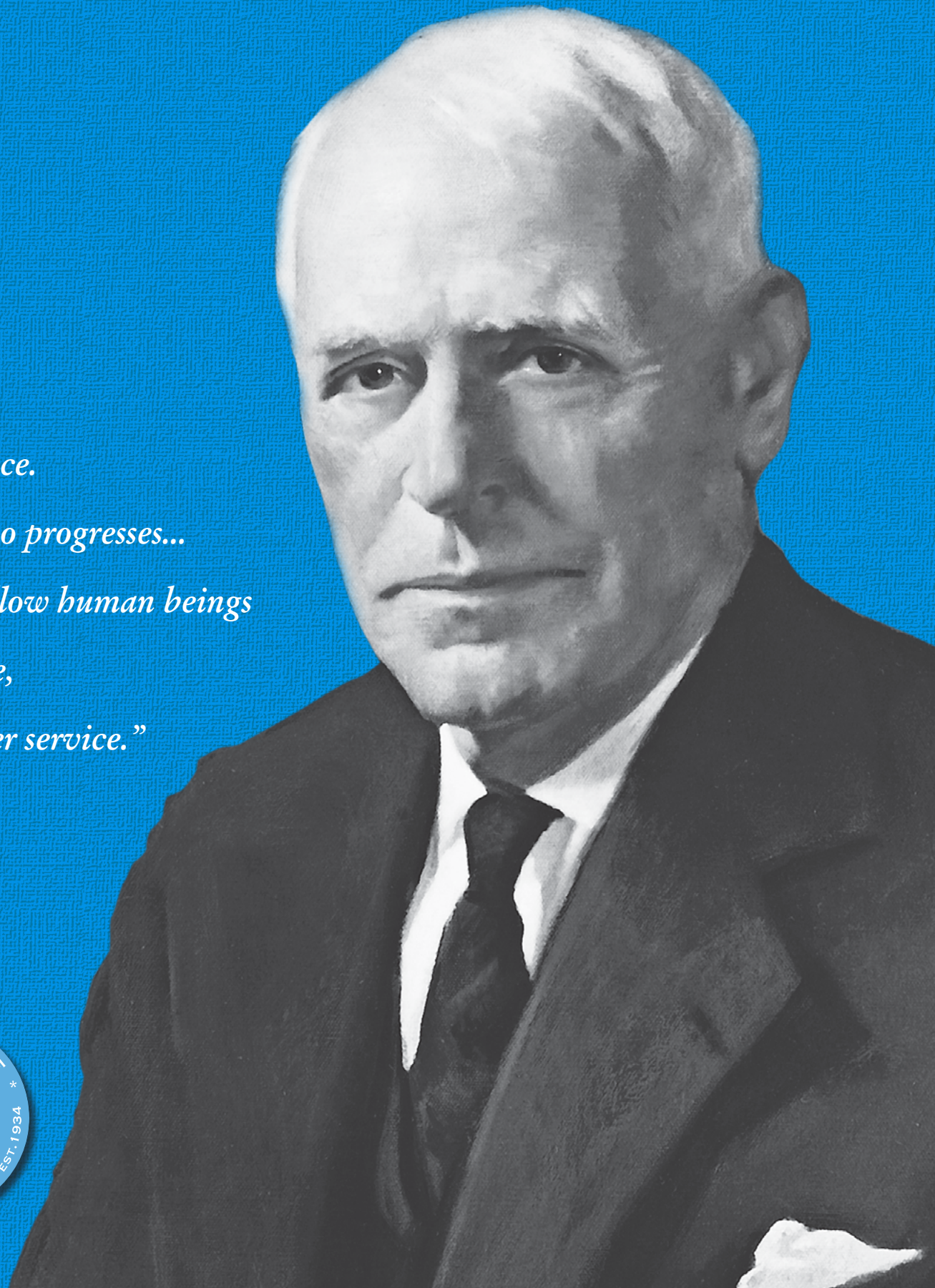


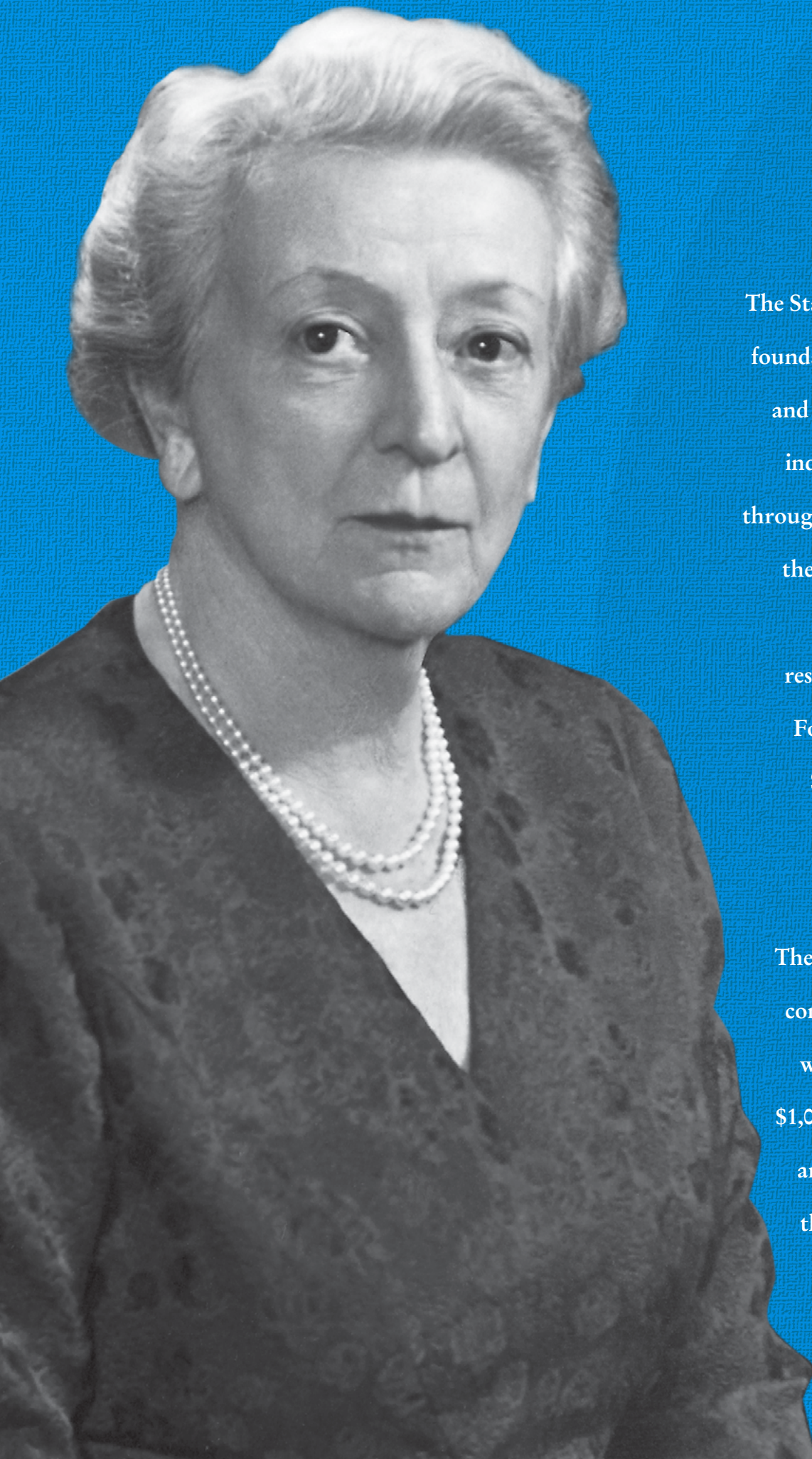
The STATLER FOUNDATION 2016 Annual Report

“Life is service.

