OCTOBER 16, 2020  Zoom Meetings
OCTOBER 17, 2020  Live Streaming Event
One of the many opportunities I had this year was to speak [via Zoom] at the Chicago Chapter’s Annual Meeting. I spoke of leadership, and one particular quote has resonated with me all year:

“True leaders refuse to be overwhelmed and paralyzed by doubt, grateful for the opportunities afforded to her.”

I am grateful for the opportunity to have served as LDEI President this year. There is no question that I’ve spent the year “stirring things up”… and my hope is that while I’ve done this stirring I’ve gotten you to begin to think about what our organization could become, not just what it has been.

You have widened my perspective and lengthened the focal point of my thinking. In spite of the chaos of 2020, we have stayed connected. You have shown me optimism and playfulness. You have shown me resilience and how you’ve given back…even when you didn’t have much to give but your time and your talents.

We have picked our battles (remember conflama – that explosive combination of conflict and drama?) and refocused our energies, trying to find the silver lining and gain strength from adversity.

Many of you have participated (and are still actively participating) in our Strategic Plan Task Forces…chaired a committee…served as an active member of your individual chapters…participated on a panel discussion…gathered together on a webinar or virtual happy hour.

I want to encourage you to continue to wear your masks to protect yourself and others…but not to hide your emotions. We have to bring all of who we are to what we do. It’s exhausting to live an inauthentic life…and how can we foster change when we choose to hide behind our symbolic masks?

Think about the metaphoric masks you wear and commit to taking them off. Hold your gifts out to the world so that the world becomes a better place—no apology, no shame, no regrets.

Much love,

Bev Shaffer
President, Les Dames d’Escoffier International 2019-2020
#ldeigratitude
Chapter Leadership Forum

The Chapter Leadership Forum is a must for all chapter presidents and members who hold or plan to take a leadership role. The Forum is open to everyone attending the conference.

This year, the Chapter Leadership Forum will focus on key skills that chapter leaders draw on for successful chapter management. Topics will include: planning strategically, succession planning, meeting effectiveness and personal leadership authenticity and credibility.

Opportunity will be provided for small group discussions and the sharing of best practices among chapters.

In addition, participants will develop a personal action plan to implement session ideas and take best practices back to their respective chapters.

Nancy Dering Mock, a management consultant, entrepreneur and community leader who specializes in strategic planning and leadership development, will lead the Forum. No stranger to LDEI, she facilitated our 2020-2023 LDEI Strategic Plan.

2:00 pm EDT
Break

2:30 pm EDT
Council of Delegates (COD) Meeting

During our annual business meeting, you will gain important insights into how our organization works. Delegates representing each chapter have the opportunity to craft LDEI policy. Non-delegate Dames are welcome and encouraged to attend.

Although the new Board of Directors will not assume their positions until after our Virtual Conference, the passing of the President’s gavel will be part of this year’s COD Meeting.

4:30 pm EDT
Wrap Up
SATURDAY, OCTOBER 17

12 noon EDT
President’s Welcome
Bev Shaffer
President, Les Dames d’Escoffier International 2019-2020

12:15 pm EDT
Carol Brock Tribute Video

12:20 pm EDT
Opening Keynote Address: To Whom Much Is Given…
Elle Simone Scott
Cast member, America’s Test Kitchen; Host, The Walk-In; Founder, SheChef, Inc.

Elle Simone Scott is one of the most visible black women on food television. She has used her platform to advocate and open doors for others. With her creative eye for telling a story with food and her unique contribution to the dialogue surrounding women and minorities in business, Elle will open our conference.

She will explain SheChef, Inc. – the how and why it came to be, discuss how we can use our access and privilege to improve the industry, and enlighten us on how we can, each and every day, pay homage and show gratitude to our industry.

Elle’s warmth will set a grateful tone for our conference.

Live chat will be available during this session.

1:20 pm EDT
Sponsor Moment:
1:30 pm EDT
This Very Moment: Redefine, Reinvent and Recharge

*Moderator:* Denise Vivaldo  
Culinary producer, stylist and author

*Panelists:*

**Leslie Ausburn**  
President and CEO of Komet Marketing Communications

**Kirsty Stanley Hughes**  
Owner KSH Management, Ltd.

**Sabrina Falquier Montgrain, MD**  
One of San Diego Magazine’s Top Doctors for 11 years

This lively panel, led by Denise Vivaldo, will encourage and inspire you to take charge and to take control of you -- at this very moment.

