

Les Dames d'Escoffier International *Quarterly*

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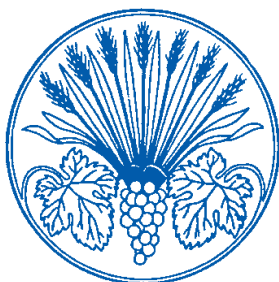
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Spring 2004



President's Message

We have been learning about your wants and needs from LDEI. The process began at a 2002 board meeting where a half day was spent focusing on organizational goals for the future. A Strategic Planning Task Force was formed comprised of members from many chapters with **LYNN FREDERICKS** as chair. They spent the next year doing a SWOT analysis of other culinary organizations. Lynn presented their analysis to the Board at a Strategic Planning Day last summer. I found the reasons why most of us retain our membership to be most interesting: professional networking, honor, giving back to the industry, and women only membership.

At that meeting, we developed a new LDEI Mission and Vision (see page 18), which was debuted at the 2003 Conference. In your Conference critiques, many of you said that we did not spend enough time on the Strategic Plan and on LDEI business in general. Thus, the Board decided to make a change in the Chicago Conference agenda. There will be one day devoted to educational topics and personal development seminars. The next day will focus on Les Dames. We have changed the President's Retreat into an expanded chap-

ter retreat where we will cover topics of interest to the national organization and chapters as well. We have arranged for Margery Miller, a professional facilitator, to run the session. Last year, she did an LDEI teleforum and a retreat for the San Antonio Chapter. We want to give you time to get to know and interact with each other. In the afternoon, we will have our annual meeting.

In January, the Board met in Miami, as it will be the site of our 2005 Les Dames annual conference. Thanks to the efforts of the Miami Dames, we stayed in the lovely older Beach House Hotel, which turned out to be a real find. It was small, with great charm, and the one meeting room opened on to a patio. The usually perfect Miami weather didn't cooperate, but we wouldn't have had time to enjoy the beach and sun anyway.

We did manage to have some wonderful dinners where we had the opportunity to get to know each other and some of the Miami Dames. We concluded on Saturday evening with a dinner at the home of **LUCILA JIMENEZ**. It was to be a dinner around the pool, but the many inches of rain changed the plans. Mi-

ami Dames and their significant others brought fabulous foods and wines to accompany a whole roast pig. Still life centerpieces featured the most magnificent tropical fruits. It was a truly delightful evening and we all left with a learning experience as well. If our visit was any indication of Miami hospitality, you will have a real treat in store for you in 2005.

I'm getting ahead of myself. You must first mark your calendars for October 14-17 for our 2004 LDEI Conference in Chicago. The Chicago Planning Committee is putting an exciting program together with some spectacular events. The meeting will be held at the Millennium Knickerbocker Hotel, right in the middle of the magnificent mile on Michigan Avenue. It's one of the best locations in Chicago for meeting, dining and shopping.

Chicago is a perfect location for our annual conference and we hope to have a record turnout. Hope to see you there! **lj**

—Gretchen Mathers

On the Cover: Grande Dame Caroline Rose Hunt (see page 3).

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Dames in the Hotel Business

The memory a traveler takes away from her stay at a favorite hotel or inn is a reflection of the expertise of key personnel. An attentive owner or general manager, excellent service, delicious food and beverages, staff to arrange special occasions, and a fine reputation all contribute to its image. Dames with careers in the hotel business exemplify the range of skills necessary to assure an establishment's success.



Grande Dame Caroline Rose Hunt

Honorary Chairman, Rosewood Hotels & Resorts

President, Lady Primrose's Shopping English Countryside at The Crescent

The Thatched Cottage Pantry Tea Room

Dallas Chapter

Caroline Rose Hunt could be called the Grande Dame of Hotels for the many awards her Rosewood Hotels & Resorts have received. Rosewood's first hotel, The Mansion on Turtle Creek, was first in Texas to receive Mobil's Five Star Award, consistently maintaining this ranking. Recently *Departures* recognized it as the number one hotel in the United States and Canada and *Travel & Leisure* as number one for service.

Larry Hagman, star of DALLAS, related that he was having dinner in The Mansion when a "little ole Lady" on a walker approached, hit him with her purse, said, "I just hate you, you mean son of a gun" and then gave him a big kiss.

Caroline's Lady Primrose's Tea Room was featured in Bruce Richardson's The Great Tea Rooms of America and winner of Best Service in *The Tea Quarterly*. When actor, Edmund Burke, took tea at Lady Primrose's, he said, "This is the way Britain is supposed to look but just doesn't." As Caroline brought her teacup, minus the saucer, up for a photo, Burke reprimanded her, "You never hold a teacup without the saucer."

Caroline was a featured author in the Texas Book Festival for her novel, *Primrose Past*, and has authored two cookbooks, *A Family Cooks* and *The Compleat Pumpkin Eater*.

Awards include *Conde Nast Traveler* Hall of Fame; Most Powerful Women in the Travel Industry *Travel Agent Magazine*; Fifty Most Powerful Women in the U.S.A. *Ladies Home Journal*, AIWF award; First Place, March of Dimes Gourmet Gala; Houston and Grande Dame Dallas Chapter. ♣

— Dolores Snyder



Sabine Glissmann

Director of Food and Beverage

Halekulani Hotel

Hawaii Chapter

Honolulu, Hawaii is a long way from home for Sabine Glissmann, a native of Bavaria, Germany, and director of food and beverage at the Halekulani Hotel.

Sabine began her hotel career at Partenkirchener Hof, a private resort hotel in the Bavarian Alps, where she apprenticed for three years, learning all facets of hotel, food and beverage operations.

She worked for ten years in her native country before coming to the U.S. in 1992 to study hotel administration at Cornell University, New York. She was the director of food and beverage at the Essex House in New York City for five years then moved to the Four Seasons at Palm Beach, Florida. She returned to Germany for a year at the Hyatt Park Hotel, Hamburg. But she wanted to return to the U.S. and found an opening in Honolulu.

At the 455-room Halekulani Hotel, one of the most prestigious hotels in Hawaii, Sabine oversees all the food and beverage functions in two restaurants, Orchids and La Mer, room service and banquets. "My main focus is the guest's whole experience," said Sabine. "It starts when they drive into the *porte cochere* and it

ends when they retrieve their car. It's the light bulbs, it's the linens, it's the people who have to deliver to the guests. It goes beyond the food."

This pervasive attitude is what earns the Halekulani Hotel awards from Conde Nast, AAA, *Food & Wine*, *Travel + Leisure* and many more publications. "My main reason for coming here was the reputation of the hotel, its spirit and history," says Sabine. "I enjoy working for hotels that have a tradition with room to grow."

Sabine is comfortable in her new home, taking advantage of the sunny beaches as often as she can. "I like the diversity of Hawaii," says Sabine. "I love the fact that so many people live together. Foodwise, I've been exposed to a lot of Asian influences but it's so different if you live it here." ♣

— Joan Namkoong

Barbara Gorham
An Accidental Innkeeper

Owner, The Margarita European Inn
Chicago Chapter

In 1986, Barbara and Tim Gorham were scouting the Evanston area intent on buying income property when they saw The Margarita Club on a residential street only a few blocks away from the Evanston's business district and Northwestern University. Perhaps it was the Club's unusual history, or the architectural significance of the five-story building, or the challenge of salvaging a piece of Evanston's historic past—whatever the reason, they purchased The Margarita Club on December 18, and left for a week in Europe.

Three months later, Barbara summoned all of her past training in design, learned at Michigan State, years of experience as an interior decorator and member of the staff at Marshall Fields' Antique Showroom. She transformed what was originally a Catholic residential club for young business women into her vision of The Margarita: A European Inn. It was a serendipitous journey.

Today, the Inn boasts a renovated Grand Parlor with floor to ceiling glass doors, crystalline chandeliers and a large wood burning fireplace. The furnishings, many of them dating back to the original Club, have been refinished, antiques added, and the parlor is now the scene for wedding receptions, business meetings, and social gatherings. The original dormitory rooms have been replaced by 50 individually decorated two-room suites, mini suites, and private rooms. Trunk storage rooms are now meeting rooms and the communal dining room houses an award-winning restaurant.

Between the purchase of the Club from the Catholic Church in 1973 and the Gorham's ownership in 1987, the Club acquired a boarding house reputation. The building had been sadly neglected and a series of enterprising restaurateurs tried unsuccessfully to attract diners. Barbara and Ted immediately went to work to convert the place into a quaint, warm bed and breakfast inn and to attract a clientele that would patronize a white tablecloth dining facility. At first they leased the restaurant, and then bought it, during which time Tim worked closely with an enterprising manager. Now, the Gorhams own the building and hotel, but have sold the restaurant to executive chef, Jeff Muldrow, who has turned Va Pensiero into one of Evanston's top fine dining establishments.

When she is not overseeing the décor of the inn, taking reservations from celebrities who have sons and daughters attending Northwestern University, and supervising the many events that take place at the Inn, Barbara is spreading the word about what the inn has to offer today's business executives. She is also a spokesperson for what the inn offers to those seeking the vintage charm of uniquely decorated rooms, and welcoming public rooms for parties, gatherings, and weddings.

Seventeen years ago, when she began changing the décor of the former Margarita Club, did she think that taking junk and putting it all together would yield such astonishing results? "Not really," Barbara says, "But we feel the building is architecturally significant. People learn something while they're here. The inn is a part of Evanston, and we want to make it a highlight." Although it's not a "cash cow," it has been a challenge and a source of creativity. It is also one of the Chicago Dames' favorite gathering places. **lp**

— Joan Reardon



Deanne French
Area Director of Public Relations

The Ritz-Carlton, Huntington Hotel & Spa
and The Ritz-Carlton, Laguna Niguel
Los Angeles Chapter

Having spent ten years in Orlando, Deanne French moved to Southern California in 1992 and began her career in the hotel/hospitality industry. Currently, she is the area director of public relations for The Ritz-Carlton, Huntington Hotel & Spa and The Ritz-Carlton, Laguna Niguel.

"I've always thought about going to culinary school and becoming a chef. But when a holiday rolls around and the chefs are in the kitchen and I'm at home, I know why I haven't," she said. "So handling the public relations for a hotel, which includes all of the restaurants and culinary endeavors, I have the opportunity to work closely with the chefs – something I really enjoy."

