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Portrait by Robert Childress

Mr. Hines is an erect and well set-up individual, just short of six feet tall, with thinning gray hair, a ruddy complexion, a genial twinkle in his eyes, and only slightly on the rotund side. While undoubtedly one of America's best-known gourmets, he is definitely not a gourmand. During the past thirty years he has traveled over two million miles by automobile, train, and plane throughout every state in the Union, parts of Canada, Mexico, and the Hawaiian Islands in his quest for good food and good living. He has probably eaten in more different places than any other living man.

DUNCAN HINES'

Food Odyssey

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Foreword by ROY H. PARK
President, Duncan Hines Institute, Inc.

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*This book is dedicated to those to whom good
eating is a joy and the preparation of food
one of the great arts*

*For Ken & Ruth Wakefield
with good wishes from
Clara & Doreen Hines*

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Foreword

TO THE TRAVELING PUBLIC OF THIS COUNTRY, THE NAME DUNCAN Hines has become an invaluable guide. Before the advent of his *Adventures in Good Eating*, meals on the road were unpredictable affairs, and any choice of restaurant generally lay between one "greasy spoon" and another, with little to recommend either. Now, because Duncan Hines has set up rigid standards by which he judges restaurants, his seal of approval has become a beacon meaning good food and courteous service. His insistence upon cleanliness and good food tastefully prepared and his recommendation of only those places that meet these standards literally has brought about a revolution in roadside dining.

A place doesn't have to be the biggest in town, or the flashiest or the anything-else-est for Duncan Hines to recommend it—it need only live up to his criteria for inclusion in his directory. On the other hand, if the restaurant doesn't meet those requirements, all the chrome and soft lights and fancy leather upholstery and pretty waitresses won't get the restaurant into the book. Many of the places that Mr. Hines brought to prominence and financial security were out-of-the-way and

undiscovered. If it weren't for him, many would still be unknown, much to the misfortune of patron and owner alike.

Now, for the first time, Duncan Hines tells how he got started in this unique business as a food guide, issuing an invitation to his readers to join him in his gastronomical peregrinations and enjoy with him some of his more memorable experiences in the Art of Food.

ROY H. PARK
President
Duncan Hines Institute, Inc.
Ithaca, New York

Acknowledgments

To my wife, Clara, who is a delightful traveling companion; to Roy H. Park of Ithaca, New York, my business associate; and to Fred Glimpse of Phoenix, Arizona; for their assistance in the gathering and preparation of much of the material in this book—my thanks.

DUNCAN HINES

Contents

1. THAT NEVER-TO-BE-FORGOTTEN PLATTER	1
2. EARLY EXPERIENCES IN THE SOUTHWEST	15
3. NEW YORK: NOWHERE LIKE IT	25
4. DOWN EAST WITH THE LOBSTERS	59
5. CREOLE COOKERY	75
6. SOUTHERN STYLE	103
7. MIDWESTERN PLENTY	129
8. CALIFORNIA: STATE OF VARIETY	173
9. COAST OF THE NORTHWEST	197
10. ADVENTURE ABROAD: HAWAII, MEXICO, AND EUROPE	215
11. FOODS: ROMANTIC AND FAVORITE	239
12. THE DUNCAN HINES INSTITUTE	255
INDEX OF RECIPES	267
INDEX OF RESTAURANTS	270

DUNCAN HINES'

Food Odyssey

Index of Recipes

- appetizer (onion cake), 155
apple pie, 213-214
asparagus soufflé, 142-143
- Berzola Fooroun* (baked lamb chops), 193
- beverages:
 coffee, 80
 mint julep, 127
 Ramos gin fizz, 92
- biscuits, hot, 112-113
black bottom pie, 118-119
boiled dinner, New England, 69-70
- bread:
 biscuits, hot, 112-113
 corn muffins, 116-117
 hush puppies, 113-114
 orange toast, 143
 spoon bread, 117-118
- Cape Cod turkey dinner, 67-68
candied sweet potatoes or yams, 95-96
cheese cake, Lindy's, 49-50
- cheese sauce, 143
chicken, Southern-fried, 107-108
clams, baked, au gratin, 202-203
cod, 67-68
coffee, 80
corn muffins, 116-117
crab and spaghetti, 195-196
cream of the garden cold soup, 150-151
Creole okra gumbo, 82-83
- desserts:
 apple pie, 213-214
 black bottom pie, 118-119
 cheese cake, Lindy's, 49-50
 lemon chiffon pie, 171
 orange soufflé, 126
 peach melba, 148
 pecan pie, 120
 rum cream pie, 146
 strawberries, French-fried, 100
- fish, *see* seafood
French-fried strawberries, 100

German potato pancakes, 137
gin fizz, Ramos, 92
gravy, ham, 121
green peas, French style, 227-228
guacamole (Mexican sandwich spread), 177
gumbo, Creole okra, 82-83

ham gravy, 121
hasenpfeffer (rabbit), 136
hot biscuits, 112-113
hush puppies, 113-114

lamb chops, baked, 193
lemon chiffon pie, 171
Lindy's cheese cake, 49-50
lobster à la Newburg, 62

meats:

lamb chops, baked, 193
pork sausage, 10
rabbit, 136
sauerbraten, 135
sausage, pork, 10
steak, 36-38
veal cutlets, 131-132
Mexican sandwich spread, 177
mint julep, 127
muffins, corn, 116-117

