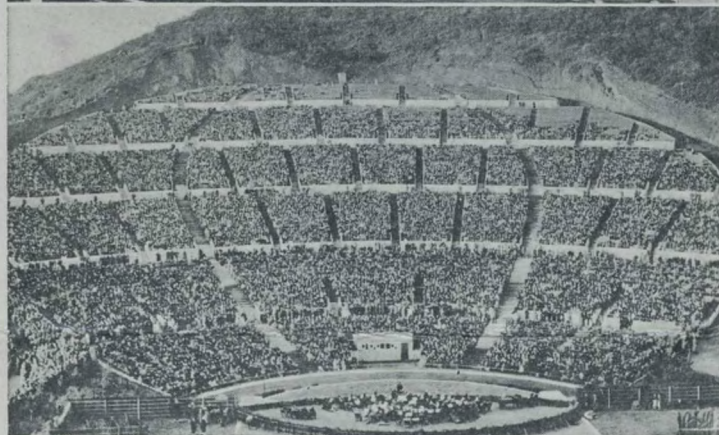




NEVADA FALLS, YOSEMITE



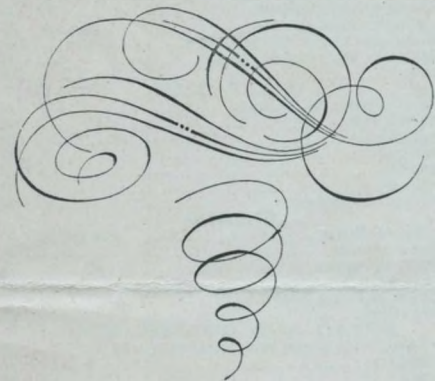
SAN FRANCISCO MEMORIAL OPERA HOUSE AND
HOLLYWOOD BOWL, WHERE REINHARDT
PRODUCTION WILL BE STAGED

FIRST AT the Hollywood Bowl, then in the San Francisco Memorial Opera House, and later in the Berkeley Greek Theater, Max Reinhardt, noted German theater director, will stage his production of "A Midsummer Night's Dream" the latter part of this month and in the first weeks of October.

The Southern California engagement, of five nights' duration, will open September 17. San Francisco is to have the play for five nights, beginning October 1, and the Greek Theater on the University of California campus will be the scene of the production on two nights, October 13 and 14.

The Reinhardt season has been made possible by the California Festival Association, a non-profit organization, composed of public spirited citizens, and is sponsored by the California State Chamber of Commerce. It is the aim of the association to establish an annual California festival along the lines of those held in Salzburg, Austria; Malvern, England, and the May musicals of Florence, Italy.

DINNER MENU



A LA CARTE

IF YOU DESIRE AN ADDITIONAL HELPING, YOUR
WAITER WILL BE GLAD TO SERVE IT
WITHOUT CHARGE

GUESTS WILL PLEASE CALL FOR CHECK AND COM-
PARE AMOUNTS CHARGED BEFORE PAYING

RELISHES

RIPE OLIVES.....	25
SWEET PICKLES.....	25
CELERY.....	25

SOUP

SOUP IN TUREEN.....	35
CONSOMME (CUP).....	25

FISH

GRILLED SARDINES (DOMESTIC) ON TOAST.....	60
FRESH FISH, DU JOUR.....	75

GRILLED, ETC.

CLUB STEAK.....	75
SMALL TENDERLOIN STEAK.....	1.00
SIRLOIN STEAK.....	1.25
SPRING LAMB CHOPS.....	(1) 40; (2) 75
WHOLE SQUAB CHICKEN.....	1.15

COLD MEATS, ETC.

OX TONGUE WITH POTATO SALAD.....	85
HAM WITH POTATO SALAD.....	80
COLD HAM AND CHICKEN WITH SALAD BOWL.....	1.00
BOSTON BAKED BEANS (HOT OR COLD).....	45
SARDINES.....	60

VEGETABLES

POTATOES: HASHED AND BROWNED.....	25
FRENCH FRIED.....	25
STEWED TOMATOES.....	20
STEWED CORN.....	25
GREEN PEAS.....	25
LIMA BEANS.....	25
ASPARAGUS (HOT OR COLD).....	30

SALADS

THE SALAD BOWL..... (PER PERSON)	25
HEARTS OF LETTUCE.....	25
LETTUCE AND TOMATO.....	25
CHICKEN SALAD.....	65
SPECIAL COMBINATION SALAD.....	50
POTATO SALAD.....	25

BREAD AND BUTTER, ETC.

BREAD AND BUTTER (RAISIN, PRUNE, RYE, GRAHAM OR WHITE).....	15
TEA BISCUITS.....	15
RY KRISP.....	10
DRY OR BUTTERED TOAST.....	15
MILK TOAST.....	35
CREAM TOAST.....	45
DRY CEREALS WITH CREAM.....	30

DESSERT

INDIVIDUAL MARMALADE.....	25
FIGS IN SYRUP.....	30
SLICED HAWAIIAN PINEAPPLE.....	30
STRAINED HONEY (INDIVIDUAL).....	25
ICE CREAM..... 25; WITH CAKE	35
ASSORTED PRESERVES.....	25
TABLE FRUITS: PEACHES, PEARS OR APRICOTS IN SYRUP.....	30
BREAKFAST PRUNES.....	25
DOMESTIC CHEESE WITH TOASTED CRACKERS.....	25
IMPORTED SWISS CHEESE WITH TOASTED CRACKERS.....	35
IMPORTED ROQUEFORT CHEESE WITH TOASTED CRACKERS.....	35

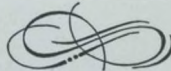
COFFEE, TEA, ETC.

