



SPECIAL HOLIDAY ISSUE

December 1966



MERRY CHRISTMAS-HAPPY NEW YEAR!
Throughout Western International Hotels these greetings in many countries and in many languages express the warm holiday wishes of our W. I. H. family. To see how we celebrate this festive occasion look inside . . .

front!

A monthly publication for the employees of

Western International Hotels
Editorial Offices

The Olympic, Seattle, Washington 98111
Gabe FonsecaEditor
LITHO IN U.S.A.

President's Corner



Merry Christmas! Happy New Year!

Throughout the world the friendly sincerity of these greetings during this season is genuinely meant and understood. For many of us, these well wishes are really an expression of the way we feel towards our fellow man throughout the year.

We like to think this is particularly true of hotel people. Basically, most of us are in this "people business" because we like people. On the whole we are a friendly group . . . we enjoy meeting, greeting, mixing and working with all sorts of people from all over the world.

We are their gracious hosts as well as their willing servants. We like to make them feel welcome and to cater to their needs.

We provide for their safety and protection, their food and lodging, their entertainment and their comfort.

We try to understand their problems or difficulties, yet we respect and help maintain their privacy.

We bid them return when they leave and welcome them openly when they do.

We do all of this, not just because it is expected of us, but because we genuinely like people.

At this season, we offer our greetings because it is a very special time to do so! And because it is that very special time this is our opportunity also to wish each one of you a very sincere . . .

**MERRY CHRISTMAS!
HAPPY NEW YEAR!**

**Edward E. Carlson
President
Western International Hotels**



RESERVATIONS
CONFIRMED
THROUGHOUT WIH!

COMINGS AND GOINGS

Several recent personnel appointments have been made affecting the Mexican properties of WIH de Mexico as follows: *Federico Jimenez O'Farrill*, General Manager of The Alameda, has been appointed general manager of the Camino Real in Mexico City now beginning construction . . . replacing O'Farrill is *John Berthelot* as new general manager of The Alameda . . . *Nicolas Sainz*, managing director of The Camino Real in Saltillo is appointed project director for the Camino Real in Mexico City . . . *Roberto Lopez Garza* has been appointed manager of The El Encanto Motor Inn in Hermosillo replacing *Juan Delgado* who has been promoted to manager of Los Tres Rios Motor Hotel in Culiacan. . . . *Fernando Guerrero* has been named manager of the Victoria Hotel in Oaxaca . . . *Eugenio Garcia Davila* is new chief accountant for The Virrey de Mendoza in Morelia and The Posada de Don Vasco in Patzcuaro . . . new public relations director for The Caleta in Acapulco is *Michael Hayes* . . . *Ernesto Barberi*, former night auditor of The Century Plaza, has joined the staff of WIH de Mexico as an administrative assistant to *Rodolfo Casparius*, general manager. . .

EDITORIAL FRONT!

Last fall, while visiting a correspondent in one of our hotels, we noticed a small snapshot among his files taken during a staff Christmas party. Though the print was dark and a little off focus, the group festivity of the occasion was captured with candid clarity.

This gave us the inspiration to produce this special and enlarged holiday issue. We thought it would be fun to invite Front! readers to share in these past holiday celebrations with all our WIH family through stories and pictures. The response for contributions from our correspondents was so well received that we've added four more pages to this issue. (See the special section, "Front! takes a holiday tour of WIH".) We hope you'll enjoy this holiday "family album" as much as we did in putting it together.

We want to especially thank our correspondents for their extra efforts in digging up the material for this issue. This is a good time, too, to offer our heartfelt appreciation and thanks to all our staff correspondents and others for their regular contributions to Front! To them and to all our readers throughout our great Western International Hotels family, we wish you a very Merry Christmas and a Happy and Prosperous New Year!

Gabe Fonseca
Editor, Front!

Correspondents

This is the list of Front! correspondents. Please get in touch with your correspondent if you have any news for your paper:

Alameda, Michel Sauve; Anchorage - Westward, Bill Mueller; Avila, Mrs. S. Guzman Blanco; Bannock, Sandra C. Brown; Baranof, Don Ketchen; Bayshore Inn, Mike Bowes; Benjamin Franklin, John Corey; Benson, Ruth Turner; Boise, Maxine Sargent; Calgary Inn, Betty Poaps; Camino Real (Juarez), Miss Lourdes Lopez; Camino Real (Tampico), Elena Calderon; Caravan Inn, Daphne Dicino; Carefree Inn, Jane Miller; Century Plaza, Jayne Kear; Continental Plaza, Audri Adams; Cosmopolitan, Jack Gaines; Davenport, Gayle Jewell; Fairbanks Inn, Ann Payne; Finlen, Terry Neils; Georgia, Frank Starnes; Guatemala-Biltmore, William Jauregui, Jr.; The Miramar, Robert Yue; Northern, Con Carter; Oasis, Willow Martin; Olympic Jo Brarud; Owyhee, Clyde White; Palace, Norhikko Yahata; Rainbow, Esther De Vault; St. Francis, Jane Dillon; Sir Francis Drake, Jane Dillon; Space Needle Restaurant, Leonard Erickson; Western International Hotels Executive Office, Frances Vitulli; Western Service, Rose Shaffer; WIH Credit and Accounting, Dusty Borden and Sharon Coyne; HCA Executive Office, Martha Raho.

