

Annual Computer-Assisted Reporting Conference





WELCOME TO CHARLOTTE

We are glad you could join us for this conference, especially during these uncertain times. We intend for these three days to be well worth the effort you have made to be here.

As in each CAR conference, we are offering a wide range of panels and levels of hands-on training. But we have paid particular attention to the current needs and interests – from covering defense and national security issues to confronting the challenges of getting data in a time of terrorism.

We also have put together a track for those just starting to use CAR that actually provides a mini-boot camp experience, offering a logical progression of panels and hands-on training. This track recognizes, too, the increasing use of CAR for daily and beat reporting.

At the same time, we recognize the needs of our advanced attendees and so have opened as many opportunities as we can for roundtables and workshops on the newest topics, including:

- The effective uses of mapping data
- The latest in open-source software
- The distribution of data in a newsroom
- The potential of social network analysis
- The next batch of stories to develop from Census data

We hope you will leave here with new skills, fresh ideas and renewed enthusiasm for doing in-depth stories that make the best use of computer-assisted reporting.

Brant Houston Executive Director, IRE and NICAR

Len BruzzeseDeputy Director, IRE and NICAR



The Duke Mansion, made famous by its former owner James Buchanan Duke. Many of Duke's lasting legacies including Duke Energy, Duke University and The Duke Endowment originated at the mansion. The Charlotte site is on the National Register of Historic Places. Photo courtesy of The Duke Mansion.

HIGHLIGHT8

CAR Conference

Conference Sponsors

IRE and NICAR would like to thank the news organizations and foundations contributing to this conference and the programs related to the conference:

- The Charlotte Observer, for serving as our conference co-host
- The Gannett Foundation, for support of the conference and providing funds for training and computers
- Knight Ridder, for support of the conference reception
- NBC News, for general support of the conference
- Belo Corp., for general support of the conference

Registration and Sales

The registration and sales counters are located on the third floor. IRE books, T-shirts and other materials are on sale here.

Staff members can answer questions or offer information on future training opportunities.

Reprints

Copies of some of the top investigative work in the country using computer-assisted techniques are available in the reprint area, located on the third floor between the panel rooms and the elevators. If you have copies of stories you would like to make available, please leave them with a reprint area staff member. Extra tipsheets and other handouts from the panel sessions also will be on these tables.

Exhibitors/Recruiters

Be sure to visit the exhibitor tables located near registration and sales. They offer special products and services of interest to journalists. They include:

- ESRI, Redlands, Calif.
- U.S. Census Bureau, Washington, D.C.

Recruiters from various news organizations will be interviewing throughout the conference. At time of printing, recruiters were planning to attend from these organizations:

- Gannett Co., Inc., McLean, Va.
- The Charlotte Observer, Charlotte, N.C.
- · Florida Today, Melbourne, Fla.

Fill Out an Evaluation Form

By filling out and returning a conference evaluation form, you are entered into a drawing for free registration at next year's CAR conference.

These IRE members won free registration to Charlotte:

- Ira Chinoy, University of Maryland
- Kaare Gotfredsen, Nyhedsmagasinet Danske Kommuner, Denmark (Will attend IRE's Annual Conference in Washington, D.C., instead.)
- · Patrick Vecchio, St. Bonaventure University
- Tim Darragh, The Morning Call

Don't miss out! Complete your evaluation form online at www.ire.org/training/charlotte/eval.



Special Presentations

Opening Session

Friday, 8:30 a.m., in the Charlotte Room

- Welcome and overview of the conference
 - Speakers: Brant Houston, IRE and NICAR
 - Jennie Buckner, The Charlotte Observer
 - Stuart Watson, WCNC-Charlotte
 - Nancy Stancill, The Charlotte Observer

Spotlight Panels

Friday, 9 a.m., in the Charlotte Room

 Computer-assisted reporting during war-time: An overview of the necessary skills and data
 A special panel on databases to use during a time of terrorism and military actions
 Moderator: Brant Houston, IRE and NICAR

Saturday, 4:50 p.m., in the Charlotte Room

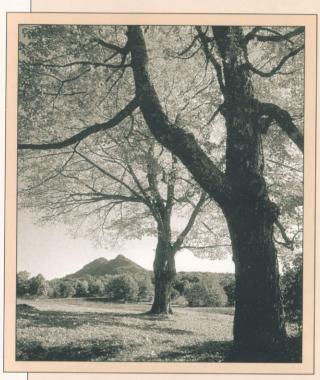
- On the Homefront: The battle over information access A special panel on the new challenges of homeland security
 Moderator: Jennifer LaFleur, The Reporters Committee for Freedom of the Press
- Panelists: Jon Buchan, Helms Mulliss & Wicker
 - Sean Moulton, OMB Watch
 - David Smallman, Steinhart & Falconer

HIGHLIGHT8

Open House

The Charlotte Observer invites conference attendees to a newsroom tour at 6 p.m. Friday. The first 20 visitors will receive giftbags. Please reserve your spot by sending an email to wcthomas@charlotteobserver.com, or sign up at the conference registration table.

The Observer is at 600 S. Tryon St. (Consult your map on the back of this program.)



Reception

The Charlotte Observer, Knight Ridder and the Helms Mulliss & Wicker law firm will co-host a reception Saturday night at the Levine Museum of the New South.

Located in Charlotte's emerging downtown cultural district, the Levine Museum of the New South houses the nation's most comprehensive interpretation of post-Civil War Southern history. It includes interactive, multi-sensory exhibits to engage visitors.

It's four blocks north of the Hilton, about a five-minute walk. Levine Museum of the New South 200 E. Seventh St.

(Consult your map on the back of this program)

Special Thanks

Thanks for Support

Thanks to the Missouri School of Journalism, which provides space and resources to IRE and the National Institute for Computer-Assisted Reporting. NICAR is a joint program of IRE and the school.

Local Support

Thanks to the outstanding efforts of our Local Committee:

- Nancy Stancill, The Charlotte Observer
- Stuart Watson, WCNC-Charlotte
- Cindy Montgomery, The Charlotte Observer
- · Amy Quinton, WFAE-FM
- Elaine Jacobs, The Charlotte Observer
- Bob Knowles, WBTV-Charlotte
- Cheryl Carpenter, The Charlotte Observer
- Jeff Keene, WBTV-Charlotte
- Mike Weinstein, The Charlotte Observer
- Rick Yarborough, WCNC-Charlotte
- Steve Gunn, The Charlotte Observer
- Gary Schwab, The Charlotte Observer
- Helen Schwab, The Charlotte Observer
- Ted Mellnik, The Charlotte Observer
- Adam Bell, The Charlotte Observer
- Marion Paynter, The Charlotte Observer
- Ames Alexander, The Charlotte Observer
- Samantha Peterson, The Charlotte Observer
- Julie Bird, The Charlotte Observer
- · Rick Rothacker, The Charlotte Observer
- Kit Lively, The Charlotte Observer
- Scott Dodd, The Charlotte Observer
- Wendi Thomas, The Charlotte Observer
- Heather Vogell, The Charlotte Observer
- Mike Stobbe, The Charlotte Observer
- Leigh Dyer, The Charlotte Observer
- Jen Talhelm, The Charlotte Observer
- · Chrysti Shain, The Charlotte Observer
- Amber Veverka, The Charlotte Observer
- Peter Smolowitz, The Charlotte Observer
- Michele Crouch, The Charlotte Observer
- Eli Pacheco, The Charlotte Observer
 Joanne Miller, The Charlotte Observer

Fellowships

Recipients of minority and small news organization fellowship assistance to this year's CAR conference include:

- Minority fellowship
- Christina Leonard, The Arizona Republic
- Small news organization fellowships
- E.L. Gold, Kentucky New Era, Hopkinsville, Ky.
- Daniel J. Crowley, The Daily Hampshire Gazette, Northampton, Mass.

