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Meal Calls Dining Car:

Paragraph 1 revised as follows:

Breakfast: Calls except out of Oakland on Train 18 must not be made on Public Address System.

Lunch: Calls to be made over the Public Address System.

Dinner: Calls are not to be made over Public Address System. The following announcement will be made over the Public Address System throughout the entire train after you have seated the last dinner hour reservation and if seats are available:

"Attention, please. This is your dining car steward speaking. There is space available in the dining car for any who wish dinner service."

"Dining car will be open for breakfast service at 6:00 A.M. (specifying Central Time, Mountain Time or Pacific Time)." (At 5:45 A.M. on Train #18, second day out).

Train 17 - Westbound - Chicago - Oakland

1st Day Dinner

Chef's Early Dinner (Brown reservation card)
5:00 P.M. Daylight Saving Time (4:00 P.M. Standard Time)
Select Meal Menu (Red reservation card - first seating)
6:00 P.M. Daylight Saving Time (5:00 P.M. Standard Time)
Select Meal Menu (White reservation card - second seating)
7:00 P.M. Daylight Saving Time (6:00 P.M. Standard Time)
Select Meal Menu (Blue reservation card - third seating)
8:00 P.M. Daylight Saving Time (7:00 P.M. Standard Time)
Select Meal Menu (Green reservation card - fourth seating)
9:00 P.M. Daylight Saving Time (8:00 P.M. Standard Time)

2nd Day Dinner

Chef's Early Dinner (Orange reservation card - first seating)
4:15 P.M. Mountain Standard Time
Chef's Early Dinner (Yellow reservation card - second seating)
5:00 P.M. Mountain Standard Time
Select Meal Menu (Red reservation card - first seating)
6:00 P.M. Mountain Standard Time
Select Meal Menu (White reservation card - second seating)
7:00 P.M. Mountain Standard Time
Select Meal Menu (Blue reservation card - third seating)
8:00 P.M. Mountain Standard Time
Select Meal Menu (Green reservation card - fourth seating)
9:00 P.M. Mountain Standard Time

1st Day Dinner

Chef's Early Dinner (Light Blue reservation card - first seating)
4:15 P.M. Daylight Saving Time (3:15 P.M. Standard Time)
Chef's Early Dinner (Brown reservation card - second seating)
5:00 P.M. Daylight Saving Time (4:00 P.M. Standard Time)
Select Menu (Red reservation card - first seating)
6:00 P.M. Daylight Saving Time (5:00 P.M. Standard Time)
Select Menu (White reservation card - second seating)
7:00 P.M. Daylight Saving Time (6:00 P.M. Standard Time)
Select Menu (Blue Reservation card - third seating)
8:00 P.M. Daylight Saving Time (7:00 P.M. Standard Time)
Select Menu (Green reservation card - fourth seating)
9:00 P.M. Daylight Saving Time (8:00 P.M. Standard Time)

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2nd Day Dinner

Chef's Early Dinner (Orange reservation card - first seating)
4:15 P.M. Mountain Standard Time
Chef's Early Dinner (Yellow reservation card - second seating)
5:00 P.M. Mountain Standard Time
Select Meal Menu (Red reservation card - first seating)
6:00 P.M. Mountain Standard Time
Select Meal Menu (White reservation card - second seating)
7:00 P.M. Mountain Standard Time
Select Meal Menu (Blue reservation card - third seating)
8:00 P.M. Mountain Standard Time
Select Meal Menu (Green reservation card - fourth seating)
9:00 P.M. Mountain Standard Time

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Employees Meals

All uniformed train or Pullman employees in actual service will be given a 25% discount on Special, Select Meal Menu or Club Breakfast selections on their signature of employees Meal Check. A la Carte items are to be charged at full menu prices, without discount.

California Zephyr Bulletin No. 1

Variations from Standard Service
as Contained in General Rules and
Standard of Service Manual

Section II-Page 17- (Additions)

Table Setup - Chef's Early Dinner

Doily place mat and paper napkin are to be placed for each seat.

