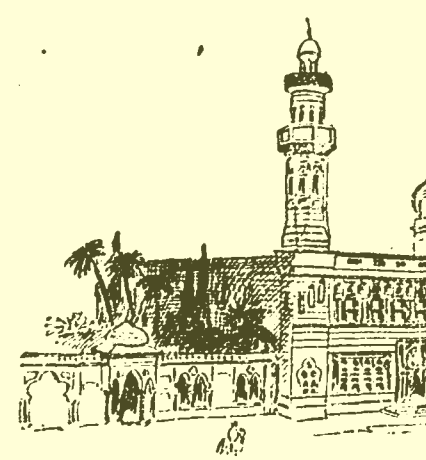


The company will not only adopt its own standard, such as prevail now in the Washington Hotel, but proposes to serve the best of wholesome food at each and every one of its places.

Contracts have been let for the erection of a building immediately north of the S. & N. Y. street entrance 125 feet wide, 325 feet long, and two stories high, with a power-house 50x30 and two stories high, where the lunch counter and buffet will be prepared and distributed. On the first floor will be a bakery 150 feet long and 50 feet wide, carrying twelve ovens of the most approved style, a laundry 15x75, and a coal storage room. The offices of the company will be located on the second floor. Here it is also proposed to have a dining-room for the employees of the Exposition and exhibit on the ground floor, to be 1,000 at a time; the company expects to make such rates by the week for board as will secure the patronage of from 8,000 to 10,000 persons.

Persons not directly interested in this sort of an enterprise have slight knowledge as to the enormous amount of work required and the great bulk of provisions required to be transported to the Exposition. It is estimated that to appease the appetites of from 80,000 to 100,000 individuals every day during a period of six months, this company will give employment to 1,000 men, and will require speaking of his contract for supplies Mr. Gage said that the item of coffee alone would cost 200 tons. This means 400,000 pounds, which made require to be 16,000,000 cups of the beverage. Only the highest grades will be used, as any attempt to economize would only afford a saving of one-twentieth of a cent.

In the general supply estimate something



FRONT VIEW OF THE COLUMBIAN MOORISH PALACE.

Like fifty head of good-sized bullocks that will dress out 20,000 pounds of beef a day, with two and a half tons of ham for sandwiches, will cover the meat demand. Sixty barrels of flour a day will be consumed in bread, pies, and cakes, with potatoes and other vegetables of all kinds in proportion. The quantity of food that will be required is so great that the limit of advance figures. The very finest restaurant to be conducted by this company will be located in the Administration Building, and the understanding will be made the best place on the grounds.

#### THE GREAT WHITE HORSE INN.

Will Be One of the Most Interesting Exhibitions—Few Features Omitted.

The Great White Horse Inn, a duplicate, exteriorly of the English hostelry named so famous by Charles Dickens in "Pickwick Papers," has an excellent location on the World's Fair grounds, and in many respects will double the amount of the old English inn, and many attractions. The building is almost completed. It occupies a pretty site south of machinery hall and not far from the southeast corner of the park. As a large majority of the American people are descendants of British subjects, the chief object of the originators of this novel restaurant was to have something typical of the old English tavern, and as the great White Horse Inn is best known the world over it was selected as the most appropriate. But in order to accommodate and feed a large number of people it was impossible to reproduce every feature of the ancient structure. Consequently the interior arrangements are almost entirely modern in style.

Over the main entrance is to be placed the statue of a white horse cast from a model by Lord Nelson, and the interior is to be modified and improved will be retained. For instance, the original building had an open court in the center into which the horses were driven, and the interior was divided into two parts, the upper part being a balcony ten feet wide with the park extending down over it, supported by pillars and having an ornamental railing of old English work running around the four sides. This balcony will be a pleasant place for visitors who like to sit up of coffee while enjoying a cigar. Everything about the restaurant will be as thoroughly English as the management can possibly make it. On the first floor will be a general restaurant for the benefit of the public, where one can dine from a menu of lunch and a \$2 porthouse steak. On the second floor the management proposes to cater only to the finest trade, and that part will be conducted in the style of the best clubs in London.

