At Mother-Daughter Tea, Donna Vaughan’s family spanned three generations with mother-in-law Lenda and daughter Payton.
PRESIDENT’S MESSAGE

My Dear Dames:

Communication. Probably the most important tool we can cultivate in our organization. Not just communication, but clear and memorable communication.

Our organization has spent a great deal of time trying to develop tools that are not only interesting, but useful for individual members and chapters as well.

This year we have tried to expand on the good work done by previous boards to enhance our communication tools.

The very magazine you hold in your hand is an excellent example of those improvements. The 2005 Spring Quarterly was the issue in which we introduced our new inside layout and typeface. This issue is the first to showcase our new cover. We think the “facelift” helps. In future issues you will see our magazine move toward even metier content. We have introduced a table of contents (below) and feature lead articles on issues important to our organization. For many of these improvements we can thank Jerry Di Vecchio (Second VP, Quarterly), this year’s editor. Thank you, Jerry, for all you have done to help us move forward.

Terry Golson deserves a big pat on the back for her continued good work on our E-newsletter to the membership. The E-newsletter gives us the ability to reach the membership with news of activities within our chapters that are of a more timely nature. And our Directors-at-Large Toria Emas, Peg Rahn and Cate Simpson deserve congratulations for keeping up the great work with their telephone conferences with chapter presidents. These bimonthly telephone meetings have added another excellent way to keep the flow of information open.

However, there is one communication tool developed for LDEI chapters and members that has been extremely underutilized: www.ldei.org—our website! I’m frequently surprised by how little our chapters understand the wealth of information on our website, placed there just for them. It’s extremely helpful if you learn how to navigate our website and discover all the resources there for you. To simplify this effort, Greg Jewell and I have written an article (page 22) to give you a guided tour through our website. Pour yourself a cup of coffee, sit down at your computer, and let us take you on a tour. You’re apt to be amazed by all the things that are there that can make your life so much easier.

Many of our chapters have websites (which you can find listed in the chapter area on our website), but many others do not. By special arrangement with our internet service company, there is a special rate extended to chapters who wish to develop a website. Please contact Greg Jewell at ldei@aecomangement.com to learn more.

And, last but not least, the most vibrant communication tool we have is our Annual Conference. Attending the annual conference truly puts a “face” on our organization. Learning more about LDEI, enjoying the educational opportunities provided by host chapters as they show off their regional riches, and the pleasure of getting to know your fellow dames on a personal level makes our conference the best communication tool ever! Come to Miami and find out!

As always, if you have any suggestions to improve our communication tools we would love to hear from you.

Sincerely,

Dianne Hogerty

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dhogerty@familyfeatures.com

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Nancy Lazara (Seattle), Pat Mozersky, Prissy Kent, Grande Dame Rosemary Kowalski, Karen Haram, Cynthia Pedregon, Cynthia Guido, Lenny Angel (deceased 2004), Barbara Bechtol (deceased 2003), and Patty Swendson founded our chapter in 1995. From the beginning, we have played an active role in the community, giving of our time and funds as we strive to follow Auguste Escoffier’s example of philanthropic works.

In this 10th important and exciting year of our existence, we are focused on the cooks of tomorrow and nourishing an appreciation of the earth and healthy food as we teach gardening, good nutrition, and basic cooking skills to groups ranging from five to eighteen years of age. We are also awarding scholarships to women of all ages.

Blanca Aldaco teaches classes in tortilla and tamale making. Jenny Mattingsley guides a gardening program she founded two years ago with sheer determination and our seed money for at-risk teens. Today the program is a model for other cities.

We have planned several small fundraisers this year instead of our wildly successful Meals on Reels, as it requires more time. C.H. Guenther & Sons sponsored a children’s baking class and donated the funds to the Lenny Angel Scholarship Fund. Marggi Walstrom prepared 80 pounds of frosting and dozens of cakes. Bettie Lee Wilson and Donna Vaughan led the class, and Tracey Maurer’s photos provided the great PR.

Adults are not ignored. Central Market Cooking School’s Mary Martini hosted a sold-out class taught by Viola Barrios and Diana Barrios Treviño for our scholarship fund. Their focus on casera (home-style) cooking is always a hit. The Barrios Family Cookbook, now in its seventh printing, is evidence that even non-cooks are interested in simple, great tasting recipes. There are also plans for a mother-daughter tea, again thanks to C.H. Guenther & Son.

As you might guess, we party, too. Mary Dunford gifted every member with a rosemary plant at our fall kick-off meeting. Our 10th Anniversary Dinner was a delight, with thanks to Cambria Winery whose top-of-the-line wines stole the show. LDEI President Diannne Hogerty (Kansas City), Cambria winemaker Denise Schurtloff, and Susan Weinstein (Miami) joined us as we welcomed six new members.

Sandy Winokur, Marggi Walstrom, Mary Martini, and Di-Anna Arias hosted a picnic for 40 children from Youth Alternates’ Helping Hands foster care program. We also enjoyed a traditional Chinese New Year’s dinner, and two wine tastings.

For the coming year, to celebrate LDEI’s 20th Anniversary, we’re planning a weekend conference on organic farming—from olives and herbs to wild game and more. There’s even talk of setting up our own Farmers’ Market and food stands, including Texas Dame-related products such as Jill Lewis’ (Austin) Austin Slow Burn jams and salsas, and entertainment. Stay tuned as we unfold our local events for marking the 2006 LDEI 20th Anniversary.
Civic Agriculture and LDEI 20th Anniversary Initiative 2006
By Lynn Fredericks, New York Chapter

“Civic agriculture is the embedding of local agriculture and food production in the community. Civic agriculture is not only a source of family income for the farmer and food processor; civic agricultural enterprises contribute to the health and vitality of communities in a variety of social, economic, political and cultural ways.” Tom Lyson**

At the spectacular LDEI 2004 conference in Chicago last fall, there was an LDEI Strategic Planning breakfast with representatives from nearly every chapter. At that breakfast, participants embraced Dosis Korun’s (Atlanta) idea of having a theme to focus all chapter activities to create awareness of LDEI and strengthen our effectiveness as well. The theme brought forth was to support farmers’ markets in chapter communities and Civic Agriculture (defined above) in general.

As a result, in October 2006, LDEI will celebrate its 20th anniversary as an international organization of leading women in the culinary, fine beverage, and hospitality industry. One aspect of the celebration will involve chapters planning events of their choice around the theme of Civic Agriculture.

The concept of Civic Agriculture can touch the work of each and every Dame in a variety of ways.

• Farmers’ Markets
• Small-scale food processing and specialty food businesses
• Community Supported Agriculture (CSA)
• Farm-to school-initiatives
• Urban farms
• Community food and nutrition education programs
• Sustainable food production education
• And many others!

As chapters develop their committees to plan their participation in this initiative, LDEI will offer various mentoring opportunities to bring issues within the greater topic of Civic Agriculture to the membership. Mentoring of chapter committees will take a number of forms:

• Teleforums
• Listserv to promote an on-going dialogue among Dames in all chapters; Listserv will contain articles and related materials submitted for use
• LDEI 2005 Annual Conference workshops
• A large networking database, by chapter, listing groups and initiatives within the area of Civic Agriculture that chapters can connect with and explore as they consider how to embrace this topic for chapter events
• LDEI website location for ongoing dialogue and archiving of related information

What really will bring energy to this initiative are the fascinating chapter activities already in process. Here, to inspire you, are highlights of what some innovative Dames are already undertaking in their community to make Civic Agriculture a reality.

Spotlight on Miami
The Miami Dames are focusing their philanthropic efforts on preserving their farm heritage. To this end they:

• Present a LDEI/Miami Chapter annual scholarship of at least $1,000 to one or more deserving female agricultural students at South Dade Senior High School actively involved in the Future Farmers of America (FFA) program.
• Contribute funds to the Everglades Community Association for Educational Advancement to support the Everglades Farm Worker Village, creating improved housing, services, and a café for migrant families.
• Support other agriculture-related educational activities such as building elementary school vegetable gardens and field trips to the working five-acre farms of the Redland and Homestead growers.

Next Step
So where do we go from here? If you have ideas or expertise to help your chapter determine its approach to Civic Agriculture in your community, please contact your chapter president to join the committee. Be on the lookout for future teleforums for bridge line discussions on these topics. And attend the LDEI Annual Conference in Miami (Sept. 29- Oct. 2) to hear and meet fascinating speakers and mentors that will engage as well as teach.

**Thomas Lyson; Civic Agriculture; Tufts University Press; 2004. Mr. Lyson is Professor of Rural Sociology at Cornell University.
The Second Half: Dames Who Write

By Jerry Anne Di Vecchio, San Francisco Chapter

The professional involvement of LDEI members is far ranging within the definition of our mission statement. But writing, including for publication, may top the scale of career activities.

In your Spring Quarterly we profiled members from A to M who responded to the Winter Quarterly invitation to Dames who write. The inflow overwhelmed our pages, so here is chapter two, N to the end.

JOAN NAMKOONG
Hawaii
Food Editor for Honolulu Magazine and a freelance food writer in Hawaii, Joan Namkoong was formerly Food Editor for the Honolulu Advertiser. She is the author of Go Home, Cook Rice, a cookbook focusing on island ingredients and recipes, and Family Traditions in Hawaii, a book on the cultural customs of Hawaii. Joan also co-authored a book with Chef/Restaurateur Roy Yamaguchi. Joan’s knowledge of food and food producers has made her instrumental in the creation of farmers’ markets in Honolulu.

CAROLYN WENTE
San Francisco
As President of Wente Vineyards, a winery found and run by her family for four generations, Carolyn Wente has led an era of expansion and diversification that has brought the company worldwide renown. When Carolyn joined the business in the early 1980s, the family made wine, grew grapes, and raised cattle. She moved forward adding the Wente Vineyards Restaurant and Visitors Center, opened 1986, and the Concerts at the Vineyard entertainment series that began in 1987. Tens of thousands have attended. With Executive Chef Kimball Jones, Carolyn penned two popular books about food and wine at Wente Vineyards.

CONSTANCE HAY
Washington, D.C.
Constance (Connie) Hay specializes in writing, editing, recipe development, and testing. Her knowledge of international cuisine led to her first book contracts and continues to be a special interest. She has a BS in Home Economics from The Ohio State University and trained at L’Academie de Cuisine in Bethesda, Maryland, and LaVarenne in Paris. Connie also writes about travel, with a special emphasis on food and beverages.

Connie has been a contributing editor and recipe developer for 12 Better Homes and Gardens books; she contributed recipes and editorial to four Publications International, Ltd. Books; she tested recipes for many American Diabetics Association publications; and contributed to two Cooking Club of America Books.

BARBARA GIBBS OSTMANN
Kansas City/Heartland of America
Barbara Gibbs Osmann is co-author of award-winning The Recipe Writer’s Handbook, a bible for food writers. She is co-editor of 12 cookbooks and has edited or contributed to 18 more. A former University of Missouri Assistant Professor of Journalism, Barbara deftly combines her love of teaching with 30 years as a professional writer and editor, making her a sought-after lecturer and coach. She was Food Editor of the St. Louis Post-Dispatch for 17 years and has been food writer for the New York Times Regional Newspaper Group for 11 years. She writes about food and travel for national and regional publications, gives writing workshops around the globe, is an IACP Director, and Past President of the Association of Food Journalists.

SARA ARMSTRONG REDDINGTON
Chicago
“I held a series of progressively responsible positions at one of the nation’s major publishers of promotional books with a catalogue of over 500 titles,” says Sara Reddington. Now a multi-faceted consultant, from 1993 to 2001 she was with Publications International, Ltd. (PIL), the premier publisher of branded cookbooks, working directly with companies such as Kraft Foods, Inc., Campbell Soup Company, and Unilever Bestfoods in the creation and distribution of their cookbooks. PIL also creates hardcover cookbooks sold through special markets. As Publisher, Sara directed production, scheduling, job assignments, approved all design and editorial content, managed 24 editors and art directors, and produced 75 cooking publications a year.

