



The Soulard Restorationist

Volume XII Issue I

February/March 1987

That's Entertainment!

Soulard Nightlife A 100-Year Tradition

by Gibb

The rhythmic beat beckoned through the cold night air from half a block away, the pulse seeming to bounce off the walls and sidewalks of brick. The decreasing distance brought an increase of the inviting sound. As you approached, through the door came the cheering noises of laughter and talk-

ing, and of course, the now distinct music. While the band played, a hundred heads bobbed to its sound, mingled with the chatter of conversation and the clinking of mugs and glasses. The heat of the merry crowd accentuated the aroma of beer and ale.

This Soulard scene could have occurred last weekend—or the last century. Then, as now, Soulard was well

PHOTOGRAPHY BY EDWARD R. FLISS



Pat Norton's café at 808 Geyer serves up homemade soups, salads, sandwiches and desserts in an intimate and relaxed setting.



McGurk's at 12th and Russell. Its wild Irish music and happy-hour chicken wings are a Soulard institution.

known for the warmth of its neighborhood bars and taverns.

Traditionally, the neighborhood tavern in Soulard filled many needs simultaneously. As a sort of social center, it provided support to newly-arrived immigrants unfamiliar with the language or customs of the new world. Similar support was given to victims of disasters like fires or family deaths. The tavern also served as a local meeting place for people of the same nationality, profession, or political view (frequently these characteristics went together). Often the tavern was the first place for a telephone to be installed. Mail and literature were sometimes distributed there also.

The tavern's most important function, however, in a sense, encapsulated all the others. The tavern was the place which offered patrons, especially the working class, brief respite from a hard, frequently cruel world bereft of central heating, labor unions, AFDC, and polio vaccine. There, among friends and countrymen, one could relax, hear the news of the day, enjoy a beer (touted as a healthful drink of moderation), and be entertained by familiar music, dancing, and general merriment. The tavern in old Soulard was as indispensable as was the Soulard Farmer's Market in this sense, by providing vital services otherwise unavailable in the walkable vicinity.

Today, most bars and taverns have ceased being the vital social centers they once were, but nevertheless still provide their most important service, that of entertainment and brief holiday from outside pressing cares. Before automobiles, one's two feet provided adequate transportation to the nearby neighborhood tavern. Today Soulard's variety of restaurants and bars attract appreciative patrons from all over the St. Louis area. I can walk to several "public houses" within a couple of blocks of my home, but what both the commuter from West County and I seek are the same combination of atmosphere, taste, and sound of Soulard.

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NOTES FROM THE BRICK HOUSE

During the past two years, I have found no better way to usher in the holiday season than the Souard Holiday Parlour Tour. This season's event was no different. All the homes were resplendent with Christmas colors and lights, and the tour hosts and hostesses displayed a genial and festive spirit. Gratitude for a job well done goes to the house tour committee and to the Souardians—Jim Espy, Nancy and Russell Farber, P.J. and Madt Mallinkrodt, Leslie and Peter Sortino, and Ruth and Charles Weaver—who opened up their homes. And, of course, to Thelma Hemmen, for all her hard work facilitating Jesus Church's participation.

We're well into the new year now,

and it brings the excitement of change in our lives. Comprehensive amendments to the federal tax code take effect in 1987, and will have a major impact on the course of continued development in Souard. Proposed revisions to the historic code will be completed in several months. The process of public review of the proposal will then begin.

Planning for the second annual Spring Gardening Fair is around the corner, as is the comprehensive tree planting program the Souard Restoration Group has adopted. 1987 looks like a good year for the SRG. I hope it will be for you!

Phil Willman, president
Souard Restoration Group

Winter is Hot Time for Househunting

by Jay Gibbs

Winter is usually a buyer's market in real estate, and now is perhaps the best time of year to purchase a home or shell in Souard. Many sellers are anxious, and few potential buyers are braving the elements right now.

In addition, if you are entertaining the idea of purchasing a shell for renovation, this is the time to search. There are implicit time delays involved in real estate purchases, in rehabilitation planning, permits, and financing, and

then in actual construction. These intervals can total up to eight months or more, so if you want to renovate a house and move in before next winter, it would be prudent to start this process soon.

Call Thelma Hemmen at 771-5563 for a copy of the latest Souard House Sales List, the best source for available real estate in the Souard area. This list is published quarterly by the Souard Restoration Group, and is free of charge. Call to get yours today, and happy househunting!



The Souard Restorationist

The *Souard Restorationist* has a circulation of 6,000 and is published every two months by the Souard Restoration Group. It is mailed to SRG members, advertisers, and subscribers, and is distributed in Souard and St. Louis-area businesses.

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Production: *Saint Louis Home Magazine*

CALENDAR

February 4	SRG General Membership Meeting, Trinity Lutheran Church, 7:30 p.m.	March 4	SRG General Membership Meeting, Trinity Lutheran Church, 7:30 p.m.
February 12	Darwin's Birthday	March 18	SRG Board Meeting, 7 p.m.
February 18	SRG Board Meeting, 7 p.m.	March 31	Bunsen Burner Day
February 27 & 28	Souard Mardi Gras	April 1	<i>The Souard Restorationist</i> , April/May issue
March 1	National Pig Day	April 4	SRG General Membership Meeting, Trinity Lutheran Church, 7:30 p.m.
March 3	Mardi Gras (Fat Tuesday)		

LETTERS TO THE EDITOR

Another Souard Grant Connection

I enjoyed the article by John Soderberg on General Grant in your December 1986 issue.

My grandfather, who lived on Missouri Avenue and owned the Freund Brothers bakery (then at 906 Souard Street), bought firewood for the bakery ovens from "Hardscrabble Farm." He became very friendly with U.S. Grant. Because of their friendship, when Grant went to Jefferson Bar-

racks, he asked his friend, the baker Simon Freund, to supply bread and other bakery products for the soldiers at the post (see *Missouri Historical Society Bulletin*, January 1957).

I am now 76 years old, but still have fond memories of riding around Lafayette Park and the Souard area in my Grandfather's coach and team of elegant black horses driven by his coachman.

Harold M. Freund
Beverly Hills, California

Make Your Mark!

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Erratum

The article "Marking Souard History" in the December 1986/January 1987 issue was erroneously attributed to Skip Gatermann. *The Souard Restorationist* deeply regrets any inconvenience this may have caused.

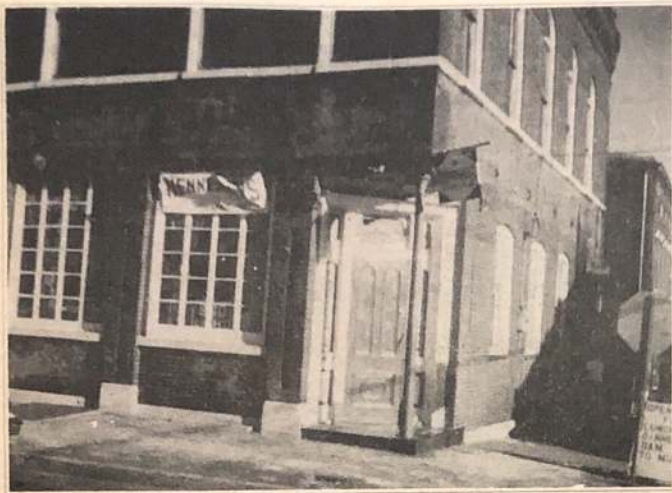
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Hennessey's at 8th and Souland not only serves classic Souland-style burgers and brew, but will book parties as well.

ENTERTAINMENT (from page 1)

The atmosphere at area pubs and restaurants varies from sleek modern to rustic western to brick and mortar antique. Food selection includes Irish, German, Jamaican, Italian, and the great smorgasbord of American. Musically Souland is as varied: boogie woogie piano, rock, new wave, blues, jazz, top-40, Dixieland, and Irish music are some of the possibilities. Often several of these musical styles are mixed to form a most satisfying potpourri, especially on those rare occasions when several bands perform together. The "Sound of Souland" is impossible to describe. I suggest you

sample it, for a listen is worth 10,000 words.

For me, the combination of soulful music, hearty food, tangy beer, and good friends is an unbeatable one, made all the better by the fact that this Souland trademark is over 100 years old. This short respite from our cares is as necessary now as it was for the factory workers and bricklayers who once called this neighborhood their own.

