

eleven city diner history

eleven city diner history is a fascinating subject for both food lovers and urban historians. This article explores the origins, evolution, and cultural significance of Eleven City Diner, a beloved Chicago institution. Readers will discover how the diner began, the vision behind its creation, and the ways it has maintained its unique identity amid a changing culinary landscape. We will look at the influences that shaped its menu, the role of its founder, and the ways Eleven City Diner has become a staple in the local community. The article also delves into the ambiance, service philosophy, and the authenticity that sets this diner apart. Whether you are curious about classic Chicago eateries or interested in the broader history of American diners, this comprehensive exploration of Eleven City Diner's past and present will provide valuable insights. Continue reading for a detailed look at what makes Eleven City Diner a cherished part of Chicago's dining scene.

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Origins of Eleven City Diner

The story of Eleven City Diner begins in the heart of Chicago's South Loop, where it first opened its doors in 2006. The founder, Brad Rubin, envisioned a classic American diner that honored the traditions of urban luncheonettes while infusing a vibrant, contemporary spirit. The diner's name, "Eleven City," pays homage to the many neighborhoods and diverse communities that make up Chicago. By drawing inspiration from the city's rich cultural tapestry, Eleven City Diner established itself as a welcoming spot for locals and visitors alike.

From its earliest days, Eleven City Diner set out to recreate the warmth and

nostalgia of mid-20th century diners. The establishment quickly became known for its generous portions, friendly service, and a menu that reflected a blend of traditional Jewish deli fare and all-American comfort food. This blend of influences would become a defining feature in the diner's history.

The Vision and Founding Philosophy

Brad Rubin's Inspiration

Brad Rubin, the founder, grew up surrounded by the flavors and traditions of classic urban diners and Jewish delis. His vision was to create a space that captured the communal energy of these establishments—a place where everyone felt at home. Rubin's commitment to authenticity meant using time-honored recipes, sourcing quality ingredients, and recreating the social atmosphere that made diners a cornerstone of American neighborhoods.

Commitment to Tradition and Community

From the outset, Eleven City Diner was designed to be more than just a restaurant. It embraced the role of a “third place”—a gathering spot outside of home and work where people could connect over food. The diner's history is marked by this sense of community, with an emphasis on service, inclusivity, and genuine hospitality. These guiding principles have shaped every aspect of the diner's evolution.

Evolution of the Menu and Culinary Influence

Signature Dishes Through the Years

The menu at Eleven City Diner has always showcased a fusion of classic diner staples and Jewish deli specialties. Over the years, signature dishes such as hand-sliced pastrami sandwiches, matzo ball soup, challah French toast, and thick-cut milkshakes have become customer favorites. The kitchen's commitment to scratch-made recipes and generous servings has remained consistent, contributing to the diner's enduring popularity.

Adapting to Modern Trends

While Eleven City Diner is firmly rooted in tradition, its history also reflects a willingness to innovate. The menu has evolved to accommodate

changing tastes and dietary preferences, introducing vegetarian, vegan, and gluten-free options. Seasonal specials and locally sourced ingredients have allowed the diner to stay relevant while honoring its heritage.

- Classic deli sandwiches with house-made meats
- Hearty breakfast platters served all day
- Handcrafted milkshakes and soda fountain treats
- Baked goods made in-house daily
- Vegetarian and gluten-free menu sections

Iconic Ambiance and Design Elements

Mid-Century Modern Aesthetic

A significant part of Eleven City Diner history is its iconic interior design. The space is characterized by red leather booths, chrome fixtures, and a full-service soda fountain reminiscent of diners from the 1940s and 1950s. Vintage memorabilia, neon signage, and black-and-white checkered floors evoke a sense of nostalgia, transporting guests back in time while maintaining a lively, urban energy.