The cooking will be strictly English, the intention being to serve the same cuts of meat, the same kinds of roast, beef, the cool joints, plum pudding, imported pickles, ales, wines, and beers, the high-class English are used to having at home for as possible, and in harmony with the general air and tone of the place. Old style furniture will be used in furnishing the parlors, reception, and dining-rooms. An antique clock, a large clock, a reception room will be an old-fashioned English manor house with side seats, containing large paintings on which will be hung the portraits of the great men of the past, such as William Pitt, Lord Nelson, and other characters found in "Pickwick Papers."

The equipment will be mostly modern in style, although the fixtures will be from designs in keeping with the age of the inn, and while gas was not in use then to further the idea the burners will be imitations of the candles. The lighting will be by means of incandescence. The butlers and waiters on the second floor will all be Englishmen and dressed according to the old style.

S. T. Group, the descendant of an English family, who in his early manhood conducted one of the leading hotels at Manchester-by-the-Sea, will be the manager. Of late years he has been proprietor of a hotel in this country. While the house will not have a public bar, it is proposed to utilize the English barmaids at the lunch counters, and in the parts of the house where the English presence will harmonize with the surroundings.

The facilities are sufficiently extensive to permit of the seating comfortably of 800 persons at one time. On the second floor will be two handsomely fitted private dining-rooms, arranged to catch the old English dormer windows, thus affording a fine view of the lake. The kitchen will be in charge of an English chef and English cooks, the best that can be secured.

The White Horse Inn will also be made the headquarters of the English and Scotch clubs, both in this country and in Europe. This department will be under the management of J. S. Keston. The rooms will be furnished with stationary beds, and a porter for the use of the guests, the leading periodicals of England and America will be kept on file, and the club will be made just as home as possible.

This enterprise is in the hands of a stock company, the officers and directors being: W. Remond, Cooper, President; J. O. Bartlett, Vice-President; E. B. Gage, Secretary; Col. W. C. Bentley, Treasurer; C. F. Milligan, proprietor of the Hyde Park Hotel; E. J. Nelson, and J. S. Keston. While they expect to make money out of their investment and undertaking, prices for meals at the White Horse Inn will not be unreasonable. The visitor will be enabled to get a meal even for what he feels inclined to pay.

#### WILL SERVE FISH AND SHELL FISH.

The "Clam Bake" and the Shellfish to Be Introduced.

An exceedingly attractive feature in the restaurant line will be the "clam bake," where visitors may, it is stated, obtain a genuine old-fashioned New England clam bake dinner. The dishes of fish and shellfish, together with the delicious and delicious as is usually accompanied that kind of provender. To John S. Morris, a capitalist of Portland, Me., is

due the credit of originating this idea and associated with him are Charles J. Hayden and W. E. Wood of Boston. W. E. Wood, an experienced hotel man, who operates a line of eating-houses on the Fitchburg railroad, has been selected to manage the establishment.

A fine building, exclusively for the purpose, has lately been erected at the north end of the grounds. Architecturally it is a masterpiece, three stories high and surrounded by eight turrets. The facades, arches, and pilasters are appropriately ornamented with sculptured designs.

The clam bake will be made in the basement, and in order to give visitors an opportunity of seeing how it is done, from the time when the sea water is brought in, the steamers until the last layer of lobster, clam, and other good things have been placed and covered with canvas an opening 16x30 feet in dimensions has been left in the center of the first floor.

The first and second floors are set apart for restaurant purposes. They will be nicely decorated, handsomely furnished, and have a combined seating capacity sufficient to accommodate 2,000 people at one sitting.

There will also be a number of cozy private rooms on each of these floors for parties who desire a quiet place to dine. The delicacies of the brawling days. In addition to the two floors already discussed there will be a casino or roof-garden enclosed, from which one can get a view of the Exposition grounds.

In order to give the patron a sea food as most as fresh and delicious as can be had nearer the shore than in charge of this establishment have arranged to transport out to the lobster, fish, and seafood in refrigerators for cars and in thirty-six hours from the



HAGENBECK'S ZOOLOGICAL GARDEN.

purpose, and in all 2,000 people can be seated at a time. The managers announce that they shall not attempt to serve expensive dinners. When people want to first-class meal and are willing to pay for it they cannot be accommodated at the Zoological Garden. It is intended that those who do not desire to spend more than 25 or 30 cents for a lunch, or who are of the class of people who will be the class of patrons who will be served.

