



NEW ENGLAND STATES EXHIBITION, NEW YORK WORLD'S FAIR 1964-1965  
802 STATLER OFFICE BUILDING, BOSTON, MASS. 02116

Contact: John W. Tierney, Newsome & Co., Inc., Liberty 2-3720

### "MILLSTONE-AT-THE-FAIR"

The Millstone-at-the-Fair---the New England restaurant at the New York World's Fair---will be a blend of American Colonial and contemporary cuisine and decor. Solid, hearty fare, however, will feature the menu.

"No exotic or fancy foods---we're going to offer tasty, traditional meals for which New England is noted," promises Al Kandarian, managing director for the restaurant. For instance, two of the desserts---blueberry slump and apple grunt, are out of the pages of history. They will be on the same menu with popular New England dishes of 1964.

Other menu items listed by Mr. Kandarian include seafood dishes consisting of lobster, fisherman's style; famous Boston scrod, and Block Island swordfish.

-MORE-

The traditional New England clam chowder, as distinguished from the Manhattan style, will also be featured, as will chicken dishes of all types, Yankee pot roast, roast beef pie and steak.

A New England impact will greet visitors in the lobby and the main dining room. A 200-foot mural, depicting scenes in New Bedford Harbor during the whaling era has been obtained on loan from the Whaling Museum in New Bedford.

To the left of the entrance the Seafarer's Lounge will feature a lighted bar front of pulleys and ropes. Waiters and hostesses will wear uniforms similar to those of New England sailors of long ago, while antique flooring will complete the authentic representation.

Special attraction in the Lounge will be the "Nantucket Sleighride". A term once used to describe the thrilling ride in an open boat being pulled by a harpooned whale, it has been translated into a special drink conceived by Mr. Kandarian. While the precise mixture is a New England states secret, it will be served in a special glass designed for the drink and the swizzle stick will be in the shape of a harpoon. Those who have sampled the concoction describe it as a "whale of a drink".

-MORE-

The main dining room will be decorated in a brown and beige motif. All chinaware will be white and the silverware will be of a special design. Top to bottom glass curtains will afford diners a view of a New England millpond. Two other dining areas will feature antiques reflecting New England traditions displayed in shadow boxes along the wall.

Chairs will be of various designs, including ladderback, and all tables will have antique finishes.

The restaurant is expected to draw several thousand patrons a day and Kandarian has stated that meal prices will be competitive with other restaurants in the Fair area.

Also on display will be the headwaiter's desk, formerly a type-setting table, circa 1895, once owned by the Pawtucket, R.I. Times; an 1890 cash register, one of the first to use a tape and choice wood carvings dating from 1835.

The restaurant's historical 1137-pound Millstone has been transported to the Fair to grace the outside area.

#