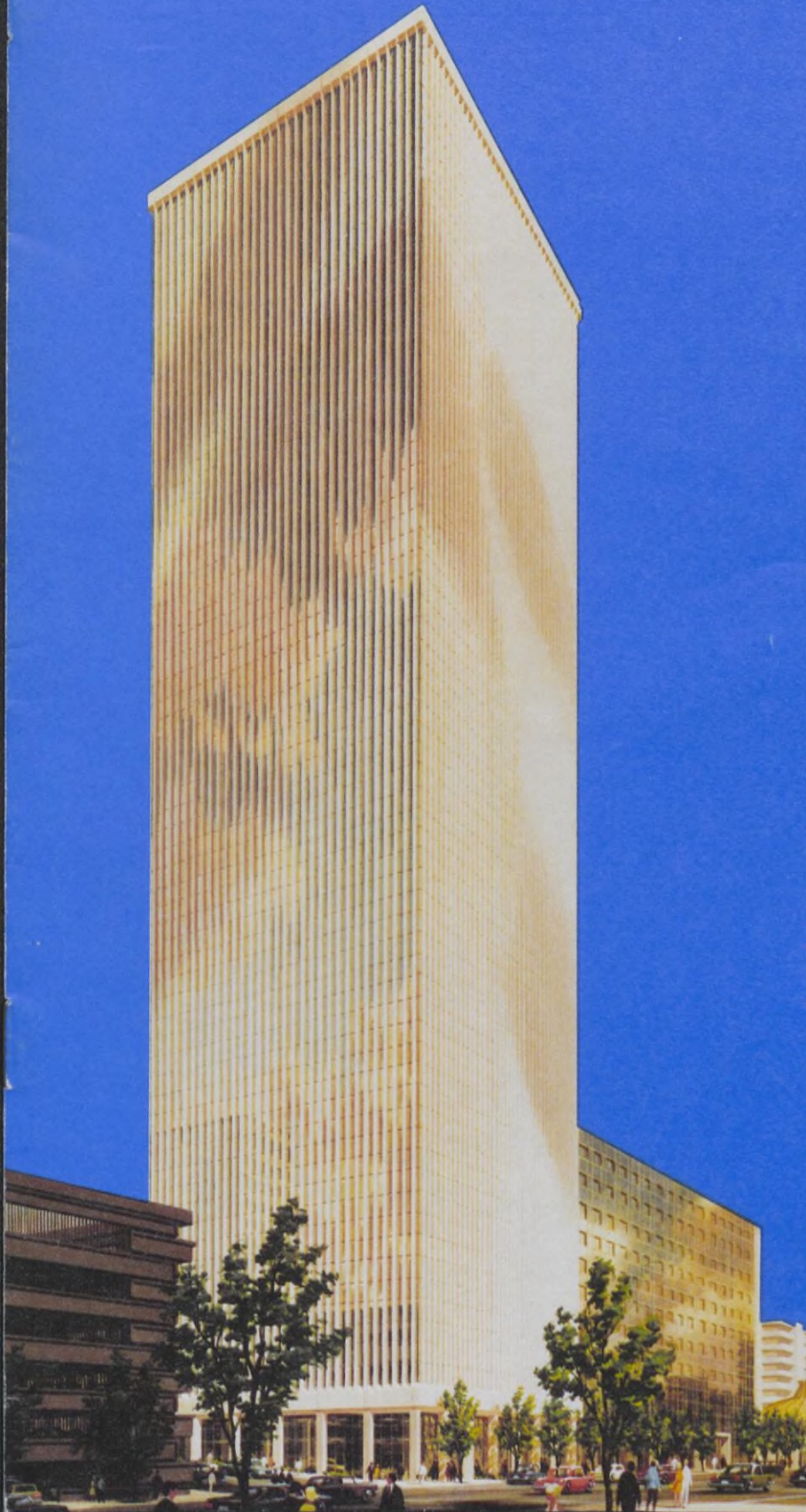


Front!

August, 1979

WESTERN INTERNATIONAL HOTELS



Western International Building our new world headquarters

(Story on Page 3)

We have it to offer

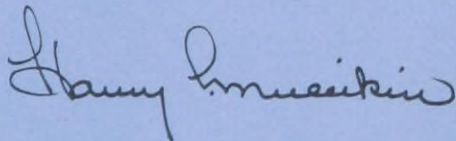
Maybe you've read this before.

It's from an article in RESORT MANAGEMENT magazine quoting one meeting planner's view on what makes a memorable meeting. (We're pretty sure, however, that he is also expressing the views of most of his meeting planner associates.)

"What makes a meeting something to be remembered? It is the limousine driver who chats with you enroute to the hotel; it is the gal at the registration desk, or guy, who is really glad we are here. It is the bellhop who carries your bag to the room with a smile; it is the maid who is always kind of walking up and down the hall like your mother did when you were a youngster. It is the waitress in the dining room who makes you feel as if you are the only person she has to wait on all day, and the fellow who helps with the meeting room and is always ready to realign chairs, bring in new equipment, set up projectors, etc. It is the gal or guy at checkout time who says 'Come back' (and you know the invitation is meant).

