

Les Dames d'Escoffier International *Quarterly*

President's Message

A Room Of Her Own:
Dame Restaurateurs

Gathering On The Rim

Past Presidents'
Achievements

Benefit From Teleforums
-It's Your Call

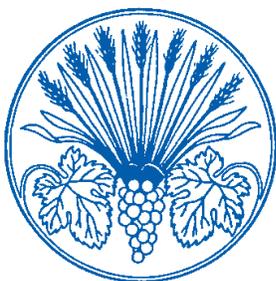
Grande Dame
Helen Bullock

Chapter News

Member Milestones



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Spring 2003

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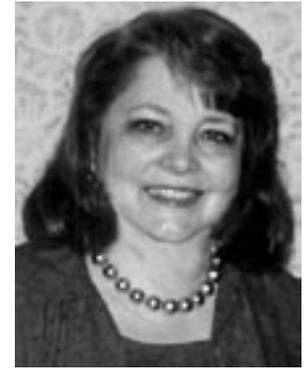
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President's Message



About Becoming Thirteen

It's a good thing I don't have "triskaidekaphobia." It turns out, I am the thirteenth president of LDEI. While thirteen has always been a lucky number for me personally, in the food business the "unlucky 13" is the reason thirteen loaves that bakers once supplied were never called by number, but described as "a baker's dozen." The thirteenth loaf was regarded as a special bribe for the devil not to spoil the sale of the bread. As thirteenth president, I will do everything in my power to make sure our organization continues to rise and prosper.

During the Year 2003, the 30th anniversary of our organization's founding, I would like to direct attention to the first dozen LDEI presidents (see page 13), responsible for nurturing LDEI to become the impressive organization it is today. Their many hours of work and their prescience have made it possible for women of achievement in the food, wine and hospitality industries to congregate, network and draw strength from each other.

As members of the Past Presidents Advisory Council (PPAC) they continue to make considerable contributions to LDEI. On February 15th, PPAC met and considered many items of importance to Les Dames. We will all benefit from their ideas, which you'll be hearing about soon.

About Chapters

While running for election as president, I promised to concentrate on "Chapters and Communication," and I am doing my best to fulfill that aim. Chapter presidents and I engage in bimonthly teleconferences where they are kept up to date on the LDEI board of directors' work, have an opportunity to contribute ideas and make requests to benefit their chapters. Their commitment to LDEI is impressive. I was completely amazed when Hawaii Chapter president **HOLLY HADSELL-EL HAJJI** and Adelaide Chapter president **BELINDA HANSON-KENNY** joined the recent call. When we spoke it was 11am in Honolulu and 7:30 a.m. the next morning in Adelaide!

On the Cover: *Daughter and mother Dames Candace Barocci Warner and Nancy Brussat Barocci operate two restaurants in Chicago (see page 4).*

Since January 1, I have had the privilege and pleasure of visiting the Philadelphia, Palm Springs, Los Angeles, Chicago and Minneapolis Chapters. And, on March 14, the menu definitely won't be baked beans when I visit the Boston Chapter for a gala dinner and auction. **RENIE STEVES** and I met in San Diego with a group led by Judi Strada. They hope to form a new chapter.

Be sure to take advantage of our monthly educational LDEI teleforums. Topics have been suggested by chapter presidents and are being led by talented women in their fields. Thus far in 2003, we've discussed "Creating a Les Dames Culinary Collection" by **ANNA SAINT JOHN** (January 13), "Generating Buzz for Small Businesses" by **SUZANNE BROWN**, LDEI 3rd Vice President (February 10) and "Don't Just Do It--Delegate It" by Dallas motivational speaker Margery Miller (March 12). "Taking Your Product on the Road" by **KATHERINE NEWELL SMITH**, LDEI 2nd Vice President (April 22), "Establishing Scholarship Funds" by **DOLORES SNYDER** (May 5), and "Web Site Design, Accepting Credit Cards on Web Sites and Chapter Web Sites" by **LYNN FREDERICKS** (June 16) are coming up. Other topics are in the works.

How about Seattle!

"Gathering on the Rim: From Wild Food to Technology" is the working theme for the 2003 LDEI Annual Conference to be held in Seattle October 16-19, 2003 (see page 7). Food lovers dwell comfortably and satiated in the home city to MicroSoft and Boeing. You'll taste and learn all about the Pacific Northwest's culinary bounty at the conference while staying at our headquarters hotel, the brand-new Seattle Marriott Waterfront Hotel that looks out over the Puget Sound and offers breathtaking views of the Olympic Mountain range. Your Executive director Greg Jewell and I will fly there March 7th to meet with the conference committee headed by co-chairs **DORENE CENTIOLI-McTIGUE** and **DIANA DILLARD**. Put

CiCi Williamson



Every Dame restaurant is attached to a dream and a passion. Why else sink your life's savings and untold energies into a business that involves orchestrating something akin to a nightly Broadway opening to a room full of important critics? Here you will learn how some Dames came to be restaurateurs.

A Room Of Her Own: Dame Restaurateurs

Marla Adams

Babette's Café
573 North Highland Avenue
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Phone: 404-523-9121
www.BabettesCafe.com

Babette's Cafe

Babette's Cafe, located in the Poncey-Highlands area of Atlanta, is a casual French, country bistro housed in a turn of the century bungalow. **MARLA ADAMS** is the chef/owner, busser, bookkeeper, hostess, and chief repair person. Babette's offers some very traditional peasant dishes, such as *cassoulet*, *coq au vin*, seasonally of course, done with an up to date twist and character.

Marla was born abroad to parents in the diplomatic service. She graduated from the University of Virginia in 1980, having never worked in a restaurant. After a very short stint in a Boston financial firm, Marla took a job (on a whim) at Rebecca's on Charles Street. Her father was very dismayed at this turn of events. She fell in love with the kitchen and has never left. Marla attended the CIA in Hyde Park, graduated top of her class, and moved to Atlanta, again on a whim.

After working at several big named restaurants in Atlanta as well as the Penta Hotel, Marla found a very hard glass ceiling. With nowhere to go, she opened Babette's "on a shoestring and a prayer" in 1992. Now, with the help of a very talented staff, Marla is in the kitchen baking and cooking during the day and supervising the shift at night. She has a husband and an eight-year-old daughter who blend seamlessly into the very full, but rich day.

Liz Baron

Blue Mesa Grill
6540 Forest Creek Dr.
Dallas, TX 75230
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www.blumesagrill.com

Blue Mesa Grill

LIZ BARON is co-owner, with husband Jim, of Blue Mesa Grill restaurants. There are six locations in the Dallas/Fort Worth Area, including four Blue Mesa Grills, an Out of the Blue and Blue Mesa Coffee Co., a partnership with Starbucks Coffee Co.

The concepts range from full-service Southwestern restaurants to fast/casual to a coffee-and-food kiosk operation in Presbyterian Hospital of Dallas. Liz discovered her passion for restaurant business quite

by accident. Jim, who was director of operations' support for a restaurant company at the time, recruited her to do marketing for the company. Liz developed her skills with a project in Dallas, and the Barons began their restaurant partnership in 1988. The Barons have financed their growth with SBA loans and cash flow from operations.

Blue Mesa Grills was one of the first concepts to adapt the once exclusively expensive Southwestern fare into a relaxed, popular format. Blue Mesa was awarded Best Overall Design for the Outstanding Menus of the Southwest Competition (Over \$10 Category) by the Texas Restaurant Association & Southwest Foodservice Expo in 1999. They also are nominated for an Ivy Award from *Restaurants and Institutions Magazine*, January 2003.

One of Liz's greatest contributions as a restaurateur has been the development of a distinctive Southwestern menu at an affordable cost. The *Southwest Food Service News* named her "Woman of the Year" in its The Restaurant Food Service Category, 2001. In that publication she shared her philosophy for success: "Most compelling for me about running a restaurant is keeping it "new". From innovation in the menu, maintaining and updating the facilities to marketing, special events, keeping employees motivated, developing great customer service, and doing outreach in the community. All of these areas require constant attention and polish. It never runs on autopilot! But by the same token, that's what makes it such an interesting and exciting business. There's always a new challenge."

The Barons' new concept, Out of the Blue, recently opened and is the fast-casual version of Blue Mesa. Out of the Blue is an adaptation of the Blue Mesa menu into a quick-serve format.



Restaurateurs

Nancy Brussat Barocci

Convito Italiano
1515 Sheridan Road
Plaza del Lago
Wilmette, IL 60091
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www.convitoitaliano.com



Convito

Twenty-two years ago I combined my passion for food and Italy and opened Convito Italiano, a food market, wine shop and trattoria., *convito* is an ancient Italian word meaning banquet.

The food market sells deli products, groceries, fresh pasta and sauces, hot and cold prepared foods, breads and sweets. The wine shop stocks over 300 Italian wines. The warm, earth-toned trattoria seats 50 people in the winter and expands to 100 seats in the summer when the warm weather allows us to open our charming outside café.

The Convito restaurant serves casual Italian cuisine. The Convito store's menu, as well as the catering menu, includes dishes from Italy as well as from other corners of the world.

Convito has won various awards through the years including Italy's Vinarius Award for outstanding wine shop and the Vide Award for outstanding achievement in fostering better understanding and appreciation of Italian wines. In 1987 I received an "Outstanding Achievement Award" from the Italian Wine and Food Institute in New York City, as well as in 1994 being named one of the finest ambassadors of Italy's food and wine in the country.

My daughter, **CANDACE BAROCCI WARNER**, joined me in 1996 as General Manager.

Betise

Betise's colorful and art-filled restaurant was built in 1992 with the idea that French food could be fun and informal. The décor evokes a strong sense of artistry and humor – colorful painting and sculpture with an offbeat sensibility line the walls of the restaurant. The cobblestone floor and traditional bistro chairs bring out the informality of the dining room that is balanced with more formal amenities and table settings.

The menu is inspired by classic French bistro dishes and regional French recipes. Through the years Betise has received many favorable reviews including being voted as having one of the best brunches on the North Shore and as best new restaurant in 1992.

Betise seats 120, serves lunch and dinner daily and brunch on Sundays. **CANDACE BAROCCI WARNER** is also General Manager of Betise.



Janet Cobb

Mi Piaci Ristorante Italiano
14854 Montfort
Dallas, TX 75240
972-934-8424
www.miapiaci.com

Mi Piaci

JANET COBB, a partner in The Cobb Restaurant Group, brings more than 25 years of highly successful restaurant business expertise to Mi Piaci. Her understanding of culinary arts, combined with a flare for upbeat design concepts, is the trademarks that identify all of Janet's restaurant ventures.

