2019 GRANDE DAME

Nora Pouillon
Chef /Owner of America’s First Certified-Organic Restaurant

ALSO INSIDE...

GREAT FUNDRAISING EVENTS FROM BRITISH COLUMBIA, CLEVELAND AND ST. LOUIS

HOW GRANDE DAMES STAY RELEVANT OVER THE YEARS

GREEN TABLES EVENTS FROM COLORADO, KENTUCKY AND NASHVILLE

LDEI BOARD MEETS IN NEW ORLEANS
If We Can Put a Man on the Moon…

I’m showing my age when I say that my eldest son Robert just celebrated his 50th birthday. In fact, he was three months old when Neil Armstrong and Buzz Aldrin took men’s first steps on the moon July 20, 1969. I held him in front of the TV so he could see it.

How did we get there? “The astronauts flew to the moon aided by a computer that had 73 kilobytes of memory. Today, a single email of the day’s headlines from your local newspaper might require twice that space.” —One Giant Leap by Charles Fishman. You could put the memory of 876,712 Apollo 11 computers into one of today’s minimum-storage iPhones.

President Kennedy said, “In a very real sense, it will not be one man going to the moon. It will be an entire nation. For all of us must work to put him there.” About his “one small step for man,” Neil Armstrong said it was made possible by 400,000 engineers, scientists, and technicians from more than 20,000 companies and universities who worked on the program.

The phrase, “If we can put a man on the moon…”—a shorthand way of talking about what Americans were capable of—was first uttered in 1962 before we even got to the moon. It actually has a food connection. Montana Director of Agriculture Lowell Purdy was the first one to say, “If we can put a man on the Moon,” and followed that by saying, “we surely are capable of seeing that our temporary surplus agricultural products are placed in many hungry stomachs of the world.”

“This country was not built by those who waited and rested and wished to look behind them. This country was conquered by those who moved forward,” said President Kennedy.

Why am I writing about this? LDEI isn’t 400,000 strong, but 2,500 of us can help each other accomplish great things—for our chapters, our businesses, and our philanthropies.

“One truth I have discovered for sure: When you believe that all things are possible and you are willing to work hard to accomplish your goals, you can achieve the next ‘impossible’ dream. No dream is too hight” said Buzz Aldrin, the second man to walk on the moon. “Your mind is like a parachute: If it isn’t open, it doesn’t work.”

Yes, let’s make sure our parachutes are open: to new ideas, each other. You know what would have happened if the parachutes slowing Apollo capsules’ descent back to earth hadn’t opened. Let’s keep ours filled!

—CiCi Williamson, Editor, Fall Quarterly
Two Decades of LDEI Growth

What was happening twenty years ago as we prepared for Y2K? Abigail Kirsch was LDEI president and Edna Lewis, was named Grande Dame. There were twenty chapters of Les Dames d’Escoffier with 884 members; our annual conference, held in Atlanta, drew 112 Dames. There was no Quarterly, but GiCi Williamson was creating the “millennium” issue of the Les Dames d’ Escoffier Newsletter, bringing our chapters and members into closer communication. The number one song was “Believe” by Cher. I was single. And everyone thought the world was going to end.

Fast forward two decades. The world did not come to an end. The impact of LDEI has grown with 43 chapters and 2,506 members. We expect over 300 Dames to gather sharing our ideas and experiences in Nashville. The Quarterly, thanks to our editors Susan Slack and GiCi and 2nd VP Danielle Wecksler’s hard work and technological advancements, keeps us informed. I just celebrated my 14th wedding anniversary, and Cher is still on tour singing “Believe.”

Some things change and some things remain the same. Improving connection, communication, and collaboration are themes that resonate throughout the history of LDEI. Your LDEI Board continued its mission to facilitate platforms for you to learn, engage, and grow.

This was a year of assessment and reinvention. Incoming LDEI President Bev Shaffer, led the way. As 1st VP, Bev put together a partner program that produced increased revenue and enhanced value for our partners. Please remember to thank and support our Partners and Patrons. Bev also spearheaded a committee charged with increasing the relevance of our award programs. Our organization is poised to flourish with Bev as our leader.

As 3rd VP, Beth Pav and her committee have made significant progress increasing our social media engagement. She is the driving force behind a total revamping of our website which we hope will be completed in early 2020.

Sharon Olson, LDEI treasurer, kept us fiscally responsible while supporting the Board with her expertise. Jennifer Goldman ushered in LDEI as our 43rd chapter (see back cover).

Our CBLs (Drew Faulkner, Gina Burchenal, and Stephanie Jaeger) and AEC management are the glue that binds us, providing our chapters the tools to make a difference. Mahalo to past president Hayley Matson-Mathes for her service and for her work on the Brock Circle.

A grant from the Julia Child Foundation and AEC management that produced increased revenue and technological advancements, keeps us informed. The number one song was “Believe” by Cher. I was single. And everyone thought the world was going to end. It was a year of assessment and reinvention. Incoming LDEI President Bev Shaffer, led the way. As 1st VP, Bev put together a partner program that produced increased revenue and enhanced value for our partners. Please remember to thank and support our Partners and Patrons. Bev also spearheaded a committee charged with increasing the relevance of our award programs. Our organization is poised to flourish with Bev as our leader.

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With love and appreciation,
Ann Stratte
President, LDEI
Morning menu planning session with Chef Todd Gray, who with Dame Ellen Gray, owns Equinox Restaurant in Washington. Nora with President Barack Obama and First Lady Michelle at the restaurant. Nora said, “Good food, it seems, is also bipartisan.” President Bill Clinton held his first inaugural party at the restaurant. Jimmy Carter was the first president to eat at Nora’s, and it was a favorite of Hillary Clinton. Nancy Reagan and Laura Bush also dined there. Nora buying produce for her restaurant at the Freshfarm Market in Dupont Circle, Washington, D.C. Nora in front of one of the many antique quilts that hung on the walls of the restaurant. At the front door of Restaurant Nora.
By CiCi Williamson
(Washington, D.C.)

The Vienna hospital where Nora Pouillon (Washington, D.C.) was born during World War II had a gigantic red cross painted on its roof so that planes wouldn’t drop bombs on it. “My earliest memory is of a terrifying sound: a high-pitched siren blaring throughout our house in Vienna.” Along with her two older sisters, her mother would pick her up and rush to the cellar where food was stored.

“Those rich smells transported me to a quieter place—the warm, sunny farm in the mountains where the fruits and vegetables grew—and comforted me until the raid was over,” wrote Nora in her book, My Organic Life. How a Pioneering Chef Helped Shape the Way We Eat Today.

In 1943 during the height of World War II, Vienna was suffering through 75 bombing raids, but fortunately, Nora’s family was able to flee the endangered city to a farm owned by family and friends in the Tyrolean Alps west of Salzburg. They even hid some Jewish friends from the Nazis. The farm was located a train ride from Vienna to Kirchberg and then a two-hour hike up mountain trails.

Of this time, Nora says: “There, the farmers grew all of their food. It taught me how difficult that truly is. They got up with the sun and worked until sunset. They had to prepare food for the winter months. There was no electricity and no running water.” It was Nora’s 10-year “organic life” living on the Austrian farm and visiting her grandmother there that inspired her passionate, lifelong support of organically grown food and her restaurant’s eventual designation in 1999 as America’s First Certified Organic restaurant.

“Being chosen LDEI’s 2019 Grande Dame and also being named the recipient of the 2017 James Beard Foundation’s Lifetime Achievement Award are the culmination of Nora’s career as a restaurateur, author, and the first American chef to open a certified organic restaurant—a feat accomplished by few since.

Moving to Washington, D.C.

In 1965, Nora moved to Washington, D.C. with her husband, Pierre Pouillon, a French journalist whom she had met on a vacation trip to Yugoslavia. He had a job at the Voice of America. Nora revealed, “I learned how to cook through books—especially ones by Elizabeth David and James Beard. We entertained a lot at home, which lead to my teaching a cooking school and running a catering business in the early 1970s.” The turning point in Nora’s culinary career came in the mid-1970s, when one of her students asked if she was interested in opening the first restaurant inside the historic Tabard Inn near Dupont Circle, which she did in 1976.

At a time when “organic” meant unappealing, hippie food, Nora’s inventive and tasty dishes won an avid following at the Tabard Inn. This soon led to the opening of Restaurant Nora in 1979 with the
Nora age 6 and her grandmother, Omi, in front of Linden, the house where the family stayed during World War II. Nora’s first solo dance appearance at age 4 in Vienna, Austria, in 1948. With her parents and two sisters by the family car in Vienna, Austria. In Italy camping near Trieste, Italy, with Nora’s sister Rosemary. At her age 6 and her grandmother, Omi, in front of Linden, the house where the family stayed during World War II.

**Healthy, Light, Balanced, and Simple Food with Organic Ingredients.** Nora said, “It took me two years to find an American publisher even though the book was completely finished and the Japanese publisher had given me all the photographs. I had the hardest time finding an agent or publisher because their refrain was, ‘The American public is not interested in a cookbook from a chef, is not interested in photographs, is not interested in having the nutritional information or the wine suggestions. Or even a seasonal book, they don’t care about the seasons, they don’t even know when seasons are.’ In 1996, I finally found a very small publisher, a woman of course, who took on the book and she personally went with me on my book tour, all over the country.”

Along with restaurant partners, Thomas and Steven Damato, Nora is a founder and partner in Blue Circle, a supplier of both fresh and frozen sustainable seafood that focuses on traceability, animal welfare, food safety, and quality. Blue Circle supplies fresh and frozen seafood to chefs, retailers, and select distributors.

In collaboration with LDEI Past President Ann Yonkers (Washington, D.C.) Nora is also credited with initiating the idea of D.C.’s first producer-only FRESHFARM farmers market—now totaling 14. Nora organized bus tours to introduce D.C. chefs to local farmers, jumpstarting the farm-to-table movement while helping to ensure the viability of their farms.

Nora has consulted and developed recipes for Walnut Acres and Whole Foods. Each year at Restaurant Nora, she hosted five Women Chefs and Restaurateurs’ annual meeting that month. Supportive to the last, she hosted the Washington, D.C., Chapter’s annual meeting that month.

Don’t expect Nora to slow down in retirement, however. She sits on the board of directors for The Amazon Conservation Team (ACT) that works for the biodiversity of the Amazon rainforest; Freshfarm Market; The D.C. Environmental Film Festival; Earth Day Network; The Ocean Foundation; and Sea-Web. She also supports numerous nonprofit organizations including the Chesapeake Bay Foundation, DC Central Kitchen, Chefs Collaborative, Slow Food, Women Chefs & Restaurateurs, and the Chef Action Network.

To read more about Nora, go to: http://noras.com/nora/
By Kathy Gold (Philadelphia)

On Tuesday night, April 30th, 70 Dames and their guests marked the 35th anniversary of the Philadelphia Chapter. Special guest, LDEI President Ann Stratte (Washington, D.C.), current Philadelphia President Natanya DiBona, and seven chapter past presidents attended the grand celebration: Claire Boasi; Anita Pignataro; Lynn Buono; Dottie Koteski; Nancy Miller; Aliza Green, and Kathy Gold. We were honored that Margaret Hughes, Deputy City Representative, City of Philadelphia, presented the Mayor’s Citation at our party.

The event was held in a perfect setting: Paradiso Restaurant and Wine Bar, a woman-owned restaurant on Passyunk Avenue, which is a street known for having 55 women-owned businesses on a few short blocks. With the upstairs bar serving both high octane and zero-proof cocktails—including Bredenbeck Bakery of Chestnut Hill. We all enjoyed an evening of fun, laughter, fabulous food, a few speeches, and even a few sentimental tears.

Formed in 1984, Philadelphia was the fifth chapter required to create Les Dames d’Escoffier International.

The chapter has had a long and storied past, ranging from high times to low, but the chapter always stays strong and we weather the tough times together. With our commitment to Green Tables, the Global Culinary Initiative, and our chapter’s own philanthropic endeavors, we have continued to support our Dames businesses, raise funds for scholarships, and reach into our neighborhoods to give support where needed.

During the past two years, the chapter has joined forces with other organizations more often than ever before and collaborated on many events, forging ever stronger bonds in our already tight-knit community. We have made a lot of friends over the years due to our varied careers: chefs, restaurateurs, culinary school owners, oyster fisherwomen, food scientists, food stylists, writers, butchers, pastry makers, bakers, chocolatiers, culinary instructors, winegrowers, culinary tour guides, coffee roasters, event planners, cookbook authors, sommeliers, and more!

Through our traditional process of nomination and sponsorship of new members, plus our newer cultivation events—where we invite women of interest to a night specifically to meet the Dames of Philadelphia, our chapter has nearly doubled in size. We had 67 members in 2016, and during Natanya’s presidency, our membership has grown to 127!

We began celebrating our 35th anniversary a year ago at our seminal fundraising event, the Heritage Farm Dinner. Attended by LDEI Founder Carol Brock (New York), the honorees for the Outstanding in Her Field award were the founding members of our chapter: Claire Boasi, Susanna Foo, Aliza Green, Kathleen Mulhem, and Judy Wicks. And we haven’t stopped celebrating yet! With over 30 events on this year’s calendar, we are a group who loves to get together. Whether it’s a fundraising event for our scholarship program, a community outreach, or just a pop-up gathering of our Dames for the pure joy of toasting one another’s successes and sharing life’s moments, we revel in the company of such an august group of creative, caring, and dedicated women.

Happy anniversary, Philadelphia, the Chapter, and City, of Sisterly Love!

