

THE STATLER FOUNDATION
Annual Report

2017

*“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 my fellow trustees, we are all very proud to continue the legacy of Ellsworth and Alice Statler, true pioneers in the hospitality industry.

A few highlights include: the study abroad grant program that benefits students from multiple schools studying in eight different countries; the Scholarships of Excellence that recognize outstanding future leaders from twelve hospitality higher education institutions throughout the United States; and innovative grants to support nursing home meal delivery, culinary medicine programs, shelters for needy families and specialized services for people with disabilities.

Our applications reflected great promise for an ever changing industry in hospitality, travel, and tourism. We are proud to be at the forefront.

There are important developments in the field of culinary medicine. The Culinary Institute of America and the Harvard School of Public Health have produced useful data and guidelines in this field. Locally, Erie Community College (City Campus) and D'Youville College are collaborating in this category and we are pleased to be a part of it all.

Robert M. Bennett, Chairman



The Statler Foundation continues to follow the mission of Ellsworth and Alice Statler, while expanding the scholarships and grants we provide to adjust to the needs of today.

Although we provide funding in 5 different areas, which include Small Scholarships, Study Abroad Grants, Legacy Grants, Scholarships of Excellence and the Say Yes to Education program, I wish to highlight a few.

We continue to provide study abroad grants to colleges so that students who wouldn't otherwise be able to, experience another culture and bring their experiences back to the U.S. and put them to use in providing their customers the very best service in the hospitality fields they have chosen.

Our grants continue to assist colleges with improvements to their current programs, but now also include grants to nursing homes, children's organizations and shelters to provide service to those who have a critical need in our community.

Our Scholarship of Excellence program continues to provide the brightest students from around the country, who have a financial need, scholarships of up to \$20,000 each for an academic year. Through stories shared in our annual reports, you can see that these young professionals would make Ellsworth and Alice proud of how the Foundation continues to have a positive impact on the hospitality field.

Peter J. Fiorella, Jr., Vice Chairman



A NOTE FROM ERIE COUNTY SURROGATE COURT JUDGE BARBARA HOWE

In my final year as the New York State Surrogate Judge for Erie County, I am thankful that for 14 years I have had the privilege of overseeing the work of The Statler Foundation. I have found it particularly rewarding to learn about all of the students, colleges and institutions The Statler Foundation has assisted with their scholarship and grant funding.

Surrogate Judge Barbara Howe

2017 FINANCIALS

SMALL SCHOLARSHIPS

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

Buffalo State	\$ 25,000.00
Culinary Institute of America	\$ 10,000.00
Erie Community College	\$ 40,000.00
Johnson & Wales University	\$ 25,000.00
Monroe Community College	\$ 10,000.00
Niagara County Community College	\$ 15,000.00
Niagara University	\$ 25,000.00
Paul Smith's College	\$ 20,000.00
<i>Small Scholarship Total</i>	\$ 170,000.00

SAY YES TO EDUCATION – \$68,788.00

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.

Brothers of Mercy	\$ 45,000.00
Buffalo State	\$ 60,000.00
Community Services for the Developmentally Disabled	\$ 40,000.00
Cradle Beach	\$ 55,000.00
Culinary Institute of America	\$ 100,000.00
Erie Community College	\$ 25,000.00
Florida International University	\$ 15,000.00
Gerard Place	\$ 50,000.00
Kevin Guest House	\$ 40,000.00
Niagara Falls Boys & Girls Club	\$ 50,000.00
Niagara University	\$ 65,000.00
Olmsted Center for Sight	\$ 30,000.00
Rochester Institute of Technology	\$ 25,000.00
Richardson Center	\$ 50,000.00
Schofield Residence	\$ 36,000.00
<i>Grant Total</i>	\$ 686,000.00

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.

Culinary Institute of America	\$ 20,000.00
Florida International University	\$ 5,956.00
Johnson & Wales University	\$ 20,000.00
Mercyhurst University	\$ 20,000.00
Michigan State University	\$ 11,602.00
Niagara University	\$ 10,000.00
Paul Smith's College	\$ 8,321.00
The Pennsylvania State University	\$ 20,000.00
Purdue University	\$ 4,535.00
Rochester Institute of Technology	\$ 2,408.00
University of Denver	\$ 20,000.00
University of South Carolina	\$ 20,000.00
<i>Scholarship of Excellence Total</i>	\$ 162,822.00

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.

