

Introduction

The Society for Commercial Archeology (SCA) is a national, non-profit, membership organization whose purpose is to recognize the unique historical significance of the 20th-century commercial built environment and cultural landscapes of North America, emphasizing the impact of the automobile and the commercial process. The SCA promotes, supports, and undertakes projects of documentation, education, advocacy and conservation to increase public awareness and understanding of these significant elements of our heritage.

The SCA is concerned with the artifacts and structures, signs and symbols of the American commercial process; encompassing the celebrated and anonymous work of many of America's best designers, the mass-produced forms of the machine age, and the vernacular conceptions of local builders. Features of the commercial environment include highways and transportation facilities, roadside development, traditional business districts and their components, and recreation facilities. These buildings, structures and landscapes are valuable evidence of America's more recent past that are rapidly disappearing.

This Guide was published in conjunction with the SCA's conference, The Diner Experience: A Century of American Ingenuity, held June 17-19, 1993, in Frazer, Pennsylvania. The conference explored and celebrated the history and culture of the American Diner. A product of American manufacturing technology and a turnkey opportunity to the American dream, the diner is the social hub of its community and an icon of the roadside.

The SCA encourages you to visit and enjoy the diners in this guide. You'll get a good meal and pleasant company and contribute to the preservation of a distinctly American institution.

Rebecca A. Shiffer President, SCA

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A Brief Diner History

by Richard J.S. Gutman



In 1872, Walter Scott, of Providence, RI, hitched his horse named Patient Dick to a wagon, and started selling food out of it. This was the ancestor to the diner. In their early days, lunch wagons were welcome havens for night workers, staying open long after all restaurants had closed. Having spread north, the early lunch wagon manufacturing industry was centered in the Massachusetts towns of Worcester, Springfield and Lynn, with the wagons being sent as far west as Denver, and even into Montreal.

Business was too good for only late night hours, so around the turn of the century owners traded in their horses for more permanent foundations, and the wagons operated 'round the clock. A trio of prominent manufacturers transformed the industry from mobile lunch wagons into stationary diners by the advent of the First World War: the Worcester Lunch Car and Carriage Manufacturing Company, in Worcester, MA; the Patrick J. Tierney Company, in New Rochelle, NY; and Jerry O'Mahony, Inc., in Bayonne, NJ. As the popularity of diners grew, manufacturers turned out a diner a day during the 1920s to keep up with the demand.

In order to be easily transported, diners evolved into their familiar form: long and narrow, mimicking a railroad car, with its unbroken strip of windows and monitor roof. They continued to be built in factories by tradesmen and

craftsmen. Always innovative and at the forefront of design, diners reflected the clean-shaven modernism of the twenties. When the futuristic, streamlined look of the thirties took hold, diners epitomized the style.

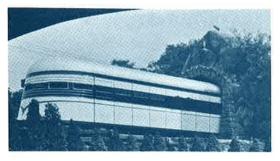
This was the Golden Age of the Diner. These streamlined gems were banded in sleek stainless steel or completely wrapped in bright porcelain enamel. The insides were celebrations of the visual: gleaming backbars of stainless steel in sunburst designs...vivid ceramic tile in countless designs and color schemes, covering floors and walls...solid marble counter tops, lined with a long row of polished chrome stools...wooden booths nestled to the windows...table tops of inlaid Formica.

Over the years, more than sixty manufacturers got into the act, with the P.J. Tierney Sons, Inc. spawning more than its share of spin-off operations. Kullman, Fodero and DeRaffele all began in the 1920s working for Tierney. Even during the Great Depression, major manufacturers emerged or survived: Paramount, Silk City, Mountain View and Sterling. The post-World War II era produced another crop of innovative diner builders, among them Master, Manno, Erfed and Swingle.

And then something happened. Tastes changed...and diners changed with them. After experiencing a period of growing pains where the old look no longer seemed to fit, diners began to lose their identity. Under pressure from nation-wide chain restaurants, dinersthe original fast food places-began to experiment with new directions in decor and design. Huge picture windows and less stainless and porcelain enamel became the look. Futuristic zig-zag canopies replaced the monitor roof. Colonial imagery first appeared inside diners in 1959. By the time of the first all-brick exterior in 1962, Americana had taken hold, and this was followed by a host of historical revival styles, most prominently the Mediterranean, still offered by manufacturers today.

