

THE HOTEL MONTHLY BY JOHN WILLY

BILL OF FARE

Volume 30

No. 346

JANUARY, 1922

	Page
Complete Index, January Issue..	2
Advertising Indexes	3-4
Editorial	23
A Woman Room Clerk.....	24
The Stacy-Trent Hotel.....	25
Iowa Hotel Association.....	37
Service	39
Country Hotel Dining Room.....	40
American Plan Advocated.....	42
Tea Room and College Women..	45
What They Say.....	53
Holst Hotel of Boone.....	54
Sheldon-Munn Hotel, Ames.....	57
Quaker Oats Journey.....	58
Hotel Martin, Milwaukee.....	60
Ohio Hotel Association.....	61
Columbus, Ohio.....	62
Illinois-Chicago Associations.....	64
Claridge Hotel, St. Louis.....	69
About Hotel Men.....	80
New and Remodeled Hotels.....	84

Copyrighted 1922 by John Willy
Trade Mark Reg. U. S. Pat. Office

Complete Silver Service for Hotels, Restaurants, Clubs, Steamships and Railroads

The first requirement of silverware for the above purpose is durability. By the actual test of time our line has amply demonstrated that it possesses this quality to a marked degree.



When making purchases for this branch of your service it is well to consider that for over fifty years we have been equipping institutions of this character. A few pieces in the service made for the Toledo Club are illustrated.

Estimates, illustrations and samples on request.

INTERNATIONAL SILVER CO.
Main Offices for all Branches, MERIDEN, CONN.
CHICAGO, 5 North Wabash Avenue
NEW YORK, 9-11 Maiden Lane
SAN FRANCISCO, 150 Post Street

Index to The Hotel Monthly for January, 1922

About hotel men.....	80	Menus, B. & O. cars.....	18
American plan advocated (C. C. Horton).....	42	Menus, Hotel Holst, Boone, Iowa.....	56
Brant, Chas., the passing of.....	57	Menus, F. & R. Lazarus & Co. Tea Room.....	46
Business notes	76-79-80	Menu, quotations for college fraternity.....	50
Cafeteria in first class hotel, another.....	48	Miramar Tea Room, Columbus.....	63
Cedar Rapids notes.....	44	Motor tourist, a pleasant service for the.....	53
Checking, make a charge for.....	64	New and remodeled hotels.....	84-95
Chicago Hotel Association.....	64	Ohio Assn.'s 28th annual.....	61
Claridge Hotel, St. Louis.....	69	Picketing, Supreme Court decides against.....	44
Coffee urn, electric, new style.....	69	Plans, Stacy-Trent Hotel.....	26, 28, 30, 32, 34
Columbus, Ohio	62	Portrait, Boss, Edw. A.....	41
Comptroller, a visit with, Stacy-Trent.....	30	Portrait, Mong, Geo. L.....	37
Country hotel chef tours Chicago kitchens.....	53	Prosperity depends on making and moving goods....	72
Country hotel dining room (E. A. Boss).....	40	Quaker Oats Co., visit to Cedar Rapids plant.....	58
Courtesy, the need for.....	76	Quotations for college fraternity menu.....	50
Deshler Hotel "notice to guest" cards.....	63	Rates determined by business conditions.....	24
Deshler Hotel wears well.....	62	Report forms, Stacy-Trent.....	35-36
Dining room, cafeteria, service compared.....	53	Restaurant critics, advice to.....	49
Donahue, Frank, obituary.....	57	Room clerk, woman, the story of a.....	24
Drake-A-Day (another hotel paper).....	68	Room rates, why cannot be lowered.....	56-65
Editorial	23	Rotary luncheons, the why of big attendance at.....	53
Every issue worth price of year's subscription.....	44	Service (paper by J. Livingston).....	39
Fight to keep hotel morally clean.....	56	Sheldon-Munn Hotel of Ames, Iowa.....	57
Fruit cake a la Titus.....	49	Sherman Hotel banquet, Illinois-Chicago Assns.....	66
Holst Hotel of Boone, Iowa.....	54	Stacy-Trent Hotel of Trenton, N. J.....	25
Illinois Hotel Association.....	64	Stewardess of San Diego Hotel.....	49
Index to Vol. 29 of The Hotel Monthly, 1921.....	51	Tea room officered with college trained women.....	45
Iowa Hotel Association's eighth annual.....	37	Transcript sheet, Stacy-Trent.....	33
Japan, hotel news from	71	Vierbuchen leases hotel at Michigan City.....	59
Laundry, machines for the country hotel.....	55	What they say.....	53
London, whimsical	66	Women, college trained, tea room officered with.....	45
McJunkin's welcome to Dallas.....	59	Women executives for hotel catering department.....	62
Machines for the laundry, country hotel.....	55	Woman room clerk, the story of a.....	24
Martin Hotel, Milwaukee, views.....	60	Zoia banquetier, novelty in dining room service.....	63

THE STACY-TRENT OF TRENTON, NEW JERSEY

A Fireproof Structure of 250 Rooms with Unique Architectural Features in the Public Rooms Lay-Out.

An Exposition of the Floor Plans . . . Description of the Lobby, Lounge, Dining Halls, Banquet Hall, and the Bed Rooms . . . The Practical Working Department . . . Miscellaneous Notes.



The Stacy-Trent Hotel of Trenton, N. J.

The Stacy-Trent, of Trenton, N. J., opened last September by the Stacy-Trent Co., Inc., as one of the United Hotels Company of America chain, is demonstrating the filling of a long felt want.

Hotel reflects city historically

Trenton is a city of 125,000 population, located seventy-five minutes from New York and forty-five minutes from Philadelphia by the Pennsylvania and the Philadelphia and Reading Railroads, with combined service of two hundred passenger trains a day. It is also on the Lincoln Highway. Trenton is famous for its potteries; also for its steel and other industries. It is an historic city, and figured conspicuously in the early history of America. The new hotel reflects the city historically. Its chief decoration is a portrait of Chief Mosilian of the Delaware Indians, who ruled his people in this vicinity about 1650. The portrait, painted by Col. Wm. E. Pedrick for Chancellor Edwin Robert Walker, occupies a large panel in the lower lobby. Chancellor Walker also presented the hotel with the coats of arms of the Stacy and Trent families, for whom the hotel is named, and these crests figure in the decorations and furnishings. The

great Princeton University is located within ten miles of Trenton and the famous Lawrenceville School is close by. These are reflected in the hotel with special headquarters rooms named for the schools and appropriately decorated with their colors.