Culinary Institute of America	\$ 15,000.00
Erie Community College	\$ 20,000.00
Niagara University	\$ 25,000.00
Rochester Institute of Technology	\$ 25,000.00
University of Denver	\$ 14,000.00
University of South Carolina	\$ 15,000.00
<i>Study Abroad Total</i>	\$ 114,000.00

TOTAL FUNDS FOR 2017: \$1,201,610.00

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 scholarships to students attending



Scott Goldberg

Scott Goldberg is a rising Senior majoring in Hospitality Management at the University of South Carolina and was the first Statler Scholarship of Excellence winner from the University of South Carolina. Scott came to USC from New Hampshire and is a member of our USC marching band. Scott is an honors student who is a member of our prestigious residential living and learning community on campus. With his Statler Scholarship of Excellence- he was able to reduce his tuition burden this past academic year and focus on his school work -earning a 4.0 this past semester. He participated in a study-abroad program in Morocco focusing on International Tourism in May and will complete an internship this summer in Little Rock Arkansas at a country club. After graduation- Scott plans to work for a Destination Marketing Organization in Chicago- promoting his favorite city to the world. He is grateful for the support of the Statler Foundation in achieving his goals and allowing him to gain new insights and participate in new experiences to enhance his potential for future employment.



Camilla Payne

Camilla received this honor from the Foundation for her senior year in the Fritz Knoebel School at the University of Denver, which she is just completing.

This has been an eventful year for Camilla. First, she continued her excellent academic performance and is only days away from successfully completing her last few courses; she is preparing to walk in graduation in about a week. Among the highlights of her year is that Camilla was selected to participate in our Advanced Beverage Management course this spring quarter; the class is offered by invitation of the instructor and students must earn their way to an invitation. As part of the course, Camilla, whose concentration is conference services management will be sitting on Tuesday for the second level wine and spirits certification of the Wine & Spirit Education Trust (WSET). The prestigious WSET certification credential and the underlying knowledge it requires will most definitely set Camilla apart as she enters the professional world.

It bears mentioning that Camilla has been hired to join the opening team of the new Rosewood Miramar Resort in Santa Barbara, which is destined to become a five-star, five-diamond property. She will be one of only a handful of management trainees on this team and will begin her career in food and beverage with the goal of moving onto the catering team.

As you can see from her performance this year, you made an excellent choice in selecting Camilla Payne for a Statler Foundation Scholarship of Excellence, the first from the Fritz Knoebel School. You can take great pride in having facilitated her education this year with the generous scholarship the Foundation provided.



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

Pictured: 2017-18 Scholarship of Excellence recipients, Statler Foundation Trustees and former Erie County Surrogate, Barbara Howe ▶

The Culinary Institute of America, The University of Denver, 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.



Erika Santiago

Erika Santiago's initial goal was to be a school teacher. In order to finance her education she applied and was hired at the Seminole Hard Rock Hotel and Casino in Hollywood, Florida and was introduced to a new career, casino hotel management. If she was to be successful in her new found vocation she realized she needed a deeper understanding of the hotel business and decided to enroll in Florida International University's Chaplin School of Hospitality & Tourism Management.

Although the Hard Rock Hotel was a career-changer it was not her first hospitality experience. When Erika was living in Port St. Lucie, Florida, she worked at a Panera Bread restaurant, an American chain of more than 2,000 bakery-café fast casual restaurants in the United States and Canada. At Panera Bread she learned customer service, sales techniques, facility sanitation and food and coffee preparation. Hospitality was not her career goal at that time but she was gaining a deeper understanding of the business. When Erika moved to Fort Lauderdale the Panera Bread Company, not wanting

to lose a valuable employee, transferred her to a restaurant near her home and asked her to assist in the opening of new restaurant locations. Since the Hospitality Industry was not her goal at that time, but earning enough to support herself and her education, she transferred to the Seminole Hard Rock Hotel and Casino to work in the more lucrative position of a restaurant server.

