Sometimes It Takes A Saw...Sometimes Money Is The Tool

The clear-thinking citizens who laid America's foundations habitually built for the years ahead. And nowhere was this more apparent than among the solid pioneers of New England.

Craftsmen by heritage—instinctively thrifty—they knew the worth of the right tool for the right job. Just as the saw was put to full use, so money, too, was judiciously used as a tool to spur growth.

For 115 years, the National Shawmut Bank has been one of New England's prime sources for this vital financial aid...helping industry to build soundly—assisting in the growth and expansion of business in every field. Today, this bank is a potent factor in the progressive plans of businessmen the country over.

Nineteen of America's top 25 corporations are Shawmut customers. So are nearly 10,000 New England businesses of every size and category. And over a million individual customers have found here the strength, safety, convenience and accommodation they need to build soundly for the future.

You, too, will find these same advantages at Shawmut. We welcome your special problems here.

You can bank on the bank business chooses

The National Shawmut Bank

Member Federal Deposit Insurance Corporation

OF BOSTON

November 1951
WHERE TO DINE IN NEW YORK

AMERICAN CUISINE

BRASS RAIL, THE—Downtown American Restaurants of New York. Park Ave. at 40th St., 41st St., 5th Ave., 40th St., & 6th Ave., and in Brooklyn at Norman and Fulton Sts. serving the best in American foods. Gracious service and charming atmosphere Lunchrooms from $1.00. Dinners from $4.00.


Swedish cuisine

AMERICAN CUISINE

Brass Rail, The — Downtown American Restaurants of New York. Park Ave. at 40th St., 43rd St., 6th Ave., 5th St. & 7th Ave., and in Brooklyn at Norman and Fulton Sts. serving the best in American foods. Gracious service and charming atmosphere Lunchrooms from $1.00. Dinners from $4.00.


Seymour Hotel — Café and Victoria Restaurant. 50 West 42nd St. MU 2-9346. Enjoy in quiet surroundings excellent foods and drinks at lunchroom, cocktail hour, dinner and after-theater. Near Fifth Avenue.


FRENCH CUISINE


Petits Pas — 117 West 20th St., N.Y.C. Telephone LA 4-1616. Real French Table à Four Dinner with Champagne Supper. $2.50 up. Lunch 70c up. Wines, Liquors. Here 55 years.

Le Trianon Restaurant — 95 East 56th St. Your Host Marcel Girvan, after coming to his hotel at the Rock Club for 8 years, has opened his own restaurant where the best in French wine, liquors, and cuisine are served. Lunchroom, Dinner, Supper.


ITALIAN CUISINE

The original MARIO Restaurant — Est. 1920. Italian and French Cuisines, wines, and liquors. Bar and Dining Room. Air-conditioned, Television. If you ever felt like eating Italian, or French cuisine come here at 246 West 25th Street. New York City-In Greenwhich Village.

GERMAN CUISINE

Volks — A famous restaurant, corner 41st St. and 5th Ave., a short block from Grand Central. Est. 1882. Wonderful house specialties, including wurstel and pig's knuckles, sauerbraten, schnitzel a la Volks. When in the financial district dine at our restaurant and bar corner Greenwich and Cortlandt Sts. Downtown telephone WD 4-880. Air conditioned.

SEA FOOD


The Lobster — "Famous Throughout the World." Maine Lobsters, sea food specialties, steaks and chops. Bar open every day from noon to midnight. In the heart of the theatre district at 141 West 45th Street. SU 6-0990.

SWISS CUISINE

The Swiss Caffe — 148 West 45th St., New York. Circle 5-6956—one of those little intimate (out-of-the-way) old world restaurants where fine Swiss cuisine is served. Swiss owner Walter Heer, is the chef and host.

Italian cuisine

The original MARIO Restaurant — Est. 1920. Italian and French Cuisines, wines, and liquors. Bar and Dining Room. Air-conditioned, Television. If you ever felt like eating Italian, or French cuisine come here at 246 West 25th Street. New York City-In Greenwhich Village.

German cuisine

Volks — A famous restaurant, corner 41st St. and 5th Ave., a short block from Grand Central. Est. 1882. Wonderful house specialties, including wurstel and pig's knuckles, sauerbraten, schnitzel a la Volks. When in the financial district dine at our restaurant and bar corner Greenwich and Cortlandt Sts. Downtown telephone WD 4-880. Air conditioned.

