

WESTERN GUEST

July - August, 1965

Tonight in Anchorage  The Anchorage - Westward



WESTERN GUEST

Published bi-monthly for the wonderful guests we are privileged to serve in Western International Hotels throughout the Western world.



WESTERN INTERNATIONAL HOTELS

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

HOTELS AND MOTOR INNS

UNITED STATES

ANCHORAGE: Anchorage-Westward
BELLINGHAM: Leopold
BILLINGS: Northern
BOISE: Boise, Owyhee Motor Inn
BUTTE: Finlen Motor Inn
CAREFREE: (Scottsdale) Carefree Inn
CHICAGO: Continental Plaza
DENVER: Cosmopolitan
FAIRBANKS: Fairbanks Inn
GREAT FALLS: Rainbow
HONOLULU: Ilikai
JUNEAU: Baranof
LOS ANGELES: Century Plaza (1966)
PALM SPRINGS: Oasis
PHOENIX: Caravan Inn
POCATELLO: Bannock Motor Inn
PORTLAND: Benson
Golden Knight Restaurant
SAN FRANCISCO: St. Francis,
Sir Francis Drake, Maurice,
Miyako (Spring 1967)
SEATTLE: Olympic, Benjamin
Franklin, Space Needle Restaurant
SPOKANE: Davenport

CANADA

CALGARY: Calgary Inn
VANCOUVER: Bayshore Inn, Georgia
VICTORIA: Imperial Inn

MEXICO

ACAPULCO: Caleta, El Mirador
CIUDAD JUAREZ: Camino Real
Motor Inn
CULIACAN: Los Tres Rios Motor Hotel
GUADALAJARA: Camino Real
HERMOSILLO: El Encanto Motor Inn
MEXICO CITY: Alameda, Francis,
Majestic, Ritz, Hotel De Cortes
SALTILLO: Camino Real
TAMPICO: Camino Real

GUATEMALA

GUATEMALA CITY: Biltmore

JAPAN

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KYOTO: International
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Vol. II, No. 12—July-August, 1965

COVER

With its magnificent Top of the World penthouse restaurant, award-winning Chart Room and 450 elegant accommodations, the 15-floor Anchorage-Westward is truly the height of luxury, comfort and excitement in Anchorage.

THIS IS ANCHORAGE!

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Bounded by shimmering waters and towering mountain ranges, the largest city in our largest state offers enchanting sights, sounds and scenery for visitors to the Great Land of Alaska.

THE BARANOF IN JUNEAU...

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THE FAIRBANKS INN IN FAIRBANKS

An inside look at the traditional hospitality house in the Capital city and a brand new hotel in the "Golden Heart" of Interior Alaska.

HEARTS AND TOWERS

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A spring Space Needle Restaurant promotion that made a bon vivant's dream come true for two Washington residents.

PRAISES BE TO FISH!

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Notes, cooking hints and great recipes for preparing the bounty of our fresh and salt waters.

CULINARY MASTERS MEET IN SAN FRANCISCO

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A review of Western International Hotels' 1965 and 1964 Food and Beverage Conferences will give you a sneak view of what happens when masters of the culinary arts meet to eat each year.

BACK COVER

The Davenport Hotel in Spokane, Washington—one of the West's finest hotels in the heart of a thrilling vacationland.

*American Express and Diners' Club Credit Cards
are welcomed in all Western International Hotels.*

The World's Most Beautiful Hotel

CENTURY PLAZA

Los Angeles Beverly Hills

Opening Spring 1966

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THIS IS ANCHORAGE!



ANCHORAGE, ALASKA—an “All-America City” and the “Air Crossroads of the World,” is situated on a wide plateau overlooking Cook Inlet to the west and the majestic Chugach Range to the east.

Where in the world can you sit in the highest restaurant, in the largest hotel, in the largest city, in the largest state of the United States and watch the sun reflect at midnight in late June upon the highest mountain in North America?

Even the most recently arrived Cheechako (newcomer) can rattle off the answer to the superlative-laden question. The restaurant is *The Top of the World*, a magnificent new view-surrounded specialty room; the hotel is Western International Hotels’ 15-floor *Anchorage-Westward*; the city is *Anchorage*, of course; and the mountain is *Mt. McKinley*—20,320 feet above sea level.

“Vital”, “vigorous” and “dynamic” are words worn thin in describing many cities. But rarely do they apply so aptly as they do to the giant 49th state, Anchorage and its people. Just another small, picturesque Alaska settlement of 3,500 people in 1940, Anchorage has mushroomed over the past quarter century to a 15-square-mile metropolitan area—plus a suburban complex—of 100,000 and is still growing strong.

