

CANADIAN ACHIEVEMENT SERIES
(AGRICULTURE)



Menu



GRAND
TRUNK
RAILWAY
SYSTEM

SPECIAL SIRLOIN STEAK DINNER

"(CHARCOAL BROILED)"

\$1.50

(INCLUDING ALL COURSES SERVED WITH \$1.25 DINNER
EXCEPT FISH AND MEATS)

ERVICE

RELISHES, ETC.

FRUIT COCKTAIL 25c	SHRIMP COCKTAIL 35c	LOBSTER COCKTAIL 35c
GRAPEFRUIT JUICE 20c	TOMATO JUICE 15c	PINEAPPLE JUICE 20c
CELERY 20c	OLIVES 20c	APPLE JUICE 15c
CANADIAN SARDINES, FANCY PACK 25c		IMPORTED SARDINES 50c

SOUPS: TUREEN 25c; CUP 15c

CONSOMME

VEGETABLE

CHICKEN WITH RICE

(Served to order in 10 minutes)

READY TO SERVE SOUPS—(See Table d'Hote Menu)

FISH: FRESH OR SMOKED 50c

(See Table d'Hote Menu)

BROILED STEAKS AND CHOPS. EGGS, ETC.

SIRLOIN STEAK \$1.25	CLUB STEAK 75c	LAMB CHOPS (2) 55c; (1) 30c
BROILED BACON (5 strips) 50c; (3 strips) 30c		FRIED CALF'S LIVER WITH BACON 60c
	BROILED SUGAR CURED HAM (full cut) 50c; (half cut) 35c	
	GRILLED BACON OR HAM WITH FRIED EGGS 55c; (with 1 egg) 40c	
BOILED OR FRIED EGGS (2) 25c; (1) 15c		SCRAMBLED EGGS 30c
POACHED EGGS ON TOAST (2) 35c; (1) 20c		SHIRRED EGGS 35c

OMELETS

PLAIN 30c	PARSLEY, TOMATO OR CHEESE 40c	HAM, BACON OR SPANISH 45c
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COLD MEATS AND SALADS

ASSORTED COLD MEATS 50c; WITH POTATO SALAD 60c	POTATO SALAD 20c
SLICED TOMATO OR HEAD LETTUCE SALAD 35c	COMBINATION SALAD 40c
LOBSTER SALAD "NATIONAL" 50c	CHICKEN SALAD 50c
	SALMON SALAD 50c

(Dressing without Oil, Mayonnaise or French Dressing)

VEGETABLES

BOILED OR MASHED POTATOES 15c		
COTTAGE FRIED, HASHED BROWNED OR FRENCH FRIED POTATOES 20c		
FRESH VEGETABLES 15c (See Table d'Hote Menu)		
CANADIAN PEAS 15c	STEWED TOMATOES 15c	SWEET CORN 15c

DESSERTS, ETC.

PIE (per cut) 15c	PUDDING 20c
ICE CREAM 15c; WITH WAFERS OR CAKE 20c	ICE CREAM SUNDAES 20c
ASSORTED JAMS OR JELLIES (indiv.) 15c	ORANGE MARMALADE (indiv.) 15c; (portion) 10c
HONEY (indiv.) 20c	PRESERVED FIGS (indiv.) 30c; WITH CREAM 40c
CANADIAN CHEDDAR OR FRENCH ROQUEFORT CHEESE WITH BISCUITS 25c	

SANDWICHES

(White or brown bread. Plain or toasted)

CHEESE 20c	EGG 20c	HAM 20c	TOMATO 20c
TONGUE 20c	CHICKEN 30c	HAM AND EGG 35c	CLUB 50c

BREADS

WHITE, GRAHAM OR RAISIN BREAD WITH BUTTER 10c	ROLLS 10c	BRAN MUFFINS 10c
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TEA, COFFEE, ETC.

TEA (per pot) 20c	COFFEE (per pot) 20c	DEMI TASSE 15c
ICED TEA (per pot) 20c	ICED COFFEE (per pot) 20c	
	INDIVIDUAL SEALED BOTTLE SPECIAL MILK 15c	
COCOA (per pot) 20c	INSTANT POSTUM (per pot) 20c	MALTED MILK 20c

Afternoon Tea Service 3.30 p.m. to 4.30 p.m.



SPECIALS today



TABLE D'HOTE DINNERS

Pineapple Juice or Grapefruit Juice
Soup, Tomato Vermicelli or Jellied Consomme

(Cheese and Parsley Omelet
(Boiled Ham with Fresh Spinach
Choice (Chicken a'la King
of one (Broiled Lamb Chops with Bacon
(Roast Hibs of Beef, au jus
(Jellied Tongue and Chicken, Potato Salad

Potatoes; Boiled, Mashed, or Hashed Browned
New Lima Beans or Buttered Broccoli

Crisp Vegetable Salad, Dressing

(Chilled Vanilla Cup Custard
(Apple Pie with Cheese
Choice (Fresh Peach Short Cake, Whipped Cream
of one (Honey Dew Melon
(Fruit Sundae
(Cheddar Cheese with Biscuits

Dinner Rolls Assorted Bread Hot Bran Muffins
Tea Iced Tea Coffee Iced Coffee Milk \$1.25c

Choice of above Soup, or Grapefruit Juice

Choice (Broiled Halibut, Parsley Butter
of one (Crabmeat Salad, or Chicken Salad, Mayonnaise
(Cold Boiled Salmon, Mayonnaise

Choice of Potatoes and one Vegetable as above

Choice of above Desserts

Dinner Rolls Assorted Bread Hot Bran Muffins
Tea Iced Tea Coffee Iced Coffee Milk \$1.00

ABOVE ITEMS MAY BE ORDERED A'LA CARTE IF DESIRED



Agriculture is Canada's biggest industry. It represents nearly one-half the total value of the Dominion's raw materials production, or one-quarter the total value of all commodity production. One-third of Canada's employed population are farm workers, and more than one-third of Canada's exports are of agricultural origin.

Canadian agriculture is best known for its specialized production—wheat on the western plains; apples in Nova Scotia's Annapolis Valley, Ontario's Niagara Peninsula and British Columbia's Okanagan and Kootenay Valleys; or potatoes in Prince Edward Island and New Brunswick. Naturally a country with such a huge area, suited by nature for special crops, grows much more than its own requirements.

Moving this surplus is a heavy transportation task requiring very careful planning. The movement of the western grain crop, in particular, is a complicated problem. Preparations to meet it must be made by the railways many weeks in advance. The progress of the growing crop in each district is closely watched in order to determine its probable volume, and freight cars and extra locomotives are accumulated at prairie points in readiness for the harvest. As harvesting becomes general, the long wheat trains begin to roll across the prairie, down to Port Arthur and Fort William or through the Rockies to the Pacific coast. Seventy or eighty-car trains, over half a mile in length, they roll along in a seemingly endless stream.

The Canadian National Railways plays a very important part in moving the prairie grain crop and the many other commodities which Canadian agriculture produces. Several million tons of supplies and equipment needed by Canada's agricultural areas—fuel, lumber, implements, fertilizers, household goods, etc.—are every year hauled back to Canadian farms from Canadian mines, sawmills, and factories by the Canadian National Railways. Without cheap, efficient, all-weather transportation service to distant home and foreign markets, our farmers and ranchers could not sell their products, could not purchase the many things which their products buy, could not remain on the land.

