LDEI’s London Dames, led by the energetic member trio of London President Jacqui Pickles, powerhouse Sue Carter, and culinary dynamo Valentina Harris, masterminded a four-day event to create a kaleidoscope of the senses. Impressions came fast and furious, beginning with a distinguished Wednesday evening “meet and greet” gathering of London Dames and 32 of their American counterparts in the glorious setting of London’s New Design Museum. We were up early on Thursday to travel by train to Welbeck Estate in the heart of Nottingham’s Sherwood Forest. While officially the home of the Dukes of Portland, the estate is now a school teaching artisan food and brewing skills at the highest professional level thanks to the devotion of the current descendants, William and Alison Parente. A casual lunch, which included the cheeses and several of the breads pictured below, a formal afternoon tea, and many additional tastings were beyond magnificent.
The following morning, we split up into small groups that chose from four tours led by devoted London Dames. Tours of the City Soho, Portobello Road, or Chelsea Physic Garden and Fortnum & Mason gave us a welcome opportunity to explore more of London’s food scenes, history, and trends.

**Sparkling Wine & Champagne Tasting**

Then onto the private member wine club, 67 Pall Mall, for an afternoon of superb sparkling wine tastings with the incomparable wine expert Steven Spurrier. Steven famously hosted the 1976 world-renowned wine tasting called Judgment of Paris, which shocked the world by placing California wines firmly on the map.

**The Worshipful Company of Innholders**

An intensive day culminated in a magnificent formal banquet in the Great Hall of one of the City of London’s oldest Livery Companies—the Worshipful Company of Innholders officially incorporated in 1514. What a privilege to experience so much culinary history!
The Royal Wedding

Saturday brought the celebration of the happiest Anglo-American event of the year—the Royal Wedding. We were up at crack-of-dawn for marketing expeditions in Bermondsey and Borough Markets to purchase the makings of a scrumptious picnic meal replete with wedding cake, champagne, and delectable coffee—all spread out upstairs in Borough’s Globe Tavern—site of the famous flat featured in the Bridget Jones movies. In the evening, six London Dames took us in small groups to their favorite restaurants. What a brilliant idea for taking an intimate look at fine dining.

Team Cooking

Unbowed, we cooked our way to bliss on our last day in London at Open Tables, a shining new teaching facility for private and corporate cooking lessons. Team cooking let us bond with new friends and new London Dames over a lunch menu of Indian and Japanese appetizers, a selection of four Italian pasta dishes, and three traditional English desserts. After lunch, honorary London Dame Sheila Dillon, a distinguished UK broadcaster on food matters and current critical food issues, was interviewed by another London Dame, Julia Platt Leonard.
London Restaurant of the Year, 2018

The perfect finale to a perfect four days was the “farewell ‘til next time” dinner at Elystan Street restaurant. Erudite chef-owner, Phil Howard of Michelin-award fame, led us through his selection and choices for the evening’s menu. Thank you, LDEI London.
London Dames Who Make Things Work:

For their unending enthusiasm and active participation during Edible London’s four-day program, we also thank:

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The tentative date for Edible London Four is May 13-17, 2020, so please mark your calendars.