HOWDY FOLKS!
PAWDON TH’ SHOOTIN’
BUT OW CHICKUNS IS
SO FRESH WE HAS TO
GIT ‘EM ON TH’ FLY!

CAWN JUCE
FUN SEASONIN’
ONLY

OOLLIE
KART

HOTL
NORL

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HOWDY FOLKS!
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HOTEL NOBLE

CAWN JUCE
FOR SEASONIN' ONLY

OLLIE KART
UP lifting thoughts for Jaded appetites

Tomato Juice, Moderately Slow Recovery 15 Quick 25 Super Kraut Juice 15 (This one must be given a lot of thought)

Cranberry Juice 15 (Quite the stuff now-a-days)
Carrot Juice (Here’s one for your muscle, if anything asks it)

Pineapple Juice 15 (Served with a little crushed ice is quite darling. You must try it)
Grapefruit Juice 15 (Ah, this is the real thing, Smart and Swanky)

Celery 25 Stuffed Celery 35 Queen Olives 20 Ripe Olives 20 Stuffed Olives 20 Dill Pickles 10 Sweet Cherries 20 Noble Farm Sweet Pickles 10 Tuna Fish 50 Imported Sardines 40 Sardine Canape 25 Oyster Cocktail 30 Shrimp Cocktail 40 Florida Fruit Cocktail 40 (Always glad to give a good State free advertising)
Caviar Canape 10 Crab Meat Cocktail 40 Imported Russian Caviar 60 Imported Chutney 30 Assorted Hors d’Oeuvres 60, for two 1.10, for four 2.00

DOWN HARMONY LANE


SISTER NOBLE’S SPECIAL

Chicken, Wilted, au Gratin (Sliced Chicken placed on toast and covered with white sauce poured over said chicken and then more gravy cheese dashed hier and yes before placing in oven)

Coffee: Results: A more than satisfied appetite.

“THINGS ARRANGED IN AN UNUSUALLY DIFFERENT MANNER AND ESPECIALLY SUITABLE TO SPRING AND SUMMER”

PAPA DIONNE’S FORMULA

(Same results not guaranteed, tho’)

$1.50

FRESH SHRIMP COCKTAIL
Chilled Celery
GRILLED LARGE T-BONE STEAK Materde D’Hotel
Waffle or French Fried Potatoes
Head Lettuce French Dressing
GREEN APPLE PIE with CHEESE
Coffee, Tea or Milk

WATCH YOUR DIET!

Remember: Diet does not mean to starve yourself, but just be careful and sensible in your selection and combination of foods.

SUM FREE FILL-ISOHY

This world is speeded up to such a rate, papa may be a prince, but go long before one can trust to the dog’s expressions of interest. When you slow “This world,” you’ll slow down too. “This world,” you’ll slow down too. “This world,” you’ll slow down too. “This world,” you’ll slow down too. “This world,” you’ll slow down too. “This world,” you’ll slow down too. “This world,” you’ll slow down too. “This world,” you’ll slow down too.

DIEETIC FRUITS AND VEGETABLES

For Example: Unsweetened Fruit Cup and Chicken Breast or Bouillon. A small sirloin steak, but preferably Sliced Boiled Chicken, or Broiled Fish and Dietetic Vegetables, Whole Wheat Bread with Butter, Unsweetened Sliced Pineapple or Fruit Jello. (Sorry, no whipped cream.) Then, Tea with lemon; or Black Coffee. $1.00

2 FAMOUS NOBLE CHICKEN DINNINGS

NORTHERN®

JONESBORO—IN THE HEART OF THE SOUTH’S FINEST RICE COUNTRY

“DOWN IN ARKANSAS” SPECIALS

All have been approved by the folks and relatives of Bob Burns and Lum ‘n Abner

JONESBORO, BEING IN THE HEART OF THE SOUTH’S RICE BELT, PROVIDES YOU WITH AN EXCELLENT OPPORTUNITY TO VISIT THE RICE FARMS AND MILLS. A TRIP THROUGH THEM WILL BE WORTH YOUR WHILST.

SOMETHING REALLY DELIGHTFUL!

(For either a lady or a gentleman on a warm day)
A delicious Toasted Cheese Sandwich garnished with a generous portion of fruit salad, whipped cream-dressing, and choice of Coffee, Tea or Milk

45c

DE SHEF’S SPESH!