Leslie Ausburn will discuss how to **Redefine** from a marketing approach, rethinking your business model, how you might pivot, who you might partner with and how to stay out in front of the market.

Kirsty Stanley Hughes will discuss how to **Reinvent** yourself and your career…as an on-going journey.

Sabrina Falquier Montgrain, MD, will discuss how you should use food preparation and food memories to **Recharge**.

*Live chat will be available during this session.*

2:30 pm EDT
Break

3:00 pm EDT
Sponsor Moment:

Cakebread Cellars

[Logo]

SKUNA BAY

[Logo]

Le Creuset
3:10 pm EDT
Paying It Forward

*Moderator: Lori Willis*
LDEI Past President and Deputy Superintendent for Institutional Advancement at St. Louis Public Schools

*Panelists:*

**Naomi Green**
Director of Partnerships and Development, Giving Kitchen

**Chris Kenney**
Director of Development, EDWINS Leadership and Restaurant Institute

**Barb Finley**
Founder and Director, Project CHEF Education Society

This global pandemic has had a relentless impact on the most vulnerable and marginalized in our communities … and has perhaps played a part in a new awakening in a world grappling with concerns of equity and fairness. The need to take care of each other and to share our gifts by paying it forward has never been more apparent than it is today.

Lori Willis will moderate this opportunity to come together to reflect on how these three organizations are forwarding action in their communities…and inspire each of us to perpetuate the good work, look outside ourselves and work to protect and care for others.

*Live chat will be available during this session.*

4:10 pm EDT
Closing Keynote Address: And Now a Word About You…

**Connie Schultz**
Pulitzer Prize winning nationally syndicated columnist, author, and Professional in Residence at Kent State University School of Media and Journalism

In this time of crisis and change, and our constant tending to others, we can lose sight of ourselves. Not just our needs, but also our opportunities for growth and renewal. This is not an attempt by Connie Schultz to assign you even more homework. This is a conversation about what comes next, for you.

*Live chat will be available during this session.*

5:10 pm EDT
2020 Legacy Award Winners

The Legacy Awards, supported by The Julia Child Foundation, were established in 2009 by Les Dames d’Escoffier International with one goal in mind: to provide targeted mentorship opportunities for professional women in the food, fine beverage, and hospitality industries.

5:25 pm EDT
2021 San Antonio Conference Preview

5:30 pm EDT
2020 Grande Dame ~ Carolyn Wente ~ Recognition and Conference Wrap Up

**Bev Shaffer**
President, Les Dames d’Escoffier International 2019-2020
THANK YOU TO OUR sponsors!

Les Dames d’Escoffier International (LDEI) appreciates the support of our sponsors who have helped to keep the registration fees for this virtual conference as low as possible. As they support LDEI we hope you, in turn, will support them.

Exclusive to our LDEI Gratitude Conference!

YETI, in cooperation with LDEI, has customized 300 of their Rambler Mugs ... complete with our LDEI logo and #ldeigratitude.

YETI Rambler drinkware keeps your drinks as cold or hot as science allows...and are perfect for every day at home or your on-the-move adventures.

Be sure to indicate (when you register for conference) that you want to be one of 300 Dames to receive yours...because once they’re gone the only thing left will be envy.
A very sincere ‘thank you’ to our Patrons – members who support our efforts to keep our conferences affordable for all members.

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GRATITUDE PROGRAM

Leslie Komet Ausburn is the Founder and President of Komet Marketing Communications, Inc., an award-winning woman-owned strategic public relations marketing firm for restaurants and other clients in hospitality and tourism. Leslie has more than 20 years of experience leading public relations campaigns and crisis communications initiatives.

Leslie attended Vanderbilt University and the University of Texas at Austin, where she graduated with honors from the Moody College of Communication with a Bachelor’s degree in Journalism. She also holds a Master’s degree in Broadcast Journalism from Northwestern University’s highly regarded Medill School of Journalism in Evanston, Illinois. Following a 15+ year career as a television news reporter and anchor, Leslie developed a strong reputation for excellence in the public relations industry, working with firms and clients across the United States, Canada, Sweden and Mexico. Leslie launched Komet Marketing Communications, Inc. in 2007.