A quick stroll down Fourth Avenue, the city’s main business thoroughfare, and you’ll discover a cross-section of the colorful, filled-with-gusto-and-adventure type of people and life you’ll find here.

At any given traffic signal on this last frontier, you may be standing with Eskimo hunters, Indian trappers, bush pilots,

salmon and crab fishermen, gold miners, oil field workers, engineers, ordinary homemakers doing the family shopping, or professors. The bearded man with the parka and mukluks could be heading north into the Arctic to explore for oil. Or perhaps he is a big game hunter en route to the Bering Sea for a trophy polar bear, or a scientist hastening to a rendezvous with a glacier or a volcano.

For seasoning there are foreign sounds of both European and Asian travelers who stop in Anchorage between jet flights over the Pole to East and West.

Just a block north of the *Anchorage-Westward* is a vintage railroad engine which pays tribute to the iron men who conquered the wilderness to build the government-owned Alaska Railroad from tidewater at Seward, 470 miles north to Fairbanks. Anchorage is headquarters for this vital transportation link as it is for finance, medicine, business, communications and military operations for the entire state.

At the upper end of the city’s industrial waterfront you can whiff the sea and watch steamers dock at the new \$8 million port.

During your stay here, you will want to know about the earthquake which racked south central Alaska on Good Friday, March 27, 1964. It registered 8.5 on the Richter scale and is classed by scientists as the most violent hori-

zontal and vertical earth movement ever recorded. The manner in which this heart city of the state remained *unshaken*, bandaged its wounds and healed its scars is a tribute to one of Anchorage's greatest assets—the undaunted spirit of its people.

Flower lovers can feast their eyes upon bouquets in a riot of colors throughout the city in mid and late summer. The intense colors and giant sizes are aided by the abundance of summer daylight—19½ hours on June 21!

Epitomizing Anchorage's cultural growth are the number of art galleries around the city, Alaska Methodist University—the state's only fully accredited, *private* four-year University—and the Alaska Festival of Music, which is now in its tenth year. World renowned artists appear each June under the baton of Robert Shaw, founder and director.

A visit to Elmendorf Air Force Base and Fort Richardson is easily arranged. These adjoining bases comprise one of the nation's largest military complexes and are headquarters for all Air Force and Army units in the state.

If you're a sportsman, it will warm your heart to know that nearly one-half of the state's licensed big game guides (the far north's equivalent of Africa's white hunters), head-quarter in Greater Anchorage. They rely on private aircraft

to reach the wilderness "back of beyond" where they put hunters on target for trophy moose, bear, caribou and sheep . . . as well as sports fishermen after huge and hungry rainbow and lake trout.

Just 30 miles south of Anchorage, along Turnagin Arm and breathtaking scenery, is Mt. Alyeska—a scenic wonder in itself that holds still more thrills when you ride the chair lift (operating all summer) to its summit.

Twenty miles farther south is famed Portage Glacier in Chugach National Forest.

But if you prefer to have stunning scenery served to you, rather than venture out to seek it, then we recommend that you go directly to The Top of the World and prepare for an extravagant display of nature. The view is matched only by the delicious foods and cocktails served in this peerless restaurant.

Alaska means "Great Land" in the Aleut language and even after this brief word tour you can begin to understand how fitting is the name. More important, we hope you remember that the best seats for its scenic grandeur are in the Anchorage-Westward Hotel—the height of luxury and hospitality in Anchorage. We'll be watching for you . . . from The Top of The World.



World's Championship Sled Dog Race is the highlight of Anchorage's exciting Fur Rendezvous celebration each February.



Excellent fishing and thrilling big game hunting are two of the key outdoor attractions of this great land of Alaska.



Mt. Alyeska, 41 miles south of Anchorage, offers challenging winter skiing and breathtaking views from its 1¼-mile-long double chairlift during the summer months.



Portage Glacier, 35 miles south and only an hour's drive from Anchorage, is the center of a fascinating sightseeing and recreational area.



THERE'S AN ISLAND FOR YOU IN HAWAII. Fares as low as \$100 from California and only United shows you wide-screen color movies* on the way

When you fly United to Hawaii you can charge your tickets to any of seven major credit cards. And this summer take your choice of 11 daily United jets between California and Hawaii. Just choose your island, then call us or your Travel Agent. Aloha and welcome aboard!