Location and construction

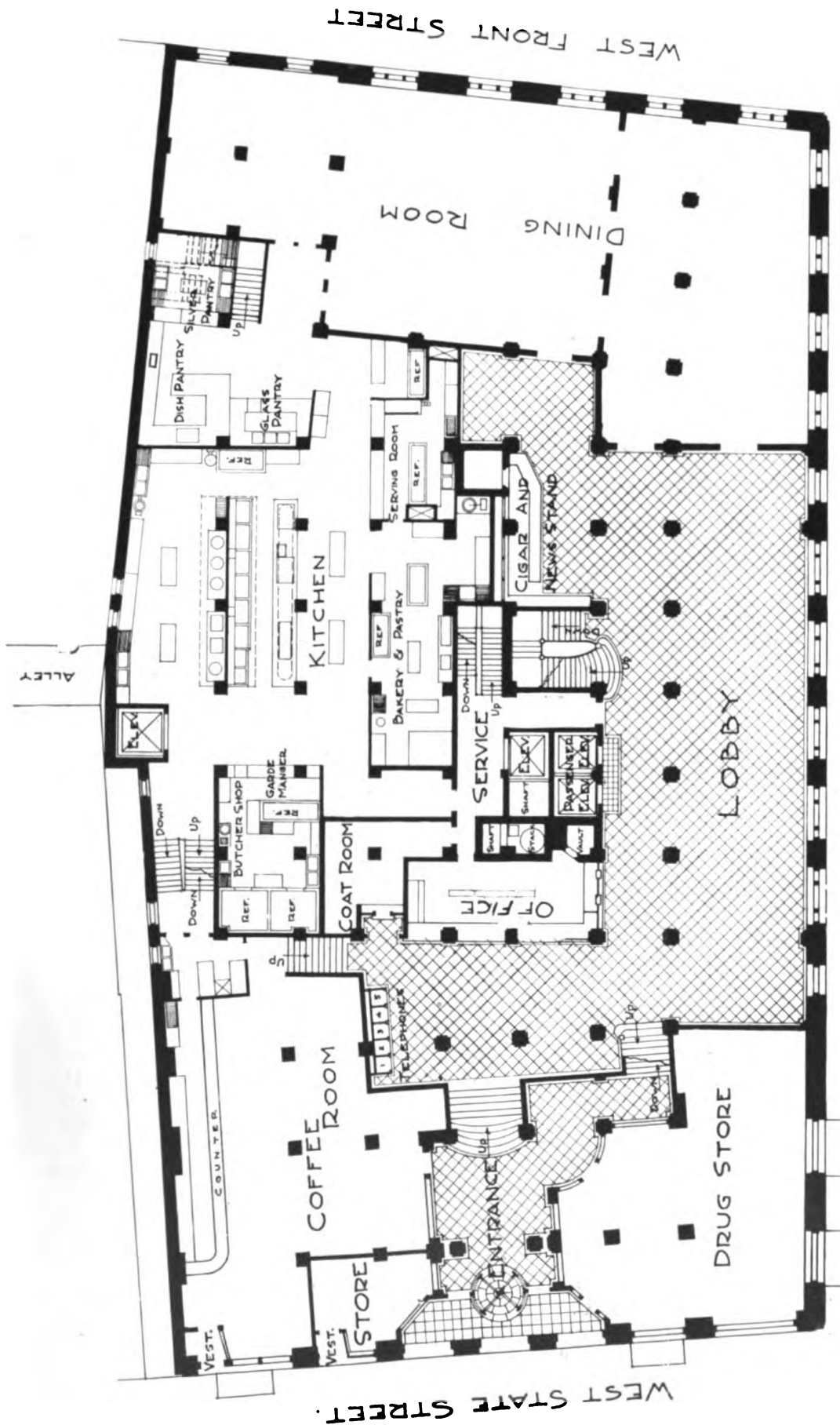
The Stacy-Trent is advantageously located at State and Willow streets, the main entrance from State, the motor entrance from Willow. The hotel was planned by Esenwein and Johnson of Buffalo, in association with Architects Wm. A. Klemann and J. Osborn Hunt of Trenton. It was promoted by the local Chamber of Commerce, and built by the Hotel Realty Co.; the contractors, Amsterdam Construction Co.; the total cost, \$1,700,000. It is leased to the United Hotels Company, Frank A. Dudley president. The first subscription was made June 14, 1919, and the hotel was formally opened September 20, 1921.

The frontage is 105 feet north on State street; 107 feet south on Front street, and 197 feet west on Willow street. The structure is ten stories, the first and the two upper floors of stone, the intermediate floors of yellow brick. The construction is steel, concrete, terra cotta, and hollow tile, the partitions of gypsum. There are 250 employes, of which 150 are women. The rates, European plan, range from \$3.00 upward.

The lobby floor

The main lobby and lounge is a beautifully decorated room with nine thousand feet of floor area, and with ceiling eighteen feet. The walls, woodwork, and ceiling are in ivory, and the tops of walls and columns are enriched with Grecian frieze. The floor is tiled in gray and white, alternating squares, each about twelve inches, and the floor laid with oriental rugs. The furniture is mahogany, richly upholstered. There is a liberal sprinkling of art lamps, flower boxes, and smokers' stands. The arrangement of the furniture is in a manner to zone the room for social gatherings. The windows are shaded with ecrú silk overhung with rose and silver drapings. The illumination is mainly indirect and comfortable to the eye. A tree palm is the chief ornament. The elevator landing is directly into this room. There is a mail chute alongside the elevator. The architects are complimented on the beauty and symmetry of this room.

The clerk's desk, centering the lobby floor, is advantageous for control. It is but a few steps



SOUTH WILLOW STREET - DOWN HILL.

LOBBY FLOOR PLAN, THE STACY-TRENT HOTEL: Note lobby lounge, a grand apartment extending back to the main entrance from State street flanked to the right with the dining rooms, and with window light along one entire side; the other side flanked with passenger elevator landing, the main stairway from automobile entrance on Willow street and to the upper floors, the news and cigar stand, and a reception lounge to dining room. The lobby is overlooked from gallery at each end and around by the elevator land-
ing. Note the location of the kitchen on the same floor with the dining rooms and only a few steps down to coffee room, the kitchen so arranged as to most effectively serve both dining rooms, and with stairways at far end connecting direct with banquet hall and serving room; also the elevator from near center of kitchen direct to banquet room serving room.



LOBBY LOUNGE of the Stacy-Trent Hotel, Trenton, N. J.

from the main entrance and from the automobile entrance to the registration desk; and the office arrangement is to facilitate quick action in the rooming and accounting. From his place of vantage the clerk also controls the mezzanine lobby, writing room and library located directly over the main entrance, thus two floors under his eye.

The coffee shop

The office safe is a National, with private boxes. There is a telegraph office, 'phone exchange, and every service convenience of the up-to-date hotel.

