



April, 1976

WESTERN INTERNATIONAL HOTELS  
Partners in travel with United Airlines



## Calgary Inn connection

In mid-March, and approximately two weeks after this construction shot was taken, the tower addition connection to the Calgary Inn topped off at its full 21-story height.

The opening of the 126-room addition is scheduled for mid-August.

Meanwhile, there is a lot of work yet to be done before the Calgary Inn will be ready to unveil its exciting addition's attractions . . . and some other surprises! (See details on page 3.)



**Y**ou know the scene.

Room occupancy is running near 100 percent. Food and beverage facilities are doing a brisk business. Room service, valet, guest services, etc., are kept hopping and there seems to be hardly a moment to spare.

Almost everyone in the hotel business has experienced these periods of stepped-up pace and work pressures and learned to adapt to them. So have our WIH family members.

What is even more important is that at Western International we have also been able to maintain our guest relationship perspective regardless of how hectic things might get.

It is a relationship that is best expressed to guests by our *attitudes*. For instance, it is a positive attitude that says, "Yes, I would be happy to serve you and will be with you in a moment," rather than the negative attitude that the guest interprets as, "Can't you see how busy I am . . . consider yourself fortunate to get any service at all!"

Undoubtedly, it is this guest relationship perspective, based on positive attitudes, that has been one of the "secrets" contributing to our people-make-the-difference reputation.

LYNN P. HIMMELMAN  
Chairman

HARRY MULLIKIN  
President

**HARVEY CANNOVA**, formerly senior assistant manager at Cosmopolitan, now assistant manager at the WIH Reservations Center in Omaha.

**MICHEL CLAVELIN**, formerly executive chef at Continental Plaza, now executive chef at Philippine Plaza.

**KUNO FASEL**, formerly executive assistant manager at Carlton, Johannesburg, now executive assistant manager, F&B at Detroit Plaza.

**DENNIS FOX**, formerly assistant controller at Washington Plaza, now controller at Michigan Inn.

**DANIEL GREGORY**, formerly accounting trainee, WIH Financial Service's Division, now assistant controller at Washington Plaza.

**HANS LENZ**, formerly executive chef at Hotel Scandinavia, Oslo, now executive chef at St. Francis.

**BARRY MACDONALD**, formerly director of sales at Bayshore Inn, now director of sales at Hotel Toronto.

**PARKER SMITH**, formerly executive assistant manager at Cosmopolitan, now executive assistant manager at Anchorage-Westward.

**ALLAN WRINKLE**, formerly security lieutenant at Crown Center, now director of security of Carlton House.

## Front!

A monthly publication by and  
for employees of  
**Western International Hotels**

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PAT CAREY . . . . .Associate Editor  
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## Sylvia Berg takes 'early check-out'



Sylvia today (insert) and with teletype equipment in 1955.

"If you've got to work, I honestly can't think of a better company to work for. I've thoroughly enjoyed it and have gotten to meet and know so many great people."

During her 21-year reservations oriented career with WIH, that's how it's been for Sylvia Berg, manager of the Corporate Communications Center in Seattle.

On April 2, Sylvia brought to an end her near quarter-century tenure with Western International when she chose to take an early retirement.

When she joined the company in 1955, the reservations office was located on the mezzanine floor of Seattle's New Washington hotel, headquarters for the then Western Hotels, Inc.

"At that time," Sylvia recalls, "we used a teletype system working through Western Union facilities!"

Over the years Sylvia has been intimately involved in each advance in our reservations system development, including our current and highly sophisticated computerized system, Westron.

While Sylvia is content to take this early "check-out" and looks forward to "catching up on all those things I've wanted to do but never had time for," she does have one major regret.

As she put it, "Most of all I'm going to miss all those people I've worked with throughout the company. I feel like I'm leaving a part of my family behind."

Sylvia will be comforted in knowing that "all those people" of her WIH family will, in turn, also greatly miss her.



By August . . . "an actual, completed fact."

## A tower addition . . . and some other surprises

If all continues to go well, by mid-August this artist's rendering of the total Calgary Inn complex will be an actual, completed fact.

Pictured at right is the existing 17-story Calgary Inn building (opened in 1965). At left is the hotel's under-construction and recently topped-off 21-story, 126-room tower addition. Both buildings will share a lobby connection at street level.

Located off the lobby of the new building will be additional banquet space; the hotel's relocated executive offices (moving from the main building); and a number of retail shops. These shops will open out onto a section of Third Street, which the City of Calgary eventually plans to close off to automotive traffic and redesign as a pedestrian mall.

