

Les Dames d'Escoffier International

QUARTERLY

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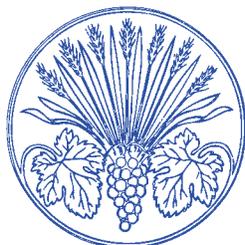
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AUTUMN 2002

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President's Message

The first page of my wish book reads "Dream Big, but Keep it Simple." The second page "Communication is the Key." They are part of the legacy that LDEI wants to build and leave for members.



LDEI president Renie Steves and June Hayes

Addressing my first wish, officers held a day of strategic visioning in Seattle in July. The day ended with a renewed commitment to our focus: women of achievement. We feel strongly that the phrase "women of achievement" sets us apart from all other groups and should be a core component of any strategic planning that the organization undertakes. Led by our executive director, the executive committee is energized to create a long-range strategic plan. Soon it will assemble a task force to assist with this important project.

Dreaming big means that we embrace the technology that pervades our lives; this year we will produce our first on-line auction. Bid on treasures of artwork, antiques, classes and cookware as well as services offered by writers and wine consultants. An on-line auction allows all Dames to participate, instead of just the 100 or so members attending the annual conference. Check our LDEI Web site (www.ldei.org) as of September 23, post your bid, and win a treasure October 20.

The new LDEI Web site allows us to

dream big through new technology and it advances communication in an attractive, straightforward and simple way. Need fund-raising ideas or templates for press releases? They are yours at the click of a button. Dames membership benefits

reach an all time high with job postings and a direct link to all members' Web sites. The member directory will be accurate with your personal input. What a concept!

Effective communication includes having clear, well-written by-laws. Our by-laws task force revised the LDEI by-laws to more accurately reflect the ways of our organization. Through the revision process, it became obvious that we need the help of every chapter. Imagine running an organization of 20 chapters, each with different fiscal years as well as varying dues schedules and officer-election calendars. We all need to be on the same page if we are to move forward as a professional organization. In coming months you will see leadership making strides to streamline LDEI as a cohesive unit instead of disparate elements.

Communication in its highest form will take place in October at the annual conference. Y'all come, experience San Antonio, and have the time of your lives.

Renie Steves

NEWSLETTER ADVISORY BOARD

Jerry DiVecchio, *Food writer*, San Francisco
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CiCi Williamson, *Syndicated Columnist*, D.C.
Lucy Wing, *formerly of Country Living*, New York

About the Cover:

Back to School for Cooking Teachers

Teachers inspire us, open our eyes, enlarge our minds and give us new ideas. Yet, in the discipline of cooking, there is also instruction on physical technique...to crack an egg without breaking the yolk, to whisk cream into perfect peaks and not into butter, to zest a lemon without including the pith, to dice an onion...that comprises an almost endless list. With fine beverages, there is the science to be learned as well as the care and appreciation of those living liquids. Many Dames find great satisfaction in teaching the arts of the table, whether to vocational or avocational students. And, although their approaches may differ, they all begin with great passion for their subject. Here are some of their stories.

—Katherine Newell Smith

ANNE WILLAN (WASHINGTON, D.C.)

ANNE WILLAN founded *Ecole de Cuisine La Varenne* in 1975. She directs its summer programs at the *Chateau du Fey* in Burgundy (France) and winter programs at The Greenbrier in West Virginia. Anne is also a frequent guest teacher at other well-known cooking schools throughout the USA.



The June/July six-day programs at *Chateau du Fey* feature master classes with Anne Willan, demonstrations by prominent regional chefs, conducted tastings of fine wines and cheeses, vineyard and market visits and dinners at some of Burgundy's most famous restaurants. The March/April six-day classes at the famed Greenbrier Hotel and Resort at White Sulphur Springs, West Virginia, have run for a dozen years under Anne's direction. Classes given by visiting chefs and teachers from around the nation complement Ann's demonstrations. Evening hands-on classes with Greenbrier chefs are available as an additional option. Anne is a trustee of The American Center for Wine, Food and the Arts (COPIA) in Napa. She was named Grand Dame by LDEI in 1995 and has been honored with many industry awards, most recently as Teacher of the Year by *Bon Appetit* magazine.

BARBARA POOL FENZL (PHOENIX)

BARBARA POOL FENZL's first love is teaching. She established *Les Gourmettes School* in 1983. The school serves over 1500 students a year and has been honored as "Best of Phoenix" every time the award has been given. In addition to the classes taught by Barbara, the school offers intimate sessions with guest teachers that include Jacques Pépin, Marion Cunningham, Rick Bayless, Martin Yan and Anne Willan. Author of *Southwest the Beautiful Cookbook* and



Savor the Southwest, Barbara teaches at cooking schools throughout the country. Each summer she conducts a week-long session at *La Combe en Perigord* in France. A certified culinary professional, Barbara studied at the *Cordon Bleu*, *l'Ecole LeNotre*, and *Luberon College*. Among her many awards, she has the distinction of having the Junior League of Phoenix's hospitality kitchen named after her.

CAREN McSHERRY (BRITISH COLUMBIA)

Caren's Cooking School began in November 1978. Caren says, "Looking back as I stood before six wide-eyed students, fresh faced and ready to teach the basics of *Cordon Bleu* I remember preparing classic mayonnaise. God knows why, as Hellman's has it perfected. Regardless, I whisked and it didn't break and I successfully, but certainly not confidently, got through my first payment-based cooking class. Twenty-five years and about 26,000 well-fed students later, the trepidation and nervousness have long gone, but my energy, love and passion for what I do has not." The school has weathered three moves, all in the name of growth, and can easily accommodate 30 avocational students. Instructors include local and guest celebrity chefs. There are formal wine tastings, venues for charity events in Vancouver and a regular weekend television segment. The Vancouver school is just 10 minutes from the downtown center. The class offerings can be reviewed at www.gourmetwarehouse.ca

PATRICIA S. BARTHOLOMEW, PH. D. (NEW YORK)

PATRICIA S. BARTHOLOMEW is Professor of Hospitality Management (HM) at New York City College of Technology of the City University of New York. City



Tech's HM department, founded in 1947, offers two internationally recognized degree programs for men and women seeking professional preparation for careers in hospitality management: a two-year program leading to an associate in applied science (A.A.S.) degree; a four-year program leading to the bachelor of technology degree. The A.A.S. degree program provides students with a solid foundation in culinary and pastry arts, dining room service and management. Students enjoy the benefit of studying in small classes under the guidance of professional chefs and learning in industry standard kitchens and dining room.

They can take advantage of programs unique to City Tech in the greater New York City metropolitan area. They include an International Work Program, where selected students spend the summer months working as interns at hotels and restaurants in western Europe and the Caribbean. Interns have worked in the Walt Disney World College program and in western Europe. Students have had the opportunity to participate in an international exchange program in Paris to study at *l'Universite d'Evry Val d'Essonne*, the technological college of the University of Paris. Hospitality Management is the only culinary/pastry related degree program in the City University of New York and offers remarkable value to residents and non-residents. Current semester tuition is \$1,600 for New York State residents and \$3,200 for non-residents.

CAROLE KOTKIN (MIAMI)

For the past 25 years, **CAROLE KOTKIN** has taught, written and consulted in the culinary arts. She began teaching in the 1970s, when America's appetite for fine cuisine was awakening. As co-owner of Bobbi and Carole's Cooking School in South Miami, she "taught Miami how to cook" according to *The Miami Herald*. She manages the Cooking School at The Ocean Reef Club, a private club in Key Largo, where she shares the spotlight with some of the country's most acclaimed culinary experts, including Dames **ANNE WILLAN**, **JOANNE WEIR**, and **PAULA LAMBERT**. The cooking school is popular with Ocean Reef members and their guests.



Carol has been active exploring and celebrating Miami's tropical culinary bounty. In 1998 she co-authored "*MMMMiami-Tempting Tropical Tastes for Home Cooks Everywhere*" with **KATHY MARTIN**. She compiled the first Zagat guide to South Florida Restaurants. She is food editor for Wine News magazine published by **ELIZABETH SMITH**, founded the South Florida Chapter of The American Institute of Wine and Food with **MARSHA TALIANOFF** and is a charter member of The International Association of Culinary Professionals. *Miami Metro* magazine listed Carol as one of 101 women who made a difference in 2001.

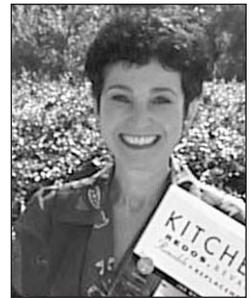
DIANA DILLARD (SEATTLE)

DIANA DILLARD is one of eight instructors at the Seattle Culinary Academy responsible for training and influencing chefs of tomorrow. Theory and practicum classes are offered to a student body of 135 enrolled in the Culinary Arts or the Specialty Desserts and Breads program. Certificates are awarded upon completion of the six-quarter long program. The academy was voted

"school of the year" by *Time* magazine in 2001 and is accredited by the American Culinary Federation. The Pacific Northwest's indigenous ingredients strongly influence Diana's instruction. She stresses the use and identification of fresh herbs, using high-quality local products as well as an awareness of organic and sustainable agriculture. One of her strengths is in plate presentation where she encourages her students to incorporate appropriate color, texture, portion size and nutritional value while creating beautiful menu items for restaurant service. Diana brings her personal life experiences to her teaching as well as formal training from the Culinary Institute of America and positions she has held in the industry. Constantly involved in a personal quest for knowledge, Carol recently taught at a private culinary academy in Santiago, Chile. She is confident that she learned as much as she taught.

