

The **LADDER**



Shannon Hotel School Association

MAGAZINE

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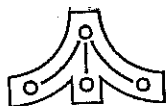
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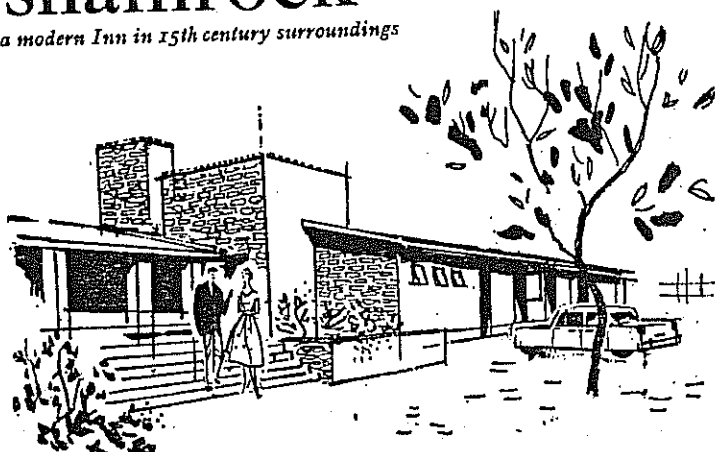
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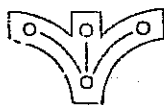


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Vol. 3. No. 9.

The Ladder

May, 1963.

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CONTENTS.

Editorial	8
Obituary	9
Mr. Blum's Letter	10
World of Tourism	11
Third Congress of I.U.P.H.S.	12
A Visit to France	12
Educational Tour of French Vineyards	13
Listening Inn	13
Does This Concern You?	15
Rugby Report	15
The Importance of Languages	16
Council for Education, Recruitment and Training	17
Student Awards, 1963	18
Diplomas Awarded	18
A New Country Tackles an Old Hotel Problem	19
News From Shannon	22
Alban Kelly-Mor's Guinness Scholarship Report	22
Port	24
Where Are They Now?	28

OBITUARY

MICHAEL LEE.

The death on St. Patrick's Day of Michael Lee at the early age of 34 has robbed Irish hotel life of a truly great personality.

To all who knew him as intimately as I did his passing comes as a grievous shock, one which will not easily be healed by time. He was a devoted son, a considerate husband and a true friend.

Tragically, he passed to his eternal reward at a time when he and his wife were embarking on a new and promising enterprise — ownership of their own hotel near Castlebar in County Mayo.

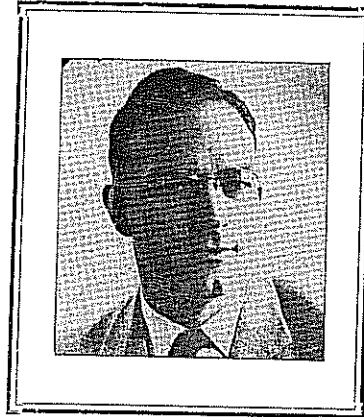
Michael's father was the late, respected Dr. Michael Lee, of Newport, Mayo. Michael elected to take up hotel work as his career and no finer man in every way ever entered our ranks. He was the first student to enrol at Shannon's Hotel School and was amongst the first 150 fully trained men turned out by that training centre.

I met him when he joined the school in 1950 and we remained firm friends up to the St. Patrick's Day when a simple announcement in the obituary columns caused the bottom to drop out of my world.

Michael was always a modest man. He had valuable qualities — a wonderful capacity for hard work, a never-failing sense of humour and an integrity which earned him the respect of every man and woman in the hotel business.

It was while he was at Shannon that he met his future wife, beautiful Killarney-born Una O'Sullivan who was also studying for a hotel career. Their married life was ideally happy.

After he left Shannon Michael continued his studies in England and on the Continent. He came back to Ireland as assistant Manager to Brian Collins who was then manager of the G.S.R. in Galway. After that Michael became manager of the Eglinton Hotel in Salthill.



Then came his appointment as manager of the St. Laurence Hotel in Howth. During their four years there, Michael and Una Lee impressed the stamp of their unique personalities on the old-established hotel.

It was a big decision for this popular pair to make when they purchased Breaffy House, near Castlebar. They set about converting it into a modern, up-to-date hotel of which the tourist authorities could feel rightly proud, and were within weeks of opening it when, tragically Michael was struck down by a fatal illness.

Michael's death has made the lives of all of us who knew and worked with him the poorer. We shall not look on his like again.

It only remains for me to quote a heartfelt tribute by Cyril Granville, manager of the G.S.R. Parknasilla: "Michael Lee was an inspiration to all of us."

Ar dheis De go raibh a h-anaim!

Bobby Kerr.

AWARDS PRESENTED

Catering Efficiency Awards were presented to George Haines, commis chef; John McCluskey, commis waiter; Miss Ann Walshe and Miss Mary Byrne, trainee waitresses, by Mr. John O'Brien, Chairman Jury's Hotel Ltd., in Jury's Hotel recently. Amongst the attendance was Mr. Robert Kerr, Manager Jury's Hotel.



Jorgen E. Blum, Hotel School Director.

Dear Members :

This time I shall write these few lines mainly for our past students. I would like, once again, to discuss with you all, dear members, various points about our Association. We have fought to keep our membership as high as possible in spite of a real lack of support from past students. Now that we have a young and very keen committee I feel that all the past students of Shannon Hotel School should join. Our fee is not high and it is only by having a great number of members that we will be in a position to achieve all the plans we have in mind. We would like very much to reach the one hundred mark by the end of this year, ending with the A.G.M. You can help us by sending your application for membership as soon as possible. You must help us as it would be only fair to your school to keep its past Students Association going. Your committee is not dormant, I can assure you of that. They meet almost every month in various parts of Ireland, and many plans are discussed to make the Association more attractive to its members. As you can read in this issue of **The Ladder** they have gone so far as to organise for their members a wonderful and cheap trip to France . . . and there are many more plans for your benefit. But to go ahead

Page Ten

we need your full support, and we know that you will not let us down. So to all the past students of Shannon Hotel School I appeal to join as soon as possible. Take part in the meetings and discuss all the problems we are faced with. Come to our annual dances, which are being arranged for you. Contact all your classmates and tell them to join too. We know that you will help us, as your school has helped many of you in the past years.

For us in Shannon another year has passed. Students have left with their diplomas, and are now starting seriously their career in the hotel industry. Others have left for Germany and Switzerland to further their practical training and new students have arrived to start their four years with us. To all of them I would like to wish the best of luck. May I take this opportunity to remind all our past students that I am always at their disposal for any help they may require. Never hesitate to contact me if you feel that I can help you.

My best wishes to you all.

JORGEN E. BLUM, MHCI.
DIRECTOR.

MANAGEMENT INSTITUTE

We congratulate Mr. Pat Curran, Bord Failte Eireann, on his recent election to the Management Institute of Ireland. Mr. Curran is Vice-President of the Irish National Union of Hotel School Past Students.

INTERNATIONAL PRESIDENT ILL

Mr. James Flannery (President Irish National Union) has sent a letter to M. Andre Martin, President International Union of Hotel School Past Students wishing him a full and speedy recovery from his present serious illness.

Our World of Tourism

By Edward Comerford

(Charles Heidsieck Promotion 1962/64)

The majestic sight of a Swiss Alpine village nestling beneath a camouflage of snow and the belts of firs spreadeagled down the mountainside in a crescendo of spectacle, tends to deceive rather than encourage the modern trend of tourism. Naturally the fantasy of all this lends its hand, but the ever increasing popularity of such countries as Ireland invites the question: What is the modern trend of tourism?

