UNITED FRUIT COMPANY
STEAMSHIP SERVICE

SUGGESTION

Canape Pate de Lengue
Cream of Bantam Corn
Fried Filet of Flounder a l' Horly
Saddle of Lamb, Green Peas, Mint Sauce

Fresh Spinach Mashed Potatoes
Heart of Boston Lettuce
Cocoanut Ice Cream
Cheese & Crackers
Assorted Fresh Fruit
Coffee

BANANA FRITTERS
Melted fat or oil  
and medium bananas 1-4 cup flour. Fritter batter
For shallow frying, have 1 inch of melted fat or oil in frying pan
For deep-fat frying, have deep kettle 1-2 to 2-3 full of melted fat
or oil.
Heat fat to 375° F. (until a 1-inch cube of bread will brown
in 40 seconds). Cut bananas crosswise into quarters, halves or
1-inch thick pieces. Roll pieces in flour, then dip into fritter but-
ter, completely coating the banana with the batter. Shallow fry or
depth-fry in the hot fat 4 to 6 minutes or until brown and tend-
er. Drain on unglazed paper. Serve very hot. (Six to eight servings)

DINNER

Canape Pate de Lengue
Stuffed Egg with Foie Gras
Cream of Bantam Corn Consomme Red and Green Peppers
Hot or Cold Bouillon en Tasse
Iced Celery Queen and Ripe Olives Garden Radishes
Poached Salmon, Favorite Sauce Fried Filet of Flounder a l' Horly
Sliced Cucumbers Windsor Potatoes
Chicken Ravioles Italian Style Saddle of Lamb, Green Peas, Mint Sauce
BANANA FRITTERS WHITE FLEET

[Cold Breast of Turkey, York Ham, Cranberry Jelly]
Roast Prime Ribs of Beef, Horseradish
Roast Long Island Duckling, Apple Sauce
New String Beans

Fresh Spinach, Natural Buttered Tropical Squash
Steamed Rice
Mashed Potatoes Anna Potatoes Browned Potatoes
Hearts of Boston Lettuce Cubeine Salad
Fines Herbes or French Dressing
Fig Pudding, Apricot Sauce
Sherry Wine Jelly, Whipped Cream

Cocoanut Ice Cream French Pastry

Mixed Nuts and Cluster Raisins
Assorted Fresh Fruit
Pimento, Liederkranz or Port du Salut Cheese
Toasted Crackers

T.E.S. “TALAMANCA” Saturday, March 30, 1940