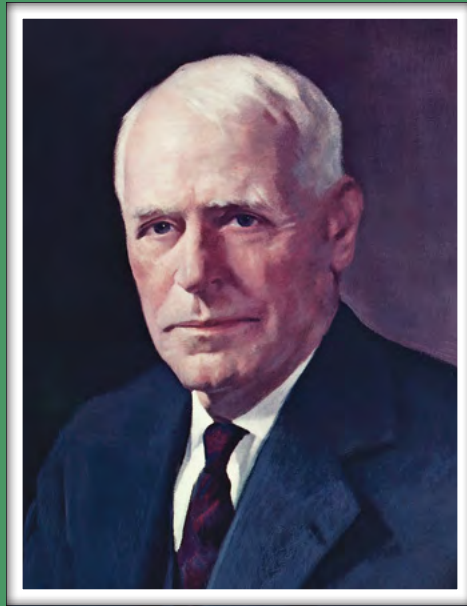


THE STATLER FOUNDATION 2015 ANNUAL REPORT




Alice Seidler Statler



Ellsworth Milton Statler

The Statler Foundation is a private foundation that supports students and programs in the Hospitality industry. It was created in 1934 through the directives contained in the will of Ellsworth M. Statler, one of the most creative and resourceful hoteliers in history. For nearly 40 years, Ellsworth Statler's widow, Alice Seidler Statler, served as Chairman of the foundation trustees.

The Statler Foundation trustees continue Mr. and Mrs. Statler's work by awarding more than \$1,000,000.00 annually in grants and scholarships that support the Hospitality field. We have taken a proactive role in grant making through local and national awards.



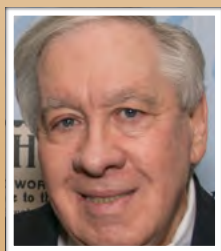
*“Life is service.
The one who progresses...
gives his fellow human beings
a little more,
a little better service.”*

Ellsworth Statler

THE STATLER FOUNDATION 2015 BOARD OF DIRECTORS



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A FEW WORDS FROM ERIE COUNTY SURROGATE COURT JUDGE BARBARA HOWE

As the New York State Surrogate Judge for Erie County, it has been my duty to appoint trustees to The Statler Foundation. Ellsworth and Alice Statler were pioneers in the hotel industry and their legacy continues through the grants and scholarships the trustees provide each year. I am always pleased to learn about the many individuals who benefit from Ellsworth Statler's bequest.

Surrogate Judge Barbara Howe



LETTERS FROM OUR CHAIRMAN AND VICE CHAIRMAN

There are many opportunities where being hospitable, welcoming and generous are very important to those being served. The Statler Foundation has invested in such services for students, families of children with special needs, food for the hungry and visitors to historic cultural sites in our community. We will continue our focus on students and related innovations as described in this report.

My fellow trustees and I are very pleased and inspired as we have visited our grantee programs and talked with students and other related beneficiaries.

Robert M. Bennett, Chairman



Pursuant to the direction of Ellsworth M. Statler through his Last Will and Testament, The Statler Foundation has been constant in their commitment to advancing the hospitality field for over 80 years, both locally and across the country. These efforts were spearheaded by Ellsworth's wife, Alice Statler, one of the first trustees of The Statler Foundation,.

This has been accomplished by providing: Large individual scholarships to students attending some of the best four-year hospitality colleges across the country; study abroad grants to numerous local colleges, with funds offsetting costs for the students; small scholarships to assist students with their educational costs, and finally; grants to colleges/institutions for capital improvements.

Most recently, we have expanded our grants to help institutions that provide for the elderly, less fortunate and children with disabilities. We believe that Ellsworth Statler, who was always looking to the future, would be very happy that the Foundation has expanded to assist the members of our community in this way.

Peter J. Fiorella, Jr., Vice Chairman



2015 FINANCIALS

SMALL SCHOLARSHIPS

Small Scholarships are given to assist students enrolled in their second year of college and above.

