

New England Legacy Award: Farm and Sea to Table and Page

Hosts: Dames Nancy Matheson Burns, Dole & Bailey food hub; Liz Mullholland, Valley View Farm; Amanda Parks, New England Fishmongers; Cait Regan, publisher of Edible New Hampshire; Abigail Carroll, Nonesuch Oyster Farm; Christine Burns Rudalevige, Food Writer; Lisa Webster, Northstar Sheep Farm; and Kari Underly, Master Butcher.

Join this group of amazing Dames on a whirlwind tour through the New England Food System from farm and sea to table and page. This week-long award will connect the winner with farmers and fishermen, food hub managers and artisan processors, chefs and home cooks, and writers and photographers who record how the pieces fit together to create the area's unique food landscape centered between Boston, Massachusetts and Portland, Maine.

The winner should be a woman who is passionate about the art and appreciation of food, and how it connects with agriculture, fisheries and the environment. The winner will start with Dame Nancy Matheson-Burns, owner of Dole & Bailey, the longest running regional food hub in New England. They'll begin in Boston's historical Faneuil Hall for a historical view of food hubs in the Northeast. They will then go to Dole & Bailey's headquarters outside Boston for an afternoon program learning how the hub sources meats, seafood, produce, cheeses, and dairy and specialty products as well as delivers added value for farmers, chefs, home cooks, cooperative markets and retailers. Nancy will host the winner for dinner and the night at her small farm north of Boston.

The next two days will focus on how a food professional develops farming and fishing connections. The winner will go to Valley View Farm, owned by Dame Liz Mullholland, for a morning of cheese-making at the historic farm with its state-of-the art cheese cave. To get an understanding of the lengths some fishermen must go to catch sustainable seafood, the winner will end her day in Elliot, Maine, visiting fish piers, meeting fisherman and participating in an overnight fishing expedition with Dame Amanda Parks, founder of the New England Fishmongers.

Then, Dame Cait Regan will collect the winner from the docks, providing her a place for a shower and a nap, and then give her a tour of several local farms and foraging opportunities and talk about the delicate balance of supply and demand of local vegetables in a regional market.

Dame Christine Burns Rudalevige will meet the winner in Kittery, Maine and drive north towards Portland. The two will stop at Rabelais culinary book store in Biddeford to meet Don Lindgren, one of the world's foremost experts on American culinary texts who will explain how to use them to research local food systems. The winner will then experience an afternoon tour of Dame Abigail Carroll's Nonesuch Oyster Farm to learn about the growing role of sustainable aquaculture in the region. Later, the winner will dine in Brunswick at Christine's home along with Dames Pat Brown and Ali Waks-Adams, both of whom moved to Maine from New York and can discuss how to find local food stories that have a more global reach.

The winner will spend the last two days with Dame Lisa Webster at her family's Northstar Sheep Farm in Windham 30 miles away. The winner will learn about the farm's history, its processes,

business model and connections with local abattoirs and chefs. The winner will dine at a local restaurant with Lisa and spend the night at the farm. The final morning on the farm will consist of hands-on, whole animal breakdown training with Dame Kari Underly.

Christine will collect the winner for an afternoon tour of the regional food hotspots throughout the city of Portland and dine with a group of Maine food writers. There is a bus that runs hourly from Portland to Logan Airport. The winner can hop on any one to head back home or stay an additional night at Christine's and take the morning bus from Brunswick to Logan Airport.

NEW YORK CITY, CULINARY AWARD

Les Dames Host: Shelley Menaged, Manager of Special Projects and Student Programs, the James Beard Foundation

The James Beard House welcomes you to the historic townhouse, located in the heart of Greenwich Village, New York City, where James Beard lived, taught, and wrote more than 30 cookbooks. Each year, some 200 events are prepared by more than 400 guest chefs, and enjoyed by more than 13,000 food enthusiasts.

