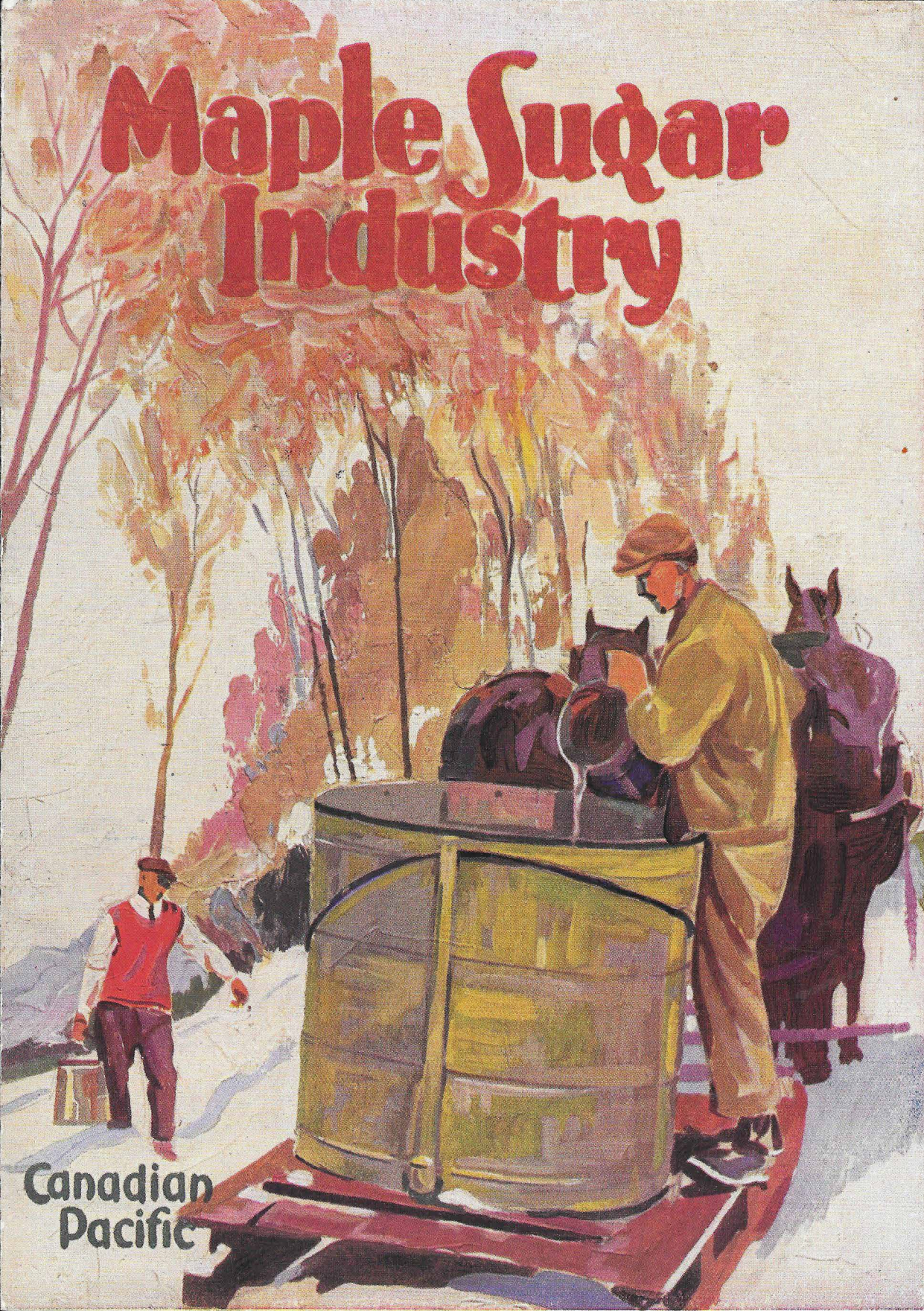


Maple Sugar Industry



Canadian
Pacific

"THE MOUNTAINEER"

EVENING

A LA CARTE

CRABMEAT COCKTAIL 35

FRUIT COCKTAIL 35

TOMATO JUICE 20
MIXED PICKLES 15
SPRING ONIONS 15

RELISHES

OLIVES 20

PICKLED NEW BEETS 20
CHOW CHOW 15
RADISHES 15

CONSOMME IN CUP 30

SOUPS

CLAM CHOWDER 30

FISH

BROILED SICAMOUS LAKE TROUT 75
BOILED SALMON, HOLLANDAISE SAUCE 70

FILET HALIBUT, MAITRE D'HOTEL 70

ENTREES, ROASTS, ETC.

HAM AND EGGS, COUNTRY STYLE 65
FRENCH TOAST, CURRANT JELLY 30
VEAL CUTLET, TOMATO SAUCE 65
ROAST DOMESTIC DUCKLING, SAGE DRESSING 95
MIXED GRILL 85

CHOPS, STEAKS, ETC.—FROM THE GRILL

BROILED OR FRIED CHICKEN (HALF) 1.25 (20 MINUTES)
"RED BRAND" SIRLOIN STEAK 1.50 "RED BRAND" SMALL STEAK 1.00
HAM ½ CUT WITH 1 EGG 55, WITH 2 EGGS 65 LAMB CHOPS (ONE) 45 (TWO) 85
BACON (3 STRIPS) 35 (6 STRIPS) 65 BROILED OR FRIED HAM (FULL CUT) 65
BACON AND EGGS 65

(Strip of Bacon served with other Orders 15)

INDIVIDUAL POT BAKED BEANS (HOT OR COLD) 35

EGGS, OMELETS, ETC.

