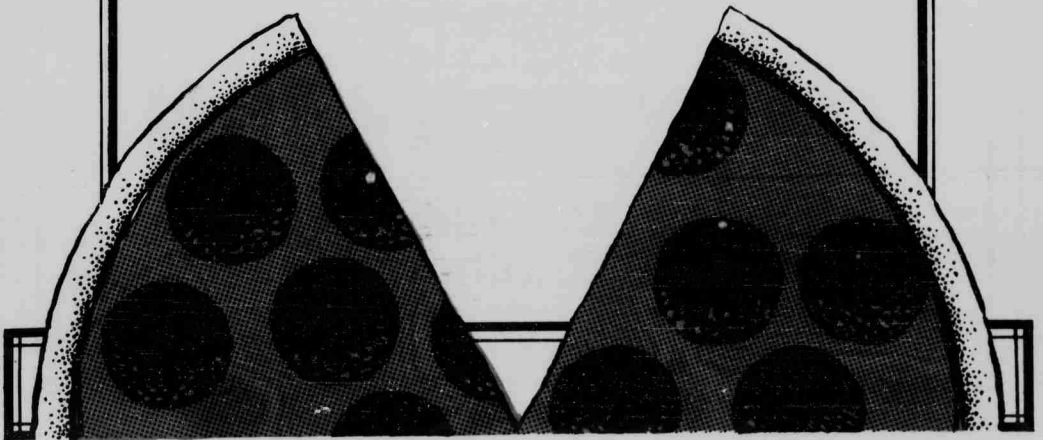


TECHNICIAN
Bar & Restaurant
Guide





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Food is important to college students. And even though we don't always eat what we should - or when we should - we know what we like.

Most of us have grabbed a doughnut and snarfed it down on the way to class. We've all eaten pizza at 2 a.m.

So Technician has compiled this Bar and Restaurant guide with students in mind.

For our featured story, we spent an evening at the local Pizza Hut delivery station. And we'll tell you what happens between your phone call and your piping-hot pizza.

We searched for the perfect Raleigh hamburger. We uncovered the secrets of stadium concession stands. We discovered places to get food at 4 a.m.

Our legal-aged staffers also travelled to local bars and clubs in order to give you valuable nightlife information. Thanks guys, we know it was tough.

And we'd like to thank a bunch of other folks for making this Bar and Restaurant Guide possible:

To Lib Seigh and all the ads people: thanks for making enough money to publish this thing. It helped.

And we appreciate everyone who contributed reviews and photographs. Sorry to take up even more of your time, but we hope you at least enjoyed the food.

To Dennis Draughon, who once again came through on a short-notice assignment: thanks for the cover.

Special thanks to Dennis Lutman for staying here until The Day After to put this tabloid to bed. Now go and get some sleep.

And to all the other people who played a part - layout artists, copyeditors and proofreaders - thanks.

Thank you. Thank you. And thank you.

Bon appetit.

Suzanne Perez

Features Editor

Katrina Waugh

Executive Editor

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Steak Houses

'Beefeaters Haven' makes big impression

"Who is Angus?" I asked the waitress.

"Angus is a cow."

OK. Hence the name of this huge structure located off Highway 70 East, near Raleigh/Durham International Airport. Angus Barn.

Seems it was built to serve about 500 patrons. Everything is big at Angus Barn, a restaurant that serves one of the best red meat entrees in the Triangle.

And prices are big, too. Although the prices are a little steep for the average student's budget, Angus Barn is definitely the place to go to impress that special someone.

Known as "Beefeaters' Haven," the Barn upholds its image. Beef entrees range from ground beef steak at \$11.95 to the chateaubriand for \$22.95.

The 10-ounce filet mignon (\$19.95) is especially delicious.

All entrees include fresh

tossed salad and your choice of potato - the stuffed potato melts in your mouth.

And speaking of BIG, this restaurant's wine list is one of the most extensive (and expensive) found anywhere. Prices range from \$8 a bottle to \$1,600.

That's right, \$1,600 a bottle for French Chateau Margaux, 1945.

If you're not a meat lover, the seafood is well worth the trip. The restaurant offers soft shell crabs, broiled lobster tail and other popular entrees; prices range from \$15 to \$26.

Since Angus Barn opened its doors in 1960, it has maintained a reputation for friendly, courteous service and a more-than-pleasant dining atmosphere.

- Dan Pawlowski

Sam's Villa not what it used to be

Sam's Steak Villa, located on Old Wake Forest Road inside the Beltline, was once known for its incredibly generous all-you-can-eat salad bar, which was included in the price of an entree.

No longer. Now if you desire the salad bar it will cost you extra.

And the loss of the free salad bar is just a clue to the changes Sam's Steak Villa has implemented. The restaurant has undoubtedly changed for the

worse. Now it is an unpleasant and overpriced dining experience.

For starters, my dinner reservation got lost. How, I don't know. Just "lost." Fortunately for my rumbling stomach, the doors had just opened and it was a weeknight.

After being seated, I discovered a plastic rose centerpiece. A pretty cheap effect, I thought, for such a pricey place. You'd think a place that served chopped sirloin for

\$11.50 could afford real flowers. And those prices just get higher and higher. The surf and turf - a petite ribeye and lobster dainties - goes for \$22.

The "man sized" filet mignon au champignon I ordered was \$16.50. I ordered it well done. It was burnt to a blackened crisp.

Decide against this restaurant's blah interior and below-adequate service.

-Dan Pawlowski

Peddler's prime parts worth price

For the real meat-lovers in Raleigh, The Peddler steak house is a fine dining spot to visit.

Attached to the end of Oak Creek shopping center on Glenwood Avenue, the restaurant is a bit cramped for space. If you're looking for a quiet, romantic dinner this might not be the place to visit. That's because any loud parties tend to stand out and be distracting.

This is a steak and prime rib place to eat, so anyone not in a meat-and-potatoes mood should look elsewhere. The only

alternatives on the menu are lobster tail and swordfish.

Face it, this restaurant doesn't advertise variety. The Peddler does steak, and they do it well.

A butcher cuts your steak at your table, so you get to select the cut yourself. The restaurant serves aged beef, tender to the taste.

A salad bar and choice of baked potato or french fries comes with each meal.

The prime rib I ordered (medium rare) was cooked as directed, and the potato was

decent but a bit dry. Service was excellent; the waitress was friendly and familiar with the menu.

The Peddler serves mixed drinks, as well as wine and a variety of beers.

Of course, this restaurant is a far cry from the Golden Corral, and prices reflect it. Plan on spending \$20 minimum per person. They accept Visa, Master Card and American Express.

-Scott Carpenter

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Anti-restaurants

By Joe Corey
Senior Staff Writer

Joan has tried to crucify herself again. She's spiked to the kitchen table with one hand still free.

"Finish it up," she screams at me. "I can't do everything by myself."

I go over and lightly tap the nail's head with my thumb. She let's out a scream, but stops when she feels no pain.

"What's your problem?" she screams. "Can't you hit it any harder? For once can't you do anything right?"

"You should have used velcro," I say. "You wouldn't need my help and you could do it anytime you want to without making such a mess."

She goes on struggling to finish the act. I'm hungry. There's a can of Jack Mackerel waiting to be made into my dinner. But Joan has taken up most of the table space with her project.

She's always doing this to me when I'm hungry.

Time to eat out again. I tie up my sneakers and head out into the night.

Just not in the mood to eat at a normal

restaurant. Something about showing up alone in a place with tables for four makes me uncomfortable.

