



May, 1968

## S. W. Thurston, Sr. WIH Founder, Dies



**ALTHOUGH** no longer as involved in its activities he maintained a keen and devoted interest in the company he had helped found. To many of the younger employees, his old fashioned courtliness, combined with a failing eyesight, made him appear almost shy or reserved when encountered in the corridors or in an elevator. At noon, his erect, well-groomed and familiar figure could be seen strolling briskly across downtown Seattle to the Benjamin Franklin Hotel where he often went for lunch.

Then on Friday, April 6, the Western International Hotels family was greatly saddened to learn of the death of this most beloved family member, Severt William Thurston, Sr., a company founder, and former WIH president and chairman of the Board.

Thurston began his career in show business as an acrobat with a traveling show. His most successful act, however, was the fortunate leap from show business to the hotel business in Seattle in the 1920's. He went to work for Mrs. Maltby, owner of a Seattle hotel. Later he joined forces with Mrs. Maltby's son, Harold, and a new chapter in hotel history began.

In 1930, Thurston and Maltby joined with two other local hotel operator

(Continued on page 3)

## Ecuador Hotel Joins Western's World



A warm handshake signifies the agreement anticipating a mutually successful relationship between the Hotel Colon Internacional in Quito and Western International Hotels. Representing Western second from left is WIH Vice President Ken Mallory with Hernan Correa, President of the Colon Internacional. At far left is Hugo Deller, Hotel Director and at far right is Tommy Wright, also Hotel Director.

**THE HOTEL COLON INTERNACIONAL** in Quito, the capital city of Ecuador, joined the growing WIH family of South American Hotels in early April.

The initial announcement of the management contract for this modern 100-room luxury property was made by WIH International Division Vice-President, Ken Mallory and WIH President, Edward Carlson.

The Colon Internacional is itself a brand new property having opened its doors to the public on March 22 of this year. From its central location in Quito, banking, shopping, government offices, and the social and tourist attractions of the city are just minutes away.

Inside, its handsome facade the hotel offers the city's newest, most beautifully decorated and furnished guest rooms. Large picture windows offer panoramic views of this magnificent city known as the "Queen of the Andes."

Excellent dining is offered in each of the three hotel restaurants; the Conquistador Dining Room, the La Ronda Coffee Shop and the Colon Grill Room which also presents nightly entertainment and dancing. An added attraction is the hotel's gambling casino where guests may relax and try their luck. The Colon Inter-

nacional provinces a wide range of facilities and services including secretarial and translation service, a beauty salon, barber shop and conference and meeting room facilities for groups of 25 to 500 persons. A shopping center within the hotel provides an additional guest convenience.

Enrique Meyer has been appointed the Acting Manager. Hernan Correa is Hotel President.

**THE CITY** of Quito is one of the loveliest, most fascinating and also one of the oldest in South America. It was an ancient city even at the time the Spanish Conquistadores entered this Inca center of civilization in the 16th century. The quiet charm of the Spanish Colonial influence happily blended with today's exciting, progressive metropolis of 300,000 persons has made Quito a popular tourist and business center.

Although its location is just south of the equator, the city's 9,300 feet above sea level elevation offers a stimulating year-round climate. Its busy, streamlined airport is served by domestic and many leading international air carriers.

**FRONT!** welcomes the beautiful Hotel Colon Internacional to the Western family and a new country, Ecuador, to Western's World.

# front!

A monthly publication for the employees of

Western International Hotels  
Editorial Offices

The Olympic, Seattle, Washington 98111  
Gabe Fonesca .....Editor  
LITHO IN U.S.A.

## President's Corner



The passing of Mr. S. W. Thurston, Founder-Chairman of Western International Hotels, on April 5, 1968, marks the end of Chapter One in the corporate history of Western International Hotels. This is the successor corporation to Maltby-Thurston Hotels Inc., which he organized in 1929.

This quiet, warm, energetic, self-made man with little formal education but with great determination, was the only President of Maltby-Thurston Hotels and President of Western Hotels from its date of incorporation, December 15, 1929, to 1960.

With good partners and friends he saw and gave leadership to many changes in the hotel business during his business lifetime. The impact of his personality and leadership on many of us who have been closely associated with him, has been tremendous!

His confidence in the free enterprise system, his integrity and faith in man's ability to fashion his own destiny, created opportunities for others who helped shape this company into a truly international hotel corporation.

Life for all of us at some time must be complete. We hope, in the years given to us, that the lessons we have learned from S. W. Thurston will make life more worthwhile for those we meet and work with in our daily personal and business lives.

**Edward E. Carlson**  
President  
Western International Hotels

## Meet Your Correspondent

**JORGE SENN — Guatemala - Biltmore**

Jorge Senn, recently appointed FRONT! correspondent for the Guatemala-Biltmore, is also a newcomer to WIH.

He joined the staff of the Guatemala - Biltmore and the Hotel Camino Real as a Sales Manager on March 1. Previously he had managed the Pan American Hotel in Guatemala for two years and before this Jorge had been with Pan American Airways as Airport Customer Service Supervisor for ten years.

Jorge was born and raised in Guatemala City and attended Florida Southern College where he received a degree in Business Administration. He is married and the father of four children. A major outside interest is the collection of Colonial antiques which absorbs a great deal of his spare time. He is also very civic minded and belongs to several local and national civic groups.