Front! Pictorial



"Blowing of the conch shell," a traditional call to evening festivities at The Ilkai, is spoofed by Lee Jenks, resident manager, flanked by torch bearers Mike Fleming [left] and Harvey Keating during a skit at The Ilkai employees annual awards dinner.



Impressed with the excellent service he received from Barbara McGoldrick, waitress at The Century Plaza's Cafe Plaza, one of her customers presented her with a dozen red roses in appreciation.



Tom Barker, manager of the newly opened Golden Chalice specialty restaurant at The Caravan Inn, is shown here serving one of the exciting flaming entrees from the menu.



Egon Peterson, executive chef at The Cosmopolitan Hotel, points to a panel display photo of himself being displayed to viewers at The Denver International Airport promoting Colorado beef.



Back to their offices in Seattle after their triumphant success at The Century Plaza are these Western Service Design Department members above. From left are: Chuck Comstock, vice-president, John Fikkan, interior designer, Don Robbins, vice-president and Brian Handley, assistant to design manager.



Romano Bonagure, pastry chef at The St. Francis Hotel with "Roman Beauty," his four-tier wedding cake creation elaborately decorated entirely of spun sugar.

Western News Notes

Benson Hosts Annual F & B Conference

From all over Western Hotel land Food and Beverage people, catering managers and chefs gathered at The Benson Hotel for the annual Food and Beverage conference in September.

As with all previous conferences, the emphasis was on the discussion of mutual problems and exchange and exploration of new or improved methods and service ideas. Workshop group meets, speakers and general discus-

for the outstanding menu submitted by a hotel in one or all seven categories. Six hotels, The Anchorage-Westward, Benson (two awards), Bannock, Northern, Olympic and Century Plaza (eight awards) came off with the winning scrolls.

A new award category this year was the Golden Chalice Award for the beverage department. The Davenport Hotel's Matador Room won the



Calgary Inn receives a Golden Chalice award for outstanding Drink and Wine List. From left: Walter Chell, Owls Nest Manager, Joe Calilhan, F & B Committee Chairman, and John Luvisotto, Calgary Inn F & B Manager.



Walter Roth, chef, and Jack Borg, F & B Manager of The Century Plaza clutch a handful of Silver Spoon Award scrolls.



From left: Max Birnbach, Catering Manager of The Benson, Joe Callihan, Bob Dupar, Stan Raile, Bartender and Ivan Runge, Chef. The Benson was awarded two Silver Spoons and Raile won Outstanding Drink Award.

sion sessions programmed the three-day event.

The theme of this year's conference was "Quality training for Profit". As a "take home" project, members were asked to develop a training manual, (based on the training manual guide developed for the opening of The Century Plaza) for their own property. This manual was to apply to all staff members within the department, such as waiters and cooks and bartenders. They were also asked to write complete job descriptions for each position in their department.

A conference highlight was the presentation of the Silver Spoon Awards

"Outstanding Drink Promotion" recognition for their Purple Bull drink. The Owls Nest of The Calgary Inn was judged best for the "Outstanding Drink List" prize and Stan Raile, bartender at The Benson Hotel, received an award for his development of the "most outstanding drink" . . . the "Sunburst".

Kurt Wuest, executive chef of The Continental Plaza, was presented with Western Hotels "Master Chefs" Medallion thus investing him into the Academy of Master Chefs. Newly elected president of the Academy was chef Dean Atkinson of The Ilikai.



F & B award for Outstanding Drink Promotion goes to Art Beaulier, Davenport Matador Room manager, left.

Richard Garrison, Rainbow Hotel desk clerk and night auditor (and poet), has contributed the following original verse for the enjoyment of Front readers:

Until you've cooled your youth-proud brow in humility's clean water, and wed your strength and arrogance with Wisdom's fleeting daughter, Don't wave your standards high above your crashing, thunderous wake— For you are not a man, my friend. No muse cries for your sake. Though legions crumble at the walls, and barbarous forces rise To cut out Truth's sad tongue, and put out Coution's eyes. Fate sits babbling in her corner just as she did before. and Destiny forever, sits too high for whim or war.

