

Les Dames d'Escoffier International *Quarterly*

President's Message

Dames in Baking &
Confectionery

Chicago Conference

Chapter News

In Memory

Member Milestones

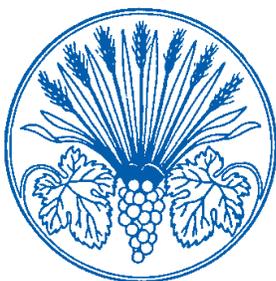
Classified Ads

Networking Dames



Grande Dame Julia Child
Farewell
1912-2004

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Autumn 2004



President's MESSAGE

It doesn't seem possible that this is my last President's Message. I was recently reviewing my incoming officer's statement in the Autumn 2002 *Quarterly*. I said: "I would welcome the opportunity to continue our path as a well managed professional organization so that we can move our focus to communication and networking with members. LDEI is the best group I have ever joined. I treasure the friendships and associations and would love to be a part of its exciting growth opportunities."

This statement rings true today. We have made impressive inroads in terms of the management of LDEI. Greg Jewell is a "jewel" in my estimation. He has made it so very much easier to be an officer of this organization. There is now continuity and someone to badger us to get our jobs done. His previous association management experience has proven invaluable to our organization.

We have two main communication tools with our members. Our *Quarterly's* just seem to improve with every issue. The Second Vice President is the editor of the *Quarterly*. It is a huge undertaking and **CONNIE HAY** has done a yeoman's job this year. I know

that Connie would also like to give credit to **CiCi WILLIAMSON** – who has been her right hand gal – as well as the rest of her committee. The other is our E-newsletter, which keeps Dames informed about what other chapters are doing and encourages networking between chapters and Dames from all over the country. Thank you to **TERRY GOLSON** for continuing her role as the E-newsletter editor.

I have been most fortunate to have a wonderful group of officers on my team. **DIANNE HOGERTY**, First Vice President, has taken the bull by the horns in terms of fundraising. We hired **SUSAN WEINSTEIN**, a Miami Dame, to spearhead our fundraising activities. Dianne and Susan have come up with excellent marketing materials and have spent considerable time and effort prospecting for potential partners. **SANDY HU**, Third Vice President for Communications and PR, was a perfect choice for the job. Sandy is a marketing professional and has brought wonderful insight into the message that we are women who influence. **LOUISA HARGRAVE** and **GLORIA KOHNEN** have ably served as Secretary and Treasurer. The Past President is a great resource for the President

and is also responsible for developing new chapters. CiCi Williamson worked diligently on this assignment and we are so pleased to welcome the Cleveland and Ontario chapters to Les Dames.

This was the first year that we added Directors-at-Large to the Board. **ELIZABETH ADAMS**, **TORIA EMAS** and **SALLY McARTHUR** have developed great programs with their assigned chapters. I have participated in as many of the telephone meetings as possible and there is wonderful interaction between the chapter presidents and their director-at-large. In addition, each director forwards minutes of her meeting to the Board, so the Board is informed of the chapter issues and opportunities.

I shall treasure the friendships and associations with my fellow Dames. I look forward to renewing old acquaintances and meeting new friends in Chicago. See you there!

–Gretchen Mathers

On the Cover: Grande Dame Julia Child, a pioneer in the culinary world dies at 91. (See page 15)

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DAMES IN BAKING & CONFECTIONERY

Few pleasures are greater than turning out a perfect cake...Such creations can bring happiness to both our childhood and mature years, for few, if any, are immune to their charm, and memories of them...lighten the dark corners of life.

– Joseph Amendola and Donald E. Lundberg



Blanca Aldaco **Chef/Owner**

Aldaco's Mexican Cuisine
San Antonio Chapter

It's the original and it's the best in town. Pastel *Tres Leches* is a soft and moist cake smothered with a delicious cream sauce sprinkled with hints of pecan, vanilla and cinnamon. It's the only way to end an authentic meal from Guadalajara.

Blanca, the owner and bubbly hostess from Aldaco's Mexican Cuisine, was born and raised in the Mexican state of Jalisco and has been experimenting with flavors at her popular and trendy restaurant since 1989. She is always striving to introduce something new and tasty to San Antonio residents and the frequent visitors from around the country, and the world. It's a little known fact that Blanca introduced the Pastel *Tres Leches* as a unique and scrumptious dessert to San Antonio. At the time, Mexican restaurants and high-end cuisine restaurants were still offering and serving the traditional flan.

Blanca's visionary efforts and culinary introduction recently earned her some well-deserved recognition – the *San Antonio Express-News* 2004 Critic's Choice award for the Best Pastel *Tres Leches* in San Antonio.

Blanca is consistently at the restaurant greeting customers, gliding from table to table not just catching up on the latest in their lives but also making certain everyone is satisfied with their meal and the service. She is always pleased when she hears great compliments on the Pastel *Tres Leches*.

"Customers sometimes congratulate my recent successes. I can only respond that it took me 15 years to do it," says Blanca. **W**

Emily Luchetti **Executive Pastry Chef**

Farallon
San Francisco Chapter



Advice from Emily Luchetti: "Spend your time doing something you love." She took her own advice and became a full-time pastry chef after seven years of restaurant cooking at Stars Restaurant in San Francisco. "My passion for the savory side was waning (at work, not at home)," she says, "and I thought the pastry world was a good fit. That was in 1987 and I love every minute of it. Well, almost every minute."

Emily loves a challenge and in addition to creating fabulous desserts, she started writing books about them. "I discovered you get to sit down on the job as you write," she reports. "Having a combination of restaurant [work] and writing is a good marriage. They both feed off each other." She authored *Stars Desserts* (Harper Collins 1991) and *Four Star Desserts* (Harper Collins 1995). She was co-owner with Jeremiah Tower of StarBake, a retail bakery.

Now executive pastry chef at the Farallon Restaurant in San Francisco, Emily holds the 2004 James Beard Outstanding pastry chef award. Her prize-winning recipes are in the dessert section of the *Farallon Cookbook* (Chronicle Books 2000). More of her dessert recipes are in her book *A Passion for Desserts* (Chronicle 2003).

Desserts need to be bursting with flavor Emily advises. Diners have a lot of different tastes throughout a meal and a grand finale for the mouth is needed. Clean, bright flavors shine in all her work especially in fruit desserts, her favorites. Now she is working on an ice cream dessert cookbook. "I thought I'd get sick of ice cream but I haven't," she tells. "Besides fruit desserts, I'm drawn to cookies and ice cream. Both are simple but complex in flavors and options." **W**

–Jane Mengenhauser



Fran Bigelow **Chef/Owner**

Fran's Chocolates
Seattle, Washington

Fran Bigelow, a Seattle native, graduated from the University of Washington with a degree in business. She attended the California Culinary Academy, apprenticing with the pastry chef in 1976. She returned to Seattle in 1980 and opened Fran's Chocolates there in 1982. Fran's sold specialty desserts, focused on chocolate, and

a chocolate truffle that became the foundation for a complete line of chocolates.

Word began to spread of her quality desserts, and later of her European style chocolates. that would eventually become the mainstay of her business. In 1986 she developed the Gold Bar, an almond studded caramel bar coated in dark Belgian chocolate and began selling them nationwide through William-Sonoma in 1988. Fran's Chocolates are now sold in specialty shops throughout the U.S., as well as in her two retail stores in Seattle, on her Website and through her catalog.

Regarded as a pioneer in the artisan chocolate movement in the U.S., she was named the best overall chocolatier in America by the *Book of Chocolate*. Articles on Fran's and their products have appeared in *Gourmet*, *Food & Wine*, *Bon Appetit*, *Sunset*, *Chocolatier*, *N.W. Palate* and *Seattle Magazine*.

Pure Chocolate, a cookbook by Fran, published by Random House will be available in October 2004. **W**



Cathy Smoot Barrett

President

Kailua Candy Company
Hawaii Chapter

“There really wasn’t a difficult part of learning the business because I was living in Kona!” declares Cathy. And who can blame her—owning a candy business and getting to live on the island of Hawaii must be paradise.

Cathy’s family fell in love with the Big Island on scuba vacations and her parents decided to move there when her dad turned 50. Before long they realized they were too young for retirement and sought other opportunities.

In the mid 70s “there was no quality candy in the islands,” Cathy reports. “Even though he had never made candy before, Dad decided if he used the finest ingredients, featuring Kona products, it would at least taste good.” Her parents returned to California to learn candy making at Shoemaker Candies. The owner helped them set up operations in Kona in 1977.

“Within the first couple of months, Dad yelled ‘help’,” says Cathy, who was then managing travel agencies in California, “and that was all it took for me to quit the travel industry and move to Kona.”

“So we all pretty much learned together, with the rules of using the finest ingredients and trying to make the best tasting candy,” Cathy says. In 1987, her parents decided to re-retire, and she and husband Robin bought the business.

The Kailua Candy Company shop has a view into the candy preparation area and you may find Cathy meticulously forming the famous Kona Coffee Swirls, a recipe her mother created years ago. Since it is Hawaii, the Barretts grow the Kona coffee that they use in their candy and dessert production.

“Our best selling product is our Macadamia Nut *Honu*. *Honu* is the Hawaiian word for turtle. To prepare the ‘turtles’ we hand make buttery tender caramel from scratch” which they dollop on beds of dry roasted macadamia nuts. Then they ladle real milk chocolate or dark chocolate on top of the caramel. “They are soooo good I still eat two for breakfast every morning!” Cathy says.

Success is sweet and by the 2004 holidays, the company will double its space at its new location at 73-5512 Kauhola Street, Kailua-Kona. But never fear, if you can’t visit Cathy in person, check out her Web site at www.kailua-candy.com. The Kailua Candy Company does over 50% of its business by mail order. Cathy adds, “This allows our customers to get the freshest candies even when they aren’t in Kona!”