The best anti-restaurants are supermarkets.

Big Star in Cameron Village shopping center was great when it was open. You could eat for free. They had cups of coffee at the door, honey and crackers, Dixie cups of clam chowder, strange tasting cheese samples and pieces of cakes and cookies all for the taking.

Why, you never had to worry about impulse shopping on an empty stomach.

And the best part was that the place was open 24 hours a day. A beggar's buffet.

Harris Teeter, which now occupies the Big Star building, gives away some stuff, but it closes before midnight.

Save-A-Center, the bastard child of A&P, is open all night, but it gives away nothing for free. Of course, you can always take something when they're not looking. Who's going to miss a grape? An apple? A watermelon.

They get upset when I open up the bag to get some bread, but that's their problem. I

just tell them I'm testing for freshness.

Farm Fresh in Cary is open all night and is a very confusing supermarket, with book and video departments. Where else can you read the new Jackie Collins novel at 3 a.m.? This place also contains a small restaurant next to the bank. With its orange tables, it looks like a nice place to eat.

Of course, the place doesn't serve all the time and is always closed when you need it. At least when I need it.

Most supermarkets have deli sections that serve up fried chicken, ribs and really colorful coleslaw. And even when the deli sections are closed for the night, they wrap up sandwiches and potato salad in case you enjoy eating leftovers.

The only soft drinks you can find in the freezer section of the deli is Dr. Setzers Celery Juice. And they've always got chilled champagne.

K mart also has a cafeteria buried deep between the television and auto parts sections. If you ever wondered where the folks who cook school lunches made their start, this is it. Grab your plate and just say,

See STARVING, page 9

Raleigh nightlife



'Bull Durham' bar scores well with NCSU students

Need a few extra points added to your GPA? There's a good chance you'll run into a professor or two when you eat lunch at Mitch's Tavern.

Most students think Mitch's is a nightspot, nothing else. But lunches are available daily at 11 a.m. The tavern serves up sandwiches, heros, salads and soups.

You'll have to make a special request for the chili or soup, though, because they're not on the menu.

Lunch prices range from \$2.25 to \$4.

Don't let the lunchtime classical music fool you either. When the sun goes down, Mitch's Tavern takes on a different attitude.

If you want to sit down while downing some suds or wine coolers, be sure to make an early start.

Owner Mitch, a former chemistry teacher at nearby Broughton High School, bought and opened the tavern in 1972.

Since that time, the nightspot has been named on Sport magazine's Top 20 list of college bars in the country. Recently Mitch's Tavern got some free advertising when it was featured in the Orion Pictures hit summer movie, "Bull Durham."

Some of the best prices for imported beer can be found on Hillsborough Street's upper level. Heineken currently goes for \$1.50 a bottle, but prices are expected to increase soon.

Even so, Mitch's Tavern is by far the best watering hole in the area.

- Dan Pawlowski

Head to Bourbon St. for suds

The Bourbon Street Bar is what your grandfather might have meant by "pool hall." One visit, and you can see why your grandmother got angry when he went there.

Because if your grandfather went to Bourbon Street Monday nights, he'd be slurping down Coors draft for 50 cents or any one of a wide variety of imports for \$1.

Grandpa would have been playing pool for 50 cents a game. With a straight stick and a table with all the felt, two things you can't always find in other pool halls.

Besides that, he probably would have punched up a tune or two by the likes of Hank Williams, Jr. or Randy Travis on the 25-cent juke box.

But cheap suds, good music

and good pool aren't all a pool hall is about. A good pool hall needs a reputation, and the Bourbon Street Bar has several, depending on who you talk to.

Best thing to do is damn the gossip. Grab a few dollars Monday night and check it out for yourself.

Grandpa would be proud.

-Michael Hughes and Elliot Inman

Barry's II offers good music for college folks

Barry's II means music. Most dance places these days play one continuous drum beat and switch between two vocalists and three synthesizer chords. What you get is a continuous thumping song.

But Barry's, a club located on the second floor next to Fast Fare on Hillsborough Street, plays different music. Some call it alternative, some progressive. Some call it college radio.

Artists like Echo and the Bunnymen, the Cure, Midnight Oil, Public Image Limited and the Godfathers frequent the speakers at this Raleigh nightspot.

And Barry's format tends to change night to night. Thursdays are best if you like alternative music. On weekends, the format moves closer to the popular music, but you can still tell when one song ends and another begins.

Barry's really doesn't get hopping until around 11 p.m., but if you like some elbow room when you dance, 10 p.m. is a good time to show up.

Dancing isn't all there is to do. There are several booths, which usually fill up before 11 p.m., and some video games. There's also a pool table that's always occupied, and a dart board.

The bar serves beer and wine coolers, and there's an overpriced soda machine.

Cover charge is minimal for everybody, but those under 21 have to pay a little more than the alcohol-drinking crowd. Eighteen-year-olds are admitted only with college ID.

If you're 21, there is no cover charge Monday nights, and women of age get in free on Sundays.

- Tom Olsen

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Stewart Theatre

Ocean delights

Neptune's Galley a switch from Calabash-style food

Calabash-style seafood is tasty, but in North Carolina, it gets a little sickening after having fried fish with fried clams with a side order of fried hushpuppies for the zillionth time. Variation in cuisine is needed, but sadly not often found.

But seafood salvation lies just a little outside the Beltline in Neptune's Galley, where a variety of treats from the deep

can be sampled - with or without the usually omnipresent corn bread coating.

We tried two dishes during our visit: the Neptune's Platter (\$8.50) and the grilled tuna steak (\$10.95). Both had plentiful portions, a mountain of hushpuppies and the standard options of side dishes (baked potato, rice pilaf, etc.).

The platter was standard Calabash fare, but you could still taste the clams and jumbo shrimp (and the deviled crab was a cut above most). Usually an underappreciated fish, the tuna was grilled with respect, with the result being a nice-sized steak that wasn't too fishy nor too charred.

Service was fast and friendly, if just a tad bit chatty. Usual credit cards are accepted, but personal checks aren't.

With a sitdown area, an oyster and clam bar, and a traditional bar, Neptune's Galley is a well-rounded restaurant with reasonable prices.

- Joe Galarneau

Brewery attracts music fans

It's easy to say what the Brewery is not.

The Raleigh nightspot, located on Hillsborough Street across from The Keg, is not a bar or a Top 40 dance club. It's not a place to study or slow dance. It's not a pick-up joint.

And it's not a place to take your mother.

A small stage sits in one corner of the room; the rest of the building is open space. Off to one side is the bar, which serves

domestic and import beer.

Some ambitious members of the audience slam dance in front of the stage at hard-core shows, but that's about it for dancing. The rest is standing room only.

Typical performers include local acts like Fetchin' Bones, His Boy Elroy, Flat Duo Jets, The Veldt, Accelerators and the Pressure Boys.

National acts that have visited the Brewery are Thomas Dolby, Mighty Lemon Drops, Fishbone,

They Might Be Giants, Mojo Nixon and Skid Roper, and Let's Active.

Cover charge depends on the band, but averages \$2 to \$9.

It's even been reported that Joe Corey hangs out there, but don't take this as an endorsement. Rumor has it that Elvis never played there.

Shows start late. Doors usually open around 9 p.m., the opening band plays until around 11:30 p.m. and the main act starts up around midnight. Shows can last until the wee hours of the morning.

- Tom Olsen and John Ilzhofer

Oyster search is over

The search for Raleigh's best strawberry daiquiri is over. It's at 42nd Street Oyster Bar and Seafood Grill.

