

Great food for the whole family (unless you're kosher)



Crook's Corner's famous pig - you can't see the hubcaps in this picture

Souuuuyeeeee! Souuuuyeeeee!
These words bring many vivid images to mind: the early sun rising over the treetops, a farmer clad in faded blue overalls ambling across a field, swarms of hogs scrounging in the mud, waiting to devour their next meal. And when I think pigs, only one food comes to mind — BARBECUE!!!

There's nothing like chopped pork barbecue flavored with a vinegar-based sauce and maybe a little Texas Pete. Whether you eat it with slaw or without, in a sandwich or on a plate, real barbecue is a Southern tradition.

Now you're probably asking yourself where you can get this exquisite Southern dish while your parents are in town. Look no further 'cause Chapel Hill's got just the places to satisfy that urge for a good ole, home cooked meal (or a culinary adventure, for all you non-Southern transplants). Whether it's a plain barbecue sandwich or barbecue with a cajun twist, you should have no trouble pleasing your taste buds at any of these four establishments.

Allen and Son Pit-Cooked Barbecue offers nothing but the best home-style barbecue at very reasonable prices. Located on Airport Road on the way to Hillsborough, this cozy restaurant's most popular dish is — you guessed it — the chopped barbecue plate. Served with slaw, hush puppies, and a healthy portion of pork, this plate is enough to satisfy any hunger.

The average cost of a meal is around \$5.75; the barbecue plate is \$6.90. If you're trying to save pennies, or if you want just a quick bite, you can always go for the barbecue sandwich, a modest \$2.60. Vegetarians are welcome as well. Allen and Sons has a wide assortment of vegetables like green beans, corn and mashed potatoes. Open 7 a.m. to 8 p.m., no reservations are required. Just come dressed as you are, sit yourself down and dig in.

ANDREW CROOK

For those of you who live in the other direction (toward those Dookies), you may want to try out **Bullock's Bar B Cue**. You can enjoy Bullock's varied menu at 3330 Wortham in Durham from 11:30 a.m. to 8 p.m., Tuesday through Saturday. Their most-ordered dish is the seafood plate with vegetables (\$9), but Bullock's specializes in "home-cooked barbecue."

You'll probably spend about \$6.50 on dinner. But you can get out of Bullock's with a \$3.95 barbecue sandwich. Casual dress is suggested and no reservations are required. And vegetarians, never fear! They have a humongous vegetable list ranging from pinto beans, green beans, creamed corn, cooked carrots, mashed potatoes and, yes, fried okra.

If you're looking for some place closer, you can try **Dip's Country Kitchen** at 405 W. Rosemary St., nestled beside Tijuana Fats' and Sky-light Exchange. You gotta look for this place, but believe me it's worth the hunt. Dip's offers a wide assortment of food. If you don't crave barbecue, you can try the spaghetti plate, beef stew or the popular seafood plate, which includes two vegetables of your choice, and bread. The fried chicken plate and the chopped barbecue plate also are in demand. The average cost of a meal is \$8.75, with the \$10.50 rib plate being the most expensive. If you're a vegetarian and don't like spending a lot of money, you're in luck! The \$4.95 vegetable plate is the cheapest dish. The hours are 8 a.m. to 11:30 a.m. for break-

fast, 11:30 to 3 p.m. for lunch, and 4 p.m. to 10 p.m. for dinner. Reservations are unnecessary. Just walk on in, grab a seat and eat 'til your heart's (or stomach's) content.

Finally, there's **Crook's Corner**. Simply put, this place is a must. Featured in *Food and Wine* and the *New York Times*, Crook's is for anyone with a big wallet and a zest for cajun. It's located at 610 W. Franklin St. — go towards Carboro and look for the pig. Crook's is open from 10:30 a.m. to 2 p.m. for brunch and 6 p.m. to 10:30 p.m. for dinner. This place ain't cheap, so come prepared. The least you'll spend on an entree is \$9.95 and the most expensive dish is \$17.95, so you're looking at about \$20.00 a person. With prices like these it better be good... and it is. Their specialty is shrimp and grits — seafood with cheese grits and bacon. But they have plenty of vegetable appetizers and entrees for any die-hard vegetarian who won't succumb to the overwhelming temptation of cajun spiced barbecue. You can dress casually, but definitely make reservations. This place gets packed in a hurry!

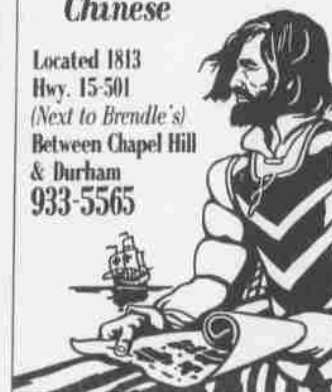
Well, there you have it, a complete guide to satisfying your barbecue desires. Any of these places are guaranteed to beat the hell out of that frozen, goopy stuff you buy at Food Lion and shove in your microwave. And if you're good, maybe your parents will treat.

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