Sheltering at home during this pandemic is like living in a lighthouse. Shut away from our normal activities and people, most Americans are experiencing what’s called “stress fatigue.” But at least we aren’t going “mad” from mercury poisoning like early lighthouse keepers. (The lights and lenses were floated on a circular track of liquid mercury, a deadly poison.)

Today the only mercury we might encounter is encased in an old-style thermometer to check for fever due to COVID-19. From home, we can shine our lights via the Internet, and as you’ll read in the pages of this Quarterly, most of our 45 chapters are staying connected and learning electronically.

Many of us consoled each other and reminisced on a Zoom meeting to remember our founder, Grande Dame Carol Brock, who passed away on July 27 (see pages 4-7). You can watch a video about Carol, created by a team headed by Marsha Palanci (New York), at https://link.ldei.org/carol-brock-tribute. Or you can watch it on the October 17 virtual LDEI Conference.

At the finale of the virtual conference will be the recognition of our 2020 Grande Dame, Carolyn Wente (see pages 8-10). Hopefully we will see our 25th Grande Dame in person at the 2021 San Antonio conference.

Possibly our new Sonoma Chapter is the only one created without the charter members having an in-person chapter meeting (see page 11). Just as they were about to convene with LDEI Secretary Jennifer Goldman (San Antonio), the coronavirus hit.

More virtual gatherings included two LDEI brunches this summer. Read about them as well as the history of the San Antonio Chapter, celebrating its 25th anniversary this year.

It’s also possible to escape from our “lighthouses” to perform good works as you’ll read about in “Standing Strong Together, Part Two,” featuring chapters not covered in the summer Quarterly.

Our prescient founder shone her light to expose discrimination against women in hiring and compensation in our industries. She also lit the way to increase the presence and prestige of women in the food, wine, and hospitality industries. As we keep her goals sky high, just make sure to set your sights on the planet Mercury and avoid that liquid mercury used by antiquated lighthouse keepers.

—CiCi Williamson, Editor, Fall Quarterly

Cape Henry Lighthouse in Virginia is the first federally funded public works project of the newly formed United States government. Built in 1792, it was authorized by George Washington and overseen by Alexander Hamilton. It’s located at the southern entrance to the Chesapeake Bay from the Atlantic. You can still climb to the top.
Empowering Others…

What you do makes a difference, and you have to decide what kind of difference you want to make. —Jane Goodall

As leaders, it’s critical we remember that every nod, every smile, every interaction can serve to completely change the course of someone else’s day. We can employ that influence in either a positive or negative way.

When the LDEI Board met in January and developed and approved the Strategic Plan, I was confident that by gathering together a group of Dames to assist with the task forces, we would have a positive influence on our organization and continue to move our organization forward.

Empowering others is the perfect segue into an update on our 2020-2023 LDEI Strategic Plan Priority Goals and its resulting task forces. Many of these task-force Dames have asked for anonymity, and as a way to respect that request, I will speak in general terms of their accomplishments to date.

Our first Priority Goal was to assure high-performing, vibrant chapters. This resulted in a Chapter Development Task Force. These Dames were instrumental in drafting a survey (sent to chapter leadership) that has provided the Steering Committee with insights into chapter needs and wants and will be used as a blueprint for the future—a guide to assist us in keeping our chapters not just running smoothly but thriving.

Our second Priority Goal was to strengthen and expand our philanthropic efforts and publicize their impact. The Philanthropic Efforts Task Force has been working toward these goals, as philanthropy is at the heart of who we are. They have also been reevaluating and exploring opportunities at a chapter level for our Green Tables and Global Culinary Initiatives.

To be a trusted source of high quality professional development was another of our priority goals. The Member Professional Development Task Force continues to pull together recommendations on how we can be a resource, addressing issues and interests of Dames including, but not limited to, personal and professional development for our members and where and how this information would “live.”

Enhancing our presence and image by revitalizing our brand, its unique relevance, and its impact has been the charge of the Brand Strategy Task Force. They have made a few initial recommendations and continue to evaluate our overall communication strategy.

Our Member Policy Modernization Task Force has taken their Priority Goal—to diversify and engage our members by evaluating and modernizing our membership policy and structure—to heart. Currently (mid-August as I write this) they are putting the finishing touches on their executive summary and recommendations to the LDEI Board.

This past summer the Board also approved one additional Task Force—Diversity, Equity, and Inclusion. The largest of our task forces, this diverse group of Dames has jumped in to assess strategies that we can employ, on an organizational and chapter level, to foster inclusiveness and make diversity, equity, and inclusion a core and abiding strength of our organization.

I am grateful to each and every one of these Dames for their time, talent, and commitment to LDEI, and to the Strategic Plan Steering Committee that assists with oversight.

Empowering others means adopting a growth mindset, believing that betterment and change is a result of hard work, effective strategies, and support from others.

Empowering others is acknowledging and embracing imperfections in ourselves and in others, knowing that these very same imperfections are the spice that makes us individuals. We all have our weaknesses and flaws, peculiarities, and yes, weirdness—imperfections which make us unique.

But when we come together as a collective group—embracing those same imperfections—when we combine our unique talents with others and move in one collective direction—we are unstoppable!

Don’t look at your feet to see if you are doing it right. Just dance. —Anne Lamott

With love and a little bit of weirdness, Bev Shaffer

President, Les Dames d’Escoffier International
#Ideigratitude

2020 LDEI BOARD OF DIRECTORS

The mission of the LDEI Board is to foster the growth and success of the organization by supporting the development of new and existing chapters and by implementing program initiatives. It provides leadership, guidance, education, connectivity, and effective communication among LDEI members.

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FALL QUARTERLY 2020
Les Dames d’Escoffier International

By Marsha Palanci (New York) and CiCi Williamson (Washington, D.C.)

Our soufflé has collapsed; our champagne has gone flat. LDEI Annual Conferences won’t be the same without having our ebullient Grande Dame Carol Brock there. But Carol has left us with a blueprint for the continued success of LDEI: “Think big, prosper, expand internationally, and do even more to support the next generation of women in the culinary industries.” Let’s saber some bubbly and beat some air into the albumen. Our Dames’ soufflé will rise to her expectations as we toast her immense accomplishments.

The woman Deborah Mintcheff (New York) called “The Mother of Us All” died on July 27 at age 96. She helped break down barriers for women in the culinary arts as founder of Les Dames d’Escoffier International, known to be the first and foremost professional women’s organization for food, wine, and hospitality leaders.

Carol Lang was born December 14, 1923, in Queens, New York, where she grew up and spent her entire adult life. After receiving a degree in Home Economics at Queens College in just three years, she later went on to earn a Master’s degree in Food Science from New York University. She married Emil Andrew Brock in September 1943 at the age of 20, in “a garden wedding, which I, of course, catered myself,” wrote Carol. The same year she landed her first job as assistant food editor at Good Housekeeping. She prepared luncheons for the magazine’s owner and publisher, William Randolph Hearst, and his guests including the Duke of Windsor, former President Herbert Hoover, and Cosmopolitan Editor-in-Chief Helen Gurley Brown.

For 23 years, Carol was Hostess Editor of Good Housekeeping and then became food editor at Parents magazine, where management proudly declared her to be “the mother of two ever-hungry children”—referring to her sons, Brian and Craig.

“Parents magazine published cookbooks, too,” said Carol. “The First Ladies Cook Book: Favorite Recipes of All the Presidents of the United States was the most interesting, and Grande Dame Helen Duprey Bullock was the consulting editor. I was to prepare the Humphrey and Kennedy inserts and go to press the day after Election Day. Lyndon Johnson wanted his daughter’s pre-nuptial party changed,” Carol said.

In 1971, she became a food reporter for the New York Daily News, a position she held for 15 years. During this time, when the feminist movement sought equal rights and opportunities for women, Carol set about creating the first organization in America devoted to professional women in fine food, beverage and hospitality. She was inspired by Boston’s Les Dames des Amis d’Escoffier, a dining and philanthropic society of women formed in 1959 by Eda Saccone in response to the all-male Les Amis d’Escoffier.

Les Dames d’Escoffier International

LDEI FOUNDER

Carol Brock

REMEMBERED

1923 – 2020
On August 3, LDEI held a virtual memorial to Carol Brock. Over 100 Dames from many chapters participated. The remembrances here are from her closest New York Dames of more than 30 years.

female society was comprised of chefs de cuisines, hotel executives, restaurateurs, and business executives.

In 1973, Carol received a charter from the New York chapter of Les Amis d’Escoffier to form a women’s chapter. But she was not satisfied. As she liked to say, “We didn’t want a dining society. We wanted to show what women could do. We wanted to raise the Pyrex ceiling!”

When Carol established her organization, the prevailing culture in the culinary and hospitality industries was rife with discrimination against women in hiring, compensation, and educational opportunities. Against this backdrop, she emerged as a visionary. Carol embarked on a journey to create a professional women’s organization determined to address and redress gender inequalities. Her mission was to increase the presence and prestige of women in the food, wine, and hospitality industries which, at the time, were still largely dominated by men.

By 1976, starting with 50 top women professionals in New York City, Les Dames d’Escoffier New York (LDNY) was born. Five years later when there were five chapters, LDE International was born and today has 45 chapters in the U.S., Canada, Mexico, United Kingdom and France.

On May 14, 2016, Carol received an honorary Doctorate of Humane Letters from the State University of New York at Cobleskill (SUNY). Her donation of hundreds of culinary books to SUNY Cobleskill’s Van Wagenen Library as well as her support of the university’s culinary program has helped raise the college’s profile among food professionals.

During commencement ceremonies, SUNY Cobleskill President Dr. Marion A. Terenzi introduced Carol as a philanthropist, chef, editor, journalist, and trailblazer saying, “Carol Brock’s vision and support of our college and our culinary programs have had—and will continue to have—a tremendous, positive impact on our students and the industries they enter.”

After retirement, Carol continued working in journalism as contributing restaurant critic for the *Times Ledger* in Queens, New York. Additionally, she served as Culinary Arts Coordinator for Great Neck Adult Education programming for 25 years.

And, of course, she traveled worldwide, visited many chapters, and attended most LDEI conferences. “Even into her 90s, she used to take the $23 Megabus from New York City to Washington, D.C., to attend many of the Washington, D.C. Chapter’s events and all-day ‘Celebrating Food!’ symposium,” said Cigi. “She slept in my guest room or stayed in her favorite bed and breakfast in D.C. And she called often—either to offer suggestions or to say she liked the *Quarterly*.”

An accomplished gardener and nature lover, Carol was also an avid swimmer. As she noted: “Swimming was the way of pulling me through, especially as I went from magazine to newspaper work. I swam in the morning at 8:00 a.m. and in the evening at 7:30 p.m. On the way home, if I walked fast enough and the tide was high, I swam out to the float on Little Neck Bay and back. It was a half-hour to hour swim. It was so relaxing. It also helped keep my weight down.”

In tribute, LDEI President Bev Shaffer (Cleveland) stated, “For the past 70 years, Carol has inspired and challenged women, young and old, in the fields of food, wine, nutrition, and arts of the table. As a trailblazing feminist, role model, and mentor, her impact will be felt by generations to come.”

Indeed. *Adieu* and godspeed. *On se souviendra toujours de toi.* (You will always be remembered.)

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“Carol Brock here…”

By Melanie Young (Past President, New York Chapter)

Carol was my New York sponsor and one of my biggest advocates for more than 35 years. She was the first person to take me out to celebrate my engagement to David Ransom and was always calling me to comment about the guests on my radio shows (*The Connected Table* LIVE and *Fearless Fabulous YOU!* or to offer a suggestion for topics to cover. Really, she was such a supportive fan, and last year I was honored to be able to record a podcast to capture her voice and story in perpetuity. I’ll never forget that day. The weather in New York City was bitter cold and icy. I suggested we should reschedule since I did not want her out in the cold, but she insisted on coming into the city with her loyal son, Craig, by her side. She was a tad frail at first, but then perked up and just became electric during the recording! (https://www.iheart.com/podcast/209-the-connected-table-sips-27526145/episode/carol-brockles-dames-descoffier-30666314/)

Carol’s mind was incredible! She’d call me out of the blue with her authoritative voice (the one that I remember pitching stories to back when I was a young publicist and she ran the *New York Daily News* food department, hopeful she’d like my ideas). The voice on the phone would start out “Carol Brock here…” or she would just leave a message that started with an idea she had for a new Dame event or initiative. No introduction needed. Her voice caught my attention.

When Carol turned 90, I offered to take her to lunch anywhere in New York. She said, “I don’t want anything fancy! I like unusual food.” I took her to Ivan Ramen in Hell’s Kitchen to slurp noodles. Carol insisted on coming into the city with her loyal fan, and last year I was such a supportive mentor, and last year I was..." or to offer a suggestion for topics to cover. Really, she was such a supportive fan, and last year I was..."