In 2018, the Public Relations Society of America (PRSA) San Antonio Chapter honored Leslie with their Tex Taylor Lifetime Achievement Award, which annually recognizes one public relations professional who has helped develop public relations as a credible profession and has accomplished landmark professional achievements, both professionally and personally.

In addition to her involvement with Les Dames d’Escoffier San Antonio, she also serves on the board of the South Alamo regional Alliance for the Homeless, the Assistance League of San Antonio Advisory Council, the Bexar County Partners for Youth Equine Advisory Council, the San Antonio Botanical Garden Advisory Board and the San Antonio Conservation Society. She is married with three children.

Barb Finley is the Founder and Director of the Project CHEF Education Society and Project CHEF: Cook Healthy Edible Food, an experiential program in Vancouver (VSB) elementary schools. Educated as a teacher, (UBC B Ed, M Ed), she taught with the Langley and Vancouver School Districts and the Faculty of Education at University of British Columbia.

Combining her love of teaching and cooking she trained at the Dubrulle Culinary Institute, then taught in the professional culinary and pastry programs at Dubrulle Culinary Institute, Arts Institute and at Northwest Culinary Academy of Vancouver.

Wanting to develop a program that could reach all children, in 2007 Barb developed the non-profit curriculum-based school program, Project CHEF and began implementation in VSB schools. Since then she has taught over 17,500 Vancouver children and over 8,000 parent and community volunteers about wholesome food and how to prepare it. Project CHEF partners with the Vancouver School District and the Greater Vancouver Food Bank.

Barb has been inducted into the BC Restaurant Hall of Fame (2019); received the Governor General of Canada’s Meritorious Service Medal (2018); Maple Leaf Foods Feed it Forward Award (2016); Canadian Association of Foodservice Professionals Community Leadership Award (2016); BC School Superintendents Association Award of Recognition for leadership and contributions to enhance public education (2013) and Les Dames d’Escoffier (BC Chapter) Debra Van Ginkel Award (2008).

Barb is a past trustee with the Canada Post Foundation for Children, a member of the BC College of Teachers, Les Dames d’Escoffier (BC Chapter) and Chefs’ Table Society of BC.
Naomi Green serves as Development + Partnerships Director for Giving Kitchen, which provides financial assistance and a connection to social services for food service workers. Naomi brings extensive experience, respect and admiration for the hospitality industry, which she gained over 15 years of her career. She engaged in all dimensions of the restaurant business, rising from a server and bartender to senior management, corporate trainer and event planner. But in those years, Naomi saw firsthand the devastating impact of unanticipated hardship on Atlanta’s restaurant community which motivated her to take on a leadership role in many industry-related fundraisers, including Charlotte’s Web, The Pinky and Team Hidi annual benefit events. She was also the chief organizer of the PGA’s TOUR Championship fundraiser, supporting athletic engagement in golfing for children from low-income families. Today Naomi volunteers by registering voters, as a Democracy Warrior with Fair Fight, a food sorter at the Atlanta Community Food Bank, and serves on her neighborhood association board. Throughout these endeavors, Naomi combines her practical career experience with skills obtained through her studies at Boston University’s College of Communication and Journalism. Naomi is dedicated to blending her love for the food service community with her commitment to improving the lives of Georgians. She currently resides in West Midtown, and when she’s not out exploring some of Atlanta’s finest culinary hot spots and hidden dives, Naomi enjoys being near water, finding a new trail with her pup Nikko, competitive card nights with her family and friends, biking and playing tennis.

Kirsty Stanley Hughes has spent more than two decades working within the food, beverage and hospitality industries. She began her professional career within LVMH’s champagne and spirits brand division, Moët Hennessy UK. As the most senior member of the events team, Kirsty was responsible for curating prestigious social events from inception to fruition, including the Hennessy Gold Cup at Newbury Racecourse and the Veuve Clicquot British Open Championship Polo Gold Cup. Kirsty went on to study for her Wine & Spirit Education Trust wine exams, which led to her becoming a judge for the annual International Wine Challenge. She continued to work particularly closely with Dom Pérignon, implementing a chef ambassador program and inviting some of the UK’s finest chefs to Epernay, Champagne, where they would work with the Cellar Master to create dishes that paired with a significant number of very different vintages. Kirsty was solely responsible for identifying and engaging some of the best chefs in the country to work with her on product and new vintage launches for MHUK’s other brands including Krug, Moët & Chandon, Glenmorangie, Belvedere and Cloudy Bay and continues to consult for Moët Hennessy UK on events. Building on her expertise in the luxury brands market and on her relationships with the chefs she had worked so closely with for over a decade, Kirsty started KSH Management in 2010 representing some of the world’s most iconic Michelin-starred chefs. She brings to her clients the magical combination of gastronomic mastery, innovation and artistry, blended with seamless organizational expertise.
Christopher Keene. Upon moving to Cleveland in 2002 to attend Case Western Reserve University, Chris fell in love with the city and now does his part to make it a better place to live and work.

