A Dinner
At The Hotel Victory,
Put-In-Bay-Island,
Lake Erie, Ohio,
C. W. McCreary,
Manager.
Dinner.
6 TO 8 P.M.

CREAM OF NEW CORN
YOUNG ONIONS

CONSOMME, PLAIN
RADISHES
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, PERBILADE

TOMATOES AND OKRA
SUOCOTASH

LETTUCE AND TOMATOES

RICE PUDDING, VANILLA SAUCE

RASPBERRY PIE

COLD CUSTARD

ASSORTED CAKE

ROMAN ICE CREAM

FRUIT

CHEESE

CRACKERS

TEA

COFFEE

FRIDAY, AUGUST 4, 1898
Menu of the Dinner
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 NIR"

CUCUMBERS

POMMES NATUREL

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

GRENADEL 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."

RICE

"Daly" BEETS

KOHLRABI, "CLERGY BUREAU"

SWEET CORN

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, "MCCARTY'S SUIT"

CHEESE, CRACKERS, "OHIO CENTRAL BUFFET"

WATERMELON

COFFEE, "I CONCUR---HORNER"

WEDNESDAY, JULY 11, 1900

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

T. W. McCready, Manager.
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.
DINNER

6 TO 8 P.M.

FIRST BITE, RELIEF

CANAPE, EXCELLENT

VEAL BROTH, A LA STECHER
CONSOUMME, STYLES STYLE
FILTERED THROUGH LEVY SCREEN
RINGER ONIONS
BRANDON OLIVES
BIERCE RADISHES
WILSON PICKLES
BOILED FRESH COD, A LA LITTLE FELLOW, "WHERE IS HE AT?"
TENNY CUCUMBERS, EN MEL DRESSING
DRY PROCESS POTATOES, A LA EATON
SECOND BITE, RE-ETCHED

SWEETBREADS PIQUE, DINNER SPECIAL
FRICASSEE OF LAMB, BARNES ORIGINAL DESIGN
BANANA FRITTERS, STRIPPED AND TURNED, AU COGNAC
THIRD BITE, BEVELED
CORNEE BEEF AND CABBAGE, EMBOSSED BY CARGILL
PRIME RIBS OF BEEF, DE LUX BERSBACH
YOUNG TURKEY WITH FILLERS, SAUCE HAFFNER
NEW POTATOES, A LA FOLSOM
EGG PLANT, BRAMBLETT

KOHLENROST, 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 LEVEN FAMOUS

FRUIT, UNMOUNTED

CRACKERS

COFFEE

TEA

ICED TEA

TUESDAY, JULY 18, 1899

HOTEL VICTORY,
Put-in-Bay, Ohio.

T. W. MCCREARY,
Manager.
3rd
Annual Convention
of
National 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

Lettuce and Tomatoes

Rice Pudding, Kirsch Sauce

Blackberry Pie  
Pineapple Souffle  
Assorted Cakes

Coffee Ice Cream

Cheese

DATES

WATERMELON

Tea  
Buttermilk

Crackers

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.

Cantelupe        Baked Apples        Oranges        Stewed Prunes

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
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
Shredded Wheat Bisquit

Coffee        Cocoa

Colong, English Breakfast and Japan Tea

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
NATIONAL ASSOCIATION PIANO DEALERS OF AMERICA.

JUNE 22, 1905.

Hotel Victory
Pal-In-Bay Island Co.
T. W. McCreary,
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
Rice
Buttered Beets
New Corn, Saute

Spinach and Egg
Lettuce and Tomatoes

Steamed Spice Pudding, Kirsch Sauce

Apple Pie
Cherry Souffle
Assorted Cakes

New York Ice Cream

CHEESE
Swiss
Edam

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, O.

