

Les Dames d'Escoffier International

Quarterly

SUMMER



2014

Edible Imagery

Dames
Who *Style*
and
Photograph
Food



Also Inside ... Legacy Winners ... Washington Symposium ... The Best Begins in Boston



First food photo ever taken in 1832.

ON THE COVER: Left, Angie Mosier (Atlanta). See page 7. Right, Ellen Callaway (Boston). See page 10. Vanilla Ice Cream. Styling by Angie Mosier. Photo: Iain Bagwell. Ahi Tuna Salad for Margaritas Restaurant. Food Stylist: Catrine Kelty. Photo: Ellen Callaway.

Les Dames d'Escoffier International Quarterly SUMMER 2014

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FROM THE EDITORS

Which Came First?

Hey, Susan. I've got a question for you. Which came first? The food stylist or the photographer?

Susan: The food stylist, of course. The practice of making food look attractive has been around for thousands of years. Someone had to arrange food and gather props for still-life food images created by ancient Greek and Roman painters. In describing one painting, Greek intellectual Philostratus said, "It is a good thing to eat figs and also not to pass over in silence the figs in this picture...Purple fruit dripping with juice are heaped on vine leaves..."

CiCi: I think it was the photographer, because you can take your camera anywhere on site—farmers' markets, farms, restaurants, your dinner table. You don't need to have someone use tweezers to balance a fried basil leaf atop a pile of fettucine or stick sesame seeds on a bun.

Susan: Well, the invention of the camera certainly changed the way we look at food.

CiCi: Joseph Nicéphore Niépce's still life from 1832 is considered the first food photo ever taken. No food stylist was around to iron the tablecloth, turn the fork upside down, or pick through a bakery full of bread to choose the most photogenic loaf.

Susan: True, but I wonder if *Bon Appetit* or *Food & Wine* magazines would use that kind of picture on their cover? Bread and props didn't just fall from the sky onto the table.

CiCi: Well, *Gourmet*, the first U.S. magazine devoted to food and wine, didn't even have photos in its January 1941 introductory issue—only illustrations.

Susan: Development of the photographic process began thousands of years ago. Consumers had cameras by the late 19th century. And traditional still-life paintings continued to influence photographers.

CiCi: You're right about camera invention, and I agree with you about people striving to make food look more attractive. Photo cameras developed from the *camera obscura* dating back to the ancient Chinese and Greeks. And although no photographs came from that device, Niépce took the world's first photogravure etching in 1822.

Susan: The "food stylist," a term first used in the 1950s, is no Johnny-come-lately either. New York Dame **Sylvia Schur**, who died in 2009, was one of the country's first food stylists. She also invented food products such as Clamato and Cranapple Juice. *New York Magazine* ran the first article about food styling as a career in 1979.

CiCi: Uh huh. Food stylists came in with the age of advertising, true or otherwise. The Federal Trade Commission had a 1968 case against a soup company for propping up limited ingredients with marbles in the bottom of the bowl. Did a food stylist do that?

Susan: Who knows? It might have been an ad man. There's a saying that all's fair in love and food styling, but today's careerists strive to style more natural-looking foods that don't appear over-stylized. They rarely use inedible substances, such as glue, motor oil, or shaving cream to make food look appetizing.

CiCi: Thank goodness. But where would they be without a photographer, a digital camera, and Photoshop? Digital cameras and PS have been around only since the 1990s. Before that, it was a lot harder to make a shot look perfect.

Susan: Food stylists are illusionists, mainly concerned with aesthetics rather than edibility. They are skilled in preserving the visual appeal of foods under controlled or natural light, and digital photography makes the process easier. A shot can be viewed instantly for easy correction.

CiCi: I think everyone will agree that our Dame food stylists and photographers (pages 4-15) are fabulous artists. Together they make food look delectable. What would restaurants, magazines, newspapers, books, growers, and food producers do without them?

Susan Fuller Slack and CiCi Williamson, Editors, Summer Quarterly

PRESIDENT'S MESSAGE

Savoring the Spectacular Days of Summer

Sum-Sum-Summertime -- a great time to explore, experience, refresh, relax, reflect, have fun, and get ready for a bustling, busy fall. News from ongoing initiatives, fundraisers, and initiations continue to arrive across my phone lines, the Web, and my computer screens. Inside this issue...lots of news and views, plus an exceptional tribute to our food stylists and photographers, expertly created by *Quarterly* Editors **Susan Fuller Slack** and **CiCi Williamson**.

***The Best Begins in Boston!** Pack your bags, fasten your seat belts, and get ready to learn, network, tour, taste, step back in history, and polish up your skills for the future at our 2014 Conference in Boston! In this issue, you'll find a sneak preview, brought to you by Co-Chairs **Judy Mattera** and **Joan Sullivan** and Program Chair **Louisa Kasdon**. The sessions are designed along four tracks, which you can mix and match as you like — Plenaries (for all), Green Tables, Culinary and Beverage, and Skills Seminars. Read all of the latest by turning to page 16.

***LDEI's M.F.K. Fisher Awards received a record-breaking number of 110 entries...** 47% were submitted in the Print Category (magazines and newspapers); 37%, in the Internet Category; and 16%, in the Book Category. Chair CiCi Williamson reports that a team of 12 qualified judges (non-Dames) is judging this year's entries. As in the past, entries are scored on four criteria — writing, mastery of subject matter, relevance, and topic/creative approach/voice. Meet the grand-prize and category winners in the Fall *Quarterly*. The grand-prize winner will receive her award and a check for \$1,000 at the M.F.K. Fisher Awards banquet in Boston on November 1st.

***Calling All Presidents!** On March 27th, chapter presidents connected with each other and members of the Board of Directors through the very first All-Presidents' call — calling in from Hawaii to London, and British Columbia to Miami. It was an hour packed with information, future plans, and sharing of ideas. Read more in the article by Second VP **Braiden Rex-Johnson** on page 21.

***Live by Webinar...** "A record number of more than 90 Dames tuned in to our first webinar of the year," said Third VP **Cathy Cochran-Lewis**. "We were thrilled to have the expertise of **Patti Londre**, who presented '50 Quick, Easy, Cheap Ways to Refresh Your On-line Presence.'" Creator of "Worth the Whisk" lifestyle blog and Camp Blogaway, Patti challenged us first to "Master the Big Five: Your Reputation + Credentials + Authority + Consistency + Liability." And at the same time, she noted, "Always look like a million bucks



Photo: JR Dawkins

and take a new head shot every five years."

***News from the Road** -- One of our Board's goals this year is to stay connected with all of you. So, when our travels bring us your way, we're timing our visits whenever possible to attend chapter events, fundraisers, initiations, or small gatherings of Dames to share the latest from LDEI and hear about your chapter's news. On March 8th, I attended the Ninth Salute to Women in Gastronomy Symposium, sponsored by the Washington Chapter (over 200 attended!). See page 19. Then on March 30th, I was warmly welcomed by the Boston Chapter at its Annual Dinner & Induction/Pinning Ceremony at Towne Stove and Spirits in Boston's famed Back Bay. James Beard award-winning Chef **Lydia Shire** created the delectable seven-course dinner in true Escoffier style.

In April, the Phoenix Chapter rolled out the red carpet for Chapter Board Liaison **Hayley Matson-Mathes** with dinner at the highly rated FnB Scottsdale restaurant of Chef Charleen Badman (see page 26).

LDEI Secretary **Maria Gomez** dined with President **Kathleen Mancini** and other Dallas Dames to share their annual fundraiser plans and chapter news. Maria's travels also gave her the opportunity to meet with President **Lisa Wherry** of the Palm Springs Chapter to discuss growing their membership and their desire to share invitations with Los Angeles/Orange County and the San Diego Chapters.

Enjoy these warm and wonderful months of summer!

Beth Allen
President, Les Dames d'Escoffier International

2014 LDEI BOARD OF DIRECTORS

The mission of the LDEI Board is to foster the growth and success of the organization by supporting the development of new and existing chapters and by implementing program initiatives. It provides leadership, guidance, education, connectivity, and effective communication among LDEI members.

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Photos by I. Ruggieri Photography, Inc.

Edible Imagery

Dames
Who Style
and
Photograph
Food

Bagels & cream cheese, fish & lemon, and tomatoes & basil: some foods just pair well. Food stylists and food photographers do, too. If it's true that you eat first with your eyes, these food professionals train their eyes first on what you eat. From buying perfect produce to cooking, propping, plating, placing, lighting, framing, and shooting, these artistic, talented Dames create enticing pictures that bear fruit. You see their work in cookbooks, magazines, newspapers, product food labels, the Internet, in the movies, and on TV. Now meet them behind the scenes and learn how they produce their delectable, edible imagery presented throughout the next 12 pages. Due to space limitations, we could interview only a dozen Dames from 11 chapters. Check through the LDEI Directory in the professions listing to find more.—Susan Fuller Slack & CiCi Williamson



Jeanne M. Voltz

(New York)

Food Stylist: Since 1984

Favorite styling tool:
Small spray bottle

Food challenges: Ice cream
and perfectly cooked roasts

Clients include: Butterball,
Bush Brothers & Company,
Zojirushi Corporation,
National Cattlemen's Beef
Association

Food stylist Jeanne Voltz is so proficient with her work that it's almost like child's play. She says, "I do this because my mother wouldn't let me play with my food when I was growing up!" Her mother was the late **Jeanne A. Voltz**, food-journalism pioneer and a founding member of LDEI's New York Chapter.

"My mother taught me about cooking and taste," Jeanne said. "As a kid, the photo shoots that happened at our house seemed a lot more fun than sitting at a typewriter."

Following in her mother's

footsteps, Jeanne successfully carved out her own niche in the food industry, styling for live and taped television shows, including satellite-media tours, movies, photography, and special events.

Jeanne's career began when a friend at an ad agency asked her to prepare some background food for a commercial. Because she was in the kitchen with other people, instead of alone, "It seemed like Hollywood," she revealed. After working as an unpaid assistant, in 1981 she went to work at Cary Kitchens,

a company of food stylists in New York City. Her first task was to bake 80 yellow cake layers for a commercial shoot.

"This job gave me the opportunity to work and learn from stylists on photo shoots, television-commercial shoots, promotional projects, and movies. Since 1984, I've been on my own as a freelancer," she said.

Jeanne has worked on numerous TV programs, including *The Early Show* for CBS, the *Law & Order* series, and the HBO

VOLTZ continued on page 21



Marian Cooper Cairns

(Birmingham)

Food Stylist: Since 2006

Favorite styling tool:
Tweezers

Food Challenges: Ice cream and melty, gooey cheese

Clients include: *Southern Living*, *Country Living*, *Cooking Light*, and *Coastal Living* magazines

www.mariancoopercairns.com

"In search of my mother's garden, I found my own." Alice Walker, celebrated author.

Sometimes, a planted seed can change one's life. With nourishment, it grows and becomes what it was meant to be. As a child, food stylist **Marian Cooper Cairns** developed a tiny seed of interest in the culinary arts, which has blossomed into a full-time career.

Marian's interest in becoming a food professional was inspired by her late mother, Jane Cairns, who was a long-time home economist/food stylist at the *Southern Living* magazine test kitchens. When Marian was just eight years old, she made her debut in the magazine, eating a home-made Popsicle. She says she was lucky to tag along occasionally with her mother to work. Marian looked forward to the brown paper bag of leftover, test-kitchen treats that her mother would often bring home.

Armed with a Culinary Arts degree from the Texas Culinary Academy in Austin, Marian attended art school to learn fine-art photography and printmaking. She believes the combination of art school and culinary school was an important element in her training.

When Marian was invited to interview for a position in the

Southern Living test kitchens, she says it felt like coming home since she practically grew up there. One editor remarked that she was, "a legacy." Marian affirms that, "She wanted to be part of this sorority" and, in fact, was offered the same position her mother held for 10 years.

Marian styles food for editorial, advertising purposes, and some video work. She has worked on numerous cookbooks, including Atlanta Dame **Rebecca Lang's**, *Around the Southern Table* (Oxmoor House).

Clean with a casual sophistication and a playful touch, is best how to describe Marian's food aesthetic. "The key to amazing photos is a great team," she says. "And let's not forget the recipe developer, art director, and prop stylist. If one area is weak, it easily shows through in the images."

Marian says, "Small details speak volumes in food photography, so my preference is to have an expert handle the props. Plus, we can work quicker and accomplish more on each shoot." However, she enjoys working with them, from time to time. Her favorite styling tools include small, quality paintbrushes, vegetable oil, and a small spray bottle that she uses on almost every shot.

The biggest styling challenges

for this culinary artist are locating out-of-season produce and standing on her feet 10 to 12 hours each day. She admits, "Having to lean over to tweak food on set can be hard on you physically." Marian's favorite assignments are the ones that take her to out-of-the-ordinary locations. She notes, "I love to travel, and the jobs can be more challenging, but when you are styling food on the beach, who cares!"

To aspiring stylists, Marian offers this advice. "Hands down, the best way to break into the business is to assist a food stylist for a few years. There are a few classes you can take, but being on set and learning how to prepare before a shoot can't be beat."

She acknowledges that she feels lucky to be in her field, adding, "Most of the time I forget it's a job. I love what I do and am fortunate to work with great photographers, stylists, art directors, and editors. I couldn't imagine having a different career." Marian's passion for the culinary arts has bloomed into a truly expressive life.—Susan Fuller Slack

Poached Salmon: The Fresh Market.
Persimmon Frisée Salad: The Fresh Market.

Action shot of Marian food styling.
Strawberry Pie: The Fresh Market.
Food photos: © Jennifer Davick.



