

FRENCH WILL RULE CULINARY OFFICE

Charles Maynard Directeur le Restaurant and John Marie Escale Assistant.

BOTH FROM LA BELLE, PAREE

In the culinary art the French stand supreme. The world acknowledges it. They are versed in the arcana of gastronomic science.

Learned His Art in Nice. M. Maynard began his education with an apprenticeship in the pastry department of a hotel in Nice, that gay city of the fashionable Riviera on the sunny shores of the Mediterranean.

He had a vast experience in the most noted and exclusive hosteries of Europe including the splendid hotel, Aix les Bains, where he catered to the king of Greece and to J. Pierpont Morgan, the Villa Isola, Palermo, Sicily, Massara, Villa, Wiesbaden, Germany, Grand hotel, Rome; Continental hotel, Cairo, Egypt; Hotel Paris hotel, Hamburg, Germany.

He began his career in this country as second chef at the exclusive St. Regis hotel, New York, to which he was brought by Emil Bally from the Grand hotel, Monte Carlo. Bally is the acknowledged peer of American chefs.

Has Had Wide Experience. Maynard has been connected with the Cafe d'Alton, Philadelphia and the Hotel Astor, New York. He was chief decorator at the Plaza, New York, when it opened.

For the dining and palm rooms of the Fontenelle hotel are built and decorated after the style of the period of Francois I.

The decoration is copied from the famous "salles des gardes" or hall of the guards in the palace at Fontainebleau.

The beamed ceiling is richly decorated on an antique-mahogany background elaborately overlaid in conventional ornaments in gold, and parti-colored tapestry in beaver tones hangs on the walls.

From the beams downward is the antique mahogany dado while the base is Heligan green marble.

Illumination is by means of French lanterns in antique bronze and octagonal in shape.

The floors are marble of warm gray tones. The furniture is mahogany upholstered in deep red.

In the dining room the window draperies are of the same deep red elaborately appliqued in gold brocade ornaments and having the Renaissance coat of arms as a central motif on the valance. Buff shades and lace curtains hang back of the silk velvet drapery.

In the private dining rooms the draperies are mauve with gray applique. Woodwork is gray with painted medallions; the walls are gray and the ceiling of an ivory tint. The floor is laid with black and gray carpet.

Gold and Ivory in Banquet Hall. Gold, ivory and French gray are the colors in the banquet room, where the walls are painted a two-toned soft effect. The woodwork is French gray and the ceiling old ivory.

The pillars are arabesqued in ivory and gold medallions and the draperies are two-toned gold and yellow silk, the fixtures crystal, one set in each deep panel.

In the palm room the draperies are silk brocade, lighter and airier than those in the dining room and the furniture is covered with lighter material.

Machines Hate the Same Things Which Are Hated by Man

Three kinds of machines that hate the things that man hates are located in one room in the subcellar of the new Fontenelle.

One of these hates heat. It is the big ice machine. A powerful engine operates it. From this ice machine pipes run all over the hotel. Wherever heat is to be combated, there are the little pipes, emissaries of the big heat-hating machine.

The pipes run in coils all through the dozens of refrigerators. They run through the water cooling system, which is also located in this room. They find their way to an ice-making machine, where the water is turned into blocks of ice to provide a food of cold more portable and transportable than pipes.

Another of these machines hates slowness. This is the air compressor that makes the speed medium for the pneumatic tubes running all over the house.

Slowness is the great "bete noir" of this machine. It thinks the human foot is one of the slowest methods of getting about ever invented. Messenger boys, especially the comic paper kind, are its especial abominations.

The telephone is all well enough for conversation, but when it comes to sending things there should be a method just as speedy and that is this.

The other machine hates dirt. It "can't stand it," as Harry Gump used to say. Wherever it sees dirt it swallows it.

From this dirt machine tubes go all over the hotel. And from the openings of the tubes on the various floors flexible tubes will be attached and the machine will get its appetite satisfied with the dust that is found in the rooms and all other floor and wall spaces of the big hotel.

That won't have a chance to try to get away because a broom won't be used. It won't be stirred up, but just stop, be gobbled up by the dust-eating monster in the cellar and swallowed.

