



The Mormon Temple and Tabernacle, and other religious edifices in "Temple Square," are usually of chief interest to the visitor in Salt Lake City. On this 10-acre square stand buildings sacred to members of the Church of Jesus Christ of Latter-day Saints (Mormons). The magnificent temple is reserved for special ceremonies and is not open to the public. Construction required 40 years (1853 to 1893). It is built of native granite hauled by ox team from Little Cottonwood, one of the canyons surrounding the city. The statue of the Angel Moroni on the tallest spire is made of hammered bronze covered with pure gold leaf.

The Tabernacle is one of the most remarkable buildings ever constructed. With a seating capacity of over 8,000 it was completed in 1867. All joints and beams were held together by rawhide thongs and wooden pegs. The soaring dome-shaped roof has no interior pillars and the resultant acoustics are pronounced and nearly perfect. A pin dropped at the front of the auditorium can be heard distinctly at the extreme rear of the building . . . a distance of 200 feet.

The Great Organ in the Tabernacle was originally built almost entirely by hand. It now has nearly 11,000 pipes ranging from  $\frac{3}{8}$  of an inch to 32 feet in length. It is said to have the richest tone of any organ in the world. Every Sunday morning at 8:30 there is an organ recital and Tabernacle choir broadcast over the CBS radio network. It and the following non-denominational service at 10:30 are open to the public. On week days there is a free organ concert from 12:00 to 12:45 p.m. The Bureau of Information provides free guided tours of Temple Square.



*This world famous Temple in Salt Lake City, Utah, is the chief sanctuary of the Mormon Church.*

# Domeliner

"CITY OF ST. LOUIS"

## A LA CARTE

Tomato Juice 40	Chilled Fruit Juice 40
String Beans 40	Green Peas 40
Fruit Salad 1.35	Chicken Salad 1.70
Today's Soup, Cup 40	Shrimp Salad 1.70
Hashed Browned Potatoes 50	
(Salad Selections Include Saltines or Toast and Beverage)	

## DINNER SPECIALTIES

### HALF FRIED SPRING CHICKEN

Served with Shoestring Potatoes, Cole Slaw,  
Vanilla Ice Cream, Wafers, and Choice of Beverage. . . . . 2.85

### TRIPLE DECK TOASTED CLUBHOUSE SANDWICH,

Vanilla Ice Cream, Wafers, and Choice of Beverage. . . . . 2.50

### CHEF'S SPECIAL SALAD BOWL

Crisp Hearts of Lettuce, Ripe Tomatoes, Radishes  
and other Spring Vegetables. Served thoroughly  
chilled with Shredded Baked Ham and Chicken or  
with Fresh Shrimp if preferred, the Chef's own  
Special Salad Dressing

Served with Cup of Soup, Melba Toast, Vanilla  
Ice Cream, Coffee, Tea or Milk. . . . . 2.35

Freshly Baked Pie 45; with Cheese 60

Pie a la Mode 65

Ice Cream 40; with Wafers 50

Chocolate or Pineapple Sundae 55

Berries in Season 60

Melon in Season 50

Selection of Cheese with Toasted Crackers 60

Milk (Ind.) 20

Buttermilk 20

Coffee (Pot) 35 (Hot or Iced)

Tea (Pot) 35 (Hot or Iced)

Decaffeinated Coffee (Pot) 35

Cocoa 35

For Collectors—Demitasse cup-and-saucer sets in exclusive Union Pacific patterns, attractively displayed in special mailing box, may be purchased on this train or ordered by mail. Inquire of your steward.

We would be glad to have you share your meal with your children. There is no extra charge or we have a nice children's menu offering Special Selections for the Little Folks.

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

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

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

PLEASE PAY ONLY ON PRESENTATION OF MEAL CHECK ON WHICH YOU HAVE WRITTEN YOUR ORDER.

## Special Sirloin Steak Dinner 5.00

### Charcoal Broiled Steak, Maitre d'Hotel

(Includes Today's Soup, Salad, Bread and Butter,  
Hashed Browned Potatoes, Dessert and Beverage)

French Fried Onions Will be Served with the Above for 50c Additional

## Dinner Table D'Hotel

Avocado Cocktail

French Onion Soup, au Crouton  
(Clam Chowder on Friday)

Chilled Tomato Juice

1. BONELESS MOUNTAIN TROUT, Maitre d'Hotel. . . . . 3.10
2. BAKED INDIVIDUAL CHICKEN PIE, Supreme. . . . . 3.00
3. GRILLED HAM STEAK, Honey Butter. . . . . 3.50
4. ROAST LEG OF YOUNG LAMB, au Natural. . . . . 3.30

WHIPPED POTATOES

GARDEN PEAS WITH MUSHROOMS

PEAR AND COTTAGE CHEESE SALAD

HOT DINNER ROLLS

STRAWBERRY SUNDAE

CHERRY COBBLER

VANILLA ICE CREAM, WAFERS

SELECTION OF CHEESE, TOASTED CRACKERS

COFFEE (Hot or Iced)

TEA (Hot or Iced)

MILK

BUTTERMILK

DECAFFEINATED COFFEE



WINE adds to your dining enjoyment!

California RED OR WHITE WINE

especially bottled

Bottle (serves two). . . . . \$1.00 with meal

Non-caloric Sweetener Available on Request

Steward will gladly arrange for any special diet

Meal Service by Waiter Outside Dining Car—50c for Each Person Served

Prices shown subject to sales tax in States where applicable

