**LUNCHEON**

Table d’Hote

- Vegetables a la Grecque
- Chilled Cantaloupe
- Cornets of Smoked Salmon
- Green Onions and Radishes

**JUICES:**

- Apple
- Tomato
- Grapefruit

- Pacific Clam Chowder
- Chicken Broth, Noodles
- Jellied Consomme

**SOUP:**

- Cream of Tomato
- Hot or Jellied Consomme
- Canadian Pea Soup, Habitent
- Pacific Clam Chowder
- Chicken Broth with Noodles

**FISH:**

- (20 minutes)
- Grilled B.C. Salmon Steak, Sliced
- Fresh Maritime Lobster, Newburg
- Fillets of Lemon Sole Saute, Amandine
- Grilled Lamb Chop (one)

**ENTREES:**

- (20 minutes)
- Grilled Red Brand Sirloin Steak
- Panfried Half Spring Chicken, Polonaise
- Breaded Veal Cutlet, Holstein
- Roast Prime Ribs of Beef with Jelly

**VEGETABLES:**

- Cauliflower
- Carrots Buttered
- Green Beans
- Asparagus on Toast
- Stewed Tomatoes
- Green Peas

**POTATOES:**

- Boiled
- Whipped
- Home Fried

**SALADS:**

- Chef’s Salad
- Lettuce and Tomato
- Fresh Lobster
- Fruit 90
- Cole Slaw

**SWEETS:**

- Peach Melba
- Fruit Sherbet
- Rum Parfait
- Ice Creams
- Fresh Rhabarb Pie
- Apple Dumpling

**CHEESE:**

- Canadian Cheddar
- Oka
- Individual Gruyere
- Importéd Roquefort
- Black Diamond
- Camembert
- Ermite
- McLaren’s Imperial
- Imported Gorgonzola
- Wine Cured Cheese Hearts
- Danish Blue

**FRUITS:**

- Orange or Raw Apple
- Sliced Banana in Cream
- Fresh Fruit in Season
- Sliced Orange
- Compote of Fruit in Syrup

- Healthy Foods Are Available

- Portions are prepared for one person only.

$2.50

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**A LA CARTE**

**READY TO SERVE:**

- Grilled Smoked Alaska Black Cod, Drawn Butter
- Roast Kernel of Veal, Crabapple Jelly
- Fancy Fruit Plate, Chateau, Maple Cream Dressing

**HORS D’OEUVRES:**

- Fresh Domestie Caviar
- Fruit Cocktail
- Antipasto
- French Hors d’oeuvres
- Imported Smardines
- Radishes
- Smoked Salmon
- Half Grapefruit
- Celery and Olives
- Assorted Canapes
- Mixed Olives
- Pate Foie Gras, Homemade
- Pickled Mushrooms
- Shrimp Cocktail

**JUICES:**

- Orange
- Grapefruit
- Apple
- Tomato
- Pineapple

**SOUP:**

- (10 minutes)
- Cream of Tomato
- Hot or Jellied Consomme
- Canadian Pea Soup, Habitent
- Pacific Clam Chowder

**FISH:**

- (20 minutes)
- Broiled B.C. Salmon Steak
- Fresh Maritime Lobster
- Fillets of Lemon Sole Saute
- Panfried Half Spring Chicken
- Breaded Veal Cutlet
- Roast Prime Ribs of Beef

**ENTREES:**

- (20 minutes)
- Grilled Red Brand Sirloin Steak
- Panfried Half Spring Chicken
- Breaded Veal Cutlet
- Roast Prime Ribs of Beef

**VEGETABLES:**

- Cauliflower
- Carrots Buttered
- Green Beans
- Asparagus on Toast

**POTATOES:**

- Boiled
- Whipped
- Home Fried

**SALADS:**

- Chef’s Salad
- Fresh Lobster
- Fruit
- Cole Slaw

**SWEETS:**

- Peach Melba
- Fruit Sherbet
- Rum Parfait
- Ice Creams
- Fresh Rhabarb Pie
- Apple Dumpling

**CHEESE:**

- Canadian Cheddar
- Oka
- Individual Gruyere
- Importéd Roquefort
- Black Diamond
- Camembert
- Ermite
- McLaren’s Imperial
- Imported Gorgonzola
- Wine Cured Cheese Hearts
- Danish Blue

**FRUITS:**

- Orange or Raw Apple
- Sliced Banana in Cream
- Fresh Fruit in Season
- Sliced Orange
- Compote of Fruit in Syrup

**TEA:**

- Coffee
- Milk
- French Bread

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The use of intoxicating liquor in Dining Rooms and Public Rooms in this Hotel is an offence under Section 99 (a) of the Government Liquor Control Act of Alberta.

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Ten cents extra per portion for Room Service except for Tea, Coffee, Milk, Rolls.

LUNCHEON June 26, 1953
THE KICKING HORSE RIVER

Many visitors to the Canadian Rockies ask how the Kicking Horse River got its name and many answers are given—some of them based upon the credulity of the questioner. Even historians who have dealt at length with the building of the Canadian Pacific Railway differ among themselves. The generally accepted version is that James Hector, geologist with the survey party, was kicked by his own mount after helping to rescue a packhorse from an eddy of the swift-running river. Indian guides are said to have suggested the name. History neither confirms nor denies the local tales that Dr. Hector was actually kicked into the river. The idyllic scene pictured here is three or four miles west of Field, B.C., junction point on the mountain highway connecting Lake Louise with Emerald Lake Chalet and Yoho Valley Lodge, in the heart of spectacular country filled with unafraid wild life, leaping torrents, rocky crags. Mount Field, in the background, has an altitude of 8,655 feet.

CANADIAN PACIFIC HOTELS

FROM SEA TO SEA

The Digby Pines†.................. Digby, N.S.
Lakeside Inn†.................... Yarmouth, N.S.
Cornwallis Inn.................... Kentville, N.S.
The Algonquin†.................. St. Andrews by-the-Sea, N.B.
McAdam Hotel..................... McAdam, N.B.
Chateau Frontenac.................. Quebec, Que.
Royal York Hotel.................. Toronto, Ont.
Devil's Gap Lodge†.............. Kenora, Ont.
Royal Alexandra Hotel............. Winnipeg, Man.
Hotel Saskatchewan.............. Regina, Sask.
Hotel Palliser..................... Calgary, Alta.
Banff Springs Hotel†............ Banff, Alta.
Chateau Lake Louise†............. Lake Louise, Alta.
Emerald Lake Chalet†........... Field, B.C.
Empress Hotel..................... Victoria, B.C.

Hotel Vancouver.................. Vancouver, B.C.
(Operated by the Vancouver Hotel Co. Limited on behalf of the Canadian Pacific Railway Company and the Canadian National Railways.)

†These hotels are open in the Summer only.