

Rendezvous Opens Today After Complete Renovation

The doors of the newly renovated Rendezvous Restaurant are opening today to the people of Prince Edward Island and behind the brightness, glitter and magnificence of this restaurant lies a story of progress and human endeavour that ranks high with the notable achievements that have taken place since the incorporation of Charlottetown 100 years ago.

Co-owners of the "new" Rendezvous restaurant are William Beer and Doug Hill. Specialists in design and construction work will tell you they are proprietors of a restaurant that ranks among the best in Eastern Canada. Eight years ago they were two youngsters, fresh out of the services and out of College, hitch-hiking to Montreal for a "few ideas".

From an 800 mile hitch-hikers trip to ownership of this dazzling restaurant inside the short period of eight years is their inspiring story.

The trip to Montreal proved to be the most profitable of their careers. When they returned they probably had more ideas than cents in their pockets, but over the years these ideas have given the Rendezvous a reputation that is an honor to Prince Edward Island.

Today Bill Beer will state frankly that he knew nothing about restaurant business before that trip to Montreal. He had been a student at Prince of Wales College and when he became of age he enlisted in the R.C.A.F. After the war he returned to College. When he wasn't studying he was usually playing hockey or golf.

Doug Hill, however, had a working knowledge of restaurants. He served in the Navy during the war. Afterwards he worked in a local restaurant. An ambitious young fellow Doug harbored the idea of one day operating his own business.

His dreams became a reality in 1948 when he joined forces with Bill Beer. A few months after their trip to Montreal they threw open the doors of their establishment to the public. At the time the restaurant was known as being quite modern. It was stated that the restaurant would add much to the business life of the City and that success seemed assured for the proprietors.

It was an accurate prophecy. The reputation of the Rendezvous for fine foods, courteous service and gay atmosphere grew rapidly. As the fine name of the restaurant increased so did the trade. Before long it became obvious that more spacious accommodations and even more modern facilities were required to meet the demands of growing trade.

Those facilities, in the form of a brilliantly modern restaurant are available to the public today. When the doors of the restaurant open this morning it will mean the beginning of the second chapter of the Rendezvous Story. It coincides with the beginning of the second century of the Charlottetown story during this Centennial Year of the founding of Charlottetown.

The City and the Restaurant have much in common. They were founded on Faith. They have advanced on Service and Progress and they go forward hand in hand on hope and courage.

How big and how modern is this new restaurant? That is a question that cannot be answered in a few words. Suffice it to say at the beginning of our story that it includes everything from a total seating capacity of 156 to a gas controlled bakery for the baking of pies, rolls and roasting turkeys.

Dining Room

We will lead off with a description of the most interesting part of any restaurant, the dining room with its large seating capacity, tastefully decorated ceilings and walls which will be open from eight in the morning until midnight.

In the old Rendezvous it was possible to seat 32 people in the dining room at once. In the dining room of the new restaurant it will be possible to serve 124 people at one sitting with everyone enjoying the utmost comfort.

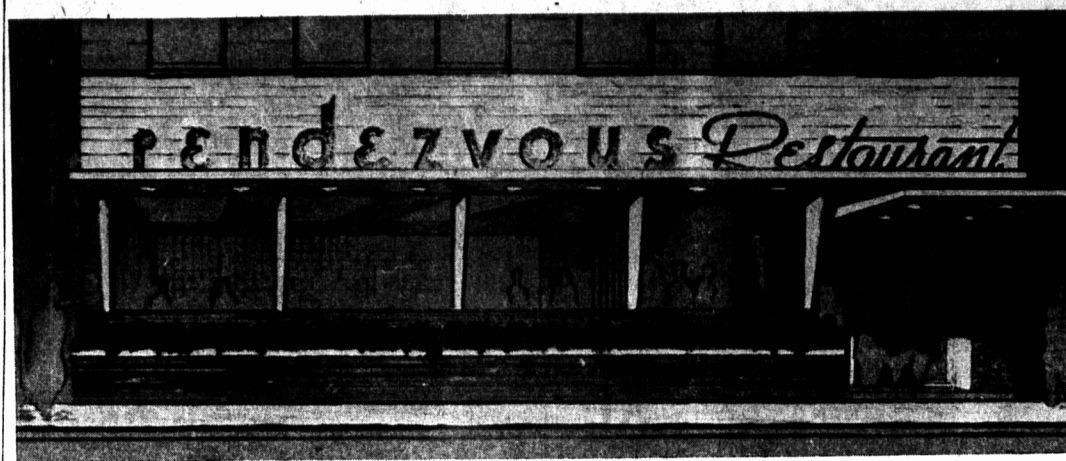
This has been made possible through a doubling of the floor space. The dining room has been extended in length. The old side wall has been removed and the room greatly widened. The size of the floor area is 48 x 36.

