

Wednesday Aug 14, 1901

RICE KITCHEN

DAILY PRACTICAL LESSONS

—ON—

RICE COOKING

AT ELEVEN O'CLOCK, A. M.

—BY—

ELLA WHITNEY GOULD,

GRADUATE OF NEW YORK COOKING SCHOOL.



COOKING LECTURES

SHOWING THE USE OF

YORK GAS RANGE

—GIVEN BY—

CAROLINE PARSHALL WATERBURY,

GRADUATE OF NEW YORK COOKING SCHOOL,

TUESDAYS AND FRIDAYS AT 3:30 P. M.

RICE KITCHEN

PAN-AMERICAN EXPOSITION

UNDER THE MANAGEMENT OF

RICE ASSOCIATION OF AMERICA.

J. W. EGGLESTON, Manager.

...Menu...

SOUPS.

Rice Tomato Soup	15
Chicken Gumbo	25

FISH.

Baked Fish, Tomato Sauce	25
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MEATS.

Bread and Butter served with all Meat orders.

Roast Chicken, Rice Dressing	35
Roast Veal, " "	30
Ham Sandwiches	10
Boiled Ham	10

VEGETABLES.

Rice	5
Potatoes	5
Green Peas	10
Rice and Tomatoes	10

SALADS.

Rice Potato Salad	15
Chicken "	25

DESSERT.

Rice Lemon Pie	10
Frozen Rice Cream.....	10
Rice Pudding	10
Rice and Milk.....	10

BREADS.

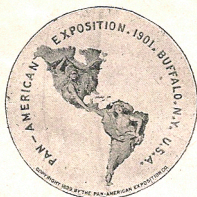
Rice Muffins.....	10
" Griddle Cakes.....	10
Bread and Butter.....	5

DRINKS.

Coffee.....	5
Tea	5
Milk	5
Iced Tea	10

Meals Served from 12 P. to 3 P. M. only.
Daily Except Sunday.

RICE KITCHEN



DON'T FAIL TO VISIT THE
"RICE KITCHEN" AND LEARN
HOW TO COOK AND WHAT TO
COOK. LOCATED NEAR THE
ORDINANCE, MICHIGAN, EQUA-
DOR and MINNESOTA BUILDINGS

RICE IS AN AMERICAN STAPLE FOOD, NEUTRIC-
IOUS AND ECONOMICAL, AND ITS INCREASED CON-
SUMPTION IS TO THE INTEREST OF THE CONSUM-
ER AS WELL AS PRODUCER.