On the ground floor the dining-rooms are elliptical in shape, and are about 70x20 feet. On the second floor the two rooms are each 60x30 feet. The roof garden extends over the entire front of the building. In its center there is a music stand, where the band will be stationed. The band will be in the garden. There is one private dining room in the building, and that is all. If the patronage is sufficiently heavy to require the use of the roof garden during the season, a canopy will be stretched over it, but the present intention is to make it a pleasant place for an evening lunch and rest.

Unlike some of the other places on the grounds, the management of this establishment is to use the restaurant as a draw people to the entertainment, rather than having the entertainment a drawing card for the dining-rooms.

#### WILL FEED THOUSANDS.

The big building on the Midway Plaisance, which goes under the general title of the Naturatorium, will in reality be more of a dining hall than a swimming place. According to the plans of the projectors of that enterprise, the dining capacity of the establishment will not be less than 3,000 people a week. The building is divided into three sections, the first section being given over to the naturatorium proper. The second section will be the location of the bakery, which will occupy a space 50 feet wide and 200 feet long. It is claimed that here sixty barrels of flour will be converted into bakery products every twenty-four hours. Adjoining the bakery will be the lunch room, which will occupy a space 50 feet wide and 200 feet long. The third section will be a dining hall, which will occupy a space 50 feet wide and 200 feet long.

Prices will vary through out the establishment. The lunch room will have a menu of about thirty-five items, and the prices will be from 10 cents to 25 cents. The dining hall will have a menu of about fifty items, and the prices will be from 25 cents to 50 cents. The bakery will have a menu of about twenty items, and the prices will be from 10 cents to 25 cents.

The building will be a very fine one, and will be a great attraction to the public. It will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium. It will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium.

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#### THE CAPTIVE BALLOON PARK AT THE WORLD'S FAIR.

of substantial returns for the large expenses—about \$100,000—which they have gone.

#### Novel Private Supper-Room.

Visitors to the Fair who want the strictest kind of privacy will find a new feature in the captive balloon, 1,200 feet above the ground. Dinner parties at that altitude will be limited to sixteen people, for that is all the balloon will carry. The captive balloon will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium. It will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium.

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the site is one of the best in the Fair. If the tower is built up as far as the space planned for the restaurant, it will give a grand room 141 feet in diameter with twenty-four windows. A double canvas roof will cover it all, and the effect will be that of a huge tent. A music stand will be erected in the center of the room, and the band will play during the day. This floor will be thirty-three feet above the ground and will be reached by stairways and elevators. If the tower goes on up 500 feet higher, and will sit on this floor, both going up and coming down.

The ground floor will be the location of the beer hall, which will have a diameter of 120 feet. Tables such as are served in beer halls everywhere will be obtainable in this part of the tower. The restaurant above, however, will be a general dining place.

At the top of the tower, 500 feet higher, a music stand will be erected in the center of the room, and the band will play during the day. This floor will be thirty-three feet above the ground and will be reached by stairways and elevators. If the tower goes on up 500 feet higher, and will sit on this floor, both going up and coming down.

The dining capacity of the tower is divided this way: Main floor and annex, 1,000; beer restaurant, 500; top floor, 200. The total capacity of the tower is 1,700 people.

To See the Animals and Dine.

The entire front of Hagenbeck's Zoological Garden on the Midway Plaisance, with the exception of the entrance to the park, will be devoted to restaurants and cafes. There will be two floors and a roof garden available for that purpose, and in all 2,000 people can be seated at a time.

The managers announce that they shall not attempt to serve expensive dinners. When people want to first-class meal and are willing to pay for it they cannot be accommodated at the Zoological Garden. It is intended that those who do not desire to spend more than 25 or 30 cents for a lunch, or who are of the class of people who will be the class of patrons who will be served.

On the ground floor the dining-rooms are elliptical in shape, and are about 70x20 feet. On the second floor the two rooms are each 60x30 feet. The roof garden extends over the entire front of the building. In its center there is a music stand, where the band will be stationed. The band will be in the garden. There is one private dining room in the building, and that is all. If the patronage is sufficiently heavy to require the use of the roof garden during the season, a canopy will be stretched over it, but the present intention is to make it a pleasant place for an evening lunch and rest.

