

PRESIDENT'S PODIUM

The past month has been an active one for the Residents' Association Board. The first meeting of the Executive Committee of the TFAD Board, TFAD legal Counsel, members, and the Board of the Residents' Association was called by President Harvard. It was an opportunity to explore the issues that have adversely affected communications between the parties over the years as well as those which have been positive. Discussion was open and frank and a good beginning for the next meeting to be scheduled.

This is a good time to bring your positive ideas for improvement to the Residents' Board either through your caucus or the appropriate committee, in writing, please. The experience, in many different organizations, of those of us who live here is a vast reservoir of knowledge upon which we hope to draw.

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WHERE MAY WE EAT?

Since it was first announced last month that the long awaited remodeling of the café and dining room would begin sometime in January, Foresters have been asking each other, "How are they going to do that?" Barrie Lobo and his staff, with input from the Food Committee, have been trying to figure out answers to that question for the past three months, and they have a master plan ready to put into Details will be reoperation. leased to everyone this month, but The Forester has had an advance look at this document and here is what we can expect, in brief.

While the café is being renovated, residents and employees alike will be served breakfast, lunch and dinner in the main dining room, with a supplementary "to go" program (better known as the Basket Brigade) available. A portable steam table for hot entrees and vegetables will be set up, and a salad bar will be set at each meal, with fruits available for breakfast. Near the cash register at the front of the dining room there will be a beverage station, with iced tea, coffee, milk, juice and ice. Desserts will be available next to the cash register.

There will be about 80 seats available for breakfast and lunch, but seats will be added or subtracted if needed. At breakfast and lunch, the tables will look just about as usual, with tablecloth, salt and pepper, flower and sugar.

At lunch, a blue plate special will be offered every day, including an entrée, two accompanying dishes, and a beverage, all for a set price.

After lunch is over at 1:30, the steam table and other stations will be moved to the kitchen, for use in the "to go" service. Tables will then be reset in the dining room, as they are now, and table service will be available from 4 to 7 p.m., but only at the dinner meal.

Menus will be available in the foyer by the public phone, placed in a large file box holding enough for several days. Take a menu, fill it out by 10 a.m., and leave it at the front desk. You can pick up you meal in the Studio at 4 p.m. and 6:30 p.m. Sunday meals can be picked up in the Studio at 11:30 a.m.

Got all that straight? Now let us take a look at the future and see what it holds for the hungry. Since that's a little more than six months in the future (we hope), plans have not yet been completed, but Barrie is

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"AULD LANG SYNE"

For a while, back there in the rapidly dimming past, we proved to be so popular that it thought that if Guy Lombardo died, he would take "Auld Lang Syne" with him. But he died and he didn't. So we will be singing it again this New Year's Eve, at least those of us who still remember the custom and the words.

Oddly enough, Robert Burns, who composed it, didn't have New Year's Eve in mind at all. He simply thought of it as a song of friendship, of remembering the carefree days of youth, those days when "we taw hae run about the braes." Translation from the Scottish: "We ran together on the hillsides." The song's title, of course, translates "For good times long ago."

From these lowland beginnings in Scotland, "Auld Lang Syne" has managed to make itself heard around the world. No one knows where it started - it was part of Scottish folklore long before Burns appropriated it in 1780s. Burns never directly claimed to be the author of the verses, but on the other hand, he was quite unclear about how he happened upon them. When he first sent it to Mrs. Frances Dunlop, a rich widow friend, he passed it off as "an old song and tune which has often thrilled thru' my soul." But five years later, he sent it to George Thompson, one of his publishers, claiming it as an "old song which has never been in print," which he "took down from an old man's singing."

"Auld Lang Syne" was first

published in late 1796 in "Scots Musical Museum," a magazine devoted to Scottish songs. has since circulated around the world, translated even into Asiatic tongues-Chinese and Japanese-although scholars say even the title defies translation.