--Connie Hay



Gretchen Mathers

Owner

Gretchen’s of course
Seattle Chapter

LDEI President Gretchen Mathers has been in the baking business for 25 years. A love of baking that began as a young girl using the *Betty Crocker Cookbook* grew into a Seattle business that today uses 2000 pounds of butter a week, employs 140 and produces about 40,000 units per day. “Gretchen’s of course” supplies baked goods for some 400 retail coffee purveyors in western Washington and Oregon.

Gretchen twice worked in New York for General Foods test kitchens and also worked for Western International Hotels before venturing off on her own. Gretchen’s of course began as a cafeteria-style restaurant in the historic Pike Place Market in late 1979.

“We were noted for our baked goods and had the vent over the oven vented to the outside so people would walk by and get a whiff of some delicious concoction,” explains Gretchen. “We baked fresh scones every morning using a recipe from fellow Dame **SHARON KRAMIS**. Then everything was at the whim of our cooks... a different muffin flavor everyday, sour cream coffee cake, trifle, cheesecake, cookies, hot fudge pudding cake and always something in season.”

In 1981, she moved the main kitchen to a commercial operation, expanding to three restaurants and a large off-premises catering business. “In that kitchen, we expanded to an actual bakery department. All the baked products were made fresh daily and sent to the three operations.” In 1987 the kitchen was slated to be torn down so Gretchen had to rethink what she was doing.

Going into partnership with the Schwartz Brothers, Bill and John, who had about 10 full service restaurants, Gretchen’s of Schwartz operated out of an excellent commercial kitchen that had been the Cafe Casino, a French grocery chain. They had a large bakery section and thus, a large bakery.

“In 1990, a friend of the Schwartz’s was developing a concept of coffee shops in Seattle. He wanted our baked goods so we began delivering fresh bakery items to his stores. His business kept on growing and so did we, moving “Schwartz Brothers Bakery” out to a 15,000 square-foot space in 1994. We then kept grabbing additional space, and last year we totally remodeled the bakery.

Gretchen’s bakes fresh daily, and it’s still pretty much home cooking that mom used to do. They’re not into too many French pastries, mainly producing scones, muffins, coffee cakes, quick breads, cookies, bars, Danish, croissants, some savorys, and cupcakes.

“I think the hardest thing was to convince my partners that we were a production facility rather than a restaurant in terms of operations. They finally realized it when we moved to our own separate facility. It’s been a great uphill climb ever since. The greatest piece of advice I can give any entrepreneur is that she should always be ready to accept change. You can have the best-laid plans and if something totally different comes up, you should be ready to grab it if it is right for you.”

--CiCi Williamson

Heather Haviland Owner/Pastry Chef

Sweet Mosaic, Inc.
Cleveland Chapter

Creative, handmade pastries and breads made with local Ohio farm products are the aim of Heather Haviland, who started in the industry when she was 12 years old working for her mother's catering business in Cleveland.

Heather confides, "I have had the privilege of working with some amazing chefs and bakers including four Dames in Seattle. For three years I was the assistant head baker at Grand Central Bakery, which is owned by **GWEN BASSETTI**, and at that time **LESLIE MACKIE** was the head baker. She now owns Macrina Bakery and Cafe. Then I worked for **GRETCHEN MATHERS** at Schwartz Brothers Bakery as production manager and worked with **CATHY CONNER**.

"I always wanted to own a bakery with my sisters and that happened two years ago when I was working as a pastry chef at a great local restaurant." She was shopping at the farmers market when one of the farmers familiar with her dream said, 'Sometimes you have to tuck in your shirt real tight so your heart doesn't fall out and take the first step.' "That day I called my sister and we started writing a business plan."

Sweet Mosaic, Inc. is a small bakery connected to a coffee house/cafe that serves Heather's products. She supplies some local restaurants with specialty desserts and offers one-of-a-kind special occasion cakes. They also have a stand at the Shaker Square North Union Farmers Market, the largest open-air farmers market in Ohio.

"We are very committed to using Ohio grown products whenever possible. We have developed relationships with the producers of the products that we use and try to showcase seasonal produce. With this commitment came difficulties and successes. Our products tend to cost more than most commercial 'baked goods' because we aren't using any short cuts. Some potential customers don't understand the difference or won't prioritize the difference.

"The successes come from those people who are willing to try our products even though they cost more, and they become our customers forever. It has been suggested to us that we compromise from time to time so we can grow faster, but we always go back to our mission statement and it reminds us about why we love what we do. Everyday we get to bake for the people of our community is our success." 

--CiCi Williamson

Belinda Hanson-Kenny Bakery Product Development Manager

Balfours Pty Ltd
Adelaide Chapter

"I'm the bakery product development manager at Balfours Pty Ltd," Belinda Hanson-Kenny told us from "down under" in Adelaide. "My role is very varied and often changes daily."



When she described what her role entails we were amazed at the length and breadth of it! "The bulk of my job involves taking new products from concept right to launch," she says. She is briefed on target market and pricing, volume estimates, desired shelf life, size, texture, shape, and taste requirements. From there it is her job to produce a product to meet those requirements. It could involve new ingredients, a new plant and equipment if required.

Balfours Pty Ltd, established in 1853, is the largest fresh daily bakery in Australia with headquarters in Adelaide, and bakeries in South Australia, Victoria and New South Wales. On a given day Balfours delivers to approximately 12,000 retailers nationally. "In South Australia, we deliver product to 98% of all schools daily," she says. "We manufacture sweet and savoury pastries, large and small cakes, donuts, Danish pastries under our own brands as well as many other store branded products. We have stringent quality control systems in place and maintain strict high standards continuously and rigorously."

The South Australia (SA) bakery has just started the process of moving. It has been three years in the planning and the physical moving of personnel and equipment officially began in early July 2004. It should be complete by November. "I am very much looking forward to moving to my new test kitchen," says Belinda. 

--Jane Mengenhauser



Chara Gafford Owner and Pastry Chef

Artisan Cakes
Houston Chapter

Chara Gafford is the chef and owner of Artisan Cakes, a bakeshop specializing in wedding cakes and special occasion cakes in Houston, Texas. Artisan Cakes was founded in 2000.

Chara takes wedding cakes far beyond the usual offerings of white cake, transforming favorite desserts into tiered masterpieces. Each wedding cake is customized to the style and flavor her customers choose. Chara believes that, on their special day, a groom and bride should have precisely the wedding cake they've dreamed of, whether it be traditional or eclectic.

Artisan Cakes operates with very traditional baking methods, making every cake, filling and frosting from scratch with the finest ingredients to ensure quality. Each gum paste flower and decoration is hand formed, all artwork is painted or piped freehand and Chara's shaped cakes are hand-carved into three dimensional sculptures.

Chara obtained an Associates Degree in Culinary Arts from **LINDA CALIFIORE's** The Cooking and Hospitality Institute of Chicago (CHIC). She did her practical training at the Ritz-Carlton Hotel in Chicago. Before studying culinary arts, Chara studied art in Paris and received a BA in Philosophy from the University of Chicago. In addition to designing wedding cakes, she teaches individual and group baking and cooking classes. 



Leslie Mackie
Baker/Proprietor

Macrina Bakery & Café
Seattle Chapter

Awards for Leslie Mackie seem as plentiful as poppy seeds on a bun. In 2004 she was nominated for the James Beard “Outstanding Pastry Chef” award which Leslie says, “was as special as working with Julia Child on her *Baking With Julia* series and book in 1996.” Macrina Bakery & Café was featured in *Bon Appetit* for “Top 100 Best Desserts in America” and “Best Pastry Chefs of 2003.” *Seattle Magazine* voted the business “Best Bread Bakery 2002” and *Evening Magazine* selected Macrina Bakery & Café as “Best Bakery in northwest 2003.”

It has been an incredible journey. “From the days of working 16 hours a day sometimes six days a week at the beginning, to the present, where we have two retail cafes, a wholesale bread kitchen and 80-plus employees,” said Leslie. “The joy is achieving the consistency of fresh baked product daily, seeing the pride of the employees’ caring and feeling proud of their work, and the pleased customers sharing how the products they bought at Macrina Bakery were the hit at a party or made a simple dinner fabulous!!!”

Leslie reminisced, “As a child I always marveled at my grandmother’s delicious homemade banana cream cake. It was the one I requested each year for my birthday. When I went to chef school at the California Culinary Academy, I concentrated on pastries, searching San Francisco for its best offerings. When she started her own business in 1993, it was a neighborhood bakery with a conservative 847 square feet. “Macrina Bakery & Café, located a few blocks north of Pike Street Market, encompasses all my passions of rustic European bread, pastries and simply prepared café food. We offer warm rustic bread just out of the oven, delicious breakfast pastries and European tarts chock full of seasonal ripe fruit and panini sandwiches made with local cheese and fresh roasted chicken.”

“Our recipes I have collected for years, and many were inspired by travels. My mother shared family recipes, and employees brought in favorites, also. After 11 years in business, we now offer a full line of buttery croissant dough pastries such as Italian plum rolls, hazelnut pinwheels, vanilla scented sugar morning rolls. For summer parties our fresh lemon tart is a Seattle favorite or our fresh fruit crostata, the recipe chosen to be made on “Baking With Julia.”

—CiCi Williamson



Kathryn A. King
Pastry Chef

Aria
Atlanta Chapter

Originally from Springfield, Missouri, pastry chef Kathryn King gained a love of cooking at a young age from her mother, grandmother and great aunts. Previous to her appointment as pastry chef at Aria, she held the same title at We’re Cookin’s fine dining destination, Hedgerose, which formerly occupied Aria’s space. Kathryn has also served as assistant to pastry chef Michael O’Connor at Canoe and the Occidental Grand Hotel. She attended the University of Georgia and studied fine art and ceramics.

At Aria, Kathryn prepares delectable desserts such as wild blueberry tarts with lemon cream and vanilla sauce, and warm chocolate cheesecake with walnut crust, chocolate sauce and vanilla cream. Creating the perfect complements to the flavors of Aria’s slow-cooked American cuisine, she delights diners with her virtuosity on sweet finishes like Bing cherry custard with fresh cherry compote and almond macaroon tartlets, and Valrhona chocolate gratin with Tahitian vanilla sauce and peppermint ice cream. Kathryn’s desserts have frequently been among *Atlanta Home’s & Lifestyles’* list of best chocolate desserts in Atlanta.



