

Centennial Souvenir
Restaurant Antoine

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FOUNDED IN 1840

ROY L. ALLIATORE, PROPRIETOR

100 N. WABASH AVENUE

CHICAGO, ILL.



Roy Louis Alciatore

Proprietor of Antoine's Restaurant.

Grandson of Antoine Alciatore, founder.



Irvin S. Cobb

"Once upon a time, being seduced by certain poetic words of Thackeray, I made a special trip to a certain cafe in Paris to eat *bouilla-baisse*. I found it distinctly worth while. Later I went to Marseilles, the home of this dish, and there ate it again and found it better. And then I came back to America and ate it at Antoine's in New Orleans and found it best of all."

—from Irvin S. Cobb's Article, "Just to Make Your Mouth Water."—*Cosmopolitan Magazine*.



Will Rogers
Syndicated News Service

"Antoine's is the famous eating place of New Orleans, and let me tell you brother, when you have a famous eating place in that city, it must be some place, because they do know how to eat, and what to eat, and hospitality, and when you speak of Antoine's you have reached the "Z" and "&" in alphabetical praise.

It was founded in 1840 and has never had to resort to a jazz band. Imagine a restaurant existing and making a world wide reputation on just food. My sombrero is topped to Jules and Roy at Antoine's."



Antoine's Is to New Orleans What Delmonico's Was to New York or The Cafe Anglais to Paris.

The home of good cheer.

The home of fine Cooking.

The place where trouble and tribulations are left
behind.

It is the place "par excellence" for the gourmet,
because there is always something new for the refined senses.

New dishes, new seasoning, new presentation of eatables.

What you can get elsewhere you can get at Antoine's.

But, some things you can get at Antoine's you cannot get else-
where, because they are special concoctions of the culinary art,
prepared under the master's eye.

Dishes are created, or new ways of serving old ones are dis-
covered almost weekly.

Eating at Antoine's is like getting a new start in life.

You go in with the blues and leave with rosy impressions.



Surroundings

Those who have never partaken of a meal at Antoine's invariably picture the place gorgeously decorated with all the bright colors of the rainbow; with gold, silver and bronze leaf plastered in the very recesses of the ceiling; with a select band playing popular music or excerpts of the Operatic masterpieces; with footmen in princely livery opening the carriage doors, and grooms to take care of the cloaks.

None of all that.

Antoine's is today what it was at its inception—an immaculately clean place, with tableware and linen of the severe solid home-like type, and attentive noiseless waiters, who speak many tongues because they have learned their avocation on both continents.

No deafening brass band between courses.

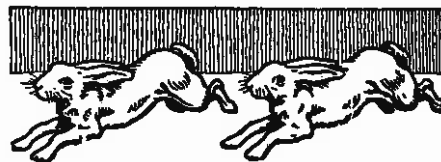
No boisterous table neighbors.

When you go to Antoine's, it is to give your palate an un-
disturbed treat.

That is why the place is unique and in a class of its own.

Had Brillat-Savarin lived a century later he would undoubtedly have referred to Antoine's in his "Physiologie du Gout" because it is that particular atmosphere of the place which enhances the artistically prepared dishes and develops to the highest degree the gastric fluids.

Not to have eaten at Antoine's is almost saying that you have never been in New Orleans.



A Bit of History



Antoine Alciatore

Founder

1840 to 1885

Founder of the house of Antoine, who seeking his fortune in America came to New Orleans and founded in the year 1840 the Restaurant Antoine. Beginning in a small way, it was not long before Antoine's was a byword for all that stands highest in the culinary line. His talents won for him an enviable reputation and the little restaurant flourished. Antoine went back to France his native land to die, and he left the business in the hands of his son Jules.



Jules Alciatore

Proprietor

1885 to 1930

Jules, a fit successor to his illustrious father, took charge of "Les affaires" and since he too made his studies in the land of his father, the house of Antoine again prospered under his guiding hand, and today it enjoys an international reputation wherever people gather to discuss the gentle art of eating in its many and divers forms. Jules, before his death placed the active management of the restaurant in the hands of his son Roy.



Roy L. Alciatore
Present Proprietor

1930 to —.

Roy, grandson of Antoine Alciatore, and present proprietor, was born and reared in America, in a modern age, but nevertheless retains these qualities which he inherited from his grandfather and his father in the gastronomic line, and due to the able tutelage of his father Jules, is a fit successor to carry on the name of Antoine to still greater heights.

Distinguished Guests

In the Spring of 1940 Antoine's Restaurant will celebrate the completion of one hundred years of uninterrupted service in catering to the gustatory needs of lovers of fine cuisine. The following list of distinguished guests who have visited Antoine's in the past century is mute evidence of the fame which the House of Antoine enjoys throughout the world.

President Franklin D. Roosevelt, Ex-President Theodore Roosevelt, Ex-President William H. Taft, Ex-President Calvin Coolidge, Ex-President Herbert Hoover, Marechal Foch, General Boulanger, Admiral Richard Byrd, J. W. Weeks Ex-Secretary of War, George H. Dern Ex-Secretary of War, L. W. Roberts Jr. Ex-Assistant Secretary of the Treasury, Ray Lyman Wilbur Ex-Secretary of the Interior, Commodore Ernest Lee Jahncke Ex-Assistant Secretary of the Navy, General John J. Pershing, General J. Harbord, General Smedley Butler, Brigadier General J. H. White, Brigadier General Ray H. Fleming, Major General George Van Horn Moseley, Captain James J. Van Zandt, Major General J. L. Schley Chief of Engineers U.S.A., Lieutenant J. M. Ocher and Lieutenant H. L. Challenger of the U.S. Submarine S-10, Captain W. L. Ainsworth, Colonel Frank Evans U.S.M.C., Thomas Jefferson Coolidge Ex-Undersecretary of the Treasury, Henry A. Wallace Secretary of Agriculture, Nellie Tayloe Ross, Director of the U.S. Mint, U.S. Attorney General Frank Murphy, Marvin H. McIntyre Secretary to President Roosevelt, Rear Admiral H. H. Christy, Vice Admiral R.A.R. Plunkett-Ernlé-Erle-Drax Commander of West Indies British Squadron, Rear Admiral Ahthor J. Hepburn, Rear Admiral E. B. Fenner, Vice Admiral Edward Pettengill, Vice Admiral Edward Campbell, Rear Admiral Hayne Ellis, Commander Louis J. Gulliver U. S. Frigate Constitution, Captain H. C. C. Blagrove, Captain Benjamin Dutton, Commander Charles E. Rosendahl, Captain G. S. Burrell C. F. C., Commander Paul Auphan of the Jeanne d'Arc, Admiral Culverius, Commander A. N. Addoms, U.S.S. Moffett, Rear Admiral G. J. Rowcliff, Commander Alejandro Salinas San Roman Chilean Ship Rancagua, Lieutenant Commander Neville Levy U. S. N. R., Lieut.-Commander Paul Serpette French Ship d'Entrecasteaux, Lieutenant Commander Paul Broussaunt French Submarine Ouessant, Lieutenant Pierre Le Creux French Submarine Agosta, Captain J. S. Abbott, Rear Admiral H. V. Butler, Captain A. B. Reed, Commander Cristobal Gonzalez Aller y Acebal Spanish Ship Juan Sebastian de Elcano, Lieutenant Commander H. R. Thurber, Lieutenant Commander Albert Casanova Gonzalez Cruiser Cuba, Rear Admiral P. A. Rossiter Surgeon General U. S. N. Commandant

