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
All 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 Sautée, Butter Sauce
Boiled 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 Cali'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