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DAMES WHO WRITE

KATHERINE TALLMADGE
Washington, D.C.

Weight management is the central theme of KATHERINE TALLMADGE’S, MA, RD, career. National Spokesperson, the American Dietetic Association; Adjunct Professor, George Washington University School of Public Health; The Washington Post’s biweekly “Diet Smart” columnist; and author of diet books that the Washington Post calls, “Invaluable lifelong lessons on how to lose weight healthfully.” Says Katherine, “My clients and I have discovered that losing weight doesn’t have to be a frustrating, angst-ridden chore, like the dozens—even hundreds—of diet plans touted on television and in magazines. Instead, my Diet Simple approach is based on those small, easy changes you make in eating and behavior that will give you dramatic—and permanent—results.”

MARION NESTLE
New York

MARION NESTLE reports, “I am an academic. These days, I am the Paulette Goddard Professor of Nutrition, Food Studies, and Public Health. Academics do research and write about it, and mine happens to be about the politics of food. I write about the factors that influence what everyone eats, from the point of view of science, culture, society, the environment, and business. My training is in science, but I’ve spent most of the last 30 years teaching and writing about the connections between those factors and agriculture, food, nutrition, and health.”

CAROLYN O’NEIL
Atlanta

“At first I thought I was terribly indecisive,” declares CAROLYN O’NEIL, “torn between a love of writing and a passion for studying science.” She studied both, unwittingly preparing herself for writing about nutrition science. Next came a Masters in Nutrition and Communication from Boston University. For nearly 20 years, Carolyn was a television news correspondent and producer for CNN, writing thousands of scripts on food, nutrition, and cuisine. She’s also written articles for Cooking Light magazine and Gourmet. Her contemporary nutrition book is co-authored with Denise Webb PhD., RD. They keep their readers informed and offer recipes on www.dishdivas.com Next up: the launch of So Dlish!, a monthly magazine dedicated to showcasing foods that are delicious and nutritious.

AMANDA K. JOHNSON
Seattle

Fifteen years ago, renting an apartment a tomato toss from Seattle’s venerable Pike Place Market inspired BRAIDEN REX-JOHNSON to shift gears from freelance business writing to food and wine writing. In 1992, her Pike Place Market Cookbook was published, sold 70,000 copies, and was updated in 2003. Over the years, a children’s cookbook, two editions of the Pike Place Market Seafood Cookbook and Inside the Pike Place Market were produced. Today, Braiden serves as Food Editor at Seattle Home & Lifestyles and food-wine-pairing columnist for Wine Press Northwest. New Northwest Cuisine: Wining and Dining in the Pacific Northwest will be published in 2007.

KATHERINE TALLMADGE
Washington, D.C.

Weight management is the central theme of KATHERINE TALLMADGE’S, MA, RD, career. National Spokesperson, the American Dietetic Association; Adjunct Professor, George Washington University School of Public Health; The Washington Post’s biweekly “Diet Smart” columnist; and author of diet books that the Washington Post calls, “Invaluable lifelong lessons on how to lose weight healthfully.” Says Katherine, “My clients and I have discovered that losing weight doesn’t have to be a frustrating, angst-ridden chore, like the dozens—even hundreds—of diet plans touted on television and in magazines. Instead, my Diet Simple approach is based on those small, easy changes you make in eating and behavior that will give you dramatic—and permanent—results.”

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AMY ROSEN
Ontario

Award-winning freelance journalist and author, AMY ROSEN is a regular contributor to Canada’s two national newspapers, the National Post and The Globe and Mail. She also writes for numerous magazines, including US Weekly, 2 Magazine (“Ask the Foodie” column), Vines magazine (Food Columnist), and enRoute magazine (Contributing Editor). For enRoute, she ate her way across Canada, twice, a gig that earned her a "2003 James Beard Journalism Award" nomination. Her third book, SPAtopia: Unique Spa Experiences from around the Globe, launched November 2004.

BEATRICE OJAKANGAS
Minneapolis/St. Paul

Only BEATRICE OJAKANGAS could have presented “From Sausage and Sauerkraut to Lutefisk and Lefse: Midwest Ethnic Food Traditions and Their Influence on Culines and Cultures” at a Smithsonian Institute Conference on Gastronomy. This Finnish-American Minnesota native is widely recognized as the nation’s leading authority on American Minnesota native is widely recognized as the nation’s leading authority on American Scandinavian foodways, as well as an accomplished baker, cooking teacher, and author. A former restaurateur and Sunset Magazine food editor, she gave her first cooking demonstration at age 12 for 4-H. A columnist in the Minneapolis Star Tribune and Duluth News Tribune, Beatrice has written over 30 cookbooks. Television credits include "The Bakers Dozen" for the Food Network, with appearances on “Baking With Julia” and "Martha Stewart Living."

CICI WILLIAMSON
Washington, D.C.

Food and travel writer CICI WILLIAMSON has written six cookbooks, 1,500 articles in newspapers and magazines, and numerous chapters in Fodor’s travel guidebooks. Her latest book is The Best of Virginia Farms Tourbook and Cookbook covering the 400-year history of Virginia agriculture with interviews, essays, sidebars, and tours. CICI hosts a PBS-TV series based on the book. A Home Economist, CICI has created almost 2,000 original recipes, and for 22 years she co-wrote with Ann Steiner (Houston) a syndicated weekly food column in 160 U.S. newspapers. “Researching my farms book was the most interesting of my career. Farmers are quintessential to food.”

ANN STEINER
Houston

See Cici Williamson
JOAN REARDON
Chicago

“There are writers and WRITERS, a not-too-subtle distinction,” says Joan Reardon. “I have always considered myself one of the former. A no-nonsense sit down at the typewriter (now a computer) person and bat out the job at hand…” From writing in the academic world to the literary one, Joan has experienced both. And she has taught everything from technical writing to poetry as a college professor that made all this come about. Whatever the reason, setting aside all of the articles, reviews, essays, and poems she has published, her list of books only partially tells a story of someone who fell in love with words and never fell out of it.

KAUI PHILPOTTS
Hawaii

KAUI PHILPOTTS is a freelance food and travel writer. She was formerly Food Editor of the Honolulu Advertiser and is the author of Hawaiian Country Tables, available through Bess Press of Honolulu.

JOANNA PRUESS
New York

An award-winning author, Joanna Pruess has strong interests in social anthropology and travel, and writes extensively on food and travel for publications including The New York Times Sunday Magazine, The Washington Post, Food Arts, Saveur, and Food & Wine. She is a regular contributor to the Associated Press syndicate and NASFT’s Specialty Foods Magazine. She has published several cookbooks and is currently working on others. As the creator and first director of the cooking studio at Kings Supermarket, customer need for guidance led her to write a supermarket savvy cookbook. Game cooking learned in France also became class subjects. Along the way, she collaborated with George Faison and Ariane Daguin for D’Artagnan’s Glorious Game Cookbook. She also co-translated two cookbooks from French into English.

SUE WILSON
British Columbia

See Anne Gardiner (Spring 2005 LDEI Quarterly)

Gwen Ashley Walters
Phoenix

“It’s a tough job, but somebody’s gotta do it,” is a phrase Gwen Ashley Walters hears often, when describing her niche, resort cookbooks. A professionally trained chef and CCP, Gwen has written and published three cookbook/travel guides, covering western guest ranches, famous ski lodges, and top U.S. golf resorts. Simplifying recipes and demystifying procedures, Gwen brings sophisticated cuisine without the complications of professional cooking to the pages of her books, written specifically for those who love to cook and entertain. Gwen holds a Master of Education degree, graduated with honors from the Scottsdale Culinary Institute, and cooked at the renowned Boulders Resort in Carefree, Arizona.

CAMILLE STAGG
Chicago

With 25 plus years experience in journalism and teaching, Camille Stagg is a food/travel writer/editor; college faculty member (cooking and wine); and consultant. She worked 12 years as an award winning Food Editor for the Chicago Sun-Times, and also was Food Editor at Cuisine magazine. She’s been a dining critic and written travel features (Europe, Australia, North Africa, Hong Kong, and more) for other publications. Camille has appeared on CBS TV and WBBM and FM100 radio and is the author of a dozen books. Her most recent, Pairing Food & Wine includes her latest recipes and wine pairings. She holds a BS in Food Science/Journalism from the University of Illinois.

SUE REDMAN
Adelaide

Many aspects of food involve Sue Redman. Her cookbook, Creative Cooking with Confidence, is not all that keeps her hopping. She is a promotions and marketing consultant, food designer and stylist for national companies, guest speaker and presenter for corporate and social functions, and on air with regular segments for “Go Gourmet” on Michael Keelan’s “Week-End Adelaide Radio.” She designs and presents new recipes. She hosts and gives cooking demonstrations at major events and conventions, and has organized cooking workshops for the Home Economics Institute of Australia Inc. National Conference. Sue cooks on TV shows including “Good Morning Australia” and “Mornings With Kerri-Anne Kennerley.”

LAURA TAXEL
Cleveland

The author of Cleveland Ethnic Eats, a best-selling guide to northeast Ohio’s authentic ethnic restaurants and markets, Laura Taxel updates her book annually. She’s been writing about food and the people who prepare it for more than 25 years. Her articles have appeared in local, regional, and national publications, and she currently writes a monthly restaurant column called “Letters from the Table” for Northern Ohio Live Magazine. She’s a contributing author to Blue Ribbon Breads, and three books on health and healing. Her work is also included in The Best Food Writing 2004.
**Nan Piianaia**  
**Hawaii**  
A writer of food and culinary articles, several for the Waimea Gazette, Nan Piianaia has also written for the Honolulu Advertiser on culinary travel in Japan. She published two volumes of oral histories about traditional food establishments on the island of Hawaii, and currently has completed twelve oral histories about life in Waimea before World War II in Paniolo House stories.

**Beverly Shaffer**  
**Cleveland**  
Frequently on the road as a visiting culinary instructor, Beverly Shaffer, at the insistence of her students, published her first cookbook in 2003, the popular *No Reservations Required*. Her newspaper column, “Ask Bev” is featured in the Cleveland Plain Dealer’s Sunday Magazine. Frequently on Cleveland television and on radio weekly, Bev is a spokeswoman for quality in food preparation and ingredient choices. Recipes she creates can be accessed at www.mustardseedmarket.com, Ohio’s only certified organic natural foods market. Involved with community, Bev teaches cooking to homeless teens; for preventive cardiology in cooperation with the Cleveland Clinic and their dietitians; and at cancer recovery centers such as The Gathering Place and Ireland Cancer Center.

**HeLEN Studley**  
**New York**  
“It seems inevitable that my love for food and writing would lead to food writing, while my curiosity about food and its cultural impact prompted me to become a food historian,” says Helen Studley. Her cookbook credentials include the James Beard nominated book for best food writing, *Life Of A Restaurant: Tales and Recipes from La Colombe d’Or*, the restaurant she and her husband owned for 23 years. She is working on a Mustard Cookbook, History and Lore, Facts and Follies, Past and Present Recipes and also busy writing food and travel articles for Food Arts, Sante, Cruise Publications, and airline magazines among others.

**Anne Willan**  
**Washington, D.C.**  
In addition to more than 30 cookbooks published in over a dozen languages to her credit Anne Willan, is at work on a major French country cooking book scheduled for publication by Chronicle Books in fall 2007. She also is working with her husband on a new book on the history of cooking for University of California Press. Anne founded La Varenne cooking school in Paris in 1975. Since 1991, she operates at Château du Fëy in Burgundy in the summer and The Greenbrier in West Virginia in the spring. Extensive honors include: “Philadelphia Book and Cook Toque Award, 2001; Bon Appetit Cooking Teacher of the Year Award, 2000; World Food Media Awards Hall of Fame (Adelaide, Australia 1999).”