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

Ellsworth 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.

The STATLER FOUNDATION 2016 Board of Directors



Robert M. Bennett
Chairman



Peter J. Fiorella, Jr.
Vice Chairman



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Trustee



Edward M. Flynn
Trustee



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Trustee



Peter A. Vinolus
Trustee

+ Deceased

Letters from our Chairman and Vice Chairman



As we continue our work at The Statler Foundation, we see great talent emerging from our hospitality schools.

These scholarship recipients are taking leadership positions in a wide range of jobs in the industry. The international programs lend an opportunity for our students who know that hospitality and its many dimensions is truly global.

Also, we are keenly aware of the innovation occurring in the important field of dietetics, particularly as the children and elderly need to live nutritious and healthy lives. The Culinary Institute of America and the Harvard School of Public Health are advising us in this important field.

We continue to partner with healthcare, and with agencies that serve people with disabilities and related high need populations.

We require clear outcomes from all of our grantees and are always reminded of the great vision of Alice and Ellsworth Statler.

Robert M. Bennett, Chairman



As per the mission of Ellsworth M. Statler through his Last Will and Testament, and the continuation of that mission by his wife Alice Siedler Statler, The Statler Foundation trustees have worked together for over 80 years to provide funding to assist students and institutions who have made a commitment to the Hospitality field.

The Foundation continues to provide Small Scholarships, Study Abroad Grants, Scholarships of Excellence and Legacy Grants with the knowledge that these funds will make a positive impact on the hospitality field in the present and well into the future.

I am confident that Ellsworth and Alice Statler would be very pleased with the decisions the trustees have made in expanding their objective to fit into hospitality settings that assist children, the disabled, and the elderly.

Peter J. Fiorella, Jr., Vice Chairman



A note from Erie County Surrogate Court Judge Barbara Howe

As the New York State Surrogate Judge for Erie County, I continue to be impressed with, and grateful for, the diligent work with investment and grant making by the Trustees of the Statler Foundation to carry out the wishes of Ellsworth and Alice Statler to promote the Hospitality industry in the United States.

Surrogate Judge Barbara Howe

2016 Financials

Small Scholarships

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

Buffalo State	\$ 23,000.00
Culinary Institute of America	\$ 10,000.00
Erie Community College	\$ 45,000.00
Johnson & Wales University	\$ 27,000.00
Monroe Community College	\$ 10,000.00
Niagara County Community College	\$ 15,000.00
Niagara University	\$102,000.00
Paul Smith's College	\$ 20,000.00
Trocaire College	\$ 18,000.00
<i>Small Scholarship Total</i>	\$ 270,000.00

Say Yes to Education – \$28,177

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

Institutional Grants

Institutional Grants are given for capital improvements/specialized training.

Baker Victory Services	\$ 40,000.00
Buffalo State	\$ 65,000.00
Culinary Institute of America	\$ 100,000.00
Erie Community College	\$ 20,000.00
Florida International University	\$ 15,000.00
Niagara Falls Memorial Hospital	\$37,500.00
Olmsted Center for Sight	\$ 25,000.00
The Pennsylvania State University	\$ 30,000.00
Richardson Center	\$ 50,000.00
Salvation Army	\$ 56,300.00
Summit Center	\$ 65,000.00
True Bethel	\$62,500.00
Valley Community Center	\$ 25,000.00
<i>Grant Total</i>	\$ 591,300.00

Scholarships of Excellence

Scholarships of Excellence of up to \$20,000 are given to juniors and above from colleges around the country, who have made a commitment to the Hospitality industry.