Sonia Brown
Confectioner

“Chocoholics Synonymous”
Adelaide Chapter

“Look for my Floral Chocolates, look out for them you Chicago Dames,” advises Sonia Brown, an Adelaide confectioner. Her highly prized candies are now being exported into Chicago by an Adelaide company.

In the confectionery business for 24 years, Sonia specializes in liqueur chocolate truffles, wedding cakes, pastries and cakes. “Although my main market is in South Australia, supplying hotels, restaurants, cafes and caterers,” she says, “I have a growing client base in the Top End of Australia in the Northern Territory, so I freight products to customers thousands of kilometers to our north. I like to use Australian products in manufacturing, and have a line of moulded praline truffles that are flavoured with Muscat, Riesling, Shiraz, and Chardonnay sourced from Australian grapes.”

Regarding her flavorings, she reports they are absolute high concentrate pure product: rose, lavender, orange blossom, and baronia. It may interest Dames, she advises, that it takes four tons of rose petals to produce one kilogram of absolute concentrate which costs \$26,000. “Needless to say you only use small bottles at any one time,” she says.

Sonia Brown’s confectionery apprenticeship was Melbourne’s Hilton International as a chef and pastry chef.

—Jane Mengenhauser



Kay Benjamin

Owner

Take the Cake
Kansas City Chapter

Kay Benjamin, a Kansas City baker, says, “A wedding cake is a centerpiece of a joyous celebration. It is very rewarding to work with brides to create the most unique cake possible.”

She adds, “Sometimes this is easy when say, an architect bride comes with a “blueprint” of her design. Other times I sit down with a blank sheet of paper and design her masterpiece. This can be dangerous because drawing a design can be much easier than actually creating and building from real cake and buttercream frosting. I love a challenge.”

Kay’s home-based commercial kitchen wedding cake business, Take the Cake, aims for cakes that look incredible and taste great. “That’s my mission statement,” she says, “and I never waver from it.”

She gives much credit to two organizations in providing her with the skills to be successful in cake decorating for 17 years. They are the Kansas Classic Confectioners Cake Club and the International Cake Exploration Society. The people in these organizations willingly share their passion and knowledge for decorating cakes and confections.”

Her goals are “to continue to grow my business through referrals and never to do [the] ordinary, always [the] exceptional.” **W**

—Jane Mengenhauser



Kelly McGrath

Executive Pastry Chef

Davio’s
Philadelphia Chapter

It seems that Kelly McGrath always knew what she wanted to do in life and she has achieved it. A native of South Philadelphia, and one of six daughters of an Irish father and an Italian mother, she graduated from the Community College of Philadelphia where she studied hotel and restaurant management. During her studies she discovered her love of pastries and enrolled at Philadelphia’s renowned Restaurant School where she earned a degree in pastry arts.

Following stints at several restaurants including one as first cook at Philadelphia’s posh Ritz Carlton Hotel, she was pastry chef for Concepts by Staib, Ltd., the consulting business of Chef Walter Staib of Philadelphia’s historic City Tavern. Kelly was responsible for many tasks, including recipe research and development for the *City Tavern Gourmet Cookbook*, a compilation of authentic recipes from Colonial times. She was responsible for a similar project at the famous Pinehurst Resort and Golf Club and later on, for menu development at Sandals Resorts International in the Caribbean. In addition to retooling the menus to reflect native cuisines, she taught food safety in the challenging environs of the tropical climate.

Currently Kelly is executive pastry chef at Davio’s Northern Italian Restaurant back in Philadelphia where she oversees the entire confectionary and baking program.

She is a member of the Pastry Society of Philadelphia and the local chapter of the American Culinary Federation for whom she writes a pastry column in the newsletter, *The Echo*

Kelly credits Chef Gary Waldie of The Restaurant School for the direction that has led her to many successes. **W**

—Jane Mengenhauser

Tsuki Caspary-Brooks

Chef/Owner

Dolci Cakes
Dallas Chapter

When Tsuki Caspary-Brooks entered the Food and Hospitality Division of El Centro Community College in 1990, she was awarded a scholarship from Les Dames d’Escoffier. She apprenticed at a pastry shop. As soon as she graduated, Tsuki started a business providing biscotti to the Dallas Museum of Art, as well as to several restaurants.

Tsuki soon determined that what she really wanted was the creative outlet of preparing wedding cakes. She started her business while continuing to do volunteer work for Les Dames and the European World Master Chef’s Society among others.

As her business grew Tsuki continued to seek modern ways of cake decorating without compromising delicious taste. In February 2000, she created one of the featured cakes for celebrity weddings for *In Style* magazine. She also prepared the cake, depicting the beginning of Southwest Airlines, which was chosen as the cover of its 30th anniversary issue of *Spirit* magazine.

As Tsuki continued to expand her decorating abilities and dessert offerings, she received the honor of Best Birthday Cake in *D Magazine* in 2002. The next year she began working with the chef at SODEXHO Verizon to assist her in upgrading dessert quality in corporate dining. In 2003 Tsuki was a featured chef in *D Home and Garden Magazine*.

In the fall of 2003, Tsuki came full circle when she began teaching as an adjunct professor at her alma mater, El Centro. She recently finished 21 cake centerpieces at the Dallas Museum of Art in celebration of their book selections. Tsuki also created the birthday cake for the 20th anniversary of the Dallas Chapter of LDEI. **W**

—Dolores Snyder



Liz Thompson
Owner/Baker
The Pig Restaurants
Los Angeles Chapter

“When I was a kid,” Liz Thompson told the *Quarterly*, “I always baked, especially cinnamon tea rings with yeast; that was my favorite. I always baked on Friday nights when my parents went out and I remember moving the television to the kitchen to watch Lawrence Welk. I kept baking, but back 30 years [ago], baking was not seen as a viable career for women. Where I came from, you went to college, then became a professional.”

After college and graduate school, Liz baked and cooked for friends, always the one doing the holiday parties. As a product manager at Clairol, one day she said “I quit! Not the brightest decision of my career, but a turning point. I had no other plans,” she admits. So, she did what she knew how to do: cook and bake. She catered on-premises box lunches for large groups. “It was 1990.” Lining up 200 boxes on the floor of my apartment, I filled them with bottled water, homemade brownies and sandwiches and charged \$8 a person. Catered lunches or dinners went for \$25. My cost? Virtually nothing. Labor? Me. Overhead? My apartment.”

After taking too many risks doing this from her apartment, she enrolled in The French Culinary Institute. After three jobs, one in the Corporate Dining Room of Chase Manhattan Bank on the top floor at The World Trade Center, she took a job with Chef Brendan Walsh for six months, and then she was off to Los Angeles for a pastry internship at Citrus with Michel Richard.

Almost twelve years and two restaurants later, she is still in LA. “Still doing the baking all by myself. And enjoying not working in a corporate environment.”

In 1999 Liz and her husband decided it was time to forget about fine dining and opened a Memphis-style BBQ restaurant called The Pig on La Brea Avenue. A second Pig is on the Universal City Walk. Future plans call for opening a high-volume catering kitchen. **U**

—Jane Mengenhauser



Eileen Spitalny
Co-Founder

Fairytale Brownies, Inc.
Phoenix Chapter

Eileen Spitalny and David Kravetz, best friends since kindergarten, made a promise in high school to someday share their love of chocolate and brownies with others. After college and experiencing corporate America, the two decided it was time to go into business for themselves.

David’s mother Nancy provided the recipe for the

signature brownies, and the two friends – without any baking experience – began creating the magical treats late at night in a friend’s catering kitchen. They drew inspiration from their long nights of baking and named their new company Fairytale Brownies after the helpful elf who does good deeds in the middle of the night. Eileen and David use only the finest ingredients for their Fairytale Brownies – Callebaut dark Belgian chocolate, real creamery butter, farm fresh eggs, and fluffy cake flour.

In 1992, they began selling their precious confections on the weekends at farmer’s markets and street fairs. Eventually they quit their day jobs to give their full attention to Fairytale Brownies, but they didn’t pay themselves for the first 3 years! Both entrepreneurs still say the 16-hour days, as well as the lack of savings and financial planning, were the hardest part of starting the business. Today they have lots of helpers - the company employs more than 70 people during the peak holiday season and they are well on their way to reaching their goal: “To be the number one and best tasting brand of brownies in the world!”

And that’s one Fairytale that just may come true. **U**

Ruthie Graham
Owner

Comparte’s of California
Los Angeles Chapter

In addition to our involvement with Bonny Doon Vineyard, we are also owners of Comparte’s of California, creators of an array of fine gourmet confections including handmade chocolates, truffles, stuffed fruit, chocolate hand-dipped fresh fruit and berries. Aficionados of our products include Angela Lansbury, Joni Mitchell, Richard Benjamin, Tom Cruise, Henry Kissinger and many other gourmets whose epicurean tastes have been finely honed by exposure to the best products available.

From our shop in Brentwood, California, we cater to Oscar parties, weddings and all manner of special events. All of our products are handmade on the premises. **U**

A journalist says to Julia Child,
“I have to ask this...what is
your favorite ingredient?”
Julia: *(With a big laugh)*...“Butter.”



Mary Mackay Head Baker

Terra Breads
British Columbia Chapter

Mary Mackay is head-baker at Terra Breads, a Vancouver bakery-café specializing in crusty, sourdough-based breads. A graduate of the Dubrulle French Culinary School, she turns out close to 3,000 loaves a day.

In 1993 she left jobs as chef and baker at several prominent restaurants and joined the opening of the original Terra Breads on West 4th Avenue. “In order to do this,” she says, “we are working in the bakery 24 hours per day. My shifts always vary. I’m juggling my time between raising my 3-year old daughter, Jessica, and being at the bakery as much as possible.” On weekends Mary can be found baking early mornings at the Granville Island Terra Breads bakery, or shaping breads in the Kitsilano area shop.