Reminders

- Make sure you wear your nametag to all IRE events.
- Please set cell phones and pagers to silent or vibrate while in the sessions. The speakers – and those around you – will appreciate it.
- Before you leave the conference, if you could drop off your nametag holder at the registration counter or in other deposit boxes in the main hall, we will recycle them for other events.

HIGHLIGHT8

Computer Demo Room

Gwynn Room - Fourth floor

Check out the IRE and NICAR Computer Demo Room, where there will be numerous demonstrations on the latest in computer-assisted reporting tools and techniques.

Some of the best CAR journalists will show their techniques on creating .asp pages, integrating a newsroom's intranet with its front-end system, automating tedious tasks, and more.

To learn more about the array of services IRE and NICAR provide to members, check out the schedule for sessions led by our staff members. In addition to these sessions, NICAR data library staff will be available in the Demo Room throughout the conference to answer questions and demonstrate any of the many datasets IRE and NICAR make available to journalists.

Presentation Schedule - Gwynn Room

FRIDAY

10:20 a.m. Simple and sophisticated: Intranets using Dreamweaver

- John Perry, The Daily Oklahoman

11:40 a.m. World class CAR on 99 cents a day: Linux/Open source in

the newsroom

- Aron Pilhofer, Center for Public Integrity

2 p.m. Turbo-charge your Web pages with Javascript

- Tim Henderson, The Miami Herald

3:20 p.m. Using dynamic intranet reports to allow sorting and exporting

- Maurice Tamman, The Atlanta Journal-Constitution

4:40 p.m. Exploring connections with social networking software

- Sarah Cohen, The Washington Post

– Paul Walmsley, IRE and NICAR

- Brant Houston, IRE and NICAR

SATURDAY

9 a.m.

The power of SAS macros: automating complex tasks

- Richard O'Reilly, Los Angeles Times

10:20 a.m. Mixing and managing text and data for projects

- Tom Torok, The New York Times

11:40 a.m. Using Word macros to tap data, the Web and analytic tools from

the writing environment

- Tom Torok, The New York Times

2 p.m. Generating ASP pages for your newsroom's intranet

- James Wilkerson, The Morning Call

3:20 p.m. A reporter's office for the road: a prototype briefcase stuffed with

tools and toys

- Steve Doig, Arizona State University

4:40 p.m. What IRE and NICAR can do for you

- IRE and NICAR staff

Hands-On Classes

Most attendees pre-registered for hands-on classes, but seats may still be available for various topics. Also, more classes may be added.

Check with the sign-up desk at the Demo Room (fourth floor) for availability.

Beginner Track

For CAR beginners, special morning panels will be coordinated with specific hands-on classes in the afternoon. The combination will give participants a mini-boot camp experience with plenty of opportunity to apply what they learn. If you pre-registered for the Beginners' Track, you are automatically signed up for classes that follow the IRE and NICAR boot camp curriculum.

Data Collection

Data from the data library collection will be available for purchase during the conference. Stop by the Demo Room for further details and to place an order.

Datasets include:

Federal contractors – Although the federal government is based in Washington, D.C., this database quickly shows that federal agencies spend money in every state and many foreign countries. This database is a great place to start when looking at the contracts awarded to companies in your area or the work that is being performed there. It is also possible to analyze the government's contracting procedures.



Fatal traffic accidents – This database contains a wealth of detail, making it useful for a wide variety of stories. For example, a journalist could examine SUV rollover fatalities, the dangers of particular roads, how many big trucks are involved in fatal accidents versus other types of vehicles, how many fatal accidents involved alcohol, fatal accidents resulting from police chases or those that involved emergency vehicles.

Dams and bridges – The National Bridge Inventory database has been used by many news organizations to reveal problems with bridges in local areas, and it's useful in case of breaking news involving a bridge. The National Inventory of Dams database is a great basic CAR dataset. A journalist could find out whether local dams have been inspected

recently, the level of potential losses in case of disaster, and

whether the dams' owners have plans for such disasters.



Health-care practitioners – With the political battles of tort reform and increasing cost of malpractice insurance, this database could sort out such problems. The National Practitioner Databank contains information about doctors and other health-care practitioners who have had medical malpractice suits filed or adverse action taken against them. Although names are not included, some news organizations have been able to use this database with other public records to determine the identity of individual practitioners.

Workplace safety – This Occupational Safety and Health Administration database consists of workplace inspections in all states and U.S. territories from 1972 through August 2002. The data includes penalties for violations, details on workplace accidents and hazardous materials.

Crime – The Uniform Crime Reports, comprising six databases, includes crime information reported to the FBI by law enforcement agencies around the country. Most of the data consist of the "index" crimes: murder, nonnegligent manslaughter, forcible rape, robbery, aggravated assault, burglary, larceny-theft, motor-vehicle theft and arson. It includes details of every homicide reported to the FBI since 1980.

More information about the datasets is available at www.ire.org/datalibrary/databases on the IRE Web site.

Upcoming Events

Some of the IRE and NICAR opportunities planned this year.

IRE Annual Conference

Washington, D.C. - June 5-8

- Panels touching every beat, including computer-assisted reporting angles
- · Special emphasis on military, business, FOI
- Special broadcast topic and skills panels
- Fast-track panels In less than an hour, pick up the basics of covering a new beat or gain a skill you can use every day
- Presentation of the IRE Awards
- Annual IRE membership meeting and elections

Keep checking for updates and new offerings at www.ire.org/training/dc03/

Better Watchdog Workshops

Learn investigative skills and how to produce enterprising and informative stories while covering a beat. Panels include finding and cultivating sources, interviewing, using the Internet and electronic data, using FOI and open records requests, overview of computer-assisted reporting and how to juggle a beat and produce investigative stories. Presented in conjunction with SPJ and with funding from the SDX Foundation.

Sites already planned:

- March 22-23 St. Petersburg, Fla.
- March 28 Minneapolis
- March 29-30 Columbia, Mo.
- April 4 Oklahoma City
- · April 5 Cleveland
- · April 5 Atlanta
- April 12 Spokane, Wash.
- April 12 Long Island, N.Y.
- Oct. 4 Eugene, Ore.
- Oct. 25 State College, Pa.

Register and details at www.ire.org/training/betterwatchdog/

Computer-Assisted Reporting Boot Camps

These unique seminars train journalists to acquire electronic information, use spreadsheets and databases to analyze the information and to translate that information into high-impact stories. In addition, the institute then provides follow-up help when participants return to their news organizations.

- March 23-28 Columbia, Mo.
- May 18-23 Columbia, Mo.
- · Aug. 3-8 Columbia, Mo.

Register and details at www.ire.org/training/bootcamps.html

Global Investigative Journalism Conference

The second international conference on investigative journalism and computer-assisted reporting will focus on outstanding stories, the latest journalistic techniques and the effect of media convergence on investigative journalism.

• May 1-4 - Copenhagen, Denmark

Register and details at www.ire.org/training/globalconference/

THURSDAY PANELS

	Graham	Dunn	Ardrey
3 p.m. – 4:10 p.m.	Advanced Workshop: Creating intranets that work for the newsroom • Moderator: Robert Gebeloff, (Newark, N.J.) Star-Ledger 3 p.m 4:10 p.m.	Advanced Workshop: Social network analysis – The next step • Moderator: Sarah Cohen, <i>The Washington</i> Post 3 p.m 4:10 p.m.	Advanced Workshop: The newest advances in cleaning data Moderator: Jeff Porter, IRE and NICAR p.m 4:10 p.m.
4:20 p.m. – 5:30 p.m.	Advanced Workshop: World class CAR on 99 cents a day: Linux/Open source in the newsroom Moderator: Aron Pilhofer, Center for Public Integrity 4:20 p.m 5:30 p.m.	Advanced Workshop: The latest in data management (Includes Census) Moderator: Tom Torok, The New York Times 4:20 p.m 5:30 p.m.	Advanced Workshop: The latest uses of GIS software and reviews of it Moderator: David Herzog, NICAR and Missouri School of Journalism 4:20 p.m 5:30 p.m.