Setup - Hollow Silverware

Place doily in center of table with sugar bowls and salt and pepper cruets on doily. Water pitchers to be placed on alternate tables, handles of pitcher at all times toward aisle.

Table Setup - Silver Flatware

To right of napkin one small knife and two teaspoons. To left napkin, one small fork.

Service of Water, Bread and Butter and Beverage

Goblet, ice and water to be setup in advance. Two slices of whole wheat and two slices of white bread (cut French) placed on doily on six inch plate, together with creamer, to be placed on table just prior to service. Two plates to each table. Setup one pat of butter on butterchip for each place at same time bread is placed on table. Cup and saucer (cup inverted) to be setup in advance.

Dinner Service

Entree and potato on service plate. Vegetable in side dish. Coffee to be served from regular silver pots at the table. Milk to be poured from the carton at the table. Iced tea to be made in the pantry. Ice cream to be served in sauce dish. Finger bowls or chocolate sticks will not be served.

Section II

Addition to Pages 14 - 17

Effective with inauguration of reservation plan for dinner on California Zephyr trains 17-18, there will be a considerable increase in the number of meals served outside of the dining car.

To meet this increased demand for out of car service, certain new items of equipment will be furnished and definite rules as outlined below will govern.

The out of car service requires that the waiter who is assigned this type service be thoroughly familiar with the rules and be able to plan the service of each meal with the minimum number of trips from the dining car. He will also be held responsible for the cleanliness and condition of equipment used in this service.

TAKING THE ORDER

When notified of service required outside of dining car, the waiter assigned will deliver to the passenger menus, pencil and a meal check. The meal check should show at the top of the face of check, Pullman Car Number, space in car, time of service; check should also show date, punched as to meal, waiter number and number of passengers served.

After presenting menu and meal check, waiter should inquire in a pleasant and courteous manner if it is desired that he remain, or should he come back in a few minutes for the order. (Abide by the reply).

After meal check is written the waiter will read the check back to guest in order that he have a clear understanding and definite knowledge as to how the food is to be prepared and served; whether it is to be tray service or table service. Tray service will only be rendered in the case of an invalid or ill person who desires to be served in bed.

TRAY SERVICE SET-UP

When serving tray to a bed patient, a small table cloth should be spread on tray prior to setting it up; then place on the tray salt and pepper cruets.

Individual bag of sugar, or wrapped loaf sugar.
Glass of iced water (one for each guest).
Pitcher of cream.
Knife - fork - two teaspoons. (Dessert or Bouillon spoon, depending on food ordered)
Butter on butter chip (one for each guest).
(Jelly in ramiken along with butter on B&B plate of Breakfast service)
Napkin (one for each guest).

Cover tray with small table cloth. On arriving at room, use the cloth covering the tray over top of bed clothes to set the tray on.

OUT OF CAR SERVICE TABLE SETUP

Place on tray and deliver to room for table setup:

1 small table felt
1 small table cloth
1 napkin (for each guest)
1 salt & pepper cruet
1 glass of ice water (for each guest)
1 pitcher of cream (two if necessary)
1 butter for each guest (jelly in ramiken for breakfast)
1 bag of sugar (1 for each guest)
1 knife, fork and two teaspoons (for each guest)

Cover with small cloth and deliver to space in Pullman car; then proceed to set up table for service. When carrying tray with food, equipment or soiled dishes through cars other than dining car, it should at all times be covered with a small table cloth.

All equipment used in each service is to be listed on back of meal check. The waiter is responsible to see that dishes and equipment are returned to dining car promptly after each use and checked in after each service.

OUT OF CAR SERVICE

Appetizers: Shrimp Cocktail Serve on leaf of lettuce in cocktail (sherbet) glass
Lobster " on doily on B&B plate; garnish with lemon, serve
Crabflake " crackers, cocktail fork for service.
Seafood "

Fruit Cocktail Serve in cocktail (sherbet) glass on doily on B&B
plate; garnish with half Maraschino cherry - spoon
for service.

