

When you see a blender, don't think daiquiri, think Bourbon

When most people think of a blender, they immediately think of daiquiris. Strawberry, banana, peach or just plain lime. And there's nothing wrong with that, if that's all you know. But the next time you think of a blender, think of Bourbon Slush! If you try this delectable blend of nature's finest ingredients, you'll never think of daiquiris again.

Remember, whenever you're using a blender to mix drinks, always add the fluids FIRST! This insures the "clutching action" necessary when ice must be crushed to a pulp without fear of "stalling" the blender and having it short circuit. Be sure to use cracked ice; larger pieces strain the motor, and smaller pieces reduce to a fluid.

Drink of the Week ingredients:
6 ozs. frozen orange juice concentrate; 6 ozs.

—weekend— —bartender—

By CARL FOX

frozen lemonade concentrate; 6 ozs. Early Times or Jim Beam bourbon; 8 ozs. strong, freshly-brewed tea (unsweetened, use 2 bags); 1 cup sugar (a little less if concentrates are sweetened).

Allow concentrates to thaw and tea to cool. Combine concentrates, tea, sugar and bourbon in a blender jar. Fill with cracked ice. Blend to frappe consistency and serve. Makes 5 to 6 drinks. Cost: \$2.50-\$3.00.



Leo's is a pleasant place to relax after a particularly tough day in class. Quench your thirst and enjoy the succulent delight of a Leo's pizza. Your tastebuds may never be the same.

Old world charm

Leo's, for a change

By NANCY OLIVER
Staff Writer

All you see is red.

It's the first thing you notice in Leo's. The decor is breathtakingly awesome. It's red, and there's a lot of it. Everywhere.

After the initial shock of all that red subsides, you can sit down and relax to a meal of American, Greek or Italian food, including one of the best pizzas in town.

Located at 423 W. Franklin St. past good ol' McDonald's, Leo's offers an extensive menu. And although Leo's can hold approximately 100 people, you would never guess it. The restaurant looks painfully cramped. Perhaps it's the cluttered effect of

the hundreds (or, at least, it *seems* like that many) of plants, wine bottles and hanging lamps.

The prices are probably a little more than you feel like paying after you sample their culinary quality. Leo's is no more expensive,

—dining—

LEO'S
5-11 seven days a week
423 W. Franklin St.
942-1313

however, than any of the other Greek-American-Italian places in Chapel Hill and Durham. The atmosphere is relaxing and almost old-worldish; the waitresses, friendly. Akin to the endless number of plants, the wine list flows on forever.

Although the lamps hanging over the booths lend to the old world charm and overall coziness of the place, they can also be a health hazard. (i.e., It doesn't take a 6-foot-tall person to bump his head.)

It gets crowded easily, and even by 5:30 on a weekday afternoon, there's a fair-sized crowd.

Little at Leo's (and less elsewhere in Chapel Hill) equals the splendor or joy of a Leo's pizza. The rest of the Italian food seems a bit tame in comparison. The servings are adequate. In some cases (and depending on what you order) the servings are more than enough. The iced tea is also sweetened — another plus. The practice of sweetening tea in Chapel Hill seems to have died out.

The padded seats are a nice touch. It's a good thing, too. Although the waitresses are helpful with constant tea refills and assurances that the food is on its way, the cook is slow.

Leo's outshines the rest of the restaurants of this genre in Chapel Hill. The only reminder that Leo's is located in Chapel Hill is the wide array of football player's photographs on the walls.

A good deal can be said for it. It's not a fast-food empire. It's a change from hamburgers, subs and frozen yogurt. The food is decent, although not outstanding. And it's a nice place to sit, eat and watch people blink when they first see the red interior.

Friday and Saturday
October 7th and 8th

The Blazers

Sunday
October 9th

Jazz Night

with Paul Milesi
and the Isley Tradition

405 W. Rosemary St.
967-9053



Festifall, Chapel Hill's annual autumn festival, comes to Franklin Street Sunday, from 1 to 6:30 p.m. Crafts, games, and a wide range of entertainment will be featured, including bands, jugglers, singers and dancers.

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