As director of public relations, Deanne is responsible for promoting both hotels as the perfect destination for group, business and leisure travel in southern California, as well as all of the chefs, restaurants and culinary events to local, regional and national media. **lp**



From left: Sylvia Reinthal, a journalist/photographer, Erika and Jurgen Gothe, chef, cook book author, and wine expert at an Austrian Wine Dinner at The Hof on February 14th.

Erika Durlacher

Owner

Durlacher Hof Alpine Country Inn, Whistler, BC
British Columbia Chapter

In an enchanting mountain hideaway at Whistler Resort in beautiful British Columbia you will find Durlacher Hof, a spotless jewel of a place, run by Erika Durlacher and her husband Peter.

Erika, a member of the BC Chapter for four years, found her pathway to “legendary innkeeper” was circuitous.

She worked for Canada Safeway for 28 years, leaving in 1988 when she and Peter spotted a Whistler property that made their dream of starting a European-style guesthouse seem possible. Erika ran the place single-handedly for the first few years as she set out to establish the best B & B in British Columbia.

The Inn has eight immaculate rooms, among the most welcoming anywhere. When you walk through the heavy Douglas fir door, the inn is filled with the wonderful smells of European baking, and once you put on a pair of Austrian hand knit Hut slippers ...you’ve arrived!

Smart guests begin their visit in mid-afternoon, in time for coffee and cakes. On week-ends a warm buttermilk prune cake or a perfect apple strudel will quickly appear from Erika’s repertoire of family Austrian recipes. The inn is famous for its legendary country

breakfast buffet of fresh baked breads, sweet and savory entrees, fresh fruit, homemade granola and steaming mugs of coffee and tea.

In March 2003, **DIANE CLEMENT** and Erika combined their talents to create a fabulous dinner to kick-start the Olympic rhythm for 2010. Sharing their talents with 40 guests, they proved to be great ambassadors for Les Dames d’Escoffier and the Olympic Bid team.

Erika has received many honors and recognition awards. The most recent was inclusion of three of the Hof’s favorite recipes in *Northwest Best Places Cook Book, Volume II*. The inn was featured in a segment on the Food Network last December and Best of Foods Network in March 2002. Best Places to Kiss did a 15-minute video on Durlacher Hof and Fairmont Chateau Whistler ... we won an award of 3 Kisses!

Erika and Peter are happy to invite you to visit them in any of the four seasons. You will not be disappointed. ♪

Claudia Wible

Director of Catering Event Management

San Diego Marriott Hotel and Marina
San Diego Chapter

Marriott International’s “Spirit to Serve” is exemplified in Claudia Wible. She has been with the company for 26 productive and rewarding years, wherein she has worked in seven distinct properties. Currently the Director of Catering Event Management at the distinguished San Diego Marriott Hotel and Marina, she also represents the Western Region in the Marriott National Event Management Council. There is much that keeps her engaged, between hotel responsibilities and the conventions that she has had the privilege to work with. Some of these prestigious conferences are the International Association of Culinary Professionals, Research Chefs, SuperBowl XXXII, SuperBowl XXXVII and the Republican National Convention.

Claudia is a Certified Meeting Planner and is an active member of NACE (National Association of Catering Executives). In the ever changing and developing environment of Catering and Lodging, she has proven herself to be innovative and receptive to the changes. Her leadership has assisted many to move on and develop their careers as well, guided by her mentorship. ♪





Terri Ryan
General Manager

Radisson Barcelo Hotel
Washington, D.C. Chapter

An active Washington, D.C. Dame, Terri Ryan also oversees all aspects of operations at the Radisson Barcelo Hotel, including Gabriel Restaurant. A seasoned professional, Terri brings 20 years of experience to the hospitality industry. Her specialty is hotel and restaurant management.

Before joining the Barcelo in January 2000, Terri was general manager for Loews Annapolis Hotel. Under her leadership, the property regained its AAA fourth diamond and was

awarded Loews Hotels' Star Service Award. Before that, Terri re-engineered the food and beverage division for Loews L'Enfant Plaza Hotel in Washington and was responsible for its multi-million dollar turnaround.

In 1993, she moved to California to become director of food and beverage at the Sonoma Mission Inn and Spa. There she created the "Celebration of Food and Wine" series that paired nationally known chefs with well-known wineries.

Returning to Washington in 1994, Terri resumed her position at Loews L'Enfant Plaza, and received several awards including a "Rammy" (Restaurant Association of Metropolitan Washington) for Food and Beverage Director of the Year.

Before joining the hotel industry, Terri was with the Oliver T. Carr Company, where she helped launch the "new" Occidental Restaurant in 1986. She has also managed several other Washington area restaurants.

A Washington D.C. resident, Terri is committed to promoting the city and the hospitality community. She is a mayoral appointee to the Board of Directors for the Washington Convention and Tourism Corporation. ♣

—Celeste McCall

Paula Biehler
Owner, Biehler & Associates

Public Relations/Marketing for Lajitas Resort
Austin Chapter

"Biehler & Associates is distinguished by the personalized service we provide," says Paula Biehler who began her Austin, Texas boutique public relations firm six years ago. Her client history is concentrated in the restaurant, food, and hospitality industries.

"I'm in the business of building relationships," she reports, adding that as a publicist, her goal is to anticipate, meet and exceed her clients public relations and marketing expectations. Considering the kudos she has received for her work, clients have not been disappointed.

A recent issue of *Golf Magazine* referred to her as the "Austin PR dynamo," another publication called her "PR Maven Paula."

"My experience working with a hotel/resort client, Lajitas Resort a West Texas golf resort, has been extremely rewarding," she says of her work. "For starters, our media goals are realistic and highly targeted which has proven very successful."

"As a publicist, my responsibility ranges from being on the phone, in front of a computer, to schmoozing at a cocktail party. While hotel/resort activities can range from black-tie events to trail rides, I've met my share of moguls, celebrities, and colorful characters ... It's those relationships that provide the greatest rewards of all." ♣

—Jane Mengenhauser

Lou Hammond
Founder and President, Lou Hammond & Associates, Inc.

Public Relations for The Mandarin Oriental Hotel Group
New York Chapter

I was fortunate to work in public relations for Pan American World Airways for over 15 years, a company that set the standard for in-flight dining. The famed Maxims of Paris restaurant provided much of the food and organized service and wines. Excellence was in evidence in the fine china, crystal and linens used to pamper the passengers. The carrier served wonderful international delicacies, even carving roast beef with a large knife (can you imagine that today) during the dinner service.

I founded Lou Hammond & Associates in 1984, and the understanding of fine dining learned at Pan Am has served me well in my career. The Mandarin Oriental Hotel Group was one of our first accounts, and 17 years later, we still represent them. Initially, Mandarin was known as a fine hotel group with Asian properties, but that perception and their reach have expanded dramatically.

We've helped enhance their brand by introducing a new concept — the ability to enjoy creative, current cuisine at a hotel restaurant. Mandarin created personalities for their restaurants with innovative chefs and eclectic, international food pairings. We've launched Miami's Azul, one of the country's most celebrated restaurants; The Michelin-starred Foliage at Hyde Park in London featured in *Town & Country* and *Food & Wine*, and the new Asiate in New York, which was named among the 'Best of 2003' by *USA Today* just a month after opening.

I feel privileged to have worked with many fine hotels over the years. Good food and fine wine make people happy. There's no better role than being in the "happiness business," and working with people of tremendous style. ♣



Moira Fitzpatrick
Founder and President

MF Consultants Inc.
 British Columbia Chapter

Moira Fitzpatrick, a woman of achievement, is a founding member of the Vancouver, BC Chapter of LDEI and a dynamo in the hospitality industry. “The mission and goals of Les Dames dovetails perfectly with my background and interests,” says Moira.

Armed with a Cordon Bleu Certificate earned in London, 25 years in the hospitality industry, an interest in fund raising and charitable work, and an unfaltering work ethic, Moira has contributed significantly to her profession and community.

For the past six years, she and her fellow Dames d’Escoffier have organized a summer BBQ for the clients of Triage, a dedicated emergency shelter serving Vancouver’s Downtown Eastside, a community with more than its share of homeless, mentally challenged and drug and alcohol addicted. Last summer Moira chaired this ever-growing event in which Les Dames dished out more than 800 first-class meals in a feted ambience of live music, fine linens, fresh flowers and balloons.

Moira spent 15 years at Vancouver’s Four Seasons Hotel holding down senior positions in everything from catering to restaurant management. In her capacity as Special Events Manager, she created some of the city’s most successful charity fundraisers. In 1986 Moira followed her passion for food and wine and started conducting gastronomical tours throughout France, Italy and the US. By 1997, M.F. Consultants, Moira’s consulting firm, was specializing in sales & marketing to exclusive hotels and resorts, including the world-renowned Relais & Chateaux group. **LD**

Marilyn Cupples
Catering Manager

Hyatt Regency Crown Center
 Kansas City Chapter

My culinary arts journey began in 1977 in Columbia, Missouri when I applied for the management position at a new gourmet cheese and wine shop. My retail experience opened the door. Little did I know I would fall in love with the world of fine food and wine. Two years later I moved to Kansas City where I opened and managed a second location on the Country Club Plaza.

While the wine and cheese industry was growing, so was catering. In 1979, my first catering job was a post-wedding brunch for 100, an introduction to another aspect of food and wine. For 12 years I worked with some of the best caterers in Kansas City. Finally, in 1995, I opened “Silent Chef Catering Company.” We specialized in groups of 200 or fewer with an emphasis on appetizer receptions—another dream fulfilled. The pace of a 24-7 business taught me many life lessons as I learned more about the food and beverage industry.

In January 2000, tired and ready to grow, I looked for other avenues to pursue. I was offered the position of catering manager for the Hyatt Regency Crown Center. My family and I closed Silent Chef Catering Company and I began my next adventure into the world of hotel and hospitality management.

Now I use my sales and management skills to book events. I have become well acquainted with the social, non-profit and education markets in the city. Some of the special events have included a Dr. Seuss Birthday Party, Hearts of Hollywood Gala, and annual Valentine Chocolate Breakfast.

The position gives me an opportunity to learn more about meeting and event planning every day. The job is diverse and the only constant is change. Last year I earned my Certified Meeting Planner designation. My current goal is to become a Senior Catering Manager with the Hyatt Corporation. **LD**





Co-Chair Annie Boutin King and Terry King enjoy the festivities at the D.C. chapter's Epicurean Food & Wine Auction at the French Embassy.

