

WESTERN GUEST

July-August, 1963

WESTERN'S DAVENPORT HOTEL

Luncheon on the
Aqua Terrace



*In This
Issue:*

SPOKANE

WESTERN GUEST

Published bi-monthly for the Very Special Persons who stay in Western International Hotels

Western International Hotels



Executive Offices:
Olympic Hotel, Seattle
Edward E. Carlson, President

UNITED STATES

SEATTLE: Olympic; Benjamin Franklin
SAN FRANCISCO: St. Francis; Drake; Maurice
PORTLAND: Benson; Multnomah
DENVER: Cosmopolitan
BILLINGS: Northern
SPOKANE: Davenport
PALM SPRINGS: Oasis
ANCHORAGE: Anchorage-Westward
JUNEAU: Baranof

CANADA

VANCOUVER: Georgia; Bayshore Inn
CALGARY: Calgary Inn (Open 1964)

MEXICO

MEXICO CITY: Alameda; Ritz; Majestic; Francis
ACAPULCO: Caleta; El Mirador
MORELIA: Virrey de Mendoza
TAMPICO: Camino Real (Open Fall 1963)

GUATEMALA

GUATEMALA CITY: Biltmore

JAPAN

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GREAT FALLS: Rainbow
PHOENIX: Caravan Inn
POCATELLO: Bannock Hotel & Motor Inn
SEATTLE: Edmond Meany
WALLA WALLA: Marcus Whitman
VANCOUVER: Vancouver Airport Inn
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COVER

Takes you to the Inland Empire and Western's great Davenport Hotel and its famed Aqua Terrace.

SPOKANE, Children of the Sun PAGE 3
Here is background, some history along with knowledgeable advice on what to see and do in Spokane, the pulsating heart of the inland empire.

DAVENPORT HOTEL PAGE 6
Features of the Davenport Hotel and its new rate policy . . . Just three rates, and two may stay for the price of one! Read about "Silver John" . . . his job is polishing money!

A SIMPLE FORMULA PAGE 7
Western International Hotels follows a simple formula to please guests, and it results in many new facilities. Four new hotels are being built, others being improved.

AMERICA'S FIRST MEAL PAGE 8
Like peas porridge . . . some like it hot, some like it cold, some want a lot, others a little. If this four-color photograph of breakfast foods doesn't convert you to the nutritionists advice of "eat a hearty breakfast" nothing will.

SOCIABLE BEVERAGE PAGE 10
All about America's warm-weather favorite, Beer. It's good cold, but it can be used in cooking. Some advice for you from an expert.

GREAT GUESTS PAGE 11
Meet two "Guests of the Month" from the Davenport and Anchorage-Westward Hotels. Praiseworthy statements and interesting people . . . also a story on a new way of assuring you of the reservation you want when and where you want it.

BACK COVER:

A new view of glamour in our 49th State, the Chart Room bar at the Anchorage-Westward Hotel, in Anchorage, Alaska.

This issue of *Western Guest* pays tribute to Spokane, Wash., and its fine hotel—the Davenport.

We're proud of the Davenport Hotel and its tradition of providing outstanding service both to its guests and residents of Spokane who look upon it as the hub of community and civic activities.

These are busy days for Western International Hotels. In addition to operating 39 properties, we are going through a period of growth and expansion. South of the border, we will open the Hotel Camino Real in Tampico, Mexico, this fall and already are in business at the Virrey de Mendoza Hotel in Morelia, Mexico. With these two new properties, we can count eight fine hotels in Mexico.

Now under construction are the Carefree Inn, a \$3,000,000 "very deluxe" resort hotel near Scottsdale, Arizona; the \$8,000,000 Calgary Inn at Calgary, Canada, and the Century Plaza Hotel in Los Angeles, heralded as the finest resort hotel in North America. Additions include 124 more rooms at the Anchorage (Alaska) Westward Hotel.

We look forward to welcoming *you* during your travels soon.



Downtown Spokane. Spokane River and Falls at left. Davenport Hotel indicated by arrow.

SPOKANE

CHILDREN OF THE SUN

Spokane, Washington, a thriving metropolitan city, is known as the colorful capital of the Inland Empire, "the friendly city," and the "City of Lilacs."