The seven wonders of the world wince in the uncertainty of time and diminish in the twilight of modern age. Ineptitude swarms modern city life and the logical assumption seems to be that "Peace and Quiet" has resolved, as it were, on this scientific age. There is now a gigantic urge amongst the city crowd to get away from it all and move to the simple serenity and peaceful vicinity of rural life. Many of the resorts of a few years ago have become over-crowded, and thus the feeling of freedom vanishes. Happiness can only exist where there is freedom. A fragrant heather breeze high on a mountain peak, and the sight of a sun-speckled valley excite a passion long bemoaned by our ancestors. The most wonderful proof of modern trends is the number of new resorts built in the various Alps in the past few years. City life, in the opinion of a well-esteemed author, has been tolerated long enough; it is about time we thought of a secluded holiday high above the rangey pines or amid the rejuvenating freshness of a country life.

Let us be frank with ourselves. We Irish folk are not made for the stuffy city life or the glamour appeal of night-life. Somehow the Irish fail miserably in an attempt to impress upon its tourist rivals that night life is even adequate. Now Bord Failte have reverted to the effective and magical idea of Peace. After all, that is what the entire world is striving for, let us in the tourist

trade, use our peace and quiet to conjure up an idea of an "Island of Dreams." Sooner or later the stubbornness of the cruel world will yield to the counter-punching of such an advertisement, and small countries such as Ireland will have their wildest and sweetest dreams fulfilled.

It has been said that which small countries lack in modern methods of entertainment they more than amply make up with the warmth and sincere hospitality of its people. In fact, at this stage sincerity seems to be the key word. What a wonderful boost to tourism it would be if the deceit and commercial warmth of the hotels could be deleted. Let us forget about the old maxim: 'Make him feel important and let him carry on without the over-eagerness of the hoteliers and enjoy himself in his own good time—digesting the simplicity and sheer beauty of our country.'

By this I do not mean to disregard the customer—far from it. But stop all this unnecessary courteousness and let us have the same faith in our country; in other words, let us be honest and frank.

Science has not yet entered the sphere of tourism. Statistics, yes; deceit, yes, but no science. What an interesting survey it would prove to take two hotels with the same income over a period of five years. In one use the common method of entertainment, in the other use the more revolutionary one. I wonder how they would compare. The Common Market now seems to have a bearing on hotels in Ireland. Surely this is ridiculous! The very name itself is 'Common.' It is the little unusual characteristics that make an hotel. The hotel should only be standardised in the case of repair, in this alone should we strive with our 'Common' friends.

It is only by hard work we can achieve recognition, let that hard work be practised in the hotel—not on the customers faces.

Third Congress of the I.U.P.H.S.

Almost two years have already elapsed since we had the responsibility of arranging the second Congress here in Shannon. Now we think very seriously about the third Congress, which is due to take place in Paris from November 12th—16th, 1963.

This year it will be a Congress with a difference. As the dates for the National Union Congress and I.U.P.H.S. were clashing the two committees have decided to hold the two congresses together in Paris. For many it will avoid the necessity of a double journey to Paris and for the committee it will be a certainty to attract to Paris a great number of participants. At this early stage it is said that a few hundred are to assemble to participate in this third Congress.

A full programme of the Congress will be sent to each National Union in April. However, to date it is known that there will be many interesting outings; one to Angers to visit the firm of Cointreau and one in the Champagne area to visit a well known champagne cellar in Epernay. Furthermore, there will be receptions and sightseeing around Paris. For the ladies a special fashion show has been arranged. There will naturally be three full mornings of hard work for the delegates as one has to combine business with pleasure.

As you will read in this issue, a large number of delegates from Ireland will take part in this third Congress. It is hoped, however, that many more will decide to come to Paris this year. By doing so they will not only have the opportunity of going to Paris, but they will at the same time give their support to our International Union of Past Hotel School Students. Our Union needs your full support as you may need our help one day, so do not hesitate to join the Irish delegation and have a wonderful break after a hard season, in one of the most beautiful cities in the world.

Page Twelve

For any enquiries you may have please contact directly our National President, Mr. J. Flannery, Royal Hotel, New Ross, who will be only too pleased to let you have full details.

Gig.

A Visit to France

At a meeting of the Association which took place last year it had been decided that this year the Association would arrange a trip to France for its members. Having considered some suggestions it was decided to go to the Champagne and Burgundy areas.

This trip, which will be most interesting, will take place between November 2nd and November 11th. The programme is very nicely arranged so that the members taking part will be in a position to visit two well known champagne shippers, one in Reims and one in Epernay. There will also be a dinner reception given to the party by the Association of Champagne Shippers. In Burgundy the party will be visiting the well known firm of Patriarche in Beaune and a reception will be given to them by the Directors of the firm. There will also be a visit to the famous Hospices de Beaune and various regional vineyards.

While in Dijon the party will be invited to visit the National Hotel and Food Fair where a reception will be given in their honour by the committee.

During the above tour the participants will have an opportunity to visit the various battlefields near Verdun and the Deaumont Ossuary nearby.

Participants will be accommodated in first class hotels in Paris, Verdun, Dijon, Chaumont, Fontainebleau and Reims.

The travel arrangements are as follows: The party will leave Shannon by air direct for Paris. The first night will be spent in Paris. The following day a pullman coach will be at their disposal for the rest of the visits. The return journey will again be by air from Paris to Shannon direct.

As the party will be in Paris at the same time as the Congress of the International Union of Past Hotel School Students, participants can, if they wish, take part in the above Congress. It is hoped that many will do so and support our International body.

A circular dealing with the above trip will be sent to all the members of our Association, and we hope that many will avail of this opportunity to visit one of the loveliest parts of France, see Paris and take part in the Congress. So make a point to send your application as soon as possible as the number will be limited.

Educational Tour of the French Vineyards

The third Congress of the International Union of Past Hotel School students will be held this year in Paris. The dates selected are November the 12th to November the 16th. In conjunction with the Congress the S.H.S.A. is arranging for an Educational trip to France which is open to all members of the S.H.S.A. and their wives. A full programme of the above trip will be sent to all the members in due course. It is hoped that as many as possible will be in a position to join our group and at the same time participate to the Third Congress.

The following programme has been sent to us for your information.

TUESDAY, NOVEMBER 12th :

Official Opening of the Congress.
Reception at the Paris Hotel School.
In the afternoon Meeting of Various Commissions.
For the ladies not taking part, a Special Fashion Show has been arranged.
Reception at the Town Hall.
Dinner in various Hotels.

WEDNESDAY, NOVEMBER 13th :

Visit of the Cointreau Establishments in Angers, Reception and Luncheon.
Return to Paris late evening.

THURSDAY, NOVEMBER 14th :

Excursion to Epernay. Visit of a well known champagne firm. Reception and Luncheon in Epernay.

Return to Paris late evening.

FRIDAY, NOVEMBER 15th :

Meeting of the various Commissions.

Luncheon in St. Germain en Layes.

Visit of Versailles.

Gala evening at the Hotel School Jean Drouaux in Paris.

SATURDAY, NOVEMBER 16th :

Closing of the Congress.

Official Luncheon.

For members wishing to leave France on that day, the Congress will be over by 4 p.m.

Full details regarding accommodation etc. will be forwarded to all National Unions by the end of March.

Listening Inn . . .

A recent death has touched the heart of all Past Students and especially the older members is that of Michael Lee, one of our first graduates, greatest friends and loyal supporters. To Una his wife we extend our deepest sympathy.

Congratulations go to Gerard McGeough and Eileen O'Donoghue on their recent marriage, and we wish them every success in The Haven Hotel, Dunmore East which they have recently taken over. We have pleasure in announcing the forthcoming marriage of John Loftus to Connie McCarthy, which is to take place in the end of May. John we hear is making a great success of the Majestic Hotel, Tramore. Congratulations to Miss Ann Kelly on her recent engagement to Mr. B. Geary.