The spirit of holiday is alive and well in Souland, a tradition as old as these old brick houses. Now everyone can join in the merriment, and that's what I call entertainment. •



Souland's Restaurant at 1731 S. 7th will not only cater to your night munchies but help you start your day with waffles and bagels.

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Dishes recommended: Moo Shu Pork with rice pancakes, Crispy Shrimp, bean curd soups, Hunan Beef.

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BUSINESS REVIEWS

by Bill Berry

When you live in a large, impersonal city, a Chinese restaurant in your neighborhood is as good as 10 mothers. These institutions soothe the sick, comfort the lonely, entertain crowds of friends without a moment's notice yet still find the time to offer valued advice by throwing in a free fortune cookie. Honestly, do any of us go to a Chinese restaurant to sample the exotic or do we make the pilgrimage to inhale the curative steam from soup, tea and a bowl of white rice?

Despite its comparative size, metropolitan St. Louis is dangerously deficient in Chinese restaurants, offering fewer delights than say, Melbourne, Australia, or even Guatemala City. While the 'burbs offer many adventures in Asian cookery, I have often been disappointed by a series of nondescript plates oozing with soy-sauce-stained sepioid meat that shrivels the tongue with salt and lukewarm grease.

The North Hunan Chinese restaurant, at 1728 South Broadway, returns us to

the basics of what competently prepared food should be. The interior of the restaurant is reassuringly plain. Despite the expected lantern and a few colored lights, the place is virtually devoid of the Fu Manchu school of decor. You are here to eat well, and the staff will help you without interrupting the flow of conversation or hovering too closely.

My party was struck by how willing

the staff were to reassure the diners. Our waitress reread our order out loud to avoid possible errors in the kitchen. Moo Shu Pork and pancakes (actually, a steamed rice "tortilla") were brought to our table on a separate platter and then "rolled up" before our eyes. The person who ordered this dish was quickly instructed on how he could pick up a filled pancake with his fingers without losing the contents midway to his mouth.

It's this friendly attention that makes me recommend that prospective diners avoid the usual date with chow mein and chop sueys and dive straight into the less familiar part of the menu. The rewards are less expected but much more pleasurable.

For example, the evening we were there there was a special menu offering food in honor of the Chinese New Year. This allowed me to renew an acquaintance with a favorite bean curd soup often absent on menus in Chinese-American restaurants. The soup had a velvety texture and was enriched with large pieces of seafood and black mushrooms. Now, I've had this soup before, and it is often ruined by too much curd which makes it glutinous and swampy. This time, though, the proportions of broth to bean curd were almost perfect. In fact, after fin-

ishing this soup I lost some interest in the more common range of appetizers: egg rolls, spare ribs, fan tail shrimp, crab rangoon etc., although they were freshly prepared, crisp and succulent.

Main courses offer portions so generous that they should appeal to the most gluttonous. When they arrived, we could see that the same attention offered by the serving staff was reflected by the kitchen. Oh yes, there were the usual radish roses and lemon slices but other items crowning the meat or seafood proved to be both appetizing and nutritious. A delectable platter of Crispy Shrimp was encircled by a "forest" of equally crunchy broccoli that had been steamed a dark green. A seafood-packed "bird's nest" was served with deep-fried spheres that tasted of eggplant and tofu.

Before anyone thinks that I consumed the condominium of some poor St. Louis sparrow I should emphasize that bird's nests are really lace-like bowls of fried noodles or straw potatoes that serve as a frame for foods in a thick sauce. Oddly enough, I felt that the bird's nest was the only selection that tended to be less than delectable. The straw potatoes were beautifully constructed and brittle but they were much too salty. The contents of the nest would have benefited from an exclusion of the now perfunctory chunks of crab stick (the consistency of a sponge) and ham slices (too gristly).

This is a minor complaint, though. All other selections performed like a well-seasoned army. Among the most unusual was a Shrimp and Pork Plate, Hunan Style. The two foods were separated by a lemon slice barrier and by totally different styles of cooking. The pork had been thinly sliced and dressed in one of those earthy black bean sauces. The shrimp were sauteed in a chili sauce that meekly entered your mouth but had a recognizable "kick" once chewed. Equally enjoyable was the Hunan Beef, which offered a lot of hearty meat and juicy straw mushrooms for those less interested in shrimp or pork.

If my party had any suggestions for improvement, we all agreed that North Hunan should try to be a bit more traditional with its seasonings. A stronger hand with the chili oil and perhaps some fresh coriander leaves, where appropriate, would have been appreciated. Of course, the application of herbs and spices is often dictated by the requirements of more regular clientele, and tampering with a status quo can be fatal to patronage.

For dessert, North Hunan dispenses with the tiresome lumps of ice cream (although they are available on request). Instead we sampled a little plate of almond tofu. It's bland and smooth but makes an excellent cleanser of the palate. I hope this novelty catches on.

After dinner, we were encouraged to remain at our table and chat while the unobtrusive waiters refilled our glasses. All in all, this is the sort of restaurant that makes Saturday dinner with friends a joy instead of a ritual.

PHOTOGRAPHY BY EDWARD R. LUIS



North Hunan's exterior is no-frills; what's important here is the food.



From left to right: Shrimp and Pork Plate, Hunan Style; Moo Shu Pork wrapped in Rice Pancakes; rice; Bird's Nest with Seafood; Hunan Beef.



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Fantail Shrimp (4)	3.05
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Garlic Chicken	3.25
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Crispy Cashewnuts Chicken	3.25
*Hunan Chicken	3.25
Moo Goo Gaipan	3.25
Chicken with Broccoli	3.25
Beef Pepper Steak	3.50
Beef with Broccoli	3.50
*Hunan Beef	3.50
Sweet and Sour Pork	3.25
Buddist Delight (Mixed Vegetables)	3.25
Shrimp with Cashewnuts	3.75

FRIED RICE

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Pork Fried Rice	1.80	3.25
Beef Fried Rice	1.80	3.25
Chicken Fried Rice	1.80	3.25
Shrimp Fried Rice	2.00	3.75

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SEA FOOD DELIGHT	8.25
Jumbo shrimp, crabmeat, scallops and sea stick sauteed with assorted Chinese vegetables.	
LEMON CHICKEN	6.25
Tender white meat chicken coated with flour and eggs.	
Deep fried until crisp, served with lemon sauce.	
FLOWERY CHICKEN	6.25
Tender boneless chicken sauteed with ham, black mushrooms, bamboo shoots and green Chinese vegetables.	
*GENERAL TSO'S CHICKEN	6.75
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*GENERAL TSO'S PRAWNS	8.50
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GREEN JADE SCALLOPS	8.25
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*RED ROSE SCALLOPS	8.25
Fresh scallops sauteed with red pepper, water chestnuts, straw mushrooms in Hunan spicy sauce.	
*CRISPY SHRIMP	8.50
Jumbo sliced shrimp, deep fried with Hunan spicy sauce on the top, circled with broccoli.	
LAKE TUNG TING SHRIMP	7.95
Jumbo sliced shrimp, marinated with snow pea pods, mushrooms, ham and baby corn, in white sauce.	
*SHRIMP AND PORK, HUNAN STYLE	6.95
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*BEEF AND CHICKEN, HUNAN STYLE	6.95
Sauteed beef and chicken in different hot sauce, served side by side.	
*HUNAN BEEF	6.95
Fillet of beef garnished with bamboo shoots, straw mushrooms, and watercress in hot spicy sauce.	

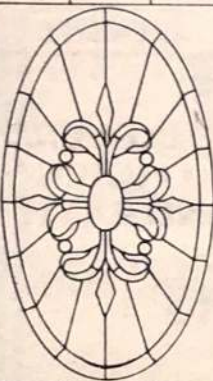
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January 19, 1891

Cable Comes To Soulard

by John Soderberg

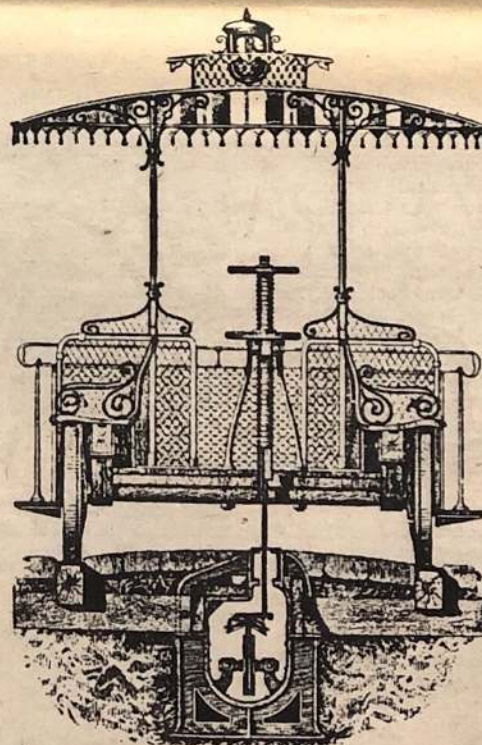
With apologies to the Cable TV installers presently scurrying about the neighborhood stringing cable lines, this is the story of another cable, in an earlier time. It is the story of the St. Louis Railroad Company's Cable Car trolley system that ran along Broadway through Soulard.

