

Les Dames d'Escoffier International *Quarterly*

SAN ANTONIO CONFERENCE ISSUE

Historical
Alamo Dinner

MFK Fisher
Award Luncheon

Educational
Sessions

Sponsor Luncheon

Fundraising Panel

Hacienda Night

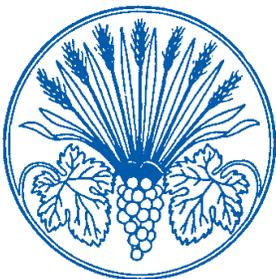
Future Foods &
Food Trends

Knibbe Ranch
Extravaganza

Post-Conference
Excursions



Adelaide, Australia • Atlanta • Boston • British Columbia • Chicago • Dallas
Honolulu • Houston • Kansas City • Le Donne del Vino, Italy • Los Angeles
Miami • Minneapolis/St. Paul • New York • Palm Springs • Philadelphia
Phoenix • San Antonio • San Francisco • Seattle • Washington, D.C.



Winter 2002

2002-2003 LDEI Board of Directors

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President's Message

Your 2003 Board of Directors

With great sorrow and appreciation, we bid a fond farewell to the 2002 LDEI officers (see "Tribute to Ernie," page 11). They worked tirelessly for you, and visible evidence of this is the phenomenal new Web site, newly revised Bylaws, outstanding *Quarterly*, greatly expanded sponsorships, additional representation on the Board of Directors and too many other accomplishments to mention here.

But it might be said that "Dames never die; they just move to another committee." RENIE STEVES has already been working hard on staffing new committees and chapter expansion. LYNN FREDERICKS is chairing the Strategic Planning Committee, treasurer nonpareil DIANNE HOGERTY is serving on the Sponsorship Committee, and PAT MOZERSKY is co-chairing the San Antonio Food & Wine Festival.

Your new officers are already hard at work. KATHERINE NEWELL SMITH is taking another year producing the *Quarterly* and recruiting a Communications Committee. New to the Board of Directors, GRETCHEN MATHERS (pronounced "MAY-thurz") is recruiting sponsors for the Seattle Conference; SUZANNE BROWN has already sent out press releases and is working to update the chapter Public Relations Notebook written by BEVERLY BROCKUS a few years ago; GLORIA KOHNEN has taken over the tedious treasury duties; and TERRY BLONDER GOLSON is producing the e-newsletter and distilling policy issues. I am very proud to be the president working with this talented group of Dames. No rest assured, we will all work as hard as we can for you.

Crying at the Conference

Chile peppers notwithstanding, what made grown women teary eyed at the San Antonio Annual Conference? The joy of reuniting with treasured Dames not seen since last year? The solemnity of visiting the shrine of Texas independence? The philanthropic accomplishments of M.F.K. Fisher Award winner Mary Riskey? The heartfelt keynote speech of Cecelia Elizondo Herrera, a cancer survivor who spoke of her State Department dealings and the family she holds dear? The poignant leave-taking of a president whose job was so well done? The hilarity of Gringos tangled in the Texas two-step at the ranch event?

Yes, all of these. And for myself, a native Texan,

On the Cover: The San Antonio Chapter, conference hosts.



[2003 Board] Top, left to right: Suzanne Brown, Gretchen Mathers, Katherine Newell Smith and Gloria Kohnen. Bottom row: Terry Blonder Golson, Renie Steves and CiCi Williamson.]

the excellence of the fabulous southwest cuisine — sorely missed in Washington, D.C. — was enough to make me feel like crying. I can honestly say that not a single bite went into my mouth that wasn't outstanding (and that's saying something for a conference sculpted around food careers!). The sponsors, speakers and venues — The Alamo, the riverside host hotel La Mansion del Rio, the South West School of Art and Craft, the Knibbe Ranch, and post-conference trips — were all perfection and the whole conference beautifully orchestrated by chair JUNE HAYES and the San Antonio Chapter. *!Cazuelas de gracias!* It's a crying shame all Dames couldn't be there.

Visiting Chapters

As your new president, my main goal this year is to be of service to chapters. One way to do this, I believe, is to come visit you and talk about what you need from LDEI. Beginning in 2002, I very much enjoyed visiting our chapters in Adelaide, Hawaii, Miami, British Columbia, Phoenix, New York, Seattle and, of course, San Antonio. On January 14, I'll be visiting the Philadelphia Chapter. In February 2003, I'll be visiting the Chicago, Los Angeles and Palm Springs chapters as well as meeting with a group hoping to charter a chapter in San Diego. I've also accepted the Boston Chapter's invitation to attend their gala fundraiser on March 14. My goal is to have visited every chapter by next October. So Dallas, Kansas City, and Minnesota, please tell me a good time to drop in. I'll also try to visit again Houston, Atlanta and San Francisco, sites of recent annual meetings I attended. Be seen' ya.

CiCi Williamson

DAMES REMEMBER THE ALAMO

By Celeste McCall

Our welcoming reception in the lovely Spanish-style courtyard of the Mansion del Rio hotel was spectacular. Central Market and the Texas Department of Agriculture were the gracious hosts. Becker Vineyards, co-owned by **BUNNY BECKER** provided wine.

Following the reception almost 150 Dames took trolleys or trooped over to the Alamo — just a few blocks away. Familiar to many from movies and travel posters, the Alamo is smaller than imagined. Built in 1724, the building was originally a mission. In the 1800s, the Spanish military established a cavalry unit there and named it *el Alamo*, Spanish for cottonwood. A brief history of the structure was given by Alamo curator/historian Dr. Richard B. Winders. The Daughters of the Republic of Texas maintain the Alamo now. About three million visit the site annually.

We dined in the hall behind the Alamo, a rare treat; but there was one catch: the Alamo is sacred ground and alcohol is not prohibited. So, we sipped delicious non-alcoholic wines — red, white and sparkling — donated by Ariel Vineyards. Unique centerpieces provided by Central Market were constructed from deer antlers, corn cobs, pomegranates, gourds and *pilocillo*, dark brown cones of Mexican sugar.



Left to right: Charlotte Ann Albertson (Philadelphia) and conference chair June Hayes (San Antonio) sample appetizers at La Mansion del Rio.



The menu, designed by RK Caterers *chef de cuisine* Matthew Spears and conference chair **JUNE HAYES**, was traditional Mexican food of the colonial period with modern Texas flourishes. Chef Spears created *ensalada de nopal, jicama and aguacate* (salad of cactus, jicama and avocado with goat cheese) followed by a dish that, for many Dames, offered their

first taste of *huitlacoche*, or corn fungus. Beautifully seasoned and folded into a delicate crepe surrounded by a creamy poblano sauce, Spears took this blighted vegetable to great heights. A rack of Cervena venison generously provided by **ARIANE DAGUIN** of D'Artagnan was rubbed with pasilla chile and garlic, perfectly grilled and cut as easily as butter. Alongside were poached chicken breast (provided by Texas-based Pilgrim's Pride) with *mole de Mission San Antonio de Valero*; delicious corn pudding *de Mission San Jose*, stuffed squash blossoms grown at Greg Kowalski's Picoso Ranch, chayote and feather-light *queso blanco* (white cheese) puffs comprised an admirable entrée. *Canela* (cinnamon) ice cream served in a *buñuelo* (phyllo-like pastry) cup with *cajeta* (caramel like sauce) and Texas pecan topping was a perfect ending.

In a brief presentation, LDEI president **RENIE STEVES** thanked Alamo dinner and hospitality co-chair **ROSEMARY KOWALSKI**, president of the San Antonio chapter. Rosemary has operated the RK Catering Group for 57 years.

Live Bugs to Dead Bread (Mexican Holidays and Cultural Traditions)

By Celeste McCall

Live bugs and dead bread, pre-Columbian victuals, figure prominently in the fascinating culinary culture of Mexico. Dames learned of their importance as a dietary staples in early times during a presentation on Mexican Holiday and Cultural Traditions by Ron Bechtol, *San Antonio Express News* food critic. .

After getting Dames attention with “bugs and breads” of old Mexico, he went on to talk about more familiar South of the Border delights.

“In Mexico, every day is a festival,” said Bechtol as he dispensed recipes and goodies including wedding cookies, *pan de muerto* (bread of the dead) and rich, thick Mexican hot chocolate.

And each holiday has a specific food connection:

Weddings: cinnamon-scented wedding cookies;

Lent: dried shrimp and cactus paddles cooked various ways;

Mexican Independence Day (September 15): stuffed chiles in the red, green and white colors of the Mexican flag;

Los Dias de los Muertos (November 1 and 2): bread baked in the shape of a skull;

Navidad (Christmas): turkey with mole, tamales and hot chocolate;

El Dia de los Tres Reyes (Three Kings Day): bread with plastic baby Jesus baked inside.

And, oh yes, the bugs. Insects, an important source of protein, were a mainstay in pre-Columbian Mexico. This dietary supplement persists in some remote regions.

Sponsors and Chefs Strut Their Stuff in San Antonio

By Cynthia Glover

An embarrassment of riches awaited LDEI Conference attendees at Saturday's Sponsor Appreciation Luncheon and Chef's Showcase at La Mansion del Rio Hotel in San Antonio. Ringing the venue were a series of booths showcasing sponsor products. At the room's center, local chefs strutted their stuff. **Fischer & Wieser** presented lively party fare in its award-winning Smoky Raspberry Chipotle Sauce over cream cheese on crackers. Served alongside were crisp egg rolls with Apricot Samba dipping sauce. These are just two of the company's many sauces and dips.



Fischer & Wieser offered samples of their award-winning Roasted Raspberry Chipotle Sauce and Mango Ginger Habanero Sauce at the luncheon and, shown here, at the Knibbe Ranch with grilled pork and chicken.

