



ROUTE
OF THE

EMPIRE-BUILDING



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

SLICED PEACHES
CANTALOUPE
SLICED ORANGE
PRESERVED FIGS
WASH.-ORE. STEAMED PRUNES
WASH.-ORE. FRESH PLUMS IN SYRUP
CHILLED WASHINGTON PEARS OR PEACHES

APPLE JUICE
GRAPE "
ORANGE "
PINEAPPLE "
PRUNE "
TOMATO "

BRAN FLAKES
CREAM OF WHEAT
CORN FLAKES
OATMEAL
GRAPE NUTS
RICE FLAKES
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
AND TWO RASHERS BACON
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 2—FIFTY CENTS

TWO EGGS TO ORDER WITH FOUR STRIPS OF BACON, MUFFINS, TOAST
OR G. N. HEALTH CAKES OR FRIED CORNMEAL MUSH
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 3—SIXTY-FIVE CENTS

CHOICE OF FRUIT OR CEREAL OR JUICE AND
TWO EGGS TO ORDER WITH WHEAT OR G. N. HEALTH CAKES,
TOAST OR MUFFINS OR FRIED CORNMEAL MUSH
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 4—SEVENTY CENTS

CHOICE OF JUICE OR FRUIT AND CEREAL AND
MUFFINS, TOAST, WHEAT OR G. N. HEALTH CAKES
OR FRIED CORNMEAL MUSH
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 5—SEVENTY-FIVE CENTS

CHOICE OF FRUIT OR CEREAL OR JUICE AND
LAMB CHOP OR HAM OR BACON
MUFFINS OR TOAST, WHEAT OR G. N. HEALTH CAKES
OR FRIED CORNMEAL MUSH
COFFEE, TEA, CHOCOLATE OR MILK

NUMBER 6—NINETY CENTS

CHOICE OF FRUIT OR CEREAL OR JUICE
HAM OR BACON AND EGGS
LAMB CHOP WITH TWO EGGS TO ORDER
MUFFINS OR TOAST, WHEAT OR G. N. HEALTH CAKES
OR FRIED CORNMEAL MUSH
COFFEE, TEA, CHOCOLATE OR MILK

J. A. BLAIR

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

NOW—PLEASE FEEL AT HOME

Please write full selection on check to assure prompt service

A LA CARTE BREAKFAST SERVICE

FRUITS

SLICED PEACHES AND CREAM, 30
 CANTALOUPE (HALF), 15; (WHOLE), 25
 PRUNE JUICE, 15 PINEAPPLE JUICE, 15 APPLE JUICE, 15
 GRAPE JUICE, 15 TOMATO JUICE, 15
 ORANGE (1), 10; SLICED (2), 20; JUICE (2), 15
 WASH.-ORE. FRESH PLUMS IN SYRUP—CREAM, 25
 WASH.-ORE. STEAMED PRUNES—CREAM, 25
 CHILLED WASHINGTON PEARS OR PEACHES—IN SYRUP, 25

INDIVIDUAL PRESERVED FRUITS, ETC.

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

CEREALS

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

FISH

FRESH SEASONABLE FISH, 50

EGGS AND OMELETS

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

MEATS

LAMB CHOPS, EACH, 30 BACON AND EGGS, 50
 HAM AND EGGS, 50 BREAKFAST BACON, 50
 BACON, RASHER (2), 20 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 FRENCH FRIED, 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
 G. N. FRENCH TOAST, JELLY, SYRUP, OR MARMALADE, 25 MILK TOAST, 20

BEVERAGES

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

Hot Breads and Pies are baked on this car daily

Culinary Services

GREAT NORTHERN HEALTH CO. 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 |

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 3 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.

FRENCH TOAST—G. N. SPECIAL

- 1 Egg
- 2 Slices White Bread
- 1 Teaspoon Currant Jelly
- 2 Rashers Bacon
- Few grains ground cinnamon

Have the egg beaten to a fluff. Cut the bread down to the crust, but do not cut off on one side—trim the three remaining crusts off. Shape square and put jelly between the two slices of bread, dip all in egg in usual manner. Drop in hot, clean fat and brown. Dip toast in sugar and cinnamon soon as browned. Serve hot with bacon.

MESSAGE TO A FRIEND