The coffee shop is a pronounced success. When the hotel was first opened it occupied only half its present quarters, but the patronage was so great that it was soon decided to utilize an adjoining store intended for rent, and, as the lobby floor plan shows, the store is cut down to a very small size. The table service is more than doubled. The lunch counter is of vitrolite, fifty feet long; and at the end nearest the kitchen is an oyster bar and steam-table. The room is finished in French gray. The coffee room bill of fare is reproduced on another page in reduced facsimile.

The dining rooms

The main dining rooms, known as the Delaware and Continental, are finished in French gray with ornamental ceiling and wall panels, and the windows dressed in ecru silk with mulberry and silver hangings. The illustration pictures the quiet scheme of decoration, the attractive tile floor, the graceful chairs, and the beautiful crystal chandeliers. One of these rooms is 38x40

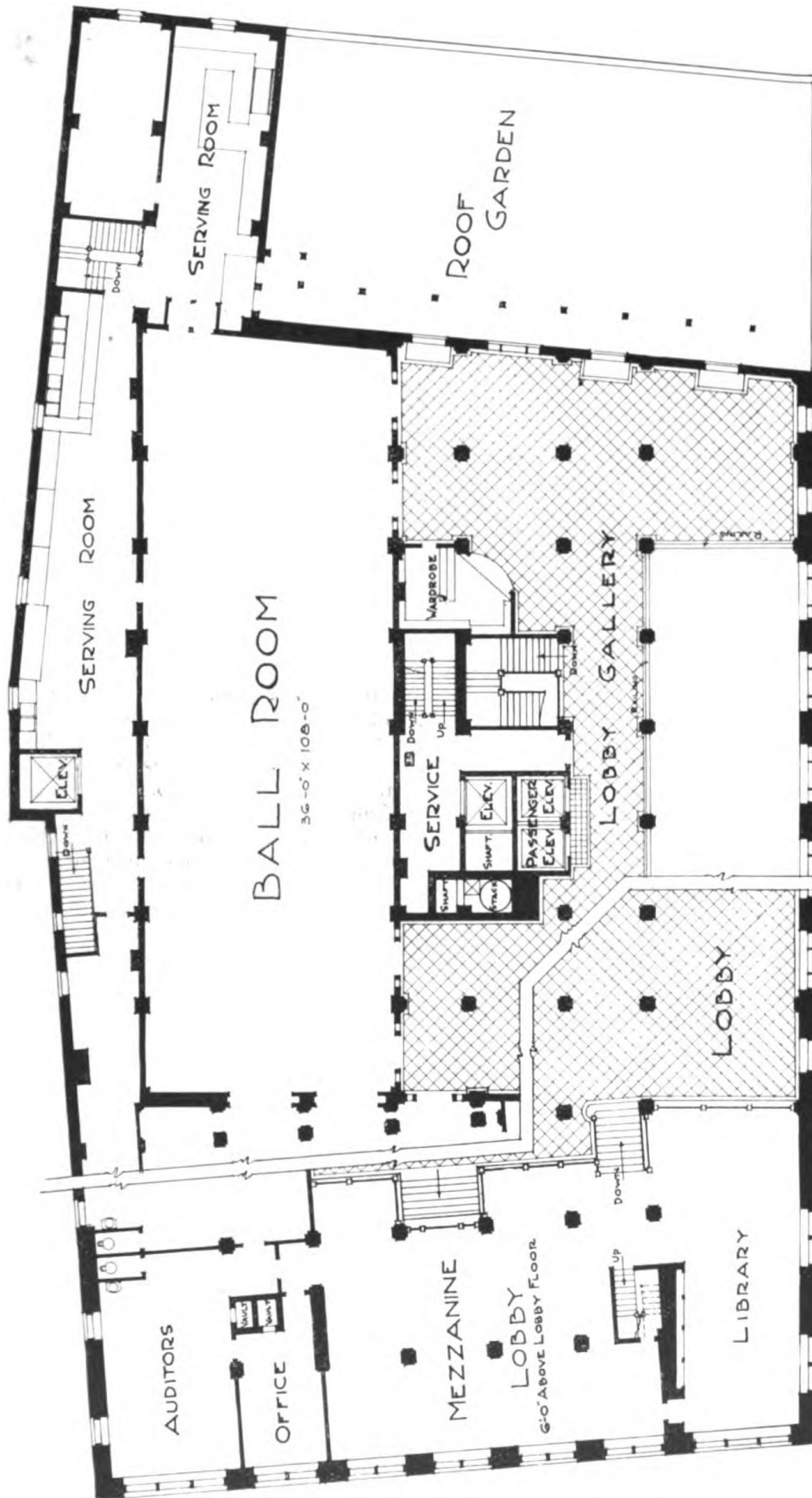
feet, the other 25x70. We reproduce the carte du jour in reduced facsimile. There is quite a large midday luncheon business with table d'hôte at eighty-five cents, and there is a popular table d'hôte served in the evenings at \$1.50. The chinaware is Lamberton, a local product, made by the Lamberton China Company of Trenton, and is an exhibit of the best output of this pottery. The order called for 45,000 pieces. The base plates are elaborately decorated in Louis XV, with crest. The Hall fireproof china is used for the teapots, casserole dishes and the like. The silver is International with crest. The service is by negroes.

The service back of the steward

Steward Vanderslice showed us thru the kitchens, pantries, and storerooms. He is proud of his department in every particular, since he has the space, the light, the ventilation, the equipment, the storage, the refrigeration, the foods of quality, and the skilled employes back of him to make the culinary department of the Stacy-Trent a success.

He explained the room service, the space shown on the lobby floor plan directly back of the office, and directly connected with service elevator and kitchen.

He showed a new arrangement of the dish pantry, the idea of which he said he got from the Marshall Field & Co. kitchen in Chicago. There is a slide from the dishwashing machine to the clean dish pantry. The lay-out, he said, had cut out four employes in the dishwashing department, eliminated a great deal of noise, and reduced breakage to a minimum. The careful



THIS COMBINED FLOOR PLAN shows the **MEZZANINE** **LOBBY** and also the **LOBBY GALLERY FLOOR** with the ball room and the roof garden of the Stacy-Trent Hotel. The architects, Esenwein and Johnson, who kindly furnished this plan, wrote: "We do this because this Lobby Mezzanine is a new feature, and is part of the main lobby, and

about six feet above the Lobby level, and is an extension of the Lobby, and a great novel feature. It is located above the stores and the main entrance. . . . The Main Lobby is about six feet higher than the street level. The Main Lobby has a gallery, and in the rear of the Gallery is a large Ball Room. We are anxious that these features

are shown to give an understanding of the lay-out, which has proven very successful since the hotel is open." [The smaller plan on page 30, shows the ball room plan complete, the open roof garden at one end, the reception room and private dining rooms at the other end of the floor, and with the promenade gallery overlooking the main lobby from three sides.]