Lisa Cherkasky

(Washington)

Food Stylist: Since the late '80s

Favorite styling tool:
Good dental forceps

Food challenges: Anything
with cheese—like pizza, and
chicken

Clients include: McCormick
& Company, Inc., *Vegetarian
Times*, Marble Slab
Creamery, California Tortilla

www.lisacherkasky.com

Lisa Cherkasky works with food in the same way a sculptor approaches clay. This prominent food stylist artfully molds and finesses raw ingredients into culinary masterpieces, fulfilling her clients' creative visions as well as her own. Her sense of color, design, and drama bring life to the empty plate.

"I really like working with my hands and manipulating materials," Lisa explained. She makes it seem as if anything is possible with food. But not only does it have to look tantalizing, it has to be durable too. "Food is extremely perishable and is always changing. It's my job to keep it looking good as long as it needs to—it could be two hours," she explained.

Lisa's job as a food stylist is primarily for books, magazines, packaging, and advertising purposes. She does some television work and other "motion styling." Her lengthy client roster includes Mount Vernon, *National Geographic*, and *The Washington Post*.

"Earning a diploma from The Culinary Institute of America (CIA) in 1979 gave me a good foundation," Lisa remarked. "My training that followed at some of Washington's best restaurants was invaluable." Lisa had additional background training in art, textiles, and

design. "Everything I have ever done professionally has added to my styling skills."

A staff job at Time-Life Books launched Lisa's food-styling career. She was hired for her creativity as a recipe developer, and part of the job responsibility was to style each recipe on the job. After the Time-Life series ended, she became an independent stylist but continued freelance work for the company. For several years, it was her bread-and-butter business.

"Food styling suits me!" Lisa explained. "I am a good collaborator, very manual; I love images, and have a 'good eye' for detail." She prefers to work with photographers who are accustomed to collaborating with stylists and who will engage in communication with a lively exchange of ideas.

She adds, "When the team is seasoned, confident, and creative, there is a wonderful fluidity. I like to work logically, building the shot step-by-step, with all the players—stylist, photographer, art director, and client—working in concert, approving each piece along the way."

Lisa's toolbox includes a blowtorch, a grill starter, plastic glue applicators with a hypodermic needle attachment, bamboo

picks, Bounty® Select-a-Size paper towels, Goo Gone, and Armor All®.

She said many food-styling elements can now be captured instantly with the digital format. "Drips, pours, smears, and other details are more attainable and almost spontaneous. Styling has challenges though: scheduling, getting paid, working with new people, and understanding what the client needs and wants."

Lisa recommends staying prepared for unforeseen problems like the out-of-season muskrats she had to procure for a shoot. "I finally found them at Baltimore's Lexington Market from some fellows who were hunters. They had some 'swamp bunnies' in their freezers left from the previous autumn."

To learn the food-styling craft, Lisa recommended assisting an established stylist. "Opportunities are easier to find in major cities where commerce is at the core of the economy—in other words, not Washington." She concluded, "A strong background in cooking is essential." For Lisa's take on appealing, tasty sandwiches, visit her blog at: www.thelunchcounter.com.—Susan Fuller Slack



Photos by Renee Comet.



Angie Mosier

(Atlanta)
Placemat Productions, Inc.
Food Stylist: Since 1996

Favorite styling tool: A wooden skewer

Styling challenges: Layered beverages/stacked sandwiches

Clients include: Cookbook authors Eric Ripert, John Currence, Kevin Gillespie, and John T. Edge.

<http://placematproductions.com/angie-mosier/>

There's a reason she's considered a Renaissance woman and referred to as, "a strawberry-blond force of nature!" Multi-talented **Angie Mosier** is a creative food stylist, photographer, pastry chef, and writer whose work appears in cutting-edge cookbooks and publications such as *Southern Living*, *Food & Wine*, *Garden & Gun* and *The New York Times*. She is active in several professional organizations, including LDEI and the Southern Foodways Alliance, serving on the board as a past president.

In 1990, Angie began her culinary career by baking wedding cakes, a skill that led to decorating cakes for a television commercial. "I realized there was a job for someone who makes food look good on camera." She was at a crossroads, wondering whether to expand her business or make a career change. She switched jobs, and a new food-styling career was born.

Angie merged her passion for food styling with a lifelong interest in photography. She worked in a product/catalog studio, learning how to compose a shot and work with clients. "Back then we shot film, so styling was really hardcore. You had to get it right on camera—there were no computers, or Photoshop."

Angie's experience as stylist and photographer helps her understand the relationship from both sides and the importance of teamwork. She says there can be

challenges in a food shoot, but one of the biggest is when the team isn't clicking. She noted, "When a client or a photographer isn't sympathetic to the difficulty of a shot or the short life span of intricately styled food, it's really stressful."

Angie maintains a large collection of props at her studio. She explains, "Props—non-food items needed for photo shoots—are as important as the food, so it's essential to listen to the client's desires and not just pull props that fit into your personal style. You have to be flexible and sensitive to the job."

In a dream-team collaboration, Angie was prop stylist for **Virginia Willis'** successful cookbook, *Basic to Brilliant, Y'all* (Ten Speed Press), and **Gina Berry** was the talented food stylist. The team worked in tandem like a well-oiled machine, assisting each other when needed.

Recently, Angie photographed Virginia's newest book, *Lighten Up, Y'all* (Ten Speed Press), slated for release in 2015. A talented stylist in her own right, Virginia collaborated with Angie for the food styling.

Angie was food and prop stylist for *Heritage* (Artisan Books), the highly anticipated fall cookbook by award-winning Charleston Chef Sean Brock. "It was one of the highlights of my career."

When Angie owned a celebrated bakeshop near Atlanta

in 2005, she showcased her homespun cakes and cupcakes; the kind Southerners swoon over! Their handsome simplicity could have been the model for her approach to food styling; sometimes less is more—a notion that that can lead to good design.

"I tend to be minimal in my styling," she says. "One client calls me the 'toothpick stylist' because my favorite tool to use, along with a good knife and little paintbrush, is a wooden skewer."

For those interested in a styling career, Angie counsels, "It is a multifaceted career requiring lots of patience, culinary knowledge, innovation, physical stamina, and skill. Styling natural foods that are already beautiful is different from styling something like frozen or fast foods."

She continued, "Food is a treasure. People in the world go without food every day, and it's important to handle it and present it with respect, even if processed, frozen, or deep-fried. My approach and attitude about presenting food is much more beautiful when I keep this in perspective."—Susan Fuller Slack

Octopus photo and styling: Angie Mosier. Vanilla Ice Cream. Photo: Iain Bagwell. The action shot of Angie Mosier at the stove was a video shot for Calphalon Cookware. It was produced by The DVI Group. Cake for Publix Supermarkets. Photo: Iain Bagwell.



Julie Hettiger-Nelson

(Houston)

JH Creative of Houston
Food Stylist: Since 1986

Favorite styling tools: Everything small (e.g., tweezers, picks, special brushes) and a clothes steamer

Food challenges: Cheese, ice cream, and sandwiches

Clients include: Sysco, United Airlines, Sanderson Farms, Cold Stone Creamery

<http://juliehettiger.com>

Lights! Camera! Action! The “hero” of the production is a skillet heaped with succulent chicken and vegetables. On set, the meticulous work of food stylist **Julie Hettiger** guarantees the dish is ready for its extreme close-up. Looks are everything in this business, even for a chicken!

Julie exclaims, “I truly love my job!” The inspiration for her career was influenced by a passion for photography and art, and her family heritage in the food industry. She explains, “When I discovered that this profession allowed me to marry both, I jumped at the chance and never looked back.”

A founding member of LDEI’s Houston Chapter and a member of the International Association of Culinary Professionals, Julie works in multiple mediums, including editorial, cookbooks, motion pictures, advertising, and product packaging. She says, “Cookbooks are probably the most rewarding, as the attention to the photography allows food stylists the time to create really beautiful images.” Take a look at her beautiful work in the cookbook, *Cooking with Les Dames d’Escoffier* (Sasquatch Books), edited by **Marcella Rosene** with **Pat Mozersky**. Julie says a favorite LDEI memory is serving on the creative team that produced this book. Houston food stylist **Carla Buerkle** also assisted with food styling.

With a degree in commercial

art and photography, Julie initially worked as a photographer, but sold her cameras when she switched to styling. She attended several prestigious cooking schools, as well as food-styling workshops in Chicago, Los Angeles, and the Food on Film® series in Minneapolis.

Julie says food styling presents unique challenges. If “talent” is involved, sufficient quantities of edible food must be prepared. On her first feature film, *The Evening Star* (sequel to *Terms of Endearment*), Julie had to bake the finest brownie recipe 40 times for multiple retakes of a scene with Shirley MacLaine’s character, Aurora. In the scene, the untouched brownies are tossed into the trash can. In another scene, Shirley’s character prepares a plate of Duck Madagascar, then throws the untouched food down the drain. Julie cooked 50 duck breasts, while her husband scoured five grocery stores in search of gourmet baby carrots. Julie says, “After styling all these beautiful plates, I got to watch them tossed away, take after take. I almost cried.” Watch the scene at: <https://www.youtube.com/watch?v=1CkG3-yZVYY>

Julie stresses that the job demands of a stylist include careful pre-production planning and shopping to make the shoot day flow smoothly. “Time management is key; the pressure of a production crew waiting while

you prepare a dish is always a challenge.” She continues, “So is managing customer expectations and explaining how many shots can be executed and done well in a single day. When trying to keep an image alive while awaiting client approvals in another time zone, I sometimes feel like I am doing culinary CPR!”

Julie counsels, “A food shoot will ONLY succeed if all parties involved—the stylist, photographer, and client/agency—communicate and arrive at a common vision.” Julie says technological advances are pushing the envelope of what is possible, and styling techniques are changing for the better. She notes, “While technology is becoming more complicated, we see food design trending toward simpler and more natural, often with natural lighting.”

Julie sums it up, “We are blessed to be working in the culinary profession at a time when there is so much public attention and appreciation. Participation in LDEI helps both in networking and learning about the exciting things happening in the world of food. Enjoy these opportunities!”—Susan Fuller Slack

Farmhouse Chicken: Sanderson Farms. Photo: Tom Joynt. Julie Hettiger tweaks a food shot. Fruit Compote: Treebeards restaurant. Photo: Kevin McGowen. Minestrone: *Cooking with Les Dames d’Escoffier*, (Sasquatch Books). Photo: Tracey Maurer.



Julia M. Usher

(St. Louis)

Food Stylist: Since 2007

Favorite styling tool:
Parchment pastry cone

Food challenges: Ice cream/
intricate chocolate work

Clients include: *Fine Cooking, Mary Engelbreit's Home Companion, Bon Appétit, and Modern Bride.*

www.juliausher.com

"A balanced diet is a cookie in each hand."—Unknown

Mother knows best! Just ask **Julia Usher**—food stylist, sugar artist, and cookie maker extraordinaire. Her mother, an excellent home baker, always made cookie decorating a festivity at their house and inspired Julia's lifelong passion for the art. "My mother ran a tight ship. Her mantra was, 'Make it from scratch or keep it out of your mouth.'"

Clearly, Julia has proven she is one smart cookie! She worked as a nuclear reactor systems engineer for General Electric after graduating from Yale in 1984. She also earned a master's degree in mechanical engineering from UC Berkeley and an MBA from Stanford.

Julia never lost her childhood passion for baking. She enrolled in The Cambridge School of Culinary Arts, where she graduated as valedictorian, receiving the M.F.K. Fisher Award for outstanding scholarship in 1996.

At home in St. Louis, she opened a boutique bakery called AzucArte. When it closed, she adjusted her career path again and began food styling for local and national publications. Julia says she didn't consciously become a food stylist; instead, styling came to her because of the skills and reputation she developed in a special niche. "I've always loved fussing with

my food to make it look extra pretty—cake and cookie decorators can be very fussy people—so food styling was a natural fit for me," she said.

Julia believes the bakery provided hands-on training that prepared her for styling. She explains, "I did elaborate decorating in my bakery. After making fancy cookies and ornate wedding cakes for local magazines such as *St. Louis At Home* and *Sauce Magazine*, I was frequently called for specialized editorial work in the sweets arena." She also styled images at *Sauce* for her James Beard-nominated column on cooking basics.

Julia selects all the props for her party styling and cookbooks. Her decorating/styling toolbox includes a small offset spatula for stenciling and a trussing needle for popping air bubbles in icing, for steadying stencils, and for marbling icings. She uses the handle end of a craft paintbrush for topcoating and distributing icing in a smooth layer on cookie tops. "My hands and 'cheaters' (magnifying reading glasses) are also invaluable tools."

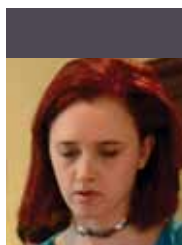
Julia doesn't use all the gadgets and gizmos others might. "I like to shoot food in an unadulterated way, meaning no 'classic' styling tricks—all in the spirit of being as honest with readers as possible. What they see should be what they get." She added,

"My form of styling is very specialized, and if I moved into advertising work, for instance, I'd need to develop a whole new arsenal of tools and skills."

Besides a baker's toque, Julia wears many hats: video producer for her YouTube channel, social-media marketer, cookbook author (*Cookie Swap and Ultimate Cookies*; Gibbs Smith) and website host. She founded the online community, Cookie Connection: A place to learn, share, and celebrate the art of cookie decorating. Drop by and admire the edible masterpieces that Julia and 3,300 of her fans have created: www.cookieconnection.juliausher.com/home.

Julia is president of the International Association of Culinary Professionals (IACP), and a founding member of the St. Louis Chapter of LDEI. Her astonishing, animated, cookie-decorated cake was displayed at the ballet-themed Oklahoma State Sugar Art Show. For this engineer, making cookies dance is a piece of cake!—Susan Fuller Slack

From top: Afternoon tea cookies for the magazine, *When Women Cook*. Julia Usher's exquisite Cookie Heart Boxes. Both photos: Julia Usher. Julia working in the kitchen. Photos of Julia: Karen Forsythe. Frosted green cookies in an elegant tea setting from Julia's book, *Cookie Swap*. Photo: Steve Adams. Standing cookie place card for, *When Women Cook*. Photo: Julia Usher.



