

## Excerpts from Jay Blotcher's Article

Feeding guests was a monumental task. In her 1975 memoir *Growing Up at Grossinger's*, Tania Grossinger includes the menu for a typical week at the resort during the 1950's. Included are 300 standing ribs of beef, 1,000 pounds of poultry, 27,000 eggs, 1,000 pounds of potatoes, 500 pounds of Nova Scotia lox, 70 cases of oranges, 700 pounds of coffee and the hotel bakery's output of 4,600 rolls and 4,600 mini-Danish.

Tania Grossinger, who held various jobs at the hotel, from babysitter to tour guide, when questioned about the importance of food, balks at the assessment.

"Was food important? Of course. Did they stand in line to make sure they got to the dining room first? Absolutely." But the clientele at Grossinger's she says, "was a sophisticated clientele."

"They didn't make pigs of themselves," she says. "They didn't go to stuff face." But even if a guest demonstrated restraint, waiters were instructed to test their resolve with a relentless array of temptations.