

front!

December, 1970

Foreign stamps with their faraway postmarks help bring the messages of universally familiar greetings. Our Western family members in fourteen countries send their best wishes for a joyful Holiday Season.



Merry Christmas
Happy New Year

front!

A monthly publication for the
employees of

Western International Hotels

Editorial, Offices

The Olympic, Seattle, Washington 98111

Gabe Fonseca.....Editor

LITHO IN U.S.A.

COMINGS AND GOINGS

IN-HOTEL

At the Continental Plaza **Ernest Wegrzyn** is promoted from Rooms Manager to Senior Rooms Manager, former Room Clerk **Elizabeth Killings** is named Rooms Manager and Former Banquet Waiter, **Ted Lialios**, is promoted to Assistant Banquet Manager . . . At the St. Francis **Willis Knight** moves from Room Service Manager to F&B Cost Controller, **Marge Hamburger** from Reservations to Assistant Reservations Manager; and in the Banquet Department, **Claude Bethuel** assumes new duties as Banquet Head Waiter and **Robert Kaag** is named Banquet Captain . . . moving up at the Hotel Bonaventure is **Rolf Gurtner** from Chef Saucier to Sous Chef, **Rene Fortier** from Pool and Banquet Waiter to Assistant Banquet Waiter; **Bruno Addante** from Le Castillon Captain to Asst. Mgr. Le Portage; **Guy Descoteau** from Engineer to Assistant Bldg. Superintendent; and **Daniel Oberlander** from Room Clerk to Management Trainee . . . At the Calgary Inn **Richard Ransome** moves from Front Office to Manager of Grill and Room Service; **Jacques Bourgeois** from Marco's Ristorante to Asst. Grill Manager; **Bruno Brunner** from Marco's to Banquet Captain; **Peter Jacoby** from Marco's to Banquet Manager; **Victor Caracciolo** named Asst. Manager at Marco's Ristorante; and **Louis Sanchez** named Captain in the Owl's Nest.

TRANSFERS

Gary Cook has been named Director of Sales for the Dusit Thani Hotel in Bangkok, formerly Regional Sales Manager for the WIH Regional Sales & Reservation Office in Toronto. . .replacing Cook as new Regional Sales Manager in Toronto is **Barry Macdonald**, formerly of the Bonaventure sales staff. . .former Accounting



There are many joys that come with the Holiday Season and most important of all has to be the pleasure of being with family and friends, the exchanging of greetings—good wishes—gifts—and giving thanks for our blessings.

We are greatly concerned these days about the many problems throughout the world, but we can be thankful to live and do business in countries that offer continuously increasing opportunities for their citizens. Concerned people are never satisfied with the "present" and never will be, but to paraphrase comments made by Chief Justice Burger of the U.S. Supreme Court a few months ago, so long as groups of interested citizens throughout the world gather to discuss problems, we have, together, a strength that can never be denied.

We thank you for expressing so well to those who visit our hotels a feeling of friendship and concern for their comfort. Messrs. Himmelman, Bass and the other officers join me in wishing all of you a Happy Holiday Season and a Merry Christmas.

Chairman and Chief Executive Officer
WESTERN INTERNATIONAL HOTELS

Trainee at the Washington Plaza, **Donald Anderson**, goes to the Dusit Thani as Assistant Controller.

NEW

New to the Bonaventure staff are: **Patricia Englebert**, Manageress of La Bourgade and **Louissette Dufour** as Junior Hostess; **Gerald Laviolette** is new Assistant Con-

troller. . .joining the staff of the St. Francis is **Duane Munk** as Room Service Manager. . .**Kenn Lamoureux** joins the staff of Western Service and Supply as an Assistant Food Facilities Planner. . . Joining the Calgary Inn staff are Doormen **Edward Mason** and **Clarence Mathison** and Front Desk staffers **Lorrie Quirk**, **Danna Hartley** and **Maxine Hawrlak**.

Correspondents

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

Anchorage-Westward, Tom Stanfield; Antlers Plaza, Marilyn Crawford; Avila, Mrs. S. Guzman Blanco; Bayshore Inn, Art Davies; Benson, Nelvia Turner; Bonaventure, Leona Dureau; Caleta, Michael Hayes; Calgary Inn, Linda Mijares; Caravan Inn, Pat Sanders; Century Plaza, Charlene Chabin and Sue Davis; Continental Plaza, Audri Adams; Houston Oaks, Pat Sella; The Ilikai, Roberta Watson; Imperial Inn, Russ Revoy; The Miramar, Robert Yue; Miyako, S.F., Jackie Jones; Northern, Con Carter; Olympic, Fran Vitulli; Palace, Y. Yoka; St. Francis, Jane Dillion; Space Needle Restaurant, Larry Denenholz; Washington Plaza, Connie Wilson; Winnipeg Inn, J. Sandy Iwrin; WIH de Mexico, Alfredo LaMont; WIH Executive Office, Ruth McCloy; Western Service, Rose Shaffer; WIH Credit and Accounting, Irene Gellus.

