



ROUTE
OF THE

EMPIRE-BUILDER



SHOT ON BOTH SIDES—CHIEF OF THE BLOOD INDIANS

MENU

TABLE D'HOTE

YOU ARE ON OUR RAILROAD

GOOD MORNING

"May the new day bring you boundless joy"

CLUB BREAKFAST SERVICE

Grape Fruit
Sliced Orange
Preserved Figs
Steamed Prunes
Oregon Fresh Plums in Syrup

Apple Juice
Grape "
Orange "
Pineapple "
Prune "
Tomato "

Bran Flakes
Cream of Wheat
Corn Flakes
Oatmeal
Grape Nuts
Puffed Rice
Shredded Wheat
Wheaties

NUMBER 1—FIFTY CENTS

Choice of Fruit or Cereal or Juice and

MUFFINS OR TOAST OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH
OR WHEAT CAKES AND TWO RASHERS BACON
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 2—FIFTY CENTS

TWO EGGS TO ORDER WITH FOUR STRIPS BACON OR COUNTRY SAUSAGE

MUFFINS OR TOAST OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH OR WHEAT CAKES
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 3—SIXTY-FIVE CENTS

Choice of Fruit or Cereal or Juice and

TWO EGGS TO ORDER OR HALF PORTION BACON AND ONE EGG
TOAST OR MUFFINS OR FRIED CORNMEAL MUSH OR WHEAT CAKES OR G. N. HEALTH CAKES
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 4—SEVENTY CENTS

Choice of Juice or Fruit and Cereal and

PLAIN OMELET, MUFFINS OR TOAST OR G. N. HEALTH CAKES OR WHEAT CAKES
OR FRENCH TOAST—JELLY
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 5—SEVENTY-FIVE CENTS

Choice of Fruit or Cereal or Juice and

SAUSAGE OR LAMB CHOP OR HAM OR BACON OR HALF PORTION HAM AND ONE EGG
MUFFINS OR TOAST OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH OR WHEAT CAKES
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 6—NINETY CENTS

Choice of Fruit or Juice and Cereal and

HAM OR BACON AND EGGS OR SAUSAGE
OR LAMB CHOP WITH TWO EGGS TO ORDER
MUFFINS OR TOAST OR G. N. HEALTH CAKES OR WHEAT CAKES
OR FRENCH TOAST—JELLY
COFFEE, TEA, CHOCOLATE OR MILK

A. W. DELEEN
GENERAL SUPERINTENDENT DINING CARS
ST. PAUL, MINNESOTA

A service charge of twenty-five cents is made for each
adult person served outside of the Dining Car

MENU A LA CARTE

NOW—PLEASE FEEL AT HOME

Please write full selection on check to assure prompt service

A LA CARTE BREAKFAST SERVICE

FRUITS

PRUNE JUICE, 15	GRAPE FRUIT (HALF) 15; WHOLE GRAPE FRUIT 25	
GRAPE JUICE, 15	PINEAPPLE JUICE, 15	APPLE JUICE, 15
WHOLE ORANGE, 10	TOMATO JUICE, 15	DOUBLE TOMATO JUICE, 25
	SLICED, 15	JUICE, 15
	OREGON FRESH PLUMS IN SYRUP—CREAM, 25	DOUBLE ORANGE JUICE, 25
	STEAMED PRUNES—CREAM, 25	
	CHILLED WASHINGTON PEARS—IN SYRUP, 25	

INDIVIDUAL PRESERVED FRUITS, ETC.

STRAWBERRY PRESERVES, 20	ORANGE MARMALADE, 20
INDIVIDUAL WILD BLACKBERRY JAM, 20	PRESERVED FIGS WITH CREAM, 25
INDIVIDUAL STRAINED HONEY, 15	

CEREALS

GRAPE NUTS, SHREDDED WHEAT, WHEATIES, ALL BRAN, CREAM OF WHEAT, CORN FLAKES
PUFFED RICE, OATMEAL—CREAM SERVED WITH ALL CEREALS, 20

FISH

FRESH SEASONABLE FISH, 50

EGGS AND OMELETS

EGGS, FRIED, BOILED, SCRAMBLED OR SHIRRED (2), 25	POACHED ON TOAST (2), 25
ALL COMBINATION OMELETS, 40	PLAIN OMELET, 30
MINCED HAM AND SCRAMBLED EGGS, 40	

MEATS

LAMB CHOPS, EACH, 30	BREAKFAST SIRLOIN, 1.00	
HAM AND EGGS, 50	COUNTRY SAUSAGE, 50	BACON AND EGGS, 50
BACON, RASHER (2), 20		BREAKFAST BACON, 50
		SMOKED HAM, 50
	HALF PORTION HAM OR BACON AND ONE EGG, 30	
	BREAD AND BUTTER SERVED WITH EGG OR MEAT ORDERS	

POTATOES

HASHED BROWN, PAN OR LYONNAISE, 10

BREAD, TOAST, ETC.

DRY OR BUTTERED TOAST, 10	HOT MUFFINS, 10	RY-KRISP, 10 NON-FATTENING
ASSORTED BREAD (WHITE, RAISIN, RYE, WHOLE WHEAT), 10		
WHEAT OR G. N. HEALTH CAKES, SYRUP, 25		
FRIED CORNMEAL MUSH WITH BACON, 35		
FRENCH TOAST, JELLY, SYRUP, OR MARMALADE, 35		
CREAM TOAST, 40		MILK TOAST, 25

BEVERAGES

COFFEE (POT), 15	DRIP-O-LATOR SANKA COFFEE (POT), 15	POSTUM (POT), 15
MALTED MILK, 20	INDIVIDUAL BOTTLE MILK OR BUTTERMILK, 10	CHOCOLATE (POT), 15
	ENGLISH BREAKFAST (BLACK) OR JAPAN (GREEN) TEA (POT), 15	

Hot Breads and Pies are baked on this car daily

Culinary Secrets

GREAT NORTHERN HEALTH CAKE BATTER

2 Cups Bran (scalded)	1 Kitchen Spoon Lard
½ Cup Cornmeal	2 Teaspoons Baking Powder
1 Cup Wheat Flour	1 Kitchen Spoon Sugar
2 Eggs	½ Teaspoon Salt
	2 Cups Milk

WENATCHEE APPLE MARMALADE

To every 6	lbs. Shredded Apples, add:
6	lbs. Granulated Sugar
3½	cups Water
	Grated rind of two Oranges
	Juice and grated rind of 3½ Lemons
2	level teaspoons ground Ginger

Bring to a boil the water and sugar and add orange, lemon and ginger. Let this simmer a few minutes, then, and only then, add the shredded apples. Allow these ingredients to simmer on back of range for one hour. Omit stirring and chill thoroughly before serving.

BAKED APPLE—G. N. STYLE

Remove core from Rome Beauty Apples and peel one round from top. Fill the center with half cup sugar to each apple. Then sprinkle another half cup around in the pan. Put in moderate oven first to draw out the juice without bursting the apples. After syrup has formed in the pan, baste frequently, at the same time raising temperature sufficiently high to cook the fruit. When apples are nearly done, coat again with sugar and return to oven until sugar hardens, baste once more and leave in oven until apples become transparent. Allow to cool before serving. Each apple served should be accompanied by plenty of thick syrup. This syrup made by cooking cores and peelings together with addition of proper amount of sugar, then store same in ice box and use as required.

MESSAGE TO A FRIEND