



Front!

DECEMBER '74

WESTERN
INTERNATIONAL
HOTELS



Partners in travel with United Airlines





SEASONS GREETINGS

The pages of our 1974 calendars have dwindled down to one.

As we look back over the past months, we can gratefully say they have been good ones for your Company, for us personally, and we hope, for you.

With this year as a building base for the next, therefore, we anticipate prospects for 1975 to be bright.

It is through your efforts and support that together we have built a base for a fruitful and successful year ahead in which all of us in our Western International family can share. For this, our warmest thanks and deepest appreciation.

We would like to share with you now, our best wishes for a joyous Christmas season for you and your family.

LYNN P. HIMMELMAN
Chairman

HARRY MULLIKIN
President

Front!

A monthly publication by and for employees of

Western International Hotels

Published by the public relations department.

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LITHO IN U.S.A.

OUR COVER



One of the delights of the Holiday season is in the welcome familiarity of established traditions.

So it is with Front's annual Christmas cover.

For this issue we deviate from our standard format to focus on the spirit of this very special season.

This year's cover focuses on a collection of photo memories of Christmas past as celebrated by the people of our Western International Hotels world.

We hope it evokes some pleasant memories and that this season will be the best ever for all of you. We wish you a very Merry Christmas and a happy and fruitful New Year.

Editorial Staff, Front!

The Plaza

joins our Western International family

The Plaza, one of New York's, and the world's, most famous hotels, has joined our Western International Hotels family.

Formalities for the acquisition of the 18-story, 1,000-room hotel will be completed early next year as announced simultaneously in New York and Seattle on November 14.

Participating in the New York announcement, President **Harry Mullikin** recalled that this was a return to that city for Western International Hotels who had operated the Savoy Plaza hotel, located across from The Plaza, until 1965 when it was razed to make way for the construction of the General Motors Building.

Since it opened in 1907, The Plaza name became synonymous with elegance, graciousness and sumptuousness — a reputation that has never dimmed through the years. In 1966, the handsome French Renaissance structure, located on Fifth Avenue adjacent to New York's Central Park, was designated a landmark by the city of New York.

To Maintain Position

In his Seattle announcement, Chairman **L. P. Himmelman** stated, "Western International Hotels will make the necessary capital improvements to maintain The Plaza's prestigious position as one of the finest hotels in the world."

Among its several public facilities, The Plaza's Grand Ballroom — long the scene of society balls — has been called the most beautiful ballroom in New York.



Overlooking New York's Central Park to its north, The Plaza is an oasis of Edwardian elegance set in the heart of America's biggest and busiest city. To its east are the fashionable shops of Fifth Avenue and within a ten-block radius is the theatre district of Broadway and the Lincoln Center cultural complex.

The guest rooms themselves still contain richly carved marble fireplaces, (though New York city ordinance prevents the use of them), high ceilings with crystal chandeliers, ornamental plaster molding, thick mahogany doors and bathtubs almost big enough to swim in. Rooms are also equipped with all the modern day comforts and conveniences such as color televisions and air conditioning.

A staff of 1,400 employees is maintained to see to the needs and comforts of the guests. Many employees have been with The Plaza for decades and all take tremendous pride in the outstanding service that they provide.

Famed Restaurants

There are six restaurants, each catering to a different taste and different mood.

The Oak room, with its classic service and cuisine, has remained unchanged since the hotel was built. The Plaza Restaurant, with 17' high windows overlooking Central Park and Fifth Avenue, is a recently restored and very elegant dining room. For a period it was known as the Edwardian Room and, more recently, as the Green Tulip.

The Palm Court with its charming outdoor cafe atmosphere is the most famous and most popular gathering

spot in New York for lunch, tea and after-dinner liqueurs.

Equally famed is the Persian Room, which celebrated its 40th anniversary this year, the longest continuously-run nightclub in New York City and regarded as the most prestigious in the country.

In 1965, The Plaza opened its popular Trader Vic's restaurant, and in 1969, the Oyster Bar, reminiscent of a luxurious turn-of-the-century pub, opened on the 58th Street side of the building.

The Plaza has its own commercial laundry and valet service on the premises, and lobby shops include everything from a pharmacy to an art gallery and clothing boutiques for men and women to an airline ticket office.

The Plaza IS New York

To many native New Yorkers, as well as visitors from around the world, The Plaza IS New York at its most sophisticated.

In summing up The Plaza acquisition transaction, Himmelman stated, "It affords us the opportunity to re-enter the most important hotel market in this country — New York City — and ties in with our basic philosophy of operating quality hotel properties in major cities throughout the world."

MOVE

DAVE PAULON formerly director of rooms division-WIH, now general manager at the Anchorage-Westward.

JOHN "BUD" BERQUIST has been named building superintendent at the Hotel Toronto.

GLEN BOGDAN formerly banquet manager at the Edmonton Plaza, now Coffee Shop manager at the Winnipeg Inn.

KENNETH WAYNE BODINGTON formerly controller at the Bayshore Inn, now controller at the Hotel Toronto.

JOHN J. CHAMBERS has been named sales manager at the Washington, D.C. Regional Sales Office.

ALICE CLEVELAND has been named market research coordinator for the Los Angeles Hotel.