Oahu. A rainbow of surfboards along Waikiki. A kaleidoscope of Polynesian pleasures, international shopping, exotic food of Japan, China, Polynesia. Luaus, golf, swimming, sunning, dancing, plus wonderful native entertainment.

Maui. Plush, green Robert Trent Jones fairways nestled by the broad expanse of soft, white sand of Kaanapali. Maui "diamonds" and Teriyaki-on-the-stick for a dime. Pineapples. Haleakala Crater, "House of the Sun." A natural

swimming pool with seven levels. The ocean-hugging drive through a rain forest to heavenly Hana.

Hawaii. Black sand beaches, waterfalls, orchid farms, groves of coffee trees and orchards of macadamia nuts. A "drive-in" volcano. The Islands' best fishing is off Kona, where at sunset returning boats unfurl pennants boasting the catch.

Kauai. Rich with legend and beach after tropical beach. Hanalei Bay, where rainbows are born and paradise movies made ("South Pacific"). Waimea Canyon, spectacular color wheel spun by every passing cloud. Seas of sugarcane, pineapple and aloha.

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THE EXTRA CARE AIRLINE

THE BARANOF in Juneau

... traditional hospitality house in Alaska's Capital City

Scenic Juneau is situated on the mainland side of Gastineau Channel, nestled against towering Mt. Roberts and Mt. Juneau. Because of its narrow winding streets and wooden stairways that climb steeply to hillside homes, the city is often referred to as "little San Francisco."

Ore-car tours through the old Alaska-Juneau gold mine and a trip to awesome Mendenhall Glacier are "musts" for any visitor's itinerary.

Conveniently, all sightseeing tours begin and end at



The tall and stately Governor's Mansion is a symbol of welcome to all Capital city visitors. Its locale offers an excellent view of Juneau, the boat harbor and channel.

Western International Hotels' Baranof Hotel, which is located in the heart of downtown Juneau, close to all shops and the business district. Inside, 150 quiet, attractive accommodations invite complete relaxation at day's end and the famed Latchstring specialty restaurant offers excellent dining, cocktail and first-class nightly entertainment.

Everything about this great land, this charming city and this wonderful "hospitality house" is calculated to make your Alaskan visit a joy to remember.



Original paintings by Alaskan artists Paul Ziegler and Sydney Laurence, a handsome decor, great food and nightly entertainment make The Latchstring a popular haven for Baranof guests.

THE FAIRBANKS INN in Fairbanks

... a new luxury hotel in the "Golden Heart" of Alaska!

The Fairbanks Inn enjoys the triple distinction of being the newest hotel in Fairbanks (completed May 1964), the newest member of Western International Hotels and the company's northern-most property.

It also offers visitors to the Alaskan Interior some of the plushiest accommodations to be found anywhere in the nation, including 100 spacious and beautifully decorated guest rooms and suites and a handsome dining-room cocktail lounge.

Though Alaska's second largest city is only 150 miles from the Arctic Circle, it is easily accessible year-round by



Fairbanks spreads out on both sides of the Chena River in the heart of the fertile Tanana valley. This aerial view shows the downtown section and part of the residential area.

air, rail or highway. The summer temperatures are ideal and the days long and full of sunshine.

In June there's the baseball game that begins at midnight ... yet is played in full daylight! In July, the lusty adventures of its gold rush era are recaptured in the Golden Days Celebration. And no one should miss the unforgettable four-hour river cruise aboard the sternwheeler "Discovery."

There are also regular air tours leaving for Barrow, Nome and Fort Yukon, as well as tours to the University of Alaska and nearby military installations.

Try a Fairbanks vacation soon. You'll never regret it!



Contemporary furnishings and polished wood-paneled walls accented by Alaskan mementos in the Fairbanks Inn dining room, exemplify the tasteful decor of the new hotel.

HEARTS AND TOWERS

from The Space Needle Restaurant

"Hearts and Towers" was an exciting Space Needle Restaurant promotion that sparked dreams of the "luck of the Irish" and Parisian chestnuts in blossom for almost 100,000 persons in and around Seattle, Washington, this Spring.

What's in the name? "Hearts" because the promotion was inaugurated on Valentine's Day and because it was a "Thank You" to the millions of Western Washington residents who have visited the Space Needle during the three years of its existence. "Towers" because the promotion was held in celebration of the famous tower's third anniversary and because the contest was to end with a trip to Paris and the renowned Eiffel Tower.

Every Western Washington resident, 21 or over, who visited The Space Needle from February 14 to April 21 was eligible to enter the contest.