**Lisa Taiser**  
**Minneapolis/St. Paul**  
See Julie Mouton (Spring 2005 LDEI Quarterly)

**Dolores Snyder**  
**Dallas**  
*Tea Time Entertaining*, Dolores Snyder’s first cookbook, came after 25 years of teaching The Art of the English Tea. Her book contains the history, etiquette, accoutrements, and growing of tea, and includes 16 theme menus, 120 recipes, and 29 color photos of tea settings with antiques. It was a semi-finalist in the Independent Book Awards. Dolores now lectures on the subject of afternoon tea around the country and on the high seas for Cunard as part of their Enrichment Programs on the Queen Mary 2. *Tea Time* magazine will feature her book in their fall issue.
Due to the tremendous response to our request for bibliography material from Dames who write, we only made it from A to M in the Spring issue of our Les Dames d’Escoffier Quarterly.

Here we move on from N to the end of the alphabet (with apologies to Connie Hay, who slipped through an electronic crack in the Spring Quarterly). Because of space restrictions, a maximum of 10 titles plus the total number of books per writer (as author, editor, or contributor) are included in the following.

All the book titles you sent for both issues have been merged with the Dames bibliography assembled by CICI WILLIAMSON in the Fall 2000 LDEI Quarterly. The grand total from ADLER, KAREN to ZEIDLER, JUDY is destined to go onto LDEI’s website in short order.

However... the bibliography is incomplete!

Many a Dame is missing in action—a visit to any bookstore or library displays books by Dames we’ve not heard from. We need your help to compile an accurate record of the productivity, influence, and creativity of this organization. Not only is the bibliography helpful as a resource to other Dames, it is an exceptional way to demonstrate the power and reach of an extraordinary group of women.

If you want to be included, please send to LDEI headquarters by e-mail or snail-mail six essential details:
1. Your name
2. Your chapter
3. Your role—writer, editor, contributor
4. The name of each book
5. The publisher of each book
6. The date or dates of the book’s publication

Periodically, the website will be updated.

Chapter Two: Books by Dames

By Jerry Anne Di Vecchio, San Francisco Chapter

HAY, CONSTANCE Washington, D.C.
Contributor to 27 books including:
Better Homes And Gardens New Grilling Book; contributing editor;
Better Homes and Gardens, 2005
Christmas Cookies; contributing editor; Better Homes and Gardens; 2003
Cocinando Para Latinos Con Diabetes; recipe tester; American Diabetes Association’s Cooking for Latinos; 2002
Cooking Class: ‘Round The World, Recipes From Italy, China, Mexico & More; contributor; Publications International, Ltd.; 1995
Express Lane Diabetic Cooking; recipe tester; American Diabetes Association; 2000
It’s All About Dessert; contributing editor; Cooking Club of America; 2002
Month Of Meals: Soul Food Selections; recipe tester; American Diabetes Association; 2002
Pasta Pronto; contributing editor; Better Homes and Gardens; 1998
The New Grilling Book; contributing editor; Better Homes and Gardens; 2000
The Regional Entertaining Cookbook; contributing editor; Cooking Club of America; 2003

NAMKOONG, JOAN Hawaii
Family Traditions In Hawaii; author; Bess Press of Honolulu; 1994, 2004
Go Home, Cook Rice; author; Bess Press of Honolulu; 2001
Hawaii Cooks With Roy Yamaguchi; co-author; Ten Speed Press; 2003

NESTLE, MARION New York
Food Politics: How The Food Industry Influences Nutrition And Health; author; Berkeley: University of California Press; 2002, 2003
Safe Food: Bacteria, Biotechnology, And Bioterrorism; author; Berkeley: University of California Press, 2002, 2004

NIMS, CYNTHIA Seattle
With a total of 21 books including:
Best Places Northwest Desserts Cookbook; author; Sasquatch Books; 2004
Best Places Seattle Cookbook; author; Sasquatch Books; 2001
Celebrate The Rain; editor; Junior League of Seattle; FPR; 2004
Cooking For Dummies; Second Edition; technical editor; IDG Books; 2000
Crab; author; Graphic Arts Center Publishing Company; 2002
Northwest Best Places Cookbook, Volumes One and Two; author; Sasquatch Books; 2003
Salmon; author; Graphic Arts Center Publishing Company; 2005
Savoring America; contributor; Williams-Sonoma; 2003
Stone Fruit; author; Graphic Arts Center Publishing Company; 2003
Wild Mushrooms; author; Graphic Arts Center Publishing Company; 2004

O’NEIL, CAROLYN Atlanta
The Dish On Eating Healthy And Being Fabulous; co-author; Simon & Schuster, Attra Books; 2004

OJAKANGAS, BEATRICE Minneapolis/St. Paul
Including 28 books in all:
Beatrice Ojakangas’ Great Holiday Baking Book; author; Clarkson Potter; 1994; University of Minnesota Press; 2001
Cooking With Convection; author; Broadway Books; 2005

Great Old-Fashioned American Desserts; author; E.P. Dutton; 1987;
University of Minnesota Press; 2004
Great Whole Grain Breads; author; EP Dutton; 1984; Fireside/S & S; 1993; University of Minnesota Press; 2002
Pot Pies; author; Clarkson Potter; 1993; University of Minnesota Press; 2003
Quick Breads; author; Clarkson Potter; 1992; University of Minnesota Press; 2003
Scandinavian Cooking; author; H.P. Books; 1983; University of Minnesota Press; 2003
Scandinavian Feasts; author; Stewart Tabori & Chang; 1992; University of Minnesota Press; 2001
Whole Grain Breads By Hand And By Machine; author; Macmillan/IDG/Hungry Minds; 1998, 2004

OSTMANN, BARBARA Kansas City/Heart of America
Of 17 books total:
Food Editors’ Favorite Desserts; co-editor; Dial Publishing; 1988; Braille edition, Volunteer Braillists and Tapists, Inc.; 1992
Food Editors’ Favorites Cookbook; co-editor; Hammond; 1983
Food Writers’ Favorites/Quick & Easy Recipes: Appetizers; co-editor; Dial Publishing; 1994
Food Writers’ Favorites/Quick & Easy Recipes: Entrees; co-editor; Dial Publishing; 1999
Food Writers’ Favorites/Quick & Easy Recipes: Grilling; co-editor; Dial Publishing; 1996
Food Writers’ Favorites/Quick & Easy Recipes: Pasta & Noodles; co-editor; Dial Publishing; 1996
Food Writers’ Favorites: Soups, Stews and Casseroles; co-editor; Dial Publishing; 1990
The Recipe Writer’s Handbook; co-editor; John Wiley & Sons; 1997
The Recipe Writer’s Handbook, Revised and Expanded; co-editor; John Wiley & Sons; 2001

PHILPOTTS, KAUAI Hawaii
Floral Traditions at the Honolulu Academy of Arts; author; HAA Publishing; 1996
Great Chefs Of Hawaii; author; Great Chefs Publishing; 1996
Hawaiian Country Tables; author; Bess Press of Honolulu; 1998

PIIANAIA, NANCY Hawaii
Paniolo House Stories, Oral Histories Of The Kupuna Of Wimea, Volumes I and II; editor; Friends of the Future; 2004
Traditional Food Establishments On The Island Of Hawaii, Two-Volume Set Of Oral Histories; author; Kona Historical Society; 1993

PRUSS, JOANNA New York
D’Arlagman’s Glorious Game Cookbook; author; Little, Brown & Co.; 1999
Eat Tea: A New Approach To Flavoring Contemporary And Traditional Dishes; author; Lyons Press; 2001
Soup For Every Body: Low Carb, High Protein, Vegetarian; author; Lyons Press; 2004

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Supermarket Confidential; author; Lyons Press; 2004
The Supermarket Epicure: The Cookbook For Gourmet Food At Supermarket Prices; author; Wm. Morrow & Co.; 1988

REARDON, JOAN Chicago
M.F.K. Fisher, Julia Child, And Alice Waters: Celebrating The Pleasures Of The Table; author; Harmony/Crown; 1994
Oysters: A Culinary Celebration; author; Perseus Books; 1984; Lyons Press; 2003
Poet Of The Appetites: The Lives And Loves Of M.F.K. Fisher; author; North Point Press/Farrar, Straus & Giroux; 2004
Poetry By American Women, 1900-1975: A Bibliography; co-author; Scarecrow Press; 1979
Poetry By American Women, 1975-1989: A Bibliography; author; Scarecrow Press; 1990

REDDINGTON, SARA ARMSTRONG Chicago
All-Time Family Favorites: Breakfast And Brunch; author; Publications International Ltd.; 1996
Best-Loved Recipes Of All Time; author; Publications International Ltd.; 1996
Birthday Cakes For Kids; editor; Publications International Ltd.; 1991
Holiday Food Fun; author; Publications International Ltd.; 1994
Low-Carb Vegetarian Cooking; author; Surrey Books; 2004
The Pleasures Of Cooking; editor; Publications International Ltd.; 1993

REDMAN, SUE Adelaide
Creative Cooking With Confidence Cookbook; author; self-published; 2000

REX-JOHNSON, BRAIDEN Seattle
Inside The Pike Place Market: Exploring America’s Favorite Farmers’ Market; author; Sasquatch Books; 1999
Pike Place Market Cookbook; author; Sasquatch Books; 2003
Pike Place Public Market Seafood Cookbook; author; Ten Speed Press; 1997, 2005
That’s Fresh: Seasonal Recipes For Young Cooks; author; Sasquatch Books; 1995

ROSEN, AMY Ontario
Cook This: Recipes For The Goodtime Girl; author; Random House Canada; 2004
Generation Eats: Great Recipes For A Fast Forward Culture; author; Warwick Publishing; 1997
Spatopia: Unique Spa Experiences From Around The Globe; author; Dundurn Press; 2004

SNYDER, DOLORES Dallas
Tea Time Entertaining; author; self-published; 2004

STAGG, CAMILLE Chicago
A Taste Of California: Tenth Anniversary Cookbook; contributor; A Wine Club; 1992, 1994
Cooking With Wine; author; Time-Life; 1997
Pairing Food & Wine; contributor; A Wine Club; 2002
That’s For Sure! Nutritious Recipes; author; Shureline-Central Corporation; 1982
The Best Of The Cook’s Advisor; author; self-published; 1991
The Canned Cuisine Cookbook; author; Continental Can Company; 1983
The Cook’s Advisor; author; The Stephen Greene Press; 1982
The Eclectic Gourmet Guide To Chicago; author; Menasha Ridge Press; 1998, 2000
The Unofficial Guide To Chicago; co-author; Macmillan Travel; 1995, 1998, 1999
The Unofficial Guide To Dining In Chicago; author; Macmillan Travel/Menasha Ridge Press; 1995

STEINER, ANN Houston
See Williamson, Cici

STOWE SCOTT, LESLEY DIANE British Columbia
See Bamaby, Karen (Spring 2005 LDEI Quarterly)

STUDLEY, HELEN New York
Life Of A Restaurant: Tales And Recipes From La Colombe d’Or; author; Crown Publishers, Inc.; 1994
The Chicken For Every Occasion Cookbook; author; Consumers Unions Of U.S., Inc.; 1988

TALLMADGE, KATHERINE Washington, D.C.
Diet Simple: 192 Mental Tricks, Substitutions, Habits & Inspirations; author; LifeLine Press; 2004
Diet Simple; author; LifeLine Press; 2004