BARBARA SUE CROSS has been named sales manager at the Chicago Regional Sales Office.

STEVE GOLD formerly director of sales at the Continental Plaza, now director of sales at the Los Angeles Hotel.

PAT MULLIN formerly national sales manager at the Michigan Inn, now director of sales at the Anchorage-Westward.

ARMANDO MURGUIA formerly controller at the Camino Real Puerto Vallarta, now director of accounting services, Hoteles Camino Real.

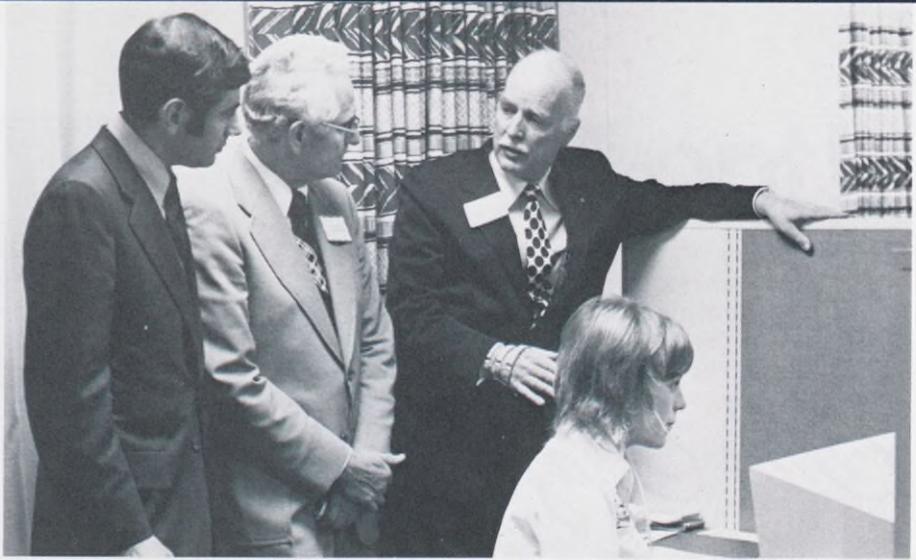
WILLIAM MYLES formerly director of sales at the Benson, now sales manager at the Chicago Regional Sales Office.

BILL RODDIE formerly controller at the Edmonton Plaza, now controller at the Bayshore Inn.

RON SPELECY formerly director of sales at the Anchorage-Westward, now director of sales at the Continental Plaza.

JESUS TREJO formerly controller at the Camino Real Juarez, now controller at the Camino Real Cancun.

MARTIN UDDENBERG formerly apprentice cook at the Olympic, now cook at the St. Francis.



OMAHA — "On-line" since June of this year, the WIH Central Reservations Center in Omaha was formally dedicated on Wednesday, November 13.

Officiating at the dedication ceremonies was Chairman **L. P. Himmelman** who hosted an evening cocktail reception for over 100 civic and business leaders of the city of Omaha at the Reservations Center offices. Assisting as co-hosts were WIH Vice President **Bill Newman**; **Jim Durham**, vice president and general manager of the Crown Center hotel; and **Dick Whaley**, Reservations Center manager.

Ceremonies included a televised interview with Himmelman and the presentation to him with the key to the city by Omaha Mayor Edward Zorinsky.

Earlier, Himmelman addressed members of the Omaha Rotary Club at a luncheon followed by a slide presentation of WIH properties.

During the evening reception, guests were given a tour of the Central Reservations offices facilities.

In the photo, Mr. Himmelman (right) explains operations procedures to (from left) **Andrew Vassios**, city manager for United Airlines offices in Omaha, and **Ralph Shaw**, general manager of the Omaha Public Power District, as agent **Mary Jo Leahy** processes a reservations call.

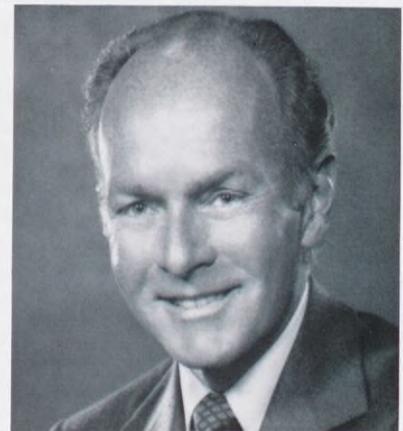
Mullikin named president of AH&MA

WIH President **Harry Mullikin** was named President of the American Hotel & Motel Association (AH&MA) during final business session ceremonies at the group's annual convention held in San Juan, Puerto Rico in early December. He will assume the association's top office on January 1, 1975.

AH&MA, recognized as the world's largest lodging association, has approximately 8,000 member hotels and motels with nearly a million rooms on the North American continent. Its affiliated hotels and motels circle the globe.

Mullikin began his WIH career at the age of 14 as an elevator operator with the Cascadian Hotel in Wenatchee, Washington.

Subsequent position advancements, that included the post of vice president and managing



director of the Century Plaza in Los Angeles, led to his selection as company president in 1973.

Long active in AH&MA affairs, Mullikin has served as vice president, treasurer and secretary of the association and as chairman of its Long Range Planning Committee. During the past year he has served as AH&MA president-elect.

