

THE STATLER FOUNDATION
Annual Report

2019

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

Ellsworth Statler



LETTERS FROM OUR CHAIRMAN AND VICE CHAIRMAN



On behalf of The Statler Foundation Board of Trustees, I welcome you to our 2019 Annual Report. Last year was the 85th year of The Statler Foundation, begun by Ellsworth Statler through his Will, and continued through Alice Statler.

Consistent with Ellsworth Statler's ambitions, we are opening roads to success to future generations through education in the hospitality field. Mr. Statler placed a high value on education, and supported projects of all kinds. His interest in education has been carried forward on a scale and in a manner that he would be very proud of, in that we have continued our scholarships and grants in this manner.

In addition, the Foundation has made initiative grants to organizations such as: Our Lady of Victory's WAY program that serves young adults with disabilities; Cradle Beach serving children of high need disabilities; hospitality training programs for individuals through St. Luke's Mission of Mercy, and the training of staff at local nursing homes.

We are all very honored and proud to continue this man's great legacy and prouder still of the achievements of so many beneficiaries.

Robert M. Bennett, Chairman



As Vice Chairman of The Statler Foundation, I am proud to be a part of the work that the Board of Trustees has done to continue the legacy of Ellsworth and Alice Statler.

The Statler Foundation was established in 1934 through the Will of Ellsworth Statler and after over 85 years, the Trustees continue to provide funding to support the hospitality field, both in Western New York and throughout the Country. Through our Small Scholarships, Study Abroad grants, Scholarships of Excellence and Grants, the Foundation reaches multiple areas of need in the hospitality field.

I believe that Ellsworth and Alice would be proud of what the Foundation has accomplished through small scholarships to community college students, study abroad grants that allow students to gain invaluable experience even before entering the field, and grants to colleges and universities that expand the ways in which they can teach their students to keep up with the ever-changing work environments.

As Ellsworth was a forward-thinking individual, I am confident that the expansion of our grants to include nursing homes, child health-related programs, culinary education programs for the needy, etc., would be programs that he would have thought of if he was still with us.

The Statler Foundation Board of Trustees will continue to look at new and innovative ways to carry out Ellsworth and Alice's wishes.

Peter J. Fiorella, Jr., Vice Chairman



A NOTE FROM ERIE COUNTY SURROGATE COURT JUDGE ACEA M. MOSEY

As the New York State Surrogate Judge for Erie County, it is my duty to appoint trustees to The Statler Foundation. Through the generosity and vision of Alice and Ellsworth Statler, the well deserving recipients of scholarships and grants are given the chance to reach their dreams and share their talents. It is through this Foundation that the Statlers' legacy is continued. I'm honored to be part of this process.

Surrogate Judge Acea M. Mosey

2019 FINANCIALS

SMALL SCHOLARSHIPS

Small Scholarships are given to assist students enrolled in a Hospitality program in college.

Buffalo State	\$ 28,000.00
The Culinary Institute of America	\$ 10,000.00
Erie Community College	\$ 20,000.00
Johnson & Wales University	\$ 25,000.00
Monroe Community College	\$ 10,000.00
Niagara County Community College	\$ 15,000.00
Niagara University	\$ 70,000.00
Paul Smith's College	\$ 20,000.00
Small Scholarship Total	\$ 198,000.00

INSTITUTIONAL GRANTS

Institutional Grants are given for capital improvements/specialized training.

The Arc of Erie County	\$ 25,000.00
Cradle Beach	\$ 60,000.00
The Culinary Institute of America	\$ 100,000.00
University of Denver	\$ 25,000.00
Friends of the Night People	\$ 25,000.00
Grace Guest House	\$ 60,000.00
Niagara Lutheran Health Fund	\$ 35,000.00
Oishei Children's Hospital	\$ 50,000.00
Olmsted Center for Sight	\$ 34,000.00
Our Lady of Victory	\$ 40,000.00
The Pennsylvania State University	\$ 20,000.00
Salvation Army	\$ 68,000.00
University of South Carolina	\$ 100,000.00
St. Luke's Mission of Mercy	\$ 50,000.00
Grant Total	\$ 692,000.00

SCHOLARSHIPS OF EXCELLENCE 2019-2020

Scholarships of Excellence of up to \$25,000 are given to juniors and above from colleges around the country, who have made a commitment to the Hospitality industry.