Annie Boutin King
Senior Catering Manager

Omni Shoreham Hotel
Washington, D.C. Chapter

A refreshing French presence on Washington's hospitality scene is Annie Boutin King. Born in Chantonay in Vendée in western France, Annie offers a foodie's perspective on the location—"the Muscadet and oysters region," she explains.

Hard-working parents and strict Catholic up-bringing helped shape Annie's future. "We had family meals (with wine to educate our palates) and appreciation of the arts, the old and the beautiful," she says. "Food, wine and *les arts de la table* have everything to do with those criteria," she adds.

Annie arrived in California in 1980, planning to remain only one year. She took a job as executive secretary to the vice president of food and beverage at the Biltmore Hotel in Los Angeles. There, Annie was in charge of booking small dinner parties in the hotel's French restaurant, and eventually advanced to catering manager, assistant catering director and finally to the music center as director of catering.

Annie married American-born Terry King and, in 1997, they moved across the country with baby Sophie.

While director of catering at the Crowne Plaza in Washington, D.C., Annie affiliated with the D.C. Chapter, which she found "impressive compared to our small L.A. Chapter." Annie had co-founded the L.A. Dames with Kora Gail, then events planner for Michel Richard and Lisa Trotter Giglio. She is presently Senior Catering Manager at the Omni Shoreham Hotel.

"Do I love what I am doing? You know I adore it," Annie responds. "I enjoy planning Les Dames fund raisers year after year. It seems I never know how to say 'no' to fabulous, magic events – this is my way of contributing. I hope to bring more people to appreciate the pleasures of everyday cooking and fine dining for special occasions." ♣

—Celeste McCall



Gayle Skelton
Director of Weddings

Four Seasons Hotel
Atlanta Chapter

Atlanta's Four Seasons Hotel has won stars and diamonds, lots of them, all industry awards for exceptional guest services. But, the hotel has another jewel, a real one: Gayle Skelton, hotel director of weddings.

"I am the only person who handles the wedding market here," she reports. "I take the initial phone call, sell it, book it, and carry the wedding through to completion. I make recommendations on everything from the menu, to photography, to flowers, to floorplan. I am at the hotel the day of the wedding." On her calendar right now are plans for 40 weddings during 2004. That makes for a very busy year ahead!

Gayle says, "The very best part of my job is making memories for families. I love all my brides and enjoy the ethnic weddings, among them a Persian, and then an Indian one. I love learning about the traditions of different cultures."

Gayle started her career days as a registered nurse specializing in labor and delivery. "So, she reports with some humor, "I am able to

say that I can cater your wedding and deliver your first child."

Her first venture into catering was with a best friend in Dallas. Her business, A Catered Affaire, went on for 14 years during which she was featured in numerous wedding publications, and she participated in a wedding segment on "Good Morning America."

Then, for her, it was on to catering at the Hotel Adolphus, Dallas; to The Ritz Carlton Buckhead in Atlanta; and in 1999 to the Four Seasons.

A member of the board of the National Association of Catering Executives, she is vice president of certification for its nationwide program. "The longer I am in the business, and the older I get, I find myself being asked to mentor aspiring caterers and that is very rewarding. I believe I owe this industry so much that I will give back in any way I can," she says.

Gayle is the secretary of the Atlanta Chapter of Les Dames, and has served as chapter treasurer. ♣

—Jane Mengenhauser



Emily Snyder
Director of Sales

Mandarin Oriental Hotel, NYC
New York Chapter

Emily Snyder came to a career in hotel sales following, in her own words, “a very adventuresome and fun childhood.” Here’s her story:

Traveling world-wide with her parents at an early age Emily learned to appreciate and enjoy the luxury of room and maid service hotel-style. Back home in Irving, Texas, assisting her mother **DOLORES SNYDER**, who ran a cooking school, Emily says “*she* was the maid,” as well as a culinary student of Mom’s.

Following graduation from The American University in Washington, D.C. a search was on for a job that would enable her to travel the world, dine in the finest of restaurants, and enjoy a five-star lifestyle without having to pay for it. She found it in hotel sales.

“I began my career at a small hotel in Washington, The Governor’s House, where I worked for some very stern and disciplined owners,” she says. “There were grueling sales meetings every Monday morning which taught me to focus on my message – to be concise – to be prepared.”

The strict training served her well as she later landed a job at The Warwick in New York (for an amazing salary of \$26,000 she remembers) and then it was on to The Westminster in Paris, and the Royal Windsor in Brussels. The next step was in re-

gional sales for the Mandarin Oriental Group for whom she traveled first class throughout Asia.

Then there were six wonderful years at the St. Regis; later still opening the Ritz-Carlton Central Park. Now she has rejoined the Mandarin Oriental Group in New York as director of sales at what she describes as “a magical new property on Columbus Circle.”

“This business, in this city, is the most vibrant and exciting in the world,” she says.

For all her many successes in the hotel industry, Emily reports that among her favorite memories of an earlier time “is the joy of dining at one-star Michelin restaurants with my mom and best friend on my 30th birthday, and just signing the check to my room. I had made it – or so I thought.”

World events and new horizons took her from that job, and led her to many other fantastic opportunities, experiences, and success in hotel sales. **lp**

—Jane Mengenhauser

Simone Rathlé
Owner

Simone, Ink
Washington, D.C. Chapter

With fifteen years’ experience as a public relations executive in the high-end hospitality industry, Simone Rathlé knows fine hotels. Her Washington D.C.-based boutique consulting firm, *simone ink*, specializes in promoting a select collection of restaurants, small hotels, resorts, and spas from the Adirondack mountains to the hills above San Diego, from New Orleans to the nation’s capital.

Her clients include The Garrett Hotel Group, three of whose four properties are Relais & Châteaux members, including The Point, in Saranac Lake, New York, a resort consistently listed as #1 in the country by the *Zagat Guide to*

Top U.S. Resorts. Her two New Orleans hotel properties, International House and Loft 523, were featured in *Chic Hotel*. She also represents Restaurant August in New Orleans and TenPenh in Washington, both recently listed in *Gourmet* magazine’s “Guide to America’s Best Restaurants.”

Prior to establishing her own firm, Ms. Rathlé directed media relations for some of the world’s most notable hotel corporations. For Orient-Express Hotels, she coordinated all PR for the Windsor Court Hotel, New Orleans and The Lodge at Vail, Colorado. She later became Public Relations Director for Exclusive Hotels by Forte, whose properties include The Hotel Plaza Athenée, The Hotel Westbury, and The Watergate Hotel. A position with The Wentworth Group placed her in charge of PR for The Westbury, New York and The Westbury and The Wentworth Club, London.

In recognition of her expertise in the industry, *Leading Hotels of the World* recently appointed Ms. Rathlé to its Media Advisory Board. **lp**

In Memory

Mary Nell Reck

Houston Chapter

Mary Nell Reck lost her battle with breast cancer on November 14, 2003. Her obituary in *The Houston Chronicle* declared that she “had a major and defining influence on the quality and standard of Houston food.”

“She began her diverse career in 1973 with her prestigious cooking school, La Cuisine. The school received acclaim as one of the best of its kind by *Time* and several other national magazines. She was recognized by *Town and Country* magazine as one of the top ten women chefs in the country.”

A Houston native, Mary Nell studied at prominent cooking schools in Europe and Washington, D.C. She wrote a column for the *Houston Post* for 14 years, led teaching/tasting tours to France, Italy, and Mexico, and spent time in the kitchens of several revered French chefs. “She was a partner and guiding force in Café Moustache, the first French bistro in Houston. Later she opened Mary Nell’s on the Square and both Truffles and Capers restaurants. During the last ten years of her career she was the managing director of the Coronado Club, downtown Houston’s most prestigious private club.”

In addition to Les Dames d’Escoffier Mary Nell was a member of, or held leadership roles in, many of Houston’s wine and food groups. She had been honored with the unique *Chaîne des Rotisseurs Maître d’Honneur* award from the world’s oldest gourmet society, an award shared with only four other chefs in the U.S.

Mary Nell was a community activist and patron of the arts. She was recognized for her lifetime achievements at a gala last May benefiting the Pink Ribbons Project Dancers in Motion against Breast Cancer, and the newly created Mary Nell Reck Culinary Scholarship. The initial \$28,000 raised for the scholarship will be augmented with fundraisers by the Houston LDEI chapter, which will serve as the administrator.

“Her faith was matched by her fiery passion for excellence in everything she undertook and inspiring excellence in all who knew her. Her capacity to make others genuinely feel important was what set her apart, that has made her and her everlasting memory so very special.”

– Excerpted from *The Houston Chronicle*

Hedda Rev-Kury

Boston Chapter



In the days when a fancy dinner in Boston meant either prime rib or baked scrod, Hedda Rev-Kury provided cold cherry soup, Hungarian goulash, veal *gulyas* and caviar at the romantic and luxurious Café Budapest.

But this story begins in a kitchen many years before and ends years later. Hedda, her sister and her mother were prisoners of Auschwitz and were among only 10 of a family of 200 who survived the Holocaust. They survived by cooking in the concentration camp’s kitchen. After their liberation, they returned to Hungary, where Hedda went to medical school and became a doctor. During the Hungarian revolution of 1957, the mother and two daughters again proved their resourcefulness and bravery when they escaped over the border into Austria under a hail of machine gun fire. Eventually, they made their way to Boston.

In Boston, Hedda became a successful clinical pathologist and married a doctor that she had known in medical school in Hungary. In 1961, Hedda’s sister Edith and her mother opened the Café Budapest, which became a beloved Boston institution. In 1988, Edith lay dying of lung disease and asked her sister to carry on with Café Budapest. Hedda continued to practice medicine, but in the late afternoons would go to the restaurant, don her trademark flowing white evening gown and long white gloves (to hide the concentration camp tattoo), and take on the role of a gracious hostess. Hedda presided over countless romantic dinners, marriage proposals, and anniversaries. Café Budapest closed in 2000, after a long and proud run of almost forty years.

Hedda Rev-Kury was a longtime member of Les Dames d’Escoffier. She died in April, 2003.

Marian Tripp

Chicago Chapter

Remembering Marian Tripp

By Joan Reardon

On January 12, 2004, the Chicago chapter lost one of its charter members and the chapter’s 2002 Dame of Distinction. Marian Tripp carved out a career as a nationally recognized and respected marketing expert, providing major companies in the food and beverage industry, and the media that covered them with innovative conferences, meetings, and events.