Everywhere in Spokane nature is only minutes away; in fact, the racing Spokane River cuts right through the heart of the city's downtown area in a series of cascading falls.

Spokane has long been noted for its proximity to a natural outdoor playground with over 75 lakes within a 50 mile radius. For the more "organized" outdoorsman, there are excellent skiing facilities on nearby Mount Spokane, only 30 minutes by car, winter or summer. Seven well-groomed golf courses sponsor several major tournaments each year; Indian Canyon Golf Course, considered one of the nation's finest, overlooks the entire city.

The giant Joe Albi Memorial Stadium, home of Sports and Civic outdoor spectacles, plays host to many great college and professional football games.

A city of fine, well-cared-for homes, Spokane is noted for its flowers, a by-product of the unusually gentle climate for a northern city.

The DUNCAN GARDENS, located in beautiful Manito Park, is one of the Northwest's finest formal gardens and is maintained on colorful display twelve months a year.

The Spokane Civic Auditorium, or Coliseum, in one year alone, was host to 900,000 people attending 300 events.

The Spokane Indians of the Pacific Coast League play AAA baseball in the magnificent, new Fairgrounds Ball Park. The Indians are a Los Angeles Dodger team and in recent few years have "graduated" Maury Wills, Tommy Davis, Willie Davis, Frank Howard, Norm Sherry, Larry Sherry, Jim Gentile, Chuck Essigan, Ron Fairly, Pete Richert and many other great names in the major leagues today.

The geography of the Inland Empire has made Spo-

continued

kane a great medical and distribution center. The area is "ringed-in" by high mountain ranges: The Bitterroots and Rockies on the East, the Blue Mountains on the South, the Cascades on the West, and the Cabinets and Selkirks on the North; hence, this giant (400 miles wide, 81,000 square miles) bowl inside this "barrier-reef" has become a region by itself with a population exceeding a million persons.

Naturally, such a regional complex has given rise to a great and flourishing convention industry. To serve this industry Spokane is blessed with 2500 first class Hotel and Motel rooms for convention facilities. The city has several very fine hotels; the Davenport Hotel has long been a tradition of good hostelry in the entire West.

In recent years the addition of several fine dining rooms has underlined a gourmet's appeal for this lovely Northwestern city. Foremost in this development was the Davenport Hotel's Matador Room, decorated with actual mementos of the bull rings and Old World Spain.

The city's wide, modern streets, with large, well-stocked stores, have made Spokane the shopping center for the entire region. Last year the Davenport Hotel held a Christmas time promotion with the city's largest department store inviting over 75,000 "charge customers" of the store, who resided outside the city, in to Spokane for a Christmas shopping tour. Management of both the hotel and the department store likened the results to those obtained from one of the year's largest conventions.

For the summertime tourist, Spokane has long served as a headquarters and gateway city with 5 trunk line railroads, 3 airlines, and 4 of the major U. S. highways entering the area.

Spokane is the Eastern gateway to Grand Coulee

Dam. The nearby Mount Rainier country is the Southern gateway to the British Columbia (Canada) lakes and vacationland and to the world-famous Pend Oreille Lake—the home of the record-breaking Kamloops and Dolly Varden trout. Spokane is also the Western gateway to Coeur d'Alene Lake and the playground of Northern Idaho.

The industries that combine to establish the basic economy of the region all center in Spokane and list cattle raising, farming, logging (Northern Idaho) and mining—the famous and tradition-laden Coeur d'Alene mining area is only an hour away. Fast becoming a leading industry in the area, Tourism now threatens to overtake the lumbering industry and has already surpassed the excellent contribution of the transportation industries.

This is a City—heart of a region—with plenty of room for expansion and growth, with clean, clear invigorating air . . . home of the magnificent spring Lilac Festival . . . land of untapped natural resources—and the world's largest underground river that assures this expanding metropolis a never-ending supply of pure, clear water.

Located almost in the very center of the City is Western's 14-story Davenport Hotel with its gracious, warm and extremely large lobby (long a meeting place for gatherings of one or two or 2,000). The Hotel, which fronts on 4 streets, occupies a full city block and has an inviting 12-months-a-year heated swimming pool on its rooftop. It boasts 20 individual meeting rooms, the Matador dining room, the Audubon Room (intimate dining and cocktail room), and the famous Matador Lounge, and is the recognized Convention Headquarters for over 100 conventions each year.

