WINNERS OF LDEI’S 2016 M.F.K. Fisher Awards for Excellence in Culinary Writing

BOOK CATEGORY WINNER
Maria Speck
Simply Ancient Grains

GRAND PRIZE WINNER
Dianne Jacob
The Meaning of Mangoes

PRINT CATEGORY WINNER
Kathleen Squires
Comfort Me with Egg Creams

ALSO INSIDE | EDIBLE LONDON TOURS | LDEI BOARD IN LOUISVILLE | "CHOPPED"
Dames Are Golden!

With the Summer Olympics in Rio now inked into the record books, it’s LDEI’s time to award some gold medals of our own. On the cover and on pages 4 to 8, you can read about the winners of LDEI’s M.F.K. Fisher Awards Contest—two gold and two silver medals were won by Dames. While this is a fantastic accomplishment, I can tell you from experience that every Dame I’ve interviewed for features in the Quarterly is a winner worthy of gold. Just by being a member proves that the women of Les Dames are golden! Each member of LDEI was chosen by her chapter for having excelled in her field and continues piling up accomplishments to honor us all. Just read the “Member Milestones” in every issue to see evidence of this.

And read about the Dames who are judges or have appeared on “Chopped” (see pages 20 to 22); Dames who sponsor Legacy Award winners (page 19); London Dames who hosted the fabulous “Edible London” and Cotswolds tours (pages 12 to 17); and all the other Dames mentioned in every issue of the Quarterly. Let’s not forget the 25 LDEI Past Presidents who have led our organization into the 21st century. They really DO wear “gold” medals—the Past Presidents’ medals (at left). Just look for them at the Washington Conference.

Now back to those Olympic “gold” medals. The ones ceremoniously draped over the winners’ heads in Rio weighed approximately 500 grams. But 494 grams of that is silver, leaving only 6 grams of gold or about “um por cento” (“one percent,” in Portuguese). That’s about $261 worth of gold. For my money, I’ll take a Dame any day—and avoid the years of training required to win an Olympic medal.

How much is a Dame worth? Well, if you weigh 100 pounds (and I passed that weight class years ago), that’s 45,359 grams. Gold is currently selling for $43 per gram, so that means you are worth just shy of $2 million dollars. Whooa!! Tell that to management the next time you ask for a raise! You are pure gold!

—CiCi Williamson, Editor, Fall Quarterly
Seasons of Change

As we enjoy the change of the seasons, and we begin to see the summer colors transform into the rich palette of the fall, we also start to enjoy our harvest for the year. It seems that it was only yesterday that we attended the LDEI Conference in Charleston. We returned to our chapters with new ideas, plans, and dreams. A year later we will be meeting in Washington to share our successes and experiences and to learn from one another.

I would like to take the opportunity to thank my incredible board for the passion and commitment to serve this year. This very meaningful 30th year has marked positive change within our organization. We’ve taken our association to a higher level in technology, both with our newly designed Website and with our new Phone App—soon to be launched—that promises to keep us connected wherever we go. We’ve also created programs that have attracted additional financial support to our organization. Your board has worked very hard and has continued the building of a strong bridge for our future.

It is hard to believe that my year as LDEI President is coming to an end. This experience has been humbling and fulfilling and it has impacted my personal growth. I have enjoyed the harvest of many past presidents while planting seeds for our tomorrow. Celebrating our 30th anniversary and through my chapter visits, I saw how much love, passion, and intent for making a positive change that we have. It is a big responsibility and a privilege to be a Dame as everything we do is a reflection on us. However, as a Dame, all the power, passion, and intent is ours, and it is through our daily decisions and the connection with each other that make up who we are. The story of our journey as women, as Dames, will be the inspiration for future generations; it is up to us to keep the dream alive. Every year we make plans for growth, for financial stability and branding. However, all of these projects are just the surface of who we are and what we need.

I can only speak for myself; but when I accepted the invitation to be part of this organization, all I wanted was to make a difference. I wanted to connect with women who are always looking at the bigger picture; I joined mainly on the thought of standing next to you pioneers, dreamers, and successful women. I think the secret to our continuous success is, and always will be, the synergy and respect we create within our chapters. I invite you to treasure that within your chapters and work to maintain that harmony that has kept us together. It has allowed us to grow within our country, across an ocean, and to share our message with the first non-English speaking country. It is up to us to support each new chapter, each new member, each new idea and each new dream. I can tell you that every single day of my presidency, I have been inspired by you, your work, your mission, and the strong bonds within our organization—and for that, I will always be grateful.

I’d like to share with you this very meaningful quote that has been an inspiration to me for a very long time, on this, my last, President’s Quarterly message:

“BE THE CHANGE THAT YOU WISH TO SEE IN THE WORLD.”
—Mahatma Gandhi.

As Dames together and individually, we have created change in the world and will continue to do so. I toast you for another 30 years of vision, connection, intent, love, passion, and positive impact we create as Les Dames d’Escoffier International.

Maria Gomez-Laurens
President, Les Dames d’Escoffier International

SAVE THE DATE for “Flavors of Mexico,” March 8-12, 2017, in Guadalajara, the “city of Tequila.”
LDEI’S M.F.K. FISHER AWARDS CONTEST

The Gold Goes to Two Dames

Congratulations to Dianne Jacob who won first prize in the Internet Category, the grand prize, and a trip to Washington, D.C., to receive $1000 at the Fairmont Hotel banquet on October 29. If you attend LDEI’s annual conference, you may meet her and also see the first-prize winners of the Book and Print Categories because they are both members of Les Dames who hope to attend the conference.

For the first time, four Dames won prizes in LDEI’s M.F.K. Fisher Awards Contest—more than any previous contest. Maria Speck (New England) and Toni Tipton-Martin (Austin) won first and second prizes in the Book Category, Kathleen Squires (New York) and Lee Dean (Minnesota) won first and second prizes in the Print Category. Martha Cheng, formerly a Dame in the Hawaii Chapter, took a third prize in the Print Category. Each category winner received $500; second prize, $100, and third prize, $50. The grand-prize winner will receive an additional $500 to total $1000.

Writing Coach and Author of Will Write for Food Wins Grand Prize

By CiCi Williamson
(Washington, D.C.)

Second- and third-times were a charm for Dianne Jacob’s article, “The Meaning of Mangoes,” a story about her parents’ longing for mangoes after they escaped the Communist revolution in China. “I first wrote a draft in 2007 and sent it to Saveur magazine. I never heard back. I was devastated. I felt as though it took my whole life to write this story, and they didn’t want it,” confided Dianne.

“I did the opposite of what I coach clients and students to do as freelancers: to have lots of ideas for stories, not just one. A few years ago I joined a writing group and resurrected the piece to work on it more. It was satisfying to have LuckyPeach run my essay at last.” A different version ran in Edible Vancouver.

Although “I am still tentative about calling myself an essay writer, recognition helps,” said the former restaurant reviewer, magazine editor, and book author. That’s why she entered LDEI’s M.F.K. Fisher Awards Contest, having known about our organization for many years. Dianne has several friends and colleagues who are Dames.

When LDEI President Maria Gomez-Laurens telephoned her with the news that she had won the grand prize, she responded, “Thank you! WOW this is wonderful! The grand prize? Thank you!”

Most of Dianne’s food writing has not been personal. “One of my first jobs after journalism school was to become the editor of a restaurant magazine. After that I freelanced as a restaurant reviewer while I was a magazine editor. I began writing about food in earnest 20 years ago, when I became self-employed. I am the co-author of two cookbooks, both with Chef Craig Priebe, a Chicago private chef and former restaurateur: The United States of Pizza (Rizzoli, 2015), and Grilled Pizzas & Piadinas (DK Publishing, 2008).” The newer cookbook was recommended by The New York Times, The Boston Globe, and NPR as one of the best cookbooks of the 2015. Dianne is also wrote The Good Pantry (Oxmoor House, 2015), with recipes from Cooking Light.

THE JACOB FAMILY STORY

Dianne has dual citizenship: Canadian and American. There’s an interesting and poignant story behind this. “My parents always told me their stories. I believed that they wanted them out into the world,” she confided.

“My grandparents moved from Iraq to India because of persecution of Jews. My grandfather had an opportunity to work for the head of the Jewish Community who had moved to India to establish an opium business. He later moved to Shanghai, China, to be a clerk for this man, Sir Victor Sassoon, who built the Peace Hotel there. My mother’s family moved from Iraq to India to China, too. Both parents were born in Shanghai, and married in 1947. With Mao’s army advancing a couple of years later, they came to Canada in 1949, as refugees escaping the coming Communist revolution.”

“My mother was a British subject, and therefore it was easier to move to Canada than the U.S. Neither of my parents were Chinese citizens, but they had to wait several years for a Chinese quota to enter the U.S. They decided to stay in Vancouver, where I was born.”

“I left Vancouver for California in 1978. After residing here as a legal alien for 15 years, I wanted to vote. I wasn’t moving back to Canada anytime soon, so I figured I should become a bona fide American, with all the related privileges (like jury duty). In the process of applying...
There were four more entries in this year’s contest than in 2015. Of the 80 entries, 26 were submitted by Dames. The Book Category had 20 entries; Internet, 32; and Print, 28. The ten judges for the 2016 contest were long-time newspaper and magazine food editors and a writing coach who are not members of LDEI. They represented a wide geographical area and reside in California, New Mexico, Utah, Texas, Iowa, and Virginia. The judges’ names are kept confidential to allow complete impartiality. The entries are judged according to a point system by judges who work independently of each other. Each judge completes a scoring sheet based on the following criteria: Writing (maximum 50 points); Mastery of subject matter (maximum 20 points); Topic and creative approach that shows author’s voice (maximum 20 points); Relevance (maximum 10 points). Also to ensure impartiality, I format the entries in 12-point Times New Roman without the authors’ names, photos, or publication where the entries were published.

Some of the judges’ comments about the first-prize winners are:

**Mangoes:** “A well written glimpse of family, political, and cultural history centered on mangoes as a touchstone.” “A Perfect story.”

**Grains:** “Contains wonderful descriptions that we can almost taste and smell.” “A cheerful voice advocating an occasional concentration on taste purity rather than creative complexity.”

**Egg Creams:** “Nice nostalgia piece.” “Interesting information on a once-popular drink that is coming back into fashion in some areas.” “I don’t think I’ve ever had an egg cream, but I really want one after reading this story.”

Now’s the time to start penning and winning a prize with a great food story for next year’s contest. The deadline is March 31, 2017, and entries must be published during 2016.

—CiCi Williamson, M.F.K. Fisher Awards Chair

for citizenship, I was asked by the Immigration and Naturalization Service (INS) to swear on three forms, on three occasions, and in three locations, that I wasn’t a communist. I also checked boxes swearing that I was not a Nazi, prostitute, torturer, habitual drunkard, or illegal gambler—among other occupations. I also had to send my photo (right ear showing, as the INS requested) and an $85 application fee.” Dianne wrote about this experience on Salon.com. Dianne's parents stayed in Vancouver until they died (her father, in 1980). When her mother died in 2004 and they cleaned out the house, Dianne found her father’s little egg poacher and took it home. She wrote about this story in The Washington Post food section for Father’s Day this year. Here is an excerpt:

“The egg poacher reminds me that when I was growing up in the 1960s in Vancouver, Dad’s job every weekend was to make breakfast for my younger sister and me. Dad had been in love with eggs for decades, eating them for breakfast almost every morning. Now I look at Dad’s dented one-egg poacher and decide whether to get rid of it. It’s like a toy, this miniature saucepan that fits in the palm of my hand. The coppery top has been scrubbed so often it’s almost white. It doesn’t close well. Whenever I try to poach an egg in the saucepan’s cup, the egg white sticks to the sides and bottom, no matter how much oil I spray. Whenever I pull out the drawer, I see that tiny poacher nestled in among big pots, and I think of Dad and smile,” concludes Dianne.

**OTHER WRITING AWARDS**

Dianne’s book, *Will Write for Food*, has won three awards. In several editions, it won the Cord-I/D Or International award for Best Literary Food Reference Book in 2005, the Gourmand World Cookbook Award in 2010 for best book in the U.S.A. in its category, and a Silver Nau-tlius award in the Creative Process category. In 2007 she was a finalist for IACP’s Bert Greene Award, and in 2013, she was named the Joseph Hoare Gastronomic Writer in Residence for the Stratford Chef’s School in Canada, the country’s premier cooking school. Her same winning mango essay is a finalist for this year’s Association of Food Journalists awards.

**COACHING**

Another aspect of her writing career involves coaching. “I coach writers across the U.S., Canada, Europe, and Asia on writing and publishing books, freelance articles, and blogs,” said Dianne. Authors I have coached have signed with major publishers including Chronicle Books; Little, Brown; Ten Speed Press/Random House; Running Press, and Simon & Schuster. Book advances for my clients have been as high as $230,000 for a self-diagnostic cookbook.”

Dianne also edits cookbooks and ghost-writes for publishers including Time Inc., Andrews-McMeel, and Weldon Owen. Self-published authors hire her to edit their books, and some traditionally-published authors send her their manuscripts to spruce them up before submis-

Her own work has also appeared in *Sunset, The San Francisco Chronicle*, and *Gastronoma*. “My blog is aimed at writers and covers trends, issues, and techniques. *The New York Times, Publishers Weekly, Eater,* and *BlogHer* have picked up my posts. I started the blog in 2009 as a way to update my book, which features an extensive chapter on food blogging. I am a judge for the James Beard Foundation’s annual cookbook awards, and for the International Association of Culinary Professionals (IACP) annual cookbook awards. I’ve also been a judge for the IACP Food Writing Awards and was a finalist for an award in 2007,” reported Dianne.

In 2013, Dianne was named the Joseph Hoare Gastronomic Writer in Residence for the Stratford Chef’s School in Canada, the country’s most prestigious cooking school. She is a speaker and teacher who travels around the world to present and teach, including in London, Dubai, Vancouver, Turkey, Cambodia, and Australia.

Dianne has read several of M.F.K. Fisher’s works: *The Art of Eating—which comprises five of her books; Here Let us Feast; and As They Were.* “I’ve read the foreword of *The Gastronomical Me* several times,” she said, “and I’m always astonished by its rawness and power.”

Advice to other writers includes: To be paid fairly for one’s work; to figure out how to get noticed among so much competition; and “It’s fine to be a generalist at first, but it’s best to claim your territory and write fiercely about it.”

Still tentative about calling herself an essay writer—even after all the accolades she has won, Dianne said, “I might use my prize money to support myself during a writer-in-residence program that I will now have the courage to apply for!”

