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ON THE COVER
Farm manager Elizabeth Beggins and Ann Harvey Yonkers tending lettuce.
Photo by: Kindra Clineff

THE UPDATES CONTINUE
We continue to improve the overall look and content of your Quarterly, and you can’t help but notice the change in the cover photo and the overall appearance of the layout and design. We welcome Amy Hepler as the new designer and look forward to working with her.

In this issue you will find a feature on one of our sponsors, MacMurray Ranch, profiles on several culinary historians, a look at two urban farmers’ markets, and a report on the winter board meeting in beautiful Charleston, S.C. The photos say it all, but take the time to read about the exciting events and places.

We encourage you to send in your ideas for articles that interest you professionally and personally, and to keep the Chapter News and Member Milestones coming. Remember, “A picture IS worth a thousand words,” so try to include the best possible photographs.

June Hayes, Editor
So said Daniel Webster, and so say we, for in this issue, our Quarterly highlights the contributions made to society by our esteemed culinary historians. We celebrate our very own Dames Joan Reardon (CH), Carol Field (SF), Merrianne Timko (HO), Meryle Evans (NY), Madonna Berry (BO), Kay Nelson (DC), Cici Williamson (DC), Connie Hay (DC) and Lisa Cherkasky (DC).

What roads led them to this field? What makes them tick? Who could say it better than Joan Reardon, our noted M.F.K. Fisher biographer? She says, “For me personally, food history went hand in hand with literary history—a short stroll from the dining room seduction scene in Tom Jones to the history of aphrodisiacs. When writing a cookbook about oysters, I simply needed to know about their native habitats, their chemical/dietetic value, their genealogy as menu items as well as how they were prepared through the ages and valued culturally. Recipes without this context were less than real to me.”

Your industrious Board of Directors explored a few culinary traditions as we met in Charleston in early February. At the end of the day, our hard work was amply rewarded with a beautiful reception and dinner provided by the newly formed Charleston chapter. The charm and exceptional hospitality typical of the South Carolina Lowcountry was evident as we met at the Thomas Rose House, home of Dame Cathy Forrester. Built in approximately 1735, the early Georgian house has a magnificent collection of furniture from that period. Dinner included many luscious Lowcountry specialties prepared by the Charleston Dames.

To further our look back in time, Atlanta Dame Amanda Dew Manning treated us to a fascinating tour that gave us a taste of culinary history including the cooking, dining and entertaining of 18th and 19th Century Charleston.

In this issue, we take a look at our Directors-At-Large (DAL) program as it deals with the present and sets the stage for our future. The feedback on this program is so positive, we wonder why we didn’t think of it before. It has helped bring our disparate chapters closer together and provided both a sounding board for frustrated chapter presidents and a forum for the Board of Directors to communicate ideas, issues, and new programs to our members on a more personal basis. Our dynamic DALs, Peg Rahn (LA), Cate Simpson (BC) and Lila Gault (NY) are providing that critical link through their regularly scheduled conference calls.

Our Green Tables Initiative is the hot topic these days, and we’re featuring two former LDEI presidents, Ann Harvey Yonkers (DC) and Abby Mandel (CH), who have created highly successful Green Markets. They serve as inspiration for our chapters who are currently searching for their special niche in this ambitious project. Keep an eye on the LDEI website for updates and opportunities that promise to help.

Speaking of websites, Kim McElfresh, president of our Boston chapter, is working to update and improve the functionality of our LDEI site. We’ll keep you abreast as the improvements are instituted. And look for her very interesting article on page 17 entitled “What is Meaningful Membership?” – her chapter’s exploration into how best to serve their members and their interests.

With 2nd Vice President, June Hayes, in charge, our Quarterly is taking on a decidedly fresh and sophisticated look. As it evolves, watch for new and exciting features. With this issue we begin to highlight our sponsors with a feature on MacMurray Ranch and the vivacious Kate MacMurray, accompanied by gorgeous photos of the property. And be sure to check out the new Member Services tips, chock-full of good information that pertains to health and well-being, financial, business, and more. Bet you’ll learn something new – I did!

"Those who do not look upon themselves as a link connecting the past with the future do not perform their duty to the world."
Peg Rahn
Los Angeles Chapter

What began as an email requesting topics to be discussed at our teleconferences, has grown into a more personal relationship between presidents and chapters and national. I have gotten so much out of being a DAL and helping facilitate the flow of information between individual chapters and the national board. We have many issues in common, and brainstorming during the teleconferences (and in between with emails etc) is most helpful.

Perhaps our third step will be to get more members to Conference. Meeting face to face means bonding. We could benefit by getting underwriting to support educational and philanthropic programs. That requires national recognition. Because LDEI hasn’t had a common goal/program, it has been hard to do. Green Tables is offering us the opportunity to grow in yet another direction.

In the short time the DAL concept has been in place, it has helped unify our LDEI chapters in a way no other form of communication has. A grassroots form of organization has its benefits and its drawbacks. The good news is that it allows chapters to be independent and to mold themselves to fit the needs of the members as well as their community. Other than adhering to LDEI requirements for membership, each chapter makes its own by-laws and practices/procedures. That ideal worked well until LDEI grew larger, and there was no continuity or sense of being part of a bigger group. Even collecting dues became an unwieldy thing.

The first step was to hire Gregg Jewell’s management group to get us organized and efficient. He helps us with our “housework” by streamlining our common procedures which gives us time to work on building a strong organization.

Next, we discovered that we needed a system of communication that allowed the chapters to let the national board know their needs, as well as to share information and problems with each other. Out of that need, the Delegate-at-Large concept was born. Toria Emas took on the responsibility of being that conduit. In just one year, we could see the benefits of a DAL system. However, 24 chapter presidents were too many for one person to interact with, so the board expanded the structure to three DALs and distributed the chapters on the basis of size, not geographical location. Although the chapters remain autonomous, each chapter division has more of a “sense of group.”

In the two years I have served as a DAL, I’ve felt the bond of these very special women grow and blossom. What began as an email requesting topics to be discussed at our teleconferences, has grown into a more personal relationship between presidents and chapters and national.

THE CALL OF THE WILD

My original profession was dental hygiene. Now I am a food and travel writer as well as a cooking teacher. I began and administer FRESH: Celebrating the Table cooking classes at the Arboretum and Botanic Garden of Los Angeles as part of my duties as a Foundation Board member.

My husband is partially retired so we are taking the opportunity to do more traveling. We caught the “bug” while he was attending law school at NYU. In those days, charters to Europe cost a mere $150 per person. Those trips began a lifelong love of food and travel...I look forward to the many new experiences that food and travel writing bring. People are what it’s all about. In five years, I hope I will have new challenges to meet and enjoy.
Lila Gault
New York Chapter

“The benefits of sharing program ideas, as well as mutual issues, seem valuable, especially this year, as all chapters work toward Green Tables.” – Lila Gault

“I’m the new kid on the block,” says LILA GAULT (New York), “having been appointed by Immediate Past President DIANNE HOGERTY (Kansas City) to fill a one year term, vacated by TORIA EMAS (Chicago), who is now LDEI First VP and incoming President.”

However, as President of the New York Chapter in 2003 and 2004, Lila participated in the early years of the task force planning that created the idea of a Director-at-Large program, and she recognizes the value of this structure as a lifeline to all of our chapters who may otherwise have little or no personal contact with LDEI leadership.

“As LDEI continues to evolve into a highly effective umbrella organization, its heartbeat must remain in the chapters. And if the Chapters are the heartbeat of LDEI, think of the Directors-At-Large as EMTS whose charge is to help keep those hearts beating in good order,” she says. One of the ways the Directors hope to strengthen this lifeline is through regularly scheduled conference calls with chapter presidents.

Lila’s first regional call had barely a quorum present, but the second and most recent enjoyed perfect attendance. By sending an email a week or so in advance confirming the date and time, and asking for a designee if the President was going to be unavailable, every chapter was on board. She sent an agenda of questions to be discussed in advance so that all participants had time to prepare.

Lila points out a specific benefit that has come from the calls: “The benefits of sharing program ideas, as well as mutual issues, seem valuable, especially this year, as all chapters work toward Green Tables. Hearing what other chapters have been doing (for example, the Atlanta chapter conducts farm tours and holds an annual major fundraiser to benefit the Georgia Organic Farmers Association), is great inspiration to us all.”

Each group is encouraged to contact their Director via email or phone independently between group calls with questions, concerns, and comments. Increased dialogue creates a closer feeling of an international group of dynamic and successful women working together with similar purpose and style.

Cate Simpson
British Columbia Chapter

I wish I could remember who came up with the idea of DAL’s liaising with Chapter Presidents, but boy of boy, what a great idea it was! Take one board member and give her 1/3 of the chapters, all from different regions, and have them chat every couple of months... the benefits are great. The Chapter presidents get to find out what is going on with the board, what is happening in other chapters, and now that we have Green Tables, our first real all-member initiative, it is great to be able to discuss a common project. Having Chapter Presidents from all over the US and Canada talk with each other is a terrific way of seeing the differences and challenges that certain regions have, i.e.: Los Angeles is so spread out, Toronto is so on their own out there in Eastern Canada, and Adelaide, well say no more!

Some chapters have unique challenges, but many have challenges that we all share. Problem solving has been a real benefit of DAL calls - there is great relief when you discover that problems you are having in your chapter are not unique, or that many chapters experience the same problems. Sometimes a chapter has used a tool or discussion to fix a problem another chapter is having, and they can share that idea. DAL calls have created interesting discussions on outreach, successful fundraisers, and chapter member motivation.

A DAY IN THE LIFE OF A BC DAME

Here in BC, we LIVE – a philosophy that fits my personal lifestyle. My hobbies (other than eating) include cross country skiing, hiking and kayaking (and yes, here in Vancouver we can do all that in one day!), home renovations, reading, and wine tasting. Hiking and Cross country skiing are among my favourite past times, but my new favourite past time (Yes, Canadians spell favourite-color, colour, and about-boot (kidding)!) is Chase. He is a gangly, 75 pound 10 month old “Labradoodle” (yellow lab/standard poodle cross) I rescued from the pound on February 17th.

No one knows, but I...Hate Rap music, cry at Opera’s, eat cold pizza for breakfast, never sleep more than 6 hours, love to go out dancing, haven’t had a cold in 20 years or the flu in my life, and tell my Mum and Dad I love them every single time I speak with them.

