LUNCHEON
Wednesday, September 10, 1947

Chilled Tomato Juice   Chilled Pure Apple Juice
Jellied Consomme   Chicken Broth with Noodles
Manhattan Clam Chowder

Assorted Relish from Tray
Broiled Fresh Lake Trout - Maitre D'Hotel
Individual Chicken Pie - Family Style
Currie of Spring Lamb with Rice
Braised Ox Joints in Casserole

Vegetable Plate - Poached Egg
Cold Ham and Swiss Cheese - Potato Salad
Shirred Eggs - Plain or Bercy

Summer Yellow Squash   Fresh Corn Saute
Boiled Potatoes   Baked Idaho Potatoes
Lettuce Hearts   Raw Carrot Salad
French, Russian or Mayonnaise
Chocolate Cream Pie   Blackberry Whip
Almond Macaroons   Preserved Sliced Peaches
Lemon Sherbet or Strawberry Ice Cream
Bender Melon   Peaches
Peaches   Oranges

Vermont, Cottage or Cream Cheese and Crackers

Iced Tea   Buttermilk   Iced Coffee
Tea   Coffee   Milk   Postum

Breakfast 8:00 - 9:30 a.m.   Luncheon 1:00 - 2:00 p.m.
Dinner 7:00 - 8:00 p.m.