

Hotel, Restaurant & Institutional Management Bibliography

- 50 years ago and now: a record of hotel progress: reprinted from the golden anniversary edition Hotel red book.* New York American Hotel Association Directory Corporation, 1935. (128)
- Catering management: a comprehensive guide to the successful management of hotel, restaurant, boarding house, popular café, tea rooms, and every other branch of catering, including a section on law and the caterer.* London: Waverly Book Co., 1919.
- Ideas for refreshment rooms; hotel, restaurant, lunch room, tea room, coffee shop, cafeteria, dining car, industrial plant, school, club, soda fountain; a ready reference to catering methods, covering a wide range of practice.* Chicago: The Hotel Monthly Press, 1923. (21, 376)
- Practical hotel management: a handbook of essential information for proprietor & manager.* London: Caterer Pub. Co., 1926. (vi, 248)
- Aikens, Charlotte Albina. *Hospital housekeeping.* Detroit Mich: D.T. Sutton, 1906. (164)
- Aikens, Charlotte A. *Hospital housekeeping.* Detroit Mich: D.T. Sutton, 1910. (162)
- Aikens, Charlotte Albina. *Hospital housekeeping.* Detroit Mich: D.T. Sutton, 1913. (162)
- Aikens, Charlotte A. *Hospital management; a handbook for hospital trustees, superintendents, training-school principals, physicians, and all who are actively engaged in promoting hospital work.* Philadelphia: Saunders, 1911. (488)
- Albert Pick & Company (Chicago). *Equipment for cafeterias, lunch rooms, restaurants and dining rooms, kitchen equipment.* Chicago: The Company, 1920. (86)
- American Dietetic Association. Food Administration Section. *Care of food service equipment.* Minneapolis, Minn.: Burgess Publishing Co., 1944. (86)
- American Dietetic Association. Food Administration Section. *A guide to the selection and training of food service employees.* Minneapolis: Burgess Pub. Co., 1947. (ii, 471)
- Augustine, Grace Melvina and Mary Bryan. *Some aspects of management of college residence halls for women.* New York: F.S. Crofts & co., 1935. (vi, 31, 242)
- Bacchus and Cordon bleu (School: Paris France). *New guide for the hotel, bar, restaurant, butler, and chef: being a handbook for the management of hotel and American bars, and the manufacture of the principal new and fashionable drinks: hotel & restaurant cookery, as now practised, with the newest entrees and dishes.* London: Nicholson, 1885. (496)

- Baker, Reginald Owen. *The query book for hotelmen and caterers*. London: Practical Press, 1947. (x, 166)
- Beale, Joseph Henry. *The law of innkeepers and hotels: including other public houses, theatres, sleeping cars*. Boston: William J. Nagel, 1906. (xviii, 621)
- Boni, G. de. *Hotel organization, management and accountancy*. London: Pitman, 1939. (196)
- Boni, G. de and Frederick Francis Sharles. *Hotel organization, management and accountancy*. London; New York: Sir I. Pitman, 1931. (xix, 196)
- Boni, G. de and Frederick Francis Sharles. *Hotel organization, management and accountancy. Hotel organization and management*. London New York: Sir I. Pitman, 1926. (xvii, 198)
- Boomer, Lucius Messenger. *Hotel management; principles and practice*. New York: Harper, 1931. (xix, 521)
- Boomer, Lucius Messenger. *Hotel management; principles and practice*. New York: Harper, 1938. (xi, 341)
- Bradley, Alice. *Cooking for profit; catering and food service management*. Chicago: American school of home economics, 1922. (2 *, 3-285)
- Bradley, Alice. *Cooking for profit; catering and food service management*. Chicago: American School of Home Economics, 1925. (2 1., 3-375)
- Bradley, Alice. *Cooking for profit; catering and food service management*. Chicago: American School of Home Economics, 1933. (382)
- Brookes, J. C. *The cellarman's handbook and barman's guide: a practical guide to the management of public house hotel bars and cellars; valuable information and hints to all barmen and cellarman engaged in the licensed trade, club stewards, hotel cellarman, etc*. London: J.C. Brookes, (59)
- Brown, Edward Fisher. *Lunches for school children. Necessity and outgrowth of economic destitution--free lunches versus lunches at cost--school feeding and education--the American tendency--the New York movement--economy of central kitchen--medical inspection of handlers--the cost--the profit in citizenship*. New York, 1914. (5)
- Bryan, Mary and Etta Howes Handy. *Furnishings and equipment for residence halls*. New York city: Teachers college Columbia university, 1933. (vii, 95)
- Bryan, Mary and Alice M. Zabriskie. *The school cafeteria*. New York.: F. S. Crofts & co., 1940. (xviii , 11 , 740)
- Bryan, Mary De Garmo and Alice M. Zabriskie. *The school cafeteria*. New York: F.S. Crofts, 1946.