In the Fall of 2018 Erika will transfer to VIP Services for hotel and casino guests. In that role she will be responsible for dealing with the needs of the VIP guests such as private check-in, arrangements for restaurants, private jets and other types of concierge-type services. Plans have been announced to add to the hotel a 450-foot tall guitar-shaped building set to open in 2019. With the addition, the hotel will have about 1300 rooms, more than double its current size plus additions to the casino and the entertainment and function spaces. Erika is quite confident that the growth of the hotel bodes well for her career.

Erika expects to graduate in December 2018 and with her move to VIP Services she feels that it is just the beginning of a successful career with the Hard Rock Company. She is confident that what she learned at Florida International University will help her in her career climb. Marketing, Restaurant Management, Casino Management and Hospitality Law are courses she has taken that have been especially helpful.

She will forever be indebted to the Statler Foundation for the Scholarship of Excellence and honored to list it on her resume. "I have been supporting myself and worried about my ability to pay school tuition. The Statler Scholarship eased my anxiety over finances and made it possible for me to concentrate on my studies."



PREVIOUS SCHOLARSHIP OF EXCELLENCE RECIPIENTS – WHERE ARE THEY NOW?



John Kelley

John A. Kelley III, CHIA works for Newmark Knight Frank's Valuation & Advisory's (NKF V&A) Hospitality, Gaming & Leisure practice as a Senior Appraiser in Cleveland, Ohio.

John joined NKF V&A after serving as a senior associate for about three years with Hotel & Leisure Advisors (H&LA), a Cleveland-based hospitality and leisure appraisal and consulting firm. In this capacity, John was responsible for completing appraisals, feasibility studies, economic impact studies, impact studies, and operational reviews for various hospitality-related assets throughout the United States. Some unique assets included indoor waterpark resorts, aquariums, municipal aquatic centers and mixed-use developments. He also is an adjunct instructor teaching courses related to hospitality management at Cuyahoga Community College and Bryant & Stratton College.

Prior to H&LA, John was a senior quality assurance consultant with LRA Worldwide (now LRA by Deloitte). During his tenure there, he traveled to more than 20 countries completing hotel and resort quality assessments for some of the largest brands. He managed Westin Hotels in Providence, Rhode Island, and Baltimore, Maryland, prior to joining LRA Worldwide.

John is a certified general appraiser in Michigan and Ohio. He earned a Master of Business Administration degree and a Master of Science degree in finance from Northeastern University. He previously earned a Bachelor of Science degree in international hotel and tourism management from Johnson & Wales University. Additionally, John holds a certificate in hotel real estate investment and asset management from Cornell University.



Becca Keutzer

Since graduating from Purdue in May of 2016, I moved to Chicago to begin Marriott's Management Development Program at the Chicago Marriott Downtown.

I began as an Event Operations Voyager in July 2016, overseeing Event Services in 65,000 square feet of meeting space. This included everything from the convention services set up/tear down team, to event concierge. Around January 2017, I transitioned into the Food & Beverage side of Event Operations and acted as Banquet Beverage Manager. During my time in this role, I lowered our banquet beverage cost by 3% and oversaw a team of 45+ servers.

In October 2017, I relocated to West Michigan for personal reasons and began in the role of Assistant General Manager at CityFlatsHotel in Holland, Michigan. CityFlatsHotel is a small, boutique hotel that is privately owned and operated within Michigan, with a second location in Grand Rapids, and a third scheduled to open in Port Huron, Michigan. CityFlats' pride is being the first LEED Gold Certified hotel in Michigan, and was also first in the Midwest.

I am truly thankful for the Statler Scholarship of Excellence's role in my education and allowing me to reduce the financial toll of my college degree.



Anna Wendzinski

Since graduating from Michigan State in May 2014, I have remained in the hospitality industry as an event planner. I worked for an event planning agency in metro Detroit specializing in nonprofit events for a year and a half post-graduation, until I decided to move across the country to Denver in January 2016. I now work at Executiveevents, a full-service event planning company here in Colorado and I love it!

Receiving the Statler scholarship in 2013 for my senior year of college was such a surprise and an honor. After putting in so much time and effort into my college career, it was incredibly meaningful to be given this prestigious recognition. Receiving the scholarship allowed me to focus on my grades and my job hunt throughout my senior year.

