

Les Dames d'Escoffier International

QUARTERLY

***New Hawaii and
Miami Chapters***

***Past President
Visits Adelaide***

***Dallas Chapter
Grazes & Raises***

***San Antonio's
Reels on Wheels***

***Washington's
Successful Auction***

***MFK Fisher
Web Site***

***Bridgeline
Instituted***

***IACP Reception
in Minneapolis***



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MAY 2001

**2000-2001
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**Please send information
for the next newsletter to
ldei@ldei.org**

President's Message

Dear Les Dames members,

Not a day goes by without some item of LDEI business coming across my computer screen. I like to believe that's the sign of a healthy organization, ever adapting to its growing membership and dealing with the professional challenges that concern us all.

The persisting thread in this communication is how to enhance the benefits of belonging to Les Dames d'Escoffier International, a unique professional culinary organization with an accomplished professional membership. The answer is obvious. We need to get to know one another better, strategize how we can have meaningful contacts with those in similar professions and how we can learn from one another.

To this end, we've developed a communication system that includes an email set-up for organization announcements, an LDEI E-group for information exchanges between our members and bridgeline conference calls which deal with specific professional or Les Dames issues. For those without email, we'll fax organization announcements. As with all things new, I am sure there will be a

learning curve and we'll tweak this communication process as needed.

Lynn Fredericks, LDEI third vice president, has initiated this entire system. Your Executive Committee believes that these



innovations will serve the best interests of our organization. As Nancy Ramsey said in San Francisco, we need to push the continuum for change. It may not take a village... but it does take an energized and talented EC to get all these LDEI pieces in successful motion.

The Washington, DC Chapter is gearing up for the 2001

Conference; "Capital Salute to Women in Gastronomy; Leadership in a Changing World." Patrice Dionot and Bonnie Moore, 2001 Conference Co-Chairs, are organizing outstanding opportunities for you - exciting events, dinners and educational sessions. **SAVE THESE DATES - OCTOBER 18-21.**

It's important that we stay in touch. Please email me about any questions or issues that relate to LDEI at mandelabby@aol.com.

All the best,

Abby Mandel

Dames Win James Beard Awards!

Dolce Outstanding Pastry Chef—**GALE GAND** for Tru (Chicago)
Best Chef West Coast—**NANCY OAKES** of Boulevard (San Francisco)
Best Cooking Show—**JULIA CHILD** "Julia & Jacques Cook at Home" (Boston)
D'Artagnan Who's Who of Food & Beverage—**JOAN NATHAN** (Washington, D.C.)
Cookbook Award, Single Subject—**MARIE SIMMONS** for The Good Egg (San Francisco)

NEWSLETTER ADVISORY BOARD

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DEADLINE FOR THE
AUGUST ISSUE IS
JULY 15.

About the Cover

Along with the fabulous food, handmade pottery is one of the specialties of Provence, France. This display of ceramic food vessels was at an open-air farmer's market in St. Tropez on the French Riviera accompanied by the bold sunflowers of the region. The photo is a black & white version of an original color photo in cobalt, olive, maize and fiery oranges by CiCi Williamson. You can bid on her framed print at the LDEI auction to be held during the Annual Conference in Washington, D.C.

A Magical Trip to Adelaide

By Abigail Kirsch

Last October at the San Francisco conference, I knew that Bob and I were planning to spend our winter vacation in Australia. No way could we travel "Down Under" without visiting our Les Dames Chapter in Adelaide! For months Margaret Kirkwood and I had fun exchanging emails, locking in all the numerous details.

At last the anticipated March day arrived and, with big smiles, bear hugs and kisses, Margaret and husband David met us at the airport. Margaret presented us with what should have been a 48-hour schedule of events jammed into 24 hours. We were whisked off to the Red Ochre, a fabulous restaurant in a park setting. A welcoming committee headed by president **JO RESCHKE** had planned a fabulous lunch of ethnic foods. My only comment was, "We are not eating kangaroo, are we?" Guess what!

The first hors d'oeuvre was shredded marinated kangaroo



Left photo: Adelaide Chapter president Jo Reschke and Abigail Kirsch enjoy Australian food specialties at Red Ochre Restaurant.

served on a slice of cucumber. Bob ate his with relish. I had a little trouble with mine. The kangaroo was followed with mouth-watering prawns on rice noodles, an unusual sweet potato gnocchi, impeccably fried calamari, plus four other fabulous courses. We sat for two hours, eating and drinking fine Australian wine.

The next stop was the Botanical Gardens where we took a walk among verdant foliage as a docent taught us about the trees and bushes that furnished food for the aborigines. The aborigine women discovered, by hit or miss, which beans and nuts were poisonous. They then learned how to prepare them, extract the poison, and make them edible. We were treated to a macadamia nut that just happened to drop from the tree in the docent's yard.

Like the white rabbit in Alice in Wonderland, we were always late but, undaunted, we visited a beautiful vineyard on the foothills of Adelaide. Breathlessly we were driven to our home for the night, a private Victorian cottage, Buxton Manor, brimming with antique furniture, a four-poster bed, and lovely gardens.

After a quick nap, we were swept off to dinner at Rosa Matto's cooking school. We had the privilege of spending the evening with a gathering of warm, energetic, knowledgeable, enthusiastic, adventuresome culinarians who were in love with their work and proud to be Dames.

Cheese merchants, caterers, proprietors of cooking schools and take-away food establishments, restaurateurs and marketers, these Dames' varied careers keep them absorbed in the culinary world. Imbibing on Australian wine and beer, we enjoyed a delicious

LATE BREAKING NEWS!!!

Congratulations are in order to two Dames of the New York Chapter.

ABIGAIL KIRSCH, past LDEI president, was named Entrepreneur of the Year at the IACP Annual Conference in Minneapolis. She founded her catering business in 1972, with an initial investment of \$10,000. Last year, Abigail Kirsch Culinary Productions achieved a sales volume of \$35 million in catering and banquet sales, making it one of the highest-grossing off-premises catering and freestanding banquet operations in the country.

The Avocational Cooking School Award was presented to De Gustibus at Macy's. **ARLENE FELTMAN SAILHAC** who has been the owner and director of this New York cooking school for 21 years, accepted the award. Classes (almost 600 to date) are dedicated to bringing leading chefs, cooking teachers and food and wine professionals to an audience of home cooks.

dinner all created by the Dames. We sat down to a family table abundant with an antipasto of squid, marinated olives and feta, followed by a dinner of breads baked in brick ovens, baked chicken, fingerling potatoes, exquisite cheeses, poached figs, lemon cake and lemonsorbet. Sharing warm toasts and an extraordinary feeling of camaraderie, we knew that we had experienced a magical, memorable evening.

We did have a chance to take a deep breath before visiting the central market the next morning. This huge, immaculate market



Adelaide Central Market.

was filled with stalls of olive oils, cheese, produce, meats, fish, sausages, and kangaroo. Each of the foods mentioned was composed of products indigenous to Australia. A Vietnamese stall offered savory buns with brioche dough filled with chicken and pork and a sweet, buttery coconut pastry bun. Delectable!

It was time to return to Sydney. Our visit to Adelaide had been too short. There were so many more places to visit and foods to try. Bob and I had made new friends. We should all be proud of our Adelaide Chapter and should certainly plan a visit when traveling "Down Under."

CHAPTER PROGRAMS

BRITISH COLUMBIA DAMES DO RAFFLE DRAW

By Jackie Ehler



Carole Kotkin and on the right is Susan Weinstein talk-show

"I couldn't be more pleased; the event has been a total success," said chapter president, chef **KAREN BARNABY**, as she announced the results of "Global Flavours"—the series of tasty events produced by Les Dames d'Escoffier in March to raise money for scholarships.

Cooking classes, chefs' table dinners and a raffle added more than \$14,500 to the scholarship fund. The raffle alone proved to be a tremendous success adding nearly \$4,000 to the total amount. Top ticket seller was **SUE ALEXANDER** of Alexander Ink, followed closely by **CATE SIMPSON** of Simpson Communications and **GLENYS MORGAN**.

"Global Flavours" started with three nights of master chef's classes held at Les Dames cooking schools throughout the city. Dame master chefs offered an evening in Provence with Chef Glenys Morgan and chef Susan Meister at **CAREN MCSHERRY's** Cooking School. The Napa Valley region was featured at Cindy Evetts Tools and Techniques with chef **MARGARET CHISHOLM**, chef Lesley Stowe and chef Mary McKay and the final evening was a fun filled dine around with 18 of Vancouver's top restaurants squeezing a table into their kitchens and wine cellars. Each dinner was held consecutively with Les Dame past presidents and media rushing back and forth trying to visit them all! This energetic night was completed by a wrap up reception and raffle draw at the historic CP/Fairmont Hotel Vancouver where a weekend for two at **ERICA DURLACHER's** Alpine Inn, at beautiful Whistler, BC was raffled off along with Les Dames authors cookbook libraries and other fabulous prizes.

The March event, held in the lively atmosphere of the Hotel Vancouver's Wine Bar, was well attended by an enthusiastic crowd of Chefs Table diners, Les Dames members, media and supporters. "A complete sell-out," is how **CATE SIMPSON**, coordinator of the Chefs Table Evening, describes that part of the evening. Many of Vancouver's top restaurateurs donated dinner for four to six. Appropriate wines were provided by city wine merchants and distributors.

2001 scholarships will be awarded by the B.C. chapter of Les Dames d'Escoffier at its annual induction dinner in June. In 2000, six women received scholarships to assist with their education. Special guest for the week was Houston Chapter Dame **GLORIA KOHNEN**, who was the successful auction bidder on a trip to Vancouver at last year's International Conference in San Francisco.

