Dear Friends:

I remember a time when summer in Happy Valley was fairly quiet. The students were mostly gone and life in State College slowed to a stroll. Over the years, we’ve seen more and more activity in the summer with new or expanded festivals, weekend events, campus activities, students, minor league baseball, and music everywhere. This really is the place to be for a great summer getaway, and we invite you to come visit and see for yourself. Give us a call and we’ll let you know what’s happening and handle all the details for a very memorable stay!

In this issue, we’re kicking off the summer with a renovated patio for the Inn thanks to students in Penn State’s Landscape Contracting class and the Office of Physical Plant. Read about Chef Monk’s latest menu offering and I think you will enjoy the very entertaining piece from a special pair of characters offering a beer pairing for Chef Stout’s recipe for Mandarin Pork Tenderloin. Our ‘Where Are They Now’ feature is a fine young man, Jeff Poirot, who served as an intern here several years ago, and it’s never too early to start making your plans for the fall tailgating season especially since it’s so easy to do at Whiskers. Thank you for supporting Hospitality Services and this newsletter for so many years. We really enjoy reading and using your suggestions and we sincerely hope you’ll continue sending them so you can be eligible for a drawing for a free weekend in Happy Valley!

Sincerely,
Jim Purdum, General Manager

In May, Jim Purdum received a Silver Plate Award from the International Foodservice Manufacturers Association (IFMA). Eight recipients were named, one in each division of the hospitality industry. Purdum’s award occurred in the Hotels and Lodging Division. According to the IFMA, the awards are so named to pay tribute to outstanding individuals whose contributions advance their individual segments of the food service industry as a whole.

“It’s a lifetime achievement award that I never dreamed would have been possible,” says Purdum. “More importantly, it’s recognition of the amazing people I’ve been so fortunate to work with for the past 36 years.”
TAKIN’ IT TO THE STREETS

The front patio of the Nittany Lion Inn was always beautiful – shaded, private, and peaceful. But now, the patio has taken on a new dimension, with symbolic connections to the community that previously didn’t exist. The patio is now connected to the community with two pretty, shaded sidewalks – one that curves around to the back of the Inn and one that extends to the street. “Now, people can walk to the Inn’s patio from North Atherton Street,” says Jim Purdum, General Manager. “and continue around the back of the Inn to some of the most beautiful walkways on campus, the Lion shrine, and beyond.”

Improvements were planned, and are being made, by the Junior and Senior students of the Landscape Contracting Course within the Department of Plant Science and in conjunction with the Office of Physical Plant. The patio has been refurbished with new flooring, flowers, shrubs, and stonework. “Once it’s finished, it will be a unique, beautiful spot that we can use for intimate group functions,” says Purdum. “With room for people to stroll around the grounds and enjoy our gardens.”

Fresh Takes On a Whole New Meaning

Chickpea “Falafel” our take on a classic, a crispy chickpea, poblano and sweet onion fritter, paired with a green onion yogurt sauce and served with a quinoa and fire roasted poblano pilaf and local vegetables. Sounds good, doesn’t it? This is one of the new vegan-friendly meal selections on the menu at The Dining Room and Whiskers at the Nittany Lion Inn.

In an effort to build a menu focused on fresh food ingredients, Chef Monk and his staff have been busy searching the region for local farmers with organic, home-grown products. For example, all of the meat featured on the menu has been raised on local farms and butchered in a local meat house. According to Chef Monk, “Our challenge is to take the whole animal and, through the menu, use everything it has to offer.”

“In addition,” he adds. “It takes a community to build a local food system. We are investing in people who grow and care for our food and building relationships that last. Using fresh, local products mean that our meals are more flavorful. With more diverse and fresh ingredients, we can create new, interesting dishes for our dining guests. We are making a commitment to take ‘local’ to a new level.”

Find TheDiningRoom/Whiskers on Facebook for your chance to win a $50 gift card. www.facebook.com/TheDiningRoomAndWhiskers
The Power of Observation

When Jeff Poiriot served as an intern and manager in Hospitality’s conferences service department in 1996-97, he realized that observing his supervisors was a great way to learn. “I didn’t have just one mentor. I looked at all of my teachers and supervisors as mentors,” Jeff notes, “I watched how they managed, both good and bad, and I learned from it and incorporated it into my own management style.”