But when you order, don't forget to request the incredibly rich whipped cream on top.

Thursday night is prime time to check out the singles scene at the bar. Get there early to experience the nightlife.

And if you visit 42nd Street in search of good seafood, you're going to the right place. This restaurant serves up some of the best seafood in the Triangle.

The seafood dinners are very tasty and filling. You can either take a seat at the bar and enjoy steamed oysters and clams or wait to be seated in the dining area. Either way, make sure you

bring a hearty appetite.

Seafood entrees vary in price from \$7.95 for the fried Cajun fish or fish and clam platter to \$24.95 for the 42nd Street special lobster tail. Most seafood dinners come with coleslaw and your choice of baked potato or salad.

While waiting for your main course, try not to eat too many hush puppies. They're tasty, but they'll fill you up quickly.

And even if you're not a seafood lover, 42nd Street offers alternative entrees. Try a steak, chicken or ribs.

But try to save some room for the apple pie with rum sauce - \$2.50.

- Dan Pawlowski

Favorites found here

A true neighborhood bar and restaurant can be found within a few miles of the N.C. State campus - Crowley's Old Favorites Restaurant and Lounge.

Posters of old film favorites like Bogart, Fields and Chaplin add to the restaurant's pleasant decor.

Crowley's has its own reputable favorites on the menu. Scrumptious burgers are featured. These celebs are supposedly cooked over genuine Mount St. Helen's lava rock, and they are

served on kaiser rolls with all the toppings. Fries are included.

Depending on your burger preference, you can expect to shell out between \$3.45 and \$4.45. And yes, Crowley's also presents soups, salads, sandwiches, steaks, Mexican favorites and more.

Still, the friendly service makes Crowley's a well-spent ride out to this neck of the woods.

- Dan Pawlowski

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Italian

Est Est Est is intimate dinner site

They say good things come in small packages. It's true.

Est Est Est Trattoria, located on W. Hargett Street in downtown Raleigh, is a small place. It's a yuppie place. Sometimes, especially on weekends, it's a crowded place. But the food is terrific.

Serving some of the best Italian food in Raleigh, Est Est Est offers more than lasagna. Entrees range from veal dishes to lambchops, and all are served with tasty homemade pasta in a variety of flavors and colors.

The "Torte of Creations" is a collection of the restaurant's most famous pasta flavors — spinach, wheat and carrot — served with pieces of Italian cured ham and a creamy sauce. Delicious.

We also tried the veal, which was served up tender and tasty, on a bed of (what else) pasta.

And although dinner entrees are more than enough to satisfy a hungry appetite, don't skip the appetizers.

The tortellini soup is especially good.

A small complaint: the

appetizer plate of steamed mussels aren't up to par. They were kind of grainy, and most of the plate was taken up by shells.

Prices are reasonable but not cheap.

Dinner entrees range from \$7 to \$12, and most appetizers cost about \$4. The restaurant also offers wine and beer.

The intimate and dimly-lit atmosphere makes Est Est Est a pleasant place to eat. Tables are small enough so you can see your date through the darkness.

And helium-filled balloons, which float here and there around the restaurant, complete the look. Take one home if your waiter isn't looking.

— Suzanne Perez

Winner: Hillsborough St. cuisine

For some of the state's finest and cheapest Italian restaurants, take the crosswalk to the other side of Hillsborough Street.

Two Guys, Brothers and Michael's are paradise for the spaghetti lover.

And you can eat there cheaply. Michael's has the world's worst tea. And they fill the glass up all the way to the top, so when you put your sugar in, it overflows. You make a mess and you look stupid.

But people go to restaurants to eat, and there aren't many eateries better than these three. Here's why:

Michael's

The restaurant's most popular item is the calzone, a sort of pizza turnover. You can get different types of calzones filled with your choices of pizza toppings. The excellent service matches the great taste.

Most meals cost less than \$5.

Brothers

The spaghetti tastes like Chef Boy-R-Dee. The sauce is entirely too sweet and the bread is too soft.

But I like this place. Entrees come with a plate of spaghetti, and it makes you feel special. Waiters and waitresses do, too;

service is excellent.

As with Michael's, you can plan to spend around \$5 here.

Two Guys

Of the three Hillsborough Street Italian spots, this restaurant is my favorite.

Two Guys's spaghetti is the best in Raleigh, the bread is tops and the chocolate cheese cake melts in your mouth.

The meat sauce covers the spaghetti, and an occasional plate of fries puts the finishing touches on a great dinner.

Entrees cost about \$5.

— Dwan June

Amedeo's features variety of pastas, Jimmy V. hideaway

When you visit Amedeo's Italian restaurant on Western Boulevard you can ask to see Jimmy V's room, a hideaway tucked into one corner of the restaurant.

And if Valvano himself isn't there lapping up some pasta and playing darts with the crowd in the bar, you can borrow his room for a real Italian meal.

Owner Amedeo Deangelis played football for State in the early '60s, and the place is a

major hangout for State's coaching staff. The menu explains why, featuring the most complete array of pastas (five kinds) and sauces (10 kinds) this side of the Mason-Dixon line.

Throw in the usual assortment of pizza, spaghetti (that's how the menu spells it) and lasagna, and you could eat here for months without ordering the same thing twice.

The dinner menu is fairly upscale compared to the mass production pizza factories

surrounding campus. Pastas range from \$4.75 to \$6.85, and entree dishes of veal, chicken or shrimp dishes cost around \$10. Both come with fresh, hot bread that is unusually and deliciously soft compared to the jawbreaking stuff served in many Italian restaurants. In addition, the entrees include a side of spaghetti and a salad with homemade bleu cheese or Thousand Island dressing. You won't go away hungry.

Don't despair if you're on a

budget: the menu also has several lunch specials that are quite inexpensive, including a 10-inch pizza with one topping for \$4.55. We had one of the entrees, Veal Amedeo, and linguine with white clam sauce, one of the luncheon specials.

The linguine was delicious and plentiful. So plentiful, we had trouble believing this was a smaller portion than the linguine on the dinner menu.

The veal came sauteed in garlic and butter on a bed of spaghetti. The garlic flavor was not very evident, making the dish somewhat bland. Nevertheless, Amedeo's is a worthwhile stop on Western Boulevard's restaurant row.

— Jeff Cherry



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Starving? Food from Blimpies to bowling alley

Continued from page 5

"Nutrition, please."

But it's too far to walk to some grocery stores. Since the Hillsborough Street A&P closed, everything seems miles away.

I would go down to the International House of Pancakes, but it closes at midnight on weekdays and at 3 a.m. on weekends. I remember the girl who wanted to kill herself on the large plastic carrot. I remember Joan on the table. Is it just me or what?

But where to eat? I'll pass out and die before I can get some food. Damn Joan.

Fast Fare's also a good anti-restaurant. Nothing like creeping down Hillsborough Street to this taste Mecca in the middle of the night. It's always a challenge to avoid the drifters that converge there when the sun goes down. And bikers hanging out at Blimpies paint additional color into the scenery.

The three video games at the store's entrance are crowded with people who couldn't find an empty machine at Barry's II. Nothing puts the edge back into your system more than watching somebody kill off the Shotgun master of New York City.

A Jamaican guy behind the counter is telling some runt that he can't buy beer without an ID. The runt says his girlfriend can prove he's 21. The guy behind the counter stares at the girl.

"He's 21," she says with a Miller-added smile.

The Jamaican takes the beer and puts it behind the counter. "No ID, no beer. Next?"

