

front!

VISITS THE SPACE NEEDLE ~ SEATTLE

WESTERN INTERNATIONAL HOTELS

May-June, 1964



THE PRESIDENT'S CORNER



This month FRONT! features the Space Needle Restaurant just as this famous Seattle landmark greets its third wave of summer visitors. You will recall that the restaurant first opened for the Seattle World's Fair in 1962.

Tourism is important to the Space Needle Restaurant, but it's also vital to all of us who are in the business of providing lodging or food to the thousands of visitors who spend their vacations in our communities. As the American public has more leisure time, this industry is becoming more of a factor in our economy.

The words *hospitable* and *hospitality* come from the latin word *hospitare* which means "to receive as a guest". Webster defines *hospitable* as "receiving and entertaining guests generously and kindly". Many of our friends say they prefer to stay and eat with us because we do not operate our properties as though they were factories. They often mention the word *hospitality*.

This goes back to what we have discussed as a "house of friendship". In the coming months, when we will play host of vacationers, let's again reiterate our determination to make every Western International Hotel property a real "house of friendship".

EDWARD E. CARLSON
President
Western International Hotels, Inc.

front!

a bi-monthly publication written and edited for employees of Western International Hotels

COVER

Revolving 360° each hour, 500 feet above Seattle's spectacular skyline, The Space Needle Restaurant is a wondrous and unforgettable place—by sun or starlight.

BEHIND THE SCENE AT THE SPACE NEEDLE Page 3

Basil Miaullis, manager of Western International Hotels Space Needle Restaurant, reviews some of the things that make this property a particularly challenging and rewarding place to work.



THE WESTERN CAMERA CLICKS Page 6

A candid resume of what your colleagues are doing on-the-job and after-hours.



GOING WESTERN Page 7

Interesting news and views of Western folks on the go.



front! CORRESPONDENTS

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

Alameda, *Alfredo Lamont*—Anchorage-Westward, *Bill Mueller*—Bannock Hotel, *Richard Fisher*—Baranof Hotel, *Kathleen Ryan*—Bayshore Hotel, *Fred Oakley*—Benjamin Franklin Hotel, *Betty Bowen*, *Jack Gaines*—Benson Hotel, *Jean Rhine*—Boise Hotel, *Clayne Dice*—Calgary Inn, *Michael Lambert*—Caravan Inn, *Norman Conkle*—Century Plaza, *Louise Nemzer*—Cosmopolitan Hotel, *Bob Simpson*—Davenport Hotel, *Gayle Jewell*—Del Coronado, *Dorothea McCall*—Edmond Meany Hotel, *Richard May*—Finlen Hotel, *Phil Murelaga*—Georgia Hotel, *Robert McCauley*—Guatemala-Biltmore, *Dianne Benford*—Imperial Inn, *Audrey Crawford*—Leopold Hotel & Motor Inn, *Charlotte Whitney*—Marcus-Whitman, *Bea Boatman* and *Elzaba Saunders*—Maurice Hotel, *John N. Grant*—Multnomah Hotel, *Hal Carey*—Northern Hotel, *Allan Woodrow*—Oasis Hotel, *Ruth Avery*—Owyhee Motor Inn, *Colleen Walter*—Rainbow Hotel, *Esther De Vault*—St. Francis Hotel, *Sherry Baker*—Sir Francis Drake Hotel, *Harry M. Payne* and *Nancy Placier*—Space Needle Restaurant, *Jayne Kear* Western International Hotels Executive Office, *Anne Swensson* ■ INDUSTRIAL DIVISION—Seattle, *Dave Hartstein*—North Dakota, *Bob Gordon*—Missouri, *Jim Funk*—North Dakota-Minnesota, *Virgil Miller*—Wyoming-Nebraska, *Ray Olson*



Behind the Scene at **THE SPACE NEEDLE**

By **BASIL MIAULLIS**
General Manager

The Space Needle is without a doubt one of the world's most exciting places to work. The challenge of being responsible for not only the restaurant operation, but for the concessions and souvenir shop on the Observation Deck and the souvenir shop at the base of the needle as well, is indeed a great one. But the rewards are equally great.



