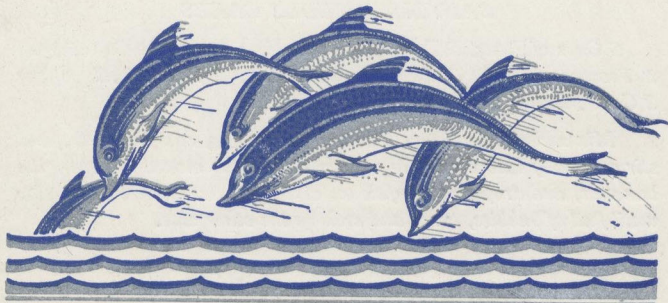




MENU



GREAT WHITE FLEET

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

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

Hominy

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 Calf's Brains, Butter Sauce

Chicken Liver Saute 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



UNITED FRUIT COMPANY

STEAMSHIP SERVICE