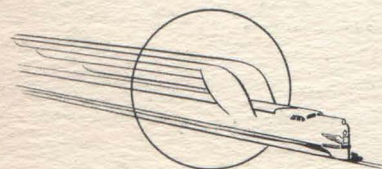
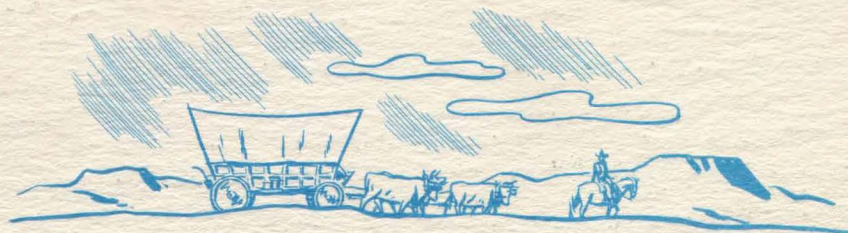


The Los Angeles Union Passenger Terminal is not only beautiful to look upon, but is functional as well. It is considered one of the most practical and conveniently arranged terminals in the country. Completed in May 1939 at a cost of eleven million dollars, it was dedicated in a three-day opening celebration.

Making up the terminal proper are thirty white stucco, red tile-roofed buildings in modified mission style. The main structure, surmounted by a 135-foot clock tower, gives faint indication of the vast interior, with its vaulted arches, spacious halls and corridors. The entire terminal covers forty-eight acres of ground.

The station is entered from Alameda Street by way of an arched vestibule which opens onto ticket concourses and the high-vaulted waiting room with beamed ceiling and massive chandeliers. Opening off the passenger tunnel are ramps leading to sixteen tracks, each having a capacity of twelve to twenty cars. Passengers leaving their trains emerge upon a typical California patio of old Spanish style, and then go through an amazing out-of-doors garden, planted with olive, palm and pepper trees.

It is indeed a modern and fitting terminal for one of the great cities of the world.



The architecturally beautiful Los Angeles Union Passenger Terminal was first opened to traffic in May, 1939.

*Streamliner*

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# Streamliner

"CITY OF LOS ANGELES"

Run today  
car only

## A LA CARTE

- RIPE OR GREEN OLIVES 40
- SHRIMP COCKTAIL 70
- CHILLED TOMATO JUICE 35
- FRUIT COCKTAIL 60
- INDIA RELISH 40
- TODAY'S SOUP, TUREEN 50—CUP 35
- GRILLED PACIFIC COAST FISH 1.25
- BROOK TROUT, SAUTE 1.75
- LAMB CHOPS (1) 1.25; (2) 1.90
- HAM OR BACON AND EGGS 1.45
- EGGS: BOILED, FRIED, SHIRRED OR SCRAMBLED (2) 60
- OMELET, PLAIN 80
- HAM, CHEESE OR JELLY OMELET 90
- SPANISH OMELET 95
- POTATOES: HASHED BROWNEED OR SAUTE 35
- STRING BEANS 30
- GREEN PEAS 30
- GARDEN SPINACH WITH EGG 40
- ASPARAGUS ON TOAST 60
- HEAD LETTUCE 50
- POTATO SALAD 45
- SLICED TOMATOES 55
- CHICKEN SALAD 1.35
- SHRIMP SALAD 1.20
- COLD CANNED SALMON, LEMON MAYONNAISE 1.20
- CHICKEN SANDWICH 1.10
- DOUBLE DECK CLUB SANDWICH 1.45
- HAM SANDWICH 75
- BEEF SANDWICH 95
- BACON AND TOMATO SANDWICH 85
- GRILLED CHOPPED SIRLOIN SANDWICH 75
- BREAD AND BUTTER 20
- MILK TOAST 50
- TOAST, DRY OR BUTTERED 25
- CREAM TOAST 75
- ICE CREAM 35; WITH WAFERS 45
- SUNDAES 40; WITH WAFERS 50
- CANNED FRUITS 40
- FRESHLY BAKED PIE 35; WITH CHEESE 50; A LA MODE 55
- CHEESE: IMPORTED, WITH TOASTED CRACKERS 70; DOMESTIC 45
- COFFEE (~~HOT OR ICED~~) (POT) 30
- INSTANT SANKA (POT) 30
- TEA (~~HOT OR ICED~~) (POT) 30
- MILK (IND. BOTTLE) 15
- BUTTERMILK 15
- COCOA (POT) 30
- INSTANT POSTUM (POT) 30

WAITERS ARE INSTRUCTED TO NEITHER TAKE NOR SERVE ORDERS GIVEN ORALLY.

PLEASE PAY ONLY ON PRESENTATION OF MEAL CHECK ON WHICH YOUR ORDER HAS BEEN WRITTEN.

We would be glad to have you share your Meal with your children There is no extra charge or we have a nice children's menu offering Special Selections for the Little Folks

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

## CHEF'S SALAD BOWL 1.85

A combination of Crisp Hearts of Lettuce, Ripe Tomatoes, Radishes and other Spring Vegetables, Served Thoroughly Chilled with Shredded Tender Chicken Breast and Ham, Tossed Together with the Chef's Own Special Garlic Flavored Salad Dressing

Bread and Butter or Crackers

Vanilla Ice Cream

Select Bartlett Pears

Cheese Crock and Toasted Crackers

Coffee, ~~Hot or Iced~~ Tea, ~~Hot or Iced~~ Milk Buttermilk

## LUNCHEON SUGGESTIONS

- |  | ALA CARTE | WITH LUNCHEON SUGGESTION |
|--|-----------|--------------------------|
| CHILLED TOMATO JUICE.....  | 35;       | 20                       |
| GARDEN VEGETABLE SOUP (Cup).....   | 35;       | 20                       |
| FRUIT SALAD, PRINCESS DRESSING.....  | 65;       | 25                       |
| 1. FILET OF HALIBUT, SAUTE, LEMON BUTTER   |           | 2.35                     |
| 2. "CHEF'S CASSEROLE SPECIAL" (Select Tender Cuts of Meats Potted with Mushrooms)                      |           | 2.00                     |
| 3. <u>MASHED POTATOES</u> <u>SEASONABLE VEGETABLE</u><br><u>Chopped Smoked Ham with Scrambled Eggs</u> |           | 2.00 <del>2.25</del>     |
- (Price opposite each Entree includes Bread and Butter, Dessert and Beverage)

- FRESHLY BAKED PIE
- SELECT BARTLETT PEARS
- VANILLA ICE CREAM
- CHEESE CROCK AND TOASTED CRACKERS
- COFFEE (~~HOT OR ICED~~)
- TEA (~~HOT OR ICED~~)
- MILK
- BUTTERMILK

Additional Helpings will be Served without charge if desired

Saccharin available on request.

Prices shown subject to Sales Tax in States where applicable

Meal Service by Waiter Outside of Dining Car — 50c for Each Person Served

Steward will gladly provide envelope for mailing this menu.

MD 103 & 104 (NEW) 9-1-54