On January 19, 1891, as people waited at the horse-drawn trolley stops along Broadway, they were greeted by the wondrous sight of a new trolley car gliding along the street with nothing in front to pull it. Upon looking down, they could see a metal slot in the ground between the tracks. Coming

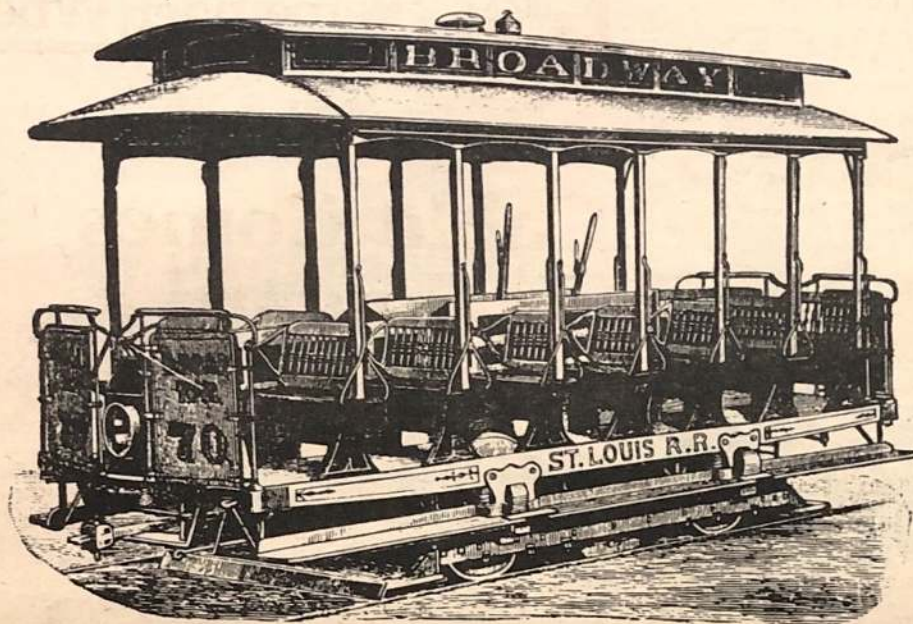
from this slot was an unusual slapping noise.

Riding the new trolley that morning was even more exciting than watching it go by. A man stood in the middle of the car working several levers which extended down through the floor. Moving these levers caused the car to start or stop as needed.

Thus began one of St. Louis' most important cable car lines. The St. Louis Railroad Company's Broadway Line extended from Keokuk Street, on the south through Soulard up Broadway to Gano Street on the north. The 7.31 miles of double track made this the longest cable line in the city. It required two powerhouses and four



Sectional view of the first grip car and its cable vault.



A grip car used on the St. Louis Railroad's Broadway line.

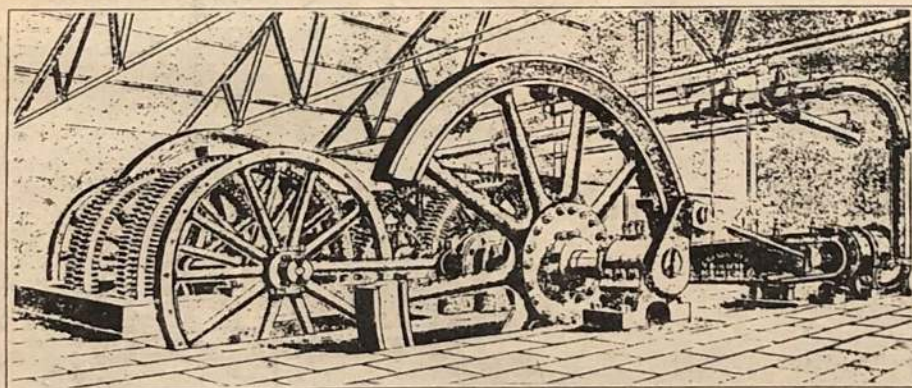
cables. The south powerhouse at Broadway and Lami Street pulled a 10-mile-an-hour cable #3 north to the downtown area (19,860 feet long) and another 12 m.p.h. cable #4 south to Kekuk Street (20,500 feet long).

The Broadway Line became an immediate financial success in spite of the less than ideal operational conditions. It seems that the rules of the industry dictated that where two cable lines crossed, the older one had the right of way. The new cable line had to run un-

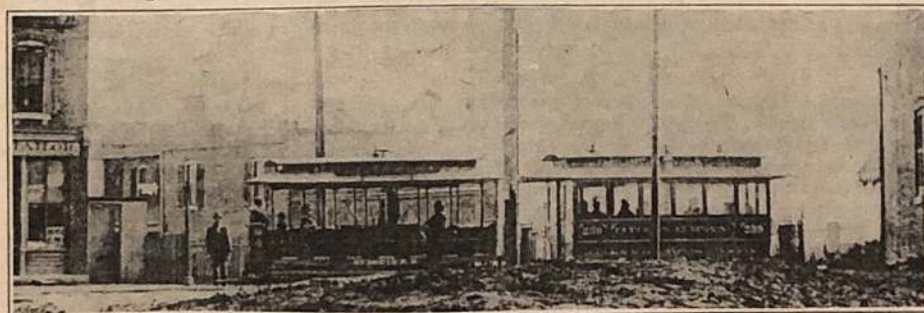
derneath the older one. In operational terms this meant that the trolley car of the newer line had to "let go" at these crossings. It was necessary for the gripman on the trolley to release the cable, coast over the crossing and pick up the cable again in order to continue the trip. "Let go's" were necessary wherever the grip was prevented by some obstruction from continuing its hold on the cable. A "let go" was also necessary at the powerhouses, where the cables turned in the building.

If for some reason or another the gripman forgot to release the cable at a "let go" point, serious damage resulted to the cable and the grip, and would often tie up the whole line. Unfortunately, the Broadway line was the last one built. Therefore, its cables had to run under all other lines it crossed. In a single one-way trip eight such "let go's" were required.

Another drawback to cable power was the excessive wear to the cable, **CABLE**, page 8



The steam engine and gear-driven cable winding machinery.



A two-car Broadway cable train. Number 239 is a trailer car being pulled by a grip car.