Promising to be among the new addition's main attractions is the year-round indoor swimming pool and therapeutic pool facilities located on the 21st level. Dressing rooms and saunas, for both men and women, are being located on the floor directly below.

A few surprise changes are also being made in the lobby level of the main building to give it a crisp new

look both in decor and in space arrangements.

The front desk operation, for instance, has been relocated, enlarged and redesigned to better service guests. An easy access back office posting area has been added. Both the catering and sales offices have been expanded.

Of more direct concern to hotel guests, the popular Terrace Grill coffee shop is being enlarged and handsomely refurbished.

Off the connecting lobby area between the two buildings is a skywalk bridgeway that, when completed, will connect the hotel with a major business and retail complex under construction across Third Street. (A similar bridgeway now connects the Calgary Inn with a business/retail complex across Fourth Avenue.)

With the opening of the new addition, the Calgary Inn will have 550 guest rooms and will be equipped to serve up to 1,500 persons for meetings, banquets and receptions.

The expanded property will also rank among the largest and most complete hotel convention facilities between Toronto and Vancouver.



### Scout honors for Himmelman

**Seattle** — Chairman L.P. Himmelman proudly displays the Distinguished Eagle Scout Award plaque that was presented to him during the annual recognition banquet of the Chief Seattle Council, Boy Scouts of America, in February. Himmelman, an Eagle Scout for almost 50 years, was awarded this special recognition for his outstanding public service to the community and upholding the principles of the Scout Oath and Law.



### Site for a governors' gathering

**Detroit** — The 1977 National Governors Conference will be one of the first major national conventions to be hosted by the DETROIT PLAZA. Instrumental in "selling" his fellow State governors on the Renaissance Center hotel for the next year's gathering was Michigan's Governor William G. Milliken, pictured here at the Detroit Plaza construction site. The 70-story, 1,500-room property, designed by Architect/Developer John Portman is scheduled to open in spring 1977.



### Warm welcome for Wallace

**Atlanta** — One of the first "celebrity visits" to the PEACHTREE PLAZA was made by presidential candidate George Wallace (right) in early February shortly after the hotel opened. Wallace was the featured speaker at the Annual Jaycees Dinner Meeting, one of the first large dinner functions held at the hotel. Welcoming Wallace's visit is Peachtree Plaza General Manager Joe Guilbault (left).



### A check-in for a Charolais

**Edmonton** — A recent convention of the Charolais Cattle Association at the EDMONTON PLAZA brought in about 400 breeders to the hotel. It also brought a special guest of honor, a magnificent 8,000 lb. Charolais bull which was "roomed" in a special pen in the lobby. While "checking in" the Charolais, Assistant Front Desk Manager Jan Graham offers a smiling wish for a pleasant stay, accompanied by a friendly warning. . . . "and stay out of the kitchen!"



## Silver pitcher for Golden Chalice winner

**San Salvador** — His original drink recipe entry, submitted when he was assistant F&B director at the CAMINO REAL, CANCUN, earned Luis Acosta (left) top honors in the 1975 WIH Golden Chalice Award outstanding drink recipe competition.

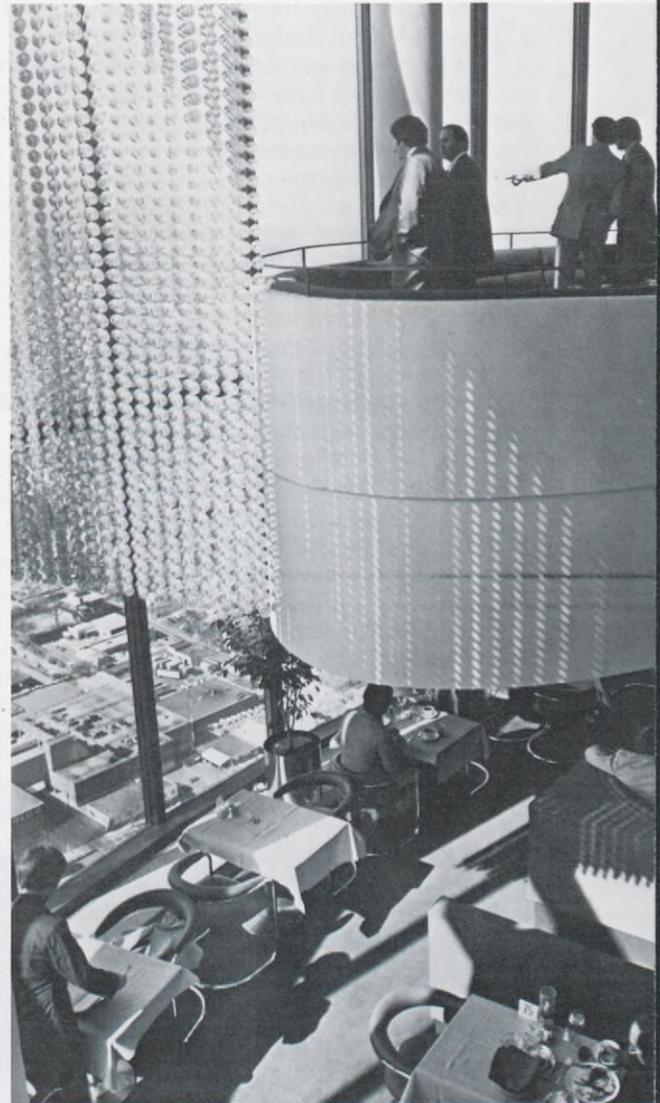
Since Luis had subsequently been transferred to the CAMINO REAL, SAN SALVADOR as the hotel's F&B director, the Award presentation was made by that hotel's General Manager, Willi Dietz.