Sea food


The Lobster — "Famous Throughout the World." Maine Lobsters, sea food specialties, steaks and chops. Bar open every day from noon to midnight. In the heart of the theatre district at 141 West 45th Street. SU 6-0990.

Swiss cuisine

The Swiss Caffe — 148 West 45th St., New York. Circle 5-6956—one of those little intimate (out-of-the-way) old world restaurants where fine Swiss cuisine is served. Swiss owner Walter Heer, is the chef and host.
When dining out, good food deserves Martinson's coffee.

**Cocktails**

- Martini, by Heublein 60
- Bourbon Old Fashioned, S. S. Pierce 80
- Old Fashioned, Bonded Bourbon 85
- Old Fashioned, by Heublein 60
- Schenley Whiskey Sour 75

- Tom Collins 70
- Bacardi Rum 65
- Gin, Milshires 55

**Imported Wines**

- Claret, Haut Medoc ½ Bot. 1.00
- Port, Cockburn Smithes, Alto Duro Ind. 50
- Sherry, Duff Gordon, Somerset Ind. 50
- Sauterne, Graves Royal ½ Bot. 1.00

A New Haven Service... For your protection liquors and cordials are served to you in their original sealed bottle. Your waiter will always open it in your presence. Sales prohibited in all states to minors and to persons intoxicated. Sorry, we cannot provide "Set-ups."

**Whiskies**

- I. W. Harper, Bonded Bourbon 75
- Canadian Club 75
- Kentucky Tavern, Bonded Bourbon 75
- Old Grand-Dad, Bonded Bourbon 75
- Bourbon, S. S. Pierce 70
- Seagram's Canadian V. O. 75
- Schenley Reserve Blended Rye 65
- Four Roses 65

**Scotches**

- Glen Garry, Scotch 85
- Ballantine 85c
- Belt's Royal Vat Scotch 1.00
- Black & White 85
- Dewars Scotch 85
- Johnnie Walker, Black Label 1.00

**Cordials**

- Cognac, Hennessy, 3 Star 75
- Cognac, A De Luze et Fils, 3 Crown 75
- Glen Garry, Scotch 85
- Bell's Royal Vat Scotch 85
- Dewars Scotch 85
- Johnnie Walker, Black Label 1.00

Highballs served with Ginger Ale or "Coke" 15c Additional

**Schenley**

**Head of the Bourbon Family**

RECOGNIZED BY SMART TRAVELERS EVERYWHERE!

**Old Grand-Dad**

Kentucky Straight Bourbon Whiskey

THE OLD GRAND-DAD DISTILLERY COMPANY
Frankfort, Kentucky

**Schenley**

**Victoria**

7th Ave. and 51st St., New York

**3 of New York's Best Hotels**

**The Biltmore**
Madison Ave. at 33rd St.

**The Barclay**
111 East 48th St., off Park Ave.

**The Park Lane**
Park Ave. at 80th St.

**Ask for Heublein's Club Cocktails**

**Glen Garry**
BLENDED SCOTCH WHISKY
Choice of 3 crowns or Crowne 100 Proof

**S.S. Pierce Co. Boston Made**

**Where Radio City Meets Times Square**

**Hotel Victoria**

7th Ave. and 51st St., New York

600 ROOMS - BATHS FROM $3.50 SINGLE

**Page Five**
Sherry, Duff Gordon Individual 60
Bell's Royal Vat Scotch 1.00

Dining Car
Fresh Fruit Cup 35
New England Clam Chowder 30

BEEF STEAK PIE, INDIVIDUAL STYLE 1.95
with
Fresh Vegetables
Waldorf Salad
Cup of Coffee

BOSTON SCROD, Maitre d' Hotel 1.50
Creamed Potatoes
Grilled Tomatoes
Cup of Coffee

ROAST NATIVE CHICKEN 1.85
Stewed Cranberries
Baked Des Molines Squash
Whipped Potatoes
Cup of Coffee

“Ride the New Haven — Enjoy Good Food”

SIZZLING WELSH RAREBIT
Bacon Strips, Toast Points
Lettuce and Tomato Salad
Hot Coffee
1.35

NEW HAVEN DINING CAR

THIS MENU IS YOUR SOUVENIR—PLEASE TAKE IT WITH YOU
Please write your own order — Waiter cannot accept verbal orders

