

LDEI 2022 ANNUAL CONFERENCE



Delivering the World on a Plate

OCTOBER 20-23, 2022 | THE INTERCONTINENTAL NEW YORK BARCLAY HOTEL

Hosted by the New York Chapter of Les Dames d'Escoffier

LDEI PRESIDENT'S MESSAGE

Dear Dames,

I cannot wait to personally welcome you to New York City, my hometown, in just a few short months. It will be my honor to preside over this Conference as president of Les Dames d'Escoffier International and as a New York Dame in the city that never sleeps. I am truly blessed to have this opportunity after having served as the LDEI president this year. As luck would have it, October in New York is simply glorious. The weather is temperate with warm sunny days and pleasantly crisp nights. The trees that dot the city's streets and many parks will be beginning to show the glorious shades of autumn. It's the perfect weather for jaunting around New York during your stay at the beautifully appointed InterContinental Barclay Hotel with its ideal midtown location.

I know that quite a few of you have already booked your flights and hotel rooms. It's been quite some time since there was a Conference in the Big Apple—actually 26 years. So we were long overdue to welcome you back to one of the greatest cities in the world.

Conference Cochairs Joan Brower and Marsha Palanci, along with a veritable village of dedicated New York Dames, have been working for over a year to deliver the experience

of a lifetime. From special pre-conference tours to meaningful seminars, a Friday night event at Pier Sixty that is spectacular to a lip-smacking, feet stomping post-Conference jaunt to Harlem, this year's Conference will be something you will not soon forget.

This year we will also be celebrating two Grande Dame winners at our Saturday night dinner. Be there to join me in honoring Dames Paula Lambert and Bev Shaffer, both dedicated Dames. We will also be presenting the impressive M.F.K Fisher Prize, as well as hearing about the unique Legacy Award experiences from the various recipients, which are always inspirational.

Come early and stay late to enjoy all this great city has to offer including the world-famous Bronx Zoo, glorious New York Botanical Garden, the Metropolitan Museum of Art and Whitney Museum, the Cloisters, Lincoln Center, the many art galleries strung along Madison Avenue, and our architecturally designed Central Park, as well as the many shows that Broadway has to offer. You want it. We've got it. I look forward to seeing you in October!

As always,



LDEI PARTNERS

(as of 6.15.22)

YETI

The Wine Group

Wente Family Estates

Tito's Handmade Vodka

Kerrygold (Ornua Foods North America)

Ōra King (The New Zealand Salmon Co.)

Buffalo Trace Distillery

Steelite International America

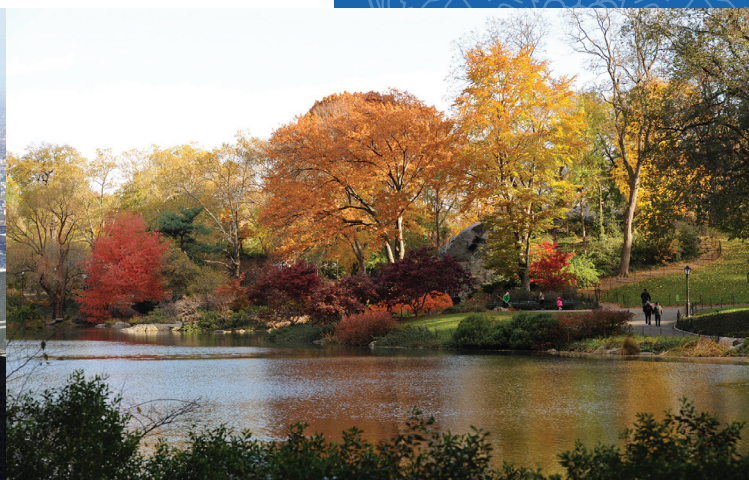
Spiritless

Olio Piro

Informa Connect

Plate Magazine

Sopexa USA



NEW YORK CHAPTER WELCOME

At last, we can lay out the welcome mat for all our Dames! Despite the “start/stop” of the New York Conference originally scheduled for 2020, our chapter is finally able to present a dazzling program of activities.

Naturally, acquiring the latest industry information and learning to keep your businesses relevant are important goals. However, professional growth through networking while celebrating old and new friendships also make for a successful Conference. And so does having a good time!

Beginning early Thursday morning, eight exciting Pre-Conference tours explore NYC’s vibrant ethnic food scene. Eating your way across the city’s boroughs, you will experience firsthand our Conference theme, “New York: Delivering the World on a Plate.” Should you prefer a bucolic New York experience, then enjoy a farm tour and luncheon at Chef Dan Barber’s Michelin-starred Blue Hill at Stone Barns.

Our chapter, with its bevy of creative, fun-loving New Yorkers has created multiple opportunities to savor iconic New York. The photo “op” at Thursday evening’s Opening Reception is not to be missed. Après dinner (selected from a first-ever digitalized list of Dame-owned restaurants), be among 50 lucky Dames to enjoy “cocktails with a view” at the ultra-exclusive Skylark Lounge “After-Party.”

Dame Dr. Jessica Harris’s presentation, “Sea Changes: Some Thoughts on the World of Food and the Foods of the World” will be delivered during a riveting keynote address at Friday morning’s Opening Breakfast. “Dr. J” will discuss the influence of enslaved Africans on the country’s early history up until today, from economic and culinary perspectives. The seminars that follow promise to inform and challenge the status quo with their wide range of pertinent topics.

