



September, 1966

## 50 Years At The Benson

Portland's Benson Hotel was just four years old in 1916 when bright-eyed 16-year-old Nick Flessas applied for a job as a room service waiter. Today, 50 years later, Nick and the elegant and now completely refurbished Benson hotel are both firmly established in the Portland scene.



Room service waiter Nick Flessas proudly models newly issued uniform jacket.

Still bright-eyed and lively, Nick speaks fondly of his life at The Benson and of the many interesting and notable guests he has met and served throughout the years. Comfortably attired in his handsome red and black uniform jacket, Nick recalls with a chuckle when stiff celluloid dickeys and formal tuxedos were the standard uniforms of the day. His 50th anniversary was celebrated on June 16th which, coincidentally, also marked the 10th anniversary of Manager Dwight Call's hotel career.

Nick is especially proud of his two sons, George, an insurance executive and Paul who is in the restaurant business in Portland. Within the last ten years Nick, with his wife Mary, has twice visited his native Greece with side trips to the Balkan countries.

## Brother Act Makes Hotel Biz Debut

The teen-age pursuits of sunning, swimming and surfing on Hawaii's famous beaches were limited some-

## Food Fair Features WIH Chefs

Western Hotel chefs practically stole the show at Seattle's recent Food Fair with their spectacular displays of the culinary arts. An annual event at the Seattle Center Exhibition Hall, the 3-day affair draws crowds from throughout the Northwest as well as the Seattle area.

Representing WIH were George Woo of the Olympic's Golden Lion, Michel Foisnet of the Benjamin Franklin Hotel, Adrian Sliedrecht of the Benson's London Grill, Xavier Hetzman of the Georgia Hotel, and Klaus Zander and Karl Ederle of the Space Needle restaurant.

Preparation demonstrations included such exotic dishes as Lobster Flambe, Duck Ala Orange and Breast of Capon Strassbourg. Delighted viewers marvelled at the expert ease with which these artists demonstrated these complicated concoctions and exclaimed over the appetizing results. Home viewers were also treated to the shows as some of these demon-

strations were televised in color by a sponsoring TV station. A tip of the cook's hat to these talented chefs and their efforts in spreading the word on the superb cuisine that can be anticipated in any one of Western's excellent hotel restaurants

what this summer for Bill De Golia, 17, and his brother Rad, 19. These two young men were spending most of their school vacation time going back to "school" in an intensive hotel training program at Honolulu's Illikai Hotel.

Both brothers have thoroughly enjoyed their experiences and are very enthused about considering hotel career futures. For the present, they have returned to the mainland and are continuing with their college careers in Washington and California.



Bill De Golia [left] and his brother Rad check the supplies in the linen room of the Illikai Hotel.



Chef Klaus Zander of the Space Needle Restaurant demonstrates a specialty while hungry-eyed viewers follow each expert move.

strations were televised in color by a sponsoring TV station.

(As an added sidelight, the first prize drawing for the registered Food Fair visitor winner was a 3-day stay at the beautiful Century Plaza Hotel in Los Angeles).

## Oasis, Space Needle Selected "Cover Girls"

Slick, sophisticated Palm Springs Life magazine has selected The Oasis resort hotel as the color cover illustration for their August issue. The magazine, while mainly a community publication directed to the Southern California area has subscribers throughout the U.S. and several foreign countries.

One of the top trade journals for the restaurant industry, Hospitality magazine, features the Space Needle restaurant on the cover of its August issue. Incidentally, this same publication, in their main article on restaurant uniforms, also features, with photos, the unique uniforms worn by The Olympic's Golden Lion and Century Plaza restaurant personnel.

# front!

A monthly publication for the  
employees of  
Western International Hotels

Editorial Offices

The Olympic, Seattle, Washington 98111

Gabe Fonseca ..... Editor

LITHO IN U.S.A.

## President's Corner



*"... size is not necessarily a guarantee of quality."*

This excerpt is from a complimentary letter we received recently from a guest who was most enthusiastic about the service and cuisine of the Owyhee Motor Inn in Boise.

Such letters are received at our office almost daily in praise of the courtesy, service, efficiency, and excellent dining experienced by delighted guests in our various WIH properties.