My original profession was restaurant and hotel management, and now I am in Culinary and Hospitality Public Relations, Marketing and Promotions. I hope to get my work to the point that I can volunteer more in an area where I know I can really make a difference. I also hope to get to the point where I can take more time for myself and my hobbies. I want to value my work more and consequently charge more, yes I would like to make more money and I won’t make any bones about that!!! Who doesn’t?

As for long range goals, five years from now I hope to have a healthy family, happy and healthy friends, my own health and happiness. A man in my life (besides Chase). Travel to Africa. Make a difference in the life of a child so that he or she in turn can go on to make a difference in the world. Buy a house, lose 20 pounds, dance more often... 😊.
Les Dames d’Escoffier

Food history, or culinary history as it is formerly called, is a collective name for anything from our grandmother’s favorite recipes to answers to questions asking when forks became utensils of choice, or what the Pilgrims really ate at the first Thanksgiving dinner. But whether personal pilgrimages into the recent past or excursions into New Guinea where 8,000 years ago sugar was first grown, the major inquiry of food historians is how and what the average person ate, cooked or didn’t cook, and how diets reflected society at any given time and place.

Ingredients, recipes, utensils, methods of cooking, cookbooks, menus—are all within the province of the food historian whether she is asking the origin of chili peppers, or when boiling food first began, or why Careme excelled at elaborate displays of food called pièce montées. And there are, of course, a rich variety of approaches to sharing the research each search uncovers. M.F.K. Fisher was fascinated with the rhythms of Roman feasts, the fasts of Medieval monks, and dedication of Catherine’s Italian cooks, who, when transported to France to cook for their Queen, served up Italian sorbets. And she wrote about the pluses and minuses of Mrs. Beeton’s Book of Household Management as well as Apicius’s De Re Coquinaria (On Cookery). More than sixty years later, Margaret Visser explored the history of utensils and ingredients in Much Depends on Dinner. And in between there have been seminal works on foodstuffs, like Betty Fussell’s The Story of Corn, and on American cookery, regional studies, culinary arts, and food politics, as well as encyclopedias dedicated to food and culture, food and drink in America, and culinary biographies. In short, food history has acquired a considerable cachet as scholars and the curious alike probe such diverse topics as the origin of the hamburger, Escoffier’s menus, and where barbeque originated.

Above: The original kitchen from George Washington’s day, where his meals were cooked. In Colonial kitchens, crème brûlée was routinely baked in a Dutch oven. The custard was nestled inside a three-legged cast iron pot set in hot coals, and then hot coals were shoveled onto the flat lid, creating a gentle oven. After the custard was baked, sugar was snipped off a cone over the surface, and a salamander—a flat iron spade—heated in the hearth fire was held over the surface to caramelize the sugar. For more information on America’s most visited home, please visit their website at www.mountvernon.org.

The Dames featured in this segment have all contributed in some way to the ever-expanding field of food history, and in their accounts you will find the results of their enthusiasms and research.—Joan Reardon, Chicago chapter

Joan Reardon is a noted culinary biographer and food historian. Special thanks to her for writing this introduction.
HISTORICAL TIDBITS PEAK THE INTERESTS OF DC CHAPTER SLEUTHERS

CICI WILLIAMSON
Washington, DC Chapter

Do without your morning coffee or tea? Eat without using a fork? No, you wouldn’t be living on some undiscovered Pacific island. Even in sophisticated England until the 17th century, these items were unknown. So if M.F.K. Fisher were living in London in 1610, she couldn’t have written her book *With Bold Knife and Fork: Perhaps With Bold Knife and ... Hands?* Digging into culinary history, CICI learned that the fork was not in common use until the 18th century. And once tea and coffee were introduced into England via France in 1644 and 1650 respectively, these commodities crossed the Atlantic to become crucial in American politics as well as at dinner parties.

With anticipation of the commemoration of the 400th Anniversary of Virginia in 2007, CICI has been concentrating on in-depth research on her state’s culinary history. The first U.S. State to celebrate its quadracentennial is trifle-deep in fascinating food facts. For example, if you say crème brûlée is haute cuisine, Thomas Jefferson would be amused.

A charter member of Culinary Historians of Washington (ChoW), CICI often lectures on all eras of world food history, from the Pharaohs of Egypt to the origin of Brunswick Stew. She has written important articles on Virginia food history related to the state’s upcoming celebration of America’s first permanent English settlement in 1607 Jamestown for the Virginia Tourism Commission.

Her award-winning PBS-TV series *The Best of Virginia Farms* (also the title of her sixth book) was filmed at historic culinary sites around the state. She has spoken at the Atlanta, Colorado, Houston and Kansas City DEI Chapters. On *The Zip Codes of Our Food: A Quick Look at Global Gastronomy*, CICI has also lectured at Gunston Hall (the historic plantation home of George Mason (father of the Constitution)), American Association of University Women, Kappa Kappa Gamma and numerous other organizations.

In addition to being an avid cookbook collector (to her husband’s chagrin), CICI seeks out culinary history in the Virginia Rooms of public libraries’ historic collections of non-circulating tomes, Virginia Historical Society Museum of Virginia History, Colonial Williamsburg, Jamestown, Monticello, Gunston Hall, Mount Vernon, the Library of Congress, and the countries where she travels.

CONNIE HAY
Washington, DC Chapter

Constance (Connie) Hay once thought she had to choose between a career in food or history. Luckily, writing about food and travel and creating new recipes draws upon both worlds. Says Connie, “I always enjoy the research aspect of my job since I continue to learn. The world of food is constantly changing, that’s one of the things that keeps it fresh and interesting.” She feels it is important to know the historical background of our foods and equipment to educate readers with unexpected tidbits of information. And since recipes and ingredients have changed so much in the past 25 years, knowing about the evolution of cooking is important in creating new recipes that work for today’s cooks.

Covering the 1996 Williamsburg Conference that celebrated 300 years of American cookbooks was a highlight for Connie: “The reason I enjoyed the conference so much is that I believe cookbooks help define what is uniquely American. ‘Cookery books’ have connected Americans with their immigrant past in the form of ethnic recipes that were carried with them as they settled the continent.”

“Historic cookbooks were much more than a compilation of recipes,” explains Connie. “From a cookbook, a young woman would learn how to manage a home in the 19th century – whether it was a Virginia plantation or a cabin on the edge of the frontier.

“As a home economist educated in nutrition, I find it interesting that since the relationship of specific nutrients to good health wasn’t understood in those days, historic cookbooks gave diet advice for living a healthy, temperate life. They also gave advice on how to manage servants, to lay out your kitchen, to entertain, and they contained explanations of kitchen utensils and medical help for the infirm. You might say that cookbooks were a manual for living!”

Connie continues to search out libraries and used-book stores wherever she travels. An added bonus of living in the D.C. area is belonging to the Culinary Historians of Washington, an active and vibrant group of fellow ChoW-hounds.

LISA ChERKASKY
Washington, DC Chapter

Lisa is one of a genre of food professionals influenced by food history in all that she does.

“My high school years in the Washington, DC area were spent eagerly waiting for summer and the Smithsonian Festival of American Folklife, where I was first a volunteer and then a staff member. I have maintained an interest in discovering the roots of what is on our tables throughout my adult life – exploring, traveling, cooking, reading and eating.”

A 1979 graduate of the CIA, Lisa has spent the last 20 years as a food stylist and writer. She is a third generation pie aficionado and author of *The Artful Pie*, with Renee Comet, photographer. Prior to this chapter of her career Lisa was a chef and pastry chef. She has also worn the hats of cooking teacher, caterer, recipe developer and restaurant consultant.

In 1996, Lisa’s mother, Shirley Cherkasky, founded the Culinary Historians of Washington, and Lisa became a charter member. And in 2005, Lisa a 10-year museum member, donated her collection of antique toasters to the Toaster Museum Foundation in Charlottesville, VA.

“Why did I become interested in antique toasters?” asked Lisa. “Well, the word ‘toast’ is historic in itself. The word comes from the Latin *Torrere, Tostum* - to scorch or burn. The Romans discovered that toasting bread not only preserved it but also changed its nature. Toasted bread becomes sweeter, crunchier and the perfect surface on which to spread all sorts of things.”

During their conquests, the Romans spread their love of toasted bread extensively, even into Britain and to many other cultures. Later, English colonists brought the tradition to the Americas, continued Lisa.

Before electricity was invented, creative cooks devised all sorts of ways to toast bread: using the hot hearthstone; holding it over a fire on a toasting fork; and employing fancy, hinged bread holders that could be attached to the side of a fireplace and swung into the flame. But toasters are but one of many facets of culinary history that fascinates Lisa. She attends related conferences and events, and she can be spotted browsing bookstores and yard sales in search of vintage food photography.

CICI Williamson, DC Chapter, contributed to these write-ups.
Looking for Adventure: Her Bag is Always Packed

Betty Fussell
New York Chapter

Travelling through Indonesia with a pal whose daughter, an eco-botanist, was stationed in Jakarta was one of Betty’s all time memorable experiences. “At the great Buddhist center of Borobudur, we visited the 9th century temple at dawn, then I climbed atop an elephant for the trip back to the hotel through forests of rambutan and mango oot, which was about a two hour trip.” While in Bobobudur, Betty interviewed a “wonderful woman who was the Julia Child of Indonesian cooking,” and later wrote a profile on her for Food Arts.

“She fed us literally tasty tidbits, but I’d have to locate my article to pass them on. Not an easy task at this moment of book writing. The most fascinating island we went to was not Bali but Sulawesi, with its extraordinary culture of sacred bull celebrations.”

These adventures are a far cry from the classroom, where Betty began her professional life as a teacher of English literature and taught at several colleges and universities, including Rutgers U. Then went on to teach non-fiction writing at Columbia University. Ever the one to explore the world, Betty has lived in France and England, and has traveled throughout Europe, the Near East, Africa, India, China, Russia, Latin America, and Southeast Asia in addition to traversing America from stem to stern. All the while, she has absorbed American culture and the cultures of many lands in which she has traveled, and these experiences have influenced her long list of lectures, multiple books and daily activities.

Culinary Historians of New York, of Boston; Friends of Schlesinger Library in Cambridge; Cambridge School of Culinary Arts; Boston University; New York: Institute of Culinary Education, French Culinary Institute, Peter Kump Cooking School, Culinary Institute of America, are the tip of the iceberg when invigorating and informative lectures by Betty Fussell are discussed by those fortunate to have heard her speak.

