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

The world acknowledges it.

They are versed in the arcana of gas Who ever heard of such a thing as a

"celebrated Russian chef," or a "famous Italian cook." Just as well expect to hear of a dis

tinguished Turkish composer or a celebrated Esquimo sculptor. And the great thing by which a hotel

is Judged in its cooking. The Fontenelle has been particularly fortunate in this respect. Monsieur Charles Marard will preside as directeur

M. Mayard comes direct from the Onondage hotel, Syracuse, N. Y., where during the last four years he has con ducted the culinary department and given an air distinctive to the dining room and the banqueting halls.

He will be assisted by John Marie Escale, whose name speaks for his nationality.

Learned His Art in Nice. M. Mayard began his education with an apprenticeship in the pastry department of a hotel in Nice, that gay city of the feshionable Riveira on the sunny shores

of the Mediterranean.

He had a vast experience in the most noted and exclusive hostedries of Europe including the Splendid hetel, Aix les Hains, where he catered to the king of and to J. Pierpont Morgan, the Villa Islota, Palermo, Sicily; M. saquer Wirzheden, Germany; Grand hotel, Rome: Continental hotel, Cairo, Egypt; Retter Park hotel, Hamburg, Germany, In the last named he served at one time the late King Edward VII of England

and the present katser. He began his career in this country as ind chef at the exclusive St. Regis hotel, New York, to which he was brought by Emil Bailty from the Grand hotel, Builly in the acknowl-Monte Carlo. edged peer of American chefs.

Has Had Wide Experience. Mayard has been connected with the Cafe l'Aiglon, Philadelphia and the Hotel New York. He was chief decorateur at the Plaza, New York, when It

monaieur will have something of a finchess to show to the good people of Omaha. La, in. We shall see what we

Manaleur will find the French idea prevailing also in the hall over which he is to hold sway. And this may further inapire him to culinary efforts befitting a son of in belte France.

For the dining and palm rooms of the contenelle hotel are built and decorated after the style of the period of Francois I. decoration is copied from the "salles des gardes." or hall of

the guards in the palace at Fontainbleau. beamed ceiling is richly decorated an antique mahogany background borately overlaid in conventional ornaments in gold, and parti-colored tapestry in begyer tones hangs on the walls From the beams downward is the an ique mahogany dado while the base to

Helgian areen marble. lanterns in antique bronze and octagonal

The floors are marble of warm gray tones. The furniture is mahogany up-holstered in deep red.

eries are of the same deep red elaborately appliqued in gold brounds ornaments and having the Ferticaello coat of arms as a When the doors of the new Fentenelle control will be the formation of the new Fentenelle control. In the dining room the window drapcentral motif on the valence. Buff shades and face ourtains hang back of the allk

in the private dining rooms the draperics are mauve with gray applique. Woodwork is gray with painted medallions; the walls are gray and the ceiling of an ivery tint. The floor is laid with

Gold and Ivory in Banquet Hall, fold, frory and French gray are the the celling old ivory.

fixtures crystal, one set in each deep

silk brocade. Eithter and airer than those Orchard & Wilhelm was given the con-

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 Fonte-

One of these hates heat. It is the big fee hiachine. A powerful engine operates it. Prom this too machine pipes run all over the hotel. Wherever heat is to be combatted, there are the little pipes, entlanaries of the big heat-hating machine. The pipes run in colls all through the

dustus of refrigerators. They rus through the water cooling system, which is also located in this room. They find their way to an lee-making machine, where the water is turned into blocks of ice to provide a form of cold more portable and rameferable than pipes. Another of these machines hates slow-

This is the air compressor that nakes the speed medium for the pneu-matic tubes running all over the house, Slowness is the great "bets nois" of this machine. It thinks the human foot is one of the slowest methods of getting about ever invented. Messenger boys, casocially the contic paper kind, are its es-

pecial abomination.

The telephone is all well enough for contersation, but when it comes to saiding things there should be a method just

The other machine bates dirt. It "can't bear it," as Fairy Gamp used to say. Wherever it sees dirt it awallows it.
From his bit muchine 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 nathated with the dust

is found in 30 rooms and all other and rail sonces of the big hotel.

It won't have a chance to try to get y because a broom won't be used, out the affered up, but just zipo, be ind up by the assettible dust-cating ter 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.

Dinner-December 25, 1862 BILL OF FARE: SOUP.

FISH.
Bolled Salmon (Cream Sauce).

BOILED. Leg of Mutton (Caper Sauce). Chicken (Egg Sauce)

Turkey (with Oysters). Chicken. Beef. Pork (Apple Sauce.)