Gonet, Capt. Louis Sable, Naval Attache at Washington, French Ambassador George Bonnet, English Ambassador Sir Esme Howard, French Ambassador Paul Claudel, German Ambassador Dr. Hans Luther, Royal Italian Ambassador Augusto Rosso, French Ambassador J. Jusserand, Greek Ambassador Demetrios Sicilianos, Royal Italian Ambassador Fulvio Suvich, Japanese Ambassador Ken-suke Harinouchi, Abdel Wahab Pasha Egyptian Undersecretary of State, Capt. Joao Alberto Lins de Barros, Brazilian Cabinet Member, President Anastasio Somoza of Nicaragua, Harry L. Hopkins W. P. A. Chief, J. Edgar Hoover F. B. I. Chief, Howard O. Hunter W. P. A. Administrator, L. W. "Chip" Robert National Democratic Secretary, Archibald MacLeish Librarian of Congress, F. V. Sorrels Chief of Secret Service, Colonel E. W. Starling Chief of White House Secret Service, Donald Richberg, ExAmbassador Hoffman Philip, Honourable Gerald Drew, Nathan Strauss Chief Housing Administrator, Dr. Leon De Bayle Minister of Nicaragua, Supreme Court Justice Felix Frankfurter, Lloyd C. Griscom Former Ambassador, Jefferson Caffery Ambassador to Brazil, Harper Sibley U. S. Chamber of Commerce, O. John Rogge Assistant Attorney General, Japanese Admiral Yamamoto, Major General Charles Macon Wesson, Chief of Ordnance U. S. A. Colonel E. P. Pierson, Lieutenant Commander John J. Patterson, N. S. N., Commander Arnold E. True, Commander W. A. Griswold, Lieut. Commander Touseeth, Lieut. Commander P. G. Voge, Lieut. Commander Beverly Harrison, Lieut. Commander J. C. Belock, Lieut. Commander E. A. Taylor, S. D. Embick, Lieut. General Commanding III Army, Major General James B. Allison, U. S. A.

DIGNITARIES

Senator John H. Bankhead, Senator William Gibbs McAdoo, Senator Gerald P. Nye, Senator Henrick Shipstead, Senator Bennett Champ Clark, Senator John H. Overton, Senator Allen J. Ellender, Senator Theodore Bilbo, Senator Robert Mouton, Senator Harry D. Wilson, Senator J. K. Griffith, Senator A. Leonard Allen, Senator Rene de Rouen, Governor David Scholtz of Florida, Governor A. B. Chandler of Kentucky, Governor J. V. Allred of Texas, Governor Huey Pierce Long, Governor Earl K. Long of Louisiana, Governor Hugh L. White of Mississippi, Governor A. W. Norblad of Oregon, Governor Elect Arthur H. James of Pennsylvania, Representative Richard M. Kleberg, Representative Paul H. Maloney, Congressman Frank Reid, Congressman Wright Patman, Mayor James J. Walker of N. Y., Mayor Fiorella La Guardia of N. Y., Mayor William Hale Thompson of Chicago, Mayor Edward J. Kelly of Chicago, Mayor Bernard Dickman of St. Louis, Mayor Angelo J. Rossi of San Francisco, Mayor Bryce B. Smith of Kansas City, Mayor Thomas L. Holling of Buffalo, Mayor Robert S. Maestri of New Orleans, Mayor Martin Behrman of New Orleans, Archbishop Joseph

Francis Rummel, Patrick Cardinal Hayes, Monsignor Peter M. H. Wynhoven, Leon C. Phillips, Governor of Oklahoma, Senator D. Worth Clark, Governor-Elect Sam H. Jones of Louisiana, Senator Daniel A. Reed, Congressman Harold E. Stassen.

NOTABLES

Rene Soulangue Teissier Consul General of France, Fernand Gobert Belgian Consul, Bernard Gilliat Smith British Consul General, Consul General Bravo of Nicaragua, Robert M. Cohan British Consul, H. Stanford London British Consul, Julio Holguin Consul of Colombia, Dr. Wacław Garonski Consul of Poland, Kenzo Ito, Consul of Japan, Dr. Francisco Banda Consul of Ecuador, F. Gordon Rule British Consul, Dr. Charles J. Hollub Consul of Czecho-Slovakia, Count Jean de La Greze French Consul, Rene Delage French Consul, Dr. Vitale Gallina Italian Consul, Dr. Ludovico Censi, Italian Consul, Edmundo Aragon Mexican Consul, Jayme de Brito Brazilian Consul, Ernest Wendler German Consul, Baron Von Speigel German Consul.

NOBILITY

The Grand Duke Alexis, brother of the Czar of Russia, Prince and Princess Achille Murat, Count and Countess Charles de Peslouan, Count Marcel le Besac, Count Mercier de Caladon, Marquis de Crequi Montfort de Courtivron, Prince Francois de Bergeyck of Belgium, Count and Countess de Castellani, Count Jean Michel Cressaty, Baron and Baroness Rodolphe de Schaunsee, Prince Louis Ferdinand Hohenzollern, Count Tullio Carminati di Brambilla, Baron Andre Van Havre of Belgium, Sir Herbert and Lady Marler of Canada, The Marquis of Donegall, Lord Godfrey Walter Phillimore, Lord Henry Mackinnon Raikes, Lord and Lady Swinfen, Admiral Sir Reginald Hall, Lady Dent of London, Lady Sonja Cyers of Ireland, Count Aldo Castellani, Charles Guy Fluke Greville Earl of Warwick, Marquis and Marchioness Gian Gerolamo Chiavari, Lord Marley, Count Albrecht Van Bismark, Princess Von Bismark, Countess Zappola, Japanese Baron and Baroness Sumitomo, Baron Von Mumm, Baron Richard Von Schrenk, Count Charles de Gramont, Lady Nelson of London, Baron W. A. Humboldt, Count Teofilo Rossi di Monteleira, Sir Anthony Lindsay Hogg, Sir William and Lady Max Muller, Count and Countess David A. Constantini, Grand Duke Dimitri, Sir and Lady Benjamin Drage, Count and Countess Robert Jean de Vogue, Le Duc de Levis Mirepois, Thelma Furness, Lady Hadfield, Grand Duchess Marie of Russia, Prince and Princess Zalstem Zalesky, Sir Joseph Robinson of South Africa.

AVIATION

Transatlantic Fliers Dieudonne Costes and Le Brix, Transatlantic Fliers Wiley Post and Harold Gatty, Speedflier James "Jimmy" Doolittle, Speedflier Roscoe Turner, Captain and Ace Eddie Rickenbacker, Transatlantic Flier "Dick" Merrill, Francesco de Pinedo, Captain Alex Papina, Clyde Pangborn, Lowell Yerex, James G. Haizlip, Admiral Richard Byrd, Michel de Troyat, H. S. "Hank" Jones, Carlton Putnam, C. R. Smith, Colonel Edgar Gorrell.

