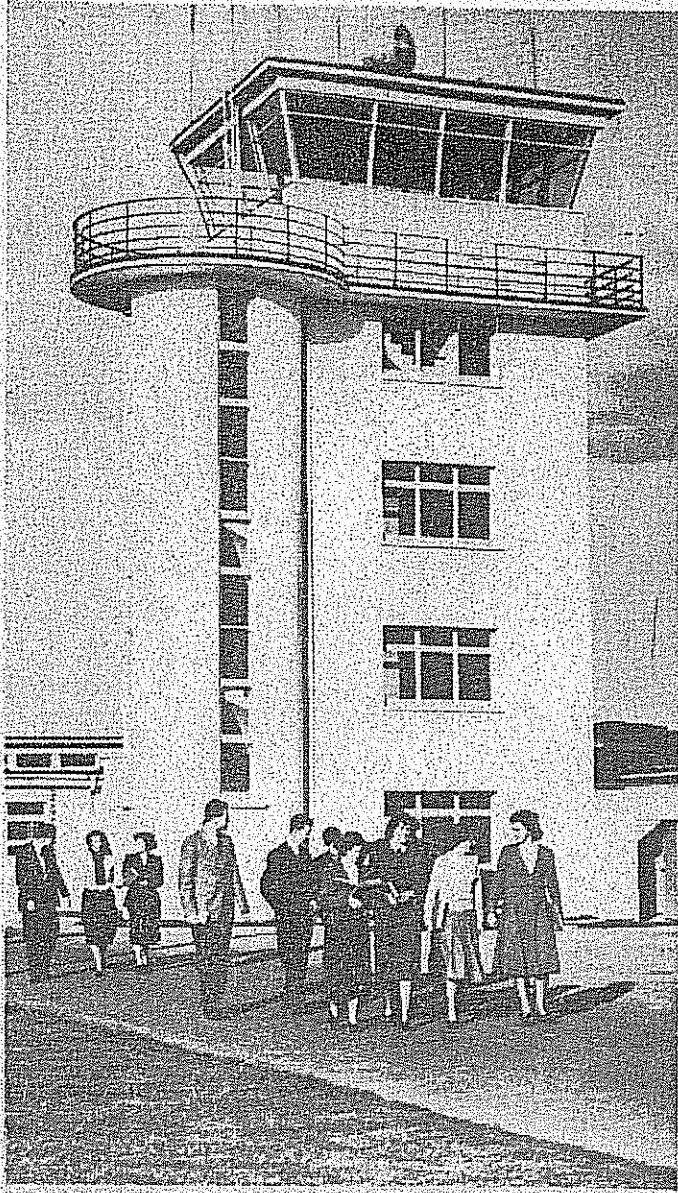
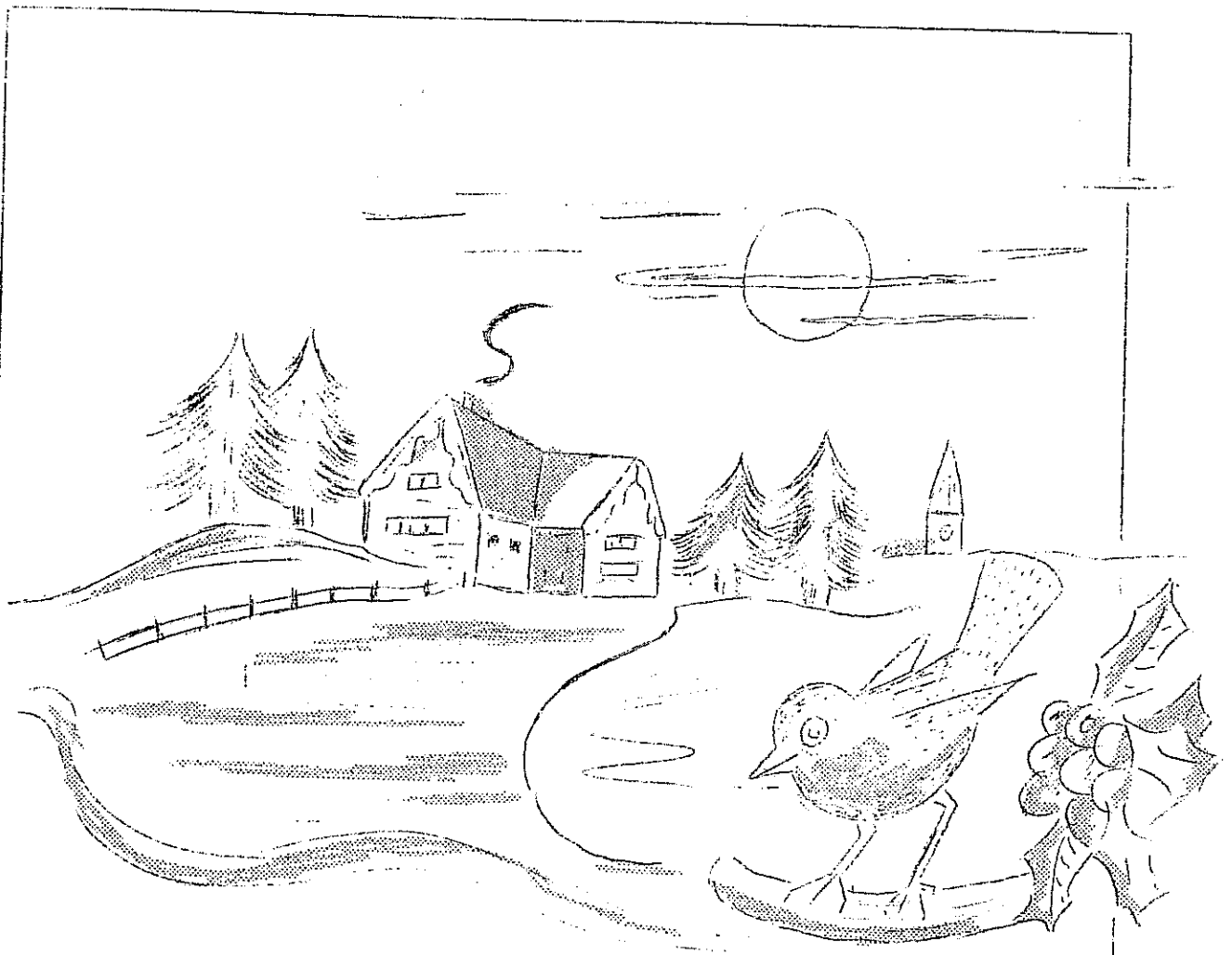


The Ladder



Shannon Airport Hotel School Association

Magazine



A HAPPY

Christmas

BRIGIN MELLET.

CORMACK HAMMIL.

EVELYNE MC GOWAN.

WILLIAM KINGSTON.

K. JENNINGS, C.E.O.
(Co. Clare)

BERNADETTE LYNCH.

J. E. BLUM,
Hotel School Director.

J. HENRY DALY.

PAMELA ROE.

A. K. SLEFER.

BRENDAN PETTIT.