ALOHA WEEK

at the

ILIKAI

Aloha Week is the grand spectacle of the year for all of Hawaii. Islanders and visitors alike join together in a seemingly endless round of fun and festivity during the nine-day event. It's a happy time of parades and parties, of songs, dances and special ceremonies reliving the rich and colorful Hawaiian heritage.

Perhaps nowhere is the Aloha Week spirit more evident than it is at the **Ilikai**. These photos depict a few of the staff participation highlights.



(Above) The enthroned King and Queen of the Ilikai Royal Court — Gil Kamelamela of maintenance and Nora Curanneng of Pier 7 — with members of their Royal Family and attendants prepare to watch a performance by the Ilikai hula dance employee troupe.

(Below) Honolulu's Aloha Week parade was graced by Princess Tony Heaukulani regally robed astride her horse Geronamo. Tony, a front office cashier at the Ilikai, was selected by the Aloha Week Committee to represent her Island of Kauai during the festivities. Pride in Tony's honor was reflected by her fellow employees who, through the hotel's management and the Employee Council, helped pay for her expenses and those of her attendants.



ILIKAI-ans



Your hotel correspondent is Guest Activities Director Valery Satin. You can reach Val for your Front! input by calling her at that office extension.

(All other WIH people: Submit Front! items to your hotel correspondent listed here:)

Anchorage-Westward, **Teresa Garland**. Antlers Plaza, **Marilyn Crawford**. Bayshore Inn, **Barbara Danuke**. Benson, **Nevia Turner**. Bonaventure, **Leona Dureau**. Camino Real-Mazatlan, **Lupita Galan**. Camino Real-Mexico City, **Carolina Mijares**. Camino Real-San Salvador, **Mabel Acosta**. Carlton House, **Susan Nicholson**. Carlton, **Leanne Hayward**. Century Plaza, **Blake Chatfield**. Crown Center, **Barbara Harlow**. Continental Plaza, **Audri Adams**. Cosmopolitan, **Lynn Kelly**. Detroit Plaza, **Susan Larkin**. Edmonton Plaza, **Berny Wensley**. Hotel Scandinavia-Copenhagen, **Aksel Christiansen**. Houston Oaks, **Becky Bratton**. Ilikai, **Valery Satin**. Mayflower, **Susan Levine**. Miramar, **Clement Au**. Miyako S.F., **Jessica Melgoza**. Olympic, **Pat Korn**. South Coast Plaza, **Scottie Layer**. St. Francis, **Dianne Christenson**. Shangri-la, **Gwenda Loong**. Space Needle Restaurant, **Sandy Rogers**. Washington Plaza, **Sandy Novak**. Winnipeg Inn, **Maggie Clark**. Hotel Camino Real, S.A., **Alfredo Lamont**. WIH de Guatemala, **Mary Lina Ruiz-Ciani**. WIH Executive Office, **Dorothy Stauffer**. WIH Credit and Acctg., **Karen Husby**.

photo-news



ATLANTA — Coming Attractions. Sales staff members of the PEACHTREE PLAZA — the world's tallest hotel — review some of the guest facility attractions as depicted by one of the several hotel floor plans. From left: Jim Popielinski, sales representative; Bob Bushman, director of sales; Sherry Howell, marketing research; and Bill Moyer, national sales manager.



KANSAS CITY — Hotel Cited. The Urban League Award for "equal opportunity in employment" was recently awarded the CROWN CENTER hotel, one of the two private businesses in Kansas City to be cited. Accepting the Award plaque for the hotel from Berlin Richardson, Urban Affairs director for Bendix Corporation in Kansas City, is Randy Guthrie, (right) executive assistant manager at the Crown Center hotel.



ANCHORAGE — Lady Loggers. When the annual Alaska Logger's Convention convenes at the ANCHORAGE-WESTWARD even the hotel's employees get into the act with logger outfits as the uniforms of the day! Contributing their bit to the atmosphere are these blue-jeaned and flannel-shirted "lady loggers." Back row from left: Marie Powlas and Linda Freeman (General Store), Dolly Blume (banquets). Front row: Terri Billotte and Kay Mason (General Store).



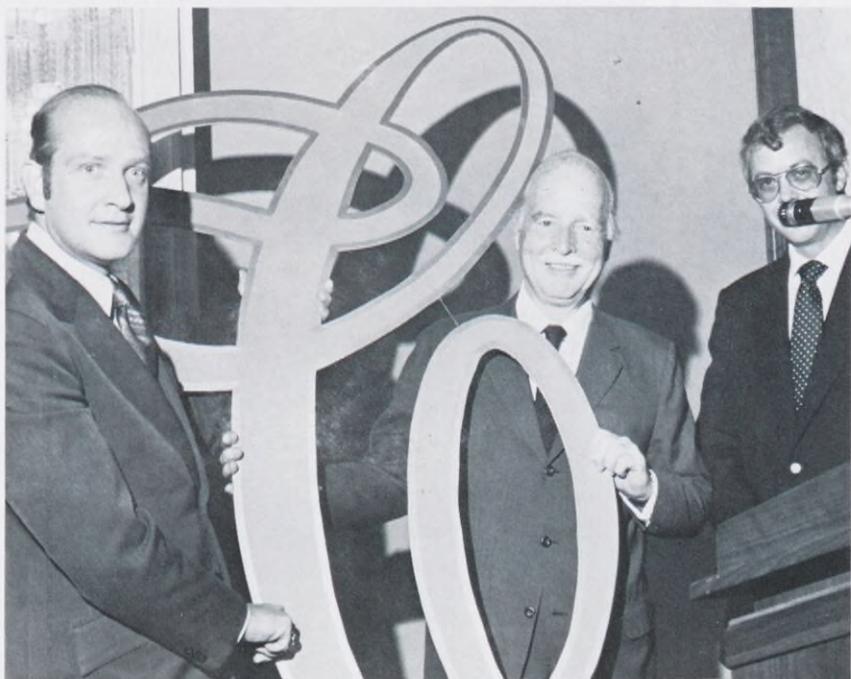
SAN FRANCISCO — Coming Events. Reviewing the 1974 program of events scheduled for the National Passenger Traffic Association Convention held in San Francisco recently are from left: Bill Newman, vice president; Matt Connors, NPTA convention chairman and traffic manager of Kaiser Industries; and Paula Knight, regional sales manager for the WIH San Francisco office. The occasion pictured was a cocktail reception sponsored by United Airlines who had participated in the convention with an exhibit booth in partnership with Western International Hotels.



