



FRONT Christmas 1972

WESTERN INTERNATIONAL HOTELS
Partners in travel with United Air Lines



front!

A monthly publication for the employees of

Western International Hotels

Editorial, Offices

2000 Fifth Avenue, Seattle, Wa. 98121

Gabe Fonseca.....Editor

LITHO IN U.S.A.

Our Christmas Cover



Front's Christmas cover was designed by Jerry Cramer, draftsman with the Western Service & Supply Design Division in Seattle.

The talented young artist-draftsman is a graduate of Seattle's Cornish School of Fine Arts. He has been with WIH for the past four years working mostly on hotel interior design assignments.

In his fanciful cover illustration, Jerry borrows from the currently popular trend for romantic nostalgia and sets his scene in a tropical resort hotel of some by-gone era. A weary Santa—who has presumably entrusted his sleigh and reindeer to the care of the doorman—checks in for a well deserved post-Christmas holiday.

Jerry suggests that today's more sophisticated Santa would undoubtedly opt to spend his tropical holiday unwinding in one of Acapulco's plusher hostelrys, and adds . . . "a WIH de Mexico hotel, naturally."



Executive Offices Report:

Our very special Holiday greetings to each one of you.

It has been our privilege over the past twelve months to share with you our views on a variety of topics through this column. Much of what we have said has been in regard to our operations and our operating philosophy. We have attempted to express these views coupled with a deep awareness of the all-important role you play in contributing to the success of our company-wide operations.

As you well know, because we are a service-oriented company, our service image as reflected by each one of you is our most important asset. It is only through your fine performance that Western International Hotels continues to be held in such regard in all areas in which we operate.

With our Season's greetings we, and the rest of your company's officers, add our grateful thanks for the great spirit of cooperation and goodwill you have demonstrated throughout the year.

We hope that the new year will be filled with peace and happiness for you and your families.

LYNN P. HIMMELMAN
Chairman and Chief
Executive Officer

GORDON BASS
President

Correspondents

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

Anchorage-Westward, Barbara Luchitz; Antlers Plaza, Marilyn Crawford; Bayshore Inn, Barbara Danuke; Benson, Nelvia Turner; Bonaventure, Leona Dureau; Calgary Inn, Jo Anne Revell; Camino Real-San Salvador, Ana Elena Steiner; Carlton, Pam Brittain; Century Plaza, Charlene Chabin; Crown Center, Marge Irminger; Continental Plaza, Audri Adams; Cosmopolitan, Dee Evans; Houston Oaks, Becky Black; The Mayflower, Grace Morisi; The Miramar, Edward Y. Hsu; Miyako S.F., Kristina Templeman; Olympic, Fran Vitulli; Prince Hotels, Y. Sekiya; St. Francis, Sharyn O'Reilly; Shangri-La, Harry Crabb; Space Needle Restaurant, Sandy Rogers; Washington Plaza, Nancy Wendler; Winnipeg Inn, Al Rennie; WIH de Guatemala, MaryLina Ruiz-Ciani; WIH de Mexico, Carolina Mijares; WIH Executive Office, Brenda Coburn; Western Service, Rose Shaffer; WIH Credit and Accounting, Ken Williams.

Accounting Conference

Ground work laid for future direction



WIH CONTROLLERS attending the annual Accounting Conference at the Olympic Hotel in late October laid some solid groundwork towards their future direction, particularly in the areas of a greater standardization of procedures and in training.

Rising out of group discussions, the attendees specifically expressed a need for company-wide uniform guidelines for the allocation of expenses. They felt this need particularly urgent not only because the field of hotel accounting has become so complex, but with the increasing applicability of data processing systems an established allocation uniformity is becoming a necessity.

The up-dated status of Western International's involvement in the application of data processing systems was reviewed by WIH Controller and Assistant Treasurer **Bill Ellis**. This was followed by presentations from two of the attendee members who reported on pilot programs of current consideration. One of these, as reported by Century Plaza Controller **Chuck Mellors**, was the Xerox Information Computer System now in use at the hotel.

SYSTEMS TESTED

This outside terminal system is presently being used to process accounts receivable. After the first of the year, Mellors explained, the system will also be used for payroll processing and accounts payable, with general ledger accounts and financial reporting scheduled shortly thereafter.