Recently appointed to the following positions were: Gerard Moynihan, Manager Hayes's Hotel, Tullamore; Dermot McEvelly, Manager, Ardilaun Hotel, Galway; Niall Doris, Manager, Muckcross Hotel, Killarney;

Thomas Mannix, Manager, Rosses Hotel, Dun Laoire; William Lynch, Personnel Dept., Intercontinental Hotel, Ballsbridge, and Joe Hegarty, Reception Manager, Intercontinental Hotel, Cork. Wishing them all every success.

Tess O'Brennan we hear gave a great reception to some of our colleagues recently in the Aperitif Restaurant, Dun Laoire, where she is manageress. Antoinette Williams is in London, and not returning to the Great Southern Hotel, Killarney, this season; maybe she will go to the Muckcross instead Brian Coyne has purchased a premises in Galway, and is returning from the Skyways Hotel, London.

Kevin Quinn is still in the Shelbourne Hotel, Dublin. Any chance of starting a Dublin Branch of the Association, Kevin? Tom Fitzsimons who had a recent sojourn in hospital is convalescing at home. To Tom we wish a speedy recovery and we hope he is back in active service soon.

Returning from a recent committee meeting of the National Union, Audrey Cullen, our very active Secretary, had a dispute with a lamp post. To you Audrey we also extend our wishes for a speedy recovery.

On a special programme on ABC Television Network in America on St. Patrick's Day one of those interviewed was Jimmy Flannery who outlined the Educational and Training facilities and opportunities for the younger men in Ireland to-day. But we must not forget to congratulate Jimmy and his wife Margaret (Dennehy) on the birth of their son Liam recently.

The committee of the Association have been working hard in conjunction with Mr. Blum organising the forthcoming Wine Tour of France which is to take place in November, and for which very heavy reservations are expected. So get your application in soon and do not be left at home.

Doing his bit for the Irish Hotel Industry up in Co. Galway is Eddie Sharkey, passing on to the future staff members his knowledge of the business, as a lecturer in the Athenry Hotel School.

Sean O'Kane, after his sojourns in Durban, South Africa and in Aberdeen, Scotland has now been appointed Assistant Manager in the Intercontinental Hotel, Limerick, another wanderer who has also joined the same group is Gerry Dallaghan as Front Office Manager in their Ballsbridge Hotel. Gerry has spent many years in sunny Spain at the Hilton Castellana in Madrid. We also heard that two of our ladies are also joining the Intercontinentals both to be stationed in Cork, Miss Yvonne Carpenter and Miss Eileen Hayes. While talking about Cork, we hear that our old Corkonian Hughie Jones is in the Randolph Hotel, Oxford. Well now, Hughie, do not get the Cork accent crossed with the Oxford accent.

We regret to announce the loss of another domestic economy teacher, Miss Mary Daly, Cooraclare, but she did not wander very far to be found by another Banner County dweller Mr. O'Looney from Lahinch. To both Mary and her husband we extend our heartiest congratulations on their marriage. Mary's replacement comes from Roscommon Miss Josephine O'Rourke and we intend to keep a very close eye on her in case she may get lost on us.

Wishing all our members a very successful season in 1963.

“On Dit.”

IMPORTANT NOTICE

To facilitate the mailing of **The Ladder**, students and members are earnestly requested to notify changes of address. We will not be responsible for any magazines that are not delivered.

Second issues will only be mailed on receipt of 5/-.

Does This Concern You?

By Enda Flannelly.

We have recently taken one hard critical look at the actual structure and functioning of our association. What really prompted the committee to do this was the realisation that at our last General Meeting and Dinner Dance only three of the eleven classes of Shannon Students were in any way represented.

Where, we asked, were all these boys and girls who took such vital interest in an association of their own making, during their school years at Shannon? Were they not anxious to renew contact with their close friends and colleagues? Did they not once again wish to revive the old carefree student spirit which made many of their own socials at Shannon such a great success.

The unsuitable time of year was partly to blame, but still a poor excuse when one reflected on the much too frequent apathy and dormant interest in the welfare of our own Association.

The Past Student who has been out of touch cannot however be blamed for this situation. In the two or three years subsequent to our leaving Shannon, many of us were too occupied in adjusting ourselves to different countries and other ways of life. The art of writing was not a strong point with most of us, so interest waned and personal contact with even our own colleagues disappeared. We returned to Shannon after some years only to find that we were unknown to many in the Hotel School.

Owing to a vigorous effort by your committee that personal contact so vital to a healthy association has now been revived. By the time this goes to press you will have received the first letter from your class promoter. These people from each class year have volunteered to keep you in personal touch with Shannon. They are eager to help us to establish closer contacts, and to make our association a strong and truly representative body. The response to their efforts is very heartening.

It is now up to us to play our part in making 1963 a worth while year for ourselves and our association.

Rugby Report

By Gerard Galvin.

The outstandingly popular ball game in the Hotel School this year was, once, again, Rugby and as usual we were badly handicapped from the beginning. The Rugby season was a few months old and our would-be opponents were acclimatised to the bitter Winter cold by the time we had summoned sufficient courage to trot tremblingly from Hostel 6 in our togs.

While only six of the old guard of 61-'62 remained we were fortunate to have an influx of some staunch Gaelic players who, after much coaxing, took to the foreign game with rare enthusiasm and gusto. Even Westmeath's own answer to Mick O'Connell consented, though reluctantly, to join the Rugger ranks.

Christmas had come and gone and the last of the ice had begun to thaw before we began an extensive P.T. schedule under the able supervision of out-half Ned Comerford. Gradually the embryo began to take shape and soon it was apparent that we would have an above-average team.

Eventually after all Rugby Club funds had been exhausted on telephone calls, a match was arranged with Bohemians who must now be entitled to be dubbed as the sponsors of Hotel School Rugby.

On Sunday morning, Feb. 17th we trotted onto the field at Thomond Park—a bizarre XV, bedecked as we were in our multi-coloured and none too clean jerseys.

Boh's kicked off and, urged on by a few of our more loyal female supporters we fought desperately to gain an early lead. Our efforts were not in vain, when after about 20 minutes Eamonn Marron coolly and competently sent the ball sailing between the posts from a 25 yard penalty kick. At this stage

we were having the better of the forward exchanges—a just reward for the fire and fury, both verbal and physical, of Killilea, Donnelly and Gilhooly at wing-forward who, incidentally, seemed possessed with a mania for tackling anyone or anything within reach.

At half time we were 3 points ahead but it was obvious to team manager Ryder that the strain of the previous night's study was beginning to have an adverse affect on his boys.

Nevertheless, dauntless and unrelenting we hobbled back to battle and the second half was quite young when from a scrum on the Hotel School 25 Boh's opened up on the blind side and managed to send their right winger over at the corner with Dick McGahon hanging vainly to his bootlaces.

They failed to convert and we attacked once more with renewed vigour. Determined knife-like thrusts by Marron in the centre, a good breakaway by Coleman, and a few "hell-for-leather" forward rushes that would inspire any Lansdowne Road throng to uninhibited cheering, failed to earn us that all-important try.

Ten minutes from time Moore put paid to a dangerous Bohemian move with a mischievous intercept. Spellbound we watched the ex U.C.C. centre race for the line, only to be recalled by the referee's whistle. Thus we attacked again and again and thus we were repulsed by a resolute Bohemian defence. So to the relief of everybody the final whistle blew and the score remained: Hotel School — 3. Bohemians — 3.

While the injured were being treated in hospital, the few of us who could, began the return trip to Shannon, proud to be able to proclaim to our critics that we were, in fact, capable of more strenuous exercise than just walking to and from the base, on Sunday morning.

Page Sixteen

The Importance of Languages

By Sir Anthony Esmonde, Bart. K.M., T.D.

