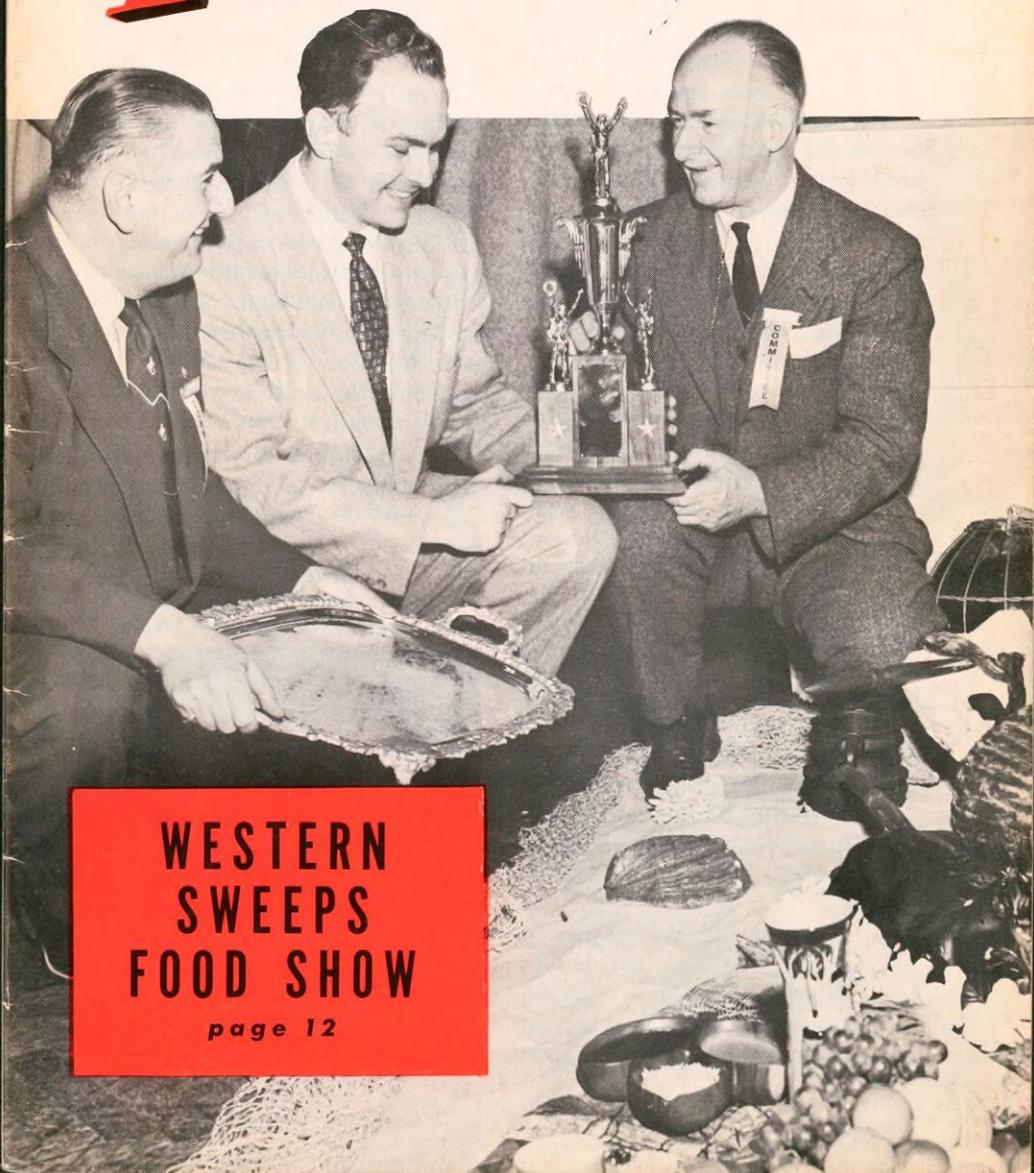


Western Hotels, Inc.
Front!

APRIL, 1953
Vol. 7, No. 2



**WESTERN
SWEEPS
FOOD SHOW**

page 12

Bill Hudson of the Georgia

No. 1 in a series of articles on Western Hotels managers and the hotels they operate.

FROM his soft-spoken, unruffled manner one might suspect William Hudson, general manager of the Georgia Hotel in Vancouver, B.C., of being a product of England's famous diplomatic corps. Actually, he is the fourth generation of a rough-and-tumble seafaring family from Yorkshire. In running the Georgia, however, he is called upon to perform many duties that do require a high degree of diplomatic skill. The hotel, after all, is located in a foreign country and for many Americans it is symbolic of Canada, and its manager bears the welcoming duties not only to the hotel but to the entire province of British Columbia.