New England boiled dinner, 69-70

okra gumbo, Creole, 82-83
onion cake (appetizer), 155
orange soufflé, 126
orange toast, 143
oyster stew, 64-65

DUNCAN HINES' FOOD ODYSSEY

pancakes, German potato, 137
peach melba, 148
peas, French style, 227-228
pecan pie, 120
petits pois à la Française, 227-228

pies:

apple, 213-214
black bottom, 118-119
lemon chiffon, 171
pecan, 120
rum cream, 146
pompano *en papillotte*, 85
pork sausage, 10
potato pancakes, German, 137
pot liquor, 114-115

rabbit, 136

Ramos gin fizz, 92
rice, fried, with shrimp, 191
rum cream pie, 146

sauce, cheese, 143

sauerbraten, 135

sausage, fresh pork, 10

seafood:

Cape Cod turkey dinner, 67-68
clams, baked, au gratin, 202-203
cod, 67-68
crab and spaghetti, 195-196
lobster à la Newburg, 62
oyster stew, 64-65
pompano *en papillotte*, 85
shrimp Arnaud, 89
shrimp and fried rice, 191
whitefish livers, 242
shrimp Arnaud, 89
shrimp and fried rice, 191

INDEX OF RECIPES

soups:

cold, cream of the garden, 150-151
okra gumbo, Creole, 82-83
oyster stew, 64-65
pot liquor, 114-115
Southern-fried chicken, 107-108
spaghetti and crab, 195-196
spoon bread, 117-118
spread, sandwich, 177
steak, 36-38
strawberries, French-fried, 100
sweet potatoes, candied, 95-96

toast, orange, 143

veal cutlets, 131-132

vegetables:

asparagus soufflé, 142-143
New England boiled dinner, 69-70
peas, French style, 227-228
rice, fried, with shrimp, 191
sweet potatoes or yams, candied, 95-96

whitefish livers, 242

Wiener schnitzel (veal cutlets), 131-132

yams, candied, 95-96

Index of Restaurants

ARIZONA

Phoenix:
Green Gables, 174

ARKANSAS

Little Rock:
Sam Peck Hotel, 226

CALIFORNIA

Buena Park (near Los Angeles):
Knott's Berry Farm and Ghost
Town, 183-184

Los Angeles:
Farmer's Market, 185-186

Pismo Beach:
Plessas Tavern, 202

San Francisco:
Cathay House, 187-188
Don the Beachcomber's, 156
Fisherman's Grotto Number 9,
194-195

Grison's Chicken House, 193-
194

Grison's Steak House, 193-194

Mei-Ling House, 188-190

Omar Khayyám's, 191-192

San Francisco (cont.)

Trader Vic's, 190-191

DISTRICT OF COLUMBIA

Washington:
Harvey's, 26

FLORIDA

Boynton Beach:
Lee Manor Inn, 122-123

Daytona Beach:
Johnston's Coffee Shop, 123

Fort Lauderdale:
Creighton's, 123

Lake Wales:
Chalet-Suzanne, 26, 123-124

St. Petersburg:
Wedgwood Inn, 123

Tarpon Springs:
Louis Pappas' Riverside Cafe,
123

GEORGIA

Atlanta:
Mammy's Shanty, 123
Pickaninny Coffee Shop, 123

INDEX OF RESTAURANTS

271

GEORGIA (cont.)

Perry:
New Perry Hotel, 120

ILLINOIS

Chicago:
Ambassador East Hotel, 160-
162

Bismarck Hotel, 155

Black Forest, 131

Charm House, 26

Club El Bianco, 38

Don the Beachcomber's, 156-
158

The Golden Ox, 131

Klein's, 131

Pump Room, 160-162

Red Star Inn, 131

St. Hubert's Old English Grill,
156

Sheraton Hotel, 154-155

Steak House, 168

Stock Yard Inn, 168-169

Swiss Chalet, 155

Wrigley Building Restaurant,
158-160

Evanston:
Georgian Hotel, 26

Vera Megowen Restaurant,
26

Geneva:
Mill Race Inn, 26

Kankakee:
Yesteryear, 152-153

Lake Forest:
Deerpath Inn, 27

Park Ridge:
Tally-Ho Tea Room, 27

IOWA

Cedar Rapids:
Krebs Dutch Girl, 131

Marshalltown:
Stone's Restaurant, 169-170

KENTUCKY

Harrodsburg:
Beaumont Inn, 27

Louisville:
Stebbins' Grill, 27

LOUISIANA

New Orleans:
Antoine's, 27, 83-84
Arnaud's, 87-89

Corinne Dunbar's, 81

Galatoire's, 89-90

Morning Call, 78-80

Pâtisserie aux Quatre Saisons,
86-87

Pontchartrain Hotel, 91-92

Roosevelt Hotel, 92

Vieux Carré Restaurant, 90-91

MARYLAND

Baltimore:
Miller Brothers, 27

Frederick:
Francis Scott Key Hotel, 27

Silver Spring:
Mrs. K's Toll House, 27

MASSACHUSETTS

Boston:
Parker House, 241

Springfield:
Highland Hotel, 27

MASSACHUSETTS (cont.)