Ellen Callaway

(Boston)

*Owner, Callaway Photo
Photographer: 17 years*

Favorite equipment: 85mm macro tilt/shift lens

Clients include: Victoria Taylor (New England), owner of Victoria Gourmet, Venus Wafer Crackers, and Margaritas Restaurant.

www.callawayphoto.com

“TEXTURE! Lots of texture is my emphasis. I enjoy the storytelling in photos...showing history of what has happened. A coffee ring. Remaining crumbs. Ohhhhh, it is so much fun!” says an energized **Ellen Callaway**.

Dames can experience the fun at the Boston LDEI Conference when photographer Ellen Callaway, food stylist Sunny Ricks, and prop stylist Verne Cordova teach a session on photographing ice cream. Don't miss it!

Ellen's journey towards becoming a highly respected food photographer began with her mom, who was always in the arts. “She raised me with an appreciation specifically for the visual arts. I went to college for a B.F.A. in Fine Art Photography at Syracuse University,” said Ellen. When many of her projects involved food, she decided to make food photography her career.

She feels that the best training is always hands-on experience. “As an assistant, I worked with Washington's finest food photographer, Renée Comet. I also took a remarkable workshop with New York City food photographer, Judd Pilosof.”

Ellen explains, “Obtaining

space that's right for a photo studio is difficult. You not only need open space but also—if you are a food photographer—a kitchen.” Renting a studio is an incredible amount of work and expensive to customize it for the specific needs of food photography. Therefore, Ellen bought a property that, thankfully, already had a full kitchen. She took down a wall and installed spotlights and ceiling speakers to expand the flex space while creating a stimulating environment to work in.

She also goes on location as opportunity knocks or a job requires. “When we shoot on location, I tend to mix natural light with strobes, depending on the situation. The equipment I take with me on shoots are cameras, strobes, a ladder (easily overlooked but inevitably useful), and various colors and sizes of fill cards to bounce light back into the subject.”

“The best equipment purchase I've made was my 85mm macro tilt/shift lens to use on my Nikon camera. My new ‘toy’ is a Bowens Spot Attachment (a.k.a., snoot) that is frequently used in theater. The snoot allows me to dapple light exactly where I want it. We use Lightroom and Photoshop,

and tether the camera to the computer using CaptureOne.”

Ellen also gives back to the community. For more than a decade, she has volunteered with Share Our Strength, serving as a kitchen assistant and as a grocery-tour guide. As a personal project, she photographs trash to glamorize recycling for social awareness. She finds combining her talent of photography with her passion for the environment to be her most gratifying experience yet.

Ellen works with food stylists, whom she regards as “game changers.” And while she acknowledges that food stylists' techniques and tricks are helpful, having passion, experience, and a steady hand are all critical. She advises Dames considering a career in food photography to “have fun and run with ideas for photos. Stay up to date on the technology, but don't let it consume you. It is always changing. The first half of my career was all film and now it is all digital.”—CiCi Williamson

Ahi Tuna Salad. Client: Margaritas Restaurant. Food Stylist: Catrine Kelty. Photo of trash to glamorize recycling.





Kindra Clineff

(New England)

Kindra Clineff Photography
Photographer: 26 years

Favorite cameras: Nikon D800 and Hasselblad 503CW

Clients include: Relais & Châteaux, Yankee Magazine, Edible Boston, Random House

www.kindraclineff.com

You've seen her work in the *Quarterly*. She took the cover photo of **Liz Mulholland** for the Summer 2013 issue featuring "Dames Who Farm" and also, the Boston Tea Party ship image on the back of the Spring 2014 issue. **Kindra Clineff's** interest in food photography goes beyond the plate to include the field and harvest and everything in between—and beyond.

"Photography started as a hobby for me when I was very young," Kindra said. "I studied art history in school and initially went into commercial art as a career, but my interest in photography pulled me in that direction. Although I have no formal training as a photographer, I had the privilege of assisting professional photographers and I learned a lot from them."

"I created my business in 1988 as a commercial and editorial 'location' photographer. My client and subject bases have been eclectic from the start, and I have had the honor of taking photographs for national publications and international corporations. Subjects have ranged from medical and industrial to architecture, lifestyle, interior design, travel, and food."

Early in the formation of her business, Kindra had the opportunity to document renowned

wine importer Robert Haas on his annual trip to France. She was overwhelmed with meeting him and experiencing some of the finest vineyards in France firsthand. This inspired her work in food photography from farm to fork.

Kindra almost always works on location, equipped with lights and an assistant and rents studio space only when she needs it. She generally does her own food styling, and often defers to the chef for signature plates, but she has worked with stylists on a variety of shoots.

Some of her most unusual location shoots include photographing TV Food Network star Tyler Florence holding a pizza on New York's Brooklyn Bridge for a Neiman Marcus magazine. Kindra shot a clambake on a Nantucket beach for *Coastal Living* magazine. And she says, "One of my most memorable shoots was shooting an outside harvest dinner in a vineyard in Burgundy near Meursault, France, for Michel Picard Wines."

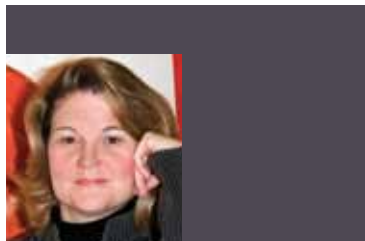
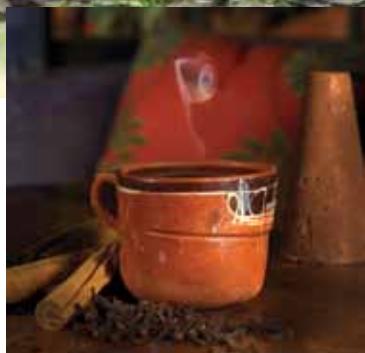
"I use both natural and strobe lighting. The strobes enable me to create 'sunlight.' I backlight my subjects to bring a sparkle and depth to the image. I also love playing with the direction of strobe lighting for drama and freshness. Available light is nice

but it can be flat, so I'm always prepared with auxiliary lighting."

Kindra said, "I use both a Hasselblad 503CW with a digital back and a Nikon D800. I've always loved working with Hasselblad's square format, and the close-up adaptors with a telephoto lens help to create a wonderful depth of field, throwing the background out of focus while keeping the eye on the subject. The ease of handling and high-quality imaging of the Nikon 35mm D800 makes it my preferred choice for location work."

"It's important to create a business structure first and present yourself as a professional and not a freelancer. My interest is always in the play of light, no matter the subject." Thus, the motto of her company: "Chasing light; capturing life." —CiCi Williamson

The photo of the scallops was taken at The Point on Saranac Lake, Chef Mark Levy, Nantucket Scallops with Carrots, Peas, and Curry Oil. It was used on the cover of the *North American Relais & Châteaux Property Guide for 2013*. Kindra next to the Calumet Nova 32, a softbox she attaches to strobes to soften the light. Monkfish with Cauliflower and Caviar, Executive Chef Joe Schafer, was taken at The Lodge at Glendorn in Bradford, Pa. It will be published in the *North American Relais & Châteaux Property Guide for 2014*.



Tracey Maurer

(San Antonio)

Tracey Maurer Photography
Photographer: 22 years

Favorite Camera: Mamiya
RZ 67 - Kodak Pro Back

Clients include: HEB, Whole
Foods, Imperial Sugar, C.H.
Guenther, Hyatt.

www.tmaurerphoto.com

If you've seen the book, *Cooking with Les Dames d'Escoffier*, you've seen some of Tracey Maurer's gorgeous food photos. LDEI Cookbook Editor **Marcella Rosene** (Seattle) asked her to do the photography, which Tracey did largely pro bono in her San Antonio studio—located in the Historic Pearl Brewery Complex—with the help of Houston food stylists **Julie Hettiger-Nelson** (see page 8) and **Carla Buerkle**. Tracey has also donated many photos to the *Quarterly*, and she and her team taught "The Texas Tamale Shoot" session at the LDEI annual conference in Austin.

A native Texan, Tracey uses her University of Texas B.F.A. degree in Theatre in the photography arena. "I learned set design, lighting techniques, and costume design along with the acting program that later served to enhance my strengths as a commercial food photographer. The ability to tell stories with the images helps clients get their message across to the consumer," explains Tracey.

"I attended the Art Institute in Houston where I met many instructors who graduated from Brooks Institute of Photography in Santa Barbara, Calif., so I completed work in their Master's program. I assisted a

commercial food photographer in Los Angeles and realized that I really enjoyed the nature of food shoots—creating small 'sets' that tell a story. Having spent my entire life around a family who cooks, I understood how to prepare and cook a range of recipes, so food photography was a logical choice for me.

"My food photography career has taken me through many trend changes and shooting styles. The trends that are still valid and strong in terms of content and artistic integrity are the ones that, to me, are rich in color and texture and above all, story."

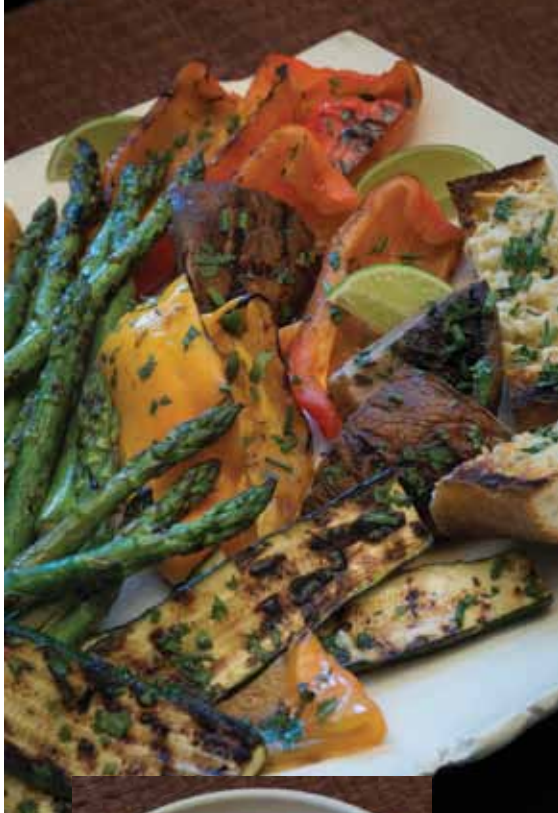
For over 15 years, Tracey has had her own studio, which is equipped with a full kitchen, a large prop room, and camera and lighting equipment designed for food, product, and people photography. "I enjoy shopping for props and surfaces," she said, "and having a large collection of props available in the studio is important to the creative process."

"Cookbooks and larger recipe collections are great photography projects because you get to go from the creative concepts to the final publication." Tracey prefers working with a food stylist on most of her

projects. She works primarily with medium-format cameras. "The larger chip in them allows for better quality images for my clients," she said. "I prefer the Mamiya RZ 67-Kodak Pro Back for studio use since it's so big and heavy; and Canon 5D Mark II & III for location and portability."

Tracey, the recipient of at least a half-dozen photography awards, has taught food photography seminars at The Art Institute, the CIA, and at Les Dames events. "I tell students that you really have to love food and people, and you must have the ability to create sets and stories out of thin air, over and over again until the job is done. It's a lot like improv acting: You have to be able to improvise under pressure and at a heightened and thoughtful level in order to create something on the spot with clients watching and, in many cases, without much direction," said Tracey.

In recent years, Tracey has volunteered her time taking photos for various organizations and professional theater companies. Oh, yes, and she also found time to serve as president of the San Antonio Chapter. What a Dame!—CiCi Williamson



Teri Sandison

(San Francisco)

Teri Sandison Photography
Photographer: 27 years

Favorite camera:

Nikon D3200

Clients include: Beringer,
Mondavi, Sutter Home,
Cakebread.

www.terisandison.com

She earned the Who's Who of Cooking Platinum Plate award as Best Food Photographer in 1989, the IACP nomination for Best Food Photography in 1990, and a James Beard Award nomination in 1995.

Teri Sandison's photo credits include 60 cookbooks including a forthcoming 16th book, *Mexican Flavors: Contemporary Recipes from Camp San Miguel*, with her husband, Chef Hugh Carpenter.

Teri's remarkable career began the minute she finished photography training at Art Center College of Design, in Pasadena. "I shared a studio space with a couple of other photographers, and was fortunate to get a few big assignments in food photography at the beginning of my career including Nestle, Contadina, and United Air Lines. In 1979, there were only a handful of female food photographers in the U.S., so there was no woman for me to apprentice with," said Teri.

Previously she graduated with a B.A. in Fine Arts from UCLA. "Painting and drawing still-life and abstract imagery were my interest, so the move to food and wine still-life photography utilized the same brain pat-

terns. I began each morning with a white table and built up the composition with the colors and textures of food and props instead of with paint," explained Teri.

"I learned so much about the food world from the home economists and food stylists I worked with in the early years. One important early mentor for me was Grande Dame **Jerry DiVecchio**, *Sunset Magazine* food editor." Teri has also worked with **Marie Simmons**, **Dolores Cakebread**, and **Linda Anusasananan**. When her studio was in Hollywood, Calif., she photographed for national brands. But, after moving to Napa Valley in 1990, she concentrated on photographing for wineries.

"For most of my career I used the 4x5 or 8x10 film cameras in the studio. The results are awesome! But now, times and budgets have changed, and I use a digital camera and today's software tools."

"I have a large studio on our home property in the countryside outside of Napa. I shot our newest cookbook in the main house using natural light from the large, south-facing windows. The results were great,

and it is quite a different style using natural light. But styles are always changing!"

