



Back in the fall of 1879, when Los Angeles was a village of 12,000, a group of 55 students and 10 instructors rode on high-wheeled bicycles to a two-story frame building in the center of a mustard field. There they settled down to their books, effecting the start of the University of Southern California. Today it occupies a 55-acre campus adjacent to Exposition Park and surrounded by metropolitan Los Angeles. The enrollment has grown to 18,584 daytime students and 8,717 evening students, requiring a faculty of approximately 1,260.

The educational program of SC includes 14 schools and colleges. Among its professional schools recognized by national accrediting bodies are those of Law, Dentistry, Medicine, Social Work, Library Science, Religion, Physical Therapy, Occupational Therapy, Education, Architecture, Engineering, Pharmacy, Journalism, and Music. Among unusual departments are Cinema (which trains movie writers and technicians), International Relations (which trains students for the U.S. diplomatic service), and Public Administration (including scientific crime detection). SC operates two radio stations. Its College of Aeronautics has a 200-acre airport of its own and more than 100 planes, from trainers to jet planes.

The Trojans, as SC's athletic teams are known, hold an enviable position in the Pacific Coast Conference, their Rose Bowl record being the best in the Conference.

Among the 22 major buildings on the SC campus is the Edward L. Doheny, Jr., Memorial Library Building, which houses nearly half a million books.



Administration Building, University of Southern California, Los Angeles

A La Carte

SEAFOOD COCKTAIL 60	FRUIT COCKTAIL 50
RIPE OR GREEN OLIVES 35	HEARTS OF CELERY 35
GRAPEFRUIT JUICE 30	
TODAY'S SOUP: TUREEN 45	
AVAILABLE FRESH FISH	
SELECT SIRLOIN STEAK 2.75	
BROILED LAMB CHOPS ON TOAST (2) 1.50, (1) 1.00	
ROAST BEEF HASH WITH POACHED EGG 1.05	
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
FRIED SPRING CHICKEN, COUNTRY GRAVY 1.30	
ROAST PRIME RIBS OF BEEF, AU JUS 1.50	
HASHED BROWNED OR SAUTE POTATOES 25	
STEWED TOMATOES 25	GARDEN SPINACH WITH EGG 30
GREEN PEAS 25	STRING BEANS 25
HEAD LETTUCE 35	THE SALAD BOWL 60
CHICKEN SALAD 1.00	SLICED TOMATOES 50
	POTATO SALAD 30
SANDWICHES: CHICKEN 85, CHEESE 40, HAM 50	
PEANUT BUTTER AND JELLY 35	COLD BEEF 50
BREAD AND BUTTER 15	TOAST, DRY OR BUTTERED 20
MILK TOAST 45	CREAM TOAST 70
ICE CREAM 30, WITH WAFERS 40	CANNED FRUITS 35
SELECTION OF DOMESTIC CHEESE, TOASTED CRACKERS 35	
MILK (IND. BOTTLE) 15	BUTTERMILK 15
	POSTUM (POT) 25
COFFEE (POT) 25	COCOA (POT) 30
	TEA (POT) 25
ICED TEA 25	ICED COFFEE 25
INSTANT SANKA (POT) 25	

We Would Be Glad to Have You Share Your Dinner with Your Children. There is No Extra Charge.

Prices Shown Subject to Sales Tax in States Where Applicable.

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

Our Children's Menu Offers Special Meals for Little Folks.

H. I. NORRIS, Manager Dining Car & Hotel Department, Union Pacific Railroad Co., Omaha, Nebr.

Luncheon Suggestions

(Please order by number and write on meal check items desired)

Following items will be served with meals listed below at additional prices shown

VEGETABLE, JULIENNE 20	CONSOMME, HOT OR JELLIED 20
CHILLED FRUIT OR VEGETABLE JUICE 20	
PINEAPPLE AND COTTAGE CHEESE SALAD 25	

Prices opposite each entree includes Potatoes, Vegetable, Dessert and Beverage

1. FILET OF SALMON SAUTE, MEUNIERE.....1.65
2. RAGOUT OF BEEF.....1.45
3. COLD LUNCHEON PLATE.....1.50

PERSILLADE POTATOES	GREEN BEANS
ASSORTED BREAD AND BUTTER	

FRESH BAKED PIE	BARTLETT PEARS IN SYRUP
CHOCOLATE SUNDAE, WAFERS	CHILLED MELON
COFFEE	TEA
	MILK
	BUTTERMILK
ICED TEA OR COFFEE	

CHEF'S SPECIAL SALAD BOWL

\$1.45

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

ASSORTED COLD BREAD OR TOASTED CRACKERS

FRESH BAKED PIE	BARTLETT PEARS IN SYRUP
CHOCOLATE SUNDAE, WAFERS	CHILLED MELON
COFFEE	TEA
	MILK
	BUTTERMILK
ICED TEA OR COFFEE	

Envelope for mailing this Menu will be provided by Dining Car Steward on request.