TAXEL, LAURA FAYE Cleveland
With 12 titles including:
Dick Goddard’s Almanac For Northeast Ohio 2002; contributor; Gray and Company Publishers; 2001
The Seven Day Miracle: The EcoTax Program; co-author under pen name Sara Faye; Prima Publishing; 1998, 2001
Weight Loss: An Alternative Medicine Definitive Guide; co-author; Future Medicine Publishing; 2000
Ancient Secret Of The Fountain Of Youth: Book Two; contributor; Harbor Press; 1999
Death & Dying: Opposing Viewpoints; contributor; Greenhaven Press; 1997
The Basic School: A Community For Learning; contributor; The Carnegie Foundation for the Advancement of Teaching; 1995
Creating Arts-Integrated Schools: An Arts Education School Reform Strategy; contributor; The John D. and Catherine T. MacArthur Foundation; 1992
Blue Ribbon Breads; contributor; Hodgdon Mills; 1989, 1996

TRAISER, LISA JANE Minneapolis/St. Paul
See Mouton, Jolie (Spring 2005 LDEI Quarterly)

WALTERS, GWEN ASHLEY Phoenix
The Great Ranch Cookbook; author; Guest Ranch Link; 1998
The Cool Mountain Cookbook; author; Pen & Fork Communications; 2001
Par Fork! The Golf Resort Cookbook; author; Pen & Fork Communications; 2003
The Best Book Of Party Dips; author; Cloud Nine Press; 2005

WENTE, CAROLYN San Francisco
Sharing The Vineyard Table: A Celebration Of Wine And Food From The Wente Vineyards Restaurant; co-author; Ten Speed Press; 1999
The Casual Vineyard Table; co-author; Ten Speed Press; 2003

WILLAN, ANNE Washington, D.C.
With more than 30 books including:
When not specified, UK publishers had world rights and sold foreign editions (including U.S.) to publishers of choice.
Anne Willan’s Look And Cook, 17-Volume Series; author; Dorling Kindersley; 1992 to 1995
Bistro Cooking; author; 1997
Cooking With Wine; author; Abrams Books; 2001
French Regional Cooking; author; Morrow; 1981
From My Chateau Kitchen; author; Clarkson Potter/A Kitchen In Burgundy; UK; 2000
Good Food No Fuss; author; 2003
In & Out Of The Kitchen In 15 Minutes Or Less; author; 1995
La France Gastronomique; author; 1991
La Varenne’s Basic French Cooking; U.S.; 1980/UK; 1983
The Good Cook; author; Stewart, Tabori & Chang; 2004

WILLIAMSON, CICI Washington, D.C.
Cooking Class: Seafood; author; Publications International, Ltd.; 1993
Cooking Class: Vegetables; author; Publications International, Ltd.; 1991
For Men Only: Mastering The Microwave; author; Barron’s; 1987
MicroQuick; co-author with Ann Steiner; MicroScope; 1984
The Best Of Virginia Farms Cookbook And Tourbook; author; Menasha Ridge Press; 2003

WILSON, SUE British Columbia
See Gardiner, Anne (Spring 2005 LDEI Quarterly)
CHAPTER NEWS
Compiled by Karen Levin, Chicago Chapter

The Atlanta Chapter made a great contribution to the overall success of the 13th annual “High Museum Atlanta Wine Auction” in April; the event grossed more than $2.2 million for the museum. Elizabeth McDonald, President of McDonald Media, a public and media relations consulting firm, works with the auction on many levels. This year, one of the hats she wore was coordinator for special guest of honor Mireille Guiliano’s time in Atlanta. Guiliano, President and CEO of Clicquot, Inc., is the author of the best selling book, French Women Don’t Get Fat. Elizabeth saw a great opportunity to further associate Les Dames with the auction and orchestrated a tasting seminar at Insperience Studio by Whirlpool and KitchenAid during the weekend-long festivities.

The highlight of the Champagne tasting and book reading was a cooking demonstration and luncheon presented by three chefs—Virginia Willis (Virginia Willis Culinary Productions), Hilary White (103 West), and Mary Moore (Cook’s Warehouse). Chapter President Gena Berry served as emcee and made sure that everything progressed flawlessly during the demo and discussion. More than 45 guests (including Dames) were in attendance (at $75 a pop!) and all enjoyed the wonderful pairings and the conviviality of the hosts.

Elizabeth wishes to thank Virginia, Hilary, Mary and Gena for their vision and enthusiasm in planning and executing such a wonderful afternoon. And thanks, also, to the many Dame volunteers who helped—including Barbara Petit and Lisa Allen, Gina Christman, Debi Loftis, Lenada Merrick and Sara Levy.

In a less formal vein, Atlanta Dames hosted their annual “Chef’s Appreciation Dinner and Pig Roast” at The Five Season’s Brewing Company on April 11. Five Season Chef Dave Larkworthy provided an incredible spread as guests enjoyed hand-crafted brews and reserve wines from Viña Morande. Delectable nibbles included Signature Grilled Pizzas, Beer Battered Blue Corn Crusted Shrimp Skewers, Smoked Trout Cakes on Potato Crisps, and Kobe Beef Tataki in Crispy Wonton Cups. Virginia Willis prepared a Grits Bar complete with Okra and Tomatoes, a frizzle of Country Ham with Mushrooms, and Spring Greens with Homemade Hot Pepper Sauce. The feast continued with locally grown tender Organic Roast Pork tucked in Cracklin’ Corn Crêpes served with Smoked Chili BBQ, Salsa Verde, and Braised Collards. Gena Berry cooked up Shirley Corriher’s famous Sour Cream Cornbread and Touch of Grace Biscuits; Gina Christman’s Cole Slaw concluded the main round. After a course of artisan Sweet Grass Dairy Cheeses, guests moved on to a dessert buffet that included Sara Levy’s Coconut Cake, Jennifer Etchison’s Mini Cupcakes, and Angie Mosier’s Banana Pudding. After many thanks, toasts were lifted, and rousing cheers saluted the hard-working chefs and farmers. The honorees left full in spirit and sustenance, with a hearty pat on the back for a job well done.

British Columbia
Acquires Major Scholarship Support
By Nancy Wong

The scholarship committee of the British Columbia Chapter has been very busy and very successful this past quarter, having scored major support from two of Vancouver’s top culinary academies. The Northwest Culinary Academy donated three generous scholarships totaling $7,500 to the British Columbia Les Dames d’Escoffier Scholarship Fund. Not resting on its laurels, the dynamic scholarship committee then approached The Art Institute of Vancouver, Dubrullie Culinary Arts, who donated to the fund seven scholarships that totaled $10,000. Both schools offer professional chef training.
Chicago Chapter “Reinvents” Itself
By Joan Reardon

On February 21 and March 7 about 27 members met for over 15 hours to “reinvent” the Chicago Chapter of Les Dames d’Escoffier. In many ways it was a coming together to articulate our concerns and discuss our problems. And it definitely was an extended effort to seek common ground, redefine our purpose, and find solutions to persistent efforts to engage the membership. Under the guidance of Adjunct Professor Morry Fiddler, the meetings started in motion a sequence of sub-committee meetings designed to effect changes both in by-laws and in orientation.

In attempting to implement the majority opinion that the Chicago Chapter is a “living organization” rather than an “honorary one,” a number of “branding” adjectives were suggested by the members who attended the second session of the spring retreat. Members began to label the reinvented organization as: exciting, stimulating, quality, connected, warm and fuzzy, prestigious, fun, professional, educational, invited/selective, empowering, uniquely Chicago, and uniquely women. There was also universal agreement that the purpose of Les Dames Chicago would be targeted, but not entirely limited to: professional relationships and support, charitable endeavors, and educational activities.

A lively discussion of what a “living organization” means centered on the concept of a “conditional lifetime membership,” which most members conceded was a membership that is renewable over time, if (A.) dues are paid, (B.) requirements for participation and/or attendance are met, and (C.) that the member contributes to activities that support the purpose of the organization.

Four “reinventing” groups were outlined:

1. The Infrastructure Committee, which will elaborate on the role description for board members, consider reducing the number of Board of Directors, reword the Statement of Purpose, define member accountability, and revisit member criteria. To date there are 12 members in this group under the direction of Toria Eras.

2. The Education Working Group of 16 members was formed under the leadership of Carol Haddix to consider both internal educational opportunities like tours, orientation of new members, and lateral education, along with external educational activities like partnering with other food-related organizations, mentoring scholarship recipients, and reaching out to younger, developing culinary professionals.

3. The third committee, with 19 members headed by Rita Gutierrez and Joan Saltzman, will address charitable or philanthropic activities mandated by the group’s 501(c) 3 tax-exempt status. They will review scholarships, decide whether to take on “Days of Taste” from AIWF, and they will also work out strategies for an on-going ombudsman to inter-connect with members. This committee will also revisit the “Chef’s BBQ” in support of Chicago’s Green City Market, and the status of library contributions to Washburne.

4. The largest committee with more than 20 members will propose additional activities to foster Professional Relationships & Support by expanding the role of networking, identifying resources within the membership that can be tapped (i.e., an updated local Dames directory), and devise ways to recognize the accomplishments of members. Heading the committee is Barbara Glunz-Donovan.

Beginning in mid-March, a timeline was established to enable the four committees to become organized, schedule meetings, and begin the process of initiating the various changes that will accomplish the desired outcomes. The groups will work through the summer initiating approved action plans and preparing materials for a September roll out. By July 12th, all proposed by-law changes, the 2005 nomination ballot, and the notice of the mandatory Annual Meeting will be sent to all members, and on September 12th the Annual Meeting will be held to approve the Action Plan and introduce the new board. It’s an ambitious venture.
Dallas

Gala Dame Events at IACP Conference

By Carol Ritchie

Dallas Dames hosted a reception for Les Dames d’Escoffier International during the April 2005 International Association of Culinary Professionals Conference at the Wyndham Anatole Hotel in Dallas. IACP Host Committee Chair Paula Lambert and her team, including Cathy Barber, Karen Cassady, Gail Greene, Dotty Griffith, Nancy Nichols, Carol Ritchie, and Sue Sims helped orchestrate a week filled with educational seminars and local tours.

At the opening night reception, “Quintessential Dallas,” attendees savored culinary delights from local chefs—including Neiman Marcus Executive Chef and Reception Chair, Anita Hirsch—on each floor of the original downtown Neiman Marcus. There were opportunities to shop between each taste. Prior to the “Denim to Diamonds Gala and Barbecue Dinner” finale evening, visiting Dames ascended 27 floors in Wyndham Anatole Hotel to the Nana Restaurant and Bar to visit and mingle. A breathtaking view of Dallas against a clear-blue sky was the perfect backdrop for Dames to reflect on the week and catch up with friends. “I was especially looking forward to this reception to meet other Dames and find out the different programs they work on,” said Claire Criscuolo, RN (New York).

Houston

Art, Elegant Fund Raiser, and Prospective Member Events

By Merrianne Timko

On March 10th, Houston Dames were among the 200 who attended the lecture, “What Monet Ate and How Toulouse-Lautrec Drank: The Art of the Table in Impressionist France,” presented by Alexandra Leaf (New York) at the Museum of Fine Arts Houston. The event was part of an ongoing cultural programming series co-sponsored by the MFAH and radio station KUHF. After a book signing reception, Chapter President Marie LeNotre, Merrianne Timko, Kathy Lord, and Marian Tindall took Alexandra to dinner at the popular La Mora Restaurant, where Chef Lynette Hawkins prepared a selection of Tuscan specialties.