Another view of the Lobby Lounge of the Stacy-Trent Hotel.

handling, he said, saved silver from being lost in the garbage. He washes china, silver and glass all in the same machine. He explained the convenient placing of the service elevator to connect the main kitchen and the ballroom.

In the pantry he showed where coffee is brewed and sent in cans to banquet hall pantry. He showed an economy in the bake shop in the way of a tray stand for the soiled dishes and a boy to sort and fill the baskets and slide to Victor machine.

He showed the facilities of the banquet hall serving room and pantry for assuring quick service.

Banquet hall, private dining rooms, roof garden

The banquet hall is 35 by 108 feet. It will seat 800. It is a beautiful room finished in cream color. Special attention was given to the illumination and ventilation of this room, and in this respect it is as near perfect as can be. The chairs are gold. By consulting the floor plan it will be seen how the room can be enlarged with folding doors to include also the reception room, 22x53 feet; also it shows at least a third of the entire floor devoted to lobby gallery serving as foyer to the ballroom and to private dining rooms and to the roof garden.

The roof garden is a unique feature of the hotel. It is 40x77 feet, overlooking the park, and utilized for al fresco dining.

Of the three principal private dining rooms one is called the Lawrenceville Room, another the Princeton Room, and the third the Japanese Room. All of these are appropriately decorated.

The mezzanine lobby fronting on State street above the lobby floor is mainly for writing room and library purposes, and as such is both desira-

ble and convenient for the guests. It is furnished in the same rich manner as the lobby lounge. One end of this mezzanine is devoted to manager's office, auditors' offices, and to the help's cafeteria.

The bedroom floors

Of the 250 bedrooms, 243 have private bath, 63 have tub and shower, 7 have toilet and lavatory. Connecting rooms have double doors between. There are several suites comprising parlor and bedroom, and there is practically one floor devoted to sample rooms. All bedrooms are papered. The beds are mostly Simmons, finished in walnut; the mattresses Bloom and Godley; the carpets and rugs Wilton; the lighting indirect; the furniture in period patterns, mostly of Berkey and Gay manufacture; the windows draped with scrim and cretonne, with double window shades and metal weather-strip; the chairs upholstered; the 'phones portable.

We present a rough sketch showing the furniture placement of a typical room with bath.

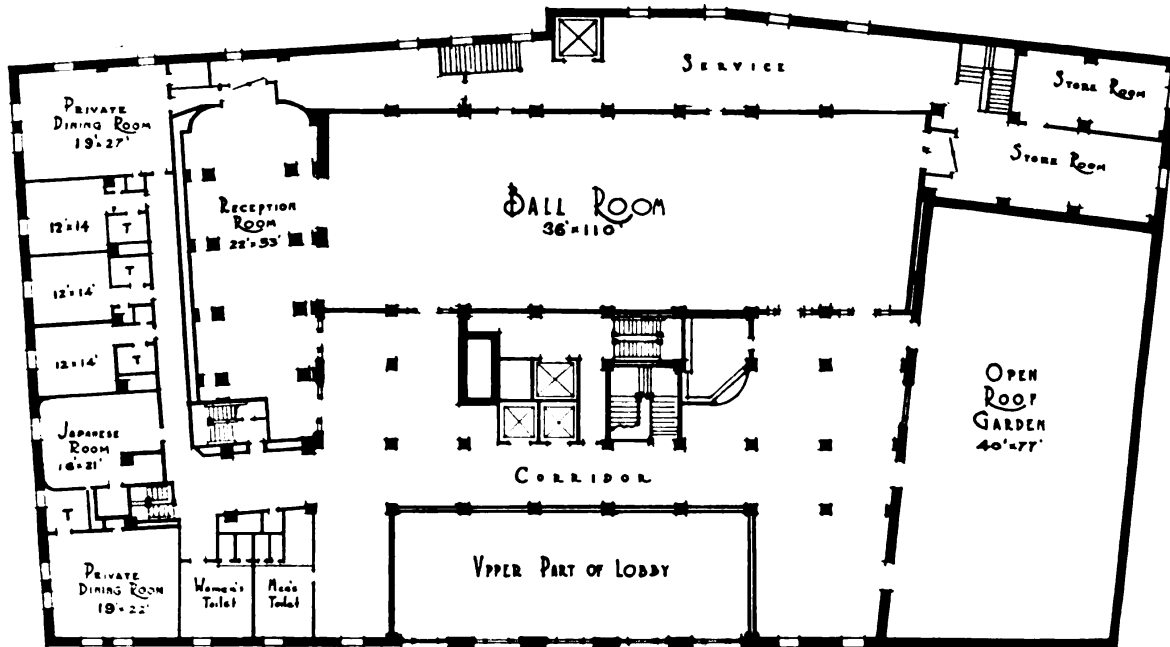
The doors have occupancy indicator and wood transom.

Many of the clothes closets have private key.

The sample rooms average 15 by 21 feet.

The bathrooms have the Maddox (Trenton) potteries porcelain tubs and lavatories, and are tile floored and tile walled; the showers anti-scald.

The halls are ten feet wide, open at ends, painted, carpeted with Bigelow Axminster of neutral brown, and are well lighted. Room service is speeded thru service hall located back of the passenger elevators.

