

1940

Place Mat, Columbia Restaurant, circa 1940s

The Columbia Restaurant

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FROM OLDSMAR
SUNSHINE PARK RACE TRACK
TARPON SPRINGS & NEWPORT RICHEY

FROM SULPHUR SPRS,
DOG TRACK, BROOKSVILLE
AND POINTS NORTH

FROM DADE CITY, OCALA
AND POINTS NORTH EAST

FROM PLANT CITY,
LAKE LAND, HAINES CITY
DAVENPORT, KISSIMMEE
ORLANDO, AND

Columbia
Gem of
SPANISH
RESTAURANTS

PHONE 4-2313

FROM LAKE LAND, BARTOW,
WINTER HAVEN AND POINTS
SOUTH EAST

**EAST BROADWAY
AT
22ND. STREET**

FROM BRADENTON,
SARASOTA, AND
POINTS SOUTH

SPANISH BEAN SOUP

1/2 Pound of Garbanzos
1 Pound of Potatoes
4 Ounces White Bacon
1 Onion
1 Beef Bone
1 Ham Bone

1 Pinch Saffron
1 Tablespoon Salt
2 Ounces Lard
2 Quarts of Water
1 Chorizo (Spanish Sausage)

Soak Garbanzos overnight with a tablespoon of salt in sufficient water to cover beans. When ready to cook, drain the salted water from beans and put Garbanzos, beef bone and ham bone in two quarts of water. Cook for 45 minutes on slow fire. Fry bacon and onion which has been cut fine; place these in pot, also at this time add potatoes, saffron and salt. When potatoes are done, remove from fire and add chorizo cut in thin slices.

YELLOW RICE AND CHICKEN

1 Fryer
1 Onion
2 Buttons Garlic
1 Bay Leaf
Pinch of Saffron
1 Pound of Rice
4 Oz. Lard or 1/2 pint Olive Oil

2 Pimentos
1 Green Pepper
2 Tablespoons Salt
6 Ounces Tomatoes
1 1/2 Quarts of Water
1 Two ounce can Petit Pois
(small Green Peas)

Cut chicken in quarters and fry with Onions and Garlic; when finished, add tomatoes and water. Boil for 5 minutes. Add Bay Leaf, Salt, Rice, Saffron and Green Pepper. Stir thoroughly; place in moderate heated oven for 20 minutes. Garnish with Petit Pois and Pimentos.

FROM ST. PETERSBURG
AND GULF BEACHES
VIA GANDY BRIDGE

MAC DILL FIELD

HILLSBOROUGH RIVER

TAMPA

THE FLORIDAN
HOTEL
CASS ST.

HILLSBORO
HOTEL
LAFAYETTE ST.

HOTEL TAMPA
TERRACE

CHAMBER OF
COMMERCE

PLATT ST.

DAVIS
ISLANDS

PARKING

22ND. STREET

BROADWAY

