



Located in the Flint Hills at the confluence of the Kansas-Blue Rivers is Kansas State College in Manhattan, Kansas.

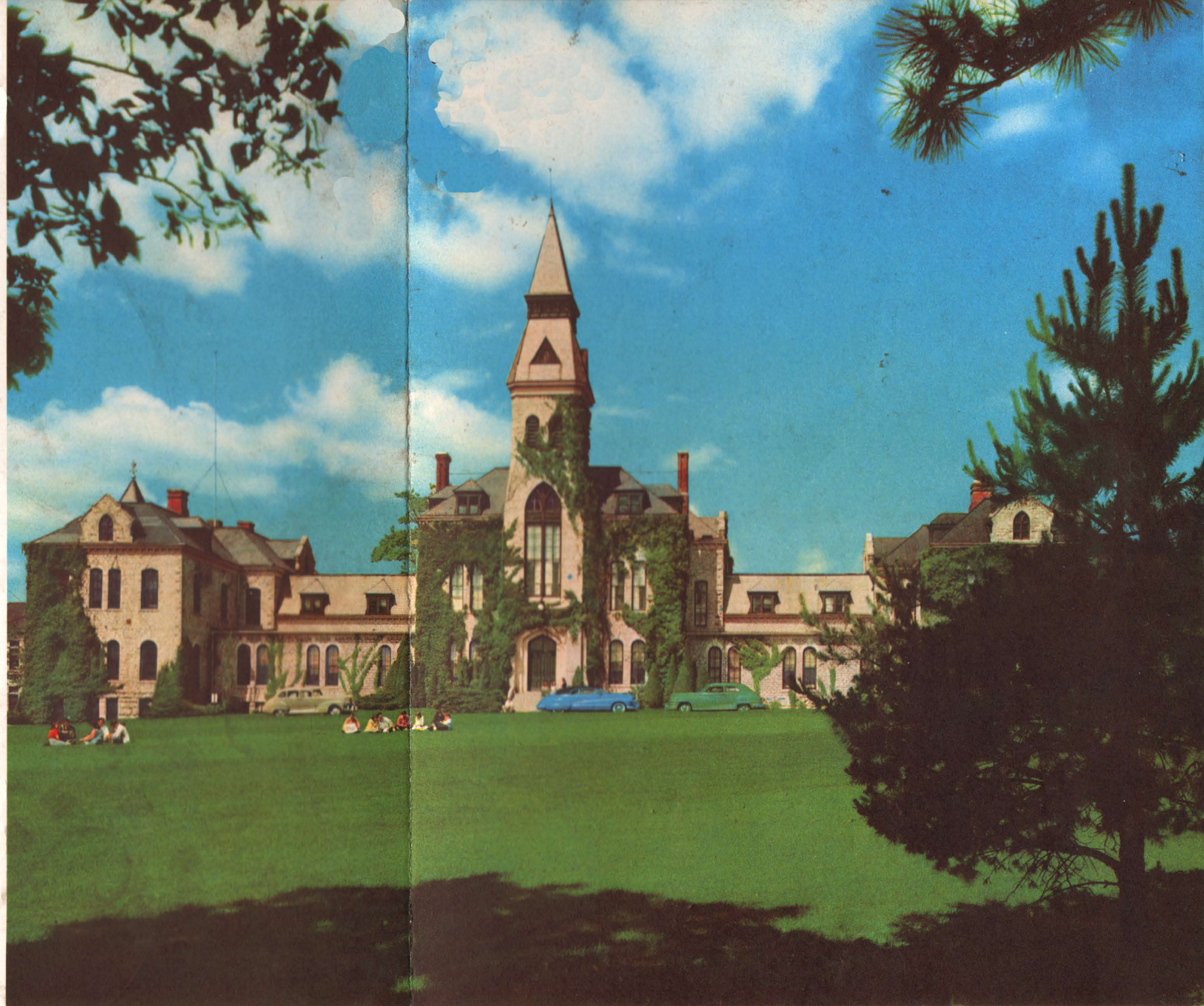
When Kansas was playing the role in United States history that resulted in its being called "Bleeding Kansas," Professor I. T. Goodnow of Providence (R. I.) Seminary organized and led a group of abolitionists to the present Manhattan townsite. From atop Bluemont hill, Prof. Goodnow said, "It is the most beautiful townsite I have ever beheld." The founding fathers immediately started Bluemont College, which in 1862 was superseded by Kansas State college by an act of Congress.

