



### MISSION SAN BUENAVENTURA

Named for Saint Bonaventure (1221-1274), Doctor of the Church, Cardinal-bishop of Albano and Minister-general of the Friars Minor, this mission is situated in the city of Ventura, 70 miles north of Los Angeles.

San Buenaventura was the ninth Franciscan mission and was founded by Fathers Junipero Serra and Pedro Benito Cambon on March 31, 1782.

On his second visit to California, Captain Vancouver anchored off Santa Barbara and traded with Padre Santa Maria of San Buenaventura for "a flock of sheep and as many vegetables as twenty mules could carry," illustrating the temporal wealth of the mission. Vancouver also mentions that fire having damaged the church, a new one of stone was being constructed. This church, the present one, was dedicated September 9, 1809.

Close by are the remains of one of the most ambitious engineering achievements ever attempted with indolent pagan workmen and crude implements—the seven-mile-long San Buenaventura Mission Aqueduct.

COAST LINE \* SAN FRANCISCO - LOS ANGELES



*Lark*  
Southern Pacific

## SUPPER SELECT

Please order by number and write on meal check each item desired.  
Waiters are not permitted to take verbal orders.

### SELECTIONS

- 1—Grilled Fresh Fish, Maitre d'Hotel..... 1.20
- 2—Chicken (Half), Broiled or Fried, Garni..... 1.40
- 3—Braised Ham, Champagne Sauce, Candied Sweet Potatoes..... 1.35
- 4—Grilled Sirloin Steak, Natural..... 2.25

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

EACH SELECTION INCLUDES THE FOLLOWING:

Puree of Fresh Tomato  
or  
Clam Nectar

Fresh Vegetables in Butter                      Potatoes, Saute

Lettuce and Tomato, French Dressing

Tea Biscuits           Assorted Bread with Butter           Hot Muffins

Fresh Baked Pie                                      Fancy Peaches in Syrup  
or  
Ice Cream with Cookies

Tea                      Coffee                      Chocolate                      Milk

### COLD COMBINATIONS

- A—"Lark Special" Combination Sandwich, Potato Salad, Sliced Tomato, Choice of Desserts, Tea, Coffee or Milk. 1.20
- B—Roquefort Type Cheese, Hearts of Lettuce, French Dressing, Sweet Pickles, Bread and Butter, Choice of Desserts, Tea, Coffee or Milk..... 1.15

NEW RECIPE BOOK—We have 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 Riess, internationally famous supervising chef of Southern Pacific Company. If you would like one of these recipe books the Steward will be glad to hand you one.

**HARRY A. BUTLER, Manager**

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

1—8-44

## SUPPER

### A LA CARTE

Guests will please call for check and compare amounts charged before paying.  
Service by waiter outside of dining car 25c extra to each person served.

Grapefruit, Supreme 40                      Ripe Olives 30  
Celery Hearts 30

Soup, du Jour (Tureen) 35

Fried or Broiled Fresh Fish, Parsley Butter 1.00  
Omelet, Plain 60; Spanish 85; with Marmalade 90  
Two Eggs: Fried, Scrambled or Shirred 35; Poached on Toast 55  
Ham or Bacon with Eggs 90  
Broiled Sirloin Steak, French Fried Potatoes 1.75  
Broiled Lamb Chops (2), Julienne Potatoes 1.10

### COLD

Sliced Cold Chicken 1.00                      Chicken Salad with Egg 95  
Sliced Eggs (2) on Lettuce, Thousand Island Dressing 60

### SANDWICHES

Club 1.00                      Chicken 75  
Chicken Salad, Toasted 70                      Deviled Egg 50

### POTATOES

Hashed and Browned 20                      Lyonnaise 20                      French Fried 20

Lettuce and Tomato Salad, Thousand Island Dressing 50

Dry or Buttered Toast 15                      Toasted Raisin Bread 15  
Bread and Butter 15

Ice Cream 25; with Cookies 35                      Honey (Indiv.) 25  
Roquefort Type Cheese with Toasted Crackers 55  
California Peaches in Syrup 30                      Figs in Syrup 35

Coffee (Pot) 25; (Cup) 15                      Milk 15                      Tea (Pot) 25  
Decaffeinated Coffee (Cup) 15                      Cocoa or Chocolate 25

All prices listed are our ceiling prices unless otherwise indicated, in which case they are below ceiling prices. By OPA regulation, our ceilings are our highest prices from Feb. 1, 1943 to April 10, 1943. Records of these prices are available for your inspection.

ASK FOR CHILDREN'S MENU.

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