I hope many of you can attend the LDEI conference in Washington, D.C., and meet this inspiring woman writer and winner of LDEI’s grand prize.
Book Winner’s Writing Has More Than a Grain of Truth in It

By CiCi Williamson (Washington, D.C.)

Imagine that you were raised bilingual in German and Greek. And then envision the difficulties of becoming fluent in English well enough to win writing awards in your third language. That’s what Maria Speck (New England) has accomplished by winning LDEI’s first prize in the Book Category of M.F.K. Fisher Award for Excellence in Culinary Writing. Not only that, she previously won the coveted Julia Child Award from the International Association of Culinary Professionals (IACP) for her first cookbook, Ancient Grains for Modern Meals.

Maria’s winning entry is “One Pure Aroma” from Simply Ancient Grains (Ten Speed Press, 2015), her second cookbook. Her inspiration came from working with grains and learning to appreciate the subtlety of their aromas. She reveals, “On my dinner plate, I’m a purist at heart. For the longest time, I have felt that our taste buds are all too often exposed to over-the-top, exhilarating flavor combinations. Any subtleties are missed when chasing the next flavor explosion.”

“Grains—especially heirloom varieties and almost-forgotten ancient grains such as einkorn and emmer wheat (farro)—have such mesmerizing character worth discovering,” Maria believes. “It is in this spirit that I wrote this piece—to invite us to explore these distinctions, in all their purity. This, of course, applies to all good food, but grains are my passion.

“I have been thinking about this topic for years. The theme of this essay is central to my work. In all my food writing and recipe development, I am inspired by tradition. Traditional foods in both my native countries, Germany and Greece, are often very simple pairings that embrace a few ingredients but somehow still manage to blow you away. I chose to make this essay the introductory piece to my second cookbook, Simply Ancient Grains.

Then, LDEI President Maria Gomez-Laurers telephoned Maria and blew HER away with the news of her first prize. “WOW that is Fantastic. Oh my god! Oh my God! Thank you. I am in heaven,” she bubbled. “It’s a huge honor to have received this award.” Maria is going to use her $500 prize money to attend the LDEI conference in Washington. “This will be my first time attending conference,” she excitedly told Maria.

As it happens, Maria will be returning to her first Dame home. How I came to sponsor her as a member of the Washington, D.C., Chap-

FIRST PRIZE, BOOK CATEGORY WINNER

Maria Speck
(New England)
Cambridge, Massachusetts
“One Pure Aroma” from Simply Ancient Grains
https://americasfirstfoodie.com/
www.mariaspeck.com

Maria signing books at the Boston Public Library and at the Eat Boutique Holiday Market.
Film Producer, Book Editor, and Author Wins First Prize in Print Category

By CiCi Williamson (Washington, D.C.)

Currently co-producing a documentary about the life of James Beard, which will air on PBS’s American Masters in spring 2017 (www.americasfirstfoodie.com), Kathleen Squires (New York) is a prodigious writer and former book editor at Bantam Doubleday Dell.

“Oh My God! How Wonderful, and I am so honored,” said Kathleen replied excitedly when LDEI President Maria Gomez-Laurens called her with the good news that she had won first prize of $500 in the print category of LDEI’s M.F.K. Fisher Award.

What was the inspiration for writing her prize-winning entry about egg creams? “Nostalgia,” said Kathleen. “When my favorite neighborhood restaurant, Commerce, closed, they were in the process of opening a ‘sweet shop’ featuring some throwback, comfort items such as fried chicken, coconut cake…and egg creams. I thought about the current day problems of high rents and conflict with landlords in New York City causing restaurants to close or move. It made me wistful for a simpler time. Egg creams embody that feeling.”

Not a newcomer to awards, Kathleen won the prestigious IACP E-Cookbook Award in 2014 for The Journey, and was a 2014 Digital Book Awards finalist in the “App – Illustrated” category. In the e-book (an electronic version that can be read on a computer or handheld device), she shares the stories and recipes of chefs Katy Sparks, Dame Maneet Chauhan, Alexandra Raij and Rita Sodi. Her Wall Street Journal story, “A Delicious Prescription,” was nominated for the IACP’s Bert Greene Award in 2015.

“I started my career in book publishing editing children’s and young adult fiction and non-fiction. After nearly a decade, I left my job as editor and started doing a lot of freelance book work—quickie paperbacks, ghostwriting. To break up the intensity of book work, I started to take on shorter pieces—book reviews, lifestyle magazine pieces, and food and restaurant pieces for magazines such as Time Out New York. My work built from there,” she related.

Kathleen’s work has now spanned book, blog, newsprint, and glossy, with hundreds of published works ranging from restaurant reviews to travel features to pop culture backdrops. She has contributed food stories to over three dozen different publications, often incorporating food into her travel writing as well. Kathleen is also a cookbook co-author, collaborating on books such as The Coolhaus Ice Cream Book with Natasha Case and Freya Estreller (Rux Martin/Houghton Mifflin Harcourt), and The Quick Six Fix with Stuart O’Keeffe (William Morrow). On the horizon is a spring 2017 cookbook from Ten Speed Press with Portland, Oregon, Chef Jenn Louis. The Wayne, New Jersey, native studied at Lafayette College in Easton, Pennsylvania, before moving to Manhattan. A serial traveler, she has visited all seven continents and over 55 countries, including stints living in London, Tokyo, and Buenos Aires.

Kathleen entered LDEI’s contest because “I am an admirer of M.F.K. Fisher’s work, and I consider having my name and work associated with a prize in her name a true honor. I love how she seamlessly wove food, travel, and memoir into her works. Her range of work was incredible—she wrote books; pieces for magazines and newspapers; and even jokes in a Hollywood studio. I adore her anthology ‘The Art of Eating,’” confides Kathleen.

Food writing in the Internet era is challenging. Kathleen says, “There is a lot of ‘noise’ out there in a field that is becoming more and more crowded. It is a challenge for writers to rise above the clutter with a distinctive voice.” Her advice? “Never give up. Find a way to carve out a specialty niche in this very crowded field. Be a writer first and foremost.”

What will Kathleen do with her $500 prize? “Eat, of course! Treat myself and my husband to a very nice meal…likely abroad in a place that Ms. Fisher would have loved—perhaps Provence.”

From her introduction to The Journey

“In this book, we celebrate the growth of women in the culinary industry and the voyages they have taken literally, or figuratively, to get there. We asked these four chefs to share recipes that take the reader on a journey relating the experiences of their lives, in and out of the kitchen.” —Co-author Kathleen Squires

FALL QUARTERLY 2016
Additional Prize Winners

BOOK CATEGORY

SECOND PRIZE
Toni Tipton-Martin (Colorado)
for The Jemima Code: Two Centuries of African American Cookbooks
(University of Texas Press).

SECOND PRIZE
Toni Tipton-Martin
is an award-winning journalist and community activist dedicated to community wellness, achieved by raising cultural, culinary and nutrition awareness. She founded The SANDE Youth Project, a nonprofit organization that promotes the connection between cultural heritage, cooking and health. www.tonitiptonmartin.com/

THIRD PRIZE
Wendy Ulfers
for “Secret Eating”

INTERNET CATEGORY

SECOND PRIZE
Ariel Kanter
for “On Love and Pie”
http://www.huffingtonpost.com/ariel-kanter/

Ariel Kanter is a senior editor at Gilt Groupe and contributing food writer to amNewYork where she writes a bi-weekly food column. She was an editorial intern at Food Network Magazine and is the co-founder and writer for Nosh and Tell. Ariel writes for many online food websites and lives in New York City.

THIRD PRIZE
Meredith Leigh
for “Pork” from The Ethical Meat Handbook: Complete Home Butchery, Charcuterie & Cooking for the Conscious Omnivore.

PRINT CATEGORY

SECOND PRIZE
Lee Dean (Minnesota)
for “The Perfect Meal” from Minneapolis Star Tribune.


THIRD PRIZE (tie)
Martha Cheng for “The Zippy’s Seniors Club” from Honolulu Magazine.

THIRD PRIZE (tie)
Carol Newman for Tropical Depression from Art Culinaire Magazine.

Carol Newman is the co-publisher and editor in chief of Art Culinaire Magazine. The CIA graduate has written about wild game and sustainable wine for Food Arts, authored the inaugural magazine, Epicure, for the first annual Pebble Beach Food Wine, and penned the gamut, from a feature on her cross-country golf odyssey in The Golfer magazine to 100 cookie descriptions for a boutique NYC bakery. www.artculinairemagazine.com

THIRD PRIZE
Meredith Leigh
for “Secret Eating”

A food writer living in Paris and Aurora, Colorado, Wendy, has lived with her family in six countries on three continents since 1987. In Singapore, she discovered the writings of M.F.K. Fisher whose stories have influenced and mentored Wendy since then. “Through her words, my love for France began before we moved to Paris in 2010.”

A farmer, butcher, chef, and author with over 15 years working for sustainable and delicious food, Meredith travels extensively spreading culinary empowerment and practical activism. She lives with her two sons in Asheville, North Carolina. www.mereleighfood.com
‘Frisco Dames Dish Up a Garden Party Shower

By Jerry Di Vecchio and Tina Salter
(San Francisco)

A light drizzle dampened the soil but not the spirits of the SF Dames and guests who assembled on May 7 to celebrate and support the productive fields and efforts of the Garden Project, which was founded by Cathrine Sneed in 1992 as an employment and environmentally based training program for at-risk youths (teens to young adult), all of whom are paid. Cathrine won LDEI’s M.F. K. Fisher Award in 1996 for this project. The non-profit is funded through contracts with the San Francisco Public Utilities Commission and the sheriff and police departments. For several decades, Dames have helped Cathrine with things that funding doesn’t cover. That’s why this event was called a Potluck Picnic and Shower.

Dames filled the tables bountifully with special dishes that included the garden’s own Swiss chard, kales, collards, and new garlic. In addition, Dames came bearing all manner of supplies, equipment, and tools for use in the sparsely equipped Garden Project gardens, kitchen, and office. Tina Salter acquired and installed a Russell Range in the Garden Project kitchen (where meals are prepared for the program workers), acquired from KQED, San Francisco’s local PBS TV, after the set for a cooking show was remodeled.

Cathrine toured us through facilities of the main garden, explaining how the Garden Project grew out of a rehabilitation program she started under the supervision of the San Francisco Sheriff’s Department on this very acreage at the rural San Francisco City/County Jail. Its beautiful, organic produce is grown year round and is donated to various care facilities, families in need, and charities.

Originally, inmates participated. However, in 1992 when Cathrine defined the Garden Project, she felt it was more important to impact recidivism and the program began to focus on ex-offenders and at-risk youth. This commitment expanded to include low-income college and high school age students because of their risk for criminal activity due to family problems, lack of employment, and underemployment.

When the party was over, extra packable food was distributed to local school programs, adult care centers, and for meals served to students who work in the gardens.

Grande Dame Alice Waters has agreed to add her support to Cathrine Sneed’s Garden Project, which Waters credits for inspiring school gardens. Dames continue to support the Garden Project by teaching classes to the at-risk student workers, helping with preparing meals, mentoring, donating, and making meaningful connections for the gardens and the participants.

For the picnic, an amazing array of dishes came from the hands of Fran Gage, Mary Gassen, Suzette Gresham, Barbara Haimes, Leslie Jonath, Peggy Knickerbocker, Helen Roberts; Renee Shepherd, Margo True, Kathleen Weber, and Eileen Spitalny and daughter Bebe. Tina Salter and Jerry Di Vecchio coordinated the action. Those who contributed tools, kitchenware and other garden needs, but couldn’t make the outing, were Linda Anusasananan, Eleanor Bertino, Laura Branin-Rodriguez, Dolores Cakebread, Linda Carucci, Sue Conley, Elaine Corn, Ann Evans, Janet Griggs, Amina Harris, Sandy Hu, Roberta Kugman, Sue Yung L, Emily Luchetti, Karen McKenzie, Hannah Rahill, Tannis Reinhardt, Carolyn Wente, and Penni Wisner.

Also joining us, our wonderful first-woman San Francisco Sheriff, Vicki Hennessy, and members of her staff that are involved in the Garden Project.

Jerry Di Vecchio and Cathrine Sneed. Above, from left: Guest Dr. Annette Shelton, Margo True, staff Mia and Silvia, Cathy Jörin, staff Trayvon Smith, Leslie Jonath, Bebe Spitalny, Barbara Haimes, guest, Mary Gassen, Eileen Spitalny, Jerry Di Vecchio, tip of Peggy Knickerbocker, guest Françoise Kirkman, Renee Shepherd, Sheriff Vicki Hennessy (behind Renee), Suzette Gresham (up front), staff, guest, staff, Cathrine Sneed, staff John Austin. Photo by Ted Toet.

Staff member John Austin leads Dames and guests on a tour.
By Ann Stratte  
(Washington, D.C.),  
LDEI 2nd Vice President

The Brown Hotel, located in Louisville, Kentucky, and listed on the National Register of Historic Places, was the setting for the summer LDEI face-to-face board meeting. Jamie Estes (Kentucky), chapter president, arranged for our guest rooms and board room in this legendary hotel—built in 1923—and home of the “Hot Brown Sandwich.”*  

Beautifully situated on the Ohio River, Louisville—the 30th largest city in the U.S.—is also the home of the famous “Slugger” baseball bat, the Kentucky Derby, more bourbon than you can shake a stick at, and the LDEI headquarters at AEC Management. AEC, headed by LDEI’s Executive Director Greg Jewell, is the company that keeps our organization on the right track.

With her usual enthusiasm and candor, LDEI President Maria Gomez-Laurens presided over a productive two days of meetings conducting the business of LDEI. A quick exercise as to how the board can work together to be an even-more cohesive and dynamic group was the perfect way to kick off our time together on Friday, July 8. The remainder of the afternoon was taken up with reports by the members of the board and a review of our finances.

The next order of business was to talk about the two upcoming conferences. Before hearing from Washington, D.C., Los Angeles/Orange County Dames Anita Lau and Trina Kaye joined the meeting via conference call to discuss their plans for the 2017 LDEI conference to be held in Newport Beach, California. They have already put in a lot of work coming up with a potential theme, speakers, tours, and evening social events which they shared with the board. The chapter’s proactive approach is truly impressive and we all are looking forward to this West Coast venue.

