

Western Hotels, Inc.
Front!

VOL. 11, NO. 2
APRIL-MAY, 1957



Front!

**Goes to the
HAWAIIAN VILLAGE**

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SMILES OVER THE RAINBOW

BASIL MIAULLIS, executive assistant manager of the Rainbow Hotel, Great Falls, Mont., greets a smiling Canadian guest with the official key to the new Rainbow, over which all employees are smiling.

For over a year The Rainbow has been undergoing additions and improvements. Now the hotel offers the finest of modern, luxurious facilities.



PRE-WESTERN HOTEL SOLD

Maltby & Thurston Hotel Right to be Razed

THE RIGHT HOTEL, ancestor of Western Hotels, Inc., at the corner of First Avenue and Columbia St., Seattle, was acquired recently by the Bank of California, which plans to raze and replace it with a parking garage for 150 automobiles.

This is the first hotel acquired jointly on a 50-50 basis by S. W. Thurston, president of Western Hotels, and H. E. Maltby, 1st vice president, April 11, 1911.

They began their hotel career earlier in 1903 in the National Hotel, owned by Mr. Maltby's mother,

and by the time they purchased The Right, had formed a working background of the business. Since then they have parlayed their experience and acumen in the field into what has become Western Hotels, Inc., one of the fastest growing hotel families in the country, flexible and progressive.

The 24th and most recent addition to the group, The Hawaiian Village in Honolulu, is the greatest contrast that can be made to the old Right, or any other Seattle hotel of its day, with its south seas setting, fabulous features of every possible kind.

FRIENDLY FINLEN LIGHTS UP THE SKY

A REAL DARB is manager James E. Durham's description of the new roof top sign recently installed atop the Finlen Hotel, Butte. It can be seen for miles and is, he reports, another step in getting the friendly Finlen on the map.



ONE AND ALL of the above housekeeping department members and "the gals who make it tick," according to Finlen manager Durham, are loyal, cooperative and merry. Front row, from left: Mary Riggins, Ann Burley, Leona McNeerney, housekeeper; Amelia Lucero, Olive Ball and Elizabeth Griffin. Back row, from left: Tena Richards, Mary O'Neill, Gertrude Holland, Val Ranger, Josephine Kirby, Mary Benoit, Mary Ann Gross and Mollie O'Halloran.



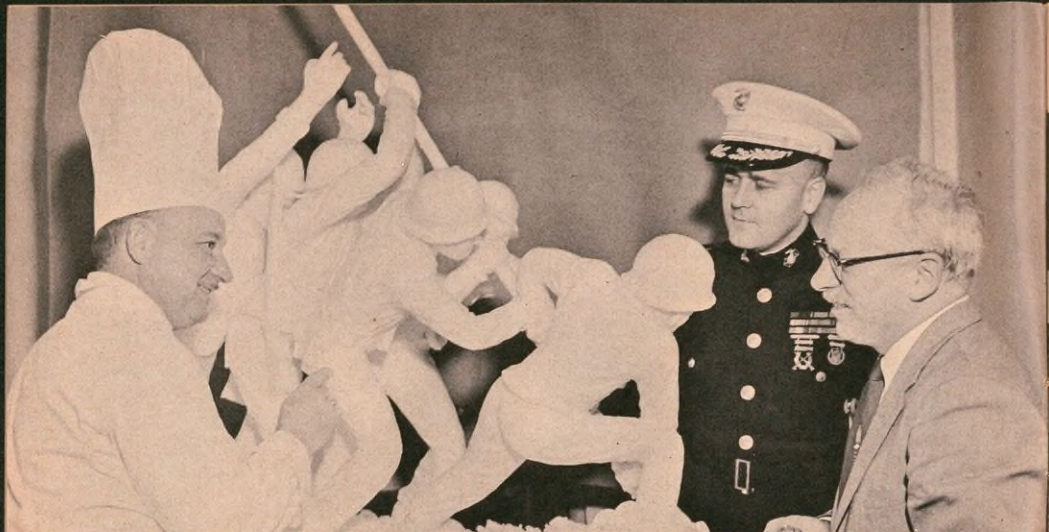
GREEN, GREEN, GROWS THE DAVENPORT COFFEE SHOP

GREEN, claimed by some of the staff of the Davenport Hotel to match the folding ready, is the new color of the checked table cloths of the Coffee Shop table cloths as well as uniforms of the waitresses. Compliments from patrons who have enjoyed the new dinner service have been many. Above, from left, are the girls in their new uniforms; Catherine Thompson, Lyla Smith, Zelfa Grabeldinger, Connie Almeida, hostess Lela Owsley, Ann Rudolph, Elaine Larson, Hazel Perez and Neva Hubbard.



ON THE JOB

PLANS FOR 26 new rooms are discussed by three Davenport Hotel employees in Spokane in an on the job consultation. Above from left are Owen Teague, Harry Mullikin, former resident manager, and Vic Smith, building superintendent.