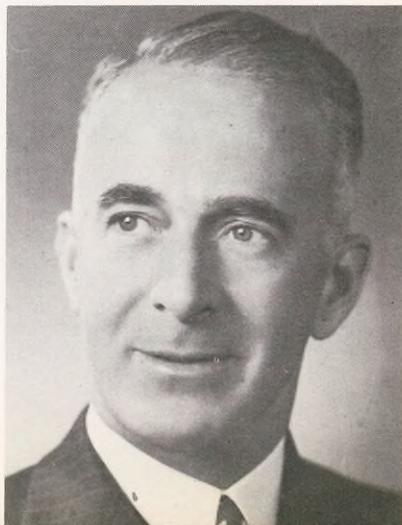
For all his gentle demeanor, Hudson has had an adventurous career. He had barely finished school in England when World War I broke out. He joined the English army and spent four years in the eastern Mediterranean area. He was serving in Egypt when the armistice was signed.

In 1919 he and his brother, a former naval officer, decided to leave England, move to Canada and take up farming. As it turned out, it wasn't the best time to start

farming. The postwar land boom was on and they had to buy their land at too high a price. They stuck it out, however, for four tough years before throwing in the sponge. After settling up, they had only \$600. They split it up and parted. Bill headed for Minneapolis, where he managed to get a job as a telegrapher with Western Union at \$75 a month. His brother, however, headed on west to Vancouver and became so entranced with it that he persuaded Bill to join him there. Bill was still restless. He stayed in Vancouver only a little while, then headed south to San Francisco.

It was his interest in music that actually got Hudson finally launched in the hotel business.

WILLIAM HUDSON
General Manager
The Georgia, Vancouver, B.C.



He did a "bit of singing" and through this interest made friends with the owner of the Terminal Hotel in San Francisco. One day young Hudson asked him if he might learn the hotel business on his own time. The owner was pleased with Hudson's interest and, when a vacancy occurred, offered him the job of desk clerk. It was a 250-room hotel and Hudson was eventually doing cashiering as well as clerking.

After a year or so at the Terminal, Hudson heard that a new hotel was about to be built in Vancouver. With his experience in San Francisco, Hudson felt he would have a good chance at a job, so he bade farewell to the Golden Gate and headed north again to dig up the man that was going to build the new hotel. The rumor was correct, but the timing was off. The Georgia was not completed until a full year after Hudson returned. To make a living while waiting, he became a bookkeeper in a garage.

On May 7, 1927, the Georgia opened its doors with proud young Bill Hudson welcoming the guests as room clerk. His traveling days were over. As with many a new hotel, the first few years were a bit hectic. In September, 1928, the manager of the hotel died, and when new responsibilities were divided Hudson emerged as assistant manager. A couple of years later the big de-

pression began, and the Georgia, like most hotels in the country, began to falter. In the upheaval that followed, the ownership of the hotel passed to the Pacific Western Hotel Company, headed by British Columbia's two famous Wilson brothers, Sydney, president of the company, and Walter, director. In 1931 the Georgia became part of Western Hotels and it wasn't long after that that Hudson was made manager of the hotel.

Within a month after he took over, Hudson had the hotel out of the red and it has been in the black ever since. He did it by ruthlessly slashing costs and rounding up permanent tenants.

"At one time," he says, "we had 200 permanents out of our 370 rooms."

Gradually prosperity returned to Canada and during recent years the Georgia has enjoyed the position of being one of the leading hotels in one of the Northwest's major boom cities. Travel-happy Americans stream into the city during tourist seasons and one of Hudson's biggest problems is taking care of requests for reservations during summer months.

Hudson takes an active part in Vancouver civic life. He is a member of the advertising and sales bureau of the Board of Trade, a past director of the Central Lions Club, a director in the Tourist Association and the Auto

Club. He is a director of the Capilano Golf Club and last year scored a hole-in-one.

He and Mrs. Hudson, whom he married in 1929 while still an assistant manager, live in a suite in the hotel. They have a daughter, Elizabeth, and a son, Peter, who is studying hotel management at the City College of San Francisco.

Three years ago Hudson began a long-range intensified program to modernize and redecorate the Georgia. The major portions of this program, which includes banquet and public rooms as well as guest rooms, are now complete. Looming on the immediate horizon is a liberalization of British Columbia's liquor laws which will permit the hotel to operate a cocktail lounge.



