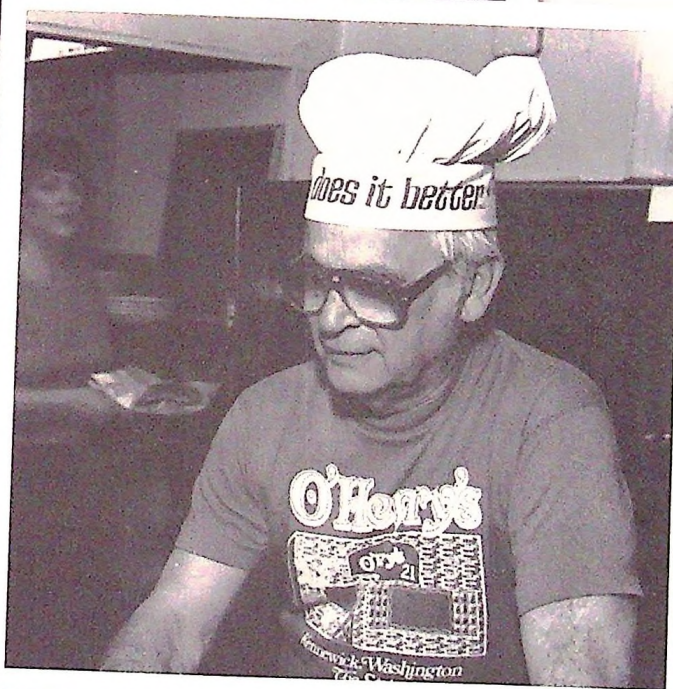


# Henry Belair

HISTORY & RECIPES  
SINCE 1927



KENNEWICK • WASHINGTON



# *Prolouge*

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Kennewick was a small, dusty town with a downtown core and little else when the Belair family name first made itself known to its residents. Belair Bakery on Auburn Street took its rightful place among downtown Kennewick businesses.

Throughout the next eight decades, most businesses with a hold in downtown Kennewick left or closed, driven away by inclination or hard economic times, including The Great Depression; the Belair name and family business did not.

It changed with the times, and variously its name with it, but always founded in the traditions of a family-run business with a premium on service for its customers and food to meet their tastes.

Through nearly 80 years, the Belair family business at 20 S. Auburn St. has been known as:

- Belair Bakery
- Kennewick Baker
- Belair's Bakeshop
- Belair's Wholesale & Retail Bakery
- Belair's Retail Shop
- Belair's Donut Shop
- Bel-Air's Ice Cream Parlor
- O'Henry's Go Go

The names had various origins. Most notably, the most recent rendition, "O'Henry's" derived from a conversation Henry Belair was having with a customer who happened to begin her remarks with, "Oh, Henry...." The famous "Oh Henry's" candy bar can be purchased at O'Henry's."

"The name may have changed but the quality remains the same," O'Henry's notes.

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As much for its food, O'Henry's is noted for its personality.

It has an extensive photo collection of Kennewick High School students dating back to the early decades of the 20th Century. Framed on the walls and peering up at customers through glass-covered tables are the autographed photos of famous celebrities, including many of the great legends of Hollywood. Many have been personally signed for Henry Belair, who owns O'Henry's with his wife, Jeannie.

In the private dining room that can seat 20, photos of some of the early-day Kennewick sports teams, including Yakima Valley champions, adorn the walls.

