Unusual Restaurants Prompt Dining Out

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Unusual Restaurants Prompt Dining Out

Elizabeth Ann Murfield describes the different restaurants catering to a novel-seeking public

Whether your tastes run to chile con carne from south of the border or to that grand old American institution, the glorified hamburger, you're sure to find a restaurant to satisfy your food fancies.

Dining out can be a delightful adventure for restauranteurs are continually seeking unusual novelties to attract trade. Patriotic trends in fashions have encouraged the use and appreciation of foods which are typically American in all parts of the country, the recipes of which have been handed down through generations.

Restaurants are featuring special Creoles of New Orleans, boiled dinners and chowders from New England, simple and appetizing dishes from the deep South or food with the flavor of the West and North. Customers have a whole galaxy of culinary accomplishments from which to choose.

Popular with guests are the Sunday English breakfasts which are being served from 8:30 to 1:00 by some restaurants. A wide variety of substantial and appetizing foods are offered on the menu to entice people who wish to breakfast leisurely. "Best" linens, silver, crystal, china and fresh flowers contribute to the popularity of these breakfasts. Listed on the menus are such a wide variety of entrees as Carolina waffles with maple syrup and sausage, Virginia ham or bacon and eggs, broiled kippered herring with drawn butter or chicken liver and fresh mushroom omelet. Potatoes served with the orders are a reminder of old-fashioned country breakfasts.

Successful restaurant operators are on the alert for innovations to please their customers. One restaurateur is continually on the watch for novel relishes to serve with table d'hote meals. Another shares flowers from his own garden with his patrons, while one is constantly experimenting to improve his pastries.

Another small restaurant specializes in serving informal family dinners to combine that "homey" feeling with all the convenience that goes with restaurant service. The head of the family is given the chicken to carve, or, if he prefers, it is carved for him.

The platters of vegetables are served family style instead of in portions. The restaurateur himself visits the table to make friends with the children and to see that all is right.

A New York City restaurant features a new idea in food service called "Skillet Service." The entree is brought to the tables by the waiters, and is served to the patrons from the skillet in which it was cooked.

One of California's popular motorist hotels, which are known as motels, features an open air barbecue located at one end of the patio where guests are invited to select their own steaks and chops and then watch them be prepared.

Many hotels and restaurants cater to the children of their patrons. The tables and surroundings are furnished with all the things a child loves—miniature chairs and tables, small china, silver and glassware. Often the junior guests are entertained with jingles, colored pictures and attractive menus.

Certain restaurants have a children's birthday book and remember their little guests on their birthdays with cards, novelties or cakes, even though the children do not appear at the establishment on that particular date.

Menus for children are made attractive with colorful illustrations of nursery rhyme characters, silly symphony cartoon people and little verses to amuse them. A typical verse found on a children's menu:

Some carrots are both stout and long,
Some onions brown and very strong,
Some pumpkins fat as fat can be,
But spinach is quite thin, you see.

In one restaurant, vegetables are served to children on special trays in brightly colored paper cups. One little girl noticed that the spinach looked much better than it usually did, because it was in a pretty yellow cup. Carrots were attractive in a pale blue cup, while tomatoes looked even so red and tempting in a container of Nile green. Children like this variety and novelty and are influenced by color.