

24th Infantry Division Association

PRESIDENT'S MESSAGE

Phyl and I are thrilled at being able to welcome you to this gathering of the loyal and faithful.

May our hours together be happy ones.

May we depart at convention's end, refreshed by the renewal of the warmth wonderfully preserved in old friendships and the discovery of delightfully new friendships made possible by our being together during these precious few hours.

And a word on "being together." We beg of you and of your lady not to sit back and wait for someone, anyone, to come forward to you. Please, we ask of you, be the one to step forward to him and to his lady, and make yourself known. Please don't wait for "something to happen;" make it happen. You'll be the happier for it.

Reunion. Why do they come? For sentiment mostly. The serious issues of the day are only lightly touched. Rather they come for the uplift -- to relive certain days of ordeal -- and glory. They're there to see and meet those with whom they share a common bond.

Please don't hesitate to come forward, to "get involved" with the others. You'll be glad you did.

And once more,

Welcome to the 24th!

Dick & Phyllis

RICHARD AND PHYLLIS WATSON

PROGRAM

CROWNE PLAZA HOTEL, LOS ANGELES

August 14 - 17, 1986

<u>Date</u>	<u>Activity</u>	<u>Time</u>
Thurs., Aug. 14	Registration for early arrivals Hospitality Room open all day and evening Meals -- on your own and at your pleasure	9:00 a.m. - 4:00 p.m. 9:00 a.m. - midnight --
Fri., Aug. 15	Registration Hospitality Room Lunch -- at your pleasure Sit-down Dinner The Hospitality Room must close down at 4:00 to allow the house to set up for the Dinner Tours to wherever may be individually and privately arranged by you. It appears that there are too many tours going in too many directions to attempt to respond to the wishes of the membership by arranging an Association- sponsored event.	9:00 a.m. - 4:00 p.m. 9:00 a.m. - 4:00 p.m. -- 6:00 p.m. - midnight Anytime during the day. Most tours include your pickup at the hotel's front door.
Sat., Aug. 16	Registration Hospitality Room Annual Business Meeting Lunch -- on your own Cocktail Hour, Memorial Service, Banquet and More Socializing Again the Hospitality Room will have to close down at 4:00 to allow the house to set up for the evening Banquet. Sorry 'bout that!	9:00 a.m. - noon 9:00 a.m. - 4:00 p.m. 10:00 a.m. - 11:00 a.m. -- 6:00 p.m. - midnight
Sun., Aug. 17	Continental Breakfast Alohas	8:00 a.m.

CONVENTION CHAIRMAN'S MESSAGE

Inhale once again the rose-pink vapors of sentimentalism -- for this is the weekend when the military fraternal season reaches its zenith.

Our own General Fred Zierath said it all so well a few conventions ago when he spoke: "There is no more select fraternity in the world than that of men who have faced death together on the battlefield -- there are no friendships more cherished or lasting."

With Fred's words, not one of us here assembled will quarrel.

The success of this gathering, our 39th, depends on you.

Division reunions are where old soldiers never really die. It is where the arms yield to the toga and laurels to eloquence. It is where the ability to retell the battle is much more important than the wartime objective of surviving it.

Please do your utmost to extend yourself, come forward to greet each of the others who have taken the time, and spent the money, to come, like you, to LAX.

Recount your share of the stories which, unlike some of the tellers themselves, never seem to fade.

As our President has beseeched us, "Get involved!"

Please don't leave us until you and your lady have met everyone else in this gathering.

Aloha!

Bob + Roberta

ROBERT and ROBERTA ENDER

LOS ANGELES

A GUIDE TO THE NEIGHBORHOODS

Where to eat, shop, sightsee, drive, and even walk

The complicated layout of Los Angeles becomes simpler once you begin to explore the city's different neighborhoods. And the most enjoyable reason for setting out in one direction or another is to find good places to eat and great shops for browsing. Here is a selective guide to neighborhood restaurants and shopping areas where you can join Angelinos pursuing two of their favorite pastimes.

Century City

At midday, the restaurants of Century City are filled with the lawyers, movie executives and bankers who occupy the area's modern high rises. In the evening, these same places attract theatergoers before and after shows at the Shubert Theatre and the Plitt cinemas.

Harry's Bar and American Grill, (2020 Ave. of the Stars, telephone 277-2333; \$30 for two at lunch, \$55 at dinner) is a paneled reproduction of Harry's Bar in Florence. The food is quite good, especially the *carpaccio*, grilled fish, fresh pastas and a wonderful salad combining endive, prawns and mozzarella.

The Century Plaza Hotel houses **Yamato** (2025 Ave. of the Stars, 277-1840; \$40 for two at dinner), where you'll find a sushi bar, tatami rooms and traditional seating. Chicken, steaks and vegetables are skillfully cooked on teppans by knife-wielding chefs.

You can also order crisp tempura, teriyaki steak and tender Kobe beef.

One of the most elegant restaurants in Century City is **La Chaumière** (in the new tower of the Century Plaza Hotel, 551-3360; \$80). There is a private elevator to the penthouse of the building, where you can have a before-dinner drink in the lounge. The European menu includes a creamy cold avocado soup with crab leg, grilled swordfish seasoned with ginger, and excellent veal dishes.

The newest addition to the dining scene here is **Hy's** (10131 Constellation Blvd., 553-6000; \$90), which has a palatial neo-Mediterranean look. Steaks and fresh fish are the main attractions—all grilled over kiawe (mesquite) charcoal imported from

Hawaii—with lots of traditional accompaniments (sauteed mushrooms, Caesar salad and stuffed potatoes). A dessert menu lists house specialties prepared tableside; the best of them are bananas Foster.

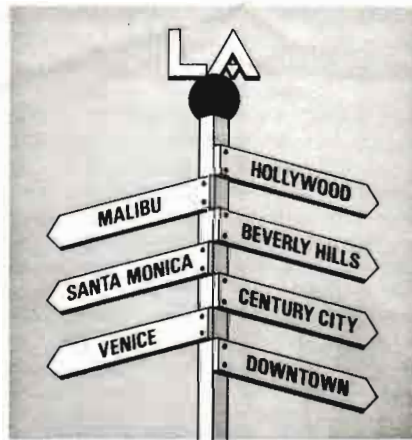
The Century City Shopping Center (at Santa Monica Boulevard and Avenue of the Stars) is an open-air mall that houses the Broadway and Bullock's department stores. For years it was considered to be the best shopping complex on the West Side. But when the enormous Beverly Center and Westside Pavilion malls opened, Century City suffered in face of the new competition. Recently it has undergone a major renovation that included the addition of quite a few high-quality shops.

At **In Gear**, you'll find high-tech inventions such as a streamlined flashlight and a camera that fits into the palm of your hand. The **Pottery Barn** stocks an enormous array of kitchen gadgets and contemporary housewares. At **Glitz**, there are lots of amusing earrings, necklaces and bracelets by American designers, in everything from polished brass to colored rhinestones.

Godiva has chocolate truffles that are almost as pretty as their gold boxes, and **See's Candies**, a West Coast classic, is the place for chocolate-covered caramels, walnut clusters and English toffee. **The Limited** carries reasonably priced contemporary fashions for young women, and at **Ann Taylor** there is sportswear and working women's clothing by foreign and domestic designers.

