

Western Hotels, Inc.
Front!

FEB.-MAR., 1957
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Front! goes to the **BENSON**

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It's Spring!

Dolores Griffith, left, on the cover, Catering Secretary, Winthrop Hotel, Tacoma, is shown receiving the first of the season's bloom from Puyallup Valley Daffodil Court Royalty, Princess Evelyn Strandley. The girls stand before the entrance of the Daffodil Dining Room and Coffee shop. These rooms were created as a tribute to the nationally famous Puyallup Valley Daffodil Festival, which attracts thousands of visitors annually. Many of those attending the Festival this year, slated for the week of April 8-14, also will visit the newly-decorated Daffodil Room, blossoming with famous varieties of its namesake blooms, such as the King Alfred daffodils pictured here.



OLYMPIC TO ABOUT FACE ABOUT JUNE 15

Hotels have been known to rebuild, expand, refurbish and refurnish but it is doubtful if a hotel has done an "about face" before as will Seattle's Olympic Hotel come June 15th. That in effect, is what will happen when the spectacular Olympic Plaza is complete and the main entrance side becomes the opposite of where it now is. In short, the block square, eleven story building will in a sense, turn around.

The Olympic Plaza, the name of the development under construction, will consist of a circular driveway into which automobiles will drive to pick up or discharge passengers 50 feet off the street. The huge new ballroom, located directly above the drive, will give Seattle a giant and beautiful new convention and public affairs facility—the largest and most modern of its kind in the Pacific Northwest—capable of accommodating groups of greater size than has heretofore been possible.

Over 1,000 exhibit booths, or 1,000

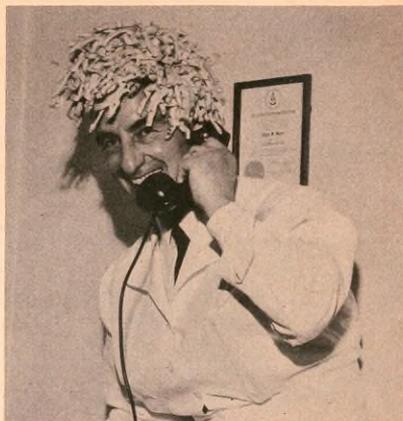
persons for banquets or 1,500 dancers can be handled within its space. Easily dividable, it can be converted into two attractive rooms, the "University Room" capable of accommodating 500 persons and the "Regents Room" adaptable for use of up to 250 people.

Every possible modern facility, including stage, projection room, lighting effects, and controls will be available in this huge room, whether used as a unit or in segments. It will adjoin the existing Spanish Ballroom and Lounge, so that this space too, can be used with it or separately.

The concourse entrance will be lined with swank shops and restaurants in a handsomely landscaped setting which will be a focal point of interest and activity not only for Olympic guests, but for all of Seattle as well. Despite inclement weather, which has made cement drying slow, work on the ambitious development is progressing rapidly toward completion and its official opening date, June 15th.

LEOPOLD LAUGHTER

HILARITY was sustained at the annual awards banquet of the Leopold Hotel, Bellingham, when employees revived the shadow and sheet game and turned it into a Who Am I? riot. Upper right is George Chartier, cook, posing as Miss Graves, catering manager. Lower left is Mrs. Hicks, secretary, posing as chief engineer, George Newman, and lower right is Gust Lund, assistant manager, in an abandoned portrayal of cocktail lounge waitress, Ellen Porter.



FRONT goes to the



Patterned somewhat after the Blackstone Hotel in Chicago, the Benson Hotel in Portland was first opened in 1913.

No expense was spared to give it quality in construction and appointments and for many years its main dining room was Portland's No. 1 restaurant.

Now, with \$250,000 worth of modernization behind it and plans for a \$3 million expansion of 200 additional rooms, The Benson continues to maintain its reputation for high standards.

The lobby (see picture) has received a new front desk and Tobacco Shop, as well as a beautiful entry to the large Chrystal Ballroom. In addition to the new guest rooms, plans call for construction of a new banquet room seating from 750 to 850 people. The famous old Oak Dining Room has now been completely changed by decorator Arthur Morgan, into the London Grill. Morgan also designed the Piccadilly Bar. The London Bar on the lobby floor continues to be a heavy attraction to home and out-of-towners who warm to its paneled interior and its remarkable, complete wine and food list.

The further 12 to 15 floor addition adjacent to the existing one is made possible, according to an announcement of S. W. Thurston, President Western Hotels, through a 90 year lease of the pres-



ent Oregon Hotel, as well as the purchase of the lease of the Hickory Hotel Co. who have operated the adjoining property for many years.

In the London Grill, the stamp of British charm and atmosphere of conservative affluence with its Oak side entrance laid with a red carpet beneath a gold and white marquee, makes the Grill a favorite spot of guests and residents.

Originally a grill room, it was refurbished in 1928. Its oak panelling bleached and named the Oak room. Since then until the recent redecorating, no basic changes were made. And not until the new ones were thought about, did the Benson manager, Sam Standard and Western management learn how respected it had become and how much of its traditions patrons demanded be kept. Its superior food and club atmosphere led Portland's city fathers, together with lawyers, bankers, newsmen and cattlemen to follow the remodeling closely. They insisted that the panelling be kept. The new name of London Grill was chosen to keep the flavor of the place and to integrate with the main floor London Bar. Morgan's objective of fitting a smart dining room into the original hotel without losing its character was attained and business continues to claim it as Portland's first restaurant.