CELEBRITIES

Sir Thomas Lipton, Mr. and Mrs. W. K. Vanderbilt, Mrs. Franklin D. Roosevelt, Emily Roosevelt, Mrs. Warren G. Harding, Mrs. Woodrow Wilson, Alfred M. Landon, Theodore Roosevelt Jr., Archie Roosevelt, Mr. and Mrs. Elliott Roosevelt, Herbert Hoover II, Curtis B. Dall, John J. Raskob, Charles M. Schwab, Mrs. Gloria Morgan Vanderbilt, Roy Chapman Andrews, Carter Glass Jr., Mr. and Mrs. Pierre Clemenceau, Judge Edward Fabre Surveyor of the Canadian Supreme Court, Raymond Orteig donor of the Lindbergh prize, John Ringling, John Ringling North, Judge Pierre Crabites, John W. (Bet a Million) Gates, Joel Chandler Harris, Otto Kahn, Franklin L. Hutton, John Drew, Walter Hale, Louise Closser Hale, Jules Bache, Helen Kellar, Elizabeth Arden, Dexter Fellows, Harvey S. Firestone Jr., Liberty Knickerbocker, Isabel Sloane, Mrs. Martin Johnson, Frank (Bring 'em Back Alive) Buck, Lessing Rosenwald, Mrs. Harrison Williams, Florence B. Gould, A. P. Giannini, Charles R. Gay, James B. Conant President of Harvard, Adolph Ochs, Harold F. McCormick, Paul Dumont N. B. C., Mr. and Mrs. Lenox R. Lohr President N. B. C., Major Bowes, Dr. Roger Bigelow Merriman of Harvard, Dr. Christian Gauss of Princeton, Dr. Harold Dodds President of Princeton, Dean C. E. Clark of Yale, Dr. Edward James McCormick B. P. O. E., Mr. and Mrs. Ely Culbertson, Geraldine Rockefeller McAlpin Webster, Clyde R. Place Architect of Rockefeller Center, W. P. Filmer builder of San Francisco bridge, Major Max Oser, A. Atwater Kent, W. Seward Webb, Frances Drexel Munn, Mary Munn, C. A. Munn, Leo McDonald, Mrs. Huey P. Long, Nathan Perelles President of the Harvard Clubs, Dr. Rufus C. Harris President of Tulane, Dr. Roscoe Pound of Harvard, Justice Henry T. Lummus, Dr. Rene Cruchet of Paris and Bordeaux France, Dr. Hans Groedel of Berlin, Andre Lafargue Chevalier of the Legion of Honor, Andre Chevrillon President of l'Academie Francaise, Fortunat Strowski, Raymond Laurent Mayor of Paris, France, Firmin Roz l'Institut Francaise, Gabriel Louis Jarray President of the French La Salle Delegation, Dr. Fernand Bruneryre, Paris Municipal Council, Jules Destombes Academie de Sciences, Algedius Fauteux President of the Mon-

tre Historical Society, Gabriel Lugot Chef of the Waldorf Astoria, Charles Baron French Chamber of Deputies, Charles Holt of Time, Otto Hagel of Life, George Buford Lorimer Saturday Evening Post, Mr. D. J. Von Balluseck Amsterdam Holland, Jean Jeraudoux French Minister of Affairs, Louis Mouquin, Miss Marion Huntington, Colonel Albanus Phillips, Frederick Stinchfield President American Bar Association, Mary Cable Dennis, Gloria Baker, Mr. Charles Bedaux, Roger R. Grillon, Mrs. Dodge Sloan, Miss Anna Mae Tracy, Kelvin Cox Vanderlip, M. Diamant Berger, William Makepeace Thackeray, Andre Geraux "Pertinax", Steve Hannagan, Hugh Bailie President United Press, Mr. and Mrs. Julian Street, Mr. and Mrs. Andre L. Simon, President Wine and Food Society, Lafcadio Hearn, J. George Frederick President Gourmet Society, Paul Henkel Society of Restaurateurs, John B. Kennedy N. B. C., Booth Tarkington, Joseph Ziegler Leiter, Sigmund Spaeth, Mrs. Alice Roosevelt Longworth, Dean E. J. Kyle, A. and M. College, Mr. B. H. Winchell, Donald E. Baruch, Perry Moore, Colonel Robert Guggenheim, Allan Hoover, Joseph Simard of Canada, Thomas A. Beck, Richard C. DuPont, Professor Adolph Meyer of John Hopkins, Rebecca P. Guggenheim.

SPORTS

James "Gentleman Jim" Corbett, John L. Sullivan, Jack Dempsey, George Carpentier, Primo Carnera, Max Baer, "Buddy" Baer, George M. Lott Jr., Martin Plaa, Vincent Richards, Don Budge, Ellsworth Vines, Bill Tilden, Henri Cochet, Ty Cobb, Chuck Klein, Lefty Gomez, Bob Feller, Roy Weatherby, Christy Mathewson, Babe Ruth, Roger Peckinpaugh, Larry Gilbert, Oscar Vitt, Bill Terry, Jimmy Foxx, Alva Bradley, Gerry Nugent, William Harridge, Mel Ott, Johnny Gice, Danny Shute, Johnny Revolta, Paul Runyan, Bennie Hogan, Henry Picard, Zell Eaton, Lloyd Mangrum, Dick Metz, Ed Dudley, Freddie Haas Jr., Fred Corcoran, Frank Walsh, Gus Novotny, John Dawson, Gene Sarazan, Rube Albaugh, Horton Smith, Lawson Little, Jimmy Thompson, Harry Cooper, Bobby Jones, Sam D. Perry, Knute Rockne, Andy Kerr, Amos Alonzo Stagg, Fritz Crysler, Red Dawson, Bernie Bierman, Earl "Red" Stick, Bryon "Whizzer" White, Art Rooney, Kenesaw M. Landis, Glen "Slat" Hardin, Ted Cox, Pat O'Shaughnessy, Eddie Reed, Jim Crowley, Homer Norton, Walter Hagen, Al Barbee, Charles A. Hare.

OPERA AND MUSIC

Adelina Patti, Geraldine Farrar, Jenny Lind, Sarah Bernhardt, Enrico Caruso, Emma Calve, Ricardo Martin, John McCormack, Mary Lewis, John Charles Thomas, Mary McCormick, Marion Talley, Hizi Koyke, Richard Crooks, Enid Szanthe, Sidney Rayner, Lawrence Tibbett, Giovanni Martinelli, Enzo

Pinza, Nino Martini, Elizabeth Rethberg, Herbert Janssen, Bruna Castagna, Grace Moore, Maria Gambarelli, Natalie Bodanva, Joseph Bentonelli, Nelson Eddy, Lily Pons, Richard Bonnell, Gladys Swarthout, Anna Pavlowa, The Great Nijinsky, Leopold Stokowski, Eugene Ormandy, Fritz Kreisler, Gregor Piatigorsky, Valdimir Golschmann, Jascha Heifetz, Arthur Zack, Gennaro Papi, Pasquale Amatr, Louis Hasselmans, Edward Johnson General Manager Metropolitan Opera Association, Edward Ziegler Assistant General Manager, Earle R. Lewis Assistant General Manager, Chorus Master Fausto Cleva, Leo Silvera, Ida Krehm, Joseph Knitzer, Jeanette MacDonald, Helen Jepson, Ernest McChesney, George Barriere, Nijinsky, Jeanne Foedor, Allan Jones.