Then, an evening of surprises! Sophisticated nostalgia, music, and magic await at Friday evening’s extravaganza at Pier Sixty, a venue noted for its panoramic views along the Hudson River. The city’s diverse ethnic cuisine and rich cultural heritage will be on full display at a cocktail reception showcasing six New York Dames, each representing a different country. Next, a sit-down dinner—themed after a Prohibition-era New York Speakeasy—will honor LDEI’s founder, Carol Brock, the ultimate party girl. And don’t forget the secret password to get in!

Save room in your suitcase for shopping at Boutique CB (aka Marketplace). Take home an item of Carol Brock memorabilia, a NYC subway scarf, or a signed cookbook. Or maybe all three?

Don’t leave without saying goodbye at our LDNY chapter



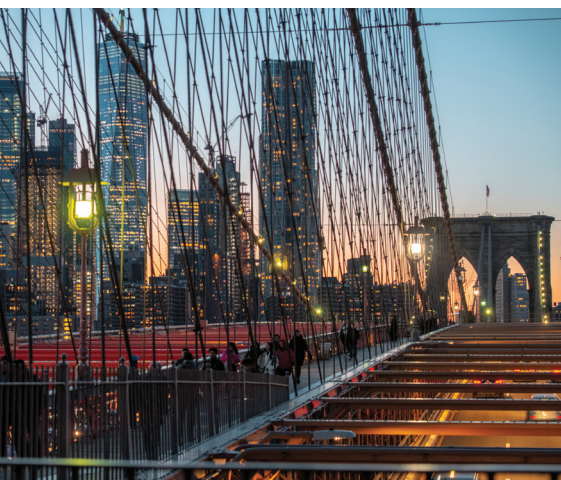
Standing with The Fearless Girl sculpture at the New York Stock Exchange are Conference Co-chairs (and Fearless Dames) Joan Brower and Marsha Palanci. Photo: Beverly Stephen

fundraiser, a high-energy Sunday Harlem Gospel brunch at Chef Marcus Samuelson’s famed Ginny’s at Red Rooster!

Although our beloved LDEI founder and New York chapter member Carol Brock is no longer with us, it was her great hope to attend this Conference. We’ve ensured that her spirit will be with us throughout, as we honor her during many Conference events. We know she would be proud!

So be prepared to experience NYC’s electrifying pace and creative energy. Our chapter can’t wait to welcome you!

Dames Joan Brower and Marsha Palanci
Conference Co-chairs



EVENT LOGISTICS

Room Rates and Reservations

The InterContinental New York Barclay Hotel will be the host hotel for the Conference. The room rate at



the Barclay is \$299.00 plus 14.75% tax, \$2.00 city occupancy tax and \$1.50 convention center tax nightly. Reservations may be made through the link on the LDEI homepage (www.ldei.org) or by calling 800.496.7621. The deadline for reservations is Saturday, September 17th, 2022. After that date, the Conference rate may not be available.

Please book through one of the two available methods above and avoid using Expedia or another online travel agent, as we are committed to utilizing a certain number of rooms in order to get special concessions from the hotel. Booking outside of our official block or through a service like AirBnB could keep us from meeting our commitment and thus increase our costs.

Weather and Attire

Autumn in New York
Why does it seem so inviting?
Glittering crowds
And shimmering clouds
In canyons of steel
They're making me feel
I'm home

The lyrics of the 1934 jazz standard "Autumn in New York" still ring true! When Dames come "home" to NYC in October, the autumn season will be crisp and clear, with temperatures averaging a daytime high of 64°F and a nighttime low of 50°F. It's best to dress in layers, so pack a stylish raincoat, lightweight jacket, sweater, and travel umbrella. NYC walking is both fascinating and fun, so make sure you bring comfortable shoes and

a shopping tote/backpack for carrying tempting purchases. For daytime and business sessions, casual chic is the NYC dress code. In the evening, be prepared to go glamorous. New Yorkers wear a lot of black (conveys power and elegance!) so pack those little black dresses and pearls. And don't forget your red lipstick!

Dust off those credit cards and enjoy our reimagined Marketplace--now renamed Boutique CB - in honor of LDEI founder Dame Carol Brock. Open at select times throughout the Conference, Boutique CB will be selling snazzy NYC Subway Scarves, signed cookbooks, and LDNY Dames-produced items. Also available will be Carol's personal mementos and memorabilia offered up by her family, including kitchenware, decorative items, costume jewelry, clothing, and bric-a-brac.

Social Media

Join the fun and be part of the conversation! Use #lesdamesnyc22 on Instagram and Twitter, and tag us on Facebook. We'll share your posts and photos.

Instagram: @lesdamesintl | **Facebook:** @LDEIdamesdescoffier | **Twitter:** @LesDamesIntl

HEALTH AND SAFETY GUIDELINES

Eating and drinking is a large part of the LDEI Conference experience, which means guests will spend a lot of time without masks. To maximize everyone's safety, LDEI is requiring that guests either show proof of vaccination OR evidence of a negative COVID test, taken within 48 hours of checking in to the hotel.