This is Spokane, an Indian name that means "Children of the Sun."



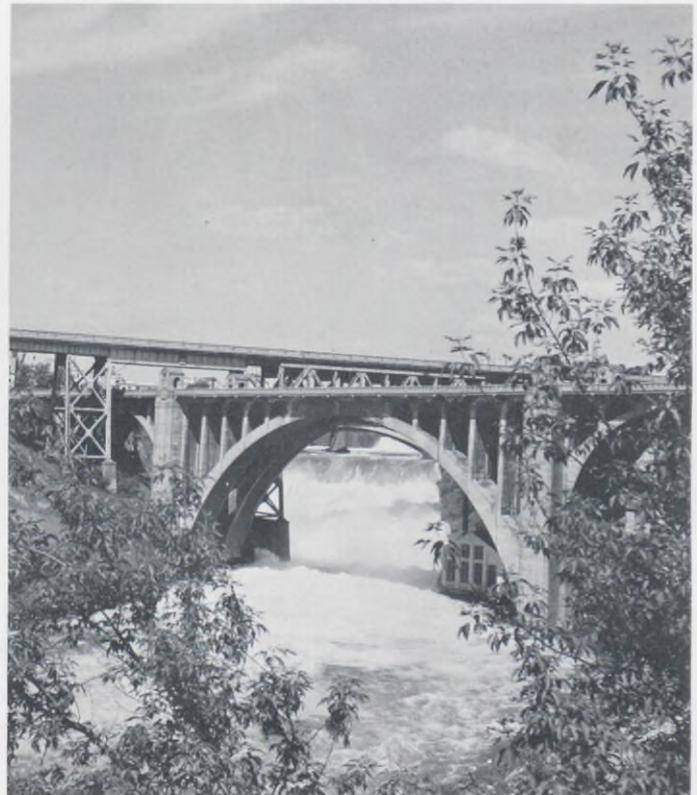
Deer Lake, one of 76 lakes within a 50-mile radius of Spokane. This is a famous fishing area.



Indian Canyon Golf Course, one of seven in the Spokane area.



Duncan Gardens in Manito Park. Manito is one of 58 municipal parks in Spokane.



Spokane Falls, framed by the arches of the Monroe Street Bridge.



WESTERN'S DAVENPORT HOTEL SPOKANE



For those who have yet to visit the Davenport, we might describe it as the grand hotel type, typical of a large, metropolitan center. Those who have visited it will recall the contemporary convenience that's blended with its dignity and tradition.

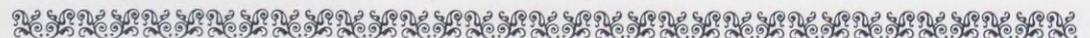
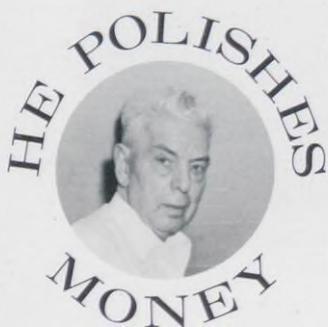
Just off the lobby is the Matador, the Davenport's specialty restaurant, pictured at left. Here guests relax and dine in the splendor of Spain.

The Aqua Terrace and swimming pool, pictured on the cover, is located at the fourth floor level. It is a popular spot for guests.

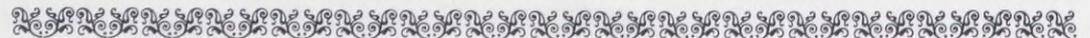
Never Has Luxury Cost So Little

Accommodations at the Davenport come in just three classifications, Standard, Medium and Deluxe (left to right, below). There are three rates also that include two persons for the price of one.

These rates are \$7.50-\$10.50 and \$14.50. Children are free. And to insure your complete comfort while you're here, all 500 rooms are completely air conditioned. It's a real resort-hotel in the inland empire of Washington State.