The U.S.A. Rice Federation

celebrated the nation's agricultural know-how with 15 American-grown rices, from Black Japonica to Arborio. "Arkansas is the nation's largest producer," said Kim Park, the Federation's senior director. "But California is very pro-active with specialty rices."

C.H. Guenther & Sons, Inc. presented a groaning board of breads —



Terry Golson (Boston) is served breads made with White Lily Flour and Pioneer Baking Mixes.

cheddar cheese corn bread and foccacia with fresh rosemary and Parmesan among them — made with its White Lily and Pioneer flours. Also presented were various instant gravy mixes.

Wine flowed freely at the **Gallo Wines**

station. Among the possibilities for tasting were four **Frei Brothers** reserve wines, including a 1999 Reserve Alexander Valley Cabernet Sauvignon, and three lush Zinfandels and a Sauvignon Blanc from Sonoma County's **Rancho Zabaco**.

Central Market laid out a handsome spread of cheeses. "La Serena is a Spanish sheep's milk cheese," explained deli cheese manager Adam White. "It's rare, even in Spain." Also on tap were an Italian soft-ripened Rochetta and a beautifully balanced Irish Cashel Blue. Central Market collaborated with **Williams-Sonoma** to provide floral centerpieces in delightful Italian rooster vases.



Left to right: pouring for E&J Gallo are Bonnie Klein, Marketing Manager, Frei Brothers Reserve, Laura Pahls, Sales Manager, E&J Gallo Winery, and Kristina Belfield, Marketing Manager, Rancho Zabaco Winery.



The Sugar Association teamed with Texas poultry producer **Pilgrim's Pride** to present grilled chicken with sweet and sour dipping sauce and chunks of grilled sugar-and-spice pineapple, all prepared by La Mansion chef Isaac Cantu. And, the Association commissioned La Mansion pastry chef Mark Chapman to create for the occasion a fragile, hollow blown-sugar swan floating on a caramelized sugar "lake" that took the talented chef many hours and several shattering experiences to perfect.



Troy Gardner of Southcorp pours Lindemans wine for Bettie Lee Wilson (San Antonio).

Southcorp Wines invited attendees to sample goods from down under, pouring from its Lindemans collection of wines, including a reserve Pathaway Chardonnay (it was superb with the Rochetta cheese) and Bin 50 Shiraz.

On hand was **Bruce Auden**, chef owner of San Antonio's **Biga on Banks**. His crew presented cazuelitas ofachiote-braised black bass on sopas, garnished with a salad of watercress, orange, sweet potato and pecans. **Melissa's** supplied the produce as well as their tri-colored potato assortment prepared by Mark Bliss. Biga's pastry chef, **KATHRINE TUASCON**, honored the crowd with three desserts, including cheese-cake spring rolls that were to die for.

Mark Bliss, whose eponymous new restaurant will open in a few months, paired with pork producer—**Pipestone Farms** to offer cider-and-maple-cured pork tenderloin with Texas peach chutney and three-potato salad.

To say that Les Dames were well fed at this event would be an understatement. But more important, our organization was generously supported by these sponsors and chefs. Heartfelt thanks are due each and every one.

Dame Lynn Selig and her colleague from Central Market offer a myriad of cheeses for sampling.

Fundraising and Community Involvement: How Each Adds Merit to the Other

Donor and Sponsorship Views

By Gena Berry

Knowledge is Power! The bottom line in fundraising is that the more you know about your potential donor, the better prepared you are to make a persuasive case for your cause. Dames learned this at a fundraising and community involvement workshop during the San Antonio gathering.



Left to right: Marion T. Lee, Lyn Selig and Ajay Castro. Photo by CiCi.

Panelists LYN SELIG- director of community relations for Central Market; Ajay Castro, public relations consultant, and Marion T. Lee, advisor on fundraising, management, advised “doing your homework” is key to raising money.

All Dames will benefit from their fundraising guidelines:

Before you approach a potential contributor, know the fundamentals of *who* they are and *how* they give. Clearly communicate who your organization is, and how it fits into their philanthropic strategy. Prior

to making a solicitation, research how they spend their charitable dollars, how much they give, and to whom they give. And, know their fiscal calendar in order to make your request in time to be included in their budget.

Find out who has the power to say ‘yes’, and address requests to that individual personally. That person may be in the department of community relations, marketing, grants or public relations. Your goal should be to open a dialogue to communicate how Les Dames is a good match for them. Point out the direct and indirect benefits their contribution will make.

Know the corporate giving strategy and process. Is there a grant application? Are all requests submitted in a particular format? You are not simply pitching a money partnership; there’s an important relationship element that many donors find attractive. A corporation may be interested in the audience a Les Dames contribution introduces them to. Dames’ projects may reflect shared values with the company’s corporate culture and vision. Every company is unique and it is your job to demonstrate that Les Dames is a good fit for their giving strategy.

Become familiar with “The 4 Knows” of effective fundraising:

- Know yourself (your organization) and have the facts.
- Know your competition (what other organizations ask for and why they get it?).
- Know your audience (prospective donors).
- Know the media and how to use it.

Take a businesslike approach to fundraising; keep good records. Know who gave the last time, who you asked that said no and why. When you send thanks for a contribution, include photos of the event, a copy of the brochure and media clips that mentioned their name and support. Don’t forget to include a ‘save the date’ for next year.

Member Motivation and Mentor Programs

By Gena Berry

The Member Motivation and Mentor session, conducted by Dorene Centioli-McTigue, LDEI past president, focused on sensitive membership issues that every chapter faces. There was a good bit of discussion about how to avoid difficult situations in membership selection. And, the group talked openly about specific challenges their chapters have faced and how they dealt with them. It was agreed that communication is key in implementing membership guidelines. The value of clearly defining membership criteria, and membership expectations were explored. Suggestions for improving member retention include:

1. Have members meet personally with the officers.
2. Occasionally pick up the phone and make personal contact.
3. Have mentor/sponsor be responsible for new member for one year.
4. Provide member benefits, members-only dinners and events to encourage participation so members will be ready to respond when called on for project work

5. Recognize the participation of members who for the chapter. Display a chart at a meeting to highlight their work and encourage others to be more active.
6. Organize an old-fashioned phone tree. It could be more effective than a letter or an e-mail message.
7. Think about why you are a Dame. Introduce other members to the kinds of chapter experiences that have kept you active in the group.
8. Spell out member responsibilities in by-laws.
9. Provide options for fundraising involvement, ie: committee work, direct financial contribution, selling tickets, donating, food booth etc.

The Spices of Life: Tastes & Trends Targeted by Chipotle and McCormick Speakers

by Katherine Newell Smith and CiCi Williamson

Targeting food trends in today's ever-changing marketplace was the topic discussed by Steve Ells, Founder and CEO of Chipotle Mexican Grill, and Connie Jones, Senior Culinary Technologist, Technical Innovation Center, McCormick & Co., during the "Tastes and Trends" session at the San Antonio Annual Conference.

Ells told Dames that today's knowledgeable consumers are demanding higher-quality ingredients and ultimately better-prepared and better-tasting food. They want to know a food's source and its impact on the environment and their health.

Ells has answered that call from an unlikely spot... chief executive of a quick service restaurant chain. And his philosophy of using the highest-quality ingredients and real cooking techniques to prepare burritos stems from his passion for great food. He attended the CIA and spent two years working under Jeremiah Tower at Stars in San Francisco. While in San Francisco, he ate in little taqueria shops, loving the food but thinking, "I could do this better."

He then did a very un-chef like thing. He went home to Denver in 1993 and opened a tiny burrito joint near the University of Colorado. The Denver Post gave it a rave review, and Denverites soon got to the point that "going for a Chipotle" became part of the local lexicon.

Ells opened 14 Chipotle restaurants in Denver before catching the interest – and investment backing — of McDonald's. The distribution and buying clout of the this silent partner as well as assistance in real estate negotiations has helped Chipotle expand to over 220 restaurants in 21 cities across the country – and counting.

Ells' initial goal was not to build a national chain. Rather he set out to serve fresh, great-tasting food quickly in a cool atmosphere. He wanted to prove food served fast didn't have to taste like fast food. And he has. In every Chipotle market, it has been named "Best Burrito" in local publications, including such burrito savvy cities as Dallas, Houston, Austin and Phoenix.

Ells's commitment to quality has made restaurant history. Last year, Chipotle became the first quick-service restaurant to serve free-range pork on a national scale. Niman Ranch pork is used for Chipotle's carnitas ...even though it costs \$1 more than the chicken or steak burrito. Better yet, with each new Chipotle opening, the restaurant's pork sales support one more Niman Ranch family farmer. It takes one family farm to produce all the pork needed for one Chipotle restaurant yearly. In addition, Chipotle uses whole, fresh ingredients throughout the menu – a program Ells calls "Food With Integrity." In the simplest terms, Chipotle has brought cooking back to the quick-service kitchen and the appreciation for food and its flavor as well.

"As the kids we serve now in Chipotle grow up," said Ells, "they will push the quality equals flavor idea even further because they're going to understand and know more about free-range, organic and fresh ingredients and they're going to demand food that matches that."

Flavor Trends

Connie Jones spoke on flavor trends. She said zeroing in on this topic is like "trying to hit a moving target. Consumers are more educated, knowledgeable and savvy." Yet three mega-trends have emerged:

- (1.) Convenience
- (2.) Health
- (3.) Pleasure.

Time pressures reveal the type of person who

- (1.) Never learned how to cook.
- (2.) Doesn't want to know how to cook.
- (3.) Thinks time is better used for other things than cooking.



Left to right: Connie Jones and Steve Ells.
Photo by CiCi.

Jones said, "There's a Red Zone between 4:00 and 7:00 p.m. during which over 50 percent of Americans decide what's for dinner." Also, she said takeout is now 1/3 of restaurant sales and is growing at three times the rate of dine-in restaurants.