VANCOUVER — Happy Hooper. A purebred Aberdeen Angus steer, weighing 900 lbs., was among some 350 items on the block in the recent Endeavour '74 charity auction at the BAYSHORE INN. Bayshore General Manager Arthur Oades and Mrs. Oades were the successful bidders at \$525. Proceeds from the event will be shared by the Vancouver Art Gallery, Vancouver Oral Centre for Deaf Children, Vancouver Festival Concert Society and Vancouver Botanical Gardens Society.



ORLANDO, FLA. — Pow Wow Know How. Three WIH representatives had a busy and fruitful week in Orlando, Florida selling the merits of Western International Hotels in the U.S. to foreign tour operators. The occasion was the annual "Discover American Pow Wow and Travel Mart" held in early September and attended by nearly 400 travel operators from 49 countries. Efforts of the hard-working threesome resulted in sales of 7,373 definite room nights and tentative business amounting to 19,850 room nights. Pictured above at the WIH booth with Hans W. Fieger (far right), vice president of Reiseburo A. Bartholomae of Wiesbaden, Germany is, (from left) Jean Spaulding, Mayflower sales manager; Jim Weiss, WIH Tour & Travel sales manager, and Sherman Elliott, regional director of sales, Los Angeles.



CHICAGO — "C, C, C." The CONTINENTAL PLAZA's "C" symbolizing the Continental's Commitment to Chicago was passed from hotel (Continental Plaza) to company (Western International Hotels) to city (Chicago) at the Civic luncheon dedicating the property's new 28-story addition. Left, Chicago Deputy Mayor Kenneth Sain, accepts the big "C" from WIH Chairman L.P. Himmelman, while the hotel's General Manager Peter Martin narrates the event to assembled guests.



SEATTLE — An article in last month's issue of Front! reported on a sign language short course taken by OLYMPIC staff members. They had made the study effort in order to communicate to delegates attending a National Association for the Deaf convention meeting at the hotel. For developing the program, Pat Korn, Olympic Public Relations manager, was given first place honors in the American Hotel & Motel Association's Gold Key Public Relations Achievement Award competition in the Public Service category. Above, Pat points to a newspaper clipping, one of several that appeared in a number of publications, reporting on the Olympic's sign language effort.

Mele Kalikimaka . . . that's the traditional Merry Christmas greeting of Hawaii, and a traditional dessert for many Hawaiians is this holiday favorite:

HANAIEI PLANTATION CAKE

(Submitted by Valerie Lee, ILIKAI reservations)

INGREDIENTS

- 2 cups sugar
- 1/2 cup butter
- 1 1/2 cup flour
- 4 eggs
- 1/3 tsp baking soda
- 1 tsp baking powder
- 1 cup crushed drained pineapple
- 1 cup nuts

METHOD

Cream butter and sugar. Mix in eggs. Sift dry ingredients and add to mixture. Fold in pineapple and nuts. Turn into greased 9" x 13" pan and bake 40 minutes at 350 degrees.

With our Hotel Scandinavia, Copenhagen in operation and the Hotel Scandinavia, Oslo coming on line next year, this Scandinavian Christmas cookie recipe is particularly appropriate

FATTIGMANDS BAKKELSE

(Submitted by Barbara Larsen — WIH Accounting Center)

INGREDIENTS

- 2 whole eggs
- 2 egg whites
- 6 Tbsp sugar
- 6 Tbsp cream
- 1/4 cup melted butter
- 1 tsp ground cardamon seed
- 1/2 tsp salt
- 3 1/3 cups sifted flour

METHOD

Combine whole eggs and whites. Beat until light. Add sugar, cream, butter, cardamon seed and salt. Mix well. Add flour and mix thoroughly to form dough.

Place dough on lightly floured board or canvas. Roll about 1/4 inch thick. Cut in diamond shapes. Make lengthwise slit about 1 inch long through the center of the cookie and pull one end of diamond through the slit.

Fry in deep fat at 375 degrees until cookies are a delicate brown. Drain on absorbent paper. Sprinkle with sifted powdered sugar. Cool. Yield: 4 dozen. (Variation: Add 1 or 2 Tablespoons brandy with sugar and cream.)