Beverly Hills and Bel-Air

You'll find some of the city's most elegant dining in Beverly Hills, and certainly some of the best people-watching. Lunchtime brings out the famous faces in such diverse places as the always busy **Nate 'n' Al's Delicatessen** (414 N. Beverly Dr., 274-0101; \$20), which serves corned beef on rye and matzo-ball soup in a coffee-shop setting; the **Bistro Garden** (176 N. Cañon Dr., 550-3900; \$50), where Hollywood wives and other "ladies who lunch" sit on the beautiful patio under parasols and pick at broiled shrimp, apple pancakes and *quesadillas*; the **Polo Lounge** of the Beverly Hills Hotel (9641 Sunset Blvd., 276-2251;





\$40), home to wheelers and dealers who still receive telephone calls at the table as they order a McCarthy salad or eggs Benedict; **La Scala Boutique** (475 N. Beverly Dr., 550-8288; \$30 at lunch), where noon-time crowds wait for seats at one of the few booths and tables and the opportunity to order Leon's chopped salad, cold-meat plates, sandwiches and pastas.

Right next door to the Boutique is the original **La Scala** (9455 Santa Monica Blvd., 275-0579; \$100 at dinner), one of the city's few Italian restaurants that still looks like Italian restaurants used to look—before high-tech fixtures, concrete tables and palm trees became de rigueur. Seated at roomy booths, diners enjoy angel-hair pasta with golden caviar, fettuccine Leon, and Milanese cutlet.

Since its front door is located in an alley, you could walk right by one of Beverly Hills' newest and most popular restaurants without even knowing it. The spacious dining room of **The Grill** (9560 Dayton Way, 276-0615; \$65) is understated yet elegant, with a menu of traditional American chophouse fare.

The **Mandarin** (430 N. Camden Dr., 272-0267; \$55) is the most attractive Chinese restaurant in the city, especially the front room, with its enormous window. It's best to eat here with a small group, so you can sample an assortment of dishes, including Mongolian lamb, squab and lettuce, and Szechuan prawns.

Jimmy's (201 Moreno Dr., 879-2394; \$85) is the place to see and be seen. When a couple enters the formal dining room, all eyes look up. From the large continental menu, the well-heeled crowd chooses as a first course either seafood salad or onion soup topped with a crusty puff of melted cheese.

One of the first local restaurants to have an oak-burning pizza oven was **Prego** (362 N. Camden Dr., 277-7346; \$50), the L.A. version of the enormously popular San Francisco trattoria. The pizzas are, in fact, terrific; so are the fresh pastas, mesquite-grilled meats and the *gelato*. Best of all, the price is right.

The **Ginger Man** (369 N. Bedford Dr., 273-7585; \$35), owned by Carroll O'Connor and Patrick O'Neal, is a New York-style restaurant-bar serving huge hamburgers, meal-size salads and veal chops. During happy hour, the bar is usually packed. **Il Giardino** (9235 W. Third St., 275-5444; \$100-\$125) is a small, unpretentious enclosed patio where diners savor what is probably the most authentic Italian cooking in the city.

Nearby **Bel-Air** is the home of two noteworthy restaurants and one excellent

hotel dining room. **Adriano's Ristorante** (2930 Beverly Glen Circle, 475-9807; \$90) is a hit with residents of this exclusive neighborhood. Risotto with wild mushrooms or sausage, gnocchi, *calmaretti fritti* (small, deep-fried squid) and wonderful minestrone are served at pale-gray banquettes surrounded by salmon-colored walls and soft lights. There's also a pretty enclosed patio where thousands of tiny lights sparkle at night.

For a pleasant Sunday brunch, try **Café Four Oaks** (2181 N. Beverly Glen,

also dozens of boutiques for fine men's and women's clothing.

Men won't want to miss Jerry Magnin (323 N. Rodeo Dr., 273-5910), whose main store is full of the latest designs and whose adjoining Polo shop stocks the full line of Ralph Lauren's preppy clothing. Mr. Guy (369 N. Rodeo Dr., 275-4143) carries exquisite ready-to-wear sportswear and dress clothes—especially finely tailored suits, tuxedos, slacks and silk shirts. Bijan (420 N. Rodeo Dr., 273-6544) might be the most beautiful store on the block, but it's also the most expensive. Where else can you buy \$600 shirts, \$800 shoes and \$11,000 fur coats—by appointment only?

For women, there's Lina Lee (459 N. Rodeo Dr., 275-2926), with a terrific assortment of the latest in sophisticated sportswear and evening clothes. Theodore (453 N. Rodeo Dr., 276-9691) has lots of casual clothes designed by the store's owner, Norma Fink, as well as sportswear by European names. And if you need a dress for a gala occasion, stop in at Saint Laurent Rive Gauche (338 N. Rodeo Dr., 275-4571) or at Giorgio (273 N. Rodeo Dr., 205-2400), a quasi-historic place that is said to have been the inspiration for Judith Krantz's *Scorpions*.

A relatively new addition to the street is the **Rodeo Collection**, a partly subterranean, partly courtyard marble-and-glass shopping complex with an impressive list of international tenants, including Gianni Versace, Fendi and Sonia Rykiel. Even newer are the **Torie Steele** boutiques across the street, with more European greats, such as Valentino and Dior.

But Rodeo Drive isn't the only street in Beverly Hills with top-of-the-line shopping. On **Wilshire Boulevard**, there are the great department stores: Neiman-Marcus, I. Magnin, Saks Fifth Avenue and Bonwit Teller. Scattered about on the surrounding streets you find equally impressive stores. Don't miss **Camp Beverly Hills** (9640 Little Santa Monica Blvd., 274-8317), a cotton-candy-pink shop that sells inexpensive fun clothes—army fatigues, Hawaiian-print shirts and flowered high-top tennis shoes. Walking into the **Banana Republic** (9669 Santa Monica Blvd., 858-7900) is like taking a trip on the Jungle Cruise ride at Disneyland. Nets and stuffed animals hang all about, and boulders and crates display safari clothing.

Alan Austin (9533 Brighton Way, 275-1162) is for women who favor well-tailored classic clothes made of fine wools, silks and leathers. The prices are high, but so is the quality. If you're shopping for a gift for the man who has everything, try

“What
America is,
California is,
with accents,
in italics.”

Carey McWilliams

1946

474-9317; \$40 at brunch, \$75 at dinner). It's in a big old yellow house nestled right in the canyon. On warm evenings and on Sunday, you can sit on one of the three patios and enjoy pasta dishes, fluffy cheese soufflés, and poached whitefish with a red-pepper sauce.

When Caroline Hunt Schoellkopf bought the **Bel-Air Hotel**, the dining room was completely overhauled. What was once a comfortable but drab room is now paneled in light wood, hung with tasteful contemporary art, and accented by huge floral arrangements. The food (\$85 at dinner) is equally appealing, and since Wolfgang Puck acted as culinary consultant, there is a touch of nouvelle California on the otherwise French menu. Appetizers might include West Coast oysters with red-wine vinegar and chives; for an entree, choose fresh buckwheat linguine with caviar or roast Peking duck.

