

RESTAURANTS OF SEATTLE 1853-1960  
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by

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## RESTAURANTS OF SEATTLE 1853-1960

Yesler's Cookhouse, built in 1853 at the foot of Mill Street, was really the first restaurant in the little village of Seattle. Everyone was welcome whether he could pay or not. Henry Yesler would not let anybody be hungry. Dr. David Maynard, as Justice of the Peace, held his first trial there; religious services were held in the cookhouse; it was the lounging place for the men when they met to exchange the news of the day or while away the evenings at cards or telling stories; the volunteers and naval officers on the Sound made it their rendezvous; Judge Landers set up his office in one corner of the dining room; it was sometimes used as a jail. Within its weathered and smoke-blackened walls men "ate, drank, sang, prayed, wept, and slept." Their dreams in the cookhouse saw a forest cleared and a city built. From then Seattle began to shape and plans were made for trade with distant lands. Long after all the log cabins had been replaced in the town, the cookhouse was left standing, the only log house in the business district. It was finally torn down in 1866 and it was mourned by those who felt it had been their friend. Later Henry Yesler built a pavilion which was used for all gatherings but church for many years. Dr. Maynard's funeral was held there in 1873.

The Felker House, built by Captain Felker in 1853, who saw the need of a rooming house, when he made trips to Seattle from San Francisco, was located at Commercial and Jackson Streets. At the Felker, where "Madam Darnable" served excellent meals, you could get bed and board at such low rates but everything was

cheap compared to today's prices. How we wish we could have a copy of her menus! Her real name was Mary Ann Conklin and her language was distinctly off-color. Soon after that other eating places were established, among them one by Manuel Lopez in 1860. In rapid succession came cafes with Indian names and seafood restaurants with advertisements posted upon the walls.

The Occidental Hotel, built in 1865 and occupying the triangle between Yesler, James and Second Street, served very good meals for fifty cents, one dollar a day or six dollars a week. That hotel was built by three men--M. R. Maddocks, Amos Brown, and John Condon. It was later bought by John Collins. When President Rutherford Hayes visited Seattle in 1880, it was at the Occidental that the reception for him was held, still Seattle's best hotel. The Seattle Hotel was built on that site in 1890. That, then, was the best hotel and the food served most excellent.

In the Chronical of 1882 the following advertisements appeared:

Seattle Restaurants

Mill Street near Steamboat Landing

M. Pfeiffer, Prop.

Coffee and Cake - 10 cents

( No Chinese employed )

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All night Lunch Counter

Everything the market affords in eating and drinking

Mill St. below the Post Office

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Ho! Ho! If you want to get the best 25 cent meal!

New York Restaurant

922 Front Street

Frederick and Karns, Prop.

The Seattle Directory of 1884 lists fourteen restaurants. Among them was the dining room of the Brunswick Hotel at 216 Commercial Street near the dock. According to an old advertisement, it made a specialty of soups, salads, fish, and patties (probably meaning pastries). The best room at the Brunswick was \$1.50 so you may imagine the food prices were very low too. Another popular Restaurant and Bakery was the Eureka at 723 Front Street. William Meydenbauer was the proprietor and he made the most beautiful wedding cakes! All the brides at that time ordered theirs from him. He was in business for many years and was well patronized by citizens who appreciated good food. A restaurant operated by Mrs. M. J. Wright, assisted by her two sons, was located at 807 Front Street. It was in that directory as was The Seattle and The New York. The rest were lunch counters besides the Occidental dining room in that hotel.

In the 1880's, the founder of Hallberg's Restaurant was delivering bakery goods for a pioneer bakery near Lake Union. He began his restaurant business in 1888 on Pike Street between Front Street and Second Street. He moved to 217 Pike Street in 1906 and finally to 511 Pine Street in 1917, where today's Hallberg's is still doing a successful business. It is the only Seattle restaurant which has such a long record of restaurant service.

G. O. Guy, the pioneer druggist, was burned out in the fire of 1889. He had located and opened for business at Occidental and Main Street only the year before. He immediately began dispensing drugs and first aid treatment for burns in a tent out of the fire zone. He established his drug business at Second and Yesler in 1892. Here at the fountain he served the first ice cream sodas in Seattle, his own invention. Coffee and sandwiches could be obtained at lunchtime. George Guy's descendants are still continuing the business at the same address, and a number of drugstores under the name of G. O. Guy are to be found throughout the city and outlying districts where lunch counters are maintained.

All downtown restaurants established before June 6, 1889 were destroyed by fire. At Front and Battery, the Bellevue Hotel served meals in the 1880's and 1890's. That location escaped the fire. It did a lively business feeding the fire refugees even though the restaurant was out of the business district.

As soon as new buildings were available in the early 1890's, many restaurants were established in fresh quarters, advertising well prepared dinners for from 50 to 75 cents. Haines Oyster House began serving seafood on the waterfront in 1890 and was considered an excellent place to stop for an oyster stew, when only the small Olympia oysters were used. Those succulent oysters, though scarce on the market now, are still the "Filet Mignon" of all oysters. A cream stew in the '90's could be had for 25 cents. One after the other, several fine oyster houses

opened their doors in the rapidly growing city. Among them were the San Francisco Oyster House, which continued in business until 1930, the last location being at 914 Pike Street, and the American Oyster House, where delicious dinners were served, their menu not confined entirely to seafood. The American continued its fine service until 1952. The location was convenient for shoppers and for those seeking fine food for their dinner out. Being a seaport town, seafood is always fresh for the choice of those who live here.

The Denny Hotel or the Washington which it was often called, was finished in 1890. There it stood atop Denny Hill, just north of the business district, unfurnished and untenanted until 1903, when it was purchased by James A. Moore, financier, who decided to take a chance on opening it with fine furnishings and make it one of the best hotels in the west with a dining room serving only the finest food obtainable. President Theodore Roosevelt was the first guest. While there, he used the facilities of the hotel as a temporary White House. You may be sure he admired the mounted animal heads upon the lobby walls and the handsome elk standing at the foot of the massive stairway to the second floor. The expansive views from all the windows were breathtaking. When entering the large dining room, guests would first decide upon their table by the outlook most appealing to them, be it toward Mt. Baker, Mt. Rainier, or the bay with the Olympic mountains beyond. Only then would they concentrate on the menu. It is said that once a table was selected guests were supposed to sit there, no change. A menu, dated Friday, August 19th, 1904, listed a very

elaborate bill of fare. It being Friday, clam chowder and several varieties of fish were offered, of course. Sorry that the food was not priced on this particular menu but, you may be sure, the Denny Hotel was an expensive place to dine even in those days of lower prices. A little cable car ran up the hill from Pine Street to the imposing and spectacular structure with its porticoes all around the first story. But, this showplace had to be torn down in 1906, only sixteen years after it was built. The city had decided to level that area, the project called the Denny Regrade. Many have said that if Duncan Hines had been around when Denny Hotel was serving those sumptuous meals, he would have put his seal of approval on this gourmet's dining retreat. He was then driving a Wells Fargo mail wagon in the southwest. The New Washington was built as soon as the site was leveled and graded. It was located at Second Avenue and Stewart<sup>r</sup> Street and is still serving the best food to a discriminating public. It has ever been a favorite place for club luncheons and banquets. The following items from the menu of the New Washington Hotel Dining Room dated Sunday, May 4, 1913 may be interesting---

Clam broth-----	\$.30
Consomme-----	.20
Tomato soup-----	.25
Chicken broth-----	.30
Olympia oyster stew (cream)-----	.50
Fried Olympias-----	.50
Olympia pepper roast-----	.50
Loin of lamb-----	1.00
Tenderloin of beef-----	.65
Dolly Varden Trout-----	.50
Chicken Maryland-----	1.15
Baked potatoes-----	.15
Hashed brown potatoes-----	.25
Filet Mignon, broiled-----	.65
Tenderloin-----	.80
Sirloin-----	.80

Veal chops, breaded-----	.40
Pork chops, apple sauce-----	.35
Carrots and peas in cream-----	.30
Stuffed eggplant-----	.30
Cauliflower-----	.30
Asparagus-----	.40
Apple pie-----	.15
Fresh strawberries and cream-----	.30
Lemon Custard pie-----	.15
Charlotte Russe-----	.25
Pot of coffee or tea with cream-----	.20

The choice was varied and many specialties were offered.  
 Note. All napkins are linen. Finest of silver used.

When Seattle was emerging from the fire and from the hard times of 1893, a number of smaller restaurants were opened for, after all, the common man had to eat. One of these was situated on Pike Street between Second and Third Avenues. It was called McGinty's and R. C. Byers was the owner and proprietor. He had bought the lot for \$275.00. He did his own meat cutting and served meals well-cooked and at the low prevailing prices. In 1900, he moved to the Flyer Dock where he had eleven stools and served a more limited menu to those who frequented the docks--stevedores, truck drivers, ship hands, even the captains and some of the passengers who would stop to partake of the good stew at 15 cents, clam chowder at 10 cents, pie and one cup of coffee at 15 cents ( a second cup for 5 cents ). Waffles and several kinds of pastry were listed and pancakes were available when the counter was not crowded. Mr. Byers retired in 1910 when the new docks were being constructed in that area.