When the recipes are complicated or I must shoot several daily, I use a food stylist, Carol Cole of Sebastopol, who helped style for our new book. I want my images to express as much as I can about the sensory experience of eating or drinking that particular food/recipe or wine. I query the client thoroughly about what is unique about this recipe, why are they bringing me in to photograph it.

"An art background is fantastic. One must have a lot of enthusiasm and perseverance to succeed in a highly competitive field! Food photography is not a career that can be taken lightly. If it is possible to assist or apprentice a working food photographer, that will be a big help in understanding the rhythm of the business," advises Teri. It helps to be totally in love with the food world, and then everyone you meet will be interesting to you." — CiCi Williamson



Becky Luigart- Stayner

(Birmingham)

*Sunny House Studio
Photographer; 27 years*

Favorite camera:
Canon 5D Mk II

Clients include: *Southern
Living, Cooking Light,
General Mills, Pillsbury.*

www.sunnyhousestudio.com

"While in college, my older brother loaned me his camera and gave me a black-and-white lesson. I became obsessed. The first picture I took was of a silver tea-serving set," said **Becky Luigart-Stayner**. "I shot it in our dining room with natural light. I can still remember the way the light accented the lines of the silver and glowed on the walnut dining table. It was magical how the light brought inanimate objects to life. I lost my desire to become a journalist, left the University of Kentucky, and earned my B.A. in commercial photography at Brooks Institute of Photography in Santa Barbara, Calif."

During almost three decades as a photographer, mostly with her own studio, Becky returned to natural light and moved the studio to her home. "My house gets great light in the dining and living rooms, where I shoot. I prefer natural light mixed with a touch of strobe. The natural light creates the mood; the strobe adds a bit of crispness and clarity."

Becky prefers a large-format 4x5, but because everything has gone digital, that is no longer a viable medium. "On my Canon

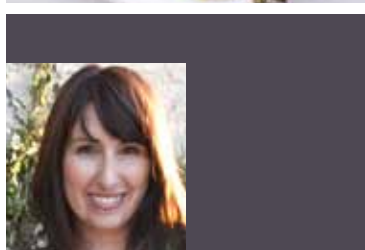
camera, my go-to lenses are the 24-70 f 2.8 macro, the 85mm f1.2, and the 90mm tilt shift. I use a variety of scrims, nets, silks, and cards to modify the light. Lighting is as much about adding/directing the light as it is about taking it away. I shoot tethered most of the time—always when photographing for cookbooks. I use Capture1 software to shoot and process; Adobe PhotoShop to convert," explained Becky.

She is considered an editorial food photographer, both in studio and on location. That means most of her work is for cookbooks and magazines. "I love telling a story with my images, creating a feeling for a sense of place, and using the props and people to tell the story. I always work with a food stylist. Being the photographer (and sometimes prop stylist and on-set art director) is enough to do! With the number of shots we are doing in a day, it's imperative I have a food stylist," Becky said.

For Dames considering a career in food photography, Becky offers advice. "Shadow both a commercial and an editorial food photographer before

jumping in. Make sure you are drawn to the photography as much as the food. A food photographer is a photographer first, and food photographer second. By that, I mean your knowledge of photography is most important, and your love of food is what will make you a good food photographer. There are so many photography decisions I have to make in every food shoot that have little or nothing to do with the food."

Becky is married to a photographer and has two kids. She's lived in many places: Kentucky (where she grew up), California, Ohio, Utah, West Virginia, Vermont, and now, Alabama. "We landed here when I went to work for *Cooking Light* magazine, where I was on staff for nine years. No matter how many stories or cookbooks I shoot, I still have an insatiable obsession with tableware and light!—CiCi Williamson



Anne Watson

(Los Angeles)

*Anne Watson Photography
Photographer: 20 years*

Favorite camera:
Nikon D800

Clients include: Numerous
restaurants and chefs

www.annewatsonphoto.com

"I have always loved photography. And I have always loved food," said **Anne Watson**. If that sounds like an ideal mix for being a food photographer, she's proved it. Growing up, Anne inherited her father's old Nikon SLR camera (with a broken light meter) and he taught her the basics of shutter speed, f-stops, depth of field, etc. She was hooked and took photography as a school elective, spending hours in the dark-room. "Sometimes I really miss those magical days before digital photography—the anticipation while developing your film, wondering how the shots you took turned out!" reminisced Anne.

Meantime, her lifelong passion for food led her to post-college work in a professional kitchen. She moved from California to work under Chef Jody Adams at Rialto Restaurant + Bar in Cambridge, Mass. "It was the hardest job of my life. My skin was too thin, and I just couldn't cut it on the line," said Anne. After leaving that job, she continued work in the culinary field doing public relations and event planning, and working as a venue and event manager

for a major Southern California caterer.

Over time, her passions both for food and photography married, and she figured out her best role in a professional kitchen: taking photos of the chefs in action. "Chefs have said they like working with me because, having worked in a kitchen before, I know when the heck to stay out of their way!" explained Anne.

Although she has her own outdoor studio at home, the majority of her shoots are at restaurants. Anne doesn't typically have a stylist on hand but does a bit of styling herself. She prefers to work directly with the chef so the plate can look as the chef envisions it. "I like trying to get into the mind of the chef and portray the dish as beautifully as it's made.

"I shoot only real food (e.g., I do not shoot mashed potatoes that are meant to look like ice cream). And 99.9% of the time I use only natural light. Perhaps three times I've used 'daylight lamps' for an evening shoot or in a location that was too dark to shoot naturally. On my Nikon, my favorite lenses are a Nikkor AF-S Micro 60mm

1:2.8G and a Nikkor AF-S 50mm 1:1.4G. I also can't go to a shoot without my light diffusers and reflectors to filter and bounce all of that beautiful, natural light!"

Remarkably, Anne has no formal photography training and is completely self-taught. She recommends "Practice, practice, practice! Get out your DSLR (Digital Single-Lens Reflex), get your hands on a good lens (I always recommend prime lenses and not zoom lenses for food photography), and shoot your heart out! You can take classes, and you can read books, but the best way that I've learned is by getting out there and shooting as much as you can. Start blogging; don't be afraid for people to see your work. Get feedback from people and take criticism: learn from it, grow, and believe in yourself." That's good advice for everyone!—CiCi Williamson

The Best Begins in BOSTON



BY JUDY MATTERA
AND JOAN SWEENEY,
CONFERENCE CO-CHAIRS
LOUISA KASDON,
PROGRAM CHAIR

The Boston Dames are excited to welcome you to "Beantown" for "The Best Begins in Boston." The 2014 LDEI Annual Conference will showcase one of our nation's oldest cities and chapters, as well as many of our nation's firsts. Arrive early and extend your stay to take advantage of all Boston has to offer, with its diverse offerings of food, wine, culture, and history during the spectacular fall season.

Boston is long recognized as a bellwether in education, engineering, science, and the arts—including the culinary arts. Among our culinary firsts includes America's first cookbook (1896) written by Fannie Farmer, and the first chocolate factory, the Walter Baker Company (1765).

Our Thursday pre-conference tours will expose you to the historic and culturally rich areas of Boston, including the Italian North End, Chinatown, Boston Waterfront, Back Bay, and Beacon Hill.

Dine-arounds are back for Thursday evening, where eclectic, award-winning Dame restaurateurs and our sister Northeast Chapter will welcome you with an array of culinary offerings. Our Friday night Halloween celebration will include a New England Clambake—with a raw bar, clam chowder, steamers, lobster, cornbread, and chicken. On Saturday evening, we will honor the first-prize winner of the M.F.K. Fisher Awards for Excellence in Culinary Writing at an elegant dinner with a

surprise ending.

Louisa Kasdon, program chair for the Boston Conference and top winner of the 2008 M.F.K. Fisher Awards, is assembling a group of dynamic speakers and programs that promise to be entertaining and educational. Starting with the subject of Women in the Media, hosted by our Keynote Speaker Sara Moulton—chef, TV star, and prolific author—we are off and running with a Roundtable on Women, Food, and the Media with TV personalities, producers, and food publicists.

"Will we be able to eat fish in the future?" will be addressed in our Seafood Sustainability session, as well as how we sustain our fish and our fisherfolk. There will be a session on heritage grains titled, "Ancient Wheats—Emmer, Einkorn, Spelt, and Kamut: A Talk and A Cooking Demo." In addition, two information-packed sessions on food styling and food photography will be offered.

There will also be sessions on Molecular Gastronomy, Social Media, the Boston Tea Party, Fixing School Lunch, Creating Strategies for Success in Business and in Life, Food Waste/Food Rescue, and Curating Cheese. And don't miss our "Sommelier Smackdown" on Thursday afternoon, where our attendees can vote on the best food and wine pairings from leading Boston chefs and sommeliers!

The Boston Dames look forward to welcoming our Dame sisters to our beautiful city. Mark your calendar and sign up early!



2014 LDEI Annual Conference | October 30 - November 2 | Royal Sonesta Hotel, Boston

The 2014 Legacy Awards

BY ALISON AWERBUCH AND
SUE HUFFMAN ROBISON,
CO-CHAIRS

Even though the four hands at the helm of Les Dames d'Escoffier International's Legacy Awards have changed, the sixth year of this special program is well underway. **Alison Awerbuch** (New York) and **Sue Huffman Robison** (San Francisco) have taken over from the capable Co-chairs **Marsha Palanci** (New York) and **Toria Emas** (Chicago).



The 2014 LDEI Legacy Awards is comprised of six awards in five categories: one experience each with Dame mentors in Culinary, Pastry, Wine, Food/Wine Journalism, and two in Farm-to-Table. Here are this year's winners.

(1) SEATTLE CATERING

EXPERIENCE: A week with award-winning caterer **Lisa Dupar** in Seattle. Winner: JENNIFER BRADLEY, New York, N.Y.

(2) DALLAS PASTRY

EXPERIENCE: A week-long pastry entrepreneurship with **Shari Carlson** at her bakery Dessert Dreams in Dallas. LISA RAMSEY, Nashville, Tenn.

(3) CALIFORNIA WINE

EXPERIENCE: A week at Wente Family Winery in Livermore, Calif., hosted by **Carolyn Wente** and **Amy Hoopes**. Winner: GRETCHEN MCKAY, Pittsburgh, Penn.

(4) NYC FOOD JOURNALISM

EXPERIENCE: A week in the big apple at Good Housekeeping with Food Director **Susan Westmoreland** and **Sharon Franke**. Winner: CATHERINE SMART, Somerville, Mass.

(5) Two Farm-to-Table Awards: ATLANTA FARM EXPERIENCE:

A week spent at two Atlanta farms owned by **Charlotte Swancy** and **Judith Winfrey**. Winner: MEGHAN SERADSKY, New York, N.Y.

HAWAII FARM EXPERIENCE: A week on the big island of Hawaii hosted by **Lesley Hill**, the largest fresh hearts-of-palm grower in America. Winner: JANE ANDERSON, Sacramento, Calif.

Established in 2009, each of the Legacy Awards offers a one-week workplace experience to non-Dame women in the USA, the UK, and Canada. A candidate must have at least four years of professional experience and be working currently in the food, beverage, or hospitality industries.

Under the direction of extremely successful, award-winning Dames, each Legacy experience is a high-energy, labor-intensive, and career-expanding opportunity.

The Legacy Awards program doubled in size in 2012 thanks to a generous donation from the Julia Child Foundation for Gastronomy and the Culinary Arts, created by Julia in 1995. "Our foundation is very pleased to support Les Dames d'Escoffier International's Legacy Awards," said Todd Schulkin, executive director.

"Teaching and sharing knowledge was of paramount importance to Julia, and it is immensely satisfying that the foundation is able to continue to further Julia's legacy and relationship with LDEI in this way."

Thirteen Dames comprise the Legacy Awards Committee for 2014. In addition to Alison, Sue, Marsha, and Toria, members include **Suzanne Degalan** and **Jerry DiVecchio** (San Francisco); **Holly Hadsell-El-Hajji** (Hawaii); **Abigail Kirsch** and **Suzen O'Rourke** (New York); **Barbara Ostmann** (St. Louis); **Dolores Snyder** (Dallas); **Susan Weinstein** (Miami); and **Stacy Ziegler** (Atlanta).

ALISON AWERBUCH

Alison Awerbuch (New York), chef and partner of Abigail Kirsch Catering Relationships, leads one of New York's largest on- and off-premises catering companies, producing over 1,600 events annually and serving over 600,000 guests. Allison is a graduate of the University of Michigan and the Culinary

Institute of America. Her association with professional organizations includes being on the Advisory Council for *Catering Magazine*; Past President of LDEI's New York Chapter; as well as involvement in the International Association of Culinary Professionals, Women Chefs and Restaurateurs, and Catersource.

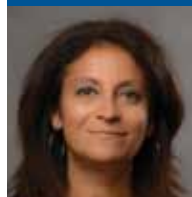
Many charitable organizations have benefited from Allison's talents, including The James Beard House, where she has been a featured chef at the annual James Beard Foundation Awards Gala. She co-chaired SHARE's annual fundraising event, in support of women battling cancer. Allison is on the board of directors of The Food Bank of Westchester County and is chairperson of the organization's annual fundraising gala.

SUE HUFFMAN ROBISON

Sue Huffman Robison (San Francisco)

left her Midwest roots to move to New York City as food editor of *Ladies' Home Journal* (LHJ) in 1975, and several years later she became a member of the New York Chapter of Les Dames (LDNY). From LHJ she moved on to consum-

er affairs director of Best Foods and then became a founder of the Food Network in 1993. Memberships included IACP (international president in 1995), AIWF, WCR, and other culinary and communications organizations. After retirement, she and her husband moved to Sacramento, where she joined the San Francisco Chapter. Sue is pleased to co-chair the Legacy Awards with her good friend, Alison Awerbuch; the two chaired the New York Chapter scholarship awards for a number of years.





