



Bayshore Inn (Puff) Climbs (Gasp, Puff) To Top-Off (Phew!)

THE invitations read, "On Tuesday, December 2nd at 3:30 p.m. The Bayshore Inn cordially invites you to stick your head in wet cement . . . or your hands! . . . or your feet!"

Attending guests discovered that the intriguing invitation referred to an opportunity to be "immortalized in cement" as part of the unique topping-off ceremonies for the Bayshore Inn's new tower addition.

It also offered a highly unusual challenge. The ceremonies were held on the tower roof and because the elevators were not yet in operation, the guests had to climb the full 20 stories to reach their goal!

IN ADDITION to the usual press and media people and those connected with the building's design and construction, invitations were also extended to local sports figures. For this latter group a "race to the top" competition was arranged with prizes awarded. (However, this idea proved so popular that all guests volunteered to compete).

Way stations at various floors supplied refreshments and words of encouragement. On the roof, a St. Bernard, with an emergency brandy keg, stood ready to dispatch aid and comfort to any faltering climber.

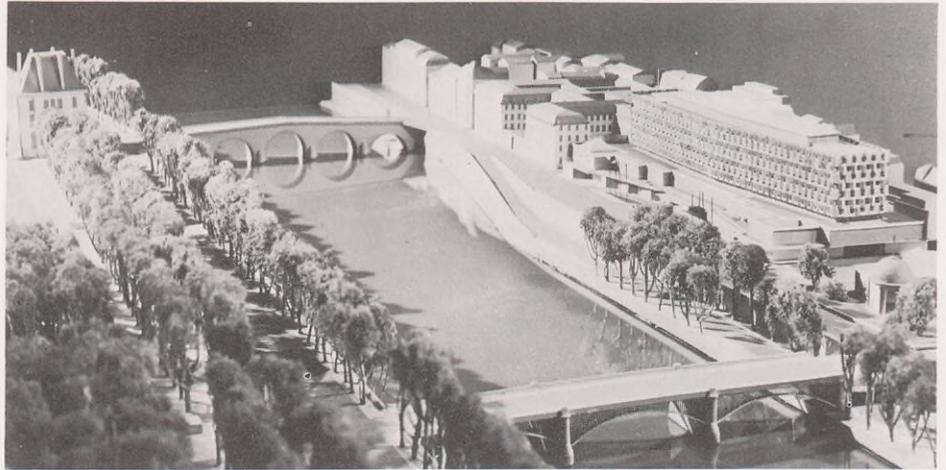
No drop outs were reported however and all made it to the top with enough reserve strength to plant their imprint on the special wet cement molds -- a record of their achievement for posterity.

Later, a cocktail reception was presented for the group in the International Suite of the main hotel building and competition winner prizes were awarded. The event was a huge success and because of its many unusual aspects, it received a great deal of press, T.V. and radio coverage.

THE Bayshore Inn Tower, with expected completion date in early April, will provide 200 new rooms to the hotel complex. Also planned are a 300 capacity theatre-restaurant, a lounge and 5,400 additional square feet of meeting space.

(See Photo Page 4)

Group Engages In Paris Hotel Plans Will Mark First Entry Of WIH in Europe



Artist's concept of the 800-room hotel to be constructed at the Gare d'Orsay site in Paris. Bridges cross the river Seine connecting the hotel (upper right) with the Tuileries Gardens and Louvre at left of picture.

Western International Hotels' entry into the European hotel scene appears to be a very likely prospect.

According to an announcement made in early December, WIH is involved in plans for a major international hotel to be constructed on the Gare d'Orsay site (a Railroad Station Terminal) in Paris.

A major step towards that goal was the signing of the first phase building permit by the French Minister of Equipment and Housing.

The joint announcement was released by Edward E. Carlson, Chairman of WIH and Pierre Moussa, Chairman of the Societe d'Etudes d'un Grand Hotel International a Paris.

THE Societe d'Etudes, a study group, includes in its membership in addition to Western, the Banque de Paris et des Pays-Bas, Air France, Compagnie Bancaire, Credit Lyonnais, French Line, Lehman Brothers, Wagons-Lits and AGF Insurance.

The Gare d'Orsay site is perhaps the choicest in all of Paris. It is on the bank of the Seine and overlooks a tree-lined promenade and beyond to the Tuileries Gardens and the Louvre Museum.

The as yet unnamed hotel, which will cost about \$40 million, will have 880

rooms in two towers, several restaurants and bars, a rooftop specialty dining room with a swimming pool, the only hotel-owned pool in the city, and smart shops and boutiques will line the city-side of the hotel.

Architects are Rene Coulon and Guillaume Guillet. Architectural consultant for WIH is Reno Negrin of Reno Negrin and Associates, Vancouver, B.C.

DETAILED announcements and projected construction dates are dependent on many factors still to be determined, according to Carlson. "The architects have been commissioned to proceed and finalized plans are anticipated early in 1970. In the meantime, the study group will continue to work on the many details that are part of an undertaking as important as this one. Because this is a terminal railroad station, consideration had to be given to the many unique factors in planning", Carlson said.

Carlson commented further, "We are very excited about the prospects for this new property. It will mark our entrance into the European hotel scene and all plans indicate that it will be a spectacular hotel".

front!