HOLY HOTEL ! CAPED CRUSADER BUZZES THE BEN

Was it Batman on a crusading caper or was it a promotion gimmick for a local premiere of the "Return of the Vampires"?

The front desk crew at The Benjamin Franklin nervously considered these possibilities recently when a small bat was discovered in the hotel lobby. While his lobby chums stood transfixed in apprehension, front office manager, Jim (Robin) Martinez, captured the creature and ejected it without bat-ing an eye! With the calm aplomb of an experienced desk man, Martinez reached for his smelling salts and sniffed off his heroic action with an "all in a day's work" explanation to his admiring viewers. Zowie!

Front! Takes A Holiday Tour Of Western International Hotels

Varied Activities Herald Hotel Holiday Festivities

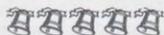
The holiday season at **The Carefree Inn** marks a major golf tournament event at adjoining championship Desert Forest Golf Club. Carefree hosts the Dunlop Rubber Company's Master Pro-Am golf tournament. The tourney will feature, among others, top players Dow Finterwald and Charles Sifford.



The beautiful **Davenport** lobby in all its holiday finery is the traditional center of activity for down-town Spokane. Here is where everyone meets before and after activities, where carolers give impromptu concerts, where out of towners come to ooh and aah over the beauty of the tree and where local residents drop in for a look at "what has the Davenport done this year."



The **Bannock Hotel** will probably be one of the most thoroughly decorated hotel in the WIH family! A contest has been conducted among the various hotel departments for the best decorations. A surprise gift will be awarded the winning department. This should call for a lot of festive ingenuity!



The friendly spirit of Christmas is expressed towards guests in a traditional gesture for **The Rainbow Hotel**. Regular customers, who are in frequently for meals, cocktails and rooms, are invited to the gaily decorated Silk & Saddle Room for an egg-nog or cup of holiday punch on an afternoon. Department heads of the hotel act as hosts welcoming these guests and visiting with them. An annual tree decorating party is held with department heads assisting in the decoration of Christmas trees and other areas of the hotel followed by the sing-

ing of carols. The Great Falls Ad Club annual holiday frolic, which is the city's outstanding holiday event of the year, is also held at **The Rainbow**.



Located, as it is, on Chicago's "Magnificent Mile," **The Continental Plaza** lights up its exterior with the same Italian white lights that has made such a world famous spectacular of this length of Michigan Avenue. The sweeping marquee and the large plantings which surround the base of the hotel are festooned with these lights and poinsettias. The focal point of the Christmas display, however, is in the hotel lobby where a spotlight holiday scene draws a large audience of admiring parents and children. Each year all the employees of the Continental Plaza are the guests of honor at a Christmas party held in the hotel's ballroom where music, entertainment and carol singing highlight the event.



The magnificent tree in the lobby of **The Davenport Hotel**.



The **Hotel Ritz** in Mexico City is the scene of a gala Christmas party for employees shortly before the holiday. Music is provided for dancing and the hotel owners are among the celebrants joining in on the fun.



Employees of **The Hotel Ritz** Christmas party gather round for a holiday photo.

FRONT! CHRISTMAS CAROL

Greetings at this Holiday time
To Western's people in every clime.
From warm Caracas to snowy Juneau
A Merry Christmas and a happy —
you know!

Best wishes to every gal and guy
From calm Kyoto to bustling Chi.

And to every hotel we can squeeze in
Wishing a full house throughout the season.

To the Plaza's, Continental, Antlers and
Century

From the top of the Northern to the
Leopold entry

To **The Camino Reals** [plus two on the
board]

The Bonaventure opening we're
working toward.

From the motor inn's Bannock in Pocatello
To the El Encanto in Hermosillo,
And the Finlen in Butte and Boise's Owyhee.
To the Ilikai Hotel in Honolulu, Hawaii,
And the Space Needle and Los Tres
Rios motel,

The Guatemala Biltmore and Ben
Franklin hotel.

To Acapulco's Caleta and El Mirador.

To the Inn's, the Caravan and expanding
Bayshore,

The Fairbanks in Fairbanks and
Calgary's Calgary,

And Victoria's Imperial and Carefree's
Carefree.

To the Sir Francis Drake in old San
Francisco,

The Baranof Hotel, [theres still more
to go!]

To the Oasis, the Rainbow and Georgia
on my mind

And the Davenport [hotel—not the
sitting on kind!]

To the Anchorage Westward, the Benson
on Broadway

The St. Francis and Miramar both by
a broad bay.

The Virrey de Mendoza, the Posada de
Don Vasco

The Alameda, the Victoria and Francis
in Mexico.

And we won't overlook while we're south
of the border

The De Cortes, Majestic and Ritz, in
alphabetical order.

To the Boise, the Avila, and the
Cosmopolitan

And the Miyako and Palace hotels in Japan.

