

Shoppers sit under skylights and tapestries munching and sipping



RANDY BORST/Hald photograph
Using a rake as a salad fork, Joe Tocco, owner of the Farmington Fruit Market, prepares what was billed as the world's largest salad at the grand opening of Tally Hall.

Home of designer jeans and gourmet potatoes

Talk to developers of Tally Hall and adjacent Hunter's Square Mall and you'll be told fun is being offered, not good and fashions.

The word "fun" comes up often as shop owners and investors attempt to describe the hall next to the mall at 1 Mile and Orchard Lake Mall in Farmington Hills. Under one roof, as advertisements proclaim, are 45 different food shops and restaurants specializing nethnic and gournet foods.

Grand opening ceremonies has weekend included what was billed as the world's largest salad which contained 1,500 heads of lettuce, 3000 olives and other goodles and garnishes. The connection was tossed by a man with plastic bags over his shoes winked the ingredients with a rake.

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foot complex is to create a shopping "experience" locally along the lines of

The Tally Hall concourse features bright, colorful tapestries hanging from a sky-lighted ceiling. The food runs the gamut from carmel corn to lobster boiled while you wait or to take home.

A STROLL through the hall is correctly described as "a sensory overload" by mail imager Phyllis Proud the control of the contr

Spud.

There are few famillar franchises at Tally Hall. Lewis "Bud" Kasselman, vice president of the real estate fitmreating out the facility, says that is by dead to be supported to the family and the facility in the facility in the facility in the facility family that is by dead to be supported to the facility family fam

"All the other retailers are talking gloom and doom because they don't do anything creative. In those places you find the same people with the same old thing. We're giving people entertainment and a very pleasurable experience. This facility is destined to become a landmark retailing facility in the entire metropolitan area."

The mall was financed by Manufacturers Hanover Mortgage Corp. of Farmington Hills. TALKING to shop owners reveals that many are making their first venture into mall food service.

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Johna Folster, owner of Neille's
1900, named after Mrs. Folster's
grandmother who was born in England
in the year 1900, was a trues. Size explained why she opened the shop.

"I love coffee and I researched the
market," Mrs. Folster said. "I found
coffee is the second leading import in

this country. Second only to petrole-um."

She imports 30 different coffees, in-cluding one called Amaretto, 140 varie-ties of tea, 35 of which are decaffienat-ed, and an assortment of teas from a firm in Moonachie, NJ. Her mother, Jean Blanchard, helps her run the 20-foot by-20-foot shop. Her husband Mike is a Southfield policeman.

Something called funnel cakes are being dripped into hot vegetable oil at another stand. Don Wallace, who de-scribes himself as "owner, operator, bill payer and dishwasher," lives in Lincoln Park and commutes daily.

Wallace is a retired policeman who formerly sold the funnel cakes at county fairs. He now holds the rights to sell Flossie's Famous Funnel Cakes exclusively in Michigan and Ohio after purchasing the 'franchise from a Hot Springs, Ark. firm.

THE INCREDIBLE SPUD baked po-tato stand is being run by the Feig fam-ily of West Bloomfield. Maxine Feig explained that it is the family's hope that the stand will be profitable enough to support her daughter, Andrea, and fiancee Jerry Weinberg.

At this mall, even the potatoes are "gourmet." Mrs. Feig explains that the potatoes specially ordered from Idaho, are Size 60 potatoes, numbering 60 spuds per 50 pounds. About 205 potatoes per day were sold over the week-ned at prices ranging between \$1.50 and \$2.80 depending on the topping.

But all is not eats at Hunter's Square Mail. The anchor store is Lochmann's, and surrounding shops include a novel-ty store known as Let's Entertain.

"People are giving more gifts to make people smile than giving practi-cal items," Ms. Robbins said. "To see the look on someone's face after giving a gift from here is more rewarding than giving an appliance or stable-type gift.

A wall of cards features arty, or so-called adult themes. "Not something you'd send your sick aunt as a sympa-thy card," Ms. Robbins explains. There are pigs. Lots of pigs. "Pigs are real big," Ms. Robbins says. There is a dizzying array of soft sculptures, ranging in price from \$11 to \$120, including Steve Stunning, "with the whole works in his shorts," as Ms. Robbins explains. There are gag ash-trays, cowboy boot candles, personal-ized license plates, art deco lamps, presidential-approved Jelly Bellys and X-rated erotic candies and suckers. Fun stuff for a fun place. That's the

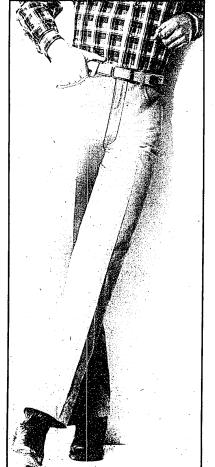


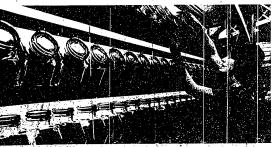
Don Wallace fries up a batch of Flossie's Fa-mous Funnel Cakes for waiting customers.



Reg. \$42. Our cotton twill, 5-pocket jeans for men are savings-priced in time for spring and summer. In three smart basics: khaki, black or white. And they have the Calvin Klein fit; neat, trim with boot-cut legs. Sizes 28-38, 2000 units* in The Woodward Shops for Men, all stores.

hudsons





There are 140 different teas at Nellie's 1900, and store owner Donna Folster selects the favorites of one customer.