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 PAV 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 Raisin All 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 Kippered 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