STAGE

Alfred Lunt, Lynn Fontanne, Helen Hayes, Margaret Anglin, Lou Tellegen, Lillian Russell, Della Fox, Joe Jefferson, Fritz Scheff, De Wolfe Hopper, Maude Adams, Julian Eltinge, Edwin Booth, Lawrence Barrett, Constant Coquelin, Evan Burrows Fontaine, Izetta Jewel, Cornelia Otis Skinner, Otis Skinner, Catherine Cornell, Tallulah Bankhead, Guy Bates Post, Katherine Standing, Guy Robertson, Richard Mansfield, Ethel Barrymore, Basil Rathbone, Frank Crumit, Julia Sanderson, Florenz Ziegfeld, Majorie Rambeau, Walter Hampden, Gus Van, Georgie Hale, Leo Feist, Mack Gordon, Harry Revel, Nikita Balieff, Lou Irwin, Herman the Great, Howard Thurston, Marcella Powers, Eric Linden, Bernice Claire, Francis Lederer, Margols Gilmore, Hugh Sothern, Edward Everett Horton.

CINEMA

Mary Pickford, Marguerite Clark, Eugene O'Brien, Charles Spencer Chaplin, Douglas Fairbanks, Lew Cody, Richard Barthelmess, William S. Hart, Betty Compton, Theda Bara, Rod Laroque, Esther Ralston, Ricardo Cortez, Ann Harding, Roscoe "Fatty" Arbuckle, Irene Rich, Cathryn Carver, Adolf Menjou, Grant Withers, George O'Brien, Warner Baxter, Anita Stewart, Tom Garaghty, Jack Mulhall, Tully Marshall, Jack La Rue, Jack Warner, Nick Stuart, Sue Carol, John Bunny, Marie Dressler, Jimmy Dunn, Gail Patrick, Andy Devine, Charley Chase, Margaret Grahame, Hugh Sothern, Buddy Rogers, Errol Flynn, Jeanette MacDonald, Gene Raymond, George Brent, Frank McHugh, Phillips Holmes, Evelyn Keys, Alan Mowbray, Eugene Palette, Dolores Costello Barrymore, George Bancroft, John Mack Brown, Roscoe Karns, Margaret Livingston, Allen Jenkins, Steffi Duna, John Carroll, Roscoe Ates, Colleen Moore, Virginia Bruce, Tullio Carminati, Johnny Weismuller, Leo Carrillo, Jack Benny, Judy Garland, Paulette Goddard, Joel McCrea, Frances Dee, Margaret Tallichet, Bill Gargan, Buddy Ebsen, Randolph Scott, Richard Arlen, Patsy Kelly, Geraldine Dvorak, Grady

Sutton, Buster Keaton, Mary Healy, Dorothy Lamour, Dorothy Dehn, Joe E. Brown, Anna Neagle, Al Jolson, Eddie Cantor, George Jessel, Harry Richman, Leah Ray, Helen Morgan, Ethrelda Leopold, David Niven, Joseph Calleia, Jean Bello, Bob Burns, Wallace Beery, Jackie Coogan, Erik Rhodes, William Boyd, Polly Moran, Jean Murat of France.

ORCHESTRA LEADERS AND SINGERS

Fred Waring, Ted Lewis, Joe Venuti, Glen Miller, Frankie Masters, Phil Harris, George Olsen, Abe Lyman, Ran Wilde, Art Kassel, Shep Fields, Tom Gerun, Al Donahue, Jack Fulton, Ben Bernie, Jimmy Grier, Lani McIntyre, Red Nichols, Clyde Lucas, Rudy Valee, Roger Wolfe Kahn, John E. Hamp, Ted Weems, Guy Lombardo, Charles Barnet, Paul Whiteman, Smith Ballew, Benny Meroff, Irving Aaronson, Henry Busse, Vincent Lopez, Lou Forbes, Jesse Stafford, Buddy Rogers, Ethel Shutta, Harriet de Goff, Lynn Chalmers, Morton Downey, Donna Dae, Ruth Etting, Miriam Grahame, Julie Gibson, Momikai Hair, Lilia Kipicon, Camille de Montis, The Boswell Sisters, Nick Lucas, Vivian Janis, Jean Edwards, Aloha Kaimi, Mary Lee Kelly, Leo Feist, Fred Crosby, Joseph Sudy, Buddy Clark, Wayne King, Arthur Ravel.

DANCE TEAMS

Chaney and Fox, Jack and Edna Torrence, Crawford and Caskey, The Randalls, Peppino and Rhoda, Richard Stuart and Flora Lee, Mary Jane Moore and Billy Revel, Miles and Kover, Peppino and Mascotte.

AUTHORS, COLUMNISTS, ARTISTS

O. O. McIntyre, Will Rogers, Irvin S. Cobb, Louis Sobol, Ward Morehouse, Heywood Broun, George Matthew Adams, Lucius Beebe, Bruno Lessing, Francis Wallace, G. Selmer Fougner, Roundy Coughlin, Charles E. Crawford, Dorothy Dix, Bob Davis, Julian Street, Phil Dunning, H. L. Mencken, Will Irwin, Elsie Robinson, Abe Martin, Mrs. Laetitia Irwin, Zona Gale, Sheila Kay Smith, Channing Pollack, Bruce Gould, Beatrice Blackmer Gould, Beverly Smith, Wallace Irwin, Monty Woolley, Garet Garret, Natalie Vivian Scott, Grace Thompson Seton, "Andrea," Upton Close, Collinson Owen, John A. Kennedy, T. M. Storke, Eleanor Niercien, Donald Lawder, W. Ward Smith, Cora, Rose and Bob Brown, Mrs. William Brown Meloney, Elda Garbe, Ellis Hollums, Madame Marcel Tinayre, Andre Demaison, General Perrier, Madame Saint Rene Taillandier, Roark Bradford, Kathleen McLaughlin, Frederick L. Collins, Doris Fleeson, Robert Ormond

