In Touch
WITH THE GENERAL MANAGER

Dear Friends:

This is not my usual letter and not one I ever imagined writing. Regardless, it’s important to acknowledge the changes that have taken place in response to allegations involving a former member of the Penn State coaching staff. The impact of the release of information from the Grand Jury’s investigation was unlike anything experienced before at Penn State and we have all been saddened and shocked at the events that have unfolded. I know that we all share a deep concern for any victims and their families.

Over the two weeks that followed the release of the Grand Jury’s report, we were asked to assist with the many events that materialized as the situation evolved and it was therapeutic to have so much to do while the rest of the world read and reacted to the 24/7 news coverage—much of which had no relationship to the good people and the culture of the Penn State we all know and admire. Our staff responded admirably to the demands and the stresses of the week. Our students responded with a remarkable candlelight vigil on the lawn of Old Main, and our student-athletes, fans and visitors represented themselves and Penn State with pride and dignity at Saturday’s final home football game of the season against Nebraska.

Much has changed since and new leadership, dedicated to the excellence that Penn State has always represented, continues to drive change and work for transparency, uncompromised ethics and the reinvigoration of one of the world’s truly great institutions of higher education. I want to assure you that Penn State students, faculty and staff, alumni, and friends are standing up for what is good and right. Under the leadership of President Erickson, we’ll work hard to restore the public trust in our University. We hope we can count on the help and goodwill of all Penn Staters. If you have not had an opportunity to see it, here is a link to President Rod Erickson’s statement to the Penn State community and his promises. http://live.psu.edu/story/56314

We look forward to being of service whenever your travels bring you back to beautiful central Pennsylvania.

Sincerely,
Jim Purdum, General Manager

Penn State

Penn State Hospitality Services
200 West Park Avenue ~ State College, PA 16803
www.pennstatehotels.com

Penn Stater and Toys For Tots: A Great Partnership!

Everyone knows, of course, that the Marines sponsor a toy drive for kids during the holidays each year. Toys For Tots has been a fixture in central Pennsylvania for many years. But what you may not know is that for several weeks in December, the second floor of the Penn Stater Hotel becomes Toys for Tots Centre County Central.

Marine Reserve officer (retired) and Toys for Tots Coordinator Gene Weller has been leading the toy campaign for 25 years. According to Weller, his background in logistics in the military has helped him figure out how to wrangle 15,000 toys each year and to manage the small army of people involved. The hidden statistics are astounding. Over 300 local businesses and groups support Toys for Tots, there were more than 250 drop-off points in Centre County and more than 1,000 people show up to help wrap and label toys. But most important, more than 1,700 needy children received four toys each through this program last year.

Weller notes: “I just love it when a big plan comes together, and this is definitely a BIG PLAN, with a year long effort and a three-week execution phase!”

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Few words in the English language bring a general feeling of happiness and warmth to the heart like the word beer. Great tradition and history surrounds the brewing of this beverage; for instance the Vikings had a wooden stick that they would pass on from generation to generation. After milling, mashing and boiling, this wooden stick was used to stir the brew to help ferment it into beer. Here comes the interesting part: the Vikings were unaware of the fact that yeast was growing on the sticks and this yeast was causing the fermentation. They simply believed the stick was magic, and beer was a magical elixir.

Beer complements food in a very versatile way. Whereas wine naturally releases flavors from food that are muted by salt and fat, beer can work with acid, heat and any other flavor that the international sophisticated palate is seeking. In the recipe section, Sous Chef Jeff Varcoe is featuring PRETZEL CRUSTED CHEDDAR STICKS, a locally-made Goot Essa smoked cheddar cheese encrusted with broken pretzels and served with the local favorite sweet and spicy Herlocher’s mustard. I was highly inclined to pair this appetizer with a milk Stout because it made so much sense on paper, but theories are often false presumptions. The beer to enhance the palate while eating this dish is the New Castle Brown Ale. What the English lack in their cricket skills*, they more than make up for in the brewing of their traditional brown ale. The chocolate and caramel combination found in this beer works well with the pretzel crust. The subtlety of the beer enhances the smoky cheddar flavor from first bite until aftertaste. Next time you are dining in Legendary style at Legends Pub, order some delicious Pretzel Crusted Cheddar Sticks and a cold New Castle Brown Ale. You won’t be disappointed. Or, for the adventurous, make some at home!

— Rahul Shrivastav, Banquet Manager and Joe Greenland, Chef

*Rahul, our column author, grew up in India and feels a strong rivalry with English cricket teams.

