Grayson Hall to undergo high-tech transformation next year

Beginning in June, the former law school will be renovated into classroom and office space

By Sarah Skidmore

Students and staff will be able to struggle with Y2K problems in style at the soon-to-be renovated Grayson Hall. A cyber cafe, a computing center, public computer terminals and high-tech classrooms are some new additions to the former law school building.

In fall of 2000, Grayson Hall will begin its first school year serving the needs of the history department, portions of the computing center, the College of Arts and Sciences and provide more general classrooms. Renova-

tion is scheduled to begin in June.
"It will be very much oriented towards the general University population," said Fred Tepfer, a planning associate with University Planning.

On Friday the schematic plans for the renovations were approved by the groups who will use the buildings. On Tuesday, the plans passed through the Campus Planning Committee for recommendations for improvements and now will proceed to the next stage of design.

Details are not fully developed, Tepfer said, but as a result of the work of several user groups, the general ideas for the building's uses have been determined.

According to the initial draft of the schematic design report, the project has eight primary goals. The first is to provide quality facilities by upgrading existing spaces and adding new spaces. The area that used to be the law library will be converted into two large lecture rooms and a smaller classroom.

Changes to the classrooms include maximizing the number of classroom seats and integrating computers and multimedia with instruction. There will be a total of 20 more classrooms after the renovations, said Jack Rice, chairman of the classroom user group.

'This is going to just do wonders for the classroom environment," Rice said.

Providing consolidated and efficient computing service facilities is another of the project's goals. Portions of the current computing center, such as the help desk and consulting, will be moved to Grayson Hall to relieve some of the strain on their current facilities.

'We are feeling positive about the change, but the only drawback is that we are working out the complications of referrals between buildings," said Lynn Buffing, assistant to the Computing Center director and member of the user group.

By moving some of the computing center and some of the general classrooms into Grayson Hall, the spaces in other buildings will be free to be used more effectively, Tepfer said.

The bid for the final construction costs will not be delivered until April or May. The construction budget is \$2,126,000 and is funded half by the state and half by gifts.

Baker

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French bread, hard-crust ryes and specialty breads of the day.

Cookies and other treats also reflect the German bakery styles. The honey dough cookies, a sweeter and softer rendition of ginger bread, are frosted with chocolate and are a holiday favorite, Lohr said. Christstoken is another holiday favorite that includes candied fruit with lemon peel, orange peel and raisins soaked in rum.

"We'll start making those as we get closer to Christmas," he said.

The German style of baking was introduced to the EMU Food Service when Lohr came to the University 21 years ago. Lohr grew up in Sweinfurt, Germany. where his father played a role in introducing him to cooking and

"My father cooked well and al-

ways made cakes and things," he said. "He was a hobby chef. It got me kind of interested in cooking and baking. I wanted to create things with my hands and cook things.'

He then apprenticed with a chef to learn culinary work. While there, he worked part time at a confectionery across the street from where he apprenticed, and learned how to perfect his style of

"I went in in the afternoon and just helped out," he said. "It was how I could get some more knowledge.'

After a couple more chef positions, Lohr moved to Oregon and worked at Atkins Bakery to learn the American style of baking.

"I wanted to learn how Americans made their breads," he said. "I wanted to be more versatile."

Soon afterward, he came to the EMU and shared his work with the University.

But besides sharing his own creations with students, he also shares his knowledge with them.

Catherine Morris, a freshman who works with Lohr at Greatful Bread in the mornings, said working with Lohr is fun and educa-

"He's funny," she said. "He says the stupidest jokes and whistles all the time. ... He is one of those special guys. But he's a really good teacher. I've learned a lot from him. He's really good about it because he knows I'm still learning. You can make a mistake, and he'll understand.'

Lohr also teaches a baking class at Lane Community College.

"The books are much smaller than what I learned from," he said. "But I teach a variety of things. They learn both German and American styles of baking."

Both styles are made at home as

Elizabeth Rayl, an English major and Lohr's daughter, visits her dad during the day between classes to catch up with family news and to have a taste of his baking for the day.

"Since I've moved out, I don't get to see him as much, so I come in and see Dad," she said.

Rayl said she's proud of Lohr for his work at Greatful Bread, but misses being home and being around the same baking and cooking atmosphere she had when she was growing up.

"I remember when I was 3 years old, and I was up at the counter and sprinkling the cookies," she said. "He also bakes his own bread every day. That's what I grew up on, and I took it for grant-

"We would have our Thanksgiving baking where the family would get together out in the

garage where he set up a long table and has his own ovens like the ones in Greatful Bread and all bake together.

The family would bake 16 onegallon jars full of different types of cookies, including the honey dough, she said.

'I miss that.'

Visiting Lohr during the day, Rayl said the bakery reminds her of the baking her dad does at home, but it's not quite the same.

"This is just a start of what he

can do," she said. After teaching his student workers a little more, Lohr said he sees a further expansion of the baking repertoire in the near future. By the end of the school year, cheesecakes and sponge cakes may be available. But until then, customers may continue to smell the baked goodies and see the flour over the table top and on Lohr's