The Butler Hotel with its wonderful Grill was built by Ferdinand Schmits and Dietrich Hamm during the hard times of 1893. It was located at Second and James. The Butler Grill was for

years a favorite place for good eating and fine service. The Butler was the finest hostelry, some say, for many years, a favorite spot for distinguished visitors to Seattle--actors, politicians, railroad executives, captains of large vessels in port, and citizens who appreciated it as a social center. It boasted private bathrooms, its own electric plant, cold storage and a refrigerator with an open front in the Grill Room so that patrons could select steaks and other cuts which they wished cooked for them. Under successive managements it was well patronized until the site was sold in 1933.

Among other hotels listed in 1893, all of which served meals, were the Snoqualmie at Third and Pike, The Arlington at Front and Spring, The Diller, at Front and University, and the Rainier Grand at Front and Madison, which was built by Seattle citizens soon after the fire. It went out of business in 1930. The Arlington is still in existence but doesn't serve meals; it really is a skid road hotel. The Diller continues to maintain a dining room but it surely shows its age. Hotel Stevens, which was built in 1898 at First Avenue and Marion was remodeled in 1929, still continues to give some food service. Another old hotel is the Frye, which was under construction for three years from 1908 until 1911, when it was opened in style and was considered a fine place to dine. These hotels and restaurants were very good in their early days and enjoyed the patronage of the better class of citizens. It must be remembered that Front Street or First Avenue was a much better street than it is today. By 1899, Manca's was going strong and is a tradition in Seattle.

It was very popular as a luncheon spot for the downtown bankers and brokerage executives. It had more customers than space, so the booths had to be shared. Located first on Cherry between Second and Third Avenues, it moved to larger quarters at 106 Columbia where it remained until it closed, fifty-five years later. The famous poached eggs, Vienna, was a Manca original as was their salad dressing. Manca's crab legs, nicely grilled, were the finest to be had anywhere. The young folks raved about the Dutch Babies, a Manca specialty. It was a sad day when Manca's went out of business in 1954.

It should be noted that Front Street was changed to First Avenue and Second Street to Second Avenue, in fact all north and south streets were changed to avenues from the bay to Lake Washington in 1895 by order of the City Council. As in every growing city, street names were changed as the city developed. Some remembered by the writer were Depot Street to Denny Way, Molke to Fairview Avenue North, Farm Street to Seventh Avenue North and a little later to Aurora Avenue North, Lombard to Sixth Avenue North and Willow to Fifth Avenue North, and High Street to Aloha Street.

At about 1900 there was a demand for residential hotels. The Otis, opening in 1902 at 804 Summit Avenue, was among the first. It was efficiently managed by Mrs. Rebecca Barrett, who operated this fashionable "Boarding House" for years and served the best food to her particular guests. The Lincoln, while not finished in 1899, admitted some tenants, who were clamoring for rooms. Its official opening came the next year. Located at

Madison and Fourth Avenue, it was an attractive building, commanding a sweeping view of Elliot Bay and the mountains. The dining room was a restful place to dine, the food served unsurpassed. A spectacular fire destroyed the Lincoln on April 6, 1920. It was never replaced. There were several other residential hotels which opened at about the same time--The Knickerbocker, which was built in 1903 at 616 Madison, which served excellent food to its guests and a little later the Perry, which was remodeled for use of Columbus Hospital in 1916.

Rathskeller Company Properties began operations in Seattle in 1905. The first buffet the company opened was at the northwest corner of Second and Cherry Street. Another was situated at 1100 Second Avenue in the Baillargeon Block, a pretentious buffet. These were well patronized, especially by the men, but not in business now.

The Savoy Hotel was built in 1906 and has served food at its location, 1216 Second Avenue, for these many years and, according to the manager, it is well patronized especially since the entertainment has been added and it has been remodeled with attractive decor. Another hotel and restaurant, The Waldorf, built in the same year at 706 Pike Street, is still maintaining a coffee shop with twenty-four hours of service. Still another hotel, located at Second and Virginia and built in 1907, The Moore, is with us and serving in its coffee shop as it has since it opened.

The Sorrento, at Terry Avenue and Madison Street, was built by Samuel Rosenberg in 1908 on a slightly location. It was opened

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as a residential hotel and it served meals of the best quality; its motto was efficiency plus. In 1954, the management decided to arrange a dining area on the top floor. From "The Top of the Town," as it is called, the view is breathtaking. This is a favorite place to entertain guests for luncheon or dinner.

Chauncey Wright was a well known and successful restaurant proprietor in Seattle for many years. He came to Seattle with his parents in 1881 when he was ten years old. Soon after arriving here, his father started in a restaurant business at 811 Front Street where little Chauncey fished from the back of the building the fish which the customers were served in front. At that time Front Street was close to the water's edge. It is at this early age Chauncey determined he would run a restaurant of his own some day. When he was twelve he was employed in the dining service of an Alaska Ship. He opened his first restaurant in Seattle in 1890 at Second and Yesler when he was only nineteen. Next we find him in Tacoma where he gained valuable restaurant experience and a broader knowledge of business and human relations. Soon after returning to Seattle, he went to California for more experience as a restaurateur and chef. He worked in Los Angeles and San Francisco. He had returned to Seattle to find the citizens all excited over the discovery of gold in Alaska and he became interested in the chances of entering the restaurant business in Dawson City. He hurried north and operated with success in Dawson during 1897 and 1898 and at the time of the Nome discovery, he immediately opened another eating house there. The high

prices prevalent so far north like--50 cents for a cup of coffee, a sandwich for a dollar, and a meal for from \$4.00 to \$8.00--soon amassed for Mr. Wright a considerable profit. He really "cleaned up" and came home with more "gold" than most prospectors could pan in the best season. His next venture was to establish a restaurant in Seattle at 210 Columbia Street in 1900. By 1905, he was in business at 164 Washington Street. This restaurant soon became famous for its fine steaks and chops, cooked to perfection. He had taken on a partner and in 1910 started another restaurant at 110 Occidental Avenue. His success as a restaurateur gave him the inspiration to establish The Seattle Restaurant Company of which he and his wife, Annie, were the sole owners. Within a few short years, he operated a string of restaurants and bakeries. His eating houses were models of cleanliness and efficiency. Besides the restaurant on Occidental, there was one at 1211 Second Avenue, another at 1422 Third Avenue and finally the large and elegant tearoom occupying the entire 35th floor of the new 42 story L. C. Smith Building, which was considered the finest tearoom in the United States at that time.

Chauncey Wright passed away in 1917 at only forty-six years of age. Mrs. Wright continued the restaurant business which they had operated, and she took on a partner, H. G. Titus. It was said of Chauncey Wright, as it was of Henry Yealer, that he could never turn an honest man away for lack of money to pay for a meal if he were hungry, but he could spot a moocher every time. The name of Chauncey Wright was well known all up and down the Pacific Coast as a famous restaurateur.

From a menu of the Wright Restaurant at 110 Occidental,  
dated September, 1912, we read such interesting prices as:

Buckwheat cakes, coffee, maple surup --	15 cents
Three rashers of bacon with the above--	25 cents
Coffee and rolls or doughnuts	-- 10 cents
Hot roast beef sandwich	-- 15 cents
Most cold meat sandwiches	-- 10 cents
Olympia oyster cocktail	-- 15 cents
Olympia oyster stew (milk)	-- 30 cents
Fancy pan roast or fry	-- 35 cents
Baked beans and pork	-- 20 cents
Corned beef hash with coffee	-- 20 cents

With all fish, meat or egg orders, mashed or baked potatoes,  
bread, butter and beverage are served, vegetables--10 cents.

Half broiled chicken	-- 60 cents
Porterhouse steak	-- 60 cents
Sirloin of T-Bone, Tenderloin	-- 50 cents
Hamburger smothered with onions	-- 25 cents
Lamb chops	-- 40 cents
Pork chops	-- 30 cents
Calf's liver with onions	-- 25 cents
Ham, Swift's premium	-- 35 cents
Clam chowder, always ready	-- 10 cents

Steaks and chops are broiled on a charcoal broiler.  
Rolls are warm and fresh, kept warm in a warmer especially  
for this purpose. We are famous for our pies.

An unusually fine Italian restaurant began serving attractive  
Italian dishes in 1899 at 600 Second Avenue. The name drew  
attention--Maison Tortoni. It was the first good Italian  
restaurant in Seattle and was well patronized by those  
seeking that type of food.

The Palace of Sweets, an ice cream and candy store at 1001  
First Avenue was a favorite gathering place for the high school  
and university students in the early 1900's. The downtown  
stores were then open on Saturday evenings and it seems the  
whole town was out promenading up and down the avenues. You  
would be sure to meet your friends either in a store, on the

street or at Palace of Sweets. The company had an ice cream and candy factory on Western Avenue for many years.