THURSDAY HANDS-ON

A=Advanced classes; B=Basic classes

Graham Dunn Ardrey

5:40 p.m. - 6:50 p.m.

Early-bird classes

Check availability at the Demo Room (Gwynn, fourth floor)

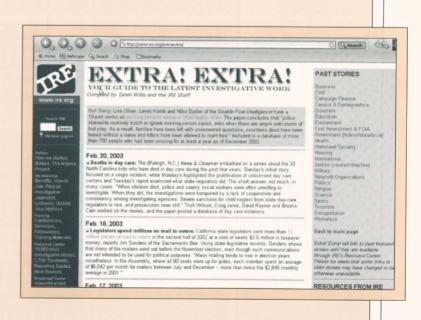
"Extra! Extra!" is new Web feature highlighting investigative stories

Check out the new IRE Web feature "Extra! Extra," which highlights investigative reporting found on the Web sites of newspapers, broadcast outlets and online newsrooms.

The Web log is an extension of the "Hot Story" and online investigations page of IRE's Resource Center. It is compiled by journalist Derek Willis from stories he and the IRE staff choose, and is edited by IRE staff.

The feature, found at www.ire.org, is updated several times a week and links to the highlighted stories on the Web. "Extra! Extra!" also has links to past featured stories, categorized by topic, until they are available through the more extensive IRE Resource Center archives.

The story listing is just one more effort to help IRE members stay up to date on the latest in investigative stories and techniques. Readers are encouraged to submit ideas and story tips to extraextra@ire.org.



FRIDAY PANELS

	Charlotte	Carolina	Mecklenburg		
8:30 a.m. – 8:50 a.m.	Welcome and overview of the conference Jennie Buckner, The Charlotte Observer Stuart Watson, WCNC-Charlotte Nancy Stancill, The Charlotte Observer Brant Houston, IRE and NICAR 8:30 a.m 8:50 a.m.				
9 a.m. – 10:10 a.m.	SPOTLIGHT PANEL: CAR during war time – An overview of the necessary skills and data A special panel on databases during a time of terrorism and military actions • Moderator: Brant Houston, IRE and NICAR 9 a.m 10:10 a.m.				
0:20 a.m. – 11:30 a.m.	Beginner Track - Overview of CAR: Stories and techniques • Ron Nixon, IRE and NICAR • Jeff Porter, IRE and NICAR 10:20 a.m 11:30 a.m.	Racial disparity and profiling: How the latest investigations have measured it Mark Houser, Pittsburgh Tribune-Review John Byczkowski, The Cincinnati Enquirer Susan Ebbs, (Raleigh, N.C.) News & Observer 10:20 a.m 11:30 a.m.	Effectively presenting data: The uses and limits of mapping (GIS) Laurie Garo, University of North Carolina-Charlotte David Herzog, NICAR and Missouri School of Journalism 10:20 a.m 11:30 a.m.		
1:40 a.m. – 12:50 p.m.	Beginner Track - Getting the good data from the Web Neil Reisner, (Miami) Daily Business Review Margot Williams, The Washington Post 11:40 a.m 12:50 p.m.	Building and analyzing your own database for reporting and stories • Moderator: Ted Mellnik, <i>The Charlotte Observer</i> • David Raynor, (Raleigh, N.C.) <i>News & Observer</i> • Jim Hopkins, <i>USA Today</i> • Jeffrey Meitrodt, <i>The</i> (New Orleans) <i>Times-Picayune</i> 11:40 a.m 12:50 p.m.	CAR and reporting on the environment Lise Olsen, Seattle Post-Intelligencer David Donald, Savannah Morning News 11:40 a.m 12:50 p.m.		
12:50 p.m. – 2 p.m.	Lunch on your own				
2 p.m. – 3:10 p.m.	Stats and numbers in the newsroom: Using them the right way for stories Sarah Cohen, The Washington Post Paul Overberg, USA Today p.m 3:10 p.m.	Going after defense and military data • Mike Fabey, (Newport News, Va.) Daily Press • Joseph Neff, (Raleigh, N.C.) News & Observer 2 p.m 3:10 p.m.	Spatial analysis for investigations: What you need to know • Matt Waite, St. Petersburg Times • Rose Ciotta, The Philadelphia Inquirer • Dave Herzog, NICAR and Missouri School of Journalism 2 p.m 3:10 p.m.		
3:20 p.m. – 4:30 p.m.	More mining of the Census and related data: Digging deeper into demographics for stories Paul Overberg, USA Today Lex Alexander, (Greensboro, N.C.) News & Record Dan Keating, The Washington Post 3:20 p.m 4:30 p.m.	Education Beat: Part 1 Measuring performance of the local school system Holly Hacker, IRE and NICAR Justin Mayo, The Seattle Times Ted Mellnik, The Charlotte Observer 3:20 p.m 4:30 p.m.	Campaigns and politics: Donors, expenditures and lobbyists Derek Willis, Center for Public Integrity Robert Benincasa, Gannett News Service David Gulliver, <i>The Virginian-Pilot</i> 3:20 p.m 4:30 p.m.		
4:40 p.m. – 5:50 p.m.	Doing CAR in small- and medium-sized newsrooms • Moderator: Len Bruzzese, IRE and NICAR • Laura Ayo, Knoxville News-Sentinel • Ray Reed, Roanoke Times • David Donald, Savannah Morning News 4:40 p.m 5:50 p.m.				
6 p.m.	CHARLOTTE OBSERVER TOUR The Charlotte Observer invites conference attendees to a newsroom tour. Please reserve your spot by sending an e-mail to wcthomas@charlotteobserver.com, or sign up at the conference registration table. The Observer is at 600 S. Tryon St. (Consult your map on the back of this program.)				

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	Ardrey	Dunn	Graham	Johnson	Walker	
	A: Why SQL Server? What's it got that desktop apps don't. A tour of features: views, index optimization, stored procedures, data transformation services and full-text searches 10:20 a.m 11:30 a.m.	A: SPSS 1: Navigate SPSS, using descriptive statistics and frequencies. Create basic counts and percentages to help you understand your data 10:20 a.m 11:30 a.m.	A: Advanced scripting: Mining the Web for data 10:20 a.m 11:30 a.m.	A: Working with advanced Access forms 10:20 a.m 11:30 a.m.	B: Excel 2: Calculating ratios and rates in Excel 10:20 a.m 11:30 a.m.	
	A: One-stop Analysis with SQL Server: Save time (and money) by learning stored procedures and cursors to compute statistics, analyze content with no additional software 11:40 a.m 12:50 p.m.	A: SPSS 2: Doing crosstabs to show the data in different ways, and statistical tests 11:40 a.m 12:50 p.m.	B: Backgrounding people on the Internet 11:40 a.m 12:50 p.m.	A: Access 4: Updating tables and using string functions can help you use your data to its full potential 11:40 a.m 12:50 p.m.	A: Excel 3: Learn pivot tables, filtering and more 11:40 a.m 12:50 p.m.	
	Lunch on your own					
	A: SQL Automation: How to spend zero time on those tedious, recurrent tasks of importing, manipulating, analyzing and publishing data with Data Transformation Service 2 p.m 3:10 p.m.	A: SPSS 3: Basic linear regression techniques and diagnostics 2 p.m 3:10 p.m.	B: Web sites and search techniques for reporters 2 p.m 3:10 p.m.	B: Excel 1: Performing simple calculations and sorting (BEGINNER TRACK) 2 p.m 3:10 p.m.	B: Excel 1: Performing simple calculations and sorting (BEGINNER TRACK) 2 p.m 3:10 p.m.	
	A: How to begin using advanced software SAS 3:20 p.m 4:30 p.m.	A: Mapping 1: Displaying data geographically with ArcView 8.2 3:20 p.m 4:30 p.m.	B: Excel and Internet: Importing data from the Web into spreadsheets (BEGINNER TRACK - FOR GROUP IN WALKER ROOM) 3:20 p.m 4:30 p.m.	B: Excel 2: Calculating ratios and rates in Excel. (BEGINNER TRACK) 3:20 p.m 4:30 p.m.		
	A: Tips and tricks for writing programs in FoxPro 4:40 p.m 5:50 p.m.	A: Mapping 2: Importing and selecting data by attribute (ArcView 8.2) 4:40 p.m 5:50 p.m.	B: Excel and Internet: Importing data from the Web into spreadsheets (BEGINNER TRACK - FOR GROUP IN JOHNSON ROOM) 4:40 p.m 5:50 p.m.		B: Excel 2: Calculating ratios and rates in Excel. (BEGINNER TRACK) 4:40 p.m 5:50 p.m.	
			Open Lab; review the day's exercises, Q&A, Web sites and search techniques (BEGINNER TRACK - FOR GROUP IN JOHNSON ROOM) 6 p.m 7:10 p.m.		June 983	
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SATURDAY PANELS

