

Les Dames d'Escoffier International *Quarterly*

President's Message

PR, Marketing &
Advertising Careers

Chicago Conference

Cleveland Women
Cook Up Chapter

Chapter News

LDEI Reception in
Baltimore

Member Milestones

Classified Ads



Adelaide, Australia • Atlanta • Austin • Boston • British Columbia • Chicago
Colorado • Dallas • Hawaii • Houston • Kansas City • Le Donne del Vino, Italy
Los Angeles • Miami • Minneapolis/St. Paul • New York • Palm Springs • Philadelphia
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Summer 2004



President's Message

When I wrote my mission statement two years ago, I said that Les Dames is the best organization I had ever joined. I was reminded of it as I sat on a deck overlooking Lake Union with good friend **LILA GAULT**. I had met Lila when she lived in Seattle but got to know her well when the Dames connection renewed our friendship, with her as president of the New York Chapter and me as LDEI President. That connection is what makes the Dames so special. It's not just our local chapters but also the fact that we are collegial Dames in several countries.

And what better place to renew old friendships or make new ones, than our annual conference in **Chicago, October 14-17!** The first one I attended in Seattle in 1992 resembled a business meeting. I have since attended five others, sometimes as a delegate, but mostly as an attendee. The whole focus of the gatherings has been evolving. In addition to the business meeting, Chicago will feature time devoted to personal development, the foods and beverages of the region, and networking to meet and greet other Dames. We have planned an all-Dame day that will enhance our organization, both locally and nationally. The President's Retreat will become an expanded chapter retreat.

Chicago is a wonderful town, easily accessible from everywhere. The Chicago Dames have planned a fabulous conference and we hope to have a record turnout. Please mark your calendars, make your reservations and join us!

Chapter Exchanges

In 1989, LDEI set up a networking committee to enhance and expand the contact and interchange among Les Dames chapters and their members as well as to reinforce the educational criteria of the society and members' educational opportunities. At that time, there were seven LDEI chapters in the United States made up of from 17 to 65 members each. They represented a potentially powerful network and resource for each other. It was felt that this mutual resource was not being fully explored or utilized.

A strategy was developed to give any chapter that wished to participate an opportunity to exchange "ambassadors" to gain hands-on food/wine experience of the regions. A program was set forth under the leadership of **ALICE GAUTSCH** and **ANN YONKERS**.

Seattle participated in two of these chapter exchanges. **SALLY McARTHUR**, our Director at Large, traveled to Washington, D.C. She

stayed at the homes of **PHYLLIS FRUCHT** and **Ann Yonkers**. **CAROL CUTLER** and **BEVERLY BROCKUS** hosted Sally. She worked in the kitchens of Jean Louis Palladin and Roberto Donna. Sally said it was one of the most important experiences in her culinary career.

JANE MORIMOTO was head of the Test Kitchens for the Evans Food Group when she visited Chicago. The Chicago group set up a wonderful program visiting the test kitchens of Quaker Oats, *The Chicago Tribune*, National Livestock and Beef Board, Nobel and Associates, and the Cooking and Hospitality Institute of Chicago. It was a perfect experience for Jane as well.

There were many other exchanges that took place between chapters, but we somehow let the program die. I would like us to consider resurrecting it. LDEI Chapters and their members are tremendous resources for each other. I would be most interested in your ideas and comments about this program. **W**

—Gretchen Mathers

On the Cover: Dames Alice Waters and Alice Medrich accept their Beard and IACP awards. See Milestones.

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Dames in Public Relations, Marketing & Advertising

They are the leading players in the culinary and hospitality industry. They are leaders in the public relations, marketing, and advertising industries. Most significant, though, is that these Dames have combined their talents and their passions to offer unparalleled expertise as counselors to the foodservice industry.




Nancy Bauer
Senior Vice President

Fleishman-Hillard
Atlanta Chapter

Nancy Bauer is senior vice president, partner and deputy general manager of the Atlanta office of Fleishman-Hillard International Communications. She is a senior counselor to brands such as Viking Range, Benihana, AARP and Ted's Montana Grill. With more than 25 years experience in public relations, Nancy has a particular expertise in creating marketing strategic alliances and has developed programs for clients with Disney, the Ritz-Carlton hotels, The Food Network, *Gourmet* magazine, *Bon Appetit* magazine, COPIA center for Food Wine and the Arts, the James Beard House and the Boston Consulting Group. Nancy has a depth of experience marketing to the culinary audience and to the highly affluent consumer. 

Ellen Weaver Hartman
President, Atlanta office

Weber Shandwick Worldwide
Atlanta Chapter

Ellen Hartman is president of the Atlanta office of Weber Shandwick Worldwide, the world's largest public relations firm. She has 30 years of extensive experience in corporate communications with more than 20 years specializing in the foodservice industry. Ellen has worked for some of the world's most well known brands including AFC Enterprises (Popeyes, Church's Chicken and Cinnabon), Coca-Cola, MasterCard, Kraft, Avon Products and Frito Lay. In addition, she has expertise in franchising media relations and crisis management. A foodservice industry leader, Ellen serves as the co-chair of the Women's Foodservice Forum marketing committee and serves on the Board of Directors of the Multicultural Restaurant Hospitality Alliance and has been a frequent speaker at MUFSSO, COEX and WFF conferences. A former marathon runner and now yoga enthusiast, Ellen also loves to cook and entertain. 




Karen MacKenzie
Founder and President

The MacKenzie Agency
San Francisco Chapter

Karen MacKenzie founded The MacKenzie Agency in 1989 as a public relations and integrated marketing firm specializing in food and beverage clients. Based in New York, the agency counted Kraft, General Mills, and PepsiCo among its accounts. It was a foreign client, however, that gained her agency international recognition.

In 1996, Foods from Spain hired the agency to raise that country's culinary profile in the United States, based on its past work and, thinks Karen, her Les Dames affiliation. "Being a Dame gives me instant credibility in the international food community," she says. "The organization has such a reputation that people recognize we know food, the food community, and are serious about what we do."

Spain has become the hottest thing in food, thanks in part to cover stories in *The New York Times Magazine* and *Wine Spectator* and multiple inclusions on *Saveur's* Top 100 list. The MacKenzie Agency's results attracted the attention of other foreign brands, and they recently began working with Cellier des Dauphins, France's best-selling Côtes-du-Rhône; Rotari sparkling wines, from Italy; and Feudo Arancio, a new Sicilian winery.

Now based in Sonoma County, the agency has forgone many of its domestic corporate clients in favor of its burgeoning wine, international, and specialty-food clients. With the move, Karen switched to Les Dames' San Francisco chapter, and credits those connections with helping the agency become locally established: "We've got global reach, but we're also a part of the local community, and the Dames helped on both counts," she says. "It's partially thanks to them that we're in such demand." 



Suzanne J. Brown

Principal

Brown Marketing Communications LLC
Atlanta Chapter

Suzanne Brown's motto, "Do what you love; skills will follow," has built her marketing career in coffee and tea.

Suzanne's love for coffee developed early. In college, instant coffee was the only way to start the day. When small retail shops started selling whole coffee beans from open burlap bags and wooden barrels, she was there to scoop them up.

In 1980, Suzanne wrote articles about coffee and tea for *Austin Homes & Gardens* magazine. When she received a sample copy of "The Chocolate News," she had the idea to publish a newsletter about gourmet coffee. Soon First Colony Coffee & Tea Company agreed to partner with her on the newsletter. In 1983, "Coffee Connoisseur," the first national consumer bimonthly newsletter, was launched at the summer Fancy Food Show in Washington, D.C. Her product was portable, necessitated by her husband's corporate transfers, and her idea was working, albeit ahead of its time.

After moving again Suzanne had to decide whether to expand or sell the publication. She decided to sell, but a new chapter in coffee had begun. Publicity buzz from the newsletter had positioned Suzanne as an "expert" in coffee.

From the late '80s to the present Suzanne has honed her specialty niche to include international clients, developed through making presentations at world coffee/tea symposia in four countries. Her firm provides a range of strategic marketing services for corporate clients. She has been a marketing correspondent/writer for the *Tea & Coffee Trade Journal* for 20 years and has been published in consumer and trade publications. ☪

Lisa Ekus

President

Lisa Ekus Public Relations Company
Boston Chapter

Since 1982, Lisa Ekus Public Relations Company has been working with publishers, personalities, and products to help make their mark on the culinary landscape. Whether it is a rising star chef or cookbook looking to break through, we specialize in promoting a world of culinary talent.

Take media training: Just as food on TV is more than dump and stir, our approach is multi-layered and hands on. Even the best and brightest in the food world — especially in the age of the celebrity chef — must hone their media edge. Your performance on TV is essential to building your career and your brand. But how do you take a dish that takes four hours and prepare it in four minutes? How do you cook and talk at the same time? Performing food is an art and a science. At our Massachusetts facility or on the road with our new Training Wheels program, we teach food professionals how to succeed and how to roll with the punches —ensuring everything goes right.

Lisa Ekus PR also acts as a multimedia placement service matching food experts with corporations looking for product representatives, spokespersons, consultants, and recipe developers. We consult on marketing and public relations strategies for culinary businesses. We also create press packages, develop specialized mailing lists for the print and electronic food media, and coordinate in-store demonstrations, cooking classes, book signings, and publicity tie-ins in conjunction with food events. (A Literary Services division was launched in 2000, offering book agenting and publishing consulting.) ☪



Nancy Wong

Principal

Culinary Communications
British Columbia Chapter

For 15 years Nancy Wong has been using culinary communications to build bridges between Vancouver's diverse ethnic communities. Uniquely suited to her role as a 'foodie ambassador,' Nancy holds a master's degree in Asian culture along with an MBA. She uses her education, experience and family background to introduce and explain food, customs and culture to both mainstream and ethnic communities.

Her career began as a fund-raiser for arts and cultural institutions where she produced numerous special events involving food and wine. The Night of 1001 Dinners, which she created for Vancouver Opera, became a 'must do' of Vancouver's social scene for eight years. She then became Director of Public Relations for Canadian Pacific Hotel's (now Fairmont) Hotel Vancouver. She moved on to working as an account director for one of Vancouver's top public relations firms, handling a number of food, hospitality and restaurant clients.