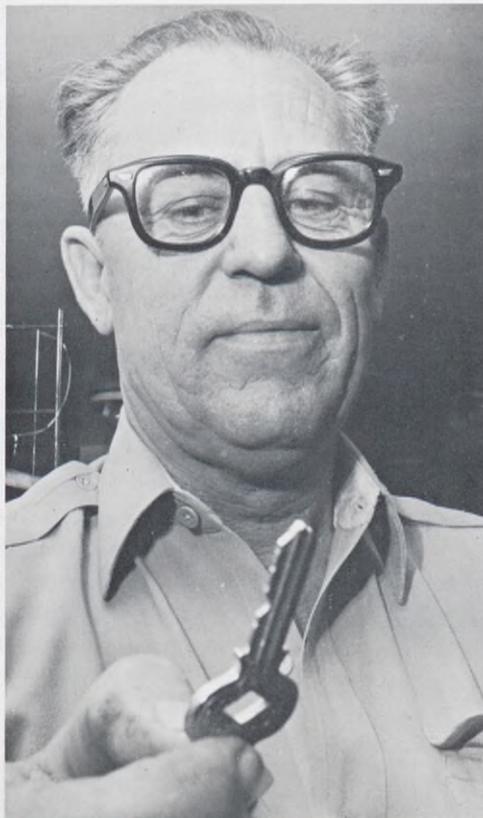
Fascinating people come our way every single day. Just recently we have had the pleasure of serving Fred Waring, Mr. and Mrs. Andre Kostelanetz, Phyllis Diller, Steve Allen and Jayne Meadows. And there have been many more, including high-ranking dignitaries from the

Armed Forces, visiting European royalty, renowned architects and engineers from all over the world who come to inspect our magnificent structure, and tour groups from everywhere.

Every Thursday morning, KING-TV telecasts its popular Telescope program from the Space Needle Restaurant, which attracts hundreds of interesting families and out-of-state visitors as well as loyal resident fans each week. And every morning except Sunday, Frosty Fowler, a favorite Seattle disc jockey from KING Radio, broadcasts from 6 a. m. until 10 a. m. from the Observation Deck.

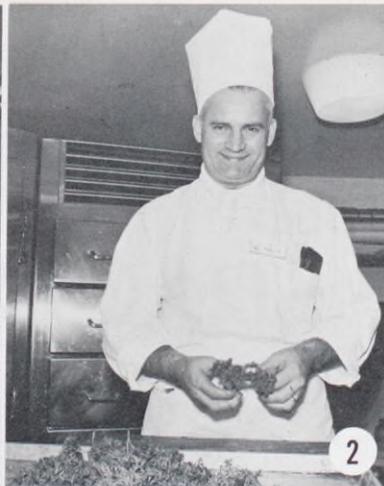
The one other thing that competes with the interesting people, is the spectacular view from the top of the needle. It is an ever-changing picture; always interesting,

(Left) Through a glass which would stand the most rigid inspection, Dick Goff says, "Here's looking at you!" (Center) Engineer Rupert Umphries is (if you'll pardon the pun) a key man in The Space Needle operation. (Right) Security guards George Antonson and Bill Dodeward have a beat with a view.





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The Finest Food . . .

(1) Assistant Space Needle Restaurant manager, George Johnson (right), and hostess, Ruth McFarland, help head bartender, Eddie Nevin, celebrate his birthday. Other staff members present are (left to right): Jeanne Clemmons, Shirley Pinneo, Geraldine Steele, Alice Watts, Maria Norris, Phyllis Keesler, Lorraine Reardon, Margaret Rice, Pat Nara, Dorothy Johnson, Jean Goto, Evon Albina. (2) Cook Phillip Hryniawsky prepares the trimmin's. (3) Jerry McKee guards the goodies in the storeroom (4) Cooks James Barrington and Leonard Sabin concoct culinary delicacies in their sky-high kitchen. (5) Sous Chef Rico Jordi. (6) Jim Martos and Agnes Kerola are a proficient pantry pair. (7) Lobby girls Maria Faccne and Maria Alfaro pose with the dishwashing team of Harry Seitz and Allan Mowatt.

never dull and often fantastic. We feel every day offers a splendid view, but when the mountains are "out," this is a delightful bonus. Fortunately, our offices don't have view windows or we might be eternally distracted.

