

# Campus Opinion

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## SGA president cautions against party

Students,

Some of you may be aware of a party called "Pigstock 2001" that will be occurring this Saturday night near NC State. This event is not sponsored or condoned by NC State University and your safety cannot be guaranteed.

Keeping in accordance with the city ordinance that was passed in August, "hosts and landlords will be held responsible for the actions of their guests."

There will be a strong police presence in the area, and anyone caught with alcohol on the sidewalks or in the road will be arrested.

Meredith students who are arrested for violation of state law will be subject to Honor Council sanction (see top of p.86 in your Student Handbook).

Please be aware of the possible dangers and consequences of attending a "party" such as "Pigstock 2001." Let's end this wonderful year safely and responsibly!

Sincerely,  
Leslie Gilliland  
SGA President

# 518 brings taste of Italy to Raleigh

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Associate Editor

From a wrought-iron balcony poking through a weathered brick wall, imagine a woman wrapped in a clean white apron, hair neatly twisted in a bun at the nape of her neck. Her name is Mama Mia, the quintessential Italian house-mother, and having cooked her heartiest dishes, she bends over the balcony and asks you to come up. You get a waft. Tomatoes. Pesto. Ricotta. A gondola passes you by. How can you refuse?

But the choice is yours only if you are inside 518 West Italian Cafe, Raleigh's own version of Little Italy. Walking through glass doors into the restaurant's atrium, patrons instantly feel as if they have stepped into an offbeat, cobblestone alley--the Old World but with a more expensive palate. Think paled brick, wide windows, even a ceiling splashed with eddies of cerulean and white clouds. A two-tiered staircase interrupted only by a corner level housing a small table for two, swings up to take diners to the second level of the restaurant.

Seating is comfortable, with most of the tables designed for two to four people. My table was filled with seven, but no one was knocking elbows. The waiter, a more contemporary version of Mama Mia in her sleek black uniform decorated with a white apron, brought baskets of soft cubes of bread within minutes of sitting. Slightly warm and still dusted with baking flour, the bread is dipped into a simple concoction of oil and vinegar that can be dispensed onto appetizer plates from the pear-shaped bottles on the table. Oil first, vinegar second for a tangy sauce that is artful in its refusal to fuse.

Appetizers are fairly standard. They offer the soup, the shrimp and the portabello mushroom. However, a more uncommon starter is the Carpaccio, a dish of delicate slices of rare beef tenderloin topped with scallions and served with strips of hard,

crusty bread and a small ramekin of horseradish sauce. The meat is tender enough that it can be pulled apart with a fork, piled on a wedge of the bread and smeared with the creamy sauce.

For those diners less experimental or who would like something lighter than the rich Carpaccio, there is the Shrimp and Scallops Bienville Gratinée, a shallow dish filled with grilled shrimp, scallops and mushrooms and poured over with a thick, peppery sherry cream sauce.

Salads are of the typical restaurant stock and are easy on the pocket, ranging from \$3.25 for a house salad to \$6.50 for the Wood Grilled Chicken Spinach, which can easily serve as a main course.

The main entrees are all expectedly centered around some kind of that great Italian invention we call pasta, but the cafe does offer 10 pizzas fired in a wood-burning oven that are large enough to split. Pasta

dishes are served in half and full orders, with nearly all of them under \$15. But no matter the appetite, the half order is usually the best bet considering the full will ensure your asking for a take-home box as long as basil is a sauce staple.

Traditionalists can dig into the Spaghetti Marinara, Spaghetti Bolognese made with house ground Italian sausage or lasagna, with the type changing regularly.

The cafe, however, also offers pasta dishes that put a spin on the customary. For example, try the Whole Wheat Fettucine (\$8.50), a mass of thick, tangled noodles slathered with a warm, whole wheat gravy, thin slices of mushrooms and grilled chicken.

Or try the Lemon Linguine (\$10.95), a tangy dish embellished with shrimp, scallops and tomatoes and doused with white wine and lobster butter. Perhaps the richest meal on the menu is also one of the most

expensive. The Wood Grilled Shrimp Polenta (\$16.95) is a feast of grilled shrimp, mushrooms and leeks arranged around a wedge of cheese polenta and doused in a thick garlic butter sauce. Well worth the order, the polenta should be eaten slowly. Too quickly, it is overpowering.

All desserts are made at the cafe daily with an emphasis on presentation. Dylan's cake, a moist hunk of fudge cake is guarded by two small scoops of white chocolate ice cream and a full-plate drizzle of raspberry sauce. Dark chocolate and the tangy berries offer those feeling a bit guilty for the splurge, a bittersweet vindication.

Perhaps the most romantic dinner spot is the table for two a la Lady and the Tramp perching on the mid-level of the stairs. Elegance and charm light 518 West and sweep patrons into an Italy of their own.

## CLASSIFIED ADS

**ENERGETIC, ENTHUSIASTIC** staff to work with school-age children during After-School Care. Weekday afternoon positions available in Raleigh & Cary. Apply, YWCA, 828-3205 or 834-7386.

**ATTENTION ALL POLITICALLY CONCERNED WOMEN!** Planned Parenthood of the Capital and Coast is currently recruiting dynamic women to participate in a unique opportunity to learn how to bring about political changes regarding women's reproductive health. Call the Education Office now at 833-7534.

**FLEXIBLE, PART TIME** afternoon, evening and weekend hours in the Triangle Area. Work with children with disabilities, teaching life skills and providing a break for parents.

**NEED STUDENT** to help with 15 mo. old twins June 1-8. Great Pay! Have used Meredith students before. Call Jeff/Marcy Hobart @ 469-4119.

**TEACHER (FT or PT)** to

work at innovative child care center in downtown Raleigh. Have fun working with children while earning great benefits! Contact Lisa at 856-2747 to learn more.

**17 people needed. LOSE WEIGHT.** Teresa lost 23 pounds in 30 days! 100 percent natural. Call 1-800-296-8190.

**EASTER SEALS** seeks people to support children and adults with disabilities. Teach the skills needed to lead a full and abundant life. Create solutions that change lives. After school and weekend hours available. Call Pam Peterson at (919) 783-8898 for more information. EOE

**BABYSITTER NEEDED** in Cary for two active kids, ages 4 and 7. You must be high energy and enjoy sports and swimming to survive these fun, smart, challenging children. 15-20 hours this summer with options to continue in the fall. If you are looking for full-time work, we can add 20-25 hours per week of law office assistant work to your schedule. Salary is compet-

itive and hours are very flexible. Call Lisa Rosen at 851-5157.

**RUDINO'S ROOFTOP** Experienced Waitstaff Wanted for North Raleigh's Premier Sports Bar. Come spend the spring and summer working outside on Raleigh's largest rooftop patio. Flexible hours, competitive pay and a fun experience. Please call 848-0482.

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**DUPLEX FOR RENT** \$490 / month  
3 & 1/2 blocks from NCSU accommodates 2 people off-street parking partly furnished if desired  
Located: 4 & 1/2 Rosemary St. (2nd house behind Reader's Corner)  
Call 832-1308

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