"All of these people have one thing in common...they share a way of life that is stimulating, exciting and rewarding. Their responsibility is more than just 'a place to work' or 'it's a job'. I'm not sure how you cultivate this kind of rapport in this type of facility, but few places have it to offer."

To this, all we can add is that it's good to be reassured that we're on the right track. Thanks to you, meeting planners—as well as our other guests—are discovering that our hotels are among those "few places that have it to offer."



HARRY MULLIKIN
President and Chief Executive Officer



DAVID ALLIN from sous chef, Century Plaza, to executive chef, Cherry Creek Townhouse.

TONI BALLIAUW from controller, Space Needle, to controller, Cherry Creek Townhouse.

CONSTANCE BENNER from assistant controller trainee, WIH Financial Services, to assistant controller, Washington Plaza.

PATRICK CALVERESE from restaurant supervisor, Bonaventure (Montreal), to assistant director of food & beverage, The Ilikai.

ARNOLD RUTZER from banquet manager, Hotel Toronto, to assistant director of catering, Detroit Plaza.

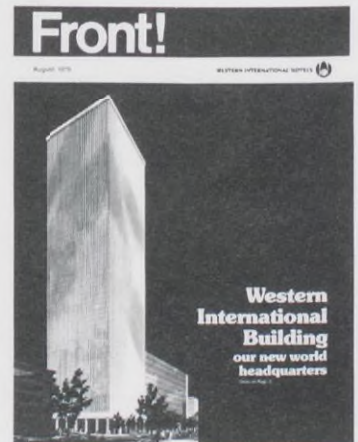
ROSEMARIE MATHESON from front office manager, Hotel St. Francis, to director of housekeeping, The Arizona Biltmore.

JUDITH HARTLEBEN from assistant reservations manager, Los Angeles Bonaventure, to reservations supervisor, Williams Plaza.

EMIL BIGLER from sous chef, Williams Plaza, to executive sous chef, Washington Plaza.

SIEGBERT WENDLER from executive chef, Shangri-La, Singapore, to executive chef, The Arizona Biltmore.

CATHY HOAGLAND from assistant controller, Washington Plaza, to controller, Space Needle Restaurant.



COVER PHOTO: Architect's rendering of the Western International Building.

Front!

A monthly publication by and for employees of
Western International Hotels

GABE FONSECAEditor

2000 Fifth Ave. Bldg.,
Seattle, WA 98121

New home for WIH headquarters

An all-under-one-roof togetherness is coming to Western International's corporate offices.

Announced in early August were plans for the construction of a 33-story "Western International Building" office tower, in downtown Seattle.

Nine stories of the building will be leased to consolidate the Seattle corporate offices and those of the WIH subsidiary company, Western Service and Supply. (Currently, the WIH headquarters and Western Service offices are housed in six different Seattle locations including the 12th floor of The Olympic.)

The site of the new building is on the corner of Sixth and Virginia streets, and is located directly across the street from the Washington Plaza hotel and adjacent to the United Airlines Building.

Construction on the structure will begin in September. Project completion is scheduled for early 1981, according to developer Richard H. Hadley, president of Hadley Properties, Inc.

Hadley Properties, Inc., the Clise Agency, Inc., and Western International Hotels are partners in the project.

John S. Calvert, executive vice president, represented WIH at the building's press announcement in Seattle.

Calvert noted, "Western International's commitment to Seattle is as strong today as it was in 1930. It's our kind of town, and we are pleased to enhance our corporate address with this new and exciting development in our city."

The building, a steel and precast panel structure, will be finished in striking white Carrara marble from Italy. Vertical marble ribs will alternate with double-glazed spandrel glass panels to create a look of crisp elegance.

Planned amenities will include a full-facility health club complete with swimming pool and men's and women's exercise rooms, a garden-terrace racquet club, and jogging track. Entry will be through a dramatic double-story marble and glass lobby.

A parking garage to accommodate more than 400 vehicles will be included in the project across the alley at Fifth and Virginia streets, with access to the building via a skybridge. The Fifth Avenue side of the garage will feature small retail shops.



Western International Building site. Tower at left is the Washington Plaza hotel with Benjamin Franklin section to right. White building (center) is the 2000 5th Avenue Building, the proposed parking garage site. A corner of the United Airlines Building is shown at right. (Dotted line indicates position of Western International Bldg.)

The garage, a part of the total facility, will be located on the site of the 2000 5th Avenue Building now occupied by Marketing Division, Design & Construction and Western Service & Supply offices. Construction on the garage will follow the completion of the Western International Building.

Responding to the building announcement, Frederic S. Weiss, president

of the Downtown Seattle Development Association, noted, "Western International Hotel's long-term commitment to retain their headquarters offices in downtown Seattle is a welcome announcement and is warmly received by the business community."

Reservations Workshop—'the best gets better'

Western International's WESTRON reservations systems is said to be the best in the industry.

But even the best can be made better.

That was the challenge that confronted the attendees of the 1979 Reservations Workshop held in Omaha in late June.

Tackling that challenge were 41 reservations managers—and some attending senior assistant managers—of WIH hotels throughout the United States, Canada and Mexico as well as representatives of the central reservations offices of these three countries.

