



NEW IDEAS IN CAFETERIA LAYOUT AND OPERATION

Russet Cafeteria, of Buffalo, Solves Problem of Congested Lane Along Serving Counter : : Exposition of Simplified System of Inventories for Staples, Perishables and Table Wares : : Typical Menu Selection

The **Russet Cafeteria**, 297-301 Washington street, Buffalo, 300 chairs, is unique, in that a square serving room takes the place of the customary railed-off serving aisle. This room, it will be seen from the diagram, occupies a corner of the main room. The illustration shows the tray stand in the center, accessible from all sides, from which the patron may go direct to any counter he desires. Should he wish salad and coffee he is not held in line while other patrons select their meats. Should he wish salad and meat, and the salad counter is busy at that particular time, he may go to the meat counter first, and so on. The dining room illustration shows the arrangement of tables that permits wide aisle from street to serving room.

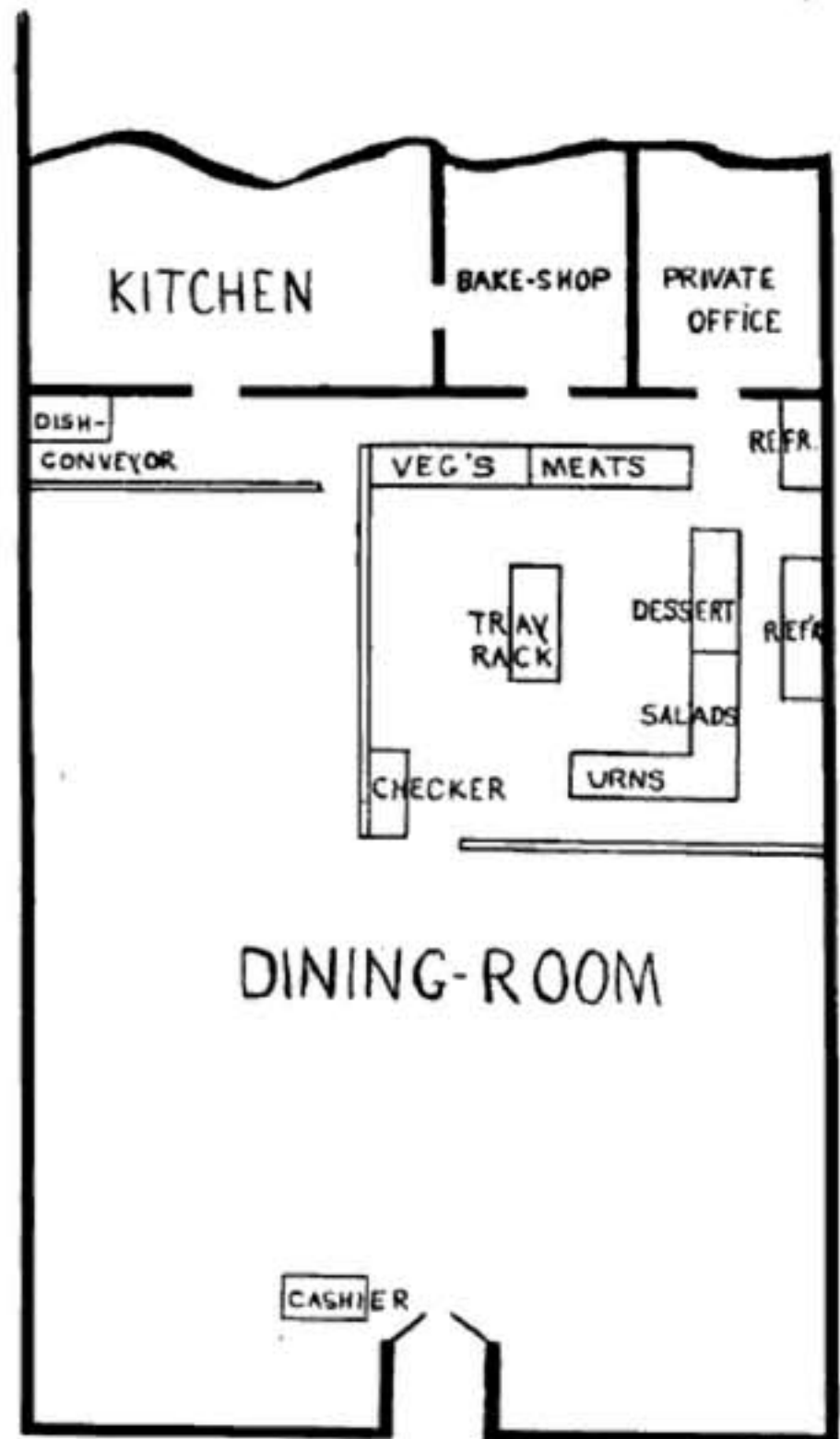
The **Russet Cafeteria** features home cooking, and to arrive at this end, food is always in process of preparation; small quantities are cooked at a time, and the two o'clock patron finds his food as freshly cooked as does the eleven o'clock diner. The management train their own cooks, and employ only American women for this position. They use whole milk in all recipes, and butter substitutes are not allowed.