DIANE CLEMENT (BRITISH COLUMBIA)

Diane says, "My love of food, fitness and fun began at the 1956 Olympic Games in Melbourne, Australia. As a sprinter on Canada's Athletics Team, it marked the beginning of my passion for world cultures and ethnic cuisines. I traveled the world with our Olympic Team as a manager and took opportunities to study with international chefs and taught at local gourmet kitchen boutiques. In the early days of the 1970's I opened Diane Clement, Chef On The Run Cooking School in my Richmond, B.C. home. It was one of the first cooking schools in British Columbia for avocational cooks. In the 80's we moved into Vancouver, and I resumed teaching at kitchen boutiques.



For the past decade I have taught on Global TV's "Saturday Chefs" series and have published six Canadian best-selling cookbooks. My "*Zest For Life*" cookbook won the Year 2001 Canadian Cuisine Canadian Culture Bronze Book award. My seventh book, "*Diane Clement, Chef On The Run, Simply The Best*" (Raincoast Books, 2002), is due out in October. I now concentrate on teaching lifestyle seminars worldwide on cruise ships, and at conventions with my husband, Dr. Doug Clement. We instruct others how to live a balanced life of food, fitness and fun! The past 45 years in the world of international sport and teaching and writing about global cuisine has been an inspirational journey!"

DOROTHY R. KOTESKI (PHILADELPHIA)

"Even after twenty-seven years at the Community College of Philadelphia I am not bored," says Dorothy. "Opportunities are constantly being presented and fortunately I have the latitude to create others. During my

tenure, we have created an evening Dietary Managers Program for the working public; offered summer workshops for school foodservice personnel; transported our evening Dietary Managers Program to Delaware so that state's Department of Corrections' managerial staff could earn certification. We offered nutrition instruction to the Delaware Valley Chef Association and were a resource for its Chef Apprentice Program. We initiated on-line distance-learning in nutrition and held workshops such as the 'East Meets West Nutrition Fair' in conjunction with the English As a Second Language faculty. Grants have been obtained to train immigrants in foodservice while they simultaneously learned English. We established relationships with four-year colleges, including Drexel University, LaSalle College, Immaculata College, and Widener University, since 40% of our students transfer out. This urban community college has an enrollment of over 29,000 including 19,000 full-time students. We open doors of opportunity many students."

JAN WEIMER (LOS ANGELES)

JAN WEIMER of Los Angeles, the author of "*Kitchen Redos, Revamps, Remodels + Replacements without Murder, Suicide or Divorce,*" offers comprehensive classes and seminars nationally on kitchen remodeling, organization, and wine storage. She guides students through the process of creating a kitchen that cooks—from a simple cosmetic makeover to a complete gut job—with a minimum of effort and expense. Focusing on value and the prevention of costly errors, Jan explores how to find appropriate professional assistance, offers hints on kitchen organization and storage solutions, as well as how to select state of the art appliances, ventilation, lighting, cabinets, and surface materials. This Fall she will offer a course on food writing for the Collins School of Hospitality Management at Cal Poly, Pomona. .

KAREN ADLER & JUDITH FERTIG (KANSAS CITY)

KAREN ADLER and JUDITH FERTIG are Kansas City cookbook authors who try to make their recipes come alive in their cooking classes. Combining talents, they teach classes of 15 to 90 students at culinary schools across the country throughout the year. Karen's training is in theatre and Judith's is in secondary education. Between the two, they bring a lively and spirited love of food to their students. "We try to make our classes fun and informative," they say. "We love what we do, and we try to get our students interested in new techniques and recipes, but always with the home cook in mind."



Sometimes the two appear as The Barbecue Queens, complete with tiaras, beauty queen sashes, and lots of "very expensive" flea market jewelry. That's when they hold classes dedicated to grilling and smoking, as they do when they promote their new book "*Fish and Shellfish, Grilled and Smoked*" (Harvard Common Press 2002).

LYNDA ALLWRIGHT (ADELAIDE)

"During the past 20 years, Adelaide has become Australia's food and wine capital and a leader in its tourism and hospitality industry. Those changing forces have made a dramatic impact on my role as a Home Economics teacher. I started my career on a high school faculty struggling for course recognition in a school system where expensive practical subjects



were on the verge of being phased out. Today, I teach at Immanuel College, a private Lutheran school of 750 students, where the Food and Hospitality program is so popular that the school plans to build a commercial kitchen to augment its existing teaching kitchen. Throughout South Australia, high school Home Economics classes have become enormously popular. Students enroll their final year and often continue courses at the university level or vocational training institutions, or they move directly into industry.

MADELAINE BULLWINKEL (CHICAGO)

From her award-winning contemporary kitchen in Hinsdale, Illinois, MADELAINE BULLWINKEL is in her third decade of teaching the art of French cooking. Madelaine blends real-life, hands-on experience with the essential "why" and "how to" of classic and contemporary French cooking techniques. To help her students develop confidence in the basics, Madelaine interprets classic French cuisine especially for the home-cook, emphasizing uncomplicated recipes with quality fresh and dried ingredients to give every student the confidence to discover the clean, vigorous flavors of this classic cooking style.

The *Chicago Tribune* named Madelaine a winner of a 2001 Good Eating Award citing, "The standards she has maintained have elevated culinary education in Chicago." Formal training in *Haute Cuisine Française* at L'Academie de Cuisine in Bethesda, Maryland forms the base from which her culinary philosophy continues to grow. Since 1995 Madelaine has led culinary tours to France, returning with a fresh awareness of cooking and dining habits in contemporary France. She also holds degrees in art history and French from Smith College and the University of Chicago.

MARIA BATTAGLIA (CHICAGO)

La Foresteria is a fabulous 14th century villa located in the heart of *Valpolicella* wine country, about 25 minutes north of Verona, Italy and is the Veneto regional home to **MARIA BATTAGLIA's** *La Cucina Italiana* cooking school for four days in both the spring and fall. Surrounded by vineyards, forest and formal gardens, the villa remains the property of the descendants of the immortal poet, *Dante Alighieri*. The school, founded by Battaglia in 1987, is designed to combine her authentic Italian origins with new, Italian regional cooking interests. In addition to the Verona school, she has had schools in Milan (Lombardy region) and *Taormina*, Sicily. Battaglia lived in Italy for several years, where she studied and worked but now works in the United States and Italy and conducts her classes in either English or Italian. She teaches professional and avocational students and conducts classes for private companies in groups of 12 to 20 people. In addition, she is a culinary guide in several regions of Italy, throughout the year.



RENIE STEVES (DALLAS)

RENIE STEVES has made a 24-year career of her passion for food and wine. She open Cuisine Concepts cooking school after raising her family. When asked why, she retorts, "I turned forty." And it has been an exciting roller coaster ride of continual learning ever since. Renie began her culinary training with *Jacques Pepin*, James Beard, Julia Child, and Charles Finance, a renowned chef/professor from Switzerland. She also took lessons with Madeleine Kamman, Marcella and Victor Hazan, Diana Kennedy, Gaston Lenotre, and Anton Mosimann while working short restaurant programs at Barrier in Tours, El Toulou in Rome, Troisgros in Roanne, and Chez Augusta in Paris. She cooked for a large reception in Nagaoka, Japan and then taught the Japanese to make the southwestern recipes. Renie now offers private, custom-designed one-on-one or one-on-two instruction in cooking as well as wine education. The lessons can cover the basics, all technique, Monday-through-Thursday cooking, entertaining menus, do-ahead cooking, ethnic recipes—from Asian to Italian, or cooking with herbs and spices. Renie first meets with prospective students to learn their expertise level and what they want to learn about cooking. From that point, she plans the lesson and class schedule.

Renie has been chairman of the IACP Foundation and is President of LDEI.



SHEILAH KAUFMAN (WASHINGTON, D.C.)

A native Washingtonian, **SHEILAH KAUFMAN** was propelled toward her culinary career at the tender age of eight, when her mother taught Sheilah to bake chocolate cake. She quickly expanded her expertise and, by college, was selling her cherry cheesecakes and chocolate desserts. Soon, a group of women approached her to teach them to cook. She created FRENCH CUISINE PLUS...a mostly French course with a little Italian, Spanish, Greek and Chinese included...and she was off and running as a teacher. Under the banner of "Fearless Fussless...easy ways to elegant cooking," Sheilah spent the next 36 years criss-crossing the Americas teaching students from ages 2 ½ to 92. Her most popular classes include Appetizers from Around the World, Chocoholics!, Mediterranean Sampler; How to Cater Your Own Party and Enjoy It, and Roll It! Wrap It! Stuff IT! She is a frequent guest instructor at Bloomingdales' lunch times series, Sur La Table, and many cooking schools and community centers throughout the country. Along her career path, she owned and operated Kitchen Connection, selling—and inventing—kitchen gadgets to gourmet shops and department stores nationwide. She developed recipes, was a media spokesperson, and lectured. In addition, she wrote 24 cookbooks, including, most recently, "*Sephardic-Israeli Cuisine*" and "*A Taste of Turkish Cuisine*." Check out her Web site www.cookingwithsheilah.com.