In 1994, Janet and Phil Cobb founded and developed an innovative restaurant concept called Natura Café, which served health-conscious, alternative cuisines. Prior to this venture, Janet created two showcase Italian restaurants, Mi Piaci Ristorante Italiano in Dallas in 1991 and Vendi Vidi Vici in Atlanta in 1990. Italian cuisine expert and author Marcella Hazan inspired both.

During the 1980's, Janet served as director of operations and later as president of Dakota's Restaurants, Inc. There she developed award-winning Dakota's restaurant in Dallas and Boston as well as The Merchants in Nashville. Prior to this, Janet owned and operated Maple Street East, a favorite Dallas restaurant.

A native Texan and Southern Methodist University graduate, Janet began her restaurant career in Dallas as a managing general partner of Tolbert's Texas Chili Parlor.

Most memorable moments she cherishes is to see everyone happy when they leave the restaurant. She respectfully credits her valuable employees as a key to her success.

Along with her business responsibilities, Janet shares her time with Dallas' non-profit community. She is chairman of the board of directors for The Child and Family Guidance Center, chairman of the American Institute of Wine and Food board of directors, a member of the North Texas Food Bank executive committee, the Central Dallas Association retail committee co-chair, and serves on the capital campaign committee at Southern Methodist University.

Karen Bremer

President

Great Hospitality

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Atlanta, GA 30343

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www.greathospitalityrestaurants.com



Dailey's and City Grill

When you've risen through the ranks of one of the nation's most successful restaurant groups until you've become the president, what do you do for an encore? For **KAREN BREMER**, former president of Atlanta's Peasant Restaurants and Mick's Restaurants, the answer was to become an owner. In October of 2000, Karen assumed ownership of Dailey's and City Grill, two of the most popular Peasant Restaurants, and began her own Atlanta-based company called Great Hospitality.

Dailey's, a landmark restaurant that has occupied a two-story renovated warehouse in downtown Atlanta since 1981, serves creative American cuisine. City Grill opened in 1989 in the Hurt Building space originally occupied by the southeast branch of the Federal Reserve Bank, now listed on the National Registry of Historic Places. Opulence and grandeur surround diners there as they enjoy City Grill's American food straight up with a twist.

A native of Montreal, Canada, Karen is past president of the Georgia Restaurant Association (GRA). Her talents and diligent efforts in the restaurant industry were rewarded with an appointment to represent Georgia on the board of directors of the National Restaurant Association (NRA). She serves on the executive committee of the Atlanta Convention and Visitors Bureau (ACVB) for 2003 and was honored as ACVB's Member of the Year in 2002 for her commitment to the city.

Karen was instrumental in founding Downtown Atlanta Restaurant Week (DARW) in 2002, modeled after programs in other major cities to attract diners downtown by offering meals for \$20.02. The inaugural week was such a success that plans are already underway for two DARWs in May and August 2003.

Karen is involved in starting the new Georgia Restaurant Council and is serving as interim co-director. Formation of the council was announced in January 2003. She is also one of only two women to be named Food Service Industry Leader of the Year (1997) by the Georgia Hospitality and Travel Association (GHTA).

Nongkran Daks

The Thai Basil

14511-P Lee Jackson Memorial Highway

Chantilly, VA

phone 703-631-8277.

The Thai Basil

NONGKRAN DAKS opened The Thai Basil restaurant in 1999. Her goal has been to make each patron feel just as if they had traveled halfway around the world for a Thai culinary treat.

As executive chef, Nongkran stresses authenticity. She is committed to preserving traditional recipes and helping Americans understand the difference between authentic flavors and the unfortunate compromises that ready-made Thai increasingly represents. At The Thai Basil, there is no MSG; curries are made from scratch. There is a vegetarian menu. Nongkran's menu features treats seldom seen outside Thailand including *Golden Cups*, an appetizer of crispy rice with special dips, and a Southern Thai chicken curry.

For those with a sweet tooth, The Thai Basil offers eight traditional Thai desserts made in the restaurant.

The Thai Basil is listed in the 2003 edition of the *Zagat* guide for the Washington, DC area and on DigitalCity.com. Northern Virginia Living also rated the restaurant one of the 2002 top 50 Restaurants in Northern Virginia.



Nongkran was particularly honored that Ambassador Darryl Johnson and his wife, Kathleen, prior to traveling to Bangkok to assume his duties in Thailand, chose The Thai Basil as the site of a farewell dinner. And, an exciting development is in the works. In December 2003, the new National Air and Space Museum, is scheduled to open across the highway from the restaurant.

The Thai Basil serves lunch and dinner daily. Nongkran also offers cooking classes on site.

Nongkran is grateful for the support of a growing clientele, largely attracted the recommendations of other loyal customers, and looks

Restaurateurs

Ariane Daguin

D'Artagnan, The Rotisserie
152 East 46th Street
New York, NY
Between Lex & 3rd
Tel: 212 687 0300
Fax: 212 557 1904



D'Artagnan, The Rotisserie

Nestled in busy midtown Manhattan is a quaint French restaurant, D'Artagnan The Rotisserie. This country style, 60 seats, restaurant is just oozing with the ambience of Southwest France. **ARIANE DAGUIN**, daughter of Andre Daguin, a Michelin-starred chef and hotelier in the French region of Gascony, oversees D'Artagnan. Ariane brings a slice of Gascony to New York, offering patrons Armagnac, foie gras and other hearty, full-flavored foods.

As you enter this two-year old brasserie, you can't miss the beautiful towering armoire to your left - once belonging to Ariane's grandmother. The armoire and deli case just across from it, are filled with a vast selection of French charcuterie and D'Artagnan goodies. In this retail section of the restaurant, you can fill your kitchen to your heart's content.

Ariane, co-founder and co-owner of D'Artagnan, Inc. the largest specialty meat distributor in the country and the first purveyor of duck foie gras, wanted to open a restaurant in New York City as another creative culinary outlet. She also realized that she could combine an upscale Bistro eatery with the first exclusively D'artagnan retail outlet.

Customers can choose from a variety of (chicken and game sausages, Smoked Magret—a true Gascon delicacy—as well as Duck Pastrami, and Duck Leg Confit. Mousse Truffee, Pâté de Campagne, and other pâtés, mousses, and terrines are available year round as is duck fat, duck demi-glace, and cornichons. Truly a foie gras heaven, D'Artagnan also sells Mousse of Foie Gras, Terrine of Duck Foie Gras, and Terrine of Foie Gras with Sauternes. Délicieux!

Ragini Dey

The Spice Kitchen
242 Kensington Road
Marryatville
South Australia 5068
Australia Tel: +61 8 8431 4288

The Spice Kitchen

The Spice Kitchen was established 13 years ago as a one-stop shop for anything to do with Indian food. For the cooking enthusiast, whole or freshly crushed spices are available as are specially blended spice mixes. The mixes are the ultimate authentic convenience product used to create a multitude of dishes from tandoori to South Indian seafood specialties. Recipes or the Spice Kitchen cooking class recipe collection (books 1 and 2) are available to inspire anyone with a penchant for cooking. Classes are held regularly and focus on India's regional cooking. Regions include North, South, East and West and from 22 different States. Regional Indian cooking is largely neglected in most restaurants, in and out of India, as most tend to offer a very limited choice of items that feature more expensive ingredients with very labor intensive preparations. The Spice Kitchen seeks to educate its patrons on the breadth and depth of authentic Indian cuisine.



The menu changes seasonally and includes home-style dishes from various regions of India. Beetroot leaf and onion *pakor*as with eggplant relish from the North and the Eastern Indian lamb and green mango curry are some examples. Vegetarian dishes reflect India's rich heritage. A cauliflower *musallam*, marinated whole cauliflower wrapped in lotus leaf and whole-wheat dough and then baked served with a tomato cashew nut sauce is a very popular dish from the northern region. In addition, much thought has gone into matching beers and wines with the spicy-yet-not-necessarily-hot menu.

The Spice Kitchen was recently featured on Australian national television. A loyal following seeking real Indian food has helped the Spice Kitchen earn several well-deserved awards through the years including Pathak's 1995 and 1996 "Good Food" award; the Restaurant and Catering Association of South Australia awards in 1998 and 2002 and *Dine* magazine's People Choice award in 1998.

Ragini plays the multiple roles of restaurant owner, director, cooking teacher, executive chef, manager, sales and function coordinator and industrial/public relation's expert. It is difficult and does not leave many hours free, but her reward lies in helping to create a more

continued on page 8

Gathering on the Rim

Les Dames 2003 Annual Conference Encompasses Wild Food to Technology

by Jane Morimoto

Seattle, the Northwest rim of the Pacific, embraces the ideals of the wild as well as advanced business and technology. Fresh air, fresh ideas, fresh produce and fresh seafood are the way life in the Northwest. People still regularly forage and gather berries, mushrooms, seafood and plants; yet, it's not the backwoods by any means. Gourmet coffee is synonymous with Seattle and Northwest wines compete with the world's finest. Microsoft makes its home here and aviation enthusiasts know about Boeing's beginnings in this area. Outdoor enthusiasts enjoy two major National Parks — Mt. Rainier and Olympic, go salmon fishing or whale watching and enjoy a variety of outdoor activities in the surrounding Cascade Range to the east and the Olympic Range to the west.

Our 2003 LDEI Annual meeting will be headquartered at the Seattle Marriott Waterfront Hotel. Opening in Spring 2003, this 358-room hotel overlooks the Puget Sound with panoramic views of the Olympic Mountain range and unmatched Northwest sunsets. Dames can stay at the hotel for the special convention rate of \$179 during the annual meeting. Eleven meeting rooms with state-of-the-art technology, high-speed Internet access and wireless capabilities can accommodate groups of all sizes. A coffee bar, restaurant, concierge service, business center, fitness center, indoor/outdoor pool and 24-hour room service are part of the amenities. Chef Todd English recently announced plans to open

the Fish Club, an upscale seafood establishment destined to become one of the city's preeminent restaurants. English is internationally known for developing new concepts including Olives, King Fish Hall, Rustic Kitchen, Tuscany and Figs restaurants.

Within walking distance to the hotel are the Pike Place Market and the waterfront area that caters to visitors year 'round. Seattle's Pike Place Market offers something for everyone. Fresh produce, seafood and flowers, delicious takeout foods, restaurants to suit every palate, and handmade crafts are a sampling of what you can experience at the market. Wander along the waterfront among the shops and restaurants, the ferry terminal and the aquarium. Downtown shopping or a trip to the landmark Space Needle is nearby. A streetcar will take you to historic Pioneer Square where Seattle got its start late in the 19th century. There's even an underground tour so you can see the remains of what was Seattle before the Great Fire of 1889.