DALLAS DAMES GO "OVERBOARD" FOR 15TH ANNUAL FUND RAISER

By Shari Carlson and Maxine Levy

The Dallas Chapter went overboard to provide a fabulous evening of South Seas chow, fun, and fantasy. Inspired by the movie South Pacific, the 15th annual fundraiser, "There is Nothin' Like a Dame," promised more than "101 pounds of fun" on Sunday, April 1st at the Dallas World Aquarium. Co-chairs **KAREN CASSIDY, SHARON MEEHAN** and **NANCY NICHOLS** promised a fabulous evening and it was.

Popular KERA talk-



Dame Vonceil Buchanan with husband Michel and daughter Fuller go "South Pacific" at the Dallas Chapter's Raiser Grazer. They prepared food from their Balcony Restaurant, Fort Worth.

(Photos by Renie Steves).

Right: Dame Lori Finkelman-Short and her husband Derek man the booth for Sodexo Marriott at Exxon in Irving, Tex.



show host Glenn Mitchel and D Magazine's savvy food editor Nancy Nichols co-hosted Dallas' favorite food and wine fundraising event. Les Dames member chefs prepared a raft of dining delicacies accompanied by spectacular wines.

This year's event was highlighted with a salute to Les Dames by a chorus of grass-skirted male chefs. It was worth the price of admission to see: German Villatoro (The Mansion), Gilbert Garza (Suze), John Aldriedge (Eatzi's), William Guthrie (Guthrie's), Ivan Vazquez (Blue Mesa), Richard Sultana (Mobil Exxon), Jeffrey Hobbs (Il Sole), and Steve Robbins (Martin Preferred) perform a special rendition of "There is Nothin' Like a Dame." Exotic Hawaiian dancers, a Watusi band, "native" fire eaters, and an authentic limbo contest added to the fun.

Raffle items included: A culinary adventure to New York City including luxury hotel accommodations and meals with famous foodies. And, two tickets to the July 8th performance of 'N SYNC, along with backstage passes and a "meet and greet" with the band. The silent auction featured trips to France, Jamaica and the Grand Cayman as well as dinners at Dallas' finest restaurants and great bargains on rare and exclusive wines.

Since its founding in 1984, the Dallas chapter has donated more than \$500,000 to support culinary scholarships, food and wine libraries and equipment purchases. Beneficiaries include El Centro College, Texas Tech University, The University of Houston's Conrad N. Hilton College of Hotel and Restaurant Management, Johnson and Wales, University of Texas, Austin and the American Institute of Wine and Food.

Dallas Dames invite Texas Dames (actually all Dames, of course) to participate in a day of educational seminars and networking to be held at the Wyndham Anatole on Sunday, June 3rd. Invitations will be mailed early in May. For further information contact SHARI CARLSON at dessertd@airmail.net.

New Chapters Off to a Fast Start

HAWAII DAMES SAY "ALOHA"

By Donna Jung, Chapter President



Hawaii may be a new chapter but we've already celebrated a Gala Dinner with an Escoffier menu at Chef Mavro restaurant. We held a cutting-edge sushi dinner at the hip new Sansei Restaurant, met for cocktails and pupus (appetizers) several times and have planned an exciting community event for May. The germ of an idea to encourage children to appreciate the pleasures of dining and all that goes with it - nutrition, cooking, etiquette etc. came at one of our fist meetings.

LDEI Third Vice President **LYNN FREDERICKS** of New York heard about our plan at the Convention and contacted us to offer enthusiastic encouragement and generous sharing of her program "The Dinner Party." We are on our way to a modest trial run in an elementary school and tentatively planning to join Lynn's national launch of that program in October. At this writing, teachers throughout Hawaii are on strike so the trial-run event may be postponed but it will happen on May 4 or very soon thereafter.

Our chapter was born after CiCi Williamson gave LDEI past president Pam Williams the name and phone number of now-charter member Joan Clarke. Pam then met with Joan and me in Honolulu in January 2000 for a question and answer session. Joan and I pulled together a great group of women from around the Islands. Pam helped by answering our questions back and forth over the ensuing months. And here we are!

LOS ANGELES GOES GREEK

By Karen Berk, Los Angeles Chapter President

"Redefining Greek Gastronomy" our May program, was co-sponsored with AIWF at the Argyle Hotel on Sunset Blvd. in West Hollywood. There was live Greek music for listening and dancing enjoyment with Lambros' Bouzouki Blues Ensemble. Chef David Slatkin of Fenix prepared dishes based on Diane Kochilas's groundbreaking new book *The Glorious Foods of Greece*. Diane did a booksigning for her book, which encompasses eight years of research in every corner of Greece. The book is a landmark compilation of 400 recipes interwoven with history and tradition.

The menu included *Makedoniki Prassopita me Yiaourti* (Savory Macedonian Leek Phyllo Pie), *Kykladitiki Melitzanosalata me Kapari kai Domates* (Aegean Island Roasted Eggplant Salad with Tomatoes and Capers); *Epirotikes Garides Skordalia* (Epirote Shrimp with Walnut Garlic Sauce); *Kritiko*

MIAMI CHAPTER EVENTS

By Carole S. Kotkin and Elizabeth Adams

In February, Miami Dames partnered with the South Florida Chapter of the American Institute of Wine & Food for a special dinner at Mark's South Beach honoring **PAULA LAMBERT**, renowned cheese maker and cookbook author. Famed chef Mark Militello put together a special menu featuring Paula's cheese in every course.

April took chapter volunteers to Charlee, a local center for girls from abusive homes, to for a cooking class and dinner. Cooking teachers **ARIANA KUMPIS** and **CAROLE KOTKIN** presented a menu of homemade pizza, salad, and apple turnovers to 20 girls. While the participants prepared their very own "signature" pizzas and desserts,



Above, Carole Kotkin; right, Susan Weinstein. (Photo credit Simone Diament, South Florida Gourmet.)

SUSAN WEINSTEIN, ELIZABETH ADAMS, ELIZABETH SMITH, SIMONE DIAMENT, SUSIE

FRANCO, LUCILLA JIMINEZ, MARSHA TALIANOFF SAYET, and LAURA MONGES, served, prepped, and washed dishes.

It was a great opportunity to pass information on to a younger generation, showing and telling them what is involved in getting food on the table. Students learned the importance of using "real" ingredients and the enjoyment of eating what they made. This was our first venture out into the community. Our chapter would like to make a difference.

We are currently writing by-laws, electing our first officers and board of directors, finding our way towards our own personal chapter mission. The new group is dedicated and excited and looking forward to our first Annual Conference in June.

Arni kai Anginares me Avgolemono (Cretan Braised Lamb with Artichokes and Greek Lemon Sauce); *Kerkyaeiki Poutinga me Zabayion* (Corfu Bread Pudding with Greek Wine Zabaglione) Premium Wines by Evangelos Tsantalos, S.A. (Rapsani Reserve, Chromitsa, Metoxi, Ambelonas Tsantali).

Event chairs were **PHYLLIS VACCARELLI** for Les Dames and Tom Martin for AIWF. The cost for members was \$80.

WASHINGTON D.C. NETS \$70,000

By Katherine Newell Smith, Chapter President

It was more than a year ago when our scheduled Year 2001 Epicurean Food and Wine Dinner and Auction co-chairs **MARY-LEE BERGER HUGHES**, **LIZETTE CORRO** and **PHYLLIS FRUCHT** were cracking the whip to get us all working on the project. Twelve months of planning went by quickly; and the hard work paid off. We cleared \$70,000 on the February 12th event held at the Omni Shoreham Hotel.

That's really significant in a political town like ours that has a major-fundraiser every week town. A full 80% of our membership participated in the success of the event. We had wonderful auction items—thanks to almost every member and led by **CAROL CUTLER** (live auction) and **PATRICE DIONOT** (silent auction). For the first time we had sponsorship packages created by **CINDY KACHER** and **LIZETTE CORRO**. And, we were very aggressive in soliciting donations of goods and services for auction.



Live-auction chair Carol Cutler, chapter president Katherine Newell Smith and chef Nora Pouillon.



Left to right: Lizette Corro, baseball star Tug McGraw (auctioneer) Mary Lee Berger-Hughes, Phyllis Frucht, and Daniel Zwerdling, master of ceremonies. The three Dames were the event's co-chairs. (Photo copyright Len Depas).



Chefs Nora Pouillon, Najmieh Batmanglij, Barbara Cullen, Kate Jansen and Anna Saint John helped prepare gala dinner. (Photo copyright Len Depas)

ANN CASHION and I appeared on WUSA-TV's morning news on February 8, to promote the auction and dinner. Ann prepared lobster soup, a menu item, on camera. We informed viewers about Les Dames d'Escoffier and the scholarships for women we award.

CAROLE PALMER, **NORA POUILLON** and **INGRID GUSTAVSON** (food), **ANNIE NIX** (flowers), **ANNIE BOUTIN KING** (Omni Shoreham and linens), **BONNIE BREWER** (wine) and **NORA POUILLON** and **CAMILLA ROTHWELL** (chefs) gave new meaning to the term gentle persuasion. Appetizers served during the silent auction were outstanding thanks to **CHRISTIANA CHIANG**, **NONGKRAN DAKS** (with Sandy Greeley's help), **RUTH GRESSER**, **VANESSA LIM** and **ELOISE SANCHEZ**.

SAN ANTONIO DOES MEALS ON REELS

By Cynthia Guido

San Antonio Chapter's second annual "Meals on Reels" fundraising gala was a spectacular success. Passion was our pitch on the evening of March 19, 2001 when over 250 attendees were enticed by fine wines, appetizers, and a sumptuous six-course seated dinner prepared by San Antonio's premier chefs.

Once again Adam's Mark Hotel provided the elegant venue thanks to catering director **PRISSY KENT**. Each dish, of course,



Left to right, June Hayes, Karen Haram and Melissa Fleming.



Chef Damien Watel

had a passionate theme. Bon vivant Ron Bechtol, and **CYNTHIA GUIDO** narrated the exploration of passions for prep, posh, perfection, play and even persnickety-ness with an original montage of favorite food clips from a wide variety of films. When Harry Met Sally, Tampopo, L.A. Story, Like Water for Chocolate and at least 20 other films captivated our guests, loosening both belt buckles and purse strings.