Toys for Tots...continued from page 1

Of course he doesn’t do it alone. Even though State College has no official marine office, there is an active group of retirees and in the beginning, Weller recruited them to help. Ever since, the Nittany Leatherneck Detachment of Retired Marines has been helping to execute the program. Toys for Tots has now grown to the point that it needs to be handled exactly like a military operation, and they do it very well. “How Gene manages this is truly amazing,” says Jim Purdum, Hospitality General Manager. “It’s a well run program, and I am delighted that we can participate in this small way.”

Weller says, Hospitality’s contribution is not really so small. According to him, since 1998, The Penn Stater has been the central site for toy storage, wrapping, and ultimately distribution. “For several weeks, we use at least a half dozen conference rooms. It’s a great marriage because it’s a slow time in the conference center, and we get the extra room that enables us to actually sort and wrap the presents. Lots of groups don’t do that because they just don’t have enough space. It’s a luxury that allows us to not only go the extra mile for the kids but also to attract more volunteers. Our volunteers are our best ambassadors and so each year our message spreads and our toy donations increase. It’s amazingly heartwarming.”

Distribution can be quite daunting, according to Weller, but the community has also made that very important part of the program a lot easier. “We have trucks all over the county to help us pick up toys and get them to the Penn Stater,” he says. “The same businesses keep coming back every year to give us what we need. When it comes time to distribute the toys, the local fire departments get involved by allowing us to use their trucks for delivery. This program is so much more than just toys for kids . . . it’s about hope, and a morale booster for the whole community. We’re so grateful to everyone who does their part. All of the Nittany Leathernecks are looking forward to the next 25 years, and giving these kids some much needed hope during the holidays.”
Even though Scott Miles is not on a career path in the Hospitality Industry right now, his time at Penn State and during his internships at the Inn taught him three very important lessons that have informed his work style ever since: (1) develop a strategy; (2) assemble a team; and (3) execute the strategy.

In 1997, Scott was a student in the Hotel, Restaurant & Institutional Management program, and he applied for an internship in the maintenance department at the Inn. He says, “This position was tactical and focused on everything from equipment repair to carpet care. After completing the internship, I continued to work a few hours each week. Eventually I applied for the Executive Maintenance Internship and got that. This position focused more on long-term planning for major upgrades of both equipment and facilities, along with the financial aspects of forecasting and budgeting. It was fascinating and it allowed me to apply what I was learning in the classroom to a real-world business operation.”

After graduation from Penn State in 1998, Scott began a career in hospitality contract services operations. “I was able to hone my skills in management and leadership in diversified workforces to reach customer goals. I developed an understanding of diversity in complex work environments.”

In 2001, he joined the Miles LeHane Companies, working with clients, consultants, and organizations on matters relating to reorganizations. His specialty was to prepare for the day of separation, establishing proper structures and identifying what type of support should be established for the individuals being affected and how to handle crisis situations. He also received a certification for conducting and interpreting the Myers-Briggs Type Indicator.

In 2004, Scott started and ran two successful real estate companies. “I was able to have some real accomplishments with real estate buying and selling, team building, and training other real estate investors, and keeping up-to-date with the particulars of the mortgage industry,” he notes.

He is now back with Miles LeHane as President of Operations, working in the areas of strategic management planning, career transition, coaching, executive search, and HR products.”

Even though he’s no longer in hospitality, Scott feels that his experience there definitely helped him be more successful. Of his time at the Inn, Scott says, “For me, every time I stepped into the Inn, I just felt like I was a part of history. I enjoyed working in an environment that had its foundation constructed on old technology but continually evolved for more modern times. The challenge of combining the old with the new and always searching to maintain the rich history of the environment made my time and work there enjoyable.”

Scott has been married to wife Erin McArdle for 10 years, and they are expecting their first child in March, 2012.

“...it allowed me to apply what I was learning in the classroom to a real-world business operation.”
Please note that this is just a sampling of the sporting events, exhibitions, and activities in the Centre Region. For a complete listing or information, see calendars on the web pages www.gopsusports.com or www.happyvalley.com.

Check pennstatehotels.com for great packages!

First Night State College 1

Men’s Basketball vs. Indiana 8

Women’s Ice Hockey vs. Rhode Island, www.gopsusports.com

Penn State Spring Semester Classes Begin 9

Bach’s Lunch, noon, Eisenhower Chapel
Women’s Basketball vs. Michigan 11

Bach’s Lunch, noon, Eisenhower Chapel
Women’s Basketball vs. Michigan 18
Bach’s Lunch, noon, Eisenhower Chapel
Women’s Basketball vs. Villanova, www.gopsusports.com