The man at the left is John Ungari. He polishes money—some \$6,000 to \$10,000 in coins daily. For almost fifty years "Silver John" has performed this unique service at Western's Davenport Hotel in Spokane, and he has never lost a single coin! "Silver John" was with the hotel when it opened and when Louis Davenport had the bright promotional idea that shiny silver money would be good for the hotel, John got the job. He has a secret formula for getting his bright results on money and the hotel's fabulous silver service. His "wash machine" is full of B-B shot though, which is a big hint.



A SIMPLE FORMULA-- BUT IT'S PAYING OFF-

NEW WESTERN FACILITIES TO SERVE YOU BETTER

Western International Hotels has a simple formula. It operates hotels where the traveling public wants to stay and then offers the best possible service, decor and facilities.

That this formula is being accepted by Western's guests is evidenced by the fact that almost monthly announcements are made of either the commencement or the completion of new, spectacularly glamorous properties.

One of Western's recent announcements was the October start of construction on the Century Plaza Hotel to be located on the former 20th Century-Fox Studio property in Beverly Hills, California. Designed by the eminent Minoru Yamasaki, the hotel will be the center of a giant complex of buildings housing 18,000 residents and 28,000 office workers to be called Century City. It will be a 764 room, 15 story hotel. Features will include a supper club, two specialty restaurants, several cocktail lounges, swimming pool, gardens, terraces, shuffle board courts, putting greens and a 650 car garage.

Other announcements made recently include:

The Calgary Inn will be an 8 million dollar hotel-resort in Calgary, Canada. Target date for its completion is June, 1964. It will include a nine story hotel tower and 260 guest rooms. Other features will include a pool and patio, covered parking for 255 cars and convention facilities for 1,000 guests.

The Carefree Inn, currently under construction at Carefree, Arizona, located about 20 miles north of Scottsdale, Arizona, will be an ultra-deluxe facility in the South-Western tradition. It will have 105 guest rooms, 10 deluxe cottages, a specialty restaurant, cocktail lounge, banquet area for 300 persons, swimming

pool, tennis courts, and will be completely air conditioned. Unusual features will include horseback riding, two tennis courts, and a private airport. The inn is just a chip shot away from the first tee of the 18 hole Desert Forest Golf Course. Rates, services and furnishings will reflect its luxurious design. Completion date is set for December, 1963.

In downtown Seattle, an 800 car garage and airport terminal is under construction across the street from Western's Olympic Hotel. Expected completion date for this is November, 1963. The structure will be connected to the hotel at the second story level with a sky bridge incorporating a "moving sidewalk" for the convenience of transporting luggage. The facility will also serve the city's active metropolitan business district for parking, auto servicing and air travelers.

Increased visitor activity in Alaska has necessitated the addition of 124 rooms to Western's Anchorage-Westward Hotel in Anchorage, expected to be completed by May of 1964.

September of this year will see the opening of Western International Hotel's new Tampico Camino Real in Tampico, Mexico. Located in one of the exclusive and conveniently situated suburbs of the city, the hotel will feature beautifully appointed guest rooms, swimming pool, banquet hall, convention facilities, cocktail lounge, coffee shop, pool-side bar and an exclusive shopping arcade—all air conditioned. It is expected that the property will be popular with both businessmen on joint business and pleasure tours as well as the vast number of anglers and water sports enthusiasts.

If success depends on treating guests right wherever they happen to be, Western International Hotels hope it has caught the habit.



AMERICA'S FIRST MEAL

DESPITE OPINIONS TO THE CONTRARY,
THERE'S A LOT OF GOOD EATING TO BE ENJOYED IN THE MORNING

By Gina Tucker

Assistant Director, Food and Beverage Division
Western International Hotels

Whether you bound out of bed fairly early in the morning with the day in your teeth or whether you wish it would all go away and come back about noon, breakfast can become a pleasant experience in eating or a dull routine. There seems to be some real or imagined link between what kind of breakfast you demand and how you generally start the day. It's up to you.

Western International Hotels master chefs recognize all shades of opinion—and plan breakfast menus to satisfy *you* alone. In our breakfast photo, prepared at the Olympic Hotel in Seattle, the infinite variety of breakfast at a Western Hotel is only partially indicated.

