

War Is Over!

On March 31, April 5 and 6th, 1919 three regiments of Tennessee soldiers arrived here from France. They journeyed by train to Knoxville, Nashville, and Chattanooga for parades and a hero's welcome. In Nashville they disembarked at a rail siding near Centennial Park and marched to the cheers of a crowd estimated between 100,000 and 250,000 people. The route led to the state capitol and a speech by the governor. The temporary victory arch displayed the places of their campaigns in France: Belleau Wood, Marne, Argonne, Chateau Thierry, Verdun, Hindenbeg Line, Ypres, and St. Mihiel. The crowd gazes up, likely at a flyover, while the soldiers look straight ahead, as trained.

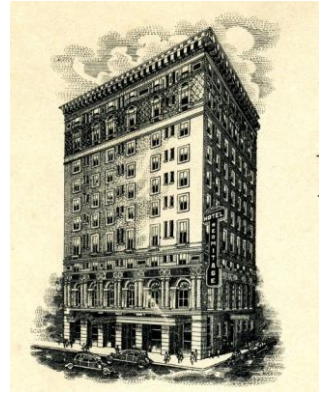


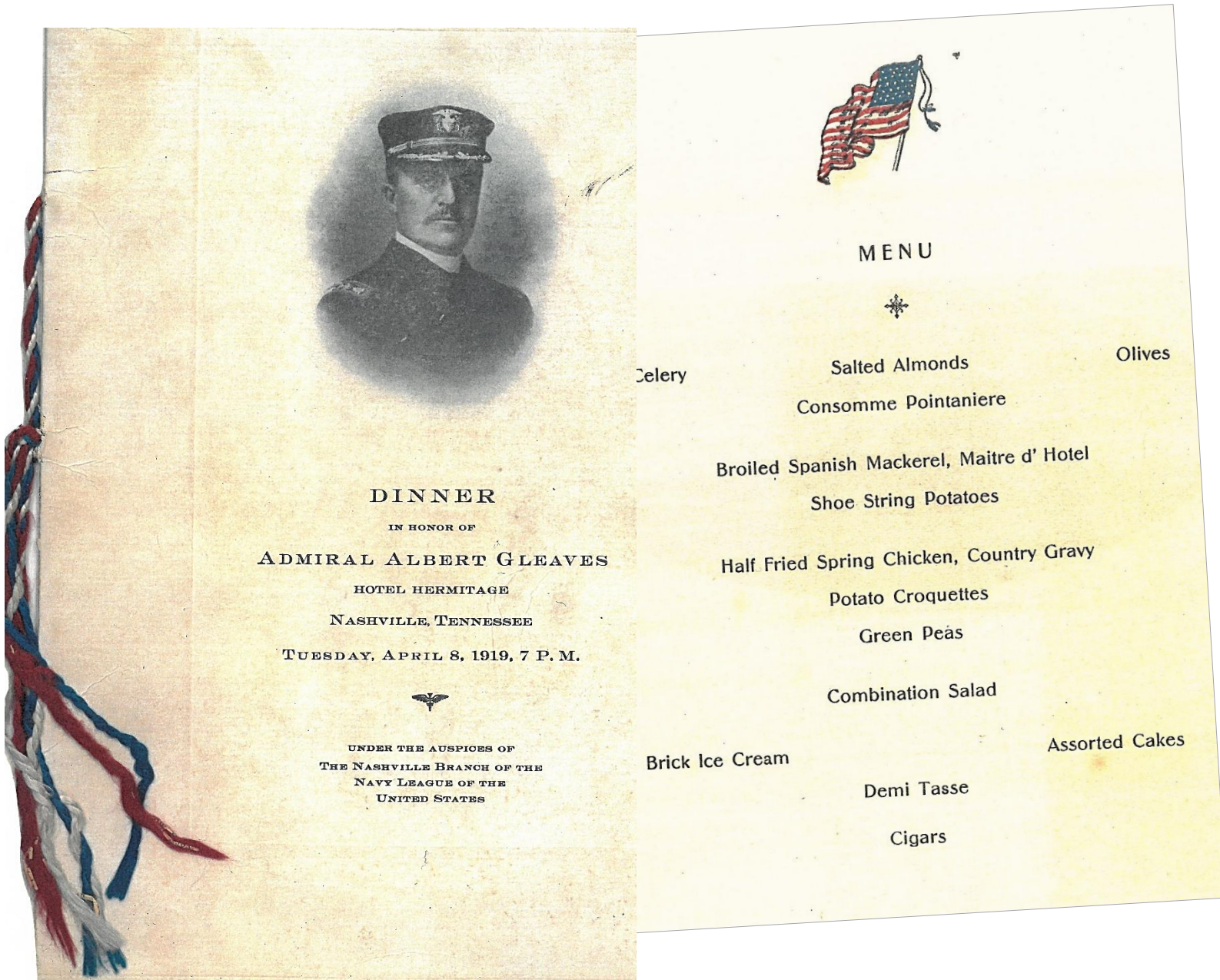
Image provided courtesy of Tennessee Historical Society – may not be reused without written permission