A short ferry ride across the Puget Sound, will take you to Bainbridge Island and to IslandWood where we will hold our annual business meeting on Saturday. IslandWood, a rustic 225-acre campus dedicated to environmental and community stewardship, offers hands-on learning experiences in science, technology and arts in a natural setting. IslandWood's Chef and Food Service Manager Greg Atkinson, formerly executive chef at Seattle's prestigious Canlis restaurant, will



prepare a Northwest Feast assisted by some Seattle Dames for our dinner. Atkinson writes features for the Seattle Times magazine section and has written several cookbooks with recipes using fresh Northwest ingredients. Dress code for the day is outdoor Gortex-type wear and comfortable walking shoes.

Optional tours include Ste Michelle Winery; the Herb Farm restaurant where menu items are prepared with seasonal fresh ingredients including herbs grown on site; Sund Creek Oyster Farms, owned and operated by **CINDY SUND**; Uwajimaya, an expansive Asian grocery and specialty store in the International District; Fran's, the gourmet chocolate company owned by **FRAN BIGELOW** and Grand Central Bakery owned by **GWEN BASSETTI** who initiated the popularity of rustic breads in the Northwest.

Committees for the annual meeting led by Co-chairs **DIANA DILLARD** and **DORENE CENTIOLI MCTIGUE** have been busy planning the conference since last fall.

Join the Gathering on the Rim from October 16-19, 2003 to experience all that the Northwest has to offer.

Photo credit: Seattle's Convention & Visitors Bureau.



SAVE THE DATES!
LDEI Annual Conference
Seattle Marriott Waterfront
October 16-19, 2003

Claire Clauss DiLullo

Toto
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Philadelphia PA 19102
(215) 546-2000
www.totodining.com

Moonstruck
7955 Oxford Ave.,
Philadelphia PA 19111
(215) 725-6000
www.moonstruckrestaurant.com

Toto and Moonstruck

Since she and her husband Joe opened northeast Philadelphia's *Ristorante DiLullo* in 1979, Claire DiLullo has been closely involved in restaurant ownership and operations. Their Northern Italian restaurant quickly garnered rave reviews from critics and the general public, and continues to thrive under its current name, *Moonstruck*.

Five years later, Joe and Claire brought their culinary vision to Center City Philadelphia. They open *DiLullo Centro*, a multi-million dollar venture carved from what was formerly the historic Locust Street Theatre. The facility boasts five private spaces, a 125-seat dining room, and the locally famous Rotunda, adorned by extensive fresco murals.

When Joe suddenly and tragically passed away in 1994, at age 45, Antonio "Toto" Schiavone, the restaurants' director of operations who had been with the couple from the outset, stepped in to assist Claire in the continuation of the DiLullo tradition.

In September of 1997, Claire and Toto married, and shortly thereafter completed extensive renovations on *DiLullo Centro*, reopening it as *Toto*, where it remains one of the city's finest Italian restaurants.

Claire DiLullo is the recipient of the 1995 Philadelphia-Delaware Valley Restaurant Association's "Panache Award" for restaurateurs.



Jenifer Lang

Café des Artistes
1 W. 67th St.,
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Café des Artistes
www.cafenyc.com

Café des Artistes

Just a few steps from Central Park's western edge sits *Café des Artistes*, perhaps New York's most romantic restaurant and a comfortable nest of three small rooms, the walls of which are alive with the agile nudes of the American muralist Howard Chandler Christy. These odd innocents wade through pools, swing from branches, and romp through high grasses, smiling at you all the while. How pleasant to have them around as you enjoy a coarse country pâté and a garlic-laden *brandade de morue*.

The restaurant has been around since 1917. Once an eating place solely for the tenants of the Hotel des Artistes above it, and often used as their room-service canteen, it remained virtually unchanged for 58 years. Since 1975, **Jenifer Lang** and her husband George have operated the *Café* and during that time it has gained world renown. The restaurant induces thoughts of small, sweet cafés that might exist in niches on the side streets of Paris, Vienna or Budapest. Which is its intent with its voluminous plantings, its bottle-green colors and European bourgeois cooking. The Langs have said that the food at the *Café* is what you would eat at a Sunday luncheon in a European home, if you were lucky enough to have a grandmother who was a good cook.

Recently the Langs went through the excruciating process of finding a new executive chef for the *Café*. It is never an easy task, but it is one they don't have to deal with frequently – the previous chef was there for 11 years, and his predecessor was at the *Café* for 34 years.

The fact that the *Café des Artistes* is on the same block as the Langs' apartment is not a coincidence. On a rainy night in 1975 George Lang was standing on the block, looking vainly for a taxi and he said, "If we had a successful restaurant on this street we'd always have taxis!" The next day he accepted the offer to take over the *Café*.

Every decade since the Langs have owned the restaurant has presented new challenges. In the 1970's the *Café* was a boon to the Lincoln Center area, a wasteland for restaurants, as well as an innovator for American restaurant styles; in the 1980's it became trendy and upscale, compared to other Manhattan eateries; in the 1990's it was discovered by the young Hollywood crowd and admired for its provenance and authenticity. In the 2000's, when the restaurant scene in Manhattan is telescoping and only the strong are surviving, the *Café* remains a bellwether for honest, comfortable hospitality. Not only that – you can always find a taxi on the block!

Zov Karamardian

Zov's Bistro
17440 East 17th Street
Tustin, California
(714) 838-8855, Ext. 2.
www.zovs.com

Zov's Bistro

Established in 1987, Zov's Bistro has earned the respect and admiration of local and regional restaurant critics as well as the dining public. Using the freshest and sometimes most unexpected ingredients, Zov's Bistro specializes in Eastern Mediterranean cuisine with house specialties that include Moroccan salmon served with braised bok choy and roasted rack of lamb drizzled with pomegranate sauce. Zov's has been voted by the Zagat Guide as one of the finest restaurants in America and one of the top 10 in Orange County. In addition, the restaurant has garnered praise for its bakery—*Gourmet Magazine* named it among its “Best Bakeries in Southern California”—as well as its catering services and cooking school. And, the school has hosted celebrity instructors Julia Child, Emeril Lagasse, David Rosengarten and Jacques Pepin, among others.

Zov's Chef and owner **ZOV KARAMARDIAN'S** has been honored with the Southern California Restaurant Writers' “Restaurateur of the Year,” American Diabetes Association's “Woman of Valor”, Roundtable for Women Food Industry's “Pacesetter Entrepreneur Award” and the Executive Women's Forum “Award of Profiles In Excellence.” Zov's thorough knowledge of the culinary world, commitment to quality, unwavering attention to detail and adventurous spirit are responsible for the eatery being universally recognized and lauded.

Lisa Cox

Mark's American Cuisine
1658 Westheimer
Houston TX
713 523 3800
Houston, TX

Mark's American Cuisine

Mark's American Cuisine opened in the summer of 1997. It was a risk, since **LISA COX** and her husband Mark chose a 1920's church that was in a part of town far from most of Houston's successful restaurants. But, the price was right and they were ready for the challenge.

Lisa had spent many years in hotel management, primarily with The Four Seasons in Washington, D.C. and Houston, and in hospitality industry personnel recruitment. Mark had been an executive and corporate chef for 15 years in hotels and high-profile restaurants in Houston. They wanted a place of their own that would allow them time to be with their growing family and to bring life to their dream of running a friendly, neighborhood restaurant. Their vision was to serve moderately priced, fresh, seasonal food with impeccable service in a casual, comfortable atmosphere.

After five years in business, during which time Mark and Lisa have made extensive renovations to the former church, Mark's has become a destination restaurant for Houston diners and a centerpiece of their neighborhood. Mark remains behind the stove and Lisa handles the administrative, personnel, promotional and back-of-the-house duties. It was a match made in heaven.

Nathalie Dupree

Memories of my restaurant

It has been thirty years since I closed my restaurant and opened Rich's Cooking School in Atlanta. But, I frequently think about the difference between running a restaurant then and now. In 1971 when I opened my restaurant in Social Circle, Georgia, I had to run a paper route to raise the money as the bank wouldn't lend it to me. With a total of \$5,000, my husband, brother and I built the restaurant, in an antique shop, using the antiques to serve on. The bank **would** loan us the money for the antiques!

At that time zucchini was a rarity in the South. The only place that grew mushrooms was Delaware, and a fellow in Madison, Georgia, down the road, who had started growing mushrooms in a school converted to a growing house. He sold me the “opens” at a discount, as they were undesirable. I've often thought of them as the forerunner to Portabellas, and I liked them more than the white mushrooms.

Neighbors gave us tomatoes, squash, green onions and other excesses of their garden. I grew all my own herbs, pansies for the salads, and many of my other vegetables. I did this out of necessity. It was very difficult to buy fresh produce in Social Circle and Covington at the time, except from the farmer's. I purchased sweetbreads at 25 cents each from a local meat cutter. Everything else I purchased at the grocery store, not finding a quality supplier willing to deliver to me.

Things like parchment paper were unavailable. I made all my own rolls (baps) and boned all my chickens and chicken breasts, cleaned my own tenderloins, and made my own sausage.

Would I swap for a chef today who can use parchment paper, plastic wrap, wonderful butters, *mascarpone*, fresh *parmiagano reggiano*? I try not to ask myself that question.

But when I went to Denver as a James Beard representative for the Julia Child fundraiser, to an all-women's restaurant, where they had flown in women pastry chefs and other chefs, it moved me to tears. I am so proud of today's women who own their own restaurants, those who cook in them, and those who serve in them. In my day you could hardly be hired in one. Congratulations, ladies, and all best wishes. You'll never forget these days, even when your feet hurt. Indeed, the pride in a meal well

Restaurateurs

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Nora and Asia Nora

In 1972 I started a small catering business and discovered the difference between organic and conventional food. Until that point, I had not thought much about it. To me, it was mostly a question of finding fresh food of good quality. For my catering business, people often wanted barbecue. One day, I looked in the Yellow Pages for a meat wholesaler. I called up one place and was told, "We feed the cows corn for the last few months." I thought to myself, "Cows eat grass, not corn." I didn't understand this. She also said they didn't let the cows exercise; the increased the marbling made beef tender. Another Yellow Pages ad promoted "natural beef"—no antibiotics, no hormones. I didn't know what that meant, so I called up. The owner spent an hour explaining the difference between natural and conventional beef. I was shocked and made a conscious choice and commitment to live more organically.

My catering business was going well, but an opportunity came for me to open a restaurant at a small hotel, the Tabard Inn in downtown Washington. I told the owners that I wanted to do natural or additive-free food. They were all for it.

In 1976, I opened the Tabard Inn restaurant; but running it was not easy. First, I had to overcome perceptions of what a good restaurant was. Back then most people thought a good restaurant had to be French. Our food was Mediterranean-American. Another problem was to find food. I had to drive out to a vegetable farm and pick up seasonal produce, since deliveries were limited. Sometimes, my choices were squash, squash and squash. Nobody did organic white rice or organic chocolate. And, having never set up a restaurant, I didn't know how to build a menu, how many people to hire or how much food to order. But I figured it out.