The chapter hosted a major fundraising dinner, “A Salute to Escoffier,” at the River Oaks Country Club on the evening of March 15th, attended by 70 guests. Marie LeNotre and Marian Tindall collaborated with Chef Charles Carroll and Pastry Chef Darin Aoyama to orchestrate a flawless evening. Menu highlights included Crab and Maine Lobster en Croute, Duck Confit Cassoulet with Sweetbread Crêpinette, Truffle Poached Prime Tenderloin of Beef Clamart, a Brigade of Tarts, and Friandises Celebrating Spring. Contributing to the success of the event were the dramatic centerpieces provided by Lisa Cox, chocolate favors created by Heide Vukovic, and wine contributed by Diane d’Agostino. Proceeds from the evening go into fund scholarships to be presented by the chapter this fall.

At the April 19th Houstonian reception, prospective new members were introduced to our chapter and its interesting activities. Marian Tindall used a power point presentation to provide an overview of the LDEI organization and benefits of membership. Everyone enjoyed hors d’oeuvres, chocolates, pastries, and wines as they mingled and socialized.
Kansas City (Heart of America)

Chocolate History Sweetens Annual Event
By Anne Brockhoff

The Heart of America Chapter held its Annual Meeting at Poco’s Latin American Grille in Kansas City on April 2. Once the business at hand was complete, members turned their attention to sampling delectable treats provided by restaurant owner, Hope Dillon. First came Poco’s Special Hot Chocolate, thick enough to eat with a spoon, spicy with cinnamon, and topped with melting whipped cream. A plate with three treats followed: Chocolate Shortcake with Cream, Chocolate Tres Leche Cake, and Chocolate Torte made with pecan flour and dark chocolate. During this sweet repast, Dillon revealed the secrets of Mexican chocolate and traced the history of Nuevo Latin cuisine from Cuba, Chile, Argentina and, finally, to Kansas City.

Los Angeles

Secrets of Self-Publishing; Insider Tour at Farmers’ Market
By Nancy Eisman

On Saturday, February 26, Los Angeles Dames and guests were given the “secrets” of self-publishing by ZOV KARAMARDIAN at her namesake bistro restaurant in Tustin, California. Zov generously shared the trials and tribulations, along with the joys, that ultimately fulfilled a dream: the publication of her beautiful book, Zov: Recipes and Memories from the Heart.

Zov took everyone step-by-step through the process of self-publishing, including introduction of the recipe tester, stylist, and photographer she personally selected for the project.

This very informative and enlightening presentation was followed by a delicious four-course luncheon using recipes from Zov’s book and featuring produce from Melissa’s: Assorted Mezza with Toasted Pita Wedges; Golden Lentil Soup; Grilled Chicken and Fatouch Salad with Purslane and Sumac Vinaigrette; Jasmine Rice Pudding with Fresh Berries; and White Wine Sangria with Assorted Seasonal Fruits.

We learned. We lunched. We laughed. And then we left—with new insight and inspiration.

With the expert guidance of GWEN KVAVLI GULLIKSEN and AMELIA SALTSMAN, the Los Angeles Chapter and guests were given an insider’s tour of the Wednesday Farmers’ Market in beautiful Santa Monica, California. Assembling at the nearby Sur La Table store, where many local and national Dames have taught cooking classes, attendees enjoyed a bountiful breakfast of farm fresh fruit, fresh-squeezed California citrus juices, locally baked pastries, and fresh brewed coffee courtesy of the store’s Culinary Director, Tashi Marie.

Following an informative history of the market by Amelia, and an overview of Harvest Specialties, Gwen’s farmer-based specialty produce company, the group was escorted through the entire market with more than 80 certified farmers’ stalls. Stopping for informal question and answer sessions with several farmers, taste buds were particularly tempted by farmer Alex Weiser’s fresh, raw bitter almonds.

After a show-and-tell of each attendee’s personal market finds, the group disbanded to make final purchases before returning home with their farm-fresh treasures and newly found inspiration.

Inset: “A good team that works well together is vital to produce a professional-looking book,” says Zov Karamardian.

Austin

Showcases Texas Food and Wine
By Mary Margaret Pack

During the first week in April, many Austin Dames participated in and volunteered for the “Saveur Texas Hill Country Wine & Food Festival,” the second largest such festival in the country. Now 20 years old, the Festival’s purpose is to increase awareness of Texas wines and food through exposure and education, showcasing winemakers and food artisans of the Austin-area Hill Country and other Texas regions.

Inset: “A good team that works well together is vital to produce a professional-looking book,” says Zov Karamardian.
Jazz + Food + Wine = Money
By Betsy Wray

With a live jazz combo playing French café music in the background, 68 people enjoyed an evening of fine food at the “Second Annual L’Escoffier Dinner” hosted by the Minneapolis/St. Paul Chapter on April 3. The event was a social and financial success, netting more than $5,000 for the chapter’s scholarship fund, a 300% increase from the inaugural dinner a year ago.

Chef Ken Goff, with the Dakota Jazz Club and Restaurant, and Chef Vincent Francoual, at Vincent—A Restaurant, collaborated to create the seven-course menu. Each course, which included delicacies ranging from Oysters with Herb Coulis to Roasted Squab Breast with Foie Gras in Crayfish Sauce, was accompanied by wine. Costs were kept to a minimum through food and wine donations from specialty producers, distributors, and importers secured by Arlene Coco-Buscombe, Lin Hansen, Beth Quinn and Deidre Schipani.

Between courses, Karen Coune slipped into the role of auctioneer—and a good one, at that! The auction and a raffle raised more than $2,000.

One of the evening’s most special moments was the introduction of the two students who were last year’s scholarship recipients. Chefs Goff and Francoual had invited Jodi Sciortino and Amanda Peterson to work with them in the kitchen for the day. Both women spoke briefly about what the LDEI Scholarship means to them as they pursue culinary careers.

Andi Bidwell chaired the event and provided support and enthusiasm for the many Dames who contributed hours of time and talent to make it a success.

Philadelphia
Annual Pot Luck, Puerto Rico Program
Dottie Koteski, Chapter President

Society Hill Towers provided the setting for the “Annual Holiday Pot Luck” event on January 9. Hosts were Judy Spielman and Ann-Michelle Albertson; after dinner with dessert and coffee, all were treated to a spectacular view from Judy’s high-rise condo that overlooks center-city Philadelphia.

February 8, Ellen Yin invited chapter members to a luncheon with La Marchesa Anna Tasca Lanza, from the Regaleali estate in Sicily, at the Fork Restaurant and Bar, co-owned by Ellen. A percentage of the luncheon proceeds was donated to the chapter’s scholarship fund.

Our May 25th event was titled “Rock, Paper, and Scissors: Culinary Challenges and Issues.” It was an evening of food for thought and exposure to regional Puerto Rican cuisine in an atmosphere of art and culture. The location was il Viejo San Juan Restaurant, Bar and Art Gallery, owned by Virginia and Sedo Sanchez. Speaker Lauren Swann, former Philadelphia Dame, owns Concept Nutrition, Inc. and specializes in labeling, cultural foods, marketing, and communications. She is co-author of the country’s first healthy soul food cookbook, The Black Family Dinner. The program topics included culinology: science and culinary playground; the organic and natural scorecard; labeling maize for allergens and trans fats; and highlights of the April 2005 Latin-American Diet Summit.

Left to right: Nancy Miller, Ann-Michelle Albertson, co-hosts for the Holiday Pot Luck, and Kristin Albertson. Photos by Dottie Koteski
At its March meeting, the Seattle Chapter elected four new members: Bridget Charters, Maria Coassin, Julie Hearne, and Karin Jurgensen. All bring a breadth and depth of experience and a wealth of new talent and knowledge to the chapter.

Bridget Charters, a graduate of the California Culinary Academy and Gonzaga University, has 19 years of diversified experience in the culinary field. She is currently a culinary instructor at the Art Institute of Seattle. She also is known in the food world for her savvy demonstration stage management at Food & Wine’s Aspen Festival.

Maria Coassin, founder/owner of Gelatiamo in Seattle, became a U.S. citizen and a Dame all in one week! She began her business (wholesale and retail) in 1996, utilizing experience gained at her family’s bakery near Venice, and from management experience in the fast-food industry here. Recently, she was featured in a Food Network presentation by Mario Batali.

A home grown product, Julie Hearne is a graduate of Seattle Pacific University where she majored in food science and nutrition. She has owned her own restaurant, done consulting, and most recently co-authored The Cast Iron Skillet Cookbook (Sasquatch Books, 2004) with her mother, Sharon Kramis.

Karen Jurgensen brings a unique prospective to Dames, the Seattle Culinary Academy, and Quillisascut Cheese Company’s Farm School. She is committed to and focuses on sustainable food system practices. She is part-owner in the restaurant consulting company SEED, is President of the local chapter of Chef’s Collaborative, and is co-author of Rethinking the Kitchen, the Sustainable Kitchen Handbook.

Plans are well underway for the chapter’s dinner and auction fundraiser slated for October 6, 2005 to be held at Lisa Dupar’s Julep, an upscale banquet and event facility. The theme, “Cooking by the Book,” focuses on Seattle Dame authors, and the five-course dinner menu will feature recipes from their cookbooks. For the full menu and other details, please visit our website http://www.lesdamesseattle.com/.

Last fall Seattle Dames joined Athena Partners in the project “Athena Desserts for a Cure.” Select pastry chefs each created a signature dessert offered for the month of October (breast cancer awareness month). All profit went to the Athena Fund, a not-for-profit corporation for women’s cancer research. Efforts are also funded through sales of ATHENA™ bottled water, with 100% of net profits devoted to finding a cure.

The Seattle Chapter provided advice, helped solicit restaurants, and publicly joined as sponsors of the event. Individual Dames served on an advisory board to Athena Partners for the project.

Almost $7,000 was raised. Awareness created for the cause: 3.9 million impressions from 19 news stories on TV, radio, and in print; 750,000 impressions from the print and radio promotional campaign; 1 million hits on Athena website in October (http://www.athenapartners.org/); and 800 downloads of Athena Desserts For A Cure Recipe Booklet (containing recipes for the featured desserts).

If any LDEI Chapter is interested in participating and expanding the scope of this worthwhile program that began in Seattle, please contact Athena founder, Trish May at trishm@athenapartners.org
San Diego
San Diego Dames Deliver
By Marie Kelley

Dollars for Scholarship Fund: Carol Blomstrom, Chair of our first annual fundraiser, "Holiday Food Gifts in a Jar," held at Macy’s School of Cooking, delivered $2,400 to the chapter’s scholarship fund. Janet Burgess and Karen Ward demonstrated how to fill and package jars and other attractive containers with a wide variety of mixes meant for gift giving.

Meaningful Mentoring: Donating their time and special energy to the Culinary Arts Program at St. Vincent de Paul Village, Karen Ward taught students the principals of canning and preserving. Mineko Moreno demonstrated the art of making sushi. Both Dames are authors and shared recipes with the students from their collections.

Provocative Programs for Members: Candy Wallace, Founder and President of the American Personal Chefs Association, presented "Alternative Career Paths in Food," a comprehensive overview of everything you need to know about personal chefs. The association is 5,000 strong: members own and operate their own business, are validated by the ACF and “you don’t have to be Oprah to have one!” Katherine Emmenegger, Executive Chef, Great News Cooking School, and her husband, Marriott Executive Chef Urs Emmenegger, produced a glorious Greek feast, serving traditional family favorites from Katherine’s Greek homeland.

San Diego’s own “Cook It Light” Jeanne Jones, renown author and authority on health and diet, has guided millions of home cooks and chefs toward better health through more nutritious eating. “Cooking from the Cupboard—Healthy Meals in Minutes from Your Pantry,” was the focus of Jeanne’s presentation, an amazingly organized and easy approach to quick, nutritious meals.

San Francisco
Speaker Program Moves into Second Year
By Susie Behler, Chapter President

The San Francisco Chapter is in its second year of providing a monthly speaker for the hospitality program at San Francisco City College. Our objective is to introduce these culinary students to the many options for a career in food. With one exception, the speakers have been chapter members. To date, students have heard presentations on food styling, catering, food writing, cookbook writing, teaching, test kitchen work, starting and running a small business, careers in specialty retail, food public relations, running a restaurant, and working on television.