Cornell University	\$ 9,940.00
Culinary Institute of America	\$ 20,000.00
Florida International University	\$ 19,738.00
Johnson & Wales University	\$ 18,821.00
Mercyhurst University	\$ 16,016.00
Michigan State University	\$ 14,750.00
Niagara University	\$ 9,424.00
Paul Smith's College	\$ 6,880.00
The Pennsylvania State University	\$ 15,376.00
Purdue University	\$ 18,353.00
Rochester Institute of Technology	\$ 13,192.00
<i>Scholarship of Excellence Total</i>	\$ 162,490.00

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	\$ 17,000.00
Erie Community College	\$ 17,000.00
Niagara University	\$ 24,500.00
Rochester Institute of Technology	\$ 24,500.00
Trocaire College	\$ 17,000.00
<i>Study Abroad Total</i>	\$ 100,000.00

Total Funds for 2016: \$1,151,967.00

Scholarship of Excellence Recipients 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 \$20,000 for the academic year and may be used for tuition, fees and books. In 2016, the Foundation awarded



Meet 2016 Johnson & Wales University Scholarship of Excellence recipient, Jasmine Choate.

Jasmine is an aspiring hospitality leader, who has dedicated over six years of her career enhancing her skills in the industry. She has excelled in her academic achievements at Johnson & Wales University, and completed a 4-year bachelors program in 3 years. While managing her status as a full-time Dean's List student, she works over 40 hours a week as a Server at Olive Garden and a Front Desk Agent at the Hampton Inn. Over the summer she completed her second property internship with Hilton Worldwide at the DoubleTree in downtown Boston as their F&B Intern.

Jasmine is an active student member on campus and participates in several community events. She has gained valuable experiences that have prepared her for leadership roles in the future. She has organized and orchestrated two successful Pre-College Outreach events this year. These events are designed to encourage high school students to pursue higher education, as well as introduce them to the variety of career opportunities offered in the hospitality industry. In addition, she has volunteered, fund raised and assisted with charity events throughout the New England area. Recently she dedicated her time in the kitchen at a fundraiser for the Rhode Island Society for the Prevention of Cruelty for Animals, which raised over \$16,000 during their annual "Hearts & Paws" pasta dinner event.

She demonstrates her enthusiasm and commitment to the hospitality industry through hard work and dedication in all aspects of her life. Jasmine is extremely grateful for the opportunities that the Statler Foundation has given her through The Scholarship of Excellence program. She is excited for her future endeavors and the beginning of a wonderful career in the hospitality industry.



Meet 2016 Purdue University Scholarship of Excellence recipient, Lindy Schubring

Lindy is from Arizona and graduated from Purdue University in May, 2016 with a degree in Hospitality and Tourism Management.

Lindy has indicated that being involved in the Black-Tie Dinner at Purdue was her favorite experience. She joined the organization in her freshman year and in subsequent years served as a course leader before becoming one of the culinary directors in her senior year. Being part of the event at different levels has given Lindy practical industry experience. Lindy indicates that the event fulfills something bigger than herself and allowed her to give back to the HTM community.

Lindy also experienced a three week study abroad experience in Spain where she learned aspects of the hospitality industry that the classroom could not teach her.

Lindy indicated that the Statler Scholarship of Excellence validated the hard work she has put in at Purdue, and she is looking forward to joining a legacy of other recipients, knowing she can accomplish anything she sets her mind to.



scholarships to students attending Buffalo State College, 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.



Meet 2016 Culinary Institute of America Scholarship of Excellence recipient, Rachel Sherriffe.

Rachel graduated with an associate degree in baking and pastry from The Culinary Institute of America's New York campus in 2016, with a bachelor's degree in food business management with a concentration in advanced concepts and baking in July, 2017. Rachel completed a semester at the CIA's California campus as part of this concentration, excelling in courses such as Pastry Concepts and Design; Advanced Pastry; Creative Artisanal Chocolates; Modern Entremets, Pastries, and Petit Fours; and Business Planning. She reveled in the creative freedom to apply concepts she had learned in her associate degree, as well as the opportunity to hone her recipe testing and research & development skills. An exemplary student, Rachel maintained Cum Laude honors throughout her time at the CIA, and was awarded numerous meritorious distinctions such as the Young Professionals Medal of Merit of L'Académie de Brillat-Savarin, the CIA President's Scholarship, and the CIA Dean's Scholarship.

