4 - The Morrisville and Preston Progress, Wednesday, February 26, 1996 Prestonwood eateries offer menu mix, family atmosphere

Eyenon Page Planning to eat out or maybe or-der take-out tonight? If you live in the Preston area, you've got a lot of choices, It was planned that way. Location and convenience played a major role in designing Preston Comers at High House Road and Cary Parkway, according to Marvin Waldo of Kane Realty in Raleigh. The man who compiled the tenants for the shopping center said he had a laundry list of inquiries from restaurants. Your number one ob-jective was to find those tenants we felt had the traits to make it-multiple operations, family it-multiple operations, family dining, with good products and fairly priced."

Anny partexi. The and non-half miles west at the Cornerstone Shopping Center where High House meets Davis Drive, the same was true, Overally, 15 places where food or drink can be obtained have either opened or are about to open in the Preston oraca. In every instance, con-venience for the customer has been paramount consideration. There are more than 7,000 Pizza Hut restaurants across the nation, but none like the new one just the restaurants across the nation, but none like the new one just upened a Preston Corners. This a new concept for the com-rany," explains Don Hensley, regional vice president for Pizza Hut "First off, we wanted a site at ine of the corners, but they had all been sold. So we went with an in-tine optation, which means we lo-ging center itself in line with other stypes. The source of the the sole pizza Hut Restaurant with its own whichen and next to it a complete Pizza Hut Restaurant with us down whichen duext to it a complete pizza, breaketicks and bot wings. "Each the first time wive ever had. Next the toperation," he sad. Next the location obviously has a to offer," he said. Hours are the sole of Cary Park-wy, "The location obviously has a lot offer," he said, Hours are sound ythough Thursday and Satury to mark to ita acronoter.

11 a.m. to 1 a.m. 380-3003.

Must as the sub-must be the sub-must be the sub-must be sub-former sub-and decaf coffee house with some 60 varieties of both regular and decaf coffee. Coffee beans are also for sale. Owned by Deanna and Kevin Helmer (Gray is Mrs. Helmer's maiden name), who came from California and now live in Preston, the store features a variety of baked goods. They also sell col-lectible items such as teapots and muss.

nugs. Mrs. Gray's opened Jan 6. Classi-cal stereo plays in the background. Board games are available and there is seating for about 30 per-

sons. "When we came here we found breakfast items difficult to find," says Mrs. Helmer, "so we offer a variety from cinnamon rolls to muffins and coffee cakes, berry crumbcakes, and a flourless crumb cake." Hours 6:30 a.m. to 9 p.m. 462-3340.

cake." Hours 6:30 a.m. to 5 p.m. 462-3340. The aroma of fresh, homemade dough baking greets visitors at Mancino's Pizza & Grinders in the Cornerstone Shopping Center. Owner Terry Rudd and his son. Brian, who is manager, opened this stylish shop December 15, and Rudd says business has been great. "We pride ourselves in making fresh dough every day," says Rudd, who adds the concept of a pizza and grinder store that actually makes its dough from scratch was started in the midwest in the late 1930s by Sazuel Mancino Sr. and

some 80 Mancino's are now in op-eration. Rudd said what started as a family business mushroomed when investors were allowed to partici-

family business mushroomed when investors were allowed to partici-pate. So what's in a grinder? It starts with a homemade Italian roll, about 18 inches long. A generous portion of meats (about a half-pound) are pield on the roll, topped with fresh vegetables (peppers, onions, or mushrooms) and a blend of five different cheeses. The open-faced grinder is then baked with the melted "bubbly" cheese on one side and the meats and vegetables on the other. Tomatoes and lettuce are then placed atop and the creation is brought together. The Cornerstone store has about 21 employees, most of them sub-dents. Hours are Monday to Thurs-day 11 am. to 9 p.m., Friday and Saturday 11 am. to 10 p.m., and Sunday noon to 10 p.m., and Sunday non to 10 p.m. Acti-6775. Done of the busiest spots is Man-hattan Bagels at Preston Corners where Scott and Janet Smith opend their franchise in August last year. The Smiths live in Proston and so sure were they of the location, they signed a lease for

last year. The Smiths live in Preston and so sure were they of the location, they signed a lease for the shopping center site from the rental agency before they even got the function

rental agency before they even got the franchise. "We've been in Preston since 1985 and knew how the area was growing," said Mrs. Smith, "The shopping center was filled with treamst before construction even started and we were the first store to open."