	Charlotte	Carolina	Mecklenburg
9 a.m. – 10:10 a.m.	Beginner Track - Weaving CAR into the beat - Tom McGinty, Newsday - Adam Bell, The Charlotte Observer 9 a.m 10:10 a.m.	Education Beat: Part 2 Investigations into the system - James Wilkerson, (Allentown, Pa.) Morning Call - Jason Grotto, The Miami Herald - David Knox, Akron Beacon Journal 9 a.m 10:10 a.m.	Using data to cover the war on terrorism/homeland security Ron Nixon, IRE and NICAR David Burnham, TRAC (Transactional Records Access Clearinghouse) Mark Bixler, The Atlanta Journal Constitution 9 a.m 10:10 a.m.
10:20 a.m. – 11:30 a.m.	Beginner Track - CAR for probing municipal government David Herzog, NICAR and Missouri School of Journalism Andy Curliss, (Raleigh, N.C.) News & Observer Frank Kummer The Philadelphia Inquirer 10:20 a.m 11:30 a.m.	Using CAR to cover religion: From the religious census to tracking bad priests Christine Stapleton, The Palm Beach Post Josh Barbanel, The New York Times Ron Nixon, IRE and NICAR 10:20 a.m 11:30 a.m.	Storytelling with data: Managing and writing for impact Shawn McIntosh, The Atlanta Journal-Constitution Rose Ciotta, The Philadelphia Inquirer Mike Weinstein, The Charlotte Observer 10:20 a.m 11:30 a.m.
11:40 a.m. – 12:50 p.m.	Beginner Track - Using Census data every day Paula Sullivan, <i>The</i> (Tacoma, Wash.) News-Tribune Janet Roberts, St. Paul Pioneer Press Steve Doig, Arizona State University 11:40 a.m 12:50 p.m.	Investigating transportation: Budgets, accidents and infrastructure Mike Sherry, Congressional Quarterly David Milliron, The Atlanta Constitution-Journal Andy Lehren, Dateline NBC 11:40 a.m 12:50 p.m.	Local property investigations: Taxes, lending, scams Rob Gebeloff, (Newark, N.J.) Star-Ledger Mark Schaver, The Courier-Journal 11:40 a.m 12:50 p.m.
12:50 p.m. – 2 p.m.	Lunch on your own		
2 p.m. – 3:10 p.m.	Probing businesses with data online and offline Chris Roberts, <i>The</i> (Columbia, S.C.) <i>State</i> Jim Hopkins, <i>USA Today</i> Neil Reisner, (Miami) <i>Daily Business Review</i> 2 p.m 3:10 p.m.	Leaping the hurdles of broadcast CAR Moderator: Stuart Watson, WCNC-Charlotte Lawan Williams, WFWT-Orlando Chris Cantergiani, WSB-Atlanta Nancy Amons, WSMV-Nashville 2 p.m 3:10 p.m.	Immigration Sarah Cohen, The Washington Post Lise Olsen, Seattle Post-Intelligencer Elliot Jaspin, Cox Newspapers 2 p.m 3:10 p.m.
3:20 p.m. – 4:30 p.m.	Children at risk Natalya Shulyakovskaya, The Orange County Register Jason Grotto, The Miami Herald Jason Method, Asbury Park Press 3:20 p.m 4:30 p.m.	Applying CAR to non-metro beats: Lifestyle, entertainment and sports - Anthony DeBarros, USA Today - Mary Jo Sylwester, USA Today 3:20 p.m 4:30 p.m.	Prescriptions run amok: Tracing the legal drug trafficking Linda Johnson, Lexington Herald-Dispatch Mark Skertic, Chicago Sun-Times Nancy Stancill, The Charlotte Observer 3:20 p.m 4:30 p.m.
4:40 p.m. – 5:50 p.m.	SPOTLIGHT PANEL: On the homefront – The battle over information access Moderator: Jennifer LaFleur, The Reporters Committee for Freedom of the Press Jon Buchan, Helms Mulliss & Wicker Sean Moulton, OMB Watch David Smallman, Steinhart & Falconer 4:40 p.m 5:50 p.m.		
6 p.m. – 7:10 p.m.			

7:30 p.m.

RECEPTION, Co-hosted by The Charlotte Observer, Knight-Ridder and the Helms Mulliss & Wicker law firm.

LOCATION: Levine Museum of the New South, 200 E. Seventh Street The museum is four blocks north of the Hilton, about a five-minute walk.