In 1996, she started her own firm, Culinary Communications. Her innovative approach to public relations has been honoured with awards at the local, national and international levels. Nancy's client portfolio is as diverse as her background - including Vancouver's award-winning top French bistro, a Mediterranean grill, a seafood restaurant, a leading-edge modern Chinese restaurant, an award-winning traditional East Indian restaurant, a chain of South Asian tiffin take-outs, a botanic garden with a west coast fine dining restaurant and a soon-to-be-opened sustainable food/organic restaurant. ☪

Janet Kafka Owner, President

Janet Kafka and Associates
Dallas Chapter

Janet Kafka has been working with Spain and products from Spain as an entrepreneur since the founding of her International Marketing and Public Relations agency Janet Kafka and Associates in 1984. Involved not only in the promotion of Spain's export products, primarily food and wine products, she also has served as Honorary Consul of Spain in 24 counties of North Texas since 1997. She has dedicated her career to building bridges between Spain and the United States for over 20 years, promoting Spain's music, art and architecture, as well as its food and wine. Today, her agency represents numerous family-owned Spanish clients in the private sector, including the prestigious family-owned wine companies Grupo Freixenet and Osborne y Cía.

Recently, Janet was decorated with the prestigious *Encomienda de la Orden de Isabel la Católica* at a ceremony at the residence of the Ambassador of Spain to the U.S. in Washington, D.C. Sanctioned by King Juan Carlos I, this honor recognizes those who demonstrate extraordinary civil character and accomplishments that have benefited Spain.

In addition, Janet serves on numerous boards and committees of cultural and business groups in Dallas, and is an officer of the Dallas-Ft. Worth Consular Corps. Over the years, she has led nearly 50 trade, press and cultural missions to Spain. **W**



Dianne Hogerty CEO

Family Features Editorial Syndicate
Kansas City Chapter

CEO...Wife...Mother...Grandmother...and First VP/President Elect of LDEI. Any one activity would be a full-time job for most, but for Dianne Hogerty, it's all in the family...and, all in a day's work.

As CEO of Family Features Editorial Syndicate, Dianne has grown a unique, family owned public relations business that provides food and lifestyle

editorial features for the national media. For 30 years, major food and beverage companies, commodity boards, associations and their agencies have used Family Features to promote their brands and introduce new products to shoppers through newspaper food sections.

Established in 1974 by Dianne's father David Selders, Family Features has been a pioneer in the food marketing industry and a strong supporter of LDEI employing four Dames.

Dianne helped develop the business into what many food editors consider to be the premier service for syndicated food features. Along the way, Dianne learned the business from the ground up—working in virtually every aspect of the public relations business. And, with business continuing to expand into online services and peripheral markets, the future looks even brighter...and busier.

Keeping balance between work, family and community helps Dianne maintain perspective in her busy life. "Our business has been a wonderful means to continue a family tradition and to develop treasured relationships within the food industry," she says. As a member of LDEI and a number of other national associations and local charities, Dianne leads by example and her company reflects that social responsibility in a number of their business initiatives.

But then, it is all about family. **W**



Mary Reynolds Founder

The Reynolds Group
Atlanta Chapter

Mary Reynolds, founder of The Reynolds Group, has more than 18 years of experience in the hospitality and entertainment industries. She has

developed and implemented local, regional and national business, human resources and training strategies for clients such as Village Tavern Restaurants, ONE.midtown kitchen, Disney Entertainment Worldwide, The Cook's Warehouse, Sonny's Bar-B-Q, The John Elway Celebrity Golf Classic, The Atlanta Botanical Garden, Australian Wine Bureau, Wolfgang Puck Express Restaurants and The Johnson Studio Architects.

Before launching The Reynolds Group in 1999, Mary was a vice president with Lettuce Entertainment You Enterprises and with Dave & Buster's. In the Atlanta market, Mary was one of three corporate leaders with The Buckhead Life Restaurant Group and was instrumental in the strategic growth of The Peasant Restaurants and served as the joint venture partner with Carrabba's Italian Grill. Besides being a Dame, Mary is a mentor on the Women's Food Service Forum Roundtable, past board member of the Georgia Restaurant Association and a committee chair for Share Our Strength. **W**





Zoraya Suarez
Director of Communications

Johnson & Wales University, Miami
Miami Chapter

Zoraya Suarez is an “up & comer.” Director of Communications at Johnson & Wales University in Miami, she was recently recognized by the *South Florida Business Journal* as an “Up & Comer Award” nominee in education.

Public Relations Tactics, a professional trade newspaper, just ran a front-page article on her many accomplishments.

Zoraya oversees public relations, advertising, community relations and marketing for the university. Among her various roles she has produced several

television shows and has taught courses from English Composition to Media Relations. She manages the Distinguished Visiting Chef series at the university and created the Visiting Sommelier program.

“I do business development by working with industry,” she says, “creating contests and other innovative ways to cross promote their products with education and exposure to students.” These include the Taste of Florida Recipe Contest; Taste Down Under Recipe Competition, Bacardi Recipe Classic, and the National Gingerbread House Challenge.

She is active on several boards of directors including Les Dames, Public Relations Society of America, International Foodservice Editorial Council, United States Sommelier Association, the Epilepsy Foundations, Young Leaders Association (United Way), and Share Our Strength. She is secretary of the Miami Chapter of Les Dames.

Prior to her entrance into the PR arena, Zoraya says that she had already demonstrated the enthusiasm and diligence necessary to be an effective communicator, as a proud member of the Miami Dolphins Cheerleaders, from 1987 to 1989. **W**

—Jane Mengenhauser



Peggy Tagliarino
President

Peggy Tagliarino Public Relations Inc.
New York Chapter

A “foodist,” that’s how Peggy Tagliarino describes herself.

“From the fields to our mouths, from the factory to the retail outlet, from a cook’s kitchen to a bookstore shelf, and from caterers, to restaurant tables, to food shops, as long as it has to do with

marketing good food and spirits, I’m interested, says Peggy, “and I’ve been involved with it all.”

In the years since her public relations agency, Peggy Tagliarino Public Relations Inc. (aka PTPR) was founded in 1981, it has consistently represented high quality clients.

She represents many of New York’s finest restaurants, The Glazier Groups’ event spaces Bridgewater, and Twenty Four Fifth, and the catering chef, Christopher Siverson. Add to that, Alfredo’s of Rome in Rockefeller Center, and Rare Bar and Grill, and Rare View. “We handled Picholine, and launched Terrance Brennan’s Artisanal Restaurant also,” she reports.

Peggy promoted Alice Waters’ *Fanny at Chez Panisse*, and The Culinary Institute of America’s *Techniques of Healthy Cooking* cookbooks. She co-agented two cookbooks, created a culinary book and author brunch for “New York Is Book Country,” and handled publicity for AIWF’S Marketplace Tasting.

Active in New York’s Les Dames Chapter, the Women’s Media Group, and The James Beard Society, Peggy lives in New York City and Litchfield County, Connecticut. **W**

Jeanne Quan
President

Jeanne Quan Fine Food Marketing, Inc.
Minneapolis/St. Paul Chapter

When Jeanne Quan moves to Portland, Oregon this fall, she’ll bring along her knives, her laptop—and her coach-oriented approach to food marketing and product development. She says: “When I meet with a client, we spend a lot of time in the discovery process. We look at what their values are, and how they want to run their business in the long term—not only business values, but how their company fits into their family lives, and their beliefs. Once that foundation is laid, the business plan, marketing, and product development unfolds in a way that is healthy and profitable for the long term.”

Jeanne’s 30-plus years in the food business began in the early 1970s, when she and partners turned an old bicycle shop in Oakland, California into the area’s first wine tasting bar. She worked as a wine-country caterer, chef, and cooking teacher and as manager and buyer at Pasta Shop at Rockridge Market Hall. She was director of sales and marketing for the Peloponnese® brand and founding president of Mt. Vikos® brand of sheep/goats’ milk cheeses. Recently she wrote marketing plans for St. Paul Farmers’ Market and PastureL and Dairy Cooperative through USDA Value-Added Grants.

In Portland, Jeanne plans to spend more time with her family, and to serve on the steering committee for that city’s Slow Food convivium. And, she intends to remain a Dame, “I never want to stray too far from people that love food and markets as much as I do.” **W**

—Joyce Hendley



Mary Ellen Griffin
Vice President Consumer
Relationship Marketing/New
Media

Diageo North America
 New York Chapter

Most of Mary Ellen Griffin's career has been in the beverage business, starting with the House of Burgundy in New York, followed by 18 years at Seagram. After a stint at Pillsbury, Mary Ellen is now in her third year leading relationship marketing at Diageo North America, marketer of premium brands of distilled spirits, wine, and beer.

In addition to overseeing the Diageo North America consumer database, a staff of three, and

all branded postal, email, and Internet communications to consumers, she also sits on the global Relationship Marketing Leadership Team, "a great way to Search and Spin our learning's and Best Practices" with her counterparts in other markets.

Relationship Marketing origins were about database building and creating postal communications to consumers. "But with the advent of the Internet, it's now our most potent means of effectively, and economically, reaching adults who interact with our Internet sites, sign up for emails, or get direct mail messages," Mary Ellen says.

Social responsibility is key. "Our mailings are not about consuming product. They are all about choosing our brand after they have decided to enjoy a spirit, beer, malt, or wine, and then consuming it responsibly," she says proudly.

Mary Ellen attributes her position today to serendipity, "being in the right place, at the right time" and flexibility. "In 1988, who had ever heard of advertising to spirits consumers by sending them personal letters with cool offers? Seagram was visionary in establishing this new



Mona Doyle
Founder

The Consumer Network
 Philadelphia Chapter

Mona's involvement with food marketing began at the 600-store Food Fair/Pantry Pride supermarket chain. Her industry-response leadership during the national meat boycott of 1973 led to positions as Director and then Vice President for Consumer Affairs and Research. Before getting into food marketing, she worked for the Bell Telephone System, the consulting firm that developed MasterCard, and a management science group at RCA.

When Pantry Pride went into Chapter 11 bankruptcy, Mona founded The Consumer Network, to offer consulting and research services to retailers, manufacturers, advertising agencies, trade associations, and packaging suppliers. She writes most of The Consumer Network's *Shopper Report* subscription newsletter plus a consumer-feedback column for

Food & Drug Packaging magazine. She also collaborates on syndicated reports on brand and package perceptions, contributes to *Progressive Grocer* and *Brand Packaging* magazines, and is editor-author of a book titled *Packaging Strategies: Winning the Consumer*.

