

SAMOA
L. MAQUILLARD

*Demi Tasse is served nightly at sea in the Outrigger Bar.
Consult the Wine List for a selection exactly to your taste.
Advance orders will insure faster service.*

Matson Lines

Dinner ABOARD s. s. **MARIPOSA**

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
IN PORT LOS ANGELES
FRIDAY, FEBRUARY 28, 1964

APPETIZERS

Chilled Hearts of Celery	Green and Ripe Olives
Crab Leg and Avocado Cocktail, Louie	Homemade Paté de Foie
Cornet of Smoked Salmon, Mayonnaise	Sweet-Sour Holland Herring
Artichoke Hearts, Marinated in Olive Oil	Italian Antipasto with Salami
Supreme of Melon Balls, Creme de Menthe	Galantine of Capon, Chopped Jelly

SOUPS

Consommé Bellevue	Jellied Chicken Broth
Cream of Chicken, Croutons	

FISH

Broiled Swordfish Steak, Sliced Banana Sauce, Fresh Shredded Coconut
Poached Darne of Silver Salmon, Sauce Mousseline, Boiled Potato

ENTREES

Bouchess Golden Buck Patty Shell, Poached Egg, Cheese Sauce, Julienne Ham
Braised Pork Tenderloin, Alsacienne, Sauerkraut, Sausage, Boiled Potatoes
Supreme of Capon Eugene, Sauce Supreme, Bed of Wild Rice, Sous Cloche
Veal Scallopini Sauté with Ham, Mushroom Sauce, Lasagna Milanaise
Hawaiian Pineapple Fritters, Sauce au Jamaica Rum

To Order From Our Charcoal Broiler (Allow Ten Minutes)

Charcoal Broiled Pacific Lobster Tail, Drawn Butter, Allumette Potatoes

ROASTS

Roast Prime Ribs of Beef au Jus, Wyvern Pudding, Grated Fresh Horseradish in Cream

VEGETABLES...POTATOES

Buttered Fresh Spinach	Garden Peas, Paysanne	Stewed Eggplant, Creole	Carolina Rice
Baked Idaho Potato	au Gratin Potatoes	Rissole	Saratoga Potatoes

COLD BUFFET

Jumbo Lobster and Prawns on Crisp Lettuce, Sliced Tomatoes, Asparagus Salad
Baked Sugar Cured Ham, Spiced Pineapple, Potato Salad
Sliced Roast Beef, Cosmopolitan Vegetable Salad

SALADS...DRESSINGS

Julius Sea Food Salad	Sliced Avocado and Cucumber	Heart of Lettuce-Sliced Tomato			
Florida Fruit Salad		Apple Alice Salad			
Mayonnaise	Roquefort	Garlic	Thousand Island	Lemon	French

CHEESE

Gorgonzola	Camembert	Monterey Jack	Cheddar	Philadelphia
Ry-Krisp, Melba Toast, Saltines or Water Crackers				

DESSERTS

Mocha Layer Cake	French Horn, Chantilly	Basket Almondine	Vanilla Pound Cake
Marble Fudge Ice Cream	Blueberry Sundae	Passion Fruit Sherbet	Fruit Jello, Chantilly

BEVERAGES

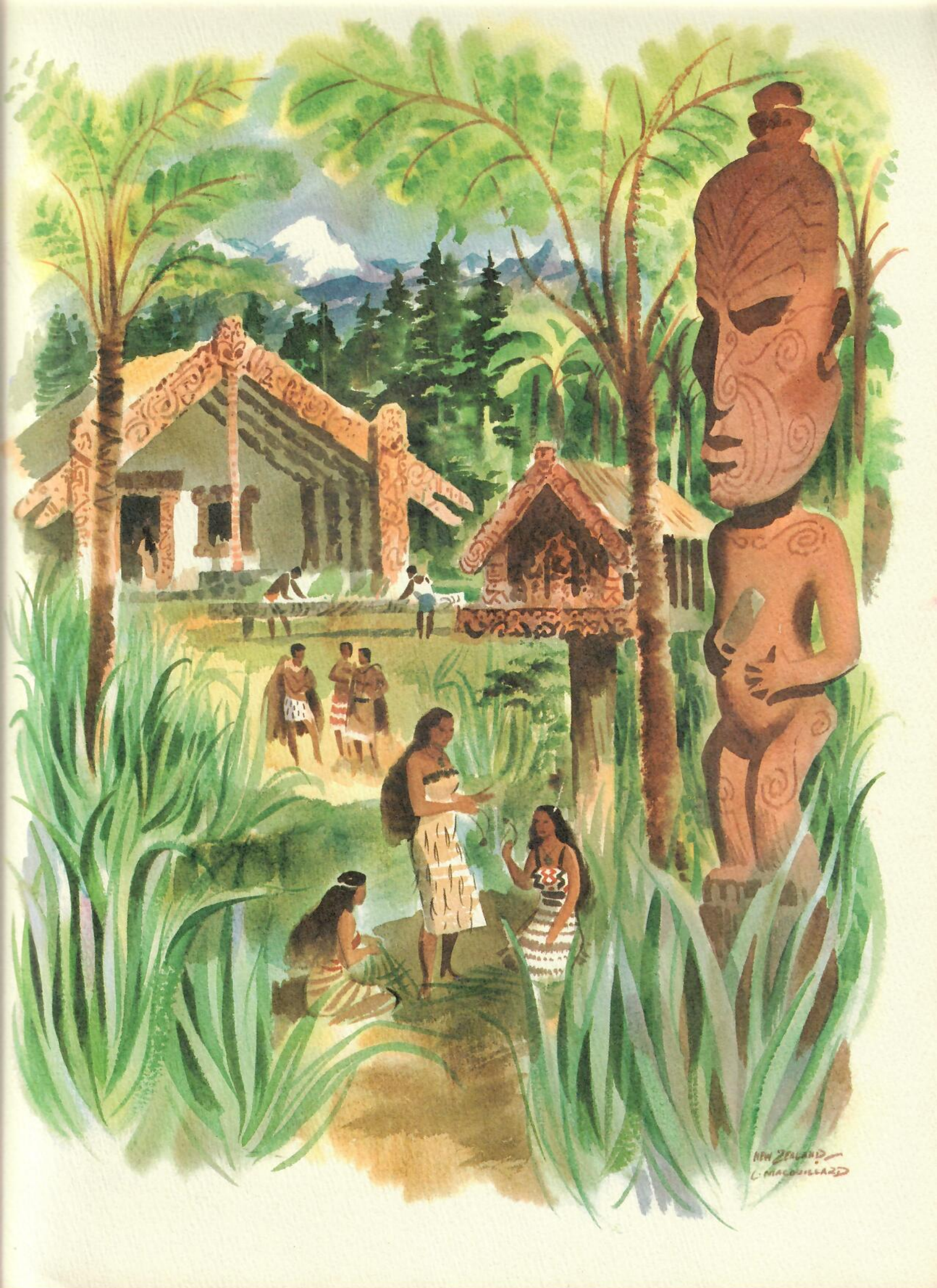
Coffee	Milk	Buttermilk	Demi Tasse	Chocolate	Bushells, Green or Orange Pekoe Tea
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SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*