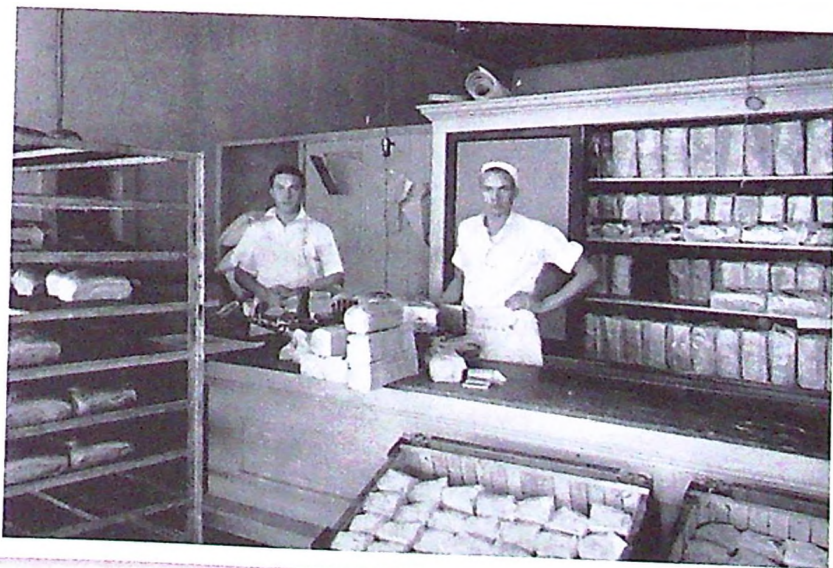
O'Henry's, a downtown business landmark since 1927, has been a recipe for success, and the creator of unique recipes to serve its generations of customers. This small cookbook serves to share many of those recipes and a small history of this unique business landmark with customers who have enjoyed the food and atmosphere of O'Henry's through the years, and who O'Henry's has so enjoyed serving.



# *The Beginning, 1927*

Adelard T. Belair had just celebrated his 35th birthday when he and his wife, Emma, 33, bought Haas Bakery in downtown Kennewick from Mabel Haas in November 1927.

The young couple, both born in Minnesota, Adelard, affectionately known as A.T., in Red Wing on October 28, 1892, and Emma, in Fairmont on May 4, 1894, had sold their Prosser bakery to return to the tiny Tri-Cities where Henry was born in Pasco in 1922. They also had a daughter, Lorene, four years older than Henry. Since that 1927 purchase nearly 80 years ago, the shop has remained a family landmark business along a short stretch of Auburn Street between Kennewick Avenue and First Avenue, always with an eye on serving a loyal and dedicated clientele, that in many cases became close family friends. The family lived at the site in the early years, with the family business variously named Belair's Bakery and Kennewick Baking Company in the early years. But, in 1936, with the need for expanding the bakery operations apparent, the family moved to 421W. Kennewick Ave. The present stucco building still serving as O'Henry's, was built on the site where the family had been living.



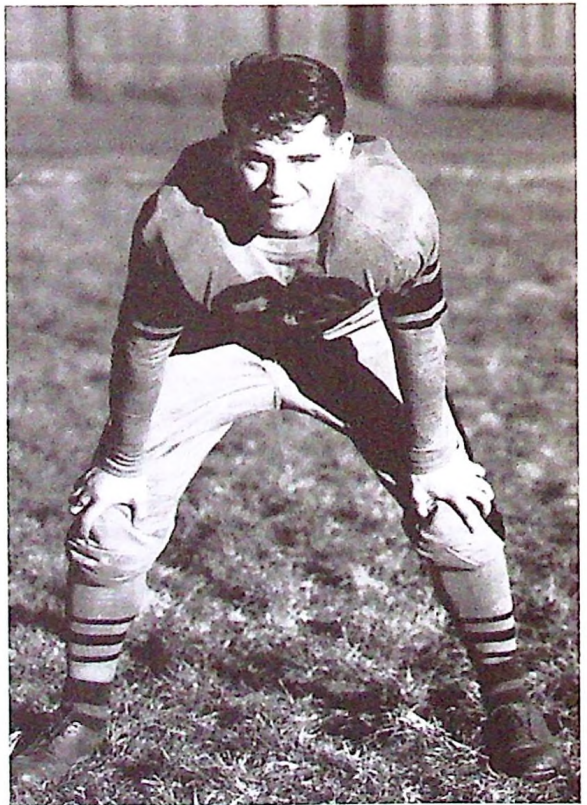
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A.T. had built the small bakery from a small wholesale and retail outlet into a large distributorship of bakery products. During the years of World War II from 1941 to 1945, it had a daily output of 5,000 loaves of bread per day.