TINA WASSERMAN, (DALLAS)

TINA WASSERMAN is a very happy person. She wanted to teach cooking since she was 12 years old, and for the last 32 years that is exactly what she has done! Tina is the owner of *Tina Wasserman's Cooking and More...* a hands-on cooking school where every recipe is Kosher. Degreed in foods nutrition, education and merchandising from Syracuse University and New York University, she focuses on



teaching her students the science of a recipe so that they can incorporate that knowledge as they prepare other recipes. She is known for her many valuable "tidbits" of information. "Taking a class that is informative and fully participatory is a rewarding gift that you can give yourself and share with others," she says. "My reward is seeing the big smiles on my students' faces." Although Tina's classes are Kosher, most of her students are not Jewish. They attend her classes because of her knowledge, good humor and great recipes. She has just launched her own Web site www.cookingandmore.com. The site features recipes, food information, Q&A, and Tina's schedule of classes and speaking engagements.

LINDA CARUCCI (SAN FRANCISCO)

LINDA CARUCCI is an award-winning cooking teacher, chef and culinary consultant. Based in the Bay Area, Linda has almost 20 years of professional culinary arts experience. She received the Cooking Teacher of the Year Award from IACP in April 2002. Women Chefs and Restaurateurs selected Linda for an internship with New York Dame **LIDIA BASTIANICH** this fall. Since 1997, Linda has taught cooking classes in her home-based cooking school in Oakland. Hands-on and demonstration classes include Saturday Dinners With A Little ClassT, corporate teambuilding cooking classes and master classes for culinary professionals. Linda Carucci's Kitchen is a popular setting for private dinners, board meetings, professional tastings and video tapings. She maintains a database of more than 2800 students and clients. Linda teaches a regularly scheduled Basic Cooking Series at Sur La Table stores in the Bay Area. She has taught the theme dinner from the film "Big Night" more than 50 times. Each semester Linda volunteers to teach Italian Comfort Food at the San Francisco CHEFS (Conquering Homelessness through Employment in Food Service) Program.

JULIE CHERNOFF (CHICAGO)

JULIE CHERNOFF has taught cooking classes in her historic Evanston home for the past six years. The classes, "The Art of the Dinner Party" and "Kids Cook!"—the latter recently featured in *Chicago Parent* magazine—have provided hundreds of students, young and old, with the tools, techniques and confidence to recreate recipes for their families and friends. Julie also started a popular "Adventures in Eating Club" at her local elementary school to expose children to the myriad tastes and ingredients existing in the world's great cuisines. Each six-class session consists of "visits" to five different countries. This year included Greece, Thailand, Scandinavia, Spain, and Southwestern United States. They take a field trip to a local restaurant—most recently to **NANCY BRUSSAT's** Betise—to tour a professional kitchen, snack, and visit with the chef. "Involving children in the cooking process and exposing them to new ingredients makes them more adventurous and accepting in their eating habits," says Julie. "It's our responsibility as chefs to teach the next generation that there is a whole world of flavors out there beyond hot dogs and "mac & cheese."



ANITA LaRAIA (ATLANTA)

ANITA LaRAIA has taught thousands of grateful graduates through her Atlanta Wine School for 24 years. Her popular six-week Basic Diploma Course is approved by the American Culinary Federation for 24 CE Hours. Anita wrote the course book covering French, German, Italian, Californian/American, Australian, South American, Porto, Sherry, and Madeira wines. The \$330 course is attended by consumers and professionals in the wine trade. This year Anita began teaching classes at Cooks Warehouse owned by sister Dame Mary Moore. Anita's wine certificate course is also online at www.CulinaryConnect.com/cci/wine. Listed in *Who's Who 2002*, Anita was the online wine expert for CNN.com in 2000, and, based on this experience, wrote *Wine FAQs*. The book received 5-Star Reviews on Amazon.com and a certificate of merit from *Writer's Digest* book contest in April 2002. The book answers the 100 most frequently asked questions about all wines. Known as a very dynamic and entertaining speaker, Anita's students say "her class rocks" and call her "the Rosie O'Donnell of wine." Anita is first-generation Italian-American and received her wine training in London. She has been a member of the Society of Wine Educators since its founding in 1978."



ROSA MATTO (ADELAIDE)

The **ROSA MATTO** Cookery School, established in 1989, specializes in Italian and Mediterranean cuisine to encompass pasta, bread making and Southern Italian cooking. Rosa invites specialist guest chefs to instruct her pupils on a variety of topics including dessert skills and Asian cooking. In addition, she offers weekend classes in how to make coffee and red wine and the production of olive oil. Rose takes food-tour groups to the Adelaide Central Market, Kangaroo Island and the Barossa. Trained at Regency Institute, Adelaide's leading teaching venue for culinary professionals, she began her culinary career working with leading chefs throughout Australia and abroad. Recently she worked in the Hyatts in Adelaide and Perth and the Mandarin Intercontinental in Jakarta, bringing back ideas for her classes. She is a board member of the Seafood Industry Development Board, set up by the state government to advance the local seafood industry. Rose also has represented her state in national tourism in Melbourne and Sydney.

Ya'll Come to Texas—San Antone Style!!

LDEI Conference Update



June Hayes

The October conference date is fast approaching, and we are finalizing exciting plans. If you haven't already made reservations, you may still have time. Read the registration brochure carefully, and note that several events have limited seating. The MFK Fisher luncheon, the centerpiece of our conference, and the historic and important dinner at the Alamo are limited to the first 150 Dame reservations. We must award seating on a first come, first served basis due to the size of the venues; so respond immediately if you have not thus far.

Our sponsors have been extremely generous with their support. They are sending corporate ambassadors to add expertise to the programs and events. Their presence, in addition to their monetary and product donations, is a membership benefit that you should not miss! Chat with our sponsors, learn about their company goals and how their goals may fit with your own. Not only will you enjoy their foods, wines, and beautiful or useful kitchen and entertaining lines, you may expand your professional horizons.

We also are looking for one or two additions to the outdoor cooking activities at the ranch party. Several Dames are rolling up their sleeves even as you read this. **DOTTIE GRIFFITH** (Dallas Chapter) will sample interesting and new, as well as tried-and-true, sauces and rubs from her new book, and **TERRY THOMPSON-ANDERSON** (Houston Chapter) will blow out your taste buds with her "hell fire and brimstone sauce" featured in her latest book.

Seattle is sending a team to cook planked salmon. This

special event should entice attendance to the 2003 LDEI Conference. Kansas City's "Barbecue Queens" (Karen Adler and Judith Fertig) are polishing their tiaras and catching mounds of catfish to prepare in their unique method.

There's more! You'll graze on victuals from some of our sponsors including:

- Trail fare prepared by the Pioneer Flour & C.H. Guenther chuck wagon crew,
- Delicious Niman Ranch pork appetizers prepared as only Chipotle restaurant knows how,
- Southcorp's fine wines from Australia;
- Celebrity chef Jay McCarthy's extraordinary flat iron steaks from the Texas Beef Council.

And, yet more! What fun we will have sampling the bounty and variety outdoor cooking will bestow! If you would like to add your name to this event, please let us know. We can accommodate as many guests as we wish at the ranch, so tell your friends and family to put on their western duds and join you in the fun.

The Sunday Roaming Around Texas tours are open to guests too. Even we locals are having difficulty deciding which tour to take. Each one is a winner! See the registration form for details to register guests for both of these events. Read, too, the cancellation policy, and other helpful information designed to answer your questions. If you have questions, or can't locate your brochure, please contact Greg Jewell at gjewell@aecmanagement.com.

We hope to see you in San Antonio in October. Please let us know if we can assist you in any way.

Warm regards from the entire San Antonio chapter,
JUNE HAYES, 2002 Conference Chair

L'ACADEMIE DE CUISINE CELEBRATES 26 YEARS

L'Academie de Cuisine, located just outside Washington, D.C. celebrates its 26th year of culinary education. **PATRICE DIONOT**, co-owns this celebrated culinary academy with her husband, Francois Dionot. Patrice is heavily involved with curriculum development for the professional career training and recreational programs. Dionot works closely with the instructional staff to develop and design programs that are enlightening and challenging. She oversees administration and management of L'Academie locations in Bethesda and Gaithersburg, Maryland.

