The 2011 LDEI Legacy Awards will be given in three categories – Culinary, hosted by Dame Margaret Chisholm, Executive Chef, Culinary Capers Catering in Vancouver BC, Wine with Dame Carolyn Wente, CEO of Wente Family Estates in Livermore, CA and Culinary Entrepreneurship with Paula Lambert, Founder/President of The Mozzarella Cheese Company in Dallas TX.

Established in 2009, each Legacy Award offers a one week workplace experience to non-Dame women in the USA and Canada. Candidates must have at least four years of professional experience and be working currently in the food or fine beverage industries. Under the direction of three highly successful, award-winning Dames, each Legacy experience is a high energy, labor intensive, career expanding opportunity.

Travel and hotel accommodations for six nights will be reimbursed for each winner up to US $2,000. Go to final page of this section for the application. Applications must be submitted by April 25, 2011. The winners will be announced on May 25, 2011 and must be fulfilled by October 15, 2011.

For full details and further information about the awards, please contact the Legacy Awards Chair, Dame Lila Gault at (212) 242-5644 or lilagault@gmail.com.

Criteria For Entry

- Four years related work experience
- US and Canada woman who is not a member of LDEI

Application Checklist

- Completed and signed application form
- Resume
- 250 word essay about what the applicant hopes to experience
- Two letters of recommendation
**Guidelines & Deadlines**

**SUBMIT APPLICATION BY April 25, 2011**

Download the application at the end of this document, complete and send to Dame Lila Gault, Legacy Awards Committee Chair, at lilagault@gmail.com.

All applications must be submitted electronically. If you don’t have a scanner in order to scan your signature page, you can fax that ONE page to 502.456.1821. No cover page is necessary.

Winners will be announced on May 25, 2011. The award must be completed by October 15, 2011.

Questions? Please email or call Lila Gault, at lilagault@gmail.com or 212 242-5644.

**Award Descriptions**

**Legacy Award - Culinary**

**Host: Culinary Capers Catering, Vancouver BC**

Work side-by-side with experienced catering chefs in our busy production kitchens at Vancouver’s market leader in off-premise catering.'

**Executive Chef Margaret Chisholm** leads a group of top culinary professionals dedicated to producing cutting-edge West Coast cuisine. Our creative team has been honoured with many national and international awards by the special events and catering industry. Recent awards include the prestigious International Achievement in Catering Excellence (ACE) Award, the Special Events Magazine Gala Award for Best Off-Premise Catered Event, and Chef Margaret’s nomination for Chef of the Year at the 2011 International Caterers Association’s CATIE Awards (to be announced February 28th 2011).

You will work with our Pastry Chef, Chef de Cuisine and other team members and attend off-premise corporate and social events where the final magic happens. A fun field-trip to close-by Granville Island Market with one of our chefs will also be a highlight.

In addition, you will meet other members of the Les Dames d'Escoffier British Columbia Chapter.

Join Nancy Wong on a culinary and restaurant tour of Vancouver’s amazing food shops, apothecaries, thriving restaurants scene, and such 'traditional' gems as the New Town Bakery - a Hong Kong-style café.

Tour Terra Breads, Vancouver's foremost maker of artisan breads using traditional methods, with Head Baker Mary MacKay. Spend time with Allison Spurrell at Les Amis du Fromage (the friends of cheese) tasting our best local and regional cheeses.

This award is designed for both the novice looking to gain experience in the catering world and for someone who already has some experience and wants to expand their knowledge. Basic knife skills, and sturdy non-slip shoes are required. Be prepared to stand on your feet and work in a fast paced kitchen environment.
Legacy Award - Culinary Entrepreneurship

Host: The Mozzarella Company, Dallas TX

Now in its 29th year, The Mozzarella Company in Dallas TX is one of America’s leading producers of artisanal cheese. Founder/CEO Paula Lambert and her staff of 18 make 28 different cheeses, which they sell online, as well as to grocery and specialty stores, as well as top chefs across the country. Mozzarella Company fresh and aged cheeses are consistently recognized for their excellence, most recently with three First Places in the 2010 American Cheese Society competition.

The Legacy Award winner will experience firsthand how farm-fresh cow’s milk and goat’s milk are made into a variety of different artisanal fresh and aged cheeses. The work will involve receiving milk, pasteurization, making cheese, working in the cheese factory with experienced cheese makers, packaging cheese, shipping cheese, as well as inventorying cheese.

Additional experiences might include working in the office, delivering cheese, and/or helping at a cheese and wine or beer pairing class, depending on the Mozzarella Company schedule the week of the internship.

The award is open to anyone professionally interested in specialty food production and especially artisanal cheese. She will stay for the week at Paula Lambert’s guesthouse, located three miles from Mozzarella Company, in the Uptown neighborhood of Dallas.

Legacy Award – Wine

Host: Wente Family Estates, Livermore CA

Experience winegrowing in two distinct CA appellations – Livermore Valley and Arroyo Seco, when you spend a week during Harvest 2011 with Dame Carolyn Wente, CEO of Wente Family Estates; Dame Amy Hoopes, EVP Sales and CMO; and Fifth Generation Winemaker Karl Wente. The Wente Family estate spans nearly 3,000 acres of vineyards in two appellations, Livermore Valley and Arroyo Seco. With over 30 cultivars and multiple meso-climates, the award winner will learn the importance of viticultural practices in crafting superior wines. The experience will also include time in the organic gardens and in the kitchen with Eric Berg, Executive Chef at The Restaurant at Wente Vineyards.

The week will begin in the vineyards and then move into the winery, with hands-on work in both. Harvest occurs day and night, depending on the vineyard block and harvesting practice. The award winner will ride the mechanical harvester at night and pick grapes during the day. Follow the grapes’ winemaking path from the vineyard to the winery, working on the sorting table, to pressing and fermentation. You will learn the decision making process from the vineyard to the cellar and the different techniques used crafting for the highest quality red and white.

When taking a break from winegrowing, the award winner will have the opportunity to spend some time exploring the organic garden at Wente Vineyards and working with
Chef Berg and the culinary team in preparing the daily menu at The Restaurant at Wente Vineyards. Join Dames Carolyn Wente and Amy Hoopes for various meals on property to discuss the winery’s (and family’s) philosophy on wine and food.

The award winner must be physically fit and flexible – each day may bring a challenge from Mother Nature and your ability to adapt makes you a better vineyard worker /cellar worker from your host’s perspective. Clothing should be your best ‘grubbies’ – we’ll provide rubber boots, picking shears, etc. It can be warm during the day and then cool during the night, so layers are important. Casual clothes for restaurant and grill dining are recommended.

Accommodations in the winery guest cottage adjacent to the restaurant and vineyards. Meals included for the week. We look forward to hosting the winner!
LDEI 2011 Legacy Awards in Food and Wine
APPLICATION

I am applying for: (circle one)

- Culinary  - Wine  - Culinary Entrepreneurship

Name:
Profession/Title:
Home Address:

Work Address:

Home Phone:
Work Phone:
Fax:
Email:

If selected, I will:

- make my own travel arrangements with the award host and complete the award by October 15, 2011
- agree to LDEI’s right to publicize the award and will provide a digital photo headshot
- provide my Social Security number for tax purposes
- provide original documentation of travel expenses for reimbursement up to US $2000
- write an article (up to 500 words) for the LDEI Quarterly.

Please acknowledge your agreement with Les Dames d’Escoffier International by signing below.

AGREED TO:

Name                                                                 Date