

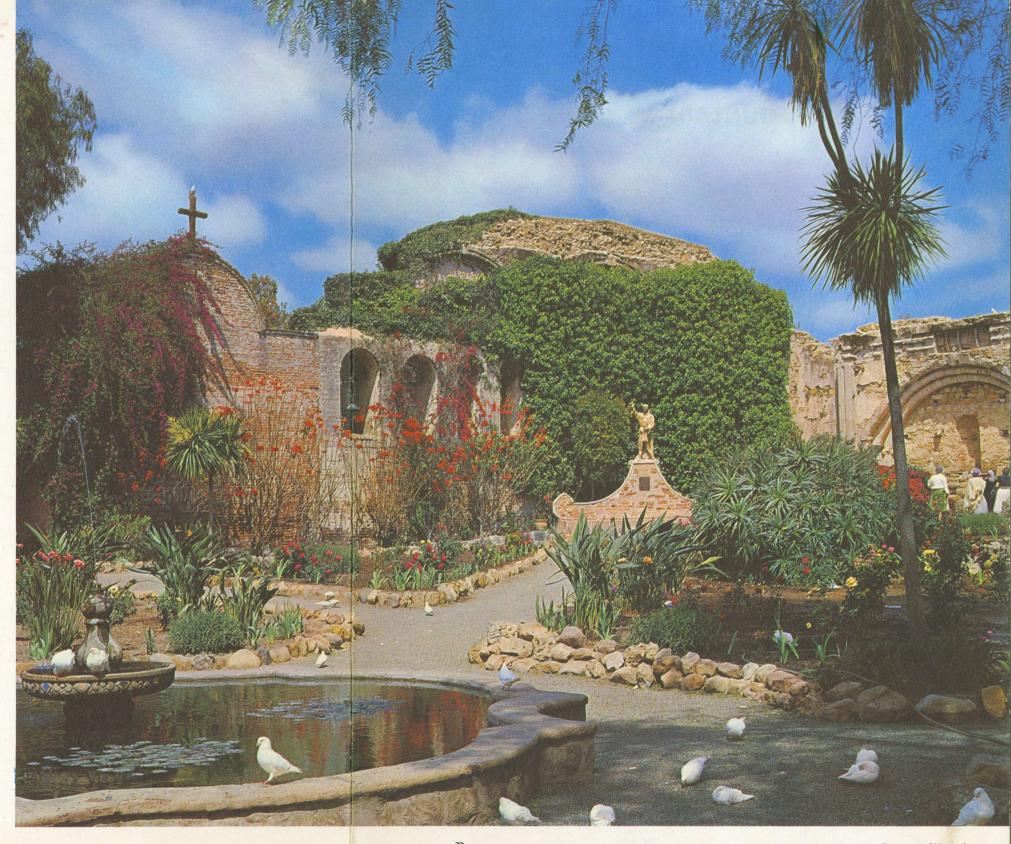
About 23 miles south of Santa Ana, on the historic El Camino Real ("The Kings Highway," U. S. 101) is the old Spanish town of San Juan Capistrano. While bypassed by the new Santa Ana-San Diego Freeway there are access roads to and from the town, for here is the famous San Juan Capistrano Mission so much-photographed and popular with California mission romanticists.

The mission was formally dedicated on Nov. 1, 1776, by Father Junipero Serra, construction started in 1797 and was completed in 1806. The church was in use only six years and three months. On December 8, 1812, an earthquake wrecked the roof, tall bell tower, the nave, etc., killing 39 of 50 of the congregation at a special mass.

The mission is famous also for its "Capistrano swallows" that have built their homes in the ruins since Spanish Colonial times. For nearly a century they have left the mission on St. John's Day, October 23, and returned in the spring on St. Joseph's Day, March 19.

In its day it was one of the most beautiful of California missions. Within the entrance to the mission enclosure (there is a small admission fee) is this beautiful garden, pictured here, beside the ruins. Opening on the garden is a museum with old Spanish vestments, manuscripts, Mexican and Spanish paintings, and statues, Indian frescoes, and other relics.