A monthly publication for the employees of

Western International Hotels
Editorial Offices

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

Chairman's Report



Early this month WIH officers along with managers, executive assistants and many department heads of all of our hotels will be in Seattle attending the 24th Annual Managers Meeting.

Appropriately, the meetings will be held in Western's newest hotel property, the beautiful Washington Plaza.

But there is an added significance in this choice of location for our 1970 meeting since it was not far from this site where the Western Hotels Company was formed exactly 40 years ago.

Last month we announced another major step forward in Western's operational goals with our first direct involvement on the European Continent. This was in our projected plans for a major hotel property to be constructed in Paris, France.

Now, as we enter the new decade of the 70's, we look ahead to even more exciting developments in our company's expansion and progress.

We hope you will want to grow along with us and will be there to help celebrate our 50th Anniversary.

Chairman
Western International Hotels

COMINGS AND GOINGS

IN-HOTEL

These new room management promotions at the Ilikai: **Frank Cheng** is Mgr. of the Dynasty, **Lily Pai** takes over management of Pier 7, and new Mgr. of the Fountain Lanai is **Aloma Bayne**. Also, **Leroy Rudolfo** is promoted from Banquet Waiter Captain to Assistant Banquet Manager . . . at Makaha, **Joe Heck** moves from Assist. Restaurant Mgr. to Restaurant Mgr. and **Bill LeCroy**, former Management Trainee at the Ilikai, is named Assistant Mgr. . . . **Jim Golden** from Front Desk to Assist. Banquet Mgr. at the Antlers Plaza . . . **Dieter Welsh** from Sous Chef of Calgary Inn to Chef of Marco's Restaurant and **Klaus Hubner** is named Calgary Inn Sous Chef . . . Century Plaza promotes **Karl Zeiher** from Banquet Mgr., Catering to Room Service Supvr., and **Eric West** from Trainee to Night Mgr. of the Garden Room and Chief Clerk in Rooms Division . . . at the Cosmopolitan, **Arthur Smith**, former Gun Room Mgr. is now Purchasing Agent and **Steve Harper** moves from Desk Clerk to Chief Desk Clerk . . . **Ed Maurer** is promoted from Night Auditor to Front Office Mgr. at the Metropolitan Airport Inn . . . Promotions at the St. Francis include: **Leonard Erickson** from Dir. of Catering to F&B Mgr. **Clovis Soubrand** from F&B Mgr. to Dir. of Catering, **Heinz Burger** from Room Clerk to Mgr. Piccadilly Bar, and **Lorene Walter** from Accts. Payable to Personnel Secretary.

TRANSFERS

Richard Philbrick, formerly Admin. Assist. in the WIH Real Estate Office, is named Sales Rep. for the Olympic . . . **Bruno Patassini**, formerly Assist. Restaurant Mgr. at the Calgary Inn, is transferred to Bangkok to become Manager of the Dusit Thani's Tiara Room . . . former Exec. Housekeeper at the St. Francis, **Lydia Meese**, is named Exec. Housekeeper for the Winnipeg Inn . . .

NEW

Joan Oshiro joins Makaha Inn as Personnel Clerk . . . the Ilikai adds Trainee, **Peter Wayne Anders** . . . as Convention Sales Mgr. for both the Ilikai and Makaha Inn is **Annette Parker** . . . new to the Anchorage Westward are **Linda Brown** as Reservations Supvr. and **Steve Woods** as Night Auditor . . . new faces at the Bonaventure include **Claude Goyer**, Assist. Controller, and **William Potter**, Assist. Engineer . . . at the Caravan Inn **Burton Scrivanie** is Maintenance Supvr. . . . the Century Plaza adds **Walter Scheck** as Relief Restaurant Mgr. . . . New at the Cosmopolitan are two recent hotel school graduates; **William Dick** as Gun Room Mgr. and **Thomas Clink** as Matador Bar Mgr. . . . adding to the Winnipeg Inn's growing staff are **Doris Freeman** as Reservations Supvr. and **John Brohman** as Sales Mgr. . . . **Carlos Jiminez** joins the Washington Plaza staff as Exec. Steward . . . Named Sales Mgr. for the Continental Plaza is **Michael O'Neill** . . . **George Helmstead** joins the staff of the WIH New York Office as Regional Sales Rep. . . . **Sally Welp** is new Dir. of Guest Services for the Benson . . .

Caravan Inn Remodel

ONE room or two. Guests at the Caravan Inn can now have it both ways as a result of a recent remodel of the Inn's Golden Chalice Dining Room and the Sultan's Den Lounge.

The previously separated rooms can now be opened up to form a single room whenever increased size or seating capacity is needed.

To help celebrate the Grand Opening of the newly remodeled rooms (on December 12th and 13th) well known banjoist, Eddy Peabody, appeared as the featured attraction in the Sultan's Den.