We should all live as long as Carol with as much zest for life and curiosity. Even last October at the LDEI Conference in Nashville, Carol was rocking her cowboy hat and boots zipping around in her walker. I had to tell her to slow down! While my heart is sad for her passing, it is filled with joy that Carol lived such a long, enriched life. What gift for all of us!

RIP to the Grandest Dame of them All!

Above: Carol and Melanie Young at a chapter luncheon about Republic of Georgia Wines and Food at Oda House.
There we were regaled by these celebration of her 95th birthday. Lidia’s restaurant, Felidia, in to lunch at Grande Dame Lidia and me—the Deborah Mintcheff, Marsha Palanchi, Carol Brock, to meet with York City in 2020, she asked Conference was returning to New destinations well into her 90s. opinion on cruises and tourism traveling constantly and asking my nations!” Carol was a globalist, in more countries, “like the United internationally, building footprints the organization, it was to expand more countries, “like the United Nations!” Carol was a globalist, traveling constantly and asking my on cruises and tourism destinations well into her 90s.

Once Carol learned the LDEI Conference was returning to New York City in 2020, she asked to meet with Marsha Palanchi, Deborah Mintcheff, and me—the three Conference co-chairs—to discuss her ideas. We invited Carol to lunch at Grande Dame Lidia Bastianich’s restaurant, Felidia, in celebration of her 95th birthday. There we were regaled by these legendary Dames with tales of friendship and food shared at their respective kitchen tables in Queens. As the champagne flowed, Carol revealed her conference recommendations. We took copious notes. Carol’s agenda for LDEI was ambitious. But it remains as relevant today as when she first created the organization decades ago. Those of us remaining in a post-Carol world must honor her legacy by writing the next chapter for LDEI, enabling our members to thrive and grow despite today’s hardship. We must call on her experience and wisdom to help shape LDEI’s future built around her experience and wisdom to help shape LDEI’s future built around the mission she believed in and the generosity of spirit that fueled her leadership for almost half a century. A relevant quote comes from Daniel Goleman, PhD, and author of Emotional Intelligence: “It’s not how you begin the act, it’s how you leave the stage that people remember.” Carol, we will remember you always with deepest respect and bottomless affection.

“We are leaders today, and we will be leaders tomorrow. I have always felt that one of the strengths of Les Dames is that it’s not just chefs or restaurateurs but that it encompasses the whole world of wine, food, and hospitality.” —Carol Brock

“Think Big”

By Joan Brower
(New York Chapter Past President)

Carol was a memorable, larger-than-life personality who left her imprint on any who crossed her path. She denied time and defied negativity. Even at age 96, Carol served as a living bridge for LDEI between yesterday, today, and tomorrow—a critical evolutionary role for our organization that no other Dame could possibly perform.

When I became president of the chapter, Carol embraced me as a devoted acolyte, trained to carry the torch. We spent hours on the phone hatching ideas for our chapter (“Think big…keep ‘The Next Big Bite’ alive and prosperous!”) and for LDEI (“Bring the Conference back to New York, where it all started!”). [Editor’s note: ‘The Next Big Bite’ is the chapter’s food trends event.]

When I asked her long-term goal for the organization, it was to expand internationally, building footprints in more countries, “like the United Nations!” Carol was a globalist, traveling constantly and asking my opinion on cruises and tourism destinations well into her 90s.

It will not surprise you to know that the checks came flooding in and our goal was met. To celebrate, NYU invited the New York Chapter to a Champagne reception at the NYU Penthouse on Wednesday, October 21, 2009. I served as Mistress of Ceremonies; Carol Mandel, Dean of the NYU Library at New York University (NYU) in 2009.

This program would help procure books—both rare and new—in food studies, cooking, wine, gastronomy, and culinary history for Fales, which was considered the most important cookbook collection in the country. It was to be a New York Chapter initiative that would invite all Dames, chapters, and friends to participate and pay homage to the “mother of us all.”

Our goal was simple: to raise $50,000. On July 15, 2009, we sent out letters requesting any and all donations with a deadline of October 31, 2009, an amazingly short period of time. But with the full support of the chapter board, we were confident we could make this happen.

It had long been on the minds of the New York Dames to come up with a meaningful way to honor Carol Brock and create a legacy. That came to fruition when Rozanne Gold (Fales Committee Chair), Gale Steves (Secretary), and I (President) joined forces to create the Les Dames d’Escoffier/Carol Brock New Acquisitions Program at the esteemed Fales Library at New York University (NYU) in 2009.

Library Honors “The Mother of Us All”

By Deborah Mintcheff
(New York Chapter Past President)

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How Life Decisions Determine Your Success

GRANDE DAME NOMINEES

TEACHING AND SHARING

Mary Ann Esposito (Boston)
“My love of history, of being with people, and of being curious were the foundations of my life’s work along with an early childhood ambition of being a writer. All those elements were part of the ingredient list that led me to my television career. One of my greatest pleasures is teaching and sharing information that can make a difference in people’s lives, even if it is something as simple as that “aha” moment when they discover a new cooking technique, new taste, or new food. Whatever we choose to do in life, we will never know the full measure of our impact, but at least we can say we tried.”

[Mary Ann is the host of “Ciao Italia,” the longest cooking show in America and the author of 12 cookbooks.]

STRENGTH AND CONVICTION

Alice G. Foreman (Seattle)
“Decisions made everyday can influence your life and ultimately what you accomplish over the years. Whether it’s taking risks, accepting challenges, going the extra mile on a project, knowing your strengths, and hiring very smart people who know how to do tasks that you do not excel at doing—these are all things that play an important role in success. But in the end, it’s having the strength and conviction to make the hard commitments and moving forward.”

[Alice is the Past President, Evans Food Group, and Co-founder, Seattle Dames.]

DO IT MY WAY

Betty Fussell (New York)
“I wanted to “Be one of those on whom nothing is lost.” And I wanted to “Do it my way.” That’s why I had to write personally and unconventionally. But I also wanted to connect with other people about things that matter most: living, dying, cele-

brating, grieving. My decision to write about food meant that every day I could discover what it means to be human since food is the heart and soul of life. At 93, I know that the only thing more sustaining than eating is writing about it.

[Betty is a cookbook author, journalist, food historian, lecturer, consultant, spokesperson, and editor.]

START A COMPANY YOU LOVE

Paula Lambert (Dallas)
The best decision I ever made was to go to study in Italy in 1968 when I was 25. It changed my life forever. I fell in love with the culture and the food and wine there, and this led me to found my artisanal cheese factory, Mozzarella Company, in 1982. Another great decision was founding a company that I loved so much that it never felt like work; it was always fun. It was the same with my cookbooks and now with my travel company, Viaggi Deliziosi. I am so happy and truly love everything I do.

[Patula is the founder of the Mozzarella Company, an artisanal cheese factory in Dallas.]

JUMP AND THE NET WILL APPEAR

Sue Moores (Minnesota)
“I have a friend whose favorite saying is “jump and the net will appear.” When I heard that mantra, it seemed to define the decisions I’ve made and continue to make in my career. Instead of asking “why,” I ask “why not.” Why not try dietetics as a major? Why not apply to be a spokesperson for your professional association? Why not leave a stable job to join a start-up grocery chain? Why not create a non-profit for young people of color—one that provides access to unique opportunities that shapes and feeds their future aspirations?”

“Jump” and “why not” have served me well.

[Sue is a nutrition consultant in St. Paul, Minnesota. She works with Kowalski’s Markets as their nutritionist and is the creator of Roots for the Home Team.]
A, B, AB and O are the basic blood types. But I’m guessing that California wine is what flows through Carolyn Wente’s veins. Our 2020 Grande Dame—beginning at age three—spent time with her father and grandfather picking grapes, driving tractors, and learning about grape-growing and winemaking at every step of the process.

Now the high-powered CEO of the multi-million dollar Wente Family Estates, Carolyn has spent 40 years helping to create an empire that encompasses the winery, vineyards (where more than three dozen varieties of grapes are grown), the golf course at Wente, tasting rooms, a catering service, and a gourmet restaurant—plus a summer concert series.

All this is nestled in America’s longest, continuously operated family-owned winery founded in 1883 by her great grandfather 137 years ago. Originally 47 acres, the winery now sustainably cultivates more than 3,000 acres in the Livermore Valley and Monterey County, California. The enterprise is located 50 miles east of San Francisco and 88 miles south of Sacramento. The company was among the first wineries to receive the Certified California Sustainable Vineyard and Winery designation and the estate is registered as a California Historical Landmark.

“I am proud to be a member of the fourth generation in a successful and growing family business in a very competitive global environment,” said Carolyn. “There are very few family businesses that survive past the third generation. Today five members of the fifth generation are all working at the winery in winemaking, supply chain, marketing and viticulture.”

Carolyn’s son, Buck Layton IV, “is the only fifth generation family member not working at the winery at this point. We have a family rule where one needs ideally to graduate from college and get five years of outside work experience or higher education prior to wanting to come back to the family business. My son, Buck IV, who graduated from Southern Methodist University, lives in Dallas, is active in the wine industry, and is working at Southern Glazer’s Wines and Spirits.”
GROWING UP

“Following other family members around as they worked in the business was part of an entire education in the vineyard and wine business that so many others do not receive,” explained Carolyn. “There were so many conversations about land, animals, grape varieties, watering, general farming practices, etc. that all just seem a part of my background knowledge/education in the business. I worked in various functions during school and summer vacations—from bottling line, to winery, tasting room, and vineyard. Often times after school, if my mother was not home, I went to the winery office to help out as needed or sit and do my homework.”

“We were fortunate to have both sets of grandparents alive and active as we grew up. My father’s parents lived about one mile away through the vineyards, so from a very early age it was easy to go back and forth on either my horse or my bike. I spent many weekends with my paternal grandparents and learned baking and gardening from my grandmother (a graduate of University of California at Berkeley with a degree in Chemistry and Home Economics) and how to ride horses, manage cattle from my grandfather. My mother’s parents were also farmers in the Central Valley—cotton, cattle and hogs. So, lots of agricultural influence in my formative years.”

Her traditional family had virtually every breakfast and dinner together, at which the day’s events were recounted. “This was in itself a business education listening to my mother and father talk about the family business—issues, direction, etc. Many people don’t realize how much you absorb in these settings—it is as good as a college degree, in many cases,” opines Carolyn.

Educated with an emphasis on business and finances at Stanford University and by studies in Europe, she interned in Washington, D.C., with Senator Paul Laxalt from Nevada the winter quarter of her senior year at Stanford University. Carolyn met her husband, Buck Layton, on a blind date “introduced by my college roommate who had worked with him in corporate banking. He has been involved in our business (tangentially) by managing Land Use and Development for our company. He is also my biggest supporter and sounding board and has been throughout my career,” confides Carolyn.

After college, Carolyn worked for Crocker Bank as a financial analyst before returning to the family winery to direct sales and marketing, where she was always involved. Holding various titles through the years including Director and Vice President of Sales and Marketing and President of Wente Vineyards in 1992, Carolyn became CEO of Wente Family Estates in 2008.

FARM TO FORK TO CORK

“In 1983-85 is when we began development of the Arroyo Road property that eventually became the face of the Wente Vineyards brand. It is the site for the restaurant, concert series, and restaurant garden.

“Creating a culinary destination was a natural fit with our family’s love for wine and food, so we embarked on renovating the winery, creating the restaurant space and visitors center, replanting the vineyards, and landscaping the gardens. We opened in 1985 for tastings and then the restaurant in April of 1986. In 1998, we opened The Course at Wente Vineyards designed by Greg Norman.

“It was always my vision to use as many estate-grown products/produce as possible at the restaurant—our own organic, extra virgin olive oil, grass fed beef from our cattle ranch, and produce from our restaurant gardens. We sourced locally as much as possible from the orchards and fields and really became one of the early examples of farm to fork in...
California,” said Carolyn proudly.

After 33 years, The Restaurant at Wente Vineyards was refreshed in 2019 in a new casual concept: Vineyard Table and Tasting Lounge. There’s also a more casual golf-course eatery, The Grill. (Due to COVID-19, the restaurants are currently closed.)

The Wente family is often called California’s first family of chardonnay. They are credited with developing the chardonnay clones. In California, there are almost 100,000 acres planted in chardonnay, nearly 80 percent of what’s now called the “Wente Clone of Chardonnay.” Today, Wente Vineyards makes four chardonnays.

STRATEGIC PLANNING

“Our north star is quality and sustainability, so these go hand in hand when making decisions. As a 137-year-old business, there is a lot of forward looking and strategic planning that is done to remain a family-owned and sustainable company. We all have planned for innovations, entrepreneurial additions, and technology as a part of staying relevant and ahead of a very competitive environment. We also stay true to our values: respect, integrity, sustainability and excellence,” explained Carolyn.

“Sustainability is not just about environmental impacts, it is about making decisions for the long term—and not always for the short term—so that we have a viable/sustainable business that can reinvest in our assets and evolve. What I am most proud of is our commitment to remain a family-owned business that takes care of work family, community, and our own family while still creating enterprise value.”

