

He Dined at the Waldorf

How the Famous Prize Jersey Bull of the Milk Show Was Invited to a Banquet at the Waldorf-Astoria Hotel as Guest of Honor of Five Hundred Admiring Cattle Raisers

THE traffic policeman raised his warning hand. The stream of limousines coming down New York's busy Fifth avenue stopped short at Thirty-fourth street. With a leisurely stride and great dignity a thoroughbred Jersey bull strode along into the avenue.

He stopped for a moment, looked up the great avenue toward the Public Library, and then turned his head and looked down toward the Victory Arch. A gentleman said a word or two in the animal's ear and he then continued on across the street to the sidewalk in front of the Waldorf-Astoria Hotel.

As the splendid animal approached the entrance half a dozen uniformed hotel attendants and a dozen men in dress suits stepped forth to greet the bull. Glancing up the steps the animal saw that a plank runway had been laid with a carpet on it. Up this gentle carpeted incline the bull proceeded with majestic tread and disappeared into the main hall of this busy hotel.

He was the famous two-year-old thoroughbred Jersey bull whose name is "Financial Sensation." He has a market value of \$60,000 and is the highest priced bull in America.

He was the centre of interest at the recent Milk Show in New York, and so much attention was given to him that it was decided to give a dinner in his honor at the Waldorf-Astoria. No less than five hundred guests assembled at this banquet to do honor to the bull. It was the first time that an animal had ever been the guest of honor at the Waldorf, and appropriate preparations were made for the comfort of this distinguished guest.

Appreciating the great compliment, the owners of the bull took special pains to have the animal exquisitely groomed for the occasion.

The banquet was on April 25, and two days in advance of the dinner the bull was covered with blankets and rubbed down twice a day with crude oil to get his dinner coat in sleek and shiny perfection. He also received a haircut with fine hair clippers to eliminate any vagrant whiskers that might have previously eluded his groomers.

The bull's horns received especial attention. The horns were polished and scrubbed and powdered and oiled and repolished again and again. First they were rubbed down with fine emery paper and then briskly polished with pumice stone. Having attained the highest possible degree of smoothness a bit of crude oil was applied and the horns were rubbed down again. When this foundation coat of crude oil thoroughly dried a light coat of olive oil was applied and rubbed down. A final application of cold cream was then made and this was polished with chamomile skin.

A bull has no finger nails for a manicure to give attention to, but he has four hooved feet, which are a more difficult task to put into prime condition. A specialist on bovine pedicuring worked a portion of two days on the bull's hoofs, paring them and trimming them and filing them and sandpapering them and oiling them and polishing them and re-oiling them and re-polishing them, and just before the animal started out for the dinner a final polishing was given the four precious hoofs.

Unlike a lady dressing for a formal affair, the well-bred bull gives little attention to the coiffure. The bull's hirsute asset is his tail. This must be marceled as scrupulously as any lady's hair. For two days previous to the banquet it was braided together with a kind of pliable weed and kept tied so as to form innumerable little wavelets. When the weed is finally taken out and the tail combed and brushed it acquires a fluffy and wavy appearance which is quite fascinating.

When the time came for the bull to leave his apartments at the Milk Show, a few blocks away, he did not take a taxicab, but walked to the Waldorf. As he entered the hotel corridor the owner put his arm affectionately on his head and walked beside him through the hotel office to the elevator. Up the elevator to the third floor the party went, and there, passing through the hall, entered the banquet room. The assembled guests all stood as the bull entered the hall, and in a procession they escorted their honored guest to his special table. This table was fully appointed with napery, silver and glassware, and in addition to the bull's two personal valets were assigned two of the Waldorf waiters.

As the bull took his position at his table of honor cocktails were served, and each of the five hundred guests raised his glass. For the bull there had been provided a generous sweetened oatmeal cocktail, which was served in a silver champagne bucket. As this mammoth cocktail was raised to the bull's lips by the two waiters the guest of honor sipped it with some deliberation, then raised his head, as if to bow an acknowledgment to his five hundred hosts.

As the champagne bucket was removed one of the bull's personal attendants wiped his lips with a napkin while the other attendant slipped a tablecloth around the bull's neck and chest and tied it behind his ears as a sort of giant napkin to prevent any drops of food from staining the marvelous shine of the guest's chest or his brilliantly polished forehoofs.

Following the cocktail the largest Sheffield silver platter in the Waldorf was brought in by four attendants, heaped with bran and ground oats mixed with a special relish which Oscar, the famous maitre d'hotel, insisted on concocting, saying that he knew just what sort of a relish would tickle the palate of this distinguished guest.

The bull consumed his platter of bran and oats with great relish.

The second course was another platter, heaped high with macerated beet pulp

and flecked with another special relish designed by the great Oscar. This dish also met with the approval of the bull, for he ate every scrap of it.

For dessert the guest was served with a huge tray of timothy and clover hay chopped fine and sprinkled with green alfalfa leaves and sweet buds. This the bull devoured with huge delight and looked about for more. He was not disappointed. The waiters soon returned with a second heaping tray of the same delicacy and the bull devoured every bit of it.

While the guest of honor was proceeding with his dinner the five hundred hosts at the various tables throughout the banquet hall were following their menu cards and making speeches and complimentary allusions to their distinguished guest of honor.