Mona has appeared as a consumer research and food-shopping expert on "Face the Nation," "Good Morning America" and National Public Radio. Her insights are quoted in the *Wall Street Journal*, *Advertising Age*, *The New York Times*, *The Chicago Tribune*, and *The Philadelphia Inquirer*. An honors graduate of the University of Pennsylvania in psychology, she has done graduate work at Temple, Drexel and Cornell Universities.

In addition to serving as a public member of the New Jersey Board of Pharmacy, Mona currently serves on the executive board of the Multiple Sclerosis Society of the Delaware Valley, and on the Editorial Board of *Brand Packaging* maga-



Patti Klein
Owner

The Restaurant Collection
 Philadelphia Chapter

Patti Klein began her career as an elementary teacher, but her love for fine dining and an outgoing personality led her into the hospitality industry. Prior to forming her own company she served as Director of Sales and Marketing for two of Philadelphia's top hotels.

Meanwhile, Philadelphia's restaurant community began to expand and she wanted to participate in elevating the city's culinary status to a world-class destination. After retaining her first client in 1995, she formed The Restaurant Collection. Her flair for personal service, reliability, and results earned her eight clients by her first anniversary. She helped many chefs attain "star" status by placing them in the public eye.

Patti considers her induction into Les Dames d'Escoffier in 1998 as one of her top honors. She has served as membership chair for the past three years. She is pleased to have two fellow Dames as clients. Her life partner, John Mannino, who was also an integral part of The Restaurant Collection, loved the organization, too. He joined right in and helped with events and fundraisers for the chapter. Sadly, John passed away in April of brain cancer, and the chapter has felt his loss.

"We have an unofficial motto here—'So many restaurants, so little time.' It's so true—it keeps me busy all the time, but I love it. I have had most of my clients for years, and they make me feel like a part of their families. It's wonderful to have clients who are also friends." **W**



Susie Biehler

Owner

Susie Biehler & Company
San Francisco Chapter

Susie Biehler confided to the *Quarterly*, “I never planned my PR biz. When I was 25 and working for a non-profit I went to a gathering and a woman approached me and said, ‘Entrepreneur?’ I looked at her perplexed, thinking, ‘what does that word mean?’

“Her remark was about my handwriting on my nametag – it was expressive – unique – it had *style*.

“My vision had been to be a photojournalist. Photography leaped into my heart and eye early on and I worked as a journalist and learned what a story angle was – a great lesson for my future PR business.

“Early on I had a vision - I actually imagined my room would be transformed into an old ice cream parlor scene. It didn’t, but the image stayed with me laying the foundation for my work in the restaurant industry.

“Fast-forward 20 years. Clients have included close to 200 restaurants, a dozen Starbucks, Belgium beers, and an Internet reservations business. I’ve planned and executed three major restaurant marketing conferences and have eaten more than my fair share of fine cuisine. I’ve mentored seven rounds of employee staffs.

“My motivation through this whirlwind? Move with the change. Know, *just know*, when a client leaves, there’s one around the corner, accept my role as mentor/teacher/student with those with whom I work and know the roles are interchangeable.

“My life is my work. My greatest lessons have been self-compassion and self-awareness. May my next 20 years bring golden opportunities where I may serve and give back all that I have reaped.” **U**



Joan Hisaoka

President & Founder

Hisaoka Public Relations
Washington, D.C. Chapter

Dubbed a “Restaurant PR Guru” by the *Washington Business Journal*, Joan brings 20 years of media and public relations experience to Hisaoka Public Relations. Specializing in representing restaurants and hotels in the Washington metropolitan area, Hisaoka Public Relations has won local,

national and international awards for media relations, special events and community relations on behalf of food-related clients.

Serving as second vice president and program chair for the Washington, D.C. Chapter of *Les Dames d’Escoffier*, Joan draws upon her contacts in the restaurant industry to help create interesting and educational programs. In addition, Joan was named “Volunteer of the Year” in 2003 by the National Women’s Business Center for teaching new entrepreneurs how to promote their businesses. She serves on the Board of Directors for the Restaurant Association Metropolitan Washington (RAMW), and was named a Public Relations Society of America 2004 “Silver Anvil Award” finalist for work on behalf of the association’s Restaurant Awards Gala, nicknamed “The RAMMYs.”

Prior to starting her company, Joan worked at WTTG-TV’s Ten O’clock News; as a radio news writer and public affairs shows host/producer; and as a public relations director for an expanding restaurant/bar concept. She founded Hisaoka Public Relations in 1988, realizing a dream of combining her lifelong passions for restaurants, writing and special events. **U**

Nancy Pih

President

Nancy Tringali Associates, Inc.
Washington, D.C. Chapter

Chicken, beer and sugar are on Nancy Tringali Associates, Inc. (NTA) list to publicize. That’s a very tasty trio to work with! Add dairy products to Nancy’s menu of clients and it gets even tastier. The list includes: National Chicken Council, National Beer Wholesalers Association, Sugar Association, and Mid-Atlantic Dairy Association.

At her nation’s capital agency, Nancy manages, directs and coordinates the National Chicken Cooking Contest; organizes NCCC Food Media Seminars; and directs an annual Consumer Education Program designed to educate cooks, the media and health professionals about chicken. Some of her work is in conjunction with the American Dietetic Association.

Health aspects of beer consumption and cooking with beer include writing, publishing and publicizing consumer recipe booklets for the industry. Production and management of broadcast and print media tours and media events in New York and around the country are arranged by NTA.

For all her clients, Nancy’s work includes recipe development, recipe testing, and photography. Prior to opening her own shop, Nancy was with Porter-Novelli in Washington where for seven years she headed numerous other food industry accounts including the National Cancer Institute Five-A-Day for Better Health Program, the Chocolate Manufacturers Association, National Confectioners Association, National Cheese Institute, Stolt Sea Farms, Le Cordon Bleu Paris and others.

2004 is the fifth birthday year for Nancy’s own PR agency. She has promoted the Washington State Wine Commission, International Tree Nut Council, American Diabetes Association, and Restaurant Business Magazine. It all adds up to some mighty good exposure for food and beverages. **U**

–Jane Mengenhauser



Linda Roth
Founder

Linda Roth Associates, LLC
Washington, D.C. Chapter

When asked what she does, Linda Roth says, “I’m in the restaurant and foodservice business.” She has helped restaurants to open, build business and publicize menus and chefs for over 20 years. Whether it’s the challenge of opening the first unit of a successful restaurant outside its hometown borders (Morton’s, Legal Seafood, Copeland’s) or creating an image for hidden chefs (Restaurant Associates in museums, and performing arts centers, Anton Airfood in airports, and Guest Services in institutions), Linda’s public relations efforts are married to the restaurant and foodservice world.

Public relations and marketing are part of the creativity needed for a restaurant’s success. It may include creating a contest: Best Italian Cook for Maggiano’s or Vote for Your Favorite Cookie Dessert for DoubleTree Hotel, or participating in events such as Taste of the Nation or Zoofari.

It’s easier to understand what journalists need if you see it from both sides. Linda has been a columnist for *FoodService Monthly*, James Beard Foundation Calendar & Newsletter and *The Georgetowner*, writing about the business of restaurants. It adds a new respect for deadlines and pitches.

What influenced her choice to do PR for the restaurant industry? “I started off promoting Tramp’s disco in Georgetown. Food was not an important factor; excitement was. Then I started promoting bars; food became more important. Like a ‘pig in a python,’ you could see where the industry was moving. Baby boomers wanted to eat well as they got older, but still wanted that excitement. Even with great food and service, you need to give them the excitement.” **W**

Melissa Libby
Founder & President

Melissa Libby & Associates
Atlanta Chapter

Melissa Libby founded her restaurant PR firm, Melissa Libby & Associates (MLA), 12 years ago. Now, she and her team represent over 50 independent restaurants in Atlanta and across the country. MLA clients have included Krispy Kreme, Blue Bell Creameries, Blockbuster Video and Popeye’s Chicken & Biscuits. In addition to being a Dame, Melissa runs marathons, volunteers at Morris Brandon Elementary School, makes jewelry and is learning Spanish. She is on the board of the University of Georgia Alumni Association as well as the UGA Grady College of Journalism and Mass Communication. She is an active member of the American Institute of Wine and Food and eats out constantly! Melissa published a cookbook, *Atlanta Cooks*, featuring 125 recipes from 25 top Atlanta chefs. **W**



Sandy Hu
Principal

Sandy Hu Food Marketing, LLC

Senior Vice President

Ketchum
San Francisco Chapter

Food is the essence of Sandy Hu’s world — how it tastes, how it looks, how it is evolving, how it impacts purchase. Her knowledge, passion and experience in food marketing provided the impetus for Sandy to start her own boutique food communications agency in 2004.

Rising successfully to new challenges is a familiar part of Sandy’s career. In 1995, when the Internet was considered “new media” and before major food manufacturers had a Web presence, she launched a weekly Web magazine for Ketchum called *recipe.com*. It won the PRSA’s first-ever Bronze Anvil (the PR trade’s Oscars) for best technology communications. By the end of its five-year run, *recipe.com* was attracting a dedicated audience of 100,000 unique visitors per month.

While running her own business, Sandy maintains her position as senior vice president at Ketchum. A 17-year veteran of the agency, her responsibilities have included serving as director of the Ketchum Food Center (the agency’s renowned culinary center), to leading Ketchum’s Consumer Food Group as its VP/group manager, to playing an international role as associate director of Ketchum’s Global Food & Nutrition Practice.

Sandy balances her agency insights with corporate experience. She was public relations manager of Specialty Brands, promoting the company’s flagship brands including Fleischmann’s Yeast and Spice Islands Spices.

A former newspaper and magazine food editor, Sandy maintains an independent role as a freelance journalist, writing for the Associated Press about star chefs and food trends. She also co-produces a



Chapter 2

HOME SWEET HOME CHICAGO IS . . .

. . . where Chicago Dames will welcome you to LDEI's Annual Conference, October 14-17, 2004.

Chicago is . . . reminding you that the Millennium Knickerbocker Hotel is your home away from home (for \$159.00 per night) – and what a home it will be with the Magnificent Mile beckoning just steps from your door with shopping and sights galore!

Chicago is . . . planning an opening night not soon to be forgotten. At Maxim's, you'll be part of the unique *Peel Me A Grape* extravaganza where popular cabaret-style songs will be paired with each food course. So settle into the plush red velvet and return to the era of art deco . . . at least for the evening!