* about the cover

Samoa —The oval of a volcano full of deep blue water, let in from the sea through a gash in the crater wall, makes a perfect harbor. Your ship accepts the friendly invitation of that open door and sails into the lush loveliness of Pago Pago harbor. You find your impression of friendly welcome maintained as you stroll through the city. A stalwart fita-fita (native policeman) is happy to tell you where to shop for kava bowls and tapa mats in the palm-shaded market and where to view a performance of the age-old ceremonial dance, the siva-siva. Samoans have been exposed to civilization for decades but many still cling to their thatched hut villages whose open walls proclaim their genial hospitality.



NEW ZEALAND
C. MACDONALD

RIESLING #122 --- The Christian Brothers (Christian Brothers Vineyard, California)

Has the distinctive flavor and aroma of the white Riesling Grapes.

CHABLIS #112 --- Almaden (Almaden Vineyard, California)

Delicate straw colored fruity flavored wine.

BURGUNDY #60 --- Inglenook Pinot Noir (Inglenook Vineyard, Calif.)

Softly pleasing to the palate and very popular.

SAUTERNE #132 --- Paul Masson Chateau Masson (Paul Masson Vineyard, California)

"For the richest and the best is the wine of the West that grows by the beautiful river; whose sweet perfume fills all the room with benison on the giver."

Henry Wadsworth Longfellow
American Poet
1807 - 1882

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Matson Lines

Dinner

ABOARD s. s. **MARIPOSA**

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
EN ROUTE LOS ANGELES TO BORA BORA
SUNDAY, MARCH 1, 1964

APPETIZERS

Fresh Lobster Cocktail	Assorted Yami Yogurt
Green and Ripe Olives	Sliced Fresh Pineapple
Chilled Hearts of Celery	Sliced Eggs, Remoulade
Iced Tomato Juice or Papaya Nectar	Pheasant Paté, Chopped Jelly
Supreme of Fresh Fruit Cocktail au Porto	Cornet of Smoked Salmon, Mayonnaise

SOUPS

Consommé Ecosaise	Jellied Beef Broth
Cream of Sorrel a la Parisienne, Croutons Soufflé	

FISH

Supreme of Sea Bass, Sauté Doria with Cucumbers, New Potatoes
Curry of Lobster Madras, Rice Pilaff, Condiment Platter

ENTREES

Schnitzel Holstein, Breaded Veal Cutlet, Fried Egg, Capers, Pickles, Anchovy Filet, Sauté Potatoes
Sweetbreads and Kidney Sauté Chipolata, Link Sausages, Button Mushrooms, Pearl Onions
Smothered Squab Chicken, Louisiana, en Cocotte, Sherry Wine Sauce, Garni
Frittata Florentine with Chopped Fresh Spinach, Mornay
Fresh Banana Fritter with Fruit Sauce au Kirsch

To Order From Our Charcoal Broiler (Allow Ten Minutes)

Charcoal Broiled Choice New York Cut Steak, Sauce Colbert, French Fried Potatoes

CHEF'S GOURMET SPECIAL

Queue de Kangaroo Bourguignonne, Légumes Printaniere en Casserole

ROASTS

Roast Gigot of Spring Lamb Jerusalem, Garden Peas, Rosemary Potatoes, Mint Jelly

VEGETABLES...POTATOES

French Fried Eggplant	Fresh Leaf Spinach, a l'Anglaise	Harvard Beets	
Baked Idaho Potato	French Fried Potatoes	Sauté Potatoes	Carolina Rice

COLD BUFFET

Homemade Head Cheese, Vinaigrette Sauce, Marinated Artichoke Hearts
Aylesbury Duckling, Pickled Pineapple, Tangerines, Celery Salad
Sliced Sirloin of Beef, Creamed Horseradish, Potato Salad

SALADS...DRESSINGS

Sliced Tomato and Avocado	Sliced Cucumbers in Sour Cream	Enchanted Isle Fruit Salad			
Heart of Lettuce Bon Ton	Tossed Green Salad				
Thousand Island	French	Lemon	Mayonnaise	Garlic	Roquefort

CHEESE

Italian Gorgonzola	Imported Swiss	Camembert	Liederkrantz	Smoked
Ry-Krisp, Melba Toast, Saltines or Water Crackers				

DESSERTS

Walnut Layer Cake	Butterscotch Sundae	Tartlette, Chantilly	Coupe Glacé Thais
Raspberry Sherbet	Jello, Chantilly	Oxford Pound Cake	Coffee Ice Cream

BEVERAGES

Coffee	Milk	Buttermilk	Demi Tasse	Chocolate	Bushells, Green or Orange Pekoe Tea
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SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*

* about the cover

New Zealand—Nature has taken counterparts of the greatest scenic wonders on every continent and arranged them in beautiful patterns on two large islands. Mountains that rise to snow-capped peaks, fjords slashing deep into rockbound coasts, geysers lifting plumes of steam aloft, vast glaciers nosing into subtropical woodlands, a cavern lit by glowworms. Adding a distinctive, exotic touch are Maori villages with their carved images and shrines, their age-old dances and pageantry. You can hunt deer, wild pig, geese, quail and pheasant, and catch trout, salmon and deep-sea game fish of amazing size. To a remarkable degree, New Zealand is truly “a world in itself.”