One of these two things is a requirement to attending and there will be no exceptions. If you cannot meet one of these criteria, you will not be allowed to participate in the Conference. There will be no refunds if you cannot prove you are either fully vaccinated or have a negative COVID test result within 48 hours of checking in to the hotel.

As of the publication date of this program, the hotel is not requiring guests to wear masks in all public areas. The guidelines from the CDC could change prior to the conference, but their recommendations will be our guide throughout the meeting. By registering for this meeting, you agree to follow these guidelines and hold LDEI harmless should you contract COVID-19 during the Conference.

CONFERENCE AGENDA

Wednesday, October 19

2:00 pm – 5:00 pm

LDEI Board of Directors Meeting

Thursday, October 20

7:30 am to 6:00 pm

Registration/Hospitality

This year's gift bags distributed at Registration have been conceived as "Green Swags Bags"—an LDEI Conference first—filled with environmentally conscious items to minimize environmental impact. The gift bags are also 100 percent eco-friendly.

Optional Pre-Conference Tours

(Price includes lunch, gratuity and transportation. Tour price is not included in the Conference registration fee.)

Discover New York's "World on a Plate" and uncover its many distinct communities with this generous selection of diverse, culturally enriching private tours. *Note: Different degrees of physical challenge (amount of walking) have been assigned to each tour to designate Activity Levels. Roundtrip transportation from The Barclay Hotel to the tour start and end points is provided.*

7:45 am to 1:00 pm

Tour 1: Tour the Famed Institute of Culinary Education: Learn to Bake Like a Pro, and Experience Lunch in ICE's "Cuisine Lab"

Calling all bakers who yearn to become Macaron Makers... this special morning is for you! No chef jacket or toque is required to learn from Chef/Instructor Dame Kathryn Gordon. ICE will provide aprons and tools; bring your curiosity and an appetite for learning. Begin with a guided tour of ICE, with breakfast sweets and beverages providing energy to step into Chef Gordon's classroom. Once apron strings are tied, discover and master the technique of making macarons. Lots of finger-licking when you create Saffron Macarons filled with saffron-marigold buttercream and Pistachio Macarons filled with chocolate-pistachio ganache. Savor an Indian-themed lunch cooked in ICE's famed "Cuisine Lab" featuring a Woodstone Tandoor and Rotisserie. Pick up your parting gift, an autographed copy of [Les Petits Macarons](#) by Dame Gordon.

Activity Level: Easy

Fee: \$175.00

Minimum 10/Maximum 14

8:15 am to 12:30 pm

Tour 2: Enjoy a Chef's Tour and Tasting in Colorful, Ethnically Diverse Jackson Heights (Queens)

Be sure to pack a tote to hold hard-to-find Indian ingredients while joining acclaimed Dame/Chef Surbhi Sahni on this colorful, multicultural walking tour with its curries, saris, Bollywood music shops, and more! First stop is Patel Brothers Food Store to browse the bounty of the largest Indian grocery chain in North America. Prolific amounts of pickles, chutneys, rice, aromatic spices, teas and fresh herbs are there for purchase. Next, you'll touch, taste and discover the unique sweet and savory ingredients Chef Sahni uses in her home kitchen and for catered events. No need for a passport to travel with insider Chef Sahni to taste exotic, fragrant street foods from Pakistan, Tibet, Bangladesh, Northern India and Nepal. Once you've eaten at her favorite establishments, you'll be experienced about food from most of South Asia and the Indian subcontinent!

Activity Level: Easy-to-Moderate

Fee: \$125.00

Minimum 10/Maximum 14

8:30 am to 3:00 pm

Tour 3: Leave Town to Explore Chef Dan Barber's Extraordinary Blue Hill at Stone Barns

Take a breath of fresh country air as you step off your coach in Tarrytown, NY at prominent Blue Hill at Stone Barns, where two-star Michelin Chef Dan Barber and his expert team oversee a vast farm offering curated meals. A Stone Barns farmer will guide your exploration of the farm (soil, biodiversity, service of livestock, rotational systems, ecosystems of the crops, and much more). A Blue Hill cook will enhance your tour of the Innovation Labs dedicated to milling, baking, butchery, preservation, arts and economy, as you snack on small bites along the way. Discover the connection between healthy soil and delicious food at lunch, when Chef Dan and his culinary team present a multi-small plated lunch featuring vegetables, meats, breads, and cheese (vegetarian option available) from the best of the field and market. Dame Rachel Martin will provide exquisite Oceana Wine. *(Note: Proof of Covid vaccination card and photo ID are required)*

Activity Level: Easy

Fee: \$215.00

Minimum 35/Maximum 45

8:00 am to 1:00 pm

Tour 4: Stroll Through History on the Lower East Side With Stops for a Women's Tour at the Tenement Museum, Historic Food Shops, and Lunch at Katz's Deli

Stroll through the historically rich Lower East Side where arriving immigrants from 20-plus nations first stepped off Ellis Island and into 19th-century tenements, now restored. Leave the hotel in your modern van and step into a bygone era on the corner of Delancey Street to begin your visit to the Tenement Museum for a private, docent-led "women's tour." Then, professional guides will walk you past some of the oldest immigrant-owned food stores in NYC, still operating and

highly popular: Economy Candy, The Pickle Guy, Yonah Shimmel's Knish Bakery, and Russ and Daughters Appetizing. Stop to shop and "nosh" before arriving for lunch at world-famous Katz's Deli, where you'll enjoy an overflowing selection of delicatessen sandwiches, knishes, pickles, condiments and beverages. Did your relatives begin life in America here?

