



The Soulard Restorationist

Volume XIII Issue II

July/August 1988



The Dessert Lover's Guide To Soulard

Soulard is famous for its Market, its historic architecture, and its night spots. But what, even residents and other fans of the neighborhood may not know is that it's also a superlative place to satisfy a sweet tooth. Whether you're looking for a quick sugar fix or the perfect conclusion to a five-course meal, an after-theatre sweet or an eye-opening breakfast, Soulard can fill your need. The possibilities range from elegant restaurants with a lengthy list of daily specials to corner bars with one knockout. There are sundaes, pies, cheesecakes, ice cream drinks,

flaming liqueurs, cobblers, pastries, brownies, cookies, and slush cones. It's all here in Soulard—and in this issue of *The Soulard Restorationist*, we tell you where to find it, when you can get it, how much it costs, and even how it tastes. Purely in the interests of expanding public knowledge, a band of hardy researchers have ranged through the neighborhood, eating as many desserts as possible and getting the goods on the rest. We tried to be as exhaustive as waistlines allowed; if we found it in Soulard, you'll find it in these pages, starting on number 6.

Soulard Meets the World at the Hostel

by Pete Grace

A woman from Sweden who always wanted to travel and decided she finally would when she found she had terminal cancer...a zydeco band from Lafayette, Louisiana, regular performers at Soulard Preservation Hall...a Quaker woman in her 70s who hitchhikes to St. Louis every year from Columbia, Missouri for the Storytelling Festival at the Arch. What do they all have in common? They're just a few of over 3,000 fascinating people per year who spend the night at Soulard's gateway to the world, the Huckleberry

Finn Youth Hostel at 1904-06 South 12th Street.

The Huckleberry Finn, which has been serving travelers since 1981, is part of the nationwide network of American Youth Hostels, a non-profit, non-political, non-sectarian organization headquartered in Washington, D.C. AYH's purpose is to promote an appreciation of our country by bringing travelers of all ages, backgrounds and nationalities together. "Hostel" is an ancient word deriving from Middle English meaning an inn or simple lodging place. In the hands of AYH, however, much more than high-YOUTH HOSTEL, page 3



NOTES FROM THE BRICK HOUSE

One of the most common complaints I hear these days from residents of Souard concerns the awful odor that plagues our neighborhood when the wind is from the east. Everyone has a favorite "guess" as to who is responsible for this foul smell. But none of us know for sure.

By now, most of the Souard Restoration Group members know that I strongly believe in active committees, so it should come as no surprise that we are in the preliminary stages of forming a committee to investigate this problem. It has been recommended that group be labeled the "GASP" committee—"Go After Souard Pollution."

In all seriousness, this is a problem that must be addressed by our neighborhood. At this point, there are two co-chairs of the committee (those who complain the loudest!), but they need help. If you are interested in this issue, and have some time to devote to the problem, please call me (776-6723) and

I will put you in touch with one of the co-chairs of GASP.

On a more pleasant note, the Mardi Gras Association has evolved into the Souard Business Association. This association is anxious to cooperate with the Souard Restoration Group in working for improvements in our neighborhood that are good for residents and good for businesses. Together, our organizations can do so much more than what would be possible working separately.

Lastly, several people in the neighborhood have told me that I should remind everyone of the need to water trees. From what I'm told, there's a right way to do this and a wrong way. If you are uncertain, I'm sure that Paul Kjolrie (chair of the SRG beautification committee—he's listed in the phone book) will be happy to give you some advice.

Rod Wright, President
Souard Restoration Group

Letters to the Editor: P.O. Box 13312, Souard Station, St. Louis, MO 63157

Mardi Gras Association Changes Name With A Purpose

The members of the Souard Mardi Gras Association voted at their June 1988 meeting to reflect their group's changing focus and broadening interests by changing its name to the Souard Business Association, according to Tom Gullickson, executive director of the new organization.

"The Mardi Gras Association was formed in 1981 for the sole purpose of putting on the Souard Mardi Gras, but it has evolved since then," Gullickson explained. "Over the past year, we have sponsored different events—the first Bastille Days last July, the Souard Sock Hop on May 19, producing and distributing a brochure about Souard to area hotels—to the point where we're promoting all Souard businesses. It was a natural step to change the name to give a better indication of what we really do."

Gullickson said that immediate plans call for a membership drive to gather in all businesses, large and small, in the Souard area. The organization hopes to fulfill the grand promise of its bylaws: "to promote charitable, cultural, educational, civic and social functions and affairs in and around the Souard area of the City of St. Louis, Missouri."

"We've always been non-profit, but

up until this year we were so non-profit we sometimes couldn't pay our bills!" Gullickson said. "Now we're able to put money raised through our events back into the community. We've kind of adopted Shelter the Children as our baby, and their Shalom House here on Geyer will receive the proceeds of Bastille Days. We are also setting up a scholarship fund for high school art students, based on the poster art contest we hold each fall. When we auction off all the posters entered, 50 percent goes to the artist and 50 percent goes into the scholarship trust fund, which Anheuser-Busch then matches."

The officers elected at the June meeting are as follows: President Ex Officio, Hilary Clemens, who was president of the Mardi Gras Association throughout its eight years of existence; President, Fred Martinez, owner of Adolfo's Mexican Kitchen; Vice President, Dishon Manjencich, owner of Mike and Min's; Secretary, Kathy Smith of Price Waterhouse; Treasurer, Gary Reed, owner of Clementine's. The board of directors consists of Michael David, attorney and state representative; Ken Horstman, owner of Hennessy's Irish Pub, and Tom Schlaker, co-owner of Ninth and Russell Restaurant.

CALENDAR

July 6	SRG General Membership Meeting, Trinity Lutheran Church, 8th & Souard, 7:30 p.m.	July 21	Softball, Tower Grove Park, 6 p.m.
July 7	Softball, Tower Grove Park, 6 p.m.	July 28	Softball, Tower Grove Park, 7 p.m.
July 14-17	Souard Bastille Days	August 3	SRG General Membership Meeting, Trinity Lutheran Church, 8th & Souard, 7:30 p.m.
July 16	Bastille Events: Free Jazz Concert, Arts & Crafts Fair	August 7-13	Turtles International Awareness Week
July 17	Bastille Event: 2nd Annual Tour de Souard Bicycle Race	September 7	SRG General Membership Meeting, Trinity Lutheran Church, 8th & Souard, 7:30 p.m.

For information about any of these events, call 771-5563



SOULARD MEETS THE WILDERNESS: In late May, the Souard Restoration Group sponsored a one-day float trip on Courteous Creek. Despite the low water and innumerable snags and debris, which rendered the creek an interesting obstacle course, and a storm which brought the event to a thundering finale, a good time was had by all. Several novice floaters received crash (literally) courses in canoe steering theory, but there were no spills, not even of the frosty libations. The SRG plans another float later this summer. Stay tuned!



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.

Call 771-5563 to place ads and subscriptions. Letters to the Editor and articles are appreciated. Copy deadline is one month prior to the date of issue; advertising deadline, 15 days prior. Address correspondence to The Souard Restorationist, P.O. Box 13312, Souard Station, St. Louis, MO 63157.

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Youth Hostel (from page one)

quality, low-cost lodgings is provided: the group has been dedicated since its foundation in 1934 to fostering educational experiences and friendship.

Although "Youth" is a part of the organization's name, AYH membership is open to everyone regardless of age. All members may use its hostels and the foreign ones with which it is affiliated. There are over 5,000 in more than 60 countries, including more than 250 in the United States. Currently, there are over 80,000 American AYH members.

The Huckleberry Finn Youth Hostel is the second busiest youth hostel in the Midwest, after Chicago. It is one of only 10 in the entire United States designated as a Gateway Hostel for foreign travelers, and hosts more than 1,500 foreign overnight visitors a year. The log book sheets for the past several months show guests from Australia and West Germany (the two most frequent entries), India, Japan, Poland, Indonesia, Israel, France, and Brazil. The arrival methods are varied as well: car, plane, bus, bicycle, even hitchhiking, according to Tom Cochran, the hostel's manager.

"Most of the Japanese guests, especially, travel by bicycle," he said. "Last year, we had a Japanese woman and her German husband who were traveling around the world."

Another well-remembered cyclist was a Frenchman in his 70s who described himself as a "one-man peace-keeping force." A cabinet-maker by

trade, he fixed a sticking drawer and hung shelves for Tom's wife, Sheela, in exchange for home-cooked meals. While visiting, he developed a medical problem which one of Tom's physician friends was able to cure, for free. Souard gave him a better welcome than other parts of the country, unfortunately. "We ran into the gentlemen in New Orleans during Mardi Gras about three weeks after his visit to St. Louis," Tom relates, "and learned that his bicycle and money had been stolen!"

Tom, Sheela, their daughter Teresita, and Sheela's brother as assistant manager oversee the hostel. Tom believes that both knowing how to start and then operate a hostel is an art. "It takes a lot of patience, dedication, hard work and availability," he says—not to mention being able to deal with bureaucracy, as he found out when he established the Huckleberry Finn.

Tom is a former Central West End resident who, while a student at Washington University, bought a building on 11th Street along with three other students—"the first condominium in St. Louis!" he calls it. Several years later, Tom purchased the three buildings at 1904-8 12th Street. It was then that he thought about opening a youth hostel, based on his father's experiences with hostels, especially throughout Europe.

The Souard location seemed to be ideal. It had proximity to downtown and bus lines, and access to all major highways. The buildings offered open



Relaxing on the front stoop of the Huckleberry Finn Youth Hostel are, left to right, Marvin Almer of West Germany, manager Tom Cochran, Tom's son Samuel and daughter Teresita.

space, porches, and room to house separate facilities. With that in mind, one of Tom's friends contacted the national American Youth Hostels organization, which then turned the request over to the local Ozark Area Council. At this point, the story gets interesting.

According to Tom, the local council was contacted by a "friend" without Tom's knowledge, and arrangements were made to inspect the potential hostel site. The inspection team was turned off, however, by the 60s "hippie" ap-

pearance of the "friend."

Tom then went back to the group to plead his case and negotiate for money to renovate the buildings. In the meantime, the Council had purchased land in Warrenton, Missouri, about 60 miles from downtown St. Louis. Once the hostel there was built, however, it failed Council inspection—but money was now unavailable for the Souard facility, having been spent on the Warrenton fiasco.