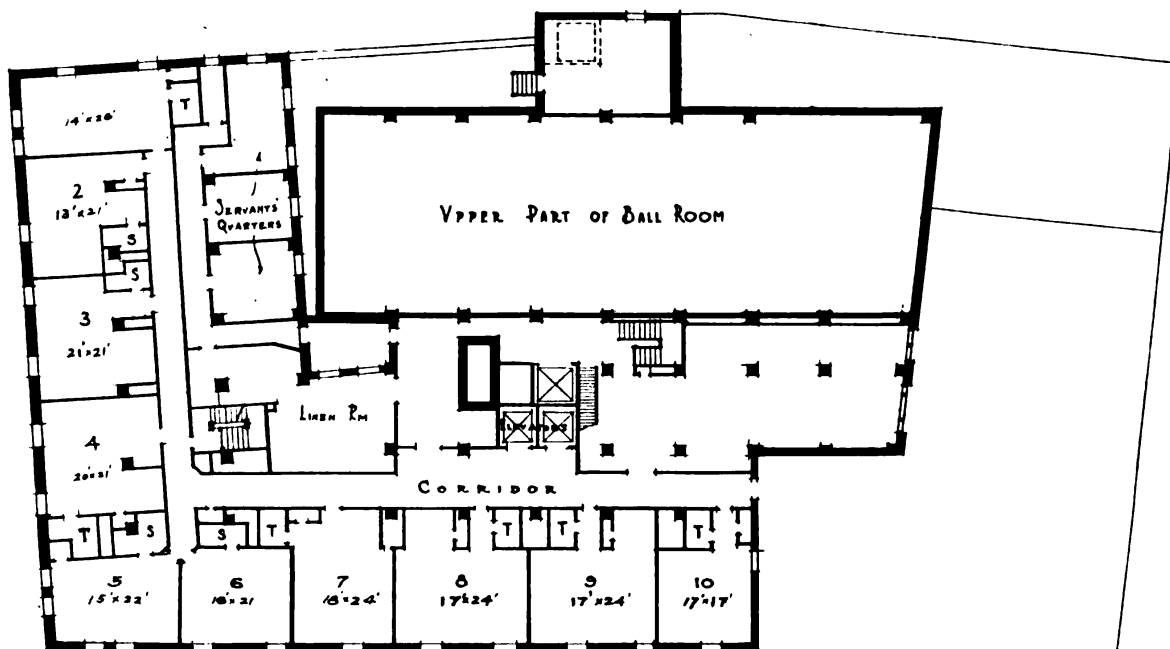


BALL ROOM FLOOR, Stacy-Trent Hotel, Esenwein & Johnson, architects.

A visit with the comptroller The control from New York

We spent a few minutes in the office of Mr. C. B. Griner, the auditor, and got a glimpse of the system of accounting by which the United Hotels Company is informed day by day of the action of every one of the sixteen hotels of the system. The report forms are standardized and forwarded to the central office in New York. The detail of these reports may be gleaned from a study of the accompanying rulings, which carry daily to headquarters information not alone of

the receipts but of the charges, in a way to segregate the action of the different departments, and to be illuminative of the business other than rooms and foods; also they give comparative figures. In this way the manager of each house is constantly engaged in a battle of figures with the managers of all the other houses, each manager keyed to do his level best to make the best showing possible for his house. In this way, too, each hotel is expected to stand on its own bottom, so to speak, and the weak spots and weak links are strengthened by individual effort. The daily



SAMPLE ROOM FLOOR, Stacy-Trent Hotel, Esenwein & Johnson, architects.



The DELAWARE ROOM or MAIN DINING ROOM of the Stacy-Trent Hotel, overlooking the Capitol, Delaware River, and Mahlon-Stacy Park. (Photo by Orren Jack Turner.)

CARTE DU JOUR

12 M. TO 8 P. M.

DISHES MARKED WITH STAR ARE READY

Bread and Butter 10c Per Person

OYSTERS, CLAMS AND COCKTAILS

Blue Points 30 Cherry Stones 30 Little Neck 35
Starling Points 30 Cocktail 10 extra Crab Fluke Cocktail 75
Lobster Cocktail 90 Crab Ravigotte 60 Grape Fruit Cocktail 60

RELISHES

Calery 30 Sliced Tomatoes 25 Sliced Cucumbers 30 Stuffed Celery 50
Queen Olives 30 Stuffed Olives 30 Pearl Onions 30
Curtains Antipasto 75 Imported Sardines 60 Stuffed Mangoes 30
Caviar 1.25 Fillet of Sardines 60 Pickled Walnuts 30
Fillet of Anchovies in Oil 75

SOUPS

Consomme Frigantier 30 Chicken Omelette in Creole 20
"Green Turtle in cup 60

FISH

Broiled Bluefish Maitre d'Hotel 75 Broiled Fresh Salmon Hollandaise 75
San Jose Sauce Maitre d'Hotel 75 Fillet of Sole au Vin Blanc 60
Whole Broiled Lobster 2.00 Half Lobster Cold 90

ENTREES

Molasses of Tenderloin with Fresh Mushrooms 1.25
Spring Chicken Saute Southern Style 1.25
Broiled Royal Squabs with Bacon and Corn Fritters 1.50
Lamb Chop au Petit Fois 75 Omelette au Confiture 60

ROAST

"Roast Prime Rib of Beef, au Jus 90 Roast Chicken Stuffed Giblet Sauce 1.00

COLD CUTS

Roast Beef, Potage Salad 1.60 Sugar Cured Ham, Dill Pickles 60
Sliced Chicken, Asparagus Tips 1.25 Smoked Beef Tongue, Cold Slaw 60
Cold Roast Lamb, Celery Salad, 90

VEGETABLES

Cauliflower 50 Fried Egg Plant 35 Fresh Artichokes 50 French Peas 60
Spinach 25 Potatoes—Mashed 20; Boiled 20 Au Gratin 35 Asparagus 50
Sweet Potatoes—Baked 25 French Fried 25 Candied 40

SALADS

Tomato Surprise 50 French Endive 60 Sliced Tomatoes 40
Hearts of Lettuce 30 Combination 50 Lettuce and Tomato 40
Waldorf 50 Cucumber 30 Fruit 50; with Whipped Cream 70
Lobster 1.25 Chicken 1.00; All-white Meat 1.25 Shrimp 1.00 Fresh Crabmeat 1.25
Baked Dressings—Thousand Island 20 Russian 20 Mayonnaise 10 Roquefort Cheese 30

PASTRY AND FRUIT

Washington Cream Pie 20 Blueberry Pie 20
Apple Pie 20 French Pastry 20 Lady Fingers 30
Cup Custard 20 Charlotte Russe 25 Rice Pudding 30
Peach Melba 50 Sliced Fresh Pineapple 30 Half Grape Fruit 30
Sliced Peaches and Cream 20 Bananas 25 Whole Orange 20 Honey Dew Melon 20
Baked Apple with Cream 25

ICE CREAM AND ICES

Chocolate Ice Cream 25 Vanilla Ice Cream 25
Raspberry Ice Cream 25 Lemon Ice 20 Blauit Tortoni 40
Meringue Glace 35 Vanilla or Chocolate Parfait 40

CREPES

Swiss Cheese, Topped Crackers 35 Roquefort 50 Liederkrans 35
American Cheese with Crackers 25 Camembert Cheese 35 Phila. Cream 25

COFFEE AND TEA

Small Pot Coffee 20 Pot Cocoa 25 Glass Cream 30 Glass Milk 15
English Breakfast, Oolong, Orange Pekoe, Ceylon or Green Tea 20 Buttermilk 15
Iced Tea 25 Iced Coffee 25

Typical bill of fare, The Stacy-Trent

The Stacy-Trent

COFFEE ROOM

BREAKFAST 6:30 A. M. TO 11:00 A. M.

FRUITS

Sliced Fresh Peaches with Cream 25
Cantaloupe 20 Honey Dew Melon 25
Sliced Bananas with Cream 20
Whole Orange 15 Sliced Orange 20 Orange Juice 25
Stewed Prunes 15 California Peaches in Syrup 20—With Cream 25
Preserved Figs 50
Strawberry Preserves 20 Raspberry Preserves 20
Individual Currant Jelly 20 Individual Crab Apple Jelly 20
Individual Orange Marmalade 20 Individual Grape Fruit Marmalade 20

BREAKFAST FOODS

Oatmeal with Cream 15 Cream of Wheat 20 Shredded Wheat Biscuit (1) 15
Corn Flakes with Cream 20 Grape Nuts with Cream 20
Post Toasties with Cream 20 Puffed Wheat with Cream 20
Extra Cream—5 cents

HOT CAKES, ROLLS, ETC.