These are informal one- to two-hour sessions for about 50 students. Participating Dames and City College instructor Ed Hamilton report that the students have been enthusiastic, with lots of questions. This worthwhile program takes no investment on our chapter’s part other than a modest amount of volunteer time.

Washington, D.C.
Celebrates Spring With Diverse Culinary Programs
By Joan Hisaoka

From celebrating the launch of a revolutionary cookbook, to learning how ancient cultures have inspired menus today, the Washington, D.C. Dames head into summer with a full schedule of activities. Goody Solomon was instrumental in arranging for the chapter to co-present an event with the American Institute of Cancer Research on April 20, celebrating the publication of the New American Plate Cookbook. Showing that healthy eating can be delicious too, the reception featured tastings of savory and sweet dishes based on recipes from the cookbook that are designed to introduce a “whole new healthy way of eating.”
Les Dames d’Escoffier International

MEMBER MILESTONES
Compiled by CiCi Williamson, Washington, D.C. Chapter

ATLANTA

Gina Christman retired April 29, 2005 after 25 years as Publisher of Atlanta Homes & Lifestyles magazine. She is forming a consultancy for magazine publishers and also opening a creative agency for design of wine labels, food products, and menus.

Karen Hilliard recently earned her CCP designation from IACP.

Philippa Kingsley, Thai cuisine chef, was honored and invited by the Tourism Authority of Thailand as a guest chef and panel speaker at the Educational Travel Conference in Washington, D.C.

Gina Berry and Virginia Willis have recently finished conducting a Media Training Class for Ritz Carlton Hotels.

Susan Peters, Food Editor for Flavor-The Forum For Atlanta Food Culture and Dining, is contributing her culinary expertise to New You, an Atlanta-based self-improvement magazine in the throes of nationwide expansion. Susan will be contributing food related stories and recipes that will nourish the readers from the inside out.

Mary Moore celebrated the 10th year of her Cook’s Warehouse in April. She is opening a third store in Decatur, Georgia, in early August—another collaborative effort with Sherlock’s Wine Merchant. The Cook’s Warehouse will be offering over 150 classes per quarter. For more details, visit www.cookswarehouse.com.

BOSTON

Terry Olson is back to writing cookbooks after a several-years hiatus while her children were little. Two new books in the works are The Farmstead and Organic Egg Cookbook and The Heirloom Tomato Cookbook.

BRITISH COLUMBIA

Debra Lykkemark, President of Culinary Capers Catering and Past President of the International Catering Association, received the 2005 CATIE Award for Best Catered Event over $10,000 by the International Caterers Association; the Consumers’ Choice Award as Business Woman of the Year; and the Business in Vancouver Influential Women in Business Award.

Wendy Taylor, Planit Network Event Planning Ltd., is the new coordinator of the Western Canada marketing program for Wines of Chile. She will do media relations and communications, and act as the liaison between the Chilean wineries, their import agents, the provincial Liquor Boards, and private retailers to promote Chilean wines.

CHICAGO

Maria Battaglia was appointed Cooking School Director at The Greenbrier resort, and she departed with lightning speed to White Sulphur Springs, West Virginia, to begin her duties on April 30. Maria said, “Movers, schedules, good-byes, a few tears, and mostly complete and heartfelt excitement from everyone have been very ‘moving’ for me.”

Madeleine Bullwinkel’s definitive book on small quantity fruit preserving, Gourmet Preserves Chez Madelaine, was published in May for the start of the jam and jelly season. She and wine expert Barbara Glunz are leading a tour to the Loire Valley at the end of June that combines visits to markets, vineyards, and chateau gardens.

Maria Concannon celebrated her birthday with a Medicare Party Open House at her restaurant, Don Juan, on May 15th.

Gale Gand, Pastry Chef of Tru restaurant, joined Peninsula Hotel Chefs Terry Crandall and Graham Elliot Bowles in preparing a spectacular six-course dinner at the Avenue Restaurant in Chicago’s Peninsula Hotel on May 12 to benefit Common Threads, a non-profit organization dedicated to teaching underprivileged children about cultural diversity through food and other arts.

Rita Gutekunst was in Los Angeles in February for the Oscars. This was Rita’s third year as part of the Sequoia Productions team. Rita tried to hook up with Academy Award attendee Mary Clare Muhall (Palm Springs) but the throngs of beautiful people and no access to cell phones prevented the reunion.


Mary McMahon’s dessert, Brown Butter Pear Tart with Almonds, one of her specialties at Trio Atelier, was featured on the May cover of Chicago magazine. Within the magazine, the one-and-a-half-starred Evanston restaurant was highly praised not only for its creative desserts, but also for its innovative menu.

Joan Reardon received the 2005 IACP Cuisinart Award for Literary Writing on April 16 at the annual conference of the International Association of Culinary Professionals in Dallas. On May 10, she received the runner-up award in the biography competition of the Midland Authors Society at the Chicago Athletic Club in Chicago.

Abby Mandel, Rita Gutekunst and Sarah Stegner, Directors on Chicago’s Green City Market Board, were joined by Les Dames liaisons Barbara Glunz Donovan and Carol Haddix, Co-chairs of the “Les Dames Market Chef BBQ.” This year, the Market celebrates its seventh season by adding another market day, Saturday, to its Wednesday start schedule.
**MEMBER MILESTONES**

**PHILADELPHIA**

**Lisa BOGAN** has been promoted to Head Cheese Purchaser and Manager of the city’s premier specialty cheese store, DiBruno Brothers.

**Lynn Buong**, of Feast Your Eyes Catering, had the “most erotic” creation at the Sweet Onion Cooking Contest at the Philadelphia Ronald McDonald House this past February. Her entry was Spiced Cheesecake with Onion-Apple Relish, Pinot Noir Sauce and Onion Chocolate Crisps.

**Marjorie Koss**, Executive Chef, was complimented by the Philadelphia Inquirer’s Food Section for the cuisine and service at the “blue-chip law firm” of Wolf, Block, Schorr, and Solis-Cohen. Marjorie works for Compass-Newport Food Service.

**Terry Berch McNally** and Michael McNally, Chef/Co-owners, of the London Grill were featured at the Beard House in New York City on May 24. This July, on Bastille Day, Terry will once again dress as Marie Antoinette to storm the vacant Eastern Penitentiary, which borders their establishment. It is now a local tourist spot.

**Nancy Miller**, who is the Pennsylvania Sales Representative for Albert Uster Imports and President of the Philadelphia Pastry Chefs Society, gave a series of demonstrations at various locations throughout the city during the first quarter of the year.

**Nicola Shirley**, Chef/Owner of Jamaican Hut Jerk House, showed off her stuff as guest on the syndicated Jim Coleman’s “Flavors of the World” series.

“**The Book and the Cook Event,”** March 2005, brought two distant Dames to the Philadelphia area. **Joanne Weir** (San Francisco) was featured at Alison in Blue Bell, owned by Philadelphia member **Alison Barshak.** **Anne Willan** (Washington, D.C.) was featured at Yangming.

**PHOENIX**

**Barbara Pool Fenzi**, CCP, will be a guest chef/author at the Santa Fe Wine and Chile Fiesta the last weekend in September. She will make a fall tour to promote her newest cookbook, **Seasonal Southwest,** that debuts in August, with stops in Seattle, Portland, Chicago, and North Carolina.

**Eileen Spitalny** was tapped to create a special Valentine dessert for the **Arizona Republic** in February. As owner of Fairytale Brownies, she created a heart-shaped Valentine Brownie, with Calliebaut chocolate and raspberries. The article featured a picture of Eileen with her creation along with the recipe.

**Eugenia Theodosiou** was featured in an **Arizona Republic** article about a 10-week program she created to teach basic culinary skills with grocery store field trips for teenagers living in a transitional home. Eugenia enlisted help from **Janis Normoyle, Robyn DeBell, Janet Mitchell, Eileen Spitalny,** and **Sarah Rainey** to execute, “The Art of Cooking: Cooking Outside the Fast Food Box.”

**Gwen Ashley Walters**, CCP, was one of six chefs tapped for “**Food Fight,**” an Iron-Chef type competition held at Scottsdale Stadium in Scottsdale, Arizona on April 30, benefiting juvenile diabetes. She was the lone female chef pitted against five male chef/restaurante owners.

**MINNEAPOLIS/ST. PAUL**

**Susan Moores**, MS, RD, has been reappointed as a national spokes-person for the American Dietetic Association. She is a Nutrition Communications Consultant in St. Paul.

**NEW YORK**

**Barbara Ehresd** wrote an article on “William Faulkner’s Taste for Wine,” published in the April Oxford American’s Food Issue. William Faulkner enjoyed outstanding wines in his later years, a fact unfamiliar to his biographers. Barbara is also working on a book about his wine interests to document this little known aspect of Faulkner's life.

**Maureen Petrosky**, originally an Atlanta Dame, recently delivered twins!

**Polly Talbott**, CCP, Owner and Director of A La Carte Culinary Services in Lynbrook, has just been named “trailblazer of the New Millennium” of Nassau County’s Sixth Legislative District. It honors women of accomplishment who exemplify integrity, commitment, and concern for the community. Polly is also the on-camera personality for Lynbrook’s Channel 20 and the President of the Lynbrook Chamber of Commerce.

**Kimberly A. Tryba** has been named Director, Marketing Services at National Geographic Magazine in Washington, D.C. While she continues to maintain her home, membership (and fiancé!) in New York Dames, Kimberly may be reached in D.C. at ktryba@ngs.org or ktryba@msn.com. Phone: 202-775-6795 (w); 202-248-4271 (h); 917-538-4756 (cell).

**Carole Kotkin and Simone Diament** co-host a new radio program, “Food and Wine Talk,” from 11 a.m. to noon, Mondays, on Miami WDNA FM. The program can be heard at anytime from anywhere on www.southfloridagourmet.com.

**ERIN PETIT** brings wine lovers, restaur-ants, and wineries in the U.S. a new and beautiful innovation for wine. The Winesceptre® Wine Cooling System was invented by a restaurant owner in Europe to maintain the optimal temperature of a bottle of wine from the inside out. Winesceptre®...It’s Time to Kick the Bucket! www.mistralimports.com.
MEMBER MILESTONES

SAN FRANCISCO

Laura Chenel was featured in the April issue of Saveur magazine. Laurie is happy as a clam because they got the facts right. The article features some great photos of Laurie with the goats, and one of her with John cooking at home.

Elizabeth Faulkner, one of the newer chapter members, was nominated for Outstanding Pastry Chef by the James Beard Foundation.

Jeanette Ferrary discussed childhood food memories, the life of a food writer, and today’s food world personalities as portrayed in her new book, Out of the Kitchen: Adventures of a Food Writer. The event, held at Seattle’s Queen Anne Books on May 26, included a tasting of recipes from the book.

Carol Field was one of five food professionals inducted into the James Beard Who’s Who in Food and Beverage in America. Other inductees include Deborah Madison, Greg Drescher, Joe Bastianich (Lydia’s son) and Corby Kummer from Atlantic Monthly.

Joyce Goldstein and son Evan both received James Beard Foundation nominations—Joyce for her latest book, Italian Slow and Savory, and Evan for Outstanding Service.

Joanne Weir was nominated by the James Beard Foundation as outstanding author for her recent cookbook, Cooking in the City.

WASHINGTON, D.C.

Gail Forman has coordinated Smithsonian Associates culinary programs with Najmieh Batmanglij, Dorothy Hamilton, Annie King, Mel Davis, Nongkran Daks, and Lisa Yockelson. She is also coordinating a program on sustainable agriculture co-sponsored with Les Dames. In January, Gail led a study tour to Vietnam and Cambodia sponsored by Montgomery College.