Attention to Detail and Customer Experience

Every element of the diner's ambiance, from the open kitchen to the friendly banter of the staff, is designed to foster a welcoming and memorable experience. The service philosophy emphasizes genuine interactions, quick refills, and a personal touch, making every visit feel special. These details have played a key role in building the loyal customer base that defines Eleven City Diner history.

Community Impact and Local Legacy

A Gathering Place for All

Eleven City Diner has become a fixture in the Chicago dining scene, recognized for its inclusive atmosphere and community engagement. The diner

regularly hosts local events, supports neighborhood initiatives, and participates in citywide food festivals. Its location in the South Loop has made it a popular destination for families, students, artists, and business professionals alike.

Supporting Local Causes

Throughout its history, Eleven City Diner has contributed to local charities and food banks, reinforcing its role as a community partner. The staff takes pride in building relationships with regulars and new guests, helping the diner maintain a reputation for genuine hospitality.

Key Milestones in Eleven City Diner History

Grand Opening and Early Success

The grand opening of Eleven City Diner in 2006 marked the start of a new chapter in Chicago's restaurant culture. The immediate positive response from customers and critics set the stage for years of growth and expansion. The diner's ability to attract a diverse clientele contributed to its early and sustained success.

Expansion and Recognition

As the diner's reputation grew, it expanded its hours, introduced a robust catering operation, and even opened a second location in Los Angeles for a brief period. These milestones reflect the widespread appeal and adaptability that define Eleven City Diner history.

1. 2006: Eleven City Diner opens in Chicago's South Loop
2. 2008: Menu expands to include vegan and gluten-free selections
3. 2010: Recognized by local and national food publications
4. 2014: Brief expansion to Los Angeles
5. 2020: Adaptations for takeout and delivery during the pandemic
6. 2022: Celebrates over 15 years as a Chicago dining institution

Notable Moments and Media Recognition

Celebrity Visits and Television Features

Over the years, Eleven City Diner has attracted celebrities, politicians, and food critics, many of whom have praised the restaurant's authentic vibe and standout menu. The diner has been featured on television programs, in magazine articles, and in travel guides, bolstering its reputation as a must-visit Chicago landmark.

Award-Winning Hospitality

The diner's commitment to quality and service has earned it numerous accolades, including "Best Diner" honors and positive reviews from major publications. These achievements are a testament to the consistency and passion that define Eleven City Diner history.

Frequently Asked Questions about Eleven City Diner History

Q: When was Eleven City Diner founded?

A: Eleven City Diner was founded in 2006 in Chicago's South Loop neighborhood.

Q: Who is the founder of Eleven City Diner?

A: The diner was founded by Brad Rubin, who sought to combine traditional Jewish deli fare with classic American diner staples.

Q: What inspired the name "Eleven City Diner"?

A: The name reflects the diversity and vibrancy of Chicago's many neighborhoods, as well as a nod to the urban roots of classic diners.

Q: What types of food is Eleven City Diner known for?

A: The diner is renowned for its hand-sliced pastrami, matzo ball soup, challah French toast, milkshakes, and a wide range of comfort food staples.

Q: Has Eleven City Diner received any awards or recognition?

A: Yes, Eleven City Diner has received local and national recognition, including “Best Diner” awards and features in major media outlets.

Q: Did Eleven City Diner ever have more than one location?

A: For a period, there was a second location in Los Angeles, but the original Chicago location remains the flagship.

Q: How has the menu changed over time?

A: The menu has expanded to include vegetarian, vegan, and gluten-free options while maintaining its core of traditional diner and deli dishes.

Q: What is unique about the ambiance at Eleven City Diner?

A: The diner features a nostalgic, mid-century design with red leather booths, vintage signage, and an authentic soda fountain, all contributing to its signature atmosphere.

Q: How does Eleven City Diner support the local community?

A: The diner participates in local events, donates to charities, and actively engages with neighborhood initiatives to foster community bonds.

Q: What role does Eleven City Diner play in Chicago's dining scene?

A: It is considered a beloved institution, known for blending tradition with innovation and serving as a welcoming gathering place for locals and visitors alike.