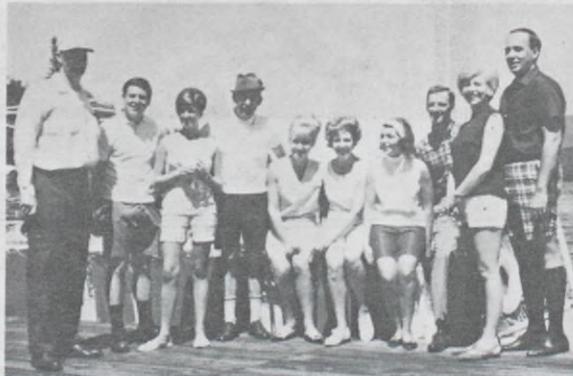
Like the writer quoted above, we feel that size has little to do with the high standards of quality enjoyed throughout Western. These are the standards we continue to build our reputation upon regardless of size or age of each property and wherever they are located. These are the standards activated and maintained by you each day!

While we are the recipients of these fine letters in our Executive Offices, we know these words of guest appreciation are equally meant for you. For this, to each one of you, our heartfelt thanks.

Edward E. Carlson,  
President,

Western International Hotels

## Western News Notes



Pictured is the entire staff of the Hotel Bonaventure [now under construction in Montreal, Canada.] The occasion — the First Employee Picnic. From left are J. W. Keithan [President Western service and supply], Fernand Roberge, Warren Anderson, general manager, Fleur-ette Montpetit, executive secretary, Mrs. Anderson, Mrs. Hamel, Marc Hamel, resident manager, Mrs. Beaulieu and Denis Beaulieu, sales director.

### COMINGS AND GOINGS

James H. Kent, former manager of The Rainbow Hotel, has been named general manager of the Detroit Airport Hotel now under construction . . . New manager of The Rainbow is Bruce DePew former executive assistant manager of The Continental Plaza . . . Richard Ferris moves to The Continental Plaza as executive assistant manager from the Anchorage-Westward Hotel where he was assistant manager . . . Jack Bellman, former general manager of The Northern Hotel, moves to Seattle as administrative assistant to the Executive Committee of WIH . . . succeeding Jack at The Northern Hotel is Brent MacDonald former executive assistant manager of The Olympic . . . Harvey Keating, formerly front office manager of The Bayshore Inn, has been named senior assistant manager of The Ilikai Hotel . . . former assistant manager of The Calgary Inn, Peter Martin, has been appointed senior assistant manager of The Bayshore Inn . . . Two new appointments at The Benson Hotel are Dick Ramberg as assistant manager and Marg Walters as day manager of The London Grill . . . at The Davenport Hotel these three staff appointments; Burr Miller to night assistant manager, Al Arsenault as banquet manager and William E. Wells from senior desk clerk to purchasing agent.



The happily smiling face behind the rose bouquet belongs to Irene Compton, waitress at the Owyhee. Miss Compton was presented this floral tribute by the Idaho Restaurant and Beverage Association who recently honored her "Miss Idaho Waitress of 1966."

### Guests — bless 'em Are Only Human

Attractive ash trays plus avid souvenir collecting guests adds up to a constant problem for most hotels. Recently, when an ashtray "checked out" by a departing guest, at the Benjamin Franklin Hotel, the following note was received:

*"Dear Hotel: You have lovely ashtrays. This is to pay for one that I swiped." (signed) "Ashtray Swiper."*

With the note was 47 cents. How the "Swiper" had arrived at this particular sum will probably always remain a mystery.