RIESLING #148 - - - Hunter River (Rhine Castle, Australian)

Made from grapes grown in the Hunter River District. The grapes are picked before complete ripening to obtain the clean, crisp, fresh bouquet.

RIESLING #146 - - - Buring and Sobels (Mclaughlin, Australian)

One of the finest white wines produced in Australia, dry and straw colored. This is a vintage wine made in favorable years only, bottled very young to enable the Riesling bouquet to develop.

CHABLIS #136 - - - Private Bin (Lindeman, Australian)

Light color, soft brown flavor with a dry flinty finish to the palate made from Riesling Grapes, grown in the Hunter River Valley, New South Wales.

MOSELLE #144 - - - Hamilton's Special (Hamilton's Ewell, Australian)

A delicate, semi-dry wine made exclusively at the Ewell Vineyard in South Australia.

SAUTERNE #152 - - - Hamilton's Ewell Special Reserve (Hamilton's Ewell, Australian)

A full sweet, table wine made after a type in France known as Chateau D'Yquem and other varieties in the district of Gironne.

"When you ask one friend to dine, give him your best wine! When you ask two, the second best will do."

Henry Wadsworth Longfellow
American Poet
1807 - 1882

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Matson Lines

Dinner

ABOARD s. s. **MARIPOSA**

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
EN ROUTE LOS ANGELES TO BORA BORA
MONDAY, MARCH 2, 1964

APPETIZERS

Chilled Hearts of Celery	Chilled Yami Yogurt
Imported Sardines in Oil	Green and Ripe Olives
Marinated Hearts of Artichokes	Fresh Crab Leg Cocktail, Gourmet
Capon Galantine, Chopped Jelly	California Fruit Cocktail with Fresh Mint
Iced Guava Nectar or Tomato Juice	Cornet of Westphalian Ham, Melon Balls

SOUPS

Consommé Mikado	Chilled Essence of Celery
English Mock Turtle Soup	

FISH

Poached Supreme of Swordfish Portugaise, Tomatoes, Boiled New Potatoes
Sautéd Fresh Monterey Flounder, Hazelnut Butter, Cole Slaw Panache

ENTREES

Belgian Hare Cacciatori, Tomatoes, Mushrooms, Shallots, White Wine, Mousseline of Potatoes
Swiss Steak Sauté, Continentale, Mushrooms, Rissolle Potatoes, Baked Tomatoes
Glazed Smoked Pork Loin with Baked Apple, Sweet-Sour Red Cabbage
Red Top Apple Fritters with Strawberry Melba Sauce
Omele al'Espagnole with Hash Brown Potatoes

To Order From Our Charcoal Broiler (Allow Ten Minutes)

Charcoal Broiled Double French Lamb Chops, Hashed Brown Potatoes, Mint Jelly

CHEF'S GOURMET SPECIAL

Curried Chicken, Hindustani, Rice Madras, Major Grey's Chutney

ROASTS

Roast Long Island Duckling, Sauce Bigarrade, Apple Custard, Crab Apple

VEGETABLES...POTATOES

Fresh Artichoke, Drawn Butter	Braised Red Cabbage	Cauliflower au Beurre	
Hashed Brown	Creamed Mashed	Baked Potato	Steamed Carolina Rice

COLD BUFFET

Pheasant Galantine, Truffles, Smoked Tongue, Chopped Jelly, Vegetable Salad
Sliced Roast Prime Ribs of Beef with Horseradish and Sliced Tomatoes
Baked Sugar Cured Ham, Hawaiian Chutney, Potato Salad

SALADS...DRESSINGS

Watercress and Sliced Eggs	Heart of Lettuce and Tomatoes				
Blackstone Salad	Enchanted Isle Fruit Salad				
Thousand Island	French	Lemon	Mayonnaise	Garlic	Roquefort

CHEESE

Philadelphia Wisconsin Blue Vein Swiss Orange Cheddar Old English Smoked
Ry-Krisp, Melba Toast, Saltines or Water Crackers

DESSERTS

Baba au Rum	Spice Cake	Strawberries, Romanoff	Apricot Squares
Macadamia Nut Ice Cream	Orange Sherbet	Coupe Sunset	Cherry Jello, Chantilly

BEVERAGES

Coffee	Milk	Buttermilk	Demi Tasse	Chocolate	Bushells, Green or Orange Pekoe Tea
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SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*

about the cover
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Australia — The only island continent, the first created and the last discovered, with much to stir your curiosity. Aborigines are still in the Stone Age, but teeming cities present modern civilization in full flower. The leaping kangaroo, the mischievous koala bear, the duck-billed, furry, egg-laying platypus are native to no other land. Friendly and fun-loving, Australians breed champions at golf and tennis. Tracks and beaches everywhere make horse racing and surfing national sports. With impressive buildings and radiant gardens in well-planned cities whose back-country is a scenic wonderland, Australia is a continent of beauty as well as of constant surprise.



SAN FRANCISCO
C. MACQUILLARD

WHITE BURGUNDY #102 - - - Puligny Montrachet "Les Combettes," 1953,
(Sauzet)

"Les Combettes" is one of the great vineyards in the town of Puligny Montrachet on the "Golden Slope". A beautifully dry wine from a master at his art.

ROSE' #56 - - - Chateau Lascombes, 1955

From the property of Chateau Lascombes in Margaux and made by the same men who make this great red wine, the Rosé is light and fruity and may be served lightly chilled throughout the course of any meal.

RED BORDEAUX #44 - - - Chateau Latour, 1953, (Pauillac)

A rich heaviness gradually turning to delicate softness and velvet with age. This "First Growth" is especially fine with roast and game.

