

Food Service Workers and Power in the 19th and early 20th Centuries

"Food Chain Is Cited in Order." Walla Walla Union-Bulletin 22 Sep. 1946: 1.

An article on the conviction of sixteen officials operating thirteen corporations for trying to "control a substantial part of the country's food business". The officials say that it is an offense to their right to operate within the "traditional competitive system". The article highlights the rise of the chain and the corruption inherent in the monopolization of food service.

French, Arthur. Kitchen of The Chilberg Restaurant in Tacoma. 1893. Arthur French Collection, Tacoma.

International Labour Organization, Geneva International Labour office. "The Training of Managers and Workers for Hotels, Restaurants and Similar Establishments." Second Tripartite Technical Meeting For Hotels, Restaurants and Similar Establishments 3 (1974): 7,24-65.

A report on the status of training procedures of both workers and managers throughout the world. The section on the United States talks about a demand for more restaurant and hotel workers throughout the U.S as well as noting types of training for workers and managers, the means with which to train people, and the proper way to take applications. This document provides context into how people were hired and fired in the restaurant industry. The procedures and practices talked about here set-up the power relationship in the restaurant in the latter half of the twentieth century and provide context for the practices of the past.

Kinsella, Susan. Food on Campus. Emmaus, Pennsylvania: Rodale Press, 1978.

In *Food on Campus* Kinsella provides a guide to improving food service on college campuses. Kinsella talks about nutritious food versus traditional food service options and alternatives to contracting food service out to large businesses. This text provides a connection from the restaurant to the campus, bringing context for the student. It also provides profiles of corporate and college foods talking about the place of the student as a worker in campus food service

Mann, Brenda J., and James P. Spradley. The Cocktail Waitress: Woman's Work in a Mans World. New York: John Wiley & Sons, Inc., 1975.

Mann and Spradley provide an anthropological breakdown of the life of a waitress using an anonymous example of women working in a bar named by the authors "Brady's Bar". Their breakdown provides a closer look at the division of labor within the restaurant, the bar as a community, and social networking within the bar. The authors make an emphasis on the support structure among the waitresses. The book also talks in depth about gender in the bar and its roles in the perspective of the waitress.

McKenna, Francis X. Starting and managing a small drive-in restaurant, (The Starting and managing series). Washington, D.C.: Small Business Administration; [For Sale By The Supt. Of Docs., U.S. Govt. Print. Off.], 1972.

McKenna writes for the Small Business Administration, a government organization printing booklets on how to start different businesses in this case a drive-in restaurant. The booklet goes through the basics of starting and owning your own drive-in restaurant. Some of the more interesting parts of the booklet include how to keep your Labor cost low and how to handle teenage activities at the drive-in. this booklet helps bring a mid-twentieth century viewpoint into

question and brings context to the evolving nature of restaurants in America.

Montanari, Massimo. The Culture of Food. Oxford: Blackwell, 1994.

Montanari describes the role of food in Europe starting in the fourth century and working his way up to the twentieth century. Montanari's helps bring context into the rise of the restaurant in the nineteenth century, and catalogs the ways in which people ate and dealt with food before that. The end of the text brings food throughout cataloged European history into context, and describes aptly the ways in which people see themselves in relation to the food they eat.

Owings, Alison. Hey Waitress! The USA From the Other S. London: Univ Of Ca Press+, 1980.

Hey Waitress! is a compilation of waitress's stories from around the U.S. It documents the variety of different women working as waitresses and provides insight into restaurants from the server's point of view. All of the stories are told in an interview style, with the author providing clarification on the things the women say. Some of the women's stories, specifically Beulah Compton a union leader, give light on particular historical events here in Washington "From 1948 to 1956, more or less the peak years of unionization, she headed the country's oldest permanent waitresses union in one of the country's biggest restaurant union strongholds: Seattle" The book is very useful as it gives insight into interviewing and provides concise stories about restaurant workers.

"Palm Cafe Will Reopen It's New Modernized Restaurant Tomorrow." The Centralia Daily Chronicle 21 Mar. 1938: 8.

A full-page advertisement for the palm cafe in Centralia. The page features

several short articles on the, modernization of the cafe and the new appearance of the Cafe. The articles are surrounded by advertisements from other companies such as the Rowland Lumber Co. or Reliance Grocery wishing the Palm Cafe well. The article brings to light the effect of modernization in restaurants and the increasing role of advertisement in the industry.

Paules, Greta Foff. Dishing It Out: Power and Resistance Among Waitresses in a New Jersey Restaurant (Women in the Political Economy). Philadelphia: Temple University Press, 1992.

Dishing it out is a history of the power relationships in one specific New Jersey Restaurant. It goes over examples of how power relationships in the restaurant manifest themselves. Paules investigates resistance in the restaurant and sources of autonomy for the waitress. Paules highlights the relationship of the waitress to the manager, giving specific insight into gender and power with emphasis on the worker's point of view.

Powers, Madelon. Faces along the Bar: Lore and Order in the Workingman's Saloon, 1870-1920 (Historical Studies of Urban America). Chicago: University Of Chicago Press, 1999.