A third great benefit of working at the Space Needle is the privilege of associating with such efficient and skillful Western International Hotel employees and with the fine Space Needle personnel (who are our landlords). The mutual cooperation extended by both groups is a joy to encounter.

But aside from enjoying ourselves thoroughly, we have a big job to do and we work hard at it. During the winter months we employ approximately 170 people. In the summer months, this figure reaches over 200. In addition to preparing food, mixing exciting, interesting drinks, and catering to our guests' every desire, we also have maintenance cares. The most recent and major maintenance project has been the raising of the banquet tables and seating space so that those guests who are not adjacent to the windows might have an equally breathtaking view of Seattle's mountain and water panorama.

The quantity of supplies we order for the day is governed greatly by the weather. Therefore, the first order of the day for our Assistant Managers is to check the



Served with a Smile!

(1) Waitress Rose Asselin beams a Space Needle smile. (2) Captains Mark Sison and Candido Garcia. (3) The boss and his beauties: Basil Miaullis, LaVonne Denton, Ruth McFarland and Iva Hardy. (4) Host Chuck Thomas and Assistant Manager George Johnson check reservations. (5) George Johnson and Waitress Pam Thomsen agree that The Space Needle crew is "one big happy family." (6) Steward Lenny Erickson. (7) Helen Johnson and Aiko Kobayashi pose with Bill Holtzinger, souvenir shops Manager.



weather department to see what we can expect. If all is clear and sunny, we naturally anticipate larger crowds and order accordingly. Because of our limited storage space, we must necessarily have several deliveries per day in order to serve our customers' needs. This gives us a chance to increase and decrease our quantities ordered, too, should the weather take a change for the better or worse at mid-afternoon.

The fact that we use approximately twenty tons of coffee per year and our yearly meat purchases are well over a quarter of a million dollars will give you some idea of the volume of customers we serve daily.

Whenever we have the chance, we also try to do a selling job for all Western International Hotels services, too. We offer guests our credit cards when they present another card for check-cashing reference. Many times we have made Certified Reservations for them, and we take advantage of every opportunity to sell other Western International Hotel properties.

We are proud to be a part of Western International Hotels and our primary goal is to be of credit to them by providing extraordinary service. What I said before bears repeating, and I am sure our entire staff will join me: The operation of the Space Needle Restaurant, concessions, and souvenir shops is indeed a challenge, but the rewards are tremendous. For few other vocations afford such excitement, pleasure and satisfaction . . . daily.



The Western Camera Clicks



(1) Pensive Harvey Keating of The Bayshore. (2) Doorman Harry Gallagher of The Benjamin Franklin bids goodbye to celebrities Steve Allen and Jane Meadows. (3) DJ Frosty Fowler and "Miss Space Needle." (4) Del Coronado Manager Ralph Van Noy poses with California Congressman Lionel Van Deerlin who was feted at the hotel. (5) W. I. H. Senior Vice President Willard Abel applauds a winner. (6) Cook William Drummond and Dick Ferris, manager of The Olympic's Grill Room, check a serving cart decorated with daffodils for Seattle's Spring Festival of Fun. (7) Reservation Manager David McFarland and Registrar George Boyd check the guest list at The Carefree Inn. (8) Ted Curtis (center), sales director of The Calgary Inn, visits with television representatives George Brown and Alex Rankin. (9) Room service waiter Don Griffith of The Carefree Inn. (10) Anchorage-Westward Executive Chef Lou Capilla with broiler men Chuck Marshall and Roger Brager. (11) Twenty-year employees at The St. Francis Awards dinner: (l to r) Eustaquio Suguitan, John Corrigan, Miriam Cobb, Magdalena Rillera, Lena Scovena, Evelyn Burnham, Bill Grasberger, Florence De Freitas and Mary Glasgow. (12) The Davenport's assistant manager, Lloyd Curtis (13) Twenty-year man John Corrigan of The St. Francis gets top-level congratulations from W. I. H. President Edward Carlson and Vice President Robert Dupar. (14) Pretty Reiko Hara of The St. Francis. (15) Night Auditor Bill Brandt of The Anchorage Westward. (16) Another St. Francis personality: Doris Grogan. (17) Sandra Mowery of The Carefree Inn is not being carefree about her work.