OVER THE EMBERS OF A CHARCOAL FIRE A JUICY NOBLE STEAK OR CHOP FINDS ITSELF BROILED TO PERFECTION—SO TASTY AND SO DELICIOUS

Charcoal Broiled Tenderloin or T-Bone Steak Spring Lamb or Pork Chops Vegetable Salad Bowl Waffle-Fried Potatoes Hot Biscuits Coffee, Tea Milk

$1.00

LUM ‘n ABNER’S FAVOR-ITE

Tomato Juice Two Fresh Yum Rags with Country Cured, Hickory Smoked Ham, Bacon or Sausage “in the Country.” Hot Biscuits or Buttered Toast Presence Sherbet Iced Tea or Coffee

75c

LUM NOBLE SPECIAL SALAD BOWL

Chopped Lettuce, Quarters Chilled Tomatoes, Mango Rings, Rose Radishes, Carrot Celery Hearts, Diced Boiled Ham, Diced Cream Cheese, Jumbo Shrimp, Russian Dressing, Saline Crackers Sherbet Ice Tea

60c

CONSTITUTIONAL HELPERS


SETTER OFFERS

All our Salads made fresh for you—No holdovers.

Fruit 50 Combination 35 Shrimp 50 Chicken 40 Potato 25 Waldorf 50 Heald Lettuce 25 Sliced Tomatoes 30 Lettuce and Tomato 30 Crab Meat 50 Lobster 75 Tuna Fish Salad 50 Princess Salad (Mayonnaise and Asparagus) 40 Pineapple and Cheese Salad 35

COVER OVERS

Thousand Island 15 Vinaigrette 15 Mayonnaise 15
Mignonette 25 Roquefort 25 Camembert 25 French 15

SORT ‘O’ fillers in, if you are not too hungry

—SANDWICHES—

DE LUXE CLUB (Three Decker) 50 Sliced Chicken Sandwich, au Gratin 50 Sliced Chicken (White Meat) 40 Chicken Salad 30 Ham and Cheese on Toast 35 Lettuce and Tomato 20 HOT ROASTED BEEF OR PORK, POTATOES, GRAVY 35 Steak Sandwich 50 Pimento Cheese 20 Stuffed Olives, Ham and Cheese 25

For Those Who Wish to Keep Their Form, Grace and Beauty or for some reason just don’t like everyday food, we suggest a tasty menu of

2 FAMOUS NOBLE CHICKEN DINNINGS

—SANDWICHES—

DE LUXE CLUB (Three Decker) 50 Sliced Chicken Sandwich, au Gratin 50
FROM THE OFFICE OF CRAWFORD NOBLE...

After receiving your order, the waitress serving you has been requested not to remove this menu at once. You will find therein facts regarding our cities and the service of our hotels with a dash now and then of non-sense thrown in for good measure. By perusing same at your leisure, perhaps we can become better acquainted, you and I, as a guest and host. It is not always my good fortune to meet each and every guest personally, so I have selected a little simple motto for our hotels, "Where Hospitality Is a Reality,"—Quite understandable and must be lived up to by all employees. I feel sure that you are going to sense a very "bomblecie" atmosphere here, because it is and has been the inherent desire of the Noble family, as hotel and inn keepers during the past five consecutive generations, to provide those things which are necessary and requisite to the comfort and pleasure of yourself and those who have traveled before and the many who will follow you in the future. Unless that certain something happens pretty soon, this is the last generation of Noble inn keepers, so believe me when I say that it is my earnest desire to operate the best hotels of their class, thereby upholding the reputation handed down to me in this great business of hospitality.

To be sure there will be times when things won't go along as harmoniously as we would like, but then, in the very best families, you find the going a little rough at times. Matters are not just peaches and cream in affairs at Washington, and looka yonder across both oceans at what is going on. So, if you should find something not to your liking, either in the food service or your room, tell us about it; because we are endeavoring in every way possible to merit your valued patronage. Constructive criticism is always welcome.

Each of the four seasons finds our menu arranged accordingly. Maybe it is "hog jowl and black-eyed peas." Fried salt or fresh pork with boiled hominy grits, "turnip greens and pot likker with corn pone," or dozens of other typically Arkansas and Southern dishes, 'cept one, Chitterl's. No Chitterl's will ever find their way to our menu, regardless of whether they've been slogged on, twice or three times, makes no difference. We don't like 'em ourselves and the Law says, too, they are not typical.