### 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; Avila, Mrs. S. Guzman Blanco; Bannock, Sandra C. Brown; Baranof, Don Ketchen; Bayshore Inn, Harvey Keating; Benjamin Franklin, John Corey; Benson, Ruth Turner; Boise, Maxine Sargent; Calgary Inn, Donald Davis; Camino Real (Juarez), Miss Lourdes Lopez; Caravan Inn, Mildred Banwell; Century Plaza, Jayne Kear; Continental Plaza, Audri Adams; Cosmopolitan, Steve Cowgill; Davenport, Gayle Jewell; Fairbanks Inn, Shirlee Drury; Finlen, Leonard Nardella; Georgia, Frank Starnes and Faye Debenham; Guatemala-Biltmore, William Jauregui, Jr.; The Ilikai, Roberta Watson; Imperial Inn, Audrey Crawford; Leopold, Analee Brethour; Miramar, Robert Yue; Maurice, John Grant; Northern, Con Carter; Oasis, Willow Martin; Olympic, Jo Braarud; Owyhee, Clyde White; Palace, Norhiko Yahata, Rainbow, Esther De Vault; St. Francis, Jane Dillon; Sir Francis Drake, Mary Ann Linxwiler; Space Needle Restaurant, Leonard Erickson; Western International Hotels Executive Office, Frances Vitulli; Western Service, Rose Shaffer.

# Front! Pictorial



1. Recent Top-of-the-Ilikai wine sales contest winner, James Fung with assistant "Top" manager Bill Walton. A "Night-on-the-Town" is the prize for the monthly winner.



2. Front office room clerk at the Anchorage-Westward, Don Burkhard proudly displays his award for service in the recent A/W savings bond drive received from Treasury Secretary, H. H. Fowler.



3. Sir Francis Drake chef Joseph Huedorf displays live and marinated rattlesnakes being prepared for a gourmet dinner. Admiring are Dr. Herald of Steinhardt aquarium and Helga Sloan, reservations.



4. Vice president and general manager of The Century Plaza, Harry Mullikin, greets U.S. Vice President Hubert Humphrey and governors during the recent Governor's Conference held at the Hotel.



5. New piano at The Benson's Piccadilly Lounge gets a tryout from executive assistant manager, Joe Gilbault.



7. New front office manager at the Leopold, Ron Dickerson [Left] with outgoing manager Bill Charles who has resigned and leaves for Australia in September.



6. Continental Plaza staffers meet to greet new managing director, Joe Callihan. From left; bellmen, Ted Vosgreau, George Buettner, Salvatore Salerno, Dominic Maietta, Vince Doherty; cashier, Dorothy Anderson and general cashier Ignatz Stokes.



8. Lovely Sharon Mulcahy, reservations registrant at the Finlin Hotel affectionately pats the mounted grizzly bear, a fairly recent acquisition for the hotel lobby.

# Front! International



When the Hotel Avila in Caracas has a ball, it's an all-out affair! Shown above in period French costumes are [left] Chef Raymond Muzard and Guillermo Purgatorio, the Maitre d'. The occasion was the annual French Ball and benefit.



"Cigarettes . . . cigars?" Demure and attractive cigarette girl, Miss Pam Oi Lin makes the rounds of The Miramar Hotel in Hong Kong.

## GLOBE TROTTERING GENERAL MANAGER

Jorge Gonzalez, General Manager of the Guatemala-Biltmore was appointed by the Guatemalan Government as a representative of the first Latin-American Seminary of Tourism, recently held in Spain. Their objectives — ways and means of promoting mutual tourism. Mr. Gonzalez is a director of the Guatemala Tourist Bureau new tourist program for Guatemala,

## New General Manager For WIH de Mexico

Rudolf Casparius has been recently named general manager of Western International Hotels de Mexico, S. A. Casparius has had many years of hotel experience in the international field having directed the operations of some of Latin America's finest large hotels.

He will direct the operations and expansion of the Mexican affiliate along with President Jose Brockmann and Executive Vice President, Ken Mallory.

### CROSSWORD PUZZLER ANSWERS

ACROSS		32. so	13. herbs
1. pram	34. hates	14. etc.	
4. ashy	35. or	16. ether	
8. ear	36. feet	18. anodes	
10. air	37. stow	19. finan	
12. ohmic		21. insides	
15. messes	DOWN		22. os
18. aft	1. pe	25. yser	
20. other	2. ra	27. sit	
21. ionic	3. arose	28. rest	
23. heaps	5. sac	30. the	
24. day	6. Hi	31. rat	
26. err	7. yr.	33. of	
27. sirens	9. ems	34. ow	
29. strides	11. smothers		

and his ideas will help formulate a new tourist program for Guatemala.

## GUYS AND GALS OF GUADALAJARA

FRONT! International visits the Hotel Camino Real in Guadalajara, Mexico



Miss Esther Nieto, accounting department.