Case, G. J. Korchendorfer, Elizabeth Woody, Frank Finklehoffe, John Monks Jr., James Norman Hall, Charles MacArthur, Louis Zara, Walter Davenport, Lilian Hellman, Mildred Seydell, Hector Fuller, Allan Villiers, Alan Gould, Carlton Beals, Eleanor Patterson, J. Gortatowsky, Richard Harding Davis, William B. Powell, Ralph Ketcham, Prunella Wood, Edward Astley, Alice Porter, Lloyd C. Douglas, Courtney Riley Cooper, Leonard Q. Ross, George Sokolsky, Dorothy Dawe, Basil Woon, G. Edward Davidson, John Henry Titus, Edith Johnson, DeLoss Walker, Elliott White Springs, Sherwood Anderson, Thomas Wolfe, Pat O'Donnell, Hugh Baillie, Kent Cooper, Adolph Ochs, Joseph Pulitzer, Dr. Paul de Kruif, Paul Reynaud, Rene Belbenoit, John Erskine, Sheila Hibben, Katherine Darst, J. B. Priestley, Abel Green, Uncle Vic, Duncan Hines, Mike "The Snow-digger," J. K. of the Milwaukee Journal, Vera Brittain, J. Donnell Tilghman, Sillman Evans, Clem Hearsey, Archibald MacLeish, Stark Young, Will Durant, Steven Hannagan, Lloyd Gregory, Bill Cunningham, Frank Boege, Paul Hollister, Henry Beckett, Marc T. Greene, J. George Frederick, Ellwood Douglass, Dorothy Ducas, Adele Brown, Thomas Sugrue, Gwen Dew, Gwen Bristow, Bruce Manning, Frances Bryson, Mrs. Louis Oppenheimer, Octavius Roy Cohen, Hyman Kaplan, Franklin Lewis, Edw. F. Hebert, Herman B. Deutsch, William Wiegand, Meigs O. Frost, K. T. Knoblock, Franz Blom, Ken Gormin, Stanley Clisby Arthur, O. M. Samuels, Lyle Saxon, Hendrick Van Loon, Rockwell Kent, Ifor Thomas, Dario Rappaport, Xavier Gonzales, Daniell Bishop, Carl Anderson, M. R. Cooper, O. W. Chessman, Ivan Dmitri, Cecil Beaton, Sydney Smith, Clifford McBride, Enrique Alfarez, McLelland Barclay, J. W. Ireland, Fitzpatrick, Ham Fisher, Moro Gonzalez, Ann Silverman, Sally Silverman, Harry Ludwig Rossol, Rube Goldberg, John Held Jr., Otto Hagel, Cornelia Otis Skinner, R. H. Waldo, Virginia Gale, Wayman Adams, Ed Reed, Carl Anderson, J. B. McEvoy, Drew Pearson and Robert Allen, Ernest Young, Gunther Lessing, Quentin Reynolds, James J. Reynolds, Frederick Babcock, Frederica Fox, Frances Parkinson Keyes, Alexander Woolcott, Andre Ply of Paris, Sinclair Lewis, K. D. B. Watson, S. L. A. Marshall, Al Pollard.

CINEMA DIRECTORS AND EXECUTIVES

Cecil B. DeMille, W. S. Van Dyke, Tod Browning, John Ford, Robert Florey, Boris Petroff, Chester Miller, Edward Cline, William "Bill" Pine, Arthur Lubin, Ralph Nelson, James A. McDonough, Jack McGowan, Lloyd Bacon, Herbert Wilcox, David Niven, Edwin Justin Mayer, Albert A. Kaufman, Edward Small, George Cukor, Morris Ryskind, Ivan Kahn, Mort H. Singer, Henry King, Howard Hawks, Victor Fleming, Jack Warner, James A. Fitzpatrick, Idwal Jones, Roland Reed, Hobe Erwin, John Darrow, Harry Rapf, Colonel E. A. Schiller, Jack Chertok, Dick Mayberry, John Ridgeley, Albert Morkin, Donald Briggs, MacHoff-

man Jr., Alan Davis, John Gallaudet, John Payne, Regis Toomey, Ben Piazza, Irving Mills, Jimmy Starr, Julie Carter Starr, Lionel Keene, Henry Lichtig, Robert Z. Leonard, Adolph Zukor, N. M. Schenck, Gunther Lessing, Joseph Maniewicz, Leon Schlesinger.

VISITORS FROM FAR AWAY LANDS

Jamshed Dwishaw Petit from Bombay, India, Abdel Wahab Pasha from Egypt, Mr. Josolaphas Introgra from Constantinople, Turkey, Mr. E. A. Hirsch and Mr. Garland J. Hirsch from Manilla, Philippine Islands, Mr. and Mrs. Harry Fraser from Johannesburg, South Africa, A. W. Longfield from Melbourne, Australia, Mr. R. J. McNicol from Shanghai, China, Mr. Bom Kavasp from Bombay, India, Mr. Thorold Gunnerson from Melbourne, Australia, Commandant J. J. A. Keuchenius Curacao Dutch West Indies, Aina Bjorklund from Stockholm, Sweden. Raliallah Youssef Mullohedak from Teheran Iran Persia, Vichi Anderiman from Ankara Turkey, C. R. Mossy from Port of Spain Trinidad, Nercia Salis from Bucharest Roumania, J. Vicoloyevik from Belgrade Serbia, Lyman and Sybil Ferris from Ketchikan Alaska, Joseph Simard from Montreal Canada.

In compiling this list we have endeavored to include all of our distinguished visitors. If we have forgotten anyone we are sorry for the unintentional omission.

May We Quote

President Franklin D. Roosevelt

"To Antoine's—It's good to be back again."

Ex-President Calvin Coolidge

"Deep appreciation for Antoine's."

Alfred M. Landon

"To Roy Alciatore—With sincere delight at your real hospitality and the opportunity of visiting you again."

Elliott Roosevelt

"May I express my deep appreciation for a very rare experience, which will be long remembered. Never has it been my experience to enjoy such fine fare."

Herbert Hoover II

"When you want real food go to Antoine's—When you want real life go to New Orleans."

O. O. McIntyre
In New York Day by Day

"I, too, have enjoyed myself at the famous Antoine's and hope to again."

Julian Street

Gourmet and Author of "Abroad at Home," "Wines," "Where Paris Dines," Etc.

"I am old enough to remember some of the historic restaurants of the world—The Cafe Anglais, Voisin, and Paillard (which are no more) in Paris, and the Tour d'Argent in the days of the famous Frederic. I remember the Carlton in London when Escoffier was Chef, and Lhardi's in Madrid. In New York I knew Delmonico's, Sherry's, Rector's and J. B. Martin's in their prime. Great places all of them. Antoine's resembles none of these in style and setting, for like every great restaurant, it has a style of its own. Its age, its picturesqueness, its high culinary traditions, and its record of practically a century under the management of successive generations of the same family, make it entirely unique. It is more than a first-rate restaurant in New Orleans. It is an American institution, an establishment of which the whole country may be proud."

Herman B. Deutsch

Author—"The Incredible Yanqui," "The Wedge," Etc.

"To Roy Alciatore whom I acknowledge as a master and supreme artist in his line."

Count Marcel Le Besac

"Now I am convinced. At Antoine's one eats and drinks just like in France."

Irvin Cobb
Author.

"What Jules can do to oysters and fish and various other things that make up a meal, is what the cooks must do to them in heaven."

George E. Sokolsky
London Times

"The very best dinner I have eaten east of Shanghai, and then equal to the Lung Foo Soo, which to epicures is heaven."

H. L. Mencken

"Mr. Alciatore: Like every other visitor who has been in your restaurant I remember it with pleasure."

Prince Louis Ferdinand Hohenzollern

"I have found a truly great restaurant in North America."

Meigs O. Frost

Author—"A Marine Tells It To Me," Etc.

"To Jules Alciatore of Antoine's cooking is an art. As a poet blends words to produce a sonnet; he blends ingredients to produce a sauce."

W. A. Ireland
Columbus, Ohio, Evening Dispatch

"If I had been Lafitte the pirate I would have seized the culinary treasurers of Antoine's and not wasted my time at sea."

Abe Martin
Columnist

"This place beats Brown county all holler."