Financially responsible for her education, Rachel is acutely aware of The Statler Foundation's transformative effect on her life. Had she not received the Statler Scholarship of Excellence, she says her education might have culminated with her associate degree, and she surely would never have been able to participate in her bachelor's studies at the CIA's California campus.

With a clear vision for the future, Rachel has plans to launch her own business with a focus on individual French-technique desserts with flavor fusion. Her life goal is to give back to aspiring pastry chefs particularly in the young, African-American female community; she hopes to broaden this community's spectrum of opportunity while pioneering pathways in the industry by educating through food.



Meet 2016 The Pennsylvania State University Scholarship of Excellence recipient, Tuly Stern.

Tuly is scheduled to graduate with her Bachelor's degree in Hospitality Management with a minor in Economics in August 2017. After entertaining offers from White Lodging and Hyatt, she settled on the Management Trainee Program with Starwood Hotels & Resorts at the Sheraton in Dallas, Texas. On top of securing a job post-graduation, Tuly has also completed all requirements to be recognized as an Eta Sigma Delta International Hospitality Management Honors Society member administered by the International Council on Hotel, Restaurant, and Institutional Education (ICHRIE).



The Statler Foundation wishes to thank Luncheon Chair and Trustee Ernestine R. Green for another successful Scholarship of Excellence Luncheon.

Previous Scholarship of Excellence recipients – where are they now?



From her time at the CIA, it was evident that **Lea Aclan** had a bright future ahead. While at the CIA, Lea was a member of the Culinary Science Club, Eta Sigma Delta Honor Society, and Baking and Pastry Society; contributor to the CIA's alumni magazine; and recipient of the CIA's Management Award in recognition of excellence. Lea completed her CIA education in 2wgraduating with a bachelor's degree in culinary science, following an associate degree in baking and pastry arts in 2013.

Lea is already making waves in the foodservice and hospitality industry. Upon graduation, she immediately acquired a position with Star Kay White, a manufacturer of premium quality extracts and flavor ingredients where she is a Quality Assurance Technologist. Lea is responsible for sensory data evaluation, quality analysis, monitoring production, and end-product testing, and was recently promoted to the Marketing Insights & Trends team. Lea loves her work—seeing how large-scale manufacturing operates, and especially playing a role in the supply chain ensuring products ultimately end up in the hands of happy customers.

Reflecting on being the first CIA student to be awarded the prestigious Statler Scholarship of Excellence, Lea said, “The Statler Scholarship of Excellence directly impacted my current placement in life. The Statler Foundation provided tremendous support of my CIA education, and I know I wouldn't be where I am today without them. I am so grateful for everything the Foundation has done for me.”



Nathan Anderson received his Associate of Science degree in Hospitality Management in 2010 and his Bachelor of Arts degree in Hospitality Management in 2013 from Mercyhurst University. Nathan has worked for Disney Worldwide Services, Inc. in Orlando, FL since 2010. He has worked his way up from a Quick-Service Food and Beverage Intern at Disney's Port Orleans Resort all the way to his current position as Guest Experience Manager, Emerging Leaders Program – Disney's Hollywood Studios. Nathan leads cast members with his positive attitude and commitment – he holds cast members accountable for delivering quality service; coaches and develops a team to achieve the needed results for the best guest and cast experience; provides an open and supportive working environment where teamwork drives business goals; manages an effective schedule by working actively with the workforce team to maximize productivity; and partners with the learning and development team to execute training related matters. In order to be considered for the Emerging Leaders Program, an employee must exhibit high potential for Operations Leadership at The Walt Disney World Resort. This Leadership Program is a unique, blended learning opportunity that combines both location experimental training and classroom curriculum designed to prepare Nathan for a future leadership assignment.



