOM (SAXAPAWHAW)

SA 2/4/12 **ON SALE 12/2 MOUNTAIN GOATS**

W/NURSES **THE CLAYTON CENTER (CLAYTON)**

SA 2/11/12 **TODD SNIDER**

LINCOLN THEATRE (RALEIGH)

WE 2/15/12 **THEY MIGHT BE GIANTS**

W/JONATHAN COULTON **PAGE AUDITORIUM (DUKE)**

RESCHEDULED FROM OCT 20 **MO 12/5 SOLD OUT THE CIVIL WARS**

W/MILO GREENE **SOLD OUT ALL TICKETS HONORED**

CATSCRADLE.COM * 919.967.9053 * 300 E. MAIN STREET * CARRBORO

**ASTERISKS DENOTE ADVANCE TICKETS @ SCHOOLKIDS RECORDS IN RALEIGH, CD ALLEY IN CHAPEL HILL ORDER TIX ONLINE AT ETIX.COM * WE SERVE CAROLINA BREWERY BEER ON TAP!+ WE ARE A NON-SMOKING CLUB



Ali Cat

Anna's Tailoring & Alterations

Artizan Gifts

The Bead Store

Carolina Core

Carrboro Yoga Company

CHICLE

Creativity Matters

CVS

DSI Comedy Theater

Elmo's Diner

Fedora Boutique

Harris Teeter

Head Over Heels Haircutters

Miel Bon Bons

Mulberry Silks & Fine Fabrics

The Painted Bird

Panzanella

Rita's Italian Ices

Sofia's

Townsend Bertram & Company

Weaver St. Market & Cafe

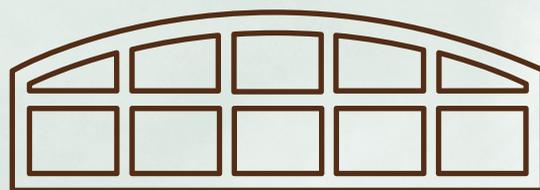
SHOP & DINE LOCAL FOR THE HOLIDAYS

Apparel • Jewelry • Gifts

Casual Dining • Entertainment

Home • Grocery • Drug

Specialty Shops • Services and Ample Free Parking



CARR MILL



Shop • Dine • Meet • Carrboro



In the heart of Carrboro 200 N. Greensboro St. at the corner of Weaver St.