

Grand Opening Event

SUNDAY, AUGUST 10

Homestead Inn

U. S. Route 250—Just south of Turnpike Gate 7

Serving 6 a.m. to 10 p.m. Daily

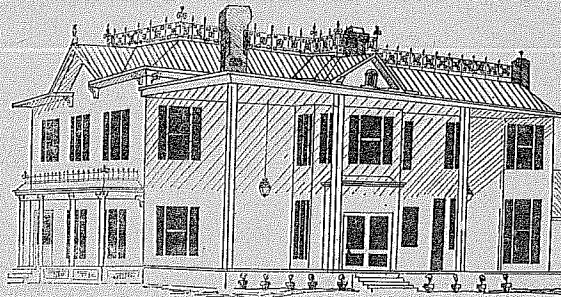
Specializing in

Steaks and Sea Foods

TWO DINING ROOMS

COFFEE SHOP NOW OPEN

Reservations for Parties



Charm is Keynote in Opening Of "Homestead Inn" at Avery

An aura of "red carpet" days surrounds the Homestead Inn recently opened at Avery by the Frank Russells in the former Arnold house. The large old home has been remodeled and redecorated to become one of the most attractive eating places anywhere around.

In converting to a restaurant the Russells have kept the colonial features of the fine old residence using them to highlight the decor in the main dining rooms and on the second floor. The effect created with wall-paper murals, carpeted floors, crystal chandeliers, marble fireplace and original ornate brass fittings on the doors is charming.

Prompted by the lack of restaurant facilities for motorists stopping at the adjoining Forty Winks motel, Mr. Russell conceived the idea of starting one in the big house which had been occupied for many years by his farm tenants. However, the restaurant is not restricted to motel guests, but will serve the general public.

Grand opening is scheduled for Sunday, August 10. Dining facilities to accommodate 60 people include a coffee shop and two dining rooms. Later rooms will be available for private parties on the second floor.

Gene Grosetto of Leslie, Mich. restaurateur for the past eight years is managing the new inn.

Casting all your care upon Him;
for He careth for you.
1 Peter 5:7

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Aug 8

MILAN, ERIE COUNTY, OHIO, SATURDAY, AUGUST 9, 1958

THOS. A. EDISON'S BIRTHPLACE

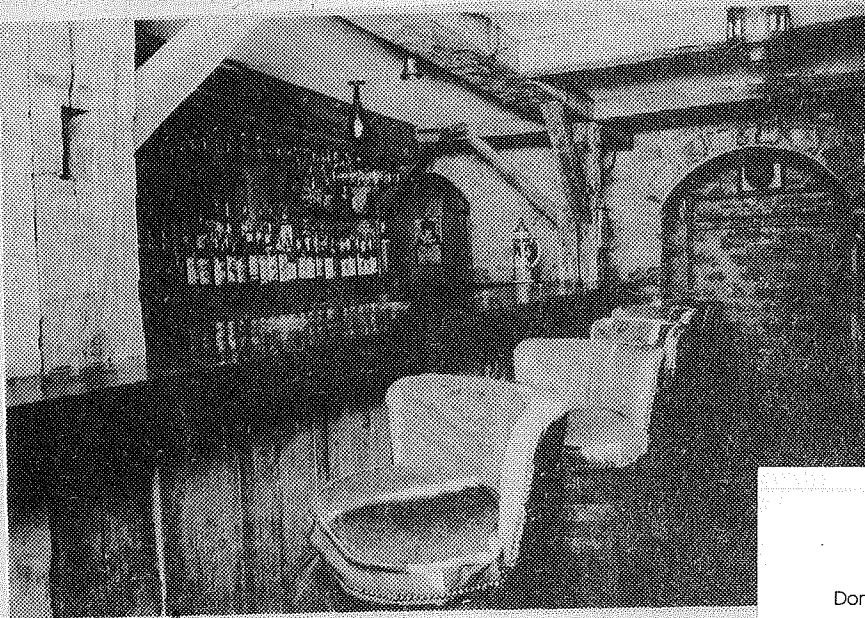
Milwaukee Ledger



Prince Regent
our herd sire

SANDUSKY & AREA

NEWS **Business** ACTIVITIES



THERE ARE TWO specials at the Homestead Inn's Lounge "Someplace Else" on Route 250 at the Ohio Turnpike. Roast Sirloin is featured Tuesday through Thursday, and Standing Rib is headliner Friday and Saturday. Homestead Inn raises its own beef.

Doneckers

Doneckers. For men. For women. For children. For the home.
For fine dining and lodging.

*The taste of the
roast depends
on the hand-
shake of the
host.*



B. Franklin

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Direct lines: from Lancaster 627-4377, from Reading 484-4377
Daily 11:45-9, Saturday 9-5, closed Wednesday and Sunday
Restaurant Reservations (717) 738-2421
Guesthouses (717) 733-8696



Area Business Awarded First OBMP 'Seal'

The Ohio Beef Marketing Program "Seal of Approval" now hangs in a place of honor in the main dining room at the Homestead Inn, Rt. 250, Milan.

THE SEAL is the first of its kind ever presented, according to Winston Wyckoff, Jr., Burban, chairman of the state marketing program. "It is to be the industry's assurance of quality to those customers who are connoisseurs of quality beef," he stated.

The presentation was made at a luncheon meeting at the Milan place of business owned by Mr. and Mrs. Joe Henry.

"Quality, cleanliness, service and selection are the prerequisites for receiving the OBMP's Restaurant Seal of Approval," Wyckoff said. "With this newly initiated program, we plan to recognize those restaurants who first of all serve quality beef."

