

Les Dames d'Escoffier International

Quarterly

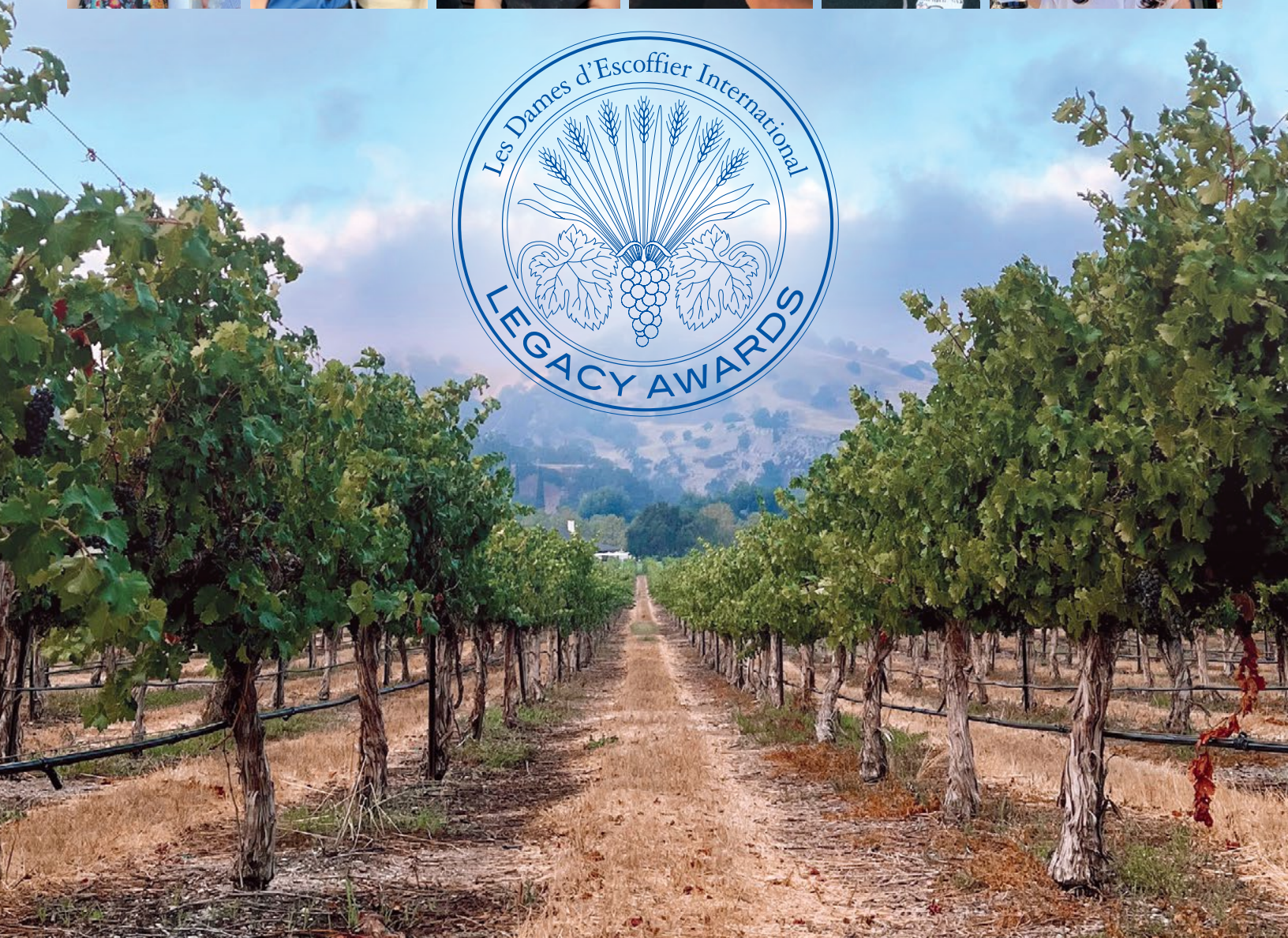
SPRING



2023

The Legacy Issue

The Art of Paying It Forward



It's time to gather and travel! Friends explore the gastronomical wonders of the Greek countryside with Dames Lisa Stavropoulos and Irene Moore; Orange County, Va. is celebrating the late Grand Dame Edna Lewis with a Menu Trail through Memorial Day; The Sacramento Dames are back to hosting their hot ticket fundraiser, The Village Feast.



Les Dames d'Escoffier International Quarterly SPRING 2023

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FROM THE EDITOR

“Tell me, what is it you plan to do with your one wild and precious life?” - Mary Oliver

I live for storytelling. It's a puzzle. I might not be able to walk into a room and say “ah, yes, this fits there, and that can hang here...” I'm not a spatial thinker in that way. However, when there is a story to be told, a flow to be had, and a throughline to weave—I come alive. Editing allows me to do just this and the pages that follow brim with that spring season energy we all crave this time of year.

The *Quarterly* is a snapshot of who we are, what we are doing, and where we are going as an organization and as an industry. I themed our spring issue “The Legacy Issue” because each story has the power to impact and leave an impression. When at the New York Conference this past October, I was dining with my dear friend, **Anastasia Nickerson**, who said something that continues to stick with me: “Les Dames,” she said, “is not an organization about what can I get it's an organization of what can I give.” That's the definition of legacy.

In our coverage of The Legacy Awards, the experiences shared by the 2022 awardees and the *why's* shared by our 2023 hosts are a burst of inspiration refueling the why-we-pay-it-forward Dame attitude. For those of us who crave escape and experience, we would be remiss not to scratch the surface of 2023 Travel Trends (and, yes, we barely scratch the surface on this massive piece which is why I'm already planning a Part 2 for the Fall *Quarterly*). Our Global Culinary Postcard takes us around the globe to celebrate Lunar New Year. I want to give a few shout outs to two exemplary Lunar New Year experiences: check out Dame **Andrea Nguyen's** (San Francisco) interview with Francis Lam on *The Splendid Table* podcast (Episode #773) about celebrating the Vietnamese tradition of Tet; also to my home chapter's own Dame **Susanna Foo** (Philadelphia) who, as a member of the *Chaine des Rotisseurs*, planned a Chinese New Year Dinner for its members and guests on January 19. It became obvious through our Chapter Board Liaison notes that many chapters have been finding luck with casual happy hour hangouts and I see through social media that other chapters are jumping on board! Need ideas? Check out our Leadership in Action feature.

So much to read, so much to learn! I am forever grateful to the writers who contribute their time, energy, and voices to our publication; to our International Board for their leadership (especially **Jennifer Goldman**, **Kathy Gold**, **Anita Lau**, **Deborah Mintcheff**, and **Irene Moore** for their constant support and abundant ideas); to **Susan Slack**, Greg Jewell, and Joni Keith for all they do.

With this, dear reader, I am going to finish packing for Oaxaca! It's March 4 as I write this, and I'll be attending Flavors of Mexico in just a few days. I'm psyched. I'm ready. I'm hungry.

With love, light, and peace,
Kendra

—Kendra Lee Thatcher, Editor, Spring *Quarterly*



PRESIDENT'S MESSAGE

“Spring is the time of plans and projects”
-Leo Tolstoy

Dear Dames,

Spring is the time of year when I am invigorated enough by the warming temperatures to get outside and be active. I enjoy digging in my garden, as the fragrance of fresh herbs and the promise of fresh vegetables—if I can keep the deer away—are good for my soul. And by this time, everything on the LDEI calendar is up and running. Committees are humming along making plans and gathering awards nominations, Dames bags are packed for the highly anticipated trips to Mexico and London, and preparations for this year's Annual Conference are well under way.

This year's Conference Co-Chairs, Kentucky Dames **Kelley Miracle** and **Nicole Stipp**, are leading an enthusiastic chapter that is hard at work on experiential programming guaranteed to excite and engage you. I'm so looking forward to what they come up with! They are not only eager to share Louisville's culture and cuisine but are also mindful of the feedback received from our last Conference. Watch your inbox for details as plans come together.

New this year is our Awards Committee, which will manage the process and the communications for the Woman of Purpose Award and the Scholarships for Impactful Change. The scholarship program is new this year and presented in partnership with the outstanding generosity of The Wine Group. Designed to support women 21 and older who are enrolled in accredited institutions for a hospitality-related field, we are thrilled to support a new generation of civic leadership. Applications are being accepted until May 5 and complete details are on our website (www.ldei.org/scholarship-application).

This issue of the *Quarterly* features the Legacy Award winners, and I have to say that this is my favorite LDEI initiative. Each year when the experiences are unveiled, I wish that I could apply—they're fabulous! It becomes even more exciting when we learn about the winners and their unique experiences, as they express their enthusiasm and gratitude and share the impact LDEI has had on their careers. Thank you to the Dames and chapters who host these mentorship opportunities. And thank you to the committee members who facilitate the process, especially last year's Chair Dame **Kathy Gold** and this year's Co-Chairs Dames **Belinda Smith-Sullivan** and **Helen Mitternight**. The Legacy Awards would not be possible without the generous support of the Julia Child Foundation, who I'm delighted to share is increasing their grant to LDEI from \$12,000



to \$15,000. We have also received a grant from the Timothy S.Y. Lam Foundation for a second year. We are so fortunate for the partnership of these two important organizations.

As you enjoy the *Quarterly* pages, so thoughtfully assembled by *Quarterly* Editor **Kendra Thatcher**, you'll find them full of important member information along with a special spotlight on culinary tourism. If that tugs at your wanderlust, check out the new advertising supplement for offerings from some of our Dames. We heard from you that Dames want a way to showcase their businesses to our membership, and thanks to the work of Immediate Past President **Deborah Mintcheff** and graphic designer Joni Keith, this smart-looking addition to the *Quarterly* provides us all the opportunity to support our fellow Dames. We plan to continue to offer the supplement in the printed edition, so keep an eye on your inbox for that.

The Wentze Family Estates has been a long-time generous supporter of LDEI, our Annual Conference, and the Legacy Awards. I would like to close this letter with a special thank you to Grande Dame **Carolyn Wentze**, Aly Wentze and the entire Wentze family for their continued support of the mission of Les Dames d'Escoffier International.

Wishing you all a delightful spring season,

Jennifer Goldman
President, LDEI Board of Directors

2023 LDEI BOARD OF DIRECTORS

The mission of the LDEI Board is to support the development of new chapters and the success of the existing chapters through guidance, education, connectivity, and effective communication. The Board also fosters and encourages the career development and growth of its members through diverse programs and philanthropic initiatives.

President

JENNIFER GOLDMAN
(Cleveland/Northeast Ohio)
Founder, BalCore Business Advisors
jennifer.LDEIBoard@gmail.com
(843) 224-0198

First Vice President

KATHY GOLD
(Philadelphia)
In The Kitchen Cooking School
chefkage@gmail.com
(609) 206-4511

Second Vice President

ANITA LAU
(LA/OC)
MHW Strategies
madhungrywoman@gmail.com
(650)-996-7300

Third Vice President

KERSTEN RETTIG
(Dallas)
Pret Marketing
kersten@pretmarketing.com
(214) 912-3154

Secretary

BARB PIREs
(Atlanta)
Henri's Bakery & Deli
piresb@bellsouth.net
(404) 432-5541

Treasurer

STEPHANIE JAEGER
(British Columbia)
PearTree Provisions
ssjaeger@shaw.ca
(604) 299-2772

Chapter Board Liaisons

ERIN BYERS MURRAY
(Nashville)
The Local Palate
murray.erinb@gmail.com
(617) 571-8173

MARILYN FREUNDLICH

(St. Louis)
Owner, Inclusively Yours Ceremonies
marilynfreundlich@gmail.com
(314) 374-5881

IRENE MOORE

(South Florida)
Freelance Wine & Food Writer
irenemoore305@gmail.com
(786) 942-6448

Immediate Past President

DEBORAH MINTCHEFF
(New York)
TheArtfulPen
dsmintcheff@gmail.com
(917) 923-6348

Executive Director

GREG JEWELL
President, AEC Management Resources
Louisville, KY 40204
info@ldei.org
(502) 456-1851 x1

Paying It Forward: Celebrating the Women of The Legacy Awards

THE 2022 LEGACY AWARDEE ESSAYS & 2023 LEGACY EXPERIENCES

Now in its 24th year, the LDEI Legacy Awards provide unique, targeted mentorship opportunities for professional women in the food, beverage, and hospitality industries. These extraordinary, one-week experiences are possible due to both the generous support of our Partners, The Julia Child Foundation for Gastronomy and the Culinary Arts and the Timothy S.Y. Lam Foundation, and the time, energy, and hospitality of the hosting Dames and their chapters. The Legacy Awards encapsulate exactly what our mission states: to inspire, advance, and support women in food, beverage, and hospitality to achieve excellence in leadership and philanthropy.

For our spring feature, in addition to sharing the experiential essays prepared by each of the 2022 Awardees, we felt it was only appropriate to also acknowledge the Dames and chapters who are hosting the 2023 Experiences.

The term *legacy* refers to “the long-lasting impact of particular events and actions that take place in a person’s life.” The women who award and are awarded The Legacy Awards are paying it forward and making a lasting impact. May these stories inspire and ignite the philanthropic flame that burns within each of us.



The 2022 Awardee Experience Essays



Nicola Buchanan

The Supply Chain Award (Austin, Texas)

My Legacy Award Experience with **Carol Huntsberger** and the Dames of Austin, Texas, provided me with a wonderful opportunity to learn and grow from amazing women in the foodservice industry. I spent time with fisherman on the Texas Coast; an owner of a restaurant, fish market, and wholesale distribution business; the Executive Chef from a regional farm-to-table concept; and a business owner who purchases globally to sell both locally and across the country.

While I have extensive experience in broadline foodservice distribution, I didn't have a lot of knowledge or experience in other types of supply chains. I found it very interesting to learn from the group at Dai Due, who have a very focused farm-to-table approach, with almost every product served coming from Texas. I gained an entirely different perspective from **Amy March** with The Steeping Room, who purchases from suppliers across the globe, with customers both in the Austin area and around the country with their online store. Through a visit to the Texas Coast with Texas Black Drum fisherman, and

my conversations with Carol of Quality Seafood, I truly began to understand the boat-to-plate journey of the seafood industry. This experience opened my eyes to the larger supply chain perspective and, as a result, have been able to share this with my team and others in our industry.

I went to Texas expecting to feel a bit uncomfortable staying in the home of a stranger, but Carol's warm and engaging personality made it easy to develop a close relationship in a short amount of time. From the moment Carol picked me up from the airport, it felt as though we had been friends for years. She welcomed me into her home and her business and made me feel like a truly honored friend. The entire experience reminded me how important it is to celebrate and support the women in our industry. As a result of this experience, I'm excited to be mentoring a newer saleswoman and hope that by sharing my knowledge I can help her personal and professional development.

Because of the Legacy Award, I also plan to implement changes in my business relationships with suppliers and vendors. The understanding that I gained from Carol and the other wonderful hosts on my journey, gave me new insight that will allow me to develop deeper, stronger relationships with both the people we purchase

from, as well as, the people we sell to—which will be invaluable.

When I entered foodservice as a salesperson over 20 years ago, it seemed the best fit for my skills and passion for the foodservice industry. Recognition such as this, shows me that I made the right decision as does the support that the Dames show to each other and other women in the industry. There are so many opportunities available and this experience has given me the confidence to continue investing in my career growth and development in foodservice, and to consider paths that I hadn't previously.

I am so grateful to Les Dames d'Escoffier International for this program, and especially to Carol Huntsberger and the Dames of Austin, Texas for making it a wonderful experience!

Nicola Buchanan was awarded the 2022 Supply Chain Legacy Award in Austin, Texas.
Photos: Nicola Buchanan



Luisamaria Castillo

The Hotels and Hospitality Award (Nashville, Tennessee)

Some days ago I read this Chinese Proverb, and nowadays, I could not agree more:

If you want happiness for an hour, take a nap. If you want happiness for a day, go fishing. If you want happiness for a year, inherit a fortune. But if you want happiness for a lifetime, help somebody.

A few months ago, I had the opportunity to meet **Maria Gomez-Laurens**, we worked together in Valle de Guadalupe for Flavors of Mexico. This was the first time I heard about Les Dames d'Escoffier.

It has been an amazing trip since Maria called me and explained more about the Legacy Awards. Being honest I did not believe I could receive this award because I imagined there are more women with great resumes applying, but when I wrote the essay to apply for I did realize that it could be a great experience because very few people in Mexico can be honored with this opportunity and the most important, this trip is the kind of knowledge, experience, and achievements that must be shared.

I flew in August to Nashville, Tennessee, where I lived one of the most astonishing professional and personal experiences of my life. First, I stayed at the historical Hermitage Hotel—what a beautiful place! Full of history, art, stunning food and drinks, and an incredible view of the capitol. But, of course, this five-star hotel has the most

indispensable asset: its team. Everyone looks very happy to work there and the service feels natural and from their heart.

During the week I had the opportunity to share with managing director, Dame **Dee Patel**, and all of her team in different ways. This gave me the chance to understand what *luxury* can mean: not always the most expensive, but the small details everywhere, warm people, and excellent execution.