You will spend up to 5 days assisting the guest chefs cooking that week, either during the daytime for prep (10 am – 4 pm), the afternoon and evening for service (1 pm-11pm), or the full day seeing prep through dinner (10 am – 11 pm). Exact timing depends upon the guest chefs needs for that day and on the number of hours you want to work in the kitchen for the week. Your exact schedule will be discussed with you and set 1-2 weeks before your first day in NYC.

In addition to working in the kitchen, you will be given a tour of the Beard House, enjoy lunch with Dame Shelley Menaged, Manager of Special Projects and Student Programs. You will also meet key staff to learn how our dinners are programmed and managed. With a new chef passing through practically on a daily basis, detailed planning, and communication is needed to produce these successful dinners. Speaking of dinners, you will have the chance to join our members and their guests in the dining room and enjoy one of these dinners.

Chef's uniform, apron, and knives are needed for this stage. JBF will supply aprons and side towels, whisks, tongs, spatulas, and more.

Our guest chefs come from all over the country and can't always bring along their entire staff. You will work side by side with visiting chefs and their teams to prepare and plate a meal that highlights the chef's talents.

To help prepare for your "stage," visit <https://www.jamesbeard.org/events?category=Dinner> to see who will be cooking at the House in the next month or so. For long term planning on dates that are not listed on the website, connect with Dame Shelley for a list of the chefs signed up for the months before October 2018.

To see what is happening in the kitchen on any given night, check out the [JBF Kitchen Cam](https://www.jamesbeard.org/kitchen-cam). <https://www.jamesbeard.org/kitchen-cam>

To help defray expenses, we are working with the members of Les Dames d'Escoffier New York LDNY to arrange for a potential member to host for your accommodations that week. This will be dependent upon your scheduled visit and not guaranteed until confirmed.

We look forward to sharing our passion and our work with you.

C. New Orleans, LA Culinary Legacy Award

Hosts: Dames Stephanie Carter of Eater, Kristen Essig of Coquette, Liz Williams of the Southern Food and Beverage Museum, and Nina Compton of Compere Lapin.

This varied week in New Orleans will involve cooking, sourcing, restaurant ownership and entrepreneurship.

Fellow Dame/Chef Kristen Essig will host this Legacy Award winner at her restaurant Coquette. The experience will involve working with Kristen in the kitchen, as well as heading with Kristen to a small urban farm that supplies many of the restaurant's specialty products. Kristen is in the process of opening a second restaurant, so the winner will also get to learn a little about that process.

Dame Liz Williams, founder of the Southern Food and Beverage Museum, would provide a private tour and have lunch with the winner at Toups South in the museum.

Our chapter plans to take the winner to Compere Lapin, one of the most lauded new restaurants in the country (owned by fellow Dame Nina Compton).

Dame Caroline Rosen has a gorgeous Airbnb in the French Quarter for accommodations.

LIVERMORE VALLEY, CA, WINE AWARD

Les Dames Hosts: Carolyn Wenté and Amy Hoopes, Wenté Family Estates, Livermore Valley, CA

Wenté Family Estates is an award winning winery receiving countless accolades including American “Winery of the Year” by *Wine Enthusiast*. In 2010, the company received certification for its sustainability efforts with the Certified California Sustainable Winegrowing designation and a top 30 wine company by *Wine Business Monthly*.

Wenté Family Estates is also the oldest continuously operated and family-owned winery in the country. Our portfolio is comprised of Wenté Vineyards, Murrieta’s Well, Hayes Ranch, entwine and Double Decker brands. Wenté Vineyards’ Hospitality businesses include Wenté Vineyards tasting rooms (Estate, Vineyard and The Winemakers Studio), the Restaurant at Wenté Vineyards, The Course at Wenté Vineyards, The Concerts at Wenté Vineyards and Catering at Wenté Vineyards.

This internship will allow you to experience Winegrowing in Livermore Valley, one of California’s oldest wine regions, and enjoy the outstanding Wine Country Hospitality at Wenté Vineyards.

Spend a week during Harvest 2018 with **Dame Carolyn Wenté, Fourth Generation Winegrower & CEO; Dame Amy Hoopes, President; and Karl Wenté, Fifth Generation Winemaker & COO**. The Wenté Family has estate 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. You will leave with a wealth of knowledge and incomparable hands-on experience.