(xviii, 740)

Carver, Ethel C. *Practical catering: a manual of applied dietetics for schools, institutions and families*. London: Methuen, 1933. (128)

Clarenbach, Ernst. *Clarenbach's hotel accounting*. Chicago, Ill.: Hotel monthly press, 1930. (66)

Columbia University. Teachers College. School of Practical Arts. *Opportunities in household and institutional administration*. New York, 1913. (16)

Crockett, Albert Stevens, Waldorf-Astoria Hotel (New York N.Y.: 1897-1929), and Herndon/Vehling Collection. *The old Waldorf-Astoria bar book; with amendments due to repeal of the XVIIIth; giving the correct recipes for five hundred cocktails and mixed drinks known and served at the world's most famous brass rail before prohibition, together with more than one hundred established formulas for cocktails and other beverages, originated while prohibition was in effect; the whole flavored with dashes of history mixed in a shaker of anecdote and served with a chaser of illuminative information*. New York: A. S. Crockett, 1935. (viii , 11 , 177)

Dahl, Crete M. *The efficient maid in hotels and clubs*. Stamford Conn.: Dahl, 1933. (51)

Dahl, Crete M. *Housekeeping management & organization for hotels & institutions*. Stamford, Conn.: The Dahls, 1945. (viii, 242 [6])

Dahl, Crete M. *Housekeeping management & organization for hotels & institutions. Reference book for executives in hotels, hospitals, clubs, institutions, and departments of institution management in schools and colleges*. Stamford Conn: The Dahls, 1945. (viii, 242, [6])

Dahl, Crete M. *Housekeeping management and organization for hotels and institutions. A reference book for executives in hotels, hospitals, clubs, institutions, and departments of hotel administration and institution management in schools and colleges*. Stamford, Conn.: The Dahls, 1939. (viii, 242 [6])

Dahl, Crete M. *Housekeeping management in hotels and institutions; purchasing, upkeep, and administration*. New York London,: Harper & brothers, 1931. (xv, 447)

Dahl, Crete M. and Grace H. Woolley. *Housekeepers' guide to selecting and training employees*. Stamford Conn: Dahl Pub. Co., 1949. (92)

Dahl, J. O. *200 ways to control food costs in quantity cookery*. Stamford Conn: The Dahls, 1941. (vi, 7-191 incl. illus., tables, diagr.)

Dahl, J. O. *Advertising and promotion for hotels and restaurants; a reference book for hotel and restaurant executives, sales managers, advertising and publicity directors, advertising agencies, publishers and students*. Stamford Conn: The Dahls, 1939. (242)

Dahl, J. O. *Dictionary of 1001 menu terms, foods, wines, spirits, cocktails*. Stamford Conn: J. O. Dahl,

1935. (43)

Dahl, J. O. *Dictionary of 1001 menu terms, foods, wines, spirits, cocktails*. Stamford Conn: J.O. Dahl, 1936. (47)

Dahl, J. O. *Dining room management for head waitresses and hostesses*. New York: J. O. Dahl, 1933. (42)

Dahl, J. O. *Dining room management for the head waitress and hostess*. Stamford Conn: Hospitality Guild, 1936. (52)

Dahl, J. O. *The efficient waitress manual*. Stamford Conn: J. O. Dahl, 1935. (64)

Dahl, J. O. *The efficient waitress manual*. Stamford Conn: The Dahls, 1945. (64)

Dahl, J. O. *Food standards handbook for quantity cookery; buying guide, portion sizes, weights-measures*. Stamford Conn: The Dahls, 1939. (64)

Dahl, Joseph Oliver. *Kitchen management, construction, planning, administration*. New York, London: Harper & Brothers, 1928. (xxvii , 11 , 364)

Dahl, J. O. *Planning profitable restaurant advertising*. New York: J. O. Dahl, 1933. (45)

Dahl, J. O. *Profitable restaurant advertising*. S l: s.n., 1930.