Each week for ten weeks, four preliminary winners' names were drawn by Space Needle Restaurant Manager Basil Miaullis. The weekly prizes were: A weekend for two at The Bayshore Inn, Vancouver, B.C.; two days, two nights at The Imperial Inn, Victoria, B.C.; dinner for two at The Crystal Inn at beautiful Crystal Mountain; a night on the town in Seattle, which included dinner at The Space Needle and entertainment in The Olympic's famous Marine Room show lounge.

Only one of these 40 lucky weekly contestants would be chosen as the grand-prize winner of two round-trip Trans World Airlines tickets to Paris (for five days), Ireland (for three days) and London (for three days).

Who would win? April 21 was decision day. Mayor J. D. Braman headed the civic group attending the final ceremonies at the base of The Space Needle and World's Fair President Joseph E. Gandy introduced the outstanding World's Fair alumni who were present to celebrate their third anniversary. Since April 21 was also opening day, second season, for the New York World's Fair, Mr. Gandy extended Seattle's "best wishes" to them, via a telephone conversation (amplified for all to enjoy) with Alfred R. Rochester, Deputy Commissioner of the United States Pavilion in New York and a former Seattleite who helped found the 1962 Fair.

Then, *the moment* had come and before the assembled

300 persons, Mayor Braman drew the winning ticket.

"Miss Ella Ross of Everett, Washington, is the winner!" Everyone waited for that time-honored winner's squeal of delight. There was none. When it became apparent she was not present, Mr. Gandy stepped to the phone again and dialed the number listed on the winning ticket.

To the amazement of everyone present, when Mr. Gandy relayed the good tidings to her, Miss Ross's voice was heard politely but clearly to declare:

"Thank you very much, Mr. Gandy, but I don't believe I can accept!"

And so, shaking their heads in disbelief, the celebrants disbanded.

But it was by no means the end of the story, for as *The Seattle Times* reported with a charming photo and story on page one, Miss Ross *did* accept the prize... and promptly turned it over to her niece, Mrs. Robert Weborg of Bothell, and the wife of her nephew, Mrs. Ross Winde of Everett.

"They have the energy, the spirit and the enthusiasm I had 20 years ago," Miss Ross said. "They can come back and tell me all about it and I'll enjoy it much more that way."

Understandably, both of the ladies were overjoyed. Yes, they could pack up and be ready by May 7... and what's more, their generous husbands and families encouraged them to extend the trip to a month's tour!

Their envious final itinerary included: *Paris* (where TWA hosted them at The Eiffel Tower, a Yves St. Laurent fashion showing and a night at The Lido), *Shannon* (where Shannon Free Airport gave them two nights at the fabulous Dromoland Castle and made them honor guests at the Medieval Tour and Banquet, Bunratty Castle) and *London* (which included among other excitements, a visit to the Tower of London, naturally).

Then on their own they traveled to Scotland, Amsterdam, Zurich, Vienna, Athens, Istanbul, Ankara, Rome, Madrid, Lisbon, New York — and back home to Seattle in mid-June.

For Mrs. Winde and Mrs. Weborg the trip was an unforgettable adventure. For the most generous and thoughtful Miss Ella Ross, it will be a source of reflected pleasure for years to come. And The Space Needle staff is delighted to have had a share in answering a bon vivant's dream.



The Honorable J. D. Braman, Mayor of Seattle, pulls the winning name from the "Hearts and Towers" container at the April 21 drawing, while radio personality Frosty Fowler, master of ceremonies, and Space Needle Hostess Judi Shultes assist.



Happy "Hearts and Towers" winner, Miss Ella Ross (center) and her two grateful nieces celebrate at a luncheon hosted by Space Needle Restaurant General Manager Basil Miaullis. Looking over Ireland's Dromoland Castle description are Mrs. Ross Winde (left) and Mrs. Robert Weborg.



Springtime in Paris—Mrs. Weborg and Mrs. Winde overlook The Eiffel Tower from a vantage point on the River Seine, as they began their tour.

PRAISES BE TO FISH!

Can you imagine how utterly dull menus both at home and in restaurants would be without gifts of the sea and stream? Although you may not have a love for every one of the many varieties of fish, you must agree that even when your favorite is served infrequently it adds a lift, a special spark to your dining regimen. In addition to its variety of taste, we deem it necessary to mention that fish and seafood also are great natural sources of important vitamins and minerals.