Correspondents

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

Alameda, Michael Sauve; Anchorage-Westward, Tom Stanfield; Antlers Plaza, Don Berger; Avila, Mrs. S. Guzman Blanco; Bayshore Inn, Art Davies; Benson, Ruth Lawson; Bonaventure, Joanne Pugh; Baranof, Mandy Dodd; Caleta, Marfissa Frias; Calgary Inn, Linda Abercrombe; Camino Real (Juarez), Miss Lourdes Lopez; Camino Real (Mexico), Carolina Mijares; Caravan Inn, Pat Varner; Century Plaza, Jayne Kear; Continental Plaza, Audri Adams; Cosmopolitan, Carol Perry; Georgia, George Pinske; Guatemala Biltmore, Jorge Senn; Metropolitan Airport Hotel, Inge O'Hearon; The Ilikai, Roberta Watson; Imperial Inn, Russ Revoy; Makaha Inn, Barbara Rickles; The Miramar, Robert Yue; Miyako, S.F., Kristina Templeman; Northern, Con Carter; Olympic, Fran Vitulli; Palace, Y. Yoka; St. Francis, Jane Dillon; Sir Francis Drake, Ann Turnbull; Space Needle Restaurant, Bobbie Anderson; Washington Plaza, Allan Wilde; Winnipeg Inn, J. Sandy Irwin; WIH de Venezuela, Amanda Castilo; WIH Executive Office, Ruth McCloy; Western Service, Rose Shaffer; WIH Credit and Accounting, Janet St. Onge and Irene Gelius; HCA Executive Office, Martha Raho.



NEWS NOTES

Guest Promotions Add To Holiday Festivities

EVEN holidays are more fun for guests of WIH hotels!

Special holiday celebration activities for the enjoyment of hotel guests are traditional especially among many of our older properties.

Now we've received reports on a couple of inspired holiday promotions from two of our newest hotels -- the Miyako in San Francisco and the Washington Plaza in Seattle.

AT THE Miyako it was a Halloween "treat" for guests of the Garden Bar. Preparations for the event began a few



Miyako Pumpkin Carvers

days before Halloween when the hotel's kitchens were turned into a pumpkin carve-in. Several of the hotel staffers -- assisted by Roberto Martinez of the Sir Francis Drake -- did their thing with a mound of pumpkins as they transformed them into Jack-O-Lanterns.

On Halloween eve the candle lit pumpkins, flickering grins and glares, were displayed in the hotel's Garden Bar and as a special "treat" guests were served

roasted pumpkin seeds and were also given gifts of dominoes as they entered the room.

THE witchin' affair was a huge success and as one delighted guest was overheard to remark, "Yes, Linus, there is a great pumpkin, and he is alive and well at the Miyako!"

Some pleasant surprises also awaited guests arriving at the Washington Plaza's Beef and Oak Rooms for their Thanksgiving Dinners.

They were met by an old fashioned Fall display of corn stalks, pumpkins and an authentic old cast iron stove that glowed a warm holiday welcome.

IN THE dining room, waitresses in updated versions of Pilgrim dress and room managers in frock coats, buckled shoes and high Pilgrim hats recalled the historic background of the holiday celebration. Apple cider, served from a large wooden barrel, accompanied the traditional Thanksgiving menu and strolling musicians contributed to the festive air.



Washington Plaza 'Pilgrims'

WIH Advertising Also Its Best Advertisement

ALL DURING 1969 Western's advertising programs have been hard at work winning friends and influencing people for our various hotel properties.

Some of these ads have done such an excellent job that they've advertised themselves into some top industry recognition.

This recognition was in the form of eight separate awards won by Western in this year's Hotel Sales Management Association (HSMA) Advertising Contest. Award presentations were made during the HSMA Convention in Houston on November 22.

THE organizations' contest judges selected the following WIH entries for top prize plaques and Certificates of Excellence in the following categories:

RESORT PROPERTIES -- Magazine advertising Award plaque to the **Ilkai**.
INDIVIDUAL CITY PROPERTIES 250 ROOMS OR OVER -- (Newspaper) An award plaque to the **Washington Plaza** and a Blue Ribbon Certificate to the **Olympic**. (Magazine) a Certificate of Excellence to the **Camino Real, Mexico City**.

The **Camino Real** also won an Award plaque for their guest room promotion and a Certificate of Excellence for their meeting and convention brochure.

CHAIN OR FRANCHAISE SYSTEM -- a Certificate of Excellence for WIH-Canada magazine advertising and a Certificate of Excellence for WIH corporate magazine advertising.

ALL OF the ads and promotion pieces were prepared by Western's corporate advertising agency, Cole & Weber, Inc. under the direction of WIH Advertising Director, Willis Camp.

Button is "Key" to Room Key Control

THE subject of room key control came in for a great deal of discussion during the recent WIH Executive Housekeeper's Conference. Needed was an easy to operate system that would provide an accurate control of room keys checked out of the department.

Now, **Briar Walker**, Executive Housekeeper for the Anchorage-Westward, reports on a control system which she has inaugurated at the hotel and finds highly successful.

WE OUTLINED it here for the benefit of other WIH Housekeepers who may

wish to adapt a similar procedure in their own properties:

1. Each employee who is issued a key is also given a small round "button" bearing his or her name. The button is punctured so that it may be hung on a hook.
2. When a key is issued, the button is given to the linen room attendant in exchange, who then hangs the button in place of the key.

Thus, we can tell at a glance who has any key.

As long as the button remains on the

hook, that employee is held responsible for that key.

3. When the key is returned to the linen room attendant, the button is returned to that employee.
4. No key is ever given out unless a button is given in exchange.
5. Each employee is responsible for the safekeeping of his name button. If it becomes illegible or is marred in any way, he can obtain a new one by surrendering the old one to the Housekeeper.



