

Hotel Noble

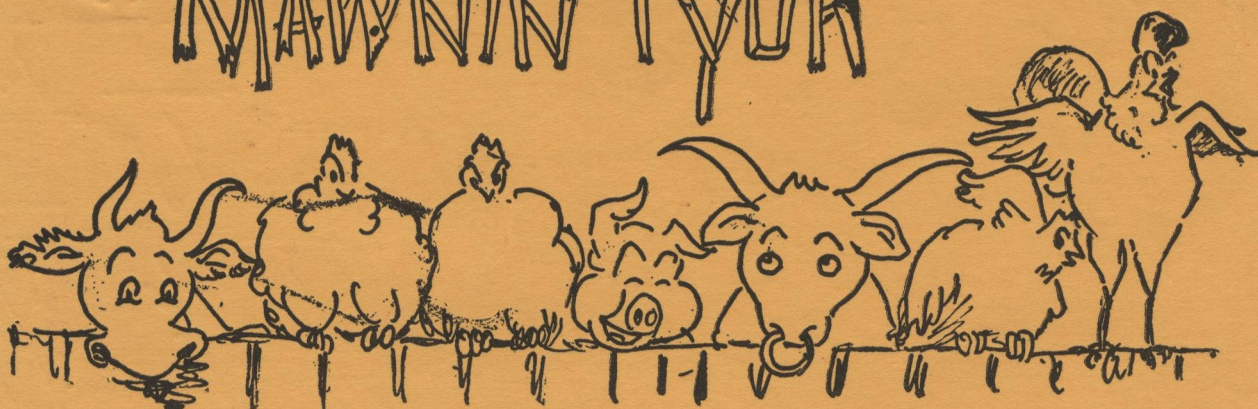


BREAKFUS' AIR REDDY!

HOTEL NOBLE

BLYTHEVILLE -- All In Arkansas -- JONESBORO

MAWNIN TYUK



Good Mornings in most Coffee Shops are plain bunk. But Good Morning by NOBLE cheerie employees means a Good Day—Your breakfast this morning is prescribed for health, happiness and good cheer—Come often, let us prescribe other good things to eat that will make life worth living. So, Good Morning, customer, friend or foe we pray our food will conquer thee.

SPECIAL CLUB BREAKFASTS

Kindly order by name or number—No change in Combinations

"THE GETTER-UPPER"

- No. 1. Combination of sliced Bananas, stewed Prunes or stewed Fruit Compote and cornflakes or any dry cereal and some buttered toast and coffee.....30

"TILLIE THE TOILER"

- No. 2. Buttered Toast, Dough-nuts or Sweet Rolls, Butter, Preserves and Coffee...15

"OLD PAPPY"

- No. 3. Whole Orange (cut in half) or choice of Juice, Buttered Toast, Jelly and Coffee, or Two Wheat Cakes, Syrup and Coffee.....30

"TAILSPIN TOMMY"

- No. 4. One infertile piece of Hen Fruit, basted with Butter, three strips of Choice Bacon, Buttered Toast and Coffee...30

"AMOS AND ANDY"

- No. 5. Choice of any Fruit Juice or Cereal with Cream, one fresh yard Egg (any style) Jelly, Toast, Coffee.....35

"LITTLE RED ROOSTER SPECIAL"

- No. 6. Two Eggs right out of the nest, whipped with pure Cream; a dash or two of Sherry and fried in good country Butter, a couple strips of Bacon or a cake of Sausage from the little piggie that should have stayed at home, some home-made Pumpkin Preserves, Buttered Toast and a cup of hot Coffee...40
Come! Come! little Henny Penny!

"AUNT BOO'S PASSION"

- No. 7. Butter Crisp Waffle or Hot Buckwheat Cakes (we don't think you'd like 'em

cold), One Cake of Noble Farm Sausage (each cake costs us one \$, s' help me), Melted Butter, Honey or Syrup, Coffee.....40

"LUM 'n ABNER"

- No. 8. Orange Juice, Grapefruit Juice, stewed Prunes, or baked Apple, some Noble Farm pure pork Sausage (no beef trimmin's in this a'tall, eh, Lum), or three strips of Bacon or half portion of Ham. Some boiled Hominy Grits, one proud product of the little White Leghorn, prepared as you like it best. Hot Biscuits or Toast and Pure Cane Sorghum and Coffee.....40

"BROTHER CRAWFORD'S EXTRA SPECIAL"

- No. 9. Choice of Fruit, Stewed Fruit Compote or Cereal with Cream, two fresh laid farm Eggs (any style) with Bacon, Ham or Sausage, or Creamed Chipped Beef on Toast, Hominy Grits, Jelly, Toast and Coffee, or Griddle Cakes with Maple Syrup and Ham, Bacon or Sausage and Coffee.....55

"BRUNCH"—Breakfast and Lunch

- No. 10. Your choice of Fruits or Juices and Cereal, hot or cold with Cream, two Eggs (any style) with Potatoes and Bacon, Ham or Sausage, home-made Jelly, Toast and Coffee, or Waffles with Ham, Bacon or Sausage, Maple Syrup and Coffee, or Buckwheat or Griddle Cakes with Syrup or Jelly, Bacon, Ham or Sausage and Coffee...70