DON HOLMES, Controller for the Crown Center, reported on an in-house

IBM system that will go into effect with the hotel's opening next spring.

Both systems are being tested in an effort to decide which would be most applicable to Western International's future data processing requirements.

THE GROUP WAS INFORMED that the Accounting Services Committee was currently working on a standardized expense allocation dictionary with its anticipated distribution to all hotels sometime next year. The attendees were urged, meanwhile, to submit to WIH Accounting Offices those account listings that have created some confusion as to proper allocation for clarification.

TRAINING STRESSED

A great deal of agenda emphasis was placed upon personnel training, particularly in relation to organized training programs within hotel accounting departments.

In his presentation, Executive Vice President **Harry Mullikin** tossed a direct challenge to the group to keep pace with the growth and development of the company by stepping up their own in-house training programs.

Guest speaker **Ralph Palmen**, International Director of the Executive Suite placement bureau, offered the group some valuable clues toward a training approach. Most basic, according to Palmen, was the necessity to understand people as individuals and to realize their strengths and weaknesses. He pointed out that this understanding was essential in assisting an individual toward the development of his greatest potential.

ELSEWHERE DURING the conference the attendees were advised to take a similar look at their own development potential as hotel controllers. They were urged to take a more active role in hotel management operations. The theme of this year's conference was "**Planning for Profitability**", and it was stressed that the success of this objective is largely dependent upon the controller's ability to communicate and work closely with his hotel management people.

TAKE-HOME

As a take-home assignment, attendees were asked to develop two plans applicable to their operations. One of these was to detail a department training program for the forthcoming year and the other was to work out and execute a course of action to reduce costs and increase profitability for a particular area of their hotel's operations.

In his Conference wrap-up remarks, WIH Treasurer **Frank Reid** complimented the group on the success of the meeting. He commented that among the Conference's most valuable benefits was the exchange of ideas that developed. Further, Reid added, it was from these ideas coming out of the group that much of the Division's direction is influenced.

CHAIRMAN for this year's Accounting Conference, which was held at the Olympic Hotel, from October 29 through November 1, was Hotel Division Controller **Paul Matteucci**. Assisting as Vice Chairman was **Dave Christianson**, Special Assistant WIH Accounting Division offices.

Expansion in Canada—

Construction on Toronto Plaza begins

PLANS FOR WESTERN International Hotels to build a 600-room hotel in Toronto, Canada, were publicly announced in late October.

According to WIH Chairman **Lynn P. Himmelman**, the 28-story hotel, which will be named the **Toronto Plaza**, will begin construction immediately with projected completion scheduled for 1975.

The Toronto Plaza is part of a multi-million dollar building complex located in downtown Toronto. The complex will additionally include the construction of two office building towers and an arcade shopping area. The site for the total complex occupies almost an entire city block bounded by University Avenue, Richmond Street, York Street and Adelaide Street. The buildings will be connected by a ground floor retail arcade and by underground parking facilities for 400 cars to serve both hotel guests and office tenants.

SPACE DESIGN

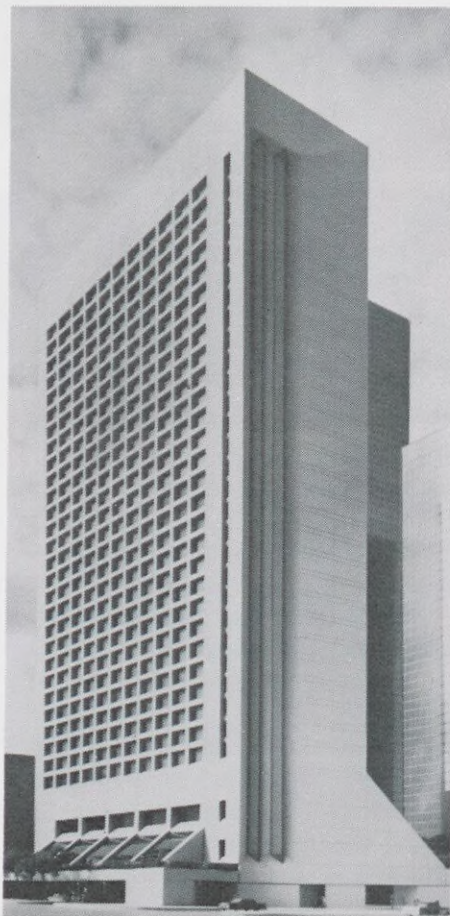
A principal design feature of the hotel will be an open vertical space above the public areas of the lower floors. This space will be illuminated by a sloping skylight that extends the full length of the building and terminates eighty feet above the convention floor. The lobby, located on the ground floor, will extend the full length of the open court.