Jorge was born and raised in Guatemala City and attended Florida Southern College where he received a degree in Business Administration. He is married and the father of four children. A major outside interest is the collection of Colonial antiques which absorbs a great deal of his spare time. He is also very civic minded and belongs to several local and national civic groups.

## Oades Manages Imperial Inn

Arthur Oades, formerly Executive Assistant Manager of the Bayshore Inn has been appointed to the position of Manager of the Imperial Inn in Victoria. He has replaced former Manager Nicholas North who has resigned.

Oades first joined WIH as Catering Manager with the Georgia Hotel in Vancouver in 1956. In 1963 he joined the staff of the Bayshore Inn as Food and Beverage Manager and in 1965 was appointed the Executive Assistant Manager.

## COMINGS AND GOINGS

Former Senior Assistant Manager of the Century Plaza, **Larry Morris** has been appointed Food and Beverage Manager . . . To the Anchorage-Westward goes **Louis Martinelli** as Executive Assistant Manager from that same position at the Antlers Plaza . . . **Fred Mawer, Jr.**, formerly Chief Clerk at the Olympic has been appointed Assistant Manager of the Benson . . . leaving the Benson as Front Office Manager and to the Antlers Plaza as Executive Assistant Manager goes **Kerry A. Hilaire** . . . former Purchasing Agent of the Space Needle Restaurant, **Kenneth Childs**, transfers to the Anchorage-Westward as Purchasing Agent . . . Executive Chef, **Waldo Brun** transfers from the Carefree Inn to the Sir Francis Drake . . . New Senior Assistant Manager of the Bayshore Inn is **John Egan** former Assistant Manager, Front Office of the Georgia . . . New appointments at the Georgia include **Dennis Forristal** from Front Office Manager to Assistant Manager, **George Pinske** from Chief Clerk to Front Office Manager and the appointment of **Verner Schoenberger** as Manager of the Cavalier Grill . . . New Appointments at the Continental Plaza list **Hermann Gammeter** as Assistant Banquet Manager, from Manager of the Chicago Grille; replacing Gammeter as Chicago Grille Manager is **Front Office Rooms Manager, Tom Heder**; and former Room Clerk **Bob Assaley** is upped to Front Office Rooms Manager . . . in the International Division **Jorge Senn** has been appointed Sales Manager of the Camino Real Guatemala and the Guatemala-Biltmore . . . **Michael Kalyk** transfers from Assistant Manager of the Ben Franklin to Assistant Manager of the St. Francis . . . **Robert Bushman** former Assistant Manager of the St. Francis is appointed to Director of Sales of the Washington Plaza . . . **Chuck Beauchamp** is appointed Executive Steward at the Olympic replacing Pete Belknap who has retired.

## Correspondents

This is the list of *Front!* correspondents. Please get in touch with your correspondent if you have any news for your paper:

Alameda, Michel Sauve; Anchorage-Westward, Bill Mueller; Antlers Plaza, Don Berger; Avila, Mrs. S. Guzman Blanco; Bayshore Inn, Steve Halliday; Benjamin Franklin, Gerry Gravelle; Benson, Ruth Turner; Bonaventure, Joanne Pugh; Baranof, Judy Hall; Calgary Inn, Bent With; Camino Real, (Juarez), Miss Lourdes Lopez; Camino Real (Tampico), Ilena Calderon; Caravan Inn, Bonnie Mautz; Carefree Inn, Julian Reveles; Century Plaza, Jayne Kear; Continental Plaza, Audri Adams; Conahuto-Western, Jose Luis Saavedra; Cosmopolitan, Carol Perry; Georgia Jack Scott; Guatemala-Biltmore, Tom Beykovsky; Metropolitan Airport Hotel, Jack Dallas; The Ilikai, Roberta Watson; Imperial Inn, Ian Jamieson; Leopold Analee, Brethour; The Miramar, Robert Yue; Myako, S. K. Kawana; Northern, Con Carter; Oasis, Carolyn Razzar; Olympic, Jo Braarud; Owyhee, Patsy Rice; Palace, Y. Koya; St. Francis, Jane Dillon; Sir Francis Drake, Jane Dillon; Space Needle Restaurant, Leonard Erickson; Western International Hotels Executive Office, Ruth McCloy; Western Service, Rose Shaffer; WIH Credit and Accounting, Beverly Fricke and Karla Ostlund; WIH New York Sales Offices, Lona Wong; HCA Executive Office, Martha Raho.

# Western News Notes

## S. W. Thurston, Sr.

(Continued from page 1)

groups . . . Frank and Harold Dupar and the Schmidt family hotel interests. Their idea was to operate a number of hotels, employing the various skills of each individual in the group. Thus was formed the management company success of today.

The combined skills and business acumen of the group was put almost immediately to the test during the next few years of severe depression that followed. While many other hotels throughout the country went into receivership, Western Hotels with Thurston at the helm managed to weather the storm.

In 1941, Thurston and his management team ventured into San Francisco and purchased the Sir Francis Drake Hotel. This marked a decisive point in the Company's history establishing a philosophy of growth which today has become international in scope. This is a philosophy inspired by a Thurston quotation remembered by many of his associates: "Never look back — always look ahead."