SOME REAL NOBLE SPECIALTIES

Creamed Chipped Beef on Toast and Coffee.....	40
Bran Hot Cakes with Bacon or Noble Farm Sausage.....	35
Rice Patties with Maple Syrup or Cane Syrup and Coffee.....	30
Boiled Filet of Salt Mackerel, Potatoes, Toast and Coffee.....	50
Fried Canadian Bacon with Eggs, Country Style, Buttered Toast, Coffee.....	65
Fried Country Cured, Hickory Smoked Ham, Waffles and Coffee.....	50
Broiled Kipped Herring, Toast and Coffee,.....	40—with Scrambled Egg
Pan Browned Corn Beef Hash,.....	35—with Poached Egg
	45

Breakfast Suggestions

FOR APPETITES IN SEARCH OF A PICK UP OR HEADACHE SILENCERS

Half Cantaloupe	15	Good old To-mah-toe Juice (gentle and re-	
Honey Dew Melon	20	laxing portion)	15
Baked Apple	15	Enough to bring you back from overnight	
Sliced Pineapple	15	trips (abroad and elsewhere)	25
Half Grape Fruit	15	Apple Sauce	15
Orange, whole or sliced	15	Sliced Bananas	20
Sauer Kraut Juice (be careful)	15 - 25	Orange Juice	15 - 25
Prune Juice	15	Grapefruit Juice	15 - 25
Stewed Fruit Compote	20	Stewed Prunes	15
Cranberry Juice (quite uppity in the Ozarks		Preserved Figs	20 - 30
now)	15	Compressed Yeast Tablet	10
Carrot Juice (a rather new muscle builder)	15	Extra Portion of Pure Cream	10

BUILDER-UPPERS

(Served with pure rich Cream, taken by sheer force from the over-fed, contented bovine members of our hotel family.)

Pep, Corn Flakes, Krumbles, Shredded Wheat, Puffed Rice, Kellog Bran, Rice Krispies, Post Bran, Raisin Bran, Rolled Oats or Cream of Wheat, Steamed Arkansas Rice.

20c



DIET FOR STRONG MEN

All Eggs laid yesterday by our Satisfied Hens at Noble Farms

Two Eggs, fried, scrambled, boiled	20
Shirred Eggs in Butter	25
Poached Eggs	20
Poached Eggs on Toast	25
Two Eggs Poached on Cream Toast	
with rasher of Bacon	50
Bacon and Eggs	40
Ham and Eggs	40
Noble Farm Sausage Cakes and two	
Eggs fried or scrambled	40

FOR STRONGER MEN

Veal Chops (1)	30;	(2)	45
Pork Chops (1)	30;	(2)	45
Noble Farm Sausage Cakes (2 large)	35		
Link Sausage (5)	35		
Bacon (6)	40		
Ham	40		
Old Fashioned hickory cured Bacon	40		
Old Fashioned, home cured, hick-			
ory smoked Ham, horseshoe cut	65		
Small Breakfast Steak	50		
Toast, Hot Biscuits or Bread and			
Butter included with above			

OMELETTES

(Just Orchids to the Little Red Rooster)

Jelly	40	Creole	50
Plain	35	Tomato	40
Cheese	40	Parsley	35
Bacon	40	Spanish	50
Chicken Liver Omelette	40	Ham	40
		Mushrooms	75

CAKES AND THINGS

Dry or Buttered Toast	10	Cinnamon Toast	25
Milk Toast	20	Melba Toast	10
Cream Toast	40	Buckwheat Cakes	20
Corn or Wheat Cakes	20	Waffles	20
Graham Griddle Cakes	25	Honey	10
French Toast with Jelly	35	Our own home-made Preserves and Jellies	10
		Hot Biscuits	10
		Syrup	10

IF YOU MUST DRINK

Coffee, cup	05;	Pot	10	Tea, pot	10	(Orange Pekoe or Green Tea)	
Milk, glass	05	Half and Half	20	Cream, glass	30		

BREAKFAST SERVED 6:00 A. M. to NOON

Luncheon Served 12:00 Noon to 2:30 P. M.

Dinner Served 6:00 P. M. to 9:00 P. M.



From the Office of
Crawford Noble . .

To You! Our Guest and Friend: Welcome and Howdy do;

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 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 Reality,"—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 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 blackeyed 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, 'ceptin one, Chittlin's. No Chittlin's will ever find their way to our menu, regardless of whether they've been slung once, 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 Artesian Well water for which this city is noted. Your sea food is received overnight from the old French Market in 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 roofs have been completely insulated.

EL PATIO, our beautiful Spanish type dining room in Jonesboro, was the first 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. In each hotel are 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 and in addition you will find huge typhoon fans in the Blytheville Noble at the end of each hall helping to lower the temperature during the hot months. 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 s-o c-o-m-f-o-r-t-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 superfluous), 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.

Crawford M. Noble
+
His Mark