The United States is becoming increasingly ethnic, and by 2015, the country's makeup will be:

- (1.) Hispanic 23%
- (2.) Black 14%
- (3.) Asian 10%
- (4.) White 52%

Also, "Baby Boomers" are aging so big bold flavors will become even more popular for those with aging palates that require more seasonings. Spice consumption has doubled in the past 20 years and now totals four pounds per person annually.

Flavor trends are:

- (1.) Big, bold flavors and textures
- (2.) Spicy
- (3.) Fresh
- (4.) Cultural/Ethnic
- (5.) Wealth of Ingredients
- (6.) Extraordinary fruits and vegetables.
- (7.) High flavor preparation methods.
- (8.) Appetizers rather than main dishes.

Finally, Jones sees a "role reversal: using sweet spices in main dishes and savory flavors in desserts."

A GALA HACIENDA NIGHT

By Jan Hazard

We were warned: Do not eat a lot on Friday day. There will *beso* (much) food at the Hacienda Night. They were right. There was food, food, food and more food. Many felt like little fat *gorditas* when the night was over. But not just because of SUSAN SMITH's delicious bite-size gorditas with salsa and salmon ceviche. The feast was prepared and served by eight of San Antonio Chapter Dames chefs. SUSAN SMITH orchestrated the fabulous menu prepared fellow dames BLANCA ALDACO, LYNDA CHRISTAL, ROSEMARY KOWALSKI, ANA MARTINEZ DE EGAN, JENNY MATTINGSLEY, CATHRYN TARASOVIC and DIANA BARRIOS TREVINO. Central Market provided ingredients. The event was held in the South West School of Art and Craft, the site of the former Ursuline Academy founded in 1851. Under the shadow of a tapestry depicting the history of the Ursuline school, food stations were set up around the former chapel and in the courtyard.



Mariachis play at the South West School of Art and Craft. Photo by Tracey Maurer.

We strolled from station to station sampling Southwestern delights such as:

- Ensalada de Nopalitos (catcus pad salad) CATHY TARASOVIC;
- Torta de Churrasco con Salas de Chimichurri (grilled tenderloin in a bolilo with chimichurri salsa), DIANA TREVINO;
- Gorditas cooked on a Comal with Guacamole, Pico de Gallo (fresh salsa) and salmon Ceviche, SUSAN SMITH;
- Pollo al Cilantro and Polla al Chipotle con Arroz Verde Poblano (chicken in cilantro sauce and chicken in a chipotle sauce with rice), BLANCA ALDACO;

- Chiles Tulucos with Orange Piloncillo Sauce (chiles stuffed with cheese, chorizo and beans), ANA MARTINEZ;
- Tacos al Pastor served with Salsa Verde (grilled pork thinly sliced and served on mini corn tortillas), LYNDA CHRISTAL;
- Shrimp Salpicon, Whole Smoked Amber Jack served with Serrano Cilantro Beurre Blanc, Vera Cruz Sauce and Mayan Chutney, ROSEMARY KOWALSKI.

The sweets table offerings, all by JENNY MATTINGLY, offered Chocolate Ancho Cake, Empanadas, Tres Leches Cake (three milks cake), Sweet Potato Poblano Bread, Candied Yam Empanads and Crusty Jalapeno Masa Bread.

Margaritas made with Cargill Salt, Beers and Rancho Zabaco Wine were served.

The festive tables were decorated by the host chapter president, the indefatigable ROSEMARY KOWALSKI. Mariachis serenaded senoras and señoritas as if each were the only woman in the room. The music had several dames to "dancing in the aisles." Many participants in the revelry walked to their hotel carrying the spirit and rhythm of the event with them.

Many thanks to the sponsors of an unforgettable evening: Central Market, Pipestone Family Farms, Cargill, Rancho Zabaco, and Budco beers. The food and drink was *delciousa!*



Left to right: Anna Martinez de Egan (San Antonio), Gail Greene and Dolores Snyder (Dallas). Photo by Tracey Maurer.



Left to right: Nelly Mendoza and Blanca Aldaco. Photo by CiCi.



Lynda Christal makes Tacos al Pastor with Pipestone pork. Photo by CiCi.

Nutrition Focus: How Eating Alters Your Mood and Influences Long Term Health

In our business, food is a job hazard, not just in the sense of making a living but also in the constant temptation to nibble, sample and just plain dine overly well. Gala Dame culinary events, too, tempt us to overindulge. Evelyn J. B. Brewster, public relations director of The Sugar Association, delved into our relationship with food and how stress, habits, boredom, fatigue, love, unhappiness and tempting foods can cause us to overeat or eat unadvisedly.



Left to right: Ann Thacker (center) listens to Evelyn J. B. Brewster present nutrition information. Photo by CiCi.

Brewster contrasted mail handling then and now as an example of stressors. “In my mother’s day, mail took a week to arrive and a week to answer. Now we may have to turn around a demanding e-mail or fax within minutes.” To soothe stress, we may reach for a bag of chips or a chocolate bar, even if we’re not hungry.

“We are over-nourished in this country and more than 300,000 people a year are dying from obesity.” Restaurant supersizing can be triple the recommended USDA serving. She said, “Important steps toward achieving a healthy weight are to recognize true hunger and know when you’re eating for other reasons.

Her advise: “The next time you feel an uncontrollable urge to eat, stop and think for a moment. Are you really hungry? Or is something else bothering you?” Would something else work? Maybe talking with a friend, listening to music, meditating or taking a walk. In combination with a healthy diet, physical activity improves overall health and is a great stress reliever.”

—CiCi Williamson

The German Influence in Texas

By Judith Fertig

Houston Culinary Historian HEIDEMARIE VUKOVIC told the breakfast roundtable that the Germans, who added their unique ingredients to the state’s culinary melting pot, were one of three majority ethnic groups to settle Texas. Latin American (Spanish and Mexican) immigrants were joined by American Southerners, who settled by the early nineteenth century, and followed by Europeans, mainly Czechs, Poles, Scandinavians, and Germans.

In 1831, Freiderich Ernst from Oldenburgh in Germany received a land grant from the government in what is now Austin County. Between 1831 and 1834, 7,000 Germans came to Texas to make a new life. These settlers were known as excellent farmers, adapting to the different climate and soil conditions. They soon planted fruit orchards as well as corn, tobacco, and cotton, and raised flocks of chickens, geese, and ducks. They had a taste for wild game, sausage, open fire cooking, and rib-stickin’ food. Barbecue restaurants all over Texas have the Germans to thank for their wonderful slow-smoked sausage.

DEMISE OF MY HERB GARDEN!

By Jean Bayrock

My erstwhile garden is blighted and stripped
a cruel frost my plants has nipped!
Oh! fragrant dill, and parsley too.
No more I’ll harvest with morning dew
Oh! pungent thyme for flavor requisite
(when you are dried you’re not quite as exquisite!)
So much a part of summer’s delight
I’ll miss you sweet basil of noble birthright;
but as winter passes and warm breezes blow
I’ll plant in my garden, row upon row
Thyme, sage and rosemary, parsley and dill,
some mint and oregano.....these will just fill
this small plot of mine, so bleak in December,
will flourish again with verdant provender.

The English Epicure, FoodVerse (c)

Evaluating Culinary Collections

By Cathy Barber

For food professionals, pots and pans and spoons and spatulas are the tools of the trade, as necessary as a mechanic's wrench or a doctor's scalpel. Do you give your gear the protection it needs?

Conference chair JUNE HAYES, took time out over breakfast to host a roundtable on culinary collectibles. An accredited member of the International Society of Appraisers, she shared some valuable tips, both for everyday workhorse-type equipment, and for collectibles.

FOR KITCHEN GEAR: Chances are you own multiples of many kitchen basics — and it's not stuff from the dollar store. For insurance purposes, you should have photographs of **everything** with accompanying receipts. It's not enough to make a list that says you have five spatulas - you need to show them all in the photo, with receipts to prove their cost. (Don't trust a non-foodie to know a Henckels knife from a no-name by sight.) Find out if your insurance policy covers replacement value, or a depreciated value. Go over your documentation with your agent to make sure it's acceptable in case of loss.

According to Hayes, the following are some of the hottest kitchen collectibles: Mexican pottery, silverplate, salt and pepper shakers, serving pieces, cutting boards, mixing bowls, tea towels, quality knives with carved handles, recipe boxes, and old recipes themselves, recipe pamphlets, and coffee canisters.

FOR KITCHEN COLLECTIBLES: Get a written appraisal from a qualified appraiser who knows the field. Appraisers charge by the hour, not according to the value of the collection. Use the appraisal for insurance, taxes and when selling or donating your collection. Insurance laws vary by state according to Hayes. Have the appraisal updated every five to 10 years, and be sure it's stored in a safety deposit box or other safe spot away from where the collectibles are kept. Don't take the word of anyone who stands to make money off the items, such as a dealer. You can search E-bay to see what similar items are selling for, but Hayes cautions that those amounts aren't always true indications of value, for a variety of reasons.

Two Dames with significant collectibles showed up for the breakfast. DIANNE HOGERTY owns some of JULIA CHILD's pots and pans, purchased in 1995 at an International Association of Culinary Professionals auction. "Everything tastes better in Julia's pots," she says. Diane is contemplating where they will ultimately end up. DOLORES SNYDER has a significant collection of cheese servers that she's been building since the '70s. Specific ones are earmarked for a museum and a university; others will go to her children, and she may sell some at auction.

For more information about appraisals, contact JUNE HAYES at junehayes@aol.com

The Future of Food

By Lila Gault

"Through the keyhole" glimpse into the future, three distinguished panelists presented some of the fascinating new technologies and research that are shaping how and what we eat.