Beautifully displayed silent auction items were mostly over-bid. A "Dinner for 12" to be prepared and served by San Antonio Dames (our only live auction item) brought a high bid that far surpassed last years'. As our President **PAT MOZERSKY** eloquently reminded the audience, Les Dames d'Escoffier has the dual purposes of education and charity. On that memorable night we exceeded our expectations, clearing nearly \$30,000.

The amazing menu, created and prepared by our own Dames chefs **ANN AMERNICK**, **NAJMIEH BATMANGLIJ**, **ANN CASHION**, **BARBARA CULLEN**, **KATE JANSEN**, **BONNIE MOORE**, **HEIDI MORE**, **CARLA HALL**, **SUSAN MCCREIGHT LINDBORG**, **ANN YONKERS**, **NORA POUILLON**, **CAROLINE ROSS**, **CAMILLA ROTHWELL**, **JANIS MCLEAN**, **MARY BARTLETT**, **NANCY PURVES POLLARD**, **FRANETTE MCCULLOCH**, **CAROLE PALMER**, and **ANNA SAINT JOHN** left our guests awestruck. And **ANNIE BOUTIN KING** made sure her Omni Shoreham service staff was top notch. Other committee chairs **SUSAN GAGE** and **CICI WILLIAMSON** (auction reconcilements); **JANE OLMSTED** (volunteers); **SUSAN HOLT** and **GERALDINE PAIN** (tables) and **JANE MENGENHAUSER** (thank you letters) helped made the whole evening special for our guests. What a terrific event!

One can be enormously rewarded personally and professionally when working with sister Dames on chapter events and we all were rewarded with our Year 2001 auction.

Les Dames Enjoy Salty-Good IACP Reception

By Abby Mandel, LDEI President

The Swinging Salt Soiree held in Minneapolis on April 27 during the IACP conference was exactly that, a swinging party and an amazing, memorable gathering!

More than 120 Les Dames members from across the country connected with one another at the reception hosted by the Minneapolis/St. Paul Les Dames chapter and Cargill Salt's Diamond Crystal Kosher Salt. It was but another example of how a special membership in Les Dames d'Escoffier makes a big difference. Members were all on the same page, eager to catch up with old friends, meet new people and update each other on the details of professional and personal lives.

Claudia Sutherland, the co-founder of the Minneapolis/St. Paul Chapter (aka Perle Mesta of the Midwest) knows how to throw a great party. Claudia worked closely with the host of the event, Minneapolis-based Cargill Salt, creator of the culinary favorite Diamond Crystal Kosher Salt,

and its marketing manager, Ramona Bennett. Together, they created a fun event that won't soon be forgotten.

The Swinging Salt Soiree was held at an "authentic" Irish owned Downtown Minneapolis pub, The Local. The bountiful menu showcased Diamond Crystal

Kosher Salt enhancing some traditional Irish favorites and also featured some surprising new tastes. The Local's famous fish-n-chips were a huge hit as they were served in individual paper bags for each Les Dames to enjoy.

The kosher salt-encrusted beef sirloin placed on a dollop of goat cheese on a crostini was divine. And the bounty of brined gourmet olives, cheeses, pickled walleye (a Minnesota original!) and fresh shrimp on a bed of iced salt capped off an already flowing buffet.

The definitive test for a good kosher salt is, of course, how well it rims a glass of margaritas. Many Les Dames were kind enough to take part of the taste test and all agreed, Diamond Crystal Kosher Salt does make a big difference in the taste!

Many thanks to the Minneapolis/St. Paul Chapter of Les Dames and Cargill Salt. Each Les Dames was overwhelmed by the hospitality and the welcome. It was a swinging, salty-good time!

PHOTO CREDIT: ELLEN SHAFER



Ramona Bennett (Marketing Manager of Cargill Salt, hostess of the event), Claudia Sutherland (President of the Minneapolis/St. Paul Chapter) and LDEI President Abby Mandel.



Bonnie Moore (Washington D.C. Chapter) and her husband visit with Pam Williams, LDEI Past President



Lois Tlusty, manager of publishing at General Mills and a member of the Minneapolis/St. Paul Les Dames chapter, enjoys a salt-rimmed margarita.



Paulette Mitchell (Minneapolis/St. Paul Chapter), Joan Wood (Dallas Chapter), and Beth Quinn (Minneapolis/St. Paul)



Sue Huffman (New York Chapter) and Marilyn Tausend (Seattle Chapter).



A group of Les Dames (along with Ramona Bennett and Robert Prevost of Cargill Salt) relax in a booth at The Local.



IACP President Paula Lambert and LDEI President Abby Mandel.

SPONSORS SUPPORT D.C. CONFERENCE

**By Renie Steves,
LDEI First Vice President**

Fasten your seat belt! Les Dames d'Escoffier International is traveling the high road on a fast track. Our name as a group as well as individual members is becoming known as top-drawer decision makers in food, wine, and hospitality fields.



from Tain L'Hermitage. I was introduced to Valrhona when our family toured the factory in 1985. We later housed the 20 year old daughter of the Director of Valrhona for a month.

The California Dried Plum Board, in its second year of LDEI sponsorship, is successfully publicizing its new image by sponsoring key events like ours.

Our annual conference gives members an opportunity to exchange ideas on industry trends, provides education, and enhances professional business opportunities. With sponsorship some costs of the conference can be underwritten such as guest speakers, educational programs, program materials, meals, and receptions.

In return, knowledge of the sponsors product is put into the hands of executive chefs and restaurateurs, as well as food, beverage and front line managers who can influence customer choices. The sponsor receives advertising, product sampling, display and other marketing benefits such as logo display on all newsletters and conference mailings during the year.

I am pleased to announce that the following have agreed to partner with LDEI at our conference in October in Washington, DC. Give them your support in return for theirs. This group of sponsors has given a total of \$14,500 as of April 22. I'm confident that others will join our train of success.

Valrhona Chocolate is a fine French chocolate

Alaska Seafood Marketing Institute prides itself on marketing wild Alaskan seafood including a food service program, retail, and export program of five species of salmon, three types of crab, and many white fish from halibut to cod.

The National Cattlemen's Beef Association is the marketing organization and trade association for America's cattle farmers and ranchers with offices in Denver, Chicago, and Washington D.C."

Jackson Family Farms (makers of Kendall Jackson wines) was created to guide, assist and direct small luxury properties in all aspects of the wine business. Several wineries currently represented are Cardinale, Lokoya, Atalon, Matanzas Creek, Stonestreet, and Cambria.

Gallo of Sonoma. The brother and sister team of winemaker Gina Gallo and winegrower Matt Gallo are dedicated to creating fine wines at Gallo of Sonoma. The Gallo's have always embraced a hands-on approach in creating and marketing world class wines.

DAME SPONSORS, STEP FORWARD!

Sponsorship is critical to the success of our conference. I am appealing to our own Les Dames to consider being sponsors through your own business, the company that employs you, or corporate contacts you have. Our annual conference gives members a chance to exchange ideas on industry trends, provides education, and enhances professional business opportunities. Sponsorship helps underwrite guest speakers, educational programs and materials, as well as meals and receptions.

Please contact Renie Steves at 817 732-4758 or rsteves@airmail.net for information.

DAMES WEAVE THEIR WEBS

By Jane Mengenhauser, Washington D.C. Chapter

Oh, what wonderful Web sites they weave! Dames are promoting themselves, their expertise, their books, businesses and their culinary philosophy on the World Wide Web. The sites are as diverse as the reasons for going online.

Some Dames' sites are short, others long, some simple and straight forward, others colorful, complicated and yes, some beautiful. Whatever the form, style or substance, they are getting their messages across. There are give and take reasons by professionals going online.

CYNTHIA GLOVER created her www.kitchenjournal.com for two reasons. "I wanted a promotional tool for my writing," and she wanted to know more about how Web sites work. She did not realize the sense of creativity and freedom she would gain from the experience.

Cookbook author **NANCY BAGGETT's** www.keepsakekitchen.com has assisted her in locating hard-to-find ingredients for her cookbook recipes and has put her in touch with her audience. Chef **BONNIE MOORE** claims www.FoodFit.com has expanded her horizons beyond her wildest dreams. That's just a beginning of this Dames online story.

If you want to know who's who at the next table, ask **LINDA ROTH**. A Public Relations specialist, her Linda Roth Associates' (LRA) Web site tells all about happenings in the hospitality industry. Plus, there is an LRA profile, a list of current clients, press releases, and news of special events and industry new services. Linda's September column "Who's who at..." reveals that travelers are now able to place a food order from Air Culinare's online menu and pick it up when they arrive or depart from any of the six D.C. area airports. That's news one can use and there's more. all on www.lindarothpr.com.

Let your eyes do the shopping when www.lacuisineus.com, **NANCY POLLARD's** web site, pops up. The color shot of her bright pink Old Town Alexandria storefront looks like a scene in a French travel brochure. As the viewer moves from the enticing home page to the cookware catalog, the message is "Cook! The source for everything you need is right here." Nancy's site has evolved into something quite different than she originally planned.

In addition to just ordering and shipping information, now there is online newsletter archives, plus menus, pictures, and recipes. There's a shopping list for the dinners Les Cuisinettes (shop owner and staff as they whimsically refer to themselves) produce for fun and familiarization. "Obviously having the right key words embedded for search engines takes a little work," advises Nancy who is pleased with the volume of customers her site attracts.

It's not easy getting on the Web. Just ask **GOODY SOLOMON**. She designed her site herself which she says, "may have been a mistake." Early on it brought little business for her nutrition news service www.fnhnews.com but did bring a surfeit of press releases and product publicity. She had some difficulty getting the site on search engines and is working on improving the pages, an on-going process. Of great value to those who log on to this site are behind-the-scenes news on nutrition policy and advance information about hearings and conferences.