Buffalo State	\$ 794.00
The Culinary Institute of America	\$ 25,000.00
Johnson & Wales University	\$ 25,000.00
Mercyhurst University	\$ 15,046.00
Michigan State University	\$ 12,929.00
Niagara University	\$ 6,562.00
Paul Smith's College	\$ 4,265.00
The Pennsylvania State University	\$ 19,073.00
Purdue University	\$ 10,544.00
Rochester Institute of Technology	\$ 25,000.00
University of Denver	\$ 25,000.00
University of South Carolina	\$ 13,921.00
Scholarship of Excellence Total	\$ 183,134.00

STUDY ABROAD GRANTS

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

The Culinary Institute of America	\$ 25,000.00
Niagara University	\$ 33,000.00
University of Denver	\$ 4,000.00
University of South Carolina	\$ 15,000.00
Study Abroad Total	\$ 77,000.00

SAY YES TO EDUCATION – \$59,685.00

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

TOTAL FUNDS FOR 2019: \$1,209,819.00

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 \$25,000 for the academic year and may be used for tuition, fees and books. In 2019, the Foundation awarded scholarships to 14 students attending Buffalo State, Cornell University, The Culinary Institute of America, The University of Denver,



MITCHELL MARSH
Mercyhurst University

My journey to find Mercyhurst University's Statler Department of Hospitality Management stemmed from the department's prestige and status within the industry. I knew I wanted a hands-on education from industry professionals and Mercyhurst allowed me just that. Throughout my four years at the Hurst, I gained valuable classroom and internship experience, coupled with opportunities to study abroad and experience community service across the country. The Statler Scholarship of Excellence allowed me to graduate with great professional connections, low financial stress, and a sense of esteemed pride. Although COVID-19 has altered my post-graduation plans, I am confident the Statler name will set me apart as I pursue my new career. As I think about my professional life in 5 to 10 years, I reflect on a quote from Ellsworth Statler, which I hope guides my future decisions.

"Life is service. The one who progresses is the one who gives his fellow human beings a little more, a little better service." — Ellsworth M. Statler



JESSICA LACHNER
Niagara University

After 3 years of pushing myself in my academics and educational experiences, receiving The Statler Foundation's Scholarship of Excellence in 2019 was when I finally took time to reflect on all of my hard work. I could see all of my campus involvement at Niagara University and my summers away at internships coming together to shape my future. Having all of this recognized by other people through this prestigious award kept me focused on my future. I continued to dive into my education throughout my senior year through club leadership roles, working at a hotel and as a banquet server, and being a member of Niagara's team for the 2019 STR Student Marketing Team. I made it my goal coming into college to take in as much as I could that came my way, in order to have a firm foundation for my future. Many of these opportunities, especially the internships, came directly from NU's College of Hospitality and Tourism Management. This next year I will be a team leader for the National Civilian Community Corps AmeriCorps program. I will be traveling around the Southwestern part of the United States leading a group through a variety of national and community service projects. I am looking forward to growing my leadership skills even more and meeting connections that could potentially lead me to a hospitality role within a non-profit or through AmeriCorps. My dream job is to be the owner and manager of a campground, and I am keeping my future open for all that could lead me to that goal.



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

Florida International University, Johnson & Wales University, Mercyhurst University, Michigan State University, Niagara University, Paul Smith's College, The Pennsylvania State University, Purdue University, The University of South Carolina and Rochester Institute of Technology. These students, their parents and college representatives are invited to Buffalo for our annual Scholarship of Excellence luncheon, where their success is celebrated. We have highlighted four of these students.