Dr. Andy Vestal, associate professor at Texas A & M, Institute of Food Science and Engineering, presented the ABCs of electron-beam (as distinct from nuclear) irradiation, an increasingly common FDA-approved process that eliminates the risk of food borne illness in meat, seafood, and produce.

Supermarket chains including Wegman's and Albertson's, and quick serve chains such as Dairy Queen, now offer customers irradiated fresh ground beef. Irradiation has become an important retail trend. To wit, Publix, Pathmark, D'Agostino's, Hannaford's and Hy Vee have adopted the technology in the last 60 days.

Dr. Niraj Vasishtha from Southwest Research Institute in San Antonio introduced the audience to microencapsulation, a new process with many health, as well as sensory, benefits. This technique can be used to alter or enhance flavors, odors and colors, as well as improve product shelf life and improve nutrient delivery.

The process is applicable to a full range of food products from desserts to sports drinks. It's an innovative delivery solution using healthy food ingredients to provide measurable health benefits, as in adding microcapsules of omega-3 fish oil to baby formula.

The final speaker gave an overview of a subject we will all eventually experience - age-related changes in taste and smell.

Research shows that as taste buds decline with age, it's essential to enhance aromas and flavors to continue eating enjoyment. Since as Dames we enhance aromas and flavors for our livings, we're right in the crosshairs of this important development!



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M.F.K. Fisher Award Luncheon Personifies Southern Hospitality

By Eileen Talanian

What could be a more *apropiado* theme for an M.F.K. Fisher Award luncheon in San Antonio than “hospitality”? Our gracious hostesses, the Dames of San Antonio, met every need and exceeded our expectations in true Southern Style.

A delightful menu prepared by executive chef Scott Cohen and the staff of La Mansion del Rio Hotel sated our hunger and amused our senses while we glided through the luncheon program. A tender Ahi Tuna Ceviche pleased our palates, Roasted Rack of Rancher’s Lamb with Saffron Mint Sauce soothed our souls, and the fine Frei Brothers 2000 Reserve Chardonnay, Pinot Noir and Merlot complimented each savory course. Pastry chef Mark Chapman’s Spicy Pineapple Compote over Almond & Toasted Coconut-Crusted Vanilla Bean Ice Cream, sponsored by The Sugar Association, satisfied the sweet tooth with a surprising *picante* finish.

Risley Named Awardee

LDEI president RENIE STEVES presented the 2002 M.F.K. Fisher Award to Mary Risley, Founder of Food Runners in the San Francisco Bay Area. Food Runners collect surplus perishable food from restaurants and other food service establishments and transports the needed sustenance to agencies who feed the hungry. Volunteers working for Food Runners transfer more than 12 tons of food each week.



Left to right: LDEI president Renie Steves presents MFK Fisher Award to Mary Risley.

Mary Risley’s plans to use the \$5,000 award toward completion of an interactive Web site for Food Runners which will expedite the delivery of food, and provide information to others who would like to establish a similar program elsewhere. The Dallas

Chapter generously donated \$3,000 toward the award.

JOAN REARDON provided background on the particular circumstances in M.F.K. Fisher’s life that inspired the biennial award bestowed by LDEI. It was Fisher’s inability to obtain funding to write a book during a financially difficult time in her life that gave birth to her food writings.

Keynote Speech

Cecelia Elizando-Herrera, a fifth generation San Antonio native and the Vice Chairman of the Protocol Office, U.S. Department of State, was the keynote speaker, delivering a heartfelt and moving speech. She has been stationed in many parts of the world, during some of the most dangerous times we have seen. Ms. Elizando-Herrera described the harrowing situations she has encountered, aiding endangered people



Cecelia Elizando-Herrera.

in the face of utter hostility. She advised us of the importance of hospitality in dealing with hostility, and that sharing the hospitality of our culture is the best way to reach out to others. She disclosed that she was inspired by her maternal aunt, Frances Guerrero, a passionate, loving and adventurous woman who encouraged her to take the exam for the Foreign Service. With genuine graciousness, Ms. Elizando-Herrera returned her honorarium to Les Dames d’Escoffier.

The Queen of Hospitality and Graciousness, RENIE STEVES, ended the ceremonies with the passing of the gavel. Incoming president, CiCi WILLIAMSON, accepted the gavel, and presented Renie with a personalized hand-thrown pottery platter embossed with the LDEI logo, acknowledging Renie as a “Steel Magnolia” who “could charm the husk right off the corn.” Renie has certainly charmed each one of us over the past year.

Hospitality reigned supreme throughout the event!

La Pitchoune and 2000 MFK Fisher Award

More than cooking has been taking place at La Pitchoune, JULIA CHILD’s former vacation home. Home repairs including rotting shutters, leaking plumbing, electrical shorts, septic tank and boiler problems, none of which were anticipated, have taken precedent over the installation of the much-desired Cornue stove. The report comes from Kathy Alex, recipient of the Year 2000 MFK Fisher Award, and owner of the cooking school, Cooking with Friends in France now housed in the structure. Tile in several rooms was removed, leading to bathroom

renovations and new electrical wiring. So, La Pitchoune now boasts 3 1/2 new bathrooms and one new bedroom floor. Work will continue through the winter. The eagerly awaited stove project is slated for next year, along with exhaust fan and lighting. So, says Kathy, the award will have to continue to gather interest until the space is ready. La Pitchoune has welcomed auction high-bidder Dames guests from Dallas and Washington Chapters. A stay at La Pitchoune was part of the LDEI October online auction. ALICE AXENFIELD STORM’s bid of \$1300 was tops.

Tribute To “Ernie”

By CiCi Williamson

LILA GAULT and I were talking on the phone this summer about sponsorship and I was telling her how much RENIE STEVES had helped me this year. Lila said, “What’s not to like about Renie?”

Well, Lila, after working with Renie this whole year, I have found two things I don’t like about Renie.

1. She wasn’t president nearly long enough; and
2. Her name gives my computer spell-checker fits. It keeps coming back, “Don’t you mean ERNIE?” And I click, NO, I don’t mean Ernie.

After a year of this dyslexic spell checking, I’ve decided maybe I should just call her ERNIE. So, “Ernie,” I have a special



Left to right: CiCi Williamson presents handmade LDEI pottery plate to Renie Steves.

gift for you, an ERNIE doll from Sesame Street. It works! Sesame, food, Ernie ...

And in honor of ERNIE, or Renie, here’s what ERNIE means:

E = is for “effervescent” like a flute of champagne.

R = is for “restaurant.” Restaurant Renie only serves your favorite things.

N = is for “nothing,” as in “There’s nothing Renie wouldn’t do for Les Dames.

I = is for “indelible.” Just like when you spill red wine on a white dress, Renie puts her indelible stamp on things.

E = is for “enthusiasm.” Her enthusiasm is contagious. It can give you goose bumps.

And **S** (for Steves — I had to have an S) is for “steel magnolia.” Renie charms the husk right off the corn but won’t take “no” for an answer.

So to our Steel Magnolia go our heartfelt thanks for a terrific year, and a small gift to remember it by.

Web Site Roundtable

By Susan Meister

LDEI 3rd Vice President LYNN FREDERICKS has spent the past two years working with designers, officers and members, to develop the new Web site. She walked the San Antonio conference group through the many new features that will help chapters better communicate with each other and the with the international organization. The site will unite us all in common purpose. Lynn called attention to the new members-only site that supports individual members’ career efforts.

Chapters may have their existing site, or have a new site developed by our LDEI Web master at a discount, linked to the LDEI homepage. And, for a limited time each chapter can get the services of the LDEI Web designer to create the chapter’s Web page at the cut rate of \$35/hr.

The Calendar of Events shows all chapters’ events so Dames can arrange to attend while traveling. The members-only access shows Dames-only events occurring in various chapters and offers a Job Postings category. If a Dame is looking for a job, knows someone who’s looking, or has a position to fill in her or a client’s organization,

it can prove to be a valuable tool. Only a Dame can be listed as a Job Postings contact person. The Fundraising Kit outlines ideas, timelines and other pertinent information for chapters planning an event, or in need of help or suggestions.

For Member Milestones, each member is responsible for sending her information to—KATHERINE NEWELL SMITH at in fifty words or less. Member Milestones is limited to news of a business nature or an important professional accomplishment. Smith will include it in the *Quarterly* as well as on the LDEI Web site throughout the quarter. Also, each member is responsible for updating her own contact information by sending her changes to Executive Director Greg Jewell at ; or by mail to Greg Jewell, AEC Management Resources, PO Box 4961, Louisville, KY 40204 .The same information update should be sent to her own chapter contact. Greg will make the appropriate changes on the LDEI Web site, which is used to update the annual directory. Members’ chapter will want update information for chapter mailings etc.



Seattle



Atlanta



San Francisco

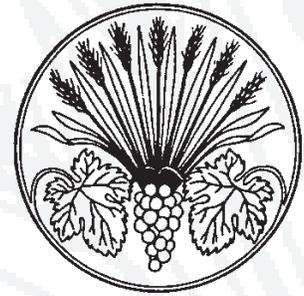
Les Dames d'Escoffier International



Chicago



New York



Photos by Tracey Maurer
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San Antonio



Greg Jewell



British Columbia



Minneapolis



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Dallas



Hawaii

2002 San Antonio Annual Conference



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Boston

Knibbe Ranch Western Night Hoedown

By Lila Gault



Left to right: Lila Cockrell and San Antonio chapter president Rosemary Kowalski. Photo by Tracey Maurer.

A short bus trip from our hotel to the Knibbe Ranch for a Western Night party took us all to another world of days gone by. The event was held at the home of a six-generation family of an original Texas Ranger.

A country-western band, a buffet of savory starters, and a very serious looking Longhorn steer greeted us! There were cowboy hats for all – a most appropriate souvenir.