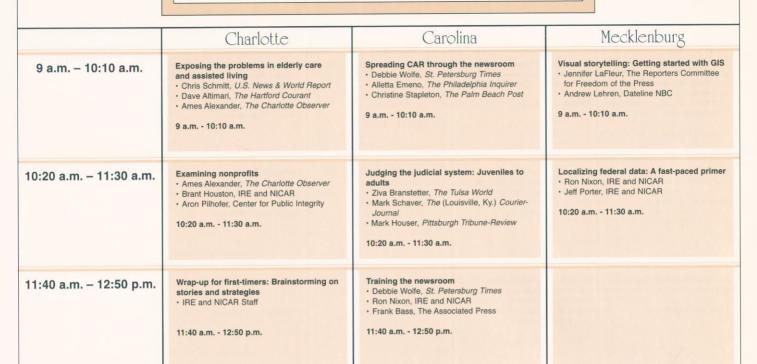
SATURDAY HANDS-ON

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Ardrey	Dunn	Graham	Johnson	Walker
A: Why SQL Server? What's it got that desktop apps don't. A tour of features: views, index optimization, stored procedures, data transformation services and full-text searches 9 a.m 10:10 a.m.	A: Mapping 3: Geocoding to merge databases with street addresses into maps (ArcView 8.2) 9 a.m 10:10 a.m.	B: Backgrounding businesses on the Internet 9 a.m 10:10 a.m.	B: Build your own database: The ins and outs of how to structure and maintain a database your create 9 a.m 10:10 a.m.	B: Access 1: The purifying experience of filtering your data. Learn to select and sort data items you choose 9 a.m 10:10 a.m.
A: MySQL: Introduction to a low-cost alternative to SQL Server 10:20 a.m 11:30 a.m.	A: Mapping 4: How Spatial Analyst can pinpoint places and improve stories. (ArcView 3.2) 10:20 a.m 11:30 a.m.	B: Backgrounding people on the Internet 10:20 a.m 11:30 a.m.	A: Building your own database II: Starting to work with Access forms 10:20 a.m 11:30 a.m.	B: Access 2: Summarizing databases with counting and summing 10:20 a.m 11:30 a.m.
A: VBA programming: Importing and manipulating data in Access 11:40 a.m 12:50 p.m.	A: SPSS 1: Navigate SPSS, using descriptive statistics and frequencies. Create basic counts and percentages to help you understand your data 11:40 a.m 12:50 p.m.	B: Web sites and search techniques for reporters 11:40 a.m 12:50 p.m.	B: Excel 1: Performing simple calculations and sorting 11:40 a.m 12:50 p.m.	A: Access 3: How to join tables, matching information from file to another 11:40 a.m 12:50 p.m.
Lunch on your own				
A: Perl: Creating functions to split names and addresses automatically 2 p.m 3:10 p.m.	A: Mapping 1: Displaying data geographically with ArcView 3.2 2 p.m 3:10 p.m.	B: Backgrounding businesses on the Internet 2 p.m 3:10 p.m.	A: Moving into Access: Learn filtering with Excel, an introduction to filtering with Access. (BEGINNER TRACK) 2 p.m 3:10 p.m.	A: Moving into Access: Learn filtering with Excel, an introduction to filtering with Access. (BEGINNER TRACK) 2 p.m 3:10 p.m.
A: Using Visual Basic to create programs 3:20 p.m 4:30 p.m.	A: Mapping 2: Importing and selecting data by attribute (ArcView 3.2) 3:20 p.m 4:30 p.m.	B: Excel and Internet: Importing data from the Web into spreadsheets 3:20 p.m 4:30 p.m.	B: Build your own database: The ins and outs of how to structure and maintain a database your create (BEGINNER TRACK) 3:20 p.m 4:30 p.m.	B: Build your own database: The ins and outs of how to structure and maintain a database your create (BEGINNER TRACK) 3:20 p.m 4:30 p.m.
A: Using text editors to clean your data and text manipulation 4:40 p.m 5:50 p.m.	A: Mapping 3: Geocoding to merge databases with street addresses into maps (ArcView 3.2) 4:40 p.m 5:50 p.m.	B: Web sites and search techniques for reporters 4:40 p.m 5:50 p.m.	B: Access 2: Summarizing databases with counting and summing (BEGINNER TRACK) 4:40 p.m 5:50 p.m.	B: Access 2: Summarizing databases with counting and summing (BEGINNER TRACK) 4:40 p.m 5:50 p.m.
		Open Lab; review the day's exercises, Q&A, Web sites and search techniques (BEGINNER TRACK - FOR GROUP IN WALKER ROOM) 6 p.m 7:10 p.m.		





SUNDAY HANDS-ON

A=Advanced classes; B=Basic classes

	Dunn	Graham	
9 a.m. – 10:10 a.m.	A: Access 3: How to join tables, matching information from file to another (BEGINNER TRACK) 9 a.m 10:10 a.m.	B: Access 3: How to join tables, matching information from file to another (BEGINNER TRACK) 9 a.m 10:10 a.m.	
10:20 a.m. – 11:30 a.m.	A: Access 4: Updating tables and using string functions can help use your data to its full potential (BEGINNER TRACK) 10:20 a.m 11:30 a.m.	A: Access 4: Updating tables and using string functions can help use your data to its full potential (BEGINNER TRACK) 10:20 a.m 11:30 a.m.	
11:40 a.m. – 12:50 p.m.	Beginners should attend the wrap-up panel in Charlotte Hall during this time 11:40 a.m 12:50 p.m.	period.	
12:50 p.m. – 2 p.m.	Lunch on your own		
2 p.m. – 3:10 p.m.	A final Q&A session, exercise, and how to take it all home (BEGINNER TRACK) 2 p.m 3:10 p.m.	A final Q&A session, exercise, and how to take it all home (BEGINNER TRACK) 2 p.m 3:10 p.m.	

DINING GUIDE

The following are among the best restaurants in their categories, chosen by Charlotte Observer restaurant writer Helen Schwab. You are encouraged to call the restaurant before venturing out to verify this information. Unless noted, restaurants are located Uptown, which is what Charlotte calls its downtown.

Splurgers

Bonterra

1829 Cleveland Ave. * 704-333-9463

A remarkable range of wines by the glass – about 200 are available – with other facets equally noteworthy, from unusual vegetables to the unusually detailed renovation of this former church/shop/greenhouse into an elegant dining room. American regional cooking shows Asian, French and Italian influences. The wine bar offers its own appetizer menu and wine flights. Dinner Monday-Saturday; entrees about \$18-\$36. About a five-minute cab ride from Uptown.

LaVecchia's Seafood Grille

225 E. Sixth St. * 704-370-6776

This sprightly seafood place boasts a three-coast oyster sampler, interestingly prepared fish dishes and an abundance of fishy details, from steel sculptures to mosaics to decorative tanks. There's also the more usual lobster (though this is carefully shelled and pleasingly arranged for easy eating) and several choices (notably steaks) for the seafood shunner. Dinner Monday-Saturday; entrees about \$19-\$25.

McIntosh's

1812 South Blvd. * 704-342-1088

In a renovated brick building in South End is this sleekly appointed, locally owned big steak restaurant: prime beef aged in-house, lots of chops, seafood (a fine simple tuna, for one) and noteworthy portions. Service is fine, hitting a graceful medium between down-home comfortable and elegant. Dinner Monday-Saturday; entrees about \$18-\$29. About five

Morton's of Chicago

minutes from Uptown.

227 W. Trade St. * 704-333-2602

Big, bigger, biggest. You can't get this anywhere else – except the other 40-plus Morton's across the nation. Gorgeous prime steaks (double filet is 14 ounces, porterhouse 24), lobster, assorted chops and seafood are presented a la carte on a cart; sides include melon-size baked potatoes, asparagus and spinach. Order your dessert souffle before dinner and get that platinum card ready. Dinner nightly; entrees about \$17-\$34.

Noble's Restaurant

3 Morrocroft Center at 6801 Morrison Blvd. * 704-367-9463 The fourth in chef-owner Jimmy Noble's string, this uses top-notch ingredients in interesting combinations. When they're good, they're very, very good, like an Angus filet pan-seared in a little duck fat, or the tuna tartar timbale. Stonework and topiaries create an elegantly rustic feel.

Lunch weekdays. Dinner Monday-Saturday, entrees about \$12-\$30. About 15 minutes from Uptown.

Palm

6705 Phillips Place Court * 704-552-7256

Known for caricatures of the famous and the locally famous on its walls, it sports the most varied lineup (in food and price) of the area's upscale steak restaurants – from pasta to seafood to veal Parmesan. There's an Italian bent to some dishes, but steakhouse classics are abundant.

Lunch weekdays, entrees about \$7-\$17. Dinner nightly, entrees about \$12-\$35. About 15 minutes from Uptown.

Sonoma

129 W. Trade St. * 704-377-1333

In a handsome setting that's contemporary and comfortable, owner Pierre Bader and chef Tim Groody present seasonal big-flavored ingredients combined in interesting ways, dishes direct and decidedly undecorative. The menu shifts on a nearly weekly basis, while Hudson Valley muscovy duck foie gras is prepared "according to the Chef's mood" nightly. The wine list is among Charlotte's best.

Lunch weekdays; about \$6-\$11. Dinner Monday-Saturday; entrees about \$17-\$24.

Sullivan's Steakhouse

1928 South Blvd. * 704-335-8228

Livelier than what you might imagine a fine-dining steakhouse to be, with "swarming service" – meaning more than one person serving and clearing and generally keeping an eye on you – this is comfortable, too. A beautiful bar is set apart from the dining room and can be a destination in and of itself. Dinner only Monday-Sunday, entrees about \$13-\$27. About five minutes from Uptown.



Upstream

Phillips Place * 704-556-7730

This upper-crust sibling to the handsome Mimosa Grill lets chef Tom Condron play with seafood to his heart's content. Look for everything from simple fresh fish with Asian accompaniments to oysters with a nice selection of champagnes by the glass, plus regional dishes like roasted Carolina mountain trout and porcini-crusted Charleston black grouper with roasted wild mushrooms & white truffle jus. The décor is lush, contemporary and well-edited, and the service fabulous.