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Diary of a Successful Food Symposium

By CiCi Williamson (Washington)

You can have a baby in less time than it takes to plan and orchestrate an all-day food symposium. In fact, it takes almost two years—the gestation time for a baby elephant! Read on for a timeline.

MARCH 2012. Dear Diary, We just booked the auditorium, ballroom, and breakout rooms needed for our Saturday, March 8, 2014, symposium: “Celebrating FOOD! Cooking * Careers * Communications.” It will be our ninth biennial “Salute to Women in Gastronomy.” Our chapter’s largest educational event encompasses 16 breakout sessions with more than 40 speakers, a keynote, a food-product EXPO, breakfast, lunch, and an ending reception. The Philadelphia Chapter is now holding a similar version in odd-numbered years.

Chapters interested in producing a symposium should first scout possible venues and check dates for availability. Also review conflicting dates of other major food events in your area. Contract for spaces needed to lock in your preferred date and prices. For the Washington Chapter, we’ve found that an early-March date works for us. March is Women’s History Month, and it’s a time when not much else is going on in our area. It also falls before spring break, graduations, weddings, and vacations crowd the calendar.

MARCH 2013. Symposium Chairs **Jill Collins, Eileen Dykes, and Marie Steffany** met with advisors **Gail Forman and CiCi Williamson**, longtime symposium chair

veterans, to brainstorm names for possible keynote speakers. We begin fleshing out the 16 breakout session topics.

JUNE 2013. “Brava!” The keynote speaker accepts! Although much of the work is accomplished outside of face-to-face meetings, chairs met again and proposed Dames to handle various responsibilities: hands-on cooking classes, sessions, volunteers, breakfast, final reception, recruiters for EXPO exhibitors, “Cookbook Jumble” solicitation, registration, brochures, publicity, and sponsorship.

SEPTEMBER 2013. **Theresa Morrison** designs a sponsorship brochure. She and **Janet Cam** work on getting underwriting for the symposium beginning with contacting LDEI partners to give them visibility.

NOVEMBER 2013. Setback! The keynote speaker now says she can’t make it. Only three months to go. With symposium planning, not all is rosy 100% of the time. Challenges pop up frequently. Thanks to the diverse talent and connections of Washington Dames, solutions are found—and frequently better. We dig deep and reach wide. DC Dame **Carla Hall**, co-host of ABC-TV’s “The Chew,” saves the day! Although Carla was a keynote speaker in 2010 along with **Nongkran Daks**, her gentle charm, quick wit, and gracious attention has won the hearts of many and keeps people coming back for more.

DECEMBER 2013. Session coordinators **Eileen Dykes** and **Sara Ducey** put the pressure on session chairs to obtain their speakers’ bios and photos for the registration brochure and program book. **Jill Collins** and **Amanda Manheim**, work on getting food purveyors and restaurants to exhibit at the lunchtime “Food EXPO.”

JANUARY 2014. Last push for speaker bios and photos. I am designing the registration brochure and program book, and I need

them yesterday. **Marianne Ali** starts soliciting Dames to donate lightly used tomes for the “Cookbook Jumble” sale. **Beverly Bates**, overall chair for the “Hands-on Cooking Classes,” finalizes supply and equipment lists and recipes from Dames who are teaching the four sessions. A big plus for holding the symposium at The Universities at Shady Grove is that Chef Instructor **Susan Callahan** has a teaching kitchen where the classes can be conducted. Susan’s students will also be preparing the luncheon for the symposium.

FEBRUARY 2014. The registration brochure gets finished. It is placed on the website and distributed via public relations, social-media avenues, and with Deputy Food Editor **Bonnie Benwick**’s help including it in *The Washington Post* “Food” section calendar. I finish designing the 32-page program book and submit it to the printer. **Goody Solomon** and Marie Steffany home in on volunteer requirements, lining up 25 Dames to help at the registration desk, take tickets in sessions, pour wine, stuff bags, and prepare food samples. **Jill** gets one of her clients, Wines of Chile, to supply wine for the reception at the end of the symposium. **Jill** and **Amanda** also work nonstop to book more than 30 EXPO exhibitors.

MARCH 2014. The stage is set for the action-packed day of culinary learning. Almost 250 attendees and speakers will be guided through the day by more than 40 Dame volunteers. The keynote address is a resounding success with its relaxed, engaging, informative approach. You see, Dear Diary, **Jill** secured local ABC-TV anchor woman **Jummy Olabanji** to interview **Carla** on stage. The majority of the chapter has pitched in to make the symposium the ninth success in an ongoing chain. From the evaluations, it appears to be the biggest success of all. But no resting on laurels. Time to begin planning the 2016 symposium!



“Backyard Farming” session with live chicken “Oprah Henfrey,” chaired by Dame Susan James (back right). Photo by CiCi Williamson. LDEI President Beth Allen with cake she decorated in hands-on class “Party Cakes with Fondant and Frosting.” Photo by CiCi Williamson. Dame Cathy Barrow teaching charcuterie class. Nadine Shaw assists. Photo by Susan Slack. CiCi Williamson mans the registration table. Photo by Susan Slack. Dame Janet Yu teaches how to make Chinese dumplings. Photo by Beverly Firme.

CALIFORNIA FIGS

SIMPLY BEAUTIFUL | SIMPLY DELICIOUS

California dried figs are available year round, while fresh figs are available mid-May through December.

When you think Figs... think California, think Nutritious, and think Delicious!

There's a reason 100 percent of dried figs and 98 percent of fresh figs sold commercially come from California—the warm, California sunshine provides the perfect climate for growing delicious and nutritious figs! This, combined with the cultural practices of nearly 100 dedicated farmers, results in the highest-quality and best-tasting figs in the world.

Thanks to expanded grower regions throughout the state, you can purchase fresh figs mid-May through December. Dried figs are available year-round. In California, there are six primary varieties of figs. Each has unique flavors, ranging from the richness of a Cabernet Sauvignon wine to a robust Pinot Noir, the buttery nuttiness of a Chardonnay to the fruity flavors of a Sauvignon Blanc.

These varieties are:

- Black Mission (dried/fresh). Purple and black skin with a deep, earthy flavor, like a Cabernet
- Calimyrna (dried/fresh). Pale-yellow skin with a buttery and nutty flavor, like a Chardonnay
- Kadota (dried/fresh). Creamy amber skin with a light flavor, like a Sauvignon Blanc
- Brown Turkey (fresh). Light purple to black skin with a robust flavor, like a Pinot Noir
- Sierra (dried/fresh). Light-colored skin with a fresh, sweet flavor, like a Riesling
- Tiger (fresh). Light-yellow in color with unique, dark-green stripes and a bright, red-purple interior fruit with a fruity, raspberry, citrus flavor

When Black Mission figs are blended with savory ingredients, such as salt, cocoa, and spices, they can produce a “meaty” flavor that has a smoky, almost steak-like aroma and taste. When “white” Calimyrna figs are blended with more aromatic ingredients, such as lavender, pine nuts, and fennel, the flavors are nutty and buttery with roasted-chicken notes.

With so many varieties and forms, it's no wonder chefs and home cooks alike have great affection for figs! For decades, people associated figs with the Fig Newton, but today chefs, product developers, and consumers have learned to appreciate the succulent fruit as a delicious snack on its own, paired with cheeses, seared with fine meats, featured in chocolate desserts, and the secret ingredient in many savory sauces!

As the movement for natural, good-for-you, tasty foods grows, so does the popularity of figs. California figs are an excellent source of dietary fiber. Just three to five dried or fresh figs provide five grams of dietary fiber per serving. Figs are rich in antioxidants, ranking even higher than red wine and tea. Figs are also a good source of magnesium, calcium, and potassium. They are an all-natural energy source, perfect for an afternoon snack or a quick pick-me-up before a game or workout. Plus, they are fat-, sodium-, and cholesterol-free.

Now that you have learned more about this simply beautiful, simply delicious fruit from the Great State of California, from now on, when you think of figs, you will think “California!”

Celebrate every day with California figs—fresh and dried. For recipes, serving tips, and more information, visit: www.californiafigs.com.



Fresh and dried Mission, Calimyrna, and Kadota figs

**About LDEI
Partner—the
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and the California
Fresh Fig Growers
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The California Fig Advisory Board and California Fresh Fig Growers Association promote awareness and the use of California-produced dried and fresh figs domestically and internationally. California fig growers, processors, and marketers fund the activities of the industry.



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Fresh Fig and Prosciutto Pizza

All-Chapter Presidents Call Article

BY **BRAIDEN REX-JOHNSON**,
LDEI SECOND VP

History was made on Thursday, March 27, when 29 women, including chapter presidents from Seattle to Miami, Hawaii to London, dialed in for the first-ever All-Chapter Presidents call.

Joining from the LDEI Board were President **Beth Allen**, Third VP **Cathy Cochran-Lewis**, and Chapter Board Liaisons (CBLs) **Stacy Zeigler**, **Hayley Matson-Mathes**, and **Deborah Orrill**.

"I feel like I've just taken a tour across the United States and London," Beth Allen said with delight as she kicked off the call with updates on LDEI Board goals.

Goals for 2013 through 2014

This year's goals include "Member Benefits," such as the LDEI *Quarterly*, twice-yearly webinars, affinity programs, and the Dame-to-Dame Initiative. "Enhanced Communication" with members is obtained through podcasts, the LDEI Annual Report, and the LDEI website, which receives an impressive 300 visits every day!

"Growth" involves creating new chapters and retaining current members via frequent communications (President Letters and e-blasts), transparency, an enhanced Leadership Forum at the annual conference, and individ-

ual chapter visits by LDEI Board members.

"Financial Stability" is another all-important LDEI Board goal. Targets include increased earnings in the annual Charity Buzz auction, more Dames at the annual conference, and growing Brock Circle membership.

Cathy Cochran-Lewis said that among her goals are to form a Social-Media Task Force and to increase LDEI's social-media presence by expanding to Pinterest and Instagram.

Hayley Matson-Mathes noted that the newly created "Les Dames d'Escoffier: Past, Present, and Future" video is a valuable marketing tool and asked how chapter presidents were using it. **Jennifer Lamplough** said that the Chicago Chapter sent the link to all members, posted it on the chapter's website, will use it for the chapter's upcoming fundraiser, plan to show the video to potential sponsors, and will screen it at their annual general meeting. **Sue Carter** (London) pointed out that showing the video "is a much more immediate way of sharing the LDEI story than having viewers read something."

The first All-Chapter Presidents Call was such a success, the calls will be expanded from annually to twice a year moving forward. The next call will take place on September 25 at 1:00 p.m. EDT.

VOLTZ continued from page 4

movie, *The Normal Heart*. Her all-time favorite job was the movie, *The Muppets Take Manhattan*. Besides the usual diner fare, she had fun creating edibles that rats could carry in various scenes and fantasy foods such as cheese-and-cracker boats to sail around in tomato soup.

Thomas Keller is one of the many renowned chefs for whom Jeanne has prepared dishes on TV. Recently, she styled a segment on *The Better Show*—a nationally syndicated lifestyle TV program—featuring cookbook author and barbecue expert, Steven Raichlen.

Jeanne has one firm food-styling rule: no fake food on live TV. She remarked, "No matter how many times you tell them not to taste the ice cream, they will, and they always react. Ice cream on live TV is not fun! The trick is to be well organized for last-minute set additions."

Her tools of the trade include tongs, excellent knives, an instant-read thermometer, and quarter-size sheet pans. For many jobs, she supplies the non-edible props. "Shall I say it?



I use instant mashed potatoes when I'm in a pinch, mainly for propping things up."

Jeanne advises aspiring food stylists to become skilled cooks, be precise, and know how to problem-solve. She adds, "Be able to work quickly and stay calm in chaos. Have a good sense of timing—never be late!"

Jeanne shares a final pearl of wisdom from **Deborah Mintcheff** (New York), a former food stylist. She explained, "Deborah tells anyone who wants to be a food stylist that the first piece of equipment she needs to buy is a pair of Playtex Living Gloves for all the dishwashing."—Susan Fuller Slack

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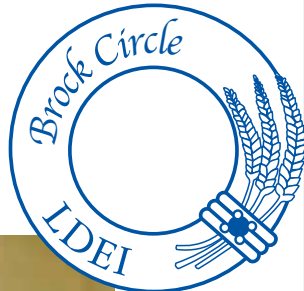
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LDEI Partner Triumph Higher Education Group (parent company of Escoffier Online International Culinary Academy and Auguste Escoffier Schools of Culinary Arts) hosted Dames who serve on Triumph's advisory board, plus VIP guests, at the Disciples Escoffier investiture ceremony at the W New York - Times Square on March 5. Pictured (l. to r.): Elizabeth Falkner, president, Women Chefs & Restaurateurs; Dame Mary Chamberlin, Monterey Bay Chapter; Dame Candy Wallace, San Diego Chapter; Michel Escoffier, great-grandson of Auguste Escoffier and president, The Auguste Escoffier Foundation and Museum; Dame Beth Allen, president, LDEI; and LDEI Founder and Grande Dame Carol Brock. Photo: Brent Frei.

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Global Culinary Initiative: An Irish Evening in New York with Darina Allen



BY SANDY HU (SAN FRANCISCO)

Everyone's Irish around St. Patrick's Day. And what better way to celebrate than by honoring superstar Darina Allen, doyenne of Irish cooking?

The award-winning cookbook author and TV cooking celebrity, often called the Julia Child of Irish cooking, was in New York City for the publication of *30 Years at Ballymaloe*, a cookbook commemorating the 30th anniversary of her world-renowned culinary institution, the Ballymaloe Cookery School in Shanagarry, County Cork, Ireland.