Seating arrangements are as follows. There is one large booth in the north west corner which will seat eight. There is another booth to seat six and ten booths to seat two each. There are twenty booths for four some and five tables down at the back right hand corner, each to seat two.

The booths were constructed by the well-known firm of Chandler Bros., Charlottetown. The seats were made from Canadian Birch with platinum stain finish. Supported on slender chrome legs the seats are covered with Fabrilite Plastic of a Moorish Green color Roman Cordoba pattern.

The table tops of Formica are cigarette and stain proof. The tops are of a gray skylark pattern with back splashes. Like the seats the tables are supported by chrome legs. They have a Dato Platinum plain satin finish.

Entrance to the dining room is by a door on the right side at the front of the building. A person gets practically a full view of the dining room as he enters the door. He will be equally as impressed with the walls, ceilings and light-



ing effects as by the seating arrangements. The walls have been painted in light pastels. Wall paper has been used on the back wall with a distinctive river design. White Sculptural sea gull designs are tastefully displayed on the Paloma colored side wall.

Spread Satin finish, supplied by The Rogers Hardware Company Limited, has been used on the walls. Among other items supplied by this firm are the clock, a service mat, fire extinguishers and sundry cooking utensils. There are two beams on the ceiling at the front of the dining room behind which an effective indirect lighting system is used. This indirect lighting was installed by Chappell Electric who held the sub-contract for all wiring and electrical fixtures in the building.

The beams on the ceiling are covered with Dilon Walnut while the ceiling is covered with a chartruse Random Pattern acoustic tile which adds quietness to the room.

The ceiling at the rear part of the dining room is pleasingly unusual. Here free shapes have been worked into a lowered ceiling presenting a very attractive sweeping effect. The direct lighting is arranged to avoid glare. The free shape area has Brown Vanatex Acoustic tile which gives a pleasing contrast of color.

There are other things in a dining room besides booths, floors, walls and ceilings. An attractive soda fountain, extra decorations and service stands all play an equally important part in the functioning of the smooth working restaurant.

The soda fountain at the Rendezvous has been lengthened. An additional fountain unit has been installed. Six plant boxes containing Ruskus Hedge are placed at various places in the dining room and they contribute much to the appearance of the room.

The service stands make for

greater efficiency. Two service stands at the back of the dining room will prevent unnecessary trips to the kitchen and fountain by the waitresses. These stands contain water taps, cutlery, glasses, sauce dishes and baskets for trays. They were constructed by Chandler Bros. A brief description of the floor is in order. The attractive floor-covering was produced by Building Products Limited and was installed by M. F. Schurman Co., Ltd. The covering is of Vinyl Florite and was selected because it combines in one product all of the most desired features of today's finest floor coverings—rich appearance, lasting beauty, foot-saver resilience and easy maintenance.

Large plate glass windows cover most of the front. They are separated by sloping fins and they allow the natural light of day to blend with the lighting system in the dining room. Below the windows is a planting box built of buff colored Roman brick.

There is a soft shadow effect all across the front of the building which is made possible by a cove recessed lighting plan. The main entrance is somewhat recessed and covered by a canopy.

The lettering above the glass windows extends full length across the front designating the name Rendezvous Restaurant.

THE KITCHEN And now to the kitchen. This is a kitchen with 95 per cent new equipment and to get a true appreciation of the equipment and setup it would be necessary to take a tour through this part of the building alone. Here it is necessary to be content with the best word description we can give.

First point to be mentioned is that everything in the kitchen is made of stainless steel. With regard to the appearance, the floors are covered with quarry tile and the walls and ceiling are covered with Asbestos wall board. Fluorescent lighting makes the kitchen as bright as day. There are two doors entering into the kitchen from the dining room and there are stairways from the kitchen to the storage room in the basement and to the banquet room on the second floor.

As for the equipment itself there are an automatic dishwasher, hot and cold food units, Wallace Reach-in refrigerator, Universal milk dispenser, gas stove, frialator, stove hood, coffee maker, Garland grill and Budget hoist all neatly arranged in a minimum space to give maximum convenience and service.

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We shall start at the food units.

The Edison hot food unit supplied by Liquid Carbonic Corporation of Montreal is made of satin finished stainless steel and keeps food piping hot. It is heated by electricity and makes possible menus of greater variety.

The Liquid Carbonic cold food unit is also made of satin finished stainless steel. The complete unit is refrigerated and it keeps the food chilled, fresh and tasty while insuring sanitation.

Next in line is the Wallace Reach-in Refrigerator made by the Wallace Manufacturing Co. in Sussex, N. B. It is made of satin finished stainless steel with an interior enamelled finish. It has six separate compartments.