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Prices will vary through out the establishment. The lunch room will have a menu of about thirty-five items, and the prices will be from 10 cents to 25 cents. The dining hall will have a menu of about fifty items, and the prices will be from 25 cents to 50 cents. The bakery will have a menu of about twenty items, and the prices will be from 10 cents to 25 cents.

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#### TO CATER TO GERMAN PATRONS.

There Will Be Nine Rooms and a Beer Garden with a Military Band.

Not to be outdone in the catering nation on the Midway Plaisance, the German village, a restaurant where visitors can secure anything their appetites crave from a pretzel and glass of beer to a finely-prepared meal. The place will be divided into two departments, the fine wine and dining restaurant, and the beer garden. The beer garden will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium. It will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium.

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be decorated rather prettily, and the rooms will have an airy appearance. Out of the four kinds of meat which the projectors think they can suit most anybody as to price.

#### THE HUNGARIAN ORPHEUM.

The Hungarian Orpheum is the title under which a commodious building on the Midway Plaisance has been erected for a restaurant. Two thousand can gather around the table at one time, and the Orpheum will not differ materially from the other restaurant concessions on the Midway Plaisance. It will employ a force of seventy-five waitresses and twenty-five cooks, and the Orpheum will be what might be called middle-class. It will not endeavor to catch the trade usually going to lunch-rooms, nor will it seek to please the high class.

The Orpheum is 75 by 195 feet, with the entire space on the ground floor devoted to the restaurant. The building is 100 feet high, and the roof is 100 feet high. The building is 100 feet high, and the roof is 100 feet high. The building is 100 feet high, and the roof is 100 feet high.

The first building on the Midway Plaisance after passing through the Cuttings Green Swiss design. The main story will be entirely open, except that the space usually occupied by solid brick and wood has been removed. One thousand two hundred people can be seated at a time around the tables in the cafe, and six private dining rooms.

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#### LOW LUCK WILL BE HEAD COOK.

He Is Coming from Hongkong to Preside Over the Chinese Restaurant.

Dr. Geo. W. Chien, of this city, heads a small Chinese restaurant in Hongkong, and he has determined that the customs and institutions of his native land shall not be entirely excluded from the great Columbian Exposition. On Midway Plaisance they secured a desirable concession and are erecting there a Chinese restaurant.

The restaurant will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium. It will be a place where people can get a good meal, and where they can see the exhibits of the Naturatorium.

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#### PANIC MAY NOT COME.

DUN SAYS THOSE THAT ARE EXPECTED NEVER APPEAR.

#### The Financial Outlook Depends Largely Upon the Fact That Exports Were Smaller and Imports Larger than Last Year.

That explains the heavy outflow of gold—the condition of Trade Through-out the Country Is Excellent—Bank Clearances for the Week.

New York, Feb. 17.—R. G. Dun & Co.'s weekly review of trade says that exports of gold Saturday will not be \$8,000,000, as at one time expected, but probably no more than \$2,000,000, and the Treasury reserve, over \$100,000,000, has not been diminished. Moreover, quite large purchases of securities on foreign account are reported which would tend to increase the Treasury reserve. Distribution of dry goods to Boston is large. Solo leather has risen 1 to 2 cents, upper is strong, and hides are firm. Wool is steady. At Philadelphia woolen mills are working full time, and Western purchases are large, especially of dress goods, and money in better demand. At Pittsburgh a better demand is seen in the iron market, with higher prices for Bessemer, and the glass trade is improved by combination. The hardware trade is excellent at Cleveland. The clothing trade at Cincinnati is good and the shoe trade better than last year. At Detroit business exceeds that of a year ago. Business at Chicago is better than a year ago. Business at St. Paul is better than a year ago. Business at Minneapolis is better than a year ago. Business at St. Louis is better than a year ago. Business at Kansas City is better than a year ago. Business at Omaha is better than a year ago. Business at St. Joseph is better than a year ago. Business at Des Moines is better than a year ago. Business at Davenport is better than a year ago. Business at Rock Island is better than a year ago. Business at Moline is better than a year ago. Business at Peoria is better than a year ago. Business at Quincy is better than a year ago. Business at Springfield is better than a year ago. Business at Hannibal is better than a year ago. Business at St. Charles is better than a year ago. Business at St. Louis is better than a year ago. Business at St. Joseph is better than a year ago. Business at Des Moines is better than a year ago. Business at Davenport is better than a year ago. 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