Hot Griddle Cakes with Syrup 20 Dry Toast 10 Buttered Toast 15
French Toast, Maple Syrup 30 Cream Toast 40 Milk Toast 25
Doughnuts (2) 10 Cinnamon Roll 10 Corn Muffins 10
Breakfast Rolls with Butter 10

EGGS AND OMELETTES

Spanish Omelette 75 Ham Omelette 50 Jelly Omelette 50
Boiled (1) 15—(2) 25 Scrambled (3) 35 Fried (1) 15—(2) 25
Poached (1) 25—(2) 40 Shirred Eggs (2) 25
Plain Omelette 40 Tomato Omelette 50
Bread and Butter—10 cents extra

SPECIALS

Pork Sausage with Hot Cakes 50
Small Tenderloin or Sirloin Steak \$1.00
Minute Steak 90 Mutton Chops (1) 40—(2) 75
Pork Chops (1) 40—(2) 75 Veal Chop (1) 40
Calf's Liver and Bacon 50
Broiled Ham 40 Ham or Bacon and Eggs 50 Broiled Bacon 40
Corned Beef Hash, Plain or Browned 50, with Poached Egg 60
One Fried Egg with Two Strips of Bacon or One Piece of Ham 15
Bread and Butter—10 cents extra

POTATOES

French Fried 15 Hashed Browned 15
Hashed in Cream 30 Home Fried 20 Lyonnaise 25

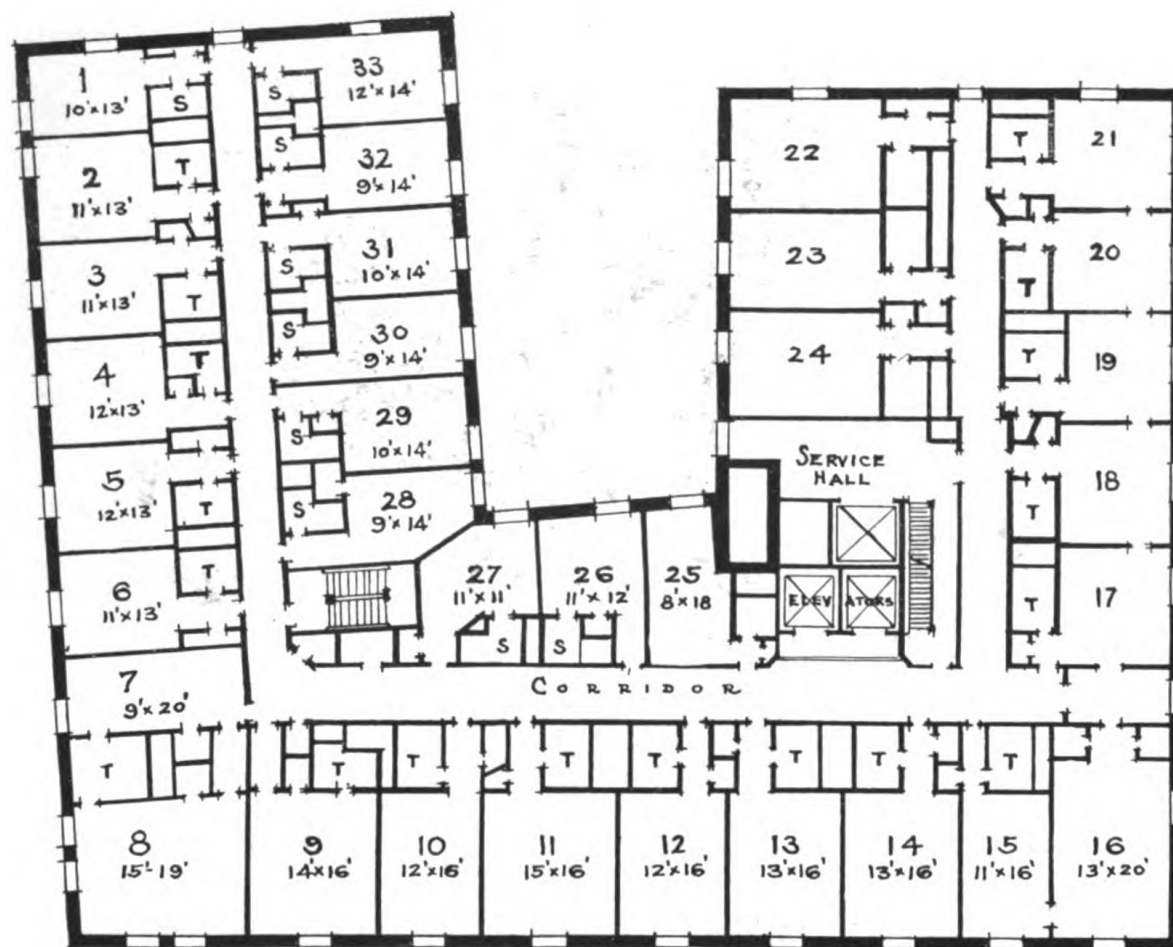
COFFEE, TEA, ETC.

Coffee, Cup 10 Tea, Cup 10 Postum 10
Cocoa, Cup 15 Milk, Glass 10
Half and Half 15

THIS ROOM IS OPEN FROM 6:30 A. M. TILL 10 P. M.

NOON DAY LUNCHEON 12 TO 2 P. M.—SERVED IN THE RESTAURANT
WEEK DAYS 85 CENTS SUNDAYS \$1.50

TABLE D'HOTE DINNER—5:30 TO 8:30—SERVED IN THE RESTAURANT \$1.50



TYPICAL BEDROOM FLOOR, Stacy-Trent Hotel, Trenton, N. J., Esenwein & Johnson, architects.

trial balance and control keeps the entire system keyed up all the time.

The bookkeeping of each house is simplified by banking all the receipts, thus the bank is also, in a sense, the hotel's bookkeeper.

The kitchen and bakeshop

The kitchen is Duparquet, Huot & Moneuse equipped. There are gas and charcoal broilers and gas salamanders. The kettles and utensils are aluminum. There is a Victor dishwasher in the main kitchen, also in the banquet kitchen. Articles of kitchen equipment include the Buffalo meat chopper and bread slicer, U. S. meat slicer, Blakeslee roll warmer, Sterling French fry cutter, Lee bread crumber, Curtis egg boiler, American vegetable parer, Read mixer and Giant ice crusher. The bakeshop has Roberts oven, Dutchess dough divider, and Century dough mixer.