In spite of our increasing contacts with European Countries, have we become fully alive to the need for languages? The subject is often brushed aside with the remark that everyone speaks English nowadays. In our hotels we may find someone with a knowledge of French, Italian or German. That is, unfortunately, more often the exception than the rule. A successful hotel proprietor's efforts are directed towards making the guests relaxed and at home. To achieve this, it is necessary to know the habits and customs of those who stay at the hotel. That may vary from country to country, but from the Central European Countries, it does not vary greatly. Though, of course, the Continental guest has a vastly different outlook to his counterpart from Britain, U.S.A. or even from Scandinavia. The Hotel proprietor who wishes to familiarise himself with the way of life of the different countries can only do so by personal contact, and, of course, he can never get into intimate contact with other nationals unless he can leave the beaten track. This he can only do by speaking the language.

Our Irish Missionaries who have achieved such merit in so many parts of the world, always make a point of learning the native language before they commence their mission. Everyone prefers to speak their own language. It is more restful to do so. I have always noticed that two continentals who know each others languages, vary their conversation from one language to the other to divide the mental effort equitably.

Hotel guests who are coming to us in increasing numbers with their children much appreciate a few words spoken to their offspring in their own language. It is a sure road to future custom not only with them but with their friends. Mid Europeans are very family conscious. It is often thought that the hotel Waiter or Porter that one hears speaking different languages in the larger hotels on the Continent is fluent in

them all. In actual fact, his vocabulary very often only covers the section to which he belongs, added to which he may be able to indulge in a certain amount of topical small talk. Though, in the main, in the bigger hotels they usually have a fluent linguist somewhere who can be called on if necessary. One does not find this so much in Italy. I often feel that they are losers by it. The Italians are not good linguists.

We, ourselves, are much behind hand, though the Americans and the British are not a lot more advanced than we are. We are quick learners when the opportunity presents. It is an opportunity we must not neglect. If we do, we may lose many potential tourists.

Some years ago, I was responsible for an International conference of Parliamentarians comprising fifteen nations who visited Dublin. More than sixty per cent. of whom did not speak English. They were scattered throughout different hotels. In some cases, languages were available to them, in others, we had to lay on special interpreters. Things have improved since then. However, we still have a long way to go to keep abreast with the increasing tourist potential. Hotel proprietors should not neglect to perfect themselves in modern languages and should exhort their staff to do likewise. It will pay a rich dividend in the future tourist pattern.

The Department of Education could greatly help by encouraging in every possible way, the study of modern languages. All primary continental schools have one language as a compulsory subject on their curriculum. This applies to primary schools as well as secondary and vocational education. Scandinavia originally had German as their second subject; with the advent of the Americans to Europe, they have changed to English. As a nation wide drive is necessary in our case, the lead must be given at official level. An Bord Failte could consider initiating an exchange to enable hotel staff to become proficient in languages.

Council for Education, Recruitment and Training

C.E.R.T.

by Raymond O'Connor, acting secretary
C.E.R.T.

A permanent body known as the Council for Education Recruitment and Training in the hotel and catering industry has been established by Bord Failte. The setting up of this Council is a most significant development to date in hotel training and can be looked upon as a first step towards the establishment of a professional institute for the industry.

Up to now Bord Failte has been the co-ordinating body on hotel staff training and has spent approximately £130,000 on training courses since 1954. It will of course play an active part in the new Council.

The problems involved in hotel staff training became acute about three years ago, with the rapid development of the tourist industry and the launching of Bord Failte's "Better Hotels Plan." In 1960 Bord Failte set up an independent working group to examine the problems and recommend solutions. This group was representative of employers and employees in the industry, and in educational authorities. Its report was presented to Bord Failte last year and most of the suggestions made in it centred on the establishment of a permanent council for education, recruitment and training in the industry.

The Council is being set up by Bord Failte under the Tourist Traffic Act, 1952. Nominations for the Council were invited from the Irish Hotels Federation, the Irish Hotel and Restaurant Managers' Association, the Irish Transport and General Workers' Union, the Department of Education and the Irish Vocational Education Association. There will also be an observer from the Apprenticeship Board.

The working group recommended that Bord Failte should be left free to deal with matters which were of more specific concern to a tourist office, and the industry generally

should accept a greater share of the responsibility for training. The Council are taking over some of the functions which Bord Failte has been carrying out in the past. It will have an office of its own in Dublin and a staff of its own.

The hotel industry will require about 17,000 workers this year. In the last two years it has been operating below strength with approximately 2,000 jobs which could not be filled. Bord Failte estimates that it will take about five years to recruit and train the necessary number to bring the labour force up to strength. The difficulty which the industry has had to contend with up to now has been converting a pool of largely untrained workers into a trained force, while coping with a very expansive industry year by year and at the same time making good the wastage through retirement, emigration or movement into other employment.

Student Awards 1963

At the conferring of the Diplomas for the Dr. G. Lotz promotion, the following were the Prize Winners :

Best Boy in the Dr. G. Lotz class went to Gerard Hughes, a cheque for £10, presented by Dr. G. Lotz, proprietor of the Grand Hotel, Nuremberg, Germany.

The Guinness Travelling Scholarship of £50 to Miss Niamh O'Driscoll, Dublin (Dr. G. Lotz Promotion) and £25 to Miss Julie Flynn, Nuremore House Hotel, Carrickmacross (Andre Martin Promotion). Other prizes for students of the Andre Martin Promotion were :

Patrick Ward, Tullow, Co. Carlow, a watch presented by I.H.R.M.A. ,

Julie Flynn, a cheque from the Irish Hotels Federation, in addition Miss Flynn also received £10 from the E.S.B., and a cheque from her Psychology Lecturer, Rev. Martin Kirwan.

Miss M. T. Kelly received 1st Prize from the E.S.B. for her Kitchen Planning, a cheque for £25.

Mr. Dermot Ryder, £10, was the second E.S.B. prize winner. The following received awards of £5 each : Miss B. Doyle, Miss C. Cusack and Mr. Michael Spratt.

Miss Rose Long received the Hotel School Association Prize of £5, being first in the Service Course.

Prizes were also awarded to the best boy and girl of the Charles Heidsieck Promotion, they were Mr. Edward Comerford and Miss Gwendoline Arnold.

Diplomas Awarded

Carpenter, Yvonne, The Club Hotel, Glenbrook, Co. Cork.

Courtney, Kathleen, Tullaha, Glen Flesk, Co. Kerry.

Doyle, Mary, Odeon Hotel, Eyre Square, Galway.

Gaynor, Michael, St. Helier's, Stillorgan Rd., Co. Dublin.

Harte, Vincent, Lewis Road, Killarney, Co. Kerry.

Hughes, Gerard, St. Anne's, Marlborough Pk., Belfast.

May, Peter, Heyside House, Royton, Lancashire.

McIntyre, Mary, Sea View, Belmullet, Co. Mayo.

O'Callaghan, Maigread, Garriecoona, Effin, Co. Limerick.

O'Carroll, Simon, Graiguenamanagh, Co. Kilkenny.

Silke, Gabriel, Marian Cafe, William Street West, Galway.

Toomey, Carmel, Treaty Bar, Thomondgate, Limerick.

O'Driscoll, Niamh, Charleston Ave., Rathmines, Dublin.

Hayes, Eileen, Croagh, Rathkeale, Co. Limerick.

O'Reilly, Seamus, Garden Street, Ballina, Co. Mayo.

A New Country Tackles an Old Hotel Problem

By John Fuller, Director of the Scottish Hotel School, Glasgow.

Israel is a brand-new, bustling country obviously "going places." Most hotels are still new, and even bigger, brighter and shinier ones are on the way. Yet the problems that face hotelmen of this young nation wear an all-too-familiar look to a visitor from an older country.

My first thought after digesting a rapid series of impressions of new hotels, most of them bearing strong evidence of American influence, was of the extent to which modern facilities and the forcefulness and drive behind Israel's hotel business would combat international hotelkeeping's biggest *bête noire* — the bogey of finding and keeping trained and experienced staff.