ABIGAIL HAYES
Purdue University

As a two-time winner of the Statler Scholarship of Excellence, I have been privileged to carry the honor and expectation that comes with the reputation of this award. I would be remiss if I did not attribute my success both in college and post-graduation to the financial support of The Statler Foundation. I graduated in May of 2020 with a Bachelor of Science in Hospitality and Tourism Management. During my final semester, I was able to take my passion for hospitality and infuse it with Purdue University's award-winning Nursing program.

Throughout my time as a student at Purdue University, I was trained to observe and critique the way that others give and receive service. When my father was diagnosed with cancer, I realized my conditioned sense for hospitality was applicable in the healthcare industry as well in a potentially more life-altering capacity. This realization inspired me to create an interdisciplinary relationship with our nursing program to investigate how hospitality could be implemented in healthcare. I spent my final semester of college building a case study with a local hospital on how hospitality could improve their operations and boost their customer survey results. I was able to connect these results to potentially increased HCAHP scores to create a financial incentive to promote hospitality which will disrupt the patterns of dissatisfied and emotionally mistreated patients. The recommendation of my case study included a new job position for a Patient Experience Manager and an easily implementable training program. This is being adopted by the 18 hospitals in the network of my study and has become widely discussed with executive leadership. My research manuscript has been completed and submitted for publication, and I am continuing to partner with the same local hospital and the Department of Nursing on a consultative basis as these interdisciplinary projects continue to create a standard for this type of collaborative learning.



FLORENCIA LABER
University of South Carolina

Receiving The Statler Foundation Scholarship of Excellence was an enormous honor that meant so much to me. Having this award enabled me to prioritize my studies and my future career during my senior year. My journey in the College of Hospitality, Retail, and Sport Management at the University of South Carolina gave me tremendous opportunities to learn from incredible professors, study abroad twice, participate in the Disney College Program, work the Masters Golf Tournament, and many other invaluable experiences. Through all of this, I developed skills in leadership, management, problem-solving, and communication - all of which I know will help me in my hospitality career. Last fall, I was selected to join the Marriott Voyage program at the Gaylord Opryland in Nashville, Tennessee upon graduation in May 2020. I spent months looking forward to this chapter in my life and starting my career in hospitality learning more about hotel management. Of course, many things changed with the COVID-19 pandemic. Despite the cancellation of this year's Marriott Voyage Program, I am confident that the generous resources provided to me by The Statler Foundation in my senior year helped me build meaningful relationships and experiences that will help me as I decide my next step. For example, I received the opportunity to compete and place third in the Hilton College Hospitality Hackathon, where my team developed strategies for how the industry can adapt to the new normal. I have always loved learning and growing and always knew that I would eventually continue my education, so I am now looking at graduate programs in hospitality management. I look forward to seeing what the future holds for me and am forever grateful to The Statler Foundation for the opportunities it has provided me.

PREVIOUS SCHOLARSHIP OF EXCELLENCE RECIPIENTS – WHERE ARE THEY NOW?

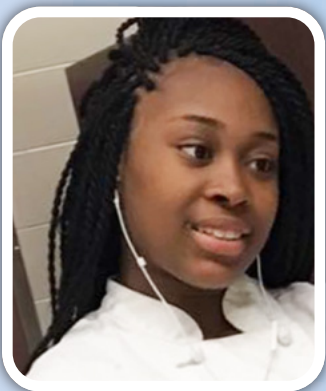


MADelyn ATENDIDO
*Mercyhurst University –
Scholarship of
Excellence winner in
2015-16 and 2016-17
academic years*