Natalie Vivian Scott
Modern Priscilla

"No voice, no lute, no pipe there, and no orchestra. But—what is so little emphasized in modern restaurants—food in its most glorified form; quiet in which to enjoy it, and leisure."

Hugh Baillie
President United Press

"Eureka. This is the food and wine mood I have been attempting to recapture ever since 1921, when I last had such an experience at the Cafe Cathedral in Rouen. Congratulations, Roy."

K. T. Knoblock
Author—"There's Been Murder Done," Etc.

"There has been no decline in Antoine's standards. All over the world Antoine's is known, and from all over the world gourmets and great men come to New Orleans to dine at Antoine's."

John Ringling

"Superior Cuisine in unique surroundings. Best wishes to Jules, Roy and Escoffier."

The Marquis of Donegall
Special Correspondent London Daily Mail

"Chez Antoine j'ai mange' miex qu'a Paris—et helas fort mieux qu'on ne puis manager a Londres. And that's That!"

Clem Hearsey
N. Y. Morning Telegraph

"Mention Antoine's on the boulevards of Paris, the Strand of London, the Great White Way of New York, or in any American city where the bon vivant is to be found, and lips will smack in pleasant remembrances."

Ethel Barrymore

"Since my first visit to Antoine's, when I was 14 years old, it has been the only restaurant in the world for me."

Harry Fraser
Johannisberg, South Africa.

To Roy Alciatore.—I have traveled the world for a good meal and at last I have found it here at Antoine's.

Nellie Tayloe Ross
Director of U. S. Mint.

With so much appreciation of the delectable dinner at Antoine's.

Collinson Owen
British Author.

I discovered here in New Orleans the best dinner I have had in America, with first class French cooking. It was by Jules Alciatore at Antoine's.

Mayor Fiorella LaGuardia

The cooks at Antoine's cook like other cooks think they are cooking.

Katharine Cornell
A thousand thanks for a delicious meal and a delightful eve.

Helen Morgan

To Roy Alciatore.—I have dined in many famous places, some deserving of their reputation and some not. Antoine's has a great reputation and my experience here proves that Antoine's more than deserves its reputation.

Hendrick Van Loon

With many thanks for the best dinner eaten since Voisin (God save his memory) closed his lamented doors.

John A. Kennedy
Hearst Newspapers.

Were I a musician, I should wish to compose an opera in your honor; were I a poet, I should seek to sing of your glories in verse; but being neither, I can only tell you in my own modest way how much I appreciated the food at Antoine's.

Lawrence Tibbett

To Antoine's.—Remembering the keenest of gastronomic pleasure.

Eleanor Mierciem
Saturday Evening Post.

My compliments to the best "petit diner" I have ever eaten.

Channing Pollock

To Roy Alciatore who has kept the din out of dinner and the tradition of eating, as something more than a purely animal function.

Frankie Masters

My ambition is that some day my music will be as marvelous and as pleasing as your wonderful food.

Eddie Cantor

For years I raved about Kosher restaurants, but from now on I am taking the stump for Antoine's. Did I eat!

Professor Felix Frankfurter.

As President Elliot of Harvard has said: He who knows not the value of good food is to that extent uncivilized—Dr. Elliot must also have assisted and been edified by Antoine's.

Ward Morehouse

Seemingly the folk from Hollywood and the port of N. Y. who get as far south as the Gulf rush to Antoine's Restaurant in St. Louis Street and don't come out again until they're ready to leave for the North.

Jamshed Dinshaw Petit
Bombay, British India.

I have never known better food and hospitality than at Antoine's.

Bob Davis
New York Sun.

Mon Jules—I, the imperial ambassador from the immeasurable pit, pronounce your Cafe Brulot Diabolique the quintessence of Hell's best, brewed in the pit where all incomparable sinners take their vows and declare that death hath no sting and the grave no victory.

John J. Raskob

To Antoine whose only remaining task is to develop one's appetite to a point where one can properly appreciate and fully enjoy the results of the high plane to which he has developed the culinary art. In this year of our Lord 1934 and of Antine's 94.

Joe E. Brown

I have had dinner at Antoine's and did I enjoy it. You said a MOUTHFUL.

Cornelia Otis Skinner

To Roy Alciatore with much appreciation for the best meal I have ever had.

Baron and Baroness Rodolphe de Schauensee

The best meals we have had in America we have had at Antoine's.

Abdel Wahab Pasha
Egyptian Undersecretary of State.

Everything is delightful in the original restaurant of Antoine's. It has been a great pleasure to lunch here.

Buddy Ebsen
Hollywood

To Roy Alciatore.—Just to let you know that a body hasn't lived till they've blistered their tongue on an oyster Rockefeller at Antoine's. Yours from now on.

Frederick L. Collins
Harper's Bazaar-Dining de Luxe.

Every country has its restaurant Royal, its restaurant par excellence. I have eaten excellent meals at Biffi's in the Gallery at Milan; at Helders and the Savoy in Brussels; at Tournie's in Madrid; at the Paris in Havana; at Antoine's in New Orleans, Etc., Etc.

Lucius Beebe

What Frau Sacher's was to Vienna and the Cafe Martin was to Manhattan, Antoine's is still to New Orleans.

House Beautiful Magazine
Staff Correspondent

At Antoine's are dozen of dishes which have lured people from all countries to come reverently to eat and eat again.

Anna Steese Richardson
Collier's Magazine.

To Roy Alciatore who carries on the fine traditions of Antoine's, with charm and distinction.

Andre L. Simon
President Wine and Food Society.

In 1940 Antoine's will celebrate its Centenary and it is hoped that a goodly number of the Wine and Food Society's members from all parts of the world will meet at New Orleans and at Antoine's for this auspicious occasion.

Mary Reid
Holland's Magazine

The menu at Antoine's reads like a roster of great men. Poulet Rochambeau, Salade Mirabeau, Filet de Boeuf Robespierre, Oeufs Coolidge, Etc.

J. George Frederick
President The Gourmet Society.

Many members of the Gourmet society have dined at Antoine's and they know how very well you are carrying forward the tradition of your forebears. We are with you and we greet you as a leading American Gourmet conducting a priceless Gourmet Shrine.

G. Selmer Fougner
The New York Sun.

I hear nothing but compliments from my many friends who have eaten at Antoine's.

H. S. K. Yamaguchi
Yokahama, Japan.

Thanks for the pamphlet from Antoine's. During my trip to the U. S. I visited this fine restaurant. Why don't you try to bring him to Japan.

Elizabeth Woody
McCall's Magazine.

I shall long remember my pleasant visit to Antoine's.

Duncan Hines
Adventures in Good Eating.

Antoine's is one of the most distinctive and distinguished restaurants in America, by all means visit and eat in this famous restaurant. It is old style and utterly delightful.

Betty Ann

The Milwaukee Journal.

If you are planning a trip to New Orleans your visit will not be complete unless you visit Antoine's and sample some of its world famous creations.

A Staff Correspondent

Te Detroit News.

New Orleans the Mecca of the Bon Vivant and the home of Antoine's.

TIME

The Weekly News Magazine—May 10, 1937.

The President Roosevelt and his son were whisked away to Antoine's, famed old restaurant in the Vieux Carre, to eat Proprietor Roy Alciatore's specialties: oysters Rockefeller and Pompano en Papillotte.