BUFFALO STATE	\$ 25,000.00
CULINARY INSTITUTE OF AMERICA	\$ 10,000.00
ERIE COMMUNITY COLLEGE	\$ 55,000.00
JOHNSON & WALES UNIVERSITY	\$ 26,000.00
MONROE COMMUNITY COLLEGE	\$ 10,000.00
NIAGARA COUNTY COMMUNITY COLLEGE	\$ 18,000.00
NIAGARA UNIVERSITY	\$ 116,000.00
PAUL SMITH'S COLLEGE	\$ 26,000.00
TROCAIRE COLLEGE	\$ 18,000.00
SMALL SCHOLARSHIP TOTAL	\$ 304,000.00

STUDY ABROAD GRANTS

Study Abroad Grants are for students attending a Hospitality program in the U.S., with an added learning experience in another country.

BUFFALO STATE	\$ 20,000.00
ERIE COMMUNITY COLLEGE	\$ 20,000.00
NIAGARA UNIVERSITY	\$ 20,000.00
ROCHESTER INSTITUTE OF TECHNOLOGY	\$ 20,000.00
STUDY ABROAD TOTAL	\$ 80,000.00

SAY YES TO EDUCATION – \$40,824.00

Say Yes To Education funds are provided to Buffalo high school students who move on to attend a Hospitality program in college.

SCHOLARSHIPS OF EXCELLENCE

Scholarships of Excellence of up to \$15,000 are given to college students from around the country who are juniors and above who have made a commitment to the Hospitality industry.

BUFFALO STATE	\$ 15,000.00
CORNELL UNIVERSITY	\$ 15,000.00
CULINARY INSTITUTE OF AMERICA	\$ 15,000.00
FLORIDA INTERNATIONAL UNIVERSITY	\$ 1,665.00
JOHNSON & WALES UNIVERSITY	\$ 14,405.00
MERCYHURST UNIVERSITY	\$ 15,000.00
MICHIGAN STATE UNIVERSITY	\$ 15,000.00
NIAGARA UNIVERSITY	\$ 3,538.00
PAUL SMITH'S COLLEGE	\$ 14,015.00
THE PENNSYLVANIA STATE UNIVERSITY	\$ 3,650.00
PURDUE UNIVERSITY	\$ 200.00
ROCHESTER INSTITUTE OF TECHNOLOGY	\$ 15,000.00
SCHOLARSHIP OF EXCELLENCE TOTAL	\$ 127,473.00

INSTITUTIONAL GRANTS

Institutional Grants are given for capital improvements/specialized training.

BUFFALO STATE	\$ 75,000.00
CULINARY INSTITUTE OF AMERICA	\$ 100,000.00
CRADLE BEACH CAMP	\$ 75,000.00
DARWIN MARTIN HOUSE	\$ 100,000.00
ERIE COMMUNITY COLLEGE – NORTH	\$ 78,878.00
ERIE COMMUNITY COLLEGE – CITY	\$ 6,500.00
FLORIDA INTERNATIONAL UNIVERSITY	\$ 20,000.00
FRIENDS OF THE NIGHT PEOPLE	\$ 40,000.00
NIAGARA COUNTY COMMUNITY COLLEGE	\$ 75,000.00
NIAGARA UNIVERSITY	\$ 55,000.00
OLMSTED CENTER FOR SIGHT	\$ 75,000.00
TROCAIRE COLLEGE	\$ 75,000.00
EMERSON HIGH SCHOOL OF HOSPITALITY	\$ 5,000.00
GRANT TOTAL	\$ 780,378.00

TOTAL FUNDS DISTRIBUTED IN 2015: \$1,322,675.00



SCHOLARSHIP OF EXCELLENCE AND ANNUAL LUNCHEON

The Statler Foundation Scholarship of Excellence, established in 1997, is awarded to third and fourth year students in a college Hospitality program. It is based on academic excellence, character, financial need and commitment to the industry. Each scholarship is worth up to \$15,000 for the academic year and may be used for tuition, fees and books. In 2015, the



2015 Florida International University Scholarship of Excellence recipient, Leira Fombrun, pictured with FIU Professor Rocco Angelo and Statler Foundation Trustee Marguerite Collesano.



2015 Mercyhurst University Scholarship of Excellence recipient, Madelyn Atendido, pictured with Mercyhurst University Hospitality Dept. Chairman, Daryl Georger, and Statler Foundation Trustee Bernard Tolbert.

Meet 2015 FIU Scholarship of Excellence recipient, Leira Fombrun.

With the continued support of the Statler Foundation, Florida International University's Chaplin School of Hospitality & Tourism Management has been able to graduate students like Leira Fombrun.

