## **Black Gay Pride reaches out**

Continued from page 1B just as many African American lesbian couples with children as black heterosexual married couples, which is one of the issues that will be discussed at the town hall meeting

hall meeting. "Now that people are hear-ing the statistics, they're thinking why shouldn't we be married," she said. Massachusetts state repre-sentative Bryon Rushing said in Bay Windows, a gay and lesbian publication in that state, that these unions are a civil rights issue. "One of the ways that we

realize that people do not have civil rights is when civil unions are not open to them," he said in the publication. However, in the black com-munity as a whole, only 41 percent of adults are married, according to The Washington Post. Jabari Asim of the Washington Post wrote in an article "while black communi-ties are allegedly more opposed to gay marriage than other populations, one can lownder if African Americans are beginning to lose faith in marriage of any kind."

son for the Coalition on Urban Renewal & Education, said approving a gay mar-riage amendment would be a disservice to African

Thursday, July 13, 2006



Lecxington Continued from page 18 sidewalk café, The Bistro con-tinues the elegant Italian fiel all the way out onto the ter-race, with dining tables and a panoramic view of the vine-yard. If you plan to do some wine tasting, you might want to grab a bite in the Bistro Executive Chef David Thomas is a finalist in the statewide "Best Dish in North Carolina" contest for his Farmington ostrich stuffed tenderloin (yes, ostrich) with oyster mushrooms in 2004 cabernet reduction. The con-test ends on July 31, the Bistro will be serving its con-test world weat the winder most feeling up to trying the ostrich, then maybe some Bistro favorites, the Childress Classic Club sandwich, the Firuf, Cheese and Antipasto platter The menu (changes seasonally, as do many of the winneries activities. Enjoy music in the vineyard during the summer (through Sundays from 1-4. The toru music in the vineyard during the summer (through September) on Saturdays and Sundays from 1-4. The tour continues through the pro-duction areas, once you leave the Bistro. The open air plat-forms suspended above the production area begin at the Crush Pad and offer a unique visual experience. No, Lucy and Ethel grape stomping here, but you can watch the grapes being de-stemmed,

And sorted, and crushed. The best time to see this process is August through October. From the Crush Pad, walk into the Fermentation Room, with it 33 giant, gleaning stainless steel tanks holding from 500 to 8.000 galons of juice, on it's way to becoming wine. From there head to the Barrel Cellar and Barrel Cave. The Cellar houses hundreds of French Oak bar-rels, while the Cave is often used for dinner parties and wedding events, and holds racks of the signature reserves wines. "Each barrel holds up to 24 cases of wine the larger pungent barrel holds 55 cases," explained Watson. In July they begin taking the wine first, followed by the red. The bottles filled each minute. (That's filled each minute. (That's filled each minute.

to get the most out of your tasting. Look at the color against a piece of white paper. Sit the glass, swirl, smell and taste. Try a bit of everything, but if you like sweet wines, the Serendipity white was absolutely delicious and is one of the wineries most pop-

## More infants are tested

Continued from page 1B

ed that routine newborn screening check for hearing loss plus 28 rare but serious diseases that could be successfully treated if parents knew about it in time. The report seems to have spurred some state action even before the government whether to adopt it as a national stan-dard, suggests the new March of Dimes analysis, réleased

before the government whether to adopt it as a national stan-dard, suggests the new March of Dimes analysis, released thestay. The very frustrating that still ... where you're born literally a mean whether your child will live or die, "aid Pamela Sweeney of Brookfield, Com, whose son, Jonathan, almost died of one of the illnesses, the metabolic disorder known as LCHAD, when he was 102 These otherwise healthy bakies lack enzymes that change stored fat into energy. That means going more than a few hours without food, like when Jonathan caught a common stomach inst, can be fatal unless they're given a quick glucose injection. Jonathan's uncle, a state senator, introduced legislation to conacticut now tests for 28 of the core disorders. Howse advised expectant parents to check her group's We site, http://www.modimes.org, to see if their state tests for at least the 29 core conditions. If not, she urged parents to talk with their doctors about getting test kits from private screening aboratories to bring to the hospital on delivery day. That sup-plemental testing costs \$25 to \$100, depending on the lab, and common is covered by insurance.



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