

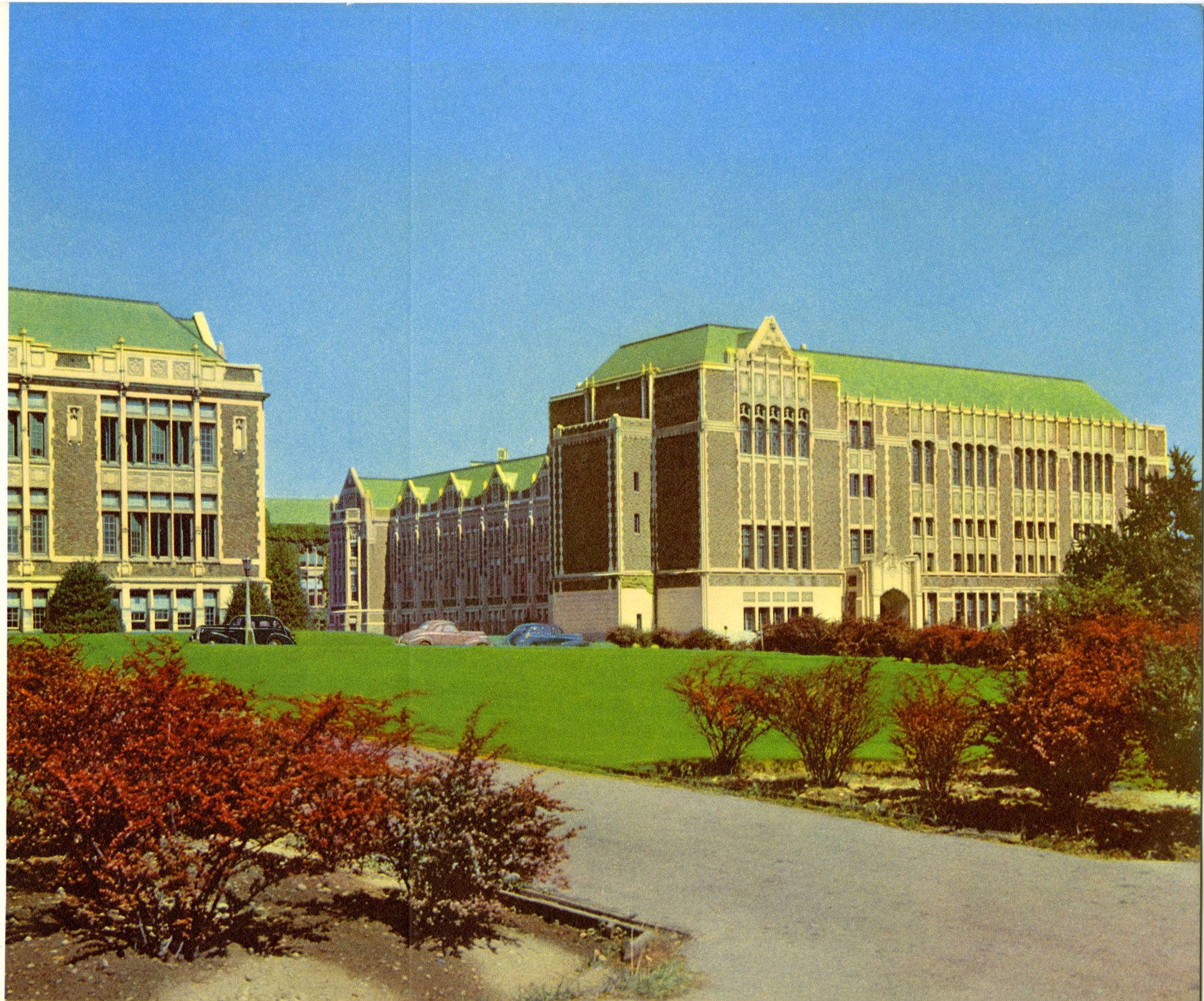


The University of Washington was established and located in Seattle by the Washington territorial legislature January 11, 1861. The first classes were opened in November, 1861, although the buildings were not completed until mid-summer of the following year. By 1890 the institution had outgrown its campus, now in the heart of downtown Seattle. A committee, appointed by the state legislature, selected the present site between Lakes Washington and Union for the new location. It is acclaimed to be one of the most beautifully situated universities in the country.

From a ten-acre campus with one building, the University has grown to one hundred buildings on a campus of nearly six hundred acres, one hundred acres of which have lake frontage. The present plant is valued at more than twenty million dollars. A twenty million dollar building program, expected to be completed in 1949, will add thirteen new buildings to the campus and sizeable additions to three other buildings.

From the original faculty of one man in 1861, the corps now numbers about six hundred men and women, and enrollment exceeds sixteen thousand students.

Though unexcelled for high scholastic standards, the University of Washington is more than a place of higher learning. Its facilities and the talents of its scientists are taking a leading part in the study of atomic radiation's effect on life's processes. The University offers its many facilities for research to industry of the State, effecting direct and practical benefits. It is, thus, a very vital force today in the life of the commonwealth and the country—a force that will increase in value with the passing years.



These modern, clean-cut buildings of the University of Washington, Seattle, are Condon Hall (right), and Savery Hall.

Dinner

A la Carte

FRUIT COCKTAIL 50	CHILLED GRAPE JUICE 30
TODAY'S SOUP, CUP 30; TUREEN 45	
AVAILABLE FRESH FISH	DOMESTIC SARDINES 75
CHARCOAL BROILED SIRLOIN STEAK 2.75	
BROWNED ROAST BEEF HASH WITH POACHED EGG 1.05	
BROILED LAMB CHOPS ON TOAST (2) 1.50; (1) 1.00	
BACON AND EGGS 1.25	HAM AND EGGS 1.25
BACON 1.10; HALF PORTION 60	HAM, FRIED OR BROILED 1.25; HALF PORTION 70
BOILED, SCRAMBLED, FRIED OR SHIRRED EGGS (2) 45	
POACHED EGGS ON TOAST (2) 70	
PLAIN OMELET 60	HAM, CHEESE OR JELLY OMELET 85
	SPANISH OMELET 90
HASHED BROWNED OR FRENCH FRIED POTATOES 25	
STRING BEANS 25	GREEN SPINACH WITH EGG 30
GREEN PEAS 25	ASPARAGUS ON TOAST 55
HEAD LETTUCE 35	THE SALAD BOWL 60
	POTATO SALAD 30
	CHICKEN SALAD 1.00
CHICKEN SANDWICH 85	CHEESE SANDWICH 40
	HAM SANDWICH 50
CLUB SANDWICH 1.15	BACON AND TOMATO SANDWICH 60
BREAD AND BUTTER 15	TOAST, DRY OR BUTTERED 20
MILK TOAST 45	CREAM TOAST 70
ICE CREAM 30; WITH WAFERS 40	CANNED FRUIT 35
CHOCOLATE SUNDAE 35	
LIEDERKRANZ CHEESE 35	BLUE CHEESE 35
MILK (IND.) BOTTLE 15	BUTTERMILK 15
	POSTUM (POT) 25
COFFEE (POT) 25	TEA, HOT OR ICED (POT) 25
INSTANT SANKA (POT) 25	

Meal Service by Waiter Outside of Dining Car 25c for Each Person Served.

Parents may share their portions with children without extra charge.

Prices shown subject to Sales Tax in States where applicable

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

Our Children's Menus Offer Special Selections for the Little Folks.

Envelope for mailing this menu will be furnished on request to Dining Car Steward.

H. A. HANSEN, Manager Dining Car and Hotel Department, Union Pacific Railroad Co., Omaha, Nebr.