Monologue: Mike Daisey: The Island at the Birth of the World, www.cpa.psu.edu

Musical: Rock of Ages, www.cpa.psu.edu

Musical: Rock of Ages, www.cpa.psu.edu

Concert: Winter Jam, www.bjc.psu.edu

Women’s Tennis vs. UMBC & Lehigh 28

Women’s Ice Hockey vs. Ohio State

Men’s Ice Hockey vs. West Chester, www.gopsusports.com

Women’s Basketball vs. Iowa

Women’s Basketball vs. Iowa

Men’s Basketball vs. Wisconsin

Concert: Chuchito Valdes w/Afro-Cuban Messengers

Bach’s Lunch, noon, Eisenhower Chapel
Women’s Swimming vs. Villanova, www.gopsusports.com

Women’s Swimming vs. St. Bonaventure & Lehigh

Women’s Swimming vs. Rhode Island, www.gopsusports.com

Women’s Swimming vs. Rhode Island, www.gopsusports.com

Women’s Swimming vs. Ohio State

Concert: Rise Against, www.bjc.psu.edu

Women’s Tennis vs. UMBC & Lehigh

Women’s Tennis vs. UMBC & Lehigh

Women’s Tennis vs. UMBC & Lehigh

Women’s Tennis vs. UMBC & Lehigh

The overall site for both hotels will remain www.pennstatehotels.com. The Inn’s site is already fully functional and the The Penn Stater site should be up by early 2012. Check it out-let us bring you here!

In Appreciation of You,
Our Loyal Customer!

Bring this ad when dining to receive a 15% discount off your meal.

Good for dining at The Gardens, Legends, The Dining Room, or Whiskers.
Excludes alcohol. Expires 3/31/12.
www.pennstatehotels.com

WEBSITES TAKE YOU THERE!

For several years, guests have been able to make room, dinner and space reservations on the Inn’s and Penn Stater’s web sites, and thousands of you have used those convenient features successfully. But in an effort to refresh the site and to provide an even more exciting web site experience, both sites are being upgraded. With brand new and beautiful, oversized photos, you will be reminded of why you come back time and time again.

For the Inn, a more traditional palette of blue and white has been used, including the building’s ornate wallpaper and both interior and exterior shots. For The Penn Stater, the more natural hues, stone background, and gardens prevail. On both sites, a large photo gallery allows us to share the splendid features of the hotels.

On the more practical side, all forms have been updated for ease of use, and we have added a shuttle request form (found on the amenities page), so that you can arrange transportation needs before arrival. Our goal for the new sites is to make it even easier for you to find information and to make reservations.

The overall site for both hotels will remain www.pennstatehotels.com. The Inn’s site is already fully functional and the The Penn Stater site should be up by early 2012. Check it out-let us bring you here!
PRETZEL CRUSTED SMOKED CHEDDAR

FROM

Our Kitchen

TO

Yours

Sous Chef, Jeff Varcoe

1 lb. Goot Essa Smoked Cheddar
1 package wonton skins, eggroll wraps or pasta sheets
1 cup eggs whipped
2 cups All purpose Flour
2 cups rough chopped or broken pretzels the size of rice with some larger pieces
1 cup panko bread crumbs
1 jar Herlocher’s Mustard

Cut Smoked Cheddar into ½ inch by ½ inch thick sticks the width of the block of cheese.
Cut wonton skins or pasta to length of cheese sticks.
Wrap wonton skin around cheese stick and seal the skin together with a light brushing of egg on the inside of the end of the wonton skin.
Combine pretzel crumbs with panko bread crumbs.
Set up breading assembly with three containers lined up. First the container of flour, then egg and lastly pretzel crumbs.

Dust wonton wrapped cheese sticks in flour, then dip in egg, and lastly dredge in pretzel crumbs.
If there are gaps in the pretzel crust, dip back in egg and again into the pretzel crumbs making sure the ends are covered as well as all sides.
After the Cheddar sticks are fully coated with pretzel crumbs place them in a storage tray or bin until you are ready to serve. These cheese sticks freeze well.
When you are ready to serve. Drop desired amount of pretzel crusted cheese sticks into preheated 365 F deep fryer and fry for approximately 1 minute or until they are golden brown and you can start to see cheese squirting out the end of the stick.
Remove from the oil and place on cookie sheet.
Finish heating through in preheated 350 F oven for another minute to make sure cheese in the center of the stick is good and hot.
Serve hot with a small container of Herlocher’s mustard for dipping.

Become a fan of ours on Facebook.
Follow us on Twitter!
## March 2012

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### 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 January, February, and March 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:

__________________________________________________________

__________________________________________________________

Name (please print)

__________________________________________________________

Address

__________________________________________________________

City/State/Zip

__________________________________________________________

Phone/E-mail

Clip this coupon and mail to: Ms. Fran E. Levin Sales and Marketing Penn State Hospitality Services 200 West Park Avenue State College, PA 16803

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**WINNERS**

James L. DeLong State College, PA

Dianne Steimling Biglerville, PA

Sarah Naraghi Exton, PA

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**The warm and inviting rotunda greets visitors at the Inn.**