The board then turned their attention to this year’s meeting in Washington, D.C. to be held October 27-30 at the Fairmont Hotel. We had our first look at the stunning registration brochure created by CiCi Williamson (Washington, D.C.) that was sent to all members along with the summer issue of the Quarterly. Conference co-chair Drew Faulkner joined in by phone to elaborate further on the plans for this exciting event as the chapter makes its final preparations to welcome the LDEI membership to the nation’s capital.

Many thanks to Greg Jewell and his AEC team, including Bernie Mudd White, Brian Calvert, and Nick Vaccaro, for hosting the board at Greg’s beautiful, 1911 American Four-square home just a few miles from our hotel. Also joining the group were Kentucky Chapter President Jamie Estes, Judy Hollis, and CiCi Williamson. The fantastic buffet dinner featured Kentucky-inspired dishes and was catered by Sherry Hurley, Green Tables Co-Chair and Owner of Farm to Fork Catering.

Our second day, Saturday, July 9, began with a report by the chair of the M.E.K Fisher Awards Contest, CiCi Williamson, who provided an update on the program and suggestions for the 2017 contest. Additional items on the day’s agenda included the LDEI 30th Anniversary video, AEC contract renewal, the Brock Circle, and the new LDEI membership directory application. As always, much discussion ensued on how to make our organization more efficient while enhancing the benefits to our membership.

Saturday night, we dined with Kentucky Dames Judy Hollis, Heather McKeever, and Hollis Willig at Rhona Kamar’s restaurant, Ramsi’s Cafe on the World, whose theme is “Global Comfort Food.” The menu featured Certified Organic and local produce, eggs, and chickens from their own Raising Hope Organic Farm. The choice of three main dishes included Hoisin Tuna with sweet potato hash and wilted greens; “East Meets South” Fajitas served on Indian Paratha bread; and Pollo Nuevo Havana (blackened chicken, Boursin, tamarind jalepeño, Basmati rice, and stir-fried vegetables. It was a lovely way to wrap up our busy and productive two day gathering.

*Created in 1926, the open-faced sandwich contains turkey and bacon covered in Mornay sauce and is broiled until brown.

Photos by Hayley Matson-Mathis and CiCi Williamson.
“People who like to eat are always the best kind of people.”
—Julia Child

Ergo, London Dames are definitely the best kind of people. During the chapter’s “Edible London II,” American Dames were breakfasted, refueled, tead, cocktailed, wined, picnicked, lunched, brunched, and dined through four days of incredible food experiences.

**DAY ONE. Thursday, May 12.**

Most Dames arrived on Wednesday, May 11, to take a 5:30 a.m. next-morning tour of the Billingsgate Fish Market, located in East London in the former low-class neighborhood of Poplar. If you have watched “Call the Midwife” on PBS’ Masterpiece Theater, that’s the neighborhood where the show is set in the 1950s. Billingsgate is the United Kingdom’s largest inland fish market, averaging sales of 25,000 tons of seafood yearly. The Market covers 13 acres including a large trading hall with 98 stands, a 1,500-ton freezer, and an ice making plant. Among the oddities, I saw a polka-dot crab and yellow tail snappers. Three London Dames prepared breakfast for us: Jane Tran, Silla Bjerrum, and Jennifer Yong of Jenius Social (who also led half the group on the market tour). Silla’s breakfast menu was rye sliders with citrus and dill, cured gravad lax, spelt flat bread with crab fennel salad and seaweed butter, and sourdough bread from E5 Bakehouse in London Fields with buttermilk butter and fresh rhubarb jam.

Afterwards, we speed-walked to Canary Wharf to catch a Thames Clipper boat to Tower Pier where we had a walking tour of the old City of London streets with City Blue Guides Tina Baxter and Peter Twist including a stroll through historic Leadenhall Market, London’s oldest—built in 1445. After pausing to have a famous London bacon sandwich at The Anthologist, we went to Guildhall Library that houses a half million books including the largest cookbook collection in the U.K.—mostly from the British Isles—but they do have some of Julia Child’s as well! This was the first public library, founded in the 1420s under the terms of the will of Lord Mayor Dick Whittington (of “cat” fame). Curator Peter Ross showed us the best and rarest cookbooks.

Then we had a presentation by Fiona Cairns, who made the Royal Wedding Cake for Prince William and Kate. We learned that British wedding cakes are fruitcakes but not like those passed around at American Christmases. We sampled cake from a recipe of Fiona’s, and it contained a selection of dried fruits and roasted nuts. It was covered in marzipan with fondant over the top. As well as being served at the reception, many more slices were posted around the world to those who did not attend the wedding.

In true British tradition, the top tiers of the cake were reserved for what turned out to be the christenings of Prince George and Princess Charlotte.

Later we went to the Swan Bar & Restaurant, part of the Shakespeare’s Globe Theatre, on the Southbank overlooking the River
Thames. There we had a tea with expert Caroline Hope who talked about the history of English teas. One of the many sweets we enjoyed was Battenberg Cake in addition to scones with clotted cream and jam. Caroline said that a sign you’ve had enough tea is to leave your spoon in your empty tea cup. My grandmother always told me that was bad manners, but she wasn’t British!

After returning to the hotel for martinis, we went to dinner at Plum + Spilt Milk, a restaurant named for the colors of the original Flying Scotsman train. The appetizer choices were Cornish fish soup, Isle of Wight heirloom tomato salad, or goat’s cheese and picked root salad. Mains included 28-day aged Angus sirloin, cod, Goosnargh chicken, and Gorwydd Caerphilly croquettes. “Puddings” included iced peanut mousse with salted caramel sauce, passion fruit posset, and a sticky pistachio and olive oil cake. Yum! Well, this tour IS called “Edible London,” so eat, we did!

**DAY TWO. Friday the 13th of May.**

After breakfast at the hotel, we boarded a coach to East Grinstead, about two hours south of London, for a ride on the Bluebell Railway Steam Train and a “picnic” at Kingscote Winery. [Yes, the micro-climate in Southern England has proven successful for vineyards.]

Through the early summer profusion of the English countryside we arrived at the winery’s 15th-century Tithe Barn. Winemaker Owen Elias took us on a tour of the vineyards and then we returned to the “barn” for a refreshing glass of Kingscote Sparkling Wine.

A long table was set down the center of the brick pathway behind the barn. A butler in formal tails poured wines as horses grazed in the pasture behind. It was a perfect sunny day, especially for England. We were blessed with beautiful weather all four days.

Miranda Gore Browne, a finalist in the first “Great British Bake Off” series, catered the lavish British “picnic” buffet which included intricate meat pies, decorated fish, heirloom tomato salad, asparagus molds, deviled eggs, and several desserts. She had also made “train” cookies that we enjoyed before our train ride. Later she told about filming the bake-off shows and said there are 14 cameras on the ten bakers, and when whatever you are doing goes wrong, all the cameras turn on you! She has since written two books; one is titled *Bake Me a Cake as Fast as You Can.*

A real treat for me at the lunch was sitting next to, and interviewing, Lisa Heathcote, the food stylist for six seasons of “Downton Abbey” (DA). This delightful, energetic, and enthusiastic woman broke down the DA scripts to see where the foods occur. Then she would have to research period foods that could be duplicated in several stages: assembling in the kitchen by Mrs. Patmore and Daisy (neither of the actresses knew how to cook!), and then serving it “upstairs”—often for 30 to 40 “takes.” So she had to choose foods that wouldn’t be ruined if cut (such as no whole cakes but small tarts that could be replaced). The kitchen scenes as well as Isobel and Violet’s homes were shot at Ealing Studios in West London. Lisa took the finished dishes 60 miles away to Highclere Castle for the dining room scenes at DA. She researched cookbooks (such as *Mrs. Beeton* and *Mrs. Marshall*), menus of the period, and records from historic homes.

Well, if the picnic weren’t enough food, we had dinner at Pervin Todiwala’s Goa-Indian restaurant, Café Spice Namaste, which began with a gin tasting session led by Melanie Reeve of Wine Alive. Pervin’s husband, Chef Cyrus Todiwala (OBE), gave a talk about the dishes we were about to enjoy. Starters included Bombay Bhael Poori, Turkey and Pistachio Rissole, Spiced Gammon Puff, Loch Etive Trout Tikka, and Duck a la Mrs. Matthers (Barbary duck tikka). Two main dishes were Hyderabadi Chicken (coconut and cashew) Curry and Roganjosh (lamb from Wales). Dessert (“Pudding”) was a Portuguese egg custard tart (Pastel de Nates) with a coconut sauce and mixed nuts.

**DAY THREE. Saturday, May 14.**

A riot of colors and scents greeted us at Borough Market that has existed since about 1014, ay back when Sweyn Forkbeard, the first Viking king ruled England. Located near the south side of London Bridge in Southwark, a borough of London that fronts on the Thames River, the enclosed market of 120 stallholders is less than half a mile from Shakespeare’s Globe Theatre. Dames were “let loose” to sniff and enjoy the eye candy of gorgeous produce, cheeses, meats, seafood, baked goods, and condiments.

Part of the group branched out on a more adventurous tour led by Jacqui Pickles. They wove their way through the Maltby Street/
“Edible London exceeded expectations, and the London Dames delivered a memorable and educational culinary experience.”

—Hayley Matson-Mathes (Hawaii)

Rope Walk, Druid Street, and Spa Terminus markets frequented by an edgier crowd at this haven for artisanal producers and importers.

Both groups rejoined at Le Pain Quotidien (“Daily Bread”) for a ploughman's lunch of delicious cheeses, charcuterie, breads, fruits, and vegetables hand plucked from Borough Market stalls by Valentina Harris, Chrisie Walker, and Jane Tran.

Then we had a free afternoon before dining around in groups at four London restaurants. Julia Platt Leonard led a group to Moro, a southern Mediterranean eatery, while Sue Carter and Chrisie Walker took a group to Spring, in the New Wing of Somerset House. Some went with Jacqui Pickles to Kitchen W8, a two-star Michelin restaurant in Kensington, and the others, with Valentina Harris to the Italian eatery, Caffe Caldesi, in the heart of Marylebone where she has taught cooking classes.

DAY FOUR: Sunday, May 15.

What could be more à propos than Sunday brunch in a pub! We alighted from our coach at the Duke of Cambridge in Islington, London’s first—and indeed, only—certified organic gastropub. It was started by Geetie Singh in 2000, now partly owned with her husband, Guy Watson, of Riverford Organics.

We enjoyed an all-organic brunch of Carrot Mimosas, “Bubble & Squeak and Black Pudding with Poached Eggs and Holladaise Sauce,” kedgeree, porridge, frittatas, greens, and fresh berries while Geetie and Guy shared the history of the pub and the organic veg box business.

Given that our coach hadn’t turned into an organic pumpkin, we re-boarded and headed for a “Salon with Bee Wilson” at Divertimenti, one of London’s favorite cookware stores. Julia Platt Leonard interviewed Bee, the author of First Bite: How We Learn to Eat, about our relationship to food from the cradle onwards. After our huge brunch, it was refreshing to sip on elderflower lemonade. Some of us made room for lovely fruit tartlets.

With the afternoon free, many Dames visited Harrod’s food court, albeit to photograph, not to eat! Others went shopping. As for me, I opted for a nap to sleep off brunch.

Edible London II’s finale was dinner at the famous Savoy Grill, a restaurant made famous by our organization’s namesake Auguste Escoffier. Kim Woodward was appointed head chef here in 2015, making her the first female chef to rule the Savoy Grill kitchens. Unfortunately Kim was out of town, but Chef Lauren Angela Moore stood in to present the sumptuous meal.

A spring-green asparagus salad or fish chowder started the dinner. For the main dish, the majority of us ordered the Beef Wellington; others opted for fish. A strawberry mille-feuille or a chocolate hazelnut opera cake ended the evening.

The next morning, about half the group extended their British excursion by taking the train to the Cotswolds for four days. See Susan Slack’s story that follows.

I’m looking forward to March 2017 for the inaugural “Edible Mexico” tour.

“Life is short; eat dessert first.”

Here are some of the many scrumptious sweets we enjoyed. (Top to bottom) Battenberg Cake from The Swan at Bankside; Miranda Gore Browne’s Gooseberry and Elderflower Cake; Plum + Split Milk’s Iced Peanut & Salted Caramel Mousse; Caffe Caldesi’s Tiramisu in a martini glass; Savoy Grille’s Strawberry Mille Feuille and Chocolate and Hazelnut Opera Cake; Fiona Cairns’ Royal Wedding Cake recipe.
Edible COTSWOLDS
An Area of Outstanding Natural Beauty

BY SUSAN FULLER SLACK (CHARLESTON)

Come with us, on our journey to the Cotswolds! Four early summer days deep in the lush English countryside—it was a kaleidoscope of sensations: Shakespeare’s country, a riot of organic new tastes, new knowledge, and new friends, reminisces Margaret Happel Perry (New York). The unique farms, exceptional meals, and lovely accommodations made it the trip of a lifetime, says Hayley Matson-Mathes (Hawaii). Indeed, it is a place you will never forget! We thank the incomparable Jacqui Pickles (London) who led us through this bucolic, farm-to-table mecca, and Cotswold resident Judi Wilkes, who reined us in as we merrily traipsed down every garden path that beckoned. And thanks to Nathan for providing plush transportation and entertaining us along the way.

DAY ONE, Monday, May 16
Fifteen Edible London attendees left Paddington station with tour organizer Jacqui on an extraordinary gastronomic tour of the Cotswolds in South Central England. The storybook world of rolling hills, grazing sheep, hedgerows, and honey-colored stone villages was designated an “Area of Outstanding Natural Beauty (AONB)” in the ’60s. The landscape plays an essential role in shaping the region’s renowned cuisine.

Cotswold refers to a “sheep enclosure in hilly land.” Wool trade in the Middle Ages led to prosperity and development of the market towns. British author J. Arthur Gibbs wrote, “Once upon a time the whole of Cotswold was one vast sheep walk from beginning to end.” The pedigree “Cotswold Lion” breed is still famous for its rich, shaggy fleece. Antoinette Benjamin (Ann Arbor) said, “It was a beautifully crafted journey to a picture-postcard area of Great Britain led by the tireless Jacqui Pickles.

Daylesford Organic Farm
At Kingham station we met Jacqui’s dynamic associate, Judi Wilkes, before being whisked away to the iconic Daylesford Organic Farm in Kingham, Gloucestershire. The organic haven is part of the 2,000 acre Daylesford Estate with well-tended farmland, gardens, and orchards. Artisans are at the heart of the enterprise founded by style-savvy Lady Carole Bamford, wife of industrialist Lord Anthony Bamford. She has been called “the organic Martha Stewart.” Antoinette Benjamin (Ann Arbor) said, “It was a beautifully crafted journey to a picture-postcard area of Great Britain led by the tireless Jacqui Pickles.