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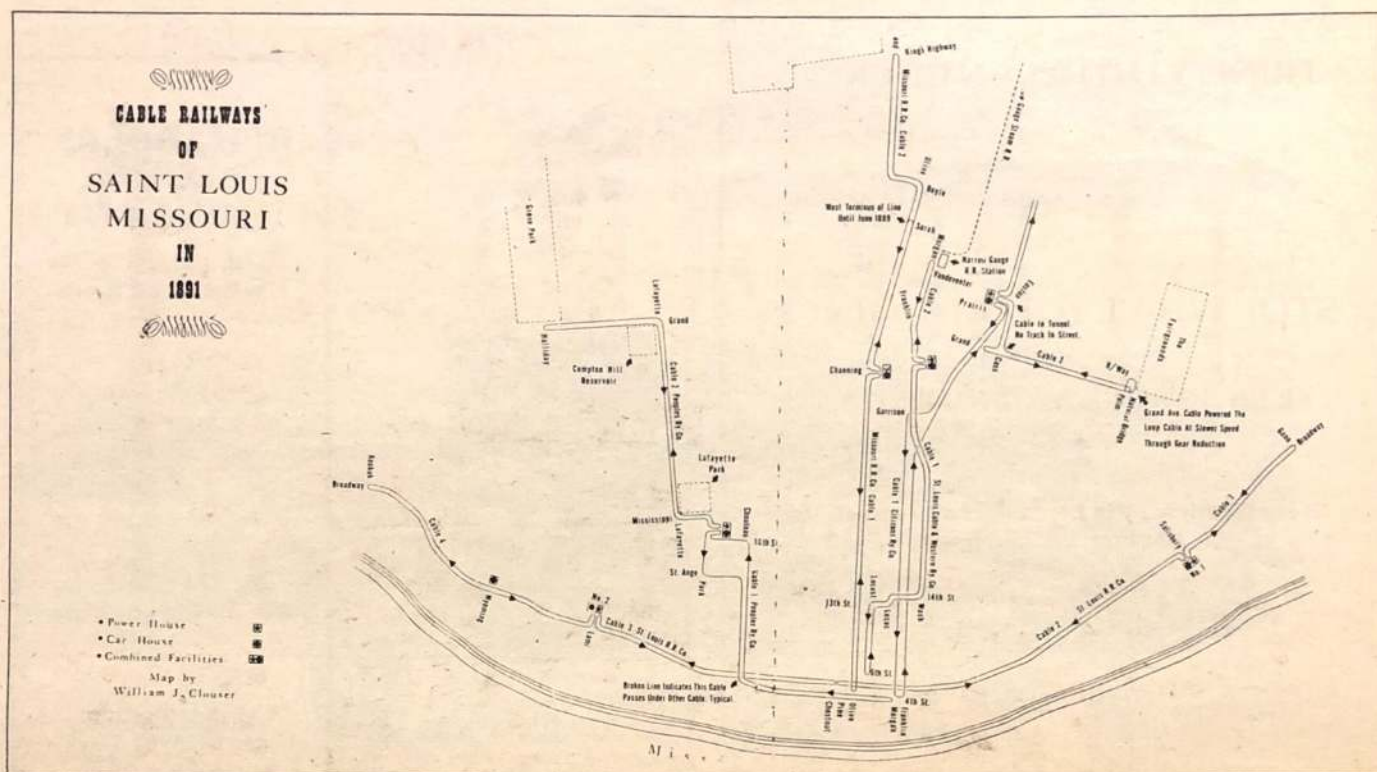


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In Historic Souland



The Broadway line was the longest in the city: 7.31 miles of double track from Keokuk Street (far left on map) to Gano (far right). It required two powerhouses. The south powerhouse was on the corner of Broadway and Lami.

CABLE (from page 7)

which necessitated its replacement every several months. Indeed, replacing a four-mile cable was no small task.

Frantic flights from collisions

Deferred cable maintenance could result in frayed lines or breakage of single strands, which if not corrected could occasionally lead to a moving car being unable to let go. "A broken strand or two would tangle in the grip, and the car and its trailer would go charging inexorably along, unable to stop for anything. When a gripman would find himself unable to pull free by hand braking, he would jangle his gong in loud continuous warning. Before long he would catch up with the car ahead. Its gripman, hearing the desperate alarm signal behind, would instantly start up to avoid a collision and begin clanging his gong too. Sometimes, according to cable folklore, as many as five or six cars would go clanging along the street, urgently fleeing the runaway at the rear of the procession. It was the responsibility of the conductor of the jammed car to leap off on the run, hunt down a new-fangled telephone, and frantically call the powerhouse to stop the cable."

In Souard, as elsewhere in the city, the cable lines were an irresistible attraction for young boys, who would find a board of the proper size to fit into the cable slot in the road. They would then pound nails into the end of



The powerhouse at Broadway and Lami as it looked when offered for sale in 1904 — the end of cable's short life.

the board in such a way that when jammed down into the slot, the nails would engage the cable and the board would then clatter on down the street like a shark's fin, scattering pedestrians in its path. The youngsters could also, simply by grabbing the cable with a hooked wire and using roller skates, catch a thrilling ride.

The Broadway line used 80 grip cars like car #70 show here (note the two

levers in the middle of the car). They were of center aisle design and seated 22 passengers. The company also used 240 trailer cars like #239 which were hooked onto and pulled by the grip car to form a two-car train.

However, almost as soon as the cable lines became operational, they were rendered obsolete by the even newer electric motor technology. By 1900, virtually all the cable lines in St. Louis

had been converted to electric motor trolleys, using overhead power lines.

Thus passed a brief but colorful moment in Souard history where we moved from use of animal- to machine-powered transportation. It was a concept ideally suited to the engineering spirit of the time—an enthusiastic belief that cast iron and ingenuity could work almost any miracle. And so they did, on January 19, 1891. •

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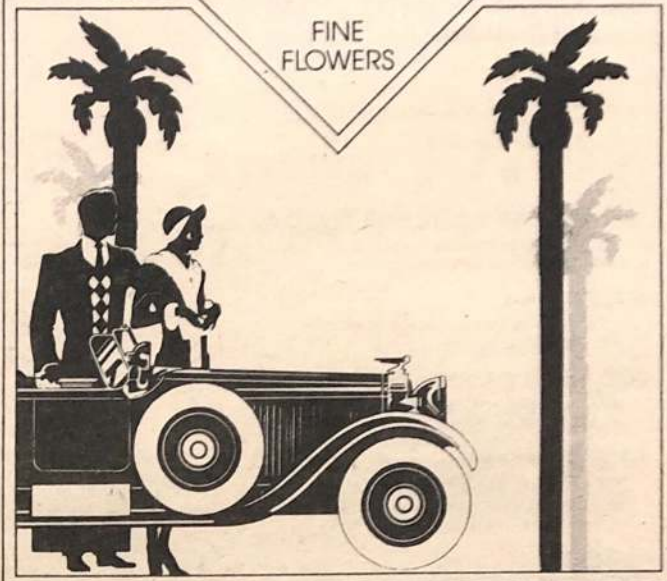
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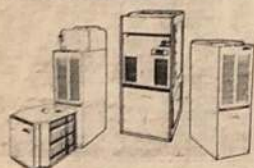
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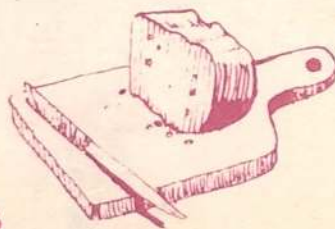
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APPETIZERS

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Potato Skins & Cheese Dip	2.50
Sauteed Button Mushrooms	2.50



ENTREES

CHOICE TOP ROUND OF BEEF, Au Jus	\$5.25
A tender slice of top round, roasted fresh daily, served with natural juices.	

BAKED HAM	5.25
A thick slice of country ham, topped with white raisin sauce.	

BREADED CANADIAN PORK LOIN	4.25
Lightly breaded pork, delicately seasoned and deep fried.	

CHUCK STEAK	4.25
Half pound of fresh ground chuck, seasoned with our own special blend of spices and char-broiled to your liking.	

CHICKEN	
Dusted with seasoned flour and deep fried.	

One-Fourth Fried Chicken	3.95
--------------------------------	------

One-Half Fried Chicken	4.95
------------------------------	------

Above entrees served with potato, vegetable, and fresh baked homemade bread with butter.

VEAL PARMIGIANA	5.25
A breaded veal patty, deep fried and topped with Mozzarella cheese and tomato sauce. Served with potato and salad.	

SPAGHETTI	3.95
Topped with your favorite Italian meat sauce, served with tossed salad.	



OMELETTES

A medley of country fresh eggs, cooked to a fluffy texture, served with hash brown potatoes and wedges of toast.

CHEESE	\$3.40
HAM	3.40
BACON	3.40
MUSHROOM	3.40
HAM & CHEESE	3.90
BACON & CHEESE	3.90
MUSHROOM & CHEESE	3.90

STEAKS

Choice steaks, char-broiled to your liking, served with potato, salad and fresh baked homemade bread with butter.

RIB EYE, 8 oz.	\$7.25
---------------------	--------

SIRLOIN STRIP, 10 oz.	9.25
----------------------------	------

PORK CHOPS

Thick juicy center cut, grilled to perfection, served with your choice of potato, salad and fresh baked homemade bread with butter.

ONE PORK CHOP	\$4.75
---------------------	--------

TWO PORK CHOPS	6.75
----------------------	------

OPEN EVERY DAY

SEAFOODS

FILET OF HADDOCK	\$3.95
------------------------	--------

A tender white filet from Iceland, breaded and crisply fried, with tartar sauce. choice of potato and vegetable.