Within this splendor, a number of flaming items, such as Shish Kebab, Cherries Jubilee and Coffee Wellington (coffee, rum and whipped cream) are prepared at the table. Black tile walls, refrigerator with brass fixtures and an indirectly lit soundproof main kitchen would widen the eyes of Cinderella. New menus contain notes about various antiques, such as the leather covered wine coolers and a bedwarmer designed for King Charles in 1667. Today, at the Benson, London Bar or Grill, any King would be proud.



BENSON

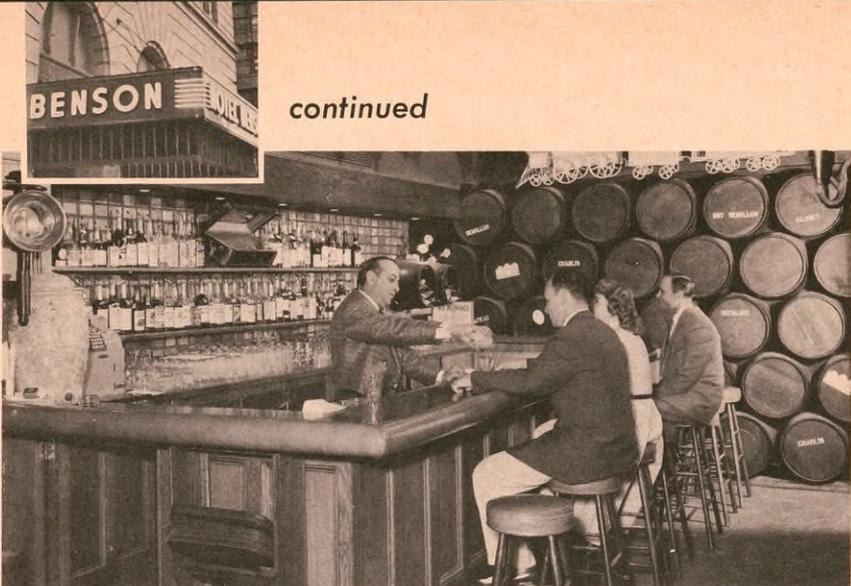
continued



SHISH KEBAB is but one of the specialties London Grill waiters at The Benson prepare before the eyes of guests. They are equally adept at Butterfly Steak, fresh Pacific Lobster and crepes Suzettes. Eaten against a background of soft "foggy London light" and a decor including an ancient weather vane, old English coal oil lamps and a grandfather clock from Perth, Australia, these excellent viands and such drinks as the Benson Cannon Ball, a blend of Champagne and Vodka are doubly enhanced. Genuine top-grain leather upholsters the chairs and one wall consists of oak barrels.



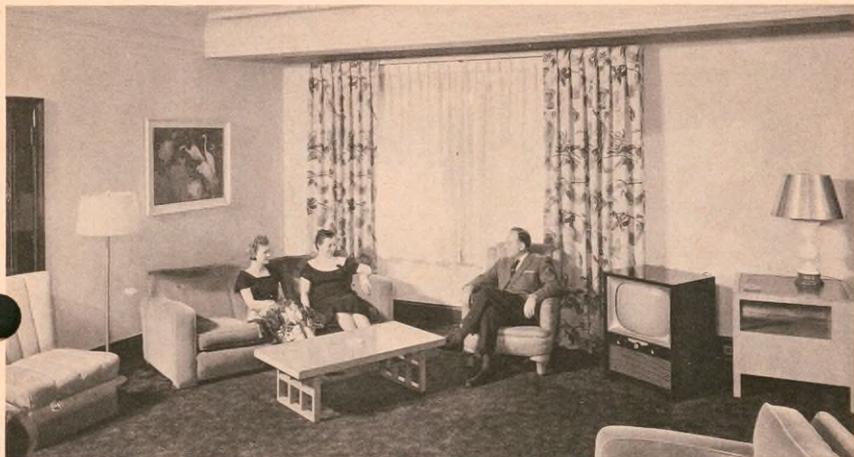
LONDON BAR service off the Benson lobby keeps pace with the London Grill in service, food and its club atmosphere and personal friendliness. Paintings and old horse trappings, framed in gilt, help to set its feeling for solid comfort within paneled walls.



BENSON

continued

PICCADILLY BAR is a major feature of the London Grill. The bar is of old, solid all-oak construction, with leather over a sponge rubber for an elbow rest and a convenient brass footrail. At left on the bar is an old ceramic wine cooler, which stood in London's legendary Temple Bar for over 200 years.



BENSON SUITE. The suite above at The Benson points up the success of the current project of redecorating rooms and selecting new furniture and furnishings with which to carry it out. A welcome, cheerful comfort is emphasized, appealing colors used and the overall effect on guests kept in mind at all times.