Happily though, the classic diner has been rediscovered. Five are individually listed on the National Register of Historic Places. Owners are increasingly proud of their diners, and with greater frequency want to keep them in original condition. A number of institutions have acquired diners to perpetuate as pieces of American culture. Henry Ford Museum rescued an aging, abandoned, Worcester streamliner and restored it to its 1946 state. It has become the focal point of a permanent exhibition, "The Automobile in American Life."





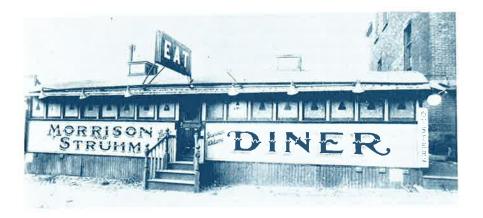
The remarkable Penguin Diner (a Sterling "Streamliner" model-1940's) was located at US 13, Bristol Pike by the Poquessing Creek, on the Old Lincoln Highway Route. The kitchen was carefully disguised as a mountain/tunnel.

In addition to today's "ultra-Modern" styling—lots of glass, mirror-finish stainless steel, granite and mirrors diner manufacturers will now build what has become known as an "oldstyle" diner with a porcelain enamel and stainless steel exterior. Demand has been growing for that classic look which was disappearing. Beyond the traditional manufacturers, entrepreneurs across the United States and abroad have capitalized on the word "diner" by building restaurants incorporating many of the design elements characteristic of factory-built diners. The efforts of the SCA, Roadside, and the legions of people who love diners have helped to effect a veritable diner renaissance.

Yes, the diner is now being recognized for its own niche in American life: a gathering place, a local landmark, a restaurant whose form instantly communicates from the outside what to expect on the inside... good food cooked right before your eyes, in a friendly atmosphere where every customer is welcome.



Delaware Valley Diner Tour



American Diner II / Silk City Lounge

Fifth and Spring Garden Streets, Philadelphia, PA Silk City

The source of the diner experience is good business, and good ideas. New Yorkers, Paul, Kenny, Mike and Joey had a great idea— open an old style diner near a college campus in a big northeast city. Property was found in Philadelphia near U. of P. campus, and the four moved their lives and work to the Delaware Valley.

A 1940's Paramount diner was selected from the Swingle 'diner graveyard' It had served the public as the Super Diner in Springfield, N.J. The stainless exterior had been removed in the 1970's, and the glass block corners were in poor condition. These important features were carefully duplicated with new materials. The first American Diner opened in '88 on Chestnut Street in West Philadelphia and was such a success that The American Diner II project was being planned within the first year.

The American Diner II/Silk City Lounge, chosen for our dinner stop on this tour had operated for many years as Dee Dees diner. The dining car was moved to the present site in 1962, and had offered breakfast and lunch to busy Spring Garden Street.

The American Diner owners have brought back the glow of neon to Spring Garden Street, installed some great jukebox units and, utilizing the same successful menu, are keeping this great old Silk City busy practically around the clock.

The Atomic Age Bar/Rec Room atmosphere of the attached Silk City Lounge is a perfect compliment to the acts that appear there. 60's 'garage bands' current popular bands, 'Rockabilly [and the occasional traditional 'niteclub performers)

Don't try to tell these four guys that an old diner is a bad investment.



26 Main Street, Glassboro, NJ

1951 Kullman

The menu proudly announces that Angelo's has been "serving Glassboro since 1946." There has been a diner on or near this site for about sixty years. The owners of this diner were Angelo and Helen Tubertini. Today their daughter, Mary Ann and her husband, Joe Justice continue to preserve this valuable piece of Americana, which functions as an integral part of the community.

