

The interior of this diner is as sleek and "clean" as its orange-and-maroon shell of sturdy, light weight Cor-Ten steel. No heavy, dark decorations, no dust-catching corners—just smooth, unbroken surfaces that add to the impression of roomy spaciousness.

Wall panels of light maple are inset with wide windows that give an unobstructed view of the passing scene. The floor is heavily carpeted; the comfortable chairs are made of aluminum up-holstered with raspberry velour. The egg-shell finish, white ceiling contains recessed lights that focus the illumination on the table tops.

STREAMLINED . . .

lighting systems represent the latest developments in these services. The seating arrangements, table service and napery also play their part in providing a perfect setting for the delicious meals that have made The Milwaukee Road famous among experienced travelers.

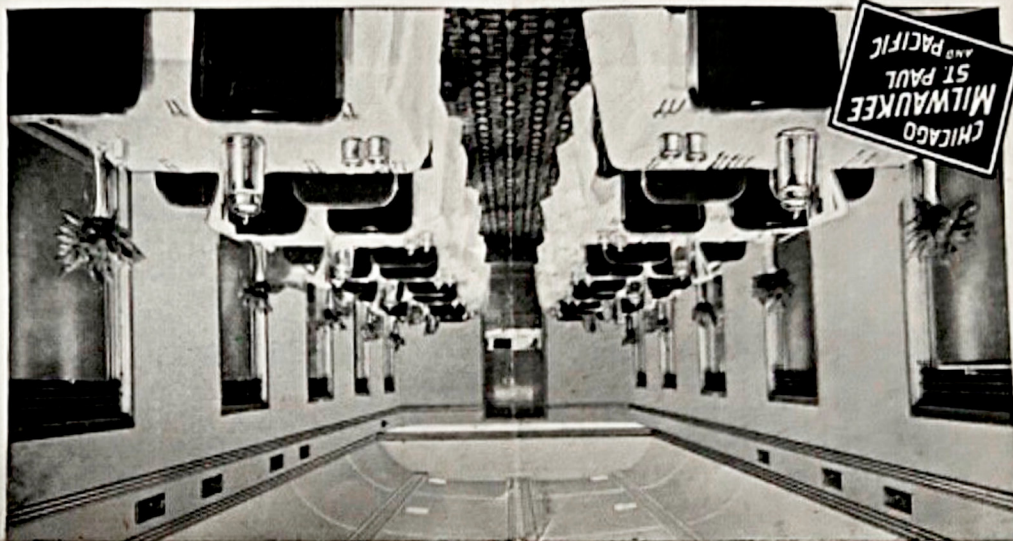
The flowers on the tables, the smiling service of crisply uniformed waiters, and the airy lightness of the modern decorations add the zestful sauce of anticipation to your meals. And the food itself, from the lightest snack to the heartiest dinner, will provide exactly the right sense of luxurious well-being.

formerly in service on the OLYMPIAN, thus increasing the seating capacity by 60%. Facilities for service have been amplified correspondingly. Now, more than ever before, you can be assured of prompt, efficient service that will contribute to the unhurried enjoyment of your meals en route on the OLYMPIAN.

Every detail has been cared for in the design of these cars. The air-conditioning, ventilating and

Once again The Milwaukee Road pioneers in creating new standards of comfort in rail travel. With seats for forty-eight, these beautiful dining cars are, with those carried on the HIWATHA, the largest single-unit diners ever placed in service. These streamlined cars were designed expressly for transcontinental service on the OLYMPIAN by Milwaukee Road engineers and were built in their entirety in The Milwaukee Road shops at Milwaukee, Wis. They replace the 30 seat cars

THE ROOMIEST AND MOST MODERN RESTAURANTS ON WHEELS



COMIN' RIGHT UP . . .

Your waiter on the OLYMPIAN delights in his job. Not merely because he is proud of his crack train, but because he knows that the meals he serves are ranked at the top by Epicures the country over.

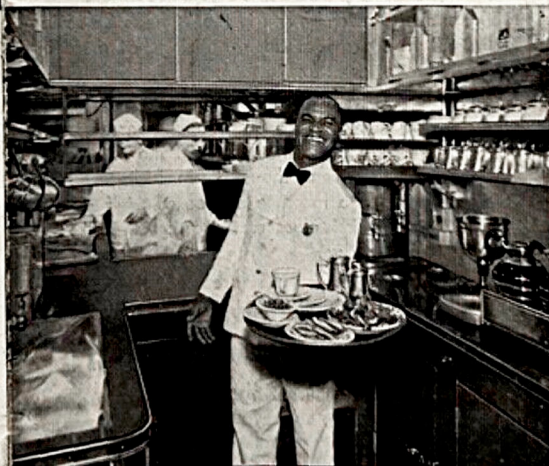
And no wonder, for the OLYMPIAN draws upon a market two thousand miles long. Prime beef, choice poultry, crisp salads, fresh dairy products and a wide variety of vegetables and fruits are obtained in localities famous for these things. You'll enjoy your dinner straight through from tangy appetizer to the aromatic fragrance of the special blend coffee.