For his winning beverage concoction, a tropical fruit base drink he had named the "Camino Real," Luis was presented with the Golden Chalice Award certificate and an engraved silver martini pitcher.



## Honors lunch for culinarians

**Kansas City** — To honor the progress of his culinary apprentice staff members CROWN CENTER Executive Chef Beat Richei recently feted them and their parents at a luncheon in the hotel's kitchen. After lunch the four future chefs proudly posed for this photo dressed in their crisp kitchen whites. From left: Bill Herpich, Janne Abreao, Stefan Haney, and Roberto Ruiz.



## Visual excitement for hotel guests

**Atlanta** — For its many guests and visitors, a tour of the PEACHTREE PLAZA is a unique and visually exciting experience. One of its most spectacular attractions is the revolving, three-tier Sun Dial restaurant and cocktail lounge on the 70th floor. Pictured above the dining room in this photo is one of the suspended, stationary cocktail islands that serve as holding areas for guests either going down to the restaurant or up to the revolving cocktail lounge.

## At the Space Needle

# Elevators 'fly' guests to a Carnival in Rio

The flight time from Seattle to Rio de Janeiro clocked at 40 seconds! That's just how long it took to "jet" guests via Space Needle elevators to the Restaurant's recent "Carnival in Rio" extravaganza.

Developed as an ongoing pre-Lenten promotion, the carnival idea was patterned after Rio's annual Mardi Gras celebration for which that Brazilian city is world-famous.

During its approximate month-long run — February 16 to March 13 — the revolving Restaurant's promotion attracted thousands of delighted guests who thrilled to a truly unique dining experience.

That experience actually began at the Needle's ground-level entry.

Here guests were put into an adventurous escape-from-it-all mood as they "boarded" their Rio-bound jetliner. This was an authentic aircraft interior mock-up which guests passed through on their way to their waiting Restaurant elevator.

Forty seconds later, they "deplaned" at the Restaurant level and their "escape" was complete. Perhaps it wasn't the real Rio, but there was no doubt about the gala "Carnival in Rio" atmosphere that surrounded them!

Guests entered the room through a pathway flanked on either side by a jungle of lush tropical plants. They were greeted and escorted to their table by staff members dressed in colorful carnival costume.

Above each table hung masses of balloons and brightly colored banners from which an occasional paper-crafted parrot peeked out.

A Brazilian vocal and instrumental group played bossa nova, samba and other Brazilian rhythms throughout the evening. And, just for this occasion, an area next to the band was cleared to provide for a small dance floor.