As Henry grew to be a teen-ager, he worked in the family business, while becoming an athletic standout at Kennewick High School. One game was particularly significant in his senior year, with the local weekly newspaper, The Kennewick Courier-Reporter taking note. It was Sept. 20, 1940 at the old Kennewick High football field. The Kennewick Lions were playing host to the Zillah Leopards, and "Junior" Belair went on a running back rampage.

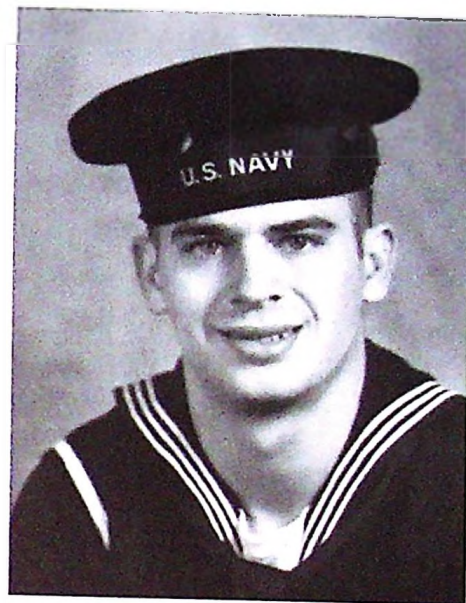
It started taking a quarterback handoff on the Lions' 37-yard line. Junior cuts behind his blockers, finds an opening through the Zillah line and scampers 63 yards unscathed for a touchdown. It was the beginning of a long day for Zillah on that early-autumn afternoon.

Henry scoured four more times, including an interception return for a touchdown, and the Lions rolled to a 31-6 win over Zillah.



# The War, 1942

Six months after Belair graduated from Kennewick High School in 1941, the Japanese attacked Pearl Harbor. He was attending Washington State College in Pullman at the time. Today it is Washington State University.



When the United States declared war on Japan after the Pearl Harbor attack, Henry considered enlisting in the U.S. Marines, but the nation was experiencing a shortage of domestic workers and he received a one-year deferment to assist the family bakery business until help could be arranged for the business. In 1942, he entered the U.S. Navy, was assigned to a submarine tender in the submarine service and was sent to war in the Pacific.

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OFFICE OF PRICE ADMINISTRATION  
**WAR RATION BOOK TWO**  
IDENTIFICATION

*Belair, Emma Elizabeth*  
(Name of person to whom book is issued)  
*421 Kennewick Ave.*  
(Street number or rural route)  
*Kennewick* *Wash.* *48* *976704*  
(City or post office) (State) (Zip) (Serial)

ISSUED BY LOCAL BOARD No. *87-4-1* *Benton* *Wash.*  
(City) (State)  
*Casside Ave.* *Kennewick*  
(Street address of local board) (City)

By *Nigel Hapkins*  
(Signature of issuing officer)

SIGNATURE *Wm. A. T. Belair*  
(To be signed by the person to whom this book is issued. If such person is unable to sign because of age or incapacity, another may sign in his behalf)

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## *Post-War Years, 1946*

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Henry returned home from the war in 1946, with his wife, Jeanne, who he had met in Marblehead, Mass., and their infant son, Roger.

Two other sons followed, Randal, in 1949, and Ronald in 1955. When A.T. died in 1955, Henry took over the business management, and in 1963 when his mother, Emma, died, Henry and Jeanne took over ownership of the business.

## *The Card Room, 1975*

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O'Henry's card room opened in March 1975 to the announcement that "Card Rooms Are Back." In addition to making ice cold beer available, and specializing in poorboys, hamburgers and home-made pies, half-price specials in the card room were offered on Men's Day every Tuesday and Wednesday. Five tables were made ready and often were working simultaneously.

The price was right. Sitting at a table was offered for \$2 per day or \$1 per hour. The small card room was a warm and comforting place to come for many patrons, mostly retired elderly men who looked forward to a quiet getaway to fill their time with companionship and friendship.

"We're just a bunch of old retired guys playing cards," said one. "It's something to pass the time away."