Here's a holiday drink that offers a change from the traditional Tom 'n Jerry's and hot buttered rum stand-bys while adding a dash of color to your Christmas cheer.

PINKIE

(Contributed by Walter Flood, MIYAKO bartender)

INGREDIENTS

- 1 shot of light rum
- 1/4 shot Grenadine
- 1/4 shot cream (Half & Half)

METHOD

Blend, pour and sprinkle with cinnamon.



For you cooking experts, a WIH pastry chef offers this recipe for German Christmas bread recommended as excellent for breakfast or coffee breaks."

DRESDENER STOLLEN

(Submitted by Michael Barbet, Crown Center Hotel, Pastry Chef)

INGREDIENTS NO. 1

- 18 oz. flour
- 1 1/2 oz. fresh yeast
- 3 1/2 oz. sugar
- little vanilla
- 7 oz. soft butter
- 2 eggs
- 2 egg yolks
- lemon peel from half lemon
- little nutmeg, mace and clove ground
- 4 oz. dark raisins or sultanas

INGREDIENTS NO. 2

- 3 oz. diced candied orange and lemon peel
- 3 oz. grated almonds
- 1/4 oz. salt

ICING

Drawn butter and icing sugar

METHOD

Make a paste with 4 oz. flour, the 1 1/2 oz. yeast and little lukewarm milk. Cover and let rise.

In large bowl make a ring with rest of flour and add all ingredients (I) and knead to a firm dough. Add ingredients (II). Mix and let the dough rise in a warm place under towel. Take out of bowl and shape into long loaf, dent one side with side of hand. Let rise in warm place again, then bake 45-60 minutes at 350 degrees. When taken out of oven, brush with plenty of drawn butter and sprinkle generously with icing sugar. When cold, wrap in cellophane and keep at least one week before eating.



HOLIDAY GO

Western International Hotel
"chefs" (and one professional)
their culinary secrets and
for holiday entertaining.





Hotel's employee
professional chef) share
favorite recipes

This melt-in-your-mouth Greek Christmas cookie would tempt even the most dedicated calorie counter!

KOURABIETHES

(Submitted by Valeria Colletta, DETROIT PLAZA Executive Secretary)

INGREDIENTS

- 1 pound sweet butter
- ¼ cup confectioners sugar
- 1 egg yolk
- 2 tsp vanilla
- 1 oz whiskey (optional)
- 5 or 6 cups flour

METHOD

Melt one pound of sweet butter and pour into mixing bowl. Refrigerate until soft consistency, then put in electric beater and whip until light and fluffy.

Add the powdered sugar, egg yolk, vanilla and whiskey beating thoroughly after each addition.

Add flour a little at a time until soft dough is formed that can be handled easily. Take a teaspoon at a time and shape into a ball or fancy dainty shape.

Place on ungreased cookie sheet and bake at 350 degrees for about 15 minutes. When done roll in confectioners sugar while still warm, not hot. Sprinkle top liberally with powdered sugar piled about ¼ inch high.

This unique cookie recipe sounds like an original inspiration by the "little ole winemaker" himself!

ITALIAN CHRISTMAS WINE COOKIES

(Submitted by Darlene DiManna — COSMOPOLITAN Front Office Cashier)

INGREDIENTS

- 1 cup vegetable oil
- 1 cup wine (chianti or dry red)
- 1 cup sugar
- 2 eggs
- 2 tsp baking powder
- 1 Tbsp Cinnamon
- 2 cups sifted all-purpose flour

METHOD

Mix wine, sugar, cinnamon in a small saucepan and warm. Let cool. While mixture is cooling, beat eggs well. Add beaten eggs to cooled wine mixture. Slowly pour in 2 cups sifted flour, mix well, until batter reaches a doughy texture. Place dough on a lightly floured board and kneed until hands are free of dough. If dough is sticky, add a little more flour, until it reaches the clean hand stage. Roll dough to finger thickness and cut into ½" long pieces. Heat vegetable oil, deep fry the ½ inch pieces in heated vegetable oil until they are golden brown. Cool and roll in honey. Makes 8 dozen.

SLICE 'N SERVE COOKIES

(Submitted by La Verda Lamaack, ANTLERS PLAZA accounting)

Prepare 1 cup (6 oz. pkg.) dates by placing in a sieve and pouring boiling water over them. Cut fine with scissors or knife which has been dipped in hot water. Coat with 1 Tablespoon flour. Sift together: ⅔ cup sifted flour, ½ teaspoon double-acting baking powder, ½ teaspoon salt. Beat 3 eggs until foamy. Gradually add ¾ cup sugar, beating constantly until thick and ivory colored. Blend in ½ teaspoon vanilla. Fold in the dry ingredients carefully but thoroughly. Then fold in ½ cup pecans, chopped fine, and dates.

Spread in 15x11 inch jelly roll pan which has been lined with waxed paper, then greased generously and floured lightly.

Drain 20 marachino cherries. Arrange 10 cherries across each end of batter about ½ inch in from edge of pan.

Bake in slow oven (325 degrees F.) 25 to 35 minutes.