As a 2011 graduate of the The Pennsylvania State University School of Hospitality Management, **Cayla Danko** served as class valedictorian and served on the Woman's Leadership Initiative, an organization aimed at providing opportunities for emerging women leaders. Cayla currently works as the General Manager for Lifeworks/Aramark at Nike Worldwide Headquarters in Beaverton, Oregon. As a multi-unit leader, she is responsible for \$12 million in sales, \$6 million Subsidy, 14 salaried managers with 300+ hourly employees, and 34 locations ranging from full-service restaurants, high-volume cafes, coffee bars, markets, and mobile food solutions. Her focus is on new business development and Nike food service strategies for growth and innovation, opening 15 operations in one year. Cayla is responsible for multiple client relationships, district-wide financial forecasting, developing a diverse and well-rounded leadership team, successful execution of company targets, safety culture, and inspired service.



Sagine Delly is a graduate of Florida International University's Chaplin School of Hospitality & Tourism Management, having received the Bachelor of Science degree in 2011 and the Master of Science degree in 2012. As a student she was active in student government and the South Beach Wine & Food Festival in addition to assisting at charity fundraisers. She started working in the hospitality industry at the Fort Lauderdale Ritz Carlton Hotel and later became Director of Operations at the Crescent Resort, a Diamond Resort International (DRI) hotel on Miami Beach, Florida. Later she was transferred to California as Director of Operations of a larger hotel. In 2016 she was promoted and reassigned to Miami as the General Manager for two resorts in the Orlando area, Barefoot'n in the Keys and Bryan's Spanish Cove for Diamond Resorts International.

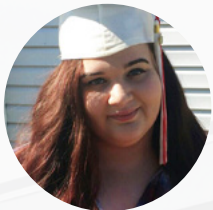
The Statler Center/Olmsted Center for Sight



In 2013 Janell S., from New Hampton, NY, was diagnosed with idiopathic optic neuritis, an inflammation of the optic nerve. Soon after her diagnosis she began working with the New York State Commission for the Blind, and in 2016 they suggested she attend the National Statler Center's Hospitality program, where she graduated in November of 2016.

"During my time at Statler I was introduced to a new world and way of learning. It helped me to work on skills that not only would assist me in the work force, but my personal life. Coming together for the first time in a group setting with individuals that not only had impairments visually, but with other physical disabilities and learning/behavioral disabilities. It taught me the structure of a work day/week. I learned programs such as Microsoft Office, as well as programs for the visually impaired like Zoomtext. Learning how to implement these skills taught me that I can do anything, and there are tools that will get me where I want to be in life. My time at the Statler also taught me how to communicate with people on a professional and personal level. I have a new level of confidence. I have also come to understand there is such a broad range under the heading of Hospitality. During externship at the Hyatt Regency Hotel, I came to experience and participate in the many departments of hospitality. The Statler Center is truly an amazing place to come for personal growth as well as be educated with modern technology that assists people with impairments, such as mine, to become a productive citizen. I am truly grateful for the support the Statler Foundation has given me that has allowed me to attend this program."

Emerson High School of Hospitality



Candace Dee DiBartolomeo graduated from Emerson High School of Hospitality in June of 2016. Candace has always loved cooking, especially with her father, who passed away while she was attending Emerson. The chefs encouraged Candace to keep pursuing her dreams through this very difficult time in her life. Her passion for the field grew while at Emerson where she learned many valuable skills. She also has worked at a local pizzeria since her Sophomore year, expanding her knowledge in the field. Candace is currently attending the Baking and Pastry program at the Niagara Falls Culinary Institute. Her dream is to open up her own bakery or food truck in the Buffalo area.

The Statler Foundation Family Hospitality Center within The Arc Erie County New York

The Arc Erie County New York (formerly Heritage Centers) is one of the premier agencies serving people with disabilities in all of Western New York. This particular location on Maryvale Drive in Cheektowaga, is a very special place for needy children and their families.

When you enter this school and meet the staff, you know and see an amazing combination of skill and compassion.

