As we emerge from a long period of absence from each other, I am so looking forward to being together again for an amazing LDEI Conference! On behalf of the LDEI Board and the San Antonio Chapter, I invite you to join us in San Antonio, Texas on October 14 – 17, 2021.

San Antonio is designated a UNESCO Creative City of Gastronomy. The LDEI Conference theme is UNESCO Creative City with a Mission, Fiesta of Flavors. This conference will offer a wide diversity of flavors, experiences, and perspectives. The diversity in the conference topics is enhanced even more by the vast array of different careers of our members. Between the Conference keynote speakers, break-out sessions, social events and networking, attending Conference is one of the best investments you can make in your own career.

Conference Chairs Blanca Aldaco and Nancy Fitch and their San Antonio chapter members have developed a blockbuster program from start to finish. You’ll receive the Conference Program in the mail in early July. I think you’ll love reading through the offerings and planning your agenda. And of course, one of the best parts of our conferences is the camaraderie, friendships and fun that will create lasting memories.

With six exceptional pre-conference tours planned for Thursday, Oct. 14 (you will have a hard time choosing!), a hotel on the famous San Antonio Riverwalk, top-notch speakers, informative break-out sessions, interactive Chapter Leadership Forum and Council of Delegates meetings, and of course fabulous food, drink, and hospitality, this is a conference not to be missed.

Exciting award presentations to our new M.F.K. Fisher Prize and Woman of Purpose recipients as well as our 2020 Grande Dame recipient will send you home with new inspiration.

However, perhaps one of the most exciting aspects is simply seeing one another in person! Apart since October 2019, I know we are eager to enjoy the wonderful, heart-warming experience of an LDEI Conference.

Don’t miss it! Come early and stay late. I look forward to seeing you in beautiful San Antonio in October!

Judy
Judith Hollis Jones
President,
Les Dames d’Escoffier International
Bienvenidos!
Welcome to San Antonio!

It’s with great excitement that San Antonio Dames welcome you to the 2021 Annual Conference in the Alamo City. Whether you want to enjoy a prickly pear margarita on the River Walk, tour an historic Spanish mission or visit the campus of the Culinary Institute of America — San Antonio, you can do it here.

It’s been said that everything’s bigger and brighter in Texas, and we proud San Antonio Dames like to take that a step further. San Antonio is one of the most unique cities in the country. It’s authentic, warm and welcoming — a city of diversity and transformation that's bursting with art, culture, historical sites and a cuisine that’s beloved world-wide.

The theme of our conference — UNESCO Creative City with a Mission, Fiesta of Flavors — is fitting. One of only two cities in the country designated a UNESCO Creative City of Gastronomy, San Antonio offers a wealth of food from which to choose, be it a Texas-sized steak, wild game, seafood from the nearby coast, barbecue, Mexican, Tex-Mex, Southern, Western, German, Italian, Asian and more. But just as important as food is our city’s vibrant history. The Alamo (Mission San Antonio Valero), founded in 1718 as the first mission in San Antonio and a way station between East Texas and Mexico, is a gem of Texas history sitting on a 4.2-acre complex a few short blocks from our hotel. It’s one of five 18th-century Spanish Colonial missions in the city that led to designation as a United Nations Educational, Scientific and Cultural Organization (UNESCO) World Heritage Site.

Our host hotel is on the San Antonio River Walk, modernized as part of the WPA Projects in the 1930s. It offers a charming setting for our conference and a relaxing place to meet with friends, network, shop and explore. Nearby, the Pearl, a popular 22-acre mixed-use space, offers local restaurants, boutiques, nightlife, a vibrant farmers market and more while HemisFair, the site of the 1968 World’s Fair, gives conference-goers a chance to experience local dining, green spaces and entertainment.

Our conference includes A Fiesta of Flavors fundraiser at La Villita where guests will enjoy Dame-created food and drink specialties in a historic arts village. Keynote speaker Dr. Emily Williams Knight, Chief Collaboration Officer and Vice President of Industrial Relations at the National Restaurant Association who led 50,000 Texas restaurants through the global pandemic, will share stories of leadership and resiliency while reinforcing the importance of grit in our everyday lives.

At Saturday’s breakfast, nationally recognized designer Sherry Kafka Wagner will discuss forging identity, building community and shaping culture. Pre-conference tours feature a taco tasting and shopping; a Texas Hill Country wine tour; and, a cocktail competition and barbecue luncheon. Breakout sessions will showcase San Antonio’s traditional food (the tamal), a Curandera healing with native herbs, sustainability, and pollinators. As a UNESCO City of Creativity, we’ll explore photos and video that make an impact, culinary education for women, and food as medicine. We’ll celebrate Women Shaking It Up (cocktails, that is) and explore Texas wines. We’ll have sessions to make your chapters stronger non-profit organizations. Our mission is to provide 12 interesting, informative, creative and fun sessions and you’ll wish you could attend every one! An optional post-conference brunch will offer authentic Mexican fare in an inspired setting.