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, Bourgignon
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           Rice           Potatoes, Persillade
Fried Egg Plant

Rice           Tomatoes and Okra

Lettuce and Tomatoes

Pineapple Pudding, Orange Sauce

Cherry Pie
Chartreuse Souffle

Praline Ice Cream

Cheese

Crackers

DATES          FRUIT

Tea
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, 40¢ 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

Anchovy 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 New Potatoes

Wax Beans

COLD—Corned Beef

Boiled Rice

Cervelat Sausage

Bismark Herring

Beef Tongue

Lamb’s Tongue

Ham

Sardines

Smoked Salmon

Pigsfeet

Cold Slaw

Chicken Salad

Pickled Beets

Apricot Pudding, Kirsch Sauce

Assorted Cakes

Cocconut Pie

Hot Gingerbread

Cardinal Frappe

Watermelon

Raspberry Preserves

Tea

Coffee

Buttermilk

Wafers

Edam

D’Isigny

Pineapple

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
Salted Peanuts
Consomme, Plain
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
Rice
Browned Potatoes
Succotash

Lettuce and Tomatoes

Pear Cobbler, Maraschino Sauce

Cherry Pie
Blanc Mange
Assorted Cakes
Vanilla Ice Cream

CHEESE
Brie
Roquefort
Pineapple

Tea
Coffee
Buttermilk
Iced Tea

FRUIT

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.
Dinner

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 Wax Beans Boiled New Potatoes Boiled Rice

Stewed Corn Cold—Corned Beef Salami Sausage

Beef Tongue Sardines Ham Marinerte Herring

Salmon Mayonnaise Lamb's Tongue Pork and Beans

Salad Waldorf Pickled Beets Cold Slaw

Pineapple Pudding, Wine Sauce

Peach Pie Maraschino Jelly Cocoanut Pie

Assorted Cakes

Cantaloupe Sherbert Watermelon Sliced Pineapple in Syrup

Preserves Bismark Wafers Crackers

Cheese Uneeda Bisquit

Tea Coffee Buttermilk Iced Tea

HOTEL VICTORY, Put-in-Bay Island, O.
T. W. McCRARY, 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Cantaloupe</td>
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<tr>
<td>Baked Apples</td>
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<tr>
<td>Preserved Figs</td>
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<tr>
<td>Stewed Prunes</td>
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<tr>
<td>Ralston Breakfast Food</td>
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<td>Oatmeal</td>
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<tr>
<td>Granose Flakes</td>
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<tr>
<td>Fried Perch</td>
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<tr>
<td>Kippered Herring</td>
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<tr>
<td>Salt Mackerel, Boiled or Broiled</td>
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<tr>
<td>Broiled Whitefish</td>
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<tr>
<td>Sliced Tomatoes</td>
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<tr>
<td>Young Onions</td>
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<tr>
<td>Sirloin or Tenderloin Steak, Plain, or with Onions</td>
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<tr>
<td>Lamb Chops</td>
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<tr>
<td>Liver and Bacon</td>
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<tr>
<td>Ham</td>
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<tr>
<td>Broiled Chicken on Toast</td>
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<tr>
<td>Kidneys, Saute, au Madere</td>
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<tr>
<td>Chipped Beef in Cream</td>
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<tr>
<td>Fried Cornmeal Mush</td>
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<tr>
<td>Eggs as Ordered</td>
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<tr>
<td>Omelette—Plain, with Onions, Ham, Jelly or Cheese</td>
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<tr>
<td>Baked Saratoga Chips</td>
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<tr>
<td>Lyonnaise</td>
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<tr>
<td>Stewed in Cream</td>
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<tr>
<td>BREAD—Plain, Rye, Graham or Boston Brown</td>
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<tr>
<td>French Rolls</td>
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<tr>
<td>Corn Bread</td>
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<tr>
<td>Shredded Wheat Bisquit</td>
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<tr>
<td>Oolong, English Breakfast and Japan Tea</td>
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<tr>
<td>Coffee</td>
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<tr>
<td>Cocoa</td>
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<tr>
<td>Milk</td>
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</tbody>
</table>

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 Potatoes in Cream
Fried Egg Plant Rice Beets Cauliflower