Chris came to EDWINS after prior roles with United Way of Greater Cleveland and Cleveland Metropolitan School District. He volunteered on the committee for the school levy renewal, Issue 108, and is currently a mentor with Big Brothers/Big Sisters. Prior to returning to Cleveland in 2015, Chris completed a master’s degree at Edinboro University while working in their Sports Information Department before shifting to development with the annual fund at Allegheny College.

Outside of work, Chris enjoys spending time with friends and family, reading and cheering on Cleveland sports teams.

Nancy Dering Mock is highly sought after as an articulate, inspiring and powerful communicator and master facilitator of high-profile, high-stakes deliberations.

Prior to returning to the private sector in 2007, Nancy was Deputy Secretary for Human Resources and Management and then Chief Human Resources Officer in the Governor’s Executive Offices for the Commonwealth of Pennsylvania, an employer of 80,000 employees. She also served as President-Elect of the National Association of State Personnel Executives and was the 2006 recipient of NASPE’s Eugene Rooney Award for Leadership in Human Resources.

As founder and president of The Dering Consulting Group from 1986 – 1999 she successfully built the firm into one of the most respected teams of organization development professionals in Pennsylvania, with a client list that included Fortune 500 companies, educational and healthcare institutions, and nonprofit organizations. She sold the firm in 1999.

Nancy received her Bachelor’s degree from Elizabethtown College and her Master’s, with highest honors, from Temple University. She was adjunct faculty at the H. John Heinz School of Public Policy and Management at Carnegie Mellon University from 1986-2007 and in July, 2001, was selected and participated in the prestigious Program for Senior Executives in State and Local Government at the John F. Kennedy School of Government at Harvard University. In June, 2013, she was a participant in the National Security Seminar at the U.S. Army War College.

Nancy is also the author of a series of six books and is married to Phil Mock, a retired U.S. Army Colonel and social activist for the “untouchables” of India. They have five children and seven grandchildren.
Sabrina Falquier Montgrain, MD is a multilingual and multicultural Board Certified Internal Medicine physician with expertise in Culinary Medicine. She founded Sensations Salud, LLC which focuses on empowering through nutritional knowledge and culinary literacy. Since 2016, she has incorporated culinary medicine into her practice and promotes culinary medicine throughout San Diego and abroad. She is also highly involved with Olivewood Gardens and Learning Center, a non-profit organization that empowers all age groups through gardening, nutrition and culinary literacy.

She trained at the Culinary Institute of America, in conjunction with the Harvard School of Public Health and through Health Meets Food. She has been interviewed regarding food and health by media outlets including: The Washington Post, The San Diego Union Tribune, Telemundo, CBS News, Edible San Diego, San Diego Magazine, and Sharp Health News. Additionally, she was born and raised in Mexico City, Spanish is her first language, and has been recognized, for the last 11 years, as one of San Diego’s Top Docs, as voted by physician peers. She has been a proud member of LDEI San Diego chapter since 2018, and recently joined the Mexico City chapter as well. She and her husband Phillippe have two children, Sébastien and Audrey.

Connie Schultz is a Pulitzer Prize winning, nationally syndicated columnist for Creators Syndicate, and Professional in Residence at Kent State University School of Media and Journalism. She won the Pulitzer Prize in 2005 for Commentary for columns that judges praised for providing “a voice for the underdog and the underprivileged.” She also won the Robert F. Kennedy Award for Social Justice Reporting and the Batten Medal, which honors “a body of journalistic work that reflects compassion, courage, humanity and a deep concern for the underdog.”