To the upcoming Metropolitan
Detroit hotel

And the San Francisco Miyako upcoming
as well.

Let's count 'em all now—let me check
real quick

Good grief, I almost forgot the
"flagship" Olympic.

To our family of Western International
Hotels,

And the people who run 'em — all
great guys and gals,

We lift up our glass in a toast loud
and clear

"Merry Christmas to all and a Happy
New Year!"

Front! Takes A Holiday Tour Of Western International Hotels

Georgia Rings Out with Voices of Christmas

In the week prior to Christmas Day, the public areas of The Georgia Hotel ring sweetly with the caroling of children's choirs heralding the season. Each morning and noon hour various school choirs from throughout the city entertain hotel guests with these "Sing at Christmas" programs.

This tradition has become so eagerly anticipated by these choir groups that long before the season arrives student inquiries besiege The Georgia for their particular performance schedules. Following their "Sing" a light luncheon is served and, whenever possible, a brief tour of the hotel

is made.

A Christmas party is scheduled each year for the families of staff members of the hotel, and one of the special attractions last year was a visit to the children by Snow White's seven dwarfs.

The Georgia is also known throughout the area for its special Christmas Day dining attractions which includes a special parade of the boar's head by executive chef, Xavier Hetzman and entourage. The colorful display of special dishes has become one of the most popular holiday traditions of Vancouver.



Children's choir singing carols in Georgia lobby.



The catering staff of the Hotel Miramar poses with 3 [count 'em] Santa Clauses.



[Right] Gladys Czerwinsky, Rainbow head waitress and Dennis Zitterich, banquet steward with their holiday creation, the "Jolly Snow Man."



[Above] Benson housekeeping staff at Yuletide party.

Special Food, Wine, Mark Japanese New Year

"Omedeto", this familiar greeting, meaning congratulations, is heard everywhere throughout Japan during the New Year.

The New Year is a joyous event in Japan and both The Palace and Miyako Hotels participate in the holiday festivities which includes the serving of special foods and wine and the display of traditional decorations. The first meal on the first day of the year is a great event. Each item on the menu has a symbolic meaning signifying such well wishes for the coming year as, "good health", "good luck," "long life", etc. This "Osechi" cuisine, as it is called, includes such delicacies as carp, both raw and cooked, seaweed, lotus roots and yellow chrysanthemum petal salad. Each dish graciously served with the traditional Japanese talent for artistic design, color and appearance. With the meal goes a special wine, or "O-toso", a sweet sake flavored with spices and believed to have preventative power against illness. It is usually served in small ceramic cups or Japan-ware.

This New Year's menu is served at The Palace Hotel main dining room from January first through third.



A Palace Hotel staff member stands in front of traditional lobby New Year's display. Each item of the display symbolizes a specific New Year's wish.

Front! Takes A Holiday Tour Of Western International Hotels



The Calgary Inn's Owls Nest Manager, Will Reichelt with his "Santa's helpers," Helen Chong and Dolores Bender.

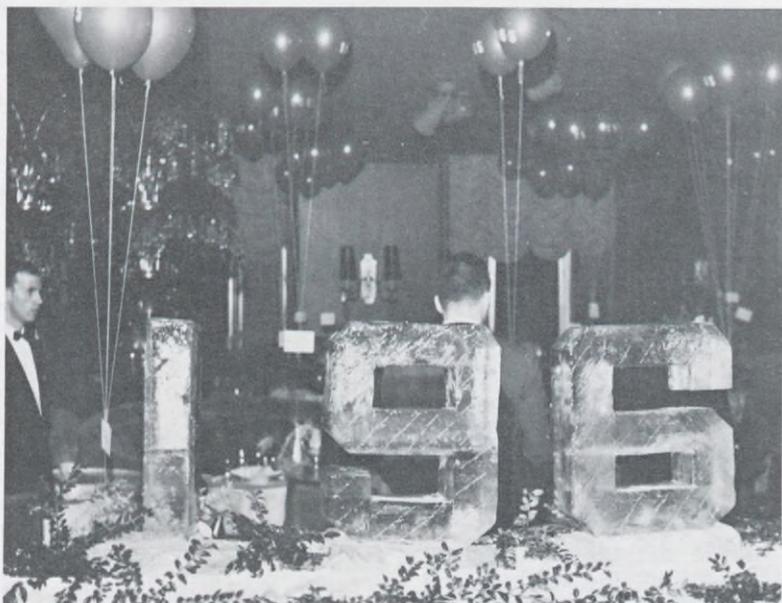


Jeanette Moor [left] walks off with a door prize at The Benjamin Franklin employee Christmas party.