Dahl, J. O. *Restaurant management, principles and practice*. New York: Harper & Brothers, 1927. (xviii, 318)

Dahl, Joseph Oliver. *Restaurant management, principles and practice*. New York, London: Harper & brothers, 1944. (xviii , 11 , 348)

Dahl, J. O. *Restaurant profits and management methods*. Stamford, Conn.: The Dahls, 1942. (753)

Dahl, J. O. *Selling public hospitality; a handbook of advertising and publicity for hotels, restaurants and apartment houses*. New York: Harper, 1929. (xxv, 357)

Dahl, Joseph Oliver. *Soda fountain and luncheonette management*. New York London: Harper & brothers, 1930. (xvi , 11 , 228)

Dahl, J. O. *Soda fountain and luncheonette management*. Stamford, Conn: Dahl Pub. Co., 1945. (xvi, 228)

Dahl, J. O. *Storeroom management and control for quantity cookery profits*. Stamford Conn: The Dahls, 1945. (64)

Dahl, J. O. *Tea room profits*. Stamford, Conn: The Dahls, 1939. (64)

- Dahl, J. O. and J. H. Breland. *Food standards handbook for quantity cookery*. Stamford Conn: Whitlock Press, 1945. (61)
- Dana, Arthur W. *Kitchen planning for quality food service*. New York: Harper, 1949. (xx, 229)
- Dicksee, Lawrence Robert. *Hotel accounts*. London: Gee & Co., 1905. (xi, 75)
- Dicksee, Lawrence Robert. *Hotel accounts*. London: Gee & Co., 1912. (xi, 75)
- Donovan, Frances R. *The woman who waits*. Boston: R.G. Badger, 1920. (228)
- Dunning, Frances. *Standards for cafeteria service*. Minneapolis: Burgess Pub. Co., 1941. (ii, 67 leaves)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York, London: Macmillan & co., 1901. (xvi , 1 l., 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York, London: Macmillan Co.; Macmillan & Co. Ltd., 1905. (xvi, 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York: Macmillan, 1912. (449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York: The Macmillan Company, 1915. (xvi, 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York London: Macmillan, 1922. (xvi , 1 leaf, 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York: Macmillan, 1927. (xvi, 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York London: The Macmillan company, 1928. (xvi, 1 l., 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York, London: Macmillan, 1930. (xvi, 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York: Macmillan, 1935. (xvi, 449)
- Earle, Alice Morse. *Stage-coach and tavern days*. New York, London: The Macmillan Company; Macmillan & Co. ltd., 1938. (xvi, 449)
- Eckert, Fred William and Howard L. Dayton. *The hotel lease; a study of the business elements and principles involved in making leases that are equitable to both lessee and lessor*. Chicago: Hotel Monthly Press, 1947. (x 221)
- Elliot, Virginia. *Quiet drinking: a book of beer, wines & cocktails and what to serve with them*. New York: Harcourt, 1933. (vi, 112)

- Elliott, R. N. *Tea room and cafeteria management*. Boston: Little Brown and Co., 1926. (xii, 176)
- Elliott, R. N. *Tea room and cafeteria management*. Boston: Little Brown and company, 1927. (xii, 176)
- Emery, W. H. *A handbook of industrial and institutional catering by W. H. Emery*. London Bailliere Tindall and Cox; 1947. (144)
- Fellows, Charles. *Fellows' menu maker. Appendix ... menus and bills of fare*. Chicago: Hotel Monthly, 1924. (195)
- Fellows, Charles. *Fellows' menu maker; suggestions for selecting and arranging menus for hotels and restaurants, with object of changing from day to day to give continuous variety of foods in season*. Chicago: The Hotel monthly, 1910. (1 l., 64 , 1 l., 110)
- Fellows, Charles. *The menu maker: suggestions for selecting and arranging menus for Hotels and Resturants, with object of changing from day to day to give continuous variety of foods in season*. Chicago Ill: The Hotel Monthly, 1920. (195)
- Fellows, Charles. *The menu maker; suggestions for selecting and arranging menus for hotels and restaurants, with object of changing from day to day to give continuous variety of foods in season*. Chicago: The Hotel Monthly Press, 1910. (66, 195)
- Fellows, Charles. *The menu maker; suggestions for selecting and arranging menus for hotels and restaurants, with object of changing from day to day to give continuous variety of foods in season*. Chicago: The Hotel Monthly Press, 1920. (66, 195)
- Fellows, Charles. *A selection of dishes and the chef's reminder*. Chicago: American Hotel Register Co., 1900. (228)
- Fellows, Charles. *A selection of dishes and the chef's reminder*. Chicago: Hotel Monthly Press, 1909. (220)
- Fellows, Charles. *A selection of dishes and the chef's reminder: a high class culinary text book*. Evanston Ill: John Wiley, 1944. (228)
- Fellows, Charles. *A selection of dishes and the chef's reminder; a high class culinary text book*. Chicago: The Hotel monthly, 1919. (220)
- Fellows, Charles and Katherine Golden Bitting Collection on Gastronomy (Library of Congress). *A selection of dishes*. Pittsburgh PA: Rawsthorne Engraving and Print., 1896. (v.)
- Fisk, Warren Wells. *Evidence of needs of hotel managers in regard to training and education*. 1947. (96, [40] leaves)
- Fleischman, Ernest M. *The modern luncheonette; planning, layout, construction, operation. A practical*