Activity Level: Easy

Fee: \$190.00

Minimum 10/Maximum 14

8:00 am to 12:45 pm

Tour 5: Walk the Brooklyn Bridge and Spend the Morning in Trendy Dumbo (Brooklyn)

Slip on your sneakers to walk over the 1.1-mile long Brooklyn Bridge. Built in 1883, this landmark is a hybrid cable-stayed/suspension bridge, spanning the East River between Manhattan and Brooklyn - the coolest borough in NYC! Have your camera handy for spectacular shots of the bridge's steel cables, Statue of Liberty, Verrazano Bridge, and more. Then continue to see where hip Brooklyn's diverse residents get their food fixes in the shadow of the bridge. Eat like a local while exploring delicious eateries focused on women-owned businesses like One Girl Cookies and Superfine (since 2001). Hit the trendiest boutiques, art galleries and gourmet markets sprinkled around DUMBO ("Down Under the Manhattan Bridge Overpass"). Experience a "moveable" feast, then walk off calories while nibbling freshly made Jacques Torres treats. Stash samples in your tote from TO ("Time Out") Market, shop ethnic imports and local favorites, and taste famous New York coal-fired pizza by the slice at Julianna's Famous Pizza before boarding a return van.

Activity Level: Active

Fee: \$160.00

Minimum 10/Maximum 14

7:30 am to 12:45 pm

Tour 6: Discover Historic Chinatown: Eat, Drink, and Shop with the "Mott Street Girls"

Scamper off to Chinatown, one of New York City's oldest neighborhoods and home to the highest concentration of Chinese people in the Western Hemisphere. Meet your tour guide Chloe Chan (one of two "Mott Street Girls") at Kam Hing Coffee Shop for classic Chinese breakfast fare of sponge cake and specialty teas. Chloe will shine a light onto the dark side of Chinatown such as the Chinese Exclusion Act, the first law restricting immigrants to the U.S. Bring your totes to carry gifts from Tings; scarves, hats and trinkets from a street vendor; distinctive Asian snacks, fruits, vegetables and sweets from outdoor markets; and sample a famous almond cookie from the Nom Wah Tea Parlor established in 1920. Learn about unique Chinese burial customs while walking along "funeral row." Then polish up your chopsticks technique to enjoy the dumplings of your choice from an unlimited assortment of Dim Sum for lunch at House of Joy.

Activity Level: Moderate

Fee: \$155.00

Minimum 10/Maximum 14

7:30 am to 12:45 pm

Tour 7: Breakfast at the James Beard House, Stroll Greenwich Village, the Highline, and Shop at Chelsea Market

Begin with a private tour and continental breakfast at the celebrated Beard House; meet Izabela Wojcik, the official "Beard House Storyteller" who will share the "scoop" on JB's legendary brownstone, now home of the James Beard Foundation. Next, guided by Dame Shelly Menaged, stroll charming Greenwich Village streets towards the Meatpacking District, where slaughterhouses and meatpacking plants were converted into trendy fashion boutiques and high-end restaurants. Climb steps to the Highline, a walkable raised garden (take photos of the Hudson River and NYC's newest jewel...Little Island.) During a guided tour of Chelsea Market, hear tales of the National Biscuit Company and origins of the Oreo Cookie circa 1927. Then step into the newly installed sizzling Hot Bread Kitchen where women small business owners gather for learning, connection and growth. Have lunch at Dickson's Farm Stand to "Taste the Market" with curated samples from mostly women-owned Amy's, Sarabeth, Saxelby Cheese Mongers, Ayada, Mok Bar, Dickson's, Seed+Mill, and Buon Italia (Dame Marisa May's family market).

Activity Level: Easy-to-Moderate

Fee: \$165.00

Minimum 10/Maximum 14

8:00 am to 12:45 pm

Tour 8: Walk the Historic West Harlem 'Hood with "Mr. Harlem" and Enjoy Lunch at Dame Yvette Leeper-Bueno's Stylish Vinateria

Your lively and knowledgeable tour guide, "Mr. Harlem," will walk you past the famed Cotton Club, Savoy Ballroom, Apollo Theatre, and Abyssinian Church. He promises to regale you with insight into Harlem's rich heritage and cultural scene, past and present. Learn about Harlem's Renaissance in the 1920s with its speakeasies, jazz musicians, and political activists. This part of the city has maintained a unique, exciting vibe and is considered today by local New Yorkers as a place to be and be seen. Dame Yvette Leeper-Bueno will host at her ever-so-trendy and divinely delicious Vinateria Restaurant, where she will pair women-produced wines with lunch. Yvette's mother, a local doyenne, promises to stop by to share stories of her life as a Harlem-based entrepreneur.

Activity Level: Moderate

Fee: \$165.00

Minimum 10/Maximum 14

2:00 pm to 4:30 pm

Chapter Leadership Forum

The Chapter Leadership Forum is open to all Conference attendees and is a must for all current and incoming chapter presidents and highly recommended for members who hold or plan to take a leadership role. In this session, we'll feature best practices for creating a dynamic chapter board. We'll touch on board transition, term limits, the role of a

parliamentarian, Robert's Rules, effective minutes, record keeping, tool kits and more to ensure your chapter runs smoothly and maintains its nonprofit status.

