



Northern Pacific Railway

Dining Car Service

Relishes

Head Lettuce with "Our Own" Dressing, 40c; Half Portion, 25c Queen Olives, 25c Sweet Mixed Pickles, 15c Chow Chow, 15c

Soups

Hot Chicken Broth, in Cup, 20c
Consomme, Clear, in Cup, 20c
Puree of Split Pea, 30c

Chicken Broth with Rice, 30c Tomato Bouillon, in Cup, 20c Clam Chowder, 30c

Fish

Fresh Fish in Season, 70c; Half Portion, 50c Imported Sardines, 50c

Meats

Mutton Chops (one) 40c; (two) 75c
Milk Fed Chicken (one-half), 90c
Fried Calf's Liver and Bacon, 70c
Rasher (two) of Bacon (Served with Meat or Fish Orders Only), 25c

Vegetables

Early June Peas, 20c Stewed Corn, 20c String Beans, 25c Boiled Potatoes, 15c; Mashed Potatoes, 15c Hashed Brown Potatoes, 20c Lyonnaise, 20c French Fried Potatoes, 25c

Salads

Celery and Apple Salad, 35c Cold Asparagus Vinaigrette, 45c Potato Salad, 20c

Entremets

Orange Marmalade, 25c Preserved Figs, 40c (with Cream) 50c Guava Jelly, 30c

Breads and Pastries

"Our Own" Plum Pudding, Fruit Sauce, 20c
Bread and Butter, 10c Apple Pie, 20c Fruit Cake, 20c
Paul's Assorted Fruit Jams, 25c

Cheese

Anona Cheese with Crackers, 25c; Half Portion, 15c Roquefort Cheese, 30c

Beverages

(Hot Water for Drinking Purposes Furnished Our Guests on Request)
Coffee, Per Pot, 15c Tea, Per Pot, 15c Chocolate, 15c
Cocoa, 15c Instant Postum, 15c Cream, Per Glass, 35c
Milk Served in Individual Bottle, 15c Malted Milk, 15c

L. K. OWEN, Superintendent Dining Cars, St. Paul, Minnesota

Mailing envelopes for this genuine hand-colored photograph may be had on application to the dining car conductor