

In Portland . . .



TWENTY-THIRD AT BURNSIDE

Portland, Oregon . . . "The City of Roses"

Henry Thiele
Portland, Oregon
Producer - manager

Theodore Payson
**"Every Dish a
Dramatic Surprise"**



says Henry Thiele

Portland's famous Chef and Restaurateur brings you the advantage of his many years' experience both in this country and the European countries in which he learned the art of preparing foods and renowned national dishes.



Special Dishes:

Epicureans will relish delicacies of many countries — Hors d'oeuvres, smorgasbord, Danish, German and Russian tidbits. We have complete wine service, suggestions for picnic lunches and barbecues.



The Best in Service:

Henry's staff, including his cooks, kitchen assistants and waitresses, are trained in serving you. Quick, courteous and efficient service always. There is a large parking lot at the back of the restaurant with a uniformed attendant; also street parking on all sides.

Wm. Ed. . .

A Desire and a Purpose:



I have chosen Portland as one of the most desirable cities in Oregon in which to live. The home life of the people of Portland is interesting, for Nature has provided a virtual garden spot with roses, flowers and shrubbery of all kinds to make it pleasant for home-loving people. Our streams and forestry attract visitors from far and wide, and it is my purpose to serve them with the finest food available at a moderate price and to greet them with a metropolitan atmosphere.



WHEN IN PORTLAND, VISIT HENRY THIELE'S



You'll enjoy
Salad Marguerite

Take a fresh boiled artichoke . . . remove all leaves. Clean the heart and place it on shredded lettuce. Fill the heart with caviar and cover it with five large crab legs and three slices of grapefruit. Strip it with three sardellen. Serve this with Thousand Island or mustard dressing and you have Salad Marguerite.

Portland is known for Many Activities

Rose Festival Week in the Spring — Fleet Week and large National Conventions during the Summer — The Pacific International Livestock Show in the Autumn and the Winter Sports Carnival in Winter.

WHEN IN PORTLAND, VISIT HENRY THIELE'S

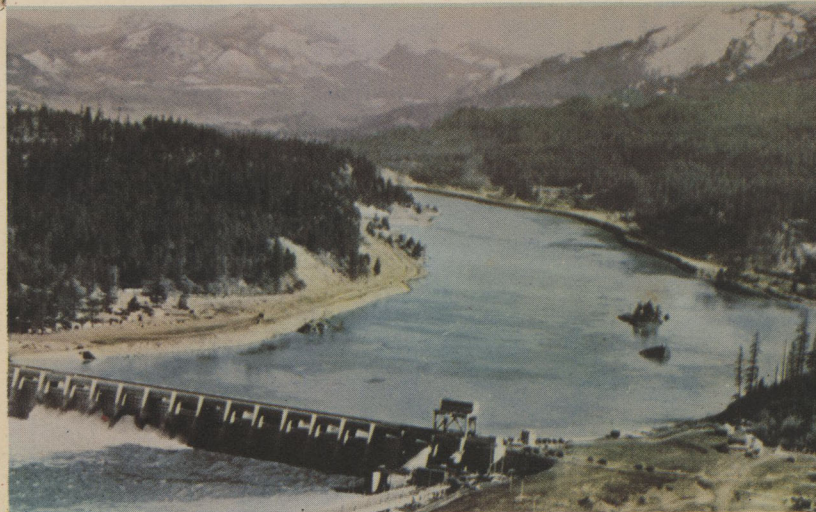


A gourmet's favorite
English Mutton Chop, Tavern

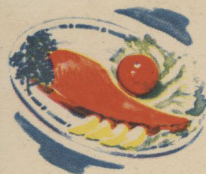
A gourmet's favorites are Henry's daily specials. Some popular dishes are: Pot Roast and Potato Pancake; Filet of Sole, Marguerite; Corned Beef and Cabbage or Spinach; Ragout Feine; Swedish Caldome; Filet of Lamb, Indian Style; English Mutton Chop, Tavern; Weiner Schnitzel a la Holstein and trimmings.

When in Portland visit Bonneville Dam

Visitors from all parts of the country come to see the Bonneville navigation-power dam nearing completion on the Columbia River at an estimated cost of \$51,000,000.



WHEN IN PORTLAND, VISIT HENRY THIELE'S



Have you tried
Boiled Royal Chinook Salmon?

All our seafoods, especially Royal Spring Chinook Salmon, are outstanding. They will be grilled, planked, poached, or cold spiced in jelly, all of which are specialties in Henry's cuisine. Steaks and chops in course dinners are planned and prepared to your taste.

When in Portland visit Lake Oswego

Portland is gifted with many natural beauties surrounded by suburbs with very fine home and landscape gardening. Particularly noted is beautiful Oswego Lake which is but 8 miles from the city center.



WHEN IN PORTLAND, VISIT HENRY THIELE'S



Here's a taste delight . . .
Mountain Trout-- Meuniere

At Henry Thiele's you will enjoy afternoon and evening specials, including varied Barbecued Sandwiches, Fricadellens, Enchilladas, Filet of Capon en Blanket, Raviolas, Hamburger Louisiana, and outstanding German and French Pancakes. If you've never tasted Oregon Mountain Trout . . . you've a taste thrill coming.

When in Portland visit Timberline Lodge

A visit to the new Timberline Lodge will more than pay you for the effort. Situated on the southwestern slope of Mt. Hood it is the year around playground of Portlanders.

