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

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THE STACY-TRENT OF TRENTON, NEW JERSEY

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


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 semi 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
LOBBY FLOOR PLAN, THE STACY-TRENT HOTEL: Note
the main entrance from State street flanked to the right
with the drug store and to the left with the coffee room.
An easy rise of steps lands on the main lobby floor directly
in front of the clerk's desk. Note the battery of tele-
phones to the left of the entrance and the check room to the
left of clerk's desk. To the right of the clerk's desk is the
lobby lounge, a grand apartment extending back to 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 connect-
ing direct with banquet hall and serving room; also the
elevator from near center of kitchen direct to banquet room
serving room.
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 ecre 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 38 x 40 feet, the other 25 x 70. We reproduce the carte du jour in reduced facsimile. There is quite a large midday luncheon business with table d'hote at eighty-five cents, and there is a popular table d'hote 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 employees 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 employees 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 Stacey-Trent Hotel. The architects, Eisenwein 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 room at the other end of the floor, and with the promenade gallery overlooking the main lobby from three sides.]
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 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 desirable 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 serin and etroenne, 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 antisclad.

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.
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
THE HOTEL MONTHLY

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.

Bread and Butter 1c Per Person

OYSTERS, CLAMS and COCKTAILS

Blue Point Oysters 30
Cheery Clams 30
Little Neck 35

Shelled Oysters 20
Cocktails 10 extra
Crab Cocktail 25

Lobster Cocktail 90

Oysters Rockefeller 40

RELISHES

Celery 20
Sliced Tomatoes 15
Sliced Cucumbers 20
Sliced Celery 30

Pickle Olives 20

Salad Olives 50

Peach Olives 20

Capers 1.25

Fillet of Sardines 1.25

Fillet of anchovies in oil 75

SOUPS

Connoisseur Potatoes 30
Chicken Broth 40

FILETS

Broiled Whiskey Oysters d'Homard 75
Broiled Fresh Salmon Hollandaise 75

Sea Bass Sauce Mornay 75

Whale Broiled Lobster 3.00

Half Lobster Cold 90

ENTREES

Normandy Filet of Veal 5.00

Stuffed Chicken Supreme 2.25

Broiled Salmon Supreme with Butter and Corn Pieces 1.50

Lamb Chop au Porto 75

Chowder 40

BOAST

Roast Prime Rib of Beef, on Jos 90

Roast Chicken Broiled Giblet Bone 1.00

COLD CUTS

Roast Beef, Punzen Salad 1.60

Sugar Cured Ham, Boiled Pickles 60

Broiled Chicken, Asparagus Tips 1.25

Smoked Beef Tongue, Cold 60

VEGETABLES

Carrot Soup 30
Fried Egg Plant 16

Fresh Artichokes 40

French Fries 20

Potato Hash 20
Baked 20

Anchovies 35

Asparagus 40

Stewed Potatoes—Baked 20

French Fried 20
Candied 60

SALADS

Tomato Surprise 50

French Endives 40

Sliced Tomatoes 40

Herbs of Lettuce 50

Cucumber Salad 40

Lettuce and Tomato 50

Walnut 20

Cucumber 30

Lettuce and Tomato 30

Walnut 20

Chicken 1.40
All-white Meat 1.25

Fresh Cranberry 1.25

Roast Dressing—Thousand Island 30

Rum Dressing 10

Mayonnaise 10

Raspberry Cheese 35

PAPPY and PRUIT

Washington Cream Pie 30

Apple Pie 30

French Pastry 30

Lady Fingers 20

Charlotte Russe 30

Rich Pudding 20

Egg Nog 20

Sliced Fresh Pineapple 40

Half Crust Fruit 20

Sliced Pears and Cream 30