A real attraction of the Restaurant's



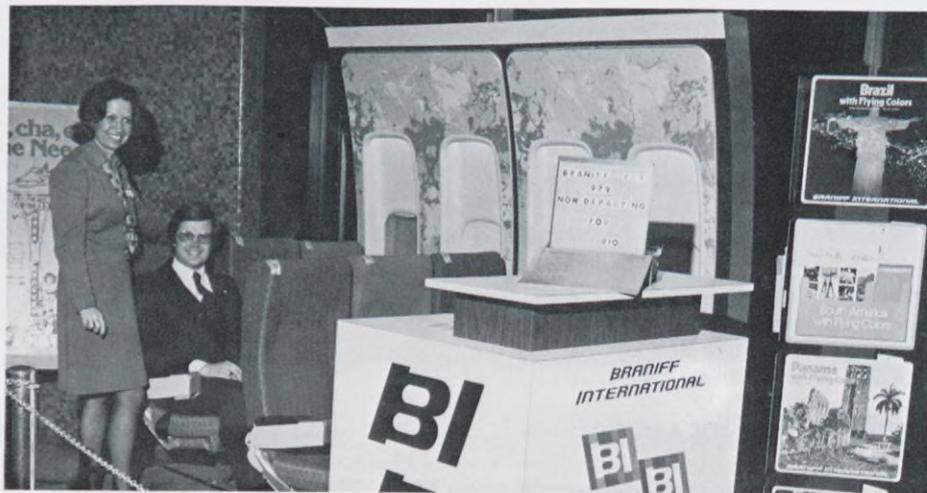
For guests and staff, "... a fun experience for everybody involved."

carnival celebration was its Brazilian menu. As prepared under the direction of Executive Chef Philippe Charbonnier, the special menu offered a variety of authentic dishes that ranged from intriguing soups and salads to exotic main dish entrees and novel desserts.

Available on the beverage list were a number of imported Brazilian beers and wines. Tropical Brazilian cocktails created for the occasion, were also very popular.

And for coffee lovers there was pure Brazilian coffee — prepared Brazilian style — brewed black and strong, and served in demitasse with rock candy syrup for a sweetener.

Commenting on the tremendous response to the "Carnival" promotion, Space Needle Manager Chuck O'Leary said, "I don't know who enjoyed it most — our guests or the staff. What made it such a success was that it was a fun experience for everybody involved."



Sales Manager Don Berger and Varig Brazilian Airlines Sales Representative Edith Lavrick "aboard" Space Needle foyer jetliner.

At the Bonaventure

## Guest 'let fly' at the Great Easter Balloon Race



Director of Sales Bernie Brault with his balloon "bow-tie".

For thousands of Montrealers, as well as hotel guests, the Bonaventure's "Great Easter Balloon Race" is the greatest thing to happen since the invention of the Easter egg!

A good indication of this is that public participation in the hotel's annual Easter Sunday event continues to expand (balloon?) each year.

Last year, for instance, some 4,000 helium-filled balloons were released during the Bonaventure's two-hour race launching session (from 11 a.m. to 1 p.m.).

This year the roof-top hotel expects to flood the sky above its Pool Terrace "launching pad" with more than 5,000 balloons during a similar two-hour period.

The balloon race idea has a lot of fun appeal for a lot of people. The rules are simple. Anyone can enter and all participants stand a chance to win some attractive prizes.

All a participant has to do is complete an "entry" card, have the entry validated, and select a balloon. The race participant attaches the card, which also contains recovery instructions, to the balloon. When ready, the balloon is "let fly" and from there on it's up to the prevailing winds to "chart" its flight course.

A number of prizes are given, both for the winning balloon flyers and for winning balloon finders.

The Grand Prize — an expense-paid week's stay at the Camino Real, Mexico City — goes to the flyer whose balloon is recovered the farthest distance from the hotel. (The winning balloon last year was picked up in Quebec City — some 100 miles from Montreal!)

To the winning distance balloon finder goes the prize of an expense-paid weekend stay at the Bonaventure.

A dinner for two at the Bonaventure's fine specialty restaurant, Le Castillion, is included among the additional prizes.

The Great Balloon Race, though a major event, is only one part of the Bonaventure's "Great Easter Sunday" celebration attractions.

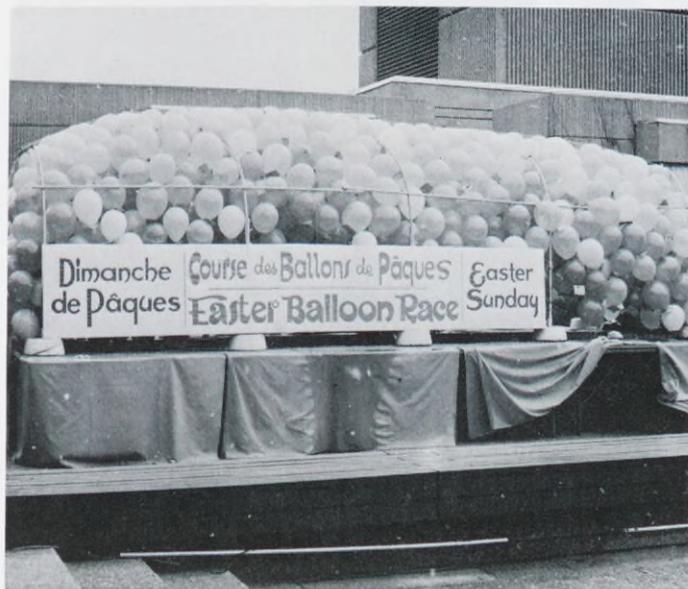
A special Easter brunch is featured at both the Le Castillion and La Bourgade restaurants beginning at 10 a.m. and lasting till mid-afternoon.

