



BILL OF FARE



*Yankee
Silversmith Inn*

WALLINGFORD · CONNECTICUT

Week-Day Luncheon

11:30 TO FOUR O'CLOCK

A Choice of Soup-of-the-Day
Chilled Tomato or Grape Juice
Frapped Fruit Juice

Chicken Shortcake . . .	1.50
Grilled Chopped Sirloin Steak	2.00
Corned Beef Hash . . .	1.50
Variety of Omelets . . .	1.50
Broiled Single Lamb Chop .	2.00
Fresh Garden Salad . . .	1.30
Broiled Swordfish . . .	1.75
Grilled Halibut . . .	1.60
Broiled Boston Scrod . . .	1.50
Fried Scallops . . .	1.50
Open Lobster Club Sandwich	2.25
Ham-and-Eggs, Country Style	1.50
Baked Beans with Ham . .	1.50

Served with Luncheons: Assorted
Hot Breads · Fresh Vegetables · A
Choice of Desserts · Beverage



*If you're stopping overnight the lux-
urious YALE MOTOR INN is directly
across the street—inquire at our front
desk. While in Connecticut visit the
equally delightful YANKEE DROVER
INN in NEWTOWN, at the junction of
U. S. Routes 202 and 6.*

YANKEE SILVERS

YOUR WAITRESS WILL RECITE THE ADDITIONAL

A Choice of Soup-of-the-Day · Fresh Fruit Cup ·
Juices · Iced Melon in Season · Fresh Sea Food Cockta
Baked Rolls · Mixed Relishes · Fresh Vegetables · Sa

Charcoal Broiled Sirloin Steak . . . 5.75

A tender cut of prime heavy steer. Cut
double thick for two (\$11.50)

Charcoal Broiled Filet Mignon . . . 5.75

A special extra thick cut of steer tenderloin.

Sirloin Minute Steak . . . 4.75

A thin cut of prime steer, pan broiled.

Chopped Sirloin Steak . . . 3.00

Prime steak, chopped and grilled in butter.

Roast Sirloin of Beef . . . 4.25

Tender steer sirloin, roasted to perfection
and served with natural meat juices.

Charcoal Broiled Lamb Chops . . . 4.00

Two thick lamb chops cut from young lamb
and broiled to your taste.

Charcoal Broiled Twin Lobsters . . . 4.50

Two one-pound chicken lobsters with our
famous fresh bread stuffing.

Baked Lobster Thermidor . . . 4.25

Lobster meat served in the shell with an
affluent sherry-and-mushroom sauce, topped
with aged cheddar and browned.

Baked Stuffed Lobster in Casserole . . . 4.00

Lobster meat baked with fresh-bread dress-
ing in an appetizing butter sauce flavored
with aged cheddar.

Fresh Lobster Meat in Butter . . . 3.75

Boiled fresh lobster meat in a rich butter sauce.

Lobster Newburg . . . 3.75

Large tender chunks of lobster in a creamy
sherry sauce.

Fresh Lobster Salad . . . 3.50

Fresh lobster meat diced with crisp celery,
chilled and served with mayonnaise sauce.

SMITH DINNERS

ONAL ENTREES SERVED WITH THE 2.85 DINNER

up · Chilled Tomato or Grape Juice · Frapped Fruit
 cocktail · Onion Soup au Gratin. · *Also* Assorted Home
 · Salad-of-the-Day · A Choice of Desserts · Beverage.

Roast Stuffed Tom Turkey 3.25

A tender bird, roasted to a golden brown, with a succulent old-fashioned bread dressing, served in large, thick slices, with cranberry and an aromatic and tasty giblet gravy.

Charcoal Broiled Spring Chicken . . . 3.00

Half a tender young broiler, rubbed with butter and broiled to a delicate brown.

Fried Spring Chicken 3.00

Plump tender chicken, dipped in a creamy batter and fried crispy brown.

Creamed Chicken 2.85

Large pieces of tender chicken in a rich chicken sauce.