St. Francis Visualizes its "Towering Achievement"

NOW that the St. Francis tower construction has come out of its hole in the ground, evidence of its 32-story goal are beginning to take physical shape.

While casual passers-by and dedicated "sidewalk superintendents" find continuing fascination in the construction progress, the real excitement lies in the facility details now being finalized.

Projecting ahead towards next year's completion date, we've visualized what the construction-viewer-turned-hotel-visitor will experience. Depending upon his tour guide the point of view emphasis may vary. For instance—F&B Manager, **Len Erickson**, would be especially eager to show off the rooftop specialty restaurant which is reached by one of the five outside tower elevators. He would introduce it as being "unparalleled in the country", then once inside proceed to prove his point.

THE window-wall view is obviously breathtaking, the decor and the table service pieces especially designed for the room-magnificent, but it is in the dining experience itself that wins its acclaim. Many of the menu items featured are those for which the St. Francis has long been world famed. Among them are some original creations by Victor Hertzler, one of the first great chefs of the hotel.

ROOFTOP LOUNGE

Leaving the dining room via the view deck foyer, Len and his guest will peek in on the adjoining rooftop lounge "The Penthouse". It is an impressively beautiful room with tiered seating for some 220 persons and also surrounded by large view windows. A dance floor, orchestra stage and bar complete the room. Both rooms plus a kitchen take up the entire 32nd floor and in combination offer the most exciting and spectacular dining and entertainment complex in the city.

BACK at ground level, Len would point out the informal open lobby bar located in the spacious new Front Desk lobby area off the carriage entrance. Beyond, and opening onto Post Streets is another restaurant "find". It is the new hotel coffee shop the "Dutch Kitchen" with a dual personality. By day it is the warmly inviting Dutch country kitchen where guests may watch breads and rolls being baked in open view ovens while dining.

"Red Sun" Rises To Win Top Drink Award



CHAMP MIXOLOGIST Frank Lisula, is presented his Silver Cocktail Shaker Award from Olympic F&B Manager, Norm Lavin (left) while Leo Stackhouse, Olympic Beverage Manager smiles his approval.

By night, subtle changes in decor and lighting takes place. A service bar, screened during the day, is revealed, and with the addition of a select dinner menu, the room takes on a more elegant, fine dining air.

As Len's tour continues into the main building to view some new changes of present facilities, another guided tour is taking place with **Mike Hartnett**, Director of Sales in charge.

CONVENTION FACILITIES

Mike is particularly interested in showing off the new convention facilities which has doubled the hotel's previous capacity. The largest room is the new Grand Ballroom with 1100 square feet of unobstructed space to accommodate everything from a grand ball to an auto show. Mike is also quick to point out that all facilities have now been grouped together on the second floor for the ultimate in meeting and banquet convenience . . . a total of nine rooms in all to suit any need. The guest may also be impressed with how well equipped these rooms are with a variety of audio-visual and other meeting aids.

ST. FRANCIS' Vice-president and General Manager, **Bill Quinn** and Executive Assistant Manager, **Bill Hulett** may also find themselves in "Tour Conductor" roles. Their emphasis stresses an all-encompassing operational philosophy . . . universally recognized as the incomparable "St. Francis Tradition".

But all this is in the way of a projected preview of coming attractions. The best is still to come as the St. Francis' "towering achievement" continues its skyward rise. Meanwhile, its back to the sidewalk for our future hotel visitor for another impatient peek at construction progress.

"I was surprised and very happy that it won, but actually it was my second choice of the two recipes I entered".

This was the mixed emotions comment made by **Frank Lisula**, Bartender at the Olympic's Golden Lion, after he learned his entry had placed first among the Olympic's in-hotel entries.

This was, perhaps, just as well because Frank's drink, which he labeled "Red Sun", went out to sweep the field as the "Most Outstanding Drink Recipe" at the later WIH hotel competition.

ANNUALLY, Western properties in the United States and Canada submit their winning drink recipe (as pre-judged by their hotel) to Seattle F&B Offices for top prize winner competition. A selected and impartial panel then judges all entries on the basis of "taste", "appearance" and "drink name" on a prearranged point system.

Announcement of the winner and his recipe is made during the "Silver Spoon Award" ceremonies at the Food and Beverage Conference. The winner receives as his award a silver cocktail shaker handsomely engraved to commemorate the occasion and a certificate.

