



With the beautiful and exciting fall season well under way, I'm reminded how fortunate we are to be in the middle of all this energy and optimism even as our national economy continues to struggle. Between football, returning

Dear Friends

of Hospitality:

students, cultural events and holiday social activities, almost every day includes something fun in Happy Valley. Check our calendar to see what's available and let us plan a special visit for you!

In this issue, we welcome back Peter Sorensen to Hospitality Services. See a short article about him below. In the wine

BACK IN THE FOLD

You may remember Peter Sorensen. He served nine years ago with Hospitality Services, at The Penn Stater. He left for other opportunities, but missed the Penn State experience. He has now returned to the fold, with a renewed enthusiasm and commitment to take sales to the next level.

His title is Associate Director for Sales and Marketing, working directly with Fran Levin. His biggest challenge, as he describes it, is to get noticed in a crowded northeast market. "We are not a franchise so we have

PENNSTATE

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corner, we thought it was time to tell you about some of the great wines we have in our collection at the Inn. Our cellars are extraordinary and unique to the region and our wine events are more popular than ever. We are offering two major events this season to help celebrate wine: On October 15, we'll feature Gary Eberle's Wine Event – "From Football to Grapes", and on November 19, our "Beaujolais Festival" will take place. Don't hesitate to get your tickets as soon as possible because space is limited for these events.

Μ

A N A G E R

Also this past month, we dedicated the new painting, "Change of Classes" (page 3), which now graces the Inn's lobby behind the front desk. If you haven't seen it yet, make it a point to stop by and let us know what you think.

Regardless of the reason, the fall season is so full of wonderful things to see and do, we hope you'll take some time to pay us a visit.

ling Purdum



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



'Chef, I need a splash of lemon"

Remember, acidity softens wine...if your wine is too big for the dish, squeeze a splash of lemon on your food and viola! Smoother, more approachable wine. Such is the life of a Sommelier, pairing course after course in a busy dining room, sharing conversation with guests and recommending treasures to enhance their meal. It's a wonderful profession with an added bonus of building relationships in a spectacular dining room filled with history, The Nittany Lion Inn.

Since 2002, (eight consecutive years), the Dining Room has received Wine Spectator Magazine's "Award of Excellence" for our wine list. One of only 3,249 restaurants in the world to achieve this status, the Dining Room was also the first restaurant in Centre County to win the award, which has served as a benchmark for "other" local restaurants. This further states our commitment to provide for our guests the finest wines produced from almost every wine region in the world, a perfect match to our menu in both price and style.

Our wine list boasts thirty pages of wines, over 600 selections from across the globe, featuring all the major varietals including over 100 different Zinfandels from California, Chardonnay from eleven different regions, and a Pinot Noir list that will make you go "sideways." The list also includes Ice wine, or Eiswein, late-harvest wines, half-bottles, and a Meritage list with vertical depth from all the great producers including Opus One, Joseph Phelps, and Dominus.

We've recently added a "Wine Guest Book" to our wine service, which allows you to record your wine selections, any tasting notes, or memories of that special night at the Inn as you share wine and food in the dining room. On future visits, you will be able to recall which wines you purchased in the past and maybe try some new and different varietals. As a bonus, the staff will present you with a card stating the name of the producer, wine varietal and the vintage of your selection. We're sure you'll enjoy these new additions to our wine service and we look forward to seeing you at the Inn. As always, if you need a pairing idea or you're at a loss on which wine to serve for dinner, drop me a line at rwo10@psu.edu. Thank you and we hope you enjoy the fall in Happy Valley! Santé



HOSPITALITY RECEIVES WASTE WATCHER AWARD

Once again, Hospitality Services has been recognized for its "green" efforts. The Professional Recyclers of Pennsylvania recently awarded the 2009 Waste Watcher Award to Judy Karaky, General Manager of The Penn Stater. This awards program is open to municipalities, counties, businesses, schools, non-profit groups, and individuals who have made a significant contribution in recycling, composting, and waste reduction/ reuse efforts during the prior year. Applicants for this award needed to prove that their efforts are above and beyond typically provided services.

Judy was nominated by the Centre County Solid Waste Authority staff, who noted that The Penn Stater is doing a "spectacular" job of recycling and reuse, including "recycled" recycling bins with clear signage about the program, less paper printing, bulk food for break rooms, disposable cups and flatware, composting of all food waste, terry re-use program for guestrooms, recycling bags in guestrooms, among other efforts. Their efforts were lauded as being "just all around green!"



