

Les Dames d'Escoffier International

QUARTERLY

THEME OF THIS ISSUE

*Les Dames in the
Fine Beverage Business*

*Wine Centers Open in
Napa and Adelaide*

*The Netiquette of
E-mail Messages*

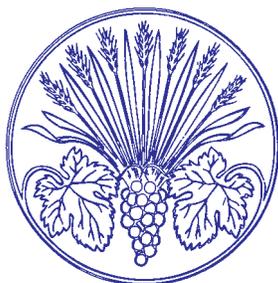
*Grande Dames of
Boston and Philadelphia*

*LDEI Technology and
Communications Tools*

*Street Market
Chicago-Dames Style*

*Atlanta Conference:
"The Business of Food"*

*Le Donne del Vino:
A Dame Connection*



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Hawaii · Houston · Kansas City · Los Angeles · Miami · Minneapolis/St. Paul
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AUTUMN 2001

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President's Message

Dear Les Dames,

I am greatly honored to have served as your LDEI president this year! The time has flown by so quickly. We have a terrific Executive Committee (EC) and, together, as a team, we have made every effort to represent your interests and meet your needs.

The EC just met in Kansas City and attended an authentic Kansas City barbeque with lots of smoke and the appearance of the "QueQueens." The event was held at the home of LDEI Treasurer **DIANNE HOGERTY** in Mission, Kansas. The Chapter, headed by **JUDITH FERTIG** presented us with a \$1,000 contribution to the MFK Fisher Endowment Fund. That's a tradition that Dallas has generously supported and a tradition that I urge other Chapters to consider. Many thanks, Kansas CityDames!

I believe that we have an exciting future as we advance our LDEI mission in this new millennium. We have the leading professional women in gastronomy as members; each one of us is attracted by the opportunity to learn and network together, share similar challenges, opportunities and successes and give back to others by mentoring young women in the profession, awarding scholarships for culinary study and supporting community projects.

With this in mind, our focus this year was to create increased and more effective communication to enhance the potential of networking and learning together. We feel that we're on the way...with the e groups, Bridgeline Teleforums, this energized Quarterly and exciting plans for an expanded Web site. Please read **LYNN FREDERICK'S** report in this Quarterly issue for more details of these benefits.

About the Cover

Carolyn Wente, President, Wente Vineyards

Sponsor of the International Grande Dame Award since 1995, Carolyn Wente is one the leading voices in a movement to bring the pleasures of the wine country lifestyle into the homes of wine and food lovers across America. "I feel very privileged to have grown up in the heart of California's wine country," she says. "Certainly our lifestyle is unique, combining the farming life of the vineyards with the art and science of winemaking. But the joy of sharing great wine and food with family and friends is a pleasure available to everyone."

"I think our industry has been one that has attracted women at all levels and respected them for their achievements. For instance, right now most of the highly sought after, cult winemakers are women." (Read more about Carolyn on page 6.)



KC President Judith Fertig presents check to LDEI President Abby Mandel

Our next challenge was to assess the required administrative needs for a stronger and more productive professional organization that now boasts 21 chapters and over 1100 members. We've come a long way...and we feel it's time to move from part-time administrative services to professional management, freeing your Executive Committee to create and sustain the vigorous persona that LDEI should have on the international as well as the Chapter levels. We want to be more in touch with you and support your efforts rather than being absorbed by administration matters. As we all work full-time, there's only so much time in a day!

Join me, your EC and fellow Les Dames members in Washington, DC for the 2001 LDEI Conference October 18-21 - "Capital Salute to Women in Gastronomy: Success in a Changing World". You've received the registration packet so you know that the DC Conference Co-Chairs, **PATRICE DIONOT** and **BONNIE MOORE**, have developed extraordinarily rich and varied programming for all members, not just Chapter delegates. There, we'll learn, interact, network, discuss LDEI's future and have fun together. It's an exciting context for reinforcing our professional leadership. Save the Dates! I look forward to seeing you in Washington!

All the best,

Abby Mandel

NEW EDITOR OF THE QUARTERLY!

KATHERINE NEWELL SMITH of the Washington, D.C. Chapter, has been elected 2nd Vice President for Communications. The duties include being editor of the "Quarterly" to succeed CiCi Williamson who generously stepped in a few months ago as a temporary editor in Barbara Kuck's absence. Katherine, starting her term of office early, is now the designated one to receive your chapter news and Member Milestones. Please send information for the next newsletter to kns4pr@erols.com; (703) 242-8610; fax (703) 319-1360.

WOMEN AND THE EARLY GRAPE CRUSH IN CALIFORNIA'S NAPA VALLEY

By Antonia Allegra, San Francisco Chapter

From August through October in the Napa Valley, you can't breathe without inhaling the perfumed scent of grapes maturing in the wall-to-wall vineyards. In Napa County alone, 103,526 tons of grapes are harvested. Throughout the entire winemaking process—from the moment of receiving just-harvested fruit to blending the wine and marketing it—women play an increasingly major role in today's wine industry. But it wasn't always so. Women were once relegated to sipping wine in the kitchen—not in public. Since the mid-1800s, however, women have moved into a much more prominent role in the winemaking field. Here's how it happened:

The California Gold Rush of 1948 brought immigrants across the United States via the newly-spiked transcontinental railway as well as by coach, wagon, horseback and even by foot. The goal for those new Americans was the gold. As a result, the men driven by golden dreams came west, knowing the harder they dug or panned the gold and silver in the hills near Sacramento, the wealthier they'd be. In fact, the Gold Rush brought riches to those who found them for the first time in human history. Before the nearly insane scabbling for the shiny stuff in California, discovered riches had always been turned over to the emperor or the king or the land-vested property owner by law.

As a result of the possibility of swiftly-gained personal wealth, men scampered west, leaving their wives and families east of the Sierras, promising to return soon with satchels of gold. In many cases, the return did not happen for years. Occasionally, the miners' wives forded streams and rode roughshod to make it out to the west, but the presence of women in early northern California was mighty scarce.

So, the independent spirit of newly-wealthy men living solo in the rather wild conditions influenced the growth of the west. Rules did not mirror those of the staid states east of Nevada. This was the wild, wild West! As a result, when the ore veins depleted and the Gold Rush simmered—particularly after California was declared a state in 1850—the wealthy European miners started to look around for a place to settle down.

San Francisco (then called Yerba Buena) was already becoming a city known for its honky-tonk International Settlement, as well as for its business activities. And much of the land just north of San Francisco offered rolling hills, olive and walnut trees and fruit orchards, and fields of wheat, all elements of the Mediterranean land and climate so known to those from Spain, France, southern Germany, Switzerland and Italy. Most of those immigrants hailed from the areas of the globe between the 30th and 50th parallels, the area ideal for growing grapes, whether above or below the Equator.

In the Napa Valley, the first vines planted to grow winegrapes were dug in the rocky soil by George Yount of Yountville. That was in 1838. By the time the miners were settling on their laurels of gold and building homes for their families, there was a number of acres planted to grapes. The 1850 census shows 156 living in the town of Napa, mostly men. Ten years later, the valley was showing a growth in vines as well as homes and shops. The ever-present wheat fields planted earlier by the Spaniards who previously occupied this territory were slowly being plowed under to make land for vines.

In the midst of all this growth, were any women leading the way in the world of winemaking?



PHOTO BY CICI WILLIAMSON

According to William Heintz, author of California's *Napa Valley: One Hundred Sixty Years of Wine Making*, in the 1880s in California, women in the wine industry were just beginning to emerge from kitchens, where they might have sipped wine very discreetly, but rarely in public. It was through the deaths of winemaking husbands that women inherited the job of overseeing the work.

When Josephine Tychson's husband took his own life unexpectedly, she proceeded with their plans to build a 50x50-foot winery just north of St. Helena,

nor far from Weinberger Winery and Krug. The Tychson Winery was barely completed in the fall of 1886 when it was time for the crush, as reported by the *St. Helena Star*. Josephine and her neighbor Hannah, the widow of John Weinberger, were both winemakers due to their husbands' deaths. Hannah took over a much larger winery than

Josephine's and was more active in the actual winemaking process. When *Resources of California* for June 1985 covered the Napa Valley, Hannah received special praise:

"We next come to Weinberger's Winery, Mrs. J.C. Weinberger, proprietor. The vineyard consists of 100 acres, eighty acres of which are yielding handsome returns. The cellars are well arranged and supplied with all the winemaking apparatus necessary for a first-class winery. During 1884, there were 90,000 gallons of all kinds of wines made here. The residence is located, like the cellar, on the slope of the hill, thus commanding a fine view of St. Helena and the valley. Hannah won a Silver medal in Paris in 1889; she was the only California woman in the famous competition to be so honored."

Since the mid-1800s, women have moved into a much more prominent role in the winemaking field. Some own their own wineries or are winemakers or laboratory technicians for prominent wineries. Some women are grape growers. Some are scientists involved in viticulture and the ecological elements of organic wine grape growing.

Some are wine writers, marketing communicators and lecturers. Some are special events producers related to the wine industry. Some work within the political system. Some educate, through such groups as Women for WineSense, Wine Brats and other associations that present information on individual varietal grapes.

To all these women, we raise a glass.

A toast to Women in Wine!

©ANTONIA ALLEGRA is a writing and career coach to the food and wine industries. She is author of *Napa Valley: The Ultimate Winery Guide* (now in its third edition - Chronicle Books) and was the founding editor of *Appellation* magazine. Allegra is author/narrator of *Napa Valley Expedition Guide*, an audio tour and multimedia CD-ROM useful for visiting the Napa Valley.

Ed. Note: Read about many Dames involved in the winemaking professions elsewhere in this issue of the "LDEI Quarterly."

Western Women of Wine

By Jerry DiVecchio, San Francisco Chapter

In the West, where the wine is taken seriously, a number of Les Dames are also taken very seriously for the prestigious roles they play in this industry, from the growing of wine grapes to the making and marketing of wines.

ARMSTRONG, JANIE (San Francisco Chapter). In 1979, while Janie Armstrong was still based in Chicago, her passion for fine wine led her to purchase 91 acres of prime wine grape growing land on Diamond Mountain in Calistoga, CA. In 1993, she and husband, Tom Byrne, moved into the house they built on the property, capturing a magnificent view of Mount St. Helena. Patient plans to become grape growers materialized in 1984. From the first harvest in 1987 through 1992, they sold their premium Armstrong Ranch fruit to Clos Pegase Vineyard. In 1993, they shifted their grapes to Rombauer Vineyards, and in 1994 Rombauer produced 1200 cases of Armstrong Ranch wine grapes as Rombauer Cabernet Sauvignon Napa Valley Diamond Mountain Selection. The current release vintage, 1996, with Armstrong Ranch designation, is marketing for \$75 a bottle. This June, the BATF approved an American Viticultural Area for the Diamond Mountain District, the 14th appellation in Napa Valley.

CAKEBREAD, DOLORES (San Francisco Chapter). From childhood sweethearts to founders of the Cakebread Cellars dynasty in 1973 in Rutherford, CA, Dolores and Jack Cakebread have shared a destined path. Two of their three sons are onboard, Bruce as winemaker, Dennis as head of sales and marketing, plus there is daughter-in-law, Dames **KAREN**. Dolores-of-many hats is officially Senior VP and Culinary Director; in reality she runs hospitality and ambiance, and is a master gardener. Jack's skill as a photographer (he trained under Ansel Adams) and an assignment in the wine country opened the door to the Cakebread's involvement with wine. At the start, friends spent weekends helping, and Dolores took charge of food and hospitality. Now at about 85,000 cases of fine wine per year—currently *Sauvignon Blanc*, *Chardonnay*, *Chardonnay Reserve*, *Three Sisters Cabernet*, and some *Merlot*—hospitality is on a grander scale, including Dolores' annual American Harvest Workshop for professional chefs and the media.



CHAUNCEY, LINDA PAL (Seattle Chapter) By way of Iowa-y, Linda found her way to wine. A veteran with 18 professional years under her belt, she initially served on the Iowa Wine Advisory Board, appointed by the governor. Her job, which entailed tasting over 1000 wines a year for the State Wine Cellar stores, led to her book, *Wine and Food: A Guide for Selecting Wine with Food in Iowa*. The next step was sales manager for an Iowa wine distribution company. On returning to her roots in the Pacific Northwest, where she had gradu-

ated *cum laude* from the University of Washington with degrees in architecture and building construction, she continued to pursue wine interests. At Western Washington Beverage she joined their restaurant management team. In 1995 she was honored as Sales Manager of the Year. Currently Linda is the Director of National Accounts, Northwest, for Stimson Lane Vineyards & Estates. Her focus area is restaurant account development and wine distributor management.



COLHOUN, MARY (San Francisco Chapter). When her husband, Michael, became the president of Landmark Vineyards, Mary joined him as a business partner. As proprietor of Landmark Vineyards in Kenwood, CA, Mary is actively involved with both the physical facility and wines (*Chardonnay* and *Pinot Noir*). Her creative talents shaped the grounds, lovely gardens, and structures with her own "Landmark look" to convey a sophisticated, understated elegance. In addition, Mary oversees Landmark's hospitality program, is the Director of Public Relations, and is in charge of all media relations and press events. Landmark wines are distributed nationally and in selected markets internationally. However, Mary's interests don't stop at Landmark's gate. She contributes to a wide range of educational and philanthropic activities, and a director of The Sonoma County Community Foundation, the President's Advisory Board of Sonoma State University and the Brown University Parents' Leadership Group.

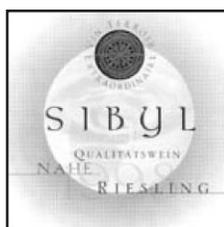


DYER, DAWNINE S. (San Francisco Chapter). With husband, Bill, Dawnine has been active in Napa Valley winemaking for the past 27 years. Twenty five of which, Dawnine spent as Domaine Chandon's winemaker. As a Californian and staunch fan of the bubbly, her tenure was marked by the introduction of many original sparkling wines and wine styles taking the best of both a rich tradition and a promising appellation. Still consulting for Domaine Chandon, she is also VP for the Napa Valley Vintners Association, and most importantly, works on Dyer Vineyard. The Dyers purchased 12 acres on Diamond Mountain (near Janie Armstrong) in 1992 and planted the accessible 2.2 acres in 1993. In 1994, overlooking the vineyard, they built a rammed earth house that's been featured in *Sunset Magazine* and on PBS's "This Old House." Dawnine and Bill can be found in the vineyard, topping barrels and, finally, shipping orders of Dyer Cab. Between the two, they hold right useful degrees in philosophy, biology and enology.