It is not surprising that many people engaged in or connected with the hotel business in Israel attribute some of the difficulties in recruiting staff to an inborn national or racial disinclination to undertake certain types of work. "Our people are just not the kind to want to undertake the work of waiter or waitress," I was told firmly on several occasions by Israelis who seemed little aware that similar sentiments are not infrequently expressed in Scotland and many other parts of the world. Indeed, it is the very newness of Israel's hotel industry which, lacking tradition and past, tends to make hotelmen see world-wide problems as peculiar to their own country.

No matter how hotelkeepers the world over "whistle in the dark" to keep up their courage about the grievous shortage of skilled chefs and accomplished waiters, there is no escaping the unpalatable fact that these crafts have suffered a drop in prestige compared with the relative attractions of other work, and despite the potential high earning power of men who gain top places in cuisine or restaurant.

In buildings, Israel, unencumbered by old, outdated hotels, has been able to shed much old and outdated thinking. In staffing there is an alertness in this new country of the need to try to think on new lines. They see the urgent necessity to give quick standing and status to key workers in this important industry.

Government support

In Israel, the growing hotel business is carefully watched and sedulously fostered by the Government itself. Investment in hotel building is promoted through government agency, and includes loans from the Government itself, and through corporations in which the Government participates. Not surprisingly therefore, the Government has not merely a generalized desire to promote the well-being of a vital invisible export industry, but having a direct stake in it, cares for its problems in a more direct way.

Through the Tourist Corporation and the Ministry of Labour, positive steps are being taken to make the industry attractive to recruits. Training centres have been set up, of which the most important is the Central Hotel Training School, opened early this year and linked with the operation of the Tadmor Hotel at Herzlia-on-Sea, a resort a few miles from Tel Aviv.

For younger entrants of school age, the Ort Vocational High School at Natanya, another seaside resort, has made a promising beginning in recruiting 40 14-year-old pupils to train as chefs and waiters, and is just completing an effective and attractive plan for a new hotel training centre in its extensive and modern campus still under construction.

To meet the demand for hotel training from older professional men, the Technion, Israel's Institute of Technology, has also launched a two-year, part-time evening course with 45 students.

While Israel has problems in common with many other countries, there are aspects which are distinctive. The country is still absorbing a substantial quota of new immi-

grants each year and, apart from learning to establish themselves in their country and possibly to acquire a new vocation, must have to master Hebrew. If they are to enter the hotel business, some knowledge of English and French must also be acquired.

It is not unnatural, therefore, that at the Central Hotel Training School, which is backed by both Israel's Tourist Corporation and the Hotels Association, the first choice has been for specialised training in four aspects of hotel work where staff are urgently needed.

This school is strongly influenced by the Continental tradition, and its concept of training owes something to the Swiss and Americans and somewhat less to the British idea. About 130 students are now under training in the Tadmor Hotel, divided between a 15-month course for chefs, a six-month course for waiters, a nine-month course for front office and a four-month course for housekeepers. The aim is to produce 250 professional or crafts workers a year.

The difficulties are many. Fluctuations of hotel trade from intensive to slack create obvious problems, and the temptation to break classes to enable students to help to cope with unexpected hotel pressures were in the early stages not always resisted. The work, though practical, could not always be graded as can practical activity in British-style training restaurants and kitchens because the paying hotel guest expects food of consistent type and service of uniform quality. Despite such prime problems, there is much to be said on the positive side.

There is no doubt that all the courses gain strength from the realism of the operation and that students benefit from rapid exposure to genuine working conditions and real, including difficult, customers. All of the four courses make provision for a stage (working without pay under Government grant) in another hotel, but this is almost gilding the

lily, for Hotel Tadmor itself adequately supplies hotel experience as well as formal training.

I was in no doubt that fundamentally such courses, varying in length from four to 18 months, according to the complexity of the craft, were indeed logical means of solving the twin problem of producing trained staff and fitting a new Israeli citizen to make a contribution to his country's economy by useful skilled work.

What remained less certain was the effectiveness of dovetailing training into an actual operation.

Too early to tell

In my view, the Israeli experiment is too new to give a final answer. I felt it produced — in its early stages, certainly — as many problems as it solved. I have mentioned the temptation to break training to use students to cope with pressure of business and conversely, for practical training to "go slow" when hotel trade dwindles. There is also the problem of space limitation. The reception office, for example, can absorb only a limited number of trainees, and still in my judgment needs to be supported by stimulated exercises in a dummy training unit if normal sized classes are recruited.

When quick and efficient training results are needed, the Israeli experiment is showing that organized mass apprenticeship is not quite the same thing as a hotel training course. Paradoxically, planned exercises in an "artificial" setting in a school, pure and simple, can often achieve results as good as, or better than, activity too often unpredictable in a "real" hotel.

Yet it is apparent that there was much to be learnt from the bold trial of launching training in an actual hotel. Always providing that adequate class demonstration and practical training facilities can be provided to augment normal hotel operation, there seems to be much in favour of this method to produce specialists to meet pressing needs.

Israel's Central Hotel Training School producing a useful number of craft specialists, is the result of partnership between the Tourist Corporation, the Hotels Association, and the Ministry of Labour, with the collaboration of the Histadrut (Federation of Labour Unions). It is too early to say whether the venture will be successful in its present form and within its present premises, but the prime principle of setting up courses adjacent to a hotel has attractive possibilities and it is gratifying to see hotelmen themselves, through their association spend time, energy and importantly, their own money on training. The spirit, if not the detail of the venture is one which no country, least of all Britain, could fail to profit by.

Management interest

Though my concern was chiefly in the schools, training cannot be dissociated from hotels and hotelkeepers themselves. They, no less than Government officials, are alert to the need to gear increasing propaganda to the training centres and to hotel staffing generally. There is awareness that the existence of training facilities in itself helps the prestige and standing of those making a start in hotelkeeping, but thought is already being given to ways of publicising career prospects in the hotel industry.

Moreover, there is equal awareness that the products of formal training in schools must be regarded only as the spearhead of the attack on labour shortage and not its ultimate, solution, so that hotel managements are readily coming forward (in striking contrast to some parts of the world) to participate in study groups and seminars which will help in making effective "on the job" training schemes.

One of the most striking impressions I brought back from Israel is of the eagerness to learn, evidenced from top management downwards. This by no means reflects on the absence of knowledge on the part of Israel's hotelmen, because their businesses, though lacking skilled craftsmen in some de-

partments, are efficiently and well conducted. It betokens rather a realistic assessment of the value of continuing interchanging of experience and knowledge and awareness of the dangers of complacency.

In the general approach and in the readiness to learn of even the most experienced hoteliers, there is much for older countries to ponder. Technion lectures and management seminars were crowded, not with junior executive staff alone but also by many top men of long experience. Hotelkeepers in Israel have no more found the ultimate answers to their hotel staff problem than we have in the old world. The speed with which they are finding the answers to other problems of hotel operation suggests that this vigour and positive approach will, however, similarly yield answers to staffing problems.

Tourists and business travellers, despite the attractions of Israel's antiquities usually leave far more impressed by the modern wonders of new cities, including new hotels, rising where only sand and desert were before. Confidence and hard work have created much of new Israel from unpromising beginnings. Today there is confidence in the future of tourism as there is in so much else in the country's national and business life. This is evidenced by investment of the private individual, the Government and even the trade unions in new hotel buildings.

The capital investment is high and, to secure an adequate return, the charges made for hotel accommodation and hotel services are correspondingly high, even by American and European standards. It is clear, however, that Israel's tourists are happier to pay high prices for staying in modern and well-equipped hotels, than low prices for dingy and outmoded accommodation.

