

PANACHE

Newsletter of Les Dames d'Escoffier Chicago

ALMA LACH DAME OF DISTINCTION

In retrospect, everything that Alma Lach has written-from her early forays into children's cookbooks to her Friday and Sunday columns in the Chicago Sun-Times [1957-1965], a monthly newsletter aptly called Alma's Almanac, and the monumental Hows and Whys of French Cooking as well as her current creative works in progress- provides the many reasons for honoring her great achievements. The Chicago chapter is pleased to bestow upon her its highest honor-The Dame of Distinction Award.

Born in Petersburg, Illinois, raised on a 600 acre farm in New Salem in downstate Lincoln country, Alma shared the household duties with her sister, more often than not cooking the family's meals. "There was a hen house and we had eggs, and a cow for butter and buttermilk. I could make anything I wanted and did on a wood-burning cook stove," Alma recalls. She even won a prize for a dish in a 4-H contest. Majoring in Home Economics at the University of Chicago, she met her future husband Donald F. Lach, married, and then went off to Paris with their small daughter when her husband was awarded a Guggenheim in 1949. Hinting that there was more to cooking than pan gravy, her husband encouraged her to enroll in the formal three-year culinary degree program at the Cordon Bleu and master a few sauces. By 1956 she had clocked enough student hours to be awarded a Grand Diplome. During those Paris years, which were interrupted by short periods in the States, she published *A Child's First Cookbook* (1949) and three more cookbooks for Campbell.

In 1956 when her husband resumed teaching in the history department at the University of Chicago, Alma Lach took over Martha Reynolds' "meat and mashed potatoes" weekly food column in the *Chicago Sun-Times* and developed it into a Friday food section and Sunday feature column during her nine-year tenure at the paper. Although journalism was her passion, she also wanted to write cookbooks and teach cooking classes. *Cooking a la Cordon Bleu*, which she completed in 1970 became the try-cake for the much more comprehensive *Hows and Whys of French Cooking* published by the University of Chicago Press (1974), the first cookbook the University Press ever published. With a Foreword by André Simon and a chapter on wine by George Rezek, the book was widely and enthusiastically reviewed and later republished by Castle Books in 1998.

Teaching at the Alliance Francais, at the University of Chicago, and at Alma Lach's Cooking School, appearing as hostess on CBS's weekly food program from 1962-66 and PBS's *Over Easy* program in 1977-78, and issuing a monthly newsletter of menus and recipes called *Alma's Almanac*, were all vehicles for her mantra: "I stress in my writing and teaching the logic of food preparation, because the cook who possesses logic knows how to create dishes rather than being content merely to duplicate the recipes of others."

For many years she traveled with her scholar husband, living in India and China for various periods of time, developing, and testing recipes for another comprehensive cookbook, *The Hows and Whys of Chinese Cooking*, with the added fillip of developing the

art of electronically scanning various examples of Asian food, preparing and garnishing as well as scanning prepared dishes. Her amazing photos and her personal gift cards, Vindoku, puzzles, and Sudoku for children can be found on her website <http://www.almalach.com>. And an exhibit of flowers she has scanned and trademarked "Pixels" can also be accessed on her home page. Her latest foray into children's books and color books is based on the "Dodo" from *Alice in Wonderland*.

During her long and impressive career, Alma Lach has been named a *Chevalier du Tastevin* in Dijon, and she has garnered many other awards and honors. To the great benefit of the Chicago chapter, her membership in Les Dames d'Escoffier since 1982 remains one of her on-going loyalties. And, since her husband passed away a few years ago, ranging widely from her apartment in Hyde Park proves to be a bit elusive. Nevertheless, she remains keenly interested in the group and accessible to members by email and on her website. She also likes to lunch leisurely at the Tavern Club where her photos will be on exhibit in September when Les Dames gather for cocktails and dinner there to celebrate *le début de la saison*.



