

LULLEY Julius

grandson of Emmanuel R.
+ Nov. 11 - 1951, Wash.
D.C.

Julius Lulley Dies; Harvey's Restaurant Owner Since 1931

Julius Lulley, 58, internationally known host and owner of Harvey's restaurant, died yesterday of cancer at George Washington University Hospital after a six-month illness.

Mr. Lulley's friends extended from his busboys to cabinet officials, royalty and legislators.

Member of a third-generation family, Mr. Lulley was the grandson of one of the founders of the original Washington Hebrew Congregation.

At 15, while still a student at old Business High School here, he began his culinary apprenticeship as a wine steward at Harvey's, then located at Eleventh street and Pennsylvania avenue N.W.

Served in Army.

Under the late George W. Harvey, founder of the restaurant, he learned each step of the culinary art. When World War I broke out he entered as a private and taught Army cooks and bakers at Jacksonville, Fla. He later served at a hospital at Vichy, France and was discharged as a captain.

Mr. Lulley returned to Harvey's after the war and in 1931 bought the restaurant from Joel Hillman of Atlantic City. By then known as "the scholar of food" he moved the business to its present location, 1107 Connecticut avenue N.W.

Under Mr. Lulley's direction, Harvey's prepared a goose and wild duck dinner for the White House in 1940. During World War II, his special country-cured hams were shipped overseas as gifts to Gens. Eisenhower and Clark.



Mr. Lulley.

Close Friend of Hoover.

He was a close friend of J. Edgar Hoover, FBI director. Mr. Hoover, a bachelor, used to spend many of his evenings in the restaurant, and the two men occasionally went to the race track together.

Mr. Lulley took a proud interest in the history of his restaurant. He treasured such items as photostats of notices of the place in Washington newspapers of the Civil War period. One of them noted that Harvey's had received a shipment of oysters from the lower river, after the oystermen had run the gantlet of Confederate gunboats and shore batteries to make the delivery.

He specialized in dishes of this region, such as Maryland terrapin with cornbread prepared according to old recipes.

Headed Restaurant Group.

Mr. Lulley was president of the Washington Restaurant Association in 1938. He was a member of the Lambs Club of New York, the Society of Friends of Escoffier, the Epicurean Club, the American Legion, the Jewish War Veterans, the Variety Club, the Masons, the Elks, the Touchdown Club and the Washington Board of Trade.

He was chairman of the board of the Bank of Bowie (Md.).

For the last nine years he and his wife, Mrs. Birdie Solomon Lulley, who is the sole survivor, had lived at Hillside Farm, near Bowie. Here many of his noted friends gathered for picnics and outings.

Funeral services will be at 2:30 p.m. tomorrow at Gawler's Chapel, 1756 Pennsylvania avenue N.W. Burial will be in Washington Hebrew Congregation Cemetery.

LULLEY, JULIUS. On Sunday, November 11, 1951, at George Washington University Hospital, JULIUS LULLEY, beloved husband of Birdie Lulley. Services will be held at Gawler's Chapel, 1756 Pa. ave. n.w., on Tuesday, November 13, at 2:30 p.m. Interment Washington Hebrew Congregation Cemetery.

JULIUS LULLEY, OWNED HARVEY'S IN CAPITAL

WASHINGTON, Nov. 12 (AP)—Julius Lulley, internationally known host and owner of Harvey's Restaurant here, died yesterday at the age of 58.

He was chairman of the board of the Bank of Bowie, Md. For the last nine years, Mr. Harvey had made his home at Hillside Farm in Bowie. He is survived by his widow.

Mr. Lulley, who bought Harvey's in 1931, had been a protégé of George Harvey, who founded it in 1858 and died in 1909. He was not related to the Fred Harvey who founded a noted chain of restaurants. Mr. Lulley was so closely identified with the restaurant that many visitors thought his name was Harvey.

Every President from Lincoln to Harding dined at Harvey's. Franklin D. Roosevelt frequently had the restaurant's chef come to the White House to cook special meals for him.

Mr. Lulley was considered a leading gourmet. He would visit various sections of the country tracking down new dishes and then sit for hours experimenting to improve them. One of his specialties, discovered in the Shenandoah Valley, was mushrooms Shenandoah, with the mushrooms sautéed in hot butter to which Madeira wine had been added.

As a high school boy in the capital, Mr. Lulley worked nights and Saturdays as a bar checker at Harvey's. Later he went marketing with Mr. Harvey, took charge of the restaurant's wine cellar, learned to blend sauces and performed other duties, until he became the proprietor's right-hand man.

Julius Lulley

Funeral services for Julius Lulley, 58, owner of Harvey's Restaurant, 1107 Connecticut-av nw, will be held

tomorrow at Gawler's Funeral Home, 1756 Pennsylvania-av nw, at 2:30 p. m. Mr. Lulley was friend and host to many of Washington's top celebrities thru his famous restaurant. He started out at Harvey's as a 15-year-old apprentice cook and rose to become its co-owner. He leaves his wife, with whom he lived at their estate, Hillside Farm, near Bowie, Md. He died yesterday at the George Washington University Hospital.



Mr. Lulley

Mrs. Birdie Solomon Lulley Funeral Rites Tomorrow

Funeral services will be held at 11 a.m. tomorrow for Mrs. Birdie Solomon Lulley, 56, the widow of Julius Lulley and owner of Harvey's Restaurant. She died in Emergency Hospital Thursday after an illness of several weeks.

Services will be held at Gawler's funeral home, 1756 Pennsylvania avenue N.W., with Rabbi Norman Gerstenfeld, of the Washington Hebrew Congregation, officiating. Burial will be in the congregation's cemetery.



Mrs. Lulley.

A resident of this area for more than 30 years, Mrs. Lulley was a partner of her husband in the restaurant. She lived at Hillside Farm, Bowie, Md.

Mrs. Lulley is survived by a sister, Miss Mildred Solomon, of New York, and two uncles, Eugene Mendelson and Norman Solomon, also of that city.



Star - Apr. 26 - 1952