GRAHM, RUTH (Los Angeles Chapter). Just two weeks. That's how long Ruthie, as friends know her, agreed to help Santa Cruz, CA, based winemaker son, Randall Graham, sell his newly released Bonny Doon Vineyard wines in southern California. With no marketing experience, professional skills as a song lyricists, and years devoted to being mom-at-home, Ruthie launched an unexpected career in the early 1980s. She's

still at it. In her own words, "It was like sending Lucille Ball out to sell wine." But it worked. She started with restaurants. If the door opened, she says, the wines sold themselves. As the demand for Bonny Doon wines grew, Ruthie has made a point to take special care of early loyal clients, many of whom were small establishments. Ruthie even managed to get wine into the White House. She just up and wrote President Regan, suggesting that he and staff taste and decide. They did and ordered Bonny Doon for the White House Governors' Dinner. Nowadays, Ruthie has help, but her territory is global.

LONG, ZELMA (San Francisco Chapter). Many accolades and responsibilities have fallen upon Zelma's shoulders as owner of Zelphi Wines, Healdsburg, CA; Long Vineyards, Napa Valley; Sibyl Winery, Germany; Simunye Wines and Vineyards, South Africa; and Zelma Long Wines, Consultancy. But the label she wears best is pioneer. Among the first women to receive wide acclaim as an enologist and winemaker, she made her mark in 1970 at Robert Mondavi Winery, continued at Simi Winery, becoming their CEO, and served as VP Business Development for Chandon Estates until 1999. In addition, she's been a leader in professional organizations including founding president for American Vineyard Foundation and Alexander Valley Wine Association, and founding member of the North Coast Viticultural Research Group. Honors fill a wine barrel, such as Wine Spectator's California Wine Pioneer (1993) and James Beard Hall of Fame (1996). When you know Zelma and taste her superlative wines, you know from whence the praise springs.



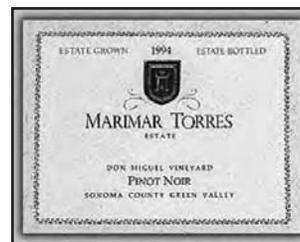
SAUNIER, MARTINE (San Francisco Chapter). Paris born Martine spent summers at her aunt's estate near Pouilly-Fuissé where she became very familiar with harvesting, winemaking, and tasting. In Paris, she held the position of Public Relations and Press for Swissair until she moved to the United States in 1964. Living in northern California, her knowledge of wine was often called upon by friends and acquaintances who wanted to make wise selections of French wines. Even wine dealers were turning to her for expertise, so establishing Novato, CA, based Martine's Wines Inc. in 1979 was a natural step forward. She is an importer, wholesaler, and distributor of choice Burgundy and Rhone wine estates. And she recently expanded her portfolio to include fine Spanish wines. For her gracious and talented efforts, she has been decorated twice by the French Government with the title of Officer du Merite Agricole.

SIMON, KAY (Seattle Chapter). Graduating with a degree in fermentation sciences for the University of California at Davis, Kay began her winemaking career in 1976 in California's Central Valley at United Vintners in Madera. But as a child growing up, visits with grandparents who lived in the Pacific Northwest instilled in her a great love for the area with its natural beauty and outdoor activities. When offered a job at Chateau Ste. Michelle in 1977, she readily followed her heart to Washington's Yakima Valley. Once there, she met and married husband and business partner, Clay Mackey, and

ere long they were in the wine business. At Chinook Wines, Prosser, WA, they produce small quantities of acclaimed dry wines from premium quality Yakima Valley winegrapes. In 1984, they released their first effort under the Chinook Wines label.

TANGEN, LYN (Seattle Chapter). Moving from partner in the Seattle law firm of Riddell Williams, 1974 through 1994, to owner and president of Caterina Wines established in 1993, Spokane, WA, takes energy. And Lyn's got it. She earned her degree in political science at the University of Washington, 1967, magna cum laude and Phi Beta Kappa; then received her JD at University of Washington School of Law, 1974, the Order of the Coif. As president and member of the board of directors of the Washington Wine Institute (1994-2000), she was responsible for legislative and regulatory strategy and government relations for the Washington wine industry. She drafted legislation and regulations, and served on various industry task forces. At Caterina Wines, she has grown production to more than 7000 cases a year, and markets the wines in more than 10 states. On top of this, Lyn is active in the community, including Pike Place Market Foundation (board of directors, 1994-2000) and City of Seattle Board of Ethics and Fair Campaign Practices Commission (member and chair, 1975-80).

TORRES, MARIMAR (San Francisco Chapter). A native of Barcelona, Marimar transplanted to California in 1975 representing the wines of her family's Spanish estate and became, literally, an ambassador of Spanish wines in America.



Then she turned to wine-making. Fluent in six languages, with a business and economics degree from the University of Barcelona and studies in enology and viticulture at University of California at Davis. In 1986, she established the Marimar Torres Estate winery in California's Sonoma County. At the Don Miguel Vineyard (named for her father), the Green Valley microclimate suited plantings of Chardonnay and Pinot Noir. The first wine releases were respectively, 1991 and 1994. With wine, there is food, and Marimar's knowledge and expertise in this arena spilled forth into her first cookbook, *The Spanish Table: The Cuisines and Wines of Spain*, published in 1986. *The Catalan Country Kitchen: Food and Wine from the Pyrenees to the Mediterranean Seacoast of Barcelona* followed in 1992.



WENTE, CAROLYN (San Francisco Chapter). Wine—of California vintage—should flow in Carolyn's blood. She's a fourth generation vintner. As a child, she spent time with her father and grandfather picking grapes, driving tractors, and learning about grape-growing and winemaking at every step at the winery her great-grandfather founded. Educated with an emphasis on business and finances at Stanford University, with studies in Europe, Carolyn become president of Wente

Vineyards, Livermore, CA, in 1996. Brothers Eric and Phil are also active participants in the company. On the sprawling historically rich Wente Vineyards property, Carolyn's vision created the Wente Vineyards Restaurant, established in 1986, and The Course at Wente, their recently opened golf course. In 1999, to express her hospitable inclinations, Carolyn and Kimball Jones, the restaurant's executive chef, co-authored *Sharing the Vineyard Table: A Celebration of Wine and Food from the Wente Vineyards Restaurant*. Meanwhile, a fifth generation of Wente's is in training, including Carolyn's son, Buck IV.

KATHY CASEY, DOYENNE OF DRINK

Seattle Chapter's **KATHY CASEY** does beverage development: signature cocktail and drink creations. It's about 50% or more of her business now. She is the owner of Kathy Casey Food Studios®, specializing in creating and revitalizing food & beverage concepts and products.

A celebrated chef and also now known as the "doyenne of drink," Casey's creativity has edged to the bar. Her culinary philosophies now inspire her signature cocktail and beverage menu work. She has coined the term "Liquid Line Cooking"™ for the exciting new layering of flavors and techniques she brings to her exciting bar and beverage programs.

At Seattle's Belltown hip, Restaurant Zoë, Casey's "Pimm's

Kazi" and the sophisticated non-alcoholic "Clear Conscience" have become instant classics. Other representative clients include, Seattle's Best Coffee & Royal Caribbean, as well as Lipton, Palomino and Oba.

Kathy got into the business when she was 15 and started cooking at a convent. Then she went to a local culinary school, basically "worked her tail off," and moved up quickly. "The great thing about what I do is that I have created a job where everyday I get to do what I love — create, create, create," said Casey.

I was one of the first women chefs in the 80's to come on the national scene—and it was no easy road. Let's just say if those things went on today, I would be a very, very rich woman! I like to think that I helped break down some of the barriers for women chefs of today. Women are much more respected in the kitchen now and even sought after to give a great balance in the work place. Though I still see very few women CEO's in hospitality—that's the next barrier we must break!"

Visit www.foodstudios.com or e-mail Kathy at info@kathycasey.com



Atlanta Chapter's Conference: "The Business of Food"

By Linda B. Downs

The Queen of Creole journeyed forth this spring. And when she had finished her keynote address at the Atlanta Chapter's conference on "The Business of Food," New Orleans's Leah Chase had racked up a new legion of admiring fans.

Women in the food business, and especially those in the South, "have to know when to push and when to pull the reins," the 78-year-old chef/co-owner of Dooky Chase's restaurant warned. "But we can do that."

Her often-droll comments on the past, present, and future of the culinary world provided the day-long meeting with a send-off that was at once wry, witty, and meat-and-potatoes basic. "People have different cultures, different tastes—and that's good," she said. "Fusion is everywhere. It operates even on Southern ham hocks and collard greens, when soul food is blended together and presented in new form, or on fast food, when you do something with take-out, like chopping up the chicken and adding your own sauce and vegetables, and then put it on the table."

Leah's mother-in-law, who began Dooky Chase 61 years ago, built the restaurant's following on soul food and would not let Leah change its cooking. Eventually she did make changes and added the French- and Spanish-influenced Creole touches she wanted. Now the marrying of French Quarter classics and soul food traditions have made her restaurant a New Orleans tradition — and a superb example of the power a woman can wield in the food business..

NANCY KRUSE of the Kruse Company, a nationally recognized trends analyst, followed with a forceful report on current and future directions in food, menu, and restaurant concepts.

Atlanta's chapter president, **SUZANNE BROWN**, an authority on coffee, the beverage that accounts for \$10.6 billion in U.S. imports each year, led a tasting of three organically grown coffees.

Shelley Skiles Sawyer, editor of the Zagat Atlanta Survey, moderated a panel on "How to Market Yourself." Web guru Jeffrey B. Gribble, Mary Moore, of The Cook's Warehouse



Co-chairs Doris Tobias (left) and Susan Peters had many reasons to smile about the success of the Atlanta chapter's spring conference on "The Business of Food," which drew attendees from all spectrums of the food world in the Atlanta metro area.



Sharing a moment together during the day-ending wine tasting, Dames Shirley Corriher (left) and Nathalie Dupree (center) enjoy a chuckle with New Orleans' Leah Chase, keynoter for the Atlanta Chapter's spring conference on "The Business of Food."

and Melissa Libby of Melissa Libby and Associates, a public relations firms that handles numerous restaurants, made the following observations:

- People in the food business must make more use of the Internet.
- Direct mail and ad campaigns must be very targeted.
- Use every small chance to promote one's business.
- Author/TV cook **NATHALIE DUPREE** spoke on "Secrets of Successful Entertaining"; writer/editor **LINDA B. DOWNS** on "The ABCs of Getting Published"; and Vicky Murphy, director of public relations and marketing for Inland Seafood, on "How to Promote Your Business on TV by Doing Food Demos."

SHIRLEY CORRIHER and the Four Seasons' Brooke Vosika taught master classes

Copia: The American Center for Wine, Food and the Arts Opens in November 2001

By Daphne L. Derven, San Francisco Chapter



In 1988, vintner Robert Mondavi and his wife Margrit Biever Mondavi founded a unique cross-disciplinary institution designed to educate, promote and celebrate American achievements in the areas of food, wine and the arts. In 1996, 12 acres of land was acquired in Napa Valley for a state-of-the-art building, surrounded by organic, edible gardens and situated on the Napa River. **COPIA:** The American

Center for Wine, Food and the Arts is a 501 (c)(3) non-profit, privately funded institution whose board includes many experts in the fields of wine, food and the arts, for example, **JULIA CHILD**, R.W. Apple, Jr., Hugh Johnson, **ANNE WILLAN**, Alice Waters, Martha Stewart, Eleanor Coppola and Wayne Thiebaud. Copia is scheduled to open its doors to the public on November 18, 2001.

I am fortunate to be Assistant Director for Programs and Curator of Food for **COPIA**. Drawing on more than 20 years of experience in scientific and archaeological research, educational programming and non-profit management, I am responsible for the research, creative development, design and implementation of the wide range of public activities at Copia, exhibitions, tastings, demonstrations, seminars, lectures, workshops, in addition to films, musical and theatrical performances. My duties also include furthering educational partnerships with select affinity organizations such as The American Institute for Wine & Food, the University of California at Davis and the Cornell University School of Hotel Administration.

Through innovative programming, exhibitions, gardens and on-going scholarship, **COPIA** will continue its mission to demonstrate the integral role wine food and the arts play in defining the American experience, while also examining such global concerns as sustainable agriculture, nutrition and the world food supply. At **COPIA** public programs are designed to enlighten, educate and entertain. Educational opportunities at Copia are available for all levels of interest, from the amateur enthusiast to the seasoned professional. A wide array of free educational programs will be available for the general public on a daily basis, as will more comprehensive presentations by visiting experts, and specialized programs, which will require an additional fee. Program offerings at **COPIA** will appeal to all the senses: sight, hearing, sound, smell, taste and touch. A complete range of culinary and wine sessions, art workshops and garden classes for visitors to **COPIA** will be augmented with outdoor concerts, film programs and interactions with visiting food, wine and art authorities through the Legacy Artist-in-Residence programs.

For further information, call or write Daphne at (707) 257-3606, extension 14, 1700 Soscol Avenue, Suite 1, Napa, CA 94559 or visit **COPIA**'s web site at www.copia.org.



NAPA VALLEY WINE INDUSTRY FACTS

- The 30-mile length of the Napa Valley contains 232 wineries.
- Total value of the Napa County grape crop in 1999 was \$221,852,000.
- Total value of wine sales in 1998 was over \$1 billion.
- There were 30,506 acres of grapevines in production in Napa Valley in 1999.
- 103,526 tons of Napa County grapes were grown and crushed in 1999.
- Approximately 6.3 million cases of Napa Valley wine were produced in 1998.
- Total vineyard acreage in 1999 in Napa County is 37,724.

WINE CENTRE OF AUSTRALIA TO OPEN

The National Wine Centre of Australia officially opens on October 6 to coincide with Adelaide events such as the food and wine festival "Tasting Australia," the International College Hotel Management Congress (Euhofa), the 26th World Congress of the International de la Vigne et du Vin (OIV), the Royal Adelaide Wine Show, and the 10th Annual Conference of Wine Education.