Toria Emas and Alma Lach

PRESIDENT'S MESSAGE

Dear Chicago Dames,

This has been a rewarding year for the Chicago Chapter. I believe that we have definitely gotten to know each other better. And I wonder if you have noticed the heightened atmosphere of congeniality and friendship at our Board meetings and events? It is neither necessary nor possible to befriend everyone in a group, but respect for each other's individuality is a good thing and the bond that makes an organization work.

The dedication of our Board of Directors has ignited every committee. Each member, as you will hear at the Annual Meeting, has accomplished specific goals bringing pride and prestige to the Chapter. As their terms end, we sincerely thank Camilla Nielsen for serving as Treasurer, Nancy Brussat, our creative Program Chair, and Mary Abbott Hess, who spearheaded the Scholarship Committee and the Walter Payton Prep culinary series. We welcome the new Board members, Nancy Harris, Carrie Nahabedian and Pam Reardon. Their talents will be called upon as we celebrate a dynamic twenty-fifth year.

The Scholarship Committee, under the guidance of Madelaine Bullwinkel, tackled the Herculean task with more applications submitted than ever. After reading applications, scheduling and interviewing candidates, and serious consideration, they recommended and the Board ratified the awarding of four culinary scholarships, totaling \$20,000, to talented and deserving students. Our thanks to Madelaine and her committee: Suzanne Florek, Mary Abbott Hess, Lois Levine, Nancy Rodriguez and Joan Saltzman for their contributions to this most important mission of Les Dames. See page 3 for details on the recipients.

The cookbook proofs have been approved by editor Carol Haddix and JeanMarie Brownson, and professionally indexed by Joan Reardon. A marketing meeting with Doug Seibold of Agate Publishing bought forth a host of ideas. Now comes the call to all Chicago Dames for co-operation in assuring the success of *Chicago Cooks: 25 Years of Food History with Menus, Recipes, and Tips from Les Dames d'Escoffier Chicago*. Pam Reardon volunteered to be "point person" to implement the membership involvement. With confidence in membership support, the committee has committed to the "in house" sale of hundreds of cookbooks. We need every possible outlet to accomplish our goal.

The combined celebration of our 25th Anniversary and the launching of *Chicago Cooks* will be held on November 12, 2007, at the ultra chic Chicago Illuminating Company in the South Loop. Chairman Meme Hopmayer with Rita Gutekanst, Nancy Brussat, Jeanne McInerney and Jennifer Anderson promise an unforgettable evening. Ticket and Book information will be communicated to you soon.

Your renewed interest in Les Dames has been apparent at the programs, which were so well executed. The spirit of camaraderie and sociable networking make membership in Les Dames a prized and prestigious award. It is particularly gratifying to greet women who, for one reason or another, have been absent for some time. I encourage everyone to be as involved as her schedule permits. At the June 25th meeting, we will be asking for volunteers for the coming season. We are counting on you!

The array of professional talents of our eight new members will be found on page 5. Please join me in welcoming these accomplished women into the Chicago Chapter, and invite them to attend Les Dames events with you. As we greet the new, we also take time to praise the 25 year dedication and professional success of our 2007 Dame of Distinction Alma Lach. The pride I feel in knowing Alma and in presenting this highest award to her is the most satisfying point of my presidential term. Congratulations, Alma, and thank you for your many years of professional accomplishment and loyalty to Les Dames.

Looking forward to greeting you all on June 25th,

Barbara

Postscript: The Chicago Chapter extends sympathy to Mary Abbott Hess on the recent death of her mother-in-law, a grand lady, still independent and active at 92. Also, we send our sincere condolences to Debra Crestoni, whose brother died quite suddenly in Montana, his home state.



Barbara Glunz



Executive Board

President: *Barbara Glunz-Donovan*

Vice President: *Brenda McDowell*

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Board Members:

Dana Benigno

Nancy Brussat

Toria Emas

Patty Erd

Carol Haddix

Mary Abbott Hess

Meme Hopmayer

Appointed Members:

Newsletter: *Joan Reardon*

Chapter Historian: *Toria Emas*

Program Chair: *Nancy Brussat*

ON THE SCHOLARSHIP FRONT-2007

By Madelaine Bullwinkel

The Scholarship committee-Suzanne Florek, Mary Abbott Hess, Lois Levine, Nancy Rodriguez, Joan Saltzman and myself-is pleased to announce the following scholarships that we awarded this spring.

