1952

THE KICKING HORSE RIVER

# CHATEAU LAKE LOUISE

# LAKEVIEW ROOM

## Table d'Hote

Seafood Cocktail — Assiette Parisienne
Fruit Cup, Astoria — Chilled Celery Hearts
JUICES: Apple Grapefruit Vegetable

Cream of Fresh Mushrooms — Consomme Vermicelli

Grilled West Coast Salmon, Maitre d'Hotel
Poached Eggs, Benedictine
Creamed Fresh Mushrooms under Glass, Eugenie
Braised Alberta Capon with Vegetables, Paysanne
Roast Ribs of Red Brand Beef, Yorkshire Pudding

Fresh Lobster Salad, Asparagus Tips, Russian Dressing
Sliced Cold York Ham and Foie Gras, Chef's Salad

Salad Hortense

Fresh Mixed Vegetables — Cauliflower, Cream Sauce
Potatoes: Parsley Whipped Croquette

Chocolate Cream Pie — Danish Roulade — Coupe Jacques
Ice Cream with Cake — Compote of Fruit in Syrup
Fresh Fruit in Season — Fruit Sherbet

Cheese: Black Diamond — Rocky Mountain Cream — Oka
Imported Roquefort — Gruyere Domestic
Individual Gruyere — Canadian Cheddar
Ermite — Imported Gorgonzola — McLaren's Imperial

ROLLS

TEA COFFEE MILK

$3.50

**Chef's Special** $5.00

**CHARCOAL BROILED SIRLOIN STEAK, BORDELAISE**

( Price includes Hors d'oeuvre, Soup, Vegetables, Dessert and Beverage. )

« TABLE D'HOTE MEALS »

Breakfast - 7:30 to 10 a.m. Luncheon - 12 to 2:30 p.m. Dinner - 6 to 8:30 p.m.

# DINNER

## Announcements

MUSIC

Lakeview Room - - 7 to 8:30 p.m.

DONALD BROWN
*Baritone*

JOHN LINN
*Pianist*

Lounge - 8:30 p.m.

BRUCE BRISTOWE
and his Dance Orchestra

Ballroom every evening except Sunday

SWISS GUIDES

Available at the Information Desk
Mornings & Evenings

PICNIC BOX LUNCH

Please confer with Head Waiter
for selection and price

SWIMMING POOL

Open daily - 8 a.m. to 8 p.m.

ROOM SERVICE

Available from 7:30 a.m. to Midnigh

## A La Carte

**READY TO SERVE:** Roast Ribs of Red Brand Beef, Yorkshire Pudding 2.25
Braised Alberta Capon with Vegetables, Paysanne 2.00
Creamed Fresh Mushrooms under Glass, Eugenie 1.85

**HORS D'OEUVRES:** Fresh Domestic Caviar 2.65 Fruit Cocktail 75
Antipasto 80 French Hors d'Oeuvres 1.60 Assorted Canapes 1.35
Imported Sardines 95 Radishes 30 Preserved Lobster Cocktail 1.35
Sliced Smoked Salmon 1.05 Anchovies Canapes 1.05 Mixed Olives 55
Half Grapefruit 35 Pate de Foie Gras, Domestic 2.00
Mixed Olives 55 Celery and Olives 55

**JUICES:** Orange 30 Grapefruit 30 Apple 30 Tomato 30
Blended Fruit 30 Vegetable 30 Pineapple 30

**SOUP:** (*10 minutes*) Cream of Tomato 45 Chicken Broth with Rice 45
Cream of Fresh Mushrooms 45 Consomme Vermicelli 45

**FISH:** (*20 minutes*) Broiled B.C. Salmon Steak, Parsley Butter 1.45
Fresh Maritime Lobster, Newburg 2.50
Filet of Sole Saute, Cecilia 1.45

**ENTREES:** (*20 minutes*) Red Brand Sirloin Steak 3.25
Half Spring Chicken, Provencale 2.50
Grilled Lamb Chops (one) 1.10 (two) 2.20
Breaded Veal Cutlet, Holstein 1.85

**COLD BUFFET:** Sliced Turkey and Ham, Nicoise 2.00
Galantine of Capon and Ox Tongue 2.00
Assorted Cold Meats with Chicken 1.75
B. C. Salmon Steak, Cucumber and Tomato 1.45
Roast Prime Ribs of Beef with Jelly 2.25

**VEGETABLES:** Cauliflower 40 Carrots Buttered 35 Green Beans 35
Fresh Mixed Vegetables 50 Green Peas 50

**FOTATOES:** Parsley 25 Whipped 30 Croquette 40

**SALADS:** Chef's Salad 80 Lettuce and Tomato 60 Waldorf 70
Fresh Lobster 2.35 Fruit 90 Chicken 1.85

**SWEETS:** Ice Cream with Cake 45 Peach Melba 65
Fruit Sherbet 30 Rum Parfait 1.00
Chocolate Cream Pie 30 Danish Roulade 30 Coupe Jacque 65

**CHEESE:** Canadian Cheddar 40 Oka 45 Gruyere Domestic 50
Individual Gruyere 50 Imported Roquefort 65 Black Diamond 35
Rocky Mountain Cream Cheese 40 Wine Cured Cheese Hearts 55
Ermite 45 Imported Gorgonzola 65 McLaren's Imperial 45

**FRUITS:** Orange or Raw Apple 15 Sliced Banana in Cream 35
Fresh Fruit in Season 55 Sliced Orange 40
Compote of Fruit in Syrup 60

TEA 30 COFFEE 30 MILK 20 ROLLS 25

★ **DIETARY 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 August 9, 1952

# 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*

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|---|---|
| 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.*