King Stone Dairy
The Brown Swiss cows and other heritage breeds at King Stone Dairy near Chipping Norton, Oxfordshire, like to sleep on foam mattresses and have their backs scratched. Proprietors Antony Curnow and cheese maker David Jowett explained the production of washed-rind Rollright cheese using the rich milk from the pampered cows. Not traditionally British, it is closer to French Alpine Reblochon. Among other awards, the buttery cheese recently won Supreme Champion honors at the U.K. Artisan Cheese Fair in Melton Mowbray, Leicestershire.

The farm and dairy are namesakes of the King Stone, a weathered, middle Bronze Age monolith standing near the farm. We made a pilgrimage to view this site and the King’s Men—an enigmatic circle of 77 Neolithic stones, and nearby, The Whispering Knights. Collectively known as The Rollright Stones, they are said to have inspired the infamous witch scenes in Shakespeare’s Macbeth.

All photos by Susan Slack unless noted.
Confit wild sea trout paired with home-smoked, trout scotch egg and pickled cucumber. Tomato Tart with wild garlic pesto, goat cheese, and foraged herbs.

**The Kingham Plough**

*Country Life* magazine voted Kingham “England’s Favourite Village.” Late afternoon, we checked into two local inns: The Wild Rabbit, a reinvention of the traditional inn by Lady Bamford, and the Kingham Plough, named one of the top ten pubs in the U.K. this year. The Plough, overlooking the village green, is owned and run by celebrity chef Emily Watkins and her husband Miles Lampson. Emily is a Heston Blumenthal protégé and won the BBC’s “Great British Menu” for her creative fish dish. She returned this year as a surprise judge. Sourcing the finest local ingredients, Emily’s modern British cuisine has put the Cotswolds on the world culinary map. Our entire group gathered at dinnertime for Emily’s picture-perfect Tomato Tarts embellished with edible flowers and herbs, Smoked Trout, Spring Lamb Loin, and Rhubarb & Stem Ginger Baked Alaska.

**DAY TWO, Tuesday, May 17**

**Asparagus Picking**

The Plough’s breakfast sideboard groaned with homemade granola, porridge, local Guernsey milk, yogurt, berries, homemade bread, farmhouse butter, and marmalade. After indulging, we visited the home farm of Alan Cox, a Cotswold fruit and vegetable grower in Oddington, Gloucestershire. We toured the asparagus and strawberries fields, two of Britain’s favorite spring crops. Emily Watkins accompanied us to the fields and picked a bouquet of tender, yellow-flowering broccoli rabe (*rapini*) for garnishing her food.

**Horse and Groom**

We returned to Daylesford Organic for an enlightening tour of the Market Gardens, which are spread over 20 acres. Head Gardener Jez Taylor explained the estate’s philosophy on organic farming, which harks back to ancient traditions. His team grows over 300 varieties of fruit, vegetables, and salad material, with two acres of soft fruit.

Lunch was at Horse and Groom, a charming pub in Bourton-on-the-Hill, Gloucestershire. Not your typical pub grub, we ate locally sourced roast guinea fowl over tender spring vegetables and bacon. Fresh vegetables from the pub’s garden were passed family style: cauliflower cheese, buttery Maris Piper potatoes, and braised, sliced savoy cabbage. Dessert was silky smooth panna cotta with elderflower and strawberries.

**Cotswold Gold**

Driving through the Cotswolds to meet Charlie Beldam of East Lodge Farm in Gloucestershire, we admired the fields of yellow flowers stretching for miles across the landscape. Rapeseed (*Brassica napus*) was in full bloom in late May! Charlie is the 29-year-old founder of Cotswold Gold, a premium, extra virgin rapeseed oil produced on his family farm. He demonstrated the cold press method for extracting the nutty-tasting oil from the jet-black seeds. No heat or chemicals are ever used. Charlie said only the richest 30 percent of the seed oil is extracted. The husks go into high-energy animal feed pellets for local Wagyu beef herds. Jacqui had included a bottle of the seed oil is extracted. The husks go into high-energy animal feed pellets for local Wagyu beef herds. Jacqui had included a bottle of the oil in the swag bags she graciously gifted us with. After tasting the infused oils, we wanted to carry them home too.

Our visit to the Cotswolds was enhanced by the opportunity to meet passionate food producers and farmers and taste their products...The learning experience about the future of food production was fabulous!” affirmed Joan Namkoong (Hawaii).

**Pub Quiz Fun**

That evening, Chef Emily served fish, chips, and mushy peas in the Plough’s cozy pub. The fish was impeccably fresh and the Triple Cooked Chips (fries) irresistible. Her enjoyable mushy peas started with fresh-frozen green peas rather than the traditional dried marrowfat peas. The “pudding” was treacle tart with clotted cream ice cream.

We divided into groups to participate in the great British institution—the pub quiz. After the challenge of creating team names, quizmaster “Jams” Davies launched into lightning-speed rounds of questions that reflected our London and Cotswold itineraries. The atmosphere was competitive! We quickly learned the golden rules of pub quizzes: no cell
Fish and Chips pub supper. Quiz night at the Plough: L-R, front: David Gelles, Mike Pav, Mike Mathes, Middle row: Margaret Happel Perry, Suzanne Fain, Judi Wilkes, Joan Namkoong (in red), Patricia Gelles, Chef Emily Watkins, Jacqui Pickles, Row 3: John Fain, Hayley Matson-Mathes, Antoinette Benjamin, Beth Pav, Donald Morelock, and Jams Davies, our quizmaster.

phones, and the answers on the quizmaster’s sheets are ALWAYS the correct ones! It wasn’t a walk in the park! “Even the English found it rather challenging,” admitted Jacqui. Winners and losers agree it was the ultimate evening; educational, challenging, and fun!

Beth Pav (Austin) remarked, Touring the Cotswolds with my sister Dames was magic…from tasting and drinking the local fare of food artisans to playing pub games. Gina Puente (Dallas) said, As usual, the LDEI company brought additional insight, discussions, and laughter along the way! Dallas guest Brenda Reyes added, I joined this trip only knowing one person but left with a lifetime of wonderful memories and many new friends.

DAY THREE, Wednesday, May 18
Thyme at Southrop Manor Estates

Bidding farewell to friends at the Plough, we relocated to Thyme, set in the tiny, idyllic village of Southrop, Gloucestershire. Redeveloped through a restoration project, the complex includes a state-of-the-art Bulthaup kitchen and cookery school in a lofty, medieval Tithe Barn, organic kitchen gardens, elegant cottages, and miles of walking paths. Owned by Jerry and Caryn Hibbert, Thyme sits within their 150 acre Southrop Manor Estate. The 12th century Norman church on their property (where Kate Moss married) and the village are mentioned in the 11th century Domesday Book.

After refreshments in the Baa, a handsome guest drawing room and bar with life-like woolly sheep chairs standing about, we visited the kitchen garden with its abundant flowering thyme.Later we explored our accommodations at Thyme House, a beautifully appointed, 17th century country house with eight luxurious bedroom suites.

The group teamed up in the Tithe Barn for a cooking session with Instructor Marjorie Lang and Head Chef Daryll Taylor. Working along side duck eggs sitting in an incubator, we made Wild Greens Pie; Grilled Quail with Ras-Al-Hanout; Cornish Mackerel with Garden Radish Rocket and Asparagus Salad with Miso Dressing; and Rhubarb & Rosewater Roulade. Rain clouds darkened the horizon after our splendid lunch, but with wellies and umbrellas on loan, Jacqui shepherded us around the estate to view heirloom vegetables, beehives, poultry, rare breed Cotswold and Welsh Black Mountain sheep, and Duroc/Piétrain pigs. We returned to Thyme House’s magnificent kitchen for an excellent meal.

The Swan: Thyme’s 17th century English village pub. Gina Puente throws the ball in Skittle Alley, our private dining room. Rose Geranium-Scented Panna Cotta.

Swan, was also provisioned by the estate. We were offered lanterns to brighten the dark path on our short walk there. Dinner choices included Omelette Arnold Bennett with Smoked Trout—a London Savoy specialty, and Pan Fried John Dory Fillet with Samphire, Chard, Jersey Royals, and Beurre Blanc. After dinner, the tables were pushed aside for a game of Skittles (Nine Pins). Players took turns throwing wooden balls down a lane attempting to knock down the wooden skittles at the end.

A flock of handmade Cotswold sheep chairs grace the Baa—Thyme’s stylish bar area. Pastoral view from Beth and Mike Pav’s bedroom at Thyme House.

Dinner at the Hibbert’s cozy, 17th century English village pub, The Swan: Thyme’s 17th century English village pub. Gina Puente throws the ball in Skittle Alley, our private dining room. Rose Geranium-Scented Panna Cotta.

The last day of our Cotswold excursion we visited the inspired gardens at Highgrove House, the country estate of Their Royal Highnesses The Prince of Wales and The Duchess of Cornwall. Located in Gloucestershire near Tetbury, the estate’s magnificent landscape has evolved since 1980 under Prince Charles’ watchful eye. His viewpoint is, “It’s better to work with nature that against it.” He deems the creation of a garden akin to painting a picture, and each section is an individual work of art.

The walled kitchen garden is of particular interest. Like the other gardens, it is planted and maintained with strict adherence to organic and sustainable methods. Ornamental, yet highly productive, it showcases rich beds of heritage vegetables, fruits, herbs, and flowers edged with dwarf germander hedges. The surrounding brick walls protect the crops and when heated by the sun, they radiate warmth back into the nurtured garden. Espaliered apple trees grow over a large arch and mingle with fragrant sweet briar roses to form a glorious tunnel. Enough produce is grown to feed the royal households at Highgrove and in London.

Unfortunately, there are no “garden paintings” to share—cameras weren’t allowed. I would love to add a thousand more words (worth one picture) but there is no space for that either. Margaret Happel Perry captures the magic saying, It was a breath-catching vignette. The overwhelming sense of wonder, to be actually standing in history on a May morning at Highgrove House. . At the bottom of the vast garden is a restored portion of the Old Bath Road—carriage wheel-rutted dirt in a tunnel of green trees and white blossoms just as it was when Jane Austen rode by.

Enter Highgrove gardens. Later, we had lunch at Highgrove’s Orchard Restaurant and gift shop. Spring flowers in the Cotswolds. Photo: Mike Mathes.
THIS YEAR’S SPONSORS AND WINNERS ARE:

Staci Mickelson, Wine Sales Representative from Oeno Distribution in Minneapolis, Minnesota, will learn about all facets of the winery and wine tourism industries from vineyard to bottle to vineyard concerts from her host, Kari Leitch (Seattle). Kari is Vice President of Communications and Corporate Affairs at Chateau Ste. Michelle Winery in Woodinville, Washington.

Sue Coraggio Snape, winner of the Culinary Category, will be hosted by Nora Pouillon, owner and chef of Washington, D.C.’s Restaurant Nora, America’s first certified organic restaurant. Sue is owner/chef at Leaf and Loaf in Marietta, Georgia. She will spend the week working side-by-side with the award-winning Pouillon, who will be on a panel at the LDEI conference in Washington.

Sunita de Tourreil, founder of The Chocolate Garage in Palo Alto, California, will fly to London and be hosted by Chantal Coady, owner of Rococo Chocolates. Sunita will follow the story of Rococo from beans to bonbons and from marketing to retail, and to design her own chocolate flavor in the kitchen. Chantal is presenting a session at the LDEI conference in Washington.

Jovan Sage won the Farm-To-Table Category. She is the owner/food alchemist of The Farmer & The Larder in Brunswick, Georgia. Lee Murphy of Vista D’oro Farms & Preservatory in Langley, British Columbia, one of Canada’s best-known makers of fine preserves, welcomes Jovan to help with harvest and production.

Stephanie Jane Carter, Editor of Louisiana’s Edible New Orleans, won the Food and Wine Journalism Category. Family Circle Magazine’s Regina Ragone, will host Stephanie to spend an action-packed week participating in photo shoots, brainstorming sessions, and recipe tastings in the heart of New York City.

Jane Copeland, owner and chef of Lift Breakfast Bakery in North Vancouver, will get an insider’s “back stage” pass to the deli, catering, baking, and brewing businesses. Two Dames are hosting Jane: Debra Sharpe, owner of Goddess and Grocer, Chicago; and Ellen King, owner/head baker of Hewn Bread, Evanston, Illinois.

HOW THE SELECTION PROCESS WORKS

Applications are accepted from March through April 28. Three judging groups of four committee members each judge two categories. The committee includes several past co-chairs, giving us continuity and experience with previous years. Each judging group scheduled conference calls to discuss their top candidates. Considered were the applicants’ qualifications and passion, and what the award would mean to the individual and her career.

All the candidates were absolutely outstanding, so we really had our work cut out for us. The decisions were difficult, but we did reach consensus on awarding all six categories. Winners were connected to their Dame hosts to arrange their week of experiences.

Legacy Award winners will attend the Legacy Awards Luncheon at the LDEI conference in Washington, D.C.

LEGACY AWARDS COMMITTEE MEMBERS

Becky Paris Turner (British Columbia), Co-Chair
Shara Bohach (Cleveland), Co-Chair
Alison Awerbuch (New York), Past Co-Chair
Amy Crowell (Atlanta)
Toria Emas (Chicago), Past Co-Chair
Trish Gelles (Seattle)
Amy Hoopes (San Francisco)
Sue Huffman-Robison (San Francisco), Past Co-Chair
Abigail Kirsch (New York)
Colleen Minton (North Carolina)
Suzen O’Rouke (New York)
Marsha Palanci (New York), Past Co-Chair
“You’ve been chopped!” has been heard over a thousand times in the more-than 350 episodes of the Food Network’s popular, long-running “Chopped” TV series that premiered on January 13, 2009. Who’s doing the “chopping”? Why, two of our very own Dames: Alex Guarnaschelli (New York), who is one of the first three judges, and Maneet Chauhan (Nashville), who became a judge on January 6, 2013 (see page 21).

In case you’ve never seen the show, the object is that four chefs have 20 minutes to make an appetizer based on four “mystery basket” ingredients in concert with pantry and ‘fridge staples. Three judges taste their finished dishes, and the best three chefs go on to the “entrée” round—the fourth one gets “chopped.” Another chef is eliminated from the entrée round, and the final two compete for $10,000 in the dessert round. Chefs find out they’ve been “chopped” when host Ted Allen lifts a cloche to reveal the loser’s dish beneath.