FRANK describes his Red Sun Concoction as an "anytime drink" . . . appropriately served after dinner as it is during the cocktail hour. He prefers it served in a white wine glass for appearance elegance and to best show off its rosy-gold glow. It is garnished with a slice of red crabapple.

Frank began his WIH food and beverage department career with the Olympic shortly after his military service in 1962. He started as a cart set-up man for the Golden Lion waiting staff. In 1963 he was promoted to Barboy . . . a position he held until his appointment to Bartender in 1964.

**EDITOR'S
INN
BASKET**

STOCKING STUFFERS—As we enter into the Holiday season here's a pleasant thought to tuck into your Christmas spirit Stocking:

Despite the Christmas rush, you still have time to mend a quarrel. Seek out and visit an almost forgotten friend. Forget a grudge. Give a pleasant answer. Laugh a little. Enjoy your family. Listen a little harder. Speak your love. Look around at the beauty of the earth. Keep a promise. Share a treasure. Think goodwill to all men. You still have time . . .

WILD 'N HIGH—During the summer the rooftop gardens of the Bonaventure acquired some species of wild life including 6 chipmunks, 2 flying squirrels, 2 pheasants and assorted baby trout and goldfish. For this select menagerie this must be the epitome of high living . . . a pent-house preserve 21 stories in the sky plus a menu of gourmet scraps form Le Castillion kitchens!

RETIREMENT—With a tip of our homberg, we belatedly, report the September retirement of San Francisco's magnificent innkeeper" Dan London, from Managing Director of the St. Francis. In charge of the St. Francis since 1938, London has long been one of the international hotel industry's most prominent and respected figures. As San Francisco's hotelier host to the world, he numbers among his friends and acquaintances many people of world wide prominence including several heads of state. He was particularly noted for his personal charm, good taste and gracious urbanity.

London's retirement elicited some unusual press coverage in the San Francisco papers that included this editorial comment from one leading daily:

"The retirement of Dan London from the managing directorship of the St. Francis Hotel alters the Union Square scene as much as would say, the removal of the Dewey Monument".

While St. Francis staffers will miss the familiar sight of the impeccably dressed Mr. London (with or without his homberg), his presence will continue to be felt as he carries on as a consultant and director for WIH.



SEE? SII!—The Century Plaza recently established a branch division of the Los Angeles Adult Education Division and is offering English classes to all Spanish speaking employees. Classes are held twice a week for two-hour sessions and is conducted by Adult Education Instructor, Joanne Wallmark. At left is teacher Wallmark, with students (standing); Aida Heredia, Maid, Housekeeping; Berta Cala, Floor Supervisor, Housekeeping; Aida Villarruel, Maid, Housekeeping; Monico Aguayo, Gardner, Property Maintenance; Elsa Espinoza, Maid Housekeeping; Victoria Delgado, Presser, Laundry; Emma Flores, Dishwasher, Steward. (Seated from left) Mario Gonzales, Bus Boy, Garden Room; Jesus Gonzales, Runner, Steward Dept.; Marcelina Linares, Maid, Housekeeping; Felicita Nevares, Maid, Housekeeping; Isabel Nevares, Maid, Housekeeping; Luz Bustamante, Bus Girl, Cantina; Abel Jaimes, Bus Boy, Granada Room; Gustavo Portillo, Bus Boy, Cafe Plaza; Gigi Game, Feederfolder, Laundry; Ignacio Ibarra, Floor Supervisor, Laundry.



LANDSCAPE AWARD—The beautifully landscaped rooftop gardens of the Hotel Bonaventure atop Place Bonaventure received highest recognition recently from the American Association of Nurserymen. It was selected to receive the top "Commercial Landscaping Award" for the North American Continent from the group. Award presentation was made in Washington, D.C. by Mrs. Walter Hickel wife of the U.S. Secretary of the Interior. Receiving the award plaque from Mrs. Hickel on behalf of the Bonaventure, above, is Bill Hall, Sales Representative for the WIH Regional Sales and Reservations offices in Washington, D.C.



**NEWS
PICTORIAL**



LOOKING UP—Under the watchful eyes of (L. to R.) Larry May, Executive Assistant Manager; Jim Kent, General Manager and George Caldwell, Director of Sales, progress on the Houston Oaks Hotel continues to look up. The twenty-one story hotel, located in the heart of Houston's Post Oak Galleria complex, gets set for its Spring 1971 opening.

RITUAL DANCER—Peeking out from a halo of fur is the lovely and beaming face of Desa Erica Craig, Anchorage-Westward Maid. Desa, wearing her traditional Eskimo apparel, participated in the recent National Congress of American Indians held in Anchorage by performing ritualistic Eskimo dances.