I had a great time with **Sylvia Ganier** at Green Door Gourmet; with **Andrea Lindsley** and **Sheila Bennet** at **Caroline Galzin's** beautiful restaurant. I was invited to the Annual Meeting of LDEI Nashville and all the ladies I met were incredible. All of their philanthropic auctions they lead are amazing—my heart sang hearing about their amazing success and how they are willing to help other women to start or improve their dream.

Nashville seems to me a great city to live in and work. It has been growing through the years in different areas, and hospitality, food, and beverage have become a very important income and source of employment.

Because of this experience, I have explored and developed a different understanding of my job and also the influence of projects I can initiate that can help the community.

During this experience, I noticed that I have worked in different companies that I believe they can hold more projects helping their women

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Luisamaria Castillo was awarded the 2022 Hotels and Hospitality Legacy Award in Nashville, Tennessee.
Photos: Luisamaria Castillo

The 2022 Awardee Experience Essays

LUISAMARIA

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employees. We need more working women thinking of helping other women. Due to the Legacy Award, I would like to help to create, develop, and participate in programs that can help the women, their kids, or their parents to improve their wellness. For example: implementing nurseries; training on care for elder people; training on business development that women can have in their free time to help their income; and, of course, promote professional development in our area of interest.

One of the things that most marked my stay at The Hermitage Hotel is that luxury has the ability to change according to time and the excellent execution of the team. Thanks to The Legacy Awards I am able to return to my work considering the importance of small details. For example: when I arrived at the hotel, in my room I found stationery with my name printed on it, of course I did not expect this detail, but it has created a great impact on me. The importance of believing in the value of our business and assuring that our project is worth it, can help us believe that the services we offer need to be genuine and that we can go one step ahead to meet the needs of our clients. The previous words may sound cliché or overused, but being real consists of finding the way to cultivate team work, encouraging communication, and, of course, having empathy. It is crucial to create leaders at any level of performance.

Last but not least, I'd just like to say that I am really amazed and very proud to meet some special, strong, and intelligent ladies who are not only running incredible projects but also have the power and still they are willing to always help. Once again, thank you so much for letting me be part of The Legacy Awards 2022.

Sincerely, Luisa Castillo



Marta Rivera Diaz

Culinary Entrepreneurship Award
(Philadelphia, Pennsylvania)

Thanks to the support of The Julia Child Foundation for Gastronomy and the Culinary Arts and Les Dames d'Escoffier International, I am the honored recipient of 2022's Culinary Entrepreneurship Legacy Award.

The Philadelphia Chapter hosted a whirlwind week of shadowing some of the geniuses in the hospitality industry. Dame **Jill Weber** ensured my week was packed with informative, inspiring, and collaborative experiences, none of which left anything to be desired.

Dame **Ellen Yin** and I spent a great deal of time together. She is someone I now consider a mentor as she understands the stress of being a woman in business and a caregiver to a family member. Hearing her speak about the balancing act of fulfilling your career goals while honoring family members reminded me so much of my time caring for my mother. She inspired me to continue to carve out time for myself to pursue my personal goals while remaining laser-focused on building a successful business.

Dame Jill Weber allowed me a peek into her journey as an archaeologist and restaurateur, but also as a mother trying to be the best parent she can be. Once again, I was face-to-face with a woman who had multiple irons in the fire and was still making time to do philanthropic and volunteer work. My time with Jill motivated me to begin plowing down the unrealistic expectations set on me as a woman

Marta Rivera Diaz was awarded the 2022 Culinary Entrepreneurship Legacy Award in Philadelphia, Pennsylvania. Photos: Marta Rivera Diaz

and blazing my own trail as a mother, wife, chef, and business owner.

So many of the Philly Dames and members of their Sisterly Love Collective welcomed me with open arms. They devoted their time to giving me professional advice while also allowing me the vulnerability to be open about the struggles I deal with as a woman trying to juggle it all.

Because of this experience, I will better accept the challenges in my business with a fresh set of eyes. Instead of feeling burdened by the demands of my personal and professional life, I will tackle them, knowing there is a legion of like-minded women doing much more who I can call on for guidance. The comfort of knowing those same women are now cheering me on from afar bolsters my confidence even more.

The Legacy Award has given me the gumption to be bolder in my pursuit of success. It has compelled me to dedicate time and energy to motivate and mentor other women, especially women of color, to be their best selves, regardless of their situation, roles, health conditions, or impairments.

I thought I was "too old" to compete and win a Legacy Award. Society makes ageism a crippling fear, but I stepped out of my comfort zone, knowing I needed someone to believe in me so I could be the small-business owner I know I'm capable of being. Les Dames d'Escoffier International, The Julia Child Foundation, and the Dames of Philadelphia did just that and let me know that I'm not alone and will reach (and exceed) my greatest potential.

-Marta Rivera Diaz
Chef and Author of *Sense and Edibility*®



Liz Einhorn

The Fine Spirits Award
(New Orleans, Louisiana)

I received the phone call that I had been selected for the Legacy Fine Spirits Award on the 5 year anniversary of starting my own business. From that moment, (and thank you to Dame **Kathy Gold** who has hopefully recovered her hearing fully since I joyously screamed in her ear) to when I got off the plane in New Orleans, I knew I was in for something special. What I didn't realize at the time, was that my host, Dame **Christa Cotton**, would not only be the hostess with the mostess, but someone who I can now call a dear friend and mentor. I am so impressed by everything she has accomplished and her work inspires mine. Christa was able to navigate my legacy experience and tailor it to my interests, career goals, and industry. I also want to thank **Beth D'Addono** and the New Orleans Les Dames d'Escoffier Chapter for hosting me. Their hospitality knows no bounds and I'm so grateful I had the opportunity to share space with them and hear their stories at a happy hour held at the infamous Avenue Pub.

Throughout the experience, there was a strong emphasis on manufacturing, a sector of the beverage industry I wanted to learn more about going into the trip. In addition to touring the El Guapo Facility (Christa's company) we also were able to visit with the folks from Big City Blends and my personal favorite, Dame **Simone Reggie** hosted us at Avery Island to visit Tabasco. The Tabasco tour exceeded all

Liz Einhorn was awarded the 2022 Fine Spirits Legacy Award in New Orleans, Louisiana. Photos: Liz Einhorn

expectations—learning about their process and seeing their production firsthand was extraordinary. The tasting of over a dozen Tabasco styles at the end of the tour was a bonus.

The culinary and cocktail scene in New Orleans is unlike anywhere else. Tales of the Cocktail, which is an internationally recognized beverage conference, was taking place during my experience, and Christa and I attended multiple events together. This sparked conversations around brand growth, experiences, and consumer strategy which lends itself to the day to day of what my team works on at Experience Threer. Another highlight of the experience was dining at the world-famous Commander's Palace with Dame **Camille Collins** and Christa. From start to finish, it was a hospitality experience to be remembered and treasured—just like the entire Legacy Award itself.

I'm honored and humbled to have had this opportunity. Although they were out experiencing their own awards, I also want to recognize this year's fellow recipients. I am so impressed by these women, and I'm grateful I've had the opportunity to meet them through this recognition. As women working in a historically male dominated industry, opportunities to amplify our accomplishments and successes to lift each other up is paramount. I appreciate the opportunity to engage and learn from my fellow recipients and my future chapter members. To all that make this possible at Les Dames d'Escoffier, the Julia Child Foundation for Gastronomy and the Culinary Arts, and The Timothy S.Y. Lam Foundation—thank you!



Samantha Etienne

The Culinary Award
(Ann Arbor, Michigan)

I'm the greatest dreams of my ancestors. This is something that I didn't start to fully comprehend until recently. I mean, imagine, a first generation Hatitian-American winning The Legacy Award. So many hopes and desires, from so many different people, came together to give me this one moment. Admittedly, it won't be my last, yet this moment right now is worth living. Sometimes I think that as chefs we forget to allow ourselves to simply sit and live in the moments. Whether that be the good, or the bad.

You know, being able to participate and be a part of an experience like Zingerman's was truly an eye-opening experience. We work hard, eat great food, and learn valuable life lessons. And somehow in the middle be surrounded by this village of companions that share the same passion and love for the craft that you do. That gives their hearts to the will of their creations, like you do. That pour love and empathy into another being whenever the energy is like, all, like you do. These are the moments and experiences that will stick with me for life and influence amazing things that I can't even fathom at the moment.

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Samantha Etienne was awarded the 2022 Culinary Legacy Award in Ann Arbor, Michigan. Photos: Samantha Etienne

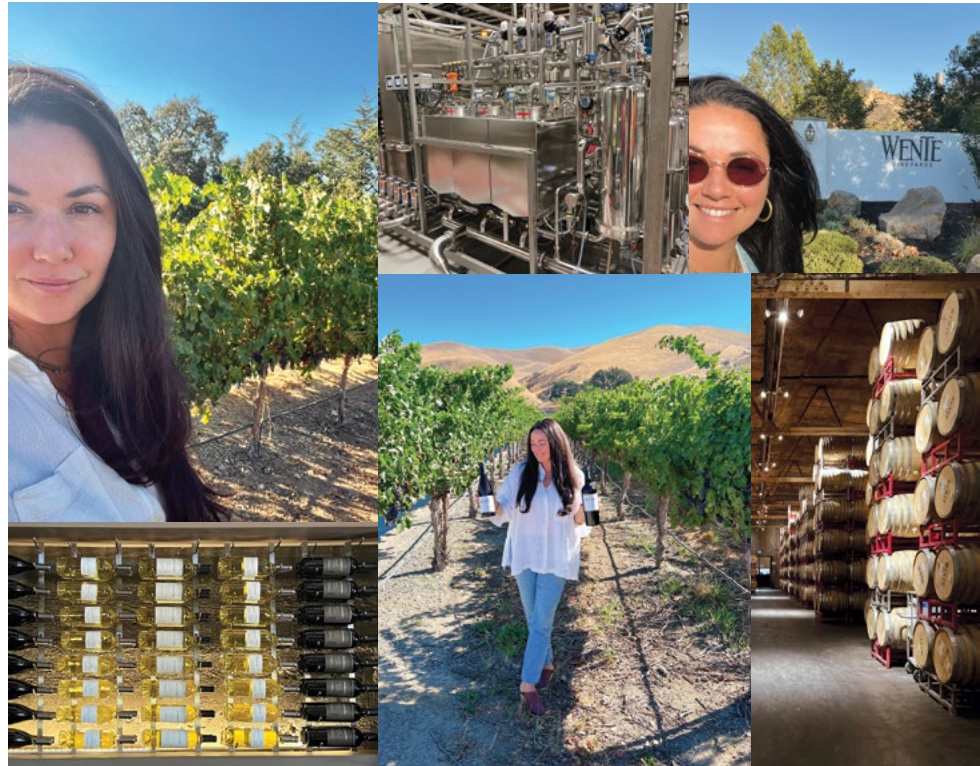


SAMANTHA
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It may be tough sometimes, but it's okay to ask for help. It's okay to not have a direction at times. Asking for help doesn't make you less knowledgeable or weak in any way. In fact, I believe the ones who are truly strong, are those that know where they are weak. You have to know yourself enough to see where your strengths lie and where they don't. That way you'll be able to lend a hand where you are able to help and allow others to help where you may lack. It's a community of connected individuals that work in harmony to thrive.

I once saw a woman there that was literally the definition of a puzzle piece. I saw her work in HR, then later on in the day she was on pastries, a few hours later she was working the cash register to help the Bakehouse with the rush hour customers. Seeing things like this truly made my heart happy and I'm beyond proud to win this award. It's really helped to boost my confidence and conviction to apply for more scholarships and opportunities, as well as to network and not allow a fear of being seen to steer me away from my purpose. It's my dream to be able to give back to my community in the form of proper guidance and food safety measures. Because of this award, I feel more confident in handling new environments as well as being able to put myself out there, in order to meet new people, network, and achieve my goals.

To my wonderful host, **Amy Emberling**, thank you. To the staff at Zingerman's, thank you. This is a win for me, as well as the dreams of my ancestors. This is not once in a lifetime, but first in a lifetime.



Tanya Roth

The Wine and Hospitality Award at Wenté Family Estates (Livermore, California)

Upon arriving at Wenté Vineyards I had painted a picture of what I thought my experience was going to be. I have been to my fair share of vineyards and had numerous wine tasting experiences so I kind of did a mental copy and paste of what I believed I was walking into and turns out I had this particular picture wrong. There is so much more to Wenté than just flights and cheese plates. There is history. History that provided California's wine country. That provided other wine makers the opportunity to grow Chardonnay. If C.H. Wenté had not listened to his son Ernest, then the California wine culture could have taken another route which brings me to my next point: family.

Since 1883, Wenté has been family owned and operated. Running and, furthermore, succeeding when your entire operation is led by family is almost unheard of. I had the opportunity to meet the forward thinking fifth generation. Their outlook is refreshing and new, but their values still align with past generations. They are curating a new wine experience, new flavors, and bringing it back to what really the focus should be

on: the grape. After all it is what this is all built on.

During my time at Wenté I went through all the experiences I thought I was going to. I walked the vineyards, tasted the grapes, visited the production facility, learned about golf and their impressive Audubon property, drank lots of delicious wine, but my experience wasn't the biggest takeaway. I left there thinking about and still am reminded of when I look over at my wine cabinet and see their bottle of nth degree is that they care. It was something I spoke about at the Annual Conference and what stuck with me: they truly care about everything. From the grape to the process, to the bottle to the culture. They pride themselves in running a sustainable operation which, for me, is extremely important. The focus on the land and soil which is the root of producing such beautiful wine. This generation of Wenté leaders have heart and it shows in everything they touch; in every process they create. It's what makes Wenté what they have been, what they are, and what they will continue to be.

I am forever grateful to the Wenté family for having me. They exceeded all expectations of what I thought it meant to run a successful wine empire. I am excited for them and what's next. After all, I did join their wine club and will continue to taste their progress. Thank you, and cheers.

Tanya Roth was awarded the 2022 Wine and Hospitality Legacy Award at Wenté Family Estates in Livermore, California. Photos: Tanya Roth

The Catering and Event Planning Legacy Award (New York, N.Y.)

Hosted by the Pier Sixty Collection and the New York Chapter

The Pier Sixty Collection (PS Co) is the premier catering and events venue in the New York Tri-State region. Dame **Alison Awerbuch**, partner at PS Co, will host this five-day experience.

"Although many people starting out in their careers have the education and initial work experience covered, there is that extra something that comes when someone has a mentor who can be their sounding board and advice-giver," writes Alison. "I had several mentors when I both began and grew in my career. These relationships were and still are amazing. I feel it's critically important for those of us who are accomplished and have so much experience to share, to do so as often and as much as possible."

The awardee will spend the majority of her time working with the management team and associates at PS Co. There are two past Legacy Award winners on the management team who will be actively involved in the itinerary. The awardee will be exposed to all departments including sales, sales administration, event management, event operations, culinary, pastry, beverage, back of the house operations and purchasing. The final itinerary will be based on input from the recipient. There will be a detailed outline of daily areas of focus with both theoretical and hands-on exposure to the inner workings of one of the region's most prominent and well-run catering businesses.

In addition to her time at PS Co, the awardee will have the opportunity to spend time with at least one NYC off premises catering company, meeting with the team and visiting an event. She will also join Dame Awerbuch on a food and beverage outing in NYC and attend a dinner with NYC Dames.

"I hope the awardee gains more knowledge, confidence, clarity and opportunity to experience and learn from experts in the industry they are building their career in," Alison continues. "In addition, I know they will make amazing connections and relationships that they can tap on in the future."

The Culinary Entrepreneurship Legacy Award (Philadelphia, Pa.)

How to Grow a Food/Restaurant Business

Hosted by the Dames of the Philadelphia Chapter

During the awardee's Legacy week, she'll spend time with several entrepreneurs in the Philadelphia Chapter where she'll learn how to take her skills from the line into ownership.

"We have a lot to give," says Dame **Jill Weber**. "We pride ourselves on being the premier organization for culinary professionals—and our future is in sharing what we have learned and nurturing future Dames."

The experience begins at the home of Dame **Susanna Foo**, a two-time James Beard award winner, where the awardee will meet the women of the nearly 40-year-old Philadelphia Chapter at their legendary Summer Pot Luck.

The awardee will then be whisked away to various unforgettable experiences with Philly Dames all around the beautiful city. Such experiences include: Hands-on content creating with Dame **Jennifer Carroll**; Dame Jill Weber, the Chapter's Immediate Past President, illustrates how she turned her two passions, archaeology and restaurants, into a thriving business; Community activist Dame **Ellen Yin** provides insight into owning multiple restaurants; Chef **Jacquie Kelly** leads the awardee on a food tour and tasting highlighting the evolving history of how foodways brought to this country by immigrants now call Philadelphia home; From market to farm, the awardee will spend a morning with Dame **Christa Barfield** behind the scenes at her urban organic start-up farm, whose mission addresses food access, food justice, and food waste; Dame **Jen Honovic Herczeg** will help the awardee get her word out in the world. Additionally, the winner will enjoy dinners with the Dames in Dame-owned restaurants.