Lettuce and Tomatoes

Steamed Fig Pudding, Brandy Sauce

Apple Pie Angelique Souffle Assorted Cakes
Chartruese Ice Cream

Cheese Crackers

FRUIT

Tea Coffee Buttermilk Iced Tea

T. W. McCREADY, 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
Salted Almonds
Midgets
Radishes
Chow Chow

Baked Whitefish a la Italienne
Cucumbers

Boiled Southdown Mutton Capers
Lima Beans

Roast Prime Beef au Jus
Mashed Potatoes

Roast Young Chicken with Dressing
Sugar Corn

BENEDICTINE PUNCH

Saute of Giblets, Croutons
Lobster a la Newburg
Banana Fritters, Wine Sauce

Shrimp au Mayonaise
Lettuce Tomato Salad

Cottage Pudding, Wine Sance

Apple Pie
Almond Ice Cream
Sliced Peaches
White Cherries

CHEESE
Edam
American
Water Crackers

Coffee
Milk

Custard Pie
Assorted Cake
Canton Ginger
Shredded Wheat, Biscuit
Iced Tea

WEDNESDAY, JUNE 21, 1905

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

<table>
<thead>
<tr>
<th>Preserved Oranges</th>
<th>Clam Bouillon in Cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberries</td>
<td>Salt Mackerel</td>
</tr>
<tr>
<td>Oranges</td>
<td>Fried Small Bass</td>
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<tr>
<td>Stewed Prunes</td>
<td>Broiled Lake Trout</td>
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<tr>
<td>Oatmeal</td>
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<tr>
<td>Pettijohn's Breakfast Food</td>
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<tr>
<td>Shredded Wheat</td>
<td>Sirloin or Tenderloin Steak</td>
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<tr>
<td>Malta Vita</td>
<td>Plain or with Creole Sauce</td>
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<tr>
<td>Grape Nuts</td>
<td>Pork Chops</td>
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<tr>
<td>Teas</td>
<td>Broiled Ham</td>
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<tr>
<td>Coffee</td>
<td>Calfs Liver and Bacon</td>
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<tr>
<td>Cocoa</td>
<td></td>
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<tr>
<td>Postum Cereal</td>
<td>Fried Spring Chicken</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>BREAD</th>
<th>Corned Beef Hash</th>
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</thead>
<tbody>
<tr>
<td>Home Made</td>
<td>Fried Honeycomb Trip, Tomato Sauce</td>
</tr>
<tr>
<td>French</td>
<td>Corn Fritters</td>
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<tr>
<td>Boston Brown</td>
<td></td>
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<tr>
<td>Rye</td>
<td>Eggs as Ordered</td>
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<tr>
<td>Toast, Dry Buttered or Milk</td>
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<tr>
<td>French Rolls</td>
<td>Omelette—Plain, with Ham, Cheese, Creole or Jelly</td>
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<tr>
<td>Corn Bread</td>
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<tr>
<td>Corn Cakes with Maple Syrup</td>
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<td></td>
<td>Potatoes—Stewed in Cream</td>
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<td></td>
<td>German Fried</td>
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<td>Baked</td>
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<td>Hashed Browned</td>
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</tbody>
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TUESDAY, JUNE 22, 1906
NOON DINNER
12:30 TO 2:30

PUREE OF BEANS

OLIVES MELON MANGOES CHOW CHOW GREEN ONIONS

BAKED SALMON TROUT AU MEDIERRIA
POTTATOES LYONNAISE

BOILED SALT PORK WITH CABBAGE
GREEN PEAS STEWED TURNIPS

ROAST LEG OF VEAL, SAGE DRESSING
MASHED POTATOES

LAMB CHOPS, BREADED, FRENCH PEAS
HONEYCOMB TRIBE, 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 McLAREN'S SARATOGA FLAKES
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

SECOND ANNUAL MEETING

HOTEL VICTORY,
Put-in-Bay Island,
Lake Erie, Ohio.

August 14 - 16, 1900.
Dinner

6:00 to 8:00 P. M.

Cream of Asparagus

Consomme, Italian Paste

Olives    Young Onions    Radishes    Sweet Pickles

Boiled Redsnapper, Lobster Sauce

Cucumbers    Pommes, Hollandaise

Boiled Chicken, Celery Sauce

Curry of Lamb, a L' Indienne

Queen Fritters, Fruit Sauce

Roast Ribs of Prime Beef, au Jus

Roast Mutton, with Jelly

Mashed Potatoes

Rice

Potatoes, Persillade

New Cabbage, au Beurre

Beets

Fried Egg Plant

Lettuce and Tomatoes

St. Bernard Pudding, Wine Sauce

Apple Pie

Vanilla Blanc Mange

Assorted Cakes

Lemon Ice Cream

Cheese

Graham Wafers

Crackers

FRUIT

Tea

Coffee

Buttermilk

Iced Tea

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.

