

THE INN AT RANCHO SANTA FE . . . CARRYING ON THE FAMILY TRADITION

by Melody Martin

Astute travelers have always raved about the singular pleasures of little-known, out of the way country inns. Regardless of the locale, country inns offer a cozy kind of hospitality which makes guests feel special in a more personal way. This is why country inns continue to be booked by a repeating clientele. Those who have enjoyed this gracious hospitality before seek it again and again. The Inn at Rancho Santa Fe is no exception.

Nestled amidst the old eucalyptus trees, pretty gardens and beautifully manicured lawns in the center of downtown Rancho Santa Fe, The Inn stands like a treasured landmark, a well-kept country estate. The Royce family have owned and operated The Inn for three generations. This is truly a family enterprise, including sons, daughters, nieces, nephews working alongside Daniel Royce, the owner and manager and his sister, Dorothy Stimpson. Royce's daughter, De De, serves as administrative assistant and interior decorator. His other daughter, Betsy, is the food and beverage manager. One of Royce's nieces owns the Sonrisa Bakery which provides all the baked goods. Another nephew is the contractor in charge of remodeling. The assistant manager, Duncan, is Dorothy Stimpson's son. This close family connection is apparent in every aspect of The Inn's special brand of hospitality.

Carefully constructed on twenty acres as the centerpiece of the town in 1923, all new owners added cottages without disturbing the serenity and privacy of the original plan. Daniel's father, Stephen W. Royce, bought the inn in 1958. At that time, it had already expanded to almost six times its original size. Stephen Royce was well acquainted with the hotel business, owning the Huntington Hotel in Pasadena, as well as managing the Royal Hawaiian in Honolulu and the Hotel del Coronado. He knew what he had stumbled upon in Rancho Santa Fe. He stayed and passed it on to his son.

The guest list varies by season. Summer brings racing fans from different parts, especially Arizona and Texas. Winter guests come



The Inn at Rancho Santa Fe is a memorable spot unlike any other inn in the United States. Situated as it is, at the crown of the two-block main street, it dominates the village with its serene lawns and welcoming exterior. Inside, a large, inviting living room is where most guests linger (air conditioned in summer, fire glowing in winter). Most likely Danny Royce, the handsome innkeeper, will happen by and greet you personally. It's a place for love at first sight—and a return-to-visit year after year after year.

from Canada, the Midwest and the East Coast.

And as always, there are permanent guests who rent a cottage year round, year after year. Royce is currently building three more cottages that were rented before construction. Holidays are always full vacancy. The locals use the Inn as much as out of town guests. It's interesting to examine why. Certainly the dining room and the Garden Room offer wonderful food and service. The parlor-like lobby is a great place to sit by the open hearth, and the grounds are certainly inviting. But there is something else, that "je ne sais quoi" which separates the good from the excellent. And as with all forms of excellence, the difference lies in the details. The fine line between personable service and invasion of privacy. Discreet information regarding guests' likes and dislikes, filed away and remembered time after time. A family welcome without the complications.

The Inn in Rancho Santa Fe, offering 75 guestrooms, pool and

tennis courts, beautiful grounds, an oceanfront cottage, wonderful meals, warm hospitality, and the feeling of belonging for which it is renowned.

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PETRA'S TRAVELINE:

by Petra Hochfilzer

The Nostalgic Istanbul Orient Express.

For nine decades, following its maiden voyage in 1893, the Orient Express carried diplomats, royalty, smugglers, lovers and spies between the romantic and historic cities of Paris and Istanbul. The subject of countless true and imaginary stories of romance, intrigue and daring, the Orient Express became a legend in its own time—its name synonymous with wealth, elegance and adventure.

In 1982, the fabled train's luxury service between Paris and Istanbul was reintroduced. The nostalgic Istanbul Orient Express is the only train which recreates this historic voyage. The train is made up of antique cars, lovingly restored to their original state, resplendent with inlaid woods and gleaming brass. Beautiful inside and out, the train draws stares of wonderment as you will pass through the countryside.

The level of service is commensurate with the luxury of the cars. The train carries only 98

passengers. The ratio of one staff member for every four passengers makes it possible to attend to every necessary detail. Each

14-passenger sleeping car has its own personal conductor on call to meet your every need. Each meal is an event. The chefs hail from the Presidential Brigade staff of the French Wagons Lits. You will dine by romantic candlelight in elegant teak and mahogany dining cars, fresh flowers gracing each table. Very special events are arranged for you along the route. You will be feted at a private party as guests of a marquis in his French chateau and savor an evening in a former sultan's hunting lodge. Expert guides will accompany you, revealing the wonders of the cities you visit.

Secrets of Burgundy. A Culinary Adventure in the French Countryside.

To chef and gourmet alike, Burgundy is a cornucopia, an overflowing abundance of fine food and wine. Just as the musician is in a unique position to appreciate music, and the dancer to appreciate ballet, an experienced chef develops a special appreciation of fine food. The Burgundy Culinary Adventure will expand your

understanding of the culinary arts, refine your taste for the wines of the Cote d'Or, and enrich your enjoyment of fine food and drink for the rest of your life.

Twelve persons, no more, can share this experience together. They begin as onlooker-guests at Chez Camille, a charming inn with its own gourmet restaurant. The setting is at once old and new; a 16th century building restored to its original architectural detailing, but equipped with a thoroughly modern kitchen and supporting utilities.

Next day, the role of spectator is abandoned for that of participant in the first of five cooking lessons from Master Chef Armand Poinot.

And you will visit the world-famous vineyards of the Cote d'Or, including the Clos de Vougeot, a picturesque vineyard and chateau. Your guide and instructor will be Madame, the Countess de Loisy. She will host an elegant dinner party at her residence.

For further information call Petra Hochfilzer at (619) 481-1230 or (619) 481-8775.



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LAS VEGAS ACCOMMODATIONS

Prices vary by day of departure and choice of hotel and are based on per person double occupancy. Extra nights available. Holiday and convention supplements apply. Prices subject to change. Cancellation and change fees apply.

*Includes Mickey Finn Show, 2 cocktails. Midweek only