And of Henry, the old cardplayer added: "We've got a good host here, too." The idea of adding the card room to O'Henry's was not to get rich. Belair paid \$100 a year for a license which allowed non-poker card games, such as rummy, and he paid 20 percent of his card-playing income to the city. He spent \$1,000 when \$1,000 meant much more than today to remodel for the card room's five tables.

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Henry said it was just nice to do something for elderly men who had lived and been serving Kennewick for years.

"I feel like I'm doing something for the old-timers, giving them some place to come," he said. "My main interest is to cater to the elderly," he added. "Mainly it's a recreation room for the senior citizen to come down and play a little pinochle or rummy."

## *The Ice Cream Parlor, 1968*

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Bel-Airs Ice Cream Parlor opened with 45-cent milk shakes and 50-cent malts, while a Bel-air's old fashion sundae went for 50 cents. It included "gobs of whipped cream, nuts and a delicious marshmallow cherry. Flavors included chocolate, strawberry, old-English toffee, pineapple, blueberry, cherry, peanut butter and marshmellow. The Bel-Airs Ice Cream Parlor menu offered a mountain-high list of choices with a patriotic flavor far in advance of today's patriotic flavor. As the menu noted of its ice cream creations: "Sundaes, Mondaes, Scmundaes, What's the difference" Try one and see!

Indeed, there was the Bunker Hill, the Liberty Bell, the Valley Forge, Marbleheader, Benedict Arnold, the Spirit of '76, Betsy Ross, Constitution, John Hancock, Old Ironsides, and Paul Revere's Ride (for quick energy). They could be some concoctions. The Bunker Hill, for example, consisted of:

"A hill of chocolate, vanilla, strawberry, butter brittle, and raspberry marble ice cream with pineapple and hot fudge slopes, topped with a marshmellow glacier, whipped cream, and a valley of banana and strawberries below." It was, the menu admitted, "A conglomeration, but pleasantly so."

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1968

# Bel-air's

ICE-CREAM PARLOUR RESTAURANTS  
20 S. Auburn, Downtown, Kennewick

## menu

- |  |   |
|--|---|
| • JUICY BURGER..... 75¢                                    | • CHEESE BURGER..... 85¢                              |
| • MR. TOPPER <small>INCLUDES CHEESE AND HAM</small> \$1.10 | • HUNGRY "I" <small>TRI-CITY'S LARGEST</small> \$1.10 |
| • JR. BURGER..... 39¢                                      | • JR. CHEESE BURGER..... 49¢                          |
| • CURLY Q FRENCH FRIES.....                                | LARGE ORDER..... 45¢                                  |

SIDE ORDER OF CURLY Q FRENCH FRIES  
WITH ANY REGULAR SANDWICH..... 20¢

Try Our **BURGER BASKET**..... 95¢  
"Ask About Our Daily Special"



### Student Sandwiches

- |                       |       |
|-----------------------|-------|
| • Tuna Salad          | } 55¢ |
| • Egg Salad           |       |
| • Grilled Cheese      |       |
| • HAM and CHEESE..... | 95¢   |
| • STEAK SANDWICH..... | 95¢   |

### PIES!!



BIG 1/4 PIE SLICE

40¢

### SIDE

- |                       |     |
|-----------------------|-----|
| TACOS.....            | 55¢ |
| DIETER'S SPECIAL..... | 85¢ |
| SOUP du JOUR.....     | 35¢ |



### BEVERAGES

- |                          |     |
|--------------------------|-----|
| COFFEE, TEA, SANKA.....  | 14¢ |
| HOT CHOCOLATE, MILK..... | 24¢ |
| SODAS,                   |     |
| MALTS.....               | 55¢ |
| SHAKES.....              | 50¢ |

SPRITE, COKE,  
ROOT BEER  
14¢ - 24¢



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And how many did it serve? According to the menu: "Serves 1-?"

While Bel-Airs's Ice Cream Parlour and Restaurants continued serving sandwiches with "thick slices and slices and slices of meat or delicious hamburgers," it offered many different flavors of ice cream and sherbert and old-fashioned sodas. Its candy department featured Pennsylvania Dutch candy, old-fashioned stick candy, licorice whips and lollipops.