Tom eventually received a charter in 1976, and after several years of "do-it-yourself" construction, opened for business in 1981.

The Huckleberry Finn hostel has separate 18-bed dormitories for men and women. If there is an overflow, there are additional beds next door, which makes up to 60 beds available at one time. The dormitories also feature wash basins and showers, and several stuffed chairs. Visitors can either bring their own bedding or rent it at the hostel. There is a "common" room with kitchen facilities, open 24 hours a day, where people can meet, share space, and relax.

A bed can be reserved in advance by sending a card or letter with a deposit, but Tom says that this is usually not necessary at his hostel. Beds rent for \$9.00 per night for members, \$11.00 for non-members.

Tom says that business has been brisk so far this year. Though the hostel averages about 3,000 overnights per year, based on visits to date that figure could be between 3,500 and 4,000 for 1988. During a busy summer month, 500 and more overnights will be recorded.

Constant surprises

Tom never knows what kind of person will walk through the Huckleberry Finn's door next. Recently, for instance, one guest was a British butler in his 50s who was touring the U.S. and wanted to get off the beaten path. He stayed in St. Louis for over a week. "We tried to

YOUTH HOSTEL, PAGE 4

American Youth Hostels: A Souard Neighbor

by Pete Grace

The Souard area is not only home to the Huckleberry Finn Youth Hostel, but is also headquarters for one of American Youth Hostels' 39 regional councils—the Ozark Area Council.

The Ozark Area Council offices are located next door to the Huckleberry Finn at 1908 South 12th Street. OAC is one of the largest councils geographically, encompassing all of Missouri, half of Illinois (central to south), eastern Kansas, and northern Arkansas. It currently consists of 2,500 members and four youth hostels, and also works with the Memphis, Tennessee, facility.

The executive director of OAC is Sheri House, who marks her second year in the position this July. Sheri reports that the council has two paid positions, herself and a part-time program director. Essential to OAC's activities are the volunteers, eight to 10 people who work over 16 hours each week. Anyone who would like to help

out, with anything from secretarial assistance to program activities, should call the office at 421-2044 or stop by. The hours are noon to 5:00 p.m. Monday, Tuesday, Thursday, and Friday, and 4:00 to 7:00 p.m. Wednesday.

Sheri mentioned that the Ozark Area Council is celebrating its 50th anniversary this year. A special event planned for July 24 is "50—Hike or Bike." Participants may either take a 50-minute hike, bicycle 50 kilometers (31-1/2 miles), or bicycle 50 miles. A free water bottle will be given to the first 50 participants. All proceeds go to the Hostel Development Fund.

Perhaps the event for which OAC is best known is the Moonlight Ramble—the world's largest nighttime bicycle ride, attracting people of all ages. This year's Ramble will be held on August 14.

The Ozark Area Council has been in its Souard location for approximately five years, thanks to the generosity of the current youth hostel manager, Tom Cochran.

The Council was experiencing financial difficulties while at an earlier site in South St. Louis, and Tom offered office space at the present building. Sheri indicated that the OAC is now at last at the point where it can pay back some of the rent.

The Souard area has served the Ozark Council well. OAC has used Souard Preservation Hall for benefit programs. The Rehab Ramble bicycle tour, held each spring during Historic Preservation Week, passes through the neighborhood. A bicycle event is also sponsored in conjunction with Souard's Bastille Days [see article on page X]. Sheri also mentioned the OAC's benefiting from its proximity to McGurk's Irish Pub through donations of chicken wings!

For more information on Ozark Area Council activities and American Youth Hostels membership, stop by the office at 1908 South 12th Street or call 421-2044 during business hours. Non-members are enthusiastically encouraged to participate in events.

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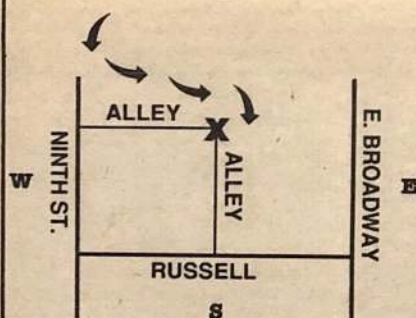
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Break Out of Routine on Bastille Days

Soulard will show off its French heritage July 14-17 in what is shaping up to be an annual tradition to equal Mardi Gras: Bastille Days, sponsored by the Soulard Business Association.

The second annual celebration starts off on Thursday, July 14, on Bastille Day itself, with the "magical" beheading of a costumed Marie Antoinette in Soulard Market Park at 6:00 p.m. French songs, including "La Marseillaise," the big hit of 1792 and now the French national anthem, will be sung. (That's a lot more genteel than what happened on the original Bastille Day, July 14 in 1789, when the Parisian mob stormed the ancient royal prison, the Bastille, in the kickoff for the French Revolution.)

Throughout the weekend, a French theme will be evident in the Soulard area. Restaurants and bars will have street cafes and feature French cuisine. T-shirts will be for sale—and French costumes are encouraged. Maps and other information will be available at a booth in Soulard Market Park. An old trolley car will shuttle people through the neighborhood. For more information on any of the events, call Tom Gullickson, 621-7032.

There will be a free jazz and blues concert at the pavilion of Market Park

on Saturday from noon until 8:00 p.m. Among the bands participating will be Marcia Evans and the Coalition, Blues City Band, Tommy Bankhead and the Blues Eldorado, and Stonebreaker Moore Project. Many area bars will offer live music during the afternoon and evening, while magicians, portrait artists, mimes and musicians will perform in the streets. Also in the park on Saturday will be an arts and crafts fair from 10:00 a.m. to 6:00 p.m. The French Taste of Soulard, featuring French and Creole cuisine, will take place in area restaurants from 11:00 a.m. to 4:00 p.m. A \$10 ticket provides you with five tastes.

On Sunday, July 17, there will be a U.S. Cycling Federation bicycle race, the "Tour de Soulard," through the neighborhood's streets from noon to 4:00 p.m. More than 200 top amateur racers from throughout the Midwest are expected to participate in the race, which for its top grades will consist of 25 turns around a one-mile course. After the race, maps for self-guided bicycle tours of Soulard will be available.

Sponsors include Seagrams Wine Coolers, Monsanto Fund, and American Bank. The festival is being held for the benefit of Shelter the Children.

Youth Hostel (from page 3)

get him to perform 'butler' duties for us," Tom recalls, "but to no avail!"

Then there was the young man from San Diego who stayed at the hostel while conducting business with a local firm. Although he was the exclusive importer of a hydraulic part essential to the operation of dental chairs, and possessed an income that allowed him to drive a \$30,000 sports car, he told Tom that he preferred to stay at the hostel "because of the interesting people you meet!"

Students, the classic youth hostel types, are frequent guests. Students from BUNAC—British University North American Club—are regulars from June through September. The students often come over to work for two months and then spend the first two weeks of September traveling the U.S. A young man from this exchange program is currently staying at the hostel and working for Tom. It is his first time out of England.

Tom has been pleased to find that most of the younger people who stop at the hostel understand its name, having heard of Mark Twain. "Several of my

most recent guests rented a car over the Fourth of July weekend and made a trip to Hannibal," he relates. Most have also heard of the Gateway Arch, and are surprised by how impressive it actually is. The German students are always excited to learn that Soulard is an old German neighborhood.

Tom's biggest disappointment has been that most guests have not really made the Midwest their main attraction, but are using it as a stopping-off point between the coasts.

Running the hostel is a lot of work for the family. Every summer, Tom tries to find a reliable guest to run the hostel for a week while he and his family go to Canada for a family reunion.

But the reward for all the work is meeting people from all over the world, perhaps educating them about St. Louis, arranging an impromptu day trip along and across the mighty Mississippi, then sending them on their way with a good feeling for our area. Tom Cochran and the Huckleberry Finn Youth Hostel, then, provide a direct link between Soulard and the rest of the world. •

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More Adventures of an Amateur Rehabber



Contractor Bob, center, and helpers installing the first-floor ceilings. What a visual difference that was!

The Chaos of Progress

by Jay Gibbs

Well, folks, I'm still at it—with a bit of help! The "it" is rehabbing my house, the "help" is another bank loan and suitable contractors to complete the house in the next couple of months, as opposed to Jay taking the next couple of decades.

Already the difference is stupendous. Blank open spaces have been

transformed into proto-rooms by insulation and drywall. Stairs have been enclosed at last. Trim has appeared around windows, doors and floors. Mouldering stacks of unused building materials have finally disappeared into the agonizing dusty throes of a house approaching completion after almost five years of renovation efforts. This is great!

I must tip an imaginary hat to the people who are making this possible.

ist, 622-1641; Tom Filiput, safety supervisor, 622-1477; John Winkelman, industrial hygiene supervisor, 622-1473; and Shara Taylor, employee and community relations supervisor, 622-1654.

Soulard Doctors Open West End Office

Clayton D. Skaggs, D.C. and W. Robert Walker, D.C. two young physicians of chiropractic who are both Soulard residents, have opened their own office, their first, at 4907 Forest Park Boulevard.

"We want to make our clinic available to the people of Soulard—there isn't our type of service here," said Dr. Skaggs. Originally from Potosi, Missouri, he got to know Soulard when he was attending Logan College of Chiropractic in Chesterfield, where he met Dr. Walker, a St. Louis native. "We were roommates for our last year at Logan," said Dr. Skaggs. "After we graduated, we worked out of other doctors' offices. We bounced the idea of opening our own off a couple of walls—and now we have."

The office covers 3,000 square feet on two floors of the building that formerly housed the Old St. Louis Pizza

First, thanks to Boatmen's Bank I finally have the money to finish the house in a timely and quality fashion. Even more directly are my contractors Vince and Bob. Vince is a drywall hanger and finisher. His specialty is the flawless taping and finishing of drywall, and take it from a perfectionist, his work is first class. His funky stilts make him literally 10 feet tall ("no ceiling too high!"), and the sight of him lurching around my house produces a mixture of amazement and amusement.

My main do-it-all contractor is Bob, a longtime Soulard resident and fixture. Bob can do almost everything that rehabbing a cranky, crooked old house requires: framing, drywall hanging and finishing, door hanging, wood trim installation, and the general 10,000 fix-its left by me, past homeowners, and past contractors. Bob's forte is trim and moulding; he enjoys creating and recreating tasteful rooms which are indistinguishable from the original stuff. Along with his multiple skills, his patience and honesty are outstanding, even more so compared to the shady characters and shabby work I've had the misfortune of encountering in the little universe of rehabbing in St. Louis.

