OLD DUNDALK CENTENNIAL

Squire's Restaurant: A Dundalk landmark since 1920

COURTESY DUNDALK-PATAPSCO NECK HISTORICAL SOCIETY & MUSEUM

The Dundalk-Patapsco Neck Historical Society has provided the following information in celebration of the centennial of the development of Old Dundalk.

To mark the centennial, the Society will offer a sneak peek at the contents of a recently-discovered 50-year-old time capsule on Friday, June 2, from 7 to 9 p.m. at Sparrous Point Country Club, 919 Wise Ave. Tickets cost \$35 per person. Hors doewers, beer, wine and door prizes. Sponsored by the Dundalk-Patapso Neck Historical Society. For more, contact reddearheart@yahoo.com or 410-284-2331.

The contents of the time capsule will be on public display at the Society museum, 4 Center Place in the Dundalk Village Shopping Center, on Saturday, June 3.

Squire's Restaurant started in 1920

1920 — Fred Squires buys the lot from a recently subdivided farm located at 6723 Holabird Ave. and builds a tavern called Squire's Café. This is the original and only site ever occupied by Squire's Restaurant.

1952 — Joe and Mary Romiti buy the business only, still known as Squire's Cafe, from Lorraine Squires, the widow of Fred. The startup money was a loan from family friends, Enrico Vellegia and Sabatino Luperini (of Vellegia's Restaurant and Sabatino's Restaurant in Little Italy). On May 23, 1952, the first dollar is made by the Romiti Family. This dollar



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Squire's Restaurant in its current form, circa 1999.

still hangs on the office wall today.

1953 — Mary Romiti cooks spaghetti and tomato sauce in the kitchen of the small apartment upstairs and sells it to hungry factory workers in the bar below. No dining room existed at this time. The only dining tables were placed around the large "horseshoe bar" that dominated the one room "restaurant" below their apartment.

1954 — A small kitchen is added to the main floor of the restaurant and pizza is introduced to the neighborhood.

1956-1965 — The kitchen is repeatedly expanded to accommodate the quickly growing restaurant and carryout business.

1964 - Sons Bob and Lorenzo Romi-

ti begin working in the family business

1969 — A new bar is added on the parking lot side of the building and the original bar in the center of the room is removed. This triples the size of the dining area.

1974 — The kitchen is expanded to the full length of the building.

1995 — The entire restaurant exterior and interior are re-designed and the size of the restaurant doubles to the size that it is today.

2014 — Lorenzo Romiti retires from the restaurant. Bob Romiti along with his three children, Mary, Robairta and Joe, currently run the operation of Squire's Restaurant on a daily basis along with the help of staff.



COURTESY DUMPALK-HYMPISCO NECK HISTORICAL SOCKY Squire's Restaurant, as it appeared in 1984.