“We are undergoing an expansion which will include a larger production space and a third retail location in Vancouver,” she reports. Terra wholesales their breads to about 80 accounts, which includes some of Vancouver’s best hotels, restaurants and supermarkets. The breads are predominantly made without the addition of commercial yeast. Their natural yeast starter is nurtured at the main bakery.

Terra bread dough develops over a three-day period. It is hand-shaped in a wooden shaping bench, and baked fresh every day in stone-hearth European ovens. “Making our breads is a very labor-intensive, hands-on process,” Mary reports. “We have grown from seven employees in the beginning to 85.”

Mary Mackay is the author of a bread-making video “Rolling in Dough,” and she is a contributor to the popular Vancouver cookbooks, *The Girls Who Dish*, *Seconds Anyone*, and *Inspirations*. 

—Jane Mengenhauser

I am going to learn to make bread tomorrow. So you may imagine me with my sleeves rolled up, mixing flour, milk, saleratus, etc., with a deal of grace. I advise you if you don't know how to make the staff of life to learn with dispatch. — Emily Dickinson

Suzanne Dunaway Owner/Baker

Buona Forchetta
HandMade Breads
Los Angeles Chapter



In the early 1990s a friend left a message on Suzanne’s machine, “If you don’t get your bread on the market, you’re crazy.” The Texas native decided it would be a good way to pay the mortgage and who knows what would come of it.

Suzanne fell in love with traditional Italian breads as she was traveling and painting in Italy. Relocating to California, she began making a few *focacce* in her home kitchen and took them to her local market. To spike interest, she sent in would-be-actress daughters of a friend to rave over the bread, buy it, and bring it back to her. “I re-wrapped it and took it back to the market -- no charge to the owner -- and they sold.”

“In 1995 when I was making 1000 loaves per week in my kitchen, my husband offered to leave his lucrative job and come into the business. Best thing that ever happened! A good partner is a must in a bakery -- otherwise you NEVER sleep! I rose at 3:00 a.m. for years, but in the next year I had moved out of the house and into a space we all thought was enormous and intimidating, and then it proved to be too small within seconds! We moved twice before we sold the company to spend more time with my husband’s children and four grandchildren in Italy.”

Suzanne’s breads are unique for the individual care and attention that go into them. Everything was ALWAYS hand made by real people paying attention to detail: the size of the nuts, olives, etc. was extremely important; the quality of the flour; even our pans were designed to get more loaves out of the oven in record time and still retain top quality. Our products simply had not been anywhere on any market and still are not.”

Among the difficulties of running a bakery, Suzanne lists hiring and firing. “It was hard to find good people who were dedicated (which we found over time). My head baker was a line cook who had never baked, so education and training were very important. He still bakes for a major company now and had no formal training except from working at Buona Forchetta (Italian for Good Fork).”

“It’s also difficult to educate the public about real bread and why it and carbohydrates (I refuse to say ‘carbo’ -- pejorative way to say ‘good food’) are NOT poison. This Atkins diet was the most horrifying trend in American food consumption and it is coming back to bite. Americans are extremists and would do better to be moderate in all things -- except love, of course.

In addition to baking, Suzanne is also author of two books: *No Need to Knead* and her newest book, *Rome, At Home, The Spirit of la cucina romana in Your Own Kitchen* (See www.rome-at-home.com) She is now writing a sequel to *Rome, At Home*. 

—CiCi Williamson

Chapter 3

HOME SWEET HOME CHICAGO IS . . .

. . . your kind of town, October 14-17, at Les Dames d'Escoffier International Annual Conference.

Chicago is . . . starting off with a fabulous pre-Conference day-long seminar, *The Successful Professional*, led by nationally recognized career and writing coach, Dame Antonia Allegra. Or maybe you'd prefer to visit the restaurant kitchens of some well-known Chicago Dames?

Chicago is . . . opening night at Maxim's, with a Celebration of Supper and Song, a great way to meet and mingle with fellow attendees.

Chicago is . . . keynote speaker Bill Kurtis, television anchor and producer, who saved a small Kansas town by building a sustainable farm. He will inspire you, that's a promise!

Chicago is . . . seminars on Urban Farmer's Markets, Marketing Wine, The Art of Chocolate, The Diet Zeitgeist and much, much more.

Chicago is . . . the M.F.K. Fisher Awards Luncheon, with special guest Kennedy Friede Golden, M.F.K.'s daughter.

Chicago is . . . The City that Cooks reception showcasing famous foods with Chicago roots – from Cracker Jacks to Italian Beef, complete with a Chicago Blues Band to set the mood.



Photo courtesy of the Chicago Office of Tourism

Chicago is . . . A dazzling, dizzying Night at the Blue Note under the Tiffany Dome in historic Preston Bradley Hall has it all – cocktails, art, a 20-piece band, dinner, dessert and more – and do wear blue!

Chicago is . . . Farewell Jazz Breakfast – say good-bye to friends old and new, pack a nibble for the plane.

Chicago is . . . walks by the lake, the best skyline, sunrise, sunset – and don't forget the tours and the shopping, restaurants, museums, galleries, that are just steps away from the magnificent Millennium Knickerbocker Hotel.

Chicago is . . . waiting for you! 

–Brenda McDowell



Andrea Immer Receives M.F.K. Fisher Award

Andrea Immer, one of only 11 women in the world who holds the title of “Master Sommelier,” has made it her life's work to demystify wine. She will be honored with the M.F.K. Fisher Award for her achievements at LDEI's annual conference in Chicago this October.

The award, presented biennially, is given to a woman who is not a member of LDEI and who has excelled in the food, beverage or hospitality industries. The award includes a financial prize to further the recipient's professional goals or development.

Dean of wine studies at The French Culinary Institute in New York City, Andrea is the author of three books, *Great Wine Made Simple* (2000), *Great Tastes Made Simple* (2002) and *Andrea Immer's 2004 Wine Buying Guide for Everyone* (2003). Two more books, *Everyday Dining with Wine* and *Andrea Immer's 2005 Wine Buying Guide for Everyone* will be published this year. This prolific writer also is the wine and spirits columnist for Esquire magazine.

Andrea founded her own consulting company, Great Wine Made Simple, Ltd., in 2000 and is its president. Her clients are major national hospitality and retail companies such as Target Corporation, Marriott International and Hilton Hotels Corp. She advises clients on media, wine selection and merchandising, training, food and wine cross-promotions, recipe development, and special events. For the Scripps Networks, Andrea hosts and writes “Simply Wine with Andrea Immer,” a weekly wine, food and lifestyle TV series on the Fine Living Network.

Other highlights in her eminent career include serving as corporate director of beverage programs for Starwood Hotels & Resorts and having being appointed the first-ever woman cellar master for Windows on the World.

Previous M.F.K. Fisher Award recipients include: Dr. Linda Bisson, Deborah Madison, Catherine Sneed, Barbara Haber, Katherine Mary Alex and Mary Risley. 

CHAPTER NEWS

ADELAIDE The Good Oil! By Vale Pederson



Front row, left to right: Caralyn Lammas, Jill Stone, Ilde Middlemiss, guest speaker Margarita Harbouris. Middle row: Helen McArthur, Natalie Taylor, Rosie Hill. Back row: Belinda Hanson-Kenny, Chris Cowan, Sally Neville, Margaret Kirkwood, Jaqueline Bowden, Jan Darling and Jo Reschke.

On June 28th the Adelaide Chapter Dames had a fun evening and oiled our hands in the name of fundraising. We asked Maroudas, a local grower of organically certified olive oil, if we could purchase bulk oil from them and re-bottle it into small gift size bottles to sell to friends as a fundraising event.

They, of course, thought we were a little mad wanting to “get down and oily” in the name of charity, but Margita Harbouris from Maroudas Olive Oil came and gave us a talk on her family’s history here in South Australia, and it proved to be a very informative evening. Most of the olive oil that we see on our supermarket shelves is imported into Australia from Italy, Greece and Tunisia. There was a fledgling industry in South Australia 150 years ago, as the early settlers to this place grew and pressed olive oil for medicinal purposes. However the industry never really got off the ground, and for almost 100 years we did not use olive oil widely for cooking. After World War II, with the migrant influx from Europe, came the demand for olive oil for cooking and eating.

Many of these migrant families grew their own trees and produced some oil for their own families. In the last 15 years or so, the olive oil production Australia-wide, has grown. Much of our oil is still imported in bulk for cooking but for good eating oil, it is still very much a boutique business. The Maroudas Olive Oil that we bottled is certified organically grown, it is truly virgin olive oil and was pressed the day we bottled it. It is not only good for us it tasted fantastic as well! **W**

BOSTON A Celebration of Scholarships By Terry Golson

The Boston Chapter’s annual Scholarship and Awards dinner was held at the Rustic Kitchen in historic Quincy Market on May 3, 2004. The great turnout of members and guests exceeded expectations.

In spite of a torrential downpour, Chef Bill Bradlee made sure that the cocktail reception on the outdoor plaza went on as planned, with the protection of heaters and overhead awnings. Bradlee took time to hobnob with attendees munching his specialties Fried Olives Stuffed with Anchovy, Prosciutto Fritters, Grilled Lamb Skewers with Red Grapes and *Ras al Hanout*, and Wild Mushroom and Goat Cheese Crostini.

DENISE GRAFFEO, who originated the event 20 years ago, took over the ceremonial microphone in her current position as chapter president. The scholarship event has evolved from a simple luncheon to include culinary service awards for Boston’s *Unsung Heroines*. The Saccone Awards are announced during the cocktail hour. Five winners took home the coveted crystal bowl: Businesswoman of the Year, Win Rutledge; Best Purveyor, Judy Mello; Best New Chef Louisa Cooper; Best Comeback, Taxia Cullen; and 2004 Rising Star, Carly LaPonte.