NEWS PICTORIAL



NEW IN NEW YORK. New Regional Sales Offices in the Empire State Building and the new Hoteletron Reservations system adds up to a new look for the office staff from left: Mildred Christomo, Fred Quanjor-Regional Sales Manager, Hilde Leffler-Reservations Manager, Marilyn Smoke, Andy Ogg-AM-EX, Debbie Gilson, Greta Kolb and Estella Powell.



BAYSHORE INN TOP-OFF. "Brandy", a 225 lb. St. Bernard gets into the spirit of the Bayshore Inn tower addition topping-off ceremonies as he makes his paw mark on wet cement. (See story, page 1). Assisting are General Manager, Peter Hudson and Steve Holliday, Director of Sales.



OLYMPIC PAY OFF. Stella Collins, center, found her simplification ideas which were adopted by the Olympic Hotel laundry rewarding. Stella, a Supervisor in the Finish Department, received a \$25 gift certificate from Lou Martinelli, Executive Assistant Manager. Approving the presentation is Vi Price, Assistant Manager of the hotel laundry.



IMPERIAL GREETINGS. The staff of the Imperial Inn gathers together in an appropriate location -- the lounge -- to offer a New Year's greetings toast to all WIH family members. The friendly group from left (Front Row) Russ Revoy-Bellman, Bob McCauley-Manager, Emily, Cox-Maid, Flo Blanchard-Exec. Housekeeper, Norma Mavin-Asst. Housekeeper, Inez Kerr-Kitchen Helper, Joan Young-Waitress, Ken Evans-Desk Clerk, Glen Campsall-Bellman. (Back Row) Les Szekeley-Bar Waiter, Gerry Merril-Asst. Accountant, Don Taylor-Sous Chef, Earl Ward-Maintenance, Hubert Willhelm-Exec. Chef, Les Szabo-Catering Manager.



THE COSMO'S FIRST. Dr. Randolph Harmann of Munich, Germany, registers at the Cosmopolitan and holds the hotel's first reservation to be made through the new Hoteletron system. The reservation came through the Metropolitan Airport Hotel in Detroit. Front Desk Clerk, Jim Bevis, does the welcoming honors.



ANCHORAGE WESTWARD WINNER: Irene Mabry, center, Maid at the Anchorage-Westward was the lucky winner in a recent holiday turkey raffle sponsored by the Employee's Council. Handing Irene the bird is Executive Assistant Manager, Dave Paulon accompanied by Barbara Newsom, Employee Council President.



BONAVENTURE FAREWELL: John Yee (right) former Superintendent of Services at the Bonaventure hands over the keys to his new replacement, Tom Quan. John was transferred to the Dusit Thani hotel now under construction in Bangkok and will assume new responsibilities. He has been with the Bonaventure since its opening.



MARCO'S OPENING SOUNDS. When Marco's Restaurant opened in Calgary last November it was not with a bang but rather to the slurping sounds of slippery spaghetti! As a fun event during the opening Press and Radio reception the fine Italian restaurant sponsored a spaghetti eating contest. Challenging two local radio announcers was Wolfgang Goudriann (center), Executive Chef of the Calgary Inn. Goudriann trailed third by a strand.



ANTLER'S CHRISTMAS SPECIAL. On December 11, and for the third year in a row, the Antler's Plaza staff members presented a Christmas party for the mentally and physically handicapped children of the Rocky Mountain Rehabilitation Center. Above, Judy Kuckleburg, Assistant Housekeeper, plays Santa's helper as she distributes gifts to one of the children.

ONE of the benefits available to many Western employees is the Complimentary Room Policy program.

Each year a growing number of employees and their families have enjoyed this program when planning their vacations or holidays.

The procedure for application is a simple and familiar one. Qualified employees -- those with at least one year's continuous service -- are required to complete a Complimentary Room Request form.

DETAILS on how the program operates is included in the employee "Welcome to Western International Hotels" booklet. In addition, this same Room Policy information in printed sheet form is available from hotel personnel offices, department heads and is posted on bulletin boards.

While the Room Policy is fairly well spelled out, there was an expression during the recent Personnel Workshop that some areas of the Policy regulations needed additional clarification. These were questions that had been repeatedly asked by various employees which in turn were posed to and answered by Gordon Schneider, WIH Director of Personnel, during the Workshop.

AS A follow-up we repeated these same questions to Mr. Schneider in a recent question and answer interview, and his answers, along with some important tips and reminders, are printed below:

Q.

COMPLIMENTARY

Q.

A.

ROOM POLICY

A.



Q. To begin with, Gordon, what are some of the more important things an employee should be aware of when making a complimentary room application?

A. Well, of course he should first check his length of service to find out exactly how many room nights he is entitled to -- and, remember, length of service is based on CONTINUOUS employment with Western, as determined from employment date. It's a good idea, also, to review the entire Complimentary Room Policy before application is made. And, very important, the reservation request MUST be made at least two weeks prior to the reservation date . . . in fact, the earlier it is made the better as an employee will stand a better chance of getting the request fulfilled. As you know reservations are subject to room availability.

Q. O.K., now, say I have 4-years' service and am entitled to 7 complimentary room nights. The Policy regulations state that I can't use more than three of them at one time at the same hotel. Why?