Carolyn’s brother, Eric Wente, is now chairman of the board, and brother Phil Wente, is co-founder of Murrieta’s Well (a small-lot winery under the Wente Umbrella). “The three of us—The Fourth Generation”—all grew up under the same roof, so we shared the same values, experiences, core vision of who we are, and where we wanted to go. Generally, I would say we agreed on most everything — although good and thorough conversations were had to make sure we explored and understood all of the possibilities and consequences.

“Our mantra, though, was that we always wanted to remain family and to be able to sit down at the dinner table together without holding grievances about anything. We were fortunate that this continues today, even as we move into more participation by the ‘Fifth Generation.’ 5G has grown up together under different roofs while sharing family events, milestones, and holidays, and their ages span a much larger spread—nearly 20 years from oldest to youngest. They seem to be embracing their family business and our vision, mission and values and have their sights set on success,” said Carolyn.

CAROLYN’S IMPRESSIVE SUCCESSES

Among many other awards, in 2019, she was named Winery CEO of the Year by North Bay Business Journal. Ten times she has received Women in Leadership Awards by the San Francisco Business Times and was awarded Woman of the Year by the California State Assembly. Vineyard & Winery Management magazine named Carolyn one of “20 Most Admired People in the North American Wine Industry” and she received a Women Leadership Award, from the Girl Scouts of America.

To name a few, she is on the board of many organizations including the U.S. State Department Fine Arts Committee (2009 to present), Academy of Art University, San Francisco; Wine Institute, Director 2007 to present, and Livermore Valley Winegrowers Association, Board of Directors and President.

Carolyn is the author of two books: Sharing the Vineyard Table: A Celebration of Wine and Food from the Wente Vineyards Restaurant and The Casual Vineyard Table.

In addition to her career successes as CEO of a multi-million dollar empire, Carolyn is a staunch supporter of LDEI. She co-founded the San Francisco Chapter, was its treasurer for 12 years and president for two years, and served as LDEI Treasurer for two terms. For many years, she has been a major sponsor of LDEI, supplying a range of her extraordinary wines for events at annual LDEI Conferences. She has also sponsored nine LDEI Legacy Award Winners at the winery since the beginning of the program.

Grande Dame Jerry DiVecchio (San Francisco) said, “We all love and admire Carolyn. She’s been a pillar in our chapter, incredibly supportive of LDEI and the scholarship program, a community leader, and activist.”

Amy Hoopes (San Francisco), President of Wente, said, “Carolyn is a beacon of light in the sea of dark suits of the male dominated wine industry. When Carolyn enters a room, her presence is felt, and she commands respect. Warmth and gracious hospitality follow her wherever she goes. Carolyn has represented not only her family and their business but has set the example for all women in the industry. Carolyn has led by example and lives her values: to nurture relationships, to work hard, and to show gratitude. I could not be prouder today to work for Carolyn and her family. She inspires me to work harder, to be a more thoughtful leader. I can personally attest to the fact that Carolyn exemplifies the guiding principles of LDEI in her pursuit of professional excellence and her commitment to leadership and professional development of others.”

Antonia Allegra (San Francisco), said “I have had the pleasure of knowing Carolyn since the initiation of our chapter in 1989. Carolyn’s style of quality leadership is admirable. With calm management and presentation of strong ideas for the group or association, she clearly opens discussion to all, while listening and bringing clear direction, whether the topic be a small local one or one of international interest. As a result, I feel she will be an excellent representative of our LDEI’s internationality, wherever she will be. During this U.S. election year, I note another of Carolyn’s honors: In 2009, she was named as one of the Women Who Could Be President of the United States by the League of Women Voters. I vote for Carolyn!”

The Washington, D.C., Chapter, wrote in their nomination, “Carolyn is most deserving of the Grande Dame Award. I’ll drink to that!”

LDEI Welcomes New Sonoma Chapter

By Doralice Handal (Sonoma County)

I have followed LDEI through the years. I was a chef and worked in San Francisco for many years before moving to Sonoma County to open a cheese shop in Healdsburg. Once I left the city, I found it difficult to maintain memberships with other professional food organizations because I was busy running the store. I belonged to IACP, AWF and WCR and then found myself in the cheese industry and part of ACS. Nothing seemed to come close to LDEI, and I wanted to find a way to become a part of it.

With no interest in making the two-hour drive to Sacramento for that chapter and knowing no one in it, I looked to San Francisco. I have a friend, Jill Bates, in the Dallas Chapter, and she suggested I contact LDEI and see about starting a chapter in Sonoma County. She was right to urge me along. Once I contacted the San Francisco Chapter, I knew I would have a following in Sonoma County because many of the SF Dames are colleagues who live and work in Sonoma and Napa Counties but found themselves in the same predicament.

So I reached out to LDEI Secretary Jennifer Goldman (San Antonio) via the LDEI Facebook page. She was immediately helpful and informative on the daunting task before me. I spoke to a couple of friends in Healdsburg who responded positively about this concept. I did get a little push back from some friends and colleagues here who weren't completely convinced I could pull it off and didn't have extra time in their lives to help.

I had one friend, Liza Hinman of Spinster Sisters Restaurant in Santa Rosa. She was excited by this idea and said she would help me whenever she could. Jennifer was very helpful and walked me through the steps, and the three of us slowly worked through what we would need. It was a lot of meeting with friends and many happy hours of brainstorming with colleagues to put together this list of founding chapter members.

We were patient through last year's fires, the evacuation of our county, and continued economic distress from losing our main business—first to fires and floods and now the pandemic. In the midst of it all, there was a surge in excitement over this. And somehow magically we had gathered two more fearless women to help form the Executive Committee. Then I was getting emails from women who heard what I was up to and wanting to send me their resumes. I think when we completed all of our tasks and we double checked everything, we were in a bit of shock that we made it.

We have a strong and powerful list of Dames who are excited to have their own chapter. Since the email that Jennifer Goldman sent out to other chapters and the announcement of our chapter, we have been receiving requests from existing LDEI Dames in other chapters regarding becoming members of our chapter. What a boost of pride that is! And for those who initially scoffed, they, too, are excited and are willing to offer their establishments for events or donate towards our efforts. Well done, I say!

We haven't yet had a gathering because we were going to have a meet-and-greet in February with Jennifer, but then COVID-19 hit and changed all that. We haven't had a formal meeting yet as we are still in our process of getting our 501(c)(3) papers back and moving that along. We were received well at the first president's call, and four of us joined the Seattle Chapter meeting to meet more Dames. We 15 founding members hope to have a Zoom intro at some point.

From left: Mary Beth Vierra, Julie Schreiber, Sandi Lucchesi, Sarah Weuthrich, Liza Shaw, Kelly Ferris, Liza Hinman. The group is at Comstock Winery in Dry Creek Valley owned by Kelly Ferris. They are standing on the bocce court not in use because of COVID-19.
STANDING STRONG TOGETHER
Dames Make the World a Better Place

ANN ARBOR: FEEDING HUNGRY KIDS AND BREWING FOR BLOOD DONATIONS
By Allison Anastasio

When COVID-19 hit, Allison Anastasio (right) put her business on hold because she heard cries from the community about hungry kids. “With partnership of Lilian Anderson of Sprouting Chefs LLC, I set up a fundraising campaign to help hungry kids of the Ann Arbor area. While local schools were setting up times that students could pick up meals from the school cafeterias, I was very aware, as a former school teacher in Detroit, that sometimes the meal during the school day is the only complete meal that students are given. With parents on leave from their jobs or possibly unable to get them to the school, I recognized that need and decided that I was well suited to help given my passion, compassion, past experiences and professional skills.”

“We raised $8000 from community members, which covered food costs for nine weeks. We donated our time and prepared about 200 meals per day, using limited volunteer help. We delivered these meals to five community centers around Ann Arbor that feed children a daily afternoon meal to supplement the school meals that are provided at lunch time. This allowed the workers at the centers to focus on attending to other emergency needs that were arising due to the pandemic. I was truly grateful to have had the opportunity to help these children in need.

You can read more at www.lastbitechef.com/covid19-response.

Sandra Arlinghaus’ family project is enhancing the local blood supply by implementing “Give a Pint; Get a Pint” (give a pint of blood and get a pint of beer from Bill Arlinghaus’ Brickhaus Brewtique, in Meridian, Mississippi, which he owns). Bill also telecast live Pub Games from the Brickhaus across the nation using FaceBook Live to help four selected nonprofits (including Project MyHeart/YourHeart in Ann Arbor). Players from 16 states made donations via PayPal or Venmo.

Katherine Farrell altered her Katherine’s Catering tag line from HEART OF YOUR EVENT to HEART OF YOUR HOME. She offers family lunches and dinners for four. “Many clients donated these meals to health care workers, friends, co-workers, and neighbors,” said Katherine. She’s also catering outdoor micro weddings, including one that was featured in Vogue at www.vogue.com August 8.

ATLANTA: MONEY, MEALS, AND MORE!
By Christy Simo

This summer LDEI-Atlanta awarded more than $31,000 to Georgia nonprofits helping the restaurant industry and its employees affected by the pandemic. Grants went to Georgia Organics to expand its Food Fight Georgia program, Atlanta Family Meal, to help feed and employ area restaurant workers, Giving Kitchen to support those in the restaurant industry facing a crisis, and Wholesome Wave Georgia to fund its SNAP Outreach for Restaurant and Hospitality Workers affected by COVID-19.

• Many of our Dames have been busy helping others throughout the pandemic. Deborah VanTreece, Twisted Soul Cookhouse & Pours, partnered with Mercedes Benz of Buckhead to prepare meals for Grady Healthcare and offered free meals to unemployed service industry workers.

• Laureen Herzig raised $800 for the Giving Kitchen by cooking pizzas in her home brick oven.

• Suzi Sheffield, Beautiful Briny Sea, created special salt and sugar offerings with proceeds going to local restaurants. Donations from its Stay at Home kit supported Frontline Foods and World Central Kitchen. Suzi carried out three initiatives: Magic Unicorn to support local restaurant workers (raised $6000); Stay at Home Sprinkles Kit for Front-line Workers (raised $3000) and Black Lives Matter/ SocialJustice Initiatives with funds directed by Black Woman Owned Businesses (raised $4500).

• Henri’s Bakery (Barb Pires) encouraged its customers to donate meals to metro Atlanta hospitals, police and fire departments, matching 50% for orders of 100 or more. The Atlanta Healthcare Heroes program worked with area restaurants and several Dame-owned farms to feed

Stay at Home Sprinkles Kit. Suzy Sheffield of Beautiful Briny Sea. Holly Chute
AUSTIN: SUPPORTING SHIFT MEAL
By Denise Clarke

The Austin chapter provided financial support to Austin Shift Meal, which provides meals and beverages to out-of-work restaurant and hospital workers. In July, Austin Shift Meal featured meals, wine and beer from Les Dames members including Jessica Maher of Lenoir; Stacy Franklin of Franklin BBQ; Brandy Gibbs of Fine Home Dining; Terry Wilson of Sala and Betty; Jamie Bowers of Bola Pizza; Olivia O’Neal of Sugar Mama’s Bake Shop; Chef Michelle Lee who made customized cookies; Julie Kuhlken of Pedernales Cellars; and Amy Cartwright of Independence Brewing. Other Dames who have supported Austin Shift Meal since its start include Jessica Sanders of Drink.Well; Rae Wilson of Dandy wine; Amy March of Steeping Room; and Janie Ramirez of Dai Due.

DENISE CLARKE of DC Communications helped get media coverage for the program. And Mariam Parker of Austin Food and Wine Alliance served as its non-profit partner. www.austinshiftmeal.com/

CHARLOTTE/WESTERN CAROLINAS: HELPING IN MYRIAD WAYS
By Quientina Stewart (Chapter President)

The whole Charlotte Chapter has helped on many fronts during the pandemic.

• March and April, assisted in making and coordinating 1500 lunches/dinners to benefit Charlotte Mecklenburg Public School students who were not initially getting lunch. Coordinated through Johnson & Wales University Charlotte (JWU).

• Connected community groups to chefs/restaurants that received donations to prepare meals. Partnered with The Loyalist, a local restaurant that coordinated the larger effort. Partnered with JWU to prepare 50 family sized entrees that were delivered to local food banks.

• April-June partnered with Community Hub, a Charlotte based nonprofit serving the city’s population that is housed in short term hotels. Many of these units also house a large number of county public school students. Volunteer cooked for several shifts that fed approximately 500-700 meals per day.

• Assisted Community Hub to install a community garden which involved digging post holes, clearing ground, and planting seeds.

• Taught cooking classes for some of the children associated with Community Hub including basic knife and kitchen safety skills, basic cooking, and baking.

