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 • Frappéd 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

YANKEE SILVERSMITH DINNERS

Your waitress will recite the additional entrees served with the 2.85 dinner

A Choice of Soup-of-the-Day • Fresh Fruit Cup • Chilled Tomato or Grape Juice • Frappéd Fruit Juices • Iced Melon in Season • Fresh Sea Food Cocktail • Onion Soup au Gratin • Also Assorted Home Baked Rolls • Mixed Relishes • Fresh Vegetables • Salad-of-the-Day • A Choice of Desserts • Beverage

Charcoal Broiled Sirloin Steak ... 5.75
Charcoal Broiled Filet Mignon ... 5.75
Sirloin Minute Steak ... 4.75
Chopped Sirloin Steak ... 3.00
Roast Sirloin of Beef ... 4.25
Charcoal Broiled Lamb Chops ... 4.00
Charcoal Broiled Twin Lobsters ... 4.50
Baked Lobster Thermidor ... 4.25
Baked Stuffed Lobster in Casserole ... 4.00
Fresh Lobster Meat in Butter ... 3.75
Lobster Newburg ... 3.75
Lobster Salad ... 3.50
Roast Stuffed Tom Turkey ... 3.25
Charcoal Broiled Spring Chicken ... 3.00
Fried Spring Chicken ... 3.00
Creamed Chicken ... 2.85
Chicken Salad ... 2.85
Baked Hickory-Smoked Ham ... 3.00
Baked Stuffed Scallops in Casserole ... 3.00
Fried Scallops ... 2.85
Charcoal Broiled Swordfish ... 3.00
Grilled Halibut ... 2.85

Individual Selections

APPETIZERS
Shrimp Cocktail ... .75
Seafood Cocktail ... .30
Tomato Juice ... .20
Frappéd Fruit Juice ... .25
Lobster Cocktail ... 1.00

SOUPS
Soup-of-the-Day ... .25
Onion au Gratin ... .35

SALADS
Fresh Fruit ... 1.50
Lobster ... 2.75
Chicken ... 1.75
Shrimp ... 2.50
Dinner ... .25

SANDWICHES
Chicken ... .75
Baked Ham ... .60
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
French Fried Onion Rings ... .50

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

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 dressing 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.
Individual Selections

APPETIZERS
Shrimp Cocktail ..................  .75
Seafood Cocktail .................  .30
Tomato Juice ....................  .20
Frapped Fruit Juice ..............  .25
Lobster Cocktail .................  1.00

SOUPS
Soup-of-the-Day ..................  .25
Onion au Gratin ..................  .35

SALADS
Fresh Fruit .......................  1.50
Lobster .........................  2.75
Chicken .........................  1.75
Shrimp .........................  2.50
Dinner .........................  .25

SANDWICHES
Chicken ..........................  .75
Baked Ham .......................  .60
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

French Fried Onion Rings .......  .50

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 Storowton 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.