

One of the most ideally situated colleges in the country is the University of Colorado, within sight of vast and colorful ranges of the Rocky Mountains. The 160acre campus, on the southern edge of the modern and beautiful city of Boulder, embraces most of the departments of the University, although the School of Medicine and the School of Nursing, combined with the Colorado General Hospital and the Colorado Psychopathic Hospital are in Denver. Degrees in the arts and sciences, engineering, medicine, pharmacy, music, law, and business are granted.

The green-carpeted and tree-dotted campus makes a fitting foil for the newer red-tile roof buildings constructed of local sandstone quarried from university-owned property. It has a rich variety of tone and color, ranging from yellow to reddishpurple. Buildings are distinctive in their style of architecture, based upon the Italian rural mode. Also on the campus is a modern stadium seating 26,000.

Created by the state legislature in 1861, the first class of seven was graduated in 1883. Today the university has an enrollment of 10,000 students, who work hard and play hard in the ideal climate of its 5,000 foot elevation. There are ample opportunities for healthful, outdoor recreation, as only a few miles from the campus lie Roosevelt National Forest, Arapaho National Forest and Rocky Mountain National Park, vast regions of primitive mountain beauty.

While keeping pace with the leaders in higher education, the University of Colorado is also serving the citizens of that great state in a practical manner. Its influence in a social and cultural way is felt throughout Colorado, and its significant contributions to science and industry, through a broad research program, are too numerous to bear reciting.



Luncheon

A LA CARTE

SHRIMP COCKTAIL 60 RIPE OLIVES 35 FRUIT COCKTAIL 50 CRISP RADISHES 30

CONSOMME OR TODAY'S SOUP, TUREEN 45

AVAILABLE FRESH FISH

DOMESTIC SARDINES 75

CONTRACTOR MUTHER CO. A.

BROILED LAMB CHOPS (2) 1.50; (1) 1.00 FRIED YOUNG CHICKEN, COUNTRY GRAVY 1.30 BROWNED CORNED BEEF HASH WITH POACHED EGG 1.05 BAKED BEANS, BOSTON STYLE, BROWN BREAD 80 BROILED SIRLOIN STEAK 2.75

BACON AND EGGS 1.25 HAM, FRIED OR BROILED 1.25; HALF PORTION HAM 70 BACON 1.10; HALF PORTION BACON 60 POACHED EGGS ON TOAST (2) 70 BOILED, SCRAMBLED, FRIED OR SHIRRED EGGS (2) 45 PLAIN OMELET 60 SPANISH OMELET 90

HAM OR CHEESE OR JELLY OMELET 85

HASHED BROWNED OR SAUTE POTATOES 25

STRING BEANS 25 GREEN PEAS 25	GAR	ASPARAGUS ON TOAST 55
HEAD LETTUCE 35	THE SALAD BOWL 60 POTATO SALAD 30 CHICKEN SALAD 1.00	SLICED TOMATOES 50
CHICKEN SANDWICH 85 BACON AN	HAM SANDWICH 50 ID TOMATO SANDWICH ON TO	
BREAD AND BUTTER 15	MILK TOAST 45 T	OAST, DRY OR BUTTERED 20
ICE CREAM 30; WITH WAFERS 4 CAMEMBERT CHEESE 35 FRESH BAKED PIE 25; WITH CH	35 CANNED FRUITS 35 BLUE CHEESE 35 PIE A LA MODE 40	
MILK (INDIVIDUAL BOTTLE) 15 COFFEE (POT) 25	BUTTERMILK 15 COCOA (POT) 30 INSTANT SANKA (POT) 25	POSTUM (POT) 25 TEA (POT) 25

We will be glad to have you share your Luncheon with your children. There is no extra charge.

Our Stewards are keenly interested in maintaining the finest service and will greatly appreciate yeur expressions as to features you most enjoy as well as your suggestions for improvement. 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 Tender Baked Ham and Chicken Breast, tossed together with the Chef's Own Special Garlic Flavored Salad Dressing

BREAD AND BUTTER OR CRACKERS

FRESH BAKED PIE' VANILLA ICE CREAM, WAFERS RICE-RAISIN PUDDING, CARAMEL SAUCE

MILK

TEA

COFFEE

MICHIGAN

WOLVERINE CLUB

Enroute via

UNION PACIFIC

RAILROAD

January 6, 1951

BUTTERMILK

Luncheon Suggestion

(Please Order by Number with Items Desired)

Following Items will be served with meals listed below at additional price shown: CHILLED VEGETABLE JUICE 20 SOUP: CHICKEN BROTH WITH RICE (Cup) 20

(Price	opposite	each entree	includes	Vegetable,	Potatoes,	Dessert	and	Beverage)
1.		FILET OF SOLE, LEMON BUTTER						1.75
2.		BAK		IDUAL ME	AT PIE			1.65
3.		OMELET	WITH O	RANGE MA	RMALAD	E		1.55

PERSILLADE POTATOES

SEASONABLE VEGETABLE

LETTUCE AND TOMATO SALAD, FRENCH DRESSING (Salad Served with Above Entrees 25c Extra)

ASSORTED COLD BREAD AND BUTTER

FRESH BAKED PIE

SELECT CANNED FRUIT

VANILLA ICE CREAM AND WAFERS

TEA

COFFEE

MILK

BUTTERMILK

Instant Sanka will be substituted upon request.

Our Children's Menus Offer Special Selections for Little Folks Meal Service by Waiter Outside of Dining Car—25c for Each Person Served Prices shown subject to sales tax in States where applicable.

Envelope for mailing this menu will be furnished by steward upon request