guide to success in the luncheonette and restaurant business. Stamford, Conn.: Dahl Pub. Co., 1947. (xvi, 166)

Frooman, Abraham Arthur. *Five steps to effective institutional food buying, by A. A. Frooman.* Chicago, 1948. (x, 577)

Gill, Winifred Ethel. *Business affairs for institutional management.* London: Evans, (128)

Goins, John B. *The American waiter; instructions in American and European plan service, banquet and private party work.* Chicago: The Hotel monthly, 1914. (225)

Goldfeld, Abraham. *The diary of a housing manager.* Chicago: National association of housing officials, 1938. (ix, 115)

Gray, Madeline and Vass De Lo Padua. *How to be a success in the restaurant business.* New York: Greenberg, 1946. (vii, 263, [1])

Gray, Madeline and Vass De Lo Padua. *How to be a success in the restaurant business.* Chicago: Nelson-Hall, 1948. (vii, 278)

Gray, Madeline and Vass De Lo Padua. *How to cook for profit; a complete guide to food in quantity, from order pad to diner's table.* New York: Greenberg, 1947. (xiv, 396 , 1*.)

Green, John Dismukes. *The back of the house.* New York: Gehring, 1925. (xii, 336)

Grohusko, J. A. *Jack's manual on the vintage and production, care and handling of wines, liquors, etc.: a handbook of information for home, club, or hotel: recipes for fancy mixed drinks and when and how to serve.* New York: McClunn & Co., 1910. (87)

Grohusko, J. A. *Jack's manual on the vintage and production, care and handling of wines, liquors, etc.; a handbook of information for homes, clubs, hotels and restaurants.* New York: A.A. Knopf, 1933. (x , 2 *., [3]-234, xiv , 1 *.)

Grohusko, J. A. *Jack's manual; a treatise on the care and handling of wines and liquors, storing, binning, and serving; recipes for fancy mixed drinks and when and how to serve.* New York: Printed by E. V. Brokaw & bro., 1908. (85)

Hamilton, Francis Frazee. *Hotel front desk management, a treatise on the best methods and procedures in use in small hotels.* Miami, Fla.: Francis Frazee Hamilton, 1947. (xvi, 443)

Hamilton, W. I. *Promoting new hotels: when does it pay?* New York: Harper, 1930. (viii, 158)

Hayes, Harriet. *Planning residence halls for undergraduate students in American colleges and universities; a handbook for the use of college officers and members of building committees.* New York city: Teachers college Columbia university, 1932. (v, [1], 247)

