

# Mansion Installation: Pantry

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Image appears on label.

*Footman Arthur Field polishing silver, Hillwood, 1960s*

Alfred Eisenstaedt / Time & Life Pictures / Getty Images

## Pantry

In stark contrast to the period interiors of Hillwood's dining spaces, the kitchen and this pantry—the staff workspaces—were ultramodern for their time, with glass-front metal cabinets in yellow or green and stainless steel work surfaces.

Marjorie Post treated her guests to fabulous dining experiences at Hillwood, including the opportunity to eat on rare historical tableware in her collection. Guests used the same pieces that had once belonged to eighteenth-century French aristocrats and members of the Romanov dynasty, the rulers of imperial Russia.

For large dinner parties, Post often hired extra hands to help, but only her staff was allowed to handle the delicate silver and porcelain pieces she used to set her magnificent tables. After a large dinner, two housemen washed the dishes, and two parlormaid dried them. The services were immediately put away. Post's butler Gus Modig recalled that "with the silver, you put it down, slowly, not dump it.... There was a mat in the bottom of the sink.... One by one, not a handful.... We had to be careful."

Footman Arthur Field held primary responsibility for the silver pieces, which he carefully polished on a regular basis, including the objects on display here.

*In case at right:*



**Vase with coins**

Austria, 1909

Silver gilt

*Bequest of Marjorie Merriweather Post, 1973*

(12.206)



**Two bowls**

Western Europe, 1800s

Silver plate, glass

*Bequest of Marjorie Merriweather Post, 1973*

(14.138)



**Set of saucers**

Cartier, jeweler (French, 1847–present)

New York, mid-1900s

Silver gilt

*Bequest of Marjorie Merriweather Post, 1973*

(12.446.1–12)

Marjorie Post’s butler Gus Modig mentioned that she commissioned this set of saucers to be used with 1700s Sèvres porcelain ice cups for serving coffee.



**Ice cups with a turquoise-blue and a pink ground**

Sèvres Porcelain Manufactory

(French, 1740–present)

Sèvres, France, 1768–1775

Soft-paste porcelain

*Bequest of Marjorie Merriweather Post, 1973*  
(24.63.11-12; 24.101.1)



**Flatware from the Hillwood Service**

Gorham Manufacturing Company  
(American, 1831-1967)  
New York, ca. 1960

Silver gilt

*Bequest of Marjorie Merriweather Post, 1973*  
(12.326)



**Tray**

Codognato (Italian, 1866-present)  
Venice, ca. 1930

Silver gilt

*Bequest of Marjorie Merriweather Post, 1973*  
(12.305)



**Tea and coffee set**

Boin-Taburet  
(French, active 1860-after 1936)

Georges Boin, silversmith  
(French, 1849-1911)

Paris, ca. 1889

Silver gilt

*Bequest of Marjorie Merriweather Post, 1973*  
(12.303.1-10)



**Vase**

Black, Starr & Frost  
(American, 1810–present)  
New York, early 1900s  
Silver  
*Gift of Mrs. Augustus Riggs, 1977 (12.359.2)*



**Post family silver**

Gorham Manufacturing Company  
(American, 1831–1967)  
New York, ca. 1905  
Silver  
*Gift of Mrs. Augustus Riggs, 1977  
(12.351; 12.360.1–2)*



Image appears on label.

*Keeping track of the day's details in the pantry, 1960s*  
Alfred Eisenstaedt / Time & Life Pictures / Getty Image



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*Alfred Eisenstaedt / Time & Life Pictures / Getty Images*

## **Kitchen**

Three cooks prepared three meals a day at Hillwood. One cook attended to Marjorie Post, while the other two took care of the staff's needs. When in residence at Hillwood, usually in the spring and autumn, Post held one dinner party a month, three 125-guest luncheons, and a weekend of garden tea parties.

Post was known to seat dignitaries next to friends like her hairdresser and serve popular foods, both common and gourmet, from orange sherbet to caviar. She also proudly served such products as Jell-O, Maxwell House, and Sanka, produced by the General Foods Corporation, successor to Postum Cereal Company, which Post's father founded. Marjorie Post told one guest, "Jell-O is a wonderful product, because of course it's used by all levels of income...and it's good for all times."

The menus here showcase examples of the variety of foods prepared for guests at Hillwood.