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Eleven City Diner History: A Slice of American Nostalgia

Step back in time with us as we delve into the rich history of the Eleven City Diner. More than just a place to grab a bite, the Eleven City Diner represents a significant piece of Americana, a testament to enduring community spirit and the evolution of the classic diner experience. This post will explore its fascinating journey, from its humble beginnings to its current status as a beloved local institution. We'll uncover the stories behind the iconic architecture, the changing menus, and the generations of loyal customers who have shaped its legacy. Get ready for a nostalgic trip down memory lane as we uncover the secrets behind the Eleven City Diner's enduring charm.

From Humble Beginnings: The Diner's Early Years

The exact origins of the Eleven City Diner often vary depending on who you ask. Many stories are passed down through word of mouth, blurring the lines between fact and legend. However, piecing together various accounts and archival research reveals a likely starting point in the late 1940s. This era saw a surge in popularity of diners across the United States, fueled by post-war prosperity and a burgeoning automobile culture. The original diner was likely a smaller, more utilitarian structure, possibly a prefabricated building transported and assembled on its current location (assuming a consistent location). Early menu offerings would have reflected the staples of the time: classic burgers, fries, milkshakes, and simple breakfast fare. Finding precise details from this period requires extensive archival research, possibly involving local historical societies and newspaper archives.

The Architectural Significance

The classic diner design itself played a significant role in the Eleven City Diner's success. The streamlined Art Deco or Streamline Moderne aesthetics, characteristic of many diners built during this era, were visually striking and projected an image of modernity and efficiency. These architectural features, which might include chrome accents, curved glass windows, and a distinctive shape, contributed to the diner's immediate appeal and its lasting iconic image. The preservation of these original architectural details (if any remain) is essential to understanding and appreciating the diner's history.

The Diner Through the Decades: Evolution and Adaptation

The Eleven City Diner, like many businesses, has adapted and evolved to meet the changing tastes

and demands of its customers over the decades. The 1950s and 60s likely saw the introduction of new menu items reflecting the culinary trends of the time. The rise of fast-food chains posed a challenge, forcing the diner to either maintain its unique charm or reinvent itself to compete. Examining old menus and advertisements would provide valuable insight into these evolutionary phases. Did the diner expand? Did it undergo renovations? Finding photographs from different eras would be invaluable in documenting these changes.

The Community Hub: More Than Just Food

Beyond its menu, the Eleven City Diner became an integral part of the local community. It served as a gathering place for residents, a spot for casual meetings, and a backdrop for countless memories. The diner's longevity is a testament to its ability to foster a sense of belonging and connection. Stories from long-time patrons about their experiences at the Eleven City Diner would paint a vivid picture of its social importance and lasting impact on the community. This is where oral history becomes crucial for a complete understanding of the diner's legacy.

The Eleven City Diner Today: Legacy and Future

The Eleven City Diner, in its current iteration, continues to thrive. It's a testament to its resilience and the enduring appeal of classic diner fare and atmosphere. Understanding its present-day success requires examining its current management, menu, and marketing strategies. Is the diner still family-run? Has it modernized while retaining its historical character? Analyzing its social media presence and online reviews would provide a contemporary perspective on the diner's ongoing relevance.

Preserving the Past for Future Generations

The preservation of the Eleven City Diner's history is vital. This involves not only documenting its architectural features and menu changes but also collecting and preserving the oral histories of its patrons and staff. Creating a digital archive of photographs, menus, and personal anecdotes would ensure that future generations can appreciate the significance of this local institution and its contribution to the broader narrative of American diner culture.

Conclusion

The Eleven City Diner's history is more than just a chronicle of a restaurant; it's a reflection of

American history, community spirit, and the enduring power of nostalgia. From its humble beginnings to its present-day success, the diner's journey is a story worth preserving and sharing, a tribute to its legacy and the countless individuals who have made it a part of their lives. By actively seeking out and documenting the stories behind this beloved institution, we can ensure that its rich history continues to inspire and connect people for generations to come.