THE GEORGIA is the most northern Western Hotel and the only one not located in the United States. Last May it registered its two millionth guest.

COSMOPOLITAN IN DENVER BECOMES A WESTERN HOTEL

At *Front's* press time official announcement came that the Cosmopolitan Hotel in Denver had become a Western Hotel. Hugo Monnig of St. Louis, president of the Cosmopolitan Realty Company, and S. W. Thurston, president of Western Hotels, Inc., announced that a management contract had been approved by their respective boards of directors. The 425-room Cosmopolitan, largest in Denver, becomes the 23rd hotel in the family and the most eastern Western Hotel. According to Thurston, about \$300,000 will be spent at once on remodeling the entire ground floor of the hotel. There will be a new restaurant, new marquees, a new specialty bar and revamping of the entire lobby.

SERVICE AWARDS PRESENTED

THE list of hotels sponsoring Service Award banquets for their employes continues to grow. The latest to have such a party are the Cascadian Hotel in Wenatchee, Washington, and Hotel the Oasis in Palm Springs, California.

The Cascadian banquet took place on January 26th, at which time 15 employes with service records exceeding five years were dined, entertained and presented pins for long service. Joe Mogush

was the master of ceremonies and Lynn Himmelman, vice president, Western Hotels, Inc., made the award presentations.

The old timer of the group, Manley Honts, who has been a baker at the hotel for 22 years, received special treatment. The hotel presented him with a traveling brief case as a token of esteem and his fellow employes gave him a beautiful watch. Manley is retiring from the hotel business and

Members of the Cascadian Hotel staff receive service awards. Left to right standing, Lillian Messersmith, Jimmy Spence, Joseph Mogush, Earl Roberts, Elden Jones, Ellen Christensen, Marian Lewis, Lois Jackson. Left to right sitting, Oren Dodd, Lynn Himmelman, vice president, Western Hotels, Carrie Colson, Manley Honts, Albert Turrill, manager, Cascadian Hotel.



with him go the well wishes of everyone in the Cascadian.

20-Year Award: Manley Honts.

10-Year Award: Oren Dodd, Carrie Colson.

5-Year Award: Hazel Bainard, Ellen Christensen, Sigmond Larson, Joseph Mogush, Edward Peterson, Lois Jackson, Eldon Jones, Marian Lewis, Lillian Messersmith, Kelly McComb, Earl Roberts, Jimmy Spence.

Seven Hotel the Oasis employees with service ranging from 10 years on down were feted at a Service Award banquet on March 5. The employe with the longest service record is Raymond Sandejas, who received a 10-year pin and who is a bartender in the resort's new cocktail lounge.

The pins were presented the employes in a novel fashion by a group of guests who have their own 10-year club. These people have vacationed at the hotel for



Manley Honts, right, receives a traveling brief case from Lynn Himmelman, vice president, Western Hotels, Inc.

the last 10 consecutive years and were also guests at the banquet.

10-Year Award: Raymond Sandejas.

5-Year Award: Arthur Mercier, Nellie E. Thomas, Ruth Allcorn, Ruth Heitz, Cora Johnson, Florence Barker Sandejas.

Employes at Hotel the Oasis receiving awards are, left to right, Raymond Sandejas, Florence Barker Sandejas, Ruth Heitz, Cora Johnson, Ruth Allcorn, Arthur Mercier, Nellie E. Thomas.



SPRING TRANSFERS

THE daffodils were hardly peeking out of the ground before Western Hotels staffers were on the move. Ed Forster has moved to Hotel the Oasis, Bob Dupar is now at the Cascadian, and Joe Mogush hopped to the Benjamin Franklin.

Ed Forster, formerly catering manager at the Newhouse, is now assistant manager of the Oasis. European trained in the hotel business, he speaks English, French and German. During the last war he served with the Swiss army.

He attended the Swiss Hotel School in Lucerne in 1937 and took the hotel management course at the Brighton Training College in England. He has worked at 21 hotels in six countries, in all departments from bus boy to manager. He was at the New Washington in Seattle before going to the Newhouse. There he saw a Caesar Salad being mixed for the first time and even learned to mix the concoction himself. He has noted since, however, that "Every American mixes it differently, yet claims it to be the original recipe."

His biggest thrill since being in this country was . . . "when I received my first citizenship papers a year ago. Won't be long now and I can curse the administration just like any other citizens

and tell new immigrants how a Caesar is mixed, the original recipe."

