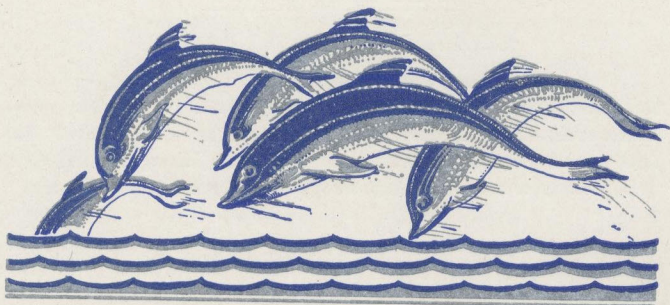




**M E N U**



**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

Hot Clam Broth  
Cranberry Juice Cocktail      Sunripe Tomato Juice  
UNITED FRUIT JUICE  
Chilled Grapefruit      Forked Orange  
Fresh Frozen Strawberries or Figs with Cream  
Sliced Bananas with Cream or Orange Juice  
SLICED FRESH JAMAICAN 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    Ali Bran    Puffed Rice    Wheat Krispies  
Assorted Rolls      Corn Muffins  
Dry, Cream or Buttered Toast  
Wholewheat Griddle Cakes with Maple Syrup or Orange Honey  
Coffee    Tea    Cocoa    Chocolate    Postum  
To Order:  
Striped Bass Saute, Butter Sauce    Broiled Kippered Herring  
Boiled Codfish Tongues and Sounds in Cream  
Boiled, Fried or Poached Eggs  
Shirred Eggs, Plain or with Sliced Sausages  
Scrambled Eggs, Plain or with Asparagus Tips or New Peas  
Omelette, Plain or with Marmalade or Spanish  
Fried Calf's Liver with Smothered Onions  
Braised Minced Roast Beef, Dill Pickles  
BANANA BAKED ON SHELL (10 Minutes)  
Broiled Yorkshire Ham      Grilled Breakfast Bacon  
Boiled or Home Fried Potatoes

T. E. S. TALAMANCA"

Monday, March 25, 1940



UNITED FRUIT COMPANY

STEAMSHIP SERVICE