On March 14, the New York Chapter hosted An Evening with Darina Allen for 60 guests at Auden Bistro in the Ritz-Carlton Central Park hotel to benefit the LDNY scholarship fund. Chaired by **Kimberly Tryba**, the evening began with a wine and Kerrygold Irish cheese pairing. **Marika Vida**, wine director of the Ritz-Carlton Central Park, selected the perfect wines for each cheese type.

The dinner following showcased Darina's recipes, which were prepared by Auden Bistro's Executive Chef Mark Arnao and his staff, and included dishes representing classic and new Irish cuisine. Lamb, smoked Irish salmon, soda breads with Irish butter, and Dubliner cheese were among the typical Irish ingredients featured.

Introduced by LDNY Chapter President **Margaret Happel Perry**, Darina talked to the group about Irish cooking; the culinary history of the Allen family, beginning with her mother-in-law, Myrtle Allen, the Allen

grande dame who first put Irish cooking on the map; and of Darina's own Ballymaloe Cookery School. She encouraged everyone to go to Ireland to experience the cuisine, the terroir, and the people, firsthand.

During her talk, Darina deftly made Irish soda bread dough in just a few minutes, demonstrating her technique for mixing the ingredients by hand, with fingers splayed; cutting a cross for the traditional blessing of the bread; and pricking the dough to let the fairies out. For a video demonstration of Darina's techniques and for her recipe, go to www.kerrygoldusa.com/press-release/darina-allens-irish-soda-bread/.

Guests went home laden with Ballymaloe relishes, courtesy of Darina Allen, and butter and cheeses from Kerrygold.

Special thanks go to New York Dames Marika Vida and Kimberly Tryba.

This is the second year that Kerrygold has teamed with the New York Chapter, providing financial support, as well as using its resources to secure a renowned Irish guest speaker for the chapter. This year, Kerrygold introduced the chapter to Tourism Ireland, who joined Kerrygold as a sponsor of the event. Kerrygold's partnership with the New York Chapter is a model for how industry and Les Dames d'Escoffier chapters can work together for mutual benefit.

To cap off the St. Patrick's Day celebration, Tourism Ireland launched A Taste of Ireland! Sweepstakes—exclusively for Dames in the U.S., in collaboration with LDEI, LDNY, Kerrygold, and Ballymaloe Foods.



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Taste of Ireland! Sweepstakes — A Dame Exclusive

Announced on St. Patrick's Day, 2014...this chance for all Dames in the U.S. to enter A Taste of Ireland! Sweepstakes. The lucky winner, Dame Karen Cassady from the Dallas Chapter, is now enjoying Irish treats all year long. This opportunity was made available through a collaborative effort with Les Dames d'Escoffier International and the New York Les Dames d'Escoffier Chapter's partnership with Tourism Ireland, the Irish Dairy Board/Kerrygold, and Ballymaloe Foods. The winner was selected through a random drawing, conducted by Tourism Ireland. Such Dame-exclusive initiatives are available to any chapter wishing to collaborate with LDEI to offer an opportunity that is "open to Dames only." To explore further, contact LDEI President **Beth Allen** at: baaincny@aol.com

CHAPTER NEWS *Janet Burgess (LA/OC-San Diego Chapters)*

ATLANTA | AUSTIN | BIRMINGHAM | BOSTON | BRITISH COLUMBIA, CANADA | CHARLESTON | CHICAGO
CLEVELAND/NORTHEAST OHIO | COLORADO | DALLAS | HAWAII | HOUSTON | KANSAS CITY/HEART OF AMERICA
LONDON, ENGLAND | LOS ANGELES/ORANGE COUNTY | MIAMI | MINNESOTA | MONTEREY BAY AREA | NEW YORK
NORTHEAST | PALM SPRINGS | PHILADELPHIA | PHOENIX | SAN ANTONIO | SAN DIEGO
SAN FRANCISCO | SEATTLE | ST. LOUIS | WASHINGTON

ATLANTA

Shelley Pedersen

The Atlanta Chapter recently won The Allie Award for “Best Public Fair or Festival” for Afternoon in the Country (AIRC), the chapter’s annual fundraiser. Chair **Stacy Zeigler** and Chapter President **Shelley Pedersen** accepted the award at the 24th annual awards gala held March 9.

AIRC was attended by many out-of-town Dames at the end of the LDEI conference in 2011. Rooted in philanthropy, AIRC benefits LDEI Atlanta’s scholarship and philanthropy initiatives. Proceeds (which totaled more than \$115,000 in 2013) provide scholarships for women pursuing careers in the culinary or pastry arts, farming, beverage management, or hospitality.

The event features an array of exclusive wines and beers alongside produce from Georgia’s organic harvest. More than 70 restaurants participate with seasonal tastings, fine wines, and microbrews. Bluegrass music, a silent auction, and cake raffle are popular features each year. The Allie Awards, Inc., program annually recognizes superior achievement in over 35 special events-industry categories.

BIRMINGHAM

Angela Schmidt

The newly incorporated Birmingham Chapter held two meet-and-greets this spring, during which more than 50 members spent time getting to know each other while sharing their favorite dishes and wines. In addition, Birmingham members hosted **Michele Haines** (Philadelphia) for a visit to the “Magic City,” as Birmingham calls itself. During her time with Birmingham Dames, Michele enjoyed dinner at Highlands Bar and Grill (co-owned by **Pardis Stitt**), shared her French-cooking expertise during a demonstration at Birmingham Bake & Cook Company, and visited Stone Hollow Farmstead.

In April, Dames gathered at the Birmingham Botanical Gardens to learn more about the Community Food Bank of Central Alabama and to view the film, “A Place at the Table.”

BOSTON

*Isabel Chesak**

**Note: Isabel also wrote the Boston Chapter’s news for the Spring issue of the LDEI Quarterly.*

Pig on a spit is out; goat is in! And so, the culinary trend progressed with **Juliana Lyman** in full control of this *piece de résistance*, along with a gorgeous array of unusual cheeses, delicate dried meats, Champagne, beer, and wine—all enjoyed on an unusually warm and sun-soaked patio this

February. Meanwhile, indoors, **Joan Sweeney** assembled the breakfast treats, including platters of vegetables, fruits, and desserts galore.

Also this winter, Joost Verhofstok guided Dames on an ice-fishing expedition on Little Island Pond. Mission accomplished with a four-pound trout caught!

The chapter’s annual dinner was held on March 30 at **Lydia Shire’s** Towne Stove and Spirits. Lydia’s Towne is a glittering two-story venue of light and balance. We welcomed our honored guest, LDEI President **Beth Allen**, before beginning our sumptuous feast. In the elegant upstairs bar, we quaffed flutes of Prosecco and Champagne while admiring a collection of plates from Beth’s world travels. We enjoyed a number of passed hors d’oeuvre, including Rum- and Tobacco-smoked Salmon Mousse on Boston Brown Bread, Petite Pea and Burrata Ravioli with Fresh Black Truffle, and a savory, thick-cut Spring Lamb Chop with Curry Salt and Garlic Chip.

The seated dinner included Senegalese Soup, Rotisserie-rolled Porchetta with a Pot Pie of Beef Cheeks in Puff Pastry with Truffles, and Butter Lettuce with Panna Cotta of Spring Nettles and Leeks. Desserts were both a Hot Chocolate-Crepe Soufflé with Milk Pudding and Brandy-spiked Cherries and a chilled Coffee-steeped Gelatin Pavlova. The meal ended with the induction of new members.

CHARLESTON

Deidre Schipani

On Sunday, April 13, President **Danielle Wecksler** hosted her annual chapter brunch at her ‘50s Ranch-style home—an homage to the architectural standards of that period. Danielle has managed to fuse the modern mix with the easy charm of a California pool house.

Brunch began with locally fueled Bloody Marys, crisp and refreshing Mimosas, and sparkling Rosé wine.

It’s never a Charleston Dames’ brunch without Chef **Lauren Mitterer’s** wildly popular sticky buns and scones from her bakery WildFlour Pastry. **Patricia Agnew** visited the Ambrose Family Farm on Wadmalaw Island to pick strawberries that spoke of spring—singing with sweetness and luscious in their berry-red color.

Susan Wigley brought seasonal salad greens from the farm Compost in My Shoe combined with homegrown herbs, avocado, carrots, grape tomatoes, and a perfectly balanced vinaigrette. **Celia Cerasoli** continues to raise the bar with her classic Italian masterpieces—this year a seasonal Easter “pizza” layered with salamis and cheeses and wrapped in a lemon-infused crust. **Deidre Schipani** experimented



The Charleston Chapter hosted a welcome reception for visiting Dames at Fish Restaurant during the BB & T Wine + Food Festival in March. Many Dames and Les Dudes attended. Seated: Dame Devany Vickery-Davidson and Grande Dame Nathalie Dupree. Standing: Heather Ivey; Jamie Estes; Dames Jacqueline Orak and Gena Berry (Atlanta); Sue McClinton; and Dames Holly Herrick and Susan Wigley. Photo by Andrew Cebulka. Photo information: Jennifer Goldman

with a blackberry French toast recipe featuring Southern Season's house-baked baguette. **Jennifer Goldman**'s quintessential Southern deviled eggs tricked out taste buds, with nuggets of cottage cheese acting as the flavor vectors for snippets of dill and lemon. **Sarah Graham** brought gluten-free chocolate cookies; pots of hot coffee were available for those who preferred a jolt of caffeine with their meal.

CHICAGO

Julie Chernoff

A cold and wintry night was no match for the warmth generated by 31 Dames and guests at a beer and food pairing at Found Kitchen and Social House on January 30.

After enjoying a welcome beer and some delightful *hors d'oeuvre*, Amy Morton, owner of Found, welcomed us with the history behind the conceptualization of the restaurant, and then ceded the floor to Claudia Jendron, head brewer at Temperance Beer Company, Evanston's first craft brewery. Claudia and Found's Chef, Nicole Pederson, explained the provenance of each beer and dish, and the thought behind the pairings.

The event was both informative and delicious, surprising those of us who weren't necessarily beer fans at the onset. Claudia approaches beer making in much the same way Nicole does her cooking: it's all about flavor and playing with expectations. They seek out the best local ingredients and add their own twists. It was a match made in, well, Evanston!

CLEVELAND

Shara Bohach

On January 27, the chapter dined at Trattoria Vaccaro in Akron and welcomed Lisa Abraham, food editor for the *Akron Beacon Journal*, who gave an entertaining presentation about "Life as a Food Editor."

March 31 found the Cleveland Chapter hosting 2013 Legacy Award winner, Lana Bernstein, for an evening of tasting and learning about the intricacies of kosher food rules. We enjoyed a four-course dinner, including Gefilte Fish, Matzo-ball Soup, Noodle Kugel, Cholent, Nondairy Cheesecake, and kosher wine. Several chapter members met Lana at the 2013 Annual Conference in Austin, which led to planning this event.

COLORADO

Marcia Kramer

On April 5, Colorado Dames joined Megan Bucholz, owner of Local Table Tours, for a private tasting designed especially for the group at some of Boulder's best eateries. First stop was Oak at Fourteenth for a specialty cocktail and outstanding kale salad. Then off to Cured, a new *salumeria*, where we enjoyed samples of several amazing American-made, artisanal cheeses. Zeal was our next stop, where we were enthralled by the cold-pressed juices on tap, lovely cocktails, and Carrot-pulp Falafel. Next up? Pizza, arancini, cocktails, and *budino* (the perfect pudding) from Pizzeria Locale and award-winning Frasca Food and Wine. Who can say, "No," to chocolate? The group ended their tour at Peace, Love & Chocolate.

DALLAS

Renie Steves

On a Sunday afternoon in February, Dallas Dames met at **Barbara Buzzell's** exquisite, contemporary home on the 21st floor of Museum Tower to meet Dr. Elizabeth Englehardt, professor and department chair of American Studies at The University of Texas in Austin. Dr. Englehardt accepted the initial gift of \$30,000 toward the chapter's pledge of \$100,000 over five years for the Presidential Fellowship Endowment to support graduate research in Texas by women in food culture. She said, "This new endowment from the Dallas Les Dames d'Escoffier will help put UT Austin on the map as a leader in food

studies in the humanities, while retaining top graduate students through support for their dissertation projects."

Meeting a sidewalk away from loaded 18-wheelers, motorcycles, and blaring radios offered members an upbeat atmosphere like no other on March 10 at The Workroom. **Joanne Bondy** created a spread of pickled/preserved walnuts, unique cheeses, and specialty wines for this vibrant and delicious affair, while Dames shopped for everything from decorative Easter bunnies to madras shirts. Afterwards we posed for headshots.

The inaugural Fort Worth Food + Wine Festival held in March was wildly successful. One event, Sip and Savor, was held both Saturday and Sunday at the Renaissance Worthington Hotel. Three Dames—**Caris Turpen** of LightCatcher Winery & Bistro, **Becky Renfro-Borbolla** of Mrs. Renfro's Salsas, and **Cheryl Pogue Windland** of Vintage Marketing Group—were part of the showcase of restaurants, distillers, winery owners, and brewers.

MIAMI

Ellen Kanner

Just weeks after our Chinese New Year Party (a joint effort by Outreach Committee Chair **Nancy Ancrum** and Chapter President **Dorothee Rubin**), the Miami Dames got their party on again for our signature spring event, Tropical Brunch in the Garden. Co-chairs **Anne Marie Porturas** and newly inducted member **Lola Domitrovich** orchestrated a lavish, luscious Sunday-afternoon repast at Miami Beach Botanical Garden. **Morgan Ness** worked with Dames, culinary students, and local restaurant chefs for a feast of fluffy omelets, citrusy ceviches, and garden-fresh salads, which were made with produce from local Dames growers and picked fresh from the Dames' onsite edible garden. Guests sipped Bloody Marys, Mimosas, and Champagne, and sampled decadent pastries and confections amid the garden's palms, orchids, and lush greenery. Raffle ticket sales and proceeds from the Dame-made vinaigrettes, jams, and baked goods helped our Tropical Brunch in the Garden net more than last year.

