



Photo by Johanna Weber

Follow LDEI

The Web www.ldei.org | Facebook www.facebook.com/LDEIdamesdescoffier | LinkedIn <http://www.linkedin.com/groups/Les-Dames-dEscoffier-International-LDEI-4589803> | Twitter <https://twitter.com/#!/DamesDescoffier>

“Les Dames d’Escoffier is a leadership culinary organization composed of women who have not only achieved success in their professions, but who contribute significantly to their communities.”
— Julia Child

Dames Giving Back to their Communities

Implementing farm-to-fork philanthropic programs and connecting global culinary communities through education, hands-on training and cultural exchange

Green Tables Initiative – A Farm & Garden Philanthropic Initiative ~ showcasing the work of LDEI chapters engaged in linking urban and rural farms and gardens to school, restaurant and kitchen tables through local student and family-based programs

Days of Taste® ~ a unique field trip teaching elementary students in Dallas farm-to-table lessons at the Farmers’ Market

St. Mary’s Food Bank Alliance Community Kitchen Charity ~ hands-on training and help with job placement for disadvantaged adults

Food Literacy Program at Robert R. McCormick Boys & Girls Club ~ an initiative teaching underserved youth and their parents in Chicago the basics of gardening, cooking and healthy eating through field trips, culinary classes and earthboxes

To Market, To Market ~ farmers’ market-to-table tours with St. Louis elementary students, highlighting nutritious food choices and ending in hands-on cooking activities

Global Culinary Initiative – An International Community Initiative ~ connecting all global culinary cultures within chapters and crossing cultural barriers to embrace diversity, training programs, education and better understanding

Cuisine, Culture and Community ~ a one-day symposium in Philadelphia, bringing it all back home, through renowned speakers, cooking classes, tastings, workshops, panel discussions, cookbook signings/sales and idea-exchanges

Tropical Tour of Kualoa Ranch Island, Oahu ~ educating Dames first-hand on the island’s bounty of exotic fruit trees and tropical flowers, including the importance of poi from the taro plant in the daily diet

Sazin! ~ a Latin Culinary Fundraiser for the Latin American Association, Atlanta ~ a five-course plated culinary experience, featuring various Latin American foods and orchestrated by local Dames, celebrity chefs and students of Le Cordon Bleu College of Culinary Arts

Dames Fundraising for Culinary Scholarships

Conducting fundraisers, awarding more than \$4,000,000 in scholarships to our culinary leaders of tomorrow

Afternoon in the Country at Serenbe in Palmetto, Georgia ~ food and wine spectacular featuring more than 80 regional chefs, fine wines, micro-breweries and cake raffle

“Make a Difference” Gala Benefits in New York City, raising thousands of dollars for culinary scholarships ~ Jacques Pépin Tribute Dinner at the Food Network New York City Wine & Food Festival and the *Abbondanza!* Gala honoring Dame Lidia Bastianich

“Celebrating FOOD! Cooking ★ Careers ★ Communications” ~ Washington, D.C. Chapter’s all-day educational symposium has occurred biennially since 1995. 300 attendees hear more than 50 speakers in 18 sessions plus attend a Food Product EXPO at lunch.

Mr. Greg Jewell
Executive Director
Les Dames d’Escoffier
International Headquarters
info@ldei.org
Phone: 502.456.1851
Fax: 502.456.1821

R0616



Les Dames d’Escoffier International

Who We Are...

Les Dames d'Escoffier International (LDEI) ~ the premier, invitational organization of influential women leaders in food, fine beverage and hospitality ~ was founded initially in New York City by Grande Dame Carol Brock, from a charter she received in 1973, then was officially launched internationally in 1986.

LDEI is a non-profit 501(c)(3) organization (in the US) comprised of renowned and distinguished Dames ~ chefs and restaurateurs; food bloggers, journalists and social networkers; cookbook authors; TV and radio personalities; culinary educators, nutritionists and dietitians; hospitality executives; caterers and special events coordinators; culinary and wine consultants; entrepreneurs; food and fine beverage producers; food marketers; retailers; publishers.

Our Mission ~ an invitational organization of women leaders in food, beverage and hospitality whose mission is education and philanthropy.

Our Reach ~ 36 chapters with over 2,100 women, composing a powerful, far-reaching professional network of leaders.

Our Vision ~ LDEI is an international organization of women leaders who create a supportive culture in their communities to achieve excellence in the food, beverage and hospitality professions.

To make this vision a reality, LDEI members:

- share knowledge,
- support members, and
- provide leadership, educational opportunities and philanthropic events for the larger community

Dames in the News

Connecting with millions of consumers by educating and entertaining viewers, readers, bloggers and social networkers

Chefs Move to Schools ~ Dames nationwide have joined First Lady Michelle Obama's Chefs Move to Schools program, which teams up chefs with schools to prepare healthier meals and teach students about eating healthier.