But it was never associated with New Year's Eve until good old Guy began signing off with it at New Year's Eve appearances in the 1930s. He came by it honestly. As a teenager, he played in a band in London, Ontario, where a great many Scots lived. There it was traditional to end a social evening with that old song. Appropriately enough, Lombardo first used it when he was on a weekly network radio show-for guess who, Robert Burns Panataella Cigars. first played it on New Year's Eve on a prom date at the University of Virginia, where the dancers cheered it because it happened to be a school song.

Now it's the national anthem on New Year's Eve, here and around the world.

For Auld Lang Syne, that's the story.

John Tebbel



BRIC-A-BRAC

Are Gremlins at work at The Forest! Bernie Bender wondered how many had been in the Computer Room to stir the machines out of sync. Short and his maintenance staff have tried to find the cause of light outages in the courtyards and behind the main building. And it bewildered Bess Bowditch that one rose, no more, from one of her arrangements at the reception desk or count-me-in table was missing each day.

Joel and Shirley Colton have returned from France where they led a Duke Alumni tour with emphasis on art and history. . . M. E. Stewart once again treated her three sons and their wives to a trip, this time for a Caribbean cruise. . . Ann Rice had a pleasant visit with her son and his family in Oregon. . . Julia Negley is home again from her ninety- something opera trip, this time in Ireland . . . When Julia Lewis was in Vermont last summer, she enjoyed the company of fifteen members of her family who celebrated her son's 59th birthday. . . Chef Roger Andoh is back from a family visit to Africa. . . Robin Williams is engaged to be married. . .Lucy Grant's family came from CT, GA and TN to suprise her for a BIG birthday celebration. Then she accompanied husband, John, for a quick trip to California. . . Early November was second anniversary time for Glenn and Tammie Arrington. . . Pete and Barbara Seav celebrated their 60th wedding anniversary with family in Bridgehampton, NY. . . Herb and Berniece Stecker chalked up 60 years, too. . . Henry and Martha Fairbank spent a weekend with their daughter and her family in Sperryville, VA where the leaves were at their peak of color. . . Marion Patton was pleased to have a visit in hometown New York City. . . Phil and Clare Eshelman's son came from Florida to drive them to Indianapolis for a granddaughter's wedding, then on to Michigan for enjoyable family visits at several stops.

The Melpolder's sons and families came from Phoenix AZ and Sanford NC to help Jean enjoy her birthday. . . Ruth Nash's son and his wife came from Nashville and Evebell Dunham's b.i.l. visited from New Orleans. . . It's not often that Martha Gambill leaves town, but for two weekends in a row she visited with daughter, Sue, and other family members from Baltimore in Cary. . . Bill and Harriet Fine entertained daughter, Debbie, and Larry from New York. . . Chuck and Doris Fields hosted a family gathering here.

Aileen Harmel tunes in at 4 AM for daily Spanish lessons! . . Edna Baker enjoys weekly Bingo along with others in Holbrook according to Kathrine Holton and Betty Joyce Whittle. . . John Gray is the Forest Champion Billiard player beating out **Jim Shuping** in the finals.

A few months ago. Karen Sarine encouraged a group of residents to gather to reminisce. Erika Guttentag. Coach Persons, Janet Holley, Willie Mae Jones, Kirkpatrick, Margaret Rose Sanford, Eleanor Kinney, John Friedrich, Peter Robinson, Julia Chu, Shirley Frucht, Keith Burkett, Chuck and Doris Fields, Frank and Adele Medure, Julian and Delancy Price, Bob Dietrich, Barbara Seay and Rose Leavenworth have all participated. Looking back, it's hard to believe that we have lived as long as we have. As children we would ride in cars with no seat belts or air bags. We had no childproof lids on medicine bottles, doors or cabinets, and when we rode our bikes we had no helmets! How did we survive!

Remember to have any information for The Forester to Box #3045 before the 15th of each month.

AD LIB

"Whoever said money can't buy happiness didn't know where to shop".