The coffee shop will also be situated in this ground floor area with approximately half the seating under the skylight in a garden setting. A cocktail lounge with entertainment facilities will be located off the lobby.

THE CONVENTION LEVEL will include a large banquet room that may be subdivided into three major areas plus a number of smaller meeting rooms. A Polynesian-type specialty restaurant will be located on this floor.

Recreational facilities will be located on the Podium level to include an all-weather swimming pool—partly in the outdoors—saunas, game rooms and a private sun deck.

The spacious view guest rooms will feature a dressing room area off the bathroom. Two larger rooms on each floor will



MODEL shows how Toronto's newest hotel and office complex will look when completed late in 1975.

provide a flexible arrangement of convertible suites and connecting rooms. Guest rooms will be served by six high-speed passenger elevators, three of these exterior glass-enclosed. The hotel's exterior and its base will be faced in lightly textured concrete with a warm colored aggregate.

TORONTO, THE SECOND largest city in Canada, with over two-million in population, is a dynamic commercial-industrial-shipping center bordering on Lake Ontario. It is also the provincial capital of the province of Ontario.

The Toronto Plaza joins the family of four other WIH hotels located across Canada from the Bayshore Inn in Vancouver, the Calgary Inn in Calgary, the Winnipeg Inn in Winnipeg and the Bonaventure in Montreal.

COMINGS AND GOINGS

In-Hotel

These changes at the Washington Plaza; **Philip Stroup** from reservations manager to Oak Room Manager; **Susan Rocco** from tour director to Reservations Manager; **Gary Tachiyama** from room service manager to Beef Room Manager; **Carlo Nardi** from assistant Beef Room manager to Head Banquet Waiter; **Chuck Miller** from room service captain to Room Service Manager; **Loretta Soderlund** from Beef Room manager to Cantina Manager; **Kathy Lay** from guest history to Reservations Supervisor; **Ann Alexander** from reservations supervisor to Personnel Secretary . . . at the Continental Plaza, **Tex Takahishi** is promoted from Chicago '93 dinner chef to that restaurant's Sous Chef . . . at the Century Plaza **George Boyko** moves from rooms department to Banquet Manager; **James Corcoran**, formerly accounts manager is named Property Maintenance Dept. Manager . . . named Chief Clerk from night auditor is **Jeff Durham**; **Edward Flechenstein**, formerly liquor controller, is named Profit Improvement Analyst; new Beverage Controller is **Steven Lachman**, formerly chief clerk; named Building Superintendent is **Ted Phillips**, formerly chief engineer . . . at the Hotel St. Francis **Dick Jensen**, formerly Dutch Kitchen manager, is named Director of Restaurants; **Carl Pfaffenberg** is named Manager of the Dutch Kitchen . . . at the Cosmopolitan **Marie Kriss** is promoted from Sales manager to Director of Sales; **William Hagen** from banquet manager to Catering Manager; and **James Bray** from banquet captain to Banquet Manager . . . at the Bayshore Inn these promotions; **Konrad Steger**, formerly senior assistant manager was named Executive Assistant Manager; former trainee **Bill Moffatt** is named Assistant Controller.