"Our hope for this experience is that our awardee understands that she is not alone," comments Jill. "This work is incredibly rewarding, but also very difficult. So many other women have experienced the trials and tribulations that come prior to success—and she can draw on our collective experience for support."

The Food Journalism Legacy Award (St. Louis, Mo.)

Hosted by the Dames of the St. Louis Chapter

This week-long Journalism Legacy Award is hosted by the St. Louis Chapter, with Dames **Nina Furstenau** and **Catherine Neville**, both M.F.K. Fisher Prize winners, as well as Dames **Suzanne Corbett** and **Roberta Duyff**, multiple award-winning authors, taking part. The winner will study the many styles of food writing, including blogging, literary food writing, scientific study, and cultural commentary with the guidance of award-winning professional food writers.

Dame Furstenau will be the primary host of this Legacy experience, which begins in Columbia, Missouri. A Fulbright Scholar, she is the retired program director for food systems communication at the University of Missouri Science and Agriculture Journalism program as well as the MU School of Journalism. She is the director of food projects at Media for Change, a nonprofit organization building a global community of storytellers to ignite discussion on the critical work of the world's food heritage and its future. Her blog, "A Likely Story", delves into foodways, history, and what drives flavor today (www.ninafurstenau.com).

"The St. Louis LDEI Chapter has so many fantastic writers and media professionals across platforms—being able to offer our time to a younger professional is an honor," comments Nina. "I feel my personal experiences working in various cultural settings—and growing up in an immigrant family myself—has allowed me to gain a perspective that not all journalists have access to. Food is always cultural, and I feel it's important to share perspectives about working within communities not your own in the U.S. and internationally to elevate the quality of writing, interviewing, photographing, and filming in food media across boundaries of any kind."

Next, the winner will travel to St. Louis where she'll meet the following: Dame Catherine Neville, vice president of Communications with Explore St. Louis; Dame Suzanne Corbett, an award-winning writer, culinary teacher, and food historian at the Historic Campbell House; and Dame Roberta Duyff, a nationally recognized award-winning author, national speaker, media writer, and food industry/government consultant.

"I am honored to be included as one of St. Louis's Legacy Ladies, and to share my experience and knowledge," says Suzanne. "Without my mentors who reached out to me over the years I would not have had and continue to enjoy the career I have today. Mentorship is ongoing—no matter what stage you are at in your career."

The Hotels and Hospitality Legacy Award (Nashville, Tenn.)

Hosted by The Hermitage Hotel and the Dames of the Nashville Chapter

Learn from the best in the business in Music City, where Nashville's interwoven hospitality and entertainment industry offers a dynamic and growing creative landscape. The awardee will spend a week at the iconic five-star Hermitage Hotel with managing director Dame **Dee Patel**, who will prepare the winner for a leadership role in hotel management. Dame Patel will cover guest relations, finance, events, marketing, and sales. This experience will highlight what it takes to operate a luxury property with skill and panache.

"The Nashville Dames who are enriched with experience and expertise in their field are excited to pay it forward," says Dee.

To complete this experience, the awardee will spend time with other local Dames, learning about their businesses and dining at some of the best restaurants in Nashville. This includes: Green Door Gourmet, Dame **Sylvia Ganier's** 350-acre working farm and market, a popular agritourism destination in Nashville; Dame **Claire Crowell** at Hattie Jane's Creamery, a small-batch modern and scoop shop that features modern takes on Southern traditions with ice cream; The Nashville Food Project is a community food project that brings people together to grow, cook, and share nourishing food with Dame **Bianca Morton**; A visit to the Thompson with Food and Beverage Manager Dame **Erin Kette** and enjoy a meet and greet with the Nashville!

"Being a mentor to someone takes commitment, expertise in your chosen field, and maturity," Dee writes.

"It's important when becoming a mentor that you have the bandwidth and time commitment to your mentee. Good relationships take time to nurture. Being informed is very important to being an advisor. Be prepared to share your professional and personal wisdom as you pay it forward. The rewards will exceed all your expectations!"

The Supply Chain Legacy Award (Austin, Texas)

Hosted by Dame Carol Huntsberger and the Dames of the Austin Chapter

The Supply Chain Legacy Awardee will visit the Austin area with Dame **Carol Huntsberger**, owner of the 86-year-old Austin institution Quality Seafood, and the Austin Dames to learn from four award-winning institutions, each with a unique and diversified business model.

Dame Huntsberger, the primary host of this expansive Legacy experience, gives an insider's view of Quality Seafood's operations. The iconic Austin restaurant also serves as one of the main wholesalers in the region while operating a retail counter and food trucks. The awardee will be led to the Gulf Coast's Fisherman's Market outside of Corpus Christi, Texas to meet the Texas Black Drum Fisherman and see the catch as it comes in. The awardee will visit the very first Texas permitted oyster farm, dine at Water Street Grill, and enjoy black drum and Texas farm-raised oysters, fresh out of the water.

The winner returns to Austin for a coveted BBQ lunch with Dame **Stacy Franklin** of Franklin Barbecue, named the top barbecue spot in the country by *Bon Appetit* magazine and "the best barbecue in the known universe" by *Texas Monthly* magazine. While there, she will learn about the Franklins' journey from food truck to brick-and-mortar operation. Plus, she'll learn about Franklin's e-commerce sales, which include barbecue as well as their new custom pits.

The awardee should save room for cheese because the next stop on this packed itinerary is a day with Dame **Kendall Antonelli**, owner of Antonelli's Cheese Shop, exploring the retail, wholesale, e-commerce, and events sides of the business. Of course, it comes with a cheese-tasting class.

For the finale, she will spend an afternoon in Texas Hill Country tasting wine with Dame **Susan Auler** of award-winning Fall Creek Vineyards, one of Texas' first vineyards.

This Legacy Experience spans the industry, from planting vines, harvesting shrimp, and distributing wine, cheese, and seafood across the state, to operating brick-and-mortar establishments, exploring consumer packaging and e-commerce.

The Wine & Hospitality Legacy Award (Livermore, Calif.)

Hosted by Grande Dame Carolyn Wentz, Chairwoman of the Board and Owner, Wentz Family Estates.

Wentz Family Estates in Livermore, CA, will host an exploration of winemaking and sustainable winegrowing. Founded in 1883, Wentz Vineyards is the longest continuously family-owned and -operated winery in the United States.

"It is important to me to support LDEI and this is an opportunity where we can give back to support women in our industry," shares Grande Dame **Carolyn Wentz**. "I believe if you have experienced having a mentor (or two or three) in your life, you know how they helped move the needle or give you perspective, wisdom, and encouragement. It is a wonderful feeling."

The award winner will experience a three-day immersion learning about Wentz Family Estate's viticulture, winemaking, and hospitality philosophies. Different members of the Wentz Family Estates team across viticulture, winemaking, quality, marketing, sustainable winegrowing and wine country hospitality, will give the award winner a front row seat to the operations of their business.

The Wentz Family Estates team will provide an in-depth experience working in their certified-sustainable vineyards with Niki Wentz, fifth-generation wine grower and director of vineyard operations. From the vineyard, the winner will shadow the winemaking team to understand the ins and outs of harvest decisions, how they make picking decisions, and how to craft final blends.

The awardee also will get a behind-the-scenes look at how the hospitality teams present wine-tasting experiences at the Wentz Vineyards Tasting Lounge and Murrieta's Well Tasting Room with Vice President of Marketing & Customer Experience Aly Wentz, fifth generation winegrower, as well as with leaders of the hospitality teams. Aly Wentz's marketing team leaders will educate the winner about their national brand strategies and marketing plans.

"We want to create an experience that delivers what the Legacy winner will get the most out of and be able to take home," says Carolyn. "[We want the winner to] always feel a connection to Wentz Family Estates, our values, vision and what we do every day—our purpose."

The awardee will leave with a wealth of knowledge, inspiration, and incomparable hands-on experience.

Time to Travel (...again. Finally!)

By KENDRA LEE THATCHER (PHILADELPHIA)

If I'm addicted to anything, it's travel. I learn about a place by hanging with the locals—learning about their families and ancestors, their favorite parks or museums, their dreams, their desires... and (eventually) convincing them to let me into their kitchens and gardens. Like every other Dame I've ever met, I want to experience a place and dive into the landscape, embrace the culture, get lost on backroads, and be pushed far out of my comfort zone. This *Trends* piece is going to serve as an amuse bouche for what's to come. When I had the idea to cover travel post-pandemic, I knew it would be an undertaking, but it's a massive behemoth that needs to be broken up in various issues. So, let's savor it, 'eh? And we can start here.

"The biggest goals of my Women's Tours," says Dame **Julie Hartigan** (New York and Tuscan Italian), "is to create a relaxed and pampering experience where my travelers get a true taste of another culture, through visits with inspiring local women. You also have to seek balance as you plan your itinerary!" Like many Dames, Julie is a multi-talented professional who works to bridge the gap of her many passions: culture, culinary, and connections (specifically *female* connections). While her upcoming Tuscany Tours are not specific to either the New York or Tuscan Italian Chapters, they do feature Dames along the way. "When I do create a Dames specific tour for the NYC Chapter," she adds, "the funds will go to our Scholarship Fund."

In March 2022 New Orleans hosted their first tour. "We wanted our guests to have an authentic, behind the scenes, kick a** New Orleans experience," says NOLA's Immediate Past President **Beth D'Addono**. "And they did. We wanted to share our foodways, our history on the plate, our diversity and our culture. We engaged many of our members in the various events we had." And the funds? "We used some of the funds for our inaugural Leading from the Heart Awards," she boasts proudly. "We awarded three \$2,500 grants—two to individuals, one to a company. The rest is in the bank for operating expenses for now."

And why not co-curate? South Florida Dame **Irene Moore** and Sonoma's **Lisa Stavropoulos** are doing just that for their highly anticipated Immersive Culinary & Wine Tour of Greece.

"After chatting on the phone like old friends," Irene laughs, "she [Lisa] agreed to team up to do a wine AND culinary tour with me in spring 2023 for Les



Dames South Florida who would get first dibs on booking." "We spent months working on the itinerary to make sure we included a variety of activities that we believe would be appealing to both of our chapter's Dames," adds Lisa. "We then decided we would donate 5-percent of the net proceeds of the trip split between both chapters." While unique, off-the-beaten path itineraries are what entice travelers to inquire more about a tour, it might just be the security and safety factor that nudge them to commit to a down payment. "I also offer full Trip Cancellation and Medical Insurance through a trusted affiliate partner," says Julie. "It's a great way to reassure your travelers and take any pre-trip worries off their minds. Should anything happen they'll get a full refund or receive the best possible medical care abroad."

The reality is, however, that organizing these excursions aren't as easy as they used to be. Dame **Maria Gomez-Laurens** is a professional conference organizer and supports her sister Dames during the infamous Flavors of Mexico which financially supports our Mexico Chapter. "Costs increased last year and are even more aggressively increasing this year," Maria says. "We perform a site inspection to make sure everything is up to the standards of our vision. Also, before putting on an event like this, one must be an expert or have heavy knowledge in meeting planning; there are boundaries that one should always maintain."

Prices have no doubt gone up exponentially, so you must be savvy. "We made sure all our partners understood we are a nonprofit and the reason for this event and our philanthropic mission," adds Beth. "We partnered with a Dame-managed hotel and got an amazing rate; we offered vouchers to Dame-owned restaurants; we solicited wine donations—and one of the donors is now a member!"

To put it frankly: hosting your dream excursion is meaningful, rewarding, hard work. "These events are all about hospitality," says Maria, "and everyone should be treated as though they are a special guest coming into your home. Details are the glory and the devil all at the same time!"

We recognize only a fraction of our Dame-led tours were covered in this oh-too-short of a piece and we look forward to spotlighting more in upcoming issues! If you or your chapter are hosting an LDEI excursion—whether it be a multiday adventure or a local tour—please let us know. We'd love to hear from you!



In Greece, everywhere you turn there is beauty. That's why Dames Irene Moore and Lisa Stavropoulos teamed up to bring LDEI an immersive Greek Culinary and Wine tour in spring 2023. Photos: Lisa Stavropoulos



Road Trip: Follow the Edna Lewis Menu Trail

By SHEILA CRYE (WASHINGTON, D.C.)

To honor Grande Dame **Edna Lewis** on the 50th anniversary of her first cookbooks publication, *The Edna Lewis Cookbook*, Orange County in Virginia created The Edna Lewis Menu Trail. The trail features seven restaurants, each of whom spotlights one or two recipes (or variations of recipes) from Lewis' cookbooks. The program will run through Memorial Day 2023..

Edna Lewis (1916-2006) was born in Freetown, Virginia, a farming settlement established in around 1870 by eleven emancipated African American families. "It wasn't really a town," Miss Lewis wrote in her seminal cookbook, *The Taste of Country Cooking*, "The name was adopted because the first residents had all been freed from chattel slavery and they wanted to be known as a town of Free People."

Edna, like many of today's women culinary professionals, cobbled together a career as best she could. In addition to cooking in restaurants and writing cookbooks, she worked as a domestic, seamstress, museum guide and lecturer, Bonwit Teller window dresser, writer for *The Daily Worker* Communist newspaper, pheasant farmer, and caterer.

In 1949 she became the chef and a partner of New York's Café Nicholson. Café celebrity regulars raved about her herb-roasted chicken, filet mignon, fish, and chocolate soufflé. Edna later cooked in other posh restaurants, where Black female chefs were rare.

"Southern cooking is about to become extinct," she said to *The New York Times Magazine* in 1992. She feared that people would lose sight of who should be credited for that cooking. "It's mostly black," she said, because blacks "did most of the cooking in private homes, hotels and on the railroads."

Her cookbooks generated national interest in southern cuisine and in fresh, seasonal ingredients before the farm-to-table movement began. Grand Dame **Nathalie Dupree**, who was acquainted with Miss Lewis, credited Lewis as one of the first chefs to articulate the black culinary experience.

In 1999, the same year that LDEI elected her to be our Grande Dame, she earned the Lifetime Achievement Award from the Southern Foodways Alliance. Miss Lewis received an honorary doctorate from Johnson & Wales University and in 2014 was depicted on a U.S. postage stamp.

If you were to go on a road trip to Orange County to try some of the restaurants on the Edna Lewis Menu Trail, you might want to see Freetown for yourself. All that remains is a stand of fruit trees and a private cemetery behind a white picket fence. This year, though, there will be a historical highway marker erected to commemorate Dr. Edna Lewis, the Grande Dame of Southern Cooking, at 14311 Marquis Road off State Route 20 in Unionville.

Photos: Visit Orange Virginia

Language Matters: A Diversity, Equity, and Inclusion Forum

By KATHY GOLD (PHILADELPHIA) AND STEPHANIE JAEGER (BC)

During recent years, like many people, societies, and workplaces, LDEI has been actively involved in understanding and developing a diversity, equity, and inclusion program (DEI). Through this process, it has become apparent that the language we use is incredibly important.

While researching topics and speakers for the DEI forum, an interesting phrase used by Prince Harry caught her attention and 1st Vice President, **Kathy Gold**, set off into an internet labyrinth through Tik Tok, LinkedIn, and Instagram. Fortunately, she found Sadia Siddiqui along the way. On January 26, LDEI hosted a DEI webinar featuring Sadia. Sadia's biography explains she is an Asian woman who is passionate about creating spaces that foster equality, diversity, and inclusion. She is also the founder of the Instagram community @_languagematters. Kathy forged a relationship with Sadia through multiple emails and moderated this 'safe space' meeting.

During this one-hour session—which was so engaging it felt like only minutes—Sadia explained how "our language is far from neutral." She provided "an overview of why our language matters," and "a couple of lenses to help reexamine the language we use."

Sadia provided examples of common words we use that could be adjusted. For example, should we use *race* or *ethnicity*? Perhaps, she aptly proposed, *ethnicity* is more positive, describing a group that shares an experience (for example: religion, tradition, or language) whereas *race* describes the physical appearance (for example: the colour of one's skin). The word *race*, however, does apply in some circumstances as well. For example, you are white, black, or brown, and these colours should not be equated with anything negative. But remember when using *race* or *ethnicity*, it is used to identify an individual, not to distinguish them, make them an exception. Sadia recommended to not being colour-blind but *colour conscious*. "Embrace what others can bring to the table because of their experiences", she says. She briefly talked about using People of Colour (POC) but suggests practicing specificity by using "black" instead. She hopes POC will become redundant, though emphasized that we are not there yet.

Another example of biased language highlighted by Sadia involves our use of the word *slave*. For example, it is often said that "slaves came from Africa," but in fact, African men and women were enslaved and transported to North America. Sadia explains: "the noun 'slave' implies that they were, at their core, an enslaved person versus someone who had an injustice thrust upon them. The minor adjustment helps reinforce the idea of people's humanity rather than the conditions forced upon them. It is essential, as a progressive society, we use language that acknowledges those whose history has been marginalized."

So then how do we do better? According to Sadia, it comes down to impact over intent. When you know better, you do better. It's okay to have the conversation; avoiding it does not make racism go away. Perhaps you can ask *Why do you believe that?* As Sadia affirmed, "silence upholds the status quo."