And Bel-Airs Ice Cream Parlor offered rather unusual hours. It opened at 7:01 a.m. on Tuesday, Wednesday and Thursday, and closed at 6:59 p.m. It opened at 7:01 a.m. on Monday and Friday, and closed at 9:59 p.m.

The rich traditions of America's ice cream parlor figured into Bel-Airs Ice Cream Parlor. According to "A Little History," written by Henry and Jeanne's son, Roger, the ice cream parlor had a tradition dating back to the early 1800s.

"First, let's wander back to 1808, when the sidewalks of New York weren't exactly overflowing. In this year, drug stores started selling carbonated water as a "health-giving water." One druggist, a Dr. Physic (no kidding) is supposed to have sold carbonated water mixed with mineral salts. (Come to Bel-Air's and who knows? - think of the money you can save on pills). In 1838, a bright soda operator got the idea of adding flavors to the carbonated water. His friends and customers enjoyed it so much, he began to bottle the "stuff."

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"The history of the ice cream soda is also very interesting," Roger Belair continued. The story goes that during the Franklin Institute Celebration in Philadelphia, a concessionaire ran out of flavor for his soda water and bought some ice cream to melt it down and add as flavoring. The customers were coming at such a rate that he did not have time to melt the ice cream and started serving it in chunks with soda water. This new drink was met with such delight by the public and the ice cream soda was born. Continuing, Roger Belair wrote: "Many people in the early days thought that soda water was actually intoxicating, and in Evanston, Illinois, a law was passed prohibiting the sale of ice cream sodas on Sunday, an ingenious drug store operator got around the law by serving just the ice cream and syrups, leaving the soda water out and calling it an 'ice cream Sunday,' later changing the spelling to sundae because the town fathers objected to the naming of an ice cream dish after the Sabbath Day. The ice cream parlor has always been known in America as a fun place to go with your friends to enjoy luscious ice cream dishes and good times to eat. We hope here at Bel-Airs that we can offer all that an ice cream parlor should."



## *Go-Go Girls, 1984*

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Henry Belair was never one to stand still when it came to innovative ideas for his business.

"A lot of businesses don't want to change and they wonder why business is bad," he once said during difficult economic times. "Mine is better than ever."

Perhaps no promotion or idea he came up with, from 21 flavors of ice cream to the many and varied autographs pictures of the famous he has displayed at Henry's, could match his Go-Go Girls promotion. Go-Go girls were not a new idea in 1984. His was.

"The catch was that all the girls had to be at least 60 years old," Henry said. When he put an ad in the newspaper, it caught not only location attention, but state, national and even international, as well.

Radio stations from across the country contacted him, CBS News ran a story, It came to the attention of nationally-known radio broadcaster Paul Harvey. A Japanese station sent a crew for a documentary. It appeared in the military Stars and Stripes in Germany and Henry received a letter from a G.I. A public audition in his parking lot brought an audience of 400.



Kennewick's own Fran Spooner brought a vitality to Henry's idea as perhaps his most illustrious Go-Go Girl. She had a rich background to draw on as she took to tabletops at then-O'Henry's 21 for a little geriatric can-can. An acrobatic dancer in the 1930s, she had shared Vaudeville stages with such legendary performers as Bob Hope, Jerry Cologna, George Jessel, Burns and Allen, Rudy Vallee, and Count Basie. At the close of World War II, she entertained U.S. troops in occupied Germany with her hoop dance.

Henry said the idea for the Go-Go Girls was almost happenstance, coming on the heels of a standard joke he used when younger customers came in. He would tell them to wait for their hamburger, and "the dancing girls will be here in a few minutes."

When he was asked by a young patron one day: "Where are the dancing girls," Henry decided to take it a step further. That led to the idea for good business.

"Everybody who works here is between 65 and 75," he said at the time. "I figured why not get somebody our age?" Once national exposure took hold, letters flowed in from around the country from would-be applicants.



One from New Jersey wrote: "It will interest you to know that my mother (who is 76 years old) heartily approves of your promotion of Go-Go Girls of a ripe age."