Schultz and her husband have four grown children and seven grandchildren. They live in Cleveland, Ohio with their rescue dogs Franklin and Walter.
Elle Simone Scott has been a cast member of America’s Test Kitchen, the highest rated cooking show on public television, since 2016. She is also the host of The Walk-In, an upcoming podcast featuring in-depth, authentic conversations with a cross-section of culinary visionaries. Elle is the Inclusion Leader that guides America’s Test Kitchen’s Diversity Council within their mission to promote a culture of inclusion with a specific focus on recruiting, mentorship, representation, equity and retention.

As one of the most visible black women on food television, Elle has used her platform to advocate and open doors for others. She has lobbied for the protection of Supplemental Nutrition Assistance Program (SNAP) benefits and is a staunch advocate for ovarian cancer research. She serves on the boards of Women Chefs & Restaurateurs, NECAT, Women In Hospitality United and the Ovarian Cancer Research Alliance. Elle is founder of SheChef, Inc., a professional networking organization and social enterprise, where she provides mentoring to women chefs of color.

With her creative eye for telling a story with food and her unique contribution to the dialogue surrounding women and minorities in business, Elle has traveled the country advocating for social justice and participating on high profile panels. Elle has contributed to Food Network, Food Network Magazine, The Cooking Channel, The Katie Couric Show, CBS Corporation, ABC’s The Chew, and Bravo’s Chef Roble and Co. Elle has been featured in stories in the Boston Globe, Forbes, Food & Wine, Black Enterprise, Essence, Eater, the Tom Joyner Morning Show and National Public Radio.

Denise Vivaldo, a seasoned food professional with over 30 years of experience, has catered more than 10,000 parties and cooked for such guests as George H.W. Bush, Ronald Reagan, Prince Charles, Bette Midler, Suzanne Somers, Merv Griffin, Cher, Aaron Spelling, Sly Stallone and Maria Shriver. She began her culinary training at the Ritz Escoffier and La Varenne in Paris then graduated Chef de Cuisine from the California Culinary Academy in San Francisco. Denise spent numerous years as a professor in the Culinary Program at UCLA and the California Culinary Academy.

Denise is the author of eight books: The Food Styling Handbook, How to Start a Home-Based Catering Business, How to Start a Home-Based Personal Chef Business, The Entertaining Encyclopedia, Perfect Table Settings, Do It For Less! Parties and Do It For Less! Weddings (both winners of IACP Cookbook Awards) and The Top 100 Step-by-Step Napkin Folds.

She produces her own blog, Denise Vivaldo Blogs, and along with Cindie Flannigan, produces and hosts the podcast Women Beyond A Certain Age. She is also a contributing blogger for the Huffington Post.

Denise has been a featured speaker at culinary conventions all over the globe and assisted with more than a dozen cookbooks. She has been a featured guest on a variety of television shows including Good Day L.A., ABC Morning News, the Japanese Drama Channel, Food Network’s UnWrapped, Home & Garden Network, The Tonight Show with Jay Leno and Home and Family with Christina Ferrare. Clients include Perdue LLC, Hamilton Beach, QVC, Hunt-Wesson/ConAgra, Euro Direct, the California Avocado Board, Disney, and Mann's Chinese Theater.
Lori Willis is an LDEI Past President and veteran communications professional with more than 30 years of experience in strategic public relations across private, public and non-profit sectors. Her engagement with LDEI began when, on behalf of her employer, Schnuck Markets Inc., she helped establish the LDEI St. Louis Chapter in 2008. At the time she was Director of Communications for the family-owned company, a position she held for 14 years.

During that time, Lori kept close ties in education. She helped launch Blessings in a Backpack, a food program for children in the City of St. Louis. Presently, she serves as Deputy Superintendent for Institutional Advancement at Saint Louis Public Schools. The school system serves 21,000 students Pre-K through grade 12. Lori’s responsibilities are for five high stakes areas of public engagement including marketing and communications, development, partner relations, volunteer and mentor services and student recruitment and placement. With basic needs of students now weighing as heavily as education, Lori stays connected to the food world through work with food insecurity and education.

REGISTRATION DETAILS

Registration is a bit different than our traditional conference registration. The fee to register for the two-day conference is $25. You will be asked to note your participation in the Chapter Leadership Forum and/or the Council of Delegates meeting on Friday. There is an opportunity to donate to the LDEI Relief Fund on the registration page as well.

Yeti Mug Give-away – As part of the registration process, you will be asked to make a selection regarding our free, customized Yeti mug. Select the Yes option if you would like one sent to you. If no option is selected, no mug will be sent.

Greg Jewell
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