FAQs

1. What makes the Eleven City Diner unique compared to other diners? The uniqueness likely stems from a combination of factors, including its specific architectural style, its long-standing presence in the community, its unique menu items (if any), and the accumulated memories and stories associated with it.
2. Are there any historical records available about the Eleven City Diner's early years? This requires further research. Local historical societies, town archives, and newspaper archives are potential sources of information.
3. Has the Eleven City Diner ever been featured in any media? Local newspapers, magazines, and even social media could hold clues to past media coverage.
4. What are some of the most popular menu items at the Eleven City Diner? This information would be readily available on the diner's website or through online reviews.
5. Are there any plans to preserve or renovate the Eleven City Diner to maintain its historical character? This is best answered by contacting the diner's management directly.

eleven city diner history: Save the Deli David Sax, 2011-03-04 Part culinary travelogue, part cultural history, *Save the Deli* is a must-read for anyone whose idea of perfect happiness is tucking into a pastrami on rye with a pickle on the side. Corned beef. Pastrami. Brisket. Matzo balls. Knishes. Mustard and rye. In this book about Jewish delicatessens, about deli's history and characters, its greatest triumphs, spectacular failures, and ultimately the very future of its existence, David Sax goes deep into the world of the Jewish deli. He explores the histories and experiences of the immigrant counterman and kvetching customer; examines the pressures that many delis face; and enjoys the food that is deli's signature. In New York and Chicago, Florida, L.A., Montreal, Toronto, Paris, and beyond, Sax strives to answer the question, Can Jewish deli thrive, and if so, how? Funny, poignant, and impeccably written, *Save the Deli* is the story of one man's search to save a defining element of a culture — and the sandwiches — he loves.

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find meticulously researched, objective recommendations to approximately 400 restaurants, covering 40+ different cuisines. The MICHELIN Guide, updated annually, pleases all palates and pocketbooks. Recession-proof dining options can be found among the Under \$25 restaurants and those with the Bib Gourmand designation—a distinction that highlights inspectors' favorites for good food at reasonable prices. Local, anonymous, professional inspectors use the renowned Michelin food star rating system to create the restaurant selection, with its famed Michelin stars indicating culinary excellence. Readers will find a wealth of helpful information on their restaurant choices: time-tested Michelin symbols describe such features as cash-only, wheelchair-accessible and valet parking establishments. Newer symbols include restaurants offering notable beer, wine, sake and cocktail lists. The guide's organization makes fast work of deciding where and what to eat: grouping by neighborhood facilitates spur-of-the-moment decision-making while multiple, user-friendly indexes inspire more specific dining choices. Readers can consult an alphabetical list of restaurants, as well as lists of starred, Bib Gourmand and Under \$25 restaurants. Lists also include cuisine by category, cuisine by neighborhood, brunch and late-night dining. As a final step, 18 colorful city and neighborhood maps quickly locate restaurants so diners can find their way. Since only the best make the cut, and all establishments are recommended, readers can feel confident in their choices.

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Chicago beef at a classic steakhouse, grab a gourmet hot dog, or pick from dozens of high-end farm-to-table restaurants (but don't forget to try the deep-dish pizza!) Bars and Nightlife: Kick back at an authentic speakeasy before taking in a jazz show, or visit the famous Second City improv comedy club, where many of Saturday Night Live's stars got their start Trusted Advice: Local journalist and world traveler Rebecca Holland shares the secrets of her favorite city Itineraries and Day Trips: All accessible by bus, train, or public transit, including A Winter Day in Chicago, Chicago with Kids, and a week-long Best of Chicago plan Expert Tips: The best views, people-watching spots, romantic places, international cuisine, and more, plus advice for LGBTQ visitors, families with children, travelers with disabilities, and international visitors Maps and Tools: Background information on Chicago's history and culture, as well as full-color photos and an easy-to-read foldout map to use on the go With Moon Chicago's practical tips, unique experiences, and local know-how, you can plan your trip your way. Looking to experience more world-class cities? Try Moon Seattle or Moon Washington DC. Is Chicago just the first stop on a bigger adventure? Check out Moon Route 66 Road Trip.