NEW PAINTING UNVEILED

In a ceremony recently held at the front desk of the Nittany Lion Inn, a brand new painting called "Change of Classes" was unveiled. Jim Purdum noted, "This painting perfectly captures the dynamic energy of our beautiful Penn State Campus on a busy day between classes."

Karl Leitzel, a life-long Centre County resident, was commissioned to create the piece and he also unveiled it to those in attendance. Karl is noted for his "loose" style of painting and his ability to capture the energy, people, and sense of place. In recognition of his amazing skill, he has earned the recognition and placement as the first "artist in residence" for the Centre County Grange Fair. Karl's work has been featured locally as well as in galleries in Gettysburg and Harrisburg. More information about Karl can be found at his website: www.keleitzel.com. Stop by and take a look at this beautiful, dynamic piece of art. It's permanent home is directly behind the front desk at the Inn.



Karl Leitzel unveils his new painting; Barbara Palmer, Karl Leitzel, and Mimi Coppersmith enjoy a moment at the reception following the unveiling.

Sorensen article continued from page 1

to work much harder for exposure in the market, not only in the Centre Region but in the whole northeast. We just have to get out there as much as possible."

"It's not just about sales though," he adds. "We can sell rooms, but it's really a balancing act, like a giant puzzle. We want to sell rooms but want to manage the conference space that will need rooms too. It's a challenge sometimes to keep both sides balanced -- keeping our customers happy while filling our space as efficiently as possible. More careful and detailed analysis of our daily business will help us improve this in the future."

On a personal level, Peter leads a very full life with his wife and son. He's of Danish heritage and proud of it. "My father was an importer of Danish ham and other items, so I have visited Europe many times in my life." Peter also loves primitive camping with his son, particularly in the winter. "There's nothing more fun than being stranded in the woods during a snow storm, whether in a cabin or in a tent or lean-to. Of course you have to be prepared, but we seek out that kind of experience. We've made a lifetime of memories doing this . . . every month a trip somewhere. It's our dream to hike the Appalachian Trail, although I have no idea when we'll find the time to do it."

With Peter's determination, no doubt he will find the time.

OCTOBER 2009

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
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.			Concert: Carolina Chocolate Drops, www.thestatetheatre. 1 com			
Field Hockey vs. Stanford 5	6	7	8	Concert: An Evening with Keller Williams, www.thestatetheatre.com Concert: Jay-Z, www.bjc. psu.edu Women's Soccer vs. Northwestern	Event: Boalsburg Heritage Festival, 814-466-9266 '09 Live in HD, www. thestatetheatre.com Football vs. Eastern Illinois Event: Fall Apple Fest, www. wayfruitfarm.com Event: Boalsburg Columbus Ball, 814-466-9266	Event: H2X Extreme Water Sports, 111 www.bjc.psu.edu Event: WPSU Wine Celebration, Penn Stater, 814-863-6635
	Theater: Avenue Q	, www.cpa.psu.edu		Event: National Paranormal Conference		
Concert: Third Eye Blind, www. thestatetheatre. com	Concert: Julian Lage Group, www.cpa.psu.edu Field Hockey vs. Bucknell	Men's Soccer vs. 14	Concert: Emerson String Quartet, www.cpa.psu.edu Event: From Football to Grapes: Eberle Wine Event, Nittany Lion Inn, 814-865-8590 Concert: Bear Thymes w/Woman Tour, www.thestatetheatre.com	Cross Country PSU National Meet 16	Football vs. Minnesota Event: Fall Apple Festival, www. wayfruitfarm.com	Concert: Yonder Mountain String Band, www. thestatetheatre. com
19	20	Event: Dark in the Park, 814-231-3071 Concert: Galactic, www.thestatetheatre.com	Event: Pumpkin Carving Night, Shavers Creek, 814-863-2000	Concert: Brad Paisley. www.bjc.psu.edu Women's Volleyball 23 vs. Indiana Concert: Orquestra de Sao Paulo, www.cpa.psu.edu Theater: Son	Best of Broadway, www.mss.org Men's Swim vs. WV Women's V-ball vs. Purdue Met Opera'90 Live in HD. www.thestatetheatre.com; USS Naval History Exhibit Dedication WWE Supershow, www.bjc.psu.edu wething You Did, www.thestat	Women's Soccer vs. Illinois Women's Volleyball vs. Ohio State etheatre.com
				Event: Lemont Haunted		ildren's Halloween Trail,
Event: State College Halloween 26 Parade 814-231-3071 Event: Military History Speaker Series, www.pamilmuseum.org	27	Concert: Dizzy Gillespie All Star Big Band, www. cpa.psu.edu	29	30	Event: Trick or Treat Night in the 31 Centre Region 631	DID YOU KNOW? The Beefeater Room was ntroduced at the Inn in the of 1958. A typical meal in Beefeater Room was \$3.45 d consisted of prime rib and cktails made with Beefeater gin. Guests listened to the
					mi	isic of pianist Maurice Gray Stormstown, Pennsylvania.