The Miami Chapter is proud to announce Bon Amis, a new LDEI-approved category of membership. The category was developed by Dorothee Rubin as a way to grow greater community interest in Les Dames. Bon Amis membership is social rather than professional, comprising Dames friends, supporters, and ardent gastronomes working outside the culinary field. We look forward to welcoming Bon Amis members.

MINNESOTA

Joan Semmer

Minnesota Dames have been working with St. Paul-based nonprofit Urban Roots for almost 18 years. The chapter's commitment is both philanthropic and hands-on. Every spring, Minnesota Dames assist youth from St. Paul's Lower East Side,



plant community gardens, and share our knowledge of gardening, nutrition, marketing, and food preparation.

Our chapter financially supports the Urban Roots Garden Corps youth-internship program. These interns plant, maintain, and harvest six vegetable gardens; run a Community Supported Agriculture (CSA) program; operate a farmers' market; sell produce to local restaurants; create and sell products; and donate to local food banks. The Minnesota Chapter conducts an annual fundraiser to support Urban Roots. <http://urbandrootsmn.org/>

Susan Moores has taken LDEI's connection with Urban Roots even further, starting a wonderful venture with the youth two years ago called Roots. Urban Roots, formerly known as the Community Design Center, was featured on NBC's "Today Show" because of its successful gardening, conservation, and cooking/nutrition programs.

We enjoy working with these teens from the Lower East Side, which includes a rich and diverse ethnic population of Hmong, Hispanics, and blacks. There is a great satisfaction watching these teens cultivate confidence, teamwork, and leadership skills.

NEW YORK

Margaret Happel Perry

We welcomed the "Polar Vortex" winter with our now-traditional, glorious January Tree Party at **Roberta Morrell's** Wine Bar and Café in Rockefeller Center. Fast forward to a string of celebrations. In February, **Shari Bayer** staged a magnificent lunch at Le Périgord, one of New York's oldest and most classic French restaurants. Quickly following was **Marika Vida's** spectacular Valentine's week at The Ritz-Carlton Central Park, pairing wine and chocolate tastings. Hard on its heels came a joint meeting with our colleagues from the New York Women's Culinary Alliance at Puro Chile, a store that sells all things Chilean, including wines and foods. March roared in like a lion, again at the Ritz-Carlton New York, with a St. Patrick's Day feast courtesy of **Sandy Hu** (San Francisco) who brought us the great Irish chef, Darina Allen, of Ballymaloe Cookery School, with her brand-new cookbook. Kerrygold once again provided generous sponsorship (see page 23 for the complete article and photos). March roared to an enjoyable end with **Rita Jammet's** wonderful brunch at ilili, a Lebanese restaurant that blends traditional with contemporary cuisines. All these events brought money to our scholarship coffers.

Georgia Downard and her team continue to drive LDNY's Green Tables initiative, in association with a New York City-based partner, "Wellness in The Schools." The emphasis is on meal planning and healthful eating, which all came together at "Kids Create" Day by spreading the message to three public schools with 1,500 families.

PALM SPRINGS

Pam Bieri

Our second annual Culinary Yard Sale was very successful. Held in January in **Gail Nottberg's** beautiful enclosed courtyard, it attracted many locals who learned about LDEI and how we support women in the culinary and hospitality industries.

For the chapter's Winter Farm Tour, a group of 50 guests led by **Nancy Cohee** and **Pamela Bieri** explored crops growing in the east Coachella Valley, and visited Burrtec compost center, Blair Farms, and the Coachella Valley Water District.

The February dinner, "Romance Italian-style Under the Stars," was held at La Spiga Ristorante Italiano, owned by **Connie Cultraro** and Chef/husband Vince Cultraro. The sumptuous, four-course menu began with signature appetizers followed

by an Insalata Italiana, a pasta feast served family-style on large platters, and dessert—a chef's sampler of fresh-made pastries. "Phantom of the Opera" and other passionate songs were performed by International Opera Institute and Palm Springs Opera Guild of the Desert.

In March, Dames donned their blue aprons to volunteer at the Food + Wine Festival Palm Desert, a three-day event held on El Paseo, Palm Desert's trendiest shopping district. The festival features celebrity and local chefs who demonstrate cooking and offer food samples on multiple stages.

At the April meeting, Dames were treated to a special cooking demonstration at **Janet Harris's** home when Gordon Poster, manager of Sherman's New York Style Deli & Bakery, prepared lavish hors d'oeuvre from the company's catering menu. Janet and her brother, Sam, are co-owners of Sherman's Deli, which was founded by their late father, Sherm Harris, in 1965.

PHILADELPHIA

Lari Robling

The long winter had Philadelphia Dames look to warmer climes for inspiration for their Salon Dinner fundraiser.

Lynn Buono offered the chapter this unique fundraising idea at her elegant event site, Front & Palmer and Feast Your Eyes Catering. In keeping with the chapter's mission to be educational and raise scholarship funds, we chose Bollywood as a theme for this public event. Diners enjoyed a feast and a visit from Tara Deshpande Tennebaum, author of the new book, *A Sense for Spice: Recipes and Stories from a Konkani Kitchen*. She consulted on the menu that offered delights from an overflowing buffet such as *Toor Dal* (Lentils, Garlic, and Tomatoes), *Rawas Dabdab* (Salmon Curry), and *Saag Gosht* (Lamb with Spinach). The Salon Dinner featured a demonstration and dance lesson by a local Indian dance group, a local authors' cookbook sale, and live music. The event was covered by the region's PBS station, WHYY, and can be viewed online. <http://whyy.org/cms/fridayarts/salon-dinners/>

Gin Tasting for Dames and prospective members was held on April 28. The history of gin, modern distilling, and cocktails were discussed; hors d'oeuvre were on the menu. May 10 saw Dames offering their highly acclaimed baked goods for sale. Both events benefit the chapter's scholarship fund.

PHOENIX

Hayley Matson-Mathes

The Phoenix Chapter rolled out the red carpet for traveling Dame and LDEI Chapter Board Liaison **Hayley Matson-Mathes** during a recent chapter dinner. Vice President **Candy Leshner** and Treasurer **Gwen Ashley Walters** welcomed Hayley to Chef **Charleen Badman's** highly rated F&B

Scottsdale restaurant.

Marianne Belardi

was also on hand, working the specialty shop affiliated with the restaurant.

LDEI Board members are visiting chapters throughout the year to enhance communication and connectivity.



Hawaii Dame Hayley Matson-Mathes with Phoenix Dames Chef Charleen Badman, Candy Leshner, and Gwen Ashley Walters.

SAN DIEGO

Mary Platis

Dames greeted Grande Dame **Alice Waters** for a book signing and photo opportunity at Chino Farms in Rancho Santa Fe. Chino's bountiful farmers' market was open, along with beautiful acres of farmland to enjoy. After the book signing, San Diego Dames enjoyed lunch in a nearby village.

On March 20, the chapter took a tour of the new exhibit at the San Diego Children's Museum: "FEAST: The Art of Playing with Our Food." We had a lovely walk outside to the children's garden, designed by our very own **Karen Contreras**. Afterwards, Dames had a special tour of the many unique, hands-on food exhibits created by talented artists from around the world. Also, the Olivewood Gardens and Learning Center held a Graduation-and-Gift-Presentations luncheon for participants in their "Kitchenista" program. The Dames enjoyed a beautiful buffet on the garden grounds.

UC San Diego involved our chapter in their new "Harvest of the Month Club" program in which Dames donated vegetables from their local farm-to-table program for teachers to use in their classrooms. **Mary Platis** visited and spoke on gardening and careers in food for Robert Crowell's fifth-grade class in Vista, a nearby city. They enjoyed roasted fava beans and kale chips made from Mary's garden produce.

SAN FRANCISCO

Fran Gage

Kathleen Hill led a group of Dames on a November 2 tour of her "Kitchen Memories Collection" at the Sonoma Valley Museum of Art. She started this collection years ago buying kitchen gadgets for her decorator mother. Her inherited and additional articles range from biscuit tins, pressure cookers, and oddball items such as a radish cutter to copies of old menus from San Francisco restaurants. It was a special trip down memory lane for many of the attendees.

The annual Ancestral Potluck Dinner, our chapter's contribution to the Global Culinary Initiative, took place on January 27, at Ketchum Food Center. The table overflowed with dishes from diverse countries that represented the culinary heritage of our members. Now in its third year, the potlucks have supplied a treasure trove of recipes with stories to match. Each year we will add new recipes to the collection.

On March 24, **Janet Fletcher**, author of *Cheese & Beer* (Andrews McMeel), conducted an instructive and tasty program, "Cheese Meets Beer," at Taste Catering. Twenty Dames sipped and munched, experiencing the flavors of several pairings. A simple soup-and-salad supper from the chefs at Taste Catering rounded out the evening. The proceeds of the evening were donated to the Karola Saekel Craib Excellence in Food Journalism Fellowship.

SEATTLE

Braiden Rex-Johnson and Anne Nisbet

In a joint meeting in January with the Association for Consumer Trends (ACT), 25 Seattle Dames and professional-women colleagues enjoyed a private tour of SaltWorks' 130,000-foot, climate-controlled warehouse in Woodinville, Wash. Founded in 2001, the company supplies more than 200 different types of premium-grade specialty salts to wholesale and retail markets throughout the world. Tour attendees viewed the company's storage, sorting, blending, smoking, packaging, and shipping areas. Light refreshments followed along with a presentation about different lines of salts and suggestions for using them.

"What's your favorite piece of kitchen equipment?" "Fa-

vorite tropical island?"

"Color?" Dames answered these questions and more as they "speed-dated" throughout the chapter's February meeting at Melrose Market Studios, an urban event space located in Seattle's Capitol Hill neighborhood. A generous selection of wines, accompanied by a hearty appetizer buffet prepared by **Lisa Dupar**, was designed to help the chapter kick off its 25th anniversary celebration.

In March, Seattle Dames gathered at CASH for a presentation by the Ad Hoc New Membership Procedures Committee, co-chaired by **Martha Marino** and **Monique Barbeau**. This important meeting was designed to introduce the committee's proposed changes to the new-member selection and chapter-voting procedures, and to get input from members about these changes. The changes will be voted on at the chapter's annual general meeting in October.

Also at the March meeting, **Jamie Peha** presented the chapter with a donation check for \$10,000, the result of the chapter's partnership with Seattle Wine and Food Experience that Jamie produces.



Seattle Dames "speed-dated" their way through the chapter's February meeting at Melrose Market Studios.

Chicago Chapter Hosts IACP Reception for Visiting Dames

BY LINDA AVERY (CHICAGO)

A lovely Champagne and wine reception co-sponsored by LDEI and the Chicago Chapter was held on Sunday, March 16, for 70 Dames and guests attending the IACP Annual Conference. In the iconic Drake Hotel's Palm Court, Dames representing 18 chapters caught up with each others' news while sipping on vino and nibbling on cheese, crackers, charcuterie, and fresh fruit prepared by the hotel.

Afterwards, 21 Dames lingered for a Dutch-treat dinner at the Cape Cod restaurant and enjoyed the freshest catches of the day in a Chicago-landmark restaurant. Dames **Tami Mizrahi** and **Linda Avery** did an incredible job organizing this wonderful event, and President **Jen Lamplough** heard from Dames from many chapters about how grateful they were for the welcome and how much fun they had.

UPCOMING QUARTERLY DEADLINES

Fall Issue — August 4, 2014

Winter Issue — November 7, 2014

IN THE *fall issue*, read about the winners of LDEI's M.F.K. Fisher Award and Dames' Edible London tour.

MEMBER MILESTONES *Hayley Matson-Mathes (Hawaii)*

ATLANTA

Dale DeSena, founder and president of Taste of Atlanta, announced the award-winning festival's October 24 to 26 dates. The annual event features creations from over 100

chefs, specialty foods and beverages, and four live cooking stages.

Karen

Bremer, executive director of the Georgia Restaurant Association, and Dale DeSena, founder and president of Taste of Atlanta, are proud to announce their new venture, EAT GA, the Edible Agriculture Tour of Georgia.



Karen Bremer and Dale DeSena

AUSTIN

Stephanie McClenny,

the founder of Confituras, recently won a \$10,000 grant from the Austin Food

& Wine Alliance, a nonprofit organization dedicated to fostering awareness and innovation in the Central-Texas culinary community. She is pictured here with **Valerie Broussard**, who helped Stephanie at the symposium.



Stephanie McClenny and Valerie Broussard

BRITISH COLUMBIA

Margaret Chisholm, executive chef at Culinary Capers Catering and Special Events, won the Best Barbecue or Picnic Menu category at the International Caterers Association 2014 CATIE Awards for a corporate event featuring an exotic, Filipino-inspired menu influenced by British Columbia's regional ingredients.



Margaret Chisholm

Jennifer Schell's book *The Butcher, The Baker, The Wine & Cheese Maker—An Okanagan Cookbook* has been short-listed for the Gourmand World Cookbook Awards—Best Local Cookbook in the World. The cookbook celebrates the Okanagan Valley's chefs, farmers, artisans, and winemakers and is chock-full of recipes and stories.

CHARLESTON

Sarah O'Kelley passed The Court of Master Sommeliers' Certified Sommelier Examination (level two) showing her essential service skills and knowledge about wine, beer, spirits, and cocktails.



Sarah O'Kelley

Jacqueline Orak Thurston has completed the two-day Master Sommelier Introductory Sommelier Course & Exam (exam level one), the first of four required steps to becoming a Master Sommelier.