1. Margaret Hughes, Deputy City Representative, City of Philadelphia, presenting the Mayor’s Citation to Natanya DiBona (current president) and Claire Boasi (first president). 2. Current Board Members: Left to Right: Jacque Kelly (Corresponding Secretary), Natanya DiBona (President), Lynn Buono (1st VP), Angie Brown (Green Tables) and Maryann Baldassarre (Treasurer) 3. Zoë Lukas, owner of Whipped Bakeshop, made the cake. 4. Gordana Kostovski and Vicki Pohl. 5. Anney Thomas and Lynn Buono. 6. Lisa Calvo and Mackensie Hilton with LDEI ice sculpture. 7. Philadelphia Presidents pictured with LDEI President Ann Stratte (third from left) in order from current to first: Natanya DiBona, Kathy Gold, Aliza Green, Nancy Miller, Dottie Koteski, Anita Pignataro, Lynn Buono and Claire Boasi.
Summerdine 2019
Profits British Columbia
Chapter $20,000

By Wendy Taylor
(British Columbia)

Where shall we go? What could be a more difficult choice than deciding between a delicious dinner at one of 23 outstanding venues around the southern half of British Columbia? You could work your way through them at one per week for half a year or choose between them on August 14 or 15. With unique locations including:

• aboard a yacht moored in scenic Coal Harbour (on Vancouver's inner waterfront);
• at a table set in a vineyard less than an hour from Vancouver hosted by Angie Quaale, Well Seasoned, A Gourmet Food Store;
• in an indigenous winery's teepee in the Okanagan Valley (in the heart of wine country); and
• on a private terrace in downtown Vancouver overlooking the North Shore mountains.

Summerdine is a not-to-be-missed evening of delicious food, fine wine and conviviality. The dinners profit the chapter about $20,000. It began on a smaller scale about 14 years ago as “Dine Around.” The concept was similar, but now Summerdine has grown substantially in participants and revenue. It is important to our chapter’s coffers, and, most significantly, introduces our membership and mission to many more restaurants, chefs and gastro-enthusiasts around the province.

Now imagine 23 separate dinner parties, more than 200 seats, all at the same time on one night from Vancouver to the Okanagan Valley's wine country, the Fraser Valley farmland, and to a cider orchard near Victoria on Vancouver Island—all in August timed to celebrate our province’s fabulous chefs, bountiful produce, and internationally-renowned beverage sector (wineries, craft breweries, cideries and distilleries).

Most dinner parties are small (between four to eight seats only), with a couple of exceptions—the long table for 20 set on the top deck of a yacht and a special long-table dinner for 100 held at Kirsten Needham's cider farm and orchard on Vancouver Island. Tickets are purchased through our local B.C. Chapter website, www.LesDames.ca. Ambassador members from our local Chapter visit the venues during the evening, bringing good cheer and enthusiasm to each group while a 50/50 draw brings in a little more for our Scholarship Fund. A social media raffle also adds exposure and fun.

Chairs of Summerdine were Wendy Taylor, Kristen Needham and Denise Marchessault (in Victoria). Cassandra Anderton, Nancy Wong, and Dana Lee Harris toured our venues on the evening of the event in Vancouver with an enthusiastic Dame ambassador group.

Regardless of the location, all diners are treated to a specially designed multiple-course menu, BC-produced wines (or beer or cider) selected to complement that menu, a special table or location and an opportunity to meet and chat with the chefs, restaurateurs or growers. Previous scholarship recipients also attend some of the events in order to shine a light on Les Dames and our Scholarship fundraising and to talk to guests about their programs and successes and how important receiving funds was to kick-starting or furthering their careers.

All but one of the Summerdine dinners are value-priced at $80 and include the multi-course meal with paired beverages—not a bad deal when you consider the price of a good meal including wine or how difficult it is to get reservations at some of the venues. Others are once-in-a-lifetime opportunities. The Victoria dinner at the cidery is priced at $100 as the dinner has a more extensive menu and includes special presentations, speakers and transportation.

Participating locations, producers and beverage suppliers sponsor the event so that there is very little overhead for the BC Chapter—everything that is earned from ticket sales, the 50/50 draw, and the raffle goes directly to our Scholarship Fund. These participating venues are owned by Dames: Dawn Doucette, Douce Diner; Audrey Surrao with Robyn Sigurdson in the kitchen, RauDz Regional Table; Christa Lee McWatters Bond, Time Winery and Kitchen; and Kristen Needham, Sea Cider Farm and Ciderhouse.

In the future we may add more long tables to make the event more efficient but until now Summerdine has been a rewarding event for our chapter and a memory-making evening for the participants. Salut! Cheers!

Britt was close to the organizers, having participated in many DITD experiences over the nine years since its inception in the fall of 2010, as well as James Beard Foundation events with them. We contacted the founders, Chefs Brian Okin and Jeff Jarrett, and set a date for the first half of 2019. Our primary goal was to raise awareness of LDEI at the local and international levels. Our secondary goal was to tap into an audience of foodies that would be eager to support our annual fundraiser, SummerDine. Our final goal was potentially to fundraise a little for our scholarships and grants.

However, we had a few more items on our wish list. We wanted the event to be held at a woman-owned location. We wanted all women chefs. And we wanted all women servers. Nailing down a venue proved to be the biggest challenge, but we overcame it nicely.

DITD realized long ago that the ticket prices had to minimally cover cost of beverage, service labor, and dishes. Not many restaurants have the service items for seven beverage and food courses for 70-100 people (500-1000 wine glasses, plates, and flatware settings). Through strategic partnerships developed over the last decade, DITD gets as many items as possible donated (participating chefs donate their labor and food for their course) to maximize the final donation to the charity.

What did this mean to the Cleveland Chapter? While we longed to hold the late spring event at a local, woman-owned farm or creamery, ultimately providing that experience would be too challenging and possibly kill the final fundraising goal. Luckily, Karen Small offered her restaurant, local icon The Flying Fig. After that, the rest of the pieces fell into place. Including Britt Horrocks and Karen Small, we were joined by Heather Haviland, Ruth Levine, Amanda Montague, and prospective member Stevee Wagner Terry. Seven Dames volunteered to serve so we could donate back those labor costs to the chapter. Ultimately, we raised almost $3,000, but, more importantly, we raised awareness of the Cleveland Chapter and our upcoming August SummerDine fundraiser. We not only sold two tickets to SummerDine the night of the DITD event, but two attendees gave us money on the spot for our Grants and Scholarships fund. Additional traction for LDEI was gained through our 70 attendees’ course-by-course posts on social media platforms.

We were fortunate to have found the ideal partnership for Cleveland LDEI’s awareness raising campaign. We realized it was a once-in-a-chapter opportunity to reach 10,000 northeast Ohio foodies, and we capitalized on it. We recommend that Les Dames Chapters around the world look for opportunities to partner with food-centric organizations for publicity to raise consciousness about what LDEI is all about.

1. Amanda Montague, Carol Hacker, Elaine Cicora, Shara Bohach, Karen Small, Britt-Marie Horrocks. 2. Dame Karen Small, Owner, The Flying Fig (where the event was held). 3. Photo: Mary Manno Sweeney. 4. Beth Segal, Paula Hershman, Carol Hacker, Marcie Barker, Britt-Marie Horrocks, Beth Davis-Noragon, Shara Bohach

Cleveland Runs a Successful Co-Campaign: Partnering to Maximize Exposure

By Beth Noragon

(CLEVELAND),

CHAPTER PRESIDENT

Early in our Board’s term, we realized we had a similar problem to many chapters: What is LDEI? We immediately began strategizing ways to combat the problem of brand recognition. One issue that became apparent immediately was that no one recognized us or what we were trying to do because we were basically marketing to ourselves. We had always approached having a fundraiser with the requirement that Dames sell or purchase two tickets each. In other words, we were in an echo chamber and needed a new platform.

Vice President Britt Horrocks oversees programs. Almost immediately we began strategizing about how to partner with a local non-profit in Cleveland, Dinner in the Dark (DITD). This non-profit hosts monthly, six-course dinners around Cleveland, where the ticket proceeds benefit a local charity chosen by the ever-changing cast of chefs. The chefs and evening’s menu are not revealed until the guests arrive, keeping them “in the dark.”
St. Louis Chapter Puts Its Stamp on “Passport to France”

By Roberta L. Duyff (St. Louis)

Savor global flavors! Four years ago, the St. Louis Chapter paired its strong commitment to philanthropy with its Global Culinary Initiative. And so, with the ongoing leadership of Judy Bellos and Roberta Duyff, our chapter’s first annual “Passport to__” culinary event began with savoring the “Sacred Foods of India.” Building on success, we branded the event as our annual “Passport to__.” Year two celebrated the flavors of Peru; and this year, the flavors of “Passport to France: Destination Provence.”

Initiated to celebrate global cuisines, “Passport to__” features a different culinary region each year. In 2019, The Venue at Maison du Lac, with its acres of countryside, lake, and French-immigrant stone house, offered the perfect setting for a summer evening in Provence, welcoming guests with a pâté bar, cocktails, and sponsored champagne tasting and coffee cordials. The venue also promoted through members’ social media posts and connections, save-the-date postcards, partnering organizations, and community calendars. Registration ($90 per guest) was handled through Brown Paper Tickets (www.brownpapertickets.com). Outcomes:

• For our 150 food-focused guests: “Passport to France” is time to learn, mingle, and enjoy fine food and wine. Guests’ comments reflect our success: “We’ve had lovely meals in lovely places; none was more lovely or delectable than ‘Passport to France.’”

• For our chapter: “Passport to__” achieves LDEI/GCI goals: global culinary awareness; cultural exchange within our communities; and fundraising for culinary scholarships for women and other philanthropy. It encourages chapter-building, particularly among newer members, and well-deserved recognition of the culinary expertise of LDEI and our members.

• To date, “Passport to__” events raised more than $30,000 (after expenses) for philanthropy. They’ve also help build a following for our chapter’s three other annual fundraisers and create anticipation for guests, who’ve already asked, “Where will ‘Passport to__’ take us next year?”

Colorado Green Tables Partners with Community Table Farm

By Mona Esposito (Colorado) Chair, Green Tables Committee

On June 2, the Colorado Green Tables Committee launched a partnership with Community Table Farm and the Salud Family Clinic for a family picnic at the farm. The goal of the picnic was to introduce the families to the farm, share a great meal of local foods, describe the different CSA packages to benefit the families, and explore how the farm can support the clinic.

The Colorado Chapter offered support in the form of a $500 grant that was used to underwrite the picnic at no cost to the Salud families. Four volunteer Dames helped prepare, serve, and clean up after the picnic and visit with the families: Mona Esposito, Green Tables Chair; Michelle Morris, chapter president; and committee members Sue Palmer and Carol Maybach.

The event was a great success. There were about 40 people in attendance including five Salud families and members of the staff including Michael Beer, the Director. Families took a tour of the farm to get familiar with where the food comes from.

We then had a nice meal with food from the farm and local grass-fed burgers. During the dinner we talked about local food and Community-supported Agriculture (CSA). Jill Strange from the Boulder County Public Health Department talked about how the SNAP (Supplemental Nutrition Assistance Program, formerly called “food stamps”) and WIC (Women, Infants, and Children) programs can work on the farm. We recruited two attending families to sign up for CSA shares. Today they are still going strong with the program.

The 17-acre Community Table Farm in Longmont—about 40 miles north of Denver, is owned and operated by Andy Novak and focuses on bringing healthy, accessible food to Novak’s community. He recently stepped down as Director of the National School Garden Program for Slow Food USA and was responsible for nearly 150 Slow Food chapters partnering in school garden projects. For 12 years he was the co-director of Slow Food Denver’s Seed-to-Table School Food Program and developed protocols for Youth Farmers’ Markets and Garden to Cafeteria programs.

The Green Tables Committee plans to continue working with Community Table Farm as their partnership with Salud Family Clinic grows and evolves.
Kentucky Green Tables Holds Fundraiser at Spade and Table Farm

By Penryn Craig (Kentucky)

Do you ever think about those “Eat Local, Buy Local” or “Locavore” bumper stickers as you’re traveling our roadways? What do those stickers really mean, anyway? The Kentucky Chapter’s Green Tables committee realizes they mean a whole lot more than just eating in local restaurants and supporting our local chefs. More, even, than buying at our local farmers markets.

They mean we want to be a viable part of a community-building relationship linking all those parts but also adding ways to expand awareness of, and development of, healthy and sustainable foodways. Kentucky Green Tables wants to help create community systems from the soil up by supporting those school and community projects that raise awareness of best growing practices in order to keep our foodways flourishing, clean, and local.

Our Kentucky Chapter held a fundraiser on June 23rd at Lisa Windhorst’s beautiful Spade and Table Farm. Lisa, her husband Jeff, and farm intern Katie gave 43 Dames and their guests an informative tour of their farm. They pointed out how they care for and improve the soil so that it yields healthy crops and also regenerates for future crops. The tour continued into their high tunnel and into their organic tomato beds, culminating in their beautiful event barn and kitchen.

Attendees were treated to some of the farm’s fresh produce in a sumptuous three course paella feast prepared by Chef Gail Crawford. The meal was quite a spectacular presentation and concluded with a homemade churros bar. Afterward, Lisa opened her farmers market so guests could take home some of her beautiful crops. Talk about local green tables!

The chapter granted funds earlier in the year to a non-profit organization founded by Gina Brown called “Let Us Learn, Inc.” (LUL). These funds were given so that LUL could purchase aprons and books on The Living Soil to be used in a school garden project at Fairmont Elementary School. LUL teaches nutrition, cooking, healthy living and more to these young people, and it all begins in their school garden where they grow everything from peaches to pumpkins and most annual crops.

