

Rhythm Alley opens in town; bar boasts musical diversity

By CLINTON WEAVER
Staff Writer

Those with diverse musical tastes should enjoy Chapel Hill's new bar on Rosemary Street. Rhythm Alley, formerly the Cat's Cradle, has been refurbished by its new owner, Judy Hammond, who has also altered its music format.

The floors and walls have been repainted and the seating rearranged to accommodate more people more comfortably. The church-like pews have been moved and tables and chairs added, enlarging the dance floor.

"Now you can dance to the rock and roll, or you can sit and enjoy the acoustics," Hammond said. "It's really nice. There are going to be all kinds of music. We will have everything from bluegrass to jazz, to groups like the Red Clay Ramblers... some rock and roll, Irish folk music — just a little bit of everything."

Hammond says diversity is the key to the bar's success. Scheduled guests for September include The Steve Honeycutt Band (country and western), Jack and the Cadillacs (rock 'n' roll), the Mutettes (a blend of rock and New Wave) and Mickey Mills (reggae).

Dave Olney and the X-rays performed for

Rhythm Alley's Aug. 4 debut, and Hammond says business has been good ever since. The Red Clay Ramblers, for example, played two sold-out shows two weekends ago.

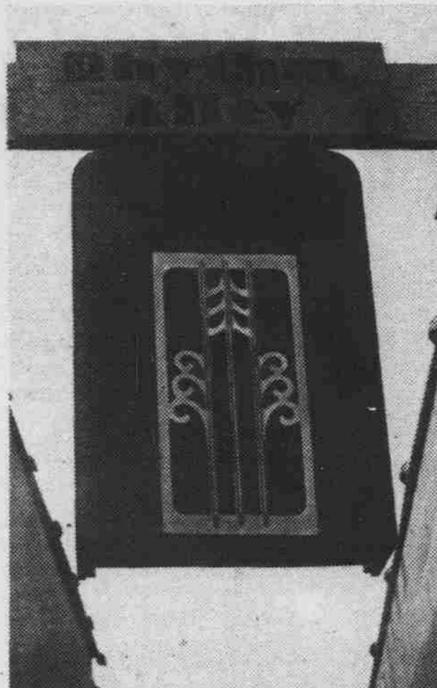
That sort of turnout makes Hammond optimistic about the future of Rhythm Alley. "I think that there are still people in Chapel Hill who like live music."

The cover charge for most Rhythm Alley performances will be about \$3, she says; however, special appearances will cost more. John Hartford's Sept. 9 show will be \$6.50 per person.

Beer prices will also be low. Most domestic beers cost \$1, except during Happy Hour from 5 p.m. to 7 p.m. Tuesday through Sunday, when the price is 75 cents. Draft beer at those times will be 50 cents.

Hammond believes that the college students will be drawn by the bargains, as well as the diversity in musical offerings.

Students are also welcome to join jam sessions starting at 5 p.m. each Sunday.



Rhythm Alley owners optimistic about the success of the new bar

An eight-year resident, Hammond is familiar with many bands in the Triangle area. "I've gone to the Cradle and the Station (a bar in Carrboro which closed recently) for many years, and I've heard a lot of the bands that play there," Hammond says, "so I think I know a little bit about them."

New Mexican spot opens for business on W. Franklin St.

By TOM GREY
Staff Writer

Santa Fe art prints and muted earth colors welcome visitors to Magdalena's, Chapel Hill's newest Mexican restaurant.

Between booths offering privacy on one side and New York-style wall tables on the other is a central area of tables where friends can gather for conversation and fun.

Magdalena's, at 500 W. Franklin St., serves a blend of Southwestern American and Mexican food. The restaurant is the first owned by Phil and Vickie Campbell and Larry Nahmias, although the three have worked in Mexican restaurants in Colorado and Indiana.

Phil Campbell is the chef. He makes up the recipes as well as doing some of the cooking.

His specialty is chiles rellenos, a seasonal dish, which uses fresh Anaheim green chiles stuffed with either Monterey Jack or cheddar cheese, fried in his own batter and served with a special sauce.

Altogether, Magdalena's offers six appetizers and entrees, five combination dinners, ten house specialties, a number of side dishes and two salads.

Prices at Magdalena's are moderate. A couple can expect to eat for \$10 to \$15.

The bar, located in the back, offers beer, wine and mixed drinks. Happy hour is from 5:30 to 7 p.m. weekdays.

Magdalena's is open every day. No lunch is served on Saturdays or Sundays, but this fall the owners will offer tailgate service on football Saturdays starting at 9:30 a.m.

Grapevine Cafeteria offers nutritious food within student budget

By CINDY DUNLEVY
Staff Writer

The Grapevine Cafeteria in N.C. Memorial Hospital has exactly what the budget-conscious student is looking for — a good, but inexpensive, selection of hot dishes, fast foods, beverages and candy.

Usually serving three entrees and five vegetables, the Grapevine also has a salad bar, a hot dog bar and snack bar. Prices for the salad bar are 80 cents for a bowl and \$1.60 for a platter. Sixty cents will cover the hot dog bar.

For dieters the Grapevine carries cottage cheese dishes, yogurt, fruit and yes, even unsweetened tea.

Hot meal combinations usually run less than \$2.50 and, if time is scarce, there is a different line for sandwiches, soup and pizza. The Grapevine has hard and soft ice-cream and popcorn.

The decor, clean and white with occasional color, fits its location perfectly. Dining space is plentiful and includes a covered area outside.

Breakfast runs from 7 a.m. to 9 a.m.; lunch is served between 10:45 a.m. and 2:30 p.m. and dinner between 4 p.m. and 9 p.m. Snacks are offered from 7 a.m. until 9 p.m.

To find the Grapevine, enter the rear of the hospital at the Caduceus Bookstore, and go upstairs. Or enter the front of the hospital, take the escalator and follow the signs.

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