The Hotel Alki was built by Alfred Smith and his wife, Lorena, in 1895 near the point at Alki. Their chicken dinners were famous in the surrounding countryside and well worth the then long ride by horse and buggy from Seattle or, if the whole family wished to go, the two horse surrey was used. A little later a ferry from Seattle waterfront would take you to the West Seattle bluff from which a little cable car would transport you to the top of the bluff. In 1904, The Stockade Hotel replaced the Alki at 2900 Alki Avenue. It was built on the site of the old building and the Smiths were owners and managers. It was an attractive three story building; most of the logs used in its construction were obtained from the driftwood that came in with the tide on the nearby beach. The logs were placed upright, hence the name "Stockade." The mammoth fireplace in the lobby was made of rocks, gathered from the beach, also. Mr. Alfred Smith would meet the ferry with his surrey and take guests to the hotel. For thirty years, the Stockade was efficiently managed and the food service was excellent. In summer, the guests could dine on the veranda and enjoy the tangy salt air. The Stockade was beautifully furnished, some fine antiques scattered here and there.

Many businessmen in downtown First, Second, and Third Avenues, some sixty years ago, remember the fine meals served at Mary Schrader's, located at 906 Second Avenue. She had many special dishes to draw the lunch seekers to her

door. She moved to 113 Madison later and was still in business in 1922. Another popular restaurant at about the same time in the memory of the downtowners, was operated by the Misses Morrill in the old building where the Dexter Horton Building is now. Delicious food was always to be found there and their pies were the talk of the town.

The log cabin, built for a summer home by W. J. Bernard near the Alki Landing in 1904, is still a most attractive building with its cobblestone fireplace and homelike atmosphere.

"This is an ideal spot for a tearoom," thought some, and finally when not needed for a summer home, it became a restaurant with chicken dinners a specialty, in 1950. The Old Homestead is a favorite place for club luncheons and dinners, the succeeding managements maintaining its very good reputation. Homemade pies, biscuits, and honey attract particular patrons.

Charles Joseph Blano, who had received his training as a chef in the old country, came to the United States in 1900 to ply his trade in the Western World. He worked for a time in New York City, then crossed the U. S. to San Francisco to become chef for a restaurant there, but by 1906, he had arrived in Seattle and soon became chef at the recently opened New Washington Hotel. Having decided to permanently locate in Seattle, he bought the Martin Stacy Mansion, built in 1883. While on a trip to Europe he married in Paris and brought his bride to reside in the mansion. He started his restaurant business across the street from his home at 308 Marion Street in 1916. He operated several other restaurants in Seattle

in the meantime, one, which he named The Chanticleer, was located where the Northern Life Tower now stands; another was located across the street from the County-City Building in the Morrison Hotel. The Chanticleer was a favorite dining place for many of our Seattleites until it went out of business when the Tower was built on the site. He decided to move the Marion Street restaurant to the mansion and, also, to maintain his living quarters there. For many years, Maison Blanc's was a showplace as well as an unusually fine place to dine. While enjoying the best of service and cuisine, guests were seated in an art collector's treasury, where objects of art brought from all over the world as well as valuable pictures, which adorned the walls, added much to the pleasure of the diners. Tourists from distant lands were always directed to Maison Blanc's and our own Seattleites were some of the regular customers. Blanc maintained his Rathskeller on the lower level. Charles Blanc, known far and wide as a famous chef and restaurateur, passed away on January 16, 1955 in his apartment in the mansion at age 73. Mrs. Blanc had died earlier and left their daughter to the care of Mrs. Marie Peck, who had managed Maison Blanc's for several years before the death of Mr. Blanc. The business was turned over to a new management in 1957. The art objects and the fine furnishings had been removed by the family before that date and how fortunate that was because the mansion burned on April 30, 1960! Soon a new Maison Blanc's was built on the site. A Little Bit of Sweden, at 1506 Sixth Avenue, began its Swedish

Buffet service in 1905. For years thereafter our young people could really fill up for \$1.00. Older people too, especially if from Sweden, were regular patrons. The food was so good and there was a varied selection at this Little Bit of Sweden.

Jim Boldt started in the restaurant business in Seattle in 1909 with a concession at the Alaska Yukon Pacific Exposition. Thereafter until 1958 when he retired, he was actively associated in food and bakery enterprises in the Seattle area. He conducted a thriving restaurant and catering business with headquarters at 1414 Third Avenue. As caterer for luncheons and dinners for large groups in such places as the Auditorium, which was located where the Opera House is now, at the old Armory and the University of Washington, even at the Boeing Company plant, he was most in demand. During his years as a restaurateur at banquets, he served Presidents Taft, Wilson, Hoover, Harding and Truman. During his career, he fed troops of the First World War and the airmen at the Flying Fortress School of the Second World War. He served as president of the Washington State Restaurant Association, of which he was a charter member and, also, was president of the Seattle Restaurant Association.

Frank Rippe opened his very fine restaurant at Fifth Avenue between Pike and Union Streets in 1910. He operated this excellent eating place until his death in 1934. Some of our young men learned the business under his tutelage. Mrs. Rippe managed the restaurant for six years more and then

sold it to John Von Herberg, the theater magnate, who redecorated it in elaborate style. It was then known as Von's and well patronized. As a de luxe place for dinners, under the two owners it has been in business for fifty years.

The Windsor Hotel at 1495 Sixth Avenue, built in 1911, has had a thorough face lifting with emphasis on the dining area in the last few years. In 1955 under a new restaurateur with Hawaiian experience, it has taken on a Polynesian atmosphere. The decor and menu are exotic and the new name for the glamorous food service area is the Kalua Room. You may know it is frequented by tourists, especially those from Hawaii, and a favorite dining spot for Seattleites, too.

The Boulevard Inn started its fine service in 1912 and continued until 1947. Seattleites who patronized this inn will never forget its ultra style and environment. It was owned and operated by Miss Hartley, Kentucky born but speaking with a distinct English accent. She was an avid reader and fluent conversationalist, which lent an air of refinement to her inn. Those, who sought food at its best, beat a path to her door. The colonial home was set on a prominent site, overlooking a command-view of lake and mountains. Facing north on Interlaken Boulevard, the outlook at night was entrancing with the myriad of lights giving the impression of fairyland. Everything inside was exquisite--food, service, silver, linen--all in keeping with the art of dining. Fireplaces added to the charm of the rooms. On the walls were autographed photographs of stage stars and other celebrities who had

sat at Miss Hartley's gracious board. They were Maud Adams, George Arliss, Otis Skinner, David Warfield, Guy Bates Post and many others, a gallery of about every important theater figure of the generation. The menu included wafers from the Windward Islands, cakes from Japan, chocolate from Holland and candied fruits from Finland.

Soon after the Bon Marche moved from its first location at First Avenue and Cedar Street to its Second and Pike Street new building a lunch counter was opened in the basement. In the same block, a restaurant, the IXL, served a full meal at twenty-five cents when the Bon Marche moved there in 1896. The sales force couldn't beat that price. IXL advertised 25 cent meals as late as 1900 and some say the food was good. It was not until 1917 and after several additions to the store that a tearoom was added to the store facilities. There was an account of a banquet being held there in 1920. When the Bon Marche moved to its present location in 1928 at Third Avenue and Pine Street, the Tearoom had been included in the plans for the new store. It is now located on the sixth floor, a beautifully appointed dining area and the food served is the very best in an attractive and efficient manner. There are several food service areas in the store; the Jet Room near the Tearoom is patronized by those wishing a quick and cheaper meal. The elegant and restful Legend Room in the Northgate store is known for its refined service and unusual and delightful menus. It is opened several evenings each week and has its own entrance from the outside.

When Frederick and Nelson added a dry goods department to its large furniture store in 1906 and then occupied the entire block facing Second Avenue between Madison and Spring, a tearoom was arranged for the shoppers. In 1918, when Frederick's moved to Fifth Avenue and Pine Street, the Tearoom was located on the Fifth floor. Since 1951, it has occupied the larger and very popular dining space on the eighth floor. The fruit and vegetables, eggs and all produce are always fresh from the same gardens and farms that have served the store for over forty years. Luncheon at Frederick and Nelson's is an event always, some of the recipes are secret and the bakery goods are right from the ovens. The Continental Buffet adjoining the Tearoom and the Men's Grill are always filled to capacity. A limited dining service is maintained in Frederick and Nelson's out-of-town stores.

Rhodes Department Store, which opened in a small building in 1907 on Second Avenue and Union Street, served no food and it was not until the large new store was built in 1927 that a dining area was included. The Balcony Tearoom, overlooking the first floor has been a favorite luncheon spot where diners could listen to most pleasing live pipe organ music while enjoying their luncheon. The very good food served has been under the supervision of efficient hostesses always.