Baute of Chicken Liver (with Mushrooms). Kidneys, au vis. Oyster Patties. Macaroni, an gratin. Fried Oysters. Roast Buffalo. Venison (Cranberry Sauce).

Current Jelly. Cranberry Sauce. Cold Slaw.

Wild Turkey.

VEGETABLES.
Boiled Cabbage,
Tomatoes.
Onions.

DESSERT.

Mashed Potatoes. Browned Potatoes. Green Corn. PASTRY.

Apple Fudding (Brandy Sauce),
Mince Pics. Apple Pics.
Cranberry Pics.
Fruit Cake,
Pound Cake,
Run

NEW HOTEL PLACE OF BEAUTY

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

otel shall have been thrown open to the public Cmahans will be permitted to view a hostelry whose appointments will compare with any hotel of the country. Propristor W. R. Burbank and the decorators islied the best hotels of many cities in the land and they improved their own ideas with suggestions gathered in this inspection trip.

The interior of this hotel will be one of the show places of Omaha. The colors in the banquet room, while the furniture, carpets, desperies and decora-walls are painted a two-toned golf ef-fect. The woodwork is French gray and ness in design, restful color schemes, soft ligating effects, artistic furniture of var-The plusters are arabesqued in lvery lous periods and styles and other fea-and sold hedallich and the draperies tures conductive to the comfort and are two-topod sold and yellow silk, the pleasure of the sucsts.

Furnishing the interior of a large hotel of this kind is more of an undertaking In the palm room the draperies are than the average person would surmise. draperies and other decorations. ontract will amount to about \$100,000, probably the largest single order of the kind ever made in this city. C. H. Dodd. decorating expert for Orchard & Wilhelm started many weeks ago to draw sketches. of the public rooms, these beautiful skutches showing just how the varabout three weeks to make one of these parlor.

The banquet room will have a gray and gold color acheme. This room will be divided by a glass partition, which will be raised on occasions for balls. The ball room thus available will be tix100 feet. The walls of this large room are being covered with canvas and oil decorations nd with the rich crystal chandeliers the effect will be entrancing. Handsome chairs with shield and pattern backs have been received for this room. The tables will be of the round-top pattern, of mahogany with antique brown finish. It is anticipated that many brilliant social functions will be held in this beautifu room.

The main dining room and palm room will be separated by a glass partition. These two rooms when thrown open will measure 22x130. 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. The furniture will be of maple with bleached mahogany and abony insets, making a pleasing and attractive effect.

Main Lobby Expensive Place. The main lobby will be furnished with Italian and French renaissance furniture, 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.

comfortable and substantial manner, with oak in soft gray flaish and upholsterings to match the decorations. ious rooms will appear when furnished. Maple with painted decorations will be even to the color chemes. It requires the chief characteristic of the women's There will be a handsome sketches which serve in something the sole table with marble top and gold

COLE & FRY CO.

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Guaranteed Oysters

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

Three private dining rooms will appeal to diners in every detail. There will be very attractive maple furnishings. showing no birdseye, of antique finish and with painted decorations. The designs will be exquisite and something quite un-

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 mahegany. Some suite rooms will be furnished in American walnut of Charles II types. The furniture for 30 bedrooms will all

be of mahegany, in a dull brown finish. The furniture for the public rooms was all designed specially for this hotel. Drawings of the designs were submitted before the articles were made. All of the furniture was made in the United States. Proprietar Burbank and representatives of the Orchard & Wilhelm company made several visits to furniture factories before orders were closed.

Omahana who admire the artistic in furniture will have an unusual opportunity to get new ideas at the Fontenelle. The plain simple designs of the Queen Anne styles will appeal to many, and others will be enamored of the Adam type with its straight-lined effects and tapering legs and posts. Some of the Charles II designs with twist effects are

A Bovine Beauty.

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

farmer, however, some cologne instead things over that counter. Tou gave me cologne yesterday instead of liniment, an I'd put it on me blessed cow afore I knowed."

Look here, he said to the grocer, "I wish you'd be careful how you chuck said the grocer, in a mollifying tone.

"Harm be hansed!" snapped the farmer.
"That 'ere cow won't ent now, nor allow oraclf to be milked. The only thing she does is to sigh the whole day long, and go and look at her reflection in the pond."

-St. Louis Globe-Democrat.

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On Draft and in Bottles At the Fontenelle Hotel

"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.

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FALSTAFF

On Draft and in Bottles At the Fontenelle Hotel 1840--1915 Seventy-five Years Ago

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.

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FALSTAFF

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