At the Washburne Showcase Dinner and Awards on May 3, 2007, Barbara Glunz and Madelaine Bullwinkel awarded two Scholarships of \$5,000 each to:

Gail Mitchell was raised by a single mother and started to cook for her three sisters as a teenager. Today she herself is also single parent of two children, one grown, and another in high school. She has worked as a security guard and presently is a hospice nurse and full time student with a 3.64 GPA.

Both of Gail's supporting recommendations recognized her drive and leadership ability. "I have been on a long journey, but I would not change a thing. I am where I always wanted to be." Gail wrote in her application essay. "I am now striving towards my goal of becoming a great chef and owning my own catering and event planning business. It has definitely been a long time coming!" The scholarship committee was immediately impressed by Gail's positive, high energy personality, and her plans for her catering business are firmly grounded.

Christina Nieves is a wife and mother finishing her Washburne degree this summer. She plans to continue on to Dominican University to work on a BS in nutrition in the fall. Christina has overcome the major obstacles of having a limited food background and cancer treatment for a tumor on her vocal chord, a condition that is now in remission.

Although her academic record is not strong due to her illness, Christina received a very impressive three-page recommendation from long-time staff member Rhonda Purwin, who described her as "motivated, focused, personable and intelligent." She also commented that unlike most culinary graduates, Christina has the realistic professional goal of working as a nutritionist in a school or hospital.

Nancy Rodriguez helped interview Christina and has offered to mentor her at Dominican where she is a trustee. The committee felt that the benefit of the Les Dames scholarship was extremely important in Christina's case.

Following the goals of last year's scholarship committee to expand the program to other qualified professional culinary schools, the committee this year has also offered two scholarships of \$5,000 to:

Luminita M. Cirstea arrived in Chicago seven years ago as a green card lottery winner from Romania, speaking no English and without friends, family or connections. Today this slim, articulate woman is an American citizen and outstanding student with a 3.5 GPA at Kendall College. In her essay she wrote, "I was very lucky. I discovered that my passion was for making desserts."



Madelaine Bullwinkel, Christina Nieves, Gale Mitchell, Barbara Glunz
Photo credit Patty Erd

What set Luminita apart from all the other candidates we interviewed is the intensity of her drive to learn and experience the most demanding pastry techniques. She has already spent a day in several of Chicago's most sophisticated restaurants. And the weekend before our interview with her, Luminita's dessert had helped Kendall win a "Cook with the Chefs" competition in Baltimore.

The Les Dames Scholarship will relieve Luminita's tuition costs at Kendall. After graduation this spring, she will spend the summer in Europe at several stages arranged through faculty connections and underwritten by her brother. The committee felt that Luminita is a scholarship recipient we can continue to nurture when she returns to Chicago and whose future success will enhance Les Dames' reputation in Chicago's hospitality industry.

Ebru Basaydin is a green card lottery winner from her native Turkey. She arrived here just after 9/11 and had to deal with job discrimination in addition to the usual hurdles of a foreign resident. She is mid-way through her degree at the Illinois Institute of Art as a full-time student with a 3.8 GPA and works part-time at an Italian restaurant.

Three recommendations accompanied Ebru's application. J. Mark Stanley, Chef Instructor at IIA summed up their appraisal of Ebru best, "Ebru brings a perfect balance of skill, intellect and personality to bear." The committee would add that Ebru is extremely articulate, and resourceful. She alone contacted Les Dames for a scholarship application before we got the process underway this spring.