"Just like a perfect soufflé...L'Academie de Cuisine Career and Pastry Arts students can rise to the top..." touts the school's



Enjoying the blue plate special is the camera-shy author of this article at an event with D.C. Dames Lisa Cherkasky and Susan Derecskey.

home page. **PATRICE DIONOT**, administrative director, says prospective students can view the mission of the school, obtain an application, and review the faculty. Reservations for recreational classes are also available.

Viewers can click on a "SnapShot Demo" of **FRANCOIS DIONOT** demonstrating the proper way to slice an onion. This clever quick cooking lesson on tear-free onion chopping and the immense popularity of the Web site leaves L'Academie little to cry about. There are thousands of "hits" on the school's site each month. That number spells success www.lacademie.com.

EVE CARR, was on her way out the door for an assignment in Germany but took a moment to talk about her experience with the Internet. "With my schedule and deadlines I haven't had a lot of time to devote to this," she explained, "but a Web site is critical for a food and travel writer. When I have some time I want to develop my own web page." Meanwhile she uses www.travelwriters.com/vecarr because of the specialized name and opportunity to post articles she has written. Another site, www.suite101.com/welcome.cfm/gourmet_passport carries articles she has written specifically for them. "I urge all dames to take the time to get a web page up and running. You can always improve and upgrade it later," she advises.

"Hot from the Kitchen" is a juicy tidbit on seasonal menu selections at Restaurant Nora and Asia Nora. It's a small part of **NORA POUILLON's** Web site which has proved to be a very useful tool for both restaurants. Daily menus, hours, credit card information, dress code and other particulars are revealed. There are links to organic and environmental organizations to which Nora is affiliated. Not to be overlooked is information on exactly what constitutes organic food, and Nora's philosophy on organics. Find it on www.noras.com.

CiCi WILLIAMSON and husband, John Kelly, share www.kelly-williamson.com. Pictures of the two pop up and if it's engineering information you want, click on John's likeness. But if you want to know all about CiCi and her expertise in food writing and editing, recipe research, development and testing, click on CiCi's photo.

"Just having a Web site doesn't mean anyone is going to find it," CiCi warns. "Go to each of the search engines (e.g. Yahoo,

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Bridgeline Advances Dames Communications

By Lynn Fredericks, LDEI 3rd Vice President

Les Dames is embracing bridgeline technology to facilitate communications between members who are spread out over several time zones. The way it works is that a phone line is rented by the hour allowing interested colleagues to dial into it via a long distance number to discuss a previously announced topic.

Our first bridgeline forum was held in April. "Getting More out of Your Membership in Les Dames" was led by dynamic Chicago Chapter president **SUZANNE FLOREK**. Approximately 10 Dames participated in the discussion that began with an attempt to define how our organization differs from other organizations in the food industry.

In addition to the "invitation only" policy of Les Dames, the participants also identified two other key differences:

- 1) that scholarship work and mentoring is an important aspect of the mission; and
- 2) that the caliber and professional standards of our membership is higher than for other groups.

From there the discussion polled participants on how they thought we could more easily share information about projects we are working on with other Dames.

During a May forum, cookbook authors and food writers **JUDITH FERTIG** and **MICHELE SCICOLONE** shared one of the

big secrets of freelance success—how to make one assignment count for three! It's all about getting the most mileage out of the work that you do.

Here's the schedule for remaining brigeline forums in these series:

SUZANNE FLOREK'S

"Membership Issues" forum:
5/15 and 6/12 at 11:00 a.m.

Eastern time. Please email her at least a day in advance at suzanneflorek@bignet.net to participate. She will send you a bridgeline 'etiquette' message. To enter the forum, dial 702/558-9435 at the appointed time.

JUDITH FERTIG'S remaining forum on freelancing in the food industry is scheduled for June 6 at 11:00 am Eastern time. Please email Judith in advance at jfertig299@aol.com to confirm your participation in advance. The number to dial in is the same as the above.

We welcome member suggestions for future topics.

Please send your suggestions directly to me at family-cook@aol.com or fax to 212/682-1620. Hope to be hearing your voice on one of the upcoming forums. It's an exciting way to bring us all closer in business and mission!



LDEI Initiates On-line Newsletter

By Terry Blonder Golson, Boston Chapter



In order to have a timely way to communicate Dames information and build a community among chapters, LDEI has initiated an online newsletter. This is the place for chapters to post information about upcoming fundraisers and programs, so that Dames from other chapters, who might be traveling, will know about the event and be able to attend.

Individual Dames traveling for professional reasons, such as a book tour, can let others know, through this e-newsletter, when they'll be arriving in cities with Dames chapters.

Programs that the executive committee creates for the membership, that will occur on a specific date, such as the Bridgeline conferences, will be in this e-newsletter. The e-newsletter will be sent out when there is reason to share information among Dames. LDEI has email addresses on file, and this communique will go out to all on-line Dames. Please contact the LDEI headquarters if your email changes. Members without email will be faxed.

Send material for this e-newsletter to **TERRY GOLSON** (terry@trilobyte.com). Also, we are looking for a name for this electronic newsletter! Please e-mail your ideas to me.

DAMES WEAVE THEIR WEBS

from page 9

Lycos, Excite!, etc.) and submit your Web site so that when people search on key words that are on your site, your hyperlink will come up on their screen," she advises.

Just call her Mother Linda. **LINDA FORRISTAL**, mother (always first), journalist, author, editor, and cookbook advisor, says the moniker was bestowed by friends after the birth of her first son. It stuck and she loves it. "However symbolically, it ties me to Mother Earth" she says. Linda and her diverse interests are detailed on her Web site www.motherlindas.com. Punch it up and read all about her Y2K Kitchen.

Jewish Cooking in America with **JOAN NATHAN** is accessed through Maryland Public Television's Web site www.mpt.org/madebympt/jewish_cooking.html. Dame Joan is host and executive producer of the popular series. The site offers details about the star of the show, Joan, guests, recipes, history, and a place for viewers to send feedback to the show.

Neophyte and seasoned fundraisers are finding an easy way to obtain **JANE MINGENHAUSER'S** booklet "Bake Sale Bonanza: How to Raise Funds with Homemade Food" by punching up www.bookzone.com/bookzone/10001348.html. BookZone is a marketing tool for books and has proved to be a most successful way for increasing sales for Jane's booklet.

Time to Think "Nominees" for MFK Fisher Award

Although the MFK Fisher Award won't be presented until the 2002 Annual Conference in San Antonio, the time to think about candidates is now. Each chapter needs to submit its choice by November 15.

The reason for this generous timeline is to provide the thoughtful focus that this process deserves and to avoid the post-Christmas hassle that has been a problem in previous years. Keeping the award in mind as these months go by will hopefully produce many worthy candidates.

Below are the criteria for this award. Dames are not eligible. For any questions, please contact **NANCY BAROCCI BRUSSAT**, the current president of the Past Presidents Advisory Council who have refined this process. Nancy's telephone number is 847-835-9910, ext. 25 or email Nbrussat@aol.com.



About the MFK Fisher Award

The Award: The biennial MFK Fisher Award honors a woman of achievement at mid-career whose work directly impacts the areas of food, beverage and arts of the table. This award is announced at the Les Dames d'Escoffier International, Inc. annual meeting in October in alternate years from the Les Dames d'Escoffier Grande Dame Award. Past awardees include: **DR. LINDA BISSON, DEBORAH MADISON, CATHERINE SNEED, BARBARA HABER, and KATHIE ALEX.**

Goals of the Award:

- To give recognition and financial support to a woman in mid-career who is engaged in significant work in culinary, beverage, arts of the table and related fields.
- To promote the achievement of women in these fields.
- To raise the awareness of Les Dames d'Escoffier nationally and internationally.
- To increase the prestige and influence of Les Dames d'Escoffier International, Inc. nationally and internationally.
- To honor the accomplishments of MFK Fisher and to educate Les Dames members and the public about her contributions to gastronomy.

Criteria for the Award: The MFK Fisher Award is a mid-career award given to a woman who has achieved excellence in the fields of food, beverage, or arts of the table or whose accomplishments in areas such as nutrition, literature or science relate directly to these fields. Mid-career is not age related. It is defined as a minimum of 5 years and a maximum of 15 years work experience in a particular area of focus.

The MFK Fisher Award recognizes a woman whose outstanding work merits recognition. Consideration should be given to new and "ground breaking" work. The monetary award should be used by the candidate to continue her professional development and should enhance the professional stature of women in the field of gastronomy and be relevant to the goals of Les Dames d'Escoffier International, Inc.

A condition for receiving the award is that the nominee attends the award ceremony; states what she will do with the award; agrees to LDEI's right to publicize the award; and will submit a report on her activity at the annual conference the following year. If the woman selected cannot attend, the nominee with the next highest ranking will receive the award.

LDEI will pay for round trip (coach class) for one person, one night's lodging, taxis to and from the airport and dinner for the recipient and one guest.

Buying a Book Helps LDEI

By CiCi Williamson

In association with Amazon.com, a percentage of all sales generated through our M.F.K. Fisher Web site will benefit the Les Dames d'Escoffier M.F.K. Fisher Award fund.

You must enter the site via the MFK Fisher site and click in through one of her hyperlinked book titles. Most important: If you are shopping for a MFK Fisher book and buy it immediately after entering the Amazon.com Web site, we get 15% of that purchase price. After you move to other items, books, CDs, tapes, etc., in Amazon's site, we still receive 5%.

So, when you're thinking Amazon.com, think MFK Fisher. com FIRST!!!

To read about M.F.K. Fisher or buy a book, type in either www.mfkfisher.org OR www.mfkfisher.com.

What you'll see is four levels of information.

Her Friends remember - a collection of anecdotes by those who knew her.

About M.F.K. Fisher - her biography in brief.