Lunch (\$8-12) and dinner (\$18-27) daily. Sunday brunch buffet with seafood. About 15 minutes from Uptown.

DINING GUIDE

Zebra

4521 Sharon Road * 704-442-9525

Contemporary French with an intriguing blend of formality and flexibility, this serves it all: foie gras flan in an eggshell with foie gras au torchon and truffles, for instance, or lamb tenderloin au poivre with braised shoulder meat. Decor is black-and-white-and-wood-all-over and rich details abound, from an amuse-guele (a little tidbit before your meal) to beautiful little candies afterward. There's even breakfast! Breakfast (\$4-\$11), lunch (\$7-\$16) and dinner (\$18-\$29) Monday-Friday, dinner Saturday. About 15 minutes from Uptown.

Bistros & Such

Bijoux

201 N. Tryon St. * 704-377-0900

A dramatic and beautiful rendering of a Parisian brasserie, this spot brings hearty French cooking uptown. Not a detail is missing, from the zinc bar to daily specials like cassoulet. Don't miss the fresh shellfish bar – featuring more than the usual varieties – and skate and moules frites (fat mussels with thin and perfect fries).

Lunch (entrees about \$7-\$12.50), dinner (about \$15-\$28) daily.

Bistro 100

100 N. Tryon St., in Founders Hall * 704-344-0515



Heart-pine floors, peach walls, copper accents and bold murals don't upstage the food. Best are the roughest and simplest, such as an appetizer of ovenroasted mushrooms. pizzas, and succulent chicken. Sibling to Bistro 110 in Chicago, this reveres the French bistro influence without being confined by it. Lunch Monday-Saturday (entrees \$8-15), brunch Sunday (\$15); dinner nightly (about \$12-25).

Cajun Queen

1800 E. Seventh St. * 704-377-9017

The Cajun Queen is neither exclusively deep-deep-bayou Cajun nor dressed-up-fancy Creole: It's a meld, in cuisine, decor and manners. It can be quite noisy and festive; there's live jazz nightly. Look for BBQ shrimp, sautéed crawfish tails, Creole wings and entrees of chicken, shrimp or crawfish done in several preparations, plus good bread pudding. Service speed varies, but generally servers know what they're talking about.

Dinner nightly; entrees \$13-\$22. About five minutes from Uptown.

Carpe Diem

401 E. Trade St. * 704-377-7976

Beautiful in an austere way with stucco walls and rustic floors in a restored historic building, this restaurant features both fusion and traditional dishes, and offers several particularly well-thought-out vegetarian options. A range from filet mignon to udon with shrimp fleshes out the menu and desserts are worth committing to. Dinner Monday-Saturday, entrees about \$10-\$25.

Cino Grille

6401 Morrison Blvd. * 704-365-8226

Specializing in food from "the Seri region of old Mexico" may sound esoteric, but Cino defines it broadly, and interprets it liberally: no astoundingly rare ingredients (well, maybe the prickly pear margarita) but lots of intense flavors, like a New York strip with salsa and red-chile-dusted onion rings, or pepper jack corn fritters with margarita jam. There are more delicate items, too. The decor is as vivid as the food.

Lunch daily; entrees about \$7-\$11. Dinner nightly, entrees \$15-\$25. Patio seating available. About 15 minutes from Uptown.

Mimosa Grill

First Union Plaza, 327 S. Tryon St. * 704-343-0700

This strikingly designed spot boasts Tennessee fieldstone, cherry wood, an art gallery for an entrance and a view of fountains and terraces on Tryon Street. Sibling to the upperscale Upstream, this has a wood-burning oven and a menu that's eclectic but significantly Southern.

Lunch Monday-Friday; entrees about \$8-\$12. Dinner nightly; entrees \$17-\$24.

Palomino Restaurant Rotisseria Bar

525 N. Tryon St. * 704-373-9499

Vibrance in looks, food and service make this a nice pick in the uptown area. Strong flavors preside, from paper-thin pizzas to spit-roasted lamb shank to swordfish Romesco to the little bit of tomato-feta-calamata-olive relish that comes with ciabatta before you even get started.

Lunch weekdays; entrees about \$6-\$13. Dinner nightly; entrees about \$9-\$25.

Pewter Rose

1820 South Blvd. * 704-332-8149

This Charlotte old-timer has the most idiosyncratic decor in town, and food nearly as distinctive. Brick, shawls, lace, sculpture, plants, prints, paintings, photos, glass, brass and more are packed into every square inch. Contemporary flair and plenty of light dishes dot the menu, and Sunday brunch is one of the town's best. Lunch Monday-Saturday, brunch Sunday; entrees about \$5-\$12. Dinner nightly, entrees \$14-\$28. About five minutes from Uptown.

Restaurant Cibi

1601 E. Seventh St. * 704-344-0844

Dishes culled from Italian, French and Asian influences, housemade breads and pastas and rich desserts in a historic house in Elizabeth: Say chee-bee and you've got it. The menu rotates seasonally, so you'll have to explore.

Dinner Tuesday-Sunday; entrees about \$15-\$22. About five minutes from Uptown.

DINING GUIDE

Local Color

Anntony's

2001 E. Seventh St. * 704-342-0749

You'll find Caribbean chicken (with a sauce so good you'll want some at home). Greens are fine, too.

Lunch weekdays; entrees \$5-\$9. Dinner Monday-Saturday, entrees \$5-\$11. About five minutes from Uptown.

Bayou Kitchen

1958 E. Seventh St. * 704-332-2256

The place has a Cajun heart, with Texan leanings: Look for creoles and gumbos as well as good chicken-fried steak and barbecued beef brisket. Red beans and rice are nice – nearly as nice as the welcome.

Lunch and dinner daily; entrees \$5-\$15. About five minutes from Uptown.

Beef 'N Bottle

4538 South Blvd. * 704-523-9977

Landmarks topple, downtown becomes uptown and still Beef 'n Bottle serves up steak and seafood as it has since '78. Count on oysters Rockefeller, a fine filet mignon, salad that's iceberg lettuce and a plate of veggies, and sides like home fries. Crooners are the music of choice.

Dinner Monday-Saturday; entrees \$14-\$35. About 10 minutes from Uptown.

Bill Spoon's Barbecue

5524 South Blvd. * 704-525-8865

Whole pig cooking, Eastern North Carolina-style, is what you'll get here – nutty and rich meat with just a bit of sauce. It's a plain setup, for plainly good 'cue.

Lunch weekdays; about \$3-\$7. About 10 minutes from Uptown.

Carolina Country Barbecue

838 Tyvola Road * 704-525-0337

A serviceable introduction to the art of North Carolina barbecue. Plenty in the state are plainer or more rawly authentic than this but, around here, this is a good bet. Sauce is a tomato-based mix, with plenty of sugar and vinegar. Quick, quick service and heavy, sweet hush puppies. Sandwiches are fine, but get a plate.

Lunch and dinner daily; entrees \$4-\$11. About 15 minutes from Uptown.

Comet Grill

2224 Park Road * 704-371-4300

A snug little neighborhood joint, this has good burgers and fries, some vegetarian stuff, deli sandwiches and family-recipe chicken wings. Live music on most Friday and Saturday nights.

Lunch and dinner Monday-Saturday; entrees \$3-\$8. About five minutes from Uptown.

Green's Lunch

309 W. Fourth St. & 704-332-1786

Serving for 70 years, Green's does hot dogs like no one else. The chili sauce reportedly was added in the late '60s, the slaw in the mid-'70s and a newfangled chicken sandwich even later. But just get a dog "all the way": a judicious amount of ketchup and mustard on soft bun, less judicious amounts of fine-chopped sweet slaw, onions and orange-staining, fine-textured chili. Breakfast and lunch only Monday-Saturday; entrees \$1-\$3.