There is a different menu for each day of the week, offering variety to the many customers who regularly eat their meals here. Angelo's has retained its grill behind the counter, and one of the attractions to be found there is the grill cook, Charlie. Charlie is a 77 year-old "hillbilly from way back", as he described himself. He had the honor of turning the first hamburger ever cooked on the diner's shiny new grill. This is a friendly and homey place, with pleasant touches such as fresh lilacs on the counter in the spring. Charlie put it well when he said, "I never met a stranger."



Avon Grove

Route 41, 1/4 mile north of Avondale, PA 1952 Mountain View # 454

This Mountain View replaced the relocated Marley's. It was run by John and Florence Taylor until 1969 when it was purchased by Martin and Doris Dillon. The Dillons ran the nearby Quarry Diner from 1961 to 1970 and for a year operated both diners. On April Fool's Day, 1988, the Dillons' sold the diner to their son and daughter-in-law, Pat and Diane, who now carry on the tradition. A few years after the diner opened in 1952, the Kullman dining room was added.





Birmingham Grille

Route 202, Birmingham, PA

Originally at Painters Crossroads (Rts. 202 & 1), it was moved to its current site and has a Kullman dining room addition. For many years, one of the area's great truck stop diners, it will soon be plying the tourist trade in California. Although it may be moved across the continent, it might still be near the Lincoln Highway in Lake Tahoe.

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Club Diner

20 North Black Horse Pike, Bellmawr, NJ

early 1960's Kullman

Cruising down the old Black Horse Pike, one cannot help but admire the Club Diner sign, complete with dancing pink and orange neon flames. This of course invokes the notion of a sizzling grill. You are now hungry. Pulling onto the large parking lot, there is to be found more pink neon atop the futuristic looking diner. The CLUB DINER Club's facade is spacey, with much alass and a roof that seems Fine Food - Friendly Atmosphere suspended in air. The Kullman logo, KD with accompanying chevron, is an unusual find on the exterior door. Inside, the diner wears a copper-looking, oak leaf patterned grill hood, although the cooking is exclusively done in the kitchen. The back bar area is craftsy colonial-small squares of brown, black, and white tile. The current diner was moved to this site in 1972, but one finds some vintage remnants scattered about the diner's interior. There is a photo of the Club Diner, circa 1946, by the cash register, as well as a needlepoint rendering of the old place over one of the booths. An old menu shows the "trolley car" diner (not really of course, but that's what the waitresses call it) est. 1946, with a large playing card "club" sitting on the diner's roof, reading "Fine food-friendly atmosphere. In the Jersey tradition the Club is open 7 days, 24 hours.

The first Club Diner originally operated in Honesdale, PA for at least a decade and was moved to this site in 1946. It was replaced in 1972 by the current diner which had previously been the Somerdale Diner. Today, in Somerdale, NJ, that site is occupied by Loupe's Somerdale Diner, and early 1970's replacement. Meanwhile, the first Club Diner found its way to Paulsboro as the Cup and Saucer.

Continental Second and Market Streets, Philadelphia, PA

Crestmont II

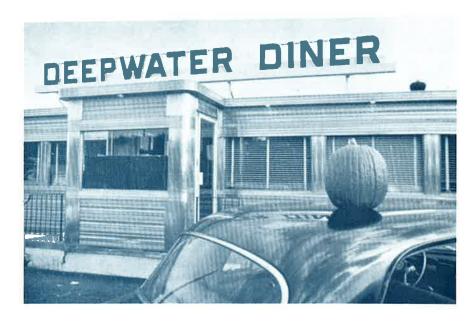
U.S. Route 30, Coatesville, PA

1948 Paramount

The Crestmont II Diner was literally saved from the bulldozer by the family who runs it today. They deserve a Blue Ribbon for diner rescue, good food service practice, and for providing a great community meeting place. Fresh food, cooked from "scratch" (nothing from a can or box) is the rule in this kitchen. Real mashed potatoes, and real roast turkey in all sandwiches and platters, and much more...