Kansas State is a technical school, training students primarily in applied science: agriculture, engineering and architecture, home economics, industrial science, veterinary medicine; and in such related subjects as technical journalism and business administration. In addition to technical training, students are given a liberal education in music, art, history, language, and literature.

The college is literally carved out of the Flint Hills—all of the buildings are of native white limestone.

Under construction are a connecting wing for the two agriculture buildings, an arts and sciences building, an addition to the engineering building, and two women's residence halls. The latest building to be dedicated is the mammoth field house, fifth largest in the nation, seating 13,000 persons.

Enrollment at Kansas State today is 5,900. Official colors are purple and white. Dr. James A. McCain was named president July 1, 1950 by the state board of regents.



*Anderson Hall, the administration building, Kansas State College, Manhattan*



## A La Carte

SEAFOOD COCKTAIL 60	FRUIT COCKTAIL 50
RIPE OR GREEN OLIVES 35	HEARTS OF CELERY 35
GRAPEFRUIT JUICE 30	TOMATO JUICE 30
TODAY'S SOUP: TUREEN 45	
AVAILABLE FRESH FISH 1.10	
BROILED LAMB CHOPS ON TOAST (2) 1.75, (1) 1.15	
ROAST BEEF HASH WITH POACHED EGG 85	
BACON AND EGGS 1.25	HAM AND EGGS 1.25
BACON 1.25, HALF PORTION 75	
HAM, FRIED OR BROILED 1.35, HALF PORTION 80	
BOILED, SCRAMBLED, FRIED OR SHIRRED EGGS (2) 50	
POACHED EGGS ON TOAST (2) 75	
PLAIN OMELET 60	SPANISH OMELET 90
HAM, CHEESE OR JELLY OMELET 85	
HASHED BROWNED OR SAUTE POTATOES 30	
STEWED TOMATOES 25	GARDEN SPINACH WITH EGG 35
GREEN PEAS 25	STRING BEANS 25
HEAD LETTUCE 45	THE SALAD BOWL 65
CHICKEN SALAD 1.25	SLICED TOMATOES 50
POTATO SALAD 40	
SANDWICHES: CHICKEN 90, CHEESE 40, HAM 60	
PEANUT BUTTER AND JELLY 35	HOT ROAST BEEF, MASHED POTATOES 1.10
FRIED EGG 40	TOASTED BACON AND TOMATO 70
BREAD AND BUTTER 15	TOAST, DRY OR BUTTERED 20
MILK TOAST 45	CREAM TOAST 70
ICE CREAM 30, WITH WAFERS 40	CANNED FRUITS 35
FRESH BAKED PIE 25; A LA MODE 45	
CHEESE: IMPORTED 65, DOMESTIC 35, WITH TOASTED CRACKERS	
MILK (Ind. Bottle) 15	BUTTERMILK 15
COFFEE (Pot) 30	POSTUM (Pot) 30
COCOA (Pot) 30	TEA (Pot) 30
INSTANT SANKA (Pot) 30	

We Would be Glad to Have You Share Your Meal 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

To expedite and improve service to you please write on meal check each menu item desired, as waiters are not permitted to accept or serve orders given verbally.

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

POTAGE A LA REINE 20 CHILLED CRANBERRY JUICE 20

HEAD LETTUCE EN MAYONNAISE 25

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

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

1. FILET OF HALIBUT SAUTE, TARTARE..... 2.00
2. OMELET WITH DICED HAM ..... 1.75
3. GRILLED SALISBURY STEAK, MUSHROOM SAUCE..... 2.05

MASHED POTATOES	MIXED VEGETABLES
FRESH BAKED PIE	ICE CREAM, WAFERS
MOULDED FRUIT JELLO	
COFFEE	TEA
COCOA	MILK
BUTTERMILK	
INSTANT SANKA OR POSTUM	
ICED TEA OR COFFEE	

### CHEF'S SPECIAL SALAD BOWL

**\$1.60**

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
VANILLA ICE CREAM, WAFERS	
COFFEE	TEA
COCOA	MILK
BUTTERMILK	

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