Night out at Prestonwood's dining room like coming home

By Roxanne Powers

Due to scheduling difficulties, it has been three months since we've dined in the formal dining room at Prestonwood. To be seated there once again was like coming bome!

Because the Cary water is so unpalatable, I've begun the habit of bringing my own 16-ounce bottle of spring water with me wherever I go. I experienced a moment of stress when I realized I'd forgotten to bring my water to Prestonwood, but Edward Simpkins came to our rescue by pointing out that the club has its own label on bottles of spring water. We were all very pleased and now realize an even stronger appreciation for the simple pleasures in life.

The water issue settled, we got down to the serious issue of ordering and celebrating the brithday of our guest, Tresa Carpenter.

For our first course, Tresa had the grilled sea scallops with a tahinilime sauce which had the texture and appearance of a pesto. James had the phyllo-draped prosciutto and fig with mascarpone drizzled with a basil/truffle infused olive oil. I had the pan-fried southern qualinested on a bed of lightly seasoned polenta dressed with a prune vinaigrette.

Somewhere between the first and

vinaigrette.

Somewhere between the first and second course James politely queried me about the logic of wearing the pearl enhancer he'd given me as a Valentine's gift. The only other time I'd worn it, it had fallen off, but I told him that I was confeen that when I wore it before, I just hadn't secured the clasp properly. This settled, things again

Southport expansion continues

Expansion has started on the second phase of Southport Business Park. Road and sewer work is under way and construction will start next month on the first of four more buildings at the business complex off Aviation Parkway.

When completed, the four new buildings will have a combined 235,000 square feet of floor space. That will increase Southport's size to more than 750,000 square feet.

Mitch Adams, Southport's project manager, said the first of the new buildings will be about 65,000 square feet and will buse up to eight tenants. Southport Drive will be continued across Aviation Parkway to accommodate the new buildings and will end in a cul-desac.

way to accommonate the new buildings and will end in a cul-desac.

Adams said there are several prospective occupants for the new building, but no tenants have yet been announced. Southport is a flex development, meaning its buildings are designed to accommondate multiple uses such as offices, light industrial and warehouses.

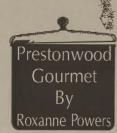
The new building, designed by Cline Davis Architects of Raleigh, its expected to be completed by the fall. The overall project is unique, it was pointed out, in that the land for phase two backs up to Crabtree Lake and a series of recreation projects such as volleyball and basketball courts may be added, as well as picnic tables, all for use by Southport was started in 1988 when the parent company bought 48 acres of land off Aviation Parkway. Subsequent land purchases have brought the total to 75 acres today. It is the second largest flex development in the Triangle, Morrisville's Perimeter Park/Perimeter Park West, which has more than 850,000 square feet, is the largest. Adams explained that a 64,000-square-foot tenth building is nearing completion in phase one, an eleventh lot remains in phase one, so the first building in phase two has been called "Building 12."

Adams said the site in Morrisville was originally chosen because of

nas ocen cancel mounting 12."
Adams said the site in Morrisville was originally chosen because of its central location. "The Chamber of Commerce refers to Morrisville as the 'Hub of the Triangle,' and that has been the draw for most of the tenants, with access to 1-40 and other major routes," he added.







moved smoothly along.

For our second course Tresa had the classic onion soup gratinee, and James and I had the cream of mushroom and sweet marjoram soup laced with sherry. One bite of this concoction, and I almost canceled my entree order to have a

celed my entree order to have a double or triple order of this soup. I don't remember when I've been so disappointed to see the bottom of the bowl.

For our third course James and Tresa ordered the caesar salad prepared tableside. I brazenly ordered the tuna carpaccio with a confetti pepper crust. According to Edward Simphins, this is "a num of sushi quality." The tuna is "cooked" in a lime based marinade, thinly

sliced, and encircles a bed of greens topped with a soy-ginger vinaigrette. This is a quite visually appealing dish, but somehow I couldn't get past the knowledge that the tuna never came in contact with heat. As the kids would say, "I guess I'm just not growed up enough yet" when it comes to sushi quality anything. (Edward, to me, sushi still means RAW!)

For their entree, James and Tresa had the grilled fillet of beef tender-loin and pesto dressed with gorgon-zola cream positioned on a bed of haricot verte (whole green beans) and encircled by small, wedge-cut potatoes, deep-fried with the skins on.

on,
I ordered the pistachio crusted breast of chicken with a sun-dried cherry/port wine sauce, garlic-laced potatoes and sauteed spinach.
While we were enjoying our

entrees, James began to speculate about the "shape" of my mashed potatoes. I said it looked to me like a mold was pressed onto the potatoes to give them the repeat scallop design. James guessed that the chef used a pastry bag to squeeze them into that shape.

When Edward next came around, James said, "They used a pastry bag to form those potatoes didn't they?" Edward replied, "Yes; that's right."

Humh! I say it's just a guy thing or that Prestonwood endorses the theory that the customer is always right, and Edward just didn't know he was entering a no-win sibuation!

As usual, we had a lovely eve-

As usual, we had a lovely evening. That is until we got home and I went to remove my pearls. My enhancer was missing. We searched, to no avail, the car and the short path I'd taken since we'd arrived Miller

home. Finally, while James returned to Prestonwood to do a on quick search of the parking lot, I called Edward to request that they en...of was that crow?