It is not commonly known that Manning's first came upon the Seattle scene in 1908 at the Pike Place Market. It was a coffee business where if you would pay for a roll or a doughnut, a cup of Manning's coffee would be free. Seattle has four

cafeterias owned and managed by Manning's now, all doing a seemingly successful business, well patronized. The company maintains a large bakery here. The food at these cafeterias is well cooked and reasonably priced. The main office of the organization is in San Francisco and there are many Manning's cafeterias in the cities and towns up and down the Pacific Coast.

Wings Cafeteria was the first real cafeteria in Seattle.

According to available records, Wing's was opened for business at 1409 First Avenue in 1910. The entrance was up a few stairs at the side of the building and it was very pleasant to sit and eat while viewing the activity on the bay as the dining area was almost surrounded by windows. The food being well prepared, it was a popular place to dine, the uniqueness drawing the curious to this new type of restaurant. Guy Wing was the manager.

In the basement of the White-Henry-Stuart Building was a satisfying place to eat as early as 1912 and still was listed in 1929. It was called the Metropolitan Tearoom No. 1. Another managed by the same man, W. B. Fiske, was at 411 Madison and was called Metropolitan Tearoom No. 2.

Clarence J. Gerald started a first class restaurant at 824 First Avenue in 1915. Remarkably good food attracted a fine type of patronage. Leading citizens and politicians were accustomed to gather there to discuss the current news. This fine restaurant continued in business in that location until 1929 when Gerald's moved to 423 Seneca.

Some of the older generation and, some not so old, remember Puss 'n Boots which opened its doors in 1916 and Pig 'n the Whistle in 1917. Puss 'n Boots was in the 1300 block on Second Avenue for about twelve years, then it moved to the Skinner Building on Fifth Avenue. Both of these stores were restaurants or lunch rooms, serving dainties, and were the favorite ice cream parlors. Here some of the young folks tasted their first sundaes, frappes and other fancy ices. It seems they were visited so often to top off the evening after the theater or other nights out. Pig 'n the Whistle was located at 1009 Second Avenue where it burned in 1930, sadly missed by the boys and girls who were accustomed to meet there. The fascinating names given these parlors attracted patrons.

In 1917, Meves Cafeteria opened for business at 1415 Third Avenue. In 1920, it had moved to Second Avenue and Seneca. Six years later we find Meves doing a flourishing business at Fourth and Pine. The last address at 1611 Westlake was its home from 1932 to 1940 when Mr. Meves sold it to Earl Kirkpatrick, who continued managing the cafeteria for several years longer under the same name. It was always crowded at mealtime, showing it was a favorite place to eat.

Attention has been drawn to an attractive oyster house which began business in about 1917, The Lyon Oyster House, located on First Avenue between Columbia and Cherry. It was sparkling white, walls and even the floor; it ranked with the best in seafood service.

Roger's Confectionery in the University District was located on University Way between 43rd and 45th Streets. Meals as well as candy and ice cream were obtainable there and the food and service were exceptional. In the '20s and '30s the restaurant was well patronized, especially by students. Families in the district were often seen there on Sundays for dinner. The ice cream parlor was a gathering place for the young folks. Roger's had three stores downtown - 324 Pike Street, 1408 Second Avenue and 1302 Second, all rather adjacent, but there may be a reason for that.

Clare Colegrove was a prominent restaurateur during the 1920's and '30s. His first restaurant in Seattle was at 110 Pike Street. By 1925 he had acquired another restaurant at 819 Pike; a third was opened by 1930 on Third Avenue in the 1500 Block; another was listed at 603 Stewart Street. It is of record that he moved the one on Third Avenue to 1650 Fifth Avenue, where he established his finest and best remembered restaurant, The Purple Pup. The name, Clare Colegrove, was associated with good eating in Seattle.

The Pine Tree Tearoom was first located in the McDermott Block at Fourth and Pine in 1921 under the management of Miss Emily Taggart. When the Bon Marche made plans to build on the property, The Pine Tree moved to the Welles Building at Third and Pine. Seven years later Miss Taggart sold to Ruth Holland (Mrs. C. S.) also an excellent tearoom hostess. In September, 1939, Mrs. Holland announced that she was moving to larger re-decorated quarters on the second floor of the Republic Building, Third and Pike. She stated that she could arrange to

accomodate 200 guests by opening the banquet room.

Private parties as well as group luncheons and banquets were often served. Mrs. Holland advertised an extra tray service to patrons of the Hines Beauty Shop on the same floor, which would surely win the approval of business women, who were pressed for time. Under Ruth Holland's management, the service was first class and the food served the finest, here a tearoom of quality.

Don Ehle was owner and manager of a fine seafood restaurant at 1429 Fifth Avenue in 1922. It was called Don's Seafood Restaurant. Ivar's is located there now--Ivar's Captain Table. As early as 1901, Don Ehle operated Don's Oyster House at Second Avenue and James, moved it to Second Avenue in the same block as McDougall's and finally moved it back near where it started. It is still functioning as Don's Cafe at 203 Yesler Way.

In 1922 when the White-Henry-Stuart Building was not quite finished, Miss Helen Swope with her mother and sister Alice, opened a tearoom in the entrance of the building. Helen Swope was born and educated in Seattle, was a teacher, dress designer, and home economist. She managed this attractive little restaurant, was very successful but, after eight months, she sold the tearoom to become manager and hostess of the food service at the Wilsonian Hotel which opened in 1923 in the University District. The first little tearoom was on the mezzanine, a delightful place to dine. Soon patronage became so great that the ballroom had to be used and the adjoining large

room which was built for a garage was put into service sometimes for extra cooking facilities. The Via Fontana was added, a quaint little tearoom just off the lobby, often used for card parties as well. After eight years at the Wilsonian, when the Edmond Meany Hotel opened its doors in 1931, Miss Swope leased the quarters designed for food service purposes—the Marine Room and the Coffee Shop. She also gave room service, which was much appreciated. Always her food "concoctions" were delicious and efficiently served. She catered to the men with her New England Boiled Dinners. She used some of her grandmother's recipes and her mother, who lived with her, helped in the special bread and cake making. When Miss Swope became Mrs. John Burkheimer in 1945, she remained for two years longer to finish out her contract with the hotel, living then in the penthouse. From 1929 to 1939, the Swope Tearoom in the Republic Building was managed by Helen's sister, Alice, and her husband, Mox Jones. It was an exceptionally favorite tearoom for ten years when the family decided to retire from tearoom business. Helen, however, remained at the Edmond Meany until 1947. It was then that the Pine Tree Tearoom rented the space in the Republic Building. The name "Helen Swope" is associated with fine food and good eating by many Seattle citizens, especially the ladies, who appreciated her unusual ability.

On Second Avenue across Stewart Street from the New Washington Hotel, the Gowman Hotel began serving in the dining room in 1924. It became the Stewart Hotel in 1951,

where the food service continued to be comparable to the better class of restaurants and the patronage remained constant.

There was a very popular tearoom on the second floor of the Ranke Building called The Dolly Madison. It was opened in 1928, and functioned very successfully for about ten years. It honored the beautiful White House hostess, the first lady in the early days of our country. Many remember the atmosphere reminiscent of the Old South in the spool backed chairs, cut glass prism chandeliers and antiques all about the tearoom. Arthur Babler, the owner, and his two cooks, both fine southern ladies, Nellie Williams and Sally Hart, were all trained in the traditions of southern cookery. They served tasty southern dishes and made their ice cream from an old recipe used on the plantations. The price of luncheons of quality was 35 cents and dinners were 50 cents. It was lamented by the patrons when this fine tearoom decided to close.

The Italian Village Cafe at 1413 Fifth Avenue was opened by Joe Santelli in 1934. He had owned a restaurant before from 1923 until when he started operating<sup>ng</sup> the Italian Village. It was situated at 1413 Eighth Avenue. Joe Galotti became a partner in the Italian Village about ten years after Mr. Santelli started that restaurant. They owned and operated for eleven years but since then Joe Santelli has again been managing it alone. This Italian restaurant all during its years serving meals has enjoyed well deserved patronage.

The Bergonian Coffee Shop may not sound familiar to Seattleites,

but that was the name of the coffee shop at the Mayflower Hotel when it first opened in 1923 and until the diningroom began functioning in 1930. The food served at the Mayflower has always been of good quality and prices, reasonable. It is, also, handy to the large department stores.

Reportedly the oldest restaurant in West Seattle is Vann's at 4552 California Avenue S. W. where it is serving the good food, which has built its reputation. It is owned and managed by Reull and Irvin Vann. It began operating in 1922 at another address on California Avenue and moved to the Junction in 1924, and has been at the present location since 1934. The neighbors say it is a good place to eat.

The Olympic Hotel, built in 1925 on the site of the Territorial University of Washington, has been our largest and finest hotel for years. Its dining service is ultra and it is renowned for its superb cuisine and wonderfully efficient management of the various dining areas which include the Marine Room, the Olympic Grill, the Terrace Room, Georgian Room and the Spanish Ballroom. The Olympic has boundless facilities for any kind of large gatherings.