The XM4 Automatic Hobart Dishwasher, supplied by the Hobart Manufacturing Co. Ltd. of Owen Sound, Ont., will assure patrons of the cleanest possible dishes. It is interesting to note that dishes are washed in 140 degree water which is pumped over, under and around dishes at the rate of 215 gallons of water a minute followed by an automatic rinse of 180 degrees water to assure complete sanitation. With this very hot rinse no towelling of tableware is necessary.

The budget hoist has been supplied by Hall and Stavert Ltd. of Charlottetown. It has a 250 pound lift capacity at the rate of 34 feet per minute. It operates between the vegetable preparation room in the basement and the kitchen. Its operation is controlled by two cord switches and it will save steps, heavy lifting and carrying.

The Universal milk dispenser has a capacity of 12 gallons and was supplied by the Pure Milk Co. The Frialator, which will handle 30 lbs. of potatoes, is designed to serve better fried foods—faster to more people. It is used for heavy duty short order frying of seafood, chicken, potatoes, meats and many other foods. It has a 75 pounds fat capacity and gives 120 servings per hour. It was installed by the Island Propane Gas Limited.

The stove hood which is directly above the stove and fryer will remove all gases from the kitchen by means of a 26 inch fan supplied by Palmer Electric.

The baking and roasting oven has one roasting and two baking compartments, capable of supplying pastries, bread and meat for over 1,000 people. It was supplied by the Island Propane Gas Limited who also supplied the Red D Propane Gas water heater for the automatic dishwasher.

The Cory Automatic coffee maker, supplied by Cody's Limited continuously supplies 12 cups every three minutes. The coffee is of a very high quality and every cup tastes the same as the coffee maker is automatic.

VEGETABLE PREPARATION ROOM

Directly below the kitchen in the basement of the building is the vegetable preparation room. It is here that all vegetables are prepared for use and cooked.

A separate compartment in one corner is known as the vegetable storage room where vegetables will be unloaded at the rear of the building and conveyed by chute. From the cold storage room the vegetables can be taken into the preparation room where the vegetable peeler is located in a prominent spot to prepare food for consumption.

This Hobart peeler is designed to peel over 30 pounds of potatoes in from one to three minutes without changing the shape of the original potato. The abrasive disk so necessary to peeling of vegetables is made of Silicon Carbide, fused into cast iron and being next in hardness to diamonds assures unequalled long service and satisfaction. In addition to potatoes it can handle other root vegetables quickly, efficiently and without bruising.

From the peeler the vegetables are placed in one of the adjoining double sinks where they are washed and then placed in the refrigerator or cooler.

A few feet away from the peeler is the walk in refrigerator which was built by M. F. Schurman with the refrigeration being supplied by Central Creameries. It is used for storing meat and perishable vegetables. The temperature is kept at 33 degrees.

REMAINDER OF BASEMENT Work on the basement has been underway for nearly a year. It has been greatly enlarged and excavated to a depth of nine feet. An entirely new basement floor of concrete was laid during the year.

On the opposite side of the basement from the vegetable preparation room are the manager's and the managerette's offices with the latter office being adjacent to that of the manager.

A large area in the centre of the basement is being used as a dry storage room where all kinds of canned goods and foods will be kept.

Also in the basement and near the refrigerator is the new bakery with its three ovens to bake pies, cook meats and rolls.

On the same side of the basement as the bakery is a shower room for the members of the staff. A room next the manager's room has been built for the staff as a lounge room.

CONSTRUCTION The work of completely renovating this building has been done by M. F. Schurman Co. Ltd. An entirely new first floor of concrete with steel joists has been laid. The dining area was completely ripped out and enlarged and new steel beams were installed to support the second floor. The painting and heating also has been done by the M. F. Schurman Company.

DESIGN The work of designing the restaurant was done by the Frank Sherwood Designs of Toronto, one of the top designing firms in the Dominion. They are specialists in the organization and planning of all types of shops, stores and restaurants. Their field of work covers Canada and extends into the United States.

This designer has endeavoured to attain individual privacy, a restful atmosphere and a decor that is interesting and cheerful. There is another point which merits a brief consideration before we complete our description of the restaurant. It concerns the china, pottery and glassware which was supplied by the firm of Hayward and Warwick Limited of Saint John, N. B.

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The Superintendent of the job was Norman MacLeod and the foreman on the job Fred Stickings. Architect Keith Pickard of Schurman's drew up the plans. The man in charge of the heating was Nelson Good and in charge of painting was Jack Rawek. Stuart Chandler of Chandler Bros. was head man on the job of building the booths and service stands.

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BILL BEER



DOUG HILL

GRAND OPENING!

OF THE NEW

RENDEZVOUS RESTAURANT

189 KENT STREET

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