Entrees

SMOKED HAM and EGGS, French Fried Potatoes 1.50
CORNED BEEF HASH with POACHED EGG 1.25
WESTERN OMELET, French Fried Potatoes 1.25
HOT TURKEY SANDWICH, Cranberry Jelly, Green Peas 1.50
Bread or Rolls Served with Entrees

May we suggest an Imported Red Wine
CLAIRET, HAUT MEDOC
One Quart Bottle 1.00
or
May we suggest a delightful White Wine with your dinner
SAUTERNE, GRAVE ROYAL
One Quart Bottle 1.00

FOR OUR MEMBERS OF THE ARMED SERVICES
Cup of Clam Chowder or Tomato Juice Cocktail
CHARCOAL BROILED FRESH FISH
ROAST NATIVE CHICKEN
HAM and EGGS, Country Style
Green Vegetable
Potatoes
“Our Own” Apple Pie
Coffee
1.75

Sandwiches

SMOKED BAKED HAM, Mustard Pickle, Potato Chips 1.75
SLICED CHICKEN SANDWICH 85
GRILLED CHEESE SANDWICH, Pickles 65
DATE AND NUT BREAD, Cream Cheese Filling, Queen Olive... 60
CLUB SANDWICH 1.25
BACON, TOMATO and LETTUCE, Toasted 75

A Tempting Meal
Tomato Juice
ROAST TURKEY, New England Stuffing
Hubbard Squash
Buttered Onions
Mashed Potatoes
Cup of Coffee
2.50

CHARCOAL BROILED MINUTE STEAK
Hot Breads
French Fried Potatoes
Coffee
2.25

Now is the TIME... here is the PLACE to enjoy...

The ROOSEVELT
GUY LOMBARDO
and his Royal Canadians
for DINNER and SUPPER DANCING

Hotel Roosevelt
Madison Avenue at 45th Street
A Hilton Hotel
Direct Underground Passage to Grand Central Terminal

The ROOSEVELT

SAME FAMILY * SAME FORMULA * SAME DISTILLERY FOR 3 GENERATIONS
Appetizers
Cape Cod Cranberry Juice......20
Chicken Gumbo Soup...30
Chilled Tomato Juice.....20 Fruit Cup......35
New England Clam Chowder....30

Desserts
Bread and Custard Pudding with Raisins....30
Mincemeat Pie, Cheese.....30
“Our Own” Apple Pie......30 à la mode......40
New Haven Special Ice Cream and Wafers......40
Camembert or Roquefort Cheese.....40

Entrées
SMOKED HAM and EGGS, French Fried Potatoes ..........1.50
CORNED BEEF HASH with POACHED EGG ..........1.25
WESTERN OMELET, French Fried Potatoes ..........1.25
HOT TURKEY SANDWICH, Cranberry Jelly, Green Peas ......1.50
Bread or Rolls Served with Entrées

May we suggest an Imported Red Wine
CLARET, HAUT MEDOC
One Quarter Bottle 1.00

or
Maybe you prefer a delightful White Wine with your dinner
SAUTERNE, GRAVE ROYAL
One Quarter Bottle 1.00

FOR OUR MEMBERS OF THE ARMED SERVICES
Cup of Clam Chowder or Tomato Juice Cocktail
CHARCOAL BROILED FRESH FISH
ROAST NATIVE CHICKEN
HAM and EGGS, Country Style
Green Vegetable Potatoes
“Our Own” Apple Pie
Coffee
1.75

Sandwiches
SMOKED BAKED HAM, Mustard Pickle, Potato Chips ......75
SLICED CHICKEN SANDWICH ..........85
GRILLED CHEESE SANDWICH, Pickles ..........65
DATE AND NUT BREAD, Cream Cheese Filling, Queen Olive...60
CLUB SANDWICH ..........1.25
BACON, TOMATO and LETTUCE, Toasted ..........75

A Tempting Meal
Tomato Juice
ROAST TURKEY, New England Stuffing
Hubbard Squash
Buttered Onions
Mashed Potatoes
Cup of Coffee
2.25

A service charge of 25c per person will be made for food served outside dining car.
Food's Favorite Companion

Its superior quality, its delicate flavor and its exquisite bouquet tell you why.

Budweiser LAGER BEER
ANHEUSER-BUSCH, INC.
ST. LOUIS, MO.

IN NEW YORK sleep like a top at the New Prince George Hotel
28th just east of 5th Ave.