San Antonio Dames are thrilled to host you. Our first conference back in 2002 coordinated by our young chapter is still being talked about by attendees. This one promises to be bigger, bolder and better. We can’t wait to share the bounty of our unique city with you.

See you in the Alamo City!

Blanca Aldaco & Nancy E. Fitch (Blancy)
EVENT LOGISTICS

Meeting Logistics
The meetings and meal functions for this conference will take place in two different locations: Hotel Contessa and Briscoe Western Art Museum. The venues are one block apart with easy access from either the street or the Riverwalk. Breakfast and lunch both days will be at the Briscoe while the breakout sessions will be held at the Hotel Contessa. There is a bit more walking than at previous conferences, but plenty of time has been built into the agenda to accommodate this.

Livestream Options
For those who are not able to join us in San Antonio, but would still like to take advantage of some of the education, we are offering a live-streaming option through Vimeo. The Friday and Saturday keynote speakers as well as the Friday and Saturday luncheon presentations will be offered via livestream. In addition, the Chapter Leadership Forum and Council of Delegates meeting will also be offered via livestream.

Room Rates and Reservations
Hotel Contessa, located at 306 W. Market Street in San Antonio, will be the host hotel for the conference. All rooms are suites at the Contessa and are $269 plus 18.2% tax per night. Reservation may be made through the link on the LDEI homepage (www.ldei.org) or by calling 210.298.8017. The deadline for reservations is Monday, September 20. After that date, the conference rate may not be available.

Health and Safety Guidelines
Eating and drinking is a large part of the LDEI conference experience, which means guests will spend a lot of time without masks. To maximize everyone’s safety, LDEI is requiring that guests either show proof of vaccination OR evidence of a negative COVID test, taken within 48 hours of checking in to the hotel.

One of these two things is a requirement to attending and there will be no exceptions. If you cannot meet one of these criteria, you will not be allowed to participate in the conference. There will be no refunds if you cannot prove you are either fully vaccinated or have a negative COVID test result within 48 hours of checking in to the hotel.

As of the publication date of this program, the hotel is requiring guests to wear masks in all public areas and the hotel staff is wearing masks as well. The guidelines from the CDC could change prior to the conference, but their recommendations will be our guide throughout the meeting. By registering for this meeting, you agree to follow these guidelines and hold LDEI harmless should you contract COVID-19 during the conference.

Social Media
Join the fun and be part of the conversation! Use #ldei21 on Instagram and Twitter, and tag us on Facebook. We’ll share your posts and photos.
Instagram @lesdamesintl
Facebook @ LDEIdamesdescoffier
Twitter @ LesDamesIntl

Parking
Valet parking is available for $17 per day and overnight parking is $38 per night.

Weather and Attire
Fall is one of the best times of the year to visit San Antonio. The city’s October weather is delightful — warm and less humid than in summer with evenings cool enough for a light jacket or wrap. Rain is possible but any showers are generally short-lived. Average daily temperature is 80-84 degrees, cooling off to a comfy 58-63 degrees in the evening. Humidity averages about 80 percent in the mornings, dropping to 50 percent in the afternoon.

Attire for the conference is business casual. Comfortable shoes are a must for exploring the River Walk and historical districts close to our hotel. Pack a couple of Texas chic outfits for Friday and Saturday evening events. If you are attending our Fiesta of Flavors fundraiser, pack a pop of color for some Fiesta flare. And don’t forget, boots and cowboy hats are always appropriate!
CONFERENCE AGENDA

Wednesday, October 13

2:00 pm – 5:00 pm
LDEI Board of Directors Meeting

5:30 pm – 9:30 pm
Invest in the Future & Take it to the BANK!

LDEI is well known throughout the world as a leading philanthropic organization, so it is fitting that you take a tour of one of the preeminent organizations combating food insecurity in the US. Founded in 1980, the San Antonio Food Bank serves over 58,000 individuals each week and distributes 74 million meals annually. Invest a portion of your day to witness the great work that comes from this organization. Begin your evening with a tour of the 200,000 sq ft warehouse that distributes food to a 16-county area and prepares over 60,000 hot and grab-n-go meals EACH DAY for the community.