Hotel Charlotte

705 S. Sharon Amity Road * 704-364-8755

A classic among local places, this is pieced together from parts of the actual, original Hotel Charlotte, which once was

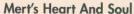
downtown. There's a lobby front (elevator cage, phone booth, key pigeonholes, flashing VACANCY sign) and a speakeasy entrance into the dining room. There you'll find tons of beers (and club mugs displayed everywhere), some decent Louisiana-style food. Lunch weekdays; entrees \$6-\$9. Dinner Monday-Saturday, entrees \$12-\$20. About 10 minutes from Uptown.

Lupie's

2718 Monroe Road * 704-374-1232

Coughing-hot chili (varieties include meat, beans and vegetarian soy), soft macaroni and cheese, perfectly charred burgers, an assortment of actual vegetables, killer

banana pudding and Gee Whiz beer make this joint a must. Lunch and dinner Monday-Saturday; entrees about \$3-\$8. About 10 minutes from Uptown.



214 N. College St. (in the Trade Center) * 704-342-4222 Southern food from varied influences – from soul food to N'Awlins favorites to updated hybrids – brighten the plates here, as the sprightly décor and friendly service (when it's not jammed) can brighten your day. Fried chicken to salmon patties, red beans and rice with turkey sausage to shrimp po' boys, cobblers to banana pudding and more are well represented, in a jazzy setting. A great taste of the South. Lunch weekdays (entrees about \$5-\$8), dinner Thursday, Friday and Saturday (about \$7-\$12), brunch Saturday and Sunday.

The Penguin

1921 Commonwealth Ave. * 704-375-6959

This 1954 ice cream parlor turned drive-in, now turned spruced-up cafe and bar is so retro-ly cool, it's arctic: A '50s diner look, a menu stretching from fat burgers to barbecue to salt-and-pepper pork chops (and a killer banana pudding) and a clientele outdone in diversity only by the fabulous jukebox. Lunch and dinner (about \$2-\$7) daily; 11a.m.-2 a.m. Mon.-Sat.; noon-2 a.m. Sunday. They serve food every night until midnight. About five minutes from Uptown.



DINING GUIDE

Price's Chicken Coop

1614 Camden Road * 704-333-9866

Some of the best fried chicken in town since 1962; you run in from the street to get it, and it's worth every grease spot on the cardboard box. Park wherever you can.

Lunch and dinner Tuesday-Saturday; entrees about \$4-\$8. Takeout only. About five minutes from Uptown.

Ethnic

Cuisine Malaya

1411 Elizabeth Ave. * 704-372-0766

A well-edited introduction to the composite that is Malaysian food, from satays to the thin bread called roti canai to curries and sarang burong, plus a long list of sushi. Try beef rendang. Lunch (entrees \$6-\$7) and dinner (entrees \$7-\$25). About five minutes from Uptown.



Latorre's

118 W. Fifth St. * 704-377-4448

An invigorating menu of dishes dubbed Nuevo Latino: churrasco colombiano (grilled rib-eye with chimichurri), scallops over coconut rice with sweet plantains and mango mojo and more. The décor's equally fresh and bright. Friday and Saturday nights, the upstairs becomes a lounge after 10:30. Lunch weekdays, entrees \$6-\$8. Dinner Monday-Saturday, entrees \$15-\$24.

Mai

5906 South Blvd. * 704-552-1515

The menu here spans sashimi, sushi, tempura, sukiyaki, shabu shabu, ramen, soba, udon, "dinner boxes" (an assortment of foods that you choose, presented in lacquered boxes) and fixed-price, meticulously planned course dinners that are a fine alternative to better-known Japanese fare.

Lunch weekdays; specials \$7.50. Dinner Monday-Saturday; entrees \$12-\$18. About 10 minutes from Uptown.

Pho 98

5937 South Blvd. * 704-643-1243

The kitchen here seasons Vietnamese food for Vietnamese natives based on what part of the country they're from, but

newcomers will find guidance here, too. The pho, a fragrant broth, is terrific, but you can also be happy with the bun or quail. Lunch and dinner daily; entrees \$6-\$12. About 10 minutes from Uptown.

Taqueria Mexico

7001 South Blvd. * 704-552-2461

Authentic Mexican in a plain setting. Tacos are chewy corn tortillas folded around fillings: seasoned or braised pork, chunked chicken or beef of various cuts (you can request steak or tongue). Smeared on your choice is a little hot sauce, onions and tomatoes. One taco costs \$1.50. There's plate food as well: chile verde, wet burritos, shrimp rancheras, a T-bone with hot sauce. Lunch and dinner daily, entrees about \$2-\$8. About 15 minutes from Uptown.

Thai Orchid

4223-7 Providence Road * 704-364-1134

Snapper is superb here, often two-pounders, done as pla chu chee (whole, fried, with lemon grass and kaffir lime in the sauce), or as pla jian (topped with shrimp and vegetables, plus bean sauce), or in other preparations. Conservatively decorated, with servers clad in bright clothes, this offers a relaxing evening. Lunch weekdays, entrees about \$5. Dinner Monday-Saturday, entrees \$8-\$15. About 10 minutes from Uptown.

Villa Antonio

4707 South Blvd. * 704-523-1594

Soft candlelight, muted conversation and the seductive scent of garlic can be disrupted at any time by the OOGAH-OOGAH of a horn announcing the next seating. In other words, expect fine dining with a large measure of unpretentious fun. The menu ranges from stuffed mushrooms to pastas, veal and seafood, all named for longtime customers, plus desserts to save room for. Lunch buffet weekdays, \$7.95. Dinner nightly, entrees about \$16-\$33. About 10 minutes from Uptown.

Dizza

Fuel Pizza Cafe

1801 South Blvd. * 704-335-7375

or 319 West Trade St. * 704-344-1767

The South Blvd. location is in an old filling station and the Uptown site sports similar decor. Fuel features pizzas, wings, nachos and garlic knot sandwiches. It's got a real neighborhood-joint feel – and some fine pizza, sold by the slice or pie. Lunch and dinner daily; \$1.85 for a plain slice to about \$17 for a whole specialty pie.

Nirchi's

1300 South Blvd. * 704-372-2929

In an extremely plain setting in South End is this bastion of (and franchise from) upstate New York, featuring sheets and half-sheets of Sicilian-style thick-crusted lightly cheesy pizzas and fine fat Buffalo wings. You can get chicken spiedie sandwiches or hunks of the bird on your pizza, and assorted subs are also sold. Lunch and dinner daily, entrees about \$4-\$9; a full sheet of plain cheese pizza is \$15.25. About five minutes from Uptown.

THINGS TO DO

All are within walking distance or an uptown shuttle ride – called "The Gold Rush" – of the Hilton Hotel unless otherwise noted. The shuttle is free and runs during business hours.

Museums

Afro-American Cultural Center

Devoted to preserving and promoting African-American art, history and culture. In the restored historic Little Rock A.M.E. Zion Church at 401 N. Myers St., near Seventh Street and McDowell in Uptown. Open Tuesday through Saturday from 10 a.m.-6 p.m. and Sunday 1-5 p.m. 704-374-1565

Discovery Place

One of the top hands-on science museums in the nation, Uptown at 301 N. Tryon St., The Charlotte Observer Omnimax Theatre is home to a regular slate of IMAX films. Open 10 a.m.-6 p.m. Monday-Saturday, 1-6 p.m. Sunday. 704-372-6261 or www.discoveryplace.org.

Levine Museum of the New South

Home of the nation's most comprehensive interpretation of post-Civil War Southern history. 200 E. 7th Street, in the heart of uptown Charlotte's cultural district. 704-333-1887 or www.museumofthenewsouth.org.

McColl Center for Visual Art

The public can watch artists at work in this artist's colony and view exhibits. 721 N. Tryon St. Open 11 a.m.-4 p.m. Monday-Saturday. 704-332-5535 or www.tryoncenter.org.