Avila Highlights Spirit of Christmas Giving

The true spirit of Christmas giving is a highlight of the Christmas season at The Hotel Avila in Caracas. For the past two years, in cooperation with a program inaugurated by the wife of the President of Venezuela, The Avila has given a luncheon party for 100 underprivileged children in Caracas. Besides the sumptuous feast, the children are given toys, candy and table favors. The event usually takes place on the Sunday before Christmas Day and is one that is as eagerly looked forward to by The Avila staffers as it is by the children.

A Christmas party is also given for the employees and their children each year during the week prior to Christmas. One of the employees dresses as Santa Claus and distributes a gift to each child. A typically Venezuelan orchestra entertains with the playing of "Aguinaldos" (Venezuelan Christmas Songs) as well as the universally traditionally Christmas carols.



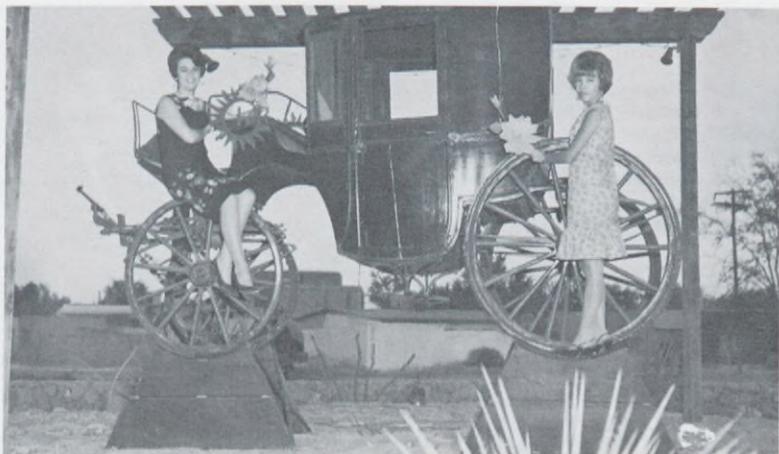
New Year's Eve sees the old year "melt away" with the help of these Continental Plaza ice carvings.

New Year's Spectacular At Continental Plaza

A special holiday show is presented in the Consort, the elegant rooftop restaurant of The Continental Plaza, which presents the talents of all the entertainers appearing in the hotel. There is a teaser show at 9:30 p.m. and an hour-long show at 12:30 a.m. to herald the New Year. At each table a cluster of helium-filled red balloons with the old year on them is tied to the silver packet of party favors. At midnight, all customers pull down the balloons and puncture them, which is the cue to start the spectacular Ice Parade of the new year.

During the course of the evening's festivities, the buffet table holds ice numerals of the old year, timed to melt down as the hours wane. Precisely at midnight, the New Year is "put on ice", borne through the room on the shoulders of Consort waiters to the strains of Auld Lang Syne.

This year for the first time the Cantina show lounge will remain open for New Year's Eve owing to the tremendous inquiries into Cantina festivities of last year.



Miss Lourdes Lopez and Miss Guadalupe Hernandez of The Camino Real in Juarez are decorating the famous Diligencia, a symbol of many Western Hotels de Mexico properties, for the holidays.

Western News Notes

Bullfighter's Dinner Is Matador Winner – Ole!

Winning bravo's at The Davenport's Matador dining room these days is an adventuresome new menu sensation labeled the "Fiesta Bullfighter's Dinner." Intended for four persons, the meal is served on a large wooden tray extending the full length of the table. Assorted fresh vegetables and cooked lobster tails are placed on each end of the tray. In the center is a small chafing dish and various sauces in which to dip the meat. Tender cooked pieces of beef, skewered on a flaming sword, are served in-

dividually to each guest by the wine steward. Each diner then serves himself from the tray and warms his meat chunks over the chafing dish before dipping them into his sauce selection.

The real fun and games begin, however, with the wine accompaniment.

The wine is served in a parrone, a large cruet shaped bottle with a small opening on one side, just as it is served throughout Spain and Mexico. The trick is to grab the perrone by the neck, tilt back your head and pour a stream of wine into your mouth from varying distances without spilling on your face or clothing. But just as a precaution, plastic lined ruffled bibs are provided each guest.



Enjoying a Fiesta Bullfighter's Dinner are these Davenporters from left [face hidden] Art Beaulier, Matador Manager, Sherri Brickner, Matador hostess, Gayle Jewell, executive secretary and Bill Wells, purchasing agent.



Evelyn Burton, payroll clerk at The Davenport Hotel, poses with "Joker Jim," a twelve-year-old grey Arab gelding. The gelding is the latest addition to her husband Bob's hobby of training pets for shows, particularly benefits for under-privileged persons.

They also have five dogs which Evelyn trains for shows for shut-ins and benefit performances throughout the area. Bob is a trainer in dog obedience classes and often works with charitable organizations as well.

