

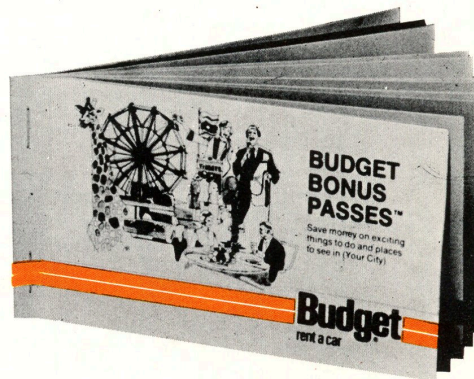
Fall Festival ⁷⁸

Seattle, Washington



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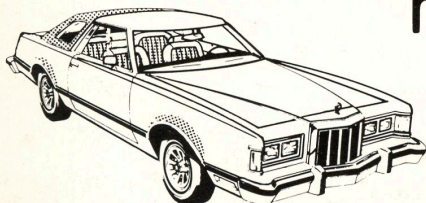
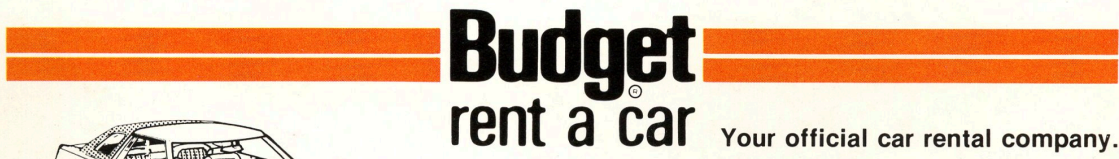
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WARM GREETINGS! And a wonderful Festival to you all! This year marks the 51st year since I first began keeping the Festival back in 1927.

In 1927 I had no idea that over 100,000 people in approximately 70 sites around the world would one day be keeping this Festival and looking forward to God's Kingdom here on earth!

What tremendous *growth!* And how blessed we are to understand the incredible PLAN OF GOD as revealed in His Holy Days.

The inspirational messages you hear at the Festival are *vital* for you to gain a fuller understanding of the future and YOUR PART in God's Master Plan for mankind.

You'll hear sermons about prophecy and world conditions, Church doctrine and family living. You'll hear about the coming KINGDOM OF GOD and how the right kind of government will bring to this earth peace, HARMONY, prosperity and joy!

What a contrast with today's confused, polluted, divided and threatened society!

Don't miss a single service! This year I've been personally involved in selecting the most powerful, stirring and dedicated speakers in God's Church. At

least one of them will be at *each* Festival site. And you'll also be seeing a videotaped message from me — *especially* prepared as a KEYNOTE Festival sermon!

I wish I could be at every site and meet each of you personally. Since that isn't possible, I'll take this opportunity to THANK YOU from the bottom of my heart for your *loyalty* and *support*.

Be sure to read the articles in this brochure about the Festival. Use it as a guide for places to see and family activities. But always remember that these blessings are merely *secondary* to the real reason why we are here.

We're here to WORSHIP GOD in peace and harmony and to draw closer to Him through studying His Word and fellowshiping with our brethren.

Have a wonderful Feast!

With love, in Jesus' name,

P.S. Be sure to do your part to make this Festival the best ever by *servicing* wherever you can and *cooperating* with those in charge.

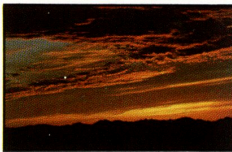
Fall Festival '78

Seattle, Washington



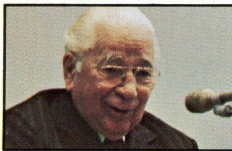
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Fall Festival '78 is edited and published in regional editions for members and families attending the Worldwide Church of God's annual eight-day fall convention in Big Sandy, Texas; Fresno, Calif.; Lake of the Ozarks, Mo.; Norfolk, Va.; St. Petersburg, Fla.; Saratoga Springs, N.Y.; Savannah, Ga.; Seattle, Wash.; Tucson, Ariz.; and Wisconsin Dells, Wis.

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Editor in Chief: Herbert W. Armstrong
Executive Editor: C. Sherwin McMichael

Publisher: Budde J. Marino

Editor: Terry Warren

Copy Editor: Dixon Cartwright, Jr.

Editorial Assistant: Debbie Whitesell

Art Director: Michael Hale

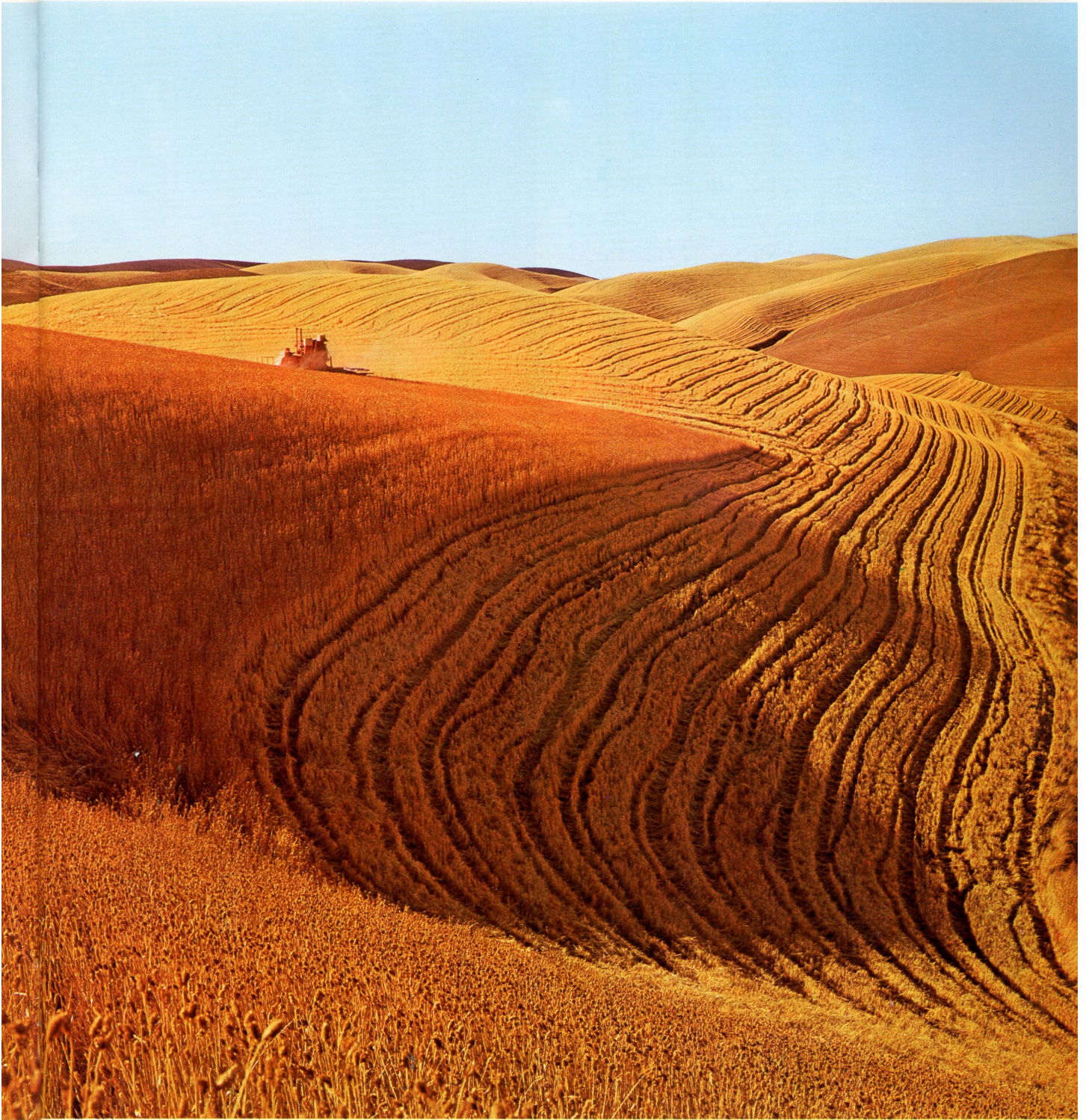
Art Staff: Minette Collins, Joe Pyle, Greg Smith

Financial Director: Ray Wright

Business Manager: Jack McKinney

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Another celebration, the Festival . . . must be observed for seven days at the end of the harvest season, after the grain is threshed and the grapes have been pressed.

DEUTERONOMY 16:13, THE LIVING BIBLE

You need this year's Feast of Tabernacles more than ever before! It is important to understand why God ordained this Festival to be kept, why you are here and what your role is in making it a success. The next eight days is your opportunity to rejoice in . . .

A FORETASTE OF THE WORLD TOMORROW

By Herbert W. Armstrong

AS WE assemble around the world, we must personally *renew* the deep significance of the Feast of Tabernacles! God instituted this Festival to keep His people aware of the GREAT PLAN He is working out here below and now bringing to completion. Brethren, these days are IMPORTANT — perhaps as *never before!*

WHY are you here?

“. . . Be ye DOERS of the word, and not hearers only, *deceiving your own selves*” (James 1:22). Christ has commanded us to *observe* His annual Church Festivals, or Holy Days.

Jesus told His brothers: “Go ye up unto this feast” (John 7:8). He was referring to the Feast of Tabernacles (verse 2). Soon after — setting us an EXAMPLE — He also went up to and kept the Feast (verses 10, 14, 37).

Brethren, Christ has also instructed US to keep this Feast — and for a PURPOSE!

God gave His Feast of Tabernacles to picture conditions on this earth in *the very next era now just ahead* — during



the reign of the KINGDOM OF GOD!

The real meaning of the Feast of Tabernacles is to portray to us the Kingdom of God — the earth *as it will be* under the rule and reign of that Kingdom, which is the great ruling Family of God, into which we will be born.

The Feast *pictures* GOVERNMENT on earth, ORDER on earth, SYSTEM on earth, producing harmony, peace, prosperity and happiness on earth!

Brethren, we are here because God commanded the observance of these days! And they are SO IMPORTANT to God that He declares that during the Millennium He will *punish* Egypt or any other nation that dares to ignore the observance of this Festival! And the world WILL take note of these days — or He intends to intervene in the weather patterns and send a terrible DROUGHT if they don't. If any of mankind *still* refuses, God is going to send a horrifying PLAGUE on those nations (Zechariah 14:18).

Obviously, God MEANS BUSINESS! And He says: “For I am the Lord, *I change not*” (Malachi 3:6).

Brethren, the annual Sabbaths or feast days God gave



J.A. McMullin, Jr.

His people were intended to be kept FOREVER (Leviticus 23:21, 31, 41). Christ set us a perfect example in keeping them; the apostles continued to keep them following Christ's death and resurrection and commanded gentle converts to do so as well (I Corinthians 5:8).

Yes, God has commanded us to observe His annual Festivals, and *continued obedience* to these commands will bring GREATER BLESSINGS than you have ever experienced before!

And ANOTHER reason!

Jesus Christ is multiplying the POWER of His Work! Thrilling NEW DOORS are suddenly opening for God's Work and we are rapidly leaping ahead in power and scope. The real meaning of these events to YOU is staggering. The growth of this Work in power — the progressive fulfillment of our commission to warn the world — heralds the end of the age!

You are living in a unique age. Above all people on earth, we must understand the reality of the times in which we live.

God has instructed us to COME OUT of this world for these eight days. He has told us to dwell in temporary domiciles, living together in peace and harmony, hearing inspiring messages from God's ministers, working, eating, listening, studying, praying, fellowshiping together — so we can learn a *vital* important lesson!

The Feast pictures God's GOVERNMENT on earth — *future* order, system, harmony, peace and happiness on earth! Mankind will then be under the rule and reign of the Kingdom of God.

Until then — in the end of this age — WE, God's people, have been given the tremendous privilege of proclaiming the coming of that wonderful Kingdom. God wants the WORLD to hear that message in power and strength!

God has said: "Cry aloud, spare not, lift up thy voice LIKE A TRUMPET, and shew my people their transgression, and the house of Jacob their sins!" (Isaiah 58:1). He also said: "Go ye into all the world, and PREACH THE GOSPEL [good news of the coming Kingdom of God] to every creature" (Mark 16:15).



Ray Dick
Harlan Brown



This is our COMMISSION!

God is multiplying the power of His Work to accomplish this purpose. Brethren, unless you FULLY REALIZE the vital part YOU personally play in this all-out effort, God will not be pleased with you.

The Feast of Tabernacles is intended to be a *time of inspiration*, a time of REjuvenation! It is the only time in the year that God makes it possible for all His children to rest from their regular duties, to worship and rejoice together, to concentrate on the deep meaning of the age in which we live and RENEW our *personal dedication* to the commission we have been given!

Attending this Feast of Tabernacles, YOU should be *refreshed* by living eight days in a manner which renews your perspective of God's coming Kingdom and REDEDICATED to go out another year progressively fulfilling the Work we have been given to do.

This year, perhaps *more than ever before*, we need to attend! The recent strengthening of our resolve to fulfill the great commission of preaching the Gospel to the world is bringing *new vigor* and NEW PERSPECTIVE into a more dynamic and dedicated Church. Brethren, we ALL need to feel this impact. Pray to become *more inspired* and *more dedicated* to do the Work that yet lies ahead.

This Feast is the time for us to hear the vital messages that relate to the times in which we live and the deep meaning of the prophetic events that are beginning to happen. Sermons portraying the meaning of recent events and the fulfillment of prophecy in our time will be absolutely vital to

hear. You cannot afford to miss a single service!

God knows His Church needs new LIFE, new VIGOR and GREATER INSPIRATION! This Feast of Tabernacles promises to be jam-packed with just what you need to fulfill the very purpose for which you are on earth.

YOUR part in the Festival

When this Festival brings some six to ten thousand brethren into a community for eight days, the *impact* on that area is UNPRECEDENTED! The entire community wonders what will these people be like. Anticipating the worst (having experienced other large crowds drawn by rock bands and public demonstrations), and yet hoping for the best, each area in its own way girds for the onslaught of our "conventioners."

For example: Our Festival Office staff members on pre-Feast visits to these cities are often asked: "What kind of people are these?" "What do they believe?" "What is the Feast of Tabernacles?" "How will they treat my establishment?" "Are they heavy drinkers?"

These and dozens of other questions are running through the minds of thousands of local residents.

You brethren will give them the answers, *by your example*, for a full eight days!

Here is the opportunity to be a LIGHT to the world by LIVING the picture of the Millennium — the Kingdom of God in action on this earth — as a witness to these people. We can, by our own PERSONAL EXAMPLES during this Festival, be used by God as a *powerful witness* that may help lead others into the very truth of God and a way of escape from the terrible times ahead!

THINK about that as it is a very real *responsibility!*

Remember, this year we are introducing five *new* cities to God's Church. The initial impression we leave in SARATOGA SPRINGS, N.Y., NORFOLK, Va., SAVANNAH, Ga., FRESNO, Calif., and SEATTLE, Wash., will no doubt last for many years to come.

God expects us to set an example for others. That EXAMPLE is Jesus Christ living His life in you! At the Feast of Tabernacles, we should express to each community the fruits of a totally changed and converted life. That is a very important way YOU can serve!

Christ lived a life of cleanliness; He took care of the property of others! He undoubtedly paid His bills in full and on time. Let's be aware that our relationship with each individual with whom we come in contact at the Festival is representative of the Church as a whole. We have been called out of a darkened world to be a *light* — to shine before men that they may see our GOOD WORKS and glorify our Father which is in heaven.

Drinking, for example, is a *part* of this festive week when done in MODERATION. However, let's not flaunt this privilege before the community by drinking to excess! We need not hide what we do, but we do need to guard against *setting a wrong example* in the communities that are hosts of the Festival. The apostle Paul said, "Let not then your good be evil spoken of" (Romans 14:16). Paul continued to say, "It is good neither to eat flesh, nor to drink wine, nor any thing whereby thy brother stumbleth, or is offended, or

Seattle-King County Convention & Visitors Bureau, Roger Smith, Harlan Brown

is made weak“ (Romans 14:21).