His duties at the Newhouse will be taken over by Bob Wood, formerly sales manager of the hotel. Wood is a graduate of the School of Hotel Administration at Washington State College. Born in Portland, Oregon, he spent his youth in New Jersey and married a New Jersey girl.

He has been working in the hotel business or a closely related field ever since and even during his college days. Before going to the Newhouse, he was assistant

ED FORSTER



catering manager of the Winthrop Hotel in Tacoma.

Joe Mogush, formerly assistant manager in charge of food at the Cascadian in Wenatchee, becomes assistant manager at the Benjamin Franklin front office.

Mogush was born in Pittsburgh, Pennsylvania, in 1925 and spent his youth and high school days there. In 1945 the Navy shipped him overseas via the Naval Air Station in Seattle. This short sojourn on the West Coast was enough to convince him that it was a fine place to live, so upon his release in 1947 he settled down in Bellingham. While there he attended Western Washington College of Education and graduated with a degree in Business Administration. It was during his college days that he received his baptism in the hotel world, working for John Pierce at the Leopold



JOE MOGUSH

Hotel. Joe was a bellman, ran an elevator, clerked, worked in the auditing department and did anything else that had to be done.

He left the Leopold in 1951 and became manager of a cocktail

BLOOD BANK

Seattle Western Hotel employees now have a blood bank at their disposal and for their benefit. The bank, supplied by voluntary donations on the part of the Seattle people, is available to the families as well as employees. Through the use of this bank, blood may be drawn for \$7.50 per pint. This is a considerable saving against the usual price of \$32.50.

The program has been in operation for about two months and by the middle of March approximately 25 pints had been generously donated. The goal is to maintain a supply of 75 pints at all times. This amount has been determined as an adequate amount to cover 400 people for any contingencies which may arise.

lounge in Eastern Washington, where he picked up considerable food and beverage experience.

Then he came back to Western Hotels, Inc., to manage the Textile and Apparel Club at the New Washington. Last year he moved to the Cascadian.

Bob Dupar replaces Mogush as the assistant manager of the Cascadian. He was formerly personnel manager of the St. Francis in San Francisco.

Bob was born in Seattle and has spent most of his life in the hotel business. He took his first hotel job at the Benjamin Franklin as a pageboy at 13. From there he went to the Mayflower as a bellman. After graduation from high school, he went on to the University of Washington, but worked as night auditor in the New Washington at the same time.

He remained there for nine months and then, during the war, he was called into the Army Air Corps. He spent two years as an aerial photographer and when hostilities ceased, he was part of a unit which had the complex job of mapping Japan.

Upon his discharge in 1946, he spent 2½ more years at Washington and two years at the Col-



BOB DUPAR

lege of Hotel Administration at Cornell University. He was married four hours after his last exam to a coed, Jessie Polson. This last exam was in laundry management, which should hold him in good stead, being the father of a year-and-a-half-old daughter and expecting another child in September.

In 1949 he joined the staff of the St. Francis Hotel in San Francisco as an information clerk, later becoming personnel manager. In that capacity, he helped organize that hotel's Federal Credit Union.

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BELLMAN OF THE YEAR

FOR the third straight year a Western Hotels employe has won the coveted "Bellman of the Year" award. Joe Folca, superintendent of service at the Newhouse Hotel, was selected as the outstanding man from among 25 candidates representing hotels all over the country. The trophy was presented to him February 21st at a ceremony on the Washington State College campus by the Sigma Iota hotel fraternity, sponsors of the award.

Joe Folca was born 48 years ago in Pueblo, Colorado, but came to Salt Lake City at the age of two. All his schooling and youth were spent there, so actually he is a native at heart. In high school and later college, he won letters in football, baseball, track and boxing. He put himself through the University of Utah by working as a boilermaker's helper in a smelter and summer work in the coal mines.

He graduated in 1928 and entered the hotel business soon afterwards as night bellman at the Newhouse. He has worked there continuously ever since except for a stint with the army during the war.

One of Joe's early experiences is probably one of his most embarrassing. On the second day at the Newhouse, he damaged a customer's new Model T, taking it to



Joe Folca, left, Superintendent of Service at the Newhouse Hotel and Bellman of the Year, and Russel Dutson, Bell Captain.

the garage. He wasn't discharged, but it took a long time to pay off the \$600 deducted from his pay.

During the depression, in addition to his night bellman duties, he also worked desk relief, switchboard relief and acted as night detective.