A. To share the wealth, so to speak. There are over 10,000 employees entitled to room privileges and prolonged stays at a particular hotel by a few could prevent others from enjoying the same privilege. For



instance, in one six month period, (April thru September 1969) 12,000 room nights were provided our employees under the Complimentary Room Plan. Based on our experience and the popularity of this program, we want to be as fair as possible to all employees.

However, if there is another WIH hotel in the same community, he may try to arrange to stay the remainder of his visit there.

Q. Do all the Room Policy privileges apply equally to all members of the immediate family?

A. Yes, as long as they are accompanied by the employee during his stay.

Q. Suppose a hotel turns a request down because they have no rooms on the dates requested.

A. If it fits into his plans, the employee might try for an alternate date. However, if there is another WIH hotel in the same community, the requesting hotel will try to arrange accommodations at this hotel for the requested date.

Q. Can employees "borrow" some extra day privileges from next year's entitlement or "carry over" some unused privileges from last year;

A. No. These room privileges are regulated on specific length of service periods as they apply in the year they are earned.

Q. What are classified as "emergencies" and how are they handled?

A. Such occurrences as illness or death in the family that does not allow a normal reservation request waiting period are classified as "emergencies". Such cases will be handled completely separate and above normal complimentary room days and at the discretion of your hotel manager.

Q. How can employees be assured that they will receive the 25% food and beverage discount privileges?

A. It's essential that he sign all his food and beverage checks with his NAME, ROOM NUMBER and the notation "25% EMPLOYEE'S DISCOUNT" and this amount will be deducted by the cashier. If he does not do this the front desk cashier is not authorized to deduct this amount from his total bill when checking out of the hotel.

Q. How about "drop in" privileges . . . say an employee finds himself requiring a room and has not made a request application?

A. He should present his employee identification card at the hotel front desk and if a room is available he is entitled to a 50% discount on his room rate. This employee identification card privilege may be used in cases where full discount cannot be met subject to room availability.

Q. Thanks, Gordon, . . . now if FRONT! readers have other questions regarding their room policy privileges that you haven't answered here where should they go for their answers?

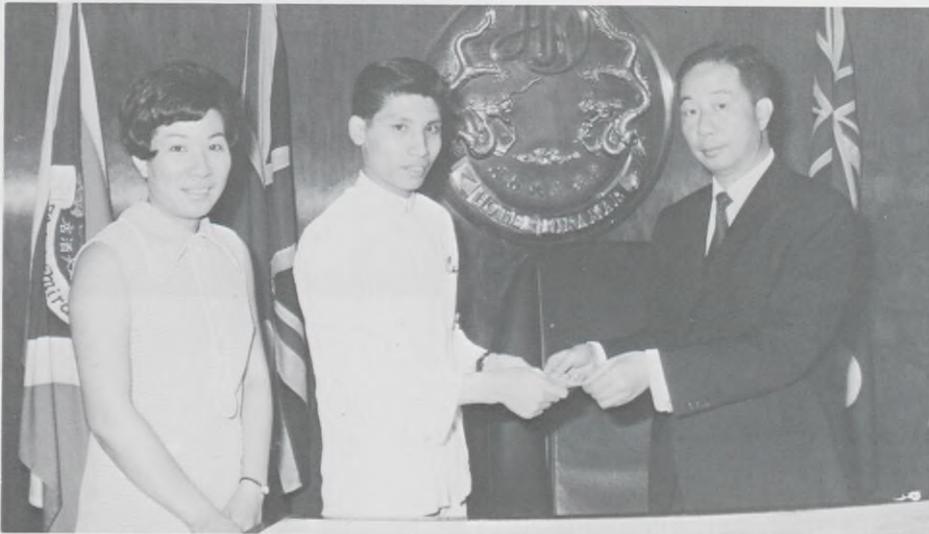
A. While the Policy regulations apply equally towards all qualified employees, there may be some specific personal or local factors involved that this office is not aware of. For this reason any inquiries should be directed towards department heads or the hotel personnel office -- they will search out the answer.

I'd like to add, as a final note, Western International Hotels is pleased to offer the Complimentary Room Policy program and employee visits to other Western hotels are most welcome.

Any employee planning the use of these privileges will find a basic understanding of the Program very helpful when forming his plans.



INTERNATIONAL



HONG KONG — Discovering two pieces of silk material left by a guest in his room, Cheng Check Kwan of the Miramar's Guest Services staff (center) promptly tracked down the owner's address and had the material forwarded to the guest's home in British Columbia, Canada. In gratitude, the guest sent Kwan a check for HK \$45 as a reward. Presenting the check is C.W. Young, Managing Director of the Miramar above with Miss Catherine Fung, hotel housekeeper.



MEXICO CITY — A visit by high ranking Phillipine officials to the Camino Real-Mexico City was the occasion for the group portrait above. From left are: Roman Zapata, Camino Real General Manager; Librado D. Cayco, Phillipine Ambassador in Mexico; Mrs. Mariles Cacho Romulo; Mrs. Cayco; General Carlos P. Romulo, Secretary of Foreign Affairs; Lic Antonio Carrillo Flore, Minister of Foreign Affairs in Mexico; Miss Carolina Mijares, Camino Real Public Relations Manager.