5:00 pm to 5:30 pm

First-Time Attendees Reception

For those attending the Conference for the first time, this is your opportunity to meet the LDEI board of directors and the other first-timers prior to the opening reception.

5:30 pm to 6:30 pm

"Welcome to The Big Apple!" Opening Reception

The Opening Reception, the traditional Conference kick-off, is a great opportunity for renewing old acquaintances and making new ones. Come celebrate our reunion and socialize in person at the sparkling and stylish Opening Reception in the Barclay Hotel, where the live piano music will be hot and the classic cocktails will be cold! Circulating the room will be "Living Statues" simulating New York's great landmarks—perfect for a photo op and for toasting the wonderful experiences unique to The Big Apple!

"Dames Dine Out Like New Yorkers" (Dinner on Own)

It would take 22.7 years to eat at every NYC restaurant. Therefore, a list of Dame-owned and other well-vetted restaurants throughout NYC has been carefully curated for you by Dame Rita Jammet, showcasing the best that New York has to offer! As a Conference "first" and in advance of your arrival, you will receive a PDF customized digital restaurant map with commentary and links to 50 recommended places. Plan to make reservations in advance and travel there like a New Yorker—by taxi, car service, subway, or public bus. Or, better yet, walk!

9:30 pm to anytime

After-Party at *The Skylark Lounge* (Special Optional Event)

After dinner out on the town, enjoy a true NYC night-life experience at *The Skylark Lounge*, managed by Dames Alison Awerbuch and Abigail Kirsch's company (offering a generous discount). Join fellow Dames at a semi-private event held at one of Manhattan's coolest (and fun!) rooftop indoor lounges with the opportunity for outdoor viewing and photo ops (Hudson River, Empire State Building, Times Square). Arrive after 9:30 pm and stay as long as you wish. Enjoy great vibes and DJ sounds in The City that Never Sleeps! (*Note: The Skylark is a sophisticated lounge, not a dance club.*) There is a maximum of 50 guests, so register soon!

Fee: \$75.00

Discounted cost includes 2 drinks (award-winning mixology cocktails, wine, beer), butlered savory & sweet bites. Gratuity included. After second cocktail, pay on consumption). **Maximum of 50 guests.**

Friday, October 21

7:30 am to 5:00 pm

Registration/Hospitality

8:00 am to 8:30 am

Opening Breakfast

8:30 am to 8:45 am

General Session Welcome

Deborah Mintcheff, LDEI President

8:45 am to 9:45 am

Keynote Speaker sponsored by Brock Circle: Dame Jessica Harris, PhD - "Sea Changes: Some Thoughts on the World of Food and the Foods of the World"

Friday morning's Opening Keynote Speaker, **Dame Jessica Harris, PhD**, has been described as "a straight-up legend" as a scholar making connection with the foods of the African diaspora and their impact on American cuisine. In her words, "Through food we can find out that there is more that connects us than separates us. What we eat and what we discover brings us together. It is a communal table. It's how we know who we are and how we are connected."



Photo: John Pinderhughes

Voted by *TIME* as among "The 100 Most Influential People of 2021," Dr. Harris has earned countless honors and accolades in service to our industry, among them: *NY Times* bestselling author of *High on the Hog: A Culinary Journey from Africa to America* (2021 Netflix release as a four-episode series); recipient of the James Beard Lifetime Achievement Award; Southern Foodways Lifetime Achievement Award; consultant to the Smithsonian Museum of African American History and Culture; and host of *My Welcome Table*, on Heritage Radio Network.

A prominent educator, culinary historian, journalist, and author of 12 cookbooks focusing on the flavors of African and Caribbean cuisines, she holds degrees from Bryn Mawr College and a PhD from NYU. A woman of extraordinary accomplishment, Dr. Harris will share her astute level of intellect, philosophy and human dignity as she celebrates the diversity of our country while expressing the cultural truths and unique aspects of our respective heritages.

9:45 am to 10:30 am

Networking Break

10:30 am to 12:00 pm

Concurrent Sessions

Thought leaders doing cutting-edge work in hospitality will offer informative, educational and inspiring solutions to real world challenges that Conference attendees won't want to miss!

Session 1: “Inspiring Success Stories of Immigrant Entrepreneurs in Hospitality”

Culinary entrepreneurs with uniquely diverse backgrounds from around the world will share their stories. Each has built a thriving business around the culture of food and heritage. Learn what motivated them, challenged them, and inspired them to push forward. Each will share her “secret sauce” for achieving success.

Moderator: Barbara Sibley	Owner, La Palapa Restaurant (NYC)
Surbhi Sahni	Founder/Owner, TAGMO (NYC)
Sylvia Baldini	Chef/Founder, Strawberry and Sage food group
Maria Loi	Owner/Chef, Loi Estiatorio (NYC)
Hiroko Shimbo	Founder, Hiroko’s Kitchen

Session 2: “Living the Dream: Building and Rebuilding Your Brand”

Over the past years, we have practiced our ability to be flexible and creative while troubleshooting obstacles in our careers. During this session, we will explore how Dames have built and rebuilt their brands. The panel will be led by the host of the New York Chapter’s new initiative—“Living the Dream”—a podcast sharing unique insights into the trials and tribulations of working in hospitality.