NEW MARKER UNVEILED

Richard Nelson recently presented the new Penn State Historical Marker celebrating biomechanics at Penn State. Nelson is one of the three people listed on the marker -- the other two are Chauncy Morehouse and Peter Cavanagh. All three were recognized for their early leadership and innovativeness in the lab. A crowd of alumni, students, faculty, and biomechanics professionals gathered to see the unveiling of the new historical marker.

The Beefeater Room was closed in 1978.

The biomechanics historical marker is the 72nd in the series, which spans multiple campuses and has influenced similar types of marker programs at other universities. The historical marker is located between the Nittany Lion Inn and the Biomechanics Teaching Lab (also know as the "Water Tower"), the original site of the Biomechanics Lab.

Chauncy Morehouse (left), Richard Nelson (center) and Peter Cavanagh (right) are recognized on the historical marker for their early leadership and achievements within the Biomechanics Lab.

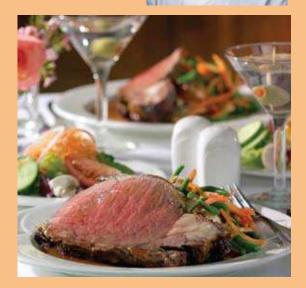
Photo Credit: Gene Maylock

NOVEMBER 2009









PRIME RIB

Yield 8-10 servings

- 6 lbs. beef rib-eye roast, boneless, cut from the sirloin end
- 1 oz. olive oil
- 3 oz. crushed garlic
- Salt and pepper to taste
- 1 lb. mirepoix (rough cut celery, carrots and onions)
- 3 qts. beef stock
- Arrowroot or cornstarch diluted with cold water as needed
- 1. Rub roast with olive oil, garlic, salt and pepper.
- 2. Place roast on a wire track in a roasting pan with the mirepoix.
- 3. Roast in a 300 degree oven until the internal temperature reaches 135 degrees for medium rare or until desired doneness.
- 4. Remove roast from pan and allow to rest for 15-20 minutes before slicing to retain its natural juices.
- 5. To make the au jus: remove fat, add stock, and reduce by half. Thicken slightly with cornstarch or arrowroot. Adjust seasoning and strain.
- 6. Slice and serve with your favorite potato and vegetable and finish with the au jus.

DECEMBER 2009

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
HOT DATES GREAT RATES	1	Concert: Sweet Honey, www.cpa.psu.edu Women's Basketball vs. Georgia Tech, www.gopsusports.com	Event: Dessert & Wine Preview Party, Centre Furnace Mansion	Event: Stocking Stuffer A Centre Furn	ive, www.thestatetheatre.com ntiques, Art & Craft Sale, ace Mansion tt: Boalsburg Hometown Chris	Concert: Family Concert, www.nvs.org Wrestling, Nittany Lion Open
Concert: Cherish the Ladies, www. thestatetheatre.org	Men's Basketball vs. UMBC, www. gopsusports.com	Women's Basketball vs. Monmouth	10	Event: Belle	fonte Victorian Christmas, 83	13
				Concert: Judy Collins 18	Theater: Met Opera 09 in HD, www.thestate theatre.com Men's Basketball vs. Gardner-Webb PSU Fall Commencement, www.bjc.psu.edu	Concert: Recreation: An Event of Christmas, www. thestatetheatre.org
Men's Basketball vs. American 21	22	23	Christmas Eve Dinner in the Gardens – now accepting reservations 24 The Penn Stater Confi	25 erence Hotel will be closed fo	26 r the holidays and will reope	27 n on January 7, 2010.
Women's Basketball vs. 28	29	30 or the holidays and will reope	31			

WINNERS

Wanda Braymer, Saegertown, PA Tim Houser, Centre Hall, PA

Andrea Frank, Cliffside Park, NJ

VV IIN ! - 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 October, November and December, 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, Director Sales and Marketing Penn State Hospitality Services 200 West Park Avenue State College, PA 16803



COURTYARD PROJECT FINISHED

If you haven't yet stopped by the new gazebo courtyard, don't miss it on your next trip to the Inn. This space has been transformed to a beautiful, tranquil garden, with gorgeous plantings, comfortable seating areas, and a beautiful antique gazebo.