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### TRIBUTE TO PHILIPPE THE ORIGINAL RESTAURANT ON THE OCCASION OF ITS 100 YEAR ANNIVERSARY

HON. LUCILLE ROYBAL-ALLARD  
OF CALIFORNIA

Madam Speaker, I rise today to congratulate Philippe the Original restaurant on the occasion of its 100 year anniversary. This historic diner in Downtown Los Angeles in my congressional district is legendary for its succulent French dip sandwiches.

Started in 1908 by a French immigrant named Philippe Mathieu, this restaurant thrives today at 1001 North Alameda Street, one block north of Union Station, at Alameda and Ord Street. In 1927, Philippe Mathieu retired and sold the restaurant to two brothers, David and Harry Martin. The Martins and their in-laws, the Binders, have owned and operated the restaurant ever since.

On a typical weekday, more than 3,000 customers patronize Philippe's, ordering up its renowned beef, lamb, pork and turkey dip sandwiches. The restaurant is even busier on Saturdays and Sundays when Philippe's dedicated crew serves as many as 4,000 customers who step atop the restaurant's sawdust-covered floors to place their orders.

So what's behind these hearty sandwiches "dipped" in a special meat juice – or *jus*, as the French say?

Starting at 3 a.m., the restaurant's ovens begin the essential task of roasting the beef, legs of lamb, pork butts and turkey breasts that make up the bulk of Philippe's sandwiches. The dipping jus is made by simmering 150 pounds of beef bones with stockpot vegetables for 24 hours. The stock is then used to deglaze the roasting pans to form a unique and flavorful combination. When the sandwiches

are assembled, the meats are sliced, placed on French rolls from the Frisco Baking Co. in Cypress Park, accented with Philippe's homemade mustard and then "dipped."

While its French dip sandwiches are undeniably the restaurant's main draw, Philippe's also serves many other popular timeless dishes that made the restaurant a success when it opened a century ago. The menu includes: pickled pigs' feet (the restaurant sells 300 pounds a week); coleslaw; house-pickled beets; magenta hard-boiled eggs in beet juice; fruit pies; baked apples; tapioca pudding; and tart lemonade. Another legacy to its days gone by: Philippe's sells a cup of coffee for a mere 10 cents.

In addition to the restaurant's tasty fare and reasonable prices, Philippe's success and longevity are also attributed to the restaurant's hardworking and loyal employees. Many of the restaurant's 73 employees have worked at Philippe's for more than 20 years and six are second generation.

General Manager Richard Binder said in a recent *LA Times* article that the restaurant prides itself on offering its employees a quality work environment. "We've been union since at least 1954. Our employees say they're very happy with their medical plan, which covers spouses and children – the whole family," Mr. Binder said.

Madam Speaker, I ask my colleagues to please join me in congratulating the Martin and Binder families and the restaurant's many dedicated employees on 100 years of continuous operation of Philippe's in Los Angeles. I also extend to all of them my best wishes for many more years of success ahead, satisfying the sandwich cravings of current and future generations of Angelenos and tourists, and I invite my colleagues to stop by Philippe's the next time they're in Los Angeles to have a great sandwich in the 34<sup>th</sup> District.