In the 23 years he has worked at the Newhouse, Joe has met many famous people. Among the most renowned are Amelia Earhart, Clark Gable, Jack Dempsey, Franklin D. Roosevelt and Babe Ruth.

His fondest memories are those concerning the old time, fly-by-the-seat-of-the-pants airmail pilots who used to fly the old crates with no instruments and practically held together with bailing wire. The Newhouse was headquarters for these men and one of Joe's duties was to run up on the roof when the airport called and

light the roof sign when he heard a plane coming. The sign acted as a beacon and pointed directly to the airport. Many is the night when he has spent hours cutting pilots out of their frozen suits and putting them to bed too cold even to walk.

He saw action in France, Belgium, Holland and Germany during the war. Because of his age, he was one of the first to be discharged and immediately returned to the Newhouse and became bell captain. When Western Hotels, Inc., assumed management in 1949, he became superintendent of service.

With his new responsibility, he jumped into the training of a crew of which he is very proud. He schools them in courtesy, deportment and even a bit of psychology. His creed is simple, but genuine, and has proven effective.

"I have found this . . . regardless of a guest's attitude, if you try to be courteous and polite, the guest will acknowledge and soon return it. The secret is to make a guest feel wanted. I try to make him feel that he is doing the hotel a favor by staying here. I teach my boys that they are to be polite and civil and never to antagonize."

STOP 'N GO, WESTERN. Below is seen the mural-mirror at one end of the coffee shop in the Boise Hotel. Previous to painting the picture, too many people were dallying in the coffee shop admiring their reflection. Manager Perry Bruce eliminated this and got in some on-the-spot advertising with this quaint picture stunt. If proportion is anything to go by, little "Westy" has quite a task holding up that big sign. But being a jack-of-all-trades and only a figment of the imagination, anything is possible.



ALL four of the Seattle Western hotels and the Winthrop in Tacoma walked off with prizes for their food displays at the Exhibit of Culinary Arts in Seattle on February 21st.

Grand prize winner was the Benjamin Franklin Hotel with a luau display that would have made Hawaiian tongues water. Yook Dea, No. 1 cook in The Outrigger, John Mangini, purchasing agent, the three Harrys, Mullikan, assistant manager in charge of food, Peterson, assistant purchasing agent, and Steel, manager of The Outrigger, who were the mainsprings of the hotel's exhibit, weren't content to have just a food display. They

went one step farther and erected a simulated island hut and beach. Fish netting, 200 feet of it, a barbecue pit made out of a man eating clam shell with a real fire in it, seven-foot philodendrons and 300 pounds of sand were among the tools used to make the realistic scene. All the ingredients of a true luau were used in preparing the feast. Yook Dea roasted the suckling pigs and Steel and Mullikan, non-professional chefs stealing thunder from the experts, cooked the other items.

Work was begun on the display two weeks in advance and the day before the show the crew worked from 6 o'clock in the morning until 3:30 the next morning.

WESTERN SWEET

Dean Atkinson, chef at the Winthrop Hotel, and the exhibit which won a prize.





Jack Borg, assistant manager in charge of food at the New Washington, accepts the trophy on behalf of the hotel for the best hotel exhibit in the Culinary Arts show.

EPS FOOD SHOW

The New Washington Hotel took a first prize trophy for having the best entry in the hotel division with its boned and stuffed suckling pig. Complete to the apple in the teeth, it was prepared by the hotel's chef, Charles Peters.

The Mayflower Hotel won a bronze medal award for original display with a replica of the gay

Carousel made by Chef Clem Summerfield. The top of the merry-go-round was made of icing, as were the base and side trimmings. The seat close to the pole was made of jello and the chairs were of cookie dough. The Mayflower also won another bronze medal for an assortment of fine hors d'oeuvres.

The Roosevelt Hotel won a

COVER PICTURE

The Benjamin Franklin Hotel took top honors at the Exhibit of Culinary Arts held in Seattle. At the right is Paul Muelliet, chairman of the sponsoring committee, presenting the Grand Prize trophy to Harry Mullikan, assistant manager in charge of food at the hotel. Al Schilling, manager, looks on proudly.

bronze medal for original display. Fred Coles, chef, prepared an entry which carried out the theme of Washington's Birthday, Valentine's Day and Easter all at one stroke. It was almost entirely made from chicken liver paste and included a chicken house with logs, apple tree, fence, everything to carry out the early American and Easter motif. In the center he made a valentine from grass.