In the Old Times Building, we find the Times Square Tearoom which has functioned since 1926 and is still a good restaurant. The management has changed many times but, as it is such a handy place for shoppers to drop in for luncheon, it has excellent patronage.

The Little Brown Jug was first located at the entrance of the

White-Henry-Stuart Building in 1926. It was listed in two locations in 1930--1401 Union Street, in the lobby of the 1411 Fourth Avenue Building. In 1935, this little restaurant was operating in three places--1023 Third Avenue, 1305 Fourth Avenue and 1411 Fourth Avenue Building. At these several locations, breakfast and luncheon were served. They were convenient little restaurants for quick service, handy for office employees nearby. Now The Little Jug is doing business in just one place, just off the lobby of the Cobb Building.

The Camlin Hotel, built as an apartment hotel in 1927, maintained a small coffee shop at first, as most of the tenants prepared meals in their apartments. Later, when it was no longer just an apartment hotel, a larger dining area was opened. In 1951, the Cloud Room was built atop the Camlin where it is almost surrounded by large windows, affording an outlook such as the name implies. It is an especially beautiful setting for occasions, such as birthday gatherings and entertaining guests from out-of-town, not to mention the food, which is always the finest and well prepared.

Located on Stewart Street and Seventh Avenue, the Vance Hotel has been serving very good meals to some of our particular citizens since 1928, when the hotel was first opened. Situated near the bus station and adjacent to the business district, it is a home away from home for many travelers and businessmen.

In the Seattle directory of 1928, The Exeter Hotel advertised

its opening, accompanied with a picture of the building. Since that year, it has served excellent meals to both the tenants and outsiders. The view is tremendous from its location on Seneca Street and Seventh Avenue.

In the University District, at 1407 Forty-second Street N. E. (now), there was a tearoom, The Martha Washington, which was in business from 1928 to about 1938. This tearoom was popular, served luncheons and dinners in a style befitting its name. It was available for small group luncheons and dinners.

The Hungerford Hotel at 1100 Fourth Avenue, built in 1929, had a dining room from the opening day as most hotels did. In these latter years it is somewhat smaller and called a coffee shop. According to the manager, the patronage has been good and the dining service above average.

Mrs. Ruth Holland was the first manager and hostess of the Lowell Dining Room when it opened in 1929 at Eighth Avenue and Spring Street. She proved to be just the right person for the position, an exceptionally fine cook with a keen sense of what is correct in dining etiquette. The Lowell drew a constant group of diners in a very short time. Although not usually open for luncheon, group luncheons were sometimes scheduled. After a few years at Lowell, Mrs. Holland left to be owner and manager of a downtown tearoom. But the die was cast and the Lowell Dining Room has continued to be a favorite dinner spot. Mr. Herb Pryor and his wife, Cathie, are holding forth with well cooked meals

at reasonable prices and seekers for food at its best flock to the door. Herb accompanies the meat course with his own true and tried soups and unusual salads while Cathie makes the pies and serves the guests. It is a treat to dine at the Lowell.

The Benjamin Franklin Hotel at Fifth Avenue and Virginia Street was built in 1929. A coffee shop was located in the northeast corner of the building and is still in operation but has taken on the sophisticated name, The Key and Kite, no doubt in memory of the electrical wizard. A dining room and banquet room have been used for conferences and banquets since they were opened on the mezzanine. For several years, this Western Hotel has been modernized with a Trader Vic's addition, patterned after European restaurants of that name. The cuisine is both Polynesian and American with stress on Polynesian decor.

The Green Gate Tearoom No. 1 was opened for business in 1929. It was located in the alley entrance on Westlake Avenue between Pike Street and Pine. After two years, the name was changed to The Rose Garden. In 1931, The Green Gate No. 2 began operating on Pine Street between Sixth and Seventh Avenues. Mrs. Rose Jacobs was the manager of the tearoom in the alley when she changed the name to The Rose Garden. The Green Gate No. 2 became The Red Candle when Miss Eva Dove bought it. She managed the Red Candle for eighteen years and has been the manager of the Rose Garden since 1951.

The Red Candle was very popular for the many years it was in business. Those who frequent the Rose Garden enjoy its easy access on the level so near the shopping area and the friendly service. The fine food is always reasonable and so good! The same cook has presided in the kitchen for years.

The Moscow Restaurant or as it is sometimes called, "A Little Bit of Old Russia" was well patronized in the 1930's. The first time it was listed was in 1930. It was located at 763 Lakeview Avenue near Eastlake and Mercer. The exterior design was a replica of a candy house from a Russian fairy tale. The Russian proprietor and his mother, dressed in authentic attire of old Russia, really exuded cheer when they greeted patrons who entered to partake of their Russian fare. Inside as well as outside the little building was so picturesque and inviting. The Russian dark bread was always fresh from the oven.

Clark's has been a fast growing restaurant business in Seattle since 1930, when he purchased Marie's Barbecue on Roosevelt Way. Today there are fourteen restaurants doing business under Clark's Restaurant Enterprises and several more are contemplated. With the Seattle World's Fair to be opened in just two years, the city is preparing to feed the many visitors expected and Clark's will not be found wanting. Walter Clark is well known as a restaurateur and his restaurants are well patronized by those who appreciate good food properly prepared and well served. The Crabapple in Bellevue which opened in 1946 is a prime favorite for those

special luncheons and dinners. One, to be called the Windjammer, is being constructed on Shilshole Bay and plans a dedication date in 1962. Mr. Clark also maintains a catering service.

Ben Paris operated several restaurants in and about Seattle before he established the one which has been in business since 1930 at 1609 Westlake Avenue. The restaurant has another entrance on Fourth Avenue. It's a three meal a day restaurant and the billiard table is always an attraction. Mr. Paris opened his first restaurant in 1909 in West Seattle; in 1913 he managed the restaurant in the Old Palace Hotel on First Avenue and Pike Street. Since Ben Paris passed away in January, 1950, his restaurant has progressed in the same way as before, serving regularly many of the customers who were his friends for years.

The Roosevelt Hotel built and ready for its opening in 1930, boasted a fine coffee shop right from the first. Dining areas have been added from time to time when alterations were being made. The Roosevelt has gone modern as so many of our restaurants have the last few years and the Lanai, Bib and Tucker and Polynesian rooms have become favorite spots to dine. Besides the atmosphere created, the food and service is exceptionally fine.

Another first class Italian cafe is The Roma, which first opened at Third Avenue South and Main but now is at 220 Fourth South. It serves the best Italian food, authentic, from

recipes of the homeland. It has a large patronage who come from all over town to dine at Roma Cafe. Under the management of the Gasperetti family, it has been functioning since 1930. The father presided over the kitchen for many years, but it has passed to his son who is carrying on in the way father taught him. Other members of the family are on hand to help. At dinner time it is a very busy place.

The Betsy Jarvis Tearoom located on the second floor of the White-Henry-Stuart Building was established by Betsy Jarvis in 1930. She had first managed a tearoom in the Textile Tower for a short time. Mrs. Jarvis was successful at her new tearoom and served delicious luncheons and dinners. She continued as manager and hostess of the Betsy Jarvis for ten years. It was then sold to Mrs. Clara Breakey, who changed the name to the Hearthstone. Its popularity remained unchanged and Mrs. Breakey managed the tearoom for another ten years or until 1950.

In an Italian styled villa at 1823 Eastlake Avenue, the Casa Villa opened its doors in 1931. The course dinner served there today is the same as it was then, but the price is changed. American dishes are on the list but not usually ordered. Inside it is a restful place to eat, the decor, Italian too. Under several managements since it began business it continues to be very popular if the cars in the parking lot tell a story. Mr. DiJulio, the present owner and manager, is a congenial host.

The Russian Samovar at 806 East Roy Street, started business there in 1931. The original murals still decorate the walls,

most interesting Russian designs. The name was changed when Mr. Simpson became owner and manager. For years thereafter, it was called Simpson's and it was efficiently managed and most popular as an exceptionally fine restaurant. Today the name has been changed back to Russian Samovar and managed by the Farrars, who are continuing it as it was before, fine food and service. The patronage is so great for dinner that there are sometimes as many as twenty-five waiting for a table, especially on week-ends.

No doubt the first seafood restaurant on the waterfront along Elliott Avenue West was The Ocean House, which is still doing well as a family restaurant serving seafood, steaks, chicken, and salads at luncheon and dinner, well prepared. The Ocean House opened in 1931.

Bob Murray's Doghouse began serving meals at all hours in 1932. Bob says he was located for nineteen years at Seventh Avenue and Denny Way and has been at Seventh and Bell Street since then. The Doghouse has been for all these years a rendezvous for sportsmen and sport's writers and their friends. It is always open to greet them.

