

ROUTE OF THE

> E M P RE BU LDER



TABLE D'HOTE

GOOD MORNING

"May the new day bring you boundless joy"

CLUB BREAKFAST SERVICE

GRAPEFRUIT
BAKED APPLE
SLICED ORANGE
STEWED PRUNES
PRESERVED FIGS
OREGON PLUMS IN SYRUP
SLICED RAW APPLE, CREAM
WENATCHEE EATING APPLE
PINK RHUBARB SAUCE

GRAPE JUICE
ORANGE "
APPLE "
PRUNE "
TOMATO "
PINEAPPLE "
GRAPEFRUIT "

CREAM OF WHEAT CORN FLAKES OATMEAL GRAPE NUTS BRAN FLAKES WHEATIES PUFFED RICE SHREDDED WHEAT GERVITA

NUMBER 1—FIFTY CENTS

Fruit Juice and Choice of Hot Muffins—Dry or Buttered Toast Coffee, Tea, Chocolate or Milk

NUMBER 2—SIXTY CENTS

Fruit or Juice and Cereal and Choice of Hot Muffins—Dry or Buttered Toast Coffee, Tea, Chocolate or Milk

NUMBER 3—SIXTY-FIVE CENTS

Two Eggs to Order with Bacon or Sausage and Choice of
Dry or Buttered Toast, Muffins, Fried Cornmeal Mush
Wheat or Buckwheat Cakes, G. N. Health Cakes
Coffee, Tea, Chocolate or Milk

NUMBER 4—SEVENTY-FIVE CENTS

Fruit or Juice or Cereal
Two Eggs to Order or Half Portion Bacon or Sausage and One Egg
and Choice of

HOT MUFFINS, DRY OR BUTTERED TOAST, FRIED CORNMEAL MUSH COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 5—EIGHTY-FIVE CENTS

Fruit, Cereal or Juice

LAMB CHOP, HAM, BACON OR SAUSAGE, OR HALF PORTION HAM AND ONE EGG and Choice of

Muffins, Toast, Fried Cornmeal Mush Wheat or Buckwheat Cakes or G. N. Health Cakes Coffee, Tea, Chocolate or Milk

NUMBER 6-ONE DOLLAR

Fruit or Juice and Cereal

Ham, Bacon, Lamb Chop or Sausage with Two Eggs to Order Hashed Browned Potatoes and Choice of

Muffins, Dry or Buttered Toast, French Toast with Jelly or Honey Wheat or Buckwheat Cakes, Fried Cornmeal Mush, G. N. Health Cakes Coffee, Tea, Chocolate or Milk

A. W. Deleen, General Superintendent Dining Cars St. Paul, Minnesota

Steward.....

Please write full selection on check to assure prompt service

A LA CARTE BREAKFAST SERVICE

FRUITS

Baked Wenatchee Apple, 20 with Cream, 25 Grapefruit, Whole, 25 Half, 15 Wenatchee Eating Apple, 10

Prune Juice, 15 Grape Juice, 15 Whole Orange, 10

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PINEAPPLE JUICE, 15
TOMATO JUICE, 15
DOUBLE TOMATO JUICE, 25
SLICED, 15
JUICE, 15
DOUBLE ORANGE JUICE, 25
OREGON FRESH PLUMS IN SYRUP—CREAM, 25
STEAMED PRUNES—CREAM, 25

INDIVIDUAL PRESERVED FRUITS, ETC.

Strawberry Preserves, 20 Orange Marmalade, 20
Individual Wild Blackberry Jam, 20 Preserved Figs with Cream, 25
Individual Strained Honey, 15

CEREALS

GRAPE NUTS, SHREDDED WHEAT, WHEATIES, ALL BRAN, CREAM OF WHEAT, CORN FLAKES GERVITA, PUFFED RICE, OATMEAL—CREAM SERVED WITH ALL CEREALS, 25

FISH

FRESH SEASONABLE FISH, 60

EGGS AND OMELETS

Eggs, Fried, Boiled, Scrambled or Shirred (2), 30
All Combination Omelets, 45
Minced Ham and Scrambled Eggs, 50
Plain Omelet, 35

MEATS

• Lamb Chops, Each, 35 Bacon and Eggs, 60 Tenderloin Steak, 1.10

Ham and Eggs, 60 Sausage, Hot Cakes, 60 Breakfast Bacon, 60

Bacon, Rasher (2), 20 Smoked Ham, 60

HALF PORTION HAM OR BACON AND ONE EGG, 40

POTATOES

HASHED BROWN, PAN OR LYONNAISE, 15

BREAD, TOAST, ETC.

DRY OR BUTTERED TOAST, 15

ASSORTED BREAD (WHITE, RAISIN, RYE, WHOLE WHEAT), 15

BUCKWHEAT, WHEAT OR G. N. HEALTH CAKES, SYRUP, 30

FRIED CORNMEAL MUSH WITH BACON, 35

FRENCH TOAST, JELLY, SYRUP, OR MARMALADE, 40

TRENCH TOASI, JELLY, SYRUF, OR WIARMAL

CREAM TOAST, 45 MILK TOAST, 30

BEVERAGES

Drip-O-Lator Sanka Coffee (Pot), 20 Individual Bottle Milk or Buttermilk, 15

CHOCOLATE (POT), 20

POSTUM (POT), 20

BLACK OR GREEN TEA (POT), 20

Hot Breads and Pies are baked on this car daily

A service charge of twenty-five cents is made for each adult person served outside of the Dining Car

Form 2835 C 1942

COFFEE (POT), 20

MALTED MILK, 20

Culinary Secrets

GREAT NORTHERN HEALTH CAKE BATTER

2 Cups Bran (scalded)

½ Cup Cornmeal

1 Cup Wheat Flour

2 Eggs

1 Kitchenspoon Shortening

2 Teaspoons Baking Powder

1 Kitchenspoon Sugar

1/2 Teaspoon Salt

2 Cups Milk

WENATCHEE APPLE MARMALADE

To every 6 lbs. Shredded Apples, add:

6 lbs. Granulated Sugar

3½ cups Water

Grated rind of two Oranges

Juice and grated rind of 3½ Lemons

level teaspoons ground Ginger

Bring to a boil the water and sugar and add orange, lemon and ginger. Let this simmer a few minutes, then, and only then, add the shredded apples. Allow these ingredients to simmer on back of range for one hour. Omit stirring and chill thoroughly before serving.

BAKED APPLE-G. N. STYLE

Remove core from Rome Beauty Apples and peel one round from top. Fil the center with half cup sugar to each apple. Then sprinkle another half cup around in the pan. Put in moderate oven first to draw out the juice without bursting the apples. After syrup has formed in the pan, baste frequently, at the same time raising temperature sufficiently high to cook the fruit. When apples are nearly done, coat again with sugar and return to oven until sugar hardens, baste once more and leave in oven until apples become transparent. Allow to cool before serving. Each apple served should be accompanied by plenty of thick syrup. This syrup made by cooking cores and peelings together with addition of proper amount of sugar, then store same in ice box and use as required.

March 28th '42 Near Youri: By the time you receive this message, I'll be in Minnesota - Fort Schnelling near It. Paul. We're just crossing into Idaho now. The weather a round here is a "military secret" Will write you uson arrival! This space for your personal message. Envelopes are obtainable upon request from your Dining Car Steward who will also provide necessary postage and book after mailing.