Lunch Hour NYC at the New York Public Library

What’s for Lunch?:
New York City Restaurant Menus

Lesson Plan for 1st-2nd Grade ELA/Social Studies

This educator resource was designed in conjunction with the Lunch Hour NYC exhibition. For more information on Teaching & Learning resources at the New York Public Library, please visit teachandlearn.nypl.org.
Grades: 1-2
Subjects: ELA/Social Studies

Desired Results

Standards: Common Core State Standards for ELA and Literacy in History/Social Studies; Grades 1-2 students

Reading Standards for Literature
1) Ask and answer such questions as who, what, where, when, why, and how to demonstrate understanding of key details in a text.
7) Use information gained from the illustrations and words in a print or digital text to demonstrate understanding of its characters, setting, or plot.

Reading Standards for Informational Text
4) Ask and answer questions to help determine or clarify the meaning of words and phrases in a text.

Speaking and Listening Standards
2) Ask and answer questions about key details in a text read aloud or information presented orally or through other media.
5) Add drawings or other visual displays to descriptions when appropriate to clarify ideas, thoughts, and feelings.

Essential Questions
How can everyday objects from the past tell us about history?
What are the characteristics of a menu?

Learning Plan

Materials
Smart board or computer/projector
A food-themed picture book, for example, Growing Vegetable Soup by Lois Ehlert, Lunch by Denise Fleming, The Vegetables We Eat by Gail Gibbons.
Historical Menu Activity Sheet
Legal size or 11”x17” construction paper, folded in half
Crayons and Markers
Assorted restaurant menus

Resources
NYPL Labs What’s on the Menu? project menus.nypl.org
NYPL Digital Gallery digitalgallery.nypl.org

LEARNING ACTIVITIES
(90 minutes)

Read Aloud
Read aloud the food-themed picture book.
Reading a historical menu
1. Explain to the class that they are going to read a restaurant menu from a long time ago (1894).
2. Show students the image of the A.W. Bennett Restaurant menu included in this lesson plan or via NYPL’s *What’s on the Menu?* project [http://menus.nypl.org/menu_pages/25143](http://menus.nypl.org/menu_pages/25143). (Menus in this project have been transcribed so students may find it easier to read.)

3. Ask students if they can figure out the address of the restaurant. Have them say out loud the dishes they recognize and the corresponding cost. Write out the names and prices of these dishes on the board or a flipchart paper.

4. Ask students to compare these dishes with the food they eat today at home and at restaurants.

5. Hand out the Historical Menu Activity Sheet

6. Ask students to complete the Historical Menu Activity Sheet. Have students share with the class what they would order from the menu.

Questions to Consider:

- Has lunch food changed or stayed the same since 1900?
- What do you notice about restaurant menus? What information can you find on menus?
- How are items organized on a menu?

**Arts & Crafts Activity: Designing a Menu**

**Materials**
- Legal size or 11”x17” construction paper, folded in half
- Crayons and Markers
- Assorted restaurant menus

1. Show students examples of menus and ask students what all the menus have in common, eg., name of the restaurant, address, dishes, price, etc.

2. Have each student create and design a picture menu for A.W. Dennett by drawing and labeling the dishes. Use *Growing Vegetable Soup* as an example of drawings with labels. Review information that should be included in a restaurant menu.

Extension activity: Ask students if they could open a restaurant, what would they call it and what kind of food would they serve? Have students design a menu for their restaurant.
Sept. 3-94

A.W. Dennett

140 E. 14th Street.

BILL OF FARE.

Coffee, Tea or Chocolate, per cup...................... 5
Butter Cakes, per plate (if served separately) 10 ........ 5
Sandwich, Ham or Corned Beef........................ 5
Baked Beans, Boston or New York Style................ 10
Pork and Baked Beans.................................. 10
Corned Beef or Ham with or without Baked Beans....... 10
What or Buckwheat Cakes, Pure Maple Syrup............ 10
For our various numbers we must order 50 tons of pure Vermont Maple Sugar annually.