Moderator: Penny Stankiewicz	“Living the Dream” podcast; Sugar Couture by Penny
Marika Vida	Educator; social media guru (“The Somm Mom”)
Adrienne Cheatham	Chef; author; founder/SundayBest pop-ups
Yolanda Shoshana	Wine and spirits writer; social media guru
Lori Jean Levy	Founder, My Global Table (customs, international trade, brand building)

Session 3: “Sustainable Hospitality: How Innovative Farming Practices Add Value to Restaurants and Communities”

A panel of New York’s dynamic growers explore their relationship with the communities they serve and how they are poised to tackle issues within our industry and communities, including sustainability, food justice, and food waste. Also discussed will be Regenerative Agriculture and the interconnection of farming systems with the ecological system as a whole.

Moderator: Karen Goodlad	Hospitality Professor, beverage specialist
Lizzy Grauer	Farmer/Stone Barns Center for Food and Agriculture
Maya Netzer	Anne Saxelby Legacy Fund (Director of Programs)
Amy Zavatto	Board member, Snug Harbor Cultural Center; beverage specialist; author
Representative	Brooklyn Grange urban rooftop farm

12:15 pm to 2:00 pm

M.F.K. Fisher Prize/Partner Showcase

Join us for this recognition luncheon where we will celebrate the winners of the 2022 M.F.K. Fisher Prize as well as showcase the Partners who generously support LDEI through their participation.

2:00 pm to 3:30 pm

Concurrent Sessions

Session 4: “New York in Your Glass: Grapes and Grains and Apples, Oh My!”

New York is the third largest wine-producing state in the nation but that does not tell the complete story of New York’s fermented beverage production. There’s an Empire State’s worth of fine beverages to explore during this tasting session. A panel of innovative producers will give a thirst-quenching insider’s view into the vibrant diversity of New York’s beverage industry.

Moderator: Wanda Mann	East Coast editor, Tasting Panel; SommJournal
Nancy Irelan	Winemaker/Owner, Red Tail Ridge Winery (Finger Lakes)
Celeste Beatty	Owner, Harlem Brewing Company
Louise Newsome	Advisor to New York State Distillers Guild
Ally Britton	Taproom Manager, Abandoned Hard Cider

Session 5: “Food Horizons 2022: What’s New in Food Politics, Food Studies, Food Equity, and Food Advocacy”

Billions of people throughout the world are affected by the most critical food system issues in 2022: hunger and food insecurity, obesity and its health consequences, and the environmental impact of current food production and consumption practices. Expert panelists will discuss the politics of food systems in the Coronavirus era, how and why food inequities must be studied, and the need for advocacy for food systems that promote health, sustainability, and equity for all.

Moderator: Grande Dame Marion Nestle, PhD	Academic; author; public health advocate; previously Paulette Goddard professor of nutrition, food studies and public health, and professor of Sociology (NYU); former visiting professor of nutritional sciences (Cornell University)
Krishnendu Ray	Associate Professor and Chair, Department of Nutrition and Food Studies at NYU
Michelle Hughes	Manager, Equity & Organizational Change, National Young Farmers Coalition

Session 6: “Reflections and Renewal of the Hospitality Community”

The industry as a whole is working to renew the community of hospitality professions that we rely on to make our workforce sustainable. We are reminded daily of the impact

of service challenges and customer misbehavior. Panelists will reflect on trends in hospitality that include how practices have evolved to better prepare our teams and our guests.

Moderator: May Matta-Aliah Wine and Spirits Educator
Gabriela Davugustto Owner and Wine Director, Clay Restaurant (NYC)
Patricia Cobe Senior Editor, Restaurant Business and FoodService Director
Christy Frank Owner, Copake Wine (NY)
Mia Van de Water Head of Beverage Operators, COTE Korean Steakhouse (NYC)

5:30 pm Buses Depart

Gala Reception and Dinner at Spectacular Pier Sixty

Friday's elegant evening of cocktails and dinner takes place at New York's iconic Pier Sixty at Chelsea Piers. This alluring Hudson River waterfront venue is a spacious, all-season, glass-enclosed room and terrace with outdoor waterfront access, offering spectacular views of the Statue of Liberty, Ellis Island, Hudson River activity, and the New Jersey skyline. Thanks to Dame Alison Awerbuch and Grande Dame Abigail Kirsch who are Partners at Pier Sixty's event venue, an outstanding evening is assured.

6:00 pm to 6:45 pm

"Delivering the World on a Plate" Cocktail Reception

New York's prominence as a unique global community built on the contributions of dozens of cultures is reflected in our city's culinary heartbeat. At this elegant cocktail reception, New York Dames representing their own ethnic cuisines and backgrounds and who are chefs, restaurateurs, and/or cookbook authors will be your hosts while introducing special hors d'oeuvres illustrative of their different heritages.

6:45 pm to 9:00 pm

Speakeasy Dinner at "CLUB CB"

At an appointed time, when the request for a secret password is fulfilled, a clandestine entryway will appear as Pier Sixty transforms into a sophisticated Speakeasy experience with an ambience representative of the swank New York City Supper Clubs born of the 1920s Prohibition era. As an homage to our founder Carol Brock, who reveled in the glitz and glamour of New York nightlife, we've named the Speakeasy "CLUB CB." A formal sit-down dinner with wines will be enhanced by the entertainment of a stylish New York jazz band with male and female singers, and augmented by the performance of our very own New York Dame Pamela Morgan, a talented cabaret performer.