Brethren, we are to be a light and an example to others. Please set a *good example* and BE MODERATE in ALL things!

Prepare your OFFERING ahead of time

Remember, also, brethren, God commands us NOT TO COME EMPTY to His Festival, but to *plan ahead*, and be *prepared* to give a generous offering, ACCORDING to the blessing He has given us.

Notice! “Three times in a year shall all thy males appear before the Lord thy God in the place which He shall choose; in the feast of unleavened bread, and in the feast of weeks [Pentecost], and in the FEAST OF TABERNACLES, and they shall not appear before the Lord empty” (Deuteronomy 16:16).

God says each is to *give*, AS he is able (verse 17).

Where OUR TREASURE is, that is where our HEARTS will be also! Where is YOUR heart? Hopefully IN the Work Christ is doing!

So please THINK about it, brethren. Remember that “God loveth a cheerful giver” (II Corinthians 9:7). PLAN to give as generous an offering as you can possibly afford, according to the blessing God has given you. We are God’s people! Let’s *continue proving* it to Him!

Brethren, this year we are again looking forward to one of the finest, most inspiring Feasts of Tabernacles of all! There is no way to describe the emotional IMPACT and the DEEP THRILL that can be yours in journeying to the place

God has set His name in a humble, yielded and worshipful attitude where thousands of others are assembled together, *gathering as one family* in one place for the observance of God’s annual Festival!

From the first sound of thousands of voices lifted in song during the opening service to the closing prayer, the Fall Festival is always an exciting, thrilling and never-to-be-forgotten experience. There will be literally *thousands* of fellow heirs in Christ in our midst, thousands to whom every day, every event, every service will be an experience which they will cherish for the rest of their lives!

Just think of what lies ahead this week: the wonderful opportunity of visiting and fellowshipping with thousands of others in whom is the Spirit of God; attending inspiring, uplifting, dynamic services and hearing the meaningful sermons; attending the many special activities scheduled; participating in Bible studies, family occasions, recreational activities such as boating, waterskiing, picnicking, hiking, bicycling, horseback riding, fishing, visiting historical sites or just relaxing with one’s family around the pool with a group of friends.

God has given you all this — *and more* — in His Feast of Tabernacles! However, brethren, let’s keep this Feast fully understanding WHY we are here, RENEWING once again the meaning of this Festival and REDEDICATING ourselves to the Work God has called us to finish. And until I greet you personally (via videotape) at your Festival site, may God be with you and bless this Feast of Tabernacles even beyond our expectations! □



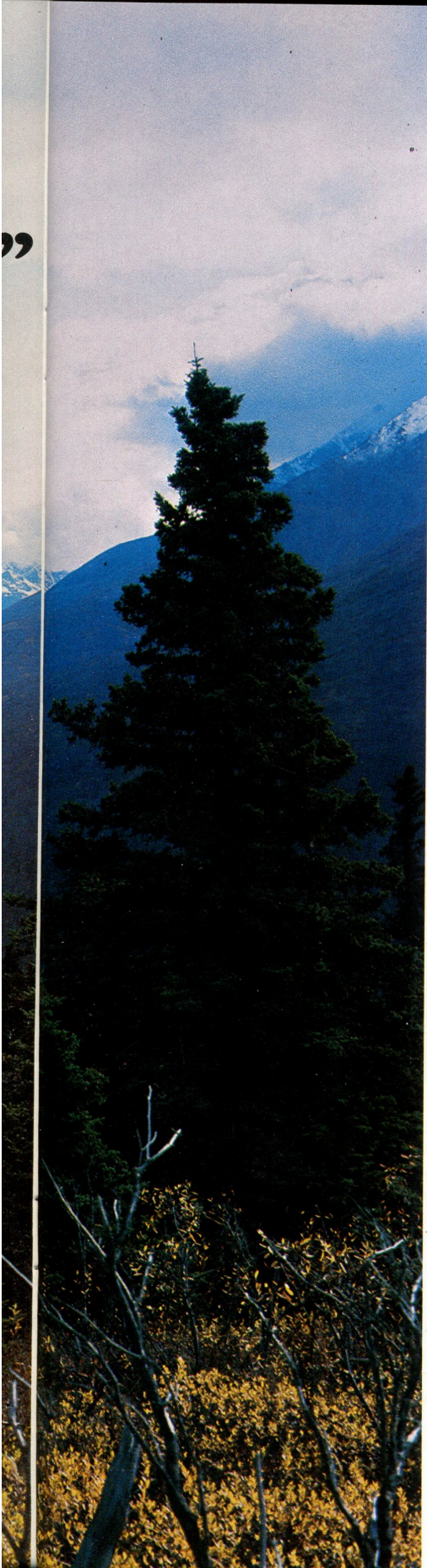


“Thy Kingdom Come”

“... The mountain of the Lord's house shall be established in the top of the mountains, and shall be exalted above the hills; and all nations shall flow unto it.”

ISAIAH 2:2

”



“For the earth shall be filled with the knowledge of the glory of the Lord, as the waters cover the sea.”

HABAKKUK 2:14



“... I create new heavens and a new earth; and the former shall not be remembered, nor come into mind.”

ISAIAH 65:17

“... And the desert shall rejoice, and blossom as the rose.”

ISAIAH 35:1

Seattle where the mountains meet the sea

By Terry D. Warren

SEATTLE'S modern skyline is a striking spectacle after dark. Viewed from the Washington State Ferry returning from Bremerton, along Puget Sound, it is an especially glistening and romantic scene.

The gradual approach toward Seattle Harbor is reminiscent of what early immigrants to New York City might have seen as they entered New York Harbor after World War II. Only this is the Pacific Northwest rather than the Atlantic Northeast. There's no Statue of Liberty and Seattle isn't New York City.

Rather than the imposing patriotic visage of the "Lady of New York Harbor," the Seattle skyline is punctuated by the towering, futuristic, 600-foot Space Needle. On top of the Needle is a revolving restaurant, cocktail lounge and observation deck.

The Needle looks like a giant flying saucer hovering over the site of the World's Fair of 16 years ago. Recently, as a promotional venture, the management of the Space Needle turned off the base lights and highlighted the saucer-shaped restaurant with multicolored floodlights. It

looked like the grand finale of the movie *Close Encounters of the Third Kind*. Color postcards were then sold by a local promoter with a tongue-in-cheek reference to the UFO sighted over the city.

Visitors can take a high-speed ride in a transparent elevator to the top of the Needle, overlooking the city. There a 45-minute revolution of the outer shell will give you a remarkable overview of Seattle, which sits serenely on seven hills.

To the west are the Olympic Mountains, and 50 miles east the Cascade





Mountain Range beckons hunters and skiers.

Majestic Mt. Rainier can be seen towering 14,410 feet toward the sky on a clear day.

The Space Needle rests upon the site of the 1962 World's Fair. Here millions of people from many nations gathered to visit the international pavilions. The ultramodern complex, today known as the Seattle Center, is one of the area's finest attractions. It's also one of the most modern, convenient and complete family-oriented convention complexes at which the

1978 Feast of Tabernacles is observed.

Feast in arena

The Feast is taking place in the spacious 6,100-seat arena within easy walking distance or monorail ride to downtown Seattle.

Connected to the arena is the versatile, acoustically engineered Opera House for the Performing Arts.

Diagonally across from the opera house is the sunflower-shaped, Japanese-designed International Fountain flanked by the coliseum,

Flag Pavilion and the Center House, where the International Bazaar and Food Circus are located.

Local residents by the multitudes take the 1.2-mile Alweg Monorail from Westlake Mall in the heart of downtown to the Seattle Center. It's a 90-second trip that ends beneath the Space Needle and next to the Food Circus, where the entire family can dine among a wide choice of ethnic and American restaurants around an indoor pavilion. Bands usually play music during the lunch hour.

The Bubbleator, a bubble-shaped

Seattle

Seattle-King Bureau photos

clear elevator, will take you from the Food Circus down to the International Bazaar. Here many little shops offer imports from all over the world.

You can fish for an authentic cultured pearl from Akoya oysters and have it set in ornate gold rings or necklaces.

Or you can visit an unusual antique-piano collection. Beneath the glaring stare of a mounted buffalo head you can be entertained by old favorites on player pianos.

Other family attractions within the Seattle Center complex are the Skyride Gondola across the complex grounds and the Flag Pavilion, where the treasures of Egyptian Pharaoh Tutankhamen will be presented by the Seattle Art Museum.

The Fun Forest Amusement Park offers games for all ages in a parklike setting.

There's also the Pacific Science Center, featuring aerospace exhibits and daily science shows.

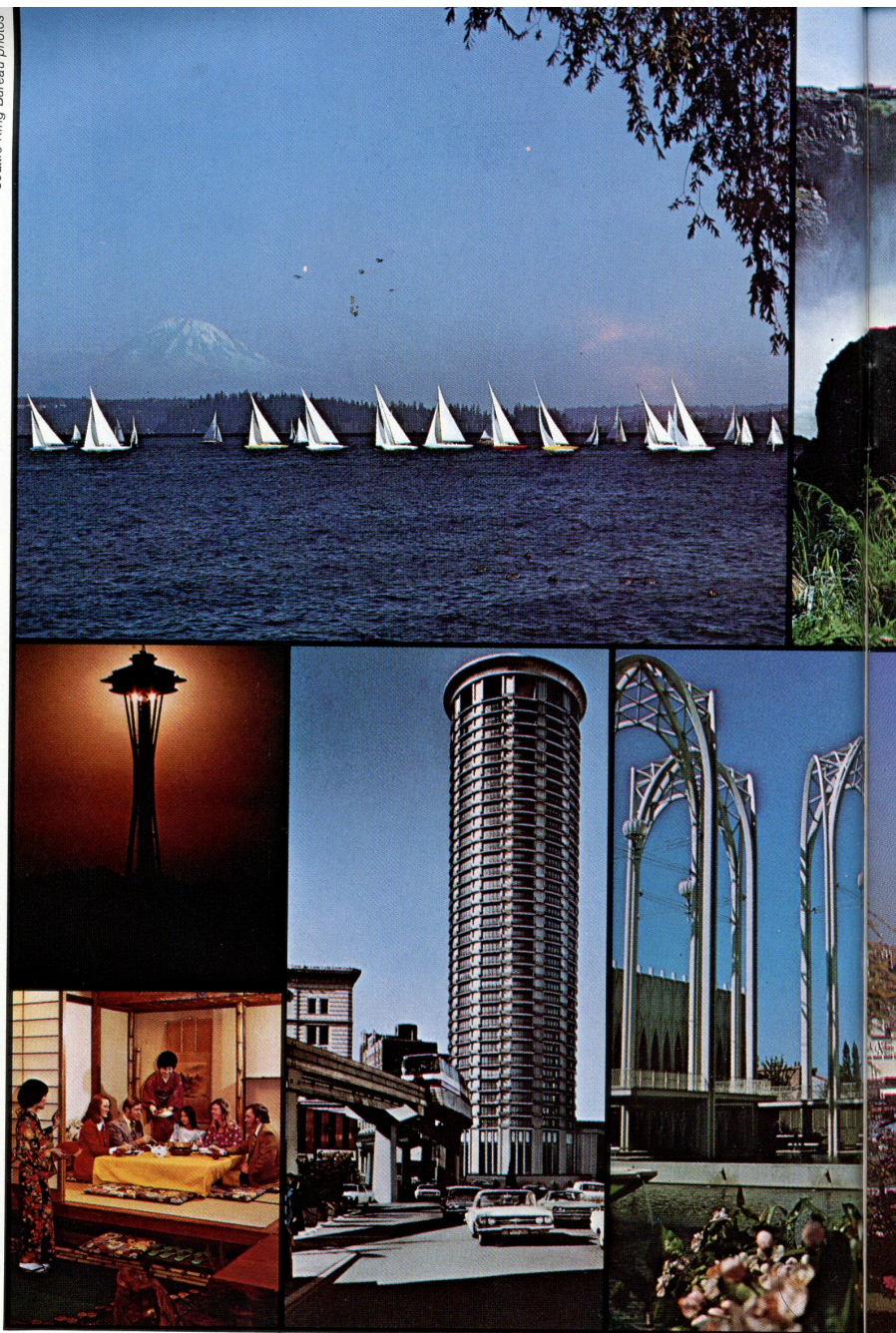
Around town

The Seattle Convention Bureau distributes a helpful map of four scenic tours you can take by auto around town. Because of Seattle's hill and water geography, it can be an easy place to get lost. Therefore, you might want to take a Gray Line bus tour of the city to get a good overall view before you embark alone.

The waterfront Seattle Aquarium is a good place to learn about the local fish and their habitats. The aquarium, north of Waterfront Park at Pier 59, features a huge underwater viewing dome and innovative displays showing sharks, cod, flounder, octopuses, starfish, shellfish and barnacles. There's also a fish ladder from which you can watch salmon fingerlings released in season and the salmon's journey to the sea.

Sea otters and harbor seals may also be observed diving and gliding.

You could spend an entire day at the old but colorful Pike Place Market, which snakes for two blocks along the west end of Pike Street. The market-



place is built on wooden stilts over the edge of a bluff across Elliott Bay. More than a hundred shops and individuals operate along the main arcade, selling fresh fruit, vegetables and fish from open-air stalls.

Amateur musicians frequent the market to display their talents and entertain the visitors along the street or in the restaurants.

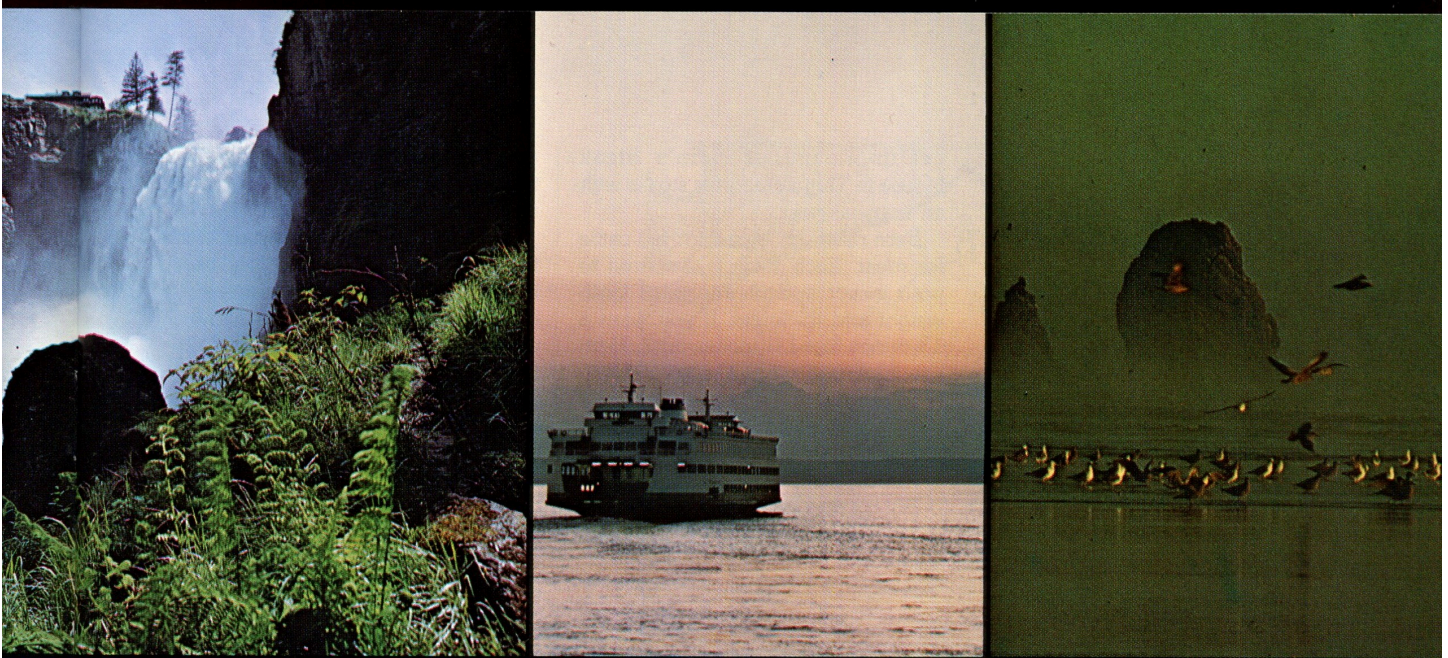
Gastronomically speaking

If you like good restaurants, you'll

love the abundant variety Seattle has to offer. Several have been cited by *Travel/Holiday* magazine and other critics as being extraordinary.