I'll let some pictures tell the rest of this installment of the story. I won't be living in this house when it's done, unfortunately, but the pleasure of seeing my designs and ideas finally fleshed into reality is the next best thing. The will be featured—finished—on this year's Soulard Fall House Tour, so why don't you all come check it out?

Until next time, remember that the only constant in life is change. (Did Plato or Mr. Tinker say that?) Bye, now.

Company. In true Soulard tradition, Dr. Skaggs said, he and his partner have done an elaborate rehab. "We offer a full range of chiropractic services, including computerized nutritional evaluation, muscle impairment evaluation, and injury rehabilitation. The basic theory of chiropractic is to realign the structure of the body through manipulation of the bones, muscles, and ligaments, to regain its proper function."

Although they chose the Forest Park location for its centrality to the entire St. Louis city region, both Drs. Skaggs and Walker are committed Soulard fans when it comes to daily life. Dr. Skaggs owns a small townhouse on Pontiac Park—"I've been dubbed 'the little house,'" he says.

"We both really like city living. Soulard has a lot of entertainment spots, and it's great when you can walk where you want to go and don't have to drive. The people are really nice, too; I've been to a couple of Soulard Restoration Group meetings and have very much enjoyed the people there."

The office is open from 8:00 a.m. to 8:00 p.m. Monday through Friday, and for emergencies on Saturday. The number to call for appointments or further information is 367-1117.

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Have a Question for Monsanto?

Under a federal act passed by the U.S. Congress in 1986, companies are required to tell their communities about the chemicals they make and use, and to develop with their communities emergency plans for handling potential chemical accidents. Known as the Emergency Planning and Community Right-to-Know Act, or as Title III, this statute provides essential community protection.

In cooperation with Title III, several key staffers from Monsanto's John F. Queeny Plant, Soulard's near neighbor on the east side of 7th Street, visited the Soulard Restoration Group's June meeting to give a detailed presentation on the plant's products and safety features. They helpfully left behind their names and phone numbers for further contact by Soulard residents. In case you missed the meeting, or aren't an SRG member, here are the people to call when you have a concern about the plant's activities:

Ken Kennedy, plant manager, 622-1500; John Kaminski, general superintendent, 622-1510; Bob Boland, environmental protection special-

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The Dessert Lover's Guide To Souland

Researched and written by

Tema Farber,
Bradley LeBoeuf,
Barbara Alice MacRobie,
James Senyard,
John Soderberg,
Ed Strumberg,
Cyndi Tompkins,
Phil Willman,
Teresa W. Wingfield,
and Elaine Wright

Adolpho's Mexican Kitchen

2101 Menard (Menard &
Russell)

771-8641

Hours: 11 a.m.-2 p.m., 5 p.m.-10 p.m.,
Monday-Thursday; same but open until
11 p.m. Friday & Saturday.

General Atmosphere/Menu:

Family-run restaurant features subtle
Southwest decor and specialties of New
Mexico. Patio dining.

Desserts:

All made on the premises.

Strawberry Sopapillas. Food writer Cal-
vin Trillin once described sopapillas as
what might have resulted had the devil
inspired a little old lady from New Eng-
land to fry her popovers in honey and
hot oil, and that's an apt description of
this treat—except that at Adolfo's you
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Haagen-Daz Vanilla Ice Cream. \$.75.

"Sweets." \$1.50. Identified generically
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menu, these various treats baked on pre-
mises by the cook had all been eaten by
the time our researcher arrived late one
evening—an excellent sign. A friendly
bartender informed that they usually
consisted of pies, including banana
cream, apple, and blueberry, and New
York-style cheesecakes. Worth a second
trip!

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General Atmosphere/Menu:

Roomy sports bar serving traditional
pub food—sandwiches, light dinners.

Desserts:

New York-Style Cheesecake. Dense
and rich, with strawberries. \$1.25

Vanilla Ice Cream. \$1.25.

Strawberry Shortcake. An occasional
special—and you have to ask, it's not
on the menu. \$1.75. Tell 'em *The Sou-
land Restorationist* tipped you off!

Chris'

1551 S. 7th
231-4624

Hours: 11 a.m.-2:30 p.m.

General Atmosphere/Menu: Cas-
ual luncheon cafeteria.

Desserts:

Desserts come from Shenandoah Pie
Company on the North Side.

Fruit Pies. Apple, cherry, other flavors.
\$1.25.

New York-Style Cheesecake. \$1.35.

Dairy Queen

7th & Lafayette, northeast
corner

Hours: 10 a.m.-10 p.m., every day

General Atmosphere/Menu: Fast
food. "Dairy Queen is kind of the White
Castle of desserts—you either like it or
you don't, and if you like it, you get lots
for your money." Dairy Queen often has
sales—for example, on the day our re-
searcher visited, banana splits were on
special for \$.99.

Desserts:

Since iced desserts are the specialty of
Dairy Queen, we can't possibly list them
all, but here's a representative sample:

Banana Split. Three "scoops" of vanilla
ice cream, flanked by a pair of sliced ba-
nanas, with the traditional chocolate,
strawberry, and pineapple toppings, and
whipped cream. \$1.49.

Hot Fudge Brownie Delight. Two
brownies, each topped with plops of va-
nilla ice cream, hot fudge, and whipped
cream. \$1.49.

Oreo Cookies Blizzard. Thick vanilla
milk shake with Oreo cookies crunched
in it. Other flavors include German
chocolate, banana, chocolate chip, Ha-
waiian, peanut cluster—"too many to
name. So thick you have to eat it with a
spoon." \$1.59, \$1.99, \$2.19.

Dipped Cone. Cake cone, vanilla ice
cream, chocolate dip. "Dairy Queen is
the champion of dipped cones. The
chocolate is nice and firm. They make
the only dipped cone which isn't messy
to eat!" \$.50, \$.65, \$.80.

Peanut Butter Parfait. \$1.49.

Strawberry Shortcake. \$1.49.

Banana Supreme. \$1.49.

Sundaes. \$.70, \$.95, \$1.20.

Cones. \$.35, \$.50, \$.65.

Variety of Frozen Treats.

DeMenil Mansion

3352 DeMenil Place
771-5829

Hours: 11:30 a.m.-2 p.m. Tuesday-
Saturday

General Atmosphere/Menu:

Quietly elegant, "very pleasant atmos-
phere" in a historic mansion. Outside
dining available, either completely
open-air or in a veranda-like structure.
Soups, sandwiches, and salads; full bar.

Desserts:

Carrot cake is made on the premises;
chocolate cheesecake is from Mary's
Pastries in Kirkwood; other desserts
from various bakeries. The dessert menu
includes occasional seasonal specials,
which may be offered for several weeks
at a time. Our researcher's only com-
plaint was the vanilla ice cream, which
she found on the bland side. On the
other hand, "they have very good cof-
fee, which is certainly a plus with a
good dessert. And the whipped cream is
real."

Ice Cream Puff. Vanilla ice cream in-
side an éclair-like pastry, topped with
chocolate sauce and whipped cream.
\$2.75.

Oreo Ice Cream Pie. Oreo cookie crust,
vanilla ice cream, mixed with large

chunks of cookies. \$2.75.

Hot Fudge Sundae. Vanilla ice cream "with thick, creamy hot fudge which had a cocoa flavor," topped with whipped cream. \$2.50.

Chocolate Cheesecake. "Very creamy and chocolately rich with just a hint of 'cheese'! Topped with whipped cream that tasted homemade. No crust. This was almost like a chocolate pie with the texture of a cheesecake—not what I expected when placing the order, but a wonderful surprise." \$2.75.

New York Cheesecake. Graham cracker crust topped with thick cheesecake, also available with strawberries. \$2.25, with fruit topping \$2.65.

Fresh Fruit Sorbet. Flavor changes from time to time; raspberry was the selection when our researcher visited. \$1.65.

Carrot Cake. "Spicy cake with visible shavings of carrot, very moist, chunks of nuts, topped off with cream cheese icing which is warm and appears to have been poured over the cake." \$1.50.

Great Grizzly Bear Restaurant

1027 Geyer Avenue
231-0444

Hours: 11 a.m.-1:30 p.m. Monday-Friday for lunch; 8:30 p.m.-1:00 a.m. Thursday-Saturday for live music. Dessert served only during lunch.

General Atmosphere/Menu:

Friendly neighborhood pub during the day, serving "businessperson's lunch" of sandwiches, burgers, soups.

Desserts:

Chess Pie. The house dessert. Like a pecan pie without the pecans—rich caramel custard. A traditional Southern concoction. \$1.00.

Hennessey's Irish Pub

1730 S. 8th (8th & Soulard)
241-8282

Hours: 11 a.m.-1 a.m., Monday-Saturday

General Atmosphere/Menu:

Friendly Irish pub with elaborate woodwork bar, serving steak specials, sandwiches, dinners.

Desserts:

Iced Fudge Pie. An ice cream pie with vanilla pecan ice cream and fudge topping. \$1.75.

Irish Iced Pie. Creme de menthe ice cream with chocolate chips, chocolate topping, graham cracker crust. "Generous portions on both pies. Balanced blend of flavors and not overly sweet—crust is especially good. The mint pie is refreshing enough to eat even after a big meal."

New York-Style Cheesecake. \$1.50. With strawberries, \$1.75.

Hilary's

1017 Russell
421-3126

Hours: 11:30 a.m.-10 p.m., every day
General Atmosphere/Menu: Sophisticated jazz/piano bar and restaurant, serving American cuisine with a touch of Cajun.

Desserts:

New York-Style Cheesecake. \$2.95.

Gourmet Lemon Meringue Pie. \$2.95.

Amaretto Mousse Cake. Mouth-wateringly described by owner Dennis Wagner as "more like a pie than a cake—a wedge of cream." \$2.95.



Lemp Mansion

3322 DeMenil Place
664-8024

Hours: 11 a.m.-2:30 p.m. Tuesday-Friday; 5:30 p.m.-10 p.m. Tuesday-Saturday; 11:30 p.m.-8 p.m. Sunday

General Atmosphere/Menu:

High Victorian—the mansion was the home of the Lemp Brewery clan. Seafood, chicken and beef dinners with interesting sauces; family-style fried chicken special on Sunday.

