



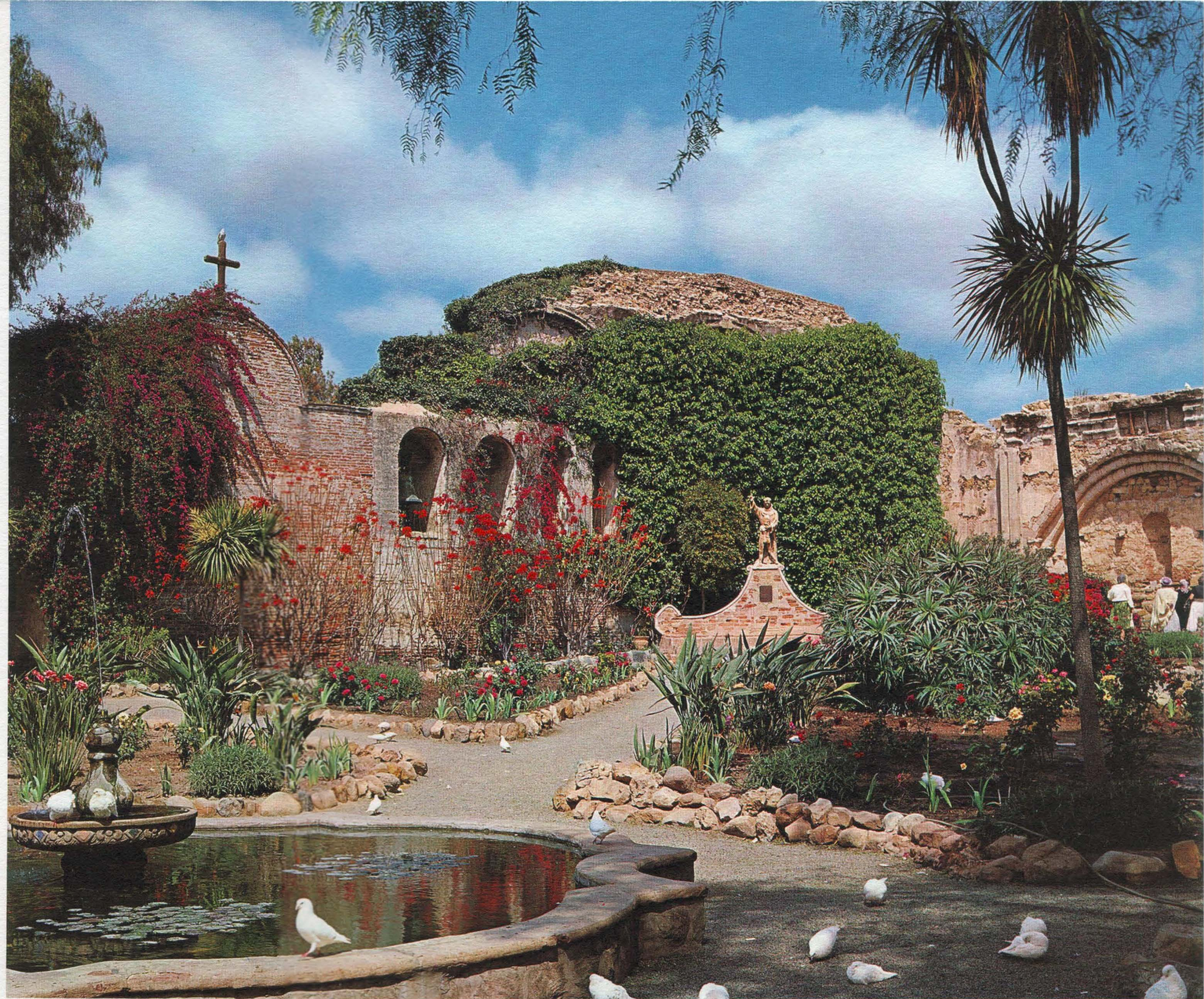
About 23 miles south of Santa Ana, on the historic El Camino Real ("The Kings Highway," U. S. 101) is the old Spanish town of San Juan Capistrano. While bypassed by the new Santa Ana-San Diego Freeway there are access roads to and from the town, for here is the famous San Juan Capistrano Mission so much-photographed and popular with California mission romanticists.

The mission was formally dedicated on Nov. 1, 1776, by Father Junipero Serra, construction started in 1797 and was completed in 1806. The church was in use only six years and three months. On December 8, 1812, an earthquake wrecked the roof, tall bell tower, the nave, etc., killing 39 of 50 of the congregation at a special mass.