I. W. Kanarek

Memphis, Tenn.

"I had dinner in your restaurant the other evening, and received one of your booklets. I found therein quotations from a lot of celebrities, praising your meals and service. I found nothing had been said by non-celebrities.

"And so in behalf of that vast unspoken multitude, want to say that the food that you serve in your joint—is damn good stuff!"

Did You Know This About The Restaurant Antoine?

That this year Antoine's Restaurant is celebrating its 100th year of uninterrupted service to the gourmets of the world under three successive generations of the Alciatore family, Founder Antoine Alciatore, Son Jules Alciatore and Grandson Roy Alciatore and present proprietor.

That Antoine's gallery of celebrities contains over two thousand autographs and pictures of the distinguished visitors who have dined at Antoine's.

That besides the main dining room, Antoine's has 15 other dining rooms available for banquets and private parties of two to two hundred guests.

That the old fashioned Welsh gas mantles provide the only source of heat in the main dining room, even in the coldest of winters.

That the huge plate glass mirrors in the main dining room were formerly in the Grand Ball Room of the famous old St. Louis Hotel, and were imported from France.

That until a few years ago, sand covered the floor in the main dining room and that sawdust still covers the floor in Antoine's famous Mystery Room.

That the 1840 Room is a reproduction of an original early Antoine's private dining room and contains oil paintings of Antoine and Mrs. Antoine Alciatore, old menus dating back to the early 80's and old theatre programs containing Antoine's advertisements as far back as 1852, besides the original pair of baby shoes worn by the founder of Antoine's.

That the Chef, waiters and other employees have been with Antoine's for many years, many of them having begun their career there and ended it there after a lifetime of faithful service.

That bus boys must serve an apprenticeship of 10 years before they are eligible to become waiters, that the present headwaiter has been with Antoine's for 40 years, and that his predecessor served the house for 50 years.

That the same menu has been in use at Antoine's for the past 50 years, being used summer and winter, for luncheon and for dinner, day in and day out, year in and year out. It is the only menu used at Antoine's and is printed entirely in French.

That the customers' orders are taken without the aid of paper and pencil, and entirely by memory, and it is seldom that errors or omissions occur.

That when serving our famous Cafe Brulot Diabolique and Crepes Suzette the lights are dimmed so that our guests may feast their eyes on the beautiful blue flame of the burning brandy.

That the oysters a La Rockefeller at Antoine's were so named because of the extreme richness of the sauce, because at the time the elder Rockefeller was then the richest man in the world.

That Pompano en Papillote was especially created in honor of a distinguished French Balloonist who was entertained at Antoine's, the paper bag being fashioned to resemble the inflated gas bag of a balloon. Its main purpose however is to retain the seductive flavours of the fish while it is cooking.

That over 1,040,000 orders of Oysters a La Rockefeller have been served at Antoine's since 1899 when this dish was invented by Jules Alciatore, and since

there are 6 oysters to an order the total number of actual oysters is 6,240,000.

That most of the cooking is done with coal on a French Range, which range was purchased a few years ago to replace its predecessor which had been in continuous use in the Antoine's kitchen for over 40 years.

That the original Marble Mortar, hollowed out from a gigantic piece of stone is still in use at Antoine's since the founding of the restaurant, and that over a dozen pestles made of lignum Vitae the hardest known wood have been completely worn down in all of these years, in this same mortar.

That the Dungeon, a private dining room at Antoine's was so named because it was actually used as such during the Spanish occupation of New Orleans.

That the private library at Antoine's contains over 400 cook books, books on wine, and other related subjects, some of which are over 200 years old and one old tome dating back to the year 1659.

That Antoine's boasts of having one of the finest cellars in the country containing rare wines from many different countries and nationalities, the stock carried at all times numbering well over 5000 bottles, the oldest dating back to 1884. The oldest brandy dating back to 1811.

That the success of Antoine's is due to the fact that greater stress is placed on the food and cuisine than on the decorations, and that there are no disturbing influences such as music and dancing to interfere with the enjoyment of dining and wining.

That Antoine's believes that foods and wines are inseparable and for this reason will not serve wines and liquors to people who do not care to eat. For this reason Antoine's does not have a bar or Cocktail Lounge. It is the people who drink without eating who become paralyzed by alcohol.

That a restaurant is made, not born, and while it takes a hundred years to acquire a reputation, it only takes six months to lose it.

That if you are in a hurry, it is useless to waste your time in a first class restaurant. Time is a necessary element in the proper preparation of food, and if you cannot spare the time, you are better off at the corner drug store, where they will dish you out an already prepared sandwich in short order, and it will probably taste better than a complicated culinary concoction thrown together in less than the required time. Hurry enters not into the mind of the gastrophile.

That good food is a restaurant's only worthwhile ad, and all the gold leaf, dim lights and soft music in the world cannot compete with a refined palate.

That cheap prices and good cuisine do not go together. Cheap prices mean cheap materials. A humble hen has never yet been known to lay an egg that hatched out into a pheasant, and neither will a sandwich ever take the place of a skillfully prepared dish.

When Antoine's was established in 1840 there were no electric lights, no automobiles, no moving pictures, no radio, no airplanes, no telephones and no elevators.

That if you visited Antoine's in the early days, you probably dressed by the light of an oil lamp, you sent a messenger by foot to make a reservation for you, you probably arrived in a carriage, you probably asked the waiter with a long mustache what dish was special for the day as there were no printed menus then.

Food Favorites Of The Famous

BY
ROY L. ALCIATORE.

Having been asked to write a dissertation on the gustatory likes and dislikes of the great and near great who have been guests at Antoine's restaurant, I shall begin by saying that of all the famous New Orleans dishes *Huitres en coquille* a La Rockefeller is beyond question the "plat" which has met with universal acclaim from visiting celebrities. More has been said and written about this one dish than about all the others combined. It was Buddy Ebsen, the cinema star who said: "A body hasn't lived until they've blistered their tongue on an Oyster Rockefeller at Antoine's." Leah Ray remarked: "When a girl eats Oysters Rockefeller for breakfast you know they must be good." Phil Harris who had never before been able to make up his mind to eat an oyster, tasted them a La Rockefeller and called for a second dish of these succulent bivalves.

Pompano en Papillotte rates second place in the esteem of visiting moguls. Jules Alciatore was the first to introduce into New Orleans cooking in paper bags. A famous balloonist who had done fancy stunts on errant air waves at the French army maneuvers was to be entertained at Antoine's and Jules was told to prepare a dish which would resemble the gas envelope of a balloon. *Pompano* in the paper bag has been famous from that day onward. When this dish was served to President Franklin D. Roosevelt champagne was substituted for the white wine ordinarily used in the sauce and the President was loud in his praise of this famous New Orleans delicacy. *Pompano en papillotte* has brought forth enthusiastic comments from Irvin S. Cobb, our genial Movie Director Cecil B. DeMille, Alfred M. M. Landon, Herbert Hoover and countless others.