Chef **Holly Herrick**'s seventh cookbook was published in June. *The French Cook: Soups & Stews* (Gibbs Smith) focuses on the classical techniques, methods, and ingredients that drive the flavor behind classics like French Onion Soup and Crab Bisque. Photo by Helene Dujardin.



Holly Herrick



Nathalie Dupree

Grande Dame **Nathalie Dupree** was honored in March when the Southern Foodways Alliance (SFA) created "The Nathalie Dupree Graduate Fellowship" at the Center for the Study of Southern Culture at Ole Miss. Director John T. Edge, said, "There is little in the current stream of Southern foodways that does not have the mark of Nathalie Dupree."

Carrie Morey, owner of Callie's Charleston Biscuits, has written a cookbook called *Callie's Biscuits and Southern Traditions: Heirloom Recipes from Our Family Kitchen* (Atria Books/Simon & Schuster). Carrie was featured in *Country Living* magazine in October.



Carrie Morey



Jeanne Nolan

CHICAGO

Jeanne Nolan is celebrating the 10th anniversary of her edible-gardening business with a new memoir, *From the Ground Up: A Food Grower's Education in Life, Love, and the Movement That's Changing the*

Nation (Spiegel & Grau/Random House). See the lush vegetable gardens she builds at www.theorganicgardener.net.

CLEVELAND

Beth Davis-Noragon's Grovewood Tavern & Wine Bar turned 15 years old. Known for its creative spirit-pairing dinners and satisfying comfort food, Grovewood has been a pioneer cornerstone in the revitalization of the Cleveland neighborhood known as North Collinwood's Waterloo Arts District. www.grovewoodtavern.com



Beth Davis-Noragon

DALLAS

Carol Ritchie contributed recipes for the new *Go Red For Women Cookbook* by the American Heart Association (AHA). Carol has been a recipe developer and spokesperson for the AHA since 1995 at local and national media events.

Shelby Schafer, managing chef at the Buffet Restaurant in the Kimbell Art Museum and author of *The Kimbell Cookbook*, opened a new eating establishment in the recently opened Renzo Piano Pavilion Café. It serves her award-winning desserts and café favorites.



Shelby Schafer

HAWAII

Jean Hull, CCE, AAC, received the President's Medallion at the 2014 American Culinary Federation Western Region conference. Jean is a driving force behind the "Equip the Kitchens" campaign for Hawaii Community College Palamanui Campus and co-chairs the ACF Chef & Child nutrition programs.



Jean Hull

KANSAS CITY

Karen Adler and **Judith Fertig** announce the publication of *Patio Pizzeria: Artisan Pizza & Flatbreads on the Grill*, their 14th



Judith Fertig and Karen Adler

cookbook on barbecuing and grilling. Their previous book is *The Gardener & The Grill*, both by Running Press. Their agent is **Lisa Ekus** (Boston).

LOS ANGELES/ORANGE COUNTY

Anne Willan's memoir, *One Soufflé at a Time: A Memoir of Food and France*, received the award for Best Literary Food Writing from the International Association of Culinary Professionals. Her classic book on technique, *La Varenne Pratique*, was re-released as an eBook last fall.



Anne Willan

Janet Burgess is teaching Kids Cooking Camps in La Mesa and Poway, Calif., again this summer emphasizing ethnic foods and a cook-off. She is creating and teaching a cooking program for the House of Italy in Balboa Park for the Centennial Celebration in 2015.



Janet Burgess

Elizabeth Borsting and **Terri Henry**, co-founders, recently celebrated the success of the inaugural Eat LBC, Long Beach Restaurant Week. Eat LBC had 53 participating restaurants and more than 24 sponsors. In September, the ladies are launching Sip LBC.



Elizabeth Borsting and Terri Henry

Chef **Debbi Dubbs** is now chairing the IACP's Culinary Tourism Interest Section. Debbi is very excited to work with this section to cultivate relationships between the tourism sector and other sections of IACP. Chef Debbi hosts farm, food, and wine tours in California.

NEW YORK

Michele Scicolone's latest book, *The Italian Vegetable Cookbook: 200 Favorite Recipes for Antipasti, Soups, Pasta, Main Dishes, and Desserts* (Houghton Mifflin Harcourt), has just been released. Her 20th cookbook features recipes from her family and travels in Italy.



Michele Scicolone

Lynn Fredericks, founder of the nonprofit FamilyCook Productions, has been named a co-investigator, with HealthCorps and the Albert Einstein College of Medicine, of a five-year research grant from the National Institutes of Health (NIH) regarding



Lynn Fredericks

healthy diets and physical activity among high-school students.

Joanna Pruess has written three new cookbooks: a vegetarian version of her cast-iron cookbook called *Cast-Iron Cooking for Vegetarians* (April); *Dos Caminos Tacos: 100 Recipes for Everyone's Favorite Mexican Street Food* with Chef Ivy Stark (May); and *Soups for Two: Small Batch Recipes for One, Two or a Few* (October).

PHOENIX

Michelle Dudash was a finalist who competed on ABC's "The Chew" to become the first Weight Watchers Chef. Michelle won the first round with her Turkey Taco Lettuce Wraps judged by Mario Batali and **Carla Hall** (Washington).



Michelle Dudash

Charleen Badman, chef/owner of FnB in Scottsdale, was named a semi-finalist in the 2014 James Beard Foundation's Best Chef: Southwest category. She was inducted into the Arizona Culinary Hall of Fame, and was named Best Chef in the Valley by the *Phoenix New Times* in late 2013.



Charleen Badman

SAN ANTONIO

Blanca Aldaco proudly announces the opening of the Mexican restaurant, Aldaco's. The restaurant will continue the Mexi-Cosmopolitan restaurant model, offering private and patio dining, fresh flavors, and handcrafted cocktails. www.aldacosrestaurants.com

Karen Haram, *San Antonio Express-News* "Taste" food editor, has retired after 34 years at the paper. Under her leadership, the Taste section was named best in the country in its circulation category for the past three years by the Association of Food Journalists.

Lisa Wong opened her third Rosario's. The contemporary restaurant features a wrap-around bar with lounge seating and an outdoor bar and patio seating. Unique menu items include *Paquetes de Jicama y Camarón* and a *panela*-cheese appetizer. Visit www.rosariosSA.com.

SAN DIEGO

Mary Platis and co-author Laura Bashar's book *Cooking Techniques and Recipes with Olive Oil* came out in April. The eBook version won the Dan Poynter Global eBook award in 2013. See www.twoextravirgins.com. Mary is a culinary teacher and spokesperson for Bragg Olive Oil. www.californiagrekgirl.com



Deborah Rogers

SAN FRANCISCO

Deborah Rogers, award-winning olive-oil producer, has been appointed

to the position of olive-oil production manager for McEvoy Ranch. She also serves on the prestigious UC Davis Olive Center Taste Panel.

SEATTLE

Sharon Kramis and **Julie Kramis Hearne's** revised *Dutch Oven Cookbook* will be published in December 2014. Julie and **Amanda Beville**, owner of World Spice Merchants, co-authored *World Spice at Home: New Flavors for 75 Favorite Dishes* (out in September).

Nicole Aloni, life coach and business consultant, announced the expansion of her Seattle practice. She specializes in helping creative risk takers understand and achieve their vision. Nicole integrates mindfulness practices into her coaching methods.



Nicole Aloni

WASHINGTON

Nancy Baggett and her co-author, Ruth Glick, published their first Kindle cookbook, *The 2 Day a Week Diet Cookbook*, which is garnering 5-star Amazon reviews. Additionally, Nancy's feature story, "Sweet, Sweet Violets," was featured in the spring issue of *Country Gardens Magazine*.



Nancy Baggett

Ruth Gresser's Kitchen Workshop: Pizza (Quarry Books) helps readers become pizza-making experts using a home oven and tools most people have. From classic tomato/cheese to unique ingredient combinations, this book teaches cooks the traditions of pizza making.



Ruth Gresser

Sheilah Kaufman spoke at The Library of Congress' Near East Section, on "The Sultan's Kitchen: A History of Turkish Cuisine," with a signing of her book, *The Turkish Cookbook: Regional Recipes and Stories*. Attending were curators, library staff, and the public.



Sheilah Kaufman

Carla Hall was considered to be on "Dancing with the Stars." *Carla's Comfort Foods* (Atria Books/Simon & Schuster), was published in March and goes worldwide with home-cooked flavors of comfort and entertaining stories. Carla and her kitchen were featured in a four-page article in the April issue of *People* magazine.

Lisa Cherkasky styled the cover of *Washingtonian* magazine's April issue, as well as images for the 14-page article, "Where Foodies Shop." See the article about this talented food stylist on page 6. www.lisacherkasky.com

IN MEMORIAM

Delma Denice Woods

(Austin)

Nov. 12, 1958 - May 2, 2014

BY MARY MARGARET PACK

With great sadness, the Austin Chapter reports the death of their esteemed president, **Denice Woods**. Undaunted by her two-and-a-half-year struggle with cancer, Denice served the chapter with grace, grit, and good humor, helping lead the Austin Dames through a productive period that included co-chairing the LDEI conference in Austin in October 2013, where she was also a delegate.

An Austin Chapter member since 2005, Denice served as first and second vice-president before taking the reins as president six months ago. For years, she burned up I-35 between her home in historic Salado and Austin, where she was an enthusiastic participant in the larger Austin

food community and Dame events.

Denice was born in Canyon, Texas, and lived much of her professional life in the state. According to her daughter, Danielle, her interest in all

things culinary began early—she created her first royal-icing rose at four years old. Denice received her culinary degree from Le Chef in Austin and was an IACP Certified

Culinary Professional (CCP). During her career, she was pastry chef at Sodexo and Dell in Austin, and executive chef at Caruth Haven Court in Dallas and The Inn on the Creek in Salado. She worked in the Central Market Cooking Schools in Dallas, Fort Worth, and Austin, where she was a particular favorite of Martin Yan when he



came to teach. Denice was culinary instructor at Tarrant County College in Arlington, and pastry instructor at Texas Culinary Academy (now Le Cordon Bleu) in Austin. Additionally, she was chef/proprietor of Friendship House B&B in Salado.

Two days after Denice's death, the Austin Chapter held its scheduled annual spring meeting at **Iliana de la Vega's** restaurant, El Naranjo, an event that Denice had helped plan. Fellow Dames gathered together to remember and celebrate Denice, who loved being our president and who served valiantly to the end.

In addition to her family of Austin Dames, Denice is survived by her daughter, Danielle Woods, and son, Josh Woods.

A memorial service was held on May 24 at the Belton Church of Christ in Belton, Texas.

Plans also are being made for an Austin gathering in Denice's honor July 7 at Central Market Cooking School.



GLOBAL CULINARY *postcard*

Phoenix Dames Gather for a Communal Ethiopian Meal

BY CANDY LESHER

The Phoenix Chapter's March meeting was quite the international affair. It was held at the award-winning Café Lalibela in Tempe, which serves authentic Ethiopian fare. Chef Atsade Desta crafts her native cuisine in the kitchen, while daughter Salem manages the restaurant.

Ethiopian food is meant to be shared. The Dames dined family-style, being served a variety of tasty, exotic fare generously arranged on large platters. Dishes like *Doro Wat* (Chicken Stew), *Yebeg Tibs* (Pan-fried Lamb), *Misir Wat* (Red Lentils), plus various veggie stews were scooped up in traditional fashion using *Injera* bread (tangy, fermented Ethiopian crepe). The experience created a lively, warm, and sharing environment. The grand finale was the induction of respected culinarian **Barbara Colleary** into the chapter. For nearly a decade, Barbara was Arizona's coordinator of Careers through Culinary Arts Program (C-CAP), one of multiple programs she nurtured over 35 years of culinary teaching, training, coordinating, and administrating. There wasn't a Dame at that meeting who hadn't been touched by Barbara at some time in her career! In true Ethiopian fashion, the meal was a hearty social affair with a dining ritual designed to remind what life is about: gratitude and sharing with a circle of friends.





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Explore Boston: A Stroll Through History

BY JUDY MATTERA
 AND JOAN SWEENEY,
 CONFERENCE CO-CHAIRS

Boston is known as “America’s walking city.” If you arrive for the conference a day early or stay through Sunday, you must tour Boston! Bring your walking shoes, as there is much to see and do—just steps away from the Royal Sonesta Hotel located on the banks of the Charles River. Around the corner from the Sonesta is Boston’s Museum of Science with the OMNI Theater and Planetarium. The museum showcases a variety of fascinating programs and exhibits.

Explore our country’s Revolutionary roots by walking the Freedom Trail—a path of red bricks that brings you through all of the historic Boston sites of the Revolutionary War including the winding streets of Charlestown. Climb to the top of the Bunker Hill Monument (“Don’t shoot until you see the whites of their eyes!”) for a panoramic view of Boston. In Boston

Harbor, visit “Old Ironsides,” aka the USS Constitution, and then meander through Boston’s North End where Paul Revere’s ride to warn the colonists that the Red Coats were coming began. While walking the red brick-lined path, enjoy an Italian delicacy in Boston’s Italian North End where the aroma of baking bread is hypnotic. Cross the Rose Kennedy Greenway to Faneuil Hall Marketplace’s vibrant shops and restaurants. Visit the Union Oyster House, opened in 1714, the country’s oldest restaurant operating under the same name. Next door, stop in at the Bell-in-Hand Tavern, the nation’s oldest pub (1784). From there, you can proceed to other historic Freedom Trail sites and end at the Boston Common and Boston Public Gardens situated in the heart of Boston.

If walking is not an option, choose a narrated Duck Boat or trolley tour of the city, which can be reserved at the Museum of Science or through a concierge at the Royal Sonesta.