A drunk bum stares at me through the glass door. Watery eyes.

I move deeper into the store. Insomniac freshmen lumber past rows of over-priced candy bars and snack cakes. A Slurpee machine churns like a cement mixer. Or are they Slush Puppies? Or Ices? Or the artificial grape iced up drink from Hell? Or does it really matter?

The swirling mass looks like toxic waste being blended into the food of tomorrow.

The hot food section is like one of those push carts in New York City that has been hit by the subway.

Hotdogs go two for a buck. They rotate on hot, grease-covered metal bars.

And next to the American beef hotdogs are sausage hotdogs.

They cost 89 cents each. They look even better.

Classical music drifts from the scratchy FM radio behind the counter.

I can't decide which brand hotdog to buy. A sign proclaims two slices of pizza for a dollar. Pizza. Too many decisions. Life is too good.

The guy behind the counter gives me the "Are you going to buy anything or will I charge you rent?" look. Yet surrounded by all this food, I have lost my hunger.

After breaking away from the gauntlet of panhandlers and fresh flesh waiting to go up to Barry's II, the pangs return. Maybe I should just pry Joan off the table and eat at home.

But she does enjoy her moments alone.

A sign taped on a glass door says BBQ, french fries, coleslaw, rolls and tea are \$3.25.

I go inside and find out that it's not just a restaurant, but also a bowling alley, Western Lanes.

The restaurant is perched above the lanes, with glass windows so you can watch the action and have your cake and nachos. I take a seat on one of the stools next to the long formica counter. The man comes out in an all white outfit and asks what I want.

The special.

"I just changed the oil in the machine. You wouldn't mind having two servings of cole slaw instead of french fries?" he asks.

No problem. I just want food.

He goes in the back. The sound of gospel music leaks between the swinging doors to

the kitchen.

Rob Graham told me all aged eateries have faded red and pale aqua-blue worked into the color scheme. This place does.

There are two sounds that I enjoy when eating. The sound of the tide rushing onto a pebble covered beach at dusk, and the sound of a bowling ball thundering down the alley toward dense wood pins. The two sounds are almost the same, especially if you rub salt on your lower lip.

A newspaper lays open on the space next to me. An article has the headline "If bowling makes you think of dark alleys and beer guzzlers, you're a bit behind the times."

Blasphemy. If darkness and beer aren't parts of bowling, what is? I don't even want to

read the rest of the article.

Two women next to me sip coffee and talk about how their averages are taking a mid-season slip. A man comes up and says something to one of the women. She is his wife. They both wear the new green bowling shirts and white stretch polyester slacks. It's nice to see couples wearing the same outfit.

The food comes and I eat it happily. It tastes good. Not the greatest BBQ, but they don't roast pigs in the basement. There's something fulfilling about food in a bowling alley. Something solid, not like the new age vegetarian cuisine garbage Joan insists on "cooking."

I close my eyes and listen to the sound of a seagull picking up a spare.

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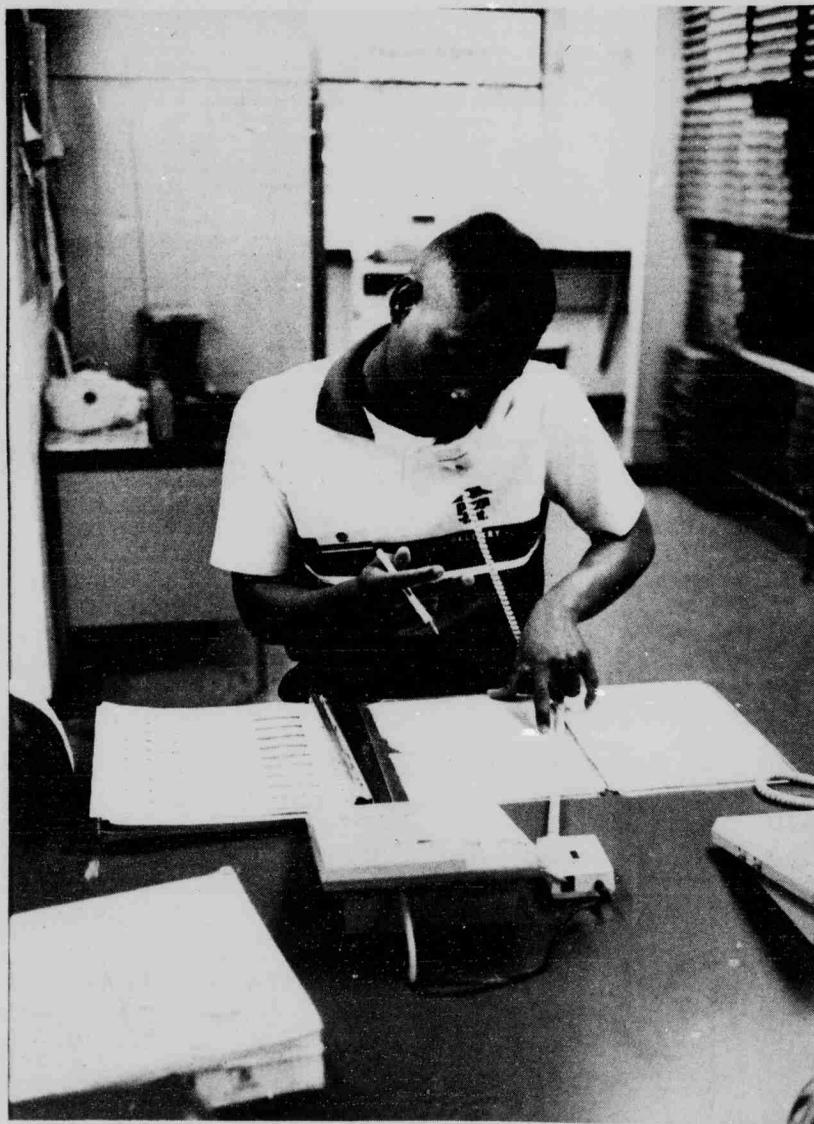
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From phone to doorstep ...



Deliveries speed pizza to you

By Suzanne Perez
Features Editor

Drivers scurry in and out the back door. Whiting Toler stands beside the oven, waiting for the conveyor belt to spit out a medium sausage pizza and two larges with bell pepper and onion.

"I slice 'em up and slap 'em in the boxes," says Toler, an N.C. State junior majoring in electrical engineering. "And I try not to mess up."

Toler works parttime at the Pizza Hut delivery station on Hillsborough Street, the mythical place somewhere between a phone call and a piping hot pepperoni pizza.

Delivered to your doorstep in 30 minutes or less. Promise.

Speed is the name of the game here. It means happy customers. It means more money for the store and bigger tips for drivers. A good pizza is a fast pizza.

Toler grabs a pie off the oven rack and slaps it on the table. Slice, slice, slice, slice. Check the toppings. Check the label on the box. Check the toppings again.

Yep, this is the one. He throws it in the box, along with the thing that keeps cheese from sticking to the box top, and puts it in the "Driver, come and get it" pile.

Another one is ready to go.

This is Wednesday, a slow night compared to weekends but busy nonetheless, says manager Benham Forouzandeh. The drivers on duty tonight will deliver about 65 pizzas an hour.

On Fridays the operation spews out even more pizzas and delivers them to homes and apartments up to three miles away.

But more than 80 percent of deliveries go right across the street or down Avent Ferry Road, to NCSU students.

"Students make the difference here," Forouzandeh says. "There's an increase when students come back to school, and sales drop off when they leave. It shows in our sales records, N.C. State students love pizza."