The decorative motif throughout this diner is railroad memorabilia— an appropriate choice due to this diner's close proximity to a very busy rail line. The approach to this diner from the east was once quite a treat. The skewed, double bridge over the tracks was an ancient affair that would certainly have delighted those old bridge lovers among us. This diner's interior is a veritable palace of original materials and design. This is one of the only Paramount diners that still has its manufacturer's logo tags in excellent condition. These paramount tags were silk screened and often defaced by years of cleaning and scrubbing. This diner is a fine choice for our main course stop on the diner dinner tour.





Despwater Diner Route 130 Deepwater, NJ

mid-1950's Silk City # 5809

This is an authentic truck stop diner located on one of New Jersey's oldest highways, Route 130, formerly Route 25. The Deepwater maintains its neon sign, located atop the diner. The best time to view it is on a rainy night, when the glowing red neon letters reflect in the parking lot and on the eternally idling semis parked there. The Deepwater Diner embodies the spirit of southern New Jersey, the waitresses have distinctive accents, one is surrounded by more farmland than industry, and grits are served with the eggs. This diner is also the home of the 72 oz. "Honcho Special" steak.

The Dining Car

8826 Frankford Avenue, Philadelphia, PA 1981 Swingle

Nancy Morozin, owner and manager of The Dining Car, continues her family's culinary tradition. Her father opened the Torresdale Diner, a Swingle diner that she describes as having an Early American theme with copper and wagon wheel decor, on this site in 1961. A Victorian theme, highlighted by lamps from the grand Atlantic City hotels demolished for today's casinos, succeeded the colonial decor.

When he wanted to update the Victorian look, Ms. Morozin's father worked with the Swingle company to create The Dining Car. Manufactured in several pieces at the factory, then assembled and finished at the site, the Dining Car opened December 14, 1981. It was the last diner built by Swingle.

Ms. Morozin added the very successful market to the front of the diner four years ago. She is very generous with her time and expertise; several neodiner operators have learned the trade at the Dining Car.

This is a serious food service operation, serving 15,000-17,000 people each week. It remains one of the few area diners open 24 hours a day, and only Christmas closes the Dining Car!



Gateway Diner

2540 Ridge Pike, Jeffersonville, PA1949 Fodero

Joe Phillips scurries from kitchen to corner booth to counter and back, not serving customers in the typical sense, but rather holding down several conversations at once. It is not unlike the skill of one of the diner's veteran waitresses carrying several orders in her arms. Joe says he has been here since 1937 when he worked for the former owner. But that was in a 1932, 18 stool, O'Mahony set perpendicular to the street. The diner it replaced is parallel to Ridge Pike in a more assertive manner, much like Joe. He convinced his boss to add the dining room in 1957 to keep up with the demand in this popular eatery and his dedication and hard work was rewarded when he inherited the diner and its property. Patrons feel welcome, the food is good and the talk is lively in this well-kept Fodero.





Ingleside Restaurant 3025 E. Lincoln Highway, Thorndale, PA 1956 Fodero

Christian Zinn opened the diner on this site on Christmas Eve, 1956. It was renamed the Ingleside when sold to the Scott brothers in 1966, who in turn sold it to Earl Reese in 1973. It is now run by Janet and Bill Kitchin. Homage is still paid to Mr. Zinn though, since the downstairs banquet room is officially called the Zinn Room. Built at a right angle with a corner vestibule entrance, the diner sits impressively on the highway. The attached bakery has added to the Ingleside's reputation for good food and service. However, the full impact of the Ingleside experience can only be felt at night. Before one arrives, the pink neon halo up ahead is more a sensed premonition rather than an observed beacon to hungry travelers. As autos pull in to the lot, all is bathed and enveloped in the glow of the Ingleside's huge roof signs. The ethereal pink atmosphere carries patrons into the diner for strawberry pie, grilled cinnamon rolls, meat loaf, mashed potatoes...

Jude's Diner

137 E. Main Street, Newark, DE 1953 O'Mahony

Jude's was designed to fit its corner lot at the intersection of Main and Haines Streets in this university town. The L-shaped dining room provides views to both streets, and the rounded corner entrance creates a smooth, wrap-around effect. Although its name has changed, little else about this diner has. It remains true to its design with only a change of upholstery and the removal of a side counter.