The large houses at right would soon be razed and the War Memorial Building built, which stands today. Inside its courtyard are engraved the names of 3,400 Tennesseans who gave their lives during the Great War. The Hermitage Hotel stands in background at left. The large building in background at right was the YMCA, opened in 1912. Woodrow Wilson dedicated the YMCA and then gave a luncheon speech at the Hermitage Hotel.

Nashville's Naval Hero

During the great war Admiral Albert Gleaves commanded the United States Navy Cruiser and Transport Force. This grew to 149 ships and over 60,000 sailors and officers. Gleaves mastered the huge logistical task of transporting nearly one million troops across the Atlantic amidst enemy submarine-infested waters. He accomplished this superbly and with zero fatalities. After war's end, he brought them back home. He was recipient of both the Army and Navy Distinguished Service Medals.

Grateful mothers of Nashville solidiers gave a ceremonial gold sword to their native son. A reception at the Ryman was followed by a banquet at the Hermitage Hotel. Part of the souvenir menu is displayed here. Cigars for everyone!



In 1919 Gleaves was promoted to full Admiral and commanded the Asiatic Fleet. His career, begun in 1877, spanned nearly five decades and took him across the globe. He was said to have originated the idea of refueling ships at sea, and also oversaw the Navy's first torpedo factory. The crew of a ship he once commanded, the Dolphin, discovered the greatest known depth in the Atlantic Ocean. He wrote several books, including biographies of several famous naval officers and stories from his own life. He said, "To seamen a ship becomes endowed with human virtues and faults; she ceases to be a mere inanimate thing."

A trivia side note:

During the WW1 era, Admiral Gleaves's superior, Secretary of the Navy Josephus Daniels issued General Order 99 in 1914. By this order, any liquor, beer or wine aboard navy ships was abolished. It was said that disgruntled sailors then began calling their ration of coffee "a cup of Joe" and the phrase is still in use today.

Supporting Our Troops

It was common practice for ladies to work a full-time job and then spend several more hours producing bandages and other supplies to aid the troops overseas. The picture here was taken in the Grille Room (today's Capitol Grille) on a day when the Red Cross operated the hotel for a fund-raising campaign. They staffed positions including bellhop, elevator operator, and waitress. They sold donated flowers across the neighborhood, and even drove taxi-cabs. A dinner-dance in the restaurant capped off the day. Something like \$20,000 in today's dollars was raised.



Group of waitresses at Hermitage Hotel May 17 1918, when the Red Cross Girls' Auxiliary assumed management for one day.

Many of the leaders of the "right to vote" suffrage campaigns of that era put their efforts aside to help the war

effort during our national emergency. The Nashville Equal Suffrage League offered their office in the Hermitage Hotel for use as a Navy recruiting office. The efforts of nation-wide suffrage fund-raising financed four overseas hospitals that were 100% staffed by women. The extent of local organizations and exertions by thousands are chronicled in an amazing book, "Davidson County Women in the World War - 1917-1919", Foster & Parkes Co, 1923.

