

1 CHAIRPERSON JAMES: Hattie Canty, welcome.

2 MS. CANTY: Good afternoon, Madame Chair,  
3 Commissioners. Welcome. I would like to tell you just a little  
4 bit of my experience of working in the hotel and gaming  
5 industry. In 1975 I thought I had the American dream, I did.  
6 But September of 1975 my husband died and eight of our ten kids  
7 was yet at home. I had a problem; a big problem because I did  
8 not want my kids to come up on welfare. I did not know how to  
9 do anything. I had never worked before because I stayed home  
10 taking care of my babies.

11 In 1977 the Maxim Hotel opened and I told my oldest  
12 son I'm going to get a job at the Maxim. He said mom, but you  
13 don't know how to do anything. I said well, I clean house and I  
14 take care of you all. If I can clean our house, I can clean  
15 those hotel rooms. I got that job. That job afforded me to  
16 have a pension for myself. In the beginning I wasn't thinking  
17 about a pension because I was much younger than what I am today.  
18 But the help and welfare I really needed, and so I got that.

19 After a while -- I was the type of person who always  
20 sought out a dollar more, and I watched the bidding board, and a  
21 job came up in the powder room. I bid for that and I got it. I  
22 couldn't work the powder room because I have claustrophobia. I  
23 had to wait until I could bid myself out of there. In '87 the  
24 Maxim Hotel added on more rooms, and I bid on a uniform job and  
25 I got that job. It paid \$10 a day more, and I said to myself

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1 I'm going to retire from this job because that was the best job  
2 a black woman from Alabama could ever have I thought.

3 Well, my union members saw fit to elect me as the  
4 president of the Culinary Union, and I won. But one of the  
5 things I'm most proud of since I've been in the Culinary Union  
6 is the Culinary Training Center, because that training center  
7 really represents something in this union. And if it were not  
8 for the hotel and gaming industries there wouldn't be no  
9 Culinary Training Center. Young women on welfare have been able  
10 to come to that training center, they get trained and they go  
11 out to work. You heard the young man talking about how he  
12 walked from Tropicana and Nellie's over in west Las Vegas on  
13 McWilliam. And I said to someone yesterday, how many miles was  
14 that, and Mark Salem (ph.) told me that is between 8 and 10  
15 miles. This was a man who really, really wanted to work. And  
16 that is what the Culinary Training Center has done for many  
17 people. Even if a maid is in a hotel and she decides -- because  
18 it has happened here in this hotel, at Caesar's Hotel, at  
19 Bali's. If she decide I want to be in the pantry, on her own  
20 time -- the hotel don't pay for her -- she comes to the training  
21 center and get trained. Thank you.

22 CHAIRPERSON JAMES: Thank you, Hattie.

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