Chicago is . . . the site an all-day career workshop and a tour of Dames' businesses on Thursday, plenty of scintillating seminars on Friday, kicking off with the keynote speaker, a former national television news anchor who is now a documentary television producer with a focus on environmental legacy . . .

Chicago is . . . where the winner of the M.F.K. Fisher Award will be announced at a luncheon prepared by award-winning chef, **SARA STEGNER** of the Ritz Carlton Chicago. Also, a very special guest . . . more to come. . .

Chicago is . . . "A Night At The Blue Note" . . . a '40s-style supper club soirée featuring big band tunes from a live orchestra, cocktails shaken and stirred, dinner, dessert prepared by award-winning Chicago female pastry chefs and more . . . in a historic room topped with a 35-foot Tiffany glass dome! Be sure to pack your glittery BLUE dress for this one!

Chicago is . . . Good-bye Jazz Brunch at the Knickerbocker . . . meet and mingle once more before saying *au revoir*, plan on going on one of the local tours planned for you, or attend a wine and food festival before leaving town.

Stay tuned. 

–Brenda McDowell



Photo courtesy of the Chicago Office of Tourism

Cleveland Culinary Women Cooking Up a Chapter

By CiCi Williamson

Anchored by Lilli Lief and Crickett Karson who own a public relations firm that specializes in restaurant marketing, an exemplary group of Cleveland culinary women have had three organizational meetings toward the goal of applying for a Les Dames chapter charter. In late May, 20 women submitted a request to be approved as LDEI's 24th chapter. The Council of Delegates will vote on their charter in June.

I attended the first meeting hosted by Lilli and Crickett at home. The second meeting was held at the Cleveland Bop Stop, a brand new jazz club. On March 8, thirty-eight women met at the Flying Fig restaurant in Ohio City on the near west side of Cleveland. Chef Karen Small hosted the gathering with a special wine tasting by Cleveland wine distributor, Tracy English of Private Reserve. It was a huge success. Shula Neuman, who attended the gathering, reported the meeting on WCPN radio.–

The women from Cleveland's culinary world included chefs, restaurant owners, food writers, wine experts and culinary educators. Crickett said, "Being a Les Dames Chapter will put us up with the biggest food cities. It's a way for women in the food industry to support each other, maybe raise money for scholarships, learn from each other."

Food writer Laura Taxel, who attended the LDEI reception in Balti-

more, said, "We will devote our efforts to promoting all the wonderful things that are happening with food in Cleveland."

Marianne Frantz, president of the Cleveland Wine School, added, "All it takes is for one person to do one little thing extra and it could make a world of difference." Pastry Chef Heather Haviland, owner of Sweet Mosaic in Tremont, says creating a Les Dames d'Escoffier chapter in Cleveland bodes well. "We don't support each other enough and I'm really glad to see that it's starting to happen. It's a community that isn't based on competition; it's a community based on wanting to bring people here and say we have it here."

Cleveland's culinary attraction is showing up on more radar screens. Tracy says she works with vintners from around the world who, once they've been here, get a hankering to come back. "They get here and they are stunned and want to come back."

The group is already planning to pitch in locally to help with The North Union Farmer's Market benefit in August at the Botanical Gardens. 

Popular LDEI Epicurean Silent Auction Coming to Chicago

By Ann Steiner (Houston) and Lee Wooding (New York)

The Epicurean Auction will be held again during this year's Annual LDEI Conference in Chicago. We had a wonderfully successful Auction in 2003, netting nearly \$15,000, (nearly twice the total from 2002) and need your help to surpass that total this year. The Auction will be held during the Conference, but any member (or friend) can submit proxy bids. Details will be sent along with a complete listing of all auction items about six weeks prior to the conference.

We have started collecting items from within and outside of LDEI, and are counting on your help to procure even more. So far we have **GRETCHEN MATHERS'** new vacation spot in Maui; **CAROL BROCK's** Personally Guided Culinary Tour of one of NYC's ethnic neighborhoods; a week at **EILEEN TALANIAN's** Telluride Condo; a Saeco Royal Professional Espresso/Cappuccino Machine; cookbooks from **LISA EKUS**; a Gift Package from one of our newest Chapters - Colorado, and more.

Our goal is to have a donation package from each chapter as well as many individual items of all price ranges. Trips, restaurant gift certificates, books, gift items, culinary items, professional services and consultations are all popular with bidders. We need your help to make this the most successful Auction yet.

Please contact **ANN STEINER** (absteiner@pdq.net) or **LEE WOODING** (woodinglj@aol.com) with your Epicurean Auction Donations. We will be happy to send you Epicurean Auction Donation forms by e-mail, fax or traditional mail. **u**

LDEI's Goal: "Every Dame a Donor or Bidder!"

1,100 Dames = 1,100 Auction Items!

LDEI's Epicurean Auction Needs YOUR help in securing items.

Antiques • Artwork • Hotel stays • Vacation Home • Airline tickets • Travel Packages • Consulting Offers (wine cellar appraisal, cookbook proposals, time with a mentor) • Tabletop Accessories (china, pottery, silverware, serving pieces, linens) • Gourmet Foods • Cookbooks (especially those autographed by Dame authors) • Kitchen Appliances & Accessories (mixer, knives, cookware, dishwasher, refrigerator) • Restaurant Dinners • and Gift Certificates — are some ideas! Be Creative!

(NOTE: Wine and spirits can be part of the Auction but may have shipping restrictions by state.)

Each item will be presented with picture and description at the Conference, and an Auction Brochure will be sent to every Dame for Proxy Bidding. If possible, e-mail a graphic file scanned at 72 dpi in "jpeg" format. Otherwise, mail a photo of the item or give the Internet address where the item/restaurant/travel destination can be viewed. Hold onto the items. They will not be shipped to the winning bidders until after the Conference. The donor is responsible for shipping the item to the recipient after receiving the address from LDEI.

As soon as possible (or by September 1), fax, mail or e-mail your information to:

Ann Steiner, Lee Wooding, LDEI Auction Co-Chairs
Fax (713) 468-3275
E-mail: absteiner@pdq.net
E-mail: woodinglj@aol.com

Form or item photos may be mailed to: 126 Wilchester Blvd., Houston, TX 77079.

For more information, call Ann at (713) 468-8455 or Lee at (203)637-3960.

Please help your organization. LDEI will be very grateful for your support.

Item being donated: _____

Value of Item: _____

Minimum bid accepted (optional): _____

Description of Item: (For books: 25-50 words. All other items: 50 to 75 words.)

Web site address for item (optional): _____

Description of Item: (For books: 25-50 words. All other items: 50 to 75 words.)

Donor's Name: _____

Donor's Address: _____

Donor's Phone: _____

Donor's Fax: _____

Chapter News

AUSTIN

By Mary Margaret Pack

The LDEI Council of Delegates approved the Austin chapter of Les Dames, the fourth in Texas, on October 17, 2003 at the Seattle Annual Conference. To celebrate, we toasted our new charter with *sangria* and *tapas* in **LUCINDA HUTSON**'s spectacular Austin garden, beginning our first year with 28 members.

On October 25, a group of Austin Dames trekked to the nearby Texas Hill Country, to visit pastry chef Rebecca Rather's Rather Sweet Bakery and Café in Fredericksburg and attend the Fredericksburg Wine and Food Festival. We held our first annual Escoffier Dinner on November 2 at Crimson Restaurant in Austin, with LDEI Past President **RENIE STEVES** as speaker and honored guest.

The chapter celebrated January with a post-holiday mixer at Ranch 616 Restaurant, and on February 7, Austin Dames participated in the 7th annual Project Transitions "Guess Who's Coming to Dinner?" fundraiser for HIV and AIDS hospice care and supportive housing. **DIANE TUCKER, JOAN WOOD, JANE KING, MARY MARGARET PACK, JILL LEWIS, AIMEE OLSON, BETH PAV, KAREN FARNSWORTH, and PAMELA NEVAREZ** hosted dinner parties, cooked dinners for other hosts, and contributed desserts for the post-dinner grand finale at the Design Center of Austin. With Les Dames' help, Project Transitions was able to seat 40 more guests and raise an additional \$3000.

In April, members volunteered for the 19th annual Savor Texas Hill Country Wine & Food Festival (second largest food and wine festival in the country), founded by **SUSAN AULER**. Austin chapter president **JOAN WOOD**, along with Cathy Cochran-Lewis, **LISA SMITH, JOHANNA BROWN**, Pamela Nevarez, Raleigh Gordon, Mary Margaret Pack, Jill Lewis, Aimee Olson, Jackie Parchman, Edna Lynn Porter, Diane Tucker, **MADELYN NABER, KELLY HARGROVE**, and Karen Farnsworth served on festival committees, hosted visiting chefs, worked events, and provided foods and wines for the four-day fest.

On May 4, we held our annual business meeting and gourmet potluck, celebrated our first year, and welcomed nine new members.

LD



Left to right: Dames Raleigh Gordon and Joan Wood at the Austin Chapter charter celebration.

BOSTON

By Terry Golson

The Boston Chapter had a busy and varied event schedule in late winter. Several restaurants put an item on their menus to raise money for the Boston Dames scholarship fund. We created a tabletop card to promote who we are and what we do. Not only did this bring in money, but it also raised visibility for our organization.

On March 28 we produced a comedic gem of a one-man play, "Fully Committed." The play, written by Becky Mode, takes place in the reservation office of a five-star restaurant. The actor takes on forty characters, from the VIP customers to the chef, to the hostess. John McGivern, the actor, played it perfectly. John is also a comic and at the end of the show, treated us to a very funny comedy routine about family reunions and food. Dames-owned caterers and bakers provided food both before and after the play. There was also a silent auction. The event was held at the beautiful Copley Theatre. LD

Chapter News

CHICAGO

The Flavor Is in the Beans

By Joan Reardon

On March 8, forty members of the Chicago chapter and guests gathered at **MARIA CONCANNON's** Don Juan Restaurant for a double treat and tasting. **CAMILLA NIELSEN**, Chairman of the Board of Nielsen-Massey Vanillas, spoke about the production and marketing of premium pure vanilla, and **ELAINE GONZALEZ**, chocolate diva, artisan, and lecturer, shared her passion for Mexico and the chocolate traditions and rituals she has found there.