A pan of Dutch lettuce was of so appetizing an appearance that we asked the recipe. Here it is:

"Cut up enough crisp lettuce for six orders; put in a steam-table pan, sprinkle over a little chopped hard-boiled egg, and a hot sauce made of

"Bacon cut in small pieces fried crisp; pour over vinegar and water, half and half (or in proportion according to strength of vinegar), sprinkle with sugar, salt, pepper, and onion."

The secret of this dish is to have the lettuce crisp, and to take care that the sauce is not too tart or too flat, and to serve before it wilts.



Plan of **RUSSET CAFETERIA**, Buffalo, showing serving room apart from dining room.



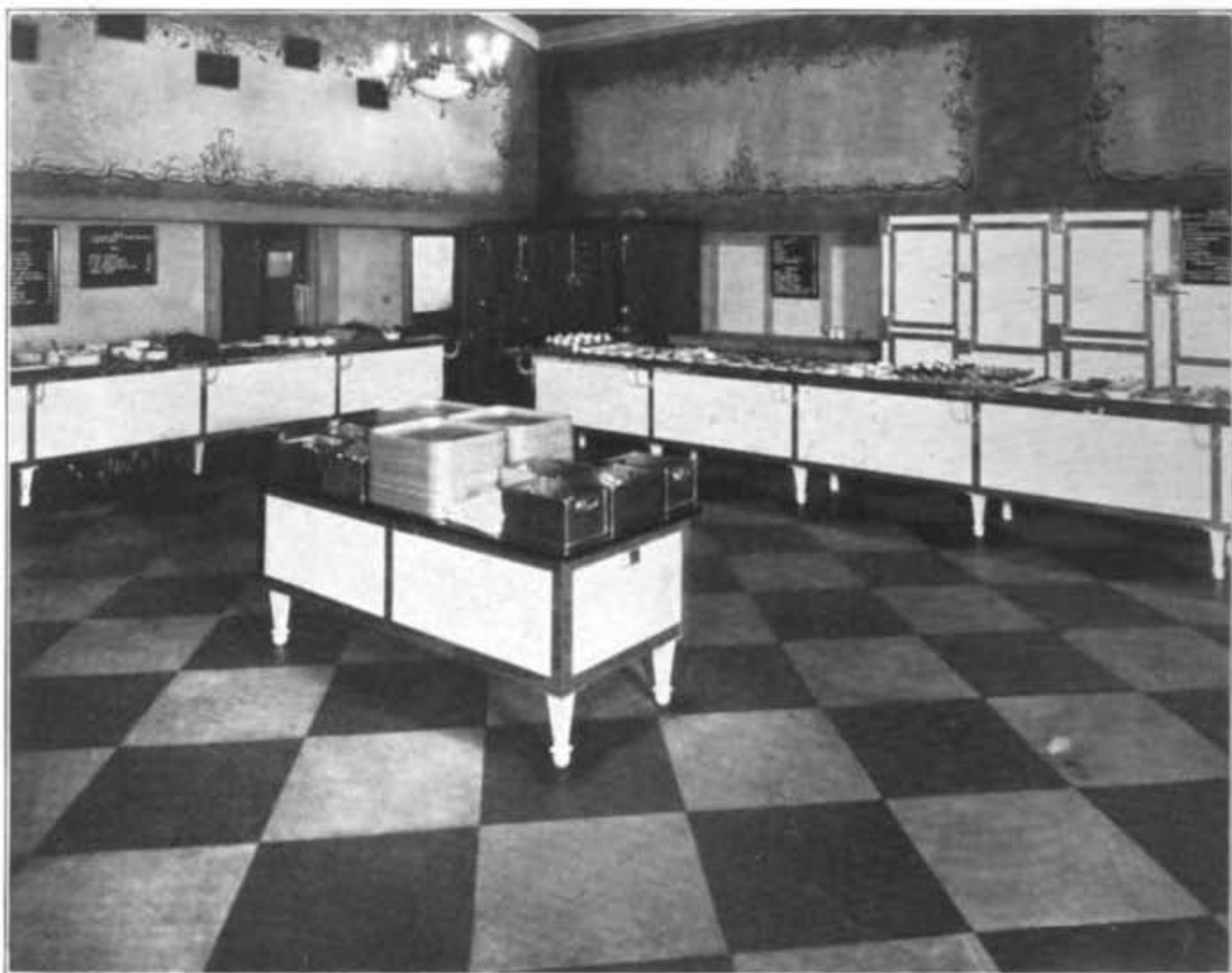
The **RUSSET CAFETERIA**, Buffalo, operated by Grace Ann Rust, graduate of Home Economics Department of University of Illinois.