The Centre, located adjacent to Adelaide's stunning Botanic Gardens on Hackney Road, is near completion. The \$25 million National Wine Centre of Australia represents all Australian wine regions and areas and is also home to the industry's peak organisations including the Winemakers' Federation of Australia, the Australian Wine and Brandy Corporation, and the Australian Wine Export Council.

This Centre will be an icon world-class tourist attraction for South Australia and the nation, and is targeting 170,000 international and domestic visitors annually. It will also assist in driving export and domestic sales for this industry sector that is so vital to South Australia and the rest of the nation. It will offer an interactive journey on the history, traditions, the differences in varieties, regions and vintages, and the personalities that have contributed to the Australian wine industry.

The Centre also features a tasting gallery, restaurant, retail outlet, education rooms, and the Busby Hall that together with other areas of the venue already has heavy pre-bookings for wine and other industry functions. For further information, visit www.wineaustralia.com.au.

SOUTH AUSTRALIA, THE GOOD LIFE

By Margaret Kirkwood, Adelaide Chapter

What precisely, do we mean by the good life in South Australia? It can mean the flavour you'll find in our food, the character in our wine, the pleasure in our places and people, the excitement in our celebrations. But it can also mean the stories our buildings tell, the thoughts our culture evokes and the memories our history whispers.

A contemporary traveler, weary of the world, could be excused for mumbling the equally world-weary adage, that all cities are the same. We, however, would feel compelled to disagree and quickly set them straight. We'd point out that Adelaide is different and explain how, right from the very beginning, it's been a city that set out with the deliberate intention of being unique.

Adelaide set out to protect its heritage before such a thing was considered fashionable. We also cultivate ease of access and charm. It's always been a city that insists on being itself. South Australia has led the nation in developing the new Australian cuisine, thanks to our creative chefs, many still plying their pans and woks today and enthralling us with cuisine embracing every possible origin, from Argentinean to Zambian, and every possible style of eating it, from formal to tee-shirt.

As a result, eating in Adelaide has become an art form for everyone. One of the most recent and heartening eating

developments in Adelaide has been that people have been drawn more and more to the coastline and its beaches. They are glorious, just made for restaurant sea gazing and offering some truly novel tastes.

Adelaide restaurants generally have good-to-excellent wine lists and some are absolutely definitive. And compared with the eastern seaboard capitals both food and wine prices are low. Visitors and locals alike call Adelaide "the 20 minute city"—everything is so close.

It is safe to say that South Australia is one giant menu board. In fact if you really set your mind to it, you can eat your way around the state and go home with the full knowledge that you "did South Australia." Visit the tucked away valleys and folding slopes of the Tuscan-like Adelaide hills, now one of the State's burgeoning wine regions. Wander the Clare Valley and you will be convinced you can actually taste the food and sniff the wine, on the other hand, a week in the Barossa, the Fleurieu, or the Coonawarra and limestone coast by the wine making Balnaves.

It's no coincidence that the food and flavours of South Australia, tend toward the Mediterranean in inspiration, for this state with its vineyards, and olive groves, lamb, wheat and seafood, could almost certainly claim to be the antipodean Mediterranean. We extend a warm welcome to our American and Canadian sisters.

SOUTH AUSTRALIAN WINES

By Dina Grilli, Adelaide Chapter

South Australians are very proud of their wine industry, and for good reason. Nearly half of all the vines grown in the country are in South Australia, making it the biggest wine producing state. It boasts three out of the four industry's largest companies, not to mention numerous boutique wineries creating wonderful wines. South Australia is home of Australia's best-known wines, Penfold's Grange and Orlando/Wyndham's Jacobs Creek. Academically too, South Australia offers excellence, with a fine wine making course at the university of Adelaide and the Australian Wine Research Institute of Adelaide is one of the most admired centres in the world. It also has a relatively long wine history with some regions continuously producing wine for over 150 years.

Even though it is said that South Australia has a "Mediterranean" climate, the wine regions are spread over a wide climatic range. Many of them being less than one hour's drive from the capital, Adelaide. The regions include: Barossa Valley (famous for its *Shiraz*); McLaren Vale (a confident quiet achiever); Clare Valley (fantastic *Riesling*); Eden Valley; Coonawarra (Australia's first widely recognised top quality wine region); Adelaide Hills (full of wine making royalty); Adelaide Plains; and the Riverland.

Primo Estate was founded in 1979 by the Grilli family, on the Adelaide plains, fertile gardening land, just 30 km

north of Adelaide. My husband and I have owned and operated the winery since 1985. From the start we had a vision of producing wine with distinct character that reflect not only Australian quality but also our Italian heritage.

There are two wines under the Primo Estate label, a fresh fruity Colombard of uncommon intensity and a spicy cherry filled blend of *Shiraz* and *Sangiovese*. The JOSEPH label is kept for the more special styles like a *Cabernet Merlot* made from partially air-dried grapes (in the style of the Italian *Amarone*), a botrytis-affected *Riesling*, and a sparkling red made in part from old bottle-aged *Shiraz*.

Joe and I also had a vision of making great extra-virgin olive oil. Our JOSEPH oils are—without a doubt—the best widely available extra virgins in the country.

With our strong passion for great food and wine, the Grilli family has established ourselves as one of the premium producers in Australia.

Wine is one of Australia's most important regionally based export industries. It earns \$1.5 billion a year in domestic sales and at September 2000 had topped \$1.2 billion in export sales. The Australian wine industry started soon after settlement in 1788, when the first vines from South Africa were planted. However, it wasn't until the 1840s that waves of English and European migrants started planting substantial vineyards in South Australia, Victoria and New South Wales.

Adelaide's Wine Woman Caralyn Lammas

RETAIL WINE SALES

"I have been working in retail wine sales since February 1994. Before that I worked for a shipbuilding company," said Carolyn Lammas, corporate services consultant for the Porter's Liquor Group. "Driven by my love of wine, I completed short wine courses and lobbied businesses until I was offered my first job in the wine industry. I have worked at two stores: previously Wellington Cellars (now Porter's Wellington Square) and currently Porter's Liquor Glenside (PLG). I have been at PLG for the last two and a half years."

The Porter's Liquor group is the third largest in Australia. It is an independent group of independently owned stores. It formed Sydney in 1994, with about 10 stores from South Australia joining in 1996 including Wellington Cellars where she was working at the time. The owner of PLG (Fred Hamood) was instrumental in bringing the Porter's brand to South Australia.

"About a year ago, I started to get itchy feet—I needed a new challenge," admits Caralyn. "When I told Fred I was thinking of moving on, he asked me to stay on in a role he wanted to create for me. We (Fred, Greg the manager and I) worked together to define the new position of

Corporate Services Consultant. In wine retailing in South Australia most stores have some corporate account customers.

No retailer has ever dedicated a position to servicing these corporate clients before. My position involves database management; function organisation and co-ordination; building new business by addressing the needs of existing clients and by seeking new clients. The focus is very much on service, the little extras and things outside of the square—things that no one else offers. My goal is not to have the biggest customer base in Adelaide, but to have one that is profitable, manageable and satisfied."

"In addition to my work, I am studying for a Bachelor of Wine Marketing at Adelaide University, part time. I take only one course per semester out of a possible four. I'm taking it very slowly, but my work is important to me and I don't want to cut down my hours there. So far I have completed: Introduction to Wine Marketing; Advertising and Promotion; International Marketing; Introduction to Grape and Wine Knowledge; and Vineyard and Winery Operations I. Semester One is from March to June, Semester Two is from August to November.

Hot and Happening Down Under

Hot and happening is the theme of this year's Tasting Australia, promising ten days of the best in eating and drinking blended with spicy discussion and cookery demonstrations with many of the world's leading food and wine professionals. Tasting Australia, a South Australian Government initiative, was honoured with a 2001 Jaguar Award for Excellence in Gastronomic Travel.

This year's festival will be held in Adelaide from October 5 to 14 and will feature the skills of more than 150 celebrated chefs, authors, food and wine journalists and critics, television cooks as well as the nation's top food and beverage producers and up and coming chefs and apprentices. High on the billing is Spain's Ferran Adria, who's widely regarded as the world's hottest chef. He's been described as gastronomy's answer to Salvador Dali. This culinary dynamo from the 3-star Michelin restaurant El Bulli will be visiting with two of his pastry cooks.

Television food stars Rick Stein and Nick Nairn (BBCTV/ABCTV) and Dorinda Hafner (BBC/SBSTV) will play prominent roles, as will popular Hollywood character actor Vincent Schiavelli (Ghost, Amadeus, One Flew Over the Cuckoo's Nest, Tomorrow Never Dies) who made a huge impression on Tasting Australia attendees in 1999 with his performance in the Celebrity Cook's Challenge. He's also a specialist in Sicilian food and cuisine, having written books on the subject (Bruculinu America). He also hosts a US television cookery series.

Many of Australia's leading chefs and food producers will take part in the Hilton/The Advertiser Food and Wine Sessions, among them culinary artists Cheong Liew, Philippe Mouchel and Tony Tan and world authority on cheese, Will

AUSTRALIAN WINE INDUSTRY

The industry has been characterised by many cyclical highs and lows in its 200 year history, as a result of seasonal conditions, fluctuating domestic demand and export difficulties associated with Australia's distance from key markets. However, a combination of improved viticultural and winemaking technology, better transport and distribution arrangements and most importantly a high quality, consistent and well priced product made Australian wine an international success story in the 1990s.

Studd. Two mother/daughter teams will be joining forces: Stephanie Alexander and daughter Lisa Montague along with Maggie and Saskia Beer.

The International Food and Wine Writers' Festival will see spirited discussion with more than 50 guest speakers. New books will be launched by Stuart Gregor (Stuart Gregor's Wine Guide), Beverley Sutherland-Smith (Edible Garden), Max Allen (Portraits of Wine), Annabel Langbein (Savour Italy) and Sally Marden (A Taste of Australian Food and Wine).

As well as the Hilton/The Advertiser Food and Wine Sessions and the International Food and Wine Writers' Festival, "Tasting Australia" will include a major free public event, the City of Adelaide's Feast For The Senses and the Jacob's Creek World Food Media Awards. Adelaide's best restaurants will feature special Tasting Australia menus.

For information, contact event managers Marina Libia (libia.marina@saugov.sa.gov.au) or David Evans (david.evans@saugov.sa.gov.au).

Spirited Dames East of the Rockies

ATLANTA

By Linda Downs, Atlanta Chapter

Atlanta's three Dames known primarily as the chapter's "wine members" have followed their interest in diverse ways. As any wine Dame can testify, including these three in Atlanta, there are many ways to stay active in this most pleasurable pursuit.

ANITA LARAIA entered the wine world in distributor sales, but has become best known in Atlanta for Anita LaRaia's Wine School and other classes. With the advent of the Internet, she established the Wine School—On-Line, the first full wine course on the Web. This year, she's added a Tuscan wine tour and, drawing heavily from her year as the on-line wine expert for CNN.com, she's completed her first full book. *Wine FAQs*, published by 1stBooks of Bloomington, Indiana, should be available now through your local bookstores. It's also being offered in ebook form—and you can find a preview at www.1stBooks.com.

OPHELIA SANTOS, the Atlanta chapter secretary, has used restaurants as the base for sharing her palate and her love of wine. Starting with the small IL Centro Café in 1992, she expanded a few years ago into Vino! Its frequent wine dinners and Ophelia-chosen wine list have made the restaurant the winner of a *Wine Spectator* Award of Excellence in both 1999 and 2000. Ophelia also added a column for the *Atlanta Wine Report* to her own credits, and this fall has taken over teaching the wine course for the popular Evening at Emory program at Emory University. Also added to Ophelia's busy schedule: a new restaurant, Ali-Oli, which just opened and will feature Mediterranean food and wines.

LINDA DOWNS was the wine editor of *House Beautiful* magazine when Les Dames was founded. She became the first secretary of Les Dames and the wine chair of the first Les Dames dinner, as well as a founding Board member of the New York Wine Writers Circle. When life took her in other directions professionally, she kept her wine interest alive through teaching some classes and, in recent years, as a judge for the Atlanta International Wine Summit, now one of the country's largest wine competitions. This July, she took on an even larger role with the Summit, applying her writing abilities to dressing up the Summit's public relations efforts and then creating the organization's new Web site, www.WineSummit.homestead.com/index.html.

TEXAS HILL COUNTRY WINES

By Pat Mozersky, San Antonio Chapter

Think Texas, and your first thought may not be of wine. Well, pardner, think again! Texas wines—and winemakers—are receiving international acclaim, especially **BUNNY BECKER** and her husband Richard (Becker Vineyards) and Susan Auler and husband Ed (Fall Creek Vineyards). Honors continue to "pour in" for both, as they continue their untiring efforts in producing and promoting fine Texas wines.

Becker Vineyards, near Stonewall, was planted on the site of an ancient stand of native mustang grapes. In 1988, the Beckers were just looking for an historic old farmhouse to use as a weekend retreat. They found it, but it was situated



Bunny and Richard Becker host Texas Governor Rick Perry (center) at Becker Vineyards, shown here in the lavender fields.



on 180 acres. "Knowing more about wine and gardening than cattle," says Bunny, "we planted a vineyard." Three years ago, they planted acres of lavender behind the winery, and each year they host a Lavender Festival. Becker wines have won numerous Texas, national and international wine competitions. Most recently, at the Dallas Morning News Competition, their '99 Estate Chardonnay won the gold medal, and their '98 Fume Blanc and Claret both won silver. This month, they are pouring their wines for the third time at James Beard House.

SUSAN AULER and husband Ed are the owners of Fall Creek Vineyards, 1 1/2 hours outside Austin. The vineyard was established in 1975 in the Texas Hill Country where the sandy loam soil, the warm, sunny days and the cool breezes off Lake Buchanan provide an excellent microclimate for growing premium wine grapes. The Aulers helped found Austin's Texas Hill Country Wine and Food Festival.



Susan was named one of the "Top 50 People in the World Wine Industry" by *Wines and Vines Magazine*. She also received the Louis F. Qualia Award for Outstanding Contribution to the Texas Wine Industry. Fall Creek wines have received numerous national and international awards, and Fall Creek is the only Texas winery to have ever received a "BEST BUY" from the *Wine Spectator*. Susan was especially pleased to have Fall Creek's Reserve *Chardonnay* and *Cabernet Sauvignon* served at President George W. Bush's Inaugural Festivities.