Food Banks and similar organizations exist throughout the United States, but this organization in San Antonio has several unique and outstanding programs and facilities, including its own venison processing facility, an urban farm, growing crops year-round - onions, watermelons, cantaloupe, potatoes, strawberries - that make their way to those who need them most in the community, and a sustainable garden, with a hydroponic greenhouse, aquaponic raised beds, water reservoirs and chicken coop! And did we mention the sheep and goats in the Daisy Cares Barn?
You’ll also get to visit the newly constructed culinary school where local Dames have helped supply the library with many of their own favorite cookbooks. Complete your ‘feel good’ tour of this amazing place with a catered meal from the Food Bank’s own Culinary Training Program.

Price per person: $75. Maximum # of participants: 40

Thursday, October 14

7:30 am to 6:00 pm
Registration/Hospitality

Optional Pre-Conference Tours

(Price includes lunch, gratuity and transportation. Tour price is not included in the conference registration fee.)

We have confirmed each of these tours, and fully expect that they will happen as they are described below. However, the tours are subject to agreeable conditions and continued venue availability, based on any possible restrictions due to changes in Covid-19 status.

Minimum 16/Maximum 40 for all tours.

8:00 am – 1:30 pm
Under the Treaty Oak

Travel by bus to Treaty Oak Distilling, named for the famous 500-year old tree in Austin under which Stephen F. Austin signed agreements defining the borders of Texas. On a 28-acre property in Dripping Springs, this Distillery is home to ancient live oak trees in a serene Hill Country setting. The historic property dates back to the pioneer days of Texas and embodies the spirit of exploration that will feed what you see and experiment with during your time there.

Treaty Oak is well known for their expansive whiskey and gin production. Not only will we tour the distillery and surrounding ranch, and taste the whiskey and the gin, but we’ll also get to visit the non-climate controlled rickhouse, designed to showcase the environment and seasons that the Texas Hill Country experiences.

You’ll get to test your skills at a cocktail competition, followed by a Texas barbeque lunch, prepared and served on site. We’ll eat and socialize at picnic tables outside, with time to enjoy lawn games and live music (with more cocktails of course!)

Price per person: $100.
Minimum 16/Maximum 40 participants.

8:30 am – 3:30 pm
WINE-ding our Way Through the Texas Hill Country

Your morning pastry will be waiting on board, so grab coffee and find your seat on the bus for your ride through the beautiful Texas Hill Country to two of the state’s best vineyards, where Dames are once again making history and taking the lead! You’ll start at Bending Branch Winery where Dr. Bob first began experimenting with Cryo-Maceration and Thermoflash fermentation to make Next World Wines. Bending Branch is most known for Tannat and you’re in for a treat when you tour and taste at this Top Texas Winery. From there we’ll take you to Becker Vineyards, where the late Dame Bunny Becker and her husband Richard first placed plantings in the ground of their country getaway in 1992. This laid the foundation for the Texas wine industry as we know it today. We’ll have lunch, taste their diverse varietals, and tour the vineyards and lavender fields. The day will conclude with time to enjoy the wildflower fields that were a favorite of Lady Bird Johnson.

Price per person: $120.
Minimum 16/Maximum 40 participants.

8:30 am – 1:15 pm
The Power of Produce!

Begin the day at the highly innovative and nationally recognized restaurant, Pharm Table where “Food is Medicine Guru” chef-owner Dame Elizabeth Johnson will introduce her plant-forward philosophy using locally sourced organic ingredients and globally inspired spices to promote an anti-inflammatory diet for overall health and vitality. Then travel to the stunning San Antonio Botanical Garden, newly renovated and expanded to include their state-of-the-art Culinary Garden and outdoor Culinary Health Education for Families (CHEF) Teaching Kitchen. We’ll start with a tour of this 34-bed space that showcases the vegetables, herbs and fruits that are grown in South Texas and cultivated year-round.
Wandering the Cobblestones; A History of San Antonio Food

We'll set out by pedi-cab from our hotel to Hemisfair Park, site of the 1968 World’s Fair. We’ll learn about the pavilions and foods that brought the world to San Antonio and put Grande Dame Rosemary Kowalski on the map as “Caterer to the Stars.”

Meander through the cobbled streets to the dock on the San Antonio River where you’ll board a river barge to travel the Museum Reach, the four miles extending north of downtown and populated with several museums overlooking the river, including the San Antonio Museum of Art, built in a former brewery. We’ll pass a series of bridges along the way that are enhanced by art installments, and disembark at The Pearl, where you’ll discover how another operating brewery that traces its origins to 1886 became the home to renowned restaurants, hotels, unique shops and bars. Dames are an important part of the food fabric that is San Antonio, in leadership roles at food-related organizations, and in kitchens and classrooms throughout the city. Enjoy a unique peek at our very own Culinary Institute of America - San Antonio, and a Guest Chef Cooking Demo inside the school. Then finish with a light lunch and beverage at this unique and special destination.