On behalf of the LDEI Board, we would like to thank Sadia for joining us for this webinar as well as all the chapter members who were able to attend. We look forward to continuing to have safe, open discussions in the future.

RAISE YOUR GLASS!

A note on the Julep from Conference Co-Chair Dame **Nicole Stipp**: "My *POV on Juleps is that their modern iteration is far too sweet, so I switch the recipe up slightly to add some bitterness through the Black Tea and Rose blend—Black Rose—by local tea maker Sis Got Tea. This is also a nod to the Egyptian, floral origins of the drink, the juleb, which was created by soaking violets in sugar and creating a medicinal drink.*

Lastly, find yourself some crushed ice. The quick melting or small ice mellows out the sweetness and strength of the drink."

Nicole's Run for The Roses Julep

1.5oz low proof bourbon like Old Forester 86 or Four Roses
.75oz Black Rose Syrup*

Powdered Sugar or Ground Flower Rose Crystals

Mint Sprig

Crushed Ice

Paper Straw & Julep Cup (Silver, glass, copper—whatever you have!)

1. Fill your julep glass up halfway with ice and add the bourbon and Black Rose Syrup, stir them to be well combined. Fill the glass the rest of the way with crushed ice and mound it into a dome at the top.
2. Slap some mint sprigs against your palm to release their essential oils. Place the mint sprigs and paper straw in the julep glass.
3. Finally, sift some light powdered sugar or ground Rose Crystals across the top of the mound of ice.
4. Serve. Sip. Savor.

**Here's how to make the Black Rose Syrup: Bring 1 cup of Demerara Syrup and 2 cups of water to a boil, stirring until sugar dissolves. Add 2oz (weighed) of the Black Rose loose tea and let it steep for 10 minutes. Strain off the tea and refrigerate the syrup until you're ready.*

Yield: 16oz of syrup / ~20 drinks



LDEI 2023 ANNUAL CONFERENCE

Kentucky has saved you a seat!

Right now, Louisville is preparing for the hottest ticket in town: the 149th running of the Kentucky Derby. On May 6, thousands of people will gather to watch the "Greatest Two Minutes in Sports" at Churchill Downs. While it sounds like a lot of fun, we will have so much *more* to offer you during our four days of Conference activities highlighting more of the Bountiful Bluegrass.

Did you know *The New York Times* named Louisville as one of the "52 Places to Go in 2023" earlier this year? LDEI is ahead of the curve (as usual) giving you the opportunity to explore Louisville and the great state of Kentucky.

We will have amazing tours available featuring Dame-owned farms, restaurants, and distilled spirits. For example, take a look online at Spade & Table Organic Farm (www.spadeandtable.com), Louisville's only certified grower of microgreens, also specializing in some of the most amazing honey you have ever tasted! If you are more into the restaurant scene, then be ready to indulge in an unforgettable French culinary experience at Brasserie Provenance. Thirsty? 2023 Kentucky Conference Co-Chair, Dame **Nicole Stipp**, will mix things up at Trouble Bar, which has been named one of "The Best Bars in America 2021" by *Esquire*.

Have we already said the Conference is going to be bountiful? We are just getting started! Dame **Julie DeFriend**, Advanced Sommelier, will also be on-hand offering her expertise on all the best wines. Be on the lookout for an announcement of one event featuring a winner of the James Beard Foundation Award for "Who's Who of Food and Beverage in America"! These are just a few things we have planned to wet your palate!

Additionally, we are working with our Conference hotel, the Louisville Marriott Downtown, to focus on sustainability this



year. Dame **Annette Ball**, CPO of Dare to Care Food Bank, is ensuring the Conference will feature noticeable sustainability efforts. And, side note, our hotel is a member of the Urban Bourbon Trail, which is a *must see* in the heart of Bourbon City.

Now, we want you to go ahead and begin creating your derby hats and fascinators! We will be sporting our headwear at the Friday night dinner while drinking some tasty Mint Juleps and eating delicious Kentucky fare. See the recipe to help get you in the Kentucky spirit—it's a new riff on a Kentucky classic. Is bourbon not your thing? No worries in the least. We are excited to be featuring mocktails and delicious non-alcoholic beverages throughout the Conference.

As you can see, we have saved a seat for you! No matter your likes or dislikes, whether you have visited Kentucky several times or if this will be your first trip to the Commonwealth, we're excited to welcome you! Kentucky Tourism describes us by saying that "Our culture is made rich on the strength of countless stories, traditions and unique encounters that offer experiences found only in Kentucky." We anticipate a limitless number of memories being made throughout the Conference.

See you soon!
Kelley Miracle
Kentucky Conference Co-Chair



[LEADERSHIP IN ACTION]

Ellen Kanner
(Washington, D.C.)

Happy Hour Meetups are a *Hit* with Dames

Yes, Zoom got us through the worst of the pandemic, but oh, what we missed! “Personal interaction,” says Washington, D.C. Dame **Aviva Goldfarb**. Washington, D.C. and other chapters are making up for lost time by creating easy ways to gather—no minutes, no bylaws, just casual meetups where Dames can be Dames.

Let’s just say it: Chapters have suffered from COVID attrition. “It’s been a long road for all of us,” says Boston President, Dame **Anastasia Nickerson**, “it’s hard to maintain a healthy membership.” Of their 52 members, 13 recently attended the Annual Potluck and Yankee Swap. But their new monthly event, Table at the Back, is proving to decrease the pressure and increase the camaraderie. “Each month we try new restaurants owned by Dames or women around Boston,” Anastasia says. “It’s a casual gathering where you can sit down, talk shop and share.”

Table at the Back and similar casual meetups aren’t intended to replace in-person meetings and signature events. Think of them as value adds—deliciously unstructured early evening gatherings where members can relax and enjoy a cocktail or a bottle of wine, have a meal or cut out when it’s time to pick up the kids or go on to the next thing. Table at the Back attendees

aren’t pressured to stay or pressured to pay. “Each Dame pays her own way. The vibe is laidback and welcoming. There’s no reason not to come out,” Nickerson says.

“We loved the Boston concept so much that we wanted to create an event like it with a twist, inviting not only Dames from our chapter but prospective members and community members to learn about LDEI in a casual setting,” says Sonoma President, Dame **Doralice Handal**.

It’s worked. Sparking applications for membership among guests and has deepened relationships between Dames. “And *that*,” says Aviva, “is what I was looking for in this organization.” The D.C. Chapter has 150 members, and “when I first joined, it was intimidating. I wished I could get to know people at smaller, less formal events.”

Aviva’s not alone. “Our chapter grew really quickly, and many of our members don’t know each other,” says Doralice. Not only that, but the Sonoma Chapter is spread out and has members in three counties: Sonoma, Marin and Napa. “Our chapter’s monthly Julia’s Table events, named in honor of the great Grande Dame **Julia Child**, are a great way for attendees to connect with someone who is not part of their usual circle,” Doralice explains. “And by rotating around

the counties, we can offer our Dames the opportunity to attend an event closer to where they work or live since we have such a vast footprint.” The Sonoma Chapter charges a minimal \$10 fee per person which goes directly into their general funds, but requires no RSVP. “It’s been fun to see who shows up,” says Doralice.

For chapters looking to create their own brand of casual meetups, like the recently reinstated Greater Madison Chapter, keep it short and sweet. “Everyone is busy and time-starved,” says Greater Madison’s President **Linda Eatherton**. An after-work cocktail event, inexpensive, informal offers an easy hour or two of bubbly Dame energy. Casual meetups typically draw no more than 15 Dames per event so they’re intimate. “Members get a chance to learn in-depth about each other,” comments Anastasia.

It offers other benefits, too. Events, like Sacramento’s Dames Night Out are typically hosted at Dame-owned establishments so they offer “a great built-in opportunity to support our members, to get out in groups, and have some visibility,” says Programming Chair, Dame **Amanda Frew**. “We’re looking to get out in the community to talk about the group.”

Casual meetups can be so successful they take on a life of their own. The Sonoma Chapter has formed a dedicated Julia’s Table subcommittee to spread the word about events, seek out Dames who’ll host at their venues or volunteer to wrangle event logistics. It’s a fun incentive encouraging leadership and collaboration. Who doesn’t love a party?

That’s how Dames Who Drink was born. Aviva from D.C. came up with the idea as a simpler, sassier alternative to the chapter’s popular Dames Who Dine event. Rather than an evening with a set menu and fixed price, they designed Dames Who Drink to be budget-friendly, Dame-friendly, and take minimal organization. The D.C. Board loved the idea and said, *make it happen*. Sister Dames **Holly Barzyk** and **Erinn Tucker** helped bring the idea to fruition, and voila! Dames Who Drink debuted in December 2022.

“It was a cold night and I had no idea how many people would come,” says Aviva. A dozen Dames braved the weather for an easy-breezy evening. “Everyone was just talking with great food and fabulous cocktails. It was perfect.” And it’s a keeper. Dames Who Drink just had its second event this past February at the Watergate Hotel’s Next Whiskey Bar.

For both larger, established chapters such as D.C., and smaller, re-emerging ones like Greater Madison, casual meetups provide community engagement and outreach, support and sisterhood. Most of all they’re fun, easy ways to get the personal interaction Dames have missed. Sharing a table and a few nibbles, “Dames can really get to know each other on a personal level,” says Anastasia. “It’s something you can’t get reading their resumés or looking them up on social media. They feel loved.”



Opposite page: Washington D.C.’s debut Dames Who Drink event at Destino. 1. Boston Dames hang at Gustazo Cuban Kitchen. 2. Sonoma’s Julia’s Table gathering at Sigh. 3. A fun Table in the Back at Boston’s LaMorro owned by Dame Jen Ziskin. 4. Pizzeria Tra Vigne in Sonoma was host of a Sonoma Julia’s Table get together. 5. The happy hours are a great way for new Dames and non-Dames to be introduced to LDEI. 6. The casual monthly events are a fun way for members from other chapters to get together, too. 7. Boston’s Gustavo Cuban Kitchen owner and chef, Dame Patricia Estorino, and President Anastasia Nickerson. 8. Boston’s Table in the Back crew at The Daily Catch owned by Dame Maria Freddura. 9. Boston Dames getting a degree in delicious at the Harvard Club!

Dual Memberships: What to Know

BY KENDRA THATCHER (PHILADELPHIA)

During our LDEI Annual Conference in New York this past fall, there was a buzz in the air: dual memberships. With the announcement of the new Tuscan Italian Chapter an invitation opened to Dames to join in addition to their home chapters. The more this came up, the more I realized how many dual member Dames there are!

“It was designed for members who have businesses or homes in more than one city with an LDEI chapter,” explained Greg Jewell, LDEI’s (fabulous) Executive Director. “For instance, **Dianne Hogerty**, an LDEI Past President, is from Kansas City, but she lives in Phoenix during the winter months. She is a dual member of both chapters so she can participate with the Phoenix Dames when she is in town. That is the classic example of why the secondary membership was created.”

Greg continued to explain how it works: Dames who belong to more than one chapter pay their LDEI dues plus local dues through their primary chapter and only local dues to their additional chapter affiliation. “As we’re reminding Dames to update their contact info, there is a change for those who are members of more than one chapter,” he said. “If a member belongs to more than one chapter and has a secondary email they would like to use for their dual membership, LDEI would be happy to create a secondary record. This option is *only* available to dual members with more than one email address.”

Basically speaking, when a member has more than one account (therefore, making her a dual member), the LDEI software reads it as an error and those emails get omitted from eblasts. After extensive research and deliberation, the best fix for this is to limit Dames to *one* account (dual member, or not). When they update their contact information in the “My Account” tab of the Member Center “the chapter selected should be the one where they pay *international* dues.” Dames will find a new field towards the bottom of the page titled “Additional Chapter,” which will show their additional chapter affiliation(s). “Because of this change in recordkeeping, dual members will only appear in their primary chapter listing in the LDEI database. If the dual member provides a secondary email address, however, she will appear in the secondary chapter listing,” explains Greg.

While only about one percent of our current members claim dual membership, there is potential for growth with the rise of remote work and extended post-pandemic travel.

“Being a dual member has allowed me both to make connections that are beneficial to my career and offer the opportunity to create more connections between Dames worldwide,” claims **Julie Hartigan** of New York and Tuscan Italian. “My goal as a New York and Tuscan Dame is to be a conduit for connections so that our new Dames in Italy find access to our larger New York Chapter to further their careers—and vice versa. It’s a global win-win situation!”



WE Belong

Meaningful Blogs from Dames

Austin's Mica McCook Talks (Photo)Shop

BY CATHLEEN BRANCIAROLI (PHILADELPHIA)

Inspired by a visit to Philadelphia's iconic Reading Terminal Market, Dame **Mica McCook** decided early on to turn her career in photography from standard portraits and weddings to a focus on making food the hero for what has become a wide clientele of restaurateurs and commercial brands.

Based in the Austin, Texas area and a member of the Les Dames Chapter there, Mica is the owner/principal of the Austin Food Guide which she launched in 2015 and which, interestingly enough, is not about food tours but rather focuses on her photography services and the home-base for her regular podcast, *The Savory Shot*.

After falling in love with the art of the lens, Mica earned her Associates of Applied Science in Photography with a specialization in editorial and photojournalism from Austin Community College. Her career ultimately began when she co-founded the food blog "Let's Taco Bout It" which was featured in *Savueur* magazine. In these early years she and her partner specialized in creating five course meals related to a book character—to this day mysteries are still her favorite book genre.

Her *Savory Shot* podcast focuses on interviews with professional photographers, food stylists, art directors, and restaurateurs among others about their craft and elicits advice to guide listeners. She calls it a "guiding sister effort" to help others as they're embarking on their professional journey. The podcast is aimed at early career food photographers and provides learning about how each role plays a part in a photo shoot. This mentor-esque approach, she says, is unique in that way.



Here are Mica's top suggestions for creating striking food photos and for some helpful reading from experts:

1. *Use natural light.* Natural light is one of the most important elements in food photography. Try to use natural light from windows or go outdoors for the best results.
2. *Experiment with angles.* Changing the angle of the camera can make a huge difference in food photography. Try shooting from different angles to see what works best for different dishes.
3. *Use props.* Props can add texture, color and interest to a food photo. Try using different plates, utensils and garnishes to make the food stand out.
4. *Books to read.* *How to Photograph Food* by Beata Lubas *Picture Perfect Food* by Joanie Simon *Styling Beyond Instagram* by Robin Zachary.

Mica describes her clientele as falling into two groups including the restaurateurs and smaller brands who want to learn how to use images to enhance their brands, and commercial groups that know what they want for a campaign. She aims to satisfy both.

As a photographer, she cites social media as being critical to helping build her clientele, Instagram particularly, in that it enables her to showcase her work. She also feels that Instagram offers a personal view in addition to highlighting professional capabilities. "People hire who they know," Mica says, "and personality showcased in this way causes potential clients to become comfortable with you and to stay on after we start doing business together." She says that her goal is capturing the essence of food brands in fresh and innovative ways, so that her clients' dishes and food products stand out.

The final shot of the mushroom pizza in the *How to Glow Gluten Free* cookbook. Mica McCook, food photographer, and Dani Colombatto, food stylist, are preparing an overhead shot for the brand launch of Lotus Creamery. Photos: Mica McCook



The 2023 International Board meets in Mexico City

BY ANITA LAU (LA/OC), 2ND VICE PRESIDENT

LDEI's new Board of Directors met for its first face-to-face in-depth planning, structuring, and discussion for the year(s) ahead. While monthly Zoom meetings are adequate for continuity and keeping track of each Board Member's tasks, these in-person meetings provide extensive communication and discussion which calls aren't able to thoroughly achieve. The first meeting of the year is held at a city who will be hosting Conference two years from now and to visit proposed sites where Conference may be held. The second in-person meeting is generally held in a city where a chapter might need support from the International Board, or a city where we have not visited in quite some time. At Conference is where the third and final in-person meeting is held each year.

This year, the 2023 Board of Directors (**Jennifer Goldman, Kathy Gold, Anita Lau, Kersten Rettig, Stephanie Jaeger, Barb Pires, Erin Byers Murray, Irene Moore, and Deborah Mintcheff** – **Marilyn Freundlich** was unable to attend in person and joined via Zoom) and Executive Director Greg Jewell gathered in Mexico City (the proposed site of the 2025 Conference) for a comprehensive, two-day agenda consisting of fruitful meetings and stimulating discussions.

During the Friday afternoon session, held at InterContinental Presidente Hotel, the Board welcomed **Araceli Ramos** (President of Mexico Chapter) and **Maria Gomez-Laurens**

to speak on Mexico City as the host city of 2025. We were introduced to several hotels and venues which were being considered as possible sites to hold Conference.

Later that evening, due to a demonstration in the city, our dinner at Dame **Marcela Briz's** restaurant, El Cardenal Alameda, hosted by the Mexico Chapter, was re-routed last minute, to El Cardenal Palma to avoid traffic issues. We were so impressed by how quickly the Mexico Chapter Dames pivoted and re-arranged the itinerary in a moment's notice.