A specially designed menu of Crab and Artichoke Salad with Basil Aioli and Avocado; Agnolotti dal Pliin with Morels and Asparagus; Lavender Honey Glazed Duck Breast with Rhubarb Agro-Dolce and Faro was matched with appropriate wines by **LISA RYAN** of Brookline Liquor Mart and Leslie Lamb of Gordon’s Fine Liquors.

After dinner, we awarded scholarships to Stephanie Dzamba, an international hospitality major at Endicott College in Beverly Farms, Mass., and Sharon Campbell who went from an inner-city after-school cooking program to Johnson & Wales University in Providence, RI. Cookbook authors Sheryl Julian and Julie Riven addressed the group and told funny and poignant stories about how they work together to create recipes. Jane Dornbush, food editor of *The Boston Herald*, devoted three full pages to Les Dames Scholarships.

Committee Members included scholarship chair, Linda Bassett and Saccone Awards chair, **LUCILLE GIOVINO, DIANE CARDELL; ROSE ANN FRANCIS; TERRY GOLSON; LESLIE LAMB; CHRIS MCCOLGAN; KIM MCELDFRESH; JOAN SWEENEY; GWEN TROST; WINNIE WILLIAMS** and **SIMONE WILLIAMSON**.

The evening ended with a duo of White Chocolate and Ricotta Cannoli and we happily splashed out into the spring rain.

Presenting scholarships has been a major focus of the Boston Chapter for many years. One of our current members, **ANA COSTA**, was also a founding member -- in 1959! At the time, the organization was called Les Dames des Amis d’Escoffier. She has been the driving force behind our fundraising efforts and one of the major reasons that LDEI Boston has raised over \$300,000 in the past twenty-three years. In her typical selfless manner, to celebrate her eighty-fifth birthday, Ana donated \$4,000 to fund scholarships at local culinary schools and to support Kids Can Cook. She did this to honor not herself, but “the founder and talented presidents of LDEI Boston.” Also, Ana contributes to almost every event that LDEI Boston holds by supplying produce. Her company, the Costa Fruit and Produce Co. is one of the leading produce processors and distributors in New England. Happy Birthday, Ana! **W**

CHAPTER NEWS

AUSTIN

Chapter Celebrates First Anniversary

By Mary Margaret Pack

On May 4th, the Austin Chapter convened at the lovely river-bluff home of **AIMEE OLSON**'s parents for our Annual Spring Business Meeting. We adopted the bylaws, voted for new officers, received our membership pins, and celebrated the first year of our existence with a wonderful potluck buffet.

Outgoing president **JOAN WOOD** welcomed new members **QUINCY ERICKSON**, **MAYA FARNSWORTH**, **SARAH JANE ENGLISH**, **MARTA GUZMAN**, **KAREN JOHNSON**, **KELLY DAUGHETY**, **PAMELA BOYER**; and **JACKIE GULLEDGE**. **MADELEINE MANIGOLD** and **MARY MAHAFFEY** have transferred their memberships from San Antonio and **SUSAN DUNN** has transferred from Dallas to the Austin chapter.

On July 7th, Austin Dames met at Austin Community College's Eastview campus for a tour of the culinary program's facilities and a visit with culinary students. Department chair Virginia Lawrence and chef-instructor Brian Hay hosted us and the students prepared and served *hors d'oeuvre* and dinner. Dames and students exchanged information and ideas about scholarships, culinary careers, and future plans. We were so impressed that we've asked them to host our Annual Escoffier Dinner in October--plans are in the works! **W**

The 2004-2005 board is as follows:

LISA SMITH, President

CATHY COCHRAN-LEWIS, First Vice-President

SHELLEY GRIESHABER, Second Vice-President

JOHANNA GORDY BROWN, Secretary

EDNA LYNN PORTER, Treasurer

PAMELA NEVAREZ, Program Coordinator

DIANE PRINCIPE TUCKER, Public Relations Director

JANE KING, Webmaster

CHICAGO

The Thrill of the Grill

By Joan Reardon

Ladies and Gentlemen, start your fires! The date, Wednesday, July 28, ignition time 3:00 p.m.; the occasion, Les Dames Chicago Chapter's 2004 Chicago Chefs' Barbecue Fundraiser for Chicago's Green City Market.

BARBARA GLUNZ, chair of the event, was assigning the guest chefs various places in Lincoln Park to set up their prep and serving tables as well as their grills, while chapter president **ROSE KALLAS** distributed charcoal and starters and fanned the flames.

Under blue skies and temperate winds, volunteers from the Chicago chapter spread green and white checked tablecloths and anchored them with tape, chairs were strategically placed, ice tubs readied for Goose Island's beer and root beer, Sangria from the House of Glunz, bottled water, and a wine tasting presented by Debra Crestoni of Connoisseur Wines. **CAROL HADDIX** was busy assigning culinary student volunteers to the various chefs, while **JOAN SALTZMAN** was organizing serving plates and utensils.

In the kind of happy "been there, done that" organized confusion that some of Chicago's finest chefs work with on a daily basis, products were unloaded, sauces whisked, salads tossed, flower pieces arranged, signs propped up, and the serious business of grilling began. Chicago's Green City Market's founder and director, **ABBY MANDEL**, cheered her team of publicists on as they prepared press kits and information. Another crew of volunteers prepared the entrance gate and check-in tables, anticipating the arrival of **MADELAINE BULLWINKEL** with computer lists and cash box.

With guitarist Lee Barry's music to add to the festivities, the barbecue began at 5:30, and guest's sampled such treats as Beef tri-tips from Heartland Meats, Brisket and torpedo onions, Pecky Toe crab and quinoa salad, Lamb shoulder with Israeli couscous, and Alaskan salmon with braised cauliflower. **NANCY BRUSSAT** and **CANDACE WARNER** were represented by their chefs who served sautéed herb gnocchi with goat cheese fondue. Frontera Grill's lamb skewers and **DEBRA SHARP**'s Peruvian purple potato salad did the Chicago Dames proud as did **SARAH STEGNER** and George Bumbaris's grilled Italian sausage and pepper/onion confit sandwiches.

CAROLYN COLLINS teamed up with Caliterra chef Rick Gresh to serve thimbles of melon vodka with a ginger caviar melon tease. **GALE GAND** and **INA PINKNEY** also teamed up to serve grilled peaches with ricotta honey cream and grilled French toast with rhubarb compote. With such a bounty of good food, good conversation, and summer fun, success was assured.

Pronounced the most successful barbecue fundraiser ever, over 450 attendees contributed well over \$1,000 to the efforts of Chicago's Green City Market whose goals are to improve the availability of a diverse range of high quality foods and to connect local producers and farmers to chefs, restaurateurs, food organizations, and the public. **W**



Chicago Chef Sarah Stegner serving her grilled Italian sausage sandwich to fellow member Patty Erd at the Green City Market Chef's Barbecue. Photo by Karen Levin.

CHAPTER NEWS

DALLAS

Dallas Dames Tuck-in at Tucker

By Dolores Snyder

The Dallas Dames met June 6 for their annual picnic/business meeting at Tucker, a new restaurant decorated with Tucker automobile memorabilia, where they enjoyed a five-course lunch of Smoked Salmon Roulade, Demi-tasse of Thai Chicken Soup, Spinach Salad with Fresh Orange, Toasted Pecans, Goat Cheese, Dried Cranberries & Sweet Balsamic Vinaigrette, Beef Bourguignon Pot Pie and Lemon Swiss Roll.



Left to right: Anita Cook-Motard, Janet Kafka, Karen Cassidy, Wendy Moss and Barbara Messer.

Two new Texas chapter transfer members, **ANN REECE** (formerly of San Antonio) and **KELLY ANN HARGROVE** (formerly of Austin) were welcomed into the chapter.

At the June 28 board meeting, \$22,700 from the Raiser Grazer fundraiser was disbursed for scholarships, library programs, the school garden and a new TRA program on the high school level. A report from the Conrad N. Hilton College showed eight recipients receiving \$13,000 in scholarships from our endowment. The Dolores Snyder University of Texas Endowment of \$1,200 went to a senior whose goal is to advise pregnant mothers and children with eating disorders. The scholarships of \$2,400 at El Centro will be awarded in August.

The chapter hosted a tea/book signing with Dolores Snyder speaking about tea on August 22 at Central Market. **W**

HAWAII

Honolulu Keeps Cool at Sub-Zero/Wolf

By Hayley Matson-Mathes

Honolulu Dames toured the Sub-Zero/Wolf Showroom on July 21. The two-story, 3,400-square-foot building in the heart of urban Honolulu displays an impressive array of luxury refrigeration and cooking appliances. **SHARON KOBAYASHI**, known for global cuisine with a healthy flair and creator of Akamai Oatcakes, demonstrated healthy vegan recipes in the fully equipped exhibition kitchen. Koybayashi, chef/owner of Latitude 22, is a popular vendor at Honolulu's Saturday Farmer's Market. **W**

HOUSTON

Chapter Grows by 30 Percent!

By Marian Tindall

In early May, the chapter invited prospective members to a cocktail buffet in The Garden Room at The Houstonian, home of **MARIE LE NOTRE**, the chapter's first vice president. As the champagne flowed, guests dined on spicy shrimp, smoked salmon, and spectacular desserts prepared by the members. The persuasive Power Point presentation put together by past LDEI President **CICI WILLIAMSON** played in the background.

At the June dinner, at Tracy Vaught's Backstreet Café, we welcomed nine new and one returning member as a result of our efforts! This was so successful we plan to repeat it annually.