• April-May partnered with Piedmont Culinary Guild to package and stage delivery for grocery boxes that benefited out-of-work restaurant employees. The first event delivered 500 grocery bags; the second, 500 snack boxes for their children, partnering with PCG and Mecklenburg County Schools; the third, prepared and delivered 500 pans of baked ziti to various local restaurants.

• March-June: Worked in partnership with the Carolinas Mobile Food Coalition to inform, educate, and strategize with the local food truck community. That work continues.

• May-ongoing, partnered with Carolina Farm Stewardship Alliance to coordinate pickup and delivery of a six-week CSA program that was distributed to 500 out-of-work restaurant families around Charlotte. Quientina herself managed 80 of those boxes weekly to Food Truck/Trailer owners and employees throughout Charlotte; partnered with The Big Chill and Fresh Med Catering for storage and delivery.
COLORADO: FUNDING AND FOOD BANKS
By Lee Clayton Roper

Similar to other parts of the country, around mid-March schools, bars, restaurants and all other non-essential businesses were shut down in Colorado. Colorado Dames looked for various ways to jump in and help the broader community, while at the same time juggling at-home work, child/elder care, home schooling, etc. Here are a few examples of what are Dames have accomplished:

Gretchen TeBockhorst, President/Founder of PRIM Communications, organized a successful GoFundMe.com fundraiser “Feeding Colorado Heroes,” that through July 2020 has raised over $65,000. Donated funds enable restaurants to feed frontline healthcare workers in Colorado.

www.gofundme.com/f/feeding-colorado-heroes

Lori Tieszen doubled her volunteer hours at the Evergreen Christian Outreach food bank, starting in March 2020, as the families served increased from 120 to over 200. She accepts and sorts donations, stocks the pantry, stocks the outdoor “food store” (on the porch of the food bank) and assists customers/clients. Working with families in need has brought Lori much satisfaction during these difficult times.

MIAMI HELPS RESTAURANTS AND FAMILIES
By Ellen Kanner

During the COVID-19 crisis, Miami Dames have been working with Miami Chefs Academy to help displaced or temporary unemployed kitchen and hospitality staff navigate government agencies paperwork and access financial assistance. To date, 140 local restaurants have received support.

We’ve also been volunteering with GrowRootsMiami, feeding those in need in our own community. The food and justice nonprofit has been working closely with over a hundred local families, providing them with CSA boxes and helping them apply for SNAP benefits and other state and federal resources.

DES MOINES: FRESH PRODUCE DROP
By Sue Honkamp

Aubrey Alvarez is the Executive Director of Eat Greater Des Moines, a central Iowa based non-profit that facilitates and builds connections to strengthen the area’s food system. Their mission is to unite the community in providing access to quality food for all. COVID-19 has brought many challenges, but also provided the opportunity for Eat Greater Des Moines to dramatically increase food moved throughout the community. With the closure of schools, institutions, restaurants, bars, and event cancellations, there was an abundance of available excess product, specifically produce. Eat Greater Des Moines was able to support two local food wholesale businesses move excess product, through what is now called Operation Fresh Produce Drop. This new effort moved almost 550,000 pounds of produce during the first several months of the pandemic and engaged 84 new food rescue recipient partners. These new partners operate outside of the traditional emergency food system but have been critical to meeting the needs of our community. “It is truly remarkable what humans are capable of when they work together for the greater good,” said Aubrey. “The power we have as a community together is unstoppable and this week’s produce drop proved it.”

Through her catering business, Taste To Go, Emily Gross said, “We were lucky to be given the task of feeding MidAmerican Energy Company’s out-of-state teams that came in to help repair our electrical infrastructure after our derecho in August. The storm was the equivalent of an inland category 3 hurricane. The first day we fed 250 workers for breakfast, lunch and dinner. But as they discovered the severity of the destruction, they continued to bring in more workers from surrounding states. We met workers from Kansas, Colorado, Missouri, and Utah among others. By the end of the week, we were feeding 600 workers three meals daily. Our crews were onsite at 4:45 a.m. in order to get their teams fed and on the road by 5:45 a.m., and we served dinner until 10 p.m. for those who stayed out on the job as late as possible. MidAmerican also supplied volunteers to help us put together boxed lunches and serve coffee to the teams in the morning. It was an honor to be able to watch our community come together so quickly to get this work done.”

DALLAS GIVES TO HEALTH CARE WORKERS
By Kersten Rettig

Many chapter members have donated food and supplies to area health care workers during the COVID-19 pandemic. Tida Pichakron of Haute Sweets Patisserie dropped off treats to hospital workers at Children’s Medical Center of Dallas and Plano, and Dunia Borga of La Duni Baking Studio also fed the front lines at Medical City Hospital with Argentinian empanadas.

DES MOINES: FRESH PRODUCE DROP
By Sue Honkamp

Aubrey Alvarez. Aubrey Alvarez unloading milk. Emily Gross catering to repairmen. Emily Gross’ Taste to Go fed 600 workers three meals a day.
**KANSAS CITY: “DAMES DASH”**  
*By Kimrey B. Kent*

When Kansas City moved to shelter-in-place, we had many members in the Kansas City chapter who owned restaurants and food-related businesses that were considered essential. Our first concern was for their health and safety, followed by a desire to help them financially survive these trying times.

We created an internal event called “Les Dames Dash” as a way for our members rally around a single Dame each week and supporting her business by placing carryout orders or ordering food items from her retail or farm based business. The dashes were a big hit and allowed our members to provided a financial as well as a morale boost to our essential Dames. We held a different Dash for a different Dame for 18 weeks straight, promoting them only to our members on our own private Facebook page.

For the rest of our chapter who were working from home or had been furloughed, we held monthly Zoom happy hour calls. The first calls were simply to check in on people, find out who needed what. As 3 months turned to 6 months, we saw more and more members looking to us to provide a point of fellowship, friendship and fun.

The most popular Happy Hour we held was on Bastille Day—a nod to our French patron Chef Escoffier. President Kathy Denis dressed as Marie Antoinette and asked French culinary trivia questions as we all sipped French wine from the comfort of our own homes. Prizes were given to the winners, and for a few hours we allowed ourselves to escape and enjoy ourselves.

Today, we have moved into fundraising mode, and launched a new monthly series on Facebook LIVE called “What’s Cooking with Les Dames?” Each month a different member of our chapter will host a 1-2 hour cooking class online where we will employ a virtual tip jar to help raise money for a local charity.

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**MONTEREY BAY: SOUP’S ON**  
*By Mary Chamberlin*

Since March, Mary Chamberlin, celebrating more than 50 years as a chef and caterer and known for her *Traveling Soup Pot Cookbook*, has been teaching free call-in soup-cooking classes on Thursdays. She has scheduled two soup recipes per week through at least December. The soups cooked during the classes are shared each week with people in the Carmel Valley area who have lost their jobs, were ill, or needed food.

This project began when a Texas teacher who had purchased her book posted photos of his finished soup on his Facebook page. Mary realized she could offer free cooking classes to people who had purchased her book over the years. Wendy Brickman (Monterey Bay) of Brickman Marketing handled the publicity and set up the classes with the use of her Conference Call phone service for Mary’s call-in teaching each week, which is attended by about 150 people. (www.Brickman-Marketing.com) Mary’s newest publication, the *Traveling Cookbook*, was released in August. [https://marychamberlincookbooks.com](https://marychamberlincookbooks.com)

**PHOENIX: ANGEL SHARE PROGRAM**  
*By Candy Lesher*

Because our chapter is heavy on chefs, caterers, and culinary travel agents, we have been working on raising funds to support our membership through an Angel Share program. We are also shifting dates and remodeling (for safety reasons) our annual fundraiser (partnered with C-CAP). Chapter gatherings are being re-planned for doing safe but fun and tasty meetings via Zoom, utilizing meal delivery to each member in the Phoenix metro area.

**SONOMA: HIRING THE HOMELESS**  
*By Doralice Handal*

I am on the board of directors for a nonprofit called Reach For Home that finds housing for homeless and families in transition, mostly minority working class families. I volunteer with another nonprofit that hires our homeless clients from Reach for Home to grow vegetables and make up CSA baskets for other families within that program. Up until COVID-19 altered everything, I was also working for a culinary event center that offered cooking classes for corporate team builders. I still cook for some clients, and I keep really busy. However, my cheese shop is now closed, and I am selling our boutique family brand of wine with my dad.
Laetitia Joulin, Chef/Co-owner of Semilla Restaurant in Miami Beach with her husband, Frederic, donated meals to benefit FIPA (French International Program Association), a nonprofit association which sustains the French International Studies program in five Miami Dade County Schools of Miami.

To benefit her chapter’s scholarship programs during the pandemic, Lisa Dorfman, TheRunningNutritionist®, is offering one-on-one counseling, coaching, Reiki, and meditation services to South Florida Dames, members of ACF, Women Chef and Restaurants, and independent chefs struggling to cope and manage through these difficult and changing times in our industry. Lisa, MS, RD, CSSD, CCMS, LMHC, FAND, is an award-winning nutrition expert and chef. Her expertise is in all health/food related issues anxiety, stress, addictions, eating disorders, sleep issues, and life challenges such as COVID-19, job, relationship, trauma and loss. The complimentary session is by donation only and can be made by Venmo or Zelle. Those who cannot make a donation may email her at lisa@foodfitness.com.

Karen Escalera supports local businesses and restaurants with “Best Takeouts and Deliveries” in Miami on her popular blog at www.miamicurated.com.

From left: FIPA President Roger Pardo his wife Marylou, three FIPA members, and Frederic and Laetitia Joulin. Owners of Semilla Restaurant. Laetitia Joulin with meals to deliver. Semilla meals prepared for donation.

ST. LOUIS: OPERATION FOOD SEARCH
By Marilyn Freundlich

As the COVID-19 pandemic hit, the St. Louis Dames turned our focus to the need of food for nourishment among the challenged in our area. This need became greater as businesses closed, the unemployment rate went up, and schools were no longer in session. Our Board voted to approve a monetary donation to St. Louis based Operation Food Search, which distributes food and necessities to 330 pantries in St. Louis City, and 31 Missouri and Illinois counties. This donation provided provisions where most needed in our area and would have the greatest impact on the most vulnerable.

We are also happy to report that in June, an annual matching scholarship program, Les Dames d’Escoffier, St. Louis Chapter was established at Fontbonne University. This annual scholarship, which will be awarded every year for the next five years, will make the dream of a high quality university education a reality for a qualified student enrolled in Dietetics or a similar program in the Department of Family and Consumer Sciences. We are thrilled to see this annual scholarship come to fruition.

Most importantly, supporting each other, our businesses, and our communities during these unprecedented times is our greatest priority.

CERTIFIED SUSTAINABLE ESTATE GROWN FAMILY OWNED PROUD SUPPORTER OF LDEI

90 POINTS WINEENThusiast
SAN ANTONIO CHAPTER CELEBRATES 25th ANNIVERSARY

By Karen Haram

In 1995, four women gathered on a weekday morning over coffee at la Madeleine French Bakery & Cafe to discuss an idea—one that would lead to the formation of the San Antonio Chapter of LDEI, now one of the busiest and most dynamic chapters.

Celebrating its 25th anniversary this year, the chapter hosted the LDEI 2002 conference when the chapter was only seven years old: “VIVA LAS DAMAS EN SAN ANTONIO! Women Influencing Cuisines & Cultures.” We plan to host a second LDEI conference in October 2021.

San Antonio has produced a Grande Dame, Rosemary Kowalski, and begot past LDEI officers: President Pat Mozersky, 2nd Vice President June Hayes, and current Secretary Jennifer Goldman. We’ve awarded more than 60 scholarships, among other accomplishments.

In 1995, the four women—Nancy Lazara, an H-E-B executive; Mozersky, a cooking school teacher and food columnist; Karen Haram, Food Editor at the San Antonio Express-News; and the late Lenny Angel, a cooking school teacher—recruited six more women and soon formed the 10-member chapter, thanks to leadership of first president, Nancy Lazara, who had been a Seattle Dame, and Mozersky, who learned about the organization from friend Sharon Kramis (Seattle) who had extolled the virtues of the group to her.

As the 10 charter members were busy with thriving careers, progress was snail-paced for the first couple of years. Needed legal work was mostly paid by in-kind services, specifically with gourmet meals prepared by Mozersky for a food-loving attorney friend, Ed Einstein, who also was given complimentary admittance to the group’s events.

Haram, a writer with more a creative mind than a mathematical one, recalls that as the group’s first treasurer, a dresser drawer recently vacated by her daughter’s departure for college served as the holding place for the few hundred dollars in the group’s coffers; the women hadn’t yet started fundraising activities.

After bylaws were firmly in place and the chapter grew, the group was well on its way to more successful times. As Mozersky puts it, “A seed was tossed into somewhat fertile ground.”

Our first major event was a gourmet dinner honoring Auguste Escoffier. “Meals on Reels” has been our best money-maker. Other successful fundraisers are “Olives Olé,” “Simply Celebrating Julia,” and “A Dame Good Afternoon.”

