



The open gate to charm and
good food

IRON GATE INN

1734 N STREET, NORTHWEST
WASHINGTON, D. C.

On N Street, one-half block
east of Connecticut Avenue



A showplace and an historical spot to be seen by
every visitor to the Nation's Capital

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There are many spots in the Nation's Capital that bring back memories of famous men. None has more significance than the Iron Gate Inn.

Remember that famous and popular General of Spanish and Indian Wars' fame—General Nelson A. Miles? Here the stable on his estate has been transformed into an Inn that has become nationally famous for "just real good food."

The hay racks, feed boxes, harness hooks and saddle trees around the Inn were in actual service as stable accessories.

General Miles was one of the most colorful figures of his day in Washington. His prancing bays were familiar sights to old and young. General Miles gave Duke, one of his most beautiful horses, to Buffalo Bill, who used him as lead horse in his shows for many years. Denver, the favorite horse, was pastured on the outskirts of the district for years after he had outlived any real

service. The stalls in the Inn retain the original nameplates of the General's horses. Golden Pebbles and Rappahannock were two of the other favorites.

The old stable also housed one of the very first "steam buggys" seen in the district.

The grey stone mansion adjacent and the present Iron Gate Inn were erected by Admiral Radford and later owned by General Miles. Official life of Washington has known this house intimately for many years. From 1895 to 1903 General Miles was Senior Officer, Commanding United States Army. The Uruguayan and Czechoslovakian legations later used this house. The property now belongs to the General Federation of Women's Clubs, and the house is their National Headquarters.

Dine in the old hay loft or by the fireplace in winter, and in the cool quiet garden in the summer. Air Conditioned for your comfort winter and summer both in the Hunt Room and downstairs. The Hunt Room is available for private parties.

Luncheon is served in the Inn, and in the quiet garden 12 to 3; dinner 5 to 7.45; Sunday dinner 12 to 2:45 and 4:30 to 7:45.

At the present time we are able to serve our famous Butterscotch rolls with the meals. They are sixty cents a dozen to take home. We also present the recipe so that you may prepare them in your own kitchen:

IRON GATE INN BUTTERSCOTCH ROLLS

2¼ Cups Milk	½ Cup Butter or Crisco
2 Yeast Cakes	2 Eggs
¼ Cup Sugar (heavy)	About 7 Cups Flour
2½ Teaspoons Salt	

Scald milk and melt shortening in it as it cools. Mix sugar and yeast until it liquefies. When milk is luke warm add to yeast and sugar. Add beaten eggs and beat in flour and salt until you have a soft dough. Sprinkle with flour and pat into a ball in the mixing bowl. Cover and set bowl in the ice box until 3 hours before needed.

Generously grease your muffin tins with Crisco or other vegetable shortening. Be sure that you grease them heavily. For every dozen rolls mix 1 cup light brown sugar with ¼ cup butter and put a spoonful in bottom of each section of muffin tin.

Now roll the dough into an oblong shape about ¼ inch thick. Spread with melted butter and sprinkle with cinnamon. Roll into a long roll and cut into pieces about 1 inch thick. Place in muffin tin and let rise in a warm room 2 to 3 hours or until double in bulk. Bake in 400° oven about 25 minutes. Be careful that the sugar does not burn. Before removing them from the oven, have a large flat pan ready and turn the tin over immediately onto this. Lift and let sugar run onto the rolls. Don't burn your fingers!

This recipe makes between 3 and 4 dozen and can be kept in refrigerator several days and made into rolls as desired.

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