Certainly Beverly Hills' main attraction is shopping, and within the Golden Triangle (formed by Wilshire Boulevard, Santa Monica Boulevard and Cañon Drive), you'll find many of the world's finest and priciest shops. Of course, **Rodeo Drive** is the most famous street. Here are all the great names in jewelry (Cartier, Fred and Van Cleef & Arpel), leather (Gucci, Hermès, Louis Vuitton and Fendi) and beauty care (Georgette Klinger, Elizabeth Arden and Vidal Sassoon). There are





Abercrombie & Fitch (9424 Wilshire Blvd., 858-0500) or the Price of His Toys (9559 Santa Monica Blvd., 274-9955). The first is the West Coast version of the New York classic, where you can find anything from wooden duck decoys to picnic baskets; the second is for "big kids" who like such things as robots that serve drinks, or remote-control model airplanes. Other stores that are recommended for gifts are Geary's (351 N. Beverly Dr., 272-9334), which has an extensive assortment of china, crystal and silver, and Tiffany & Company (9502 Wilshire Blvd., 273-8880), known for beautiful sterling-silver pieces, china, and jewelry designed by Paloma Picasso and Elsa Peretti.

West Hollywood

Bounded by the money of Beverly Hills on the west, the glitz of the Sunset Strip on the north, the old-world tradition of Fairfax Avenue on the east and recently reborn Third Street on the south, West Hollywood is an unusual community: chic and trendsetting, yet at the same time dated, almost set in amber.

There is no better example of this melding of old and new than the stretch of La Cienega Boulevard known as Restaurant Row. Here are L.A.'s two premier French restaurants (both emphasizing classic cuisine—without even a hint of nouvelle California) and two of the newest and most innovative dining spots. Opened in 1974, L'Ermitage (730 N. La Cienega Blvd., 652-5840; \$100) is L.A.'s pioneer French restaurant, and it continues to serve superb classic French cooking in an understated, comfortable setting. Begin with the sea-urchin-and-ginger soup and proceed to roast saddle of lamb with mushrooms and young vegetables or salmon with basil butter. Farther along La Cienega, L'Orangerie (No. 903, 652-9770; \$100) is built around a courtyard garden, with a new sliding skylight. The high ceilings, sparkling chandeliers, mirrors and floral bouquets (all designed by Valerian Rybar) remind you of a French estate. The list of daily specials is usually longer than the menu, including veal medallions with three mustards, fresh seafood, and steamed chicken in shallot butter. Desserts are spectacular, particularly the crème brûlée with raspberries.

The first of two recent additions to Restaurant Row is 385 North (385 N. La Cienega Blvd., 657-3850; \$70), a gargantuan pink structure with a winding ramp to the entrance. Chef Roy Yamaguchi's Franco-Japanese-California cuisine includes such interesting appetizers as sea-

food gyoze (small fritters filled with chopped shrimp, scallops and lobster). Most of the entrees are mesquite-grilled, among them superb lamb and swordfish. Down the street at Bistango (No. 133, 652-7788; \$60-\$75), you'll find a large bar area where attractive young singles gather, and a big dining room and patio decorated in soft colors.

Melrose Avenue, the street where national trends begin, also has a small restaurant enclave reflecting the latest developments in food. Trumps (8764 Melrose Ave., 855-1480; \$80 and up) was the first restaurant to take on what has become the typical California dining decor: white walls, modern art that changes frequently, and concrete slabs for tables. In addition to entrees grilled over mesquite, there are delicious pastas, salads and crisp duck. Trumps is also popular for afternoon tea (\$10), which comes with finger sandwiches, scones and rich pastries.

Across the street from Trumps is Morton's (8800 Melrose Ave., 276-5205; \$70), in a pink building with large palms out front. Inside there is one rather stark dining room, with a busy bar running its length. The waiters (aspiring actors and models) serve the clientele (established actors and models) straightforward fare: grilled marinated lamb or chicken, caramel-and-walnut tortes, and great hot-fudge sundaes. Newer on Melrose is Le Chardonnay (No. 8284, 655-8880; \$75-\$90). With its beautiful carved-wood detailing and open rotisserie, it has the feel of a turn-of-the-century French brasserie.

Farther east on Melrose, where things pick up more of a New Wave look and flavor, you'll find L.A.'s most popular Thai restaurant, Tommy Tang's (No. 7473, 651-1811; \$30), in a Tudor-style building with a pink neon sign. Inside there's a busy bar, and a large patio for alfresco dining. Try the beef and chicken satay with peanut sauce, the coconut soup and the barbecued chicken. A few doors down is Chianti Cucina (No. 7383, 653-8333; \$40-\$50), which—as the name says—is actually the kitchen of the long-standing Chianti restaurant next door. The place is small, but if you're lucky enough to reserve a table, you will enjoy superb pasta and excellent veal, fish and chicken entrees. Still farther along Melrose is Le St. Germain (No. 5955, 467-1108; \$85), one of the city's first true French restaurants. It is a pretty, intimate place, with peach walls and floral still lifes. Daily specials might include a mushroom *feuilleté* with bordelaise sauce, salmon with sorrel, or crayfish mousse.

On famous Sunset Strip, you'll find

Spago (8795 W. Sunset Blvd., 652-4025; \$60-\$80), which, since its opening in 1982, has been so popular that a table here is the most difficult reservation in town. Out of the wood-burning ovens come pizzas with all sorts of toppings, as well as baked whole fish served with red-onion butter, and squab marinated in sweet German wine.

Farther along the Strip is Scandia (9040 Sunset Blvd., 278-3555; \$80), an L.A. institution that opened in 1946. Outside, the restaurant looks like a Swiss chalet; inside, there is the high-ceilinged main dining area with large booths, an airy garden terrace and the paneled Danish Room. Although continental items appear on the long menu, the Scandinavian dishes are the best: smoked salmon, gravlax, shrimp in dill, herring, smoked eel and *biff Lindstrom* (chopped beef with beets, capers and onions).

Another long-standing favorite is Chasen's (9039 Beverly Blvd., 271-2168; \$90), a Fifties-style Old Hollywood watering hole that experienced a resurgence in popularity when one of its regulars, Ronald Reagan, was elected President. The traditional decor (large booths and wood paneling) befits the traditional fare that includes grilled beef, broiled seafood, and—the most popular dish of all—chili.

The Ivy (113 N. Robertson Blvd., 274-8303; \$50 at lunch, \$80 at dinner) is a welcome respite from the high-tech or ultra-California-casual restaurants that surround it. It has an easy country feeling, and on warm afternoons, the patio is a favored lunch spot. Since the restaurant was expanded and the hours were extended to include dinner, the place has been packed every night. The menu is rather eclectic, but there's a definite emphasis on regional American cuisine: warm *anadama* bread, lime chicken, hearty chili, blackened redfish and fish grilled over mesquite. Be sure to sample the desserts—*tarte Tatin* and chocolate torte—which are prepared by Richard Irving, the city's master pastry chef.

The two main shopping areas in West Hollywood are Sunset Plaza and Melrose Avenue. Sunset Plaza is a cluster of charming Neoclassical-style stores built in the Thirties, where you'll find luxury-food shops like Pasta Etc. and Le Petit Four. There are also fashionable women's boutiques, including Marion Wagner for evening and sportswear; Eleanor Keeshan, which sells everything from lingerie to sequined gowns; Holly's Harp, where matte-jersey skirts, tops, gowns and pants can be mixed and matched.