WHITE BORDEAUX #96 - - - Chateau D'Yquem, 1949, (Sauternes)

The greatest sweet wine in the world and a superb vintage year make this wine a perfect conclusion of a "special" meal. Full-bodied, sweet and luscious, it is the finest compliment to any dessert dish.

RED BURGUNDY #54 - - - Nuits St. Georges "Les Richemontes", 1953,
(Michelot)

These wines are noted for their firmness and heavy body. Dark in color and heavy in body, they mature slowly and well.

"Twine the roses, the garland twine, early leaf distilling wine; drink and smile and learn to think that we were born to smile and drink."

Thomas Moore
Irish Poet
1779 - 1852

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Matson Lines

Dinner

ABOARD s. s. **MARIPOSA**

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
EN ROUTE LOS ANGELES TO BORA BORA
TUESDAY, MARCH 3, 1964

APPETIZERS

Chilled Hearts of Celery
Sea Food Cocktail, Louie
Fresh Strawberry Yami Yogurt
Iced Tomato or Orange Juice
California Fruit Cup, Maraschino

Green and Ripe Olives
Smothered Holland Herring
Pink Salmon Salad, Mayonnaise
Marinated Artichoke Hearts, Vinaigrette
Cornet of Westphalian Ham au Melon Balls

SOUPS

Consommé Colombine
Veloute of Artichokes, Georgette, Buttered Croutons

Chilled Potage Vichyssoise

FISH

French Fried Deep Sea Scallops, Tartar Sauce, Mexican Cole Slaw
Grilled Fresh Uluu, Maitre d'Hotel Butter, Garnet Potatoes

ENTREES

Spring Chicken Sauté with Onions, Fresh Mushrooms in Burgundy Wine (Coq au Vin)
Vol au Vent of Cervelle, Chicken Livers, Madeira Sauce, Olives Financiere
Baked Roulade of Spring Lamb, Bretonne, Dry Lima Beans, Mint Jelly
Fresh Pineapple Fritters with Vanilla Cream Sauce
Poached Eggs en Cocotte, Petit Duc

To Order From Our Charcoal Broiler (Allow Ten Minutes)

Broiled Pork Tenderloin, Sauce Colbert, Alsacienne, Delmonico Potatoes

CHEF'S GOURMET SPECIAL

Coquilles de Crabes Cardinal Sur Serviette, Pommes Allumettes

ROASTS

Roast Choice Sirloin of Beef with Mushroom Sauce, Baked Tomatoes, Beaucaire

VEGETABLES...POTATOES

Creamed Carrots
Baked Idaho Potato

Yellow Crooked Neck Squash, Italienne
O'Brien Potatoes

Fresh Broccoli, Polonaise
Steamed Carolina Rice

COLD BUFFET

Sliced Prime Ribs of Beef with Horseradish Sauce, Tomato Salad
Stuffed Avocado with Sea Food Salad, Garni, Gourmet Dressing
Baked Sugar Cured Ham, Spiced Pineapple, Potato Salad

SALADS...DRESSINGS

Enchanted Isle Fruit Salad
Watercress and Sliced Eggs

Heart of Lettuce, Avocado-Tomatoes
Belvedere Salad

Thousand Island
French
Lemon
Mayonnaise
Garlic
Roquefort

CHEESE

Tillamook
Imported Swiss
American
Liederkrantz
Cream Gruyere

Ry-Krisp, Melba Toast, Saltines or Water Crackers

DESSERTS

Dobosh Cake
Poha Ice Cream

Chocolate Soufflé, Vanilla Sauce
Purple Plums, Compote

Cream Puff, Chantilly
Roman Punch Sherbet

Coupe Glacé, Orientale
Jello, Chantilly

BEVERAGES

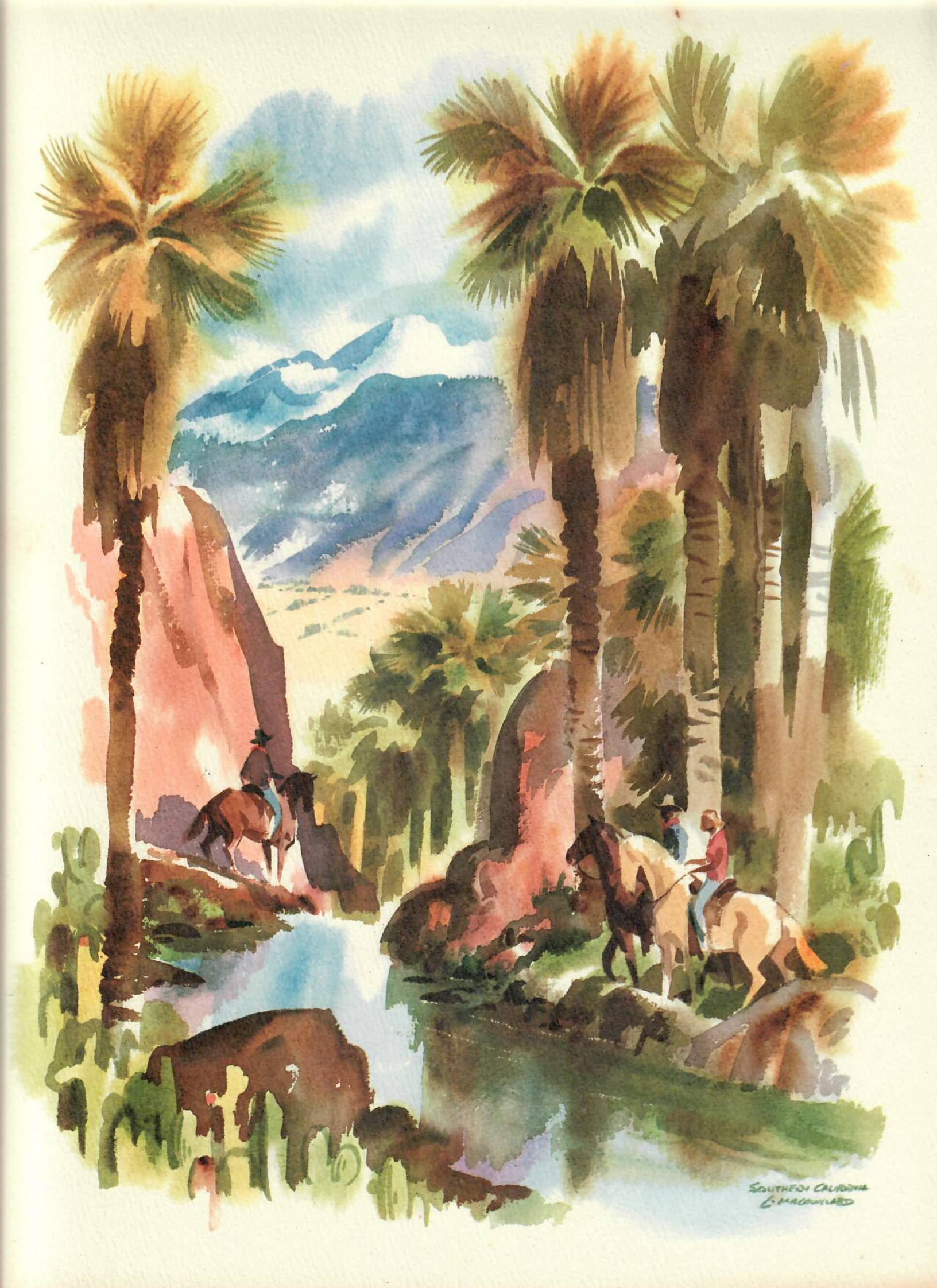
Coffee
Milk
Buttermilk
Demi Tasse
Chocolate
Bushells, Green or Orange Pekoe Tea

SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*

about the cover
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San Francisco—Home port of Matson ships, gay, urbane, magnetic city by the Golden Gate! You ride an ancient vehicle, the cable car, down a hill to shop for the smartest of fashions. You roam through Chinatown and catch the spice and color and mystery of the Orient. If you love history, you find San Francisco a treasury of lore back to the days of the Gold Rush and the Spanish era beyond. If an epicure, you discover a constellation of marvelous places to dine. Standing on an eminence, you see over the jagged line of skyscrapers the magnificent sweep of San Francisco Bay, traversed by two world-famed bridges and dotted by watercraft of every kind. And you hold your breath, enthralled.



SOUTHERN CALIFORNIA
L. MACQUILLAN

CHABLIS #116 --- Weibel (Weibel Vineyard, California)
Very delightful with oysters and sea food.

CLARET #74 --- Weibel (Weibel Vineyard, California)
A tart table wine, medium bodied of ruby red color.

BURGUNDY #58 --- Buena Vista (Buena Vista Vineyard, California)
There is no Burgundy like this in all California. The blend of varietal grapes, all grown in the Sonoma Valley.

SAUTERNE #130 --- The Christian Brothers (The Christian Brothers Vineyard, California)
Blend of a grape varieties adding flavor and aroma to the pleasing taste of the wine.

"I give you one health in the juice of wine, the blood of the vineyard shall mingle with mine; thus let us drain the last drop of gold, and empty our hearts of the blessings they hold."

Oliver Wendell Holmes
American Poet
1809 - 1894

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Matson Lines

Dinner

ABOARD s. s. **MARIPOSA**

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
EN ROUTE LOS ANGELES TO BORA BORA
WEDNESDAY, MARCH 4, 1964

APPETIZERS

Chilled Hearts of Celery	Green and Ripe Olives
Strawberry or Plain Yami Yogurt	Mushrooms a la Grecque
Iced Tomato Juice or Guava Nectar	Fresh Crab Meat Cocktail
Galantine of Capon, Chopped Jelly	Marinated Brook Trout au Vin Blanc
Tropical Fruit Cocktail au Cointreau	Cornet of Westphalian Ham au Melon

SOUPS

Consommé Mille Fanti	Chilled Cream of Papaya
Velouté Carmen, Croutons Soufflé	

FISH

Supreme of Chicken Halibut, White Wine Sauce with Shrimp and Oysters
Fillet of Red Snapper, Sauté Belle Meuniere, Pomme Nature

ENTREES

Braised Shoulder of New Zealand Spring Lamb, Purée of Lentils, Mint Sauce
Potted Grenadine of Veal, Madeira Sauce, Fresh Mushrooms, Bouquetiere
Golden Fried Spring Chicken, Southern Style, Hot Biscuits and Honey
Golden Banana Fritters with Strawberry Melba Sauce
Stuffed Tomato with Fresh Creamed Mushrooms

To Order From Our Charcoal Broiler (Allow Ten Minutes)

Charcoal Broiled Teriyaki Steak, Oriental Sauce, Polynesian Fried Rice

CHEF'S GOURMET SPECIAL

Venison en Brochette a l'Armenienne, Wheat Pilaff, Tomato Beaucaire

ROASTS

Baked Sugar Cured Virginia Ham, Fruit Sauce, Glazed Pineapple, Candied Sweet Potato

VEGETABLES...POTATOES

Diced White Turnips	Jumbo Asparagus, Hollandaise	French Fried Eggplant	
Baked Potato	Candied Sweet Potatoes	Rissole Potatoes	Carolina Rice

COLD BUFFET

Chilled Smoked Tongue, Chopped Jelly, Potato Salad, Sliced Tomatoes
Cold Sliced Ham and Turkey, Asparagus Spears, Cranberry Sauce
Stuffed Tomato with Sea Food on Crisp Lettuce, Louis Dressing

SALADS...DRESSINGS

German Potato and Apple Salad	Heart of Lettuce and Tomatoes				
Cucumbers in Sour Cream	Hawaiian Salad				
Garlic	Thousand Island	Roquefort	French	Lemon	Mayonnaise

CHEESE

Italian Gorgonzola	Swiss	Limburger	Smoked	Philadelphia	Edam
Ry-Krisp, Melba Toast, Saltines or Water Crackers					