That Israel's Government gives positive aid to the hotel industry, both in the field of training and by helping building through loans, investment and freedom from special

tax, is true. Other countries, no doubt, need this kind of support, but they also need some of the courage and vigour from private individuals and companies which characterizes so much of Israel's new and expanding hotel business. I left Israel with the belief that these characteristics would ultimately forge a recruitment and training programme that would yield strong results.

News from Shannon

By Des O'Connell.

Since our last issue many things have been happening around our illustrious Airport. Last November the 38 students of the Hotel School made National headlines by their "marathon" walk from Shannon to Limerick to collect funds for the Widows' Alms House and the Mentally Handicapped Children of Limerick. Through gale force winds and torrential rain for 4½ hours hard marching they finally reached their destination. They seemed to be slightly overawed but not completely, by the crowds that lined O'Connell Street awaiting their arrival, and by the whirring T.V. cameras and press.

The collection was an unqualified success, netting £132. 0. 7d. for the deserving charities. The proceeds were publicly presented to the Mayor of Limerick the following night at a Dress Dance which was held for the Rehabilitation Institute, in Cruise's Hotel. The Mayor made a very complimentary speech and there was a standing ovation from those present for the wonderful deed done by the students. This is one achievement that the students can certainly be proud of.

The weekly dances in the Residents Club were very popular, and there were different attractions each week, such as, Fancy Dress Competitions, Miss Shannon Airport, Tramps Ball (a student was the winner) and Mr. Shannon Airport to mention but a few. They terminated their dancing season on the last Saturday before Lent with the First Annual Dinner Dance in Cruise's

Page Twenty-two

Hotel. It turned out to be a terrific night with over 800 people attending which shattered all previous door records at the Hotel.

The election of the Students Council took place last February and has a representation from both classes. The Council meets the Board of Governors on the first Friday of each month. The present students feel that the work being done by the Council is of tremendous benefit to both the school and the students.

Well, I think that is your lot until the next issue, so be good and, if you cannot, which I can easily understand, be very very careful. Bye.

Report on Alban Kelly-Mor's Guinness Scholarship Tour

Due to the generosity of Guinness and with co-operation of Grand Metropolitan Hotels (formerly Washington Group of hotels) and J. E. Blum, Esq., Director Shannon Airport Hotel School this educational tour was made possible, offering me ten days visiting hotels in Holland, Denmark, Germany and Belgium.

The tour started in Amsterdam, and the first hotel I visited was the new Amsterdam Hilton, where Mr. J. Heimstra, the Sales Manager, showed me around. Built nearly two years ago, the hotel in layout and construction is a hotelier's dream. The 300 bedrooms with bath are handsomely decorated with Dutch motifs. There are restaurants and bars to suit every mood and budget, from international gourmet specialties in the Diamond Restaurant to quiet inexpensive snacks in either the new Amsterdam Grill or the Patisserie. An attraction

in both the Half Moon Bar and the Front Hall are the huge copper hooded wood burning fireplaces. Banquet and conference facilities are available for up to 700 people.

The Grand Knasnapolsky where I next visited is managed by Mr. J. Staal. The hotel has 300 rooms and it can be said of this hotel that it is one where old and new merge harmoniously. It has a world famous Palm Garden Restaurant, and among its many rooms and banquet halls is one that seats over a thousand people. I broke my journey from Amsterdam to Copenhagen in Hamburg to make arrangements for my stay at the Atlantic.

In Copenhagen I stayed at the Royal Hotel. Opened in July 1960 the Royal is Scandinavia's largest hotel, 22 storeys high. Manager of the hotel is Mr. A. Kuppenberger, previously of the Baur au Lae, Zurich. All the furniture, including the originally shaped and very comfortable chairs, named the Sivan and the Egg, were designed by the Royal's architect, Anne Jacobson. Among the notable features of the hotel is the Panorama Lounge on the 20th floor, from where you have a magnificent view of the Tivoli Gardens and the surrounding city. Materials from all over the world were used in the interior decorating. Namely, the floor of the front hall is covered in green Swedish marble; the walls are covered in wenge wood brought from South Africa; Oriental rugs from Iran; pictures in bark from Polynesia; mosaic from Italy. An unusual service is that a guest who is expecting either a telephone call or an important message, while moving about the hotel, is given a tiny portable radio receiver to carry in his pocket, so that they can be notified by a buzzer tone from the transmitter system next to the switchboard. The hotel employs 275 staff, which is a ratio of one per guest room. This is something you very rarely find on this side of the channel.

The Angleterre hotel is to Copenhagen what Claridges is to London, a very select hotel with old tradition and unimpeachable service and cuisine.

I stayed in the Atlantic Hotel, Hamburg as guest of Herr O. H. Geyer, the Managing Director, who is patron of my hotel school course. The Atlantic, attractively situated on the outer Alsten is one of the leading hotels in Europe. It is a modern hotel with an old tradition, and it can be particularly recommended for its excellent service and cuisine.

I arrived in Cologne on a private visit, without any advance reservations, and owing to an International Photographic Exhibition being held, no accommodation was available, so I had to spend a very comfortable night in a hotel on the Rhine. Other cities with accommodation problems could do well to follow Cologne's lead.

The Atlanta Hotel, Brussels, has been completely redecorated during the last two years. The architect of the hotel is a lady and I found that with her colour schemes and use of certain fittings and paintings she was able to give a touch of individuality to each room in the hotel. This was not so in the Hotel Amigo, Brussels, or any other hotel on the tour.

Upon mentioning to hoteliers that I was on a scholarship tour sponsored by Guinness, I found that they were glad to see that firms like Guinness were taking an interest in young hoteliers, and giving them an opportunity to visit and study new methods on the Continent and elsewhere.

I dare to suggest that the amount of the next scholarship should be increased as the previous one only covered half my expenses of the trip.

I wish to thank again everybody for giving me the opportunity of seeing new methods and new hotels, and I trust that I will be able to put to use some of the things I learnt in my future career as a hotelier.

PORT

Port wine is produced in the upper reaches of the River Douro (river of gold) in Portugal; it is an area between 40 and 50 miles long and varies in width from 5 to 20 miles, covering an area of about 125 sq. miles. The vineyards commence about 50 miles up river from Oporto (the town which gives the wine its name) near the small town of Mesao Frio to near the border of Barca d'Alva.

The mountain on which the vineplants are grown are up to 3,000 feet high, and it is half way up these mountains that the best vineyards are situated. The soil is mostly schistous, with a little clay, which has been thrust up by the uneven granite strata which lies below; virgin soil is being continually thrown up due to the action of sun and rain. The soil down in the valleys is alluvial but it produces coarse wines.

The roots of the vine grow down through the cracks in the earth to a great depth, and in some areas the underlying strata of granite has to be blasted to prepare the ground when new plantings have to be made.

One of the many difficulties presented to the vigneron is soil preparation, due to the steepness of the mountains the soil is liable to be swept away after heavy rainstorms, thus many of the vineyards are terraced, surrounded by walls built of unmortared stones, and these walls demand constant attention and maintenance. The granite in the vineyards help to provide material for these walls, it also provides posts for holding the wires on which the vines are trained.

The vineyards are fairly small and are owned by peasant families who are very hard workers, and who take great care of their individual properties as they are practically their sole means of livelihood, therefore, it is from some of these small holdings that the best grapes are harvested. The access to most of the vineyards is by long tortuous narrow paths, some of them being only wide

enough to accommodate a bullock cart, so that specially constructed lay-byes are to be found at intervals along these mountain roads to allow carts to pass one another.

For the production of port red skinned grapes are used, and for white port white skinned grapes are used. The best for red grapes are, the Touriga, Francisca, Carvalha, Mourisco, and Souzao, and for white wine the Goveio, Mourisco Blanco and Rabo de Ovelho. The dreaded disease known as the Phylloxera hit this area towards the end of 1860, when the same remedy of grafting the local vineplants on to the American stocks was used.

