

DELTA
AIR LINES



NEWS

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Airline's Epicurean Meal Service Southern, Internationally Inspired

DELTA'S 1969 ROYAL DINNER SERVICE NEW STANDARD OF EXCELLENCE

ATLANTA, Georgia, January 28, 1969(Special) Delta Air Lines' new in-flight food service to be introduced February 1, on a wide range of its jet flights, will bring to air travel the highest of culinary standards. The airline which built its reputation on friendly and individual service will feature Epicurean beef entrees preceded by cocktail service and six foreign and southern inspired hors d'oeuvres. The entrees, surrounded by casseroles and souffles of fresh garden vegetables, and joined by a selection of the finest domestic wines, will be followed by an appealing selection of desserts and liqueurs. The new Royal Service meals will be served at the passenger's seat from carts on gleaming white china, designed especially for Delta. Passengers will enjoy the hand crafted new flatware, which was engineered for ease of handling.

H. S. Stanley, Delta's Director of Passenger Service described the six hors d'oeuvre specialities as, Rumaki (chicken livers and water chestnuts wrapped in bacon and fried), Shrimp Formosa (breaded fried shrimp dipped in Formosa sauce), Hawaiian barbecued ribs, chicken drumettes (southern fried in sesame seed batter), cap of large mushroom stuffed with curried crab meat and a great Mideast delicacy, Dolmas, grape leaves stuffed with rice and seasoned with finely ground meat.

"The entrees, selected cuts of aged beef -- steer filets, tournedos of beef burgundy, or chateaubriand -- are served with large baked, foil wrapped potatoes, casserole of green beans, and squash souffle (browned with spring

onions and bread crumbs). Also served with the entrees will be a large crisp garden salad accompanied by Delta's own special dressing. Selected hard rolls and large portions of dairy fresh butter will complete the service."

Stanley said the desserts, a variety of fruit and custard tarts and petitfours, would be highlighted by Delta's own black bottom pie and cherries jubilee. A personalized liqueur service on carts, Drambuie, Tia Maria, B & B, Creme de Menthe, Hennessy's VSOP Brandy, or Cointreau will follow all meals. Particular note was made of Delta's new Royal Service coffee prepared and brewed for the airline.

"As if the new food service wasn't enough," Stanley commented, "passengers will be greeted by stewardesses in sparkling new red and black winter uniforms trimmed with gold accessories. During the service, passengers will be refreshed with hot scented face towels. We believe that this new Royal Service not only compares favorably with the food service of the most famous international airlines, but is similar in quality and content to the dining service of the better restaurants in the world."