Bannock



Six-foot, three-inch Harold Brown has to sit down to converse comfortably with petite Evelyn Matkin, who is a foot-and-a-half shorter. Brown is assistant manager in charge of food and beverage at The Bannock. Evelyn is a cocktail waitress in the hotel's popular Golden Palace.

Cosmopolitan



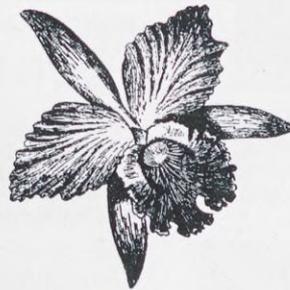
News from The Cosmopolitan this month concerns two personnel changes. Roy Dimond (left) has moved to Denver from The Davenport. He is director of sales at The Cosmopolitan. Chris Leventis (right) didn't move, but he was promoted from banquet captain to food and beverage manager.

GOING WESTERN

'FRONT' Presents Two Orchids!



To
HELEN COOK
for Honesty



To
MARJORIE CARLISLE
for Alertness



Honesty isn't a virtue which went out with Abe Lincoln, and housekeeper Helen Cook proved it at the Hotel Multnomah recently. Helen found \$528 in currency left by a guest and promptly returned it. The grateful guest sent her a \$50 reward as a token of his appreciation, and here Executive Housekeeper Mary Dooley adds the congratulations of the staff.

Marjorie Carlisle, front office cashier at the Georgia Hotel, alertly spotted a stolen traveler's check which led to the apprehension of suspects and recovery of some \$20,000 in American Express Traveler's Checks taken in a 1962 robbery in Calgary. C. W. Webb, chief special agent for American Express, presents Marjorie with a proper (but unidentified) reward.



Anchorage-Westward Earthquake Bulletin

Just as this issue of FRONT went to press, we received the terrible news of the earthquake disaster in Alaska. At this time we know that the 15-story Anchorage-Westward is still standing, and will be totally restored by July 1. Fortunately, there were no personal tragedies!

(1) Bell Captain Duane Bernardy for the third year in a row won the annual Anchorage Fur Rendezvous "business man's brush beard" title. (2) John White is the Anchorage-Westward's busy food and beverage manager. (3) Ann Barr has joined the front office cashier's staff. (4) Two more beard-growers are Night Auditor Bill Brandt and Room Clerk Bob Klein. (5) Desk Clerk Bob Larsen and Cashier Marge Wells are all bedecked for the Fur Rendezvous. (6) Pretty Vicente Eguia came all the way from Mexico to join the A/W housekeeping staff. (7) Eunice "Cissy" Johnson is secretary to the general manager. (8) Margaret Frey doesn't miss a corner when she tidies up a room.

Owyhee

The Boise newspaper gave the Owyhee Motor Inn and Minor Inouye some favorable publicity when it ran this picture of Minor receiving his Thurston-Dupar Inspiration Award certificate from Manager Brent MacDonald. This kind of personal public relations is always valuable to W. I. H.



Northern

The entire banquet department of the Northern Hotel lines up for a staff photo just before serving one of the biggest dinners of the year in the Carter-Rimrock Room. The event was the annual Chamber of Commerce Awards Dinner for which over a thousand guests were in attendance.



Davenport



(Left) Thelma Cox gets her Thurston-Dupar award from the boss, Al E. Schilling, general manager. (Right) The Easter Sunday breakfast at The Davenport has become so popular through the years that it has been necessary to move out into the lobby and mezzanine to accommodate the crowd.

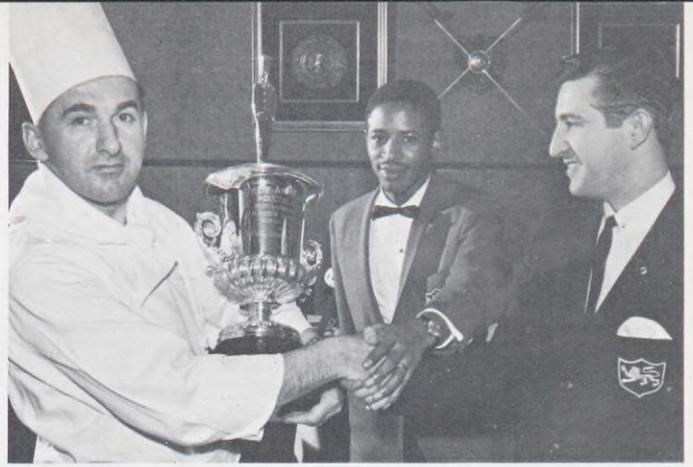
Multnomah



Mrs. Roxa "Roxie" Crawhall won the March Employee-of-the-Month Award at The Multnomah. One of the big reasons, of course, was "Roxie's" tremendous attendance record: 20 years in the accounting office without missing a day!