BOISE, OWYHEE COMBINE AWARDS

FIVE 25 YEAR AWARDS were given out at the combined service award of the Boise and Owyhee Hotels, in Boise. Above are the award winners en masse at The Boise dinner. Below, from left are W. D. Eberle, who doubled as main speaker and award maker, Warner Terrell, Owyhee Arid Club waiter, Sam Navarro, Owyhee bus boy, Margaret Carson, Boise reservation clerk, Andy Horton, Owyhee head waiter in the dining room, and Eddie Orbea, Owyhee superintendent of service, all 25 year award winners. Writes Margaret Carson, as a bit of advice to Western 25 year employees: "I had mine made into a ring and it turned out beautifully and much more of a thrill to wear, for you don't have to worry about sending it through the laundry or dry cleaners." Other awards included 8 5-year, 2 15-year, and 4 20-year awards to Owyhee employees, and 4 5-year, 6 10-year and 2 15-year awards to Boise employees.



NEWHOUSE NEWS

● WYNNE McMAHON, right, who rendered friendly, efficient service to thousands of guests at the Newhouse Hotel, Salt Lake City, Utah, over the 35 years she served as front office cashier, recently retired. Fellow employees, who will miss her, and who have come to look upon her as a fixture, presented her with a wrist-watch at a farewell party. Official goodbyes were made over coffee and cake and best wishes given to Wynne in her new life.



KELLY GREEN with black gabardine trim make the new bellmen and elevator operator uniforms trim eye catchers at The Newhouse. Above, from left are Elwin Dutton, Bonnie Benson, Joe Falca, superintendent of service, Marlene Hewitt and Ray Boley. Their new smartness complement the physical improvements and rededication The Newhouse has undergone within the past year.



PICTURED during a pause in their busy meeting schedule are left to right S. W. Thurston, President, Western Hotels, Frank Dupar, Secretary-Treasurer, Henry J. Kaiser, Edward E. Carlson, Executive Vice President, Western Hotels and Edgar Kaiser. They are shown during a reception honoring Henry J. Kaiser and his associates and welcoming the Hawaiian Village Hotel, Honolulu to the list of Western Hotels.



ADMIRING ice sculpture of the Western Hotel's insignia is left to right, Paul Debes, chef at the St. Francis, creator of the center piece, William Shields, Vice President, Western Hotels and Lou Chavey, Catering Manager. The meeting included, among many busy meetings, a food and beverage clinic with Mr. Shields presiding.

ANNUAL MEETING REVEALS BRIGHT FUTURE

A prosperous future for Western Hotels, Inc. and the hotel business in general was outlined by Western Hotels executives in the company's 26th Annual Managers Meeting in San Francisco recently.

The three day convention was opened with a reception honoring Henry J. Kaiser and Associates and welcoming the Hawaiian Village Hotel to the list of Western Hotels.

The keynote address, delivered by *Edward E. Carlson*, executive vice president, expressed great confidence in business trends and cited a record year in 1956 for the company. "The growth of the specialty rooms in all the hotels has been

greeted by a great public acceptance," *Carlson* said. The expansion of first-class entertainment in the hotels, the satisfaction of public "wants," and the refusal to be bound by tradition in Western Hotel guest policy in sounding out these wants were highlights of *Carlson's* talk that centered around the maintenance of a "business climate" and a favorable "point of view" in all phases of hotel operation.

The convention also included important conferences in all phases of hotel management and operation including: a management idea clinic; a food and beverage clinic, operational seminars and promotional plans.

SHUFFLE IN BRASS

Eight executives of Western Hotels, Inc., have been transferred to new positions within the past month.

Gordon Bass and *Willard Abel*, Western vice presidents, whose home base are The Davenport and the Sir Francis Drake, respectively, have assumed additional supervisory responsibilities.

Harry Mullikin has been appointed Resident Manager of the Olympic. The position is newly created as a result of the building and construction program at the hotel. He was Resident Manager of the Davenport.

Al E. Schilling has been transferred to Spokane as general manager of The Davenport, leaving the corresponding post at The Benjamin Franklin. The Swiss born Western executive once worked for another Davenport manager, the late Guy

Toombes, when *Schilling* began his career as bellman at the Utah Hotel, Salt Lake City.

Moving into The Benjamin Franklin as manager is *Al Kelly*, formerly manager of The Sir Francis Drake. The Columbia University man joined Western in Idaho in 1950.

Edward C. Sequeira, ex-resident manager of the St. Francis Hotel, made the shortest transfer, having but to walk across the street to take over the manager's desk at The Sir Francis Drake. *Roland Richter*, who has served as executive assistant manager of The Olympic, moved to Wenatchee to manage The Cascadian. That position was left by *Robert W. Dupar*, who went to Spokane as resident manager of The Davenport.



MORE NEW FACES AT BENJAMIN FRANKLIN

AL E. SCHILLING, manager of the Benjamin Franklin Hotel, Seattle, has his staff pirated so constantly for promotions and replacements in other Western Hotels, he feels the new faces on his staff in 1957 may fade and change as have so many others.

Above are the results of his last big turnover, that put 8 new people on the payroll.