On June 30th, LUL held a major fundraiser in the garden called “Munch and Learn.” Eight Dames, including three local farmers, joined other local chefs to showcase dishes prepared with vegetables and fruits like those the students are growing in their gardens. Farmers Valerie Samutin (pastured lamb), Penryn Craig (grass fed beef), and Lisa Windhorst (produce) joined Chefs Katie Payne, Danielle Gleason, Sherry Magnuson, Gina Brown, and Ann Currie to lead small groups of students in hands-on preparation of some tasty dishes that were then enjoyed by over two hundred attendees.

This event raised over $2,000 in profit which will go back into LUL’s mission to develop shared skills and healthy food systems in our local community. Kentucky Green Tables applauds Gina and Lisa for all their efforts to build community based upon a healthy local food economy.

Nashville Tour de Farm Nets $23,000

By Paulette Licitra (Nashville)

The Nashville chapter hosted its third annual Tour de Farm on Sunday, June 9. Close to 150 participated in two events, and the chapter profited $23,000. Tickets for the day-long VIP farm tour from 10:00 a.m. to 6:00 p.m. cost $250 and visited Davidson, Williamson, and Rutherford counties. The day-long tour included a reception immediately following. Tickets to the reception alone cost $100.

The VIP all-day Farm Tour ticket included transportation to and from four tour sites: the Nashville Farmers’ Market, Southall Farms, Bear Creek Farm, and Bloomsbury Farm. Only one Dame’s farm was on the tour this year: Leann Cherry of Bear Creek Farm, where they raise cattle and pigs. At each stop, participants watched chefs’ cooking demonstrations with tastings.

The tour concluded with a reception at 6:00 p.m. inside the Market House at the Nashville Farmers’ Market. The reception featured a feast of locally grown and produced menu items prepared by talented Dame chefs Nancy Vienneau, Laura Rodriguez, and Paulette Licitra with the help of two other Dame volunteers and friends of Les Dames.

The Tour de Farm Reception ticket offered guests an opportunity to learn more about the work of the Nashville Chapter while enjoying a feast of locally grown and produced menu items prepared by a talented group of chapter member chefs and friends of Les Dames.

In addition to ticket sales, funds were raised through a vibrant silent auction at the reception. Proceeds of Tour de Farm support the chapter’s mission, which is to provide support and education to women leaders in food, beverage, and hospitality through philanthropic and networking activities.

Dames on the Farm Tour committee included Tasha Kennard, chair; Robin Dennis Burns, auction; Nancy Vienneau, volunteers; Dee Patel, sponsorships; and Natasha Powell, Cindy Wall, and Tabitha Tune, communications.

Paulette Licitra, Mary Lou Tate, & Trisha Boyer at Bloomsbury Farm. Laura Rodriguez at Bear Creek Farm. Participant at Nashville Farmer’s Market farm. Farmer Lauren Palmer at Bloomsbury Farm. Deb Paquette at reception at Nashville Farmer’s Market.

The Brock Circle

Alice Gautsch Foreman

Brock Circle Initiative Successful

By Hayley Matson-Mathes (Hawaii), LDEI Immediate Past President

Mahalo to Crickett Karson, Julie Chernoff, Patricia Erd, Maria Gomez Laurens, JoAnne Naganawa, Ann Stratte, and the Austin, Boston, and Dallas Chapters for early completion of their Brock Circle pledges. These savvy members/chapters benefit the Circle with donations and then benefit from Alice Gautsch Foreman’s generous contribution towards their LDEI 2019 conference registrations. The marketing incentive was created to encourage early pledge completions and benefited the Brock Circle coffers by $46,000.

The Brock Circle welcomes two new supporters to the elite Circle: New England Chapter and Judith Hollis-Jones. They join Antoinette Benjamin, Olga Boikess and JoAnne Naganawa who joined the Circle earlier this year. Their support increases our Brock Circle ranks to 61 members and chapters.

Won’t you or your chapter join us? The purpose of the Brock Circle is to ensure the fiscal health of the organization by providing a resource—in alignment with the LDEI mission—to support strategic needs and special conference enhancements. Our goal is members pledging $10,000 (payments can be prorated over ten-years). Consider the stock donation program which allows for donation of stocks, bonds or mutual funds directly to LDEI.

Plan to attend the Brock Circle sponsored program featuring Carla Hall, “Being Authentic When Facing Adversity,” on Wednesday, October 23, 2:30 to 6 p.m. at the Loews Hotel, Nashville, Tennessee. The pre-conference program is open to ALL LDEI members.

Nashville-born Carla, best known as the former co-host of ABC’s Emmy award-winning lifestyle series “The Chew,” currently appears on ABC’s popular “GMA DAY.” She wowed audiences when she competed on Bravo’s “Top Chef” and “Top Chef: All Stars,” where she shared her philosophy: “Always cook with love.” Carla believes food connects us all, and she strives to communicate this through her work and interaction with people.

Join the Brock Circle by contacting me (hayleymm@hawaii.rr.com) or visit the LDEI website.
BY DANIELLE WECKSLER (CHARLESTON), LDEI 2ND VICE PRESIDENT

For our Summer face-to-face meeting, the LDEI 2019 International Board (Ann Stratte, Bev Shaffer, Danielle Weckslor, Beth Pav, Jennifer Goldman, Sharon Olson, Drew Faulkner, Stephanie Jaeger, Gina Burchenal and Hayley Matson-Mathes, along with Executive Director Greg Jewell) was jazzed to converge on New Orleans for two constructive days of meetings, accentuated by a special visit to the John and Bonnie Boyd Hospitality and Culinary Library and amazing dinners hosted by the New Orleans Dames. Here are just a few of the high notes from our busy jam session!

To set the rhythm for the weekend, Washington, D.C., Dames Ann Stratte and Sheila Crye, Chair, LDEI Collection Committee, arranged for the Board to tour the Hospitality and Culinary Library prior to the start of our meeting. The library is the permanent home for books authored by Dames, and it was wonderful to see so many books already in the LDEI collection (be sure to check out Sheila’s article about how you can contribute to growing it on page 15).

After the tour, like a second line parade we walked over to the Southern Food and Beverage Museum which was the inspiring location for our first day of meetings. We met with National Food and Beverage Foundation President and CEO Brent Rosen (husband of Caroline Rosen (New Orleans) as the first item on the packed agenda, and we heard his plans for future expansion of the Culinary Library (which is a part of the museum).

After that, Ann led a discussion on the future of the M.F.K. Fisher program which resulted in several action items for the Board to explore. Then we all enthusiastically chimed in to approve the charter for an Ontario, Canada, Chapter. That paved the way for the chapter to be ratified by the Council of Delegates via an email vote. Jennifer also provided an update on the development of several other potential chapters. It was exciting to hear that cities all around the world are eager to join our organization! That evening we enjoyed a harmonious family style dinner at Compère Lapin (French for “brother rabbit”) organized by James Beard Award-winning chef Nina Compton.

A hearty Saturday sunrise breakfast at Mother’s Restaurant fueled us for our second day of meetings at the Loews Hotel. The first order of business was an investment update, and then Sharon gave an overview of future financial initiatives. As a part of that, we reviewed projects that may possibly impact next year’s budget.

Next on the agenda was a conversation about the Chapter Board Liaison positions. Since our organization is growing, the Board wants to ensure that we can continue to be a resource and effectively support our chapters and members. So Drew, Gina and Stephanie developed a survey for chapter presidents about the CBL calls and communications, and Gina presented some initial results from the survey. The result was that we decided to amend the LDEI bylaws to provide the ability to add more CBLs in the future if needed.

Continuing on the theme of improving communication, Beth led the band in a dialogue about updating the LDEI website to better serve our members and partners, but also to increase the visibility of our organization and brand. She crafted an RFP about the project, and multiple proposals have been received.

At the end of the day, the crescendo was dinner at Willa Jean which is owned by Chef Kelly Fields. Joining us for dinner were some New Orleans Dames, including chapter founder and current President Stephanie Carter as well as Liz Williams, Founder of the Southern Food and Beverage museum. Kelly won a James Beard Award this year for Outstanding Pastry Chef, and after sampling her inventive desserts, we could definitely appreciate why! I’m still thinking about her “cookies + milk,” which was the perfect lingering note to cap off the upbeat meetings.
Calling All LDEI Authors and Book Collectors!

By Sheila Crye CCP, (Washington, D.C.), Chair, LDEI Collection Committee

A year ago, the LDEI Board voted to make the John & Bonnie Boyd Hospitality & Culinary Library in New Orleans the permanent repository of all books about food and beverages authored by LDEI members in good standing, past and present. The research library is open to the public and is an outstanding resource for students, culinary professionals and scholars. Thus far, we have collected 275 volumes authored by Dames, out of over 1,000 in the complete collection.

The LDEI Collection needs your donations. There are two kinds of donations you can make to the Boyd Library.

1. If you are an author, you can ensure that a copy of your published books about food and beverages is owned by the Library.
   - Go to the LDEI Collection Google Spreadsheet:
     https://docs.google.com/spreadsheets/d/1HuZ9BGylt6nU7JMe8nboOnT9FNLFeVji3d7cElRqoVA/edit?usp=sharing
     • Look for your name and entries for your books. If there are errors, please make additions and corrections. Insert a new line for each book.
     • Column H indicates if the Southern Food and Beverage Museum (SoFAB) owns the volume, Y or N.
       ~ If yes, you’re done!
       ~ If no, please send a copy, or ask your publisher to send a copy, to the library (address below).
       ~ If neither yes nor no is indicated, you can look up the book in the New Orleans Public Library system catalog:
         http://catalog.nolalibrary.org/polaris/search/default.aspx?ctx=1.1033.0.0.1&type=Browse
         If you find your book(s), they are owned by SoFAB only if the catalog indicates “SoFAB.” Your books may be owned by the New Orleans Public Libraries but not by SoFAB, if SoFAB is not recorded.

2. If you have books about food and beverages that you no longer need, box them up and send them through USPS book rate (the best value method) to:
   Cindy Williams, Library Director
   The John & Bonnie Boyd Hospitality & Culinary Library
   1609 Oretha Castle Haley Boulevard
   New Orleans, LA 70113

   For more information about the library, see the web page:

   You will receive an acknowledgement letter thanking you for your donation for tax purposes. To estimate the value of the donation, make a list of the books, and look them up on Amazon. The books’ current value is the cost of a used copy plus shipping.

   Good news! If you are driving to the LDEI conference in Nashville, you can take boxes of beloved but unneeded books with you. Liz Williams, founder of the library, is a New Orleans Dame. She has promised to drive home with as many donated books as members take with them to conference. There will be a receiving station in the registration area. Please let me know (crye4@aol.com) how many books or boxes you plan to bring, so that Liz will be able to drive a vehicle large enough to accommodate all donations.
LEADERSHIP

LDEI Grande Dames Continue Their Impressive Legacies

By CiCi Williamson (Washington, D.C.)

Chosen for their lifetime accomplishments, LDEI Grande Dames continue to stay active, write, and support organizations. How have these women of great achievement stayed relevant through the years? Here are their words and/or a short synopsis of a quarter century of these women’s achievements since the first LDEI Grande Dame was chosen in 1993.

MARION NESTLE, PHD (2018 Grande Dame)

“I officially retired from NYU in September 2017, but it’s made virtually no difference in my day-to-day working life. I still write at home in the morning and go to the office in the afternoon (I was lucky enough to be allowed to keep my office). I’m still teaching, but less—just a one-credit course on food systems policies and politics in spring semesters. I continue daily postings on my blog, foodpolitics.com, and I’m working on a new book for University of California Press. I’m still accepting speaking invitations here and abroad and am very much looking forward to my trip to Hawai’i in November, thanks to Hayley Matson Mathes (Hawai’i) who arranged it. And I’m still interviewed by reporters pretty much every day. All of this is great fun and my plan is to keep doing it as long as I can.”

Dr. Nestle is the author of 10 major books and hundreds of articles about food and the food business.

LIDIA BASTIANICH (2017 Grande Dame)

“Travel is a large part of my job. I travel to Italy several times a year to research for my cookbooks, television show, and restaurants. I also travel throughout the U.S., Canada, and elsewhere for book signings and fundraisers for Public Television stations and various organizations. These experiences give me an outlet to understand more about what is relevant to my viewers and people in general with regard to the culture of food. I try to incorporate and share that knowledge with my team at home—the chefs, general managers, editors and producers.”

Lidia is the author of a good dozen cookbooks. Her Felidia cookbook is due out this fall. She’s an Emmy award-winning public television host, owner of five restaurants including Felidia, Becco and Del Posto in New York, and a partner in six Eatalys, an Italian marketplace.

JOAN NATHAN (2015 Grande Dame)

“In the food world, I guess leadership means working hard in one direction, belief in what you are doing, and being able to articulate what you believe in your work. It is setting an example, if possible, and trying to be a mentor to those who come after you.”

“As I get older, I try to keep relevant by reading, working with younger people, and listening to their ideas but also maintaining my standards. I also believe in being open and game for new experiences anywhere in the world. Julia Child said, ‘Why retire? Do what you like.’ For me, work focuses me, and I love it! I feel like I am a lucky woman who can be a lifelong learner in a career that is really becoming so much more professional and widespread for those who will be after me.”