After a year at Tabard Inn, Steven Damato, the manager of the hotel, asked me if I was interested in opening a restaurant with him. It took us a year to find a location and investors. My vision was to serve healthy, organic, Mediterranean-type food. In January 1979 we opened Nora. It was a success from the beginning, but it took a lot of hard work. I found two local farms to provide produce during the growing season and an organic food distributor who shipped my produce from California during winter months. Meat was more difficult. I could get organic beef, but my pork and veal were natural. The farmers did not use antibiotics or growth-promoting hormones, but fed the animals conventional feed. And to get natural meat, I had to buy the whole animal. I could get only a certain number of steaks from the animal and then was flooded with ground pork, beef and veal. To use it all, we had to be very innovative. Every day we had to have a burger, pâtés, two different stews and all types of dishes with ground meat on the menu.

After five years, I felt like I was running a cafeteria. We fed 200 people at each sitting from a small kitchen. No plate had personality. No matter what you ordered, you got broccoli and carrots. After touring three-star restaurants in Europe, we decided to restructure the restaurant so that I could make the food more individual. We put in fewer tables, pur-



chased new china, white tablecloths and better wines. Yet, to be more organic meant we had to become more expensive. A case of organic broccoli could cost \$30, while conventional went for seven dollars. At a certain time of year, we could pay \$100 for a case of lemons. Conventionally grown were \$20.

In April 1997, Nora became the first certified organic restaurant in the country—a necessary step to bring increased awareness and credibility to organic food. I also wrote a cookbook, *Cooking with Nora*, about seasonal organic cooking to help inspire my diners and other chefs to live an organic lifestyle.

With the success of Nora, I decided to open, Asia Nora. I was attracted by the simple, healthful preparations of Asian cuisine. It exemplifies so much of what I believe a good diet should be - balanced, low fat meals with an emphasis on vegetable and grains. Everything is prepared with so many wonderful and exciting flavors that perfectly match the inherent good taste of organic food.

Through Nora and Asia Nora I wanted to share my insights and realizations as a chef and create a venue to offer delicious, well-balanced food to the public. In the beginning, it was a challenge to find organic produce. These days the choices are nearly limitless; the organic industry has grown so much, as has the consumer's awareness

Judy Ziedler

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Cora's Coffee Shoppe
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Brentwood Restaurant and Lounge
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Broadway Deli
1457 3rd Street Promenade
Santa Monica, California 90401
tel. (310) 451-0616

Zeidler's Cafe
Skirball Cultural Center
2701 N. Sepulveda Blvd.
Los Angeles, California 90049



Capo Restaurant, Cora's Coffee Shoppe, Brentwood Restaurant and Lounge, Broadway Deli, Zeidler's Cafe

It all began with Chef Michel Richard, a close friend. Michel was always noted for his pastry shop in Los Angeles. But, when we cooked together I discovered that Michel was not only a pastry chef but also a wonderfully creative chef. Michel said it was his dream to have his own restaurant.

We agreed that we should open a restaurant and Michel would be part owner/chef and that restaurant became Citrus. After 12 successful years at Citrus with Michel, I, along with my husband Marvin and partner Chef Bruce Marder, opened the Broadway Deli in Santa Monica. The Broadway Deli is a 250-seat restaurant with a menu that has something for everyone and is open from 7am to midnight daily. In addition to the restaurant, there is a bar, a coffee bar, a wine bar, a bakery and a deli counter for take out.

Michel moved to Washington D.C. to open his own restaurant, Michel Richard Citronelle, and we opened both Capo Restaurant and Cora's in Santa Monica, next door to each other, soon followed by Brentwood Restaurant in Brentwood California. And, we are planning to open another restaurant in the Marina area.

My husband and I have been associated with the Skirball Museum Cultural Center in Los Angeles since its opening and have helped with the design of the museum's Zeidler Cafe and hiring its kitchen staff. I consult on the menu, give cooking classes at the Center and contribute to *Kosher Recipe of the Month* for the Skirball Cultural Center website.

Over the years, I also authored *The International Deli Cookbook* (Chronicle, 2nd print 2003), *Master Chefs Cook Kosher* (Chronicle Books, 1998), and *The 30-minute Kosher Cook* (William Morrow, 1999) and *The Gourmet Kosher Cook* (William Morrow, 1999), just released in paperback. In addition, I co-authored *Home Cooking with a French Accent* (William Morrow, 1993) with Michel Richard and I write articles for the *Los Angeles Times* and a monthly food column for the *Jewish Journal*. I also find time to teach a series of classes for The University of Judaism, Sur La Table, and Chez M^elange Cooking School.

Natalie Taylor

Tart N Trimmings
Shop 3, 155 King William Road
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Phone 61 8 8373 4155



Tart N Trimmings

I have always wanted to own my own business. My experience in the hospitality industry as a chef in Australia and overseas gave me the experience and the courage to make the leap eight years ago and open Tart and Trimmings.

We make a variety of foods suitable to "eat-in" at the restaurant, on the patio, or, "take-away". There is a catering menu. The menu is based on seasonal produce in such dishes as *fritatas*, gourmet savoury slices, soups and savoury tarts.

We have had a great deal of fun and excitement with the Tour Down Under race in each of the past 3 years. The King William Road has a street party during which about 25,000 people gather to watch the start of the race. We open our doors all night and day to provide non-stop meals and refreshments. And, many interesting and famous people have come into my shop since we are in a popular shopping area for visitors and tourists. I find my time is filled running a business and looking after family that includes an 18 month old baby and another on the way.

Restaurateurs

Ticha Krinsky

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Tierra, Flavor of the Americas

Tierra, Flavor of the Americas was born of my and my husband Dan's love for the varied and rich flavors of Latin-American foods. My interest spawns from my childhood culinary experiences: my parents were from El Salvador, and, while I was born in Mexico, we lived in Peru, Panama, Brazil and Nicaragua. The fondest memories of my childhood are of markets, tasting different fruits and vegetables and of the smells emanating from these markets. I started cooking professionally in 1985.



Dan is from Brooklyn and is a graduate of CCA. After a year when many things turned our lives upside down and sideways I wore him down and convinced him to open our own restaurant...a pan-Latin restaurant that happened to be my dream.

We opened Tierra February 16th 1999 as a 52- seat restaurant in Atlanta's midtown area. The restaurant's focus is authentic flavors from Central and South America, the Caribbean and Mexico. It is not a *fusion* restaurant, since the dishes and ingredients are all pan-Latin.

Each season, we create a new menu, and feature some new items weekly.

We also choose four or five countries each year to highlight. During the week each country celebrates its independence day, we offer a price fix menu of traditional and authentic dishes from that country.

My husband Dan and I share equally in the running of Tierra. We collaborate on the recipes and prep together each day. Yet, during meal service, we switch off duties each week. One is the chef and the other the dining room manager. Our guests enjoy this arrangement because they get to know and trust both of us. We also close the restaurant twice a year to travel to a different country in Latin America to eat, visit markets, rejuvenate our creativity and take siestas.

Elizabeth Minetta

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Restaurant la Boheme

ELIZABETH MINETTA opened her country French restaurant, Restaurant la Boheme, in late autumn 1999. Located in Greenville, the restaurant has 50 seats and a cozy bar. Elizabeth is the sole cook and her business partner, Brian Langley, is the sommelier and front of the house manager. They had previously worked well together at Seven Oaks, another local fine-dining establishment, and decided to open their own restaurant specializing in what Liz calls "French soul food." Although classically trained in French cuisine under chefs Anthony Bombaci at The Golden Pheasant in Tallahassee, Florida, Thomas Coohill at The City Grill, Ciboulette and Bistango in Atlanta, Georgia and Jean-Claude Parachini at L'Orangerie in Los Angeles, California, among others, she prefers to cook *Le cuisine bonne femme*. She believes that making a silk purse out of a sow's ear, so to speak, is more challenging than simply piling eight to ten odd but exotic ingredients on a plate. Liz creates monthly menus featuring the best peasant style dishes of France. Everything, including desserts, is prepared daily on the premise. Restaurant la Boheme's motto is a French proverb: Without bread, without wine, love is nothing. The lovely wines offered at La Boheme are priced to be a great value. And Liz and Brian pride themselves in featuring wines made by women vintners, especially Dame wines such as Cakebread, Landmark and Gallo of Sonoma.



Renie Steves (left) celebrated her birthday in Italy's Alto Adige region last November with wine maker Marianna Reiterer of the Arunda winery. Mariana is a member Le Donna del Vino, LDEI's affiliate member group.

LDEI Past Presidents Just Keep Going, and Going and Giving...

By CiCi Williamson, LDEI President

This year marks the 30th anniversary of our organization's founding. From a glimmer in **CAROL BROCK**'s champagne glass many years ago, to the effervescent reflection today, the organization has grown from 50 charter members to 1,000 and from one chapter to 20 ... and counting. Les Dames d'Escoffier International is firmly rooted, has continuity, and is planning strategically for its future.

Our growth from 1973 to 2003 is due to the hard work, nurturing and foresight of many devoted women, but especially to our 12 former LDEI presidents. To them we owe the vitality, strength and effectiveness within our organization.

Here's a snapshot review of the accomplishments of those early leaders who are still going and going and giving by their participation in the Past Presidents Advisory Council (PPAC). They meet yearly at their own expense, give feedback to the board of directors, and to do blue sky thinking for the future.

The first LDEI president was elected in 1985 when the presidents of the five extant Les Dames chapters —New York 1973, Washington 1981, Chicago 1982, Dallas 1984, and Philadelphia 1984 — met in New York to build the foundation for an international organization. "When all of the necessary ingredients were in place, the first board of directors of LDEI was elected by the steering committee and **JEANNE VOLTZ** (now deceased) became president," reports **CLAIRE BOASI**.



1. Jeanne Voltz (New York) 1985-87.

"Jeanne was part of the initial steering committee that worked for about three years to implement the steps necessary to start Les Dames d'Escoffier," said Claire. "This was after Carol Brock spent several years making the contacts to pave the way for LDEI." **DOLORES SNYDER** remembers that during Jeanne's presidency, it was decided that the annual meeting must be held within a week of October 27, Escoffier's birthday. The ratification of bylaws, financing, incorporation, logo and headquarters took place. The requirement that members have five years professional experience was approved as well as that when a Dame moves from her home chapter to another chapter's city, she must be accepted by that chapter as a dues paying member of LDEI. Dolores wrote a policy book during Jeanne's term that was kept by the secretary, and she printed the first international directory during Claire Boasi's term. LDEI dues were set at \$10 per Dame, and the logo was adopted based on a design originated by the Washington, D.C. Chapter.

