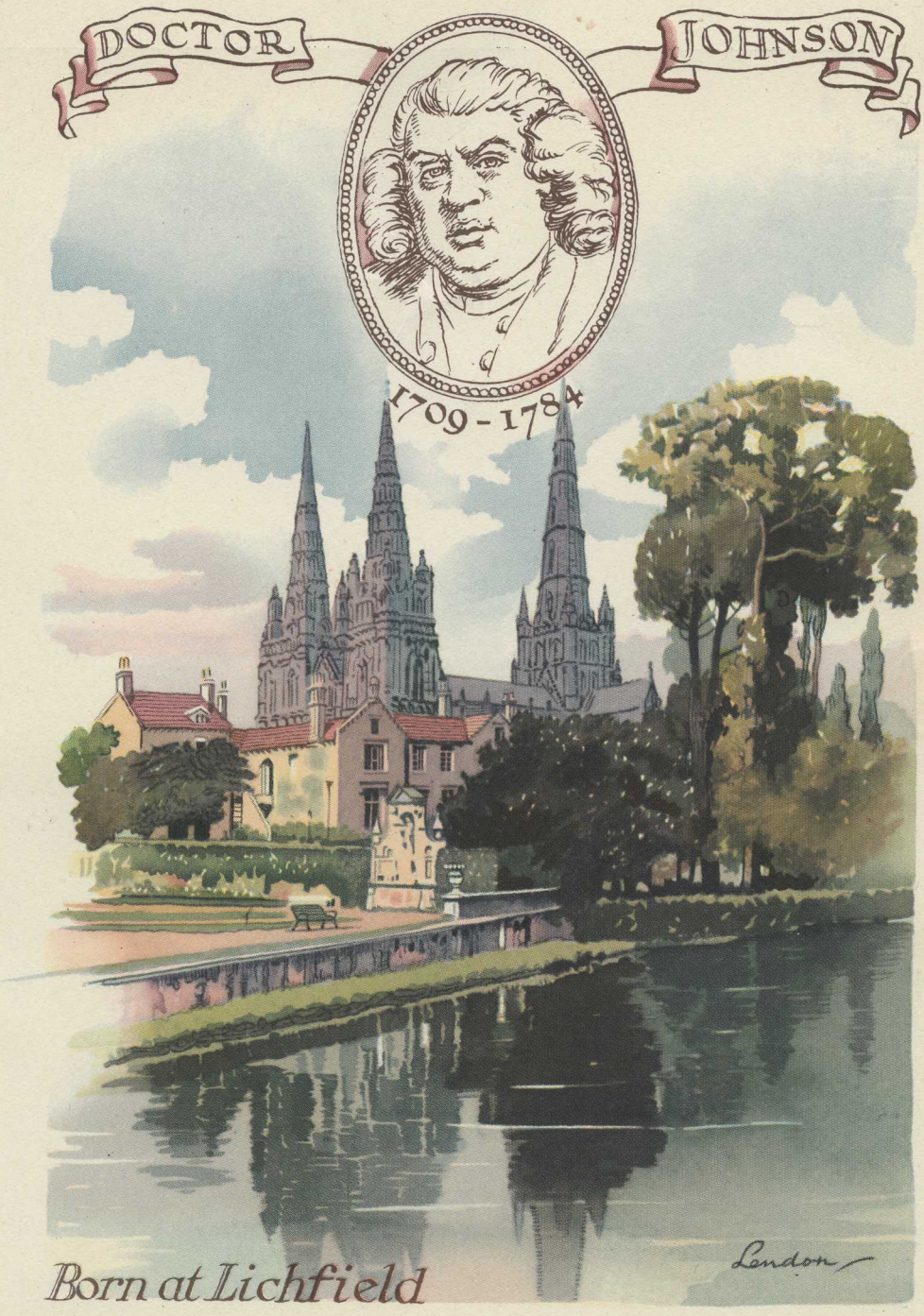

Born at Lichfield

Selected Dinner

Chilled Persian Melon

Turtle Consommé

Roast Young Turkey, Dressing, Cranberry Jelly

Garden Peas au Sucre

Persillées Potatoes

Chocolate Sponge Pudding, Sweet Sauce

Fresh Fruits Coffee

WINES

Barossa Reisling (White) Bot. 7s. 6d.

Orlando Burgundy (Red) Bot. 7s. 6d.

Wine List available on requesc

Menu

Chilled Persian Melon

Queen Olives | Midget Gherkins | Iced Celery | Ripe Olives

SOUP Turtle Consomme — Créme Champenoise

FISH Poached Suprême of Halibut en Souchet
Fried Fillet of Plaice, Tartare Sauce

ENTREES Apricots with Rice Condé
Bitocks à la Russe

JOINT Prime Ribs of Beef, Roasted, Horseradish Cream

RELEVE Roast Young Turkey, Celery Dressing, Cranberry Sauce

VEGETABLES Garden Peas au Sucre — Buttered Carrots

POTATOES Persillées — Roast

COLD SELECTION Roast Pork, Apple Sauce — Galantine of Capon
Home Made Brawn

SALADS Heart of Lettuce — Tomato — Combination
Dressings: French, Thousand Island

DESSERTS Chocolate Sponge Pudding, Sweet Sauce
Coupe St. Jacques — Fruit Trifle
Vanilla Ice Cream
Genoise Slices

Fresh Fruits — Coffee

EMPRESS OF ENGLAND
DINNER
MONDAY
JULY 31st - 1961

Canadian Pacific

Samuel Johnson, the Doctor Johnson immortalized by Boswell, whose fame rests largely upon his monumental dictionary, was the son of a bookseller of Lichfield, Staffordshire, where he was born September 18, 1709. He " went down " from Pembroke College, Oxford, before taking a degree, as he could not afford to complete his studies.

Dr. Johnson was a tutor near Lichfield for a short time, one of his pupils being David Garrick, noted 18th-century actor, who later produced Johnson's tragedy " Irene ". He went to London in 1737 and soon became the focus of a well-remembered literary coterie.

Commissioned by two printers, he commenced his dictionary in 1747 and finished it eight years later. It earned him 1,500 guineas. Dr. Johnson died in 1784. He was buried in Westminster Abbey.

S778 Printed in England 1959