SHRIMP	6.50
--------------	------

Breaded shrimp, cooked to a golden brown, served with potato & salad.

OYSTERS	6.50
---------------	------

Breaded oysters, deep fried to a golden brown, served with potato and salad.

CLAMS	6.50
-------------	------

Breaded clams, deep fried, served with a potato and salad.

SEAFOOD PLATTER	6.95
-----------------------	------

Shrimp, oysters, and clams, cooked to a golden brown, served with a potato and salad.

POACHED ORANGE ROUGHY	6.95
-----------------------------	------

A delicious white filet from New Zealand served with potato & tossed salad.

All Seafoods served with fresh baked homemade bread with butter.

SALADS

TOSSED SALAD	\$1.40
CHEF'S SALAD	3.50
lettuce, egg, cheese, ham, green onions, croutons, tomato, olives & red cabbage.	
COTTAGE CHEESE & PINEAPPLE	1.50
SLICED TOMATOES	1.40

Your choice of dressing.

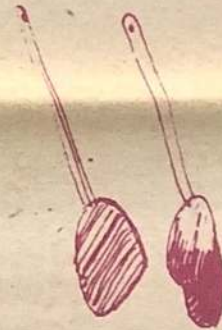
TOMATO STUFFED WITH TUNA SALAD	3.65
MEXICAN CHEF SALAD	3.75
Served in a tortilla basket.	

SANDWICHES

FRENCH DIP ROAST OF BEEF on French Bread	\$3.25
Delicious au jus, served with a pickle spear.	
HAM & SWISS CHEESE on a Croissant Roll	3.50
TUNA SALAD	3.25
Served on toast with lettuce, tomato & potato chips.	
FILET OF HADDOCK	2.75
Served with tartar sauce.	
GRILLED AMERICAN CHEESE	1.75
Served with potato chips and a pickle spear.	
BACON, LETTUCE & TOMATO	2.75
Served on toast.	
CHUCK STEAK	3.25
Half pound of fresh ground chuck, seasoned with our own special blend of spices and char-broiled to your liking. Served with lettuce & tomato on a Kaiser Roll.	
CHAR BURGER	2.00
A quarter pound beef patty served with lettuce and tomato on a Kaiser Roll.	
WITH CHEESE	2.25
TERIYAKI BURGER	2.10
A quarter pound Char Burger marinated in Hawaiian Teriyaki sauce, served with lettuce and tomato on a Kaiser Roll.	
MUSHROOM BURGER	2.85
A quarter pound Char Burger topped with freshly sauteed mushrooms, served with lettuce & tomato on a Kaiser Roll.	
OPEN FACE ROAST BEEF SANDWICH	3.95
Served with mashed potatoes and gravy.	
TURKEY-BACON CLUB SANDWICH	3.50
Served with potato chips.	

ALA CARTE

HOMEMADE SOUP	\$1.65
FRESH STEAMED BROCCOLI with Hollandaise	1.25
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STEAK FRIES	1.75
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The characteristic silhouette of the flounder house is clearly visible in this shot. So is the dumpster, into which, during rehab, a lot of the house has gone.



The original flounder house configuration emerges as Lori and friend dismantle a later addition.

More Adventures of an Amateur Rehabber

1825 South 9th

A Fine Flounder

by Jay Gibbs

It's deadline time again at the Restorationist and I still haven't accomplished enough rehab work to warrant a paragraph, let alone an article. This fact in and of itself would be worthy enough, except that this has been the case for about six months now. Rather than turn you over to Minnie the cat (she has nothing new to say either) I would like to recognize my fellow rehabbers and future neighbors, Miles and Lori.

Let me begin by recounting the saga of their "Baby House." For those of you new to this region, about two years ago I purchased, against all advice of personal fiscal responsibility, a small, dilapidated flounder house near my own house, itself under major renovation at that time. My various tenant adventures shall be skipped here; suffice it to say I soon wished I'd never beheld the "baby house," so it was put up for sale. Months later, the place was vacant (again let's skip the details, except to mention "Board-Up Unlimited") and a woman named Lori asked to see the forlorn little house. A couple more months later she and her fiancé, Miles, were the proud parents of one "baby house."

They determined that they would actually renovate the house themselves,

rather than hire contractors to do the dirty work. Only the specialized jobs would be contracted; Miles, Lori, and some helpful friends would gut the place and undertake the major tasks of rehabilitation. After six grueling months in the clutches of that red-tape octopus, City Hall, they were able to begin. Using only money on hand, they have been gutting, cleaning out, and renovating fairly steadily ever since. Presently, their future home is a windowless, roofless shell with "lots of work, lots of possibilities." And yet they press on, between rain storms, snow storms, and inevitable schedule conflicts. Here is the rest of the story, as they told it....

When asked what she'd like to relate to the world at large, Lori's first reaction was, "Don't call it the 'baby house' anymore, now it's our 'flounder house'! And what's this about 'hapless rehabbers,' we're just taking our time!"

After apologizing for these erroneous references from my last column, I asked how things were going at their future home.

"We're just 'floundering around,' heh, get it?" Miles replied. "It's a lot of work and a lot of money, a lot more than we'd expected, and things keep getting pushed back. We won't even get a roof on the place until spring, I think. The bricklayer has to finish first."

I asked them why they decided to do their own renovation work.

"Well," Lori explained, "we wanted a house, but not a 30-year mortgage, and we wanted to do it ourselves anyway, so we're saving money and doing a good job."

"More time than resources!" Miles added. "We're not in a hurry because the house isn't going anywhere. We want it done right, and we'll take the time to make sure it is."

Indeed, folks, these two are doing the most thorough renovation that the Amateur Rehabber has ever seen. For instance, they are tuckpointing the interior surfaces of every wall, from basement to third floor attic. That's dedication, let me assure you. Yet, during these tedious steps in a shell that resembles a ruin, they manage to keep their sense of humor intact.

When asked to relate a humorous story, Lori informed, "We've been crying more than laughing lately. I don't know, I guess the funniest thing is how the move-in date keeps changing."

"July," Miles stated.

"No, springtime," Lori corrected, solemnly.



Lori Hoener and friend John Meyer in full rehabber riot gear.

"Oh heck, maybe not 'til fall, we don't know," Miles re-corrected.

"Just say spring or fall, 1987," Lori finished.

Would they do a rehab again, now that they have started?

"We haven't been at it long enough to know," Lori answered. "It's only been a year."

"Sure we would," Miles exclaimed, "in fact, we're gonna do another when this house is done. You know, for grins, like a weekend hobby..."

I asked, since it seemed that they would do it again, what sort of advice Lori and Miles would give to someone else considering renovating a house on their own.

"If you don't have plenty of patience, don't do it," Miles immediately responded. "Hire someone else. You need endurance, a lot of money, and to do your 'homework' before you start; don't jump in blind. Mostly, you can't let things bother you."

Lori added: "It's neat to take something that's old and make it new, but the enthusiasm wears off, and you have to replace it with the satisfaction of a good job you've done yourself. If that isn't there, then you'll end up quitting, because it gets real frustrating some-

times."

Folks, I wish more people had Lori and Miles' sense of dedication, perseverance, and humor. As "Danica's Crazy Daughter" once wrote: "The day of the rehabber in Souard is not over. When it is, Souard will be finished also."

It was the pioneer rehabbers who slowly dragged Souard back from the abyss of urban decay, long before Souard was trendy. With the now-occurring end of the "Developer Era" in Souard, courtesy of federal tax reform, individual rehabbers now must rise to the task again, if Souard is to progress. This neighborhood was constructed by the drive of individual initiative and individual entrepreneurship, and to these values Souard needs to return, especially now. I salute Miles and Lori, and those like them, because they are the spirit of Souard, and her future as well.

Yes, there is nothing in Souard like the dust-covered, half-broke, self-made rehabber. When asked if they had any final message for the audience, Miles and Lori looked around their damp shell of a future home, and with a simultaneous chuckle exclaimed, "Make us an offer!!!"

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by Rip Van Gibbs

I awoke on that day feeling quite well rested, but famished. I turned on the telly to hear the news, but the man there was just finishing his bit with "...and that's the way it is, this February 28."

"You're daft, jolly chap!" I told the blank screen, smiling, for I knew it was December. However, the person on the radio soon echoed the tellyman: "February 28," he said as well.