DEBES' MARINES WIN INTERNATIONAL FAME

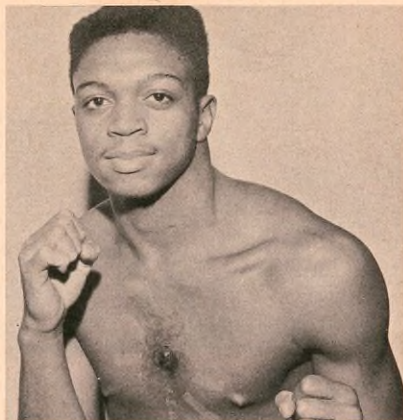
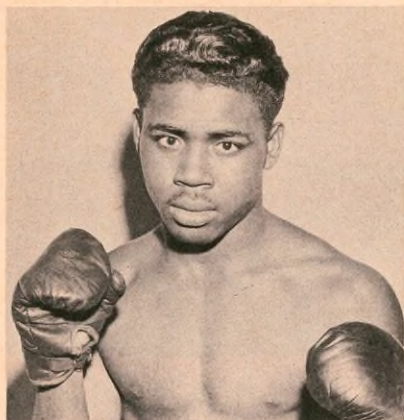
PAUL H. DEBES, chef of the St. Francis Hotel, San Francisco, received international publicity when he won a blue ribbon for his 275 lb. tallow replica of the familiar photograph of the Marines' historic Iwo Jima flag-raising. The award was made during Northern California's Annual Culinary Arts Exhibits held in San Francisco. Here is Debes, left, with Marine Major W. K. Zaudtke, center, and Joseph Rosenthal, Associated Press photographer who snapped what turned out to be the most famous photograph taken during World War II. The superb replica was displayed at the Fox Theatre in San Francisco for the duration of the picture, "Heaven Knows Mr. Allison," at the request of The Marine Corps.



ALOHA, MARY! Western Execs Load Secretary With Blossoms

WESTERN EXECUTIVE VICE PRESIDENT Edward E. Carlson, left, and Western vice president W. W. Shields saw to it that Mary Bryant received the full flower treatment when they loaded her with leis on her vacation spent at The Hawaiian Village. Blond Mary quickly became honey brown and a Village booster before returning to her typewriter in the Western Executive Suite in The Olympic Hotel, Seattle.

MULTNOMAH CHAMPS



2 BUS BOYS IN GOLDEN GLOVES

Portland Hotel Boasts Brace of Golden Gloves. *Hugh Williams*, left, and *Johnny White*, right both work as bus boys in the dining room of the Multnomah Hotel, Portland, both work out at the Knott St. Community Center and both fought in the Northwest Golden Gloves this year in Seattle.

Williams was born in Homer, La., is 20 years old, a graduate of Portland's Jefferson High School and has been fighting for 2 years. He has won 15 of 20 fights and is a light heavyweight at 175 lbs. He went to the semi-finals in Seattle in his first Golden Gloves appearance.

White is a Portland boy who graduated from Roosevelt High School there and, unlike *Williams*,

is married and the father of one child. He has been fighting for 9 years, having started under the Mickey Pease Pals Club, as did *Williams*.

Out of 250 fights *White* has lost but 30 and has never been knocked out. He works under Clyde Quisenberry at the Community Center and has won the Northwest Golden Gloves welterweight championship 3 straight years.

FRONT is indebted to *Hal Carey* for the photographs and to the Oregon Journal sports department from which he borrowed them.

Carey also reports that the working record of both boys matches that of their ring work—it is good.



CASCADIAN EMPLOYEES recently honored included those above, who are, from left, front row: Ann Pilgrim, Irma Edes, Lillian Messersmith, Ella Johnston, housekeeping department; Ann Phillips, housekeeper; Ellen Christenson, laundry; Jossie Grier, head banquet waitress; Bertha Houck, head pantry lady; Viva Munch and Lois Jackson, waitresses, and Iva Herzer, housekeeping department. From left, back row are Larry Trudell, lobby porter; Robert W. Dupar, former manager, now at the Davenport; Bob Fairchild, bellman; Oren Dodd, laundry; Sig Larson, cooks helper; Gordon Bass, Western Hotels vice president; Roland Richter, new manager; Jim Spence, head bellman, and Raymond Dodge, assistant manager.

30% OF CASCADIAN EMPLOYEES HONORED

At least 30% of the Cascadian Hotel employees were honored at the recent award dinner held in the Regency Room, according to assistant manager and FRONT correspondent *Raymond Dodge*. Seven, *Sigmund Larson*, *Lillian Messersmith*, *Lois Jackson*, *Bertha Houck*, *Ann Pilgrim*, *Dena Netz* and *Jossie Grier* received new awards this year.

Robert W. Dupar, manager then in transit as resident manager of The Davenport, greeted and bade the honorees adieu, while *Gordon Bass*, vice president made presentations.

Incoming manager, *Roland Richter*, was programmed for "Remarks," and, true to the do-it-yourself trend of the times, entertainment was described as "Songs a la Carte."

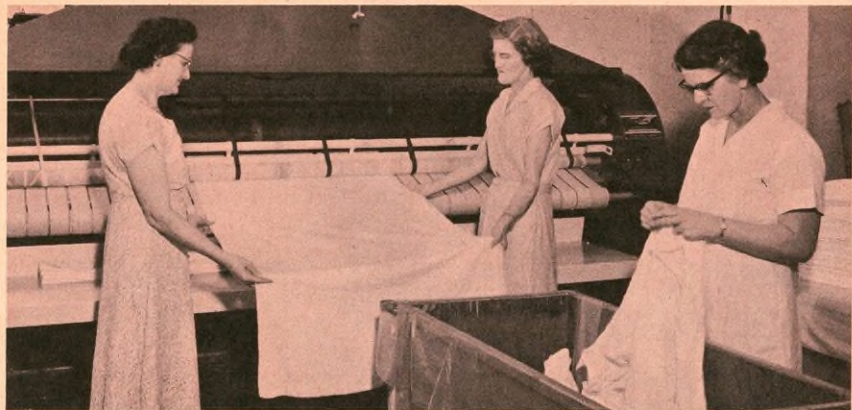
Dinner included crab cocktail, tossed salad greens, New York steak, baked

potato with hot cheese sauce, broccoli Hollandaise and filled whipped cream swans.

