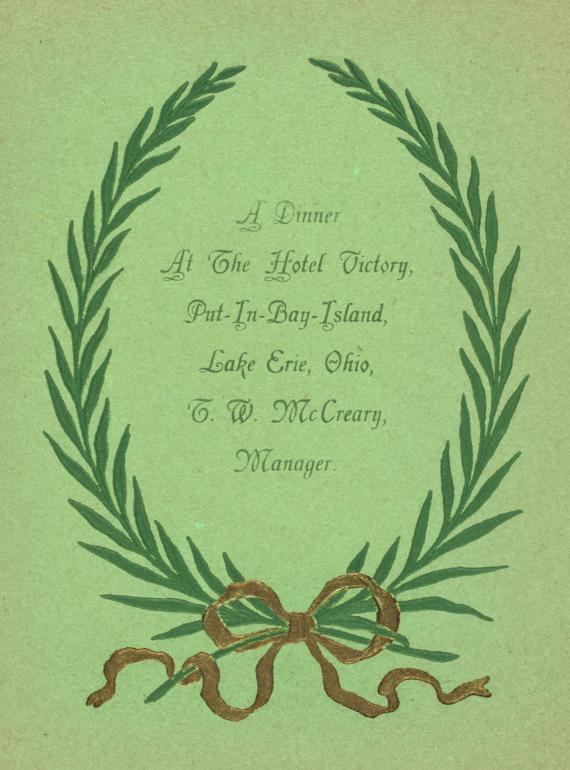
Hotel Victory Put-in-Bay, Ohio Menus and Menu Covers from ~1899-1905



from the
New York Public Library
Rare Book Division
The Buttolph Collection of Menus
Compiled by
Michael Gora
Middle Bass Island Historian





Dinner.

6 TO 8 P. M.

CREAM OF NEW CORN

YOUNG ONIONS

RADISHES

CONSOMME, PLAIN

PICKLES

BOILED FRESH CODFISH, EGG SAUCE

CUCUMBERS

POMMES NATUREL

LEG OF MUTTON, WITH TURNIPS

DEVILED CRAB ON TOAST

CALF'S BRAINS, A LA POULETTE

FARINA CAKES, WITH RAISINS

PRIME RIBS OF BEEF, AU JUS

ROAST DOMESTIC DUCK, STUFFED, APPLE SAUCE

MASHED POTATOES

NEW POTATOES, PERSILADE

TOMATOES AND OKRA

SUCCOTASH

LETTUCE AND TOMATOES

RICE PUDDING, VANILLA SAUCE

RASPBERRY PIE

COLD CUSTARD

ASSORTED CAKE

ROMAN ICE CREAM

FRUIT

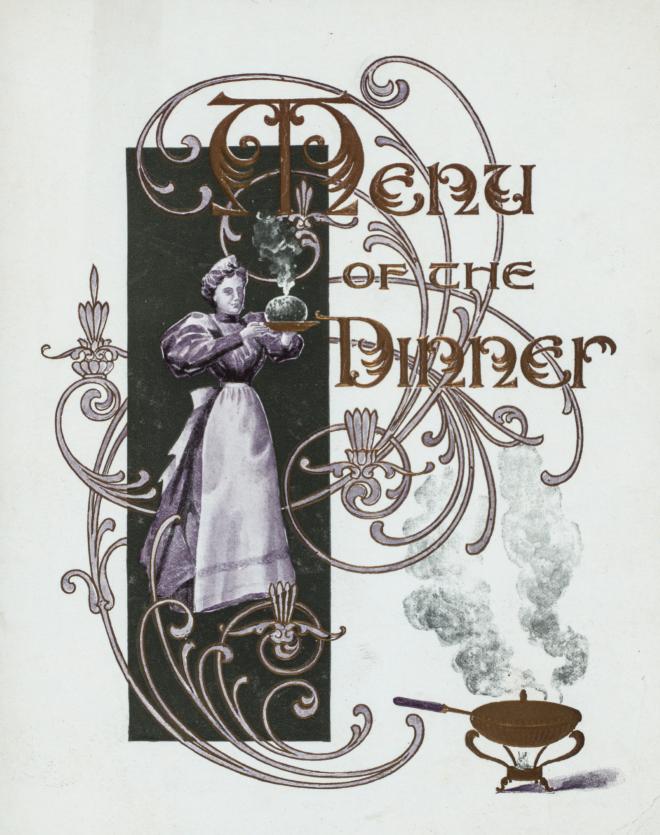
CHEESE

CRACKERS

TEA

COFFEE

FRIDAY, AUGUST 4, 1899



Monthly Meeting Central Passenger Association.