Because Ebru is strongly connected to her family, she wants to return to Turkey and write a cookbook featuring healthy versions of traditional dishes. "As diabetes and heart disease run in my family, my goal is to create appealing healthy dishes with desirable nutritional values," she wrote. Her view of food is also nuanced: "I see food as not only a material to stimulate growth and maintain life, but also a form of art." And she thinks globally: "As a prospective chef, I understand that my responsibility is to support sustainable agriculture and organic products for ourselves and future generation's sake." The Scholarship Committee felt that Ebru can work on an international level to advance Les Dames goals and the role of women in Turkey.

Not missing a beat, Ebru has already expressed her gratitude for her scholarship:

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"I have received your letter this morning. I am honored to receive the scholarship from Les Dames d'Escoffier Chicago Chapter. I truly appreciate your confidence in me as well as your support as I continue pursuing my education. Receiving this scholarship will not only reduce my financial burden but also help me to establish my life faster than I planned.

In your letter you mention that I will receive mentoring and support from the respectable members of the Chicago Chapter. I can't express my gratefulness for this exceptional opportunity."

And Christina Nieves sent this heartfelt thank you: "I am honored to be one of the recipients of the Chicago Chapter of Les Dames d' Escoffier Scholarship. Thanks to your generous support I will be able to continue my education. Growing up in a home where both parents had little or no education and did not speak English had its academic challenges, but it has made me realize the value of an education. I am looking forward to the first time when my son will ask if I can help him with his homework and I will proudly be able to respond to him yes! I can.

4 I am starting the 4th and last phase of the Washburne Culinary Program on May 16, 2007. Thanks to the scholarship I am a step closer to realizing my dream of receiving my B.A. I am transferring to Dominican University in the fall semester to begin the Food Science/Nutrition Program. Your generosity has made a profound impact on my life and I am truly grateful to be a recipient of your scholarship. Receiving the Les Dames d' Escoffier scholarship is a tremendous benefit to me.

Thank you, once again."



Last year's scholarship chair, Mary Abbott Hess, also received this letter from Esther Easter, a 2006 recipient, and we are pleased to share it with you:

"I want to say thank you to the Les Dames for helping me attend the French Pastry School. It was one of the most rewarding experiences in my life.

Since finishing in December I've been helping my sister set up care for our mother who is suffering with Alzheimer's. In addition to that I've secured an externship position with Jeffery Hamelman at King

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FONDUE FUN

On Wednesday, March 14, 2007, almost forty Dames, guests, and potential members gathered at the North Lake Shore Drive apartment of Meme Hopmayer to explore the possibilities of fondue. And what they discovered was amazing.



Meme Hopmayer and Pam Reardon



Sandra Suria and Patty Erd

On a beautifully accessorized buffet table, there was the traditional cheese fondue with bread cubes for dipping; skewered beef for a glorious Gorgonzola fondue, and chicken skewers perfect for a broth fondue. Of course, the chocolate fondue for cake and fruit dipping was the final heady experience.

Champagne and wines were served throughout the evening, and everyone left with a farewell gift donated by co-chair Parry Erd—three exotic salts, Vulcan's Fire Salt, Black Lava Hawaiian Sea Salt, and Sel de Provence.



Brenda McDowell and Nancy Harris

NEW FACES OF 2007

By Brenda McDowell

The New Member Committee-Rita Gutekanst, Suzanne Florek, JeanMarie Brownson, Nancy Rodriguez, Queenie Burns, and *ex officio* Barbara Glunz met and reviewed the applications for new members submitted by current Dames in good standing. The recommendations were then presented to the Board on May 8, 2007, and unanimously voted on. We are pleased to introduce the new members who will be inducted into the Chicago chapter on June 25, 2007.

Laura Cid-Perea is the chef/owner of the Bombon Café, located at 1508 W. 18th Street, Chicago. She and her husband Luis are opening their fourth Bombon this month, and she is proud of the fact that she has worked in the restaurant/bakery business for the past 16 years. Although she has done many fundraisers and event sponsorships for causes such as cystic fibrosis and Boy Scouts of America, she is looking forward to participating in the various fundraising activities sponsored by the Chicago chapter of Les Dames.