Especially on football-game Saturdays and during exam time, he adds. The end of the semester, when students confine themselves to apartments or dorm rooms to study, is Pizza Hut's busiest time of the year. Cramming for exams means ordering out and eating in. And time of day doesn't matter at all.

"We get orders all the time. It's a constant thing," Forouzandeh says. "There are just as many phone calls around 1:30 in the morning as there are around dinnertime."

"I was a student once, too, and I remember," adds Forouzandeh, who attended NCSU in 1983. "You don't have regular eating habits. You eat whenever you can, whenever you're hungry enough."

When it rains it pours, and gray clouds also signal an increase in orders for the Pizza Hut crew. If it rains on a Saturday when the Pack plays at Carter-Finley, employees prepare for the worst.

"People rush home from the game and head straight for that phone," the manager says.

Usually Forouzandeh calls in extra drivers on rainy days, and a hefty bonus serves as incentive.

Driver Mike Kistler is checking out for the evening. In his hand, a stack of little yellow receipts and a matching pile of bills, which he hands to his boss.

Kistler was scheduled to leave by 10 p.m., he says, and it's well past 11. But like always, there was something else that needed doing - answering phones, washing dishes, delivering that one last pizza.

The 19-year-old NCSU student made \$21 in tips and commission this evening.

"An O.K. night, but not the best," he says. "I made a lot of trips to campus." Translated: dorm residents are groggy.

"Students just don't tip. That's a fact," Kistler says. "If they're getting a dime change, they'll stand there and wait for that dime ... You can forget making any money if you drive back and forth from campus all night."

Pizza Hut advertises free delivery service, so customers aren't required to tip drivers. But most non-students do, Kistler says.

"Most people just say 'Keep the change.' Sometimes it's a couple bills and sometimes it's just change, but it all evens out," he says.

Forouzandeh counts out Kistler's earnings and checks them with the yellow slips of paper beside the register.

"Did you go to Peace College tonight? Bragaw?" he asks.

"I went to Peace and Meredith a couple times. Went to Bragaw once," Kistler says.

A Bragaw resident called twice this evening to ask where his pizza had gone. Forouzandeh could only say "It's on the way" and offer to pick up the tab.

"After a while you learn how to calm people down," he says. "Everyone loves a free pizza, right?"

"Many times the customer is right, and if the pizza isn't there and it's our fault, we make it up to them."

Often when a pizza isn't delivered in 30 minutes, a lost driver is to blame. Even though most drivers become familiar with the area after working a few weeks, some addresses are just plain hard to find.

See PIZZA, page 15



Previous page: Pete Rusher takes orders at the Hillsborough Street Pizza Hut station.
Left: Karl Stopping slices pizzas and gets them ready to go.

Staff photos by Michael Propst

Below the border

Charlie Goodnight's offers mixture of tacos and ticklers

If you're looking for a good time, don't call 976-DATE. Drive to 861 W. Morgan St., where you'll find a great out-of-the-way nightspot - Charlie Goodnight's Restaurant and Comedy Club.

Here comedic celebrities such as Jay Leno, Dennis Miller and Emo Phillips have entertained Raleigh audiences with their unique brands of humor.

The comedy club, located on the second floor of the three-story building, holds about 250 patrons. So if you're planning on watching one of the up-and-coming comedy acts, make your reservations far in advance. If you plan to watch the comedian after dinner, there is a separate charge for the show.

For some of the best Mexican creations in the area, go downstairs. Here you will be greeted by tarantulas, snakes and lizards. But don't worry, they're locked up in glass cubicles.

The bar offers a touch of big city atmosphere,

and it's a perfect spot to talk with friends while waiting to be seated. The staff is fast and friendly.

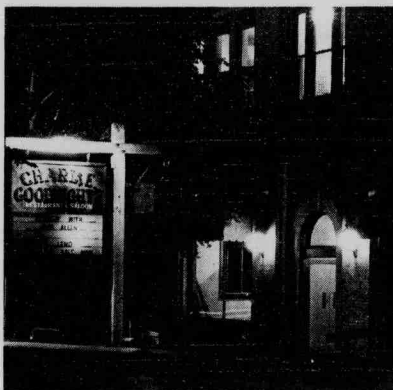
Food is reasonably-priced and filling. Most entrees cost about \$6.50, and the menu includes tacos, enchiladas, tostadas and burritos. All are served with savory rice and beans.

For an appetizer, challenge the 1-Alarm chili for \$2.65. And while you're waiting for the chili, you can munch on the complimentary nachos and hot and spicy dips.

Make sure your waiter or waitress is close by with plenty of ice-cold water.

If you're not in the mood for tacos or if you want to impress a date, proceed to the upper level and discover Champagne Charlie's.

Here entrees range from the chicken etouffee for \$9.95 to crab stuffed filet at \$15.50.



TECHNICIAN FILE PHOTO

Charlie Goodnight's - three floors of food and fun. The basement offers the best in Mexican food, a bar and comedy club occupies the second floor and Champagne Charlie's entertains guests in the attic.

Whether you dine upstairs or in the dungeon, make sure you take advantage of the restaurant's main attraction - the comedians.

- Dan Pawlowski

'Bordertown Cafe' borders on bad

It isn't pretty.

Looking down at the food that sits on your styrofoam plate, atop your cafeteria tray (yellow), you think to yourself: now what did I order?

You can't tell by looking. You can't tell by smelling. Tasting doesn't help a whole lot either. This "Bordertown Cafe" borders on gross.

They say you can tell how good a restaurant is by its clientele.

We ate our cheese enchilada dinner next to an Oriental family, and Chuck and Lou, from the station.

Prices range from an affordable 59 cents (chips, no guacamole) to around \$12 for

steak fajitas. These are not to be confused with the steak fajita nachos, which were considerably less, or the steak fajita salad. Be careful when ordering: one word can make a \$7 difference.

Our meal, crunchy refried beans and all, came to \$4.70.

On a brief, positive note, the Coca-Cola and iced tea were quite good. Free refills, too. Take what you can get.

And Tuesday is 99-cent margarita night. It sounds like a good deal. CAUTION: Drink as much as you can before eating but DO NOT under ANY CIRCUMSTANCES enter this place with a hangover.

While the ethnic music (reggae) is relaxing and almost

as fitting as the Matilda Bay wine coolers, the server's announcements -- "NUMBER 90, NUMBER 90? NUMBER 90!!" - are far less soothing.

This Mexican joint offers a few extras. Through a window, you can see employees grill your tortillas right before your very eyes. There's even a sign that says "DANGER: HOT" so you know the risks they are taking to prepare dinner just for you. But that risk is nothing compared to the one you take with your first bite.

Mom says the true test of a restaurant comes later, at home.

Arriba's failed.

- Suzanne Perez and Madelyn Rosenberg

Find good home cookin' at Green's

If you are the world's biggest chitlin, then you want to head out to Green's Garner Grill, the second most famous down-home diner in this Raleigh feeder town.

The other, of course, is the Toot-N-Tell, where superfresh football player Anthony Barbour worked as a dishwasher, and from where he announced that he would be attending N.C. State.

But the food is much better at Green's, where four people can

eat all-you-can eat family-style cooking. That means grandmothers bring out bowls full of food - every variety of peas, creamed corn, collard greens, french fries, fried sweet potato sticks, et al.

Your mom would be proud of you for eating here way off at school, where Dining Hall nutrition comes in forms of either yellow blobs of mushy stuff or olive-drab blobs of

mushy stuff.