The garbage is frozen.

Kitchen machines are motor driven.

Dish carrier wagons are used.

The Strite electric toasters are used in the coffee shop and kitchen.

The kitchen and bakeshop ventilation prevents any odor from escaping to the rooms.

The refrigerator installation

The refrigeration is by York machine of fifteen

tons. The refrigerator installation is Hills dry cold. The installation consists of thirteen refrigerators located as follows: In the basement, one six-compartment general storage refrigerator, of cork and cement construction; coffee room counter refrigerator, ice cream cabinet. On the lobby floor, butchers' refrigerator, oyster and clam refrigerator, pantry refrigerator, ice cream cabinet, cooked vegetable refrigerator, pastry refrigerator, fish refrigerator and garde manger refrigerator. On the ballroom floor one banquet pantry refrigerator. In the sub-basement an ice storage refrigerator. The large storage refrigerator has patent self-acting fastener. All refrigerators are fitted with heavy galvanized shelves and supports, and the doors fitted with plate locking devices, with keys and master-keys. The drains are saucer type, air-sealed.

The organization

General Manager Horace L. Wiggins of the United Hotels Company makes his home at the Stacy-Trent. Mr. Wiggins, as a boy, was a pupil at the Lawrenceville preparatory school near Trenton. The resident manager, Charles Fay Wicks, was formerly of the Mansion House, Troy, the Ten Eyck of Albany, and the Onon-

THE STACY-TRENT, Trenton, New Jersey

TRANSCRIPT SHEET

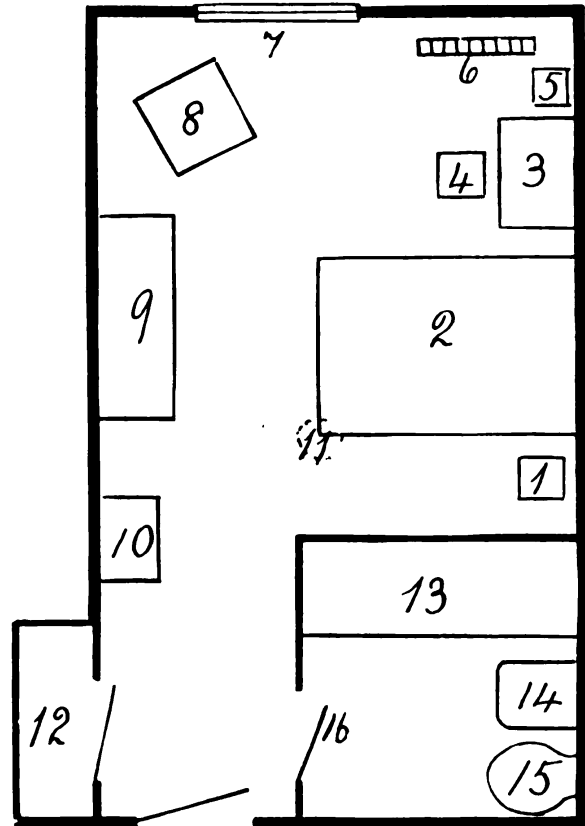
Date

Day

SECOND AND THIRD FLOORS

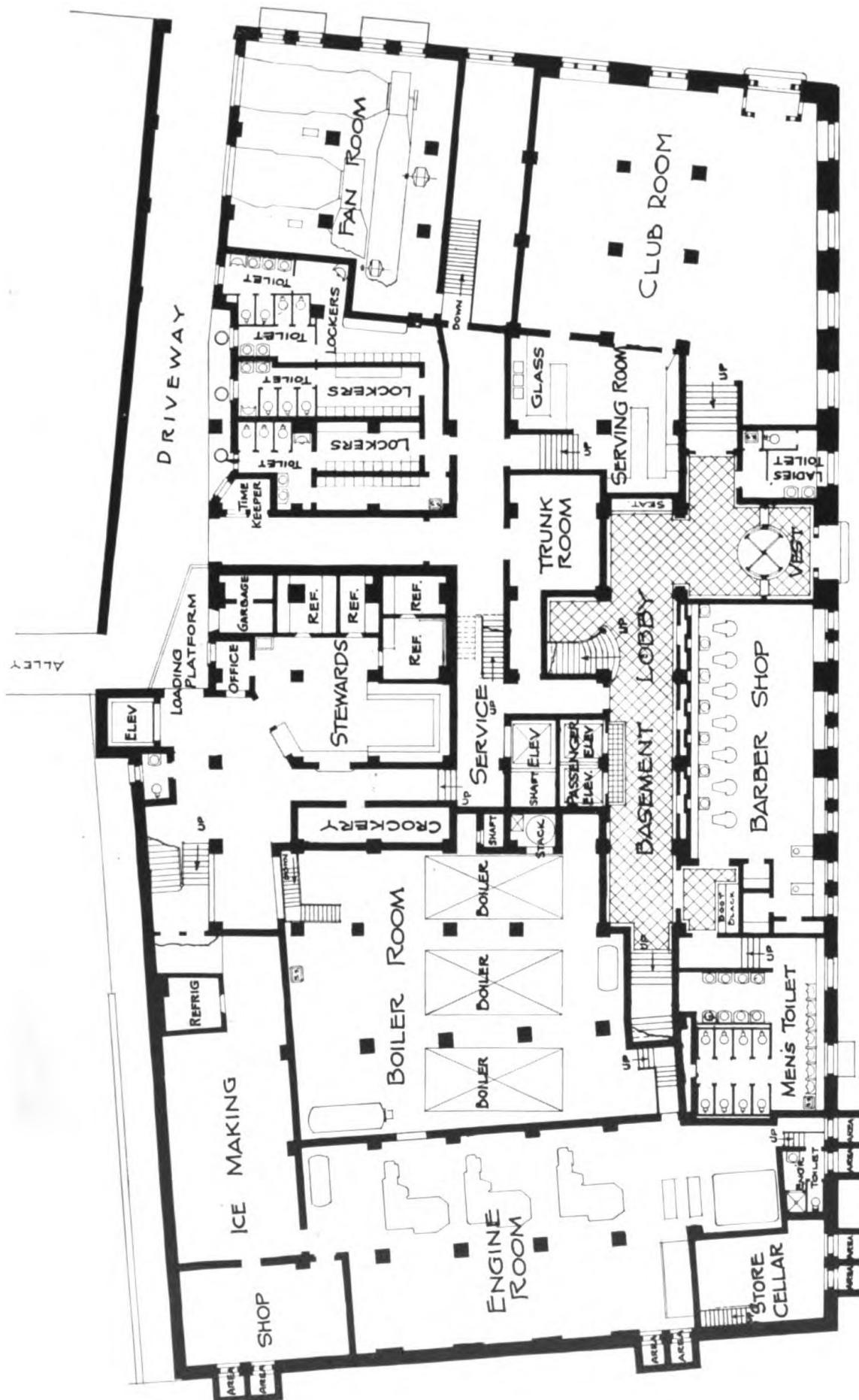
No. Persons	Room No.	Card No.	Rooms	Restaurant	Phone	Sundry	Cash	Forward	Total	V	Credit
	201										
	202										
	203										
	204										
	205										

Part of one column of TRANSCRIPT SHEET ruled for guest room numbers second to tenth floors. Two sheets, each 16x22 inches, are used, the printing on both sides; a floor to the column, and the two last columns for departures.