Modern methods of freezing and preserving have made all fish . . . from all corners of the world . . . available on a year 'round basis at our local market. Some of the world's most treasured recipes are for casseroles, splendid entrees, appetizers and salads that use as their prime ingredient the food of which we sing praises here. So there is no excuse for not treating your family to its flavor . . . nor for passing it up on a restaurant menu.

Perhaps some helpful hints and tempting recipes will encourage you to enjoy our abundant fresh and salt water bounty.

According to Louis Capilla, Executive Chef of The Anchorage-Westward in Anchorage, the first and foremost rule is *do not overcook it*.

When selecting your fish, make sure the skin and color is bright, the eyes clear. When pressed with your finger, the meat of fresh fish or seafood should spring back to its original shape. Buying frozen fish usually insures freshness.

For best *broiling or barbecuing results*: Pre-heat the grill. Season the fish and butter it on both sides. Basting is a good idea, too, as it will enhance the flavor and is easily done with your favorite wine or sauce.

Baking Fish and Shellfish is an easy method of cooking. Butter the pan first, then add the fish. For an extra dash, toss in your favorite herbs, wines or vegetables.

Deep Fat Frying is the method best adapted to fileted fish, prawns or crab legs. The vegetable oil or shortening should be deep enough in the pan to cover the fish and should be 350 to 375 degrees.

To Poach fish, boil the liquid first for 10 minutes, then lower the fish into it. This will reduce the heat and the liquid will then just simmer. The fish should never be boiled!

Pan Frying "a la Menuniere" is best for small filets of flat fish or steaks of larger fish. Fill a frying pan $\frac{1}{2}$ to $\frac{3}{4}$ -inch deep with butter, oil or similar shortening, and heat. Dry the fish, then dip into milk pre-seasoned with salt and pepper. Dredge it with flour and pop it into the pan and fry until golden brown on both sides. Cooking time will depend upon the thickness of the meat. After removing the fish from the pan, pour out the grease and add a lump of butter. When the butter foams, pour it and a few drops of fresh lemon juice over the fish.

Now you are ready to put your brief course in fish



LOUIS CAPILLA
Executive Chef of The Anchorage-Westward

cookery to use with a popular Alaskan delicacy as prepared by Master Chef Capilla and served in the Anchorage-Westward's nautical Chart Room.

KING CRAB A CAPILLA

Select 4 plump King Crab legs per person. (Thaw if frozen.) In a shallow skillet, melt 3 tablespoons of butter or margarine. Saute the legs about 3 minutes on each side. (Do not brown.) Add $\frac{1}{4}$ cup good sherry, cover the pan and let steam over low heat about 5-10 minutes. When ready to serve, spoon some sherry butter over the legs and add a mound of steaming hot pilaf.

KING CRAB SALAD

Very simple and very delicious! Shred or cut crab meat into bite-size pieces and combine with chunks of fresh pineapple. Toss with a dressing of equal parts mayonnaise, catsup and pineapple juice and a touch of fresh lemon juice.

As you travel this summer, make a special effort to sample the fish or seafood indigenous to each area. If you're fortunate enough to be heading for a Western International Hotels city, take a long look at the beautiful treasures pictured at right which you'll find awaiting you in our specialty restaurants from Anchorage to Guatemala . . . Tokyo to New York. One visit, just one — and you'll be a lifelong fish devotee! We promise.

1. Bouillabaisse
2. Halibut—decorated
3. Poached halibut fillets
4. White wine
5. Alaska shrimp cocktail
6. Alaska King crab
7. Baked salmon—decorated
8. Crab legs St. Denis
9. Willapa oysters
10. Clams
11. Dungeness crab
12. Willapa oysters on half shell
13. Olympia oyster cocktail
14. Lobster tails
15. Mountain trout
16. Salmon steaks
17. Dungeness crab
18. Halibut steaks







Several of the Western International Hotels' Chefs de Cuisine stand by as Reinhold Keller, Supervisory Executive Chef, adds the finishing touch to a tray of hors d'oeuvres at a previous Food & Beverage Conference at The Davenport in Spokane.

WESTERN INTERNATIONAL HOTELS' CULINARY MASTERS MEET in SAN FRANCISCO

When half a hundred chefs meet to eat, what does the host chef serve? Is it elegant enough to bring a blush of pride to the cheek below that high-crowned, stiffly starched white chef's cap? Will there be ringing applause?

You can be sure it was elegant . . . and that there was great, ringing applause at the end of the President's Dinner at The St. Francis Hotel in San Francisco, where Western International Hotels held its 1965 annual Food and Beverage Conference.