Turn out hot cake onto waxed paper which has been sprinkled with confectioners' sugar. Remove paper, trim edges of cake and cut crosswise into two 11x7½ rectangles.

Roll each rectangle tightly beginning with the cherry end. Wrap in waxed paper and cool.

Spread cooled cakes thinly with frosting and roll in 1 cup Pecans, finely chopped. Chill. To serve, cut in ½ inch slices. Makes about 3 dozen.

Contributor for this recipe describes it as "a fun new dessert for the Holidays . . . it's super!"

HOLIDAY POTPOURRI IMPOSSIBLE PIE

(Submitted by Jean Feely, Credit Union, BENSON)

INGREDIENTS

- 4 eggs, beaten
- 1¾ tsp salt
- 1¼ cups coconut
- 2 cups milk
- ½ cube butter, melted
- ½ cup flour
- ½ tsp baking powder
- ½ tsp vanilla

METHOD

Mix all ingredients together and pour into a 10" pie pan. Bake 40 minutes at 350 degrees. Pie forms crust on the bottom, filling in the middle and coconut on the top.

international



KARL REISECK as new director of food and beverage and formerly with the Calgary Inn.



TAKESHI MONGUCHI to sales manager for Asia, formerly Shangri-La's Japanese sales representative.

New Faces and Promotions at the SHANGRI-LA



LEE THIAN SENG to the newly created position of personnel manager.



TAY BOON SENG as food and beverage manager and previously with the Singapore Hotel and Catering Training School.



MICHAEL TAN as senior sales manager and previously with Singapore's King's hotel.



KYOTO — A visit to Japan included a brief but enjoyable stay at the beautiful MIYAKO for Chairman L.P. Himmelman, pictured above with the hotel's Managing Director and General manager S.K. Kawana.



JOHANNESBURG — The Second Annual Employee Award Breakfast (the "Carlton Guard") was held at the CARLTON Ballroom in mid-October with approximately 350 employees

in attendance. Enjoying the buffet-style breakfast are staff members from left: Joseph Phutelo, Chris Manolis, Maria Phake, Jacques Bourgeois and Elizabeth Nduluzela.



CHAPALA — CAMINO REAL, CHAPALA was the site for the recent WIH de México Eighth Annual Managers' Seminar. Attendees from both the Mexican properties and from WIH Seattle offices are pictured above. From left standing: Francisco Gutiérrez Prieti, Enrique Rangel, Román Zapata, Abelardo Vara, Mario Esperanza, Carlos Pizano, Luis Aguilar, Gunther Spaeth, Emilio Calderón, Ernesto Barberi, Jean

Berthelot, Andrés Rosetto, Francisco del Valle, Juan José Pesqueira, Oscar Cruces, Dino Vondjidis, Eduardo de Lima, Donald Davis, José Manuel Alonso and Gonzalo Franyutti. First row from left: Luis Lavalle, Héctor Uribe, Mario Cárcamo, Bill Ellis, Ken Mallory, Alfred Freudenthaler, Bruce McKibbin, Dieter Obermann, Héctor Pérez and Ulrich Schwartz.



New Look on the Oslo Skyline

The 21-story HOTEL SCANDINAVIA, topped off last June, dominates the Oslo, Norway skyline as the highest building in the city.

Scheduled to open next summer, the Hotel Scandinavia is already the talk of the town. Particularly anticipated is the opening of the Scanorama Bar on the 21st floor. The rooftop lounge will offer visitors magnificent views of the Oslo fjord, the surrounding hills and the city.

With the hotel as their backdrop, members of the Hotel Scandinavia staff pose for this Front! photo (from left): Bjørn Gullaksen, tour and group manager; Howard Kemball, executive assistant manager; James S. France, director of Food & Beverage; Kristen Tveit, director of personnel; Kirsti Brekke, public relations secretary; Pal Gjølseth, assistant personnel manager; and Erik Schau-Larsen, manager Scandinavia sales.

Room at the Inn

Although the incident mentioned in this letter happened a couple of months ago, it seems to be particularly appropriate in the spirit of the Christmas season. The letter as follows was addressed to Chairman L. P. Himmelman:

Dear Sir:

I am not the sort of hotel guest that normally writes letters to management, but I was prompted to do so on this occasion by one of the most unique and pleasant experiences in many years of traveling — thanks to Sr. Ignacio Tejeda, the assistant manager at the Camino Real in Mexico City.

My wife and I arrived at the Camino Real late on the night of October 14th, for a meeting with Lic. Miguel Aleman. As the fates would have it, my wife, who was pregnant at the time, went into premature labor only two hours after we had gotten to the hotel.

We rushed to the hospital where she delivered a beautiful 6½ lb. boy. This was of course a very joyful occasion, but was complicated by the fact that our reservations had only been made through the 19th. My wife returned from the hospital with our son on the 18th, with instructions from her doctor that she was to remain flat on her back for at least another week. But, there was not a room in Mexico City to be had for that week.

When I brought my dilemma to the attention of Mr. Tejeda, he immediately offered to do what he could to arrange for us to stay on despite the hotel already being overbooked. In addition, he offered to have us stay in his *own home* in the event he could not find us a room!

Fortunately, he was finally able to arrange for us to remain in our room so that my wife would not have to be moved. But, then, as if he had not already been more than helpful enough, he assisted me in the complicated business of registering my son's birth and acquiring his Mexican passport.