WEDNESDAY, AUG. 22, 1900
Noon

Pupee 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

Mashed Potatoes Kidney Beans Boiled New Potatoes Boiled Rice

New Turnips

COLD—Corned Beef Ham
Beef Tongue

Lamb's Tongue Sardines
Salami Sausage Marinete Herring

Pork and Beans

Smoked Halibut

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1900-1901

1900-1901

Sago Pudding, Fruit Sauce

Pickled Beets Celery Mayonnaise

Fresh Apple Pie Jamaica Jelly Lemon Custard Pie

Peaches in Syrup

WATERMELON SHERBET

Cheese American Roquefort

Crackers Uneeda Bisquit

Tea Coffee Buttermilk Iced Tea

Saturdays, Aug. 4, 1900

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

Canteloupe
Baked Apples  Stewed Rhubarb  Preserved Figs  Stewed Prunes

Pettijohn's Breakfast Food
Oatmeal  Hominy

Salt Mackerel, Boiled or Broiled  Broiled Whitefish
Kippered Herring  Codfish in Cream  Fried Perch
Sliced Tomatoes  Young Onions  Radishes

Sirloin or Tenderloin Steak, Plain, or Fried with Onions  Mutton Chops
Liver and Bacon  Ham

Stewed Kidneys, Mushrooms  Fried Apples, Salt Pork
Canned Beef Hash  Fried Cornmeal Mush

Eggs as Ordered  Omelette—Plain, with Onions, Ham, Jelly or Cheese

POTATOES—Baked  Saratoga Chips  German Fried  Stewed in Cream
BREAD—Plain, Rye, Graham or Boston Brown  Toast  Corn Bread

Shredded Wheat Bisquit

Oolong, English Breakfast and Japan Tea  Milk
Coffee  Cocoa

WEDNESDAY, AUG. 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
Evening Dinner

PUT-IN-BAY-ISLAND.
LAKE ERIE, OHIO.
T.W. McCREEARY, Mgr.

6:00 to 8:00 P.M.

Chicken, with Okra
Consomme, Royale

Olives Young Onions Radishes Chow Chow

Red Snapper, a la Normande 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 Buttered Beets
Rice
Succotash

Lettuce and Tomatoes
Rhubarb Roll, Orange Sauce
Vanilla Blanc Mange Assorted Cakes

Pineapple Ice Cream

Cheese
Brie Edam Neufchatel

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, 40¢ a Quart.
Semi-Annual Meeting of the

NATIONAL ASSOCIATION OF

BOX AND BOX SHOOK MAKERS

HOTEL VICTORY,
Put-in-Bay Island,
August 16th. to 18th., 1900.

Lake Erie, Ohio.
Breakfast

Cantaloupe  Sliced Oranges  Stewed Rhubarb  Baked Apples  Stewed Prunes

Oatmeal  Hominy

Salt Mackerel, Boiled or Broiled  Codfish in Cream  Broiled Trout  Fried Bass

Sliced Tomatoes  Young Onions

Sirloin or Tenderloin Steak, Plain, with Onions or Mushrooms  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

Coffee  English Breakfast and Japan Tea  Cocoa  Milk

Tuesday, Aug. 21, 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.
Breakfast

Blackberries  Canteloupe  Preserved Figs  Baked Apples  Stewed Prunes

Oatmeal  Hominy

Salt Mackerel, Boiled or Broiled  Codfish in Cream  Broiled Whitefish  Fried Perch

Kippered Herring  Sliced Tomatoes  Young Onions

Sirloin or Tenderloin Steak, Plain, or with Onions  Lamb Chops  Breakfast Bacon  Ham

Stewed Chicken, Family Style  Corned Beef Hash  Fried Cornmeal Mush

Stewed Kidneys, Mushrooms  Eggs as Ordered

Omelette—Plain, with Onions, Ham, Jelly or Cheese  POTATOES—Baked  German Fried  Saratoga Chips  Stewed in Cream

BREAD—Plain, Rye, Graham or Boston Brown  French Roll  Toast  Corn Bread  Graham Muffins