Evening Dinner

"A BELGIAN SCOOP"

SMOKED SALMON ON TOAST

STUFFED OLIVES

VEAL BROTH, A L' ANGLAISE

CONSOMME, JAPANAISE

SALTED PEANUTS. 'JOINT AGENCY'

RADISHES. "PURVIEW" YOUNG ONIONS, "STRONG LINES" PIN MONEY PICKLES

BOILED FRESH CODFISH, EGG SAUCE, "COMPLAINTS NIT" CUCUMBERS

SUGAR-CURED HAM AND CABBAGE, "VAN DUSEN'S FARM "

GRENADIN OF VEAL, PORTUGAISE, 'C. P. A.'

FRESH CRAB MEAT, A LA CREOLE, "ERIE MILEAGE" FARINA CAKE, APRICOT SAUCE, "HOME SEEKERS"

ROAST RIBS OF PRIME BEEF, AU JUS, "SMITH S LOT 53" SPRING TURKEY, STUFFED, "TAXES NOT PAID"

SMASHED POTATOES, "C., H. & D." KOHLRABI, "CLERGY BUREAU" RICE

"DALY" BEETS

LETTUCE AND EGG SALAD, "REBATE FORFEITED "

STEAMED FIG PUDDING, BRANDY SAUCE, "AUSTIN KICKS"

RHUBARB PIE, "KNICKERBOCKER"

VANILLA CREAM

ASSORTED CAKES, 'LAKE SHORE LIMITED'

NEW YORK ICE CREAM, "MC CARTY'S SUIT"

CHEESE, CRACKERS, "OHIO CENTRAL BUFFET"

WATERMELON

COFFEE, "I CONCUR--- HORNER"

WEDNESDAY, JULY 11, 1900



SIXTY-FIRST ANNUAL MEETING.

Beta Theta Pi Fraternity.

HOTEL VICTORY,

Put-in-Bay Island, Lake Erie, Ohio,

AUGUST 28th. - 31st.

M. D. C. C. C. C.

Miller



6 TO 8 P. M.

FIRST BITE, RELIEF

CANAPE, EXCELLENT

VEAL BROTH, A LA STECHER

CONSOMME, STILES STYLE

FILTERED THROUGH LEVY SCREEN

RINGLER ONIONS

BIERCE RADISHES

BRANDON OLIVES

WILSON PICKLES

BOILED FRESH COD, A LA LITTLE FELLOW, (WHERE IS HE AT ?)

TENNY CUCUMBERS, EN IMEL DRESSING

DRY PROCESS POTATOES, A LA EATON

SECOND BITE, RE-ETCHED

SWEETBREADS PIQUE, BINNER SPECIAL

FRICASSEE OF LAMB, BARNES ORIGINAL DESIGN

BANANA FRITTERS, STRIPPED AND TURNED, AU COGNAC

THIRD BITE, BEVELED

CORNED BEEF AND CABBAGE, EMBOSSED BY CARGILL

PRIME RIBS OF BEEF, DE LUX BERSBACH

YOUNG TURKEY WITH FILLERS, SAUCE HAFFNER

NEW POTATOES, A LA FOLSOM

PICKLED BEETS

EGG PLANT, BRAMBLET

KOHLRABI, GERMAN STYLE

LETTUCE AND TOMATOES

VIGNETTING

SPONGE PUDDING, SHERRY WINE SAUCE, "SANDERS OWN"

ISLAND RASPBERRY PIE, BLOCK MEASURE CHOCOLATE CUP CUSTARD

SQUARE INCH CAKES ASSORTED

ENGRAVED ICE CREAM THAT MADE VAN LEYEN FAMOUS

FRUIT, UNMOUNTED

EDAM ROQUEFORT

CRACKERS

COFFEE

TEA

ICED TEA

HOTEL VICTORY.

TUESDAY, JULY 18, 1899

PUT-IN-BAY, OHIO.

T. W. MCCREARY.

MANAGER.

3rd

Annual Convention

OF

Dational Association of Photo-Engravers

HELD AT

Hotel Victory,

PUT-IN-BAY ISLAND, OHIO.

JULY 18-19-20, 1899.



A DINNER at

the Hotel Victory,

PUT-IN-BAY ISLAND, O.

6:00 to 8:00 P. M.

Cream of Chicken, a la Reine

Consomme, Tapioca

Olives

Young Onions

Radishes

India Relish

Fried Fillet of Pickerel, Tartar Sauce Cucumbers

Boiled Beef Tongue, Polonaise

Filet Mignon, Bearnaise

Cromesqui of Sweetbreads, Mushrooms

Roast Ribs of Prime Beef, au Jus

Roast Young Chicken, Stuffed

Mashed Potatoes Fried Egg Plant

Rice

Potatoes, Saxon

Stewed Corr.