Karen Herbst has 14 years experience in travel, food and wine, and has done TV appearances, written for magazines and newspapers, travel publications. She is president/owner of The International Kitchen, Inc., and she brings an international perspective on the food and wine business. She is highly knowledgeable in matters of travel abroad-specifically food and wine destinations.

Eleanor Hanson has been managing partner of *Food Watch*, a trends consulting newsletter to the trade, since 1989, and she was formerly with Kraft Kitchens and Kraft Foods. She has guided *Food Watch* from hard copy to an electronic publication, and is also branching out into recipe up-dating and testing for publication. Her latest venture is collaborating with culinary historian Ellen FitzSimmons Steinberg on a book called *Learning to Cook in 1898: A Chicago Culinary Memoir*. Now that her sons are in college, she has more time to participate in organizations like Les Dames d'Escoffier to network with other members, share her knowledge and expertise, and be an active member.

Kathy Kari is owner of Kari Consulting Group, which analyzes home and kitchen related products for design, overall function; product testing and recipe development for domestic and international clients; compiles sales and trend information and writes product use and care documents, since March 2006. She was formerly test kitchen director for Pampered Chef from 1993 to 2006. She also has varied background of experience in both domestic and international business including product and food development, sourcing, training, and management. She has tons of energy and truly believes in giving back.

Shannon Kinsella is a chef consultant for ROK Media, which includes clients from Frontera Media & Frontera Foods, Kraft Kitchens, Sur La Table, National Cattlemen's Beef Association, National Pork Board, and The Pampered Chef. She has also been a volunteer in cooking classes for junior high and high school, a Girl Scout leader, and organizer of pancake breakfasts for The Youth Group, and a participant in the Goodman Theatre for 15 years. She believes that her previous volunteer work will enable her to contribute time, talent and energy to Les Dames in whatever area that is needed. She is a team player and enjoys being challenged.

Sharon Olson is president of Olson Communications, Inc., a full-service marketing communications firm focused exclusively in the food industry since 1997. And she is a leading authority on foodservice marketing issues and trends. She has also supported The Enterprising Kitchen, a non-profit program for women that helps them to transition from public assistance to work, by managing a national PR campaign to sell products manufactured by these women, and she helped with fundraising for IACP Culinary Trust for 2007 conference. Making a difference has always been her motivation and she feels this organization offers an opportunity to do that. She would like to share her insight and mentor Les Dame Scholarship recipients.

Sandra Suria was a chef at Spago in Chicago and Beverly Hills from 1996 to 2003, and she worked up to the position of executive chef. For the past nine years she was contracted by the American Pavilion as Culinary Director/Executive Chef at the Cannes Film Festival. In 2004, she started a private chef company called Worldwide Flavors LLC as well as the Private Chef Service Company. She accompanies families, individual professionals and others to Europe as their personal chef. She sets up the trips, cooks for them and teaches them to cook if requested. She was a member of the Infant Welfare Society for many years and participated as a Fundraising Chairman and secretary, volunteered during donation drives and hosted meetings.

Shelley Young has a proven track record of achievement that has been significantly honored by one of the highest professional awards given by IACP. Her background is diverse and includes continuing education in various ethnic cuisines, employment as a chef, various retailing experiences and her current role from 1996 to the present as the founder/chef of The Chopping Block. She has been VP of Lincoln Square Chamber of Commerce and recently elected as President; she also served on the Board of Ravenswood Community Council, and she chaired the Host City Committee for IACP 2007.

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Arthur's Flours in Vermont starting June 18. While at the school I was a finalist in a Delmaro contest where I created a dessert. My picture appeared in the December *Pastry Art & Design Magazine*. I was also a finalist in the Neiman Marcus "For the Love of Chocolate" contest in which I created a chocolate sculpture. All of the above gave me the opportunity to challenge myself and realize even more that this is my passion. However, it comes without saying that it would not have been possible if your organization did not see the potential and believe in me.