Betty’s feet have been planted in both literary fields and corn fields, and her list of consulting projects reads like a Who’s Who in the literary and culinary worlds, but her sense of adventure keeps her grounded and is such that there’s always another adventure waiting around the next corner.

“A current project, Raising Steaks: A History of American Beefsteak, is a work in progress. It’s relevant to my love of adventurous travel because I’ve been all around the country visiting ranches and cowboys, and believe me, that’s fun. If only I had time (and money, natch), I’d be off to the Argentine, but alas…”

Bread Says It All in Italian and English

Carol Field
San Francisco Chapter

By Jerry Anne Di Vecchio
(San Francisco Chapter)

Carol grew up in the academic atmosphere of a university community and pursued literature as her major at Wellesley. This fourth generation (from the Gold Rush) Californian’s father, James D. Hart, was an English professor and head of the fabled Bancroft Library in Berkeley, but Carol’s first career step was working on the re-election campaign of Governor Pat Brown.

After the election, she joined the San Francisco Public Library prior to its centralization. Carol despairs that she was “bored to tears” at her post until she connected with an innovative librarian at another branch and jumped ship to join her. In the 1960s, they opened Minerva’s Owl, a bookstore on the then-quiet, now-trendy, restaurant-laden Union Street in San Francisco.

Meanwhile, John redesigned their home on Webster Street, won an AIA (American Institute of Architecture) award for the kitchen, and when the Fields sold this house to Eleanor and film-maker Francis Coppola, the couples became friends. Francis acquired City Magazine and invited Carol to propose story ideas. In her list of 100, she found to her surprise that 78 topics were related to food. A focus was underway. One story led to another with various well known publications.

Then came the Italian epiphany. In 1972, John took Carol, their young children, and a filming crew to Italy on a sabbatical project. A smog inversion halted the shoot and gave the Fields time to spend at a beach house in southern Liguria. Carol’s first impression of Italy was enthusiastic. “I just couldn’t believe how good the food was,” she still recalls. And as they made friends locally, doors to kitchens were thrown open.

Back in San Francisco, Carol studied Italian. Her writing became more and more Italian-centric, Italy a frequent repeat destination, and she soon wrote her first book, Hill Towns of Italy (1984).

Carol began to “hang out” with the Italian bakers at San Francisco’s original Il Fornaio Bakery, owned by Italy-based Carlo Veggetti, and wrote an article on Italian breads for Attencione, an American publication for all things Italian. The great response to this piece sparked her interest in a book on the same subject. Veggetti, who just happened to be in San Francisco, agreed to help Carol learn about Italian breads from the oven onward when she came to Italy. She wrote a bread book proposal, settled on a publisher, and “Bread,” says Carol, “made me a historian.”

Now fluent in Italian, Carol had access to a wealth of historical data about regional breads back to Roman, even pagan, times. During many trips to Italy, she also baked in Italian bakeries to learn techniques – photographing and measuring for specifics. Back in San Francisco, she tested and made each recipe “user friendly” for American cooks; it took two and a half years to produce The Italian Baker.

Carol’s second bread book featured only Focaccia (1995). Nonna’s Kitchen (1997) grew out of interviews with Italian grandmothers, and currently, Carol is producing Nonna’s Kitchen as a documentary film. She is also the American editor of the Oxford Companion to Italian Food (due in 2008). Carol has won numerous awards in the U.S. and Italy.
A COLONIAL AT HEART

MERYLE EVANS
New York Chapter

Meryle Evans is a food journalist and culinary historian who has written extensively about the world’s cuisines for over 30 years. She was an editor of the American Heritage Cookbook, the Horizon Cookbook, and the eighteen volume Southern Heritage Cookbook Library. She shares her favorite moments.

“As I look back (very far) I see about 99% "gee wiz" experiences. It actually started in college when I wanted to split my major between what was then home economics, and journalism. I was told that both were professional schools rather than liberal arts studies, and I would need to choose one. I had a crush on my American history professor, so I ended up majoring in that, and it all worked out that I write about the history of food.

My senior paper was on New York Hotels and Restaurants 1830-50 which helped me land a public relations job with The New-York Historical Society. My greatest coup while there was acquiring a 10,000-piece menu collection and putting on an exhibition of old bills of fare from all over the country. Also, I worked on two radio shows a week on everyday life in New York City and often felt as if I were eating koolslaw in New Amsterdam, or dining with George Washington at West Point during the American Revolution. I also fell in love with the kitchen gadgets in the Society’s collections and started my own collection of labor-saving devices.

I then worked at American Heritage Publishing Company where I planned and edited what I believe were the first illustrated histories of kitchen gadgets in the Society’s collections and started my own collection of labor-saving devices.

When the Bicentennial was in the planning in 1970 I left Heritage for television to work for CBS on a series that lasted for six years, a minute a day on what happened two hundred years ago that day, called Bicentennial Minutes. When there were no important political events I filled in with food/drink facts and trivia. I often felt like I was living in the 18th instead of the 20th century; I became a great admirer of George Washington and have written many articles about his dining and entertaining traditions.

After the Bicentennial I started writing about food history for newspapers and magazines, and lecturing on such diverse subjects. One of my favorite lectures was Gobble, Gulp, and Go, a slide lecture for AIWF Historical Society. My greatest coup while there was acquiring a 10,000-piece menu collection and putting on an exhibition of old bills of fare from all over the country. Also, I worked on two radio shows a week on everyday life in New York City and often felt as if I were eating koolslaw in New Amsterdam, or dining with George Washington at West Point during the American Revolution. I also fell in love with the kitchen gadgets in the Society’s collections and started my own collection of labor-saving devices.

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Another of my all time favorite projects was an exhibit on work in chocolate and sugar called The Confectioners Art, which broke all attendance records at the American Craft Museum.

Currently I am concentrating on writing for Food Arts and on my web column Pastry Pantheon for Pastrycoop.com.”

FROM CHOCOLATE TO PEARLS...FROM EGYPT TO THE VATICAN

MERRIANNE TIMKO
Houston Chapter

After receiving a B.A. in classical and Renaissance art history from the University of Texas, Merrianne Timko was awarded a scholarship to study Islamic art and architecture at the American University in Cairo. It was the depictions of food on the walls of ancient Egyptian tombs and ceramic models of food in the Egyptian Museum which inspired her to study the history of food, and its relationship to art and culture.

A master’s degree from the University of Michigan in Near Eastern and Mediterranean studies, including courses in Egyptian hieroglyphs, provided an academic foundation for her culinary research.

Having organized ancient Greek and Roman banquets for archaeological organizations in Houston, Merrianne began to expand her culinary interests. When an opportunity arose in 2003 to work with the Director of Adult Education at the Houston Museum of Natural Science to create their successful “Cultural Feasts” dining program, little did she know that she would further expand her expertise to include culinary history pertinent to the Vatican, Pearls, Machu Picchu, Dead Sea Scrolls, Gold, Chocolate, and Egyptian Mummy exhibitions at the museum. Merrianne works closely with the chefs of hosting restaurants to create unique menus and presents educational and entertaining commentary at the dinners focusing on the culinary links with the exhibitions. At the “Papal Table” Vatican dinner, attendees tasted many unusual and interesting Renaissance flavors, and learned about papal patronage regarding food and wine. The Cultural Feasts dinners frequently sell out weeks in advance, and often have to be repeated in order to accommodate the people wanting to attend.

Merrianne plans trips to conduct research for an ever growing number of lectures she presents to Houston culinary schools, academic organizations, and cultural organizations on topics such as “Dining with Casanova” and “Tuscan Cuisine – From the Medici to the Movies.” When Hurricane Rita approached Houston last September, Merrianne evacuated to Naples, Italy where she researched 17th and 18th century Neapolitan cookbooks, and visited wineries cultivating grapes with possible connections to wines produced in ancient Pompeii.

Merrianne’s next project? To finish her draft of a guide for travelers focusing on the temples, tombs, and monuments which illustrate the history of food in ancient Egypt. While working on this draft, she has developed an educational outreach program for local schools which uses (life-like) models of fruits and vegetables to instruct students on how different the diet of an ancient Egyptian was from ours today. Many of the students find it difficult to imagine not being able to eat French fries and chocolate chip cookies in ancient Egypt!

Merrianne has received many awards and recognitions for her work, including the Houston Mayor’s Award as top volunteer in the arts field. ☀
In 1941, Fred MacMurray, one of Hollywood’s best-loved actors, bought the ranch from the pioneer Porter family. There he raised his family, and they enjoyed the natural wonders of Sonoma County and the solid, rewarding lifestyle of a rancher. In 1996, the Gallo family bought the ranch from the MacMurray family. The two families shared a love of the property and respect for the traditions of stewardship, and a working relationship emerged. They have repaired the old buildings, planted trees along the creek, and vines behind the house and in the valleys beyond the ridgeline. With the addition of 450 acres of beautiful vineyards, MacMurray Ranch now provides the grapes that produce some of California’s best Pinot Noir and Pinot Gris wines.

Kate MacMurray, daughter of Fred MacMurray and June Haver, lives in a cabin her father built on the property and has become the voice for MacMurray Ranch wines. Australian, made award-winning Pinot Noir and other cool climate wines in the prestigious Yarra Valley, in New Zealand and in Tasmania, where she was raised. Susan has learned to coax the character from land and vine. “You have to wait for the flavor,” she says of the famously finicky Pinot Noir grape.

Susan’s winemaking is an exercise in finesse, and she is guiding the wines of MacMurray Ranch to achieve both depth and the finely nuanced range of flavors that expresses the nature of the place where they were born. University studies in both winegrowing and winemaking, have trained Susan to make wines that reflect the old Burgundian sense of “terroir”, the special qualities that weather, land, and a winemaker’s hand give individual wines their distinction.

With more than fifteen harvests behind her, Susan looks forward to forty more. “Winemaking is both science and art. You have to know what you are doing, which is the science, and you have to know when to stay out of the way; that’s the art. The grapes make the wine, and the winemaker should help that along, nurture the process and watch for problems. By taking care along the way, the winemaker makes a difference in the end, a difference that can take a wine from good to great.”