Washington area Dames who teach at L'Academie de Cuisine include **JOAN NATHAN, BONNIE MOORE, SUSAN HOLT, NANCY BAGGETT, SUSAN GAGE, ANN CASHION, SUSAN BELSINGER, CATHERINE PRESSLER, SHEILAH KAUFMAN,** and **KATHERINE TALLMADGE.** DAMES who have taught at L'Academie in the past are **MARCIA FOX, ANN AMERNICK, LESLIE BEAL BLOOM, SUSAN CALLAHAN, LISA CHERKASKY,** and **FRANETTE McCULLOCH.** In addition, **NANCY BAGGETT, LESLIE BEAL BLOOM, SUSAN CALLAHAN, BARBARA CULLEN, CARLA HALL, CONNIE HAY, RACHEL HAYDEN, SUSAN HOLT, FRANETTE McCULLOCH, JANIS McLEAN, CATHERINE PRESSLER and ANN YONKERS.** All are graduates of the full-time or part-time professional programs. **BARBARA CULLEN** is the director of admissions and marketing for the professional school.

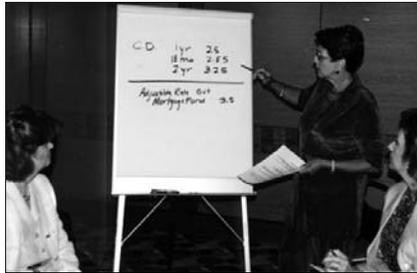
Hard-working Officers Further LDEI Goals

NEW LDEI WEB SITE

LYNN FREDERICKS, Third Vice President, has helped create, nurture and refine our LDEI Website. She has put in an extraordinary effort to give our members a full range of web-based services to help members and chapters communicate their messages. See page XX to get an overview of our new Web site's capabilities.

INCOME AND INVESTMENTS

Treasurer **DIANNE HOGERTY** sent out chapter dues statements that were due to LDEI by September 1. According to our by-laws, the number of official paying members dictates each chapter's number of voting delegates for the annual conference's business meeting. She also analyzed the costs of several of our members' services projects, including that of the LDEI *Quarterly* and membership directory, to help Executive Director Greg Jewell renegotiate printing contracts.



Since the treasurer is responsible our annual conference accounting, Diane has worked closely with our San Antonio Dames as they create the programs and activities. She will continue to do so until the final accounts are settled in early December. The Kitchen Fund is growing and its accounting also is part of the treasurer's job. In addition, three of LDEI's investments—two Certificates of Deposit and one Treasury Bill — have matured, and Diane is investigating where and how to reinvest the monies. She also attended the July by-laws task force meeting in Dallas and the executive committee Meeting in Seattle.e.

42,000 THANK YOU'S TO SPONSORS!

CiCi WILLIAMSON is LDEI first vice president whose job it is to raise sponsorship funds for LDEI. It was a daunting task for any one person, especially in the less-than-robust economy, to raise a sum greater than LDEI has ever tried to garner before. But CiCi Williamson reports cash sponsorships totaling \$42,000. She spearheaded a joint effort of several Dames including our indefatigable president **RENIE STEVES**, second vice president **KATHERINE NEWELL SMITH**, conference chair **JUNE HAYES**, **LYN SELIG** and **DONNA VAUGHAN** (all San Antonio) **LILA GAULT** (New York) and **ANN THACKER** (Houston) Here are LDEI's 2002 Partners:

HEB Central Market	\$5,000
White Lily Flour/Pioneer Mixes	5,000
Southcorp (Fine Australian wines)	5,000

E.J. Gallo Wines:	
Rancho Zabaco	3,000
Frei Brothers Reserve	3,000
The Sugar Association	4,000
USA Rice Federation	3,000
Chipotle Restaurants	3,000
McCormick & Co.	3,000
Pipestone Family Farms Natural Pork	3,000
Williams-Sonoma	1,000
Cargill Salt	1,000
All-Clad Cookware	1,000
Melissa's/World Variety Produce, Inc.	1,000
California Wild Rice Advisory Board	1,000

TOTAL **\$42,000**

Please support these fine purveyors who are supporting us. Those of you attending the Annual Conference in San Antonio will taste their products and meet many of them. Viva!

In addition to our cash sponsors, many others are helping to orchestrate the Annual Conference in San Antonio. San Antonio chapter president **ROSEMARY KOWALSKI** has generously volunteered the use of the RK Group's expertly trained staff and beautiful linens and accessories chosen to depict a resplendent Spanish Colonial theme complementing the historically inspired menu at Thursday's dinner at the Alamo." You'll be hearing more about conference contributors at the conference and in the winter *Quarterly*.

OFFICERS MEET IN SEATTLE

Secretary **PAT MOZERZKY** makes sure the officers' meetings work smoothly. She coordinated the myriad logistics for its July board meeting in Seattle,



Washington, that included the two-day strategic planning session and the extraordinary evening hosted by the Seattle Chapter. A wine and hors d'oeuvres reception was held at **HANNE DITTLER**'s lovely home overlooking Lake Washington with views of Mt. Rainier. And, a spectacular buffet dinner at the home of incoming first vice-president Gretchen Mathers followed. The dinner featured the bounty of the Northwest and included salmon, an amazing array of fresh salads, breads, side dishes and desserts — all prepared by the Seattle Dames. Saturday morning, Seattle Dames **LESLIE MACKIE** and **PATRICE BENSON** who head up the planning committee

for Conference 2003, met with the executive committee and San Antonio conference chair **JUNE HAYES**.

QUARTERLY ISSUES PRODUCED WITH PIZZAZZ!

Second Vice President **KATHERINE NEWELL SMITH** compiled and edited the Summer and Autumn issues of the *Quarterly*. Various chapter coordinators were quite helpful, including **MARGARET KIRKWOOD** (Adelaide), **LINDA BASSETT** (Boston) and **JOAN REARDON** (Chicago) among others, in gathering the chapter milestones and reports. She is also indebted to **CICI WILLIAMSON** for her writing talents and to **JANE MENGENHAUSER**'s keen proofreading eye. And, of course to all of the contributing Dames whose impressive accomplishments and activities make great copy.

EXECUTIVE DIRECTOR PROVES INVALUABLE

Executive Director Greg Jewell worked with the Bylaws Task Force to revise LDEI's By-laws and with the Annual Conference Planning Committee on the October San Antonio meeting. At the board's direction, he centralized all our printing services to Louisville and secured a new graphic design and printing service team for the LDEI *Quarterly*. He is also devising a streamlined production process for the membership directory, from

information gathering to printing. In addition, he helped **LYNN FREDERICKS** with LDEI's Web site redesign, since he will be responsible for many of the updates and the newly designed membership database.



PAST PRESIDENT'S ACTIVITIES

Past president **ABBY MANDEL** has been busily identifying and sending out information to potential new chapter organizers in Tuscon, AZ; Cleveland, Ohio; New Mexico; Las Vegas, NV; Colorado Springs, CO; Ontario and Toronto, Canada and San Diego, CA. She has also been working with Windows of Hope (WHO) and Community Service Society (CSS) to determine the options for the most effective means to equitably distribute the Kitchen Fund monies. Standing at nearly \$60,000, the Fund will be distributed by September 2002 to the surviving women to help pay for job training and/or language skill classes to prepare them for the workplace. Also, Abby is organizing this year's chapter presidents' retreat, an extraordinarily productive and valuable session held during the annual conference.

1,000 DAMES = 1,000 ITEMS!

Auction revenue will be crucial to our financial success this year. So we ask for 1,000 Dames to donate 1,000 items. LDEI belongs to us all, and it's easy for each member to donate one item — as small as a book or as grand as a getaway to a faraway country. Please heed auction chair Ann Steiner's call ((absteiner@pdq.net)) for items; and when it comes time to bid, please treat yourself to a nice gift and help Les Dames at the same time.



Get ready, get set—bid!!!

We're ready for LDEI's upcoming on-line auction — are you?

Wait till you see what's available for bids on-line from September 23 through October 20! Photos will accompany each listing ... just like on e-Bay!

Here's a sample of our auction items:

- One-week stay for 4 at La Pitchoune (Julia Child's former home in Provence)
- A baking class for 6 at Ann Willan's La Varenne in Burgundy, France
- Cookware sets from All-Clad and Chantal
- Weber Genesis Platinum C Gas Grill
- Champagne Brunch for 10 at Blue Mesa Grill in Dallas
- Dinner for 2 at Asia Nora in Washington, DC
- Private tour for 4, includes lunch at Wolfffer Estates Winery
- Dinner for four, Park 75 at Four Seasons Atlanta

- Gift Baskets/packages from Fairytale Brownies, Frontier Soups, Lucini, Norwegian Cheese and others
- A McCormick Spice wooden spice rack with 24 herbs and spices
- A \$200 gift certificate for services at the Varicose Vein Clinic in San Antonio

Every Dame will have an opportunity to bid on items, whether or not she attends the San Antonio conference.

It's so easy to bid! Just go to www.benefitevents.com and register. You'll need a password, which LDEI will send you in September, in order to access Les Dames' auction. You're required to give a Visa or MasterCard number in order to bid. Information on how to use our secure auction Web site will be sent so you can get on-line and start bidding.

See YOU on-line!

