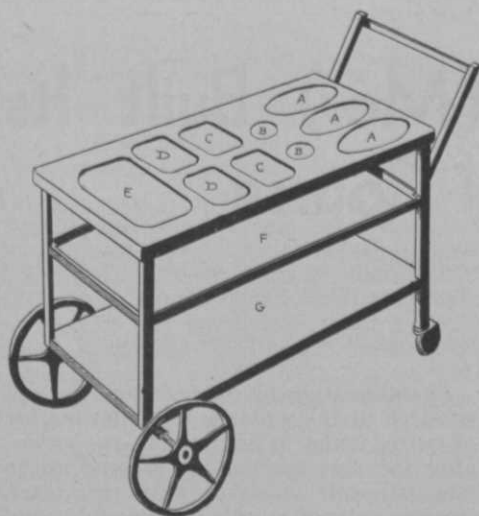


the real food—the roast, the entrées, the vegetables, the sauces and the gravies. Her wagon carries enough for 24 hungry guests.

Suddenly there is a rush—many members come all at once. Three wagons appear with canapes and red flowers. There are six wagons at work, each ready to serve 24 people. They are taking care of several hundred guests and are doing it beautifully, without a ruffle.

And so through the meal the courses change and the wagons follow the colors. There is no haste, no confusion, no overlooking of guests, no favoritism. The service is complete, skillful, modern, distinctive and inexpensive to install. Six waitresses, a head waitress and a couple of bus-boys care for a rush of 400 people.

Part of these girls may be extras who



Here is a rough sketch of the sort of cart that should be used under the dinner-wagon plan. Location of main course menu items are indicated on the top, as follows: AAA—entrees; BB—gravy and sauce dishes; CC—potatoes; DD—vegetables; E roast.

Shelf F, which is hidden from diners by overhanging linen, holds accessories and can be used to carry an extra supply of the more popular entree items.

come Saturdays and Sundays and other days as called. Unlike men waiters (who are men waiters, by gosh, and nothing else, even when the painter needs a ladder held) waitresses willingly shell peas and cut beans and otherwise make themselves useful in the early hours of the day. This makes a small dining room crew possible.

With seven or eight wagons (one or two of them always in the kitchen in the process of being reloaded) club members can have the perfection of unhurried, completely satisfying service.

Clubs showing dining room deficits in the neighborhood of \$3,000—and there are a lot of them, trick bookkeeping notwithstanding—can spend a lot less than that and put their dining rooms on a profitable basis if they really desire to do so. This is not a theory nor an experiment. The Edgewater Beach apartments saved tremendously in cost of service and reduced food waste by half, according to Mr. Adamson, manager. The Claridge hotel, Atlantic City, has found nothing to surpass the silver service with its simple beauty and swank, plus its heat-retaining feature.

Club cafeterias consistently make money, but cannot offer the comforts of a well-run dining room. Club dining rooms do offer these comforts, but ninety-five in one hundred lose money.

Why not combine the two by means of the dinner wagon type of service, which in effect puts a cafeteria in your dining room without your members realizing the fact?

"Buddy Poppy" Sale Set for May's Last Week

A NNUAL "BUDDY POPPY" sale, sponsored by Veterans of Foreign Wars, this year will be conducted during week of Memorial Day. Poppies are made by disabled and needy ex-service men and proceeds are used for welfare and relief work among veterans, their widows and orphans. The campaign gets a strong boost in the golf field as pros claim larger percentage of war veterans than any other class of professional sportsmen.

S EVERAL hundred hotel guests were recently interviewed to find out what they liked best to eat, with the following results, listed in order of preference:

Soups: Vegetable, tomato, pea, chicken.

Meats: Steaks, chicken, roast beef, pot roast.

Seafoods: Filet of sole, halibut, salmon steak, lobster, whitefish.

Salads: Tomato, combination, raw vegetable, head lettuce, fruit.

Desserts: Ice cream, pie, gelatine, short-cake.

Beverages: Coffee, milk, tea, coffee substitutes.