Lettuce and Tomatoes

Rice Pudding, Kirsch Sauce

Blackberry Pie

Pineapple Souffle

Assorted Cakes



Crackers

WATERMELON

Buttermilk

Iced Tea

T. W. McCREARY, Gen'l Mgr.

MONDAY, AUG. 27, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



A Breakfast at the Hotel Victory,

PUT-IN-BAY ISLAND, O.

DINNER WILL BE SERVED AT 12 O'CLOCK SHARP TO THE ENQUIRER HOUSEHOLD CLUB. PLEASE BE PROMPT. BOAT LEAVES FOR SANDUSKY AT 1:00 O'CLOCK.

REGULAR DINNER FOR OTHER GUESTS AT 12:30 P. M.

Canteloupe

Baked Apples

Oranges

Stewed Prunes

Ralston Breakfast Food

Oatmeal

Granose Flakes

Salt Mackerel, Boiled or Broiled

Kippered Herring

Broiled Whitefish

Fried Perch

Sliced Tomatoes

Young Onions

Sirloin or Tenderloin Steak, Plain, or with Onions

Mutton Chops

Liver and Bacon

Ham

Minced Chicken on Toast

Kidneys, Saute, au Madere

Corned Beef Hash

Fried Cornmeal Mush

Eggs as Ordered

Omelette---Plain, with Onions, Ham, Jelly or Cheese

POTATOES---Baked Saratoga Chips Lyonnaise Stewed in Cream

BREAD-Plain, Rye, Graham or Boston Brown

French Rolls

Toast

Corn Bread

PUBLIO T edded Wheat Bisquit

1900 Optong, English Breakfast and Japan Tea

Cocoa

Milk

MONDAY, AUG. 27, 1900

MEAL HOURS:

BREAKFAST 7 TO 9:30. NOON DINNER 12:30 TO 2:30. DINNER 6 TO 8

SUNDAY BREAKFAST 8:00 TO 10:00







GEN'L MGR.



Evening Dinner

6:00 to 8:00 P. M.

Ox Tail, a L' Anglaise Consomme, Plain Pickled White Onions Radishes Mixed Pickles Baked Bluefish, Italienne Cucumbers Pommes Croquettes Bacon and Hot Slaw Fried Calf Brains, Sauce Creole Mutton Cutlets, a la Duxelle Apples, a la Victory Roast Ribs of Prime Beef, au Jus Roast Young Turkey, Dressing Mashed Potatoes Potatoes, Dufour Buttered Beets Spinach and Egg Rice New Corn, Saute Lettuce and Tomatoes Steamed Spice Pudding, Kirsch Sauce Apple Pie Cherry Souffle Assorted Cakes New York Ice Cream CHEESE | Swiss Crackers Dates Watermelon Tea Coffee Buttermilk Iced Tea T. W. McCREARY, Gen'l Mgr. THURSDAY, AUG. 23, 1900 ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA

Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Cincinnati Enquirer Household Club
...ANNUAL OUTING...

Hotel Victory, Put-in-Bay Island, Lake Erie, D.

AUGUST 21-28, 1900



Evening Dinner

6:00 to 8:00 P. M.

Canape, a la Russe

Beef Broth, a L' Anglaise

Consomme, Royal

Salted Peanuts

Olives

Young Onions

Radishes

Dill Pickles

Matelotte of Bluefish, Bourgianon

Cucumbers

Pommes, Parisienne

Glaced Sugar-Cured Ham, Champagne Sauce

Braised Sweetbreads, Financiere

Cheese Souffle, Parmesan

Apple Fritters, au Cognac

Roast Ribs of Prime Beef, au Jus

Roast Young Chicken, Dressing

Mashed Potatoes Fried Egg Plant

Rice

Potatoes, Persillade Tomatoes and Okra

Lettuce and Tomatoes

Pineapple Pudding, Orange Sauce

Cherry Pie

Chartreuse Souffle

Assorted Cakes

Praline Ice Cream

Crackers

DATES

FRUIT

Coffee

Buttermilk

Iced Tea

HOTEL VICTORY, Put-in-Bay Island, O. T. W. McCREARY, Gen'l Mgr.