Desserts:

Made on the premises. There are occasional fresh homemade specials, such as lemon meringue pie, but the dessert menu generally stays constant. Flaming desserts are the specialty of the house.

Coffee Napoleon. Glasses are frosted with sugar, then Galliano liqueur is flamed and poured from glass to glass, crystallizing the sugar and making the glass hot. Then coffee is added, laced with Grand Marnier, topped with fresh whipped cream and sprinkled with Amaretto. (No researcher partook of this, but the editor plans to as soon as possible.) \$4.50 per person.

Bananas Foster. Butter and brown sugar are melted together and flamed with banana brandy. Fresh sliced bananas are lightly sauteed in the mixture, laced with rum and cinnamon, and poured over vanilla ice cream. "It's almost like a light show, as the cinnamon burns off!" says Paul Pointer, whose family runs the restaurant. \$5.00 per person.

Cherries Jubilee. Same as Bananas Foster, but with cherry brandy and cherries. \$5.00 per person.

Carrot Cake. "Moist and tasty, served with freshly made whipped cream. Just the right amount of spices to where each spice complemented the others. One of the best carrot cakes I have ever had—a real taste treat. A definite must try, you won't be disappointed."

Cheesecake. \$2.50.

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McDonald's

241-2976

Hours: 6:00 a.m.-11 p.m., Monday-Friday; 5:30 a.m.-11 p.m. Saturday; 7 a.m.-11 p.m. Sunday

Researched by Tema Farber, Age 5

General Atmosphere/Menu: Fast food. "The best thing about McDonald's is that it has Happy Meals. It's fun to eat there because it's cool and there are kids. The desserts are easy to get because you can order from your car."

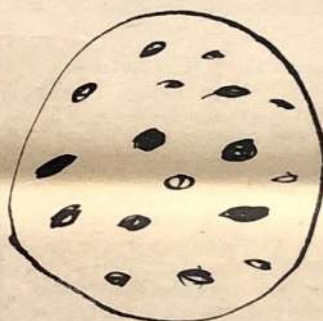
Desserts:

Apple or Cherry Pie. "Yum! Lots of apple sauce and sugar in it. It's good because it fits into a kid's hand." \$.50.

Strawberry, Hot Fudge, or Caramel Sundae. "Very mushy with lots of strawberries. They're sweet and good. I like the container." \$.75.

Chocolatey Chip Cookies. "Little and round with lots of chocolate chips. They are as good as the ones Mommy makes." \$.25.

Soft Ice Cream Cone. "It has a pointy top with swirls in a crunchy cup. I like Ted Drewes better." \$.75.



*Chocolatey Chip Cookie,
by Tema Farber*

John D. McGirk's

1200 Russell (12th & Russell)

776-8309

Hours: 11 a.m.-1:30 a.m. Monday-Saturday; 3 p.m.-midnight Sunday.

General Atmosphere/Menu:

Pleasant Irish pub, traditional pub sandwiches; renowned for its chicken wings and authentic live Irish music.

Desserts:

Apple, Cherry, or Pecan Pie. Served with whipped cream or ice cream. \$.25.

Irish Mist Liqueur Over Ice Cream. \$.25.

Irish Coffee. \$.25.

Liqueur Sundaes. "The primary dessert is ice cream, rich and creamy, cold and delicious, and the topping—oh, yes, the toppings. You can top the ice cream with any liqueur that your little heart desires. What a way to finish off a meal." \$.25.

Mike & Min's

925 Geyer Avenue

421-1655

Hours: 11 a.m.-1:30 a.m., Monday-Saturday

General Atmosphere/Menu: Casual eating during the day, wild loud music at night. Patio is open in summer, enclosed in winter. Steaks, sandwiches, seafood.

Desserts:

Pies and cheesecakes are baked daily on the premises, and the selection changes every couple of days. Cheesecakes may include cherry, pineapple, and blueberry; typical pies are blackberry, cherry cheese, Key lime, chocolate cream, and the following examples—the only two left by the time our researcher arrived at 8:30 p.m. All sweets are \$1.75 per slice.

Dutch Apple Pie. "Light and flaky crust, with a brown sugar crumb topping covering the tangy apple filling. Almost as good as Mom's. Portions were almost too generous." \$1.75.

Pecan Pie. "Thin but complete layer of sliced pecans on top of rich, creamy filling. Puts pies I had while a student in Nashville, Tennessee, to shame. This is Southern-style baking in Soulard—scrumptious." \$1.75.

Ninth & Russell

9th & Russell

773-5565

Hours: 11 a.m.-1:30 a.m. Monday-Saturday; noon-8 p.m. Sunday.

General Atmosphere/Menu:

Comfortable neighborhood restaurant—exposed brick, ceiling fans, very large windows giving onto street. Live music on weekends, patio garden. Sandwiches, barbeque, salads, steaks, seafood. Enormous display of exotic liquors and liqueurs at the bar.

Desserts:

The specialty is ice cream drinks, made to recipes original to the restaurant. All cost \$3.50. Various goodies are swirled into softened vanilla ice cream:

Peppermint Patty. Creme de menthe, dark creme de cacao.

Dreamsicle. Creme de cacao, orange juice.

Chocolate Covered Cherry. Kahlua, Grenadine, Amaretto.

Toll House Cookie. Frangelico, creme de cacao.

Snow Bear. Amaretto, vanilla extract, nutmeg. "The combination of flavors gives a mysterious and delicious result unlike any of them separately."

The menu also features these items:

Pecan Ball. French vanilla ice cream rolled in pecans and drizzled with chocolate and caramel sauce. \$.20.

New York-Style Cheesecake. From Mrs. Smith's Bakery. \$.20. With strawberries, \$.25.

Pie du Jour. \$1.95.

Chocolate or Strawberry Sundae. \$1.75.

Vanilla Ice Cream. \$1.50.

North Hunan

1730 S. Broadway
421-5260

Hours: 11 a.m.-3 p.m., 4-9 p.m. Monday-Thursday; same but open until 10 p.m. Friday; 4-10 p.m. Saturday.

General Atmosphere/Menu:

Szechuan and other Chinese dishes, "from standard fried rice to the exotic, generous portions, good service and pleasant atmosphere."

Desserts:

In keeping with the Oriental style of fruits and ices.

Leechi Fruit. "Unique taste, a little similar to the flavor of grapefruit, but different. The fruit are canned and served in a sugar syrup." \$1.00.

Pineapple. \$.75.

Ice Cream. \$.75.



Norton's Cafe

808 Geyer Avenue
436-0828

Hours: 11 a.m.-midnight, every day

General Atmosphere/Menu:

Tiny Irish pub, with authentic details such as a huge stone fireplace. Sandwiches and dinners—steak, seafood, munchie appetizers.

Desserts:

All desserts are made either by Nana Baking in South St. Louis or by owner Pat Norton's mother. Selections change every couple of days. All items are \$1.75. Besides those sampled by our researchers, pies include peach, black bottom, German chocolate, chocolate banana, coconut-fudge, and many others. Carrot Cake. Mom Norton's specialty. "Rich and moist, with a definite cream cheese flavor to the frosting." \$1.75.

Chocolate Fudge Walnut Pie. "Like a pecan pie, but with fudge and sugared walnuts in syrup layered together. Incredibly rich and irresistible, and a huge portion. Build the rest of your meal around this pie." \$1.75.

Obie's of Soulard

728 Lafayette (8th & Lafayette)

621-1171

Hours: 11 a.m.-10 p.m., Monday-Saturday.

General Atmosphere/Menu:

"Disguised as a very casual, comfortable

neighborhood bar, Obie's is a dessert spot waiting to happen. Located across from the Market, a perfect place to drop in and cool off after lugging a load of groceries." Sandwiches, pizza, munchie appetizers.

Desserts:

Cheesecakes. "Obie's obtains these from a two-person business, called Margie's Cheesecakes, that makes nothing but cheesecake. Regular items on the menu are a rich, velvety chocolate and a creamy plain cheesecake. Obie's will also be spotlighting an extra-special Margie's Cheesecake original recipe every month. Caramel turtle cheesecake, loaded with a topping of chopped pecans, caramel and chocolate, is the delectable special for July. It has a delicately speckled appearance due to the nutty topping and chocolate-flavored 'crust.' Jerry Rice, Obie's owner, 'head cook and bottle washer,' promises Margie's Pina Colada cheesecake for August. Very ample slices." \$1.75-\$2.75.

Apple Pie with Ice Cream. \$1.25.

Liqueur Sundaes. "A healthy dollop of vanilla ice cream swimming in a shallow pool of peppermint, strawberry, or peach schnapps. An exceptional way to beat the heat! Also with Kahlua, creme de menthe, or other liqueur." \$2.75-\$3.00.

Sidney Street Cafe

2000 Sidney Street
771-5777

Hours: 11 a.m.-11 p.m., Monday-Friday; 5 p.m.-midnight, Saturday

General Atmosphere/Menu:

"Warm, cozy restaurant. Beautiful oak bar and tables. Fabulous dinner menu—you may not have room for dessert. The new owners greet every guest, ensure courteous and prompt service, and provide you with a fantastic meal."

Desserts:

"A chocolate lover's paradise!" "Warning: They do not remove the calories from any of their desserts, so proceed at your own risk." The desserts are made by various local bakeries. Several are constant on the menu and some are frequent specials. The restaurant is continually trying out new delights.

Dark Turtle Brownie. A constant. Rich chocolate nut brownie filled with chocolate chips, served warm with a



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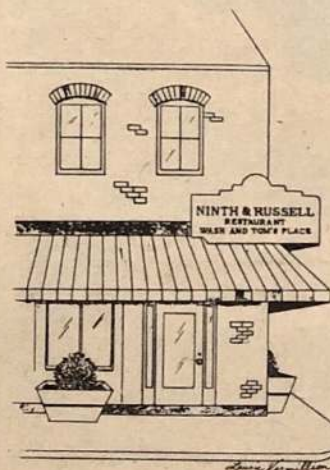
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caramel and hot fudge sauce, pecans, and vanilla ice cream. "So rich and delicious—it's a candy-lover's delight." \$2.95.

