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Campus Extras

Rich man, poor man find feasts at Raleigh restaurants

TORY HOKE Features Editor

With the expenses of Valentine's Day vanishing from memory and the Spring Formal looming on the horizon, perhaps now is the time to develop new plans for a dinner out. Fortunately, Raleigh accomodates both ends of the budget spectrum with Red Hot and Blue and The Angus Barn. Both provide exceptionally good service and food to please a variety of tastes, from vegan to vegetarian to country-fried.

Red Hot and Blue, of 6615 Falls of the Neuse Road in Raleigh and 115 Elliot Road in Chapel Hill, has a too blue to be true atmosphere, with Diddley, Guy and King on the wall and blues playing at an ideal volume, to compliment the Memphisstyle barbecue backbone of the award-winning menu—not to be confused with North Carolina or Texarkana barbecue, which are both worthy competitors but not to be found here.

If barbecue is not your style, however tasty and tender it may be here, the pulled pig, pulled chicken, and grilled chicken are all excellent, and the grilled chicken salad surprisingly satisfying with rich and tangy light ranch dressing.

The sides suit the entrees: the French fries are crisp, tender, and always hot, and the potato salad may be the best out there, with plump, firm chunks of red potato glued together with thick, savory dressing with a mild bacon tang. I highly recommend the peanut butter pie, which is so rich and creamy on its crumbled chocolate cookie crust you can't stand to see it end.

You can set your watch by Red Hot and Blue's prompt and friendly service, who greet you immediately and keep your glass filled and your gut happy. A dinner for two at Red Hot and Blue from appetizer to coffee costs about \$25.

The Angus Barn, of 9401 Glenwood Ave, is a little more upscale in its prices as well as its presentation. The look is rustic, with rough-hewn exposed beams, quilts thrown over booth dividers, barrels of free apples, and no signs other than a cow and a bull on the doors to its restrooms, but the complimentary valet parking, hardwood floors, sumptuous lounge, and the fact that its huge "Beefeaters Haven" complex dominates its part of Hwy 70 indicate this is not a Grapes of Wrath Eatery.

The Angus Barn has its own vintage (a bottle stands on every table) and its own grindery (takehome bags of Angus beans are available for purchase), and waiting diners are treated to an extended fruit, cheese, and cracker bar. The smoking areas are well-ventilated for the pleasure of non-smokers. The service is also fast, intelligent and friendly, but entrusted with the greater responsibilities of providing the gourmet cracker and cheese appetizer, freshground pepper, dressings by the dish, and the litany of special evening offerings. The steaks are, of course, beyond reproach, and the vegetarian platter is unexpectedly good with the diner's choice of tender, lightly seasoned vegetables. The coffee is spectacular.

Reservations are available any night but Saturday, and the wait a walk-in diner may expect varies from none at all to an hour and a half. Dress is casual, but limousines are not uncommon. Patrons are encouraged to take an apple "for good luck." A dinner for two at The Angus Barn from appetizer to coffee (without wine) costs about \$75.



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President of Salem Academy and College

Chair of the Women's Colleges Coalition

Monday, March 2, 1998 10:00 a.m.

Jones Auditorium

Reception to follow in the

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