Another from New York offered to travel west to be one of his Go-Go Girls. "I read the article in the Examiner about needing grannies to entertain," she wrote on pink stationery. "Well, I think I qualify. I'm over 60 and have 9 grandchildren."

## *Encinitas, California*

He received a letter from a woman in Encinitas, California from a woman who read about his promotion in a San Diego daily.

One thanked him for "giving me hope, for acknowledging that older women are lovely...What a wonderful gift you (unknowingly) gave to so many older ladies...." Many letters came with enclosed pictures of would-be Henry's "Go-Go Girls."



**SPECIAL 38¢**  
**STRAWBERRY**  
**SHORT-CAKES.**  
 Just full of nice ripe Raspberries.



**Special**  
**Tutti Frutti Cake**  
 Just full of  
**39¢** ea.  $\frac{1}{2}$ -20¢  
 - Currants  
 - Raisins  
 - Nuts and  
 - Cherries.



**Special.**  
**Peach Melba**  
**Cakes.**  
**33¢** it's a wonderfull  
 cents. Combination



# Pies

---

## STRAWBERRY RHUBARB

1/2 # rhubarb  
1/2 # strawberry  
Salt  
6 teaspoons flour  
1 1/2 cup sugar  
cube Oleo on top  
freeze

## RHUBARB PIE

1# rhubarb  
Salt  
6 teaspoons flour  
1 1/2 cup sugar  
cube Oleo on top  
freeze

## CHOC CHESS

10 eggs  
6 cups of sugar  
Add  
1# Oleo melted  
1 1/2 cup Hershey Chocolate  
salt & vanilla  
crushed walnuts on top  
freeze

## LEMON CHESS

10 eggs  
6 cups of sugar  
add  
1# Oleo melted  
1 1/2 cups lemon juice  
freeze

## EAGLE BRAN PUMPKIN

1 can Libby Pumpkin  
14 oz. Eagle Bran  
2 eggs  
2 teaspoons pumpkin spice  
salt  
9" pie shells  
freeze

## CHUCK'S PEANUT BUTTER PIE

8 oz. cream cheese  
12 oz. Eagle Bran  
1 cup peanut butter  
1 teaspoon lemon juice  
8 oz Kool Whip  
Graham 8 oz. Crust  
freeze

## KEY LIME

8 oz. Kool Whip  
1 sm Eagle Bran Sweet  
4 oz. lime juice  
green color  
Graham 9 oz. Crust  
freeze

## CUSTARD PIE

14 egg  
salt  
vanilla  
stir  
3 1/2 cup sugar  
7 cups milk  
Cook at 375° until done

## PECAN PIE

8 oz. Flour  
8 oz Sugar  
salt & vanilla  
3 eggs  
1 gal. corn syrup  
4 # pecans  
freeze

1933



# Cookies

---

## RAISIN OATMEAL

2 1/2 cups Brown Sugar  
1/2 cup sugar  
1# Oleo  
6 eggs  
6 cups flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1/2 cup oatmeal  
2/3 cup raisins  
Bake 375° 8 - 10 minutes

## PEANUT BUTTER

1 1/2 cup flour  
2 tablespoons cornstarch  
1 teaspoon soda  
1/2 cups Oleo  
1/2 cup sugar  
1/2 cup brown sugar  
1 lg egg  
vanilla  
1/2 teaspoon salt  
3/4 cup peanut butter  
Bake 375° 8 - 10 minutes

## CHOCOLATE CHIP

1 3/4 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1 1/4 cups packed brown sugar  
2 sticks Oleo or butter  
1/2 cup sugar  
2 large eggs  
2 tablespoons milk  
2 teaspoons vanilla  
2 1/2 cups oats  
2 cups chocolate chips  
1 cup nuts (optional)  
bake 375° 9 - 10 minutes

## CHOCOLATE PEANUT BUTTER

1 1/4 cups flour  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1 1/2 stick Oleo  
1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup creamy peanut butter  
1 egg  
1 teaspoon vanilla  
2 cups chocolate chips  
1/2 cup walnuts  
Bake 375° 9 - 10 minutes