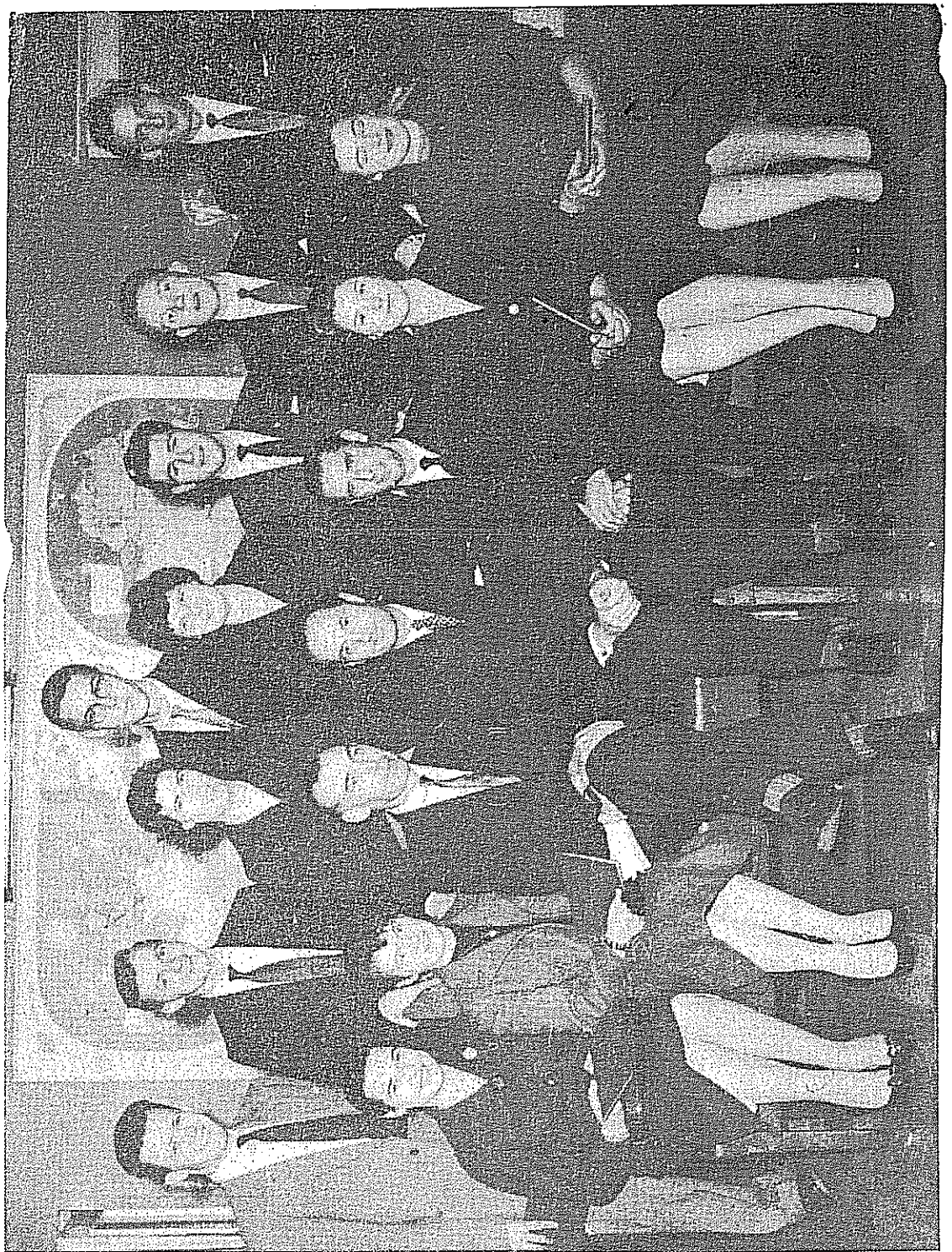
MARY CUNNINGHAM.

JOHN NUGENT.

MARY MURPHY.

JULIAN CHAPMAN.

Diploma Students 1954 - 1958 Course.



FOREWARD

The Importance of properly trained management has only during the Post - War period received its proper recognition and great strides have been made to the benefit of industry.

It is probably true to say that in the hotel industry trained management is more important than in the majority of industries. The reason for this is that the work of an hotel mainly consists of continually producing meals and other services for its guests which must be supplied to them at short notice and without the opportunities available in other businesses to submit these to any form of inspection for quality, before they reach the consumer.

To ensure satisfactory results therefore involves continuous supervision by a person who from his or her own training can immediately assess whether or not the guest is getting what he requires. It is obvious that mere theoretical training will be of little use to the hotel manager. He must have had the practical experience which alone can enable him to carry out this part of his duties.

The recognition of this principle by Shannon Airport Hotel School is largely responsible for the success of its work. By adding to expert teaching of the principles involved, the practical experience which is available in the Restaurants and Kitchens the School ensures that its students leave with a well balanced groundwork which enables them quickly to put their training to good when they embark on their outside training.

The many former students of the School now holding important managerial posts in the Hotel Industry are ample testimony to the careful planning of the School's curriculum. To the teachers and students I can only wish a continuation of the High standards which have maintained from the beginning and which have contributed so much to the improvement of the hotel industry.

F.X. BURKE,
SECRETARY,
IRISH HOTELS FEDERATION.

Aithbheochaint na Teangan.

Admhaitear i gcoitinne gurab i aithbheochaint na teangan gaeilge agus gach a gabhann lei fe ndeara an Reabhloid polairiochta a tharla in Éirinn san aois seo. D'admhaigh an Piarasach fein gur i Ranganna Chonradh na gaeilge a d'fhoghlamaigh se bun-prionsabail an naisiuntachais agus san leabhar ud "Mise agus an Conradh", deireann Dubhglas de h-Ide gan fiacal a cur ann, gurab i an ghluaiseacht naisiunta a threoraigh se fein agus a cairde fe ndeara eiri amach 1916. Ach nil feidhim ionlan le sacire polaiteachta mara mbaintear usaid as, chun saoirse eacnamaiochta agus culrurdha d'Fhorbairt fe n-a scath.

Bhi Traolach Uas. Mac Suibhne ar duine des na daoine ba mho a throid ar son na h-Éireann agus ina theamta sin, se is mo thar aoinne eile de Thaoisig gael a ghuig cursai naisiunta. Agus feach gur minic gur samhlaíodh do go raibh an baol ann na bainfimis leas iomlan as an saoirse polaiticiuil a bhi i ndan duinn (feach Principles of Freedom "That we shall win our Freedom I have no doubt; that we shall use it well, I am not so certain". "No Physical victory can compensate for a spiritual surrender"). Agus ni feider le h-aon duine a radh nar chreidan Piarasach na an Suibhneach sa tsoisceal a craobhscaoileadar mar pe raíd eile a dheineadar, deineadar beart de reir a mbriathar.