WELCOME NEW BOARD MEMBERS

The Board of Trustees of the Statler Foundation would like to acknowledge the appointment of the two new Trustees, *Ralph C. Lorigo* (left) and *Philip J. Tantillo* (right), who were appointed on December 21, 2017 and are a welcome addition to our Board. The Board looks forward to their input and assistance in furthering Alice and Ellsworth's mission.



SMALL SCHOLARSHIP RECIPIENT

I am writing to you as the recipient of The Statler Foundation Small Scholarship to express my overwhelming gratitude and appreciation. I am currently a senior at The Culinary Institute of America, striving for a Bachelor's degree in Food Business Management with a concentration in Farm-to-Table: Practices of a Sustainable Table.

Growing up, I've always known that I wanted to pursue a career in the hospitality industry. I have also known since the fourth grade that I wanted to attend the CIA, regardless of what it would take to get there and have been paying for college all on my own. Although there have been many times wherein it felt like I had no reason to keep trying due to the many challenges I have experienced in my life, like E.M.. Statler, I pushed through to rise above it. I managed to achieve a 4.0 GPA this semester and perfect attendance; served as Junior Senator on Student Government, a member of the Eta Sigma Delta International Hospitality Management Society, Bachelor's Ambassador, peer tutor and mentor, and other leadership positions; worked three simultaneous jobs; completed my CIA Externship at a resort with a focus on sustainability and farm-to-table cuisine; and won The Statler Foundation Small Scholarship, Julia Child Foundation Scholarship for Culinary Educators, and several other awards.

With my degree, I hope to give back to the community that inspired my journey in the first place. In Detroit, Michigan, there are food deserts and a lack of food education that I hope to help to eradicate through education, sustainability and community outreach. Over the course of my career I aspire to create my own restaurant and subsequent hospitality group in Detroit and work with the public schools in the area to teach food education and sustainability. I would also like to run a sustainable community garden that benefits the local neighborhoods.

I would like to thank The Statler Foundation for its commitment to E.M. Statler's mission and continued support of CIA students such as myself who could not achieve their goals without the generous donations granted by the Foundation.



Sasha Wright

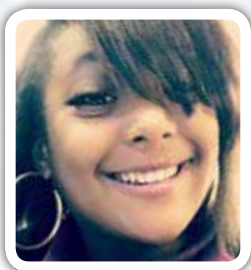
THE STATLER CENTER/OLMSTED CENTER FOR SIGHT

Sam O., age 21, was diagnosed with Congenital Arthrogyposis at birth, a condition which severely limited his ability to walk. Because of this condition, Sam was never able to secure employment after completing high school, and thus had no experience searching for jobs, filling out applications, or preparing for an interview. Sam's self-confidence was beginning to seriously wane, and he was unsure if he'd ever be able to find a job. Then his ACCES-VR counselor referred him to the Statler Center, and his whole life began to change.



While studying Hospitality at the Statler Center, Sam gained skills he never knew he had, such as professional writing, customer service fundamentals, communication, and how to use a computer. Not only did he study all aspects of working in the hospitality/tourism industry, Sam learned that his disability didn't have to stand in the way of his career success or independence. After graduating from the program, and with the help of the Statler Center's Job Placement staff, Sam landed a job working for our National Football League team, the Buffalo Bills.

EMERSON SCHOOL OF HOSPITALITY



Yontia Eaton graduated from the Emerson High School of Hospitality in June of 2017. Yontia indicates that her love of cooking began when she was young cooking with her grandmother, and this love was expanded by the teachers and chefs that taught her at Emerson and always made the field fun. Yontia currently works at Wegmans and Red Lobster and will be entering her second year in the Culinary Arts program at the Niagara Falls Culinary Institute. After graduation, she aspires to either be an Executive Chef or own her own catering business or restaurant. Yontia believes that if you want to be successful in the culinary field you have to really want it and work for it.

