

Barbecue of the stars

Where's the best barbecue around? For 45 years Bullock's of Durham has been serving barbecue that can make any mouth water. Just hop in a car and take 15-501 Bypass North to Hillsborough Road. Located at 3330 Worthman St. across from the Best department store, Bullock's has a table waiting for you.

Bullock's barbecue is so famous that people from all over the country have it shipped to their homes. Fans of Bullock's fine Southern cuisine include Kenny Rogers, Catfish Hunter, Hank Williams, Marie Osmond, Tanya Tucker and the rock band U2.

Because of its fame, Bullock's often has lines outside. But it's worth the wait. The average delay is only about 10 to 15 minutes. Most Carolina students shouldn't have any problem with this, because waiting

SARAH BARRETT
dining out

in line is one of the disciplines learned here. Patience is a virtue and it can be definitely rewarded in this case.

Some of the most rewarding selections include the famous barbecue, either by itself or on a combination platter with delicious Brunswick stew. Your taste buds won't know what hit them. The barbecue is mildly spicy and not very greasy. The stew is thick and meaty with plenty of vegetables. And don't forget the hushpuppies. They're crunchy, buttery and come with any barbecue platter.

If you don't have a car and the person you're mooching a ride off doesn't want barbecue, don't worry. Bullock's also offers a variety of other

delicious meals. Choices include spaghetti, lasagna, fish, chicken (fried, baked or barbecued), liver and onions and even chicken teriyaki. Each dish comes with a choice of two tasty vegetables. Try some buttery stewed corn, collard greens, baked beans, black eyed peas or fried okra.

To top it all off, Bullock's has an unbelievable dessert selection. Rich chocolate pie with a light meringue topping that melts in the mouth, hot apple pie with vanilla ice cream on top, creamy chocolate pudding, and lemon meringue pie are just a few ways to satisfy a sweet tooth.

Drive over to Bullock's and join in a tradition of great barbecue and delicious homestyle food. It is open Tuesday through Saturday from 11:30 a.m. through 8:00 p.m. It's an experience your taste buds won't let you forget.

Passage to India spices up North Carolina cuisine

NANCY PORTLOCK
dining out

After returning from a summer in Chicago, where ethnic food can be found on any street corner, I was excited to find Chapel Hill had expanded its cultural horizons with the addition of a new Indian restaurant. Finally, people in the Triangle have the opportunity to taste this exotic, authentic cuisine at Passage to India.

Passage to India is located at 1301 E. Franklin St., on the site of the old Brass Rail. Although the basic layout is the same, the interior has changed to include paintings and other ornaments from India. The restaurant is simple and clean, and the casual atmosphere is set with the sound of Indian music.

The restaurant's owner, Ashok Kesar, said he grew up in India and spent the last six years in the Boston area working at his uncle's Indian restaurant. Kesar said opening a new restaurant in Chapel Hill was a good idea because people wanted spicy food but it had always been hard to find in the Triangle.

So far, business has been excellent, especially on the weekends, he said. Right now the majority of his patrons are area professionals but he said he would like to attract more UNC students. That shouldn't be too much of a problem because his dishes are very reasonably priced, anywhere between \$6.25 to \$9.50 for an entree.

Passage to India boasts a vast menu featuring seven types of Indian breads, soups (*shorba*), appetizers, vegetable dishes (*sabzian*), seafood, chicken (*murg*), meat and rice (*chowal*). It

even lists six different condiments to choose from including *raita*, a delicious, smooth mixture of cucumber, mint and yogurt. If your mouth is dry, you can quench your thirst with *amar lassi*, a milk and mango pulp beverage.

Kesar recommended that I try one of the restaurant's most popular entrees: a vegetarian special called *thali*. First came a cup of lentil soup, a cup of onion chutney and two loaves of *poori*. *Poori* is a deep-fried bread that puffs up like a small balloon. Next came the entree: a large silver tray contained *alo mater*, *baingnen*, *raita*, rice and *papad*. The best way to enjoy this dish is to top a serving of long grain rice with the *alo mater* and *baingnen* (both are vegetables mixed in a dark, spicy sauce). The *raita* (cucumber, mint and yogurt sauce) can be eaten on the rice as well, for a cooler alternative. The *papad*, a very light wafer, can be eaten by itself or used as a scoop for the rice and sauces.

All the dishes can be prepared to your liking; mild, medium or hot. A less expensive, slightly smaller luncheon menu and take-out service also expands your dining options.

I found Passage to India to be more than just a restaurant; it was a cultural experience as well. The food was exotic, light and zesty, with an atmosphere that fit the menu. If you're willing to try something a little different, I highly recommend you visit it soon.

As Kesar said, "Good quantity, good quality and less price" are very important to the people at Passage to India. With that kind of attitude, they're sure to stick around.

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For less than the price of a movie ticket, you can have hours of unforgettable fun at the North Carolina State Fair in Raleigh.


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For more information call (919) 821-7400.

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October 13-22, Raleigh



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Roberson St., Carrboro
Tuesdays 7-11 am
Cedar Falls Park, Weaver
Dairy Rd., Chapel Hill

On sale will be pumpkins, sweet potatoes, vegetables in season, garden rocket arugula, organic vegetables, fresh baked goods, gourmet food, goat cheese, eggs, herb vinegars, honey, jams, jellies, pickles, bedding plants, garden art, and other crafts. As always all products are locally grown and made by participating vendors. So visit the Farmers' Market to buy or browse. Bring a friend or meet a new one.

RAIN OR SHINE

Open 'til December 16

Some items not available on Tuesday.

CAT'S CRADLE



206 W. Franklin St., Chapel Hill
Call 967-9053

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10/13 Friday
Mary On the Dash
10/14 Saturday
The Pixies
10/15 Sunday
Nicaragua Benefit Dance-A-Thon
(Starts at 4 p.m.)
10/16 Monday
Bob Mould
(Advance Tickets \$6 available at
School Kids & Record Bar)
10/18 Wednesday
The Occupants, The Ellen James
Society & The Farm
10/19 Thursday
Art Werner Benefit with The Popes
and Snatches of Pink
18 & over admitted