The Pueblo Indians create many fine objects of their native craft, such as, pottery, drums, haskets, dolls, and other interesting items.

The making of these items is important to the with other Indians and white traders for the things they use to carry on their way of life.

The scene shown on the cover of this menu is a Pueblo market at Oraibi in the Hopiland of Arizona. Reproduction is from a painting by John Hauser.

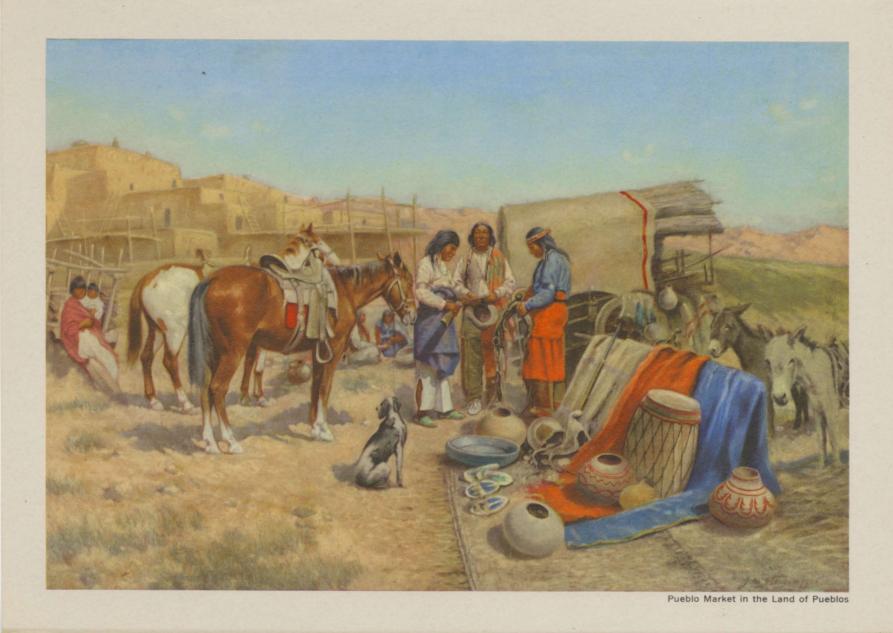


Table d'Hote I

Price of Entree Determines Cost of Dinner

Cucumber Rings Ripe Olives Oyster Chowder Consomme en Tasse, Hot or Jellied Chilled Tomato Juice Fresh Fruit Cocktail Marinated Herring in Sour Cream Charcoal Broiled Sirloin Steak Mashed Potatoes Broccoli Polonaise Romaine, Grapefruit and Calavo Salad Dinner Rolls Vanilla Ice Cream with Pound Cake Casaba Melon Pineapple Sundae Layer Cake Pumpkin Pie with Whipped Cream Blue Cheese Coffee SPECIAL - CALIFORNIA RED OR WHITE TABLE WINES Bottled expressly for Fred Harvey Service - The Santa Fe Railway

Ala Carte

(Not Served where prohibited by State Law)

Split, 6 ounces (serves two)

Cocktails and Fresh Shrimp Cocktail 1.10 Cucumber Rings 35 Hearts of Celery 40

Fresh Fruit Cocktail 65 Chilled Vegetable Juice 40 Queen Olives 40

Blue Point Oysters en Cocktail 1.35
Marinated Herring in Sour Cream, Half Order 65; Full Order 1.25
Salted Cashew Nuts 45

Oyster Chowder, Cup 35; Tureen 50 Consomme en Tasse, Hot or Jellied 35

Oyster Stew 1.25

Oyster Cream Stew 1.50

Shrimps De Jonghe 2.00
Omelette with Asparagus Tips 1.20
Fresh Vegetable Plate with Fried Oysters 1.25
Chicken Pot Pie, Americaine 2.00
past Tenderloin of Prime Beef, Sauce Madera 2. Roast Tenderloin of Prime Beef, Sauce Madere 2.50 Charcoal Broiled Sirloin Steak, French Fried Potatoes 4.55

Fresh Spinach 30

Steaks, Chops, Etc.

Sirloin Steak 4.20 Double Sirloin Steak 7.00 Calf's Liver and Bacon 1.50 Lamb Chop, Extra Thick (to order, 20 Minutes) 2.35 Bacon 1.30; Half Portion 75 Ham 1.50; Half Portion 80

Bacon and Eggs 1.35

Ham and Eggs 1.35

Vegetables Potatoes

Broccoli Polonaise 40 Mashed 30

New Peas 30

Salads

French Fried 45

Saute 40

10-11-4

Romaine, Grapefruit and Calavo, Plate 55 Chicory and Sliced Tomatoes, Plate 50

Chef's Combination, Plate 50

Breads Dry Toast 20 Ry-Krisp 20

Rye or Whole Wheat Bread, per order 15 Melba Toast 25

Dinner Rolls 20 Milk Toast 50

Desserts

Vanilla Ice Cream 35; with Pound Cake 55 45 Casaba Melon 40 Pineapple Sundae 45 Pumpkin Pie with Whipped Cream 40

Layer Cake 25

Beverages

Tea, Pot 30 Instant Sanka Coffee, Pot 30 Demi Tasse 20 Yogurt 30 Cocoa or Chocolate, Pot 30 Coffee, Pot 35 Cocoa or Chocolate, Pot 30 Milk, Bottle 20

Blue Cheese 45

Saccharin available on request Steward will gladly arrange for any special diet. Half portions served at half price to Children under 12 years of age. An extra charge of fifty cents each will be made for all meals Served outside of Dining Car.

Parents may share their portions with Children without extra charge. Prices shown on this menu are subject to various state, occupation expense, school and sales taxes.