DESSERTS

Old Fashioned Strawberry Short Cake	Meringue Glacé	Creme de Menthe Parfait	Blueberry Sundae
Coconut Ice Cream	English Pound Cake	Orange Sherbet	Fruit Jello, Chantilly

BEVERAGES

Coffee	Milk	Buttermilk	Demi Tasse	Chocolate	Bushells, Green or Orange Pekoe Tea
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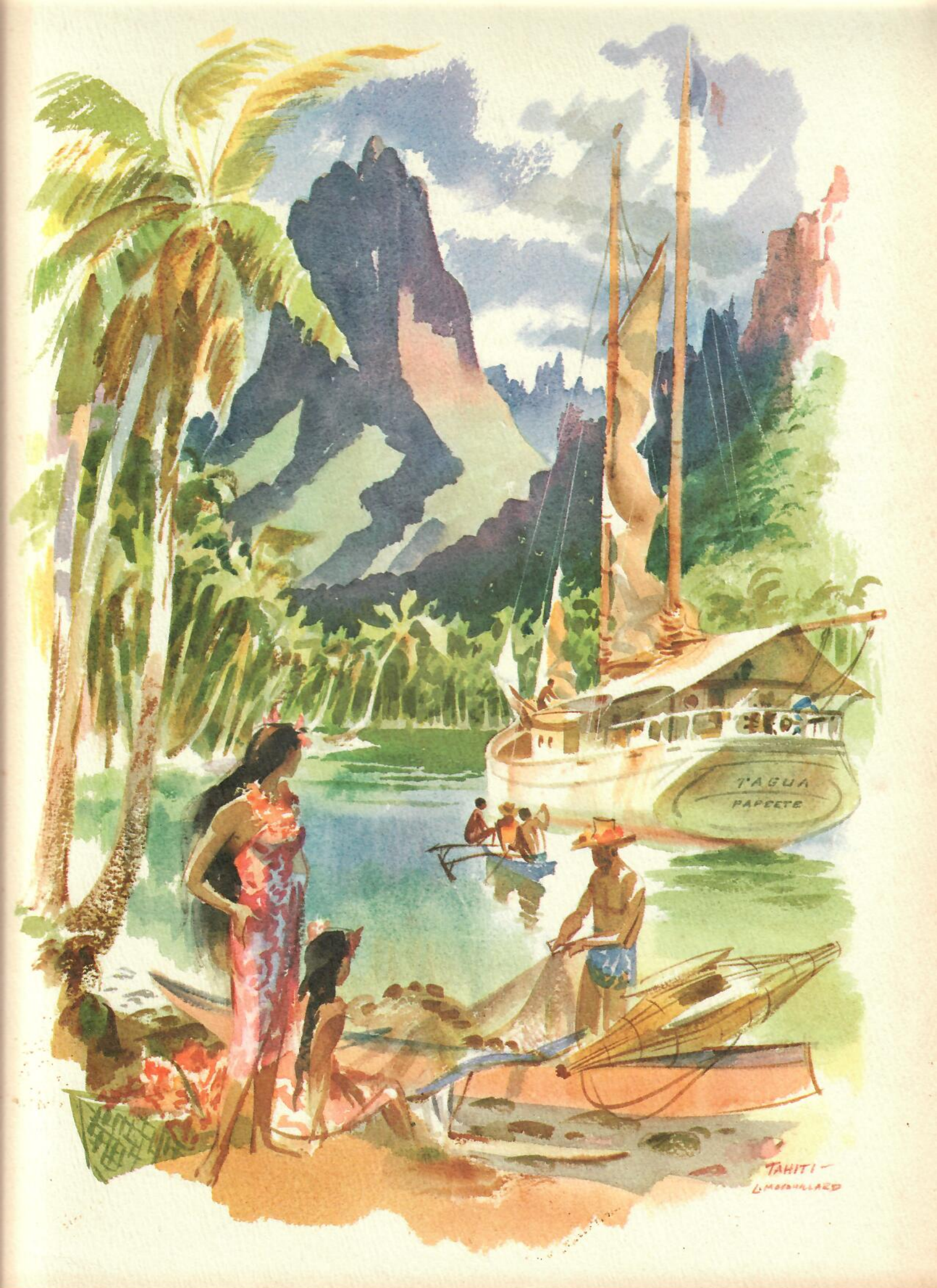
SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*

about the cover



Southern California — In this land of startling contrasts, you can drive from a snow-capped peak to a sunswept beach in a couple of hours. You can ride horseback down a rockbound canyon in the forenoon, roam entranced through Disneyland in the afternoon, and dine in a rendezvous of movie stars in the evening. Your roving can take you through orange groves and oil fields, to a Coney Island waterfront or to the serene beauty and charm of an old Spanish mission. You can see motion pictures being made at famous studios and watch their vigorous young brothers, the TV shows, go out over national networks at night. Wish for the travel thrill you want, and Southern California will quite likely produce it.



RIESLING #150 - - - Orlando Barossa (G. Gramp and Sons, Australian)

This wine produced by controlled fermentation in Pressure Tank, thereby maintaining characteristics of delicate freshness and bouquet.

GRAVES #138 - - - Quelltaler (McLaughlin, Australian)

Delicate wine with slight sweetness, light straw color. This wine has the characteristics of the famous French wine of this name.

CHABLIS #136 - - - Private Bin (Lindeman, Australian)

Light color, soft brown flavor with a dry flinty finish to the palate made from Riesling Grapes, grown in the Hunter River Valley, New South Wales.

CHABLIS #134 - - - Hunter River (Rhine Castle, Australian)

Pale, clean color with a tinge of green which makes it a very attractive wine. Very immediate reaction on the palate is a sensation of a light, fresh, almost flinty taste.

SAUTERNE #152 - - - Hamilton's Ewell Special Reserve (Hamilton's Ewell, Australian)

A full sweet, table wine made after a type in France known as Chateau D'Yquem and other varieties in the district of Gironne.

"While wine and friendship crown the board, we'll sing the joys that both afford, and he that won't with us comply, down among the dead men let him lie."