Thurston served as President of Western Hotels until 1960, when upon his retirement from the presidency, he was named chairman of the WIH Board of Directors.

## IN MEMORIAM

**Frank Weston**

On Saturday, April 6, WIH friends and acquaintances of retired officer Frank A. Weston were saddened to hear the announcement of his death.

Weston had been a member of Western Hotels since its formation and for a year before that with the Maltby-Thurston Company. He began his career as an accountant and was the first to make an entry into the books of the newly formed Western Hotels. He retired in 1966 due to ill health, at which time he had attained the position of WIH vice-president.

Weston had been a member of several civic, fraternal and professional organizations and had served as president of the Accountants Association of Washington. He was 65 years old at the time of his death.

## Canada Staffers

### "Topper" Winners

Staff members from two Canadian hotels ran off with the Topper "kitty" this month with the winning first and second prize entries.

The first prize of \$25.00 was sent to Gordon Kirk, Front Office Manager of the Hotel Bonaventure in Montreal. In second place was Lydia Meese, Executive Housekeeper of the Calgary Inn. Both winning entries are printed below. **Have you sent in your winning "Topper" entry yet?**

\* \* \*

#### FIRST PRIZE

**Gordon Kirk — Bonaventure**

"It was about 2:30 a.m. one very busy night when the fire alarm sounded. The Night Manager quickly verified the alarm box location with the operator and sent three security officers racing off to check the source. As the officers approached the location they were met by a very 'relaxed' gentleman standing in front of the two fire doors with his hand on the fire box.

As the officers rushed forward the gentleman commented in very slurring tones, 'Don't hurry fellas . . . this elevator is taking all night!'"

\* \* \*

#### SECOND PRIZE

**Lydia Meese — Calgary Inn**

"Being in the habit of making my daily rounds at the same time every day, I surprised the 7th floor with an early visit one morning and found one of the girls cleaning the glasses with the wrong detergent. After correcting her, I proceeded on to the 6th floor when I came upon a ringing telephone and answered it.

It was the girl I had left on the 7th floor who wanted to pass on the fact that I was on the way down and to be sure and use the right detergent.

With a slight chuckle I explained that the girl she was calling wasn't there at the moment and identified myself and assured her that I would see that the message was passed on."

#### CONTEST RULES

1. All contestants must be full time employees of WIH or its subsidiary companies.
2. Entries must not exceed 250 words in length.
3. Actual names of persons mentioned in the story need not be used—just use job titles.

## Drake Employees Bring Home The Bass



. . . Mary Ann with runner-up.

One of the most popular group activities ever organized by the employees of the Sir Francis Drake was the recent Bass Derby which ran for a period extending from January 1 to March 31. During the period of the contest, employee groups got together on three different occasions and chartered a boat to fish for bass off San Francisco Bay. One outing drew so many participants that two boats had to be chartered.

Each employee fisherman put a dollar in the kitty to participate in the Derby and whoever caught the largest fish during the period would win an evening at the hotel including cocktails, dinner, complimentary accommodations and a substantial amount of the dollars contributed to the kitty.

First prize winner was Bell Captain Ray Siciliano who landed an eleven-pound striper. Mary Ann Linxwiler, Secretary to General Manager, David Plant, came in second with a nice seven-pounder which she proudly displays in the photo above.

4. Entries for each month's contest must be postmarked by the last day of the month to allow for judging and publishing.
5. The judging committee will consist of WIH Vice President, R. W. Dupar, Director of Advertising Willis Camp and your FRONT! editor.

Send your entry to:

**WESTERN TOPPER**  
c/o FRONT! Magazine  
Western International Hotels  
The Olympic  
Seattle, Washington 98111

# Western News Notes

## EDITOR'S INN BASKET

### Employees Organize For Better Understanding . . . Fun

Reports from two very active hotel employee groups were recently submitted by the property correspondents to FRONT!

From the Caravan Inn comes a story of a recently formed "Employee Club." Its purpose, as summarized in the report, is three fold . . . to organize employee functions; to elect an "employee of the year"; and to bring to the hotel management a collective voice for presenting problems and suggestions.

So that the group is properly represented, a member of each of the hotel's various departments, (including management) is elected by his fellow group members to represent them at the monthly club meetings. So far the idea has met with enthusiastic success.

The Benjamin Franklin also reports on recent activities of their long es-

tablished group known as the "Employees' Council." A costumed Mardi-Gras party in mid-March, held by the employees at the hotel, was described by its president, Don Drysdale, as a "smashing success!" Among the three or four other social events scheduled by the hotel's employees during the year is an annual picnic and a Christmas party. An activity worthy of special note is the Christmas food baskets filled from employee food contributions and delivered to needy families during the holiday season.

Perhaps the most important function of the Council, however, is in assisting all hotel members in all departments to become better acquainted with each other and to create a greater friendship and understanding among employees and management.

From the St. Francis Hotel we learn of a real "Western Romance." Arthur Krell, Assistant Night Manager at the Sir Francis Drake and the former Donna Jean Guy, St. Francis cashier, were married last December. They met while they were both employed at the Century Plaza in Los Angeles. Previously Donna had worked at the Benson . . .