Probably more than any other single





part of Los Angeles, West Hollywood's Melrose Avenue reflects the latest developments in fashion. The eastern end of this three-mile stretch is more experimental and punk, while the western end is ultra-chic. Among the most favored boutiques: Parachute, for men's and women's clothing with a rather New Wave look (big shouldered clothes with geometric lines); Fred Segal, which is almost a mini-shopping center consisting of different small boutiques for men's and women's sportswear, shoes, luggage and candy; Cowboys and Poodles, for never-been-worn Fifties clothing, including white bucks, pedal pushers and poodle skirts; Regine, the U.S. branch of the English boutique where Princess Di shops, for European clothes by designers like Gianni Versace, Genny and Krizia.

Long bypassed in favor of Melrose Avenue, nearby Third Street is now coming into its own. Especially noteworthy is the Freehand Gallery (8413 W. Third St., 655-2607), with an unusual selection of one-of-a-kind jewelry, ceramics and clothing made by American artisans. Farther down Third Street, at the corner of Fairfax Avenue, is Farmers Market, a delightful

maze of more than 150 stalls that sell everything from food to hardware.

At the corner of La Cienega Boulevard and Beverly Boulevard is the Beverly Center, an enormous shopping mall with tubular escalators (like those at the Beaubourg Center in Paris) and pink and purple stripes decorating the outside. Here you find shops, fast-food stalls, a large deli, a cluster of movie theaters and the Irvine Ranch Market (for an exceptional selection of produce and gourmet foodstuffs).

Robertson Boulevard, often called Decorators' Row, is lined with furniture, antique, fabric and accessory showrooms. Although most of these places are open "to the trade only," some of them will allow you to browse and might let you buy at a slightly higher price than the decorators pay. The same goes for the showrooms in the blue glass-walled Pacific Design Center, at San Vicente Boulevard and Melrose Avenue.

Downtown: Little Tokyo, Chinatown, Olvera Street

Since Chinatown and Little Tokyo are set within downtown Los Angeles, it's no surprise that the city center is full of restau-

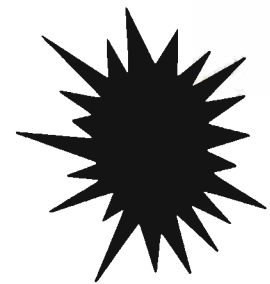
rants serving outstanding and authentic Chinese and Japanese cooking. In Chinatown, for example, there are at least four exceptional restaurants. Mon Kee (679 N. Spring St., 628-6717; \$35 and up) is known for its seafood, which you can see swimming in huge tanks. The place is always crowded, and what it lacks in atmosphere (basic linoleum and vinyl), it more than makes up for in taste. Among the specialties are juicy whole shrimp coated with salt, and stir-fried rock cod in a sweet-and-sour sauce.

Foo Chow (949 N. Hill St., 485-1294; \$40) claims to serve the only Foo Chow-style food in the country, but unless you read Chinese, ask the waiter to bring you a selection of those dishes: deep-fried oysters in a thin oyster sauce, fried crab with a spicy bean sauce, braised sea bass with red-wine sauce, and clams in a garlicky brown sauce. Less daring diners stick with Szechuan, Peking and Cantonese selections—explained in English.

If you like your food spicy, try Hunan (980 N. Broadway, 626-5050; \$40) for great Chinese cabbage, *kung pao* chicken and meatballs. Probably the most popular of all, however, is Miriwa (750 N. Hill St.,

WILLIAM J. VERBECK BOWL AWARDEES

- 1966 - Kerwood Ross
- 1969 - Edmund F. Henry
- 1970 - James M. O'Donnell
- 1971 - Thomas H. Compere
- 1972 - Joseph I. Peyton
- * 1973 - Victor Backer
- 1974 - Maj.Gen. Aubrey S. Newman
- * 1975 - Robert J. Duff
- 1976 - Maj.Gen. Frederick A. Irving
- * 1977 - Samuel Y. Gilner
- * 1978 - Gerald R. Stevenson
- 1979 - William Sanderson
- 1980 - Clifford G. Hanlin
- 1981 - Howard R. Lumsden
- 1982 - Paul A. Harris
- 1983 - Lt.Gen. Donald E. Rosenblum
- 1984 - Hubert Lowry
- 1985 - John E. Klump
- 1986 - ? ? ?



* Deceased



687-3088; \$35 at dinner), for dim-sum lunches of tea cakes and other finger foods that are wheeled by your table on small carts. At dinnertime, sample the sizzling platters—hot iron trays brought to the table for dramatic preparations of tasty beef, chicken and seafood.

The local sushi craze began in Little Tokyo, quite possibly at the sushi bar of Horikawa (111 S. San Pedro St., 680-9355; \$50). But those who know about Yasuo Horikawa's stellar reputation in Japan, where he owns more than a dozen restaurants, choose to have dinner in the large formal dining room and order dishes like *iso yaki* (a mound of rice baked with a large clam, served with lobster meat, grilled salmon, poached whitefish, scallops and a large king crab leg). At the New Otani Hotel, there is A Thousand Cranes (120 S. Los Angeles St., 629-1200; \$60), where you'll find three elegant rooms, each devoted to a different type of Japanese cuisine: sushi, tempura and grilled specialties and *shabu shabu*.

The recently opened Stepps (350 Hope St., 626-0900; \$40) has answered the cries of theatergoers who have complained for years that there is no place to

eat close to the Music Center. The large dining room, done in tones of copper, has the kitchen as its centerpiece. The enormous menu lists just about every current eating cliché (grilled ginger chicken to pasta dishes and Cajun meat loaf), as well as standards like grilled steak and fish. There are also 21 different kinds of beer.

Surprisingly, it wasn't until a few years ago that excellent formal restaurants arrived downtown. Of them, one of the newest is Seventh Street Bistro (815 W. Seventh St., 627-1242; \$80-\$100) in the Fine Arts Building, an Italian Romanesque landmark built in 1927. This narrow pastel-colored room is a lovely setting in which to enjoy lobster *à l'américaine*, cassoulet, or an imaginative salad of sautéed prawns, green and white fettuccine, basil and sun-dried tomatoes.

Like almost any other city center, downtown Los Angeles is home to numerous local institutions. There's the Pacific Dining Car (1310 W. Sixth St., 483-6000; \$70), a traditional steak house with a clubby atmosphere, complete with wood paneling, oversize chairs and white-aproned waiters. The Original Pantry (877 S. Figueroa St., 972-9279; \$10-\$20) has been

around for more than 60 years, with its no-nonsense waitresses serving large portions of simple food 24 hours a day, every day of the year. People come for the charbroiled steaks, macaroni and cheese, and eggs and bacon.

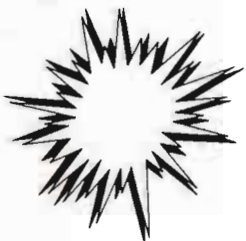
Vickman's (1228 E. Eighth St., 622-3852; \$12-\$20) is another old-timer, serving hearty fare in a cafeteria-style setup. Workers from the nearby produce market rave about the roast beef, stuffed chops, hot soups and freshly baked breads, pies and pastries. And legend has it that the French-dip sandwich was invented at Philippe's Original Sandwich Shop (1001 N. Alameda St., 628-3781; \$8), and it is still served at Philippe's linoleum-topped tables set on sawdust-covered floors. Regulars know to ask for their sandwiches double-dipped.