WARM RECEPTION—Warming up under the Hawaiian sun (and radiating a good deal of warmth in return, is Hermanne Dotte (left) the current "Miss Iceland". Hermanne received a warm and friendly reception during her stay at the Ilikai from hotel staffers Adrienne De Wesse (center) and Wayne Kailieka.



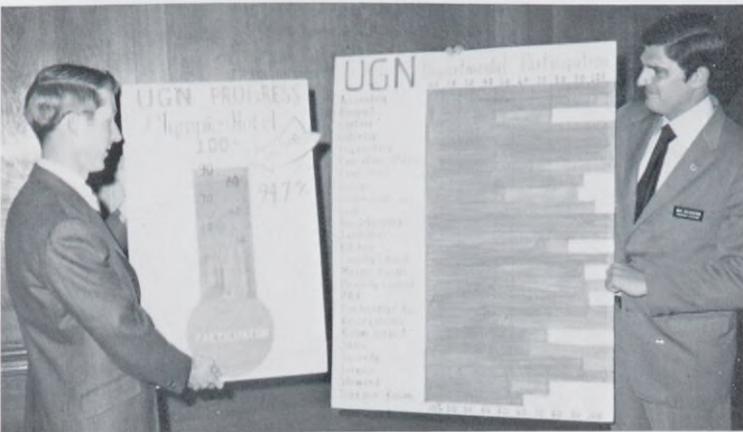
SWINGING NIGHT—Though Halloween is long gone, staff members of the Northern remember it as a "swinging night" with everyone getting into the spirit of the occasion by wearing elaborate costumes. The Halloween costume bedecked foursome above are Ken Henry, Golden Belle Manager; Hostesses Debbie McKay and Darlene Sosa; and Wine Steward, Ibo Olmeztoprak.



TRIP WINNER—Mr. R. E. Oliver of the Canadian Advertising Advisory Board (center) was the Grand Prize Mexico trip winner during the Institute of Association Executives Convention held in Ottawa last August. The prize also included stays at WIH de Mexico properties. Congratulating Oliver on his win at the WIH booth are members of the Canadian properties sales team from left: Bernie Brault, Sales Manager, Bonaventure; Steve Halliday, Director of Sales, Bayshore; Gary Cook, former Toronto Regional Sales Manager and now Director of Sales, Dusit Thani; Oliver; Jack Armstrong, President, I.A.E. Sandy Irwin, Director of Sales, Winnipeg Inn; Stan Ray, Director of Sales, Calgary Inn.



CHRISTMAS RAFFLE—One of the traditional highlights of the Holiday season at the Georgia is the annual Christmas raffle. All departments cooperated in the affair to raise money for presents to be distributed to the children of staff members during the hotel's employee Christmas party. It is up to each Department head to improvise and provide what prizes they can for raffling. Inspecting some of the prizes provided by the Housekeeping Department are Maids from Left: Maria Morovic, Lina Armas and Katina Spentzas.



GOOD NEIGHBORS—Under the Chairmanship of Snr. Asst. Mgr., Ray Sylvester (right) and co-chairman, Asst. Mgr., Roger Hamilton (left), the Olympic concluded one of its most successful UGN drives in November. Heeding the drive theme, "If you don't do it, it won't get done", the "good neighbor" Olympic employees wound up just a little over 5% short of their full share goal.



TEA AND APPRECIATION—Renate Seybold, Executive Housekeeper for the Washington Plaza, gave a tea for the Housekeeping staff to thank them for all their extra help during the busy month of October. Door prizes were also given. Among those attending from left are: Louise Bolton, Diane Pappas, Marsha Crabb and Scharlene Hebert.

The Things We Remembered

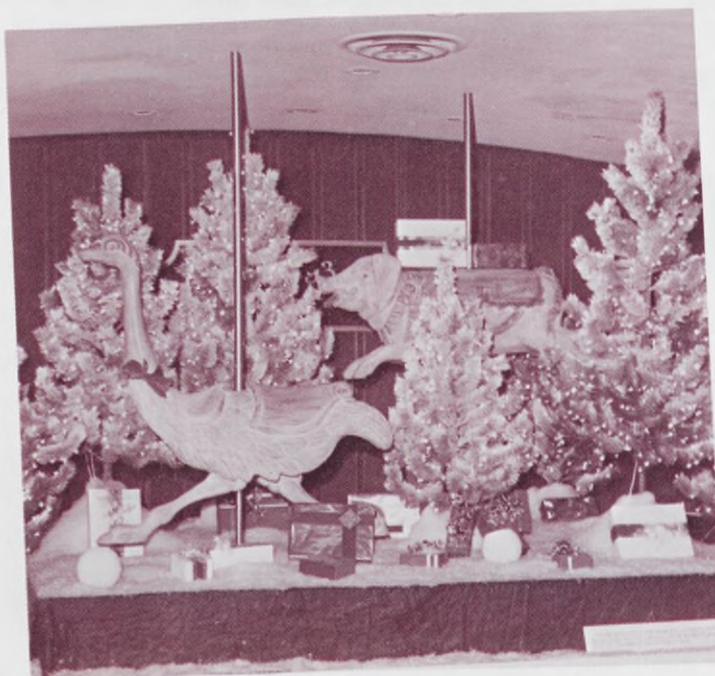


(Above) Children of guests at the Camino Real Mexico City will want to go back to this year's party and take another whack at the pinata.