After graduating from Iowa State she came to Chicago and began her career at Swift. After ten years J. Walter Thompson hired her for a job in PR in New York, where she met her husband. Returning to Chicago, she continued with JWT and had two sons. In 1975, she opened her own food public relations agency that bore her name, and quickly attracted clients like Kraft General Foods, Uncle Ben’s Rice, Pillsbury’s baking contests, and the Food Marketing Institute’s annual convention.

At Marian’s memorial service in the Church of Our Savior on January 16th, Dame Katherine Smith paid tribute by saying, “Her programs were innovative and exciting, so food editors wanted to come...She was always very contemporary in her choice of speakers and topics. She was an absolutely outstanding person with impeccable taste and connections who knew how to put on an exquisite event.”

In an interview Marian spoke about her membership in Les Dames, and her words ring true. “I think Les Dames has had a major impact on Chicago. A woman who is a member of Les Dames is respected. I think that the auction has been both a fundraiser and a fabulous public relations vehicle for Les Dames because they’ve become known for it and for the vast amounts of money they have contributed to scholarships. The auction is a signature event, and the food public knows that Les Dames members really do accomplish major projects.”

She will be missed as a mentor, friend, and valuable member.

Chapter News

ADELAIDE

Dames Welcome Visitor

By Vale Pederson

It's summer here in Adelaide and for us, the time the chapter takes a break from each other. A visit from **JERRY DI VECCHIO** was cause for some of the Dames to gather at a delightful courtyard venue of one of our newest hotels. We celebrated her company over drinks, followed by dinner at a well known "fish-café." **MARGARET KIRKWOOD** our "Grande Dame" came to the gathering with some very old issues of *Sunset* magazine featuring Jerry, resplendent with long golden hair. Some of the members recalled their mothers purchasing these American magazines when they were very much younger. ♪



Adelaide Chapter president Belinda Hanson-Kenny (left) with Grande Dame Jerry DiVecchio

CHICAGO

Ring in the New

By Joan Reardon

By now a tradition, the Chicago chapter's holiday party is held during the first two weeks of the New Year rather than during the hectic weeks preceding the Christmas and Hanukah holidays. This year our celebration was held at the Lake Shore Drive spacious apartment of **MARY ABBOTT HESS**. Forty members and their guests arrived. As usual, every member brought wines and spirits, appetizers and desserts. The resulting buffet table with its magnificent fruit and vegetable centerpiece was resplendent with pulled pork and appropriate sauces, shrimp salad, finger foods, and roasted vegetables.

The dessert table defied Atkins. There was a dazzling array of lemon curd tarts, special cakes, holiday cookies and candies. With good food on the board, wine to cheer the spirit, and the spirit of the holidays still lingering, the evening was memorable.

As one of many events sponsored by Les Dames Chicago, the Holiday Party plays a special role, not in fundraising, not in educational endeavor, not in professional development, but in offering an opportunity for members to have a relaxed time together. And in this hectic world of meetings, professional responsibilities, time crunches, and unavoidable stress, we think partying together is one of the great rewards of membership.

By popular request, **NANCY BRUSSAT-BAROCCI** has offered to share the recipe for the breadsticks she brought to the party.

When Edmund Beberdick was at Convito previously, he served as sous chef at Convito Chestnut, chef at Convito in Wilmette and finally as chef at Convito on Chestnut Street in Chicago for 8 years. Since he returned to resume his role as chef at Convito Italiano in June, 2003, he is resurrecting many of his favorites, once again celebrating regional Italy. He brought this breadstick recipe with him. Thus the name! ♪



Chicago Dames enjoy the feast at the annual holiday party (left to right): Katherine Smith, Madelaine Bullwinkel, Brenda McDowell, and Barbara Glunz-Donovan.

AUSTIN

Austin Celebrates with Anne Willan

By Pamela Nevarez

Renowned chef, culinary instructor, cookbook author, and Grande Dame **ANNE WILLAN** paid a visit to Austin and attended a reception in her honor arranged by our chapter on February 25. The event was held at the lovely home of **DIANE TUCKER**. Ms. Willan recounted her amazing 30-course dining experience at the famed *El Bulli* restaurant in Catalonia, Spain, run by the quirky but brilliant chef, Ferran Adria. Texas Culinary Academy students and staff prepared a fabulous buffet of *panini*, *bresaola* with truffle oil, and beautiful pastries. ♪

"Beberdick's Back" Breadsticks

60 breadsticks
60 slices of bacon
1 1/2 cup brown sugar
1 tsp. dry mustard

Heat oven to 350 F. Lay the breadstick in the bacon slice lengthwise. Wrap the bacon around the breadstick sealing by pressing down slightly. Place on a cookie sheet.

Mix the brown sugar and dry mustard together.

Bake the breadsticks for approximately 10 minutes until the bacon begins to crisp

Remove from the oven and sprinkle the sugar/mustard mixture over each breadstick. Return to the oven for approximately 5 minutes or until the bacon is crisp.

Allow to cool. (They will be very soft when first removed but will crisp and get firm as they cool.)

Chapter News

COLORADO

Colorado Chapter Networks Together

By Teresa Farney



Colorado Dames enjoyed a lavish feast at Il Fornaio restaurant on January 15. Standing from left to right: Teresa J. Farney, Nancy Merrill, CiCi Williamson, Erin Collins, Kit Williams, Chris Adrian, Kris Browning-Blas, Wendy Aiello, Cindy Weindling, Holly Arnold Kinney. Seated from left to right: Beverly Cox, Ellen Sweets, Mary Jo Plutt.

Colorado Dames rang in the new year in style with champagne and a gourmet dinner on the evening of January 4. In spite of frigid temperatures and snow blowing outside, spirits and friendships were warm at **MARYLS WILCOXEN CONNOR**'s Denver home. A festive buffet was set featuring a spiral cut ham and holiday favorite dishes prepared by our members. The hit of the evening was discovering a source for Peppadew peppers that many of us had sampled for the first time at the San Antonio annual conference. We all had such a wonderful time getting to know each other better that we have made it a priority in the coming year to have more networking gatherings.

Our first board meeting of the year was held at Il Fornaio restaurant in Denver. **WENDY AIELLO** arranged for the meeting with her clients Hector Galice, managing partner of the eatery and Chef Craig D'Alessandro. Our special guest was LDEI past president **CiCi WILLIAMSON** who helped us settle some issues during our board meeting.

After the meeting, we opened the room up to welcome guest and potential new members to our chapter. There were 12 women who came to learn more about us and for us to meet them.

Chef D'Alessandro absolutely spoiled us with a fantastic menu of beef carpaccio; a pasta course with three selections; fresh striped sea bass poached in brandy; and, poached pears with vanilla ice cream and caramel sauce. Prospective new member, Sally Cookson of Holly Cross Winery in Canon City donated wine to match each course. While we devoured dessert, CiCi presented a talk titled "The ZIP Codes of Our Foods: A Quick Look at Global Gastronomy." ♪

DALLAS

Dallas Dames Dine in Style

By Dolores Snyder

The Dallas Chapter held its annual dinner meeting at Chez Gerard on January 18. The menu began with *Schramsberg Brut Reserve Napa 1996* and *Lillet Blonde Apertif* with delicious *Amuse Bouche* followed by *Liegeois de Potrion aux Morilles aux Amandes et Fines Herbes* and *Schramsberg Brut Reserve Napa 1996, Coquilles St. Jacques Sautees Mignonnette d'Ail Rotie au Coriandre* and *San Saba Monterrey Chardonnay 2001, Amourettes de Ris de Veau et Ecrevisses Financiere* and *Louis Jadot Pinot Noir 2000, Salade de Haricots Verts et Canard Fume au Confit de Fenouil Allumettes au Fromage de Parmesan* and *Iron Horse Sonoma Green Valley Chardonnay 2000, Bouillabaisse de Mer au Pastis and Guigal Gigondas 1999, Crottin de Chevre Fermier and Goulaine Muscadet 2002, and Tricorne de Fruits Melba* with *Les Clos de Paulilles Banyuls Rimage 2001. Café ou The* were accompanied by *Remy Martin VSOP*. Forty-one members and three scholarship recipients attended this feast. ♪

HAWAII

Honolulu Dames Donate Culinary Books to Hawaii's Community Colleges

By Hayley Matson-Mathes

The Hawaii chapter of Les Dames d'Escoffier honored the late Heather Ho by presenting over \$30,000 worth of new culinary books and educational tapes to the culinary programs at Hawaii's seven community colleges.

The donation represents more than 800 professional books and videotapes ranging from recipe books to technical manuals. Each community college submitted a wish list of culinary titles and Les Dames members recommended favorite culinary references in order to compile the massive book order. All books are personalized with a nameplate inside the front cover honoring Ho and her culinary career.

Heather Ho, former Hawaii resident and pastry chef at Window's on the World, NYC, lost her life in the tragic events at the World Trade Center on September 11, 2001.

Les Dames raised the necessary funds for the project by hosting *Flicks & Food* in July 2003 at the Pacific Club. Les Dames members prepared a gourmet feast accompanied by culinary movies and an innovative auction. The evening event raised over \$40,000. ♪



Left to right: Hayley Matson-Mathes, Holly Hadsell-el Hajji, Joan Namkoong, and Kapiolani Community College (KCC) representative Conrad Nonaka.

Chapter News

HAWAII

Other Hawaii Events

On October 28, the Hawaii Chapter celebrated the Annual Escoffier Dinner at The Pacific Club with 16 members in attendance. Chef Eric Leterc prepared a four-course French dinner with a place set for Escoffier.

The chapter visited Hawaii Coffee Company, the largest roaster and distributor of gourmet coffee in Hawaii on November 18. They participated in a tour of the roasting facility and coffee cupping led by Jim Lenhart, Hawaii Coffee Company, Vice President of Sales and Service.

The cupping involved pouring hot water over coffee grounds, grounds were removed carefully with a spoon and each cup was smelled and slurped. Lenhart provided a detailed background on coffee flavors and tasting. Much like wine tasting, differences in the brew were evident when we put our noses and palates to the test.