Using a Power Point presentation, Camilla described the natural habitats for growing vanilla vines, pointing out that while the vines are indigenous to Mexico, the vanilla plantations of Madagascar continue to be the world's premier vanilla-producing region. After discussing her company's famous, taste-enhancing Madagascar Bourbon Pure Vanilla, Camilla described the company's newer products: Vanilla Bean Paste, and Vanilla Powder as well as a new blended Pure Vanilla Extract for retail customers. She then introduced samples of Bourbon, Mexican, Indonesian Whole, Indonesian Cuts, Tahitian, and Bourbon/Indonesian vanillas. She suggested different using: Mexican Vanilla in foods with a spicy nature, Tahitian Vanilla with roasted fruits, especially cherries, and Madagascar Bourbon Vanilla as the chef's choice as the best all-around vanilla.



Elaine Gonzales, fresh from a trip to Mexico, spoke about the legends of the cacao bean from the Olmecs who first used cacao in the Americas, to the Mayans, who consumed many types of chocolate drinks to the modern Mexicans who still link chocolate with all things sacred. As a tour guide, and the person who even the most famous chefs contact when a recipe for pre-Columbian chili-chocolate drinks is needed, Elaine has a vast knowledge of the role of chocolate as a ceremonial drink, as a medicinal cure, and as an accompaniment for festive occasions. An old Mexican expression says it best: "Chocolate is divine. We grind it on our knees, we beat it with our hands in prayer, and we drink it with our eyes lifted to heaven."

Introducing some of the aspects of processing the cacao bean and the various types of chocolate, Elaine then listed some of the elements that are evaluated when taste-testing dark chocolate: appearance, aroma, snap, texture, flavor, sweetness and aftertaste. The group tasted: Chocolate Organico and Chocolate Mayordomo from Oaxaca, Turin from Mexico, Felchlin from Switzerland, Scharffen Berger from Berkeley, Valrhona from France, and Schokinag from Germany. A discussion followed in matters related to *couverture* and the change in chocolate consumption from milk chocolate to the now trendy bittersweet. **W**

COLORADO

Colorado Throws Pottery Fundraiser

By Teresa Farney

HOLLY ARNOLD KINNEY teamed up with award-winning New Mexico potter Debbie Carrillo and her husband Dr. Charlie Carrillo, to host a chapter fundraiser — a cooking demonstration and dinner at The Fort restaurant on April 18. Holly co-owns the adobe eatery with her father Sam Arnold.

The Carrillos prepared green chile stew in one of her clay pots, and although the food was wonderful, the real star of the event was the pottery it was cooked in. Debbie made the cooking vessel in the "micaceous" tradition of Hispano pottery — a style that had almost become extinct.

Raised in the village of Abiquiu, New Mexico, her grandmother used to make bean pots like the ones she now crafts constructed using the centuries-old practice of "coil and scrape." This is a traditional method used by American Indians of the Southwest. Debbie teaches village women to make this traditional pottery and they sell it to support their families.

The pottery is fired in an open pit of pine and cedar wood, which creates unique colors. The bean pots are then cured by boiling potatoes in them to seal the inside. Once cured, they can be used not only for cooking beans but also for other one-dish meals such as the stew served that night. The pots are unusual in that they can be placed directly on a stove burner. Also, they hold heat only where the food simmers: the top edge remains just warm and can be handled with bare hands. Food cooked in the pots takes on an earthy flavor from the clay. The pottery goes from stove to table and makes lovely serving pieces.

The chapter raised \$700 from the event. The pottery that Debbie's students made was on display and all of it sold; the pottery sales profits went to the students. **W**



Chapter News

DALLAS

Dallas Raiser Grazer Celebrates 20 Years of Fundraising

By Tina Wasserman

The Dallas Dames hosted a Wine and Cheese party on March 9 at The Grape Restaurant owned by **KATHY McDANIEL-FLYNN** and **CHARLOTTE PARKER** to welcome Anya Von Bremzen. Anya, the cookbook author and contributing food writer to *Travel + Leisure* magazine, was in Dallas to promote her new book, *The Greatest Dishes—Around the World in 80 Recipes*. In a convivial atmosphere, Anya talked to the Dames about her life in Russia and her food experiences while all enjoyed superb *hors d'oeuvres* prepared by Chef Brian Luscher of The Grape. Spanish wines accompanied the assortment of cheeses and were provided by **JANET KAFKA**

On April 18, the Dallas Chapter held its 18th Raiser Grazer with 20 Years of “Dame” Good Food at The Tower Club. For the first time in the history of the chapter, male chefs were invited to pair with a Dame. There were 30 food stations of delectable food paired with wines from 18 wineries. With a paid attendance of 432, the admissions figure was \$19,880. The Silent Auction brought in \$22,145, a chocolate centerpiece sold for \$40 and \$9,450 came from underwriting for a gross figure of \$51,515 with a net profit of \$34,072. Grande Dame **CAROLINE ROSE HUNT** was Honorary Chair, and the founder of LDEI Grande Dame **CAROL BROCK (NY)** attended. Carol said, “It reminds me of Windows on the World” as she looked out over the twinkling lights of Dallas from 48 floors up. **W**



Top photo, left to right: chefs Jamie Samford, Dame Karen Cassady and Dame Helen Duran.



At right, Beth Sonnier (second from left) with her El Centro students.

HAWAII

Honolulu Dames Visit Local Farmers and Learn About Papaya and Asparagus Production

By Hayley Matson-Mathes

Honolulu Dames visited local farmers on the North Shore of Oahu for an educational tour on March 7. We learned about local asparagus, papaya, mango and potato production. Farmers Milton Agader of Twin Bridge Farms and Melvin Matsuda of Matsuda-Fukuyama Farm answered questions and shared the spirit of Aloha with fresh picked papayas and potatoes. Afterwards we adjourned to a beachside restaurant for lunch. **W**

LOS ANGELES

LA Chapter Inducts 20 New Members

The Los Angeles Chapter is proud to announce the induction of 20 outstanding new Dames. The installation dinner was held at Lucques restaurant on Melrose in Los Angeles where Dames got special treatment from chef/owner Susan Goin. New members were given a large tote bag with the LDEI logo on it, as well as a notebook of pertinent LDEI information **W**

MIAMI

Miami Chapter's Annual Farm-Raiser Sparkles Among the Flowers

By Elizabeth Adams

The Miami Chapter presented its second annual “Farm-Raiser,” themed “An Enchanting Champagne & Orchid Alfresco Dinner,” on April 24 at r.f. Orchids in Homestead, Florida. The event, set among cascading blooms at one of the country’s leading orchid farms, drew more than 100 attendees who were treated to a portfolio of Champagnes donated by Perrier Jouët and a lavish, family-style dinner prepared by the Miami Dames. Between ticket sales and silent auction proceeds, the delightful evening raised approximately \$10,000 to help preserve Deep South Miami-Dade County’s rich agricultural heritage.

The “Farm-Raiser” began when guests boarded “Champagne Shuttles” at Gardner’s Market in the Village of Pinecrest in the late afternoon and headed toward Homestead, the heart of Miami-Dade County’s farm country. Iced splits of Grand Brut and bottles of Perrier water were dispensed for refreshment, and local guest farmers provided running commentaries. The tour covered back roads and byways, as the buses headed deeper into an area that was once known as America’s Winter Vegetable Basket.

continued on next page

Chapter News

MIAMI

continued

Along the way, city dwellers were exposed to the remaining precious, rural farmland that is now in serious danger of being paved over by urban sprawl.

Passengers disembarked at r.f. Orchids in time for the six o'clock "Fleurtation" Reception staged in the utopian backyard tropical garden of third-generation grower Bob Fuchs. Appetites were whetted with an assortment of aphrodisiac *hors d'oeuvres* prepared by **THOA FINK**, featuring ingredients such as oysters, caviar, vanilla, saffron and ginger. As the sun set, **JEN KARETNICK** and friend Tabitha Charles played flute duets, while Champagne flutes were kept filled. The call of exotic birds and a rushing waterfall lent mellifluous background notes.

By the time guests found their way to dinner on the nursery lawn, the spring day had turned into a perfect, balmy evening in paradise. The menu focused on local harvests, including heirloom tomatoes, corn and potatoes, lettuces, tropical fruit and regional catches such as shrimp and Florida spiny lobster, all lovingly transformed into a grand meal by chapter members. "Flights" of assorted first- and second-course dishes were set out on platters from various Dames' china collections and passed family-style among the guests at each table of eight. Volunteer hospitality students from the Miami campus of Johnson & Wales University served, poured and passed dinner Champagnes to complement the fabulous Florida feast.



A finale of farmstead cheeses donated by **SUSAN GARRETT** and **SHARON MARCH**, and heavenly desserts from Sweet Arts by **LUCILA JIMENEZ**, along with Extra Dry Champagne, Cockburns 1998 Quinta Dos Canais Port and Starbuck's Coffee, capped what proved to be an absolutely magical evening.

With the help of friends such as Bob Fuchs and Champagne Perrier Jouët, the "Farm-Raiser" proved such a resounding success that we have vowed to make our "Enchanting Champagne & Orchid Alfresco Dinner" an annual event!

Portions of the 2004 "Farm-Raiser" proceeds are earmarked for agricultural scholarships to be awarded to deserving young women interested in farming, and for the Everglades Community Center, which serves migrant farm workers in

MINNEAPOLIS/ST. PAUL

Chapter Hosts a Culinary Homage to Escoffier

By Joyce Hendley

For the 40-plus Dames, guests, and like-minded souls who attended the Auguste Escoffier Dinner at the Dakota Jazz Club and Restaurant in Minneapolis, March 14 was a magical evening of spectacular food, great wines, and sparkling conversations. It was a successful evening, too: Thanks to a good turnout and the generous support of local provisioners, the event raised over \$1600 to benefit the chapter's local scholarship fund for women in the culinary profession.

The festivities began with champagne and caviar-topped *blini*, followed by a breathtaking nine-course meal created in the spirit of Escoffier—"what he would have considered a light lunch for ladies," according to Dakota Chef Ken Goff. Somewhere between the *Consommé Carmen en Gelée* with Poached Scallops and the *Nougat Glacé* with Pineapple *Gratin*, it became apparent that the master chef's culinary approach was more relevant today than ever.

Goff, a culinary history buff, spoke about Escoffier's role in raising the status and professionalism of chefs and cooks—and of his willingness to challenge rules. "Those who think that French cuisine is unchanging and rigid only need look at Escoffier's *Guide Culinaire*," noted Goff, who consults the book often in his own kitchen. "Back in 1906, he was anticipating there would eventually be something better than roux to thicken sauces."

