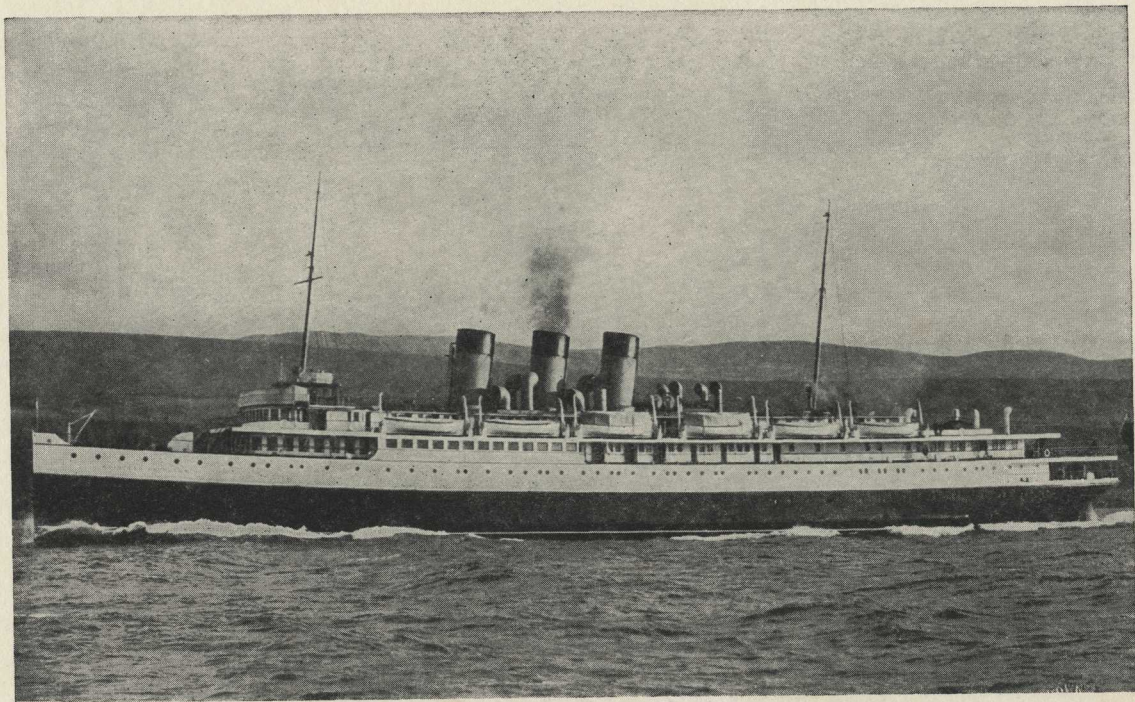




S.S. Empress of Japan

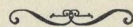
A. Cloutier





Steamships Princess Kathleen and Princess Marguerite—Vancouver—Victoria—Seattle Service

Dinner



HORS D'OEUVRES VARIES

LOBSTER COCKTAIL

SALTED ALMONDS

CELERY EN BRANCH

RIPE AND QUEEN OLIVES

CREAM OF TOMATO

CONSOMME CLEAR

CRIMPED COD

POTATOES PRINCESS

LETTUCE AND TOMATO SALAD

BOILED LEG OF MUTTON, SAUCE SOUBISE

SWEETBREAD PATTIES A LA RIENE

ORANGE FRITTER, CARAMEL SAUCE

PRIME RIBS OF BEEF, HORSERADISH

ROAST DUCKLING, GOOSEBERRY SAUCE

BAKED CUMBERLAND HAM, RAISIN SAUCE

BOILED, MASHED AND BROWNED POTATOES

VEGETABLES IN SEASON

STEAMED MARMALADE PUDDING, WINE SAUCE

DEEP FRESH FRUIT PIE

BOSTON CREAM PIE

RASPBERRY JELLY WITH WHIPPED CREAM

NEAPOLITAN ICE CREAM

FRESH FRUIT IN SEASON

ASSORTED CAKE

IMPORTED ROQUEFORT AND CANADIAN CHEESE

NUTS AND RAISINS

SALTED CRACKERS

CAFE NOIR

U.S. Princess Alice

Commander S. K. Gray

EMPRESS OF JAPAN

Gross Registered Tonnage	-	-	-	-	26,000
Displacement Tonnage	-	-	-	-	39,000
Length	-	-	-	-	666 Feet
Breadth	-	-	-	-	87 Feet
Speed	-	-	-	-	21 Knots

A glamorous combination of speed and luxury, the S.S. Empress of Japan is the new leader of the Canadian Pacific's fleet of White Empresses, largest and fastest steamships in service to and from the Orient.

Beginning in 1930, the S.S. Empress of Japan will sail on regular schedule between Vancouver-Victoria and Honolulu, Yokohama, Kobe, Shanghai, Hong Kong and Manila.