Service awards for 5 or more continuous years of loyal service followed the dinner, a feature in itself, with *Oren Dodd*, a 17-year man, receiving the single 15 year award.

Ten year awards went to *Carrie Colson*, 14 years, *Ellen Christensen* and *Roland Richter*, 11 years; *Sigmund Larson*, *Lillian Messersmith* and *Lois Jackson*, all of whom attained the 10 year mark.

Five year awards were doled to *Robert Fairchild* and *James Spence*, 9 year men; *Iva Herzer*, 8 years; *Robert W. Dupar*, *Gladys Lacina*, *Ann Phillips* and *Larry Trudell*, 7 years; *Irma Edes*, *Viva Munch*, *Raymond Dodge* and *Ella Johnston*, 6 years; and *Birtha Houck*, *Ann Pilgrim*, *Dena Netz* and *Jossie Grier*, who have ticked off 5 years apiece.



CASCADIAN SUDS FOAM AGAIN AFTER 11 YEARS

NEW LAUNDRY INSTALLATIONS have been completed at The Cascadian Hotel, Wenatchee, giving it facilities which it has been without since 1946. To two employees the revival of the hotel's laundry recalls other years when they both worked there. Above are Dena Netz, left, and Ellen Christensen at the mangle, while Genevieve Norton gets another sheet ready to go through. Below are Oren Dodd, lower left, putting a load of laundry in the dryer, while houseman Raleigh Craft looks on. Oren has been with The Cascadian for 17 years, and Ellen Christensen 11. Both worked in the earlier Cascadian laundry. At lower right is Ann Phillips, Cascadian housekeeper, who has taken over the job of laundry supervisor with enthusiastic pride in the work of her staff.





Prize Weekend Enjoyed at Benson

DORIS BOWDEN, above, left, reservation secretary for the Benson Hotel, Portland, saved up her prize of a weekend on The Benson until Pat Ryall, right, could enjoy it as her guest.

Pat, formerly a Benson telephone operator, is a Radiowoman in the U. S. Navy, and really enjoyed the posh service.

The weekend was a prize Doris won last fall at the annual employee's Bingo Party, and she waited to use it during Pat's first leave after joining the Navy a year ago. The two, full of girl-chatter and delighted laughter, spent an exciting Saturday evening beginning with dinner in the appropriately glamorous London

Grill, then were out on the town. Sleep undisturbed and the luxury of ham and eggs and hash browns in bed, served by favorite room service waiter, *Denny Mayo*, rounded off the prize weekend in sleepy coziness.

Pat has found exciting things can happen to a Radiowoman. While stationed at Bainbridge, Md., she was discovered by Navy scouts looking for talent to appear on Ed Sullivan's TV show. Her voice and personality won out over approximately 10,000 entrants. Since that appearance, the Naval group to which she was assigned has toured major American cities repeating its Sullivan show.



Western Reservations Gain in Mayfair Hoteletype Office

ELLEN BRIDGFORTH, above, left, and Lois Shattuck, recently were moved from the lobby of the Mayfair Hotel, Los Angeles, to a 2nd floor office of their own.

The new Western Hotels Reservation Office was created because of the rapid increase in volume of outgoing reservations, which have made it the 2nd largest Western office of its kind. Since the girls, who operate two Hoteletype machines began their work, they have watched reservations rise from 800 outgoing reservations a month to about 2500. In the foreground of the photograph is the new automatic taping equipment which transmits pre-taped messages at the rate of 60 words a minute, and not a second too fast, according to the busy young women.

Both find the new office to their liking, feeling it protects them from lobby distractions, and the relief of "No more

directing people to the washroom."

The move to the new office was made without interruption of their service. The only improvement the girls feel that could be made on their present quarters is a swimming pool.

Ellen came to The Mayfair in 1954, and has spent her entire career at this job, and has watched the tremendous growth of its office. She is "Miss Aloha" of the Los Angeles area, and as such, is an expert on accommodations and activities in Hawaii.

Lois, who comes from Cleveland, Ohio, and was last year's first prize winner of \$500 in the suggestion contest is the mother of three children, which soon will be four. She joined The Mayfair staff as reservation secretary in 1955, but now devotes her full time to Western Hoteletype reservations.

Lillian La Chapelle Elected

LILLIAN LA CHAPELLE, housekeeper for the Benjamin Franklin Hotel, Seattle, recently was elected secretary of the new Western District of the National Executive Housekeepers Assn.

The meeting, which included hotel and hospital representatives from West Coast Chapters as well as from the N.E.H.A. board, was held at The Benjamin Franklin.

Above, from left, are *Mrs. La Chapelle*; Mary Webb, 1st vice governor; Margaret Cox, governor, and Mildred Chase, who installed the new group.

For 11 years *Mrs. La Chapelle* has served The Benjamin Franklin, hiring janitors, maids, painters, engineers, overseeing decorating, and generally maintaining a clean, tidy and pleasant atmosphere for guests. About 50 employees work in her department, some of whom have been busy installing new carpets and working on three new suites.

Mary Dooley tells all on T.V.

MARY DOOLEY, housekeeper for the Multnomah Hotel, Portland, made a recent appearance on KGW, ABC television station, and gave her own true story account of her department.

According to *Hal Carey*, who submitted her facts to FRONT, she did The Multnomah proud. Above, she is at left, with Fred Eichhorn and Nancy Wells of KGW during her interview.