Price per person: $175.
Minimum 16/Maximum 40 participants.

The garden's Director of Horticulture and Culinary Wellness Programs Specialist will join us for an engaging culinary demonstration as they share their knowledge of the yield that comes from Texas plantings, and the healthful benefits from herbs grown here, highlighting the garden's current crops and giving a unique South Texas interpretation of healthful cuisine that beautifully illustrates the collaboration of cultures and flavors in San Antonio.

Your visit to San Antonio is well-timed – we’ll get to visit the Frida Kahlo Oasis installment during its world debut, showing the artist’s deep connection with Mexican native vegetation and the natural world.

We’ll conclude the day with a botanically inspired lunch at Jardin, seated on the outdoor patio overlooking the garden’s lush grounds. For those who choose, your botanical day can continue after your garden-to-table experience and formal tour is over, with time to explore the remaining gardens, trails, and historical structures within the gates on your own.

Price per person: $115.
Minimum 16/Maximum 40 participants.

On a MISSION!

Find out what makes San Antonio an important part of American history, while exploring its Spanish influences on food and beverage, and everyday life! We will get a true picture of both modern day and historic commerce along the San Antonio River with a driving tour to see The Missions – Concepcion, San Jose, San Juan, Espada, and the Alamo - together designated UNESCO World Heritage Sites.

The tour will include a view of the 19th century homes and businesses in the historic King William neighborhood, and then we’ll follow the new Mission Reach, the eight-mile stretch of the San Antonio River that is home to native plants and a lively aquatic habitat. Named the Mission Reach because it connects four of the five UNESCO missions, it will be the path we take to observe the missions’ silhouettes, with Spanish and Moorish influences, against the South Texas sky. We'll finish at the most recognizable mission, walking the sacred grounds of the Alamo! This is a guided visit through history that is Puro San Antonio, including the artisanal food and beverage along the way. Our last stop is a tour of the Cortez family's expansive Mi Tierra restaurant, located in the Zona Cultural. We'll enjoy a taste of their traditional Mexican fare, then shop the Mi Tierra Bakery for true Mexican postres dulces. For those who'd like to linger, you can conclude the day just outside the door of Mi Tierra at El Mercado, to peruse the multiple vendors at your leisure and get a Mexican marketplace experience.

History & Taco Tastings & Shopping - you’ve hit the San Antonio Trifecta!
Price per person: $85.
Minimum 16/Maximum 40 participants.

Chapter Leadership Forum

The Chapter Leadership Forum is open to all conference attendees and is a must for all current and incoming chapter presidents and highly recommended for members who hold or plan to take a leadership role. In this session, we’ll feature best practices for creating a dynamic chapter board. We’ll touch on board transition, term limits, a parliamentarian, Robert’s Rules, effective minutes, record keeping, tool kits and more to ensure your chapter runs smoothly and maintains its nonprofit status.

First-Time Attendees Reception

For those attending the conference for the first time, this is your opportunity to meet the LDEI Board of Directors and other first timers prior to the opening reception.

Opening Reception

The Opening Reception, the traditional conference kick-off, is a great opportunity for renewing old acquaintances and making new ones.

Fiesta of Flavors
(optional event)

The fun, flair and fabulousness for which the Alamo City is famous will be on full display as San Antonio Dames present a Fiesta of Flavors on the opening night of the conference.
The evening begins with guests winding their way via river taxi to the historic Arneson River Theater where an all-female mariachi band and signature margaritas await.

Since San Antonio is the birthplace of Tex-Mex, you’ll find food booths with such specialties as gorditas, enchiladas and pan dulce, but that’s only the beginning. Six flags have flown over Texas and you’ll see the influences of those and other regions reflected in such dishes as paella, venison crepes, sausage on a stick, fried chicken, kolaches, a pretzel bar and more. A margarita bar, beer garden and vodka bar will keep spirits flowing while a DJ, a dance troupe and mariachis entertain.

Cost: $125

Friday, October 15

7:30 am to 5:00 pm
Registration/Hospitality

8:00 am to 8:30 am
Opening Breakfast

8:30 am to 8:45 am
General Session Welcome
Judy Hollis-Jones, LDEI President

8:45 am to 9:45 am
GRIT, Why It Matters Now More Than Ever
Emily Williams Knight, Ed.D., Chief Collaboration Officer and EVP Industry Relations, National Restaurant Association

After leading 50,000 Texas restaurants through the global pandemic, Dr. Emily Williams Knight will share stories of leadership and resiliency while reinforcing the importance of maintaining GRIT in our everyday lives. It has never been more important to take risks, to create inclusive environments where team members can thrive, and to maintain the entrepreneurial spirit that was on full display by operators and employees navigating the devastating impact of COVID-19 restrictions. Be inspired and come ready to be reminded that leaders never run from a crisis, they embrace it and lead their teams and constituents forward.