CARACAS — Recently, the newly elected President of Venezuela, Dr. Rafael Caldera, was honored at a dinner at the Avila given by the Diplomatic Corps. Left, Jean Marc Blouet, General Manager of the Avila, welcomes President and Mrs. Caldera at the hotel entrance.



TOKYO — Cutting the elaborate, many tiered wedding cake is groom Yasunori Yamada of the Palace Hotel's Staff Planning Department. Assisting is his lovely bride, Takeko, attired in traditional Japanese wedding costume. The newly-wed's go-betweens were Mr. and Mrs. K. Ohtsuka -- he is the hotel's Banquet Manager.



PORLAMAR, MARGARITA ISLAND — A popular night life attraction at the Bella Vista is the hotel's swinging descotheque, La Cana Brava. Gilberto Lopez, the room's disk jockey, gets set to spin an album request from his record library of current favorites.

Senorial Adds New Room

Mexico City's swinging restaurant-night club complex, the Senorial, has added a new entertainment room, "The Crazy Bird".

Created and operated by Operador de Restaurants Western, a subsidiary of WIH de Mexico, Senorial is among the most popular of the cities' many excellent night spots.

The Crazy Bird joins with its companions, the Leopard, the Pink Elephant and the Black Pearl offering entertainment, dining and dancing in a variety of atmospheres all under one roof.

Recipes I Like Best

THE Anchorage-Westward, under a succession of WIH Chefs, has firmly established a reputation for cuisine excellence throughout Alaska.

Newest Executive Chef charged with maintaining this fine dining reputation is Dieter Doppelfeld. Dieter has been a member of the hotel staff since May 1968. He started as Broiler Chef, then less than a year later he was appointed to Sous Chef and in June of last year he was named Executive Chef.



CHEF DOPPELFELD

Behind these rapid-fire advancements lies a career devoted to the mastery of fine food preparation. It began when Dieter, still in his teens, entered culinary trade schools in Cologne, Germany (where he was born) and in Bonn.

His first position, after emigrating to the United States, was with the reknowned Drake Hotel in Chicago as Sauce Cook. Shortly afterward, he joined the WIH family as Sous Chef at the Continental Plaza and from here was later transferred to the Anchorage-Westward. This is one of the Chef's favorite recipes:

TENDERLOIN OF PORK BRAISED W/ORANGE PEEL

(Serves four)

INGREDIENTS:

1 lb. tenderloin of pork
1 tsp. minced fresh ginger
1/4 cup chopped onion
2 tbs. finely chopped orange rind
1 tbs. soya sauce
1/4 cup rice wine or sherry
1 tsp. sugar
1 cup stock
cayenne pepper and salt

METHOD:

Cut the pork into 1/2-inch cubes. Heat a small amount of oil in a pan and add the ginger and onion. Add the pork cubes and saute until the pork is lightly brown. Add the chopped orange peel, soya sauce, wine and sugar. Season with salt and cayenne pepper to taste. Add the stock; cover and braise slowly until the pork is done. About 30 minutes. Serve on a bed of rice.

1969 IN REVIEW

Presenting some of the top WIH news highlights of the year and major personnel appointments as reported in the pages of FRONT! during the past twelve months.

- JANUARY** — Ilikai Hotel is scene of 23rd Annual Managers Meeting. Denis Baulieu, Director of Sales for the Bonaventure, is named Thurston-Dupar Award winner. Arthur Oades is appointed Project Manager of Winnipeg Inn. John Calvert joins WIH Executive Staff as Asst. Vice-president (Legal)
- FEBRUARY** — Proposed 250-room hotel in El Salvador, the Camino Real is announced. Plans for 32-story tower addition to St. Francis revealed. Leif Wikan named President, Western Service and Supply. Gordon Schneider appointed Director of Personnel and Education Division WIH. At WIH de Mexico: Dr. Isidoro de Orta is named manager of Ritz and Sebastian Rincon Gallardo is Manager of Majestic.
- MARCH** — Makaha Inn & Country Club opens. Hotel Antigua in Guatemala rejoins WIH. New hotel management appointments announced for Antlers Plaza (Joe Guilbault), Calgary Inn (Marc Hammel), and Imperial Inn (Robert McCauley).
- APRIL** — Announced 500-room Shangri-La hotel for Singapore. Four-story addition to Calgary Inn opens. Miramar announces addition of 180 new rooms. Death comes to Senior Vice-president and Director of WIH, Troy Himmelman. WEST-ED Management Seminar held at Olympic.
- MAY** — Bruce Pierce Scholarship awards presented. Thomas Beykovsky is named Manager of Colon Internacional in Quito, Ecuador. WEST-ED Sales Division Workshop held at Antlers Plaza.
- JUNE** — Washington Plaza opens on June 29. At WIH de Mexico, Ulrich Schwartz is appointed Manager of Camino Real, Mexico City and Hector Parez Garcia is Manager of Camino Real, Guadalajara. WIH de Mexico Sales Workshop held in Mexico City.
- JULY** — Edward E. Carlson appointed to Chairman and Chief Executive Officer for WIH. Lynn P. Himmelman is named WIH President. Gordon Bass becomes WIH Executive Vice-president. Elected to Senior Vice-president positions are Harry Mullikin, Harry Henke III, William Keithan and C.R. Lindquist. Paul Matteucci is named Controller, WIH Hotel Division. In International Division, Guillermo Bonifaz named Manager of Antigua Hotel and Douglas Galvez is new Manager for Guatemala-Biltmore. Candido Garcia appointed Manager of Camino Real-Puerto Vallarta and Heinz Liehr Wolf is new Manager of Posada de Don Vasco.
- AUGUST** — Don Bennett named WIH Assistant Treasurer and Larry Morris becomes Assistant Director of Personnel and Education. Century Plaza hosts dinner for Apollo 11 Astronauts. At WIH de Mexico; John Berthelot is named Managing Director of Camino Real-Mexico City; and Ramon Zapata named Manager; Managing Director of the Alameda is Ulrich Schwartz; named General Manager of the Caleta is Francisco Morales; Donald Davis is new Manager of Camino Real-Tampico and Ernesto Barberi is Manager of Camino Real-Saltillo.
- SEPTEMBER** — 17th Annual WEST-ED Food and Beverage Conference meets at Washington Plaza and F&B Awards were made. Bernard Awenenti is named F&B Assistant Director. First apprentice chefs "graduate". St. Francis hosts State Dinner for President of South Korea.
- OCTOBER** — Hoteletron, WIH computerized reservations system goes on line October 31. New company for Australian hotel expansion formed. Anchorage-Westward announces tower addition. Ralph Van Noy made WIH Vice-president. Three Regional Sales Offices moved to new quarters. WEST-ED Executive Housekeeper and Accounting Conferences held in Seattle. Marcos Restaurant and Cottonwood Cafeteria open at Calgary Place.
- NOVEMBER** — Camino Real-Puerta Vallarta opens. First WEST-ED Personnel Workshop is held in Seattle. Regional Sales Office in Washington D.C. established.
- DECEMBER** — Plans for Paris Hotel announced. First Regional Sales Managers Workshop held at Camino Real-Puerto Vallarta. Ceremonies held for topping off of 20-story Bayshore Inn tower addition.