You also get one choice of meat, either pork tenderloins, ribeye steaks, seafood or chicken. The whole shebang costs \$4.50.

And like Grandma, the waitresses may be just a step slow on refilling your tea, but they make sure your bowl of collard greens and creamed corn is never empty.

- Tim Peeler

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PHIL TAYLOR/STAFF

Fat Daddy's is the home of the biggest burgers in Raleigh.

Quest for the perfect burger

By Katrina Waugh
Executive Editor

Hamburgers are as big a part of college life as late-night cramming. They're a great, relatively inexpensive way to get away from the grind and sink your teeth into something delicious. But as every hamburger connoisseur knows, it's not easy to find a burger to match your taste.

So just where can you find the best hamburgers in Raleigh?

Char Grill

Char Grill is an N.C. State tradition. You cannot earn a degree from NCSU if you haven't visited the Grill. So if you're planning on graduating you'd better get out there.

Traditions are a necessary part of life, but they are not necessarily good. Fortunately, Char Grill is great.

It's not much to look at: a flame grill in a large glass box. Patrons have to mark off their selections on slips of paper and slide the paper through a hole and down a miniature sliding board.

Char Grill's most famous burger is the Hamburger Steak. The Hamburger Steak is a big, juicy square burger. For those with lesser appetites, like most normal people, the Grill offer's Steak Jrs.

Both the Steak and the Steak Jr. come with

an order of fat, square fries.

After ordering, you stand outside (there is no inside) and wait for them to call your number or name. You can either eat there, at one of two metal picnic tables, or take your meal elsewhere.

Eating at the Grill sometimes offers entertainment in the form of feeding pigeons and smaller birds and listening to gospel singers in the church next door.

Char Grill is currently planning to build a new Grill out near Crabtree Vallev Mall. So far the university has not made attendance at the new Grill a part of the 1989 curriculum.

Hamburger Hut

Hamburger Hut is another tradition, though more a Raleigh one than an NCSU one. The fact that it's frequently too crowded to get a seat right away, though there's rarely a long wait, serves as testimony to the power of its tradition.

The best part of a trip to Hamburger Hut is not the hamburger itself, but the shake that washes it down. Hamburger Hut makes awesome real milk shakes served the old-fashioned way - in the metal mixing cup with a another cup to pour it in.

The \$2.10 cheeseburger deluxe plate gets you a burger with cheese, lettuce and tomato and a side order of fries. Everything is served on a paper plate - this is your basic down-

home burger place, not the Ritz.

The burgers themselves are relatively indistinguished. The patty is flat and a little on the dry side (not the Sahara, just not juicy), and the bun gets flattened on the top by the strange way they warm it.

A flat bun isn't such a bad thing to happen to a burger - it has no effect on the taste - and it would certainly help you pick out a Hamburger Hut burger if you were blindfolded and forced to determine a burger's origin.

The lettuce and tomato are fresh, and the fries are the thick square kind cooked just the right amount of time.

Fat Daddy's

The first thing you see when you walk into Fat Daddy's, besides the neon that you can see from the road in broad daylight, is a case of ice with beer bottle tops poking out of it. The sign overhead reads "If you're 21, take a

beer and please pay the cashier."

Since they give you no other choice, you take one and move to the counter.

There's more variety in the beer selection - several Mexican and American brands - than in the menu. For the main course there's burgers, salad and hot dogs and a few other things. Then there's fries, onion rings and okra. That's about it.

See A SEARCH, page 16



DEBBIE MATHIS/STAFF

Scott Gaskins grabs a bagel and beverage at Bruegger's on Hillsborough Street.

Bagels invade the South

By Suzanne Perez
Features Editor

Say goodbye to good ol' Southern breakfast biscuits. The bagel is here to stay.

Once considered a treat served up in delicatessens throughout the Northeast, the bagel has slowly made its way to bakeries and grocery stores in the South. To Biscuit Country.

And to N.C. State.

With the opening of Bruegger's Bagel Bakery on Hillsborough Street last year, many local residents and NCSU students discovered the bagel.

Just a crosswalk away from Tomkins Hall and D.H. Hill Library, Bruegger's attracts a hefty breakfast and post-class crowd. But when the nearby Belltower strikes 12 p.m., the lunch-hour line of local businessmen and women often extends out the door.

Jeff White is assistant manager for the Bruegger's commissary, a staff that prepares all dough and cream cheese for the bakery's four Triangle locations.

White says most people who visited the store shortly after it opened "weren't there to try something new."

"A lot of people around here have eaten bagels before, especially students," White says. "Many students are from the North or

Northeast, where bagels are a pretty normal thing."

But Bruegger's gave most Raleigh locals their first taste of fresh bagels.

"It's pretty new to the South, but people around here develop a taste for it. They like bagels for the freshness," White says.

At this bakery, fresh means no preservatives. All bagel dough — a combination of flour, water, yeast and malt — is made fresh daily at the Hillsborough Street store, and bagels are cooked throughout the day, White says.

And the taste is unique, nothing like a regular old biscuit.

"It's a piece of bread, really," White says. "But the crunchy outside and doughy inside gives it a special texture, a special taste."

To top off your bagel, Bruegger's offers six types of cream cheese — plain, honey-walnut, veggie, chive and olive — as well as lox, a variety of salty smoked salmon.

And the bagels themselves come in a variety of flavors including garlic, onion, cinnamon-raisin, pumpernickle, poppy and sesame.

"But our plain bagel is the most popular," White adds.

Customers also can create bagel sandwiches with chicken salad, tuna salad, turkey, ham or beef.

"You can put anything on a bagel that you can put on regular bread," White says. "Sandwiches have always been popular, and this is just a different kind of sandwich."

Low prices are another attraction, especially for NCSU students on tight budgets. Bagels without toppings cost a mere 30 cents, and prices increase depending on which cheeses or other toppings are added. A bagel with butter costs 65 cents.

Day-old bagels, when they're available, are less than \$1 a bunch. Pop them in the microwave, toast them or eat 'em right out of the bag.

Bruegger's also offers daily soup specials, herbal tea and a variety of soft drinks.

The bakery is open from 6:30 a.m. to 8 p.m. weekdays and Saturday, and from 8 a.m. to 5 p.m. Sunday.



Oriental cuisine

Beansprout good for fast food, lacks Eastern atmosphere

Since opening more than a year ago, Beansprout has continued to occupy a unique niche among area restaurants by having typical Chinese food expressly geared toward the takeout crowd. Judging from the daily lunchtime traffic jam, the concept is working.

Beansprout's fortes are variety, price and speed. There are 86 dinner and 35 lunch entrees to choose from, ranging from nifty combinations like Imperial Seafood (lobster, scallops and prawns in a garlic sauce with Chinese vegetables for \$8.25) and the standard moo shu family.

Price is several dollars below those of sit-down places, and service (a la McDonald's) is a bit speedier.

Stopping by for lunch, we

received our two orders within 10 minutes of placing them (amidst a gaggle of similarly hungry folks). Both the beef with oyster sauce (\$3.50) and the Szechwan beef (\$3.20) were good, but not particularly noteworthy. Both came with soup, eggrolls and fried rice.

The picnic table seating and plastic utensils didn't create a very Far East atmosphere, but none of the patrons seemed to mind.

Beansprout is the place to satisfy nighttime munchies for some lo mein or moo goo gai pan, but you might want to search elsewhere - and probe your pocket a little deeper - for the "total" Chinese experience.

