ALVIN L. CLARK, SR. PAPERS, 1970–2005

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Processed by

Wilma L. Moore October 28, 2010

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COLLECTION INFORMATION

VOLUME OF 1 manuscript box, 1 oversize manuscript, 5 folders of

COLLECTION: photographs, 1 videocassette

COLLECTION

DATES:

1970-2005, n.d.

PROVENANCE: Alvin Clark, Sr.

RESTRICTIONS: None

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RELATED HOLDINGS:

ACCESSION

NUMBER:

2007.0177

NOTES:

BIOGRAPHICAL SKETCH

Alvin L. Clark (September 30, 1938 –) was born in Pilot Grove, Texas. The son of LeAndrew and Lola Clark, he began his culinary career as a kitchen helper at the Baker Hotel in Dallas in 1957. He later apprenticed under Swiss chef, Emile Marg. During the 1960s, he worked as a baker at the Wichita Club in Wichita, Kansas and the Savery Hotel in Des Moines, Iowa.

From 1969 to 1978, he worked at the Columbia Club in Indianapolis. He received the "Chef of the Year" award from the Chef de Cuisine Association of Indiana in 1977. Since 1978, Clark also worked as a baker or chef at the Hilton Hotel and Levy Restaurant in Indianapolis and the Ashford Club, Hyatt Regency Hotel, and the Scottish Rite Children's Medical Center in Atlanta.

Unable to read until late in life, Clark often memorized recipes. His wife and children helped him learn how to read when he was 35.

Clark, the recipient of numerous awards honoring his pastry skills won a Rose Lifetime Achievement award in March 2010. The Rose Awards, presented by the Indianapolis Convention & Visitors Association, are designed to recognize service excellence in the hospitality industry that demonstrates a positive reflection upon a company and the city. As the lead pastry chef for Levy Restaurants at Conseco Fieldhouse, he made desserts from scratch.

Sources:

Materials within the collection.

http://www.roseawards.com/honorees10_stories.asp#stories2 assessed on July 28, 2010.

"Rose Award Winners are announced." *InsideINdianaBusiness.com Report*, March 11, 2010. http://www.insideindianabusiness.com/newsitem.asp?ID=40576 assessed on July 28, 2010.

SCOPE AND CONTENT NOTE

The collection includes material related to the career of Alvin L. Clark, Sr., an executive pastry chef. Clark was born in Texas. In addition to correspondence, there are several certificates and awards regarding Clark's achievements as a chef. There are letters from staff, administrators, and customers from various places of his employment commending his work. There are several images of wedding cakes and other baked creations, as well as images of Clark.

CONTENTS

CONTENTS CONTAINER Biographical Information Box 1, Folder 1 "The Life of Chef Alvin Clark, Sr. 50 Years of Videocassette Baking" Alvin Clark Color Photographs Folder 1 Alvin Clark, et al. with wedding cakes Photographs, Folder 1 Correspondence, 1970s Box 1, Folder 2 Correspondence, 1980s Box 1, Folder 3 Correspondence, 1990–2005, n.d. Box 1, Folder 4 SWEET'N'EATS Business Permit, 1998 Box 1, Folder 5 DeKalb County, Georgia Correspondence from Crabapple Middle School, Box 1, Folder 6 1988, n.d. Roswell, Georgia Scottish Rite Children's Medical Center, 1990-92 Box 1, Folder 7 Atlanta, Georgia Scottish Rite Children's Medical Center HERO Box 1. Folder 8 Award, 1992 and 1997 Atlanta, Georgia American Culinary Federation Educational Institute OM 0489 Certified Executive Pastry Chef Lifetime Certificate [1987] Awards Box 1, Folder 9 Awards and Trophies Color Photographs Folder 2 Wedding Cakes Color Photographs Folder 3 Bread, Cakes, and Pies Color Photographs Folder 4

Publicity Materials, 1987, n.d.

Box 1, Folder 10