COFFEE WITH CREAM..... (POT) 25; (CUP)	15
COFFEE, DEMI TASSE.....	15
CEREAL COFFEE (POT).....	25
DECAFFEINATED COFFEE (POT).....	25
TEAS: ENGLISH BREAKFAST, GREEN, ORANGE PEKOE, CEYLON (POT)	25
JASMINE TEA (POT).....	25
TEA: ICED (POT).....	25
CHOCOLATE OR COCOA (POT).....	25
MALTED MILK.....	25
BUTTERMILK (HALF PINT BOTTLE).....	15
FULL CREAM MILK (BOTTLE).....	15

Southern Pacific DINNER SELECT

A TABLE D'HOTE SERVICE

PLEASE ORDER BY NUMBER AND WRITE ON MEAL
CHECK EACH ITEM DESIRED WAITERS ARE NOT
PERMITTED TO TAKE VERBAL ORDERS



ENTREES

1—Baked Halibut, Italian.....	80
2—The Casserole.....	90
(Choice Cuts of Spring Lamb, Saute, with Fresh Vegetables and Browned Potatoes)	
3—Veal Cutlets, Hunter Style, Macaroni au Gratin.....	1.00
4—Chicken Fricassee, Parisienne, Buttered Noodles.....	1.10
5—Dinner Steak, Maitre d'Hotel.....	1.25

EACH ENTREE INCLUDES CHOICE OF THE FOLLOWING:

SOUP

Spring Vegetable
Consomme, Vermicelli

VEGETABLES

New Asparagus, au Deuile.....	String Beans
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POTATOES

Mashed or New Potatoes, Natural

The Salad Bowl

Tea Biscuits.....	Prune Bread.....	Bran Muffins.....
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DESSERTS

Green Apple Pie.....	Strawberry Shortcake, Family Style.....	Ice Cream with Cake.....
or		
Domestic Cheese, Toasted Crackers		

Tea.....	Coffee.....	Decaffeinated Coffee.....	Cocoa.....	Milk.....
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10-34

BEVERAGES, ETC.

HALF
BOTTLE SPLITS

BEER, IMPORTED.....	50
BEER, DOMESTIC.....	25
BASS' ALE (WHITE LABEL).....	50
GUINNESS' DUBLIN STOUT.....	50
SHASTA WATER.....	25 15
WHITE ROCK WATER.....	30 20
APOLLINARIS WATER.....	30 20
PERRIER WATER.....	30
VICHY WATER (CELESTINS).....	35
BARTLETT WATER (NATURAL).....	20
POLAND WATER (NATURAL).....	30
PLAIN LEMONADE.....	15
SHASTA LEMONADE.....	25
WHITE ROCK LEMONADE.....	30
APOLLINARIS LEMONADE.....	35
ORANGE JUICE (GLASS).....	25
GINGER ALE (IMPORTED).....	35
GINGER ALE (DRY).....	30
GINGER ALE (DOMESTIC).....	25 15
SARSAPARILLA.....	25
ROOT BEER.....	25
APPLE CIDER.....	20
"SPARKLING" CASA MADRONE.....	50
GRAPE JUICE, RED (4 OZ. BOTTLE).....	20
GRAPE JUICE HIGHBALL.....	25
COCA-COLA.....	15
RED RAVEN WATER.....	20
PLUTO WATER.....	20
BROMO SELTZER (INDIVIDUAL).....	15

CIGARS AND CIGARETTES

A select assortment of Imported and Domestic cigars and
cigarettes. None will be sold to minors. No cigarettes
sold in Utah or Nevada. No cigars or cigarettes sold in
Louisiana on Sunday.

PLAYING CARDS

Souvenir Playing Cards with full color reproductions of
western scenes \$1.00 (standard or bridge). Regular play-
ing cards 50c and 70c.

DIETETIC SERVICE

Patrons obliged to partake of specially prepared foods
may avail themselves of our Dietetic Service. Our
Stewards and Chefs are provided with instructions out-
lining the proper foods and quantities required, and will
gladly prepare any special diet upon request.

CHILDREN

Parents may share their portions with children without
extra charge. Half portions served at half price to
children under 12 years of age.

SERVICE OUTSIDE DINING CAR

Meals served outside the dining car 25c extra per person.

Our Stewards are keenly interested in maintaining the
finest service, and will greatly appreciate your expres-
sions as to the features you most enjoy as well as your
suggestions for improvement.

HARRY A. BUTLER, Manager
Dining Cars, Hotels, Restaurants and News Service
San Francisco, California