White Turtle Brownie. A constant. The same as the dark turtle, but with a blond brownie filled with white chocolate chips, and hot caramel sauce. \$2.95

Deep Dish Apple Pie. A special that's almost always available. "Slices of tender apples in a flaky crust, with a brown sugar crumb topping. Served warm, with or without ice cream." \$2.95.

Homemade Ice Cream. Always on the menu, but flavors vary. At press time, the choices were vanilla and Bailey's Irish Cream. Also available was a fresh raspberry sorbet. \$.95-\$1.95.

New York-Style Cheesecake. A special. "Rich and creamy—the kind of cheesecake that you wish would last for a longer time than it does. A truly wonderful experience that is a short trip to paradise." \$2.95.

Four-Layer Chocolate Fudge Cake. A special. \$3.25.

White & Dark Chocolate Mousse Cake. A special. \$3.25.

Chocolate Cheesecake Brownies. A special. \$2.95.

Soulard Market

7th & Lafayette

Hours: 8 a.m.-5:30 p.m. (approximately), Thursday-Saturday

General Atmosphere/Menu: A raucous, joyous experience. You'll find stall after stall of berries, cherries, melons, oranges, pineapples, lemons, and apples—gorgeous raw materials for your own dessert creations. Unless you consider unaltered and unadorned fruit an adequate dessert by itself, however (and if you did, you probably wouldn't be reading this article), the Market has only four different establishments worthy of dessert consideration in their own right.

#1) The Bakery at Souard. Central hall, west side. Great variety from day to day. Some favorites are Blueberry Muffin, a large muffin loaded with fresh Maine blueberries, \$.90; Mountain Cookie, a quarter-pound cookie with walnuts, oatmeal, chocolate chips, and raisins, \$.90; Original German Fruit Bread, a sweet loaf with cherries, raisins, and pecans, \$3.50; Apple Streusel Bread (our researcher learned that local caterers buy this item to serve with pork dishes), \$2.75. There are also chocolate croissants, cream horns, raspberry custard slices, and so much more. Some people claim this stuff is breakfast—a sneaky way to get an extra dessert into one's day.

#2) Lickhalter's Bakery. Just outside the central hall, southeastern shed. Open Saturdays only. Another plentiful source of paradisiacal pastries. A mere 65 cents buys you a stollen, a fruit danish, a pecan roll, an apple fritter with "lots of apples," chocolate chip cookies, or an exceptional brownie—"rich and tasty, a rich chocolate frosting on a moist brownie." Our researcher also could not resist Lickhalter's Jewish rye bread (1-1/2-lb. loaf, \$1.25), which has been sold at Souard Market for the last 90 years. Only one's imagination is the limit when it comes to dessert.

#3) Schmitz's Souard Sip and Snack Stand. Central Hall, northern side. There is nothing, but nothing, in the summer like a snow cone, and Schmitz's has them for 40 cents each. There is also soft-serve ice cream, in cones (\$.55, \$.90) or a cup (\$.90), with butter brickle topping as well (\$1.00). Nutty Dips can be made from ice cream cones (\$1.00) or bananas (\$.90).

#4) Joyce's Souard Corner Kitchen. Central hall, eastern side. This is the only place in Souard that you can enjoy the slurping ecstasy of a Slush Puppie. They come in cherry, grape, lemon lime, orange, raspberry, and strawberry (\$.40, \$.65, \$.85).

Soulard's Restaurant & Bar

7th & Soulard
241-7956

Hours: 6:30 a.m.-9:30 p.m. Monday-Thursday; 6:30 a.m.-10:30 p.m. Friday; 8 a.m.-10:30 p.m. Saturday & Sunday. Desserts served during lunch & dinner; a few available for breakfast.

General Atmosphere/Menu. Casual elegance—exposed brick, candlelight, prints of South St. Louis on walls. Serves breakfasts, pub sandwiches, fresh seafood, steaks.

Desserts:

"My only regret is that they're not open later so I could go there after the ballet at Kiel." Choices vary from day to day and with the seasons. All desserts are homemade. Besides the delights listed below, our researcher's waiter mentioned rum cake, ice cream cake, apple-sauce cake, turtle cake, sour cream coconut cake, and chocolate chip cheesecake. Pumpkin pie is a seasonal treat.

Fruit Cobblers. Cherry, peach, apple, blueberry—10 different flavors in all, with four to eight served at any given time. Pie crust-style topping. Served warm. "Huge serving—you won't leave hungry!" \$2.75 with ice cream.

Chocolate Rum Cake. A dense, thick

cake with ground nuts mixed into it, and a subtle rum glaze on top. \$2.25.

Pecan Pie. Flaky crust, chopped pecans on top. "Sweet and filling, neither gooey nor super-starchy." \$2.25.

Amish Cheese Pie. The house cheesecake. A cake-like base and light creamy top. "Unique texture and a pleasantly mild flavor—a good conclusion for a filling meal." \$2.25.

Tucker's Place

2117-1229 S. 12th St.
772-5977

Hours: 11 a.m.-1 a.m., Tuesday-Friday; 4 p.m.-1 a.m. Saturday; 4 p.m.-11 p.m. Sunday

General Atmosphere/Menu:

Two-story restaurant with several smaller rooms in down-home Victorian style. Steaks a specialty, also sandwiches and seafood.

Desserts:

Tucker's menu lists "desserts of the day," so you're in for a surprise one when you go there. Some typical specials are as follows:

Cheesecake. (The almond cheesecake, an unusual and delicately flavored) Vanilla or chocolate, \$2.00; pecan, \$2.00; Rocky Road, \$2.50.

Baton Rouge Goopy Butter Cake. \$2.00.

Woody's Bar & Grill

1031 Lynch (11th & Lynch)
771-8930

Hours: 11:30 a.m.-1:30 a.m., Monday-Saturday.

General Atmosphere/Menu: Casual sports bar, serving appetizer munchies and sandwiches.

Desserts:

Oreo Cheesecake. As Woody's is the newest restaurant to open in Soulard, our researchers didn't have a chance to actually eat this dessert, but we were assured by an enthusiastic bartender that the Oreo cheesecake that it's a winner—creamy and rich with huge chunks of Oreos in it. \$2.25.

Editor's Note: We did our best to be scrupulously accurate in the above listings; we called every bar and restaurant in Soulard to find out if they served desserts, and confirmed our facts with restaurant staff. Any mistakes can be attributed to the authors' brains being stupefied with ecstasy after concluding their research. If we left anyone out, however, or if a restaurant started serving desserts between the time this story was written and the time it went to press, let us know—we'll make amends in our Fall House Tour issue. Call 771-5563.



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Summer's harvest on display.



The Broadway entrance to the market.

A Trip to Soulard Market

A father and daughter discover its myriad pleasures on a summer Saturday morning

by Dave Lester

BUZZZZZZZZSMACK! The electronic rooster has done its job, and on a Saturday at that. The only thing more unnerving to wake up to is the smoke detector, and thank goodness that isn't every morning. As I searched around the room for my shoes, a whiff of warm July air scented with brewer's yeast hits me in the face, a sure sign of a hot day in Soulard. Fortunately, the first floor is air-conditioned with a small but reliable window unit, so wasting no time I head for the ECR (environmentally controlled room).

Just as I have Papa Smurf's blue correctly adjusted, a melodious request filters into the room. "Honey? Would you mind too much going to the Market and getting the stuff on this list?"

"But Baby Smurf has been kidnapped!" I plead.

"Please...pretty please...for my guests today!"

I knew I'd been had. So to avoid conflict, I didn't ask who the guests were, because it was still before eight o'clock. Probably because of my failure to respond, another melody echoed into the room. "Honey? Have you lost some weight?"

"Gimme the list so I can go and get back before Foofur!" I retorted.

"Would you please get us some breakfast from the bakery if you remember? Pleecease," she implored.

"What sort of pastry would you prefer?" I queried.

"I don't know, whatever looks good," she said.

Just as I was slipping out the door, my ears picked up one final request. "Would you mind taking the baby?"

"No problem!"

"Alf say dar' too, Daddoo!" the baby added.

"Come on, get in the car. We don't have all day...Cutie!"

When arriving at Soulard Market

on a Saturday morning, the first thing you notice is the busy pace of the place. It was obvious that scores of people had awakened hours before I had. After carefully weaving through the flood of loaded-down pedestrians, we finally spotted a parking place too close to believe. We got out of the car and blended in with the rest of the market-bound procession.

To keep little Katie amused, I allowed her to carry the shopping list. She needed the reading practice, and she was definitely not going to carry the keys or the cash! But as we approached the entrance to the market's outer sheds, I heard her starting to whine. "What's the matter? Tell Daddoo."

"Wind blew paper Daddoo...I sorry..." she lamented.

"Did you see where it went?" I begged.

"Yes...stuck on fence," she confidently replied.

"Well, let's go get it!" I coached.

With that, little Katie made a beeline to a piece of paper securely wedged in the chain-link fence.

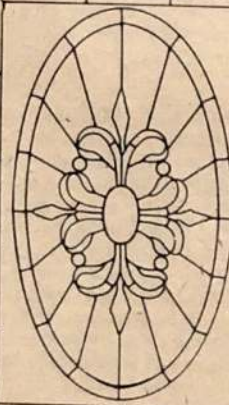
As we walked toward the building, I noticed as I had many times before the sign atop it bragging of the market's 1779 establishment date. In its first 60 years, the market was little more than an open field where farmers from around the area would circle their horse-drawn wagons laden with the fruits (and vegetables) of their labor. People who worked in the city would make regular, often daily, trips to the market for fresh food, mostly because the refrigerator had not been invented yet. In 1836, after a long debate over the ownership of her late husband's land, Julie Soulard donated to the City of St. Louis the land on which the present-day market sits. The original sheds were constructed in the 1840s, and a market hall was constructed in 1865. The market continued to grow until a fateful day in May 1896, when a

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megatornado destroyed it, a good portion of Souard and Lafayette Square, the Riverfront, and even parts of the Eads Bridge. The present-day buildings were erected in 1929.