\* \* \*

Another almost-to-be wedding that will involve a "hotel merger" of sorts is reported to us from the Cosmopolitan. Louise Van Dort, the very attractive Executive Housekeeper of the Cosmo is being married this month to Charles Ashman, Assistant Sales Manager for the Denver Hilton . . . (and a honeymoon at the Brown Palace?) . . .

\* \* \*

We like the confidence displayed by a "Western Topper" contest entrant from the Antlers Plaza. The last sentence in his entry letter read, "Please remit \$25.00 for first prize in FRONT! Western Topper Contest . . ."

\* \* \*

The word "Lima" is familiar to us both as the name of a city and a bean. Now, from the Iikai we learn that "Lima" followed by "Kokua" means "lend a helping hand," in Hawaiian. And that's what everyone at the Iikai is doing these days in an active campaign to keep the hotel the cleanest, neatest, most sparkling in Honolulu. Colorful ribbons imprinted with the inspired Lima Kokua message are worn by all employees as a continuing reminder of this all out campaign . . .

\* \* \*

Bob Graves of the WIH Credit Department has been elected chairman for the National Convention of Pearl Harbor Survivors meeting this year at the Benjamin Franklin Hotel in December. He's run up against a communications problem, however, in trying to contact all these individuals now scattered throughout the world. We've volunteered to help the cause by passing the word throughout Western's World and suggest anyone eligible or knowing of someone who might be, write Bob, c/o Pearl Harbor Survivors Assn., P.O. Box 692, Mercer Island, Washington 98040.

#### AT THE CARAVAN INN

Employee Club representatives from left: Karen Hindenkamp, Dottie Pete, Elizabeth Kelley, Eva Steeves, Tom Goldbaugh [Front], Dick June, Erwin Paul and Billy Baca.



#### MEANWHILE, IT'S "MADRI-GRAS" TIME AT THE BEN

Costumed party goes Don Drysdale [Front Office Manager] below and Sales Manager Allan Wilde at right. Also enjoying party [right below] is Doorman Norrie Patterson and his wife.



## Western News Notes

### WIH Chefs Initiate Apprentice Program



Apprentices [L. to R.] Bill Mollet, Gerard Simon and Edward Smith, currently enrolled in the Century Plaza Apprentice Training Program, receive expert guidance and training from Executive Chef, Walter Roth [right].

Very possibly, some of the world's great future chefs will be crediting WIH for their educational development in the culinary arts. Their "classrooms" will have been the busy kitchens of Western's hotels and their "professors" will have included some of the finest practitioners in the art of fine cuisine — Western's own master chefs.

This likely possibility has now come close to a reality with the recent inauguration of Western's unique on-the-job apprentice training program developed by the Master Chefs Academy of Western International Hotels.

Briefly, the program is patterned somewhat after similar traditional European apprenticeship programs and will take 2½ years for completion. Apprentice students will also take 200 hours each year of formal classroom study usually at a local trade school. The student will participate in all phases of the kitchen operation and learn while working in various stations. Apprentices will be paid wages while training and upon graduation will become fully experienced cooks with guaranteed employment at a Western International Hotel kitchen.

The apprentice program was developed by Western's Academy of Master Chefs group to encourage high school graduates to enter this very creative and demanding field. Initially, during its first year, it will involve eight WIH hotels in the U.S. and Canada, according to Dean Atkinson, Executive Chef of the Cosmopolitan Hotel and President of the Master Chefs Association. The cooperating hotels and the supervisory Master

Chefs handling the local programs are: Chef Atkinson and the Cosmopolitan in Denver; Walter Roth and the Century Plaza; Everett Miller and the Bayshore Inn and Xavier Hetzman and the Georgia, in Vancouver; Al Bohley and the Northern in Billings; Rene Schiess and the Olympic; John Zimmerman and the Calgary Inn; and Kurt Wuest and the Ilikai.

The training manual to be used was developed in part by Master Chef Walter Roth of the Century Plaza in conjunction with a similar nationwide training program initiated by the American Culinary Federation, the National Hotel, Motel Association and affiliated union groups. The nationwide group program, which subsequently failed to materialize, had selected Roth along with seven other top culinary experts in the United States to produce the training manual. The result displays one of the finest and most thorough training aids of its kind ever produced.

Assisting in the administration of the program will be the Food and Beverage Committee members, including F & B Director Joe Callihan, Assistant Director of Food & Beverage Ron Jeffery and Gretchen Mathers, Administrative Assistant.

One of their prime responsibilities will be to seek out interested apprentice prospects in participating hotel locales.

FRONT! readers in the United States and Canada knowing of student prospects, preferably someone who has recently graduated from high school, should contact their Food and Beverage Department for further information.

### Ben Franklin Hosts Management Seminar

Meeting rooms of the Benjamin Franklin Hotel in early April took on the air of college classrooms during "finals week."

The "students" were twenty-one members of Western's young management team, from throughout much of Western's World, in Seattle for the annual WEST-ED Management Seminar. For the first time at these seminars, representatives of WIH de Mexico and Venezuelan properties were in attendance.