SUNDAY, AUG. 19, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



12:30 to 2:30

Anchoy Caviar on Toast

Chicken Broth with Noodles

Young Onions

Radishes

Celery

Dill Pickles

Baked Whitefish, a L' Italienne

Cucumbers

Parisienne Potatoes

Fillet Mignon, a la Stanley

Lamb Stew, with Vegetables

Minced Calf's Brains and Eggs

Mashed Potatoes

Fried Egg Plant

Boiled Rice

Boiled New Potatoes

Wax Beans

COLD—Corned Beef

Smoked Salmon

Beef Tongue

Lamb's Tongue

Pigsfeet

Cervelat Sausage
Bismark Herring

Ham Sardines

Chicken Salad

Pickled Beets

Cold Slaw

Apricot Pudding, Kirsch Sauce

ADDRIG BILLIO LIBRADA

4. 1900-1901

Red Curpanic Selly Ection

Cocoanut Pie

Assorted Cakes

Hot Gingerbread

Cardinal Frappe

Watermelon

Raspberry Preserves

CHEESE { Edam D'Isigny Pineapple

Watermeron

Wafers

Tea

Coffee

Buttermilk

Iced Tea

HOTEL VICTORY, Put-in-Bay Island, O.

T. W. McCREARY, Gen'l Mgr.

SUNDAY, JULY 22, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine 40 Cents a Quart.



Evening Dinner

6:00 to 8:00 P. M.

Anchovy on Toast

Cream of Tomatoes

Consomme, Plain

Salted Peanuts

Olives

Young Onions

Radishes

Chow Chow

Filet of Muscalonge, au Vin Blanc Pommes, Windsor

Beef Tongue, Polonaise

Sweetbread, Glace, Trianon

Fried Frog Legs, Remoulade

Roast Ribs of Prime Beef, au Jus

Roast Domestic Duckling, Apple Sauce

Mashed Potatoes

Browned Potatoes

Cauliflower

Rice

Succotash

Lettuce and Tomatoes

Pear Cobbler, Maraschino Sauce

Cherry Pie

Blanc Mange
Vanilla Iquidilatin LIBRA

Assorted Cakes

CHEESE Roquefort Pineapple

eapple

1900-1901

Crackers

Tea

Coffee

Iced Tea

HOTEL VICTORY, Put-in-Bay Island, O. T. W. McCREARY, Gen'l Mgr.

SUNDAY, AUG. 12, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.





12:30 to 2:30

Anchovy Caviar on Toast

Chicken Consomme with Vermicelli

White Onions

Celery

Radishes

India Relish

Baked Whitefish, aux Fines Herbes

Cucumbers

Potatoes, Naturel

Filet Mignon of Beef, Bordelaise

Fricassee of Lamb, Green Peas

Baked Macaroni, au Parmesan

Mashed Potatoes

Boiled New Potatoes Boiled Rice

Stewed Corn

Wax Beans

COLD---Corned Beef

Salami Sausage

Beef Tongue

Sardines Lamb's Tongue Salmon Mayonnaise

Ham Marinerte Herring

Pork and Beans

Salad Waldorf

Pickled Beets

Cold Slaw

Pineapple Pudding, Wine Sauce

Peach Pie

Maraschino Jelly

Cocoanut Pie

Assorted Cakes

Canteloupe Sherbet

eserves

Watermelon Sliced Pineapple in Syrup

Bismark Wafers

Crackers Uneeda Bisquit

Coffee

Buttermilk lced Tea

HOTEL VICTORY, Put-in-Bay Island, O.

T. W. McCREARY, Gen'l Mgr.

SUNDAY, AUG. 26, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



Breakfast

Canteloupe

Baked Apples

Preserved Figs

Stewed Prunes

Ralston Breakfast Food

Oatmeal

Granose Flakes

Salt Mackerel, Boiled or Broiled

Kippered Herring

Fried Perch

Broiled Whitefish

Sliced Tomatoes

Young Onions

Sirloin or Tenderloin Steak, Plain, or with Onions

Lamb Chops

B

Liver and Bacon

Ham

Broiled Chicken on Toast

Kidneys, Saute, au Madere

Enipped Beef in Gream

Fried Cornmeal Mush

200-1901 Eggs as Ordered

Omelette---Plain, with Onions, Ham, Jelly or Cheese

BREAD—Plain, Rye, Graham or Boston Brown

Saratoga Chips

French Rolls

Toast

Lyonnaise

Corn Bread

Shredded Wheat Bisquit

Oolong, English Breakfast and Japan Tea

Coffee

Cocoa

Milk

Stewed in Cream

SUNDAY, AUG. 26, 1900.

MEAL HOURS:

BREAKFAST 7 TO 9:30. NOON DINNER 12:30 TO 2:30. DINNER 6 TO 8
SUNDAY BREAKFAST 8:00 TO 10:00

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



A DINNER at

the Hotel Victory,

PUT-IN-BAY ISLAND, O.

6:00 to 8:00 P. M.