Cooking was underway outside where fire pits were tended just as trail drivers and ranchers do out on

the range. The Dutch Oven Group, dressed in authentic period costume, assisted nearby at a restored 1901 chuck wagon. Their participation was made possible by conference sponsors **Pioneer Flour Mills** and **C. H. Guenther & Son**.

We feasted on Citrus Marinated Flat Iron Steaks with Bordelaise Sauce from the **Texas Beef Council**; Mango Ginger Habanero Roasted Chicken & Raspberry Chipotle Pork Tenderloin from **Fischer & Wieser Specialty Foods**; Chipotle Carnitas Canapés, courtesy **Chipotle Mexican Grill Restaurants**; and Chipotle Pepper Chile, Cheddar Chive Biscuits and Jalapeno Cornbread from **C. H. Guenther & Son Inc**. A selection of **Southcorp Wines of Australia** kept our glasses full.

Kansas City “Q-Queens” **KAREN ADLER** and **JUDITH FERTIG** graced us with Catfish Tacos from their *Fish & Shellfish Grilled & Smoked* cookbook,



Suzanne Brown on Texas Longhorn. Photo by Tracey Maurer.



Renie Steves and Annie Boutin-King do the Texas Two-Step. Photo by CiCi.

TERRY ANDERSON served up Slow Smoked Brisket with Roasted Corn Salsa and Hellfire and Brimstone Sauce from her new cookbook, “*Texas on the Table*” and the ebullient **DOTTIE GRIFFITH**, author of “*Celebrating Barbecue*”, offered a selection of fabulous barbecue sauces.

We barely had room for desserts of old-fashioned peach skillet cake and campfire s’mores.

Back inside, music of the Cadillacs inspired a spirited lesson in line dancing. Former San Antonio Mayor Lila Cockrell welcomed us on behalf of the city. **ROSEMARY KOWALSKI** won the Boot Scootin’ Contest for Best Boots. Her prize boots of black and white pony skin unofficially won the evening’s Best Dressed Award as well!

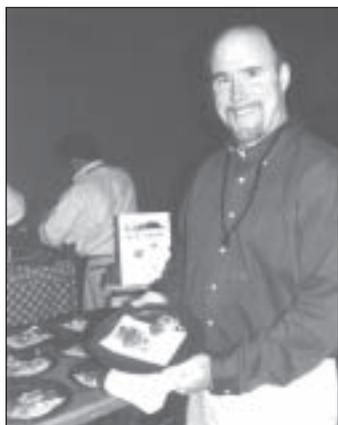


Former San Antonio mayor Lila Cockrell welcomes guests. Photo by Tracey Maurer.

Throughout the evening, chapter members had photos taken with that Longhorn steer, named Oreo, whose serious greeting hours earlier had turned into a mug for the camera!

Special thanks goes to event co-chairs **LISA KOXLIEN** and **DONNA VAUGHAN**. It was truly a night to remember!!

To see more than 250 color photos from the San Antonio Annual Conference go to: www.tmaurerphoto.com/gallery/ and click on the photo. To order prints, note the ID number and send an e-mail to tracey@tmaurerphoto.com.



Left: Mike Harder, Director of Texas Operations for Chipotle, serves delicious Niman Ranch pork appetizers. Photo by CiCi.

Right: Chuck wagon Texans cook over the campfire. Photo by Tracey Maurer.



Horizontal Rice Tasting by USA Rice Federation

By CiCi Williamson

Les Dames were treated to a tasty educational session that compared a dozen varieties of rice. The session was conducted by Kim Park, Director of Domestic Promotions, USA Rice Federation, with the help of her colleagues Diane Moore-Barrera, manager of consumer and nutrition communications, and Shaily Jariwala, consumer education coordinator, who drove from their Houston headquarters in a van loaded with white, domed rice cookers.

Setting up for the tasting, the women waged an ongoing battle with the cookers, which kept tripping the hotel circuit breakers. However, the show began on time and Park began by telling of the upward trend in rice consumption, now at 27.1 pounds, up from 10.3 pounds in the early 1980's. Ethnic uses are also spiraling upward with sushi, paella and risotto being the driving force. Convenience is another rice trend as rice bowls and rice main-dishes and salads have become more popular.

U.S. rice consumption is divided into three major categories: direct food use (table rice) which accounts for 58% of rice sold; processed foods (frozen dinners, package mixes, etc.), and beer. Processed foods account for 25% while 17% is used for brewing beer.

Worldwide there are more than 40,000 different varieties of rice, though only a small number offer the quality acceptable to be grown commercially in the United States. Seven states can grow rice: Arkansas, California, Florida, Louisiana, Mississippi, Missouri and Texas. About 50% of U.S. rice is grown in Arkansas, and Texas is the #5 rice-growing state. Long, medium, and short grain rice, some waxy rice and some aromatic



Left to right: Shaily Jariwala, Kim Park, and Diane Moore-Barrera.

varieties are grown in the U.S. Texas has a specialty rice called "Texmati," an aromatic rice that's a cross between American long grain and basmati.

Park said, "All white rice begins as brown rice before milling. You shouldn't wash rice because 70% of U.S. rice is enriched and you'll rinse off the added vitamins and minerals." In answer to a question about why arborio rice is more expensive, she said, "It's because yields are not quite as high."

We all learned a lot by tasting and comparing the texture of such interesting varieties as aromatic red and aromatic black Japonica, short grain, Japanese short grain, brown, parboiled, basmati, jasmine, arborio and sweet rices — all grown in the U.S.

Park said there are no hard and fast rules on which type of rice to use in any particular recipe. "It is simply a matter of personal preference. Experiment to see which you prefer. You may find that...medium and short grain rice would be a good choice for making dishes that have a creamier characteristic—such as risotto, and desserts—or dishes where stickier rice is preferred—like sushi, molds or croquettes. Choose long grain rice for the dishes where you prefer separate, distinct grains, such as a pilaf."

For more information on USA Rice, a valued sponsor of LDEI, contact Park (kim@usarice.com) or visit www.ricecafe.com

LDEI Online Auction Nets \$8,070

Online Auction chair ANN STEINER announced that our first-ever LDEI Online Epicurean Auction netted \$8,070. More than 100 items were donated by Dames and sponsors of LDEI including Chipotle, Fischer & Wieser, McCormick, All-Clad, Williams-Sonoma, California Wild Rice Board and USA Rice Federation. MFK Fisher 2000 award winner Kathie Alex donated a week at La Pitchoune, Julia Child's former home in Provence.

Other valuable items included a Weber "Platinum" Grill, Rosenthal China, a tour of San Francisco by BEVERLY BARBOUR-SOULES, JANE BUTEL's Albuquerque Cooking Weekend, antique French menus by ALICE AXENFIELD-STORM, tickets to Flower Drum Song, dining at The Inn at Little Washington and LIZ BARON's Blue Mesa Grill, and a personally autographed photo of Grande Dame JULIA CHILD from her 1963 TV show "The French Chef."

Dames too numerous to mention donated cooking classes, books, tours, and other culinary items LDEI thanks you all profusely. Actually, do-

nated items exceeded registered bidders. We hope that by the 2003 online auction, more Dames and their friends will go to the Internet auction site and register to bid.

This cutting-edge way to operate an auction eliminates the labor involved in setting up actual items at the LDEI Annual Conference and allows all members and their friends to participate. It also gives widespread exposure to products, their donors and Web sites with color photos of the products remaining on view for several weeks.

Huge thanks go to Ann Steiner, who has already agreed to chair the 2003 Online Epicurean Auction, and to Jim Wentner, owner of BenefitEvents.com, the site that orchestrated our auction. Stay tuned for coming information about next year's exciting auction. We need volunteers to serve on the Auction Committee. Please contact Ann Steiner (absteiner@pdq.net) if you're willing to help locate items and donors for the 2003 auction.

Serendipitous Day at Picoso Ranch

By CiCi Williamson

“I like to sit on the porch were I can hear the grass sing,” wrote Nellie Connally who with her husband Texas governor John B. Connally, Jr. built the 8,100-square foot house at Picoso Ranch named for nearby Picoso (“spicy hot and peppery”) Creek.

On the post-LDEI conference Sunday, Dames and guests were privileged to tour the ranch, which was purchased in 1995 by Greg Kowalski, son of Dame ROSEMARY KOWALSKI, founder of The RK Group, a huge San Antonio catering company that often did events for the governor. We also lunched at the same dining room table around which presidents Kennedy, Nixon and Ford once sat.



(clockwise from left): Sterling and Renie Steves, Darlene Baldearena, Louisa Hargrave, Rosemary Kowalski, Lynn Fredericks, Bekki Kowalski and Judi Strada.

To reach the ranch, we headed south across the San Antonio River into the Texas Hill Country. The “real” Texas flew by our windows: grassy green undulating prairies splotched with hackberry, mesquite and live oak trees; Santa Gertrudis and Longhorn cattle grazing; wide expanses fenced with barbed wire; galvanized steel farm buildings, a windmill, livestock pens, and huge rolls of hay. Our guide, Bob Sousa, told of the area’s history and settlement by warlike Apaches and Comanches, Franciscan monks, *Tejanos* (mixed Indian and Hispanic heritage), Texas cowboys, Americans and Europeans.



Near Floresville, we turned onto the lushly landscaped Picoso Ranch drive, through “Nellie blue” gates to find Greg’s wife Bekki greeting us at the stone ranch house with virgin bloody Marys. She led us on a tour of the historic ranch house that was completed in 1963, the year Governor Connally was almost fatally shot while riding with President John F. Kennedy in Dallas.



(top) Texas longhorn and (bottom) Kahlua Pecan Pie in a ceramic skillet.

