

From the time the first sailing vessels entered the calm waters of San Francisco Bay, this landlocked child of the Pacific has been a favorite with the skippers of sailing and power driven craft.

Organized yachting began in the Bay area with the formation of the San Francisco Yacht Club in 1869, making that organization the oldest yacht club on the Pacific Coast and the second oldest in America. The clubhouse is situated in Belvedere.

Other clubs and associations in the area also promote yachting, which is presently enjoying wide popularity both as a participating and spectator sport.

The racing season extends from May through October, a period when the southwesterly winds prevail which make for ideal racing conditions. Among the outstanding races held each year are the Hearst Regatta channel race, held off the San Francisco waterfront in May; the two-day race from Belvedere to Vallejo and return; the Harbor Day races, sponsored by the San Francisco Junior Chamber of Commerce in August, and the deep-sea race to the Farallone Islands and return to the San Francisco Marina. These and other racing events sponsored by the member clubs of the Yacht Racing Association are largely responsible for the vigorous and healthy interest in the sport at present and assure even greater interest and participation in the years to come.







 $T\,he$  broad expanse of San Francisco Bay provides ideal yachting waters from May through October, although some enjoy the sport the year 'round.

"CITY OF SAN FRANCISCO"

## "See America First"

Char	FRANCISCO STEAK D coal Broiled Dinner Steak Salad, French Fried Potatoes, H	, Maitre d'Hotel		
	TABLE D'HOTE D	INNER		
Iced Celery Hearts Beef Broth with Barley	Pitted Ripe Olive or		et Gherkins omato Juice	
Ome Calf	a Fried Jumbo Shrimps, ( let with Diced Ham, Cur 's Sweetbreads, Sauted i Copped with Canadian E 'ips with Fresh Mushroom	ant Jelly 3.50 n Wine Sauce, acon 3.95	odles 4.00	
Fresh Garden Peas	or Cream Whipped or Anna		ns, Spanish	
Chilled	Heart of Lettuce, Thousan	nd Island Dressing		
Hot Dinner Rolls		Asso	rted Bread	
Hot Apple Pie, Brandy D	Sauce or omestic Cheese with Toas	Ice Cream w ed Crackers	vith Wafers	
Coffee T	ea, Hot or Iced	Chocolate	Milk	
IF YOU DESIRE A	N ADDITIONAL HELPING, IT WILL BE SER Except Steak or Chop or			
		-	Bottle serves two	
For an appetizer, we suggest CALIFORNIA RED AND ROSE TABLE WINES: With steaks, chops, roasts	California Sherry 2-oz. Bottle, Southern Pacific Special Bottlin Tipo, Italian Swiss Colony Burgundy, Christian Bros. or V Grenache Rose (Pink), Almade Pinot Noir, Buena Vista Cabernet, Beaulieu or Gibson.	g (Red or Rose) ente Bros. (6-oz. bottle .75) n.	1.10 1.50 1.50 1.50 1.50	
CALIFORNIA WHITE TABLE WINES: With seafoods, poultry, white meats	Southern Pacific Special Bottlin Sauvignon Blanc (Sauterne), V Haut Sauterne, Concannon Chablis, Ambassador Cellars. Riesling, Signature, Vintners' S Vinebrook (California Rhine W Tipo, Italian Swiss Colony Sauterne Samuele Sabastiani Sauterne Cresta Blanca	g Vente Bros election. ine), Buena Vista	1.10   1.50   1.50   1.50   1.50   1.50   1.50   1.50   1.50   1.50   1.50   1.50   1.50	
CHAMPAGNE:	Champagne, Korbel (California Champagne Extra Dry Mumm			

COMPLETE LIQUOR AND BEVERAGE LIST WILL BE PRESENTED UPON REQUEST

## TABLE D'HOTE DINNER

TO AVOID ANY POSSIBILITY OF ERRORS ON OUR PART, PLEASE COMPARE AMOUNTS CHARGED BEFORE PAYING YOUR MEAL CHECK. SERVICE BY WAITER OUTSIDE OF DINING CAR FIFTY CENTS EXTRA TO EACH PERSON SERVED

Shrimp Cocktail 1.25

Ripe Olives and Chilled Celery Hearts 50

Soup: From Select Menu (Tureen) 60; (Cup) 40 Consomme, Julienne or Jellied (Cup) 40 Clam Nectar (Cup) 40

> Mountain Brook Trout, Saute, Meuniere 1.85 Other Fresh Fish, Saute, Lemon Butter 1.75

Charcoal Broiled Dinner Steak 4.00 Charcoal Broiled Double-Rib Lamb Chops on Toast, Garni (2) 3.00; (1) 1.65 Select Young Chicken (Half), Broiled or Fried, Garni 2.00 Sliced Ham and Chicken, Salad Bowl 2.10 Sardines (Imported) 1.10

From Today's Menu: Vegetables 40

STEWARD

Potatoes 40

De Luxe Club Sandwich, Toasted 1.85

Combination Salad Plate 1.00

Chicken Salad 1.65

Cream Toast 90

Assorted Bread 20

Milk Toast 65

Baked Apple with Cream 50 Preserved Fruit in Syrup 40 Freshly Baked Fruit Pie 40; with Cheese 50; a la Mode 60 Ice Cream with Vanilla Wafers 45 Cheese (Domestic) with Melba Toast 45; (Imported) 50

Coffee (Pot) 35Tea, Hot or Iced (Pot) 30Sanka or Postum (Pot) 35Cocca or Chocolate (Pot) 35Milk or Buttermilk 25

WAITERS ARE NOT PERMITTED TO ACCEPT ORDERS GIVEN ORALLY. PLEASE WRITE ON MEAL CHECK ITEMS DESIRED, PAYING ONLY UPON PRESENTATION OF MEAL CHECK SPECIAL DIET MEALS CAN BE ARRANGED BY CONTACTING STEWARD PRICES SHOWN SUBJECT TO SALES TAX IN STATES WHERE APPLICABLE ENVELOPE FOR MAILING THIS MENU WILL BE FURNISHED BY STEWARD UPON REQUEST OUR STEWARDS ARE KEENLY INTERESTED IN MAINTAINING THE FINEST SERVICE, AND WILL GREATLY APPRECIATE YOUR EXPRESSION AS TO FEATURES YOU ENJOYED AS WELL AS YOUR SUGGESTIONS FOR IMPROVEMENT PARENTS MAY SHARE THEIR PORTIONS WITH CHILDREN WITHOUT EXTRA CHARGE. HALF PORTIONS SERVED AT HALF PRICE TO CHILDREN UNDER 12 YEARS OF AGE SALE OF ALCOHOLIC BEVERAGES SUBJECT TO STATE AND COUNTY RESTRICTIONS

I. R. Robertoy

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