LDEI Chapter President **ANDI BIDWELL** added that the Twin Cities has had a long association with Escoffier, beginning with the establishment of a local chapter of the Les Amis d'Escoffier Society in 1937. Its purpose was "to perpetuate the memory and heritage of the great culinary artist;" its members, however, were all men. Les Dames d'Escoffier, which began as a female branch of Les Amis, did not have a Twin Cities chapter until 1995. (Les Amis d'Escoffier is no longer in existence.)

Lowell Pickett, proprietor of the Dakota, pointed out another Escoffier connection: His great-uncle was a member of Les Amis. Pickett unveiled a photo he discovered in his attic, of an official Les Amis function. Taken in 1940, at the glamorous Lowry Hotel in St. Paul, it shows a room full of portly, well-dressed men with their napkins proudly tucked around their necks (about to be served lobster, perhaps?). Though the details of the evening are lost to history—and Pickett doesn't know if his great uncle was in the photograph—it seemed only fitting that the Dames on hand pose for an update of the photo, with our own group—and our own napkins!



With napkins firmly tucked into their collars, Twin Cities Dames capped off their Escoffier Dinner tribute in March by recreating a photo taken at a 1940 banquet of the St. Paul Les Amis d'Escoffier Society. The only difference was the lack of Y-chromosomes!



Chapter News

NEW YORK

Trends, Grappa, Mustard & Theater

By Lila Gault

It's been a lively season of programs for the New York Chapter so far this year! Our calendar began on a high note with some of NYC's most important food industry luminaries presenting a forecast of things to come in the restaurant world to a sold-out audience at DeGustibus at Macy's, **ARLENE FELTMAN-SAILHAC**'s cooking school on January 20.

Food & Wine Editor-in-Chief Dana Cowin moderated a distinguished panel, which included *Food Arts* Founding Editor Michael Batterberry, and Drew Nieporent of The Myriad Group, with insights into what's hot and what's not, as well as thoughts on a wide range of industry issues. **ARIANE DAGUIN** graciously provided a delicious assortment of charcuterie from her own D'Artagnan.

In February, 24 Dames and guests gathered at **ROBERTA MORRELL**'s restaurant in the Flatiron District to explore the world of *grappa*. A tasting menu featuring flavored grappas in five different courses was served, paired with the grappas from which the food was made. **SHIRLEY ALPERT** and Haley Schwartz of Inga Grappa provided commentary.

March was Mustard month. **HELEN STUDLEY** and **JOANNA PRUESS** planned a mustard-inspired menu and tasting at SQC for 30 Dames and guests, who braved a late winter storm that dumped six inches of snow that afternoon. Restaurant critic Bob Lape opened the evening with a brief history of mustard and Maille Mustard experts from Dijon provided tastes of eight different mustards. Chef Scott Campbell prepared a roast duck, wild grain and mustard ice cream menu.

In 1999, **BETTY FUSSELL**'s memoir, *My Kitchen Wars*, was published to critical acclaim. It has now been adapted into a one-woman show, featuring Broadway actress and director Dorothy Lyman. On April 14, a sold-out house of 60 Dames and guests sat spellbound for 90 minutes, as Betty's evolution from 1950's faculty wife to award winning food historian, scholar, lecturer and journalist came to life on the stage. It was a powerful and compelling evening of theater, made extra special by our admiration and respect for Betty. **W**

SAN ANTONIO

Lights, Camera, Action — Take Three

By June W. Hayes

The third highly acclaimed "Meals on Reels" fundraiser sponsored by the San Antonio Chapter, and chaired by **MARY BENEDEUM** and **JANE SATEL**, was the place to see and be seen. Guests, including LDEI Past President **RENIE STEVES**, flew in to savor fine wines paired with succulent foods and to share in the fun and the serious business of raising money for charity, just as Escoffier intended.

The spotlight showcased some of San Antonio's most outstanding chefs: Bruce Auden, Jason Dady, Paul Gibbs, Andrew Weissman, Thomas Benninger, Scott Cohen, Mike Bomberg, and **ROSE MANNING** and **JENNY MATTINGSLEY**. The wines, supplied by **BUNNY BECKER** and **MADELEINE MANIGOLD** of Becker and Spicewood Vineyards, were worthy of Academy Awards.

Twin oversized screens filled with sensual food-related highlights from handpicked films edited by Ron Bechtol and John Onderdonk were the centerpieces of the evening's entertainment. Guests took action, fending off competitors, as they bid on lavish silent auction tables. The Adams Mark Hotel staff under the direction of Catering Director **PRISSY KENT** was paramount to the event's success.

Generous-minded supporters outdid themselves with donations. The silent auction, chaired by **JUNE HAYES**, included an Italian-style wild game dinner to be prepared by Austinites **DIANE PRINCIPE TUCKER** and Jackie Parchman; fabulous gift baskets; cooking classes at the Texas Culinary Academy, *Casa Mexicana*, and Austin and San Antonio Dame-owned cooking schools large and small.

Saks Fifth Avenue contributed a sparkling Baccarat vase, and noted Texas muralist Charles Ingram donated a large oil of the Chisholm Trail Winery. Of course, there were fabulous dinners at all the best restaurants, and romantic getaways to Stony Ridge Ranch, the new Watermark Hotel and Spa, the historic Guenther Hotel, and to Fredericksburg; golfing at *La Canterra*, shopping and dining in nearby Boerne and many generous donations from Central Market, as well as 54 other exciting donations. The child-themed table was highly successful, as were the white elephant tables consisting of donations from each member that sold for \$10 each.

Our small but active chapter raised more than \$21,000.00 for charity. We have already allocated 50 percent for scholarships that **BETTIE LEE WILSON** and her committee will award next month. The remaining 50 percent of the funds will go to community outreach programs, including the



Chapter News

SAN FRANCISCO

San Francisco Les Dames Pay Tribute to Jancis Robinson

By the San Francisco Chapter

On April 9, the San Francisco Chapter of Les Dames hosted wine writer extraordinaire Jancis Robinson with a luncheon in her honor at Bacar restaurant. Jancis, as she is known by one and all, is the wine correspondent for the *Financial Times* and contributes bimonthly to the *San Francisco Chronicle* Wine Section and editor of *The Oxford Companion to Wine* and *The World Atlas of Wine*, 5th edition.

With over 60 people in attendance, the audience included winemakers, journalists, restaurateurs, sommeliers, and others from the Bay Area wine and food fields. Moderated by Linda Murphy, wine editor of the *San Francisco Chronicle*, Jancis answered questions with stories of her personal background, and thoughts on current industry trends as well as wine regions.

Jancis has contributed so much to the wine world. Her wisdom, a palette that should be insured, generosity and wit are an inspiration to us all and she openly shared her expertise with the audience.

Many thanks to **ZELMA LONG**, **DOLORES CAKEBREAD**, **DAWNINE DYER**, and **MARTINE SAUNIER** for donating wine, and to Chef Arnold Wong and



Dames Sally Bernstein and Toni Allegra welcome wine writer, Jancis Robinson (center) to lunch at Bacar.

Debbie Zachareas of Bacar for providing the ideal venue. Special thanks also to photographer John Benson who donated his time and service. Recognition also goes to **KAREN MACKENZIE**, **SUSIE BIEHLER**, and **ROBERTA KLUGMAN** for organizing what is the first in a series of salon style gatherings that are open to food and wine professionals as well as Les Dames members. **W**

SEATTLE

Seattle Chapter Awards Local and International Scholarships

By Alice Gausch and Joy Gulmon-Huri

Jaynie Stuth-Wetherbee of Redmond, Wash., has been awarded the Seattle Chapter's \$2,000 scholarship for the 2004-05 academic year at the Seattle Culinary Academy, at Seattle Central Community College. Hers is the second scholarship from Les Dames Endowment, which was established at the school in 2002 with a \$37,000 donation from the chapter.

The single, working mother of two young girls has maintained a 3.95 grade point average. Stuth-Wetherbee's volunteer work includes teaching cooking classes at EchoGlen Children's Rehabilitation Center. She was vice president in charge of fundraising for Tahoma Co-op Preschool and also assisted at a Dine Around Dinner during LDEI's annual conference in October 2003. To reach her goal of working with the aging population in a life care residential setting, she is honing her culinary skills and hopes to earn a degree in nutrition.

In addition to the scholarship, designated for a Washington State resident, the chapter awarded a \$750 International Grant to Akane Takahashi, a second quarter Culinary Arts student from Hiroshima, Japan. Her goals include absorbing things she is unable to learn in Japan, exploring new culinary arts fields, and opening her own restaurant.

The funds for the grant were generated at the chapter's annual meeting by a member's challenge to match a donation. The monies were held in the Seattle Central Community College Foundation to be used in an area of greatest student need at the Culinary Academy. In keeping with LDEI's status as an international society, the chapter saw awarding the grant as an opportunity for a global approach to its educational work.

The chapter's first scholarship recipient Ellen King will graduate from the Culinary Arts program in June and is currently interviewing for a restaurant position. Her culinary dream is to open a small bistro. **W**

Ellen King



Jaynie Stuth-Wetherbee



Akane Takahashi



Washington, D.C.

Washington, D.C. Dames Learn While Enjoying Good Food, Good Company

By Joan Hisaoka

The Washington, D.C. Chapter has offered a variety of culinary events with an educational focus this year, and programs have been met with great enthusiasm.

Dames gathered at one of Washington's hottest new restaurants, Ceiba, on February 2, to hear nutritionist **KATHERINE TALLMADGE**, share diet tips from her revised and expanded paperback edition of *Diet Simple: 192 Mental Tricks, Substitutions, Habits & Inspirations*. Tallmadge talked about how to make healthy, lasting changes, while guests enjoyed a special three-course, health-conscious Latin American dinner, prepared by Ceiba's award-winning chef/owner Jeff Tunks.

Gaining an appreciation for coffee from a culinary perspective, Dames congregated for the seminar *Coffee: From Seed to Cup* on February 29, at *L'Academie de Cuisine*, co-owned by **PATRICE DIONOT**. Organized by **JODI LEHR** of Santa Lucia Coffee, the event featured an interactive talk by Dallis Coffee President David Dallis, who demonstrated the craft of coffee cupping. Guests had the opportunity to "sniff, slurp and spit," and learned to evaluate aroma, body, acidity and "mouth feel." Following the presentation, Dames headed to Café Bethesda for a special coffee-inspired lunch.