2. Dr. Claire Boasi (Philadelphia) 1987-89.

New Chapters: San Francisco, Seattle.

Annual Meetings: Philadelphia and Dallas

CLAIRE BOASI organized the first annual meeting of LDEI in Philadelphia September 23-25, 1988. Twenty Dames from the existing five chapters met. On September 23, **JULIE DANNENBAUM** hosted the group at her home and the meeting was held at Drexel University hosted by **LOIS PEARSON**. "This was a landmark for Les Dames," said Claire. "It was the beginning of annual meetings that set the stage for developing and carrying out the business of our organization and highlighted the outstanding professional and social opportunities that the organization offered." They explored ways to fulfill the educational mission

of LDEI, and chapters shared ideas and resources with each other. "After members from all over the country met, there was an exciting feeling of being pioneers and being part of an important adventure to expand the skills and opportunities for women in this field," she said. Claire appreciated the importance of creating an organizational pattern that maintained the broad characteristics shared by each city yet also allowed each chapter to maintain its own regional intent and individuality. "This conceptual stage," Claire remembers, "was exhilarating. I enjoyed the enthusiasm, the commitment the constant exploring, the plowing of new ground."

3. Dolores Snyder (Dallas) 1989-91.

New Chapter: Boston.

Annual Meetings: San Francisco and Washington D.C.

"I carried out the first strategic plan during my term," said Dolores. She obtained the 501(c)(3) non-profit status and had the logo trademarked. Working with Carol Brock's husband, she established a proper set of treasury records needed for the tax exempt status. The MFK Fisher Award idea came from Jerry Direction at the San Francisco Annual Conference in 1990. "The first brochure was printed during my term and written by **CAROL CUTLER**," Dolores reported. She appointed the first public relations committee chair from the Philadelphia chapter and had the first educational program during the Annual Conference in San Francisco. "The Membership Exchange Committee was formed during my term and the first exchange took place between chapters," she said. "Dues were increased from \$10 to \$15." By keeping up communication with **LUCILLE GIOVINO**, Dolores grandfathered into LDEI the existing Boston Les Dames des Amis chapter of 81 members. After Mary Frances Kennedy Fisher gave her consent, the MFK Fisher Award was instituted during the Washington, D.C. annual conference. During her presidency,



Past Presidents

Dolores contacted colleagues in Portland, Vancouver, New Orleans and France about forming chapters.

4. Nancy Kirby Harris (Chicago) 1991-93.

New Chapters: British Columbia, Los Angeles.

Annual Meetings: Seattle and Chicago.

NANCY HARRIS instituted executive committee meetings several times a year for LDEI officers. Meetings were held in places that were interested in forming chapters. The MFK Fisher Award was presented for the first time at the 1992 annual conference. Nancy was responsible for the first Grande Dame Award, and having the past president serve on the board for two years. She also came up with the idea that the past president be the person in charge of chapter expansion. "I visited all seven existing chapters during my term of office," she reports. Nancy asked Dolores to solicit items from five chapters for a live auction to be held at the 1993 AGM in Chicago. The proceeds were to go toward the MFK Fisher and Grande Dame Awards. Each chapter donated such generous packages that Nancy decided not to hold the live auction at the AGM. Instead, she gave each participating chapter a package from another chapter to use as part of their fundraisers. Dolores remembers that Dallas got the San Francisco package and it garnered \$1,000. The total revenue from this first 'Live Auction' was \$3,930.

5. Ann Harvey Yonkers (Washington, D.C.) 1993-95

New Chapters: Adelaide, Houston, New Orleans (inactive), Santa Fe (inactive), San Antonio.

Annual Meetings: Boston and Vancouver.

Ann reports, "I was the last president to serve a two-year term; we subsequently changed to one year terms. My goals for LDEI were practical, organizational and financial. I introduced protocols in Boston to shorten the marathon annual meetings and originated tabbed notebooks. Organizationally I concentrated on growing the number of Les Dames chapters and establishing the legitimacy of LDEI as umbrella organization for Les Dames. I also believed this growing organization would require more central direction. One financial issue was paying for at least a portion of LDEI officers' expenses so leadership would be open to all, not just those who could afford it. Dues were raised to \$35 in Boston to help cover expenses. For financial sponsorship of our new awards, Domaine Chandon signed on as our 1994 MFK Fisher sponsor .

DAWNINE DYER, the winemaker, came to Boston to present the award to Deborah Madison and to dramatically uncork her champagne with a saber. Domaine Chandon also sponsored the first and only LDEI birthday party for MFK Fisher on July 10 in the Napa valley where seven Les Dames chefs from across the country created a memorable evening. CAROLYN WENTE became the next MFK Fisher sponsor and subsequently has been the Grande Dame Award sponsor."

6. Nancy Brussat Barocci (Chicago) 1995-96

New Chapters: Atlanta, Minneapolis/St. Paul, Palm Springs and Phoenix.

Annual Conference: New York.

"I was the first one-term president," said Nancy. "The reason for switching from two year terms to one was that the time served on the LDEI board was too long — at least 6 years, sometimes more. I wish that the presidency were still a two-year commitment mainly because I found it impossible to finish things. I began to work on procedural books and redefining the specific duties of each LDEI officer. Begun during my term were a handbook for public relations, a manual detailing how to set up a chapter, and a mentoring program. The agenda of the annual meetings began to change during my term. We began breakout networking sessions on Sunday morning where groups got together and shared information (e.g. fundraising, etc.). Each group was led by an LDEI officer. I also began a networking book, a resource guide for each Les Dames city. This was a huge task. Today the information is available on our Website where the information can be easily be updated."

Nancy wrote histories of New York and LDEI and made a wonderful slide presentation during our annual meeting in Vancouver.

7. Beverly Barbour-Soules (New York) 1996-97

Annual Meeting: Los Angeles.

Beverly did double duty, serving as LDEI president and New York Chapter president at the same time. She raised a great deal of money for LDEI by organizing a trip to Sicily as well as by organizing the Gourmet Consignment Shop held during the annual meeting in New York. "We held our LDEI annual dinner at the French Consulate which was the site of the first induction dinner. I met with the president of Le Donne del Vino and laid groundwork for their eventually becoming affiliated with us," reports Beverly. "This was the beginning of what we had envisioned as the first international network of food and beverage and hospitality women professionals in the world." CAROL BROCK came up with the idea of affiliate members. "I visited the Escoffier Museum in France and presented the idea to our board to support it. I also suggested that we examine the concept of a co-operative retirement center for Dames and perhaps, eventually, for all women in the industry. While an enthusiastic committee did research the concept—many Dames were willing to donate houses for the project—we decided we needed to focus our efforts elsewhere."

8. Dorene Centioli-McTigue (Seattle) 1997-98

New Chapter: Kansas City

Annual Conference: Houston.

"Besides adding the Kansas City Chapter to LDEI, I am most proud of forming the Past Presidents Action Committee (PPAC)," said Dorene. "I was concerned that we would lose the history of the organization if we did not make sure the past presidents had a place in its future. All past presidents were asked and accepted to be members of PPAC. I worked to have chapters aware and involved in career seminars; I feel mentoring is an important element for our member-

ship. At the annual conference in Houston we had the first auction to help cover LDEI costs. Treasurer **CLAUDIA SUTHERLAND** came up with the idea and made it happen. Also the Houston conference was the first time that we significantly shortened the business part of the meeting, from one or two days to two hours, to allow more time for educational and social components.”

9. Pam Williams (Vancouver) 1998-99.

Annual Conference: Atlanta.

LDEI got its first insurance policy and Web site under Pam’s presidency. She remembers the fabulous Atlanta Conference, especially the hard work put in by **KATHLEEN PERRY** and **BARBARA PETTIT**, a professional meeting planner. “Having the business meeting completed in a half-a-day made everyone realize that it didn’t have to be the focus of the conference. I enjoyed working with **ELIZABETH ADAMS** to get the Miami Chapter going.”



10. Abigail Kirsch (New York) 1999-2000.

New Chapters: Miami, Hawaii.

Annual Conference: San Francisco.

Abigail planted the seeds for professional management of LDEI, later achieved by **RENIE STEVES** when Greg Jewell was hired. “When the Philadelphia Chapter was having difficulties, I arranged and participated in arbitration to preserve the chapter,” she said. “I hired the first event planner for LDEI Annual General Meeting, thus relieving host chapter of total conference responsibility, and obtained the first corporate underwriting for our LDEI Directory (Gallo and Sugar Foods). We also welcomed two new chapters, Hawaii and Miami, thanks to the efforts of Pam Williams.”

11. Abby Mandel (Chicago)

2000-2001.

Annual Conference: Washington, D.C.

The recommendation to hire an executive director was approved at the conference as was to design a more sophisticated Web site. Dues were raised to \$50 to cover the increased services to members. Abby also established the LDEI Kitchen Fund for family survivors of kitchen workers killed in the World Trade Center attack on September 11. Under her leadership, LDEI implemented the e-newsletter, monthly bridgeline calls increased communication between officers and the LDEI brochures and press kits were updated.

12. Renie Steves (Dallas) 2001-2002.

Annual Conference: San Antonio.

During Renie’s watch, LDEI hired its first executive director, Greg Jewell, of Louisville, Kentucky. “The first major bylaws revision in seven years was proposed by the LDEI Bylaws Task Force,” said Renie. A major change was that the “executive committee” became the “board of directors”, and the “board of directors” became the “council of delegates.” The LDEI policy book was updated as well. A new enhanced and user-friendly Web site, orchestrated by **LYNN FREDERICKS**, debuted in August 2002. The executive director and board of directors were assigned areas of the Web site to update continually. Cash sponsorship rose to new heights. In 2000, we raised \$11,500; in 2001, \$28,000, and in Renie’s term \$45,000. The first On-Line Epicurean Auction took place in September and October 2002 and made over \$8,000. A day of strategic planning was held in Seattle in July 2002. Another planning day is scheduled at the board of directors’ meeting in Denver in July 2003. Groundwork was created for committee structure, beginning with sponsorship, public relations, publications, on-line auction, and strategic planning.

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Grande Dame Helen Duprey Bullock, New York 1978

by Lucy Wing

The Grande Dame Award, which had previously been a regional chapter initiative, became an international award in 1993, presented every two years, to give recognition to a woman whose accomplishments in culinary and related fields were extraordinary.

A contemporary of former *House Beautiful* food editor Helen McCully, Grande Dame Helen Duprey Bullock was a culinary historian living and working in Washington D.C. She was not a member of any local Les Dames chapter when the New York Chapter bestowed the Grande Dame title upon her on February 14, 1978. And, only a handful of present Dames in New York or Washington D.C. ever met or knew Bullock. But she was a culinary leader and took her place with **JULIA CHILD**, the first Grande Dame in 1977, **MFK Fisher** in 1979 and Les Dames founder **CAROL BROCK** in 1980.