Hawaii Coffee Company owns the LION and Royal Kona coffee brand and offers a 100% organic coffee featuring Hawaii grown Kona coffee in their extensive line. The LION brand was established in 1864. ♪



Left to right: back row: Sabine Glissmann, Kauai Philpotts, Holly Hadsell-El Hajji, Joan Namkoong, Chef Eric Leterc, Beverly Gannon, Ivy Nagayama, Abigail Langlas, Shannon Piper, Possie Badham, Hayley Matson-Mathes. Seated: Fern Tamisato, Lori Wong, Noreen Lam, Jean Hull, Olelo pa'a Faith Ogawa celebrate Escoffier's birthday.



Left to right: Donna Jung, Jim Lenhart, Possie Badham, Holly Hadsell-El-Hajji, Joan Namkoong, Fern Tomisato, and Hayley Matson-Mathes learn why "cupping" coffee is important to maintain consistent quality.

ONTARIO

Ontario Culinary Women Congregate

By CiCi Williamson, LDEI Past President

A group of exemplary Ontario culinary women have met twice in Toronto, Canada's largest city, to consider submitting a petition to be the 24th chapter of LDEI. Catalysts to the group's formation are two Dames, **JACKIE EHLERT** (British Columbia) who resides in Toronto half of each month, and **ELEANOR SIGONA** (New York), who is a public relations representative for Taboo Resort - Golf - Conference Centre.

Laura Johnston, owner of Fathom Communications and PR Manager for Taboo, has been crucial to the effort. She contacted most of the culinary women, arranged the meetings, and mailed the invitations on behalf of LDEI. Anne Mortensen, director of public relations for the Four Seasons Hotel Toronto, hosted the inaugural reception on December 10, 2003, at the hotel, which provided the room and elegant complimentary *hors d'oeuvres*. Egon Von Foidl, managing director of the luxurious Taboo Resort in Gravenhurst, Ontario, about an hour outside Toronto, donated the wines for the reception. As LDEI immediate past president, it is my job to facilitate expansion, and I met with the group on December 9-10, 2003.

Approximately 20 outstanding women in the culinary field attended the reception. Jackie projected the new LDEI PowerPoint presentation from her laptop computer. She and Eleanor fielded questions about LDEI. A group of about 15 women met again on January 12 at the home of Sara Waxman, a highly respected food writer and restaurant critic in Toronto.

Sara welcomed everyone to the meeting by reading a quote from Julia Child which appears on the welcome page of www.ldei.org. She noted that the part of the quote that most struck her was that Les Dames had a mission of "elevating the profession." Sara concluded

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MIAMI

Miami Chapter Brings Holiday Cheer

By Carole Kotkin



Left to right: Elizabeth Smith, Patty Elias, Kathy Sinnes, Ariana Kumpis, Lucila Jimenez, and Juanita Plana

Miami Dames celebrated the holidays with a gala party at CHARLEE's Gladstone Center, a residential center for abused girls. The chapter provides cooking classes at the center throughout the year.

PATRICIA WILSON came dressed as a modern Ms. Santa Claus in a beautiful pink satin suit

with silver jewelry and accessories. Tables were spread with bright red tablecloths topped with beautiful poinsettia napkins and Santa and holly centerpieces. **LUCILLA JIMENEZ** brought Christmas china, gleaming silver and crystal, and **ELIZABETH ADAMS** provided a beautiful silver punch bowl filled with sparkling cider, cranberry juice and frozen grapes and raspberries.

The party tables awed the girls who were dressed in their best clothes. Everyone hungrily inhaled appetizers made by **THOA FINK** and **KATHY SINNES**, and then sat down to a dinner of Lucilla's Cuban pork marinated in *mojo*, **JUANITA PLANA's** black beans, champagne chicken with mushrooms, and **ARIANA KUMPIS' jeweled rice**. As we said grace and broke bread together, we knew that this was no ordinary event.

Ariana brought teddy bears for each of the girls, a gingerbread house and another house filled with cookies made by **PATTI ELIAS** and chocolate candies. The girls broke out with Christmas carols after dinner. We were all thankful we were allowed to connect with these young women and bring them some holiday cheer. ♪



Chapter News

ONTARIO

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Instrumental in organizing the reception for Ontario culinary women were (from left): Dame Jackie Ehlert (British Columbia), Anne Mortensen, Director, Public Relations for the Four Seasons Hotel Toronto, Dame Eleanor Sigona (New York), Egon Von Foidl, Managing Director, Taboo Resort - Golf - Conference Centre, and Laura Johnston, Owner, Fathom Communications and PR Manager, Taboo Resort. Photo by CiCi.

by stating that she felt a chapter in Ontario would be a good idea and that she had some ideas about the types of events and fundraisers the chapter could engage in. Sara also stated that she felt an awards program and mentorship were key.

Jackie also attended this meeting and spoke about her experiences as a Dame in the British Columbia chapter. She talked about some of the other chapter fundraisers and also identified some of the steps required for starting a new Ontario Chapter. Ingrid Gangestad, a culinary consultant who has just moved to Canada, reported that in her home state of Minnesota, the Les Dames chapter was perceived as very high profile and prestigious.

Theresa Kowall-Shipp, Producer – The Food Network, stated that she felt a Les Dames chapter was a worthwhile venture and that in her position she comes into contact with many young women who are very talented but need help to move them in the right direction. She felt a Les Dames chapter was an opportunity to make a major contribution to the Ontario culinary field. Everyone then commented that the chapter should be an “Ontario” chapter rather than just “Toronto” to encompass women from the Niagara region, London, Northern Ontario, etc. I hope LDEI will receive a petition in the near future to charter its second Canadian Chapter! ♪

PALM SPRINGS

Palm Springs' Affair with Chocolate

It was a chocolate lover's dream afternoon. Chocolate tastings! A chocolate buffet! Chocolate dessert competition! All this was icing on the cake for a gadget demonstration and silent auction – chaired by **FRANCINE ROBERTSHAW** – that benefited the Palm Springs Chapter's “The Young Chef in the Making” scholarship program. Co-chairs **ZOLA NICHOLS** and **BONNIE WOODS** report that “L’Affaire Chocolat” was attended by 350, and netted \$8,000.

The chapter's fifth annual fundraiser was held at the Miramonte Resort in Indian Wells who, along with Carousel Catering, provided the savory *hors d'oeuvres*. Wine and champagne were included in the \$30 ticket price, and available for \$15 were copies of the chapter's cookbook *Life is Short – Eat Dessert First*. Held on February 7, the event culminated with the announcement of the winning chefs in the competition judged by six food professionals and chaired by **JANET NEWCOMB**. The creations were themed on Valentine's Day and included a “desert” of chocolate cacti and other vegetation, cupids constructed of chocolate, and the “best of show” \$500 prize-winner titled “Butterfly Kisses,” a chocolate box filled with a chocolate hazelnut mousse topped with a chocolate butterfly. It also won the “Most Romantic” category.

Chapter president **SHAN JACOBSEN** reports, “Currently receiving scholarships are Vanessa Alba, a graduate of Indio High School, now enrolled in the culinary program at The Art Institute of California, San Diego. Diana Franza graduated from Cathedral City High School and is enrolled in the culinary program at College of the Desert. On weekends, Diana makes desserts for an area restaurant, and Vanessa's long-term goal is to open her own restaurant.”

The fundraiser generated extensive TV, radio and print publicity. Chapters who may wish to hold this type of fundraiser can find all the “how-to” details on the members Web site at www.ldei.org. ♪

—CiCi Williamson



Palm Springs Chapter president Shan Jacobsen (center) with LDEI past presidents Renie Steves (left) and CiCi Williamson at L’Affaire Chocolat.



Most romantic and best of show prizes in the professional chef's competition at the Palm Springs Chapter's L’Affaire Chocolat went to Samantha Ward, Pastry Chef/Owner, Exquisite Desserts, a New Zealand ex-patriot.

Chapter News

SAN DIEGO

San Diego Dames Salute Auguste Escoffier with a Birthday Toast

By Marie Kelley

San Diego Les Dames d'Escoffier gathered November 1, 2003 to observe and celebrate the birthday of legendary chef Auguste Escoffier. The birthday dinner was held at the Torreyana Grille at the Hilton La Jolla Torrey Pines, where executive chef, **DEBORAH SCHNEIDER** created a spectacular five-course dinner paired with lovely wines. Tables were laced with white orchids and shimmering votives. Dishes included Ragout of Sweetbreads and Seasonal Wild Mushrooms with Madeira Wine in Puff Pastry; Seared Red Mullet Provençal with Shrimp and Potato Garnish; Roasted Duck with Orange Bigarade, Turned Parsnip and Citrus Zest. A blazing birthday cake arrived with great fanfare, song, and a few good stories! The birthday tribute was the first public introduction of our chapter to the San Diego community. The evening was thoroughly enjoyed by members, many local guests and press! ♪



Dames Jennifer Brennan, Janet Burgess, Judi Strada, CiCi Williamson, Carole Bloom (with cake), Karen Ward, Carol Blomstrom, Jeanne Jones, Marie Kelley and Renie Steves.

Pastry chef and cookbook author Carole Bloom created a San Diego Les Dames cake for the potluck.

San Diego Chapter Hosts Past Presidents

Past presidents **RENIE STEVES** and **CiCi WILLIAMSON** paid a visit to our new San Diego Chapter who hosted a sumptuous potluck dinner at **MARIE KELLEY**'s striking home overlooking La Jolla Bay. Dames enjoyed getting to know each other better and familiarizing themselves with the organization and its other chapters. In the "It's a Small World" category, Marie and CiCi discovered that their husbands were classmates at the U.S. Naval Academy.

Each Dame contributed a home-cooked dish to the dinner including wonderful appetizers, salads and pork tenderloins. **CAROLE BLOOM** made a layer cake that she was testing for an upcoming cookbook and decorated the top to read "Les Dames S.D."

The chapter has been busy applying for its 501(c)(3) non-profit status with the help of Jackie Henson, attorney for the Washington, D.C. Chapter. Dames are also reviewing candidates for membership and they plan on increasing the size of their chapter in the upcoming months.

We stayed at president **JUDI STRADA**'s lovely home, also in La Jolla. Judi kindly picked us up at the airport and then dropped us off there to pick up our rental car to drive to Palm Springs for a past president's meeting and to attend the Palm Springs Chapter's fundraiser. ♪

—CiCi Williamson

SAN FRANCISCO

San Francisco Chapter Helps Others

By Jerry Anne Di Vecchio

On December 11, San Francisco Dames met at the home of **JERRY DI VECCHIO** for a potluck gala with an amazing selection of wines and lavish appetizers. Helping to serve was Marlene Molina, a student from the Hospitality and Culinary Program at San Francisco City College where Les Dames are providing professional support and advice.

