



WEST COAST RELAYS, FRESNO, CALIFORNIA

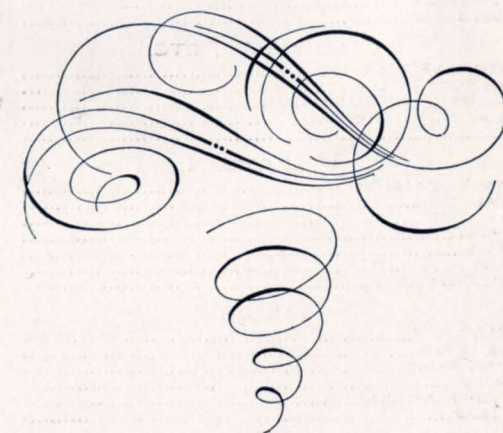
**F**OR THE ninth successive year, the outstanding athletes of the West will gather at Fresno May 11 for the annual West Coast Relays, held in Fresno State College stadium.

High school, junior college, college and university athletes, numbering approximately 700, will continue their assaults upon track and field records, seven of which have been broken and many tied since the establishment of this classic.

World relay records which were made in West Coast Relays competition, and which still stand, are the 440-yard, held by the University of Southern California, and the mile, held by Stanford University.

The twenty-seventh annual Raisin Week will be celebrated May 5 to 11 and will have as its climax the Saturday performance in the stadium where the finals in college and university classes will be run off.

# LUNCHEON MENU



**SAN FRANCISCO  
OVERLAND LIMITED**



## 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 COMPARE  
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
HOT CORN BREAD.....	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
ASSORTED FRESH FRUIT.....	25
BREAKFAST PRUNES.....	25
THE CHEESE CROCK WITH CRACKERS.....(PER PERSON)	25
DOMESTIC CHEESE WITH TOASTED CRACKERS.....	25
SWISS CHEESE WITH TOASTED CRACKERS.....	35
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 LUNCHEON 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—Grilled Striped Bass, Maitre d'Hotel.....	80
2—Combination Fresh Vegetable Luncheon, Poached Egg..	90
3—The Casserole.....	90
(Choice Cuts of Spring Lamb, Saute, with Fresh Vegetables and Browned Potatoes)	
4—Veal Cutlets, Saute, Hunter Style.....	1.00
5—Creamed Minced Chicken and Ham, en Bordure.....	1.00
6—Broiled Club Steak, Lyonnaise.....	1.10
7—Tenderloin Tips of Baby Beef, Fresh Mushrooms.....	1.25

HALF BOTTLE OF WINE (RED OR WHITE—SPECIAL BOTTLING  
FOR SOUTHERN PACIFIC) SERVED WITH MEALS...50¢ EXTRA

EACH ENTREE INCLUDES CHOICE OF FOLLOWING:

### SOUP

Chicken Broth with Rice  
Consomme, Vermicelli

### VEGETABLES

Creamed Fresh Asparagus Tips      Buttered Spring Beets

### POTATOES

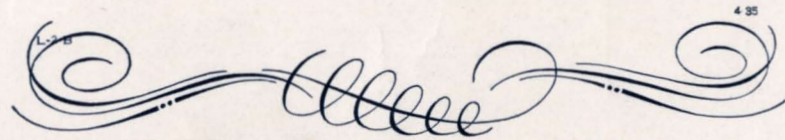
Mashed      or      Cottage Fried

### The Salad Bowl

Corn Bread      Assorted Bread

### DESSERTS

Green Apple Pie      Ice Cream with Cake  
Tea      Coffee      Decaffeinated Coffee      Cocoa      Milk



Prices shown subject to tax in states of California,  
Utah and New Mexico.

## BEVERAGES, ETC.

	HALF BOTTLE	SPLITS
BEER, IMPORTED.....	50	
BEER, DOMESTIC.....	25	
BASS' ALE (WHITE LABEL).....	50	
GUINNESS' DUBLIN STOUT.....	50	
SHASTA WATER.....	25	15
CALSO WATER.....	25	
WHITE ROCK WATER.....	30	20
APOLLINARIS WATER.....	30	20
PERRIER WATER.....	30	
VICHY WATER (CELESTINS).....	35	
BARTLETT WATER (NATURAL).....	20	
POLAND WATER (NATURAL).....	20	
PLAIN LEMONADE.....	30	
SHASTA LEMONADE.....	15	
WHITE ROCK LEMONADE.....	25	
APOLLINARIS LEMONADE.....	30	
ORANGE JUICE (GLASS).....	35	
GINGER ALE (IMPORTED).....	35	
GINGER ALE (DRY).....	30	
GINGER ALE (DOMESTIC).....	25	15
GRAPE JUICE, RED (4 OZ. BOTTLE).....	20	
GRAPE JUICE HIGHBALL.....	25	
COCA-COLA.....	15	
RED RAVEN WATER.....	15	
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 50¢ and 70¢.

### SOUVENIR ASH TRAY 15¢

### 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 outlining the  
proper foods and quantities required, and will gladly pre-  
pare 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 25¢ extra per person.

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

### NEW RECIPE BOOK

We have just issued a new 32 page recipe book containing  
some of the choice recipes that are served in our dining cars.  
The recipes were prepared by Paul Reiss, internationally  
famous supervising chef of Southern Pacific Company.

If you would like one of these recipe books we will be glad  
to send you one.

**HARRY A. BUTLER, Manager**

Dining Cars, Hotels, Restaurants and News Service  
San Francisco, California