Attendees had been asked to submit their WESTRON system improvement ideas to be analyzed by the group during the workshop. From these suggestions, at least a dozen enhancements were selected for possible adoption during the coming year.

Also, from group input, attendees learned of better, more efficient procedures already in use by others that could be adapted to their own hotel operations.

But the "making the best better" workshop challenge was not limited to just

mechanical improvements. The focus was also on improving reservations function and staff skills.

Much of the workshop agenda, therefore, was devoted to group skill-improvement sessions. They covered such pertinent topics as inventory control, guaranteed payment procedures and working with travel agents.

The role of the reservations function in relation to the company's operations was defined by both Dwight Call, senior vice president-staff services, and Bruce McKibbin, senior vice president-marketing, in their talks to the workshop attendees.

Call noted, "...as reservations managers and supervisors, you are part of the front-line marketing team of our company. You are responsible for the critical sales-service function—responsible for managing the company's inventory to assure the right product is waiting when the guest arrives."

This point was further emphasized by McKibbin: "You are the people we look

to—and the customer looks to—to provide the basic product our company sells—the guest room. Decisions you make are critical to the success of the hotel's marketing effort and the company's marketing effort."

One afternoon of the three-day session was devoted to an orientation tour of the Central Reservations Office. Highlight of the tour was an open invitation for attendees to take over an agent's position at a CRT unit, for a few minutes, to handle incoming calls. The idea—to experience the operation from a Central Reservations agent's viewpoint, plus to experience "selling" another WIH hotel.

Theme for the workshop—the second for the company and the first to be held in Omaha—was "Making Room for the Future."

Workshop chairperson was Alan Harrison, WIH director of front office operations; host was Harvey Cannova, manager of the Central Reservations Office in Omaha.



A speaker's quip prompted this all-smiles reaction from workshop delegates (from left): Shanan Budd, Detroit Plaza; Kathleen Lunner, Bayshore Inn; Kathleen Clark, Mayflower; and Lynda Shaw, Crown Center.



Doug Brooks (seated) of the Century Plaza "takes over" for a few moments at the Central Reservations Office while Jon Fukuda of the Mauna Kea Beach Hotel awaits his turn.

photo news



Safety certification

San Francisco — Recently HOTEL ST. FRANCIS supervisors from the housekeeping, steward and security departments were presented with certificates for completing a safety training course. The program, a slide and tape presentation called "Safety and the Supervisor," was provided by Aetna Life & Casualty. The safety certificated supervisors (from left): Emma Davis, Josephina Nicholas, Elie Tzortzatos, Ken Heffington, Marian Johnston, Bob McCurdy (Aetna), Jessalynn Cantrell, Larry Dustin (resident manager), Eleanor Davis, Linda Sudduth, Lillian Saavedra, Diana Fisher and Frank Pavon.



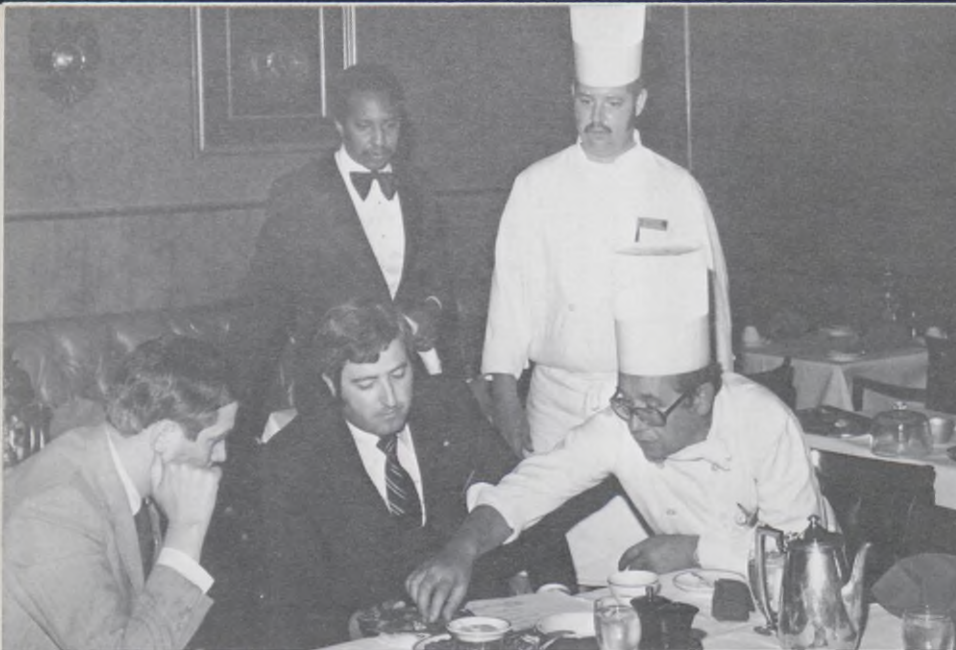
Welcome 'Warrior'

Honolulu — This year THE ILIKAI sponsored the yacht "Warrior" in the annual Transpacific Yacht Race (Transpac). Kim Chappell, The Ilikai general manager, and Mrs. Chappell (left) welcome Warrior owners, Mr. & Mrs. Langdon Hedrick (right) of Portland, Oregon, at race completion. (Warrior finished in 15th place.) The hotel provided refreshments, food and floral leis for the Warrior crew.