started and we were the first store to open." Eighteen varieties of bagels are offered, as well as two cimmamon specialities. The place seats 18 in-side and about 40 overall when the outside umbrella tables can be used. There's a self-serve coffee bar with free refills, Eighteen dif-ferent flavors are offered. The ovens go on at 4 a.m. and the doors open at 6 a.m., with peak hours from 7 to 9 a.m. ad from 9 a.m. to 2 p.m. Saturdays and Sun-days. Six full-time and eight part-time employees are used. 319-5225.

3

The pioneer dining spot of both areas is McDonald's Restaurant and Drive-in at Preston Corners. The store became the area's first cating establishment when it opened two and a haf years ago. Kevin Armwood is manager. As-

() feel

BAR

• Sandwiches • Platters

 Desserts Call In Your Orders for Speedy Pickup at

Our Convenient Drive Up Window

Ask About Catering

Breakfast

Now Emu X New Emu X New Emu X New Emu X

We Serve:

Open M-F

6 am-3 pm

Join Us For Our

GRAND



FOR THE HEARTY APETITE-Mancino's is famous for its grinders, 18-inch long sandwiches filled with generous portions of meat topped with cheese and fresh vegetables. Restaurant owner Terry Rudd, at left, and son, Brian, manager, show off one of their review.

sistant Manager Charles Rinaldi sind bonald's look of the future. "The big, flashy look is replaced at this location by a more streamlined, year particle and cheered at this location by a more streamlined, year bright and cheered at the stream of the business has been from the area's labor force, indicagers and contractors, but kinaldi said the population increase in proton is showing change. "We have business the stream of the business has been from the area's labor force, indicagers and contractors, but wheat have been business has business to tend towards families," he sout "Happ Meal" which includes a bonday through Samrday 5 a.m. to p.m., and Sunday 7 a.m. to High means. sistant Manager Charles Rinaldi

€

Authentic Mexican food is of-fered at El Dorado which opened last November at Preston Corners. Cozy with wood paneling and booth seats, the place is owned by the Isabel Ayala family which also has other sites in Raleigh, Fuquay-Varina, Garner and Durham. Ayala's son, Isoprodro, says the family is from Mexico but lived in California before moving to Raleigh and opening a restaurant in

• Dinner

Chapel Hill Rd. (Hwy. 54)

380-9039

In-Store Specials!

the Stonybrook Shopping Center. Popular menu items include Pollo Loco, spicy chicken breasts, fajitas, tapatias, with either beef or chick-en, and combination dinners such as an enchilada, burrito, and child Hours are Monday through Friday 11 a.m. to 2:30 p.m. for lunch, Monday through Thursday 5 to 10 p.m. for dinner, and Friday 5 to 11 p.m. for dinner, Saturday noon to 10 10 p.m. and Sunday noon to 9 p.m. 461-4900.