Having a place or special room for parents to talk, rest and reflect is critically important to us at the The Statler Foundation. Professionals that work with The Arc Erie County New York know that parent engagement at this school is at the highest level.



2016 Awards Received by The Foundation

2016 Cradle Beach Legends Honoree

Cradle Beach and The Statler Foundation have a long and very special philanthropic partnership built around improving and expanding hospitality services for children, families, school groups, service clubs, and community groups that utilize the camp in Angola, New York.

During the summer, Cradle Beach accommodates up to 250 campers, counselors, and staff with educational and recreational activities, food service and overnight lodging. During the spring, fall, and winter the Cradle Beach campus is utilized to provide overnight respite care on weekends and it is available for collaborative use by outside organizations.

Funding provided by The Statler Foundation has been used for a wide range of hospitality functions including pre-camp guest service training, an apprentice program in food service, young staff food service training, kitchen equipment, and laundry equipment. The Statler Foundation is pleased to participate in the Cradle Beach mission: To provide hope, opportunities, and life-changing experiences for children with special needs and children who are economically disadvantaged to help them reach their full potential.



▲ Campers enjoying the Cradle Beach Summer Program



▲ Chairman Robert Bennett pictured with 2016 National Philanthropy Day Co-Chairs Emily Schafer and Stephanie King at the WNY AFP luncheon

Statler Foundation Honored with the 2016 Outstanding Philanthropic Foundation Award

Niagara University was pleased to nominate and celebrate the Statler Foundation for the Association of Fundraising Professionals Western New York Chapter's **2016 Outstanding Philanthropic Foundation Award**. The WNY regional economy depends on tourism, and the Statler Foundation's commitment to hospitality education, job training, and professionalism improves the experience of every visitor to WNY as well as the life prospects of those working in hospitality fields. Countless hospitality students locally and around the country equate the Statler Foundation with striving for excellence, generosity of spirit, and philanthropy; in turn, those students donate to their communities and, as graduates, to scholarship funds for future students.

2016 Trocaire College Reflections Award

On Thursday, October 13, 2016, The Statler Foundation received top honors at Trocaire College's 25th annual Reflections Awards Dinner.

The Reflections Awards are given to individuals and organizations who have demonstrated meaningful contributions to healthcare, human services, or higher education in the Western New York community. Their contributions exemplify the spirit of the Sisters of Mercy and the mission of Trocaire College – a mission that seeks to support individuals through empowerment, recognizing and serving diverse needs, providing life-long development, and preparing for service in the global community.

Statler Trustees Elyse NeMoyer and Ernestine Green, Trocaire President Dr. Bassam M. Deeb, Statler Chairman Robert Bennett, Statler Trustees Bernard Tolbert and Donna Gioia (from left to right) ▼



The Statler Foundation is a long-time supporter of Trocaire College and its students. For the past 20 years, the board and staff of the organization have served as generous benefactors to Trocaire's Hospitality Management Program, providing a cumulative total of more than \$1.5 million in grant funding. The Foundation's support has ranged from scholarships to study-abroad opportunities to facility enhancements. One of the most recent gifts helped fund a total renovation of ground-floor space at Trocaire's Transit Road facility including the development of the new Statler Foundation Hospitality, Food and Nutrition Service Learning Laboratory.

Statler Foundation Hospitality, Food and Nutrition Service Learning Lab located at the Trocaire College's Russell J. Salvatore School of Hospitality and Business in Williamsville, New York ▼



Grant Funding

The Statler Foundation Room in Caudell Hall at Buffalo State College

Buffalo State College's Hospitality and Tourism Department strives to educate and develop enterprising students to become leaders in regional and global hospitality-tourism professions. The new, updated facilities at Buffalo State's Caudell Hall actively complement the Hospitality and Tourism Department's curriculum and positively impact all Buffalo State College hospitality students. The enhancement of the culinary aspect of our Hospitality and Tourism program presents the opportunity for the development and maintenance of a unique curriculum, which integrates the most advanced technological training in hospitality and promotes collaboration between faculty, staff and students.