The four-day course offered the attendees an intensified briefing on the company's operations, procedures, philosophies, and goals. The program followed a lecture-discussion format climaxed by a final examination prepared and delivered by Professor Joseph T. Bradley, head of the Hotel Management Dept. of Washington State University. Interestingly, the "Faculty" outnumbered the student body with a total of twenty-eight company officers and executive staff members making the presentations.

Final event of the Seminar sessions was a reception and luncheon hosted by WIH President, Edward E. Carlson, who in his address to the graduates, congratulated them for completing the course and visualized the opportunities that lay ahead for them in Western's growing world.

### Hawaiian Holiday Tour For WIH Employees

Pack your mini-mumu or your tapa-cloth turtleneck T-shirt and join the Western jet-setters for a glorious Hawaiian holiday!

Through the combined efforts of two travel agencies, Pan-Am Airlines and the management of Western's luxurious Ilikai Hotel a special package Hawaiian tour is being offered all WIH employees and their families.

This deluxe, ten-day tour is scheduled for November 9-18 and offers a full round of sightseeing, entertainment and nightlife events that will include the annual WIH golf tournament at Western's fabulous Makaha Inn and Country Club. Of course there will also be plenty of time for your own do-it-yourself leisure activities such as sunbathing, surfing, shopping or just loafing.

For further details ask your department head or contact Sylvia Berg, Western International Hotels, Executive Offices, Olympic Hotel, Seattle, Washington.

**FRONT! INTERNATIONAL**



The Caleta Hotel has initiated a new program employing lobby and front desk hostesses to better serve its guests. The first to be included in this experimental program are these four very attractive young ladies above from left: Miss Enos Mansicidor, Miss Erendida Jimenez, Miss Ernestina Rosales, and Miss Virginia Soto.



United States Ambassador to Mexico, Fulton Freeman [left] signs the register, at the Hotel Camino Real during a recent visit to Tampico. Looking on, after extending his personal greetings, is Hotel Manager, Francisco Morales.



Displaying their smart new uniforms are these Alameda Hotel valet service staff members from left: Cesar Vargas, Carlos Fenafiel, Carlos Espejel [Valet Captain], Roberta Munguia and Enrique Rivera.



Behind the front desk at the Camino Real in Guadalajara are clerks from left: Gilberto del Toro and Horacio Macalpin.

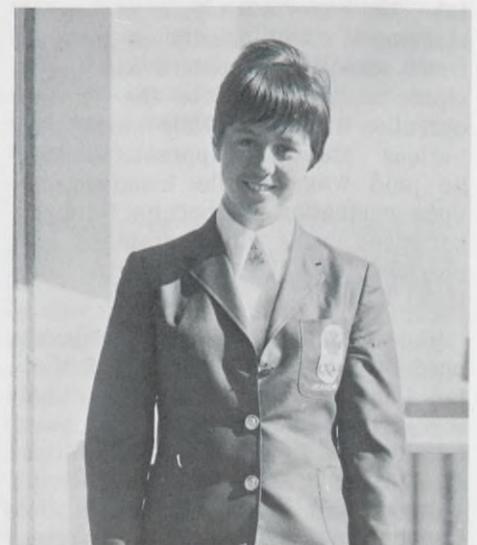


**CELEBRITY VISITS**

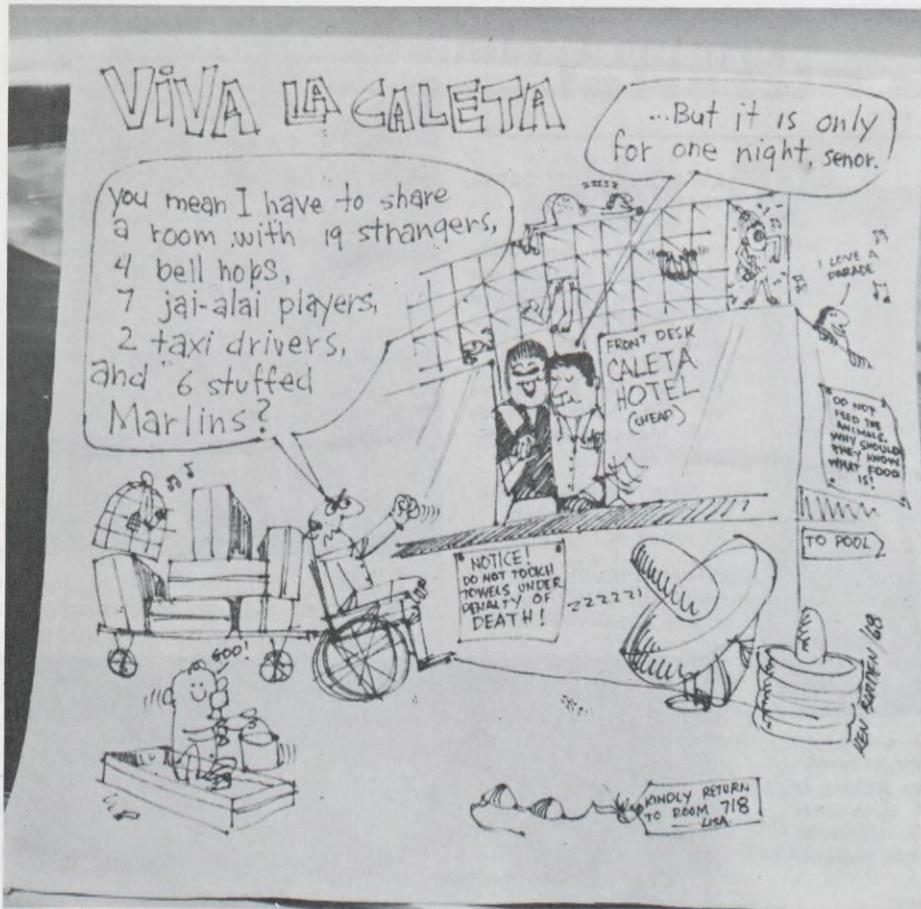
International beauty queens, like many other less regal travelers on the go and