Let's review some of the many, great, breakfast menu possibilities: Western Hotel food people have found that a great majority of Americans want a good, steaming cup of coffee before they even think about breakfast. Then, because all good breakfasts start with fruit or juice, let's talk about those first. Tall, cold glasses of fruit juice are an American institution, and incidentally, available in increasing varieties and combinations. Geographical and seasonal specialties offer up a host of breakfast fruit items . . . the ripe, red strawberries and raspberries of the early Spring, the bright orange cantaloupe and Crenshaw melons of the Summer, the casaba and honey dews, the juicy wide-awake flavor of fresh pineapple or papaya from Hawaii, the delightful oranges and fresh grapefruit of our own Southern States (nestled in ice at about nine o'clock in the picture at right), bananas from South of the Border (topping the cereal at about five o'clock in the picture) and the variety of rhubarb, apricots, peaches and pears. Seasonal considerations are playing a smaller part in the menu planning though, because of the advances of frozen and processed methods of food preservation, so variety is yours almost year 'round.

For weather with an edge to it, try hot cereal. If you've never tried it with a topping of brown sugar or slices of canned peaches, pears or apricots or honey (spin a little over the fruit and brown until it bubbles under the broiler) try it. You've been missing something. The more adventuresome can also try fried oatmeal or cream of wheat.

The crisp packaged cereals continue to amaze the world. Available in all sizes and shapes, they provide a quick way to get on the outside of some health and flavor.

Eggs—(about three o'clock in the photo at the right) are breakfast to most men, and, quite often, the victims

of unvarying forms of preparation. Some are addicted to the three minute boiled egg, some to scrambled, some to poached, some to fried-over easy or sunny side up. On a leisurely morning, we urge you to try a fluffy omelet filled with melting cheese or creamed chip beef or sherried ham.

To some people breakfast is not complete unless there is codfish—either creamed or made into tiny, golden, brown balls. Try this, too. For those special occasions of Sunday mornings and holidays, Eggs Benedict—freshly poached eggs on a slice of golden ham both topping a buttered and toasted English muffin. Over it all is poured a Hollandaise Sauce. And if this last item fills your heart with terror, relax. You can now buy Hollandaise Sauce in tins and jars and it's very good. If you want to impress your friends and family, be a purist and make it yourself.

Pancakes (at one o'clock) are a great American tradition—especially for Saturday and Sunday breakfasts. Their varieties are endless—tender buttermilks, mellow blueberry, golden Hawaiian filled with pieces of pineapple, slices of banana and topped with coconut and honey; Julienne ham folded into the fluffy batter or deviled ham paste added at the last minute. Crisp sugar cured bacon slices laid into the batter before you flip them is another good variation on the pancake theme.

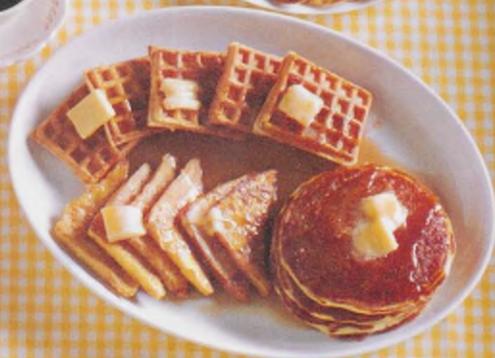
Try Swedish pancakes—the trick here is in the flipping, but a little practice makes it easy. French pancakes are easy to make and are so versatile you can serve them with apple slices—dusted with cinnamon and sugar—topped with sour cream and strawberry jam—rolled around little pig sausages and served with raspberry jam or rolled with a jelly filling and dusted with confectioner's sugar. If you prefer a heartier flavor, fill the rolls with chicken hash or creamed King Crabmeat or fresh mushroom slices sauteed in butter.

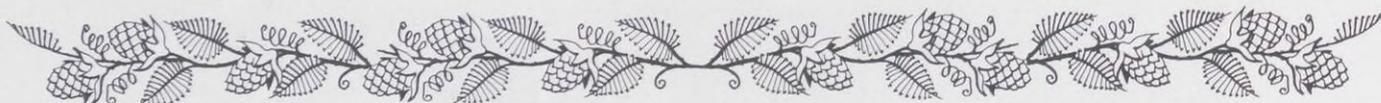
Try waffles with sugared fresh strawberries or bubbling maple syrup, pecans, walnuts or bits of tasty ham—all good.