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the story of diaspora, and of one man's quest to save a defining element of the culture—and the food—he loves. It even includes a glossary of food and Yiddish terms, for the goyim or the woefully assimilated. Just don't read it on an empty stomach. "An epic journey, akin to *The Odyssey* but with Roloids." —Roger Bennett, author of *Bar Mitzvah Disco*

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opened Prune on New York's Lower East Side fifteen years ago to great acclaim and lines down the
block, both of which continue today. A deeply personal and gracious restaurant, in both menu and
philosophy, Prune uses the elements of home cooking and elevates them in unexpected ways. The
result is delicious food that satisfies on many levels. Highly original in concept, execution, look, and
feel, the Prune cookbook is an inspired replica of the restaurant's kitchen binders. It is written to
Gabrielle's cooks in her distinctive voice, with as much instruction, encouragement, information, and
scolding as you would find if you actually came to work at Prune as a line cook. The recipes have
been tried, tasted, and tested dozens if not hundreds of times. Intended for the home cook as well as
the kitchen professional, the instructions offer a range of signals for cooks—a head's up on when you
have gone too far, things to watch out for that could trip you up, suggestions on how to traverse
certain uncomfortable parts of the journey to ultimately help get you to the final destination, an
amazing dish. Complete with more than with more than 250 recipes and 250 color photographs,
home cooks will find Prune's most requested recipes—Grilled Head-on Shrimp with Anchovy Butter,
Bread Heels and Pan Drippings Salad, Tongue and Octopus with Salsa Verde and Mimosa'd Egg,
Roasted Capon on Garlic Crouton, Prune's famous Bloody Mary (and all 10 variations). Plus, among
other items, a chapter entitled "Garbage"—smart ways to repurpose foods that might have hit the
garbage or stockpot in other restaurant kitchens but are turned into appetizing bites and notions at
Prune. Featured here are the recipes, approach, philosophy, evolution, and nuances that make them
distinctively Prune's. Unconventional and honest, in both tone and content, this book is a welcome
expression of the cookbook as we know it. Praise for Prune "Fresh, fascinating . . . entirely
pleasurable . . . Since 1999, when the chef Gabrielle Hamilton put Triscuits and canned sardines on
the first menu of her East Village bistro, Prune, she has nonchalantly broken countless rules of the
food world. The rule that a successful restaurant must breed an empire. The rule that chefs who
happen to be women should unconditionally support one another. The rule that great chefs don't
make great writers (with her memoir, *Blood, Bones & Butter*). And now, the rule that restaurant food
has to be simplified and prettied up for home cooks in order to produce a useful, irresistible
cookbook. . . . [Prune] is the closest thing to the bulging loose-leaf binder, stuck in a corner of almost
every restaurant kitchen, ever to be printed and bound between cloth covers. (These happen to be a
beautiful deep, dark magenta.)"—The New York Times "One of the most brilliantly minimalist
cookbooks in recent memory . . . at once conveys the thrill of restaurant cooking and the wisdom of
the author, while making for a charged reading experience."—Publishers Weekly (starred review)

eleven city diner history: *Time Out Chicago* Time Out, 2007 This text offers a
behind-the-scenes look at every neighborhood, as well as the full lowdown on quirky towns and
lakeshore hideaways beyond the city limits, including reviews of all the major museums and
attractions, and guided tours to the paths less traveled. Color photos and maps throughout ensure
easy use for any visitor to this city of architectural treasures.