Western News Notes

Mark Albert of the Benjamin Franklin has an interesting experience. He finally found his stolen car: in a used car lot. For sale! . . . The Caravan Inn became the first motel in the Phoenix area to win a coveted United Fund award . . . Jim Pletcher, ex- of The Space Needle, has joined The Baranof as manager of the new Latchstring, formerly the Bubble Room . . . George Magat and Borgstad "Pee Wee" Daninson of the Benjamin Franklin, both vacationed in the Philippine Islands. But George, a Trader Vic's bartender, really took advantage of the situation by marrying Cora Fermin, a teacher there . . . Kathleen Ryan has joined the office staff of The Baranof, replacing Donna Myers, who moved to Skagway . . . Appointments at the St. Francis Hotel have included Roy Allen, assistant manager, and Harold Merrill, night assistant manager . . . Vicki Siegel, Lucille Arnold, Vera Cameron and Mary Harris of the Benjamin Franklin all are back at work after sieges in the hospital.



Olympic

Roth Named Chef of the Year

Walter Roth of The Olympic Hotel has been named Chef of the Year by the American Culinary Federation.

Chef Roth, a native of Switzerland, has been executive chef at The Olympic since 1957 and with W.I.H. for 16 years. He has served as executive chef at the St. Francis, the Sir Francis Drake and The Multnomah.

Congratulating the trophy winner (above) are Head Waiter Orthel Lathan and Bill Hawkins, manager of The Golden Lion.

Century Plaza



Western Service staff in Los Angeles, serving Century Plaza. (Front Row, left to right) Karen Shapiro, renderer; Helene Norris, secretary; Charlotte Hylton, receptionist. (Back Row, left to right) Dapper Don Robbins; Steve Hurlley, purchasing agent; the recently engaged, Jay Phippen; John the Malibu Kid Schwartz; Charles Comstock, project unit manager; Nils Juden, draftsman; and Victor Gonnella, draftsman. (Below) This is the staff of the Century Plaza at this time. The men (left to right) are John Brady, sales manager; John H. Moore, sales director; Harry Mullikin, vice president and general manager; Don Clancey, sales manager; and Larry Morris, coordinator of hotel operations. The three secretaries are Jean Wells, Louise Nemzer and Penny Scott.



Bayshore Inn



Loggers and Aussies Celebrate

They floated a log-towing boat in the Bayshore Inn pool when the Truck Loggers convened there early this year. It was an engineering feat of first magnitude, but the notoriety was worth the effort.

Another interesting event held at the inn was the Australia Day celebration. In the photo above Executive Chef Gottlieb Dambach lets Sales Secretary Dale Gallie sample the "Carpetbagger Steak," a feature of the special menu.

Other unusual items on the bill o' fare included Tasmanian barley broth, Supreme of Australian Bunny and Barrier Reef turtle soup. For those interested, here's the recipe for Australian Carpet Bag Steak Au Beurre:

- 10 6-oz. beef tenderloin steaks
- ¾ cup bread crumbs
- 10 small fresh oysters
- 2 tablespoons bacon trimmings
- ½ of 10-oz. tin of finely chopped mushrooms
- 1 tablespoon chopped parsley or chives
- Cayenne pepper, salt, olive oil

Cut small horizontal opening in steak to make a pocket. Insert small fresh oyster in pocket. Make bread filling by mixing bread crumbs, bacon trimmings, mushrooms and parsley, then fill pocket with this mixture. Close pocket with toothpick. Sprinkle steak with cayenne pepper (very little) and salt. Rub steak with olive oil and cook on broiler to your liking. When serving, top steak with lemon and parsley butter.

Georgia



Visiting "Wenches" (as they call the cocktail waitresses in London's Gore Hotel) relax on a busy touring schedule in the Georgia's Cavalier Lounge. It is still dubious whether the "wench" title will be welcomed by Canadian or U. S. waitresses.