The Chopped Kitchen set is located in New York City at Food Network’s headquarters and features a judges’ table, the seemingly relentless clock, culinary work stations, appliance stations (e.g. deep fryers and an ice cream machine), equipment, pantry, refrigerator, and serving dishes. Filming the one-hour show can take 16 to 18 hours.

**MINDY MERRELL**
(Nashville)

Quite a few Dames have appeared on the show, and two of them were “Chopped Champions” who won $10,000. Mindy Merrell (Nashville) won the 251st episode in 2014, titled the “Offal Surprise,” by dealing with these mystery basket items:

- **Appetizer Round:** bowl of hot ramen noodle soup, canned whole tiny apples, canned biscuit dough, and fresh okra. Mindy explained, “I made a ramen slaw with the noodles, Napa cabbage, vegetables, and apples tossed with Asian dressing topped with fried okra. A salt and pepper sticky ball made with the biscuit dough was on the side.”
- **Entrée Round:** Rocky Mountain oysters, whole artichoke, can of cola, and whole pomegranate. She pan fried the “oysters” and laid them on a quarter of the artichoke (which was horribly undercooked), made a barbecue sauce by reducing the cola, and sprinkled the whole dish with pomegranate seeds.
- **Dessert Round:** Red velvet Whoopie pies, peanuts in the shell, cream of coconut, and rambutan. For her winning dessert, Mindy scraped out the cream from the Whoopie pies, and fried them to make Whoopie donuts, which she dusted with powdered sugar and Chinese five spice. On the side, “I made a caramel sauce with the cream of coconut (it was horribly sweet) and I made a raspberry rambutan chutney on the side,” she said.

“The most difficult thing for me competing on “Chopped” was nerves,” confided Mindy. It required a lot of self talk reminding myself that I’m good enough, smart enough and—doggone it—people like me. It’s just like you see on TV. We were given about a 5 minute tour of the kitchen before the first round. They want you to be as uncomfortable as possible because that’s what sells.

“As a person who has worked in test kitchens with many products for years, it’s the creative process that drives me. I love ideas and solving problems. That probably helped me because I have no trouble winging it and I’m not an ingredient snob. However, I much prefer working in collaboration, not competition. I wanted to know what the other contestants were doing and chat about it, but that is not what “Chopped” is about.

“The other funny thing is that I had tons of leftover time in each round which I should have used to fix up my dishes instead of walking around in a stupor. For months afterwards, I could not stop rehashing everything I should have done—which drove me nuts. The other strange thing is that after the taping, the show didn’t air for close to a year. That was a long time to keep a secret and a long time wondering how they would edit the show. Would I look like a jerk or a really great gal? I would love see how the editors work through all those hours of footage and come up with a cohesive story,” pondered Mindy.

Back to the creative process, she said, “Usually your first idea isn’t the best, so I just prayed that whatever came to me would be good enough. Good enough was what I was shooting for, not a home run, just get around the bases without any dumb mistakes. And that worked. I stayed away from any weird equipment, too. I did seem to throw everything in the fryer!”

“My long day of filming on reality TV showed me clearly that it is the entertainment business, and that’s it. It really doesn’t prove anything about you or your life, contrary to the stories they like to tell. It all reminded me why I love my work. It’s slogging through the creative process and connecting and helping people that really counts. I guess the best part of the experience is that I can tell some pretty funny stories at a cocktail party,” she said.

Mindy Merrell’s culinary career emphasizes communicating good ideas about food. She is the author of several cookbooks. She has worked in food marketing and public relations, newspaper and magazine food journalism, restaurant reviewing, food blogging, recipe development, food styling and teaching. Mindy and her husband, R.B. Quinn, are food writers, authors, and teachers. They manage RBandMindy.com, are the food writers for Nashville’s Nfocus Magazine and NfocusMagazine.com.

**PNINA PELED**
(New York)
Taking a day off in 2010 from her position as Chef de Cuisine of...
Two former members of Les Dames have also competed on “Chopped.” The Washington, D.C., Chapter’s Gillian Clark moved to New York where she’s now the executive chef at Kitchen on George. Cat Cora, once a Dame in the Los Angeles/Orange County Chapter, was the first woman “Iron Chef America.”

**BARBARA SIBLEY**

(New York) wanted to compete on “Chopped” because, she said, “The early seasons did not have many women competing and this is what attracted me to doing the show. It was very inspiring to work under the extreme challenge and great fun.”

The Chef/Owner of La Palapa, Barbara was born and raised in Mexico City, and her authentic Mexican restaurant specializes in “Mexico City-style” tacos and quesadillas and regional home cooking. It opened in 2000. She explains, “The difference is that usually in restaurant menu design and execution I have an idea and then get to interplay with ingredients and concept. On ‘Chopped,’ starting only from the ingredients is very different.”

Her appetizer “basket ingredients” were husk cherries, *piquillo* peppers, and ground turkey. “I knew that the turkey would be very lean and chose to make a flavored chili oil with some gorgeous dried *chile de arbol* peppers. I used bacon to flavor the small turkey meat balls and made a delicious salsa with the husk cherries and *piquillo* peppers. In Mexico, husk cherries are known as “tomatillos de milpa” and grow wild on the edges of corn fields, so I love their tangy taste. I knew I would be ‘chopped’ when one of the other contestants was upbraided for using red chili flakes. My entire dish was a layering of smoky and spicy flavors! In the end I had to remind the judges that in tasting the dish they knew they were alive!” explained Barbara.

**MARY SUE MILLIKEN**

(Los Angeles/Orange County) competed on “Chopped” in May 2015 for the charity “No Kid Hungry” in the All Stars Tournament: Part 2. She is Co-Chef/Owner of the popular and critically acclaimed Border Grill restaurants in Santa Monica, downtown Los Angeles, and Las Vegas, serving upscale, modern Mexican food in a hip, urban cantina setting. In 2009, along came the Border Grill Truck, and in 2010, the Border Grill Stop, a kiosk serving grab ‘n go.

“Chopped” allows an incredibly short window of time for finding ingredients to complement the mystery ingredients and for cooking them. And of course, the mystery ingredients don’t really belong together!” she opined.

“While of course, I wish I had won and not come in 2nd, I am happy for the guy who won. It would have been a great to win, but it wasn’t going to change my life. Winning that money actually changed his life. He moved home to Oklahoma and used his winnings to help open his own BBQ restaurant,” she confided.

“For the appetizer round, I made a very thin escalope of the *Solomillo iberico* (pork tenderloin), seared it, and made the peanut soup into a curry sauce with an arugula/preserved lemon salad on top.

“The ingredients for the entrée round were real sweetbreads, fondue cheese, green chili sauce, artichokes. Ackkk! I made potatoes with torn roasted chilies and cheese and did the sweetbreads sliced thin in an egg batter with caper brown butter. I can’t even remember what I did with the artichokes, but probably I blanched the heart, diced it, sautéed it and added it to the caper sauce.”

Mary Sue’s final comment: “Cooking on competition shows is exhilarating—but really stressful.”

**EMILY FRITH,** Nashville charter member, enjoyed being on “Chopped” but “It was indeed terrifying, as well as hilarious,” she said. “The worst part was our breakfast of cold eggs and hash browns on my already queasy stomach, and the sea of cameras that I could feel under my feet, but couldn’t see because the lights were blinding. I was barely even aware of the judges until we were in front of them.”

Emily’s basket ingredients were: sweet whitefish in a jar, red hot candies, Pastis liqueur, and raw oysters. “My thought was to make a wilted spinach salad topped with the oysters drizzled with a sauce made from the melted down red hots and the Pastis, with whitefish cakes on the side. The sauce was actually delicious, but everything else was pretty much a disaster. The oysters were very difficult to shuck, and I was too nervous to realize I could have just tossed them into giant pot of boiling water on the stove to open them.

“My whitefish cakes burned and I had to start over twice, and I just ‘flat ran out of time.’ I am still not sure why I spent so much time struggling with the oysters—if I had just cooked them, I would have had the time to concentrate on the fishcakes, but alas, it was not to be...

‘The producers and other contestants were super nice, and I really did have a blast. I just wish I could have been on the set for more than one round. Maybe I would have been able to get ahead of my nerves,” she reminisced.

Emily is Co-Owner, Corner Market Catering Company in Nashville, which she opened in 1988 with her husband. She has been catering for the last 10 years.
ALEX GUARNASCHELLI:

An Original Judge

Alex Guarnaschelli (New York) is one of the original three judges on “Chopped” beginning with the first show on January 13, 2009. This busy Dame is Executive Chef at New York City’s Butter restaurant and was one of the only two permanent women “Iron Chefs” on “Iron Chef America.”

I asked her, “What’s it like judging dishes prepared in 20 minutes from a basket of sometimes-bizarre ingredients?” Alex replied, “The creations are often surprisingly good. They are all graded on a curve because the challenges the baskets present make it difficult! It may look easy watching from the couch at home, but being in the studio under pressure makes it a whole different thing!”

“Are some of the “basket” ingredients foods you’ve never seen or tasted before?” “Absolutely,” acknowledged Alex. “There is no way anyone can know all of the ingredients! When we judges don’t know an ingredient, we read up, we taste, we evaluate. If the show educates, the judges need to be educated too! Also, I consider it my responsibility to try all the bizarre foods such as duck beaks, pig rectums, etc. It isn’t difficult. It’s amazing how creative chefs can be to turn them into something that tastes good.”

The contestants are in the studio for up to 18 hours. Alex said, “The amount of time we judges spend on set varies quite a bit depending on the episode and the deliberations. Some decisions come easily, others not....”

Alex has a lot of knowledge for judging food. Her mother, Maria Guarnaschelli, a cookbook editor, surrounded Alex with foods from whatever book her mother was working on at the time. She said, “My mother was always coaxing me from my ‘Barbie land’ under the dining room table to peel potatoes, knead bread, or assemble a trifle.”

She embarked on a culinary journey in France to do a work study at La Varenne Culinary School in Burgundy owned by Anne Willan (LA/OC), and ended up working in some of the country’s top restaurants including esteemed chef Guy Savoy’s eponymous three-star kitchen. After two years in Los Angeles, she moved back to New York where, in 2003, became the executive chef of Butter restaurant.

Alex’s dislikes are chicken feet and hot dogs. If she weren’t a chef, she would like to have been a marine biologist. When dining out, she orders fried squid or clams. Her “must have” kitchen tool is a $5 paring knife, while her favorite food city is Charleston. For a late-night snack—probably not when she has judged “Chopped” recipes all day, Alex returns to her Italian heritage and digs into cold spaghetti and meatballs! —CiCi Williamson

Images courtesy of Food Network

FALL QUARTERLY 2016

MANEET CHAUHAN:

Five Years a Judge

Recipient of a James Beard Award of Excellence, Maneet Chauhan (Nashville) recently opened her first restaurant, “Chauhan Ale & Masala House,” an Indian fusion restaurant, in Nashville, Tennessee. However, she is no stranger to restaurants having been the opening executive chef of Vermilion restaurants in Chicago and New York. But I am getting ahead of her story.

Seemingly born with a ladle in her hand, Maneet started her culinary “journey” in her homeland of India, where she graduated at the top of her class at the Welcomgroup Graduate School of Hotel Administration in Manipal—India’s top culinary and hotel management school. After interning at India’s finest hotels and kitchens, including names like the Taj Group, Oberoi Hotels, and Le Meridien, she attended The Culinary Institute of America, Hyde Park, New York, and graduated with high honors, sweeping all awards in her class.

In New York, Maneet was the only Indian female ever to compete on “Iron Chef America” and since 2011, has been a full-time judge on “Chopped” where she evaluates chefs’ dishes in melodious, Indian-accented English, an inheritance of her birthplace in Ludhiana, Punjab.

Even though a world-traveled chef, Maneet said, “There are some ingredients on ‘Chopped’ that I have definitely never seen or tasted, but that’s the incredible part of being on the show. Each day is a new learning experience. The culinary department spends a lot of time and research to find unusual ingredients from all cultures.”

“It’s a competition and the chefs are expected to think of creations from ingredients that they have just seen in a very limited time. It’s a tough competition. At times, I am amazed at how delicious things have turned out, and at other times there have been dishes that are a challenge to eat,” Maneet confided.

Is it difficult to taste some of the ingredients? “Oh, yes it is,” replied Maneet, “but you have to keep an open mind. If there’s someone else in the world eating it, you have to try it at least once, too.”

Maneet splits her time between Nashville and New York. When she’s judging “Chopped,” she says, “It’s a fairly long day. We get in between 5:30 a.m., and wrap-up is usually by 7:00 p.m.”

A go-to expert on Indian cuisine and spices, Maneet taught Indian cooking on ABC-TV’s “The View.” She was chosen as the only chef to cook at the first-ever Indiaspora Inaugural Ball, honoring the re-election of President Barack Obama.

An active supporter of various charities, such as CRY (Child Rights and You) and P.A.V.E. (Partnerships for Action, Voices for Empowerment), ProStart, Chef Chauhan is highly devoted to giving back to the community and is a valued member of the Nashville Chapter. —CiCi Williamson
CHAPTER NEWS

Carole Bloom (LA/OC)

ANN ARBOR | ATLANTA | AUSTIN | BIRMINGHAM | BOSTON | BRITISH COLUMBIA, CANADA | CHARLESTON | CHICAGO | CLEVELAND/NORTHEAST OHIO | COLORADO | DALLAS | HAWAII | HOUSTON | KANSAS CITY | HEART OF AMERICA | KENTUCKY | LONDON, ENGLAND | LOS ANGELES/ORANGE COUNTY | NORTH CAROLINA | MEXICO | MIAMI | MINNESOTA | MONTEREY BAY AREA | NASHVILLE | NEW YORK | NEW ENGLAND | NEW ORLEANS | PHILADELPHIA | PHOENIX | PORTLAND SACRAMENTO | SAN ANTONIO | SAN DIEGO | SAN FRANCISCO | SEATTLE | ST. LOUIS | WASHINGTON, D.C.

ANN ARBOR | Sandra Lach Arlinghaus

Antoinette Benjamin, a chef trained by Madeleine Kamman, hosted an elegant “Founders Dinner” in her beautiful home to celebrate the one-year anniversary of the charter submission on June 30 and to honor our co-founder, Alma Lach, who passed away during the process. A Dame of Distinction, Alma offered valuable advice and contact with the Chicago Chapter that was critical to our success. Founders Raquel Agranoff, Donna K. Topo, Pat Pooley and I enjoyed dishes that Antoinette prepared from recipes that appeared in Alma’s Almanac, documents created earlier by Alma for her students. I enjoyed wearing the LDEI 30th scarf that had arrived a few days earlier. It was Donna’s birthday, and she delighted in pouring Alma’s fudge sauce on cake.