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BEHIND THE SCENES . . .

The spotless stainless steel galley of the OLYMPIAN'S dining car is a marvel of compact efficiency. 65 lockers, refrigeration (a ton of ice is carried), range, cooking ovens, warming ovens and a thousand and one pieces of necessary equipment are carefully located to afford the maximum of convenience and working space.

But mechanical efficiency is only a small part of a kitchen. The chefs are what matter most—and we are proud of every one of ours. These men are all carefully trained and given the widest possible experience. They are masters of seasonings and sauces, of baking, broiling and roasting, of all the niceties of preparation and service that raise a cook to the status of a chef.



The
OLYMPIAN

Presenting
AMERICA'S LARGEST
SINGLE UNIT
DINING CARS

The MILWAUKEE ROAD

The OLYMPIAN

WE don't mean this to sound greedy, but it's true that some of the pleasantest hours of your trip will be passed in the dining car of the OLYMPIAN. Good food is the best stimulant to good talk and good companionship—and they, in turn, promote good digestion. Even the lovely vistas that unfurl beyond your window scarcely can compete for your attention with the perfectly dressed table.



THERE'S a wide gap between engineering and good dining, yet the design and construction of this car contributes not a little to your pleasure. Notice how silent and smooth-riding it is? Roller bearings, rubber-mounted trucks and careful insulation did the trick. Notice how pure and fresh the air is? An advanced system of air-conditioning can be thanked for that.

NO magician's high silk hat holds more tricks than this starched cap. Yet the tricks are done neither by sorcery nor by magic, but by art. Our chefs' greatest enjoyment is in your appreciation of the food they prepare. They are anxious to please you at all times.

THE BEST OF FOOD AT FRIENDLY PRICES

ANY restaurant might well take pride in the meals served on the OLYMPIAN. But we are not content merely to serve superb food. We want to do it at prices that are well within the reach of all travelers—and we think you will agree that the prices are remarkably low.

CHEF'S SELECTION PLATE 50c

A specialty on our menu is the "Chef's Selection Plate." This provides an appetizing hot meal including meat or fish, vegetables, bread and butter and a beverage for only 50c.

A wide variety of table d'hote luncheons and dinners are offered with the choice of the entree determining the price of the meal. In addition, there is an extensive a la carte service offering all the variety of a first class restaurant. Club breakfasts begin at 50c.

All in all, we think you will agree that the new dining cars on the OLYMPIAN are quite a job—artistically, mechanically and gastronomically. We feel confident that the service offered will lead you to travel again and again on this great train.

SELECTIVE DINNER

Price opposite each Entree includes the Full Course Dinner

Crab Flake Cocktail	Tomato Juice Cocktail
Crisp Golden Celery Hearts	Burr Gherkins
Consomme aux Perles	Clam Broth
Broiled Lake Michigan Trout, 1.00	
<i>Maitre d'Hotel</i>	
Grilled Dinner Steak, 1.25	Roast Young Turkey, 1.10
	<i>Country Dressing</i>
Candied Sweet Potatoes	Green String Beans
Asparagus Tip Salad	
<i>Vanagonn Dressing</i>	
Bread Assorted	
Fruit Coupe	Apricot Sundae
Whipped Cream	<i>Cake</i>
The Cheese Crock	
Coffee	Tea
	Cocoa
	Milk
	<i>Egg Entree substituted on request</i>

Patrons may share their portion of Selective Dinner with children without extra charge as Half Portion served at Half Price to children under 12 years of age

"HIAWATHA" DINNER

SIXTY-FIVE CENTS

Consomme aux Perles	Clam Broth
CHOICE OF:	
Broiled Lake Michigan Trout, Maitre d'Hotel	
Roast Young Turkey, Cranberry Sauce	
Shirred Eggs, Bercy	
Cottage Fried Potatoes	Green String Beans
	Bread Assorted
Fruit Coupe	Ice Cream
Whipped Cream	
Coffee	Tea
	Cocoa
	Milk

50c "CHEF'S SELECTION PLATE MEAL"—Meat, Fish or Egg Entree 50c
A Satisfactory Meal at a Popular Price. Ask the Steward.