According to Poiriot, when he began his college career at Penn State, he intended to major in management, but he began to question it when he asked himself, “What and who will I manage? I needed a focus. I liked food and beverage. At that time I was a cook at the corner room and I was good at it, so I applied for the HRIM major. That started my journey in the hospitality industry.”

While working in conference services, his primary responsibility included the greeter program. Poiriot notes. “It was the first time I managed a group comprised of older people. They were ladies from town that would help direct attendees to the functions within the Nittany Lion Inn. It’s such a great memory and I truly enjoyed working with each one of them.”

In looking back at his time at Penn State, Poiriot credits the combination of classes and work to giving him a jump on his career. “In class, we worked in groups to get our assignments finished. At work in conference services, we worked as a team to make events a success. It’s the same thing and every job I had in college and beyond allowed me to further gain insights into working within groups and in different situations. “According to Poiriot, the most valuable lessons learned included being willing to offer assistance to the team and never being afraid to ask for help.

After graduating from Penn State in 1997, Jeff relocated to New York City to pilot the first management training program for Fairmont Hotels at The Plaza Hotel. Four years later, he moved to the New York Palace Hotel, where he served as Director of Group Sales. He then took the Director of Sales and Marketing job with Sofitel, after which he was offered a position with AKA.

Currently, Poiriot manages a service residence, called AKA Central Park, in Manhattan, with 134 studios and suites specializing in longer stays of two weeks to two months. “I really enjoy managing this property,” he adds, “but someday I’d like to own my own hotel.”

Poiriot lives with his wife Catharine, and two children Chloe and Sadie, in northern New Jersey.

Come Tailgate With Us!

Looking for something different this football season? Why not join us in the Ballroom of the Nittany Lion Inn for a great Tailgate Buffet on every game day! Typically the buffets will occur after every home game, but for night games, the buffet will be available before the game. Our menu will change for each game, and at only $19.95 per person, you can’t find a better value. The Cheerleaders and the Lion stop by, and there are four extra large TV screens set up to watch the night games, if you’re so inclined. Every guest will also receive a special PSU gift. Our selections, depending on the time of day, may include hoagies, pulled pork sandwiches, delicious Italian pasta dishes, cheeses, fresh fruit and vegetable displays, salads, and soup or chili. We will also be featuring Penn State ice cream with toppings, cookies, and brownies. Come join in the fun!
### Beer Corner

Marnie Old, a noted sommelier, once said that wine pairs well with French or continental fare because wine was developed with that specific cuisine in mind. Though beer was not developed for Asian cuisine, it certainly complements it as the spices from most Asian dishes are enhanced by beer. If you pair Hoisin wings with your favorite local brew as opposed to a Cabernet or Chardonnay, you will notice a remarkable difference. The beer and wings will combine to form a perfect marriage, while the wine and wings are more akin to a bad blind date.

Chef Ken Stout, with his typical flair, has created the Mandarin Style Pork Tenderloin for this issue. Of course this would pair nicely with the Chinese beer, Tsingtao, but since we are not in Hong Kong, we found a more than suitable dance partner in Railbender Ale. This copper-colored revelation of caramel and toffee comes from the Erie Brewing Company right here in Pennsylvania. Smooth and drinkable, this Scottish Ale is particularly suited for Asian cuisine. Despite its caramel flavoring, it is none-too-sweet, which allows the natural flavors of the dish to take center-stage. It is worth noting that, while researching this article, we discovered that this whimsical Ale is easy to enjoy on its own as well.

Cheers! — Joe Greenland, Culinary & Rahul Shrivastav, Banquet Operations
### Hot Dates

- **3** Event: Old Home Week, Greenwood Furnace State Park
- **3** Concert: South Hills Les Shaw Band
- **3** Concert: Sounds from the Gazebo, Bellefonte

### Cool Rates

- **2** Concert: Lemont Village Green, August Room, www.lemontvillage.org
- **2** PSU Spend A Summer Day
- **2** Event: Farm Fest, Grange Fairgrounds, www.farmfest.paorganic.org

### From Our Kitchen To Yours

**Mandarin Style Pork Tenderloin**

- 1 ea. Pork Tenderloin (trimmed with silver skin removed)

**Marinade**

- 2 tablespoons Sherry
- 1 teaspoon Orange Juice from Concentrate
- 1 tablespoon Soy Sauce
- 2 teaspoons Cornstarch

**Sauce Ingredients**

- 2 tablespoons Chicken Broth
- 1 tablespoon Rice Vinegar
- 2 tablespoon regular Soy Sauce
- 1 teaspoon Sesame Oil
- 1 teaspoon Orange Juice from Concentrate

**Additional Ingredients**

- 1 tablespoons Cooking Oil
- 1 ea. dried Chipotle Pepper
- 2 teaspoons minced Garlic
- 1 teaspoon minced Ginger
- 1 Green Onion, cut into 1-inch pieces
- 1/4 cup Basil Leaves
- 1 teaspoon Cornstarch dissolved in 2 teaspoons water

Combine marinade ingredients in a medium bowl. Add Tenderloin and stir to coat. Let marinate overnight.