ATLANTA | Gayle Shelton

Our second quarter started with a stellar celebration of the 20th Anniversary of our Chapter. On April 18, friends, family, supporters, and scholarship recipients joined us for a delicious seasonal dinner, hosted by Chef Jay Swift at 4th & Swift, capped by a Champagne toast led by Mary Moore. In June, Savannah Haseler, Executive Chef of Twain’s Brewpub, hosted us in her home for an interactive and up-close demonstration of the art of butchery, featuring the Ossabaw and Berkshire Pigs. Dames enjoyed a fantastic family-style outdoor meal.

The July Annual Business Meeting preceded an epic potluck of Southern Favorites, and we inducted new members. On July 18, Elizabeth Greene hosted “Dames Who Play in the Kitchen: Bring Your Own Blender.” The evening included creative dishes and was capped-off by a fabulous ice cream buffet and birthday cake to celebrate the July birthdays of Elizabeth, Lenada Merrick, and Doris Koplin.

BIRMINGHAM | Martha Johnston

Birmingham and Atlanta Dames met at Moore Farm and Friends in Woodland, Alabama, on May 1st. Owner Laurie Moore talked about “Good, Clean, and Fair” farming. Dames visited the chickens and goats, toured the growing fields and saw the mushroom crop. Moore served a locally grown organic lunch in the historic farmhouse.

Pardis Stitt and Chef Frank Stitt (above) graciously welcomed Birmingham Dames and prospective members to Chef FonFor on May 10. The next week, we met at Vecchia Pizzaria & Mercato for an evening of pizza making with individual instruction from Chef Bernard Tambreullo and his wife, Brianna.

June 12 was a “once-in-a-lifetime kind of day” we had a Southern food tutorial on Corn Pones from Juliette Flenouy, who worked at the Mountain Brook Club for more than four decades, where her corn pones became legendary. We enjoyed the “Businessman’s Special” of turnip greens, peas, and pones.

To raise our visibility, Dames judged the Annual Gumbo Gala in March. Our talented group prepared the Spring Dinner at Stone Hollow Farm. Working with culinary students made it a great way to mentor future members of our food community.

BOSTON | Lucille Giovinio

In honor of Wegmans 100th Anniversary on May, 25 Dames accepted Denise Graffeo’s invitation to an evening tour and dinner at Wegman’s Burlington, Massachusetts, store sponsored by the ACF Epicurean Club of Boston, America’s oldest culinary association.

Jen Verrill’s family farm in Concord was the site for a June culinary experience. She spoke about the management and responsibilities of operating a gargantuan family farm. ACF member Guida Ponte, her husband, Ed Micu, and her staff prepared a veritable feast in the field with all food grown on the farm and prepared with loving hands.

BRITISH COLUMBIA | Nancy Wong

Dames and media gathered at Alessandra Quaglia’s Provence Marinaside in June for the launch of Les Dames Wine, a unique fundraising project initiated by winemaker and sommelier Mireille Sauvé. Wines were sampled alongside paired appetizers courtesy of Provence. Available in Dames Red and Dames White, proceeds from the wine sale benefited our Scholarship Fund. In July, Dames gathered for celebratory events.

The first was the inaugural meeting of the chapter’s Cookbook Club to celebrate the induction of cookbook author/restaurateur/chef Diane Clement into the British Columbia Sports Hall of Fame. An Emerita Dame, Diane and her husband joined the group for delicious dishes taken from one of her many books. Dames gathered again for par-TEA to celebrate the opening of Daniela Cubelic’s Silk Road Tea in Vancouver. Guests sipped special ‘mar-TEA-nis’ and sampled some of the shop’s tea selection.

CHICAGO | Joan Reardon

Nancy Brussat was honored at the chapter’s Annual Meeting at Found Kitchen and Social House in Evanston on June 13. Inducted into the Chicago Chapter six months after its founding in 1982, Nancy served two terms as chapter president, and was LDEI President. She has shaped the direction of the organization, promoted its mission, chaired fundraising auctions, and helped make Les Dames Chicago the premier culinary group in the city. She is also one of Chicago’s outstanding culinary celebrities, literally the person who brought Italian food and wine to Chicago in the form of a shop offering imported ingredients, wonderful wines, and prepared foods. She created a distinctive line of salads and sauces and added a trattoria-style Café, Convito Italiano.

CLEVELAND | Shara Bohach

Members and potential Dames nosed and mingled at a bountiful potluck at Crickett Karson’s home in May. Coit Road Farmers Market, recipient of the chapter’s 2015 grant, spoke with passion about their mission of providing access to affordable, locally grown produce.
COLORADO Sandra Dugan

We have been busy raising funds for chapter initiatives and building relationships in the community while encouraging camaraderie with fellow Dames. In February, we learned how to make empanadas with Rebecca Treon at Carol Fenster’s home. Then in April, Dames were treated with a wonderful happy hour set up by Kuvy Ax at Café Marmotte, a local French restaurant. We were treated to fabulous appetizers, specialty beverages, and great conversation.

At the annual meeting in April, Megan Stromberg and the membership committee inducted 11 new members: Jordan Blakesley, Elizabeth Buckingham, Andra Cirbo, Ann Cooper, Stacy Giest, Laura Hagan, Shari Leidich, Irene Rawlings, Krista Roberts, Lee Clayton Roper and Melissa Severson. We announced our first Honorary local member, Ruth Stember, a great leader in the nutrition and culinary community.

In June, Holly Arnold hosted an Asian shopping tour and cooking class with Thai Chef Kanithdar “Nita” Chittivej, former chef owner of Chada Thai and Chao Praya Thai restaurants.

DALLAS Suzanne Felber

The Dallas Chapter has been busy raising funds for our scholarship recipients. Our annual Raiser Grazer fund raising event, chaired by Tara Anderson (right) was held at the Dallas Farmers Market and with the help of Wendy Timson (left), guests felt like they had been whisked off to Provence.

All our members participated in making this one of our best fund raisers in recent memory, and guests had the chance to participate in cork pulls, cake sales, and a live auction. Plans are already underway for our 2017 event, date and location to be announced soon! We also had our annual meeting and Summer potluck luncheon, which is always a favorite event to attend and hear about the wonderful things going on with our members.

HAWAII Janice M. Yap

We welcomed 12 new members on June 12 at a gourmet brunch at the lovely Halekulani Hotel on the beach at Waikiki. As part of this Annual Meeting we bid Aloha and Mahalo to our outgoing board members. Several members showcased their products and services.

In July, ten Dames celebrated LDEI’s 30th Anniversary at Michelle Karr-Ueoka’s MW Restaurant, featuring tea beverages and sweet & savory delicacies at the second Annual Baker Faire Fundraiser. Gift certificates from Dames’ restaurants were hidden in decorated cookie baskets, and shoppers purchased fresh produce and gently used culinary utensils and cookbooks. Dames featured were: Kathi Saks, Michelle Karr-Ueoka, Abi Langlas, Kathy Masunaga, Jenny Johnson, Cheryl To, Jocelyn McCann, Lesley Hill, Satomi Goo, Liz Anderson, Elaine Matsuo and Kristin Jackson.

The event funds “Dames who Donate” culinary scholarships in Hawaii. We staffed a booth at the Restaurant and Hospitality Expo July 13 and 14 to increase awareness in the community.

KANSAS CITY Judith Fertig

On April 20, Kansas City Dames partnered with Kansas City Community Gardens (KCCG) for a Green Tables event that raised over $1,000 for urban gardeners and KCCG’s wonderful Beanstalk Children’s Garden. The event was held at Pryde’s Old Westport owned by Louise Meyers and organized by Karen Adler. Attendees sipped, shopped, and went home with innovative “get growing” ideas from Ben Sharda, executive director of KCCG.

MIAMI Ellen Kanner

Our annual Bastille Day Brunch encompassed an afternoon lavish with wine, roses, baguettes, berries, and bonheme at L’Epicerie, our neighborhood French cafe. Proceeds support our annual scholarship fund and maintain Les Dames Edible Garden at Miami Beach Botanical Garden, lush with native produce and herbs, from mangoes to Cuban oregano.

The chapter thanks our outgoing President, Dorothée Rubin, under whose leadership we’ve grown in both diversity and number with over 80 members. We welcome incoming President, Ana Plan, a chef and culinary professor who’s been a driving force on the Board for many years. We also welcome new members after our successful membership drive.

NASHVILLE Mindy Merrell

In July, LDEI President Maria Gomez-Laurens visited our chapter. Dawn Southworth hosted us at the Omni Hotel for a board luncheon. We took Maria to Erin Mosow’s Charipe’s Bakery and Sylvia Ganier’s organic farm, market, and event venue, Green Door Gourmet. The day concluded at Maneet Chauhan’s restaurant Chauhan Ale and Masala House for a reception with our members over cool drinks and Maneet’s signature Spice it Up! snacks.

Nashville’s first woman Mayor, Megan Barry, was the keynote speaker at our August meeting where new members Amy Corley, Kathleen Cotter, Susan Gillituc, Tallahassee May, Mara Papaetheodorou, Tallu Schuyler Quinn, Diane Skrabec, and Sarah Worley, were installed.

NEW ENGLAND Nancy Matheson-Burns

Several New England and New York Chapter Dames were among the 350 people at a screening of the documentary trailer, A Fine Line, hosted by Joanna James Moschos, Lidia Bastianich, Valerie James and Sylvia Weinstock. Liz Mulholland and Peter Hatch, retired Director of Monticello Gardens, hosted the 4th Annual Thomas Jefferson Memorial Center Lecture, an evening of historic tastings in a spectacular oceanside setting. Lauren Abda spoke at the 3rd annual “Foodie Founders’ event. Carol O’Connor hosted the second annual “Midsummer Night’s Fashion Show & Culinary Evening” to benefit the Chef’s Table Foundation. Carol also partnered with Nancy Bartista Caswell in presenting a 3-course meal to benefit Chef’s Table.
NEW YORK  Beth Allen
On April 27, 50 Dames and guests enjoyed a
wonderful spring luncheon with Lidia Bastianich
at her flagship Manhattan restaurant. The delicious
dishes were from her latest book, Lidia’s Mastering
the Art of Italian Cuisine, Everything you Need to
Know to be a Great Italian Cook.

BBQ & Bourbon was a whole-hog barbecue and bourbon tasting on May
18. Barbecue expert Elizabeth Karmel and Bearn Suntory American Whiskey
Ambassador Philip Pepperdine treated a sold-out crowd of 30 to soul
food at its best. A raffle benefitted the scholarship fund.

We welcomed Dames from around the country attending the Summer
Fancy Food Show. Lori Tieszen and Stoli Group USA graciously hosted us
on June 27 at their headquarters’ private bar in the heart of Midtown Man-
hattan, providing excellent wines, bountiful cheeses, and charcuterie.
On July 20th, the International Culinary Center hosted our Annual Scholarship
Reception. We gave 23 awards totaling $66,800.

PALM SPRINGS  Pamela Bieri
A full busload of 50-plus guests took
our annual Spring Farm Tour on April
18. Nancy Cohee narrated the tour that
began early in the morning from Shields
Date Gardens. The tour made stops at
Burrete’s commercial compost site that
processes green waste from landscapers
and food waste from local hotels and
restaurants; Blair Farms, a small 200-acre ranch growing dates, grapes and
citrus; the Coachella Valley Water District for a behind-the-scenes look in
the control room; and a leisurely tour of major agricultural crops on our way
back to Shields Date Gardens Cafe for a farm-to-table buffer lunch.

PHILADELPHIA  Natanya DiBona
Our city welcomed over 50,000 visitors for the
Democratic National Conven-
tion. Vicki Pohl and Garces Catering fed over
20,000 guests in a week.
Lynn Buono, Michele Leff,
Stormy Lundy, and Irene Silver were particularly
busy. Natanya DiBona was
Event Chair for The Walnut
Club’s “Women Making History” event held the Sunday of the DNC.
Kathy Gold and Marie Fritz joined the celebration that honored women’s
historic contributions including Julia Child.

SAN ANTONIO  Nichole Bendele
Carla Clark, FBI-Special Agent, spoke at our May board meeting about Hu-
man Trafficking. Agent Clark gave a list of red flags of human trafficking and
some questions to ask when noticing something amiss and how to report it.

Our June general meeting was hosted at La Fonda on Main by owner,
Cappy Lawton, who helped inspire and train many Dames at the beginning
of their culinary careers.

Dames also helped Ana Martinez de Egan in the “Chefs for Chef Fund-
raiser Brunch and Silent Auction” held on July 31 at Lisa Wong’s Rosario’s
Mexican Cafe y Cantina North. Ana was in a serious car accident, has been
unable to work, and is facing a long recovery.

Our “Plate Changer Luncheon” was held on September 21 with Diana
Kennedy, celebrated author on Mexican cuisine, as our keynote speaker on
kitchen waste, sustainability, and recycling. The luncheon funded our
Aspirations Grant.

SAN DIEGO  Marie Kelley
Our chapter sponsored four buses to enable elementary students from
low-income schools to participate in the Plant*Grow*Eat program at the San
Diego County Fair this summer as part of our Green Tables efforts.
The Don Diego Scholarship Foundation enables over 2000 elementary
students to participate.

This program teaches students about the important connection between
agriculture and nutrition. Each
spring, volunteers bring containers, soil, and seeds to schools through-
out the county, assist in initial
planting and discuss the importance of our food. After planting their
tiny seeds, watering, weeding and
watching their plants grow, even kindergartners understand where
food comes from.
Every student receives a ribbon for participating. After judging, the young
growers get to taste the fruits (veggies) of their labor. Then they get to
explore and enjoy other agricultural areas of the fair.

SAN FRANCISCO  Jerry Di Vecchio
For the past two school years, we have presented special career panels
for students at City College San Francisco’s Culinary Arts and Hospital-
ity Studies. Each panel consists of three Dames who share career facts and
answer questions. The 1.5-hour panels were enthusiastically attended with
much interaction from students who have asked what Dames did to get to
where they are, what alternate steps they might have taken, and what op-
tions might be available.

The program is directed by Barbara Haines, Instructor, CCEF-Culinary
Arts & Hospitality Studies, and is coordinated by Jerry Di Vecchio.
Media link to the March panel on how food prepping fits various arenas is:
http://ccsf.granicus.com/MediaPlayer.php?view_id=5&clip_id=595
Dames who have participated in this ongoing program find it not only easy
as pie, but extremely rewarding and great way to help others move ahead.