The LDEI M.F.K. Fisher Award - Les Dames d'Escoffier International presents the M.F.K. Fisher

Award every two years to recognize and support a woman in mid-career whose work directly impacts the areas of food, beverage and arts of the table. The Award honors M.F.K. Fisher.

• **Her Body of Work** Included on this list are M.F.K. Fisher's books or those books in which she was involved. Those that are underlined are still in print and available for sale at www.amazon.com. Just click on the underlined book title to purchase a book. If you know a source where the out of print books might be available contact LDEI and we will edit that listing.



• To read about M.F.K. Fisher or buy a book, type in either www.mfkfisher.org OR www.mfkfisher.com.

Our LDEI past president Pam Williams designed this Web site and maintains it for the purpose of celebrating Mary Frances Kennedy Fisher and our organization's award. Considered one of America's greatest writers, MFK's writings revere the art of eating simply but well, of taking pleasure where it is found and of loving life with all of its challenges.

MEMBER MILESTONES

ATLANTA

SARAH LABENSKY, CCP has been reelected for a second two-year term on the Board of Directors for the International Association of Culinary Professionals.

SARA LEVY, a food stylist and freelance writer, completed a food styling job for two British Petroleum commercials. They were filmed for the United States and United Kingdom markets. Sara's work will also be featured in the fall issue of *Elegant Bride Magazine*. And, she has just completed nine articles on Atlanta's builders, architects and neighborhoods, to be featured in the soon-to-be published *Atlanta Home Book*.



DAMES NOT CHICKEN ABOUT WRITING

Reporting on the National Chicken Cooking Contest held in Sacramento in April were eight food-writer Dames. Not pictured is Nancy Tringali (D.C. Chapter), director of the contest. She was arranging luncheon at Domaine Chandon Winery for the group of 100+ writers from numerous states when the picture was taken. Alas, the \$25,000 grand prize was won by a Montana man, but the other \$10,000 prize money went to women home cooks. Left to right: Connie Hay (D.C.), Jane Milza (NY), Susan Nicholson (Atlanta), Renie Steves (Dallas), Nathalie Dupree (Atlanta), CiCi Williamson (D.C.), Cynthia Glover (D.C.) and Virginia de Apodaca (Miami).

BOSTON

DAME ANA COSTA, a founding member of the Boston Chapter, and fundraiser extraordinaire, has been made an honorary board member. Ana is President of Costa Foods, a wholesale specialty foods purveyor outside of Boston, a company she founded with her late husband. Ana was honored at the Annual Dinner in April.

DEBORAH HUGHES and **MARY-CATHERINE DEIBEL**, owners of *Upstairs At the Pudding*, will celebrate their final spring at their Cambridge landmark restaurant. The site of their new location is under wraps for now! Keep up with them at www.upstairsatthepudding.com

GWEN TROST, Executive Chef at *Sandrine's Bistro* in Cambridge, is busy with plans for a dinner she will present at the James Beard House. Menu in next edition.

DENISE KIBURIS was named Chef of the Year at the Boston Epicurean Club's annual awards dinner. The first woman to receive that award in the club's 80-year history, Kiburis was unable to accept the award in person as she was honeymooning in Europe with new husband, Anthony Graffeo, executive chef of the *Victoria Restaurant* in Boston.

LISA EKUS will conduct a media training seminar for culinary professionals at the Cooking School of Aspen, immediately following the Aspen, Colorado Food & Wine Classic on June 18th. Ekus has trained such culinary superstars as Emeril Lagasse, Sara Moulton, and Charlie Trotter. She will offer the seminar again at the University of Massachusetts' annual culinary conference in late June.

BRITISH COLUMBIA

PEG HILL was appointed by The British Cycling Federation as British National Women's Endurance Coach. Hill was selected from a global search for this newly created position which begins this April and continues through the next Olympics in Athens, Greece, 2004. Peg utilizes her Food Science Degree and nutritional background to bring the spirit and science of food and sport together. Peg's husband, Canadian running coach, John Hill, will divide his time now between his athletes in Vancouver and the UK.

CAREN MCSHERRY is now back on air doing a radio food and wine gig on CKNW/98. The show airs every Thursday at 1:00 p.m. Any authors passing through Vancouver are urged to contact Caren for an interview.

CATE SIMPSON is now handling culinary public relations for *Lumière*, a stand-alone restaurant in Canada, a *Relais Gourmands* designated property. For more than 47 years, the prestigious *Relais & Châteaux* association has embodied the international elite of independent, exceptionally charming hotels.

British Columbia Chapter of "Women in" invites all International Les Dames wine-makers, assistant wine-makers, winery owners, and principles to come to Vancouver in spring 2002 for the Vancouver International Wine Festival. Les Dames in British Columbia will be an integral part of the 2002 Vancouver International Wine Festival, hosting a major chapter fundraiser to coincide with this event. We will be contacting all Dames involved in the wine industry asking for their support to make "Women in Wine" a successful fundraiser for our chapter. Please contact **DAME CATE SIMPSON** at 604-730-9626

CHICAGO

DEBRA SHARPE will be catering all boxes, suites and parties at the New World Music Center for the summer season. Until then she is traveling to Las Vegas and Mexico with the Backstreet Boys. She reports that she cooks a mean egg!

INA PINCKNEY, aka The Breakfast Queen, has opened a new restaurant. Ina's, located near Oprah's studio, serves lunch and early dinners. Ina received a most favorable review Crains.

NANCY SILER has been featured on the Discovery Channel, PBS channels, and Telemundo with decorating ideas for gingerbread houses, and creative ideas for decorating cookies and cakes.

EN MING HSU, pastry chef at the Ritz Carlton Chicago captained the US Pastry team that captured the Gold Medal at the 2001 World Pastry Cup in Lyon, France. The Chicago Chapter is hosting a tea in her honor in June and inviting many of the pastry chefs in Chicago to join us in celebrating this awesome victory.

MARY ABBOTT HESS was elected Chairman of the Board of Directors of The American Institute of Wine & Food at their national leadership meeting in San Francisco in February. This is the third national organization she has chaired.

MARIA BATTAGLIA will teach Regional Italian Cooking at La Foresteria Serego Alghieri October 25-28, 2001. Picture for yourself the joys of three nights and four days in Verona, learning the tradition of Italian cooking. Maria will conduct cooking lessons on the specialties of the Veneto and other specific Italian regions. Her excursions include visits specialty shops, vineyards, unique farms, trattorie, and of course, elegant ristoranti — all included in the price of the lessons.

For a brochure, refer to the LDEI Directory for Maria's address.

SARAH STEGNER, **EN-MING HSE** and **MARLENE LEONE** are featured in Chicago Magazine's May piece on The Ritz. They have been recognized as key management and Ritz talent.

DALLAS

LIZ BARON is opening her fourth Southwestern restaurant Blue Mesa Grill, in Frisco, Texas. It is slated to open in August. Mary Kimbrough and Liz were awarded the honor of two (of six total) "2001 Women of the Year in Food Service" by Southwest Food Service News.

SHARI CARLSON coached a team of apprentice chefs for the American Culinary Federation Regional Junior Hot Food Competition held in Grand Rapids where they won a bronze medal.

TSUKI CASPARY-BROOKS is the chef and owner of Dolci, a wedding and specialty cake business. One of her cakes was pictured in the InStyle Magazine with Jennifer Lopez on the cover.

ANITA COOK-MOTARD has been promoted to North Texas Regional Director of Domain and Estates for Glazer's.

HELEN DURAN has joined the faculty of the Food and Hospitality Institute at El Centro Community College.

SARAH JANE ENGLISH, author of *The Wines of Texas*, has completed the fourth edition to be published in May. She was one of the "successful" alumna interviewed for a University of Texas College of Communications Booklet for graduates: *Helpful Tips from Successful Alumna for Getting a Job*. In January, Sarah Jane judged the San Antonio Express-News Wine Competition.

DOTTY GRIFFITH, Dining Editor for The Dallas Morning News, has two books coming out: *The Contemporary Cowboy Cookbook— From Wild West to Wall Street* (Taylor-Wilson) and *Celebrating Barbecue: The Four Great Styles of American Barbecue, Carolinas, Memphis, Texas and Kansas City* (Simon & Schuster). Dotty is also chairman of the IACP Awards Committee.

SHARON HAGE has bought the Old York Street restaurant and will take over the lease in May. She will be the chef-owner and will keep the restaurant's name.

CAROLINE ROSE HUNT, LDEI Grande Dame, has added a new title to her resume—fiction novelist—with the publication of *Primrose Past: The 1848 Journal of Young Lady Primrose*. Published by Regan Books, an imprint of + Publishers, the 251-page volume is now in its second printing. Hunt describes the story as a "romantic mystery" that took four years to complete.

GEORGIA KOSTAS, Nutrition Director for the Cooper Clinic, has just published her new book, *The Cooper Clinic Solution to the Diet Revolution: Step up to the Plate!*. It provides a simple "look-at-your-plate" concept of healthy eating and weight management. **DAME GAIL GREENE** was the food stylist for the cover photo. Les Dames teamwork at work!

PAULA LAMBERT has just completed her term as President of the International Association of Culinary Professionals (IACP). She has been very busy promoting her cookbook, *The Cheese Lover's Cookbook and Guide*, across the country. Dames in many cities have invited her to do programs - **LIZ BARON** in Dallas, **MITZIE CUTLER** and **PHYLLIS VACARELLI** in Los Angeles, **NANCY BAROCCI** in Chicago, **CICI WILLIAMSON** in Washington DC, **KATHERINE CHRISTIE** and **BARBARA KUCK** in Boston, and **ELIZABETH GARDNER** in Miami. This is what friendship and networking is all about.

CLAIRE MARLIN, owner of Beverage Design & Marketing, recently oversaw the development of a new beverage program for Sea Island Shrimp House restaurants in San Antonio.

