Dames Giving Back to their Communities

Implementing farm-to-fork philanthropic programs and connecting global culinary communities through education, hands-on training and cultural exchange

**Green Tables Initiative – A Farm & Garden Philanthropic Initiative** – showcasing the work of LDEI chapters engaged in linking urban and rural farms and gardens to school, restaurant and kitchen tables through local student and family-based programs

**Days of Taste** – a unique field trip teaching elementary students in Dallas farm-to-table lessons at the Farmers’ Market

**St. Mary’s Food Bank Alliance Community Kitchen Charity** – hands-on training and help with job placement for disadvantaged adults

**Food Literacy Program at Robert R. McCormick Boys & Girls Club** – an initiative teaching underserved youth and their parents in Chicago the basics of gardening, cooking and healthy eating through field trips, culinary classes and earthboxes

**To Market, To Market** – farmers’ market-to-table tours with St. Louis elementary students, highlighting nutritious food choices and ending in hands-on cooking activities

**Global Culinary Initiative – An International Community Initiative** – connecting all global culinary cultures within chapters and crossing cultural barriers to embrace diversity, training programs, education and better understanding

**Cuisine, Culture and Community** – a one-day symposium in Philadelphia, bringing it all back home, through renowned speakers, cooking classes, tastings, workshops, panel discussions, cookbook signings/sales and idea-exchanges

**Tropical Tour of Kualoa Ranch Island, Oahu** – educating Dames first-hand on the island’s bounty of exotic fruit trees and tropical flowers, including the importance of poi from the taro plant in the daily diet

**Sazin!** – a Latin Culinary Fundraiser for the Latin American Association, Atlanta - a five-course plated culinary experience, featuring various Latin American foods and orchestrated by local Dames, celebrity chefs and students of Le Cordon Bleu College of Culinary Arts

**Tropical Tour of Kualoa Ranch Island, Oahu** – educating Dames first-hand on the island’s bounty of exotic fruit trees and tropical flowers, including the importance of poi from the taro plant in the daily diet

**Sazin!** – a Latin Culinary Fundraiser for the Latin American Association, Atlanta - a five-course plated culinary experience, featuring various Latin American foods and orchestrated by local Dames, celebrity chefs and students of Le Cordon Bleu College of Culinary Arts

**To Market, To Market** – farmers’ market-to-table tours with St. Louis elementary students, highlighting nutritious food choices and ending in hands-on cooking activities

**Global Culinary Initiative – An International Community Initiative** – connecting all global culinary cultures within chapters and crossing cultural barriers to embrace diversity, training programs, education and better understanding

**Cuisine, Culture and Community** – a one-day symposium in Philadelphia, bringing it all back home, through renowned speakers, cooking classes, tastings, workshops, panel discussions, cookbook signings/sales and idea-exchanges

**Tropical Tour of Kualoa Ranch Island, Oahu** – educating Dames first-hand on the island’s bounty of exotic fruit trees and tropical flowers, including the importance of poi from the taro plant in the daily diet

**Sazin!** – a Latin Culinary Fundraiser for the Latin American Association, Atlanta - a five-course plated culinary experience, featuring various Latin American foods and orchestrated by local Dames, celebrity chefs and students of Le Cordon Bleu College of Culinary Arts

**Dames Fundraising for Culinary Scholarships**

**Conducting fundraisers, awarding more than $4,000,000 in scholarships to our culinary leaders of tomorrow**

**Afternoon in the Country at Serenbe in Palmetto, Georgia** – food and wine spectacular featuring more than 80 regional chefs, fine wines, micro-breweries and cake raffle

**“Make a Difference” Gala Benefits in New York City, raising thousands of dollars for culinary scholarships** – Jacques Pépin Tribute Dinner at the Food Network New York City Wine & Food Festival and the Abbondanza! Gala honoring Dame Lidia Bastianich

**“Let Them Eat Cake”** – wedding cake competition and tasting extravaganza at Tysons Galleria in McLean, Virginia, featuring top pastry chefs and benefiting culinary scholarships, grants, mentoring and farm-to-fork education outreach programs

**Mr. Greg Jewel**

Executive Director

Les Dames d’Escoffier International Headquarters

ldei@aecmanagement.com

Phone: 502.456.1851

Fax: 502.456.1821

“Les Dames d’Escoffier is a leadership culinary organization composed of women who have not only achieved success in their professions but who contribute significantly to their communities.”

— Julia Child
Les Dames d’Escoffier International (LDEI) – the premier, invitational organization of influential women leaders in food, fine beverage and hospitality – was founded initially in New York City in 1976 by Grande Dame Carol Brock, then was officially launched internationally in 1986.

