UNITED FRUIT COMPANY  
Steamship Service  

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

CHEF'S SPECIAL  

BANANA BAKED ON SHELL  
Remove one section of the banana skin, arrange in shallow, oven-proof baking dish and sprinkle with lemon juice. Bake in moderate oven, 375°F., ten to twelve minutes, or until tender. Sprinkle with powdered sugar and serve hot.  

BREAKFAST  

Hot Clam Broth  
Cranberry Juice Cocktail  Sunripe Tomato Juice  
FLORIDA ORANGE JUICE  
Chilled Grapefruit  Frosted Orange  
Sliced Bananas with Cream  
Fresh Frozen Huckleberries or Youngberries with Cream  
CHILLED CUBAN PAW PAW  
Baked Apple  Stewed Rhubarb  Apricot, Raspberry or Strawberry Preserves  Orange Marmalade  Grapefruit Marmalade  
Quaker Oats  Wheatena  
Corn Flakes  Shredded Wheat  Rice Flakes  Grape Nuts  
Rice Krispies  Bran Flakes  Puffed Wheat  
Shredded Ralston  All Bran  Puffed Rice  Wheat Krispies  
Assorted Rolls  Cinnamon Buns  
Dry, Cream or Buttered Toast  
Wholewheat Griddle Cakes with Maple Syrup or Orange Honey  
Coffee  Tea  Cocoa  Chocolate  Postum  

To Order:  
Boiled Salt Mackerel, Boiled Potato  
Broiled Kippered Herring  Bluefish Saute, Butter Sauce  
Boiled, Fried or Poached Eggs  Shirred Eggs, Plain or with Oysters  
Scrambled Eggs, Plain or with Tomatoes or Green Peppers  Omelette, Plain or with Shrimps or Spanish  
BANANA BAKED ON SHELL (10 Minutes)  
Braised Minced Roast Beef, Dill Pickles  Grilled Lamb Kidneys en Brochette  
Broiled Yorkshire Ham  Grilled Breakfast Bacon  
Boiled or Lyonnaise Potatoes  

T. E. S. TALAMANCA"  
Friday, April 5, 1940