9:45 am to 10:30 am
Networking Break

10:30 am to 12:00 pm
Concurrent Sessions

Session #1: How to Embrace Diversity, Equity, Inclusion, and Belonging Practices in Your Nonprofit

Dame Kendall Antonelli, President, Antonelli’s Cheese Shop
Dame Jennifer Cheng, Director of Editorial Content, Gathered Foods
Dame Lorena L. Legarreta, CEO, Executive Producer, Dish’n Dames
Dame De Juana Lazada, President, Soul Popped Gourmet Popcorn

The Austin Chapter of LDEI is on a journey to make sure that all awesome women in the food, beverage, and hospitality industry feel like they belong at our table. And it means we’ve got work to do! Join us as we share why we set out to do this work, how we’re learning from mistakes, what we’ve achieved, and goals for the future. We’ll define key concepts in the Diversity, Equity, Inclusion, and Belonging space; identify common pitfalls; and provide tools to help you implement DEIB practices in your nonprofit. Please note: We are not professionals in this space, and this is merely meant to share lessons learned from our experience. While we hope this generates ideas for your own chapter, we do recommend additional, professional training in the equity space.

Session #2: San Antonio: A UNESCO Creative City of Gastronomy

Dame Angela Covo, Moderator, Editor-in-Chief, Edible San Antonio; Adjunct Faculty, The Culinary Institute of America
Colleen Swain, Director of World Heritage Office, City of San Antonio
Ron Nirenberg, Mayor, City of San Antonio
Johnny Hernandez, Chef, Founder, President, Grupo La Gloria and True Flavors, Inc.

In 2017, San Antonio was designated a UNESCO Creative City of Gastronomy. The speakers will discuss the UNESCO Creative Cities Network, the benefits of being part of the network, the application process, and the importance of preserving our food heritage with specific information about San Antonio’s designation, including how six countries influenced the cuisine of San Antonio, in addition to Native American, Asian, Indian, Italian, Polish, and other cultures.

Session #3: Local Sustainability

Dame Dion Turner, RDN, LD, CLT, Moderator
Neil Kaufman, BS, Sustainability Coordinator, The University of Texas at Austin
Dame Denise Mazel, Chef, Owner, Little Gretel Restaurant
Yoni Medhin, CEO, Grain4Grain
Kate Jaceldo, Co-Founder, COO, and Master Composter, Compost Queens, LDEI-San Antonio Aspirations Grant Recipient

Sustainability is the future and all of us, especially food service professionals, should be leaders in initiating environmentally sustainable ef-
forts. Panelists will discuss how to transform food waste into edible products, how composting can be initiated and make an environmental impact, and how sustainability initiatives can be put into practice. It is hoped that participants will find ideas to implement sustainability measures in their businesses.

Session #4: Twist on the Tamal
Dame Cressida Goloby, Moderator, Chef Instructor, St. Philip’s College
Dame Ana Maria Martinez Egan, Chef, Designer, Food Stylist, Owner, La Merienda Catering, and Instructor, University of the Incarnate Word
Chef Patrick Brown, Chef Instructor, Culinary Arts Program Director, St. Philip’s College

Ever wonder why people love the tamal so much? In this session you not only will learn some of the history behind the tamale but will be able to pick up a few tips and see professional chefs in action creating these delicious masterpieces. One will feature a healthy version of the lard-laden delicacy while another will show how to form and fill chocolate tamales for the chocolate lover. Tastings and recipe cards included.

12:30 pm to 2:00 pm

Not Just Lunch
Our traditional “Partner Lunch” has evolved into “Not Just Lunch.” We will continue showcasing the great products of our Partners but in a reimagined format. This event will also feature the reimagined M.F.K. Fisher Prize, which debuted in 2021 and features some of the best nonfiction work of original content that broadens the understanding of food and culture in any format.

2:30 pm to 4:00 pm
Concurrent Sessions

Session #5: Mixology: Women Shaking It Up
Dame Cathy Siegel, Moderator, Executive Director, San Antonio Cocktail Conference
Samantha Olvera, Bourbon Distiller, Garrison Brothers
Kim Azar, Co-Owner, Azar Distilling Co. (CINCO Vodka, Seersucker Gin)
Jackie Wilcox, Vice-President of Sales/Spirits, Republic National Distribution Company
Sly Cousmopolus, Director of Beverage Marketing, Republic National Distributing Company

Women are in all kinds of professional roles today that would not have had a place for them only 50 years ago. That holds true in the spirits industry, and San Antonio is home to some of the most outstanding female movers and “shakers” in the business. The recent forced closures in the hospitality sector for much of 2020 affected liquor sales in restaurants and bars but resulted in a 16% increase in retail sales for in-home consumption. And at the same time, consumers at home are getting more creative and looking to up their cocktail game. This seminar will let you hear from some of the women who have continued to produce, shake, serve and sell the spirits. Learn about what they have been doing, how they’re doing it, and where they’re going next. Let’s talk trends, mixers, craft ingredients, challenges, and paths to success…and let’s do it while enjoying a cocktail!