Perfect with the fruit, cereal or egg dishes are the many hot breads—muffins, biscuits, coffee cake, Danish pastry, fruit bread, nut breads, white, whole wheat and rye breads toasted hot and crowned with butter and jam—all are featured at Western International Hotels.

Didn't we tell you there were plenty of ideas from which to choose? From first sip of piping hot coffee to the last forkful of tender meat, breakfast can be a great meal.







BEER - A SOCIABLE BEVERAGE

This will seem like heresy to the devotees of vintage wines and exotic after dinner drinks. But there's no more sociable drink anywhere than a can of beer enjoyed with a neighbor during a lawn mowing stint.

Beer is ordered and bought all year long but the sales go up during the summer months. Because Spokane, Washington, enjoys summers interrupted by little rain, we can look to Bill Moss, chief bartender, of Western's Davenport Hotel for some counsel for the home bartender.

"Most people," said Moss, "Don't realize that beer is highly perishable. It is highly susceptible to odors, to bacteria in the air and to strong light. Store bottled beer in a cool, dark place. Although beer in cans is not affected by light, it, too, should be kept in a cool place."

Moss added that one of the main causes of flat beer is the American tendency to serve it too cold. Domestic lager should be served at 45 degrees Fahrenheit, imported beers between 48 and 50 degrees.

There's nothing wrong with drinking your favorite beer out of the bottle or can on your patio or at a picnic. What type of container you use depends upon the occasion. Beer becomes a festive beverage when poured into an icy pilsener glass. At Western's Alameda Hotel in Mexico City, earthenware mugs are placed into a freezer until heavily frosted before beer is poured into them. Try this the next time you're serving a Dutch lunch.

Beer has been around a long time. The Greeks learned the art of making beer from the ancient Egyptians. It is prepared all over the world, with the ingredients ranging from rice in Japan to millet in Africa to barley and rye in Russia. Beer is any steeped in the pot and fermented—but not distilled—beverage of malted grains.

American and Canadian beers are made from malted barley, flavored with the fruit of the hop vine. In the United States, the most familiar beer is lager, a bright clear, lightbodied beer. By weight, it contains 89-91 per cent water, 3.5-4 per cent alcohol, 4-5 per cent carbohydrates, 0.4-0.5 per cent protein, 0.4-0.45 per cent carbon dioxide and 0.2 per cent mineral salts.

Ale is a heavier beer, often containing more alcohol. It has a more bitter taste because of additional hops. Porter is a sweeter ale because it contains less hops. Stout, which is very dark, tastes highly of malt and hops. For a change, try half 'n half—which is half of each.

What to serve with beer?

Well, almost anything except *sweets*. Candy's dandy, but not with a tall—or short—glass of beer. The old time saloon keepers knew that salty foods heightened a man's thirst and therefore served large platters of pretzels. These or the many modern adaptations are fine—as are crisp potato chips, pepperoni, smoked salmon, hard boiled eggs, salted nuts or crackers.

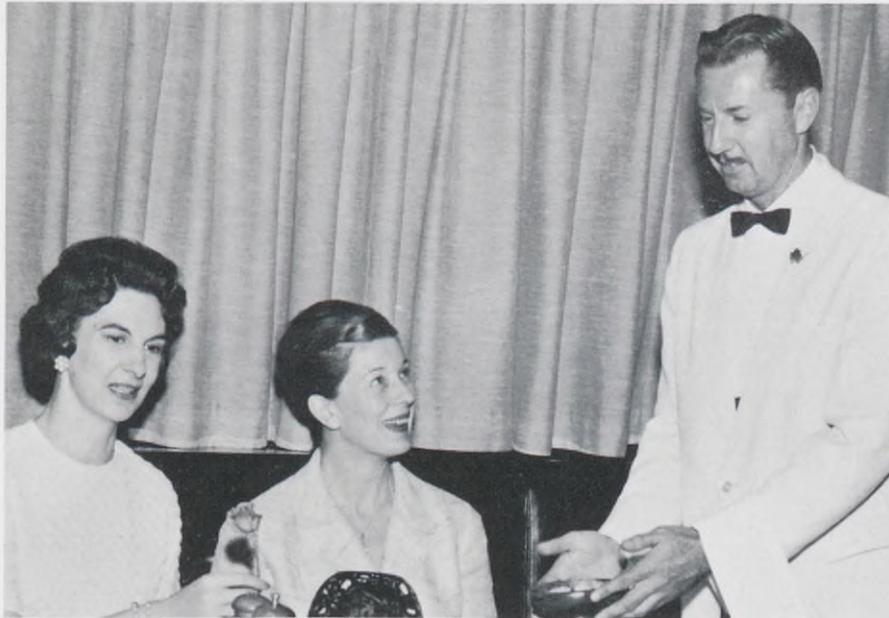
Somehow, the fancy dips don't go with something as hearty as beer, and that's just as well.

