THE CRAFTSMAN RESTAURANT

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While the furniture of the Craftsman Restaurant was all made in Mr. Stickley's own workshops at Eastwood, N. Y., many other features of its equipment were specially designed and made by different firms. And so much of the interest of the place is due to their close cooperation in working out the various details, that it is a pleasure to give credit to them here for the excellent results they have achieved.

The lighting fixtures, for instance, with their copper bowls and X-ray reflectors (well named the Eye-Comfort Lighting System) are the product of the National X-Ray Reflector Co.; the soft brown curtains of velour that hang at the sides of the windows were specially made and stenciled from a Craftsman design by the Mountain Community, and the rugs are from the Firth Carpet Company looms.

Turning to the table fittings, one finds that the hollow silverware, which in its simplicity of design is in keeping with the character of the room, was made by the International Silver Co.; the Oneida Community, Ltd., supplied the equally simple and tasteful "Community Silver" knives, forks and spoons, while Kniffin & Demarest Co. designed and furnished the glassware. Another important feature is of course the china, which was specially designed by Mr. Stickley to carry out the general effect of quiet color harmony. The regular service, made by the Onondaga Pottery Co., is white with a border of conventionalized pine cones in pale brown—a motif which seems particularly appropriate in a Craftsman dining room, with its reminder of fragrant woods and symbolism of Nature's strength and peacefulness. The afternoon tea service, also of Craftsman design, and furnished by Lenox, Incorporated, is of dainty cream-colored china bearing a border of a deeper shade, edged with narrow bands of pale brown that link it with the general color scheme of the dining room. The only other decoration on the tea service is the familiar Craftsman emblem—primitive cabinetmakers' compasses enclosing the motto "Als ik Kan"—which is to be found on all the china, silver, glassware and other fittings.

The equipment of the kitchen is equally worthy of attention, for it embodies some of the most efficient and hygienic modern inventions. The room itself, instead of being exiled to some dark basement as is so often the...

In the case with a public restaurant, has been given really the most favorable location in the whole twelve-story building, at the south end of the top floor. Its wide window groups and skylights admit a generous supply of fresh air and sunlight, the convenient arrangement of the various fixtures provides for prompt service, while the construction of each device and the readiness with which it can be cleaned and kept in order are such as to insure perfectly sanitary conditions throughout every part of the room.

The long steam tables with their facilities for keeping the various dishes hot; the clean, brightly polished machines in which the tea and coffee are made; the big hoods above the gas range along the side wall—these were all furnished by the Bramhall Deane Co., while the many-burnered gas range itself is the "Vulcan" model of the Consolidated Gas Co. All the cooking is done by gas.

Nearby is the "Garland" broiler and roaster, specially designed for restaurant use and made by the Michigan Stove Company. In this are cooked the meat, poultry and game. On the opposite side of the kitchen stand the big cabinet ovens, furnished by the G. S. Blodgett Co., in which are baked the dainty rolls and muffins of wheat and graham flour, and the tasty corn bread, served on the dining-room tables in brown willow baskets. The cakes and pies of various kinds that form such an appetizing part of the menu are also baked in these ovens, and are then set on the shelves of special cupboards, provided by the Grandall Pettee Co., the makers of bakers' and confectioners' supplies.

Important and interesting features of the kitchen equipment are the refrigerators, which are all up-to-date hygienic models. In one of these, furnished by the Garland Refrigerator Co., is kept the ice cream, which is frozen on the premises from cream supplied by Mr. Stickley's own dairy. The various other dishes, such as cold meats and desserts, are kept in the porcelain-enamel lined Bohn Syphon refrigerators, made by the White Enamel Refrigerator Co., and in another part of the kitchen stands the Audiffren-Singrun refrigerating machine (furnished by the H. W. Johns-Manville Co.), which not only provides refrigeration, but also manufactures the table ice for the Restaurant from the spring water brought in from the hillsides of Craftsman Farms.

It is interesting to note how practical are the various fittings in this model kitchen, and how durable and sanitary are the materials used in their construction. For instance, the hoods erected over the ranges, broilers and ovens have direct vent connection from each, extending up and through the roof, for carrying off all odors. Direct vents are also run from the broilers, ovens of the range and bake ovens to the outside of the building. This is very important from a sanitary standpoint, as it removes odors and unnecessary heat.

The cook's working tables are all constructed of polished steel plates, the most hygienic type of table now in use, and a marked improvement over the old-style, wooden-top tables which were so marred after a few months' service. With the steel-top tables, small meat boards or cutting boards are used, these being set directly on the table and thoroughly cleansed after each meal.

The sinks in use in the Craftsman kitchen are all of the most sanitary construction, the preparation sinks being lined with white enamel. Soiled silver and dishes are placed on tables lined with rust proof metal, and washed in special sinks by hand.

Another point worth noting is the shelving which, throughout the entire kitchen, is of special construction, arranged so that it may be taken down and thoroughly scrubbed whenever desirable. The saucepan rack is suspended from the ceiling and is provided with hooks from which all the pans and other utensils are hung.