Lisa Yockelson’s beautiful new book, ChocolateChocolate, will be published in September by John Wiley & Sons. The 528-page tome contains more than 200 recipes, 155 stunning color photographs, and chocolate essays and reminiscences arranged by chapter themes. Lisa’s last book, Baking by Flavor, was an IACP Cookbook Award winner.

SEATTLE

Braden Rex-Johnson announces the publication of the Pike Place Public Market Seafood Cookbook, Gift Edition in June by Ten Speed Press. This abridged second edition includes 50 recipes, 50 color photos, buying and storage tips, sustainability information, and fun facts, all packaged in an attractive 6-by-6-inch format.

Kathy Casey has expanded her Dish D’Lish™ brand with a location in the new Seattle-Tacoma International Airport Central Terminal with operator HMS Host. The store features fresh-made Food T’ Go Go™, including breakfast items, D’Lish snacks, and beverages. The shop also sells Dish D’Lish retail products.

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Dr. Nestle Honored by D.C. Chapter  
By CiCi Williamson, Washington, D.C. Chapter

More than two-dozen Dames and guests gathered on March 16 at Katherine Newell Smith’s charming Bethesda home for a dinner to honor Dr. Marion Nestle, PhD, MPH (New York), the chapter’s nominee for the 2005 LDEI Grande Dame Award. Marion, who graciously spent the evening with the chapter, was in Washington, D.C., to accept an award the previous night from the National Committee for Quality Assurance (NCQA).

Said Marion of the award, “The purpose of NCQA is to improve the quality of health care for Americans, but my own work does just the opposite. My work aims at keeping people healthy so they don’t go into the health care system in the first place. My particular medium for doing this is nutrition. As a public health nutritionist, I care most about using diet to promote health and prevent disease.”

Dr. Nestle is certainly deserving of such an award. In fact, she is the recipient of 23 major awards including the James Beard Foundation “Who’s Who in Food and Beverage in America (Lifetime Achievement)” and 2003 James Beard Foundation “Book Award (Literary Category)” for her book, Food Politics.

As the Paulette Goddard Professor of Nutrition, Food Studies and Public Health at New York University, she is one of the most quoted nutritionists in America and at the forefront in the fight to control America’s obesity and diabetes epidemics. Other NCQA award winners included actress Mary Tyler Moore (International Chair, America’s obesity and diabetes epidemics. Other NCQA award winners included actress Mary Tyler Moore (International Chair, Juvenile Diabetes Foundation); Senator Hillary Rodham Clinton; and The Honorable Newt Gingrich (Founder, Center for Health Transformation).

Talent D.C. Dames brought a huge array of home-cooked dishes for the dinner. Wine flowed with appetizers and dinner, and dessert was savored as we enjoyed Marion’s interesting talk and responses to questions.

We learned about Marlon’s movie debut in 2004, portraying herself in the Academy Award-nominated documentary film “Supersize Me!” No stranger to the small screen, Marion appears on many television shows as a nutrition expert.

Copies of her Food Politics: How The Food Industry Influences Nutrition And Health were available for Dames to purchase. Marion explained, “Food Politics connects the dots from a hugely overabundant food supply to extraordinary competition in the food industry, to aggressive food marketing, to overweight and obesity. The American food supply provides an average of 3,900 calories a day for every man, woman and child in the country—roughly twice the average need.”

“This surplus means that food companies must fight for every dollar,” she continued. “If you are a food company, you have two choices: You can get people to buy your product instead of someone else’s, or you can try to get people to eat more food in general. This you do by advertising, of course, but also by marketing directly to children and lobbying government agencies so they never do or say anything that might hurt your sales.”

A molecular biologist, Dr. Nestle has followed up Food Politics with a new book, Safe Food: Bacteria, Biotechnology, And Bioterrorism. Yet she considers her proudest accomplishment the creation of the academic programs in Food Studies at NYU. It was indeed an honor to dine with this remarkable Dame.

Hawaii Dame Teaches Children Healthy Food Choices  
By CiCi Williamson, Washington, D.C.

Over the past four years, Jean Hull, CCE, has delivered more than 80 nutrition classes in Kona, Hawaii, at various public and private elementary schools. In 2002, Jean received the regional and national Chef and Child “Little Oscar” for her efforts. This year, she accepted the Western Region American Culinary Federation “Little Oscar” in Sacramento.

As a member of the ACF Kona Kohala Chapter, Jean serves as the Chef and Child (CCF) Chair. The CCF, a nationwide component of the ACF, addresses hunger and nutrition in children and families. Jean’s classes usually include 20 to 24 second graders. With Costco providing all the food and paper goods, Jean and other local ACF members have been able to reach about 2,000 students each year.

Jean explains, “Ten years ago I began a fundraiser, now called The ACFCFF Sunset Tea, to raise money for bringing current information to children and families about making healthy food choices. With the proceeds from this event, we are able to fund nutrition programs in Kona, Kahala, and the Hawaii Island Food Bank to address hunger.”

The classes, which take just under an hour, include an interactive dialogue to help the children understand the importance of making wise food choices throughout life. Joan incorporates the new USDA guidelines in MyPyramid.com and gives them several handouts to color, including a very simple food pyramid and guidelines for their age groups. She also explains the importance of sanitation, demonstrating how to wash hands, or by applying a dollop of sanitizing solution to hands. After the interactive dialogue, children no-heat cook Anytime Burritos and make a Fabulous Fruit Kabob and Yogurt Dipping Sauce right at their desks.

Response to these nutrition classes has been excellent, reports Jean. She also visits high schools for other nutrition-focused events and Parent Coffee hours. And she has taken her nutrition class for young children onto local TV, and to festivals and fairs.
Navigating LDEI’s Website
By Dianne Hogerty (LDEI President) and Greg Jewell (Executive Director)

Two years ago, this organization invested almost $10,000 in the development of a website to serve as an informational mechanism for the general public as well as a repository of pertinent information for chapter members. While the website is an excellent face for the organization to the public, it is an underutilized resource by our members.

Part of the problem seems to be lack of knowledge and understanding of what information is available online. Here is a site map that will help you navigate both the public and the members’ only portion of www.ldei.org.

THE PUBLIC AREA
When you arrive at http://www.ldei.org you enter through the public area of our site. Information here can be accessed by anyone. Therefore, you can direct potential partners or members to the website to gather LDEI information. The following “buttons” appear in this area:

LDEI
When you click on the LDEI button you jump to a second screen that offers you buttons to this information:

About Us
• Lists various professional areas in which Dames have distinguished themselves (these are being updated)

Mission
• Vision
• Mission
• Guiding principles

Code of Ethics
• The LDEI code of ethics

Scholarship
• A brief history of our scholarship efforts
• How to apply for a scholarship
• Recent scholarship recipients (so far, New York is the only chapter listing recipients)

Brochure PDF
• The most current LDEI brochure. Although your chapter has received a supply of the printed brochures, this pdf file can be used as an e-mail attachment.

History
• The narrative history of LDEI
• Historical list of LDEI annual meetings
• Historical list of LDEI past presidents
• Historical list of chapter founding years
• Coming soon we will add a list of our past presidents’ accomplishments during their terms.

News & Activities
• LDEI interactive calendar is the first image that appears. Chapters can post events they are planning that are open to the public.
• A news button is on this same screen. When clicked, it brings up a list of news worthy events.

Chapters
• In this area is a complete listing of our LDEI chapters, founding dates, and website addresses.
• If your chapter has added a website, let Greg Jewell know so the web address can be added.
• Also, check out other chapter websites for more useful information.

Awards
• LDEI Grande Dame explanation and winners
• Grande Dames honored by chapters before the formation of LDEI
• MFK Fisher Award explanation and recipients

Partners
• In this area we list our LDEI partners and their contact information. We are very grateful for the strong support of our partners and urge you to review this list and utilize their products and services.
• We will be adding additional information such as LDEI partnership levels and solicitation letters.

Women of Achievement
This section will soon include a bibliography of books authored, edited, or contributed to by LDEI members. In the near future, this section will also list other Dame accomplishments.

Auguste Escoffier
• This area houses a brief biography of Auguste Escoffier.

Contact Us
• When this button is clicked it pops up an e-mail addressed to Greg Jewell

Across the bottom there is a button with “Mark Your calendar for the Annual Conference, Miami September 28 – October 2, 2005.” This may become interactive as we draw closer to conference time. At this location we can store the conference brochure and other pertinent material such as the Auction Booklet.

MEMBERS ONLY AREA
This is the most useful area for our members and chapters. In the upper right hand side of the screen you will see “Members Login.” Click on the button and you are taken to a login screen. (Login information is on page vi in your LDEI directory; user ID is last name, comma, first name, i.e. hogerty,dianne; the password is the same as your personal ID).

Now you’re behind the veil and can access a wealth of information that continually is being updated and enhanced. The first screen currently houses the president’s most recent Quarterly letter. This may change.

On the left hand side of the screen you will find a series of buttons that take you to more information.

Events
• The calendar is the same as the one in the public area, plus it includes “Dames only” events. Traveling Dames can check to see what’s happening at chapters in the towns they will be visiting. Chapters should have a designated web rep who is responsible for updating this information. The items appear as a brief descriptor on the calendar square and, when clicked, a window opens with a fuller description of the event.

Quarterly Archive
• In this section past issues of the LDEI Quarterly, from 2002 forward, are stored for your reference. As published, each new edition is added.

Career Development
• New teleforum listing
• Archives of past telefoms

Directory
• Our online directory is constantly updated, and is, therefore, more current than your printed directory.
• You can access members by member name, chapter, or profession
• There is a hyperlink to the right of each record that takes you to more information about each member.

Job Posting
• Positions available—posted by the chapter web rep
• Positions wanted
Fundraising /Kits

Thanks to technology, it is now possible to share successful fundraising activities through our website. No need to re-invent the wheel when so many chapters have developed exciting and educational events that have been proven effective in advancing the LDEI mission!

In the Event Kit you will find a how-to guide for successful events produced by various chapters of our organization. Each kit is a template to assist you in creating similar concepts for your chapter fundraising needs.

Each kit contains documents to walk you through all considerations and logistics and includes templates and examples for invitations, sponsor solicitations, programs, and more. In each and every case, contact information for the key players who conducted the event are provided for further guidance.

Currently we have three chapter fundraisers posted: Palm Springs, San Antonio, and Dallas. If you would like to post your fundraiser information, contact Greg Jewell.

Two of these fundraisers reports have links to additional documents such as a fact sheet, timeline, committee responsibility, logistical arrangements, date/venue/pricing considerations, troubleshooting, sponsor solicitation template, a .jpg of the invitation art, invitation text, invitation (scanned), press release template, program, thank you template, auction donors.doc, film list.doc (from San Antonio), chef solicitation, LDEI logo, and primary contact.

What a gift!! These chapters have shared the step-by-step instruction to their very successful fundraisers!!

Public Relation Kits

This area houses public relations kits for both international and chapter PR with this information:
- Grande Dame Award release, a Grande Dame fact sheet
- MFK Fisher Award release
- Kitchen Fund backgrounder
- Sample for an award recipient bio
- New chapter release

The chapter and international PR kits include:
- LDEI backgrounder release
- Inductee release
- General event fact sheet
- Fundraising event release
- Kitchen Fund backgrounder
- Sample biography

By-laws

- Vision
- Mission
- LDEI by-laws

Procedures

- A list of various questions and answers
- A list of the current officers of LDEI
- Soon we will include our Policy Manual

Contact Us

When this button is clicked it pops up an e-mail addressed to Greg Jewell.

The LDEI website has to be updated regularly to keep it fresh and timely. The goal is to make it a vital resource for our chapters and members. Utilized, the website is a significant benefit of LDEI membership; we want you to feel comfortable with it.