Transfers

Dell Schooley transfers from captain at the Space Needle to Manager of the Olympic Grill at the Olympic Hotel . . . former assistant manager of the St. Francis **Phil Heyl** is named Front Office Manager for the Crown Center Hotel . . . **Andre Mena** moved from executive chef of the Olympic to Executive Chef of the Continental Plaza . . . named Executive Chef for

COMINGS AND GOINGS

the Hotel Scandinavia is **Hans Lenz**, formerly executive chef of the Continental Plaza . . . **Serge Lauzon** transfers from executive chef of the Hotel Benson to Executive Chef of the Olympic . . . former Olympic Hotel Golden Lion Captain, **Hans Kuester** is named Assistant Restaurant Manager of Victor's Hotel St. Francis . . . **Helen Pipes** is named Director of Reservations for the Crown Center from reservations supervisor at the Houston Oaks . . . former assistant housekeeper at the Washington Plaza **Connie Benner** is named Senior Assistant Housekeeper at the Crown Center . . . **Ron Sleutel**, formerly beverage manager at the Olympic moves to Restaurant Captain at the Space Needle . . . **Volkard Herder** is named Executive Chef of the Space Needle from Century Plaza sous chef . . . **Pat Burton**, former front office manager of the Calgary Inn is named Senior Assistant Manager of the Bayshore Inn . . . **Rene Gounel**, formerly senior assistant manager of the Bonaventure is named Senior Assistant Manager of the Hotel Scandinavia . . . named Executive Chef of the Benson Hotel is **Herbert Enzinger** formerly executive chef of the Space Needle.

New

At the Century Plaza **Filemon Arias** joins the hotel staff as Executive Steward; **Jacques Rigaud** as Director of Personnel; **William Puget** as Management Trainee; **Fred Hunt** as Assistant Laundry Manager; and **Fred Glaser** rejoins the Century Plaza as Banquet Manager . . . **Ernst Bacher** joins the Continental Plaza staff as Manager of the Chicago '93 restaurant and bar . . . joining the staff of the Hotel St. Francis as Manager of the Terrace Room is **Chris Nagata** . . . two new additions to the Bayshore Inn are **Barry Kurdziel** as Accounts Payable Clerk and **Elizabeth Adams** to the Accounting staff.

INTERNATIONAL

Gerard Luyet, formerly with the Dusit Thani Hotel in Bangkok, joins the staff of the Hotel Alameda in Mexico City as Executive Assistant Manager.

Culinary Olympic winner races clock to gold medal



AT THE Frankfurt Olympics Chef Zeller displays some of his award winning handiwork.

THE VAST DISPLAY HALL housing the 1972 International Culinary Olympics exhibits in Frankfurt, Germany, was almost deserted. It was nearing 5 o'clock in the morning on Tuesday, October 10, and in just a few hours the doors would open to public viewing of the first day's events.

In the booth, a tired, lonely-looking figure glanced at his watch and smiled wearily. His work was done, and now, at last, he could get some sleep. The rest was up to the judges.

The individual was **Heinz Zeller**, Washington Plaza Hotel chef.

Heinz had arrived in Frankfurt just two days before the Olympics opening, and when he had uncrated his entry exhibits on Sunday morning, he was shocked to discover that all seven pieces he had submitted had been severely damaged in transit from Seattle.

ONE OF THESE, a magnificently detailed carving of the American Eagle sculptured from an 87-pound slab of chocolate, had been broken into three pieces. Heinz had devoted much of his free time during the past eight months to this work and it was one of the prize items of his collection. Among the other six items were much more delicate works and those too had been badly damaged.

. . . HAD TO BE RIGHT'

With less than 48 hours to go before the show opening, Heinz was faced with the overwhelming challenge of restoring each of his entries to their original perfection. For the next two days, except for a briefly snatched nap, he worked feverishly to complete the job.

As Heinz remarked, "I realized that the judges would not be interested in my

problems or explanation excuses. They judged only on what they saw and it had to be right!"

What they saw was enough to convince them that Zeller's entries were worthy of a coveted gold medal. Among his entries, in addition to the chocolate eagle, were a Hummel figurine in white chocolate, a blown sugar and hand painted fruit compote display, two decorated cakes and a couple of chocolate painted scenes—one of a Bavarian village and the other of a cowboy western scene — on marzipan "canvas". Judging was based not only on the artistic result, but as importantly, in the evidence that the exhibitor knew how to handle and make the most out of each medium he uses.