Garment and jewelry-district workers have lunch at Downtown L.A. The Café (418 E. First St., 680-0445; \$15). Here salads, quiches, sandwiches, pastas and cappuccinos are served in a high-tech setting of gray walls, red metal chairs and a bare cement floor.

Because of its relatively recent rebirth, downtown doesn't have a very ac-

PREVIOUS CONVENTION SITES:

1948 Baltimore I
 1949 New York City I
 1950 Chicago I
 1951 Detroit
 1952 Columbus
 1953 St. Louis I
 1954 Washington
 1954 San Francisco
 1955 Garmisch
 1955 New York City II
 1956 New York City III
 1957 Chicago II
 1958 Chicago III
 1959 Philadelphia
 1960 Atlantic City
 1961 Louisville I
 1962 Chicago IV
 1963 Louisville II
 1964 Boston
 1965 Hawaii
 1966 Myrtle Beach I
 1967 Chicago V
 1968 Myrtle Beach II
 1969 St. Louis II
 1970 Nassau
 1971 Louisville III
 1972 Chicago VI
 1973 West Point
 1974 Clearwater
 1975 Peoria
 1976 Savannah I
 1977 Norfolk
 1978 Savannah II
 1979 Lexington
 1980 Pittsburgh
 1980 Irvine, Cal.
 1981 St. Louis III
 1982 Baltimore II
 1983 Savannah III
 1984 Cincinnati
 1985 Louisville IV
 1986 Los Angeles





tive nightlife. But the artists who have moved into the once-empty warehouses and lofts spend their free time at **Gorky's Café** (536 E. Eighth St., 627-4060; \$15-\$20), which is open 24 hours on Thursday, Friday and Saturday. The menu appropriately describes the place as a "Russian avant-garde café with working-class people's prices." Piroshki, Polish sausages with sauerkraut, and blintzes—along with some salads, sandwiches and omelets—are served at long Formica tables under industrial lighting.

On weekdays, downtown shopping malls are thronged by business people and visitors. **Arco Plaza** (at Fifth and Flower Sts.), with its seven acres of subterranean shopping and dining, is one of the largest underground shopping centers in the country. A glass stairway connects the different levels where most of the stores carry moderately priced merchandise ranging from menswear to framed posters. **Broadway Plaza** (700 W. Seventh St.) is entered through a high skylit atrium with a central tiled pool. Inside are more than 30 specialty shops and a Broadway department store.

On the 900 block of North Broadway in Chinatown, buildings are done up in romanticized Chinese designs with huge curving rooflines and gold paint. Here the merchandise runs the gamut—plastic souvenirs to fine jade and ivory jewelry.

For Japanese goods, visit **Weller Court** (at Weller and Second Sts.), where the major tenant is Matsuzakaya, a branch of Japan's oldest and largest department store, or the **Japanese Village Plaza Mall** (First St. and Central Ave.), a beautiful white-stucco complex that has stone paths and ponds running by its stores.

Brick-paved **Olvera Street** is lined with shops and stalls selling Mexican handicrafts and confections. Choices range from hand-dipped candies, embroidered dresses and pottery to *churros* (Mexican doughnuts) and fresh mangoes.

Los Angeles has been a major center for the garment industry since the 1930s, and jobbers and discount stores selling clothing at bargain prices edge **Los Angeles Street** from Seventh Street to Washington Boulevard. If you don't want to run yourself ragged going in and out of blocks of shops, simply make one stop at the **Cooper Building** (860 S. Los Angeles St., 622-1139). Here you'll find a wide assortment of discount shops, including the **Fantastic Sportswear** (second floor, 627-4536), where the savings are great on current fashions by Norma Kamali, Leon Max and Anne Klein, and the **Linen Room** (fourth floor, 622-3320), which dis-

counts prices by 20 to 65 percent on name-brand sheets, place mats, towels and bath accessories.

The Los Angeles jewelry trade is headquartered in the **International Jewelry Center** (Sixth and Hill Sts.). Here small shops sell fine jewelry for 20 to 50 percent below retail prices.

Gourmands will be fascinated by the **Grand Central Public Market** (317 S. Broadway; 624-2378). Under one roof covering almost an entire city block, there's a frenzied atmosphere amid stalls stocked with all types of food—fruits, vegetables, meat, seafood, poultry and delicatessen items. The market is open 9 to 6 Monday through Saturday, but the crowds can be unbearable on the weekend.

Malibu and Pacific Palisades

Malibu is basically a 27-mile stretch of narrow shoreline without a town center. The community's restaurants are in pockets scattered among the expensive beachfront homes.

Across the street from the Colony, the area's most exclusive strip of beach houses, you'll find the **Malibu Country Mart**, a small outdoor shopping complex that houses **La Scala Malibu** (3835 Cross Creek Rd., 456-1979; \$40). On any given night you're sure to spot at least a couple of the area's famous residents dining on mixed salads, pasta and chicken Marsala, surrounded by the hundreds of bottles of wine that fill every nook and cranny.

The most alluring choice for a Sunday brunch is **Beaurivage** (26025 Pacific Coast Highway, 456-5735; \$30), which has the feel of a French country inn. Dishes are listed on a blackboard and are usually more inventive than typical brunch fare. A favorite is poached pear filled with fresh scallops and shrimp in a tarragon sauce. Tables on the patio are especially pleasant.

A few miles down the coast at Pacific Palisades is the city's most popular seafood restaurant, **Gladstone's 4 Fish** (17300 W. Pacific Coast Highway, 454-3474; \$34), perched above the ocean. The menu is enormous, and there's usually some kind of all-you-can-eat shrimp or oyster special. If it's warm out, ask for a table on the deck; otherwise wait for a window seat in the rustic nautical dining room. Even if you have a reservation, plan to wait at least a half-hour over a fresh fruit daiquiri at the packed bar.

During the summer, the **Yellow House** (147 W. Channel Rd., 459-4401; \$10 at breakfast) is a popular early-morning stop for people on their way to the beach. At the edge of Pacific Palisades, in

Santa Monica, this is a place that seems caught in a Sixties time warp, with potted plants hanging here and there. But the omelets and French toast are fabulous.

Because Malibu and Pacific Palisades are residential neighborhoods where people live rather reclusively by the beach, neither area is a shopper's paradise. However, if you spend a day in Malibu and want to pick up a gift or souvenir to remember it by, stop at the **Tidepool Gallery** (22762 Pacific Coast Highway, 456-2551), an emporium of only those things that relate to the sea.

Santa Monica, Venice and Marina del Rey

Santa Monica was once a quiet beach town, but during the last decade it has become quite lively, especially on rejuvenated Main Street, where restaurants and specialty shops have filled once-empty Victorian structures.

As the name suggests, at **Scratch** (3105 Main St., 392-9697; \$50) the chef starts at the beginning. The changing menu focuses on California cuisine, which might mean simple red-lentil soup and grilled chicken, or provocative warm chicken salad with jalapeño peppers.