> RESTAURANTS: CAFE BISTRO

Hope springs eternal and so do the many new restaurants opening in the Triangle. Some are very good and some, merely mediocre, soon disappear. I haven't "done" the restaurants in Southpoint but have found my way to the CAFE BISTRO tucked away in a second-floor corner of Nordstroms and had a delightful lunch. My BLT was the best ever - great bread and the bacon reminded me of that marvelous British back bacon. The BISTRO is a bright, neat place and offers a varied menu, low prices, and a respite from all that shopping.

Sandwiches \$6.95-\$7.95, salads \$5.95 - \$8.50, pizzas \$6.95 - \$7.95

Cafe Bistro, Nordstroms, Southpoint. Tel.(919)806 3700

PROVENCE

In the Chapel Hill, Carrboro part of the world if you scratch a bungalow you find a restaurant. In Carrboro, just beyond the Carr Mill shopping complex, a French couple, Felix and Anne Roux, have taken over a bungalow and lo and behold a very popular restaurant has emerged. Provence offers a fine dining experience. The atmosphere is refined — soft music that doesn't intrude on the con-

versation, soft lighting, soft colors, attentive waiters, everything that conspires to create an elegant evening. Unhappily it didn't bring out the best from the male diners' closets and I am speaking of the mostly middle-aged patrons. More than 80% of these men were wearing sweaters! Was local academia trying to make a point? Provence specializes in fish and my sole was perfectly cooked. Best Friend opted for a rack of lamb, delicious, too, and they have a wonderful way of serving their crusty bread. Add Provence to the list of very good Triangle restaurants.

Appetizers \$4.75 - \$6.95, entrees \$15.00 - \$24.00

PROVENCE, 203 W. Weaver Street, Carrboro Tel. 967 5008

Reservations strongly recommended.

THEO'S KELLARI

Is the Senate large enough for both Hillary Clinton and Elizabeth Dole? Is Brightleaf Square large enough for two Greek restaurants? The venerable Nicos Taverna, which has been pleasing Durhamites for years, is being challenged by Theo's Kellari. Elias Dalitsouris from Pinehurst has taken over the space once occupied by Fowlers Grocery and later by the restaurant "203". Unfortunately, he has done little to enhance this vast space — just lots of square tables and chairs, set about schoolroom cafeteria style. We lunched there and ate rather sparingly; I, a spanikopita and salad and Best Friend, hummus and salad. I found my salad overdressed and my spanikopita heavy. Perhaps I was recalling the feather light spanikopita the late lamented Pywacket offered. Best friend had better luck. The service was cheerful and the prices low.

Spanikopita \$5.95, hummus \$5.95, mixed green salad \$3.50

Theo's Kellari, Brightleaf Square, Durham Tel. 281 7995

RENDEZVOUS GRILLE

other evening The when we went to the recently RENDEZVOUS opened GRILLE I felt like Alice when she tumbled through the looking glass. I was again in one of the haunts of my youth. The Grille could have been 1930-40s anv cocktail lounge - dark paneled walls, soft tinkling piano. As we entered a torchy voice was singing "What is this thing called love?" I was hooked and I hadn't even had a bite! It was crowded but the tables are well spaced, soft carpet underfoot and lots of attentive waiters about. The dress code? There weren't any sweatshirts but there weren't a lot of neckties either. The menu was impressive and so was the food. For an appetizer I had lobster

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violi, Best Friend, straciatelli, an Italian egg soup. We both had filets mignon which were served with mushrooms and asparagus. For dessert we settled on decaf cappucino. The only blip on the screen — Best Friend had to send his soup back for more heating, otherwise the evening was great. I don't know what it would be like for lunch when the soft lights and tinkling piano disappear.

Appetizers \$6 - \$12, entrees \$14 - \$24

R E N D E Z V O U S GRILLE 55 Vilcom Circle, Suite 110, Chapel Hill (Vilcom Circle is just off Weaver Dairy Rd. and just before you come to Timberline Shopping Plaza. The restaurant is off the lobby of a big office complex.) Tel. 933 7446

Reservations recommended.