in the know, choose Western. At left is Madeline Hartog of Peru, crowned "Miss World", a recent guest at the Avila Center, Cheryl Ann Patton, "Miss USA," enjoys a Hawaiian interlude at the Ii-



kai. Enjoying Miss Patton is Vic Maldonado, Bellman. Right, Canadian ski queen, Nancy Greene, relaxes at the Calgary Inn after her Olympic Gold Medal win.



A Canadian newspaper cartoonist with a clever sense of humor doodled this sketch on a Caleta Hotel table napkin while waiting for a room in the hotel lobby. He had arrived without a reservation and no rooms were immediately available. Meanwhile he sketched this passing scene and poked a little fun at the lobby activity. He was later accommodated with a suite but was reported to have fallen under the Caleta-Acapulco spell and did not lift a sketch pen for the rest of his stay.

While paralyzing snow storms gripped the city of Tokyo for a few days last winter it also produced this scene of winter wonderland beauty. Beyond the snow-laden pines is the Palace Hotel with the frozen Imperial Palace moat in the foreground.



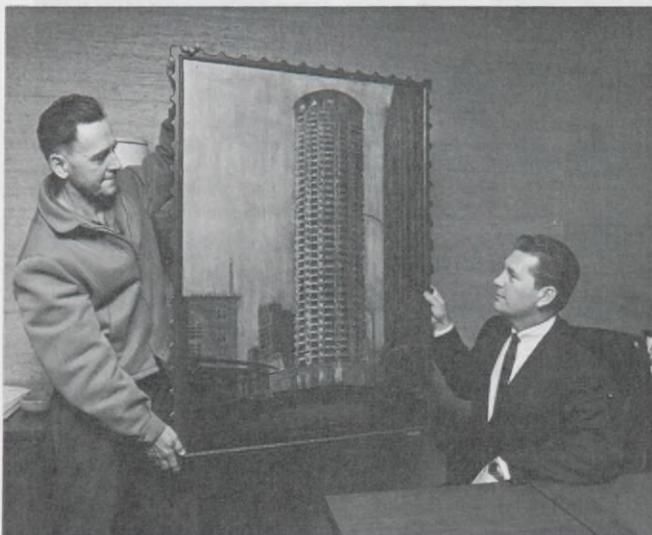
[Below, left] The neat, efficient looking and very charming group of maids of the Camino Real, Guadalajara staff. In the back row center is Mrs. Beatriz Sandoval, hotel Housekeeper.



First prize, a set of Parker pens, is awarded to Miramar Hotel Credit Supervisor, Fung Shun Kuen by Hotel Managing Director C. W. Young [right]. Kuen was declared the champ in a recent table tennis tournament held among the resident staff members of the hotel.



# Front! News Pictorial



**WASHINGTON PLAZA ETCHED IN WOOD.** Ralph Van Noy [right] General Manager of the Benjamin Franklin and Washington Plaza Hotels, admires an etching in wood of the Washington Plaza as it will look upon completion. The talented artist who produced the painstakingly detailed likeness is Russell Urig, a Seattle carpenter, shown at left.

**BAGPIPES SKIRL FOR BOBBIE BURNS.** Robert Burns Day is celebrated with fanfare, a skirling of bagpipes and a parade of the "Haggis" through the Calgary Inn's dining rooms. Leading the parade is Grill Room waitress, Mary Sharp, followed by pipers from the Calgary Highlanders and John Galanos, Bar Porter and Gary Williams, Front Desk Clerk.

**SWEETBREAD SALE NETS HARDCORPS CASH.** To fatten the WIH Hardcorps Scholarship Fund, Ilikai Assistant Manager, Don Smith helped conduct a "Sweetbread Sale." Loaves of sweetbread [a butter-rich, sweet tasting bread popular in the Islands] were sold to employees at a dollar each netting a profit of \$92.50. The "Hardcorps" is an association of graduates of past WIH management seminars.



**AWARDS OF THE CAREFREE LIFE.** [Right] Edna Waple, waitress at the Carefree Inn Grille was recently awarded her 5-year pin, having joined the hotel staff when it opened in 1963. A remarkably young looking 67 years old, Edna poses on the hotel grounds with Manager Jim Howard.



**TWO BIRDS WITH ONE STONE.** The Oasis Hotel recently regained some much needed storage space and got rid of a lot of useless "junk" when they conducted a highly successful "Parking Lot Sale." The two-day sale netted the Hotel over \$2,500 plus storage room galore. Above, Nelson Martin, Executive Housekeeper for the Oasis, adds another bargain to the stack.



