



Sun Valley, one of the ski areas of which America can be justly proud, celebrated its 25th anniversary during the 1961-62 winter season. It opened for Christmas of 1936 in a very special valley in the Sawtooth Mountains, selected after a nationwide search for a place for winter sports that would equal the best Europe had to offer.

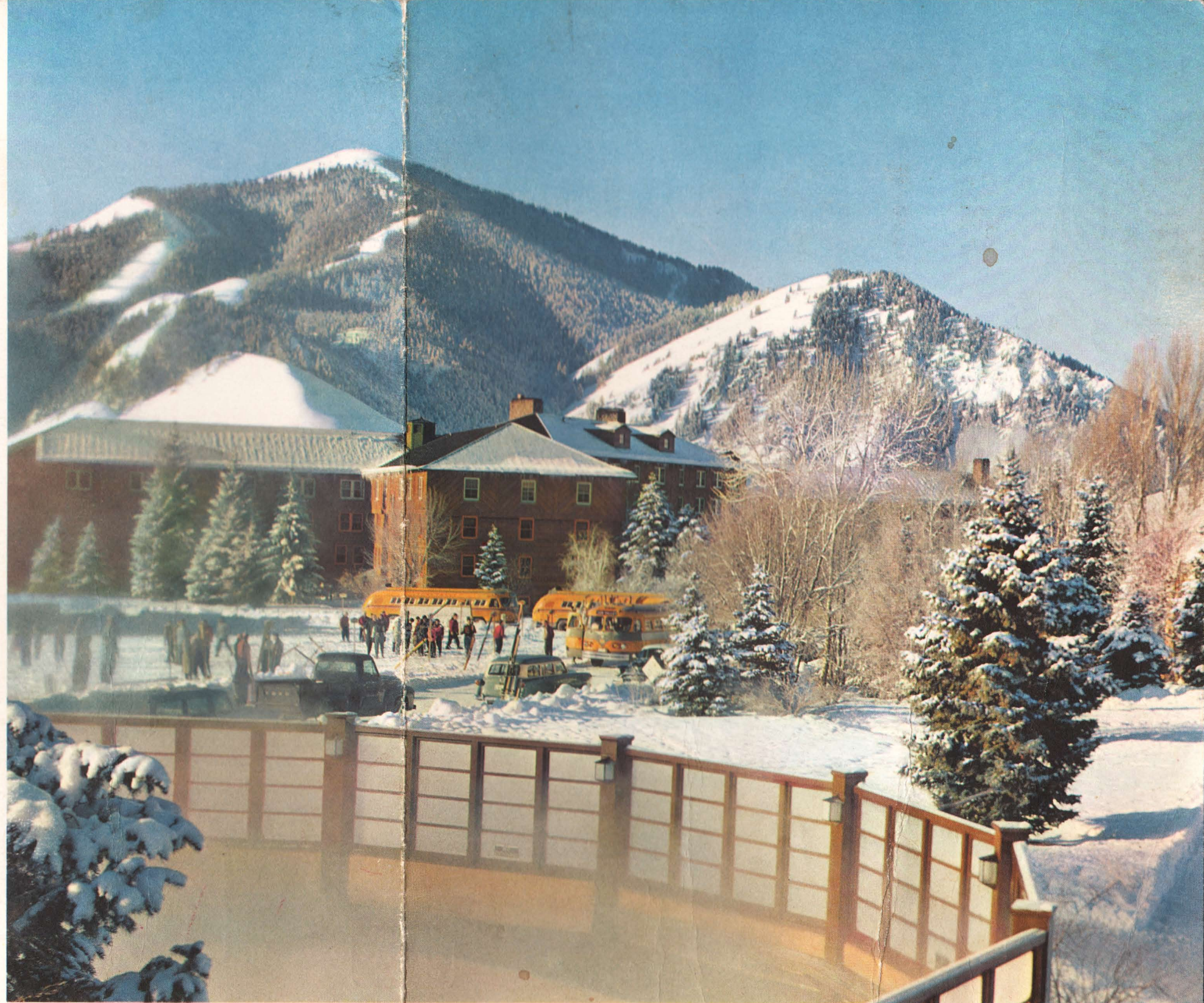
The Lodge, undoubtedly the most comfortable sports lodge ever built in an area as remote from any center of population, was designed to satisfy the demands of a wealthy and discriminating clientele.