TYPICAL BED ROOM with private bath in Stacy-Trent Hotel: 1—Bed table with pitcher, glasses, portable 'phone, bed light; 2—Simmons bed, hair mattress, box spring, white counterpane, Pullman blanket. (Some rooms have wood beds); 3—Desk, liberally supplied with stationery; 4—Desk chair; 5—Waste basket; 6—Radiator; 7—Window, scrim curtain, ohintz draping; 8—Arm chair, tapestry upholstered; 9—Dresser, Berkey & Gay make; white scarf on top, Lambertson pin tray, match safe and candle stick; 10—Trunk rest; 11—Ceiling light, pendant, the light diffuser in form of inverted Javanese hat; 12—Clothes closet, shelf, rail, Kennedy laundry bag; 13—Porcelain tub, (made in Trenton); soap dish recessed, hand rail; 1 1/2 inch tub feed; 14—Porcelain lavatory; over it mirror, shelf, towel rail, two lights; 15—Seat, white composition; toilet fixture recessed; 16—Glass door knobs; Carpet neutral, tan and gray; bath mat.

daga of Syracuse. The comptroller is Charles B. Griner, formerly of the Onondaga, Syracuse. The bookkeeper is L. E. Bloomquist. The office force includes G. A. Wilson, office manager, from the Durant of Flint, Mich., George Miller and Walter D. Lent. The cashiers are Miss Catherine Smith and Mrs. Mary McSweeney. The steward is Langford A. Vanderslice, formerly of the Leland Hotel, Springfield, and the Penn-Harris of Harrisburg. D. F. Alexander is superintendent of service, and F. Bertasse, chef. Miss Vina Gibbons is housekeeper. Maurice Cowan, who has charge of the dining rooms, is prominently known as an organizer of colored crews for dining rooms and is the general instructor and unifier of service for these men thruout the United Hotels chain. The pastry cook is Peter Semon. The orchestra is under the direction of John Barlow.



Basement plan of the Stacy-Trent Hotel, Esenwein & Johnson architects. Note the motor entrance to the basement lobby and the convenient location for the barbershop, laundry, steward's department, and the wide hall from receiving door to trunk room. Note the driveway to receiving room for the main lobby.

192

A Report Form Standardized by the United Hotels Company.

The roof garden, an extension of the third floor, overlooks Stacy Park, the Delaware River and the Capitol building and grounds. Within a stone's throw are the old British barracks, which have been restored and form a picturesque

STACY-TRENT HOTEL COMPANY															
DAY _____										DATE _____					
TRANSCRIPT RECAPITULATION															
COMPTROLLER'S SUMMARY										AUDITOR'S BALANCE					
FLOOR	NUMBER ROOMS	GUESTS	ROOMS	RESTAURANT	PHONE	BAR	VALET	LAUNDRY	TUNDRY	CASH DISBURSAL	TOTAL REVENUE	ACCTS. REC. BROKT. FWD.	TODAY'S CASH REC.	TODAY'S DEPOSITS	ACCOUNTS REC. THIS DATE
CITY LEDGER															
PETTY LEDGER															
DEPARTS															
2 & 3															
4															
5															
6															
7															
8															
9															
10															
AVERAGES															
AVERAGE PER ROOM															
AVERAGE PER GUEST															
PERCENTAGE OCC.															
PERCENTAGE OCC. TO DATE															
COMPTROLLER'S PROOF										TODAY'S CASH BALANCE					
ACCTS. REC. BROKT. FWD.										BROKT. FORWARD					
TODAY'S CASH REC.										TODAY'S DEPOSITS					
TODAY'S ALLOWANCES										WITHDRAWABLE					
C. BY J. E. FOLLY MD.										CASH BALANCE THIS DATE					
TODAY'S REVENUE															
ACCTS. REC. THIS DATE															

A Report Form Standardized by the United Hotels Company.

feature of the scenery. Close by, also, is the Masonic Lodge which George Washington attended.

Concerning the Stacy and Trent families for whom the hotel is named: Mahlon Stacy brought his family to Trenton from England in 1678. He was a Quaker, and a miller by trade. He opened a mill there in 1680 and bought land where the city stands. William Trent bought 800 acres of land from Mahlon Stacy in 1714.

The opening of the Stacy-Trent Hotel affected real estate values in its vicinity to a great extent and added to the importance of the neighborhood as a retail center. The new Hildebrecht Restaurant, located in the same block, is one of the show places of Trenton.

The public lavatory is equipped with seven AMCO nickel-in-the-slot locks. There are no free toilets, as every room in the hotel has a toilet.

The passenger elevators are Otis electric. They are equipped with Elevator Supply Co. door checks. The freight elevator is Otis.

Employees are roomed out, but are fed in the house, and have special dining hall, rest room, and steel locker accommodations.

The Trenton Chamber of Commerce has established permanent headquarters in the basement of the Stacy-Trent.

Trenton is the capital city of New Jersey. Washington crossed the Delaware a few miles above Trenton in 1776.

The engine room is equipped with C. Skellar Company boilers, 400 h. p. The pumps are Burnham.

The banquet tables are of collapsible type,

secured thru the American Purchasing Corporation.

About two per cent of the rooms are furnished with the Dolly Madison four-poster beds.

The employees' time clock is Simplex; the watchman's clock Eco Clock Company.

The hotel is well ventilated, the air delivered to public rooms temperatured.

The Robertson Art Tile Company furnished 30,000 square feet of tile work.

A laundry has not been installed as yet, but there is space for it.

A study of the floor plans will show the intelligent lay-out.

The vacuum cleaning is done with portable machines.

Fountains of running ice water are in all service halls.

Fire escape is provided in the shape of inside stairs.

The fire extinguishers are Guardene and Pyrene.

The steam heat is Warren-Webster system.

The Sunstrand adding machine is used.

Menus are printed on the Multigraph.

The ballroom is in Adam decoration.

The scales are Fairbanks.

The sales tax idea is gaining. David R. Forgan, Chicago's leading banker, is of opinion that a tax of two cents on all sales direct to consumer will go a great way toward simplifying the present tax puzzle, also reduce the cost of collection.