DLORES CAKEBREAD (2013 Grande Dame)

“I’ve tried to be true to my values: to be honest, trustworthy, kind, respectful of others, and loving. If you love yourself, it makes it easier to love others. ‘Do unto others, as you would have them do unto you!’ Jack, my husband of 69 years next month, and I have always been lovers but we are also partners in everything we have done. The wonderful part of it was that each of us discovered that we already had the best partner in the whole world! I find these thoughts have kept me relevant at home and at the winery. I am still active in the winery operation in a limited way.”

Dolores Cakebread co-founded the Cakebread Cellars in 1973 with Jack Cakebread and is executive vice president of culinary and ambience for the winery.

NATHALIE DUPREE (2011 Grande Dame)

“Keep active and keep young women around you! I’ve started chapters of LDEI in the South, which lets me meet young accomplished women, and we learn from each other! There are so many ways of using our industry backgrounds these days. I have my 15th book coming out in October titled, Nathalie Dupree’s Favorite Stories and Recipes. I still teach cooking and still write for newspapers. But mainly, I think what helps is working with and mentoring young women. ‘They keep me young.’”

In Nathalie’s forthcoming book, she shares her favorite culinary stories—from a budding cook for her college friends though her years as a restaurant cook and cooking instructor. In her career, Nathalie filmed more than 300 television shows for The Food Network, PBS, and The Learning Channel.

SHIRLEY CORRIVER (2009 Grande Dame)

“Number one to stay relevant is to attend LDEI events, visit with friends, and catch up on what everybody is doing.

Number two: I try to answer all emails and phone questions.

Number three: Talk food. I started talking about food to a lady at the swimming pool. We started talking about favorite restaurants and swapping recipes. Her husband joined us. I answered his questions about salt—explained how salt reduces bitterness. They bought both of my books that day and are getting copies for their children and plan to buy KitchenWise, my new book, the minute it comes out.”

Shirley is a biochemist and author of CookWise and BakeWise and winner of a James Beard Foundation award.

ALICE WATERS (2007 Grande Dame)

Alice isn’t slowing down or retiring. She still oversees her single restaurant, Chez Panisse, which she opened in Berkeley, California, in 1971. Alice Waters said, “I was empowered by the
counterculture movement, which said, ‘You can do whatever you want.’ I was also always willing to listen to somebody with a better idea. I hire people who bring different talents and cultivate a collaborative spirit. I think that constant change keeps us alive.”

Even though Alice travels a lot, especially on behalf of the Edible Schoolyard Project she founded, which has spawned food education programs in more than 5,000 schools, she said, “I’m in conversation pretty much all the time with the main chefs at the restaurant. Even when I’m away, they’re sending me their menus for comment.”

**MARCELLA HAZAN**
(2005 Grande Dame)

Marcella Hazan, who died in 2013 at age 89, was an Italian-born cooking writer and teacher whose cookbooks are credited with introducing Americans and Brits to the techniques of traditional Italian cooking. Chefs and fellow food writers considered her the doyen of Italian cooking. Marcella continued to stay relevant in her food career even after she retired from her cooking school and moved to Longboat Key, Florida. Her last book, *Amarcord: Marcella Remembers*, was written at age 84 in 2008, five years before her death.

Her first book, *The Classic Italian Cook Book*, was published in 1973. You could call her Dr. Hazan as she earned a doctorate in natural sciences and biology from the University of Ferrara in Italy. Surprisingly, she never cooked until after she married.

**ABIGAIL KIRSCH**
(2003 Grande Dame)

LDEI Past President Abigail Kirsch launched what became the largest caterer of exclusive event venues in the greater New York City area after teaching cooking in her basement. The business is now run by her son and Alison Awerbach.

To stay relevant, Abigail said, “I currently serve on the board of Westminster Community College. Since this role plays an integral part of the culinary and hospitality program, I am very involved in the scholarship programs and serve on the committee for their annual ChefsDine scholarship fundraising event. I’m also a board of trustee emerita at the CIA. Even though I’m not actively involved in the business, I am proud to have established an annual Abigail Kirsch Scholarship through Les Dames.”

**ROSEMARY KOWALSKI**
(2003 Grande Dame)

“Relevancy is the art staying meaningfully connected. I contribute my ability to ‘keep up’ because I communicate and learn from people across all generations, connecting individuals, creating meaningful partnerships across industries, and learning every single day. It’s easy to maintain a fruitful career when you absolutely love what you do—and I’ve been doing exactly what I love daily for the last 73 years; that passion, and dedication to exceptional service, is why I come to work every day. More than anything, I believe in the edification of others and uplifting those who may need help. As the Chairman Emerita at The RK Group, I tend to gravitate toward philanthropic efforts and cultivating strong rapport with community leaders. I am currently mentoring my granddaughter-in-law, Jamie Kowalski, Director of Relationship Marketing at The RK Group, which employs 800.”

**JERRY ANNE DIVECCHIO**
(2001 Grande Dame)

“I stay involved: participating in various community service organizations, particularly for City College of San Francisco; rejoicing in LDEI associations and events; working with Last House task force to preserve heritage of M.F.K. Fisher; working to establish friendships with younger people; and maintaining contact with old friends, personal and professional. I am called upon to give career strategy counseling. Occasionally I teach cooking classes, speak, or write articles. I dine out to stay current with San Francisco’s leading food trends. I still love to cook so I entertain frequently for friends of wide ranges of accomplishments and ages. Sometimes it seems I run a B&B. Especially, I treasure time with my daughter, her husband, and my three out-of-the-nest grandsons. I’m well into my 8th decade, upright and healthy,” reports the former food editor of *Sunset Magazine*.

**EDNA LEWIS**
(1999 Grande Dame)

Edna Lewis stayed relevant by writing and teaching about Southern food. Three years before her death in 2006 at age 89, she co-authored *The Gift of Southern Cooking* (2003). The granddaughter of an emancipated slave, the renowned African-American chef, teacher, and author helped refine the American view of Southern cooking. She championed the use of fresh, in season ingredients and characterized Southern cooking food as pan-fried chicken, pork, and fresh vegetables—most especially greens. She wrote four books which covered Southern cooking and life in Freetown, Virginia, her hometown community of freed slaves and their descendants. In the late 1980s she founded the Society for the Revival and Preservation of Southern Food which was a precursor to the Southern Foodways Alliance (SFA). “It has been my lifelong effort to try and recapture good flavors of the past.”

**MADELEINE KAMMAN**
(1997 Grande Dame)

“If I had been a man with a great hat on my head,” she told The Boston Globe in 1980, “I could have passed myself as a ‘great chef so-and-so’ and nobody would have batted an eye. But the mere fact that as a woman I requested the privilege of being an artist, well, sister, let me tell you, that was quite interesting. How dare I, huh?”

She believed that by the 1990s the next generation would see as many women as men reaching the top. Kamman created *Madeleine Cooks*, a PBS cooking show that ran from 1984-1991. She wrote her final of seven books, *The New Making of a Cook*, in 1997 at age 66. Madeleine suffered from Alzheimer’s disease for about a decade before she died in 2018 at age 82.

**ANNE WILLAN**
(1995 Grande Dame)

A longtime Washington, D.C., resident, Anne moved to California and then home to London and is still cooking! She said, “To stay in touch, social media is the key nowadays which is keeping my image alive and keeping my friends informed. I also write a blog every now and again on my website www.lavarenne.com. I read food magazines and newspaper food sections, visit restaurants, and keep an eye on new cookbooks. I’m writing a book, *Women in the Kitchen*—due out May 2020. Anne is the founder of the École de Cuisine La Varenne. During her more than 50 years of experience as a teacher, author and culinary historian, she wrote 30 cookbooks and was inducted into the James Beard Foundation Hall of Fame. Her 17-volume *Look and Cook* series was turned into a 26-part PBS program.

**MARION CUNNINGHAM**
(1993 Grande Dame)

She wrote her last book in 2003 at age 81. Sadly, after writing *Lost Recipes: Meals to Share with Friends and Family*, Marion Cunningham herself became lost to Alzheimer’s disease, dying of respiratory problems, a complication of the disease, in 2003 at age 90. Marion’s food career began late in life. In 1972, when she was about 50 years old, she started on the path that would make her famous in the cooking world. She took a cooking class from James Beard and became his assistant for 11 years. Beard recommended hiring her to rewrite the classic *Fannie Farmer Cookbook* (1979 and 1990) for modern audiences. She also wrote several of her own books, wrote a regular newspaper column, and hosted a television series, *Cunningham & Company*, on the Food Network.
The American Culinary Federation (ACF) invited Les Dames d’Escoffier International to present our trend survey to its members at their National Convention in Orlando, Florida, in August. The session was titled “Food and Flavor Trends 2020 and Beyond.” LDEI Treasurer Sharon Olson highlighted findings of the report and moderated a discussion among six chefs and food professionals from diverse culinary fields.

The panelists received a full copy of the report months before the conference and were tasked with presenting their thoughts and reactions to a particular topic that matched their professional expertise. The 15,000 members of ACF are as diverse as members of LDEI, so the conversation was thoughtful and passionate on a wide range of subjects. The panelists explored global food and flavor trends, sustainability, and the role of food professionals in educating young consumers and inspiring the next generation of chefs.

ACF is considered the leader in offering education resources, training, and accreditation to enhance professional growth for current and future chefs and pastry chefs. The LDEI trends survey was met with great appreciation by the panelists and the audience. One of the panelists told the audience that she considered the report an adventure map for chefs and encouraged every chef in the audience to spend time reviewing the contents. The exchange of ideas lingered long after the assigned time for the session to end, and conversations continued beyond the presentation area.

It was clear that culinary inspiration is an immersive experience and chefs want to be connected and explore first hand. According to the LDEI survey, the top three places professionals look for inspiration are travel, cookbooks, and farmers markets; Internet and social media ranked fourth. The chefs at ACF enthusiastically agreed with many of the insights and findings of the study.

This collaboration with ACF provided an opportunity to build broader awareness and recognition of LDEI with this influential audience.
London Chapter Approaches Its 10th Anniversary

By Sue Carter (London)

I was a member of the Austin, Texas, Chapter when returning to London following 23 years of life in the wine trade in Texas. At the last meeting with LDEI Austin, a Dame suggested that, as LDEI lacked a truly international feel, perhaps I might think about starting a London chapter.

The thought wouldn’t go away, and after all the unpacking was done, I started to look around and see whether the U.K. had anything similar already in place. The answer was “no.” The trouble was, after 23 years away from the UK food scene, where to start?

As luck would have it, a friend introduced me to a member of the Guild of Food Writers, and this friend put her in touch with its administrator who agreed to place a small ad in the member newsletter. Two amazing women replied: Valentina Harris and Marianne Lumb.

Together they pooled resources, trawled their black books, and approached their contacts with details about the organisation and the planned London Chapter until they finally found the numbers needed to officially file for chapter status.

Valentina was the first president, and there were 24 members. In 2019, there are 32 members, and another founding member, Jacqui Pickles is president. Only four founding members remain: Valentina, Jacqui, Sue and Heather Holden Brown. Over 10 years, some members come and go, and recruitment remains key.

CHAPTER MILESTONES

There’s never been a lack of ambition. Within the first year, the chapter put together its first big fundraiser event, The Great Kitchen Clear-out, the most successful part of which was the celebrity donations that were sold on e-Bay. In 2014 the first “Edible London” tour welcomed LDEI Founder Carol Brock (New York) and 37 U.S. Dames and their partners, and a hugely successful tradition was born. The Edibles have helped forge connections and friendships between London Dames and Dames throughout North America—a very important feature for this chapter “across the pond” that often feels a long way from the mother ship. So many guests have attended multiple Edibles (and the add-on tours) that they are almost honorary London members and are definitely part of our family. Our team is currently working hard on putting together the next Edible in May 2020.

We have established a tradition of celebrating International Women’s Day with a panel discussion addressing issues relevant to our members and women in the worlds of food, beverage and hospitality.

We’re proud to have offered two LDEI Legacy Award opportunities: the first with Chantal Coady at Rococo Chocolates, and the latest with Alison Swan Parente and the School of Artisan Food.

The chapter has sent delegates to conference every year, and each time they all return infected with the positivity and enthusiasm that comes from spending time in the company of so many successful and inspiring women. If we could just bottle that, attracting new members and member retention would be so much easier!

Over the years the chapter has been through ups and downs, and at times it struggles with the same issues that all chapter do. If any proof is needed, check the CBL calls!

We’d love the Grande Dame Award to have a European offshoot. Perhaps now that we have a Paris Chapter across the Channel, we can make a little more noise about that! In the meantime we are delighted to have a Grande Dame of our own in the chapter, the wonderful Anne Willan.

We’d also love to benefit from those international brand sponsors in the US who offer member discounts.

Ten years is a long time; it offers a chance for perspective, for reviewing the changes in our world both locally and globally. The #metoo revelations have birthed many female-centric organisations in the U.K. whom we like to view as potential partners rather than rivals in the struggle to elevate women in our industries, though none of these jeopardises the leadership of LDEI London.

We will, of course, celebrate our 10th anniversary—probably with some English sparkling wine—and will wish all LDEI chapters health and long life!

