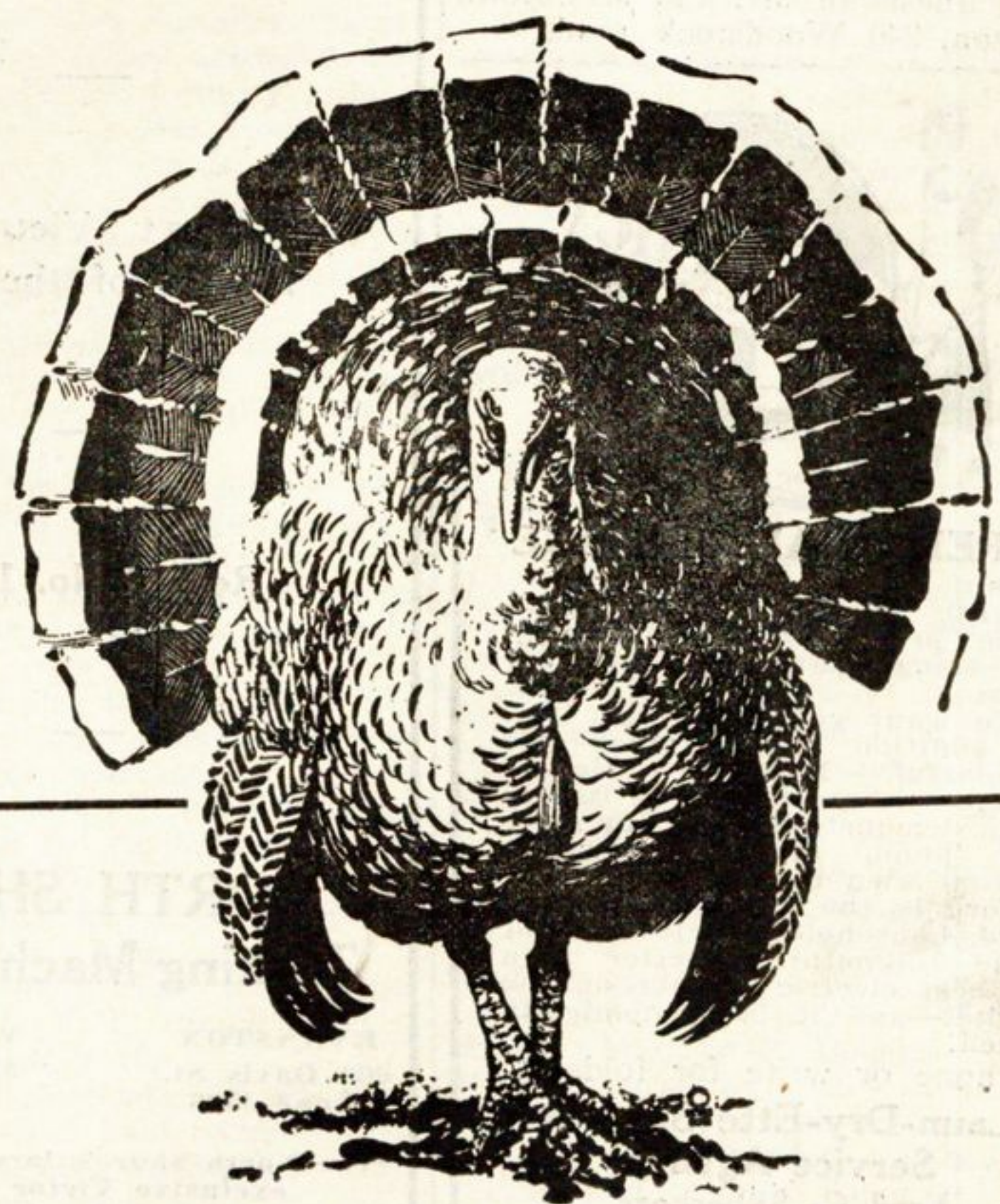


A ROYAL THANKSGIVING DINNER



That Saves "Mother" All the Usual Fuss and Hard Work

Let "Mother" enjoy this Thanksgiving, too. Save her all the usual fuss and bother!

The Maitre D'Hotel and chefs of The Orrington have planned a royal Thanksgiving feast—a dinner that will still further enhance our reputation for serving the most delicious food.

Seven wonderful courses (see menu opposite). Everybody from Lake Forest to Evanston is invited. So come, for a merry good time and the best Thanksgiving dinner you have every had.

Continuous service, noon until 9 P. M. Special family tables can be arranged. Don't delay. Every available table will soon be sold out. Telephone or call and make your reservation now.

MENU

THANKSGIVING DINNER
NOVEMBER 29, 1923

Supreme of Grape Fruit
Blue Point or Cherrystone Cocktail

Cream of Fresh Mushrooms
Tomato Bouillon en Tasse

Hearts of Pascal Celery Radishes
Queen Olives Salted Almonds

Broiled Jumbo Whitefish, Doria, Pomme Duchesse

CHOICE

Creamed Calfs Sweetbreads, Eugenic
Filet Mignon, Sauce Bearnaise
Roast Suckling Pig, Raisin and Apple Dressing
Half Squab, Chicken, Country Style
Roast Vermont Turkey, Chestnut Dressing,
Cranberry Sauce
Roast Watertown Goose, Apples Glace
Candied Sweet Potatoes Mashed Potatoes
Green Peas Bonne Femme
Baked Hubbard Squash

Orange Sherbet

Combination Salad, French Dressing

CHOICE

Home-made Pumpkin, Hot Mince Pie, English
Plum Pudding—Hard or Brandy Sauce
Coupe Orrington, Meringue Glace
Chocolate, Vanilla, Neapolitan Ice Cream
Petits Fours

Coffee

Tea

Milk

\$2.50 Per Plate

Reserve Your Table at Once

Capacity Is Limited—Phone Evanston 8700

The ORRINGTON

EVANSTON

ILLINOIS

