

John D. Hammack

(- 9 Apr 1867)

Hammack. On Tuesday the 9th inst., at 2 minutes to 3 o'clock p.m., John D. Hammock, about 39 years. His funeral will take place on Thursday afternoon at 1 o'clock from his late residence, No. 202 Pennsylvania ave. The relatives and friends of the family are invited to attend.

The Evening Star, April 9, 1867

Dead

A large portion of the people of Washington will be deeply pained to learn that John D. Hammack, the well known restaurant keeper, died at his residence in this city this afternoon. Few men had warmer and more devoted friends and none deserved them more than he; for, through life he carried his heart in his hand.

The Evening Star, April 12, 1867

Funeral of Mr. Hammack

The funeral of the late John D. Hammack, the popular proprietor of the restaurant which bears his name, took place from his late residence yesterday afternoon, and was very largely attended. Washington Lodge of Odd Fellows, of which he was a member, being present in carriages. The services were conducted by Rev. Dr. Samson, and the funeral proceeded to the Congressional cemetery where they remains were interred with the appropriate services of the Order.

The Evening Star, March 1, 1867

Hammack's

Hammack's restaurant, on Pennsylvania avenue, above Willard's, continues to be the resort of all lovers of fine living. Its larder is daily replenished with the choicest game, fish, bivalves, meats, etc., that the waters, fields and wilds of the country furnish; to say nothing of its famous stock of wines and liquors, which are unsurpassed by those kept in any other American restaurant.

The Evening Star, March 7, 1867

Hammack

The announcement of the death of Mr. John D. Hammack in the Constitutional Union yesterday, was incorrect, and we are glad to learn this morning that he is much better. Long may he live to dispense the good things of this life, at his famed restaurant, where epicures resort for all the luxuries of the season, it being one of the most complete establishments in this section.

The Evening Star, October 11, 1863

Hammack's Restaurant

Hammack seems determined not to be outdone, as the public may judge from the fact that his larder, even so early in the season, groans under a heavy weight of reed birds, ortolan, plovers, snipe, quail, blue wings, teal, mallard and canvas backs, to say nothing of his usual extensive variety of fine

meats, oysters, fish, vegetables and confections, which have done so much towards earning for his house its so universal popularity.

The Evening Star, September 11, 1862

Closed Up

Hammack's saloon was yesterday closed by order of the Provost Marshal for violating the order prohibiting the sale of liquors. The stock was turned over to the Medical Purveyor. A large number of "lesser lights" in the First Ward were also summarily closed, and guards placed over them until the liquors could be removed. The Provost Marshal is determined the order shall be respected, and it will be well for dealers to shape their course accordingly. As a rule, we believe the respectable dealers have obeyed cheerfully, but there are repeated attempts made to evade in other quarters.

The Evening Star, December 24, 1861

Hammack's New Establishment

Mr. John D. Hammack has just opened his superb new restaurant at the corner of Fifteenth street and Pennsylvania avenue. A handsome vestibule, rich with stained glass, introduces the visitor to the main saloon, seventy-five feet deep by some thirty five wide. This hall strikes the eye agreeably by the loftiness of the ceilings, the beautiful decorations, and the really handsome still life and other paintings in oil. Elegant chandeliers, and some stately mirrors (from the Douglas sale) also add to the effect. Glancing to the right and left, where, behind marble counters, prompt and experienced attendants supply those choice edibles and drinkables for which Hammack is famous, we ascend by convenient steps to a spacious dais, arranged for the eating room, with handsome marble tables set out with beautiful Bohemian wares, cut glass, etc. We note from here a graceful staircase leading to the cosiest of supper rooms above; and which are also reached by a private entrance, No. 202 Pennsylvania avenue. Under this staircase is a door, giving access to Hilburn's Metropolitan Hotel cigar store, and another exit from the restaurant leads us to a fine billiard room, which also communicates with the bar by a window. Passing to the rear, we enter the kitchen where Hammack's famous good things are dished up for epicures. The ranges, by Dove, are perhaps the best in this part of the country. Marble tables, brick floors, and other satisfactory indications of neatness and thoroughness meet the eye here as elsewhere; and we note, too, the conveniences of hot and cold water laid on plentifully.

A good thing about Hammack's new place is the number of passages and the convenience of access, as it can be entered from Fifteenth street or from No. 200 or 202 Pennsylvania avenue. Altogether, the place is a credit to the city, and to the parties employed upon its construction, viz: Joseph Fowler, bricklayer; Thos. Morrisett, carpenter; Parker & Spaulding, painters; Alexander Rutherford, marble work; J. Townley, tin work; W.T. Dove, plumber; and John Alexander, upholsterer.

The Evening Star, July 1, 1858

A Capital Caterer Engaged

We hear that Captain Mitchell has placed the eating and drinking department for the due entertainment of those who are to be his guests upon his approaching great Fourth of July excursion, per steamer; to Blakistone's Island, Piney Point, Old Point Comfort, Norfolk, and other interesting places on the Potomac and the Chesapeake, under the charge of our so well-skilled friend, Mr. J.D. Hammack, which embraces an assurance that all the large company who will make the trip, will not only fare as sumptuously as they can possibly desire, but that they will also all fare alike--a great desideratum on such occasions, as all know who go on excursions.

The Evening Star, October 4, 1859

Removing

Hammack is busily engaged in removing his famous establishment to his own premises a few doors west of the point to which he has given so much fame as a first class restaurant in the last two years. His new house was constructed with the view of this change, and is in all respects, as well fitted up as any in the United States, embracing every conceivable improvement to facilitate his business approved in the northern cities. His arrangements are so ingenious and complete as to be well worth a visit from those who like to study the march of mechanical progress in the appliances for economizing time, space, ehat and labor, and increasing the available quantity of each without increase of expense. It can hardly happen that in his new quarters he will fail soon to earn for his establishment a reputation of which he may well be proud.

The Evening Star, December 6, 1859

Hammack's

The new establishment of Hammack, next door to his former place of business is literally being run down day and night with metropolitan lovers of good eating and drinking. As arranged and fitted up, it compares favorably with any New York restaurant, and as supplied with game, fish, oysters, wines, liquors and cigars--and as all these capital things are served in it--we know of no other restaurant in the country superior to it. Those who have never supped at Hammack's have no idea how those who fancy living well may live in Washington city.

The Evening Star, February 9, 1861

Hammack, (John) who caters so satisfactorily at his establishment for all lovers of good eating, has just laid in a stock of game and other appetizing good things, the bare sight of which will make the epicure's mouth water. By the way, we heard lately a conversation amongst a party of gentlemen who have traveled some in the course of their lives, and who are considered rather good judges both by taste and experience, of the good things of this life, and their verdict was that in all cities, American or European, they had visited, they had met with no table as satisfactory in all respects, both for quality and price, as that set by Hammack. This is high but deserved praise. Hammack's place is 202 Pennsylvania avenue.

The Evening Star, March 10, 1866

Hammack's--Pennsylvania avenue, above Willard's

Continues to keep a model restaurant, being as far ahead as usual in catering for the taste of the gourmets of the Federal Metropolis. His larder groans under the weight of fish, flesh, fowl and bivalves, all the choicest specimens, each of its kind. His bar, too, maintains its ancient fame.