Rafael Chaves Cano, Maitre D' and Edmundo Urvina, bar cashier of the La Diligencia bar.



Betty Navarette and Martha Almaraz of the hotel beauty shop.



Javier Gomes, desk clerk.



Miss Yolanda Jimenez of the housekeeping dept.



La Diligencia bartenders: Enrique Cardenas, Alberto Jimenez and Jose Gpe. Bustos.



Mrs. Beatriz Sandoval, housekeeper.

# Front! Features

## RECIPES I LIKE BEST

This month's recipe is submitted by Mr. Earl Holt, Executive Chef at the Owyhee Motor Inn in Boise, Idaho.



CHEF HOLT

Chef Holt joined Western International Hotels in 1947 and was sous chef of the Northern Hotel in Billings for 18 years. In 1963 he joined the staff of the Owyhee as Executive Chef. Menus for the Owyhee's unique 17th Century Gamekeeper Room are under his inspired direction.

Holt is married and the father of three children. He is presently an officer of the Chefs de Cuisine Association of Boise. His Medallions of Pork Tenderloin recipe below has proven a popular favorite and he recommends it be served with a molded cranberry salad.

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### MEDALLIONS OF PORK TENDERLOIN [serves one]

#### Ingredients:

- 2 oz. pork tenderloin slice (trimmed)
- 2 oz. baked ham slice
- 1 pineapple ring
- 1 button mushroom
- 1 broccoli spear
- mushroom wine sauce (see directions below)

#### Preparation:

Salt and pepper pork slices (medallions). Dip in flour and saute until nicely browned. Add mushroom wine sauce and simmer until tender. To make sauce for one serving, saute a few sliced mushrooms in pork drippings, add 1/4 cup red wine, 1 teaspoon flour and bring to a boil stirring vigorously).

#### To Serve.

Place pork medallion on top of baked ham slice. Spoon some of the sauce over the entree. Top with mushroom button. Place hot half pineapple rings on each side of entree. Serve with broccoli spear and a potato almondine croquette.

#### POTATO ALMONDINE CROQUETTE

Roll mashed potato into balls and dip into lightly beaten egg. Roll in crushed almonds. Drop into deep fat fryer or heavy skillet until puffed and golden. Remove and place in medium oven for a few minutes to crisp dry if desired.

## LOBBY QUIZ

This month's quiz takes us into the hotel kitchen and dining room. Can you define these French derived job titles?

#### QUESTIONS:

1. Maitre d'
2. sous chef
3. chef de cuisine
4. sommelier
5. saucier
6. rotisseur

#### ANSWERS:

1. head waiter
2. first assistant to head chef
3. chef or head cook
4. waiter in charge of wines
5. sauce cook
6. roast cook

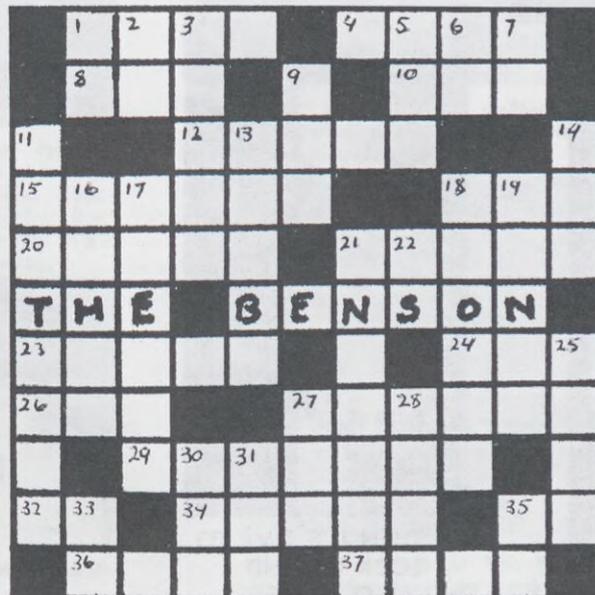
### YOU CAN HELP!

If you have a favorite hotel joke, an idea for a Lobby Quiz or are good at making up crossword puzzles, send it in. Help entertain the rest of us in our Western Hotels family.