The special attention which the Milk Show accorded to "Financial Sensation" was because this animal represents the highest point yet reached in breeding Jersey cattle. By improving the breed of

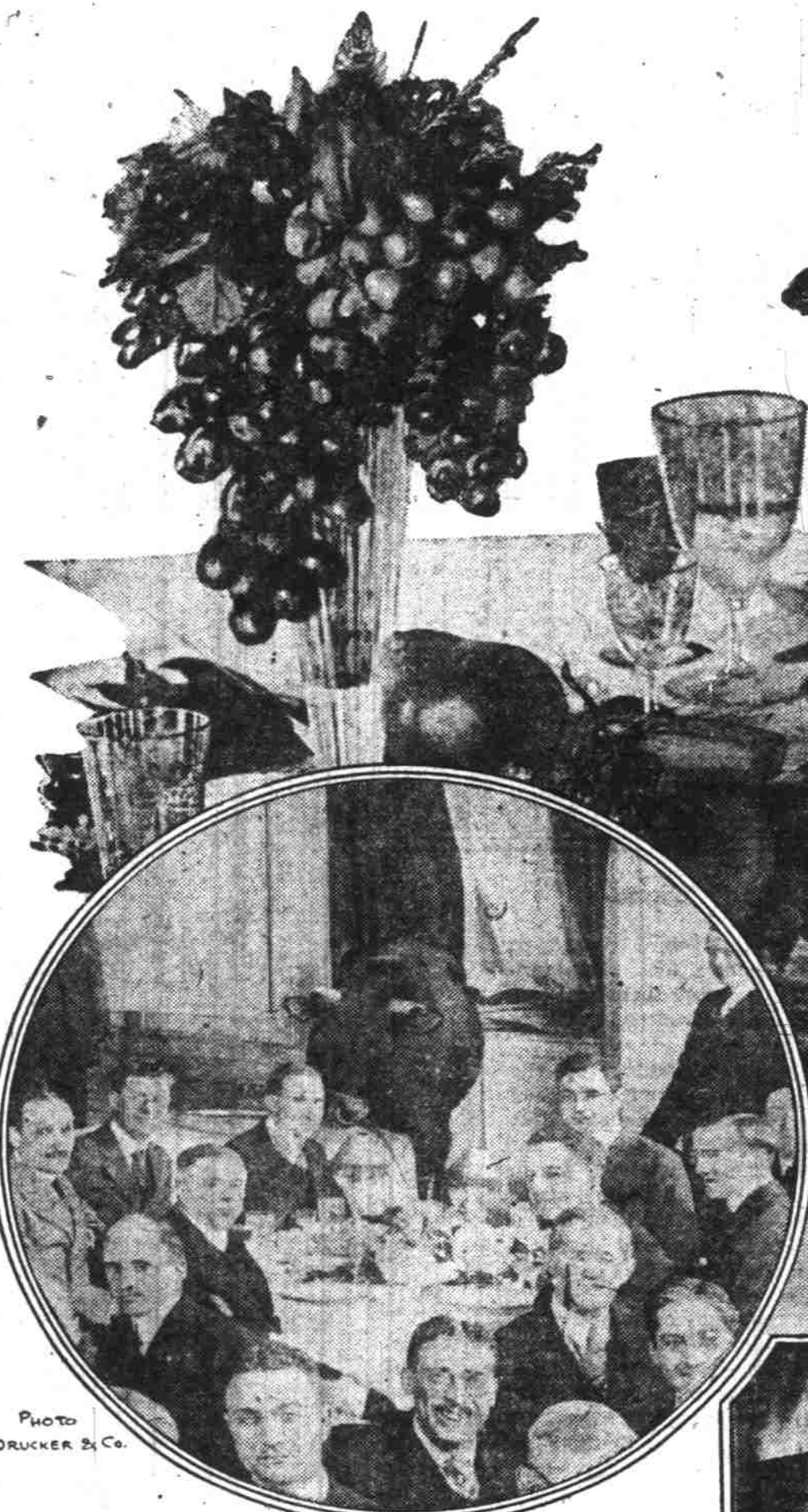


PHOTO
DRUCKER & CO.

milk cows, which in turn for every improvement will produce a higher percentage of butter fat in the milk, it is expected that in time the cost of milk to the consumer will be decreased. It costs just as much to feed a scrub cow which gives three per cent butter fat in the milk as it does to feed a high grade cow which gives six per cent butter fat in the milk. This is what farmers do not seem to understand. President W. T. Munn, of the American Jersey Cattle Club, speaking at the banquet in honor of "Financial Sensation," said:

"There are 2,300,000 dairy cattle in the United States, and not more than 500,000 of them are on a profitable basis. These 500,000 are pure bred cattle.

"The increase per person in the United States over the increase per cow has been about 20 per cent in the last eight years.

"These two facts show what is the cause of the increasing cost of milk and butter. This is an industry on which the welfare of the people depends.

"There are 6,200,000 farms in the country. There is invested in the dairy industry in the States \$3,000,000,000, and the products of that industry last year were \$3,000,000,000."

The way the price of milk is to be

Photograph
of the
Distinguished
Guest
of Honor
and
Some
of His
Hosts at
the
Waldorf
Astoria
Banquet.



The Honored Guest Leaving the Hotel After the Banquet.