- Joe Galarneau

Pizza drivers must learn the ropes, and Raleigh roads

Continued from page 11

Finding door numbers at local apartment complexes, like Ivy Commons and Avery Close, poses the greatest challenge to new drivers, Forouzandeh says.

"Kensington Park is the hardest, especially the ones right off Gorman Street," he says. "There are so many of them, and it's hard to find the right door even in daytime."

At night, drivers carry flashlights to ensure they're knocking on the right door.

"It takes a while to totally learn your way around," says Kistler, who is starting his second month as a Pizza Hut driver. Being from the Raleigh area, he had an advantage from the start.

"But there were still some streets I'd never even heard of," he says.

To keep employees on their toes, Forouzandeh checks up on them about once a week.

"I just call up and order like anyone else," he says. "Then I time the driver and check how the pizza looks. See if everything's all right."

But the manager doesn't give his own address anymore, because his workers caught on to that after a while.

"I call from a neighbor's house or somewhere else. That way I know they're not making one especially good and fast because it's for me."

"Yeah, I heard you were over there spying on us the other night," says Kistler, pointing to the pay phone across the street. "Pretty slick."

"Of course. I've got to keep an eye on you guys," the manager answers, smiling. "Gotta' make sure you're running, not walking."

"People out there want their pizzas."

Chinese Mongolian Barbecue ???

What is Korean-style Chinese Mongolian Barbecue? Does such a thing exist?

Yes, it's served at Bali-Hai restaurant on Old Wake Forest Road, one of the most tasty places to eat in Raleigh.

The only time you should eat there is during lunch. Dinner is just more expensive.

Bali-Hai's serving style is a cross between buffet and Kanki.

You fill bowls with the meats and vegetables you want and hand it to the cook, who prepares it while you wait.

The cost of your meal depends on how many bowls you fill. Years of trial and error will teach you how to stack several pounds of food into two small bowls.

But there is a downside to stacking too much food in a single bowl. If the cook is in a

bad mood, he'll take it out on your food. When ordering "hot and spicy," rest assured that you will get HOT and SPICY. They use a red powder I affectionately call the "Red Death."

The restaurant has gone through quite a bit of remodeling in the past year, but the bill of fare has been deliciously constant.

- Fred Woolard

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A Search for Hamburger Heaven

Continued from page 13.

You give your order to the cashier and pay for the food and beer. Then you wait at the table until they call your name.

When you retrieve your meal you discover that Daddy isn't fat for nothing. The smallest burger is a third of a pound, served on a bun that swallows it.

Everything is self-serve here, you put all the toppings on yourself - except for the fried onions and melted cheese stuff, which costs extra.

The huge burger is juicy and cooked to order, but you're better off avoiding the onions and cheese stuff (I have to call it "cheese stuff" because it doesn't resemble cheese very much).

The onion rings, served in a huge pile, have just enough batter to make them onion rings without turning them into onion flavored bread.

At Fat Daddy's you'll be treated to and charged for more food than you can eat, but at least the burger will taste good.

Granny's Place

The best part about a burger from Granny's Place is walking away with most of your lunch money still in your wallet.

Granny's, located next to Kinko's on Hillsborough Street, is well within walking distance for even the most inactive student.

And it's all well within budget. A trip 20to Granny's for lunch, especially with a coupon, can be cheaper than a trip to the Student Center grill.

The burgers are better, too. They aren't gourmet, mind you, but you can get them served the way you want them.

Granny's also features hot doggy hot dogs (not all hot dogs taste like hot dogs) and some pretty good frozen yogurt.

Rock-Ola

Rock-Ola is a yuppie establishment. There are plants everywhere and the decor is cute.

Whew, now that that's out of the way, let's get to the burgers.

Rock-Ola doesn't have just one kind of burger, it has lots of different burgers to choose from. They're all basically the same burger with different kinds of stuff on top.

The basic burger is fat and juicy and the toppings are fresh, but kind of plastic.

There's one basic problem that has nothing to do with the burger itself, but still takes away from enjoying it. Rock-Ola, being a yuppie establishment, serves its burgers in a basket along with the fries.

With a fairly large burger and a half-ton of fries stuffed into a tiny yuppie basket, it is impossible to get the burger out without spilling fries on the table. Having gotten the burger out of the basket once, you find yourself reluctant to put it back into the basket and so must hold it in one hand until you've eaten enough of it to fit it back into the basket safely.

Having tied up one hand with burger-holding duty, the remaining hand is stuck with alternating beer-drinking, fry-eating and face-wiping duties.

It's not a huge problem, and the fries are well worth excavating under the burger to find, but it's just one of those stupid things that being a yuppie establishment forces you to do to your customers.

Like charging a lot for lunch.

Of course, there's only one sure way to get the perfect burger - make it yourself. It doesn't take a master chef to fire up a grill (outside, please).

My favorite homemade burger has chopped onions and garlic blended into the meat and is topped with tons of melted cheese. Sometimes I get some sort of specialty bun to make it just right.

If that sounds nasty to you, then you get the point. The best burger in Raleigh has to be perfectly suited to your taste. But if you don't have the time or inclination to make it yourself, there are plenty of good burgers in Raleigh just waiting to melt in your mouth.

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Other stuff to eat

Atmosphere disguises great sandwiches at Blimpie's

Located halfway between Subway and Sadlack's on Hillsborough Street is Blimpie's.

And Blimpie's also lies between Subway and Sadlack's in taste and decorum.

If you're looking for a place without the commercialized sameness of a major franchise, but are too mainstream for the special weirdness of a general hangout, Blimpie's is the place to visit.

They serve up submarine sandwiches with all the fixin's.

There are 11 subs on the menu, including the new pita sub. Like most sub places,

Blimpie's will satisfy most sandwich tastes - cold cuts, steak and cheese, roast beef and Italian.

As for fixin's, you have your choice of lettuce, tomato, onions, peppers, salt & pepper, oil & vinegar and oregano.

The lettuce, sliced in strips, is piled on. Tomatoes are whole cuts, not minced and diced, which cuts down on the sogginess factor.

The preparers aren't skimping with amounts, unlike some places where everything has to be weighed exactly to maximize supply and profit.

Blimpie's has its own atmosphere. There are several booths, but it gets crowded sometimes. A couple tables are set up outside if the weather is nice.

Beer lights and mirrors hang on the walls, and for those of age Blimpie's does offer beer (both bottled and draft) and wine coolers.

A TV and stereo provide background noise. But because they're always playing out simultaneously, customers are often left lipreading ESPN to the tune of Bruce Springsteen.

A pool table, video games and other quarter-operated entertainment also are available.

So if you're looking for a sub, a beer and a padded booth (without appearing out of place if your hair isn't shaved), try Blimpie's.

- Scott Carpenter

Darryl's lunches as tasty as its desserts

Looking for a quick bite for lunch? Look no further than Darryl's, at the intersection of Oberlin Road and Hillsborough Street.

At this, the place that spawned the chain of Darryl's restaurants throughout the Southeast, you can enjoy a hearty lunch without putting a dent in your college budget.

Soups and salads range from \$1.75 to \$4.95, and most lunchtime menu entrees cost less than \$5.

If you don't mind rolling out the door after your meal, try the sizzling fajitas (fah-hee-tahs) from the dinner menu. For about \$9, you get a choice of chicken or beef fajitas served on a hotter than hot plate with a mixture of bell peppers, red onion, tomatoes and other appetizer pleasures.

If that doesn't seem quite filling enough, why not please your sweet tooth? Darryl's desserts are incredibly good. The apple walnut cobbler is a must, and well worth the \$2.35.

