MENU

GREAT WHITE FLEET
UNITED FRUIT COMPANY
Steamship Service

T. E. S. "TALAMANCA"
CARIBBEAN CRUISE
SEASON OF
NINETEEN-FOURTY

CHEF'S SPECIAL
BANANAS ROLLED with BACON

Roll half-lengths of peeled bananas in strips of bacon. Secure with toothpick, if necessary. Broil under flame; or bake in oven-proof dish in hot oven, 450° F., about fifteen minutes, or until bananas are tender and bacon is crisp. Baste at least once during the baking. Whole bananas may be in bacon wrapped and cooked in the same way.

BREAKFAST

Hot Clam Broth
Cranberry Juice Cocktail
Sunripe Tomato Juice

FLORIDA ORANGE JUICE
Chilled Grapefruit
Sliced Orange
Fresh Frozen Strawberries or Figs with Cream
Sliced Bananas with Cream

CHILLED COSTA RICAN PAW PAW
Baked Apple
Stewed Apricots
Apricot, Raspberry or Strawberry Preserves
Orange Marmalade
Grapefruit Marmalade

Quaker Oats
Corn Meal Mush
Corn Flakes
Shredded Wheat
Rice Flakes
Grape Nuts
Rice Krispies
Force Bran Flakes
Puffed Wheat
Shredded Raisons
All Bran Puffed Rice
Wheat Krispies

Assorted Rolls
Butter Cakes
Dry, Cream or Buttered Toast
Rice Griddle Cakes with Maple Syrup or Orange Honey
Coffee
Tea
Cocoa
Chocolate
Postum

To Order:

Fried Fresh Codfish, Melted Butter
Boiled Salt Herring
Broiled Smoked Salmon
Boiled, Fried or Poached Eggs
Shirred Eggs, Plain or with Tomatoes
Scrambled Eggs, Plain or with Chicken Livers or Mushrooms
Omelette, Plain or with Fines Herbes or Marmalade

BANANA ROLLED WITH BACON (10 Minutes)

Breast of Quail, Glace on Toast
Grilled Deerfoot Sausages on Toast
Broiled Yorkshire Ham
Grilled Breakfast Bacon
Boiled or Sauté Potatoes

T. E. S. TALAMANCA" Wednesday, April 3, 1940