Bullock wrote extensively about colonial American cooking. Her first book, "The Williamsburg Art of Cookery," was published in 1936 and was in its sixth printing by the 1950s. She gave lectures and demonstrations about colonial cooking and household management at colleges and conferences for historians across the country.

A compiler of cookbooks, her interest in recipes from pre-Revolutionary America dated to work in the 1920s as an archivist for the restoration of Williamsburg. While studying the architectural design of early kitchens and coordinating research materials for preservationists there in the 1930s, she collected old recipes and updated them for modern use. "History isn't just great political events," she said in a 1955 interview. "You can feel it in fabrics, taste it in cooking and see it in architecture." Now, Johnson and Wales Culinary Archives and Museum librarian houses Bullock's entire book collection as part of its Schlesinger Library in Cambridge, Mass.

As a cataloguer of Thomas Jefferson's papers at the University of Virginia and the Library of Congress in the 1940s, she discovered a piece of music written by Jefferson's friend Maria Cosway and began delving into the

intimate correspondence they had conducted while he was in France. That led to her book about their relationship, *My Head and My Heart*. While working at the Library of Congress, Bullock also catalogued the papers of Abraham Lincoln given to the library by his son, Robert Todd Lincoln.

Bullock was a native of Oakland and a graduate of the University of California at Berkeley. She was a consultant to the *Time-Life Gourmet Foods of the World* series, *The American Heritage Cookbook* and *The First Ladies Cookbook*, and a frequent contributor to *Gourmet* magazine. She worked with Grande Dame **HELEN MCCULLY**, as well as Dione Lucas and Vincent Price, the actor.

She also was a visiting lecturer at the architecture schools of Columbia University, the University of Virginia and Cornell University, and at Virginia Polytechnic Institute. She was a consultant to the New York State Council on the Arts and a contributor to professional journals.

Mrs. Bullock received the Crowninshield Award of the National Trust, the highest preservation award in the country, and the Ann Pamela Cunningham Award of Bryn Mawr College. She was a member of the National Committee of the Girl Scouts of the USA, the Woodrow Wilson Centennial Committee, the Alexander Hamilton Bicentennial Committee and the joint committee on landmarks of the National Capital Planning Commission; an honorary member of the American Institute of Architects; and an honorary trustee of the U.S. Capitol Historical Society.

She retired in 1973 after 23 years with the National Trust for Historic Preservation where she was a senior editor of *Historic Preservation* magazine. She had lived in Washington since 1941. She died in 1995 at the age of 90.

MFK Fisher: Writer With a Bite Video for Sale



Kathi Wheeler, a writer and video documentarian, is offering her award-winning 28 minute VHS video, *M.F.K. Fisher: Writer with a Bite*, for sale through LDEI and she is generously donating the profits to our MFK Fisher Award fund. Many of you may have seen the video that was played during the M.F.K. Fisher Awards luncheon during our annual conference in San Antonio last October. You may also have seen it when it aired nationally on PBS in 1993. It is an intimate and provocative conversation with Fisher, completed shortly before her death in 1992. At the age of 81 at the time of the taping, Fisher shares her influences, her loves, her abilities, and views on the act of writing, and a few juicy asides about sex, aging, and compulsiveness, to illuminate her lifelong theme: What feeds us? The tape could serve as a terrific public educational dinner program where you present dishes inspired by Fisher's books.

To order the tape please mail \$29.95 by check or money order to Greg Jewell or call him with your credit card information (Visa, MasterCard, American Express). The producer will send you the tape(s) within 4 to 6 weeks. The tapes are for home viewing only, or for non-profit gatherings where no admission is charged

Chapter Programs

Chicago

Trends and Predictions

Chicago Dames participated in a panel discussion, appropriately called *Food Trends 2003* at the Margarita Inn in Evanston in February. Organized by **CAROL HADDIX**, the panel featured four respected culinary professionals. Producer and host of CLTV, Steve Dolinsky chaired the discussion and tossed out questions with the alacrity of a circus juggler. Restaurant editor Laura Levy Shatkin commented on the current Chicago restaurant scene that is currently being affected by both the icy temperatures and the precarious economy. She sees menus changing more frequently and chefs' giving greater attention to value and offering more on the plate. She also believes that ethnic infused cuisine is redefining American cuisine.

Janet Myers, director of strategy for Kraft Foods, spoke about the newest trends in home cooking. Kraft's focus groups have been particularly interested in finding answers to the following questions: What's missing in the grocery store? How do people cook everyday and on weekends? Her conclusion is that today's consumers have diverse approaches to mealtime. Some cook from scratch; others prefer speed-scratch, kit cooking, or take-out. She also finds that the condiment market is exploding and simplicity is the drumbeat.



Chicago Tribune Wine and Food Columnist William Rice described the current beverage market as a most exciting time with superb wines available in many price ranges in restaurants and shops. He predicts that flavored vodkas will continue to be a growth product because the current taste in spirits is for alcohol with creamy, sugary flavors. He charted the progression of organic wines, the cultivation of "healthy chic," and the ever-changing American pantry to accommodate active ethnic population, especially the Mexican market. Escapism he believes, is the key with younger generations indulging in affordable luxury.

After a vigorous exchange of questions and answers during the discussions, Dames and guests attended a wine and hors d'oeuvre reception prepared by the chef of the Inn's *Va Pensiero* restaurant.

Washington, D.C.

D.C. Chapter Awards Grants

By Cindy Kacher

Les Dames Washington Year 2002 Grants Committee awarded funds to three non-profit organizations: The Edward C. Mazique Parent Child Center, Dinner Program for Homeless Women, and Community Family Life Services were given grants to support culinary training for women. A total of \$8,000 was distributed.



The committee, comprised of co-chairs **JANIS McLEAN** and **CINDY KACHER**, **KAY SHAW NELSON**, **KATHERINE TALLMADGE**, and **JOAN NATHAN**, reviewed the applications and visited some of the sites. Each application was evaluated based on the qualifying criteria and guidelines outlined in the chapter's **LINDA K. DONALD FUND**. Grants support programs at non-profit organizations such as community groups, schools, food banks and soup kitchens that train women to enter the food and beverage industries..

The recipient of one grant will attend the Third and Eats Culinary Training Program organized by Community Family Life Services. The Dinner Program for Homeless women will use their award to partially cover the stipend for a newly created employment training opportunity at their site. The Edward C. Mazique Parent Child Center will use their award to help pay for participants to attend a food handlers licensing class and the corresponding licensing fees.

The Grants Committee encourages chapter members to become

CHAPTER PROGRAMS

Philadelphia

Celebrating one of our own

By Anita Pignataro

For those who were unable attend the recent event honoring **JULIE DANNENBAUM** at Philadelphia's Restaurant School at Walnut Hill College and Deux Cheminées restaurant, I can only tell you it was delightful being able to take part in saluting one of our grandest of Dames. Julie was among the founding members of *Les Dames d'Escoffier* and of the Philadelphia Chapter. She also was among the very first to be named a *Grande Dame*.

Julie was delighted when she realized that the scrumptious hors d'oeuvre passed at the reception were recipes that were taken directly from her five cookbooks! And, Greg Moore of Moore Bros., one of the Philadelphia region's finest wine purveyors and former sommelier at *Le Bec-Fin*, donated the wines and attended the event so that he could pour them. The wines were perfectly paired with the hors d'oeuvre and with the spectacular five-course dinner held at *Deux Cheminées*, whose owner/chef, Fritz Blank, is a former student of Julie. Chef Blank's menu was crafted specifically as a salute to his former mentor.



Philadelphia Chapter Immediate Past President **LYNN BUONO** presented a memoir book to Julie. The volume included notes and letters from those attending, as well as from **RENIE STEVES**, Past President of LDEI and another former student of Julie.

Although the event was held to honor Julie, she quite unexpectedly turned the tables by presenting the Philadelphia Chapter with a \$10,000 check, to help endow the chapter's scholarship fund. Yet again, **JULIE DANNENBAUM** proves herself to be a *Grande Dame*!

Seattle

The Seattle Culinary Academy at Seattle Central Community College received a \$37,000 donation from the Seattle Chapter. The gift will establish a scholarship endowment for female culinary students, initially funding a full scholarship annually. This is the first culinary endowment received by the community college.

For more than a decade, the Seattle chapter has awarded scholarships to women culinary students in Washington State.

The Seattle Culinary Academy endowment is the largest donation made by the Seattle Les Dames. In selecting the college for this honor, President **LESLIE MACKIE** cited the school's success in training students for the culinary industry.

"The Seattle Culinary Academy is a great educational facility and a wonderful liaison with the culinary community," she stated. "They're growing and doing very dynamic things here." Seattle Central president, Charles Mitchell, said, "This is an extraordinarily generous gift. We are so pleased that Les Dames d'Escoffier has chosen to establish a legacy at Seattle Central."

DC Chapter Installs New Members

The Washington, D.C. Chapter proudly announces the installation of eight new members:

Laurie Alleman-Weber, pastry chef & co-owner of The Swiss Bakery and Pastry Shop, Burke, Virginia.

Gillian Clark, chef and owner of The Colorado Kitchen in northwest Washington

Mel Davis, Maitre D' Hotel, Citronelle, Washington

Lynn Foster, owner of The Garrett Park Café, Garrett Park, Maryland.

Stephenie Fu, Vice President, Porter Novelli Public Relations, Washington

Susan Gordon, Director of Marketing, Restaurant Association of Metropolitan Washington.

Bridget Meagher, chef and owner of Alexander's Restaurant, Roanoke, Virginia

Carmen Jones, chef, educator and author, transfer member from



Visiting Les Dames Chapters

By CiCi Williamson

One of the more rewarding opportunities as LDEI president is visiting our wonderful chapters. Recently I traveled north and to the far West to attend multiple events.

Philadelphia Potluck

Nothing's better than food cooked by Dames, so when Philadelphia chapter president **ANITA PIGNATARO** invited me to attend the chapter's January 14 potluck, I immediately said "Yes." I caught an early train for the two-hour trip to the city of "sisterly" love where **ROSALIE RIVERA** whisked me away to join Anita for lunch at **TERRY McNALLY'S** London Grill. The multi-level grill seats 70 in the main dining room and has striking, coral walls. And, Terry's talents aren't merely culinary. She plays Marie Antoinette each Bastille Day at the historic Eastern State Penitentiary's reenactment a block away from her restaurant. Although busy with the lunch crowd, Terry joined us for an order of her signature appetizer, Szechuan Duck Spring Rolls.