Corned Beef Hash, Browed in the Pan .................. 15
Fried or Broiled Ham................................... 20
Corned Beef Hash with one fried or poached Egg...... 20

Fish Cakes................................................................

with one Fried or Poached Egg; 20
  two Eggs.................................................... 25

French Fried Potatoes........................................ 5

Boiled Eggs.................................................. (2) 15 (3) 20
Fried Eggs.................................................. (2) 15 (3) 20
Scrambled Eggs............................................. (2) 15 (3) 20
Poached Eggs, plain....................................... (2) 15 (3) 20
  on Toast..................................................... 20

Plain Omelette............................................... (3) 25
Ham Omelette................................................ 25
Ham and Eggs............................................... 25

DESSERT

Pie, per cut (All Pies in Season)......................... 5
Crullers...................................................... 5
Prunes....................................................... 5
Corn Starch................................................. 5
Cup Custard................................................. 5
Charlotte Russe........................................... 5
Chocolate Eclair.......................................... 5
Assorted Cakes............................................ 5
Ice Cream................................................... 10

Special Attention is Called to the Quality of Our Pies.

S. S. Swaim, General Manager.

20 Park Row,
140 East 14th St.,
4 & E. Beekman St.,
149 & 144 Nassau St.,
14 Myrtle Avenue,
203 & 202 Fulton St.,
30 Liberty St.,
105 Fulton St.,
371 Adams St.,
393 Fulton St.,

N. Y. 528 Chestnut St.,
1311 & 1313 Market St.,
904 E. Baltimore St.,
313 W. Baltimore St.,

B'klyn. 341 Washington St., Boston,
782 Market St., San Francisco.
**A.W. Dennett**

140 E. 14th St. 140 E. 14th St.

**BILL OF FARE.**

<table>
<thead>
<tr>
<th>OYSTERS</th>
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<th>OYSTERS</th>
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<tbody>
<tr>
<td>Raw</td>
<td>20</td>
<td>Stew</td>
<td>20</td>
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<tr>
<td>Half Shell</td>
<td>20</td>
<td>Plain</td>
<td>20</td>
</tr>
<tr>
<td>Blue Points</td>
<td>20</td>
<td>Dry</td>
<td>20</td>
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<tr>
<td>Saddle Rocks</td>
<td>25</td>
<td>Milk</td>
<td>25</td>
</tr>
<tr>
<td>Fry, small</td>
<td>20</td>
<td>Boston</td>
<td>30</td>
</tr>
<tr>
<td>large</td>
<td>35</td>
<td>Box</td>
<td>30</td>
</tr>
<tr>
<td>Oyster Omelette</td>
<td>25</td>
<td>Roast, Pan</td>
<td>30</td>
</tr>
<tr>
<td>Broil</td>
<td>30</td>
<td>Shell</td>
<td>35</td>
</tr>
<tr>
<td><em>Baltimore Style</em></td>
<td>35</td>
<td>Fancy</td>
<td>35</td>
</tr>
<tr>
<td>Small Fry in a</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Box</td>
<td></td>
<td>Large</td>
<td>35</td>
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**LITTLE-NECK CLAMS**

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<thead>
<tr>
<th>LITTLE-NECK CLAMS</th>
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<tbody>
<tr>
<td>Half Shell</td>
<td>15</td>
<td>Broil</td>
<td>30</td>
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<tr>
<td>Stew</td>
<td>20</td>
<td><em>Baltimore Style</em></td>
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<tr>
<td>Milk</td>
<td>25</td>
<td>Roast, Pan</td>
<td>30</td>
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<tr>
<td><em>Boston</em></td>
<td>25</td>
<td>Shell</td>
<td>35</td>
</tr>
<tr>
<td><em>Fancy</em></td>
<td>35</td>
<td>Steamed</td>
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**DAIRY DISHES**

<table>
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<th>DAIRY DISHES</th>
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<th>DAIRY DISHES</th>
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<tbody>
<tr>
<td>Milk, per glass</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Graham Bread and</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wine</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crackers</td>
<td>10</td>
<td></td>
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<tr>
<td>Oatmeal (hot or</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>cold) and Milk</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dry or Buttered</td>
<td>10</td>
<td></td>
<td></td>
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<tr>
<td>Toast</td>
<td>15</td>
<td></td>
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</tbody>
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*No 5c. orders served at tables from 12 m. till 2 p.m.*

Not Responsible for Hats, Coats, Umbrellas, or Parcels Left or Exchanged.

**OPEN FROM 1 O’CLOCK MONDAY MORNING UNTIL 11:30 SATURDAY NIGHT.**

Please pay all checks to the Cashier. By reporting any incivility on part of Employees to 140 E. 14th St., N.Y. City, will be appreciated.
Name: _________________________________

Reading a Historical Menu Activity Sheet

This is a menu from a New York City restaurant in 1900. Can you find out more about the restaurant?