I have never before met a hotel official who was so obviously motivated by true human warmth and a sincere desire to help a fellow human being in need — while at the same time diligently discharging the duties of his job.

Please accept too, my compliments on the staff of the Camino Real and my thanks for the fine treatment and consideration we received.

Sincerely,

Arnold J. Lipman
CAMPEAU, LIPMAN & ASSOCIATES

the
CHRISTMAS SPIRIT

... for one employee it's
concerts and candy houses

Getting into the Christmas spirit for **John Biehl** begins around the middle of October.

It is then he organizes some 120 members of his church's congregation — a chorus, orchestra and soloists — to begin rehearsals for their annual Handel's Messiah performance in December.

John is manager of the Western Service & Supply print shop at the WIH Seattle offices. But he feels as equally at home with the sounds of music as he does with the roar of printing presses.

John was trained for a musical career that began in his home town of Essen, Germany where he grew up. His aim was to become a music teacher, and his particular talents are as a pianist, accordionist and as a music director.

For the 22 years he has lived in Seattle, however, music has taken a "second chair" role to his business career vocation . . . but it has played a very active role.

Recently for instance, John has been directing Swiss and German singing groups. As a result of this activity, he has been selected to direct a combination of several Pacific Northwest German singing groups invited to perform at an international German song festival in Berlin, Germany in 1976. John is very excited about the prospect, particularly since this is the first time that a group from the area has been invited to participate in these annual events.

John takes credit for initiating the very popular Messiah concerts at his church — now in its third year of performances. The concept developed as an outgrowth of his involvement as leader of his church choir and director of a number of church musical festivals.

(Below) John Biehl conducts his group in a Messiah rehearsal.



The Biehl gingerbread house gets decorated with 10 pounds of candy.

He explained, "We have a fairly large congregation and a lot of musically talented people among them."

"Personally," says John, "These Messiah concerts are my idea of the true meaning of the 'Christmas spirit' . . . and from the response of lots of people who come to these performances, I feel it's their idea too."

On the lighter side, John mentions another "Christmas spirit idea" that over the past several years has become a Biehl family tradition. It is the Hansel and Gretel "gingerbread house" Christmas project.

Actually, the fairy tale cottage is of plywood construction that each year is re-painted with a sugar frosting then covered completely with over ten pounds of chocolates, gum drops and other holiday candies. The frosting yard is surrounded by a candy cane fence enclosing German-made figurines of Hansel and Gretel, and, of course, the wicked witch.

When not on display at the Biehl home, the delectable looking creation is shown at various Christmas craft shows. Then each year, each of the three Biehl children look forward towards taking the house to school with them for a day's classroom display.

Whenever he can make it, John enjoys dropping in on these classes when the house is being shown to acquaint the students with its fairy tale origins.

The part the youngsters like the best, according to John, is when he explains about "knusper-haeuschen." This is a coined word phrase from the original Brother's Grimm story that loosely translates as "the candies may be plundered." That's the cue, says John, for each child to "plunder" a piece of candy off the display. All removed candies are then replaced by John after the display is taken home.

At the end of the holidays, the house is scrubbed down to its plywood surface and carefully packed away to be brought out again when the next "Christmas spirit" season rolls around — which for John Biehl begins around mid-October each year.

Super Gal



For the past three years **Karen Rosales** has worked at the Space Needle Restaurant as a stewards department employee.

Personable, well liked, and helpful, Karen is the type of person that can always be counted on to work on a committee or assist on a fund raising drive.

This year, for instance, she was selected by Space Needle General Manager **Chuck O'Leary** to work with him on the United Way drive which resulted in a 500 percent increase in employee contributions.

Because Karen performed her responsibilities so well very few of her fellow employees were aware that she was slowly losing her eyesight.

Recently, however, her disability had progressed to such an extent that she had to terminate her job to enter a school for the blind. On her last day, in mid-October, Karen was feted at a fond farewell party by the Space Needle crew. Among her parting gifts . . . a money tree "blooming" with dollar bills along with heartfelt best wishes from all her co-workers.

Super Chefs

Front! tips its hat to the Cosmopolitan's creative culinary crew — Executive Chef **Heinrich Steffen**, Executive Sous Chef **Sam Masoudi**, and Sous Chef **Dennis Marquez**, in particular.

The talented trio recently won award acclaim for their entries in the Colorado's Chef's de Cuisine annual Culinary Arts show.

The annual competition, held this year at the Cosmopolitan's Silver Glade Room, exhibits the culinary creations of member chefs from throughout the State.

To the three Cosmopolitan entrants went these prizes.



FIRST PRIZE to Executive Chef Heinrich Steffen for his Decorated Ham entry.



SECOND PRIZE to Executive Sous Chef Sam Masoudi for his Cold Cut display.



THIRD PRIZE to Sous Chef Dennis Marquez for his Veal Saddle display.

Super Sell



Robert McTavish, account executive with the ST. FRANCIS, has a problem. But it's not the type of problem he is likely to lose sleep over.

It all came about when the Greater San Francisco Chamber of Commerce held a three-day membership drive last October. Approximately 50 businesses throughout San Francisco lent 90 volunteers to assist in the drive.