1. London Dames celebrated news of the ratification at their first Escoffier Dinner in November 2010. Sue Carter, Valentina Harris, Shirley Booth, Joanne Cooke, Fiona Lindsay, Jane Gifford, Tilly Culme Seymour, Jacqui Pickles, Cat Gazzoli. 2. Valentina Harris and Sue Carter. 3. Jacqui Pickles addresses new members on front row: Nicola Lando, Debbie Vernon, Jean Egbunike and Ching He Huang. 4. 2012 New Members: Becky Chan, Naina Bedwar, Valentina Harris, Clare Marriage, Jane Milton. 5. July 2019 planning meeting: Sue Carter, Rachel Davies, Anne Willan, Jacqui Pickles. 6. Christmas 2016. Front row, Alex Robson, Chantal Coady, Gina McAdam Ashley James Clare Marriage; back row, Mary Pateras, Melanie Reeve, Valentina Harris, Jacqui Pickles, Anne Dolamore, Sue Carter. 7. 2017 Louise Gill, Caroline Hope, Mary Pateras, Angela Malik, Valentina Harris, Bridget Colvin, Kate Howell, Sheila Dillon, Alex Robson, Sue Carter, Jacqui Pickles, Ashley James. 8. 2013 New Members: Kristine Kelly, Rachel Davies, Sejal Sukhadwala, Chrissie Walker, Valentina Harris, Silla Bjerrum, Jane Milton and Romy Gill.
BOSTON Lucille Giovino

Our Annual Pot Luck and Yankee Swap continues to be an easy-going, relaxed evening of camaraderie and catching up on the latest news in our culinary lives. Held on Monday evening, January 14th, everyone happily sauntered over to the wine and Prosecco bar before proceeding to the enormous buffet table laden with Les Dames’ favorite homemade appetizers, salads, soups, and main courses. Dames’ handiwork then tempted us at the sweets table.

The evening ended on a hilarious note with the Yankee Swap that always leads to chaotic fun.

Since 1959 Boston has hosted an annual nine-course dinner in April according to the rules of Auguste Escoffier. Melissa Croteau, pastry and executive sous chef at the Oakley Country Club, was awarded the Saccone Award at this year’s grand dinner at the Fairmont Copley Plaza. This Award recognizes the unsung heroines in the hospitality industry. Melissa knew at a tender age that she wanted to cook, learning early principles of baking from her grandmother. Her genuine interest and adeptness propelled her to the New England Culinary Institute and after graduation to several country clubs. She has found her niche, for now, as Pastry Chef/Executive Sous Chef at Oakley Country Club in Watertown.

CHARLESTON Danielle Wecksler

In July, the Charleston Chapter partnered with the Women Entrepreneurs of Charleston networking group to host a workshop on “Work / Life Balance” at the downtown Charleston wine bar, Uncorked. The all-women panel included Grande Dame Nathalie Dupree and Chapter President Jen Kulick, and they answered questions on a wide range of topics. From “how to stay relevant” to “how to empower employees,” the panelists encouraged women to take time for themselves and their families, and to pursue their passions.

ATLANTA Natasha Cary

For our May chapter meeting, Lelia Bryan, managing partner of Vino Venue—a one-of-a-kind wine and dine emporium—hosted the evening. This unique event celebrated and highlighted women winemakers and winery owners. Our Sommelier for the evening introduced the wines we sampled, and Executive Chef Patric Good paired bites to each wine. Some of the food items highlighted products made by women as well. Vino Venue offers over 50 wines by the glass, a trendy craft beer selection, and bistro-style cuisine.

AUSTIN Denise Clarke

The Austin Chapter participated in three different cooking classes. Jennifer Bartos, owner and head instructor of Make It Sweet, led a three-hour class on making pretzels. All learned how to make their own pretzel dough, cinnamon and sugar monkey bread, pretzel hotdogs, garlic knots and, of course, soft pretzels. Fer Candil, chef and owner of Paellas Tapas and More, demonstrated how to make a classic version of one of her paellas and provided everyone with the recipe to take home. Krystal Craig, co-owning manager and chocolatier pastry chef of Intero restaurant, hosted an “Amaro & Chocolate Pairing Night” for Austin Dames.

Jennifer Bartos of Make It Sweet, Stacy Franklin and Fer Candil at the paella-making party. Krystal Craig

BIRMINGHAM Martha Johnston

Birmingham Dames hosted potential new members at two social events, giving them and our guests the opportunity to meet and discuss the activities of our chapter. In early May, we gathered at Lumbar in Pepper Place. At the end of the month, Chef Angela Schmidt welcomed us to Brat Brot, a German Biergarten in the Lakeview District. In early June, the Book Club gathered to discuss Where the Crawdads Sing by Delia Owens. Sonthe Burge recommended the group read From Scratch: A Memoir of Love by Tembi Locke and invited us to dinner at her home for our discussion. She prepared recipes from the book and attendees brought seasonal appetizers and desserts.

Grande Dame Nathalie Dupree was featured on the panel. Panelists included non-members LB Adams (Women Entrepreneurs of Charleston), Dame Nathalie Dupree (Charleston), Sharon L. Middleton McGhee (Women Entrepreneurs of Charleston), Dame Jen Kulick, Shennice Cleckley (Speaker and Coach). Photos: Erin Turner, Story + Social
The Chicago Chapter raised nearly $20,000 at its first-ever Culinary Bazaar on June 30 to raise funds for scholarships and community outreach. The Culinary Bazaar offered a mix of fabulous kitchen and entertaining merchandise for sale from the collection of our members and a number of high-profile Chicago chefs. Events included a bake sale, a cake walk and door prizes. The chapter partnered with Envision Unlimited, a social service agency for disabled adults, to use their spacious community room for the event. Thanks to energetic outreach by Dames, we netted generous sponsorships from ConAgra and Double Good Popcorn and in-kind donations from All Clad, Ankarsrum, Front of the House, Kerrygold and Eris Brewery. The power of the leadership committee led by Judith Dunbar Hines and 60 volunteers—including friends and husbands of Dames—made the event a huge success! Nearly 70 customers purchased $40 Early Entry tickets to get first dibs on the offerings, and a steady stream of shoppers kept us busy all day. We plan to make this an annual event. It generated great publicity and important funds for the chapter.

The Dallas Chapter is always coming up with fun, creative ways to raise scholarship funds. We recently held our latest fundraiser, the 3rd Annual Pink Pig Competition. The competition had previously been held at the home of 2018/2019 Chapter President Lisa Lavender. With the event growing, the decision was made to move to a new venue, the CANVAS Hotel. With their support, as well as the support of many others, the fundraiser was a huge success. The competition consisted of home cooks and professionals, in the categories of ribs, brisket, chicken, mac’n cheese, cole slaw, beans, and sweets. The blind tasting competition was judged by a selection of celebrity judges, and attendees had the opportunity to vote for their favorite dish. The celebrity judges and people’s choice winners received a trophy (with a pink pig on top), sash, and a gift. The event included a DJ, photo booth, and silent auction, all adding to the excitement of the evening. When the event was over, those who wanted to continue with the fun went upstairs to The Gallery Rooftop Lounge. We are already receiving inquiries when the 4th Annual Pink Pig Competition will be held!
executive chef Cody Hogan who demonstrated how to make risotto. A wonderful four-course dinner followed, including that delicious risotto. The chapter raised more than $4,000 at this event. It will go towards covering the costs associated with the chapter’s biggest fundraising event of the year, Les Dames SupperClub, that will be hosted in October. The money raised from SupperClub goes towards providing culinary college scholarships for women.

LOndon Sue Carter
The London Chapter met in June to welcome new members at the newest branch of Mimo Kitchen in Borough Market. This lovely space was especially perfect for our gathering with its backdrop of Southwark Cathedral. Mimo provided some delicious tapas to pair with a selection of Spanish wines, and we were joined by the Chair of Trustees of Borough Market, Christine Elliott, who is the first woman in the 1000 year history of the market to hold that position.

New members include: Jean Egbunike, Ching He Huang, Debbie Vernon, and Andrea Waters. Unable to attend were Sara Danesin and Jenny Greenhalgh. Also being “pinned” were Miranda Gore Browne and Nicola Lando who joined in 2018.

Los Angeles/Orange County
Patty Mitchell
Wine, Women & Charcuterie! Betsy Thagard, founder of the award-winning B. Toffee, guided us through a “Raise the Bar Happy Hour” evening of tips and tricks on how to create a charcuterie board with sweet and savory treats and turn plain old meat and cheese into something gorgeous, creative, and delicious. The event was spearheaded by our esteemed Event Director, Melinda Morgan Kartsonis, who shared with us her wonderful knowledge of cheeses from around the world. And the evening ended with a journey through the flavorful fruits and vegetables of the summer by Miki Hackney of Melissa’s Produce. It was an absolutely delightful evening of fresh flavors, sips, learning, and conversation.

Kansas City Chris Becicka
A sold-out fundraising dinner in partnership with LDEI Grand Dame Lidia Bastianich at her namesake restaurant in the Crossroads Arts District of Kansas City took place in March. Lidia was in town to promote her new cookbook, My American Dream: A Life of Love, Family and Food, and she spoke to a group of 60 people in her private dining room over wine and appetizers. She shared personal stories from her life and book and then assisted live-stream of the Des Moines Metro Opera performance of “Bon Appetit!” (a 20-minute opera about Julia’s chocolate cake), and a slice of said cake.

Houston Marie Lenotre
Culinary Institute Lenôtre hosted a Houston Chapter fundraising dinner featuring a talk by LDEI Past President CiCi Williamson (Washington, D.C.) about the researching, styling, and filming of the food scenes for Downton Abbey. The February 5 dinner was attended by 85 including 13 Dames who enjoyed a very French, innovative cocktail reception, wine, and three-course dinner prepared by the Institute’s Le Bistro Chef Jimmy Bedard and six student interns. CiCi’s talk included information from Lisa Heathcote, Downton Abbey’s British food stylist. After the PowerPoint program, CiCi and eleven-time Emmy Award winner Ernie Manouse held a conversation and fielded questions from attendees. Ernie served as host and producer of the nationally syndicated PBS-TV feature, “Manor of Speaking,” shown after the Downton Abbey series. CiCi was presented with a bouquet of pink roses by Houston Chapter Co-President Marie Lenotre, owner of the Institute.

“On behalf of Co-President Diane D’Agostino and Houston Dames, I am very appreciative and delighted to have worked with CiCi for such a successful chapter event. Guests were captivated listening to her so-entertaining PowerPoint talk,” said Marie.
MIAMI  Ellen Kanner
In April, Miami Dames celebrated our 11th annual Tropical Brunch in the Garden. We returned to lush Pinecrest Gardens for a sumptuous brunch featuring fresh, local produce from our Dames growers, culinary creations from our kitchen and those of other top Miami chefs, plus stylish cocktails, cooking demos, raffle prizes, live jazz and more. Thanks to Alissa Frice, who chaired what has become one of our signature fundraising events. The real treat is that proceeds go towards our scholarship fund for deserving women entering the culinary profession. Dorothee Rubin and Laura Monges organized a stellar, sold-out Bastille Day celebration, with Dames and friends filling Mirabelle, an adorable French bistro to capacity. French wines, provided by Roxana Garcia, accompanied a classic bistro menu, from coq au vin to oeufs la neige. That same weekend, two Dames were part of another beloved tradition, Mango Festival at Fairchild Tropical Garden. On a steamy Miami afternoon, Sarah Davidoff, owner and president of the A Fare to Remember Creative Catering, teamed with other Miami star chefs for an all-mango feast. Green Tables chair Ellen Kanner demonstrated other mango dishes for a capacity crowd.

MINNESOTA  Audrey Nelson
Our DAME IT! No. 4 fundraiser, held on March 31, was a great success. It featured a taste-around with some of our local top women chefs, artisan cheesemakers, wine experts, and distillers. Adding to the festivities were games of chance, such as a cakewalk with beautiful cakes, a spin the “DAME IT!” wheel with prizes for all players, and a wine wall varying from expensive to great-bargain wines. Our silent auction featured incredible culinary experiences, restaurant gift cards, and food and entertaining specials. This year’s new addition was a 15-minute Italian wine tasting conducted by our members. Everyone had a great time and Dames did an outstanding job of working together to create a fun party scene. With our profits, we support culinary scholarships for women, micro-grants to women working in the food industry, and urban youth through Urban Roots of St. Paul.

In May, our topic was “Climate Change Can Be Delicious.” We met at a restaurant run by climate-change activists serving plant-based foods. Robin Asbell and Lachelle Cunningham spoke about their experiences with plant-based cuisine and relationships to climate change and the future of food. On a beautiful summer evening in June, we met at a park for an al fresco picnic. Betsy Nelson and Liz Nerud catered a dinner featuring a stunning poached salmon on a bed of wild greens and garnished with edible flowers along with nettle bites, a foraged salad, and other delights. After dinner, Betsy led us on a walk sharing her knowledge of plants/weeds and their uses.

July featured a garden-grown pizza evening with Urban Roots, which has become a tradition with our chapter. We support Urban Roots with funds from our fundraiser along with classes taught by Dames. The youth plant the gardens and then tend, harvest and market the products. It was a fun evening that included pizzas prepared by the youth plus a garden tour and updates by the youth interns.

MONTEREY BAY  Carol Hilburn
Scholarships of $2,000 each were awarded to four students, including three graduates of the Rancho Cielo Drummond Culinary Academy to attend Auguste Escoffier School of Culinary Arts, Boulder, Colorado. The school matched the scholarship gifts. The fourth scholarship was awarded to a Marina High School graduate pursuing culinary/hospitality studies at California Polytechnical State University, San Luis Obispo. Scholarships are awarded on merit, need, and commitment to pursue culinary, oenology or hospitality studies.

