

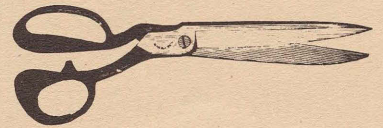
SPAGHETTI EDDIE'S WAREHOUSE and the BOSTON BAR DAILY.



NEW ORLEANS—Famous Bostonian barrister, Sidney Worthington Fullilove III, fought a battle for freedom in court today—and won. His client, Master Chef Eduardo Angelico Bologna, has won the right forever to serve spaghetti as a main dish on gourmet tables of the world. Eduardo (affec-

tionally known as Eddie) had long been restrained by the dictates of a narrow society that spaghetti be served only as a separate dish. New Orleans can be proud of the cunning, skill, and creativity of Spaghetti Eddie and the Boston Bar. This momentous celebration will range long into the eve'ing.

NEW INVENTION BRINGS HALT TO BICKERING LOVERS



For centuries, spaghetti lovers have bickered over the proper way to convey spaghetti from the plate into the mouth. One faction has claimed it proper to spin the pasta on a fork using the side of a plate as a stabilizer. Another faction advocates using a large spoon to anchor the spaghetti on a twirling fork. Still a third faction extolls the virtues of using a knife to cut the spaghetti into short strands.

An ingenious young inventor has created a solution sure to end this constant bickering. Illustrated above is his new device, as yet unnamed. The Editors of this Daily predict fame and fortune as the rewards to this young inventor for his major contribution to society.

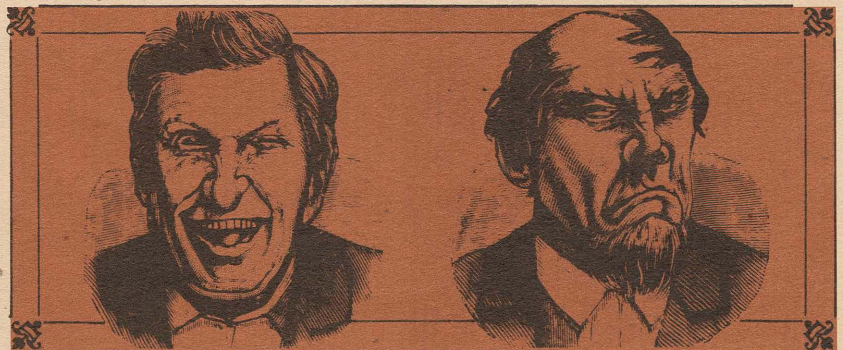
FOR MORE APPETIZING TIDBITS, PLEASE TURN THE PAGE.



LOOK FOR OUR EXTENSIVE WINE LIST ON YOUR PLACEMAT.



MAN CLAIMS ROAD TO SUCCESS PAVED WITH SPAGHETTI



Guess which one of these men is a spaghetti enthusiast. (A friendly clue) He has a smile on his face, a full head of hair, and

the esteem of his community. The other man drinks vinegar, eats onion sandwiches, and cross-breeds sour grapes.

PASTA PLEASURES

All complete lunches are served with a whole loaf of freshly baked Italian bread, sweet and Italian garlic butter, fresh green salad with Bleu Cheese, Thousand Island, oil and vinegar, or our recommended homemade Italian dressing.
For dessert, An Italian Lemon Ice,
Beverages: Coffee, Tea, Milk, or Soft Drink.

SPAGHETTI TURCI The internationally famous spaghetti dish created in New Orleans. Spaghetti Turci is a unique combination of chicken, meatballs, mushrooms, and a few secrets. Served over al dente spaghetti.	\$2.85
MEAT SAUCE Features the same famous sauce as our Spaghetti Turci	2.45
MEAT SAUCE OR TOMATO SAUCE AND MEATBALLS Served over steaming spaghetti.	2.45
TOMATO SAUCE The very basis of it all. Delicately seasoned and served over spaghetti	2.00
SPAGHETTI AU DAUBE A New Orleans favorite prepared here with sliced tender veal in our rich red sauce generously ladled over spaghetti	2.45
BOSTON BAR SPECIAL Fresh shellfish divinely prepared in their own juices and combined with a white wine sauce. Subtle seasoning makes this dish a pasta lover's delight	2.45
SPAGHETTI-CHICKEN AND HERBS A delicious combination prepared with chicken and herbs. Served with our own tomato sauce	2.45
SPAGHETTI PLEASANT Tender pieces of boned chicken prepared in herbs and white wine sauce. Served over spaghetti.	2.45
SPAGHETTI—BUTTER AND CHEESE SAUCE This dish is especially prepared for the purist. Selected Italian cheeses combined with melted sweet butter and tossed with parsley	1.75
SPAGHETTI IN OLIVE OIL A taste of the old world. A steaming bowl of pasta with imported Italian Olive Oil, flavored with just the right amount of garlic	1.75
WITH MUSHROOMS	2.00
SPAGHETTI-ITALIAN SAUSAGE A delicious combination of Italian sausage and our own rich meat sauce.	2.45
FOR CHILDREN UNDER TEN Spaghetti and meatballs or meat sauce.	1.50

EDDIE'S SPAGHETTI SPECIAL

Spaghetti and Meatballs	1.90
Spaghetti and Meat Sauce	1.75

SPAGHETTI EDDIE'S SPECIAL CHICKEN SALAD BOWL A medley of mixed greens, chunks of chicken, eggs and cheese—topped with our favorite dressing	2.85
---	------

SWEETS & SPIRITS

CAPPUCINO.....	.85
EXPRESSO.....	.60
ALL OTHER BEVERAGES	35

A LA CARTE DESSERTS

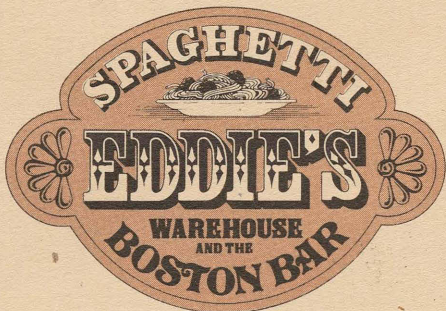
LEMON ICE.....	.25
BISCUIT TORTONI.....	.60
CASSATO.....	.60
SPUMONE60
TORRONCINO.....	.60

SPIRITS

CARAFE WINE		RED, WHITE OR ROSE
GLASS.....60	1/2 LITER.....1.25	LITER.....2.50

BEER ON DRAUGHT

SCHLITZ.....65	PITCHER.....3.10
MILLER HI-LIFE...75	PITCHER.....3.50
IMPORTED BOTTLED BEER AND ALE	1.00
BECK'S	
CARTA BLANCA	
GUINNESS STOUT	
HARP	
HEINEKEN	
KIRIN	
LOWENBRAU (Light or Dark)	
RIGNESS	
SAN MIQUEL	
ST. PAULI GIRL	
WATNEY	
WHITBREAD	
WURZBURGER (Light or Dark)	
DIXIE, BUDWEISER, SCHLITZ.....	.65



Magazine and Pleasant.