Farther along Main Street, there's **Chinois on Main** (No. 2709, 392-9025; \$75-\$100), serving Wolfgang Puck's interpretation of Oriental food, which is actually an amalgamation of Chinese, French and California cuisines. What's more, the surroundings are as dazzlingly eclectic and fun as the food.

If you want to dine in a more subdued environment, visit **Camelions** (246 26th St., 395-0746; \$70), situated in a John Byers house with courtyards, balconies and an enchanting garden patio. The city of Santa Monica designated the 1923 house a historical landmark, and Camelion's owner, Marsha Sands, formerly a Nantucket innkeeper, gave it the feeling of a small country inn. Sands also brought along her Nantucket chef, Elka Gilmore, who has adapted her East Coast specialties to California cooking trends: soft-shell crabs in a warm salad with corn, lamb's lettuce and radicchio; grilled lotte with a fennel-and-chive sauce, and lamb with grilled scallions and shiitake mushrooms.

The **Maryland Crab House** (2424 W. Pico Blvd., 450-5555; \$40) is a family-run seafood restaurant, friendly and casual. Here you can have hot, spicy hard-shell crabs from Eastern waters.

Cutter's (2425 Colorado Ave., 453-3588; \$35) is a massive California Brasserie with an enormous bar and open tiled kitchen. On the menu you find all the



latest dishes—everything from pizzas, pastas and quiches to baby vegetables, and fish grilled over kiawe charcoal. The bar is also the prime Santa Monica spot for singles.

The **West Beach Café** (60 N. Venice Blvd., 823-5396; \$70-\$85) captures the essence of Venice beach life: it's casual yet chic, attracts an arty crowd and serves the most inventive California dishes. There's a large selection of beers, Cognacs and wines by the glass, and after 10:30 PM you can order gourmet pizzas and rich desserts at the bar.

Another immensely popular Venice restaurant is **72 Market St.** (72 Market St., 392-8720; \$70-\$90), an "Haute American" place owned by various well-known people, including Tony Bill, Liza Minnelli, and Dudley Moore, who can often be found playing the piano in the back of the room. The decor might be California chic, but the food is strictly down-home hearty.

Just south of Venice, in Marina del Rey, there are harborside restaurants like **Fiasco** (4451 Admiralty Way, 823-6395; \$40) and the **Warehouse** (4499 Admiralty Way, 823-5451; \$40). Both serve moderately priced seafood dinners in typical marina settings—woodsy exteriors and, inside, ropes and other nautical touches.

Of course, Marina del Rey is known as much for its singles scene as it is for its hard-to-get boat slips. There's no better place to see blonde beach bunnies giving their phone numbers to men with shirts unbuttoned down to their waists than **T.G.I. Fridays** (13470 Maxella Ave., 822-9052; \$25). The bar, of course, takes up most of the space, but there is a giant menu listing dozens of hamburgers, ice cream drinks, salads and dinner entrees.

The majority of Los Angeles' hotels are large high-rise structures with hundreds of rooms, but not so the **Shangri-la Hotel** (1301 Ocean Ave., 394-2791) in Santa Monica. Recently restored, this 55-room Art Deco hotel, popular among rock stars and other young trendsetters (or followers), is part of the landscape. Most of the rooms have ocean views, and they're done in shades of pink and mauve, with shell lamps and frosted mirrors. Double-room rates range from \$75 for a studio facing the street to \$275 for the penthouse.

Main Street in Santa Monica is lined with art galleries and gift shops, but the best boutiques and food stores are on **Montana Avenue**, which was once just a sleepy neighborhood street. **Weathervane for Men** (1132 Montana Ave., 395-0397) carries moderately priced sportswear by Cacharel, Ralph Lauren, Henry Grethel

and Calvin Klein. **Lisa Norman Lingerie** (No. 1134, 451-2026) sells some of the most beautiful and sexy bras, panties, gowns, robes and camisoles you'll find anywhere. **Montana Mercantile** (No. 1324, 451-1418) not only is one of the best cooking schools in Los Angeles, but it also stocks fine foods, herbs, spices and kitchen appliances. At **Le Marmiton** (No. 1327, 393-7716), a French charcuterie and patis-

“L.A. doesn't dress up to go out, but it does dress in one or another version of its costume-party style.”

Christian Millau
1984

serie, you can take out frozen entrees, rich desserts and cold salads. **Weathervane Two** (No. 1209, 393-5344) is the place for women's hand-knit sweaters, cotton dresses and accessories.

Strolling along the beach from Rose Avenue south to the pier in Venice, you will encounter a medley of shops and sidewalk stalls selling art and T-shirts, and stands that rent roller skates. In Marina del Rey, **Fisherman's Village** (13755 Fiji Way, 823-5411) is a collection of more than 20 shops, most of them filled with California souvenirs. Although neither Venice nor the marina is prime shopping turf, both have distinctive personalities, and browsing there is pleasant on a weekend afternoon.

Westwood and Brentwood

By day, Westwood is alive with business people who work in the high rises along Wilshire Boulevard and with students from UCLA. By night, it's a spirited college town, with people strolling up and down the streets or heading to a first-run movie. As you would expect in a youth-oriented neighborhood, most of the restaurants in Westwood Village are inexpensive places that serve salads, sandwiches and pizza.

Alice's Restaurant (1043 Westwood Blvd., 208-3171; \$25) has updated the decor of its dining room with mahogany and marble. The menu lists a wide assortment of omelets, huge salads and pastas.

For some 30 years, **Mario's Italian Restaurant** (1001 Broxton Ave., 208-7077; \$25) has been serving pizza to the hordes of students and moviegoers who roam the village at night. While the pasta, veal and chicken dishes are not exceptional, the pizza is.

A somewhat more sophisticated crowd goes to **Monty's Steakhouse** (1100 Glendon Ave., 208-8787; \$35), perched atop a high rise with a great view of the West Side. Mostly business people inhabit the bar at happy hour, and many stay on for a dinner of steak or ribs.

Even in the carnival atmosphere of the village there is a quiet place with old-world comfort: **Stratton's** (10886 Le Conte Ave., 208-8886; \$30 at lunch, \$45 at dinner), in the old Masonic Lodge building. Here, next to a large fireplace, you can enjoy veal Normandy, stuffed sea bass *dijonaise* or beef Wellington. At lunchtime, ask for a table on the brick patio.

If you like things a little livelier but still want a full-course dinner instead of a salad or sandwich, try the recently opened **Stratton's Grill** (1037 Broxton Ave., 208-0488; \$35). Most of the ground floor of this large two-story restaurant is given over to a busy bar, but around the perimeter of both levels there are private booths for dining on wonderful cream-of-mushroom soup, buttermilk biscuits and various mesquite-grilled entrees.

Outside the hustle-bustle of Westwood Village, closer to Century City, you'll find **Primi** (10543 W. Pico Blvd., 475-9335; \$50 and up), which serves only small, appetizer-size dishes from a nightly list of nearly a hundred.