Front! salutes the unselfishness of this fine couple for giving of their time and talent for the benefit and pleasure of those less fortunate.

Piccadilly Corner Has "Smashing" Opening!

It was like a bit of "Merrie Olde England" come alive from the pages of Tom Jones on opening night of The Olympic's new English pub, the Piccadilly Corner. The spirited cockney accents of the fetching barmaids (wenches) mixed with the happy chatter of the delighted guests. A rinky-tink piano player pounded out music hall favorites as well as popular sing-along tunes with the wenches (bar-

maids) joining in on a chorus or two during a lull in the service.

By all indications, the pub is destined a popular favorite with local citizens and hotel guests alike. The room, with its inlaid parquet floors, handsome wood paneling, 18th and 19th century fixture adaptations and decorations, exudes all the warmth and orations, exudes all the warm friendliness of its English predecessors.

Imported beer and ale may be ordered by the tankard or the yard. Speciality drinks arrive with courtesy cheese 'n crackers. Beefsteak and kidney pie, London broil and English trifle are a few of the speciality items offered on the menu board. All food and beverages are served by waitresses (wenches, barmaids) attractively dressed in early English pub costumes. "Ey, luv, the Piccadilly Corner is definitely a dilly!"



"It tears yer 'cart strings Matey." Beryl Brandmarker, Piccadilly Corner hostess and entertainer, blasts out a ballad accompanied by Jack Ross on the rinky-tink keyboard.

Allen S a a r i, Piccadilly Corner Room Manager, looks bemused as quaffer quaffs a yard of the finest.



Front! International



This attractive group of Mexican señoritas are waitresses at the La Fonda del Sol coffee shop of the Camino Real Hotel in Juarez. From left standing, Miss Manuela Gardea and Consuelo Sanchez. Seated, Miss Reyna Barraza, Irma Lucero and Socorro Neri.



Recent visitors to the Hotel Miramar in Hong Kong were WIH executive vice-president L. P. Himmelman and vice president and general manager of the Ilikai Hotel, Mr. James E. Durham photographed with the hotel executive staff and public relations officers, [from left to right] seated: Messers. Albert Young, Rudy Choy, James E. Durham, L. P. Himmelman, W. K. Cheng, T. K. Lui; standing: Manuel Woo, Miss Kathy Fung, Eddie Yeung, Miss Wendy Hutchins, Robert Yue, Miss Grace Ng, K. Y. Lam, S. Y. Lam.



Beautiful, talented Miss Yuen Lai-chi models one of many extravagant costumes worn by the cast at the Hotel Miramar's Cantonese Opera performances in the Mandarin Theatre Restaurant. Miss Lai-Chi, a member of the cast, is holding a pee-pa or Chinese mandolin used in the show.



When the Hotel Ritz in Mexico City celebrated its fortieth anniversary recently, the elaborately designed cake, shown in the photo above, highlighted the occasion.

INN-SIDE HCA

From Hotel Corporation of America's employee publication, Inn-Side HCA, we've gleaned the following news notes of interest to Front! readers:

LOGAN INTERNATIONAL HOTEL

On August 1, HCA acquired the 230-room International Hotel at Logan Airport in East Boston. Slated for significant improvements, paralleling the airport's own development program, future plans call for the addition of 100 guest rooms, creation of a specialty restaurant, a conference center as well as improvements to the hotel's physical appearance. Appointed general manager of Logan International Hotel is James P. Kelly.

SOMERSET REFURBISHED

Completion of the program for a

thoroughly refurbished Somerset Hotel was announced by HCA for this Boston-based property. Construction of a new 350-car garage addition is well underway and is scheduled to open late this fall.

NOTES . . .

The new addition to the Balmoral Club in the Bahamas, the 145-room Balmoral Manor, is now nearing completion and will be ready to receive guests during the 1966-67 winter season . . . Mrs. Pat Solon has been named manager of HCA's Personal Reservations Service office in New York . . . The Grand ballroom of the Hotel America in Houston has been completely renovated and was reopened to the public in September.

CROSSWORD PUZZLER ANSWERS

- | | | |
|---------------|-------------|--------------|
| ACROSS | | |
| 1. ad | 26. ton | 6. knot |
| 7. mad | 27. r.p.m. | 10. men |
| 8. lea | 29. bunts | 11. s.r.o. |
| 9. tic | 31. ra | 13. wane |
| 10. moors | 32. decor | 14. smear |
| 12. eh | 33. ethos | 16. layover |
| 13. weepers | 35. or | 18. non pros |
| 15. elan | 36. as | 20. nature |
| 17. omni | | 21. winter |
| 19. ran | DOWN | 27. on |
| 22. eos | 1. am | 29. boy |
| 23. rye | 2. day | 30. st. |
| 24. ant | 3. aloe | 32. perform |
| 25. yo | 4. people | 34. ha |
| | 5. pare | |

Front! Photo Album

1. Leah Bitar, The Benson's Picadilly Bar cocktail waitress in her "Beefeaters" uniform.

1



3. In style for the Golden Days celebration is Fairbanks Inn desk clerk, John Scott.

2. Tony Viramontes is new at The Benjamin Franklin as banquet dishwasher.

2



5. On the job since the Space Needle opened, are Margret Rice, waitress [left], Iva Effelson, hat check girl and Rose Asselin, waitress.

