Dear Friends,

The end of each academic year represents important change as we look to the next class of new Penn State students and the advancement of new goals, programs and ideas for the future. This ‘new’ year is especially exciting as President Erickson begins his well-deserved retirement having served the University with distinction under the most difficult circumstances imaginable. President Eric Barron has hit the ground running and is bringing fresh ideas and new energy to the next chapter of Penn State’s extraordinary journey. Senior Vice President for Finance & Business, David Gray is hitting stride as he, along with Provost Nick Jones, shape the future and embrace the challenges that will impact Penn State and take our well established tradition of excellence to new heights.

On the Intercollegiate Athletics front, we thank Dr. David Joyner for his service, stepping up to help Penn State navigate turbulent waters as he will retire in August. We look forward to the next generation of leadership and with Coach Franklin just weeks away from the start of his first season, the excitement is really building around this new era of Penn State sports. Speaking of athletics, in addition to congratulating Coach Russ Rose on another exciting National Championship for his amazing Women’s Volleyball program, he and his wife Lori collaborated on a new ice cream flavor; Russ “digs” Roseberry – it’s fantastic and I suggest you make the trip to the Creamery before it sells out again!

Summer is also exciting from a culinary perspective as local produce becomes widely available and peaks in flavor and freshness. We’re very fortunate to have 4 distinct restaurants, each with a focus on using the best local ingredients available and the variety and quality is as good as it gets this time of year.

Two Decades of Excellence

In May, the Penn Stater celebrated its 20th Anniversary with an open house featuring cake and ice cream! It has been noted that a “good time was had by all!” Looking forward to the next 20!

In this issue, we start a new series called “Above and Beyond,” meant to highlight an employee who goes way beyond what’s expected to help our guests have a memorable experience. As usual, we have a recipe and beer pairing, the calendar of events, and lots of photos from our spring events.

If you haven’t yet planned your summer getaway, why not do it now? We can help you with your rooms, meals, and even transportation and/or tickets to events. Call today and we’ll make it easy for you to enjoy all that Happy Valley has to offer this very special time of year!

Sincerely,

Jim Purdum, General Manager
This past spring, Penn State became one of only twelve public U.S. universities to exceed a $2 billion campaign goal. Overall, more than 630,000 donors made more than 2.1 million gifts to the historic effort, including $519 million designated for undergraduate scholarships, the top priority for the Campaign.

During Blue/White weekend this past April, the Nittany Lion Inn was the site of a Gala celebrating the end of the Campaign. Hundreds of people enjoyed the event, which was spread throughout the Inn.

STASH Rewards Program

370,000: Approximate number of members
180: Properties in the STASH network
75: Number of independent hotels located either on or near major U.S. university campuses (including Penn State, University of Pittsburgh, Temple University, University of Michigan, and Notre Dame)
5: Number of points per dollar earned
5: Average number of overnight stays that earn a free stay
0: Blackout dates

What is STASH? An entirely new kind of hotel rewards program; one dedicated to the spirit of adventurous, meaningful travel. With STASH, members earn and redeem points for free nights at some of the best independent hotels in the country. All STASH hotels are independent properties run by people who are passionate about creating enriching guest experiences without big-chain sameness.

STASH is designed to provide free nights ridiculously fast, and it’s easy to find and redeem a room. There are no black-out dates and points never expire. Right reward categories don’t exist, which means all rooms are unlocked for redemption.

Emily Bowen, Coordinator of the STASH program, notes, “This program has been great for Penn State parents to add value to their stays on campus, especially since many of them also have students at other universities.” According to Emily, “Properties within the program must maintain a high minimum level of guest satisfaction, as measured in various ways including Trip Advisor. Guests can be sure they will receive excellent service and a memorable experience.”

It’s easy: if you would like to join and get started with 1000 free points, go to www.stashrewards.com/psu-hhn and begin planning your experience!
Brad Baldwin: One In A Million

In the restaurant management textbooks, service is a task, but HOSPITALITY is how you make someone feel while performing that task. According to Sean Caviston, Restaurant Operations Manager, Brad Baldwin is the personification of HOSPITALITY.

“I have managed people for over 25 years, and don’t recall anyone like Brad. He is genuinely kind to others and is a true team player. If someone comes up short, Brad never complains. He just picks up the slack and leads by example. Even if it’s not his job, he still does it.”

Brad already has a Penn State degree in English, but is now going to pursue a second degree in Education. “I really want to teach high school,” he says. Brad has served in The Penn Stater and the Nittany Lion Inn since 2006, when he started as a banquet server, working up to server at the Inn. “I liked the banquet service job, but I really like the Dining Room better because I get to be more interactive with the guests. I love to hear their stories, and most of the time, they like to hear mine. I introduce myself, smile, and gauge how the guest wants to be served. The best advice I ever received was ‘don’t be a robot!’”

Sean agrees wholeheartedly with Brad’s approach. “He is requested by returning guests more than anyone else on our staff. I believe it’s because he is not just a waiter but rather he approaches a guest as a person who really cares about their needs.”

Brad notes that he wouldn’t do this job anywhere else. “I love tasting all the great food that the chefs prepare, especially the filet. They’re using a new process here now to cook steak, and it’s delicious. Everyone here is all about quality and using local products, and that makes it an experience, not just a restaurant. Both the food and the service are great here and I love being a part of that.”

How did he get so good at this? Brad smiles as he replies, “By watching other servers over the years, paying attention, and taking advantage of training opportunities. I also try to do things for guests that others don’t.”