So 209 years later, here we are at Souard Market, filling Mom's shopping list. "Katie! Get away from those wigs! No, you can't have any incense....Don't touch the jewelry!" This place never fails to bring back childhood memories. Before Mom and Dad got too loaded down with their purchases, they would let my brother and me run around the market freely. We would check out the live game animals and ask the man if we could pet the ducks and chickens. The pet shop was the next stop, and of course we did our best to pet what we could in there, too. If time allowed, we might, unbeknownst to our parents, climb the fire escape on the nearby Welsh Baby Carriage factory.

Coming out of my daydream, I checked on the whereabouts of my 40-pound monster. As we walked into the main hall, I proceeded to read the list for the first time. Five pounds of turnips, three bunches of collard greens, 10 pounds of riblets, four or five pig snouts, hot sauce, and an onion. It occurred to me that the list was a tad different, but then again so is my wife. I wished I'd asked who was coming to dinner. Eventually, the butcher called our number and quickly filled our order. Then it was back to the outer sheds, via the snow cone vendor.



Hey, Dad, how about a letter from home?

Souard Market is very pleasing not only to the stomach but to the eyes. The first thing that I notice whenever I visit the open sheds is the bright hue of the oranges. No less spectacular are the apple reds, lemon yellows, grapes of magenta and burgundy, and every shade of green imaginable. Earthtones from the potatoes, mushrooms and eggs fill in any color gaps in the displays.

Adding to the rainbow of the produce is the great variety of people who shop at Souard Market. Food is one of those things which bring people together regardless of race, creed or color. Many languages can be heard if you

eavesdrop a bit. As Katie and I walked around, I discerned Japanese, Spanish, Arabic and Indian above the background of English. At one of the stalls, a Greek woman seemed to be winning a battle over the price of lamb. There are no universal price code stamps here; haggling over the price of food is a long and respected tradition at this old-world market.

"Daddoo, I tired," a little voice squeaked below me. "I hot too....Go home Daddoo?"

"Yeah, yeah...let me get the collards and turnips and then we'll go," I assured her.

Souard Market is a fun and educational place for folks of all ages. Older people can recall their younger days. Younger people can learn about the past and how easy it really wasn't. And the setting for the market is the oldest residential neighborhood in St. Louis. The market's unique personality is valued by Souard residents as one of the things that makes Souard a great place to live. A couple of months ago the mayor made a proposal to turn operation of the market over from the City to a private firm, which would modernize it; the proposal fortunately was withdrawn after market fans protested. Oddly enough, a rumor was going around the neighborhood that the Souard Restoration Group was responsible for the privatization plan. Why anyone would say this, I don't know. Neither the SRG membership nor the board of directors ever discussed the proposal one way or another, and any members I talked to wanted to leave the market just the way it was, with the exception of some housecleaning. It's an irreplaceable spot.

Loaded down with tonight's dinner, Katie and I slowly made our way to our horseless carriage. As we approached, I noticed a flier under the windshield wiper, which upon closer inspection turned out to be a parking ticket. It was then that I noticed the fire hydrant that must have installed itself in front of our car while we were shopping. Like I said, Souard Market is a very educational place, especially when learning to park.

As we got home and entered the comfort of the ECR, the voice once again rang out from the kitchen. "Did you get everything on the list?"

"Everything but the onion, which I forgot."

"I didn't ask for onions, we have plenty.... What else did you guys bring home?" she said dubiously as she began peering into the sacks of goodies.

"Everything on your list," I boasted, but the look on her face told me that something was up.

"What is all this stuff????!!!" she yelled. "My friends from West County will be here in less than an hour, and all we have to feed them is snouts!!!"

I didn't see a problem with that, but I was willing to make amends. "Write me up another list and I'll go back to the market."

"Forget it! If you want something done right, you have to do it yourself!" she preached. She was right. So with that in mind, Katie and I proceeded to take a nap, for ourselves. •

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New Businesses Come to Soulard



Woody's is directly across from Anheuser-Busch.

by Hilda Besand

No Ferns or Quiche Here; This Is a Sports Bar

It's the final game of the NBA Championship Series, and everyone in the crowd watching the game on the wide screen is a solid Detroit Pistons supporter.

Shouts and cheers as the Pistons connect for the occasional basket alternate with quiet moments of despair as the L.A. Lakers' three-point shots repeatedly sail through the net. Conversations center on whether the Pistons can pull out a victory without Isaiah Thomas, whose sprained ankle has kept him on the bench.

This is a serious sports crowd, come to their new favorite sports bar: Woody's Bar and Grill at 11th and Lynch Streets on the South End of Soulard.

Woody's has been open just since mid-April, but it already has a loyal following among the softball team crowd (evenings) and Anheuser-Busch and other local workers (lunchtime). In fact, it's popular with anyone who appreciates "a good meal at a reasonable price," according to manager David Wall.

"We asked ourselves, Do we want to be a bar serving tavern food, or a restaurant serving drinks?" David says. "We decided to be basically a bar with food."

Appetizers, salads and sandwiches are the bill of fare. Specials include hot

and spicy chicken wings and an Italian combo sandwich—salsiccia, roast beef and pepper cheese on a French roll. As Woody's stands in the shadow of Anheuser-Busch, only A-B beers are served. There is also a full selection of mixed drinks, wine and champagne.

And if the beer has its expected effect, you can catch up on the latest sports news while taking care of business—the daily sports page is tacked up over the facilities in the men's room.

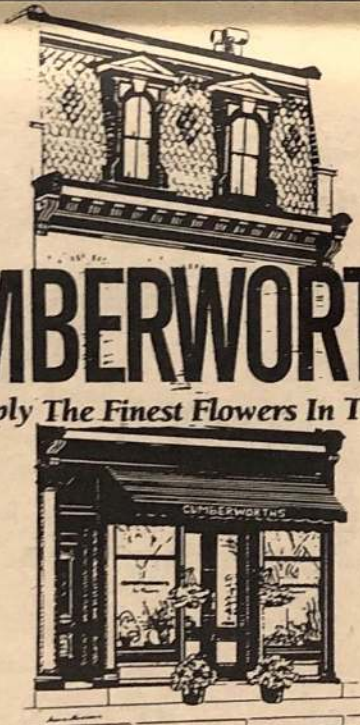
The beer garden features a basketball hoop and concrete slab—not quite large enough for half-court, but ample room for a game of "horse." Yes, these folks are serious about sports.

Woody's, located in the former Brewhouse bar, is the first restaurant ownership venture for owners Jerry Dunn and Michael Smallwood. Manager David Wall, 30, formerly operated a bar in Columbia, Missouri, and worked at the Posh Nosh deli in Clayton before that.

No, Woody's is not named for the sweet, naive bartender on the popular television show "Cheers," set in another sports bar. "Everybody assumes the bar was named for Woody Boyd on 'Cheers,'" David says, "but 'Woods' is the nickname of Michael Smallwood, one of the owners, and that's where we got the name."

Open just two months, Woody's management is "just getting the food, workers and bar coordinated," David says. But he already has big plans for the spacious bar/restaurant/beer garden/banquet room.

David is experimenting with musical entertainment (Fairchild appeared



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on July 1 and 2) and a 25-person bus known as Woody's Wagon to transport patrons to and from Busch Stadium for baseball games.

Woody's is open from 11 a.m. to 1:30 a.m. Monday through Saturday.

Speedsters at JS Keep Businesses Buzzing Along

There's a beehive at the corner of 9th and Souard Streets. Instead of tiny insects in yellow jackets, this hive hums with 85 young men and women wearing red polo shirts, running in and out of a building.

This is JS Express, one of St. Louis' largest and most successful courier delivery companies. The red-shirted, fleet-footed staff of JS Express includes 63 drivers, seven bikers and 15 managers who are responsible for delivering 1,000 to 1,200 packages a day between area businesses—fast.

At the center of this swarm of activity is founder, owner and head cheerleader John Cochran, 27. Through John's infectious enthusiasm and hard-headed determination, JS has grown from a wild idea in the minds of two brothers into a thriving, serious business.

The idea first came to brothers John and Steve Cochran (now you see where the "JS" comes from) in late 1983, as John was blissfully unemployed and Steve woefully underemployed for a local courier company. The courier decided (for unknown reasons) to stop delivering for one of its biggest clients, the public relations firm of Fleishman-Hillard Inc.

John and Steve decided, on the strength of Steve's \$400 life savings, to set up their own courier company and get Fleishman-Hillard as their first client. "We talked about it a whole bunch, the possibility of starting a business ourselves," John said in a 1985 interview with the now-defunct *St. Louis Globe-Democrat*. "I wasn't making any money and he was working part time. We figured we had nothing to lose."

The brothers succeeded in getting one of Fleishman's downtown offices to sign on, and JS was born.

The first day of business for JS was a cold December day in 1983. The brothers parked John's rusted 1970 Ford Maverick and sat in Steve's Maxda pick-up truck in a parking lot a few blocks south of Busch Stadium. The two voice pagers were turned on.

"It was freezing," John says. "We got four calls all day and only made \$24. When we got home, Steve was real depressed and my mom was against the whole idea."

John had a different view of the situation. "I figured it was \$24 more than I made the day before."

The business has been on a steady upward trend since that cold December four years ago. "We started out writing the bills by hand once a week," John says. "As the business picked up, we got

to the point that my whole family—mom, dad, grandfather—was working four or five hours every night on the typewriters."

Gradually those handwritten and then typewritten invoices gave way to a totally computerized billing system. The two voice pagers have evolved into a sophisticated dispatching center with four full-time dispatchers, and the cars-as-offices have been traded in for a real office, first in what is now Kelly's Bar on South Broadway, then the current location at 9th and Souard.

Even the management has changed. Steve Cochran left the business a few years back, and John's high school friend, Greg Hantak, bought into the business.

The secret to JS's success has been its rigid adherence to personalized service, John says. "We really believe in personal service, and we make sure our drivers believe in it too," he says.



JS Partners Greg Hantak & John Cochran.

There are lots of anecdotes about the great service JS provides, but this writer's favorite story is one based on personal experience.

In early 1984, the office I worked in used a different delivery company, one that seemed to specialize in hiring old, surly, toothless men. Somehow JS wrested our business away from the other company, no doubt due as much to John's and Steve's friendly faces and eagerness as to their qualifications as speedy delivery men.

If we had any doubts about entrusting our precious packages to two almost-kids, our qualms were erased when John and Steve showed up on Valentine's Day with a heart-shaped cake for the women in the office. John and Steve may not have had a business school course between them, but they sure knew who made the office's decisions about delivery services.