Agus can i an bhaint ata ag an sceal seo linne? Ta an meid seo: go bhfuil se de dhualgas orainne feachaint chuige go mbeidh barr - shamhail Traolaigh Mhic Suibhne go s'leir os comhair ar sul againn. Ta seans iongantach agaibh san Aerphort. Ta cuid mhait gaeilge ag gach mac leighinn agus ce nach bhuil bfheidir, an liomthacht cainnte sin agaibh go leir is feidir libh bhur smaointe a nochtadh tre gaeilge. Larraim orraibh da bhrigh sin a bheith dilis don tir seo agus go mo' mhor dos na daoine a fuair bas ar son na h-Éireann agus a bhain saoirse polaitiochta amach duinn-ne da bharr. Molaim dibh go leir spiorad nua fíor - gaelach a mhuscailt annseo, breis duthracha a chaitheamh le saothru na gaeilge agus iarracht trean laidir duthracha a dheanamh chun i a labhairt i measc na ndaoine san Aerphort ionnus go bhfeicfidimid le nar linn teanga uasal seo, ar simsir fe reim agus fe racmus agus i da labhairt ag og agus aosta o thaobh an Aerphort seo.

C. P. Mac Eoinn.

ANNUAL DANCE

The new boys and girls had been looking forward with glee to the dance. The air was filled with gaiety and the dominant devil - may - care attitude of students prevailed.

But lo! a dark cloud was cast over the face of the earth. The leading light of our world had been called to the Master. These were the circumstances, in which our organising committee turned to His Lordship for guidance. On his sanction this dance was held. Even though many of us mourned a great Pope we all rejoiced in the fact that one day His Holiness will be raised to the reward of the Church.

As the situation suggested, the general opinion was, that the dance would not be a really big hit. Well, it was. Everybody was willing and helpful to start the shy new boys and girls on their way. On the threshold of life we found helping, friendly hands to pull us through the gates. I use "We" not in the sense of royalty, but because I am sure all the new students have had example of this "brotherhood".

There is no critic of music however biased can raise a complaining finger to the music of Bob Madden. He was very good, his dixiland and tangos were on a par with many better known bands. His soft music was the background for a night of romantic fancy.

Many of the wolves growling over their successes were an example of friendship and intimacy of the people of Shannon. To recall but a few instances as example, would, I think, be fitting. One young lady went as far back as her fourth year, when she began to take violin lessons and was admitted to the school orchestra. The same young lass was modest enough to reveal that she gained previous honours in domestic management before persuading further at Shannon. A case arose where a fellow met his best friends brother through a Shannon lass. There we were first years but not strangers. Everybody laughed, many loved and chaqae'un was happy. But in the heart of the gay bustle, a creditable announcement was made. It was on behalf of our deceased Pontiff. A very remarkable gesture by students.

Before I close, I think it fitting to mention the hard working second year students who were responsible for this successful venture. I was new and though unfamiliar with the names of my elder companicas noticed how they worked. Perhaps it is unfair to mention but Audrey Cullen is to be highly complimented along with her two hard working companions Eithne and Jimmy.

J. H.

LIST'NING INN

We would like to congratulate PASCAL BOURKE and MARY CUNNINGHAM and also MICHAEL LEE and UNA O'SULLIVAN on their marriages.

Also we would like to send special congratulations to BEATRICE O'CONNOR on her marriage to Colm Spellman. Beatrice, as you know, only left us last July.

We were sorry to lose GERALDINE SAMMON, second year, who is now studying a commercial course. We wish her every success in her new career.

Another congratulation goes to EDDIE SHARKEY, second year, on winning an All Ireland football medal with the Galway Juniors.

Of course, we cannot forget the students who were successful at the Dublin Catering Exhibition - congratulations to you all.

We would like to announce the engagement of Breda English (Shops) to one of the Time-Keepers, Mr. Thomas O' sorry MacInerney, and we wish them a happy future.

On the 25th. October, 9 students from second year went on what is now an annual "outing" to Wexford for the Festival, and we are glad to report that some left more than the "sweat of their brows" in that quaint eastern town. Of course, Shannon is well represented in Wexford with ENDA FLANNELLY, DERMOT MOONEY, EOLIN MAC CARTHY and CHEF JIMMIE KENNEDY.

Listneing Inn (Contd).

Hitch-hiking on the Continent was not up to expectations for SEAN O'KANE and DERMOT MCEVILLY when they tried to reach Zurich last September. They did not get beyond Paris.... I wonder was hitch-hiking that bad?.

In September, I was lucky to get to the Continent myself for a short holiday and was glad to have the opportunity of meeting the majority of the 3rd Year and some 4th Year students, and must report that all were in great form. In Frankfurt, one evening, I met three very joyous young ladies, namely MAURA MANNING, ANNE MITCHELL and ENA O'REGAN, they had just completed a German examination set by the German Chamber of Commerce and were successful. We would like to take this opportunity to congratulate them.

There was an air of expectation in the School on Tuesday, November 9th, wondering what was going to come over the air to us that night. Well, we were not disappointed.

"IT ALL STARTS IN THE KITCHEN" was the title of the broadcast on the School by RADIO EIREANN with the co-operation of RADIO SWITZERLAND. It was indeed very interesting and needless to say we were all all listening in.

Mr. Blum opened the broadcast with an outline of the course and the aims of the School. Although, we have heard Mr. Slefer, Miss O'Donnell, and Chef Ryan conduct many classes, it was the first time hearing them conduct classes over the air. Mr. Slefer gave the definition of an Inn, which I am sure proved even something new to many hoteliers. Miss O'Donnell and Chef Ryan were of course on culinary subjects.

Dermot Mac Cormack spoke from Zurich on his experiences there. We have heard Dermot, that you tried all sorts of radios to try and get the broadcast, but failed to do so, but do not worry, it came over very well.

On speaking about their experiences abroad, Cormack Hamill and Mary Cunningham made us a bit nervous, but boosted our morale again, when speaking on the benefits they derived from the course, and of their ambitions for the future. We cannot close without mentioning the very competent way in which Mr. O'Sullivan of Radio Eireann bound up the programme with his commentary.

Listening Inn Contd.

German students come and go, but not all forget to come back. Last week, we had a visit from John Irwin who is now working in Liverpool, but as he said he had to get away from the "Capital of Ireland" to re-visit rural Ireland, we do hope you enjoyed your stay.

Speaking of coming and going, we regret the loss of ELKA OTJENS and CECILIA SCHAD who have returned to Germany. But there is a bright beam in the shadow of their departure, they have already made arrangements to return here on a holiday.

Now at the Bahnhofbuffet, Zurich is BERNARD HANLY, who writes that he had a very pleasant journey and he is very happy with his work. He will work six months in the kitchens and then six months in one of the restaurants.

SALLY SHANAHAN has decided to change her work and has accepted a position in a mountain hotel for the season. We hope that you will have the opportunity to train also in skiing..... but keep your legs.

Another who has decided to change from Zurich is MARGARET MCDONALD who is going to a winter sports resort. There again there might be some hard contacts with the snow.

ENA TOLAN will also fill her lungs with wonderful mountain air of a well known Swiss Winter sports resort.

Home for a short holiday during Christmas will be ANGELA SWEENEY. She will then go to the Continent for further training.

NANCY KENNEDY and RENA BRADY have come back to Ireland after a full year in Switzerland. They are taking up positions in the Great Southern Hotel, Galway for a year as receptionists and assistant house-keeper. We hope you like the wild west.