"How can this be?" I murmured, remembering only that I'd settled down for a long winter's nap on the night before Christmas. How could I have missed not only the anniversary of Christ's birth, but the post-birthday sales also? And what of New Year's, it must have been quite merry indeed because it I could not recollect at all. Had I missed Valentine's Day and even slept through my own birthday?!

"Ridiculous!" I spoke, though not so certain in my tone. Upon quick inspection,

my pantry offered not a scrap, so I determined to pay a visit to the nearby grocer for a bit to eat, and to ascertain the date. I could not recall such bold hunger, so I hastened out my door.

"Look at all these motorcars—why, the streets have never been so filled!" I said to no one in particular. Indeed, there seemed not an empty parking space for miles. I mused that perhaps a large funeral was being conducted nearby. I decided to walk the distance. I crossed my front garden and passed through the gate onto the public sidewalk, only to be nearly trampled by a group of fruits. I mean people dressed as oranges, grapes, bananas, you understand the kind? Seeing them made me even hungrier. They seemed in a great hurry in their laughing and carousing, perhaps they were as lost as I.

"Excuse me, good sir!" I shouted after one of them but they were already around the corner. "Odd," thought I, "there is no circus in town that I am

Restorationist Exclusive!

Local "Brass" Band Seeks New Talent

The St. Louis Symphony is all very well in its way. But your musical life will not be complete until you have heard "When the Saints Go Marching In" in six-part harmony on a chorus of kazooos.

Fortunately for music lovers everywhere, Jesus United Church of Christ is organizing a splendid pandemonium of kazooos as a marching unit in the Mardi Gras parade.

All kazoo players are welcome to join the group, which is calling itself "The Semi-Ambulatory Souland Gospel Kazoo Band." In fact, non-kazoo players are welcome too. "We'll teach you how to

play if you don't know how," says virtuoso kazooist Jann Briesacher, one of the band's perpetrators. "We'll even get you a kazoo if you don't have one (though you'll have to give us \$1.75)."

As well as the classic "When the Saints," the band's repertory will include "Onward Christian Soldiers," "The Old Rugged Cross," "Amazing Grace," "The Battle Hymn of the Republic," and "How Great Thou Art."

The group's dreams are big. "We plan to set the record for the world's largest gospel kazoo band," Briesacher says. If you want to be part of this history-making event, call her at 771-5099.

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Mardi Gras Madness

Join the throngs on February 27 and February 28
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February 27 Party Through the Night

The official ball of the Souldard Mardi Gras Association begins at 8 p.m. in the Boilermakers' Hall at 1547 S. Broadway. Formal dress or costumes are *de rigueur*, and the wearers of the spiffiest will be chosen King and Queen—or in Mardi Gras parlance, Rex and Comos—of the 1987 Souldard Mardi Gras. Rex and Comos will ride through Souldard crowned in glory in the next day's Mardi Gras parade.

Tickets for the Mardi Gras Ball are \$25 per person. For information, call 421-3125.

This year, for the first time, there's also an "underground"

Mardi Gras party, starting at 8 p.m. at Preservation Hall, 1921 S. 9th Street. The \$20 per couple price tag includes champagne and a Cajun buffet. Supplying the sound effects, will be Fernest Arceneaux and the Thunderers, an authentic Zydeco band from Lafayette, Louisiana. Prizes of \$100 each will be awarded to the man and woman sporting the "most erotic" costumes. (These persons will not ride through Souldard in the following day's parade—at least, not officially.) For ticket information, contact Preservation Hall at 436-1995.

aware of."

Continuing on my way, I soon passed several people with gaily colored faces: red, purple, green, yellow. Their equally colorful hair stood straight up, as if they'd just reviewed themselves in a mirror.

Good heavens, I thought, they must be quite ill, or perhaps upset. They should see a doctor, maybe it's catching.

"I say, old sport, what seems to be the problem?" I asked, of the singing leader.

"Party!" was his loud reply as he and his motley mob strode by, leaving me more confused.

As I rounded the corner considering this, I ran smack into a large, bipedal, furry rodent, accompanied by what appeared to be a small spaceman with green complexion and wiry antennae. Nearby milled a crowd of such strange and unusual characteristics as to deny reason.

"Good Lord!" I exclaimed to the, er, rabbit. "What's going on here? Is this some sort of wake, or is it Christmas after all?"

Muffled gibberish was all the ro-

dent could manage.

"I say, old chap, you're no help at all." With that I proceeded into the crowd intent for some clue as to the present occasion.

"What the devil is going on?" I shouted, but everyone there was quite busily laughing, drinking, dancing, singing, and making generally merry.

I mused, "This is like no funeral I've ever seen." I made my way to a familiar piece of fruit—the grape-girl I'd seen a short while earlier—and asked her, "Could you please tell me what the bloody hell's going on here?!" I was becoming rather tired of the question.

"Mardi Gras!" she shouted above the general bedlam, her oversized grapes pressed close by the crowd.

"Mardi what?" I shouted back, baffled.

"Have a cold one!" she answered my query.

I was about to say that I was already cold enough, but a cup of beer held in a purple hand interrupted my words. I drank it all because to refuse the brew entry would have involved wearing it

upon my person. When I finished this exercise, several people cheered and clapped for my performance. "Again!" someone shouted as another cup of beer was held out.

"Good God, you're all mad!" I shouted as I backed out of the thick crowd. I had to pass by in the street, so large had the assemblage become. I was considering reporting this disturbance to the proper authorities, when a loud honk sounded immediately behind me.

"EGAD!" I yelped and leaped at once. A gorilla on a motorbike whirled by me. There were several of these, driving erratically up the street, and I was in their midst. Such a harrowing experience cannot be described, as the gorillas rode in circles and figure eights around each other and me. "HELP!" I cried as I was swept along, jumping about, avoiding certain collision with these skilled beasts. The spectacle was too much for the crowd: they roared in approval. I would have been killed, I'm certain,

had not a hand firmly grasped my arm and pulled me to the safety of the street curb.

It was the grape-girl again. I was quite beside myself by now. "What is this?" I shrieked above the sound of a passing marching band. It really couldn't be a funeral.

"It's Mardi Gras!" she answered. "This is the parade. You were a hit!" She took a draught of her beer and added, "It's a neighborhood street celebration, so come on and party with us!"

"I have no costume or such," I answered lamely, finally beginning to sort out the day's events.

"Don't worry about that, just join in and have a good time. Com'on, let's get you a beer," she enjoined.

I went along willingly this time, for the grape-woman's eyes sparkled quite vivaciously, and they were blue, not purple. Well, what's a bloke to do? If you can't beat the lot, join 'em! See you at the Souldard Mardi Gras! •

February 28 Feast on Foods and Fêtes

There's nothing like Cajun food at eight in the morning to blast that party stupor out of your brain, and the Souldard Mardi Gras has thoughtfully provided just such a tonic in the 4th National Cajun/Creole Cookoff. Top-notch cooks battle it out to see whose jambalaya is the best from 8 a.m. to 1 p.m. at 1921 S. 9th Street (Preservation Hall). For information about entering, cooks should call 421-3125.

From 10 a.m. until 3 p.m., you can wander in and out of Souldard's many eateries, sampling specialties they've prepared for "A Taste of Souldard." A \$10 coupon book gets you five substantial tastes.

The books are on sale in participating restaurants and pubs.

Parade activities get under way at 4 p.m. in the Anheuser Busch Lynch Street parking lot as judges pick the best of the floats for \$2,000 in prize money, supplied by the brewery. For information about entering the parade, call 421-3125 or stop by 1017 Russell.

The parade itself starts at 5 p.m. and runs along 11th, then north on 12th to Russell. The marchers progress east on Russell to 9th, north on 9th to Lafayette, then east to Broadway, where the parade finishes up. This year's Grand Marshall is KSHE's John Ulett.

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St. Louis, Missouri 63104

When Does the Bus Stop?

For our readers who are transit riders, here is a special schedule for the Carondelet Bus (the one that goes down 12th Street). The times shown, for our own 12th and Lynch corner, are unpublished times from the drivers' schedules. Call 231-2345 and Bi-State will send you a complete schedule for this line and the other four bus lines serving Soulard. Special thanks to Bi-State's Todd Plesko for this information.