1. Underline the name of the restaurant.

2. Put a check mark by the address of the restaurant.

3. Circle these dishes on the menu:
   - Scrambled Eggs
   - Apple Fritters
   - Ham and Eggs
   - Green Peas
   - Oyster
   - Cocoa
   - French Fried Potatoes

4. Write down a dessert you can order from this restaurant.
   ________________________________________________________

5. What would you order for lunch from this menu?

<table>
<thead>
<tr>
<th>Name of Dish</th>
<th>Price</th>
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<tr>
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Reading a Historical Menu Activity Sheet
More information about the primary sources used in this lesson plan:

The following images are available through NYPL Digital Gallery at [http://digitalgallery.nypl.org](http://digitalgallery.nypl.org)

Image ID: 470108 and 4000002651
BILL OF FARE [held by] A.W. DENNETT [at] "NEW YORK, NY" (REST;) (1894)
Links to images in Digital Gallery:
http://digitalgallery.nypl.org/nypldigital/id?470108
http://digitalgallery.nypl.org/nypldigital/id?470108

Image Details:
Additional Name(s): Buttolph, Frank E., Miss, d. 1924 -- Collector
Item Physical Description: BROADSIDE; 5X9.2
Notes: APPEARS TO BE EARLY "COFFEE SHOP" TYPE RESTAURANT WITH SPECIALTIES IN OYSTERS, CLAMS AND GRIDDLE CAKES
Source: The Buttolph collection of menus / 1894
Location: Stephen A. Schwarzman Building / Rare Books Division
Catalog Call Number: 1894-0082

Image ID: 475521 #1; 4000007701 #2; 4000007702 #3; 4000007703 #4
DAILY BILL OF FARE [held by] CAFETERIA - LUNCH [at] 57 BROAD ST. NY (REST;)
http://digitalgallery.nypl.org/nypldigital/id?475521
http://digitalgallery.nypl.org/nypldigital/id?475521
http://digitalgallery.nypl.org/nypldigital/id?475521
http://digitalgallery.nypl.org/nypldigital/id?475521

Image Details:
Additional Name(s): Buttolph, Frank E., Miss, d. 1924 -- Collector
Item Physical Description: FOLDER; ILLUS; 5.75 X 9.5
Notes: ONE PAGE ILLUSTRATED & HAS SPECIALS OF THE DAY IN SCRIPT
Source: The Buttolph collection of menus / 1900
Location: Stephen A. Schwarzman Building / Rare Books Division
Catalog Call Number: 1900-0699
Teacher Feedback Form for Lunch Hour NYC Educator Resources

I am a (Please circle one) teacher/librarian/administrator/other__________________________

School Name:________________________________________________________________

School Address:_________________________________ Grade Level:_________

Subject:________________________

1. What motivated your use of this lesson plan? What is/was your class studying?

________________________________________________________________________

2. How did you use this lesson plan? (Please check all that apply.)

☐ I followed the lesson plan in its entirety.
☐ I used parts of the lesson plan.
☐ I adapted the lesson plan.
☐ Other

(Please specify_______________________________________________________________)

3. Please check one box per row

<table>
<thead>
<tr>
<th>Strongly Agree</th>
<th>Agree</th>
<th>Undecided</th>
<th>Disagree</th>
<th>Strongly Disagree</th>
</tr>
</thead>
<tbody>
<tr>
<td>The lesson plan met my expectations</td>
<td>☐</td>
<td>☐</td>
<td>☐</td>
<td>☐</td>
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<tr>
<td>The lesson plan met curriculum standards</td>
<td>☐</td>
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<td>☐</td>
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<tr>
<td>The lesson plan is well integrated with my curriculum unit</td>
<td>☐</td>
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<tr>
<td>The lesson plan is suitable and engaging for the grade level</td>
<td>☐</td>
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</tr>
<tr>
<td>The lesson procedures are clear and adaptable</td>
<td>☐</td>
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<td>I would recommend the lesson plan to other educators</td>
<td>☐</td>
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</tr>
</tbody>
</table>

4. Are there other activities or resources you would like to see included in the lesson plan?

________________________________________________________________________

________________________________________________________________________

Please return completed form to:
Manager of Teaching & Learning, NYPL, 455 Fifth Avenue, 6th Floor, NY, NY 10016.

Thank You!

☐ Yes, I would like to receive updates on Teaching & Learning resources at NYPL.

Name:_________________________________________ Email:____________________________