And two girls back from Germany are ANN MITCHELL and ENA REGAN. But they are about to leave again to further their training in England. Now what will we do with the alarm clock Ena?.

THOMAS CONBOY as usual is the great silent man. We never know what he is doing or where he is. The only tip we just heard is that he is spending a long and restful holiday at home.....

Listening Inn contd.

After having some trouble to find a position in London, NIALL SMITH has been lucky to start work in a well known London grill, The Mozart.... and guess as what? well as a wine waiter, ... we are sure that he likes his work very much.....

After six months in Bad Hamburg NIALL DORIS has accepted a position in a very select restaurant in Bruxelles. (well, the two Nialls have been separated). We have had no news yet but we wish you the best of luck in your new position.

JOHN DALY came back to Ireland on a short holiday and at the same time, to attend to the final examinations. He is now back in Zurich to further his training.

After going through her final examinations very successfully BRIGIN MELLET has now left the Shaftesbury Hotel and is now in the reception office at the Berner's Hotel.

BILLY KINGSTON also successfull in his finals has gone back to London to further his training. And is now working in the kitchens in the Euston Hotel.

Due back home after over a year in Stuttgart is MAURA MANNING, and she has already been offered a position in an Irish hotel. We are looking forward to seeing you Maura.

WE HAVE HAD NO NEWS FROM THE FOLLOWING STUDENTS AND WE KINDLY ASK THEM TO WRITE MR. BLUM.

THOMAS CONBOY
PHIL BROWN
DAN DORRIAN
MICHAEL TATTAN

MARGARET DENNEHY
KEVIN QUINN
MICHAEL GILMARTIN
COLM MORGAN

Response to our last plea for suggestions regarding THE LADDER was very poor. So come on Students, surely some of you have suggestions, so let us have them.

J. A. F.

DIPLOMA DAY.

Clang, clang, clang..... I turned in my bed and muttered. Clang, clang..... I tucked my knees to my chest and buried my head in the pillow. Clang..... I timidly stretched out my hand into the cold morning air and turned off the alarm. Peace again now what was I talking about - let me see. "Get up you lazy hound John's pickaxe voice had broken up the morning. "All right, all right" I retorted, "I am not deaf!" "Well then get up" No use arguing so I got up.

Night had vanished with the silence and speed of an Arab; it was the morning of the 16th. of October; an important day for Shannon Airport and the Airport Hotel School. For on this day the Fish Festival was to begin and fourteen Past Students of the Hotel School were to be given their diplomas. At 12 o'clock the diplomas were to be presented and at 2 o'clock the present students were to serve the first fish dinner. At 7 o'clock there was a dance to be held in the Airport Hall. Around these three important items our day was to be spent.

It was 12 o'clock when 19 boys emerged from their dressing room leaving behind them a scene of chaos. We were dressed in the uniforms of waiters and leaving the main building we joined forces with 14 fair ladies wearing white blouses and black skirts. On arrival at the Conference room, where the Diplomas were to be conferred, we took our places at the back of the hall. In front of us sat the past Students looking like so many expectant fathers. Here and there among the front benchers a wrinkled face or a fur coat announced the presence of a mother or father. Among others were a few stout strangers who, by hovering remarks, we took to be hoteliers. To and fro bustled the ever moving Press men, sharpening up their pencils and their minds. Smoke and talk and laughter filled the room as we waited for the 'Knights of the Top Table' At last they came, and sat down. With the tinkle of a glass being struck silence reigned and the ceremonies began.

Mr. Childers, Minister for Lands and Fisheries was first called upon to speak. In a fine speech he congratulated the Diploma Students and voided his hopes that they would aspire to high ideals and forever abandon that phrase so much used among Irish people - "Twill do" After him Mr. O'Regan, Chief Executive of Shannon Freeport Development Authority spoke and after him a host of others including the vice president of the Irish Hotels Federation, Mr. O'Carroll, and Mr. Jennings, C. E. O., Co. Clare. The last speaker was Mr. Blum, the School Director who surprised everybody by ending his speech in Irish. To end the ceremonies the Diplomas were conferred on the following: Julian Chapman, Mary Cunningham, John Daly, Enda Flannelly, Carrack Hamill, Brigin Mellet, Gerald Moynihan, Mary Murphy, John Nugent, Pamela Roe and Brendan Pettit.

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Diploma Day contd.

Time had moved on and the second act of the three act Play was about to begin. As the cameras moved out from the Conference Room we, the workers began preparing the scene. The principal actors arrived and the men behind the scenes in the kitchen ran to and fro to have everything in readiness. The scene was set and the Head Waiter with a motion of his hand set the service ball rolling. Soup licked the edges of the plates. Plates became red-hot in the hand and First year Students became bewildered. Meanwhile the Guests munched away contentedly. Around the dining-room, adding much colour, lay all the fish exhibits: Trout, Pike, Salmon, Lobster, Mussels and Eels, all doing credit to the Airport Kitchen Staff.

Food came and went. The cameras moved over to the top table where the stars made their entrances and exits. Among some fine speeches was one made by a French Culinary Expert, Mrs. Caddock. She told us to be proud of our Irish dishes, our Irish Stew and Potato Cakes, and to be proud of our Irish culture. She told us to dig out of the past out folklore, to bring back our Irish songs and dances. "These are the things that the tourists are looking for" she said, "let us bring them back."

Seven o'clock arrived and the empty dining-room was looking tired and disheveled. The durtain was going up for the third act. The scene was the dance hall and in this act we at last come into our own. While our elders sat and talked we tripped the light fantastic toe and stroking their chins they wondered at the past and the passing of youth.

The band played, we danced, they talked. Soon it was all over and everyone was happy to retire after a perfect, and for most, an exhausting day.

W. J. L.

Introducing the Students of the O.H. Geyer Course.

Even though they are here with us a few months now, we take this opportunity to welcome the First Years to the Hotel School. Some of them have had quite a lot of experience in the hotel business prior to coming here, while other Greenhorns like myself, came straight from convents and colleges.

The second years all wondered what the new students would be like, the boys dreamed of Marlyn Munroes, while the girls had visions of Gregory Pecks. We were not quite disillusioned, as time has proved in the number of romances that has sprung up!!!

First of all we have Albin Kelly Mor and Denis Murphy who came to us in January and worked in the main kitchen as commis for four months. In May nine more arrived, six boys and three girls. Seamus O'Reilly from Mayo went to St. Muredachts College, Ballina. He worked as assistant company secretary in Scientific Publicity, Fleet Street and he also did a course in Accountancy for one year. Next we have Gerry Bresnan who went to school in Rockwell College. He worked in his own Hotel "Hollybrook" Clontarf. Gerry McGeough's Alma Mater was St. Mary's, Dundalk. From there he went to Yorkshire as barman in the Angel Hotel, Weatherly, and as wine commis in Queen's Hotel, Leeds. Tom Mannix hails from the County Cork. He worked as Production Control Assistant in Bodens Engineering, London and he did a course in Architecture for one year. From the West comes Nicholas Walsh, and the "wee north" Colman Turley and Frank Morgan, while from the Counties Limerick, Galway and Westmeath came three lovely lassies, Phil O'Brien, Marie Conboy and Ursula Kelly.