Mint Museum of Craft & Design

Showcases work in ceramics, fiber, glass, metal and wood. 220 N. Tryon St.) Its larger sister museum, the Mint Museum of Art, is a short drive from uptown at 2730 Randolph Road.) Open 10 a.m.-10 p.m. Tuesday, 10 a.m.-5 p.m. Wed.-Sat. and noon-5 p.m. Sunday. 704-337-2000 or www.mintmuseum.org.

Parks

The Green

Across from the Charlotte Convention Center and bordering College and South Tryon streets, a small park featuring interactive artwork and lined by shops, condos and restaurants. An easy stroll from the Hilton.

Marshall Park

Nearby at Third and McDowell Streets, this park offers fountains and scenic skyline views.

Shopping

Untown

Best bet during business hours is Founder's Hall, adjacent to the Bank of America headquarters. Features clothing boutiques, The Bookmark bookstore and a variety of restaurants.

If you're driving:

Each of the four largest regional malls can be reached in about a 20 minute drive from uptown Charlotte.

SouthPark Mall

Located at Sharon and Fairview roads in southeast Charlotte is the region's most upscale destination, with stores including Tiffany & Co., Pottery Barn, the recently renovated Belk department store and a Cheesecake Factory restaurant.

Concord Mills

Located up Interstate 85 at exit 49, is filled with outlets and has many NASCAR-friendly offerings, thanks to the nearby Lowe's Motor Speedway. Eastland Mall at the intersection of Central and Sharon Amity roads in east Charlotte is the region's most culturally diverse mall. Has an indoor ice skating rink.

Carolina Place in Pineville

Located at N.C. 51 and I-485, is anchored by Belk, Dillard's, Hecht's, Sears and J.C. Penney.

Theater

North Carolina Blumenthal Performing Arts Center

Designed by renowned architect Cesar Pelli, the state-of-the-art center is adjacent to the Bank of America headquarters in uptown Charlotte and is home to a variety of artistic and cultural performances. Events scheduled during the CAR conference include Charlotte Repertory Theatre's "The Miracle Worker," starring Best Actress Oscar winner Hilary Swank, and Opera Carolina's "The Mikado." For times, tickets and more, call 704-372-1000 or visit www.performingartsctr.org.

Other

Charlotte Trolley

Catch the historic trolley a few blocks away (just south of the Convention Center), and take it to Charlotte's historic Southend for an expanded selection of restaurants, shops, nightlife and the Trolley Barn museum (free admission). Roundtrip trolley fare is \$2 for adults. Operates 10 a.m.-9 p.m. Friday-Saturday and 10 a.m.-6 p.m. Sunday. 704-375-0850 or www.charlottetrolley.com.

Ray's Splash Planet

An indoor water park operated by the Mecklenburg Park & Recreation Department, featuring a lazy river, waterslides and more. 215 N. Sycamore St., at Irwin Avenue Open Elementary School. Admission is \$10 for non-Mecklenburg adults. Open 5:30 a.m.-9 p.m. Monday-Friday, 9 a.m.-7 p.m. Saturday and 1 p.m.-7 p.m. Sunday. 704-432-4729 or www.rayssplashplanet.com.

Walking Tours

Check www.charlottecentercity.org or call 704-332-2227 for information about free walking tours that focus on public art or uptown's historic Fourth Ward neighborhood.

Charlotte's nightlife options are growing and starting to spread out. There are a few entertainment districts to know about:

The South End, along South Boulevard between Tremont and Bland, offers something for everyone. The South End can be reached by trolley; the trolley stops a few blocks from the Hilton, just south of East Stonewall Street. Roundtrip trolley fare is \$2 for adults and it operates 10 a.m.-9 p.m. Friday-Saturday and 10 a.m.-6 p.m. on Sundays.

Uptown, you'll find an eclectic mix of nightclubs and lounges aimed at the early-to-mid-20s crowd. College Street, between Sixth and Seventh streets, is a block-long party.

NoDa, or North Davidson Street, is just north of Uptown and caters to an artsy, bohemian crowd. The two-block district is jammed with art galleries, restaurants, shops, a coffee house and music venues of different shapes and sizes.

Concert Halls

Tremont Music Hall; 400 W. Tremont Ave. * 704-343-9494

Visulite Theatre; 1615 Elizabeth Ave. * 704-358-9250

Comedy

The Comedy Zone; 516 N. College St. * 704-348-4242; Cover varies.

Nightclubs & Lounges

Coyote Joe's; 4621 Wilkinson Blvd. * 704-399-4946; Country

8 Track; 4809 Wilkinson Blvd • 704-392-9166; hip-hop, R&B, rap; Fridays-Sundays.

Dance Clubs

Bar Charlotte; 300 N. College St. * 704-342-2557; dance music from the '60s to '90s. Cover varies.

The Big Chill; 911 E. Morehead St. * 704-347-4447; live vintage R&B Thursdays-Saturdays.

Connolly's On Fifth; 115 E. Fifth St. * 704-358-9070; Occasionally live music. The Irish bar is a popular place to grab a pint and catch up with friends. Cover varies.

The Gin Mill; 1411 S. Tryon St. * 704-373-0782; a South End favorite with tabletop shuffleboard and real dart boards.

Have A Nice Day Cafe; 314 N. College St. * 704-373-2233; Dance music from '70s, '80s and '90s in a nostalgic setting. Cover varies.

Jillians; 200 E. Bland St. * 704-376-4386; an entertainment palace for adults, complete with video games, pool tables, a sports bar, food and more.

Liquid Lounge; 127 W. Trade St. * 704-374-0111; intimate lounge with big-city vibe; progressive house; guest DJs. Cover varies.

Mecca; 300 East Morehead St. * 704-334-2655; drag show Sundays; high-energy gay dance club. Cover varies.

Mythos; 300 N. College St. * 704-375-8765; upscale dance. Cover varies.

Tavern On The Tracks; 1411 S. Tryon St. ❖ 704-372-0782; Cozy bar with full menu is in the heart of the South End district.

Time; 514 N. College St. * 704-373-2515; dance music from '80s, '90s and more; spacious dance floor surrounded by plush seating. Cover varies.

Varga; 305 W. Fourth St. * 704-338-1440; upscale dance. Cover varies.

The Vault; 204 E. Independence Blvd. * 704-377-4661; live performances Fridays-Saturdays. Cover varies.

Velocity; 935 S. Summit Ave. * 704-333-0060; gay dance club; house; techno. Cover varies.

Jazz

Cajun Queen; 1800 E. Seventh St. * 704-377-9017; live jazz nightly.

The Dunhill; 237 N. Tryon St. * 704-332-4141; pianist Greg James Thursdays.

Rock, Pop & Roots

Amos' Southend; 1423 S. Tryon St. * 704-377-6874; live music. Cover varies.

Double Door Inn; 218 E. Independence Blvd. * 704-376-1446; live blues/roots music. Cover varies.

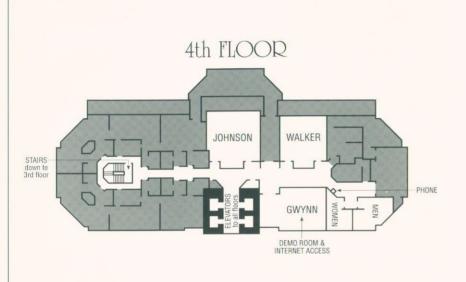
Evening Muse; 3227 N. Davidson St. * 704-376-3737; live music in laid-back setting. Cover varies.

Fat City; 3127 N. Davidson St. * 704-343-0240; live rock, alternative rock, blues, reggae and jazz. Cover varies.

The Hungry Duck; 607 W. Fifth St. * 704-358-0322; Rhythm Culture, Thursdays; Dance Party, Fridays-Saturdays. Cover varies.

Ri-Ra; 208 N. Tryon St. ❖ 704-333-5554; live music Fridays. Cover varies.

HILTON CHARLOTTE & TOWERS





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