Relishes: Celery Serve on leaf of lettuce in sauce dish.
Olives Cover with crushed ice, butter chip for salt.
Radishes (No butter chip with pickles).
Green Onions
Pickles

Fruits: Grapefruit Serve in sauce dish underlined with B&B plate; garnish
with half red Maraschino cherry; fruit spoon for service.

Fruits: (Cont.) Cantaloupe Serve on chilled 6" plate; lemon with Honey Dew and
Honey Dew Casaba melon; spoon for service.
Casaba Melon

Watermelon Serve on chilled 9" plate; fork for service.

Whole Orange Serve on 6" plate; fruit knife and fruit spoon for service.

Sliced Orange Serve on chilled 6" plate; cocktail fork for service.

Prunes Serve in sauce dish underlined with B&B plate; spoon for
Figs service.
Pears
Peaches
Pineapple
Berries
Bananas

Baked Apple Serve in baked apple dish, underlined with B&B plate;
spoon for service.

Fruit Juice &
Vegetable Juice: Orange Juice Serve in 5 oz. juice glass on doily on B&B plate;
Grapefruit " Double portion serve in 9 oz. glass, underline same.
Pineapple " Lemon with Tomato Juice; also Worcestershire sauce
Apple " and cracker service with Tomato Juice.
Tomato

Hot Cereal: Oatmeal Serve in cereal bowl underlined with 6" plate;
Crn. of Wheat dessert spoon for service; 3 oz. pitcher of cream.

Dry Cereal: Corn Flakes Serve individual package in cereal bowl; dessert spoon
Bran " for service; 3 oz. pitcher cream.
Puffed Rice
Shredded Wheat,
etc.

Hot Soup: Vegetable Serve in hot bouillon cup; underline with saucer;
Chicken Okra bouillon spoon for service; cracker service.
Puree Mongole
Consomme, etc.

Tureen Service Serve in hot tureen underlined with tureen tray;
hot soup plate, no underliner; soup spoon for service;
cracker service.

Cold Soup: Consomme Serve in chilled bouillon cup, underlined with saucer;
Tomato Bouillon bouillon spoon, lemon, cracker service.

Sandwiches: Clubhouse Serve on hot 9" plate; hot banquet cover.

Chicken Salad Serve on 9" plate, cover with banquet cover, garnish
Ham per recipe.
Tongue
Cheese
Bacon-Tomato
Chicken

Eggs:

Omelette	Omelettes	Serve on hot 9" plate, cover with hot banquet cover;
Entrees	Plain	garnish per recipe. (Potatoes on same plate if served).
	Jelly	
	Spanish	
	Mushroom	
	Cheese, etc.	
	Ham & Eggs	Serve on hot 9" plate, cover with hot banquet cover;
	Bacon & Eggs	garnish per recipe.
	Sausage & Eggs	
	Poached Eggs	(Potatoes on same plate if served).
	on Toast, etc.	
	Shirred Eggs	Serve in shirred egg dish underlined with 6" plate;
		Hot 9" plate for service.
	Boiled Eggs	Deliver in sauce dish in shell; open and serve in hot
		egg cup at room or space; underline egg cup with saucer,
		spoon service.

Fish Entrees:

Baked Filets	Serve on hot 9" plate, cover with hot banquet cover;
Broiled Filets	garnish per recipe.
Saute Filets	
Poached Filets,	(Potatoes on same plate if served)
etc.	
Mountain Trout	Serve on hot 10" platter, cover with hot 10" platter
	inverted; remove inverted platter at time of service.
	(Potatoes in covered vegetable casserole). Garnish
	per recipe.