At the top of the stairs in The Benjamin Franklin lobby is *John B. Carpenter*, new night assistant manager, already having served as chief clerk. Next is *David Clift*, trainee desk clerk moved from The Outrigger staff, a graduate of Denver University Hotel and Restaurant School. Then *James H. Ryan*, captain at The Outrigger, who came from California, where, among other restaurants, he worked at Flags By the Sea in Santa Monica. Next is *Bud Gavino*, room clerk,

who has worked at the Hotel Edmond Meany, Seattle, and at the Park Lane Hotel, Denver, and attended both the Universities of Denver and Wyoming.

Below *Bud* is *Brent MacDonald*, trainee clerk and graduate of Michigan State University Hotel Management School, and below him is *Charles O'Leary*, room clerk, who worked before in the Sabre Room at the Winthrop Hotel in Tacoma. *Lois Smith*, Coffee House manager, comes next. *Lois* attended Washington State College and worked at Lake Crescent Lodge on the Olympic Peninsula. Last is *Ann Jensen*, reservation clerk, who previously worked in a General Motors office.

At this writing all of the above faces remain at The Benjamin Franklin, but transferred was *Al Schilling* to be general manager of The Davenport Hotel, Spokane.

BANNOCK GOES FLAMBE'



DICK NOWELL, who is responsible for the new flaming dishes available at the Bannock Hotel Dining Room, in Pocatello, sits back to sample the Cherries Jubilee with hostess Patsy Hawkes. Dick's ready wit and English charm makes him popular with Bannock employees and Pocatelloans alike. Serving the delicacy is Hal Espe.



NOIR ET BLANC. Bannock Dining Room waitresses wear new black and white bouffant uniforms while serving brand new specialties to guests. Above, from left are Elsie Evans, Norma Steed and Velma Haislip, standing with wine steward Hal Espe. According to new Bannock FRONT correspondent Loah Morrison, Hal attends Idaho State College and is an amateur boxer who unsuccessfully competed in the Olympic trials this year. "However, he has scored a great knock-out in The Bannock Dining Room, where his victories continue to mount," writes she.



RAINBOW REMODELLING COMPLETED

GUESTS EVEN BETTER SERVED

Pacing the increased economic importance of Montana and the comparable growth of Great Falls and other cities of that state has been the demand for greater hotel facilities.

With its costly remodelling program wound up, The Rainbow now can offer such needed space and services to actual and anticipated demands as the area's growth continues.

A handsome new registration desk has been installed and guests are now able to drive directly into a spacious new motor lobby.

Ninety-six new guests rooms have been added and furnished in a bright and cheerful style, featuring contemporary design.

New and remodelled banquet and meeting rooms add to Great Falls' convenience as a convention center. Up to 650 people can be accommodated in one large banquet area.

The Silk & Saddle specialty room, popular from its introduction, continues as favorite dining and cocktail spot in the city among both residents and visitors, who enjoy the quality of its colorful atmosphere and its superior food and drink.

HIGH TYPE GUEST

PHYLLIS HALL, of the Olympic Hotel information desk, and Lorrin Payne, chief clerk and president of the Seattle Hotel Greeters Assn., serve Henry Hite, member of Hite, Low and Stanley. The professional act stayed at The Olympic while appearing in the Automotive Show in January.



Nuptial Virus RAMPANT AT BOISE



STAFF SURGES TOWARD ALTAR

GEORGE HORNING, manager of the Boise Hotel, and known to his employees as "Father," watched a bewildering number of his staff go aisleward this winter. Above, from left, are Eddie Thomas, bellman, who took Ruth Yates as his bride Dec. 16; Horning; Harold Maxwell, clerk, who married Virginia Jo Franklin, of Elko, Nev., Nov. 24; Dave Jones, clerk who married Donalie Carson, daughter of Boise FRONT correspondent, Dec. 22. That same day Lee, daughter of Mr. and Mrs. Horning, became Mrs. Robert Fesler at Pensacola, Fla.



GIGGLING over the mounting toll of marriages at The Boise are, left: Mrs. Harold Maxwell, bride, Mrs. Eddie Thomas, banquet manager and bride; Mrs. Gail Quaglia, auditor and bride of last June, with enough months to dole out admonitions; Mrs. Harold Aggeler, (formerly Shirley Buncheck) cigar stand cashier, daughter of Margaret Carson. Wanda May Elfson, pantry woman, not pictured here, became Mrs. Russell Anderson in November, and another November wedding made Viola Luce, assistant housekeeper, Mrs. Tom Martin, at Winnemucca, Nev. Engagement announced is that of Edith Wills, cigar stand cashier and Victor Vincent, fry cook, who will marry the first week end they both have free after the Legislative Session.



**GEORGIA
HOTEL
AWARD DINNER
HONORS 21**

FIFTY-EIGHT employees attended the Hotel Georgia Service Award Dinner, which was preceded by a reception and followed by entertainment, presentation of awards and general good fellowship.

On hand to pay tribute to new and long-time Georgia employees were *Lynn P. Himmelman*, Western vice president, and *E. W. Hud-*



son, Georgia general manager. Singled out for awards were 21 employees.

Awards for longest tenure of service, 20 years, went to *James C. Bailey*. Two 15 year service awards went to *Trevor Newton* and to *Mrs. Ina Coward*.