Nearby Brentwood also caters to a young crowd, especially the area around Barrington Avenue and San Vicente Boulevard, which is packed with apartment buildings and condominiums that attract mostly singles. The majority of residents like to meet at **Angie's** (11700 Wilshire Blvd., 477-1517; \$40), whose California decor (lots of rattan, potted plants, white stucco walls and—of course—mirrors) fits the crowd. The bar is moderately busy at happy hour and packed after 10 PM. On the menu is an eclectic assortment of salads, fish and chicken dishes prepared with French, Italian, Chinese or Greek touches—the last is the best choice, since the owners are Greek. Try the *spanakopita* (spinach and feta cheese wrapped in phyllo), souvlaki or moussaka.

La Scala Presto (11740 San Vicente Blvd., 826-6100; \$30) is a more casual version of Jean Leon's La Scalas in Beverly Hills and Malibu. Here, too, Leon's chopped salad of lettuce, Italian salami

and cheese is the most popular choice. There is also minestrone soup, Italian antipasti, baked chicken and a number of pasta dishes. Unlike the two other La Scalas, this one has pizzas, with toppings ranging from assorted fresh vegetables to roasted peppers with basil.

Lining the blocks of Westwood Village are hundreds of student-oriented shops devoted to books, posters, inexpensive sportswear and preppy clothing. Among the most noteworthy is Ann Taylor (1031 Westwood Blvd., 208-6549) for classic women's apparel; because of its proximity to UCLA, this branch of the store tends to stock younger and less expensive styles than the shops in Century City and Beverly Hills. Ludwig and Company (1080 Westwood Blvd., 208-7654) is for men's suits, coats, shoes and sweaters, and Champs (1027 Westwood Blvd., 208-8484), for active sportswear.

Since Brentwood is primarily a residential area, most of the retail space is taken up by neighborhood essentials: dry cleaners, markets, drugstores and Häagen-Dazs outlets. But a favorite place among locals for strolling is the Brentwood Country Mart (26th St. and San Vicente Blvd.). In this small village-like complex of nearly 30 shops, you find an espresso bar, bookstore, fresh-juice bar, deli and grocery store.

There are two Brentwood boutiques women like for browsing: Glitz (150 S. Barrington Ave., 471-1337), where the walls are covered with costume jewelry of brass, wood, plastic and rhinestones, and Modasport (142 S. Barrington Ave., 476-6564), for fun hand-painted T-shirts, knit sweaters and leather pants.

The San Fernando Valley

Stretching 17 miles from Studio City to Woodland Hills, Ventura Boulevard is probably the longest "restaurant row" in the world. The range of eating places runs the gamut from the city's best deli through Mexican to continental.

La Serre (12969 Ventura Blvd., Studio City, 818-990-0500; \$90) is generally accepted as the most elegant restaurant in the San Fernando Valley. Daily French specials, fresh fish, Maine lobster and prime meats are served in a pretty greenhouse environment.

Lautrec (22160 Ventura Blvd., Woodland Hills, 704-1185; \$50) has another attractive setting, with its wine-and-pink color scheme, fresh flowers, cut glass, and brass touches. The menu is continental, with a bit of French flair; the house specialties are lamb and seafood. Lautrec is quite popular for Sunday brunch.

L'Express (3575 Cahuenga Blvd., Studio City, 213-876-3778 or 818-763-5518; \$50) is a high-tech French brasserie, with an intimate atmosphere that draws a chic clientele. Imaginative bistro food is served from 7 A.M. to 2 A.M.

When sushi bars were all the rage, there was always at least an hour's wait at Teru Sushi (11940 Ventura Blvd., Studio City, 763-6201; \$35). It still serves far better-than-average sushi and good teriyaki dishes.

The Sagebrush Cantina (23527 Calabasas Rd., Calabasas, 888-6062; \$25) attracts a young crowd to its lively bar and huge patio. The atmosphere is country-western, and the food is Mexican—mostly combination plates of tacos and enchiladas with rice and beans on the side. On warm evenings, the patio is crammed with locals enjoying pitchers of margaritas.

The Oyster House Saloon and Restaurant (12446 Moorpark St., Studio City, 761-8686; \$25) is one of the most popular watering holes in the Valley. Sit at the bar, so you can watch chef Larry Morteo popping open raw oysters and clams or tossing linguine with mussels.

Even anti-Valleyites will tell you that Art's Delicatessen (12224 Ventura Blvd., Studio City, 769-9808; \$15-\$20) is worth driving over the hill for. The motto here is "Every sandwich is a work of Art," and while that's true, there's nothing wrong with the fresh lox, warm rye bread and deli-style omelets.

With two locations, Stanley's (13817 Ventura Blvd., Sherman Oaks, 986-4623, and 20969 Ventura Blvd., Woodland Hills, 346-4050; \$35) is the Valley's version of oh-so-casual California chic. Both branches have busy bars in the evening, and there's usually a wait for a table. Order meal-size salads (Cobb, seafood, pasta and Chinese chicken), as well as fish, chicken and meat grilled over mesquite.

The Valley isn't known for its nightlife, but there are a couple of highly respected jazz clubs there that also have pretty good kitchens. Donte's (4269 Lankershim Blvd., North Hollywood, 769-1566; \$30) is where Joe Pass and Chuck Mangione got their starts. Italian dishes are served in a paneled room that oozes jazz-club atmosphere. At the Baked Potato (3787 Cahuenga Blvd., North Hollywood, 980-1615; \$20), a late-night crowd listens to local jazz-pop fusion bands while eating huge baked potatoes with all sorts of fillings.

The Palomino (6907 Lankershim Blvd., North Hollywood, 764-4010) is a country-and-western institution. Its past

headliners include Willie Nelson and Tanya Tucker. The decor is somewhat tacky, but the beer is cold, the people are friendly, and the atmosphere is lively.

People joke that they don't know which came first: the shopping mall or the Valley. Whichever, there is no question that wherever you are in the Valley, there's bound to be a mall nearby. The biggest are the Glendale Galleria, Northridge Fashion Center and Topanga Plaza—all gargantuan structures that house mid-priced department stores, typical mall chain shops and fast-food outlets. The nicest mall is the Woodland Hills Promenade, which is anchored by three high-quality department stores (Bullocks Wilshire, Saks Fifth Avenue and Robinson's) and has more pricey boutiques. Certainly the most famous mall is the high-tech Sherman Oaks Galleria, immortalized in Frank and Moon Zappa's song "Valley Girls."

But not all Valley malls are closed-in superstructures. Town & Country Shopping Center in Encino scatters stores, restaurants and movie theaters through a rambling open-air complex that has a village-like atmosphere. And Fashion Square in Sherman Oaks is an outdoor row of shops with a Bullock's at one end, a Broadway at the other and an I. Magnin and other quality stores in between.

Aside from the malls, there are hundreds of boutiques and antique shops running up and down Ventura Boulevard. Papillon (13830 Ventura Blvd., Sherman Oaks, 501-6090) has a large collection of mostly European Art Nouveau and Art Deco items, including theatrical posters, furniture, crystal perfume bottles and jewelry. The Scene of the Crime (13636 Ventura Blvd., Sherman Oaks, 981-2583) resembles a study in a Sherlock Holmes novel, and it stocks current, imported and out-of-print mysteries, from Agatha Christie to Dashiell Hammett.