Session #6: Food as Medicine
Mary Kunz, Moderator/Panelist, MS, RD, LD, Professor and former Director of Tourism, Hospitality and Culinary Arts, St. Philip’s College
Dame Julie LaBarba MD, FAAP, Board Certified Pediatrician with Culinary Medicine Interest, Adjunct Assistant Professor Baylor College of Medicine, Department of Pediatrics; Founding Medical Director CHEF (Culinary Health Education for Families) at The Children’s Hospital of San Antonio
Dame Elizabeth Johnson, Chef, Health and Wellness Advocate, Restaurateur, Pharm Table
Dame Linda Triesch, RDN, CDCES, Registered Dietitian Nutritionist and Certified Diabetes Care and Education Specialist
Dame Dion Turner, RDN, LD, CLT
Are you confused with all the Influencers on the internet and social media regarding nutrition advice? This expert panel on food and nutrition will answer questions on how eating healthfully can prevent and assist in treating chronic diseases. There will be a review on current and future diet trends, what to eat for good health, and credible resources to be used either personally or in a food-related business. We will have a restaurateur panelist, who will share some of the challenges of pleasing guests with special dietary needs. All participants will be able to submit questions to the panel and take home valuable and evidence-based reference material.

Session #7: Beautiful, Bothersome, Buzzing, and Batty
Dame Kim Mauldin, Moderator, Retired Pastry Chef
Drake White, Texas Master Naturalist; Native Landscape Certified; Project Designer and Manager, Butterfly Learning Center; Chief Docent Manager for Monarch Butterfly and Pollinator Festival; Founder of The Nectar Bar

What’s all the buzz on pollinators? What are they and why are they important? Looking to attract pollinators to your garden or landscape? Our local expert will show you the importance of a healthy habitat for pollinators and other wildlife in your landscape. Learn how the use of native plants can help reduce the use of water and pesticides. Learn which plants to make available for different species of butterflies, bees, birds, and other wildlife – essentially everything needed to get your habitat buzzing with life.
Session #8: Culinary Education and Women in San Antonio

Sara Pequeno, Moderator, Chef Instructor, Fort Sam ISD High School
Jenny Placette, Chef Instructor, Lanier High School, LDEI San Antonio Scholarship Recipient
Dame Cressida Goloby, Chef Instructor, St. Philip’s College, LDEI San Antonio Scholarship Recipient
Dame Denise Mazal, Chef, Owner, Little Gretel Restaurant
Melissa Fritz, CMB, CEPC, CHE, Associate Professor Baking & Pastry, The Culinary Institute of America
Jose Frade, CHEP, WSET II, Associate Dean, The Culinary Institute of America

The culinary world has opened to allow more women to enter the industry, and women are embracing the opportunity. In this session, learn from high school, college, and CIA culinary instructors as well as an on-the-job chef about how women are being recruited and nurtured through the educational process to get them ready for this male-dominated field of study. We will discuss lesson planning both from a high school and college standpoint, and how students are being provided on-the-job training through their practicum or capstone course.

6:00 pm to 6:45 pm
Grande Dame and Woman of Purpose Reception

6:45 pm to 9:00 pm
Grande Dame and Woman of Purpose Dinner

Saturday, October 16

7:30 am to 4:00 pm
Registration/Hospitality

8:00 am to 8:30 am
Breakfast

8:30 am to 9:30 am
CREATIVITY IN THE KITCHEN: Forging Identity, Building Community, Shaping Culture

Sherry Kafka Wagner, Consultant, Lecturer, Author

Throughout history women have explored, invented, and created meals that sustain and delight people. The creativity and ingenuity of women - both as individuals and as collaborators — in food preparation plays a role in how people understand themselves and others. This talk will explore how the creative process of the kitchen fosters, supports, and helps shape the development of individuals, communities, and cultures. We will examine why the creativity of women matters in the kitchen —and in the world.