Beef Broth, a L' Anglaise

Consomme, with Rice

Olives

Young Onions

Dill Pickles

Boiled Lake Trout, Shrimp Sauce

Cucumbers

Pommes, Naturel

Braised Loin of Mutton, Soubise

Small Beef Tenderloin, Saute, with Cepes

Potted Pigeon, a la Chasseur

Chocolate Fritters, Vanilla Sauce

Roast Ribs of Prime Beef, au Jus

Roast Green Goose, Apple Sauce

Mashed Potatoes

Fried Egg Plant

Rice

Potatoes in Cream

Beets

Cauliflower

Lettuce and Tomatoes

Steamed Fig Pudding, Brandy Sauce

Apple Pie

Angelique Souffle

treuse Ice Cream

Assorted Cakes

19081-9901

Crackers

FRUIT

Tea OLPH COdoffee

Buttermilk

Iced Tea

T. W. McCREARY, Gen'l Mgr.

TUESDAY, AUG. 28, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine. 40c a Quart.

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.





Evening Dinner

6:00 TO 8:00.

Canape Washington

Chicken Gumbo			Consomme, Macedoine			
Salted Almonds Mid	gets	Radishes	Chow Chow			
Baked Potatoes Bordelaise	Whitefish a	a la Italien	ne Cucumbers			
Boiled Southdown Mutton Capers Lima Beans						
Roa	st Prime B	eef au Jus				
New Potatoes in Cream			Mashed Potatoes			
Roast You Stewed Tomatoes	ing Chicker	n with Dre				
BENI	EDICTINI	E PUNCH	PUBLIO SUBBICOIN			
Saute of Giblets, Croutons Lo	bster a la N	The state of the	1900-1905			
Shrimp au Mayonaise		E L	ettuce Tomatoe Salad			
Cottage Pudding, Wine Sance						
Apple Pie			Custard Pie			
Almond Ice Cream			Assorted Cake			
Sliced Peaches	White Che	erries	Canton Ginger			
CHEESEN Edam American	Water Crack	kers	Shredded Wheat Biscuit			
Coffee	Milk		Iced Tea			

THE WATER SERVED ON OUR TABLES AND TO OUR GUEST ROOMS IS THE CELE-BRATED "GLACIER ROCK" NATURAL SPRING WATER, BOTTLED AT THE SPRINGS ONLY.

WEDNESDAY, JUNE 21, 1905





Breakfast

LIBRAX

Preserved Oranges Strawberries Oranges Stewed Prunes Oatmeal Pettijohn's Breakfast Food Shredded Wheat

Malta Vita Grape Nuts

Teas

Coffee Cocoa

Postum Cereal PUBLIO

Clam Bouillon in Cups Salt Mackerel Fried Small Bass Broiled Lake Trout

Sirloin or Tenderloin Steak Plain or with Creole Sauce Pork Chops

Broiled Ham

Calfs Liver and Bacon

1900-1905

Fried Spring Chicken

BREAD

Home Made French

Boston Brown

Rve

Toast, Dry Buttered or Milk

French Rolls

Corn Bread

Corn Cakes with Maple Syrup

OLPH COLLEC Corned Beef Hash Fried Honeycomb Tripe, Tomatoe Sauce Coon Fritters

> Eggs as Ordered Omelette-Plain, with Ham, Cheese, Creole or Jelly

Potatoes-Stewed in Cream German Fried Baked Hashed Browned

TUESDAY, JUNE 22, 1905





NOON DINNER

12:30 TO 2:30

PUREE OF BEANS

OLIVES

1900-1905

OLFE COLLEGIE

MELON MANGOES CHOW CHOW

GREEN ONIONS

BAKED SALMON TROUT AU MEDERIA POTATOES LYONAISE

BOILED SALT PORK WITH CABBAGE

GREEN PEAS

STEWED TURNIPS

ROAST LEG OF VEAL, SAGE DRESSING MASHED POTATOES

LAMB CHOPS, BREADED, FRENCH PEAS HONEYCOMB TRIPE, CREOLE

APPLE FRITTERS, WINE SAUCE

TONGUE

HAM

SARDINES

BEEF

KIPPERED HERRING CANNED SALMON LAMB TONGUE

LOBSTER SALAD

PICKLED BEETS

LETTUCE SALAD

APPLE PIE

RHUBARB PIE

LEMON ICE

ASSORTED CAKE

FRENCH, GRAHAM, RYE AND BOSTON BROWN BREAD

BARTLETT PEARS

STUFFED DATES

CHEESE { EDAM MCLARENS SARATOGA FLAKES

GRAPE NUTS

ICED TEA

MILK

BUTTERMILK COFFEE

THURSDAY, JUNE 22, 1905

NOTICE:-- GUESTS INTENDING TO LEAVE FRIDAY A. M. ON THE EARLY MORNING AND SPECIAL BOATS WILL CONFER A FAVOR BY SETTLING THEIR BILL THURSDAY NIGHT AND AVOID THE RUSH.