First Awards Banquet

Omaha — On July 11, the CENTRAL RESERVATIONS OFFICE in Omaha celebrated its first Annual Employee Service Award Banquet with six members — Judy Carey, Mary Farrell, Marilyn Haley, Ann Hamilton, Linn Rodstrom and Mary Jo Leahy — receiving five-year pins. Among those enjoying the evening's festivities (from left): Mary Drozda, Mike David, Sue Eckley and Judy Carey.



Newest to take on nouvelle

Seattle—Joining the growing ranks of nouvelle cuisine boosters within WIH, is THE OLYMPIC'S Golden Lion restaurant. The hotel team responsible for implementing this new French cooking method that is now being featured in the restaurant's menu, included (from left seated): Hartmut Ballin, executive assistant manager; Joseph Falceto, F&B director; and Anton Ruegg, executive chef. Standing (from left): Eugene Vester, Golden Lion manager and Martin Uddenberg, Golden Lion sous chef.

Welcome is prize-winner

Seattle—As host city to the 50th annual All-Star baseball game in mid-July, a number of downtown Seattle businesses participated in a civic-sponsored display competition to promote the event and welcome players. First prize went to host hotel WASHINGTON PLAZA for its lobby display (background). Special recognition went to the hotel's service staff who wore Seattle Mariner team uniforms for several days prior to the game. The uniformed service-staff "team"—flanked by Bill Lucas (left), senior assistant manager and Brandon Russell (right), front office manager—are (from left): Ralph Murphy, Allan Shook, Nick Nisco, Elmo Nelson, Richard Powell, John Gilmore, and Rusty Harnish.



Rising above it all

Cincinnati—May 23rd marked a milestone of sorts at the CINCINNATI PLAZA construction site. Cincinnati civic leaders, gathered with hotel staffers and others directly concerned with the project to participate in ceremonies heralding the above-ground construction of the 460-room hotel. Among the celebrants were (from left): William Hulett, WIH vice president; A. Charles Brooks, director of John Galbreath & Company; William Donaldson, Cincinnati city manager; Bobbie Sterne, Cincinnati mayor; Nel Surbur, director of development of Cincinnati; and Tom Hosea, general manager of the Cincinnati Plaza.

Draft headquarters

Kansas City—(Right) On Monday, June 25, the CROWN CENTER was the official Kansas City Kings' National Basketball Association draft headquarters. A 15 x 20 foot board was set up in the lobby listing all 24 NBA teams. The day's activities included the presence of Kings' ball players to sign autographs and the team's "Glitter Girls" to spark the festivities. NBA officials rated their affair "the classiest we have ever conducted."

'We pledge courtesy'

Singapore—(Right) An all-out courtesy campaign was launched in June at the SHANGRI-LA when over 400 employees gave their pledge to be courteous to guests, colleagues, friends and relatives. The campaign, held in conjunction with a Singapore national courtesy campaign, selected "We Care" as its theme. The hotel's goal is to make sure that courtesy practices become second nature to all employees.



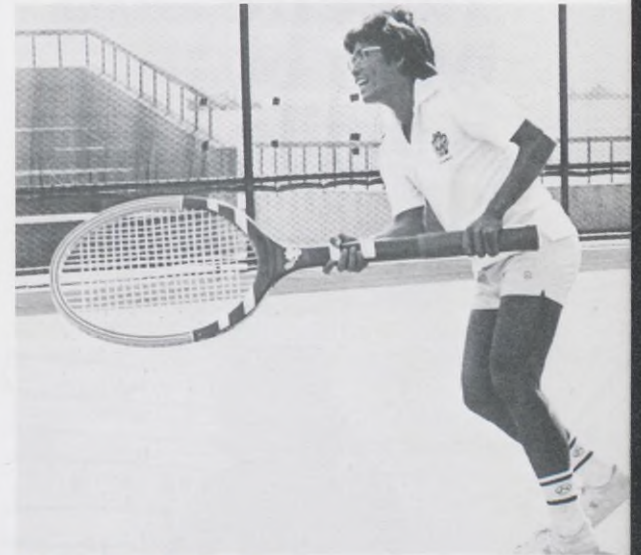
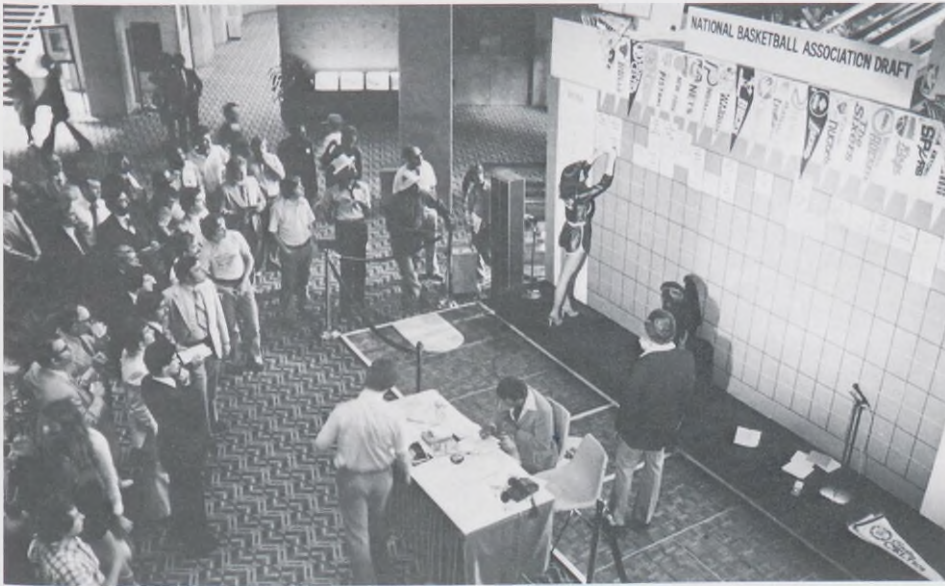
Publishers, editors hosted