# Front! Family Features

## RECIPES I LIKE BEST

Elias August, Chef of the Guatemala-Biltmore, Guatemala was born in the neighboring Central America country of British Honduras. He acquired his primary and college education in that country's capital city of Belize.



CHEF AUGUST

In 1960, after moving to Guatemala City, he was employed as kitchen supervisor of the Hotel Pan American. During this period Elias completed a two-month technical Management of Personnel course. In 1966, he completed a two-month Food and Beverage Course at the Hotel Alameda in Mexico City and in February of this year he completed a Food Preparation and Catering Course at the Benson Hotel in Portland.

Chef August joined the staff of the Guatemala-Biltmore in November, 1965, in his present capacity of Chef and General Supervisor of Food for the hotel.

He is married and has a six-month old son. Following is one of his favorite recipes:

### Chicken in Chicha\*

#### INGREDIENTS

- 2 3-lb. chickens
- 6 oz. shortening
- 2 cups chicken stock
- 2 cups vinegar
- 4 oz. brown sugar
- 2 crushed tomatoes
- 1 clove crushed garlic
- ¼ tsp. ground pepper
- ¼ tsp. ground cinnamon
- 1 pinch ground cloves
- 2 oz. raisins
- 2 sweet peppers in strips (garnish)

#### PREPARATION

Cut chickens in quarters and brown in hot shortening; remove chicken and place in casserole; pour stock over same and bring to a boil. Add vinegar and sugar and continue to cook till almost done. At this point add remaining ingredients and cook for another 10 or 15 minutes. Season with salt to taste. Garnish with strips of precooked sweet pepper. Chicken may be served over steamed rice or buttered noodles.

\*Chicha is a local fermented beverage. However, the combination of vinegar and sugar in the recipe will substitute. This dish may also be spiced to your own taste. Serves 6 portions.

## LOBBY QUIZ

Since the first of the year Western International Hotels has continued to link its name with new cities, new countries and new properties throughout the world. If you've been keeping up, this quiz ought to be a snap.

### QUESTIONS

1. In January WIH welcomed this new hotel located on an ancient Mexican site of the same name.
2. In February San Francisco and WIH celebrated the opening of this beautiful Japanese inspired hotel.
3. Also in February a Front! story revealed details on the construction of this Guatemala City property.
4. The big announcement in March was the WIH affiliation with this chain of hotels in Great Britain.
5. This issue announces this new family member in the capital city of Quito, Ecuador.

### ANSWERS

5. Colon Internacional
4. Trust Houses
3. Camino Real
2. Miyako
1. Cocoyoc



**Back of the Bar Philosophy:** One way to avoid excitement is to live within your income.

The coach of an Eastern College looked over a bowlegged freshman from the West and inquired, "So you want to go out for the crew, eh? Ever rowed before?" The freshman replied, "Wal, only a horse."

"Now," said the psychiatrist to his new patient, "we're going to find out just what makes you tick."

"That won't be enough," mourned the patient. "I also want to know what makes me chime every quarter of an hour."



## Back Of The House

with

**Melissa Fontes**

Executive Housekeeper — Ilikai

Each month FRONT! will feature a guest Housekeeper columnist from throughout WIH. This month's guest is Melissa Fontes, Executive Housekeeper of the Ilikai Hotel in Honolulu, Hawaii.

### WINDOW CLEANING

Just plain water with a rubber squeegee does an excellent job on large size window panes and lanai sliding doors. On your smaller sized windows, you might find it just as effective and efficient to use plain water on a rag then wipe over pane with a newspaper until dry. The ink in the newspaper polishes your glass.

### FLOOR TREATMENT

Did you know that discarded towels make great buffing pads when tied around the brush. Try 'em.

### QUILTED BEDSPREADS

When our beautiful quilted bedspreads become damaged by burns or tears we try to find other uses for them. We found that transforming them into covers for a luggage rack or a small couch has worked pretty successfully.

### DAMAGED TOWELS

Damaged towels lead a second life. We tear them up, dye them distinctive colors for special purposes and use them as a large supply cleanup rags.

### SALVAGEABLE SHEETS

What to do with salvageable parts of sheets—here's how we handle the sheet-uation. Some of these can be converted very nicely into pillowcases. Other make into perfect crib sheets and crib pillow cases.

The burly gent entered the hotel elevator smoking a foul-smelling cigar. He turned to the only other occupant, a fragile looking little old lady and asked condescendingly, "My smoking won't bother you, will it?" "Not at all," the woman gasped, "so long as my getting sick won't bother you."

Two buddies go to the same bar every night for a drink of whiskey. One of them goes to the army and before he leaves makes his friend promise not to break their habit. Several months go by. One night the friend orders one whiskey only and the barman, alarmed, asked: "Did something happen to your buddy?"

"No," he replied, "but I gave up drinking."

# Front! Photo Album



Behind the scenes at the Carefree Inn kitchen, Paul Luffman, Pantryman [left] and Manfred Schmidt, Chef, are busy with dinner preparations.



Calgary Inn Switchboard Operator, Lois Meehan, who received the hotel's Thurston-Dupar Inspirational Award in January, is a mother of five.