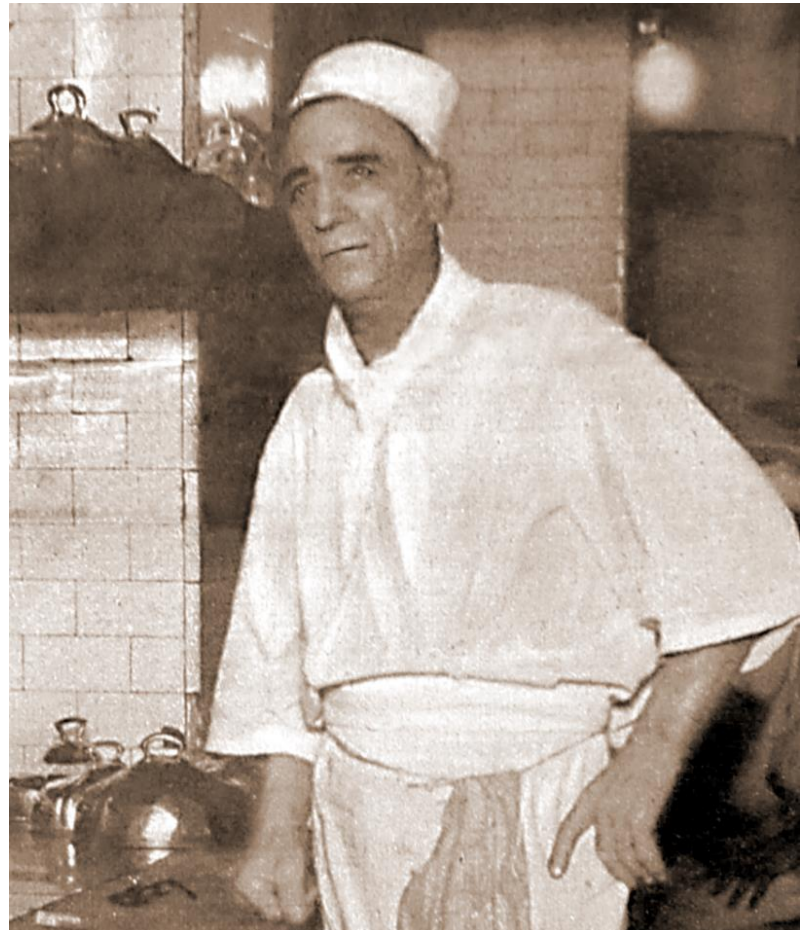
Chef Manuel A. Silva

This newspaper photo is our one and only picture of this accomplished chef. Chef Silva led the Hermitage Hotel culinary team during 1917-1919 and then from 1922-1931. Silva was born in the Azores Islands, Portugal and came to this country in 1888.

Chef Silva was one of four local chefs who directed the food preparation for a welcoming feast at the Hippodrome, enjoyed by three regiments of approximately 1,200 soldiers each. The Hermitage Hotel kitchen staff and its ovens helped produce roast turkey and baked ham, along with cranberry sauce, potato salad, rolls, coffee, buttermilk, nuts, fruits, pickles, celery, radishes, brick ice cream, apple pie, all served with 500 home-made cakes baked by local citizens.

During the war, the management of the Hermitage Hotel helped lead local efforts to conserve food, including meat, flour and sugar. A state hotel association leader in this program was popular Hermitage Manager Homer Wilson, who was playfully honored by the chef on the next page's menu with a "Smothered Homer Squab" entree. As of 1917 chefs and cooks were also furnished by hotels and restaurants in Nashville, Memphis and Chattanooga to help train U.S. Army cooks for six to eight week sessions.

It is interesting to note that an entree on the Admiral Gleaves banquet menu was Broiled Spanish Mackerel - likely the chef's recommendation and perhaps a personal favorite; also fitting for the guest of honor, a man of the oceans.





NASHVILLE
HOMER WILSON, Manager

DINNER

Five-Thirty to Eight Thirty.

Sunday, May 13, 1917

Bread and Butter 10 Cents Per Person.

