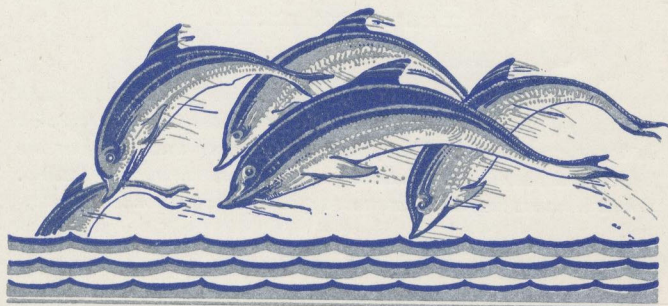




M E N U



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

CHEF'S SPECIAL

BANANAS ROLLED with BACON

Roll half lengths of peeled bananas in strips of bacon. Secure with toothpick, if necessary. Broil under flame; or bake in oven-proof dish in hot oven, 450° F., about fifteen minutes, or until bananas are tender and bacon is crisp. Baste at least once during the baking. Whole bananas may be in bacon wrapped and cooked in the same way

BREAKFAST

Clam & Tomato Juice
Cranberry Juice Cocktail Chilled Prune Juice
FLORIDA ORANGE JUICE
Chilled Grapefruit Sunkist Orange
Fresh Frozen Strawberries or Sliced Peaches with Cream
Sliced Bananas with Cream
CHILLED CUBAN PAW PAW
Baked Apple Stewed Prunes
Apricot, Raspberry or Strawberry Preserves
Orange Marmalade Grapefruit Marmalade
Quaker Oats Corn Meal Mush
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 Ginger Bread
Dry, Cream or Buttered Toast
Griddle Cakes with Maple Syrup or Orange Honey
Coffee Tea Cocoa Chocolate Postum

To Order:

Fried Fresh Codfish, Butter Sauce
Jumbo Filet of Smoked Haddock Boiled Salt Herring
Boiled, Fried or Poached Eggs
Shirred Eggs, Plain or with Lamb's Kidney
Scrambled Eggs, Plain or with Chipped Beef or Onions
Omelette, Plain or with Jelly or Parsley
BANANA ROLLED WITH BACON (10 Minutes)
Honeycomb Tripe, Portugaise
Corned Beef Hash with Poached Egg
Broiled Yorkshire Ham Grilled Breakfast Bacon
Boiled or German Fried Potatoes

T. E. S. TALAMANCA"

Thursday, March 28, 1940



UNITED FRUIT COMPANY

STEAMSHIP SERVICE