After our delicious lunch, we toured the The Kimmel Center, Philadelphia's extraordinary new home to six performing arts groups. Then, in true Dame fashion, we took tea in a tearoom and headed to **SANDY DYCH'S** historic center city home, which is also a bed and



breakfast. Rita conducted a chapter board meeting where I complimented **DOROTHY KOTESKY** on the fine scholarship procedures packet she has written. I hope to post it at the LDEI Web site. The chapter's new treasurer **RONNA SCHULTZ** had investigated several CPA firms for the chapter and the board selected one. Anita announced a chapter fundraiser being planned for 2004. I suggested a rendezvous with Washington, D.C. Dames for a Sunday brunch at a town midway between the two cities.

The doorbell stayed busy as about 30 Dames arrived, dishes in hand, for a delightful potluck gathering. There were myriad appetizers, entrees of lamb and salmon, numerable side dishes, salads and decadent desserts including Sandy's apple cake. She graciously served on her lovely china with oversized linen napkins and a selection of wines. I made my reluctant adieu and just made the 9:30 p.m. train to D.C.

Going West

Three for the price of one is a bargain, so when Palm Springs Chapter president **SHAN JACOBSEN** invited me to visit her chapter's *L'Affaire Chocolat*, I super-sized my trip. In addition to Palm Springs, visits to the Los Angeles chapter and a group of women food professionals in San Diego who wish to charter a new chapter made the 6,000-mile trip a trifecta.



Landing at San Diego's Lindbergh Airport, I was met by *San Diego Magazine* Food Editor Judi Strada, who attended the LDEI Annual Conference in San Antonio. LDEI past president **RENIE STEVES** joined us the following day from Dallas, and we three spent time touring San Diego and getting better acquainted. That night, Judi arranged a six-course feast paired with wines at Roppongi Restaurant in trendy La Jolla. In support of LDEI, owner Sammy Ladeki generously underwrote the dinner, which featured the fabulous Asian-fusion cuisine of chef Stephen Window.

Joining us were cookbook authors Carole Bloom and Jennifer Brennan; Culinary Adventures Cooking School owner Janet Burgess; author, instructor and food stylist Karen Ward; Chicago Dame **Karen Straus** who now lives in San Diego; and their "Les Dudes." They are busily corralling other women culinary professionals to charter a new Les Dames chapter. Renie and I fielded their questions at brunch the next day at La Jolla Country Club, hosted by Judi.

In Search of Chocolate

Judi, Renie and I traversed the Santa Rosa Mountains en route to Palm Desert where we dined with Dames at the Miramonte Hotel, site of the chapter's fundraiser the next day. Shan's husband Howard, manager of the JW Marriott Desert Springs Resort, arranged discounted overnight accommodations.

Visiting Les Dames Chapters



The Palm Springs Chapter's fourth annual *L'Affaire Chocolat* was a beautifully orchestrated, multi-faceted fundraising event presented by its 24 Dame members on February 9. The event comprised a chocolate tasting, chocolate buffet, a chef's chocolate dessert competition, chefs demonstrations, a Chinese auction, and — yes — a Pepto-Bismol bar for those who overindulge. For the Chinese auction, patrons drop raffle tickets in bowls corresponding with items they hope to win.

The happy chatter of about 300 guests endorphin-high from nibbling chocolate desserts, chocolate and chocolate-dipped bananas greeted us as we entered the hotel's ballroom. Pink, red and white helium-filled balloons were anchored to the serving tables and hearts were omnipresent.

Top to bottom:

Anita Manchik sells the Palm Springs Chapter's new cookbook "Life is Short ... Eat Dessert First."

Sandy Polimeros shows Les Dames cake for *L'Affaire Chocolat*.



To cut the sweets, volunteers passed by with red Chinese take-out cartons filled with crudités and dip, and there were cheese and fruit platters and wine bars. Each Dame is required to donate a case of wine and two auction items to the fundraising cause. For sale was the chapter's new cookbook, *Life is Short ... Eat Dessert First*, dedicated to charter member **THELMA PRESSMAN**. Talented artist **BARBARA MITTLEMAN** designed the cover as well as the event invitation.

One of the chapter's 2002 Young Chef in the Making scholarship recipients, Vanessa Alba of Indio High School, assisted with the culinary demonstrations by **RENEE BARIBEAU** and **SUE RAPPAPORT**. Vanessa will begin her culinary education at College of the Desert. Judges of the dessert competition included actress Tippi Hedren. The event grossed about \$20,000, and was well covered by three TV stations and media publications.



Shan will write the procedures and specifications for their *L'Affaire Chocolat* fundraiser and post on our LDEI Web site for other chapters' use.

LA is a Great Big Freeway

MITZIE CUTLER and her husband Martin kindly gave me a ride from Palm Springs to my last stop, Los Angeles, where chapter co-president **PEG RAHN** was my gracious host. The 23-Dame Los Angeles Chapter is challenged to get volunteers in leadership positions. Case in point, Peg has been co-president for three years. America's second largest city is very spread out and has notoriously heavy traffic; so members find it difficult to meet. I brainstormed with Peg and chapter secretary **YVONNE KOPINA** using ideas from other Les Dames chapters for enlarging the group and encouraging participation.



Flying out in a locally needed rain shower the next morning, I landed 7-hours later in snowy Virginia but with sun-filled Southern California

Photos by CiCi.

Member Milestones

Atlanta

TICHA KRINSKY taped a Latin American holiday meal segment for CNN En Espanol in December. Her recipes can be found at CNNenespanol.com. One of Tierra's recipes is featured in the new PotatoLatino! brochure put out by the United States Potato Board. The board honors Latino cooking and the potato's Peruvian origin.

Boston

In September **DENISE S. (KIBURIS) GRAFFEO** and husband, Anthony, became the first husband and wife chef team to cook for the all male *Les Amis d'Escoffier* Society, Boston Chapter. The seven-course banquet featured traditional Escoffier dishes including. Denise has been nominated for the ACF Chef Professionalism Award.

Heartland Chapter

As the WDAF-TV Fox4 Nutritionist, **LISA FARMER** appears weekly with program anchor Mark Alford. She presents nutrition facts and basic food-preparation tips to 50,000-plus viewers in the greater Kansas City area. Lisa publishes a 10-page monthly newsletter, which features weekly recipes and pertinent culinary information.

Chicago

MARIA BATTAGLIA is again leading culinary tours to Italy. Planned trips include Sicily, Naples, Tuscany, Rome, Emilia-Romagna and Venice. For more information, please visit

A new food magazine, *Plate*, has been born. Assisting at the delivery were **QUEENIE BURNS**, creative director; **NANCY ROSS RYAN**, culinary editor; and **KAREN STRAUS**, contributing editor. The magazine will deliver relevant, useful food information to food professionals, in a single-issue format. The first issue focused on The New Face of Pork.



CAROLYN COLLINS Caviar Company celebrated its twentieth anniversary in December with 220 guests at Chicago's Signature Room at the 95th. The 95th, a first client, served Champagne, fine wines, caviar on every course, and the premier offering of a new, wild American sturgeon. **JOAN REARDON** toasted Carolyn on behalf of Les Dames. For a company history, see

PATRICIA ERD, co-owner with husband Thomas Erd of the Spice House, was awarded the Chicago Tribune's Annual Good Eating Award. Patty and Tom gave a presentation on spices for the City of Chicago's "Stir It Up" festival at the Garfield Park Conservatory. The Spice House recently received raves in *Gourmet* magazine.

GALE GAND's Food Network show, *Sweet Dreams* has been renewed for 2003 and her new book, *Gale Gand's Short and Sweet*, will be published in spring 2004. Also, her restaurant, TRU, owned with partner Rick Tramonto, has been named a Relais-Gourmand by Relais & Chateaux. It is one of the youngest restaurants ever included on the coveted list.

RITA GUTKANST and **CAROL HADDIX** were selected to sit on the judging panel for the Jean Banchet Culinary Excellence Awards. Winners of this award were to be honored at a February gala to benefit the Cystic Fibrosis Foundation.

Food editor **CAROL HADDIX** and her staff at the Chicago Tribune's Good Eating section won first place in the Association of Food Journalists Awards' Best Food Section category of over 400,000 circulation at the group's annual conference in Vancouver in October.

JUDITH HINES completed Chicago's winter tourism promotion, *Winter Delights*. Mid-January, designated as Stir It Up, focused on food, restaurants and food-related events. Judith made an appearance on Channel 2 News giving a food demo, taught a class called *Winter Warm Ups*, and coordinated a 2-day video shoot by ABC Channel 7.

KAREN LEVIN is developing 100 recipes for an entertaining cookbook *Meals You Remember* for Maple Leaf Farms, to promote its duckling products. She is working on the American Medical Association's *AMA Diabetes Cookbook* to be published in fall 2003.

MARY ABBOTT HESS presided at The American Dietetic Association (ADA) 85th Anniversary meeting in Philadelphia. During the meeting, an Award for Recognition of an Innovative Food/Culinary Effort in honor of Mary Abbott Hess, ADA's 66th president, was presented to Rosalind V. Brenner of San Antonio.

Congratulations to **CARRIE NAHABEDIAN** for her second appearance in a national culinary magazine in 2002. *Gourmet Magazine's* October 2002 Restaurant issue featured Carrie's NAHA restaurant as one of Chicago's seven very best eateries and ranked it second only to Charlie Trotter's on the city's restaurant A-list.

JOAN REARDON will be a judge in this year's James Beard Foundation Book Awards. Award winners will be announced at The James Beard Foundation Awards gala in New York City on May 5, 2003.

NANCY SILER has been appearing on QVC selling the Wilton Dessert Decorator Pro.

KAREN STRAUS was invited by the University of California at Los Angeles Extension program to teach a food-writing course. Several Los Angeles-area Dames were scheduled to be guest speakers.

MARILYN WILKINSON and **GALE GAND** are busy working with Chicago-area restaurants TRU, Tallgrass, Les Nomades, Carlos' and Blackbird, with support from the Wisconsin Milk Marketing Board and the Great American Cheese Collection to present "My Dinner with the Master Cheese Makers", an evening of Chicago's leading chefs cooking with Wisconsin master cheese-makers' finest award winning cheeses.



Member Milestones

Dallas

DOTTY GRIFFITH appeared on Dallas' Fox Cable News Network's, Fox and Friends morning show, on December 31 to demonstrate recipes from her cookbook, *The Contemporary Cowboy Cookbook: From the Wild West to Wall Street* (Lone Star Books, 2002) She was also featured in the January 2003 issue of *Southern Living* magazine in a story about a typical Texas New Year's Day menu.