EXPERIENCE 'GRATIFYING'

In evaluating the entire experience, Heinz commented, "It was my first Olympics experience and it was a lot of hard, exhausting work and emotional strain . . . and sometimes very lonely. But it was also very personally gratifying to win the medal. I don't think I could give enough thanks for all the help and encouragement I got from the people at the Washington Plaza, especially Lee Jenks (General Manager), Larry Magnan (Executive Assistant) and co-worker Jean Claude. They had a great belief and faith in me, and supported me all the way, as did my wife and family."

THIS year's Culinary Olympics were represented by 840 chefs from 22 countries for a total of 6,000 displays. Entry categories included all facets of the culinary arts, and judges were selected from a number of countries.



DOMINIC MAIETTA, Bellman, Continental Plaza: "I'd like a stack of hundreds that high! With the money I'd buy a villa in Naples where I'd retire and get fat eating good Italian food."

ELAINE HARFST, WIH Executive Office Secretary: "A year's complimentary pass to the Olympic's Piccadilly Corner."



DAVID YIP, Superintendent of Service, Calgary Inn: "The right ski to go with the left one I got last year, and a million dollars (because I'm such a nice guy.)"

MARY ABBOTT, General Cashier, Calgary Inn: "A yellow Corvette, a European holiday and a vacation to recuperate from my holiday."



JOYCE BUTLER, Catering Department, Mayflower Hotel: "A six foot, blond-haired, blue-eyed, single, rich man."



ANN HUMENIUK, Room Service Cashier, Houston Oaks: "A rocking chair . . . just always wanted one. A wooden one with a small cushion. I'm studying anatomy and physiology at the University of Houston and I'd like to study in a rocking chair."



BUD BARRETT, Bell Captain and **MARTHA BARRETT**, Telephone Operator of the Anchorage-Westward, "A 'togetherness' summertime vacation."

ANITA LEE, Switchboard Operator, Hotel Miramar: "I'll tell you what I want . . . a lovely party with my dearest friends."



SHIRLEY LEE, Reservations Supervisor, Antlers Plaza: "A 100% male."



LINDA RADER, Sales Secretary, Hotel Benson: "All I want for Christmas is assurance that I can retire before the year 2007!"

DORIS PANKIW, Pantry Girl, Winnipeg Inn: "A color TV . . . really, I like the practical things, everyday items."



BILLIE KING, Director of Housekeeping, Antlers Plaza: "A cribbage board."



RANDY GUTHRIE, Catering Sales Manager, Hotel St. Francis: "Peace!"



ANITA AZRAN, Reservation Clerk, Hotel Bonaventure: "I want everyone in the whole world to have reason or cause to SMILE, thus creating an atmosphere of peace and goodwill."

What do you want for Christmas?



A few weeks ago we requested from our correspondents that they find out from some of their fellow employees what they wanted for Christmas.

A number of these responses, as our space permitted, are presented on these two pages.

As your Front! editor we are privileged to squeeze in our own Christmas wish. We wish you a joyous Holiday season and hope that the year ahead be prosperous with peace, contentment and goodwill. Merry Christmas!



DARREL KANEHE, Banquet Captain, Hotel Benson: "A trip home to Hawaii, to ride once again on the wild, wild surf of Waimea Bay."



JERE WALTERS, Project Administration, Western Service & Supply: "To sell the remaining four pups from the last litter of ten Doberman Pinschers . . . my wife is expecting our first child and we need the room."



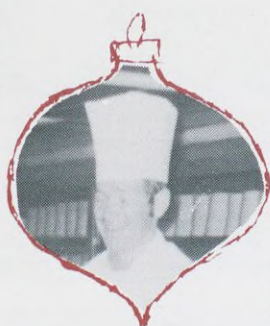
CHERI LABENDER, Garage Cashier, Continental Plaza: "I would like a kangaroo for Christmas, but only if I can go get it myself. You see, in Australia it's now mid-spring heading into summer; perfect weather for sunning, swimming . . . and, oh yeah, picking up a kangaroo."



BRAD MATHEWSON, Bellman, Mayflower Hotel: "A full house at the hotel . . . I'll be working that day."



MARILOU COUTURE, Catering Secretary, Hotel St. Francis: "A year 'round Santa so I can have Christmas every day of the year."



HANS RAESS, Pastry Cook, Hotel Bonaventure: "Everyone to have plenty to eat."