GRANTS

THE CULINARY INSTITUTE OF AMERICA AT COPIA

The Statler Dining Room

In 2017, as part of a pivotal transformation in The Culinary Institute of America's (CIA) 70-year history, the CIA opened The CIA at Copia in Napa, CA, a new destination to explore, experience, and enjoy the world of food, wine, and hospitality. Designed by the famed architect James Polshek, this unique 80,000-square-foot facility in Downtown Napa's Oxbow District is situated on 11 acres overlooking the Napa River and is surrounded by beautiful organic gardens.

Since its opening, The CIA at Copia has already been host to some of the most dynamic exchanges in the world surrounding food, wine, hospitality, flavor, health, and culture. Copia programs bring together influential guest chefs, leading vintners, visiting scholars, nutrition scientists, educators, and business leaders who shape the food and hospitality industry. With two demonstration theaters, an outdoor amphitheater, a museum, teaching kitchens, a restaurant, private dining rooms, and more, this iconic facility enables the CIA to hold large-scale educational programs, special events, and conferences for hundreds to thousands of individuals on a daily basis, including celebrity and renowned chefs, industry leaders, food and wine enthusiasts, community members, tourists, and CIA students, faculty, and alumni.

With a grantmaking partnership beginning in the 1950s initiated by Alice Statler and the CIA's co-founders, Frances Roth and Katharine Angell, The Statler Foundation has been supporting the CIA every step of the way as it evolves into a Global University. The CIA is grateful for this longstanding support, and proud that the Statler name is prominently represented at Copia in the new Statler Dining Room. An elegant, private space adjacent to the restaurant with views overlooking the garden, The Statler Dining Room is host to intimate gatherings, receptions, and events, and central to Copia's robust schedule of public programs. The Statler Dining Room serves as a unique venue to perpetuate the legacy of Ellsworth Milton Statler – one of the greatest American hotel industry pioneers of all time – and his wife, Alice.



Statler Dining Room located at the Culinary Institute of America's Copia campus in Napa, CA

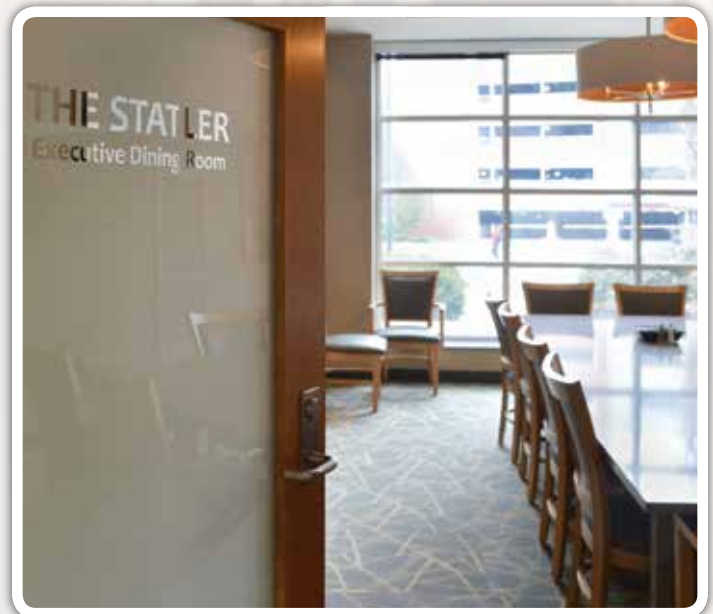
THE PENNSYLVANIA STATE UNIVERSITY

The Statler Executive Dining Room

Founded in 1937, Penn State's School of Hospitality Management is one of the oldest and most respected hospitality management programs in higher education. It is recognized for producing many of the best-prepared graduates who are the industry's future leaders and scholars, not only in terms of operational and technical skills, but also for their long-term vision for the hospitality industry, analytical ability, energy, work ethic, and personal character.

Since its founding, the School has incorporated the practice of engaged scholarship into its curriculum. Considered a "living lab," Café Laura is a fully functional commercial kitchen and contemporary dining room, open to the public, and blended together into distinctive instructional facilities. Café Laura plays a key role in the student experience as it is the setting for practicum courses that prepare undergraduates for management positions in hospitality and for their development as hands-on leaders in the industry.

