
Issue no.3
HOTEL EZRA CORNELL 99

**FEBRUARY
2024**

Welcome

Welcome to the third edition of the Hotel Ezra Cornell 99 External Newsletter! After a much needed Winter Break, we are excited to return and continue updating you on all things Statler, HEC, and the Hotelie Community. We are coming up on our annual Spring conference, and we couldn't be more proud to share some of what we have been working on. Get ready to embark on a tour of Hotelie life, industry updates, and Ithaca exclusives.



Registration

Interested in registering for the 99th annual Hotel Ezra Cornell? Here's how: go to www.hotelezracornell.com and click the registration link to register. Simply fill out your information to register, and note any specific accommodations you may have so we can personalize and enhance your experience. HEC 99 will be like never before, and we guarantee that you will leave feeling ignited. Save the date for April 18-21st, 2024. Once registered, you will get an invite to a private LinkedIn page with exclusive content and access to the Statler Hotel Room Block!

What's New with HEC?

2024 is the year of HEC 99... So what have we been up to?



Coffee with a Director!

In January, our Sales Team offered a wave of HEC guests the opportunity to enjoy coffee with one of our 17 directors during the conference.



HEC Ice Skating

In March, the People and Culture Department will be hosting an HEC-wide ice skating event at Lynah Rink.



Conference Speakers

Our Programs Team has finalized an incredible speaker lineup for this year's conference. We are happy to announce that we will have the honor of hosting Elizabeth Blau, Jason Lapin, Natalie Egan, Christine Ha, and Eben Hewitt, among other amazing and impressive individuals. If you want more information on these distinguished professionals, check out the HEC 99 website where we will continue to announce our speakers.

A Look Into Programs

As the HEC 99 Team strives to elevate this year's conference, the Programs Department has been working on igniting the life and foundation of the HEC spirit. I had the chance to speak with Programs Director Sebastian Matte and dive into his process and strategy as a director.

Matte is a Junior in the Hotel School from St. Paul, Minnesota. His passion for HEC is a personal journey and a familial connection shared with his mother, a proud Hotelie alumna from the class of 1990. In our conversation, Matte shed light on his goals for creating the lineup of speakers for HEC 99, mentioning that he "wanted to invite a group of speakers that are not only talented in their own right but are actively expanding the scope of hospitality and service in their positions." His team's vision is to give the conference guests an experience like never before.

HEC Weekend is undoubtedly unique, but the wide range of guests creates opportunities for learning and building networks with each other. "I would really love it if guests could walk away from the conference having learned something they were not expecting to learn. We have a lot of speakers with tons of experience in hospitality who are breaking boundaries in different ways. I hope guests learn not just about these boundaries but the amazing ways our speakers broke them and continue to do so" shared Matte.

The theme of Ignite has genuinely inspired everyone shaping and working behind the scenes of the conference. Matte knows all the speakers embody the characteristics of Ignite, and he hopes they ignite that same spark in the guests as they leave. The love and passion that all of the HEC 99 Directors, Assistant Directors, Managers, and Volunteers have is the secret ingredient that will undoubtedly make HEC 99 the best ever – a testament to the collective effort behind the scenes, all fueled by the spirit of Ignite.



Sebastian Matte '25
HEC 99 Programs Director

Going Green: Sustainability in the Hospitality World

As more and more guests become increasingly environmentally conscious, sustainability is a pressing issue in the hospitality industry. Hotels and restaurants are responding to this trend by implementing green practices such as sustainable packaging, waste reduction practices, and energy efficiency initiatives.

For example, Soneva Fushi, a luxury resort located in the Maldives, is considered one of the most environmentally friendly in the world due to their commitment to sustainability. They have a 2% environmental levy implemented on all visits, which goes toward the Soneva Foundation, which is dedicated to developing projects that have positive environmental, social, and economic impacts. Some projects include empowering zero waste communities, expanding access to clean water, and restoring forests. This levy also offsets carbon emissions caused by stays.

The Foundation also participates in impact investing, which is investing in organizations that have a positive social or environmental impact.

They also are involved in marine conservation efforts, such as supporting coral restoration in the Maldives, as they are focused on preserving biodiversity. Another biodiversity project they are involved in is reintroducing hornbills to the wild. Soneva Fushi also uses bamboos in their villas, which is a renewable resource. In terms of foodprint (environmental impact of processes used to get food from farm to fork), Soneva works to combat this by sourcing locally and growing food in their organic gardens using permaculture. Overall, as sustainability becomes an increasingly important factor in guests' decisions on which hotels or restaurants to visit, hospitality companies must adapt to this trend accordingly.