PHOTO ALBUM

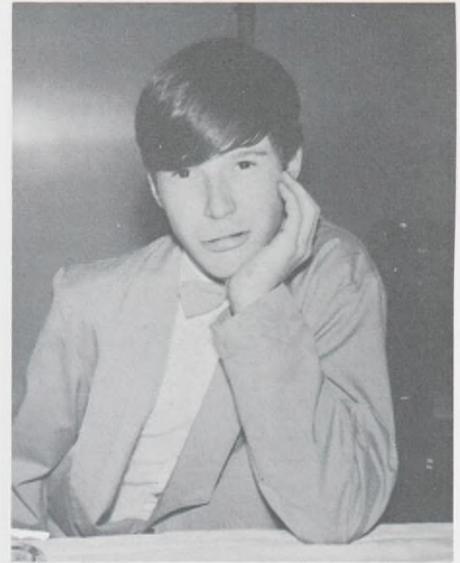
FOR 1970 — FRONT! LOOKS INTO ITS CRACKED CRYSTAL BALL AND PREDICTS . . .



More excuses to visit the kitchen for Mike Keepence shown above with waitresses Barbara Hertwig and Daphne French, at the Bayshore Inn.



Night Auditor, Wayne Bodington of the Calgary Inn, will be assigned a day time position and will never know how his favorite soap opera turns out.



His girl friend will decide to make up and Chuck Sheridan, Banquet Busboy at the Northern will start smiling again.



The petty cash fund will be 5¢ short and Assistant Controller, Ken Williams of the Benson, will be found eating a nickle candy bar.



A can of Marischino cherries is mislabeled and will turn out to be pickled herring for Space Needle Pantry Girl, Akiko Apsel.



An order for a yard of ale with an egg in it for Bartender, Don Souron of the St. Francis Piccadilly Bar.



A day will go by without a single order for a Mai-tai from the Makaha's Mele Lounge waitresses (L to R) Lavera Good, Lolita Smith, Yvonne Gray and Pricilla Paredes.



A request from the roadshow company of "Hair" to appear at the Bonaventure's le Portage showbar lounge from room Manager Giovanni Montanari.

Celebrity Visits



GINA LOLLABRIGIDA, glamorous Italian movie star, on a visit to the Camino Real in Mexico City entertains newsmen during a press conference at the hotel.



PAMELA ANN ELDRED, "Miss America, 1970", guests at the Anchorage-Westward and poses with Bellman, Henry Bogiel.



IRVING R. LEVINE, noted NBC newscaster, is hosted on a tour of Yellowstone National Park by Brent MacDonald, (right) Manager of the Northern.



JOHN WAYNE, veteran movie star, dines with his young son at the Georgia's Cavalier Grill and receives V.I.P. treatment from Maitre d', Werner Schoenberger.



JOHNNY CARSON, leading TV personality, and a business associate visit the Bayshore Inn and is welcomed by General Manager, Peter Hudson (left).

Three WIH Restaurants

Serve *ESQUIRE* Feast

AGAIN this year, WIH restaurants were included among those especially selected by *ESQUIRE* Magazine to serve its annual holiday feast.

Chosen were the **Golden Lion** at the Olympic, the **London Grill** at the Benson, and, for the first time, the **London Grill** at the Antlers Plaza.

Only 38 restaurants in the United States and four in Europe -- including the famed Maxims of Paris -- were so honored to serve this magnificent and original holiday season dinner.

