

ROUTE OF THE

E M P I RE B U LDER



### YOU ARE ON OUR RAILROAD NOW-PLEASE FEEL AT HOME

#### GOOD MORNING

"May the new day bring you boundless joy"

# CLUB BREAKFAST SERVICE

Berries Cantaloupe Sliced Orange Preserved Figs **Steamed Prunes** Oregon Fresh Plums in Syrup Washington Peaches or Pears

Juice Apple Grape Orange Pineapple Prune Tomato

Bran Flakes Cream of Wheat Corn Flakes Oatmeal **Grape Nuts Puffed Rice** Shredded Wheat Wheaties

# NUMBER 1—FIFTY CENTS

Choice of Fruit or Cereal or Juice and

MUFFINS OR TOAST OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH OR WHEAT CAKES AND TWO RASHERS BACON COFFEE, TEA, CHOCOLATE OR MILK

#### NUMBER 2—FIFTY CENTS

TWO EGGS TO ORDER WITH FOUR STRIPS BACON MUFFINS OR TOAST OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH OR WHEAT CAKES COFFEE, TEA, CHOCOLATE OR MILK

### **NUMBER 3—SIXTY-FIVE CENTS**

Choice of Fruit or Cereal or Juice and

Two Eggs to Order or Half Portion Bacon and One Egg TOAST OR MUFFINS OR FRIED CORNMEAL MUSH OR WHEAT CAKES OR G. N. HEALTH CAKES COFFEE, TEA, CHOCOLATE OR MILK

#### NUMBER 4—SEVENTY CENTS

Choice of Juice or Fruit and Cereal and

PLAIN OMELET, MUFFINS OR TOAST OR G. N. HEALTH CAKES OR WHEAT CAKES OR FRENCH TOAST-JELLY

COFFEE, TEA, CHOCOLATE OR MILK

## NUMBER 5—SEVENTY-FIVE CENTS

Choice of Fruit or Cereal or Juice and

LAMB CHOP OR HAM OR BACON OR HALF PORTION HAM AND ONE EGG MUFFINS OR TOAST OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH OR WHEAT CAKES COFFEE, TEA, CHOCOLATE OR MILK

#### NUMBER 6-NINETY CENTS

Choice of Fruit or Cereal or Juice

HAM OR BACON AND EGGS

OR LAMB CHOP WITH TWO EGGS TO ORDER

MUFFINS OR TOAST OR G. N. HEALTH CAKES OR WHEAT CAKES

OR FRENCH TOAST-JELLY

COFFEE, TEA, CHOCOLATE OR MILK

A. W. DELEEN

GENERAL SUPERINTENDENT DINING CARS ST. PAUL, MINNESOTA

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

# Please write full selection on check to assure prompt service

# A LA CARTE BREAKFAST SERVICE

#### **FRUITS**

FRESH BERRIES AND CREAM, 25

CANTALOUPE (HALF) 15; (WHOLE) 25

PINEAPPLE JUICE, 15

APPLE TUICE, 15

PRUNE JUICE, 15 GRAPE JUICE, 15 WHOLE ORANGE, 10

TOMATO TUICE, 15 SLICED, 15 JUICE, 15

Double Tomato Juice, 25 Double Orange Juice, 25

OREGON FRESH PLUMS IN SYRUP-CREAM, 25

STEAMED PRUNES-CREAM, 25

CHILLED WASHINGTON PEACHES—IN SYRUP, 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 PUFFED RICE, OATMEAL—CREAM SERVED WITH ALL CEREALS, 20

#### FISH

FRESH SEASONABLE FISH, 50

#### EGGS AND OMELETS

EGGS, FRIED, BOILED, SCRAMBLED OR SHIRRED (2), 25 ALL COMBINATION OMELETS, 40

POACHED ON TOAST (2), 25

PLAIN OMELET. 30

MINCED HAM AND SCRAMBLED EGGS, 40

#### **MEATS**

BREAKFAST SIRLOIN, 1.00

LAMB CHOPS, EACH, 30 HAM AND EGGS, 50

BACON, RASHER (2), 20

BACON AND EGGS, 50

BREAKFAST BACON, 50

SMOKED HAM, 50

HALF PORTION HAM OR BACON AND ONE EGG, 30 BREAD AND BUTTER SERVED WITH EGG OR MEAT ORDERS

#### POTATOES

HASHED BROWN, PAN OR LYONNAISE, 10

#### BREAD, TOAST, ETC.

DRY OR BUTTERED TOAST, 10

Hot Muffins, 10

Ry-Krisp, 10

ASSORTED BREAD (WHITE, RAISIN, RYE, WHOLE WHEAT), 10

WHEAT OR G. N. HEALTH CAKES, SYRUP, 25 FRIED CORNMEAL MUSH WITH BACON, 35

FRENCH TOAST, JELLY, SYRUP, OR MARMALADE, 35

CREAM TOAST, 40

MILK TOAST, 25

**BEVERAGES** 

POSTUM (POT), 15

DRIP-O-LATOR SANKA COFFEE (POT), 15

INDIVIDUAL BOTTLE MILK OR BUTTERMILK, 10

CHOCOLATE (POT), 15

ENGLISH BREAKFAST (BLACK) OR JAPAN (GREEN) TEA (POT), 15

Hot Breads and Pies are baked on this car daily

Form 2835E FI

COFFEE (POT), 15

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 Lard

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. Fill 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.