“My journey started in hospitality as soon as I got my first job and knew that was what I wanted to go into for college. I enrolled in the hospitality management program at Mercyhurst my freshman year and graduated in 2017. Throughout my time at Mercyhurst, I was involved in the HM major clubs including HMA and PCMA and actually was lucky enough to travel to Austin, TX to attend the 2017 PCMA convention my senior year with over 4,000 event professionals in attendance. I made great connections from MU and was able to get interviewed by Omni Hotels at the HM job fair. I was offered a position as the Leader in Development at the Omni Grove Park Inn in Asheville, NC and completed that program in 2018. I then worked as task force at the Omni William Penn in Pittsburgh for a month and

was offered a full time position there as a Restaurant Manager. I was then promoted to run the Ideal Services department in the hotel and was there until July 2019. I was hoping to get more involved with the convention services side of hotels and an opportunity to work as a Convention Services Manager at the Wyndham Grand in downtown Pittsburgh came about. I was offered the job in July 2019 and have been there since then! While there, I have planned meetings with up to 900 attendees, worked with both corporations and associations at the largest convention hotel in the city. It was definitely a lot to learn but I have loved every minute! Thank you so much to The Statler Foundation for continuing to inspire and assist those who have a passion for hospitality!”

EMERSON SCHOOL OF HOSPITALITY



MYKELL LEWIS
*2019 Emerson School
of Hospitality graduate*

Mykell Lewis is a 2019 graduate of the Emerson School of Hospitality, a Buffalo City High School. Emerson is a high school which specializes in cooking and baking. The students are involved in the preparation and serving of customers at their restaurant/banquet facility which is open to the public.

Ms. Lewis decided to attend Emerson because she wanted to learn how to do more in the kitchen and thought that this school was the perfect opportunity. The death of her grandmother fueled her desire to go to Emerson, because she was always in the kitchen with her and she also was always making cupcakes with her mom.

While at Emerson, Mykell learned a lot about customer service, stacking

cakes, etc. Two teachers, Donna Emmert and Kevin Licker, were a big inspiration for her to continue in this field in college.

After graduation, she moved on to attend the Niagara Falls Culinary Institute, a division of Niagara County Community College, where in her first year has learned many new skills, including how important it is to take your time reading a recipe and the importance of safety in the kitchen, etc.

After graduating from the Niagara Falls Culinary Institute, Mykell would like to get a job in the industry to gain as much experience as she can so that she can someday open her own bakery. She also would like to go back to school to obtain her bachelor's degree to become a culinary/pastry teacher.

STUDY ABROAD GRANTS



The Culinary Institute of America (CIA) students studying abroad in Spain, including Anthony Salierno, a Statler Foundation Study Abroad Grant recipient.

Through The Statler Foundation Study Abroad Award, The Culinary Institute of America (CIA) and The Statler Foundation continue their longstanding relationship to develop future leaders in the hospitality and food service industry by providing a world-class, educational study abroad opportunity to CIA students.

The CIA's Semester Abroad Program allows students to deepen their knowledge of international techniques and flavors, and develop appreciation for another culture. Through the generosity of The Statler Foundation Study Abroad Awards, talented, high-achieving CIA students have the financial ability to participate in these 15-week study abroad programs in Italy, Spain or Singapore as a part of their bachelor's degree program in food business management or applied food studies with concentrations in Italian, Mediterranean, or Asian cuisines.

The study abroad programs include hands-on culinary experiences focusing on the ingredients, flavor profiles, preparations, and techniques

representative of the varying region's cuisines. Students immerse themselves into the culinary and cultural traditions of the country and examine the history of the country's contributions to world cuisine.

The experience is deeply felt by students and has an impact on many aspects of their personal and professional lives. CIA student Anthony Salierno, a recipient of this award, said, "By traveling abroad, I am better able to understand other people and help to end prejudice, racism, and stereotypes. I want to share food with people from other cultures so we can spread love and become united rather than divided."

Thanks to The Statler Foundation, Anthony completed his semester abroad in Spain and graduated this past June with a Bachelor's Degree in Applied Food Studies with a concentration in Mediterranean Cuisine. Anthony has since started his Master's Degree in Food Business at the CIA, a program which The Statler Foundation was pivotal in helping the college to launch.