MAKE A NOTE OF IT COMPLIMENTS HOTEL VICTORY

SECOND Annual MEETING

HOTEL VICTORY.

PUT-IN-BAY ISLAND, LAKE ERIE, OHIO.

T. W. MCCREARY, GEN'L MGR.

August 14 - 16, 1900.



6:00 to 8:00 P. M.

Cream	of Asparagus	Consomme	, Italian Paste	
Olives	Young Onions	Radishes	Sweet Pickles	
C	Boiled Redsnap	oper, Lobster Sauce Pommes, Ho	llandaise	
	Boiled Chick	en, Celery Sauce		
(Curry of Lamb, a L'	Indienne Jueen Fritters, Fruit	Sauce	
Roast Ribs of Prime Beef, au Jus Roast Mutton, with Jelly				
Mashe New Cabbage	ed Potatoes e, au Beurre Ri	Potato ce Beets	es, Persillade Fried Egg Plant	
Lettuce and Tomatoes				
St. Bernard Pudding, Wine Sauce				
Apple Pie	Vanilla	Blanc Mange	Assorted Cakes	
Lemon Ice Cream Graham Wafers Crackers				
4 Cheese	RA Grah	am Wafers	Crackers	
1900)-1901)=)	FRUIT		
L'ilea	Coffee	Buttermilk	Iced Tea	
	ORY, Put in Bay Island, (CREARY, Gen'l Mgr.		AY, AUG. 22, 1900	
ART	TICLES TAKEN FROM TA	BLE WILL BE CHARGED	FOR EXTRA	
Island Clare	et, Dry and Sweet Cat	awba Wine, 40c a C	Quart.	
	ory's First Grand Annual the intention of the man			

the season. All guests and their friends are cordially invited to participate.



Mann

Dinner

LAKE ERIE, OHIO T.W.M. CREARY, MGR.

12:30 to 2:30

Puree of Tomatoes

Young Onions

Radishes

Mixed Pickles

Deviled Crabs, Sauce Tartar Cucumbers

Roast Leg of Mutton, with Jelly

Stewed Veal, au Paprika

Baked Macaroni and Cheese

Mashe	ed Potatoes		Boiled New	Potatoes
New Turnips		Kidney Beans		Boiled Rice
COLD—C	Corned Beef	Pigsfeet	Sala	mi Sausage
Beef Tongue	Ham	Lamb's Tongue	Sardines	Marinerte Herring
	Smoked Hali	ibut Po	ork and Bear	ns
Salad Dumas		Pickled Beets	Cel	lery Mayonnaise
	Sago	o Pudding Fruit S	Sauce	

Jamaica Jelly Lemon Custard Pie erbread Assorted Cakes Watermelon Sherbet Peaches in Syrup Crackers Uneeda Bisquit

Tea

Coffee

Buttermilk

Iced Tea

SATURDAY, AUG. 4, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.



Breakfast

Baked Apples

Canteloupe Stewed Rhubarb

Preserved Figs

Stewed Prunes

Pettijohn's Breakfast Food

Oatmeal

Hominy

Salt Mackerel, Boiled or Broiled

Kippered Herring

Codfish in Cream

Broiled Whitefish

Fried Perch

Sliced Tomatoes

Young Onions

Radishes

Sirloin or Tenderloin Steak, Plain, or Fried with Onions

Liver and Bacon

Ham

Mutton Chops

Stewed Kidneys, Mushrooms

Fried Apples, Salt Pork

Fried Cornmeal Mush

Eggs as Ordered

Omelette--Plain, with Onions, Ham, Jelly or Cheese

Saratoga Chips German Fried

Stewed in Cream

BREAD-Plain, Rye, Graham or Boston Brown

Toast

Corn Bread

French Rolls

Shredded Wheat Bisquit

Oolong, English Breakfast and Japan Tea

Coffee

Cocoa

Milk'

WEDNESDAY, AUG. 8, 1900

MEAL HOURS:

BREAKFAST 7 TO 9:30. NOON DINNER 12:30 TO 2:30. SUNDAY BREAKFAST 8:00 TO 10:00

DINNER 6 TO 8



Evening

Dinner

LAKE ERIE, OHIO T.W.M. CREARY, MGR.

6:00 to 8:00 P. M.

