UNITED FRUIT COMPANY
STEAMSHIP SERVICE

SUGGESTION

Canape Camille

Puree of Green Split Peas

Fried Silver Smelts, Remoulade Sauce

Chopped Sirloin Steak Glace, Onions, French Fried Potatoes

Asparagus, Butter Sauce

Escarole and Beet Julien Salad

Lemon Sherbet

Cheese & Crackers

Coffee

BAKER'S SPECIAL

BANANA BROWN BETTY

4 Cups Bread, 6 Tablespoons Butter, 3 Apples, 7 Bananas (ripe) 1 and 1-2 Cups Sugar, 1 Teaspoon Cinnamon.

Cut bread into dice and saute with butter until brown. Peel bananas and apples and cut very thin. Dredge with sugar which has been mixed with the Cinnamon. Cover bottom of baking dish with bread then fruit, this to alternate until mixture is all used saving about 1-2 cup toasted bread crumbs to cover the top. Bake for 1-2 hours covered then for 15 minutes uncovered in a moderate oven 375°. Allow to cool and cut with biscuit cutter to fit neatly into your Ice Cream Dishes and place one piece in the dish cover with scoops of Banana Ice Cream.

LUNCHEON

Canape Camille
Smoked Filet of Herring

Puree of Green Split Peas
Hot or Cold Bouillon en Tasse

Spring Onions
Pickled Red Cabbage
Garden Radishes

Indian Relish
Pickled Cauliflower

Baked Fresh Mackerel, Colbert
Fried Silver Smelts, Remoulade Sauce
Julienne Potatoes

Fried Calf's Brains, Brown Butter & Capers
Braised Short Ribs of Beef with Vegetables Maitroine
Roast Suckling Pig, Apple Stuffing, Raisin Sauce

Vegetable Plate Dinner
(Carrots Vichy, String Beans, Bantam Kernal Corn)
(Poached Eggs with Spinach)

To Order -- (10 Minutes)

Chopped Sirloin Steak Glace, Onions, French Fried Potatoes
Scrambled Eggs on Cheese Toast
Omelette with Minced Ham

Braised Celery Cabbage
Asparagus, Butter Sauce

Fresh Lima Beans
Steamied Rice

Baked Potatoes
Boiled Potatoes

Cold Buffet
Assorted Cold Cuts
(Mound of Potato Salad, Sliced Chicken, Sliced Ham, Roast Beef & Swiss Cheese)

Galantine of Duckling
Bologna Sausage
Ox Tongue

Head Cheese
Roast Lamb
Prime Ribs of Beef

Boneless Pig's Feet
Corned Rump of Beef
Yorkshire Ham

Lamb's Tongue
Roast Pork

Fresh Salmon in Aspic

Cosmopolitan Salad
Cole Slaw
Escarole & Beet Julien Salad
Roquefort, Guava or French Dressing

Banana Brown Betty a la Mode
Grapefruit Custard Pudding
Assorted Cookies
Lemon Sherbet

CHILLED SPANISH MELON

Tangerines
Preserved Egg Plums
Bananas

American, Pineapple or Swiss Cheese
Toasted Crackers

Coffee

Tea

T. E. S. "TALAMANCA" Monday, April 1, 1940