Ten year awards were presented to *Bertha Clawson*, *Elvera Mills*,

Agostino Fenotti, *Joseph Beauvais*, *William Dwernichuk* and *Doris M. Reay*. Those who received 5 year awards included *Dennis Monkman*, *Gwendolyn Newton*, *Margaret Kessel*, *Anne Walsh*, *Wong Way Hop*, *Gunnar Merit*, *Dorothy Wilson*, *Henry Dyck*, *Hilda Urquhart*, *Caesar Dymmel*, *Jack Jenni* and *Gordon Jack*.



TROPICAL SPLENDOR IN VILLAGE CHRISTMAS

CHRISTMAS was given a flavor all its own in the ultra violet atmosphere of the Hawaiian Village. St. Nick was there, beard and all, but the plethora of sarongs, flowers and sultry music put a new face on an ancient holiday.

Beginning at 6 p.m. with a flag lowering ceremony, flaming torches carried by bronzed men in colorful sarongs marched in procession to herald Santa's (played by Ballet School's *Mr. Oumansky*) arrival. Four orchestras and a red-robed choir from Honolulu's Roosevelt High School provided

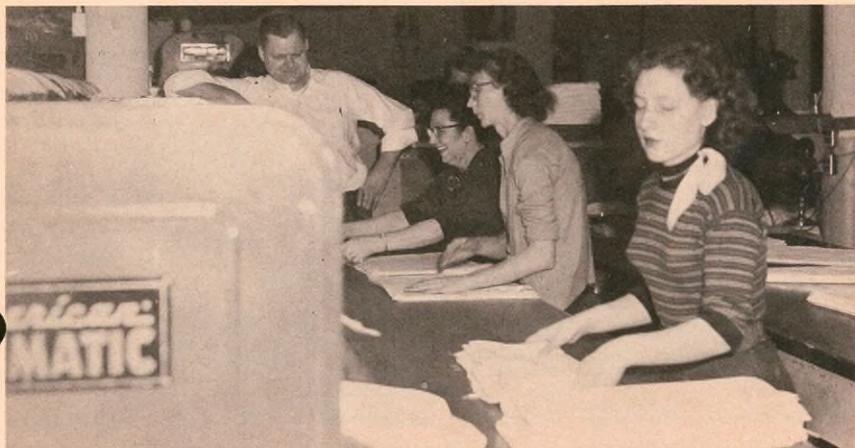
music over four synchronized microphones. Reigning over the spectacle as queen was Hawaiian Village housekeeper, *Mrs. Dukelow*, while new doorman, *Allen Taylor*, made a stalwart king.

The Christmas tree, centered in a pond, was entirely Kaiser-pink frosted with white electric lights into a delicacy irresistible to camera owners and less active on-lookers alike. Naturally *Alfred Apaka*, *George Kainapau*, and the rest of the staff were on hand to add to the far from white but very gay Christmas.

TRADEWINDS YULETIDE



CHRISTMAS COURT at the Hawaiian Village pageant was held beneath palm trees, mingling tropical dancing and music with traditional Christmas carols. Many a guest who hadn't hung up his stocking in years fell heir to unexpected nostalgia while simultaneously admiring the spectacular and unfamiliar display.



EASIER working conditions and a finer laundry job for guests will result from new laundry pressing and folding machines recently installed at the Davenport Hotel in Spokane. In addition to ease and quality, the devices will afford better service to guests as a result of shorter laundry handling time. Jim Thompson, Laundry Manager at the Hotel is pictured above left with Garbo Naccarato, Hedy Davis and Alice Allen.

ST. FRANCIS Christmas ANGELS



ENTERTAINMENT at the annual housekeepers department Christmas party of the St. Francis Hotel was provided by its children. Trained by their mothers, they did beautifully, swelling the hearts of all who saw them. At left is Mrs. Eula H. Gibbs, executive housekeeper, with Joyce Scott, taking a gander at the decorations.



MRS. GIBBS shows off an angel to Rondia Ross, daughter of maid Priscilla Ross, another angel, right foreground, held by Bonita Celestine. Rear left in white turban is Alma Weise, next to whom stands Vera Rowland. Center rear in tweed coat is Eleanor Smith. Among the participating children were Glenda, Carol Ann, Charles and Maria Hodges, Joyce Scott, George Jones, son of Bernice Wright, Dahline Weise, Nancy, Jean and Shirley Lum, children of Lum Sing, Betty Jean and Louise Celestine, who attend Gladys Ross's Sunday School, and Barbara Mitchem.

AWARDS & Christmas, TOO

Metzdorf Presents 5-Year Pins



WHITE CHRISTMAS at The Oasis in Palm Springs meant a stunning all white Christmas tree, bedizened enough to answer the dazzling sunlight that shown during the holidays. Above are Al Proffett, left, office manager, and Margaret Van De Vegt receiving Christmas presents from general manager Dewey Metzdorf. Margaret is Mr. Metzdorf's secretary.