JANET FLETCHER has initiated a Brown Bag Lunch program at the City College Hospitality and Culinary Department. Dames and guests with specialized knowledge meet on a scheduled basis to share career information and answer student questions.

CATHRINE SNEED, recipient of the MFK Fisher Award in 1996 and head of the Garden Project, produced a fundraiser dinner for 400 at San Francisco's splendid City Hall in honor of the life and work of San Francisco's Sheriff Michael Hennessey. **ELEANOR BERTINO** organized the publicity and donations, and with her assistant Wendy Downing and **FRANCES LOW** was on hand to set up the banquet and oversee procedures. **JERRY DI VECCHIO** coordinated details.

The Garden Project is an internationally recognized job training program for former offenders. Founded in 1992, it offers structure and support to former offenders through on-the-job-training in gardening, counseling, and assistance in continuing education. Former prisoners work in an intensive program to change their lives, while helping others: project participants grow and donate hundreds of pounds of organic vegetables to poor families and seniors in three Bay Area counties. In addition, participants have planted more than 10,000 street trees in San Francisco. Teaching people stewardship of themselves and their communities through food and environmental work in an innovative crime prevention program that works: 75% of Garden Project participants do not return to jail.

The proceeds benefited scholarships at New College of California and are made available to students who have been incarcerated and cannot apply for regular student aids.

Restaurants contributing to the menu or making donations for the silent auction included Hayes Street Grill, Jardinière, Luna Park, Last Supper Club, Mustards, and Downtown Bakery of Healdsburg. Donations for the auction also included magnums of wine from **DOLORES CAKEBREAD**, Cakebread Cellars, **MARY COLHOUN**, Landmark Winery, private cooking classes from **PAMELA KEITH**, cheese and farmers' market gift certificates from **LAURIE CHENEL** and **LYNN BAGLEY**, dinner with **ALICE WATERS** and her staff in the kitchen at Chez Panisse, dinner with renowned artist Ruth Asawa, and artwork by Joe Sam. ♪



Chapter 1

HOME SWEET HOME CHICAGO IS ...

... the home of the 2004 Annual Meeting. And what a meeting it promises to be!

Chicago is ... welcoming Dames to the historic Millennium Knickerbocker Hotel—your home for the October 14-17 meeting. The North Michigan Avenue neighborhood is totally tempting with shopping, spas, tea and more just mere steps away. And at \$159 per night, you'll be able to afford the newly decorated rooms for several nights.

Chicago is ... early morning paradise for the early birds – yoga, lakefront walks, beautiful sunrises over Lake Michigan ... enjoy!

Chicago is ... home to Maxim's (a replica of the one in Paris) where you'll enjoy opening night with a celebration of supper and song, in an art-deco, cabaret setting. *Peel Me a Grape* ... more to come in Chapter 2.

Chicago is ... the site of the M.F.K. Fisher Award Luncheon on Friday, with a retrospective of her life presented by **JOAN REARDON** and special guests... more to come in Chapter 2. Friday evening salutes Chicago's role in food history—the birth of the Tootsie Roll, the home of Wrigley (gum and Field), deep dish pizza and much more ...

And on Saturday, Chicago is ... singing the Blues, so get your blue dress ready baby ... We're bringing back the glamour of the '40's....Chapter 2 brings in-depth coverage.

Chicago is ... a fabulous place for Sunday brunch, and a Dames brunch is the best ... Plan to stop in before you head to the airport or go out to enjoy more of The City before you depart Chicago. you'll see and taste ...

Chicago is ... a place that beckons you to come early, stay late (and vote often!—just kidding **DON'T YOU DARE!**) to enjoy all of its fabulous finds—museums, theatre, tours, shopping, people watching, gallery hopping, restaurants, ethnic neighborhoods... and more! Just check out www.877chicago.com.

Stay tuned for Chapter 2 of Home Sweet Home Chicago Is.... for more exciting details! ♣

– Brenda McDowell



Photo courtesy of the Chicago Office of Tourism



“The Successful Professional” LDEI Pre-Conference Seminar

As a pilot program, LDEI is offering a professional development seminar the day before the LDEI conference in Chicago. “The Successful Professional” is a one-day, dynamic, interactive workshop to be presented by **ANTONIA ALLEGRA**. The intensive day, including a networking lunch, will bring focus to your culinary career, emphasizing how you can strengthen your work while planning for the future. A career and writing coach dedicated to the food and wine industries, Toni has kick-started action for chefs, stylists, writers, caterers, culinary consultants and more. Does your culinary career need a jumpstart? How about just plain getting organized? Can you project what you'll be doing in five years? Based on responses from workshop attendees across the U.S. who have gained useful career insights and moved beyond their dreams, this is a day that can bring you back to your senses about what is REALLY happening in your daily life. In fact, the “Successful Professional” is YOU! ♣

Miami Chapter Hosts LDEI Board

Sure, “CSI Miami” is a TV show. But in Dame-land, CSI translated into “Cooking Scene International” as the Miami Chapter prepared a plethora of Cuban and Spanish dishes for a dinner honoring the LDEI Board of Directors on January 31. The lavish food evening, graciously hosted by chapter president **LUCILA JIMENEZ** in her historic Coral Gables home, included a pit roasted whole pig typical of Cuban celebrations.

Other delicacies included Local Smoked Fish Dip, Spanish Omelette, Cuban Rice, Black Beans & Plantains, Escabeche, Chicken Cazuela, Homestead Heirloom Tomato Salad and Flan with Passion Fruit Sorbet. The dessert finale was a huge cake shaped as the island of Cuba created at one of her bakeries, Sweet Art by Lucila.

On the way to the dinner, the board toured one of **ELIZABETH ADAMS**'s Gardiner's Market specialty food stores, started by her grandfather in 1912. She treated us to a taste of stone crab, in season at the time.

The board met in Miami because it is the site of the 2005 LDEI Annual Conference. Several officers toured the three hotels under consideration for the conference hotel and decided to contract with the Sonesta Hotel & Suites in Coconut Grove that overlooks Biscayne Bay. The board's policy is to meet in the city where the following year's conference will be held, and we met with conference co-chairs **ELIZABETH ADAMS** and **SUSAN WEINSTEIN** as well as visiting with chapter members at the dinner. ♪

—CiCi Williamson



From left: Greg Jewell, CiCi Williamson, Sandra Hu, Gretchen Mathers, Dianne Hogerty, Louisa Hargrave, Elizabeth Adams, Gloria Kohnen, Sally McArthur, Toria Emas and Connie Hay with Miami Chapter president Lucila Jimenez.



Roast pig, a typical Cuban delicacy.



Elizabeth Adams gave the board a tour of one of her Gardiner's Markets, founded in 1912 by her grandfather.



Co-chairs of the 2005 LDEI Annual Conference are (from left) Susan Weinstein and Elizabeth Adams with Miami Chapter president Lucila Jimenez.

Photos by CiCi Williamson

LDEI Has a New Vision and Mission!

Strategic Planning Process Yields Results

By Lynn Fredericks
with Cynthia Glover and CiCi Williamson

“Where are we and where are we going?” was a question the 2002-03 LDEI Board of Directors pondered. Answers to these questions had not been sought for at least a decade. The board acknowledged the need for a strategic plan for the organization and convened a Strategic Planning Task Force comprised of Dames from eight chapters who are notable in their analytic thinking and comprehension of organizational structure and culture.

Chaired by former LDEI third vice president **LYNN FREDERICKS** (New York), the members were **ANTONIA ALLEGRA** (San Francisco); **LIZ BARON** (Dallas); **ROLLIE BLACKWELL** (San Antonio); **LYNN BONO** (Philadelphia); **PATRICE DIONOT** (D.C.); **SUZANNE FLOREK** (Chicago); **CYNTHIA GLOVER** (D.C.); **EUGENIA THEODOSPOULOS** (Phoenix) and **PENELOPE PATE GREENE** and **GLORIA MAROTTI** (both New York). Adjunct Committee Members were LDEI President **CiCi WILLIAMSON** (D.C.) and Kathleen Wood, Corporate Consultant.

Task Force Methodology

The Task Force utilized technology to facilitate “meetings.” Members “met” as a full group and smaller sub-groups via teleconferences and e-mail. The first task was a SWOT (Strengths, Weaknesses, Opportunities and Threats) Analysis of Other Culinary Organizations by:

- Reviewing Web sites of other organizations;
- Comparing characteristics and looking at strengths/weaknesses and opportunities as well as threats to LDEI; and
- Distilling significant opportunities.

The next task was the LDEI member survey — ultimately returned by over 200 members, to determine:

- Determine values of the membership
- Examine any geographic shifts in point of view
- Determine areas of LDEI that are weak
- Determine priorities of membership
- Establish a member profile

Results of the survey were reported in the Autumn 2003 *LDEI Quarterly*, pages 12-13.

From the survey, we learned that *vis a vis* other organizations, LDEI had the most diversity and that many Dames run very small (1-5 employees) businesses and a considerable number run very large (more than 200 employees) businesses.

We also learned what are the most important activities to our members: (1) Professional networking, (2) Chapter scholarship fundraising, (3) the membership directory. Reasons for remaining a member included professional networking, the honor of membership, giving back to industry, that LDEI is for women only, our history and tradition, and leadership opportunities.

Strategic Planning LDEI Board of Directors' Retreat

After a detailed analysis of the data collected, the Strategic Planning Task Force brought recommendations to Denver for a facilitated strategic planning day July 25, 2003. Facilitated by corporate strategist Kathleen Wood, the day focused on the where the organization had been and where it should be going

Tasks identified were to:

1. Update the LDEI Vision and Mission.
2. Review Strategic Planning Task Force recommendations.
3. Decide on new initiatives to research that would reflect the updated mission and vision.

See the box below for the updated vision, mission and guiding principles.

Where We Are Headed

Several new initiatives were identified and will be explored:

- Dames Speaker's Bureau;
- New International award or other recognition program;
- Branded printed materials for LDEI and chapter use; and a
- Chapter-level recognition program

Progress on these initiatives will be reported in the Quarterly with all new programs unveiled at the 2004 LDEI Conference in Chicago - BE THERE! ♣

LDEI New Vision Statement

LDEI is an international organization of women leaders who create a supportive culture in their communities to achieve excellence in the food, beverage and hospitality professions.