The Winthrop Hotel in Taco-

ma was another winner of a bronze medal for one of the best out-of-town awards. Their display carried out the theme of American Heritage in eating and was prepared by Chef Dean Atkinson, assisted by Harold Olson and Ida Corey.

The show was sponsored by a committee representing the entire food industry in the area and was seen by more than 4,000 people. One of the committee members was Al Schilling, manager of the Benjamin Franklin.

Clem Summerfield of the Carousel Room at the Mayflower Hotel with his entry which won a bronze medal.



CONTINENTAL CHEFS

PREPARING meals in that special "European" way are two top chefs who have joined the staff of the Hotel Georgia. Pierre Finance, 40, the Georgia's chef de cuisine, is a brother of Charles Finance, Sir Francis Drake executive chef. He comes to the hotel with 25 years' experience in Switzerland, Sweden, Italy, the French Riviera and intermediate points.

Second in the kitchen command is Sous Chef Xavier Hetzman, from Paris, with culinary stopovers in Quebec City hotels, luxury Laurentian lodges and several Montreal clubs. A round-faced 43-year-old Frenchman, Chef Hetzman, after four years in Canada, still talks of Cafe Patee in his native land with a nostalgic twinkle in his eye.

Hetzman spent two years as a

German prisoner of war in a concentration camp at Stuttgart. He got his early experience in Paris cafes. His Parisian wife is presently visiting her home country, but will return soon. "She was more at home in Quebec," he said. "She has troubles here speaking only French."

Tall, slim Pierre Finance looks like a business man who has donned a chef's cap and apron for a romp in the kitchen. He has been four years in Canada, too, and has made the rounds of the eastern restaurants. He was chief at Mount Stephan Club, Montreal; Keltic Lodge, Sydney, N.S.; Lord Beaverbrook Hotel, Fredrickton, N.B.; and White Lady Restaurant, Quebec City. Married only eight months to a girl from Quebec, Pierre thinks Vancouver an ideal place to settle.

PIERRE FINANCE



XAVIER HETZMAN



CREDIT UNION BOOMS

The Seattle "Westy" Credit Union has enjoyed remarkable success since its conception last July. The Credit Union started out with 89 members, now there are 190. Share accounts amounted to \$1,000 last year, now there is over \$7,000. And 33 loans have been made from the accumulated funds to Seattle members of the Credit Union. Doris Havo, secretary in the Western Hotels, Inc. accounting department, has replaced Vivianne Lehr as secretary of the credit union, and Bill Ellis, statistician, also in the accounting department, is the new treasurer. Myrtle Winters formerly had this position.

POSTON ELECTED

Bob Poston, catering manager at the Winthrop Hotel, has been elected a member of the Board of Directors of the Pierce County Division, Washington State Restaurant Association.

CAKE SOLD

Clifford Shea, manager of the Sir Francis Drake, reports that the hotel sold over 800 pounds of fruit cake at Christmas time—it's the most in their history.



The affable gentleman on the right is the new assistant manager at the Boise Hotel, V. G. "Nick" Nikitas. His compatriot on the other side of the desk is George Fica, chief room clerk and also new at the Boise. George was transferred from the Owyhee where he worked for two and a half years. He is 24 and has been bell boy, night clerk, day clerk and chief clerk. Nikitas also comes from the Owyhee. There he was night auditor, food purchasing agent, caterer and chief clerk.

YOUR IDEAS ARE WORTH MONEY!

**\$825 in cash prizes
offered Western Hotels employees**

WHETHER you work in the front of the house or in the back of the house, whether the top floor or the basement, there must occasionally come a time when you say "My idea would be to do it this way . . ."

The trouble is, often as not, that is about as far as the idea ever got. Like the well-known rose in the desert, many a good idea has bloomed unseen and wasted its fragrance on the desert air.

To help bring good ideas to light, Western Hotels this month announced a "Suggestion Award Contest" with substantial cash prizes for the winners. There will be three top prizes of \$150, first prize; \$75, second prize, and \$50, third prize. In addition, a prize of \$25 will be given by each hotel for the best idea submitted by anyone from that hotel. An employee who wins one of the top prizes, however, will not be eligible for the individual hotel prize, so it will be awarded to the next best idea contributor from that hotel.

Here are tips on the kinds of ideas the judges are looking for:

- How to increase sales, or
- How to reduce expenses, or
- Labor-saving measures, or
- How to improve service

Actually the field is wide open. It may be a simply stated idea or it may be a gadget or a way of doing something. There are no limitations. Any employe may submit as many ideas as he wishes. Literary style or appearance of the suggestion is not important . . . just jot it down on any handy sheet of paper and send it to:

*Personnel Department,
Western Hotels, Inc.,
New Washington Hotel,
Seattle.*

Do it right away. All entries must be mailed no later than midnight, June 1. An impartial board of judges representing all hotel departments will select the winners, who will be announced in the July issue of Front.

