



HOUSTON WELCOMES
THE *incomparable*
Hildegarde!

PHOTOGRAPH BY
KARSH OF OTTAWA



The Incomparable Hildegarde! . . .

There have been so many versions of the actual story of Hildegarde that some people believe she is already a legend, even a myth. Some people think she can do no wrong; others that she can do no right. From such extremes comes what show business calls "box office," and Hildegarde is box office.

Her story is so fascinating and absorbing it has been researched several times by national magazines. Hers has been one of the most unique experiences in the theatre. Chronologically it reads like an exciting motion picture scenario.

The Hildegarde of today, who is considered by our leading show people to be the great show-woman of her time, emerged from the towns of Adell, New Holstein and later Milwaukee, Wisconsin, where she studied the piano and played for silent pictures in movie houses while in her teens.

Later she toured with a four-piano act called Jerry and her Baby Grands, and it was the late Gus Edwards, the Star Maker, who suggested she retain only her actual first name. Hildegarde became the last of the great stars discovered by Edwards.



Her first trip to London at the elegant Cafe de Paris was not successful. (She recently returned fifteen years later to its bombed-out remains to do one of the most notable performances of her career, acclaimed by a great press ovation.)

In Paris and other European Cities she slowly learned showmanship. Critics here and abroad found that Hildegarde was not quite like any other artist. They saw that what is most remarkable about her is that she has the greatest range of talents of any performer of our time. She sings many kinds of songs, she is a comedienne and a quiz-master, she is an actress, entertainer, a one-woman show, and she plays the piano as a superb accompanist for her own ballads or in the more serious vein of the concert which she is studying seriously now. Above all is the Hildegardean showmanship which critics everywhere confess leads an audience into "a world of enchantment."

That showmanship came, perhaps, because the success she has enjoyed for so long a time was not achieved easily; she had many obstacles to overcome, but people of her remarkable talents do not know what it means to give up.



Her friends number presidents, governmental leaders, industrial tycons, artists, writers and military great. She is consistently voted one of the best-dressed women in America, and the many imitations of Hildegarde have become a national industry.

Her engagements in the world's most elegant supper clubs in Europe and in the leading cities of the United States have now been extended to even larger audiences in radio, recordings, theatre and concerts. Recently the press hailed her two and one-half hour concert in a mammoth auditorium as brilliant and the most versatile performance of its kind.

At this moment, Hildegarde is being sought after by some of the leading sponsors for television and may become, as many critics prophesy, one of the most important figures in this new and tremendous field of entertainment.

Asked how she felt about appearing in Houston for the first time, Hildegarde replied:

"I am grateful for past successes, but every new engagement is a challenge. It doesn't mean that because I, fortunately, made good in some cities I must take successes for granted for future engagements. It is my job (and I love it!) to learn what each public enjoys and give it to them.

"The Shamrock is one of the world's truly wonderful settings where any artist should be thrilled to play. It took tremendous faith to build this hotel. For it, I think Houston and all of Texas owes Mr. Glenn McCarthy a great debt of gratitude."

Shamrock Champagne Cocktail 1.50

Dinner

7.50

Celery Hearts, Ripe Olives and Pickles

Watermelon Cup Grenadine

or

Cream of Fresh Asparagus

Grilled Filet of Red Snapper, Chive Mustard Sauce

or

Creamed Sweetbreads en Patty Toulousaine

or

Spring Chicken Grilled Americaine

or

Roast Prime Ribs of Beef

Pommes au Gratin

Braised Celery

Salad Delice

Coupe Tutti Fruitti

Petits Fours

Demi-Tasse

No Substitution

May we suggest one of the Superb Wines from our Cellars

Sunday, July 3, 1949

*No Cover Charge
Minimum Check 7.50 Per Person*

La Carte du Jour

Appetizers

Imported Pate de Foie Gras 3.50
V-8 Cocktail .35
Red Melon Balls au Kirsch 1.00
Fruit Supreme Bacardi 1.00
Nova Scotia Smoked Salmon 1.75

Red Tomato Juice .35
Watermelon Relishes .60
Cornets of Prosciutto Ham (3) 1.20
Canapes Assortis 1.25, with Caviar 1.75

Baker's Cantaloupe .65
Fresh Beluga Caviar 4.00
Clam Juice Cocktail .50
Sea Food Cocktail 2.25
Bowl of Relishes .75

Soups

Consomme Paysanne .50
Cold Cream Vichyssoise .55

Onion Gratine .75

Cream Andalouse .55
Jellied Madrilene .50

Fish

Red Snapper aux Fines Herbes 2.40

Filet of English Sole Bonne Femme 3.00

Pompano Amandine 3.25

Lobster a l'Americaine with Wild Rice 4.50

Terrapene Maryland 4.00

Entrees

Breast of Guinea Hen with Grapes 3.00

Boneless Stuffed Jumbo Squab Bonne Femme (30 min.) 4.00

Partridge en Casserole Forestiere (20 min.) 5.75

Long Island Duckling with Glace Pineapple Singapore (for two) (45 min.) 8.00

Whole Rack of Lamb Mascotte (for two, 40 min.) 7.50

From the Grill

Chateaubriand Grilled, Bearnaise Sauce, Souffle Potatoes (for two, 25 min.) 14.00
Filet Mignon (15 min.) 6.50
Double Loin Lamb Chop (25 min.) 3.20
Lamb Chops (15 min.) 3.50
Prime Sirloin Steak (20 min.) 6.00
Spring Chicken Colbert, Whole (25 min.) 5.50
Whole Broiled Lobster (25 min.) 6.50
Roast Prime Ribs of Beef 4.25

Cold Buffet

Maine Lobster Salad 3.25
Crab Flakes Salad 2.25
Tuna Fish Ravigotte 2.00

Chicken Salad 2.50
Virginia Ham 2.00

Pate Maison 1.50
Baked Ham with Jelly 1.70
Assorted Cold Cuts 2.75

Vegetables

Broiled or Creamed Mushrooms 1.25
Creamed Spinach .60
Souffle Potatoes 1.00
Creamed .50

Fresh Creamed Corn .65
Broccoli .65
Fresh Asparagus .85
French Fried .40
Saute .50

Fresh String Beans .70
New Peas .65
Baked .40
Lyonnaise .50

Salads

Romaine .60

Alligator Pear .95
DRESSINGS: Russian, French, Mayonnaise or Hitching Post

Lettuce .65

Mixed Green .75

Desserts

Crepe Suzeette 2.00
Coupe Montmorency 1.00
Flaming Apricots Petit Duc 1.60
French Ice Cream: Vanilla, Coffee, Pistachio, Chocolate, Fresh Peach .65

Petits Fours .40
French Pastry .50

Cherry Jubilee 2.00
Assorted Fruit Pies .45

Frozen Eclair .65
Broadway Cheese Cake .60
Brandied Peaches Melba 1.75
Sherbets: Lemon, Lime, Raspberry .50

Fruits

Grapes .70
Fresh Peach .30

Pear .60
Fresh Cherries .40

Apple .50
Fresh Stewed Peaches .65

Your Favorite Cheese .75

Coffee (Pot) .45

Iced Tea .45

Demi-Tasse .25
Tea .45
Bread and Butter .25

Golden Guernsey Milk .30
Iced Coffee .45

*A Gallery of
Hildegard's
most recent Photographs*