MADELINE BELMORE, WIH Executive Office Secretary: "It may fill up Santa's sleigh, but I'd like the gorgeous clock in my boss's office (Vice President J. W. Keithan) delivered to my home."



KEN FITZMAURICE, Storeroom Clerk, Winnipeg Inn: "A raise and a promotion."



FRANK CORREA, Valet Parker, Houston Oaks: "Just happiness . . . that's all for me. Just a real good Christmas with my family. I'm not much on material things."

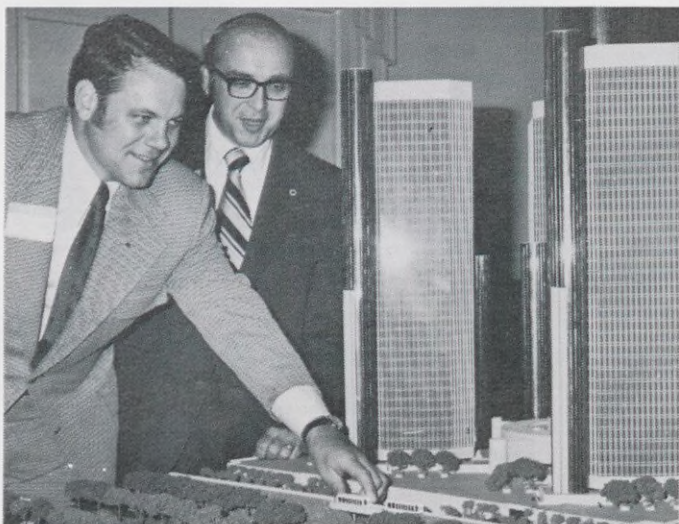
NEWS PICTORIAL



TORONTO — Dedication ceremonies announcing the construction of the Toronto Plaza Hotel last October included representative participation from the four Canadian properties. Each employee representative brought with him symbolic items of their respective hotels and letters of congratulations from the mayors of their various cities to be sealed into a plastic bubble time-capsule. Joining WIH President Gordon Bass in submitting their capsule contributions are from left: Doug Edgeworth, Bayshore Inn Doorman; Margot Lambert, Hotel Bonaventure Dining Room Hostess; Bass; Dale Der, Bell Captain of the Winnipeg Inn; and Evelyn Zajac, housekeeping, Calgary Inn.



WIH ACCOUNTING CENTER — When she retired on October 27 after 27 years with WIH, Cash Receipts Clerk Myrtle Ott was honored with a retirement party at the Washington Plaza by her fellow Accounting Center employees. Myrtle, center, is surrounded by well-wishers from left: Paul Matteucci, Ken Thomas and Walt Ketterling.



DETROIT REGIONAL OFFICE — A reception at the Dearborn Inn last September served to introduce recently appointed Regional Sales Manager John Steinbach to key members of the local travel industry. With Steinbach (left) is WIH General Sales Manager Bill Newman. For the past five years or so, the Detroit offices have been represented by WIH Reservations Supervisor Shirley Zimolzak.



MAYFLOWER — Stunning "Miss Tourism Hong Kong" Christina Hui Ai-Ling (right) displays some of her wardrobe items to delighted members of the Mayflower staff (from left): Mary Lou Caprione, Catering; Patricia Castillo, WIH Trainee from Mexico; and Linda Schanz. (Linda, by the way, is wearing one of the silk dresses belonging to Christina). Miss Ai-Ling was a guest of the Mayflower during her tour of the United States promoting Hong Kong and their fabric industry.



CENTURY PLAZA — A pride of accomplishment is written on the faces of these first graduates of the AH&MA Career Development Program at the Century Plaza. Each member of the group was awarded certificates and course reimbursement checks from Resident Manager Brent MacDonald (center) who also instructed one of the two classes given. Back row (l. to r.) Mike Cherry, Dale Schofield, Jahn Mavros, Don Demars, Freeman Overbaugh, Ted Phillips (chapter president), Bill Wells, Dean Tinker and Bruce Bennett. Front row (l. to r.) David Braun, Adelbert Bucher, Werner Glur, Paul Moulan, Brent MacDonald, Ed Fleckinstein, Somsri Bussai, Gina Tucker and Patti Pinyo.