Saturday, October 22

7:30 am to 4:00 pm

Registration/Hospitality

8:00 am to 8:30 am

Breakfast

8:30 am to 9:30 am

Jeffrey Yoskowitz: "Pushcarts And Peddlers: How Immigrants on New York's Lower East Side Shaped the Way America Eats Today" Sponsored by Brock Circle

Keynote Speaker **Jeffrey Yoskowitz**

is an impressive food entrepreneur, cookbook author, journalist, and culinary historian. Mr. Yoskowitz is an expert in Jewish food and the co-founder and "Chief Pickler" of The Gefilteria, a Brooklyn-based food venture that reimagines Old World Jewish foods and has been a leader in the Jewish food revival of the last decade. He will whet our appetites with stories about immigrants on the Lower East Side in the late-19th and early-20th centuries, how they encountered the gastronomic diversity of early New York, and the ways they adapted to their new home while also transforming it. He will be joined at the podium by **Niki Russ Fiederman**, 4th-generation co-owner of NYC's renowned culinary and cultural icon, the appetizing store Russ & Daughters, founded in 1919. Their presentation will bring to life the dynamism of New York during the multi-ethnic immigrant waves that ended a century ago and how it set the stage for the vibrant food destination New York is today.



Photo: Nomi Ellenson

9:30 am to 10:15 am

Networking Break

10:15 am to 11:45 am

Concurrent Sessions

Session 7: "Breaking the Silence 2.0—The Discussion Continues..."

As women and leaders, executives and small business owners, mentors, mothers, and wives, we fill a range of demanding roles. Whether negotiating compensation, staring at a glass ceiling, building a successful team, mentoring young women, or finding balance in your own life, this expert panel will provide the tools you need to forge strong connections that make work and personal life more rewarding.

Moderator: Melanie Young Author; Radio Host, "The Connected Table"
Carolyn D. Richmond Chair, Hospitality Group, Fox Rothschild LLP
Amanda Cohen Owner, Dirt Candy NYC
Erin Reifsynder, MA Mental health counselor and Board Member, Restaurant After Hours

Session 8: "Marketing and Communications in the Hospitality Industry: New Approaches to Meeting and Addressing the Rapid Changes in Consumer Habits and Expectations"

A panel of seasoned marketing, public relations, and communications professionals in the hospitality industry will share their insights on shifting messaging while leaning into new strategies and tactics during these challenging times. Each will discuss what worked and didn't, and how best to promote their companies' and clients' brands while facing an uncertain, changing, and challenging future.

Moderator: Shari Bayer Owner, Bayer Communications
Valerie Gerard-Matsuura Vice President Operations, Sopexa USA
Susannah Gold Writer; educator; brand ambassador
Francine Kowalsky Owner, Wine Distilled
Robin Insley Owner, Robin Insley Associates

Session 9: The Business of Running Your Chapter Board

Every year at the Conference, we include a session by LDEI's legal counsel to help chapters with the business of running their chapter like a business. Jackie Henson, who has worked with LDEI for over 20 years, will conduct a workshop that covers a range of important topics, from Legal Meeting/ Action Requirements for Boards and Members during COVID and Post-COVID Environments, Diversity, Equity and Inclusion – what does it mean for the Board?, and Unrelated Business Income Tax Issues.

Noon to 2:00 pm

Legacy Awards Luncheon

The Legacy Committee invites you to share their pride in the Legacy Awards Class of 2022, six outstanding winners from a very competitive field of applicants. Hear how these Dame-hosted externships have made a difference to these talented women and their future.

2:00 pm to 3:30 pm

Council of Delegates (COD) Meeting

During our annual business meeting, you will gain important insights into how our organization works. Delegates representing each chapter have the opportunity to craft LDEI policy. Non-delegate Dames are welcome and encouraged to attend. If you are considering a leadership position within LDEI, you must have attended the COD meeting once in the three years prior to running for office.



3:30 pm to 5:30 pm

Boutique CB

Dust off those credit cards and enjoy our reimagined Marketplace--now renamed "Boutique CB" in honor of LDEI founder Dame Carol Brock. Open at select times throughout the Conference, Boutique CB will be selling snazzy NYC Subway Scarves, signed cookbooks, and

LDNY Dames-produced items. Also available will be Carol's personal mementos and memorabilia offered up by her family, including kitchenware, decorative items, costume jewelry, clothing, and bric-a-brac.

6:00 pm to 9:30 pm

Grande Dame Reception and Dinner

It's a special year as we are celebrating two Grande Dames: Paula Lambert, founder of the Mozzarella Company, and Bev Shaffer, chef, culinary consultant and advocate. LDEI bestows this award to an exceptional Dame every other year. This lifetime achievement award recognizes extraordinary contributions within the fields of food, beverage, and hospitality.