John Dyer
English Poet
1700 - 1758

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Matson Lines

LAORANA DINER

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
En Route Los Angeles to Bora Bora
Aboard the s. s. MARIPOSA
Thursday, March 5, 1964

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LES HORS d'OEUVRES

Coeurs de Celeri

Olives Cote d'Azur

Melon Glacé a la Creme de Menthe (Melon Balls)

Supreme de Langouste, Gourmet (Crawfish)

Petit Pain a la Russe (Caviar Canapes)

POTAGES

Consomme Royal, Tricolor

Essence de Tortue (Cold Turtle Soup)

Creme d'Oignon (Creamed Onion Soup)

POISSONS

Cuisses de Grenouilles aux Tomates, Provencale en Cocotte (Frog Legs)

Coquilles de Homard Gratiné a la Trouville (Lobster au Gratin)

Sorbet Frappé au Champagne

ENTREES

Filet de Boeuf Mignon Grillé, Bonaparte, Tomate Farcie, Sauce Perigueux (Tenderloin Steak)

Noisette d'Agneau, Henry IV, Pommes Parisiennes, Coeurs d'Artichauts (Lamb Medallion)

Supreme de Pintade Farcie, Riz Sauvage, Sous Cloche (Guinea Hen Under Glass)

Ris de Veau Excelsior, Champignons, Truffles, Olives, (Calf's Sweetbreads)

Lapin Sauté a l'Estragon (Young Rabbit with Terragon)

ENTREES FROIDE (Cold)

Ballotine de Poulet a la Favorite, Sauce Antoine (Chicken Galantine)

Saumon Froid en Belle Vue, Mayonnaise de Caviar (Cold Salmon)

LEGUMES

Petits Pois, Francaise (Green Peas)

Carottes aux Fines Herbes

Pommes au Four (Baked Potatoes)

Pommes Parisiennes (Small Round Potatoes)

SALADES

Salade Marie Antoinette

Salade Verte Printaniere

Les Fromages Variées

ENTREMETS

Coupe Jacques

Patisserie Francaise

Gateau, Surprise

Demi Tasse

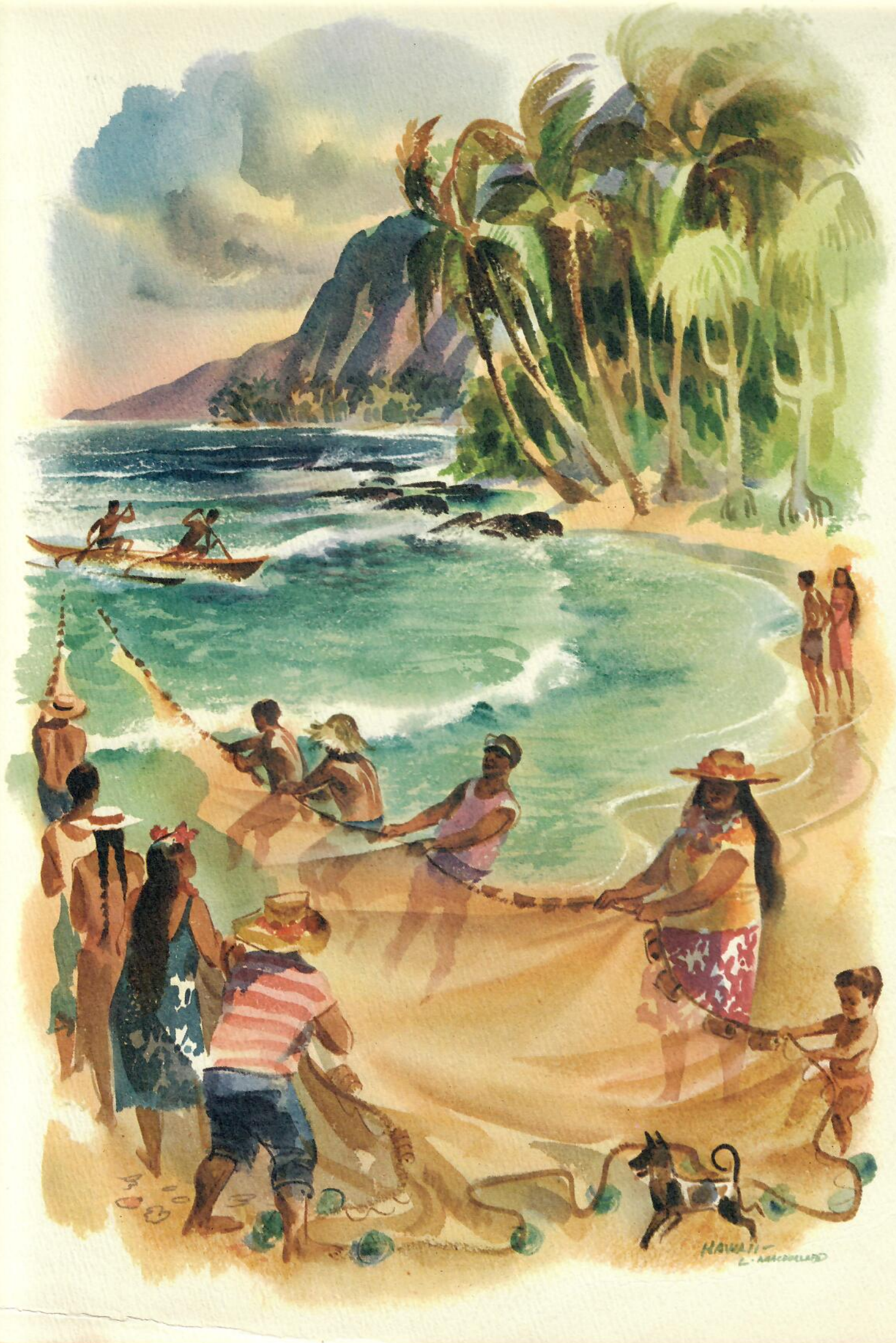
SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*



about the cover

Tahiti — Ancient home of the Polynesian vikings who settled Hawaii... rich with the beauty that Gauguin painted and Melville, Stevenson, London, Nordhoff and Hall pictured in vivid prose... Tahiti remains the unspoiled, exquisite Bali Ha'i of timeless South Sea lore. There is French vivacity and color and charm in the capital, Papeete. There are coral reefs and enticing lagoons and silver stretches of sun-drenched beach. But for Tahiti's masterpiece of soft, tropical loveliness, you go to the shores of Moorea's exquisite Paopao Bay. Tahiti is a dreamland to those who have never seen it and a haunting memory with all who have.



