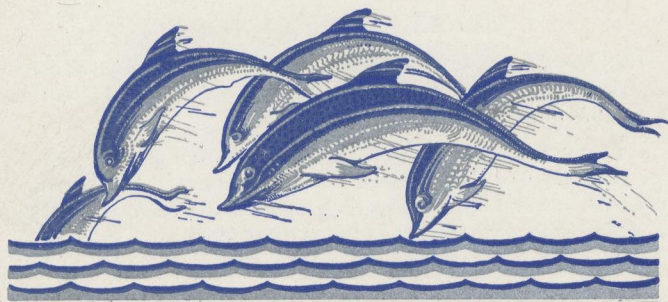




M E N U



G R E A T W H I T E F L E E T

UNITED FRUIT COMPANY
Steamship Service



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

BAKER'S SPECIAL

BANANA GRIDDLE CAKES

6 Cups of Flour, 5 Teaspoonfuls Baking Powder, 1 Cup Sugar,
1 Teaspoonful Salt, 3 Eggs, 4 Cups Milk, 1-2 Cup Milk Butter
3 Cups Mashed Bananas.

Mix and sift dry ingredients. Beat the egg, add the milk, and
stir gradually into the dry ingredients. Add the melted fat, then the
bananas, and drop by spoonfuls on a hot griddle. Cook on one side
until full of bubbles, turn, and cook on the other side.

BREAKFAST

Hot Clam Broth
Cranberry Juice Cocktail Sunripe Tomato Juice
CHILLED GRAPEFRUIT JUICE
Chilled Grapefruit Sliced Orange
Fresh Frozen Blueberries or Youngberries with Cream
Sliced Bananas with Cream or Orange Juice
SLICED FRESH CUBAN PINEAPPLE
Baked Apple Stewed Peaches
Apricot, Raspberry or Strawberry Preserves
Orange Marmalade Grapefruit Marmalade
Quaker Oats Farina
Corn Flakes Shredded Wheat Rice Flakes Grape Nuts
Rice Krispies Force Bran Flakes Puffed Wheat
Shredded Ralston All Bran Puffed Rice Wheat Krispies
Assorted Rolls Streusel Cake
Dry, Cream or Buttered Toast
Banana Griddle Cakes with Maple Syrup or Orange Honey
Coffee Tea Cocoa Chocolate Postum
To Order:
Red Snapper Saute, Meuniere Butter
Smoked Filet of Herring Boiled Salt Codfish, Pork Filling
Boiled, Fried or Poached Eggs
Shirred Eggs, Plain or with Green Peppers
Scrambled Eggs, Plain or with Tomatoes or Mushrooms
Omelette, Plain or with Chives or Spanish
Salisbury Steak and Onions
Grilled Lamb Kidneys en Brochette
Creamed Minced Chicken with New Peas on Toast
Broiled Yorkshire Ham Grilled Breakfast Bacon
Boiled or Pan Fried Potatoes

T. E. S. TALAMANCA"

Wednesday, March 27, 1940



UNITED FRUIT COMPANY

STEAMSHIP SERVICE