The focus of the day's festivities is on the family, with a good deal of appeal directed to children's activities. A number of hotel employees, dressed as clowns and Easter bunnies, help to amuse the youngsters and hand out chocolate Easter eggs.

This year, plans call for an expanded children's program. A section of the banquet level will be used to provide an entertainment center where films, magic acts and entertainment by a well-known children's clown will be featured.

And for the enjoyment of everyone, the Bonaventure will display its popular "Easter Egg Country Farm," a display setting of live chickens, ducks and rabbits.

With its delightful Balloon Race and brunch attractions, along with its mixed bag of bunnies — live, costumed and chocolate — it's understandable why the Bonaventure's Easter Sunday celebrations have become an annual tradition for many Montreal families. Certainly it's a very happy way to celebrate a very happy "le Dimanche de Paques."



Pick your balloon and let it fly!



Clowns, kids, music and balloons — it was all there!



## Saludos 'Amigo'

**Mexico City** — ALAMEDA Bartender Orlando Arriola, (right) voices his pleasure after having been presented with a Golden Chalice Award certificate during recent F&B department meeting ceremonies. The certificate honored Arriola for winning the hotel's original drink recipe contest. (His recipe was subsequently submitted to the Seattle F&B Division office as the Alameda's entry in the company-wide competition.) Saluting Arriola for his winning concoction — which he had named "Amigo Cocktail" — is the hotel's F&B Director Angelo Carvajal.



## Salute to security officer

**Singapore** — The "Certificate of Merit," a recognition award for employees of the SHANGRI-LA, was presented recently to the hotel's Security Officer Mohd Bin Abdul Aziz (right), during a staff roundup meeting in the hotel's Gardenia Room. Making the presentation and commending Aziz on his outstanding service record was Area Vice President Dwight Call (left). Ready to second Call's congratulatory remarks is Larry Magnan (center), Shangri-La general manager.



## Hotelman reports to reporters

**New York** — New rates and commissions for the Hotels Scandinavia in Oslo and in Copenhagen, and of substantial benefit to travel agents, were outlined during a press breakfast at THE PLAZA in late February. Reporting that information to press members was Phillip Hughes, HOTEL SCANDINAVIA, COPENHAGEN, general manager, pictured at right with (from left) Peter Blyth, general manager, HOTEL SCANDINAVIA, OSLO; Ray Hagen, SAS manager of industry sales; and Harry Backelin, Eastern Area manager for SAS.



## Business calls for a budding hotel

**Manila** — Photographed in front of the PHILIPPINE PLAZA construction site as he leaves for a round of business call appointments, is the hotel's Director of Marketing, Albert J.L. Hee. The 700-room hotel, which is scheduled to open this September, is shown at left. Part of the \$100 million convention center construction is shown at right. (The individual behind Hee is unidentified.)

# Memories, Milestones... and Memorabilia

**B**ill Keithan smiled broadly as he remarked, "I guess in a sense you could call me a junk collector."

The WIH senior vice president went on to explain, "All my life I've accumulated things. Mostly it's been books and prints on military history, but . . . all kinds of miscellany that's interested me."

In addition to the personal satisfaction his lifelong "junk collecting" habit has given him, it has also prepared him for a recently assumed responsibility. That is as the memorabilia archivist for Western International Hotels.

For some time there had been a growing concern among several WIH people — including Keithan — that something should be done about collecting and preserving various articles associated with our company's development history while these articles were still available.

Such memorabilia that might be of tremendous value to future researchers, historians, the interested offspring of present employees, and future employees themselves, could be lost forever unless some specific action was taken to preserve them.

As Keithan points out, "It may not seem long by some company standards, but Western International Hotels has some 47 years of history behind it. We are into our third generation of executive management.

"During that almost half-century of its existence, Western International has had a tremendously exciting and fascinating history . . . but unfortunately not much has been done to record it."

