examples of organizations that make a meaningful difference in the lives of people in the community we serve.

One example is the relationship we have with the Coaches vs. Cancer organization. Our local chairs -- Penn State Basketball Coach Ed DeChellis, and Steve Greer -- are doing a wonderful job of raising money for cancer research. We couldn't be more proud of the work these leaders and their tireless volunteers have done.

In addition, the American Red Cross, Center Communities Chapter, under the exceptional leadership of Virginia Brown, will be "Painting the Town Red" this March with an exciting fund raising event at The Nittany Lion Inn. Read about both of these partnerships in this issue of our newsletter.

continued on page 3

"UNSTOPPABLE" THE MOVIE GIVES THE COUNTY A WILD RIDE

There were huge explosions, cars racing at breakneck speed down the highway, and a runaway train . . . not to mention Denzel Washington and other movie stars, all in Centre County.

Last fall, the Bald Eagle valley was the scene of a movie production, which will be released in November of 2010. Unstoppable, starring Denzel Washington, and directed by Tony Scott, is about a runaway train full of toxic chemicals and two engineers’ frantic efforts to stop it.

The Nittany Lion Inn and The Penn Stater both got in on the excitement as well, as several of the stars and crew members took over entire floors of the properties. According to Fran Levin, most of the crew left early in the morning and arrived back late in the evening, entering through back doors and ordering from room service. "If you didn't know they were here, you would not have noticed. Nobody saw them much but it was still exciting to know they were here."
Students Benefit from Cafe Laura Enhancements

For more than forty years, the Hospitality Management program has been offering a “real world” experience to students at Penn State through their public theme dinners. But recently, the academic class raised the bar by adding wine service to its in-house, living laboratory.

In a partnership with the HRIM academic program, the Nittany Lion Inn has received an extension to its liquor license to accommodate Cafe Laura’s request for a wine service. Under the arrangement, students now learn about marketing, selecting, purchasing, selling, and serving wine. The same controls that are in place for the Inn are in place at Cafe Laura, and students will be trained and certified just as are those at the Inn.

Hubert B. VanHoof, professor and director of the School of Hospitality Management, notes, “Adding this component to our students’ education will help them stand out among their peers because they will already have the expectation to uphold an extra level of awareness -- and responsibility -- to the University, to their patrons at Cafe Laura, and to those they serve in their future careers.”

Under the new system, patrons of Cafe Laura will no longer be permitted to bring their own wine. For more information, visit www.cafelaura.psu.edu, or call 814-865-1853 for the current themed dinners and special events.
Hospitality Services nurtures many partnerships with non-profit organizations in the Centre Region, but two of the biggest are the American Red Cross and Coaches vs. Cancer.

American Red Cross: Each year, the local Red Cross Chapter, under the leadership of Virginia Brown, struggles to meet their budgetary needs. Because they receive no national money, they must be constantly raising money for programming, and it's not just about collecting blood. The Red Cross does so much more, from disaster relief to health screenings to educational sessions, and it is imperative that they establish good relationships with local businesses. One of the best, according to Brown, is the partnership with Hospitality Services.

Jim Purdum, General Manager, serves on the board of the local Red Cross chapter and is chair of the Finance Committee. But he also pledges in-kind donations for Red Cross events such as the annual fundraiser called Paint The Town Red.

According to Brown, Hospitality has been generous with help for almost fifteen years. “They donate food, advertising, auction and raffle items and space. It is invaluable to us to have that kind of support and we try to do all our events in their facilities. We have a small budget and need to have partnerships like this to help offset our costs. In fact, in 2008, Hospitality Services was given a Business Partnership Award in recognition of so many years of outstanding support.”

Coaches vs. Cancer: Since 1997, the local chapter of this huge national organization has raised more than $1.3 million. Ed DeChellis, Penn State basketball coach and chair of the local campus Coaches vs. Cancer chapter, has been instrumental in helping the organization triple its yearly funds raised and expanding the organization’s calendar of events into year-round programming.

Again, the partnership with Hospitality Services is critical, because events require venues and support, without which no effort would be as successful. Steve Greer, the local director, notes, “What’s so great is that the funds we raise stay in this community for direct support of cancer victims and their families. As a cancer survivor myself, it’s very important to me to give back to an organization that gives so much to people like me, and Hospitality Services is right there with me, providing in-kind support where we need it the most.”

Remember, there are many fantastic events on campus over the winter and our team is ready, willing and able to plan your perfect winter getaway so please give us a call. Best wishes for a wonderful 2010 and I hope to see you on your next visit to beautiful central Pennsylvania!

Jim
### January 2010

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#### Coffee Roasted Fillet of Salmon with Mango and Pineapple Salad

*This recipe was requested from our Thanksgiving Buffet*

**Coffee Roasted Fillet of Salmon**

- 6 ea 6-7 oz Salmon Fillets
- 2 oz white wine

**Coffee Spice Blend**

- Mix all ingredients and blend into a fine powder (use a spice/coffee grinder)
- 1/4 cup coffee beans, finely ground
- 1/4 cup brown sugar
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 2 tablespoon onion powder
- 1 teaspoon cayenne pepper
- 2 tablespoon Kosher salt

**Salad**

- Mix all ingredients
- 1 mango (10 ounces each), peeled, seeded, and diced small
- 1/2 ea pineapple 10 oz, peeled, cored and diced small
- 1/2 red onion, small diced
- 1/2 red pepper, small diced
- 1/4 cup cilantro leaves, chopped

- 1 teaspoon pickled jalapeno pepper, chopped fine
- 2 limes, juiced
- 1 tablespoon rice wine vinegar
- 1 teaspoon honey
- Salt and pepper to taste

**Beurre Blanc**

- 2 ea lemons, peeled, halved
- 4 oz white wine
- 1 oz shallots, chopped
- 2 oz heavy cream
- 3 oz whole butter

Combine lemon halves, wine, shallots-reduce by half. Add cream and reduce by 1/4th. Reduce heat, slowly add butter-stirring constantly and maintain temp. Season with salt and pepper.

**Method of Preparation:**

- Pre-heat oven to 375 degrees.
- Dredge one side of the salmon in coffee spice and place in a oiled baking dish with the white wine.
- Place the salmon in a pre-heated oven for approximately 10-15 minutes (depending on the thickness of the salmon) until the fish starts to flake.
- Serve with fruit salad and beurre blanc.
- This goes well with basmati rice.
Not even the earliest snowstorm on record could keep them away. More than two hundred wine lovers turned out for the Eberle Wine Festival, held at the Nittany Lion Inn in October. Gary Eberle, Penn State alumnus and owner of the Eberle Winery in Paso Robles, California, handcrafts 25,000 cases of wine each year from his family's Estate vineyards.

According to the American Gold Medal Wines Guide, his winery is among the top 10 gold-medal-winning wineries in this country.
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:

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An unbelievable sight -- not so much the snow, but the fact that it was in mid-October and one of the earliest measurable snowfalls on record! Beautiful nonetheless.