Cigarettes
Chesterfield 25
Pall Mall 25
Old Gold 25
Lucky Strike 25
Philip Morris 25
Camel 25

Cigars
Overland Perfectos 20
Corona Belvederes 20
Corona Perfectos 25
J. A. Londres 15

Refreshers
Fresh Fruit Lemonade 35
Fresh Fruit Orangeade 35
Coca Cola 15
Canada Dry Ginger Ale 15
Alka Seltzer 15
Bromo Seltzer 15
Canada Dry Ginger Ale 15
Pepsi Cola 15
White Rock Sparkling Water 15
Cliquot Club Ginger Ale 15

Beer and Ale
Narragansett Lager 40
Rheingold Beer 40
Ruppert Beer 40
Blue Ribbon Beer 40
Budweiser Beer 40
Heineken's, Holland (Imported) Beer 60
Schaefer Beer 40
Ballantine Ale 40
Schlitz Beer 40
Carling's Ale 40
Narragansett Ale 40
Croft Ale 40
Krueger Ale 40
Black Horse Ale 45
Blatz Beer 40
Miller High Life Beer 40

Playing Cards
Deck 85
Bridge Set 1.50

Rheingold EXTRA DRY Lager Beer

Nowhere so glorious a floor
DOZENS OF GIRLS SAUCILY COSTUMED
Fine Food
Moderate Prices

ENGLISH CHOP HOUSE
B'WAY at 48th - Circle 6-1737

Delicious Ocean Fresh SEAFOOD cooked, seasoned and served as you like it

VISITORS
Visitors to Boston may obtain entertainment and sightseeing information through the Convention and Visitors Bureau of the Chamber of Commerce at 80 Federal Street.
WHERE TO DINE IN BOSTON

EDDIE DAVIS STEAK HOUSE, 444 STUART STREET, BOSTON. STEAKS, CHOPS, LOBSTERS, KENMORE SQUARE, PROPRIETOR. 

What Boston has been waiting for is SARSNO'S at 12 Carter St. Why? Atmospheric... superb Italian cuisine... beautifully appointed dining room from 6-11 P.M. until 7 A.M. First-rate service... dressed in crisp white overalls... relax, enjoy any dish from Louis Farria Trattoria, in the spirit of the 60s. Martini, cocktail lounge upstairs, taxicab in... also smallgifts. Continental entertainment in Cocktail Lounge from 5 P.M. 721 Dartmouth St., off Copley Square.

The HI-DA-WAY at 5 Boylston Place, an alley near the Colonial Theatre, Quiet, charming, colonial setting and home cooking with all the usual favorites. Luncheon from 7 to 1 P.M. Dinner from $1.75.

HOTEL KENMORE — in the geographic heart of Boston just a few minutes to Back Bay Station, 400 rooms with private baths and radio starting at $3.00. For reservations — KENMORE 6-2770.

BORASCHI'S CAFE & GROTTO — A Restaurant of the Old World type, Italian food is the main attraction. Beverages range from 5 to 20c. Car photos and Weekly Specials.etsk from the Indians just about as early settlers saw them dipping their cranberries or made into sauce, candy or pressed into cake is processed today and sent to market, where two-thirds of the world's supply are used. Why? Because of the excellent way the Pilgrims learned about the cranberry. Cranberryland is still mostly confined to Cape Cod, Massachusetts, where two-thirds of the world's supply is produced, though cranberry bogs are now found in Washington, Oregon and Wisconsin. And while it made traditional appearance as a canned product and the Housewife uses to double check on where two-thirds of the world's supply is produced, though cranberry bogs are now found in Washington, Oregon and Wisconsin. And while it made traditional appearance as a canned product and the Housewife uses to double check on where two-thirds of the world's supply is produced, though cranberry bogs are now found in Washington, Oregon and Wisconsin. And while it made traditional appearance as a canned product and the Housewife uses to double check on where two-thirds of the world's supply is produced, though cranberry bogs are now found in Washington, Oregon and Wisconsin. And while it made traditional appearance as a canned product and the Housewife uses to double check on where two-thirds of the world's supply is produced, though cranberry bogs are now found in Washington, Oregon and Wisconsin. And while it made traditional appearance as a canned product and the Housewife uses to double check on where two-thirds of the world's supply is produced, though cranberry bogs are now found in Washington, Oregon and Wisconsin. 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America's Largest Selling Ale

BALLANTINE'S XXX

295 MADISON AVENUE NEWARK, NEW JERSEY

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