

SPECIAL SIRLOIN STEAK DINNER "CHARCOAL BROILED)" \$1.50

(INCLUDING ALL COURSES SERVED WITH \$1,25 DINNER EXCEPT FISH AND MEATS)

RVICE

to

RELISHES, ETC.

FRUIT COCKTAIL 25c GRAPEFRUIT JUICE 20c CELERY 20c

SHRIMP COCKTAIL 35e TOMATO JUICE 15c OLIVES 20c CANADIAN SARDINES, FANCY PACK 25c

LOBSTER COCKTAIL 35c PINEAPPLE JUICE 20c APPLE JUICE 15c IMPORTED SARDINES 50c

CHICKEN WITH RICE

SOUPS: TUREEN 25c: CUP 15c

CONSOMME

VEGETABLE (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 BROILED BACON (5 strips) 50c; (3 strips) 30c

CLUB STEAK 75c

LAMB CHOPS (2) 55c; (1) 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 POACHED EGGS ON TOAST (2) 35c; (1) 20c

SCRAMBLED EGGS 30c SHIRRED EGGS 35c

OMELETS

PLAIN 30c

PARSLEY, TOMATO OR CHEESE 40c

HAM, BACON OR SPANISH 45c

COLD MEATS AND SALADS

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

POTATO SALAD 20c COMBINATION SALAD 40c SALMON SALAD 50c

(Dressing without Oil, Mayonnaise or French Dressing)

VEGETABLES

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

DESSERTS, ETC.

PIE (per cut) 15c ICE CREAM 15c; WITH WAFERS OR CAKE 20c PUDDING 20c ICE CREAM SUNDAES 20c

ASSORTED JAMS OR JELLIES (indiv.) 15c ORANGE MARMALADE (indiv.) 15c; (portion) 10c PRESERVED FIGS (indiv.) 30c; WITH CREAM 40c HONEY (indiv.) 20c CANADIAN CHEDDAR OR FRENCH ROQUEFORT CHEESE WITH BISCUITS 25c

SANDWICHES

(White or brown bread. Plain or toasted)

CHEESE 20c TONGUE 20c

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

BREADS

ROLLS 10c WHITE, GRAHAM OR RAISIN BREAD WITH BUTTER 10c BRAN MUFFINS 10c

TEA, COFFEE, ETC.

TEA (per pot) 20c ICED TEA (per pot) 20c

COFFEE (per pot) 20c ICED COFFEE (per pot) 20c DEMI TASSE 15c

COCOA (per pot) 20c

INDIVIDUAL SEALED BOTTLE SPECIAL MILK 15c

INSTANT POSTUM (per pot) 20c

MALTED MILK 20e





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 Ribs of Beef, au jus
(Jellied Tongue and Chicken, Potato Salad

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

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



The modern fishing industry of Canada represents an investment in boats, cannery and curing plants, and other equipment, amounting to over forty-five million dollars. Five hundred thousand tons of fish, valued as marketed at approximately forty million dollars, are landed in an average year. Nearly ninety thousand people are employed in the Canadian fisheries.

Foreign markets are very important to the Canadian fishing industry. Approximately one-third of the annual production is exported overseas, one-third is marketed in the United States and one-third is sold in Canada. Canned salmon, canned lobster, and dry-salted cod, are the principal items in the overseas trade; fresh lobster, fresh and frozen halibut, fresh and frozen whitefish, are the more important fish exports to the United States.

The principal markets for Canadian fish are, in some cases, thousands of miles from the fishing grounds. Fish is one of the most perishable of foods, and few commodities of commerce make as great demands upon a transport agency as do fishery products. Speed and regularity of movement are essential.

So well has rail transport perfected its organization and equipment for the handling of fish traffic, that the appearance of British Columbia halibut on Winnipeg, Chicago, Toronto, Montreal, Boston, or New York dining tables occasions no comment, and a regular supply of fresh Maritime lobsters, salmon, haddock, in eastern Canadian and New England markets, or Maritime finnan haddie and haddie fillets in western Canadian markets is taken for granted.

Canadian National lines serve every important fishing port of Canada, and Canadian National's continent-wide transportation service has made it possible for Canadian fishermen to extend their markets to include most of the larger communities of Canada and northern United States. The Canadian National carries by far the larger part of the fish and fish products transported by railway in Canada.