The Coronado Club of Houston has honored former Managing Director **MARY NELL RECK**, who died of breast cancer in 2003, by publishing a cookbook of her recipes, *The Flavors of Life*. Proceeds from the cookbook will benefit cancer-related charities and the Mary Nell Reck Culinary Scholarship administered by the Houston Chapter of LDEI. The book contains 175 of her unique recipes, beautiful photographs, and is a stunning 9" x 12" hardcover coffee-table book. For underwriting opportunities, case discounts available as a presale option only through August 2004, or ordering information contact the Coronado Club at <http://www.coronadoclub.com/>, Tel: 713-659-2426, or Fax: 713-659-2428. The tax-exempt retail price of the book is \$49.95, and it will be available in time for Christmas giving, at the end of October. For additional information, contact **MARIAN TINDALL** at marianctindall@hotmail.com. **W**

LOS ANGELES

Botox Parties Are Out -- Stop the Clock! Cooking is in!

By Cheryl Forberg

On May 18, members of the Los Angeles chapter met for an entertaining women's evening of anti-aging at the fabulous Kinara Spa in West Hollywood. **CHERYL FORBERG** (author of *Stop the Clock! Cooking*) lectured on anti-aging nutrition followed by a sumptuous three-course, anti-aging feast prepared by renowned restaurateur Christine Spichal and Kinara's talented chef, Elizabeth Mendez.

Assorted anti-aging appetizers included Edamame Guacamole and anti-aging aperitifs included fresh tomato juice, lemon-lime citrus flips and organic green tea spritzers. The dinner menu included a pea shoot salad of baby arugula, fava beans, English peas, sugar snap peas, roasted beets, asparagus, Parmesan with champagne olive oil vinaigrette, pan-seared king salmon with casbah bulgur, pomegranate walnut sauce with wilted spinach and blackberry mint sorbet with assorted fresh fruit and hazelnut cookies. Anti-aging libations (red and white wines) were provided by **SONYA CHUN** of Beaune Imports and **KELLY HOKYO** of SOPEXA/Food & Wines from France. **NANCY EISMAN** of MELISSA'S (a valued LDEI Partner) provided produce and specialty ingredients. **W**



CHAPTER NEWS

SAN DIEGO

Fun & Fundraising in San Diego

By Marie Kelley

San Diego Dames are on a roll. Our first two "At the Chef's Table" fundraisers in May and June, held at the San Diego Marriott Hotel & Marina and the Hilton Torrey Pines La Jolla, were smashing and tons of fun! Les Dames members and guests enjoyed a one of a kind, unique, interactive experience cooking in a professional kitchen with the executive chef and an intimate group of food-lovers creating a gourmet meal. **CLAUDIA WIBEL** and Chef Werner Seyfried created a magical experience at the Marriott guiding participants in preparing dishes of savory flavors from around the world.



"AT THE CHEF'S TABLE" Chef & Dame Deborah Schneider (center), Dame Beverly Bass (right) and guest.

Jolla Beach and Tennis Club. Executive Chef Bernard Guillas shared his seafood wisdom and tips as he grilled two 10-pound salmons for us. Next on the summer agenda, for fun and a bit of pampering, is a spa day at Loews Coronado Bay Resort Sea Spa. **JEANNE JONES** will present the "Color Coded Menu" concept she developed for the Spa, and then we'll get to taste the menu for that day.

The Scholarship Committee Chairs, **ANNE OTTERSON** and **JEANNE JONES**, arranged for our June Regular Meeting to be held at St. Vincent de Paul's Village, whose culinary program will be one of our first scholarship recipients. The students in the culinary program prepared a lovely meal for dinner following our meeting. The smiling service, delicious cuisine and delightful spirit were commendable and memorable. A fall dinner meeting will have us visiting the Art Institute of California, San Diego, for a tour of their Culinary Arts kitchens and a three course meal prepared by students finishing up their International Cuisine quarter. Our dinner will be part of their final exam. Talk about pressure for them!



"FIRST BRIDE" Karen Straus Hanauer "Wooden Spoon Award" (front). Left to right: Karen Ward, Carole Bloom, Janet Burgess, Carol Blomstrom and Marie Kelley.

Executive Chef **DEBORAH SCHNEIDER** had everyone hopping at the Hilton as she led guests in preparing a fusion-style feast featuring Latin and Asian ingredients. Aprons tied, both events were "roll up your sleeves" and "dig in" experiences, which totally dispelled the myth that too many cooks spoil the broth! Since reservations closed at 30 persons per event, our local public is clamoring for repeat performances.

To celebrate the start of summer and great camaraderie, we gathered in July on the beach for a "Big Fish Barbecue" at the La

Jolla Beach and Tennis Club. Executive Chef Bernard Guillas shared his seafood wisdom and tips as he grilled two 10-pound salmons for us. Next on the summer agenda, for fun and a bit of pampering, is a spa day at Loews Coronado Bay Resort Sea Spa. **JEANNE JONES** will present the "Color Coded Menu" concept she developed for the Spa, and then we'll get to taste the menu for that day.

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San Diego Chapter President, **JUDI STRADA**, has initiated the "Wooden Spoon Award," a custom decorated and inscribed spoon, for "Significant Firsts" in our chapter. At a recent board meeting the first "Wooden Spoon Award" was bestowed upon **KAREN STRAUS HANAUER**, our "First New Bride"! **W**

WASHINGTON, D.C.

Fundraiser at Romanian Embassy and An American Style Cheese Course

By CiCi Williamson

On June 17, Romanian Ambassador Sorin Ducaru and wife Carmen Ducaru, hosted a cocktail buffet fundraiser at their beautiful residence off Embassy Row. The ambassador's mansion is filled with Romanian artifacts, ikons, paintings and sculptures by Marcel Guguianu, a disciple of the acclaimed Constantin Brancusi. Thanks to good attendance (in spite of heavy rains) and the Embassy's generosity, the event netted approximately \$3,000 for the chapter's scholarship program.



Left to right: Dames Carol Cutler and Sheilah Kaufman, chef Cezar Munteanu, Romanian Ambassador's wife Carmen Ducaru and Dame Phyllis Frucht. Photo by CiCi Williamson.

In the home's chandelier-appointed dining room, guests were treated to traditional Romanian dishes prepared by embassy chef Cezar Munteanu: caviar canapés, goose and turkey mousse, eggs with spinach cream, potato salad, stuffed grape leaves and assorted pastries. Romanian wines accompanied the repast. LDEI Founder **CAROL BROCK** (New York Chapter) attended the event.

Cheese Course: American Style

On June 14, a co-operative effort by bi-coastal Dames produced an evening of American artisan and farmstead cheeses at 15 ria, in the Washington Terrace Hotel. **JAMIE LEEDS**, executive chef of the restaurant, and **CAROLE PALMER**, owner of Good Taste Marketing, collaborated on the four-course menu with San Francisco's **NANCY OAKES**, chef/co-owner of Boulevard Restaurant. The three teamed with the Mid-Atlantic Dairy Association to tell the story of these extraordinary cheeses.

"Americans are in the midst of a cheese revolution," said Palmer. "Dozens of American cheese makers are reviving the craft on an artisanal level. In serious restaurants across the nation, the cheese course has arrived."

Added Nancy Oakes: "I am completely committed to cheeses on our menu. We are supporting the rebirth of American artisanal cheese in this country. If we don't support it, it won't be there." **W**

IN MEMORY

At press time, news arrived of the loss of two trailblazers, Grande Dame Julia Child and Chef Leslie Revsin. Their loss will be keenly felt by the culinary world.

Remembering Julia



Julia Child, a Grande Dame, died in her sleep on August 13, 2004, a few days before her 92nd birthday. She will be sorely missed by all of us who had the opportunity to know her, if only through her wonderful books and television appearances. She was an extraordinary woman and was so very influential in the rise of women in the culinary professions.

I first met her when I was working in the hospitality industry and she was a guest at our hotel. I somehow got the nerve to approach her and tell her how much she meant to me. She was so gracious and delighted that we could look each other in the eye

(I'm 6'1"). I was fortunate to have shared many other occasions with her. Most notable was the visit to her home during the 1994 Dames Annual Conference in Boston. We all traipsed through her kitchen and saw the perfect-stenciled outline for each pot and pan on the aqua pegboard, so that each pot had a home of its own.

She was very supportive of the Dames and we use the following quotation in our brochure and Web site. "Les Dames d'Escoffier is a leadership culinary organization composed of women who not only achieved success in their profession, but who contribute significantly to their communities. Since its incorporation 25 years ago, Les Dames d'Escoffier has followed its mission to elevate the profession through mentoring members and helping worthy students succeed in their culinary careers. I am very proud to be a member."

We are all proud that you were a member. Tonight, a group of us are opening a bottle of Grande Dame champagne in a toast to that most wonderful woman, Julia Child. An era has ended. *Bon appetit*, Julia and thank you!

Gretchen Mathers
President

Julia's family has asked that, in lieu of flowers, memorial contributions be made to the following culinary organizations:

The Culinary Trust (formerly, IACP Foundation)

Endangered Treasures Program

Trina Gribbins

304 W. Liberty, Suite 201

Louisville, KY 40202

(502) 581-9786 x264

Email: tgribbins@hqtrs.com

COPIA

Julia Child Culinary Program Fund

Christi Skibbins

5020 1st Street

Napa, CA 94559

(707) 265-5911

AIWF

Julia Child Circle

Mia Stageberg

Directors of Gifts and Grants

633 York Street

San Francisco, CA 94110

(415) 642-0425

Email: mstageberg@hqtrs.com



Leslie Revsin

A founding member of the New York Chapter

1944 - 2004

When Paul Bocuse declared, "A woman's place is in the kitchen," Leslie Revsin shouted "Hooray." Off she went to the CIA and, wasting not a minute she soon became the first woman to work in the kitchens of the Waldorf-Astoria. Fired with enthusiasm, she next blazed a trail to Argenteuil, the venerable Manhattan dominion of grumpy French chefs. The culinary world was shocked--then delighted to discover how deep and rich and glorious was her unique interpretation of the classic cuisine. On and on she went, fueling new energy into the kitchens of many a fine restaurant and establishing a unique trail of accomplishments as she traveled the country, teaching, speaking and writing terrific cookbooks. Leslie was above all, a good woman. Her family has lost a loving wife, mother and grandmother. The culinary world has lost a pioneer and a respected colleague.

