



The Blanket Weaver

Menu



Fred Harvey

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

Dinner

Price of Entree Determines Cost of Dinner

	Spiced Watermelon Cubes	
	Corn Chowder	
	or	
	Consomme en Tasse, Hot or Jellied	
	Mountain Trout Saute Meuniere with Capers	3.00
	Omelette with Fresh Mushrooms	2.20
	Roast Capon, Giblet Dressing, Compote of Plums	2.90
	Tournedos of Beef Tenderloin, Sauce Maderie	3.65
Potatoes au Gratin		New Peas
	Lettuce with Roquefort Dressing (Salad Served with Above Meals 25c. Additional)	
	Dinner Rolls	
Baked Apple	Vanilla Ice Cream with Cookies	Cherry Pie
Layer Cake	Maple Nut Sundae	Cheese Cake
	Preserved Texas Figs, Cream	
	Baronet Cheese	
Coffee	Tea	Milk

SPECIAL SIRLOIN STEAK DINNER - \$4.25		
Charcoal Broiled Sirloin Steak		
French Fried Potatoes	Chef's Salad	New Peas
	Dinner Rolls	
Coffee	Tea	Milk
CHEF'S SUGGESTION-READY TO SERVE \$1.65		
Baked Hot Ham Sandwich, Mashed Potatoes		
Ice Cream	or	Layer Cake
Coffee	Tea	Milk

Ala Carte Suggestions

	Fresh Shrimp Cocktail 1.00	Ripe Olives 40
	Spiced Watermelon Cubes 35	
	Corn Chowder, Cup 30; Tureen 50	
	Consomme en Tasse, Hot or Jellied 30	
<i>Soups</i>		
	Mountain Trout, Saute Meuniere with Capers 1.85	
	Omelette with Fresh Mushrooms 1.05	
<i>Entrees</i>	Boston Baked Pork and Beans, Brown Bread 80	
	Charcoal Broiled Sirloin Steak 3.75	
	Combination Salad Bowl, Julienne of Chicken and Hard Boiled Egg 1.10	
<i>Vegetables</i>	New Peas 30	Fresh String Beans 30
<i>Potatoes</i>	Mashed 25	Au Gratin 35
		French Fried 35
<i>Salads</i>	Romaine, Pineapple and Cottage Cheese, Plate 55	
	Chicken Salad, Plate 90	Chef's Combination, Plate 45
	Sliced Tomatoes, Plate 45	Cole Slaw, Plate 25
	Lettuce with Roquefort Dressing, Plate 45	
<i>Sandwiches</i>	Ham, Potato Salad, Sliced Tomatoes 85	
	Lettuce, Bacon and Tomato 75	Cheese, Cole Slaw, Sweet Pickles 75
<i>Breads</i>	Ry-Krisp 15	Dinner Rolls 20
		Dry or Buttered Toast 20
<i>Desserts</i>	Vanilla Ice Cream 30; with Cookies 45	
	Apple Pie 30; a la Mode 50	Cherry Pie 40
	Cheese Cake 35	Maple Nut Sundae 45
	Preserved Texas Figs, Cream 60	
	Baronet Cheese with Toasted Crackers 45	
<i>Beverages</i>	Coffee, Pot 35; Cup 20	Tea, Pot 30
		Milk 20
	Instant Sanka Coffee, Cup 15	

Saccharin available on request

3-11-5

Steward will gladly arrange for any special diet.

Parents may share their portions with Children without extra charge.

Half portions served at half price to Children under 12 years of age.

An extra charge of fifty cents each will be made for all meals

Served outside of Dining Car.

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

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.