

Lenoir Hall to have 'first-class renovation'

By ART WOODRUFF
Tar Heel Staff Writer

The Lenoir Hall dining facilities are getting a first class renovation, said Doris Sorrell, supervisor of interior design for UNC.

The dining hall, which will reopen in August, will be furnished with "the very best that can be bought," said Sorrell, an interior designer for 42 years with the last 14 at UNC.

Sorrell, surrounded by hundreds of fabric samples in her office at 440 W. Franklin St., described the plans for the new decor of Lenoir Hall in an interview Monday.

The first floor of Lenoir will have three dining rooms, she said. The Central Dining Room will run the length of the west side of the building and there will be two smaller dining rooms at the northeast and southeast corners of the building, she said.

The South Dining Room, which will seat 140, will be the most formal, she said. "It will be like a nice hotel dining room."

It will be furnished with linen table cloths and upholstered chairs, she said. It will also have a separate serving line with a slightly different menu, she said.

"The South Dining Room will be prettier than any restaurant in Chapel Hill," she said. It will be a place to take parents or guests for a good meal in a nice atmosphere for a low price, she said.

The North Dining Room will be open for lunch but will be available to groups for private dinners and receptions, Sorrell said.

The room, which will seat 233, will have a movable partition and easily movable tables so the room can be opened up for a reception

or party, she said.

The room will also have access to the kitchen so that served dinners can be held in it, she said.

The Central Dining Room will seat 300 and will be adjacent to the main serving area, Sorrell said. It will be decorated with framed posters and a lot of plants, she said.

The room will have new tables with a natural wood covering and vinyl-covered Breuer chairs, she said. The chairs are made in Germany and, while very handsome, are almost indestructible, she said.

The furnishings for the upper floor dining rooms will cost a total of \$297,000, Sorrell said. In January 1985 the downstairs of Lenoir Hall will open, Sorrell said. It will have a pizza parlor, a fast food restaurant and an ice cream parlor, she said.

The dark paneling will be kept in the pizza parlor which will have an Italian decor, but the walls in the rest of the downstairs will be painted a light color to brighten up the dining area, she said.

James Cansler, associate vice chancellor of student affairs said the renovated dining hall will be a good place to promote student-faculty interaction outside of the classroom.

"It ought to be possible now to set up some kind of luncheon forums," he said. "There can be some structured encouragement of faculty and students to go to lunch together."

Student Body President Paul Parker said, "One of the recommendations from 'An Evening With the Profs' was that we need a place on campus to meet with faculty."

During "An Evening With the Profs" students went to faculty members' homes for informal discussion.

Construction on Lenoir Hall must be completed by August 6 in order for workers to have time to install the furnishing in time for the opening of school, Sorrell said.

The construction is about six weeks behind now, she said, but the contractor is pushing everyone to do anything they have to do to meet the deadline.

If the work is completed on

schedule, the dining hall can open in time for Orientation Week which begins August 19, Sorrell said.

The plan for the renovation took three years to get approval, he said.

Originally the plan included a mandatory meal plan for students, Cansler said, but that was vehemently opposed by students.

There has never been a mandatory meal plan at UNC, but some kind of plan is necessary for a good food service, he said.

Now the food service plan calls

for a mandatory \$100 meal plan for all residence hall students to start the fall semester of 1985, when both floors of Lenoir Hall and Chase Hall are open, he said.

"That amount will be increased if necessary to maintain a good food service," Cansler said.

To pay for the renovations students are being charged a \$10 a semester Food Service Facilities Fee, Cansler said.

The renovations of Lenoir Hall are costing \$3.27 million, said Charles Antle, associate vice chancellor of business.

Dining to be 'delicious and varied'

By MARY RIDGILL
Tar Heel Staff Writer

ARA food service will move to Lenoir Hall this August and will offer new menus in addition to new facilities, Phyllis Smith, ARA dietician said Tuesday.

In addition to the regular menu, students can choose from a selection of vegetarian meals, low-calorie foods and gourmet meals, she said.

The Central Dining Room will have a cafeteria line, a deli bar, a salad bar, a grill and a hot sandwiches bar in addition to the line for entrees, vegetables and desserts.

The South Dining Room will have a separate cafeteria line offering the Specialty Menu which includes gourmet foods, Smith said.

A separate banquet room will be available for groups that want to reserve a private dining room for special functions.

A pizza parlor, an ice cream parlor, a bakery, a grill and a chicken and fish sandwich line will be located in the basement of Lenoir Hall where the Pine Room was located.

"I think we've come up with some good ideas," Smith said.

The menus will rotate on a 22-day schedule and will offer from 13 to 23 different entrees

on a daily basis, Smith said.

The Central Dining Room will also have a specialty night menu every night except Saturday night, Smith said. These meals will include items such as an Italian night, a taco night and a Mexican/Texas night.

The average cost of a meal in the Central Dining Room will be about \$3, Smith said.

The South Dining Room will offer specialty items such as chicken cordon bleu and fish almondine.

Meals in the South Dining Room will cost a little more, Smith said, but they will not be out of a student's price range.

Students can use their meal cards or cash in any of the dining rooms in Lenoir Hall.

The pizza parlor in the basement of Lenoir Hall will not open until January, 1985, but ARA will offer pizza delivery services on the UNC campus beginning in August, Smith said. Students can use their meal cards for the pizza delivery, she added.

The Central Dining Room will offer a breakfast menu along with an omelet bar and a pancake bar.

The Fast Break will remain open for a few months, but will close when the new dining rooms are in full operation.

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