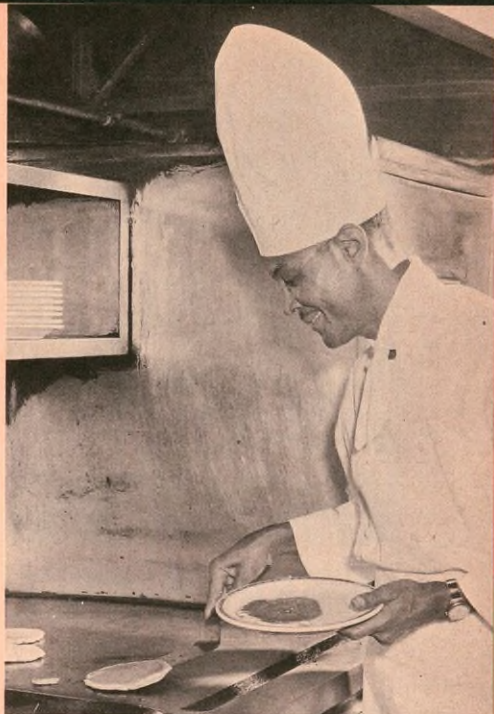
To housewives who watched the daily program, hers must have seemed a staggering job, even with 90 in her department.

There are 620 beds which must be made up every day in 500 guest rooms which must be cleaned. Every month 20,000 bath towels are used plus 30,000 hand towels.



Wild Rice goes like Hotcakes

GRAYTON SANDERS, known as Speedy because of his fast work with the spatula, is shown flipping wild rice pancakes at the griddle. The delicate new flavor of the old American dish is winning fame among guests at the Cosmopolitan Hotel, Denver, and are fast making the new pancakes old favorites on the breakfast menu and stepping up Speedy's production tempo.



New Job for Mrs. Roblin

MRS. LULA ROBLIN is the new executive housekeeper of the Cosmopolitan Hotel. Before assuming her new position, Mrs. Roblin was at the Beverly Wilshire Hotel in Beverly Hills, Calif., helped to open the Chinook Hotel in Yakima, where she set up the housekeeping system and acted as executive housekeeper at the Exeter Hotel in Seattle for many years. Mrs. Roblin attended the Lewis Hotel Training School in Washington, D. C., and interrupted her hotel career during the war to join the W.A.C.'s.





Hawaiian Week Promotion Break

THE OUTRIGGER, in the Benjamin Franklin Hotel, benefited along with The Islands during Hawaiian Week, when KING-TV produced a remote show from the atmospheric restaurant. Above is manager *George M. Olsen*, adjusting leis (flown in by Pan American World Airways) for Cherie and Bill Corcoran, whose King's Kamera show moved into The Outrigger, chosen as a perfect background for the troupe of Hawaiian entertainers which toured the Pacific Coast to plump for Island tourist trade.

KING officials and wives, many copy from recent visits to Honolulu sunspots, such as the Hawaiian Village, and prominent Seattleites ringed the Tiki room watching the native dances, eating Outrigger Chinese food and listening to

Hawaiian songs. The KING and Outrigger crews worked deftly to serve luncheon guests and viewers without one catastrophe in the tiny space jammed with technicians, cables, lights, entertainers, waiters and busboys with carts of food swinging in and out of it all to and from kitchen and the mash of tables. While the show for the camera was gratifying indeed, it was that in and around it which exhibited sheer virtuosity.

Two nights before The Outrigger also profited by the appearance of George Kainapau, from the Hawaiian Village, and other singers who appeared there during the pre-dinner cocktail hour to a packed house.



Front goes to the Hawaiian Village

VETERAN RESORT VISITORS, used to bountiful service, luxurious scenery and settings are bowled over on their first visit to the Hawaiian Village Hotel.

Created by Henry J. Kaiser and Fritz B. Burns on what 2 years ago was 18 acres of seedy property edging Waikiki Beach, the 24th Western Hotel probably offers more glamour, exotic food, surroundings, sun, diversified distractions and entertainment than any resort anywhere.

Above is the new 14-story Hawaiian Village Hotel building, with Waikiki's top night club, the Tiare-Tahiti Room, and including lounges, shops, accommodation offices and large lanais gracing its guest rooms. Below is the new A.A.U.-size swimming pool and nearby is the largest, finest beach

on Waikiki, complete with sand sifter to keep it clean. The new building brings guest room total to almost 600.

The range of entertainment includes authentic luaus held in the Tapa Room and the garden pool area adjacent. A private lagoon adds romantic allure to the premises. There are five swimming pools, a private fleet of twin-hulled Catamarans and El Toros, private dock facilities, rhythmic and scintillating entertainment, dancing and prizes for pretty, silly and authentic Hawaiian costumes worn by guests.

The Hawaiian Village can be anything one desires, providing rest and repose, sun and shade in the most tropically beguiling location. It can mean activity, fun, gayety, recreation and laughter. Whatever one desires, it is unforgettable.

Hawaiian Village



ONLY AVAILABLE at the Hawaiian Village Hotel is water skiing on Waikiki Beach. In the background is Village catamaran skidding toward Diamond Head.

SUNNING AND SWIMMING on the white sands of Waikiki Beach at the Hawaiian Village can be varied by a variety of boating surf riding, sailing, and skimming on Catamarans. Right are guests enjoying outrigger canoeing with famed Diamond Head in the background.



The most revolutionary structure on Waikiki Beach is the Hawaiian Village Hotel's auditorium built of Kaiser Aluminum. Available for concerts, shows, etc., the amazing domed building seats 2000 persons and greatly expands the complete convention facilities of the Hawaiian Village Hotel.

