



# Spokane Merchants' Association

Twentieth Annual  
Trade Tour

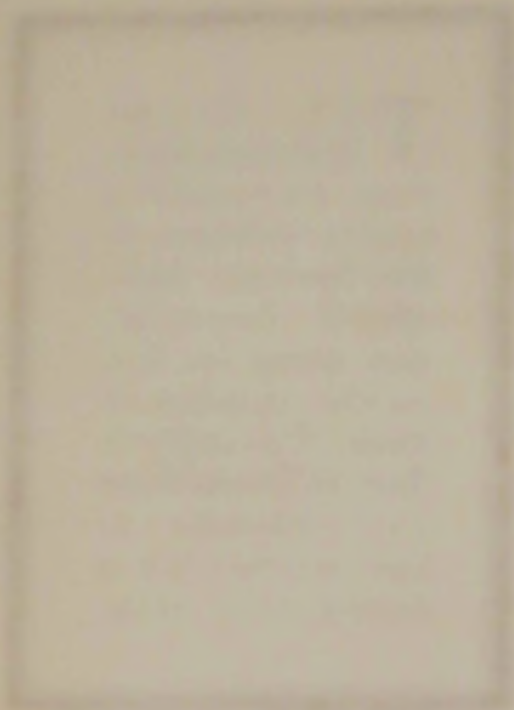
September 15, 16, 17, 18, 1924





THE Great  
Northern Rail-  
way extends a  
hearty welcome to  
the Spokane Mer-  
chants' Associa-  
tion using its line  
on the occasion of  
their Twentieth  
Annual Trade Tour  
and extends its  
best wishes for a  
successful trip.





# Lunch

*Monday, September 15th*

CHICKEN WITH RICE

FILLET OF SOLE, MAITRE D'HOTEL

CUCUMBERS

LAMB CHOPS AND FRENCH PEAS

COLD HAM

TONGUE

CHICKEN

NEW POTATOES AU GRATIN

HEADS OF LETTUCE, GREAT NORTHERN DRESSING

HUCKLEBERRY PIE

ASSORTED FRUIT

COFFEE

TEA

MILK



# Dinner

*Monday, September 15th*

CELERY

OLIVES

FRUIT COCKTAIL

OX JOINT

BAKED HALIBUT, FINE HERBS

CUCUMBERS

SWEETBREADS—FINANCIERE

ROAST SPRING CHICKEN, SAGE DRESSING

CAULIFLOWER HOLLANDAISE

MASHED POTATOES

TOMATO SURPRISE—MAYONNAISE

ICE CREAM

ASSORTED CAKE

ROQUEFORT CHEESE AND CRACKERS

COFFEE

TEA

MILK

# Breakfast

*Tuesday, September 16th*

CANTALOUPE

SLICED ORANGES

OATMEAL

MAPLE FLAKES

SPANISH OMELET

BREAKFAST BACON

GRILLED HAM

EGGS TO ORDER

FRENCH TOAST

MARMALADE

ROLLS

TOAST

BUTTERHORNS

COFFEE

TEA

COCOA

MILK



# Lunch

*Tuesday, September 16th*

CONSOMME IMPERIAL

GREAT NORTHERN CHICKEN PIE

ROAST HAM, CANDIED SWEET POTATOES

ASSORTED COLD MEATS—POTATO SALAD

SPECIAL BAKED POTATO

LETTUCE AND ORANGE SALAD, FRENCH DRESSING

GREEN APPLE PIE

FRESH FRUIT

COFFEE

TEA

MILK



# Breakfast

*Wednesday September 17th*

PEACHES AND CREAM

ICED SLICED ORANGES

OATMEAL

SHREDDED WHEAT

STEAMED MACKEREL DE LUXE, BOILED POTATO

HAM AND EGGS, HUNTER STYLE

BROILED HAM

BREAKFAST BACON

EGGS TO ORDER

GRIDDLE CAKES—MAPLE SYRUP

CORN MUFFINS—TOAST

MARMALADE

COFFEE

TEA

COCOA

# Lunch

*Wednesday, September 17th*

POTAGE IMPERIAL

FRIED DEEP SEA HALIBUT, SAUCE TARTARE

CUCUMBERS

FRIED SPRING CHICKEN, HOT BISCUITS

CORN ON COB

BUTTERED BEETS

NEW POTATOES, STEWED IN CREAM

COMBINATION SALAD, MAYONNAISE

BLACKBERRY ROLL

ASSORTED FRUIT

COFFEE

TEA

MILK



# Dinner

*Wednesday, September 17th*

CELERY

OLIVES

OLYMPIA OYSTER COCKTAIL

MOCK TURTLE

BAKED HALIBUT, FINE HERB SAUCE

GREEN PEPPERS STUFFED WITH SWEETBREADS

CUCUMBERS

PRIME RIB OF BEEF—NATURAL

HUBBARD SQUASH

GREEN PEAS

POTATOES AU GRATIN

ICE CREAM

ASSORTED CAKE

PEACH SHORTCAKE

CREAM CHEESE AND CRACKERS

COFFEE

TEA

MILK

# Breakfast

*Thursday, September 18th*

ORANGE JUICE

CHILLED CANTALOUPE

OATMEAL

CORN FLAKES

FINNAN HADDIE CREAMED IN CASSEROLE

CORNERD BEEF HASH, POACHED EGGS

MUSHROOM OMELET

GRILLED HAM OR BACON

EGGS TO ORDER

POTATOES STEAMED IN CREAM

ROLLS

TOAST

MUFFINS

COFFEE

TEA

COCOA



# Lunch

*Thursday, September 18th*

CLAM CHOWDER

FRICASSEE OF OYSTERS ON TOAST

MACARONI WITH MUSHROOMS

BRAISED TENDERLOIN, BORDELAISE

CANDIED SWEET POTATOES

HEAD LETTUCE, ROQUEFORT DRESSING

BLACKBERRY PIE

AMERICAN CHEESE

COFFEE

TEA

MILK

# Dinner

*Thursday, September 18th*

CELERY

RADISHES

CRAB COCKTAIL

CHICKEN GUMBO

BOILED ALASKA COD, EGG SAUCE

GRILLED SIRLOIN STEAK WITH RASHER BACON

ORANGE FRITTERS

BAKED POTATO

BUTTERED BEETS

APPLE ROLL, HARD AND VANILLA SAUCE

ROQUEFORT CHEESE AND CRACKERS

COFFEE

TEA

MILK