With the coming of October, we saw the completion of the First Years when nine more zealous students arrived. Joe Hegarty added one more to the Galway clan whose school was Roscrea, came with the view of running his father's Hotel, "Enda's" Galway.

Following in his brothers footsteps we have Michael Sharkey from Dunmore. From Bruff convent we have Eileen Hayes and Carmel Donnellan. Sheila Durkin from Charlestown and Margaret Sweeney from Loughrea added to the large number from the West. Killarney's lakes and dells sent us Eileen O'Donoghue.

Now that we have introduced the first years we wish them all the best of success in the future, and hope that they will keep the home fires burning and maintain the high standards of the Hotel School while we are away.

A. K.

FIRST NATIONAL CATERING EXHIBITION.

On the 8th November we returned to Shannon after our holidays. We were looking forward to another school term after completing at least five months practical work at the Airport. But Lo!! There was a surprise in store for us. We found that we had three more weeks to work. The first week was to be spent in helping at the fish festival at Shannon. The second, was in helping the staff to send exhibitions to the first Irish National Catering Exhibition in Dublin, and of course to compete in the competition ourselves. The third week we (spent) were to spend working in Hotels in Wexford, for the Arts Festival.

Of these it is on the Catering Exhibition that I am to dwell.

During the days that we worked we found ourselves doing many Jobs which we were glad were not part of our everyday labours, such as cutting small pieces of truffle etc. But the trying of our patience was rewarded at the end of our day when we looked at our complete dishes. Those moments were probably the nearest most of us will ever come to feeling the satisfaction and elation that is common to great artists when they stand back and look at their newly completed creation. It was that, and of course many other things which made the exhibition such a success for Ireland, and for Shannon.- The extra effort and voluntary work put in by everybody.

On the last day of the exhibition, the four top chefs of the Kitchen brigade had to give a practical demonstration in Dublin. It also happened that four of the Students had to demonstrate on the same day. Though handicapped by the lack of equipment, this was nullified by the fact that Chef Ryan gave us great help in his running commentary to the audience. This demonstration proved to be very successful.

The inside of Bus Arus looked magnificent with all the exhibits, and the work of the advertisements had no small part in this. However, that night when we returned to see the presentation of prizes, it looked even better with the splendid arrangement of prizes, diplomas and medals. Then the actual prizegiving came, and frankly, we were not amazed when we heard the name of Shannon Airport called out so often, as it was a thing of which Shannon was worthy, and fully deserved.

In the passing of course, a special word of thanks and of tribute is due to Chef W. Ryan, Mr. P. Collins and Mr. B. Ring on doing a magnificent job, and of carrying their responsibilities lightly during a very hard weeks' work.

Congratulations to these Students who won prizes:

GIRLS: Elizabeth Flannery, Mairead MacCarthy, Antoinette Williams and Ann Kelly.

BOYS: James Flannery, William Lynch, John Loftus and Edward Sharkey.

Shannon,

December, 1958.

Dear Students,

Well time is flying fast and it is almost five months since I have been able to have a chat with you through The Ladder.

During these few months many things have happened and I shall give you the highlights of the Summer Term.

As you know on May 15th. we welcomed here at Shannon Hotel School part of the new "first year students" a total of eleven. At once they joined the second year students to work here within the Catering Division. For some of them it was naturally hard to have to clean windows and wash floors but on the whole their work has been quite satisfactory. The second year students worked only in the kitchens and restaurants where they have been able to pick up new methods and have an idea of what real hard work is like.

At the end of September everybody went home for two weeks or so and they were back in Shannon on October 8th. On that day we welcomed the ~~complete~~ complete new first year class who are now known as the "H. O. Geyer Course" - nineteen of them. As you can see this is a record.

While these new students were directly sent "to School" their elders, the "Herman Schmid Course" were sent to the kitchens. First they had to prepare for the Fish Festival which began on October 19th for a week and then for the National Catering Exhibition. Under Chef Ryan's supervision they were lucky enough to come back from Dublin with eight medals and two cups. This was a very proud day for the School and it was the first attempt ever to take part in such an Exhibition. As soon as the Exhibition was over most of these second year students went to Wexford where they worked during the Festival at Whits's Hotel and the Talbot. These were ten very tiring days for them but as usual they kept the flag flying high.

Now everybody is back to class work and to work hard. The Christmas examinations which are due to take place a week before the holidays are bound to be difficult for many of them. There will be certainly lots of "Overtime" in the evening studies during the next few weeks.

Two features to be mentioned are, first the new Hotel School Kitchen which has been built opposite the Flight Kitchens and has everything possible to cook a wonderful meal. It is not a very large kitchen but it is OUR KITCHEN. The second is that most of the outings this term are taking place on Fridays so

Letter from Shannon contd.

the students get more time on Saturdays for practical training.

As you all know Radio Eireann has given us the opportunity to be "on the air" on November 18th and the feature about the School was excellent. All the students, at home and abroad, who took part in the programme are to be congratulated, especially Dermot McCormack for his excellent report.

This broadcast was not considered as being some kind of publicity for the School but just to give an idea to the general public and the hoteliers in particular of what is being done here. You will be glad to know that there are no vacancies left for the next course and that only three or four are kept open for 1960. That will just show you how popular our school is all over the country including the Six Counties.

There are no changes in the teaching staff but I would like to mention that we have welcomed a new teacher, Father A. Kirwan, who is giving a Psychology course to the second year Students.

We plan to go to Dublin for three days at the end of February 1959, when we shall visit Powers Whiskey, Jacobs' Biscuits, Players' Cigarettes and the City Abattoirs. You will certainly hear more of it in the next issue of The Ladder.

So dear students, I will leave you again and I do hope that you are all well wherever you are, at home or abroad. Being so near Christmas and the New Year I will take this opportunity of sending you all my very best wishes for Christmas, especially those of you away from Ireland, and all the best for a very good and lucky New Year.

Yours,

Jorgen E. Blum,

Hotel School Director.

THOSE BAR GLASSES.

I should like to approach this problem of 'Bar Control' through the medium of 'Glasses used in the Bar', but before doing so the following table might interest you:

| COMMON NAME | SLANG TERM. | TECHNICAL NAME. | SIZE FL.Ozs |
|-----------------------|-----------------|---------------------|------------------------------------------|
| Bottle of Whiskey | Bottle Spirits. | Reputed Quart. | 26 $\frac{3}{4}$ ozs. 1 $\frac{1}{2}$ pt |
| Double Large Whiskey. | Naggin. | 1 Gill. | 5 oz. |
| Large Whiskey. | Ball of Malt. | $\frac{1}{2}$ Gill. | 2 $\frac{1}{2}$ oz. |
| Small Whiskey | Half -one. | $\frac{1}{4}$ Gill. | 1 $\frac{1}{4}$ oz. |
| Luqueur Glass. | Whacker. | $\frac{1}{8}$ Gill. | $\frac{5}{8}$ oz. |

Those Bar Glasses contd.

A "Taylor" is $\frac{3}{4}$ of a Large Whiskey i.e. $1\frac{7}{8}$ Fluid Ozs.