In an effort to preserve that "exciting and fascinating" history for future generation enlightenment, the WIH Senior Management Committee recently agreed to establish the archive collection and appointed Keithan to head the project. Along with its blessings, the SMC also designated some unused rooms in the Benjamin Franklin section of the Washington



*Keithan displays archive collection dinner plates of two former WIH hotels, the Baranof (Juneau, Alaska) and the Finlen (Butte, Montana).*



*An issue of WHEM (Western Hotels Employees Magazine) published in early 1940's.*

Plaza to store the collection.

It has been Keithan, so far, who has been the major donor to the archives. His personal inventory included a good deal of printed material such as restaurant menus, bulletins, early employee magazines and such meaningful mementos as a professional "junkman" might accumulate in over a 25-year association with WIH.

Keithan's hope is that when the word gets out, other "junk collectors" from throughout the company will begin donating their treasures to the archive collection. This hope is further supported by a suspicion that many collectors of mementos such as ashtrays, glassware, photos, etc., might no longer particularly want to keep these items. Neither do they particularly want to throw them away. The WIH archives could provide the perfect solution.

According to Keithan, all items donated to the archives will be classified and cataloged and records will include the name of the donor.

Anyone who has items to donate to the WIH archive collection should send them to:

WIH Archive Collection  
c/o J. William Keithan, Jr.  
Western International Hotels  
Executive Offices  
Olympic Hotel  
Seattle, WA 98111

Your name and any necessary information regarding the submitted item(s) should accompany the donation. All donations will be acknowledged.

While the archive collection may at some future time be put on public display, the present plan is that the archive items be available upon specific request for reference research or display purposes.



**Detroit** — To establish a marketing link with Michigan's capital city of Lansing, the DETROIT PLAZA sales staff came up with an interesting local representation idea. They selected one of the top students of Lansing's Michigan State University School of Hotel Management to handle the job!

The hotel's student sales representative Paul Savage (center), is pictured receiving appointment congratulations from National Sales Manager Ted Urban (left) and a WIH lapel pin from Detroit Plaza Director of Sales Larry Stephan (right).



**Seattle** — It was a moment for certificates, congratulations and a new beginning in the culinary career of WASHINGTON PLAZA apprentice cook Dan Geyer (second from left). In early January, Geyer successfully completed his 2½ year WIH Culinary Apprenticeship Program studies at the Seattle hotel and shortly thereafter accepted a position as a saucier at the recently opened PEACHTREE PLAZA in Atlanta.

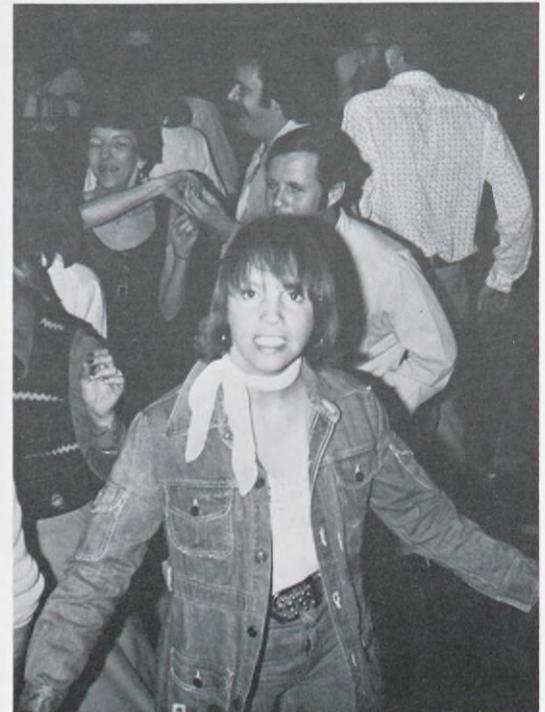
Certificate presentation ceremonies at the Washington Plaza were celebrated by (from left): Bill Stafford, F&B director; Lee Jenks, general manager; and at Geyer's right, Tony Ruegg, executive chef.



**Honolulu** — David Draganic, ILIKAI security (left) and Greg Heffner, bellman (right) are "Good Guys" and they have certificates to prove it as presented by the Honorable Mayor of the City and County of Honolulu, Frank Fasi (center), and witnessed by hotel Chief of Security David Shinn (second from left).

Their Good Guy Award certificates read as follows: "From this day forward, David Draganic and Greg Heffner shall be known as the City and County Good Guys for risking their lives to rescue a woman and her invalid mother stranded in their 17th floor smoked-filled apartment. Given under my hand and the seal of the City and County of Honolulu, State of Hawaii, this 5th day of March, 1976."

The heroic pair had rescued the ladies from their Ilikai Marina Building apartment when the Chart House Restaurant caught on fire.