In light of the ongoing sustainable seafood debate, marine biologist Carole C. Baldwin, author of "*One Fish, Two Fish, Crawfish, Bluefish, The Smithsonian Sustainable Seafood Cookbook*," presented information on how to make informed choices at the Oceanaire Seafood Room on March 22. Executive Chef Rob Klink prepared an incredible five-course sustainable seafood dinner, which included dishes such as Panko Crusted Opah "Katsu" with Sweet & Sour Wasabi Vinaigrette and Pan-Seared "Rouget" Red Mullet with Braised Tomatoes and Basil Oil. **u**

Snyder Presents "Tea Time Entertaining" for D.C. Chapter

By Jane Mengenhauser

The meaning of "the agony of the leaves" and other history-laden mysteries in the art of a proper afternoon tea were revealed by LDEI Past President **DOLORES SNYDER** (Dallas) on April 25 when she presented a program for Washington, D.C. Dames at the home of **KAY SHAW NELSON**.

Kay's lovely Bethesda, Maryland home, filled with treasures garnered from her worldwide travels, was the perfect place for "Dodie" to share her newly published book *Tea Time Entertaining*, a collection of tea themes and recipes with table settings, tea etiquette, tea accoutrements, the history of afternoon tea and over 120 recipes from her 25 years of teaching "The Art of the English Tea."

The tea table, clothed in blue, featured a flower-filled antique Sheffield English teapot centerpiece, gleaming silver service and flatware, blue and white Meissen cups and saucers, and trays of sweets and savories. Dames were delighted with the intimate Sunday afternoon event.

KAREN VARTAN said it all, "In Washington, there is always an opportunity to enjoy the food and ambiance of a great chef in her domain, but enjoying your colleagues in a lovely home that sparkles with beautiful food and interesting conversation — that is the real treat!"

The treat included a talk on tea with reference to a "Tea Tasting Alphabet" (page 189 in Dodie's book). "If one wishes to talk about tea, one needs to learn the language of tea," she advised, and from her book we learned the meaning of tea nomenclature such as "stewy, tippy, toasty and weedy," all words that beg for explanation. There was particular emphasis from Dodie on the importance of a very clean teapot, and fresh water brought to 212 degrees F, for the perfect "cuppa."

Lively conversation turned to discussion on the use of tea bags vs. loose tea, misuse of the term "High Tea," and using milk — not cream — in tea. Mention of scones prompted somebody to recollect that our hostess, Kay, a true Scot, is considered an authority on scones. Her recipe for Afternoon Tea Scones can be found in *A Bonnie Scottish Cookbook*, one of 17 she has authored. "Say 'skonn' to rhyme with 'on'," Kay advises.

In addition to several kinds of hot tea, the menu featured traditional cakes and sandwiches Dames made from recipes in Dodie's book including Queen Mother's Favorite Tea Cake, Lemon Curd Tarts, Petticoat Tails, Mini-Scones with Strawberries and Whipped Cream,



Tomato Rounds on White Bread, Queen Adelaide's Chicken and Ham Spread on Whole Wheat, and Smoked Salmon with Herbed Cheese Triangles.

As the story goes, "The Queen Mother's Cake recipe is not to be given, but sold for 10-pence and the money given to a charitable organization." In the book, there is a comment from the Londoner who provided Dodie with that the recipe, "She must have raised a tidy sum by now..."

For those who weren't there, "the agony of the leaves" takes place when boiling water is poured over the leaves. To learn the meaning of "stewy, tippy, toasty, weedy" and other tea terms, you'll just have to read Dodie's book! **u**

Dames Gather in Baltimore

By CiCi Williamson, LDEI Past President

More than 60 Dames from almost all of LDEI's 23 chapters gathered on Friday, April 23, in Baltimore during the IACP Annual Conference. Hosted by LDEI, the reception was held at Della Notte, a fun Italian restaurant on the edge of Baltimore's Little Italy district.

Event co-chairs CYNTHIA GLOVER and DIANE NEAS arranged for the restaurant to serve *bors d'oeuvres*, and there was a cash bar. Some Dames walked to the event but a heavy downpour spurred many to arrive via taxi – but not the Inner Harbor's "water taxis."

There was a visibly excited level of interaction between Dames, some who already knew each other and others who enjoyed meeting new members. Two culinary women from a group forming in Cleveland attended and were especially interested in talking to Dames from our three newest chapters: Colorado, San Diego and Austin.

JUDITH HINES, co-chair of the LDEI Chicago Annual Conference, circulated and handed out "Save the Date" reminders for the October 13-17 gathering. She said, "It looks like we're going to have a huge attendance. Most Dames here said they'd be coming!"

At 7:00 p.m. when the reception ended, restaurant personnel had to encourage Dames to vacate so the space could be turned around for dinner seating. Dames were reluctant to leave each other as well as loathe to venture back out into the rain! ☹



Gena Berry and Doris Koplín (Atlanta) enjoy a glass of wine with Elaine Gonzalez (Chicago). Photo by Renie Steves.



Dallas Dames Deborah Orrill and Kris Ackerman join the festivities. Photo by Renie Steves.



Left to right: D.C. Dames and members of the IACP Host Committee, Jeanne Speight, Chair Cynthia Glover, Diane Neas, and Connie Hay toast to a successful conference.



Sara Cox and Kathy Moore (Kansas City) visit with LDEI Immediate Past President CiCi Williamson (D.C. Chapter). Photo by Dodie Snyder



Meryle Evans (New York) and LDEI Past President Renie Steves (Dallas) catch up on the news.

Member Milestones

By Jerry Anne Di Vecchio

Atlanta

NATHALIE DUPREE is being awarded an Honorary Doctorate in the Culinary Arts by Johnson and Wales. Her two books, *New Southern Cooking*, and *Southern Memories* have been reissued (University of Georgia Press) and are now available in paperback.

ANITA L. LARAIA announces that Prentice Hall will publish her *Wine School Coursebook*. The textbook will be expanded, illustrated, include a CD, and a new version of Anita's online wine course. For details on her Rhone wine tour in October and 6-week Wine Diploma Course in Atlanta beginning August 3, go to www.anitalaraia.com.

Austin

MARY MARGARET PACK, food writer and private chef, was featured in the April 2, 2004 *Wall Street Journal* article, "Party Like It's 1599," about historical dinner parties. Her piece "On the Trail of *Tres Leches*: Seeking the Roots of a Popular Recipe" was published in *Food History News*, Spring 2004.



Boston

LORA BRODY announces that her new full-color book *Chocolate American Style* (Clarkson, Potter) was published in April. It's "good enough to eat," according to reviews. *The Cape Cod Table* (Chronicle Books, 2003) has gone into its 4th printing. Next in the pipeline is the *New England Table*, also from Chronicle.



DENISE S. GRAFFEO, CEC, AAC, presented a course at the Boston Museum of Science to the elite Museum Council in December 2003. The sell out event, titled "Exploration of Molecular Gastronomy," was the first cooking program of its kind held at the museum.

Chicago

SARA ARMSTRONG accepted the Corporate Marketing Campaign of the Year Award for the National Cattlemen's Beef Association's "Beef, It's What's for Dinner" Campaign at the IACP Awards Dinner in Baltimore on April 24.

GALE GAND's restaurant Tru was nominated for the Outstanding Service Award at the 14th Annual James Beard Foundation Awards. Gale and partner Rick Tramonto accepted the *Nation's Restaurant News* Annual Fine Dining Hall of Fame Award at The Ritz-Carlton Hotel, Chicago, on May 23.

BARBARA GLUNZ, chair of the annual Les Dames Green City Market Barbeque on July 28, 2004, has a cadre of chefs and beverage retailers on waiting lists jumping at the chance to meet and greet Chicago's enthusiastic foodies. Advance admission is \$30.

CAROL MIGHTON HADDIX, *Chicago Tribune* food editor, participated

in a panel, "Food Revue, A Conversation about Food Writing and Criticism," sponsored by Columbia College Department of Journalism. Ted Allen, of "Queer Eye for the Straight Guy," moderated. Panel members discussed trends in food, food writing, and restaurant reviewing.

CAMILLA NIELSEN is stepping down as CEO of the family enterprise, Nielsen-Massey Vanillas, but will continue as Chairman of the Board, dedicated to the continuing excellence of the company she helped found.

JOAN REARDON participated in a seminar celebrating the 50th anniversary of M.F.K. Fisher's *The Art of Eating* at the IACP Conference held in Baltimore in April. It was the launch of her Power Point presentation of a Fisher Photo Album.

MARCIA SCHURER presented a workshop called "Raising Your Food IQ for Financial Success" at the National Restaurant Show, McCormick Center, on May 24.

NANCY SILER was promoted to Vice-President of Consumer Affairs and Public Relations for Wilton Enterprises on May 6.

Colorado

KRISTEN BROWNING-BLAS, *The Denver Post* food editor, invited *Cook's Illustrated* founder Christopher Kimball to cook lunch at her mother's home using the dull knives, scratched Teflon, and tiny cutting boards of a "real" kitchen. For the resulting lunch, view the web video and story at www.denverpost.com/food.

ELLEN SWEETS, staff writer, and Kristen Browning-Blas are sharing space in *The Denver Post's* all-new Wednesday food section and the "Food Scene" column that groups restaurant reviews, food features and news, recipes, gossip, and profiles. Kristen writes about local cooks and national trends; Ellen bravely runs the reader recipe exchange.

Dallas

SHARI CARLSON was one of the five-member Team USA at the London Hotelympia 2004 in March. Her team received a silver medal for the three-course lunch they prepared. Carlson's dessert course was Chocolate Hazelnut Marquis, Orange Bavarian, Strawberry-Rhubarb Compote, Bitter Orange Roulade, Hippen Cooke and Caramel Sauce.

DOLORES SNYDER was busy signing her *Tea Time Entertaining* at the April 2004 IACP conference Book Expo in Baltimore. On April 25 she presented a tea program to the Washington, D.C. Dames (see Chapter Programs). On May 8, she taught a Mother's Day Tea class in San Angelo.

TINA WASSEMAN honored Grande Dame **ANNE WILLAN** with a champagne reception on February 29, 2004 at Tina's home. Anne enlightened the members on what is new in dining in France and Spain.

Member Milestones

By Jerry Anne Di Vecchio

Los Angeles



SUZANNE DUNAWAY illustrated and published her second book, *Rome, At Home, The Spirit of la Cucina Romana in Your Own Kitchen*, a personal journal of recipes, places to shop, places to visit, and love of The Eternal City. It was featured at The Los Angeles Festival of Books, and at a Getty Museum lunch.