I'm not doing much Christmas shopping but I am sending videos of favorite old movies to some friends.

Cabaret (Liza Minnelli) 1972 - \$13.83 vhs order no. axwbd000785

Citizen Kane (Orson Welles) 1941 - \$13.83 vhs order no. axtcm006565

Casablanca (Humphrey Bogart) 1943 - \$13.83 vhs order no. axwhv065527

These I order from Critics Choice Video Tel. 1 800 367 7765

Libby Getz

BLITHE SPIRIT A TIP FOR TRAVELERS

If any of you are Northeast bound during the holiday season and are likely to be in New York City, a worthwhile stop would be the Metropolitan Museum of Art to view The Costume Exhibit. Called Blithe Spirit: The Windsor Set, this exhibit presents the fantastic clothes of Wallace Warfield Simpson and the Duke of Windsor. All the great designers of the day (pre-WWII) are represented - Chanel, Mainbocher, Poiret, Balenciaga (those ball gowns!) and others. The fabrics and tailoring are superb and some of the dresses, so classically designed, might be worn today. One is struck by the size of the Duke - a small man, he almost seems like a teenager in his beautifully cut suit.

The exhibit has of course attracted a great number of women, but, we're told, a goodly number of men as well.

Blithe Spirit will be on until February 9, 2003

Marion Patton

EAT?

(Continued from page 1) working on that too. With the dining room closed then, the action will be shifted to the other end of the long corridor, and the probability is that the auditorium will become the dining room. It's a changing world, isn't it?

John Tebbel

CELEBRATIONS

(Continued from page 11) dance, gifts and noisy merriment as in the olden days.

But Christmas, for me, is a time for quieter pleasures...for tenderness and thinking about a baby who was born to be the Prince of Peace, and to show us how to live. I believe that in the dark days of our lives as in the dark days of winter there are germinating the seeds of hope and the return of the warm sun of joy.

This year the Winter Solstice comes on December 22nd. Let's celebrate!

Betsy Close

PRESIDENT

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Meanwhile, as the holidays approach think of those without nearby families whose lives can be brightened by sharing the joys of the festive season.

With every best wish from Mary and me,

Bob Ward

LOMA YOUNG BILLIARDS THREAT

You may think of her as "the Southern Lady from Savannah" or "the artist of roses" but do you know the real Loma, the competitive, hard-shooting billiards player of TFAD?

If the answer to that question is "yes", then you probably are not surprised to learn that Loma reached the quarterfinals in TFAD's famous Billiards Tournament in grand fashion! The tournament uses the game of "Eight Ball" in the typical double elimination ladder formation that starts by randomly assigning players; and then allocates a split between "winners" and "losers" who continue to play the next person on the ladder until the final round.

"Eight Ball" begins with Eddie Dennis, the referee from Durham, racking the balls in the usual triangle, making certain that the lead ball is perfectly positioned. The two players simultaneously lag a cue ball for the lead. The winner can take the first shot or offer it to the opponent. They shoot "in an open table" until one person pockets a ball, either a solid color or a stripe which determines that person's choice; the opponent then takes the other choice. On the opening shot, called the "break," at least four balls must hit the rails (sides of the table.) The two opponents then take turns shooting until the first ball is pocketed. This step is terribly important, as it determines the order in

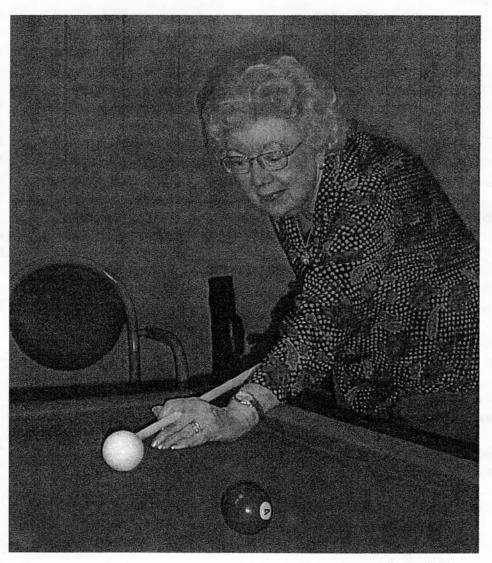
which balls may be legally hit. Each player must first hit their ball, either a solid or a stripe, or a foul is automatically called.