The new Tiare-Tahiti Room, featuring Tahitian decor and entertainment. This is only one of a number of dining rooms and bars. Others include the Tapa Room, the Shell Bar with its shell mural of multi-colored shells set in a sand relief behind the bar and the Seaside Bar, yet another room set off by Tahitian atmosphere and entertainment. Favorite of many guests after sunning on the sands is the Ale Ale Kai, comfortable room adjoining the Seaside Bar.



FIFTH AND NEWEST of five pools at the Hawaiian Village is this A.A.U.-size swimming pool situated below the new addition.

2 ... most dazzling of resorts





Georgia Chefs Top Culinary Canadians

COP TOTAL OF FIVE PRIZES. The Hotel Georgia, Vancouver, B. C., won five awards at a culinary competition held by the Canadian Restaurant Association. Above are, from left, pastry Chef Hans Kielkopf holding a bowl awarded for a sugar basket made by W. Hofstadter; assistant manager Charles Indermuehle, holding a silver tray for first prize in cold buffet work, at which the Georgia staff was particularly hot, and chef Xavier Hetzman holding a plaque received for over-all excellence of The Georgia display. The shields held by Kielkopf and the ribbon held by Indermuehle represent third prizes for individual items.

Owyhee Assistant Manager



JACK HYDER, assistant manager at the Hotel Owyhee, has spent 18 years in the hotel business, the last 4½ of which have been with Western Hotels, Inc. After leaving William Jewel College in Liberty, Mo., he began his career by working for Eppley Hotels. After serving in the U. S. Navy in World War II and in the Korean War, Jack and his wife, Anne went to Boise in 1949. They are the parents of two boys and a girl. Before joining the Owyhee staff, Jack was with the Hotel Boise. He is an active member of service clubs and aware that a better community builds better business.

OASIS CHEF

Cook of many climes

IN A PLAY for the dinner business of home owners in Palm Springs, The Oasis Hotel public relations girl, Beth Scott, did a feature on *chef Benny Barron*, for the Villager as a means of reminding them that they may entertain houseguests at The Oasis.

Barron has made eating at The Oasis a superlative pleasure. Born in New Orleans of French and German descent, he began work as an apprentice in the old St. Charles Hotel. His various posts have made him a far flung reputation, since he has cooked in such hotels as Myrtle Bank, Kingston, Jamaica; Del Prado, Barrenquilla, Columbia, S. A.; Continental Hotel and Firpo's restaurant, Calcutta, and traveled throughout Europe cooking in France, Germany and England in the manner of a gastronomical troubador. Barron's European apprenticeship was served in the Imperial Hotel in Vienna.

During his international years *Barron* sailed as chef with the Great White fleet out of New York to Central and South America.

Among famous palates acquainted with *Barron's* dishes are those belonging to General Douglas MacArthur, Clark Gable, Mae West and two familiar Palm Springs visitors, Louella Parsons and Liberace (there is no evidence on hand, however, that he formed cakes or cutlets into the shape of a piano for the latter.)

When Chief Justice Earl Warren took his daughter "Honey Bear" to a nearby hotel following her attack of polio, *chef Barron* personally supervised her diet. Her recovery was complete.

The Oasis chef is happy at his post. He stated recently, "I have worked with noted managers throughout the world, but find the cooperation with the kitchen *Mr. (Dewey) Metzdorf* gives makes it a



CHEF BENNY BARRON

pleasure to work at the Oasis and with a manager of his caliber. The success of any operation is team work with the management and the kitchen."

Barron is enthusiastic also with praise for his second cook *Stanley Krainz*, with whom he has worked for 5 years and complimented head baker *Richard Tauche* and purchasing steward *Joseph Drott*. The latter recently was awarded his 5-year service pin from Western Hotels, and like *Tauche*, has worked with *Barron* for 2 years.

Married and the father of 2 daughters, *Barron* likes to relax fishing and hunting or, getting closer to his work, reading and studying the works of Escoffier. He belongs to "Chef de Cuisine" in Los Angeles and Chicago, and to "American Federation of Cullinary Workers of New York." His great interest is that of originating and perfecting dishes out of the ordinary, including his Baked Boneless Squab *Annas*, a favorite with Oasis dinner hosts.



Francis Drake Grandmother Toasted

MRS. LILLY HOSEIT, waitress at the Golden Hind in the Sir Francis Drake Hotel, San Francisco, was toasted recently for becoming the grandmother of twin boys—6 lbs. 5 oz., and 7 lbs. 11 oz. Heading the congratulatory delegation is Edward C. Sequeira, standing center, left, new general manager of the hotel. With him as luncheon guests are department heads from the St. Francis Hotel.

Hotel Boise Ices Native State



MRS. GEORGINA TUCKER came up with a novel dessert after consulting with the Idaho Creameries when the Idaho Daily Statesman entertained incoming Legislators at the Hotel Boise. An ice cream cake 5 feet long, 8 inches thick and of approximately 16 gallons of ice cream was shaped into the State of Idaho, complete with county boundaries. Each county bore a little banner listing its State Senator and Representatives as well as candy symbols of its resources, such as timber, big game or special crops, such as sugar beets and potatoes. Here Mrs. Tucker keeps an indulgent but wary eye on the inquisitive fingers of hotel manager George Horning, sizing up chances for a little taste of sugar, sugar beet or an inch of county line.



Newhouse Service Award Dinner

NEWHOUSE EMPLOYEES pictured above represent a total of 528 years with the Newhouse Hotel, Salt Lake City, and with Western Hotels. Willard E. Abel, Western vice president, made the 43 awards at the banquet which was held in the President Suite.