Tulsa — Western International and the WILLIAMS PLAZA entertained publishers and editors attending the 39th annual convention of the National Newspaper Publishers Association in June with a reception at the hotel. Lou Martinelli (second from left), Williams Plaza general manager, and Andy MacLellan, (right), executive assistant manager, visited with publishers Robert Goodwin (left) of the OKLAHOMA EAGLE and Bernie Foster of THE SKANNER, Portland, Oregon.



Open house

Toronto — The TORONTO REGIONAL SALES AND RESERVATIONS office has been hosting a series of small "open house" receptions at its reservations center. The idea of face-to-face meetings between frequently called clients and the office staff has proven mutually informative and helpful in building working relationships. Guest Bruna Hanham (left) of Toronto's Norcen Energy Resources, visits with reservations supervisor, Byron Lesselleur.



Now...jumbo tennis

Manila — Everything seems to be going "Jumbo" these days. The latest — Jumbo Tennis as demonstrated here by Filipino tennis star and PHILIPPINE PLAZA tennis pro, Alex Marcial, on the hotel's courts. Cathay Pacific Airways, which first launched the game in Hong Kong, is introducing the sport in the Philippines in cooperation with the Philippine Plaza. According to Marcial, Jumbo Tennis requires the "speed of an athlete, the stamina of a marathon runner and the strength of a weightlifter" to wield the 54-inch long and 20-inch wide racquet.





Los Angeles Bonaventure server, Kim Nguyen, serves a Tweetie Bird order to employee "models" Susana Brito and Paul Lafferty.

Tweetie bird wins by a smile

What is bright yellow, has a smile that Jimmy Carter would envy, and brings on a double-take reaction at every public appearance?

It's the happy-faced container for "Tweetie Bird," the new specialty drink that is currently being featured in a number of WIH lounges.

The drink itself, according to WIH beverage supervisor, Fred Putnam, is actually a variation of a specialty favorite that has been on WIH drink menus for several

years. He describes it as "...a subtle blending of rums, brandy, gin, sherry and citrus juices.

"The original drink recipe," says Putnam, "was called the Purple Bull. We did very well with it. In fact, it's still being featured in some of our lounges.

"We think the new variation will do even better as merchandised in the Tweetie Bird container," Putnam continued, "It's so appealing that we find a lot of guests are ordering the drink to collect the ceramic container which is included in the price.

"They reuse them in all kinds of ways—from at-home planters to paperclip holders at the office. And that's giving us some good word-of-mouth promotion mileage because their friends will ask where they can get a Tweetie Bird of their own."

Credit for the Tweetie Bird concept goes to Larry May, managing director of the Los Angeles Bonaventure. May's inspiration was an old coin bank of similar design. He sent the bank to Putnam suggesting the possibility of adapting it as a drink container.

Putnam thought it looked like a winner.

He contacted supplier, John Todd, who, over the years, has custom produced many specialty drink containers and beverage items for WIH.

From the design specifications, a local ceramics manufacturer produced a Tweetie Bird container prototype.

Color photos of the prototype, along with the suggested drink recipe, were sent to the hotels for their consideration. Among the interested takers were the **Detroit Plaza Hotel**, **Peachtree Plaza** and, naturally, the **Los Angeles Bonaventure**.

According to Ernst Bacher, director of food & beverage at the Los Angeles Bonaventure, about 1,500 Tweetie Birds were sold during its introductory month. The drink is being featured both in the hotel's Lobby Court and Top of Five lounges.

Lounge tent cards promote the Tweetie Bird as a drink for one or two persons. (For togetherness drinkers, two outsized straws are provided.)

Colorwise, Tweetie Bird is flexible.

Says Putnam, "Hotels can order containers in other colors if they wish. A hotel might want their Tweetie Birds in a color used by a local sports team or as a color tie-in for some special promotion. There's lots of merchandising possibilities. They many even want to rename the drink. The Detroit Plaza Hotel, for instance, is calling it the 'Dirty Bird.'"