WIH SALES — A lot of the delegates attending the National Passenger Traffic Association Convention in St. Louis in October were "sold" on Western International, thanks to the hard working efforts of WIH sales force members. Pictured at the WIH booth from left are: Willis Camp, Chicago Regional; Bill Nuhn, Crown Center; Bob Lyon, Houston Oaks; Tom Hurley, New York Regional; Loren Brown, Continental Plaza; Jerry Boguskie, Houston Oaks; Larry Stephan, Mayflower; and Jim Gallaway, Chicago Regional.



ANCHORAGE WESTWARD — Lowell Thomas, Sr., world-famed adventurer and writer, graciously accepts Director of Sales Bob Larson's invitation to engrave his signature on one of the tables in the hotel's recently opened Signature Room. One of the unique features of the room are the round brass plates inset into each table on which prominent hotel guests may engrave their signatures.



HOTEL ST. FRANCIS — The slicing—and eating—of a 300-pound cake replica of California's Mount Shasta highlighted ceremonies in San Francisco honoring the 197th birthday of the United States Navy in October. The ceremonies were staged on the afterdeck of the recently commissioned USS SHASTA, and its Mount Shasta pastry namesake was the creation of Hotel St. Francis Chef Otto Eckstein. Above, Chef Eckstein tops his mountain masterpiece with "snow" frosting.

COSMOPOLITAN — Former sales manager Marie Kriss scores a female "first" within WIH upon her recent appointment as Director of Sales for the Cosmopolitan. Earlier this year, Marie had been selected as the winning candidate for the hotel's Thurston-Dupar Award. With Marie, in the photo taken during that occasion, is (left) Bob Wilhelm, Cosmopolitan General Manager and (right) Joe Mogush, WIH Senior Vice President.



CONTINENTAL PLAZA — Officers of the Confrerie de la Chaine des Rotisseurs perform the formal ceremonies inducting Executive Chef Hans Lenz (right) into their group. The Confrerie, with chapters in some fifty countries, is the oldest and one of the most prestigious gastronomic societies in the world. Chef Lenz was bestowed with the society's traditional silver chain on an orange ribbon from which is hung the "Chef Rotisseur" escutcheon. The ceremonies were held just prior to Lenz's departure from the Continental Plaza to assume new responsibilities as Executive Chef for the Hotel Scandinavia in Copenhagen opening this spring.





CARLTON — Good Impression. Prospective hotel accounts cannot help but be favorably impressed with the Carlton as reflected in the alert, well-groomed appearance of its sales staff members. The sales team from left: Noel Durie, Frank Halforty, Leo van Osch (Director of Marketing) and Roger Wharton.

MIRAMAR — Goodbye Miramar - Hello Vegas! The Miramar's famed Chinese Classical Dancing Troupe hit the road again. This time on a promotional tour of the United States, sponsored by the Hong Kong Tourist Association with a major stop in Las Vegas, where they performed at the ASTA (American Society of Travel Agents) Convention in early November. Accompanying the Troupe was S. Y. Lam (center) the hotel's Entertainment Manager.



CALETA — Dominos Dominate. Domino fever has spread throughout the Caleta and has been dominating the free-time activity among the male employees of all departments. Current domino tourney champ is Roberto Lopez (right) Assistant Reservations Manager, who so far has won 20 out of 25 games played. Working hard at trying to topple Roberto's lead is Purchasing Agent Jose Luis Delgadillo (left).



Restored Royal Residence Re-opens

Located on the grounds of the Takanawa Prince Hotel, is this elegant building which was once a residence of the Japanese Imperial family. It was constructed in 1908 as the residence of Princess Masako, daughter of Emperor Meiji, and the interior design was fashioned after the royal courts of 18th Century Europe. When it was acquired by the Takanawa Prince in 1953, the two-story residence was transformed into one of Tokyo's most prestigious hotels. Within the last two years the Prince Hotels organization has gone to considerable care and expense in refurbishing the building to its original opulence, especially in the decor of its great dining rooms. Now completed and known as The Annex, it is winning new acclaim in Tokyo and has become particularly popular for hosting government, business and embassy receptions.