Ann Steiner, Online Auction Chair

Meet Your Incoming LDEI Officers 2002-2003



President, CiCi Williamson
(elected in 2001), Washington, DC

First Vice President (president elect),
Gretchen Mathers, Seattle

Second Vice President (communications),
Katherine Newell Smith, Washington, DC

Third Vice President (public relations),
Suzanne Brown, Atlanta

Treasurer,
Gloria Kohnen, Houston

Secretary,
Terry Golson, Boston

President

CiCi Williamson, Washington, D.C. Chapter
Profession: Food Writer and USDA Food Safety Specialist

In October 2000, CiCi was honored at the LDEI San Francisco Conference with a Proclamation of Merit for her work as LDEI 2nd vice president in producing the upgraded *Quarterly* newsletter. She has served as third, second and first LDEI vice presidents, was president of the D.C. Chapter in 1995-96, and treasurer five years. Author of six books, and a food writer/columnist for the past 22 years, CiCi has written more than 1,500 food and travel articles in newspapers, magazines, for the USDA and the Internet. A technical information specialist at the USDA Meat and Poultry Hotline for 14 years, she writes press releases, speeches and media features, and answers calls to the toll-free food safety line (800-535-4555).

CiCi's Statement: "Chapters are the strength of LDEI, and a talented board of directors channels, promotes and enhances this power. We must not be content with what we are but what we can be. The "roux" that binds chapters and brings Dames together is communications. I'm a firm believer in using all the electronic media necessary to bring greater prominence and recognition to Les Dames. However, I also believe in the benefits of close encounters of the personal kind. I hope you have confidence in the quality and quantity of my work for leading Les Dames."



First Vice President/President Elect
Gretchen Mathers, Seattle Chapter
Profession: Restaurateur

Co-founder of the Seattle Chapter, **GRETCHEN MATHERS** has served in many positions, including President 1994-95. She attended and actively participated in the Seattle, Vancouver, Boston, New York and Washington, DC annual meetings. Gretchen lives the LDEI mission, freely giving her time and valuable counsel to others in the food business. She was the first woman to be elected as Washington State Restaurant Association president and served on the National Restaurant Association board for nine years. She was also a delegate to the White House conference for small business. Gretchen has received numerous awards for excellence in business, including Seattle's prestigious Nellie Cashman Award.

Gretchen's Statement: "I would welcome the opportunity to continue our path to a well-managed professional organization so that we can move our focus to communication and networking to our members. LDEI is the best group I have ever joined. I treasure the friendships and associations and would love to be a part of its exciting growth opportunities."



Second Vice President
Katherine Newell Smith, Washington, D.C. Chapter
Profession: Public Relations

A public relations and marketing executive in the hospitality industry for nearly 30 years,

KATHERINE NEWELL SMITH is president of KNS Promotion Inc. and works with restaurant, food-retailer and food-manufacturer clients. She has served as past president of the Washington chapter and its board of directors from 1995-2002. She also was a delegate to the New York, Los Angeles, Houston, San Francisco and Atlanta annual meetings and was appointed to the LDEI board as Second Vice President 2001-2002. In that capacity, she is responsible for producing the LDEI Quarterly.

Katherine's Statement: *"LDEI's goal to become a more professionally-run organization is one that I share. And I am confident that I possess skills that can help. We can tap more often into the extraordinary wealth of experience that our members offer and create more opportunities for them to share their ideas and their professional muscle to help LDEI grow...not necessarily in numbers, but in strength and influence."*



Third Vice President

Suzanne J. Brown, Atlanta Chapter
Profession: Global Beverage and Food Consultant

A scholar of the social sciences, **SUZANNE J. BROWN** served as a professional spokesperson for Kraft/General Foods, Melitta, Procter & Gamble and other leading companies in the food and beverage industries. Today, she has global visibility as an expert on industry trends. She is a veteran marketing correspondent for the Tea & Coffee Trade Journal and has been published in several other trade publications as well as The New York Times and The Atlanta Journal/Constitution. She is Senior Marketing Consultant with Hope-Beckham, Inc., a marketing/public relations firm. Immediate Past President of the Atlanta Chapter, Suzanne has also served as a chair and member of several chapter committees.

Suzanne's Statement: *"Arts of the table include education and culinary awareness on an assortment of fine beverages. I hope to educate and bring new awareness to LDEI by introducing fine coffees, teas, waters, and other beverages that are currently available in our global market place. If every culinary contribution creates the whole art of the table, an assortment of beverages pertinent to the experience enhances the whole."*

Secretary

Terry Golson, Boston Chapter
Profession: Writer

TERRY GOLSON has been a member of the Boston Chapter since 1998. She attended LDEI annual meetings in Atlanta, San Francisco and Washington, serving as chapter delegate in 2001. Since April 2001, she has been the LDEI E-Newsletter writer/editor. Her focus has been to make the best use of the different forms of communication now available to LDEI. Terry also has been active with IACP and the Women's Culinary Guild of New England.

Terry's Statement: *"There are many excellent culinary organizations for professionals, but LDEI is unique for several reasons. First, it is for women. Second, it has a philanthropic focus. Third, it is a small group of peers that are supportive rather than competitive. In the coming years, LDEI should play to these strengths and use the combined influence and knowledge of its members to give back to society, as well as to be a strong, networked community."*



Treasurer

Gloria Kohnen, Houston Chapter
Profession: Registered Dietitian, Wedding Cake Designer

Founding president of the Houston chapter, **GLORIA KOHNEN** served as the chapter president again in 2000-01 and was its delegate at the DC and the Houston LDEI annual meetings. Recently retired as food service director for four school districts — one being the nation's fourth largest — Gloria thoroughly understands creating and managing a budget. In fact, she now maintains the books for her husband's and her businesses and is proficient with computer financial programs. She is vice president and president elect of the Houston Culinary Guild, and has held program chair post for Texas School Food Service's state conference as well as offices in many other Houston organizations.

Gloria's Statement: *"LDEI can make a significant impact on our various chapters' communities. I am impressed to see how many of our members are presently involved in food-related projects. Our members' professional connections make a perfect match to such projects."*

LDEI's New Web Site Offers Career Tools, Chapter Business Tools and much more!

By Lynn Fredericks, LDEI Third Vice President

Here's a quick tutorial about all the new features awaiting you at LDEI.org!

Questions? Contact our LDEI Exec. Director Greg Jewell

Suggestions for future areas of the site contact Lynn Fredericks at (212) 867-3929.

LDEI PUBLIC AREA

LDEI BUTTON — brings up the horizontal menu you see: About Us, Mission, Code of Ethics, Scholarship, Brochure PDF, History

SCHOLARSHIP BUTTON — tells site visitors about the huge sums LDEI has collectively awarded to scholarship. It also features blurbs from a few of the illustrious individuals whose careers have been helped by LDE Chapter scholarships. It will allow interested potential scholars to make inquiries about scholarship possibilities to our Executive Director..

BROCHURE PDF BUTTON — If you have a potential sponsor who needs information FAST, send them to the site, have them click this button and they can print out our beautiful LDEI brochure to take to their decision makers. They will have the information they need about our national organization to make a decision to support your event!

NEWS AND ACTIVITIES BUTTON — Here events from every chapter that are open to the general public appear by city. Click on the event, and a screen with event details including the contact person, appears. Each chapter president will designate one person in the chapter to enter this information for their chapter.

PARTNERS — We can present and track our national sponsors through this area. We can offer website links, logos etc., all in accordance with their sponsorship agreements. This information will be in a database to track sponsors and their contributions.

WOMEN OF ACHIEVEMENT — A cross-section of membership and a list of members' websites. If you have a site for your business and it is not listed, please email the link to Executive Director Greg Jewell and he will add it when the site is updated!

MEMBERS ONLY AREA

EVENTS — Click, and a calendar will appear—you can choose the year and month—showing Dames-only and Dames-sponsored general public events. If you are traveling to another chapter city, you can look in advance to find if an event is taking place and sign up!

MEMBER MILESTONES — If you want to brag about your latest achievement, this is the place to do it. Send your short synopsis to LDEI Executive Director Greg Jewell who will add your news. Each Milestone will be permitted for view for 60 days.

CAREER DEVELOPMENT — Look here for help to hone professional skills. Kansas City Dame Judith Fertig has done a stellar job to line up topics and co-hosts for career-oriented teleforums. This area has lists of our fall 2002 slate of topics and dates for the calls and serves as an archive of past teleforums; so, join in on a scheduled call to get some good ideas for your business or contact a former host for some advice! If you have an idea for a new teleforum topic, please contact Judith Fertig directly at .

JOB POSTING — Need to hire qualified staff? Looking for a new position yourself? Here is your ultimate job-networking tool. Dames-only job postings let your sister Dames know you are out there and what you need. You can enter data yourself and designate the time frame for the ad. Postings will be deleted by our Executive Director when they expire;so the area stays nice and current!