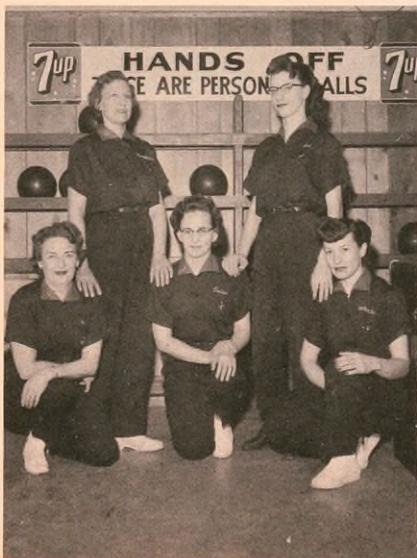
OASIS EMPLOYEES who received five year service pins at the Oasis Christmas party were, from left: Joe Drott, kitchen steward; Eunice Yates, maid; Jay Bombelli, head gardener; Edith Smith, maid. Dewey Metzdorf, right jovially hands them around in a jolly St. Nick mood. Jay Bombelli's five years of service helped the Oasis gardens to be voted the most beautiful in all Palm Springs last spring in the annual hotel gardens contest.



MATADOR MANAGER

DON ALLISON, new manager of the Matador Lounge, Davenport Hotel, Spokane, shows his holiday's "Tom and Jerry" promotion to cocktail waitress, Virginia Wood. Don whose home is Baker, Oregon, came to The Davenport after having managed a cattle ranch for J. W. Richardson, Inc. He got his first taste of hotel business at Sun Valley,

Idaho. After serving 4 years as a jet pilot in the air force and managing the ranch, he still yearned for it, and came to The Davenport. Don attended the university of Oregon, and he and his wife, Marian, are the parents of a year old son, Steven. Number 1 hobby for Don is Skiing, a skill he polished at Sun Valley.



MULTNOMAH BARONETTES

CAFE BARON waitresses of the Multnomah Hotel, Portland, have their own bowling team for the first time this year, and play every Friday night in a 10 team league, in which they already have 500 per cent and a high series of 2514. Standing, left, are captain Mary Bell Leathers and Sue Wagner. Kneeling, from left, are Kay Bell, Louise Matheson, who has rolled high of 212, and Wilma Lee Egley.



OWYHEE Christmas PARTY

DOLLY VALENTINE'S ingenious decorative talents and the able kitchen crew and banquet and housekeeping departments of the Owyhee Hotel, Boise, Idaho, combined to present one of the most elaborate parties seen in that city in years. The occasion was catering for the opening of the new First Security Bank Building, for which Christmas colors of red and silver and decor were used. Owyhee hostesses met guests at the door with play paper money which they were asked to deposit at the First Security Teller's Cage where bartenders gave play change, but really real cocktails. Below are "tellers," left, *Glen Call*, and *John Pyle*. The bar, patterned after a teller's cage, below, was the work of *Bill Stoker*, Owyhee chief engineer.



COSMOPOLITAN HOSTS COSMOPOLITES

THE COSMOPOLITAN HOTEL, Denver, hosted over 119 members of the International Hotel Association at a reception-dinner, attended by owners, managers and directors of hotels in 16 countries. They were greeted by over 200 business, government and hotel dignitaries in the Silver Glade Room, and such employees as *Frank Belleci* turned to with a will to make the evening memorable. Above, from left, are *E. Tewiik Doss*, manager of the Upper Egypt Hotel Chain. *Mrs. G. D. Advani*, manager of the Taj Hotel in Karachi, *Tom Lee*, Cosmopolitan manager and representative of the hosting Denver Hotel Assn., and *Mrs. Marius Martin*, manager of the Grande Hotel de Printemps, Paris. What delighted guests most; authentic Koshare Indians in tribal dances. Actually an Indian-trained boy scout troop, guests inspected them minutely and posed for pictures with them by the dozen. By sheer diligence the catering office managed to obtain 14 of the 16 attendant countries' flags, a job in itself.



CHRISTMAS BUFFET. Focal point of the party was the attractively decorated buffet. In the background, Frank Bellici and Chef Emil can be seen. In the foreground is waitress, May Arnott and Dell Ely.

COSMOPOLITAN Christmas MERRY

By Dorothe Hanlen, Payroll Dept.

THE HOLIDAY season reached its peak when 407 Cosmopolitan Hotel employees and guests gathered in the Silver Glade for the Annual Christmas party in our Denver hotel.

The elegant buffet held such delicious foods as turkey, cranberries, ham, assorted cheeses, relishes, pumpkin pie and a variety of beverages. The buffet, prepared by *Chef Emil* and his crew, was indeed fit for a king.

While partaking of this grand buffet, the party goers were entertained by a smart combo, "The Latinaires," under the direction of *Dannie Aguila*, whose petite young wife is the Coffee Girl in the Gun Room.

The program consisted of all home-grown talent, but rivaled some of the best T-V shows. *Verne Namba*, Outrigger bartender, was the master of ceremonies and kept the guests enthralled with feats of magic. *Snooky Kishiyama*, small daughter of *Mike Kishiyama*, banquet department houseman, danced her way into the hearts of the group with two tap dances. *Virgil Kidwell*, head valet of the Cosmopolitan, was a proud father as his daughter, *Kerry Jo*, displayed her talent in the field of ballet. To top off a

good show, *Frank Bellici*, of the banquet department, surprised all with his eminent ability at the piano. With *Mr. Bellici's* help *E. B. Hauney*, assistant Manager, led the gay crowd in a short but loud community sing.