We arrived, via shuttle, at El Cardenal Palma, where we were greeted by local Mexico Chapter Dames (**Marcela Briz, Rondi Frankel, Eleonora Garcia, Veronica Castro, Jordana Wolff, Veronica Madrigal, Dolores Oliver, Ruth Alegria, Verenize Dominguez, Tania Ruiz, Graciela Montañó, Emily Knight**, along with special guests, Felipe Araujo from Turismo de la CDMX, and Chef Luisteen Gonzalez of Puesto Restaurant Group) for the festivities. The event was kicked off with a welcome speech from Araceli, who brought along a special tequila from Jose Cuervo to toast our group. It was a wonderful event where we learned more about the outstanding Dames in the Mexico Chapter, and created new friendships. After a meal of delicious *fideo seco* and chicken *molé*, we said our goodnights and returned to the hotel to rest, in anticipation for a full day of meetings ahead.

First thing Saturday morning, we dove right in with the Kentucky Co-Chairs of the Louisville Conference, **Kelley Miracle** and **Nicole**

Stipp. We discussed thinking outside of the box and formats for future Conferences. The goal is to shift programming to include more experiential experiences rather than simply panel discussions. Later, the Board reviewed the financials, which included cash flow challenges and losses incurred from the last two years due to the pandemic. Because of this, we voted to opt for Zoom meetings this summer, instead of a second in-person Board of Directors meeting to offset some of those costs.

During the Board meeting, we were reminded that LDEI is not a sorority, nor is it a wine club, we are in the business of making money and giving it away. Each and every chapter must remember LDEI's mission, and work towards fulfilling it. We must adjust and regroup as issues arise in order to continue growing and thriving as an organization. Some of the topics discussed included helping and strengthening chapters that are struggling instead of bringing in new chapters, as well as setting up task forces for awards and Conference. Another brainstorming activity the Board participated in was future fundraising ideas for the organization. A lot was accomplished, even though moving forward, there are more areas and topics which require further and ongoing discussions. With this in mind, the LDEI Board of Directors look forward to making 2023 a fruitful year, and in supporting our members and chapters in any way we can.

In January, the 2023 Board of Directors met in Mexico City for their first in-person meeting of the year. Photos: Anita Lau

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Here in America, no wine is as storied as Wente Vineyards, whose vines were first planted in 1883 during the Chester Arthur administration.

Located in the historic Livermore Valley, Wente Vineyards is just 35 miles east of San Francisco. Its terroir has always been characterized by the morning fog that rolls off the Pacific Ocean, imbuing each grape with bracing energy before giving way to the afternoon sun. The estate's first generations of Wente farmers recognized this quality marker and were the first California wine family to put down roots that would last for five generations.

To put its historical *bona fides* in perspective, Wente Vineyards was founded just six years after founding such legendary European estates as López de Heredia and Ruffino and five years before Bordeaux designated its famed Pessac Leognan appellation.

Wente Vineyards is celebrating its 140th anniversary in 2023, making it the longest continuously family-owned and operated winery in the United States. The estate persevered through two world wars, Prohibition, the Great Depression, and the many ups and downs of America's nascent wine consumer culture.

The Wente family is credited with many other firsts, including being America's "First Family of Chardonnay" after Ernest Wente introduced Chardonnay to America in 1912. Today, over 75% of all California Chardonnay stems from the now ubiquitous Wente Clone and the Wente

Family property. Wente Vineyards was also the first winery to release varietally labeled wines, replacing erroneously labeled "American Chablis" and "Red Burgundy" with varietal names, such as Chardonnay and Pinot Noir. This revolutionary concept also helped springboard the education of the American wine consumer.

It's no accident that the estate has managed to survive and thrive for 140 years. Ever since the first vines were planted in 1883, the primary aim of every Wente has been to preserve their land for the next generation and beyond.

Today, the winery maintains its leadership role in California winegrowing under the ownership and management of the fourth and fifth generations of the Wente family.

The fifth generation is increasingly taking on leadership positions, notably with women leading the charge from grape to glass. With Niki Wente leading viticulture as Director of Vineyard Operations, Director of Winemaking Elizabeth Kester upping the quality ante with every vintage, and Aly Wente cultivating a new generation of Wente Vineyards loyalists as VP of Marketing and Experiences. The millennials at the helm continue to push the envelope, especially regarding sustainability.

Wente Vineyards is a certified sustainable vineyard and winery from the California Sustainable Winegrowing Alliance (CCSW). A third party verifies the certification annually on over sixty vineyards and forty-one winery prereq-



uisites. Year after year, Wente Vineyards must demonstrate continuous improvements and implement action plans for the following year's initiatives. The fifth generation has overseen everything from regenerative farming to being the first winery to purchase an electric tractor to employing aero falconry in partnership with a Master Falconer – all in the name of soil health.

The fifth generation sees it as their responsibility to ensure the family business lasts another 140 years. Their recent, ever more aggressive efforts paved the way for Wente Vineyards to receive The Green Medal Leader Award this past year from various reputable sustainable winegrowing organizations – one of California's most important sustainability achievements. The award is given to one winery each

year, recognizing leadership in sustainable practices that span both its vineyards and winery and the estate's socially responsible initiatives that benefit employees and the greater community.

In addition to its sustainability credentials, Wente Vineyards is recognized as one of California's premier wine country destinations, featuring wine tasting, food, and wine experiences, and unparalleled wedding venues. In addition, The Course at Wente Vineyards is an 18-hole championship golf course designed by Greg Norman.

With 140 years under its belt, Wente Vineyards is already a pillar of California's wine industry. The foundation the Wente family continues to set will ensure that its legacy lasts another 140 years and well beyond.

[FUNDRAISING]



Kansas City Chapter Focuses Fundraising Goals with a Series of Successful Events

BY JENNY VERGARA, ANNE BROCKHOFF, AND RISA STANLEY (KANSAS CITY)

Celebrating 25 years, the Kansas City Chapter of Les Dames d'Escoffier has a long history of focused fundraising benefitting both local women in food and chapter members.

In 2022, the Chapter raised \$30,800 from a series of planned events that included selling private SupperClub dinner parties, Bastille Day Pique Nique Bags, and hosting a private dinner and discussion with Grand Dame **Lidia Bastianich** at her Kansas City restaurant. Additionally, they were also awarded a \$10,000 scholarship grant from the Greater Kansas City Restaurant Association.

The SupperClub is Kansas City's signature event that had, for many years, been hosted as an evening of live music and a dinner hosted at The American, a restaurant carrying the touch of both James Beard and Joe Baum which looks over downtown's sparkling skyline. Then came COVID. The Chapter then pivoted to offer an elegant take-home culinary experience for SupperClub that still showcased its many talented members. Although it was a sold-out success in 2021, local Dames missed the camaraderie of an in-person event. So, last year

it evolved again into a series of Mini Supper Clubs hosted by members and purchased by supporters. This year they will be hosting their first in-person SupperClub event since the pandemic.

Their Bastille Day Pique Nique bags are grab-and-go picnic bags that always sell out, with over 100 bags sold each year. Filled with Dame-made culinary creations like pork rillettes, charcuterie, cheese, dips, spreads, salads, sweets (including French macarons), cocktails and wine, the bags have proven to be a wild success for the Chapter.

Last year, local Dames welcomed Grand Dame Lidia Bastianich back to Kansas City for another sold-out event at her namesake restaurant in the historic Freight House in the Crossroads Arts District. More than 70 guests turned out on a cold and snowy March evening for the three-course dinner and an intimate discussion about Lidia's work as a chef, author and television personality—as well as her reflections on having been a refugee, an experience thrown into relief by the current flight of so many Ukrainians from war in that country. This year the Chapter will work with Lidia and her restaurant team again to host another unforgettable evening.

The funds from all these fundraisers col-

lectively were used to give food and beverage related scholarships to women at different ages and stages in their careers, but who have an interest in the culinary or beverage arts. A total of six scholarships were given last year, the most they have ever awarded as a chapter. Additionally, they provided \$1,000 stipends to members who wanted to attend the Annual Conference with six members attending the New York Conference. Finally, the rest was there to help pay operating expenses for the Chapter, a necessary cost that cannot be overlooked.

Local acts of charitable giving by the Kansas City Chapter are also being expanded this year. Marking the Chapter's 25th Anniversary, Kansas City Dames will be working together to fill meal kits to help feed the hungry in Kansas City through Harvesters, a local community food bank, in addition to hosting a members-only anniversary party in July, where they will lift a glass to the future of the Chapter.

Finally, for their Green Tables initiative this year they will be participating in a fundraiser with the local Slow Food Chapter in Kansas City that benefits the Kansas City Community Gardens a non-profit that helps people grow vegetables and fruit from garden plots and orchards located in backyards, schoolyards, vacant lots and community sites.

Kansas City Dames hard at work raising money during their SupperClub dinner parties, Bastille Day Pique Nique Bags, and a private dinner with Grand Dame Lidia Bastianich. Photos: Kansas City Chapter



Green Tables: Sacramento's Village Feast Feeds More Than a Crowd

BY DEBBIE ARRINGTON
(SACRAMENTO)

Celebrating its 20th anniversary this year, the Village Feast started simple: feed a crowd (outdoors) with locally sourced food so local children can learn about farming. In the years since, LDEI's Sacramento Chapter has expanded the Feast's reach and made it a way to nurture future farmers, food professionals and entrepreneurs.

In the Farm-to-Fork Capital, the Village Feast makes an ideal bridge, connecting not only farmers and diners but the Sacramento region's agrarian past with its future. It also fulfills LDEI's Green Table initiative in a fun and delicious way: breaking bread and celebrating sustainably while helping others.

Dame **Ann Evans**, past president of LDEI's Sacramento Chapter, founded the Village Feast in 2003 with Dame **Georgianne Brennan** to support Davis Farm to School, which provides garden grants, farm field trips and support for farm-fresh food in Davis's schools. The Sacramento Dames and Davis Farm to School now co-produce the event held each fall.

"The Village Feast was inspired many years ago by the traditional southern French *Grande Aioli* lunches held at the end of summer in villages throughout Provence," Ann recalls. "The meal was served at one long table, down the main street, and people reconnected after the long summer. The menu is set and seasonal, and adhered to all the Green Table principals out of tradition and necessity."

Having attended many such lunches in France, "myself and Georgianne felt we could introduce the idea to a small California town, Davis, using its Central Park," she



says. "The climate and geography were similar such that the *Grande Aioli* menu made sense from a farm-to-table perspective."

Served family style, the menu mirrors that French-California connection: grilled local lamb and vegetables served with California wines, cheese, olives, nuts, baguettes and *lots* of garlicky aioli.

"The Village Feast was the Sacramento area's first large dining event to be held in a public, outdoor space and the community took to it immediately," she adds. "The tradition of guests bringing their own table settings was carried on, and from the beginning—again, as in France—the event was zero waste, used communal serving dishes (with guests serving themselves) ... and placed a baguette on the table to be broken and shared together. Local wines flowed with the conversation and good will."

After the event went on hiatus, the Sacramento Chapter revived the local tradition in 2018 as a LDEI Green Tables event with 350 guests at Davis' Central Park. With the hashtag #WhatPlate, a social media campaign reminded patrons to bring their own place settings.

During COVID, the Village Feast went virtual with successful online auctions and communal dining via Zoom. In 2022, the event returned in person but with another twist: Simultaneous Feasts (one indoor, one outdoor) at two locations, joined digitally.

With common goals, the Sacramento Dames and Davis Farm to School work together to support education programs around food and agriculture. All proceeds from The Village Feast go toward these missions. Co-chaired by Dames **Rachael Levine** and **Elise Bauer**, the 2022 event netted

more than \$34,000 with about \$17,000 to each organization.

With their share, the Dames provided funds to the Saint John's Program for Real Change (a residential shelter for women with a culinary training program), as well as scholarships to women in food, wine, agriculture and hospitality. Also among the benefactors of the Village Feast are future farmers trained by the Center for Land-Based Learning (CLBL) and food entrepreneurs in Sacramento's underserved communities via the nonprofit Alchemist Community Development Corporation.

"The Center for Land-Based Learning is extremely appreciative of the two scholarships funded each year for two women in our California Farm Academy Beginning Farmer Training Program," says Dame **Mary Kimball**, CLBL's chief executive officer. "There is no better connection to the Village Feast—which is all about community connection and connection to culture and local food—than scholarships that assist new people to learn the skills needed to start their own small farms."

To start 2023, grants went to three women who graduated Alchemist's entrepreneurial program, a new Village Feast fund recipient. That money bought a fusion-style hot dog cart for an artisan pickle maker, a new oven for a Southern-inspired cottage bakery and two Arab-style griddles for a new farmers' market enterprise.

"The Village Feast isn't just a fundraiser; it's a relationship builder," notes Ann. "The hands-on partnership creates more than funds for each organization, it creates new friendships and understanding about the mission of each partner organization. I urge each chapter to consider a partnering event in a public space for the fun and fellowship of it."

Sacramento Dames raised \$34,000 for local non-profits during their Village Feast in 2022. Photos: Sacramento Chapter



An Indo Chinese Lunar New Year with Chef Shachi Mehra of ADYA

BY ERIN HUNT MOORE (SONOMA)

Dame **Shachi Mehra**, owner and executive chef of Orange County, California-based ADYA Restaurant, didn't grow up celebrating the Lunar New Year with her family. Born in Jaipur, Rajasthan and raised in New Jersey, Shachi was aware of celebrations and traditions around her through friends, her own reading and knowledge of history, and recognized many shared elements and parallels.

"There are similarities in traditions shared for the New Year and passed down through generations: Diwali for Hindus and the Lunar New Year for the Chinese," said Shachi. "Many of these focus on beginning the new year with fresh insights and surroundings, with intention and in positive, good spirits. For example, always beginning the new year with a clean house; not sweeping for the first days of the new year so that you don't sweep away your wealth; wearing new clothing; avoiding arguing and conflict; beginning your New Year smiling, and happy as to spend your year ahead happy. I've always loved these shared traditions—they are both practical and hopeful—emphasizing new and fresh beginnings."

The fusion of Indo Chinese culture and food dates back centuries to the Chinese who immigrated to Calcutta during British Rule. Indo Chinese food represents Chinese dishes mixing ingredients and methods of cooking that have added spices and heat from the 'Indo' mix.

For this entry into the Year of the Rabbit, Shachi designed an Indo Chinese Menu and special offerings for the Lunar New Year between January 22 and February 5, which included a range of vibrant, sumptuous Indo Chinese dishes offered with Basmati rice, naan, spring rolls, and colorful cabbage salad—comprising a complete Indo Chinese Thali (or platter). Vegetable spring rolls were added as the component of the meal that will attract good fortune. Resembling gold bars, they are identified as 'lucky foods' for the Lunar New Year. Cabbage, carrots, and radishes (all part of the salad) represent prosperity and good fortune. For this Indian interpretation of Chinese cuisine, Shachi showcased some of her beloved bold and fiery flavors alongside Chinese accompaniments: from crisp-fried cauliflower in tangy chili-garlic sauce with onions, ginger, and serrano; her classic Tandoori Shrimp; tender Amritsari Tikka; Chana Masala or Dal Makhni.

Shachi boasts: "We are lucky to be located in Southern California where we celebrate Diwali and Lunar New Year and many other festivals throughout the year. It's especially wonderful for me to have the opportunity to share history and traditions with my team and our guests."

This special fusion lens is central to the philosophy and approach of Chef Mehra. Early family experiences helped to develop and shape her love of food and appreciation for balance—both in flavors and in life. She blends Western and Indian cultures to create

artful dishes that successfully marry tradition with modernity. She is proud to showcase food that represents modern India with a Southern California twist, often with other influences evident. "As an Indian having grown up in New Jersey, I tend to look at Indian food from two perspectives: for those who are new to Indian food and its range of flavors and spices; and for those who are already familiar with and attached to the spices and flavors. We want to make sure that each set of customers find something they enjoy."

Chef Mehra's global perspective to her work can be attributed not only to her roots, but also through her extensive travels for her career, which included an eight-month culinary journey through India, Japan, and Australia. Upon her return, she went on to sharpen her skills in some of the most demanding kitchens in this country. She served as sous chef at the award-winning Bombay Club in Washington, D.C.; opening sous chef at Bocanova, a successful Pan American restaurant in Oakland's Jack London Square; and executive sous chef at Junoon, a modern Indian restaurant in Palo Alto, where Chef Mehra was named one of five 'Rising Stars' by *Geny Magazine*. Prior to opening ADYA, Chef Mehra received acclaim as the opening chef at Tamarind of London in Newport Coast.

You may have spotted Chef Mehra more recently on the national stage after emerging victorious on Food Network's *Chopped!* On the heels of her victory, she was named 2019 "Rising Star Chef" in the Golden Foodie Awards, a people's choice competition.

ADYA Indo Chinese Lunar New Year Thali, including Basmati Rice, spring rolls, beautiful cabbage salad. Fragrant and sumptuous Chicken Tikka Masala with peppers, cream, fenugreek, with your favorite naan. Chef & Dame Shachi Mehra. ADYA Restaurant, Anaheim, California. Photos: ADYA



The Gift of Tea Eggs

BY ANITA LAU (LA/OC),
2ND VICE PRESIDENT

I was born in Hong Kong but grew up in Malaysia. While Chinese (or Lunar) New Year is celebrated in both countries, each region of China, and southeast Asian countries with Chinese diasporas celebrate in slightly different ways.