Canlis, overlooking Lake Union, is one of the area's top dining spots. It features steak and regional specialties with the added glamour of an oriental touch.

Rosellini's Other Place, on Union Street, has been described by *Travel/Holiday* as "perhaps one of the most exciting developments on



the restaurant scene in America today.”

It offers fresh pheasant and quail in an elegant setting.

Other restaurants noted by the critics are Trader Vic’s, the Golden Lion and Mirabeau, on the 46th floor of Seattle’s First National Bank building.

These restaurants are all first class and, as you might expect, expensive. There are moderate-priced restaurants too numerous to mention, with two exceptions.

Kids and adults will enjoy eating aboard a 1917 trolley car at the Old Spaghetti Factory. Overlooking Lake Union is The Great American Food & Beverage Co. Conglomeration, an unusual establishment at which University of Washington students don Superman and Batman outfits to serve food. The restaurant features a nostalgic and bright but tasteful setting highlighted by pulley ceiling fans, merry-go-round horses, an old fire wagon, Laurel and Hardy busts and

player pianos. It’s crazy but great fun.

Seattle’s main attractions are the bay, Seattle Center, verdant parks and the abundant fine restaurants. Anyone attending the Festival in Seattle will have little difficulty in rejoicing. □

*For additional information:
Seattle-King County Convention
& Visitors Bureau
1815 Seventh Avenue
Seattle, Washington 98101
(206) 447-7273*

A Touch of Class

Here's some food for thought about where to dine and why.

By Terry D. Warren

PICK a favorite restaurant. Any restaurant. Now ask three friends for an appraisal of the food and service. What have you got?

Very likely an argument.

Selecting a fine restaurant is as highly subjective as picking a suit of clothes. Even the most wealthy patrons indulge in a wide variety ranging from the sublime to the ridiculous.

So it is with food. Different tastes for different people.

Nevertheless in any major city or tourist region certain restaurants are outstanding. And there are still a few critics who are adventuresome and brave enough to rate the good, bad and ugly establishment. *Travel/Holiday* magazine and *Mobil Travel Guide* are two of the more widely accepted sources. You will seldom err if you follow the advice of the epicurean editors of these publications.

Your taste buds and personal quirks might take exception to particularly ethnic or spiced entrees, but you won't be disappointed with the quality, service and environment of their more highly rated places.

The criteria

What criteria do these daring souls, who risk abuse and criticism, use to rate the great establishments? What is a "touch of class" when it comes to dining out?

A truly class restaurant will eschew the ordinary and unimaginative. There are always exceptions to every rule, but even the nationally famous

yet unpretentious Bern's Steak House in Tampa features steaks with an unusual twist.

Bern raises his own corn-fed cattle for meat. Each steak is prepared to your exact specifications of both weight and thickness. If you want a 13-ounce filet 1¼ inches thick, Bern has it. If you want a cup of fresh-ground roast coffee, say so and he'll grind it a teaspoon at a time with a specially designed grinder.

Atmosphere? You bet.

But it's the originality and attention to detail that make such a place outstanding. It's the brilliance of the meal that sets the tone.

A few questions

Here are a few pertinent questions to pose in evaluating the caliber of a restaurant. Is the waiter knowledgeable about the menu? Can the wine steward explain the wine list and make an intelligible recommendation without stuttering? How honest is the menu? Is the fresh cod really fresh?

To be highly rated by most critics, a restaurant must be unequivocally honest and fair to every customer. Strangers and local gentry should be treated with the same hospitality, unlike the manner of some restaurants in which the waiters in their expensive tuxedos look down their noses at the patrons as if they were parceling out soup at a government welfare station.

It's true that most really top restaurants are reasonably expensive, but they should not be exorbitant. After all, who can enjoy a meal for two with a tab over \$100?

One source classified its top-ranked restaurants as "landmarks of dependable excellence operated by dedicated restaurateurs." That's a mouthful of a definition, but it rings true.

Take Rosillini's Other Place in Seattle, Wash. Here's an establishment with an elegant Italian setting that has been described by *Travel/Holiday* editors as "perhaps one of the most exciting developments on the restaurant scene in America today." Rosillini's is in the heart of downtown Seattle. You can choose from a menu featuring fresh-fish appetizers,

creamed soups and entrees of game-fresh pheasant, quail or grouse made with fresh classic sauces.

The service is first class *plus*, and the wine steward can tell you more about the wine list than you probably care to know. You're treated with the utmost cordiality and even made to feel right at home, though few of us are so fortunate to live in such poshness.

Examples of atmosphere

But when I think of atmosphere I can't help remembering two of Savannah, Ga.'s finest: the Olde Pink House Restaurant and the Pirates' House.

The Pink House is an elegant mansion built in 1771 for James Habersham. Its interior is stately and formal.

Although the Pink House does not appear in either *Mobil Travel Guide* or *Travel/Holiday* magazine, local connoisseurs rate the quality and service equal to the finest in the country. One visit to the Pink House and you'll understand why it's sometimes a good idea to get suggestions from resident experts to supplement published recommendations.

Pick your authorities carefully, though, to be sure they are truly knowledgeable and eat out often enough at the right places. Doctors, lawyers, bankers and other professional people can be good sources for favorite first-class eateries. They can afford to indulge in the best.

In contrast to the formality of the Olde Pink House, the rustic wooden Pirates' House, built around 1734, is a maze of 23 dining rooms in nine connecting buildings. Each room is decked galore with ship's paraphernalia, old cutlasses, model schooners and even a wooden peg leg propped up against the fireplace. Quite a contrast to the formality of the Pink House.

Yet the Pirates' House is considered one of America's top restaurants by knowledgeable gastronomes.

Excellent cuisine and an unforgettable dining experience in an original setting make the difference. As one critic put it, establishments of this nature are "not elegant but superior in inspiration."

Florida Trend magazine, for example, has determined what its staff considers to be three hallmarks of today's most successful restaurants.

First, they must be visually attractive. Second, they must be exciting; they must leave the patron with the impression that he is engaging in "a unique dining experience." Third, they must be distinctive.

Two out of 10

One man, the late Richard Baumgardner, had the distinction of receiving the Golden Spoon award by *Florida Trend* for having conceived two distinctively different restaurants that have, in previous years, been selected among Florida's top 10.

Visitors to the St. Petersburg, Fla., area have the unusual opportunity to try both the formal and elegant Baumgardner's, with its impressive gardens and exquisite continental cuisine, and the spectacular though less expensive Kapok Tree, with its Old World arcades, statuary and lavish gardens.

The Kapok Tree is one of Florida's finest examples of a reasonably priced, top-quality restaurant. It offers an affordable and memorable dining experience (the dinner fare is less than \$7) in an unforgettable setting, proving you don't have to be expensive to be outstanding.

Although the menu is limited and not nearly as unusual or sophisticated as Baumgardner's, the quality of food is first rate. It's an ideal place to take your family.

Both establishments are in Clearwater.

It's a tough business, that of rating the best restaurant in town. To some tourists or businessmen, "the best" may mean the best steak or most distinctive decor or best bargain or friendliest.

So, when you ask a friend for a recommendation, you're likely to get a variety of helpful advice ranging from a gourmet's haven to an all-night greasy spoon.

Why not increase the chances of finding the right place and eliminating the where-to-dine blues? Try something different. Get out of the rut.

Take a tip from the experts. □

Welcome to the
Golden Temple
Conscious Cookery
Vegetarian Cuisine

Try our famous honey ice cream

Tues.-Sun. 4:30-9:30
3505 N.E. 45th
523-2321



Chief Sealth (Seattle)

Enjoy a fantastic journey through Pioneer Seattle. Continue across the U.S., around the world, then even to the moon. Climaxing the journey is Leonardo da Vinci's sight and sound portrayal of the "Last Supper." ADMISSION DISCOUNT WITH IDENTIFICATION. Open daily. 112 First Ave. South, Seattle. 624-6486.

SEATTLE'S PIONEER SQUARE & WAX MUSEUM

ADVENTURES IN DINING OUT



Kapok Tree Inn

Enjoy yourself by dining out at one of the area's fine restaurants. We've tried to provide you with as wide a selection as possible, from popular franchises to elegant gourmet restaurants. So, depending on your mood, budget and schedule, you can suit yourself.

This listing is based on recommendations from local sources, our readers and our own dining-out experience. We've also included our advertisers, who have helped make the production of this program possible. We even had a local editorial consultant review our list to eliminate any inaccuracies or undesirable establishments.

Naturally, hours, prices, menus and even ownership will sometimes change. So we encourage you to confirm all information by phone before you visit a place.

You can help us keep our list current by writing and telling us about your experience or recommendations. If by some fluke you uncover a greasy-spoon joint in this listing, let us know so we can pass the complaints on to our underground editorial adviser. If they're really bad, we might even send you his name. □

Credit cards: AE=American Express; CB=Carte Blanche; DC=Diners Club; MC=Master Charge; Visa

Andy's Diner

Steak specialties served in a converted rail-road car. A popular lunch spot. Beer, wine, cocktails. Open Monday through Saturday, 11:30 a.m. to midnight. Reservations accepted. AE, MC, Visa. 2963 Fourth Ave. S., 624-4097.

Benihana of Tokyo

Have your meal prepared at your table — Japanese style. Cocktails and entertainment. Lunch: Monday through Friday, 11:30 a.m. to 2 p.m. Dinner: Sunday through Thursday, 5:30 to 10 p.m., Friday and Saturday to 11 p.m. Reservations required Friday and Saturday nights. AE, CB, DC, MC, Visa. 1200 Fifth Ave., in the IBM Building, 682-4686.

Boondock's, Sundecker's & Greenthumb's

Feast on gourmet selections from a 43-page menu served in an intimate atmosphere of lush greenery and candlelight. Beer, wine, cocktails.

Open Monday through Thursday, 11 a.m. to 3 a.m., Friday and Saturday 11 a.m. to 4 a.m., Sunday 9 a.m. to 2 a.m. AE, MC, Visa. 611 Broadway E., 323-7272.

Brasserie Pittsbouurg

Experience the art of French cookery in the 1893-vintage building, one of Seattle's most famous restaurants. Tile floors, marble counters, tin ceilings. Expensive. Full bar. Open Monday through Saturday, 11:30 a.m. to 2:30 p.m. and 5:30 to 10:30 p.m. Reservations advised. AE, MC, Visa. 602 First Ave., on Pioneer Square, 623-4167.

The Butcher Restaurants

Delight to entrees of steaks, prime rib and seafood. Salad bar. Butcher-block tables in dining room. Featuring lunch, dinner and happy hour 4 to 7 p.m. AE, MC, Visa. Two locations: Seattle, 5701 Sixth Ave. S., 763-2215; Bellevue, 300 120th NE, 455-3930.

Canlis

Fresh seafood, charcoal-broiled steaks, shish kebab and Caesar salad are all house specialties. Formal and expensive. Oriental service. Jacket and tie. Open Monday through Saturday, 5:30 p.m. to 11 p.m. Piano bar 7:30 p.m. to 1 a.m. Reservations advised. AE, CB, MC, Visa. 2576 Aurora Ave. N., 283-3313.

Casa Lupita

Gourmet Mexican cooking ranging from Mexican bean soup to steak a la Chicana. Beer, wine and cocktails including margaritas. Lunch: Tuesday through Friday, 11:30 a.m. to 2 p.m. Dinner: Monday through Thursday, 5 to 10 p.m., Friday and Saturday 5 p.m. to midnight, Sunday 4 to 10 p.m. MC, Visa. 1823 Eastlake E., one mile northwest of Seattle Center, 325-7350.

Charlie's

Hollywood atmosphere reminiscent of the 1930s with more than 60 selections on the menu. Full bar. No reservations needed. Open Monday through Friday, 11:30 a.m. to 3 a.m., Saturday 10 a.m. to 3 a.m., Sunday 9 a.m. to 1 a.m. MC, Visa. 217 Broadway E., 323-2535.

Chez Paul

Experience intimate dining in a charming old Victorian house. French cuisine and extensive wine list. Expensive. Reservations recommended. Open Tuesday through Saturday, 5:30 p.m. to midnight. AE, DC, MC, Visa. 1107 Dexter Ave. N., 285-5000.

City Loan Pavilion

The fine French cooking is not overshadowed by the weird and unusual statues that decorate the walls. Full bar. Expensive. Open Monday through Saturday, 11 a.m. to midnight, Sunday 11 a.m. to 10 p.m. Reservations suggested. All credit cards. Occidental Park, Pioneer Square, 624-9970.

Clinkerdagger, Bickerstaff & Pett's Public House

Specialties include prime rib, steak and burnt-creme dessert served in an English-buff atmosphere: crackling fires and cozy corners. Cocktails. Reservations suggested. Lunch: 11:30 a.m. to 2 p.m. Dinner: Monday through Thursday, 5:30 to 10 p.m., Friday and Saturday 5 to 11 p.m., Sunday 4:30 to 9 p.m. AE, MC, Visa. 8105 Lake Ballinger Way, Edmonds, 775-2561.

Doc Maynard's

Cafeteria-style dining for fast eating. Dining in a restored 1890 saloon. Open seven days. 610 First Ave., 682-4649.

Domani

Select from a French-Italian menu in a garden setting. Reservations accepted. Beer, wine, cocktails. Lunch: Monday through Friday, 11:30 a.m. to 2:30 p.m. Dinner: Monday through Thursday, 5 to 10 p.m., Friday and Saturday 5 to 11 p.m. AE, MC, Visa. 604 Bellevue Way NE, Bellevue, 454-4405.

Dona Maria

One of Seattle's top Mexican restaurants. Specialties include sopa de frijoles and carne quisada. Open Tuesday through Saturday, 6 to 11 p.m., Sunday 5 to 9 p.m. CB, DC, MC, Visa. 1720 Market, Kirkland, 822-3701.

Drydock

Feast on alder-smoked fish, beef or chicken

in this nautical setting of cedar beams and sails. Open daily 11 a.m. to 11 p.m. Cocktails, entertainment. AE, MC, Visa. Seattle Center House, 682-1878.

El Gaucho

South American decor with continental menu. Specialties include charcoal-broiled dishes and cheesecake. Strolling guitarist. Famous for their Hunt breakfast served daily except Sunday, midnight to 4 a.m. Open Monday through Saturday, 11 a.m. to 4 a.m., Sunday 4 to 11 p.m. Moderate to expensive. Reservations suggested. AE, MC, Visa. 624 Olive Way, 682-3202.

Four Seas

Modern Chinese decor. Serving Chinese cuisine only. Open daily 11:30 a.m. to 2 a.m. AE, MC, Visa. Cocktails. 714 S. King St., 682-4900.

Franciscan

American dishes served in a quiet, intimate atmosphere. Owner personally cuts all meat and fish. Full bar. Open Monday through Friday, 11 a.m. to 11 p.m., Saturday 5 to 10 p.m. AE, MC, Visa. Fifth floor of Bank of California Building, Fifth and Madison, 622-4238.

The Frederick & Nelson Restaurant

The elegance of the grand old restaurants of San Francisco and New York is found here. White linen and heavy silver complement the meal. Specialty: chicken pot pies. Lunch from 10 a.m. daily; dinner, Monday, Friday and Sunday, 4:30 to 7:30 p.m. AE, CB, DC, MC, Visa. Eighth floor, Frederick & Nelson, Fifth and Pine, 682-5500.

The Gallery

Old Seattle decor featuring a-la-carte entrees. Outdoor dining, popular lunch spot. Open Monday 11:30 a.m. to 3 p.m., Tuesday through Thursday 11:30 a.m. to 10 p.m., Friday and Saturday 11:30 a.m. to 11 p.m., Sunday 11:30 a.m. to 9 p.m. AE, MC, Visa. 213 Second Ave. in Pioneer Square, 624-1481.