Loma lost in the first round on Monday when she accidentally pocketed the 8-ball. But, acting on adversity, she won her first game in the loser's bracket.

Being the only woman in the tournament of 2002 doesn't phase this remarkable lady. After her first win, she became as comfortable with the cue in her hand as she is with a paintbrush. She, like most women players in the United States, chooses a #17 cue stick (while men tend to choose a #18 or #19.) The numbers refer to weights of the cue sticks in ounces.

She's cool, quietly assessing her opponent's moves. She awaits her opportune moment. Loma plays an excellent

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by Becky Binney

Loma Young

(Continued from page 6) game, based on considerable practice with Carl, her husband and coach.

In her second challenge, against Frank Medura (one of the experts at the evening TFAD game) she played until near the end of the game, when the last two striped balls were nestled against the 8 ball in a triangle. Frank chose to hit the 8 ball, in order to break up the triangle. "Foul" came from the referee, Eddie. "Ball in hand". Loma could place the cue ball anywhere on the table. She quietly picked up the white cue ball, placed it strategically. She put the first striped ball into a pocket, leaving the cue ball in place to sink the second striped ball. Calmly, she designated the pocket for the 8 ball, and then SHE WON the game.

On Thursday afternoon
Loma faced her next challenge — a game against John
Gray, a dark horse contender.
Loma played well but John
played better. Thus ended
Loma's "fifteen minutes of
fame."

After the tournament, Eddie stayed for the ceremony of awarding certificates to the firstplace winner, John Gray and to the second place winner, (another well-known billiards expert) Jim Shuping.

Caroline Long

THE PURPLE DOOR

This has been a tenth anniversary year for The Forest and for its original inhabitants. The beauty parlor, more accurately known as *Jewell Yarbrough's Beauty Salon*, will be celebrating a decade in February, too. Few, if any, CCRCs in these parts can boast of such a long-running service.

Jewell got her own start in the business by graduating in 1972 from the Troutman College of Hair Styling, and worked for Troutman himself in his Durham salon. Later, she taught for him in his Durham school, while working in several of the city's beauty parlors. Jewell was awarded a trophy in hairstyle design in 1972, and later got further training with the celebrated stylist, Vidal Sassoon.

But Jewell has another career too. She's been married for 37 years and has six grand-children. She took several years off to help her husband in his business, and when she was ready to resume her career, it happened to be just the time The Forest was opening for business. "I've enjoyed working here," Jewell says. "The people are wonderful, and I've made many friends — sadly, lost a few too."

An important part of Jewell's family is Kem Y. Shulter, her daughter, who is her right hand at The Forest. Kem has another job, too — married, with three children, two boys and a girl, aged 15, 11, and 4, who keep her busy. Kem, too,

attended Troutman's School. After graduation in 1994, she began an apprenticeship with Jewell. She found time that year to attend a South Carolina seminar, with intense training in haircutting. Like her mother, she's fond of her customers, and thinks of them as part of her family. Kem has even been known to come in on Saturday, when the salon is closed, to help someone look good before that customer has to catch a plane.

Bridgette Smith is the newest addition to the salon staff. A divorced single parent with two small children, Bridgette has been a licensed cosmetologist since 1993. She says: "The opportunity to work with a generation of people who were raised to be respected, and who show respect to others, was refreshing and encouraging. They appreciate you and your work. They're all very special and important to me."

Vanessa Coleman comes to the Forest Salon twice a week to do manicures and pedicures. She's a Minnesota lady, born and raised in St. Paul. For the past ten years she's owned and operated an in-home nail salon. She enjoys the Carolina weather, and thinks the Triangle is a great place to raise her two children, Patience and Sean, 13 and 15. Sean recently had his artwork displayed at The Forest.