"HOT" SPECIAL FOR SPRING



In a NEW WOMAN!

When I started at Beverly Hills I

Was very depressed and displeased with myself, when I started loosing weight and I reached my

weight goal I started feeling very

good about myself. Beverly Hills is

the way to go.

North Station Near **Hudson Belk Outlet Center** Garner

M-F 9-7 • SAT. 9-1



Loose 2-5 lbs. per week
 EAT REAL FOODS
 Medically supervised
 Lower B/P & Cholesterol

• Financing available Lab and S&M not included



Call Now For Free Consultation 772-4700

LOOK FOR US AT PEAK WEEK

• Quality Custom Framing

Exit 290 off I-40 on Highway 54 7406 Chapel Hill Road 851-0365

The Jerry Miller Collection

YOUR CLASSIFIED AD APPEARS IN FOUR NEWSPAPERS!
For one low price, your classified is automatically published in The Morrisville & Preston Progress. The Apex Herald, the Fluquay-Varina Independent, and the Garner Naws. More coverage, more readers...that means more results for you.

ONE RATE FOR ALL FOUR

ERRORS & CORRECTIONS

BOX REPLIES

a box number in care of the nev

BILLING

We encourage you to prepay your classified but will bill upon request if you do request billing, there will be a minimum charge of \$11.50 except for established

PROGRESS CLASSIFIEDS C/O THE APEX HERALD P.O. BOX 1539 APEX, N.C. 27502 PHONE (919)362-8356 FAX (919)362-1369

CHILD CARE

LOOKING FOR A WARM, LOVING NANNY to share in the wonders of caring for our baby boy; 460-0177. A/PC

HELP WANTED

CABLE TV INSTALLERS & UN-DERGROUND LABORERS. In-stallers must have own truck & tools. Good pay. Experience preferred; 772-7519. GC

EXPERIENCED COMMERCIAL SEWING MACHINE OPERATOR needed immediately; 387-1081. AC

HAIRSTYLIST - FULL & PART TIME, \$6-\$12 per hour, health in-surance, paid vacation and holi-days. Local advanced training. Call Jane, 870-8709 or 557-7114. FC

HELP WANTED

BOOKKEEPING/SECRETARIAL uay-based medical consulting has immediate need for full or flex-time bookkeeper, combot literate with Peach Tree backness. The flex of th

NURSE NEEDED EVERY OTHER WEEKEND: To work in a 100-bed long-term care/rehabilitation facility with excellent reputation. Come check us out Contact Terms Cities at 919-553-8232 or inquire in per son at Brian Center, 204 Dairy Rd. Clayton. EOE/H/M/F

Clayton. EOE/H/M/F GC
CERTIFIED NURSING ASSISTANTS. Due to our expansion
we now have openings for full &
part-time positions. Must be listed
with the N.C. Registry for CNAs.
Excellent work environment & benefits. Contact Tonya Gulley at 5538232 or apply in person to Britan
Center, 204 Dairy Rd., Clayton.
EOE/H GC LUBE TECHNICIANS

HELP WANTED

GARNER ACADEMY HAS IM MEDIATE OPENINGS for one full time teacher and one part-time



Preston Corners

ls now hiring several Customer Service Reps. Flexible shifts of 20-30 hrs/week available.

Also accepting applications for day time and evening waitstaff, cooks and drivers

APPLY IN PERSON: 982 HIGH HOUSE RD.

annafore

HELP WANTED

CHIROPRACTIC OFFICE. Want a career, eager to learn? Nice smile, people person. Handle many tasks. Insurance is a plus. Send cover letter & resume to: P.O. Box 1557, Garner, NC 27529.

HELP WANTED

CUSTOMER SERVICE POSI-TIONS 11:30 a.m.-8 p.m. M-F, \$300 a week. Call Todays, 461-7170, EOE. FC



Cary location 469-5570

Now Hiring for all positions **Apply Anytime** 1389 Kildare Farm Road • Cary



Executive Staffing Services is presently recruiting for the following positions...

> ADMIN. ASSISTANT Raleigh area temp to hire

DATA ENTRY Cary area 8-10,000 keystrokes

CUSTOMER SERVICE REPS. Raleigh and Cary areas Long-Term positions

> RECEPTIONIST RTP/ Cary/ Raleigh Temp- to- hire

Weekly Pay-No Fees-Vacation Pay Holiday Pay-PC Training-Group Health & Dental Insurance-Profit Sharing-Top Pay

Call
EXECUTIVE STAFFING SERVICES
Cary 481-0093
Raleigh 783-6695

Hannaford is Hiring! Call (919) 460-8113

401 Chapanoke Road, Raleigh 1108 Kildaire Farm Road, Cary

941 High House Road, Cary

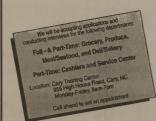
419 Ashville Avenue, Cary

Hannaford Brothers, a leading tood retailing company, will be opening a new food and drug superstore in Cary. Hannaford is establishing a growing reputation for uncompromising excellence and customer satisfaction throughout the Southeast. Now, as a result of our tremendous growth and success, we are continuing our expansion into North Carolina.

NEEDED

Please see the manager at: Jiffy Lube

Full time entry level opportunity for our new on the job training, berience a plus. Starting Wage \$6.00 per hour. Vacation and benefits



a Mosley, 955 High bad, Cary, NC 27513; 467-2264