ST. LOUIS  Lori Willis
We partnered with St. Louis-based Monsanto to present a public forum on,
“Protecting Our Precious Pollinators: The Dish on Honey Bee Health.” Jerry
Haines, a nationally recognized apiary expert and honey bee health-lead for
Monsanto, spoke of the importance of honey bees in the food system.

Program coordinators Wendy Reinhardt Kapsak, MS, RDN, Monsanto’s
Global Lead for Food, Nutrition and Health Partnerships, and Priscilla
Ward, a food scientist and beekeeper, designed the event to raise money for
the chapter’s scholarship fund. Attendees were enlightened by the discus-
sion and ended the evening by sampling mead and honey from a long table
lined with different colors and types.

WASHINGTON, D.C.  Eileen Dykes
Not one, not three, but five tours of
Susan Soorenko’s Ice Cream Factory,
Moorenko’s, were sold out between June
and October. Since 2002, Moorenko’s has
crafted the Washington, D.C. area’s small-
batch ultra-premium ice cream that can be
found in many D.C. top restaurants
and grocery stores including Whole Foods
and Safeway. In June, a sell-out crowd of Dames and friends, with hairnets
in place, toured the factory where owner Susan discussed the ice cream mak-
ing process and the industry. Attendees learned how to taste ice cream and
determine whether an ice cream is worth the price. Then they helped make
chocolate chip ice cream. Everyone ate some right after it was made and then
took home a pint. Above, Anna Saint John, Susan Soorenko.
“DAME IT!”
Minnesota Chapter’s Fundraiser
By Kim Ode (Minnesota)

Maybe the planning committee of the Minnesota Chapter was feeling a little feisty—or sassy—when they decided to call its fundraiser, “DAME IT!” But the cheeky name resonated with the crowd of almost 200 who gathered on April 24 and helped raise thousands of dollars for scholarships for young women who are culinary students in Minneapolis and St. Paul.

The grazing taste-around event, held at Loring Social, a 1900s building adjacent to Loring Park in Minneapolis, was the chapter’s first after a hiatus of several years. One inspiration was the cover of a local magazine that had featured top chefs in the Twin Cities—and not a woman among them, despite evidence to the contrary. With that inspiration in mind, we set about gathering a roster of women chefs to highlight, including top chefs in the Twin Cities—and not a woman that had featured top chefs in the Minnesota Chapter was feeling a little feisty—or sassy—when they decided to call its fundraiser, “DAME IT!” But the cheeky name resonated with the crowd of almost 200 who gathered on April 24 and helped raise thousands of dollars for scholarships for young women who are culinary students in Minneapolis and St. Paul.

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ATLANTA
Cynthia Graubart, a James Beard Award-winning cookbook author, announces the publication of her 7th cookbook, *Chicken: A Savor the South Cookbook* (UNC Press). The cookbook brings together the chef’s culinary history with the popular culture and lore that surrounds chicken cookery in the South.

Mary Moore was named one of the 2016 Atlanta POW! Honorees, Honoring Purposeful Women. This unique program recognizes the commitment and leadership of Atlanta’s top women business professionals.

Virginia Willis announced her new column “Cooking with Virginia” featuring seasonal produce in Southern Living magazine. Virginia is also shooting videos for SouthernLiving.com and featured on their blog and social media channels.

AUSTIN
Dr. Foo Swasdee, after nearly 30 years as a restaurateur, retired and closed her legendary establishment, Satay. She is starting a new concept called Sumptuary, an affordable, rentable restaurant.

Michele Haram, National Sales Director of Vermont Creamery, has been elected to the Board of the American Cheese Society, the leading organization dedicated to promoting and supporting cheeses made in the Americas.

BIRMINGHAM
Brooke Bell’s latest cookbook, *Fall Baking*, was named to the Epicurious list of The 30 Most Exciting Cookbooks of Summer 2016. The book includes over 75 harvest recipes and photographs that showcase the splendor of the season.

Ashley Tarver writes a monthly column in *Birmingham Magazine* called “What’s in Season” featuring a seasonal ingredient and recipes.

BOYNTON BEACH
Ellen Callaway’s “Recycled Beauty” photographs were exhibited at Arlington Town Hall. The exhibit focused on waste diversion. Such images gave consumers an immediate visual understanding of the value of compost.

Jo-Ann Ross, Chief Wine Educator at J Ross Wine, was recently appointed the Napa Valley Vintners’ Greater Boston Wine Ambassador. She will be presenting their “Napa Valley Rocks” Seminar to Distributors and Retail Stores throughout New England.

BRITISH COLUMBIA
AnnKirsebom was invited by Canada’s Ambassador to France, to launch her Paris in a Chocolate™ at the Ambassador’s Official Residence in Paris on Canada Day (July 1). Paris in a Chocolate™ is the replica of the Grand Marnier Seal Chef Ann created under license with Grand Marnier. www.chefanns.com

Caren McSherry, one of the founders of the BC Chapter of Les Dames d’Escoffier, and founder/proprietor of The Gourmet Warehouse, was awarded the inaugural Where Magazine Trailblazer Award in recognition of her leadership contributions to Vancouver’s culinary scene.

Dana Lee Harris has been appointed Vice-Chair of the British Columbia Hospitality Foundation. The BCHF provides financial support for individuals within the hospitality community coping with a financial crisis arising from a medical condition or injury.

Daniela Cubelic opened the third location of her award-winning, and completely organic, Silk Road Tea. The location in Vancouver includes a tea tasting bar, education center, and workshop studio. The other two locations are in Victoria.

CHICAGO
Sharon Olson, received the Daryl Van Hook Industry Award from the National Association of College and University Food Services (NACUFS) for her outstanding support of the association including participation in the Education and Industry Advisory committees, original research, education content and presentations at national and regional conferences.

CLEVELAND
Bev Shaffer was chosen to represent the USA as a Delegate at Terra Madre Slow Food 2016 in Turin, Italy in the fall of this year.

COLORADO
Elizabeth Buckingham has been selected as a Plain Pedaler for September’s Pedal the Plains Cycling Event. She’ll use this ambassador position to showcase Colorado’s agricultural history as well as the importance of physical activity, home cooking and eating fresh, healthy foods.

Lesley Hill won the 2016 TASTE Agricultural Award from The Hawaii Food Manufacturers Association.

MEMBER MILESTONES  Dottie Koteski (Philadelphia)

Ann Cooper’s Foundation launched its second “#RealSchoolFood” awareness campaign in October, a month long social media event that drives healthy school food messages, reaching over 23 million people in 2015. www.realschoolfood.org.

Holly Arnold Kinney’s The Fort Restaurant had expansive press coverage about offering diners the option to eat raw bison liver as portrayed in the movie *The Revenant*. It was featured on NPR, in *USA Today*, and in the *Los Angeles Times*.

Megan Bucholz’s Local Table Tours of Boulder and Denver has expanded to Fort Collins, which enables her to offer guided culinary excursions all across the Front Range of Colorado. Her tours include walking adventures, cocktail tasting, coffee and chocolate tasting, and private culinary events.

Carrie Stebbins and Stacy Griest completed a week long intensive wine education course at L’ École du VIN Bordeaux in June. They are now Accredited Bordeaux Wine Educators.


DALLAS

Lee Cooper’s Restaurant Blue Mesa Grill relocated to Carroll Street between 5th and 6th Streets in September. The 16,000 square foot, two-story complex hosts seated events for up to 300 people.

HAWAII
Pam Cooper, co-owner of The Original Hawaiian Chocolate Factory recently received a TripAdvisor® Certificate of Excellence. It is the nation’s first company to grow, hand-pick, sun-dry and process only Hawaii-grown cacao into chocolate.

Liz Baron’s Fort Worth Blue Mesa Grill relocated to Carroll Street between 5th and 6th Streets in September. The 16,000 square foot, two-story complex hosts seated events for up to 300 people.
She and husband, Michael Crowell, own Wailea Agricultural Group and grow and ship Heart of Palm, exotic fruits, and spices worldwide.

Janice Yap, an elementary wellness instructor, and her granddaughter KG Pan were honored at the 2016 Healthy Lunchtime Challenge Kids’ State Dinner at the White House hosted by First Lady Michelle Obama. The duo developed a vegetarian dish, Poke’ Mc Ke Aloha, (poke’ with love), a traditional Hawaiian dish usually prepared with fish.

KANSAS CITY
Judith Ferrig’s book tour for her new foodie novel, The Memory of Lemon, to St. Louis and Indianapolis included Mary Moore’s The Cook’s Warehouse in Atlanta.

LOS ANGELES/ORANGE COUNTY
Carole Bloom, CCP was interviewed for the September issue of the Danish magazine, Nordjyske Magasiner, the most recognized culinary magazine in Denmark, about her latest book, Caramel, and her online class, The Art of Caramel, with Craftsy.com.

MIAMI
Carole Kotkin was honored for her dedication to the success of the Cooking School at the Ocean Reef Club in Key Largo, Florida, and to the future success of the Cooking School at CaryaKotkin Kitchen.

MONTEREY BAY
Catherine Fallis, the fifth woman in the world to have earned the title of Master Sommelier, has launched "Planet Grape Wine Review," the only female-led wine review platform in the U.S. http://winereview.planetgrape.com/.

LINDA young has been promoted to Regional Director of Sales, Roland Foods, LLC. Roland Foods, purveyor of exceptional gourmet food, is a 2016 LDEI partner.

HUnter Lowner reports that Holman Ranch Vineyards & Winery 2012 Pinot Noir won a gold medal at Sunser’s 4th Annual International Wine Competition. Entries totaled over 3000.

NASHVILLE
Anne Byrn’s new book, American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes (Rodale Press) was published in September. She found that cake is still synonymous with celebrations and happy times, just as it was when our nation was young.

Carla Graham, co-owner of Lockeland Table, celebrated the restaurant’s fourth anniversary in August.

Nancy Knuepfel, sales representative for D.W.Haber & Son, Inc., was promoted and assigned a new territory which includes Ga., Tenn., Ky., Ill. & Eastern Canada. The company is a silversmith and banquet-equipment manufacturer.

NEW ENGLAND
Nancy Batista-Caswell, owner of the Caswell Restaurant Group, was named a SmartCEO Magazine Future 50 Award winner recognizing the fastest-growing companies who represent the future of their region’s economy and embody the entrepreneurial spirit critical for leadership and success.

Irene Li was named EATER magazine’s Eater-Youth-Gun for her work with local farmers, producers and distributors. Li and her siblings began operating as MEIMEI food truck, then added a brick-and-mortar restaurant and satellite operation based out of a shipping container in Boston’s historic Seaport.

Ana Patuleia Ortins hosted a dinner at Araca Restaurant in Cambridge, featuring traditional recipes from her second Portuguese cookbook, Authentic Portuguese Cooking. Guest were entertained by traditional Fado guitarists while sipping Portuguese wine. www.portuguesecooking.com.

NEW YORK
Francine Cohen is proud to announce that during her 12th visit to New Orleans to participate in Tales of the Cocktail, she received an Edible Magazine award for best story/crowd favorite. She held Pisco events in Miami on behalf of the Trade Magazine’s Eater-Young-Gun "Sogueria” which was featured in New Worlder.

Palm Springs
Janet Harris, co-owner with her brother Sam Harris, of Sherman’s Deli and Bakery in Palm Springs and Palm Desert, won Medium Size Business of the Year 2016 from the Palm Springs Chamber of Commerce.

Kristy Kneiding was honored as Entrepreneur of the Year for her Desert Tasty Tours, an innovative company which provides walking tours and a yummy “Taste of Palm Springs.” Destinations are some of the city’s most fabulous dining establishments.

PHILADELPHIA
Rita Cinelli has recently completed all coursework at Northeastern University for her doctorate in Organizational Leadership and is now writing her dissertation on the topic of Employee Silence in the Workplace.

Terry McNally, London Grill Owner, appeared as Marie Antoinette at the massive Bastille Day street festival. As she was dragged to the guillotine, she cried “Let them eat Tastykake!” and the iconic Philadelphia-made Tastykakes were flung from Eastern State Prison’s ramparts.

Nancy Morozin, who owns The Dining Car, is the 2016 Chair for the Board of Directors of the New Greater Northeast Philadelphia Chamber of Commerce representing 400,000 people.

Yolanda Roman, president of the Philadelphia Chapter of the Kosciuszko Foundation, inaugurated monthly Polish Cultural Salons at the home of members which feature artists, musicians, poets and writers. Yolanda owns Silverstone B & B.

ST. LOUIS
Suzanne Corbett won seven First Place awards from Missouri Professional Communicators, affiliate of National Federation of Press Women, and a third place Mark Twain Award from Midwest Travel Writers Association for her book, titled, The Gilded Table: Recipes and Table History from the Campbell House.

Lynn Rossy, Ph.D., book The Mindfulness-Based Eating Solution: Proven Strategies to End Overeating, Satisfy Your Hunger and Save Your Life (New Harbinger Publications) was published in July.


SACRAMENTO
Mary Kimball, executive director of the Center for Land-Based Learning, was honored for her community service by the prestigious Common Threads North, an organization that pays tribute to women in California agriculture.

SAN ANTONIO
Blanca Aldaco, Chef/Owner of Aldaco’s Mexican Cuisine; Lisa Wong, Owner of Rosario’s Café y Cantina and Acenar; Denise Mazal, Chef/Owner of Little Grettel Restaurant; and LDEI Grande Dame Rosemary Kowalski, Chairman Emeritus of The RK Group, were featured in My San Antonio’s “19 Women Who Run San Antonio.”

Melissa Guerra, owner of Melissa Guerra Latin Kitchen Market penned an article titled “The Art of the Sogueria” which was featured in New Worlder.
Les Dames d’Escoffier International

A quick turn from
Temptation to
Gotta Have It

How do you get there?
Ask for Alaska.

If you’re passionate about what you cook, satisfy your wildest desire with the enticing taste of succulent, and sustainable seafood harvested from the purest Alaskan waters.

For this Vietnamese Wild Alaska Black Cod recipe and more tempting seafood ideas go to wildalaskaseafood.com

Nichole Bendele, Public Relations Coordinator for Becker Vineyards, passed her Wine & Spirits Education Trust (WSET) Level II Award in May.

SAN DIEGO

Jodi Abel, owner of La Jolla Cooks 4U, was recently awarded Trip Advisor’s Certificate of Excellence for the second year in a row. She also published her first cookbook, Lajollacooku: California Cuisine, an collection of her farm-to-table, California-style recipes.