Chicken, with Okra

Consomme, Royale

Olives

Young Onions

Radishes

Chow Chow

Red Snapper, a la Normande

Cucumbers

Pommes, Persillade

Sugar-Cured Ham, Glace, Champagne Sauce

Curry of Lamb, a L' Indienne

Grenadin of Veal, aux Cepes

Queen Fritters, Sauce Vanilla

Roast Ribs of Prime Beef, au Jus Roast Domestic Duck, Apple Sauce

Mashed Potatoes

Browned Potatoes

Summer Squash

Rice

Succotash

Buttered Beets

Lettuce and Tomatoes

1900-1901

Rhubarb Roll, Orange Sauce

Vanilla Blanc Mange

Assorted Cakes

Pineapple Ice Cream

Crackers

FIGS

Tea

Coffee

Buttermilk

Iced Tea

WEDNESDAY, AUG. 8, 1900

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Semi-Annual Meeting of the

- X NATIONAL ASSOCIATION OF
- BOX AND BOX SHOOK MAKERS



HOTEL VICTORY,

Put-in-Bay Island,

August 16th. to 18th., 1900.

Lake Erie, Ohio.



T.W.M. CREARY, MGR.

Breakfast

Canteloupe Sliced Oranges Stewed Rhubarb Baked Apples Stewed Prunes

Ralston Breakfast Food

Oatmeal

Hominy

Salt Mackerel, Boiled or Broiled

Kippered Herring

Codfish in Cream Fried Bass

Broiled Trout

Sliced Tomatoes

Young Onions

Sirloin or Tenderloin Steak, Plain, with Onions or Mushrooms Lamb Chops Stewed Kidneys, Mushrooms Ham

Minced Chicken on Toast

Chipped Beef in Cream

Fried Cornmeal Mush

Eggs as Ordered

Omelette-Plain, with Onions, Ham, Jelly or Cheese

POTATOES---Baked

German Fried

French Fried

Stewed in Cream

BREAD-Plain, Rye, Graham or Boston Brown

French Rolls

Toast

Corn Bread

Graham Muffins

Wheat Cakes, Maple Syrup

Shredded Wheat Bisquit

stong, English Breakfast and Japan Tea

Coffee

Milk

TUESDAY, AUG. 21, 1900.

MEAL HOURS:

NOON DINNER 12:30 TO 2:30. DINNER 6 TO 8 SUNDAY BREAKFAST 8:00 TO 10:00

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



Breakfast

Breaktant				
Blackberries	Canteloupe	Preserved Figs	Baked Apples	Stewed Prunes
	R Oatmeal	alston Breakfast	Food Homin	У
Kippered He		Mackerel, Boiled Codfish in Crea Fried Perch		biled Whitefish
Sliced T	omatoes		Yo	oung Onions
Lamb Chops		derloin Steak, Pla Breakfast Bac		ons Ham
	Stew	ed Chicken, Fan	nily Style	
Corned	Beef Hash		Fried Cornn	neal Mush
	Stew	red Kidneys, Mu	ishrooms	
Eggs as Ordered OmelettePlain, with Onions, Ham, Jelly or Cheese				
POTATOESB	aked Gern	nan Fried Sara	toga Chips	Stewed in Cream
I. PUBLICA		ain, Rye, Graham c ast Corn Br		am Muffins
1900-19	Oolong, E	nredded Wheat B ————————————————————————————————————		a
Coffe COLPH COL	LEGTIN	Cocoa		Milk
001		JRSDAY, AUG. 2	3, 1900.	

MEAL HOURS:

BREAKFAST 7 TO 9:30. NOON DINNER 12:30 TO 2:30. DINNER 6 TO 8

SUNDAY BREAKFAST 8:00 TO 10:00

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



Mann

Dinner

PUT-IN-BAY-ISLAND. LAKE ERIE, OHIO. T.W.M. CREARY, MGR.

12:30 to 2:30

Puree of Lentils, Castelane

Young Onions

Celery

Radishes

Mixed Pickles

Baked Whitefish, Mornay

Cucumbers

Potatoes, Brabant

Roast Sugar-Cured Ham, Madeira Sauce

Blanquette Veal, French Peas

Baked Noodles and Cheese

Mashed Potatoes

Boiled New Potatoes

Wax Beans

Boiled Rice

COLD-Corned Beef

Salami Sausage

Cold Lamb

Cauliflower

Sardines

Salmon Mayonnaise

Lamb's Tongue

Marinerte Herring

Pork and Beans

Celery Mayonnaise

Cold Slaw

Pickled Beets

Sago Pudding, Orange Sauce

LIBRA seme de Menthe Jelly Assorted Cakes

Cocoanut Pie

Watermelon Sherbet

Wafers

White Cherries in Syrup

Crackers Uneeda Bisquit

Coffee

Buttermilk

Iced Tea

Tea

THURSDAY, AUG. 23, 1900.

