Dear Friends of Hospitality:

As the country focuses on economic issues and other challenges of national significance, it's helpful to know that although Penn State is not immune to the financial struggles we’re all seeing or experiencing, the University has done an excellent job of maintaining quality while providing broad assurances of stability during these very difficult times.

The climate here is one of confident determination with a layer of positive energy that personifies life on a major college campus. That positive energy fuels a very important sense of optimism that helps offset the constant barrage of ‘doom and gloom’ messages that seem to dominate public discourse these days. It’s important to have faith in the future and that’s not very difficult to do when you’re surrounded by the creative talent represented by today’s Penn State students.

Speaking of positive attitudes, one strong and recurring theme President Spanier has championed for every level of the institution is student centeredness. Although we’ve actively engaged students in many ways over many years, we’re especially excited about working with students in the Landscape Architecture program in the College of Agricultural Sciences on a major project at the Inn this Spring. Read all about the exciting Gazebo Courtyard Project in this issue. Another student centered project that we’re very proud of is the creation of a new line of guest room amenities. The project was a collaboration with Gilchrist & Soames® and students lead by renowned graphic artist and faculty member Kristin Sommese in the College of Arts & Architecture. The new product line, “Creative Awakenings”, rolls out this Spring at the Penn Stater and I’m anxious to get your feedback on this beautiful new product line. A different group of students in the same class are working on a new line of amenities for the Inn as this issue of “Hospitality Happenings” goes to press.

Also in this issue, we’ll let you in on the renovations taking place in the Conference Center at the Penn Stater, and provide an update on our decade of green initiatives. Be sure to note on our calendar that Happy Valley is again bustling with many spring activities and sports. Why not give us a call and let us help you plan your next reinvigorating trip to State College!

Sincerely,

Jim Purdum
Wine Corner

Through the Grapevine

by Kimberly Snyder

With the increasing availability of screw cap wines in the marketplace, we decided to evaluate some of these wines for potential glass wine pours at The Penn Stater. While tasting a range of styles and price-points, we also researched the pros and cons of selecting and serving wines bottled with the screw cap or “Stelvin” closure.

No longer used just for jug wine, screw-caps have shown to have key benefits for bottling higher-end wines such as consistency in the preservation of the wine’s quality and a steady aging progression. The caps, made from recyclable aluminum, allow the wine to slightly “breathe” and to be stored in any position after opening. There is no risk of opening a musty wine which is occasionally found with corks, however, I'm inclined to agree with purists who lament the loss of the “romance” of popping a cork, especially for tabletop wine service in a restaurant. For glass wine pours this format is ideal and we've found a number of great value wines that we are offering in our bars. The primary drawback we encountered, other than the inelegant tabletop presentation, is that the whole capsule can loosen and separate from the neck if the bottles are handled too frequently.

While some wineries such as Conundrum in California and Benton Lane in Oregon (along with many in Australia and New Zealand) have made a complete conversion to screw-caps, others such as Hogue in Washington State are experimenting simultaneously with cork, synthetics, and screw-cap closures. The extensive research they’ve done to compare these styles side-by-side and at various lengths of age makes a great argument for screw-cap wines, not only for young-drinking styles such as Riesling, but also for reds that are meant to be aged. Marketplace perception is still the big hurdle here – even though Hogue’s research has shown that the screw-cap wines aged more slowly and consistently than natural cork or synthetics, they concede that they will only switch to the Stelvin closures on their high-end reds “if and when (they) decide that…consumers are willing to accept them….” If you haven’t ventured into the world of quality, screw-cap wines, here are a few that you might want to try…Cheers!

* Kim Crawford Gisborne Chardonnay Tietjen-Briant, Marlborough, New Zealand 2004 $23
* Conundrum White Blend, Santa Lucia Highlands, California 2007 $22
* Hogue Cabernet Sauvignon, Columbia Valley, Washington 2007 $12
* Benton Lane First Class Pinot Noir, Willamette Valley 2006 $60

Cheers!

Conference Center Undergoing a Facelift

For the first time since the Penn Stater Hotel and Conference Center opened almost fifteen years ago, the conference areas are getting a make-over. Slated to be finished by mid-June, the renovations will transform the conference rooms and break areas into cozy, warm spaces with conversation areas and comfortable seating.

Judy Karaky, General Manager, notes: “Our guests will feel like they’re somewhere completely different. The aesthetics will be “warmed up” using new paint, fabrics, and textures.

Other improvements include incorporating stonework into the decor, to match the stonework in the other public areas. Herman Miller conference chairs will be a part of the new look, and behind the scenes, new wireless systems will update the technology in each room. In the break areas, more stone and wood will provide a relaxed and quieter atmosphere. New seating will be plush and luxurious for those much-needed conference breaks.

For more information about having your conference or meeting in our space, please contact Sales at 814-863-5084 or visit us online at www.pennstatehotels.com.
Nittany Lion Inn Gets a Gazebo Courtyard

If you have ever had a room overlooking the Inn’s courtyard, then you no doubt have seen the putting green there. The green has been used by a few guests, but the space has not been used to its full potential. In an effort to provide a more quiet space within which to just relax, the putting green will be removed and a gazebo and garden installed.

General Manager Jim Purdum notes, “The project is very exciting in that we’re engaging a terrific group of undergraduate students who are getting very practical real world experience and, at the same time, enhancing an area of the Inn that our guests will enjoy for years to come. The project brings together the energy and creativity of our students, the project management, technical skills and oversight of the Office of Physical Plant, the expertise of one of Penn State’s more accomplished faculty members and the needs and interests of the thousands of visitors that enjoy the Inn each year and I can’t wait to show off the finished product.”