Raffles (17554 Ventura Blvd., Encino, 501-6782) is a boutique of European and American fashions for women. You'll find labels like Gosilk and Seeler of West Germany there, as well as a great assortment of accessories. And down the boulevard a couple of miles, there's Ron Ross (No. 18332, Tarzana, 881-3675), a boutique that specializes in dressing men and women from head to toe. The prices are a bit steep, but this is the place for up-to-the-minute fashion. ■

PRESIDENTS

* Cramer, Maj.Gen.Kenneth F.	'47-'48
Henry, Edmund F.	'48-'49
Pursifull, Ross	'49-'50
O'Donnell, James M.	'50-'51
Ross, Kenwood	'51-'52
* Duff, Robert J.	'52-'53
* Backer, Victor	'53-'54, '55-'56
Peyton, Joseph I.	'54-'55
Claxon, Roscoe	'56-'57
Compere, Thomas H.	'57-'58, '58-'59
Hanlin, Clifford G.	'59-'60, '60-'61
* Purcell, James N.	'61-'62
Ligman, Richard T.	'62-'63
* Verbeck, Maj.Gen. William J.	'63-'64
* Ciangi, Patrick J.	'64-'65
* Gilner, Samuel Y.	'65-'66
* Stevenson, Gerald R.	'66-'67
Sanderson, William	'67-'68
Williams, Don C.	'68-'69
Harris, Paul A.	'69-'70
Muldoon, William H.	'70-'71
Wisecup, Paul	'71-'72
Newman, Maj.Gen.Aubrey S.	'72-'73
Lowry, Hubert	'73-'74
Irving, Maj.Gen.Frederick A.	'74-'75
* Byrd, William	'75-'76
Lumsden, Howard R.	'76-'77
Klump, John E.	'77-'78
Rafter, Michael	'78-'79
Wheeler, Lester L.	'79-'80
Cunningham, Walter	'80-'81
Dick, Dallas	'81-'82
* Andrezak, Chester	'82-'83
Shay, John R.	'83-'84
Kresky, Raymond	'84-'85
Watson, Richard C.	'85-'86
Avery, Warren G.	'86-'87
* Deceased	

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Our fiscal runs from July 1st to June 30th. During the last fiscal we were blessed with some wonderful contributors. We reported some of them earlier and we repeat the list here. Trouble was -- or is -- that the list became so impressively large that we didn't dare add them to the columns -- so we simply list them in this additional listing. To each of them go our heartfelt thanks.

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Farmer, Ed	10.00
Winerip, Carl	10.00
Keyes, Wm. T.	20.00
Foster, Jesse L.	25.00
Pearsall, James F.	5.00
Megee, Jerry H.	100.00
Lea, Ben M.	10.00
Hoyt, Frederick	5.00
Gunn, Jack A.	5.00
Longfellow, Robert J.	10.00
Stratton, Merrill H.	5.00
Brown, Harold R.	25.00
Gomez, Joaquin	10.00
Walters, Paul R.	5.00
Hoffman, E.E.	5.00
Ross, Kenwood	1.00
Ross, Kenwood	25.78
Ross, Kenwood	100.00
Manselian, Robert S.	25.00
Pesko, Frank J.	20.00
Leach, K.L.	20.00
Robitz, Michael G.	5.00
Newman, Aubrey S.	25.00
Connor, F.P.	50.00
Dyer, Ralph	15.00
Rader, Jr., L.G.	50.00
Logan, Bennie L.	10.00
Harp, Heman	4.00
Ross, Kenwood	307.21
Ashe, Verne C.	10.00
Lea, Ben M.	20.00
Rusciano, Anthony	10.00
Morrison, John	5.00
Mecca, Daniel	10.00
Ross, Kenwood	82.25
Ross, Kenwood	197.10
Morgan, Charles L.	1.00
Lum, Richard	15.00
Phillips, Kenneth	5.00
Nelson, Richard L.	8.00
Finan, Jack	10.00
Hagar, Mattie	20.00
Fournier, Marcel R.	5.00
Samm, Hubert E.	10.00
Keyes, Wm. T.	20.00
Diskan, A.Elmer	5.00
Ross, Kenwood	10.80
Watson, Richard C.	100.00
Cardon, Primitivo C.	10.00

Vantine, Wilber	5.00
Ross, Kenwood	45.20
Ross, Kenwood	51.00
Ross, Kenwood	36.00
Burton, Cecil J.	10.00
Rogers, Robert E.	5.00
Bradley, Wm. F.	10.00
Ross, Kenwood	100.00
Atkinson, C.H.	20.00
Aguilar, Leo	50.00
Von Mohr, J.A.	25.00
McReynolds, James L.	20.00
Dick, Dallas	75.00
Clark, Lester L.	5.00
Lipka, Michael K.	10.00
Ross, Kenwood	53.03
Ross, Kenwood	9.00
Gard, Hope	10.00
Heller, Francis H.	50.00
Mayhew, Floyd N.	10.00
Stygles, John H.	3.05
Froome, J.N.	2.05
Howard, Francis G.	2.05
Showen, Wm. F.	10.00
Fies, Raymond W.	10.00
Camp, Howard W.	20.00
Waters, James F.	15.00
Uhl, John R.	5.00
Ford, Buddy E.	5.00
Overbeck, Leon E.	10.00
Ramsdell, Charles W.	10.00
Petkac, John	10.00
Visser, Harold R.	5.00
Barry, Robert E.	5.00
Muske, Mrs. Martin E.	10.00
Potterton, Lloyd	5.00
Tromley, Mrs. John	10.00
Marcangelo, Alfredo	5.00
Nicoletta, Salvatore	5.00
Spellman, Joseph	25.00
Cullison, Geo. B.	60.00
Strasen, Harry E.	5.00
McGinty, James M.	5.00
Flanagan, Charles J.	2.00
Sesson, Sr., Michael	10.00
Kemp, Robert A.	5.00
Wyand, Walter S.	5.00
Beazley, Charles F.	5.00
Oklaire, Earlwin	5.00
Lorio, Angelo	20.00
Phillips, Volney	10.00
Heller, Roger	10.00
Zimmermann, James	10.00
Marino, Mike	10.00
Dawson, Joseph	25.00
Stenack, Francis	5.00
Romz, Wm. J.	3.00
Brown, John A.	25.00
Ross, Kenwood	521.16
Dahlen, Chester A.	5.00
Coe, Wm.C.	3.00
Zuchowski, Henry C.	10.00
Pence, Wm. L.	20.00
Frederick, James L.	25.00
Tominaga, Geo.	5.00
Gergoff, Boris T.	10.00
Biggs, Richard C.	5.00
Clinton, Patrick	8.00
B.A.Lovell	20.00
Kaefer, Charles S.	10.00
Wahle, Ben	10.00
Perry, Louis	10.00
Hicks, Ernest W.	5.00
Leahy, John P.	5.00
Bradley, Wm. F.	7.25
Mankowski, Frank P.	5.00
Ross, Kenwood	505.21
Newman, Aubrey S.	100.00

(as of June 30, 1986)

To the Division Commander,
MAJ. GEN. ANDREW L. COOLEY
and all of his family at Stewart-Hunter
who have supported us so wonderfully here
at Los Angeles and "back home" in Georgia,
our warm, heartfelt thanks.



And to those of our gang, who have
walked the extra mile and made possible the
delightful array of prizes and giveaways,
go our wild hosannas.

You were magnificent, fellas.

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