APPETIZERS

Canape Anchovy 40
Canape Lorenz 50
Shrimp Cocktail 50

Canape Sardellen 30
Crab Meat, Louise 60
Fresh Fruit Cocktail 50

Eggs a la Russe 60
Bismark Herring 35
Grilled Sardines 50

RELISHES

Green Onions 15
Cucumbers 20
Dill Pickles 15
Hayward's (English) Pickles 25

Tiny Radishes 15
Queen Olives 20
Chow Chow, C. & B. 25
Pickles 25

Celery 25
Ripe Olives 25
Sour Midget Gherkins, Jar 15
Celery Farcis 50
Stuffed Ripe or Queen Olives 30
Pickled Walnuts, C. & B. 25
Mrs. Kidd's Pickles in Tiny Jars

SOUPS

Cream of New Asparagus, Cup 15—Toureen 30
Green Sea Turtle, Clear, Cup 30
COLD—Consomme, en gelee, Cup 25
Essence of Tomato, en gelee, Cup 30

Consomme, National, Cup 15—Toureen 25
Strained Gumbo, Cup 20—Toureen 35
Strained Gumbo, en gelee, Cup 30
Cream of Fresh Strawberry, Cup 30

FISH

Fried Soft Shell Crabs, Remoulade 60
Grilled Black Bass, au Citron 50
Boiled Halibut, Hollandaise 60

Planked Shad, Creole 80
Spanish Mackerel Saute, Noisette 50
Fried Jumbo Frogs, Figaro (1) 75

Broiled Pompano, Maitre d'Hotel 60
Baked Snapper, Duxelle 60
Fresh Crab Flakes, Maryland 60

ENTREES

SMALL SIRLOIN STEAK MINUTE Bordelaise 90
BREADED VEAL CUTLET, Tomato Sauce 65
SMOTHERED HOMER SQUAB, Potato Croquette 30
VEGETARIAN DINNER with Poached Egg 65

GRILLED MUTTON LOIN CHOP with Bacon
PLANKED MILK-FED CHICKEN, Jardiniere
BROILED BABY GUINEA, Cuban Jelly
SWISS PAN CAKE, Glazed Apples

ROASTS

PRIME BEEF 65—with Rib 75

BABY VEAL, Stew

Sample of Menus

These vintage menus of the Hermitage Hotel are dated 1917, 1920, 1923 and 1924 in descending order. Chef Silva's talents are readily apparent.

Can you spot Spain or Portugal on the menus?



LUNCHEON

11:30 A. M. to 5:30 P. M.

APPETIZERS

Blue Points, Plain or Cocktail
Oyster Cocktail (Old Fashioned)
Stuffed Celery, Roquefort Cheese 65 Iced Fresh
Fresh Shrimp Cocktail 60 Tuna Cocktail 40 Crab
Queen Olives 30 Pimento Olives 30 Ripe Oliv
Sliced Cucumber 20 Antipasto 60
Mrs. Kidd's Pin Money Pickles (Indiv. Jars) 25
Bur-Gherkins, Relish, Mixed, Chow-Chow, Onion

Bread and Butter 10 cents per person. Georg
Rye Bread on Request.

NOTE—Dishes Ready to Serve Indicated w

Portions and prices based on service to one; when served to more, service
*SOUP—Ready

*Vegetable with Macaroni, Toureen 25
Cream of Tomato with Rice in Toureen 40
Chicken Broth, in Cup 35
Chicken and Okra in Toureen 40
Clam Chow
Clam Broth, in Cup 35

Cooked Fresh to Order 10 to 15 Minutes.

Fried Oysters, Half 60—Milk Stew 40, Cream Stew 60
Baked Gulf Red Snapper, Portuguese 75
Grilled Spanish Mackerel, Maitre d'Hotel 80
Native Croppie, Fried in Corn Meal 75

ENTREES

*Beef Pot Roast, Pan Gravy, Brown Potatoes 75
*Irish Stew with Vegetables and Dumplings 70
*Breaded Veal Chop, Tomato Sauce, Spinach 75
*Fricassee of Turkey Wings with Rice 70
*Cullets of Sweetbreads, Cream Sauce, Asparagus Tips 75
*Vegetable Plate Dinner with Beef Pot Roast or Calf Sweetbread
Steak, a la Minute, Parisienne (15 min.) 1.25

ROASTS

*Turkey, Dressing, Cranberry Sauce 1.25—All White 1.40
*Loin of Corn-Fed Pork, Dressing, Apple Sauce 80
*Hot Roast Beef Sandwich, Mashed Potatoes, Brown Gravy 90
*Prime Rib of Beef, au Jus 1.00—Extra Cut 1.75

*COLD MEATS, ETC.