John rarely makes deliveries personally now, but that go-get-em attitude can still be seen in the JS delivery people. Youth is one factor—the oldest employee is 29. The Cochran work ethic is another.

"Ever since I was a little kid, I've been extremely competitive," John says. "My parents pushed Steve and me to compete in soccer, baseball, you name it. I take the same attitude toward this business. I hate finishing anything but first."

"I want people to think automatically, if it's an out-of-town delivery, call Federal Express—if it's an in-town delivery, call JS," he says. "I want to be the biggest and the best."•

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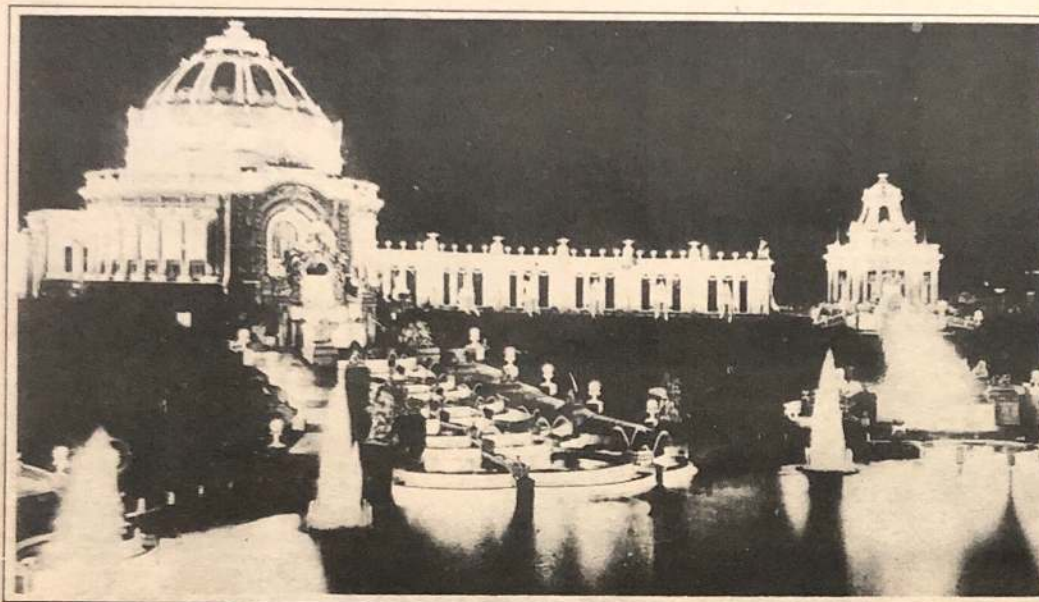
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Major Exhibition, Original Musical Lights of 1904 World's Fair to Shine Again at History Museum



The 1904 World's Fair Festival Hall and the Cascades at night, brilliantly lit with 20,000 colored lamps.

by Violet Hunter

It was open for only seven months, between April 30 and December 1. Its palaces looked magnificent—one was large enough to contain an auditorium that seated 60,000 people—but were made of straw. But the effect on St. Louis of the 1904 World's Fair, formally known as the Louisiana Purchase Exposition, has far outlived its physical reality.

Now the Historical Society will restore some of that reality in a tantalizing glimpse of the past via two events opening in August: a new permanent exhibition that includes souvenirs, photographs, and actual movie footage, and an original musical play that will bring the melodies and memories of the Fair vividly to life.

The exhibition, entitled "Palaces in the Park: St. Louis and the 1904 World's Fair," opens August 14. It will be housed in the Brown Group Gallery, at the entrance to the east wing on the main level of the Jefferson Memorial Building in Forest Park. The new exhibit replaces "100 Years of Advertising in St. Louis." The History Museum is open from 9:45 a.m. to 4:45 p.m. every day; there is no admission charge.

The original musical, *Where the Lights Are Shining*, presented by Theater Factory St. Louis, will receive its world premiere on August 17 in the Lionberger Gallery and will run through September 4. Evening performances are Wednesday through Saturday at 8:00 p.m.; matinees are Thursday and Sunday at 2:00 p.m. Prices are \$12 on Friday and Saturday, \$10 on Wednesday, Thursday, and Sunday, with a \$1 dis-

count for any performance for senior citizens and students with I.D. For reservations and group information, call 361-9265 or 721-6053.

"We want to take the audience back in time," said Hope Wurdack, artistic director of Theater Factory and co-author with Wade Russo of *Where the Lights Are Shining*. "The play starts out in a modern setting, and we're taken back by a little girl who's being told about the Fair by her grandfather. We see the Fair through her imagination."

That's appropriate to the subject, according to Frank Woodson, curator of museum collections and of the exhibition. "Many St. Louisans grew up hearing stories from parents or grandparents about this spectacular time in their lives," he said. "There is still enormous interest in this important part of our heritage."

"The sheer magnitude of the Fair excites the imagination," said Woodson. In size, the Fair covered 1,272 acres, stretching from DeBaliviere to what is now Big Bend; Forest Park today is only 100 acres larger. "But the real significance for the city came in progressive reforms and extensive municipal improvements." Most of the gracious homes of the Central West End, for example, were built near the time of the Fair in anticipation of the splendor to arise in nearby Forest Park.

"The Fair gave a much-needed boost to St. Louis. The civic leaders attempted to bring the Columbian Exposition of 1893 to St. Louis, but Chicago captured that honor. So there was a tremendous drive to 'beat Chicago.'"

One of the most interesting aspects

of the exhibit will be its illustration of the temporary nature of the Fair. The palaces and statues were made of staff, a wood-pulp mixture of straw and plaster of Paris. On display will be several articles made of staff. A 10-minute audio-visual program will show the relationships of the Fair buildings to Forest Park today. This program draws both on photographs from the Missouri Historical Society's collections and on motion picture footage of the Fair, made available by Pete Piccione.

Souvenir booklets and mementos from the Fair will fill an entire wall case. These archival materials are also helping Ms. Wurdack and Mr. Russo to create their musical vision of the Fair. "We're using materials exclusively from the period," Ms. Wurdack said.

Period sources give true taste of past

This is not the first time Ms. Wurdack and Mr. Russo have turned archives into entertainment. Last summer, they collaborated with the Historical Society on *The Spirit of St. Louis*, a musical revue celebrating the 60th anniversary of Charles Lindbergh's historic flight across the Atlantic. They employed the format of a radio variety show broadcast from the Starlight Ballroom of the Chase Park Plaza on the day that Lindbergh triumphantly returned to St. Louis; the climax of the play was Lindbergh's landing in his famous plane in Forest Park, to the thrill of the huge crowds who had been awaiting him all day. Though the broadcast itself was fictitious, all the material on it, from popular songs to commercials

and newscasts to descriptions of Lindbergh's adventures, came right out of 1927.

Ms. Wurdack and Mr. Russo are keeping to the same authenticity in *Where the Lights Are Shining*. "When we were doing *Spirit*, we found that the language itself was very different—more formal; people had different ways of phrasing things. It's even more so when you go back as far as 1904. Using the actual language of the period projects a feeling for the time that just my talking about it would never do," Ms. Wurdack said.

Ms. Wurdack has been poring through the museum's library, reading newspapers and magazine of the time, the large souvenir books put together after the Fair, and several volumes written by David R. Francis, president of the Louisiana Purchase Company. Her partner, who is currently based in Williamstown, Massachusetts, spent some time with her in St. Louis in the spring to begin the selection and arrangement of the music. "Since then we've been working through long, long conversations on the phone!" Ms. Wurdack said.

"We'll have a blend of all sorts of music," she said. "There was so much going on, and so many kinds of people at St. Louis at that time—we want to give a feel for the different personalities and nationalities. There will be operetta, gay '90s music that everyone knows like 'In the Good Old Summertime' and 'A Hot Time in the Old Town Tonight,' Irish folk songs, marches (John Philip Sousa was at the Fair), German lieder, gospel, minstrel songs, and ragtime." And of course the song that which gives the show its title: "Meet me in St. Louis, Louis, meet me at the Fair/ Don't tell me the lights are shining any place but there."

The show will be peopled by the famous and not-so-famous citizens of St. Louis who breathed life into the magical Fair. "David Francis will be central to the action," Ms. Wurdack said. "Some of the other personalities we'll meet will be Jesse Beals, one of the first female photographers, and Florence Hayward, the only woman member of the Fair's board of directors. She secured the loan of Queen Victoria's Silver Jubilee presents for an exhibit, which no one thought could be done! Our time travel will take us along the famous Pike to meet the Irish singers, the belly dancer Little Egypt, and the Germans at the inn in the Tyrolean Alps. Scott Joplin and the composer Blind Boone will be part of the action."

Ms. Wurdack founded Theater Factory in 1983. The group mixes local and New York performers in a variety of plays every summer. The group's 1988 season has included *They're Playing Our Song* and the show currently in performance, the St. Louis premiere of the Tony Award-winning musical *Nine*, running through July 31. •

SRG Begins Tree Planting

If all goes well, Soulard will be 500 trees richer by next spring—and another 500 by the following year.

The tree-planting effort is the continuation of a 1986 agreement between the Soulard Restoration Group and the City of St. Louis Forestry Division. Each organization will pay for half the cost of the trees, which will be planted by Forestry Division workers. Each tree will be between two and two-and-a-half inches in diameter.

Special attention will be paid to Russell Boulevard and 12th Street, both major entries into the neighborhood. These streets will require extensive sawing into concrete sidewalks to create areas in which to plant the trees. The Soulard Restoration Group will pay for the tree well cutting on Russell.

While special efforts will be made on Russell and 12th Street, the vast majority of the trees will be planted all over the rest of Soulard. SRG cannot at this time afford to pay for tree well cutting in concrete walks throughout the neighborhood, but SRG volunteers will remove brick wherever necessary, free of charge. Anyone who knows of a good spot for a tree in a grassy area or a brick sidewalk can obtain a tree by filling out the permission form at the end of this article and sending it to the Beautification Committee, Soulard Restoration Group, P.O. Box 13312, Soulard Station, St. Louis, MO 63157. (Forestry Division rules require that property owners approve a street tree before it is planted.) "This summer's drought has shown us the necessity of adequate watering, so please don't ask for a tree where it won't be taken care of," urges Paul Kjolrie, chairman of SRG's beautification committee.