(Right) Space Needle staffers remember Mary Boyson's Christmas tree costume that she made herself for the employee party.



(Above) Looking back, Calgary Inn Housemen, Hank Tayler and Alex McCaull and Executive Housekeeper, Lisa Nicholas remember that the hard work of putting up the Christmas tree was really a lot of fun.



(Right) The Continental Plaza's lobby Christmas display was a guest stopper with its larger-than-life ostrich and peccary carousel pieces running through a wintry forest.



From Last Christmas...



(Above) No one who entered the Olympic could miss seeing and admiring the spectacular, white Christmas tree that dominated the lobby.



St. Francis employees remember the Christmas party door prize - a yard long loaf of French bread held by Mike Hartnett (right) - and their PEACEful Santa Claus, John Houldsworth.



(Right) Handicapped children in Colorado City still remember the wonderful Christmas party given for them by the Antlers Plaza staff.



Guests at the Camino Real, Juarez, remember the warm sun flooding through arched windows and reflecting brightly off the Christmas tree ornaments.



Children of Palace Hotel employees are still debating whether or not Santa Claus didn't sound a lot like Mr. Miyake of the Sales Department.



FRONT! INTERNATIONAL



BANGKOK WELCOME—Gary Cook, recently appointed Director of Sales and Marketing for the Dusit Thani, is greeted upon his arrival by Fleurette Montpetit of the Hotel's Sales and Public Relations Department. Cook a native of Canada was formerly Regional Sales Manager for the Toronto Sales and Reservations Offices.



BANGKOK GOODBY—Before her departure to the United States to further her studies, the King of Thailand's daughter, H.R.S. Princess Sirinthor visited the Dusit Thani hotel. Above, General Manager of the Dusit Thani, William Bryant offers a floral bouquet to the Princess who was accompanied on her hotel visit by a girl friend (center).

Guilbault To Johannesburg - Heads Carlton Hotel

JOE GUILBAULT, formerly General Manager of the Antlers Plaza in Colorado Springs, has been designated General Manager of the Carlton Hotel now under construction in Johannesburg, South Africa.



The announcement of Guilbault's appointment was made on October 19, by WIH Chairman and Chief Executive Officer, Edward E. Carlson.

Guilbault joined WIH in the Sales Department of the Benson in 1961. Subsequent in-hotel appointments included the positions of Front Office Manager and Executive Assistant. In 1967 he transferred to the St. Francis as Executive Assistant Manager and in 1969 was appointed General Manager of the Antlers Plaza.

GUILBAULT was born and raised in Helena, Montana and attended schools in that State.

The Carlton is scheduled for completion and opening in the Summer of 1972.

Colon Internacional To Double Accommodations

A 103-room addition to the Colon Internacional in Quito, Ecuador is now under construction according to hotel General Manager, **Thomas Beykovsky**.

With completion expected in late 1971, the new addition will more than double the hotel's present size . . . it now offers 100 guest rooms.

The WIH property, the first in the country of Ecuador, opened in 1968. In the three years of its operation, the hotel has earned such popular acceptance by the traveling public that a need for this additional room space was created.

THE NEW section will include a restaurant specializing in Ecuadorian food. Also planned are a discotheque, additional shops, a swimming pool and a sauna. Present hotel facilities are among the finest in Quito with guest rooms equipped with individual room thermostats, radios, and direct dial telephones. Public facilities include three restaurants, a bar and a gambling casino.

The Colon Internacional is just 15 minutes from Quito Airport and is located in one of the most beautiful sections of the city.

Regional Office For WIH de Mexico

IT happened in Monterrey, officially on Friday, October 16th. That's the date of the opening of the first Regional WIH de Mexico Sales and Reservations Offices located in the city of Monterrey, one of Mexico's largest industrial centers.

Heading the office operation as Sales Manager is **Herbert Carrington**. According to WIH de Mexico Director of Sales, **Michel Sauve**, reservations for all WIH properties may be made through the Monterrey offices with telex communication direct to Hoteletron terminals in Mexico City.