A "Jigger" is an American Measure i.e. $1\frac{1}{2}$ Fl. Ozs.

A "Baby" is one glass Whiskey sold in a miniature bottle.

To illustrate the point about glasses I should like to give you the benefit of my experience:

When buying half-size Sherry Glasses ($1\frac{1}{4}$ oz. Thistle) last year, I was given two different sizes. Each glass in one carton was exactly $\frac{1}{4}$ oz. greater than in another carton. This meant of course, that when using the larger glass I was giving 20% more sherry than I should have done. Can you just imagine what this was doing to our bars?

This comparison of glasses absolutely captivated my imagination, and I decided not to let the matter rest there. Further investigation brought the following to light:

The 4 oz. Cocktail/Martini glasses got my full attention for a time. I had positively never ordered a larger size glass than 4 oz. and this was confirmed by my duplicate order form and by confirmation of the fact from my suppliers. When I complained that the glass supplied was $12\frac{1}{2}\%$ larger, I got no satisfaction. The answer was that this does happen, when inexperienced glass blowers are employed, and that was that.

As I write I am looking at two $\frac{5}{8}$ oz. liqueur glasses (Thistle Variety) It is not an exaggeration when I say that the rim of one of these glasses comfortably fits into the other, upto where the centre of the glass tapers inwards. Had I been using the larger one to measure liqueurs I would have been serving $33\frac{1}{3}\%$ more liqueur than I had intended - truly a remarkable situation.

You might say at this stage that all the difficulties can be overcome in two ways (1) by buying the correct glasses, and (2) by using standard measures. You are right on both counts but I should like to elaborate a little on each:

(1) There is one worthwhile way of buying glasses to my mind and here is the way I went about it. I first of all decided I was going to use X type of glasses and then I selected the types I wanted, having checked the sizes first. Then I sent them to the suppliers and got them marked according to the catalogue and returned to me. All these glasses are now displayed in our glass-store, on a shelf, each glass prominently marked, and I find all my difficulties negligible, when ordering. I have only to refer to the code number and size and my troubles are 'almost' over. No more futile phone calls - "you have sent the wrong size glasses - I want the larger ones/smaller size" The trader is happy and I am Happy. I said almost because there is only one further thing to do, check the glasses received against your sample, it only takes a minute, and you can then feel happy. Had I not done this originally I would possibly never have noticed the difference in sizes.

Those Bar Glasses contd.

(II) The question of standard measures has now briefly to be considered. (At no time am I referring to the standard Whiskey Measure) If you have the correct glasses for Sherry and Liqueurs I do not think this need concern you, as they in themselves take care of that. Assuming however, that you do not wish to check your glass stock, but you do want to give correct measures - as I certainly presume you do - you have got yourself a problem. For example, a guest who asks for a small sherry, and the small sherry glass is too large, the barman fills out the glass is not full. Do you think that he or she will be satisfied? I don't. I can suggest to you what might happen here. The small sherry is filled into the half sherry glass, which is too large, and that's that. I would even venture to suggest that no matter how reliable your bar staff are, a busy period would over-rule exactitudes.

Poor Hotel Manager, I feel sorry for you at this stage, in fact I feel sorry for myself being one of you - you really should do something about your glasses. If one of you improves your bar percentage as a result of this article, the effort of putting pen to paper was indeed worth my while.

R. S. K.

NOTE: When selling Sherry or Port by the Glass caution should be exercised, making sure that the correct fluid content, i.e. $2\frac{1}{2}$ fl. ozs. is used. Sherry type glasses of $2\frac{1}{4}$ fl. ozs. are available but if these are used the customer is being defrauded of 1/10th of the legal measure, furthermore, it is illegal to sell intoxicating liquors either ~~or~~ under or over the legal measure. Hence if the smaller measure is being used, the fluid ounces of $2\frac{1}{4}$ must be stipulated in the price list, and not just 'per glass' otherwise a serious offence is being committed by the licence holder.

Controversies may also arise regarding the difference in prices being charged in different establishments for Sherries and Port of the same brand. For example, a particular brand of Sherry may be sold in one bar for 2/6 per glass ($2\frac{1}{2}$ fl. ozs.) and in another for 2/3 for a glass containing $2\frac{1}{4}$ fl. ozs. In both bars the customer is getting the same value for his money, but is left with the impression that he is being 'robbed' in the first bar.

R. K. S.

PRACTICAL EXPERIENCE - WEXFORD.

No sooner had we finished our entries for the National Catering Exhibition than we embarked on yet another week of practical training. This time we were going to Wexford to work in the different hotels during the Festival week - a week known to most of us only from the tales related by former students.

On Sat. 25th. Nov. nine enthusiastic students arrived in two cars at 1 p.m. John Loftus, Jimmy Flannery, B. Lynch and Hugh Jones were to work in the bars and dining rooms of Whites and Tom FitzSimons helped out in the Kitchen. Audrey Cullen, Mairead MacCarthy, Sean O'Kane and I were destined for the Talbot. On arrival we were treated to an excellent lunch after which we were shown around the hotel which proved to be a modern and efficiently run establishment.

Work for us began in earnest at 6 p.m. that afternoon. The two girls were allotted positions in the Oyster Bar which was specially converted for the week. Their job was to serve oysters the correct way but as the week wore on and as business increased their chores became more varied and numerous. Sean's and my stations were the front lounges, halls and afterwards the Cocktail Bar. Hours were long and hard - a working day usually comprising of fifteen hours. Each night 300 dinners were served roughly! ! ! - I should of course have said approximately!

Celebrities taking part in the Festival this year included Carlo del Monte the Italian Tenor, who sang at the Festival Mass in Wexford Friary, the famed Sir John Barbarolli, and from the film world Miss Glynis Johns to whom one of our students took great pride in serving Champagne.

Mission completed and holding the School flag high we returned to Shannon to start once again our theoretical training.

Dermot McEvilly.

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Pleanty of practical experience is being gained in waiting here at Shannon, too, as almost every Saturday evening there is a special function at which we assist. In charge of Senor Rigattori these functions are especially useful to us. He also gives us some very interesting hints at short lectures and under his supervision we prepared and served an all cheese lunch on Friday 28th. Novenber. We were pleased to have one of the Directors of the Golden Vale factory with two of his key employees with us for this occasion.

A DATE TO REMEMBER - 1st. APRIL, 1959.

The Students First ever DRESS DANCE will be held on Wednesday, APRIL 1st. 1959 - Tickets 25/- each at the Queens Hotel, Ennis. As the number will be limited, to ensure that you receive priority please let us have your booking as early as possible. Do please make a special effort to come as we hope to make it a night to be remembered.

ECOLE HOTELIER
LAUSANNE

This illustrious school was founded in 1893, and is situated roughly two miles from the center of Lausanne. It is bordered on one side by the Lake of Geneva, whilst on the other it is surrounded by the densely thick forests which reach to the foot of the scenic mountains of Vand.

I had the great experience of attending the kitchen course from April to October, but as I am confined to space I will write on the characteristics of the school in general.