Back in Hong Kong, Lunar New Year was celebrated with our entire extended family, which meant an epic dinner served on New Year's Eve with grandparents, aunts, uncles, and cousins. My mother always made a vat of *tea eggs* in anticipation for all our guests who visit us. This was a tradition she carried forth during our time in Kuala Lumpur (KL).

In KL, it was traditional to eat *yue sang*, a salad of raw fish and various vegetables. Everyone at the table would stand up and toss the salad together with their chopsticks. Typically, on the first day of Lunar New Year, the staff from my father's company would come to pay their well wishes. Upon arrival, my mother would serve them tea and a little bowl with two tea eggs as a snack. There would be other snacks as well, such as dried fruit, nuts, and seeds, but the tea eggs were special.

We don't get days off to celebrate the Lunar New Year here in the U.S., the only traditions I've carried on for my own family annually is going out for a Chinese dinner at a restaurant, and making 100 tea eggs—75 percent of which I give away to relatives and friends who celebrate.

Serving Tea Eggs to guests during Lunar New Year was a tradition Anita Lau's mother brought with her wherever the family traveled. Photo: Anita Lau



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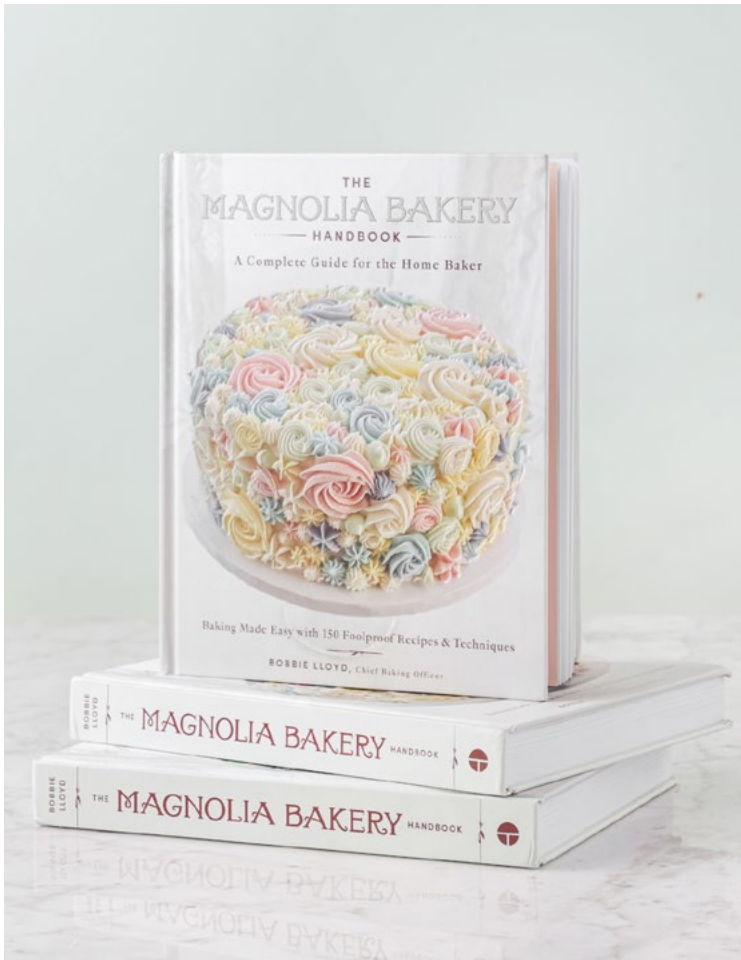
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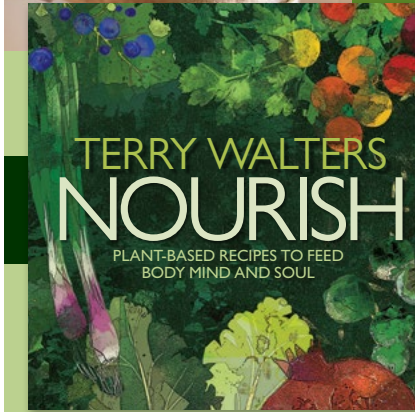
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CHAPTER PROGRAMS *Nichole Bendele (San Antonio)*

ANN ARBOR | ATLANTA | AUSTIN | BIRMINGHAM | BOSTON | BRITISH COLUMBIA | CHARLESTON | CHICAGO | CLEVELAND | COLORADO | DALLAS | FRANCE | GREATER DES MOINES | GREATER MADISON | HAWAII | HOUSTON | KANSAS CITY | KENTUCKY | LONDON | LOS ANGELES/ORANGE COUNTY | MEXICO | MINNESOTA | MONTEREY BAY | NASHVILLE | NEW ENGLAND | NEW ORLEANS | NEW YORK | NORTH CAROLINA | ONTARIO | PALM SPRINGS | PHILADELPHIA | PHOENIX | PORTLAND | SACRAMENTO | SAN ANTONIO | SAN DIEGO | SAN FRANCISCO | SAVANNAH/COASTAL GEORGIA | SEATTLE | SONOMA | SOUTH FLORIDA | ST. LOUIS | TUSCANY | WASHINGTON, D.C.

ATLANTA *Toby Bloomberg*

The Atlanta Chapter's first winter digital raffle raised over \$20K! To entice ticket sales the Fundraising Committee coordinated two over-the-top packages: a Napa Wine Experience worth \$18,500 and a DIY Grilling Experience valued at \$2,100. The wine prize included up to 7-days at a luxury resort along with private wine tours complete with tastings at Benziger Family Winery and Imagery Estate Wines. The second, Let's Get Grilling package, centered on a medium Big Green Egg with extras like a whole smoked brisket, grilling tools, spices, a grilling class, and more. Dames who generously donated products to the raffle included: **Denise Poole, Jodi Burson, Mary Moore, Jenn Nylander, and Suzanne Welander.** To continue the excitement a drawing was streamed live on the Chapter's Facebook page. Committee Chair **LeMonica Hakeem** had the honor of drawing the two lucky winners. Ticket sales were promoted as extra, special holiday gifts wrapped in a way to give back to women in culinary arts, hospitality, and agriculture.

AUSTIN *Lindsey LaRoy*

On December 10, Austin Dames took over the Open Door Food Pantry at University United Methodist for the 18th Annual Holiday Dinner for the Unhoused. We prepared and served a traditional holiday meal—and smiles—for 130 low income and unhoused people in the community. Organized by Dame **Tabatha Stephens**, this year's event was once again a success thanks to the help from seasoned Dames and new faces who volunteered their time and donated food, drinks, and clothing.



Austin Dames assemble hot holiday meals for the unhoused including turkey, ham, green bean casserole, potatoes, and gravy.

BIRMINGHAM *Martha Johnston*

Our 2022 edition of Champagne & Fried Chicken was the most successful fundraiser in our chapter's nine-year existence. We broke records in baskets sales and sponsorships, and extras like cocktail kit purchases and a restaurant raffle added to the festivities. The delicious food drew rave reviews.

In October, Birmingham Dames partnered with other food organizations to launch a new annual food festival for Birmingham. FOOD+ will build on this and will include an awards ceremony in 2023. The purpose is to highlight food as the uniter that links together our city's rich cultural fabric.

As part of our partnership with the Central Alabama FoodBank, Dames continued their monthly tradition of volunteering to help make the holidays brighter. One of our members closed her business for a few hours and brought her entire staff to work with us on this community service project.

Dame Crystal Peterson of Yo' Mama's served small bites. The event kicked off with introductions by Mayor Randall Woodfin and Dame Cathy Sloss Jones. The Community Food Bank of Central Alabama L-R: Dames Joy Smith, Christina Saab, Amy Jason, Gia McCollister, Susan Swagler, Kathy G. Mezrano, and Kate Nicholson.



BOSTON *Lucille Giovino*

How exhilarating to report on an event which was paused due to the Coronavirus. Yes, we had mini-fundraisers and gatherings thanks to **Judie Akerman** and her committee where we enjoyed special treatment at Gustazo, Cuban Kitchen Eastern Yacht Club, Harvard Club, Punch Bowl, and Chiara. Hats off to all who helped to finally accomplish our major fundraiser held this past October at Myopia Hunt Club in Hamilton, MA. It was a glorious day both weather-wise and profit-wise. President **Anastasia Nickerson** and her committee of **Robin Cohen, Joan Sweeney, Susan Chused-Still**, and Judie Akerman planned a unique event titled Gourmet Golf where sixty-four golfers took off at shotgun start and enjoyed a great round



President Anastasia Nickerson, Vice President Joan Sweeney, Dame Judie Akerman, and Secretary Susan Chused-Still attending Boston's annual fundraiser.

of golf. After golf, the players joined our Dame volunteers for a buffet supper and an active silent auction offering golf packages donated from top courses east of the Mississippi! How grateful we are to our members and guests for raising over \$17,000 for our scholarship fund! Our final celebration was our 60th Anniversary Escoffier Dinner at the old Ritz-Carlton, now The Newbury, a most joyous and resounding success.

BRITISH COLUMBIA *Sandra Merk*

The British Columbia Chapter held its annual general meeting at The Vancouver Club on November 14, 2022 introducing its new board president, **Cassandra Anderton**, and the 2022/2023 slate of directors to kick off the Chapter's 30th Anniversary year. With 38 members in attendance at their first in-person event since COVID restrictions were in place, it was a celebration filled with catching up among long-time members and welcoming new ones. Ten new members were inducted including **Lesley Brown** (Sales Director, Vintage West Wines) **Jennifer dela Luna** (Manager, Student Services Pacific Institute Culinary Arts), **Cristina Dias** (Owner, Mogiana Coffee), **Christina Ferreira** (Owner, Impact Events + Brand Management), **Lois Gilbert** (Bailli, Chaine des Rotisseurs Okanagan), **Carolyn Hornell** (Director, Alumni Relations, Vancouver Community College), **Shobna Kanusamy** (Chef, Consultant), **Ashley Kiptoo** (Instructor, Camosun College), **Sandra Merk** (Principal, Insight Productions), **Evelyn Quinti** (Sommelier, Gotham/French Wine Agency), and **Shelley Robinson** (Chef, Consultant). BC Chapter members noted their excitement to launch anniversary activities and celebrations and ramp up fundraising efforts for scholarship opportunities.



Front Row L-R: Stephanie Jaeger, LDEI Treasurer; Cate Simpson, Past President; Cassandra Anderton, President; Sandra Merk, Communications; Rossana Ascencio, Scholarships. Back Row L-R: Linda Seifert, Membership; Jenice Yu, Fundraising; Jen Peters, Member at Large; Karen Dar Woon, Secretary; Lesley Stav, North Island Liaison; Ruth Grierson, 1st Vice President.

CHARLESTON *Susan Slack*

The Charleston Dames gathered in force for a magnificent holiday party at Ms. Rose's Fine Foods & Cocktails on January 8. **Amanee Neirouz** spearheaded the event, which featured a potluck supper and fundraiser raffle organized by **Julie Shaffer**. The amazing collection of raffle items included wine and spirits, gourmet provisions, gift certificates for restaurants and fine foods, culinary classes, and cookbooks. **Amethyst Ganaway** reports that in 2011, the chapter launched LDEI Charleston's Scholarships for Education. The 2023 applications are now available at www.ldeicharleston.com/scholarships. LDEI's Legacy Awards program is in good hands this year under the stewardship of Co-Chairs **Belinda Smith-Sullivan** and **Helen Mitternacht** and their committee. This prestigious program is supported by the Julia Child Foundation for Gastronomy and the



Charleston Dames and guests gather for the holiday party.

Culinary Arts and the Timothy S.Y. Lam Foundation.

Spring-cleaning started early this year as the Dames organized and hosted a Culinary Bazaar at Highwire Distilling Company on March 25. The curated, quality kitchen items sold by the Charleston tastemakers were lightly used and often brand new. The extensive inventory included dishes, table linens, serving pieces, and kitchenware including a new Emeril Lagasse pasta maker, and a dual-purpose Kitchenaid® countertop oven. Chapter members, several of whom are pastry chefs, donated an irresistible assortment of baked goods.

The chapter welcomes new members **Rhonda Mitchell** and **Isabella Macbeth**.

CLEVELAND *Shara Bohach*

In December, Cleveland Dames had holiday cheer in mind with their end of year gatherings. In November, we gathered at Uncle Johns Plant Farm, a unique greenhouse, garden center, and gift shop, for an informative and fun wreath making class. All returned home with a beautiful wreath to complement their holiday decor. The evening kicked off with a tasty presentation of Chutni Punch and a line of Indian seasoning blends for everyday use, by guest Sahithya Wintrich. At WINE & COOKIES! Cleveland Dames and guests baked up a storm for a holiday cookie exchange at CLE Urban Winery. Each guest brought 2-3 dozen cookies and shared a story about her cookie recipe. The stories were as fun and varied as the cookies themselves! All went home with a delightful holiday assortment.



Cleveland Dames celebrated the holidays with a cookie exchange at CLE Urban Winery.

DALLAS *Heather Kurima*

We continued to focus on connections and education. November started with a members only Dames in the Kitchen cheesemaking class by Grand Dame **Paula Lambert**. Members learned the cheesemaking process and each produced several different cheeses which they got to take home. Dame **Andrea Meyer** taught French Macarons in our November class where participants learned how to make several fillings, Macaron bases, shaping and baking tips and left with an assortment. The holiday season was toasted at what we hope is a new tradition, the Holiday Happy Hour hosted by the Adolphus and Dame **Paula Fenner**. January started the new year with the annual potluck and meeting. We enjoyed delicious food and drink while connecting and catching up with each other. President Dame **Katie Natale** shared updates about the chapter and encouraged everyone to get involved in the exciting opportunities this spring. Ideas for the March Table Talks program were discussed as well as an exciting event and partnership with Eataly to celebrate International Women's Day. We are also looking forward to our



Dallas Annual Potluck and Business Meeting.

continued Dames in the Kitchen cooking classes throughout the spring. We can't wait to see what we can all accomplish working together in 2023.

GREATER DES MOINES *Karla S. Walsh*

During the 3rd annual Wine & Pie Drive-By fundraiser, the Greater Des Moines Chapter of LDEI grossed \$13,596 in sales and donations. After expenses, allowed the Chapter to award \$11,000 to four local charities; the highest amount in this fundraiser's history! The Dames spent months gathering ingredients for this event, beginning with the first fruit gleanings in August, then working through summer and fall to freeze the fruit, roll pie crusts, and assemble and package pies for recipients to bake for their Thanksgiving menus. This year's offerings were: Cranberry-Apple Almond Crumb Pie, Whiskey-Apple Crumble Pie, Pear Cardamom Wide Lattice Pie, and Pear and Candied Ginger Peekaboo Pie, and each came paired with a holiday-worthy bottle of Beaujolais wine. The Dames transformed more than 500 pounds of pears, 450 pounds of apples (all otherwise unharvested from local fruit trees), 150 pounds of flour, 25 pounds of butter, and \$175 of spices into 150 gourmet pies through their time and dedication. Funds support a scholarship fund for women in food, a group that supports refugee farmers, a non-profit related to food security and support in the Latino community, and a community fridge that offers free, barrier-free food access for all.



A group of Greater Des Moines Dames prepare homemade pastry as part of the Wine & Pie Drive-By fundraiser.

GREATER MADISON *Linda Eatherton*

The winter days are a bit dreary, but the news is all sunshine from the Midwest these days. A small but intrepid group established a chapter in Madison Wisconsin in 2018. The pandemic crippled start-up activities and led the group to go on hiatus. Fast forward to November 2022. The chapter was reinstated and has inducted 12 founding members: Acting President **Linda Eatherton**, Past President **Nicole Bujewski**, Vice President **Susan Parenti**, **Celine Lenerz**, **Julie Lenerz**, **Linda Funk**, **Andrea Hillsey**, **Liz Griffith**, **Kristin Mitchell**, **Deirdre Birmingham**, **Olivia Pratt**, and **Roseanne Gold**. This diverse group of makers, marketers, movers, and shakers are now ready to rally women throughout the Greater Madison area. The chapter formed a strategic plan during its January retreat and will begin organizing activities for the coming year very shortly. Our vision is to be viewed as active agents working to connect Wisconsin's women business leaders to other women in their field locally, nationally, and internationally.



Greater Madison Dames gather during their January 2023 retreat.

KANSAS CITY *Anne Brockhoff*

Kansas City Dames connected with their community in the run-up to the holidays, beginning in November by partnering with the nonprofit Westside Housing Organization to provide desserts for 60 residents of Posada del Sol, a low-income senior living community. "Our ladies do what they do best. They donated desserts from their restaurants. They baked them themselves," Kansas City Chapter President Dame **Jenny Vergara** told KCTV-5, which covered the event. In December, KC Dames were *clad in plaid* for an evening featuring a culinary white elephant gift exchange (including a *traveling* copy of The Escoffier Cookbook that Dames sign as they receive it and then re-donate the following year) at the home of Dame **Cheryl Hartell**. The best part of the evening? Seeing how many hats, personal care items, socks, pajamas, and other necessities were collected for Hope House, a Kansas City domestic violence shelter. As a nonprofit itself, LDEI KC is grateful for those who support our work, including Dame **Mary Holland** and the Greater Kansas City Restaurant Association, which again donated \$10,000 to our chapter's scholarship program. Now that 2023 is upon us, KC Dames are looking forward to what will be our 25th year of food, fun and service!