Bananas 25

Whole Orange 20

Honey Dew Melon 20

Baked Apple with Cream 20

ICE CREAM AND ICES

Chocolate Ice Cream 25

Lemon Ice 35

Vanilla Ice Cream 25

Mint Chocolate Parfait 25

CREMERY

Soup Cheese, Tosted Crackers 25

Roquefort 50

Lescinsky 25

American Cheese with Crackers 25

Commembber Cheese 20

Paul Cream 25

COFFEE AND TEA

Small Per Coffee 30

Per Coffee 25

Glass Coffee 25

Glass Milk 15

English Breakfast, Oatmeal, Orange Juice, Crockery or Glass Tea 20

Buttermilk 15

Iced Tea 20

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 Pears with Cream 25

Cranberries 20

Honey Dew Melon 25

Sliced Bananas with Cream 20

Orange Juice 15

Peas 15

California Punch in Syrup—With Cream 25

Preserved Fig 50

Strawberries 20

Raspberry Preserves 20

Individual Current Jelly 20

Individual Crab Apple Jelly 20

Individual Orange Marmalade 20

Individual Grapefruit Marmalade 20

BREAKFAST FOODS

Oatmeal with Cream 15

Cream of Wheat 20

Shredded Wheat Biscuit 1.15

Corn Flakes with Cream 20

Oat Nuts with Cream 20

Pear Topping with Cream 20

Pulled Wheat with Cream 20

Extra Cream—1 cents

HOT CAKES, ROLLS, ETC.

Hot Crumb Cakes with Syrup 20

Dry Toast 10
Buttered Toast 15

French Toast, Maple Syrup 30

Cream Toast 40

Milk Toast 25

Doughnut 35

Cinnamon Stick 10

Corn Meal 10

Breakfast Rolls with Butter 10

EGGS and OMELETTES

Spanish Omelette 75

Ham Omelette 50

Biscuit (1 15 7 25)

Scrambled (1 15 7 25)

Fried (1 15 7 25)

Shredded Eggs 1.75

Plain Omelette 50

Tomato Omelette 50

Bread and Butter—10 cents extra

SPECIALS

Park Sausage with Hot Cakes 20

Small Tendril or Mixture 31 00

Mutton Chops 1 40 0 2 2 75

Park Chops 1 40 0 2 2 75

Hamburger 1 40 0 2 2 75

Cal's Liver and Bacon 50

Ham or Bacon and Eggs 50

Broiled Bacon 40

Corned Beef Hash,Plain or Browned 40
With Punched Egg 40

One Fried Egg 15
With Two Slices of Bacon or One Piece of Ham 15

Bread and Butter—10 cents extra

POTATOES

French Fried 15
Shaved 15

Pierced in Cream 30

Home Fried 30

Lyonaise 25

COFFEE, TEA, ETC.

Coffee, Cup 10

Tea, Cup 10

Cream, Cup 15

Milk, Glass 10

Half and Half 10

NOON LUNCH 12 TO 2 P.M.—SERVED IN THE RESTAURANT

WEEK DAY 50 CENTS

SUNDAY, 65 CENTS

TABLE D' HOTEL DINNER—5 TO 8 PM—SERVED IN THE RESTAURANT $1.50

Digitized by Google
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 crumbler, 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 Lawreneville 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

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, chintz draping; 8—Arm chair, tapestry upholstered; 9—Dresser, Berkey & Gay make; white scarf on top. Lam berton 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 disk recessed, hand rail; ½ inch tub feed; 14—Porcel lain 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 cashier is 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 umpier of service for these men throughout the United Hotels chain. The pastry cook is Peter Semion. The orchestra is under the direction of John Barlow.
Basement plan of the Stacy-Trent Hotel, Esenwein & John, stewards and the convenient location for the barbershop, lavatory, and the wide hall from receiving door to trunk room. Note the motor entrance to the basement, lobby rooms, passenger elevator landing, and stairway to main lobby. Note the driveway to receiving room for the
# THE STACY-TRENT
TRENTON, N. J.

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**Miscellaneous Stacy-Trent notes**


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...
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 Hildebrandt 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 Ecco Clock Company.

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

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. Furman, 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.