FUNDRAISING KITS — You asked for it! Members who participated in the teleforums about membership issues, co-hosted by Chicago Dame Suzanne Florek, expressed frustration that great fundraising ideas could not be shared between chapters. Now they can! Here are two great ideas

from two dynamic chapters. You can click to get a complete turn-key fund raising package that includes the organizing specifications, letters to be written, invitation design templates, budgets and the event logistics. So what are you waiting for?

PRESS RELEASES/KITS

— Les Dames publicity can be a chore because basic historical information about the group and its activities has never been easily accessed or centrally located — until now. Here are press release templates for the International and chapter levels for all to use and benefit from . . . and improve upon, as time goes on!!



PROCEDURES —

Interested in becoming an officer of the LDE International? Wondering how to get that information changed in your directory listing? Other questions? Here is a list of procedures for membership issues.

VIVA! LAS DAMAS en SAN ANTONIO! —

Our 2002 LDEI Annual Conference in San Antonio will be quite spectacular. Read all about it and plan to attend. Also, learn how to log onto the LDEI online auction when it starts in September!



MFK Fisher Web Site Celebrates Anniversary

What better way to celebrate the writings, life and death of Mary Frances Kennedy Fisher than with a literary-cum-culinary virtual party? That's just what took place when Dame PAM WILLIAMS of British Columbia and "foodie friend," Betti Port, arranged to observe the 10th Anniversary of MFK's death via the LDEI's sponsored Web site www.mfkfisher.net. The Web site, now three years old, is a gathering place for Fisher researchers, friends, historians, admirers and fans around the world. And you will realize how legion they are by reading reports on the success of the site filed by Pam and Betti who have worked relentlessly on the project.



From Pam:

With the permission and support of her family and literary agent, it was three years ago that the LDEI-sponsored Web site www.mfkfisher.net debuted honoring Mary Frances Kennedy Fisher. To mark the occasion, I want to bring Dames up-to-date on what role the site plays as a gathering place for MFK Fisher aficionados as well as a source of information about this celebrated literary food writer.

In 1999 LDEI got permission to create the site as a tribute to Fisher and to protect the domain names: mfkfisher.net, mfkfisher.org and mfkfisher.com. In July 1999 I built the site for LDEI as a volunteer labor of love. It started getting attention almost immediately as MFK Fisher fans and scholars are always searching the Web for interesting information about her and her books. An affiliate program with Amazon.com for the sale of her books was set up. This provides the LDEI MFK Fisher Award Fund with a small amount of money on an annual basis.

By 2000 I found, along with maintaining the Web site, that managing a small legion of fans had becoming a job in itself. I sent out a series of e-mails to our members asking if anyone was interested in being the contact point for the site. Unfortunately, I didn't have any takers so I cajoled a friend of mine and "avocational foodie," Betti Port, into looking after MFK fans and for information requests on a volunteer basis. Betti, born Australian but living in British Columbia, has not only supported LDEI by keeping the fans in communication with one another but she has fulfilled many special requests for information. I take this opportunity to publicly thank Betti for all her hard work on our behalf. Why not take a few moments out of your busy schedule to visit the site?

—Pam Williams, Past LDEI President

Betti Port Reports:

If I remember correctly, it was in April 2000 that we invited the first two members to join us online at www.mfkfisher.com. Now there are 25 aficionados across the United States and Canada and as far away as France and Australia. One thing is for sure: I could not have managed the site over the past two years without the invaluable assistance of Joan Reardon. She is an amazing font of knowledge with regard to anything about MFK Fisher. No question was too hard, too obtuse or too whimsical for Joan. My hat's off to you, Joan!

An interesting highlight involving the visits to the Web site was on June 22, 2002 when the "Friends of MFK

Fisher" group recognized the 10th Anniversary of her death. This was done via e-mail with members honoring her memory by lifting a glass of vermouth or a margarita or a very good French wine. One member cooked an entire dinner—all with MFK's recipes. Wish I had been there!

Another highlight was the recent publication in *Gastronomical* of the article by Donald Friede "On Being Married to MFK" with commentary by Joan Reardon. With permission of *Gastronomical*, the article is reprinted on our Web site.

One fan shared photographs of a holiday tour in Dijon and Aix en Provence using "Long Ago in France," "As They Were," and "Two Towns in Provence" as her travel guides. Let me share one of her comments.

"The extra treat was going through *Le Tholenet* just outside of Aix and discovering the Restaurant *Thomé*, mentioned in *As They Were* (pp. 95-96) where she would go with her daughters when there was nothing to eat in her kitchen. Not only is it still there but still welcoming, and its garden—with tables still covered with fluttering tablecloths—is a charming place to lunch under the e Provençal sun."

Best Books to Read by Fisher

One of the most frequent questions we are asked is, "What are the best books to read by MFK?" Our experts advise that *With Bold Knife and Fork* (a good part of which was published in *The New Yorker*) is a good choice as is *Among Friends* (also partly published in that magazine) which is almost straight biography and tells the reader about her early life. *An Alphabet for Gourmets* was originally written for and published in *Gourmet* magazine. "The *Gastronomical Me*" is considered to be one of her best and literary books.

Did you know that *Touch and Go* is a novel written by MFK Fisher and Dillwyn Parrish under the pseudonym Victoria Berne? They collaborated on it while living in Vevey, Switzerland, in 1937-38. It takes place in a mountain resort that is the last stop of the cog-railway from Vevey into the mountains. Basically it is about a young woman who is recently widowed who decides to stay in the area with the various people she meets at the resort. She wants to have a child and ultimately marries a widowed man who has two children.

HTV Productions/A&E Television Networks recently contacted our Web site (www.mfkfisher.net) as they were to produce a series of short videos that will accompany an exhibit on American portraiture at the National Portrait Gallery in London. One of the featured portraits is that of MFK Fisher by Ginny Stanford, and so she is also featured as one of the stories in their videos. Our job was to provide a source for images of MFK Fisher. —Cheers, Betti (bettiport@telus.net)

DON'T CALL ME "MFK"

Did you know that Mary Francis Kennedy Fisher abhorred being referred to as MFK? Her friends and family called her MF and she encouraged the people she knew to call her Mary Frances. In writing about her, it has become the custom to refer to her as Fisher or MFK Fisher.

Chapter Programs

BRITISH COLUMBIA CHAPTER HOLDS RECEPTION



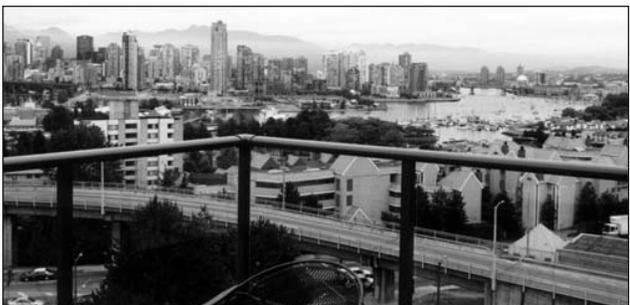
Enjoying wine on Debra's balcony overlooking Vancouver harbor are British Columbia Dames. Back row (left to right) Cate Simpson, Margaret Chisholm, Becky Paris Turner, Pam Williams, Susie Meister, and Shannon Washbrook. Front Row: Debra Lykkemark, CiCi Williamson (Washington, D.C.) and Barbara Watts. Not pictured: Caren McSherry.

By CiCi Williamson, LDEI First Vice President

When I found that the Rocky Mountaineer Raitour my mother and I were taking through the Canadian Rockies this summer was terminating in Vancouver, I just had to e-mail president **SUSIE MEISTER** to see if a few Dames would be available to join us the evening of July 17. Not only did they make their time available, the group planned a lovely reception at **DEBRA LYKKEMARK**'s condominium overlooking breathtaking Vancouver harbor.

Susie picked up Mom and me at our downtown hotel and whisked us to Debra's. It was a delightful evening and so great to hear all the ambitious programs the chapter has been doing. They told me about their upcoming fundraiser, an annual golf tournament that always sells out. I also learned that many Seattle Dames had driven to Vancouver this summer for a joint meeting. What a great idea!

When the light began to fade on the balcony, **CAREN MCSHERRY** whirled in after a grueling, week-long food styling session for her forthcoming book. She had driven 30 minutes away to come see me. What devotion to Les Dames! I thoroughly enjoyed my brief time with the British Columbia Chapter and wished it had been longer.



CHICAGO CHAPTER FETES NEW MEMBERS

In June, **ABBY MANDEL**, **SARAH STEGNER**, and **LINDA CALAFIORE** hosted a welcome luncheon for new and old members and chapter sponsors at Abby's gracious Glencoe home.

Following aperitifs of Prosecco and sparkling water, guests enjoyed a buffet inspired by Chicago's Green City Market and prepared by the hostesses. The menu included grilled Buffalo sandwiches with sweet onions, braised spareribs with barbecue sauce, white asparagus with herbs, a green salad with herbs, radishes, and turnips and a bacon vinaigrette, artisanal cheeses and strawberry-rhubarb crisp.