Opened in 1953 as The Newark Diner, advertised specials included 24-hour service, fresh baked goods, and barbecue turkey cooked on a rotisserie. Later, it was called the Hollywood Diner, and sometime after 1964, under the proprietorship of Jimmy Copoulos, it was renamed Jimmy's Diner. After Jimmy's retirement in the mid-1980's, the diner was almost lost to a massive remodeling scheme proposed by a pizza franchise. The crisis was averted when Newark residents successfully rallied for the diner's preservation. In October, 1992, Jude McDonald fulfilled a nostalgic dream when she bought the diner she frequented as a teenager.



Marley's Breakfast House

719 W. State Street, Kennett Square, PA early 1900's unknown

Previously located on the site of the Avon Grove, it was moved here about 1952. Extensive renovations were required to the deteriorating structure. However, the barrel roof, stools, marble counter and cozy atmosphere remain intact. On occasion, the breakfast special will feature the area's renowned agricultural crop for mushroom gravy over home fries.



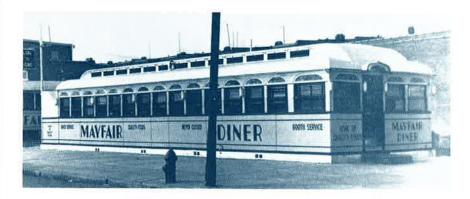
Mayfair Diner

7343-7373 Frankford Avenue, Philadelphia, PA 1944 O'Mahony

Although the Mayfair Diner has been a Philadelphia institution since 1932, non-natives may have first heard of it in November, 1992, when candidate and now-President Bill Clinton made one of his last campaign speeches here.

Brothers-in-law Henry Struhn and Ed Mulholland, Sr., opened the first Mayfair Diner at the corner of Ryan Street and Frankford Avenue in 1932. In 1944, they moved the small Jerry O'Mahony diner to the back of their site, and installed a larger one in its place. Later, they moved that larger Mayfair Diner to its current site on Frankford Avenue. To update the diner, they covered its porcelain-enamel panels with the current stainless steel and green glass skin in the mid-1950's. Interior remodeling occurred in the mid-1980's.

The Mayfair continues to be a family operation: Ed Mulholland, Jr., his brother Jack, and sister Claire Smylie now share the responsibilities of operating and managing the diner. At busy times of the day, its hard to find a parking space, but the effort is worth it. If Bill Clinton had eaten here, he'd give up on McDonald's.



MElrose

15th Street and Snyder Avenue, Philadelphia, PA 1956 Paramount



Richard Kubach, Sr. bought and opened the original Melrose Diner on March 18, 1935, setting up a block away from the current diner. The second Melrose Diner was opened on March 18, 1940. This diner was moved to East Windsor, NJ, where it

became Irene's and was ultimately demolished. The current Melrose Diner began its long life in South Philadelphia on March 19, 1956, Mr. Kubach hired draftsmen and took his own designs for the present diner to the Paramount Dining Car Co. These designs went through several full scale modifications before this unique diner layout was completed. Mr. Kubach has passed away, but his son, Richard Kubach, Jr. does an impressive job of running this large scale operation. The food is as special as the diner itself, the Kubachs having done things like going with the apple packers to the orchard in order to assure that they've gotten the best ? apple for their baked goods. Their recipe for apple pie is reformulated yearly to correspond with the taste of the chosen apple for that particular year. The Melrose is known for its colorful and personable waitresses. They wear coffee cup pins on their uniforms, which show the year when they began working at the diner. Many of the employees have been at the diner for twenty, thirty, or forty years. This is a superb diner, created with ingenuity and run with care. Mr. Kubach's office contains some interesting Melrose memorabilia, including a billboard ad from the 1960's and an early photo of his father as a dishwasher in the 1930's.

Mil-Lee's Luv-Inn Diner

5717 Rising Sun Avenue, Philadelphia, PA

The 'core' of the dining area of Mil-lees Diner is the major remnants of a small diner, (probably O'Mahony 1930's) The original operating location of this dining car was in the Trenton area. It was moved to this location during the WW II years, and named the Crest Diner. The Crest was enlarged (probably in the 1960's) and the stainless steel exterior constructed still gives a fine sparkle to Rising Sun Avenue.

