

On 11 December 1923 F. Scott Fitzgerald and Maxwell Perkins lunched at the Chatham to discuss the collection that became Ring Lardner's first Scribners volume, *How to Write Short Stories* (1924). Fitzgerald listed possible titles and selections on the back of the menu. The note on “Good for the Soul” is in Perkins' hand. 300 copies printed to mark publication of Ring Lardner

LUNCHEON

Hotel Chatham VANDERBILT AVE. 48 TH & 49 TH STS. NEW YORK

CLAMS and OYSTERS

Little-Neck 35

Blue Points 40

Sea Tag oysters 50

Cape Cods 45

Cherrystone 40

Cocktails—Shrimp 75

Fruit cocktail 75

Crab flake cocktail 80

Cocktail sauce 5c. extra

RELISHES

Olives 25

Stuffed olives 35

Celery 35

Stuffed celery 60

Chow chow 25

Watermelon pickle 25

Dill pickles 25

Sweet pickles 25

Conserved cucumbers 25

Radishes 25

Tomato surprise 50

Beluga caviar 2 00

Canapè of cavier 75

Canapé of Beluga caviar 1 50

Salted almonds 35

Senf Gurken 25

Special hors d'oeuvres 1 25

Salami sausage 50

Smoked salmon 75

Sardine 50

Herring with white wine 90

Mackerel in white wine 90

SOUPS

Cream of sea food, Indienne 45

Vegetable Cultivateur 40

Consomme Celestine 35

Mongole 35

Chicken with rice 40

Tomato 35

Consommé in cup 30

On 11 December 1923 F. Scott Fitzgerald and Maxwell Perkins lunched at the Chatham to discuss the collection that became Ring Lardner's first Scribners volume, *How to Write Short Stories* (1924). Fitzgerald listed possible titles and selections on the back of the menu. The note on "Good for the Soul" is in Perkins' hand.

FISH

Baked oysters, Casino 80

Boiled bass, Capres sauce 80

Fried filet of sole, tartar sauce 80

Halibut steak, Meuniere 85

Broiled fresh mackerel, sliced tomato 85

(To order) Scallops a la Poulette 90

EGGS

Poached Sans-Gene (1) 45

Shirred eggs, Argenteuil 75

ENTREES

Irish lamb stew with dumplings 80

Broiled Hamburg steak, fried onions 85
Minced chicken with mushrooms, asparagus tips 90
Baked roast beef hash with green peppers and rasher of bacon 80
Lobster cake with peas in cream 85
(To order) Broiled tenderloin of pork, sauce Robert 80

ROASTS

(Ready) Prime rib of beef, dish gravy 90
Quarter of lamb, mint sauce 1 10
Broiled chicken (half) 1 40
Whole 2 75
Broiled jumbo squab 1 65
Broiled squab chicken 1 50
Guinea chicken 1 50 3 00

COLD

Chicken and ham, salad Americaine 1 10
Roast chicken 1 50
Pâtè de foie-gras 1 00
Sliced chicken 1 25
Roast beef 90
Ham 70

Virginia ham 1 00

Tongue 70

Lamb 1 00

Potato Salad, Garniture 15 Cents Extra

VEGETABLES

Broccoli 50

Cauliflower 70

Artichoke 70

Lima beans 60

String beans 60

Brussels sprouts 60

Fried egg plant 40

Mashed turnips 40

Beefs 30

Stewed fresh tomatoes 50

Spanish onion in cream 40

New spinach 50

French peas 50

Yellow squash 50

Boiled rice 25

Carrots in cream 50

POTATOES

Lyonnaise 40

Maitre d'Hotel 40

Idaho Baked 35

Sauté 35

Fried 30

Boiled 25

Boiled sweet 30

Hashed in cream 40

Fried sweet 35

Mashed 30

SALADS

Alligator pear 75

Romaine 40

Escarole 40

Lettuce 40

Cucumber 45

Tomato 45

Combination 50

Chicory 40

Potato 40

Fruit 60

Vegetable 75

Louise 60

Alfonso 60

French endive 60

Fedora 60

Waldorf 60

Chatham 50

300 copies printed to mark publication of *Ring Lardner: A Descriptive Bibliography* by Matthew J. Bruccoli and Richard Layman (Pittsburgh: University of Pittsburgh Press, 1976). From the Charles Scribner's Sons Archives in the Princeton University Library. With permission from Frances Fitzgerald Smith, Charles Scribner's Sons, and the Princeton University Library.

DESSERTS

Fig pudding 35

Washington pie 30

Profiterole au chocolote 30

Pumpkin pie 30

Home-made green apple pie 35

Cold rice pudding 30

Macaroons 35

Coffee, vanilla or chocolate éclair 20

Fruit or pound cake 35

French or Viennese pastry 20

Assorted cakes 35

Lady fingers 25

Raisin or sponge cake 35

STEWED FRUITS

Pears 50

Apple 40

ICE CREAM

Peach mousse 45

Raspberry ice 30

Peach Melba 75

Meringue glace, Chantilly 50

Biscuit Tortoni 45

Vanilla, chocolate or coffee 40

Parfait Nesselrode 50

Hot chocolate sauce 15

Fig coupe 60

Macaroon glace 50

CHEESE

Roquefort 40

Gouda 30

Philadelphia cream 30

American 25

Edam 35

Vatel 30

Camembert 35

Port du salut 40

FRUIT

Apple 20

Grapefruit 35

Pear 25

Apple 20

Nuts and raisins 50

Grapes 40

COFFEE, ETC.

Coffee 25

Tea, any kind 25

Cream 10

Chatham Special "Ming Cha" Tea 30

Italian "Grissins" 15

Imported gluten bread 25

Portion Per Person Bread and Butter, Per Person 15

Tuesday, December 11, 1923

1. My Life and Loves High School Article (American) How I built my house Bill takes up the story On being this by five (American) How I got my start in Life My four weeks in France

2. Adventures in Ideocy

3. The Art of the Short Story

4. You know me Al

5. Gullible's Travers

6. The Big Town

Short Stories

Harmony (M'clures)

The Facts (Metropolitan)

My Roowy (The Post)

Horseshoes (The Post)

The Young Immigrants (The Post)

One story in Cosmopolitan Files

Good for the Soul

Mar 26-1916

The Bib Ballads

Treat us Rough