3



4



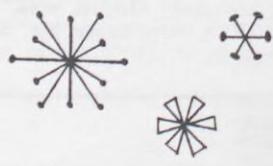
5



6



7



8

4. Fran Smith and Margaret Cross are two charmers with the WIH reservations office.

7. Mrs. Dorothy McDonald recently promoted to Coffee Shop manager at The Leopold.

6. Peach of a secretary is Audry Peach, secretary to Mike Lambert, manager of The Calgary Inn.



8. Ada Huang, Century Plaza elevator starter, cheerfully assists guests in her pretty costume.

Front! Features

RECIPES I LIKE BEST

Everett Miller, executive chef of The Bayshore, gifts Front! readers this month with his superb turkey



CHEF MILLER

stuffing variation just in time for holiday menu try out. It is called, "Father Christmas Stuffing" and Chef Miller also highly recommends it for goose or capon. The easy preparation instructions are given below.

Including his present position with the Bayshore Inn as executive chef since 1965, Miller has been with Western International Hotels for a total of eleven years. It was in October of 1965 when he joined The Olympic staff as chef saucier, in 1959, he was transferred to The Sir Francis Drake as sous chef and a year later, in 1960, he was made chef of The Bannock. From 1961 until his Bayshore appointment he worked as executive chef for two former Western properties, The Multnomah in Portland and the Hotel del Coronado in California.

One of chef Miller's most unique cooking experiences occurred early in his career when he cruised as chef aboard a 140 foot private motor vessel, the Coronia, for a year's tour of the South Pacific.

FATHER CHRISTMAS STUFFING

Ingredients:

- ½ lb. sausage livers of the turkey minced quite fine
- 2 onions diced medium
- 2 stalks celery diced medium
- 2 apples coarsely chopped
- ½ cup chestnuts coarsely chopped and cooked
- ½ cup raisins (plump)
- 4 cups dry white bread cubes — soaked in
- 1 cup turkey stock ½ tsp. thyme
- ¼ cup sherry ¼ tsp. oregano
- 2 tbles. chopped parsley
- 1 egg, salt and pepper to taste

Preparation:

Slowly fry the sausage, crumbling it into small pieces. Discard all but about 3 tablespoons of the fat and add the onions and celery — cook slowly until soft. Add the remainder of the ingredients except the bread, stock and sherry and saute for a few minutes. Soak the bread in the stock and sherry. Mix in the egg — combine all ingredients, correct the seasoning.

LOBBY QUIZ

This month's quiz deals with holiday traditions and customs as celebrated by our WIH family. After reading this issue of Front! can you answer the following:

QUESTIONS:

1. The traditional "Posadas" is celebrated in which WIH country?
2. "Osechi" cuisine is served at the Palace Hotel on what day?
3. "Aguinaldos" are traditional Christmas songs of what country?
4. The new year is "put on ice" at which WIH hotel?
5. "Parading the Boars head" is a holiday custom of this hotel.

ANSWERS:

1. Mexico
2. New Year's Day
3. Venezuela
4. The Continental Plaza
5. The Georgia

Wife to husband at buffet supper, "That's the fifth time you've gone back for more fried chicken; doesn't it embarrass you?" "Not at all", replied the husband calmly, "I keep telling them I'm getting it for you".

The astronaut's wife is strange in one way, beyond doubt: her heart rejoices when she sees her husband is down and out.



FRONT FUNNIES

Some grammar school children planned a Christmas program for their parents, including a choir and tableau. At one point in the program after the choir sang, "And the Angels came down from Heaven and lit the candles", — the Angels were to come on stage and light them.

On the big day, the choir rang out, "And the Angels came down from Heaven and lit the candles" . . . and nothing happened.