"However," he added, "the restaurant must also offer a variety of beef



dishes and dining room service. The Homestead Inn is ideally suited to receive our first seal," he noted. "It has long been recognized for its quality food and service . . . we are especially pleased that all of the beef served is produced on a farm by the owners of the Inn," he added.

CARL HARSH, executive secretary of OBMP, explained how the beef marketing program was started in Ohio about a year ago, following a 1970 referendum by Ohio cattlemen. "Cattlemen now pay 10 cents a head into the program when they sell cattle," Harsh explained. "The national program for promotion of beef gets three cents of that amount, while the OBMP gets the other seven cents."

program reach this point." He told of how 12 or 15 years ago the Ohio Cattlemen realized the great need for such a program but had very little money to operate one with just membership dues.

"This check-off system is the only way," he stressed. "This program has contributed a lot to the beef industry . . . we'll continue to grow," he added, "but of course, we'd like to see the import quota back on."

"Our supply isn't down," Warner stated, "the people have just discovered how good beef is . . . and they're eating more."



WITH BEEF IN THE BACKGROUND, HENRYS (CENTER) RECEIVE AWARD . . . from Wyckoff, OBMP chairman, right, as Warner looks on. (Farmer Photo)



Dining Out

A GUIDE BEFORE YOU ORDER

By *Mary Alice Powell*
Blade Food Editor

I HOPE you appreciate my Sunday afternoon jaunts in search of low-cost buffets because my knit suits are getting tighter as a result.

The latest buffet check was at Clinton, Mich. The place is Roumell's and it's on the main drag. The price is \$3 and the service is from noon to 3 p.m. It may close earlier if the staff is tired, or if they run out of food. I arrived about 4:30 and some of the pans were empty, which is disappointing. But there was enough food to prevent panic.

The cold food table is highlighted by a big bowl of shrimp, in addition to the usual array of salads and relishes. I worry about mayonnaise-based salads that are not iced, but perhaps there is enough turnover to keep them refrigerator fresh.

The hot food line was impressive, with a whole ham, turkey and a standing rib, and the vegetable pots included one filled with rolled grape leaves.

The \$3 includes coffee and

sherbet, making it an exceptional buy.

But avoid the ladies room. I have never seen one filthier, and needless to say I have seen a few on this beat.

ON ANOTHER afternoon, it was nice to learn that the Homestead at Milan, O., is open to Sunday diners who like to take a leisurely drive. The Homestead, right at exit 7 of the Ohio Turnpike, is an old house and has been kept that way as much as is possible during its conversion into a restaurant. The high-ceilinged rooms of the big, old house have been kept as individual dining rooms and are furnished accordingly.

The basement is something else, though the name is Some Place Else. It's a snug and cozy rathskeller with red and white check-covered tables tucked into every corner for the utmost in privacy.

In the mainfloor dining rooms, roast chicken dinners, priced at \$3.95, are still popular, but roast beef is the house

specialty. The cattle are raised on the farm. The top sirloin roast dinner is \$4.95. All meals include individual loaves of bread, salad, potatoes, and relishes. It's foolish not to order a piece of homemade pie, especially if rhubarb is available.

Only roast beef is served in Some Place Else and it is set out buffet-style for lunch and dinner. The sliced sirloin lunch Monday through Friday is \$2, and a rolled roast dinner, Tuesday through Thursday, is \$4. On Friday and Saturday evenings, the featured beef, served downstairs, is prime rib.

THE PLAN was not to eat twice in one day at Toledo Express Airport! But the best laid plans of plane travelers are often changed, whether they like it or not.

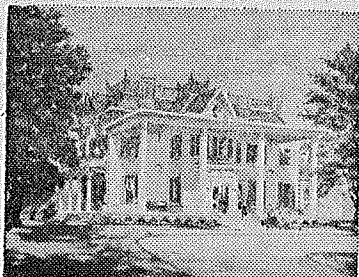
On this particular Saturday morning, the crowd in the airport coffee shop was absolutely too large for the two girls trying to cope with it. I felt sorry for them, but not nearly as much as I did for myself

when I learned that the public-address system wasn't working in the room and I missed the plane. As a consequence, I was back at the airport four hours later for lunch, in the Horizon Room.

I had a successful dinner there last summer — salmon, as I recall, but never wrote about it because with the last sip of coffee, the manager said, "Miss Powell, how did you like your dinner?" which means it could have been special treatment.

However, lunch on that fateful Saturday moved as smoothly as had dinner weeks before. The cup of vegetable soup, 35 cents, was steaming hot and very good. The hamburger plate, \$1.45, also soothed my temper. The Horizon Room is really an attractive dining setting, done in shades of blue. Anything other than red these days is startling. The squeaky-clean glass wall gives a good view of runway activity. The big dining deal there continues to be the \$1.99 chicken dinner on Sundays.

HOMESTEAD INN



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Homestead To Remain Closed Mother's Day

Advertisement Item

Homestead Inn Restaurant will be closed on Mother's Day (unheard of in the restaurant business.)

After 15 highly successful Mother's Days, on May 13th we will honor our Homestead Inn employees who are mothers by allowing them to spend this one day designated for them as they please.

On Monday it will be back to business as usual (7 a.m. to 1 a.m. every day until Thanksgiving!)

We would like to suggest that you avoid the huge Mother's Day crowds. Let us serve you on Sunday May 20th with our fine Homestead Inn food in a quiet unhurried atmosphere.

Homestead Inn is located on Route 250 at the Turnpike, Milan, Ohio.

EXCELLENT RESTAURANT, COCKTAILS, MOTELS,
POOL, FARM ANIMALS, GULF SERVICE STATION

Rt. 250 at Ohio Turnpike Gate 7, Milan, O.