LDEI is a non-profit 501(c)(3) organization (in the US) comprised of renowned and distinguished Dames – chefs and restaurateurs; food bloggers; journalists and social networkers; cookbook authors; TV and radio personalities; culinary educators, nutritionists and dietitians; hospitality executives; caterers and special events coordinators; culinary and wine consultants; entrepreneurs; food and fine beverage producers; food marketers; retailers; publishers.

Our Mission – to further the advancement of education and philanthropy in food, fine beverage and hospitality for the good of the global community.

Our Reach – 28 chapters with over 1,500 women, composing a powerful, far-reaching professional network.

Our Vision – to create a supportive culture in our communities to achieve excellence in food, fine beverage and hospitality by providing leadership, educational opportunities and philanthropic events.

Dames in the News

Connecting with millions of consumers by educating and entertaining viewers, readers, bloggers and social networkers

Chef Move to Schools – Dames nationwide have joined First Lady Michelle Obama’s Chef Move to Schools program, which teams up chefs with schools to prepare healthier meals and teach students about eating healthier.

Frequent Culinary TV Guests and Show Hosts – Dames appear on ABC’s Good Morning America, CBS’s Morning Show, NBC’s Today, Food Network, Cooking Channel, CNN, PBS, The Learning Channel and numerous local media outlets.

Expert Culinary Communicators and Trendsetters – Dames educate consumers on food, nutrition, culinary trends, healthy eating, fine beverage and entertaining through syndicated columns, newspapers, magazines, newsletters, TV, radio, videos, blogs, social networks, cookbooks, e-books and websites.

Dames Making a Big Difference

Leading and shaping the way we cook, eat, drink, dine and entertain

Communicating valued culinary information to millions of consumers annually to further their knowledge in buying, preparing, cooking and serving good, healthy food at home and in their communities.

Reaching millions of school children yearly with food and nutrition messages to help them develop lifelong healthy habits.

Positively impacting the lives of people living in both at risk and plentiful food communities across the globe.

Producing, distributing and selling more than $183 million in sales of food, nutrition and fine beverages annually.

Generating over 400 million culinary impressions annually.

Writing more than 1,000 cookbooks with over 39 million books in print.

Les Grandes Dames of Distinction

Representing the ultimate accolade for women’s extraordinary achievement in food, fine beverage, hospitality and related fields

Before 1993, local chapters awarded Chapter Grandes Dames awards to these notables:

- Ella Brennan, New Orleans restaurateur
- Carol Brock, founder of Les Dames d’Escoffier
- Helen Durpuy Bullock, culinary historian
- Julia Child, TV chef, culinary educator and renowned cookbook author
- Grace Chu, culinary teacher
- Julie Dannenhoff, culinary teacher
- Mary Frances Kennedy (M.F.K.) Fisher, culinary philosopher
- Nika Hazelton, author
- Dallas hotelier
- Helen McCully, culinary scholar
- Caroline Rose Hunt, Dallas hotelier
- Mary Frances Kennedy (M.F.K.) Fisher, author
- Danny Meaux, American chef
- Esme Saxe-Cohen, founder of Les Dames des Arts d’Escoffier, Boston

Beginning in 1993, these outstanding culinary leaders received the International Grande Dame Award:

- 1993
  - Marivon Cunningham, author of the Fannie Farmer Baking Book; revision of the original Fannie Farmer’s The Boston Cooking-School Cook Book; writer for San Francisco Chronicle.
- 1995
  - Anne Willan, cookbook author; star of 26-part PBS program; founder of École de Cuisine La Varenne, Paris and Burgundy, France; renowned cooking teacher.
- 1997
  - Madeline Kamman, cookbook author; host of a PBS television show; director, School for American Chefs, Burgundy, France.
- 1999
  - Edna Lewis, “Queen of Southern Cooks”; chef, teacher, cookbook author; recipient of James Beard “Living Legend” Award.
- 2001
  - Jerry Anne De Vecchio, senior editor, food and entertaining, Sunset Magazine; author, cookbooks, television, radio expert in Western foods.
- 2003
  - Rosemary Kosmides, catering executive; founder/owner Abigail Kirsch Catering Relationships; author of four cookbooks; recipient of the Les Arts d’Escoffier Society Leadership Award.
- 2005
  - Marcella Hazan, one of the foremost authorities on Italian cuisine; author of seven cookbooks, including The Classic Italian Cookbook.
- 2007
  - Alice Waters, executive chef, founder/owner Chez Panisse Restaurant; cookbooks, author; one of the foremost authorities on Italian cuisine; author of seven cookbooks, including The Classic Italian Cookbook.
- 2009
  - Shirley Corriher, spokesperson, teacher, author of twelve cookbooks on the American South; TV host of over 300 shows on PBS, The Learning Channel and Food Network.
- 2011
  - Nathalie Dupont, teacher, author of over 300 cookbooks on the American South; TV host of over 300 shows on PBS, The Learning Channel and Food Network.