FAMILY FEATURES

COPIED and CONTRIBUTED

CONTRIBUTED — by Ray Houghton, Desk Clerk at the Anchorage-Westward, this desk clerk's "all I want for Christmas" lament (apparently written after a pretty trying day at the Front Desk):

All I want for Christmas,
 Are no downed flights,
 All I want for Christmas,
 Is no audit at nights.
 All I want for Christmas,
 Is a good M.R.*
 All I want for Christmas,
 Is a well stocked bar,
 All I want for Christmas,
 Is the Playboy Meet,
 All I want for Christmas,
 Is the absence of feet,
 All I want for Christmas,
 Are no more tours,
 All I want for Christmas,
 Are empty floors,
 All I want for Christmas,
 Are no R.F.V.'s*
 All I want for Christmas,
 IS QUIET, PLEASE!!

* Morning Report
 * Rooms Found Vacant

COPIED — from a quotation by Eleanor Roosevelt:

"It is only when you feel obliged to do something about Christmas that the spirit is spoiled."

CONTRIBUTED — by S. Claus (the jolly furry-faced fella pictured below at the employees Christmas party at the Olympic Hotel last year):



HO! HO! HO!
 Merry Christmas, Everybody!

YOUNG PEOPLES PUZZLE CORNER

1. Before this person had reached his _____ position . . .
2. he had been trained in food preparation from making simple sandwiches to a gourmet _____ feast.
3. He is not only _____ to be a good administrator . . .
4. but he also must be an expert _____.
5. As part of his _____ he wears a white jacket and neckerchief . . .
6. topped off with a _____ white hat.
7. He helps to create a hotel is _____ for fine food . . .
8. By offering a _____ menu of expertly prepared items.
9. He is in charge of _____ WIH operated kitchen in the hotel.
10. He keeps close _____ on food costs and all other department expenses.
11. He is responsible for the _____ training and supervision of kitchen staff.
12. He is also responsible for the proper use and maintenance of all kitchen _____.
13. He is concerned with a hotel's entire _____ operations from room service to restaurants and to receptions and banquets.

(Answers elsewhere on this page.)

SAFETY FRONT



MOP UP SPILLS IMMEDIATELY. THEY'RE SLIPPERY (Photo courtesy of Continental Plaza's BACK. Model — Gerardo Londono of Consort Dining Room staff)

PUZZLE CORNER ANSWERS

1. Executive 2. Xmas 3. Expected 4. Cook
 5. Uniform 6. Tall 7. Image 8. Varied
 9. Every 10. Check 11. Hiring 12. Equip-
 ment 13. Food This person is a hotel's
 EXECUTIVE CHEF

FRONT! HORO-SCOOPS SAGITTARIUS

November 23 — December 21. The zodiacal sign of Sagittarians is the Centaur, a mythological beastie half man and half horse (sort of like the Lone Ranger and Silver all blended into one). Their sign is also known as the Archer which makes them pretty straight-arrow types. Learning comes easily to Centaurs and in no time at all you can teach one to trot, gallop and count to six by tapping their right front foot. Sagittarians are also known as fashionable dressers but are sensitive to being called "clothes horses". Their element is fire and this thing about not playing around with fire applies to Sagittarians . . . so watch it! You might take some comfort in knowing, however, that while Sagittarians are quick to anger they are also quick to forgive and forget. (But I'd still watch it!) Their birthstone is flint, usually carved in the shape of an arrowhead. Their favorite color is a sweaty olive drab, their lucky day was last Thursday and their lucky number is six going on seven.

photo memories of Christmas past

As we enter the Christmas season ahead, many of us will be recalling moments that highlighted last year's Holiday activities. Remember . . .



. . . the Holiday table with its spectacular "Horn of Plenty" ice sculpture centerpiece at the Space Needle celebration?



. . . the happy clowns and happier kids at the party for the children of the Rocky Mountain Rehabilitation Center at the Antlers Plaza?



. . . the stockings hung on the fireplace, and the chef's gingerbread house on the mantel at the Calgary Inn's lobby display?

. . . when staff members at the Winnipeg Inn went out and chopped down their own Christmas tree and decorated it themselves?



. . . the pretty girls, presents and particularly the paper-flower Christmas tree at the Caleta?



. . . the noontime choir concerts that attracted delighted visitors to the Washington Plaza lobby?