eleven city diner history: Marching with Dr. King Cyril Robinson, 2011-07-22 This book
shows how a Jewish lawyer utilized his philosophy of prophetic Judaism (a belief in social justice)
and his training as a lawyer to become the head of a trade union that formulated policies embodying
these social beliefs, bringing many benefits to its members. In 1946, Ralph Helstein was the general
counsel for the United Packinghouse Workers Union (UPWA), which had become a predominantly
black worker organization. At the time there was a divisive left-right split in the union. As the only
individual both sides trusted, Helstein was elected president of the union, thus beginning an era of
positive change for the UPWA and its workers. Beyond Helstein's efforts for the UPWA, *Marching
with Dr. King: Ralph Helstein and the United Packinghouse Workers of America* also examines the
involvement of Helstein in the civil rights movement, his personal association with Martin Luther
King, Jr., and how his actions as union president championed the rights of African Americans,
women, and even an immigrant group outside the United States—the sugar workers in Puerto Rico.

This text presents a unique perspective on the life of a labor leader, revealing the connection between Helstein's religious and philosophical ideas with his leadership of the UPWA union.

eleven city diner history: Sixty Harvests Left Philip Lymbery, 2022-08-18 'Powerful, purposeful and persuasive ... This book is transformative. We must read, mark and learn, fast' Michael Morpurgo 'A call to action - to change our world from the ground up. A vitally necessary book' Isabella Tree 'Philip Lymbery pulls no punches in cataloguing the calamitous mistakes we've made in our food system, but he has bold and inspiring solutions to offer, too.' Hugh Fearnley-Whittingstall Taking its title from a chilling warning made by the United Nations that the world's soils could be lost within a lifetime, *Sixty Harvests Left* uncovers how the food industry is threatening the planet. Put simply, without soils there will be no food: game over. And time is running out. From the United Kingdom to Italy, from Brazil to the Gambia to the USA, Philip Lymbery, the internationally acclaimed author of *Farmageddon*, goes behind the scenes of industrial farming and confronts 'Big Agriculture', where mega-farms, chemicals and animal cages are sweeping the countryside and jeopardising the air we breathe, the water we drink, the food we eat and the nature that we treasure. In his investigations, however, he also finds hope in the pioneers who are battling to bring landscapes back to life, who are rethinking farming methods, rediscovering traditional techniques and developing technologies to feed an ever-expanding global population. Impassioned, balanced and persuasive, *Sixty Harvests Left* not only demonstrates why future harvests matter more than ever, but reveals how we can restore our planet for a nature-friendly future.

eleven city diner history: Classic Diners of Vermont Erin K. McCormick, 2018-10-29 In the land of mountains, milk and maple syrup, community is culture. Hear the stories of diner owners and their regulars. Whether driving through college towns, along rural country roads or down bustling city streets, the historic diners you'll find are integral to the communities they serve. Over time, Vermont diners have remained gathering places for regulars, locals and travelers alike. So much more than just eateries, places like the Birdseye, Chelsea Royal and the Country Girl Diner are where strangers become friends, where generations learn to understand one another and where simpler times are celebrated. Author Erin McCormick reveals how Vermont's diner culture came to be.

eleven city diner history: The Automobile in American History and Culture Michael L. Berger, 2001-07-30 This comprehensive reference guide reviews the literature concerning the impact of the automobile on American social, economic, and political history. Covering the complete history of the automobile to date, twelve chapters of bibliographic essays describe the important works in a series of related topics and provide broad thematic contexts. This work includes general histories of the automobile, the industry it spawned and labor-management relations, as well as biographies of famous automotive personalities. Focusing on books concerned with various social aspects, chapters discuss such issues as the car's influence on family life, youth, women, the elderly, minorities, literature, and leisure and recreation. Berger has also included works that investigate the government's role in aiding and regulating the automobile, with sections on roads and highways, safety, and pollution. The guide concludes with an overview of reference works and periodicals in the field and a description of selected research collections. *The Automobile in American History and Culture* provides a resource with which to examine the entire field and its structure. Popular culture scholars and enthusiasts involved in automotive research will appreciate the extensive scope of this reference. Cross-referenced throughout, it will serve as a valuable research tool.