CARONDELET (#73) BUS SCHEDULE

Times for the Corner of 12th & Lynch

Times shown in bold are AM times

MONDAY THRU FRIDAY

To Downtown:

4:57, 5:32, 5:59, 6:29, 6:51, 7:16, 7:41, 8:04, 8:31, 8:57, 9:24, 9:41, 10:05, 10:29, 10:53, 11:17, 11:41, 12:05, 12:29, 12:53, 1:17, 1:41, 2:05, 2:29, 2:53, 3:17, 3:39, 4:03, 4:26, 4:50, 5:17, 5:43, 6:13, 6:43, 7:17, 7:51, 8:24, 9:04, 9:52, 10:23, 11:01, 11:51

From Downtown:

5:24, 6:01, 6:29, 7:00, 7:27, 7:52, 8:17, 8:40, 9:07, 9:33, 10:00, 10:17, 10:41, 11:06, 11:30, 11:54, 12:18, 12:42, 1:06, 1:29, 1:53, 2:17, 2:41, 3:07, 3:29, 3:53, 4:14, 4:40, 5:04, 5:28, 5:54, 6:19, 6:49, 7:19, 7:49, 8:23, 8:56, 9:36, 10:24, 10:53, 11:31, 12:21

SATURDAY

To Downtown:

5:25, 5:55, 6:25, 6:55, 7:25, 7:55, 8:25, 8:54, 9:24, 9:54, 10:24, 10:54, 11:24, 11:54, 12:24, 12:54, 1:25, 1:55, 2:25, 2:55, 3:25, 3:55, 4:25, 4:55, 5:25, 5:56, 6:26, 7:25, 8:25, 9:25, 10:58

From Downtown:

5:55, 6:25, 6:55, 7:28, 7:58, 8:28, 8:58, 9:26, 9:56, 10:29, 10:59, 11:29, 11:59, 12:29, 12:58, 1:28, 1:59, 2:29, 2:59, 3:29, 3:56, 4:26, 4:56, 5:26, 5:56, 6:29, 6:59, 7:55, 8:55, 9:55, 11:28

New Neighbor

Porchey Research, Inc. is the latest business to move into historic Soulard. Formerly located in St. Louis County, the firm is now set up in newly renovated offices in the 91-year-old Obata Design building at 1614 Menard Street. That structure was originally erected in 1896 as the Menard Street Mission.

Porchey Research provides opinion, market, and brand research services to a wide range of corporate clients and non-profit agencies.

SUNDAY

To Downtown:

6:13, 7:08, 8:03, 8:57, 9:44, 10:26, 11:11, 11:56, 12:41, 1:26, 2:11, 2:56, 3:41, 4:26, 5:12, 6:11, 6:56, 8:47, 10:15

From Downtown:

6:40, 7:35, 8:31, 9:27, 10:14, 10:59, 11:44, 12:29, 1:14, 1:59, 2:44, 3:29, 4:14, 4:49, 5:44, 6:43, 7:26, 9:16

City Offers Security Service

Worried about burglary? Operation SafeStreet is offering a service that will make your home a less attractive target.

For a nominal fee—and no charge at all if you're handicapped or a senior citizen—the City of Saint Louis will outfit your home with double cylinder dead bolt locks, window peep holes, and metal bars for basement windows. First floor windows will be pinned, and basement doors barred with C-clamps. As an added safety measure, smoke detectors will be provided.

For additional information on this customized security service, call Operation SafeStreet at 622-3444.

Coming Soon: Old House Fair

Craftspeople, old-house specialists, rehab professionals: don't miss the opportunity to be part of the Old House Fair, May 9 and 10 at St. Louis Community College at Forest Park.

Sponsored by the college and DeSales Community Housing Corporation, the exhibition will give the many rehabbers and lovers of old homes in the St. Louis area an opportunity to meet and talk with rehab professionals. The fair will serve as the kickoff event for Preservation Week 1987.

Right now, the Fair organizers are focusing on a search for vendors.

"So often, craftspeople such as we are looking for are not found in the Yellow Pages but are working and living in our neighborhoods," said Ann Auer, DeSales marketing manager. "Rehabbers committed to quality restoration and repair are eager to discover special services and products, but they and the professionals who provide these services are often forced to rely on slow-moving word-of-mouth campaigns."

For more information about participating in the Old House Fair, vendors should call DeSales Community Housing Corporation at 776-5444 or write to 2901 Sidney, St. Louis, Missouri 63104.

SRG Acquires New Mailboxes For Neighborhood

During January, the St. Louis Post Office installed street corner mailboxes (collection boxes) in three new locations in Souard. This was the culmination of a six-month effort by the Souard Restoration Group's postal services committee. Over the years, our present boxes haven't kept up with changes in population densities, and interstate highways have caused some existing locations to be located on the edge of the neighborhood, thus making them inconvenient to many neighborhood residents. These are the new locations:

1. The northeast corner of 12th and Lami
2. The northeast corner of 10th and Lami

3. The southeast corner of 9th and Souard

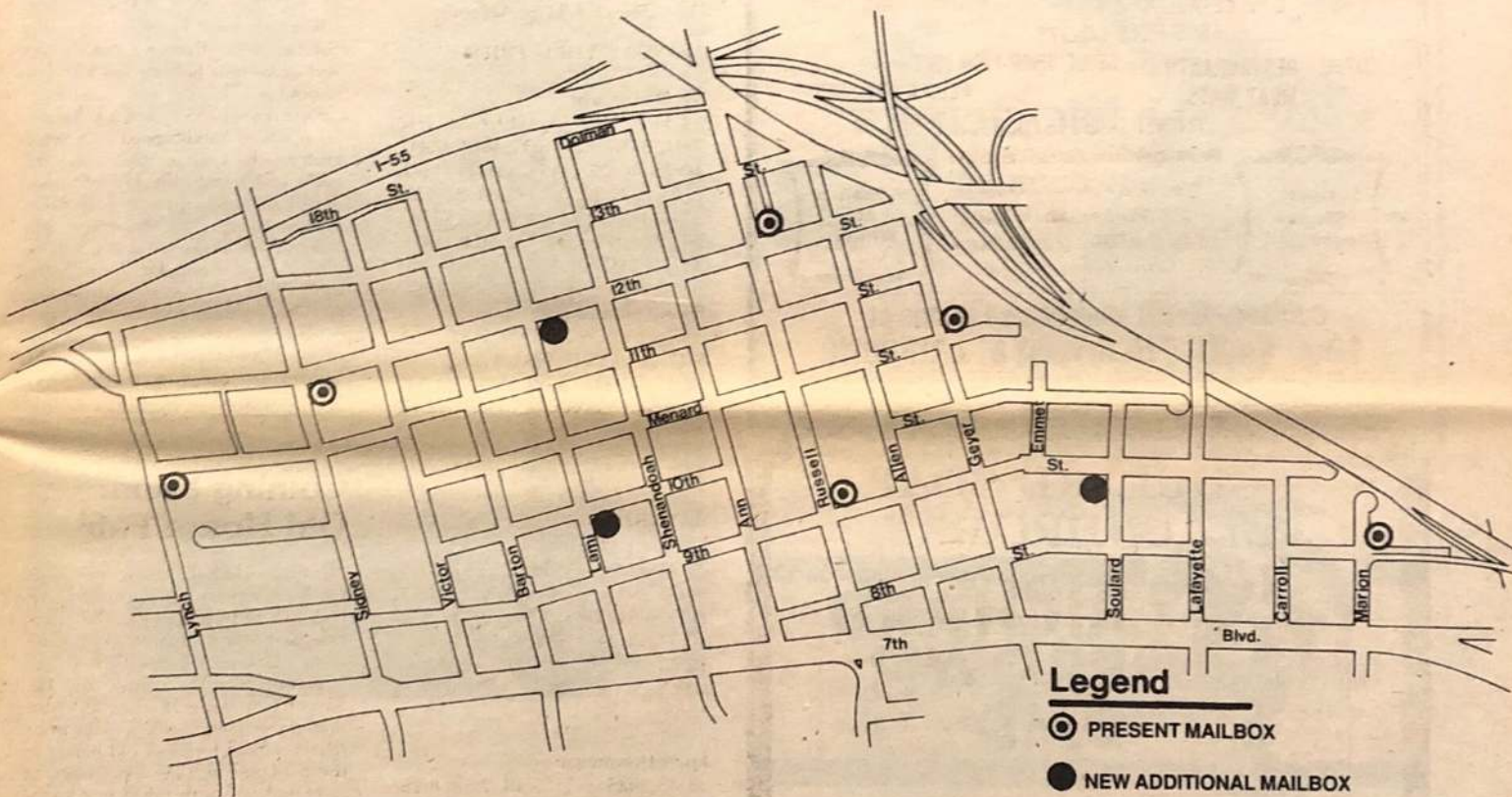
The committee's original plan requested a grid of 10 additional collection boxes for the neighborhood. This plan would have required only a one-block walk for most residents. Following the Post Office's request for fewer collection boxes, SRG proposed a scaled-down plan featuring four new locations. After conducting a usage survey of four existing boxes located on the "edge" of Souard, the Post Office agreed to install three new boxes, thus forcing the committee to make the tough decision to eliminate a much-needed box

at 9th and Utah in the St. Agatha section of Souard. The committee felt that more residents could be served by locating the three boxes in the main part of Souard (north of Lynch Street).