The hospitality industry, one of the nation's leading employers, is continually looking for well-qualified managers. Buffalo State College students are provided with the skills and knowledge necessary for management careers in the hospitality industry. Because of the diversity of courses that are required, between concentrations and electives, Buffalo State College Hospitality and Tourism graduates enter the workforce well prepared and, more importantly, they are

highly sought after. We are honored to have our central hall of this unique learning space named **The Statler Foundation Room**, in true appreciation to the Statler Foundation Trustees who have provided us with funding to support our programs and our students.



▲ The Statler Foundation Room is located in Caudell Hall at the Buffalo State College campus in Buffalo

Valley Community Association

The Valley Community Association, a non-profit 501 (c)(3) United Way agency, built Buffalo River Fest Park in 2011 to accommodate one of the agency's largest fundraisers – Buffalo River Fest. The park, located on Ohio Street, was a former industrial wasteland with nothing but vacant overgrown fields. The VCA created Buffalo River Fest Park LLC, another 501 (c)(3) non-profit.

The VCA secured seventeen grants worth over \$5.4 million to complete the project. The most recent, and final phase of the project, was the Tewksbury Lodge, a restaurant and banquet venue. Since the VCA opened Buffalo River Fest Park, Ohio Street infrastructure has been rebuilt, a 21 unit apartment building and a 68 unit apartment complex have been built. Also, on the opposite side of the Buffalo River a \$20 million entertainment venue has been constructed. Buffalo River Fest Park and the Tewksbury Lodge were the catalyst for all of this change.

It is the VCA's vision that this premier destination will produce enough revenue to sustain Buffalo River Fest Park and produce revenue to support the mission of the VCA, which focuses on child care, youth, senior citizens, and family services and programs.

The grant from the Statler Foundation grant has allowed the Tewksbury Lodge to recruit a variety of skilled and unskilled employees during the course of this past year.

The Tewksbury Lodge has made it a priority to give these employees the best training possible in all areas of day to day operations in a restaurant and banquet setting. While the Tewksbury Lodge is a small facility compared to most venues in the area, all staff are trained in front of house and back of house responsibilities and duties. While also running a regular seasonal À La Carte menu to the public five days a week, there are also banquets held on average of two events a week. À La Carte dining and banquet service are two similar, yet distinctly different aspects of the restaurant industry. The Tewksbury Lodge staff have broken down the responsibilities for both of these services to give staff the most hands on and engaging service possible.

The VCA did encounter some challenges with recruitment from the area culinary schools, however were able to recruit individuals who were interested in developing skills in restaurant and banquet operations. The VCA worked with Don Spasiano from Trocaire College who was a wealth of knowledge and contributed equipment to the restaurant but experienced issues with recruitment. Jackie Bamrick from Erie Community College and Katie Schuta from Emerson High School also faced challenges with recruitment.

However, the VCA was able to meet the goal of introducing twenty students to the hospitality and culinary industry. The following have been hired on as regular Tewksbury Lodge Staff: Aiden Connely, Bibi Aluwa, Felix Cuevas, Carlos Rodriguez, Kimberly Hinman, and Henry Zimmer. None of the above mentioned employees have ever worked in a restaurant or hospitality related field until this past year when they began working for the Tewksbury Lodge. With the guidance and training from Michael Overdorf, General Manager; Amy Kureczka, head server; Mary Johnson, Banquet Captain; and Robert Fuller, Executive Chef, proper industry standards were taught to these employees who wanted to learn more about this field as a career.

The Statler Foundation grant was vital in allowing the Tewksbury Lodge to have the funds necessary to properly train all of the new employees while also giving them the resources necessary to succeed in this field.

Tewksbury Lounge dining area which is used as a restaurant and banquet venue ▶





The STATLER FOUNDATION
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