A June “Pop-Up” dinner was held at Amy Stoffer’s Mezzaluna Pasteria & Mozzarella Bar, Pacific Grove. On July 27, Mary Chamberlin hosted speaker Justin Spring, brother of Margaret Spring, and author of the bestselling book, The Gourmands’ Way—about the thirty post-war years in Paris and six Americans (Julia Child, Alexis Lichine, Richard Olney, Alice B. Toklas, M.F.K. Fisher and A.J. Liebling) who shaped how Americans think, talk about, and eat food. The book won Publishers’ Weekly “Best Book of 2017.” Mary prepared soups from her cookbook, The Traveling Soup Pot. Hors d’oeuvres, entrées, and desserts were supplied by board members. Wines were provided by Margaret Spring’s Bunter-Spring Winery and Annette Hoff of Cima Collina Winery.

NEW ORLEANS  Rebecca Friedman
New Orleans Dames at The Country Club. Megan Forman, Rebecca Friedman, Jessica Scott (non-member), Beth D’Addono, Allison Alsup, Stephanie Jane Carter, Emily Vanlandingham, Ali Loftin.

In May, our Dames gathered for a “Bywater Tastes Good” progressive dinner through one of the city’s most exciting culinary neighborhoods. We kicked off with drinks and small plates poolside at a restaurant named The Country Club, then moved to Nina Compton’s Bywater American Bistro for mouthwatering spaghetti pomodoro and farro risotto with maitake mushrooms and mint bread crumbs. Chaya Conrad hosted a sweet finish to the evening at Bywater Bakery, where we sampled bubbles and a trio of stunning desserts.

In June, a group of Dames and guests journeyed to Blue Harvest Blueberry Farm, which grows two varieties of blueberries and opens to the public for a short pick-your-own season each year. The group recovered from harvesting with brunch at Hambone in Mandeville, enjoying delicacies such as fried boudin, crab boil mozzarella and gumbo.

Also in June, the chapter hosted Dames Connect, an ongoing mentorship program for the culinary and hospitality industries. This month’s gathering, held at the Southern Food and Beverage Museum, focused on building a career in food writing and featured writers Poppy Toker, Beth D’Addono and Rebecca Friedman.
NEW YORK  Terry Frishman & Rita Jammet

On January 30, Rachel Walensky, Director of Marketing for Invest Hospitality, hosted Dames and guests at Leonelli Taberna in the newly renovated Art Deco style Evelyn Hotel. Located in Manhattan’s NoMad district, Leonelli Taberna is one of critically acclaimed Chef Jonathan Benno’s new restaurants. Despite a snowstorm raging outdoors, we had a terrific happy hour showcasing Italian wines and exquisite bites from Chef Benno, such as Saffron & Soppresata Arancini, an array of focaccias, tasty spreads, and aromatic breads baked at Leonelli Focacceria e Pasticceria. Later, we had a fantastic behind-the-scenes peek at the kitchen in full action. Proceeds from the evening will help to fund LDNY Scholarships. Congratulations to Chef Jonathan Benno and thank you for graciously greeting us from behind the bustling line!

On July 17, the chapter granted scholarships to 17 future female industry leaders attending nine culinary and wine schools. The event was held at NYU’s Rosenthal Pavilion overlooking Washington Square Park. Among the scholarships were a newly established one honoring LDEI Founder Carol Brock and one in memory of Aileen Robbins. Carol was sufficiently recovered from a recent illness to attend and movingly addressed the audience. Aileen’s daughter was also present. As each recipient was recognized, we were shown a wonderful video describing her career aspirations.

Mentorship was a key theme of the evening. It began with LDNY’s First Annual Scholarship Recipient Reunion. This year’s recipients were paired with Dames/mentors and encouraged to join a new Facebook space created to provide professional assistance and nurture life-long relationships. Refreshments were donated by seventeen women-owned companies. The Women’s Cocktail Collective, The Perfect Puree of Napa Valley, and three former scholarship recipients collaborated on three signature cocktails. Lidia Bastianich and Tanya Bastianich Manuali contributed tiramisu, salads, prosciutto and made-a-la-minute tonnarelli cacio e pepe; Maria Loi and Dara Davenport provided savory and sweet Greek pastries.

PHOENIX  Judith Baigent-King

To celebrate Chinese New Year, our chapter held a prospective new member dinner at Great Wall Chinese Restaurant. Helen Yung chose a delicious and interesting menu for us that included jellyfish, oysters steamed in black bean sauce, stir-fried Razor Clams, “Prosperity” Sea Moss and Dried Scallops, Braised Pig Trotters, and many more traditional dishes. We were fortunate enough to be joined by past LDEI President CiCi Williamson (Washington, D.C.) and her son Robb Williamson, who lives in Mesa. Also attending was Theresa Morrison who recently transferred to Phoenix from the D.C. chapter. Two prospective Dames attending, Jenna Leurquin and Patty Emmert were voted to join.

PHILADELPHIA  Jacque Kelly

The Philadelphia Chapter had a busy April, including an unforgettable Harlem tasting tour and our Chapter’s 35th Anniversary celebration (see page 7). May found us celebrating both flowers and fruits. Connie Kirker, author of Edible Flowers, and Pat Nogar, a Penn State Master Gardener, paired with Eleanor Tickner for a program of peony-cocktails, jams, and arrangements in her private garden. The following week, Kathy Gold’s In The Kitchen Cooking School hosted Marisa McClellan teaching us how to preserve strawberries and incorporate them into dishes and beverages based on her fourth book, The Food in Jars Kitchen.

June found us at the Jersey Shore for a special tour and lunch with Lisa Calvo, Melissa McGrath, and Catherine Ker beginning in the Sweet Amalia Oyster Farm beds and ending with a three course lunch at The Diving Horse Restaurant. Our Annual Summer Potluck was held in July at Karamoor Estate Winery courtesy of Cheri Morrison. We enjoyed wines, a vineyard tour and fabulous food! The month ended with dinner at The Farm Cooking School arranged by Kendra Thatcher. Prepared by Ian Knauer and Shelly Wiseman, the meal featured some of their favorite summer recipes they developed at Gourmet Magazine.

SACRAMENTO & SAN FRANCISCO  Debbie Arrington

Three Northern California Dames are part of Farm-to-Fork history. In a first for the event, Suzette Gresham (San Francisco) of Ac-
SAN ANTONIO  Nichole Bendele
Six new members (Cris Goloby, Becky Hermanson, Lori Horne, Doreen Patino, Deby Stein, and Lisa Astorga-Watel) were voted in at our May biannual meeting along with new officers: Lucille Hooker, treasurer; Karen Haram, corresponding secretary; Marilyn Magaro, 1st vice-president of membership; and Nichole Bendele, president. The new officers begin official duties after the New Member and Officer Initiation Dinner in September. New Member Orientation took place in June with new members learning the history of LDEI, the San Antonio Chapter, and its programs. For July’s LDEI Global Initiatives, Ming Qian von Bargen taught Dames how to make Xiaolongbao, a type of Chinese steamed bun from the Jiangnan region especially associated with Shanghai and Wuxi. In the Shanghai dialect, they are known as xiăolóngbāo or xiăolŏng-băo mantous as Wu Chinese speaking peoples use the traditional definition of “mantou” which refers to both filled and unfilled buns. The hands-on cooking demo was held in President Blanca Aldaco’s beautifully renovated home kitchen. Dames learned much and enjoyed fellow Dame camaraderie.

SEATTLE  Lisa Nakamura
On June 24, the Green Tables Committee celebrated another successful year of funding programs focused on seasonal, healthy food choices, with an emphasis on food grown in local gardens and farms. In 2018-19, the Green Tables committee continued to grow its positive impact by granting a total of $20,000 to nine community schools and non-profits that are growing food locally and teaching how to transform these ingredients into healthy meals. Every June, the Green Tables committee shares the results of their work with the chapter and guests. This year the meeting was hosted by Carnation Farms, an 818-acre organic farm and non-profit on a mission to transform the way we want to eat. Reveling in one of the longest days of the year, the Seattle Dames gathered for a tour of the sunny gardens and vegetable fields, and then moved to the garden-side, outdoor dining room for appetizers, a just-harvested salad and hand-crafted pizzas topped with farm-fresh ingredients, baked in the wood-fired oven by the Carnation Farms culinary team. The evening ended with freeform tarts made from farm berries, served at the golden hour.

SOUTH FLORIDA  Irene Moore
The South Florida chapter took a two-month summer break, and spent their time off pursuing various culinary objectives, planning to come back stronger than ever in 2019-20. Claire Tomlin led a Greener Miami tour to Midcoast Maine and Acadia Garden, which included farm visits and farm-to-table-dinners. Gina Natoli toured Italy and Sicily, blogging frequently @geejia about her visits to wineries and Italian food. Patty Morrell-Ruiz taught summer culinary camps to kids and blogged about it daily @themadtable. Robyn Webb spent several weeks in Paris and blogged with beautiful photos posted from Paris restaurants and Parisian street markets. Irene Moore attended the Corfu Food and Wine Festival in Greece, and blogged about various Corfiot cuisine, gourmet dinners and wineries @irenemoore305, with an article published about Greek wines at SommJournal.com.

WASHINGTON, D.C.  Laurie Bell
Dames Lizette Corro, Janet Cam, Laurie Bell, Mary Beth Albright, Edee Hogan, Golnaz Feiz, Sara Ducey, Najmieh Balmanglij, Laurie Weber, Ann Stratte, Winnie Steinberg, Bev Bates, Michele Jacobs, Monica Thomas, Patty Collette, Eileen Dykes, Annie Boutin King. Luke Barr, the grand-nephew of M.F.K. Fisher and author of Ritz & Escoffier: the Hotelier, the Chef, and the Rise of the Leisure Class, was the guest speaker at a May 4 luncheon at the Ritz-Carlton Washington, D.C. More than 40 attendees—half of them Dames—heard Mary Beth Albright, food attorney, leading the conversation with Luke, who spoke about Cesar Ritz and Auguste Escoffier’s long partnership. As always, Annie Boutin-King, the Ritz-Carlton’s director of social catering, had every detail attended to—from the table settings with stunning floral arrangements to choosing the menu with the chef. Beverly Bates provided scrumptious hors d’oeuvres; Bette Alberts and Janet Yu procured wines for the day. Merci et très bien to all!
ATLANTA
Karen Bremer, Alice Rolls, Virginia Willis, and Judith Winfrey received recognition in the food category of Atlanta Magazine included among the most influential 500 people in Atlanta. Mary Moore was listed in the retail category of the publication. www.atlantamagazine.com/atlanta-500/

Barb Pires was hired as director of operations for Henri's Bakery & Cafés in Atlanta. Henri's is celebrating their 90th anniversary with the three locations in Atlanta and has plans for additional locations in Georgia. W Magazine voted it as one of the best bakeries in the world in 1976. www.henrisbakery.com

Kathleen McDaniel, Zambawango's executive pastry chef, was on the cover of the summer issue of Simply Buckhead as a rising star of Atlanta. Zambawango is a healthy low-carb bakery and coffee shop that uses all-natural alternatives to sugar, wheat, and grain flours. https://issuu.com/simplybuckhead/docs/sb_05-19_issue

Suzi Sheffield and Atlanta's Beautiful Briny Sea have taken the grand prize at the University of Georgia's 2019 Flavor of Georgia Food Product Contest with their product Gunpowder Finishing Salt. It is a tangy mix of Hawaiian volcanic salt, chipotle, black pepper, garlic, onion, sumac, and secret ingredients. https://ugasforschresearch.uaga/beautiful-briny-sea-wins-flavor-of-georgia-contest/

AUSTIN
Kendall Antonelli was named an Austin's Under 40 Winner, which is a prestigious recognition for individuals who make an impact in their community and industry. Antonelli's Cheese Shop was also voted Edible Austin Local Hero Food Shop and awarded a Generous Business Award from Austin Gives.

Sonya Cote, owner and executive chef of Eden East and Hillside Farmacy, was selected as a 2019 James Beard Foundation's Women's Entrepreneurial Leadership Fellow.

Paula Disbrowe, award-winning author and grilling expert, shares her smoking tips and recipes in her new cookbook, Thank You for Smoking.

Stacy Franklin, co-owner of Franklin Barbecue, and Austin's favorite pitmaster, Aaron Franklin, published Franklin Steak, a textbook guide to sourcing, prepping and cooking steak.

Carol Huntsberger, owner of Quality Seafood Market, was a finalist for the Austin Woman Magazine's 2019 Woman's Way Business Awards for Business of the Year. http://www.qualityseafoodmarket.com/

Mariam Parker, executive director of the Austin Food & Wine Alliance, was a finalist for the Austin 40 Under 40 Award in the Culinary Arts, Events and Hospitality category.

Maribel Rivero, executive chef of Yuyo, was named, for the first time, a semifinalist for the 2019 James Beard Foundation Award for Best Chef: Southwest. http://yuyoaustin.com/

Laura Sawicki, pastry chef at Lauderette, was named a semifinalist for the 2019 James Beard Foundation Award for Outstanding Pastry Chef.

BIRMINGHAM
Andrea Griffith, executive chef at Pursell Farms, a leisure resort in Alabama, has won the 2019 Birmingham Iron Chef Competition. Proceeds from the event were used to support local and international Rotary programs. http://pursellfarms.com

Cathy Sloss Jones, president and CEO, Sloss Real Estate Company, Inc. has received an Executive of Influence Award 2019 from Birmingham Business Journal. The company was also recognized in the BBJ Building Birmingham Awards for influential local projects including three food-related sites: Back Forty Birmingham, The Lumbar and Blueprint Building. www.pepperplacemarket.com

Kay Reed, executive chef and owner of Iz Café and Iz Weddings & Events, was named one of the 2019 Top 50 Over 50 by Birmingham's Positive Maturity, Inc. The award recognizes her success and lifelong achievement in business. http://www.everythingiz.com

Melany Robinson announced the June launch of Sprout-house, formerly Polished Pig Media, to reflect the depth of expanded company offerings including branding, design, and social media, in addition to core expertise in media relations. Sprouthouse has 28 employees and 6 locations. www.sprouthouseannouncement.com/

Jan Walsh was named one of 50 Tech Leaders 2019 by InterCon: The Internet Conference for the internet model she developed in BirminghamRestaurants.com and afterwards replicated in medical and legal verticals across Alabama. Judging criteria included overall reach, industry impact, innovative spirit, future readiness, and market demand.