President **RITA GUTKANST** greeted the guests and introduced the new members: **MARY MCMAHON** and **DELLA GOSSETT**, pastry chefs; **BETTI RAMON**, a marketing and merchandising manager; **CANDACE WARNER**, manager Convito Italiano; **JOAN SALTZMAN**, Marshall Fields' Director of Catering, **ANN BLOOMSTRAND**, an executive recruiter; **CAMILLA NIELSON**, President, Nielson-Massey Vanilla, and **PRISCILLA SALKOFF**, chef-owner of Salpicon.

The Chicago board encourages sponsors to help new members become active right away and to steer them to volunteer for projects and serve on standing committees. As a result, two of its newer members have been elected to the 2002-3 board.

KANSAS CITY TEACHES KIDS IN THE KITCHEN

Heart of America Dames rolled up their sleeves, put on aprons, and headed into the kitchen July 23 to 26 for four days of Kids in the Kitchen classes. **LAURA O'ROURKE**'s Culinary Center of Kansas City was the setting, Kids, ranging in age from 8 to 14, enjoyed mornings of hands-on classes that included breakfast with Ann Lund, homemade pizza with Paige Vandegrift, La Fiesta Mexicana with **KAREN ADLER**, and classic "Mom" food with **JUDITH FERTIG**. **VICKI JOHNSON** organized this educational program. Dames who lent their culinary expertise and teaching talents also included: **ROXANNE WYSS**, **CHERIE BROWN**, **MARTI ROLOFSON**, **KERRI CONAN**, **SARA COX**, **TERRY BUSTAMANTE**, **KATHY MOORE**, **MARILYN CUPPLES**, **DONNA COOK**, and **ANNE BROCKHOFF**. Everyone had a great time, the kids learned a lot, and we're going to do it again! In addition, the chapter donated \$2,403.49 to The Kitchen Fund.

WASHINGTON DC CHAPTER TO PRESENT "AMERICA'S CULINARY REVOLUTION"

Don't get behind the times...

Sign up now to learn the future of the ever-evolving culinary world

In the tradition-breaking 21st century, change is happening at a more rapid pace than any time in history. If you want to stay ahead of the curve, you won't want to miss the Washington D.C. Chapter's upcoming day-long symposium "America's Culinary Revolution" Saturday, October 5 at the Omni Shoreham Hotel. The event will focus on changing tastes in food. Learn the trends of the future from the top names in the culinary world at the chapter's 4th Salute to Women in Gastronomy.

Learn secrets to opening a restaurant from experienced restaurateurs including ANN CASHION of Cashion's Eat Place and VANESSA LIM of Yanyu restaurant. Discover "Trucs of the Trade," slick cooking tricks from renowned chefs such as Susan Lindeborg of Majestic Café. Hear the latest in the changing catering scene, and what clients really want from Susan Gage of Susan Gage Caterers and other top caterers. Learn from Restaurant Nora's

NORA POUILLON how farmers and chefs are working together to grow specialized restaurant foods. And PBS host JOAN NATHAN, will be among those providing an inside look at the big business of food on television.

Among Dames who will share their expertise at the symposium are: CAROL CUTLER, Copley News Service syndicated columnist; ELISABETH ROZIN, culinary historian and author; Rozanne Gold, author of *Desserts 1-2-3* and *Healthy Cooking 1-2-3*; KATHERINE NEWELL SMITH of KNS Promotion Inc, public relations and marketing; LISA YOCKELSON, author of *Baking by Flavor*; and KATE JANSEN, owner of Firehook Bakeries.

If you need insight on food publishing, want to learn how to use hot new ingredients or find out the latest on "who's dining where" from *Washingtonian* magazine's Robert Shoffner...mark America's Culinary Revolution on your calendar today.

As a delicious ending to the symposium, an optional tasting session and buffet "Extraordinary Food & Wine Pairings for Every Palate: Great Tastes Made Simple," will be presented by Andrea Immer, author of "Great Wines Made Simple." For additional information and registration forms, please e-mail lesdamesdc@aol.com.

DEMISE OF MY HERB GARDEN!

By Jean Bayrock

My erstwhile garden is blighted and stripped
a cruel frost my plants has nipped!
Oh! fragrant dill, and parsley too
no more I'll harvest with morning dew
Oh! pungent thyme
for flavor requisite
(when you are dried you're not quite as exquisite!)
so much a part of summer's delight
I'll miss you sweet basil of noble birthright;
but as winter passes and warm breezes blow
I'll plant in my garden, row upon row
thyme, sage and rosemary, parsley and dill,
some mint and oregano.....these will just fill
this small plot of mine, so bleak in December,
will flourish again with verdant provender.

FoodVerse (c) JEAN BAYROCK, THE ENGLISH
EPICURE, New York Chapter.

CLOVES.
CUMIN.
CILANTRO.
(NOT YOUR TYPICAL FAST FOOD INGREDIENTS.)

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Chipotle



GOURMET BURRITOS

Member Milestones

ADELAIDE

CHRIS COWAN, of “Gourmet To Go” in Adelaide Central Market, completed her studies at the Adelaide Regency College and has received a Commercial Cookery Certificate. In addition to her business at the Central Market, she is using her new cooking skills at the Adelaide Parkwynd Private Hospital.

HELEN MCARTHUR has built and furnished *Cladich Pavilions*, a bed and breakfast in the Adelaide hills. Surrounded by native bushland and abundant birdlife, Pavilions offers a true Australian experience. It is near world-class wine regions, restaurants, golf courses and national parks.

ROSA MATTO's life story as an Italian girl growing up in South Australia will be featured on Australian National Television's “Dimensions in Time” program.

SALLY NEVILLE unexpectedly received an offer “too good to refuse” for her restaurant *Rococo* in the city. Many visiting Dames enjoyed dinner there as guests of the Adelaide Chapter during last year's Taste Australia event. Sally is considering her options for the future.

ATLANTA

GENA BERRY's Culinary Works, is coordinating a series of chef demonstrations and interactive cooking events for the Fall opening of the Whirlpool/KitchenAid first-of-its-kind Brand Experience Center in Atlanta. She is coordinating 32 chefs for the National Football League Super Bowl event “Taste of the NFL XII” to be held in San Diego in January 2003.

ARIZONA

EILEEN SPITALNY and David Kravetz, co-founders of Fairytale Brownies, were awarded the prestigious Ernst & Young Arizona Entrepreneur of the Year Award in the Retail category on June 27, 2002. They are now eligible for the national awards which will take place in November. The popularity of Fairytale Brownies know no bounds. The all-female Discovery Everest Expedition arranged to have a Sherpa carry a United States Mail priority package of the brownies to its Katmandu base camp early last May.

CALIFORNIA

CHERYL FORBERG's first book, “*Stop the Clock! Cooking: Defy Aging—Eat the Foods You Love*” with cover photo by Staci Valentine, will be released in January 2003 by

Penguin Putnam. Cheryl is developing recipes for an updated version of “*The Mayo Clinic Healthy Cooking Cookbook*.”

BRITISH COLUMBIA

DEBRA LYKKEMARK, president and owner of Culinary Capers Catering in Vancouver, BC was elected to a two-year term as President of the International Caterers Association (ICA). Lykkemark is the first Canadian to serve as president of the association which has 1000 members and is headquartered in Washington, D.C.

BOSTON

LISA EKUS' public relations company services now includes literary agenting for cookbooks and on-line marketing. Her Web site, ChefAdventures.com, showcases new cookbooks, recipes, and chefs. Lisa spoke at The Symposium for Professional Food Writer's Conference at the Greenbrier, and the IACP's annual meeting,. She will speak at the Personal Chefs Conference in Orlando and the Society for Independent Restaurateurs Association in Chicago.

MARY ANN ESPOSITO, host of Public Broadcasting's television show *Ciao Italia*, has been filming an upcoming 26 part-series on location in cities, hilltowns, and home kitchens of Tuscany. The series, to begin in May 2003, has a companion cookbook, “*Ciao Italia in Tuscany*,” slated for 2003 publication. “*Ciao Italia in Umbria*”, a companion to Esposito's current series, is due out in November.

ROSE ANN FRANCIS is changing jobs after 14 years at the nation's oldest country club, The Country Club in Chestnut Hill, Mass., host site of several USGA golf championships. Her new position is in event sales for Cape Cod's premier caterer, The Casual Gourmet.

LORA BRODY has three books in the pipeline: “*The Cape Cod Table*” (Chronicle, March 2003), “*Chocolate American Style*” (Clarkson Potter 2004) and a New England cookbook, the proposal for which has just been accepted by Chronicle. She is slated to teach a week of cooking classes at *La combe en Perigord* in Fall 2003.

Wine consultant **LISA MILLER-RYAN** has been a wine competition judge for the Dallas Morning News Wine Competition; for the International Eastern Wine Competition at the Corning (NY) Glass Museum; and in Grapevine, Texas at the Lone Star International Wine Competition. Lisa has completed construction of a facility in Brookline, Mass. where she will offer wine

and food pairing workshops geared for culinary professionals.

DENISE KIBURIS-GRAFFEO has been tapped to serve as executive chef for *Les Amis d'Escoffier Society's* Boston Chapter annual dinner. She is the second female chef to be so honored in the club's 87-year history. The event will be held at the Marblehead, Mass. Eastern Yacht Club, the country's oldest, where *Kiburis-Graffeo* has been executive chef for over 20 years.