Dan Stearns, J. Franklin Styer Professor of Landscape Contracting, is overseeing the project, and he also is grateful for the opportunity for students to be involved. “While cost savings to the University is certainly a benefit, the primary objective of projects like this is to give students experience in planning, managing, and implementing landscape construction projects. Real projects with real clients, budgets, challenges and time frames present unmatched opportunities for learning.”

The scope of the project will be removing the existing putting green and installing a bluestone patio with granite curbing. An antique cast-iron gazebo has been purchased, and a fountain will be a part of the landscaping as well.

The project will start in early April. Students will work each day during their normal class hours, and two different classes will work on the project. The project is expected to be finished on the last day of classes in May. Any guests with rooms facing the courtyard will have a great view of the work in progress.

Purdum adds, “This should be a beautiful, quiet place for our guests’ to enjoy. It’s something we’ve wanted for a long time and with the help of these great students, we can now provide it.”

“Spring has sprung at The Penn Stater. A field of tulips dress the courtyard.”
### April 2009

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### Spiced Crusted Lamb Chops with Cilantro Yogurt Sauce

**Makes 4 servings**

#### Spice Rub
- 2 TBSP coriander seeds
- 2 TBSP cumin seeds
- 2 TBSP fennel seeds
- 2 tsp kosher salt
- ½ tsp white pepper
- 2 – 2 ½ pound of chops
- 2 TBSP oil for cooking loin

Combine, coriander, cumin, fennel seeds in blender, or food processor and pulse. Do not turn to powder. Add salt and pepper.

#### Sauce
- 6 TBSP plain yogurt
- ½ tsp coriander seeds
- 2 cloves garlic finely minced

Put yogurt in a coffee filter and suspend over a bowl. Let stand 20 minutes. Crush Coriander seeds and combine with garlic, pepper, honey and lime juice in mixing bowl. Beat in olive oil then fold in chopped cilantro.

### Cooking the Chops

Pat chops dry with paper towel. Press spices onto chops coating surface completely. Heat skillet on medium heat until hot, add oil, and then add chops. Cook about 9 minutes per side for medium rare. Be careful as not to overcrowd pan, you can cook in batches if necessary. Serve with your favorite side dish.
WIN!

A HAPPY WEEKEND IN HAPPY VALLEY!

All you have to do is fill out the form below, clip it, and send it in. We’ll put all the names in a hat and in April, May and June, we’ll choose one lucky person to enjoy a free weekend here in the Centre Region (certain weekend restrictions may apply).

If you would like to receive periodic announcements from us about dining and event specials, please fill in your e-mail address below. Your e-mail address will be kept confidential and will not be used for any other purpose nor will it be given to anyone else for any reason.

Comments about our newsletter/your wine suggestions:
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Name (please print)
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Address
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City/State/Zip
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Phone/E-mail

Clip this coupon and mail to:
Ms. Fran E. Levin, Director Sales and Marketing
Penn State Hospitality Services
200 West Park Avenue
State College, PA 16803
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**PSU Traditional Alumni Weekend** • **Event: Special Olympics Summer Games**, www sopasummergames.org
**THEATER:** The Apple Tree, www.pacentrestage.psu.edu

**Event: KARE Golf Tournament, 814-231-1401**
**Event: Annual Strawberry Festival, 814-238-0624**
**Event: Flag Day Celebration, www.pamil museum.com**

**Event: PSU Football Fantasy Camp, www.gopsusports.com**
**Event: Bellefonte Children’s Fair**
**Event: 21st Annual Bellefonte Cruise**
**Event: 28th Annual Second Mile Golf Classic, 814-237-1719**

**Concert: Symphony at Sunset, www.nvs.org**
**Lecture, PA Military Museum, www.pamil museum.org**
**Baseball: Spikes vs. Crosscutters, www.state collegespikes.com**
**Baseball: Spikes vs. Scrappers, www.statecollege spikes.com**

**Baseball: Spikes vs. Crosscutters, www.state collegespikes.com**
**Baseball: Spikes vs. Scrappers, www.statecollege spikes.com**
**Event: Mountain Laurel: PA's State Flower, www.shaverscreek.org**
**Lecture: Brook Trout Comeback? www.shaverscreek.org**

**EVENT: Annual Strawberry Festival, 814-238-0624**
**Event: Bellefonte Children’s Fair**
**Event: 21st Annual Bellefonte Cruise**

**Baseball: Spikes vs. Scrappers**
**Baseball: Spikes vs. Scrappers**

**EVENT: Bellefonte Children’s Fair**
**Event: Bellefonte Children’s Fair**

**WINNERS**

**Dawn Targgart, Avilla, Indiana**
**Carol Bradney, Allison Park, PA**
**William Wernet, Whiteville, Tennessee**

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**WE WERE GREEN BEFORE BEING GREEN WAS COOL!**

Everybody is jumping on the “green” bandwagon, but in Hospitality Services, we're not just jumping on it, we helped to build it. We began our recycling efforts more than a decade ago and since then, we have initiated many projects that have moved us into a leadership role in the hospitality industry. Here are some examples:

- Bulk food for break rooms instead of individually wrapped packages
- For disposables, using corn-based biodegradable cups, flatware and “to-go” shells, compostable Eco Hot Cups, and wooden stir sticks for coffee
- Composting efforts for all food waste
- Order 30% recycled content and bleach-free office paper
- Purchasing food from local vendors
- Recycling program in every guest room, including the front and back of the house
- Optional terry re-use program in guestrooms
- "Recycled" re-use program in guestrooms
- Biodiesel project for 2009 for waste cooking oils
- Bulbs being replaced with flourescents
- Participation in an energy survey to result in energy savings

If you have any suggestions for recycling programs we might try in our guestrooms or restaurants, please don’t hesitate to send them along. We would be happy to consider your thoughts on the matter.