SINGAPORE SATAY STICK—The American foot-long hot dog has nothing on this 5-foot satay stick prepared by Hans Wolfgang Fillinger, Executive Chef of the Shangri-La Hotel in Singapore.

Satay is a popular South-east Asia specialty that is somewhat akin to a shish kebab. Meat, specially prepared and seasoned in spices is skewered onto the spine of a coconut palm frond and roasted over a charcoal fire. The cooked meat is then dunked into a highly spiced and sweetened chili sauce before it is eaten.

When Fillinger first tasted this delicacy he recognized it as a gourmet's delight. However, his natural creative instincts soon took over and adding a few touches of his own he produced this king-sized version above. The usual satay stick is a mere six inches long. Assisting Fillinger in supporting the satay stick for this photo (and who later joined him in eating it) are F&B Secretary, Mabel Foo (left), and Sales Secretary, Hazel Ferroa, They all pronounced it "Finger Lickin'" good.



FRONT FAMILY FEATURES

The Amateur Gourmet

Wines

How to Serve and Keep Wines

JUST as the question of which wine with which food has become one of personal taste, so have the guidelines for serving wine.

Wine service is easy and simple. There are certain formal wine customs, some of them quite practical. The important thing to remember is that wine is for pleasure—your pleasure, and that of your guests. While these customs are considered “in order”, they need not be rigidly followed especially in normal day to day use. However, if the occasion is to be more ceremonious, perhaps for guests, the following serving method may be followed.

POUR a bit of the wine in your own glass first, as host or hostess. Hold the wine to the light and admire its color and clarity. Then twirl the glass and hold it close under your nose to discover and enjoy the hearty, or subtle, aroma of the wine. Now, without haste, sip the wine. Roll it in your mouth and savor its flavor body and texture.

When assured of the wine's quality, start to your right, serving everyone in order. Here's a good tip. By giving the bottle a slight twist after each glass is poured, you avoid “drip”. Fill each glass about half full so that everyone can twirl the wine and enjoy its fragrance.

Following initial service, the wine bottle may be placed on the table within easy reach so that any diner can serve himself. In setting the table, the wine glass is placed to the right of the water goblet.

WINE is for beauty, too, and stemmed glassware does more for its beauty than an ordinary kitchen tumbler. An all-purpose glass, suited to any wine served, is a clear crystal type, stemmed, and without color or ornamentation to distract from the wine. The stem is for a practical purpose—to serve as sort of handle. When the

glass is held by the stem the heat of the hand will not warm the wine (particularly important for chilled wines).

Wines stored for long periods should be kept in a moderately cool place (55° F. is ideal), preferably where the temperature doesn't change frequently or suddenly. Storage near furnaces, steam pipes or radiators is taboo.

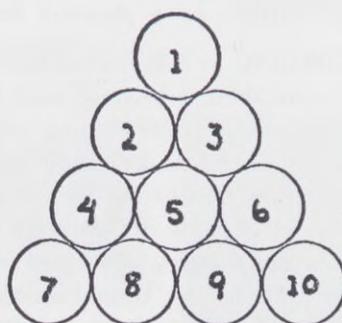
Wines should be kept out of direct sunlight. Bottles of corked dinner and sparkling wines should be kept on their sides, keeping the corks moist and therefore airtight. Bottles with screw caps may be stored upright, as may sparkling wines with plastic closures.

BECAUSE of their low alcoholic content, dinner wines are perishable after opening, so don't open more than will be used in a few days. Refrigeration does not injure wine unless it is chilled below 35° F. in which case it may become damaged.

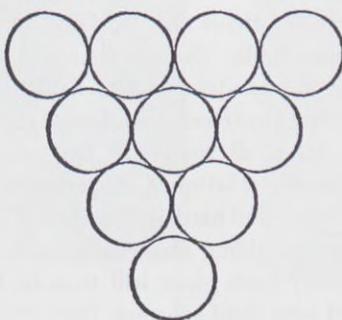
(Next Month—Some Common Wine Terms to Remember.)

PUZZLERS

Arrange ten coins in a triangle like this:



Now, move only three coins to produce this arrangement:



ANSWER: Center coin No. 1 under coin No. 8 and No. 9. Move coin No. 7 next to coin No. 2. Move coin No. 10 next to coin No. 3.

Back of the bar philosophy: It's not the drink that causes highway accidents, it's the drunk.

* * * *

A young couple hurried into a bar, ordered two double Scotch's then threw down a \$10. bill and dashed out. The bartender picked up the money and was just about to pocket it when he noticed the proprietor's eye on him. “Did you ever see a couple of characters like that,” said the bartender to the proprietor. “Tearing in here, ordering drinks, leaving a tip, then beating it out without paying”.