Membership has now grown to 82, and the group has started/sponsored 11 community gardens, founded an Aspirations Grant program to help women starting food businesses, joined the Brock Circle, and gathered farmers market produce weekly as well as cookbooks to donate to low-income families. We host an annual holiday party for at-risk children, donate turkey dinners to in-need families for the holidays, and teach cooking and nutrition classes to low-income families and youth.

Today’s members own or work at restaurants, wineries, catering companies, and bars; write, edit, and photograph food; teach cooking classes; run food businesses; hold high-level positions in the grocery industry; are physicians and dietitian nutritionists; work in hospitality; run farms; develop recipes and food products; handle marketing, social media, and public relations; and more.

“We are excited to celebrate 25 years this year,” said President Nichole Bendele. “We have a wonderful chapter of dynamic and energetic Dames. It is an honor to be a member of this organization.”

The camaraderie and closeness shared by the original 10 remain. Four founders are still active members, and in honor of the 25th anniversary, Haram, Mozersky and Cynthia Guido were granted emerita status at the group’s January meeting, joining emerita founding member Kowalski. A planned celebration honoring the group’s anniversary was scheduled for October but has been postponed to a later date due to COVID-19.


FOUNDING MEMBERS

Lenny Angel  
Barbara Bechtol  
Cynthia Guido  
Karen Haram  
Priscilla Kent  
Rosemary Kowalski  
Nancy Lazara  
Pat Mozersky  
Cynthia Pedregon  
Patsy Swendson
Eat! Drink! And Be Dame Resilient Brunch!

By Francine Wolfe Schwartz (South Florida)

Over 150 Dames participated in a Zoom brunch—LDEI’s first virtual gathering—on Sunday, June 14. “In May, LDEI 1st VP Judy Hollis Jones (Kentucky) and I brainstormed about events we could do in addition to the virtual conference this year,” said LDEI President Bev Shaffer (Cleveland). “That’s how the virtual brunch ideas were born.”

“We wanted to invite our membership to gather, enjoy the panel discussion on how Dames have reinvented themselves and their businesses during these difficult times, and to introduce the LDEI Relief Fund and Dames Days,” explained Bev.

Kathy Gold (Philadelphia) assembled the speaker panel, which was moderated by LDEI 3rd VP Beth Pav (Austin). Liz Griffin (Madison), Tanya Holland (San Francisco), Laura McIntosh (Monterey Bay), Dee Patel (Nashville), Krista B. Horn (St. Louis), Kathy Gold and Lynn Buono (Philadelphia) discussed their decisive actions taken to move their businesses forward in spite of the unprecedented business crisis caused by the COVID-19 pandemic.

With fall harvest a few months away, Liz Griffin, manager of her family’s Door Creek Orchard, delineated how governing health and safety standards will impact their September opening. Sales strategies under consideration are on-site pick-up of internet sales, pre-bagging, and selling in a modified market setting.

To comply with government policies, Tanya Holland, executive chef/owner, Brown Sugar Kitchen, decisively transitioned her “soul healing” dine-in restaurant and menu to “comfort food” take-out. Upmost in her mind is maintaining food quality and lowering food costs to retain customers until able to re-open the dining room doors.

Laura McIntosh, fresh food advocate, host and executive producer of her television show, Bringing it Home, explained when COVID-19 hit she lost financial support and forced to halt production of season ten. Moving forward she is seeking financial support from food-centric industries to quickly resume production.

With simplification of menus and utilization of a new meal distribution system, Krista Horn described how Revolution Food’s business model rapidly expanded. From “in-the-building” school lunches, it became feeding programs reaching over 189 cities for off-site children’s meals, feeding vital employees, and partnering with charity organizations.

Kathy Gold, chef/owner of In the Kitchen Cooking School, took technical equipment already in place and transitioned from a “brick and mortar” school to online classes. Additional considerations are moving retail sales of the school’s “kitchen toys” boutique to online sales and reorganizing the cooking school to accommodate social distancing requirements. Upmost in her mind is remaining connected to her community and staying optimistic.

Dee Patel, Managing Director of The Hermitage Hotel explained that the historic hotel—considered an essential business—has remained open and resilient in spite of the 200 billion dollar industry-wide loss. Pivoting, some of the managerial decisions made were: reschedule capital improvements, engage in community activities, create food and beverage experiences, and demonstrate good will towards loyal employees. Dee feels strongly that “thoughtful graciousness can prevail even with the need for wearing a mask.”

Feast Your Eyes Catering, owned by Chef Lynn Buono and her husband Skip Schwarzman, applied lessons learned from the 2008 economic collapse to swiftly reposition their company. They added to their business model Feast-Well Foods, a chic take-away and provision delivery service. Quickly redesigning weddings and events helped to recoup losses caused by government regulations. With their business strongly built on customer relations, Lynn feels “this is no time to be hard-noised about contracts.” Her favorite saying is, “When opportunity stops knocking you should build another door.”

A video of the brunch is available on the LDEI website.
GUIDE TO A COVID-FRIENDLY MICRO WEDDING

Added Touch has put in place these safeguards to give clients and their guests the peace of mind to have a good time.

1. Keep it Outdoors
Right now, events at home are the safest way to go. Whether in a backyard, front yard, or even a driveway, keep the tables spread out at least six-feet apart with fresh air flowing.

2. Hand Wash Station
Greet guests with a traveling hand wash station complete with wipes to sanitize hands and phones.

3. Healthy Swag Bag
Mask? Gloves? Hand sanitizer? These can be provided in gift bags packed with coronavirus-fighting items. For a personalized touch, face masks, and hand sanitizers can be monogrammed with couples’ names or logos.

4. Bartenders
Bartender are situated behind Plexiglass shields. The bar can be stocked with a variety of individual craft cocktails, beers, and wines.

5. Contained Passed Appetizers
To keep appetizers safe, all are packaged in their own chic container and passed by servers wearing personal protective equipment, such as masks and gloves, to keep germs away. Ideas include individually wrapped truffle fries, mini beef sliders and mini grilled cheeses.

6. Seating
For the ceremony, parents of the bride and groom are seated in front of guests but socially distanced. Ceremony chairs are spaced six feet from each other. The venue can have distancing signage including the admonition, “Air Hugs & Kisses Only Please.”

7. Branded Dinner Boxes, Screened Stations and Serving at Seats
While overflowing open-air buffets are in the past, there are ways to serve guests safely. Buffets can be offered behind a beautifully designed Plexiglass screen (imagine a sneeze guard on steroids). Individual plated meals can be served to seated guests; food is kept ultra fresh, safe, and hot covered with a silver cloche. Delicious gourmet meals to take home can be offered to guests who are uncomfortable dining in a group.

8. Wedding Cake
To allow those guests who wanted to maintain their distance and keep their attendance short, the bride and groom may choose to cut the wedding cake early and slices can be boxed for guests to enjoy after dinner or to take home.

9. Witnessing the Wedding from Afar
Using Zoom, guests not included in the maximum 50 people and those who live far away can tune into the ceremony.

By Sandra Bank (Atlanta)

Among the most upsetting disappointments of the pandemic are couples who had long been planning large, elegant weddings. While at the moment a traditional 150+ guest wedding is off the table, dreamy, ultra-lux “micro weddings” are still possible. A micro wedding is an intimate affair, typically with no more than 50 guests. They still feature time-honored wedding traditions on a much smaller scale but can still be fabulous—and safe! Although a micro wedding can save money, many couples are turning it into a macro experience by spending their full budget, only on fewer people, adding on all the luxurious upgrades that they might not have been able to afford for hundreds of guests. From salmon to sea bass, burgers to lamb chops, hydrangeas to peonies, couples who opt for a micro wedding are able to now more than ever have the wedding of their dreams but on a smaller scale.
Memories of Julia

By Susan F. Slack (Charleston)
The only real stumbling block is fear of failure. In cooking you’ve got to have a what-the-hell attitude.—Julia Child

On August 15, Grande Dame Julia Child would have turned 108 years old. LDEI celebrated the occasion with a Zoom birthday brunch on the following day, Sunday, August 16. Highlight events included a live Cookalong; a reveal of the “Dress Up Like Julia” contest winners; and a discussion on ethnic diversity in food.

Julia is recognized for bringing diversity to American cooking by introducing French culinary techniques and traditions through her seminal, two-volume Mastering the Art of French Cooking (1961 & 1970), which she co-authored with Simone Beck and Louise Bertholl. She became public television's first and most enduring star when The French Chef debuted in 1963.

Bev Shaffer—LDEI President and event host—said, “Our Julia Child Birthday Brunch was a wonderful way to gather Dames together. It combined a little fun and frivolity, and a very lively and thought-provoking panel discussion about historical and current-day realities of food and its origins. Paying tribute to LDEI’s founder, she reminisced, “Carol Brock, who is looking down on us today, would say, ‘I feel that when someone becomes a member of Les Dames d’Escoffier, a little bit of stardust is sprinkled on her, and she achieves more than she ever did before.’”

Here are three fun facts Bev (at left) shared about Julia: “At 6-foot, 2-inches tall, she needed specially designed countertops. Julia has a namesake rose that is the color of melted butter—it’s said to be ‘consistent, hardy, and floriferous.’ One of today’s sponsors, Kerrygold, will love this fact: While filming Baking with Julia, she used a whopping 753 pounds of butter.”

Participants took a virtual journey to The Big Easy for a Cookalong with Megan Foreman (New Orleans), who whipped up a decadent Cane Syrup Dark Chocolate Mousse. Megan is co-owner of the acclaimed Gracious Bakery + Café complex. After preparing a rich ganache with 72 percent Valrhona dark couverture chocolate, she folded in soft clouds of whipped heavy cream then piped the mixture decoratively into small cups. Megan says quality chocolate makes all the difference, and she also likes Tcho and Callebaut brands. This popular French family dessert was one of Julia’s favorites.

Dress Up Like Julia!

Dames who had personal relationships with Julia shared photographs and written memories in a PowerPoint presentation. Friends say that her curiosity, indomitable spirit, and great sense of humor ranked high among her contributions to home cooking. Julia could entertain an audience, and she loved to be entertained. She was delighted when Dan Aykroyd affectionately imitated her on Saturday Night Live. The culinary icon would have been equally pleased with the creative Dames who channeled her with just the right amount of swagger in the “Dress up Like Julia” contest. The top five winners—resplendent in pearls—were announced: Toria Emas (Chicago); Beth D’Addono (New Orleans); Di-Anna Arias (San Antonio); Danielle Gleason (Kentucky); and Carol Hacker (Cleveland).

Ellen Kanner (Miami) a syndicated columnist with the Miami Herald (“The Edgy Veggie”) moderated a thought-provoking discussion about diversity in and out of the kitchen with her accomplished panelists Anita Lau (LA/OC), Donna Pierce (Chicago), Nina Compton (New Orleans), and Amethyst Ganaway (2020 Legacy Award Winner). “Food is a connector,” explains Ellen. “However different or divided we are, we all need to eat. So with a global pandemic, rampant unemployment, a cratered economy—why does food matter now?” The panel addressed the question, sharing anecdotes about their professions, family influences, favorite foods, and the changing American food culture.

Each panelist shared a recipe reflecting her culture; Fireworks Black Bean & Mango Salad (Ellen); Quick Cold Mushroom Noodles (Anita); Granny’s Slow-Cooker Creole Gumbo with Tomatoes (Donna); Pecan and Banana Zeppole (Nina); and [Charleston] Lowcountry Shrimp and Grits (Amethyst). The panelists agree that part of what compels their work is the desire to share their cultures as well as their foods. Ellen concluded, “We are better together than apart, and food is the best way to grow community. Besides, the best conversations happen over a shared meal—even a virtual one.”

Special thanks to our valued sponsors; Cakebread Cellars, Kerrygold, Tito’s Handmade Vodka, Vitamix, Michter’s Distillery, Beautiful Briny Sea and Le Creuset, represented by LDEI Second VP Michter’s Distillery, Beautiful Briny Sea and Le Creuset, represented by LDEI Second VP Di-Anna Arias, Danielle Gleason, Carol Hacker.

Toria Emas, Beth D’Addono, Di-Anna Arias, Danielle Gleason, Carol Hacker.

20 Les Dames d’Escoffier International
San Antonio’s Casa Mia Garden Project

By Linda Triesch (San Antonio)

Even a global pandemic hasn’t been able to slow Green Tables activities in San Antonio.

The San Antonio Chapter formally began its Green Tables program in 2007, aligning its goals with that of the international organization. For the past five years, Dion Turner, RDN, and Linda Triesch, RDN CDCES, have co-chaired the committee.

This year, the group is involved in a unique undertaking, the Casa Mia Garden Project, under the direction of co-chair Turner, a Registered Dietitian Nutritionist. Casa Mia is a transitional home for women and children in San Antonio that specializes in helping pregnant and parenting women who are recovering from opioid-use disorders get back on their feet. The program is one of only a few in Texas that allows both mother and baby to remain together as a family unit while in recovery.