But by whatever name or color, the "bird" is fast becoming the big specialty drink winner with WIH lounge guests. After all, a beaming smile can be awfully hard to resist!



At the ceramics factory, a batch of Tweetie Birds are removed from a kiln after baking.

Choking to death on food: How to prevent it

One reason so many die by choking on food is because onlookers frequently mistake the symptoms for a heart attack and give the wrong treatment.

It happened suddenly. One minute the dinner party was all merriment, with everyone laughing, eating and drinking. A moment later, the host turned pale, then blue, and tried to run from the room in panic.

A heart attack? No, despite the similarity in symptoms. The host was choking on a chunk of food—an occurrence that takes the lives of almost 4,000 healthy people each year.

One reason so many die by choking on food is because onlookers frequently mistake the symptoms for a heart attack and give the wrong treatment, the Health Insurance Institute says. And death comes fast—within four to five minutes—unless something is done to dislodge the food and prevent asphyxiation.

And, since the food has been sucked into the windpipe where it blocks off the voice box, the victim is unable to speak and let people know what's wrong.

The fact that the victim cannot speak is a good indication that he is choking, doctors point out. Heart attack victims are able to talk.

But to make things even clearer, Dr. Henry J. Heimlich, a Cincinnati surgeon, has come up with a universal signal that the victim can use and a rescuer recognize. He recommends that the victim grasp his neck between thumb and index finger of one hand to signal his dilemma.

How to respond

But after you know what's happening, you should know how to respond, the Health Insurance Institute points out.

Dr. Heimlich has developed a simple lifesaving method of first aid to dislodge the piece of food without resorting to complicated surgical instruments.

Here's how it works:

If the victim is standing or sitting, stand behind him and wrap your arms around his waist. Grasp your fist with the other hand and put the thumb side of the fist against the victim's abdomen with a quick, upward thrust, repeating several times if necessary.

The sudden elevation of the diaphragm compresses the lungs and increases air

pressure, forcing the food out of the windpipe.

If the victim is lying down on his back, face him and kneel astride his hips. Put one of your hands on top of the other, and then put the heel of your bottom hand on the abdomen, slightly above the navel and below the rib cage, and press with a quick upward thrust.



When the victim is standing.



When the victim is lying down.

If you're alone

Even if you're alone and begin to choke, Dr. Heimlich has a solution: wrap your arms tightly around your abdomen, bend over at the waist and push in on your abdomen with the same quick, upward movements described in the other instances.

Although Dr. Heimlich's technique has been labeled the "Bear Hug Method," he stresses that it is an upward thrust, not a hug. Hugging or squeezing with the arms

could injure the liver or spleen or even break ribs.

After the emergency treatment, the victim should be examined by a doctor immediately.

(Reprinted from CANTEN'S WORLD)

Appointments made

The following appointments in hotel management and corporate office positions were recently announced:

Timothy Whitehead, formerly executive assistant manager of the Bonaventure in Montreal, has been named general manager of the **Winnipeg Inn**, replacing Howard Kemball who has resigned.

Andres Rossetto, who had been general manager of the Camino Real, Guadalajara, has been named general manager of the under-construction **Camino Real, Ixtapa**.

Jorg Neuenhaus, formerly executive assistant manager of the Camino Real, Mexico City, succeeds Rossetto as general manager of the **Camino Real, Guadalajara**.

At corporate offices, Fred Christensen, formerly the director of Design and Construction, has assumed the title of director of projects.

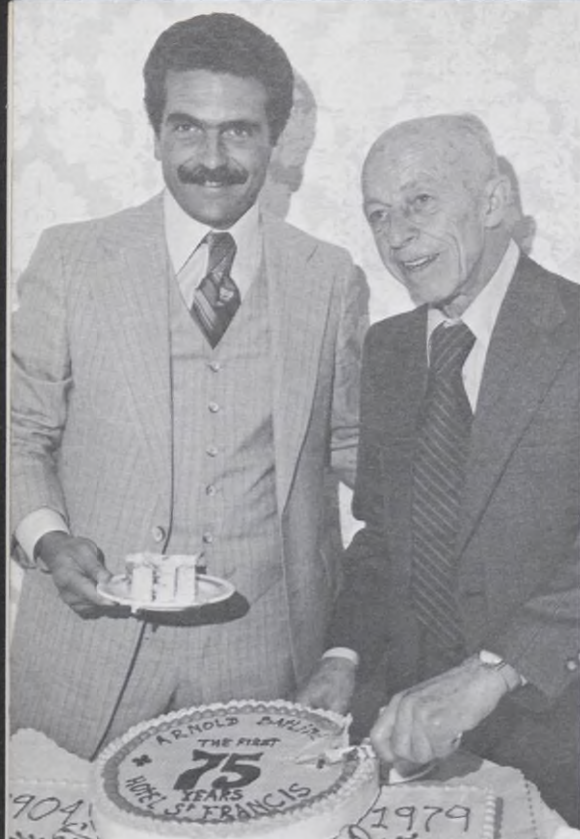
Christensen's new duties include project direction for major additions and expansion to presently operated hotels. He will also provide all design and construction services required on major capital improvement programs in the operating properties.

John Olberg, former project manager, has assumed the responsibilities of director of Design and Construction.

