



Willy Lots cottage, Dedham, Suffolk.

As this voyage draws to a close, I wish to convey to each and every passenger the good wishes of my crew and myself. We were very glad indeed to have you on board and we hope that you enjoyed being with us.

C. L. de H. Bell,
Master.

“EMPRESS OF ENGLAND”

(Captain C. L. de H. Bell, D.S.C., R.D., R.N.R.)
(Staff Commander R. Walgate, R.D., R.N.R.)

ABSTRACT OF LOG

MONTREAL and QUEBEC to LIVERPOOL

SAILED 11th JUNE, 1957

Date	Lat. N.	Long. W	Dist.	Wind	Forc	Weather, Remarks, etc.
June 11	Montreal	to Quebec	139	SSW	2	12-03 p.m. left Montreal. 8-47 p.m. Exchanged Pilots Quebec
11-12	Quebec	to Father Pt.	158	Lt. Airs.	1	4-49 a.m. Pilot left. 4-54 a.m. left Father Point.
12	49.13	64.39	165	Var.	5	Rough sea, moderate swell. Overcast
13	46.37	53.00	518	S	5	Rough sea, moderate swell. Overcast.
14	50.29	41.51	504	SW-NW	3	Slight sea, low swell. Cloudy. 11-52 a.m. passed Cape Race.
15	53.33	28.46	516	WxN	4	Moderate sea, low swell. Cloudy.
16	55.21	14.25	513	NW-NE	4	Moderate sea, low swell. Cloudy.
17	To Bar	L.V.	435			Expect to arrive Bar L.V. 10-00 a.m., 17th.
	Bar L.V.	Liverpool	14			Expect to arrive Liverpool before noon
		Total	2962			

BEAUFORT WIND SCALE :— 0—Calm. 1—Light Airs. 2—Light Breeze. 3—Gentle Breeze. 4—Moderate Breeze. 5—Fresh Breeze, 6—Strong Breeze. 7—Moderate Gale. 8—Fresh Gale. 9—Strong Gale. 10—Whole Gale. 11—Storm. 12—Hurricane.

J. A. N. Bezant, D.S.C., R.D., R.N.R., Chief Officer. W. Whitaker, Chief Engineer. B. D. Moran, Purser.
M. Bowen, M.B., Surgeon. Owen Jones, Chief Steward.

DINER AU REVOIR

HORS D'ŒUVRES	Persian Melon Frappé Scotch Smoked Salmon Ripe Olives	Radishes	Egg Farci Baroda Salted Walnuts	Canapé Moscovite Chilled Celery Queen Olives
SOUP	Clear Turtle Soup au Sherry			Cream of Tomato Velour
FISH	Poached Darne of Salmon Fried Fillet of Plaice, Deville Whitebait			Mousseline, Pommes Nature, Cucumber Suedoise Sauce Remoulade
ENTREES	Asparagus Points Milanaise Calf's Head en Tortue Breaded Lamb Cutlet Reforme			or Vinaigrette
TO ORDER	Mignon of Beef Palace			
				LEMON SORBET
JOINT	Baked Canadian Ham,			Cumberland Sauce
RELEVE	Roast Young Turkey,			Chestnut Dressing, Cranberry Jelly
VEGETABLES	Cauliflower Polonaise			Wax Beans au Beurre
POTATOES	Boiled New	Rissolées		Candied Sweet
COLD SELECTION	Roast Ribs of Beef	Jellied Ox Tongue		Galantine of Capon
SALADS	Romaine Lettuce <i>Dressings: French, Thousand Island, Mayonnaise</i>	Tomato		Fresh Fruit
DESSERTS	Plum Pudding, Peach Melba Petits Fours	Hard and Brandy Sauce		Crème Caramel
SAVOURY	Mushrooms on Toast			
	Fresh Fruits			Coffee

DINNER
EMPRESS OF ENGLAND
SUNDAY
JUNE 16 - 1957

Canadian Pacific

John Constable, noted English landscape painter of the late 18th and early 19th centuries, was born in 1776 at East Bergholt, Sussex. There was parental opposition to his artistic ambition, and in 1797 he was recalled from studies in London to work in his father's counting-house. A legacy permitted resumption of his art studies in London, where he settled in 1816, the year of his marriage. Three years later Constable was made an Associate of the Royal Academy, which ten years later, in 1829, accorded him the full distinction of "R.A."

His work, as English as the countryside seen from a train window, was honoured in France by the award of the Paris Salon gold medal for his picture, "The Hay Wain". Hampstead, London, at that time a country village, was the scene of the death and burial of John Constable in 1837.