Millie and her business partner / son-in-law, Lee, had operated Mil-lees Luv-Inn, a small storefront restaurant nearby on Rising Sun Avenue for 5 years. They found by a stroke of luck, that the Crest diner was available for sale quite cheaply. The Crest became Mil-lees Luv-Inn Diner (sexiest food in town) in 1978, with a decorative motif of hearts and pink and red, complete with red "love beads" as the perfect touch to the Luv-Inn atmosphere. The owners of this popular diner have offered an atmosphere of conviviality and warmth to their community 24 hours a day for 20 years.



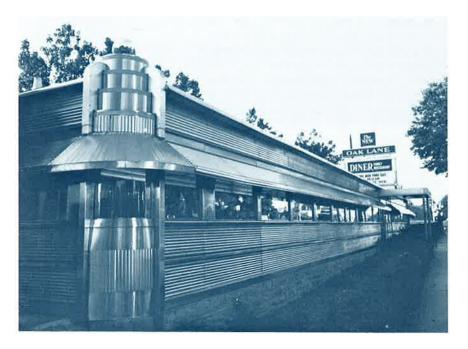
Oak Lane Diner

6528 N. Broad Street, Philadelphia, PA

1954 Paramount

Traveling northbound on Upper Broad Street one is offered a spectacular view of this 50's Paramount from a low vantage point. The unbroken parallel strips of stainless along its exterior at this eye-level perspective, gives one the impression of incredible length. You'll think this is the longest diner you've ever seen.

This popular 'Big City' diner was featured on the cover of a 1954 <u>Diner Magazine</u> issue when it was first moved to this site. This diner is now almost double its original size, but this close attention to exterior detail work has very effectively disguised all modifications. A testimonial to careful craftsmanship.



Olympia

Route 40, Sharptown, NJ 1961 Kullman

Closed for almost two decades, it appears a lack of economic incentive is responsible for the nearly original condition of this diner and that it has not yet been demolished.

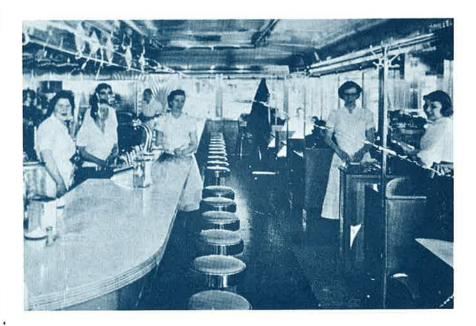


Oregon Diner

302 Oregon Avenue, Philadelphia, PA

The term "diner-rant" probably best describes the Oregon Diner. Its large sign proclaims it to be a diner, but it sure looks more like a restaurant. The sign has to be large in order to compete with everything else along the classic Strip where the Oregon is located. The Oregon appears to date from the mid-1960's and has one of the most extensive menus ever seen in a diner.





Penrose Restaurant

20th and Penrose Avenues, Philadelphia, PA 1963 DeRaffele

Penrose Avenue was the main artery south from the city prior to the construction of I-95. Its significant location is punctuated by the dramatic, pointed corner entry. The Penrose is a rare surviving example, inside and out, of the space age diner. It features original canopied booths, scalloped counter and cocktail lounge. This DeRaffele replaced a 1950's Silk City (#5802) now operating a few miles south as the Preston Diner on Route 291 in Essington.

Pole Tavern Diner

Routes 40 and 581, Pole Tavern, NJ early 1940's Silk City

Little now remaining, this diner was located on one of New Jersey's last and oldest remaining traffic circles, the Pole Tavern Circle, Routes 40 and 77. New Jersey has the unique tradition of having a diner at nearly every one of its infamous traffic circles. Over the years, this interesting relationship has resulted in many diners named "Circle" and serving as geographic landmarks for travelers. The Pole Tavern Diner was replaced by a mid-1950's O'Mahony called the Circle 40, which served the circle for three decades. This was in turn stripped to its framework in the 1980's and rebuilt as the present, modern incarnation, now the Point Diner.