Shredded Wheat Bisquit

Oolong, English Breakfast and Japan Tea  Cocoa  Milk

THURSDAY, AUG. 23, 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.
<table>
<thead>
<tr>
<th>Noon Dinner</th>
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<tr>
<td>PUT-IN-BAY-ISLAND.</td>
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<td>LAKE ERIE, OHIO.</td>
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<td>T.W. McCREADY, Mgr.</td>
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<td>12:30 to 2:30</td>
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<td>Furee of Lentils, Castelane</td>
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<td>Young Onions</td>
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<td>Celery</td>
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<td>Radishes</td>
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<td>Mixed Pickles</td>
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<tr>
<td>Baked Whitefish, Mornay</td>
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<td>Cucumbers</td>
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<td>Potatoes, Brabant</td>
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<td>Roast Sugar-Cured Ham, Madeira Sauce</td>
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<td>Blanquette Veal, French Peas</td>
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<td>Baked Noodles and Cheese</td>
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<td>Mashed Potatoes</td>
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<td>Cauliflower</td>
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<td>Boiled New Potatoes</td>
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<td>Wax Beans</td>
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<td>Boiled Rice</td>
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<td>COLD—Corned Beef</td>
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<td>Cold Lamb</td>
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<td>Sardines</td>
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<td>Salmon Mayonnaise</td>
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<td>Celery Mayonnaise</td>
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<td>Cold Slaw</td>
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<td>Sago Pudding, Orange Sauce</td>
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<td>Apricot Pie</td>
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<td>Creme de Menthe Jelly</td>
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<td>Assorted Cakes</td>
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<td>Watermelon Sherbet</td>
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<td>Pickled Beets</td>
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<td>White Cherries in Syrup</td>
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<td>Wafers</td>
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<td>Crackers</td>
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<td>Uneeda Bisquit</td>
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<td>Tea</td>
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<td>Coffee</td>
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<td>Buttermilk</td>
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<td>Iced Tea</td>
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THURSDAY, AUG. 23, 1900.

ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA.

Island Claret, Dry and Sweet Catawba Wine, 40¢ 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.
Noon  Dinner

P U T - I N - B A Y - I S L A N D.
L A K E  E R I E , O H I O.

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  Boiled Rice

COLD—Corned Beef  Lamb's Tongue  Ham  Marinerte Herring
Sardines  Salmon Mayonnaise  Pork and Beans

Chicken Salad  Cold Slaw  Pickled Beets

Farina Pudding, Grape Sauce

Peach Pie  Catawba Jelly  Chocolate Cream Pie
Assorted Cakes  Orange Sherbet  Pears in Syrup
Preserves  Watermelon

Cheese  s' O'clock Wafers  Crackers

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. McCready this evening in Con-
vention Hall. Mr. Howard Saxby will deliver his famous lecture, "The
Evening Dinner

6:00 to 8:00 P. M.

Cream of Tomato, Andalouse
   Young Onions
   Baked Whitefish, Point Shirley
   Cucumbers
   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
   Rice
   Lettuce and Tomatoes
   Chocolate Cream Roll, Maraschino Sauce

Radishes
   Dill Pickles
   Pommes, Chateau
   Beets
   Fried Egg Plant
   Potatoes in Cream
   Assorted Cakes

Apple Pie
   Pear Souffle
   Cheese
   FRUIT
   Coffee

Roman Ice Cream
   Crackers
   DATES
   Buttermilk
   Iced Tea

FRIDAY, AUG. 24, 1900.
ARTICLES TAKEN FROM TABLE WILL BE CHARGED FOR EXTRA
Island Claret, Dry and Sweet Catawba Wine, 40¢ 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, 25¢.
Menu
Breakfast

STEWED RHUBARB
RED RASPBERRIES
SLICED BANANAS
ORANGES
FRESH PINEAPPLE
STEWED PRUNES

HOMINY
SCOTCH OATS

SALT MACKEREL, BOILED OR BROILED
FRIED PERCH
KIPPERED HERRING
CODFISH, IN CREAM

BROILED WHITEFISH

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

BREAD—PLAIN, RYE, GRAHAM OR BOSTON BROWN
FRENCH ROLLS
TOAST
CORN BREAD
GRAHAM MUFFINS

SHREDDED WHEAT BISQUITS

OOLONG, ENGLISH BREAKFAST AND JAPAN TEA
COFFEE
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.
Season of 1900