The mission is famous also for its "Capistrano swallows" that have built their homes in the ruins since Spanish Colonial times. For nearly a century they have left the mission on St. John's Day, October 23, and returned in the spring on St. Joseph's Day, March 19.

In its day it was one of the most beautiful of California missions. Within the entrance to the mission enclosure (there is a small admission fee) is this beautiful garden, pictured here, beside the ruins. Opening on the garden is a museum with old Spanish vestments, manuscripts, Mexican and Spanish paintings, and statues, Indian frescoes, and other relics.

The path to the left, beyond the fountain pictured here, leads into a much larger garden area where there is a Mission school and an active parish church named for Father Serra.



Picturesque garden and ruins of San Juan Capistrano Mission in Southern California. It is one of the most visited of tourist attractions between Los Angeles and San Diego.

City of Los Angeles

DINNER SPECIALTIES

GRILLED CHOPPED BEEF STEAK, Smothered Onions
Cole Slaw, French Fried Potatoes,
Dessert and Beverage..... 2.95

DOUBLE DECK TOASTED CLUBHOUSE SANDWICH
Cole Slaw, Dessert and Beverage..... 2.70

CHEF'S SPECIAL SALAD BOWL..... 2.75

Cup of Soup;

A combination of Crisp Hearts of Lettuce, Ripe Tomatoes, Radishes and other
Spring Vegetables Served thoroughly chilled with Shredded Baked Ham
and Chicken, tossed together with the Chef's Own
Special Salad Dressing

Toasted Rolls

Dessert

Beverage

A LA CARTE

Tomato Juice 45 Today's Soup, Cup 45 Chilled Fruit Juice 45

String Beans 45 Green Peas 45

Ham Sandwich 1.30 Cheese Sandwich 1.20

Fruit Salad 1.50 Chicken Salad 1.80

(Salad Selections include Saltines or Toast and Beverage)

Chilled Melon 50 Baked Apple, Cream 50

Freshly Baked Pie 55; with Cheese 70 Pie a la Mode 80

Ice Cream 50 Choice of Sundaes 65

Imported or Domestic Cheese with Toasted Crackers 75

Milk (Ind.) 20 Buttermilk 20

Coffee (Pot) 35 Tea (Pot) 40

Decaffeinated Coffee (Pot) 40 Cocoa 40

For Collectors—Demitasse cup-and-saucer sets in exclusive Union Pacific patterns, attractively displayed in special mailing box, may be purchased on this train or ordered by mail. Inquire of your steward.

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 all will appreciate your expressions as to features you most enjoy as well as your suggestions for improvement.

J. HANSINK, Manager Dining Car & Hotel Department, Union Pacific Railroad, Omaha, Nebr.

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

PLEASE PAY ONLY ON PRESENTATION OF MEAL CHECK ON WHICH YOU HAVE WRITTEN YOUR ORDER.

SPECIAL SIRLOIN STEAK DINNER 5.50

Charcoal Broiled Steak, Maitre d'Hotel

(Includes Today's Soup, Head Lettuce with Choice of Dressings,
Garlic Flavored Toasted French Bread, French Fried Potatoes,
Dessert and Beverage)

Dinner Table D'Hotel

Today's Soup

OR

Chilled Juice

(Clam Chowder on Friday)

1. FRIED OR BROILED BROOK TROUT, Lemon Butter..... 3.80

2. FRIED DISJOINTED SPRING CHICKEN, Country Gravy..... 3.75

3. ROAST TOP ROUND OF CHOICE BEEF, Mushroom Sauce..... 3.90

BAKED POTATO

BLUE LAKE STRING BEANS, Anglaise

HEAD LETTUCE, Roquefort or U.P. French Dressing

HOT DINNER ROLLS

Choice of: STRAWBERRY SHORTCAKE, Whipped Cream

OREGON WILD BERRY SUNDAE

CHEESE WITH TOASTED CRACKERS

COFFEE

TEA

MILK

BUTTERMILK

COCOA

DECAFFEINATED COFFEE



WINE adds to your dining enjoyment!

California RED OR WHITE WINE

especially bottled

Bottle (serves two) \$1.25 with meal



Steward will gladly arrange for any special diet
Prices shown subject to sales tax in States where applicable
Meal Service by Waiter Outside Dining Car—50c for Each Person Served