Sunday, October 23

10:30 am to 1:30 pm

Post-Conference Event: Harlem Gospel Brunch at Ginny's at Red Rooster (Optional)

Before heading home, join us for a rousing Sunday Harlem Gospel Brunch, a scholarship fundraiser for the New York chapter. Get ready to tap those feet and clap those hands as we head uptown to Harlem for a culinary and cultural celebration of NYC's African-American experience at Chef Marcus Samuelsson's electrifying, modern-day speakeasy. **Ginny's at Red Rooster**, located underneath his acclaimed Red Rooster Harlem restaurant, is a creative interpretation of the glamorous clubs and parlors popular in early 20th-century Harlem. Before diving into a lip-smacking brunch of soul food and craft cocktails, we'll enjoy an exclusive, live performance by the much-loved and award-winning **Sing Harlem Gospel Choir**, under the direction of producer, author, playwright, and impresario Vy Higginsen—New York's first black female primetime radio personality—who has been making a place for minorities and women in the arts among NYC's media elite. The Sing Harlem Gospel Choir has appeared on *The Tonight Show Starring Jimmy Fallon*, *The Late Show with Stephen Colbert*, *Saturday Night Live*, *The View*, *Good Morning America*, *the Tamron Hall Show*, and the Grammy Awards. The Choir also accompanies a variety of musical artists including Sting, Arianna Grande, Pharrell Williams, Chance the Rapper, and Madonna.

In addition to raising money for the NY chapter's scholarship program, a portion of proceeds from this performance also benefits the Mama Foundation's tuition-free music training programs for the Harlem community.

Fee: \$200.00

Minimum 65/Maximum 75

Includes Gospel performance, brunch buffet, 1 cocktail & unlimited soft drinks, coat check, all gratuities. Transportation to and from the event is on your own.

LDEI 2022 CONFERENCE REGISTRATION FORM

Registration is available online at www.ldei.org or you may complete the form below.

Name _____

Chapter _____

Company Name _____

Address _____

City _____

State _____ ZIP _____

Phone _____

Email _____

Spouse/Guest Name _____

_____ Check here if first-time attendee

Total Due \$ _____

Cancellation Policy

Full refund, less \$50 processing fee, if cancelled by October 1, 2022. No refunds after October 1. All refunds are processed after the conference.

Payment

Check Enclosed _____

Charge Mastercard _____ VISA _____ American Express _____

Account # _____

Expiration _____ Security Code _____

Signature Required _____

Billing address (if different from address above) _____

Send Registration

Scan/email: info@ldei.org

By Mail: LDEI
P.O. Box 4961
Louisville, KY 40204

By Fax: Greg Jewell
502.456.1821

If you require special accommodations to participate fully, please attach a written statement of your needs. The hotel is fully ADA-accessible, but we need advance notice for off-site locations and transportation.

Further Questions? Contact Greg Jewell at 502-456-1851 x 1, or info@ldei.org.

Registration

Full registration includes all conference materials, meals, and events scheduled Friday and Saturday except optional tours and the Thursday-evening event. To be eligible for the early conference registration fee, registration form must be postmarked by September 10, 2022.

	#	Member	#	Spouse/Guest
Early Registration		650.00		N/A
Regular Registration		695.00		N/A
Opening Reception		Included		35.00
Friday Breakfast		Included		50.00
Partner Luncheon		Included		100.00
Dinner at Pier 60		Included		160.00
Saturday Breakfast		Included		50.00
Legacy Awards Luncheon		Included		85.00
Grande Dame Reception/Dinner		Included		185.00
Friday Day Pass (includes all Friday events)		350.00		N/A
Saturday Day Pass (includes all Saturday events)		350.00		N/A
Total				

Optional Events

Both members and guests are welcome to attend any of the optional events below.

	Fee	#ofTickets	Total
Tour 1: Institute of Culinary Education/ICE (tour, baking class, lunch, signed cookbook) <i>Activity Level: Easy</i>	175.00		
Tour 2: Chef-guided Tour of Diverse Jackson Heights (Queens) <i>Activity Level: Easy-to-Moderate</i>	125.00		
Tour 3: Blue Hill at Stone Barns Tour & Lunch Note: Proof of Covid vaccination card and photo ID are required <i>Activity Level: Easy</i>	215.00		
Tour 4: Lower East Side Tour with Tenement Museum, Katz's Deli <i>Activity Level: Easy</i>	190.00		
Tour 5: Brooklyn Bridge & Trendy Dumbo (Brooklyn) <i>Activity Level: Active</i>	160.00		
Tour 6: Chinatown Tour & Dim Sum Lunch <i>Activity Level: Moderate</i>	155.00		
Tour 7: James Beard House Tour, Greenwich Village, Highline & Chelsea Market <i>Activity Level: Easy-to-Moderate</i>	165.00		
Tour 8: Historic Harlem Tour & Vinateria Lunch <i>Activity Level: Moderate</i>	165.00		
After-Party at The Skylark Lounge (Thursday evening event)	75.00		
Post-Conference: Sunday Harlem Gospel Brunch & Performance—Ginny's at Red Rooster Harlem	200.00		
Patron	500.00		
Grande Patron	1000.00		
Total			

Pre-conference Sessions:

_____ Leadership Forum

Concurrent Seminars:

(Select ONE seminar from each group.)

Group A: ___ Seminar 1 ___ Seminar 2 ___ Seminar 3

Group B: ___ Seminar 4 ___ Seminar 5 ___ Seminar 6

Group C: ___ Seminar 7 ___ Seminar 8 ___ Seminar 9



Les Dames d'Escoffier

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