Candy Wallace, Executive Director of the American Personal & Private Chef Association, delivered the 2016 commencement address to graduates of the Auguste Escoffier Online International Culinary Academy. Her address was streamed globally.

SAN FRANCISCO

Georgeanne Brennan’s book, My Culinary Journey: Food and Fêtes of Provence with Recipes (Yellow Pear Press, November 2016) due in October from Yellow Pear Press, is illustrated with evocative photos, some from the Georgeanne’s family collection, plus 40 recipes and descriptions of the pageantry of seven fêtes and festivals, from lavender to olives.

Amy Hoopes has been named President at Wente Family Estates, expanding her current role over global sales and marketing to include oversight of hospitality and retail operations.

Amy Myrdal Miller’s peer-reviewed paper was published in Appetite on Amy’s research showing consumer acceptance of mushrooms as a partial replacement for beef. The research was sponsored by The Mushroom Council and conducted with colleagues from UC Davis, Amy’s alma mater.

Andrea Nguyen, owner of Viet World Kitchen, composed an article titled, “The History of Pho,” Vietnam’s national dish, that was published in the summer issue of LuckyPeach was excerpted from The Pho Cookbook (Ten Speed Press, February 2017).

Patricia Rain, while at a conference at Etai Technical and Agricultural University in Costa Rica, helped establish and register The Vanilla Network with the Food & Agricultural Organization of the United Nationa, to further scientific work in documenting and saving vanilla in the face of global climate change.

Kathy Strahs received the Bill Fisher Award for Best First Book: Nonfiction for The 8x8 Cookbook (Burnt Cheese Press). She founded Burnt Cheese Press, a food-focused independent publishing company, in 2015.

SEATTLE

Kathy Casey’s Dish D’Lish airport cafes was featured on Bespoke Concierge Magazine and Eater National as a go-to destination while traveling through Seattle-Tacoma International Airport. Rose Ann Finkel, co-owner of Pike Brewing, and Kristi Drake, co-owner of Le Panier, have products being served in First Class on Delta Airlines flights to San Francisco and Los Angeles; Rose Ann’s Pike Brewing Ales and Kristi’s Le Panier bakery brioche rolls and chocolate macarons.

WASHINGTON, D.C.

Marjorie Meek Bradley’s winning “Top Chef” dessert (sweet and salty pistachio sponge cake with saffron poached oranges and green yogurt mousse) was featured in The Washington Post as one of the “40 Dishes Every Washingtonian Must Eat.”

Gail Forman has organized a third “Theatre Café” event for Osher, the Johns Hopkins University Life-long Learning Institute. The October showing of the Indian film, The Lunchbox, will be preceded by a lectured and followed by a buffet luncheon catered by Indique, a celebrated local Indian restaurant. April Fulton was a featured speaker at the Food Tank Summit where Nora Pouillon hosted the kick off reception and dinner.

Carla Hall has been named the consulting chef (culinary ambassador) for North Star Cafe, the 400-seat restaurant in the new Smithsonian African-American Museum. She hosted the 2016 James Beard Foundation Awards.

Pati Jinich announces that Season 5 of “Pati’s Mexican Table” began airing on Public Broadcast Stations in the U.S. in September. Her newest cookbook, Mexican Today: New and Rediscovered Recipes for Contemporary Kitchens, (Houghton Mifflin Harcourt) was published in April.

Maria Kopsidas’s Dulles Town Center Cookology, a recreational cooking school opened in 2009, is now offering a professional culinary certificate geared toward career changers.

Domenica Marchetti announces the release of her seventh cookbook, Preserving Italy: Recipes for Canning, Curing, Infusing and Bottling Italian Flavors and Traditions (Houghton Mifflin Harcourt).

Diane Neas was elected Board Chair of Taste-Wise Kids, a nonprofit that educates children on the relationship of food, farm, and the table through hands-on programming with chefs, farmers, and other food professionals.

Jane Olmsted’s floral centerpiece and table setting for two won Best in Show at the Junior League of Washington’s Biennial Flower Show.

Katherine Tallmadge appeared on the “NBC Nightly News” and “The Today Show” discussing the FDAs proposed changes to the definition of “heathy food.”

Laurie Weber and husband Reto hosted the Swiss Ambassador to the U.S., His Excellency Martin Dahinden, wife Anita, and the embassy staff at their Swiss Bakery in Springfield, Virginia.

Polly Wiedmaier and husband Robert celebrated Marcel’s win at the Rammy’s for Formal Fine Dining Restaurant of the Year.
IN MEMORIAM

Karol Wilson (Dallas)

By Teena McMills

Karol Wilson, whose witty retorts, attention to detail and penchant for all causes charitable made her an indelible fixture on the Dallas public relations scene for decades, has laid her pen to rest. The longtime writer, PR director, philanthropist, and foodie, peacefully passed away in Dallas on May 16 from complications of liver disease. She was 57.

A public relations specialist, she leaves a lasting legacy for friends, colleagues, and local charities. At the news of her passing, tributes from those who worked with her on charities large and small flooded in, each recalling her kindness and professionalism. Former restaurateur Monica Greene praised Wilson’s ability to bring people together. “The greatest dignity to be found in death is the dignity of the life that preceded it. Karol,” says Greene, “cultivated a long list of friends, and she did it by always trying to help.”

Karol first burst onto the Dallas PR scene in the early ‘80s. Her resume includes helming the Hyatt Regency Hotel PR Department, followed by high profile public relation stints at Dallas’ Mansion on Turtle Creek and Crescent Court hotels, where she deftly coordinated the five-star properties and promoted the comings and goings of Dallas’ elite as well as national celebrities passing through town. Chef Dean Fearing, formerly of The Mansion, remembers Wilson’s tenaciousness well. “Karol,” he says, “was a charm to work with at the Mansion on Turtle Creek. She was doing my PR and I was always so busy from her actions, I kept telling her to slow down but she never did. She said you have to do it while the iron is hot. So I kept quiet from then on!”

Throughout her career, Wilson’s spatula was as mighty as her pen and she pursued her culinary calling with like-minded epicureans in Les Dames d’Escoffier. “Karol was my friend and a respected professional colleague,” said Dotty Griffith, also a member of Les Dames’ Dallas chapter. “She was as dedicated to our professional organization for women in the food and hospitality industry as to her many other causes.”

A culinary highlight for this self-proclaimed foodie was winning two blue ribbons for her entries at the State Fair of Texas. She was also a food contest judge at the State Fair, a volunteer job she faithfully undertook for many years.

Susan Kaufman (Seattle)

Susan Kaufman, long-time Seattle resident, business owner, and community member died of cancer on July 22. Susan was born in December 1951, in Brooklyn, New York. A natural entrepreneur, she started her first business at 16, selling her handmade purses on Fifth Avenue to Bergdorf Goodman, Neiman Marcus, and eventually to cast members of Hair. Her love affair with cooking, especially Italian cuisine, blossomed in her early 20s. In 1977, Susan’s adventurous spirit took her to Juneau, Alaska, where she started with a food cart, then opened three restaurants and managed one during her residence there.

In 1991, she moved to the Eastlake neighborhood of Seattle and opened Serafina restaurant, which was an immediate success. Now in its 25th year, Serafina has consistently received numerous awards and is considered a Seattle institution. In 2009, she also opened Serafina’s sister restaurant Cicchetti, providing another special environment for diners. A year later she received the prestigious Nellie Cashman Woman Entrepreneur of the Year Award for the creation and management of her outstanding restaurants, as well as her contribution to the Eastlake community.

Susan’s passion for travel translated into another of her gifts, photography. Many of her stunning photos have been exhibited and grace the walls of Serafina and Cicchetti. Susan was a strong proponent of the local and sustainable food movement, and she deeply valued the creation of community. She infused her personal sense of style, sultriness, passion, love of food, community, and people into everything and everyone she touched.

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What’s the secret to boosting umami in caramel?

It’s true. A splash of naturally brewed Kikkoman Soy Sauce can boost the umami factor of just about anything. Not just Asian. Not just savory. Even caramel. No wonder it’s the flavor enhancing secret of chefs and home cooks worldwide.

FALL QUARTERLY 2016
Global Culinary Initiative

Sacred Foods of India Raises $6,000 for Operation Food Search

On April 29, the St. Louis Chapter held the inaugural event of its GCI initiative, “Sacred Foods of India.” The dinner theatre, staged at Ces & Judy’s Catering, attracted more than 120 people and raised just over $6,000 for Operation Food Search (OFS).

Sunny Schaefer, executive director of OFS, one of the region’s largest food banks and celebrating its 20th anniversary in 2016, told the crowd she was “simply overwhelmed” at the beauty of the event from start to finish. She thanked everyone for helping to make the event special while raising money to feed families in the region. The money will be used to support on-going initiatives to provide nutritious foods to needy families.

The chapter’s Global Culinary Initiative (GCI) Committee, led by Co-Chairs Judy Bellos and Roberta Duyff and Fundraising Chair Marilyn Freundlich, created this event with generous sponsorship from Dame-owned businesses and partners Roland Foods and PFG Middendorf.

In introducing the guest speaker, Roberta Duyff, also Co-Chair of LDEI’s GCI committee, explained that the GCI movement was a celebration of cultures coming together through food. New member Nina Mukerjee Furstenau, author of Biting through the Skin, and the 2014 grand-prize winner of LDEI’s M.F.K. Fisher Awards, explained the theme of the family style dinner and how the meal would have been prepared, served and enjoyed in India. She took particular care to explain how spices were used to bring out the flavor of each dish and guests left with a culinary card of spices.

Chef Adam Lambay of the St. Louis Union Station Hotel and the staff of Ces and Judy’s Catering worked with Nina to create the menu which included steaming bowls of aromatic lamb with potatoes, (Mangsha); Chicken Curry (Murgi) and Shrimp (Goan), richly complemented by lentils, spinach and cheese, rice with peas, almonds, and saffron; and cooling Raita.

Entertainment was provided by Asha Prem’s, “Dances of India,” and teen sitar prodigy, Azmat Ali Kahn. Judy Bellos declared the GCI dinner a new St. Louis Chapter tradition, with the next event to be in April 2017, also benefitting OFS. In recent meetings, the committee selected Peru as the new destination!—Lori Willis

From left: Liz Kniep Engelsmann, Wendy Kapsak, Priscilla Ward, Rose Beckerle, Julie Nieman, Judy Bellos, Joan Ferguson, Nina Furstenau, Connie Diekman, Millie Mattfield-Beman, Sunny Schaefer, Scholarship Recipient, Roberta Duyff, Karen Stoeckley, Helen Helich, Marilyn Freundlich, Mary Sutkus, Beth Heidrich, Moira Ross, Lana Shepek, Lori Willis. One of the signature décor pieces designed by Moira Ross were centerpieces created with open umbrellas from India, that seem to defy gravity, superstition, and the evening’s raining forecast! Sunny Schaefer, Executive Director Operation Food Search.
SUBMISSION GUIDELINES

DEADLINES
2017 WINTER ISSUE - NOVEMBER 11, 2016
2017 SPRING ISSUE - JANUARY 10, 2017
2017 SUMMER ISSUE - APRIL 10, 2017

PHOTOGRAPHY/IMAGES  Electronic images must be properly focused and in color with a minimum resolution of 300 dpi (TIFF or JPEG). Cell phone photos are acceptable if they meet resolution requirements. Do not send photos taken off the Internet or embedded with text in Word files or PDF files. Please identify individuals in photos from left to right in the message of your email. Include photo credits, if required, and captions. ALL PHOTOGRAPHS MUST COME WITH CAPTIONS TO BE PUBLISHED.

MEMBER MILESTONES  LIST DAME’S NAME and XXX CHAPTER. Each Dame may submit up to 50 words about personal honors or accomplishments, but not about new product introductions or other promotions. Please include a website URL, if applicable. You may email a quality headshot to accompany your news. Press releases and cookbook covers are not accepted. Email your Member Milestone and photo to Member Milestone Editor, Dottie Koteski at membermilestones@aol.com by the deadline listed above. Entries received after these dates may appear in a following issue. Photos of Dames networking at conferences or other chapter events may also be sent to this section. Note: Due to space constraints, only two Member Milestones will be published per Dame per year.

CHAPTER NEWS  CHAPTER XXX  (By, the submitter’s name, office-or title, if any). Each chapter may submit 250 words about chapter events that have already occurred. You may include photos to accompany your news, noting photography requirements above. Submissions that exceed the word count will be edited. (A lengthy submission on a special chapter event could be considered for a feature; contact the editor in advance.) Press releases are not accepted. We regret we don’t have space to print full menus but menu items can be included in the copy. Submissions not conforming to this format may not be printed due to deadlines and volunteer’s lack of time. Email to Carole Bloom at chapterprograms@aol.com by the deadline date. Entries received after this date may appear in the following issue. Note: “Chapter News” and “Member Milestones” may be dispersed through LDEI social-media channels, as well as in print and online.

E-NEWS  This bimonthly publication will keep you informed about events in other chapters and encourages networking. Press releases are not accepted. Include an email contact, date, time, and cost for chapter events. Lack of space prevents member milestones, product news, listing of cooking classes, or tours. You will receive a reminder call for “E-News” email. Respond to E-News Editor, Shelley Pedersen, at ldeinews@gmail.com
No, trains don’t pull in from Italy, France, Asia, the Mediterranean, Persia, or Mexico, but Dames will bring their global cuisines to Washington, D.C.’s fabulous Union Station for Les Dames’ 30th Anniversary birthday dinner. We’re also celebrating the Washington, D.C., Chapter’s 35th anniversary, and the 170th birthday of our namesake, Auguste Escoffier.

D.C. Dames Najmieh Batmanglij, Amy Brandwein, Aulie Bunyarataphan, Devon Capili, Jennifer Farley, Aviva Goldfarb, Ellen Gray, Ruth Gresser, Carla Hall, Pati Jinich, Ris Lacoste, Domenica Marchetti, Nona Nielsen-Parker, Nora Poullion, Michelle Poteaux, Amy Riolo, Suzanne Simon, Bettina Stern, Susan Wallace, Laurie Weber, and Janet Yu will prepare their specialties for you at stations and with passed hors d’oeuvres. Enjoy Persian, Italian, Thai, Mexican, French, Chinese, and other cuisines at this spectacular event in the grand Beaux Arts building, Union Station. Its glorious architecture will wow you.

Since its heralded opening in 1908, Union Station has been witness to much of this nation’s 20th-century history, so it’s the perfect venue for celebrating LDEI’s historic 30th anniversary.