Lumbering in Eastern Canada

EVENING

A LA CARTE

RELISHES

CELERY 30 — GREEN ONIONS 15 — MIXED PICKLES 15
CHOW CHOW 15 — RADISHES 25 — OLIVES 20

GRAPEFRUIT COCKTAIL 35

SOUPS

CONSOMME PRINTANIER 30 — CREAM OF ASPARAGUS 30

FISH

FRIED FILLETS OF PICKEREL, TARTAR SAUCE 70
BROILED LAKE TROUT, MAITRE D'HOTEL 70
SMOKED LAKE WINNIPEG GOLDEYES (ONE) 40 (TWO) 70

ENTREES, ROASTS, ETC.

FRESH MUSHROOM OMELET 60 — CHICKEN SAUTE EN CASSEROLE 85
ROAST SPRING LAMB, MINT SAUCE 85

CHOPS, STEAKS, ETC.—FROM THE GRILL

BROILED OR FRIED CHICKEN (HALF) 1.25 (20 MINUTES) — FRESH MUSHROOMS ON TOAST 75
RED BRAND SIRLOIN STEAK 1.50 — RED BRAND SMALL SIRLOIN STEAK 1.00
LAMB CHOPS (ONE) 45 (TWO) 85 — BACON (3 STRIPS) 35 (6 STRIPS) 65
BACON AND EGGS 65 — CALF'S LIVER WITH BACON 75 — BROILED HAM 65
HAM (HALF CUT) WITH 1 EGG 55 WITH 2 EGGS 65 — COUNTRY SAUSAGES 60
(Strip of Bacon served with other Order 15, or Individual Mushrooms 25)

INDIVIDUAL POT OF BAKED BEANS (HOT OR COLD) 35, WITH TEA BISCUITS 50

EGGS, OMELETS, ETC.

BOILED (ONE) 20, (TWO) 35 — SCRAMBLED 35 — FRIED (ONE) 20, (TWO) 35
SHIRRED 40 — POACHED ON TOAST (ONE) 20, (TWO) 40
OMELETS:—PLAIN 45 — SAVORY, TOMATO OR CHEESE 50 — JELLY, BACON OR HAM 60

VEGETABLES

BOILED NEW POTATOES 30 — MASHED POTATOES 20
HASHED BROWNED POTATOES 25 — FRENCH FRIED POTATOES 25
BUTTERED NEW BEETS 20 — SUGAR CORN 20 — GREEN PEAS 20
FRESH ASPARAGUS ON TOAST, DRAWN BUTTER 50 — CREAMED NEW SPINACH 20

COLD DISHES

ASSORTED COLD MEATS WITH POTATO SALAD 90
ROAST BEEF 75 — PRESSED OX TONGUE 75 — HAM 75
ROAST CHICKEN 85 — SPRING LAMB, MINT SAUCE 75 — SARDINES 60
ASPARAGUS VINAIGRETTE 50
(With Potato Salad 15 cents Extra)

SALADS

(WITH FRENCH OR MAYONNAISE DRESSING)
CHICKEN 65 — FRUIT 50 — HEAD LETTUCE 45
LETTUCE AND TOMATO 45 — COMBINATION 45 — SLICED CUCUMBER 45
(THOUSAND ISLAND DRESSING 10)

IT is with pleasure and pride that we call attention to the desire and willingness of all our employees to give their utmost in service and special attention and they as well as ourselves would appreciate your criticisms as well as your commendations.

Souvenir copy of this menu card in envelope, ready for mailing may be had on application to dining car steward.

L. S. & M.—15-4-30
(1)

EVENING

A LA CARTE

(Continued)

DESSERTS

DEEP RHUBARB PIE 20, WITH CREAM 30
GOLDEN WEST SUNDAE 35
BAKED APPLE 15, WITH CREAM 25
ENGLISH PLUM PUDDING, HARD OR LEMON SAUCE 30
VANILLA ICE CREAM 25 — SPECIAL INDIVIDUAL CAKE SERVICE 20
GRAPEFRUIT (HALF) 25

FRUITS

ASSORTED FRUIT 35

PRESERVED FRUITS, MARMALADES, JAMS OR JELLIES 25

(IN INDIVIDUAL JARS)
PINEAPPLE — STRAWBERRIES — CHERRIES (RED OR WHITE) — RASPBERRIES
QUINCE JELLY — BRAMBLEBERRY JELLY — CRABAPPLE JELLY
STRAWBERRY JAM — RASPBERRY JAM
ORANGE OR GRAPEFRUIT MARMALADE
(With Corn Muffins 35)

PRESERVED FIGS 40, WITH HOT BISCUITS 50
INDIVIDUAL CANADIAN COMB OR STRAINED HONEY 25, WITH MUFFINS 35

BREAD AND BUTTER SERVICE PER PERSON

HOT ROLLS 15 — TOAST 15
WHITE, HOVIS, BROWN AND RAISIN BREAD 15 — RAISIN BRAN MUFFINS 15

CHEESE WITH CRACKERS 30

CANADIAN CHEDDAR — CHATEAU — KRAFT — MACLAREN'S IMPERIAL
NESTLE SWISS GRUYERE — INGERSOLL OLIVE PIMENTO — FRENCH ROQUEFORT

TEA, COFFEE, ETC.

COFFEE, POT 25, SERVED WITH HOT MILK OR CREAM — DEMI TASSE COFFEE 15
COCOA, POT 25 — KAFFEE HAG, POT 25 — TEA, POT 25 — MALTED MILK 20
NESTLE'S MILK FOOD 25 — INDIVIDUAL SEALED BOTTLE MILK 15
INSTANT POSTUM 25 — INDIVIDUAL BOTTLE FRESH BUTTERMILK 15
FLEISCHMANN'S YEAST, PER CAKE 10

PASSENGERS WILL KINDLY REFRAIN FROM SMOKING IN THIS ROOM.

WHEREVER you travel on the Canadian Pacific, you will find the same desire to maintain that excellence of service for which the Company has been noted for over forty years. The seemingly effortless perfection of Canadian Pacific service is simply an infinite capacity for taking pains.

IT will be a great aid to the service and will avoid any possibility of mistakes if passengers will kindly ask for meal order blanks, and upon them will write their orders, because stewards and waiters are not allowed to serve any food without a meal check.

W. A. COOPER, Manager, Sleeping, Dining, Parlor Cars,
Station Restaurants and News Service, Montreal.

Lumbering in Eastern Canada

SOME day a poet will feel impelled by its sheer stupendousness to write the epic tale of Eastern Canada's lumbermen and their yearly-repeated onslaught on the forest. Until then a marvellous story will never have been properly told.

The world needs houses . . . and from dawn to dark of bitterly cold days tall trees come crashing down in the forest-depths to the swing of axe and saw. The world demands furniture . . . and great logs go skidding down iced ways to pile up in thousands on the frozen surface of creeks and rivers in the snow-covered hinterlands of Ontario, Quebec and the Maritimes. The world must have its newspapers . . . . and the lumberman rides with death at his elbow on swirling, dancing logs as the "spring drive" flings its jumbled mass down flood-swelled rivers in spring. The world asks for silks . . . and a stoic lumberman reaches for his peavey for the key-log of a "jam". . .

In 1927 the forests of Eastern Canada supplied the world with lumber valued at $72,631,416. Year after year the value of the output increases and the world looks more and more to the everlasting forests of Eastern Canada to supply the demands for wood that come from every country.

Linking the wood with the saw-mill, then distributing the products through the length and breadth of the continent and beyond the sea is the Canadian Pacific, an integral factor in the operations of this gigantic forest-born undertaking.