The school caters for 250 students from 32 different countries. The majority of these naturally are Swiss. Courses begin in April and October, and are of a six months duration. Unlike our schools, each course is taken separately with practical work of five months between each. The courses taken are Service, Culinary, and Secretariat, each course takes six months. Upon entering ECOLE HOTELIER, each student is handed a card certifying that he, or she, is a student under the direction of the Societe Suisse des Hoteliers. The student takes whichever course he prefers, but this is generally the Service course. After the six months training the student undertakes both practical and theoretical exams under the expert eye of some of the world famous Swiss hoteliers. Should the student be successful he receives a diploma and is posted off to carry out his 'stage', in some top continental hotel. HE returns after having served his time and takes up the Culinary course. Here he goes through all branches of catering from A to Z, and by the finish he should be capable of running a small sized kitchen himself. The school's kitchen is what I might call a Chef's dream, as it contains all the latest equipment, is very spacious and excellently laid out. Having received his Culinary diploma and completed his 'stage' the student takes the final course --- Secretariat.

This course covers the complete management of an hotel, and it is by far the most difficult of the three. They go into every minor detail to ensure that the student is well prepared to undertake the difficult task of management even in the topmost grade. Successful with this course the student receives a complete diploma from the directors, stating that he has qualified and is able to take over an hotel.

Should the student be unable to find a suitable position the director will place him any-where in the world.

All hoteliers will agree that Lausanne is the foremost training school, for future hoteliers in Europe.

The work in all three courses is extremely difficult, the fees are very high, and the student must make a lot of sacrifices if he or she is to qualify for the final diploma. Discipline, punctuality and hard work are insisted on. Should the student carry these rules out to the best of his ability, he cannot fail but to succeed.

M GAYNOR

Weekly Lectures.

Our weekly lectures this term began with a very interesting talk by Mr. Neale on his experience as an Hotelier in South Africa which was very helpful, especially his remarks and advice regarding staff and Licensing Laws.

On Oct. 18th. representatives came from Powers Distillery to give us a preliminary lecture on how whiskey is distilled prior to our visit to the distillery in February, 1959.

A great honour was bestowed on us on Friday, 7th November when Charles Heidseick came specially from France to tell us all about Champagne. This was a most interesting and helpful lecture and was explained to us in such detail from the inside by one of France's premier Champagne producers.

Wines were again the topic when Mr. Morgan, a Dublin Wine Merchant came to lecture us on and let us taste Burgundy and Bordeaux Wines.

Another notable day for us was when we visited the Golden Vale Cheese Factory in Charleville on Friday 14th. Nov. On arrival we were shown over the Processing Plant, Stores and Experimental Creamery and then we had a cheese lunch. Several people expected to be fully "cheesed off" on this visit but all agree that what we learnt about cheese both theoretically and by tasting was most rewarding.

Our only films so far this term were shown on Nov. 22nd. by Mr. Angel of B.O.A.C. These were four films of interest to us from the catering, training and tourism points of view and also though meant especially for the boys several of the girls were keenly interested in the mechanical side!

Then on Nov. 28th. M. Juvin, Station Manager of Air France came to tell us about La Belle France which was a very interesting lecture. Unfortunately the projector broke down so we are still looking forward to seeing on the screen the places about which he told us.

Seven of the Second Year Students went that afternoon to taste French Wines and Cheeses in Cruises Hotel, Limerick. This function was sponsored by some Limerick Wine Merchants in conjunction with several French firms and proved to be a most enlightening function. We sampled three white and three red wines and four varieties of cheese and one of the boys was lucky enough to come home with a bottle of wine!

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An outing that we are all looking forward to is our Annual trip to Dublin, which will this year last for three days when we will be shown over Powers Distillery, Jacobs Biscuit Factory, Players Tobacco Factory and the City Abattoirs. Judging from past experience along with the lengthened stay this should be a more than pleasant and entertaining outing!

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The New School Kitchens.

Well at last the new school kitchen has been opened and is now in full swing. Although it is on the small side it cannot be denied that it is very compact and has everything that should be required by any modern kitchen, I say "should" here because to some people there is one item which they may think indispensable, namely a tin-opener. There is no need to say why this item has been omitted from our kitchen.

Among the many kitchen installations those which catch the eye of the visitors is the comparatively large deep fat fryer, three sinks, (emphasis here being laid on hygiene), a five foot high fridge, a hot plate, electric baking oven, and of course one cannot miss the three gas cookers so well positioned in the centre of the kitchen.

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PLEASE NOTE.

Following some misunderstanding the Editorial Staff wish to make it clear that the article 'THE DRINK'S A WONDER' in the last issue was entirely fictitious.

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A Visit to Germany.

Germany, that is a word that will linger for ever in my memory of anyone who has ever been there.

I still remember that cold winters evening that I arrived in Frankfurt am Main. As my knowledge of German or Deutsch as it is called in Germany was limited, I thought at first that I would be completely lost. But later to my amazement one of the things that impressed me most was that a large majority of the people spoke English.

My first of Frankfurt gave me the impression that it was as modern a city as I expected, but once you get around it you find it has everything to repay the expense of a visit, let it be business or pleasure.

As my stay was limited I did not get around to seeing all the country, but from what I did see it has quite a lot to offer the tourist. It is noted for its health resorts. These are usually located away from the big cities, where you can really feel relaxed and enjoy to the full extent the beautiful scenery along with the perfect peace and quietness. I spent many an enjoyable evening strolling around the large parks or boating on a lake in many of those places, such as Bad Hamburg and Bad Nauheim, which are two of the most popular ones.

For anyone who intends to visit Germany a trip on the river Main should be a foregone conclusion. The cruise starts at Frankfurt and as one sails down the river the scenery is breath-taking. Several picturesque villages are by-passed until Weisboden is reached, where the boat starts its homeward journey.

In closing I would like to say that even if this brief account of my visit to Germany has been boring to read, I can assure you that this is only due to my limited ability in wielding my pen and not the fault of Germany or its people.

Michael O' Dwyer.

ASSOCIATION NOTES.

Apart from the organization of our dance, which was very successful, there is little of a tangible nature to show what our Committee has been doing since the last issue of The Ladder. However the work has been going on and we now feel very confident that the Association will last this time with the guidance of Mr. Blum and Mr. Slefer and also our new Committee Members - Carmel Donnellan (Assistant Secretary) and Joe Hegarty (Assistant Treasurer).

We are now looking into the matter of Membership pins and hope to be able to let you have them when your subs are paid next January (promptly of course!!!) It is also hoped to organize at least one debate in the near future.

A special meeting was called on Nov. 20th. to discuss sending a delegate to Paris to the Meeting there with a view to forming an International Union of Hotel School Students Associations. It was decided that the funds would be able to stand up to it and we feel that J. Flannery, who was elected to go will certainly fulfil the task adequately. We also discussed the possibilities of running a Formal Dress Dance in April next instead of the informal dinner held last year. We will let you have full details elsewhere. In any case we do intend to make it a really first class affair and we would greatly appreciate it if you would reply promptly when you receive circulars - everybody should by now fully appreciate the difficulties of trying to cater satisfactorily for an uncertain number.