GRANTS

THE NIAGARA FALLS CULINARY INSTITUTE

Baking and Pastry Lab Modernization

As a division of Niagara County Community College (NCCC), the Niagara Falls Culinary Institute (NFCI) prides itself on experiential learning opportunities for students in the fields of culinary arts and baking and pastry arts. Access to state-of-the-art equipment found in cutting edge kitchens and bakeries, along with engagement with industry professionals is essential to the successful learning outcomes and career opportunities for students upon graduation.

A generous grant from The Statler Foundation made it possible for NFCI to modernize equipment in the baking and pastry lab through the purchase of two convection ovens with water filter systems and a multi-deck electric oven. This equipment exposes students to correctly leavened yeast products, properly baked artisan breads, and crisped European pastries. In a lab environment that effectively reflects a modern commercial bakery, students are now able to properly produce and evaluate finished baked goods with a thorough understanding of industry standards and expectations.

Throughout the year students in Baking and Pastry Arts program at NFCI create decadent desserts, breakfast pastries, and breads that are sold in La Patisserie Pastry Café and Savor Restaurant, and they even participate in creating a life-sized gingerbread house as a part of Gingerbread Wonderland during the holiday season. The ability to create and sell high-quality, from scratch baked goods is a sweet benefit of being a student at the Niagara Falls Culinary Institute, and having the support of The Statler Foundation is just icing on the cake!

In addition to the equipment funded by The Statler Foundation, the culinary theatre was renamed the Statler Culinary Theatre in 2019 to reflect their generous contributions over many years. This dual purpose space is used for classroom learning, as well as a venue for visiting chefs to share culinary demonstrations with students and the community. The 100-seat space is equipped with state-of-the-art kitchen

equipment as well as audio visual equipment to project video on large screens for optimal viewing. The Statler Foundation's assistance provides an opportunity for students to further connect with accomplished professionals in the culinary world. Niagara County Community College and the Niagara Falls Culinary Institute are grateful for our partnership with the Statler Foundation.



**The Statler Foundation
Culinary Theatre**

THE CHILDREN'S HEALTHY WEIGH OF BUFFALO

A unique weight management clinic at Oishei Children's Hospital

This clinic is directed by bariatric surgeon, Dr. Harmon, and endocrinologist, Dr. Majumdar. Children with high BMI and obesity-related disease are referred by their pediatricians and specialists.

When The Statler Foundation came forward with funding, the Children's Healthy Weigh program re-invented its clinics to include a very unique, hands-on approach. Patients are invited to learn in the beautiful Conventus kitchen while cooking with the dietician. This replaced nutritional education that had been occurring in an exam room. The clinic no-show rate fell dramatically when cooking classes during clinic were introduced in the summer of 2019.

Over 200 children ranging in age from 4 to 19 years of age have participated in Healthy Weigh Cooking Classes; these focus on meals that children love, prepared in healthy ways. In addition to funding cooking class staff, supplies, groceries and educational materials, The Statler Foundation funded insulated lunch bags, ice packs and food storage containers which promote a "Pack a Healthy Lunch for School" initiative. Patients come from as far as Utica and Ithaca to participate. We have partnered with EPIC to assure full engagement of parents in this critical program. The motivation of these families further motivates the Healthy Weigh Team which also includes a child psychologist, occupational and physical therapists, social workers and a nurse practitioner. The Team is grateful to The Statler Foundation for partnering with them to help combat the child obesity epidemic in Western New York.



*Roshnelle Irani, Occupational Therapist
Sara Armstrong, Registered Dietician*

VIA: PATHWAYS FOR THE VISUALLY IMPAIRED (FORMERLY KNOWN AS THE OLMSTED CENTER FOR SIGHT)

The National Statler Center (a program of VIA) announces the Food Handler course which is a brand new certification program that takes place in The Statler Foundation kitchen.