COFFEE SHOP *a la* MAURICE

THE Hotel Maurice in San Francisco has added a new coffee shop, but it didn't take any extra room in the building. The original dining room proved sufficiently spacious to subdivide, making space for quicker, cozier service, utilizing both a counter and several tables. In contrast to the older portion, which is in the traditional style, the new area has a modern "lowered ceiling" with indirect lighting, and a partition-wall topped by fluted plastic. Back of the counter is a panoramic mural which sets the color scheme of green and a lively brown. All seats, both at the counter and tables, are comfortable "Captain's chairs" in polished wood.

The service at the counter is set up so conveniently that only one waitress is needed to handle all orders efficiently. This is due in no small part to the arrangement of the spic-and-span steam compartments and hot plates.

Service is fast, but the atmosphere leisurely, so customers are apt to drop in at all hours—for meals, coffee, a malt or a bottle of beer—whereas in the larger dining area the clientele is most numerous at the conventional hours for dining.

All this is just part of manager Alex Hoffer's policy of keeping service good, equipment attractive and up-to-date, and may help explain why there's rarely a vacant room in the hotel.

The divided coffee shop-dining room of the Maurice Hotel.





FLYING HORSE

Left is a replica of the General Petroleum Company's flying horse emblem which graced the table at a cocktail party recently held in the Leopold Hotel. It was carved from ice by the hotel's ingenious kitchen staff. The occasion was to celebrate the arrival of a new industry in Bellingham and the building of a huge oil refinery near by. Many of the leading citizens of the Northern Washington community were present, plus officers of the oil company.

THE HOTEL MULTNOMAH, not to be outdone by Time magazine and Washington State College, each year picks one of its employees as the Man of the Year. Selected by his co-workers for the 1953 award is Vic Smith, the hotel's building superintendent. Here he is shown with one of Head Bellman Jack Murray's picture-story boards.

HOTEL-PERSONALITIES

THE MAN OF THE YEAR

LIVES IN HOME
BUILT FOR BRIDE
30-YRS. AGO

SONS
CURTIS A.
"Vic" B.

VIC SMITH
BUILDING SUPT.

MASON
ALBERT PAKE LODGE
32-YRS.

STORK SAYS
GRANDDADDY
SOON

★ **TOPS!** ★

FOR EXTRAORDINARY LOYAL
AND WORTHY CONTRIBUTIONS
IN LINE OF DUTY-WE NAME
"VIC SMITH MAN OF THE YEAR."

★ BY JACK MURRAY ★



EAST MEETS WEST .. at the Northern

THE Northern Hotel in Billings, Montana, has announced the opening of a new cocktail lounge. Ultra-modern and at the same time traditional, the room also serves dinner. It was completed in January and has received great popularity ever since.

"East meets west" is the theme of the ranch-type designed room, but it has the ultimate in comfort with its relaxing gray, chartreuse and flame color scheme.

The lounge is keyed by its mural, "Billings in an Earlier Day," painted by a local artist. It depicts the year 1882 when the

Northern Pacific Railroad extended its rails into the upper reaches of the Yellowstone Valley. The painting is a scene as it might have appeared when the Iron Horse invaded the territory and wagon trains became a thing of the past.

Portions of the south and east walls are highlighted by a mushroom design in the wallpaper of hunter's green background, sparkled by modernistic figures in red, white and chartreuse with a splash of gold.

Enhancing the individuality of this is the west wall of perma-

Interior view of the lounge showing the old-west mural on the right.



stone, bringing one back to the ranch-type design. The north wall further accents this with amer wood paneling and five beautiful brass plaques of deer, buffalo, horse, cougar and elk. The rest of the east wall is a profusion of the old and the new with a trellis of chartreuse overhanging a permastone planter. Indirect lighting furnished by hurricane lamps brings intimacy into the room.

Luncheons and dinners are served from the Jeep Wagon and are marked by delicacies such as specially prepared prime ribs, mountain trout and fried chicken. Here the architect promoted an additional attraction by featuring a large glass window through

which people in the lobby can view the chef preparing meals.

While the room was being remodeled, business continued as usual in two sample rooms on the second floor where a bar was set up for beverages and luncheon. The word spread rapidly about the novel "lounge" and attracted many to view operations and enjoy the fun.