LDEI Revised Mission

Leading the way to excellence in the food, beverage and hospitality industries.

Guiding Principles

1. Provide a supportive culture for professional networking among members.
2. Share knowledge among members, up and coming women in the professions and the general public.
3. Provide opportunities for members and industry-wide education and career advancement.
4. Appreciate industry history while advancing the future.
5. Promote the significance of food/beverage in all cultures.
6. Celebrate and promote the professional diversity of our membership.
7. Create and support philanthropic opportunities in our communities.

Past Presidents Meet in Palm Springs

By CiCi Williamson, LDEI Past President

Meeting at their own expense to discuss Board of Directors' concerns, the LDEI Past Presidents Advisory Council (PPAC) gathered in Palm Springs February 6-8, 2004.

Chair **ABBY MANDEL** hosted the meeting at her striking new Southwestern-style home in Rancho Mirage. As the immediate past president, I gave an update on the Board of Directors meeting held the week before in Miami. Then the PPAC considered agenda items sent by the board. The first item regarded a suggestion made at the Seattle Conference to look into changing the name of the organization. After a discussion, the council voted unanimously to recommend LDEI not change its name.

Regarding suggestions for recruitment and member retention, some of the ideas included:

- Chapters should have monthly meetings or programs.
- Showcase members' talents in programs.
- Put members on committees.
- Have child care for members with small children.
- Keep programs low in cost so all can attend.
- Have free potlucks in members' homes.
- Do more networking.

The PPAC then considered ways in which Dames could interact with our Italian affiliate, Le Donne del Vino, and other international affiliates we may develop. **RENIE STEVES** reported her efforts to network with Le Donne. The PPAC suggests that affiliations be handled by the LDEI secretary. It was mentioned that there is a lot of potential with such partnerships.

The PPAC voted to underwrite the cost of a plaque to be placed at the Escoffier House in France bearing the names of LDEI Chapters with room to add additional chapters.

On the issue of reinstating the Chapter Exchange Program, the PPAC suggests that these be the responsibility of the chapters' LDEI liaisons.

There was a lengthy discussion about the LDEI Board of Directors' decision not to present an MFK Fisher Award in 2004. The board reported that there aren't funds budgeted for the award and also that all awards are currently being evaluated by the Strategic Planning Task Force. The PPAC strongly recommends that the BOD reconsider giving an MFK Fisher Award this year with perhaps a smaller monetary award. They worked on tightening the criteria for the award.

Other issues discussed were the location of the LDEI Archives, future PPAC meetings, the upcoming LDEI elections, and recognition of past presidents at the Annual Conference. Past presidents expressed their appreciation to Abby Mandel for generously and elegantly hosting the Friday night dinner, and the Saturday meeting including breakfast and lunch. ♪



Front row, from left: Ann Yonkers, Renie Steves, Nancy Brussat-Barocci, and Dorene Centioli-McTigue. Back row: Beverly Barbour-Soules, Claire Boassi, Nancy Harris, CiCi Williamson, Abby Mandel and Dolores Snyder.



Member Milestones

By Jerry Anne Di Vecchio

Atlanta

NATHALIE DUPREE reports that the University of Georgia Press will reissue in April her *New Southern Cooking*, that sold over 150,000 copies and 13 editions for Knopf. The Georgia Press is also reissuing her *Southern Memories*, winner of a James Beard Americana Award. The books will be available on Nathalie's Web site, Nathalie.com.



Austin

CATHY COCHRAN-LEWIS launched Foodtravels.com offering culinary adventure tours with celebrity chefs: Oaxaca, Mexico with Susana Trilling; Greece with Diane Kochilas & Rosemary Barron; Santa Fe with Deborah Madison; and Napa Valley with **ANTONIA ALLEGRA** & John Ash. For details, see www.foodtravels.com. Cathy continues as consultant to cooking schools, teachers, and cookbook authors.

PAMELA NEVAREZ and Dame **COCHRAN-LEWIS**, chapter activities coordinators, organized two 2004 events: the January Post Holiday mixer at Ranch 616 Restaurant hosted by chef/owner, Kevin Williamson. In February at Manuel's Restaurant, Grande Dame **ANNE WILLAN** signed books and spoke.

BETH PAV, Executive Chef and owner of Cooking By Design Cooking School and Catering Company announces the opening of her NEW cooking school in the Texas Hill Country just outside of Austin. For more info contact, www.cookingbydesign.com.

British Columbia

DEBRA LYKKEMARK, president Culinary Capers Catering, was presented the Gala Award for Best Food Presentation at the 2004 Special Event Conference in Las Vegas. The award, regarded as the highest accolade for event professionals, was made before 900 guests at the Mandalay Bay Resort. Their winning entry was a surprise birthday celebration with a Club Med Tahiti theme and innovative food presentations of tropically inspired dishes.

Chicago

BARBARA GLUNZ is offering four wine appreciation classes, The Basics of Fine Wine, at the House of Glunz from February through May 2004. Topics include what to look for in your glass, how to describe the wine, how to compare it to others, wine region basics, winemaking philosophies, and wine styles.

CARRIE NAHABEDIAN joined a stellar cast for a Friends of James Beard Benefit at the American Restaurant in Kansas City on January 18, 2004. She contributed a Ragout of Braised Lamb Shank and Creamy Polenta with Crosnes, Brussels Sprouts, Crimson Pearl Onions, and Cardoons.

GALE GAND's fourth book, *Gale Gand's Short & Sweet: Quick Desserts with Eight Ingredients or Less*, co-authored with Julia Moskin, will be available this spring. The recipe for Chocolate-Coconut Macaroon Pies appears in *Jessica's Biscuit Cookbooks*.

INA PINKNEY taught and served lunch at Ina's as part of the city-sponsored Stir It Up, then taught at Fox & Obel in January. The Chicago Sun-Times, followed by AP WIRE, featured Ina offering to fax her chicken soup recipe on request. On Channel 7, she demonstrated a recipe; also, in January, she appeared in a program on surviving polio. In March, the Women's Foodservice Forum will present her with Women Making Their Mark award.

JOAN REARDON wrote the introduction to M.F.K. Fisher's *Art of Eating, 50th Anniversary Edition*. This keepsake edition also includes quotes from some of today's top culinary names.

JUDITH HINES organized Stir It Up as part of Chicago Winter Delights, the citywide celebration that featured nine themed weekends from January 1 until February 29, 2004. The events engaged many members of the Chicago culinary community, including the Lore & Lure of Spices on Saturday, January 10.

KAREN LEVIN's recipe for Tuscan Style Sausage, Peppers & White Beans won one of five grand prizes in the Santa Christina Cucina Toscana Recipe Contest. Her award was a seven-day trip for two to Tuscany and Florence.

MONIQUE HOOKER taped three healthier holiday meal segments for WKBT-TV Channel 8. As celebrity chef for a Habitat for Humanity dinner in November, the 150-guest event made \$28,000. She secured organic foods locally. Monique is spearheading a Farm to School program, in La Crosse and Viroqua, Wisconsin, connecting food sources to school food service. She also designed and equipped the Organic Valley Family of Farm's kitchen, the largest Organic Farmers owned co-op in the U.S.

PATTY ERD and husband, at the Lore & Lure of Spices, shared historical facts, anecdotes, and tales of daring to bring new awareness about the contents of a contemporary spice cabinet.

Colorado

HOLLY ARNOLD KINNEY's on-line business, The Fort Trading Co., selling restaurant-quality game meat (buffalo, elk, quail), was featured in *Parade Magazine* (November 03), *Food & Wine Magazine* (January 04); and in radio interviews with her including nationally broadcasted "The Joe Madison Show" of XM satellite radio, Washington, D.C. and Narsai David, San Francisco KCBS. Her Web site is www.thefort.com.

Member Milestones

Dallas

DOTTY GRIFFITH, restaurant critic of *The Dallas Morning News*, guest lectured at Johnson & Wales, Providence, R.I., to a food writing class in January. She discussed getting into the business, her experiences, and what it takes to survive as a restaurant critic and food writer. After 30 years, she has the survival part down.

JANET KAFKA, Dallas' Honorary Consul of Spain, will receive the "Order of Isabel" granted by King Juan Carlos. Spain's Ambassador to the U.S. will host a dinner for Janet in the new Washington, D.C. residence designed by Rafael Moneo, architect of Los Angeles' modernist Cathedral of our Lady of the Angels.

BARBARA MESSER has been named Director of National Accounts for Sebastiani Vineyards & Winery. "I am so excited about this new challenge; I really appreciate the family giving me the opportunity to utilize my knowledge of the chain account business." Messer entered the wine business in July 1985 and joined Sebastiani in 2000.

DOLORES SNYDER is self-publishing *Tea Time Entertaining* a collection of tea themes and recipes from 25 years of teaching and lecturing about tea. Three chapters of history, etiquette and tea types are followed by four chapters with four theme menus in each. Her tome will be out in March.

Hawaii

BEVERLY GANNON, Executive Chef Halimaile General Store and Joe's Bar & Grill on Maui, was awarded the nations' #1 in-flight food by *Conde Nast Traveler Magazine* (October 03) in its sixth annual Business Travel Awards. Beverly, charter member of Hawai'i Regional Cuisine chefs organization, creates menus for first and coach class service.

JOAN NAMKOONG started a Saturday Honolulu Farmers' Market, under the auspices of the Hawaii Farm Bureau Federation in September at Kapiolani Community College, home to the Culinary Institute of the Pacific. There are more than 30 producers and vendors, including **HOLLY HADSELL-EL HAJJI** and Dean Okimoto. Institute students also participate as vendors and prepare foods.

Kansas City

BARBARA GIBBS OSTMANN taught professional classes on recipe writing and cookbook proposals at Chicago's Sur La Table in January. She was a panelist for "Creating Recipes That Sizzle: The Art and Science of Recipe Development" at the February American Dietetic Association's Food and Culinary Professionals Symposium in Napa Valley.

Miami

VICTORIA PESCE ELLIOTT, freelance food writer, joins the James Beard Foundation's Restaurant and Chef Awards Committee along with 17 others including *Gourmet's* Ruth Reichl, *Chicago Tribune's* William Rice, *New York Times's* R.W. Apple, *USA Today's* Jerry Shriver, *San Francisco Chronicle's* Michael Bauer, *Los Angeles Times's* S. Irene Virbila, and *The Washington Post's* Tom Sietsema.