Believing that a healthy body is an important facet of recovery, Casa Mia stresses the importance of fresh produce and healthful cooking, a mission that intersects perfectly with that of Green Tables. Casa Mia is supported by Crosspoint Inc. and the School of Nursing at University of Texas Health San Antonio.

Project approval for a vegetable garden by the chapter depended on a site visit, which was delayed in the spring due to COVID-19 isolation, but the committee was able to visit in early June. With lack of adequate space and limited availability of sun, the group knew it had its challenges.

After the site visit, the San Antonio Les Dames Board of Directors approved funding via Zoom for a 2-by-6-by-6-foot wooden frame, the children’s parents, who picked a 2-by-6-by-6-foot wooden frame, soil, three plants, and a Victory Garden seed packet donated by Talking Tree Farm.

Other services the chapter provides to Time Dollar are maintenance of their garden in backyard, nutrition and diabetes classes in the fall and spring, and turkeys with sides distribution for families in need at Thanksgiving and Christmas.

Go to www.ldeisa.org for updates on Green Tables projects.

Program Administrator, Joseph D. Shaffer, pictured right, of Crosspoint, Inc. The Junior Master Gardening Class of 2019’s end-of-year ceremony offers certificates of graduation. Usually the class size is 20 children. Jane Madrigal, teacher, pictured near top row left, incorporates indigenous gardening traditions in the program.

possible, Green Tables committee members will share their expertise through practical cooking classes to the residents. Mothers who need nutrition will benefit by being able to use the fresh produce to heal and learn basic cooking skills.

More information about the program is available at https://www.casamiasanantonio.com/about-us TIME DOLLAR COMMUNITY CONNECTIONS

Additionally, another facet of Green Tables, Time Dollar Community Connections, has been supported by our chapter since 2007 and is headed by Triesch, a Registered Dietitian Nutritionist and Certified Diabetes Care and Education Specialist.

The chapter has provided funding this summer for 15 children ages 4-11, using the Junior Master Gardener program (www.jmgkids.us). The classes run for eight weeks with an end-of-summer ceremony and awards. The chapter has provided teachers, workbooks, certificates and pins since 2012.

This year, for the first time, students were taught how to plant a Square Foot Garden (www.squarefootgardening.org) with help from the children’s parents, who picked a 2-by-6-by-6-foot wooden frame, soil, three plants, and a Victory Garden seed packet donated by Talking Tree Farm.

Other services the chapter provides to Time Dollar are maintenance of their garden in backyard, nutrition and diabetes classes in the fall and spring, and turkeys with sides distribution for families in need at Thanksgiving and Christmas.

Go to www.ldeisa.org for updates on Green Tables projects.

BROCK CIRCLE CHAPTERS

LDEI 2020 International Board Meets Virtually in June

By Danielle Wecksler (Charleston, 2nd Vice President, LDEI Board)

Everyone on the LDEI International Board really looks forward to the in-person board meetings that happen three times a year. Not only because we get to spend time digging deep into the state of LDEI during these meetings, but we also have the opportunity to visit and gather with Dames in our sister chapters.

But with travel not really an option right now, for our June board meeting we gathered around our computers instead for a virtual board meeting. All the board of directors participated in the virtual meeting: Bev Shaffer (Cleveland), Judith Hollis-Jones (Kentucky), Danielle Wecksler (Charleston), Beth Pav (Austin), Stacy Zeigler (Atlanta), Jennifer Goldman (San Antonio), Stephanie Jaeger (British Columbia), Ingrid Gangestad (Minnesota), Bonnie Tandy-Leblang (New York), Ann Stratte (Washington, D.C.), and Executive Director Greg Jewell. Even though the venue and format were a little different this time, the agenda was still packed full of productive updates, plans and inspiring discussion about our organization.

We jumped right into discussing our budget and finances. Gloria Smiley (Atlanta), Chair of the Investment Advisory committee, joined the meeting to give us an update on our investments. She noted that she is watching the markets very carefully but that we are holding steady right now despite these very unsteady times. Treasurer Stacy Zeigler also reviewed a few different cash flow models so that we could be sure we stay in good financial health this coming year. We discussed that all chapters should be doing a similar review, and Greg sent out a cash flow tool to the chapter presidents to assist with this valuable exercise.

Next was an update from LDEI President Bev Shaffer on the progress of the Strategic Task Force committees. All of the committees have truly embraced their mission to review the current state of our organization, and to look for ways and make recommendations that will ensure a strong and vibrant future for LDEI. At the June meeting, the board carefully reviewed and discussed the recommendations of the Member Modernization Policy Task Force, the M.F.K. Fisher Award Professional Development Task Force, and the Brand Strategy Task Force.

The board also enthusiastically voted to approve the creation of the Diversity, Equity and Inclusion Task Force, and we also approved a diversity statement for the organization. As Bev has noted, “We believe that diversity, equity, and inclusion should be a fundamental strength of LDEI, and our mission is best fulfilled when we embrace these values and practices.”

We moved onto a lively discussion about the flow and agenda of the upcoming Virtual Conference. Unlike a virtual meeting, this will be a professionally produced event with keynote speakers, panels and breakout sessions that you won’t want to miss. We will still also be holding the popular Chapter Leadership Forum and the Council of Delegates meeting as well. So be sure the October 17 date is on your calendar, and I hope to “see” and connect with many of you online!

The last item on the agenda was really the highlight of the day. LDEI Secretary Jennifer Goldman always gives a status report on new chapters that are in the formative stages, and we were encouraged to hear that there are currently several around the world that are still moving forward despite these challenging times. In fact, we were delighted to hear that the Sonoma Chapter had completed all the steps and was ready to join LDEI, and the board enthusiastically voted to approve their charter. It was a welcome positive note for our meeting to end on.

Les Dames d’Escoffier International
Macaron Master Class

On July 28, Alyse Scaglione hosted a Zoom “Macaron Master Class” for her St Louis Chapter accompanied by her assistant, Heather Barrett.

The word “macaron” comes from the Italian word, *maccherone* (“fine dough”). It’s thought that the macaron cookie originated in Italy and was brought to France as early as 1533 by Catherine di Medici, a noblewoman from Florence who married the future King of France, Henri II.

In demonstrating this European cookie, Alyse focused on expanding creativity, and she gave professional insider tips and tricks for perfecting technique and applicative use of these ubiquitous little delights.

“We hosted the meeting in our Meadowbrook Country Club kitchen in Ballwin, Missouri. I quickly ran through the process of making, piping, and filling a house-favorite flavor combination of raspberry, rosewater, and Callebaut Ruby Chocolate macarons followed by a Q&A segment covering how to get beautiful and uniform macarons and ways to expand uses,” Alyse recommended filling ideas that extended beyond the usual jam or buttercream (i.e. Bavarian creams, ganaches, seasonal fruit curds, and German Chocolate custard). She discussed the underutilized savory applica-

ion. Alyse presented two techniques. The first showed a larger, piped macaron shell used in lieu of a crostini as a classic summer canape of bacon, tomato and mozzarella. The second displayed shells dusted with Herbs de Provence and filled with goat cheese mousse.

“Finally, we presented how macarons can add a beautiful finishing touch to decorated cakes,” said Alyse. “We had a lovely web-based evening that let us gather, explore food, and share one another’s expertise. I am a first year Dame, and while this year has had a different environment, I could not be more excited for our future or anymore incredibly proud to call myself a St. Louis Dame!”

CHAPTER PROGRAMS

Nichole Bendele (San Antonio)

Even though we faced dwindling opportunities for raising money this year, we remained committed to our philanthropic efforts—awarding $20,000 in grants and scholarships. It was not the amount we initially wanted to give, but we are still in the planning stages, but with the leadership of Kathy Meziano, Kay Reed and Barbara Kenyon, the idea is becoming clearer every time we meet.

Birmingham Les Dames 5 p.m. Happy Hour via Zoom continues every Monday afternoon.

BOSTON Amanda Arrigotti-White

The Boston Chapter continues to find creative ways to connect and lift up one another during this time. Boston has been in a constant state of partial re-opening, so we’re having all our meetings and networking via Zoom! From happy hours to online classes and fundraisers, we have been incredibly proud of how dynamic our Dames are.

Dames connected during an online olive oil class by Pruneti Olive Oil. During the class, conducted by Katy Lapini, Pruneti’s Marketing Director, participants had the opportunity to taste Pruneti’s Leggero (light), Intenso (medium) and Monocultivar (single vineyard) olive oils. We also hosted a “Crystals for a Cause” digital fundraiser in partnership with Touchstone Crystal by Swarovski.

These digital events continue to be an opportunity for members to support one another, share local news, and brainstorm new ways to stimulate our industry. We are excited to announce we launched our redesigned website in July! We received great response from our members and look forward to using this new tool this year and beyond. You can see the new and improved website here: www.lesdamesboston.org

CHARLESTON Susan Slack

In a virtual memorial Deidre Schipani said, “Carol Brock has been the North Star of LDEI—able to reflect that light on each and every member of LDEI. Carol’s DNA embraced a bit of Auntie Mame and a generous helping of Perle Mesta. Cut from the cloth of a Cyndi Lauper, Carol worked her magic in a room.”

Scholarship Chair Suzanne Wallace and her committee—Belinda Smith-Sullivan, Nathalie Dupree, Susan Wigley, Patricia Agnew, Elizabeth Shaffer, Mamie Bush, Paige Crone, Elizabeth Price, and Jamie French—updated and refined the chapter’s scholarship application. “We encourage all of our recipients to participate in our mentor program as well as any seminars or fundraisers,” Suzanne said.
On July 21, the Chicago Chapter hosted a Zoom seminar entitled, “Hidden in Plain Site: Racism & Bias in the Workplace and Everyday Life” led by Jeanne McInerney and her colleague Stephon Watson. Jeanne has had two parallel career paths—one in food and wine, and one as a social justice practitioner and advocate as Director of Development and Programs for Healing Racism Chicago-Southland. Stephon is a Seattle-based engineer and program manager for Microsoft. He frequently facilitates conversations about race in academia and the workplace and teaches classes on the subject for Microsoft. Together, Jeanne and Stephon talked through common misconceptions and pitfalls we face when trying to have meaningful dialogues about race. We discussed how to recognize how Black employees face headwinds in their career paths, and how those with influence can become allies. Prior to the program, participants were invited to anonymously submit questions. There was a great deal of positive feedback on the program, and Jeanne and Stephon have indicated their willingness to bring the program to other interested chapters.

Cleveland  Elaine T. Cicora

Cleveland Dames met virtually on June 29 for our first general membership meeting of 2020. Fortunately, members have been enjoying weekly Zoom happy hour gatherings for nearly five months! Discussion centered mainly on how to proceed with fundraising activities considering the restrictions imposed on gatherings by the pandemic. After much brainstorming, it was decided to delay fundraising from August to sometime in the fall, and we plan to focus on offering culinary experiences, master classes, or food takeaways delivered by Dames instead of the usual SummerDine model supported by area restaurants. Our fundraising committee is now reimagining our annual fundraiser.

Colorado  Lee Clayton Roper

In June, we hosted a successful Zoom meeting to discuss and brainstorm strategies around how our organization can better support Colorado women leaders of color in the areas of food, beverage, hospitality, nutrition, and agriculture. James Beard award winning author Adrian Miller, aka the Soul Food Scholar, joined the call. Among his many accomplishments, Adrian served as a special assistant to President Bill Clinton with his Initiative for One America, dedicated to addressing issues of racial, religious and ethnic reconciliation. He is a frequent speaker on how we can all contribute to systemic change. We came away with numerous ideas to pursue, and are in the process of creating a strategic plan.

Kentucky  Susan Riegler

Several Kentucky Dames, with a few husbands, tuned into a “Summer Sippers” virtual wine tasting with Julie DeFriend in August and tried a trio of one white and two rosés from France, Austria, and Spain. Penryn Craig and Lisa Windhorst coached their virtual pupils in “Planting a Fall Harvest Garden” later that month. And the chapter enjoyed a virtual Tuscan olive oil sampling in September. Katy Lapini of FrantoioPruneti joined us virtually from Italy.

Miami  Ellen Kanner

The pandemic plus a little extra hurricane excitement has curtailed the Miami Chapter’s usually active season. We did, however, join our sister chapters via Zoom to honor our founder, Carol Brock. Miami Chapter’s Green Tables chair Ellen Kanner shared past president Dorothée Rubin’s recollections of Carol when she graced us at our 15th anniversary gala—and danced all night.