At a time when high operating costs have caused many hospitality programs to phase out these types of hands-on experiences, or eliminate them as hospitality degree requirements, Penn State has invested in enhancing its living laboratory to ensure its students are learning in the most up-to-date environment. The Statler Foundation Legacy Grant has helped stem the increase in student laboratory fees and provided tuition stipends for upper level student lab assistants in Café Laura's intensive hands-on courses. Gifts such as The Statler Foundation's create a permanent testament to the foundation's investment in the education of future hospitality professionals at Penn State.



Statler Executive Dining Room located in Café Laura at Pennsylvania State University

ERIE COMMUNITY COLLEGE

Learning Garden and Dining Room

The Culinary Arts Department at Erie Community College has had a bountiful 2017 season at the Learning Garden. Our culinary students learned how to grow produce starting from seed, to maintaining the health of the plant and finally harvesting for use in our labs. This learned skill is one that no other local college is doing. The rain has helped produce the biggest yield yet of our three summers. The garden has expanded and improved in many ways due to the generosity of the Statler Foundation.

The addition of our greenhouse enabled the students to start seedlings, store, secure and keep inventory. Prior to the greenhouse, every tool and supply had to be brought and taken off site for each class. A rotation was developed similar to the ones currently executed in our culinary labs. The student responsibilities included maintenance and organization of the greenhouse and oversight of the seedlings. This practice prepares the students for real life experience in a kitchen where walk-ins, storerooms, and freezers need to be curated.

Several self-watering pots were added to grow edible flowers and herbs. Our main entrance pots welcomed visitors to the Canalside garden space. These edible flowers and herbs had a dual purpose. They brought important pollinators into our garden along with supplying the Statler Dining Room with picture perfect plates. These items are very costly to purchase and the garden assisted with this expense.

The rain barrels collected excessive rain that in turn has helped with our recent extended dry period. We are still working with Buffalo Place to create a permanent solution to address our water supply needs. Part of the current remaining funds will address this situation when Buffalo Place is ready to move forward. Soil erosion is another need that we will focus on as we prepare for our spring season.

All the products grown are applied in our Culinary Labs. Our Basic Skills class has benefited from our kale, romaine, chives, and tomatoes. The Statler Dining room is also creating delicious dishes with our garlic, peppers, herbs, tomatoes, and edible flowers. The finger eggplant, okra and cucumbers have been part of our production classes. Our first year culinary nutrition class has learned the importance of preservation by canning and pickling from the abundance of cucumbers and tomatoes. The different varieties of fresh basil are used in our Café offerings of personal pesto and Parmesan pizzas.

The experience of developing menus based on the success of what is harvested relates directly to our Food and Labor Cost Control class. The cold rain left us with numerous green tomatoes. In the classroom as in real life, adjustments needed to be made and the students saw firsthand how and why it happened.

Signage is critical to informing the public as well as our students. Our “buffagrow” hashtag sign not only attracted visitors to our site but it educated our students on the importance of marketing one’s self in a predominately social media generation.

The Statler Foundation funds helped create a more productive space this season. Our students had the opportunity to learn in an environment that was organized, well equipped, and ascetically pleasing. Statler’s generosity greatly enhanced our program and our student’s experience. Not only are they part of Buffalo’s revival but more importantly the Statler Foundation is changing lives by offering advanced educational opportunities.



TOP: Statler Garden in full bloom located at Canalside in Buffalo, NY

MIDDLE LEFT: Chef Instructor Krista Van Wagner, former owner of Curley's Restaurant, using the Statler garden vegetables in ECC's City Campus's Statler Dining Room

MIDDLE RIGHT: A Waterfront Elementary School student visiting the garden with her school to learn about the importance of bees in our ecosystem

BOTTOM: Two ECC students using produce from the garden in the Statler Dining Room

GRANTS (Continued)



Statler Foundation Kitchen located at the Chautauqua Institution in Chautauqua, NY

CHAUTAUQUA INSTITUTION

In June of 2017, Chautauqua Institution opened its renewed Amphitheater. The project cost of \$41 million was funded entirely through philanthropy including a generous gift from the Statler Foundation. In recognition of the gift, the kitchen in the Amphitheater has been named the Statler Foundation Kitchen. From this culinary home within the Amphitheater, speakers, entertainers and esteemed guests of the Institution are served both throughout the nine week summer season but increasingly throughout the year as the Susan Hirt Hagen Center is a fully winterized building and is used for meetings and conferences throughout the year. The Statler Foundation is proudly recognized at both entrances to the kitchen.