- Hayes, Harriet et al. *College-operated residence halls for women students in 125 colleges and universities*. New York city: Teachers college Columbia university, 1932. (v, 39)
- Heinze, Stella E. *The hospital housekeeper's handbook*. Winston-Salem, N C: The Author, 1945. (47 leaves)
- Heinze, Stella E. *The hospital housekeeper's handbook*. Winston-Salem, N C, 1949. (66 l.)
- Heldenbrand, Howard Van Woert. *Front office psychology*. Chicago: The Hotel monthly press, 1930. (ix, [1], 101)
- Heldenbrand, Howard Van Woert. *Front office psychology*. Chicago Ill: The Hotel monthly press, 1944. (3 *, 137)
- Hill, Janet McKenzie. *The up-to-date waitress*. Boston: Little Brown and Co., 1914. (xvii, 163 , 31 leaves of plates)
- Hill, Janet McKenzie and M. Miller. *The up-to-date waitress*. Boston: Little Brown and Company, 1908. (xvii, 148 , 1 l)
- Hitz, Ralph and National Hotel Management Co. *Standard practice manuals for hotel operation*. New York: Harper, 1936. (6 in 1)
- Hoke, Ann. *Restaurant menu planning*. New York, London: Harper & brothers, 1940. (x , 1 l , 333)
- Holmes, F. H. *Hotel training course*. Chicago: F.H. Holmes, 1937. (10 in 1)
- Hornsby, John Allan and Richard Ernest Schmidt. *The modern hospital; its inspiration: its architecture: its equipment: its operation*. Philadelphia and London: W. B. Saunders Company, 1913. (1 £ , 7-644)
- Horwath & Horwath. and Patterson Publishing Co. *Questions and answers illustrating restaurant operating costs*. Chicago: Patterson Pub. Co., 1927. (144)
- Horwath, Ernest B. and Louis Toth. *Hotel accounting, including departmental control, food costing, and auditing*. New York: The Ronald press company, 1928. (ix, 508)
- Hotel Management Clipping Bureau of Good Ideas. *Hotel Management Clipping Bureau of Good Ideas*. New York: Ahrens Pub. Co., 1931. (1 (loose-leaf))
- Hubbell, Erma and Roxanna Allen. *The hostess and social executive, a guide to women who desire to enter this fascinating field of endeavor*. Los Angeles: Huron & Stanton printing company, 1930. (96)
- Institute on Design Construction and New Equipment for Food Service in Hospitals. 1st Chicago 1946. *Lectures and discussions presented at American Hospital Association Institute on Design, Construction and New Equipment for Food Service in Hospitals*. Chicago, 1947. (vi, 260)

- Johnson, Harry. *The new and improved illustrated bartenders' manual; or, How to mix drinks of the present style, containing valuable instructions and hints by the author in reference to the management of a bar, a hotel and a restaurant.* Newark N J: C.E. Graham & co., 1934. (271 incl. front. (port.))
- Kaiser, Clifford A. *Group feeding.* United States: s.n., 1939. (484 leaves)
- Kaiser, Clifford A. *Group feeding.* Seattle: Frayn printing co., 1940. (4 *, 400)
- Kaiser, Clifford A. *Group feeding.* New York London: McGraw-Hill Book Company inc., 1946. (vii, 490)
- Kerley, N. *The Milner story.* n.p.: Milner Hotels Management Co., 1949. (59)
- Kuhn, Max. *All happy; a hint from Mr. Max Kuhn, chief controller of the Waldorf-Astoria, concerning a method of keeping everybody happy who is engaged in the conduct of a hotel, café or restaurant.* New York: Wynkoop Hallenbeck Crawford co., 1905. (160 incl. illus., ports., forms.)
- Lentz, Edith M. *The Tremont Hotel study, 1945-46: an operational report.* Chicago: Committee on Human Relations in Industry University of Chicago, 1947. (ca 250)
- Lewis, Clifford Morgan and Lewis Hotel Training Schools (Washington D.C.). *Lewis hotel training course.* Washington, D. C.: Lewis Hotel Training Schools, 1938. (50 pamphlets in 2)
- Livingstone, Helen. *Food service; for restaurant, coffee shop, hotel, cafeteria, home.* Blooming Ill: McKnight and McKnight Pub. Co., 1950. (117)
- Lyford, Carrie A. *The school dormitory, administrative and educational problems.* Boston: M. Barrows & company, 1932. (2 *, iii-vi, 200)
- MacEachern, Malcolm Thomas. *Hospital organization and management.* Chicago: Physicians' record co., 1935. (xxiv, 944)
- MacEachern, Malcolm Thomas. *Hospital organization and management.* Chicago: Physicians' record co., 1940. (3 l., [v]-xxiv, 984 incl. illus.)
- MacEachern, Malcolm Thomas and L. Margueriete Prime. *Hospital organization and management.* Chicago: Physicians' record co., 1946. (xxiii, 1052)
- MacEachern, Malcolm Thomas and L. Margueriete Prime. *Hospital organization and management.* Chicago: Physicians' record co., 1947. (xxiii, 1052)
- Madden, Clarence. *The advertising of hotels; an inquiry and some suggestive considerations; written for the hotel executive who needs well-founded opinions about the profit-possibilities of advertising in his own operation.* Chicago: Hotel Monthly Press, 1935. (136)

Management Refresher, Course, England London, and Hotels and Restaurants Association of Great Britain. *Management lectures: being an introduction and ten lectures given to the members of the Hotels and Restaurants Association of Great Britain, attending the first Management Refresher Course in London, January 1948*. London: The Association, 1948. (119)