The inspiration for the winery came in 1973 when the Aulers, on a cattle purchasing trip to France, noted the remarkable similarity between the soil, terrain and



microclimate of parts of the French wine country and their own ranch. "In 1979, with a few grapes from our first plantings in 1975 and a borrowed wine press, we made our first commercial wine in a renovated garage. It wasn't exactly world-class wine," says Susan, "but from that moment on, our vision took shape."

Currently the Fall Creek *Chenin Blanc* leads with production of about 4,000 cases per year. As the most recent vineyard plantings mature, however, the Aulers will have the greatest production of *Chardonnay*, *Sauvignon Blanc*, and *Cabernet Sauvignon*. Says Ed, "I see our future in these varietals. The Hill Country soil gives them a particular delicacy of fruit with a very good balancing acidity."

DALLAS DAMES

CLAIRE MARLIN, Dallas Chapter
Beverage Design & Marketing

CLAIRE MARLIN is a Dallas-based restaurant consultant specializing in drink marketing. Her 15+ years with distributors and importers give Claire a unique understanding of all facets of the beverage industry. She is one of the few independents who understand spirits as well as wine. Claire has developed programs with accounts such as El Chico (Traditional Margarita), Texas Land & Cattle (new signature drinks & wine list), Blue Mesa Grill (new tequila bar, new signature drinks, new wine list, and on-going promotional programs), Hacienda Ranch (new wine list), El Pescador (new signature Caribbean cocktails and wine list), and Sea Island Shrimp House (new signature series of frozen drinks). Claire works with operations to create drinks that fit the concept and operational restrictions and then develops promotional programs. Last year, Dallas' *D Magazine* awarded Claire its Top Tastemaker Award for her overall impact on top shelf margaritas in North Texas restaurants.



RENIE STEVES, Dallas Chapter
Wine Writer

Renie is a freelance writer for the *Fort Worth Star-Telegram* and other publications. For over 13 years she and her husband Sterling have had a weekly wine and beverage column in which wine and food pairing is emphasized from family dinners to seasonal occasions. Features range from their love of *Sauvignon Blanc* to their passion for *Pinot Noir*. Recent articles have focused on global wines from the new world of Australia, South Africa, Chile, Argentina, and New Zealand to the old world of Spain, Italy, France, Germany and Austria. Renie and Sterling highlight Texas wineries as they are coming into their own.



Our LDEI president-elect adds wine education to the curriculum of her cooking classes. Renie and Sterling have also served as consultants for restaurant wine lists and enjoy the camaraderie of fellow wine professionals through their participation in judging wine competitions.

TEXAS DIVERSITY

Texas has the greatest diversity of climate of any commercial wine region in the world. Hot/cold, wet/dry, freeze, hail, wind, rain, and high light intensity all contribute to the challenge of *Vinifera* culture. Despite the weather, *Vinifera* has been grown in all but south and east Texas.

The state has 34 wineries in six appellations: Bell Mountain, Texas Hill Country, Fredericksburg in the Texas Hill Country, Escondido Valley, Texas High Plains, and Texas Davis Mountains. The state produces 1.2 million gallons of wine yearly. The major varieties grown are Chardonnay, Sauvignon Blanc, Cabernet and Merlot.

NEW YORK

MARSHA PALANCI
Cornerstone Communications

"When I realized jobs as an instructor of French medieval literature didn't grow on trees, I opted for the next best thing: a position using my linguistic skills. Working for Food and Wines from France, a semi-governmental marketing organization, I was able to put my head and my stomach to work, doing public relations for French gourmet products and wines," said Palanci.

Now she is president of a boutique public relations agency specializing in wine, food, and lifestyle clients. "My work in wine takes me around the world. No matter where I go for business, be it Israel, South Africa, Morocco, France, Lebanon or Italy, I serendipitously always run into someone I know or who knows someone I do," elaborates Palanci. "Even in Hong Kong, I met friends of Dame Eileen Yin-Fei Lo. Wine is a powerful conduit to business connections and new friendships."

Palanci recently participated in the third annual Golan Vintage wine and food festival in Israel at the Golan Heights Winery, a new client for her New York-based firm, Cornerstone Communications Ltd. This global forum attracted interational chefs including Anne Pic (Maison Pic), Jacques Chibois (La Bastide St. Antoine), and Marc Haeberlin (l'Auberge de L'Il) from France; Christian Delouvrier (Lespinasse) and Michael Ginor (Hudson Valley Foie Gras) from the United States; and Yonaton Roshfeld (Roshfeld restaurant) and Shalom Kadosh (Jerusalem Sheraton Plaza) from the host country of Israel.

Additionally, Dame Palanci's public relations agency will be mounting a national publicity campaign for the Washington Wine Commission this fall. While bringing greater visibility to America's second-largest wine producing state, the effort will also focus on Washington's 35 women winemakers, growers and winery owners, celebrating their contributions to the growth and promotion of Washington's wine industry.

"When I first started in the business 25 years ago, being a young woman trying to break into the exclusive men's club of the wine industry was the challenge. Now, it is maintaining my weight with all the entertaining we do!"



KAREN KING

Wine Director, Union Square Cafe

I used to teach school (Social Studies to fifth through eighth grades). For me wine education is a natural. I consider it one of the most important aspects of my job and it's a lot of fun to boot. At Union Square Cafe we are very enthusiastic about wine. I am encouraged to be to be generous with the staff as far as tasting wine goes. We have a formal wine tasting every three weeks. The chef prepares a few of our dishes to pair up with the six wines I select. This illustrates the interplay between food and wine that is so important. We taste a wine from the list every night with dinner. There is also a wine bulletin board that features maps and articles. The foundation for learning here is accessibility, enthusiasm and support. We all love wine at Union Square Cafe and have a good time with it; that makes for a very good learning environment.



recognized 30,000 case premium winery that has led the development of today's booming wine industry in PA. She enjoys showcasing her wines at chapter events and fund raisers.

Lee was a partner in a small advertising/PR firm when a chance assignment to write a story about the infant Pennsylvania wine industry began her interest and involvement in wine. She went on to write several books about East Coast wines and to co-publish the magazine *Wine East*, which eventually led her to Benmarl Vineyards in New York for an interview with winemaker Eric Miller. A year later she and Eric married and began the journey that would eventually lead to their joint venture in wine. "At first Eric planned to stay at his family winery in NY and I planned to continue my journalism career," Lee recalls. "But a few years and four kids later, with all the typical pressures of a two career family, it suddenly made sense for us to start a business together. And I haven't had a chance to look back yet."

After a year-long search of the east coast, the Millers chose their location in Chadds Ford (30 miles southwest of Philadelphia) because they found in southeastern Pennsylvania what they believed were the best grape growing conditions in the East. Today Lee handles the winery's marketing and sales while Eric oversees vineyard and winemaking operations. "We both love it," she says. "We live on the winery property, so we're basically here seven days a week, which means it's really more of a life style than a job. And it's allowed both of us to be around when our kids were growing up – all of our sons grew up working in the vineyards and pulling hoses in the cellar."

Chaddsford Winery produces premium varietals including *Chardonnay*, *Pinot Grigio*, *Riesling*, *Cabernet Sauvignon*, *Merlot* and *Pinot Noir*; sales are done at the winery site and five additional wine shop/tasting rooms in the Philadelphia area, and in east coast wholesale markets from Boston to D.C.

MARGUERITE THOMAS,

Wine Writer

As travel editor at the *Wine News*, Marguerite Thomas writes about wine, food and travel. She also writes "Tastings," a monthly column for the *Los Angeles Times* International Syndicate, and she is the author of *Wineries of the Eastern States* (Berkshire House Publishers), now in its 3rd edition. Her photos often accompany her articles. In addition, she is frequently a judge in wine competitions (upcoming is the annual Wine for Oysters Competition in Washington DC). As a consultant, wine educator and partner in Two Women Talk Wine™ she leads wine-tastings and seminars for a variety of organizations, from food editors to corporate organizations.



WASHINGTON, D.C. CHAPTER

DEBORAH HUTTON

National Account Director
Schieffelin & Somerset Co.

Deborah's passion for the adult beverage business has taken her from an education in Ecology, Ethology and Evolution, to a 23-year career in restaurants, retail, wholesale and distribution of fine wines and spirits. As the account director to the national hotel and dining chains headquartered in the Northeast, she represents a deluxe portfolio of global brands such as Dom Perignon and Moet & Chandon, Hennessy Cognacs, J&B and Johnnie Walker Scotches, Grand Marnier, Tanqueray, the Tuscan wines of Ruffino, and the Chandon Estates. This career has offered her the opportunity to travel extensively throughout the major wine producing countries, exotic locations such as Jamaica, Aruba, and Amsterdam, as well some of top resorts in America, hosting customers and learning. She is committed to providing quality, integrity and service in this great industry, and has enjoyed working with the dedicated Dames of Washington D.C.

PHILADELPHIA CHAPTER

LEE MILLER

Chaddsford Winery

Pennsylvania is #5 in national wine production, and Dame Lee Miller's Chaddsford Winery is #1 in Pennsylvania. Lee and her husband Eric co-founded Chaddsford in 1982 and have since grown it from a tiny "are you sure you can make wine in Pennsylvania" operation to a nationally



WHAT MESSAGE ARE YOU SENDING VIA E-MAIL?

By CiCi Williamson, Washington, D.C. Chapter

E-mail is the most revolutionary communications method the world has ever seen. Professional and personal correspondence via e-mail is a fast, cheap way to send messages anywhere on earth. It's also a fast, cheap way to insult people and lose business without intending to. Just as manners and protocol are important in face-to-face business dealings, there's "Netiquette" to e-mail correspondence.

The first thing to keep in mind is that there's no such thing as private e-mail. Don't send anything by e-mail that you would not want posted on the world's bulletin board. If it's public enough for the bulletin board, it's fine to e-mail. Sensitive correspondence should still be delivered by hand or sent by snail mail.

The next thing is that if you're going to have an e-mail address, you must monitor your mail. Having an e-mail address is not like making a fashion statement that you are keeping up with the latest trends. If you have an e-mail address, you are saying, "I am here to do business and make it easier and cheaper for you to contact me; I will respond to you promptly." I know some people who look at their e-mail maybe two or three times a month. If you aren't checking your e-mail at least twice a day, you should cancel your account and not frustrate potential customers.

That being said, there's etiquette to sending e-mail. It's called "Netiquette." Although mail manners are no different in e-mail than in paper or telephone correspondence, there are some different signals peculiar to e-mail. You can SHOUT at people, intending to or not, by using ALL CAPITAL LETTERS. You can "flame" someone—basically a verbal attack in electronic form.

You can act like a smart-bun and use e-mail abbreviations and "smilies" that are known but to a few (for example, TNSTAFL = "there's no such thing as a free lunch"; IMHO = "in my humble opinion"; ROTFL = "rolling on the floor laughing"). Likewise, "smilies." They are simple strings of characters that are interspersed in the e-mail text to convey the writer's emotions, viewed sideways, such as ;-} (Leer) :-> (Devilish grin - heavy sarcasm). Save abbreviations and smilies for close friends and your Internet-savvy children.

COUNT TO TEN

Just like the famous suggestion, "Count to ten before answering" is good advice for e-mail responses. Be careful when responding to an e-mail that annoys or angers you. Similar to writing a letter and not mailing it, you might want to write a reply e-mail and save it in the "Send Later" folder. Cool off and review in a few hours to see if these are words you really want in "the e-mail heard round the world."

Be professional and careful what you say about others. E-mail is easily forwarded and it's not possible to retrieve messages once you have sent them—not even by your system administrator. This means you must make sure you really want the message to be sent as you have written it.

ABOUT FORMATTING AND FILES

It is possible to be too cute, loading up your message by attaching graphics, a rainbow of colors, or formatting that the recipient can't even open your e-mail. Keep e-mail messages simple with plain text. Formatting messages in fancy fonts, colors, symbols, company logos, or graphics is asking for trouble. There are lots of e-mail clients (and some servers)

which can not handle messages in these formats. The message will come in as utter gibberish or in the worst case, crash your e-mail client. Also, multiple graphics and file attachments are usually bundled by your service into a "zip" file that must be "unzipped" at the other end.

When attaching text files, remember that not everyone has the latest version of MicroSoft Word (or even wants it!). Some people have WordPerfect, other word processing software, or McIntosh systems; international clients may have other versions of these softwares. So my recommendation is to save text files you want to e-mail in "Rich Text Format," which will have a file extension of (.rtf). That way, anyone can open and read the file. An (.rtf) file is also smaller so it takes up less space and will transmit faster than a Word file (.doc). If you've never saved a file in anything but your own word processor's format, here's how to do it. Under the "File" menu, click "save as." Click in the "Save as type" box until "Rich Text Format" appears. Click on it and save the file.

SOME FINAL WORDS

- If you're not a confident speller, compose messages in your word processor with the oversight of a spell-checker; then copy and paste it into your e-mail.
- See what your e-mail configuration looks like by sending mail to yourself.
- Don't forward personal e-mail without the original author's permission.
- To avoid getting computer viruses, do not open any file attachments from unknown correspondents or with a file extension (.exe). (This is an "execute" file that could initiate unwanted changes to your computer.)
- Don't use excessive punctuation!!!!!!!!!!!! such as exclamation points (called "bangs" in computer circles).
- Messages should be concise and to the point.
- When answering questions, copy the sender's queries into your reply. Don't just send a reply, "Yes." The original text may not accompany your reply, and the sender may have forgotten the question. The correct method is to use quoting. For example:

>Do you agree that we should rent the tables and chairs from Catering Supply?

Yes. Please make the necessary arrangements.

- Keep your replies to messages to the point. Only include the important comments and questions from the original message.
- Just as in life, it never hurts and often helps to be polite and courteous when sending e-mail.
- Be careful when using sarcasm and humor. Without face to face communications, your joke may be viewed as criticism.
- Lastly, include your contact information signature at the bottom of e-mail messages. Your signature footer should include your name, position, affiliation, address, phone number, e-mail address and Web site, if you have one.