—Irena Chalmers

IN MEMORY

Grande Dame Julia Child – An Appreciation



Connie Hay with Julia Child at the Greenbrier in 1995. Photo by Don Hay.

Today, Friday August 13, the sad news arrived that Julia Child had passed on to greater rewards, just a few days short of her 92nd birthday.

I'll always remember the first time I turned our black and white TV, to one of the four broadcast channels, and heard the now familiar voice of Julia Child. I was entranced. My husband and I were newlyweds living in a city where I had few career options. And here was a woman doing exactly what I wanted to do—teach people to prepare and appreciate food. I was on the right path! I couldn't wait to prepare our first French *omelette*. Soon we were buying red wine and fresh mushrooms for *Boeuf Bourguignon*. Another week, I grabbed a scrap of paper and wrote down the details of the *Reine de Saba*, still a favorite cake. We had embarked on a wonderful culinary journey, thanks to Julia.

Years later, we settled in the Washington, D.C. area and I had a chance to meet her for the first time. Julia and her beloved Paul came to autograph cookbooks at Kitchen Bazaar. Several of us stood back and gazed upon them, after our books were signed, not wanting to take leave of our heroine, Julia.

As I became active in the food world, I often saw Julia at food events. I admired the fact that she attended conferences well after most mortals had retired. Recently I came across the birthday card she had graciously signed for my husband during a writers' conference at the Greenbrier. Along with her books, I will cherish it, and the photo taken of us that day.

To say that Julia opened doors for many Dames is certainly an understatement. She will live on in all the lives she touched through her work—chefs, teachers, writers, and every person who has been inspired to learn more about the culinary arts. As a friend of mine put it, "Your legacy is not in the cookbooks you leave, but in the cooks you leave."

Julia, you will be missed. If the food in heaven is not already ambrosia, I'm sure it will be soon. Bon appétit!

Connie Hay
Quarterly Editor

MEMBER MILESTONES

By Jerry Di Vecchio

Atlanta

GENA BERRY of Culinary Works attended the James Beard Awards and coordinated the New York Jets "Taste of the NFL" event. Then she hit the road as associate producer for Turner South's "Home Plate." Gena's cooking classes at SubZero/Wolf were featured in *Southern Living*. With Virginia Willis, she has launched a media-training venture.

VIRGINIA WILLIS, producer of "Home Plate," a Turner South show on new Southern cooking, is co-authoring with host Chef Marvin Woods *Home Plate Cooking: Everyday Southern Recipes with a Fresh Twist*. The book includes show recipes, tips, and techniques (number-one rated show for original programming on the network). Guests have included Atlanta dames **GENA BERRY**, **SHIRLEY CORRIHER**, **DORIS KOPLIN**, and **CAROLYN O'NEIL**.

Chicago

CAROLYN COLLINS reports that Collin's Caviar was featured in *Bride* magazine's August edition and on the cover of *Chef*. The October 15 *Wine Spectator* included Collin's Caviar in a smoked foods article; Chef Rick Gresch used the product in his recipe, Picnic Perfect Melon Martinis with Ginger Caviar stuffed Melon Balls.



Left to right: Rich Melman, Executive Pastry Chef Gale Gand, and Executive Chef Rick Tramonta celebrate their partnership at Tru's 5th anniversary party.

GALE GAND and her partners recently celebrated the 5th anniversary of Tru with visiting chefs who motivated them to create an experience that helps redefine contemporary fine dining. Gale's course, which included chocolate hazelnut layered birthday cake, had its inspiration from her past with Tramonto. It was their wedding cake in 1988; later their amicable divorce cake; and now a celebration of 25 years of cooking together and five years of Tru.

MARY ABBOT HESS participated in The Parliament of the World's Religions as VIP Services Coordinator in July. **JENNIFER ANDERSON**, **WENDY PASHMAN**, and **JUDITH DUNBAR HINES** also contributed to the planning of VIP communications and events for this convocation of international religious and spiritual leaders.

MARY MCMAHON has gone from the front of the house to the pastry kitchen at Henry Adiany's Trio Atelier, "a casual revolution in dining," located in Evanston.

CARRIE NAHABEDIAN took part in Brazil's largest Food and Wine festival, DegustaRio 2004, in July. This unique event showcased the many regional cuisines of Brazil and included Rio's new culinary arts school. She met many friendly and wonderful people, many who came to Chicago just to eat at its finest restaurants.

MEMBER MILESTONES

JOAN REARDON's biography of M.F.K. Fisher, *Poet of the Appetites: The Lives and Loves of M.F.K. Fisher* (North Point Press, Farrar Straus & Giroux) is due in late October. The publisher has specially arranged for the book to be available at the LDEI Annual Conference. Excerpts will be in September's *Gourmet*, October's *Elle*, and November's *Gastronomica*.

SARAH STEGNER has teamed up with George Bumaris to open their new restaurant in the former Stone Fish Grill on Skokie Blvd., Northbrook. With the name still unknown, they hope to open in early October.

Cleveland-Northeast Ohio

BEV SHAFFER, culinary instructor and columnist "ASK BEV" for *The Cleveland Plain Dealer* Sunday Magazine, received the Ohio Dietetic Association's Outstanding Contribution Award for 2004. She was also selected for a Culinary Writing Fellowship at the Writers' Colony, Dairy Hollow in Eureka Springs, Arkansas. Bev, co-author of *No Reservations Required*, will work on her second cookbook.



LAURA TAXEL announces the October publication of the 2005 edition of *Cleveland Ethnic Eats*, her annually updated guide to authentic ethnic restaurants and markets in northeast Ohio (Gray and Company). Look for her essay, "The Stuff of Life, The Staff of Life," in *Best Food Writing 2004*, to be published this fall by Marlowe and Company.

Colorado

BEVERLY COX hosted a session on cast iron cooking for the Denver chapter on August 8, at her Eagle Rock Ranch in Grover, Colorado.

Dallas

CHRIS CARBONE, chapter president, is now the Culinary Director for Sur la Table in Dallas.

DOLORES SNYDER held a book signing at Let's Pretend Tea Parties in Grapevine, Texas. Her book, *Tea Time Entertaining*, was featured in *The Dallas Morning News* Taste and the *San Antonio Express* Food section. Her book is one of eight featured in Wimmer's Flavors.



Left to right: Hayley Matson-Mathes, Donna Jung and Joan Namkoong pictured in the James Beard House kitchen.

Hawaii

DONNA JUNG, **HAYLEY MATSON-MATHES**, and **JOAN NAMKOONG** attended the 2004 James Beard Awards in New York, and, following, participated in a five-course Beard House dinner prepared by George Mavrothalassitis-aka Chef Mavro, 2003 Beard winner of Best Chef for Pacific Northwest and Hawaii; Joan assisted him. Honolulu's "Chef Mavro" restaurant is co-owned by Donna and her husband.

Donna, Hayley, and Joan, while at the awards, also met with Atlanta dame **KATHLEEN PERRY**, founding member of the James Beard Foundation, who, they report, provided "the spark" during a Hawaii visit that launched the Hawaii Chapter.

BEVERLY GANNON was nominated for the 2004 American Express Best Chef Pacific Northwest and Hawaii. She appeared as a guest on the "CBS Morning News" with Harry Smith while in New York. Gannon's restaurants, Hali'imaile General Store and Joe's Bar & Grill, are on Maui.



Houston

MARIE LENOIRE is feverishly getting ready for her third Champagne & Chocolate Culinary Gala, September 30, to benefit her 3-year-old Culinary Endowment & Scholarship that provides tuition scholarships for underprivileged students. The Culinary Institute Alain & Marie LeNotre has received approval to participate in the Federal Financial Aid Programs.

New York

JANE BUTEL will extend her cooking schools to the Fairmont Princess, Scottsdale, Arizona, starting in November 2004. Mexican regional cooking will be taught in the Hacienda Dining Room, the only Four Diamond/Four Star fine Mexican dining room in the U.S. Also, her Oaxaca culinary tour is set for March 1 to 7, 2005.



Charity à la Chinoise, a spring 10-course Chinese banquet that raised \$15,000 for Cancer Care, joined the talents of three New York dames. It took **EILEEN YIN-FEI LO**, noted Chinese cookbook author and teaching chef, and **MARSHA PALANCI** four days to prepare the feast. **ELEANOR SIGONA** created the elegantly sophisticated Chinese tabletop service.

Philadelphia

SHARI STERN caught the producer's attention at the Food Network's new show, "What's Hot, What's Cool". Shari, also known as Regular Gal Cooks, filmed "Love Bites-Cooking with Aphrodisiacs" as a segment for the Institute for Culinary Education in Manhattan, scheduled to air this summer; check www.regulargalcooks.com.



MEMBER MILESTONES

Phoenix

BARBARA POOL FENZEL, CCP, is working on a Southwest cookbook due out in 2005 targeting the gift book market, similar to her 1994 *Southwest: The Beautiful Cookbook*. On October 9, Barbara hosts her fourth public television fundraiser cooking show, "H" is for Hot and Spicy, on KAET. Her article on vinaigrettes appeared in the *Arizona Republic*.

DONNA NORDIN's Café Terra Cotta in Tucson is being reconstructed after a devastating fire in June. Smoke and water damage destroyed the interior, all the way down to the dry wall. On a more positive note, she completed her 25th summer teaching for two weeks in Lake Tahoe with **JOYCE JUE** and Marge Poore.

LINDA HOPKINS, owner of Les Petites Gourmettes cooking school, was featured in the *Arizona Republic* with advice on how to throw a children's birthday party for less than \$30, including invitations, games, food, decorations, and favors.

GAYE INGRAM, CCP, is at work on an abridged version of *Webster's New World Dictionary of Culinary Arts* with **SARAH LABENSKY**, CCP, and Steven Labensky slated for late 2005 publication. Targeted to both trade and consumer markets, it will highlight traditional French and American terms, and ethnic culinary definitions including the Middle East and Asia.