Benjamin Franklin



Cashier Virgie Lewis and Doorman Mark Albert help serve cake and coffee on the 258th birthday of Ben Franklin. (2) Trader Vic hostess, Mary Wong, was once a movie stand-in for Anna May Wong. (3) Chef Danny Chinn performs culinary miracles at Trader Vic's. (4) Harlem Globetrotters tower over Doorman Norry Pederson and manager Jerry Saperstein. (5) Ex-waiter Mike Dew is now a desk clerk. (6) New reservations clerk Sharon Toney. (7) Vic Hagen is another new desk clerk. (8) Recent celebrity visitor was Phyllis Diller, shown here with her husband, Sherwood, Bellman Earl Rockcastle and manager Mike O'Donahue. (9) Bellman Don Masten is new to the Benjamin Franklin but not to the business.



The Calgary Inn Goes Up

We don't have all the details on the new Calgary Inn, but wanted you to know it is progressing rapidly. In a future issue of FRONT we will tell you more about his outstanding addition to the W.I.H. roster.

Success of the inn is assured if all employees wear smiles like Executive Secretary Suzanne McDowell (below left) and Laurel Olive, secretary to the food and beverage manager.

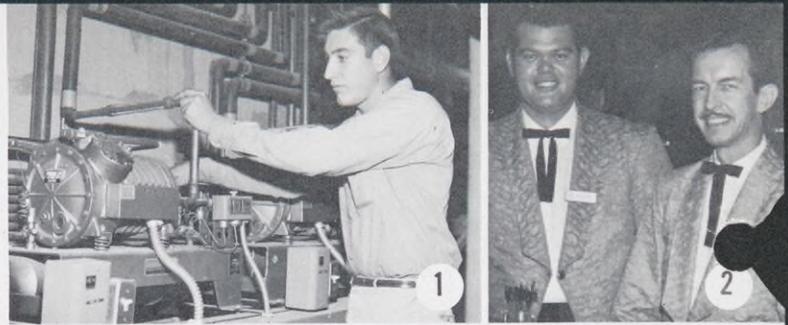


Carefree Inn

Still another newcomer to the pages of FRONT is the Carefree Inn of Carefree, Arizona.

No question about it, the Carefree has the most relaxed name of all W.I.H. installations, but General Manager John G. Stevens says that none of his staff members ever relax when it comes to taking care of guests. Here are some of the non-carefree Carefree employees at work:

(1) Maintenance Engineer Ted Parod checks a compressor. (2) El Dorado bartenders Dick Koyvcs and Bob Allen. (3) Paul Gulley and Vince Burney test The Carefree's new passenger carts. (4) Rachel Atwood and Patricia Fortney brighten up the El Dorado lounge. (5) The kitchen crew includes Broiler-man Wally Tucker, Gardenmanager Ted Hafner and Chef Egon Petersen. (6) General Manager John G. Stevens. (7) Three Devil-May-Carefree bartenders, Bob Allen, Jack Schaefer and Clyde Hite. (8) Captains Joe Connelly (left) and Bent Hallstein discuss wine with Food and Beverage Manager Erik Pedersen. (9) Executive Secretary Judy Brewer. (10) Waitress Edna Waples.





Del Coronado

Wine was king at the Del Coronado's gourmet event of the year: the annual dinner of the La Jolla chapter of the Wine and Food Society.

Among the wines served were Champagne, Blancs de Blancs, Wente Sauvignon and Chanson Beaujolais from Burgundy. The white gloves of the stewards were changed between the serving of each wine, and smoking was not permitted during the dinner so that tobacco odors would not lessen the bouquet of the wines.

Wine stewards (left to right above) are Miguel Cabralles, Ciro Guitierrez, Jose Louis Sanchez (captain), Abel Fregoso and Alberto Fuentes.



(Top) Sales department secretaries Rachel Skinner (left) and Winona Morris help Catering Secretary Pat Oliver (seated) coordinate dates and arrangements for more than 80 conventions and social events on the books when this photo was taken. (Below) Del Coronado waitresses pose in the Coronet Room. Left to right, they are: Shirley Slay, Jacqueline Gwynne, Ann Lee, Doris Young, Joane Patch, Viola Lauder and Sarah Styers.