The St. Francis' Executive Chef, Clovis Soubrand, was host chef for the occasion. And from far and wide came his guests. From cool Anchorage to balmy Guatemala, posh Chicago to cowboy Calgary came Western International Hotels' Food and Beverage Managers, Catering Directors and Chefs, Chefs and *more* Chefs for the gala annual affair.

In San Francisco, they exchanged notes on new menu items, new products, new and unusual serving methods. They heard all the exciting details about the five unique new restaurants opening in The Century Plaza Hotel, Los Angeles, next Spring. And in quiet sorties, they set forth twice daily to sample San Francisco's superb cuisine, infiltrating the often-acclaimed gourmet haunts of The City. Taste-testing reports were brought back on "how the competition does it" for comparison with Western International Hotels' standards of perfection.

As GUEST Magazine went to press, Chef Soubrand's grand menu was still top secret. But to give you an idea of what these honored personages enjoyed, we are reproducing the gourmet menu proffered at the 1964 Conference held at The Georgia Hotel in Vancouver, B.C. Then, The Georgia's Executive Chef Xavier Hetzman hosted a spectacular "Night in Versailles" for Western International Hotels' President Edward E. Carlson, an assemblage of conference guests and leading Vancouver citizens.

The original menu consisted of carefully selected French delicacies and notations concerning the historical occasion on which the item was first served and to whom. In keeping with the Versailles motif, the menu was printed completely in French, upon elegant white parchment paper. Reproduced here is a translation of the original.

This is but a sample of the lengths to which the host chefs go for their fellow masters de cuisine . . . and a hint of the culinary talent that awaits you in Western International Hotel specialty rooms throughout the Western world!

PRESIDENT'S DINNER MENU

CLEAR TURTLE SOUP with XERES

HOT CHEESE STRAWS

Served on the occasion of the Peace Conference between France and Austria in Paris—April 5th, 1753.

FRESH FILETS of RAINBOW TROUT in Paper

Served at a banquet to honor Voltaire after his meeting with King Frederick II at Sans Soucis on September 14th, 1767.

ROAST KID A LA PROVENCALE with BRAISED LETTUCE

Served to Cardinal Richelieu at Fontainebleau on May 2nd, 1705.

LE TROU NORMAND

An ancient way to settle your stomach.

ROAST STUFFED SQUAB

The way the Count De La Bernadotte used to like it.

FRENCH PEAS and BERNY POTATOES

As served on the 17th of October 1783 at the Dinner for the Ambassador of the United States of America.

A PATE of BLUE PEACOCK with MIMOSA SALAD

Served at the wedding banquet of King Louis XVI and Marie Antoinette of Austria at Versailles on the 20th of July 1771.

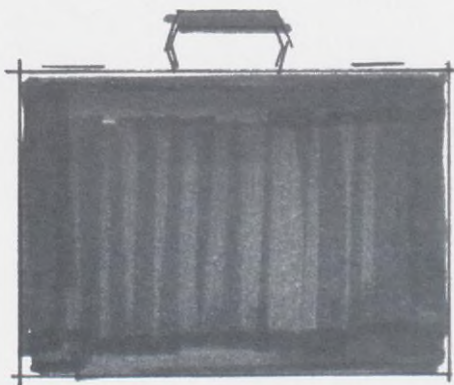
ASSORTED CHEESES

PANCAKES NORMANDY STYLE FLAMED with GRAND MARNIER

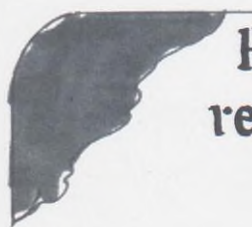
Served to Cardinal Mazarin at the Island of San Michel on the 10th of February, 1706.

ASSORTED FANCY PASTRIES

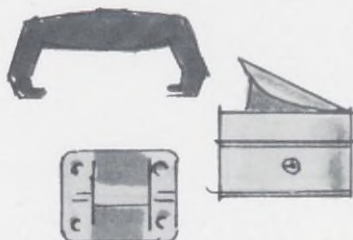
Demi-tasse



Take any old-style, square-looking attaché.



Round the corners and reinforce it.



Improve the hardware.



Add a removable matching briefcase.
(at no extra cost)

Now guarantee it for 5 full years and what do you have?

This:



Skyway's attaché—the new look in cases for the top executive. Guaranteed for five years. If it rips, tears or punctures, we'll repair or replace it free. All wanted sizes and colors. From \$24.95 at better stores everywhere.

 Skyway

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