



Fiji  
L. MACDONALD

ANY FRENCHMAN will tell you that wine and food were created to be consumed together. That some wines combine better with certain foods than others is equally true.

FISH AND SHELL FISH ---

Any dry white wine, white burgundy such as Meursault, Chablis, Pouilly Fuisse, or White Bordeaux of the dry type such as Graves.

LIGHT MEATS, POULTRY ---

A red wine from a vineyard in the Bordeaux area, particularly one from one of the following districts of Bordeaux: Medoc, Graves, Saint-Emilion.

HEAVY RED MEATS, GAMES ---

A good red burgundy or a Bordeaux from one of the following districts (also red): Saint-Emilion, Pomerol.

DESSERTS AND SWEET DISHES ---

Champagne or a sweet white wine such as one from the Sauternes or Barsac districts of Bordeaux.

FRUITS ---

Champagne (a dry champagne is better) or sweet white wine as for desserts.

*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*  
EN ROUTE LOS ANGELES TO BORA BORA  
SATURDAY, FEBRUARY 29, 1964

## APPETIZERS

Lobster Salad, Moscovite	Chilled Yami Yogurt
Chilled Hearts of Celery	Green and Ripe Olives
California Fruit Cup au Cointreau	Stuffed Eggs, Parisienne
Iced Tomato Juice or Papaya Nectar	Petit Alaska Shrimp Cocktail
Capon Galantine, Pickled Cucumbers	Rosette of Sea Food en Bellevue

## SOUPS

Consommé Celestine	Madrilene en Gellée
Velouté of Chicken, Princess Margaret, Croutons	Soufflé

## FISH

Broiled Fresh Opakapaka, Maitre d'Hotel Butter, Spanish Salad  
Fillet of Perch au Vin Blanc, Bordure of Duchesse

## ENTREES

Braised Stuffed Legs of Chicken, Sauce Demi Glacé, Golden Corn, Parisienne Potatoes  
Fried Breaded Calf's Liver a l'Anglaise, Tomato Sauce, Timbale of Vegetables  
Medallion of Pork Tenderloin, Cherry Sauce, Baked Apple  
Cling Peach Fritters with White Wine Sauce

*To Order From Our Charcoal Broiler (Allow Ten Minutes)*

Charcoal Broiled Baby Beef Porterhouse Steak, Mushroom Sauce, au Gratin Potatoes

## CHEF'S GOURMET SPECIAL

Mignonette de Filet a la Stroganoff aux Quenelles Parisienne

## ROASTS

Roast Tom Turkey, Chestnut Dressing, Giblet Gravy, Candied Sweet Potatoes, Cranberry Sauce

## VEGETABLES...POTATOES

Whole Kernel Corn, Mexicaine	Fresh Broccoli Spears, Hollandaise Sauce	Rutabagas, Fines Herbes	
Candied Sweet Potatoes	au Gratin	Baked Potato	Steamed Carolina Rice

## COLD BUFFET

Sliced Sirloin of Beef, Horseradish Sauce, Tomato Salad, Garni  
Smoked Pork Loin with Crab Apple, Fresh Fruit Salad  
Assorted Cold Cuts with Cole Slaw and Chow Chow

## SALADS...DRESSINGS

Florida Fruit Salad	Heart of Lettuce and Pickled Cucumbers	Baby Beets, Smitane			
Sliced Tomato and Avocado		Belvedere Salad			
Garlic	Thousand Island	Roquefort	French	Lemon	Mayonnaise

## CHEESE

American	Brie	Roquefort	Liederkrantz	Monterey Jack	Edam
Ry-Krisp, Melba Toast, Saltines or Water Crackers					

## DESSERTS

Pineapple Upside Down Cake	Chocolate Eclair	Bing Cherry Sundae	Coupe Beau Rivage
Lime Sherbet	Chilled Fruit Compote	Marble Fudge Ice Cream	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



**Fiji**—You hear a kindly, fuzzy-haired Fijian roar with laughter as he plays a sharp game of cricket. And you find it hard to believe that his grandfather was a fierce barbarian. You see in Suva a modern seaport, capital of British Oceania. But only a short drive away you discover jungle-hidden villages where Fijians still live in thatched huts and kava ceremonies and ritual dances take you back to a bygone age. Tonga, Cook and Solomon Islanders add color to racial melange. Fiji is a country of strange contrasts, superb scenery, and fascinating travel adventure.