My goal is to establish a pastry shop with a small cafe, which will have a learning center. It is important for me to give back the way your organization has given to me. I not only want to touch their palates, but also their hearts. It is important to let them know that anything is possible young or old. Thank you again."

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FROM THE EDITOR

We urge all members to send news and all noteworthy items to the Editor at joan@jjreardon.com. We ask that your submission be current and complete. Deadline for the Fall issue-August 10, 2007.

PANACHE is published by the Chicago chapter of Les Dames d'Escoffier for the benefit of its members.

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INVITATION ACCEPTED

On April 13, LDEI president Toria Emas hosted an impressive reception for the attendees at the IACP Annual Conference. In a reception room of the Bar Association, elegantly set for the occasion, guests strolled in to the strains of

live music and an open bar serving pomegranate martinis and chilled wines. The hors d'oeuvre were beautifully displayed and passed to the forty guests from the Chicago chapter and other chapters.

Distinguished guests included Jill Norman, Elizabeth David's editor, who had participated on a Spice panel with Patty Erd, writers Betty Fussell and Joan Nathan, and *Gastronomica* editor Darra Goldstein, and former



Eleanor Hanson and Karen Levin

Saveur, now *Sunset*, editor Margo True. There were also Dames from other states and our own Chicago Dames, many of whom participated in panels and special events associated with IACP.



Jill Norman, Joan Reardon, Barbara Glunz



Patty Erd and Jill Norman

DAMES WHO DRINK

The Dames Who Drink met at Quartino on May 21, 2007, to meet and greet Dames attending the Restaurant Show at McCormick Place. Organized by Dame Karen Levin, the event attracted four Chicago members, their friends, a former member and Dallas member Dame Paula Lambert, who "brought tons of cheese for everyone to sample and then take home."



Paula Lambert, Toria Emas, Jill Van Cleave, Karen Levin

SIGNIFICANT SOMETHINGS

Dame Nancy Siler is happy to announce that Wilton Enterprises has won two Bronze Telly Awards for its highly successful Public Television Show, *Bake Decorate Celebrate!*



Nancy Siler is the host and co-producer of the show, which currently airs on 350 stations covering 75% of the US which allows 84 million households or 214 million people to watch how to bake and decorate for all types of celebrations. The fourth season will begin airing the end of August.

Dame Maria Bataglia has contribute the articles-Tano Passami l'Olio, Pastiera, How Sweet Is Carnivale, and The Sacred Wines of Sardinia-www.altacucinasociety.com, a company created to promote premium quality Italian food and wines. Alta Cucina is organized as a club, where members receive exclusive services, select discounts and are informed about the best Italian products. Members include consumers, chefs and restaurant owners, specialty stores, producers and industry professionals.

Congratulations to all the members of our Chicago Les Dames d'Escoffier chapter who have been nominated for James Beard Awards:

Dame Carol Mighton Haddix - Newspaper Section

Dame Gale Gand - Tru - Outstanding Service

Dame Carrie Nahabedian - Best Chef/GreatLakes Region

Dame Mari Coyne - TV Food Special

Dame Deanne Bayless - Frontera - Outstanding Restaurant

And a special congratulations **Dames** Deann Bayless for the James Beard Outstanding Restaurant Award and Gale Gand for the James Beard Outstanding Service Award, both awarded on Monday 7, 2007.

On April 16, 2007, **Dame Patty Erd** and her husband Tom Erd of The Spice House received the following 50th Anniversary accolade from The Milwaukee County Historical Society: "To commend The Spice House for 50 years of service to the Milwaukee community. The Milwaukee Country Historical Society presents this award for the noteworthy accomplishment."



Patty Erd

On Friday, May 18, 2007, at the Union League Club of Chicago Women Chefs & Restaurateurs (WCR) will host *At the Table Chicago* as part of a national series of events to benefit the WCR scholarship and internship programs.

Chicago Dames participating in the program are **Dame Ina Pinkney** - *Ina's* and **Dame Deann Bayless** - *Border Grill/Topolobampo*.