10 p.m. and Sunday noon to 9 p.m. 461-4900. Modernized decor is evident at the new Subway at Cornerstone. Owned by Dr. Robert Meckes of Apex, the store's walls feature a cityscape scene and the usually sel-low decor color of other Subway operations is replaced by green. Manager Lee Anne Britt of Wendell says the place has been open about a month and has three employees and seating for about 30. Hours are Monday through Thursday 9 a.m. to 9 p.m., Afd2-0333. Backler & Bakher opened the

Baskin & Robbins opened its latest store at Preston Corners last month, with a full line of ice cream and cakes, and seating for about 25 persons. Manager is Robert Keat-

ing of Cary. The place is open Monday through Saturday 11 a.m. to 10 p.m., and Sunday noon to 10 p.m. 481-4447. €

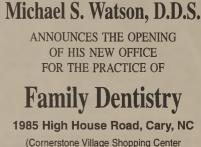
Jersey Mikes has been doing a heavy buistness since opening at Preston Corners last October. Man-ager is Stan Marin and the assistant manager is Jeremy Glem. The restaurant has eight 4-seet tables, and also enjoys a strong take-out business for its 25 different types of submarine sandwiches, both hot and cold. Hours are Monday to Wednesday 9 a.m. to 9 p.m., Thurs-day and Friday 8 a.m. to 10 p.m., Saturday 8 a.m. to 9.30 p.m., and Sunday 8 a.m. to 9 p.m. 461-0660.

China Gate, owned by Joanna Alexy of Cary, has been open only a few months at Preston Corners, offering a full range of beef, fowl, seafood, tofu and vegetarian Chinese cuisine. Popular dishese range from Mongolian beef, and sweet and sour fish, to pineapple chicken, plum duck, to pillow tofu. Hours are 11 am. to 2:30 p.m, for lunch Sunday through Thursday and 4:30 to 9:30 p.m. for dinner, 11

a.m. to 2:30 p.m. for lunch Friday, 4 to 10 p.m. for dinner, and 4 to 10 p.m. for dinner Saturday. 319-1818.

Preston resident Mike Nichols opened Jitters Espresso late last year, and a steady clientele has de-veloped for take-out as well as in-house service. Three basic espresso-based drinks are offered at this Preston Corners coffee house: mocha, which has a shot of espresso, a shot of steamed milk, and chocolate syrup topped with whipped cream; cappuccino, which has one-third espresso, one-third steamed milk and one-third frothed milk; and latte, which is basically the same as cappuccino but with more steamed milk and less frothed milk.

milk. The hours are Monday through Thursday 7 a.m. to 8 p.m., Friday and Saturday 7 a.m. to 11 p.m. and Sunday 8 am. to 6 p.m. 462-3320. The new Preston Business Center on Cary Parkway includes Caribou Coffee and Bruegger's Bagel Bakery. Papa John's Pizza will be opening at a later date. A separate article on the center is included in this month's Progress.



at corner of High House Road and Davis Drive)

Now accepting new patients





200 Ashville Avenue | Suite 10 | Cary, NC 27511

PUBLIC HEARING WAKE COUNTY 1996 ACTION PLAN

NOTICE IS HEREBY GIVEN THAT Wake County is in the process of preparing its 1996 Action Plan which is a component of the 5-year Consolidated Plan required to receive funds from the Department of Housing and Urban Development. The 1996 Action Plan describes the activities to be carried out during Fiscal Year 1996. It is the second part of a 5-year strategy to meet the County's housing goals as identified in the Consolidated Plan

In order to prepare an effective plan, the County needs to involve the public. To achieve this, Wake County will hold the following public hearing:

> DATE AND TIME Monday, March 4, 1996 7:00pm

LOCATION Luther Green Community Center 922 North Church Street Morrisville, NC

The purpose of the public hearing is to receive oral or written comments on housing needs, community environment and economic opportunities throughout Wake County, par-ticularly for persons with low- and moderate-incomes. Wake County's Action Plan includes the towns of Apex, Cary, Fuquay-Varina, Garner, Holly Springs, Knightdale, Morrisville, Rolesville, Wake Forest, Wendell, Zebulon and the unincorporated areas of the County. For more information, please contact Annemarie Maiorano in the Wake County Human Services Department at (919) 856-5268. Speech or hearing impaired persons may contact 1-800-735-2962 (TT) or 1-800-735-8262 (voice).

