



GREAT WHITE FLEET

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 Sliced Orange

Fresh Frozen Huckleberries or Strawberries with Cream

Sliced Bananas with Cream

CHILLED COSTA RICAN PAW PAW

Baked Apple Stewed Prunes

Apricot, Raspberry or Strawberry Preserves

Orange Marmalade Grapefruit Marmalade

Quaker Oats

Wheatena

Corn Flakes Shredded Wheat Rice Flakes Grape Nuts

Rice Krispies Force Bran Flakes Puffed Wheat

Shredded Ralston Ali Bran Puffed Rice Wheat Krispies

Assorted Rolls

Corn Muffins

Dry, Cream or Buttered Toast

Griddle Cakes with Maple Syrup or Orange Honey

Coffee Tea Cocoa Chocolate Postum

To Order:

Fried Red Snapper, Lemon Butter

Broiled Kipped Herring Boiled Salt Codfish. Cream Sauce

Boiled, Fried or Poached Eggs

Shirred Eggs, Plain or with Tomatoes

Scrambled Eggs, Plain or with Green Peas or Potato

Omelette, Plain or Spanish or with Parsley

BANANA BAKED ON SHELL (10 Minutes)

Grilled Chicken Livers en Brochette

Braised Minced Roast Beef, Dill Pickles

Broiled Yorkshire Ham Grilled Breakfast Bacon

Boiled or Lyonnaise Potatoes

T. E. S. TALAMANCA"

Monday, April 1, 1940



UNITED FRUIT COMPANY

STEAMSHIP SERVICE