Davenport Eases Newsy's Cold



VIC SMITH, building superintendent of the Davenport Hotel, Spokane, is a practical doer. When he learned that Newsman Mead, above, was shivering at his vendor's stand in front of the Matador Room, he was quick to run an electric line into the news station to alleviate the below zero weather, connecting it to an electric heater. Apprized of Mead's chilly state, others of the Davenport personnel combined efforts to make him the most envied news house in all Spokane. One was Sherry Lowder, Matador waitress, shown bringing him a cup of steaming coffee.



HOOPSTERS CONQUER BUT DO NOT STOOP IN GUN ROOM

MYRNA GARNER, Gun Room waitress of the Cosmopolitan Hotel, Denver, was bowled over by three members of the Phillips "66" basketball team who attended the basketball tournament in Denver. She was so impressed with the athletes who looked like heroes in a Texas joke that she asked for and received their autographs on a menu. From left they are Burdy Halderson, Chuck Darling and Jerry Harper.



COSMOPOLITE PROMOTED

JACK ELLIOTT New Purchasing Agent for Cosmopolitan

FOUR DILIGENT YEARS at The Cosmopolitan for Jack Elliott, seated at his new desk and assuming his new position as purchasing agent. Alvin Wederski, who has served as store keeper for The Cosmopolitan for the past three years, is on the job to discuss mutual problems and projects and beam congratulations. Till recently Elliott was banquet chef, but he began on a low rung when he was 14 and in high school, washing dishes for the Denver General Hospital. He and his comely red-headed wife, Chris, are the parents of two sons, Mark, 6, and Johnny, who is going on 2. Elliott is a graduate of the Denver University School of Hotel Administration.



CKWX AL FRESCO GEORGIA CHEF REPRODUCES RADIO STATION

VANCOUVER'S new radio station CKWX was reproduced in 3 dimensions, complete with shrubs and icing icicles at a lavish buffet dinner held at The Georgia Hotel. Spectacular dishes of all kinds, including a suckling pig, were artfully presented. Above are assistant manager in charge of food, Ralph Van Noy, left, and chef Xavier Hetzman, beaming from behind a tableful of alluring comestibles.

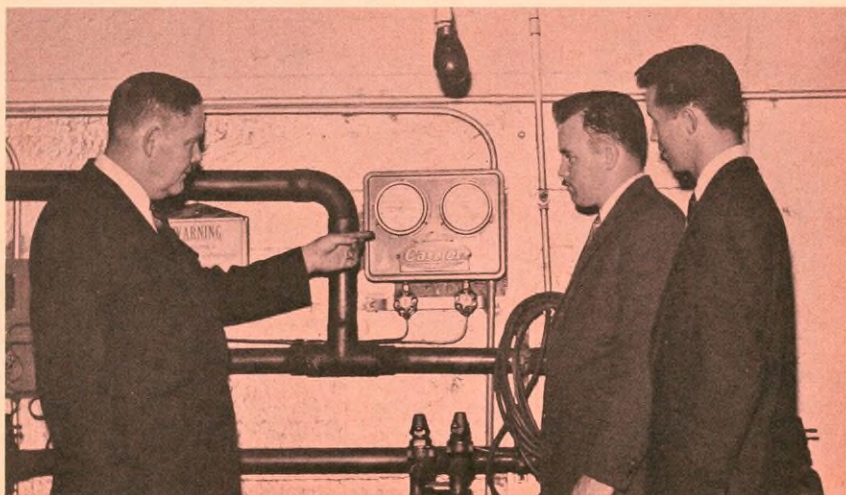


SUN BREAK. Tani Marsh, dancer, left, and Dewey W. Metzdorf, Western vice president and general manager of The Oasis, right, group themselves beneath the Palm Springs sun with Stan Jaloff and the Beachcomber Shop staff. Busy during their season, they enjoy a brief moment of relaxed camera smiling.



Students Invade St. Francis Hotel

CITY COLLEGE of San Francisco sent students to occupy 24 key stations at the St. Francis Hotel for the 5th season to learn their chosen trade through observation for a day. Above is Ira E. Smith, purchasing agent at the St. Francis Hotel instructing City College student Jay Hurburt on their nicer points of meat buying. Below is L. S. Cronander, chef engineer of the St. Francis Hotel, explaining the workings of his department to Gordon Griggs, center, and Alfred McNulty, right.





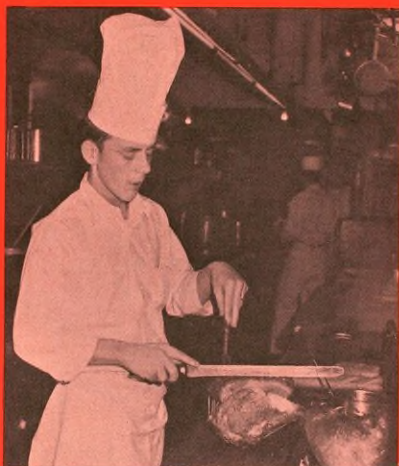
Executives Laud Frances Kmiec

FRANCES KmieC, maid at the Davenport Hotel received congratulatory letters from top Western Hotels officials for a job well done, and one which illustrates a recent thought for the day, printed in the Operations Bulletin, by catering manager of the Roosevelt Hotel, Seattle, *Forrest Dunham*: "Always try to do right, this will astonish most people and gratify the rest."

Following approved procedure of shaking out soiled linens before placing them in the laundry chute, *Frances* found a diamond ring which had been lost in bed. She questioned its owner before he had discovered his loss and learned the ring was most valuable.

Her alertness and care was responsible for the recovery.

After losing her husband in Poland during the last war, *Frances* came to America as a refugee sponsored by the Catholic Charities Program to become a first class citizen and employee.