New York  Ronnie Campbell

Our last program before the pandemic was The Next Big Sip—a fine beverage trends event—held January 21st at Del Posto, one of Grande Dame Lidia Bastianich’s restaurants. Panelists were Eric Asimov, chief wine critic, The New York Times, Erica Ducey (VinePair), Elana Effrat (Sweet Amber Distilling), Ana Paula Galvani (Sherry-Lehmann), Mary Gorman-McAdams (International Wine Center), Rita Jammet (La Caravelle Champagne), Victoria James (COTE Steakhouse) and Marika Vida (The Mom Somm). Panel issues discussed were the need for sustainable practices; the impact of climate change on every aspect of wine, from viticulture practices to packaging to sales; equitable promotions, compensation and greater inclusivity in the workplace for women and people of color; affordable, accessible education; and tariffs’ detrimental impact. Trends to watch were named as more consumer requests for organic and natural wine; and spirits, sake and hard seltzer making in-roads across industry sectors. Our inaugural event was a smashing success. For giving their time, space, food, and wine, we thank co-chairs OdilaGaler-Noel and Susannah Gold, Lidia, Tanya Bastianich-Manuali, Executive Chef Melissa Rodriguez, and cocktail sponsors. Proceeds from The Next Big Sip benefitted the New York Chapter’s Scholarship Fund.
PHILADELPHIA  Segrave-Daly
In April, we launched Virtual LesDamesPHL for our members. Hourly interactive Zoom sessions feature a guest speaker (usually a Philly Dame) presenting a specific topic followed by questions and more socializing among members. Session topics have been well-received and well-varied. They have included:
- an orange wine tasting by Jill Weber;
- kitchen gadget trends by Liana Oktaviani; and how to live stream by Deanna Segrave-Daly;
- vegan desserts by Fran Costigan; and mindfulness tips for stressful times from Elisa Esposito.
Via our Facebook and Instagram platforms, we’ve been featuring the unique services that our chapter members have been offering during various stages of the pandemic, which include meal deliveries, product pick-up, outdoor dining, and online ordering from Dame-associated restaurants, shops, wineries, and purveyors.

SACRAMENTO  Deb Barrington
How do you welcome new Dames when you can’t meet in person? With virtual hugs and a taste of Sacramento. Due to COVID-19 restrictions on gatherings, LDEI Sacramento moved its annual new member induction brunch online to Zoom. A week before their online induction, very special gift boxes from the entire chapter were given to our four new members: restaurateur Molly Hawks, award-winning cook Rachael Lynn Ryan; food and wine writer Elizabeth Smith; and restaurant critic Kate Washington. Their LDEI membership pins sat atop items donated by Dames: T-shirts, mugs, bottles of wine, bags of pistachios, jars of honey, bags of coffee, gift certificates to restaurants (good for take-out), and gift cards for fresh produce.

SAN ANTONIO  Karen Haram
Switching to Zoom from in person Board, committee, and interview meetings during the pandemic has been different for our very social chapter. Scholarship Chair Diana Barrios Trevino awarded scholarships to four deserving ladies: Cassidy Denton/CIA; Latissa Eisenberg/St. Phillips; and Jenny Placette/Lamar University.
Marilyn Magaro, VP of Membership, and the Membership Committee (June Hayes, Pixie Koch, Diana Adkison, and Judy Smith) interviewed nominees for potential membership. Grants Chair Kay Shumake and Committee (Kathy Shearer, Abby Kurth, Leslie Komet Ausburn, Blanca Aldaco, JoAnn Boone and Nichole Bendele) interviewed applicants for Aspirations Grants. After votes are tallied, recipients and new members were announced at the September Board and Membership Meeting.

SEATTLE  Normal Rosenthal
Our chapter has reached out to our sister Paris Chapter members. Both groups are exchanging ideas, including future programming opportunities. To celebrate the new French connection, Seattle Dames sent wishes for Bastille Day, as they toasted their new bond.
We have endowed a new scholarship at Washington State University (WSU) for organic and sustainable agriculture. WSU student Harmony Stephens, who is currently pursuing a degree in Organic Agriculture Systems and Soil Science, is the first recipient of the award. She said the scholarship will allow her to pursue her passion for sustainability and environmental preservation.

WASHINGTON, D.C.  Jill Collins
Over the years, Seattle Dames have endowed over $500,000 in scholarships for students studying culinary arts, viticulture and enology, hospitality, and agriculture. An anonymous donor from the chapter provided an additional gift to award a scholarship, in honor of four women who assisted in making the Les Dames Scholarship a reality: Kay Simon, Kyle Fulwiler, Anne Nisbet, and Carolyn Wika. This additional scholarship went to WSU student Sarah Nehring.

SOUTH FLORIDA  Irene Moore
Realizing COVID-19 wasn’t going to end soon, we started Zooming. JoAnne Bander hosted a Zoom Cocktail hour on May 14. On May 22, Sommelier Alessandra Esteves, owner of Florida Wine Academy, hosted a European Wine Tasting Webinar just for Les Dames. Chef Patty Ruiz, owner of TheMadTable.com, hosted a Cocktail Class on May 28 and showed us how to make watermelon and grapefruit Palomas.
Sommelier Stephanie Miskew of TheGlamorousGourmet.com hosted a Summer Wine Tasting on June 4, paired with light summer recipes. On June 26, we Zoomed to Tuscany for a Tuscan Olive Oil Tasting with Katy Lapini, Marketing Manager for the Pruneti Olive Oil Company; on July 3 to Zoomed to L.A. for a cooking class, “How to Make Greek Meze,” with Chef Christina Xenis (Los Angeles), owner of Sweet Greek Personal Chef Services.
Chef Maude Eaton and Miami.com Food Writer, Sara Liss, creators of “the Saffron Supper Club,” featuring pop-up Middle Eastern dinners, hosted a Persian Cooking class on July 31. Chef Maude showed us how to cook Kebab Koobideh, while Sara spoke about Persian cuisine, culture and history.

ST. LOUIS  Marilyn Freundlich
As we will not be connecting in person for the foreseeable future, we are working on and implementing alternative ways to stay in touch. We miss nothing more than our programs and get-togethers! Our chapter connects with monthly Zoom “Dames Who Drink” happy hours, and our Dames “Food Lit” Book Group is meeting more frequently. Virtual education programs are now on our calendars as well. Alyse Scaglione, Pastry Chef at Meadowbrook Country Club, conducted an informative and enjoyable Zoom Macaron Master Class from the Club kitchen (see page 23). Liz Engelsmann shared with us her knowledge with an at home tasting of rosé wines distributed by her company, Pinnacle Imports. In September, we held our virtual new Dames induction and Global Culinary Initiative dinner via Zoom.

Les Dames d’Escoffier International
Food & Travel Trends for 2021

With the continuing COVID-19 pandemic, we’re almost going nowhere. But it’s not all bleak. Trending for 2021 are safe travel paths, mostly domestic and local. And the U.S. Food and Drug Administration states that “there is no evidence of the novel coronavirus being transmitted through food or food packaging,” so it should be safe to eat away from home.

According to the Centers for Disease Control and Prevention (CDC), “The safest option is to bring your own food or use drive-through, delivery, take-out, and curb-side pick-up options.” This is echoed by Dr. Sandro Cinti, professor of internal medicine and infectious diseases at the University of Michigan, who says that when traveling, “I recommend using drive-thru and not going into a restaurant.” And this is what travelers have been doing.

Here are 2021 travel trends from various sources.

- **Farm to Fork Travel.** The great outdoors is still safe, and people want to visit farms where their food comes from—especially vegan travelers.
- **“Bleisure” Travel** is doing your office work from a laptop while enjoying a travel trip. Experiencing scenic sites and recreational opportunities results in more productivity and better attitudes for employees.
- **National Parks.** Safe and affordable, the country’s protected lands offer travelers uplifting experiences in their own backyards.
- **Local Trips.** Beaches, mountains, and charming small towns will be in high demand. Vacationers can take shorter trips more frequently.
- **Community Tourism** puts money in the pockets of the locals and reduces environmental impact while discovering authentic travel experiences.
- **RV Travel and backpacking** will continue to be popular, but care must be taken at RV camps and outdoor facilities to sanitize surfaces.
- **Train Travel** reduces one’s travel footprint, but currently you must wear a mask in the station, during boarding, and in your seat, which you should choose away from other passengers. Carry sanitizing handwipes.
- **“Philantourism”** is the act of choosing a holiday or experience in order to support a destination.

—CiCi Williamson
MEMBER MILESTONES  Dottie Koteski (Philadelphia)

ATLANTA
Melissa Bunnen Jerrigan, owner of Piece of Cake is celebrating 35 years this year. With nine stores in Georgia, Piece of Cake has been baking tens of thousands of gourmet cakes from scratch, wrapping them beautifully, and delivering them to customers’ doors.

AUSTIN
Stephanie Piland and her Scholarship Committee awarded $20,000 to eight Central Texas women in hospitality, culinary and beverage fields.

Monique Santua championed the effort to get the Austin Chapter included in Amplify Austin’s Chapter included in Amplify Austin’s I Live Here, I Give fundraiser.

Deepa Shridar was featured in Austin Woman magazine, sharing her story on transforming her supper club to IG-Live weekly Wine Wednesday parties and launching a podcast.

BIRMINGHAM
Christina Almanza was selected Corporate Volunteer of the Year for the fourth annual IGNITE Volunteer Awards Celebration, presented by United Way Hands On.

The IGNITE Awards recognize the amazing group of volunteers from across Central Alabama who embody UWCAs mission of caring for one another and improving our community. www.buffalorock.com

Raquel Ervin, chef and owner of Panoptic Catering, added a food truck to her catering business in July 2020. Eat at Panoptic is the new corporate branding message reflecting the expansion. www.panopticcatering.com

Patricia H. Terry, PhD, RD, LD, FAND, professor of nutrition and dietetics at Samford University retired in May. Having served as director of the undergraduate Didactic Program in Dietetics for 25 years and twice as department chair, Dr. Terry was instrumental in moving the department to the new College of Health Sciences.

COLORADO
Gretchen TeBockhorst, President/Founder of PRIM Communications, organized a successful GoFundMe.com fundraiser “Feeding Colorado Heroes,” that through July 2020 has raised over $65,000. Donated funds enable restaurants to feed frontline healthcare workers in Colorado. Photo: 5280 Productions.

DALLAS
Annie Greenslade was named 2020 Texas Pastry Chef of the Year by the Texas Chefs Association/American Culinary Federation. Her business, The Sweet Life Chef, offers dinners, cooking lessons, and cakes. Annie will teach culinary arts at Grayson College. In the Army Reserves, she served a combat tour in Iraq. Photo: Lisa Stewart

Tiffany Derry, owner of Roots Chicken Shak in Plano, has expanded to Austin at H-E-B Mueller Food Hall. Known nationally for Top Chef and other TV appearances, Tiffany began her culinary career at IHOP, attended the Art Institute of Houston, and became a celebrated and influential figure in the culinary world.

Michele E. Brown, pastry chef, Baking and Pastry Arts Instructor at Texas State Technical College, received the 2020 Presidential Medalllion from the Texas Chefs Association/American Culinary Federation. Several Dallas and Fort Worth chefs and restaurateurs were recognized in the 2020 Culture Map Dallas Tastemaker Awards, including Jennifer Uygur for Wine Program of the Year at Macellaio; Janice Provost of Parigi for Neighborhood Restaurant of the Year; Denise Shavandy nominated for Best Fort Worth Chef 2020 for July; and Jean Johnson nominated for Best Dallas Chef 2020 for July.

GREATER DES MOINES
Teresa Adams-Tomka, President/Owner of Kitchen Collage in Des Moines’ East Village has received the 2020 Iowa State University Ivy College of Business Women Business Owner of the Year award. Adams-Tomka is one of 10 women celebrated by the Business Record for their achievements and contributions to Iowa and their communities.

HAWAII
Dania Novack Katz celebrated 14th years of publishing Edible Hawaiian Islands magazine with her 2020 summer issue. She believes the beautiful photography and compelling stories provide a very important part of our community’s engagement with farming, cooking, and sharing food and drink. Photo: Ben Decastro

Dawn Sakamoto Paiva served as photographer and food stylist and contributed several recipes for The ‘Ohana Grill Cookbook” (Ulysses Press, September) that highlights the flavors of Hawai‘i. Photo: Ben Decastro

KENTUCKY
Susan Reigler announces the publication of two books released in 2020: Which Fork Do I Use with My Bourbon: Setting the Table for Tastings, Food Pairings, Dinners, and Cocktail Parties (co-authored with Peggy Noe Stevens) and Kentucky Bourbon Country: The Essential Travel Guide, 3rd ed. Photo: Pam Spaulding

LOS ANGELES/ ORANGE COUNTY
Alison Ashton’s interview with popular Top Chef host Padma Lakshmi was featured on the cover of Parade magazine’s June 7 issue. Lakshmi
discussed her new Hulu docuseries, *Taste the Nation*, inspired by her own experience as an immigrant discovering American food. Photo: Christina Gandolfo

**MINNESOTA**

Amalia Moreno-Damgaard has been recently recognized as a Woman in Business Honoree by the Minneapolis/St. Paul Business Journal. The awards recognize women business leaders across the Twin Cities who excel in their professions and give back to their communities. Photo: Todd Buchanan

**MONTEREY BAY**

Tamie Aceves celebrated her anniversary of owning La Créma in Pacific Grove by opening a second restaurant, Lucy's on Lighthouse, featuring a surf shack inspired menu of gourmet hot dogs, ice cream, a beer garden and more. www.lucyspg.com

Wendy Brickman, a new Monterey Bay LDEI member, has teamed up with Mary Chamberlin and KindnessMonterey.com to raise money and encourage gift card purchases to help Monterey County restaurants to survive and donate to Boys and Girls Clubs, Monterey County Food Bank and more.