Other favorites include New York style cheesecake and the ever-popular hot fudge sundae.

The lunchtime menu was designed with the college student in mind, so if you're looking to keep your budget balanced, try Darryl's for lunch.

- Dan Pawlowski

Make your dinner

The Melting Pot on Creekside Drive offers an adventurous meal, but make sure you bring your wallet.

A complete meal with salad, entree, desert and a bottle of good wine will cost around \$45 for two people.

But before you think about your shrinking wallet, think about the good time you're having. Because if you've never had fondue before, you're in for a treat.

The meal starts off with a large salad. The salad vegetables are generally crisp and fresh, even though our lettuce was a little brown on the edges. But be careful: if you eat the whole thing, you'll be too full for what's to come.

The entree is a very large thing

at The Melting Pot. The slices of beef, cheese or chicken don't look like much at first, but once you start drinking the wine and sipping your meat or cheese into the hot oil, you start getting full pretty fast.

Dessert (like everything else at The Melting Pot) is an event. Diners receive a varied selection of fruits, marshmallows and angel food cake to dip into the fondue of their choice, white amaretto or milk chocolate.

I recommend getting both the white amaretto and the milk chocolate, so you can mix and match.

Service is good, and The Melting Pot has a very large selection of imported and domestic wines.

- Michael Hughes

This Rat's for you, NCSU

The Rathskeller serves up a healthy mix of meats, vegetables, seafood, poultry and homemade bread. The Rat has a huge menu and different specials every day - main dishes, soups and desserts.

For starters, we sampled the house salad with the Rat's own lemon-tahini dressing. The dressing is a tangy switch from the blue cheese-Italian-ranch restaurant standard.

Then we moved on to the daily quiche. It was loaded with cheese and was served with a piping hot wheat dinner roll.

Dessert - lemon mousse - was

an instant cure for a sweet tooth. It was piled high in a small glass, enough for two.

The Rat mixes a variety of drinks and serves both domestic and import beers. Prices for a full-course meal run under \$10 without mixed drinks or beer; most are within the \$6 to \$8 range.

Mixed drinks are slightly more expensive than at most area restaurants, but they are worth it. Some of the fancier drinks are served as they should be - in big round glasses.

- Meg Sullivan

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MARK RUSH/STAFF

Amy Mauser participates in two national pastimes: hot dogs and football.

Concession-stand cuisine

By Madelyn Rosenberg
Executive News Editor

Nothing goes together like a football game and a good hot dog.

That's right, FOOTball.

Concessionaires across the country agree that the hot dog, in whatever variation, is the most popular food sold at stadiums while Americans watch their second favorite national pastime.

In the South, "people want them plain, with mustard and ketchup," said George Williams, a spokesman for Worldwide Concessions and Food Services, based in Fort Lauderdale.

"We've even done away with chili on the hot dog" in Clemson, S.C., he said.

Williams, whose organization handles concession food in stadiums across the country, said even the beef in hot dogs is prepared differently in different states.

"The hot dogs in New York have garlic powder and paprika," he said. "But in the South, people aren't ready for that. We sell the all beef hot dog here."

In Clemson's Death Valley, about 1,200 pounds of meat are sold during a well-attended game, Williams said.

And if it's a good game, sometimes more are sold.

"If Clemson wins against South Carolina, we have a packed house the rest of the season," he said. And that means over 80,000 hungry people.

"I've been at several different schools," Williams said. "The most popular food is the

hot dog, definitely."

Sherwood Kelbaugh, director of Concessions and Vending at N.C. State, said vendors sell anywhere from 7,000 to 10,000 hot dogs per game at Carter-Finley Stadium.

"The bigger the crowd, the better the business," Kelbaugh said. "Hot dogs probably are our No. 1 item."

Hot dogs with sauerkraut are the Tar Heels' top food choice, said Tom Higley, general manager for Ogden Allied Food Services in Chapel Hill.

Higley, who handles concessions for UNC-Chapel Hill's Kenan Stadium, said about 5,000 super-dogs go at each game.

Other football foods vary with the region and the weather.

Polish sausage sandwiches are big at Navy in Annapolis, Md, Williams said. His company tried to promote the same sandwiches in Clemson, but had to take them off the stadium menu because no one was buying.

"We even quit using barbecue," he said. "In the South, that's a little surprising, but we've gone away from barbecue at all of our schools."

Nachos are becoming more popular in the South and West, Williams said.

"At Oklahoma State, nachos go like crazy. In the North, we can hardly give them away."

Northerners like pretzels, Williams said. "They're a popular local item."

Higley said the Tar Heels have picked up that trend.

Northerners and westerners munch on cotton candy during the ball games.

In the South, snow cones caught on, but only for a while.

Clemson replaced snow cones with Tiger Ice, for people that enjoy cool food on hot days.

"We sell only one flavor, and it's not even orange, it's lemon," Williams said. "We started it last year and it took off like a skyrocket."

And potato chips were tried but failed in Chapel Hill.

Higley said concession stands carried the chips for a short time but people just liked popcorn better.

N.C. State sticks to the more traditional stadium sellers, Kelbaugh said. Not much has changed since he came to the university 24 years ago.

"Peanuts, candy, caramel popcorn, the basics - that's what goes at a game." Nachos are available, Kelbaugh said, but only about 1,500 are sold per game.

And the number one (legal) drink?

"Coca-cola," Williams said.

Kelbaugh said Coke products sell better than anything else at the stadium, except maybe tickets. Thirsty fans order at least one drink, he said. "We sell almost 50,000 per game."

The 32-ounce souvenir cup in Chapel Hill sells a lot of Cokes, Higley said. And the 20-ounce cups of Coke probably are a bigger seller.

"In hot weather, we sell a lot of soda," Williams said. "On a cool day, we sell more food. And if it's raining, we do good to sell anything at all."

Cafe serves veggies

If you like health food, go to the Irregardless Cafe. You'll love it. And if you don't like health food, don't go to the Irregardless. You'll hate it.

The Irregardless, located on West Morgan Street in downtown Raleigh, is truly a unique place, offering a wide variety of original sandwiches and heaping, fresh salads that diners can't find anywhere else.

The garden salad sandwich, for example, has sunflower seeds, hot spinach, melted cheese and pumpernickel bread.

The cafe also offers an inventive "bean burger," which you have to eat to believe.

For lunch, a penny-pinching student can escape for about \$5 if he skips dessert.

The dinner menu and specials at the Irregardless specials change constantly, so call ahead before you go.

Desserts are expensive, but well worth the price. The Bavarian chocolate cake is rich, creamy and filled with nectarines. Before you cringe at mixing fruit with sweets, try it.

The dinner menu offers several entrees, usually including a vegetarian dish. Each entree is plentiful and costs between \$8 and \$12.

The Irregardless is certainly the place to go when you want fresh food fixed in a unique way.

- Michael Hughes

Piccola Italia great for food, entertainment

The tables at Piccola Italia are small and close enough together that on the day I went to review it, I heard all about the death of the grandmother of the woman at the table to my left and heard the woman at the table to my right recite some

poetry she had written. It wasn't very good.

The food at Piccola Italia is big, especially the calzones. If you get a Piccola calzone for lunch, don't bother making any plans for dinner.

The only thing served at

Piccola Italia that's small is the salad. They pour enough blue cheese dressing on it to drown a salmon.

Prices range from \$5 to \$20, but there are bargain basement specials every day.

- By Katrina Waugh

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