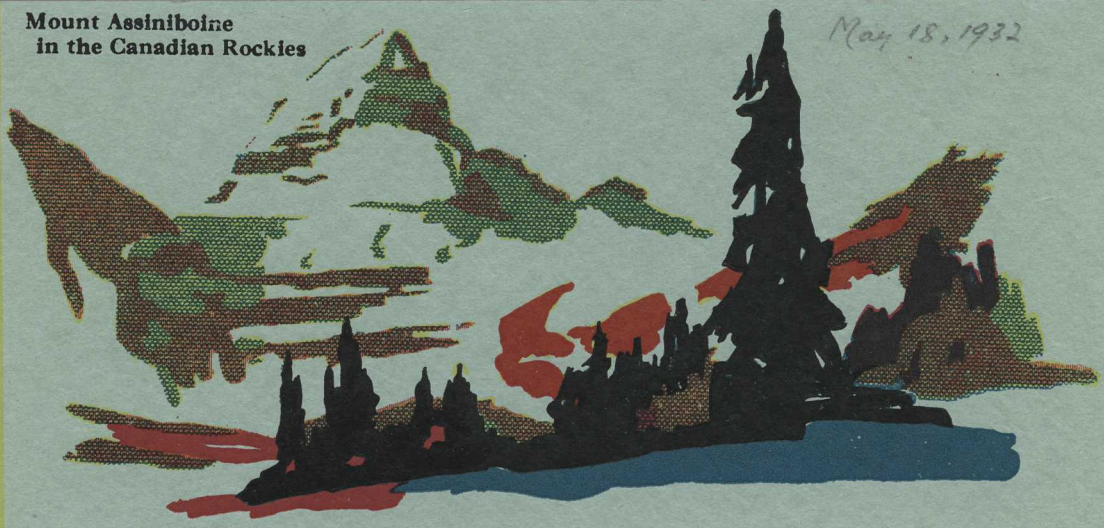
May 18, 1932



MENU

Fresh Strawberries with Cream
Iced Honeydew Melon Grape Fruit
Jaffa, Sunkist Oranges Pears Apples Bananas
Iced Juices : Grape Fruit, Orange, Sauerkraut, Clam, Tomato, Cranberry, Pineapple
Stewed Prunes Stewed Fresh Rhubarb Figs in Syrup
Sliced Oranges, Bananas, Pineapple Baked Apples (Hot or Cold)
Compote of : Peaches Apricots Pears Pineapple

Special : Clam Broth French Onion Soup

Quaker Rolled Oats Cream of Wheat Milk Toast Boiled Rice in Milk

All Bran Krumbles Corn Flakes Post Toasties Puffed Wheat Bran Flakes
Puffed Rice Force Shredded Wheat Rice Flakes Grape Nuts

Fried Fish Cakes, Anchovy Sauce Broiled Yarmouth Bloaters Salt Ling Fish, Egg Sauce

Eggs : Boiled, Fried, Turned, Poached, Shirred, Scrambled, en Cocotte or Country Style
Omelettes : Plain, Tomato, Sweet, Fines Herbes, Cheese

Corned Beef Hash Cake with Fried Egg Julienne of Tripe, Créole
Breakfast Bacon Scotch Beef Ham

TO ORDER

Grilled Cumberland Ham Country Farm Sausage Lamb's Kidney on Toast
Pale Cured Wiltshire Gammon Calf's Liver, Maitre d'Hôtel Andouillette
Tomatoes au Gratin Cottage Fried Potatoes

COLD : Veal and Ham Pie Head Cheese Galantine of Chicken Roast Beef
Watercress Radishes

White, Graham and Vienna Rolls Croissants Brioche Cressini Scotch Baps
Plain or Buttered, Brown, Raisin, French or Cinnamon Toast
Bread : Brown Pulled Raisin Ryvita Energen Bran and Corn Muffins
Seed Buns Indian Griddle Cakes Cream Scones
Virginian and Wholemeal Waffles with Maple Syrup Buckwheat and Griddle Cakes
Breakfast Biscuits Italian Bread Sticks

Bar le Duc Jelly Honey, Clear, Cloudy and Comb Poha, Guava Jellies
Wilkins' (Tiptree) Conserves and Beach's Jams in all varieties
Marmalades : Oxford, Keillers, Silver Shred, Golden Shred, Ginger, Grape Fruit, Sugarless

Coffee, Sanka Coffee H.A.G. Kaffee Instant Postum
Tea : Orange Pekoe Ceylon, China Green Tilleul Camomile
Cocoa Chocolate Horlick's Malted Milk
Buttermilk Yeast Cakes

BREAKFAST Wednesday, May 18, 1932

Empress of Australia

Canadian Pacific