In the fall of 1933, Miss Effie Raitt and Miss Margaret Terrell of the Home Economics department of the University of Washington bought the restaurant in the Northern Life Tower. They named it The Persian Dining Room and the purpose of acquiring it was for the use as a training center for dietitian majors as managers, hostesses, cooks and waitresses. The dining room was decorated in keeping with its name, in

22

Persian motifs by Jacob Elshin, who taught art at the university. The restaurant was owned jointly by Miss Raitt and Miss Terrell until the death of Miss Raitt in 1945. Miss Terrell continued as owner until 1957. Patrons of the Persian during all of its twenty-four years in business enjoyed the many delicious specialties and being served in such a perfect manner. The pecan and butterscotch pies were very special. For years, three meals a day were served but later, the Persian discontinued serving dinners. Professor Terrell is still with the university.

Leonard Hesse was manager of The Southern Barbeque at 139 Broadway. It opened its doors in 1935. The college crowd often came in and were welcomed by Mr. Hesse, who seemed to cater to them. He managed Southern Barbeque until 1945, when it became the property of Southern Barbeque Inc., and it is still managed by that company. In the news, we read that the building is to be razed soon and a bank is to be built on the property.

Marvin and Dorothy Rosand operated their seafood restaurant at Ray's Boathouse on Shilshole Bay for twenty years. It was opened in a small way in 1936, and it grew to occupy two floors and crowds would wait to be served on special days and Sunday. The site is most interesting near the west entrance of the ship canal, boats of all types passing so close. The food was expertly prepared and served. It is now called The Breakwater by the new managers.

At the Home of the Green Apple Pie, it is miraculous how

many pies have been baked since that restaurant opened on June 1, 1935. It has been at the same address since it opened--521 Pike Street. Myrtle, Floyd and Howard Smith owned and managed it for the first eleven years. After tasting those delicious pies, patrons continued their visits. The other foods on the menu have been well cooked and flavorful. In 1947, Ernest Hilsenberg of Skipper's, purchased the Green Apple Pie and managed it most efficiently until 1953 when he sold it to Mitchell Pentell, who is still the owner and manager. The Green Apple Pie is known not only by Seattleites, but its fame has spread even outside state borders.

On Aurora Avenue North and Forty-third, King Oscar's Smorgasbord holds the distinction of being the only restaurant in the United States with that name as the name is copyrighted. This little bit of Sweden has a unique setting in the old home of Captain Frank Winslow, which was built in 1890. King Oscar's initiated serving smorgasbord style in 1938. There had been buffets and some cafeterias before, but King Oscar's management states it was the first real smorgasbord. Tourists from all over the world have found their way to this gourmet's retreat, especially those from the Scandinavian countries. Smorgasbords have come and gone but King Oscar's is still with us.

Since 1938, The Lun Ting Chinese restaurant in the University District near 43rd on University Way has been well patronized all these years. Usually there are patrons waiting for a table, especially on weekends. It is open at five for dinners

only, closed Monday. Many come from distant parts of the city to Lun Ting's. To have such constant patronage for years, it has won a well deserved reputation for good food and service.

Ivar Haglund started his little fish bar on the waterfront in 1938. Ivar, who shows his Scandinavian background in all his activities, is a clown as well, so meets his patrons in his own inimitable fashion. In 1946, he opened his Broadway restaurant serving seafood and some landlubber dishes. His Acres of Clams, located at the foot of Madison Street on Pier 54, opened in 1950. The menu, besides all kinds of seafood, includes steaks and other entrees to suit the patrons. Acres of Clams is famed far and wide as an unusually fine place to eat when in Seattle. The name is most fitting and the host most congenial. Ivar's last restaurant to open is his Captain's Table on Fifth Avenue in 1955, which evidences Ivar's now expert planning.

Crawford's Seafood Grill had its grand opening on July 26, 1940 in the new modern building erected at a cost of \$31,000 with a seating capacity of 118. Located at 333 Elliott Avenue West near the water's edge, the outlook as well as the food, grilled to perfection has caused Crawford's its popularity. The bill of fare lists steak dinners and a varied choice of other foods as well as seafood prepared under the expert direction of Eric Meisner. The results are always delicious. For over twenty years, Crawford's has catered to a discriminating public.

Out on Fifteenth N. E. and 115th in a picturesque setting among firs and cedars in a rustic log cabin, your dinner was cooked to order while you wandered about in the grounds. Uncle Tom's Cabin began serving delicious dinners, mostly chicken, in 1940, with mouth watering pies made by Mrs. Tom, herself. This was a popular place for Sunday dinner for twenty years when a disastrous fire consumed the cabin and the beautiful trees surrounding it.

Skipper's Seafood Restaurant was first located at 375 Elliott Avenue West in 1939. It remained there on the waterfront until the owner, Ernest Hilsenberg and Curt Kremer, built the attractive Skippers at 208 Elliott West in 1942. The exterior is fashioned like a ship--has a lighthouse, a pilot house, ship's wheel, port holes and inside are ship models, table tops decorated with charts and the pictures on the walls are of ships, all very nautical. Skipper's has been one of the best restaurants to get the small oysters, Olympias, Quilicines and Cove, cooked so gently to make them tender. The other types of seafood are the best ever and served in true nautical fashion. Having two congenial hosts, there has been always one of them standing by to greet the patrons. In 1956, Mr. Hilsenberg sold his interest in Skipper's, but his partner, Curt Kremer, retains his half ownership. It is now (1960) leased and is still a seafood restaurant.

Busey's, in West Seattle on Sixteenth S. W., has been in business since 1941 under the management of H. R. Busey. Tasty food is cooked here and the homemade pies contain only the best

ingredients according to Mr. Busey. His patrons echo his claims.

The Hong Kong Restaurant has been in operation since 1945. It is in the International Settlement at 507 Maynard Avenue. Everything edible of Chinese origin is served. Sam Lee is the owner and manager. The decor features green and terra cotta set off by neon lighting, very effective. It has a large patronage of Americans and, of course, Chinese, Japanese and other orientals. Space can be made available for large parties such as wedding receptions.

In the Magnolia district at 3321 McGraw Street, an unusual, cozy little restaurant opened for business in 1945. Veri and Alma Tenny were grand cooks and the dishes resulting were extra fine. They did their own baking, the pies, so good, and wonderful cakes. The neighborhood clientele kept them very busy for the thirteen years they held forth there. The name has been changed to GG's and it is now under the management of Don and Clara Aust.

Les Teagle is well known in restaurant circles in Seattle. Soon after he came to Seattle from San Francisco, he built his Les Teagle's dinner restaurant at 302 Eastlake Avenue in September, 1946. He was warned that a restaurant serving just dinners so close in wouldn't be successful in Seattle, but it did work out very well. The dinners were out of the ordinary and the new building attractive and the host most congenial with a lot of know-how as a restaurateur. Many a diner flocked to this "Dinners Only" as a new trend in business. After several years, he sold and opened Les Teagle's After

Five at 520 Aurora Avenue North where he is doing a very lucrative business "feeding" satisfied patrons.

The Ranch, right in the business district at Sixth Avenue near Pike, features beef cooked in ranch style, country baked beans and steaks, of course, to go with the rodeo decor-- saddles, spurs, wagon wheel and other cowboy equipment. An old ranch stove has been electrified for atmosphere and use, too. Youngsters like to be taken to The Ranch. The tablecloths are checkered and waitresses are dressed in gingham. The Ranch began operating in about 1945.

The Village Inn in Bellevue was the first restaurant in Bellevue of any size. It opened in 1946, the same year as The Crabapple was being constructed. The Village Inn is still enjoying pleased patronage. The eastsiders pronounce the food and service as good.

Daverso's, located just off Pioneer Square, was opened by a member of the Italian pioneer family, Daverso, in 1946. There had been a restaurant at the same location since 1916 which had operated under a number of managements and names. He has made it a well patronized place to eat. The menu lists Italian foods mostly and if it is a pizza you wish, Daverso bakes them in the real Italian way in a brick oven, which produces the best in town. Mr. Daverso owned and managed a restaurant at 1844 Westlake Avenue North, which he operated for several years.

Franco's Hidden Harbor at the Marino Mart Moorage, 1500 Westlake Avenue North, was established by Marco Franco in 1946.

Now his son, John, has taken over the management. It is frequented by boat owners and their friends where they can order seafood or land food according to their mood. Meats are done expertly by several cooking methods, but broiling is preferred. Besides coming to enjoy the food, most of the patrons come to talk yachting, sailing or cruising and to look over the boats moored nearby.

In 1947, two restaurants started business in the Greenlake district. William Bryan built Bryan's Lake Terrace near the northeast shore of the lake. It was very well planned outside and in, really very attractive. Mr. Bryan was a very efficient manager and good host even when the crowds would pour in on those special days. You wouldn't dare appear without a reservation on Sundays and holidays. The food prepared came as near as being perfect as possible. After twelve years at the Terrace, Mr. Bryan's health failed and he was compelled to sell. New management continued to use the same name for the restaurant for several years. Now it is a Chinese restaurant called The Cantonesia. Warling's was the other restaurant starting that same year. It is still in business at the same location, Seventy-first and Woodlawn Avenue N. E. The management states that Warling's has become a landmark in the area and is well patronized.