**Costa Mesa** — When the SOUTH COAST PLAZA sponsored an Employee's Night get-together recently, the turnout response was outstanding. The evening's featured attraction was a new band, appearing in the hotel's Blue Parrot lounge, called the Spectrum.

Facing the FRONT! camera is hotel PBX Operator Sharon McIntosh, who, along with her fellow "happy hoofers" danced to the good sounds of the Spectrum group.

## 'Know-how' proves a life saver

The "thank you" letter to Waiter Al Dobbins of the BENSON's London Grill read in part, "... my deepest thanks and appreciation for saving my life. I do not recall your helping me due to the fact that by the time you became aware of my condition I was at a near unconscious state."

The lifesaving dining room drama involved a London Grill guest who was choking on a piece of steak that had become lodged in his throat.

When Waiter Dobbins saw the situation, he instinctively administered a recently learned first aid technique that requires a firm squeeze of the choking victim's abdomen. It worked! Thanks to Al Dobbins' first aid "know-how" a near tragedy was averted.

## Voted 'Most Inspirational'

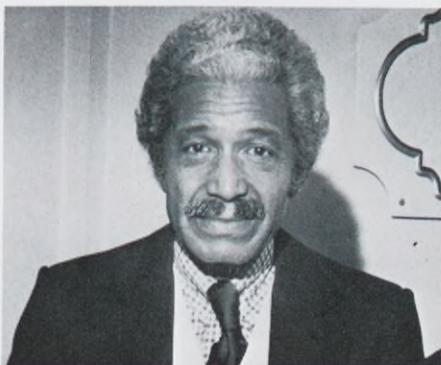
As selected by in-hotel committees comprised of their fellow employees, this trio of Thurston-Dupar Inspirational Award winners recently received recognition honors from their respective hotel management:



At the MAYFLOWER the honors went to Head Doorman **Bob Beavers** — with the hotel since 1949 — who was cited for his "... leadership, dedication and service to both the hotel and the community."



At the EDMONTON PLAZA, Personnel Director **Berny Wensley** was chosen as a most deserving winner. Listed among her many qualifications, "... honest and fair approach to all situations ... a great enthusiasm."



At the OLYMPIC, Wine Steward **Frank Ferguson** was the hotel committee's number one choice, with particular note made of his "... genuine friendliness," and "... a true inspiration to fellow employees."



**Washington, D.C.** — Sharing some reminiscences — along with a few chuckles — is this MAYFLOWER foursome pictured during the hotel's Employee Awards Banquet festivities. The group, all F&B department members, are (from left): Waitress Phyllis Yingling, Banquet Waiter Angelo Stavropoulos, and Waitresses Bernice Crupper and Maria Colussy.



**Vancouver** — These members of the BAYSHORE INN's housekeeping department (plus a few others not pictured) can honestly and proudly say, "I gave at the office."

For the past three years they have donated as a group to Canada's "Variety Club Telethon," an annual television fund raising event to benefit crippled children. Further, this year's donation (\$75) tripled that of their first group contribution made in 1974!



**Kansas City** — Not long ago in her native Viet Nam, Nguyen Thi Thu Suong was widely recognized as a popular vocalist and movie actress.

Today, at Trader Vic's restaurant at the CROWN CENTER where she works as a dishwasher, she is known to her fellow employees by her newly acquired name, Anna.

Anna's hope is that someday soon she will get just the right break and she will regain popular recognition for her vocal talent — this time in her newly adopted country.



Your hotel correspondent is Maggie Clark. Call Maggie on extension 3324 and give her your input for Front! (All other WIH people: submit Front! items to your hotel correspondent listed below.)