The week will begin in the vineyards and then move into the winery where you will work alongside the viticultural and winemaking teams. Harvest occurs day and night, depending on the vineyard block and harvesting practice. 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 wines.

When taking a break from winegrowing, the award winner will have the opportunity to spend some time exploring the organic garden at Wenté Vineyards and working with **Master Gardener Diane Dovholuk** and the culinary team in preparing the daily menu at **The Restaurant at Wenté Vineyards with Chef Mike Ward**. Join Dames Carolyn Wenté and Amy Hoopes along with some of their team members for various meals on property to discuss the winery’s (and family’s) philosophy on wine and food.

This internship offers an opportunity to explore a new region and various facets of the wine industry. Meet with **Lisa Kalfus, VP Marketing** for an introduction to our national brand strategies and marketing plans. Explore the Livermore Valley wine region with marketing team leaders, **Reinel Adajar and Heather Everett**. Tour and taste at award-winning small family owned wineries around the Livermore Valley.

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 will be in the winery guest cottage adjacent to the restaurant and vineyards. Meals included for the week.

Bring your passion, enthusiasm and dedication. We look forward to hosting the winner!

Chateau Ste. Michelle Legacy Award

Host:

Dame Kari Leitch

Chateau Ste. Michelle Winery

14111 NE 145th Street, Woodinville, WA 98072

Founded in 1934, Chateau Ste. Michelle is the oldest winery in Washington with some of the most mature vineyards in the Columbia Valley. The winery combines Old World winemaking tradition with New World innovation and is best known for its award-winning Riesling, Chardonnay, Merlot and Cabernet Sauvignon.

Chateau Ste. Michelle is one of the few premium wineries in the world with two state-of-the-art winemaking facilities, one devoted to whites and another to reds. While Chateau Ste. Michelle's vineyards and its red winemaking facility are located on the east side of the Cascade Mountains where the climate is dry and sunny, white wines are produced at the winery's Woodinville Chateau, 15 miles northeast of Seattle. This 87-acre estate hosts some 300,000 visitors annually for our Summer Concert Series, culinary events, tours and tastings.

The internship will highlight winemaking and the guest amenities that have made Chateau Ste. Michelle among the most popular tourist destinations in Washington State. Learn about all facets of the winery industry by participating in the winemaking process from the vineyard to the bottle. You will interact with winemakers as they ferment and blend wines in the cellar during harvest.

Chateau Ste. Michelle is one of the few Washington wineries with an in-house culinary team. You will interact with this team planning seasonal menu items for winery and/or private events. Our Summer Concert Series will be in full swing during the internship, and the intern will gain an insider's perspective of planning and hosting a show for 4,000 guests. Additional time with our guest services team will give the intern exposure to the winery's overall approach to providing visitors with an outstanding wine experience. Marketing and sales experiences also will be included.

Time will also be dedicated to exploring the city of Seattle with members of our Les Dames d'Escoffier chapter. Hotel accommodations and most meals will be provided during the four-day internship. A rental car is required for some transportation. The internship will occur in late August or September pending the concert schedule which will be finalized early April.

Cake Works Legacy Award

Host:

Dame Abigail Langlas

Cake Works

2820 South King Street, Honolulu, HI 96826

Cake Works, opened in 2008, is a full-scale bakery specializing in custom and wedding cakes, as well as wholesale breakfast pastries and desserts. We are the proud winners of the People's Choice Ilima Award, the 2017 Best of Hawaii in custom cakes, and multiple The Knot awards for Best of Weddings.

The winner of this Legacy Award will be housed with Dame Abigail Langlas for the week.

The goal of the experience is for the recipient to learn what is involved in running a bakery, as well as getting a full understanding of all we do here at Cake Works. The winner will shadow Dame Abigail's work schedule as well as have an opportunity to spend time in all areas of the bakery, front, back, admin, as well as maybe a delivery or two.

Les Dames Hawaii will host a potluck or Restaurant soiree to welcome the winner to our Aloha state.