

Mary Sancrant

Side 1:

[1/1] Introduction. She started as a waitress in the patient's dining room at the tuberculosis sanatorium in Oteen, age 16. She was told not to worry about contagion. Food handlers must have TB tests today.

[1/27] In 1952 she worked in the dining room at Grove Park Inn. Although it was illegal, liquor was served. White women served coffee. All waiters were black men in elegant uniforms. The Plantation Room was beautifully decorated. It closed for winter after the tourist season. Guests came from all over and there were many conventions.

[1/50] In 1972 she went back for a short time. It was totally different. Black waitresses in cheap outfits hung together, resenting the two white waitresses. They resented the whites, received preferential treatment by management. She quit.

[1/115] In 1952 at Grove Park the blacks lived on the premises.

[1/126] She tells about the advantage of serving banquets - simplicity and better tips.

[1/177] She and her husband managed a grocery store in Franklin. In Black Mountain she worked at the "Coach House." She then went to "Bucks," the first drive-in on Tunnel Road. [Jeannette Cocklin]

[1/198] She spent 6 weeks waitressing in Las Vegas while getting a divorce and describes her job.

[1/212] After remarrying she waited on tables throughout the desert and in Washington D.C. as she followed her husband.

[1/255] With her husband she ran a semi-self-service franchised steak house. This was very successful. They had a banquet hall and over 100 tables.

[1/368] From here to the end she discusses types of restaurants, service, serving techniques, tips, the effect of tourists, and her observations of people. She said it was always easy to find a job as a waitress. She takes great pride in her 40 years as a waitress and said the secret of success was in caring, liking people, and appreciation of food. She is writing a book and wants to share her experiences with Carla, her adopted daughter who is a librarian in Pack Library. [Carla Hollar]