Again, Sean chimes in: “He will accommodate almost any request by a guest, even filling their plates from the buffet if they can’t. You cannot teach that; it has to come naturally.”

Brad hopes to finish his teaching degree next year and to find a job near Pittsburgh, where his family lives. “It’s my ultimate goal.” But in the meantime, you can find Brad in the Dining Room at the Inn. Ask for him!
Many stories exist about the origin of Indian pale ales or “IPAs”, the most popular being that it was fortified with extra hops to survive the long sailing trips from England to India in the 18th century. Though that has never been confirmed, what we do know is that the pale malt combined with a strong dose of hops makes for a unique and refreshing taste.

Chef Stout has shared his recipe for fennel pollen chicken, one that surely tempts our summer taste buds. To accompany, we suggest a local treasure called Slab Cabin IPA, from Otto’s Pub and Brewery. This classic brew presents a piney, floral aroma with undertones of caramel that combine with three different kinds of hops to create a smooth ale with a nice finishing bite. The fennel in the recipe blends nicely with the fruity undertones of the beer to produce a summer fling to remember.

Though the original IPAs traveled nearly 5000 miles to India and the average tap beers that Legends features travel 600 miles on average to reach us, Otto’s is located a mere 6 miles away. So enjoy one at The Penn Stater or at Otto’s. Better yet, prepare some fennel pollen chicken, grab a Slab Cabin IPA and sit on the deck for a perfect summer evening.

Cheers!

Rahul Shrivastav, Manager of Food Operations and Joe Greenland, Culinary
### August 2014

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**HOT DATES**

**COOL RATES**

*Check pennstatehotels.com for great packages!*

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**Ag Progress Days**

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**Fall Career Days, BJC**

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<td>2nd Annual Mt. Nittany Marathon Field Hockey vs. Virginia Men’s Soccer vs. St. Johns</td>
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**Centre County Grange Fair**

### From Our Kitchen to Yours

#### Gardens Fennel Pollen and Herb Chicken

- 4 large chicken breasts, skin on
- 2 cups chicken broth
- 1 tsp. corn starch

**Fennel Pollen and Herb Butter**

- 1 lb. unsalted butter
- 1 fennel root bulb with 1 tsp. olive oil
- 2 shallots, minced
- 2 cloves garlic, minced
- 1 T fennel pollen (sub ½ tsp. fennel seed toasted and crushed)
- 1 T olive oil
- ½ cup Marsala
- 1 bunch flat leaf parsley
- 1 T chopped fresh rosemary

- 1 T chopped fresh thyme
- 1 tsp. black pepper
- 1 tsp. kosher salt

Allow pound of butter to soften at room temperature. Lightly coat ¼ fennel bulb with oil and roast it in the oven at 350F for 20 minutes or until lightly brown and soft. Cool and chop. Chop all herbs. Sauté shallots, garlic and fennel for 1 minute over high heat and add Marsala to deglaze. Let the mixture cool. Add the butter and shallot mixture to a food processor and blend until smooth. Add herbs and other seasonings and blend again until smooth. Check seasoning and you are ready to serve or store.

#### Fig Chutney

- 1 red bell pepper, small dice
- 1 yellow bell pepper, small dice
- 1 shallot, minced
- ½ cup sugar
- ½ cup white balsamic vinegar or white wine vinegar
- 7 dry figs, quartered
- ½ tsp. Kosher salt
- 2 oz. jalapeno jelly (or apple or grape jelly and 2 t chopped jalapeno)

Add all ingredients to a non-reactive sauce pan and cook until thick about 20 minutes on medium heat. Serve at room temperature.

#### Chicken Jus Lie

Bring 1 cup of chicken broth to a boil. Wisk 1 cup chicken broth and corn starch together, then wisk into simmering broth and season to taste. To cook the chicken, take one tablespoon of the fennel butter and smear it on the chicken breast under the skin of each breast. Roast the chicken breasts in a 400F oven for 20 minutes or until the internal temperature is 160F. During the cooking time add some water to the pan if the drippings start to burn on the bottom of the pan. When the chicken is done, set on a plate to rest. Add drippings of the pan to a saucepan. Add your prepared Jus Lie and simmer. Remove from the heat and wisk in 1 T of the fennel butter and serve. Ladle some sauce on the plate, place the chicken on the sauce and top with the chutney. Serve with mashed potatoes and vegetables. Enjoy!
# September 2014

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**HOT DATES**

- Men’s Soccer vs. Temple
- Football vs. Akron
- Historic Bellefonte’s 2nd Annual Antique Fair
- Field Hockey vs. Lafayette
- Central Pennsylvania Food & Wine Festival
- Men’s Soccer vs. Ohio State
- AE Career Fair, BJC
- Women’s Soccer vs. Bucknell, Field Hockey vs. Lock Haven
- Cher Dressed to Kill Tour With Special Guests: Pat Benatar & Neil Giraldo
- Men’s Soccer vs. Penn
- Women’s Soccer vs. Northwestern
- Women’s Ice Hockey vs. Western Ontario
- Football vs. Northwestern
- Penn State Homecoming
- Penn State TailGreat!
- Harvestfest 2014
- Antique Auto Club of America Car Show
- Field Hockey vs. Ohio State
- Women’s Soccer vs. Illinois
- Gala Celebration During Blue/White Weekend... more inside.

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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 we’ll choose three lucky winners 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.

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**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:**

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Clip this coupon and mail to:

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