LOS ANGELES/ORANGE COUNTY *Tina Borgatta*

Dames from throughout Southern California gathered November 13, 2022 at the celebrated Populaire restaurant at South Coast Plaza for the Los Angeles/Orange County Chapter's Annual Meeting & Luncheon and to welcome eight new members to the organization. A glass of Champagne served as a festive start to the brunch-style event, and Riboli Family Wines poured San Simeon chardonnay and cabernet sauvignon to enjoy with Populaire's meal offerings—a choice of Croque Madame or the Ladies Who Lunch chopped salad, followed by Bonita Apple, a delightful confection made of spiced apples, brown sugar gateau, caramel, and hempseed pepita crumble (Oh, my!). The afternoon served as a perfect way to bid farewell to 2022 and usher in 2023, the Chapter's 30th Anniversary year.



Los Angeles/Orange County Chapter's new members L-R: Roya Javaherchi, Lisa Gilmore, Carla Arce, Elyssa Fournier, Veronica Reyes, Marcie Taylor, Jessica Gavin and Peilin Breller.

MINNESOTA *Paula Zuhlsdorf*

In January, 27 members and guests met at Dame **Alicia Hinze's** Minneapolis bakery, The Buttered Tin, for breakfast including Smashed Avocado Toast, Smothered Breakfast Burrito and House-made Granola with Fresh Fruit, plus assorted coffee and teas (and fun alcoholic beverages for purchase.) Alicia shared her journey with us that included leaving a brief career in HR to follow her heart, attend Le Cordon Bleu and work as a pastry chef. This led to appearances on Cupcake Wars and baking for a James Beard event and, eventually, to her opening her first bakery café, The Buttered Tin, in St. Paul. She shared about what it's like to run two successful cafes, manage a line of incredible frozen baked goods, and be a wife and mother. Members left with full hearts from connecting with one another and hearing Alicia's inspiring story and with full stomachs from her amazing food.

MONTERREY BAY *Carol Hilburn*

On November 9, 2022, the Monterey Bay Chapter hosted an elegant dinner and auction, and induction ceremony of new Dames

and also Disciples of Escoffier. The event, which was held at The Club at Pasadera, was attended by approximately 125 persons, and raised funds for the Chapter's scholarship programs and for donations to the Escoffier Museum in France. The evening's menu was developed by Chef Disciple Colin Moody, with dessert provided by Chef Disciple Michael Jones. The reception started with passed hors d'oeuvres of Kobe Beef Tartar, Pani Puri, Crab Arancini, and Smoked Salmon Cone with Caviar and Chive. This was followed by five courses: Black Truffle Soup En Croute, Fruits de Mer featuring Beet and Pomegranate Cured Scallop, then Charred Wagyu Loin with Pink Peppercorn Pan Gravy, a Trio of Cheeses with accompaniments and dessert of Valrhona Single Source Araguani Chocolate Anglaise. Wines were presented by Dame **Roxanne Langer** of Lady Somm.



National Induction Dinner Monterey Bay Chapter. Photo: DMT Imaging.

NASHVILLE *Claire Crowell*

In December, we hosted our annual Lunch with Les Dames event at Margot's Cafe. This year we featured cookbook author Carter Hach, grandson of Nashville's own **Phila Hach**. **Jennifer Justus** emceed the event, with special stories about Phila Hach from peer and colleague **Daisy King**. Chef **Margot McCormack** and her team prepared an amazing Southern meal inspired by the cookbook, and each attendee received a signed copy of *The Hachland Hill Cookbook: The Recipes and Legacy of Phila Hach*.



Lunch with Les Dames meal prepared by Chef Margot McCormack. Fried catfish with hoecakes and pickled vegetables.

NEW ORLEANS *Colleen Rush*

On January 9, 2023, members of the LDEI NOLA Chapter surfaced from the holiday haze at Dame Chef **Amy Sins'** home to mingle and enjoy a sampling of New Orleans' finest King Cakes—14 total, and many made by New Orleans Dames chefs. The event was such a resounding success, we've decided our annual holiday party will move to this auspicious time of year in New Orleans (the Monday after Kings Day), when Carnival season kicks off and we've all bounced back from end-of-year madness. Mark your calendar (January 8, 2024) and join us in 2024 if you can!



King Cakes in attendance, many made by Dames NOLA chefs, including Chaya Conrad (Bywater Bakery), Elisabeth Prueitt (Tartine), Martha Gilreath (The Chicory House), and Megan Forman (Gracious Bakery).

SAN ANTONIO *Karen Haram*

San Antonio Dames helped make the holidays happier for lower-income Time Dollar families. Under direction of Dames **Linda Triesch** and **Darcie Schipull**, distributed 80 turkeys and all the trimmings for a festive Thanksgiving dinner. Dame and Chef **Katrina Flores** gave a demonstration of Turkey Quesadillas with Cranberry Salsa for clients as well as safe turkey handling guidelines, and a copy of recipes for side dishes. In December, distributed 80 hams with fresh citrus, cookie mix and gift cards. A Secret Santa was provided by Darcie and employees of her The Barn Door Restaurant.

Our annual Christmas Dinner for youth in crisis at Roy Maas Youth Alternatives in early December was a rousing success! From wrapping gifts and preparing and serving a steak dinner to setting up gingerbread houses for the kids to decorate and arranging a Santa visit with personalized gifts for all, the event took teamwork and was a labor of love.

Dame **Jennifer Cox** hosted the Holiday Party in her beautiful home. What a fun and delicious event as members enjoyed wine and cocktails, and sharing favorite holiday dishes! Two Norwegian wedding cakes made by Rachel Fitch, President **Nancy Fitch's** daughter, brought \$1,000 for our Roy Mass auction.



Among Dames helping at the Roy MaAss dinner were, L-R: Darcie Schipull, Ana Martinez, Lucille Hooker, Susan Johnson, Naylene Dillingham, Judy Smith, Di-Anna Arias, Diana Barrios Trevino, Debby Stein, and Marilyn Magaro. Thanksgiving volunteers L-R: Kim Mauldin, Lana Frantzen, Emily Simpson, Katrina Flores, Darcie Schipull and Marty Gonzalez. Dames gathered at Jennifer Cox's home for a holiday party.

SOUTH FLORIDA *Barbara Seelig Beyer*

The South Florida Dames gathered for their Annual Holiday Luncheon in December at Dame **Marie Charlotte Piro's** lovely home in Miami Shores. It was a beautiful day of delicious food, good friends, beautiful Florida weather, and lots of chatter. A good time was had by all!



South Florida Dames gather for a warm weather holiday get together.



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TUSCAN ITALIAN *Liliana Stredie*

The LDEI Tuscan Italian Chapter was officially founded on October 3, 2022, and the first kick-off meeting was held on January 13, 2023 with digital video call. The attendees were: **Silvia Mariani, Camilla Fondelli, Katy Lapini, Irene Moore, Barbara Selling Brown, Angela Santarelli, Tullia Mantella, Marie Charlotte Piro, Carol Ann Sicbaldi, Jennifer Bajsel, Liliana Stredie, Fran Costigan, and Heather Kurima.** The following agenda points were discussed: to create a digital booklet to introduce the Tuscan Italian Chapter LDEI to our stakeholders; to create a Tuscan Italian Chapter Academy according to Dame **Julie Hartigan** suggestion we will open a Google Doc to be drafted and updated by the members; to draft a calendar of activities for 2023, like the visits to local wine producers; to open the LDEI Tuscan Italian Chapter social accounts. The official 2023 calendar of events will be drafted by the end of January 2023.



President Silvia Mariani with Dame Julie Hartigan and Dame Camilla Fondelli.

WASHINGTON, D.C. *Carole Sugarman*

Our chapter hosted Wine & Stories: A Conversation with Dana Cowin at the Four Seasons Hotel in Georgetown. The reception, wine tasting, and lively conversation featured former *Food & Wine* Editor-in-Chief Cowin in an insightful chat with *Washingtonian* magazine Food Editor Anna Spiegel. Cowin had just launched her self-published zine called *Speaking Broadly*, a companion to her popular podcast. The evening was coordinated by Dames **Anina Belle Giannini**, Four Seasons' director of public relations; **Cindy Selby**, and **Jill Collins**. More than \$500 in proceeds were dedicated to our scholarship fund.

A group of our members visited the Anacostia Community Museum for a guided tour of the Food for the People exhibit, which explores Washington, D.C.'s food system and the inequalities that shape it. The advocacy work of several of our chapter's members are featured in the exhibit, including Dames **Mary Blackford**, **Tambra Raye Stevenson**, and **Janet Yu**.



Audience members hold up copies of Dana Cowin's zine. From left: Dames Lori Gardner, Jill Collins, Linda Roth and Paulette Thompson outside the Anacostia Community Museum where Dame Mary Blackford of Market 7 is featured. Market 7 will give underserved communities in the city a place to buy prepared food and fresh produce from Black-owned businesses.

LEFTOVERS

Making Lemonade Out of "COVID Lemons"—Reflections and Renewal of the Hospitality Community

This report gives a brief overview of a session that took place during LDEI's 2022 New York Conference. The session, titled Reflections and Renewal of the Hospitality Community, featured four hospitality professionals who were joined by moderator **Pat Cobe** (New York), the Senior Editor of *Restaurant Business*. The panelists shared how their restaurants, wine programs, and retail businesses not only survived the pandemic, but emerged as more vibrant and relevant operations.

Pat explains, "Patti Hoban Simpson, Chief Administrative Officer of Union Square Hospitality Group (USHG), called this outcome 'COVID lemonade'—the positive things that came out of all the struggles and hardship of the pandemic. She continued, "These are all too well known to those who were present: worker layoffs, restaurant closures, abusive customers, supply chain disruptions, financial difficulties, and a host of other challenges. But one of the beneficial shifts to come out of these setbacks is that restaurants and other hospitality businesses have become 'employee first' operations, rather than 'customer first' entities. There's a fresh focus on creating a supportive work environment and culture, prioritizing mental wellness, better pay, team building, employee retention, and work/life balance. The rude guest is no longer tolerated."

Pat says another "COVID lemonade" benefit is the acceleration of technology in the hospitality industry. "The pandemic forced restaurants and retail operations to speed up adoption of tech tools that would increase efficiencies, better manage the supply chain, ease ordering, and ultimately, benefit businesses—without taking away jobs in the front- or back-of-house."

In addition to Patti Hoban Simpson of USHG, the panel was comprised of Gabriela Davogusto, Wine Director and Partner in Clay Restaurant, Mia Van De Water, Master Sommelier and Head of Beverage Operator at COTE Korean Steakhouse and **Christy Frank**, Founder of Copake Wine. They engaged in a spirited and informative discussion throughout the session and fielded many questions and comments from the Dames in attendance.

Thank you to Pat Cobe for providing the information in this report. —Susan Slack, Winter Quarterly Editor.

IN MEMORIAM

Philadelphia Dame Felicia "Lisa" Middleton Leaves Her Legacy With Tribute from the Philadelphia Chapter

It is with sadness that we announce the passing of our sister, Dame **Felicia "Lisa" Middleton**.

Lisa was an author, architectural design professional, and a Food Facility Design Consultant specializing in complete design and planning of food facilities. Lisa provided these services at Urban Aesthetics, Inc. She also authored *A Complete Guide To Creating Tasty Spaces*, a workbook that helps individuals plan, design, and build restaurants, cafés, or food facilities.



Lisa was a member of the Philadelphia Chapter of the National Organization of Minority Architects, where she served as Vice President and Board Member for several years. She was passionate about helping urban communities improve aesthetically and was active in community service.

Lisa was a proud member of our Philadelphia Chapter and she will be greatly missed by us, her family, and all of those she touched during her short time on earth.

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MEMBER MILESTONES *Dottie Koteski (Philadelphia)*

ATLANTA

Wendy Allen Bohannon accepted a new position as the Signature Events Producer at the nonprofit organization, Giving Kitchen (GK). Wendy is working with **Naomi Green** and others on the GK team to produce their annual Team Hidi event, celebrating its 11th year. www.thegivingkitchen.org

Angie Mosier, photographer, worked on three cookbooks that received awards from the International Association of Culinary Professionals: *Cheryl Day's Treasury of Southern Baking*, *Pati Jinich Treasures of the Mexican Table: Classic Recipes, Local Secrets*, and *Rodney Scott's World of BBQ: Every Day Is a Good Day* which won Cookbook of the Year.

Virginia Willis was featured in AARP's 2022 February issue. Its publication reaches 38.3 million and has the largest readership in the U.S. The article provides go-to dishes and tips during her health and weight loss journey. The slimmed down chef reveals, "It's not just about weight loss, it's about health gain!" www.virginiawillis.com

AUSTIN

Sara Gibson was named one of this year's IMBIBE 75 inspiring people and places that will shape the drinks world in 2023 and beyond. Her roasting company, Sightseer Coffee, supports gender equity in the coffee industry by sourcing beans exclusively from women producers. www.sightseercoffee.co

Katie King joined New Waterloo's newest property, The Albert Hotel in Fredericksburg, in Spring 2023 as the Pastry Chef de Cuisine. After leaving a career in public relations, Katie shifted her focus to the culinary world to pursue her passion.

Rae Wilson opened a new tasting room and wine bar location for her concept, Wine for the People, in November.



Wendy Allen Bohannon



Angie Mosier



Virginia Willis



Katie King

The location moves back to city roots in Central Austin as a co-occupant of Spread & Co.

www.wineforthepeople.com

BIRMINGHAM

Gia McCollister, baker and cake designer, introduced a porcelain collection inspired by her sugar craft expertise and her garden. Several of her pieces were featured in the November/December 2022 issue of *Birmingham Home & Garden*. Gia is using part of the proceeds from this line to fund an orphanage in Peru.

www.giamccollisterporcelain.com

Christiana Roussel joined the Industry Advisory Board for the Horst Schulze School of Hospitality Management at Auburn University.

During her three-year term, Roussel will bring her network of contacts, industry connections, and experience to benefit the students in this world-class program.

www.christianaroussel.com

Tina Liollo opened Teenie's Take-Home Market in Mountain Brook Village in November 2022. The small market carries scratch-made take and bake meals which she grew up eating and cooking with her Greek and Sicilian family. The store also carries a variety of products from other local female-owned businesses.

www.teeniesmarket.com

Deborah Stone and **Alexandra Stone Flowers**, mother-daughter duo, appeared on ABC World News Tonight with David Muir's "Made in America" 2022 Christmas which featured their creation of 500+ new gift boxes for viewers at their Harpersville Farm. Their Stone Hollow popcorn trio box also made Oprah's list for the second time.

www.stonehollowfarmstead.com



Rae Wilson



Christiana Roussel



Tina Liollo



Deborah Stone, Alexandra Stone Flowers

BRITISH COLUMBIA

Isabel Chung moved from the ski slopes of British Columbia as the Executive Chef at the Fairmont Chateau Whistler, to the sand and surf in Hawaii as the Executive Chef at the Fairmont Orchid in Waimea. Aloha and best of luck!

Shobna Kannusamy completed her studies at UBC and is now a Certified Organizational Coach. Shobna brings over 20 years of knowledge in the corporate, hospitality, and retail industry, through entrepreneurial and employee perspectives. She looks forward to contributing to this adventure of discovery and empowerment within her community.

www.soirette.com

Marina Knutson and Bill Knutson's SpearHead Winery was declared as the Best Performing Small Winery of 2022 by The National Wine Awards of Canada. This award goes to the winery with a production of 10,000 cases or less that chalked up the highest aggregate score for its five top-scoring wines.

www.spearheadwinery.com

Denise Marchessault teamed up with artist and photographer, Deb Garlick, to launch a new cookbook, *The Artful Pie Project!* From galettes, to apple dumplings and slab crumbles, the book features over 50 sweet and savory recipes with whimsical illustrations and practical how-to images. www.denisem.ca

Susan Mendelson a culinary trail-blazer, who, in 1979, founded Vancouver's first catering company, The Lazy Gourmet, has joined Compass Group Canada. This historic deal will see The Lazy Gourmet join the nation's lead-



Isabel Chung



Shobna Kannusamy



Marina Knutson



Denise Marchessault



Susan Mendelson

ing food service provider to further the locally run business footprint in Metro Vancouver and beyond. www.lazygourmet.ca

Lee Murphy opened Preservatory Provisions and Toast Bar in Vancouver's Granville Island Public Market, combining a specialty market featuring local makers and farmers alongside a casual café highlighting their 30+ preserves. Lee has crafted award winning preserves for over 20 years with 60 percent of the fruit harvested from her farm, Vista D'oro. www.thepreservatory.com

Jennifer Peters and partner Hamid Salimian were delighted to join forces with Matthew Clayton to take their healthy, gluten-free baking products under their NextJen brand to all new heights under the The Good Flour Co. brand. Their gluten-free flour blends are perfect for chefs and home cooks alike. www.goodflour.co

Mireille Sauvé, the founder of Western Canada's most established wine industry consulting firm, The Wine Umbrella, based in Vancouver, B.C. has joined Lakeboat Winery & Vineyard as their winemaker consultant. Sauvé will also base her Les Dames fundraising wines out of the winery with partial proceeds going to its scholarship program. www.lakeboatwinery.com

CHARLESTON

Nathalie Dupree, four-time James Beard Award-winning chef and television personality, was the featured guest at a "Writer-in-Residence" dinner on January 29 at Between the Antlers in Georgetown, South Carolina. Recipes from *Nathalie Dupree's Favorite Stories and Recipes* were showcased during the five-course supper, and Nathalie presented remarks about each course.