Gasperetti's Roma Cafe

American and Italian menu featuring ravioli and fettuccine. Friendly atmosphere for a casual evening. Wine, cocktails. Open Monday through Friday, 11 a.m. to midnight, Saturday from 5 p.m., Sunday from 2 p.m. No reservations. AE, MC, Visa. 220 Fourth Ave. S., two blocks from the Kingdome, 623-5932.

Golden Lion

Tasteful and plush atmosphere highlighting continental specialties. Exceptional cuisine, but expect to spend \$40 to \$50 for a dinner for two. Full bar. Lunch: Monday through Friday, 11 a.m. to 2:30 p.m. Dinner: Monday through Saturday, 5:30 to 11 p.m. Reservations advised. AE, CB, DC, MC, Visa. Fifth and University, Olympic Hotel, 682-7700.

Golden Temple

Featuring a vegetarian cuisine of Indian foods. Try such delicacies as sauteed vegetables, guacamole relleno and enchiladas. Open Tuesday through Sunday, 4:30 to 9:30 p.m. 3505 NE 45th, 523-2321.

Golden Tides

Lively nightclub restaurant with varied menu. Sandwich bar and disco every night except Sunday, 9:30 p.m. to 2 a.m. Leisurely

AFTER KING TUT SEE HENRY'S



Henry's Off Broadway, just a few minutes from the Seattle Center, is a work of art in itself. Elegant surroundings, royal service and a masterful cuisine.

Try something from our menu and enjoy another artistic moment.

Serving lunch, dinner, Sunday brunch and Oyster Bar delicacies 'till closing.

Henry's off Broadway

Restaurant and Oyster Bar/1705 East Olive Way/329-8063

ADVENTURES IN DINING OUT

Sunday dinners. Open Monday through Saturday, 11:30 a.m. to 3 p.m. and 5:30 to 9 p.m., Sunday 10 a.m. to 8 p.m. Reservations advised. AE, MC, Visa. 6017 Seaview NW, on Shilshole Bay, 784-7100.

Great American Food & Beverage Co. Conglomeration

Luxurious 1890s decor highlighted by antiques and costumed waiters and waitresses providing continental entertainment. Impressive menu featuring a planked feast a la Henry VIII. Open Sunday through Thursday, 11 a.m. to 11 p.m., Friday and Saturday 11 a.m. to 1 a.m. AE, MC, Visa. 3119 Eastlake E., 323-8855.

Henry's Off Broadway

A large and airy, elegant atmosphere accented by a masterful American cuisine. Specialties include rack of lamb Dijon and fettuccine. Open weekdays: lunch, 11 a.m. to 2 p.m.; dinner, 5:30 to 11 p.m. Sunday, 5 to 10 p.m. Reservations required. AE, CB, DC, MC, Visa. 1705 E. Olive Way, 329-8063.

Hiram's at the Locks

Experience the breathtaking view over the locks while dining on one of Hiram's seafood specialties. Lunch: Monday through Friday, 11:30 a.m. to 3 p.m. Dinner: Monday through Friday, 5 to 10:30 p.m., Saturday to 11 p.m. Reservations advised on Friday and Saturday. 5300 34th NE, 784-1733.

Hotel Seattle Bavarian Haus

Enjoy authentic Bavarian-American cuisine accented by a charming, intimate atmosphere. In the heart of downtown, Fourth and Seneca Street, 623-5110.

Hugo's

Elegant gourmet dining in a garden setting. Strolling violinist, dancing and entertainment. Reservations accepted. Lunch: Monday through Saturday, 11:30 a.m. to 2 p.m. Dinner: Monday through Saturday, 5:30 to 11:30 p.m. Sunday, 10 a.m. to 2 p.m. AE, CB, DC, MC, Visa. 17001 Pacific Highway S., 244-6000.

The Hungry Turtle

Come by plane, boat, car or foot to this restaurant on Lake Union. Seafood menu and piano bar. Open Monday through Thursday, 11 a.m. to 11:30 p.m., Friday and Saturday 11 a.m. to 12:30 a.m., Sunday 8 a.m. to 10 p.m. Reservations advised. AE, MC, Visa. 2501 Fairview Ave. E., 329-6333.

Ivar's Captain's Table

Specialties of seafood and steaks in a nautical Old Seattle motif. Live entertainment, dancing. Open Monday through Saturday, 11 a.m. to 1 a.m., Sunday 11 a.m. to 11 p.m. Lunch reservations only. AE, MC, Visa. 333 Elliott Ave. W., 284-7040.

Ivar's Indian Salmon House

Enjoy a Seattle specialty: alder-smoked salmon. Indian-longhouse decor. Lunch: Monday through Friday, 11:30 a.m. to 2 p.m. Dinner nightly 5 to 11 p.m. Beer, wine, cock-

tails. No reservations. AE, MC, Visa. 401 NE Northlake, 632-0767.

Jake O'Shaughnessey's

Popular place for local celebrities with a menu featuring prime rib, stews and alder-smoked salmon. 1890s decor. Extensive collection of bar liquor including Ragnaud's brandy at \$45 a shot. Open Monday through Saturday, 5 to 11 p.m., Sunday 5 to 10 p.m. AE, MC, Visa. 100 Mercer St. near the Seattle Center, 285-1897.

Jonah & the Whale

Elegant restaurant with a nautical motif. 500-pound brass-and-copper whale suspended from ceiling. Feast on seafood, fowl or beef. Entertainment nightly. Lunch: Monday through Friday, 11:30 a.m. to 2 p.m. Dinner: Monday through Saturday, 6 to 11 p.m. Reservations required. Expensive. AE, CB, DC, MC, Visa. 11211 Main St. at the Bellevue Holiday Inn, 455-5240.

Latitude 47

Steaks and seafood are the main fare at this informal yet elegant establishment. Entertainment, dancing. Open Monday through Friday, 11 a.m. to 2 a.m., Saturday 5 p.m. to 2 a.m., Sunday 10 a.m. to 3 p.m. (brunch) and 5 p.m. to midnight. Reservations advised. AE, DC, MC, Visa. 1232 Westlake Ave. N., 284-1047.

Lion O'Reilly's & B.J. Monkeyshines' Old Fashion' Bar & Grill

Featuring succulent seafood specialties and Irish coffee. 132 Broadway E., 322-1710.

Mad Anthony's

Colonial American restaurant with specialty of prime rib. Entertainment Tuesday through Saturday. Dinner nightly 5 to 11 p.m. Reservations accepted. AE, MC, Visa. Commons Building, 1200 112th NE, Bellevue, 455-1776.

Matzoh Momma

Delicatessen restaurant headlining kosher dishes such as bagels, chicken soup and lox. No reservations or credit cards. Open Monday through Saturday, 10:30 a.m. to 9 p.m. 509 15th E., 324-6262.

Merchant's Cafe

Celebrated as Seattle's oldest restaurant, decorated as it was in 1889. Continental cuisine. Open Monday through Thursday, 11:30 a.m. to midnight, Friday and Saturday to 1 a.m. Entertainment Tuesday through Saturday, 6 to 10 p.m. No reservations. AE, MC, Visa. 109 Yesler Way, 624-1515.

Mikado Restaurant

Dine on authentic Japanese cuisine in the dining room or private tatami rooms. Specialties include teriyaki, sukiyaki and Kaiseki (prepared on 24 hours' notice). Reservations requested. Open Monday through Saturday, 5:30 to 10 p.m. AE, MC, Visa. 514 S. Jackson St., 622-5206.

Mirabeau Restaurant

Enjoy a panoramic view of Puget Sound while dining on selections from the continental menu. Cocktail bar. Lunch: Monday through Friday, 11:30 a.m. to 2:30 p.m. Dinner: Monday through Saturday, 5:30 to 10:30 p.m. Ex-

pensive. Reservations advised. AE, MC, Visa. 46th floor of the Seattle First National Bank Building, Fourth and Madison, 624-4550.

Old Spaghetti Factory

Dine on spaghetti dinners with a variety of sauces served in this restored brick warehouse. Full bar. Open Monday through Thursday, 5 to 10 p.m., Friday and Saturday 5 p.m. to midnight, Sunday 4 to 10 p.m. No reservations or credit cards. Elliott and Broad, 623-3520.

Polynesia

Steaks, seafood and, of course, Polynesian specialties accented by a waterfront view. Cocktails. Lunch: Monday through Friday, 11:30 a.m. to 4:30 p.m. Dinner: Monday through Thursday, 5 to 10 p.m., Friday and Saturday 5 to 11 p.m., Sunday 4 to 10 p.m. AE, MC, Visa. Pier 51, 624-6995.

Ray's Boathouse

Choose from a wide variety of items on the menu including seafood and prime rib. Modern atmosphere with plants and a beautiful view of Puget Sound. Beer, wine, cocktails. Lunch: Monday through Friday, 11:30 a.m. to 3 p.m. Dinner: 6 to 11 p.m. nightly. Reservations required. AE, MC, Visa. 6049 Seaview Ave., 789-3770.

Red Cabbage Restaurant

Gourmet delights at modest prices. Open seven days. Cocktails. AE, MC, Visa. Between Pioneer Square and the waterfront, 622-3822.

Red Carpet Restaurant

A cozy, plush place to eat in the heart of the shopping district. Entrees feature omelettes, steaks, sandwiches and salads. Open Monday through Saturday, 11 a.m. to 11 p.m. Piano bar. AE, MC, Visa. 1628 Fifth Ave., 623-5226.

Red Robin Burger & Booze Emporium

House specialty features extraordinary hamburgers in 28 varieties. Spectacular view of Portage Bay. Extensive drink menu. Open daily 11 a.m. to 2 a.m. AE, MC, Visa. 3272 Fuhrman Ave. E., 323-0917.

Rosellini's Four-10

Winning characteristics for a quality dining experience: fine continental cuisine, professional service and tasteful surroundings. Open Monday through Friday, 11 a.m. to midnight, Saturday and Sunday 4:30 p.m. to midnight. Reservations advised. Expensive. AE, MC, Visa. 2515 Fourth, 624-5464.

Rosellini's Other Place

All the ingredients of excellent French cuisine: fresh game, fish and fowl. Extensive wine list, fine atmosphere. Open Monday through Friday, 11 a.m. to midnight, Saturday 5 p.m. to midnight. Expensive. Reservations recommended. AE, MC, Visa. 319 Union Ave., 623-7340.

Sherwood Inn — Castle Dining Room

Gourmet dining in a warm, comfortable atmosphere. Entertainment, dancing. Open Monday through Saturday, 6:30 to 10 p.m., Sunday 7 a.m. to 10 p.m. AE, MC, Visa. 400 NE 45th St., 634-0100.

The Snug

No frills here, just superb food. Thick soups, freshly baked breads and pies, and delicious sandwiches including corned beef and reubens. Open Monday through Friday, 8 a.m. to 6 p.m., Saturday 11 a.m. to 5 p.m. Down-

town delivery. 1414 Second, 682-4303.

Space Needle

An opportunity for an awesome view of Seattle, Puget Sound and Mt. Rainier at the 500-foot level. Impressive menu, exquisite decor. Open for breakfast, lunch, dinner. Expensive. Reservations recommended. AE, DC, MC, Visa. On the Seattle Center grounds, 682-5656.

Stuart Anderson's Black Angus

Complete steak dinners \$5.95, including salad, baked potato and toasted ranch bread. Western decor, live entertainment, dancing six nights a week. Nine locations: Bellevue, Crossroads, Aurora, Elliott, Everett, Burien, Renton, Federal Way and Lakewood.

Stuart's at Shilshole

An elegant, plush and expensive dining experience. Outstanding view of Puget Sound and yacht basin. Lunch: Monday through Friday, 11:30 a.m. to 3 p.m. Dinner 5:30 to 10:30 p.m. nightly. Brunch: Saturday and Sunday, 10:30 a.m. to 2:30 p.m. Reservations

accepted. AE, CB, DC, MC, Visa. 4135 Seaview NW, 784-7974.

Terry Avenue Freight House

This restored 1913 railroad freight house presents a 92-item menu featuring steaks, seafood, crepes and salads. Enjoy your meal in a packing crate or have a cocktail from the 46,000-pound flatcar bar. Open Monday through Thursday, 11 a.m. to 2 a.m., Friday and Saturday 11 a.m. to 4 a.m., Sunday 4 p.m. to midnight. AE, MC, Visa. 315 Terry Ave. N., 622-6444.

Top of the Pier

A continental menu highlights this waterfront establishment with a marvelous view of Puget Sound, Mt. Rainier and Seattle Center. Lunch: Monday through Saturday, 11:30 a.m. to 3 p.m. Dinner: Monday through Thursday, 5 to 10 p.m., Friday and Saturday 5 to 11 p.m., Sunday 4 to 9:30 p.m. Reservations advised. AE, MC, Visa. Pier 70, 682-6990.

Trader Vic's

Escape to the South Sea Islands via Poly-

nesian cuisine. Extensive menu featuring meats cooked in a Chinese oven. Full bar including exotic drinks. Lunch: Monday through Saturday, 11:45 a.m. to 2:30 p.m. Dinner: Monday through Saturday, 5:30 to 10:45 p.m., Sunday 5 to 10 p.m. Expensive. Reservations advised. AE, CB, DC, MC, Visa. Fifth and Westlake, Washington Plaza Hotel, 624-8520.

The Wharf

Enjoy your favorite seafood dish while overlooking the Northwest's largest fishing fleet. Cocktails, live entertainment. Open Monday through Saturday, 6:30 a.m. to 12:30 a.m., Sunday 6:30 a.m. to 8 p.m. Reservations accepted. AE, MC, Visa. Fisherman's Terminal, 283-6600.

Windjammer at Shilshole

Northwest seafood specialties as well as steaks. View of marina, Puget Sound and the mountains. Cocktails, dancing, entertainment. Open Monday through Saturday, 11 a.m. to 11:30 p.m., Sunday 4 to 10 p.m. Reservations advised. AE, MC, Visa. Shilshole Bay Marina, 784-4070. □



Rotisserie roasted duckling, garden setting and strolling violinist... create a warm & friendly environment for an unparalleled dining experience.

Hugo's
Rotisserie & Bistro *at the Seattle Hyatt House*
17001 Pacific Highway South by the Airport, Phone 244-6000

The secret's out.

518 Sea-Tac Exit Exit 154B Burien & SeaTac 405

170th Exit

Highway 99

Sea-Tac

X

For unusually fine dining and entertainment, more and more people are discovering Hugo's at the Seattle Hyatt House. Find out why by planning your next lunch or dinner at Hugo's. Located just 10 minutes from Seattle. Dinner reservations accepted.

Exit 154 Burien & SeaTac

I-5

Hugo's

Rotisserie & Bistro

at the Seattle Hyatt House

17001 Pacific Highway South by the Airport, Phone 244-6000



Bremerton

Naval Shipyard Museum

A look at maritime history via ship models, pictures, steam engines and naval weapons. Open Wednesday through Sunday, noon to 4 p.m. Free admission. Ferry Terminal Building.

U.S.S. "Missouri"

Site of the signing of the U.S. treaty with Japan in 1945 that ended World War II. Open Monday through Friday, noon to 4 p.m., weekends 10 a.m. to 4 p.m. Free admission. Adjacent to the naval shipyard.

Seattle

Auto Tours

Four scenic routes await Seattle tourists via self-guiding Trident Tours. The four routes, each marked with "Trident Tour" signs, circle various sections of the city, providing an extensive overall view of the area. It's a pleasant and relaxed way to see Seattle. Maps of the four routes are available at the AAA Automobile Club of Washington, 330 Sixth Ave. N.

Bill Speidel's Underground Tours

A two-hour walking tour spanning five blocks

of the historic Pioneer Square area. Highlighted are the 19th-century storefronts of Old Seattle, both above and below ground. Daily tours. Adults \$2; senior citizens and children (6 to 12) \$1.25; under 6 free. Reservations preferred. 610 First Ave., (206) 682-4646.