The summer months are very warm and dry and the ground becomes hard and cracks, so to facilitate manuring holes are dug around each vineplant, into these holes are shovelled the residue from pressings or old lupins either of which are very beneficial as a fertiliser, otherwise very little fertiliser is used. The soil is kept aerated by digging in furze bushes. The plants are sprayed with copper sulphate to combat diseases such as oidium and also to control insect pests.

First class vineyards owners reckon that they should get 250 gallons per 1000 plants although the yield may go up to 700 gallons per 1000 plants. Like all good vigneron they prefer quality to quantity.

Harvesting generally takes place during the last two weeks in September. During this period hundreds of women and children come to the Douro Valley to earn extra wages, and they are mostly paid by piece work, and as incomes are very low in Portugal this extra remuneration is always very welcome. The transportation of the grapes to the Lagares or presses is a laborious job as the paths and tracks from the vineyard are extremely narrow; the grapes are carried in baskets (which hold about 1 cwt.) to the main track or road and unloaded into panniers strapped to the backs of mules, and brought to the Lagares. The lagares are large rect-

angular troughs made from stone (the lagars or troughs used in Spain for sherry are made of wood). The lagare is in the Quinta; the quinta is an old Portuguese word originally denoting a house or farm let at a fifth of the produce cultivated on the farm; now as far as the wine trade is concerned it signifies those Douro farmhouses from which comes the most distinguished ports.

When the grapes are unloaded into the lagares and as the weight augments the juice begins to flow, and due to the high temperature in these areas the fermentation is almost spontaneous, so that once the grapes are in the trough the pressing operation must start immediately. The old traditional method of treading the grapes underfoot is still used, although experiments have been tried with different types of mechanical pressers the results have not been quite the same as with the old method. Four to six men get into the trough and keep trampling on the grapes until nothing remains except a thick mass of sticky skins and pulp, the juice or must flows out all the time during the operation. The operation itself will last up to about six hours depending on the size of the lagare.

The fermentation is allowed to continue for 2 to 4 days, and it is constantly under supervision, until there is a certain degree of sugar remaining in the part fermented juice, it is then fortified with brandy spirit in order to prevent any further fermentation and at the same time it will retain a certain degree of sweetness. The brandy spirit used for this operation is specially controlled by law, and only Portuguese brandy may be used; it is very strong being up to 70 degrees.

If by any chance the wine should become too dry, it has to be rectified, and this is done by adding a liquid known as Jeropiga, but there is some reluctance on the part of wine producers to say what exactly this mixture is composed of, but the origin of this word

is from the Greek, *hiera picra*, meaning sacred bitterness, and true *jeropiga* is probably grape juice, brandy and a red colouring matter similar to the P.X. Dulce wines in sherry area. Elderberry wine was used once as a colouring and sweetening agent for port wines but now this practice has been forbidden by law.

In some vineyards after pressing, the mass of skins known as *manta* is left with the must, and kept mixed with sticks known as *macacos* (Monkeys), these are long poles with cross bars nailed to one end. The vintagers stand on planks placed across the lagare, plunging the sticks in and out of the must to keep it in perpetual motion.

When the must has been run off from the lagare, there still remains a lot of skin and pulp, from this is made a slightly non-alcoholic drink. In the centre of the press or trough a cylinder of the residue is built around a pole and water is poured over it, and it is then squeezed out. This drink is known as *Aqua Pe* in Portugal and *Aguapie* in the sherry region in Spain.

After fermentation and having undergone its first fortification with brandy spirit, the wine is drawn off into casks holding about 115 gallons, known as pipes. It is left at the Quinta during the winter months until the wine and spirit have amalgamated, and the cold months have killed any signs of fermentation which still might try to continue.

The making of Port is a highly skilled and complicated process, and the production of the wine up in the mountains is only the first step. In the Spring the wine is brought down the river to the Shippers Lodges in Villa Nova de Gaia, which is a suburb of Oporto on the left hand bank of the river and is completely under Customs control.

It is here that the sampling and blending is carried out by the experts, so that a wine which may have certain defects is blended with another in order to correct it. The centre of activity in all the Lodges is the Tasters or Sampling Room ; here is stored a sample from every pipe stored in the Lodge. These rooms are very bright and airy, so that the sampler may study the colour and the aroma of each wine ; he may even have a colorimeter to record the subtlest shades of colour, but his main objective is to maintain a series of standard blends, each with its own special characteristic. Some of the wines used may be as old as 150 years, and these have to be mixed with younger wines to arrive at the correct blend, so that orders may be executed despite the different variety of vintages each year.

The tasters work really starts in the hills during the harvest, where each day he has to taste new wines, which only become wholesome when mellowed with time, there he must know the exact moment when to add brandy spirit so that he will have the correct degree of sweetness which he desires in the wine, and then he has to wait for a further period of maturing at the Lodge before he can use it for blending.

When the wine is young it is a very deep purple, but as it grows older it is a light tawny colour. Port which has become tawny is not necessarily old or expensive, as this colour may also be obtained by blending ruby coloured wines with white port.

Blending is carried out in huge vats up to 10,000 gallons, but all the skill of the taster and blender would be lost if the wines while maturing in the wood did not receive constant attention, as they cannot be left to mature on their own. They must be constantly racked from their lees into fresh casks, being given the full exposure to the outside air during the racking, and younger

wines are added to give them something to "feed" on. When the young wines are added and as maturing continues, there is a certain loss due to evaporation, then vats must be constantly re-filled to the bung, in case the wine would become flat or go out of condition and become "woody."

The type of wood from which the maturing casks are made plays a very significant part in the finished product, just the same as applies to the ageing of brandies. The best wood is Baltic Oak, which is mostly grown in the Carpathian mountains, but this supply is gradually dwindling as has the original oak which was grown in Portugal ; most of the timber is now imported from Brazil. Chestnut and Eucalyptus wood has been tried but they give a rather pungent taste to the wine. Oak wood has a certain porosity through which the wine must breathe while maturing. If the wood or material in which the wine is placed was completely airtight, the wine would die.

The actual blending of the wines is a closely guarded secret, but by blending and ageing the following main types are produced, namely :—

TAWNY, RUBY, WHITE, OLD RUBY,
CRUSTED and VINTAGE.

Tawny Port is a wine which is matured in cask for several years. When it is young it is a deep purple colour and as it grows old it tends to become a tawny or reddish brown colour. There are two classes of Tawny Port :

1. A low class wine, which is a blend of red and white ports, giving the required reddish brown colour.
2. A better class wine, which may be a blend of different years and then matured until it acquires the correct colour. Or it can be a top class wine, made from blends of wine from the same year.

White Port is made from white grapes of the muscatel type.

Ruby Port is a full deep coloured wine which has been matured in cask for some years and is of a better quality than Tawny.

Old Ruby is a blend of vintage ports, the youngest being 10 years old.

Crusted Port. While still very young the wines are exported in cask, and are a blend of different years, they are matured in bottle. It is cheaper than a Vintage Port but it is the second best grade in Port Wine.

Vintage Ports are only made when an exceptional harvest occurs, it is then the shippers will collectively declare that a vintage should be attempted. This means that pipes of unblended ports from that year only, and from the one Quinta are exported in cask, to be bottled two years after the vintage during the months of October, November and December.

The bottling of vintage port is generally carried out in bond, with fine quality corks bearing the shippers name and the year of the vintage. When the bottles are binned for maturing, a white mark is put on the upper part of the bottle as it lies in the bin, so that if it is removed for transportation, it will be re-binned in the same position, and that the sediment will lie along the bottle opposite to the white mark. For good

vintage ports, the inside of the bottles are sometimes a little rough, so that it will keep the sediment from sliding during decanting. All Vintage Ports should be decanted before serving. This is a very delicate operation, which requires a steady hand and a very watchful eye.