Ray's Dining Car

Ridge Pike, Jeffersonville, PA Silk City

This is the only example of a late 1950's Silk City Diner that you'll see on this tour. Rays has been refurbished with a 1950's retro flair, and is considered a fun place to eat by its patrons from near and far. This is one of the few pre-1970's diners in the Delaware Valley with a bar attached.

At the turn of the century it was not unusual to find a 'lunch wagon' placed in front of, or attached to a house. Now this is rarely seen. Attached to its big old frame house, and aligned perpendicular to the street, Rays evokes the feeling of a great old lunch wagon dressed in 50's stainless steel.



REd Robin

Frankford and Levick Avenues, Philadelphia, PA Fodero

This diner is a fine example of a 1960's colonial style fodero. The transition away from the use of stainless steel on practically every vertical surface of diner construction began at this period of diner manufacturing. Stainless steel was quite ubiquitous in the "Chrome King" years of the 1950's. However, economic and stylistic changes were the catalyst for the almost total disappearance of this material as a decorative surface by the 1970's.

It is important to note that very few of the original, attractive and sturdy features of this diner have been replaced by its owners. The exterior glazed tile, twin coupolas, and decorative red robin tiles under the vestibule eaves as well as many interior details, wagon wheel chandeliers, copper grillhood, cashier stand and jukeboxes all contribute to the charm of this great little diner. The Red Robin replaced an older, smaller diner of unknown vintage named the Devon Diner.

The menu offers good traditional diner fare. The waitresses wear traditional uniforms of cherry red with white aprons. The colonial decor is the same as it always has been. The juke box always has a great selection for all tastes. No wonder this diner has been a popular place for so many years.



Salem Oak Diner

Route 49, Salem, NJ 1954 Silk City #[]

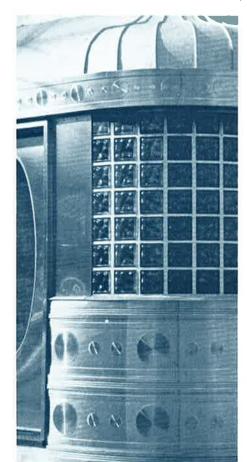
The Salem Oak had its grand opening in September of 1955. There is a display of diner lore, including the newspaper advertisement announcing the diner's opening, nicely framed and hanging in the dining room, appropriately named the Acorn Room. A menu, circa 1955 features items such as "The Saturday Nighter", a cube steak on a roll with French fries and a cup of coffee. The current owners, Bob and Barbara McAllister took the diner over from Bob's father in 1967. Bob's father had owned several old 1920's O'Mahony lunch cars, and one day went to the racetrack and won enough money to buy the brand new Salem Oak Diner. A springtime special served here is broiled shad roe and bacon. A breakfast favorite is salt mackerel and raw fries, a South Jersey appellation for home fries. The Salem Oak has two wonderful working neon signs: one atop the diner which includes a neon oak leaf and one of the few remaining neon "Diner Parking" signs, at the curb, resisting "Main Street" unification. Also noteworthy is the small alcove inside the diner where the regulars hold court. It's called the "Nut House."



Vale-Rio Diner

Bridge Street and Nutt Road, Phoenixville, PA
1948 Paramount

This beautiful Paramount opened its doors to Phoenixville, Pa. on Thanksgiving Eve, 1942. Purchased from the Haledon, N.J. company by Charlie and Pat Valerio, it has served this community continuously for 45 years. It was thoroughly cleaned, restored and slightly remodeled by the current owners. The Vale-Rio diner is now adequately prepared for operation at its prominent location at the Phoenixville crossroads well into the next century.



The Historic American Buildings survey had painstakingly documented this diner just prior to our conference. The commemorative poster for "The Diner Experience" features the resultant fine interior and exterior elevations produced by the survey. Although this structure has many well-preserved features, the stainless steel exterior with its raised, machine 'jeweled' disc shaped adornments is easily the most remarkable of these. There are very few Paramounts remaining that retain this excellent example of fine decorative machine work.