The kind of trees that will be planted will depend on what the Forestry Division can obtain from growers. Forestry plans to add more varieties of trees to Soulard to avoid the possibility of tree diseases wiping out entire streets, such as the Dutch Elm disease that denuded so many communities across the coun-

try several years ago.

Whatever varieties are planted, the beautiful Bradford Pear trees that now grace much of Soulard north of Russell will unfortunately not be among them, because the Forestry Division has recently discovered that the species' life span is only 10-15 years. "In fact, Forestry official Bill Wilkin has had serious problems with the Bradford Pear he planted in front of his own house," Mr. Kjolrie reported. "I'm afraid that northern Soulard will soon be in need of extensive reforestation as the pear trunks begin to split and limbs fall."

SRG's agreement with the Forestry Division was based on a survey taken over two years ago by the neighborhood association's beautification committee, then chaired by John Soderberg. The survey showed that Soulard needed 1,000 trees to complete its recent reforestation efforts. The project was delayed, however, due to various problems and the Forestry Division's other priorities. This year, when Paul Kjolrie replaced John Soderberg as beautification committee chairperson, he continued Mr. Soderberg's efforts to secure the trees. Soulard resident Alderman Phyllis Young joined the effort, and late this past spring the agreement was finally consummated with the Forestry Division. "We couldn't have done it without the help of Phyllis Young," Mr. Kjolrie stated. "The neighborhood is fortunate to have a Soulard homeowner as an alderman. When the cause seemed lost, Phyllis never seemed to lose hope for the project."

Mr. Kjolrie added that he was delighted that the project was soon to become reality, with 250 trees to be planted this fall, 250 to be planted next spring, and 500 more by the spring of 1990. "Forestry's cooperation is excellent," he said. "This year, Soulard residents won't even see SRG's band of roving tree trimmers like they did last summer, because Forestry did such a beautiful job this spring trimming up all the trees in northern Soulard."

If you'd like a two/two-and-a-half caliper (trunk diameter) street tree planted in front of your home or business, please fill out this form and mail it to:

Beautification Committee
Soulard Restoration Group
P.O. Box 13312, Soulard Station
St. Louis, MO 63157

As the property owner, I allow the City of St. Louis and the Soulard Restoration Group to plant a street tree(s) on my property. I understand that this may require the Soulard Restoration Group or its contractor to remove pavement to create a tree well. This work will be done **free of charge** and I will not be billed for this work.

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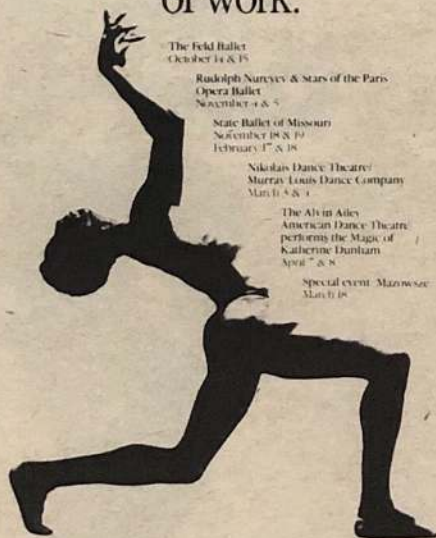


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New Downtown School Offers Working Parents Unique Option

Working parents with children ready for elementary school will have a new educational alternative when Riverway School, a not-for-profit independent organization, opens downtown in September with a program covering kindergarten through third grade.

Nestled in the heart of the business district, at 614 North 11th Street, the school will be the first of its kind in the nation to bring a full-service elementary school to the workplace.

"We are bringing school downtown so that working parents can be physically close to their children...within walking distance, for lunch, to drop in to observe, to work with the staff, and to participate," said Clarkson "Joe" Carpenter, board president.

"Our objective is an educational process that will benefit children, parents, and ultimately the entire St. Louis community," he said.

Barbara Joffe Clewell, the school's director, Ernestine Short, the administrative assistant, and most of the volunteer board members are longtime City of St. Louis dwellers. Clewell is former assistant director of New City School, an independent school in the Central West End. Marit Clark, 6th Ward Alderwoman, and Phyllis Young, 7th Ward Alderwoman, are active supporters of Riverway.

Clewell said that she expected about 50 pupils the first year, but that the school would be equipped for nearly 100. Two Souard families have already enrolled their children in Riverway. Though the school is designed for working parents, the parents need not be downtown workers.

"Joe and I, as residents of the Central West End, have a firsthand understanding of the ways in which a fine school can anchor a neighborhood," Clewell said. "In particular, my six years at New City School taught me how this can be accomplished. We want to help keep downtown and near-downtown neighborhoods strong and viable for St. Louis families. This, as Joe said, will strengthen the whole community."

Along with a high-quality academic program, Clewell said that her key goals include providing students with a homey environment, neighborhood feeling, and time during the day to spend with their parents.

"It is important for young kids to know that their parents are close by physically," she said. "As children get older, they are able to think more abstractly and make the leap of logic that says to them that a strong family support system is there even though their parents are not right down the street. There are many ways of instilling a sense of security and the resulting self-reliance in one's children. Caring parents do it all the time.

"Our goal at Riverway is to make this kind of communication easier for kids and their working parents. The assumption here is that working parents cherish their family time and want as much of it as possible. That is the concept behind Riverway School."

Clewell said that every aspect of the school program, from the content of the academic curriculum to the daily hours and year-round calendar, would be planned with the children and their families in mind. Riverway School will open at 7:30 a.m. and close at 6 p.m. During the summer months, formal academics will be replaced by in-depth study of the arts and humanities, extended play time, and more vigorous outdoor activities.

There will be an average ratio of one full-time teacher for every 12 pupils, plus part-time teachers and assistants. Clewell plans to have the school fully accredited by the Independent School Association of the Central States so that pupils will be able to transfer with full credit from Riverway into other schools.

An innovative dimension of the daily schedule is the time built in over the lunchhour for children and parents to be together. This time will include a family-style meal and special activities such as gardening, music lessons, ceramics, and exercise class.

"One of my favorite lunch hour options for the kids and their parents is what we call family-room time," Clewell said. "The idea for creating a space for families to have private time together is the brainchild of Tina Short, my assistant. As a parent, Tina knows that there will probably be times when Riverway families need to take care of business left over from the early morning or prior evening, or just want a hug or an intimate chat before the end of the work day."

The school site is a spacious three-story loft. Because Riverway students will have a full day, the architectural plans will include designs for both classrooms and living areas. The exposed bricks and beams and giant windows on all floors already give the building a warm, almost residential feeling.

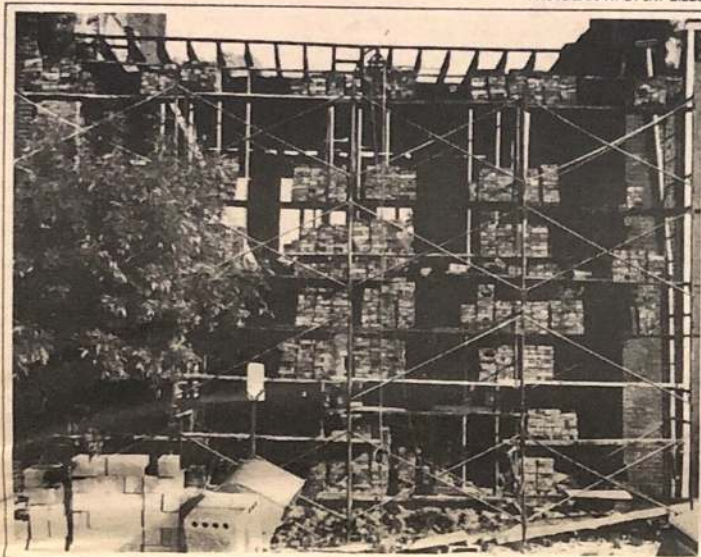
The school is located off an I-40 exit in a low-traffic area to the north, with easily accessible meter and surface lot parking. It is also central enough to take advantage of foot traffic. Clewell said that she hoped that the school's proximity to Washington Avenue would inspire developers to create more residential housing in the area.

Tuition costs at Riverway are expected to range between \$450 and \$550 a month. Student applications are being accepted, and community volunteers are welcomed. For more information or to set up a visit, call Barbara Clewell or Tina Short at 231-4409.

Neighborhood Fabric

The most visible sign of neighborhood progress in Souard is the transformation of building facades from depressing eyesores into proud homes. The streetscapes of Souard take on new beauty wherever historically accurate renovation is undertaken. "Neighborhood Fabric," which appears regularly in *The Souard Restorationist*, showcases these streetscape transformations.

PHOTOGRAPHY BY JAY GIBBS



Believe it or not, these two photos are of the same building. This once dilapidated four-family flat at 1840-42 South 10th Street was renovated as two three-bedroom for-sale townhouses by A.B. Rehab Co. The view above shows the roofless, faceless shell in the throes of gut rehabbing. Below is a view of the completed townhouses, one of which is currently for sale.



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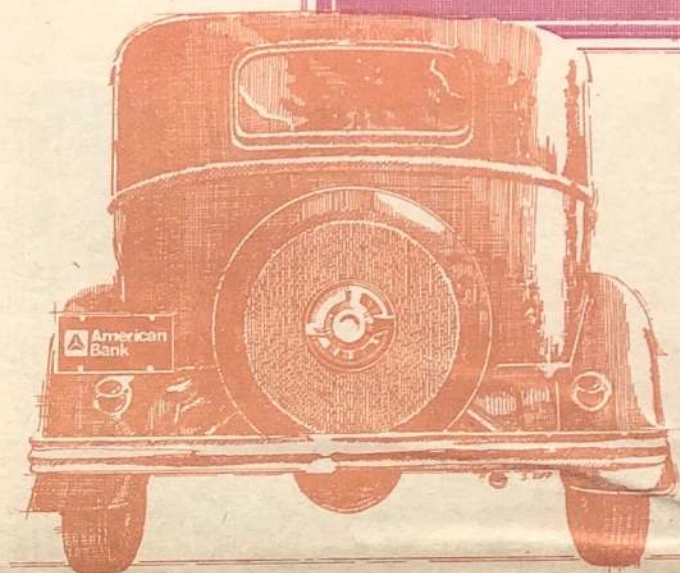


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