HISTORY...BEAUTY...AND A PASSION FOR PINOT NOIR

The original homestead on MacMurray Ranch was settled over 150 years ago in the Russian River Valley of Sonoma County. Only three families have held ownership of the ranch, and all shared a common vision of the land as they worked to preserve its legacy and beauty.
A taste of fresh green asparagus launched my career in sustainable agriculture. For fifteen years prior to 1991, I studied and taught cooking. Then my husband and I bought ten acres of an old waterfront farm on the Chesapeake Bay named Pot Pie Farm. I promptly planted a garden, and the following spring as I was patrolling the garden plot excited to see what might be coming up on a cool April morning, I spied a slender spear of asparagus pushing through the surface of the dark earth. Breaking it off and biting into it, I experienced the absolute flavor of freshness, no bitterness usually associated with asparagus, but only a green, almost minty freshness. Despite my long professional career in food, experiencing flavors this fresh was an epiphany. There was no going back.

The ‘eureka’ encounter with the asparagus began the arc of my own green career. It began with the creation and operation and eventual failure of my own Farm-to-Restaurant local food delivery business; proceeded to an association and friendship with Chef Nora Pouillon, who asked the question, “Why don’t we have a Greenmarket-type farmers’ market in Washington, DC, and why doesn’t Ann Yonkers run it?” This led to writing a feasibility study in the mid ’90s about how to create a farmers’ market in Washington DC to looking for, and eventually finding, a non-profit organization under whose auspices I could launch the market.

On July 4, 1997, working together with Bernadine Prince and in partnership with American Farmland Trust, I saw my vision become reality. We opened the first FRESHFARM Market in the Dupont Circle neighborhood of Washington, D.C. The producer-only market consisted of fifteen fruit and vegetable farmers. From the first day of its launch, we treated the market as a business. We counted customers and tracked farmers’ sales by charging a 6% fee of gross sales. That summer of 1997 we had 21,000 customers and $265,000 in farmer sales. As of 2005, FRESHFARM Markets operates six farmers’ markets. We now have over 50 farmer producers in our markets representing 6,145 acres of farmland, welcomed over 113,000 market customers and tracked over 2 million dollars in farmer/producer sales. The Dupont Circle market, our flagship market, has been named by the Wall Street Journal and the Financial Times of London as one of the top farmers’ markets in the USA and termed “a nearly perfect farmers’ market” by Growing for Market."

Market Growth and Influence
From 1994 to 2004, there was a 106% growth in farmers’ markets in the United States. Farmers’ markets are the “good news” in agriculture. The story behind the fragrant strawberries, heirloom tomatoes, and ripe peaches is about how farmers’ markets are transforming a small but growing sector of American agriculture and American food. Farmers’ markets are places where innovation is taking place and where small American farmers are earning a living. Identify the most important food trends in the last ten years such as organic production, heirloom fruits and vegetables, and grass fed meat, eggs and dairy, and you will find they sprang from, and were nurtured at, farmers’ markets.

ANN HARVEY YONKERS
Washington D.C. Chapter

A Green Career Veer

“A taste of fresh green asparagus launched my career in sustainable agriculture. For fifteen years prior to 1991, I studied and taught cooking. Then my husband and I bought ten acres of an old waterfront farm on the Chesapeake Bay named Pot Pie Farm. I promptly planted a garden, and the following spring as I was patrolling the garden plot excited to see what might be coming up on a cool April morning, I spied a slender spear of asparagus pushing through the surface of the dark earth. Breaking it off and biting into it, I experienced the absolute flavor of freshness, no bitterness usually associated with asparagus, but only a green, almost minty freshness. Despite my long professional career in food, experiencing flavors this fresh was an epiphany. There was no going back.

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**Seasons with Green Markets**

**THE FARM FORAGER AND CHICAGO FARMER’S MARKETS**

CGCM, a 501(c)(3) private organization in Chicago’s public market system, has formed an unique partnership with the city to jointly fund and supervise a farm forager (Dame Mari Coyne) to help identity and encourage more producers of high quality locally grown foods to take part in the Green City market. Demand is outstripping supply because of the astounding public response to Chicago’s farmers’ market program.

The Farm Forager, a public-private initiative believed to be unique to the Chicago area, is tracking small or midsize farms with sustainable growing practices and multiple crops. These farmers reduce or eliminate chemicals, build up the soil between crops, and maintain ecological diversity.

Green City Market held an innovative Farmers’ Market Workshop in cooperation with the City of Chicago Mayor’s Office of Special Events recently. The goal was to continue support of farmers in the winter by providing them with information to make their farm production more profitable. The agenda was a result of data collected from farm visits in the four-state region by Mari Coyne.

For more information on founding or growing an existing Farmer’s Market or Green City Market, go to www.Chicagogreencitymarket.org and www.farmfreshmarket.org. You will find mission statements, speakers’ lists, calendars, recipes, event news, application forms for soliciting producers and much more. – Editor

**Cooking demonstrations on market days promote the use of fresh fruit and produce and provide recipes for shoppers to use at home. L to R: Dames Sarah Stegner, Rita Gutekanst, and Green City Market founder and president Abby Mandel**

**ABBY MANDEL**

Chicago Chapter

“For me, Chicago’s Green City Market (CGCM) is a satisfying culmination of my professional career that has spanned over 30 years. I have always emphasized the quality of food as being the critical ingredient in cooking, even in my food processor years. As founder and president of CGCM, I have been able to improve access to fresh local foods for all Chicagoans – and hopefully improve the food on their tables, while also preserving our precious farmland.

The Chicago Chapter has been involved in this exciting project since it was translated from a wild dream to a pulsating reality. Linda Calaflore, Rita Gutekanst and Sarah Stegner helped me from day one to get the market off the ground (literally). Many individual members have volunteered their services – and shopped – aside from participating in the annual fundraisers, which have raised the visibility of Les Dames as well as the market. I consider this leadership to be what LDEI is all about: rising as a chapter to meet a necessary food or environmental challenge, even when it isn’t on everyone’s radar screen.

CGCM’s raison d’être, its very reason for existence, is to provide an unique nexus in the Chicago Metropolitan region for all regional and sustainable agricultural initiatives – a bustling marketplace for locally raised, organic/sustainable products in the metropolitan Chicago area; a dedication to preserving regional farmland for future generations; an insistence on environmental education programs for adults and children; and promotion of healthy food, restaurant connections to farmers, collaborations with city government, cultural institutions, Les Dames d’Escoffier and organizations such as Slow Food, Culinary Historians, and Chicagourmet, among others.”

Celebrating Success

What makes the Market so successful? What keeps shoppers coming back every Market day? It is the simple message of high quality fresh food plus the Market program. Cook-and-Shop-with-the-Chef teaches shoppers how to cook according to the season and Sprouts Activity (for ages 3-8) provide food-related, fun-filled educational projects. There are also delicious Market foods to sample, such as organic crepes, panini, pizzas, and salads, all using fresh produce and ingredients from the farmers and producers. “These efforts create a caring community and a special camaraderie in warm, joyful surroundings. It’s always a celebration!”

Partnerships

“Special fundraising events raise the visibility of the Market, such as the popular Les Dames d’Escoffier’s Summer Chef’s Celebration, the Farm-to-Table supper at a local farm, and our Chef’s Supper Auction. These annual events underwrite the CGCM mission: supporting small, family farmers who take care of the land, promoting a healthier society through education and appreciation for local, fresh, sustainably raised produce and delicious regional cuisine.”

CGCM’s mission is in the forefront of other programs and partnerships that are spilling out into the community. The partnership with Lincoln Park Zoo’s Farm-in-the-Zoo creates the Edible Organic Garden, a hands-on agricultural experience for children, from weeding, planting and harvesting to cooking the harvest. This program will be expanded in 2006 with The Notebaert Museum, the Children’s Museum, and possibly some schoolyards. CGCM believes that the future of sustainability is with our children. ☺

Spring Quarterly 2006
The winter board meeting of your Board of Directors took place in one of America’s most historic and beautiful cities – Charleston, South Carolina, home of our newest LDEI chapter. It was difficult to think about business surrounded by more than 300 years of history: a picture-perfect historic district with gardens just beginning to show the earliest spring colors of Japanese magnolia, daffodils, and flowering quince, as well as containers and window boxes filled with colorful blooms. And there were the camellias. Shrubs taller than we, covered with glorious blooms. Dozens of camelia bushes. It was a joy to take in the beauty of Charleston.

But work we did, believe it or not. Your Directors at Large brought forth chapter concerns and successes; each board member presented a report of her activities, as did the Executive Director, Greg Jewell. Be assured, the board unanimously understands the uniqueness of the various chapters’ individual needs. We asked hard questions and shared ideas on every positive and negative chapter topic presented. We are striving to create the support needed to unite our diverse members to celebrate this diversity, and to grow with the times.

We learned of the proposed plans for the Kansas City Conference and the Escoffier dinner and can’t wait for October to arrive. Wouldn’t it be a wonder if every single Dame could attend this historic 20th Anniversary celebration? We discussed Green Tables and explored ideas for simple projects, housekeeping details such as press releases and letterhead, and myriad details pertaining to budgets, the Quarterly, and more. We were dedicated. – at times all talking at once, but to the Dame, we were planning better things for the entire membership. Greg kept us in line, and Pat kept us on time as she moved through a well planned agenda.

But as you have probably guessed, we found some of the cities’ best restaurants in the evenings, and even managed a walking tour lead by Amand Dew Manning (Atlanta) to two other noted restaurants and the Heyward-Washington House, one of the oldest properties in the historic district. Amanda, again a Charleston resident for the past five years, (her career led her away from Charleston to other parts of the nation years ago), operates a highly successful company that specializes in walking tours of the historic areas and best restaurants, and in promoting local products. She and her husband have just published their first issue of Edible Communities Lowcountry in cooperation with recent inductee Dame Kathy Ryan (LA Chapter), founder of the Edible Communities news letters.

As fellow foodies, I know you are curious to hear which of the many tempting restaurants we enjoyed. There were too few days and too many choices, but several board members arrived a day early and dined at Cru Café and Carolina’s, and the full board sampled the best that High Cotton and the Charleston Grill had to offer. Chef Bob Waggoner and general manager Mickey Baker gave us VIP treatment with spectacular service and excellent food for our farewell dinner, and Peg Rahn (LA) celebrated her “39th” birthday (again) in this famous restaurant located in the Charleston Place Hotel, the city’s best. Just so you know we didn’t spend overly much time in restaurants, we never left the conference room on the two meeting days and worked straight through lunch on both days, never missing a bite, a comment, or a calorie. 😊

June Hayes, San Antonio Chapter, 2nd VP, Quarterly Editor
A highlight of the Charleston trip was meeting and dining with many of the members of our newest chapter in Cathy Forrester’s beautiful historic home, The Thomas Rose House at 59 Church Street. In Charleston, as in other cities steeped in Colonial tradition, the address, (as well as the name associated with the house) is important in identifying the house. This beautifully maintained house and many period furnishings convey the essence of southern hospitality in all its former glory.