Minneapolis

AMANDA BOVÉ SILL, president and founder of Sur La Table, Inc., a full-service market research and development consultancy in Minnetonka, Minnesota, published an article, "How Important Is Market Research?" in *Cereal Food World*. She also spoke at the Saskatchewan Food Processors Association Annual Conference and will speak in Belgium next fall on "Finding Your Niche Market."

New York

CLAIRE CRISCUOLO, R.N. of New Haven was inducted into the Hall of Fame as the 2002 recipient of the Distinguished Graduate Award from her alma mater, East Haven (Conn.) High School. She was cited for her volunteer work and success a restaurateur. She is the owner of Claire's Corner Copia, a 27-year-old vegetarian restaurant in New Haven.

LOUISA THOMAS HARGRAVE, who pioneered the Long Island, N. Y. wine industry in 1973, has written a memoir *The Vineyard: The Pleasures and Perils of Creating an American Family Winery* (May, 2003, Viking). This in-depth look into the inner workings of the wine world is also a lyrical and poignant personal story.

BETTY FUSSELL received *Food Arts Magazine's* Silver Spoon Award last June for her "sterling performance" as "a sage of the sensual" in writing and lecturing about food, whether in the form of cultural history or personal memoir. She'll also join a panel at COPIA's Food and Culture conference in February, and another at AIWF's annual conference in Montreal in April.

Philadelphia

MARILYN ANTHONY has joined Brock and Company as Director of Business Development. Brock, based in Malvern, Pa. provides custom foodservice programs to corporate dining clients. Marilyn is cultivating relationships with prospective clients in the Wilmington/Baltimore/Washington region. She hopes to support Washington chapter dames and their businesses.

LYNN BUONO was again a featured speaker at the Catering Update-2003 conference in Las Vegas, sponsored by catering guru Michael Roman. She spoke about and demonstrated the hottest trend in catered events, the interactive hors d'oeuvre, where a caterer creates such stations as top-your-own soups and make-your-own tacos and

guests assemble their own dishes.

MEG VOTTA captured top honors for Best Dessert at the 3rd Annual Philly Cooks event, with her Key Lime Cheesecake with Macadamia Crust & Blood Orange Glaze recipe. The competition, sponsored by *Philadelphia Magazine*, supports MANNA, a local organization dedicated to the nutritional support of local AIDS victims.

Phoenix

BARBARA FENZL, was one of six women honored by the Girl Scouts Arizona Council as a 2002 World Award recipient. She was the first culinary expert to be selected for the award. In December, she hosted *D is for Desserts*, for Arizona's PBS station and her article *Christmas Eve Supper in the Southwest* was published in *Bon Appétit Magazine*.

GWEN ASHLEY WALTERS' third travel-destination cookbook, *Par Fork! The Golf Resort Cookbook* (Pen& Fork Communications, 2003), features the histories and amenities of 19 award-winning golf resorts, from The Lodge at Pebble Beach to Pinehurst. *Par Fork!* was featured on National Public Radio's *Only A Game* show's holiday gift guide.

San Francisco

ANTONIA ALLEGRA, has established a new association: Culinary Coaches Alliance. Its mission is to bring awareness of professional coaching as a service to the culinary industry and as a professional direction for those in the culinary field. She will direct the annual Symposium for Professional Food Writers at The Greenbrier March 19-23

SALLY BERNSTEIN, editor in chief of Sally's Place Web site, will take a group to Tuscany in October 2003 for a food and wine experience. Participants will stay in a historic villa among the olive groves and vineyards and enjoy cooking classes, trips to markets, and wine tastings. For details see

Washington D.C.

GAIL FORMAN judged the James Beard Cookbook Awards and chaired the Washington chapter's Salute to Women in Gastronomy opening session. She worked with **SUSAN HOLT, CARLA HALL, LISA YOCKELSON, DOLORES SNYDER, ELIZABETH ROZIN, CAROL CUTLER, SUSAN GAGE, SANDRA ROSS JONES, KATHERINE NEWELL SMITH, BUNNY POLMER, ANN BRODY** and **ANN AMERNICK** on Smithsonian Associates and Montgomery College (Md.) programs.

Good Housekeeping Magazine ranked **KATHERINE TALLMADGE'S** *Diet Simple* (LifeLine Press, 2002), as one of the three top diet programs and The American Dietetic Association listed it as "recommended reading." *The Washington Post, Vegetarian Times, Shape Magazine, Woman's World* and others wrote favorable cover stories. Katherine was named a national spokesperson for the American Dietetic Association.

CICI WILLIAMSON is host of a PBS-TV series based on her tourbook/cookbook, *The Best of Virginia Farms* (April 2003). The series will begin airing March 1 on WHRO-TV in Norfolk, Virginia. Other

Benefit from Teleforums — It's Your Call!

All it takes is a phone call! One of the professional education benefits of LDEI is learning from our talented members and other professional women. Below are the 2003 teleforums that have been held or are upcoming. To obtain the phone number and PIN code for joining a teleforum, call or send an e-mail to LDEI's executive director Greg Jewell (gjewell@aecmanagement.com).

"Taking Your Product on the Road"

public relations teleforum, part II.
(Katherine Newell Smith, LDEI 2nd Vice President)
Tuesday, April 22, 4:00 p.m..

"Establishing Scholarship Funds."

(Dolores Snyder, Dallas Chapter scholarship chair)
Monday, May 5, 4:00 p.m. Eastern time.

Web Site Design, Accepting Credit Cards on Web Sites, Chapter Web Sites.

(Lynn Fredericks, past LDEI 3rd VP, and LDEI president CiCi Williamson.)
Monday, June 16, 4:00 p.m. Eastern time.

LETTER TO THE EDITOR:

When I was at the Alamo Dinner in San Antonio, I sat next to Jane Butel. We discussed her books and my current in-process book. She told me to get in touch with her and she would give me info regarding an agent. I really didn't think she would even remember me. I e-mailed her last week, and she responded with the name and phone number of her agent, with whom she is extremely happy. When I phoned him, I discovered that she also had called him to let him know I would be contacting him. This was a very generous thing to do. I know that the rest is up to me and there is no guarantee that he will represent me, but to give me the ear of a successful agent is a very kind thing. This is an example of how Dames help one another and how in addition to all the good things LDEI accomplishes, it can also function as "The Good Old Girls Network."

Eileen Talanian

LDEI Officers Working for You

Your 2002-2003 LDEI Board of Directors began its work in San Antonio and each officer has been quite active ever since.

Executive director Greg Jewell is a constant resource in helping the board carry out its considerable accomplishments. In addition, Greg processed payments for the conference, auction and mini-auction and handled all of the membership roster forms with which he updated our database and produced our 2003 Membership Directory. In a move to centralize Les Dames operations, he established a relationship with a mail house in Louisville to handle all Les Dames mailings, and with graphic designer Jason McKnight to produce the *Quarterly* in Louisville.

KATHERINE NEWELL SMITH, LDEI second vice president, has been busy putting her editorial touches to our *Quarterly* journal. She chooses each issue's theme; solicits, compiles and edits the articles; coordinates sponsor ads and works with Greg, Jason and LDEI President **CICI WILLIAMSON** to coordinate its production. Her dedicated committee of **KAREN LEVIN** (Chicago), who helps solicit and edit the Chapter News, and **JANE MINGENHAUSER** (DC) who proofreads everything, have been invaluable assets.

To continue the work by **RENIE STEVES's** board of updating the bylaws, LDEI secretary **TERRY GOLSON** is bringing the LDEI policy book into line with those bylaw changes. She takes into account the new flow of information, now that we have an executive director and e-mail, and modernized terminology. Terry also arranges the board of directors' meetings and continues to solicit information for the LDEI bimonthly e-newsletter and coordinate its production.

In addition, Terry is teaming with **SUZANNE BROWN**, LDEI third vice president, to determine the best means to update and maintain the LDEI Web site. And, she is working on a new travel reference section at www.ldei.org to list chapter cities' Dames-associated places of interest, i.e. Dame owned or operated hotels and restaurants.

To help craft an overall public relations program that supports LDEI's mission statement, Suzanne has established a public relations committee: **SANDY HU** (San Francisco), **SARALIE SLONSKY** (New York), and **BEVERLY BROCKUS** (DC). The committee is creating a press kit with a fact sheet, brochure, history, and story ideas to present for national coverage. Accompanying the plan will be a totally new and revised PR Handbook, originally written by Beverly during her 1996 tenure as third vice president, that Beverly is working on with Saralie.

In spite of her recent hip replacement, **GRETCHEN MATHERS**, LDEI first vice president, has sent out 80 packets soliciting sponsorship. So far, she has two repeat sponsors from 2002: Melissa's Specialty Produce and Chipotle Mexican Grill. Gretchen is looking for a Grande Dame Award sponsor. Keeping a watch on those monies coming in and going out is our very capable treasurer **GLORIA KOHNEN**. She has designed a new reimbursement form, confers with our investment advisor, and monitors our credit card account.

RENIE STEVES, immediate past president, has updated the chapter expansion packet. She reports mailing packets to contacts in San Diego, Colorado, Delaware Valley, Cleveland, Portland, Austin, and Montreal.

LDEI president **CiCi WILLIAMSON** has been globe trotting (see page 19) to interface with our LDEI chapters. She also conducts bimonthly teleconferences with chapter presidents to work on LDEI policy. Their most recent goal is to bring chapter officers' terms in line with LDEI officers so that the entire organization is on the same professional calendar. She schedules our popular monthly educational teleforums and a monthly board of directors teleconference. In progress are a member survey,



The Summer Quarterly will feature "To Your Health: Nutritionist Dames"

IMPORTANT FOR SUBMISSIONS. PLEASE READ

SUMMER FEATURE:

To Your Health: Nutritionist Dames

To qualify for this feature, work in the field of nutrition must be your primary occupation and source of income.

Please write a 150-200-word profile of yourself and your work. Include information about awards and positions you have held, publications or media outlets in which your work has appeared and/or names of your published books or periodicals, some history about how or why you became a nutritionist and perhaps, an anecdote that might describe your impact in the field.

Please e-mail it to kns4pr@erols.com. If you do not have that technology, then snail mail is certainly welcome:

Katherine Newell Smith
10028 Lochness Court
Vienna, VA 22181

Please do not send releases or bullet points
Photographs of yourself are welcome.

PHOTOGRAPHS:

Digital photographs

PLEASE make sure your digital photographs are 200 – 300 psi.

Include your name in the file title.

Email photo to gjewell@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 me

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

Deadline for Summer Quarterly is April 30, 2003

LDEI Headquarters, Greg Jewell, Executive Director
(502) 456-1851; Fax (502) 456-1821 gjewell@aecmanagement.com

LDEI Quarterly compiled and edited by Katherine Newell Smith, proofread by Jane Mengershauser, image-set by Jason McKnight



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