Skiing is the most democratic of sports, however, so in 1937 the Challenger Inn was built to house young skiers and families with thinner skiing wallets. With the addition of the chalets, where college students and skiers on tight budgets find very adequate housing in four-bunk rooms, Sun Valley can honestly say that it has accommodations to suit every purse.

Sun Valley has gained a wide reputation for its informality and friendliness. All guests have access to all dining rooms and entertainment facilities.

Since Sun Valley is a complete ski village, with the two hotels and chalets, ski lifts, ski school, and many after-ski entertainment features, under one ownership . . . it is easy to see that its guests have fun in the snow and sun, and during the glamorous evenings that follow.

The winter season opens about December 20 and ends in early April; the summer season is from May 1 to Labor Day, and a fall closing date of about October 15.



From the Inn one sees this view of the "Meeting Place," where ski classes meet their instructors, and from where buses take skiers to their favorite ski runs. Beyond the Lodge in the distance, is Mt. Baldy, one of the finest ski mountains in the world.

SOUP - 40
STEAK - 2.50
1.60
3.50

Domeliner

"CITY OF ST. LOUIS"

A LA CARTE

Today's Soup, Cup 40

Tomato Juice 40

Chilled Fruit Juice 40

Hashed Browned Potatoes 50

String Beans 40

Green Peas 40

Fruit Salad 1.35

Chicken Salad 1.70

Shrimp Salad 1.70

(Salad Selections Include Saltines or Toast and Beverage)

DINNER SPECIALTIES

CHARCOAL BROILED TENDERLOIN STEAK SANDWICH,

Cole Slaw, French Fried Potatoes,

Pot of Coffee, Tea or Milk. 2.50

TRIPLE DECK TOASTED CLUBHOUSE SANDWICH,

Cole Slaw, Pot of Coffee, Tea or Milk. 2.40

CHEF'S SPECIAL SALAD BOWL 2.35

(Crisp Hearts of Lettuce, Ripe Tomatoes,

Radishes and other Spring Vegetables

Served thoroughly chilled with Shredded

Baked Ham and Chicken (or with

Fresh Shrimp if preferred), the

Chef's Own Special Salad Dressing)

Served with Cup of Soup and Toasted Cheese Bread

Strawberry Shortcake or Vanilla Cup Custard

Coffee

Tea

Milk

Freshly Baked Pie 45; with Cheese 60

Pie a la Mode 65

Ice Cream 40; with Wafers 50

Chocolate or Pineapple Sundae 55

Selection of Cheese with Toasted Crackers 60

Milk (Ind.) 20

Buttermilk 20

Coffee (Pot) 35 (Hot or Iced)

Tea (Pot) 35 (Hot or Iced)

Decaffeinated Coffee (Pot) 35

Cocoa 35

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

J. HANSINK, Manager Dining Car and 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 5.00

Charcoal Broiled Steak, Maitre d'Hotel

(Includes Today's Soup, Salad, Bread and Butter,
Hashed Browned Potatoes, Dessert and Beverage)

French Fried Onions Will be Served with the Above for 50c Additional

Dinner Table D'Hotel

Shrimp Cocktail

Garden Vegetable Soup
(Clam Chowder on Friday)

Chilled V-8 Cocktail

1. BROILED FILLET OF COLUMBIA RIVER SALMON, Maitre d'Hotel. 3.10

2. CHARCOAL BROILED LAMB CHOPS, Maitre d'Hotel. 3.90

3. ROAST PRIME RIB OF BEEF, Au Jus. 4.00

NEW POTATOES, OVEN BROWNED

BUTTERED PEAS WITH MUSHROOMS

LETTUCE HEART, ROQUEFORT DRESSING

ORANGE TEA BISCUITS

PINEAPPLE SUNDAE

STRAWBERRY SHORTCAKE

VANILLA CUP CUSTARD

SPECIAL ICE CREAM, WAFERS

SELECTION OF CHEESE, TOASTED CRACKERS

COFFEE (Hot or Iced)

TEA (Hot or Iced)

MILK

BUTTERMILK

DECAFFEINATED COFFEE



WINE adds to your dining enjoyment!

California RED OR WHITE WINE

especially bottled

Bottle (serves two). \$1.00 with meal

Non-caloric Sweetener Available on Request

Steward will gladly arrange for any special diet

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

Prices shown subject to sales tax in States where applicable

9&10 1W 6-65

