

Few crafts of the Southwest Indian combine more skill and artistic ability than blanket weaving.

The Indian people of today follow many age-old methods of weaving that have been handed down from generation to generation.

The wool yarn is spun by hand, the colors for dyes are taken from roots of desert shrubs and the weaving looms are crudely assembled with tree limbs and scraps of wood.

No two blankets are designed exactly alike, for the weaver makes up his designs as the blanket is being woven. It is the unique and original designs of Indian blankets that make them appealing to travelers visiting the Southwest.

The Indian Weaver, by E. I. Couse, N.A., is from the Santa Fe Railway collection of paintings featuring Indians of the Southwest.



The Blanket Weaver

Chef's Suggestions

BOWL OF CHILI CON CARNE 1.05
Served with Saltine Crackers, Chocolate or Melba Sundae and Beverage

SANDWICHES

OPEN FACED CHICKEN SALAD SANDWICH 1.10
Garnished with Sliced Tomatoes, Hard Boiled Egg and Capers

AGED CHEDDAR CHEESE WITH CREAMY COLE SLAW 85
Sliced Tomato and Pickle Chips

BAKED SUGAR CURED HAM WITH POTATO SALAD 1.00
Garnished with Sliced Tomatoes and Pickle Chips

PLATE SALADS

COMBINATION SALAD BOWL, LORENZO DRESSING 1.45
Combination of Crisp Lettuce, Romaine, Chicory and other Greens, Wedges of Peeled Tomatoes, Served with Fresh Shrimp, Hard Boiled Egg and Assorted Breads.

FRUIT SALAD WITH COTTAGE CHEESE, CHATELAINE DRESSING 1.35
Cottage Cheese, Served on Crisp Lettuce, Surrounded with Fresh Fruit, Served with Raisin Bread Toast

Lettuce with Blue Cheese Dressing 50

Sliced Tomatoes 60

Cole Slaw 30

Combination 60

BEVERAGES

Coffee, Pot 35; Cup 20

Iced Tea, Glass 25

Milk 20

Instant Sanka Coffee, Cup 20

Saccharin available on request.

Sodium - Free salt substitute available on request.

A special menu for Children under 12 years of age may be had on request.

An extra charge of fifty cents each will be made for all meals served outside of Dining Car.



Luncheon Aboard the Texas Chief

FRED HARVEY SERVICE

To serve you better and expedite service waiters are NOT permitted to serve orders given orally. Please write your order.

APPETIZERS

Fresh Shrimp Cocktail 1.10

Spiced Watermelon Cubes 40

Chilled Tomato Juice 35

Cream of Potato and Leek, Vichyssoise, Cup 35; Tureen 55

Consomme en Tasse Hot or Jellied 35

ENTREES

FRIED FILETS OF WALLEYED PIKE 1.70
Tender Filets of Succulent Fresh Water Fish, Served with Tartar Sauce, Lemon Wedge, Whipped Potatoes and Mixed Green Salad

SPECIAL HAMBURGER ON TOASTED BUN 1.35
with French Fried Potatoes, Sliced Tomato, Onion, Pickle Chips and Cole Slaw

STEAMED FRANKFURTERS 1.15
Two Steaming Hot Frankfurters Served with Boston Baked Beans

BRAISED SHORT RIBS OF BEEF 1.65
Cooked with Special Care, Served with a Savory Sauce, Mixed Fresh Vegetables and Oven Browned Potatoes

COLD ASSORTED CUTS 1.40
Consisting of Baked Ham, Sliced Breast of Turkey, Aged Cheddar Cheese, Pickle Garnish and Potato Salad

(Assorted Breads Served with Above Entrees)

DESSERTS

Vanilla Ice Cream 35; with Cake 45

Cantaloupe 45; a la Mode 65

Loganberry Pie 45

Fruit Gelatin with Cream 35

Layer Cake 25; a la Mode 45

Sliced Fresh Peaches with Cream 50

Chocolate or Melba Sundae 50

Apple Pie 35; a la Mode 55

Petit Gruyere or Blue Cheese with Crackers 45

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Prices shown on this menu are subject to various state, occupation expense, school and sales taxes.