## OATMEAL BUTTERSCOTCH

1 1/2 sticks butter or Oleo  
3/4 cup sugar  
3/4 cup brown sugar  
2 eggs  
1 1/4 cups flour  
1 teaspoon soda  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
3 cups oatmeal  
1 2/3 cups butterscotch chips  
Bake 375° 8 - 10 minutes

## SUGAR COOKIES

1 1/2 cup powdered sugar  
1 cup Oleo  
1 teaspoon vanilla  
1 large egg  
2 1/2 cups flour  
1 teaspoon soda  
1 teaspoon cream tartar  
Bake 375° 8 - 10 minutes

1933



# Candy

---

## FUDGE

2 # powdered sugar  
4 eggs (cream)  
1/2 # Oleo  
1# chocolate chips  
melt

## BUCKEYES

1# powdered sugar  
1 1/2 cup peanut butter  
1/2 cup Oleo  
salt & vanilla  
12 oz chocolate chips  
melt

## DOP WALNUTS

12 oz chocolate chips  
1/4 cup parfin  
walnuts - as much as you want

## ROCKY ROAD

1 pkg chocolate chips  
1/2 bag colored marshmallows  
1/2 cup pecan pieces

## PEANUT BUTTER BRIDDLE

2 cups sugar  
1/2 cup water  
2 heaping teaspoon of baking soda  
1 cup white Karo syrup  
1 teaspoon butter  
2 cups raw spanish peanuts  
Mix sugar, water and Karo syrup.  
Boil mixture to 275° F. then add  
2 cups raw Spanish peanuts. Cook  
to 300° F. and take off fire. Add 1  
teaspoon of butter; mix. Then add  
2 heaping teaspoons of baking  
soda. Mix well and pour out onto  
a table or bread board covered  
with foil and well greased with  
butter or spray (PAM). Spread as  
thin as you can and pull out.

## ENGLISH TOFFEE

1 cup butter  
1/4 cup water  
1 cup broken walnuts  
1 1/2 cups chocolate chips  
Combine the first four ingredients  
in heavy sauce pan. Cook to hard  
crack stage of 300° F. Watch care-  
fully. Infrequent stirring required.  
Pour into ungreased 13" x 9" pan.  
Sprinkle top, while hot, with 3  
squares of semi sweet chocolate or  
1 1/2 cups of chocolate chips and  
1 cup broken pecans or walnuts.  
Let set for 2 hours then break into  
pieces.

IT'S NEW!

1960

IT'S FRESHER



# Bel-Air's Potato Bread

IS NOW

DOUBLE WRAPPED

for

DOUBLE FRESHNESS

Try a loaf and you will see why hundreds are asking for Bel-Air's double wrapped Potato Bread! Stays fresher longer. Retains the good wholesome flavor longer — There's nothing to compare with Bel-Air's P. B.

THE ONLY POTATO BREAD IN THE TRI-CITIES THAT'S

DOUBLE WRAPPED

Pick up a Loaf today at your Local Food Store

# Jam

---

## STRAWBERRY JAM

4 # crushed strawberries  
6 # sugar  
2 cups water (boiled)  
2 pkg MCP  
Boil 4 minutes

## 4 BERRY JAM

4 # berries mixed  
6 # sugar  
2 cups water  
2 pkg MCP  
Boil 4 minutes

## PINK LEMONADE JELLY

2 1/2 cups sugar  
1 1/2 cups water  
Mix Well to Boil Minute  
1 6oz Frozen lemonade (mix well)  
1 pkg liquor perltin  
Add lemonade & perltin

# Soups

---

## HAWAIIAN BEAN

1 can bean with bacon soup  
1/2 can pineapple sweet & sour  
1 can water

## COWBOY SOUP

1 can bean with bacon Soup  
1 # fried onions  
1 # fried hamburger

## CHILI

1 # kidney bean (drained)  
1 can whole sweet corn (drained)  
1 can condensed tomato soup  
2 cups water  
1 tablespoon onion  
2 teaspoons chili powder  
1/2 cup shredded cheese  
simmer 10 minutes  
cheese on top