Chinatown Tours

Experience the essence of the Orient by visiting one of the oldest sections of the city: Seattle's Asian community. Begin at the Center for Asian Arts (622 S. Washington St.) and see such sites as Japanese Hall, Kobe Terrace Park and a bustling Asian market. Tours Monday through Saturday. Walking tour \$2. Reservations advised, (206) 624-6220.

Chittenden Locks & Lake Washington Ship Canal Fish Ladder

Canal connects saltwater Puget Sound with the freshwater harbor of Lakes Union, Washington and Salmon Bay. The locks are America's largest besides the Panama Canal's. The viewing gallery of the fish ladder allows visitors to witness one of nature's mysteries: salmon and trout that continually return to the waters of their birth to breed and spawn. Open daily 7 a.m. to 9 p.m. Free.

Fisherman's Terminal

Winter home of the Alaskan fishing fleet. More than 500 commercial sailing vessels of all sizes and descriptions may be seen at any one time from the terminal's saw-toothed piers. On Lake Washington's Ship Canal, south end of the Ballard Bridge.

Guy Anderson, *Primitive Forms II*, 1962

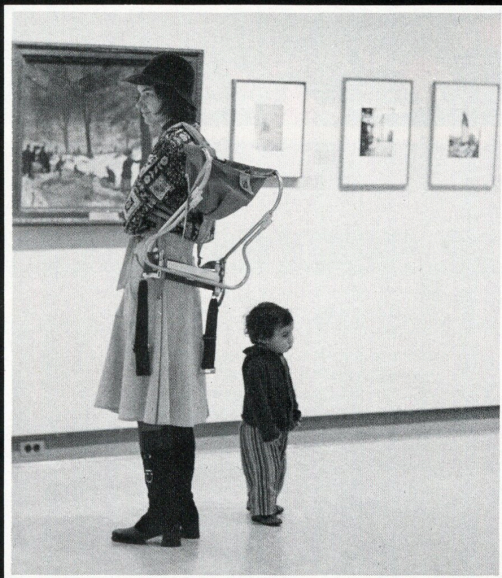


NORTHWEST TRADITIONS

June 29-December 10, 1978

A retrospective look into Northwest artists and their work of the forties, fifties, and early sixties.

Modern Art Pavilion, Seattle Center
447-4795



Menat with head of Sakhmet, Egyptian, circa 700 B.C.



ANCIENT EGYPTIAN ART

May 9-December 31, 1978

An exhibition of stone sculpture, ceramics, jewelry and relief carvings, designed to supplement the "Treasures of Tutankhamun" exhibit.

Volunteer Park, Capitol Hill
447-4710

Seattle Art Museum

If you think
ranching experience
can't improve your
dining experience...
put yourself in our place.

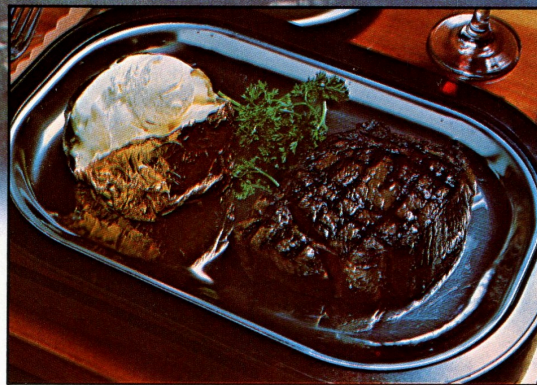
"My many years of ranching and restaurant experience give us the edge in providing you the finest quality beef."

Stuart Anderson 

Western privacy for dining comfort.
Live music and dancing on stainless steel.

Complete steak dinners \$5.95

Includes salad, baked potato and
toasted ranch bread.



"You're gonna feel good inside."®

Stuart Anderson's
BLACK ANGUS
RESTAURANTS®

Bellevue • Crossroads • Aurora • Elliott
Everett • Burien • Renton • Federal Way • Lakewood

Have you seen?

Floating Bridges

Seattle maintains two floating bridges. Evergreen Floating Bridge, almost 1½ miles across, is the world's longest floating bridge. On U.S. 520, three miles north of downtown (toll). Lake Washington Floating Bridge, more than a mile long, connects downtown Seattle with Mercer Island. Free.

Freeway Park

Extraordinary water displays headline this five-acre park. Open daily 9 a.m. to 7 p.m. Free. Downtown Seattle at Sixth and Seneca.

Gray Line Tours

Gray Line offers a variety of conducted tours through the Queen City and surrounding areas: everything from a downtown excursion to an adventure harbor cruise. Fares \$2.50 to \$13.75. For information, (206) 682-1234.

Jack McGovern's Music Hall

A Las Vegas-style musical-variety show presented in the newly refurbished, \$1 million entertainment complex built in the 1920s. Highlighted at the Music Hall is *Follies of 1978*, a 90-minute, lavish revue featuring 30 singers, dancers, beautiful showgirls and variety performers. Dinner shows (which include dinner, salad, wine and two cocktails): Wednesday through Saturday 8:30 p.m. (dinner from 6 p.m.), Sunday dinner show 7 p.m. Late show, Friday and Saturday, 11 p.m. (seating from 10 p.m.). Seventh and Olive. For information and tickets, call (206) 682-9333.

The Kingdome

Visit Seattle's multipurpose enclosed stadium, which plays host to such activities as sporting events, concerts and trade shows. Daily tours at 11 a.m. and 1 and 3 p.m., except when events are scheduled. Adults \$1.50; children (5 to 12) and senior citizens 75 cents; under 5 free. Second Avenue South and King Street, (206) 628-3331.

Mt. Rainier National Park

Towering 14,410 feet above sea level is majestic Mt. Rainier, an ice-capped volcano hailed as one of the country's top attractions. Spanning 378 square miles, the park boasts 26 glaciers, 62 lakes and 34 waterfalls. Below the 5,000-foot level, vast forests and alpine meadows are the home for birds, animals, great trees and wildflowers. More than 140 miles of roads and 300 miles of trails are within the confines of the park. Activities abound: hiking, camping, fishing, skiing (in season) and, for the expert only, mountain climbing. For visitor convenience, two visitors' centers, Paradise and Longmire, are open year round. Admission \$2 per car.

Museum of History & Industry

Recapture the city's first 100 years with exhibits highlighting Seattle and the Pacific Northwest. Open Tuesday through Friday, 11 a.m. to 5 p.m., Saturday 10 a.m. to 5 p.m., Sunday noon to 5 p.m. Free. 2161 E. Hamlin St. in McCurdy Park.

Olympic National Forest

Famous for its dense rain forests, the 650,000-acre forest claims the world's heaviest concentration of Douglas fir. Activities include camping, picnicking, swimming, fishing and hunting. Due west of Seattle and Puget Sound.

Olympic National Park

This 1,400-square-mile park is definitely a land of contrast. Within its borders are the rain forest of the western valleys, one of the driest areas on the West Coast, abundant wildlife, glaciers, lakes and a 50-mile trek along the Pacific Ocean. The highest peak, Mt. Olympus, rises 7,965 feet. Nearly 5,000 elk inhabit the park as well as deer, bears, raccoons, seals and bald eagles. The park offers visitors hiking, camping, mountain climbing and fishing. Open year round. Free admission. The park occupies the Olympic Peninsula, 90 miles northwest of Olympia on U.S. 101.

Pike Place Market

This fascinating public marketplace is a shopper's delight. The colorful bazaar houses more than 100 sidewalk shops and vendors selling fresh fruit, vegetables, flowers and sea-

food. Pike Street and First Avenue.

Pioneer Square Wax Museum

See 150 lifelike figures of world-famous people in history-making situations. Such notables as Joan of Arc, George Washington and Martin Luther King are re-created in wax. Open Monday through Thursday, 9:30 a.m. to 6 p.m., Friday and Saturday 9:30 a.m. to 9 p.m. Adults \$2.25; children (5 to 11) \$1.25; under 5 free. 112 First Ave. S., (206) 624-6486.

Seattle Aquarium

Underwater viewing dome permits visitors to see marine life of Puget Sound including seals and sea otters as well as marine-mammal exhibits. Adults \$2.50; children (13 to 18) and over 65, \$1.25; children (6 to 12) 75 cents; under 6 free. Pier 59 at Waterfront Park, (206) 625-4357.

Seattle Art Museum

Excellent collection of oriental art on exhibit. Other works include early-European, pre-Columbian, Persian and American painting and sculpture. Open Tuesday through Saturday, 10 a.m. to 5 p.m. Also Thursday 7 to 10 p.m. and Sunday noon to 5 p.m. Adults \$1; students 50 cents; under 12 free. 14th Avenue East and East Prospect Street in Volunteer Park.

Seattle Center

The following are only a few of the attractions in the Seattle Center. For further information, call Seattle Center Information, (206) 625-4234.

Seattle Center

The site of the 1962 World's Fair, the 74-acre park is now a year-round host to sports events, exhibits, trade shows and the performing arts. One mile from downtown near Elliott Bay. Some of the outstanding features of the center are as follows:

Center House

Multilevel structure housing the International Bazaar, specialty shops, the information center and entertainment activities. Open daily 11 a.m. to 9 p.m. Free.

International Fountain

Truly the focal point of the park, spotlighting dazzling water sculpture.

Monorail

Efficient urban transportation providing a safe 90-second, 1.2-mile ride between downtown and the Seattle Center. One way: 15 cents.

Pacific Science Center

Educational adventure of science games, exhibits, films, planetarium and Laserium light show. Admission fee. Open Monday through Friday, 9 a.m. to 5 p.m., weekends 10 a.m. to 7 p.m., (206) 624-3724.

Seattle Art Museum/Modern Art Pavilion

Exceptional collection of works by Northwest artists. Also rotating exhibits of contemporary artworks. Open daily, except Monday, 11 a.m. to 6 p.m., Thursday 11 a.m. to 8 p.m. Admission fee, (206) 447-4795.

Seattle Opera House & Playhouse

The opera house is the home of the Seattle Opera and Seattle Symphony. For schedule,



phone (206) 447-4711. Playhouse is host to the Seattle Repertory Theatre. For schedule, phone (206) 447-4730.

Skyride

Glide above the Seattle Center grounds via gondola. Fee.

Space Needle

Panoramic view atop the 605-foot spire featuring a revolving restaurant and observation deck. Admission fee for observation deck (206) 682-5656.

Seattle, continued

Seattle's Luv Run

Visit Seattle's highlights at your leisure via the Gray Line's Luv Run. The London omnibus stops at eight of the city's finest attractions: Olympic Hotel, Washington Plaza, Pike Place Market, Space Needle, Pier 70, Seattle Aquarium, Pier 51 and Pioneer Square. The omnibus returns to each destination every hour from 10 a.m. to 6 p.m. All-day fare \$2. Children through 16 and folks over 65, \$1. Family fare \$5. For information, call (206) 682-1234.

Treasures of Tutankhamen

A once-in-a-lifetime opportunity to see the treasures of King Tut, pharaoh of Egypt from 1334 to 1325 B.C., who reigned during one of the most glorious eras of Egyptian history. This exhibit, on loan to the United States from the people of the Arab Republic of Egypt, displays 55 of the more than 2,000 priceless objects discovered in the royal tomb of King Tut in 1922. Among the items are furniture, an elegant figure of the king's mummy, carved sculptures of Egyptian gods and elaborate burial

ornaments. The exhibition is presented in the Seattle Center's Flag Pavilion July 15 through Nov. 15. Public hours for the exhibition: Sunday, Tuesday and Wednesday, 10 a.m. to 5 p.m.; Thursday through Saturday, 10 a.m. to 9 p.m. Tickets for the exhibit go on sale at the Seattle Center at 8:30 a.m. for entry the same day. No advance sale of tickets. Adults \$1, students and senior citizens 50 cents. Museum admission is free all day Thursday. No cameras allowed inside the exhibition. For further information, call (206) 281-1900.

University of Washington Arboretum

A botanical delight containing 200 acres of 5,000 species of trees and plants from all over the world. Scenic drive allows beautiful vista. Also five-acre Japanese tea garden. Arboretum open all year. Free. In Washington Park between East Madison and Montlake.

Washington State Ferries

A visit to Seattle isn't complete without a delightful trip aboard the nation's largest ferry system. Departing from Pier 52 at the foot of Marion Street, ferries run daily, linking Seattle with the Olympic Peninsula via Bremerton and Bainbridge Island. Also, trips to Victoria, B.C. For more information on these and other ferry trips, call (206) 464-6400.

Woodland Park Zoological Gardens

An animal lover's paradise with about 1,400 animals to see. Other features include rose test gardens and the reptile house. Nocturnal house and children's zoo open daily 10 a.m. to 4 p.m. Main zoo open daily 8:30 a.m. to dusk. Free. Phinney Avenue North between North 50th and North 59th Streets.

Ye Olde Curiosity Shop

A waterfront landmark since 1889, this world-famous shop contains curios, Indian handicrafts, jewelry, totem poles, Eskimo art, just to name a few. Open seven days. Free. At Pier 51, Alaskan Way.

Tacoma

Northwest Trek

Witness elk, bison, moose, caribou and deer in their natural environs at the Pacific Northwest wildlife preserve. Hop aboard the narrated tram and explore a 5½-mile trek through the park. Five miles of nature trails allows a closer look at the wilderness. Open daily 10 a.m. to dusk. Adults \$4; senior citizens \$2.50; children (4 to 16) \$2; under 4 free. 32 miles southeast of Tacoma via Interstate 5 to Highway 512, then Highway 161, (206) 832-6116.

Point Defiance Park

Spacious 640-acre park noted for its wooded trails and flower gardens. Park attractions include deep-sea aquarium; storybook characters from Never Never Land; Camp Six, a reconstructed logging camp; and Ft. Nisqually, 1833 outpost of the Hudson Bay Co. Also boating, fishing and swimming. Six miles north of Tacoma.