9:30 am to 10:15 am
Networking Break

10:15 am to Noon
Concurrent Sessions

Session #9: Wines of the Lone Star State

Dame Jessica Dupuy, Moderator, Austin Freelance Writer
Dame Jennifer Beckmann, Owner, ReRooted 210 Urban Winery
Dame Nichole Bendele, Manager, Becker Vineyards
Dame Susan Auler, Owner, Fall Creek Vineyards
Dame Julie Kuhlken, Owner, Pedernales Cellars
Dame Rae Wilson, Founder, Winemaker, Wine for the People
Katy Jane Seaton, and Traci Ferguson, Co-Owners, Farmhouse Vineyards

Texas is the fifth largest grape producer in the U.S. *Wine Enthusiast* listed the Texas Hill Country appellation as “one of the 10 best wine travel destinations in the world.” Discussion will center on the Texas Hill Country Appellation, with a brief history of Texas wine, broad geography of the state, its AVAs, and terroir. In addition, grape varieties that work in Texas and the current state of industry and statistics will be discussed. And yes, there will be wine tastings!

Session #10: How to Create and Market Photographs and Videos with “Impact”

Dame Leslie Komet Ausburn, President, Komet Marketing Communications
Dame Tracey Maurer, Owner, TMPHOTO LLC
Dame Tanji Patton, Executive Producer, Goodtaste with Tanji TV

With equal parts industry knowledge and imagination, creating food images with visual appeal can be daunting, yet is achievable. Innovative marketing strategies can help you take those perfect images to the next level to fulfill marketing and social media. In this session, you’ll learn how to improve your images and how to successfully market them.

Session #11: LDEI Chapter Governance Documents—When Should We Amend Them?

Dame Kathy Shearer, Moderator, LDEI Chapter Board Liaison
Jackie Henson, Esq., Baker Donelson

As a LDEI chapter grows and faces new opportunities, its Articles of Incorporation, Bylaws, Policies & Procedures, and Standing Rules may also need to change to address that growth or opportunity. Learn when, why, how, and how often the governance documents should be reviewed and/or updated. Then learn the steps to amend the documents and which updated documents should be forwarded to the Internal Revenue Service or other governmental authorities.

Session #12: Curandera: Native Mexican Healing with Herbs

Dame Blanca Aldaco, Moderator, Aldaco’s Mexican Cuisine
Jane Madrigal, Artist, Curandera
Lucille Contreras, member of Lipan Apache Band of Texas; Executive Director, Texas Buffalo Project

This workshop gives an overview of traditional plants and remedies with an emphasis on indigenous knowledge. Throughout history, herbs and sacred plants have had an important place in the medicine of the indigenous persons that settled and resided in the San Antonio area. The development and evolution of the medicines occurred over centuries. These medicines were part of ceremonies of life and were handed down from generation to generation. The workshop will focus on healing ourselves and our communities using medicinal plants and traditional remedies. Participants will learn the basic philosophy of Curanderismo and the proper use of herbs and flowers for medicinal purposes.

12:15 to 2:00 pm
Legacy Awards Luncheon

The Legacy Committee invites you to share their pride in the Legacy Awards Class of 2021: five outstanding winners from a very competitive field of applicants. Hear how these Dame-hosted externships have made a difference to these talented women.

2:30 pm to 4:00 pm
Council of Delegates (COD) Meeting

During our annual business meeting, you will gain important insights into how our organization works. Delegates representing each chapter have the opportunity to help craft LDEI policy. Non-delegate Dames are welcome and encouraged to attend. If you are considering a leadership position within LDEI, you must have attended the COD meeting once in the three years prior to running for office.

5:30 pm to 6:30 pm
Brock Circle Reception

Members of the Brock Circle will gather prior to the evening event. All Brock Circle Dames are invited to attend along with Presidents (or one designated Dame) of Brock Circle chapters. If you would like to join the Brock Circle at Conference, please let us know so that we can add you to the VIP list.

6:30 pm to 9:30 pm
Gone to Texas

Savor the authentic flavors of Texas at Biga on the Banks, just steps away from our host hotel. There, Chef Bruce Auden, seven-time James Beard Award Nominee for Best Chef Southwest, will wow you with myriad tastes of Texas while you enjoy one of the most scenic river views in the city. Live entertainment, Texas-themed cocktails and a few special surprises will make this an evening to remember.

Sunday, October 17

10:30 am to 2:00 pm
Farewell Brunch

(optional event)

The San Antonio Chapter of Les Dames d’Escoffier invites you to a once-in-a-lifetime brunch in a beautiful, historic 135-year-old hacienda. Celebrity Chef Johnny Hernandez welcomes the Dames to his 12,000 sq ft private home filled with the art, treasures and food of Mexico. Chef uses his locally grown non-GMO corn to make his signature masa for tamales and fresh tortillas. From the welcome cocktail to the Tamales Oaxaquenos de mole, Huevos Caseros and the tender lamb in Birria Tatemada Chef Johnny takes you on a tour of flavor.