Susie Brusa, chief executive officer, announced that Rancho Cielo, a nonprofit campus for women business leaders aged 16-24, in Monterey County trains students in culinary and hospital services including custom workshop series and private wine tastings for Nashville and surrounding areas. Photo: Patricia Conroy

**NEW ENGLAND**

Maria Speck announced that three recipes from her second cookbook, *Simply Ancient Grains*, have been included in the Food 52 Genius recipe series: Greek Yogurt Chocolate Mousse, Shortcut Polenta, and Porridge in Pink with Raspberries

**NEW YORK**

Shari Bayer will celebrate, in October, 17 years of founding her company, Bayer Public Relations, a full-service public relations, consulting and marketing agency specializing in culinary and hospitality. Photo: Evan Sung

Lynn Fredericks, Founder and President of FamilyCook Productions, was awarded the 2020 Nutrition Education Impact Award by the international Society of Nutrition Education and Behavior in July. The award acknowledges the life-changing health outcomes experienced by participants in the “Teen Battle Chef” program, since its creation by Fredericks in 2006. Photo: David Bartolomi

Rozanne Gold, host of a new podcast, “One Woman Kitchen,” has completed 50 interviews with remarkable women in the food world. It features the personal and professional paths of rising and established stars. Dana Cowin interviewed Rozanne on “Speaking Broadly” (Heritage Radio) about food and her work as an end-of-life doula.

**NORTH CAROLINA**

Chef Katie Button is proud to be a four-time James Beard Award nominee for best chef Southeast. She is the executive chef and co-owner of Asheville’s Cúrate Bar de Tapas and La Bodega by Cúrate along with husband Felix Meana and her family.

**PARIS**

Harry Eastwood, food writer and television presenter, was maried in Great Britain on August 27. The six socially-distanced guests enjoyed Deliveroo curry and Harry’s homemade rainbow cake.

**PHILADELPHIA**


Michele Leff, owner of 12th Street Catering, was ready to turn the lights off five months ago when their largest corporate client bestowed them with a weekly grant to feed front line hospital workers. Michele says “It’s been the most meaningful work we have ever done.”

Rosemary Trout, program director of Drexel University's Food and Hospitality Management Department, was featured in the summer issue of *Drexel Magazine*. Trout appeared as a food scientist and expert in food preparation in several videos for Bon Appetit and Epicurious which helped home cooks during stay-at-home orders.

**SAN ANTONIO**

Marty Gonzalez’s business, Brand & Stitch, Ink, has filled an important need during COVID-19. Marty, with four others, started a mask-making operation in March to provide masks to the public. Employing six seamstresses, the group has produced masks by the thousands. The masks are made of cotton with a polypropylene plastic lining. Photo: Karen Haram

Chef Elizabeth Johnson, owner of Pharm Table, was featured on a June 60 Minutes segment on how San Antonio is easing
restrictions initially imposed to combat the spread of COVID-19. Elizabeth discussed navigating the line between the serious economic consequences of lockdown and the potential increase of illness and death from reopening.

**SEATTLE**

**Kathy Casey**, founder of Kathy Casey Food Studios -Liquid Kitchen, a global F&B development company with three restaurant brands at SeaTac airport, has co-founded the SBAAC, (small business airport action committee). As an SBAAC Steward, Kathy advocates for small, minority, and women-owned airport restaurant and retail concessions, and also mentors other small businesses.

**Kate Ruffing** was the featured guest on Gooder Podcast. In the episode titled “The more things change, the more they stay the same,” she spoke about leading through times of change in the Naturals Industry (food/beverage/wellness/fitness) as it experiences a time of an extensive set of disruptions.

**Angela Shen**, Founder/CEO of Savor Seattle Tours, has created another iconic market box of products—The Seattle TV Stars Box. It includes products from Fran Bigelow, Kathy Casey, Leslie Mackie, and Sabrina Tinsley. With each box sold, a donation is made to FareStart, a feeding program.

**Deba Wegner** assisted with opening two high profile Seattle restaurants in August, 84 Yesler and Rapport, providing branding, marketing and PR services. Both concepts are poised to service guests in the changed world offering mercantile options, grab and go, patios, and in-house dining as allowed.

**SOUTH FLORIDA**

**Jamie Knee** supported the wine industry during lockdown by hosting over 50 Virtual Wine Tastings/Interviews with top industry experts, such as the president of Laurent Perrier, Cristina Forner, and the founder of Paso Robles Appellation. She became Champagne Expert Certified, and was selected to be a Rioja Wine Educator.

**Patty Ruiz**, Chef/Owner of The Mad Table, began teaching free cooking classes on Instagram Live at the beginning of COVID-19 to help occupy kids and help parents in the kitchen! As a result, Avmed Health approached her to be their host chef in their bi-weekly Facebook Live Cooking Show.

**WASHINGTON, D.C.**

**Mary Beth Albright** won second AND third places for the Association of Food Journalists’ 2020 Food Writing Awards Best Food Video for her segments on The Washington Post website, “Teach Dave to Cook: Chocoloate mousse and why cooking is like fanfiction” and “Secret Table: Palizzi Social Club.”

**Johanna Mendelson Forman** wrote “Keeping Food on the Table During COVID-19: How Refugee Entrepreneurs Have Stayed Afloat – and Thrown a Lifeline to Others” with co-author Amy Gillette, for NextBillion, an enterprise development platform that showcases work in social enterprise and global development.

**Ruth Gresser’s** Pizza Paradiso donated 10,000 pizzas to neighbors in need over the past 10 weeks along with 10,000 Mandala coloring sheets though Art Works Now. The last 500 pizzas and coloring sheets were distributed from the Art Works Now and Pizza Paradiso building in Washington.

**Carla Hall’s** Flakey Buttermilk Biscuits were featured on Food52, an online community for people who love food and cooking created by one-time Dames scholarship recipient, Amanda Hesser, and her business partner Merrill Stubbs.

**Annie Boutin King**, as a member the Comité Tri-colore (a network of the Francophile community in the D.C. area) helped deliver 50 meals to the homeless residents of La Casa of Friendship Place. In partnership with the French Embassy, they’ve been purchasing meals from French chefs/restaurateurs during the pandemic.

**Amy Riolo** is the U.S. Correspondent/Mediterranean Diet Ambassador for a new weekly Italian television show, Parmigiano (Let’s Talk About It), on the Stagionello Store Channel on YouTube or Facebook. Amy also was featured in The Mediterranean Lifestyle magazine in “The 11 Best Mediterranean Diet Ambassadors, Registered Dietitians, and Nutritionists.”

**Linda Roth** was honored as the chapter’s 12th Dame of Distinction, an award given for chapter leadership and service. A member for 23 years, Linda served on the Board of Directors for nine years, was president in 2010-2011, and actively hosts and participates in events.

**Susan Soorenko’s** Mooenko’s ice cream is expanding its retail stores to Washington. Susan’s 18-year old small-batch ultra-premium ice cream company is taking over space in Eastern Market on Capitol Hill. Her ice cream is available in nearly 30 locations in the DC/MD/VA area.

**Tambra Raye Stevenson** produced and presented a six-part video series, “Cooking with Soul,” in partnership with the U.S. Botanic Gardens as part of its ongoing series of cooking demonstrations that focus on seasonal fruits and vegetables. Tabra’s series reflects her food travels from Maine to low country Carolinas and the Heartland.

**CiCi Williamson** was elected president of the McLean Newcomers and Neighbors Club, a 140-member women’s club in suburban Washington, D.C. She is also its newsletter editor. CiCi is a past president of LDEI and her chapter.
IN MEMORIAM

Molly Hosner (Palm Springs) (1953 – 2020)

It is with great sadness that the Palm Springs chapter shares the loss of Molly Hosner. Molly was a founding member of our chapter and was a member for over 25 years. Molly was a chef and the owner of TasteBuds, a Palm Springs area catering business. Prior to that she was head chef at Touched, a dance and dining club in the Palm Springs area.

Molly was born in the Seattle, Washington area. After school she became a certified gemologist. In her 30’s she decided to follow her passion and to return to school and become a chef. She applied to the Seattle Chapter of Les Dames and received one of their first scholarships to further her studies.

Upon graduation, Molly headed the catering division of Nordstrom’s department store in Seattle.

After relocation to Palm Springs, Molly helped incorporate our chapter, helped obtain our 501(c)(3) status, and served in various board positions through the years. She was our chapter secretary when she passed.

All who knew Molly loved her infectious spirit. She loved to laugh and was always the first to attend any of our parties.

Our scholarship students were an important priority. She helped cater many of our fundraising events.

Molly, we will miss your loving and sweet spirit with all of our hearts! —Lisa Wherry and Mary Clare Mulhall (Palm Springs)


A multi-term board member and constant support of her Washington, D.C. Chapter, charter member Goody Solomon Braun, passed away on August 14 of complications from pneumonia. She was 91. Goody was a member of Les Dames for 39 years—five years before LDEI was founded. She received the chapter’s Dame of Distinction award in 2010.

Goody graduated from Brooklyn College and received her Master’s degree in journalism from New York University. A career writer, she received a Special Citation Award from the National Press Club in 1980.

“Goody was a pioneer for the average consumer—an on-the-ground, shoe-leather reporter who went out into fields, farms, and greenhouses. Even the briefest review of her published work confirms that her coverage was way ahead on many dietary and food-production issues that concern us today,” wrote Bonnie Benwick, former deputy food editor of The Washington Post.

Goody was the executive editor/founder of Food Nutrition Health News Service. She served as executive editor for the Office of Consumer Affairs and for the U.S. Department of Health, Education and Welfare.

Goody was distributed by Gannett News Service and was a columnist for The Philadelphia Inquirer and for The Journal Newspapers in suburban Washington. Among her writings were “Butt In,” an anti-smoking resource, and The Radical Consumer’s Handbook.

Goody loved to teach aspiring journalists. For years, she supervised Journalism interns from George Washington University. She was also a charter member of the Culinary Historians of Washington (CHoW).

Goody grew up in Brooklyn and married Ted Braun, who survives her. D.C. Dames will miss our dear Goody. —CiCi Williamson

Les Dames d’Escoffier International

SUBMISSION GUIDELINES

DEADLINES Winter Issue - NOVEMBER 10, 2020
Spring 2021 Issue - JANUARY 10, 2021
Summer Issue 2021 - APRIL 10, 2021
Fall Issue 2021 - AUGUST 1, 2021

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 ACCOMPANYED BY CAPTIONS OR THEY WILL NOT BE PUBLISHED.
• Press releases and cookbook covers are NOT accepted.
LDEI regrets that we cannot include lengthy profiles of individual Dames due to space limitations. Submit Dames’ accomplishments to “Member Milestones” or to LDEI’s Closed Group on Facebook at https://www.facebook.com/groups/218435184886471/

UPCOMING in the winter issue
• Coverage of the Virtual LDEI Conference
• Food Diversity Panel from the Julia Child Birthday Brunch
2020 has given us the opportunity to reimagine the conference and provide access for a greater number of Dames in our annual gathering. It was serendipitous for Bev Shaffer to theme her year as LDEI President \#LDEIgratitude. We have all been affected in some way by our changing world, and as we come to terms with a new sense of normalcy, it is imperative to be mindful of gratitude.

Join us Friday, October 16, to be invigorated by chapter leaders and delegates who are the glue that keep our local chapters running and rallied together. On Saturday, October 17, we will be inspired by women who embrace change by REDEFINING the current landscape, REINVENTING their role in it, and have the courage to RECHARGE their efforts. We are grateful for those who share their gifts and resources during the hardest times to look after those who need support the most.

Opening Keynote speaker Elle Simone Scott of America’s Test Kitchen, The Walk-In podcast and Founder of SheChef, Inc. is a storyteller through food and the ultimate mentor and advocate for women and minorities in business. Don’t miss this opportunity to hear her share paths to improve and show gratitude for the industry we love.

Pulitzer Prize winning Connie Schultz will give our closing Keynote and encourage us to not lose sight of ourselves but look forward to a new day with renewal and \#LDEIgratitude. We will also celebrate this year’s Legacy Award winners and raise our glasses to our esteemed 2020 Grande Dame Carolyn Wente.

We are especially grateful for our dearest founder, Carol Brock. The conference will start with a tribute video that will keep us mindful she will be watching over us all with a smile, sprinkling stardust.—Jennifer Goldman