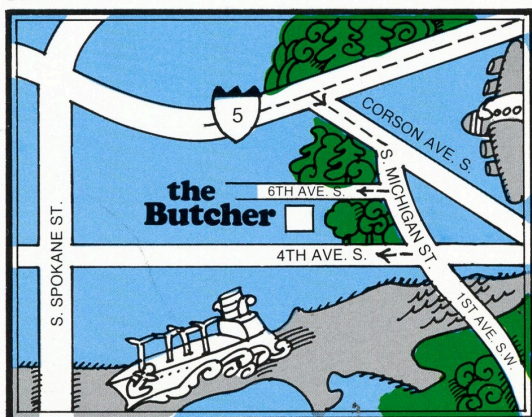
Woodinville

Chateau Ste. Michelle

An 87-acre estate houses the 150,000-square-foot winery known for Washington State's Ste. Michelle wines. Wine tasting and free guided tours available. Open daily 10 a.m. to 4:30 p.m. North of Seattle, two miles south of Woodinville on Highway 202, (206) 485-9721. □

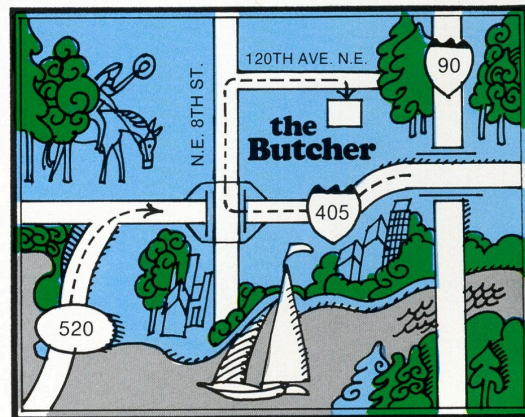
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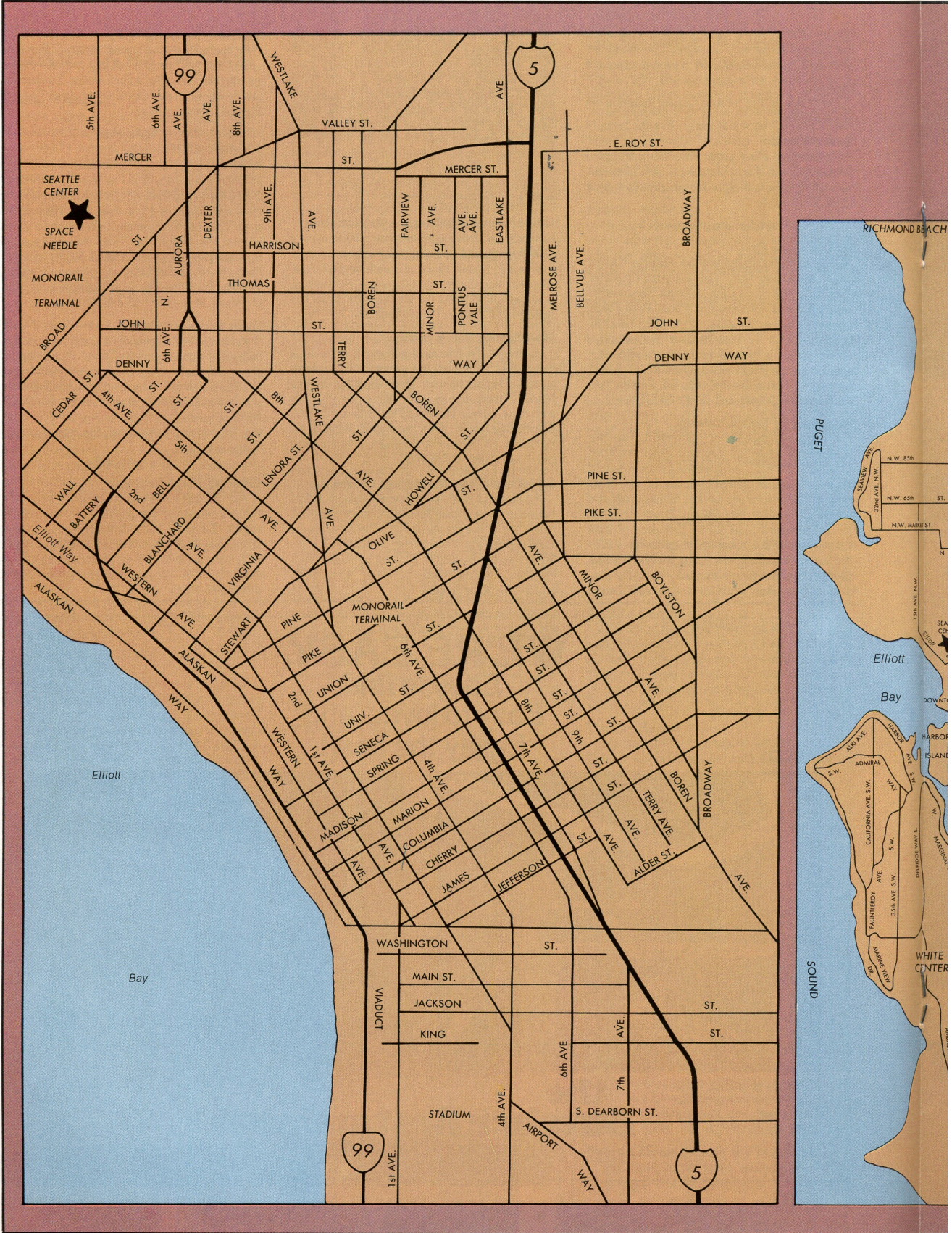
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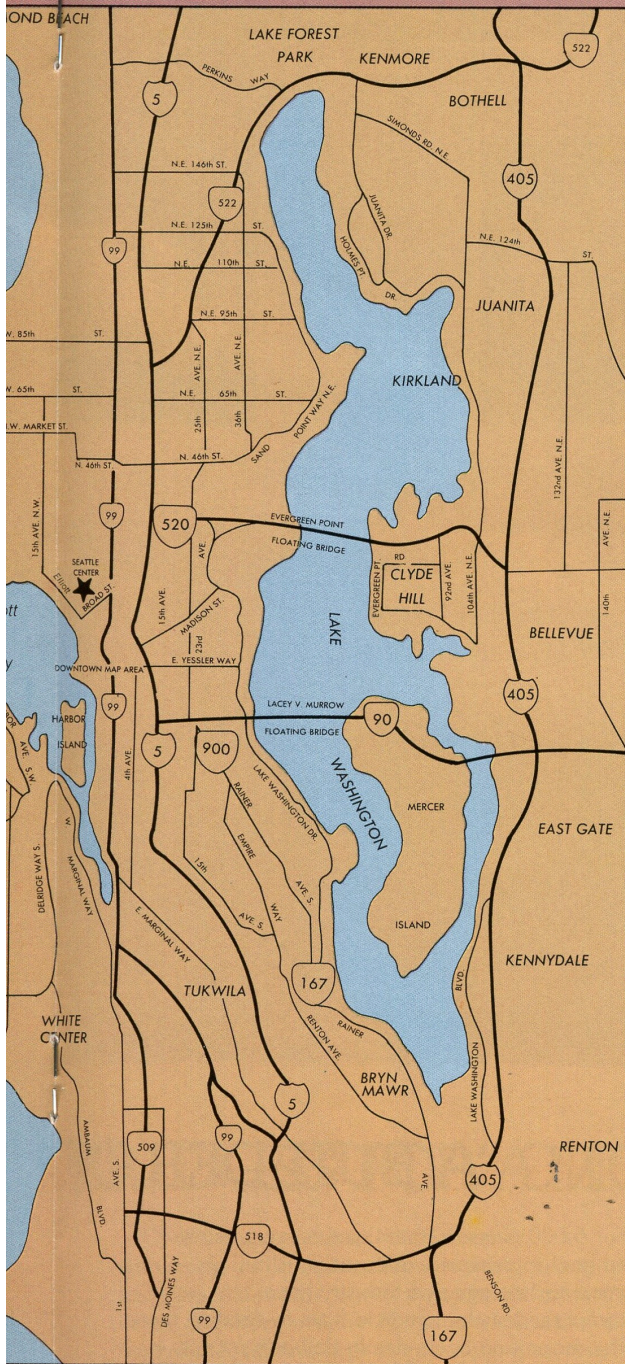
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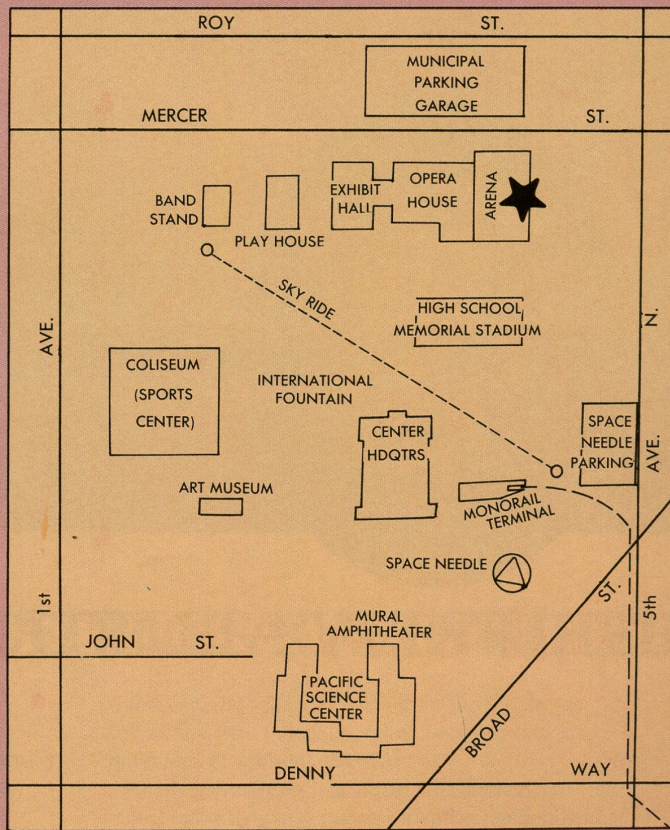
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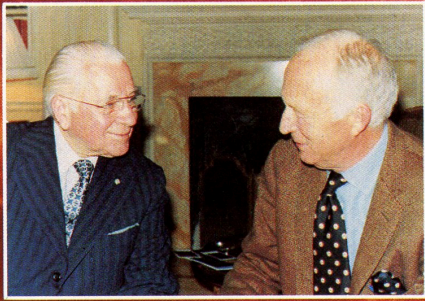


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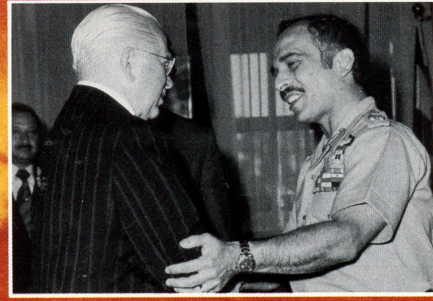


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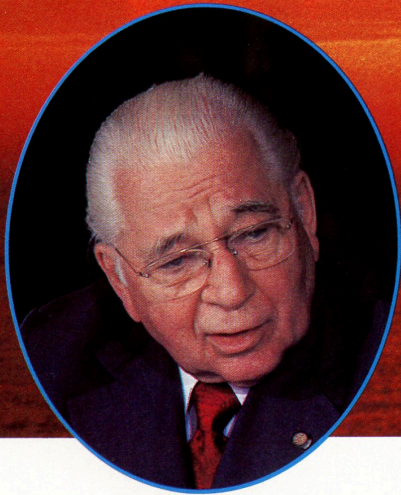
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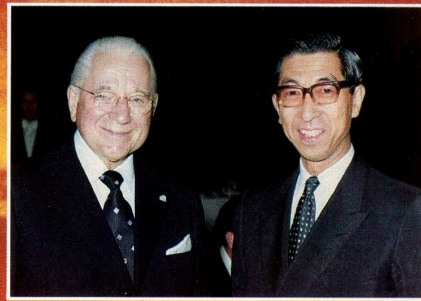


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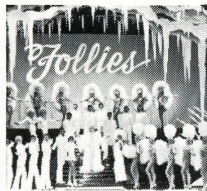
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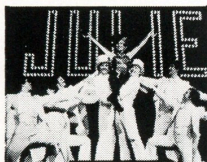
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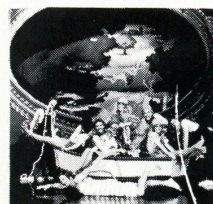
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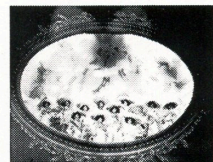
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The Fine Art of Winemanship

Choose carefully and avoid sour grapes

By Jeff Calkins

NO OTHER beverage is quite as closely associated with the Feast of Tabernacles as wine. The fruit of the vine has the stamp of approval of both the law and the prophets: In Deuteronomy 14, wine is expressly listed as among the pleasures for which the Festival title is bestowed.

For Isaiah, the millennial vision is not complete without God Himself making a great feast "of fat things, a feast of wines on the lees, of fat things full of marrow, of wines on the lees well refined" (Isaiah 25:6). And Ecclesiastes, the traditional book read by the Jews at Tabernacles time, in chapter 9 puts wine into an almost philosophical context:

"Go thy way, eat thy bread with joy, and drink thy wine with a merry heart, for God now accepteth thy works."

Wine cheereth

Wine's appropriateness to the Feast is underscored by other scriptures. Consider Jotham's parable in the book of Judges in which the personified vine, turning down an offer of rulership from the tree, says: "Should I leave my wine which cheereth God and man?"

No mean compliment that. But, then, what else would you expect of the beverage that, according to the great French gastronome Brillat-Savarin, was invented by none other than the patriarch Noah himself?

Perhaps because wine represents a valid human art form, it connotes the corresponding cultural association: It is European.

Not just swallowed

Wine is a beverage appropriate to a culture in which people linger over their food and enjoy comestibles for their own sake. Wine is the millennial drink because it connotes a time of settled tranquility, of a pastoral ambience transcending the soda-pop, science-fiction beverages of the industrial and technological revolutions.

Wine drinking can be a rewarding experience, surpassing mere gustatory sensation. It makes our food taste better. It almost forces us to relax and enjoy our meal. It is a pleasure, not only of the palate, but of the mind.

Or consider wine's social possibilities, particularly those associated with humor. It is the drink over which to break bread. It is a drink that doubles as a conversation piece.

Art of winemanship

In this context, there is the art of winemanship, delineated (a bit tongue in cheek) by that old British gamesman Stephan Potter. He listed all sorts of cute things the connoisseur could do to impress his friends. He could, for example, when fetching a wine bottle, make tromping sounds with his feet, as if going down a stairway, and then emerge with a bottle in hand that he proclaims to have retrieved from his private cellar.

What he really did, of course, was go to a broom closet.

Or, upon serving his friend an unbearable bottle of acidic plonk, he could begin to carry on with great solemnity: "You've got it! What power! Did you notice that unmistakable malevolence in the *au voir*?"

But, seriously, wine is a conversation piece, and what Potter is really saying is that we should not take wine so seriously that it intimidates us. Good wine

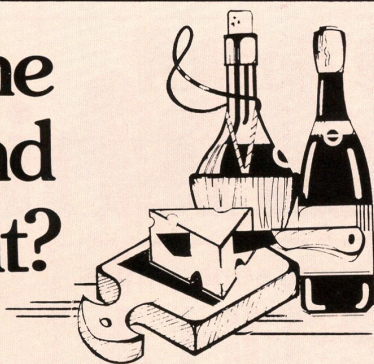
easily costs more than \$2 a bottle and can go up to \$60. And the Festivalgoer with more than his average income to spend will want an experience at least a little higher on the cultural scale than one similar to slurping Kool-Aid.

Protecting the investment

In wine, you have an investment to protect. Knowing the rules, knowing something about wine, is necessary for the simple reason that even at the Feast our money is not infinite, and it makes no sense to waste, say, \$10 on a bottle of wine and then not enjoy it.



Wine and What?



Another way of looking at wine is to match up the appropriate wine with what is served with it.

Just wine by itself: German wines that are *spatlese* or sweeter. Sweet rose wines. Sweet California Chenin Blanc. (The point is, the wine should be on the sweet side. If it is dry, it is apt to make one hungry.)

Fish: Dry white wines, such as California Chardonnay or French Colombard, or white wine from Burgundy. The exception is if the fish is served in a red-wine sauce. (Which is what the Rothschilds do: serve some of the best red wines in the world, such as Chateau Lafite Rothschild, along with fish in red-wine sauce.)

Red meat: Dry red wine. The better the cut of meat, the more appropriate is a better (Cabernet Sauvignon, Pinot Noir or their French equivalents) wine. California Gamay or Beaujolais wines go nicely with, for example, roast-beef sandwiches, but the really special occasions demand Cabernet Sauvignon or Pinot Noir, dry red Bordeaux or dry red Burgundy.

Fowl: Here is where the experts differ. Some say red, some say white. The most sensible rule is that if one prefers his *wine* to dominate his food, red wine is appropriate (any dry kind, though the lighter is preferable). If you prefer your *food* to dominate, white wine is called for.

Or dry rose goes nicely also.

Vegetables: Light dry white wine.

Eggs: Light dry white wine.

Hamburger: Cheaper dry red wine.

Italian food: Italian wine, or any good, sturdy, inexpensive dry red wine.

Mexican food: Unless it is extremely mild, drink beer. If it is mild, any dry wine, red, white or rose.

Chinese food: To the degree that a Western beverage is appropriate at all, it should match the particular dish: vegetables, white; beef, red; chicken or duck, anything dry.

Desserts: The wine must be sweeter than the dessert or it will taste bitter, even if it is a sweet wine.

Cheese: Any wine one prefers, dry or sweet, red, white or pink. However, the stronger the cheese, the more full-bodied the wine should be.

Nuts: Port or cream sherry.

Salads: Nothing if the salad has vinegar in it; vinegar distorts the taste of wine.

Soups: Softer German wines; California Chenin Blanc; medium sherry.