Small Portion Potato Salad with Cold Meats 15
Half Spring Chicken, Waldorf Salad 1.25
Home-Made Boneless Pigs' Feet, Vinaigrette Sauce, Potato Salad 75
Sliced Turkey 1.10—All White Meat 1.25
California Tunafish, Sauce Remoulade 65 French Sardines, Box 60 Smoked Ox Tongue
Tennessee Country Ham 1.00—with Turkey 1.00 Roast Beef 1.00 Corned Beef
Kipperd Sardines, Potato Salad 60 Assorted Cold Meats with Sliced Turkey or Chicken 1.00
Fatted Chicken Liver Loaf, Potato Salad 80

VEGETABLES—Ready to Serve

Broiled Fresh Mushrooms on Toast 90
Beets in Butter 30 New String Beans 35
Creamed Spinach 30—with Egg 40 Green Peas 35 Lima Beans 40 Asparagus, Drawn Butter 65
Baked Stuffed Tomato 40 White Midget Onions in Butter or Cream 40 Bell Pepper (1) 20, (2) 35
Whole Artichoke with Drawn Butter 50—Hollandaise 60
TO ORDER—New Cauliflower in Cream or Butter 40—au Gratin 50—Hollandaise 60
Lye Hominy Saute in Bacon Fat 25 Brussels Sprouts 40 Fried Egg Plant 25
POTATOES: Mashed 25—New Boiled 25—In Cream 35—Hashed Brown 30
Baked 35—12 to 2, 6 to 8—Sweet Potatoes French Fried 25—Candied in Syrup 30

SALADS

Salads

Hermitage Fruit 60
Lettuce 30 Fruit Combination, Chef de Cuisine 60
Chicken 75—All White 1.00
Salad Dressings—Mayonnaise 15
Lettuce and Grape Fruit, Windsor 60
Tomato 35 Combination 45
Fresh Crab flakes 70
Egg 15 Thousand Island 20 Roquefort 35

Desserts

Lemon Custard Pie 20
French Pastry 20
Lady Fingers 25
Cup Custard 25
Mince Pie 25
English Plum Pudding—Hard and Apricot Sauce 35
Macarons 25 Assorted Cakes 25
Strawberry Short Cake 40
Charlotte Russe 35
Rice Pudding 25

Ice Cream, Ices, etc.

Vanilla or Chocolate 25
Hermitage Parfait 40
Chocolate, Vanilla or Cafe Parfait 35
Fresh Strawberry 35
Lemon, Orange or Pineapple Sherbert 20
Meringue Chantilly 35
Biscuit Tortoni 35
Frozen Egg-Nogg 35
Nesselrode Pudding 45
Macaroon Glace 40

Fruits and Cheese

Fresh Strawberries with Cream 40
Baked Apple Chantilly 35
American 25 Roquefort 40
Philadelphia Cream 25
Half Grapefruit, Maraschino 25
Imported Swiss 30
Neufchatel 25
Bar-le-duc Jelly (Individual) 40

Coffee, Tea, etc.

Coffee, Pot for One 20—for two 35
Demi Tasse 15
Butter milk 10
Cocoa or Chocolate (pot) 20
Sassafras Tea (Pot) 20
Tea, Pot for one 20—for two 35

Today's Special, 75c Luncheon

11:30 A. M. to 2:30 P. M. February 12, 1924

HOTEL HERMITAGE MAIN DINING ROOM

Choice—Consomme, Savarine
Puree Mogul

Choice—Baked Red Snapper, a la Portugaise
Calf Brains, en Coquille, au Gratin
Ragout of Beef, a la Vendome
Cold Roast Lamb, Potato Salad

Do you have some special
memories of The Hermitage
Hotel?



To share your own "news" please drop by and see Tom Vickstrom, telephone 615-345-7123 or e-mail archives@thehermitagehotel.com
~ The Hermitage Hotel 231 Sixth Avenue North Nashville, Tennessee 37219 ~ www.thehermitagehotel.com