And all of the above is one more reason why we Foresters are lucky to be here.

John Tebbel



GROWING PAINS

Garden Plots: Frank Melpolder is trying to find a way to upgrade our gardens. Some of the land-scape timbers that outline the plots are rotting after 10 years of service.

Greenhouse: The Christmas cacti in the greenhouse are full of buds.

Problems??: Sometimes people stop me to ask about their gardening or plant problems and I try to give them an answer. A good way to get your questions answered is to call the Master Gardner Volunteer Office at 560-0528 and describe the problem. If they cannot diagnose the problem over the phone, they will ask you to bring a sample to their office. Another number to try is 560-0525.

Betty Niles Gray

FORESTER PROFILE

Katheryn Roberts

When Kathryn Roberts arrived at the Forest last May to be Steve Fishler's Executive Assistant, it was the last place in the world she had ever expected to be. For one thing, she was a Raleigh resident who had only been in Durham once before, and in any case, her original dream had been the theater. Plenty of theater at the Forest, of course, but it's amateur.

Born in the old Rex Hospital in Raleigh, she had been educated at Millbrook Senior High and Peace College, before going to North Carolina State, from which she graduated in 1995, with a degree in communications. Before that happened, however, she had moved to Cincinnati in 1988, where she worked for American Airlines in the reservations department. But Kathryn found nothing much to interest her in the Queen City, and she wanted to come home. Back in Raleigh, she worked for a time in the travel business, while she was at State. During her senior break, she traveled to New York in pursuit of a dream so many have dreamed before and after-a career in the thea-It was not the stage she ter. was thinking of. She wanted to be a broadcast journalist, so she enrolled in the American Academy of Dramatic Arts, with a concentration in television and radio. Most of all (like the undersigned,) she found that she loved New York. The summer program she enrolled in at ADA turned into five years in Manhattan. But in the end, like so many theater aspirants, Kathryn found herself doing the next best thing, which was working in the first of the theme restaurants called Planet Hollywood, on 57th Street, where amid the trappings, glitz and glamour of show biz, she served lunch and dinner to celebrities.

She made one more stab at a New York career, going to work at the venerable advertising agency, N. S. Ayer, the first person to be interviewed for the job she took there as assistant to the chief creative officer, which meant (as she says) that he was "in charge of headhunters." When he lost his job, as the agency began its slow decline, she lost hers too, and after a brief period of freelancing, she gave up on New York and came back to Raleigh in 2000.

Now it was a transition from the creative to the commercial world, as she got a job with Caspian Networks, an Internet company, which had only three employees at the time. Like so many other such concerns, however its quick growth was struck by the bursting of the computer bubble, with its resulting downsizing everywhere, including Caspian. By that time, however, in August 2001, Kathryn had found another, far more perma-

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(Continued from page 8) nent job: she met and married James Roberts, a software salesman from New Zealand. But she still wanted to work, and that was how she came to the Forest last spring to edit the Forest Forward, take care of board minutes, and carry out other duties for Steve Fishler. It may not be Broadway, but Kathryn was charmed by The Forest the first day she stepped into the lobby, and thinks this might be her last stop-unless-did someone say casting call?

John Tebbel



Stars glisten brighter on December nights
Freshly sprinkled gold dust gives off special light.
Work is quickly done by angels with gossamer wings
As they listen to the music the heavenly choir sings.

Silent night, Holy night, voices raised on high Sing words of love and forgiveness To be echoed by you and I As we wish all a Blessed Christmas.

Ellen Dozier



by Ed Albrecht

Kathryn Roberts

KRISPY KREME NOW!

Krispy Kreme, my fondest dream You cut, you bake, you squirt in the cream. I taste, am trapped, a dunker's delight Oh, how I ache this day for a bite! Help me! Free me, to win in this fight.