Located since 1948 at Broadway and Jefferson Street, Ruby Chow's Chinese restaurant has been serving authentic Chinese food to Seattleites as well as tourists. It is considered the best of its kind in Seattle and it enjoys a steady flow of

patronage. As is the custom the last few years, some of our better restaurants concentrate on dinners and Ruby Chow follows that trend, opening at five o'clock most days and remaining open until late evening.

Mar's is a neighborhood restaurant in Laurelhurst Lane on N. E. 45th Street. It has been catering to many of the same families for years, serving Chinese food and American entrees since its opening in 1948. The manager states many of his customers come from other districts as well and are regulars at least once a week.

Irving's 620 at 620 Union Street began operating in 1949. That was the site of the old Italian Club, a private club, which first opened its doors in 1933 with a fine Italian cook, Chef Costa, in charge of the kitchen. Wilbur Irving had been employed in diverse positions, was editor of The Alaska Weekly, a very versatile character, but became a proficient restaurant manager. He is proud of his magic oven for quick cooking. The decor is Italian inspired; the same stained glass windows are still there as in the Italian Club. Irving's is a night club as well as a restaurant where a friendly atmosphere prevails and a real orchestra is provided for dancing.

In the Wallingford district, Moon Temple is much patronized as the food served is well prepared and of good quality. This restaurant has been listed at 2108 North 45th Street since 1949. Some of the entrees are unusual but pleasing. Chinese and American dishes compete for your selection.

A Danish Smorgasbord, The Selandia, at 711 Elliott Avenue West is one place that is moderately priced for these days. The Denmark trained chef knows how to prepare the many dishes offered on the loaded tables. The list is tremendous. The owners are Gunnar Hansen and Sigurd Jensen. They have been on Elliott since 1949.

To establish a restaurant by using railway equipment was the idea of a philosopher, Andy Nagy. He bought two railway cars, a dining car and a coach, in 1949 and was able to open his restaurant on June 17th. He named it "Andy's Diner." It has a seating capacity of 200. The home of this diner is in the south part of town on the railroad track at 2723 Fourth Avenue South. Andy serves luncheon and dinner, but he closes at 8:30 P.M. His charcoal broiled steaks, hashed brown potatoes and pies made "at home" draw patrons again and again to this unique diner.

Hester Shroyer and her brother, Howard, bought the restaurant at 11741 Fifteenth N. E. in 1949. Mrs. Ann Clayton and her husband had owned and managed it for the previous ten years. Under the name of Shroyer's it has many customers and friends who enjoy having a dinner there. Hester makes the bread and pies and the chicken is fried just right. They are open for dinners five days a week, closed Monday and Tuesday.

The Canlis Broiler is the result of the ideas of Peter Canlis, known as a perfectionist in restaurant decor and service. The property on which the restaurant is built is at the south

end of the Aurora Bridge and the view from the cantilevered restaurant is spectacular, a wide expanse of lakes and mountains. The building is of native cedar and stone on the exterior and the decor within is entirely Hawaiian in the style of the Peter Canlis restaurant in Hawaii. An air of culture is expressed in Canlis food and service, the patrons, important people, those who appreciate the ultra in dining. Peter Canlis opened the Canlis in 1950.

The Benbow Inn opened at 4212 S. W. Admiral Way in West Seattle in 1950. The property previously had a small restaurant on it called Kelly's as early as 1934. When Mr. and Mrs. Lloyd Longaire bought it in 1950, the building was entirely remodeled and decorated. The Benbow is proud of its continued patronage which gives evidence of good service and food of high quality. Three meals a day are served and snacks, of course.

The Grosvenor House at 500 Wall Street has no restaurant, but there is a coffee shop in the building under private management and The Grove Broiler at 522 in the same block has been serving selective luncheons and dinners since the Grosvenor was built in 1950. Les Brainard has owned and managed the New Grove since 1956 and patrons are always pleased with the very fine food and service--first class plus.

Pancho's at Fourth Avenue and Stewart Street opened for business in 1949. Known as the first open pit broiler, it has become a well patronized spot for business men for luncheon and so close by for many. Its A La Carte list included Shiska Bobs,

hickory barbequed spareribs, double loin lamb chops and beef, aged to perfection, draws patrons as much as the waitresses dressed in Mexican fashion.

The Colony in the Claremont Hotel serves dinners of the French type and the cuisine is sophisticated. It is really a night club as many of the newer restaurants are--dancing and entertainment. The chef is a dedicated old country cook and the Maitre D' is very happy to help guests decide which items on the menu may please them. Jack Baird has been the owner and manager for the last few years. The Colony opened in 1950.

Victor Rosellini has two restaurants in Seattle, one at 610 Pine Street, which he opened in 1950, and the other at 410 Union Street--Victor's 610 and Victor's 410, which opened its doors in 1956. He brought his chef from San Francisco where he had "presided" in Rimbo's 365 Club. Rosellini came to Seattle feeling there was a need for a "new look" in the restaurant business here. The cuisine is exquisite in both the Victor restaurants, white table covers and napkins of fine quality, candles, decor of taste and, to go with this, the menu lists the best well prepared food to suit business men of quality with their ladies. At luncheon both restaurants are crowded. Dinner at Victor's is an event!

The Norselander in an imposing stone building known as The Norway Center had its grand opening on Valentine's Day in 1951. The restaurant occupies almost all of the third floor and the

view from its windows is of the bay and Olympics, as you may judge from the address, 300 Third Avenue West. In summer, patrons may select tables on the adjoining patio under brilliant umbrellas. Roy Peterson, the manager, selects the meat used, from his own butcher shop. De Luxe is the service and Mr. Peterson's efficiency is reflected in the many delicious entrees on the menu--Norwegian fish cakes, Olympia oysters when obtainable, lobster and other seafood and wonderful salads are just a few. Facilities for large banquets are provided.

The Barb Restaurant Enterprises established their first restaurant in Seattle in 1951--The Seneca. In 1953, The Spring was ready for customers. The next year, 1954, another was opened in Bellevue and The Burien was finished in 1958.

These food centers have already proven their worth. They are favorites for families, especially for Sunday dinners.

Several more Barb restaurants are soon to be opened, among them the Polynesia on Pier 51, scheduled to be ready for 1962.

The Wharf restaurant was built in 1952 by the Port of Seattle as part of the Salmon Bay Terminal. The outlook from the full length windows of the The Wharf restaurant is of the fishing fleet anchored there, perhaps the largest in the world. This dining room is immensely popular, the food and service extraordinary. The menu is varied but seafood prevails. There is a Mermaid Room and the Moby Dick Room is a rendezvous for the fishermen.

Kermit's Charcoal Broiler is at 4847 California Avenue

in West Seattle. Prime ribs, steaks, chicken fried in butter and seafood, too, are favorites. It is a treat for the children to take them to Kermit's as Kermit has small orders for them. Mr. and Mrs. Kermit Zarley previously operated the West Seattle Golf Club Restaurant and still many of their customers are golfers. Paintings of West Seattle scenery adorn the walls. The plaid tablecloths bespeak its informal atmosphere. It has gained a reputation for serving the best of food. Kermit's opened for business in 1952.

The Floating Bridge restaurant located in the Mercer Island Shopping Center was opened by Leonard Hesse, its first manager, in 1953. It soon became a very popular place to eat on the island. Under Mr. Hesse's experienced direction, the restaurant took on an atmosphere comparable to the better type of restaurants. The menu contains many exceptional items prepared in the modern kitchen with utmost care. It has a coffee shop as well as a dining room with banquet facilities.

Bush Garden Sukiyaka, considered the best Japanese restaurant in Seattle, is owned and operated by Mr. Seko, who brings from Japan a fine knowledge of authentic foods of his native land as well as a feeling for its art. This attractive building, conceived and constructed by Seko himself with the help of his family, is located in the International Settlement at 614 Maynard Avenue South. Dinner guests walk into a large entrance hall with a pagoda roof, which is floored with oriental rugs. The decor here includes bamboo, Japanese screens, oriental greenery and other types of Japanese art.

On entering the dining area, you take off your shoes, sit down cross legged under the low tables and try to decide what to select among the many odd dishes on the menu. Americans as well as Japanese enjoy dining at Bush Garden--so different. Seko opened Bush Garden in 1953.

At Seventh Avenue and Olive Street is El Gaucho's, which was in business in 1953, also. Here the motifs are of cowboy scenes--horse shoes, bridles, saddles and such. It has an a la Argentine atmosphere and the food snacks of South America. The head waiter is Morrie Buckley, who learned his art under the tutelage of Frank Rippe, when he was a young waiter at Rippe's. Broiled steaks, barbecued beef and pork and the famed Caesar salad are favorites with most patrons.