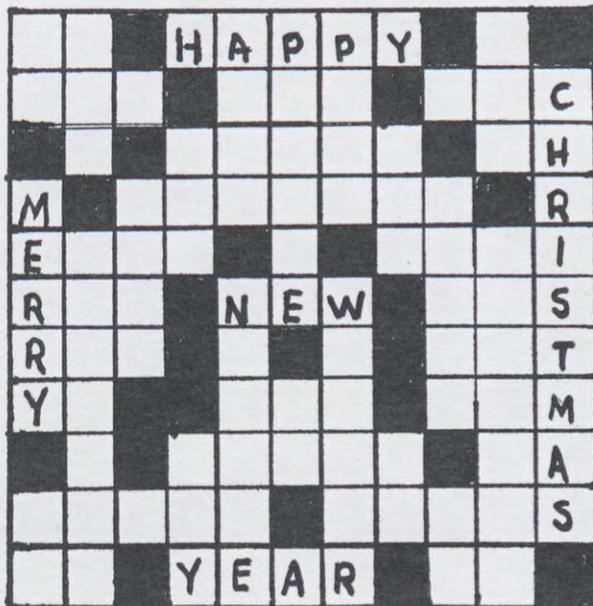
The choir repeated, "And the Angels came down from Heaven and lit the candles" . . . a long pause.

And finally the choir director said, "Once more and with vigor". AND THE ANGELS CAME DOWN FROM HEAVEN AND LIT THE CANDLES!" . . . a small voice from behind the curtain echoed, "and a kitty wet on the match."

Back of the bar philosophy: Don't be afraid to ask dumb questions. They're more easily handled than dumb mistakes.

Crossword Puzzler

[Answers on Page 9]



CLUES

ACROSS

1. Advertisement
7. insane
8. pasture
9. twitching
10. anchors
12. interjection
13. criers
15. ardor
17. all
19. hasten
22. goddess of dawn
23. grain
24. insect
25. yes (var.)
26. weight
28. revolutions per minute
29. hits lightly
31. Egyptian deity
32. to decorate
33. guiding beliefs
35. other
36. equally

DOWN

1. to be
2. time
3. a fragrant wood
4. humans
5. shave off
6. knot
10. males
11. standing room only
13. diminish
14. smudge
16. stopover
18. not professional
20. essence
21. season
27. not off
29. lad
30. street (abbr.)
32. perform
34. exclamation

Hotel Profile

THE OLYMPIC

THE OLYMPIC... A few months after The Olympic Hotel opened in 1924, a columnist's item in a Seattle paper commented, "Must be a grand sort of feeling to hear all the nice things persons all over the country have been saying about you . . . you deserve them all. But don't be too cocky. In about twenty years, when someone says, 'Olympic', somebody else'll say, 'Let me see now — that's an old hotel 'way downtown, isn't it?'"

So much for the clouded crystal ball predictions! The writer has long left the journalistic field, but over forty years later the Olympic is still talked about all over the country as Seattle's finest hostelry. The years have only added to this great hotel's reputation for gracious hospitality, friendliness and warmth while maintaining its youthful glamour and excitement.

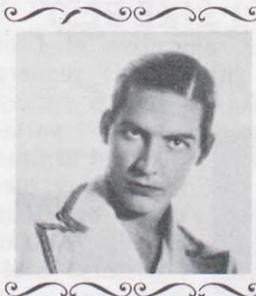
Since August 1, 1955, the Olympic has been a prominent member of the Western Hotels family. To most Seattleites and its satellite citizens, The Olympic address has become as fa-

miliar as their own and the hotel continues to be the accepted center of community activities.

The Olympic's Golden Lion restaurant is one of the finest in Seattle and certainly its most exotic with its British-Colonial East-Indian atmosphere. The continental menu and the vintage wine list all attest to its gourmet clientele.

One of Seattle's most popular night spots is The Olympic's Marine Room, a supper club-restaurant featuring the top in entertainment attractions nightly.

Just recently opened (see story page 8) is the unique and delightful Piccadilly Corner, an adaptation of an English pub dedicated to the fun and revelry of its British ancestors. Other popular public rooms include the warmly inviting Olympic Grill and the Terrace Room Lounge, an intimate hideaway just off the lobby. The many private meeting and dining areas have established The Olympic as a major convention facility hotel.



In the 20's the romantic "Valentino" type entertainer drew the Olympic crowds.

Today's "far out" comedians, like Pete Barbutti, packs them in nightly at The Olympics



Olympic People:

Below are some of the crew who serve proudly in one of the Pacific Northwest's most famous hotels.



While assistant steward, Chuck Beauchamp looks on, R. Henri Paul of the catering department decides on the proper serving piece.



A cheerful twosome behind the front desk are [left] Jack Wells, senior assistant manager and room clerk, Mark Devine.



Guiding the smooth flow of reservations is ably handled by Kathy Behan and Bill Miles of reservations.



The smiling buddy team are Olympic garage attendants [left] Al Fryman and Paul Andrews.



A lovely line-up of Picadilly Corner barmaids curtsy for the Front! camera.



The startled look belongs to waitress Helen Ostrow caught unaware at the Olympic Grill.