Second of Omaha's Pretentious Up-to-the-Minute Hotels



Grand Central Hotel

Omaha Menu 53 Years Ago

HERNDON HOUSE, OMAHA, NEBRASKA.

J. T. ALLAN, PROPRIETOR.

Dinner—December 25, 1862.

HILL OF FARE:

Table listing menu items: Leg of Mutton (Caper Sauce), Turkey (with Oysters), Oyster Patties, Wild Turkey, Currant Jelly, Mashed Potatoes, Green Corn, etc.

mirror and some enamel pieces with gold decorations. This room will please the feminine eye to a degree of genuine pleasure. The women's retiring room will have mahogany furniture with brown walnut finish.

Many Kinds of Furniture. Various periods and styles of furniture will be used in the suite rooms. There will be Chinese, Chippendale, Sheraton, Queen Anne, Hepplewhite, Adam and Jacobean designs in brown mahogany.

A Bovine Beauty. It all originated at a small grocery store where they sold anything from sand to a pearl necklace. A farmer had gone for some lard to rub on his cow's bad leg. The bungling grocer gave the old

NEW HOTEL PLACE OF BEAUTY

Interior Will Be One of Omaha's Show Places with Everything to Harmonize.

IT IS ENSEMBLE OF RICHNESS

When the doors of the new Fontenelle hotel shall have been thrown open to the public Omahans will be permitted to view a history whose appointments will compare with any hotel of the country.

The interior of this hotel will be one of the show places of Omaha. The furniture, carpets, dainties and decorations will comprise an ensemble of richness in design, artistic color schemes, soft lighting effects, artistic furniture of various periods and styles and other features conducive to the comfort and pleasure of the guests.

Furnishing the interior of a large hotel of this kind is more of an undertaking than the average person would surmise. Orchard & Wilhelm was given the contract for providing the furniture, carpets, draperies and other decorations. The contract will amount to about \$200,000, probably the largest single order of the kind ever made in this city.

same manner as the plans and specifications of the architect in the building of the structure.

Big Ball Room. The banquet room will have a gray and gold color scheme. This room will be divided by a glass partition, which will be raised on occasions for balls. The ball room thus available will be 45x50 feet.

The main dining room and palm room will be separated by a glass partition. These two rooms when thrown open will measure 225x130. Francis I period of decorations will prevail on the ceilings and the walls of these rooms and this idea will be suggested in the furniture. The carpets will be of the English renaissance, with black, mulberry and green colorings.

Main Lobby Expensive Place. The main lobby will be furnished with Italian and French renaissance furniture, of mahogany with antique gold trimmings and polychrome and gold upholsterings to match the general color scheme, which will be a soft shade of French gray and mulberry.

The men's lounge will be fitted up in a comfortable and substantial manner, with oak in soft gray finish and upholsterings to match the decorations. Maple with painted decorations will be the chief characteristic of the women's parlor. There will be a handsome, console table with marble top and gold

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On Draft and in Bottles At the Fontenelle Hotel

FALSTAFF

On Draft and in Bottles At the Fontenelle Hotel

1840--1915

Seventy-five Years Ago

"America's Finest Pure Malt Beer"

Only pure potable Water, the finest Barley Malt, made under Piel Bros.' personal direction and specifications to the highest standards yet demanded of the malting industry, the finest obtainable Saazer Hops, specially selected, are used in the manufacture of these beers; individuality and specially cultured Yeasts are the fermentation factors.

Kapuziner—Our Leader

Extra dark, sweeter and creamier; possessing the cardinal characteristics of German Holiday Beers. To the lovers of dark beers, it contains not only the delight of special malts, but represents a new achievement in the brewing industry in its superlative blend with the hops. This brew is, indeed, the "Last Word" in German Lager Beers in America. It is recommended by eminent physicians and used in hospitals for the convalescent, because of its exceptional nutritive values, and is superior to Malt Extracts because more digestive.

When Martin Van Buren was president, the brewery of Lemp was founded—the oldest in America with a national patronage. Three generations of Lemp masterbrewers focused their efforts on perfecting the finest beer flavor.

Beer Is Food

Bread and beer are made of the same materials; cereals, yeast and water. Bread is solid; beer is liquid—both are highly nourishing. Physicians prescribe beer to produce energy, build tissue and strengthen nerves. Good beer is

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