This foodservice prep training program teaches students valuable skills to competitively apply for integrated employment positions. Successful graduates receive national and industry-wide recognized ServSafe Food Handlers credentials. The program includes 180 hours of training over six weeks including a three-week on-site internship which is supported by a job coach. The program was designed in collaboration with SUNY University at Buffalo Dining Commissary.

Four blind and visually-impaired students (all from Buffalo, NY) participated in this inaugural class and were coached by a vision-impaired trainer. All successful graduates are guaranteed two interviews with employers. Here is what some of our recent students had to say:

Reggie: *"I came to better myself and learn. I've been well-coached and I want to keep learning."*

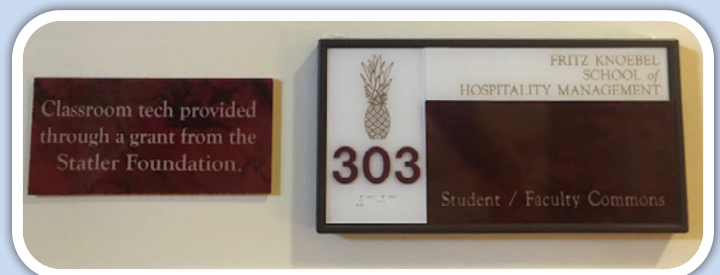
"My goal is to take all this new knowledge, including my certification, and use it in my first job and beyond. I want to move up in the foodservice industry and with this training, I know I will."

Lance: *"The course is very detail-oriented and hands-on. I've learned valuable skills in both food prep and communication. I have learned techniques to better express myself and prepare for interviews. I also learned how to use new tools in the kitchen including how to properly sanitize. My end goal is to get my certificate and become a prep cook at UB. I made one of the best choices of my life in participating in this training."*

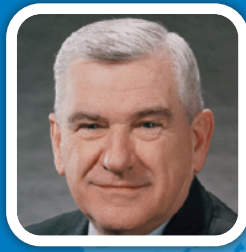
The employment rate for working-age New Yorkers (21 to 64) with disabilities is 33% while the employment rate for working-age New Yorkers without a disability is 78%. VIA's nearly 700 graduates have experienced an employment rate of 76%. This superior outcome has been made possible through the Statler Center's job retention, job placement, and IT/AT (Information Technology/Adaptive Technology) services.

THE STATLER FOUNDATION PARTNERS WITH UNIVERSITY OF DENVER'S FRITZ KNOEBEL SCHOOL OF HOSPITALITY MANAGEMENT

The Fritz Knoebel School of Hospitality Management (Fritz Knoebel) has been a beneficiary of the Foundation's support since 2016. Initially, the support was exclusively via the Foundation's Scholarship of Excellence and Study Abroad Scholarship programs. Fritz Knoebel students have been recipients of both scholarships for each of the past three years. Over the 2018-2020 academic years, Fritz Knoebel has also successfully participated in the Foundation's challenging grant process, receiving a total of \$50,000 over the two-year period. These grants have supported technology upgrades in several classrooms, including a seminar room in which food and beverage service is now facilitated by updates to the space made possible by the most recent challenge grant. As a result of the approximately \$125,000 in total support over the last four years, and to honor The Statler Foundation – Fritz Knoebel relationship, this seminar room was recently named "The Statler Foundation Seminar Room."



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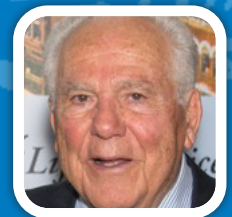
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The Statler Foundation is a private foundation that supports students and programs in the Hospitality industry. It was created in 1934 through the directives contained in the will of Ellsworth M. Statler, one of the most creative and resourceful hoteliers 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. The foundation has taken a proactive role in grant making through local and national awards.



THE STATLER FOUNDATION

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