After placing second in the Hotelschool the Hague Innovation Challenge in Amsterdam, Leira went on to win second place with her team at FIU's Startup Weekend for an innovative concept that, when fully developed, will make tipping for services a breeze. It's a hospitality-centered app called Tip N'Go, currently at the research and development stage.

While at FIU, Leira served as President of the Student Hotel Club and was a member of the FIU Chapter of the American Hotel and Lodging Association, The Hospitality Student Leadership Council, The Hospitality Sales and Marketing Association International and The Hospitality Financial and Technology Professionals.

Since graduating Magna Cum Laude in 2015 with a Bachelor of Science in Hospitality Management, she has completed a five-week program with the National Science Foundation Innovation Corps and started working with special projects in the housekeeping department at the Fontainebleau Miami Beach.

Meet 2015 Mercyhurst University Scholarship of Excellence recipient, Madelyn Atendido.

Madelyn was fortunate enough to complete an internship at Merry's Gastro Pub in Dungarvan, Ireland during her time studying abroad during her Spring semester. Madelyn states; "I learned more than I could've ever anticipated from my boss Emilene Stafford. She is a talented business woman with a background in culinary and owns a pub in Dublin, Ireland as well. She also has plans to open a restaurant in the United States at some point in the near future.

My learning objectives centered mostly on the business side of the restaurant/bar industry. My intent was to come out of this internship learning how to do the daily functional activities that run a restaurant.

This internship certainly furthered my professional development and essentially tied together all of the aspects of the restaurant industry that I have learned up to this point in my education. I now know that I am concentrating in the correct aspects of the industry and that will definitely help me when searching for my first job upon graduation. My interest in the restaurant/bar aspect of the Hospitality industry has undoubtedly increased due to this experience and I am very excited for my future!"

Foundation awarded scholarships to students attending Buffalo State, Cornell University, The Culinary Institute of America, Florida International University, Johnson & Wales University, Mercyhurst University, Michigan State University, Niagara University, Paul Smith's College, The Pennsylvania State University, Purdue University and Rochester Institute of Technology.



2015 Michigan State University Scholarship of Excellence recipient, Jennifer DiGiovanni pictured with her grandfather Rocky Meldrum, and father Jack DiGiovanni.



2015 Niagara University Scholarship of Excellence recipient, Adam Zarczynski pictured with his dad, Fred Zarczynski, Trustee Edward M. Flynn and Niagara University Dean of Hospitality and Tourism Management, Dr. Kurt A. Stahura.

Meet 2015 Michigan State University Scholarship of Excellence recipient, Jennifer DiGiovanni.

In late May, after interviewing and flying out to several locations all across the country, Jennifer DiGiovanni received a great offer from an incredible company that would have been foolish to turn down. After a phone interview, meeting with the team in Chicago, and completing two analytical and writing assessments, Jennifer was offered an Investment Analyst position with the Hotels and Hospitality Group of Jones Lang LaSalle. She believes they are a fantastic company with which to start her career out of college.



The Statler Foundation wishes to thank Luncheon Chairwoman and Trustee Ernestine R. Green, and Trustee Donna M. Gioia for another successful Scholarship of Excellence Luncheon.

Meet 2015 Niagara University Scholarship of Excellence recipient, Adam Zarczynski.

Adam has been quite productive over the past year. Due to his participation in the Lake Como Work Abroad Program, he was able to graduate from Niagara University one semester early. He wrapped up his studies in December, 2015 and has been on the go ever since. Here is an update from Adam, himself:

“Since receiving the Statler Foundation scholarship, I was a part of the winning team for the inaugural Smith Travel Research student market study competition held in New York City. I also completed and defended my Honors thesis which looked at the impact property responses to reviews left on TripAdvisor had on a guest’s intent to book with that property. I graduated Magna Cum Laude with University Honors from Niagara. Currently I am working in Northern Alabama for Yedla Management Company. After carefully considering all of my options after graduation, I felt this was the best opportunity for me to learn the most about every aspect of the industry. We are currently in the process of opening a new TownePlace Suites herein, where I will take over as Assistant General Manager once it is completed.”

THE STATLER CENTER/ OLMSTED CENTER FOR SIGHT

The graduates of this program inspire all they encounter.