Tickets are $60 per person and are all-inclusive. $20 from each ticket sold will be donated to the Les Dames d’Escoffier – San Antonio Chapter Scholarship Fund. Transportation is on your own; it is about a five-minute car ride from the hotel. Luggage check will be available at the restaurant entrance.
LDEI 2021 CONFERENCE REGISTRATION FORM

Registration is available online at www.ldei.org or you may complete the form below.

Name ____________________________

Chapter ____________________________

Company Name ____________________________

Address ____________________________

City ____________________________ State  ZIP ____________________________

Phone ____________________________ Email ____________________________

Spouse/Guest Name ____________________________

_____ Check here if first-time attendee

Total Due $ ____________

Cancellation Policy
Full refund, less $50 processing fee, if cancelled by October 1, 2021. No refunds after October 1. All refunds are processed after the conference.

Payment
Check Enclosed _____

Charge Mastercard _____ VISA _____ American Express _____

Account # ____________________________ Expiration ____________________________ Security Code ____________________________

Signature Required ____________________________

Billing address (if different from address above) ____________________________

By registering for the conference, you agree to the Health and Safety Guidelines.

Send Registration
Scan/email: info@ldei.org
By Mail: LDEI
P.O. Box 4961
Louisville, KY 40204
By Fax: Greg Jewell
502.456.1821

If you require special accommodations to participate fully, please attach a written statement of your needs. The hotel is fully ADA-accessible, but we need advance notice for off-site locations and transportation.

Registration
Full registration includes all conference materials, meals, and events scheduled Friday and Saturday except optional tours and the Thursday-evening event. To be eligible for the early conference registration fee, registration form must be postmarked by September 10, 2021.

<table>
<thead>
<tr>
<th>#</th>
<th>Member</th>
<th>Spouse/Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Registration</td>
<td>595.00</td>
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<tr>
<td>Standard Registration</td>
<td>645.00</td>
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<tr>
<td>Opening Reception</td>
<td>Included</td>
<td>30.00</td>
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<tr>
<td>Friday Breakfast</td>
<td>Included</td>
<td>40.00</td>
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<tr>
<td>Not Just Lunch</td>
<td>Included</td>
<td>55.00</td>
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<tr>
<td>Grande Dame Award/Woman of Purpose Award Reception/Banquet</td>
<td>Included</td>
<td>175.00</td>
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<tr>
<td>Saturday Breakfast</td>
<td>Included</td>
<td>40.00</td>
</tr>
<tr>
<td>Legacy Awards Luncheon</td>
<td>Included</td>
<td>55.00</td>
</tr>
<tr>
<td>Saturday Evening Event – Gone to Texas</td>
<td>Included</td>
<td>125.00</td>
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<tr>
<td>Friday Day Pass (includes all Friday events)</td>
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</tr>
<tr>
<td>Saturday Day Pass (includes all Saturday events)</td>
<td>325.00</td>
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</tr>
<tr>
<td>Livestream Option (friday and Saturday keynote addresses and luncheon programs, plus chapter Leadership Forum and Council of Delegates meeting)</td>
<td>50.00</td>
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Total

Optional Events
Both members and guests are welcome to attend any of the optional events below.

<table>
<thead>
<tr>
<th>Event</th>
<th>Fee</th>
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<tbody>
<tr>
<td>Tour #1: Invest in the Future and Take It to the Bank</td>
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</tr>
<tr>
<td>Tour #2: Under the Treaty Oak</td>
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<tr>
<td>Tour #3: WINE-ding our Way Through the Texas Hill Country</td>
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<tr>
<td>Tour #4: The Power of Produce!</td>
<td>115.00</td>
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<tr>
<td>Tour #5: On a MISSION!</td>
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<tr>
<td>Tour #6: Wandering the Cobblestones; A History of San Antonio Food</td>
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<tr>
<td>Fiesta of Flavors</td>
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<tr>
<td>Sunday Farewell Brunch</td>
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<tr>
<td>Patron</td>
<td>500.00</td>
</tr>
<tr>
<td>Grande Patron</td>
<td>1000.00</td>
</tr>
</tbody>
</table>

Total

Educational Sessions
(Select ONE session from each group)

_____ Leadership Forum

Group A: ____ Session 1  ____ Session 2  ____ Session 3  ____ Session 4
Group B: ____ Session 5  ____ Session 6  ____ Session 7  ____ Session 8
Group C: ____ Session 9  ____ Session 10  ____ Session 11  ____ Session 12

Further Questions? Contact Greg Jewell at 502-456-1851 x 1, or info@ldei.org.