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Remade to Order

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REMADE TO ORDER

DANIEL DINING HALL GETS A HIP NEW LOOK.

PHOTOS BY CHARLIE REGISTER

Hardwood floors. Detailed woodwork. A lake-view mezzanine level. Open cooking and food preparation areas.

It's a new day for the Charles E. Daniel Dining Hall — or DH, in the vernacular of the 21st-century Furman student.

A three-month, \$5 million makeover has radically changed the look and feel of the place. Gone are many old architectural features, most noticeably the ramps and the stage. So if “Up With People” stops by any time soon, they’ll have to sing and dance on the tables — as long as they promise not to scuff them up.

And now, if the urge strikes after 11 p.m., students can relax with coffee, sandwiches and

yogurt parfaits at the new upstairs café (courtesy of Einstein Bros. Bagels), then hang out around the cozy fireplace until 2 a.m. The late hours are in keeping with the night-owl schedules of today's students.

The totally hip dining hall also offers a host of new and diverse menu items, ranging from fire-oven pizzas to locally grown produce. Assorted farms within a 150-mile radius of campus now serve the DH, thanks to student requests for more local products. Dining Services is also working to expand its selections of such items as organic foods and hormone-free beef and chicken.

Take a tour of the new facility with Edward Crouse '07 at www.furmanchannel.com.