To learn more about Netiquette, visit the following Internet sites:

- "The Net: User Guidelines and Netiquette - Index," Arlene H. Rinaldi, <http://ns1.fau.edu/netiquette/net/>
- "Introduction to Network Etiquette," <http://jade.wa bash.edu/wabnet/info/netiquet.htm>
- "Netiquette Guidelines," by Sally Hambridge, Intel Corporation, <http://marketing.tenagra.com/rfc1855.html>

Grande Dame Eda Saccone

By Lucille Giovino, Boston Chapter

Without conceptualizing it, Boston's Grande Dame Eda Saccone was a feminist pioneer seeking equality with men. Blessed with having a father and a husband, both culinary professionals, co-owning and managing an inn in the late 1940s, and programming women's activities in conjunction with culinary conventions in the 1950s led to Eda's most rewarding adventure: the establishment of the first women's Escoffier society.

Now known as Les Dames d'Escoffier Boston, Les Dames des Amis d'Escoffier was founded by Grande Dame Eda Saccone on April 12, 1959. It was a collaboration between Eda Saccone and Charles L. Banino, then the Executive Chef and Managing Director of The Ritz-Carlton Hotel and Chairman of Les Amis d'Escoffier Boston. From the vantage point of 2001 we can see this event in the context of the emerging social forces set in motion by World War II and women's search for equality.

Though the New York Les Amis d'Escoffier admitted women into their Society in the 1950s, the Boston chapter remained exclusively all male. Les Dames was the first all-female Society dedicated to the art of fine dining in the Escoffier tradition. Charles Banino himself designated Eda Saccone as the Chairman of the fledgling women's group. The invited guests at the first dinner were the wives of the Les Amis d'Escoffier members and women TV and press reporters. This event was a smashing success, making the 11 o'clock TV news and the front pages of Boston's daily papers. Those invited women were asked to become members of the new Society as well as culinary professionals.

After seven years of proving their abilities and reporting yearly to the Les Amis d'Escoffier committee, on February 1, 1966, Joseph Donon, chairman of the New York Les Amis d'Escoffier Society, granted Les Dames their charter, making them the first women's Escoffier chapter. (The charter is cur-

rently in Eda's possession and soon will be located in the Johnson and Wales University Culinary Archives and Museum in Rhode Island under the care of **BARBARA KUCK**, curator.)

In 1977, Mr. Donon, the last student of Auguste Escoffier and the founder of Les Amis d'Escoffier in the United States, presented the coveted French Escoffier Medal of Honor to Boston chairman and founder, Eda Saccone at a Ritz-Carlton luncheon. In the same year, on October 20, Eda hosted a personal visit between Mr. Donon and **JULIA CHILD**, who never previously had the opportunity to meet him. He remained a close friend and supporter of Les Dames d'Escoffier Boston for 16 years until his death in 1982.

From the very beginning, the great tradition of Escoffier has been celebrated annually with eight-course banquets. In 1981, Eda and her board added another dimension by establishing the Charles L. Banino Scholarship Foundation in memory of Charlie's enduring support. In 1992, Les Dames des Amis d'Escoffier became affiliated with Les Dames d'Escoffier International, a professional women's society founded in New York City in 1976. At the same time the Charles L. Banino Scholarship was incorporated into Les Dames d'Escoffier Scholarship.

After our 40th Anniversary Dinner in 1999, our guest Carol Brock, founder of the New York Chapter, clarified the introductory remarks by saying: "Boston's Les Dames des Amis d'Escoffier Society, the inspiration for Les Dames d'Escoffier, became an honored chapter"—a gracious and deserving accolade for Eda. Les Dames d'Escoffier Boston retains its unique heritage and commitment to its founding ideals in concert with its Les Dames d'Escoffier International affiliation.

Forty-two years strong, Eda's chapter is thriving with young members imbued with high ideals, strong convictions and positive approaches. Let us salute our founder; may she grace our 50th Anniversary!



LETTERS TO THE EDITOR:

MFK Fisher Last House

I was asked to keep the membership informed regarding progress in "saving" the last residence of MFK Fisher as a memorial to her. With **JULIA CHILD** and Alice Waters co-chairing the honorary committee we have at last secured a hearing with the board of directors of the Audubon Canyon Ranch Preserve, where the house is located. This has only taken two years! We are hopeful.

— Beverly Barbour, San Francisco Chapter

Auguste Escoffier Museum

When visiting Cannes this spring, we stopped at the museum located in the home where Auguste Escoffier was born. The house and the collection have blossomed. Of the many organizations bearing the Escoffier name who have sent memorabilia to the museum we are the only women's group. Our contribution was sent many years ago by **CAROL BROCK** re

the founding of LDEI. It would be very nice if we contributed a plaque with our logo and small brass plates listing each chapter and when each was chartered. When new chapters are chartered we could send the museum additional brass plates to be affixed. The museum is well worth a visit when you're in that part of France—the new president and the young woman curator speak excellent English. Pierre Gouirand, Ph.D., President, Fondation Auguste Escoffier, 06270 Villeneuve-Loubet, France; Tel. (33) 4 93 20 80 51; Fax. (33) 4 93 73 9379.

—Beverly Barbour, San Francisco Chapterer

Ciao Bella,

Thanks for doing a focus on women in wine. As a 20+ year veteran in the wine world, rarely has attention been paid to our industry. Finally, you are giving us some recognition for which we are most appreciative.

—Marsha Palanci, New York Chapter

Grande Dame Julie Dannenbaum

Charter Member, New York Chapter
Co-founder, Philadelphia Chapter

By Dr. Claire Boasi, Philadelphia Chapter

For more than 30 years, Julie Dannenbaum has been a pioneer, an innovator, a mentor and a well-loved leader in the cooking world. She has achieved international recognition, but more than that, she is revered by everyone who knows her personally, having influenced thousands of women and men in the culinary arts.

Julie's daring paved the way for the countless number of women food professionals who followed her, yet she remains modest and unpretentious about her accomplishments and her celebrity. Many of her original ideas blazed the trail for other food professionals. Her cooking classes at hotels started a major trend in the industry. She originated classes at the Gritti Palace in Venice, Italy, and at The Greenbrier Hotel in White Sulphur Springs, West Virginia.

It all started with a deep appreciation for the wonderful world of cooking and entertaining. Her grandfather was a professional chef and her mother was a great cook. Her father, a college professor, encouraged her to teach home economics. However, that did not appeal to all of her broad interests in the field. During the early years of Julie's marriage to Harry Dannenbaum, a successful businessman, she gained a reputation as a cook and hostess with a flair for gracious and sophisticated entertaining. At that time, she developed a serious interest in perfecting her food knowledge and cooking skills.

Over the next ten years, Julie studied cooking in the United States and Europe with teachers such as Dione Lucas who were the superstars of that era. Among the credentials she acquired is a diploma from the Cordon Bleu Cooking School in Paris.

Julie started giving cooking lessons in her suburban Philadelphia home. Then she moved into the city and established the Creative Cooking School. She designed and built the school to make her demonstrations and students' participation not only a rewarding learning experience but also a fun time.

What she did in her cooking school became the hallmark of her style. She developed recipes that were easy to do and were based

on classic cooking techniques. Julie was an entrepreneur and built a profitable business. Her innovations included: evening courses for men; one-week crash courses for people from out of town; cooking from scratch with ingredients on hand; classes taught by famous guest chefs from the U.S. and Europe; and pairing wines with appropriate foods. This is when she perfected her style for fast and simple cooking with fresh ingredients.



Julie traveled all over the world, appeared on TV, and was interviewed on radio. She was the star of five films distributed to TV that reached six million viewers. She wrote five cookbooks: *Julie Dannenbaum's Creative Cooking School*, *Menus for All Occasions*, *Fast and Fresh*, *More Fast and Fresh*, and *Italian Fast and Fresh*.

Awards were presented to Julie from many sources. She was given the Key to the City of Philadelphia; the Wanamaker Eagle Award; Hall of Fame Award from the Philadelphia Inquirer; award from the Juvenile Diabetes Society; *Confrerie de la Chaîne des Rotisseurs* award for achievement; two Cordon Blue Awards from the Wine and Food Society of Philadelphia; the Duchess of Parma Award for one of her cookbooks; and the Outstanding Professional award from Les Dames d'Escoffier Philadelphia Chapter.

Along with her professional excellence, Julie is active in social and civic groups. She contributes her time and talents to MANNA, an organization that feeds and helps people with AIDS. Also, she helps a group that provides educational and recreation experiences for senior citizens. Julie is enthusiastic about food and life in general. She's fun to be around. Friends know her terrific sense of humor and count on her loyalty and giving spirit. She was a mentor to many women who sought advice about careers in the culinary arts.

"I think Julie Dannenbaum has been an inspiration to the food industry for the past 30 years. She has been a great teacher with a wonderful cooking school and she has done so much for this industry," said George Perrier, Le Bec-Fin Restaurant, Philadelphia.

An Open (Love) Letter to the Philadelphia Chapter

By Myra Clement, New York Chapter

Commercial Attache for Foods from Quebec, Canada

In the past when LDEI was being discussed, I often heard sister Dames say, "I just don't get it." I always thought because of my long involvement with International, that I was among those who did get it. But I was only recently made aware of what our international sisterhood of accomplished, recognized food industry professionals truly offers.

My marketing plan called for me to produce a "Chef's Competition" in Philadelphia. The budget was modest; the deadline for recruiting three top-notch chefs and four prestigious judges from Philadelphia "yesterday." Where to begin? In my case, I pulled out my LDEI Directory and thumbed straight to the "PHIL" section.

I had fond memories of a few minutes shared with **LIZ ROZIN** at an LDEI Annual Conference held a few years back. So I turned to page 127 and phoned her. Liz was an immediate source of support, information, and referrals to other Dames who might be valuable to my project. For Liz' first suggestion, I didn't even have to turn the page. The listing preceding Liz was that of **IRENE ROTHSCHILD**. Wow! What a referral! In her warm and welcoming voice, Irene gave me a crash course in Who's Who in Philadelphia, suggested several chefs, many potential judges, and encouraged me to use her name.

One thing led to another and before you could say "Auguste Escoffier," **ANITA PIGNATARO** was on board as a judge along with **MAXINE KEYSER**, a shining ray of poise and professionalism, and the incomparable **BARBARA ANN ROSENBERG**, part dynamo/part eminence grise of the culinary world. The fourth required judge would be Derek Davis, an important restaurateur in Philly, who made such a contribution to my program that I, for one, would like to make him an "honorary" Dame.

Since top chefs are usually represented by top P.R. firms, enter Patti Klein, a wellspring of contacts and excellent advice. **LYNN BUONO** and **BETTY JO STEEL** were as knowledgeable as they were generous with their contacts. The sparkling **CLAIRE BOASI**, whom I'd had the pleasure to know when Claire was LDEI president and I, a brand-new Dame (thanks to **DOLORES SNYDER**, also a past LDEI-president who first brought me to this organization in the late 1980s) promised she'd be there. Other culinary stars on the guest list included **LOUISE CECCARELLI**, accompanied by what is surely one of her finest accomplishments, daughter Nicole.

A hiccup or two notwithstanding, the event was all I'd hoped it would be. My professional objectives were reached. And I had a rich and rewarding personal experience.

To all you wonderful Philadelphia Dames, I thank you for your sure and gentle guidance and your firm support. I think now I really "get" LDEI.

How to Update Your Directory Listing

By Pat Mozersky, LDEI Secretary

As LDEI Secretary, one of my duties has been to oversee publication of the LDEI directory—a most valuable tool for us all! It has been my goal to ensure that it is as up-to-date and correct as possible. Unfortunately, there were errors in the 2001 directory. I have been working hard to ferret out the causes of these problems, and to build on and improve our system of gathering the information, updating, and proofing.

The executive committee has spent untold hours creating an excellent system for this purpose. **PAM WILLIAMS** has worked tirelessly, building our Web site and online directory, and she continues to add improvements and features. **CICI WILLIAMSON** has dedicated an enormous amount of time and energy to this project.

Problems continue to crop up. We are in the process of adding more checks and balances and further streamlining the process to try to make this a fail-safe system, but we need your help and cooperation.

Here's how you can help: Each chapter must have a computer-savvy LDEI Directory Liaison. This is not a new idea but many chapters have not yet created that office. Some chapter presidents have taken on this responsibility along with all their other jobs, and the burden can be overwhelming. Whenever necessary, the Directory Liaison may make changes to the online directory for new members, members who are unable to do it, or do not have access to the Internet.

Remember the date! September 1st both dues and member listings must be in the hands of **DIANNE HOGERTY**. (2401 West 70th Street, Mission Hills, KS 66208.) Note that the number of directory listings must correspond to the number of dues-paying members for 2001-2002. Both dues and the corresponding listings must be sent in together. Dianne will forward the information to LDEI headquarters where it will be entered into the online directory.

Please understand that if e-mail or fax verification is not received by the deadline, errors or changes will not be corrected. It is the responsibility of the chapter liaison to get these in on time. Again note that the number of directory listings must correspond to the number of dues-paying members for 2001-2002. Both dues and listings must be sent in together.

Note: Those not listed will not receive newsletters and other communications from headquarters, as mailing labels are downloaded from the online directory. Members whose names do not appear in the LDEI directory are not covered by LDEI insurance. It is imperative that individual chapters inform our insurance company, Spain Agency, Inc., before chapter events to which the public is invited to ensure coverage. Thank you for your help. You can email me at dmozersky@aol.com or call me at (210) 492-4336.

HOW TO UPDATE YOUR DIRECTORY LISTING

To update your listing in the Online Directory, which is used to print the directory, go to: www.ldei.org/directory.htm. Our directory is kept separate from the Web site for security purposes. You might want to bookmark it for easy access. Follow the directions on the screen.

Your login ID is: your last name, a comma, and your first name. No spaces. No capitals. Any secondary names (following spaces) are removed. Hyphenated names remain hyphenated. Only 20 characters are used. For example: the Login ID for **PAM WILLIAMS** would be: `williams,pam`.

The first time you login, leave the password field blank. Then after logging in go to Edit my membership record where you will need to enter a password of your choice. This way no one else will be able to access your directory information. Make sure to click the UPDATE button after you have made your changes to save the information.