March, C. A. *Building operation and maintenance*. New York: McGraw-Hill, 1950. (x, 384)

Marchant, Eleanor. *Serving and waiting; modern methods of table preparation*. New York: F. A. Stokes company, 1905. (ix, 139)

Marston, Kathryne S. *Cafeteria supervision*. Stamford Conn: C. Dahl, 1945. (48)

Martyn, Charles. *The financial side of hotel keeping*. New York: The Caterer Pub. Co., 1903. (256)

Martyn, Charles and Frank W. Doolittle. *"Fables" of the hotel profession and Poems of "good cheer"*. New York: The Caterer Pub. Co., 1904. (86)

Mason, Dexter and H. M. Metcalf. *The art of drinking; or, What to make with what you have, together with divers succulent canapés suitable to each occasion*. New York: Farrar & Rinehart, 1930. (xx, 76)

Maury, Sarah Webb and Lena L. Tachau. *A penny lunch, its equipment, menus and management*. Louisville Ky: The Standard printing co. incorporated, 1915. (64)

McComb, David J. *Remco's manual of apartment house service*. New York: The McClure company, 1907. (xii, 327)

McGovern, John. *Hospitality; mine host, from the time of Babylon to the age of the aeroplane*. Chicago: The Hotel monthly, 1910. (2 l., 203)

McKenney, Ella Clark. *Cooking problems of the community group and formulas standardized for quantity work; breads*. Boston: Whitcomb & Barrows, 1923. (xiii, 169)

Meek, Howard Bagnall. *Theory of hotel room rates*. Ithaca N Y: Cornell University, 1938. (120)

National Food Reform Association. *The feeding of nurses. Report of the proceedings at a conference of matrons of hospitals and similar institutions held at Caxton Hall, Westminster, November 5th, 1910*. Westminster S W, 1910. (1 v.)

New York (State). State Restaurant Association., Elsabelle Curtis, and Crete M. Dahl. *How to get and keep restaurant employees: the Association reference book*. New York: New York State Restaurant Association, 1945. (71, [1])

New York State Restaurant Association. and Elsabelle Curtis. *How to cut labor costs*. New York: New York State Restaurant Association, 1949. (71)

New York State Restaurant Association., Max J. Kleiner, and Samuel A. Coleman. *The sanitation*

- manual, a guide for management.* New York: New York State Restaurant Association, 1948. (72)
- New Yorker Hotel. *Front office manual, New Yorker Hotel.* S 1: s.n., 1931. (11, 24, 24 leaves)
- O'Brien, Daniel J. and Charles Bennington Couchman. *Hotel administration, accounts and control.* New York: McGraw-Hill book company inc., 1927. (ix, 379)
- Odell, Margaret K. and Earl Poe Strong. *Records management and filing operations.* New York: McGraw-Hill Book Co., 1947. (ix, 342)
- Ogden, Henry N. and Henry Burdett Cleveland. *Practical methods of sewage disposal for residences, hotels and institutions.* New York: J. Wiley, 1912. (vi, 132)
- Ohio Dietetic Association. *Manual for school and institutional lunchrooms.* Cleveland, 1946. (v, 222)
- Palmer, Mary E. *Guide to hotel housekeeping.* Charleston W Va: The Tribune printing co., 1908. (108)
- Perego, Grace. *Apartment house ownership and management; purchasing, leasing and managing.* Rochester N Y: Rochester alliance press inc., 1934. (xiv , 1 *., 337)
- Pigors, Paul John William and Charles Andrew Myers. *Personnel administration, a point of view and a method.* New York: McGraw-Hill Book Co., 1947. (ix, 553)
- Pixley, Francis William. *Clubs and their management.* New York: Sir I. Pitman, 1914. (v, 234)
- Pixley, Francis W. *Clubs and their management.* London New York etc: Sir I. Pitman & sons ltd., 1927. (vii, 243)
- Practical, man. *The innkeeper and public brewer: containing hints for managing spirits and wines.* London: G. Biggs, 1850. (xvi, 152)
- Proskauer, Julien J. *What'll you have ?: a not too dry text book about cocktails... and what to serve with them.* New York: A.L. Burt Co., 1933. (128)
- Radell, Neva Henrietta. *Accounting and food control for home economics students.* New York: F.S. Crofts & co., 1935. (xx, 270)
- Ramage, Edward D. *A study of minor operated departments: based on the operating statements of one hundred eighty hotels.* Ithaca, N.Y.: [E. Ramage?], 1931. (71, [11] leaves)
- Reeve, Archie Frederick. *Club economies; "suggestions for membership clubs and how to operate within their budget".* New York: Cleveland Publishing Co., 1935. (viii, 144)
- Reynard, Helene. *Institutional management & accounts.* London New York etc: Longmans Green and co., 1934. (ix, 31, [1] incl. forms. fold. tables.)