BOILED (ONE) 20 (TWO) 35 SCRAMBLED 35 FRIED (ONE) 20 (TWO) 35
POACHED ON TOAST (ONE) 20 (TWO) 40
PLAIN 45 JELLY OR SPANISH 60

VEGETABLES

POTATOES IN CREAM 25
FRENCH FRIED OR HASHED BROWNED POTATOES 25
CORN ON COB 20 FRESH SPINACH 20 NEW PEAS 20 STEWED TOMATOES 20
BUTTERED BEANS 20 ASPARAGUS, DRAWN BUTTER 50
BUTTERED VEGETABLE MARROW 20

COLD DISHES

SALMON MAYONNAISE, SLICED CUCUMBER 65
SARDINES 60 CHICKEN 85 HAM 75
OX TONGUE 75

(With Potato Salad 15 cents Extra)

SALADS

(WITH FRENCH OR MAYONNAISE DRESSING)
COTTAGE CHEESE AND PINEAPPLE 35
SLICED TOMATOES 35 SLICED CUCUMBERS 35
FRUIT 50 COMBINATION 35
LETTUCE AND TOMATO 35 CHICKEN 65 HEAD LETTUCE 35
WATERCRESS SALAD 35
(THOUSAND ISLAND DRESSING 10)

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.

"THE MOUNTAINEER"

EVENING

A LA CARTE

Continued

DESSERTS

MELON 30	APPLE PIE 20	FRUIT JELLO 20
RASPBERRY SHORTCAKE 30	BERRIES WITH CREAM 35	PLUM PIE 20
ASSORTED FRESH FRUIT 35	CANTALOUPE A LA MODE 50	
ICE CREAM 25	SPECIAL INDIVIDUAL CAKE SERVICE 20	
CHOCOLATE SUNDAE 35	BERRY SUNDAE 35	

PRESERVED FRUITS, MARMALADE, JAMS OR JELLIES 25

(IN INDIVIDUAL JARS)

PINEAPPLE	RASPBERRIES	CHERRIES	STRAWBERRIES
BRAMBLEBERRY JELLY	QUINCE JELLY	CRABAPPLE JELLY	
STRAWBERRY JAM	RASPBERRY JAM		
ORANGE OR GRAPEFRUIT MARMALADE			

PRESERVED FIGS 40

INDIVIDUAL CANADIAN COMB OR STRAINED HONEY 25

(With Hot Biscuits 35)

BREAD AND BUTTER SERVICE PER PERSON

HOT ROLLS, BROWN OR WHITE 15	TOAST 15
WHITE, HOVIS, BROWN AND RAISIN BREAD 15	RY-KRISP HEALTH BREAD 15

CHEESE WITH CRACKERS 30

CANADIAN CHEDDAR	LOAF	CHATEAU	MACLAREN'S IMPERIAL
NESTLE'S SWISS GRUYERE		KRAFT	FRENCH ROQUEFORT

TEA, COFFEE, ETC.

(ICED, IF DESIRED)

	DEMI TASSE COFFEE 15	
COFFEE, POT 25	SERVED WITH HOT MILK OR CREAM	TEA, POT 25
INSTANT POSTUM 25	COCOA, POT 25	BUTTERMILK 15
INDIVIDUAL SEALED BOTTLE MILK 15		MALTED MILK 20
NESTLE'S MILK FOOD 25	FLEISCHMANN'S YEAST, PER CAKE 10	

PASSENGERS WILL KINDLY REFRAIN FROM SMOKING IN THIS ROOM.

WHEREVER you travel on the Canadian Pacific, you will find the same desire to maintain that excellence of service for which the Company has been noted for over forty years. The seemingly effortless perfection of Canadian Pacific service is simply an infinite capacity for taking pains.

IT will be a great aid to the service and will avoid any possibility of mistakes if passengers will kindly ask for meal order blanks, and upon them will write their orders, because stewards and waiters are not allowed to serve any food without a meal check.

W. A. COOPER, Manager, Sleeping, Dining, Parlor Cars,
Station Restaurants and News Service, Montreal.

Maple Sugar Industry

"SUGARING-OFF" time comes in Eastern Canada when the snows begin to melt on the farmlands and the suns of spring draw the sweet sap upward again in the trunks of the maples. In every sugar-bush then there is laughing activity. Among the bare trees gather the farmers and their friends and visitors from the city lured forth by those sweetest of all temptations, Maple Syrup and Maple Sugar.

Little spouts are hung from holes bored in the trees, and drip-drip-drip the maple-sap trickles into the buckets. As these fill they are emptied into metal vats, and away the vats go to pour their perfumed cargoes into the evaporating pans which rest above blazing fires. The bubbling liquid becomes thicker and thicker, and a cloud of steam tantalizingly sweet drifts through the low sugar-houses It is time to eat!

So much genuine pleasure is connected with the production of Maple Syrup and Maple Sugar it seems hardly possible to call it an industry. But an industry it really is. From the sugar-bushes of the Province of Quebec alone in 1929 there were produced 1,666,880 gallons of syrup and 11,112,534 pounds of Maple Sugar—almost five million dollars' worth of sweetness sent to delight palates in all parts of the earth.

The world-wide shipping services of the Canadian Pacific Railway, Canadian Pacific Express and Canadian Pacific Steamships have contributed largely to the growth of this important little industry.