CANE'S VS. LAYNE'S

Editors review local chicken restaurants

RAISING CANE'S

After working at my job in the mall for three and a half hours, Cane's was starting to sound better and better. As I walked up to the convenient resturant in Post Oak mall, one of two locations, the other being on South Texas Avenue, the friendly service was immediately noticeable.

I was greeted kindly and eagerly. I ordered the kids meal, a piece of toast on the side and a cup of water for which I paid about \$6.00. I waited for about five minutes while my meal was being "made fresh" like their signs say.

The wait was slightly long I felt, but that was probably swayed because I was pressed for time since there are only 30 minutes for a meal break. Once I received the chicken and fries, I found a seat in the food court and anxiously opened up the styrofoam box.

Inside waited my two chicken strips, fries and toast, all cooked to perfection. The fries were soft on the inside and crunchy on the outside. While the chicken strips were extremely hot and unable to be eaten immediately, they were delicious and s a t isfying.
The bread was
toasted to perfection, golden brown on
the outside. However, it
could've been little bit warmer but that was probably because
I was adjusting my drink, or due to
my hunger that had been growing
ever since I took my first whiff of
the yummy smells coming from the
restaurant.

The peppery and spicy. sauce was a perfect pair for the chicken strips. Although Cane's doesn't offer potato salad, they do have coleslaw as an option on the menu.

Overall, the cleanliness, hospitality and food quality. If I was to suggest a restaurant to quickly get some cheap chicken strips, it would definitely be Cane's. •

on Southwest
Parkway, Texas
Avenue, or soon Arrington Road, you find the
best chicken fingers restaurant
in town. I walked into none other
than Layne's, a simple establishment
filled with lots of character. The walls
are covered with old receipts that are
decorated with hilarious jokes, memes, and random phone numbers.
This Aggie owned and operated joint
has built itself from scratch and their
"Soon to be Famous Chicken Fingers"
are some you need to share with your

As I made my way to the counter to order at the Southwest Parkway location, I got my usual: the chicken finger plate with double fries, no potato salad and two extra sauces. Adding water to the hearty meal, my total came out to an affordable \$6.20, which is a steal for the average teenager. About 5 min-

taste buds immediately.

LAYNE'S

lege Station time, not Bryan, my delectable meal was ready for me to eat. My first bite of the fresh chicken fingers dipped in Layne's sauce melted in my mouth as I soon went for the perfectly salted French fries and dipped them in the sauce too. With the Rangers game being played on one of Layne's three TV's, I was able to watch America's pastime while eating All-American food with my friends. After we finished our meal, I made my way to the "Coop" to wash my hands, got a refill on water (which was filled to the top with Layne's ice that is better than Sonic's), and was

Overall, Layne's provides the perfect atmosphere for fast food-loving people. The chicken fingers are perfectly crusted while the sauce has the precise pepper ratio. The best part is that everyone gets a free cup with every drink order! That is a bargain, if you ask me. Layne's may not be as fancy and dazzling as Cane's, but it is the food and the people who run it that matter. Those people care for their loyal customers and are the reason I continue to donate my money to none other than Layne's. •

told to have a great day by the cashier.