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Gastronomic tour with H&S: Providence, Boston

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A Gastronomic

This is the first of a series of regional guides to good food, based on a survey of Haskins & Sells people who know the restaurants in the cities where they practice.

In the coming summer vacation period, many of us will be journeying to places we do not know well. Whatever our destination, the question often comes up either on the road or while spending a day in a town away from home: Where shall we go for lunch? And for dinner?

For those who are traveling in the vicinity of Boston, perhaps on the way to a child's summer camp, or to visit a college, or en route to Nova Scotia—two partners in Boston introduce readers of *H&S Reports* to some of their favorite restaurants in this transportation hub of the Northeast.

For visitors in the Providence region, a stepping-off point for vacationers going to Cape Cod, Martha's Vineyard, Nantucket and Newport, our Providence Office people share their knowledge on dining out.

In and Around Boston

This city abounds with great restaurants. For authentic nautical atmosphere and good food, partners Del Edens and Bill Wright head the list with **Anthony's Pier Four** (140 Northern Avenue) on the waterfront about a mile from the H&S office. This

may be the most popular single restaurant in the United States, as gauged by its traffic and volume, despite its being a bit out of the way. There are no reservations, but Boston people are willing to wait for a table.

Dini's (94 Tremont Street, between Park Street Church and King's Chapel), another place that is always busy, has "the best scrod in Boston," according to our Boston guides, and the tariff is moderate. **Durgin-Park** (30 North Market Street) in the wholesale market district has a democratic air with truck drivers sitting elbow to elbow with businessmen and professors at the same long tables. Red checked tablecloths and bare light bulbs hanging on cords from the ceiling add to the casual, friendly feeling of this upstairs restaurant, where the servings are gigantic and the matronly waitresses call you "dear."

Several restaurants offer diners spectacular views of this harbor city. From one, **Stouffer's Top of the Hub** on the fifty-second floor of the Prudential Tower, visitors can see the entire metropolitan area. On a clear day the view extends well beyond Boston Harbor out into Massachusetts Bay; by night the city lights form an intricate display like a thousand sparkling jewels, and planes can be spotted far out over the water as they approach Logan International Airport.

For that special occasion, Del Edens

recommends the elegant, expensive main dining room at the **Ritz-Carlton Hotel** (15 Arlington Street). "Laureine and I have been there for birthdays and anniversaries, and it was very fine," Del says. "It is a hotel with a great deal of tradition. Dining at the Ritz is the ultimate, or is considered to be the ultimate, in Boston."

One of the oldest restaurants in the city is the **Locke-Ober Cafe** on Winter Place, just off Winter Street, near the Boston Common and only a short walk from the H&S Boston Office. According to Bill Wright, a Bostonian from boyhood, this place, established in 1875, offers "probably the best food in the city. There is a 'men only' room downstairs, ladies' dining room on the main floor and private rooms upstairs." Although the prices are high, the cuisine is exceptional with Lobster Savannah the specialty of the house. The Ward 8 cocktail is said to have originated here and, according to our Boston guides, is still the best. Reservations are essential, because the restaurant isn't large.

The towns surrounding Boston also promise some fine cuisine. One spot, about 35 minutes west of Boston on the way to Worcester, is the historic **Wayside Inn** in South Sudbury, immortalized by Henry Wadsworth Longfellow in his book of poems, *Tales of a Wayside Inn*. Several original rooms have been kept as a museum and the inn conducts guided

Tour With H&S

tours in the old barroom diners can see the gate that once swung down on hinges from the ceiling to close the bar—a reminder from days of yore when people said, "The bar is open."

In and Around Providence

For visitors to the Providence region, Bill Piccerelli in the H&S office there recommends five places in the downtown district.

Only a block from the H&S office, at 36 Middle Street, is **George Winkler's Steak House**, an old, established restaurant that serves excellent food, particularly beef dishes. Prices are high. Although usually very crowded, this is a good spot for luncheons and dinners.

Principal Jerry Sansiveri likes **Camille's Roman Garden** (71 Bradford Street) in the old Italian district called Federal Hill for that special occasion dinner with the family or lunch with a client. Excellent Italian food is served in rooms elegantly appointed in the Italian style. Lynd Cohick, partner in charge of the Providence Office, finds the "seafood excellent and the veal dishes outstanding."

Another good Italian restaurant nearby is the **Old Canteen** (120 Atwells Avenue), more suited to the family than Camille's, so say our guides. Here staple food at moderate prices is

served in a tastefully decorated, mid-Twenties setting. Other lunch bets in Providence are **Ballard's** (60 Pine Street), where the atmosphere is relaxed, and **The Martinique** (840 Broad Street), where the prices are reasonable.

Several places beyond the city limits also offer excellent fare. One spot that Lynd Cohick thinks is really tops is **The Great House**, in an old, large former home about eight miles south of the city and about one-half mile from the airport, in Warwick. Beef and poultry entrees are excellent—complete with various types of hot breads. An interesting feature is the bar, which recalls memories of an earlier day. It is housed in an old railroad station with a caboose attached, and is equipped with a player piano. Mr. Cohick's dinner recommendation: Prime ribs of beef.

North of Providence on the way to Boston, five restaurants bring praise from Bill Piccerelli. Noted for its "fabulous roast beef" and "unlimited helpings"—so say our friends in Providence—is the **Brook Manor** (116 Elm Street) in North Attleboro, Massachusetts, about 20 miles northeast of Providence. Nearby on Draper Avenue is **The Millstone Feast and Forge**, which offers excellent all-round food at fairly high prices.

About midway between Boston and Providence is **Lafayette House** in

Foxboro, Massachusetts. Here great food is served in a setting reminiscent of stage-coach days. Nearby, just west of Route 1 at Wrentham, is **Fontaine's The Dickens**. Here guests can choose from a vast assortment of French and American dishes and complement their meals with an appropriate wine picked from the restaurant's large selection. Prices range from moderate to luxury, depending on the dinner.

"A great family spot," where the prices are "reasonable" and just 15 minutes from downtown Providence is the **Old Grist Mill** (390 Fall River Avenue) in Seekonk, Massachusetts, famous for Rhode Island "Johnny Cake."

For those driving toward Newport, the Providence Office reports that the **Fore 'N Aft** (1070 Main Street), Warren, Rhode Island, is an excellent choice, particularly for lobster. Although prices are steep, the atmosphere is relaxed and the place maintains its reputation for quality cuisine. Right in the city of Newport is another lobster lover's spot, **The Pier**, at the foot of West Howard Street, in the Williams & Manchester Shipyard.

For vacationers headed for Point Judith and the Block Island ferry, there's the **Larchwood Inn** in Wakefield, Rhode Island. Our H&S men who know call this a great family spot, where home-baked pastries and breads are a specialty and "everything is delicious" and "reasonable." □