
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)


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)


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)


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 l., 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 cellarmen engaged in the licensed trade, club stewards, hotel cellarmen, etc*. London: J.C. Brookes, (59)


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


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 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, 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,


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


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)


Earle, Alice Morse. *Stage-coach and tavern days.* New York: Macmillan, 1912. (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)


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)


Elliott, R. N. *Tea room and cafeteria management*. Boston: Little Brown and company, 1927. (xii, 176)


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)


Fleischman, Ernest M. *The modern luncheonette; planning, layout, construction, operation. A practical*

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


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 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)


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)

Heinze, Stella E. *The hospital housekeeper's handbook*. Winston-Salem, N C: The Author, 1945. (47 leaves)


Holmes, F. H. *Hotel training course*. Chicago: F.H. Holmes, 1937. (10 in 1)


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)

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)


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.)


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., 1940. (3 l., [v]-xxiv, 984 incl. illus.)


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)


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


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)


New Yorker Hotel. *Front office manual, New Yorker Hotel.* S.l: s.n., 1931. (11, 24, 24 leaves)


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)


Reeve, Archie Frederick. *Club economies; "suggestions for membership clubs and how to operate within their budget".* New York: Cleveland Publishing Co., 1935. (viii, 144)

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


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)


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


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, 1930. (xv, 210)


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)


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)


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)