John Fikkan has been appointed director of interior design for Western International Hotels. He will continue to serve as a vice president for Western Service and Supply Company in charge of its interior design activities.

With his new title, Fikkan assumes the principal responsibility for review and approval of all interior design work prepared by Western Service. He also represents WIH in formulating interior design philosophies on all operating properties and new projects.

Cold hands—long jump



Anniversaries shared

San Francisco—Arnold Batliner and the HOTEL ST. FRANCIS were born in the same year—1904. Appropriately, both celebrated their 75th birthdays this year. For Batliner, who is in charge of handling the hotel's unique "money laundry" which cleans close to a half-million dollars in coins a year, the occasion was celebrated with a staff champagne reception. Handling the cake service while Batliner does the cake slicing, is Creighton Casper (left), the hotel's director of sales.



Faller and Rebate at the starting line.

Sharon Faller yelled "Go!!" Rebate gave a froggy shiver as he/she bolted through the air.

At a spot exactly seven feet, eleven inches distant, Rebate landed and the judges rushed forward to mark it.

When the results were tallied, Rebate's great leap forward had taken a respectable third place in the "Long Jump" category in the Tulsa Annual Frog Jumping Contest held late last May.

Sharon Faller, accounts payable clerk at the **Williams Plaza** who had entered Rebate in the competition, admitted that her entrant's effort was spurred by a little "cold persuasion" on her part. Just prior to releasing Rebate for the long jump event, she had soaked her hands in ice water for ten minutes.

The annual frog jumping contest—now in its third year—is held on The Green fronting the Williams Plaza. The competition is open to anyone, with most of the frogs provided courtesy of a local bank.

This year, some 120 hopefuls had entered the first-day elimination trials.

Rebate's ranking among the top 25 entrants on the first day, qualified him/her for a try at the second day's championship finals.

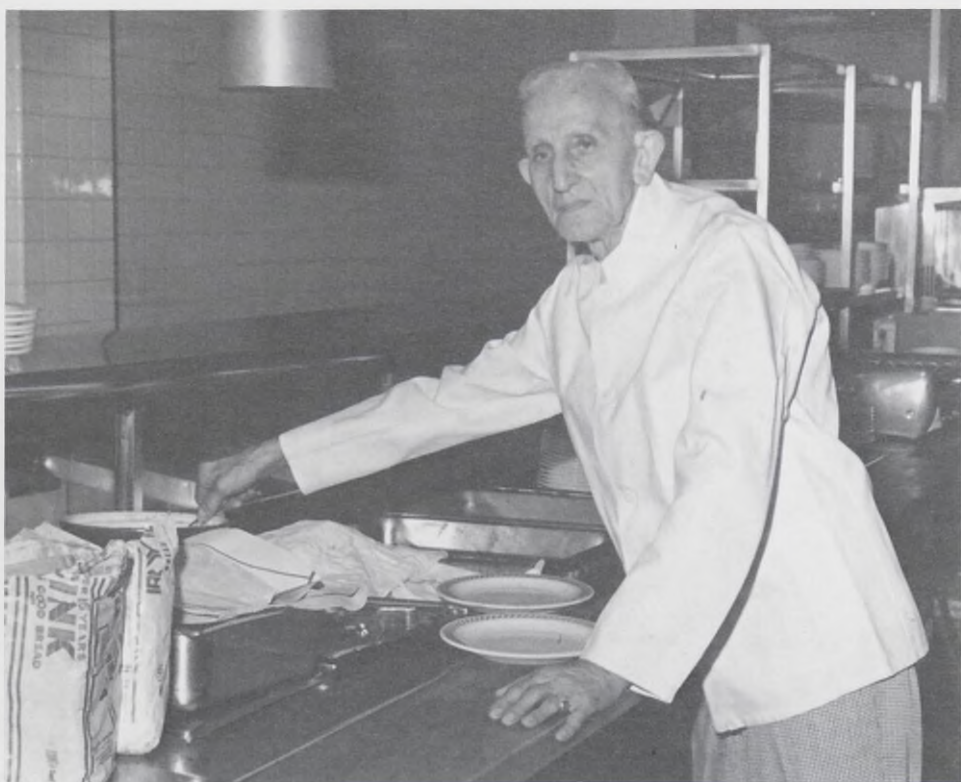
As her third-place prize, Faller was presented with her own frog—a ceramic version, also dubbed Rebate, that currently occupies a prominent spot on her desk.



A recognition 'first'

Guadalajara—For his outstanding contributions to the promotion of tourism in Guadalajara, Andres Rossetto (left), former general manager of the CAMINO REAL, GUADALAJARA, (now general manager of the Camino Real, Ixtapa) was honored by the local hotel/motel association and presented with a special recognition certificate. Dr. Gabriel Higuera (right), president of the hospitality group, presented the certificate, the first ever to be awarded, during hotel ceremonies.

Now, the luxury of sleeping in



The Plaza just won't seem the same now that John Christoforon has left. After all, the two had practically grown up together.

Recently, at the age of 81, Christoforon decided to bring his nearly 66 years of service at The Plaza to an end. He retired last June.