Lonnic Graham was a graduate of the Statler Center's 42nd Hospitality class. Lonnic currently works as a Building Hostess at McGuire Development Group. In this position she operates the company's main telephone switchboard, meets and greets all visitors and tenants of the building, provides administrative support to tenants and visitors, and dispatches work orders. Lonnic had this to say about the Statler Center:

"I am a double-above-the-knee amputee with detached retinas in both eyes. I have been a diabetic since the age of ten. Before Statler, I had just about given up living; everyone was telling me what I could not do. Statler told me what I could do and allowed me to enroll in the Hospitality program. At Statler they taught me computer skills, communication skills, and how to write a resume. Being out of the work field for over 15 years I didn't think it was possible to become employed again. Now I am employed at Compass East as a Building Hostess. I enjoy getting up in the morning and feeling alive; most importantly, showing my family and friends that it is never too late to accomplish goals."

Emerson Graduate moves on to Finger Lakes College to pursue a career in Culinary Arts



Janae Brannon graduated from Emerson School of Hospitality and is attending Finger Lakes College,

pursuing a career in Culinary Arts.

While attending Emerson she learned several skills working in the student cafeteria, the restaurant and the bakery, as well as on banquets. Janae believes the skills she has learned at Emerson will take her a long way.

ECC CITY CAMPUS GARDEN AT CANALSIDE



Understanding how important it is in the Hospitality Industry to know where your food comes from is the reason **Kristin Goss**, Professor at ECC wanted to incorporate farm-to-table teaching into ECC's curriculum for years.

ECC's garden at Canalside hosts the perfect space that Professor Goss had always imagined. The space is used as a lab for a series of gardening classes as part of the college's Culinary Arts Program throughout the summer. Classes have been conducted with students interested in learning about the integral relationship between people, land and food as well as the biological, chemical and physical need for green spaces. The garden features several different types of plant propagation methods for soil based growing systems, including open field, square foot vertical and greenhouse gardening.

Along with its current yield of tomatoes, cucumbers, peppers, and broccoli, the garden features swaths of thyme, sage, cabbage and kale. Mushroom mycelium is the secret to the perfectly balanced organic soil that the students often test. The harvests reaped throughout the growing season go directly into ECC's Culinary labs. ECC features their garden with their local foods menu served in the Statler Dining Room during the fall semester. Updates on the garden are posted daily on the Garden's Facebook page. The students love displaying pictures of their work along with all the critical information learned to make a successful garden grow. ECC is the only culinary program that teaches gardening and more importantly the students give back to the community as they pass their knowledge on to the children at Waterfront Elementary School. The money granted from the Statler Foundation has enabled ECC to buy seeds, plants, soil, teaching supplies, garden sensors, along with products to maintain the health of the soil. The students and faculty are grateful for the wonderful opportunity to learn in this outdoor space.

"This garden is a great example of applied learning for students in the hospitality field. The concept of students in career pathways is certain to grow in significance in years to come." **Robert M. Bennett, Chairman**

STUDY ABROAD FUNDING HELPS RIT STUDENTS



Left to right: Megan Lindsay, Zachary Trombley, Hallie King, Kayla Weiss, Statler Trustee Bernard Tolbert, Allison Chefalo, Alexander Matagne

RIT Hospitality and Tourism Management students thank Statler Foundation Trustee, Bernard Tolbert, at the annual department awards reception in October, 2015 for the study abroad funding that enabled them to have a semester studying in Dubrovnik, Croatia. The Statler Foundation was given the International Award from the department, and Trustee Tolbert was present to accept the award.

All of these students have recently graduated or will finish in December, 2016:

- **Megan Lindsay** is the education administrator and marketing assistant for the New York Wine and Culinary Center, Canandaigua, NY
- **Zachary Trombley, Hallie King, and Adam Pirro** were among four RIT students selected for Marriott's prestigious Voyage international manager training program
- **Kayla Weiss** was working as a student assistant in RIT's Study Abroad office until her graduation and is expecting to work in Ireland beginning in Fall, 2016. An honors student, Kayla received RIT's highest academic award, an RIT Outstanding Scholar, and she was selected as the undergraduate delegate to represent the department at graduation.
- **Allison Chefalo**, Employee of Hilltop Catering, is now pursuing a MS degree at RIT in Human Resources Development
- **Alexander Matagne**, formerly front desk clerk at the Marriott Residence Inn in Rochester, is now working in customer service with Paychex, and will complete his degree in December, 2016

NIAGARA UNIVERSITY

The College of Hospitality and Tourism Management at Niagara University, with support from the Statler Foundation, offers students three unique international experiences. The Lake Como Work Abroad Program allows students to spend ten weeks over the summer working in Lake Como, Italy. Students work at luxury hotels, including the world renowned Villa d'Este Hotel. They are able to experience European service at its finest and return home with a level of professionalism that makes them very desirable to employers.