Karl Eitel, executive assistant manager, with the aid of *Mrs. Edwin Brooks*, wife of the purchasing agent, conducted the drawing for door prizes. An Admiral portable radio, grand prize, was won by the guest of *Charles Moran*, banquet bus boy. The rest of the gifts were of a various nature, such as a camera and carrying case, perfume, wallet and lighter set and many others. *Flora Grover*, night telephone operator won a gift for the 3rd consecutive year. *Alice Peterson*, a new maid at the Cosmo, was given a royal welcome to the hotel as both she and her husband received prizes.

As the party drew to a close, *Mr. Eitel* wished all a happy holiday and a prosperous new year. Each employee was presented with a box of chocolates by *Dorothe Hanlen*, payroll clerk, as another way of saying Merry Christmas from the Cosmopolitan Hotel.

COSMOPOLITAN *continued*



"SNOOKY", daughter of Mike Kishiyama of the Banquet department, danced a solo to the delight of all present.



YOUNGEST GUEST. Youngest guest at the Christmas party was Larry, son of Doris Zaman, maid at the Cosmopolitan Hotel, who though less than two years old, was not going to miss anything going on around him!



ONE FOR THE ROAD

THEORA MCLEANAY, hostess at the Gun Room at The Cosmopolitan tended the New Year's Eve free coffee bar in the Cosmopolitan lobby. Having been awarded an Honorable Mention Citation from the National Safety Council for doing so last year, The Cosmopolitan decided to make the bar an annual New Year's affair. This year, both the Denver Safety Council and the Colorado State Highway Council joined in promoting the project, hoping other hotels, bars and restaurants throughout Colorado would follow in offering free coffee as the last one for the road. Theora and bus boys George Mainitis and Tony Morra served coffee and cookies to over 500 party goers until 2:30 a.m.



Summer
is coming!



CHRISTMAS now is a matter of a great many-shopping days, spring is upon us, and Western employees can turn their thoughts to summer. Notable dog day of 1956 was the Benson Hotel picnic. At top is *Mary Slaymaker*, lounging on the lawn at Blue Lake Park, knocking them dead. Lower left is *Mary* and her picnic partner, *Nick North*, chief clerk, as mad as *Mary* in Roaring Twenties suit and skimmer. *Reva Turner*, London Grill waitress, right, holds Rodrigo Oswaldo Llorens, who were guests of Benson manager *Sam Standard*, and, possibly up to bat.

GIRLS WEAR KELLY



DRAKE'S TAVERN WAITRESSES GO ELIZABETHAN

ALBERT J. KELLY, manager of the Sir Francis Drake Hotel, San Francisco, noticed an article about the famous Elizabethan Room in the Gore Hotel in London and immediately contacted the English management for permission to copy its costumes. Above is the fetching result. The 3-piece costumes include bodice and apron, skirt and waistcoat. A kind of early English dusting cap tops them off. Skirts, as chosen by Kelly, are green and likewise Kelly. Golden Hind waitresses at the Sir Francis Drake Hotel also wear early English gowns in bright aqua, adding much to the atmosphere of the already inviting room.



30 YEARS...with the right hotel

LEO SHAPIRO received a 30 year award pin at Butte's Finlen Hotel recently. Above, from left are Lynn P. Himmelman, vice president, Western Hotels, Inc., Shapiro, James E. Durham, Finlen manager, and Edward E. Carlson, executive vice president, Western Hotels, Inc. Others who received awards at the dinner in the Roundup Room were Mary O' Halleran, 25-yr.; Marie Brennen, Jenny Thomas and Mary Bennoit, 15-yr.; Phil MacDonald, Minnie Nelson, Adeline Bajovich and E. H. McNabb, 10-yr.; Ruby Fagen, Anita Gruell, Ethel Hover, Francis Kalafatic, Bernice Knight, Lucille McGonigle, Lorraine Wakely, Mary Kane, Duane Sorenson, Edward Eiman, Ann Burley, Josephine Kirby, Mary Riggins, Chris O'Bill, Dan O'Connell, John Murphy, Vera Herzog, Mary Mahelich, Dorothy Morgan, Regina Mendosa, James Waggoner and Ruth Weden, all 5-yr. awards.



BOB DUPAR, man of 1956



ROBERT W. DUPAR, center, manager of the Cascadian Hotel, was named Man of the Year for 1956 by Wenatchee Junior Chamber of Commerce members at a presentation banquet held in his hotel. Above, he stands with his wife, receiving congratulations from Jaycee president, Jim Sizemore. The announcement came during a speech, which was interrupted by bellman *Jim Spence*, with a "Call for Mr. Robert Dupar," which was echoed by the speaker as being the very man he had in mind. Among his numerous activities have been the United Fund, US Highway W Committee, Pacific NW Travel Assn., Okanogan Cariboo Trail Assn., Chamber's Tourist and Convention Committee and the Community Chest Drive.