Your cup of coffee should be especially delectable. It is a special Noble blend. A major portion of the butter, eggs, pork, milk and cream, fruits and vegetables are produced on our own farms near Jonesboro. Most of the preserves and jellies served are homemade Noble products. Our meats are the very best that money can buy, being carefully and especially selected for us in Government-inspected packing houses in Kansas City and Iowa. Our own plant provides ice made from pure, clean snow. Then there's the water. There's a lot of talk about this in Chicago and New Orleans. RICE featured on our menus is grown near Jonesboro, and should your time permit, a trip through the Rice fields and the mill would be most interesting.

All employees in this hotel are selected not only for the best appearance possible, but for cleanliness, courtesy and ability to serve you well. Safety in all instances is paramount. Therefore, our employees for their own well being, as well as yours, are required to have physical examinations. Both men and women cooks in the kitchen are qualified to give food that old southern flavor and seasoning.

Even the air you breathe in this dining room has been washed, dehumidified and warmed or cooled. For your ultimate comfort, both hotel rooms have been completely insulated.

EL PATIO, our colorful Spanish type dining room in Jonesboro, was designed in Arkansas to be air-conditioned. The BLUE ROOM in Blytheville, is one of the smartest and swankiest rooms of its kind in the South. It is completely air-conditioned. Each in hotel is interesting private function rooms to accommodate large or small parties and banquets. The Side Walk Cafe in the Jonesboro Noble is something you should visit. It's really different.

Speaking of air and air-conditioning, we remind you that in every room you will find a ceiling fan. Electric and cooling systems have been installed. Our hotels are now completely air cooled from cellar to garret. And now for the "Believe it or not" column, we give you the ultimate in hotel service. An INNOVATION that is an INNOVATION. THERE IS AN ELECTRIC FAN IN EVERY BATH ROOM! WHAT a luxury! WHAT a life! and so different! and so-o-o-m-o-o-nt-a-b-l-e (for drying your hair after a good cold shower or shampoo, of course, Egbert, don't be silly).

A week-end can be spent most pleasantly at either hotel. Each city offers good churches (the word "good" is really superluous), excellent theatres, baseball, golf and swimming pools. For those with a yen for the great out-of-doors, fine fishing and hunting may be had near each city, especially at Brown's famous fish and hunting preserve near Jonesboro where the "tired business man" who wants (without knowing it, of course) his fishing and hunting made tremendously easy for him, will be found real sporting thrills. Many other attractions are available in each city. Just ask the manager, hostess or clerks. They want to meet you anyway, if they haven't already. Questions of any kind always bring about conversation—and thus we are off.

We are genuinely glad to have you with us. Come often and if you feel you must go, hurry back and enjoy the hospitality and smiling service of the Noble.
Welcome AND HOWDY DO!

FROM THE OFFICE OF
CRAWFORD NOBLE...

After receiving your order, the waitress serving you has been requested not to remove this menu at once. You will find therein facts regarding our cities and the service of our hotels, with a dash now and then of non-sense thrown in for good measure. By pursuing same at your leisure, perhaps we can become better acquainted, you and I, as a guest and host should. It is not always my good fortune to meet each and every guest personally, so I have selected a little simple motto for our hotels—"Where Hospitality is a Rarity."

Quite understandable and must be lived up to by all employees. I feel sure that you are going to sense a very "homelike" atmosphere here, because it is and has been the inherent desire of the Noble family, as host and innkeepers during the past five consecutive generations, to provide those things which are necessary and requisite to the comfort and pleasure of yourself and those who have traveled before and the many who will follow you in the future. Unless it is certain something happens pretty soon, this is the last generation of Noble innkeepers, so believe me when I say that it is my earnest desire to operate the best hotels of their class, thereby upholding the reputation handed down to me in this great business of hospitality.

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Your cup of coffee should be especially delectable. It is a special Noble blend. A major portion of the butter, eggs, pork, milk and cream, fruits and vegetables are produced on our own farms near Jonesboro. Most of the preserves and jellies served are homemade Noble products. Our meats are the very best that money can buy, being carefully and especially selected for us in Government Inspected packing houses in Kansas City and Iowa. Our own plant provides us a made from pure, clean Arkansas Well water for which this city is noted. Your red meat is received overnight from the old French Market in New Orleans. Rice featured on our menus is grown near our home, and should you travel through the Rice fields and the mill would be most interesting.

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We hope that you will come back and enjoy the hospitality and smiling service of the Noble.

Crawford Noble
This Mark

Blytheville Noble
JESSEE F. STITT, Res. Mgr.

Jonesboro Noble
WILLIAM BUTTRY, Res. Mgr.