The path to the left, beyond the fountain pictured here, leads into a much larger garden area where there is a Mission school and an active parish church named for Father Serra.



Picturesque garden and ruins of San Juan Capistrano Mission in Southern California. It is one of the most visited of tourist attractions between Los Angeles and San Diego.

Coffee Shop Service Oven for Continuous Service Throughout the Day - Come in When you Desire

FOUNTAIN MENU

ice C	ream (Double Dip)35	ice Cream Cone
Sundaes (Double Dip)		
	Pineapple	Strawberry
	Chocolate	Butterscotch
	Nut Sundaes	
Milk	Shakes:	Malted Milks:
	Pineapple40	Pineapple
	Chocolate	Chocolate
	Strawberry40	Strawberry
	BAR A	MENU
Beer		
Bour	bon Highball, Straight	
Blended Whiskey Highball		
Scotch Highball		
Tom Collins		
Vodka and Tonic		
Old Fashioned		
Dry Martini		
Screv	wdriver	
Domestic Brandy		
Southern Comfort Cordial		
Orangeade or Lemonade		
Assortment of Soft Drinks		
Souv	enir Playing Cards	1.00
Ciga	rettes King Size and Popular Brand	ds40

Beer and liquor will be sold in States through which this car operates where not prohibited by law.

Liquor, Beer, Cigars, Cigarettes or Tobacco will not be sold to minors. Prices shown subject to Sales Tax in States where applicable.

WAITERS ARE INSTRUCTED NEITHER TO TAKE NOR TO SERVE ORDERS GIVEN ORALLY.

PLEASE PAY ONLY ON PRES-ENTATION OF MEAL CHECK ON WHICH YOU HAVE WRIT-TEN YOUR ORDER.

TABLE D'HOTE DINNER - \$2.75

Puree of Split Pea Soup OR

Chilled Fruit Juice

BAKED PACIFIC COAST SALMON, Point Shirley

SELECT FRIED SPRING CHICKEN, Country Gravy Choice of:

ROAST SIRLOIN OF CHOICE BEEF, Jardiniere

Baked Potato en foil

Buttered Carrots and Peas

Hot Parkerhouse Rolls

Spice Cake, Apple Sauce

Bartlett Pears Tea

Pineapple-Nut Sundae

Coffee

Milk

STREAMLINER SPECIAL STEAK DINNER - \$4.00

Grilled New York Cut Sirloin Steak

Individual Hashed Browned Potatoes

Garlic Buttered Dinner Rolls

Tossed Salad, Chef's Special Dressing Choice of Listed Desserts

Coffee

Tea

Milk

A LA CARTE

Selection of Chilled Juice 30

Today's Soup, Cup 35

SANDWICHES

Ham Sandwich 80

Cold Beef Sandwich 80

Chicken Salad Sandwich 90 Chicken Sandwich 1.10

Grilled Cheese Sandwich 75 Tuna Salad Sandwich 75

Togsted Bacon and Tomato Sandwich, Three Deck, 1.25 French Fried or Hashed Browned Potatoes 40

SALADS

Fruit Salad, Lime Ice Dressing 75 Head Lettuce, Chef's Dressing 60

Potato Salad 60 Lettuce and Tomato Salad 75

Rolls or Bread 20 Toast, Dry or Buttered 25

Freshly Baked Pie 40; A la Mode 60

Ice Cream 35; with Wafers 45

Coffee 15 Cocoa (Pot) 25 Decaffeinated Coffee (Pot) 25

Tea (Pot) 25

Milk (Ind.) 15

Iced Tea 15

Non-Caloric Sweetener Available on Request Steward Will Gladly Arrange for Any Special Diet

J. HANSINK, Manager Dining Car and Hotel Department, Union Pacfic Railroad, Omaha, Nebr.

SPECIAL - \$2.25

CHOICE BARBECUED PORK BACK RIBS FRENCH FRIED POTATOES CREAMY COLE SLAW HOT ROLLS CHOICE OF LISTED DESSERT COFFFF TEA MILK