Temptress for zillions of people you've led You shun our pleas and roll your round head. Men shop alone, hide the "K" in the trunk Stall 'til the wife's asleep on the bunk. She'll never know, she trusts her cool hunk.

You're pure gold to shop keeper guys Conspicuous at check-out to grab straying eyes. Toddlers spy that well known food Tug mom and scream. She relents to that mood. Krispy addiction's OK if constrained, I conclude.

Melba Pifer Reeves

BOOK NOTES

Christmas and the Civil Aren't they two of the War? most unlikely bedfellows you can think of? Not if you read Owen Parry's Our Simple Gifts, subtitled Civil War Christmas Tales, a set of four inspirational stories that might make a holiday gift for some readers. In Star of Wonder, the widow of an Irish coal miner takes a badly wounded officer into her home during a blizzard. He's rich and an Irish hater, but he learns a Christ lesson. In Tannenbaum, a German immigrant soldier teaches his comrades about the mystical power of the Christmas tree. In Nothing But A Kindness, a Confederate soldier dreams about his grandmother, who persuades him to make up with his Union father-but Grandma, it turns out, is dead. And a just freed slave finds it in his Christmas heart to feel sorrow for his masters. Okay, so it's sentimental holiday storytelling, but is that so bad? (Published)

If it's thrillers you need to get through the Christmas torpor, try Michael Crichton's *Prey*, his first in three years. And this one is different—a thriller with a message. It's about a home-bound dad, fired from his Silicon Valley job, who has a dynamic working wife. You can imagine what that's doing to his marriage. But then Julia, the wife, is in an automobile accident, and their infant daughter develops a mysterious

ailment. Then Jack, the dad, is hired by his wife's firm to deal with trouble at its desert plant. And that's only the beginning of the hard breathing plot. Crichton is in top form here, and 20th Century Fox has already snapped up the film rights. (Published)

Now that the publishing year is ended, the trade magazine Publishers Weekly has compiled its best books of the year list, and you might want to know what you missed, if you did. It's a long list, but here's a sample. Needless to say, 9/11 overshadowed both fiction and nonfiction, but the outstanding fiction of the year was Alice Sebold's The Lovely Bones, and Jonathan Foer's Everything is Illuminated was not far behind. Outstanding, too, was Ann Packer's The Dive from Clausen's Pier. In the nonfiction category, 9/11 shadowed the lists, and since it was a political year, and a conservative one, books like Peggy Noonan's When Character Was King and Ann Coulter's Slanders were big sellers, but they could be balanced by Jerry Oppenheimer's Seinfeld which PW calls "the perfect salacious celebrity biography." In the area of feel-good memoirs, Christopher Reeve's Nothing Is Impossible led the list, while what your grandchildren would call a retro book by Elizabeth Taylor, Elizabeth Taylor: My Love Affair With Jewelry also did very well. There was an abundance of seafaring stories, but the travel prize may go to Tim Severin's *In Search of Robinson Crusoe*.

So goodbye 2002. Only the publishers know what 2003 will bring.

John Tebbel



by Ed Albrecht

John Setzer and Kelly Matherly

WELCOME NEW RESIDENTS

John Setzer and Kelly Matherly Apartment 3034 489-2195

John and Kelly met in 1967 through The Theatre Guild and the Durham Savoyards. Both, married to actors, worked backstage building sets, making props, etc. With their children, four each, being in the same age range, the families vacationed together at Topsail Island and celebrated holidays together. Kelly was married to Walter Matherly for 18 years, during which time they lived in New York City, Johannesburg, S.A., Panama, San Juan, and other places before coming to Durham n 1963. They divorced in 1972. kelly, a realtor for 30 years, ran her own brokerage firm and served as a residential fee appraiser for the Veterans Administration. John earned his PhD in Chemical Engineering at Ohio State after a stint in the army where he worked on the Manhattan Project at Los Alamos. After 28 years with Chemstrand/ Monsanto, he taught Chemical Engineering at NCSU. He retired in 1999, the year his wife of 50 years, Betty, died. Kelly and John were married in January 2000, within days of the snowstorm of the century. John has six grandchildren; Kelly has five.