These rules are simply for making sure that you get your money's worth. After all, you can always order a glass of sweet German wine with your steak if you want to, but it won't make your steak taste any better. And like as not you won't like the wine either. □

Consider, for example, what not to do:

- Go into a restaurant, order a prime-rib dinner and a glass of port. Both will end up tasting horrid.
- Order the highest-priced wine on the list and drink it with a salad seasoned with wine-and-vinegar dressing. You might as well be drinking the cheapest wine.
- Order a red wine with, say, fried cod. Be unpleasantly surprised.

Here are some other obstacles to the successful consumption of wine in a restaurant:

- Very likely the wine has not been stored properly (55 degrees Fahrenheit on its side in a dark place), so it is not at its optimal taste.
- It will probably be outrageously priced. The cheapest and the most expensive wine in a restaurant tends to be priced more than double its normal retail price. (The best value, then, is in the middle range.)
- The selection may very well be dismally small.
- The waiter very likely will not serve it at the right time. (Really fine red requires at least 30 minutes of "air"; that is, of being uncorked before it is poured.)

Compensating for unpleasantness

All these factors conspire against a pleasant experience with wine in a restaurant. They can be compensated for, however, by money and perseverance. Some restaurants do have truly fine wine selections (they tend to be French). But, unfortunately, they cost money.

If you find a good restaurant, stick to it. You can, on the other hand, also just order the house wine, usually a cheap plonk that will be a pleasant way to wash down your food.

You can insist that the white wine be properly chilled. And you shouldn't rely on the sommelier or waiter for his selection; he might not have your best interests at heart.

Finally, one myth about wine should be demolished: that *wine gets better the older it gets*.

Not exactly true. This only applies to dry red varietal wines and naturally sweet white wines. White wines, as a rule, taste better the younger they are served. This is because they have no tannin, and tannin is the ingredient that breaks down over time, giving red wines their added "complexity" with age.

Generally speaking, the best time to drink a California Cabernet Sauvignon is when it is from three to 10 years old; a California Pinot Noir when it is three to eight years old; a California Gamay when it is two to five years old.

For the red wines of Bordeaux and Burgundy, the figures are five to 20 years and five to 10 years, respectively.

Significant terminology

At a time when the enjoyment of good food carries not only gastronomic but even spiritual significance, wine seems particularly appropriate. It does make food taste better than does water, bourbon or scotch.

It can, by virtue of the patient skill, care and craftsmanship that good wine, at least, exemplifies, teach us that hard work pays off.

After all, what other beverage is judged by connoisseurs according to its "character"? □

First let's classify wines by grape variety. Wine comes in two colors: red and white. (Pink, in this case, is only a variation of red.)

Red wine is produced by grapes with red skins, and, while there are myriad varieties of grapes in the world, only a few really produce fine wine.

The following grapes produce red wine: Cabernet Sauvignon, Pinot Noir, Gamay and Gamay Beaujolais, Zinfandel, Carignane and Syrah.

In California and South Africa, knowing what kind of wine you're getting is no problem: The label will tell you what grape the wine is made from. (If a California wine label doesn't say a grape name, but only gives a European place name such as Chablis or Burgundy, it is a blend of lesser-quality grapes.)

These grapes, known as "varietals," have their French counterparts:

Cabernet Sauvignon is used to make the dry red wine of Bordeaux.

Pinot Noir is used to make the dry red wine of Burgundy.

Gamay is used to make the dry red wine of Beaujolais.

Syrah is used to make the dry red wine of Hermitage.

Zinfandel, on the other hand, seems to be uniquely Californian.

The following grapes produce white wine: Chardonnay, Johannesberg Riesling, Pinot Blanc, French Columbard and Chenin Blanc.

These grapes all produce dry wine with the exception of Chenin Blanc, which often (not always) produces a wine with a flowery, sweetish aftertaste.

These also have their European counterparts:

Chardonnay: Chablis, white Burgundy.

Johannesberg Riesling: white German wine from the Rhine and Moselle areas.

Classifications of Wine

Pinot Blanc: white wine from Beaujolais and farther south.

Wine can also be classified by region.

California wines

There are more than 50 quality wineries in Northern California, with the majority clustered in Napa, Sonoma and Santa Clara counties. Among the best (in terms of consistent quality) are Napa's Mondavi, Beaulieu and Heitz wineries, Sonoma's Korbel winery and Santa Clara's Ridge winery. Most of the establishments produce several varietals of wine from various grapes, sometimes from grapes grown on land adjacent to the winery, sometimes from grapes bought from a local rancher. This is in contrast to European wines.

European wines

The Bordeaux: A region similar climatically to Northern California, it also produces wines of similar character. Most *chateau* (wineries) in the Bordeaux produce only one wine, usually made of Cabernet Sauvignon grapes. The really great Bordeaux red wines are (forgive my California bias) the equivalent of the great Northern California red wines (such as Ridge, Heitz and Beaulieu Private Reserve Cabernet Sauvignons).

The great Bordeaux include Chateau Lafite Rothschild, Chateau Haut Brion, Chateau Latour and Chateau Petrus.

The Bordeaux also produces two kinds of white wine, dry and sweet. The dry

is from the Graves district, and not much of it is imported to the United States (it tends to be rather "undistinguished"). The sweet Bordeaux, on the other hand, make excellent dessert wines and rival the great sweet wines of Germany. The most famous of these is Chateau d'Yquem.

Burgundy: Burgundy is on the east side of France (Bordeaux is on the west). Burgundy wines, unlike Bordeaux, are not made by a finite number of specific wineries (a few are, of course) but are the products of various shippers who take wine from the local growers and blend them into their own product. The reason for this is that Burgundy is subdivided into myriads of small vineyards, and few vineyards are large enough to produce, bottle and market their own wine.

Generally this means Burgundies are classified by city. From south to north the cities in Burgundy are Pommard, Beaune, Aloxe-Corton, Nuits St. George (favored by English-speaking people because it is relatively easy to pronounce: "Nwee-san-Jhorge"), Chambertin and Fixin. As a rule, wine from each city gets heavier as one goes farther north.

Burgundy produces a heavy, fruity, full-bodied red wine from Pinot Noir grapes and a full-bodied white wine from Chardonnay grapes. The white-wine vineyards are generally located in the South of Burgundy. The most prominent are wines from the cities of Meursault and Puligny-Montrachet.

Farther to the south is Beaujolais, famous for light

red wine made from Gamay grapes. Its main cities are Meulins-a-Vent and Fluerie.

The problem for an American when he goes to purchase Burgundy or Beaujolais wine is that you rarely find a bottle from any place more specific than a city. If you do, you know it has been judged better wine. The rule is that, the more specific the labeling, the better the wine. Thus, if the wine does list a specific vineyard and not just a town, you know (1) it is probably good stuff and (2) it is probably outrageously priced. (There is not much Burgundy wine made, in contrast to that from other regions, and its price is easily bid up.)

German wines: For years, mastering the knowledge of German wines was almost a baroque exercise. One would have to learn dozens of long names of ancient Teutonic castles and assorted other words that dot German wine labels.

Since 1971 all that has changed for the better. This is because German wine is officially "graded" for quality. The three levels of quality are as follows:

Qualitaetswein mit prädikat: the very best.

Qualitaetswein: good stuff.

Tafelwein: ordinarie.

The only other relevant bit of absolutely necessary information is level of sweetness. Almost all German wines are white; most of them are sweet and not really suitable for drinking with a meal, except maybe for dessert. Most German wine has one of the following words on the label (if it doesn't, then the wine is probably flowery; that is, dry enough to drink with one's meal but also having a bit of sweetness in the aftertaste):

Kabinett: dry.

Spaetlese: basically sweet.

Auslese: sweet.

Beerenauslese: very sweet.

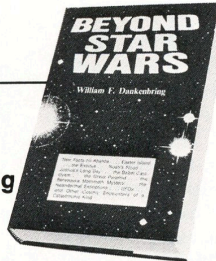
Trockenbeerenauslese: extremely sweet. □

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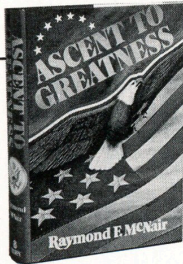
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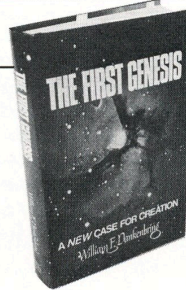
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- Isaiah Vs The Computer
- The Red Horse
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- Panorama of Prophecy
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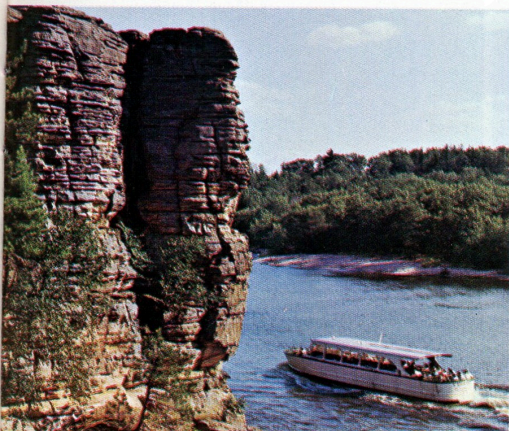
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Walker-Missouri Division of Tourism



The Dells

Magnificent scenery, unusual rock formations, towering cliffs and colorful canyons are plentiful in the Wisconsin Dells. Fascinating examples of geology are found at Cold Water Canyon, Rocky Arbor Canyon, Stand Rock, Chimney Rock and Devil's Anvil.

The Festival is observed in a Church-owned and -operated convention center that can seat more than 12,000 people.

Wisconsin Dells and nearby Lake Delton offer numerous restaurants to choose from. Favorite area attractions include the boat trips and tours of picturesque canyons and sculptured rock formations.

The Royal Wax Museum and Familyland amusement park are two of the more popular commercial attractions. In season, Tommy Bartlett's Ski, Sky & Stage Show is always a favorite of both the local gentry and tourists.

Today the Wisconsin Dells-Lake Delton area has 2,800 housing units, 17 campgrounds, 52 restaurants, numerous parks, natural exhibits and tours to suit every taste.

Ozarks

Missouri's popular Lake of the Ozarks region has been called by environmental experts "one of the seven best places to live in the United States." The lake's channel twists and coils along 1,375 miles of shoreline. In season, swimming, sailing, boating, skiing and fishing are all popular recreational activities.

The Festival is observed on Worldwide Church of God-owned property that is similar to Big Sandy and the Dells of Wisconsin.

Bridal Cave and Ozark Caverns are two of the more unusual scenic attractions. Visitors to the caves can explore colorful onyx formations and underground caverns. The lake's Loc-Wood at Bagnell Dam has daily boat cruises and seaplane rides that give you a good view of the entire region.

Seasonal shows include Lee Mace's Ozark Opry, Denny Hilton's Country Shindig and the Great American West Show and Saloon Show at Gold Nugget Junction.

There's a distinct country atmosphere here in the Ozarks: friendly, informal and an ideal place for family fun.

St. Pete

The warm, gentle waters of the Gulf of Mexico, soft white-sand beaches, inspirational sunsets and a wide selection of family attractions and restaurants make St. Petersburg an ever-popular tourist mecca.

Swimming, boat rides, fishing, diving and just plain sunbathing are among the many activities vying for your time and attention.

Motels are abundant both along the beaches and downtown near the Bayfront Center, where services are held. Regardless of your tastes for food, there are enough restaurants here of every variety to boggle the mind. And several are among the nation's finest.

The Sunken Gardens, Tiki Gardens, MGM's *Bounty* and Busch Gardens' Dark Continent are a few of St. Pete's most renowned attractions.

On the way to or from the Festival you might want to visit Disney World and Cypress Gardens, two of America's most popular theme parks.

The St. Petersburg area is one of the most popular Festival sites. One visit here and you'll understand why.

Savannah



Pirates' House

This charming southern waterfront town boasts more than 1,100 historically significant buildings.

Guided tours are available of such famous landmarks as the Owen-Thomas House, the Telfair Academy, Juliette Gordon Low's birthplace, the waterfront, Factors Row and numerous other stately Victorian mansions. Many are within walking distance of the downtown Savannah Civic Center, where services are held. The center seats 8,096 people.

Near the center are numerous modern hotels and motels. Or, if you're adventuresome and like a verdant, subtropical island atmosphere, you can travel about 20 miles north of Savannah to Hilton Head, S.C. Some of the finest hotels and beaches you'll ever enjoy are found on this 36,000-acre paradise.

While in Savannah you'll also have the opportunity to dine in some of America's most historic and exquisite restaurants. Two of the most famous are the rustic Pirates' House and the Olde Pink House, built in 1771.

Two well-preserved Civil War forts, Ft. Jackson and Ft. Pulaski, are only a short drive from town.

There's a distinct southern personality that permeates Savannah. The folks here are anxious to make your stay unforgettable.



City of Norfolk

Norfolk

Gen. Douglas MacArthur was so enamored of Norfolk that he asked to be buried there.

The Norfolk-Hampton Roads seaport ranks first in the United States in volume of export cargo. If you enjoy ships and the sea, you can't help but be impressed by the activity of the large freighters, passenger vessels and U.S. Naval ships at Norfolk Naval Base, one of the free world's largest.

Norfolk's Drive-It-Yourself Tour is the best way to see some of the area's historic sites and more popular attractions. The MacArthur Memorial, St. Paul's Church, the Naval Base and Gardens-by-the-Sea are some of the tour highlights.

The tour begins a short distance from the futuristic 12,000-seat Scope Convention Center, where services are held. It's within easy walking distance of several major hotels and restaurants. Many of the more attractive housing accommodations are 25 minutes away from Norfolk along popular Virginia Beach.

Less than an hour away are the historic sites of Williamsburg and Jamestown, where you can relive a fascinating page out of colonial history.

Fresno



Fresno Chamber of Commerce

Fresno got its nickname as the Gateway to the National Parks by funneling millions of tourists every year to Yosemite, Sequoia and Kings Canyon.

A 2½-hour drive from Fresno takes you to the valley floor of majestic Yosemite, where, in season, Yosemite Falls cascades 2,425 feet from the rim of the valley. Majestic mountains, lush meadows and winding streams are abundant here. Recreational activities are also plentiful.

Sequoia and Kings Canyon are only an hour and a half from Fresno. Here are 1,300 square miles of unbroken wilderness, canyons and rivers. Colorful forests of dogwood, aspen, oak and the giant sequoia trees are common to this area.

The city of Fresno is surrounded by one of the world's largest agricultural counties. Orchards are everywhere, and you can even take a tour of the Cribari Winery, one of the world's largest.

The Festival is held in the award-winning Selland Arena, which accommodates 7,400 people. Numerous restaurants and motel accommodations are easily accessible from the arena.

The state's third-largest zoo is found in beautifully landscaped 160-acre Roeding Park. The park also features picnic facilities and numerous rides for children.

Big Sandy



Taylor Harwood



Deans Photography

Tucson

If you like the West, chances are you'll love Tucson, Ariz. This town of 300,000 has retained a casual, informal, typically western atmosphere.

The Community Center, where the Feast is held, is a modern, comfortable complex adjacent to one of the most tastefully designed Spanish-architected shopping centers you'll ever find. Spanish influence and architecture are ever prominent in both the new office buildings and numerous historic sites.

To discover what Tucson was like in the old days, you can visit Old Tucson, a movie set and theme park reminiscent of Tucson in the 1860s. Or you can drive 70 miles to historic Tombstone, a town rich in the atmosphere and color of the Wild West.

Favorite natural attractions are the Arizona-Sonora Desert Museum and its 200 living creatures, Sabino Canyon, Mt. Lemmon and the majestic and colorful cacti of the Saguaro National Monuments.

Fine restaurants and comfortable motel accommodations are plentiful.

Are you the outdoors type? Enjoy camping?

The Big Sandy Feast site is a camper's haven that can accommodate up to 2,041 campsites in a rustic piney-wood setting. Public bathhouses are easily accessible to each campsite.

Both the campground and convention center are on the beautifully landscaped grounds of the former Ambassador College campus. Scenic Lake Loma and a nine-hole golf course are just a short walk from the center. Boat rides and fishing are ever-popular family activities here.

The entire East Texas region is said to offer some of the finest fishing available anywhere. Unlike West Texas, verdant pinewood forests, flowing streams and abundant lakes punctuate the East Texas landscape.