Richards, Paul. *The lunch room*. Chicago: The Hotel monthly, 1911. (1 *, 190)

Richards, Paul. *The lunch room*. Chicago: The Hotel monthly, 1916. (1 *, 239)

Rivers, Frank et al. *The hotel butcher, garde manger and carver; suggestions for the buying, handling, sale and service of meats, poultry and fish for hotels, restaurants, clubs, and institutions, an expression of the practical experience of one who has spent thirty years in all branches of kitchen, pantry and store-room work; also as steward and buyer. The book supplemented with gleanings from the pages of the Hotel monthly*. Chicago, Ill.: Hotel Monthly Press, 1916. (202)

Robson, Barbara Reid. *House management problems of fraternities and sororities; an investigation of the supervision or assistance given by educational institutions to fraternities and sororities in their house management problems*. New York city: Teachers college Columbia university, 1933. (5 *, 93)

Rogers, R. Vashon. *The law of hotel life, or, the wrongs and rights of host and guest*. San Francisco: S. Whitney, 1884. (vii, 207)

Rogers, R. Vashon. *The law of hotel life; or, The wrongs and rights of host and guest*. San Francisco; Boston: S. Whitney and company; Houghton Osgood & co.; etc. etc., 1879. (vii, 207)

Saintsbury, George. *Notes on a cellar-book*. London: Macmillan, 1927. (xxxii, 227)

Saintsbury, George. *Notes on a cellar-book*. New York: Macmillan, 1933. (xxix, 173)

Schneider, Ethel C. *Hotel housekeeping standards and employee schedules*. Stamford, Conn.: The Dahls, 1940. (109)

School Food Service Association. *School meals*. n.p., 1949. (vi, 117)

Schoonmaker, Frank and Tom Marvel. *The complete wine book*. New York: Simon and Schuster, 1934. (xi, 315, [8])

Schoonmaker, Frank and Tom Marvel. *The complete wine book*. New York: Simon and Schuster, 1935. (xi, 315)

Searing, Fred. *Profit building ideas for food and food service*. Stanford, Conn.: Dahl Pub. Co., 1947. (v, 82)

Segeler, Curt George, J. Stanford Setchell, and American Gas Association. *Commercial kitchens: a guide to better performance*. New York: American Gas Association, 1948. (242)

Short Course, Lectures, Chicago University of, and National Restaurant Association (U.S.). *The sixth Short Course Lectures on management techniques in periods of uncertainty and rapid change in the restaurant industry: the School of Business, the University of Chicago, September 18, 19, and 20, 1950*. Chicago, Ill.: National Restaurant Association, 1950. (ii, 230)

Short Course, Lectures, Chicago University of, and National Restaurant Association (U.S.) Educational Dept. *Conference notes on key points of effective operating control: the School of Business, the University of Chicago, in co-operation with the National Restaurant Association, International House, University of Chicago, June 20-22, 1949.* Chicago, Ill.: The Association, 1949. (ii, 158 leaves)

Short Course, Lectures, Chicago University of, and National Restaurant Association (U.S.) Educational Dept. *Short Course Lectures on management and management controls in the restaurant industry: the School of Business, the University of Chicago, June 16, 17 and 18, 1947.* Chicago, Ill.: The Association, 1947. (180 leaves)

Sinclair, Winifred V. *Dining-room management for the head hostess.* Stamford Conn: C. Dahl, 1944. (64)

Sloan, Raymond P. *Hospital color and decoration.* Chicago: Physician's Record Company, 1944. (xvi , 1 £ , 253)

Smedley, Emma. *The school lunch; its organization and management in Philadelphia.* Media, Pa.: Emma Smedley, 1920. (xv, 164)

Smedley, Emma. *The school lunch; its organization and management in Philadelphia.* Media Pa: Emma Smedley, 1930. (xv, 210)

Southard, Lydia. *Institutional household administration.* Philadelphia: Lippincott, 1923. (214)