Port should be served at room temperature which is about 65 degrees Fahrenheit. It is mostly served as an after dinner wine. In England it is sometimes served with some of the stronger tasting cheeses, especially Stilton.

Port is strictly guarded by special laws, which started in 1860, when Gladstone introduced the first wine taxes. Only Port and Madeira produced in Portugal and the Island of Madeira can be sold. It is forbidden to sell any types of these wines which have not been produced in either of these areas, hence Spanish or South African types cannot be sold.

A. K. SLEFER,
Wine Lecturer,
Shannon Hotel School

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Where Are They Now ?

Changes of Addresses :

Conboy, Thomas L., London Hilton, Park Lane, London W.1.

Dallaghan, Gerald, Intercontinental, Ballsbridge, Dublin.

Doris, Niall, Muckcross Hotel, Killarney.
Murphy, Patk. J., 243, West Green Gardens, London, N.15.

HERMAN SCHMID PROMOTION :

Jones, Hugh, Randolph Hotel, Oxford.

Lynch, William, Intercontinental, Ballsbridge, Dublin.

McEvilly, Dermot, Ardilaun House Hotel, Galway.

O'Kane, Sean, Intercontinental Hotel, Limerick.

O. H. GEYER PROMOTION :

Hayes, Eileen, Intercontinental Hotel, Cork.

Hegarty, Joseph, Intercontinental Hotel, Cork.

Kelly - Mor, Alban, Washington Hotel, Curzon St., Mayfair, W.1.

Mannix, Thomas, Ross's Hotel, Dun Laoire.

McGeough, Gerard, Haven Hotel, Dunmore East, Co. Waterford.

Murphy, Denis, Pontoon Bridge Hotel, Foxford Co. Mayo.

Walsh, Nicholas, Hotel Princesse Amelie, Luxembourg.

DR. G. LOTZ PROMOTION :

Gaynor, Michael, Ocean Hotel, Isle of Wight.

Harte, Vincent, Great Southern Hotel, Bundoran.

Hughes, Gerald, Dorchester Hotel, Park Lane, London W.1.

May, Peter, Claridge's, Brook St., London W.1.

O'Carroll, Simon, Dorchester Hotel, Park Lane, London W.1.

RUDOLF CANDRIAN PROMOTION :

Bird, Sandy, Imperial Hotel, Torquay, Devon.

Burton, Peter, Newdegate Arms Hotel, Nun-eaton, Worcs.

Duffy, Joseph, Grand Hotel Standart, Oestersund, Sweden.

Farrelly, Joseph, Grand Hotel, Stockholm, Sweden.

Gavin, Mary, Ritz Hotel, Hyde Park, Piccadilly, W.1.

Gough, Phil, Waldorf Hotel, Aldwych, London, W.C. 2.

Hurley, Denis, Claridge's, Brook St., London, W.1.

Leahy, Bernadette, Waldorf Hotel, Aldwych, London, W.C. 2.

McCarthy, Margot, Castlerosse, Killarney.

McCarthy O'Hea, Thomas, Claridge's, Brook St., London, W.1.

Murphy, Edward, Dorchester Hotel, Park Lane, London, W.1.

Murphy, Rory, Great Southern Hotel, Galway.

Naughton, Kathleen, Strand Hotel Belvedere, Nordseeband, Nordenay, Germany.

O'Shea, Patrick, Great Southern Hotel, Sligo

O'Sullivan, Kenneth, Savoy Hotel, Victoria Embankment, London, W.C. 2.

Rice, Colm, Dornoch Hotel, Sutherland, Scotland.

Silke, Liam, Grand Hotel, Stockholm, Sweden.

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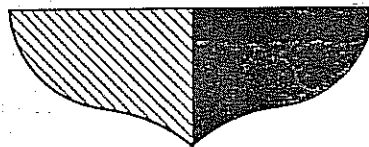
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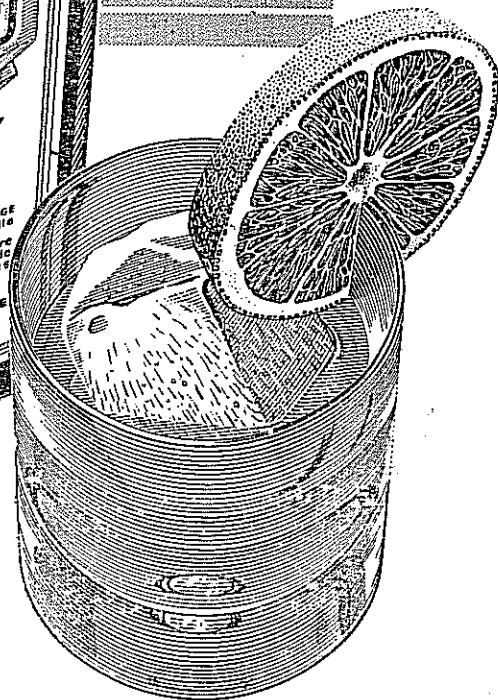


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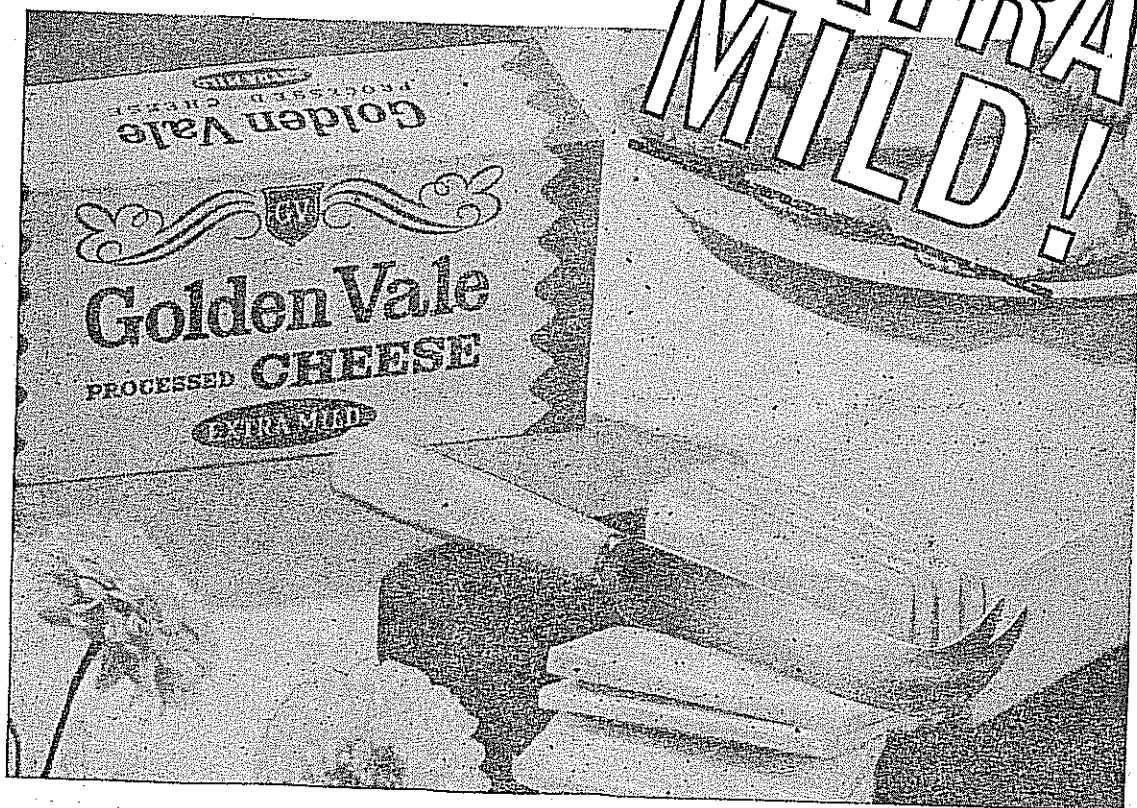
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