CAROL RITCHIE, host of the local cable TV show, "Cookin' with Carol", was nominated for a James Beard Award in Best Local Television Cooking Show Viking Range category. Cookin' with Carol, now in its 10th year, airs locally on cable channels in Arlington, Grand Prairie, Mesquite, Plano, Richardson, Irving and Duncanville. Show topics include basic cooking techniques, international fare, healthful cooking, and quick-cook meals.

DOLORES SNYDER will be speaking to students in the Dept. of Human Ecology at UT Austin April 26, and is a guest for the Fashion Spectacular that evening. She will be meeting with the Departmental Visiting Committee April 27. Also, the first recipient of the Dolores Simmons Snyder Scholarship in Nutritional Science will be announced during this time. Lisa Ekus is the literary agent representing Dolores' new book, *Teatime Entertaining*.

RENIE STEVES, 1st VP of LDEI, moderated IACP On Tour: Exploring the Issues of Food Biotechnology in Dallas at the Fairmont Hotel on March 26. Five talented speakers enlightened the audience concerning science, ethics, co-existence of organic farming, and consumer views and research followed by an enthusiastic question and answer session. The afternoon ended with attendees invited to taste some wines shown at the Dallas Morning News Wine and Food Festival.

JOAN WOOD has joined H.E.B. Central Market Team as the Cooking School Manager for their new Fort Worth store opening August 2001.

HOUSTON

Washington, D.C. **DAME ANNE WILLAN** was in town teaching at Rice Epicurean Cooking School. Houston Dames and the Houston Culinary Guild held a luncheon in her honor at Brennan's.

GLORIA KOHNEN traveled to Vancouver for a chapter fundraiser. She bought the package that they offered at our the San Francisco LDEI auction. Gloria and her husband had a wonderful time getting to know some fun-loving Dames and their husbands at the Chef's Table dinner. The food was fabulous, she reports. She met with **FRAN BIGELOW** of Fran's Chocolates in Seattle. Gloria shared some of Fran's candy with Houston Dames at an April meeting.

PEG LEE will be the new director of the cooking school at HEB Central Market, the first one in Houston. She brings many years of experience from her tenure at Rice Epicurean Cooking School. Dames visiting Houston, San Antonio or Austin should make Central Market a stop, as it is a fabulous place to shop.

ELLEN TIPTON, catering director at Brennan's of Houston, and food writer **ANN STEINER**, are working with Brennan's Chef Carl Walker on his forthcoming book, "Brennan's of Houston in Your Kitchen."

KANSAS CITY

KAREN ADLER and **JUDITH FERTIG**, The BBQ Queens, have co-authored "Easy Grilling and Simple Smoking with the BBQ

Queens." Last September they presented a smoking and grilling class and buffet for the Chicago Dames. This Spring their Q class goes to the Kitchen Conservatory in St. Louis with an event for the St. Louis Culinary Association. The Dames are teaching several classes including "Grilling and Smoking 101" at the Culinary Center of Kansas City (owned by Dame Laura O'Rourke). They appeared on the Better Homes & Garden TV show Easter weekend, and they have also signed a contract with Harvard Common Press to co-author *Fish & Seafood - Grilled & Smoked* for publication in Spring of 2002.

DONNA COOK's Rabbit Creek Products won six awards in Food Distribution Magazine's recent Annual Superior Product Awards Competition.

BARBARA GIBBS OSTMANN of St. Louis is pleased to announce the publication in April of the new, revised and expanded edition of *The Recipe Writer's Handbook* (Wiley), a style manual. She and Jane L. Baker are co-authors of the handbook, which is indispensable for anyone who writes, edits or tests recipes. Ostmann was recently elected to the Board of Directors of the International Association of Culinary Professionals (IACP) for the 2001-2003 term. She has been busy on the lecture circuit. Recent speaking venues include the Fancy Food Show, Gourmet Products Show, IACP, and Food on Film.

LOS ANGELES

LINA DALLAS is the new marketing director for Gayot/Gault Millau travel and restaurant guides. Gayot covers the U.S. and parts of the world in two complementary lines of guidebooks: "The Best of " series of travel guides gives readers a comprehensive look at hotels, restaurants, shopping, nightlife, sports and leisure. Gayot also publishes restaurants guides. This year, GAYOT (with the help of its AOL/DIGITAL CITY partners) also provides diners with online dining guides! Online Keyword: Gayot.

SUZANNE DUNAWAYS's bakery, Buona Forchetta, made special hand made matzoh for Passover, formed and baked in less than 17 minutes as stipulated by the rabbi. It was made to be as close to the real thing, made in the desert hundreds of years ago, as possible. Suzanne recently taught a special baking class for 8 year olds at the Wonderland School in Los Angeles and the Punahou School in Honolulu. She led a Career Day class for all grades from the Marlborough School in April. Her new Texas Pecan Raisin bread was featured in *The Los Angeles Times* Sunday magazine, and she will be appearing on Smart Solutions on the Home and Garden channel in May. Suzanne is also hard at work on a second book.

CORA KROEP is the lively organizer of The Club Culinare 21st Annual Picnic on May 6 in Agoura Hills near LA, featuring a day of terrific French food from local chefs, a French DJ and games of petanque, volleyball and soccer. Kora keeps all things French alive and *tres bon* in LA.

JUDY ZEIDLER wrote an article on Passover for The Los

Angeles Times, plus an article on how to make pizza and breadsticks with a pizza machine.

MINNEAPOLIS

JULIE HETTIGER will complete her term as co-chair of "Food on Film," the international seminar for food stylists and photographers. The seminar was scheduled to follow the IACP conference in Minneapolis. She has served in this position for two sessions

NEW ORLEANS

CINDY BRENNAN, managing partner of Mr. B's Bistro, was chosen as one of CityBusiness' Women of the Year for her notable contributions to both the local business community and local society at large. CityBusiness is the regional business newspaper published in New Orleans. Cindy and **LALLY BRENNAN** (Commander's Palace managing partner) have also started their own restaurant consulting company, clBrennan Restaurant Consulting.

EMMA FREEMAN and **JUDY ANDERSON** have started a new business called Arts and Antiquities, a tour, travel and event company. The custom tours and events are used as fundraising vehicles. The Web site is: www.artsandantiquities.com.

NEW YORK

MARCY BLUM has been named Best Wedding Planner in New York magazine's Best of New York issue. It's only the second time the category has been designated and Marcy received the honor the first time as well. Marcy plans all sorts of events and was given an Excellent rating in the new Zagat's Market Place book (2001) for her planning of general events as well as weddings.

JANE BUTEL's Southwestern Kitchen TV series has just started on PBS stations nationwide and will be rolling out on a market by market basis. Houston, TX, and Harrisburg, PA, stations are the first markets to begin scheduling. Filming of more shows starts May 9, 2001. Jane is repeating her culinary alumni tour of Old Mexico with a tour of Colonial cities. The tour is July 31-August 7, 2001 and starts in Guadalajara with a tour to Tequila and stays in Ajijic, Patzcuaro and San Miguel with a cooking class in each of the three cities. The culinary history and customs in each area will be studied. The eight day tour is \$1690 based on double occupancy and includes seven breakfasts, two lunches, four dinners and the three cooking demonstrations plus market visits, sightseeing and portage. Airfare is not included. Jane Butel Cooking School, c/o La Posada de Albuquerque Hotel, 125 2nd St. NW, Albuquerque, NM 87102. 1-800-472-8229, 505-243-2622, fax 505-243-8297, Website www.janebutel.com

CLAIRE CRISCUOLO is writing a bimonthly column for the Wednesday food section of the New Haven Register. Her column, My Vegetarian Kitchen, includes photographs by her

food photographer husband, Frank Criscuolo. View her column on line at www.newhavenregister.com.

ARIANE DAGUIN reports the creation of D'Artagnan, The Restaurant and Rotisserie. It features the absolute best quality products in a simple delicious format: spit roasted. For over fifteen years D'Artagnan Inc. has been providing the best restaurants in the country with foie gras, pâtés, smoked delicacies, free-range game and organic poultry.

BETTY FUSSELL's kitchen memoir titled My Kitchen Wars was adapted for the stage and premiered as a one-woman show by Dorothy Lyman in January at the 2nd Stage Theatre in Hollywood. It will be presented at the Players Club on Gramercy Park in New York City for one night only, June 1, at 7:30p.m. Admission free.

ARLENE FELKMAN SAILHAC's De Gustibus at Macy's cooking school was nominated for an "Award of Excellence" - Best Cooking School - Avocational.

JANEEN SARLIN, owner of Cooking with Class and renowned cookbook author, will be teaching a series of full participation cooking classes in spring and early summer at C.B.K. Cookies, 226 East 83rd St., New York. Call 212/517-8514 E-mail : jsarlin@aol.com

PHOENIX

GWEN ASHLEY WALTERS' book *The Cool Mountain Cookbook: A Gourmet Guide to Winter Retreats* (Pen & Fork Communications) received the Best Cookbook 2001 award from the Arizona Book Publishing Association. The book also won best Interior Design, and Best Cover—Honorable Mention. The prizes were awarded at the 2001 Glyph Awards ceremony held in Phoenix in March. The 19-member judging panel was comprised of local librarians, academicians, authors, and representatives from local booksellers including Barnes and Noble, Borders, BookStar, Brentano's and Changing Hands.

SAN ANTONIO

Newly elected officers of the San Antonio chapter are: President, **MELISSA STENICKA FLEMING**; 1st Vice President, **ROLLIE BLACKWELL**; 2nd Vice President, **PIXIE KOCH**; Secretary, **LINDA TRIESCH**; Treasurer, **LYN CHRISTAL**; Assistant Treasurer, **BETTIE LEE WILSON**; Education, **SUSAN SMITH**.

San Antonio Dames hosted DC Dame **ANNE WILLAN** at a luncheon, April 20, while Ann was in our town to hold classes at Central Market. Dames lunched on fine cuisine at Aldaco's owned by none other than **BLANCA ALDACO**.

