

ALWAYS SERVES THE BEST

Calumet Restaurant Has Made That Its Motto Since Start.

FEEDS 2,600 PEOPLE A DAY

Two Proprietors Give Personal Attention to the Management of the Calumet, Looking After Patrons.

The principle of serving the best possible food for the smallest price has made the Calumet restaurant, 1411 Douglas street, the most popular restaurant in Omaha. Daily over 2,600 people are fed there, the meals ranging from a 10-cent lunch to a full course dinner.

During the noon hour of any week day may be seen a constant stream of men and women entering and leaving this prominent eating house. Nearly every business concern in the city is represented in the crowd and often the head of a large firm finds himself seated beside his most humble clerk, each enjoying the meal immensely. The secret of this democratic patronage is a simple one; in each case either the splendid service, the quality of the food or the price is the attraction.

Sidney Swanson and Joseph W. Colwell are the proprietors of the Calumet, and a more efficient pair for this job would be difficult to find. Each noon both are giving their personal attention to the comfort of the patrons, and at other times of the day either one or the other is always present. Both have had years of experience in the business and nothing seems to escape them which would make the service at the Calumet better.

Sever Classes. The key has probably been thrown away. At any hour of the night one may obtain a square meal there, and to those whose working hours are reversed with the general scheme of things, this feature is a boon. It takes 150 employees to keep up this night and day service, and judging from the cleanliness, the quality of cooking and the dispatch of service each is especially trained for his work.

To one without any restaurant experience the amount of care and skill required to successfully carry on this vast business is incomprehensible. To plan for so many mouths each day, to anticipate their wants, the weather and the seasons, and all this without waste, is a task which requires expert generalship, and the many years of continuous satisfaction since its establishment in 1893, attest how well the heads of the Calumet have succeeded.

Excellent Brands Used.

The selection of the various brands of food products to be used is one of the tasks which requires careful judgment for the maximum returns. To this phase of the business the managers of the Calumet devote much attention. The brand of coffee, for example, is a very important matter, for there is no other one item which can make or spoil an otherwise good meal so readily as the coffee served. It is a compliment therefore to the goodness of Courtney's Ankola brand, that it is served exclusively at the Calumet. Pastry is another item which must be carefully looked after, for this, too, helps or hurts a meal greatly, according to its goodness. The selection of the kind of flour to be used in pastry is very important. The Calumet uses Blue Bell flour, sold by Brunner & Sons for this purpose, and those who have tasted the pastries at the Calumet know their quality. In connection with pastry it might be well to mention the famous mince pies which for years have held sway over all other forms of dessert. Mince pie is a matter of delicate discrimination with many people and there are those who will not eat it at restaurants unless they are sure of the cleanliness and quality of the mince meat used. This doubt is entirely dispelled at the Calumet, however, with those who know that for many years the famous Heins mince meat has been used. Several other of the "57" varieties find their way to the Calumet tables, assuring the patrons of high grade catsup, pickles, etc. The Alamito milk used gives general satisfaction. Cole & Fry oysters have made that brand of food a favorite with many people who eat at the Calumet, and it is a common sight to see many full dozen orders spread before diners at meal time.

Quality is High.

Probably the greatest factor in the success at the Calumet has been its constant aim to serve the very best meats obtainable. These come from the Central market, which is owned by the Kulakofsky Meat company, and which firm has gained much favor with Omaha people for the good quality of its meats.

The handling of the cash at a busy noon hour at the Calumet is in the hands of two lady experts, whose courtesy and skill have made many friends for them. They use a National cash register and the constant ringing of this machine to designate the payment of checks makes a complete record of the number of customers served and the individual and total amounts received.

For years the I. A. Medlar company has printed the comprehensive bill of fares for the Calumet, the daily changing of which is a considerable job. The cleanliness of the linen is an attractive feature also, and the Evans-Model laundry boasts of the fact that it does the work.

Managers and Owners of the Calumet Restaurant.



SIDNEY SWANSON

JOSEPH W. COLWELL



Courtney's

**Ankola Blend Coffee
Makes the
Calumet Popular**

The Oysters Served at the Calumet Come From

**Cole & Fry Company
"King Cole"
Guaranteed Oysters**

Fresh Fish, Celery and Poultry

A western institution, owned and managed by the owners, who give the business their personal attention.