Davenport Trainee Apt

FIRST G. I. to take advantage of the training course offered by the Veteran's Administration in The Davenport kitchen is *Patrick LaFave*, who will train under chef *Dean Atkinson* for 36 months for instruction, supervision and grading. Spokane born, *Patrick* is a graduate of John Rogers High School and is recently returned from West Coast duty with the Coast Guard.

CLEVER COSMO QUOTES

"It's time to go home. I'll now turn on my hearing aid." Kiman Kefales, bar mgr.

"If you don't do more than you get paid for, you will never get paid for more than you do." Tony Rupy, bus boy.

"Courtesy is contagious, let's start an epidemic." Louie Martinez, waiter.

NEW RAINBOW KEEPS OLD FRIENDS

*Retains
Relaxed
Air*

EVER SINCE THE RAINBOW Hotel opened in 1911, when champagne flowed like talk, it has kept its place as a center of the social and business life of Great Falls.

There were 140 rooms which accommodated the needs of the growing Electric City, and its central location maintained its position as a community hub through the years.

Now that Great Falls has grown, The Rainbow, too, has felt the need to expand to keep astride of its city, and in November of 1956 a 96 room annex, complete redecoration of the lobby and the radically new Silk & Saddle specialty room and bar were begun. The dining room, has had its white marble floor carpeted and received new, more intimate color and mo-



tifs, under the direction of Arthur Morgan.

Splashing colors of silks from famous racing stables highlight the walls of the Silk & Saddle where colorful menus invite diners to enjoy the Winners Circle sandwich, or the new flaming dishes. Forthcoming for the enjoyment and edification of guests there is the Tip Sheet, a daily publication of "Today's Best Bet" in beverages, and an in-room brochure outlining the advantages of the new Rainbow Hotel.

No matter how new and smart are the appointments of The Rainbow, however, they are kept keyed to friendliness so that its prideful citizenry still feels at home, cattle buyers, ranchers, etc., and welcome in indigenous high-heeled boots and outsize hats.



JOE CALLIHAN, Rainbow Hotel manager, center, muses over a sauce flambe being prepared at table in The Silk & Saddle, where Don Moore is responsible for the immaculate service, which is becoming a mecca for shutter-bug guests, challenged by its brilliant hues. Basil Miaullis, executive assistant manager, and Charles Miles, Montana born bartender takes equal care to see all goes well in their specialty room.

Western Hotels Wins Advertising Awards

High honors were awarded Western Hotels, Inc., 1956 advertising recently in two competitions—one sponsored by the Advertising and Sales Club of Seattle, and another by the Art Directors Club of Seattle.

The Advertising and Sales Club singled out Western Hotels "For Excellence in Advertising" and awarded it top prize as the best over-all campaign in its category. The award, announced at a banquet concluding the competition, was accepted by Gordon Bass, vice president of Western Hotels.

The second distinction was given by the Art Directors Club for three pieces of Western Hotel advertising art and included one "Special Merit" and two "Merit" awards.



REFUGEES TRAVEL WESTERN

Use Travelcard Throughout

DOROTHY AIRTH, front office cashier of The Olympic Hotel, Seattle, greets Mr. and Mrs. Eugene Sermley, Hungarian refugees, who are touring the country on Travelcards to acquaint themselves with America and as a card promotion. At right is Western vice president Charles Hunlock, benevolently watching proceedings.



EDWARD FORSTER, assistant manager of The Cosmopolitan led off a series of food demonstrations on KBTB TV high-rated Jill Ferris show. He outlined a series of colorful decorations suggestions designed to add mealtime magic to the simplest table setting. Above he is showing Jill his Copper and Lace setting. Bill Wong of The Outrigger followed with a step-by-step demonstration on the preparation of Trader Vic's Indonesian Lamb Roast.

Cops Cop Copped by Pat Griffith, ROOSEVELT HOTEL

I will now relate to one and all,
A recent event that took place in the hall,
Sometime ago upon the second floor.

A guest attempting to imbibe,
Who had previously been cast outside,
Decided that his thirst did call for more.

Club 214 was his intention,
However, I would like to mention,
The man in 211 left an open door.

The guest then in a drunken state,
A dastardly crime he did perpetrate,
In 211, he took things galore.

He helped himself to coats and suits,
To pens, desk sets, and rubber boots,
And stumbling, mumbling out the door he tore.

Then all at once we heard a shriek,
And like a lightning flash did streak,
The man from 211, right outside 204.

Round and round, as I recall,
He chased the culprit down the hall,
His anger high, boy he was really sore.

As confusion reigned, and much commotion,
A maid rushed in and with emotion,
Cried, "Who's that man inside the elevator door?"

Just then the man from 211 came,
And caught the culprit by his mane,
Then rushed him in his office with a roar.

A series of noises we did hear,
Why did you go and take my gear?
The man in 211 did implore.

The culprit cried and sobbed in pain,
But tears and lies were all in vain,
As coppers came and hauled away the boor.

Through all of this I've drawn conclusion,
That open doors can cause confusion,
Says Bob Metzdorf, they'll be locked for ever more.

METZDORF CHIEFS HOTEL CONVENTION

BOB METZDORF, Manager of the Roosevelt was recently appointed Chairman of the Washington-Oregon Hotel Association Convention which was held in Seattle, April 25th through the 28th. Among the speakers was

Edward E. Carlson, Executive Vice President, of Western Hotels. The Convention theme was "Progress: Patterns and Prosperity." One of the convention highlights was a six hour cruise on Puget Sound, climaxed by a salmon barbecue.

Going Western...