Sir Francis Drake



The Sir Francis Drake honored its veteran employees at the annual awards dinner early this year.

In the top picture, Joe Mogush (left) and Willard Abel (right) congratulate Pastry Chef Herbert Lohmann for winning his 30-year pin.

Heroines of the night were Constance Kurthy and Maude Tucker (center picture) who have been on the job for 35 years.

Twenty-year awards went to Hazel Greenan, Operator 16; Elsie Ancira, Starlite Roof waitress; Chun "Frank" Fong, Starlite Roof bartender; and Edward Sequeira, assistant to the president of W. I. H.

The happy event was held in the hotel's Empire Room.



(Left) Pastry Chef Ramon Bonagure with a replica of The St. Francis as it appeared when it opened in 1904. The cake was created by five chef instructors at San Francisco City College. (Center) Doorman Charlie Bristol receives a plaque and a \$25 bond for "sales excellence" from Edward Bludau (right), president of the Hotel Sales Management Association. Peter Flood, St. Francis sales manager, beams approval. (Right) Resident Manager David N. Plant accepts the "Golden Cup Award" presented to the hotel for consistently serving excellent coffee. Appropriately toasting Plant with a coffee cup is John Leach, Western representative of the Coffee Brewing Institute.

St. Francis

The mails were full of news and interesting pictures from The St. Francis. We wish we had more room to do them justice.

First, there was the 60th anniversary party on March 21. Mayor John F. Shelley of San Francisco proclaimed the day officially to be "St. Francis Day."

Secondly, there was the culmination of the cooperative program in which Chef Clovis Soubrand and his staff worked with Navy cooks of the U. S. S. Coral Sea in an effort to upgrade food service and preparation on Navy ships. This program received excellent press coverage.

Thirdly, there was the annual Awards Dinner for employees. We are trying our best to squeeze in as many photos of award-winners as we can.

Awards went to 226 employes at the annual dinner in February. Here are 28 of them, starting left to right in the top column. Years of service follow each name: Lawrence Cronander, 15; Robert Fortin, 15; Maxine Williams, 16; Voldemar Podgoretsky, 35; Dan London, 30; Bessie Lockett, 15; George Feles, 25; William Edmonds, 15; Louie Chavey, 30; Ann McBride, 25; George Goloff, 25; Boris Dubrovin, 15; Mable Mackie, 15; Charles Bristol, 15; Alberta Henderson, 10; Lyda Robertson, 15; Gerald Schaie, 10; Blanche Patterson, 10; Nora Cummins, 35; Vada Meserian, 10; Harold Merrill, 10; Alice Isaacs, 15; Lucille Brown, 10; Margaret Kearney, 15; Jose Morales, 30; Maxine Coleman, 10; Betty Bell, retired. 

(Left) Executive Chef Clovis Soubrand and Personnel Manager Jack Pettit with Capt. Charles E. Roemer, commanding officer of the U. S. S. Coral Sea. (Right) Chef Soubrand and Waitress Yoko Boyer enjoy watching a happy Marine eat. Menu includes unNavy-like Roast Duck a L'orange and Beef Stroganoff. 



Drinks of the Month

At the risk of appearing a bit belligerent, we present our featured drinks for the months of May and June—*Panorama Punch* and the *Benson Cannon Ball*. We know they sound more like concealed weapons than smooth, quenching coolers, but this is by design. For they forewarn eager imbibers of their explosive (but tasty!) ingredients.

MAY

Here's what we mean. *Panorama Punch* is a chilling, tingling blend of light rum, orange juice, lime, a dash of syrup and cracked ice. Its effect is similar to the exhilarating feeling guests experience at its point of origin—Western International Hotels' spectacular 500-foot-high Space Needle revolving Restaurant, in Seattle. And the effect may be had by beckoning the bartender in any Western International Hotel all during May. Warning: Your *Panorama Punch* customers may never want to return to earth!

JUNE

If they still ask for more, our June Drink of the Month—the *Benson Cannon Ball*—should hit the bullseye. Here's Vodka, carefully blended with champagne, then a twist of lemon, a round of ice and... fire! Perfect for an opening volley or parting shot—from the Benson's Holiday Magazine Award-winning London Grill, in Portland. When you aim to please, you can't go wrong recommending these good serving suggestions!