The home’s heart is the 2-story great room paneled in Texas red oak and decorated with Connolly’s hunting trophies of giant elk, axis deer, bighorn sheep and springbok. Overlooking the great room is Connally’s office and library. It is filled with memorabilia of his career including his tenures as Secretary of the Navy and Treasury. A highlight of the master suite on the first floor was Nellie’s room-size closet with walls of glass doors protecting racks of ball gowns and street clothes.



Lynn Fredericks and Renie Steves in the Great Room.

Luncheon, prepared by RK Chef Ken Holsinger, was an elegant affair served on damask and china. *Tortilla* soup with crisp strips of multicolored tortillas dancing on the surface was followed by Hereford tenderloin with Jack Daniels *demi glace*, savory green beans and potatoes mashed with corn relish. Kahlua spiked pecan pie *a la mode* with praline sauce was dessert. Darlene Baldearena, Rosemary’s right hand at the RK Group, dined with us and said, “It’s so much fun to be with people who understand what you do.”

Following lunch, we enjoyed a hayride under a sunny, blue sky, past ponds, over hills and up close to a herd of purebred Longhorns. Then, we passed a cattle auction arena where RK Catering used to feed 400 guests in the Connally days.

Finally we trundled up to a big barn where perky white miniature horses were eyeing us suspiciously from their outdoor runs. After touring the party barn, guesthouse and herb garden, we reluctantly ended this serendipitous day. It was back to dodging automobiles instead of steers; we left our Texas-size van for airplanes to wing us home.

To see the ranch in color, go to: www.circatexas.com/cgi-bin/PDF/Picoso.pdf.

All photos by CiCi Williamson



(left to right) Sterling and Renie Steves, Donna Vaughan, Lynn Fredericks, Judi Strada, Louisa Hargrave, Rosemary Kowalski, Bekki Kowalski and CiCi Williamson.

Community Outreach Gardening Projects

By Jane Butel

JENNY MATTINGSLEY, San Antonio Chapter, presented a review complete with a very well-done, comprehensive booklet on the Alamo Achievement Center Victory Garden. Jenny outlined how her chapter's garden was developed through an alternative high school for problem youth, which she said worked out quite well. To develop the garden, the chapter contributed \$1500, which was matched by the San Antonio Water Department to build raised beds and a drip system.

Getting the original idea from the Edible Garden in Berkeley, Jenny stated that a regular schedule for maintaining the garden was critical. They worked it Wednesday and Saturday mornings, getting some help from the Master Gardeners and the Agricultural Extension Agent. The students cooked the vegetables in the classroom as a finale. Les Dames also helped with getting the kitchen in the school updated with portable burners and the like. They plant spring and autumn gardens.

The local media has been great at covering the project, adding to the students' delight at being on TV.

LIZ BARON reviewed the Dallas project where they have a low-income gardening project at an elementary school. The school had gotten funding from a federal grant — enough to build a gazebo which centered the yard where the garden was developed. Les Dames Dallas Chapter funded the Gardeners in Community Development project there. However, Liz stated the hardest part was getting volunteers to be involved as well as knowledgeable gardeners to teach gardening. A nice grace note: students who were good in their reading classes could go the gazebo to read.

Both the Dallas and San Antonio garden projects have been going for one year.

On the Road to Fredericksburg with Smilin' Susan Smith

By Eileen Talanian

SUSAN SMITH'S cheerful smile and warm demeanor created a pleasant atmosphere for the all-day excursion into the Texas Hill Country. Historian Virginia Brown led us through the town of Fredericksburg established in 1846 by a group of 150 German pioneers.

After a tour of historic *Marktplatz* (marketplace) we enjoyed homemade delicacies at *Der Kuchen Laden*, a kitchen shop/coffee bar owned by Penny Perry Hughes, a fifth-generation Fredericksburger, and her husband Jerry. The shop is in a historic building that housed the first hospital in the hill country, Keidel Memorial Hospital, founded by her great grandfather. Penny has retained the integrity of the building, and the effect offers a variety of themes, each in a different room.

The pioneer founders of the town came into town for church on Sundays, and most had built small homes in town for that purpose. The homes were referred to as "Sunday homes." We were allowed to see one, the Shubert Knopp Sunday House which has been featured in many design and architectural magazines.

CYNTHIA COLLINS PEDREGON, founder of the Peach Tree Gift Gallery and Tea Room, prepared a delightful luncheon for us. The shop and boutique are housed in beautifully restored buildings. We had time to shop after lunch before heading off to the historic cemetery, *Der Stadt Friedhof*.

Finally, on a whirlwind of a day, we were off to the Becker Winery for a private wine tasting hosted by BUNNY BECKER and her husband Dr. Richard Becker. Their award-winning wines were just what we needed before heading back to the hotel with our gracious hostess Susan Smith.

Photos by Eileen Talanian



Dame Bunny Becker's Winery.



Dame Cynthia Pedregon Peach Tree Tea Room.



CHAPTER PROGRAMS

Dinner at The Glenn and Networking Seminar

by Joan Reardon

Chicago Dames gathered in October at the Salon in Hyatt's showcase Classic Residence at The Glenn in Glenview for wine, hors d'oeuvre and an introduction to the concept of Classic Residences. CHERYL LUCAS, the hands-on stylist for the décor of the three dining rooms and their distinctive menus was hostess for the event. A tour of the new, spacious, and handsome public rooms followed. Billed as "the perfect setting for superb retirement living," the Hyatt concept for an active senior lifestyle and life-care features both villas and apartments in a variety of floor plans for retirees. After a tour of the facility and an off-the-menu dinner of crab cakes, rack of lamb, and a chocolate dessert, in the Great Lakes Room, Dames were newly aware of career opportunities in the emerging fields of senior nutrition and food service.

Debrah Snider, guest speaker, led an interactive presentation on women's networking called "The Power of Reciprocity." After making the case for more focused networking and addressing some of the challenges that impede groups such as ours, she offered four steps for making networking easy: (1) A positive attitude that "If you need something, I can do it." (2) Articulate what you need. (3) Help all members succeed. (4) Keep your promises.

"Networking is a fabric of support," Snider maintains. "By articulating our own needs," she said, "We can access the help available in the group and enhance our own success." As far as educational programs go, this was a plus, plus.

British Columbia Installs New Officers



We met at the luxurious five-diamond Sutton Place Hotel in downtown Vancouver for our general meeting Nov. 4. The AGM was followed by a multi-course dinner in the hotel's Versailles Room. Wine flowed, the conversation was lively and we heard tales from SUSIE MEISTER and CATE SIMPSON of their adventures at the annual conference in San Antonio. Now numbering 50 members, we elected as president CATE SIMPSON (Simpson Public Relations), first vice-president GLENYS MORGAN (Fork & Spoon Productions), second vice-president NANCY WONG (VanDusen Botanical Garden), treasurer DEBRA VAN GINKLE (Watson Goepel Maledy) and past president SUSAN MEISTER (Fabulous Foods). Also on the board are: JACQUELINE EHLERT (Want to Know Now Nutrition and Wellness), CINDY EVETTS (Tools & Techniques Ltd.), MARY JANE GAGAN, DANA LEE HARRIS (Robert Mondavi Wines), WENDY TAYLOR (Planetvancouver.com), BECKY PARIS TURNER (Foodwords & Images), SUSANNE ROSS (The Original Cakerie) and BARBARA WATTS (Simply Elegant Consultants).

Honolulu Sails into the Sunset

Honolulu opened its program year with an August sunset sail and wine tasting. Members enjoyed a beautiful view of Waikiki and a gourmet feast prepared by President HOLLY HADSELL-EL HAJJI.

The September event, at the home of JOAN NAMKOONG, featured an educational program by KAREN SYRMOS, an expert in gourmet cheese and *pates*.

The Hawaii Les Dames d'Escoffier Annual dinner will be held November 9th at the Mauna Lani Resort on the Big Island of Hawaii. Chef Edwin Goto will prepare a special menu. A wine tasting at Hirabara Farm will complete the weekend event.

New York's Festival of Sweets

By CiCi Williamson

Everything AND the kitchen sink could be found at "A Festival of Sweets" benefiting the New York Chapter's scholarship fund. More than 600 attended the 11 a.m. to 3 p.m. event held at the Institute of Culinary Education (formerly Peter Kump's cooking school) on Saturday, October 26. The event, co-chaired by PAT BROWN, ALISON AWERBUCH and SUZEN O'ROURKE netted over \$35,000 counting sponsorship, tickets sold, raffles and bake sale receipts.

The only thing slow about the fast-paced day were the packed elevators that labored relentlessly up and down delivering attendees to the 12th and 14th floors at 50 W. 23rd Street. I flew up from Washington, D.C., to attend the multi-faceted event that included culinary demos by Dames CLAUDIA FLEMING and DORIE GREENSPAN, Nick Malgieri (baking program director of ICE), and Francois Payard. The festival also offered hands-on decorating workshops (cookie, apple and wedding cake decorating, and chocolate sculpture); a bake sale of pies, cakes cookies and confections (chaired by SUSAN WESTMORELAND); a raffle orchestrated by ROZANNE GOLD; cookware sales and sponsors displays with sampling.



Left to right: Patricia McCann and Nancy Mott arrange cookies for the bake sale.



Left to right: Bake sale chair Susan Westmoreland, food editor of *Good Housekeeping* magazine, and Jennifer O'Flanagan.

CHAPTER PROGRAMS



(left) Laura Baldassarri, corporate pastry chef for Abigail Kirsch Culinary Productions, assists a young guest in making a candied apple.



(center) Left to right: Dorie Greenspan, award-winning author, and Jane Milza, food editor of the *Staten Island Advance*.



(right) Nick Malgieri, baking program director at ICE, and Tish Boyle, food editor, *Chocolatier* magazine.