The Chautauqua Amphitheater is at the heart of the Chautauqua community and the Institution's world-renowned program. The new facility provides 4,000 seats, the latest technology, improved sight lines and a safer means for audiences to access seating as well as additional safety for those working within the building. The Amphitheater now features an orchestra pit enhancing performances of dance, opera and other collaborative programs among the artistic companies featured at the Institution.

STUDY ABROAD GRANTS

The Statler Foundation currently provides Study Abroad Grants to five schools – The Culinary Institute of America, Erie Community College, Niagara University, Rochester Institute of Technology (R.I.T.), University of Denver and University of South Carolina. We have highlighted two students below from R.I.T.



*Michaela Bleier
Study Abroad in Croatia
Fall, 2017*

The biggest thing I learned while abroad was how to see and understand how other people lived and viewed life. I left [the US] with very black and white views of life and now I can say I see gray.

It's so interesting going through life now and giving other people's views a chance. Coming home to my small life wasn't easy after living large and exploring with friends for so long. As far as work goes, I am now employed full time and I have my own staff of 28. It's exciting and nerve wracking but mostly thrilling exploring how to work with and adhere to so many people's needs and life styles. Overall, I am beyond happy with my study abroad experience because it grounded me. It slowed my American lifestyle down so I could begin to enjoy my surroundings and understand others.

[While studying abroad in Croatia, Michaela organized a "family dinner night" every Monday for which one of the international students studying abroad there from different countries cooked a dinner representative of their home country. This created a friendly atmosphere with cultural exchange using food and hospitality as the vehicle. When Michaela came back home, she created a Croatian food menu for one evening and invited faculty, staff, and friends to dinner in her family's restaurant. Michaela's hospitality interests center around food.]



*Connor Draughn
Study Abroad in Croatia
Fall, 2017*

I wanted to study abroad because I wanted to do something exciting and above my limits, meet new people, have the chance to live totally different from the United States, learn more about the Croatian culture and European cultures as well. Studying abroad has really opened my eyes to learn about cultures and experiences that are very much different from the United States... RIT Study Abroad program was very generous to allow us to travel throughout the country to visit different cities and to visit neighboring countries beside Croatia: Montenegro and Bosnia & Herzegovina. I also traveled to Slovakia, Austria, and The Netherlands with family and friends... The experiences that I have gained from this semester are those that will never be forgettable and will always be cherished.

[Connor is a deaf/hard-of-hearing student. I would say that what he learned from this experience is that his world is bigger than the US.]

THE STATLER FOUNDATION 2017 BOARD OF TRUSTEES



Robert M. Bennett
Chairman



Peter J. Fiorella, Jr.
Vice Chairman



Marguerite Collesano
Trustee



Edward M. Flynn
Trustee



Donna M. Gioia
Trustee



Ernestine R. Green
Trustee



Ralph C. Lorigo
Trustee



Arthur F. DuC. Musarra
Trustee



Elyse M. NeMoyer
Trustee



Herb Siegel
Trustee



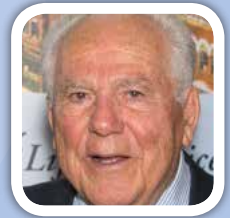
Arthur V. Sabia
Trustee



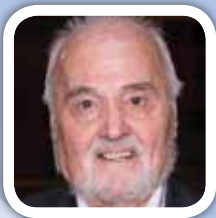
Philip J. Tantillo
Trustee



Bernard A. Tolbert
Trustee



Peter A. Vinolus
Trustee



The Board of Trustees of The Statler Foundation would like to acknowledge the passing of Trustee Carlo M. Perfetto on June 18, 2017. Trustee Perfetto was an active member of the Board from the time of his appointment on June 17, 1992 to the date of his passing. His involvement and enthusiasm for the work the Foundation performed are truly missed by the Board.



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

Plaza Suites No. 104
1207 Delaware Avenue
Buffalo, New York 14209