HAWAII
L. ANDERSON

WHITE BURGUNDY #100 - - - Pouilly Fuisse, 1953, (Burrier)
From Southern Burgundy, it should be served chilled and drunk young.
Compliments white meats, sea food, and delicatessen.

ROSE' #56 - - - Chateau Lascombes, 1955
From the property of Chateau Lascombes in Margaux and made by the
same men who make this great red wine, the Rosé is light and fruity
and may be served lightly chilled throughout the course of any meal.

RED BORDEAUX #46 - - - Chateau Haut-Brion, 1953, (Graves)
One of the world's greatest vineyards and now owned by the former
American Ambassador to France, Douglas C. Dillon. Sturdy and full-
bodied, the best year for this vineyard since 1945.

RED BURGUNDY #50 - - - Charmes Chambertin, 1953, (Richard)
Among the greatest of the Chambertin vineyards, here is a full-bodied
wine with the fabulous deep color ("robe") and heavy bouquet ap-
propriate for the greatest occasions.

"As the nightingale from rose-tree sips, wise it is, and know that it is good;
those with wine we damp our rosy lips, wise are we and know that it
is good."

1819 - 1892
Frederich Martin von Bondstedt
German Journalist and Poet

*Demi Tasse is served nighily at sea in the Outrigger Bar.
Consult the Wine List for a selection exactly to your taste
Advance orders will insure faster service.*

Matson Lines

Dinner

ABOARD s. s. **MARIPOSA**

CAPTAIN H. R. GILLESPIE, USNR, *Commanding*
EN ROUTE LOS ANGELES TO BORA BORA
FRIDAY, MARCH 6, 1964

APPETIZERS

Chilled Hearts of Celery	Green and Ripe Olives
Smoked Turkey, Mustard Sauce	Fresh Jumbo Prawn Cocktail
Plain or Strawberry Yami Yogurt	Bismarck Herring in Sour Cream
Slivers of Westphalian Ham on Toast	Supreme of Orange au Grand Marnier
Pickled Mushroom Buttons a la Grecque	Chilled Tomato Juice or Guava Nectar

SOUPS

Consommé Juanita	Cold Vichyssoise in Cup
Potage Mongole, Cheese Croutons	

FISH

Fresh Hawaiian Mahimahi, Sauté Belle Meuniere, Julienne Celery Root
Poached Supreme of Black Cod a la Livornaise

ENTREES

Braised Roulade of New Zealand Spring Lamb with Baby Onions, Chestnuts Chatelaine
Boiled Smoked Ox Tongue, Sauce Piquante and Spinach Sauté a l'Anglaise
Breast of Capon on Bed of Wild Rice, Raphaël Weill, Sous Cloche
Asparagus Roll-Ups with Swiss Cheese, Gruyere Sauce
Cling Peach Fritter with Strawberry Melba Sauce

To Order From Our Charcoal Broiler (Allow Ten Minutes)

Broiled Pacific Lobster Tail, Drawn Butter, Allumette Potatoes

CHEF'S GOURMET SPECIAL

Bouillabaisse a la Marseilles (Fish Stew) Lobster, Scallops, Crab, Prawns, Cherry Stone Clams, Croutons

ROASTS

Roast Prime Ribs of Beef au Jus, Fresh Horseradish in Sour Cream, Yorkshire Pudding

VEGETABLES...POTATOES

Stewed Eggplant, Provencale	Brussel Sprouts au Beurre	String Beans Sauté, Paysanne	
Baked Idaho Potato	Snowflake	Allumette Potatoes	Steamed Patna Rice

COLD BUFFET

Sliced Cold Sirloin of Beef with Horseradish Sauce, Potato Salad
Sliced Paté of Pheasant, Kosher Salami, Preserved Pears
Baked Ham, Hawaiian Chutney, Raisin Salad

SALADS...DRESSINGS

Pineapple and Cottage Cheese	Heart of Lettuce and Cucumbers	Sliced Avocado and Tomato			
Jockey Club Salad	Julius Sea Food Salad				
Garlic	Thousand Island	Roquefort	French	Lemon	Mayonnaise

CHEESE

Oregon Cheddar Swiss Camembert Blue Vein Limburger Brie
Ry-Krisp, Melba Toast, Saltines or Water Crackers

DESSERTS

Lemon Chiffon Cake	Cherry Tartlette, Chantilly	Coupe Florentine	English Pound Cake
Fruit Compote	Fruit Jello, Chantilly	Guava Sherbet	Peppermint Ice Cream

BEVERAGES

Coffee Milk Buttermilk Demi Tasse Chocolate Bushells, Green or Orange Pekoe Tea

SIMON LUBIN, *Chief Steward*

JOHN G. MERLO, *Executive Chef*

about the cover



Hawaii—As your ship glides to a rest at the pier, Hawaii takes you to her heart with a welcome that has no parallel...“Aloha!”, expressed with songs and dances and lovely flower leis. Then she beckons you to see many fascinating things. The unsurpassed panorama of plantations and mountains and seascapes from the Nuuanu Pali; the quaint bazaars and lacquered temples of oriental Honolulu; the surfboards and outriggers racing shoreward through the surf off Waikiki; the reminders of dramatic history at Pearl Harbor. You mingle in the colorful seashore life centered at world-famous Waikiki hotels; watch an entire village make a gala festival out of a fishing excursion, the hukilau; hear wistful Hawaiian melodies and find yourself spellbound by the enchantment of Polynesia.

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