Money for MFK Award

Dianne Hogerty, LDEI Third Vice-President

I want to remind all Dames that LDEI has an arrangement with Amazon.com, and from it we earn monies for our MFK Fisher Award.

To read about MFK Fisher or buy a book (ANY BOOK) type in either www.mfkfisher.org OR www.mfkfisher.com.

You will see four levels of information:

“Her Friends Remember”

“About MFK Fisher”

“The LDEI MFK Fisher Award” and

“Her Body of Work”

Included on the “Her Body of Work” list are MFK Fisher's books available for sale on Amazon.com. Just click on the underlined book title to purchase a book. Once you have clicked you will be taken to Amazon.com.

If you add the title to your Amazon.com shopping cart immediately upon reaching Amazon.com, LDEI will earn a 15% of the purchase price as a referral fee for this direct sale.

If you continue to shop after your first “direct” purchase, the additional items purchased will be considered “indirect sales”, and earn 5% of the sale price.

Although this is a modest opportunity, it still gives us a chance to make a contribution to our MFK Fisher Award Fund. Please try to remember to use this method whenever you buy any books at all!!!

SWINGING SALT SOIREE RECIPE

For those of you who couldn't attend the Swinging Salt Soiree in Minneapolis during the IACP convention. We at Cargill Salt wanted to bring a little bit of it to you with the attached recipe and for all that attend please continue to enjoy our Diamond Crystal Kosher salt on your favorite margarita.—
Ramona Bennett, Cargill Salt

Diamond Crystal Margarita Recipe

Cut lime slice

Kosher salt

Ice cubes

2 ounces gold or white tequila

1/2 ounce Triple Sec

1 Tablespoon lime juice

Rub the rim of a Margarita or cocktail glass with the cut lime slice and dip in salt to frost. Add desired amount of ice cubes to glass. Mix the first three ingredients in a cocktail shaker or mixing glass. Shake or stir well. Strain into the prepared glass. The salted rim of a glass gives a Margarita its distinction and added flavor.

Kosher salt is often recommended, but Diamond Crystal brand kosher salt and its unique flakes may take the drink to another level. Diamond Crystal kosher salt is made by a special process; creating light, hollow flakes. These flakes adhere to the rim better than granulated salt and add a burst of flavor to this favorite, summertime libation.

FYI: In Spanish, Margarita means “Daisy.”

LDEI Technology and Communications Tools

By Lynn Fredericks, Third Vice President

The new millennium is proving to be a turning point for our organization. Thanks to a visionary president and hard-working committees, we have embraced new technology and communication tools that unite our membership. Through shared information on member achievements and industry accomplishments, we are united in purpose.

Here are some of the new benefits of membership in Les Dames d'Escoffier:

- **e-group communication**—for members only! Members are able address topics or career-related problems and learn what other members think about them. This communication also allows short-notice of events and teleforums so all can participate.
- **Bridgeline Teleforums** “monthly dial-in meetings” open to all members. Two teleforums are currently in the works, one on membership issues hosted by Chicago Dame **SUZANNE FLOREK** and another on Freelance Career issues hosted by Kansas City's **JUDITH FERTIG**.
- **Les Dames d'Escoffier Brochure**—your conference registration packet contained the beautiful new brochure that defines our organization's membership and mission. The brochure is available from headquarters to all chapters for PR and sponsorship/fundraising purposes..
- **Annual Conference**—Each annual LDEI conference offers plenty for members interested in networking and learning about industry issues - even if they are not delegates! Thanks to the October 2001 conference co-chairs **BONNIE MOORE** and **PATRICE DIONOT** of the Washington Chapter, the event will include opportunities to experience the culinary talents of Dames from across the Mid-Atlantic region, a special look at the International side of the District of Columbia and its culinary impact, and a special look at the subject of sustainability.

• **Redesigned Quarterly**—The LDEI newsletter has undergone a new look and name, it is now known as the Les Dames d'Escoffier Quarterly. These welcome changes are all thanks to **CICI WILLIAMSON**.

• **Redesigned Web site**—The LDEI Web site has had a facelift, thanks to the ‘branded image’ created by our brochure designer and its incorporation into our website by our own webmaster, **PAM WILLIAMS** of Vancouver. Pam has implemented the first step in what will be a drastic makeover of the Web site to include many Dame-only functions.

If you have yet to check out some of these new member benefits, there's no time better than the present to do so. In the coming months, there will be even MORE new ways to benefit from being a member of Les Dames. Here are some highlights of what's to come:

- **Enhanced headquarters management team** to streamline member inquiries, requests, speed information flow to members and unburden our chapter presidents of a great portion of the administrative duties.
- **Expanded web site**—member-only features such as calendar of events, member milestones that members can update themselves, message boards for jobs and business/career troubleshooting.
- **National Media List** for use by chapters to create their own PR for chapter events and fundraising efforts.
- **Enhanced image** of Les Dames d'Escoffier as a force promoting women's achievements in culinary industry. A panel of Dames will be speaking at the upcoming New York Restaurant Show in NYC in November, headed by our own **ABIGAIL KIRSCH**.

Stay tuned for more news about great benefits to membership in Les Dames. And, if you have a suggestion, please don't hesitate to e-mail me at: familycook@aol.com.

Washington Wine Auction Honors Dames

Women winemakers, growers and winery owners in the Washington wine industry were recognized at both PICNIC and the Auction of Washington Wines in August. Among the honored women in the Washington Wine community are Seattle Chapter's **LINDA CHAUNCEY**, **KAY SIMON** and **LYN TANGEN**.

Women have played an important role in the industry since its infancy in Washington State and raising both patrons' and consumers' awareness of this offers another avenue to promote Washington wines and also tie into a key consumer group - women are the most frequent wine buyers in grocery stores.

The Auction of Washington Wines was held at Chateau Ste. Michelle, in Woodinville, Washington. Seattle Dames prepared the dessert course for auction patrons. Participating were chapter president **LISA DUPAR**, **PATRICE BENSON**, **JERILYN BRUSSEAU**, **GRETCHEN MATHERS**, **LINDA CHAUNCEY**, **NANCY LAZARA**, **JOY GULMON-HURI**, **KYLE FULWILER**, **REBECCA BOLIN** and **DANIELLE CUSTER**. Chocolate, Berry and Stone Fruit Tart Trio is their contribution to the evening's menu.

Auction of Washington Wines festivities began with PICNIC, a new and exciting casual event where **CHRIS KEF** of Fandango Restaurant will prepare pit-roasted suckling pig. For more information about the Auction of Washington Wines or PICNIC, please contact Cynthia Daste at (206) 667-9463, ext. 204.

WASHINGTON WINE FACTS

- **National rank: 2nd in premium wine production in the United States**
- **Number of wineries in 2001: 160**
- **Number of wineries in 1981: 19**
- **Leading red varietals: Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Sangiovese**
- **Leading white varietals: Chardonnay, Riesling, Semillon, Sauvignon Blanc**
- **Record harvest: 2000 with 84,500 tons**
- **Grapevine acreage 2001: approximately 29,000**
- **Varietals produced: 23**
- **Ratio of red to white: 52 / 48**
- **Annual wine sales in 2000: \$675 million**
- **Washington has four major viticultural appellations: Yakima Valley, Walla Walla Valley, Columbia Valley and Puget Sound**

CHAPTER PROGRAMS

NEW YORK CHAPTER TO PRESENT "A FESTIVAL OF SWEETS"

The 2001 Christmas holiday season will start on a sweet note for New York Dames. December 1, "A Festival of Sweets" will take place at Peter Kump's New York Cooking School (50 West 23rd St.) from 11 a.m. to 3:30 p.m. The gala event, themed on baked goods and much more, will be the major fund-raiser of the year benefitting chapter scholarship, mentoring, and education programs.

The event will feature four hours of non-stop culinary pleasures of food and beverage samplings, and demonstrations by stars of the pastry world, hands-on workshops in cookie decorating and chocolate dipping. Plus a silent auction, cookbook signings and sales by Les Dames' own authors, vintage culinary equipment on sale, and a myriad of tempting baked goods made by Les Dames d'Escoffier members.

Food Arts magazine is media sponsor of the event, and Peter Kump's School has donated the venue. Targeted as attendees is a wide audience of friends, family, other New York culinary groups, food enthusiasts, cooking professionals and students, and people in search of unique holiday gifts. Admission is \$15. Dames **SUZEN O'ROURKE** and **PAT BROWN** are co-chairs. For more information, call Suzen O'Rourke at (212) 966-9699 or fax (212) 925-1074.

NEW YORK CHAPTER NEWS

By Dame Melanie Young

Four new members were welcomed at the chapter's 25th anniversary dinner in May. Silver bracelets were given to: **NANCY ARMSTRONG**, Chef de Cuisine, BNP Paribas Executive Dining Room; **T SH BOYLE**, Food Editor, *Chocolatier* magazine; **DIANE FORLEY**, Chef/Proprietor, Verbena and Bar Demi; and **PATRICIA MACK**, Food Editor, *The Bergen County Record*. Dames **MARSHA PALANCI** and **JAN STUEBING** co-chaired the event.

Scholarship recipients for 2001 are: Anna Knishevitskaya, New York Technical College; Melissa Fattell, Culinary Institute of America; Cecilia Parodi, French Culinary Institute and Elsa Rios, Peter Kump's New York Cooking School.

HOUSTON

By Gloria Kohnen, Chapter President

On August 9, Houston Dames hosted a special dinner and a quick course in cognac production with Jean Francois Bonnette at Cafe Perrier in Houston. Some of our special guests included members of *Les Amis d'Escoffier* and *Amici delle Vite*. We tasted three excellent cognacs and learned many facts about this finest of the brandies, especially the Pierre Ferrand label. If you would like to know why Denton, Texas and Cognac, France have in common, send an e-mail to: gkohnen@worldnet.att.net.

"LES DAMES AND LES CHEFS" FIRST ANNUAL FUNDRAISER

Les Dames and Les Chefs, the first annual fundraiser for the Houston chapter will be held September 30, 2001, at the Houston Culinary Arts Institute. Our theme was inspired by the book, *Kitchen Confidential*. Four culinary schools will be participating, and each will be responsible for preparation and presentation of appetizers, breads and salads, main course, and desserts. Our guests will be greeted with champagne and be entertained with a feisty band. As they meander through the four teaching kitchens to sample the food prepared by the students, a silent, but lively auction will be in progress. Our raffle features airfare for two to Paris, France. To purchase tickets, please contact me.

A note of public thanks to the many LDEI authors that

we queried for auction donations. The response by 24 of our members has been absolutely thrilling.

PHILADELPHIA CHAPTER NEWS

Substantial donations to two "feed the hungry" organizations in our community have been made. We were proud to write checks for \$2,000 each to Philadundance, dedicated to the collection and distribution of food to the city's hungry, especially the elderly and children; and BABY MANNA, an offshoot of the Greater Philadelphia Food Bank which focuses on elevating the nutritional level of children.

Scholarship chairperson **DOROTHY KOTESKI** is accepting applications from Philadelphia area women currently enrolled in culinary/hospitality-related courses. Two \$3,000 scholarships will be awarded. We look forward to expanding our community involvement in the future. Thanks, Dames!

ATLANTA CHAPTER

The "WOK-A-THON" is back! *Atlanta Homes & Lifestyles* magazine is bringing back this spectacular culinary event by hosting a subscriber night soiree at the Woodruff Arts Center Galleria on Monday, October 8, 2001. More than 20 wok stations, and sake, beer, wines, still and sparkling waters provided by Georgia Crown Distributors will be available. Valet parking available. Tickets are \$25 per person. (\$20 for Les Dames and AIWF members). Proceeds benefit the AIWF Atlanta Chapter. Contact **GINA SCHREIBER** at (404) 965-4414 (direct line) for details.

MINNEAPOLIS/ST PAUL CHAPTER

Chapter Dames are working in the garden this summer. The East Side Children's Garden, the selected service project for our chapter, asked for our help in producing a cookbook. Needless to say, Les Dames dug in.

The Children's Garden is a unique program for inner-city children in the eastside neighborhood of St. Paul. Children are taught the connection between fresh food, health and ecology while working in any of the seven gardens. They gain marketing skills by selling their produce at a farmer's market. In cooking classes they learn the importance of fresh natural foods and their relationship to health. Through tours and science projects the children learn the interdependence and importance of the ecology. This outstanding program was recognized this year when it received the IACP Foundation's Richard Sax Award during the annual conference in Minneapolis.

Our chapter has supported the garden group through our annual fundraiser and individual mentoring. Chapter member's expertise in cookbook-writing, editing, design and promotion are being used in production of the cookbook which will be used as a fundraiser for the Children's Garden project. Contact **JANICE COLE**, Service Chair, 952-352-7022; jcole@namginc.com for details or a copy of the book.

NEW DALLAS CHAPTER OFFICERS

As of August 1st the new board of the Dallas Chapter are: President, **LIZ BARON**; Vice President, **JENNIFER SMITH**; 2nd Vice President, **SAIL Y BOIII CK**; Secretary, **MAXINE LEVY**; Treasurer, **MARY KIMBROUGH**; Assistant Treasurer, **BARBARA MESSER**; Member Directory, **TSUKI CASPARY-BROOKS** (liason for international directory); Public Relations, **KAROL WILSON** (liason for international newsletter); Philanthropy, **MYNETTA COCKEREIL**; Programs, **BETTY ABLON**; President Ex-Oficio, **SHARI CARSLON**.

Street Market Chicago-Dames Style

By Joan Reardon, Chicago Chapter

Spring means *les primeurs* and memories of the marvelous outdoor markets of Provence and Paris that offer the first vegetables, fruits, and blossoms of the season. Spring means the bustle of the Union Square Market in New York City, the Ferry Plaza Farmer's Market in San Francisco, the Green Market in Chicago, and — also this year—Les Dames Chicago Chapter's Spring Street Fair and Market held at Eli's Cheese Cake complex on Sunday, June 3.3.

Taking their cue from *Marche aux Herbes* and the *Marche des Puces*, co-chairs **MADELAINE BULLWINKEL** and **LOIS LEVINE** presented a Chicago version of these legendary markets designed to alert Chicagoans to the multi-faceted outreach of Les Dames d'Escoffier.