Valentines Day Specialty Cocktail

Strawberry Basil Margarita

1 pint of fresh strawberries, sliced

1 cup of ice

1/2 juice of lime

4 oz of silver tequila

2 oz of triple sec

10 basil leaves

1.5 tbsp of hot honey, optional

Kosher salt & extra honey for rim



1. Fill a blender with ice, strawberries, tequila, triple sec, lime juice, and basil leaves. Blend for 30 seconds or until smooth.
2. Drizzle honey on a glass rim and gently twist in a salt dish.

Homecoming Recipes

These delicious **Earl Grey and Bergamot Craquelin Creme Puffs** were served at the annual alumni Homecoming brunch, co-hosted by the HEC board of directors and the Cornell SC Johnson College of Business.

Ingredients

Pate a Choux

Water 110 g
Milk 110 g
Sugar 4 g
Salt 4 g
Butter (unsalted) 100 g
Flour 120 g
Eggs 4 each

Craquelin Cookie Topping

Butter (unsalted) 60 g
Flour 65 g
Brown sugar 75 g
Marigold flowers (for topping) 1 each
Egg white 1 each

Earl Grey Bergamot Diplomat Creme

Milk 1 cups
Egg Yolks 4 each
Sugar 1.33 cups
Lemon (zest) 1 tsp
Orange (zest) 1 tsp
Bergamot Extract 1 tsp
Earl Grey Powder 1 tsp
Heavy whipping cream 2.66 cups

Pate a Choux

1. Combine water, butter, sugar, and salt in a saucepan over medium heat to melt butter; bring mixture to a boil
2. Remove pan from the heat and add flour all at once, stirring vigorously with a wooden spoon until combined
3. Return the pan to the heat and stir briefly until the dough begins to steam and is shiny
4. Remove from heat and allow to cool slightly, stirring occasionally
5. Add eggs one at a time, mixing each until thoroughly combined
6. Transfer to a piping bag fitted with a large round tip and pipe 1.5 inch domes on a parchment lined sheet tray
7. Place the cut-out craquelin cookies on each dome

Craquelin Cookie Topping

1. Combine melted butter, flour, and brown sugar into a dough (use gloves)
2. Sandwich the dough between 2 layers of parchment and partially roll out
3. Brush with egg white and sprinkle dried marigold flowers, finish rolling dough to 1/16"
4. Refrigerate until set and then let dough sit at room temperature before cutting out desired disc size


Earl Grey Bergamot Diplomat Creme


1. Soak gelatin sheets in cold water (with ice)
2. Heat milk, lemon zest, orange zest, and earl grey tea to a simmer
3. Whisk together egg yolks and sugar in a bowl
4. Once milk is heated, temper egg yolk mixture and then add back into saucepan
5. Heat the custard mixture until just thickened and add soaked gelatin sheets (remove as much excess water as possible)
6. Transfer custard mixture to a hotel pan and cover tightly with plastic wrap to cool
7. Once the custard mixture has fully chilled, whip the cold heavy cream to stiff peaks in a stand mixer
8. Fold the whipped cream into the custard until fully combined




Hotelies Abroad!

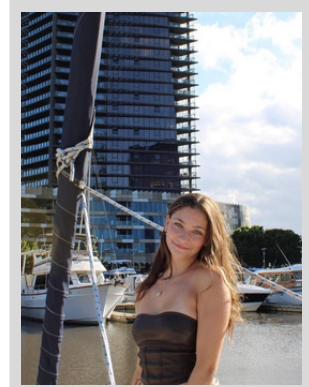
It's no secret that Hotelies love to travel and experience different cultures. So, where have some of our Hotelies been this semester?

 Camryn Scott is studying abroad at the University of Sydney in Australia. Camryn has learned so much about Australia's unique wildlife, such as the fact that koalas sleep for 20 hours a day. This past weekend in Melbourne, Camryn attended the Australian Open, adding an exciting experience to her study-abroad adventure.

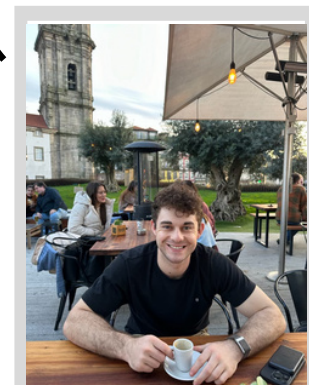
 Noah Payes is studying in the CIEE program at UPF in Barcelona, Spain. His favorite part of studying abroad is traveling across Europe with friends to experience different cultures and cities. Noah is excited to broaden his cultural understanding and forge meaningful connections with people from diverse backgrounds.

