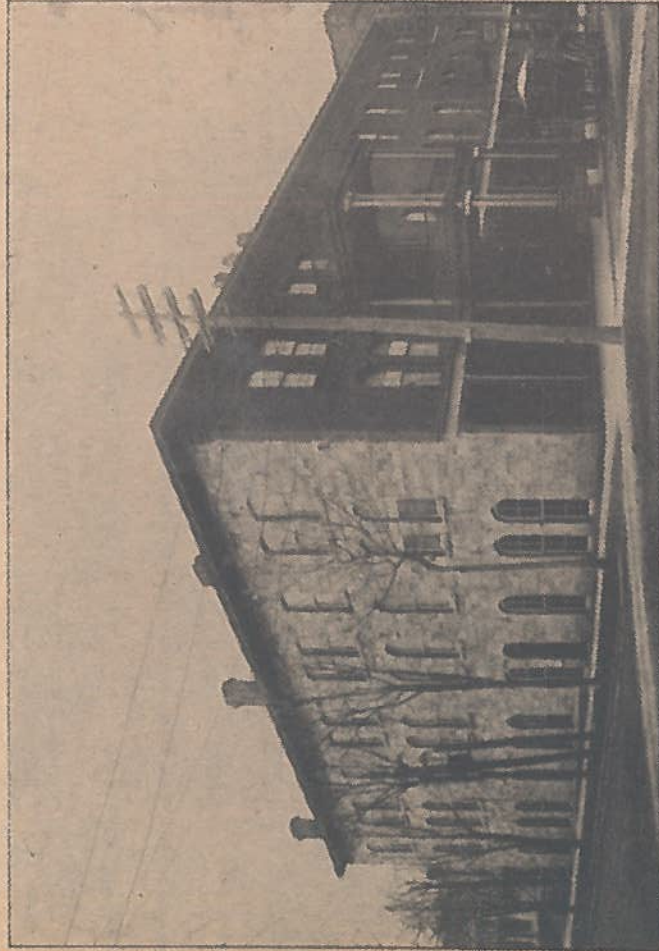


11-21-79

Bethinking of Old Orleans

C.W.Lattin • County Historian



THE ORLEANS. First Class in Every Respect. AMERICAN PLAN. \$2.00 to \$2.50 PER DAY. A. R. DUNSHEE, Proprietor.

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VOL I

THANKSGIVING DINNER CIRCA 1905
Pictured here is the Orleans Hotel in 1905 with a corresponding Thanksgiving menu below. No doubt refrigeration and speedy transportation have affected our eating habits. For instance: try to find any kind of a salad on the menu, a must today! Spoilage of fruits and lettuce from the south was indeed a problem. However, there does seem to be a goodly selection of vegetables on the menu which could be preserved more readily---a selection which many a restaurant does not have today. It is

interesting to note though, that some things never change and that's Roast Prime Ribs of Beef au Jus and Roast Maryland Turkey with cranberry sauce, mm-mm-mm-good! And if all this compared with the hotel's room rates of \$2.00 to \$2.50 per day, a Thanksgiving dinner probably wasn't any more.

The Orleans

Elbion, W. V.

A. R. DUNSHEE, Proprietor.

THANKSGIVING DINNER

- Supreme du Tomato
- Sweet Pickles
- Celery
- Pickled Beets
- Salmon a la Newburg
- Boston Baked Beans
- Baked Lamb Pie, l'Empire
- Escaloped Macaroni and Cheese
- New England Pork Loaf, Sliced Cold
- Candied Cherries in Wine Jelly
- Baked Stuffed Apples a la Germain
- Worcestershire Sauce
- Tomato Cataup
- Cheesed Wafers
- Roast Prime Ribs of Beef au Jus
- Roast Maryland Turkey, Cranberry Sauce
- Boiled Potatoes
- Green Peas
- Mashed Potatoes
- Stewed Sweet Corn
- Creamed Turnips
- Steamed Indian Pudding, Brandy Sauce
- Banana Ice Cream
- Apple Pie
- Raspberry Pie
- Mince Pie
- Home Made Bread
- Crackers and Cheese
- Assorted Cakes
- Tea
- Milk
- Coffee