JANIS NORMOYLE, co-owner of Cooking For Pleasure school, traveled to Rome, Florence and Tuscany this summer to research new foods and ideas for her school's Fall/Winter schedule. Her trip focused on small mom-and-pop out-of-the-way places, seeking authentic common Italian dishes, ingredients, and techniques.

GWEN ASHLEY WALTERS, CCP, was included in an article in *Bottom Line Personal* magazine (circulation 2.2 million) about cooking school vacations, and discussed Gwen's career change from marketing to the culinary field after she took a vacation program at Jane Butel's Southwestern Cooking School.

San Diego

CAROLE BLOOM, in Adelaide, South Australia in August, was **MARGARET KIRKWOOD**'s guest on her radio program "The World of Cooking with Margaret Kirkwood." Carole will discuss her newly revised and updated, *Truffles, Candies, and Confections: Techniques and Recipes for Candymaking* out from Ten Speed Press in September.

KAREN WARD's book, *Canning and Preserving For Dummies*, a finalist in the 2004 San Diego Book Awards, was announced as the winner in its category at the awards reception held May 2004.

San Francisco

SALLY BERNSTEIN, Editor-in-Chief of Sally's Place (Sallys-Place.com) led tours with lunch at San Francisco's Ferry Building Marketplace and Ferry Plaza Farmers Market on July 29, August 3, and August 10. Future dates are September 21, October 7, November 9, and December 9. Call Ramekins Sonoma Valley Culinary School, 707.933.0450, or register at www.ramekins.com/bernstein.

LINDA CARUCCI is the Julia Child Curator of Food Arts at COPIA: The American Center for Wine, Food & the Arts in Napa, Calif. Former dean, California Culinary Academy, and IACP 2002 Cooking Teacher of the Year, Linda oversees food-related programs, festivals and symposia. In July, she met with **JULIA CHILD** to get her input and advice. To visit, e-mail lcarucci@copia.org.

JERRY DI VECCHIO, among other fun assignments, has been working with Foster Farms on poultry grilling projects, and has compiled a poultry grilling Web site for them: www.fosterfarms.com. She is also creating recipes and food and wine pairing suggestions for Sullivan Birney Winery in Sonoma, California.



JEANNETTE FERRARY published her eighth book, *Out of the Kitchen: Adventures of a Food Writer*. She recaps that it's basically a memoir about how food affects us so profoundly from our earliest childhood experiences that some of us, without our even planning it, wind up being food writers!

Washington, D.C.

PATRICIA RAVENSCROFT, president of Les Liaisons Délicieuses, is among a handful of Americans to receive France's oldest civil award, the Mérite Agricole, in 2004, for support of agriculture through her culinary tours. She will receive a medal at a reception in her honor at the French Embassy this fall.

CiCi WILLIAMSON's PBS-TV show, "The Best of Virginia Farms" (Episode Three), won the 2004 award from the Virginia Association of Broadcasters for Best Documentary or Public Affairs Program for a non-commercial or public television station. Produced by WHRO-TV in Norfolk, the segment included history, cooking and interviews on Virginia wines, bison, organic farming, apples and an Amish dairy.



Thanks to my all-volunteer committee who make this newsletter possible. Kudos to: Jerry DiVecchio, Karen Levin, Jane Mengenhauser, CiCi Williamson, and those who contributed articles and photographs. Your support is greatly appreciated.

Connie Hay
Second VP/Quarterly Editor

CLASSIFIED ADS

To submit a classified ad, provide text and graphics electronically to gjewell@acmanagement.com. Send a \$50 check to Greg by October 30. Checks are required before the issue goes to press.



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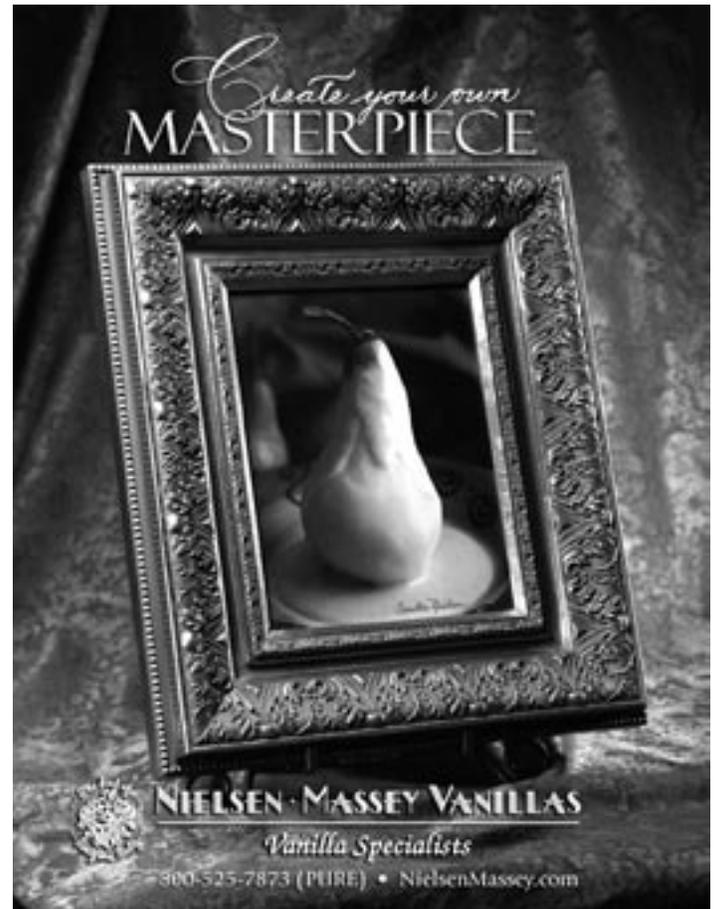
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LDEI E-newsletter Submission Guidelines

The E-newsletter is a bi-monthly publication delivered via email to keep Dames informed about what other chapters are doing, to encourage networking, and to list upcoming chapter events that are open to all Dames. A "Traveling Dames" section lists members attending professional conferences or other events where there are apt to be opportunities to network with other Dames.

The E-newsletter does not accept attachments or press releases. For chapter news, please include date, location, cost, and an email contact. For Traveling Dames, please include your name as you would like it to appear, travel dates, event you are attending, and your chapter affiliation. Due to space limitations, we cannot accept member milestones, product news, listings of cooking classes or tours.

If you are a Dame with an email address and are not receiving it, please contact Greg Jewell. The E-newsletter editor is Terry Golson. Send items to terry@trilobyte.com.



NETWORKING DAMES

And speaking of baked goods and chocolates, in June several Dames met in Hollywood while covering the 41st Pillsbury Bake-Off.



Photo by Connie Hay.

Dame Sherry Yard, Executive Pastry Chef of Wolfgang Puck Worldwide, demonstrated her pastry skills at almost every meal. Here she samples one of her famous truffles found in her book *The Secrets of Baking: Simple Techniques for Sophisticated Desserts*.

Photo by Connie Hay.



Barbara Gibbs Ostmann and Janice Cole, *Cooking Pleasures* magazine, share a chat overlooking the famous El Capitan Theater.



Photo by Connie Hay.

With a travel feature in mind, editors take a city tour and pose together in Holmby Park.

Left to right: Cathy Barber, *Dallas Morning News*; Karen Haram, *San Antonio Express-News*; Jane Milza, and Virginia Flores-Godoy, *Diario Las Americas*.



Left to right, first row: Kris Browning-Blas, *Denver Post*; Chef Sherry Yard, Susan Nicholson, syndicated columnist. Back row: guest Irene Wassell, Jane Milza, *Staten Island Advance*, and Connie Hay, food writer, *The Washington Times* and *Quarterly* Editor.



The Winter 2004 Quarterly will feature "2004 LDEI Annual Conference in Chicago"

IMPORTANT FOR SUBMISSIONS. PLEASE READ

WINTER 2004 FEATURE: LDEI Annual Conference

Our intrepid reporters will cover all aspects of the annual conference so that each Dame, whether she can attend or not, will be up-to-date on the latest happenings.

Send features to new Quarterly editor, Jerry Di Vecchio at Divecchio1@aol.com.

PHOTOGRAPHS:

Digital photographs

PLEASE make sure your digital photographs are scanned at 300dpi.

Photos should be sent in either JPEG, TIFF or EPS format. No other formats are acceptable – do not send embedded photos with text.

Include your name in the file title.

Include identification of individuals in photograph from left to right in the message of your e-mail.

Please e-mail the photo and caption to ldei@aecmanagement.com.

Glossy photographs

Please mail glossy photographs to:

Greg Jewell, Executive Director, LDEI
PO Box 4961
Louisville, KY. 40204

Please write the identifying information on the back of the photograph so we can give proper credit and return them to you. We advise that you not write in marker or gel pen. These can bleed onto other photographs.

CRITERIA FOR MEMBER MILESTONES:

Include Dames Name and Chapter

Describe what exciting, fun, interesting or important business-related activity you have accomplished...written/published a book, article or for a website, appeared on TV or radio, taught a class, created a new product, been interviewed or received an award.

Write 50 words or less in publishable prose, as you would like to see it appear.

You are welcome to send a photograph to accompany your milestone.

Please e-mail Member Milestones to CiCi WILLIAMSON at ciciwmsn@aol.com.

Please do not send notes, bullet points or a press release.

CHAPTER NEWS SUBMISSIONS

We encourage chapters to submit reports of their activities. Please write 300 to 500 words in prose as you would like to see in print and send to KAREN LEVIN, KALE23@aol.com. Please include the writer's byline. We also welcome photographs to accompany the article. All photographs should be e-mailed to Greg Jewell at LDEI headquarters. (see instructions for photograph submissions) The deadline for chapter reports is October 30.

FOR E-NEWSLETTER SUBMISSION GUIDELINES, SEE PAGE 19.

Deadline for Winter Quarterly is October 30, 2004

LDEI Headquarters, Greg Jewell, Executive Director
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LDEI Quarterly compiled and edited by Connie Hay and her all-volunteer committee, design and layout by Jason McKnight.



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