 Hayley Buckman is currently studying abroad in Florence, Italy, with CET. She loves to adventure in Europe and has skydiving at the top of her bucket list. Climbing the Duomo in Florence and exploring Prague are among her favorite adventures.

We not only look forward to hearing about these Hotelies' experiences when they return to campus, but we will continue to explore, build our global network, and celebrate different parts of our beautiful world.



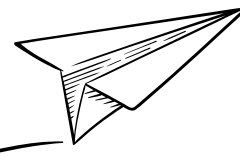
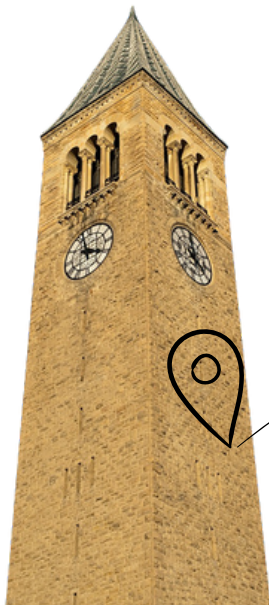
Camryn Scott, '25



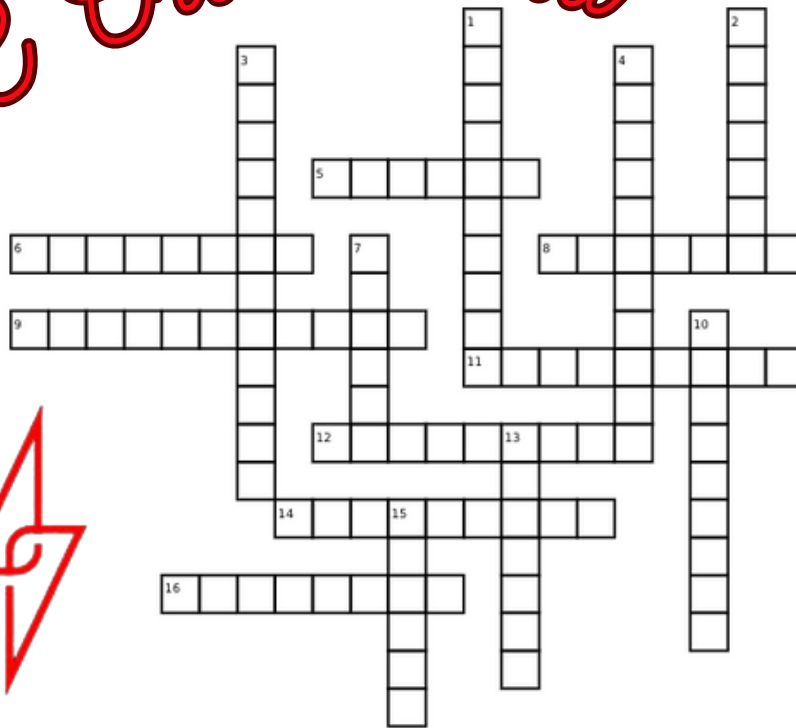
Noah Payes, '25



Hayley Buckman, '25



Free Crossword



Down:

1. The number of sittings at a table during hours of operation
2. A system for the restaurant kitchen staff to organize the kitchen and maximize efficiency
3. The area of a restaurant where employees are directly interacting with customers
4. A menu with many different sample portion courses
7. An employee who is responsible for taking the dishes off of the table
10. A menu with a fixed total price and few options
13. A french phrase for a person in charge of directing guests to their tables
15. An employee who is responsible for getting food from the kitchen to the tables

Across:

5. Self-service style of dining
6. A table-side service where the waiter is cooking or finishing the dish in front of you
8. A sit-down meal served during a large event
9. The area of a restaurant where most of the food preparation and cooking takes place
11. Knowledgeable wine professional who normally works in fine restaurants
12. A menu with a series of menus that get repeated
14. A phrase used when the cooking or preparation is done on-site
16. A service to provide food to clients at remote locations

1. Table turns: The number of sittings at a table during hours of operation
 2. Brigade: A system for the restaurant kitchen staff to organize the kitchen and maximize efficiency
 3. Front of house: The area of a restaurant where employees are directly interacting with customers
 4. Tasting menu: A menu with many different sample portion courses
 7. Busboy: An employee who is responsible for taking the dishes off of the table
 10. Fixed menu: A menu with a fixed total price and few options
 11. Sommelier: Knowledgeable wine professional who normally works in fine restaurants
 12. Cycle menu: A menu with a series of menus that get repeated
 14. On premise: A phrase used when the cooking or preparation is done on-site
 16. Catering: A service to provide food to clients at remote locations

Ithaca Travel Guide

We all know that Ithaca is a special place, one that we hold near and dear to our hearts despite the February weather. If you ever find yourself in Ithaca, be sure to check out some of the HEC 99 Team's Favorite hot spots!