* * * *

The minister asked three boys if they wanted to go to heaven. Two of them said yes, but the third said no. Whereupon the minister, aghast, replied, “Oh, you mean that when you die you don't want to go to heaven?”

The Boy replied, “Oh, when I die! Yes, then. But I thought you meant now”.

* * * *

She watched him walking back and forth -- back and forth, back and forth -- in long strides as he paced the floor.

“Nervous?” she inquired.

“Not really,” he explained, “It's just that I've got to make a speech upstairs in a few minutes.”

“I see. Sure you're not nervous?”

“Course not,” he assured her.

“Then wouldn't it be a good idea to leave the ladies' room and not be nervous somewhere else?”



“But it's the truth, sir. We don't have a single available room in the hotel”
(Reprinted from Caminorealidades)

SHOW PIECE DISPLAYS

The Unique Art Form Of The Pastry Chef

EDIBLE sculpture? Palatable paintings? They are if your tastes run towards such things as drawn sugar, brick-hard gingerbread, chocolate "paint" or Tragant (an egg-white, powdered sugar and corn starch mixture).

These are among the various materials used by Western's Pastry Chefs in the creation of their spectacular show pieces and table displays so familiar to most hotel people.

Pastry displays, like ice sculpture, is an art form unique to the culinary world. Unlike the creative results of food preparation and presentation, these displays serves to feast the eye rather than the appetite of the beholder. It is a creative expression that is more closely related to that of the traditional painter on canvass or the marble sculptor than it is to the art of a saucier for example. In fact, if you were to scratch beneath the surface of many a pastry chef you may find the talents of a "Sunday painter", designer, or modeler in clay.

CHOCOLATE CARVINGS

THIS is the case anyway with Heinz Zeller, Pastry Chef of the Washington Plaza.

Wood carving techniques learned as a boy in Europe's Black Forest for instance, is a personal talent that he applies today in carving Hummel-like figurines out



ZELLER holds a chocolate painting done on marzipan base and displays chocolate carvings of a boy figurine and a stage coach.

of chocolate. But instead of using wood to create these figures, Zeller uses 10-pound slabs of chocolate. He draws his figure on the slab, then carves it out as a wood carving using similar tools. The completed object is then given a chocolate lacquer glaze to protect it against smudges and to prevent discoloration.

Heinz's background training in oil painting also finds its adaptations in the art of chocolate painting. While chocolate painting may be done on the icing surface of a cake, more often the "canvass" is a somewhat less edible surface particularly when used as a display piece. This may be a hardened marzipan surface (almond paste), preferred because of its absorbancy, but quite often a Tragant base mixture is used. Then using a thin chocolate syrup as the "paint" and an artist's paint brush, he is ready to create.

During the Thanksgiving holidays, the lobby of the Washington Plaza displayed a Zeller showpiece done in yet another medium. It was a replica of the Washington State capitol building made of the Tragant mixture on a plywood frame.

ACCORDING to Zeller, when the Tragant mixture dries it becomes rock hard and is almost impossible to work with. It is necessary, therefore, to plan each piece of the construction before hand exactly how it is to be used. This involves scale drawings, and exacting molds and wood patterns. Slabs of the Tragant are placed on the molds and patterns and cut to shape, then allowed to harden. In assembly, the pieces are held together with a pastry glue made of a sugar base known as Royal Icing.

Currently Heinz is working on his Christmas lobby display piece that will include a mountain chalet, Santa Claus and several toys (trains, soldiers, a rocking horse, etc.), all made of Tragant, and gingerbread. (Flattened gingerbread sections, baked and hardened, makes an ideal roofing and siding material in such construction.) Each piece will then be hand colored with food coloring.

BLOWN SUGAR

ANOTHER fascinating display creation technique, and perhaps the most difficult



THIS tiered centerpiece on a Tragant base contains blown sugar fruits with pulled sugar decorations.

to do because it requires the utmost in delicacy and patience is that of sugar blowing. Here a liquid sugar mixture is blended to the proper consistency and, much as in glass blowing, a glob of the mixture is placed on one end of a metal tube and, with controlled blowing and hand shaping, a hollow object is formed. This process is used mostly in forming fruits (apples, pears, oranges, etc.) which are later hand painted for a lifelike appearance and then given a color-fast glaze.

Often these fruits are displayed in baskets made of pulled sugar. This is the same sugar mixture used for blown sugar only the mixture is worked, or pulled, by hand (much as in pulling taffey) to the desired shapes, and the whole is glued together with royal icing. Pulled sugar is also used for making leaves, scrolls and other decorative effects.

NATURALLY, developing these display pieces not only requires skill and imagination but also a great deal of time. For Heinz, as for many a similarly dedicated pastry chef, this has meant countless extra hours at home or work time before and after regular kitchen schedules on these projects.