Amethyst Ganaway's article "A Charleston F & B Worker's Dining Guide" appeared in the *Charleston City Paper* on February 1. Charleston Dames **Reina Gascon-Lopez**, **Sarah O'Kelley**, and **Jodi Holder** provided invaluable dining suggestions in the article.

Tanya Gurrieri was interviewed by *Canvas-Rebel Magazine* to discuss the rewards in own-



Lee Murphy



Jennifer Peters



Nathalie Dupree



Amethyst Ganaway

ing Salthouse Catering; the lessons learned from recruiting and team building; and the company's pivot during COVID to create a new chef-prepared food concept with an online ordering platform that's now an extension of their full service catering.

Isabella Macbeth, the raw bar manager at the French oyster bar Nico, was interviewed in the January issue of *Charleston Magazine*. Called the "Holy City Oyster Maven," Isabella came in first in the women's division at the U.S. National Oyster Shucking Championship in Maryland for the second year in a row.

CLEVELAND

Bev Shaffer has joined Berkshire Hathaway's select group of professional associates as an Ohio realtor. She was also interviewed by Spectrum News on a new bill requiring dementia training for police and EMS.

COLORADO

Kuvy Ax, owner of ROOT Marketing & PR, was awarded two PRSA Colorado Gold Pick awards, the highest level of PR recognition in the state. Included were an award in the Community Relations for Business category and an award for holiday gift guide work in the Earned Media for Packaged Goods category.

Erin Boley received a \$200K grant from Caring for Denver to continue work in the food/beverage/hospitality industry around mental health and substance-use disorders.

DALLAS

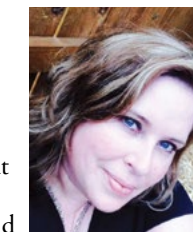
Jennifer Bajsel is the new food contributor for *Living Magazine*, the leading lifestyle brand in North and South Texas. She has also joined Making Business Happen in the launch of TasteItalian! As the brand ambassador for the Central South U.S. which will introduce Italian producers to the global market. www.livingmagazine.net www.tasteitalian.it

Dana Carroll Blaugrund, CPCE, CWC, communications director for Urban Family Concepts, has been named President to the National Association for Catering & Events Foundation Board of Trustees.

Sheila Hyde-Clover has been named a Fellow for the 2022 NextLevel Post-secondary CTE Leadership Program, sponsored by ECMC Foundation and ACTE. Seventeen fellows were selected for the 2022-2023 cohort. The NextLevel Fellowship provides professional and career growth opportunities to the next generation of leaders in postsecondary CTE programs.



Bev Shaffer



Micheline Hynes

Micheline Hynes has a new position of Grants Manager at Western Landowners Alliance, where they advance policies and practices that sustain working lands, connected landscapes, and native species.

Tiffany Tobey, sommelier, and wine director of The Tower Club Dallas has been included in the Who's Who in America for the Beverage Industry by Marquis in NYC.

KANSAS CITY

Jill Cockson was featured in Episode Three of Amazon Prime's *Happy Hour History* shortly after opening her fourth bar concept, Anna's Place, in Omaha, Neb. The production shows how alcohol played a significant role in the political and social history of the world. This episode illustrates the role of scowflaw women. www.happyhourhistory.com

MONTEREY BAY

Roxanne Langer, sommelier, wine writer, and international wine judge, has tipped her glass around the world looking for the best wines, Champagnes, cognacs, and whiskeys. After spending a great deal of time at the champagne bars in London, she is excited to reveal the fabulous nuances of Churchill's choice in drink. www.ladysomm.com

NEW ORLEANS

Nina Compton, a James Beard award winning chef, added a local presence to the transformed Caesars New Orleans, which debuted its Food Hall in February. Nina's Creole Cottage joins other eateries from Bobby Flay and Buddy Valastro. Her first quick service concept speaks to her love for Saint Lucian French Creole cuisine. www.caesars.com/caesars-new-orleans

Beth D'Addono, co-founder and past president of the New Orleans Chapter, is thrilled to be working on a new book, the first in a Harper Collins series, *City Eats New Orleans*. Fifty New Orleans chefs, restaurants, and recipes will be featured and, yes, Dames are in the house.



Jill Cockson



Roxanne Langer



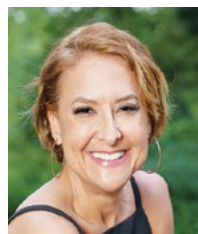
Nina Compton



Beth D'Addono

NEWYORK

Shari Bayer is proud to announce her first book, *CHEFWISE, Life Lessons from Leading Chefs Around the World* featuring invaluable advice from over 100 leading chefs on topics not typically taught in culinary school, both in and out of the kitchen. www.phaidon.com/store/cookbooks-food-and-drink/chef-wise-9781838666231/



Shari Bayer

Rozanne Gold, four-time James Beard award winning chef and author, has published her first poetry collection called *Mother Sauce* from Dancing Girl Press. Esteemed poet Annie Finch, called Gold "a geographer of women's souls." The title is a metaphor for grief, loss, and memory through the sensorial necessity of food.



Rozanne Gold

www.rozannegold.com/blog-new/2022/12/27/mother-sauce-now-available-on-amazon

Hiroko Shimbo was appointed as a chef instructor and faculty member to teach a credit earning Japanese Cuisine Course for the students at the Culinary Institute of America of Hyde Park, New York in 2023.



Hiroko Shimbo

PHILADELPHIA

Janet Chrzan announced the release of her latest book, co-authored with Kima Cargill, *Anxious Eaters: Why We Fall for Fad Diets*. The authors used anthropology, psychology, and nutrition to explore and explain the enduring appeal of fad diets. Although it is an academic text it is written to be accessible to everyone. cup.columbia.edu/book/anxious-eaters/9780231192446



Janet Chrzan

Susanna Foo two-time James Beard Awardee, who is a member of the Chaine des Rotisseurs, planned a Chinese New Year Dinner for its members and guests of the Philadelphia Bailliage on January 19 to celebrate the Year of the Rabbit.



Susanna Foo

Among the attendees were **Claire Boasi**, **Dottie Koteski**, and **Nina Sygnecki**.

Jen Honovic Herczeg opened a shop focused on food, drinks, and gifts of local woman and

minority-owned brands. She partnered with the Sisterly Love Collective (SLC), a program of the Philadelphia Chapter of Les Dames to feature Dame and Sisterly Love products during a Sip & Shop Day to benefit the SLC program. www.salt-and-vinegar.com

SACRAMENTO

Edie Baker's Chocolate Fish Coffee Roasters was named one of three Micro Category finalists for *Roast Magazine's* 2023 Roaster of the Year. The award recognizes companies that roast coffees of superior quality, exemplify sustainability, promote education, and demonstrate a strong commitment to diversity, inclusion, and equity. www.dailycoffeenews.com/2022/10/18/roast-magazine-announces-2023-roaster-of-the-year-winners/

Amy Myrdal Miller, MS, RDN, FAND and co-author Linda Hachfeld, MPH, RDN, focuses on plant-forward food cultures from around the globe that promotes cardiovascular wellness with the publishing of their book, *Cooking à la Heart: 500 Easy and Delicious Recipes to Help Make Every Meal Heart Healthy*. Published by The Experiment and distributed by Hachette Books.



Amy Myrdal Miller

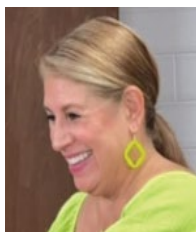
Elizabeth Smith was the only U.S. wine writer invited to attend Hungary's annual Franc & Franc Forum in Villány November 25-26, 2022, an international conference that included a day of masterclasses and tastings and a second day of winery visits and tastings in celebration and recognition of Villány's success on the world stage of Cabernet Franc. www.easmith.net/livingthetastylife/francand-francforum2022



Elizabeth Smith

SAN ANTONIO

Diana Barrios Trevino, restaurateur, was named into the San Antonio Women's Hall of Fame Class of 2023 in the areas of Business and Finance on March 4 at Port Tech Arena. Diana, owns several successful restaurants under the Los Barrios brand.



Diana Barrios Trevino

Darcie Schipull's establishment, RD Speakeasy, was selected as one of the "Top 50 Speakeasy Bars in the U.S." by *Yelp*, who states, ".....what makes a cocktail more fulfilling than the fun of tracking down an inconspicuous location or



Darcie Schipull

having to provide a secret code for entry." blog.yelp.com/community/top-50-speakeasy-bars-in-the-us/?fbclid=IwAR1ig2ix-iOVff-fuU8-aOQRkNPr5tb94hwIM2oaR6D0SN9_i1WPe-8ZmtWEQ

SAN FRANCISCO

Jeannette Ferrary is Culture Editor for Food at Portside.org publishing articles and news about food concerns, traditions, technology, and trends. www.portside.org



Jeannette Ferrary

Andrea Nguyen's seventh cookbook was published in April 2023. *Ever-Green Vietnamese*, celebrates vegetables Vietnamese style, from easy weeknight meals to weekend wonders, its 125+ recipes and flexitarian options will nourish and guide cooks' culinary creativity and adventure. www.vietworldkitchen.com



Andrea Nguyen

SONOMA

Kathleen Thompson Hill, food and wine editor and author who is also a San Francisco Dame, installed her 3,000-piece collection of antique kitchen utensils at Elizabeth Spencer Winery in Rutherford in the Napa Valley. See it on permanent rotating display with wine and charcuterie available; enjoy QR codes and four screens of food films. www.elizabethspencerwinery.com



Millie Mattfeldt-Beman

ST. LOUIS

Millie Mattfeldt-Beman established an urban farm that has had a tremendous impact on the St. Louis region and countless lives around the country. To celebrate its 20th anniversary, St Louis University established the Mildred Mattfeldt-Beman Fund to commemorate Dr. Mattfeldt-Beman's vision in expanding student opportunities to impact the field of nutrition and dietetics. www.slu.edu/doisy/doisy-news/2022/slu-nutrition-celebrates-garden-to-table-event.php

SOUTH FLORIDA

Annie Hall's company, Annie Hall Inc., launched a new and improved website. Annie represents artisan cheese, charcuterie, olive, and accompaniment producers to the Specialty Retail and Food Service Trades in the Florida and Caribbean markets. www.anniehallinc.com



Annie Hall

Irene Moore and **Barbara Seelig Beyer** attended the premier meeting of the newly created Tuscan Italian Les Dames d'Escoffier International Chapter which was convened in Florence, Italy and via Zoom by the chapter's President, **Sylvia Mariani**. Among the Tuscan Italian Chapter members are South Florida Dames **Angela Santarelli** and **Marie-Charlotte Piro**.



Irene Moore



Barbara Seelig Beyer

Cole Robillard earned the cover and Marketing Award of Beverage Excellence from *Cheers!* magazine. She is the Chief Marketing Officer for Smokey Bones restaurants, which has locations in 16 states. www.linkedin.com/in/nichole-robillard-3613944/



Cole Robillard

WASHINGTON, D.C.

Gladys Abi-Najm and her family received the Outstanding Community Service Award by the Rene Moawad Foundation, whose mission is to promote peace and prosperity in Lebanon. Her family started Lebanese Taverna restaurants more than 40 years ago, and as their restaurant holdings have grown, they've focused on giving back. www.lebanesetaverna.com

Cheryl Bell, Executive Chef at Miriam's Kitchen, a non-profit that works to end chronic homelessness, was assisted one evening by the cast and crew of the show *Hamilton*, then playing at the Kennedy Center. The group helped Cheryl and her team prepare and serve dinner to 200 guests. www.miriamskitchen.org



Johanna Mendelson Forman

Johanna Mendelson Forman spoke at the Royal Academy of Culinary Arts in Amman as part of the State Department's Arts Envoy Program. In addition, she gave a lecture entitled "Feeding Nine-Billion People: Food Security and Beyond" at the Columbia University Middle East Center, also in Jordan.

Tambra Raye Stevenson participated in A Seat at the Table: A Conversation about Food Equity, a program hosted by the Smithsonian's National Museum of African American History and Culture. The Founder and CEO of WANDA (Women Advancing Nutrition Dietetics and Agriculture) was also a panelist at the Milken Institute's Future of Health Summit. www.iamwanda.org



Tambra Raye Stevenson

Taueret Thomas hosted Maryland Governor Wes Moore and his campaign team for a private celebratory brunch at her restaurant Khepera's Kitchen after the November election. She also recently marked the six-year anniversary as chef and owner of the Baltimore Cafe. www.kheperaskitchen.com



Taueret Thomas

Les Dames d'Escoffier International Quarterly

SUBMISSION GUIDELINES

DEADLINES Summer Issue 2023 - MAY 1, 2023
Fall Issue 2023 - AUGUST 1, 2023

MEMBER MILESTONES

(Editor, Dottie Koteski)

To submit your milestone, go to this link:

<http://link.ldei.org/ldei-member-milestones> For any questions or issues, email the editor at MemberMilestones@ldei.org.

Include:

- CHAPTER
- DAME'S NAME
- Maximum 50 words for each Dame about personal honors or accomplishments, but not about new product introductions or other promotions. Please include a website URL, if applicable. Press releases and cookbook covers are NOT accepted.

PHOTO: You may submit a high resolution quality headshot to accompany your news (see below), and agree to the photo permissions questions for the photo. *Note: Due to space constraints, only two Member Milestones will be published per Dame per year.*

CHAPTER PROGRAMS

(Editor, Nichole Bendele)

To submit your chapter program, go to this link: <http://link.ldei.org/ldei-chapter-programs> Up to 200 words about chapter events that have already occurred. For any questions or issues, email the editor at ChapterPrograms@ldei.org.

Include:

- CHAPTER
- SUBMITTER'S NAME
- Maximum 200 words for each chapter.
- Captions for all photos submitted. Photos without captions will not be used.

Submissions that exceed 200 words will be edited to comply. Press releases are not accepted. We regret we don't have space to print full menus but menu items can be included in the copy. *Note: "Chapter Programs" and "Member Milestones" may be dispersed through LDEI social-media channels, as well as in print and online.*

PHOTOGRAPHY/IMAGES

- Electronic images must be properly focused and in color with a minimum resolution of 300 dpi (TIFF or JPEG).
- Cell phone photos are acceptable if they meet requirements.
- Do not send photos taken off the Internet or embedded with text in Word files or PDF files.
- Include photo credits, if required.
- A maximum of three photos can be submitted per chapter.
- ALL PHOTOGRAPHS MUST BE ACCOMPANIED BY CAPTIONS OR THEY WILL NOT BE PUBLISHED.

LDEI regrets that we cannot include lengthy profiles of individual Dames due to space limitations. Submit Dames' accomplishments to "Member Milestones" or to LDEI's Closed Group on Facebook at <https://www.facebook.com/groups/218435184886471/>

Appearing in person or online at an LDEI-sponsored event grants LDEI full rights to use any resulting photography images or video, and any reproductions or adaptations for the Quarterly, social media, PR, or other purposes to help achieve the organization's aims.

UPCOMING in the summer issue

- Celebrating Asian American/Pacific Islander Heritage
- Meet our Partner YETI
- Flavors of Mexico
- Edible Ireland & London

ANN ARBOR
ATLANTA
AUSTIN
BIRMINGHAM
BOSTON
BRITISH COLUMBIA
CHARLESTON
CHICAGO
CLEVELAND/
NORTHEAST OHIO
COLORADO
DALLAS
FRANCE
GREATER
DES MOINES
GREATER MADISON
HAWAII
HOUSTON
KANSAS CITY
KENTUCKY
LONDON
LOS ANGELES/
ORANGE COUNTY
MEXICO

MINNESOTA
MONTEREY BAY
NASHVILLE
NEW ENGLAND
NEW ORLEANS
NEW YORK
NORTH CAROLINA
ONTARIO
PALM SPRINGS
PHILADELPHIA
PHOENIX
PORTLAND
SACRAMENTO
SAN ANTONIO
SAN DIEGO
SAN FRANCISCO
SAVANNAH/
COASTAL GEORGIA
SEATTLE
SONOMA
SOUTH FLORIDA
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TUSCANY
WASHINGTON, D.C.



Les Dames d'Escoffier

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YETI BUILT FOR THE WILD.