Colorado Heirloom Cookbook Project

By Cici Williamson, Washington, D.C. Chapter

Colorado Dames held their first Holiday Dessert Recipe Exchange Party on Monday, December 20, 2004. Chapter Vice-President Holly Arnold hosted the event at The Fort, her historic restaurant in Morrison, Colorado. Members brought family heirloom holiday desserts along with the recipe, each with a 100-word description including its history. The chapter aims to compile members’ recipes to eventually create a Colorado Dames cookbook.

Chapter President Teresa Farney and her husband Jerry arrived from Colorado Springs about 75 miles away. And two LDEI officers came from further yet. JERRY DI Vecchio (LDEI Second VP/Quarterly, San Francisco) and CICI WILLIAMSON (LDEI Past-President, Washington, D.C.) were both visiting grandsons, both named Jack, who, coincidentally, live only a few miles apart near Denver.

Holly hosted a light supper of decadent guacamole, a picturesque salad, and a soup intriguingly titled Bowl of the Wife of Kit Carson (Caldo Tlalpeño), served in individual cast-iron cauldrons. Among the “desserts with a story” were Holly’s grandmother’s divinity candy; Teresa’s cinnamon rings from a recipe shared by a fellow culinary student at MFK Fisher Award-winner Kathy Alex’s cooking school in Provence; KRISTEN BROWNING-BLAS’S candy cane cookies; Kim Stewart’s Chocolate baklava and kourabiethas (Greek cookies), and Cici’s roll-out oatmeal cookies that she’s been making for 45 years. It was a memorable evening highlighted by the Dames’ camaraderie, Holly’s ebullient hospitality, and the touching stories behind the desserts.
Building on the momentum of the 2004 LDEI Annual Conference seminar “Let’s Get Moving! Fabulous and Fun Ways to Inspire Membership Involvement,” facilitated by Margery Miller, CEO of PeopleBiz, the D.C. Board of Directors decided to survey members to help channel the chapter’s future. Because LDEI was doing an online evaluation of the conference using www.SurveyMonkey.com, the chapter was able to use the service free of charge. However, the fee for anyone to use the survey website for a month is only $19.95. This is much less expensive than printing and mailing a survey to every chapter member. SurveyMonkey also tabulates the results as part of its service.

Board members distilled 20 survey questions and I posted them to the internet site, which took about two hours. Our corresponding secretary notified all Dames and sent out the directions for responding to the survey. About half our members participated in the survey. Surprisingly, one of our most time-crunched professional categories—Caterer/Chef/Restaurateur—participated most in the survey. This shows that an internet-based survey is ideal because Dames can participate 24/7 without having to mail something back in or hand tabulate the results. We also received hundreds of insightful and valuable comments along with the multiple-choice questions. Some of the information we learned from the 51 Dames who responded includes:

<table>
<thead>
<tr>
<th>Question</th>
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<tbody>
<tr>
<td>Why they joined LDEI and continue to be members.</td>
</tr>
<tr>
<td>What activities are most important to our members.</td>
</tr>
<tr>
<td>What activities members believe our chapter is doing best.</td>
</tr>
<tr>
<td>How many meetings members attend per year.</td>
</tr>
<tr>
<td>What type of programs they would like to have.</td>
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<tr>
<td>What activities they would like to see less.</td>
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<tr>
<td>The best evenings for Dames to attend programs.</td>
</tr>
<tr>
<td>Whether or not daytime meetings would be attended.</td>
</tr>
<tr>
<td>The major reasons for not participating more frequently.</td>
</tr>
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</table>

If any chapters are interested in surveying their members, please contact me at ciciwmson@aol.com and I will explain how to do it. Although your chapter would want to tailor the survey according to its needs, the D.C. Chapter will share its questions as a place for you to start.
As a benefit of membership, LDEI is undertaking the research for offering a group medical insurance plan and/or a discount on long term care insurance.

Obviously, if we purchase as a group, we can receive reduced costs and discounts. We are in the process of researching the offering of an “Association Medical Plan” and/or a “Chapter Medical Plan” through a reputable health insurance carrier.

In addition, LDEI is considering becoming a “Sponsored Group” for John Hancock’s Long Term Care Insurance, which provides benefits for in-home health care, nursing home facilities, adult day care, and respite care. Just by becoming a “Sponsored Group,” LDEI members can benefit from a 5% discount off their premiums. The discount can also be extended to family members. This discount can be taken by pre-existing Hancock Long Term Care policyholders, as well as new policyholders.

To determine if we should proceed with this task, we would like to know if you are interested in using these programs.

Please fill out and return the following questions, or e-mail your comments to me at gdsmiley@mindspring.com.

❑ Yes, I would be interested in participating in a Group Medical Plan
❑ For myself
❑ For myself and my partner
❑ For my company. Number of employees ________
❑ Yes, I would be interested in the Hancock Long Term Care Insurance 5% Discount Program
❑ I am a current Hancock Long Term Care Policyholder
❑ I am interested in learning more about Hancock’s Long Term Care Program
❑ For myself
❑ For myself and my partner
❑ For my family members

Name ____________________________
Phone __________________________
E-mail __________________________
Chapter ________________________

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Shrimp and lychee curry, prepared by Chef Allen Susser
Treasurer’s Notes
By Gloria Smiley (LDEI Treasurer), Atlanta Chapter

Diligent effort has been made recently to invest the MFK Fisher Endowment Fund to enhance and maximize the safe growth of monies in this account. The LDEI Board of Directors also voted to allocate $3 of each member’s dues to the fund this year and $5 of each member’s dues to the fund next year. The goal is to make the MFK Fisher Endowment Fund self-perpetuating without disturbing the corpus of the fund.

LDEI Chapter Presidents and Treasurers have received notice that your chapter’s dues are now due and payable. Please keep LDEI fiscally healthy by ensuring that your chapter pays its dues on time. If you have any questions regarding the payment of dues, please contact Gloria Smiley, Treasurer, at 404-261-1630 or gdsmiley@mindspring.com

What a Dame Wants: Travel Packages Send Silent Auction Bidding Up, Up and Away!
By Gena Berry (Auction Co-chair), Atlanta Chapter

When you’re packing your bags for the LDEI Annual Conference in Miami don’t forget your checkbook because this year’s Epicurean Auction promises to be the best ever. With the conference just a few months away, Auction Chairs Gena Berry, Eileen Spitalny (San Antonio) and their dedicated committee are collecting travel packages, gourmet cookware, food, products, and services. We have a lofty but reachable goal of $20,000 this year. With everyone’s help, we will make our numbers.

Last year’s “Chapter Offerings” category was a huge success with travel donations such as the New York Chapter’s “Big Apple Epicurean Weekend,” Washington, D.C.’s “Extravagant Escape Weekend,” and Colorado’s “Taste of the Mile High” pulling in record setting bids and good times for all the lucky winners.

Dames donated everything from business services to time in their vacation homes in Telluride, Maui, the Texas Hill Country, and Key Largo. Now it’s your turn to join the excitement by rounding up your pals and putting together a package we’ll all be talking about this time next year. Get creative, think of items, services, and trips YOU would want... and get those thoughts, certificates, and items to us!

Once again, we’re into the proxy game. The auction will be open to Dames and friends who can not attend the conference. Proxy purchasing is a significant revenue stream so, if you have friends who travel and enjoy gourmet goodies, get them in on the bidding. Each and every Dame can participate in the auction, contributing to the success of our organization, with a minimal effort.

Give generously and creatively to help us reach our fundraising goal of $20,000!! This is a great way to get the word out about cooking schools and tours, new products and resorts. Items donated need not be limited to the culinary world. Think big. Think fun!

Send donations, leads, or questions to Gena Berry, genaberry@aol.com, or give us a call... we’d love to hear from you!

Thank you for your support!

Just a Little More San Antonio...

Top left, Di-Ann Arias, far left, helps to serve the Sandy Oaks Olive Orchard picnic for Youth Alternatives.
Top right, Elizabeth Poncio (left), age 8, and Payton Vaughan, age 5, try their hand at cake decorating.
Bottom left, Bettie Lee Wilson teaches cake decorating to a sold out class.
Bottom right, Sandy Winokur accepts a big thanks at Youth Alternatives picnic. Photos by Tracey Maurer
LDEI E-newsletter Submission Guidelines

The E-newsletter is a bi-monthly publication delivered via e-mail to keep Dames informed about what other chapters are doing, to encourage networking, and to list upcoming chapter events that are open to all Dames. A “Traveling Dames” section lists members attending professional conferences or other events where there are apt to be opportunities to network with other Dames.

The E-newsletter does not accept attachments or press releases. For chapter news, please include date, location, cost, and an e-mail contact. For Traveling Dames, please include your name as you would like it to appear, travel dates, event you are attending, and your chapter affiliation. Due to space limitations, we cannot accept member milestones, product news, listings of cooking classes or tours.

If you are a Dame with an e-mail address and are not receiving the newsletter, please contact Greg Jewell. The E-newsletter editor is Terry Golson. Send items to terry@trilobyte.com.

JOIN US

September 30 - October 2
LDEI Annual Conference
Miami

SAVE THE DATE!
The Autumn 2005 Quarterly will feature
“Dames in Higher Education”

IMPORTANT FOR SUBMISSIONS. PLEASE READ

AUTUMN 2005 FEATURE:
Dames in Higher Education
In a continuing series profiling Dames and their professions, LDEI is seeking articles about members who have influential managerial and/or administrative positions in accredited institutions of higher learning. If your profile fits within these parameters, please e-mail Jerry Di Vecchio, Quarterly Editor, at DiVecchio1@aol.com. She will need to approve your inclusion in the fall issue by July 15. When selected, you may submit 250 words about your background, experiences, and responsibilities. If you do not wish to write your profile, contact Jerry and she will have another Dame interview you. Photographs are desired; send them to Greg Jewell at headquarters.

PHOTOGRAPHS:
Digital photographs
PLEASE make sure your digital photographs are scanned at 300dpi. Photos should be sent in either JPEG, TIFF or EPS format. No other formats are acceptable – do not send embedded photos with text.

Include your name in the file title. Include identification of individuals in photograph from left to right in the message of your e-mail. Please e-mail the photo and caption to ldei@aecmanagement.com.

Glossy photographs
Please mail glossy photographs to: Greg Jewell, Executive Director, LDEI PO Box 4961 Louisville, KY 40204

Please write the identifying information on the back of the photograph so we can give proper credit and return them to you. We advise that you not write in marker or gel pen. These can bleed onto other photographs.

CRITERIA FOR MEMBER MILESTONES:
Include Dame’s Name and Chapter
Describe what exciting, fun, interesting or important business-related activity you have accomplished…written/published a book, article, or a website, appeared on TV or radio, taught a class, created a new product, been interviewed or received an award.

Write 50 words or less in publishable prose, as you would like to see it appear.

You are welcome to send a photograph to accompany your milestone.

Please e-mail Member Milestones to CiCi Williamson at ciciwmson@aol.com by July 15.

Please do not send notes, bullet points, or a press release.

CHAPTER NEWS SUBMISSIONS
We encourage chapters to submit reports of their activities. Please write 300 to 500 words in prose as you would like to see it in print and send to Karen Levin, KALE23@aol.com. Please include the writer’s byline. We also welcome photographs to accompany the article. All photographs should be e-mailed to Greg Jewell at LDEI headquarters. (see instructions for photograph submissions) The deadline for chapter reports is July 15.

FOR E-NEWSLETTER SUBMISSION GUIDELINES, SEE PAGE 26.

Deadline for Autumn Quarterly is July 15, 2005

LDEI Headquarters, Greg Jewell, Executive Director
502-456-1851; Fax 502-456-1821  ldei@aecmanagement.com

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