INVENTORY

Date

Description	Quantity Last Mo.	Quantity This Mo.	New Supply	Price	Consumption
CANNED GOODS: Apples No. 10;					
Apples No. 10;					
Apple butter;					
Apricots No. 10;					
Apricots No. 10;					
Apricots No. 2½;					
Asparagus No. 2½;					
Asparagus tips No. 1;					
Beans, green No. 10;					
Beans, green No. 2½;					
Beans, kidney No. 2½;					

Form of MONTHLY INVENTORY of STAPLE PROVISIONS, used by the **Russet Cafeteria**, Buffalo.



SERVING ROOM of **Russet Cafeteria**, Buffalo.—Isolated from the dining room, and a departure from the customary railed-off serving aisle.

ilar to THE HOTEL MONTHLY inventory card), and these inventory cards are checked with a monthly inventory.

On the 15th of each month a general inventory of china, glass and silver is taken (as per inventory sheet illustrated herewith), and the results compared with card inventory.

The staple provisions are inventoried from the store rooms on the first of each month. This inventory list takes up five sheets of paper, 11"x8½", headed as per ruling, and lists two hundred items. It is divided into three divisions, Canned Goods, Dry Groceries, and Miscellaneous, each alphabetically arranged, and with blank line between initials for writing in additional items. More than one notation of a kind, as "Apples No. 10, Apples No. 10," allows notation for different brands. The canned goods inventory lists:

CANNED GOODS: Apples No. 10; Apples No. 10; Apple butter; Apricots No. 10; Apricots No. 10; Apricots No. 2½; Asparagus No. 2½; Asparagus tips No. 1; Beans, green No. 10; Beans, green No. 2½; Beans, kidney No. 2½; Beets No. 10; Beets No. 10; Blackberries No. 10; Blueberries No. 10; Carrots; Cherries, maraschino; Cherries No. 10;

Cherries No. 10; Cherries, Royal Ann No. 10; Cherries, Royal Ann No. 2½; Corn No. 2; Corn No. 2; Crab meat; Figs; Gooseberries; Loganberries No. 10; Loganberries No. 2½; Molasses; Mushrooms; Mushrooms; Peaches, pie No. 10; Peaches, pie No. 10; Peaches No. 10; Peaches No. 10; Peaches No. 10; Peaches No. 2½; Pears No. 2½; Peas No. 10; Peas No. 2; Peas No. 2; Pimentos; Pimentos; Pineapple No. 10; Pineapple No. 10; Pineapple No. 2½; Prunes No. 10; Pumpkin No. 10; Pumpkin No. 10; Raspberries No. 10; Salmon, pink; Salmon, red; Sardines; Sauer kraut No. 10; Spinach No. 10; Tomatoes No. 10; Tomatoes No. 10; Tomatoes No. 3; Tomato puree No. 10; Tuna fish.