Whitman:

Toll House, 71-73

Worcester:

Putnam and Thurston, 27

MICHIGAN

Dearborn:

Dearborn Inn, 27

Detroit:

The Stockholm, 131, 163-167

St. Clair:

St. Clair Inn, 27

MINNESOTA

St. Paul:

Port's Tea Room, 27

Stillwater:

Lowell Inn, 119, 138-140

MISSISSIPPI

Vicksburg:

Old Southern Tea Room, 113

MISSOURI

Gallatin:

Virginia MacDonald's Tea Room, 115

Kansas City:

Putsch's 210, 153-154

St. Louis:

Winston Churchill Tea Room, 27

NEW JERSEY

Atlantic City:

Hackney's, 27

Boonton:

Pudding Stone Inn, 27

DUNCAN HINES' FOOD ODYSSEY

NEW MEXICO

Albuquerque:

Fred Harvey's House, 16-17

NEW YORK

Fredonia:

The White Inn, 27

Keeseville:

Greenapple Inn, 27

New York:

Johnny Johnston's Charcoal Room, 35

Keen's English Chop House, 33-35

Le Pavillon, 51-53

Lindy's, 47-50

Stoddard's Atop Butler Hall, 43-47

Voisin, 50-51

Waldorf-Astoria Hotel, 38

Washington Street Produce Market, 54-58

Skaneateles:

Krebs, 27

OHIO

Akron:

Clark's Restaurant, 141

Cincinnati:

Caproni's, 148-149

The Gourmet Restaurant, 146-148

Skyline Restaurant, 147

Terrace Plaza Hotel, 146-148

Cleveland:

Clark's Restaurant, 141

Damon's, 27

INDEX OF RESTAURANTS

OHIO (cont.)

Columbus:

The Maramor Restaurant, 149-150

Marzetti Restaurant, 27

Stow:

The Smorgasbord, 144-145

Toledo:

Grace E. Smith's Restaurant and Cafeteria, 141

Youngstown:

Clark's Restaurant, 141

OREGON

Portland:

Ireland's, 205-206

Oyster House, 205

PENNSYLVANIA

Erie:

Clark's Restaurant, 140

Philadelphia:

Old Original Bookbinder's Restaurant, 27

State College:

Nittany Lion Inn, 27

Uniontown:

Summit Hotel, 27

RHODE ISLAND

Providence:

Miss Dutton's, 27

VIRGINIA

Alexandria:

Penn-Daw Hotel, 27

Natural Bridge:

Herring Hall, 27

VIRGINIA (cont.)

Richmond:

John Marshall Hotel, 112

Roanoke:

Hotel Roanoke, 117

Smithfield:

Sykes Inn, 27

Williamsburg:

Williamsburg Inn, 27

WASHINGTON

Bellevue:

The Crabapple Restaurant, 210

Olympia:

Olympia Oyster House, 206

Seattle:

Benjamin Franklin Hotel, 208-210

Outrigger Room, 208-210

Victor Rosellini's Restaurant, 207-208

Snoqualmie Falls:

Snoqualmie Falls Lodge, 211-212

Wenatchee:

Cascadian Hotel, 212

WISCONSIN

Milwaukee:

Mader's Restaurant, 27, 134

Nashotah:

Red Circle Inn, 28

Port Washington:

Smith Brothers' Fish Shanty Restaurant, 28, 242

Whitewater:

Green Shutters, 28

274

WYOMING

Cheyenne:

Harry Hynd's Restaurant, 5, 18

HAWAII

Hilo:

Lanai Restaurant, 216

Honolulu:

Don the Beachcomber's, 156,
219

Ishii Gardens, 217-218

Lau Yee Chai's, 219-220

CANADA

Toronto:

The Sign of the Steer, 95

MEXICO

Mexico City:

Hotel Geneve, 223

ENGLAND

Liverpool:

Adelphi Hotel, 39

London:

Carlton Club, 39

Savoy Hotel, 237

DUNCAN HINES' FOOD ODYSSEY

London (cont.)

Simpson's-on-the-Strand, 237

BELGIUM

Brussels:

L'Epaulé de Mouton, 231

FRANCE

Paris:

La Crémaillère, 227

Plaza Athenee, 229

Sauneterre (near Avignon):

La Petite Auberge, 233-234

GERMANY

Frankfurt:

Zum Gemalte Hause, 233

THE NETHERLANDS

Amsterdam:

The Five Flies, 232

Lido, 233

SWITZERLAND

Lucerne:

Stadt und Rathskeller, 233

ON THE HIGH SEAS

Liberté, 226-228

Queen Mary, 237-238

DUNCAN HINES' FOOD ODYSSEY

CROWELL