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 Teaspoonful 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

Clam & Tomato Juice
Cranberry Juice Cocktail
Chilled Prune Juice

CHILLED GRAPEFRUIT JUICE
Chilled Grapefruit
Sunkist Orange
Sliced Bananas with Cream or Orange Juice
Fresh Frozen Huckleberries or Sliced Peaches with Cream

CHILLED COSTA RICAN PINEAPPLE
Baked Apple
Stewed Prunes

Apricot, Raspberry or Strawberry Preserves
Orange Marmalade
Grapefruit Marmalade

Quaker Oats
Honey

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
Rice Muffins

Dry, Cream or Buttered Toast

Banana Griddle Cakes with Maple Syrup or Orange Honey
Coffee
Tea
Cocoa
Chocolate
Postum

To Order:
Fried Spanish Mackerel, Parsley Butter
Jumbo Finnan Haddie
Boiled Codfish Tongues & Sounds

Boiled, Fried or Poached Eggs
Shirred Eggs, Plain or with Lamb’s Kidneys
Scrambled Eggs, Plain or with Minced Ham or Green Peas
Omelette, Plain or with Tomatoes or Parmesan Cheese

Fried Cal’s Brains, Butter Sauce
Chicken Liver Sauté Smothered with Onions
Creamed Smoked Beef on Toast

Broiled Yorkshire Ham
Grilled Breakfast Bacon
Boiled or Hashed Brown Potatoes

T. E. S. TALAMANCA”
Thursday, April 4, 1940