NEW DAVENPORT HOUSEKEEPER

MRS. LOUISE RILEY recently was appointed assistant housekeeper of the Davenport Hotel. She will work with *Vic Smith*, building superintendent and manage a staff of 60 people. With the new decoration program being carried on at the Davenport, she will have her hands full keeping track of many decorating problems and furniture placement details in new rooms. *Mrs. Riley* has been with the Davenport 7½ years, beginning as a maid, moving up to inspectress and now having reached the top of her department.



AT THE MAYFAIR

LESTER SASADA is the new assistant manager in charge of liquor control and bar personnel at the Mayfair Hotel in Los Angeles. Before joining the Western family, he worked for 12 years for the Eppley Co. of Omaha, Neb., for which he managed the Lincoln Hotel in Lincoln Nebraska.



REFLECTIONS *at the* BANQUET

BY FUZZY

(Fuzzy is H. Foster Jordan, who works in the parcel room at the Olympic Hotel. He writes of the feeling of being honored at an employees dinner).

Did you see what I saw
At the banquet Thursday night?
And yet, it was so apparent
To me, t'was a wondrous sight;
It seemed to be in each song that was sung,
And in every word that was said,
And in the community singing,
Which the entertainers led.

It seemed to come from every one,
From the greatest to the least;
It seemed to transcend everything
Including the glorious feast.
T'was that feeling of love and fellowship,
That "Kinder" gets under the skin,
That feeling of love and fellowship,
That makes the whole world kin.

GOING



GWEN HAWKINS



BILL HAWKINS



ESPENOZA, McCORMACK & D'UNGER

RICHARD CARTER, longtime bellman of the Maurice Hotel, San Francisco, and his wife, have taken off for Africa for a prolonged vacation. *John N. Grant*, assistant manager of The Maurice took a week off and went mountain climbing in the Yosemite peaks, at about the same time for relaxation, according to manager *Alex F. Hoffer*. Ice and snow turned him back to seek elevation at home. The Sir Francis Drake Hotel held its first all-employee party in some years at Christmas in the Monterey Room, where cocktails warmed cockles of their collective hearts. *Ann McBride*, secretary to catering manager *Lou Chavey*, of the St. Francis Hotel, was asked over the telephone to quote prices on a dinner to be served in a private dining room. "Dinners start at four fifty," said *Ann*. "Oh, how nice," replied the prospective customer, "That will be about quarter to five." *Gwen* and *Bill Hawkins*, left, arrived at their new posts at The Mayfair as honeymooners. They transferred from the Benson Hotel, where *Bill* was night auditor. *Gwen* (formerly *Gwen Tucker*) is now secretary to *DeWayne "Bud" Higgins* Western district sales manager for Southern California, while *Bill* is relief clerk. They were wed Jan. 12 and left for Los Angeles the next day. The chef-garbed men at lower left are *John Espenoza*, a foods graduate currently attending Tacoma Vocational School for business administration, and *Chuck McCormack* and *Don D'Unger*, who attend the same school and working for their diploma in foods preparation, a 30 month course. All are at the Winthrop Hotel kitchen. Two Sir Francis Drake employees who are convalescing are *Gertrude Caughell*, manager of the newsstand, who entered the hospital for surgery, and *Mary Benton*, of the newsstand, away for a month with a broken arm. *Jerry Wangness* has been appointed administrative assistant to the operations committee in the executive

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offices. New night engineer at the Cosmopolitan Hotel is *Harry Ellison*. Chief Engineer *Frank Wallace's* right hand man, *Henry Sageser*, recently bought a new home in Denver's nice Park Hill district and gave a house warming party to about 50 of the Cosmo crowd.

HELEN T. ECKERSLEY, upper right, is the new catering secretary at the Newhouse Hotel. Center right is *John R. Cuttler*, night auditor at The Davenport. *John* attended schools in Spokane and graduated from Washington State College, where he attended Hotel School during his last year. He is a member of Sigma Iota, honorary hotel fraternity. Before his recent arrival at The Davenport, he worked at the Desert Inn and El Mirador at Palm Springs, and was assistant manager of Canyon Hotel in Yellowstone Park, Wyo. *John* is single and looks forward to fishing in Spokane area lakes. Newcomer to The Sir Francis Drake is *Peggy Springer*, secretary to *Willard E. Abel*, area vice president of Western Hotels, Inc. Formerly from Los Angeles, she was employed there for 17 years at the General Petroleum Corporation as an administrative assistant, and also was secretary to Ex-Governor Dan Thornton of Colorado during the 1956 Presidential Campaign. *Peggy* replaces *Marguerite Boutwell*, who became *Mrs. John Hardaway* on Dec. 28, and will reside in San Jose. *John Kaemmer*, formerly of The Olympic, is now night auditor at The Benson. Lower right is *Mildred Futrelle*, new reservation department secretary for The Mayfair, and a native of Louisville, Ky. *Tom Sneberger* is now assistant manager in charge of food and beverage at The Winthrop. He previously filled the post of assistant manager in charge of food at The Northern where *Arthur Chapman* has been promoted to assistant manager in charge of food and beverage. Formerly he was liquor controller of The Northern.



ECKERSLEY



CUTTLE



FUTRELLE