Alameda, **Rita Perez**. Anchorage-Westward, **Becky Gottschalk**. Bayshore Inn, **Barbara Danuke**. Benson, **Nelvia Turner**. Bonaventure, **Anton Khoury**. Calgary Inn, **Kay Artinian**. Camino Real, Cancun, **Patricia Hernandez**. Camino Real, Guadalajara, **Gloria Sagastegui**. Camino Real, Mazatlan, **Rodolfo Negrete**. Camino Real, Mexico City, **Carolina Mijares**. Camino Real, Puerto Vallarta, **Jessica Melgoza**. Camino Real, Saltillo, **Luis Aguilar**. Camino Real, San Salvador, **Ana Maria Vides**. Camino Real, Tampico, **Alfredo Gonzalez**. Carlton House, **Arlene Pobiki**. Carlton, **Leanne Hayward**. Century Plaza, **Blake Chatfield**. Crown Center, **Barbara Harlow**. Continental Plaza, **Audri Adams**. Detroit Plaza, **Susan Maday**. Edmonton Plaza, **Donna McLaren**. Hotel Scandinavia, Copenhagen, **Dorthe Thing**. Hotel Scandinavia, Oslo, **Kirsti Brekke**. Hotel Toronto, **Pat Samson**. Houston Oaks, **Becky Bratton**. Ilikai, **Valery Satin**. Mayflower, **Martha Sheppard**. Michigan Inn, **Anita Ste. Marie**. Miramar, **Clement Au**. Miyako S.F., **Janet Kato**. Olympic, **Sue Brush**. Peachtree Plaza, **Courtney Gibson**. Prince Hotels, **Vickie Llantata**. South Coast Plaza, **Karla Listman**. St. Francis, **Charles Conine**. Shangri-La, **Gwenda Loong**. Space Needle Restaurant, **John Poquette**. The Plaza, **Gina Henry**. Washington Plaza, **Sandy Novak**. Winnipeg Inn, **Maggie Clark**. WIH hotels in Guatemala, **Mary Lina Ruiz-Ciani**. WIH Reservations Center, **Thurlene Smith**. WIH Credit and Acctg., **Karen Cross**.

## inn basket news line...

**YOU'VE COME A LONG WAY BABY!** — The following excerpts are from an etiquette book for ladies published in Boston in 1879. The title of the particular chapter . . . "How to Behave at a Hotel."

"When you arrive at the hotel, inquire at once for the proprietor. Tell him your name and address, and ask him to conduct you to a good room, naming the length of time you propose occupying it. You may also request him to wait upon you to the table, and allot you a seat. As the hours for meals, at a large hotel, are very numerous, it is best to mention the time when you wish to breakfast, dine, or sup. If you stay more than one day at the hotel, do not tax the proprietor with the duty of escorting you to the table more than once. Request one of the waiters always to meet you as you enter, and wait upon you to your seat. This saves the embarrassment of crossing the room entirely unattended, while it shows others that you are a resident at the house. The waiter will then take your order for the dishes you wish. Give this order in a low tone, and do not harass the man by contradicting yourself several times; decide what you want before you ask for it, then give your order quietly and distinctly. Use, always, the butter-knife, salt-spoon, and sugar-tongs, though you may be entirely alone in the use of them. The attention to the small details of table etiquette is one of the surest marks of good breeding. If any trifling civility is offered by the gentleman beside you, or opposite to you, thank him civilly, if you either accept or decline it. Thank the waiter for any extra attention he may offer.

A lady's dress, when alone at a hotel, should be of the most modest kind. At breakfast let her wear a close, morning dress, and never, even at supper, appear alone at the table with bare arms or neck. If she comes in late from the opera or a party, in full dress, she should not come into the supper-room, unless her escort accompanies her. A traveling or walking dress can be worn with perfect propriety, at any meal at a hotel, as it is usually travelers who are the guests at the table.

If you see that another lady, though she may be an entire stranger, is losing her collar, or needs attention called to any disorder in her dress, speak to her in a low tone, and offer to assist her in remedying the difficulty.

Be careful always in opening a door or raising a window in a public parlor, that you are not incommoding anyone else.

Never sit down to the piano uninvited, unless you are alone in the parlor. Do not take any book you may find in the room away from it.

If you wish for a carriage, ring, and let the waiter order one for you.

When leaving a hotel, if you have been there for several days, give the waiter at table, and the chambermaid, a fee, as your unprotected situation will probably call for many services out of their regular routine of duties.

On leaving, ring, order your bill, pay it, state the time at which you wish to leave, and the train you will take to leave the city. Request a man to be sent, to carry your baggage to the hack, and if you require your next meal at an unusual hour, to be ready for your journey, order it then."

\* \* \*

**ATTENTION PUZZLE FANS** — The following brain teaser was submitted by WIH Ad Manager Barbara Sand. If you are stumped for the solution, be patient — we'll reveal it in next month's issue of FRONT! Here's a clue. Look to the numbers for the very simple and obvious answer:

In a hardware store a customer asked the price of an article on display. (Practically every hardware store carries this article for no home should be without it.) The following conversation took place:

Clerk: The price is twenty-five cents each. 100, for instance, would be seventy-five cents.

Customer: Fine, I'll take 57.

Clerk: Thank you. That will be fifty-cents.

Since the conversation makes perfect sense, what is the article?