CHEF EDGAR FELTAULT, upper left, is the new executive chef at the Mayfair Hotel. Recently of The Cascadian, *Feltault* joined Western Hotels 7 years ago, going first with the Owyhee and then to The Cascadian for 3 years. A first class pastry chef, he plans to feature fancy French pastries as part of the poolside buffet luncheon currently being planned as an additional Mayfair food service. *Luke Hingnen* has been promoted from bus boy to waiter at The Outrigger, Benjamin Franklin Hotel, as has *Hong Gee Chek*, who is now training for his new position. New Outrigger bus boy is *Wing Lee*. The following letter was received from Mount St. Michael's by The Matador in the Davenport Hotel: "I would like to extend my congratulations to you for having not only such an excellent restaurant with superb food, but also for having such trustworthy, honest and amiable employees. It so happened that my family and I had dinner last Monday evening at The Matador and were overcharged \$7.00 for our meal. The next evening a Scholastic and his family were dining at The Matador and our previous night's waitress gave them the \$7.00 to be returned to me and with full explanation. I have forwarded this money to my family in California. I know they will be looking forward to returning to The Matador on their next trip to Spokane and to personally thank the young lady, *Miss Leora Moffatt* for her excellent service and for her sense of honesty." Lower left is a drawing of last month's Front's cover girl, Daffodil Princess Evelyn Strandley, by Olympic elevator operator *William Jack Le Sage*.

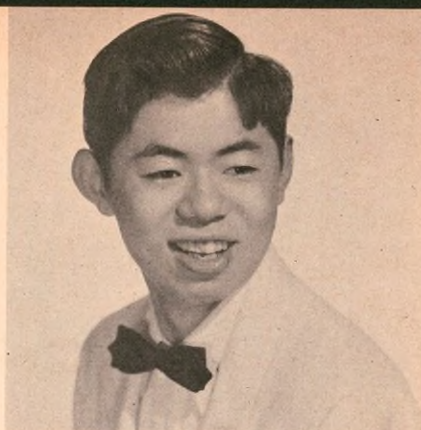
MR. AND MRS. SABURO MORISHIMA, of the housekeeping department, Benjamin Franklin Hotel, are proud of their 18-year-old son, James, upper right. He was named the Wash-

ington State winner of the Elks National Foundation's Most Valuable Student Scholarship contest. Earlier he won the local Seattle Lodge contest and \$200, while the new honor brought him \$400 and a chance to win \$1,000 more. The contest is based on scholarship (James is a "straight" A student) citizenship, personality, leadership and patriotism. Playing the role of Good Samaritan, *Douglas Schroeder*, night clerk for the Maurice Hotel, San Francisco, tried to assist his landlady by placing a ladder to her window and to climb in and unlock her door for her. He was so unnerved at entering a woman's boudoir in this dashing way that he fell backwards upon reaching the window and is now recovering from back injuries in hospital. *Everett Jordan*, lower right, clerk at The Cosmopolitan, is pioneering a new training course there. After work he spends time in the storeroom, to learn that department, and he will circulate through all departments on a schedule laid out by general manager *Tom Lee*, a plan which will provide him with a solid working knowledge of the hotel's operation. *Jordan* is a graduate of the Hotel and Restaurant School at Denver University and came to The Cosmopolitan in March, 1956. *Paul Mattuecci* was given an orange 10-gallon hat by Rainbow personnel when he left his post there as auditor and assistant manager to join the accounting staff of Western Hotels executive staff. New Rainbow auditor is *Vi Adolphson*, who previously worked in the auditing department as cashier bookkeeper.

After hearing an encouraging financial report at its January meeting The Cosmo Federal Credit Union of The Cosmopolitan, members voted a 4% dividend for 1956. This is the second consecutive year a dividend of this size has been paid in



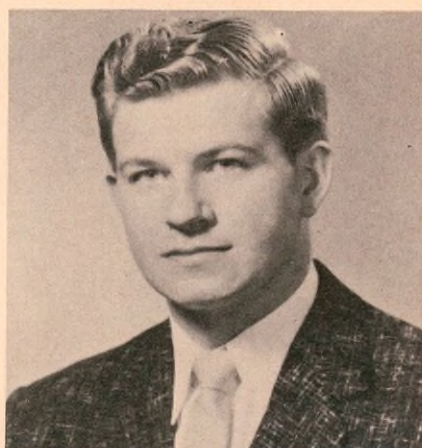
CHEF EDGAR FELTAUT



JAMES MORISHIMA



FRONT cover girl by WILLIAM JACK LE SAGE



EVERETT JORDAN

the Credit Union's 3 years of existence. New officers elected are A. K. Beard, assistant manager of The Cosmopolitan, president; Marvey Thompson, waiter, vice president; Myrna Garner, waitress, secretary; Joe Rapp, waiter, treasurer; Eva Board, elevator pilot, educational director. The Credit Committee is now composed of Thomas DeSantis, valet; Juanita Moring, assistant housekeeper; George Rothweiler, carpenter. Supervisory Committee members are Justine Gray, waitress; Helen Prowers, cashier; Mae Minor, telephone operator. Helen T. Eckersley new catering secretary at the

Newhouse. Helen is doing a terrific job and her gracious personality makes many friends for the Newhouse. Mildred Futrelle, new reservation department secretary for the Mayfair and a native of Louisville, Ky. Tom Sneberger is now assistant manager in charge of food and beverage at the Winthrop. He previously filled the post of assistant manager in charge of food at the Northern where Arthur Chapman has been promoted to assistant manager in charge of food and beverage. Formerly he was assistant liquor controller of The Benson.