The huge success of the event was reflected in the faces of attendees: an adventurous pre-teen in a paper chef's hat concentrating on embellishing her creation; grown women gleefully dipping caramel apples, women and men raptly listening to pastry advice, and buyers ooh-ing and aah-ing over baked goods. To me, the event demonstrated why we became Dames: teaching others about excellent cooking, generating money so that those less fortunate can learn culinary skills, and introducing to the public LDEI's women of accomplishment.

The Festival of Sweets committee included LILA GAULT, CAROL GUBER and CAROLE WALTER. At least half the chapter participated in the event.

Philadelphia Awards Scholarships

Philadelphia chapter awarded a \$3000 scholarship on behalf of Madeline J. Thompson to The Restaurant School at Walnut Hill College in Philadelphia. An additional \$3000 scholarship was awarded in support of Erin S. Montgomery, a junior, majoring in Food Science and Management, at Delaware Valley College located in Doylestown, PA.

Balsamic Vinegar Making

By CiCi Williamson

How is balsamic vinegar made? Six Dames (see photo) went to Italy in September to see the process. We were told the difference between wine and vinegar is alcohol content. Vinegar contains no alcohol because it has been changed into acetic acid. At an "acetaia" (place where vinegar is made) near Modena in Emilia-Romagna, we learned that the dark, syrupy condiment comes from white grapes — *Trebbiano Modenaise*, to be precise. The grapes are harvested in September and pressed for the "most" but not fermented as in winemaking.

It takes 200 pounds of grapes to make about 65 liters of most, which is heated 24 to 36 hours to caramelize it, producing the dark color. This results in 21 liters of cooked most. After aging in 200-year old, small wooden barrels (hence the "balsa" root of "balsamic") for 25 years, you have 4 liters of the finest balsamic vinegar. To make Lucini's Balsamic Vinegar of Modena for the U.S. market, pure balsamic vinegar is blended with fine-quality red-wine vinegar made from *Lambrusco grasparossa* grapes. Lucini kindly donated a gift basket of their products to Les Dames' Epicurean Auction that included balsamic vinegar, *pinot grigio* vinegar and olive oil. These fine products are available at Central Market, Whole Foods, Kroger and other fine food stores. Visit www.lucini.com for more information.



Left to right: (top row) Jonell Nash and Susan Westmoreland (New York); acetaia owner; Jerry DiVecchio (San Francisco), Michele Scicolone (New York) and Nathalie Dupree (Atlanta). Bottom row: CiCi Williamson (Washington, D.C.) and acetaia personnel. Photo by Allan Baillie.



Member Milestones

Atlanta

LENADA C MERRICK gave a table top decorating seminar for *Better Homes and Gardens* at North Point Mall in August. The theme was entertaining, foods and table settings for a bridal shower. She also was the Taste of the South Cooking Stage Coordinator for the 34th annual Yellow Daisy Festival at Stone Mountain in September.

ANNE MORIARTA, GENA BERRY, DORIS KOPLIN and VICKY MURPHY were all featured presenters at the 34th annual Yellow Daisy Festival at Stone Mountain in September. And, Phillippe Haddad demonstrated a recipe from MELISSA LIBBY'S cookbook.

Boston

MARY ANN ESPOSITO completed taping her 13th season of *Ciao Italia*; the new television series will air in Spring of 2003 and features the cooking of Tuscany. Her latest book *Ciao Italia in Umbria* will be released in Oct 2002. Mary Ann will escort a hands-on cooking tour to Emilia Romagna in May 2003. See for information

LORA BRODY'S *The Cape Cod Table* will be published by Chronicle Books in March 2003 and her *Chocolate American Style* will be published by Clarkson-Potter in 2004.

British Columbia

MOIRA FITZPATRICK'S Relais & Chateaux resort clients have garnered top awards. *Travel and Leisure* magazine ranked Vancouver Island's Wickaninnish Inn "No.3" in the world. *Wine Spectator* magazine gave The Post Hotel, Lake Louise, the "Grand Award" and The Aerie, Vancouver Island, a "Best of Award of Excellence." Triple Creek Ranch, Darby Montana, was Andrew Harper's Hideaway Guide's "Top 20" U.S. resort.

Chicago

CAROLYN COLLINS and daughter Rachel attended the Fourth Quartennial International Symposium on Sturgeon, attended by 400 professionals from 26 countries. She was also active in forming The International Sturgeon Preservation Society to fight for aqua farming. Collins' Caviar Company was featured in *Traditional Home*, *Chicago* and *The Reader* May 2002 issues.

GALE GAND is writing *Gale Gand's Short and Sweet* for a Spring 2004 publication. She taped 30 episodes of her television series "SweetDreams" to air this fall; she appeared at the St. Louis Food and Wine Festival, and with Jacques Torres at Barnes and Noble in New York Linco in September. Her restaurant, Tru, was voted most popular in Chicago's Zagat's Guide.

ELAINE GONZALEZ is the first woman to receive the prestigious Henry T. Bornhofft Memorial Award. Presented at Chicago's 82nd Retail Confectioners International Convention, the annual award is presented to the confectionary professional who has substantially contributed to and shown outstanding leadership, loyalty, and friendship to the organization.

ELAINE GONZALEZ, GALE GAND, and INA PICKNEY were invited to demonstrate at "St. Louis Cooks!" — a food and home expo in September.

CAROL HADDIX and *The Chicago Tribune's* test kitchen director, Donna Pierce, served up a Michigan blueberry crumble at the Chicago Botanic Garden in June to announce the paper's new *Season's Harvest* series. The articles will help demystify the Midwest's important crops including wheat, corn, grapes, tomatoes, and soybeans.

JUDITH D. HINES was the local liaison for IACP's Julia Child's 90th Birthday Celebration at Mossan Bistro in August. Billed as Julia's 90th, with 90 guests for \$90, she coordinated all on-site details, worked with chefs Christine Dowd, Heather Terhune, and Dean Zanella. She handled press releases and coordinated the silent auction presided by BRENDA MCDOWELL.

KAREN LEVIN completed two chapters for *Weight Watcher's Short-Cut Cookbook* and is developing 62 recipes for the *American Heart Association's One-DishMeals*; cookbook due out next year.

Each year The Hope School in Springfield, Illinois invites a Chicago chef to be its Celebrity Chef at a benefit fund-raiser. INA PICKNEY was the October 2002 choice.

CARRIE NAHABEDIAN was guide and interpreter for journalist Margo True's July/August 2002 *Saveur* magazine feature article on Chicago's Armenian community's culture, history and food. The story used St. Gregory's the Illuminator Armenian Church's annual street festival as a backdrop. Nahabedian also taught an Armenian cooking class in July for Chicago Botanic Garden's *Great Chef Series 2002* series.

JOAN REARDON completed three articles for Scribner's forthcoming three-volume *Encyclopedia of Food and Culture*, and has been invited to write two entries for *Oxford's Encyclopedia of American Food and Drink*.

NANCY SILER appeared on Little Rock's ABC *Good Morning Arkansas Shows* featuring cookie art and a Halloween gingerbread house. She will appear on four segments of PBS's *Creative Living with Sheryl Borden*, airing in 40 states and four countries demonstrating a sponged fondant cake; chocolate dipped and decorated food; a standup house, and giant decorated cookies.

CAMILLE STAGG'S 14th book, *Pairing Food & Wine* (America's Premier Wine Club, 2002) was published in November to celebrate the club's 20th anniversary. It features original recipes developed for, and paired with, specific varietal wines. For more information or to order, call A Taste of California 1-800-615-7304; FAX 888-211-5112; Email: ; Web site:

MARILYN WILKINSON organized an AIWF tour in Mystical Mexico for the Celebration and Foods of the Day of the Dead. A former teacher of Mexican cuisine in the Chicago area and a consulting editor to Patricia Quintana's *The Taste of Mexico*, Marilyn brought her expertise and passion to co-hosting this tour with David Saucedo.

Dallas

DOTTY GRIFFITH will be featured in *Southern Living* magazine's December issue in a holiday entertaining story. Recipes will come from two of her cookbooks, *The Contemporary Cowboy Cookbook* (Lone Star Books, 2002) and *The Texas Holiday Cookbook* (Gulf Publishing, 1998). She is the author of seven other cookbooks, including *Celebrating Barbecue* (Simon & Schuster, 2002).

Member Milestones

CAROLINE ROSE HUNT, 1989 Grand Dame and Honorary Chairman of Rosewood Hotels & Resorts, will be inducted into the Conde Nast Traveller Hall of Fame in New York City in December.

In October, DOLORES SNYDER, attended two days of festivities for the dedication of the new Department of Human Ecology at The University of Texas in Austin, Texas. She is a member of the Departmental Visiting Committee.

Hawaii

HAYLEY MATSON-MATHES conducted culinary classes in August at Central Market Cooking Schools located in San Antonio, Plano, Houston, Austin and Ft. Worth. The theme of the program, sponsored by Pederson's Natural Farms, was "Aloha, It's a Luau." (See Photo)

JOAN NAMKOONG is the author of a new monthly food column in *Honolulu* magazine. The first feature offered elegant, local-style and easy dinner party ideas. The column will focus on locally grown ingredients important to Island cuisine.

Chef Mavro was ranked first in Honolulu in the May issue of *Gourmet Magazine*. DONNA JUNG, is co-owner of the restaurant with her husband Chef George Mavrothalassitis. Mavro recently taped two segments for The Food Network show, *Follow that Food*, with Gordon Elliott preparing his signature dish, Salt Crusted Onaga.

Houston

MARIE LENOTRE organized a second Champagne & Chocolat Culinary Gala in September at the Houston Country Club. All proceeds benefitted the LDE Culinary Endowment and Scholarship, which provides tuition scholarships to underprivileged students who aspire to a culinary career. Last year's event netted \$35,000.