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The "dry" groceries list includes those articles bought in bulk, or in container other than can.

DRY GROCERIES: Baking powder; Baking powder; Barley; Beans, kidney; Beans, lima; Beans, navy; Beans, marifat; Catsup; Catsup; Cheese; Cheese; Cheese; Chili sauce; Chili sauce; Chocolate; Cinnamon; Cloves, whole; Cloves, ground; Cocoa; Coconut; Coffee; Coffee; Coloring; Cornmeal; Cornmeal; Cornstarch; Crackers; Crackers; Crackers; Crackers; Cream of tartar; Crisco; Curry powder; Dates; Figs; Flour; Flour; Flour; Flour; Gelatine; Gelatine; Ginger; Hominy; Honey; Horseradish; Lemon extract; Macaroni; Macaroni; Marsh-

mallows; Mincemeat; Mixed spices; Mushrooms; Mushrooms; Mustard; Mustard; Noodles; Nutmeg; Nuts; Nuts; Oil; Oil; Olives; Olives; Paprika; Pepper; Pepper; Pepper; Pickles; Pickles; Pickles; Postum; Prunes; Raisins; Rice; Sage; Salt; Salt; Sauce; Sauce; Soda, baking; Spaghetti; Spices; Sugar, brown; Sugar cube; Sugar, granulated; Sugar, powdered; Syrup; Tapioca; Tea; Tea; Tea balls; Tea balls; Vanilla; Vinegar.

Miscellaneous items include: brooms, paper napkins, glassine bags, cleaners, soaps, polishes, towels, etc., etc. These items are listed.

MISCELLANEOUS: Brooms; Butter; Cleaners; Cleaners; Eggs; Glassine bags; Lye; Napkins; Polish; Soap; Soap chips; Soda, washing; Toilet Paper Towels.

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The Equipment Inventory sheet is printed on white paper; the Staples Inventory on canary paper, for quick reference in files.

The **Russet** Company operate the **Russet Cafeteria** in Buffalo; also the **Russet Cafeteria**, **Indianapolis**, 185 seats. The cafeterias are managed by Miss Grace Ann Rust, who was graduated from the Home Economics Department of the University of Illinois, and was an instructor of domestic science in the Pennsylvania State College, State College, Pa., before entering the catering business. She is proving that college domestic science, combined with a liking for the catering profession, is a good foundation for a successful business.

Following is a typical menu.

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Typical Bill of Fare, The **Russet Cafeteria**, Buffalo, N. Y.

SOUPS

Clam chowder20c Cream of pea soup...15c

FISH AND MEATS

Roast beef35c Escalloped oysters...30c
Fried salmon35c Lamb croquettes...30c
Swiss steak35c Roast beef hash.....20c

VEGETABLES

Macaroni and cheese.10c egg20c
Creole spaghetti....10c Baked beans10c
Mashed potatoes ...10c Corn on the cob....10c
Browned potatoes...10c Mashed yellow
Baked potatoes10c turnips10c
Candied sweet pota- Buttered tomatoes...10c
toes15c Southern beets.....10c
Fresh spinach and Fried onions10c

PIES

Apple10c Custard15c
Dutch apple15c Vanilla cream15c
Apricot10c Chocolate meringue.15c
Cherry15c

DESSERTS

Whipped cream sand- Assorted jello.....10c
wich20c Fruits10c
Date and nut pud- Devil's food10c
ding20c Spice cake15c
Rice pudding10c Fresh cocoanut
Blackberry cobbler..20c cake10c
Fruit custard15c

BREADS

Rye1c Bran muffins4c
Whole wheat1c Cornsticks2c
French1c Baking powder bis-
White1c cuits2c
Date and nut.....5c Poppy seed rolls....3c
Parkerhouse rolls...2c Salt rolls3c
French rolls3c

SALADS

Salmon20c Bacon and egg.....25c
Potato15c Chicken40c
Cabbage10c Crab meat35c
Cheese10c Celery and egg.....25c
Sliced tomatoes...20c Stuffed tomato30c
Fruit30c

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At the Buffalo **Cafeteria** rent is a high percentage of the cost of operation, the central location being largely responsible for this.

The **Russet Cafeteria** was equipped by Albert Pick & Co.