KATHY GOTTSACKER and **PIXIE KOCH** were in New York City recently to visit with NYC Dame Lynn Fredericks and observe The Dinner Party at NYC's Public School #116. What a great program for families to celebrate the dinner hour together.

San Antonio Dames hosted the National Executive

Committee at dinner at **MELISSA STENICKA FLEMING's** home catered by **BLANCA ALDACO** and **DIANA BARRIOS TREVINO**.

SAN FRANCISCO

ANTONIA ALLEGRA continues her national work as a career and writing coach to the food and wine industry. She delivered a "Learn Your Market Value" presentation during the IACP Conference in Minneapolis. Toni is writing and narrating the first audiotour (CD and tape) of the Napa Valley, and will coach Swedish newspaper journalists in the fall.

LINDA ANUSASANANAN just returned from a two-week culinary tour of Vietnam given by Culinary Institute of America.

LEA BERGEN has joined Cogent Communications as Co-Principal. Cogent is a full-service digital video, multimedia, and special-event production company founded in 1981. Lea will be responsible for all culinary and foodservice programs including web site development, video, CD-Rom, meetings and conferences and other marketing strategies for Cogent Communications clients.

SUSIE BIEHLER & Co. recently handled the re-opening of Masa's, an 18-year landmark restaurant that has been completely redone and with Chef Ron Siegel at the helm. Susie organized and held a Brain Trust Advisory Group consisting of restaurateurs and food and business professionals to discuss the priorities of education in the restaurant industry.

FLO BRAKER, MARION CUNNINGHAM & JOANNE WEIR are featured in the recently released Volume II, The San Francisco Chronicle Cookbook, The best of our recipes since 1997.

DAPHNE DERVEN hosted a 'hard hat' tour of the new American Center for Wine, Food & the Arts building construction site. The 80,000s square foot building will include several kitchens, including one named in honor of Julia Child. There will be a Grand Opening in November.

JERRY ANNE DIVECCHIO just retired as Senior Editor, Food & Entertaining, for Sunset Magazine and Books to conclude a magnificent 42 year career.

JANET FLETCHER was featured in the Sunday, April 8, 2001 San Francisco Chronicle Magazine. The 9-page article was titled "The Great Sommelier Challenge" wherein four local sommeliers weigh in with which wines to drink with the new, more complicated menus. Also, at Tables in the Vineyards, one of the small private



Caption: Jerry DiVecchio with her pressed duck. Photo taken by CiCi on Chinatown food tour during the San Francisco Annual Conference.

events reflecting Napa Valley life-styles, Janet will be leading a guided tasting of exceptional cheeses, served with the creative accompaniments featured in her best-selling book, The Cheese Course.

MARY MALOUF, who recently transferred from the Dallas Chapter, is now executive editor of wine.com (merged with wineshopper.com) and has a new e-mail address: mary-malouf@yahoo.com

NANCY OAKES, chef/owner of the incredibly popular Boulevard Restaurant, has been nominated for the coveted James Beard Foundation Awards nominations for Best Chef in California, as well as Outstanding Service. Winners are to be named Sunday, April 29 and Monday, April 30 at ceremonies in New York.

GIG KANE OWEN is entertaining 300 international Intellectual Property attorneys in San Francisco attending the 123 Annual Convention of The International Trademark Association this month in her 1879 Italianate Victorian home.

MARIE SIMMONS' book THE GOOD EGG, was nominated for a James Beard Award in 'Best Single Subject Cookbook for the year 2000. She was interviewed by Terry Gross on National Public Radio's "Fresh Air" program.

SEATTLE

By Diana Dillard

CHRISTINE KEFF (Fandango and Flying Fish restaurants) in conjunction with Calphalon helped raise \$10,000 for student scholarships for Seattle Central Community College Culinary Arts program. Christine taught a class showcasing signature dishes from her two restaurants using Calphalon Cookware. Calphalon presented the college \$2,500 in equipment and \$7,500 cash for scholarship.

KATHY CASEY Food Studios offers some new recreational programs including "Retro Appetizers & Cocktails with a Twist", "Dynamite Dinner Party" and "Chefs Tricks". Classes are geared for all levels from the beginner to the professional. For more information or to make reservations call 206-784-7840 or e-mail: info@kathycasey.com

SEATTLE CAREER SYMPOSIUM

Saturday, April 21st the Seattle Chapter of Les Dames hosted its third annual Career Symposium. More than 60 participants had the opportunity to listen to and ask questions of accomplished women winemakers, authors, chefs, educators, managers and caterers.

WASHINGTON

NANCY BAGGETT's new book, The Great American Cookie Book, will be published by Houghton Mifflin this Fall. It has been chosen as the September main selection of the Book-of-

the-Month "Good Cook" cookbook club. Nancy has been in New York for the four-color photo shoots.

SUSAN BELSINGER'S latest herbal work is, "A Handbook on Gourmet Herbs," will be released by the Brooklyn Botanic Gardens. Some of her recent or upcoming magazine articles to look for are: "A Match Made in Chocolate," February/March 2001 issue of *Herb Companion*; "The Joy of Soy," March/April 2001 issue of *Natural Home*; "Flavor's Vessel: The Mortar and Pestle," April/May issue of 2001 *Herb Companion*; "Play up the Parsley," April/May 2001 issue of *Kitchen Gardener*.

LESLIE BEAL BLOOM and her cookbook, "Seafood Cooking for Dummies," was featured in an article by fellow Dame Cynthia Glover in the December Baltimore magazine. In January, Leslie wrote a primer, *The Intricacies of Smoked Salmon*, for *Specialty Food* magazine. Check out *Seafood Cooking for Dummies* on the Web site lisaekus.com for further fishy information.

BARBARA BURTOFF'S column, "Apartment Adviser," is now being distributed by Inman News Features, a provider of real estate editorial content licensed to more than 150 newspapers and 10,000 web sites. The column, which appears locally on Saturdays in *The Washington Post's* "Apartment Living" section, runs the gamut from interviews with safety experts, psychologists and lawyers to interior designers, shopping know-it-alls and most entertaining people. Tenants, landlords and property managers also have the opportunity to square off. Members of our Les Dames chapter who have been quoted in her column have included D.C. Dames Patrice Dionot, Phyllis Frucht, Rose Grant, Jane Mengenhauser, Katherine Newell Smith, Goody Solomon and CiCi Williamson.

SUSAN CALLAHAN is now Director of Special Programs for the D.C. Central Kitchen. She will develop two new programs focusing on the special nutritional needs of senior citizens and children. Goals are to supply more than just a meal. They want to offer a nutritionally complete program for children and senior citizens living below the poverty level. Working with registered dietitians and a professional nutritionist, they hope to have a pilot program in early summer.

DC Central Kitchen is hosting the first conference for community kitchens with food service training programs. On May 10-12, 45 program directors and training chefs will meet in Washington to discuss the future of a grassroots movement to combat hunger and create opportunity. All members of LDEI are invited to attend this conference to share their expertise, listen to the stories of men and women struggling to succeed in the food service industry. There is no registration fee, all are welcome. Highlight of the conference will be a Congressional Roundtable held on Thursday May 10. For further information contact Susan at scallahan@dccentralkitchen.org.

EVE CARR was recently named Senior Travel Editor for . She was featured in *Freelance Success* for the many articles she generated as a result of attending the Travel Media Showcase in Atlantic City last year. As a contributing editor to *Culinary*

Trends, Eve recently profiled Chef Michel LeBorgne, co-founder of the New England Culinary Institute. Eve is also now a regular contributor to www.eatdrinkmalaysia.com, which features her Food Trails column. She is also contributing to *Central Pennsylvania Life*. Her list of subscribers to her *Gourmet Passport* column at www.suite101.com/welcome.cfm/gourmet_passport continues to increase. More of Eve's travel/dining features can be found at www.igougo.com.

ANN CASHION, chef/owner of Cashion's Eat Place, is a James Beard nominee for Best Chef: Mid Atlantic region.

LISA CHERKASKY was profiled in *The Washington Post's* Kid's Page explaining what her job as food stylist entails.

SUSAN DERECSKEY continues to edit cookbooks, focusing last year on two books for the Culinary Institute of America: *Remarkable Service*, about the front of the house, and the latest revision of *The New Professional Chef*. She was an "expert reader" for *Kitchen Companion*, a nominee for an IACP book award in the category Food Reference. She also worked on *Rancho*, by Jacquie McMahon, just out from Sasquatch Books.

GAIL FORMAN, who coordinates culinary programs for the Smithsonian Associates, has planned programs with Dames Ann Willan, Joan Nathan, and Vanessa Lim. She coordinated a Smithsonian/Les Dames co-sponsored dinner at Michel Richard's Citronelle at which Dames chefs Mary Bartlett, Ann Cashion, Kate Jansen, Susan Lindeborg, Janis McLean, and Nora Pouillon . The chefs dined with guests and played "musical tables" as they changed seats as each new each new course was served.

CYNTHIA GLOVER'S publishing gods continued to look favorably upon her when her first piece for the New York Times, *Choice Tables: Athens*, appeared in the March 11, travel section.

CONNIE HAY has kept busy testing recipes for four cookbooks during the past year. The authors include two celebrities, a chef, and a nutritionist.

JOAN HISAOKA was recently appointed to the Board of Directors for the Restaurant Association of Metropolitan Washington. Joan wrote a column on Washington restaurants which will appear in the May/June issue of *Epicurean* magazine. Her company, Hisaoka Public Relations, is one of two national finalists for the prestigious Silver Anvil Award for the grand opening of Bobby Van's Steakhouse. The firm is handling the PR for the grand openings of Harris Teeter as the chain's grocery stores expand in the Washington area. Her client, The Oceanaire Seafood Room, was named a finalist for "New Restaurant of the Year." (voting to be done in the May 20th issue of the Washington Post magazine).

SHELLAH KAUFMAN has sent two new books to two different publishers for publication next year. *Simply Irresistible: Easy Elegant, Fearless Fussless Kosher Recipes From Around the World* is the first title, and the working title for the second is *Sephardic Israeli*.