New York

MARION NESTLE reports that she was featured as an entry in *Vanity Fair's* Food Snob's Dictionary (December 03) and *Saveur's* 100 Favorites (January/February 04).

Philadelphia

MARSHA BROWN serves her Southern family's favorite dishes, prime meats, and seafood in her namesake restaurant, Marsha Brown "a refined Creole kitchen and Lounge," on Main Street in the heart of New Hope, Pennsylvania. The restaurant is housed in a 125-year-old stone church with original stained glass windows and pews.

Phoenix

BARBARA POOL FENZL's Les Gourmettes Cooking School was featured in *Sunset* magazine (February 04) as one of the five best places to take a cooking class in Arizona. Barbara was quoted on advice she received from Grande Dame **JULIA CHILD** and how she took it to heart, opening Les Gourmettes in 1983.

GAYE INGRAM and Dame **FENZL** are two of 17 national authors featured in the 26th Annual Scottsdale Culinary Festival's kick-off event, "Feasting with the Authors" on April 13.

DONNA NORDIN was the celebrity chef in the March Tour the Mansions & Courtyards of Alamos, Mexico. Donna taught cooking techniques based on Mexican, Spanish and Basque cultures, using local produce and spices.

GWEN ASHLEY WALTERS was tapped for a feature article on jazzing up bean soups in the *Arizona Republic* in February. Gwen is chairman of the Feasting of the Author's Event at the 26th Annual Scottsdale Culinary Festival.

San Diego

CAROLE BLOOM, CCP, is revising her book, *Truffles, Candies, and Confections*, to be published in a new hardcover edition by Ten Speed Press this fall. Carole is also working on her next book, *The Essential Baker*, scheduled for fall publication by Wiley in 2006; it will be their cornerstone baking book.

KAREN WARD was food stylist for *Coastal Living* magazine (January/February 04), "California Kasbah." Guests at the traditional Moroccan feast on the beach included Dames **JUDI STRADA** and **BLOOM**. Karen, author of *Canning and Preserving For Dummies*, has been invited to teach the art of canning at the Culinary Vegetable Institute, Milan, Ohio.



Member Milestones

San Francisco Bay Area

ANTONIA ALLEGRA directed the 15th annual Symposium for Professional Food Writers at The Greenbrier, and coached, as well as co-presented a session with Boston Dame **LISA EKUS** during the ADA/Food and Culinary Professionals national conference in Napa Valley. She'll speak at the IACP conference and lead two food writers' retreats in Umbria later this year.

JERRY DI VECCHIO recently toured Australia, visiting wine makers in the Hunter Valley, Yarra Valley, and McClaren Vale. Adelaide Dames, Adelaide wine educator and consultant James Smith, IACP Melbourne associates, and Sydney wine collectors Juliana and Robert Clemesha provided a fine itinerary of wining and dining for research.



JEANNETTE FERRARY will be teaching a course in food writing at Stanford University this spring for their Continuing Studies Program, which is open to the public. Called "Food Writing: From Soup to Nuts," the course covers food-writing for cookbooks, restaurant reviews, food history, magazine and newspaper articles, personal memoir, publicity, and advertising.

Washington DC

SHEILAH KAUFMAN wrote "Mediterranean Flavors for a New Year" in *The Washington Post*, a story on Chanukah in *Vegetarian Times*, and an article on Cooking Through the Jewish Year on *eGullet.com*. She was also selected for the Daughters of Ataturk's Women of Distinction Awards for 2003, usually reserved for outstanding Turkish women.

JANIS MCLEAN is wrapping up a six-month consulting project with redDog Cafe (Silver Spring, Maryland) that, prior to menu development and recipe testing, taught her more about plumbing than she ever cared to know. Through spring, she'll remain as redDog Cafe's Executive Chef. Janis also continues to teach a vocational cooking classes in the D.C. metro area at L'Academie de Cuisine, Sur la Table, and other local spots.

ANNE WILLAN announces that her latest book, *Good Food, No Fuss* – the title tells it all – is available in stores nationwide (Stewart, Tabori & Chang). Her next release, *How to Cook at Home*, is due out in the fall. In addition, her Web site, www.lavarenne.com has a new look.

CiCi WILLIAMSON was one of the four finalists for the Susan B. Langhorne Scholarship for Experienced Writers presented by The Greenbrier for the Symposium for Professional Food Writers. More than 90 professional food writers submitted writing samples for consideration.

Sampling Sake and Exotic Produce at a Seattle Seminar

By *Caren McSherry*

We began our seminar facing a series of glasses that were soon to be our educational insight into the ancient drink from Japan we know as "Sake." According to our panelist, sake has improved drastically over the past 20 years, with modern technology allowing year round production opposed to past methods restricting it to winter months only. The ingredients are simple; rice, water enzyme and yeast. It takes a mere 6 months from fermentation to bottling, and boasts a one year shelf life.

We sipped the traditional "Diamond," moved on to "Asian Pear" that had a very pronounced up front fruit flavor, then peach, which reflected the taste of its name. To finish, we were presented with an unfiltered variety which pairs well with dessert. If Sake is your drink of choice, bravo, it claims to be hangover free!

Melissa's Produce captured our attention next, regaling us with the story of their small beginning to their reign as the largest distributor of specialty produce in the country. It was interesting to note their top sellers are ginger, snow peas, Napa cabbage, daikon, Asian pear and kumquat. We sampled an array of exotic fruits including pataya, aka dragon fruit. Its spectacular color is partnered with a black speckled center with a flavor likeness to that of kiwi. Melissa's is committed to leading the way in educating the consumer into the exciting world of Asian produce.

Tony Hill commanded the room with his enthusiastic dissertation on tea. Opening with "Four out of five people on the face of the earth drink tea...only preceded by water!" China and India lay claim as the world's largest tea producers. Brewing the perfect cup of tea takes careful preparation. First the water should never achieve an active boil—210 degrees is the perfect temperature. Steeping time depends on the desired strength, anywhere from 30 seconds to five minutes. And, loose tea leaves are preferred over tea bags. ♪

Calling all Fancy Food Dames

If you are planning to attend the Chicago, New York or San Francisco Fancy Food Show and would like the chance to network with other Dames in attendance and in the host city, contact **MARSHA ECHOLS** at mehols@earthlink.net. Marsha is the Washington, D.C. based Counsel to NASFT (the sponsor of the NASFT Fancy Food Shows) and would arrange the get-togethers if there is interest. The networking event would probably be cocktails on the Sunday evening of the shows (Chicago-May 2; New York-June 27, San Francisco-Jan 23, 2005). ♪

New Quarterly Feature: Classified Ads

At the suggestion of President Gretchen Mathers, we are introducing a new feature to make the Quarterly "required reading." Members may have a rental available or want to advertise services such as culinary tours. Ads are subject to approval by management.

The cost to run a short ad of 25 words or less in the upcoming Summer edition is a special, one-time, introductory price of \$25. The price will be \$50 for subsequent issues, subject to space limitations. To be included, submit text electronically to gjewell@aecmanagement.com followed by a check to Greg by May 31. Checks are required before the issue goes to press.

For Rent

"My Little Grass Shack" on Maui. Across from Prindle Beach at the north end of Kaanapali. Wonderful sunset view. Tropical setting above a pool. Sleeps 4. Contact Gretchen Mathers (206) 689-7330.

Food lovers!

The 1st International Conference on Culinary Tourism takes place May 15-18 in Victoria, BC. Culinary tourism is the most important new niche to emerge in the travel industry in years, and Canada is at the forefront of its development! Attend to get new marketing/product development ideas, and learn more about the influence of food on travel.

Detailed information and program at www.culinarytourism.org/conference. Questions to conference@culinarytourism.org Presented by the Canadian Tourism Commission.



an invitation to cook in france...

UNPACK ONCE & immerse yourself in the rhythm of the Western Loire Valley at the enchanting Chateau du Rivau. Join Chef/Dame Sally McArthur for a delightful week of hands-on cooking and living with the locals. 206.522.8086, www.frenchchefsally.com

LDEI E-newsletter Submission Guidelines

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

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

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

Les Dames d'Escoffier International



The Summer 2004 Quarterly will feature "Dames in PR, Marketing, and Advertising"

IMPORTANT FOR SUBMISSIONS. PLEASE READ

SUMMER 2004 FEATURE: Dames in PR, Marketing, & Advertising

In a continuing series profiling Dames and their professions, LDEI is seeking articles about members who are employed at or own public relations, marketing, or advertising businesses. If your profession fits into this category, please e-mail **CONNIE HAY**, Quarterly Editor, at hayentr@bellatlantic.net. She will need to approve your inclusion in the summer issue. When selected, you may submit 250 words about your background and experiences, or if you do not wish to write, Connie will have another Dame interview you. Photographs are desired.

PHOTOGRAPHS:

Digital photographs

PLEASE make sure your digital photographs are scanned at 300dpi.

Photos should be sent in either JPEG, TIFF or EPS format. No other formats are acceptable. Include your name in the file title.

Include identification of individuals in photograph from left to right in the message of your e-mail.

Please e-mail the photo and caption to **CONNIE HAY**, Quarterly Editor, at: hayentr@bellatlantic.net.

Glossy photographs

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

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

CRITERIA FOR MEMBER MILESTONES:

Include Dames Name and Chapter

Describe what exciting, fun, interesting or important business-related activity you have accomplished...written/published a book, article or for a website, appeared on TV or radio, taught a class, created a new product, been interviewed or received an award.

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

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

Please e-mail Member Milestones to **JERRY DiVECCHIO** at Divecchio1@aol.com.

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

CHAPTER NEWS SUBMISSIONS

We encourage chapters to submit reports of their activities. Please write 300 to 500 words in prose as you would like to see in print and send to **KAREN LEVIN, KALE23@aol.com**. Please include the writer's byline. We also welcome photographs to accompany the article. All photographs should be e-mailed to Greg Jewell at LDEI headquarters. (see instructions for photograph submissions) The deadline for chapter reports is April 30.

FOR E-NEWSLETTER SUBMISSION GUIDELINES, SEE PAGE 23.

Deadline for Summer Quarterly is April 30, 2004

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

LDEI Quarterly compiled and edited by Connie Hay, image-set by Jason McKnight Thanks to all who wrote articles, milestones, or chapter reports.



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