Wayne Junction Diner

Wayne Avenue and Berkley Street, Philadelphia, PA

Paramount

The fluted porcelain enamel panels are readily noticed on this diner situated perpendicular to the street. The extensive use of formica and aluminum inlays set this diner apart from most others. Recently closed, the Wayne Junction's future is in doubt.

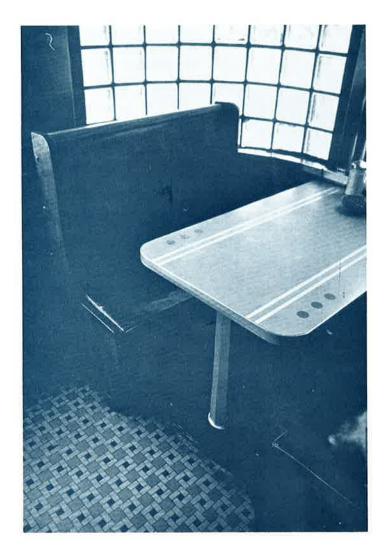


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Pages: 13, 17, 30, 33

Photographs on pages 5, 11, 21, 22 courtesy of **Jack Mulholland** (Mayfair Diner).

Photograph of The Dining Car, page 15 courtesy of The Dining Car.

Other Diners You May Want To Visit

American Diner, Paramount, 4201 Chestnut St., Philadelphia, PA

Llanerch Diner, Swingle, Rts. 1&3, Llanerch, PA

Domino Diner, DeRaffele, Main St., Manayunk, PA

Continental Diner, Fodero, 2nd & Market, Philadelphia, PA

Preston Diner, Silk City, Rt. 291, Essington, PA

Angie's Bridgeton Grille, Silk City, Rt. 49, Bridgeton, NJ

Time Out, Silk City, Tuckahoe, NJ

Daddy Pop's, Mountain View, Old York Rd., Hatboro, PA

Burlington Diner, Rt. 130S, Burlington, NJ

Littleton's, Paramount, Cheltenham & Ogontz, Philadelphia, PA

295 Diner and Truck Stop, I-295, Pedricktown, NJ

Kumm Esse Diner, Rts. 501 & 422, Myerstown, PA

Mel's Diner, O'Mahony, Rt. 422, Lebanon, PA

Hollywood Diner, Fodero, Dover, DE

Freeway Diner, Superior (Berlin, NJ), Depford, NJ

Atco Diner, Rt. 30, Atco, NJ

New Berlin Diner, Mountain View, Rt. 30, Berlin, NJ

Olga's Diner, Rts. 70 & 73, Marlton, NJ

D & K Diner, Mountain View, Rt. 3, West Chester, PA

Mustache Bill's, 8th & Broadway, Barnegat Light, NJ

Ponzio's Kingsway Diner, Rt. 70, Ellisburg, NJ

Diamond Diner, Rt. 70, Cherry Hill, NJ

Country Club Diner, Cottman Ave., Philadelphia, PA

The Delaware Valley Diner Tour Guide

Diner Dinner Tour Friday, June 18, 1993

- 1. Frazer Diner
- 2. Crestmont II
- Ingleside Diner

Delaware Valley Diner Tour Saturday, June 19, 1993

- 4. Birmingham Grille
- 5. Marley's
- Avon Grove Diner
- 7. Jude's Diner
- 8. Deepwater Diner
- 2. Salem Oak Diner
- 10. Olympia Diner
- 11. Pole Tavern Diner
- 12. Angelo's Diner
- 13. Club Diner
- 14. Elgin Diner
- 15. Oregon Diner
- 16. Penrose Diner
- 17. Melrose Diner
- 18. Wayne Junction Diner
- 19. Oak Lane Diner
- 20. Bristol Diner
- 21. Mil-Lee's Luv-In
- 22. Red Robin Diner
- 23. Mayfair Diner
- 24. The Dining Car
- 25. American Diner
- 26. Bob's Diner
- 27. Ray's Dining Car
- 28. Gateway Diner
- 29. Vale-Rio Diner