ZOV KARAMARDIAN, recently featured in the *Los Angeles Times*, also appears in the March 2004 *Bon Appetit* "At Home In The Kitchen — Our Favorite Place." The article includes Zov's great recipes, photos at home, as well as her words of wisdom and affection towards cooking, entertaining, and kitchen ideas.

New York

BEVERLY COX announces the April 2004 publication of her new book, *Biscuits, Pancakes and Quick Bread* (Stewart, Tabori, and Chang). Beverly invites traveling Dames to join Colorado Dames on August 8 for a tour and old-fashioned cowgirl lunch at her family's Eagle Rock Ranch north of Denver. Call 970-895-3214 or e-mail coxcooks@aol.com.

GEORGIA CHAN DOWNARD, Food Network senior producer and food editor, was honored May 4 as Editor of the Year at the Editor's Dinner of The James Beard Foundation at Charlie Palmer's Astra. Palmer prepared the meal. She is the first television food editor to claim this honor.



LYNN FREDERICKS' FamilyCook Productions latest family-focused food/nutrition education program "Look Who's Cooking" has been included in the American Public Health Association's "Community

Solutions to Health Disparities" database. The program description can be viewed at www.apha.org/NPHW/solutions.

LAUREN GROVEMAN'S *The I Love to Cook Book; Rediscovering the Joy of Cooking for Family and Friends* (Clarkson Potter, April 2004) was featured in the May *Working Mother*. Lauren's family was featured on HGTV's "Great Outdoor Kitchens" in April. She taught at the James Beard House in May and cooked on "NBC Weekend Today" June 12.

LOUISA THOMAS HARGRAVE'S memoir, *The Vineyard*, was published as a paperback in May 2004 (Penguin). Wine writer Hugh Johnson calls it "a tale of true grit, psychological and physical." Louisa also judged wines, her 9th time, for the Los Angeles County Fair.

HARRIET LEMBECK received the 2004 European Wine Council Educator of the Year Award on March 10 at a Le Cirque Restaurant black-tie dinner. She is President, Harriet Lembeck's Wine & Spirits Program, and Wine Director, New School University's Wine Department. Classes are held in her Manhattan 18th century townhouse.



CAROLE WALTER received the IACP 2004 cookbook award in the Bread, Other Baking and Sweets Category—focusing on bread, desserts, confections, and sweet or savory pastries or doughs—for her *Great Cookies: Secrets To Sensational Sweets* (Clarkson Potter).

Phoenix

ROBYN LEE is the incoming chairman of the Culinary Trust (formally IACP Foundation). She was board liaison to the Elegant Pig Picking barbecue at the 2004 Baltimore IACP conference with Bobby Flay, Jacques Pepin, and others. Robyn also planned the VIP opening party for the Cirque du Soleil in Scottsdale.

DONNA NORDIN prepared a gala dinner at the Hong Kong Country Club, part of a Southwest promotion May 19-30. In addition to the dinner, several of Donna's southwest specialties appeared on the country club's menu during the two-week venue.

San Diego

JEANNE JONES has been named menu designer for the new Sea Spa menu at Loews Coronado Bay Resort.

JUDI STRADA co-authored *Sushi for Dummies* (Wiley, March 2004) with Mineko Takane Moreno. The book has over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls and is "stuffed with tips and tricks to help you roll, press, and mold sushi like a pro and demystify the art of sushi making."

San Francisco

ELAINE CORN and husband, Chef David SooHoo, have opened The Nine Doors in Sacramento. The restaurant showcases fine Chinese cuisine and dishes from the Orient's nine culinary doors. In the banquet room, Elaine will give four-week intensive beginner's cooking classes based on her cookbook "*Now You're Cooking.*"

DAPHNE DERVEN, between San Francisco and New York, reports Stone Barns' public opening on May 2, Blue Hill restaurant's on April 14, and her move into her Tarrytown home the next day—even though her household goods won't arrive until June. Contact her at daphned@stonebarnscenter.org.



Member Milestones

STACY McDEVITT, from Phoenix to SF, was introduced to the chapter by Phoenix transplant **DE-NISE BINA**. Stacey and family have settled in the Napa Valley to open Restaurant Budo (“grape” in Japanese) at the River Terrace Inn, Soscol, by early fall. It will offer an American menu with Asian influences.

ALICE MEDRICH received two 2004 IACP cookbook awards for her *Bittersweet: Recipes and Tales from a Life in Chocolate* (Artisan Editors): Cookbook of the Year and the Single Subject Category—focusing on specific foods, cooking methods, techniques, and appliances.



MARIE SIMMONS' *Fig Heaven, 70 Recipes for the World's Most Luscious Fruit* (William Morrow, June 2004) features fresh and dried fig recipes, history, folklore, varieties, and more. “Fig Heaven” is also the topic of classes she'll teach at Sur la Table, and other cooking schools throughout the country in September 2004.

BARBARA TROPP posthumously received the James Beard Foundation KitchenAid Cookbook Hall of Fame award for *The Modern Art of Chinese Cooking* (William Morrow, 1982). The award is given to a cookbook in continuous publication for at least 10 years that has made a significant and lasting impact.

ALICE WATERS received the James Beard Foundation Lifetime Achievement Award for being at the forefront of the American culinary revolution that started in California in the 1970s; for her mentorship to chefs, authors and writers; and for her leadership in promoting sustainable agriculture. This is her third James Beard Foundation Award.

JOANNE WEIR is having a whirlwind spring. She's traveled across the country to share the news about her new television show and cookbook, both called *Weir Cooking in the City*. This fall, she's looking forward to taking more than 50 students on culinary tours of Provence, Italy, and the Napa Valley.



Washington, D.C.

D.C. Dames, under the multi-talented leadership of Chair **CYNTHIA GLOVER**, were instrumental in planning and hosting the 26th Annual IACP Conference in Baltimore. Committee members included **NANCY BAGGETT**, **CONNIE HAY**, **JANIS McLEAN**, **DIANE NEAS**, and **JEANNE SPEIGHT**.

LINDA JOYCE FORRISTAL, former food & travel editor at *The World & I*, obtained a master's degree in tourism administration from the George Washington University School of Business. She was awarded the Philip Ogilvie Memorial Academic Excellence Award. After a sabbatical, she plans to seek a new job, while focusing on Mother Linda's, www.motherlindas.com, which includes updates on food, travel and tourism.



GERALDINE PAIN-HUSSEIN, of La Chaumiere, was nominated as one of four finalists in the 2004 Restaurant Association of Metro Washington's annual “Red Hot Awards” in the manager of the year category.

ANN DAVIS WILDER, founder and president of Vanns Spices Ltd, won

Classified Ads

To submit a classified ad, provide text and graphics electronically to gjewell@aecmanagement.com. Send a \$50 check to Greg by July 30. Checks are required before the issue goes to press.

CULINARY TOURS OF ITALY

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Thanks to my all-volunteer committee who make this newsletter possible. Kudos to: Jerry DiVecchio, Karen Levin, Jane Mengenhauser, CiCi Williamson, and those who contributed articles and photographs. Your support is greatly appreciated.

Connie Hay
Second VP/Quarterly Editor

LDEI E-newsletter Submission Guidelines

The E-newsletter is a bi-monthly publication delivered via email to keep Dames informed about what other chapters are doing, to encourage networking, and to list upcoming chapter events that are open to all Dames. A "Traveling Dames" section lists members attending professional conferences or other events where there are apt to be opportunities to network with other Dames.

The E-newsletter does not accept attachments or press releases. For chapter news, please include date, location, cost, and an email contact. For Traveling Dames, please include your name as you would like it to appear, travel dates, event you are attending, and your chapter affiliation. Due to space limitations, we cannot accept member milestones, product news, listings of cooking classes or tours.

If you are a Dame with an email address and are not receiving it, please contact Greg Jewell. The E-newsletter editor is Terry Golson. Send items to terry@trilobyte.

Les Dames d'Escoffier International



The Autumn 2004 Quarterly will feature “Dames in Baking and Confectionery”

IMPORTANT FOR SUBMISSIONS. PLEASE READ

AUTUMN 2004 FEATURE: Dames in Baking and Confectionery

In a continuing series profiling Dames and their professions, LDEI is seeking articles about members who are employed at or own bakeries or confectioneries. If your profession fits into this category, please e-mail **CONNIE HAY**, Quarterly Editor, at hayentr@bellatlantic.net. She will need to approve your inclusion in the autumn issue. When selected, you may submit 250 words about your background and experiences, or if you do not wish to write, Connie will have another Dame interview you. Photographs are desired.

PHOTOGRAPHS:

Digital photographs

PLEASE make sure your digital photographs are scanned at 300dpi.

Photos should be sent in either JPEG, TIFF or EPS format. No other formats are acceptable – do not send embedded photos with text. Include your name in the file title.

Include identification of individuals in photograph from left to right in the message of your e-mail.

Please e-mail the photo and caption to **CONNIE HAY**, Quarterly Editor, at: hayentr@bellatlantic.net.

Glossy photographs

Please mail glossy photographs to:
Greg Jewell, Executive Director, LDEI
PO Box 4961
Louisville, KY. 40204

Please write the identifying information on the back of the photograph so we can give proper credit and return them to you. We advise that you not write in marker or gel pen. These can bleed onto other photographs.

CRITERIA FOR MEMBER MILESTONES:

Include Dames Name and Chapter

Describe what exciting, fun, interesting or important business-related activity you have accomplished...written/published a book, article or for a website, appeared on TV or radio, taught a class, created a new product, been interviewed or received an award.

Write 50 words or less in publishable prose, as you would like to see it appear.

You are welcome to send a photograph to accompany your milestone.

Please e-mail Member Milestones to **JERRY DiVECCHIO** at Divecchio1@aol.com.

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

CHAPTER NEWS SUBMISSIONS

We encourage chapters to submit reports of their activities. Please write 300 to 500 words in prose as you would like to see in print and send to **KAREN LEVIN, KALE23@aol.com**. Please include the writer's byline. We also welcome photographs to accompany the article. All photographs should be e-mailed to Greg Jewell at LDEI headquarters. (see instructions for photograph submissions) The deadline for chapter reports is July 30.

FOR E-NEWSLETTER SUBMISSION GUIDELINES, SEE PAGE 23.

Deadline for Autumn Quarterly is July 30, 2004

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

LDEI Quarterly compiled and edited by Connie Hay and her all-volunteer committee, image-set by Jason McKnight.



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