The Peru Cultural Immersion Program is also a ten-week program that takes place over the summer. In this program, students are able to truly immerse themselves in the Peruvian culture, where adventure and eco-tourism are a large part of the local economy. This all-encompassing experience allows them to take classes, participate in community service projects, complete mini-internships at luxury hotels and participate in several incredible excursions, including a hike to Machu Picchu and a trip to the Amazon Jungle.

Additionally, the NU College of Hospitality offers a dual degree program in Bad Honnef, Germany. This program allows students to obtain an additional bachelor's degree in either International Hospitality or International Tourism by spending their senior year abroad.

We are grateful for the support of The Statler Foundation as it allows all students these opportunities, regardless of their financial situations. By going abroad, our students are better poised to become future leaders in the hospitality industry.

NIAGARA COUNTY COMMUNITY COLLEGE NIAGARA FALLS CULINARY INSTITUTE



*Niagara Falls Culinary Institute,
Niagara Falls, NY*

most unique experiences just steps from Niagara Falls State Park. Whether visitors are dining at the chef's table in Savor, or learning how to create something new in the kitchen, NFCI is proving to be the next wonder of the culinary world.

President James P. Klyczek said, "Just as Ellsworth and Alice Statler continually looked for new ways to make their customers comfortable...the Niagara Falls Culinary Institute follows their philosophy...helping students and visitors develop a taste for the extraordinary. We thank The Statler Foundation for its continued support and belief in our students' success."

Niagara County Community College and its students have been recipients of The Statler Foundation's generosity for decades. In 2011, their support assisted with the creation of the Niagara Falls Culinary Institute (NFCI).

NFCI provides students with the proper tools for successful careers in the culinary and tourism industry. Experienced faculty deliver a range of programs and certificates in the newly renovated facility. Students learn the latest techniques in Baking & Pastry Arts, Brewery Operations, Culinary Arts, Distillery Operations, Enology, Hospitality, Viticulture and Winery Operations.

Featuring state-of-the-art kitchens, its own restaurant, bakery, deli, wine boutique, gift shop and Barnes & Noble bookstore, NFCI offers visitors the

THE CULINARY INSTITUTE OF AMERICA



Pictured: Small Scholarship recipients Caitlin Christman and Katie Zurick, Scholarship of Excellence recipient Paige Tobias and Statler Trustee Elyse NeMoyer

For nearly sixty years, The Statler Foundation has walked side by side with **The Culinary Institute of America (CIA)** in support of excellence in hospitality education. From the CIA's early days in New Haven, CT with only 50 students, to the present with its campuses in New York, California, Texas, and Singapore—serving 3,000 students, 7,000 food enthusiasts and industry professionals, and more than 300,000 visitors a year—The Statler Foundation has helped the CIA to maintain its status as the world's premier culinary college. They do this through generous programmatic, scholarship, and capital grants. And today, thanks to this invaluable partnership, thousands of students gather in The Statler Lounge in the CIA's Student Commons to reflect on and further their education. In addition, The Statler Seminar Room is the site of their celebrations on graduation day. Through the highly prestigious and coveted Statler Scholarship of Excellence and the Statler Small Scholarship Program, CIA students like **Paige Tobias '15, '16, Jaleesa Mason '13, '15, and Lea Aclan '13, '15** are able to realize their dreams of a gold-standard education. It is of utmost importance to the CIA to keep the extraordinary legacy of E.M. Statler, one of the greatest American hotel industry pioneers of all time, and his wife, Alice Statler alive in the minds of CIA students—the next generation of future leaders of the hospitality industry.

HERITAGE CENTERS

FRIENDS OF THE NIGHT PEOPLE



In visiting this agency, you come away with a wonderful sense of the skill, dedication and passion of the staff. We wish only good things for the families and the children served here. Hence, a Welcome Center for conversation and compassion.

This is a caring place where basic human needs are met through the provision of over 100,000 meals per year. In addition, health services and temporary lodging are made available.

CRADLE BEACH



Cradle Beach is a year-round facility providing lodging, food service, counseling and fun for thousands of children and families every year.



THE STATLER FOUNDATION

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Buffalo, New York 14209