New York

JANE BUTEL received the first Entrepreneurial Award from Kansas State University's College of Human Ecology as a part of its Legacy of Excellence celebration. Her companies will merge this fall to form the Jane Butel Corporation and include the cooking school, television, cooking club and spice divisions with another division planned for late 2003.

GLORIA MAROTI, director of education for Wine Spectator, has launched Wine Spectator School. It offers affordable online wine courses that include video clips with winemakers and *sommeliers*, online quizzes, and tutored tastings as well as printable study guides and worksheets. There are beginner and intermediate level classes as well as trade courses. For more information go to:

MARGUERITE THOMAS' book *Touring East Coast Wine Country: A Guide to the Finest Wineries* (Berkshire House Publishers 2002) will be available in book stores in September .

Philadelphia

A Culinary Tour of Alaska, sponsored by the University of Alaska Anchorage (UAA) and supported by the Alaskan Seafood Industries,

was on the July 2002 calendar for DOTTIE KOTESKI, Most classes were taught by Chef Sandy McLeland, chef instructor at UAA and trainer and curriculum developer for Alaska Hospitality Alliance.

ANITA PIGNATARO traveled to Italy's Abruzzo region this summer and visited with the Ursini family at their olive groves. She saw how they produced their renown olive oils and other food products.

San Francisco

MARIE SIMMONS has a new cookbook, *The Amazing World of Rice* (William Morrow, 2002). Watch for her in Texas at Central Markets in January, Sur la Table in Portland, Kirkland, and Salt Lake City in February, Sur la Table in Houston, Dallas, and Scottsdale; Ramekins in Sonoma in March and Sur la Table in Washington, D.C. and Los Angeles in April.

JOANNE WEIR will tape her new San Francisco-based series "Weir Cooking in the City" in spring 2003 and write a companion book. She will teach at Sur La Table and various culinary schools around the US this fall and lead culinary excursions to Tuscany, the Veneto, Napa, Australia and San Francisco next year. For more information

Washington, DC

SUSAN B. CALLAHAN is now culinary consultant to Bittersweet Restaurant and Catering in Alexandria, VA. She will create standards and refine the recipes as the business expands. She will also teach Culinary Theory, Basic Kitchen Skills and Nutrition and Menu Planning this autumn at Stratford College in Falls Church, Virginia.

KAY SHAW NELSON's 17th book, *Cuisine of the Caucasus Mountains: Recipes, Drinks and Lore from Armenia, Azerbaijan, Georgia and Russia* (Hippocrene Books, September 2002) is out! Part history, travelogue and cookbook, it contains 184 recipes plus literary excerpts, legends, and fascinating facts and leads the reader-cook on a culinary journey to one of the world's most famous mountain ranges.

CAROL CUTLER, SUSAN GAGE, SANDRA ROSS and KATHERINE NEWELL SMITH spoke and demonstrated at a Smithsonian Associate's program on Holiday Entertaining that was moderated by GAIL FORMAN. Another Smithsonian Program chaired by Gail was "A Day with Washington Cookbook Authors" held at the prestigious Washington Club. The day-long program included a luncheon comprised of Dames' recipes prepared by chef CARLA HALL. NAJMIEH BATMANGLIJ, SHEILAH KAUFMAN, JOAN NATHAN, KATHERINE TALLMADGE and CICI WILLIAMSON each did a 30-minute talk and culinary demonstration.

LINDA ROTH helped her client, The Palm Management Corp, win Nation's Restaurant News' prestigious Golden Chain Award. She accompanied company executives, including president and Fred Thimm, to Nation's Restaurant News' Multi Unit Food Service Operator conference in Orlando to receive the honor.

LISA YOCKELSON's article, "Brownies: A Memoir," published in *Gastronomica's* Winter 2002 edition, was selected to appear in the *Best Food Writing 2002*, edited by Holly Hughes (New York: Avalon Publishing).



There is Nothing Like a Dame d'Escoffier

By Julia Watson, UPI

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WASHINGTON, Oct. 9 (UPI) — If you've trudged through the belittling experience of an all-girls' education, with memories of the beastly treatment meted out by mini-mistresses in the art of cruelty stronger than the facts you picked up, it's heartening in adulthood to discover just how supportive women can be.

Last weekend, Les Dames d'Escoffier met in Washington DC at their fourth biennial symposium to consider America's changing tastes in food. They're a fiery bunch, enthusiastic, dedicated, supportive - just the sort of people you would have been happy to share a playground with.

Founded in 1976 in New York by professionals in the food, drink and hospitality business, they now boast 20 chapters. At regular meetings, along with an exchange of knowledge and opinions, they act to increase the opportunities for women in the industry. The Washington DC chapter, established in 1981, also raises money for scholarships and grants to help women begin or further food-based careers.

So how is America's taste in food changing in the 21st century? Spicy, is the answer. Ethnic influence is strong.

Culinary historian ELISABETH ROZIN is concerned, however, about the handling of seasoning. "It's at the heart and soul of any ethnic tradition," she says. Yet when food manufacturers look to develop the largest market, flavor is the first to go.

Take the case of cheese. "When you want to appeal to as many people as possible, you remove the cheesiness of it." Or, conversely, you up the anti. "We used to have Hot Sauce. Now we have Double Devilish Hellfire Hot Sauce, without understanding the tradition from which it comes."

Susan Lindeborg, owner and chef of Alexandria, Virginia's Majestic Café, declared it hard for small independent restaurants to make a go against boutique restaurant chains. But she enthused over the increase in fresh ingredient choice that means menus are increasingly produce driven.

Waiters seem to be having the best time of it. "In this country, a waiter is an independent contractor," said Lindeborg. If there was any small sign of a restaurant dipping in popularity, "The best people are out of the door because they can make more money somewhere else." As much as \$100,000 in tips alone at Washington power-lunch ultimate The Palm, according to *Washingtonian* magazine restaurant reviewer, Robert Shoffner.

Cookbook author, restaurant critic and food writer CAROL CUTLER was disturbed by the increased emphasis in some Washington restaurants on décor and entertainment. "The food can be good but usually only so-so."

In the capital arena of movers and shakers, food is politics. With a President and current cabinet that seldom goes out to dine, political benefits and events planner Carolyn Peachey observed that foreign and domestic policy is no longer forged at dinner parties, as it was under Presidents Reagan and Clinton at the tables of Georgetown grandes dames Evangeline Bruce, Susan Mary Alsop and Pamela Harriman.

Food is also entertainment. John Potthast of Maryland Public Television predicted digital television with its projected 500-plus channels would result in 5 to 10 of those being food channels.

It was all good stuff. But the session that had us all straining in our seats was when the experts shared their secrets. Here, instead of a recipe this week, are their tips.

SUSAN HOLT, an instructor at Bethesda MD's L'Academie de Cuisine, insists on high fat unsalted butter in cooking. "The only reason for salt in butter is as a preservative."

CAROL CUTLER wraps her bouquets garnis in a lettuce leaf pierced with a toothpick - easy to find and discard when cooking is done. A fund of tricks, she showed how to extract the maximum lemon juice by squeezing each warmed, cut half through a tea towel. She repeated the exercise with ginger root which she had peeled and frozen before grating. Then she recommended that to introduce "a hint of garlic" to a recipe, you simply impaled the clove onto a toothpick which you could fish out easily when the right intensity had been reached.

To remove a deep pie from a dish without collapse, she folds two sheets of heavy aluminum foil into wide belts long enough to stretch well above the dish, lays them at right angles in the bottom of the buttered pie dish and greases them before assembling the pie. Once it has been baked, each end of the two strips are drawn together creating a double sling to lift the pie from the dish.

ANN WILDER, owner of Vann's Spices, offered flavorings advice. Cassia is the prime cinnamon imported into the US. Her company's ground cinnamon is from the superior Korinje AA or AAA. But you have to take care. "Bake true cinnamon for a long time and the flavor will bake out." For a 15 minute bake or to flavor ice cream, Saigon cinnamon will shine.

Buy vanilla essence by as big a bottle as possible, she counsels. The older a bottle, the stronger the flavor becomes as the alcohol content evaporates. She passed on a colleague's recipe for making your own: add to a bottle of vodka one Mexican vanilla bean, one Madagascar, one Tahitian and store in the dark till brown. "Leave one out and you can taste the difference," she had been told, though she wasn't convinced the Tahitian could easily be found.

And give your recipe for Snickerdoodle cookies an indefinible zip with a tablespoon of freshly ground black pepper.

That's more tips than I ever got in the school yard...

To keep abreast of Les Dames d'Escoffier, log onto www.ldei.org

Editor's note: Co-chairs of the full-day symposium "America's Culinary Revolution" were GOODY SOLOMON and JEANNE SPEIGHT of the Washington, D.C. Chapter.

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The Spring Quarterly will feature “A Room of Her Own: Restaurateur Dames”

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SPRING FEATURE:

A Room of Her Own: Restaurateur Dames

1. To qualify for this feature you must own a restaurant, with this discipline being your primary occupation. You need not be the operating executive chef.
2. Please e-mail a 150 to 200-word profile of your restaurant.
3. Photographs of your restaurant, you and you at work are welcome.

PHOTOGRAPHS:

E-mailed photos must be 200 to 300 dpi. Include your name in the file title. Mail identified glossy photos to LDEI Executive Director Greg Jewell at LDEI Headquarters office.

CRITERIA FOR MEMBER MILESTONES:

Include Dame's name and Les Dames Chapter. Information must be of a business nature. Please e-mail 50 words or less, written in publishable prose, as you would like to see it appear.

CRITERIA FOR CHAPTER PROGRAMS:

Les Dames Chapter and name of program. Who, What, When, Where, Why and How in maximum 300 words. Please send a photo.

Please e-mail to
kns4pr@erols.com by January 30

Notes, press releases or bullet points NOT accepted.

Deadline for Spring Quarterly is January 30

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