Next in popularity are the famous "Pommes Soufflees" or blown up potatoes. The story of the accidental discovery of the method of cooking these potatoes has been told many times, nevertheless if we were to place end to end the question asked by ninety-nine percent of the visitors "What makes these potatoes puff up?" this question mark would girdle the globe many times. The late caricaturist Sidney Smith regaled himself by stuffing these potatoes with *Pompano en Papillotte* sauce and often suggested that we create a stuffed potato of this type. Among the devotees of *Pommes soufflees* I should say that Bobby Jones, Harry L. Hopkins, Sir Thomas Lipton and Cornelia Otis Skinner are the most enthusiastic.

The late Florenz Ziegfeld's favorite dish were frog's legs saute demi-Borde-laise and although he had never tasted these before visiting New Orleans he afterwards had hundreds of frogs shipped annually to his estate at Lake Edward in Canada. When Primo Carnera the ex-fighter visited Antoine's it was found necessary to place bricks under the table legs to accommodate his great bulk. He had a light lunch consisting of a huge platter of Spaghetti Milanaise, two whole roasted chickens and the whole washed down with a bottle of Chianti. Prince Louis Ferdinand Hohenzollern, grandson of Kaiser Wilhelm introduced

us to his favorite beverage a mixture of Champagne with a small quantity of Red Bordeaux wine added.

Baron and Baroness Sumitomo of Japan were thrilled over the delicious buster crabs served broiled with Maitre d'Hotel butter. The multi-millionaire Joseph Ziegler Leiter was a great amateur of Fresh Caviar and he carried his own supply with him wherever he traveled lest he be unable to obtain it when the urge manifested itself. It would be fitting to remark here that inasmuch as this Fresh Caviar imported in refrigerated containers from Russia costs wholesale \$10 a pound or more depending on the brand and grade, it is indeed a luxury "Fit for a King" the Malossol Caviar mildly salted and shipped in cans is not as expensive, and is the kind that is usually employed when Caviar is called for.

When E-President William Howard Taft visited New Orleans in 1909 he was taken to Antoine's and was given a taste of the delicious Louisiana river shrimp. He called for more shrimp and more shrimp practically making a meal of these and pronounced them most delectable. Upon tasting the *Cafe Brulot Diabolique*, Bob Davis, roving correspondent of the N. Y. Sun exclaimed: "I the imperial ambassador from the immeasurable pit, pronounce your *Cafe Brulot Diabolique* the quintessence of Hell's best, brewed in the pit where all incomparable sinners take their vows and declare that death hath no sting and the grave no victory." The late John Ringling of circus fame on tasting the *Cafe Brulot* commented: "What could be more sublime than to taste the delights of heaven while beholding the terrors of Hell?"

Although fried catfish is not on the Antoine menu, we were forced to produce some from the market to satisfy the craving of Roscoe Turner, the speed flyer. The late Sarah Bernhardt was very fond of Escargots or French Snails and Enrico Caruso repeatedly called for a *Matelotte d'Anguille* or eel stew. The Grand Duke Alexis, brother of the Czar of Russia regaled himself with *Tortue Molle* a La Rupinicoscoff, a soft shelled turtle stew prepared from a secret recipe given to Jules Alciatore by a famous Muscovite chef.

Speaking of Ambassadors brings to mind an incident which transpired many years ago which is worthy of mention because we consider it to be the greatest moment of dark despair in the history of Antoine's. It seems that a great Ambassador was to be feted, dined and wined Chez Antoine and preparations and arrangements were made in advance to insure absolute perfection of details. Special dishes the ingredients of which had to be imported were prepared with great care and patience and on the night of the banquet all was in readiness for the feast. The piece de resistance was brought in, presented to the Ambassador, who with calm and studied nonchalance declared: "If you don't mind I would like to have some sliced ham and cheese." After all Ambassadors do get fed up on rich dishes, but why oh why did it have to happen to us?

A special oyster dish was created for Marechal Foch when he breakfasted at Antoine's in 1921. These Oysters a La Foch also happen to be a favorite dish

of our own charming Dorothy Dix. The visit of Marechal Foch occurred during the days of prohibition but as a gesture of true Southern hospitality some white wine was procured and offered to the Marechal, who declined it with these words: "I appreciate your kindness and thoughtfulness but since I am in America enjoying the hospitality of America I cannot conscientiously break the laws of America."

Harry Richman is fond of Shrimp Richman a spicy dish created in his honor. The late O. O. McIntyre praised in his column the lettuce Chapon salad which he enjoyed at Antoine's. He was a lover of fine foods and had a special weakness for salads. Ex-President Theodore "Teddy" Roosevelt was very fond of game and when he sank his famous teeth into the fat breast of the papabote or Louisiana Upland plover which was prepared for him, it was evident that he appreciated the rare flavor of this now practically extinct bird.

Visitors from Norway and Sweden go for Smorgasbord and Hors d'Oeuvres, the French like bizarre dishes, the Italians love pastes and lots of Olive oil, the English lean toward roast beef, the Germans like simple foods well prepared, and the Americans are willing to try anything once.

Our strangest request was for a dish of fish eyes which were served and relished by a distinguished man of letters who of necessity must remain incognito.

Antoine's is our one restaurant that ranks with the great ones of Europe — and our oldest. For two years short of a century it has been run by the Alciatore family and held to its standards. More famous people have dined there than at any other place in America. It is not only a center of Creole cooking but has also originated several dishes, such as Oysters Rockefeller, that no one has succeeded in copying. If you are looking for the best restaurant in America, this is it.

By J. DONNELL TILGHMAN
Stage Magazine, July 1938.



Madame Antoine Alciatore
1824 - 1914



Camille Averna
Head Chef



Proprietor Roy Alciatore Sampling 1,000,000th order of Oysters Rockefeller
Head Waiter "Cassou" in Attendance.



Suggestions

While it would take a volume to mention the hundreds of specialties offered to the epicure at Antoine's, it is worth while singling out a few which have often been imitated but never duplicated.

Huitres en Coquille a La Rockefeller

Oysters baked in their shells with such rich ingredients that the name of the Multi-Millionaire was borrowed to indicate their value. This dish made its debut to the world from the kitchens of Antoine.



Bisque d'Ecrevisses a La Cardinal

A soup made of crayfish boiled in white wine and subsequently pounded into a pulp with an addition of cream, aromatic herbs and vegetables.

Pompano en Papillotte

Succulent Pompano with a delicious sauce cooked in a paper bag in order to retain the flavor.



Pommes Soufflees

Puffed potatoes which are the one new thing under the sun.

Poulet Chanteclair

Chicken marinated in red wine and cooked in such a manner as to impart a most distinctive flavor.

Crepes Suzette

The famous French pancakes burned with brandy and liqueurs, served a La Antoine.



Cafe Brulot Diabolique

Black coffee burned with cognac and flavoured with spices. Another of Antoine's exclusive creations.

Announcement

In the Spring of the Year 1940 ANTOINE'S will celebrate the completion of 100 years of uninterrupted service to the Gourmets of the world, under three successive generations of the Alciatore family, father, son and grandson. It is our pleasure to extend to you an invitation to visit Antoine's during this our Centennial Celebration.

Believe It Or Not



Since Antoine's restaurant was founded in 1840 the antique chandeliers equipped with old-fashioned gas mantles have been used to heat the main dining room in even the coldest winters. No other heaters have been used.