We enjoyed Lowcountry foods as well as other entrees and sweets prepared by members. Of course, we ate traditional grits and shrimp, a Lowcountry favorite, alongside a succulent Rosemary-scented tenderloin, grilled vegetables and spectacular melt-in-your-mouth cookies made by chapter co-president Susan Slack. (In case you haven’t heard, Susan prepared the desserts for a White House reception for senate wives recently.) We also munched on a local long-standing traditional favorite, Mrs. Hambly’s cheese straws, as one of the tasty pre-dinner nibbles. For those in the know, “no soirée in the fashionable South-of-Broad” neighborhood in the beautiful historic district of the city (where we were) is complete without these cheesy morsels, we learned from Dame Marion Sullivan, Food Editor of Charleston magazine. As a farewell gift, Marion presented each board member with a recent issue of Charleston that included “50 Foodie Faves” - a hot topic with locals, as well as our intrepid gang.

Chapter founder and co-president Nathalie Dupree flew back from New York to welcome our group and to introduce the board to the local members. She also gave us a preview of the first annual Charleston Food & Wine Festival, another of her recent “founding” projects. Nathalie now lives in Charleston after years in the Atlanta area and spends her time producing and working on many television shows, books, and now, the Charleston Festival. She is enthusiastic about the talented women who form the nucleus of our newest chapter and predicts they will go far. It was an honor and a special treat for your board to spend this delightful evening in their company. We look forward to meeting the members who weren’t able to attend.

June Hayes, San Antonio Chapter, 2nd VP, Quarterly Editor
Chicago’s Networking Suppers go back to Nancy Brussat’s presidency (1991-1993) when both she and Abby Mandel, who followed her into office in 1993, got the idea from a high-powered group of professional women to which they both belonged, called the Chicago Network. The first Networking Supper was at the home of Meme Hopmeyer. Nancy remembers that Gary Hopmeyer baked bread and Meme made soup, and the value of small intimate gatherings became a tradition.

As is the way with all good events, there were years when the press of fundraisers and other community events took precedence, but since April 2000, Networking Suppers have been an integral part of the Chicago chapter’s annual calendar of events. That evening, three members opened their homes to seven or eight members each, and members brought dishes and wines to complement the hostess’ menu. The unanimous response was, “Let’s do this every year. It’s what Les Dames d’Escoffier is all about.”

In the spring of 2001 two suppers, then in the same year three more suppers, hosted by three different Dames took place. In spring 2002, despite the rigors of a Twenty-second Anniversary Auction and Gala, the suppers continued. Since then, an annual schedule of two networking suppers a year has been established.

During the 2005-2006 season, there will be a slight change in the concept, acknowledging that time constraints influence member participation. One traditional networking supper was held in two separate geographical locations recently to accommodate the spread of our membership. In spring, three restaurants will be chosen for small networking suppers to accommodate members who do not have time to prepare dishes. And to celebrate the 2006 re-opening of Chicago’s Green City Market in May, three Dames—Abby Mandel, Jill Van Cleeve, and Rita Gutekanst—will host three Green Tables Networking Dinners offering the first vegetables and fruits of the season.

What is important, of course, is the sense that getting together in small groups to discuss work, interests, personal issues, and world concerns is one of the most important things we can do as a group. It is also the best way to get to know each other and appreciate the talents and accomplishments as well as the disappointments and difficulties that we each experience. It’s a great way to share travel plans, books read, and restaurants enjoyed. Intimate networking events are a win-win situation.

Joan Reardon, Chicago Chapter
DEVELOPING MEANINGFUL MEMBERSHIP

This year the Boston Chapter has streamlined our activities in order to address some basic questions: Who Are We? What Are We Doing? Where Are We Going? Based upon a member survey and a professionally facilitated meeting, we are making some needed changes – and further more – we are really excited about tackling our first priority this year – How can we best serve our members and their interests?

As a board, we began the discussion of “Why would anyone want to be a Dame?” Although this was difficult to face, prestige and a desire to “give back to the industry” were simply not good enough reasons. Hard working women in our industry already give “til it hurts,” and further they need a compelling reason to spend their precious little family time with us. It was out of respect that we decided to make it worth their while.

The idea is to keep it simple and do things that only a small group can do together.

We learned from our members:

• Dames desire better settings for professional networking (by far, the most important issue cited)
• Dames desire a better sense of purpose for the chapter
• Dames desire a better sense of belonging
• Dames value professional education in smaller, more intimate settings
• Dames value our Annual Escoffier Dinner
• Dames value philanthropy
• Dames want our chapter to better reflect the international organization
• Dames are very hard working women who must guard time and energy for things they value
• Dames events must be valuable enough to pull them from other important commitments

MEMBERSHIP MEETINGS

This year our main objective is to build value for our members. It is our deep desire for each Les Dames member to feel that our organization meets their personal needs, through friendship & philanthropy, and professional growth, as business contacts are fostered and supported. Membership Meetings are the beginning of the value-add process. Along with better communication, via the now monthly Boston chapter E-Newsletter and our bi-monthly newsletter, “Boston a la Carte” highlighting what our members are doing and giving them a PR opportunity, we hope to re-vitalize the excitement for networking and mutual support.

This year, instead of large scale events which make it difficult to learn from one another or to find out what our members are doing professionally - we are holding eight Membership Meetings and members CHOOSE ONE! (Or if they love them, they can come to all of them – but there is no pressure to show-up to more than one) These meetings have a directed conversation around our current professional involvement – a time of learning about each other – and an opportunity to network – followed by an educational presentation. Members have complete control over what they attend – we only want 6-12 women per Membership Meeting so that connecting is easy. Activities range from supporting a Dame restaurant by simply going there together and ordering off the menu (how hard is that?), to a panel discussion on the State of Catering, or meeting at a bar and having a Mixology Class to design a signature Dame Cocktail, hosting a book launching potluck, etc. The idea is to keep it simple and do things that only a small group can do together. This fall we took Skeet & Trap shooting lessons followed by a self-prepared quail dinner – 100 people can’t do these kinds of activities, and the conversation and friendship building and networking happens naturally in small groups. These meetings are a great time to invite potential new members – we get to know them and they find out about Les Dames as well. Aside from that, it is a members-only time.

WHAT ABOUT FUND RAISING?

We have suspended fundraising events for this year (other than Green Tables) in order to focus on meaningful membership. We found the same member vendors supporting every event, the same people running every dinner or fundraiser, and basically the same people attending and supporting our fundraising efforts. We became tired. It is our hope that by focusing attention on all of our members and really spending the next two years getting to know one another, that support for projects will be broader as women look forward to coming together to serve a common goal.

LET’S DIALOG

Ask me how it is going at the International Conference in Kansas City. Or let’s talk about some ideas for adding value for our members together. I would be happy to share our objectives, and you can share ideas for building collegiality that have worked in your chapter.

Kim McElfresh, Boston Chapter President
kmcelfresh@freechristian.org

MEMBER SERVICES

With this issue we introduce a new department containing common sense suggestions pertaining to health and well being, financial and business tips, and tidbits of information we hope will interest you and help you in some small way. Please send suggestions for future issues to JuneHayes@aol.com.

THAWING A FROZEN MOUSE (No, not the kind that nibbles cheese)

Computer geeks tell us there are at least ten reasons a mouse will freeze in the middle of your most important work, but the following reasons are common causes.

• Recent changes are often the culprit. Have you added a new device or made other changes? If so, you can usually find the cause in the new kid on the block.
• Static electricity can cause start-stall-start-stall madness.

• Try a different USB port if applicable.
• Change the battery on a wireless model before shutting down your program.
• Check your computer’s memory – too little and your computer puts the mouse on hold while it catches up.
• If all else fails, your mouse may be worn to a frazzle – trade it in on a new one.
Atlanta

At the Produce Marketing Expo with Melissa’s Produce

The Atlanta Chapter received the invitation of the year from Melissa’s Produce to attend a beautiful luncheon at the Prime Meridian Restaurant at the Omni Hotels, where we met Melissa and her mother, the founder of Melissa’s Produce. Host Robert Schueeler gave us a demonstration of new items being introduced to the marketplace. We then visited the convention floor courtesy of Melissa’s Produce.

But the pièce de résistance of the party was the coming together of our members in a relaxed and holiday setting. It was an opportunity to meet members’ spouses, significant others, and friends, and a welcome chance to catch up on what each member was doing and thinking of doing in the New Year. In a busy world so often dominated by brief email messages, it was a seize-the-moment opportunity to converse face-to-face, spirit-to-spirit.

Chicago

Some Like it Hot
By Joan Reardon,
Chicago Chapter

Hosted by Wendy Pashman in her inspired Club House in the Lincoln Park neighborhood, the Chicago chapter’s holiday party attracted a record-breaking forty-five members and guests. In keeping with the motion picture themes propelling the chapter’s events this year, “Some Like It Hot” inspired the winter fiesta. Members brought something “hot”—as in spicy or trendy or from a hot climate—to the potluck gathering. The result was an impressive array of foods from chili dips to spicy shrimp and tangy chicken wings as appetizers. Buffet items included sesame asparagus, a meat and vegetable tangine with saffron rice, garbanzo bean, assorted salads, roasted peppers, and fillet of venison with bourbon/pepper sauce. Assorted breads, crackers, and mini-corn muffins accompanied an impressive array of cheeses, including a goat cheese named in honor of Sofia Solomon, our chapter’s highly acclaimed cheese purveyor.

Anyone with a sweet tooth found it easy to break a New Year’s low cal resolution. Luscious pound cake with hot pineapple sauce, Julia Child’s chocolate bomb, assorted cookies, and other delicious sweets tempted one and all. Accompanying all of this wonderful food was Champagne as well as sparkling and still wines from wineries all over the world.