Fowl Entrees:

Fricasse	Serve on hot 9" plate; cover with hot banquet cover;
Stewed	garnish per recipe. (Potatoes on same plate if served).
Croquettes	
Chicken Pie	Deliver in chicken pie dish; serve on hot 9" plate
	on arrival at room. (Potatoes in covered vegetable
	casserole).
Chicken ala King	Deliver in covered casserole; serve on hot 9" plate
Creamed Chicken	on arrival at room. (Potatoes in covered vegetable
Creamed Turkey	casserole).
Fried Chicken	Serve on hot 9" plate, cover with hot banquet cover.
Broiled Squab	(Potatoes on same plate if served). Garnish per recipe.
Roast Chicken	
Roast Turkey	
Roast Duck	
Roast Capon	

Vegetable

Entrees: Vegetable
Dinner

Serve on hot 9" plate; cover with hot banquet cover.

Meat Entrees:

Bacon, Full Portion
Ham, " "
Sausage, " "
Bacon, Half Portion
Ham, " "
Sausage, " "

Serve on hot 9" plate, cover with hot banquet cover.
Garnish per recipe.

Serve on hot 7" platter, cover with hot 7" platter
inverted; remove inverted platter when served.

Sausage with Apples

Serve on hot 9" plate, cover with hot banquet cover.
(Potatoes on same plate if served).

Short Ribs
Pig Hock
Spare Ribs

Serve on hot 9" plate, cover with hot banquet cover.
(Potatoes on same plate if served). Garnish per
recipe.

Ox Joints
Beef Stew
Lamb "
Meat Pie
Sweet Breads
Southern Hash

Deliver in covered casserole; serve on hot 9" plate
on arrival at room.
(Potatoes in covered vegetable casserole if served)

Boiled Ox Tongue
New England Boiled
Dinner
Corned Beef & Cabbage
Corned Beef Hash

Serve on hot 9" plate; cover with hot banquet cover.
(Potatoes on same plate if served). Garnish per
recipe.

Lamb Chops
Pork "
Veal "
Minute Steak
Lamb "
Hamburger Steak
Ham Steak
Veal Steak
Tenderloin Steak

Serve on hot 9" plate, cover with hot banquet cover.
(Potatoes on same plate if served)

Garnish per recipe.

Sirloin Steak

Serve on hot 9" plate; cover with hot banquet cover.
(Potatoes on same plate if served). Garnish per recipe.

Roasts:

Roast Prime Rib
" Sirloin of Beef
" Lamb
" Veal
" Ham
American Pot Roast

Serve on hot 9" plate, cover with hot banquet
cover. (Potatoes on same plate if served).
Garnish per recipe.

Cold Meat
Entrees:

Assorted Cold Meats
Cold Roast Beef
" " Pork
" " Lamb
" " Ham

Serve on chilled 9" plate, cover with chilled banquet cover. If potato salad served, place on same plate. Garnish per recipe.

Potatoes:

Potatoes to be served on same plate with entree, with exception of entrees served in casserole; with these entrees or when a separate order, they are to be served in hot covered vegetable casserole.

Vegetables:

Carrots & Peas
New Peas
Beets
Stewed Corn
Spinach
Green Beans
Cut Asparagus
Stewed Tomatoes
Lima Beans
Cauliflower
Broccoli

Serve in hot covered vegetable casserole. This casserole of Hall Chinaware with cover to be preheated.

Spear Asparagus

Serve on hot 7" platter, cover with inverted hot 7" platter.

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Salads:

Lettuce, Full Portion
Lettuce & Tomato,
Full Portion
Salad Bowl, Full Portion

Serve in salad bowl, chilled 6" plate for service; dressing in sauce boat.

Sliced Tomatoes, Full
Portion

Serve on 7" chilled platter, dressing in sauce boat.

Lettuce, Half Portion
Lettuce & Tomato,
Half Portion
Sliced Tomatoes,
Half Portion

Serve on chilled 6" plate, dressing over same.

Salad Bowl, Half Portion

Serve in baked apple dish; dressing over same.

Diced Fruit Salad, Full Portion
Waldoff Salad " "
Celery & Apple Salad " "
Chicken Salad " "
Salmon Salad " "
Potato Salad " "

Serve in salad bowl; chilled 6" plate for service.

Salads: (Cont.)

