

*Complimentary  
Dinner*

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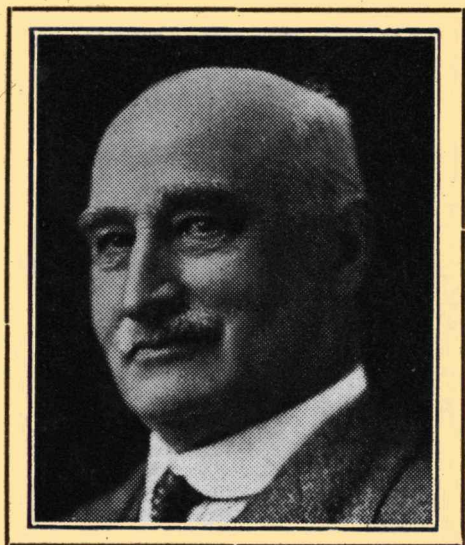
tendered to

*A. E. Jull*, Esq., M.P.

*by the United Party's Supporters  
to mark his election as Member  
for the Waipawa Electorate.*



*Tavistock Hotel,  
Waipukurau,  
15th November, 1930.*



A. E. JULL, ESQ., M.P.

# Menu

## HORS DE OEUVRES.

Queen Olives

SOUPS. Consomme a la Alexandra

FISH. Creme de Poulet

Poached Flounder Maitre de Hotel

## ENTREES.

Crumbed Mutton Cutlets and Green Peas  
Asparagus au Beurre

## HOT JOINTS.

Roast Sirloin Beef and Raifort Sauce  
Spring Lamb and Mint Sauce  
Loin Pork and Apple Puree and Seasoning  
Pickled Pork and Parsnips

## POULTRY.

Roast Chicken and Ham and Saratoga Chips  
Boiled Fowl and Parsley Sauce  
Roast Duckling and Apple Sauce

## VEGETABLES.

Baked Potatoes Boiled New Potatoes  
Green Peas Cauliflower au Creme

## SWEETS.

Steamed Cherry Pudding and Sherry Sauce  
Peach Pie and Whipped Cream  
Merangues a la Chantilly  
Trifle a la St. Honore  
Macedoine Fruit Salad and Creme  
Jellied Bartlett Pears

SAVOURY. Cheese Straws

Tea and Coffee Stilton Cheese Fruit in Season  
Nuts Muscatels and Almonds

# Toast List



**The King** - - - - **Chairman**

**Our Guest** - - - - **Chairman**

(A. E. JULL, ESQ., M.P.)

*Response*

**B.M.—A.Z. Govt.** - **Mr. C. H. Critchley**

*Response* - **Hons. E. A. Ransom  
and Harry Almore**

**Our Host and Hostess** - **Mr. W. Chambers**

*Response* - - **Mr. E Limbrick**



**CHAIRMAN:**

**E. G. DOWRICK.**

**SECRETARY:**

**F. B. CURD.**