Born in Nisyros, an island off the coast of Greece, Christoforon's retirement plans call for an extended visit with his brothers and sisters still living there.

When Christoforon joined The Plaza staff as a helper in the employees' cafeteria in 1913, he had just arrived from Nisyros and could speak little English. He got the job through an uncle who was a member of the hotel's original staff. At the time, The Plaza was celebrating its sixth anniversary.

In 1925, Christoforon was appointed cafeteria manager. His responsibilities required that he arrive at the hotel at 2:00 a.m., Mondays through Fridays, to prepare and serve breakfast. By midmorning, after putting in his full day's work, he headed home where he lived with a cousin and her family.

Now, Christoforon looks forward to the luxury of sleeping in 'til "maybe 5 or 6 a.m." every day.

Her vacation was 'all up in the air'

Denise Stoneking, a room service server at the **South Coast Plaza**, took a coast-to-coast tour of the United States during her recent three-week vacation.

Not unusual except for the fact that she made the trip piloting a Piper Cherokee Arrow. Solo.

Since Ms. Stoneking learned to pilot a plane almost four years ago, flying has become the love of the young woman's life. Her career goal, in fact, is to become a commercial airlines pilot. Hopefully, she says, with United Airlines.

Later this month, she is slated to receive her commercial license. After that, she plans to go on to get her instructor's rating.

The cross-country trip—from California to Rhode Island and return—was the longest she has ever taken.

Although she had to sit-out a storm or two in the Midwest and a tornado warning in Colorado, her trip was fairly uneventful. Her longest hop was an eight-hour stint between Providence, Rhode Island and Chicago.

"My biggest concern," she says, "was worrying about gas. Ironically, when I left California, the gas-shortage was beginning to taper off, but when I reached the East Coast, it was just starting to get bad.



Denise Stoneking and her cross-country companion—Piper Cherokee Arrow.

Fortunately, I was always able to get what gas I needed, though prices ranged quite a bit—mostly high!"

Now back at her hotel post, Stoneking says she may be "grounded" a while—at

least, from taking any long air trips. Since she does not own her own plane, the rented one she took on her cross-country "put a big dent in my budget."

inn basket

A DOOR ATTENDANT IS...—We recently came across this outsider's views on hotel door attendants that appeared in a San Francisco newspaper. As any WIH door attendant would likely agree—it doesn't say it all, but, except for some local differences, it's a pretty good start:

"A hotel is without status unless it has a door attendant. Door attendants aren't on hand just to open doors. Many hotels have door attendants even though their doors open automatically. Always called by their first names, door attendants exist to help make the hostelry seem more human, to give it a touch of class. They are gentlemen in the old-fashioned sense; they may bow, but they never scrape. They're always dressed to the nines, in white gloves, and brass-buttoned uniforms or tailcoats.

"Door attendants tip their hats to the ladies, greet those who pass with proper salutation, give directions to anyone who is lost, and treat little girls as if they were Heloise. Pull up in your limo, and the door attendant will carry your trunks inside. And if you need a taxi, he'll blow an English bobby whistle and one will snap to."

DINNER FOR ONE?—

Every visitor to Seattle makes at least one visit to the **Space Needle Restaurant**. And, according to this humorous cartoon that appeared in the Seattle Post-Intelligencer on the morning of Skylab's return to earth, the famed space workshop would be no exception. (Seattle was in fact near the orbiting path of Skylab during its final descent into the seas off of Australia).



ODD 'N INNS—New Yorkers are talking about "**View from The Plaza**," the new two-hour weekly talk-show originating from the hotel. Hosts are Kevin McCarthy and Alan Jay Lerner. The show will be syndicated around the country to include many WIH cities. Format calls for some "talk about" WIH hotels in these cities. Check your newspapers for times and listen in...United Air Lines Employees' Credit Union did it again for a second quarter nine percent per annum dividend. The dividend was credited to the members' share account on June 30...Congrats to Paul Tomonari, director of sales for the **Wailea Beach Hotel**, for his election to president of the Hotel Sales Management Association, Hawaii Chapter.

SENSATIONAL SUNRISE—"Some people take one, two. Some people drink four. You can drink it all night. For me, it's a healthy drink." That quote from Gene Sulit, bartender at The Arizona Biltmore, in an August FOOD & WINE magazine article featuring Sulit's sensational recipe for Tequila Sunrise. For sunrise fans, here's Sulit's "secret" formula: ½ ounce grenadine, 1¼ to 1½ ounces of tequila, 4 ounces (½ cup) fresh orange juice, ½ ounce Cointreau or Triple Sec, ½ scoop (approximately ½ cup) crushed ice. Pour grenadine into the bottom of a short-stemmed glass. Whirl all other ingredients in a blender for two seconds only. Pour slowly into the glass so it won't disturb the grenadine. Garnish with a round of lime or orange, slit and perched on the lip of the glass. To your health!



BAYSHORE INN-ers

FRONT! correspondent for the Bayshore Inn is Gordon Stewart. You can contact Gordon at the hotel's public relations office, extension 320, with your input for FRONT! (All other WIH people, submit FRONT! items to your local correspondent listed below):

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