THIS YEAR'S menu was inspired by the tastes of French author-gourmet, Alexandre Dumas ("Three Musketeers", "The Count of Monte Cristo", etc.) and labeled the "Dumas Feast of Noel". Because added preparation time was necessary for the elaborate and many coursed meal, at least a 48-hour advance guest reservation was necessary and service was for a minimum party of four.

Each of the courses is described in the January issue of *ESQUIRE* which also advised the expectant diner to "allow at least three hours for the leisurely savoring of the unusual flavors and textures of this highly original dinner".

Teen Ager "Sells" Drake

NEVER underestimate the power of a woman, especially if she is a teen ager with strong convictions -- and loyalties!

Recently the Junior Class of Terra Linda High School inspected major hotels in San Francisco as potential sites for their Junior Prom. On the selection committee was Janice Siciliano, the charming and enthusiastic daughter of Sir Francis Drake Bell Captain, Ray Siciliano.

Also on the committee, was the daughter of the Director of Personnel of the San Francisco Hilton.

Naturally both girls wanted their father's hotel selected for the site. The Hilton Hotel had even donated a cake to the class in order to sway the decision.

THE DRAKE made no such contribution. Miss Siciliano had to rely solely on her powers of persuasion and the Drake's merits in presenting her case. It was obviously a winning combination as proved by the committee vote which was overwhelmingly in favor of the Drake!



HOTEL PROFILE

WASHINGTON PLAZA - - It's Western's unique "hotel in the round". It's the Pacific Northwest's newest glamour hotel property. It's Seattle's elegant and exciting Washington Plaza.

Though only in its sixth month of operation at least a part of the hotel can trace its history back to the founding of the Western Hotels company. This is in the hotel's Ben Franklin section which opened its doors in 1930 managed by the late Troy Himmelman -- the same year Western was formed. Through the years the roster of the Ben has included many prominent members of Western's present management team.

In a sense the Washington Plaza's 40-story tower might represent a monumental milestone marking the 40 years of Western International Hotels' growth. And what a magnificent "monument" it displays!

DELIGHTFUL EXPERIENCE

FOR THE visitor, the delightful experience begins the moment he arrives and is greeted by the top-hated doorman wearing a cheery red morning coat. Once inside, the richly-appointed two-story lobby glowing with warm color establishes an immediate impression of spacious elegance.

Then whisked to his floor by high-speed elevator (1,000 feet per minute), the guest enters his room and is again impressed with a feeling of elegance and expanse. Because of the hotel's circular construction the window-wall is the widest part of the room. The view of the city, mountains and water is panoramic. Surrounding the guest is a tastefully furnished room, distinctively European in style, and luxuriously appointed.

A room directory lists the hotel's many dining and entertainment possibilities awaiting his pleasure. His dining choice may be the Beef Room or Trader Vic's -- both excellent. Or he may be in a "nightlife" mood and prefer the Westlake Room -- a smart supper club featuring top name entertainment.

The hotel's cocktail lounges offer their share of atmospheric variety in a three-way choice that includes the Oak Room, the Plaza Library and Trader Vic's lounge.

For breakfast the "Flying Kitchen", situated in a service elevator, offers a speedy 2 1/2 minute room service.

BUSINESS A PLEASURE

IF THIS guest's pleasure is also business, he will find the hotel's meeting room facilities particularly outstanding.

Altogether the Washington Plaza offers a total of twelve meeting and banquet rooms, each suitably equipped to handle the particular occasion be it a board meeting or a banquet.

In addition, there is the Plaza Ballroom, complete with the latest audio/visual equipment, which can accommodate up to 700 for banquet and 880 for meetings. The Ballroom may also be divided into two rooms (one third-two thirds) by a sliding wall.

Guests may also enjoy the convenience of a drive-in-entry, an easy access 375-car parking garage and the hotel's prime downtown location. A block away is the city's Monorail system which can transport passengers to Seattle Center activities -- Coliseum, Opera House, Space Needle Restaurant, etc. -- in 90 seconds.

The Washington Plaza offers a total of 715 guest rooms -- 450 of these are in the tower section with the remaining 265 rooms in the Ben Franklin section. Crowning the tower are two ultra-luxurious suites -- the Crown and the Rainier, plus four other 2-bedroom suites. Perhaps the most elaborate of these is the plush Rainier Suite which is situated on the 39th and 40th floors and connected by a spiral staircase.

Guest services include a barber and beauty shop, a news/sundries shop, airline and rent-a-car offices.

With its roots linked to the past, the Washington Plaza projects towards the future. This is evidenced not only by the hotel structure and its operation but in a symbolic sense by a curious looking globe on display in the lobby. The globe -- a 32 inch diameter relief model of the moon!

THE Washington Plaza has received deserved acclaim as a truly beautiful hotel, but it is its people, such as those shown here, that are contributing to its growing reputation as a truly great hotel.



Max Vicente and Tom Chin, Waiters at Trader Vics.

Washington Plaza Hotel



Dave Stoddard of the hotel sales department.



Teri Anderson is Front Desk Receptionist.



Terry Losh is hotel Credit Manager.



Connie Wilson, Personnel Coordinator.



Left: Peter Papas, Room Service Manager with Frank O'Gara, Food and Beverage Director.



Jim Cunningham is Oak Room Bartender.