COLORADO
Holly Arnold Kinney, proprietress of The Fort, designed a menu for a private luncheon hosted by Senator Cory Gardner for a visit by President Tsai Ing-wen and her Taiwanese delegation and other top executives and ambassadors. Sen. Gardner
These women in Iowa’s hospitality industry were selected as honorees among the 40 Women to Watch in the 2019 Hospitality List by the Iowa Restaurant Association. Sara Hill, Lisa LaValle, Kate Willer and GREATER DES MOINES husband Ed began 100% terroir-driven, wine-conscious cooking as a budding cook for her college friends though her years as a restaurant cook and time as a teaching assistant for New Orlean’s Lower Garden District. The duo recommendations. Kristen Essig and partner Michael Stolzfus collaborated with two other female chefs, Susie Brito, an Alaskan salmon fisherwoman and Seth O’Donovan, butcher and beekeeper, to teach cooking classes in Homer, Alaska. Amy worked with native tribes to learn their traditions and butchered a whole laundry, blackened redfish, calas, pralines, and other traditional dishes. Stephanie Jane Carter’s new book, The Little Local New Orleans Cookbook (Countryman Press), includes recipes for many traditional New Orleans favorites including Sazerac and Hurricane cocktails, Creole gumbo, jambalaya, blackened redfish, calas, pralines, and other traditional dishes. Sam Cusimano reports that Picnic Provisions & Whiskey, where she is head of communications, earned Condiment of the Year 2019 in Food & Wine for its Crystal Hot Sauce pulp. https://nolapicnic.com Beth D’Addono’s LifeStorage moving guide for New Orleans is the number one online guide for newcomers to the city. The publication includes plenty of eating and drinking recommendations. Kristen Essig and partner Michael Stolzfus opened their new restaurant Thalia in New Orleans’ Lower Garden District. The duo chefs are co-owners of the acclaimed restaurant Coquette. Nealy Frentz and Torre Collazo’s must-visit restaurants, Lola and Del Porto, respectively, were recognized in Food and Wine’s April feature about the charming town of Covington, Louisiana. Caroline Rosen, executive director of the Tales of the Cocktail Foundation, welcomed worldwide bar and spirits industry professionals to New Orleans in July for the organization’s 17th annual conference. Attendees enjoyed a week of seminars, tastings, networking and special events in a city rich with cocktail history. Amy Sins collaborated with two other female chefs, Susie Brito, an Alaskan salmon fisherwoman and Seth O’Donovan, butcher and beekeeper, to teach cooking classes in Homer, Alaska. Amy worked with native tribes to learn their traditions and butchered a whole.

BRITISH COLUMBIA
Lesley Stav, president of the North Vancouver Island Chef Association and the local branch of the Canadian Culinary Federation, received the Culinary Federation President’s Award at the annual conference in Niagara. This award recognized her exemplary service to the Federation, her local branch, membership and community. www.northvancouverislandchefs.com

CHARLESTON
Nathalie Dupree’s 15th book, Nathalie Dupree’s Favorite Stories and Recipes (Gibbs Smith) includes her favorite culinary stories from her time as a budding cook for her college friends though her years as a restaurant cook and cooking instructor.

DALLAS
Susan Auler received the Texas Monthly Top Texas Wine Award at the annual Wine and Food Foundation Toast to Texas ceremony on June 20 in Austin. Susan and husband Ed began 100% terroir-driven, wine-growing at Tow, Texas, in 1975. www.fcv.com

GREENER DES MOINES
Sara Hill, Lisa LaValle, and Kate Willer were selected as honorees among the 40 Women to Watch in the 2019 Hospitality List by the Iowa Restaurant Association. These women in Iowa’s hospitality industry were recognized for blazing new trails, leading by example and/or impressing their peers, customers and managers.

MINNESOTA
Heidi Andermack and Amy Brown, owners of Chowgirls Killer Catering, founded in 2004, received the Best of Bride award for Best Caterer for a Small Wedding from Minnesota Bride Magazine for the 12th year in a row in July at Bavaria Downs in Chaska, Minn. Kim Bartmann, who is a triple-bottom-line restaurateur with eateries in re-imagined spaces, recently opened the first LEED-CI Silver restaurant, Red Stag Supperclub in the state. Recognitions for her enterprises include: Minnesota Ernst & Young Entrepreneur of the Year Finalist, James Beard Foundation Outstanding Restaurateur Nominee, and the Good Food 100 Restaurants. Lee Svitak Dean, co-author of The Great Minnesota Cookie Book (University of Minnesota Press), was nominated as a finalist for a cookbook award from the International Association of Culinary Professionals.

MONTEREY BAY
Susie Brusa, CEO, announces that Rancho Cielo, a nonprofit campus for at-risk youth, was named Business of the Year by the Monterey Peninsula Chamber of Commerce. Rancho Cielo’s Drummond Culinary Academy trains students, age 16-24, in culinary arts. Donna Stewart was featured in the April 12 Carmel Pine Cone’s Great Lives section for her exemplary work in the community and for participation in various food and wine organizations, including her many years chairing WOW (Women of Wine Monterey) which supports many local charities.

NASHVILLE
Paulette Licitra reports that this was her 8th year of hosting small groups to Italy. Her May tour featured cooking with home cooks and local chefs in Puglia. She has classes scheduled in Venice for November. Paulette is now a Chef Ambassador for the BEKO line of home appliances. ChefPaulette.net

NEW ENGLAND
Ali Waks Adams was named executive chef at Coast Bar + Bistro at The Daniel Hotel in Brunswick where she planned a menu of Maine inflected classics and a series of exciting prix fixe dinners similar to her dinners at the Brunswick Inn and Butter-Salt pop ups classics. www.thedanielhotel.com

NEW ORLEANS
Allison Alsup writes about food and drinks for Eater NOLA and the recently launched Milk Punch, an on-line food and lifestyle magazine with a special emphasis on New Orleans. https://milkpunchmedia.com/ Laura Bellucci previewed her new Belle Époque Absinthe Lounge, adjacent to the city’s historic Old Absinthe House, during July’s Tales of the Cocktail event in New Orleans. Stephanie Jane Carter’s new book, The Little Local New Orleans Cookbook (Countryman Press), includes recipes for many traditional New Orleans favorites including Sazerac and Hurricane cocktails, Creole gumbo, jambalaya, blackened redfish, calas, pralines, and other traditional dishes. Sam Cusimano reports that Picnic Provisions & Whiskey, where she is head of communications, earned Condiment of the Year 2019 in Food & Wine for its Crystal Hot Sauce pulp. https://nolapicnic.com Beth D’Addono’s LifeStorage moving guide to New Orleans is the number one online guide for newcomers to the city. The publication includes plenty of eating and drinking recommendations. Kristen Essig and partner Michael Stolzfus opened their new restaurant Thalia in New Orleans’ Lower Garden District. The duo chefs are co-owners of the acclaimed restaurant Coquette. Nealy Frentz and Torre Collazo’s must-visit restaurants, Lola and Del Porto, respectively, were recognized in Food and Wine’s April feature about the charming town of Covington, Louisiana. Caroline Rosen, executive director of the Tales of the Cocktail Foundation, welcomed worldwide bar and spirits industry professionals to New Orleans in July for the organization’s 17th annual conference. Attendees enjoyed a week of seminars, tastings, networking and special events in a city rich with cocktail history. Amy Sins collaborated with two other female chefs, Susie Brito, an Alaskan salmon fisherwoman and Seth O’Donovan, butcher and beekeeper, to teach cooking classes in Homer, Alaska. Amy worked with native tribes to learn their traditions and butchered a whole
moose. The classes for summer 2020 are available to chefs and culinary professionals.
https://setthenet.com/

Poppy Tooker’s new book, Drag Queen Brunch, with photos by Sam Hanna, was released in August and features stunning photos of glamorous divas as well as world-famous brunch dishes from renowned institutions such as Commander’s Palace.

Liz Williams, the former president and CEO of the National Food & Beverage Foundation, released her new book, Unique Eats and Eateries of New Orleans. The guide shares the fascinating back stories of approximately 200 local restaurants, from haute cuisine to neighborhood joints.

NEW YORK
Jean Anderson’s publication, Kith to Kitchen: Favorite Recipes from North Carolina’s Beloved Potters (UNC Press) includes 76 favorite recipes contributed by gifted North Carolina potters and provides an introduction to the region’s pottery traditions and general instructions for cooking in clay. www.netgalley.com/catalog/book/165518

Lidia Bastianich received the Master of the Aesthetics of Gastronomy Award from the Culinary Institute of America. Additionally, she was honored by the Histriona Association of Women and at the 15th Annual Hampton’s Happening Event by the Samuel Waxman Cancer Research Foundation. Lidia’s Kitchen was nominated for a 2019 Daytime Emmy Award.

Rozanne Gold’s new podcast “One Woman Kitchen” is the first of its kind. This inclusive, intergenerational, international show is dedicated to women carving out their unique place in the culinary landscape. It includes intimate conversations with Julia Turshen, Priya Krishna, Anita Lo, Barbara Sibley.

Rita Jammet was knighted on June 17 by Madame Anne-Claire Legendre, the French Consule Generale in New York, in the Orde du Merite Agricole for her outstanding contributions to French Agriculture, Gastronomy, Champagne, and wine. This prestigious order was created in 1883 and is second in importance only to the Legion of Honour.

Harriet Lembeck, Certified Wine Educator, received the Andre Simon Silver Medal from the London-based International Wine & Food Society. Harriet tabulated annual California Vintage Reports for its Wines Card. California had been represented only by Napa Valley; however, now, Sonoma, Central Coast, and Sierra Foothills’ reports are also included.

Stefanie Sacks was awarded a culinary artist residency this past summer at Marble House Project in Dorset, Vermont. She spent two weeks in the Green Mountains cooking, creating new recipes, and exhibiting her passion and expertise for food and healing with an Indian Inspired Anti Inflammatory Farm to Table dinner. www.marblehouseproject.org/aboutus

NORTH CAROLINA
Jill Santa Lucia, owner of Catering Works, celebrates 30 Years of Business in August. www.cateringworks.com

Tracy Stuckrath, founder and president of Thrive! Meetings & Events, was named to Bizbash’s list of Top 500 People in Events across the U.S. and Canada. Tracy works with organizations globally to understand how food and beverages affect risk, employee/guest experiences, company culture, diversity and inclusion, and the bottom line. www.thrivemeetings.com

ONTARIO
Liz Palmer was appointed to the International Federation of Wine and Spirit’s Board of Directors. She states that she is fortunate and thrilled to be part of the board. Liz has an extensive background in the wine industry and a proven track record for driving growth and strategy. www.FIJEV.org

PHILADELPHIA
Ange Branca, Kate Jacoby, and Tova du Plessis were selected by Visit Philadelphia to prepare dishes at the James Beard Media Awards Dinner in New York City on April 26. www.jamesbeard.org/blog/the-2019-james-beard-media-award-winners

Samantha Kincaid, co-owner of Cadence, was named the 2019 Best New Restaurant in America by Food & Wine. It was cited for its simple pleasures and serious food. https://sg.style.yahoo.com/philadelphiacsadence-top-food-wines-list-best-restaurants

Renee Patorne, owner of Party Host Helpers was named Best Woman-Owned Business by the Main Line Chamber of Commerce. The company provides party and event staff for any occasion including homes and event venues. reneepatrone.com

Heather Thomason opened new headquarters for Primal Supply Meats in the Brewerytown section of Philadelphia. This spacious second location will also host classes and dinners. www.primalsupplymeats.com

Laura Taylor, founder of Mingle Mocktails was named a 2019 Tory Burch Fellow. The Foundation’s Program is a nation-wide competition for women entrepreneurs. Awardees participate in a one year experience which includes mentoring, networking, business guidance for one year and a grant to fund their business education.

Shelby Zitelman, co-founder and CEO of Soom Foods was named to Philadelphia Business Journal’s selection of 40 Under 40. The company’s premium product is tahini along with a full range of products which are gluten-free, dairy-free, peanut free, kosher and vegan. www.soomfoods.com

PHOENIX
Charleen Badman, chef and owner of FnB restaurant in Scottsdale, was awarded the prestigious James Beard Foundation Best Chef, Southwest award. She is the founder of Blue Watermelon, a Slow Food Phoenix initiative to improve school lunches through gardens. The Chapter has created an annual scholarship in Charlene’s name. www.fnbrestaurant.com

SACRAMENTO
Lina Fat, vice president of Frank Fat’s was among the first Sacramento restaurants to be honored by Michelin. The restaurant received a Bib Gourmand award as an exceptional affordable restaurant. https://fatsrestaurants.com

Alyson Harvie who is the chef de cuisine of Ella Dining Room and Bar was excited to learn that a Michelin-awarded plate was given to the restaurant in the maiden Michelin awards in Sacramento. elladiningroomandbar.com

Bobbin Mulvaney was honored to receive a Michelin-awarded plate for her restaurant, Mulvaney’s B&L Restaurant, that was included in the first ever Michelin awards in the Sacramento area. mulvaneyesbl.com

SAN FRANCISCO
Sandy Hu launched a new blog, Call Me Grandma! to deliver creative ideas for educat-
ing and nurturing young children. Targeted at parents and grandparents, the site features four topics: Grandma Food, Grandma Fun, Grandma Crafts, and Grandma Says. www.callmegrandma.com

Andrea Nguyen’s new book, *Vietnamese Food Any Day*, was included among the best spring and summer books by *The New York Times, Bon Appetit*, and the *San Francisco Chronicle*.