Louise Labrosse, Floor Housekeeper for the Bonaventure, hands a new uniform to Houseman, Richard Cameron.



Art Beaulier, Catering Manager of the Northern, finds reading wine labels can be fun . . . especially in the company of fellow employee Jan Kostecky.



Caught in the act of making his private little "taste test" is Bayshore Inn Grill Cook, Bernd Overbeck.



With the room's miniature Ferris Wheel in the background, the Continental Plaza's Chicago Grille staffers pose for FRONT! Cameras. From left: Busboy Miguel Gonzalez, Waitresses Dortha Bell and Dorothy Pettit and Hostess, Angie Goss.



Curtis Bodin, Maitre d' of the Anchorage-Westward Chart Room rearranges a wine table display.



The Benson Hotel's London Grill Head Waiter Cliff Brooks [left] and Manager Adrian Schliedrecht discuss a wine selection for the new "Little London" gourmet dining room.



Two very familiar faces around the Antlers Plaza are Reservations Supervisor Shirley Lee and Bob Chamberlain, Director of Sales.



Sporting the new "Yes Sir" buttons are these three smiling Bellmen from the Caravan Inn — from left: Frank Fowke, Fred Work and Doug Tiers.



At the WIH Accounting Center, Steno Alma Laudon [left] takes notes from Janet St. Onge and Brian Beaulac of the WIH Pension Plan Department.



Some of the Olympic's Marine Room crew get together for a group portrait. From left, Eve Sterling, Doris Bellou, Clare Kiley, Jan Bentley, Steve Georvosilis and Ethel Alexander.



Gene Henderson, Manager of the regional sales and reservations office for WIH in Chicago [in the Continental Plaza] takes a call from his secretary, Bess Kostuch.

# Hotel Profile

**THE LEOPOLD . . .** When Western Hotels, Inc. was founded in 1930, the Leopold in Bellingham, Washington was included as one of the original hotel members. In fact, it had most recently been operating under the Maltby-Thurston Company, a forerunner of Western.

Today, the Leopold (along with the Benjamin Franklin Hotel in Seattle) stands as one of the two sole surviving family members of the founding Western group. During its career, it has contributed very significantly to the development of some of Western's most distinguished members. WIH President, Edward E. Carlson, Vice-President, Joseph Mogush, and the late WIH Vice President Bruce Pierce are among the many Leopold "alumni" who have gone on to top administrative positions within the company and the hotel industry.

The Leopold began its career as the Byron Hotel until it was acquired by Brewer Leopold Schmidt around 1912, who made the name change that is still used today. Schmidt, soon afterwards, switched from the hotel business to full time brewery business and founded the highly successful Olympia Breweries.

But the Leopold today is not all "nostalgia and old face." On the contrary, it has continually kept pace in its facilities and appearance to meet the needs of the ever changing competitive market. This is recognized in an active program of remodeling and refurbishing and especially in new accommodation construction.

In 1959, the management added a



Housekeeping Department staffers: Eileen Elvejord - Executive Housekeeper, Cal Paulson - Houseman, Ida McCluer-Linen Room, Charles Vrooman-Houseman, Nellie Reece-Maid, Mildred Harrington - Maid, Ida Olson - Inspectress, Ed Sherwood - Engineer, Annie McKusick - Painter, Ida Messick - Maid, [Seated] Linda Jewell and Marianne Robinson - Maids.

motor inn which included a very popular feature for the weary traveler . . . a heated swimming pool. Now, the Leopold is once again in the midst of another major expansion project. Its old south wing has been completely demolished and in its place is rising a handsome 47-unit motor inn addition expected to be ready for occupancy this July.

The Leopold offers a variety of banquet and meeting facility rooms unmatched in the community from the Crystal Ballroom (seating 350 for banquet service); the elegant and recently remodeled and renamed Regency Room (seating 200) to the brand new Cavalier Room (seating 75). Public facilities include the smart Chandelier Dining Room, the more casual Coffee Shop, the Little Shop for quick snacks and the colorful Casino Room Cocktail Lounge which also features lounge acts.

Though the Leopold has continued to evolve physically throughout its history, there is one important quality that remains constant. It is an aura of warmth and genuine hospitality, that has mellowed through the years. Much of this friendly atmosphere has been inspired by its General Manager, John Pierce, who has devoted almost 40 years of his hotel career to the Leopold, and more recently, by Manager George Knowles.

**But the greatest credit must go to the over 150 full and part-time employees whose loyalty to the Leopold is witnessed by the many long and impressive staff service records. A few of these Leopold employees are shown here.**



Mae Engelhardt - Cocktail Waitress, left, with Margaret Whitener-Banquet and Coffee Shop Waitress [60 years service!]



Charlotte Whitney is Leopold Catering Manager.

## the Leopold



Friendly Leopoldians [L to R] Harriet Knight - Credit Mgr., Gust Lund - Controller and Analee Brethour-Secretary/Sales Director.



In the kitchen from left: Henry Sporing - Cook, Jessie Vansinderen - Pantry Girl, and William Thayer - Chef.



Front Desk greeters are Front Office Manager - Ron Dickerson with Bertha Merrill [25 years service] and Clerk-Anne Blane at right.



Coffee Shop Waitresses from left are Gladys Clifton, Alena King and Helen Clapper.