JANE MENGENHAUSER has delivered a light-hearted "food nostalgia" program for several senior citizens groups in Northern Virginia. "We talk about the way we used to cook and the way we cook now. The seniors especially love to reminisce about the "good old days," when they did not worry about salt, fat and food safety practices," reports Jane. She displays copies of some of her very old cookbooks and leaflets, and cookbooks that reflect the country's social history.

JANIS MCLEAN will be spending June and July in France at La Varenne in Burgundy, where she will help run the summer cooking school programs.

CELESTE MCCALL has been writing for the past two years for digitalcity.com, a division of AOL, covering myriad "venues" in Washington, Baltimore, Annapolis and Richmond, Va. She also contributes to The Georgetown, Roll Call and Voice of the Hill. This summer, Celeste and her sister will sail on the QE 2 with Julia Child (and about 1,800 others) to Southampton on a special food and wine cruise.

JOAN NATHAN's latest cookbook *The Foods of Israel Today* (Knopf) was released mid March. She spent the past five years on the book, which shows the creation of the state of Israel through food. In it she shows examples of people from all the different groups - Jewish, Christian, and Moslem. A review in Publishers Weekly cited modern Israel as "one of the world's great culinary melting pots" and opined that her book "does it justice in this exceptional and comprehensive examination of its diverse cultural lineage." After her 20 city book tour, Joan begins to film another round of Jewish Cooking in America with Maryland Public Television. She is being inducted into "Who's Who in Food and Wine" from the James Beard Foundation. Nathan was a speaker at Les Dames Chicago chapter's program held at Eli's Steakhouse.

KAY SHAW NELSON's "All Along the Rhine, recipes, wines, and lore from Germany, France, Switzerland, Austria, Liechtenstein and Holland" was published by Hippocrene Books Inc. in January. Kay is the author of over 15 cookbooks including *The Scottish-Irish Pub & Hearth Cookbook* (Hippocrene Books, 1999).

NANCY POLLARD's "A La Carte" newsletter for her store La Cuisine, The Cook's Resource, (in Alexandria, Va.) was showcased at two trade shows in a seminar on "How to Write Newsletters for Your Business." The newsletter can be accessed from her Web site www.lacuisineus.com. Look under "A La Carte Online." She is doing a series of four journals on Italy. The first is "Roman Holiday", the next ones will be "Days of Wine and Olives" on vacationing in Tuscany, "Tale of Two Cities" about the connections between Carrara and Firenze and the last will be "Of Land and Sea" about Bologna and Venice.

NORA POUILLON was featured in the April issue of Southern Living, Mid Atlantic Section, on her passion for organics and her two restaurants, Nora and Asia Nora. The previous month she was featured in Natural Health magazine, as one of two chefs leading the path for environmentally conscious dining. In

March, Nora hosted a Slow Food dinner organized by fellow Dames.

PATRICIA RAVENSCROFT created her business, Les Liaisons Delicieuses, seven years ago. She plans culinary excursions that goes all over France and Morocco, providing unique behind-the-scenes culinary opportunities with top chefs in their state-of-the-art restaurant kitchens. A unique aspect of these trips is that participants are invited into the private homes, farms and vineyards of the chef's friends, for meals and conversation. With her new director of business development Wendy Whitehurst, they are currently creating exciting new programs in other Francophile countries. Patricia would welcome the opportunity to exchange ideas with Dames about the names of other women chefs in these areas.

LINDA ROTH, on the board of Restaurant Marketing, a trade publication for the restaurant industry, was a guest columnist in their April issue. She wrote about "Going to Plan B" with regards to P.R. and marketing. Roth was just named P.R. Committee chairperson for the National Association of Women Business Owners, National Capital chapter. She has also joined the Food & Beverage section executive committee for Public Relations Society of America.

NANCY TRINGALI was the director of the 44th National Chicken Cook-Off held in Sacramento, California this year. It is Nancy's third time at the helm of the contest where she hosted 51 contestants and about 75 national food writers and editors.

ANNE WILLAN was the recipient of the Philadelphia Book and the Cook Toque Award. In April, she will be teaching at fellow Dames schools in Houston (Peg Lee at Rice Epicurean Market) and in Austin and San Antonio (Kathy Gottsacker) at Central Market). During June and July she will be directing the 26th season of La Varenne at its current home at Château du Feÿ. Anne's latest book, "My Chateau Kitchen," has been nominated by both IACP and the James Beard Awards as best international cookbook.

ANN HARVEY YONKERS' commitment to farmers and farmers markets was featured in "The Chef's Collaborative" spring newsletter. "My Turn" column in the May issue of *Cooking Light* contains a profile of Ann and her waterfront farm, Pot Pie Farm, on the Eastern Shore of Maryland. She has been working with **ALEXANDRA GREELEY** in support of the American Farmland Trust, featuring Fresh Farm Markets.

DC DAMES LEAD IACP WORKSHOPS

SUSAN DERECSKEY is leading a workshop at this year's IACP conference, Stealing from the Cupboard: How Culinary Professionals Can Protect Their Intellectual Property. **LISA CHERKASKY** is a panelist. Other conference moderators include: **NANCY BAGGETT**: Making Sure Your Recipes Measure Up, **JOAN NATHAN**: Learn Your Market Value, **ANN YONKERS**: Betting the Farm, and **JOYCE PIOTROWSKI**: Birchbark and Wild Rice



IN MEMORIAM

Helene Bennett, Founding Member, New York Chapter

By Carol Cutler, Washington D.C. Chapter

Many of you may not have known Helene Bennett, but please don't let that keep you from reading about the remarkable woman who founded our chapter. Helene was not active in recent years and died this past November after a long illness.

In 1974 Helene was one of the six founding members called together to shape Les Dames' original chapter in New York and its first vice president. She was already an important figure in the food and wine world in that very competitive city. She was executive director of the Wine and Food Society of New York, as well as founder and first director of the German Wine Society, going on to establish twelve chapters throughout the U.S.

There was not an important organization that she did not belong to, always pitching in to improve goals and standards. The Sommelier Society in New York, Confrerie des Chevaliers du Tastevin, La Chaine des Rotisseurs all benefited from her hard work, diligence, and diplomacy.

The Wine and Food Society newsletter in a recent tribute wrote, "Helene never forgot a member's name, or seated two feuding members together at an event....She handled reservations with consummate skill and tact. The crises, which periodically afflict sensitive ego devoted to haute cuisine and tetes de cuvee were resolved with absolute aplomb and decisiveness....insisted that events run like clockwork. And they did. The most exalted and arrogant restaurateurs, sommeliers, maitre d's and chefs de cuisine quailed before even a hint of Helene's displeasure. Despite her formidable exterior, Helene was a warm, caring, and loving friend."

As a charter member of the Washington Chapter, and one who worked a lot with Helene, I can attest to all the accolades. She cared deeply about Les Dames and was enormously proud to see it grow and flourish. Through 25 years — even when ill — she never stopped giving sage advice when solicited.

I hope that newer members who did not know Helene actually did continue to read about her accomplishments. There is no one in Les Dames who is not an achiever, no matter how long ago she joined. Keep getting to know one another more and more. Everyone benefits.

MEMBER PROFILE

**Dame Diane Walheim,
Government House Head Chef**

**By Margaret Kirkwood,
Adelaide Chapter**



DIANE WALHEIM, head chef of South Australia's Government House, graciously consented to be a guest on my radio programme, and it was just wonderful to hear stories about her work behind the scenes. So I thought I would share her story with other Dames.

Her love of cooking began at Mother's knee, learning and observing what she was doing. Though, trained to be a telephonist, she decided to further her career in cooking.

Her learning path moved her to many varied places of work where she gained experience in cooking for large numbers. Eventually she opened a cake shop in the hills near Adelaide. She loved this work, but her eye caught an advertisement in the local paper for a chef at Government House.

Many chefs applied and Diane was the one who got the job. She has been there 14 years and has worked for two Governors (the Queens' representatives) during that time.

Diane lives on the grounds of Government House which is in the centre of the city. She has a little cottage and she can come and go as she pleases. There couldn't be a better address in Adelaide than hers. She heads a staff who supply meals for breakfast, lunch, dinner, banquets, formal functions, garden parties and Royal receptions. She cooks for as few as two to as many as 1700 persons.

We are pleased to have Diane as a member of Les Dames d' Escoffier, and during her membership, she hosted a Les Dames function at Government House, followed by a tour of the kitchen, then the ballroom, office and the library, graciously escorted by Sir Eric and Lady Neal.

Diane joined us on the tour of Adelaide Central Market when the Adelaide Dames escorted Bob and Abigail Kirsch, on their recent visit. (see related story on page 3).

ADDENDUM TO BOOKS BY DAMES

Please add the following books to the compendium published in the Fall 2000 LDEI Newsletter:

Carole Kotkin and Kathy Martin, Miami Chapter
MMMMiami—Tempting Tropical Tastes for Home Cooks
Everywhere by Carole Kotkin and Kathy Martin.

Barbara Fenzl, Phoenix Chapter
Southwest the Beautiful Cookbook, (CollinsSanFrancisco, 1994) and *Savor The Southwest* (Bay Books, 1999) - companion to the 13-week PBS series of the same name.

Save The Date!

**October 18 - 21 - for the 2001 Annual Les Dames d'Escoffier Conference in Washington, DC:
"Capital Salute to Women in Gastronomy: Leadership in a Changing World"**

The August 2001 LDEI Quarterly will feature Dames who are

- Winemakers
- Wine and spirits distributors
- Employed in the fine beverage industry.

Please send the following information:

1. Dame's name and Les Dames Chapter.
2. Title or job description.
3. 50 to 75 words about job and personal views.

Please e-mail to ldei@ldei.org by July 15.

Press releases and company brochures not accepted.

DEADLINE

For the August newsletter is July 15

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

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