The survey determined that the boxes at 13th and Shenandoah and 7th and Barton were poorly used. Boxes from these two locations were moved to one of the three new centrally-located corners listed above, and a totally new mailbox completed the list. (It was no surprise to find that obscure locations such as 11th and Lynch, and 8th and Marion, were used mostly by area businesses.)

Philip Willman, SRG president, said: "The Post Office was responsive to the changing needs of the neighborhood. The new mailboxes are the result of hard work by the committee and especially its chairman, Paul Kjolrie."

Souard residents are encouraged to patronize the new "blue boxes" because the Post Office will be monitoring them to see if they are used (required a 25-piece minimum of mail per day in collection boxes). We wouldn't want to see six months' work to get the new boxes disappear because you didn't use them!



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Here's the information and my check. Let me hear from you as soon as possible.

NAME(S) _____

TYPE OF MEMBERSHIP: ☐ Individual (\$15) ☐ Family (\$25) Two voting members
☐ Senior Citizen (\$1) Name of sponsoring SRG member: _____

ADDRESS _____

CITY _____

ZIP CODE _____

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Souard Station
St. Louis, MO 63157

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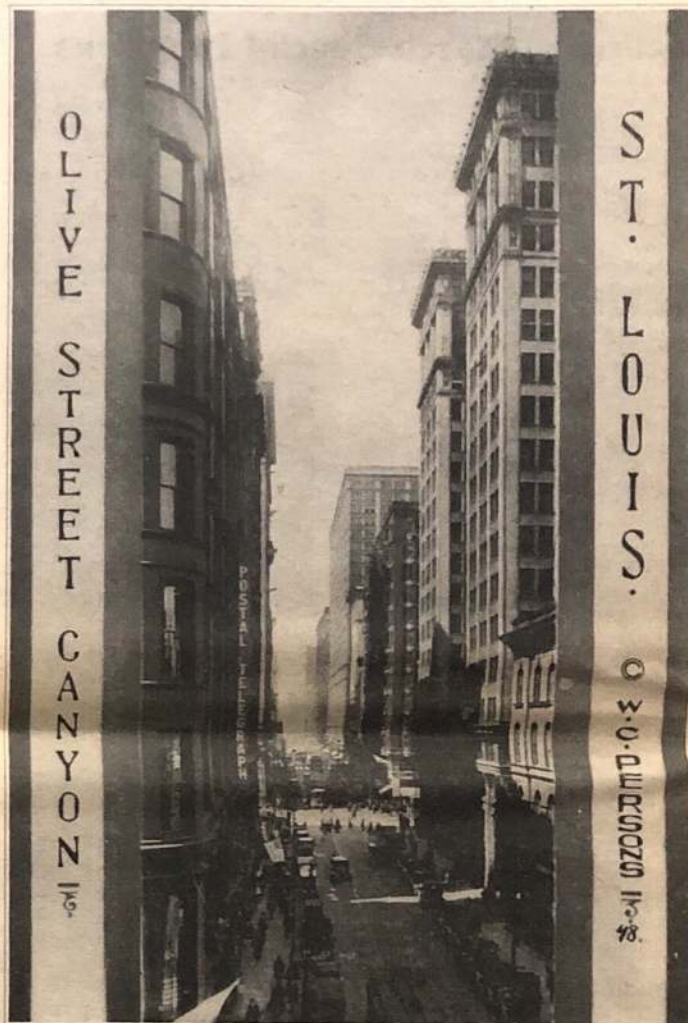
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Missouri Historical Society



"Olive Street Canyon," photograph by W.C. Persons, of Olive Street looking west from 8th Street, retouched in preparation for photo post-card, 1948.

Treasury of Historical Photos

The Missouri Historical Society is currently showing the broad range of commercial photography during the first half of the century in its new exhibition, "W. C. Persons: Commercial Photography in St. Louis, 1904-1951." The show is displayed in the James Hazelwood Williams Gallery on the lower level of the Jefferson Memorial Building in Forest Park.

Drawn from the files of photographer Walter C. Persons (1884-1951), scenes of a growing dynamic St. Louis at work and at play illustrate the

range of subject matter and techniques available to the commercial photographer. Persons opened his first studio in 1904, near the Olympic Theatre, at 9 S. Broadway, and for many years worked in the Arcade Building on Olive Street in downtown St. Louis.

After Persons' death in 1951, the Missouri Historical Society acquired his extensive files, which form the core of the history museum's photographic record of St. Louis in the 1920s and 1930s.

Highlights

February/March Special Programs

Fascinating but little-known contributions of blacks and women to St. Louis history will come to light during February and March as the Missouri Historical Society celebrates Black History Month and Women's History Month.

The museum, located in the Jefferson Memorial Building in Forest Park, is open Tuesday through Sunday, 9:30 a.m. to 4:45 p.m. There is no admission charge.

Mark your calendar for these special programs:

Sunday, February 22

"Black American Folk Tales." Told by Patricia McKissock, with stories and slides from her book *Flossie and the Fox*. Emerson Auditorium, 2 p.m. Free.

"An Evening With Fugard." Excerpts from plays by Athol Fugard, performed by the St. Louis Black Repertory Theatre. Lionberger Gallery, 6 p.m. Free.

Saturday, March 7

"Harriet Tubman and the Underground Railroad." Children's program. MHS education staff will tell how Harriet Tubman escaped from her cruel master and helped other slaves to find freedom. 10:30 a.m. Free.

Sunday, March 8

"Irish Imports" Celebrates Irish America With Songs and Stories." Playing instruments ranging from tin whistles to fiddles, the flute to the bazouki, Tom and Maureen Kavanaugh lead Irish musicians in tracing their roots from Ireland to New York to St. Louis. 2 p.m. \$2.00 per person.

Thursday, March 12

"Tea Lecture: Feminism In a Sea of Domesticity: Women Activists 1940s-1950s." Susan Lynn, visiting assistant professor of history, University of Missouri, St. Louis. 1:30 p.m. \$3.00 per person. Reservations by calling 361-1424.

Saturday, March 14

"And She Generally Decides: Women in Mid-Mississippi Valley Creole Culture." Conference discusses the powerful role of women in the Louisiana Territory. MHS curators have selected artifacts and images from the society's rich collection to il-

lustrate the lives of women during the colonial and territorial periods. Panelists discuss women's unexpectedly potent responsibilities. Keynote speaker is Susan C. Boyle, assistant professor of history, Colorado State University. 9 a.m. to noon.

Free, but reservations requested by calling 361-9265.



Marie Therese Bourgeois Cho-teau arrived in St. Louis in 1764, the year the fur trading post was established on the Mississippi. Parent, homemaker, business manager, and social leader she is representative of the powerful women decision-makers to be discussed in "And She Generally Decides."

Sunday, March 15

"American Black Folk Tales." St. Louis Black Repertory Company presents stories close to the human spirit, passed on to us through the generations. 2 p.m. Free.

Saturday, March 21

"Dolly Madison—Hospitable Hostess." Children's program. Costumes, artifacts and slides will help children imagine social life in the White House when the festivities were hosted by Dolly Madison, wife of James, "the father of our Constitution." 10:30 a.m.

Saturday, March 28

Tour of German St. Louis. Led by Katharine T. Corbett, Missouri Historical Society curator of education. Includes historic neighborhoods from Carondelet to Baden, including a short optional walk through Souldard. 9 a.m. to 12:30 p.m. \$10 per person. For reservations, call 361-9265.

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