"I really enjoy working on these display pieces," Heinz says with obvious enthusiasm. "Each new piece is not only a challenge to my imagination but another opportunity to do something better than

I did before”.

Then he added, “It’s good for the hotel, too. An attractive, well done display piece helps to put across to the hotel guest the quality image we like to promote . . . it’s part of the team effort of our hotels”.

TEAM EFFORT

THE “team effort” subject is one very dear to Heinz’s heart, and he further illustrated his point in referring to his responsibilities as the hotel’s Pastry Chef. “We try to make each pastry or dessert item the finest of its kind” he states, “but this would be a wasted effort if it weren’t for the ‘team effort’ of the waiting staff. It is very satisfying to work with people who make a special effort to suggest and attractively present these items to guests.” Whenever he puts a new item on the menu (as with his original pumpkin cheese pie which he created for the Thanksgiving season) he encourages the staff to taste the product beforehand. He feels this not only prompts them to suggest the item to diners and thereby increasing sales but it enables them to discuss the item more knowledgeably with an interested guest.

It is much the same “team work” spirit that prevails within the hotel’s kitchens according to Heinz. To a great extent he credits this pleasant working atmosphere to the administrative abilities and understanding cooperation of Executive Chef, Tony Ruegg.

WHILE creating display pieces may be a uniquely creative sideline of the pastry chef’s art, it is no less spectacular than the presentation of each day’s edible creations. A pastry cart filled with the delights of the Washington Plaza’s pastry kitchen is in itself an inspired artform to dazzle the eye, the soul . . . and the palate!



PIECES from Zeller’s Christmas display include a Santa head and children’s toys molded of Tragant and handcolored.

A Dozen Reasons Why

Selected at random from FRONT’S photo files are the faces of a dozen WIH people. Nothing particularly unusual about them except that they represent another dozen reasons why Western’s people have made the difference this year . . . as every year.



TOP ROW (L. to R.) Hilda Held, Waitress, Antlers Plaza; Murray Atherton, Assistant Manager, Front Office, Bayshore Inn; Daryl Francis, Assistant Controller, St. Francis. (SECOND ROW) Bonnie Yantis, Maid, Washington Plaza; Wolfgang Goudriaan, Chef, Calgary Inn; Sylvia Ingebrigtsen, Reservations, Century Plaza; (THIRD ROW) Ah Ben Young, Food Preparation, Ilikai; Ignacio Tejada, Reservations Manager, Alameda; Mauro Carreon, Pantry Man, Multnomah Restaurants. (BOTTOM ROW) Patricia Englebert, Restaurant Manager, Bonaventure; Ben McCoy, Bartender, Cosmopolitan; Janice McCoy, Secretary, Western Service & Supply.

Throughout Western's World Christmas Is All Things ...

Christmas is at once a time of joy, of hope, nostalgia, giving, humor and just plain happiness . . . at home and in far-away places. It is the clear voices of Christmas carolers on a hushed and snowy street in Chicago. In Quito, it is youngsters gazing wide-eyed at a manger scene that includes a stiff-legged llama among the traditional cows and sheep. In Hong Kong, it is a family decorating an artificial tree with chains and flowers made of brightly hued paper. It is a religious procession winding its way through a Guatemala City street to the unique offbeat rhythm of tortoiseshell drums. In Sydney, it is teenagers, surfing under a mid-summer sun and working up an appetite for a Christmas feast. It is mid-summer in Johannesburg, too, where a family is enjoying a Christmas picnic in a field ablaze with wild flowers. It is a blindfolded boy in Guadalajara taking a hefty swing at a hanging pinata and missing. It is the Christmas dinner for a Singapore family that includes Chinese roast pork topped off with English plum pudding. In Paris, it is a little girl placing her father's big shoe by the fireplace to be filled with gifts from "Father Noel". It is hundreds of roller skating teenagers filling a Caracas street as they skate their way to midnight church services.

In Winnipeg, it is a little boy hoping for the snow storm to stop so he can try out his new red sled. In Bangkok, it is Buddhist monks in their saffron robes smiling and exchanging greetings with a western dressed group about to enter a Christian church. In Vancouver, it is an elderly couple at their apartment window admiring the sail boats in the harbor strung with brightly colored lights.

In Tokyo, it is a young couple pausing in front of a shop window Christmas display lit with miniature Japanese lanterns. In San Salvador it is a family carefully unpacking their collection of exquisite miniscule figurines that will go into their manger scene. In Los Angeles, it is a four-year-old child asking her father for the 500th time, "How can Santa Claus come to our house if it never snows here?". Christmas is all things . . .