CHICAGO

ELAINE GONZALEZ is the first woman to receive the prestigious Henry T. Bornhofft Memorial Award by the Retail Confectioners International (RCI). Presented at the organization's June convention in Chicago, the annual award is given to the individual who has shown outstanding leadership, loyalty and friendship to RCI and has made numerous contributions to the confectionary industry.

JOAN REARDON has been invited to write three articles for the forthcoming Scribner three-volume *Encyclopedia of Food and Culture*, and to write two entries for *Oxford's Encyclopedia of American Food and Drink*.

CAROLINE ROSE HUNT's Lady Primrose's Thatched Cottage Pantry will sponsor an "Over the Tea Cups" lecture on October 10, 2002 featuring Mr. Junior Villanueva, noted floral and event designer and owner of The Garden Gate. His topic will be "Holiday Table Settings." For reservations, call (214) 871-8334.

KAROL WILSON formed a public relations firm, K. Wilson Communications, specializing in hospitality and food-service public relations. She is a feature columnist for *Park Cities People* and contributes to *Philanthropy Texas* magazine. Her Web site is www.karolwilson.com

LIZ BARON will open a fast/casual restaurant with a limited self-service menu format called "Out of the Blue" this Fall. The menu is based on Barons' four-unit restaurant group, Blue Mesa Grill. The first two locations will be in Dallas and Southlake, Texas.

GLADYS HOWARD, owner, chef, and manager of Pirates Point Resort, Little Cayman Island, British West Indies, was honored on the Queen Elizabeth's 76th birthday celebration with the Cayman Islands Certificate and Badge of Honor in recognition of her service to conservation and tourism on Little Cayman. The award presentation will be held at the Governor's House in Grand Cayman in January 2003.

In August, **PAULA LAMBERT's** Mozzarella Company took center stage with its Pecan Praline Mascarpone Torta. Dallas' *D Magazine* recognized the Mozzarella Company's

Mascarpone Torta as the "Best Quick Desert" in the annual "Best of Big D" issue. The award-winning torta was featured on *Fox Four News*.

DOLORES SNYDER enlightened 176 Smithsonian Associates with a seminar, "A Proper English Tea" in June at the Washington (D.C.) Willard Hotel. A Victorian Garden Tea was served using Dolores's recipes. She presented a lecture on tea etiquette to Executive Women International at the Ritz Carlton in New York City.

KANSAS CITY

KAREN ADLER was a guest cookbook author at the Seattle Grillfest in August. Tequila-Lime Grilled Shrimp with a Nectarine & Onion Relish samples were made from a recipe in her new cookbook *Fish & Shellfish Grilled & Smoked* (co-author **JUDITH FERTIG**) were served. The authors will teach at the Viking Culinary Arts Centers in Nashville and Memphis, September 16 & 17.

JUDITH M. FERTIG temporarily surrendered her grandmother's handwritten recipe notebook along with family photos and a family heirloom cookbook to the food editors at Better Homes & Gardens for the magazine's Thanksgiving 2003 issue. Fertig's prairie-inspired recipes will be the main part of the Thanksgiving meal, and her family memorabilia will provide some of the illustration.

BARBARA GIBBS OSTMANN received the 2002 Fred Starr Residency Fellowship from the Writers Colony at Dairy Hollow. It is awarded to "a writer of gift whose work pertains to the folklore, customs, and history of America's Southern Highlands." Her forthcoming books, "Best of Missouri Farms" and "Best of Arkansas Farms," will include Ozark Mountain foodways.

LOS ANGELES

JOY SHEFTER will be the celebrity guest chef at Mendocino, California's renowned White Gate Inn November 10 through the 12. She will be featured at the Inn as part of the Mendocino Mushroom and Wine festival, November 7 -17, 2002.

NEW YORK

JANEEN SARLIN happily announces her new Web site www.sarlincookingwithclass.com. Her group cooking classes in New York will resume in September after a busy summer of travel teaching and tasting.



PALM SPRINGS

MARY CLARE MULHALL's The Terra Cotta Inn, was featured in *Newsweek* magazine's May 13th issue. The article, "Size Matters, Small is Good" highlighted the excellent use of internet marketing and the high occupancy of Mulhall's very busy resort.

PHILADELPHIA

ELIZABETH ROZIN spoke at the Smithsonian Institution in July about "The Culinary Legacy of the Silk Road." The event included a buffet dinner of dishes, based upon recipes from Rozin's cookbooks, from India, Afghanistan and the Middle East. Gail Forman coordinated the event for the Smithsonian.

LYNN BUONO, co-owner of Your Eyes Gourmet Caterers, was selected to cater a VIP reception in July for the Philadelphia Film Society to honor actor/producer Steve Guttenberg who was in town for the Northeast premiere of his new film, "P.S. Your Cat is Dead."



Guttenberg-Lynn-Skip.jpg; photo by: John F Marino/The Restaurant Collection



PHOTO BY JOHN F MANNINO/THE RESTAURANT COLLECTION

ALIZA GREEN, Executive Chef at *Stella Notte Ristorante* in Philadelphia was featured at a public cooking demonstration as part of the annual Manayunk Arts Festival in June. She prepared pasta with fresh summer vegetables and passed tasting portions out to the audience.

SAN ANTONIO

JOAN WOOD has relocated to Austin and transferred membership from Dallas to San Antonio. She resigned as Fort Worth's Central Market Cooking School manager, but continues to teach classes at several Central Market Cooking Schools. She also teaches private classes in her home, classes at Austin's Texas Culinary Institute, and three-day workshops at the Blair House in Wimberly, Texas.

SAN FRANCISCO

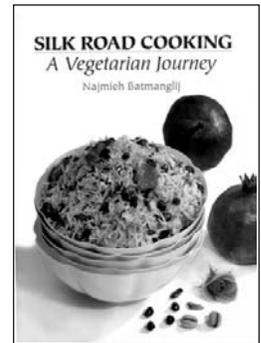
ANTONIA ALLEGRA will teach a Napa Valley menu class at Great News Cooking School in San Diego in September. Her "*Napa Valley Expedition Guide*" (an in-car audio tour plus book plus CD-ROM on winemaking, wineries and more) has been recently published. (TravelBrains, 2002)

JANET FLETCHER, staff food writer with the *San Francisco Chronicle*, received the James Beard Award in the "Newspaper Feature Writing Without Recipes" category for her June 24, 2001, article "Sweet Success: From Richmond to Napa, from Safeway to High Society, Sam Godfrey became the Bay Area's Baker to the Swells."

BETTY FUSSELL received *Food Arts Magazine's* Silver Spoon Award (June 2002 issue) as a food historian and cookbook author whom it calls "a sage of the sensual." The same issue featured her article, "True Grits?," on the return of hominy to restaurant and home tables. In July she lectured on the "Grand Tradition: The Shaping of French Cuisine" for New York's French Culinary Institute.

WASHINGTON, DC

NAJMIEH BATMANGLIJ has just published *Silk Road Cooking, A Vegetarian Journey*, a 336-page tome with gorgeous color photos taken along the trade route from China to the Mediterranean. The book offers a wealth of history, exotic tales, and ingredient explanations derived from the author's extensive research and travels along the Silk Road during the past 25 years. The recipes — also pictured — are personal favorites. Najmieh has donated a copy to the LDEI online auction, and more information about the book can be found at www.mage.com.



NONGKRAN DAKS and ALEXANDRA GREELEY are writing their third cookbook together, "*Thai Desserts*" (Periplus, late 2002). This mini-cookbook will include chilled



and warm desserts, cakes, snacks and drinks based and will address the traditional Thai sweet ingredients: fresh fruits, coconut, brown palm sugar, rice and derivative flours as well as the later Portuguese influences of eggs. Nong is the chef/owner of Thai Basil Restaurant in Chantilly, Va.



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Next Issue

Fall Back to School—Dames Who Teach

WILL FEATURE BACK TO SCHOOL-DAMES WHO TEACH

This feature is open to Dames Who Teach any subject pertaining to food, fine beverages, hospitality or arts of the table. To qualify for this feature you must be a teacher or school owner with this discipline being your primary occupation.

• Please e-mail to ldei@ldei.org by September 15.

• Please do not send notes, releases, or a list of bullet points.

IMPORTANT:

If you wish to submit, by July 30 deadline, for Back To School, Dames who teach please include

1. Your name and Les Dames Chapter.
2. Your title and job description.
3. 150 words about your work
4. Photo (will be returned promptly) or graphic file at 200 dpi.

Note: send photographs or email digital photographs of you or of you at work. Write the identifying information on the back of the photograph or include your name in the photograph title of your emailed photo.

CRITERIA FOR MEMBER MILESTONES:

If you wish to submit for member milestones please note:

1. Include Dame's name and Les Dames Chapter.
2. Information must be of a business nature.
3. There is a 50 word maximum. 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.

Deadline for Fall Quarterly is July 30

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