If experience and facilities are what you are looking for, we have had more experience and have better facilities than any other house in this line in the entire western country.

10TH and HOWARD STS., OMAHA
The Only Independent House in Nebraska
We don't belong to any trust.

A Clean Napkin

is always assured you at
The Calumet Restaurant

We Do The Laundering

Evans Model Laundry

The "Daylight Laundry"

OMAHA
FIRMS WHICH
SUPPLY

THE POPULAR

BRANDS
USED AT THE

CALUMET

1411 Douglas

RESTAURANT

OMAHA

Blue Bell Flour

That's what makes the bread and pastry taste so good at the Calumet Restaurant.

All grocers sell Blue Bell Flour

T.C. Brunner & Son

Doug. 4460

11th and Dodge Sts.

"MEDLAR PRINTING"

HAS GIVEN DISTINCTION TO BILL OF FARE WORK AT THE CALUMET FOR FIFTEEN YEARS. WE MAINTAIN A SPECIAL DEPARTMENT FOR REQUIREMENTS OF THIS KIND, BUT WE DO ALL KINDS OF PRINTING WHEN THE DEMAND IS FOR

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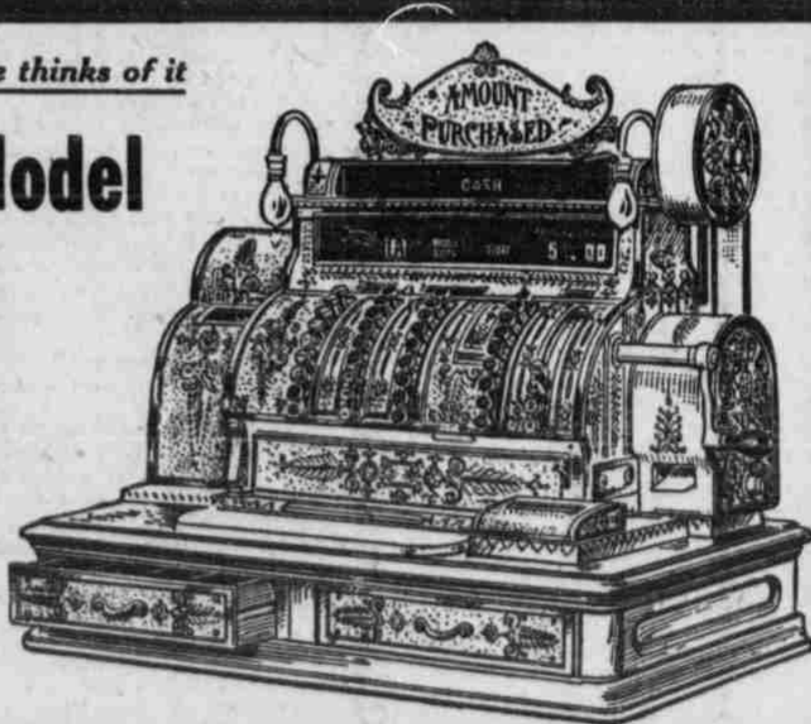
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OMAHA



Let Us Supply Your Table at Home

with the same high grade of quality meats which we deliver daily to the Calumet, at prices that will help reduce its upkeep.

We specialize in catering to hotels, restaurants, boarding houses and to discriminating housewives.

CENTRAL MARKET

Kulakofsky Meat Co., Prop.

Phone Doug. 1796

210 North 16th Street

WHY

does the Calumet Restaurant use

Alamito

milk and cream exclusively?

Because

they know that the best food products are the cheapest in the long run

If you wish to be sure of the best use

Alamito

Doug. 411

The Calumet Restaurant

is using the celebrated

Syracuse Vitrified China

in its service, and has done so for the last eleven years. This speaks the quality.

OMAHA CROCKERY CO.
George H. Miller, Mgr.

YOU HAVE OFTEN HEARD IT SAID

that the mince pies at the Calumet Restaurant are extremely delicious, but you probably have never learned the reason. Here it is

HEINZ MINCE MEAT

The Calumet uses Heinz Mince Meat and Heinz Ketchup and many other of the 57 varieties, and these always please the discriminating diner.