A taxi was creeping slowly through the big city rush-hour traffic and the passenger was in a hurry. "Please," he said impatiently, "can't you go any faster?". "Sure I can," the cabby replied, "but I ain't allowed to leave the taxi."

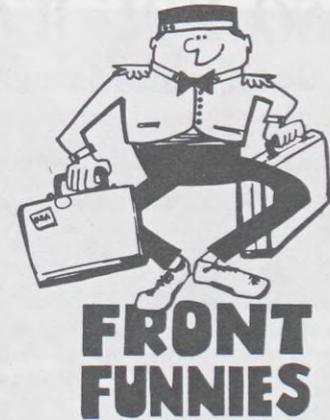
## Crossword Puzzler

Answers on Page 4)



### CLUES

- |                                 |                           |
|---------------------------------|---------------------------|
| <b>ACROSS—</b>                  | <b>DOWN</b>               |
| 1. baby carriage                | 1. Hebrew alphabet letter |
| 4. deadly pale                  | 2. Egyptian diety         |
| 8. listening organ              | 3. rise up                |
| 10. invisible gases             | 5. a pouch                |
| 12. unit of electric resistance | 6. greeting               |
| 15. jumbles                     | 7. year (abbr.)           |
| 18. stern                       | 9. type measurement       |
| 20. additional                  | 11. suffocates            |
| 21. Greek column                | 13. savory plants         |
| 23. stacks                      | 14. and so forth          |
| 24. follows night               | 16. volatile liquid       |
| 26. make a mistake              | 18. electrode             |
| 27. temptresses                 | 19. .... Haddie           |
| 29. advances                    | 21. inner parts           |
| 32. actual                      | 22. bone                  |
| 34. detests                     | 25. river in France       |
| 35. alternative                 | 27. be seated             |
| 36. foot (plural)               | 28. repose                |
| 37. to put away                 | 30. definite article      |
|                                 | 31. rodent                |
|                                 | 33. from                  |
|                                 | 35. exclamation           |



A mother of nine children and expecting her tenth complained to a friend, "I'm sure tired of having babies." "Then why don't you stop?" asked the friend. "Only way I know of to keep the youngest from being spoiled," explained the woman.

\* \* \*

A tired businessman checked into a hotel next to a railroad station, and was kept awake by a switching engine that kept shunting cars back and forth. Finally, in desperation, he called the desk clerk and peevishly complained, "Can you tell me when this hotel reaches Chicago, so I can get some sleep!"

\* \* \*

The luggage-laden husband stared miserably down the platform at the departing train. "If you hadn't taken so long getting ready," he admonished his wife, "we would have caught it."

"And if you hadn't hurried me so," retorted his wife, "we wouldn't have so long to wait for the next one!"

\* \* \*

# SO YOU WORK FOR WESTERN HOTELS . . .

## Gosh, sounds real interesting! What do you do all day?"



(1) WE START WITH A "QUICK ONE" AT THE BAR

(2) THEN WE SLIP INTO OUR UNIFORMS



(3) CALL UP A FEW FRIENDS



(4) COMPARE DIET PLAN RESULTS

(5) OR JOIN THE LADIES FOR POKER



(6) WE FIGURE ODDS ON BASEBALL POOLS

As you've guessed, we were having a little fun with gag captions. Listed below are the hardworking WIH people shown on this page and what they REALLY do.

(1) Cosmopolitan Hotel Matador bar staff. Sugi Sugimoto-bartender. Steve Darbell - barboy, Irma Benedetti, Ila Mae McCarthy and Dee Evans - waitresses.

(2) Bannock Hotel waitresses: Myrna Bridger, Elsie Sherman, Alta Carney, Inda Mae Aller and Sharon Davenport in "Frontier Days" costumes.

(3) Wilene Olmsted of The Davenport sales dept.

(4) Bellman - doorman Del Avelli of The Benjamin Franklin.

