Lake Louise

Does this picture of lovely Lake Louise make you feel strenuous? In varying degrees that urge can be satisfied afoot or by mountain pony by the paths that amble west and southward round the glacial finger lake. Worth seeing are the Lakes in the Clouds, the terminal moraine of Victoria Glacier and the Plain of the Six Glaciers.
DINNER
Table d’Hote

Aspic Foie Gras
Supreme of Fruit, Maraschino
Stuffed Tomato with Crabmeat
Iced Celery Hearts

JUICES:
Apple
Tomato
Grapefruit

Cream of Fresh Mushrooms
Essence of Celery

Fresh Seafood in Croustade, Americaine
Potted eggs on Toast, Viennese
Curried Jointed Spring Chicken with Rice, Indian Chutney
Grilled Ham Steak, Apple Fritter, Honey Butter
Roast Top Sirloin of Beef, Yorkshire Pudding
Crooked Fresh Boundary Bay Crab, Mayonnaise
Cold Boned Turkey and Ox Tongue, Waldorf Salad
Salad Louie, 1000 Island Dressing
Kernel Corn Saute
Julienne of Green Beans

Almond Cake
Peach Tartlet
Frozen Puff, Suchard
Strawberry or Maple Ice Cream
Lemon Sherbet
Compote of Fruit in Syrup
Fresh Fruit in Season
Cheese:
Black Diamond
Oka

TEA
COFFEE
MILK
DINNER ROLLS
$3.50

Chef’s Special
Baked Fresh New Brunswick Lobster, Thermidor
Price includes Starter, Soup, Salad, Vegetable, Dessert and Beverage.

20 minutes
$5.00

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.

A La Carte

READY TO SERVE:
Fresh Seafood in Croustade, Americaine 2.60
Curried Jointed Spring Chicken with Rice, Indian Chutney 2.50
Roast Top Sirloin of Beef, Yorkshire Pudding 2.25

HORS D’OEUVRES:
Fresh Domestic Caviar 2.65
Butter, Sliced Cucumber 1.45
French Hors d’oeuvres 1.60
Imported Sardines 95
Antipasto 80
French Hors d’oeuvres 1.60
Imported Smoked Salmon 1.05
Halibut 35
Celery and Olives 55
Assorted Canapes 1.35
Mixed Olives 55
Fruit Cocktail 1.35

JUICES: Orange 30
Grapefruit 30
Apple 30
Tomato 30
Blanded Fruit 30
Vegetable 30
Pineapple 30

SOP: (10 minutes)
Cream of Tomato 45
Hot or Jellied Consomme 45
Canadian Pea Soup, Habitant 45

FISH: (20 minutes)
Braised B.C. Salmon Steak, Sliced Cucumber 1.45
Fresh Maritime Lobster, Newburg 2.50
Fillets of Lemon Sole St. Amandine 1.45

ENTREES: (20 minutes)
Grilled Red Brand Sirlion Steak 3.25
Panfried Half Spring Chicken, Polonaise 2.50
Breaded Veal Cutlet, Holstein 1.85
Grilled Lamb Chop (one) 1.10 (two) 2.20

COLD BUFFET:
Sliced Turkey and Ham, Potato Salad 2.00
Assorted Cold Meats with Chicken 1.75
B. C. Salmon Steak, Mayonnaise 1.45
Roast Prime Ribs of Beef with Jelly 2.25

VEGETABLES:
Cauliflower 40
Carrots Buttered 35
Green Beans 50
Asparagus on Toast 80
Stewed Tomatoes 50
Green Peas 50

POTATOES:
Parsley 25
Whipped 30
Scalloped 35

SALADS:
Chef’s Salad 80
Lettuce and Tomato 60
Waldorf 70
Fresh Lobster 2.35
Assorted Cold Meats with Chicken 1.85

FRESH FRUIT:
Fruit Melba 65
Fruit Sherbet 30
Rum Parfait 1.00
Ice Creams: Vanilla, Strawberry, Chocolate, Maple Walnut 45
Almond Cake 30
Peach Tartlet 30
Frozen Puff, Suchard 50

SWEETS:
Canadian Cheddar 40
Oka 45
Individual Gruyere 50
Imported Roquefort 65
Camembert 55
Ermite 45
McLaren’s Imperial 45
Imported Gorgonzola 65
Wine Cured Cheese Hearts 55
Danish Blue 60

CHOOSE:
Baked Fresh New Brunswick Lobster, Thermidor
Price includes Starter, Soup, Salad, Vegetable, Dessert and Beverage.

20 minutes

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.

FRUITS:
Orange or Raw Apple 15
Sliced Banana in Cream 35
Fresh Fruit in Season 95
Sliced Orange 40
Compote of Fruit in Syrup 60

TEA 30
COFFEE 30
MILK 20
ROLLS 25

DETERMINED FOODS ARE AVAILABLE

Portions are prepared for one person only.

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

DINNER June 26, 1953
<table>
<thead>
<tr>
<th>Hotel</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Digby Pines†</td>
<td>Digby, N.S.</td>
</tr>
<tr>
<td>Lakeside Inn†</td>
<td>Yarmouth, N.S.</td>
</tr>
<tr>
<td>Cornwallis Inn</td>
<td>Kentville, N.S.</td>
</tr>
<tr>
<td>The Algonquin†</td>
<td>St. Andrews by-the-Sea, N.B.</td>
</tr>
<tr>
<td>McAdam Hotel</td>
<td>McAdam, N.B.</td>
</tr>
<tr>
<td>Chateau Frontenac</td>
<td>Quebec, Que.</td>
</tr>
<tr>
<td>Royal York Hotel</td>
<td>Toronto, Ont.</td>
</tr>
<tr>
<td>Devil's Gap Lodge†</td>
<td>Kenora, Ont.</td>
</tr>
<tr>
<td>Royal Alexandra Hotel</td>
<td>Winnipeg, Man.</td>
</tr>
<tr>
<td>Hotel Saskatchewan</td>
<td>Regina, Sask.</td>
</tr>
<tr>
<td>Hotel Palliser</td>
<td>Calgary, Alta.</td>
</tr>
<tr>
<td>Banff Springs Hotel†</td>
<td>Banff, Alta.</td>
</tr>
<tr>
<td>Chateau Lake Louise†</td>
<td>Lake Louise, Alta.</td>
</tr>
<tr>
<td>Emerald Lake Chalet†</td>
<td>Field, B.C.</td>
</tr>
<tr>
<td>Empress Hotel</td>
<td>Victoria, B.C.</td>
</tr>
<tr>
<td>Hotel Vancouver</td>
<td>Vancouver, B.C.</td>
</tr>
</tbody>
</table>

(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.