



# THIS IS WHAT PLANE FOOD LOOKED LIKE BACK IN THE 60S AND 70S, THE 'GOLDEN AGE OF AIR TRAVEL'

News / Airlines



**Plane food doesn't have the best rep these days.**

**Whatever the description, you will almost certainly be presented with sort of cheesy/tomato based pasta dish, a stone cold roll, and a tiny salad of spiky leaves.**

**In other words, a big ol' bowl of disappointment.**

**We might be able to deliver orgasms by drone, build driverless cars, and make cats speak. But we can't deliver a decent meal at 35,000 feet.**

**Which is strange. Because we certainly managed it back in the day, judging by these incredible photos from the archives.**

**Like when they used to serve you hot, steaming soup, at your 'table'.**

Qantas

Image not found or type unknown

And chefs would show diners a selection of meats and seafoods.

Lets compare the airline food from the 60/70's with today... Credit: The SAS museum Oslo airport Norway

Image not found or type unknown

(Picture: The SAS museum Oslo airport Norway)

And of course there was always a selection of cold meats and accompanying breads available

from the charcuterie trolley.  
charcuterie

Image not found or type unknown

(Picture: The SAS museum Oslo airport Norway)

The place was coming down with lobster. Well, hopefully, not coming down, but you know what we mean.

Lets compare the airline food from the 60/70's with today... Credit: The SAS museum Oslo airport Norway

Image not found or type unknown

(Picture: The SAS museum Oslo airport Norway)

Last year, South Bay culinary historian Richard Foss published the first comprehensive review of in-flight meals over the years, called 'Food in the Air and Space: The Surprising History of Food and Drink in the Skies.'

He defined the period between 1960 and 1974 as the 'golden age' of in-flight dining.

On a separate note, that lady's leopard print scarf is on point.

Lets compare the airline food from the 60/70's with today... Credit: The SAS museum Oslo airport Norway

Image not found or type unknown

(Picture: The SAS museum Oslo airport Norway)

'There used to be 20 different meals served: A seafood platter, Hindu vegetarian, lacto-ovo vegetarian,' Foss told LA Magazine.

There was also a lot of prawn cocktail.

Lets compare the airline food from the 60/70's with today... Credit: The SAS museum Oslo airport Norway

Image not found or type unknown

(Picture: The SAS museum Oslo airport Norway)

'You had a gigantic amount of choice and most airlines had their own catering service. Western Airlines had a dessert bar for their trip to Mexico,' he added.

Yep, there were dessert trolleys. And we're not just talking First Class.

Pan am

Image not found or type unknown

The 1970s Pan Am dining experience – dessert trolley included – was recently recreated for a pop up (Picture: Pan Am)

It all looks terribly civilised and turbulence free.

Lets compare the airline food from the 60/70's with today... 1956, A steward and stewardess on board a B

Image not found or type unknown

A steward and stewardess on board a BOAC, Britannia (Picture: Getty)

Which may have been something to do with all the martinis.

Lufthansa

Image not found or type unknown

(Picture: Lufthansa)

But, it does beg the question, where did we go so terribly wrong?

03 MAY 2016

**SOURCE: METRO**

**ARTICLE LINK:**

<https://to.50skyshades.com/news/airlines/this-is-what-plane-food-looked-like-back-in-the-60s-and-70s-the-golden-age-of-air-travel>