PRISCILLA CRETIER's Le Vichyssois and Maria Concannon's Don Juan's restaurants, sweets by Judy Contino of Bittersweet fame, Carolyn Collin's caviar, and Patty Erd's fabulous spice

The Market featured a "Gourmet's Delight Flea Stall" where gently used kitchen equipment, gadgets, tabletop items, and cookbooks from the kitchens of Chicago's savviest women food professionals can be found. "Food Art" was exhibited and for sale as members of Gallery 37 joined women artists and artisans whose work focuses on food subjects.

There were also "Ethnic Street Foods" prepared by

mixes. Chicago Les Dames purveyors of wine offered "Wine Tastings" just in time to introduce what's new in summer wining and dining. And seasonal produce, herbs, flowers, organic meats, and artisan breads were available from the Green City Market's local vendors.

The Spring Street Fair and Market also featured a series of interactive activities. In "The Ultimate Cakewalk," Les Dame pastry chefs donated cakes for prizes at this old-fashioned game organized by **TORIA EMAS**. Autographed cookbooks were available from Les Dame cookbook authors. And one of the highlights of the market was "Les Dames University," a series of presentations by Les Dames members on such timely subjects as fresh produce, spices, and cooking with wine and cheese.

To further draw attention to LDEI's commitment to fund and support educational opportunities for women in the culinary arts, the current beneficiaries of Les Dames' funding and scholarship programs participated at the market. They included women artisans from Gallery 37, farmers from the Green City Market, the first recipients of Les Dames scholarship to Washburne Culinary Institute, and members of Flower Vocational High School's culinary program.

Co-chairs Bullwinkel and Levine, Eli's vice-president of operations **JOLENE WORTHINGTON**, **SUZANNE FLOREK**, and mistress of ceremonies **KOCCA SCOTT-WINBUSH** were prime movers in the event that promises to become a Chicago Chapter yearly occurrence.



Le Donne del Vino Connection

By Renie Steves, LDEI First Vice President

The Les Dames-Le Donne del Vino connection is bearing fruit. In July, I encountered four members of Le Donne at Italian wineries while researching a story about Italian wines with my husband Sterling with whom I share a byline.

I first met Italian member, **DONATELLA CINELLI COLOMBINI** (left) of Donatella Cinelli in Tuscany. I discovered she was a member of Le Donne after reading some of her promotional materials at the winery. There was much excitement when I went up to her and told her I was a member of Les Dames because she knew we have established an association with Le Donne Del Vino. Donatella is a real pioneer, and she went into great detail about her newest project. The main part of her "Prime Donne" enterprise is to erect the Casato Winery in Montalcino this year employing an entirely female staff. Barbara Magnani, head of Casato, will prove that to produce wine is not a question of sex or physical strength, but one of intelligence.

Donatella now produces a Brunello, Prime Donne, for women consumers that we hope to be tasting at the conference in Washington. The wine blend that goes into the making of PrimeDonne is selected each year by a panel of four outstanding women wine tasters from England, Germany,

Italy, and America. **MARINA THOMPSON**, a food and wine consultant in Rome, is a member of the tasting panel for Prime Donne. She was aware of the Les Dames connection from the time we began communicating via e-mail.

Elena Walch, owner of Castel Ringberg and Kastelaz Elena Walch in Alto Adige. On the counter in her tasting room was a large table tent sign proclaiming "Le Donne del Vino." By the time we got to our 50th Italian winery, I was attuned to asking the women if they were members. **MARINA ORLANDI CONTUCCI** of Orlandi Contucci Ponno in the Abruzzo area didn't know about Les Dames so I took the opportunity to explain the connections. Le Donne del Vino have their yearly meeting in Verona at VinItaly.



Cinelli Colombini (left) and Renie Steves, LDEI First Vice President, at Casato Winery in Tuscany.

MEMBER MILESTONES

ATLANTA

GENA BERRY, is broadening the scope of services offered by her culinary consulting company, Culinary Works, to include strategic communications planning. She has taken on an associate, Melanie McCraney, who is a media and PR specialist with a background in broadcast journalism and corporate communications.

CAROLYN O'NEIL, R.D., announces the creation of Carolyn O'Neil Productions, a company specializing in food, nutrition and cuisine for the media. She is host of the PBS special documentary "Cooking for Gold," which highlights behind the scenes action at the most recent Culinary Olympics held in East Germany. O'Neil is an award winning food journalist who reported for CNN for nearly 20 years as host of CNN's "On The Menu" and "Travel Now."

BRITISH COLUMBIA

JACQUELINE EHLERT, principal of Want To Know Now Nutrition and Wellness and board member of the Vancouver chapter was retained as an adjunct professor of nutrition by the faculty of kinesiology at the University College of the Fraser Valley. Her appointment follows her election to the national board of the Osteoporosis Society of Canada.

CHICAGO

JENNIFER ANDERSON won the award for "most original hat" at the chapter's Derby Brunch, held to celebrate the Kentucky Derby. The event and annual meeting was held at the Cheney Mansion in Oak Park.

TORIA EMAS, a National Trustee of the American Foundations for the Blind, was recently elected the Midwest Board Chair of the Foundation.

MEME HOPMAYER and her husband teamed with Fox & Obel to bring a world-class food emporium to the North Pier Terminal to Streeterville. The facility has a French butcher, a café, fresh flowers, select kitchen wares and fine food products.

ELAINE SHERMAN was named the Chicago Chapter's first Dame of Distinction on May 3. The chapter's founding president, Elaine owned a cookware store, The Complete Cook, for eight years, employing over 100 cooking teachers and renowned guest teachers. Other "hats" she has worn include Madame Chocolate, Pioneer, Teacher and Leader. LDEI is also grateful to Elaine for her longtime contribution to the success of the chapter. Congratulations!



DALLAS

SHARI CARLSON will be the first woman in Texas inducted into the American Academy of Chefs on July 23rd at the American Culinary Federation national convention in Las Vegas!!

DOTTY GRIFFITH cooked barbecue at The Mansion on Turtle Creek with chef Dean Fearing and some of his chef buddies, Robert del Grande, Tim Keating and Bruce Auden on July 14. She prepared Tennessee-style pork shoulder from her

upcoming book *Celebrating Barbecue: The Four Great Styles of American Barbecue: the Carolinas, Memphis, Texas and Kansas City* (Simon & Schuster, June, 2002).

PAULA LAMBERT recently appeared on "Cooking Live with Sara Moulton" on the Food Network to tout her new cookbook *The Cheese Lover's Cookbook and Guide* as well as her hand-crafted cheese. Traffic on Paula's website (www.mozzco.com) went wild and climbed from several hundred hits per day to several thousand! Ah, the power of television!

KANSAS CITY

KAREN ADLER and **JUDITH FERTIG** are writing a new cookbook appearing May 2002: *Fish and Seafood - Grilled and Smoked 300 Foolproof Recipes for Everything from Amberjack to Whitefish, Plus Really Good Rubs, Marvelous Marinades, Sassy Sauces, and Sumptuous Sides*. (Harvard Common Press).

LAURA O'ROURKE, **KAREN ADLER**, and **JUDITH FERTIG** were involved in a Better Homes & Gardens television segment that was aired in April. With Laura's state-of-the-art Culinary Center of Kansas City as the venue, Karen and Judith smoked and grilled a delicious menu of Smoked Goat Cheese Salad and Kansas City Strip Steak with Grilled Onion and Smoked Tomato Relish.

BARBARA GIBBS OSTMANN, co-author *The Recipe Writer's Handbook* (Wiley, 2001), is busy on the lecture circuit. Upcoming appearances include New Zealand Guild of Food Writers, Auckland, September; International Food and Wine Writers Festival, "Tasting Australia," Adelaide, October; Sur La Table, San Francisco, November; and Consumer Science and Business Professionals, St. Louis, November.

LOS ANGELES

KAREN BERK walked the Adidas Vancouver International Marathon for the Wellness Community and finished in just under 8 hours.

CECILIA DE CASTRO, a culinary producer for the Food Network, spent three weeks in Austria & Italy with Wolfgang Puck and the production crew to film more than half of the field shots for the second season of the Wolfgang Puck Show Friday evenings at 6:00 and 9:00 p.m.

SUZANNE DUNAWAY's Buona Forchetta Hand Made Breads was featured in *LA Magazine* as The Best of LA in the bakery category. Suzanne will be teaching a master class with Amy Sherber at the Women Chefs and Restaurateur convention in Los Angeles in October, and she is at work on a second book.

MIAMI

Three Miami Dames were on Miami Metro Magazine's list of 101 Women to Watch, Miami-Dade's Most Influential Females of 2001: **ELIZABETH ADAMS** in the Business and Finance category and **CAROLE KOTKIN** in the Hospitality category. **SIMONE DIAMENT**, publisher of *South Florida Gourmet*, was in the media category.

MINNEAPOLIS/ST. PAUL

The new Co-Presidents of the Minneapolis/St. Paul Chapter of Les Dames are **MEG BROWNSON**, of The Chef's Gallery Gourmet Cookware and Cooking School (Stillwater, Minn.) and **LISA GOLDEN SCHROEDER**, Foodesigns Culinary Consulting. Please address all LDEI president news, information, or ques-

tions to us jointly at: mbrownson@thechefsgallery.com and lisa@foodesigns.com.

ELEANOR OSTMAN is busy working on the third printing of her book *Always on Sunday*. To contact her regarding the food-related travel tours she leads, e-mail to eastman@aol.com.

NEW YORK

PATRICIA S. BARTHOLOMEW, Ph. D., Dean, School of Professional Studies, NYC Technical College was a keynote speaker at the tenth annual Food on Film conference in Minneapolis on April 30, 2001. The topic of her speech, "Feast for the Eyes," examined the history and role of food in film over the past century. She and a collaborator, Fran Noyes, will be making a similar presentation at the annual Women Chefs and Restaurateurs Conference in Santa Monica on October 29, 2001, this time narrowing the focus to Women, Food and Film.

JANE BUTEL's Southwestern Cooking School in Albuquerque includes lodging at the historic La Posada where the school is located. For complete information, look at the website at janebutel.com. Or call the school at 1-800-472-8229.

BEVERLY COX's new book *Spirit of the Earth, Native Cooking from Latin America* will be published by Stewart Tabori & Chang of New York in Sept 2001. The subject is cooking of the Maya, Aztec and Inca and their modern descendants.

LISA EKUS, president of Lisa Ekus Public Relations Co., LLC, is pleased to announce that she is now acting as a literary agent for cookbook authors. Her company recently launched www.ChefAdventures.com, a new Web site that showcases recipes, cookbooks, culinary site links, and fun food facts. In June, Lisa taught her media training seminar at the Cooking School of Aspen and at the Chef Culinary Conference at U.Mass (Amherst). In July, she lectured to the Culinary Historians of Chicago and ChicaGourmets regarding cookbook publishing, content, and promotion.

LYNN FREDERICKS' Family Chefs Institute cooking classes begin in Wegmans, the progressive grocery chain, in 2002. The Urban Family Institute in Washington DC will have her lead a Family Style Meal project for its after school "safe houses" where at-risk children learn to cook and eat healthful foods. As spokesperson for French's Mustard, Lynn recently appeared on numerous local and national news shows, including Fox "Good Day New York" and "Weekend Today."

JAN TURNER HAZARD accepted an early retirement package from Meredith Corp. owners of *Ladies Home Journal*, after 25 years of food editing. She can be reached at (212) 595-2569 or at her temporary e-mail: john.g.hazard@aexp.com. Jan will spend the summer relaxing and deciding what she want to do for her next 25 year career. Now she's spending a bit more time as the chapter president.

LILA GAULT of the New York chapter is pleased to announce the launch of gaultcomm.com, the new Web site for Gault Communications Inc., specialists in food and wine marketing and PR. The website serves as a capabilities brochure for our business, as well as an auxiliary Web location for our clients. Lila would appreciate comments from other Dames to: lila@gaultcomm.com.

LAURA MAIOGLIO, owner of New York's Barbetta Restaurant, received the Guido Alciati International Prize near Asti, Italy, in March. She was honored for her distinguished work in furthering Piedmontese cuisine and wines in America. The criteria for the prize, created a year ago, reads, "The prize shall be awarded to a recipient who has worked to uphold on a national and international level, the history, tradition, and flavors of Piedmonte." The ceremony at Villa Badoglio was followed by a splendid reception prepared by the Italian Culinary Institute for Foreigners."

LORNA SASS is pleased to announce the publication of The New Vegan Cookbook, a companion to her New Soy Cookbook (already in its fourth printing). Lorna sold out in under five minutes the

last two times she appeared on QVC with The Pressured Cook—an amazing experience.

PHILADELPHIA

FLAVORFUL "PHUNDRaiser" IN PHILLY

By Liz Rozin

Philadelphia will celebrate the world of spices and seasonings in its upcoming fundraiser: "2001: A Spice Odyssey," on Sunday, October 28. Guests will enjoy flavorful food from a variety of ethnic cuisines, including India, Morocco, Ethiopia, Indonesia and Mexico. There will be informative displays and tastings of seasoning ingredients such as vanilla, varietal vinegars, herbs and aromatics, and the irritant spices. The Washington, D.C. Chapter's **ANN WILDER** of Vann's Spices will participate in this lavish exposition. To date, major corporate sponsorship has been provided by McCormick & Co., Wood Dining Services, Sodexo Marriott, and the Peanut Institute. Additional sponsors include Compass/Eurest, Goodman Vending, AVM Vending, Indian Rock Produce and Bunzl Philadelphia.

MONA DOYLE attended the Chicago chapter's Derby Hat Brunch in May and was a key presenter at the IDDBA (International Deli, Dairy, Bakery Association) June conference in Minneapolis. Her June 2001 "Shopper Report" newsletter referenced and quoted several Dames in an article on women and fine dining.

ALICIA SHEERIN reports that her firm Identity Quest Promotions has a new client. Color Workshop, is introducing a new line of Eatable Art Kits—food dye markers that when used with a hand-held air spraying device can produce an air brush effect on food. "My sister Dames were very helpful in assisting me with securing chefs to make 25 cakes for the line's launch at the 25th Anniversary of the Association of Crafts and Creative Industries trade Show in Chicago in July.

Three Philadelphia Dames—**PHYLLIS BOBER**, **MARCI PELCHAT** and **LIZ ROZIN**—were invited speakers at a recent conference sponsored by the French Institute for Culture and Technology at the University of Pennsylvania. Titled, "A Celebration of Food: France and America in the New Millennium," the conference was attended by a number of noted chefs, winemakers, bakers, and culinary educators from France.