2005, the Washington DC chapters of Les Dames d’Escoffier and Slow Food International hosted the second “Po’ Boy Power!” fundraiser at Acadiana, the Louisiana-style restaurant under the direction of Executive Chef Jeff Tunks. The first “Po’ Boy Power!” fundraiser, hosted by Chef Tunks and twenty of his chef friends was held at Acadiana just after the storm, and raised more than $27,000 for the Louisiana Disaster Recovery Foundation.

The classic New Orleans sandwiches were assembled by top female chefs from the DC area, many of them Les Dames members, and more Dames and Slow Food volunteers staffed the event. All the ingredients were donated, enthusiastic Washingtonians lined up to make a $25 donation per Po’ Boy, and over $7,000 was raised. The leftovers were given to DC Central Kitchen.

The event received great coverage from NPR and a number of local television news stations. Dames Janis McLean and Kate Jansen did so well promoting “Po’Boy Power” the day before the event with Andrea Roane on the CBS morning news, that they were asked to stay and do a bonus segment at the end of the program—and they left with their first donation, $100 from Ms. Roane, to kick off the event.

Among the Louisiana dignitaries who arrived at lunchtime to cheer on the chefs were the Honorable Lindy Boggs, Congressman Charlie Melancon, Congressman Rodney Alexander, former Senator John Breaux, and former Congressman Robert Livingston. Louisiana’s Lieutenant Governor Mitch Landrieu stopped by for lunch with his staff, in town to promote his newly established foundation.

Donations from the event will be used to ease the devastating effects of Hurricane Katrina on Louisiana farmers, harvesters, fishermen, seafood purveyors, and the cultural arts community: Slow Food International’s Terra Madre Program, which will benefit the farmers directly, and The Louisiana Economic Culture Foundation, recently established by Lt. Governor Mitch Landrieu.

The volunteer chefs included Dames Laurie Alleman Weber (The Swiss Bakery), Susan Callohan (Synergy Arts), Patrice Dionot (L’Academie de Cuisine), Lynn Foster (private chef), Ruth Gresser (Pizzeria Paradiso), Carla Hall (Alchemy Caterers), Bridget Meagher (Alexander’s in Charlottesville), Joan Nathan (cookbook author/writer), Nona Nielsen-Parker (Stone Mill Bakery, Cafe & Catering), Caroline Bruder Ross (Rick’s Wine and Gourmet), and Anna Saint John (Catering by Anna Saint John).
The Japanese Home Kitchen

On January 24, Les Dames d’Escoffier hosted a dinner at Dame Nora Pouillon’s Asia Nora restaurant with Elizabeth Andoh. The recipes for the multicourse tasting menu, cooked by chef de cuisine Haidar Karoum, were from Andoh’s new book, Washoku: Recipes from the Japanese Home Kitchen. The term washoku means “harmony of food” and describes a culinary philosophy and style of eating based on the harmony of five flavors, five colors, and five methods of cooking in the traditional Japanese kitchen. Washoku limits salt, sugar, and oil intake while appealing to the five senses. Andoh is the premier American expert on Japanese cooking and culinary history and has lived in Japan for nearly 40 years. She is the owner of A Taste of Culture culinary arts center based in Tokyo and has written three cookbooks and dozens of articles for The New York Times. Nearly 40 Dames and guests gathered at the restaurant to celebrate the publication of her new book.

Joan Hisaoka, president DC Dames; author Elizabeth Andoh, and Phyllis Frucht, DC Chapter 2nd VP for programs.

Dames Dishing at DC Central Kitchen

By Katherine Newell Smith, Washington D.C. Chapter

Thirteen Dames shared varied skills to help DC Central Kitchen’s trainees prepare and pack 4,000 servings of vegetable salad, turkey soup, and black beans and rice. The food is delivered, free of charge, to 100 agencies throughout the metro area and served to the agencies’ clients.

Volunteer coordinator Carolyn Parham gave us our food preparation instructions for the day and introduced us toAVIS Thomas, the young woman our chapter sponsored through a grant to the Kitchen. She proudly announced that she had been offered a job as the senior prep cook at the PGA Tour Grill in Rockville and would start there after graduation.

The DCCK classes are made up of formerly homeless men and women who qualify for the program through a series of interviews, as well as by proving they are substance free for 90 days. They learn basic kitchen crafts and earn a SafeServe certificate. Training and Employment Coordinator Ronald Swanson counsels participants on preparing resumes and discusses interviews and job offers, and after graduation, most are placed in food-service jobs in the area. In operation for seventeen years, the Kitchen has a 95% placement rate and a 74% retention rate after 6 months on the job. Its work has changed countless lives. Dames had a great time getting to know each other better and learning how the kitchen works. Most importantly, we saw how the Kitchen offers hope.

Boston

By Terry Golson, Boston Chapter

The Boston Chapter has had a terrific start to this meeting year. Our first event was at the Burlington Sportsman’s Club, where Dames received trap and skeet shooting lessons. After several exhilarating hours in the cold fall air, we enjoyed a game dinner in the clubhouse cooked by Lisa O’Connor and Terry Golson.

Our Annual Dinner was held on November 6 at the Four Seasons Hotel in Boston. This event is steeped in tradition, and the dinner is always a formal affair in the tradition of Escoffier. This year’s menu began with Butternut Squash Soup with Maple Glazed Apples and Calvados Crème Fraîche and ended with Assiette de Desserts: Miniature Apple Tarte Tatin, Ginger Crème Brûlée, and Autumn Spice Cake. Other courses included Seared Halibut with Corn, Braised Leek and Wild Mushroom Fondue and Roasted Duck Breast with a Poire William Reduction. We inducted two new members, Susan Callender, a Boston caterer, and Madonna Berry, an instructor in the culinary program at Newbury College. At the end of the evening, we learned that the chef, David Blessings, had been a student of Madame’s!

In January we gathered at Michelle LaCount and husband Steve’s brand new Chiara restaurant. We ordered off the menu, and there was much sharing around the tables. The restaurant is sophisticated, yet comfortable, the service wonderful and the food was brilliant. The only Dames business conducted at this meeting was that of cementing friendships and supporting one of our own.

British Columbia

Great Industry Event and Fundraising in BC

By Carole Dulude, British Columbia

On February 3, 2006, Les Dames d’Escoffier were present at the prestigious Vancouver Club for the first annual FORK + GLASS wine and food event, celebrating Vancouver Magazine’s 2006 International Wine Competition. More than 300 wine and food enthusiasts attended this event, pairing the 2006 Vancouver Magazine International Wine Competition’s winning wines with the culinary delights from 10 winning restaurants from the 2005 Vancouver Magazine Restaurant Awards.

While mingling and enjoying the best of food and wine, guests had a chance to peruse a great selection of silent auction items featuring specially selected wines, restaurant dining and culinary baskets gathered or donated by BC Chapter members. Proceeds from the silent auction benefited Les Dames d’ Escoffier BC Chapter Scholarship fund.

Dames Glenys Morgan, Tina Hills and Mary Jane Gagan were on site tending the silent auction table.

CHAPTER NEWS

Spring Quarterly 2006
Three new Dames were inducted on September 22 at an Induction Ceremony which was held in conjunction with the Annual Business Meeting at the Bistro Romano in Philadelphia. They were: Yolanta Roman, owner of Silverstone Bed and Breakfast, Elizabeth Schmitt, Concierge and Event Planner and Kyrsta Scully, Assistant Director of Food and Beverage at the Four Seasons Hotel.

Members and guests enjoyed a beautiful Saturday October day at Winterthur, Country Estate and Museum of Francis Henry DuPont. Dame Jennifer Lindner McGlinn planned a variety of activities including a guided tour of the DuPont family’s Entertainment Gallery, lunch, tour of the Campbell Soup Tureen Collection and an enjoyable tram ride through the estate gardens.

On October 21st, the Chapter joined the ACF Penn Jersey Metropolitan Chefs Association, Inc. for the 2005 Culinary Extravaganza at the prestigious Union League in center city Philadelphia. The event was attended by more than 500 people. Through this turn key opportunity, the Philadelphia Chapter raised $4000 toward their scholarship fund. Dames Nancy Miller and Anita Pignataro co-chaired the event.

The 250th birthday of Anthelme Brillat-Savarin was held at Lacroix at the Rittenhouse Hotel in partnership with the Philadelphia Slow Food organization and Chef Jean Marie Lacroix and his staff. Dame Linda Geren, chaired. Each of the courses was designed from chapters in The Physiology of Tastes, which was published in 1825. The time that Brillat-Savarin spent in Philadelphia provided him with insight on American ingredients and food of the colonies. In turn, he introduced Americans to French food such as fondue and frozen ices. He is remembered for the quote “Tell me what you eat and I will tell you what you are.”

A Gingerbread Decorating Event raised $2,800 for the Southeastern Easter Seals Chapter through the efforts of the Philadelphia Pastry Society, the Chapter, and the Joseph Ambler Inn. Volunteers and students from the Restaurant School at Walnut Hill College, Philadelphia, made 100 gingerbread houses which were stored, then sold, at the fundraiser. Pastry chefs and Dames helped children decorate their own houses. The event was Chaired by Nancy Miller, who is also the President of the Philadelphia Pastry Society, and Meg Votta, Executive Chef at Joseph Ambler Inn.

The Holiday Pot Luck was held at Silverstone Bed and Breakfast on January 5th hosted by Dames Yolanta Roman and Elizabeth Schmitt. Thirty members, guests and prospective members enjoyed an evening of great food and beverages and socializing in a charming home.

The San Antonio chapter’s annual Victorian Valentine Tea is a delicious way to raise funds for the Lenny Angel Scholarship Fund. Hosted and organized by Donna Vaughan, manager of the historic Guenther House, mothers and daughters, friends, and Valentine couples enjoyed an abundant tea fit for the queen whose name inspires the era.

The first seating sold out quickly, and a second seating resulted. The site and resident staff and the delicious black cherry strudel (in homage to George), Valentine brownies, heart-shaped sugar cookies, and scones (with all the accoutrements), were handwritten by the Guenther House, dozens of five types of traditional tea sandwiches were donated by members, and the flowers and Victorian-style aprons worn by Dame servers were donated by June Hayes & Associates, Inc. Guenther House gift shop vendors graciously donat-

ed Tea Time books and white porcelain cream pitchers for each person attending, and manager Nancy Cato directed guests to various activities on the building’s three floors.