HEC Travel Guide

1 Welcome to Ithaca! The perfect way to start your packed day is with a filling breakfast from Milkstand. Some must-tries include the skillet scrambles served hot with scrambled eggs on top of a bed of home fries. If you are in the mood for something sweet, get the chocolate strawberry waffles!



ALMA MATER.—COF
Moses Smith, '74.
Crosswell-Weeks, '72.

3 Buttermilk Falls Hike. Break up your day with a scenic 1.6-mile hike. This moderately challenging loop around the gorges will take around an hour to complete and is perfect in the spring and fall.



2 After breakfast, check out the Ithaca Farmers' Market, which is filled with local vendors and live music. Here, you can find anything from trinkets for your home to handmade jewelry and different cultural foods.



6 End the day with a nightcap at The Bike Bar. You can try one of their craft beers, locally produced here in the Finger Lake region. Not a beer fan? Try one of their cocktails- like the signature Cucumber Cocktail.



4 Head over to The Heights to start your night off. This fine-dining restaurant serves Mediterranean-inspired American cuisine. The Flame Grilled Burger with bacon jam and creamy cheese served with perfectly crisp fries is a classic.



5 Grab a quick dessert at the Cornell Dairy Bar. Some flavors that need to be tried include Big Red Bear Tracks, Collegetown Cookie Dough, and Dragon Day Mint Cookies & Cream. You can even eat your sweet treat on the slope while watching the sunset!



Senior Spotlight

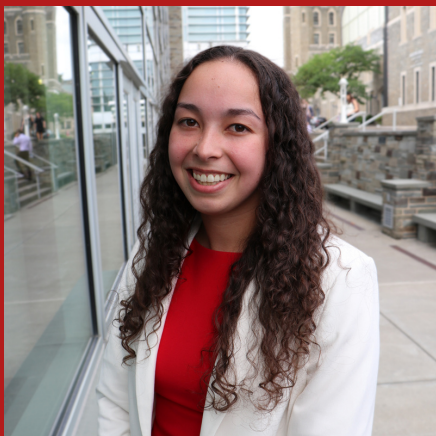
A Reflection on the Past, Present, and Future of Hotelie Life

The cold winter was waiting in Ithaca for students to return for the spring semester. Students traveled from all over the world to reconnect with their friends and professors. This semester holds a different feeling for the class of 2024, as it is their last semester above Cayuga's waters. I briefly discussed this notable day with HEC 99 Managing Director Tatiana Barelli to discuss her thoughts on her last semester.

Sitting in the Statler student lounge on an early morning with Barelli, she described her last first day as "overbooked." To her, this was just another day and a hectic day of preparation for the HEC 99 conference. This is vastly different when comparing her first day of classes from her freshman year. Barelli started her journey at Cornell University virtually due to the pandemic. Fittingly enough, on her first day of classes, she was moved into The Statler Hotel because her freshman-year roommate had COVID-19, and that is precisely where she will spend her last day as a Cornell student.

With hard work, Barelli has achieved a lot in her four years at Cornell. However, where she is today is different from where she envisioned herself originally. Growing up, Barelli dreamed of being a pastry chef and attending culinary school. This was true until a family friend, who is an alumnus, recommended that she look at the Hotel School at Cornell, and the rest is history. Barelli shared that Food is very special to her, stating "I love to cook for people and make them smile." I found this to stay true and hold relevance when I asked about her future career plans. Barelli wants to stay in operations and work in food and beverage within the sports and entertainment industry. She realized that she finds it rewarding when food adds to an experience to elevate it, rather than food being the main event.

When asked about what she looks forward to as a future alumna, Barelli shared that she is humbled to give back to her Cornell community just as alumni did before her. She finds it essential to keep connected with professors and advisors so they know future students can always contact her. She mentioned that she believes The Hotel School stands out compared to others because of the alumni community network. Within our brief conversation, I see that Barelli embodies all the characteristics of a Hotelie. Cornell University and the HEC 99 community wish you the best of luck on this last final semester!



Tatiana Barelli '24
HEC 99 Managing Director



Thank you for tuning in!

We are so excited to continue with our monthly newsletters.

All content was written and produced by:

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