Powers examines the place of bars in the 19th and early 20th centuries as places of community development for the worker. The book spans the years 1870-1920 and gives an idea of the work involved in owning and operating a drinking establishment. He also covers the role bars and saloons had as places of organization for unions and radical movements. Although the book contains no specific information on Washington establishments, it presents bars in light of their place in society, giving historical background of the place of gender, age,

storytelling, and community developments in the bar.

"Price Rollback is Protested." Walla Walla Union-Bulletin 22 Sep. 1946: 1.

An article on a letter of protest sent by the Walla Walla chamber of commerce on behalf of restaurant owners. The chamber of commerce states that the Office of Price Administration does not believe that Americans want to eat in Restaurants, and that restaurants are an unnecessary part of the American business economy. The article shows restaurants becoming a fixture in the American economy as well as that of Washington.

"Restaurants To Stand Pat." Walla Walla Union-Bulletin 22 Sep. 1946: 1.

A short article on price negotiations for meat between a distributor and the "OPA" a group of Oregonian restaurant owners. In the article the National Restaurant association expresses sympathy to the Oregonian group, and talks about the effect of a price rollback on meats. This article will help show the way food pricing effects the worker as well as the restaurant.

Rochemont, Richard De, and Waverly Root. Eating In America. New York: Ecco, 1981.

A broad history of Eating in America, the book catalogs Eating throughout the country starting with colonial times and working up into the twentieth century and the emergence of the restaurant. The majority of the book has to deal with the time before restaurants were very popular with the majority of Americans. One chapter in the book focuses on restaurants in America and brings special significance to immigrants' role in the boom of the restaurant, providing workers for a new industry. This chapter not only provides history of the boom of the restaurant, but also a history of where the American restaurant came from going

back into the early 19th century and progressing into the latter 20th century.

"Rollback of Meal prices Is Protested." Walla Walla Union-Bulletin 19 Sep. 1946: 5.

This article is talking about the action across the country restaurant owners and managers took to protest the rollback of prices on meat. Restaurant owners say that the new ceilings on prices are too low, meaning that they will lose too much money if they have to buy and sell these products. The article contains information on people sending letters to President Truman. The article provides historical context on the restaurant industry during a plunge in the Stock Market, as there are articles about that subject on the same page.

Whyte, William Foote. Human relations in the restaurant industry / by William Foote

Whyte. New York: McGraw-Hill, 1948. Foote's 1948 investigation of the customer and the worker. Foote talks about methods of communication commonly used in the restaurant industry in the first half of the 20th century. Foote talks about "rural migrants adjusting to city life". Foote represents common stereotypical views of race relations in the workplace. Foote also speaks about Unions place in the restaurant, giving individual workers testimony on the different benefits and problems in the Union. Foote provides an older example of worker testimony in the restaurant and maps out the roles of each person acting inside the restaurant, customer, worker, and manager.

Williams, Jacqueline B.. The Way We Ate: Pacific Northwest Cooking, 1843-1900.

Pullman, Washington: Washington State University, 1996. Williams
The Way We Ate catalogs food in the Pacific Northwest, what was eaten, and who ate it throughout the latter half of the nineteenth century. The focus in the

book is the different kinds of food available in the Northwest, but it also shows how pioneers to this area cooked, preserved, and improvised in the kitchen. The book has several mentions of specific restaurants, but does not go into much detail. Instead it focuses on the food that fueled the workers and pioneers in a new state, and provide background on the ways in which people ate before the boom of restaurants in Washington in the twentieth century.

"Recent Events and Developments Affecting Hotels, Restaurants and Similiar

Establishments." Second Tripartite Technical Meeting For Hotels, Restaurants and Similiar Establishments 1.1 (1974): 1-77.

A report on the status of Hotels and Restaurant made by the International Labor organization, the report shows trends in employment levels, age distribution among the labor force, working conditions, and catalogs benefits such as tips and social security. The text by the ILO provides numbers and charts for the above mentioned subjects and gives presentable data in the more modern era of restaurants in the 1960's and 70's

Silent Victories: The History and Practice of Public Health in Twentieth-Century America. New York: Oxford University Press, USA, 2006.

A book of articles concerning health breakthroughs starting from 1890 through the latter half of the twentieth century into 2006. Two of the articles in the book have relevance to the project. One, Advances in Food Safety to prevent Food borne Diseases in the United States, gives background on the safety of food in the late nineteenth century as well as documenting where the majority of people got their food. The second article documents the health safety of the workplace in general and gives some specific numbers on the restaurant industry. The two

passages will provide information on health safety in the restaurant bringing the issue of workers health into light.

Mann, Brenda J., and James P. Spradley. The Cocktail Waitress: Women's Work in a Man's World. New York, NY: Waveland Pr Inc, 2008.

Mann and Spradley give a fairly comprehensive report of gender in the workplace, and the division of labor within the restaurant. Their study of an anonymous restaurant gives insight into power relationships in restaurants across the U.S. While citing specific situations the two authors describe the atmosphere of the workplace in the context of gender relationships.