Once again I have to appeal to you to let us have criticisms and suggestions - not only for the Ladder but also for the Association. Remember it is for all the Students, not just those of us here at Shannon. Also the Annual General Meeting is coming around again and if you are not able to attend (though we do hope that as many as possible will make a special effort to do so) we will put forward your propositions if only you will let us have them.

Audrey Cullen,

Hon. Secretary.

Changes of Address
since last issue.

| | | |
|-------------------------------------|----------------------------------------------|---------------|
| DORIS, Niall. | Restaurant Caravela 4, Rue du Grand Cerf. | BRUXELLES. |
| SMITH, Niall. | Restaurant Mozart. | LONDON. |
| PETTIT, Brendan. | Grand Hotel, | TRAMORE. |
| KINGSTON, Billy. | Euston Hotel, Euston Station. | LONDON. |
| CONBOY, Thomas. | at home. | GALWAY. |
| MELLETT, Brigin. | Berner's Hotels, | LONDON. |
| GILMARTIN? Michael, | Survetta House Hotel, (as from 15.12.) | St. MORITZ. |
| WJ DONALD, Margaret. | Hotel Regina, (as from 15.12.) | WEGEN. |
| SHANNAHAN, Sally. | Hotel Gothard, (as from 15.12.) | ANDERMATT. |
| TOLAN, Ena. | Hotel Drei Konige, (as from 15.12.) | ANDERMATT. |
| KENNEDY, Nancy. | Great Southern Hotel, | GALWAY. |
| BRADY, Rena. | Great Southern Hotel, | GALWAY |
| MITCHELL, Ann. | at home on hollidays. | TRALEE. |
| REGAN, Ena. | at home on holidays. | DUBLIN. |
| MR & MRS M. LEE (Una O'Sullivan) | St. Laurence Hotel, | HOWTH(Dublin) |
| BROWNE? Phil. | Bahnhofbuffet, | ZURICH. |
| MOYNIHAN, Mr & Mrs. | G. Mount Royal Hotel, | LONDON. |
| HANEY, Bernard. | Bahnhofbuffet, | ZURICH. |
| COLLINS, Michael. | Dorchester Hotel, | LONDON. |
| ROE, Pamela. | Berkley Hotel. | LONDON. |

STOP PRESS

INTERNATIONAL UNION OF HOTEL SCHOOL
PAST STUDENTS.

On the 3rd. December it was a great honour for me to sit in front of the Irish flag accompanied by Mr. Blum as Irish representatives in Paris, at the formation of the International Union of Hotel School Past Students Associations. Although we arrived late due to adverse weather at both London and Shannon Airports, our welcome was really a warm French one.

As soon as we arrived in Paris we had to get straight down to work. The following countries were represented AUSTRIA BELGIUM SPAIN HOLLAND ITALY FRANCE and of course IRELAND. Next year it is hoped that SWITZERLAND and ENGLAND will be represented.

First the articles of association were drawn up (a summary of these will be forwarded to you later), I will just mention that the purpose of the Union is

- a) To promote bonds of friendship between all past Students.
- b) To help in arranging cultural and technical exchanges

The following Board was then elected,

| | | |
|-------------------|-------------|---------|
| President | M. MARTIN, | France. |
| Secretary General | M. SICART, | " |
| Treasurer | DR. FILLIPI | Italy. |

There were eight Vice Presidents elected and I received the honour of being one of these.

The next convention is being held in Rome in 1959. But after the meeting many delegates assured me of their votes to have the 1960 meeting in Dublin

The convention was addressed by the President of the French Hotel Federation, and by a representative of the French Ministry of Labour on exchanges. The German Ministry of Labour was also represented by Herr Neuendorf who is well known to our students in Germany.

On Friday when all work was finished we had a most enjoyable and interesting day in Epernay as the guests of MOET & CHANDON, the well known Champagne makers.

JAMES A. FLANNERY.

CONGRESS
of
INTERNATIONAL HOTEL SCHOOL DIRECTORS
and
PASTHOTEL SCHOOL STUDENTS.

PARIS Dec. 3rd. to 5th.

BEFORE OUR PRINTING DEPARTMENT STARTS WITH THE PRINTING OF OUR LAST ISSUE OF THE LADDER FOR THIS YEAR, I WOULD LIKE TO GIVE YOU A SHORT IDEA OF THE WORK DONE DURING THESE THREE DAYS.

First I would like to point out that all the foreign delegations, ten, in all, were received by the French Hotel Association and past Students Association, and all were really given V.I.P. treatment. The five main hotels in Paris gave us free meals and accomodation for the whole duration of the congress and delegations were invited to visit the best known hotels in the city, this included a wonderful reception each time.

We started work each day at 8.30 a.m. and all the questions were solved in a real friendly atmosphere which was a great help to enable us to go ahead each day with the heavy programme. The decisions taken regarding the new International Hotel Students Union will be given to you by your delegate there, James Flannery, and I wish only to let you know that on my side I had important meetings with heads of many French Departments and leading Hoteliers. We have come to some very important decisions which will help a lot in placing you in first class Hotels in France, Belgium, Austria and the Netherlands. We might also have the opportunity of arranging exchanges with Spain and Italy. The leader of the Italian Delegation also being an officer of the Papal Noble Guard and Inspector General of all Italian Hotel Schools, has promised to give us some news about a new kind of exchange plan which should start next year.

You will be glad also to know that following our request and in spite of some opposition from other delegations, the next Congress will be held in Rome and the following one in this country. Flannery will certainly give you some more details about it but I would only mention that you chose a really good man and fighter to attend this first congress and many of his questions and arguments were welcomed by all delegations.

On my return journey to Ireland I had two meetings with important persons in London and there again I have been lucky enough to come to important decisions which should be extremely interesting in the future of our school. This will be another matter about which I will talk to you in our next issue.

The delegations taking part in the Congress were:

Hotel School Past Students Associations:-

BELGIUM (French)
LUXEMBURG.
HOLLAND.
ITALY.
WESTERN GERMANY.
AUSTRIA.
SPAIN.
BELGIUM (Flemish)
EIRE.
FRANCE?
NORWAY)
SWEDEN) Had to cancel at the last minute.

Hotel School Directors:

| | |
|-----------|---|
| FRANCE | 5 |
| Holland | 1 |
| GERMANY | 3 |
| BELGIUM | 4 |
| ITALY | 4 |
| LUXEMBURG | 1 |
| EIRE | 1 |

Government representatives for Tourism and Education:

Mr. A. Neucendorf for Western Germany.
Mr. P. Ronchi, M.P. for Turin.
Baron A. Philippi, for Italy.
Mr. F. Descamps for Belgium.
Mr. Debruyne for the Flemish part of Belgium.
Mr. A. Pinatton, Repr. the French Ministry of Labour.
Mr. D. Monod, repr. the French Tourism Board.
Mr. A. Courtecousse, repr. the French Students Exchange Scheme.
Mr. D. Percepied, repr. the International Hotel Assoc.

Chairmen of the Congress was:

Mr. Andre Martin, Director General of the Hotel des Bains and Casino of Enghien, Near Paris.

J. E. Blum.