Tyler Rose Garden, featuring more than 38,000 bushes in 38 varieties, and Tyler State Park are two of the region's most popular attractions.

Motel facilities are available in both Longview and Tyler, two of Texas' fastest-growing cities. Each is about 25 miles from the Ambassador campus. The camaraderie and warmth of several thousand people camping together in the woods is an unforgettable sight and memorable experience.

Saratoga

New York's Saratoga Springs and Lake George region basks in scenic beauty and American history.

The convention takes place at the 5,100-seat Saratoga Performing Arts Center, on the grounds of the 2,000-acre Saratoga Spa State Park. The park has internationally known mineral baths, springs, two golf courses, three swimming pools and numerous picnic groves. A stroll along the footpaths near the center takes you past waterfalls, streams and forests.

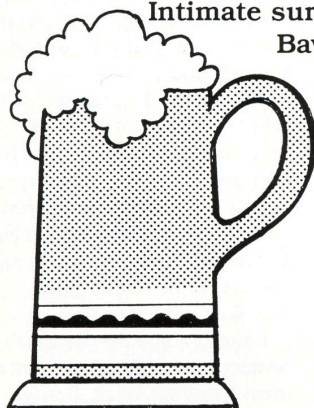
The town of Saratoga Springs retains a touch of nostalgic Victorian architecture in its hotels and frame homes of the turn of the century. A short distance from town is the serene and beautiful Saratoga Battlefield, where you can relive the famous 1777 battle of the Revolutionary War.

Lake George, to the north of Saratoga, is truly one of America's most beautiful lakes, bordered by majestic forests and quaint villages. Hiking, boating and fishing are all popular throughout the Lake George region.

Some attractions are closed for the winter, but enough are open to fill every day with interesting family activities, historic interest and picturesque landscapes. □

Festival Accommodations Seattle

Boeing Field	762-0300	Hyatt House	244-6000
Bridge Motel	632-7835	Landmark Inn	775-7447
Camlin	682-0100	Ramada Inn	365-0700
Century House	624-6820	Sherwood Inn	634-0100
Claremont Apt. Motel	622-8600	Sixth Avenue Motor Hotel	682-8300
Continental Plaza Motel	284-1900	Thunderbird Hotel	455-1515
Edgewater Inn	624-7000	Towne Motel	622-3434
Greenwood Inn	455-9444	Travelodge-Mercer	232-8000
Hilton Hotel Airport	244-4800	Travelodge-Airport	246-3600
Holiday Inn East	455-5240	Travelodge-Bellevue	454-4967
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Normandy Park	824-2600
Tukwila	852-2121
Washington State Patrol	
Seattle and Mercer Island	455-7700
Suburban	464-6610
Fire	
Seattle	911
Mercer Island	911
Tukwila	852-2121
Forest Fire Reports	
(Toll Free)	800-562-6010
Coast Guard	442-7070
Poison Information Center	634-5252
FBI	622-0460
Crisis Clinic	325-5550
Time of Day Service	844-1111

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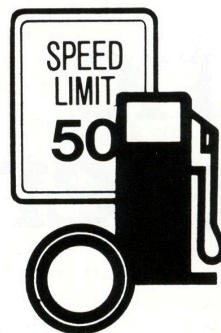
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Gray Line Sightseeing Co.	
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Metro Transit	
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Columbia Pacific Airlines	242-4850
Continental Airlines	624-1740
Delta Air Lines	800-227-4586
Eastern Airlines	622-1881
Hughes Airwest	285-1234
Northwest Airlines	433-3500
Pacific Western Airlines	433-5088
Pan Am	624-2121
Trans World Airlines	800-227-4821
United Airlines	682-3700
Western Airlines	433-4711

Auto Safety Tips

From the American Automobile Association and Car Care Council



FACTS, FALLACIES ABOUT YOUR CAR

The Car Council offers the following facts and fallacies about your car:

Fallacy: If your engine doesn't start, it's probably because you have a bad battery.

Fact: Batteries or cables can be the culprits and should be maintained, but engines often fail to start because they need a tune-up. Results from a recent study point out that 30 percent of the people with new batteries still had starting trouble. Of those with new tune-ups, only 17 percent had starting trouble. Maintenance experts recommend regular tune-ups every 12,000 miles for conventional systems.

Fallacy: Antifreeze need not be changed if it is refilled and kept to full strength.

Fact: Permanent antifreeze is not really permanent. The cooling system should be flushed every two years since corrosion inhibitors weaken and wear out with use. Check hoses and clamps too.

Fallacy: You should always warm up your engine before driving.

Fact: The best way to warm it up is to drive it conservatively once the oil has been circulating, usually 10 or 15 seconds after starting.

Fallacy: The automatic choke should be set richer for colder weather.

Fact: The automatic choke has a thermostat that automatically compensates for temperature changes. A richer than normal setting would probably waste fuel.

WHY YOU NEED SAFETY BELTS

In a 30-mile-per-hour crash, your car takes about two feet to stop at impact. *Unbelted* occupants, however, will usually stop in a much shorter distance, perhaps one or two inches, when they smash against the car's interior. This abrupt stop *concentrates* the impact forces, causing serious injuries and fatalities.

Belted occupants are much better off. The belts *spread* the impact forces over the body and *reduce* those forces by stopping the body *more gradually*. This is why safety belts reduce the severity of injuries.

In a crash, car doors can fly open, tossing occupants onto the roadway. This can be disastrous, since the chances of being fatally injured are *substantially greater* if you're thrown out of a car; you might hit the pavement, a fixed object or be run over by another (or your own) car. One study estimated that four out of five such deaths could have been prevented if the person had remained in

the car. Safety belts help keep you there.

Safety belts do two things for people who use them: They *help avoid collisions* by reducing fatigue and keeping the driver in position behind the wheel during emergency-evasive maneuvers. If there is a collision, lap and shoulder belts will *reduce the severity* of any injuries and considerably improve your chances of surviving.

Fastening your safety belts should be as automatic as turning on the ignition. If it's done every time you get behind the wheel, it will soon be a habit.

Race-car drivers *always* wear safety belts. They've figured out the odds and they enjoy living. How about you?

SELF-SERVICE GAS GUIDE

If you've never gassed up in one of those self-serve stations, you ought to try it at least once. It's a good experience.

So is making your own under-the-hood checks.

This advice comes from the Car Care Council, which suggests this procedure even for drivers who don't pump it themselves.

But we're told regular patrons of self-serve or miniservice stations tend to forget those vital under-the-hood checks that we have come to expect from the full-service operators.

Things like engine oil, antifreeze, brake fluid, hoses, transmission or parts we may have never seen at all are too often taken for granted.

You can read how to do your own car inspection quickly and thoroughly in a great little booklet available free from the Car Care Council. Send a stamped, self-addressed envelope to Car Care Council, 17000 Executive Plaza, Dearborn, Mich. 48126.

SAFETY TIPS

The American Automobile Association offers the following safety tips for preventive auto maintenance prior to taking a trip.

A fall motor tune-up will prevent many winter troubles. Check these items:

- Battery: fully charged to insure cold starts.
- Antifreeze: sufficient for coldest weather forecast for your part of the country.
- Water hoses: tight and free from leaks.
- Windshield: wipers and washer working.
- Tires: front tires with tread; snow tires on rear.
- Lights: all in good condition, operating properly.
- Heater and defroster: operating properly.
- Brakes: properly adjusted.
- Exhaust: free from leaks.

The following items carried in the car will be invaluable when needed:

- Reinforced tire chains.
- Sand or traction mats.
- Small snow shovel.
- Ice scraper.
- Snow brush.
- Flashlight.

Longer stopping distances require longer seeing distances. Therefore:

Aim headlights properly. Install new wiper blades if needed and check pressure.

Clean headlamp lenses. Clean all glass areas of snow and ice. □

An Aquatic Experience

The underwater world of Puget Sound lures thousands of visitors to the Seattle Aquarium.

VISITORS to the new Seattle Aquarium, at Pier 59, are in for some surprises. There are no dancing dolphins nor seals jumping through hoops, no performing whales to splash water on unwary spectators.

Instead, a visit to the aquarium is an aquatic experience, designed to increase awareness of man's complex relationship with the ocean environment.

The aquarium complex is a pleasing mixture of old and new. The entry is in the old pier building, once the site of marine businesses from seafood processing to sail making. The building has now been refurbished and renovated to house the "Introduction to the Sea" exhibits and displays, classrooms, staff offices and a bookstore.

Inside the exhibit area entry, a wall of water cascades over a rear-projection screen. Lighting emanates from the exhibits. There is a sense of walking into, rather than up to and around, the exhibits and displays.

One of several sea otters at the Seattle Aquarium enjoys a fresh crab meat lunch. The otters are a favorite of visitors at the new attraction on Seattle's waterfront.

The exhibits begin with an orientation to water and the importance of water to life.

The chain of life in water, from elemental matter to a variety of complex organisms, is described. Separate displays illustrate how animals adapt to, and survive in, the marine environment. Another section introduces the invertebrates, a reminder that fish are not the only animals in the sea. "Living Places in the Sea"

explores the water ecosystem, from food chains to solar heat.

Other exhibit units depict the three ocean life zones: the open sea, the deep sea and the continental shelf.

Each unit is a lively combination of graphics, text and live and static displays. Tanks of live creatures are identified with brief texts, rather than the plain name labeling used in other aquariums.

"The idea is not just to name the



animal but to relate its importance in the ocean world," says H. Doug Kemper Jr., aquarium director.

Outside the pier building, visitors have a choice of exploring a variety of "hands-on" tank exhibits along the pier walkways or crossing a short ramp to the striking new habitat building. A saltwater fish ladder, the first of its kind in any public aquarium, winds around the structure.

The habitats and the animals inside the habitat building are a cross section of Puget Sound. A wave machine concealed under the walkway mimics the natural motion of the sea.

Where the daily activities of the creatures are normally hidden from view, as with oysters or clams, accompanying texts and graphics provide supplementary information. Staff members are on hand to answer questions.

Although the aquarium doesn't have performing animals, it does have a trio that loves an audience. Three adult female sea otters have been living at the aquarium since last fall.

Home for the otters is a two-story 13-foot-deep tank, open at the top to decrease the otters' sense of being closed in. The tank is visible both from walkways at the top and an underwater viewing window near the bottom.

Another group of marine mammals sure to garner their share of visitor attention are the seals. They too are viewed from both exterior walkways and underwater windows.

The fur seals are the fastest swimming of all seals. They zoom through the waters of their spacious tank, pausing now and then for morsels of the herring that makes up the bulk of their natural diet.

Marine mammals aren't the only live creatures that can be viewed under water. A spacious glass-domed viewing room sits under a 400,000-gallon enclosed tank that is a microcosm of Puget Sound fish life. An artificial current and a variety of habitats in the 68-foot-diameter tank keep things as natural as possible. Staff divers enter the tank four to six times a day for feeding and cleaning. A special sound system lets them

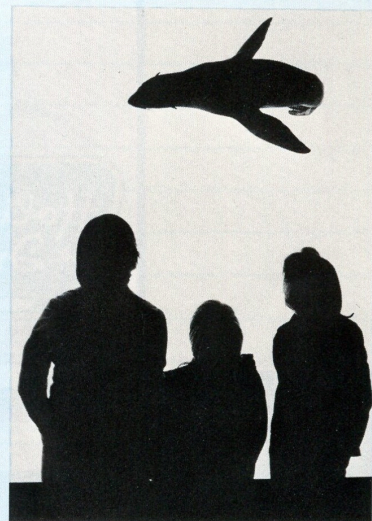
communicate with aquarium visitors to point out myriad details about underwater life.

A major facet of aquarium activities is the education program. Education services are offered on levels from kindergarten through adult.

An excerpt from the aquarium's theme statement sums up the ambitions of Mr. Kemper and his staff:

"The aquarium will be a community asset in many ways. But its primary function will be to interpret and explain the aquatic environment in an entertaining and compelling manner." □

Condensed and reprinted with permission from Pacific Northwest Sea, Vol. 9, No. 3, 1977. For more information, contact the Seattle Aquarium, Pier 59, Waterfront Park, Seattle, Wash. 98101, phone (206) 625-4357.



A swimming seal is visible through large underwater viewing windows at the new Seattle Aquarium. The facility features several seals as part of its marine mammal exhibit. Overhead viewing of the large seal pool also is possible.

A glass and concrete viewing dome is visible through the water of a massive saltwater pool at the new Seattle Aquarium. Visitors can familiarize themselves with Puget Sound marine life by viewing fish and other specimens from within the submerged hemisphere. A portion of Seattle's downtown skyline is shown rising behind the new waterfront facility.



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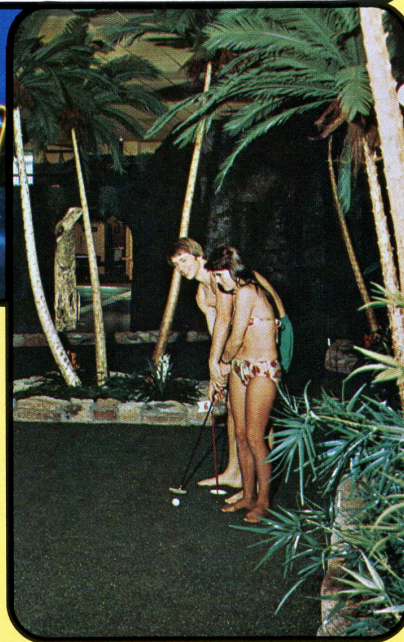


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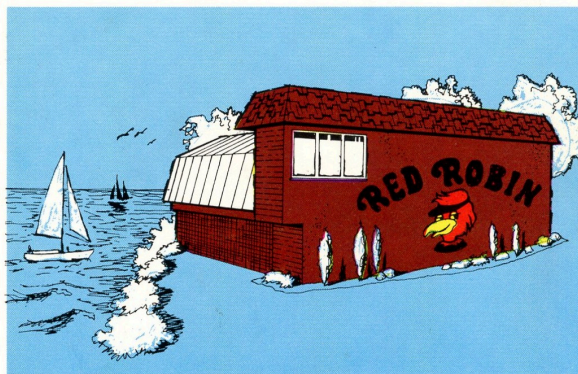
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Saturday noon, the sight-seeing weary Spiffys gustily "chowed-down" on Seattle's



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greatest burgers, (available in 28 outrageous varieties) toasted the spectacular Portage Bay view with 19 oz. pitchers full of their favorite cocktails and vowed a return trip to the delightful **Red Robin**.

Music! Excitement! Performing waiters! Planked feasts fit for a King & Queen (with enough for the entire court!) served by brightly costumed wait-persons in an authentic 1890's decor, were but part of the fantastic Saturday evening the Spiffys enjoyed at Seattle's "fun-est" restaurant **The Great American Food & Beverage Co. Conglomeration**. The Spiffys so enjoyed



themselves that the next A.M. they giraffed it back to the **Great American** for the All-You-Can-Eat Sunday Brunch, where a stupendous array of mouth-watering dishes, fresh fruits and baked-on-the-premises super-colossal pastries awaited their pleasure.

Appetites aroused by the brisk breeze off the Sound they giraffed it to the hottest new spot in town! Sure an begorrah! They now found themselves at **Lion O'Reilly's and B.J. Monkeyshines'** old fashion' bar & grill where they supped on giant Maine lobster and

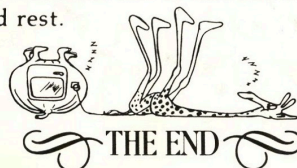


THE GREAT AMERICAN FOOD & BEVERAGE CO. CONGLOMERATION

gaffed a most superior bottle of Dom Ruinart champagne (1969). Rich Irish coffees completed a perfect evening.

Back at the hotel, a tired but happy Mrs. Spiffy was heard to murmur, "This has been the most wonderful weekend of my life."

A few blocks away a very tired golden giraffe stretched and settled down for a much needed rest.



LION O'REILLY'S & B.J. MONKEYSHINES' OLD FASHION' BAR & GRILL