Combine sauce ingredients and put aside. Sauté Tenderloin until brown, remove from pan and finish in a 145 degree oven.

Add Chipotle Peppers to pan and stir-fry for about 10 seconds. Add Garlic, Ginger, and Green Onion; stir-fry for 1 minute. Add sauce ingredients and Basil and cook, stirring, for 1 minute. Add cornstarch solution and cook, stirring, until sauce thickens.

Let the Tenderloin rest for 10 minutes after taking it out of the oven.

Slice the Tenderloin on a bias and top with pan sauce. Garnish with Mandarin Orange segments or a Mango and Pineapple Salad. This dish goes well with Basmati Rice.

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**August 2013**

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
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</thead>
<tbody>
<tr>
<td>PSU Spend A Summer Day</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>Concert: Lemont Village Green-The Project, <a href="http://www.lemontvillage.org">www.lemontvillage.org</a></td>
<td>9</td>
</tr>
</tbody>
</table>

**Winners**

- Mr. & Mrs. John Houghney
- Pittsburgh, PA
- Janet Norris
- Bethlehem, PA
- Shirley Knox
- Mechanicsburg, PA
### Chicago Events

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Women's Field Hockey vs. Temple, Bryce Jordan Center, <a href="http://www.bjc.psu.edu">www.bjc.psu.edu</a></td>
</tr>
<tr>
<td>4</td>
<td>Cool Rates</td>
</tr>
<tr>
<td>5</td>
<td>Wrestling, Bryce Jordan Center, <a href="http://www.bjc.psu.edu">www.bjc.psu.edu</a></td>
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<tr>
<td>6</td>
<td>Rooms Still Available for Most Home Games: 800-233-7505</td>
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<tr>
<td>7</td>
<td>Women's Field Hockey vs. Eastern Michigan, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
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<tr>
<td>8</td>
<td>TailGreat, Bryce Jordan Center, <a href="http://www.bjc.psu.edu">www.bjc.psu.edu</a></td>
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<tr>
<td>10</td>
<td>Soccer: Harry Grove Spiked Show Invitational, Cross Country Women's Field Hockey vs. Connecticut</td>
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<tr>
<td>11</td>
<td>Event: Nittany Antique Machinery Fall Show, Penn's cave</td>
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<tr>
<td>12</td>
<td>Theater: Momex, Botanica, <a href="http://www.cpfa.org">www.cpfa.org</a></td>
</tr>
<tr>
<td>13</td>
<td>Soccer vs. California, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
</tr>
<tr>
<td>15</td>
<td>Football vs. Kent State, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
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<tr>
<td>16</td>
<td>Soccer vs. Robert Morris, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
</tr>
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<td>Event: Nittany Antique Machinery Fall Show, Penn's cave</td>
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<tr>
<td>18</td>
<td>Women's Field Hockey vs. Delaware, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
</tr>
<tr>
<td>20</td>
<td>Soccer vs. Duquesne, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
</tr>
<tr>
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<td>Soccer vs. Robert Morris, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
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<tr>
<td>23</td>
<td>Theater: Anda Union-The Wind Horse, <a href="http://www.cpfa.org">www.cpfa.org</a></td>
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<tr>
<td>24</td>
<td>Soccer vs. Wisconsin, <a href="http://www.gopsusports.com">www.gopsusports.com</a></td>
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<tr>
<td>25</td>
<td>Event: Chefs on Stage, Ramada Conference Ctr, 814-867-2222; Concert: Lemont Village Green, Suze Brown, <a href="http://www.lemontvillage.org">www.lemontvillage.org</a></td>
</tr>
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<td>29</td>
<td>Event: PA Hardcore Mudd Runn, Mid State Regional Airport, Philipsburg</td>
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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 July, August, and September 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)

______________________________________

Address

______________________________________

City/State/Zip

Phone/E-mail

Visit us online at www.pennstatehotels.com