



Tar Heel/Chip Bevering

The new Ham's Restaurant on Franklin Street

Ham's opens in Chapel Hill offering food and beverages at prices not full of baloney

By ALLISON BELL
Special to STH

Ham's may be the only deli in Chapel Hill that serves 31 brands of beer.

The Franklin Street restaurant/bar, which opened Monday, is owned by Chelda Inc. Two-and-a-half years ago the company bought the original Ham's, a Greensboro eatery that has been in business for 50 years. Chelda also started the Ham's in High Point.

Rick Halstead, the restaurant's manager, estimated that 90 percent of his 55 employees are associated with UNC. He said he hoped to see a 50-50 mix of students and townspeople in the business.

Jay Norvell, assistant manager and UNC alumnus, said he enjoyed the restaurant business and had a lot of faith in the product he was selling.

Norvell said he also believed in his fellow employees. "It's a really close working crew. I think it shows to the customers. It's a good atmosphere. I think it will be a fun atmosphere, too."

A model train like the one at the

Greensboro location chugs along tracks near the restaurant's ceiling. Otherwise, the Chapel Hill Ham's doesn't bear much of a resemblance to its homey sister restaurants.

According to Halstead, Chelda invested \$500,000 in equipment, furniture and other restaurant supplies for the Chapel Hill location. The bar, booths and tables were handmade from oak and red mahogany specifically for Ham's. Ferns grow in pots hanging by the windows.

The restaurant looks luxurious; however, all is not lost for the average college student. The menu in the Chapel Hill Ham's is the same as the menu in Greensboro, and the prices aren't bad.

Munchies include nachos, \$1.75; ham and cheese nuggets, \$2.10; and chicken drumettes, \$3.00. After 3 p.m., Ham's sells its "Almost Famous Homemade Potato Chips" for 95 cents.

Sandwiches run from \$1.85 for egg salad to \$3.59 for a pita pocket stuffed with crab or shrimp salad. Liverwurst, \$1.95, is a Ham's spe-

cialty. Six different submarine sandwiches are sold. The "Kosher" sub is misnamed—it's made with salami, pastrami and Swiss cheese.

Five burgers are offered, from \$1.70 to \$3.60, along with a \$1.50 hotdog.

Ham's packages food for takeout and has a catering service. It will deliver its 6-foot submarine sandwiches, which can feed more than 30 people. The big subs start at \$75.

Tar Heels 21 and older can wash their meals down with one of the many domestic or foreign beers available. Ham's sells Danish Carlsberg Elephant, French Fischer and Czechoslovakian Pilsner-Urguell, as well as better known brands.

Ham's full-service bar can make margaritas, pina colodas and other mixed drinks along with the usual concoctions.

The restaurant is located at 310 West Franklin St., next to Fowler's. It's open 11 a.m. to 1 a.m. Sunday through Wednesday, and from 1 p.m. to 2 a.m., Thursday through Saturday.

Independent revelers celebrate Fourth at the lake

By SCOTT GREIG
City Editor

The six college students had come to celebrate the Fourth of July, but most of them looked as if they did not know what day it was. A pile of empty, crushed beer cans signaled that they had been sitting by Sugar Lake for quite a while.

It was just about then that the traditional Sugar Lake rebel yell started making its way around the perimeter of the water-filled rock quarry. Everybody in the merry little group had soon joined in happily.

"We came here because the beach is too expensive and nobody had the time or money to make the trip to the coast," Bill Pittman, 20, of Raleigh, said.

"Sugar Lake's an inexpensive way to have a good time without having to go very far," Pittman said.

Sugar Lake, which opened to the public in 1977, has an admission price of \$1 for a full day. The lake is located about 16 miles south of Chapel Hill on Hatley Road. It was bought by Edward Cox in 1975 from the American Stone Co.

Odessa Gladon, the lake's gatekeeper, said the price has remained the same for the past nine years.

The lack of excess funds by students and the low price of admission have combined to make Sugar Lake a perennially popular party spot with UNC undergraduates.

Pittman and his friends said the easygoing attitude displayed by Sugar Lake's visitors is another reason they decided to spend their holiday there.

Tommy Kitchen, 22, of Towson, Md., said he had not forgotten what the Fourth of July was supposed to symbolize, so he was going to have a traditional American meal of hot dogs and apple pie. Then he was going home to watch baseball on television.

"What better way to celebrate the greatest of American holidays than to watch 'America's Team,' the Atlanta Braves, on America's Superstation, WTBS?" Kitchen asked.

Kitchen said he thought many of the lake's visitors were there because drinking is allowed on the premises.

"You can't drink alcohol legally at Jordan Lake, and I didn't want to take a chance on getting caught,"

Kitchen said.

Enjoyment seemed to be the order of the day, and everyone was caught up in it.

Kitchen, somewhat sarcastically, said the greatest thing about the Fourth of July is that the Soviet Union has nothing comparable to it.

"The only thing they have on this scale is May Day," he added. "That's a farce, though. All they do is stand

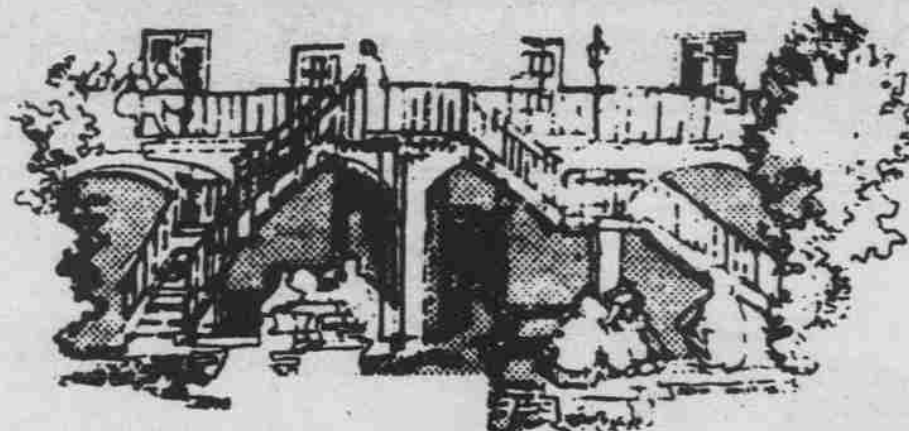
around and antiseptically clap every time another tank or missile carrier rolls by."

Aside from a few isolated firecrackers, there were no fireworks, but the lake's visitors enjoyed the freedom of the day anyway. Sunbathing and swimming took the place of flag-waving, and the majority of the people at Sugar Lake said they wanted it that way.

Kitchen said the great thing about July Fourth is the fact that it is a holiday when everyone is free to enjoy whatever he wants in whatever fashion he wants.

The consensus was that the Fourth of July was a chance to celebrate each other just as much as a chance to celebrate this country's freedom. And as Pittman said, "Sugar Lake's the place to do it."

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