

Dinner



Pedigreed Steaks

Rio Grande

Rio Grande

Special Service



OHIO STATE MEDICAL ASSOCIATION



Enroute

Denver, Colorado, to Salt Lake City, Utah

June 26 and 27

DINNER



Mixed Olives Crisp Radishes
Cream of Celery or Consomme Hot or Cold

Native Mountain Trout—Rio Grande
Baked Stuffed Turkey
Roast Prime Rib of Beef—Au Jus

Baked Potato Fresh Asparagus

Salad, Lettuce and Tomato

Chilled Melon Chocolate Nut Sundae
Bleu Cheese—Toasted Wafers

Tea Iced Tea Coffee Milk



Pedigreed Steaks

Hundreds of thousands of prime filet mignons, sirloins and T-bones of the future, are represented in the vast herds of pure-bred cattle which today are grazing on the high-altitude ranges and pastures of the Colorado Rockies. One of thousands of such herds is pictured on the cover, peacefully feeding on a high summer range on the western slope of the Continental Divide, unaware of their ultimate destiny on the dinner tables of the nation.

Beef raising is one of Colorado's major industries... the basis of the economic life of many sections of the state. And as practiced by modern ranchers it involves highly-scientific breeding, raising and feeding practices to produce ever-finer beef. Their herds are built around only the finest of pure-bred cattle, and are given constant watchful attention thruout the year, in contrast to the haphazard methods of the fabled cattle barons in the "wild west" days of not-so-long-ago.

Striking evidence of the importance the modern rancher attaches to breeding is demonstrated in the price paid at auction at the 1945 National Western Stock Show in Denver for two bulls raised in the Gunnison country—\$50,000 each. It takes good breeding to produce good beef—the "steaks with a pedigree" which are today being produced on a vast scale in this high-altitude state, and which will one day roll to market over the rails of the Rio Grande—the direct, central transcontinental route.

DENVER AND RIO GRANDE WESTERN RAILROAD