In 1954, Harold Frye bought Les Teagle's at 302 Eastlake Avenue. He redid it with brown siding outside trimmed with stone. Inside he used neutral colors, surrounded the broiler with copper and stone, accenting the decor with bright colored table cloths and napkins. Mr. Frye specialized in broiled meats. He had gained experience operating a barbecue on Sand Point Way and in the barbecue pit at Seward Park. His "Sage 'n Sand" room featured murals of cowboys and sand dunes done by a talented artist. Frye's salads and the fine dressings were ultra. When the property was found to be in the path of the freeway, Harold Frye moved his building to the east shore of Lake Union where he operated his "Broiler" for several years. Now we find him at 175th and 15th N. E. where he is still broiling in his own special way to the

delight of former and new patrons.

On the east side of Lake Washington at Kirkland, The Flame began serving food at its best in 1956. Its situation by the lake makes it accessible by boat. In the short time The Flame has been in business, it has stood the test and its reputation has spread as an unusually fine place for luncheon or dinner.

A new dinner spot is Quesnel's on the waterfront in West Seattle at 4703 Beach Drive S. W. It was opened in 1959. The menu includes such entrees as prime rib, seafood, steaks and chicken. Quesnel's has group luncheon and banquet facilities. Like many dinner restaurants today, it is closed on Monday and Tuesday.

The Highway Restaurants, just north and south of Seattle, where Seattleites, who wished to drive out-of-town for an occasional dinner, were most likely to stop, should be mentioned in this manuscript. Several of the ones most patronized have come to mind.

My Southern Inn was one of the first on Bothell Highway. In 1919 it began frying chicken in the window in plain sight of passersby. One of the later operators of a chicken dinner inn declares she got her inspiration to open a highway inn from this one.

Bob's Place on the Bothell Highway near Kenmore, much patronized for many years, was opened in 1921. Bob Steigert was the owner and manager until 1940 when he sold to the manager who is continuing the fine service under the same name. The reputation of Bob's butter fried chicken dinners has spread far and wide and the patrons still keep coming after over forty years in the same location.

Coon Chicken Inn was a famous place for chicken dinners for years. In 1929 it was owned by H. L. Graham, who owned Coon Chicken Inn in Salt Lake City and other restaurants throughout the west. Ours on Bothell Highway was very popular, especially with the young people being one of the first to offer evening entertainment beside the excellent food always to be found there. It closed in 1949.

The Porterhouse Eagle Inn at 7654 Bothell Way serves king sized steaks and other fine meats besides chicken and the accompanying dishes to make a fine meal. As many of the outside restaurants, dinners are served just five days a week, closed Monday and Tuesday. Several earlier chicken dinner inns occupied the same site as Porterhouse Inn--Mammy's Shack as early as 1923, followed by Blake's and Eagle Inn.

The Gourmet at 7520 N. E. Bothell Way is a late comer comparatively. It started serving dinners in 1948. The patronage is very good, its reputation earned by the excellent steak and chicken dinners served most efficiently.

At the ferry landing at Mukilteo, The Seahorse, was opened July 1, 1955. Its specialties are seafood, prime rib, chicken, choice steaks, all prepared well for enjoyable eating. Patrons come from long distances for the real wild blackberry pies. On Wednesday from six to ten P.M. there is a Captain's Table Smorgasbord.

Some Seattleites will remember the picturesque Green Parrot Inn located on the Pacific Highway S. near the intersection of a side road leading then to Puyallup. It was built in 1927 and was a favorite chicken dinner stop for many years. During the afternoon and evening there was invariably a number of guests waiting to be served. The fine food and service were well worth waiting for.

Rose's Highway Inn has been well patronized since 1939. It has been owned and operated by Mrs. Rose Wilcox all these years. Her dinners of fried chicken have earned a most enviable reputation. The inn is located above Redondo Beach on Pacific Highway South. Rose says that many of the same families who ate through the years at her inn now bring their grandchildren to this familiar dining room to get her very fine dinners. Rose Wilcox and her sister managed the Colman Lunch in the Colman Building from 1918 to 1939.

Since 1943 The Farm, just off the Pacific Highway South in the same area as Rose's but on the east side of the highway has been owned and managed by Mr. and Mrs. "Smiley" Koskivich. Since the death

of Mr. Koskivich, Janice, his wife, has carried on serving the same delicious chicken and other types of dinners. Through the years there has been a constant flow of patrons who find their way to her door.

Mickey's Chicken Dinner restaurant must not be forgotten. It was to be found a little farther south than Rose's on the same highway leading from Seattle to Tacoma. Mickey began operating in 1945. He advertised chicken fried in butter. This familiar dinner stop was one of the best on the highway but is no longer in business.

At Boeing Field The Skyroom opened in 1941. Since then it has been privately owned and managed and is a convenient place for travelers to eat as well as for those who are employed nearby. The food served is of good quality and the live organ music lends atmosphere and enjoyment while seated in the attractive dining room.

Mr. M. L. Graham, a well known restaurateur, closed his Coon Chicken Inn on the Bothell Highway and took over the food service department of the recently opened Seattle-Tacoma Airport in 1949. He organized and managed the Coffee Shop, the Globe Dining Room, and the Horizon Room. Under Mr. Graham's experienced management these dining areas are serving several million travelers annually. Besides these, he supplies the flight meals for five major airlines. With an investment of \$250,000 in 1949, he has now added a gift shop, barber shop and several other concessions, all bringing in a considerable profit. His restaurants are open 24 hours a day every day in the year--a most fabulous undertaking. The food served is of the finest quality and the service unsurpassed. The decor of his dining rooms is very artistic, the designing done by the best of talent.

The famous Snoqualmie Falls Lodge built by Frank Holzheimer in 1916, was often sought by honeymooners. In those days the last bit of the old road up the hill to the falls was a rip snorting one for the Model T Fords which would usually boil over. In 1937, Orville Graves, who had been owner and manager of Fuss'n Boots in Seattle, bought the Lodge and with the help of his wife, her mother and father he proceeded to alter the rustic building to suit his taste. Soon the Second World War came along and the Lodge was closed while Orville worked at Boeing's. When he reopened it in 1947 conditions had changed, the roads were improved for automobiles and he no longer felt the need of overnight accommodations. It was then he inaugurated the farm breakfasts. His son had taken a course in hotel administration and had married and was a partner. Patrons were making reservations months ahead for the full course farm breakfasts. The menu is fabulous. Dinners are also served as before. Snoqualmie Falls Lodge has been considered for the past ten years as one of the finest country inns in America. It is a thrill to eat over falls that drop to a depth of 268 feet. Boyd Graves has been manager for some time now but his father stands by. More alterations and an addition have been made in recent years to take care of the many guests who drive to Snoqualmie Falls Inn. It is open from February 22nd until the last Sunday in September.

A most unusual site for a restaurant is on top of Snoqualmie Pass. The Thunderbird is approached by ski lift and was built in 1955, the investment greater than most out-of-town restaurants because

of the difficult and sometimes hazardous methods necessary to lift building material and equipment. It was constructed on high concrete piers so it would be above deep snow in winter. The exterior is of cedar and inside it is of cedar and stone. It is always cozy on the bench around the central fireplace. It is open from November to May and from July to September and is frequented by skiers for the most part. Roast beef dinners with deep apple pie is a specialty. Special reservations may be made for Saturday night parties during the months The Thunderbird is open.

There are several interesting announcements of things to come in exceptionally different restaurants and unique places to dine. The Polynesia, another of the Barb Enterprises is scheduled to open very soon on Pier 51. The Edgewater is to be finished and will open in 1962 on Pier 67. The Space Needle being constructed on the grounds of The Seattle World's Fair will be finished and its rotating dining room open for out-of-this-world dining service when the Fair opens in April, 1962. Walter Clark's Windjammer now under construction, another of Clark's Enterprises, will be ready in 1962. Situated on Shilshole Bay overlooking the marina it will be popular for its scenic beauty as well as for the fine food that will be served there. Tillicum Village is now being planned on Blake Island to open in 1963. This should be a wonderful attraction with its salmon bakes done in the approved Indian mode of cooking salmon. The Hyatt House near the International Airport will be a convenient and luxurious place to dine when it opens this year (1960). Hyatt Houses are now famous for the best in food and service. A Statler Hilton is under construction on Pacific Highway South, also near the airport. The scheduled date for

opening is July 1, 1961. It will be another addition to that fast growing chain of class A hotels and restaurants. Patrons of the ultra in service and dining art are anticipating the grand openings of Hyatt House and the Statler Hilton.

There are numerous private clubs in Seattle that serve the very best quality food for their members and guests. Two of these clubs date their founding back to 1888, The Rainier Club and The Elks Club. The history of Seattle clubs is most interesting.

Seattle has been known as one of the ten best restaurant cities in the United States for as many years. Ideally situated near fertile vegetable farms and dairy centers and where fruit in abundance is harvested, besides being the fishing terminal of the west, Seattle has at its door the many and always fresh products of the Northwest. A trip to the Pike Place Market confirms this most emphatically.

Hattie Graham Horrocks  
(signed)

*Hattie Graham Horrocks*