Street, Julian. *Wines, their selection, care and service: with a chart of vintage years, and observations on harmonies between certain wines and certain foods, and on wineglasses, cradles, corkscrews, and kindred matters.* New York: Knopf, 1948. (xiii, 288, xxiv)

Street, Julian. *Wines, their selection, care and service, with a chart of vintage years, and observations on harmonies between certain wines and certain foods, and on wineglasses, cradles, corkscrews and kindred matters.* New York: A. A. Knopf, 1933. (xxi, 194, xx ,)

Taylor, C. Stanley, Vincent R. Bliss, and Albert Pick-Barth Companies. *Hotel planning and outfitting, commercial, residential, recreational; a compilation of authoritative information on problems of hotel economics, architecture, planning, food service engineering, furnishing and general outfitting, including numerous illustrations, plans and tables of data.* Chicago, New York: The Albert Pick-Barth Companies, 1928. (438)

Tellman, John. *The practical hotel steward.* Chicago: The Hotel monthly, 1913. (248)

Thomas, Orpha Mae Huffman. *A scientific basis for the design of institution kitchens.* n. p., 1947. (75)

Turner, E. *A catering business of your own; teashop, cafe & restaurant management.* London: Practical Press Ltd., 1949. (viii, 184)

- United Hotels Company of America. *Administrative control: a manual for managers*. New York: United Hotels Co. of America, 1928. (327 in various pagings)
- Vehling, Joseph Dommers et al. *Cooking, or, Practical and economical training for those who are to be servants, wives, and mothers: management of the kitchen, plain cooking, bread-making, baking, brewing, pickling, etc.* London: J. Masters, 1854. (x, 150, 8)
- Wadhams, Caroline Reed. *Simple directions for the waitress or parlor maid*. New York: Longmans Green and co., 1917. (83)
- Walsh, Joseph F. *Sound spending, with special reference to the operating cost of institutions, schools, colleges, hospitals, orphanages, convents, monasteries, etc., seminaries, parishes*. Cleveland: Seminary press, 1935. (5 *, iii, 4-238)
- Walsh, Margaret M. and Welfare Federation of Cleveland. *Food and nutrition manual for institutions*. Cleveland: Welfare Federation of Cleveland, 1950. (iv, 190)
- Wendehack, Clifford Charles. *Golf & country clubs; a survey of the requirement of planning construction and equipment of the modern club house*. New York: W. Helburn inc., 1929. (li)
- Wenzel, G. L. *Handbook of restaurant costs: how to maintain a 40% food cost and a 25% payroll*. Austin, Texas: G. Wenzel?, 1948. (83)
- Wenzel, G. L. *Portion control and food cost manual*. New York, N.Y.: Paper Cup and Container Institute, 1948. (52)
- West, Bessie Brooks and LeVelle Wood. *Food service in institutions*. New York; London: J. Wiley & sons inc; Chapman & Hall limited, 1938. (viii, 543)
- West, Bessie Brooks and LeVelle Wood. *Food service in institutions*. New York: Wiley, 1945. (vii, 599)
- Whitaker, Alma Fullford. *Bacchus behave! The lost art of polite drinking*. New York: F.A. Stokes, 1933. (140)
- Whitehead, Jessup. *The steward's handbook and guide to party catering*. Chicago: J. Anderson & co. printers, 1889. (1 l., v, 464, 29)
- Whitehead, Jessup. *The steward's handbook and guide to party catering*. Chicago: the author, 1899. (464)
- Whitehead, Jessup et al. *The steward's handbook and guide to party catering*. Chicago: J. Whitehead & Co., 1903. (v, 464, 29)
- Williamson, Jefferson and Herndon/Vehling Collection. *The American hotel; an anecdotal history*. New York: A.A. Knopf, 1930. (324, xx)

Wolff, M. P. and H. R. Haweis. *Food for the million: a plan for starting public kitchens: with statistical tables, calculations of the prices of thirty-six dishes, statement of the starting expense, the yearly current expenditure, the gross and net profits of a public kitchen, and a ground-plan.* London: Sampson Low Marston Searle & Rivington, 1884. (vi, 144 , [1] leaf of plates)

Worthington, May. *Sally, army dietitian.* New York: Dodd Mead, 1944. (210)

Young Women's Christian Association of the U.S.A. National Board., Jeanette Dutchess, and Emma H. Phinney. *Housing for girls; the Y.W.C.A. residence and its management.* New York: Woman's Press, 1930. (48)