SAN FRANCISCO

By Gig Owen

DOLORES SNYDER of the Dallas Chapter attended our May meeting. She is writing a book, *Teatime Entertaining*, and told us the Dallas April fund raiser "There is nothing like a Dame" made \$60,000. The Chapter has given away over 1/2 million dollars in donations and endorsements.

ANTONIA ALLEGRA will be lecturing in 8 to10 U.S. cities for IACP this fall about analyzing and organizing culinary careers, dealing with money, business planning, maintaining clients and reinventing yourself for changing markets. Toni developed the workshop from her experiences as a career skills and writing coach.

LINDA ANUSANANAN went on a Culinary Institute of America food tour of Vietnam to do intense food exploration and photographs for *Sunset* magazine.

SUSIE BIEHLER & Co re-opened Oritalia in July; Her wine salon at Bacar is doing great business and she just took on a new Napa Valley restaurant as a client.

FLO BRAKER is hard at work again on galleys for her *Baker's Dozen*

cookbook due out this Fall. She recently taped two segments featuring her "Sweet Miniatures" for Lauren Groveman's PBS show, "Home Cooking" to air Fall, 2001. Flo also just ended her 13 month term as chair of the IACP Foundation's major fund raiser, "The Culinary Concert" in Minneapolis.

KAREN CAKEBREAD's travels to Canada, Mexico, Germany, France, Utah, Hawaii and Turkey have raised \$119,000 for the Elaine Mackie Charitable Trust for breast cancer health. Amid preparing for the 15th annual American Harvest Workshop in September, whose theme is "Sustainable Life" with guest speaker **SIBELLA KRAUS**, Cakebread is producing estate olive oil—a Los Angeles County Fair silver medal winner—and *cabernet sauvignon* vinegar.

LINDA CARUCCI was invited by National Restaurant Assn. to teach at one of three national summer symposiums for high school home economics teachers at Cal Poly/Pomona in June/July 2001.

ELAINE CORN is seeking Les Dames to join her following the 2001 LDEI Annual Conference in Washington in October in a state-of-the-art motor home for a trip into Virginia's Shenandoah Valley, seeking apples, chicken, trout, eggs, cheese, breads, etc. courtesy of RV Industry Assn. Cooking will be done on board.

MARION CUNNINGHAM wrote a May *San Francisco Chronicle* 4-page article about a cooking kinship with Alice Waters, "Friendship and Lettuce."

JERRY DI VECCHIO announces, "After 42 years, I've turned in my Food & Wine Editor's apron at *Sunset Magazine*. Now I'm the magazine's non-commuting consulting editor, writing my monthly Food Guide, finishing my *15th Sunset Recipe Annual Cookbook*, have joined the board of Froth au Lait (a marvelous brand new kitchen tool), and am consulting for other food companies and publications. Jerry can be reached at her home address and phone and at DiVecchio1@aol.com. Sunset is forwarding phone and e-mail messages.

SANDRA HU wrote a story for the Associated Press on "Kitchen Housewares" featured in more than 200 newspapers with a total circulation more than 8 million; a second story on new food products will be distributed in June.

PAM HUNTER and Amaryll Schwertner, Exec.Chef/STARS, hosted dinner/book party honoring Carol Field and her recently released first novel *Mangoes and Quince*. (Bloomsbury), a sensuous story of a woman who runs a restaurant in Amsterdam. Pam hosted with CIA-Greystone a book party for Michael Bauer honoring his recently released *San Francisco Chronicle Cookbook II*.

SIBELLA KRAUS is completing "Kids Cook", an activities guide for grades 3-7 which includes seasonal recipes, activities, and farm profiles which teach ecological responsibility; producing materials for schools/advising on school programs that teach about regional sustainable agriculture.

MARY MALOUF was brought from Dallas to Sonoma as editor of Wine.com and it recently closed. Mary is hoping to stay in the area.

ALICE MEDRICH's fourth book will be published in October. Look for *A Year in Chocolate*, a collection of simple seasonal chocolate recipes followed by a November book tour. Another book, *Bittersweet*, is slated for Fall 2002 and she is working on the chocolate section galleys for **FLO BRAKER's** *Baker's Dozen* cookbook, all while teaching and creating a line of confections for Scharffen Berger Chocolate Maker

PAULA HAMILTON just won the Public Relations Society of America's Silver Anvil Award of Excellence for providing communications training, and on-going counsel to 140 public health professionals, nutritionists, school food-service directors, physical activity specialists, and others funded by the California Nutrition Network throughout California.

MICHELE REPINE (new e-mail: mrepine@skyecon.com) covered

the Kapalua, Maui Food & Wine Festival in July for *Food & Wine Magazine*. She is also planning the PR push for a newly renovated Mission neighborhood restaurant, Panchita's 3 and working on merging her Project Truffle web site with Cow Girl Creamery.

TONI ROBERTSON's revamp of her menu at The Sonoma Mission Inn & Spa received delightful coverage in the *San Francisco Chronicle*. Toni has worked in the Pan Pacific in Singapore, at the Palace in South Africa, and at the Grand Wailea in Maui.

JOANNE WEIR's newest TV series, "Weir Cooking in the Wine Country 2," was shot entirely on location in Napa Valley at Farella Park Vineyards, and will be aired on KQED on Saturdays at 1:30pm. A companion cookbook goes along with the series "Joanne Weir's More Cooking in the Wine Country," published by Simon & Schuster.

SEATTLE

By Diana Dillard

CHRISTINA ORCHID's restaurant "Christina's" received a well deserved 3 1/2 star rating from "The Seattle Times" last month. The restaurant's famous Pot Pie also was featured in the May issue of *Food & Wine* magazine described as, "underneath a fabulous pastry is a medley of seasonal vegetables that includes sweet peas, pearl onions and morels in a silky, complex sauce fragrant with herbs."

KAY SIMON, Chinook Wines winemaker and co-owner, will be honored August 25th at this year's "Auction of Washington Wines" as one of three dozen women playing top roles in Washington wine production. The black-tie event in its 14th year, has become the country's second largest charity wine auction, raising \$1.6 million last year for Children's Hospital.

Chef Instructor **DIANA DILLARD's** first cookbook is due out September 1st. The book is co-authored by John Sarich of Ste. Michelle Winery and *Best of Taste Cooking Series. Entertaining Simply* has seasonal menus for 12 fabulous parties with a unique planning guide for each menu.

WASHINGTON, D.C.

LIZETTE CORRO was named the chapter's fourth "Dame of Distinction" at the annual meeting and dinner in May. Lizette has held numerous offices in the chapter, including president for two terms, and has been co-chair of three fundraising auctions. **CAROL CUTLER**, **PHYLLIS FRUCHT** and **CICI WILLIAMSON** are the chapter's three other designees. The chapter began designating Dames of Distinction biennially in 1995 for members' dedication and service to the chapter.

RITA CALVERT directed set design, styling and art for the 13-series show "Two For Tonight" cooking show with Jacques Haeringer of L'Auberge Chez Francois, now appearing on 160 public television stations. She also styled Jacques' companion cookbook. The romantic restaurant has consistently been voted one of Washington's favorites. See www.JacquesHaeringer.com.

EVE CARR, the Senior Travel host for www.bellaonline.com and the Gourmet Passport columnist for evcarr@carnet.net, recently wrote about weekend getaways in Sonoma, as well as Virginia. Earlier this year, she wrote about German wines. At present she is researching the wines of Portugal.

SUSAN DERECSEKEY wrote the lead piece, "Intellectual Property and the Food Trade" in the June 2001 issue of the *National Culinary Review*, the official magazine of the American Culinary Federation.

LINDA JOYCE FORRISTAL has joined the board of directors of the Weston A. Price Foundation, a non-profit organization

dedicated to restoring nutrient-dense foods to the American table. She writes a column called "In the Kitchen with Mother Linda" for Wise Traditions, the foundation's quarterly newsletter. Web site: www.WestonAPrice.org.

SUSAN GAGE recently catered a very VIP five-course dinner for Chaines Des Rotisseurs for 260 at the Smithsonian's National History Museum. Their National Council meeting was held for the first time in WDC. She worked closely with Dame **PATRICE DIONOT's** husband François. In January, Susan catered the Guarantor's Ball at the Library of Congress for the persons who donated money for President George W. Bush's Inaugural.

JOAN NATHAN is going to about 13 cities promoting her book, *The Foods of Israel Today*. She's filming in Seattle, San Francisco, New Orleans, New York, Baltimore and Washington for another season of the PBS series "Jewish Cooking in America" with Joan Nathan, scheduled to air spring, 2002.

NORA POUILLON was featured in the September *Good Housekeeping* magazine about "Seasonal Suppers" and will be featured in another magazine in September in an article about Nora and how her ventures to places like Peru, Sicily, Italy and her birth country of Austria have inspired her cooking. The recipes are from these countries.

KATHERINE TALLMADGE's first book will be in bookstores in January 2002. It's called *Diet Simple: 99 Painless Ways to Shed Pounds—Without Even Trying!!* (LifeLine Press, Washington, D.C.). Katherine's Web site is www.PersonalizedNutrition.com.

HELEN WORTH (emerita) spent her 88th birthday, July 17, by sending off two chapters of a proposed cookbook to her publisher. Her cooking school was established in 1940 when she was still in her 20's, and she is still going strong.

DAMES TOGETHER IN ASPEN

It was June at the *Food & Wine Magazine* Classic in Aspen and Les Dames came out to savor. In a crowd of 5,000, you can't be everywhere all the time, but Dames I visited with over the three days were **BUNNY BECKER** of San Antonio; **KAREN MACKENZIE** of San Francisco, **LIDIA BASTIANICH** of New York, **CAROLYN O'NEIL** of Atlanta, **VIRGINIA FLORES DE APODACA** of Miami, **TERESA FARNEY** of Washington, D.C. Chapter (now living in Colorado Springs); **MARY JO PLUTT** of Kansas City; and **BARBARA BUZZELL**, **PAULA LAMBERT**, **JANET KAFKA** and myself of Dallas.

The Classic is always so much fun, but seeing these familiar faces tops it all off. While there, four of us attended the Italian Trade Commission luncheon sponsored by Parma Ham and Proscuitto di Parma at the St. Regis Hotel. Our hostess was **Hermilena Ressa**, Marketing and Promotion Manager of the Italian Trade Commission.

Also the movie "Tortilla Soup" had a premier showing at the Wheeler Opera House in Aspen. **MARY-SUE MILLIKEN** of Los Angeles and partner Susan Fennigan cooked and organized the many food shots in this luscious movie to be released in October.



Top row, left to right: Carolyn O'Neil and Teresa Farney. Bottom row: Renie Steves, Hermilena Ressa, Marketing and Promotion Manager of the Italian Trade Commission, and Virginia Flores de Apodaca.

PHOTO BY JERRY FARNEY

TEXAS WINE & CHEESE RECEPTION



Left to right: Kate Jansen, Paula Lambert and Susan Auler

PHOTO BY CICI WILLIAMSON

Dallas Chapter's **SUSAN AULER** and **PAULA LAMBERT** flew to Washington on May 31, to present a program about their Texas wines and cheeses. On a temperate, cloudless evening, al fresco tasting was enjoyed on the patio of **KATE JANSEN's** Firehook Bakery, Cleveland Park location. Auler, owner of Fall Creek Vineyards, poured a 1998 *Chardonnay* and a 1998 Reserve *Cabernet Sauvignon*. Lambert served her Mozzarella Company's handmade cheeses with Firehook Bakery's marvelous breads. Cheeses included Fresh Mozzarella, Texas Goat Cheese, Ancho Chile Caciotta, Mascarpone with Pecan Pralines, and the company's newest cheese, Deep Ellum Blue. Light fare from Firehook's Café Menu was also served to the 50 attendees. The weather gods shined on Les Dames. The next day, the clouds opened and a Texas-size rain descended upon Washington.

In Memoriam

Rose Grant

Washington, D.C. Chapter

By Susan Derecskey

ROSE GRANT, a member of the Washington, D.C. Chapter for many years, died in May after a brief but valiant fight against cancer. Rose, like so many women of her generation, came to her career as a cookbook indexer by a circuitous route, including a stint as a children's librarian. Rose, who indexed books by Grande Dame **JULIA CHILD**, D.C. Dame **JOAN NATHAN**, and Dames **SHIRLEY KING**, **MICHELE SCICOLONE**, and **MARIE SIMMONS**, worked with many editors and publishing houses over the years. She also appeared on a panel with Julia Child at the Greenbrier food-writing workshop.

Talking and writing frequently about indexing, Rose was a tireless spokesman for good indexes. "I am the reader's advocate," she liked to say, and she brought to every index she did her unique combination of organizational skills and cooking knowledge. She had put in many years before the stove, feeding her four children and a multitude of grandchildren.

She is survived also by her husband of more than 50 years, Phil Grant. A scientist employed at NIH and at Woods Hole specializing in the neurobiology of the brain—from the lowest forms of life to the highest—he brought home from the lab all the squid Rose could cook. He shared her love of ballroom dancing, and the memory of the two of them waltzing to the strains of "Sunrise, Sunset" at an Italian wine tasting a few years ago brings tears to my eyes.

Upcoming Issues

WINTER 2001 QUARTERLY will feature Dames who manufacture food

Please send the following information:

1. Dame's name and Les Dames Chapter.
2. Title and job description.
3. 150 words about job and personal views.
4. Photo (will be returned promptly) or graphic file at 200 dpi.

Criteria for MEMBER MILESTONES:

1. Dame's name and Les Dames Chapter.
2. Information must be of a business nature.
3. Maximum 50 words. No press releases or company brochures.

Criteria for CHAPTER PROGRAMS:

1. Les Dames Chapter and name of program.
2. Who, What, When, Where, Why and How in maximum 300 words.
2. Photo (will be returned promptly) or graphic file at 200 dpi.

SPRING 2002 QUARTERLY will feature Dames on Radio, TV and the Internet

DEADLINE For the Winter Quarterly is October 31

LDEI Headquarters P.O. Box 2103, Reston VA 20195-0103, Office Administrator: Susan Horrocks 703-716-5913

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