Befitting the environment, patrons began many a round of barbershop quartets and a piano was moved down the hall as someone was always around who could speak to the "ivories." The only thing missing was sawdust on the floor. This was promised by local ranchers, but the new room opened before it arrived.

1960 BALANCE SHEET

Population of the United States.....	160,000,000
People 65 years or older.....	49,000,000
Balance left to do the work.....	111,000,000
People 21 years or younger.....	56,000,000
Balance left to do the work.....	55,000,000
People working for the government.....	29,000,000
Balance left to do the work.....	26,000,000
People in armed services.....	11,000,000
Balance left to do the work.....	15,000,000
People in state or city offices.....	12,800,000
People left to do the work.....	2,200,000
Bums and others who don't work.....	2,000,000
Balance left to do the work.....	200,000
People in hospitals or asylums.....	126,000
Balance left to do the work.....	74,000
Persons in jail.....	73,998
Balance left to do the work.....	2

TWO?—Why, that's you and me! Then you better get to work because I'm awfully tired of running this country alone!—(Author Unknown)

Cafe Baron

TIME marches backward at the Multnomah Hotel in Portland, Oregon. Or at least you would think so after walking into the Cafe Baron. Most dining rooms, when being refurbished these days, incorporate modern design and contemporary newness. Not so at the Multnomah. Portlanders dining in the newly renovated Cafe Baron withstood a double shock at the grand open-

ing—first at the smartness of the appointments and second at being greeted by name by a knight in armor at the door.

The greeting was strictly a prank on the part of manager Gordon Bass, who had installed a hidden loud speaker inside the coat-of-mail which serves as a theme for the dining room and coffee shop, but the decor is strictly authentic.

Some of the staff enjoying lunch in the Cafe Baron, surrounded by equipment used hundreds of years ago. **FRONT TABLE:** Bob Lindquist, resident mgr.; Dorothy Smith, Cafe Baron waitress; Gordon Bass, Multnomah general manager; and Virginia Curtell, front office cashier. **BACK TABLE:** Claude Curtell, ass't. mgr.; John Cavanaugh, ass't. mgr.; Grace Patterson, Cafe Baron hostess; and Bill Keithan, ass't. mgr. in charge of food and beverages in Stirrup Room and Cafe Baron. Dish is Chalice Flambe, a flaming dessert that is a specialty of the house.



Everything but a moat has been utilized to present a fortress effect—slate flooring on the entranceway and sandstone walls alternating with random-width birch plywood lacquered and stained deep mahogany.

The coat-of-mail and assortment of fighting equipment lining the walls, including shields, halberds, breastplates, knee guards, and gauntlets, are authentic medieval pieces, bought at auctions and antique and even junk shops in San Francisco and New York. The coat of armor, which Bass refers to as "the Baron," was purchased for \$400. The other equipment is valued at \$1000. At the end of the room are four engravings of a knight on horseback, which were enlarged from originals borrowed from the French and medieval library of Richard Gump in San Francisco. Elsewhere on the walls are colored plaques of coats of arms.

The theme is further carried out by fabric at the windows and red, black and blue carpeting, in which the medieval elongated diamond appears. The silver lighting fixtures are reminiscent of candlelight.

This particular theme was selected for the Multnomah because the management liked the title "Cafe Baron." But, they don't want anyone referring to it as the Baron room. Might give the wrong impression.



IRENE KING

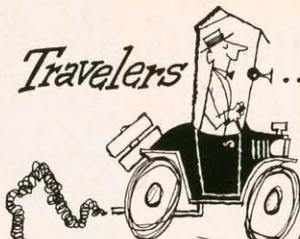
Outrigger Hostess

Irene King has been hostess at the Outrigger in the Benjamin Franklin Hotel since May 11, 1949, when it opened. In fact, she was there a couple of days previous to this, helping arrange things and getting the gift shop properly arrayed. Besides greeting guests with her smile, which seems to be a permanent fixture, she is in charge of the gift shop in the room. Stocked with all sorts of interesting items including Japanese fishing balls, perfumes, multi-colored Hawaiian shirts, novel drink containers and other gifts from the islands, Miss King takes care of stock inventories and re-ordering.

Irene is originally from Roswell, New Mexico, coming to the Northwest in 1940. She has previously been cashier at Von's Cafe, head cashier at the Seattle-Tacoma shipyard restaurant, and spent two years as cashier and hostess in the Benjamin Franklin coffee shop.

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