Diced Fruit Salad	1/2 Portion	Serve on chilled plate; garnish per recipe.
Waldorf Salad	" "	
Celery & Apple Salad	" "	
Potato Salad	" "	

Pineapple & Cream Cheese	Serve on chilled 6" plate; dressing and as per recipe.
Bartlett pear, Cottage Cheese	

Desserts:

<u>Puddings</u>	Serve in stem (sherbet) glass; underline with doily on B&B plate; garnish per recipe.
Butterscotch	
Chocolate	
Floating Island	
Tapioca	
Jello	

TABLE D'HOTE PORTION

Serve in sauce dish underlined with B&B plate; garnish per recipe,

ALA CARTE PORTION

Serve in baked apple dish, underline with B&B plate.

Rice
Bread
Plum
Fig
Date
Fruit Cobbler

Serve on 6" plate.

Pie

Serve in baked apple dish, underline with B&B plate.

Apple Dumpling

Short Cake

Serve in baked apple dish, underline with B&B plate.

Ice Cream and
Sherbet

TABLE D'HOTE PORTION

Serve in stem (sherbet) glass; underline with doily on B&B plate; wafers on same plate.

ALA CARTE PORTION

Serve in sauce dish; underline with B&B plate. Wafers on doily on B&B plate.

Cheese:

Roquefort
Camembert
Liederkrantz
Gruyere Swiss
Philadelphia
Cream Cheese,
Toasted Wafers

Serve on doily on 6" plate; toasted wafers on same plate.

Serve on doily on 6" plate; ramiken of jelly and toasted wafers same plate.

Bread &
Cakes:

Rolls - Muffins
Assorted Bread
Graham Sticks

Serve on doily on 6" plate; fold in napkin.

Dry Toast

Serve on doily on 6" plate, fold in napkin.

Buttered Toast

Serve on doily on 6" plate, cover with cake cover.

Bread &
Cakes: (Cont.)

Crackers or Wafers	Serve on doily on 6" plate.
Wheat Cakes Corn " Buckwheat Cakes	Serve on hot 9" plate; cover with hot banquet cover.
French Toast	Serve on hot 9" plate; cover with hot banquet cover.
Butter:	
Breakfast Service	Serve on chilled B&B plate; ramiken of jelly on same plate.
Lunch & Dinner	Serve on chilled butter chip.
Beverage:	
Water	Place ice in glass - fill with water.
Coffee	Preheat special room service Thermos coffee pot; fill and serve at room; hot cup and saucer.
Hot Tea	Preheat special room service Thermos pot; fill with boiling water; place one tea bag in empty hot tea pot; fill with hot water at room; hot cup and saucer; Slice of lemon on B&B plate.
Iced Tea	Serve in 14 oz. iced tea glass; underline with sauce dish; iced teaspoon; 1/8 lemon.
Hot Chocolate	Preheat special room service Thermos coffee pot; fill with hot chocolate; serve hot cup and saucer.
Postum	Preheat special room service Thermos coffee pot; fill with boiling hot water; serve individual package of Postum. Hot cup and saucer - prepare Postum at room.
Milk Buttermilk	Serve individual bottle. Open at room. Pour in glass and remove container.
Iced Coffee	Serve in 14 oz. iced tea glass, underline with sauce dish, iced teaspoon; cream and sugar.
Lemonade and Orangeade	Serve in 14 oz. iced tea glass; underline with sauce dish, iced teaspoon and straw for service. Garnish per recipe.

In the use of Banquet covers and platters to cover various food items to keep them hot, they should be removed and returned to the dining car at the time the food is served in the room or space.

After delivery of each service to room or space the waiter should again check to see that he did not overlook bringing--water, butter, bread, cream, sugar, salt and pepper, or condiments, such as Worcestershire Sauce, Chili Sauce, Vinegar, Salad Dressing, etc.

Section IV

Page 27 (Revision)

Public Address Announcement

Third and Fourth paragraphs:

Eliminate the word "dinner"

Reservation plan for dinner service does not contemplate using Public Address System to make dinner calls.

P. M. Scott

C. A. Wall

H. G. Wyman

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