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Hotel Victory's First Grand Annual Ball will be given Aug. 31, in Main Dining Hall. It is the intention of the management to make this the society event of the season. All guests and their friends are cordially invited to participate.



Hoon

Dinner

PUT-IN-BAY-ISLAND. LAKE ERIE, OHIO. T.W.M. CREARY, MGR.

12:30 to 2:30

Clam Chowder

Young Onions

Celery

Radishes

Mixed Pickles

Boiled Redsnapper, Shrimp Sauce

Cucumbers

Potatoes, Windsor

Roast Loin of Veal, Dressing

Fried Frog Legs, Tartar Sauce

Calf Brains, Scrambled with Eggs

Mashed Potatoes

Boiled New Potatoes

Summer Squash

Tomatoes and Okra

Boiled Rice

COLD—Corned Beef

Salami Sausage

Sardines

Lamb's Tongue Salmon Mayonnaise Ham

Marinerte Herring

Pork and Beans

Chicken Salad

Cold Slaw

Pickled Beets

Farina Pudding, Grape Sauce

Peach PEUBLIO LIBR

Catawba Jelly

Chocolate Cream Pie

1900-1901

Assorted Cakes

Drange Sherbet

Watermelon

Pears in Syrup

CHEESE

PH COLLES O'Clock Wafers

Crackers Uneeda Bisquit

Tea

Coffee

Buttermilk

Iced Tea

FRIDAY, AUG. 24, 1900.

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Complimentary benefit to Manager T. W. McCreary this evening in Convention Hall. Mr. Howard Saxby will deliver his famous lecture, "The Farce of Life." Admission, 25c.



Dinner Dinner

6:00 to 8:00 P. M.

Cream of Tomato, Andalouse

Evening

Consomme, Julienne

Young Onions

Radishes

Dill Pickles

Baked Whitefish, Point Shirley

Cucumbers

Pommes, Chateau

Corned Beef and Cabbage

Fillet Mignon, Stanley
Deviled Crabs, Sauce Remoulade

Roast Ribs of Prime Beef, au Jus

Roast Domestic Goose, Apple Sauce

Mashed Potatoes

Potatoes in Cream

Green Peas

Rice

Beets

Fried Egg Plant

Lettuce and Tomatoes

Chocolate Cream Roll, Maraschino Sauce

Apple Pie
PUBLIO LIBRAD

1900-1901 Cheese

Pear Souffle

Assorted Cakes

Roman Ice Cream

Crackers

FRUIT

DATES

Coffee

Buttermilk

Iced Tea

FRIDAY, AUG. 24, 1900.

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA Island Claret, Dry and Sweet Catawba Wine, 40c a Quart.

Complimentary benefit to Manager T. W. McCreary this evening in Convention Hall. Mr. Howard Saxby will deliver his famous lecture, "The Farce of Life." Admission, 25c.







STEWED RHUBARE

RED RASPBERRIES

SLICED BANANAS

ORANGES

FRESH PINEAPPLE STEWED PRUNES

RALSTON'S BREAKFAST FOOD

HOMINY

SCOTCH OATS

SALT MACKEREL, BOILED OR BROILED

KIPPERED HERRING

FRIED PERCH

CODFISH. IN CREAM

BROILED WHITEEFISH

OLIVES

YOUNG ONIONS

RADISHES

SIRLOIN OR TENDERLOIN STEAK, WITH ONIONS OR MUSHROOMS MUTTON CHOPS BROILED HAM

BROILED SPRING CHICKEN

CORNED BEEF HASH

LIVER AND BACON

FRIED CORNMEAL MUSH

EGGS AS ORDERED

OMELETTE, PLAIN, WITH ONIONS, JELLY, CHEESE, PARSLEY OR ASPARAGUS TIPS

POTATOES --- BAKED

FRENCH FRIED

GERMAN FRIED

STEWED IN CREAM

PUBLIBREAD --- PLAIN, RYE, GRAHAM OR BOSTON BROWN

TOAST

CORN BREAD GRAHAM MUFFINS

SHREDDED WHEAT BISQUITS

ENGLISH BREAKFAST AND JAPAN TEA

COCOA MILK

SUNDAY, JULY 8, 1900

MEAL HOURS:

Breakfast, 7 to 9:30.

Noon Dinner, 12:30 to 2:30.

Dinner, 6 to 8

SUNDAY BREAKFAST, 8:00 TO 10:00

HOTEL VICTORY, PUT-IN-BAY ISLAND, O.

T. W. MCCREARY, MGR.