Because an essay on beer requires no recipes, we're offering *Western Guest* readers a gourmet special. It's called "Shrimps In Beer."

Simmer two cans or bottles of beer with three sliced leeks, two chopped onions, three sprigs of parsley, one bay leaf and a stalk of celery for 15 minutes. Strain out the vegetables. Melt three tablespoons of butter or margarine and blend in three tablespoons of flour. Add beer slowly. Stir constantly over slow heat until thickened. Add a pound and a half of fresh, frozen or canned shrimp. Simmer for 5 minutes and season with salt and pepper. Serve 4 to 6 with a well-seasoned cocktail sauce.



GUESTS OF THE MONTH



JULY GUEST OF THE MONTH

Miss Mel Copping-Searson, center above, is the Davenport Hotel's choice as July "Guest of the Month." "With a name like mine, remembering it is one of the first in a long line of courtesies I enjoy at the Davenport." As a traveling representative for Charles of the Ritz, a national cosmetic firm, Miss Copping-Searson, center, is a sophisticated traveler. About the Davenport, she added that "Your staff is truly friendly and when one is constantly on the road as I am, the out-going warmth of your reception goes a long way to dispel the alone feeling of a constant traveler."

In the photo above Miss Copping-Searson is shown with Davenport employee Gayle Jewell, left and, at right, Ed Parks, Assistant Manager of the Matador Room.

AUGUST GUEST OF THE MONTH

Mr. Cliff Kay, below right, is the Anchorage-Westward's choice as August "Guest of the Month." Mr. Kay, a sales representative for the Canadian National Railway, spends a lot of time in Anchorage. As a frequent guest of the Anchorage-Westward Hotel, he said, "I could ask nothing more from the hotel in the way of service than I am now enjoying." He added that after spending a lot of time in hotels and motels, "The Anchorage-Westward is more of a home away from home than any place I've stopped. They go all out for you."

In the photo below is Chart Room Manager George Francis and, center, Mr. Max Andrews, Division Manager, Alaska Sanford Harris Lumber Company, Pittsburgh, Penna.



CERTIFIED RESERVATIONS

—a promise kept—

These days you can almost measure the degree of a person's sophistication with travel by the care with which he makes his hotel reservations.



Accordingly, Western International Hotels has established a new reservations service called "Certified Reservations." To a guest it means that when he makes a reservation for any Western International Hotel the reservation is certified as is a certified check or a registered letter. It is numbered, completely detailed as to the guest's desires.

To insure that this is a promise they intend to keep, Western International Hotels pledge that:

... "If you have a Certified Reservation and arrive by the time stated on your confirmation, we will have a room for you. If we should fail, we will secure a room for you at another hotel, hire your transportation to it, pay for your room and the next day will again pay for the taxicab to bring you back to our hotel where we both wanted you to be in the first place."

Western International Hotels intend that its guests will be spared that occasional but awkward situation of being stranded in a hotel lobby, seemingly abandoned by the desk clerk and the world and left to his own devices.

ANCHORAGE.

BIG HOSPITALITY  GREAT LIVING
WESTERN'S ANCHORAGE  WESTWARD HOTEL



Soft lights, sweet music
Chart Room Bar

Another great *Western International Hotel*