Each day the person to sell most memberships won a trip to Acapulco. Volunteer McTavish tied on the first day with another volunteer. The two drew straws and Bob lost.

The Grand Prize, awarded at contest end for the individual selling the most memberships, was an all-expense paid trip for two to Hawaii. The winner was super salesman Bob McTavish! His problem — for which a number of solutions have been volunteered by some female acquaintances — is what to do about an Hawaiian holiday for two when you are single!

album



DETROIT PLAZA — Getting acquainted with the Detroit Plaza office's newest acquisition, a Remington Rand Lektriver System, are Executive Secretary Valeria Colletta (left) and Market Research Coordinator Linda Roth. Christened "Lester" by the office staff, the System works on a vertical conveyor to bring any desired file to one's fingertip in seconds.



ANTLERS PLAZA — Recently elected to head the Antlers Plaza Employee Council for the 1974/75 season was this foursome from left: President Marilyn Crawford (executive secretary), Vice President Lulu Strand (banquet department), Treasurer John Dailey (assistant controller), and Secretary Betty Collins (front desk).



BONAVENTURE — This pleasant looking group introduces four new (within the last few months) staff additions to the BONAVENTURE and the recent promotion of a long-time member. From left: Pierre LeBel, new to corporate sales, Louis Eichler, new to banquet sales, Diane Roch, new as director of public relations, Joan Macklin, with the Bonaventure since 1968 and recently named catering manager and Pierre Qunital, new as national sales manager.



COSMOPOLITAN — Ruth Ortenblad, front officer cashier and John McLean, F&B director, help celebrate the grand opening of the new employee cafeteria, "Newsroom." The Newsroom name, submitted by Lloyd Phillips of the maintenance department, won him an all-expense paid two-night stay at a Colorado Springs hotel plus \$50 cash.



MIYAKO — "An electronic calculator is O.K., but for a fast, accurate answer, I'll take an abacus any time!" Hisako Tengan, East/West Dining Room waitress.



HOTEL TORONTO — With almost a year to go before the opening of the hotel, a tradition became established as the "pioneering" Hotel Toronto staff members celebrated their first annual picnic. Top from left: Pete Peterson, Eddie Sajda, Fergus Brown, Bill Godfrey (WIH Mexico), Gary Cook. Middle from left: Bill Tutt, Nan Wrigglesworth, Laurence Bernstein, Sandy Irwin and June Barry. Bottom from left: Dorothy Mitchell, Susan Silver, Claire Hodge, and Debbie Betz.

celebrities



VANCOUVER — All that "racquet" at the BAY-SHORE INN recently was caused by the visit of the "Clown Prince of the Tennis Courts," Bobby Riggs pictured above with Doorman Doug Edgeworth.



HONOLULU — The ILIKAI hotel played a starring role in a recent episode of the "Hawaii Five-O" TV series. Location shots filmed for the show — entitled, "Five Pieces of Death" — included the front of the hotel, the ballroom entrance and the Harbor View suite. Star of the show Doug Mossman (who plays Frank Kamana) is recognized above second from left, with Ilikai employees Vivian Dang, Evelyn Chun and David Hawley.

President Ford goes 'Western'

Just prior to the national elections in November, U.S. President Gerald Ford made a West Coast campaign tour on behalf of his party candidates. The whirlwind tour took him to two WIH properties — the Century Plaza in Los Angeles and the Benson in Portland.

Right — In Oregon, President Ford is shown entering the Benson accompanied by Oregon's Senator Robert Packwood (left).

Below — In Los Angeles, President Gerald Ford chats with Century Plaza General Manager William Bryant (right) and Tom Stanfield, director-rooms division, prior to leaving the hotel on his way to the Benson.



THROUGHOUT OUR WH WORLD THE CHRISTMAS SEASON IS . . .

a time of joy, of hope, nostalgia, giving, fun and just plain happiness . . . in our homes and with our hotel families.

It is the sounds of familiar carols ringing through the lobby of the Washington Plaza as sung by robed high school choirs It is the gleeful shouts of children swinging at a piñata during the employee Christmas party at the Alameda It is the lobby of the Bayshore Inn completely transformed into a snowy, wooded winter wonderland's "Fantasy in White" It is the spirited Antlers Plaza crew working long hours on bigger and better plans for their annual Rocky Mountain Rehabilitation Center children's party It is the staff members of the Winnipeg Inn trekking through fresh snow on their annual outing to chop down the hotel Christmas tree It is the exotic Zulu and Xhosa dancers providing entertainment excitement at the Carlton's staff Christmas party It is the wide-eyed youngster getting his lollipop stuck to Santa's beard at the Houston Oaks family Christmas party It is the friendly competition of the inter-departmental Christmas table centerpiece contest at the Century Plaza It is the traditional holiday party given for children of Singapore's orphanages by the Shangri-La and its staff

The Christmas season is all of these very special happenings and all the wonderful traditions such as the exchange of gifts and cards and shouted greetings. Such as boxes of candy and plates of homemade goodies that seem to be everywhere. And such as the heart-warming and generous response to Christmas gift basket projects to brighten the lives of the less fortunate.

Above all, it is our Western International Hotels people spreading an atmosphere of peace and goodwill . . . their warm and friendly smiles repeating the joyful message,

"HAVE A MERRY CHRISTMAS!"