Frequent Culinary TV Guests and Show Hosts ~ Dames appear on ABC's Good Morning America, CBS's Morning Show, NBC's Today, Food Network, Cooking Channel, CNN, PBS, The Learning Channel and numerous local media outlets.

Expert Culinary Communicators and Trendsetters ~ Dames educate consumers on food, nutrition, culinary trends, healthy eating, fine beverage and entertaining through syndicated columns, newspapers, magazines, newsletters, TV, radio, videos, blogs, social networks, cookbooks, e-books and websites.

Dames Making a Big Difference

Leading and shaping the way we cook, eat, drink, dine and entertain



Communicating valued culinary information to millions of consumers annually to further their knowledge in buying, preparing, cooking and serving good, healthy food at home and in their communities.

Reaching millions of school children yearly with food and nutrition messages to help them develop lifelong healthy habits.

Positively impacting the lives of people living in both at risk and plentiful food communities across the globe.

Producing, distributing and selling more than \$183 million in sales of food, nutrition and fine beverages annually.

Generating over 400 million culinary impressions annually.

Writing more than 1,000 cookbooks with over 39 million books in print.



Photo by Lisa Houlgrave



Photo by Michael Mathes



Photo by Katherine Bish



Photo by Rick Gayle



36 CHAPTERS ... OVER 2,100 MEMBERS Ann Arbor | Atlanta | Austin | Birmingham | Boston | British Columbia, Canada | Charleston, SC | Chicago | Cleveland | Colorado | Dallas | Hawaii | Houston | Kansas City | Kentucky | London, England | Los Angeles/Orange County | Mexico | Miami | Minnesota | Monterey Bay | Nashville | New York | North Carolina | New England | Palm Springs | Philadelphia | Phoenix | Portland | Sacramento | San Diego | San Francisco Bay Area | St. Louis | Seattle | Washington, DC

Les Grandes Dames of Distinction Representing the ultimate accolade for women's extraordinary achievement in food, fine beverage, hospitality and related fields

Before 1993, local chapters awarded Chapter Grandes Dames awards to these notables:

- Ella Brennan*, New Orleans restaurateur
- Carol Brock*, founder of Les Dames d'Escoffier
- Helen Duprey Bullock*, culinary historian
- Julia Child*, TV chef, culinary educator and renowned cookbook author
- Grace Chu*, culinary teacher
- Julie Dannenbaum*, culinary teacher
- Mary Frances Kennedy (M.F.K.) Fisher*, culinary philosopher
- Nika Hazelton*, author
- Caroline Rose Hunt*, Dallas hotelier
- Helen McCully*, culinary scholar
- Eda Saccone*, founder of Les Dames des Amis d'Escoffier, Boston



Beginning in 1993, these outstanding culinary leaders received the International Grande Dame Award:



1993

Marion Cunningham, author of the *Fannie Farmer Baking Book*; revision of the original Fannie Farmer's *The Boston Cooking-School Cook Book*; writer for *San Francisco Chronicle*.



1995

Anne Willan, cookbook author; star of 26-part PBS program; founder of Ecole de Cuisine La Varenne, Paris and Burgundy, France; re-nowned cooking teacher.



1997

Madeline Kamman, cookbook author; host of a PBS television show; director, School for American Chefs, Beringer Vineyards.



1999

Edna Lewis, "Dean of Southern Cooks"; chef, teacher, cookbook author; recipient of James Beard "Living Legend" award.



2001

Jerry Anne DiVecchio, senior editor, food and entertaining, *Sunset Magazine*; and books; author, spokesperson, television, radio expert in Western foods.



2003

Abigail Kirsch, catering executive; founder/owner Abigail Kirsch Catering Relationships; author of four cook-books; recipient of Les Amis d'Escoffier Society Leadership Award 2012.



2003

Rosemary Kowalski, catering executive; founder/owner The RK Group, San Antonio; official caterer to San Antonio Convention Center.



2005

Marcella Hazan, one of the foremost authorities on Italian cuisine; author of seven cookbooks, including *The Classic Italian Cookbook*; lifetime teacher.



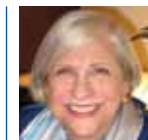
2007

Alice Waters, executive chef, founder/owner *Chez Panisse* Restaurant; cook-book author; American pioneer of farm-to-fork cuisine ~ the finest, freshest food, produced sustainably.



2009

Shirley Corriher; bio-chemist, teacher, lecturer; culinary problem-solver for corporations and chefs; author of *CookWise* and *BakeWise*; James Beard award winner; TV personality.



2011

Nathalie Dupree, teacher; author of twelve cookbooks on the American South; TV host of over 300 shows on PBS, The Learning Channel and Food Network.



2013

Dolores Cakebread, Co-founder and senior VP, culinary/hospitality/ambiance director of *Cakebread Cellars*; visionary for food, wine & spirits/healthy cooking/youth outreach. Master Gardener; chef; cookbook author.



2015

Joan Nathan, Noted culinary expert who views food through the lenses of history, culture, and tradition.