The Terrace Room was resplendent in springtime shades of green with elaborate white cutwork over cloths and the romantic pink and white floral arrangements. Various styles and designs of cups and saucers and tea pots added color to the tables and complemented the lovely food presentation.

Dame Tracey Maurer donated photography services so that all attendees could have a souvenir photograph taken in the beautiful museum parlor, usually off limits to guests. To form an eye-catching photo setting, the antique furniture was complemented with a Victorian silver tea tableau, from June Hayes’ personal collection.

Susan Mata, owner of Petticoat Tails tea shop, created a special tea blend for the afternoon composed of rose petal, vanilla and citrus teas – exact proportions and other ingredients used shall forever remain her special secret. Guests were enthralled and eager to buy the blend. In addition to supplying much of the tableware and the day’s unique tea, Susan spoke on tea traditions. Pat Mozersky thanked the guests for supporting our scholarship activities. All money raised will go directly into the fund as a result of the generous support from the Guenther House, Petticoat Tails and San Antonio Dames.

PERSONAL WELL BEING
Tips for Accurate Blood Pressure Monitoring

• Relax 5-10 minutes before taking the reading. Delete stressful thoughts.
• Allow time for your body to adjust from extreme heat or cold outdoors to the temperature of the room
• Remove tight fitting clothing and jewelry
• Use your left arm unless your health professional directs otherwise
• Sit instead of standing
• Do not talk during the reading. Sit still. Breathe.

Source: Ask the Doctor publications

Seize a world of culinary possibilities with a TASTE OF THE FLORIDA TROPICS!

The Tropical Fruit Growers of South Florida, Inc. are proud sponsors of the 2005 LDEI National Conference.

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Shrimp and lychee curry, prepared by Chef Allan Sasser
Nancy Baggett, (Washington DC Chapter), Nancy Baggett’s latest work, The All-American Dessert Book recently made The New York Times’ “Notable Cookbooks of 2005” list and was called “elegant and inspiring” by Publishers Weekly. It was also a Washington Post top cookbook pick, described as “perhaps the best buy of the baking books of the season.” Additionally, Newsweek featured The All-American Dessert Book on its Holiday Calendar of Gifts, and the “Good Cook” Book Club has chosen the book as a 2006 Main Selection.

Last November, Nancy completed an 18-city television satellite media tour and appeared on dozens of television and radio shows to talk about The All-American Dessert Book. Her most recent appearance was an hour-long live interview with award-winning NPR syndicated radio host Diane Rehm.

Nancy Siler (Chicago Chapter) Consumer Affairs and Public Relations Director, Wilton School of Cake Decorating and Confectionary Arts, and Melanie Glasscock are hosts of “On - Bake - Decorate - Celebrate!” a new PBS-TV show that debuted in March. The show has a different theme each week from kids’ birthdays to garden parties. The Wilton School did several TV Food Network segments on Christmas cookies.

Marie LeNotre, Marian Tindall (Houston Chapter), and Deborah Woehler collaborated on the 2005 Champagne and Chocolat Gala, organized by Marie every year to benefit the Culinary Endowment and Scholarship. Their efforts raised more than $100,000, thanks to extraordinary Gala Chairs Deborah and her husband Dr. Thomas Woehler. Marian was an honorary chair.

Marie, also Director, Culinary Institute Alsin & Marie LeNotre, received the 2005 Small Business Award presented by the North Harris Montgomery Community College District. Marie was the guest speaker at a January luncheon, hosted by the International Connections of Houston, a non-profit organization, which fosters support and leadership opportunities for women around the world.

Barbara Pool Fenzl, CCP (Phoenix Chapter), was awarded the Gourmand World Cookbook Award 2005 in the English-USA local category for Seasonal Southwest Cooking (2005, Northland Publishing). She was featured in a story in the January 2006 Food & Life Arizona magazine and was a guest speaker for the Food and Culinary Professionals Dietetic Practice Group annual convention in Scottsdale in February.

Eileen Spitainy (Phoenix Chapter), Co-founder, Fairytale Brownies Company, was recently featured in the Arizona Republic’s business section detailing the construction of a new 37,000 square-foot headquarters for her company. The company baked more than 2 million brownies in 2005, almost a 20 percent increase over the previous year.

Linda Lau Anusasonanan (San Francisco Chapter), has left Sunset Magazine after 34 years to embark on a freelance career as a food writer, recipe developer, recipe editor, demonstrator, and hopefully cookbook author. She looks forward to exploring new adventures.

Maria Speck (Washington DC Chapter), veteran journalist and food writer, was prominently featured as an expert in a Houston Chronicle story, “Dinner with the Kernel: Don’t let Boredom Win Against the Grain,” about cooking with whole grains. Maria, a native of Germany and Greece, also co-authored a 4-page article on baking with whole wheat for the holiday issue of the Vegetarian Times. In addition, Germany’s prominent news and lifestyle publication STERN (one million copies sold) just published her story on Rick Bayless, the Chicago chef and popular PBS television host.

BRITISH COLUMBIA

Nicky Major, owner of Major the Gourmet, won the top award from Special Events Magazine in the category “Best Off-Premise Catered Event 2005” category. The 2006 Gala, an annual event for which she won her 2005 award, took place at the Adam’s Mark Hotel in Dallas on January 18. Nicky was profiled in the February issue of the magazine.

Debra Lykkemark, (BC Chapter), President of Culinary Capers Catering, and her Executive Chef Margaret Chrisholm, were selected as the official caterer and food services provider for Canada’s Pavilion at the Winter Olympic Games in Turin Italy, February 2006.

Caren McSherry has relocated her Gourmet Warehouse to new and larger premises at 1856 East Hastings Street. The new warehouse space is surrounded with ample parking and packed to the rafters with more goodies than any food lover could dream of. It features a demonstration kitchen studio for Caren’s television program on Global TV.

CHICAGO

Nicole Bergere exhibited her current line of Nicole’s Crackers and four new cracker sensations at London’s Hotel Olympia, which attracted 45,836 food service buyers February 10-23. More than 1,000 exhibitors showed their products at the Excel Conference Site near the London docks. She also exhibited at Illinois Trade Commission’s offerings at the Canadian Trade Show in Toronto.

Patty Erd is featured as the spice expert on the PBS-TV show “Real Simple.” Patty’s company, The Spice House, will be participating in The Milwaukee Market, a new, year-round version of Chicago’s Green City Market. In addition to seasonal outside stalls for farmers, an adjoining building houses top purveyors of wonderful foodstuffs.

Camilla Nielsen announces Nielsen-Massey’s newest flavor line, Pure Chocolate Extract. Because of its distinctive and non-sweet taste, it is ideal for savory dishes like classic Central and South American mole sauces as well as a top-note to coffee and various dessert dishes.
**MEMBER MILESTONES: HEADLINERS**

**NEW YORK**
Michele Scicolone is the spokesperson for William-Sonoma’s new “Mastering” cookbook series for which she wrote Mastering Pasta, Noodles and Dumplings. Michele will be teaching and making appearances around the country. Her book 1,000 Italian Recipes was nominated for a 2005 Beard Award. Michele leads culinary tours to Sicily semi-annually in conjunction with Cantalupo Tours.

**PHILADELPHIA**
Joan Zach relocated to Colorado in December, and the Philadelphia Chapter is confident that she will be as great an asset to the Colorado Chapter as she has been for the City of “Sisterly” Love.

Robert Adamo, Margaret Kuo, Meg Votta, and Ellen Yin dueled in the Annual Philly Cook’s Competition for area chefs held January 18th. Roberta, Executive Chef at Penne Restaurant and Wine Bar in West Philadelphia, won the competition for Best Dish of the Year. Her superlative entry was Pan-roasted Tenderloin Agrodolce with Chestnut and Osso Buco-filled Agnolotti. Charlotte Ann Albertson served as one of the judges for the event.

**PHOENIX**
Linda Hopkins was chairman of the 45th Annual Jewel Ball, benefiting the American Cancer Society on January 14th. The event was attended by a sellout crowd of 550 guests and raised over $550,000. Linda is also teaching private cooking classes to Arizona Cardinal and Pro Bowl wide receiver, Larry Fitzgerald.

**SEATTLE**
Braising Rex-Johnson, author of Pike Place Public Market Seafood Cookbook, had a recipe from the book included in The Seattle Times “Top-10 Recipes of 2005.” Rex-Johnson also edited the “Seattle Culinary and City Guide” for the IACP 28th International Conference, and will lead a pre-conference tour of the Pike Place Market for attendees.

**WASHINGTON, D.C.**
Patrice Dionot and her husband Francois are celebrating the 30th anniversary of L’Academie de Cuisine, the premier culinary school in Washington, D.C., that provides professional training for people entering the food industry as well as recreational classes. In 2005, L’Academie de Cuisine was named one of the “Top Ten” cooking schools in the US and Canada.

Kay Shaw Nelson has a new book in the works, The Art of Scottish American Cooking, the third in the series, is already at the publisher (Pelican). She has just returned from a trip to Thailand.

**GERMAN DAMES ON THE HORIZON a few years from now?**

In April, Maria Speck will travel to Hamburg, Germany. While there she will host a meeting for a group of top culinary women with the goal of one day creating an organization affiliated with Les Dames d’Escoffier. Details are still being worked out, but early plans, subject to revision, include assisting the women with organizing a group to see if there is an interest or need for future affiliation with LDEI. Currently, the small group of proposed members are geographically spread across the country and are busy with their careers. It remains to be seen if they can meet regularly and travel several hours to meetings.

LDEI’s policies and procedures state that expansion will be limited to North America. This policy received unanimous support from the board of directors when expansion to Europe or Asia was suggested. Development and strengthening of current chapters is perceived to be of paramount importance at this time and supercedes international expansion. Officially designating a group as an LDEI chapter (with voting rights, use of the logo and other support mechanisms supplied to existing chapters) in Europe, Central America, South America, or the Near or Far East, would necessitate a change in the policy and a vote first by the board, and then by the chapter delegates at a future conference.

Maria, who has been encouraged by LDEI founder Carol Brock and 2004 past president CiCi Williamson, hopes eventually to establish a German chapter, which would be the first in Europe. If you know of German professional women in food, beverage or hospitality careers who meet the qualifications for membership, please contact Maria at mariaspeck@aol.com.

