

Up front- Satisfy stomach grumblings, rumblings with a wide variety of sweet sensations

By JOANNE GORDON
Staff Writer

"Every now and then, on one of those nights, from the hidden stomach zone, an urge, yearning, calling from the distance, says, 'Rrrrichard, Rrrrichard' — it's then and only then I get up from my chair and get the big scoop for a dollar at Swensen's," said ice cream-lover Richard Giersch, a senior speech major.

It's urges such as these that drive UNC students to the 11 sweet shops within walking distance from campus. Chapel Hill boasts four ice cream shops, two yogurt shops and five bakeries — in addition to restaurants which serve desserts.

Among the ice cream establishments are **Swensen's Ice Cream Factory**, **Gelato D'Oro**, **Baskin-Robbins** and **Haagen-Dazs**. According to shop employees and managers, the most popular flavors are cookies 'n' cream, pralines 'n' cream, chocolate chip, caramel chocolate crunch, praline pecan, swiss orange chocolate and mint chocolate chip.

Swensen's Ice Cream Factory, located at 133 W. Franklin St. at University Square, really is an ice cream factory — the shop makes its own frozen flavors. According to owner Leon Todd, Swensen's has recipes for 176 different flavors but makes only about 40.

Gelato D'Oro, 121 E. Franklin St., also makes its own ice cream. Gelato D'Oro is an Italian phrase meaning "golden ice cream." The ingredients include an imported dairy mix as well as fresh ingredients.

Baskin-Robbins, 145 E. Franklin St., boasts 44 flavors (although the company standard is only 31) and has three different sizes of cones and

dishes that range in price from 80¢ to \$1.55. They also serve shakes, freezes and sundaes.

Haagen-Dazs ice cream is more expensive because it is made with a higher percentage of cream, an employee said. One scoop is \$1.10 and two scoops are \$1.96; a waffle cone is 30¢ more and a one-scoop sundae is \$1.94. Haagen-Dazs is located at 112 W. Franklin St.

Two graduate students who made a first-time visit to Haagen-Dazs just "because it was next to Kinko's" enjoyed the tofuti ice cream and chipwich. Both students agreed that the ice cream was rich, but not rich enough to keep them from finishing it.

For the calorie conscious, Chapel Hill has two frozen yogurt shops, including the **Yogurt Pump**, 106 W. Franklin St., and **TCBY** at Eastgate Plaza on East Franklin Street. The Yogurt Pump serves chocolate and vanilla yogurt with daily flavor specials and toppings including carob chips, banana chips, granola, nuts and fresh fruits.

To give him extra energy for a track meet, senior Lacy Reeder chose yogurt over ice cream. He said: "I like yogurt better than ice cream — ice cream is too sweet. Why eat ice cream when you can have the same thing for less calories?"

Lauren August, a senior psychology major, also prefers the taste of yogurt to ice cream and recommends yogurt from the Yogurt Pump. "I like it better than any other kind of yogurt," she said. August enjoyed a dish of pina colada yogurt with malted milk balls on top. But, surprisingly, her favorite flavor is vanilla.

The yogurt served at TCBY averages 29-42 calories per ounce and varies according to flavor, assistant manager Larry Massenburg said.

Among the five bakeries in Chapel Hill are **Grump's**, **La Patisserie** and specialty shops including the **Chocolate Mousse Ltd.** and **The Cookie Jar**.

Grump's, located at 124 E. Franklin St., sells cookies, brownies, apple and cherry turnovers, ice cream, drinks, cinnamon/raisin bread and rolls.

For the extravagant, La Patisserie, located in the Courtyard on West Franklin Street, features gourmet bakery items including croissants, fruit pastries and cakes.

The Chocolate Mousse Ltd., at University Square, features handmade chocolate items as well as cookies, brownies and fudge. Chocolate Mousse is known for its molded items in the shape of moose heads, pigs and frogs. UNC students receive a 10 percent discount on all items excluding daily specials, an employee said.

Besides cookies, the Cookie Jar also sells frozen yogurt, "cakies" and drinks. Cakies are large chocolate chip cookies with icing messages. The Cookie Jar features six different types of cookies with chocolate chip as the favorite, an employee said.

So, if your sweet tooth is nagging you, or you feel that the exam you just passed entitles you to something sinfully sweet and topped with whipped cream ... just remember that tempting desserts are just around the corner.

Local south of the border specialties

By KATHY PETERS
Staff Writer

So Friday night rolls around and you're ready for a hot date, something with a little spice. Try going for some south of the border flavor at Magdalena's, Papagayo, Tijuana Fats or the Flying Burrito for some hot Mexican fare.

Magdalena's on 508 W. Franklin St., brings California and Chapel Hill thousands of miles closer with its Cal-Mex entrees. Cal-Mex, or California style Mexican cooking, features dishes that are lighter and less spicy, designed with the health-conscious in mind.

With its artsy prints as wall hangings and its expansive mirror, Magdalena's sports a pricier feel than many Mexican restaurants without losing its laid-back atmosphere.

The food is delightfully different down to the soup and the Mexican rice that come with many of the entrees, but service is slow. Prices are a little steep for a college budget, but not for a slightly formal night out.

Magdalena's is open Monday through Friday for lunches and seven nights a week for dinner. According to manager Elizabeth Forti, Magdalena's draws an older crowd but desires a mix of all different types of people.

Not far from Magdalena's, one

street over on 403 E. Rosemary St., is **Tijuana Fats**, a casual, brightly colored joint that looks like it's on the border and carries fairly good mainstream Mexican foods. The restaurant has a new menu due out in the next month and has already added fajitas and more appetizers to its existing bill of fare.

Fats' serves lunch and dinner and has a limited late menu for times that those after-dinner-hours munchies hit. The restaurant does quite a large take-out business and also has a small bar. It caters to both students and to business people, who like its quick lunch service.

Low prices are perhaps Tijuana Fats' best asset.

Who can forget **Papagayo**, perhaps the most visible of all four local Mexican restaurants? In NCNB Plaza on Franklin Street, Papagayo is the old Chapel Hill standard. It's noted for its unbeatable guacamole and nachos. Other favorites include blackened or grilled fish and semi-changas, which are small chimichangas. Fajitas and chimichangas are also popular.

Entrees run from about \$5 to \$10, and desserts are heavenly, if you can find room for them.

The atmosphere is classic and perhaps that is why Papagayo attracts a wide mix of clientele. The restaurant's patio and live music on Tuesdays and Thursdays add to the place's atmosphere. Its bar also does

a big business, especially Margarita business. Older students and young professionals are its main customers.

Papagayo no longer serves lunch, but is concentrating on dinner, according to manager Lisa Townsend. Its late-night menu, which customers can order from until midnight, is substantial — including more than just salads and tacos.

Fairly new to the business is **The Flying Burrito**, located on Airport Road. The small sit-down is reputed to have the hottest chili east of the Mississippi. Its most desired dishes are chimichangas and fajitas, but its specials are a little less ordinary. On some nights, one can find Mexican seafood listed on the menu, and the restaurant's barbecued ribs and chicken do very well.

Owner Phil Cambell describes his clientele and atmosphere as "Chapel Hillish," as echoing the collegiate make-up of the area. He and his wife opened up a take-out branch of their restaurant in Carrboro about 6 months ago, and plan on doubling the size of the Airport road restaurant, thereby expanding the business into a chain with stores in Durham and Raleigh.

And for students expanding their tastes, the hottest stuff isn't more than a jumping bean's throw away at four local restaurants who are ready to say "Buenos Dias," each in a different style.

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