



Canadian Pacific
DINING CAR SERVICE

"The Mountaineer"



Breakfast Selections

(Price shown is cost of complete meal)

Choice of One	}	Orange Juice	Grapefruit Juice
		Tomato Juice	Apple Juice
		Cooked or Dry Cereal with Cream	
		Green Apple Sauce	Fresh Plums in Syrup
		Sliced Peaches	
		Fresh Berries with Cream	Half Cantaloupe

Fillet of Pacific Coast Sole, Parsley Butter.....\$2.00

Grilled Ham or Bacon with Eggs..... 2.00

French Toast with Ham..... 2.00

Griddle Cakes with Sausages and Pure Maple Syrup..... 2.00

Grilled Ham or Bacon with One Egg..... 1.75

Two Eggs Boiled, Fried or Scrambled..... 1.50

Toast

Muffins

Hot Rolls

Marmalade

Jam

Honey

Tea

Coffee

Milk



It is with pleasure and pride that we call attention to the desire and willingness of all our employees to give their utmost in service and special attention and they, as well as ourselves, would appreciate your criticisms as well as your commendations.

T. P. James, Manager, Sleeping, Dining and Parlor Cars, Montreal.

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DINING
CLOSING
8.30



Dining Car Service

A la Carte

Fruits, Etc.

Prunes or Figs in Syrup 25, with Cream 35
 Sliced Orange 30
 Green Apple Sauce 30
 Fresh Plums in Syrup 40
 Sliced Peaches 40
 Berries with Cream 40
 Half Cantaloupe 40

Fruit Juices

Apple Juice 30 Tomato Juice 30 Grapefruit Juice 30
 Orange Juice 35, Double 55 Lemon and Water 20

Cereals

Cooked or Dry Cereals—with Milk 30, with Cream 40

Grilled Dishes, Etc.

Broiled or Grilled Salmon, Halibut or Sole, 1.50
 Ham (Half Cut) 90, (Full Cut) 1.20
 Ham (Half Cut) with One Egg 1.10, with Two Eggs 1.30
 Bacon (5 Strips) 1.20 Bacon (3 strips) 90
 Bacon (3 strips) with 1 egg 1.10
 Bacon (3 strips) with 2 eggs 1.30
 Fish Cakes and Bacon (1 strip) 1.00
 Griddle Cakes with Maple Syrup 1.00,
 with Bacon or Sausages 1.35
 French Toast with Ham 1.45

Potatoes

Hashed Browned Potatoes 40

Eggs

Scrambled 75 Fried or Boiled (1) 40 (2) 75
 Poached on Toast (2) 75

Omelets

Plain 90 Savory, Tomato or Jelly 95 Mushroom 1.05

Jams, Etc.

Marmalade, Jam or Jelly 25, Honey 35

Bread and Rolls

Rolls (Hot or Cold) 20
 White, Brown and Raisin Bread 20
 Muffins 20 Toast 20 French Toast, Jelly 55

Beverages

Coffee, Pot, 30 Tea, Pot, 30 Cocoa, Pot, 30
 Malted Milk, 30 Individual Milk, 20 Instant Postum, 30

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Canadian Pacific White Empresses

The flagship, Empress of Britain, launched by The Queen, and her newer sister, Empress of England, are the latest additions to the Canadian Pacific high seas fleet.

These brilliant twins, each of 25,500 tons gross register, 640 feet long and 85 feet broad, link North America and Europe via the St. Lawrence service route. Dressed in the familiar green-ribboned white hull and buff funnel embellished with the red and white chequered house-flag, these streamlined Empresses introduce the new concept in passenger ship design to the St. Lawrence service.

Insulated, completely air-conditioned, with echeloned decks for larger areas of open and enclosed recreation space, the twin white Empresses accommodate 150 First Class and 900 Tourist Class passengers. The whole Promenade Deck is devoted to public rooms. Modern design in public as well as private accommodation, elevators, swimming pool—a launderette, cater to even the most exacting travellers.

Canadian Pacific transatlantic Empresses sail frequently in summer from Montreal to Liverpool—some voyages to and from Greenock and Liverpool. Between December and March, Saint John, New Brunswick, is the Canadian port.