The deadline for your photos and news for the Spring Issue is April 15, 2006. We ask that you not send press releases. Write your submission as you would like to see it appear in print and email to Ciciwmson@aol.com. Send photos to Quarterly Editor June Hayes at JuneHayes@aol.com.
I saw Edna Lewis tonight - she was laid out in a beautiful casket, her white hair against a satin pillow. On the lower half of the casket instead of a garland of flowers, her beloved companion of eight years, Scott Peacock, placed a beautiful assortment of pine branches with cones attached; bird’s nest with remnants of eggs long ago hatched, moss covered earth and twigs, all artfully arranged and so appropos for Edna Lewis because these were the things in nature she so enjoyed. All around the room were bouquets of camellias, her favorite flower.

Edna Lewis died at the age of 89. She was born in Freetown, Virginia, the daughter of sharecroppers. She took her Southern culinary skills to New York where she was chef at Café Nicholson and Gage and Tollner. She authored three books, *In Pursuit of Flavor*, *The Taste of Country Cooking*, and *The Edna Lewis Cookbook*. She also co-authored a book with Scott Peacock, *The Gift of Southern Cooking*; he told guests, “Miss Lewis is now free, and this should be a joyous occasion.”

Edna Lewis came to Atlanta in 1990 at the invitation of the Atlanta Chapter of the American Institute of Wine and Food, and during the course of this visit met Scott Peacock. An instant bond formed between the two, and the rest is history. I happened to be one of the sous-chefs at this event, and had the pleasure of cooking alongside Edna Lewis as she prepared her magnificent pie crusts with berry fillings.

Edna Lewis was named Grande Dame of Les Dames d’Escoffier in 1999 in Atlanta, Georgia. She was truly the doyenne of Southern cooking.

February 16, 2006
Gloria B. Smiley, Treasurer
Les Dames d’Escoffier International

Encourage the formation of new chapters to “change the world of food, wine, and hospitality.” As a public relations specialist and author, she achieved great things professionally. Friends were astounded when she took the overnight train to Chicago, with the assistance of a health aid, to attend the 2005 conference. Carol Brock commented that “she was passionate about Les Dames from its first day to her last.” Myra Clement notes that "one less light twinkles in New York with her passing." Beverly Barbour-Soules said the last time she saw Elayne was at a small birthday celebration. “She drank champagne, dispensed birthday cake, spoke with friends, smiled and told us all how wonderful we are. She was the wonder and the wonderful one.”

Carol Brock, Founder
Les Dames d’Escoffier International

“I’ve learned that when you decide something with an open heart, you usually make the right decision.”

Amber Cooper Robinson
Dallas Chapter

On December 11, 2005, Amber Ann Cooper Robinson, a charter member of Les Dames d’Escoffier Dallas Chapter, passed away. Raised in Oklahoma, she attended Stephens College in Missouri and Oklahoma State University. Amber and her daughter founded *Cooking with Amber*, a cooking school, retail boutique and catering business in Dallas, TX. In 1986, she shifted her focus to manufacturing and marketing *Cooking with Amber’s Roasted Seasoned Pecans*, which were sold worldwide. Amber was happiest when entertaining friends and family. A $500 scholarship from the Dallas Chapter will be given to a full-time female student majoring in the hospitality field from Texas or one of the contiguous states, who has maintained a 3.5 GPA in major and 3.0 overall.

All quotes are from the gifted poet Maya Angelou and could pertain to each of these Dames who will be missed by those of us left behind. Excerpts taken from an email sent by Cate Simpson (BC Chapter). – jwh
NOTES FROM AFAR

A scrapbook of especially interesting tidbits from members’ experiences as they travel to various parts of the globe or receive letters from afar that relate to LDEI. Dario dell’Antonia, Musee de l’art Culinaire, wrote of the Foundation’s enthusiasm regarding August Escoffier’s 160th anniversary plans. Nancie McDermott volunteered to help rebuild, literally, structures in New Orleans, and Kate MacMurray survived her own flood. We already know you will chuckle over a “small world” letter from Renie Steves, scheduled for the summer issue, written after a trip to Egypt. Letters will appear as space permits, and photos are encouraged. —jwh

RISING OUT OF THE FLOOD WATERS
With Courage and Tenacity

Dear Cici*,

I’m so glad the Les Dames gathering went well — now it feels like we are really getting on the road, so to speak. (Editors’ note: The recent LDEI board meeting in Charleston at the home of Cathy Forrester.)

I got home last night from my New Orleans trip, which was — Magnificent. Extraordinary. Heartbreaking. Inspiring. Amazing. The French quarter, and in fact all of the city which I remember from IACP in 1993 or so, is beautiful, peaceful, back to work and play on a basic level. Not full swing by any means, but up and walking as opposed to up and running. There are reduced hours, limited services in various forms, but it was a joy and a pleasure to be there, to walk around, to get beignets and cafe au lait at Cafe du Monde, and eat duck and andouille gumbo at Mulate’s and King Cake at La Spiga, a small wonderful bakery that just reopened on Saturday.

Most of all it was a joy to lend a hand to two incredible women, both over 80 years of age (!!!), who are going about the overwhelming business of getting back to their stoves in two restaurants. One is a neighborhood home-style institution (Willie Mae Seaton of Willie Mae’s Scotch House), and the other is a landmark historic restaurant in business for 60 years, where Lena Home, Ray Charles, Thurgood Marshall, Sarah Vaughn, Dr. King, every legend and leader of civil rights and many of the world’s stage of all colors, sat down to dine on Creole haute cuisine with Leah Chase of Dooky Chase.

The devastation of the catastrophically flooded communities is beyond comprehension; the courage and tenacity and hope of the many, many people going on with life and rebuilding is also beyond words. I can’t wait to go back.

SO, where were we? I have not yet heard from the accommodations person, but I’m sure I will soon. And I’m all set for my volunteer duties, and so looking forward to that day.

Nancie

Nancie McDermott (Charleston Chapter)
*Written to CiCi Williamson, Washington DC Chapter

NOTES FROM AFAR

THIS ISSUE’S FRENCH CONNECTIONS
Letter from Dario dell’Antonia, Escoffier Museum, to Marie LeNotre, Chair of the 160th Escoffier Gala at the Kansas City Conference in October.

Chère Marie,

Passing at the museum I found your email of 1/17th. I wish to thank you for sending the information concerning the different events and celebrations that are scheduled and organized by the Dames for the 160th anniversary of A. Escoffier’s birth. There is only one thing that I can say, congratulations. What a great programme!

I would like to add on my name and every member of the Escoffier’s foundation how grateful we are that some of the funds may come to the museum at Villeneuve-Loubet. Between you and me I am still thinking in which way I could attend your gala in Kansas-City to show my deepest appreciation for what you are doing to honour the memory of A. Escoffier. In any case I shall prepare a nice power point presentation of the museum that has been completely restored, and I will send copies of it to every chapter in the USA.

Congratulations also for planning different dinners on the evening of October 28th. All the events shall be printed on the general list of what will happen during the year of the 160th anniversary.

Once again, thanks for the fantastic work!

Dario dell’Antonia
Musee de l’art Culinaire
The Fondation Auguste Escoffier
SUBMISSION GUIDELINES

Please submit your ideas for future articles or profiles to junehayes@aol.com. The Editorial Board is in the process of planning the next several issues, and we welcome suggestions from all Dames who are interested in planning, writing, photographing or serving on committees to explore long-range strategies and ideas.

REQUIREMENTS FOR ALL PHOTOGRAPHS

Mail or email all photos to the Editor: June Hayes, 2703 Stone Edge, San Antonio, Texas 78232 or junehayes@aol.com.

- Digital photographs must be scanned at a minimum of 300 dpi and be good quality to be considered. People must be identified. Include photographer credits if needed.
- Glossy photos should be identified on the back and include photographer credits if needed. Please do not use marker or gel pen.

FORMAT FOR MEMBER MILESTONES & CHAPTER NEWS

Please place the correct information at the beginning of each submission.

MEMBER MILESTONES
Dame's Name (xx Chapter)
25-50 words as you would like to see it appear in print. Interesting or important business-related activities or honors. Submissions with photos will receive prominent positions. Press releases are not accepted.

E-mail to CiCi Williamson at ciciwson@aol.com by April 15, 2006. Entries received after this date will not appear. The editorial board will place your entry in Headliners if warranted.

CHAPTER NEWS
Chapter and Title of Event (By your name, officer or title if any)
50-100 words per event as you would like to see it in print. We regret we do not have space for menus. List the photos at the end of the description. Include IDs and credits. Submissions not conforming to this format may not be printed due to deadlines and volunteer’s lack of time.

E-mail to Karen Levin, kale23@aol.com by April 15, 2006.

E-NEWSLETTER GUIDELINES

A bi-monthly publication to keep you informed about events in other chapters and to encourage networking. The “Traveling Dames” section lists professional conferences or events where you may find other Dames for networking. Do not send press releases. Include an email contact, date, time, cost for chapter events. Lack of space prevents member milestones, product news, listing of cooking classes or tours. You will receive a reminder “call for e-news” email. Respond to terry@trilobyte.com.

MEMBER SERVICES

IN THE SUMMER ISSUE
What to do with Your Big Idea: Tips from “legal eagles” on safeguards and precautions you need to understand before forging partnerships or sharing your dreams or brilliant ideas.
THE SUMMER 2006 QUARTERLY WILL FEATURE:

Arts of the Table, the DC Chapter’s Silver Jubilee, Marion Nestle, Ann Wilder, Kay Nelson, and past LDEI presidents Nancy Kirby Harris and Nancy Brussat-Barocci.

For more information on the Arts of the Table feature contact the Editor at JuneHayes@aol.com.

We’re Goin’ to Kansas City...Kansas City Here We Come! October 19-22

The “crazy little women” (your Kansas City Dames) are planning a conference full of surprises. The day trip, Tabletop ‘Til You Drop, will offer an insider’s view of how nationally acclaimed entrepreneur Mary Carol Garrity started an interiors business in a small Kansas town offering tabletop style at affordable prices (for a preview, check out www.nellhills.com). A few of Escoffier’s “shady ladies” – including a rather peachy Nellie Melba – will mingle with us at the gala celebrating LDEI’s 20th anniversary and Escoffier’s 160th birthday. There’s also a behind-the-scenes tour of an intimate artisan bakery that’s a shrine to bread, and a visit to Kansas City’s beloved Blue Bird Bistro where we will see Green Tables concepts in action. Don’t miss this event!