Dame Ina Pinkney was a speaker at Law Ed Conference, where her topic was "Food for Thought: Food in the Schools, and she also was the keynote speaker at the ACF annual meeting and CHIC graduation. Further away from home, Ina became member of a THINK TANK of menu futurists in Boulder, CO. And she also managed to host a luncheon for Gloria Steinem and Jane Fonda, who were promoting their new Women's Media Center.

Dame Mary McMahon reports that she has accepted a position in Evanston at a new start-up business called "Now We're Cooking." It is a school for the non professional, but will offer a variety of other services for professionals and non professionals as well. Her new title is Culinary Director.

New member, **Dame Eleanor Hanson**, is happy to announce the publication of *Learning to Cook in 1898* by Wayne State University Press. Ellen Steinberg wrote the text and Eleanor adapted the recipes into a modern format.

Dame Nancy Rodriguez has been appointed to the Board of Trustees of her alma mater, Dominican University, in River Forest, Illinois. Nancy credits the university (formerly Rosary College) with instilling in her the value of attempting nothing less than the Gold Standard. She is especially excited about Parmer Hall, a state-of-the art academic center now under construction, which will include a nutrition and dietetics complex, and will offer what currently is the only culinary major in the Midwest.

DATES TO REMEMBER

July 25, 2007

Annual Meeting and Dinner

The Four Seasons Hotel

120 E. Delaware, Chicago

5:30. Contact Nancy Brussat

August 19, 2007

*Dames Who Drink at Ravinia
with Aretha Franklin*

Contact Karen Levin at

Kale@comcast.net

November 12, 2007

Cookbook Launching

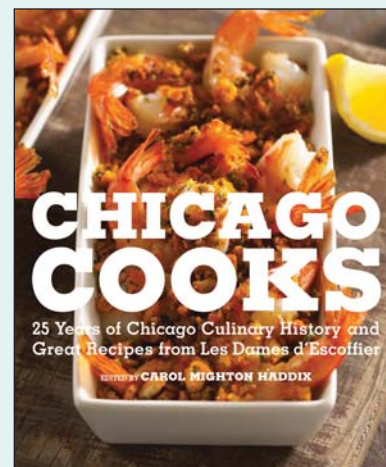
At the Chicago

Illuminating Company

19 East 21 Street

Chicago, Illinois

A gala event and book signing for Chicago Cooks including Chef Grazing, recipes from the book, and a full evening of celebration planned by Meme Hopmayer, Nancy Brussat, Rita Gutekanst, Jeanne McInerney-Lubeck, and Jennifer Anderson.



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THE GREEN SCENE

By Abby Mandel

I'm so proud of the Chapter's support through these years; we couldn't have come this far without it. And I want to tell you that the Green City Market is starting its ninth season with over 45 qualified local farmers and amazing momentum!! From the start, Green City Market has been a "green" venue by insisting on screening vendors for their sustainability and certified organic practices and seriously tweaking those standards every year. For these reasons, *Chicago* magazine presented me with their "Green Award" in April with the words, "A carrot certified as organic may be free of chemical pesticides; but a carrot that has been sustainably grown is part of an agricultural process that respects the environment - from protecting the topsoil and groundwater to saving on fuel because the veggie came from a farm nearby. This distinction...is what makes [Abby Mandel's] market so very different from the myriad others in town and, for that matter, from Whole Foods."

And the Market is just the tip of the iceberg; these educational and outreach initiatives make the momentum meaningful: Sprouts Program for Kids, Green City Market's Edible Gardens at Farm-in-the-Zoo, Breakfast Club for Food and Health on Wednesdays, Chef



Abby Mandel

Demonstrations, the Market's own part-time farm forager and partnership with the City of Chicago for a full-time forager, Annual Farmer Forum and Chef/Farmer Networking Sessions, and a year-round market goal in tandem with a local sustainable regional food system.

Please, fellow Dames, come to the Market, hang out with me and buy "green"...that's the best support of all!



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1411 Lake Road • Lake Forest, IL 60045

25TH ANNIVERSARY
1982-2007