Chicken Salad 2.85

Tender young chicken, diced with crisp celery, chilled and served with mayonnaise dressing.

Baked Hickory-Smoked Ham 3.00

Famous hickory-smoked ham, baked to a succulent tenderness with brown sugar and cloves. Served with a delicious rabbit sauce.

Baked Stuffed Scallops in Casserole . 3.00

Small, tender scallops baked with fresh bread dressing in a gourmet's sauce flavored with aged cheddar.

Fried Scallops 2.85

Small, tender scallops dipped in a rich batter and fried to a golden brown.

Charcoal Broiled Swordfish 3.00

A thick cut of swordfish steak broiled to tenderness and covered with melted butter.

Grilled Halibut 2.85

A thick steak grilled in luscious, creamy butter.

Individual Selections

APPETIZERS

Shrimp Cocktail75
Seafood Cocktail30
Tomato Juice20
Frapped Fruit Juice25
Lobster Cocktail	1.00

SOUPS

Soup-of-the-Day25
Onion au Gratin35

SALADS

Fresh Fruit	1.50
Lobster	2.75
Chicken	1.75
Shrimp	2.50
Dinner25

SANDWICHES

Chicken75
Baked Ham60
Open Chopped Sirloin	1.25
Open Club	1.25
Open Lobster Club	1.75
Hot Turkey	1.50
Hot Roast Beef	2.25
Tenderloin Steak	2.75

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 French Fried Onion Rings50



When visiting Western Massachusetts stop at the famous YANKEE PEDLAR INN in Holyoke at the junction of U. S. Routes 202 and 5, or the OLD STORROWTON TAVERN in Storrowton Village on the grounds of the Eastern States Exposition at West Springfield.

The Yankee Silversmith

THE FORMING of silverware was the first of the arts to be practiced in America, and the Yankee silversmiths were the aristocrats of craftsmen. They were economically comfortable and each had time and money to devote his best efforts to his calling. Actually, they were more than craftsmen, for their work called for the handling of family money and treasures.

Because of prevalent thievery, as well as the unsettled conditions of the 1700's, prudent people would have their silver coins converted into knives, forks, spoons, tea pots, vases, bowls, and other items for gracing the table. Should these be stolen they were easily identifiable, as they carried the maker's mark. In those days, too, it was no disgrace to use silverware as a medium of exchange or security for a loan.

While silverware was manufactured throughout New England, from whence came all silver designs, the greatest concentration was in Connecticut. As near as can be determined from available records the first silversmith in Wallingford was a Cornelius Munson, born here in 1742. He was a Tory, however, and presumably died in the British Army, as there is no record of his death. Perhaps the most noted craftsman in this area was Abel Buell, also born in 1742, who became a silversmith, engraver and typographer. His area of operations extended between New Haven and Hartford.



There were many Yankee silversmiths, each operating his own establishment. They travelled extensively through New England to sell their wares, which were much preferred to the pewter and Britannia of the era. At the same time, they would buy unwanted pieces of silver for conversion into new designs for resale.

These early American designs were characterized by beauty of form and proportion and a severe simplicity that reflected the temperament of the people and the rigors of pioneering, the lack of facilities for making elaborate designs, and the limited market for expensive ornate pieces.

The entire craft was revolutionized just before the middle of the last century when silver plating was perfected, and mass production was introduced. Eventually Wallingford, Meriden and other cities and towns in the area became the center of the silver plating industry.

Although much hand work has been eliminated in the production of fine silverware, yet today skilled artisans are still essential to the industry, and the modern Yankee silversmith commands the same high respect he held over 200 years ago.



YANKEE DROVER, NEWTOWN, CONN.

YANKEE SILVERSMITH AND YALE MOTOR INN, WALLINGFORD, CONN.

YANKEE PEDLAR, HOLYOKE, MASS.

OLD STORROWTON TAVERN, WEST SPRINGFIELD, MASS.