TOO MANY CELEBRATIONS?

The December celebrations...what are they? Christmas, Hanukkah, New Year's Eve... isn't that enough? I hear you sigh. I think, "No! How about the most ancient of all...the Winter Solstice!" From prehistoric times humans have celebrated the turning of the year; the knowledge that the dark days of winter hold the promise of spring.

In our times we seldom hear about the Winter Solstice, much less celebrate it. Commercial pressure has mandated a season of general extravagance and jollity (whether felt or faked), and mixed all the other holidays together as opportunities to go shopping and to boost the U.S. economy. In my mind this has the effect of diluting the true meaning of each of these days, often with the result of fatigue and depression for many people.

Since time immemorial the significance of the Winter Solstice has been important to humans. One of the oldest structures in the world, an impressive prehistoric monument in County Meath, Ireland, was built to allow the sun to penetrate to the back of the cairn at sunrise on the Winter Solstice.

In ancient Rome, Saturnalia was a week-long festival. Emperor Aurelian (270-275 CE) blended a number of pagan solstice customs into a single festival, called the "Birthday of the

Unconquered Sun," to be celebrated on December 25th. There is no record of the date of the birth of Jesus of Nazareth. By the beginning of the 4th century, there was intense interest in choosing a day to celebrate Jebirthday. The western church leaders chose December 25th because this was already the date recognized throughout the Roman Empire as the birthday of various Roman gods. Since there was no central Christian authority at the time, it took centuries before the tradition was universally accepted.

Many symbols and practices that we associate with Christmas are of Pagan origin: holly, ivy, mistletoe, yule log, giving of gifts, decorated evergreen trees, magical reindeer, etc. Polydor Virgil, an early British Christian, said, "Dancing, masques, mummeries, stage plays, and other such Christmas disorders now in use with Christians, were derived from these Roman Saturnalian and Bacchanalian festivals, which should cause all pious Christians eternally to abominate them."

Now, I'm not with the pious Polydor in his desire to "eternally abominate" all of the light-hearted fun and extravagance of the revels. Far from it—but more and more, in my own December days, I divorce them from what I think of as the true Christmas. In my mind this makes the two celebrations more meaningful. I'd like to celebrate Winter Solstice with song and

(Continued on page 5)

Bob Blake's



Each word below can be found by reading either up, down, forward, backward or diagonally.

CXOBCISUMSERUSAERT TLEZER UCARBAC IRBOT TSESGN JEZPH GGUKNU DF BQEM TCUALAABPHO LUQHNO SC OUNTBTAAKD TVPEEKOOBGRTRN NNLAMRLCYRGAPUA EEAUEASABHA LRXB YPCHREWW ANZAYUM KPKCFLNNRTNYGRGOA JHAMTEECALSGEG IACASOOSMVEL TOWYRSWL LUESAEOO JDCU SOA NNRU Р DYSHOE S Т K S F ARCE TELECARBSETTEUTAT

Flea Market

ANTIQUE	CHINA	GARAGE	MUGS	SHOES
APPLIANCE	CLOCK	HAT	MUSIC BOX	SILVERWARE
AUCTION	COLLECTIBLES	ITEMS	OLD	STATUETTES
BARGAIN	CRAFTS	JARS	OUTBID	TABLE
BAZAAR	CUPS	JEWELRY	PAINTINGS	TALK
BOOK	CUTGLASS	JUNK	PICTURE	TAPE
BOTTLE	CUSTOMER	LAWN MOWER	PIGGY BANK	TOOLS
BRACELET	DISCOUNT	LINEN	PLATE	TOYS
BRIC A BRAC	DISPLAY	LUCK	RING	TREASURES
CARDS	DOLLS	MAGAZINES	SALES	URN
CHEAP	FRAMES	MONEY	SHABBY	WARES