Suzette Gresham’s restaurant, Acquerello, celebrated its 30th anniversary with a dinner featuring wines from 1989 paired with a stellar menu. As one of only three women in the U.S. with two Michelin stars, Suzette was featured in a video produced by the *Michelin Guide*; it identifies her philosophy to lead by example.

SEATTLE

Breanna Beike, chef/owner of Heritage Restaurant I Bar, supported Care Day 2019 in June at North Shore Middle School (Bothell), a Seattle suburb. She cooked a scratch, hot meal for 800+. The Care Day event is a free resource for low-income, homeless and needy members of the community. https://heritage-woodinville.com/press/

Pascha Scott was named director of marketing for Carnation Farms, an 818-acre organic farm and non-profit on a mission to transform the way we want to eat. Carnation Farms celebrates delicious and nutritious food produced in a sustainable environment by providing inspirational and educational experiences. https://carnationfarms.org

SOUTH FLORIDA

Claire Tomlin led a summer tour titled “A Greener Miami Journey to Mid-Coast Maine and Acadia Art and Gardens.” Participants flew into Portland, Maine, to visit the Coastal Maine Botanical Garden, Monhegan Island, The Farnsworth Museum, Historic Turner Farm and Nebo Lodge, owned by Maine Congresswoman Chellie Pingree. themarket-company.org

Shari Gherman, president of The American Fine Wine Competition, was asked by Roberto Polidoro, a wine export consultant with ToSa Italian Wines, to privately taste and rate 50 Italian wines looking for endorsements from American wine professionals. americanfinewinecompetition.org

Marianne Lecron, branch manager of Thermomix USA, announced an upcoming private holiday cooking class for the South Florida Dames in her newly remodeled kitchen. She demonstrated how to use the new Thermomix TM6, which included new cooking modes such as sous-vide, fermentation, and slow cooking. thermomix.com

Irene Moore was invited to the Corfu Food and Wine Festival in Greece as a food and wine content creator and travel influencer. She wrote several articles related to the event, including “Greece’s Diverse Wine Regions” published in sommjournal.com.

ST. LOUIS

Kandace Davis, chef of Cha Cha Chow, a popular truck and taco shop, is writing a memoir as she searches for the truth about her mother’s tragic suicide. Decades of letters paint a portrait of silent suffering, of epic tragedy, and of Davis’ beloved grandmother and guardian. It is being edited by Nina Furstenau.

Nina Mukerjee Furstenau was selected as editor of *Food Story*, a newly launched book series, for the University of Iowa Press. The series hopes to challenge and reexamine our preconceived notions of food identity, history, and settlement to shed light on the culture around us through works from diverse perspectives. https://www.uipress.uiowa.edu/search/browse-series/browse-FOOD-STORY.htm

Dr. Lynn Rossy has been invited to travel to Brazil twice this year to teach dietitians, doctors, and psychologists to lead her ten week mindful-eating class, “Eat for Life.” The class is available to people around the world to find greater enjoyment with food. https://www.lynnrossy.com/

WASHINGTON, DC

Susan Callahan presents “Kitchen Stories: Life in a Professional Kitchen,” a series of original artworks in the Members Gallery of the Art League of Alexandria in the historic Torpedo Factory. The display lasts from mid September to early October. susancallahanart.wordpress.com

Ellen Gray and husband, chef Todd Gray, owners of Equinox Restaurant, were featured in the cover story for the June/July edition of *Food Service Monthly* focusing on their efforts to recycle and move toward zero waste in their kitchens. http://foodservicemonthly.com/view-magazine/

Rachel Martin’s 2017 Oceano Chardonnay (Spanish Springs Vineyard of Oceano Wines), won Wine of the Year, Domestic and other awards at the 2019 San Diego International Wine & Spirits Challenge in January and June, and Best of Class and the Gold Medal at the 2019 International Women’s Wine Competition in Santa Rosa.

Christianne Ricchi, chef and owner of Ristorante i Ricchi, was presented with the Restaurant Association of Metropolitan Washington’s Honorary Milestone Award for her contributions over the past 30 years to the community at the 2019 RAMMYs Awards on June 30.

Toni Tipton-Martin, formally of the Austin chapter, has a new cookbook, *Jubilee: Recipes from Two Centuries of African American Cooking*. Her award-winning book, *The Jemima Code: Two Centuries of African American Cookbooks*, was named one of the Best Cookbooks of the Century So Far by the *New Yorker*. 
Seattle GCI Hosts Chinese Exclusion Act Dinner

By Bev Gruber (Seattle)

On May 24, the Seattle Global Culinary Initiative (GCI) committee hosted a dinner featuring the artwork and slide presentation by Cherryl Leo-Gwin. She has spent years researching the Chinese Exclusion Act and educating people about this horrendous law.

Bev Gruber and JoAnne Naganawa conceived the program idea. When Seattle Dames need authentic Chinese food, we turn to Judy Lew who was born in China and immigrated with her family to Seattle in 1953. She ultimately graduated from the University of Washington in Home Economics and eventually became the director of the Uwajimaya Cooking School.

GCI Chair Karen Jurgensen and Seattle Culinary Academy students worked with Judy to prepare a Chinese dinner of family favorites from her cookbook, Enjoy Chinese Cuisine.

Served to over 40 guests were Curry Buns, Pork and Sausage Buns, Fried Wontons with Sweet & Sour Sauce, Mai Fun Salad, Seafood Chow Mein, and Fortune Cookies.

Some of the things attendees learned that night:

- A large section of the Chinese American population is not aware of this Exclusion Act because of the reticence of the older generation to talk about it.
- There are untold victims who will remain nameless because their murder was condoned and/or justice looked the other way.
- Only a VERY few Chinese immigrants were allowed in the U.S., and families were often separated across the Canadian border.
- Nothing was safe from confiscation: possessions, property, livelihoods and lives.
- Shockingly, this inhumane act was the “law of the land” from 1882 to 1943.

It was a sobering night, and a timely reminder for us to remain vigilant about our freedoms.

IN MEMORIAM

Bunny (Mary Clementine) Becker
(San Antonio) August 27, 1940 - August 5, 2019

It is with heavy hearts we share that Bunny Becker passed away on August 5 from cancer. An honors graduate from the University of Texas at Austin with a Bachelor of Arts degree in Speech Pathology and further graduate studies, she had worked as a speech therapist in several school districts before becoming co-founder of Becker Vineyards.

Bunny and her husband Richard were looking for a log cabin to renovate in the Texas Hill Country but fell in love with one on a larger tract of land near Fredericksburg. They planted a vineyard in 1992 with their children (Clementine, Will and Joe), and started a winery a few years later. Their first harvest was 1995. Bunny helped grow the winery from 2,500 to 120,000 cases.

Her award-winning wines have been served 10 times at The James Beard House and at The White House governors dinners. She was a recipient of the Tall in Texas award for being a Texas wine industry pioneer; on the board of the Texas Hill Country Food and Wine Festival, Austin, Texas; and Culinaria.

Always the gracious hostess, Bunny was outgoing, warm and engaging. It was also not unusual to see her greeting guests at the front door of the winery with a large smile and saying, “Welcome to Becker Vineyards” as well as giving tours of the winery operation. She had been a Dame since 1996 and will be greatly missed by the San Antonio Chapter and those who knew her. — Nichole Bendele (San Antonio)

Phyllis Stein-Novack
(Philadelphia) 1949 - 2019

A longtime member of the Philadelphia Chapter, Phyllis Stein-Novack passed away on July 30 after a long illness. She reviewed restaurants and covered the arts as a freelance for more than 20 years for newspapers including the South Philly Review, the Camden Courier-Post, The Philadelphia Inquirer, and the Daily News.

A love of cooking led her to the Daily News in 1982, when she pitched a story idea about a Mother’s Day breakfast in bed that children could cook with adult supervision. She later reviewed local cookbooks for the paper. She also was a supporter of the Book and the Cook, a city-sponsored event that paired cookbook authors and restaurants, and she wrote its cookbook.

In a profession whose critics dole out stars and bells, Phyllis awarded “tips of the toque”—a seemingly quaint tag that belied the passion of her opinions but reflected a certain quirkiness of her writing style. Philadelphia Inquirer restaurant critic Craig LaBan called Phyllis “an emissary from an earlier era of restaurant criticism, with her bottomless martinis and the recurring cast of quirky family members in her opinionated reviews. But she earned a devoted following because of that. Whether they agreed with her or not, readers never wondered where she stood on a restaurant. Four ‘tips of the toque’ to a critic who wore her mission proudly, no matter how colorful the subsequent comment sections became.”—Natanya Dibona (Philadelphia)
SUBMISSION GUIDELINES

DEADLINES  WINTER ISSUE - NOVEMBER 11, 2019
SPRING ISSUE— JANUARY 10, 2020

MEMBER MILESTONES (Editor, Dottie Koteski) To submit your milestone, go to this link: http://link.ldei.org/ldei-member-milestones
For any questions or issues, email the editor at MemberMilestones@ldei.org.
Include:
• CHAPTER
• DAME’S NAME
• Maximum 50 words for each Dame about personal honors or accomplishments, but not about new product introductions or other promotions. Please include a website URL, if applicable. Press releases and cookbook covers are NOT accepted.
PHOTO: You may submit a high resolution quality headshot to accompany your news (see below), and agree to the photo permissions questions for the photo.
Note: Due to space constraints, only two Member Milestones will be published per Dame per year.

CHAPTER PROGRAMS (Editor, Nichole Bendele) To submit your chapter program, go to this link: http://link.ldei.org/ldei-chapter-programs
Up to 200 words about chapter events that have already occurred. For any questions or issues, email the editor at ChapterPrograms@ldei.org.
Include:
• CHAPTER
• SUBMITTER’S NAME
• Maximum 200 words for each chapter.
• Captions for all photos submitted. Photos without captions will not be used. Submissions that exceed 200 words will be edited to comply. 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.
Note: “Chapter Programs” and “Member Milestones” may be dispersed through LDEI social-media channels, as well as in print and online.

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 requirements.
• Do not send photos taken off the Internet or embedded with text in Word files or PDF files.
• Include photo credits, if required.
• A photo permissions form must be submitted.
• A maximum of three photos can be submitted per chapter.
• ALL PHOTOGRAPHS MUST BE ACCOMPANIED BY CAPTIONS OR THEY WILL NOT BE PUBLISHED.
LDEI regrets that we cannot include lengthy profiles of individual Dames due to space limitations. Dames’ accomplishments should be submitted to “Member Milestones” or to LDEI’s Closed Group on Facebook at https://www.facebook.com/groups/218435184886471/

E-NEWS To submit your e-news, go to this link: http://link.ldei.org/ldei-enews
(Not for the Quarterly) This bimonthly email newsletter reports upcoming events in other chapters. Include title, date, time, cost, a one-sentence description, and an email contact for your chapter's events. For any questions or issues, email the editor at ENews@ldei.org.

UPCOMING in the winter issue
LDEI 2019 Annual Conference coverage
By Jennifer Goldman (Charleston), LDEI Secretary

Please join me in welcoming Ontario, our newest and the second Canadian chapter after British Columbia. Truly a team effort, this newest chapter came to fruition throughout the terms of four Board Secretaries. Many thanks to Bev Shaffer, Ann Stratte and Deborah Mintcheff for their efforts to help launch this chapter centered in Toronto.

Liz Palmer, founding chapter president, worked diligently to gather 17 charter members, an esteemed group of women leaders and influencers to further the mission and programs of LDEI. Below is a glimpse of the expertise and accomplishments of 10 charter members. They plan to hit the ground running with a monthly speaker series, high tea and shopping at Tiffany’s, and their inaugural Ontario Women awards dinner, all before the end of the year. There’s nothing like a Dame!


Chapter Vice President Doris Miculan Bradley. Advanced Sommelier certifications; George Brown College professor teaching wine and hospitality courses; president and CEO of Grapes for Humanity Canada.

Treasurer and Counsel Heather Zordel. A corporate attorney in the hospitality industry with extensive events and board experience.

Secretary Cheryl Appleton. President of Stragentium, Founder, Canadian Women in Food; Certified Supply Chain Management Professional; named one of “10 Women Changing the Canadian Food Industry.”

Francoise Briet. Chef for the Consulat Général de France à Toronto; Owner of Malty and Hoppy Delicacy, a social enterprise whose community projects involve children or low income families.

Jo-Ann McArthur. President of Nourish Food Marketing and The International Food Marketing Alliance.

Ainsley Moir. Author and Founder of Engineer Your Brand, a global branding and marketing strategy agency; has a background with brands such as Coca-Cola, Unilever, and Campbell’s Soups.

Corina Phu. Expertise in development and operations as General Manager for Cactus Restaurants Ltd, a premium casual restaurant chain.

Shari Mogk Edwards. Founder of consulting company Sharispx and former VP of Products, Sales and Merchandising for the Liquor Control Board of Ontario.

Sophie Mendez. Community Engagement and Content Marketing Specialist for Restaurants Canada; Director of Culinary Experience for Toronto’s annual Maker Festival.