(5) General cashier Ann Marker and payroll clerk Freda Butcher of the Anchorage-Westward

(6) Eve Ford (right) storekeeper of The Leopold with her assistant Chrisie Crandall

(7) Sous Chef, Frank McNabb of The Finlen Hotel

(8) Bill O'Neil chief engineer of The Benson Hotel



(7) CHIEF FIXES US A LIGHT SNACK



(8) THEN IT'S TIME TO LOCK UP AND GO HOME

# Front! Photo Album



Busy Ben Franklin foursome from left are Kay Morishima, ass't housekeeper, John Corey and Mike Morishima, janitors, and Lou Anunciation, seamstress.



Bannock bartender, Del Dean displays prize floral specimens. Gardening is his favorite summer hobby.



Joe Allen and Jim Kent, bellmen, represent 40 years of service at the Cosmopolitan.



Conversational threesome at The Bayshore Inn: [l. to r.] Marjorie Watson, reservation manager; Jack Swoboda, Ass't F & B manager, and Ann Tressider, catering secretary.



Marge Walters, new day manager of The Benson's London Grill.



Lovely Samara Karkack, waitress at The Ilikai's Hong Kong Junk restaurant.



Space Needle restaurant manager, George Johnson and crew; [Front Left] George Soudder, ass't. restaurant manager, Johnson, Rick Meinig, capt'n. [Second row] captains, Bob Harvey, Doug Neer, Jim Burrows, Paul Sienkowski. [Third row] captains Ken Childs, Jim Wartchow, Larry Brown, Ben Morales.



Relaxing Sir Francis Drake staffers [l. to r.] Maria Xurarab, and Rosa Longoria, housekeeping, Maria Castillo, seamstress, Maria Soto and Maria Knight, housekeeping.



Pretty smiles that brighten up The Davenport accounting dept.: Sanda Sater and Maxine Mundt.



Chef Joe Tomich of The Finlen Hotel goes over the menu with pantry girls, Mary Lou Geist [left] and Judy O'Brien.

# Hotel Profile

## *the Calgary Inn*

### THE CALGARY INN

in the heart of the world-famous "stampede city" where Western garb and Paris originals mix casually in the gracious lobby. Here is a uniquely satisfying combination of luxurious elegance, worldly sophistication and the wide-open warmth of the West. Since The Calgary Inn first opened its doors in 1964, it soon became the social focal-point for many Calgarians of this prosperous Canadian oil, cattle and farming country. The superb Owl's Nest restaurant, Grill, Cocktail Lounge and eight banquet rooms maintain a busy schedule. Visitors and hotel guests are greeted and served by a friendly, efficient and courteous staff.

Typical of that "extra something" service of the staff are the Chinese bellmen who have developed an un-

canny knack for remembering the names of returning guests even after long lapses between visits. The basis of this talent lies in their "enjoyment of their jobs and the guests plus teamwork." Teamwork, in fact, is one of the prime ingredients of all Calgary Inn staffers that has made this operation such a tremendous success.

There is much to see and do for the Calgary visitor including an excellent zoo, an aquarium and fine parks and museums. At the hotel itself, visitors can entertain themselves in the inviting pool or stroll through the fashionable shops on the street level. And if they are fortunate enough to be in Calgary during Stampede Week in July, they can witness and participate in one of North America's most exciting and spectacular "wild West" shows.

### CALGARY INN PEOPLE

Here are just a few of the Calgary Inn staffers that have helped to establish the hotel's excellent reputation for guests and visitors the world over.



Calgary's culinary champs from left: Stephan Zanker, saucier, Dieter Welsh, roast cook and Glenn Foster, sous-chef.



Accounting department crew: Ray Anderson, chief accountant, Murray Liske, assistant accountant, and Gay Ovenden, payroll clerk.



Executive housekeeper, Lydia Meese with three of her chamber maid staff; Ellen Wong, Florence Reeves and Lorinda Vilardi.



Busy pantry girls from left: Claire Semenilk, Pearl Patera, Silvia Vigilante and Barbara Maine

Two "tall ones" at the bar surrounded by [front] waiters, Julius Szivos and Heinrich Spicher and bartenders Tom Collias and Tony Pietrovito [rear].



Doorman Curzon "Jonesy" Jones greets arriving guests in his coachman uniform.



Alert and smiling hotel bellmen William Eng and Wayne Wong.



Lona Wong, reservations supervisor, looks on as desk clerk Peter Jacoby registers guests.