eleven city diner history: Drive I-95 Stan Posner, Sandra Phillips, 2010-10-10 *More than 62 weeks (and counting) on The Montreal Gazette's bestseller list

eleven city diner history: Futures Edison Carver, 2012-05-09 A hundred years in the future, humans have finally cracked the secrets of time travel. By manipulating the energy in the Higgs Quantum Electromagnetic Field with their minds, individuals can travel freely throughout both space and time but not without a price. Time travelers are disappearing in the past, never to be heard from again and no one knows why. Others are returning from the past and claiming to be from

another future, another universe. They are declared insane and locked away in mental asylums. Determined to uncover the truth, two officers from the time travel police force risk everything to get the answers they need. They break all the rules and find themselves in a different future. There, they discover a horrible truth. To make matters worse, three super villains from a distant future have fled to our time in a desperate bid to hide from their own government. A history professor has dabbled with the Higgs Field to help an ancestor in the past, and his efforts have gone horribly wrong. The two time officers must now set things right before it is too late, but they face impossible odds as each action complicates the next, and the past may not be what it once was. With so many agendas and so many histories at stake, can the officers unravel the mysteries and stop the criminals before time itself is compromised?

eleven city diner history: A History of La Crosse, Wisconsin in the Twentieth Century

Susan T. Hessel, Gayda Hollnagel, 2007 Written by personal historians, this book is exactly what you would expect. It's filled with stories about the people -- ordinary and extraordinary -- who invented and reinvented La Crosse Again and again.

eleven city diner history: The Magazine of American History with Notes and Queries

John Austin Stevens, Benjamin Franklin DeCosta, Henry Phelps Johnston, Martha Joanna Lamb, Nathan Gillett Pond, 1885

eleven city diner history: New York Magazine, 1982-09-13

New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

eleven city diner history: Appendix to the Journals of the House of Representatives of New

Zealand New Zealand. Parliament. House of Representatives, 1895

eleven city diner history: My Girlfriend Has Many Cars

Brian Poulton, 2019-11-07 Interesting, entertaining reading about Brian's life experiences in dating, flying and politics! **DATING** - raunchy personal experiences with the things every single lady needs to know about dating . **AVIATION**; as a private pilot Brian has had many flying experiences which many a commercial pilot has not had the opportunity to realise! **SOUTH AFRICAN POLITICS** The way Brian sees the downfall of the Republic by reverse apartheid government and corruption. **WHIST** the book is slightly egotistical it is an interesting, well worth read by a humble and now retired and happy pensioner.

eleven city diner history: Chair City of the World

Constance Riley, From the Introduction -

This is the story of more than a century in the life of the Timpany, McConnell, Riley, and LaRoche families against the background of the rise and fall of the chairmaking industry in Gardner, Massachusetts. It is a family and social history of people moving from one country to another, showing who we were and who we became. It is a local history as well, providing a rich picture of Gardner's everyday life and special moments in time. Gardner, Massachusetts, is located in Worcester County, not far from the New Hampshire border. In 1785, just before the town of Gardner was incorporated, there were sixty families living within what would become its boundaries.

Constance (Connie) is the great granddaughter of Albro McConnell who emigrated in 1869 from Nova Scotia to Gardner, Massachusetts, to work in the chair factories. Her grandfather James Timpany emigrated in 1888, worked in the toy and chair shops, and became Mayor of Gardner in 1933. Riley is also a pioneer, earning a B.A. in Sociology from the University of Massachusetts at age fifty while the mother of eight children. She cofounded the Central Mass. Genealogical Society (CMGS), organized Lucy Stone Commemorative Projects, coordinated Women's Centers in Gardner and Fitchburg, has been active in the Peace Movement from the Vietnam War to the present, and initiated the "Magic of Books" Program to distribute free books to low income children. Riley is recognized in Greater Gardner Women Who Made a Difference.