

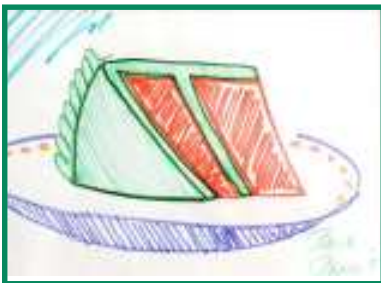


PANACHE

Newsletter of Les Dames d'Escoffier Chicago
Foodles: How Traditions Begin



Maida Heatter "Fish Out of Water"



Gale Gand
"Whatever Way You Slice It"



Paula Dean "Free Range Chickens"

Foodles evolved from a meeting for the 20th anniversary celebration of Les Dames d'Escoffier Chicago convened by co-chairs Nancy Brussat and Nancy Harris at Joanne Will's condominium. They were discussing possibilities for the silent auction when Joanne Will referred to the PR she had just done for a theatre group where "stars" made doodles, which were then sold during a silent auction. "Doodles drawn by famous people were going for astronomical prices," she said, "Why don't we get some well-known celebrities to contribute doodle-like drawings about food, wine, and hospitality?" Everyone loved the idea, and Nancy Harris came up with the name Foodle. What a concept!

Joanne had co-chaired the 1990 Food and Wine Auction with Toria Emas, and she was well-known for her efforts to make each event unique. In fact since she joined the organization in the fall of 1982, she worked tirelessly at promoting the visibility of the group until her death in 2002. But her Foodles brainstorm really had all of the earmarks of an idea that would become a tradition.

The 2002 roster of celebrity "foodlers" included: Julia Child, Jacques Pepin, Rick Bayless, Sarah Stegner, Bill Kurtis, Mayor Richard J. Daley, Paul Prudhomme, Mary Sue Milliken, Gale Gand, Charlie Trotter, Susan Feniger, Alice Waters, and the artist Foodlers, Karen Butler and Elizabeth Stegner. The money raised at the 2002 auction was about \$100,000 with Foodles contributing to the success.

This year, the 25th anniversary event was called *Chicago Cooks: Celebrating 25 Years of Leadership in Chicago's Culinary Community*, and the planning committee, chaired by Meme Hopmayer, asked Nancy Brussat to resurrect Foodles. In honor of the publication of the Chicago chapter's cookbook, *Chicago Cooks*, Nancy decided that the "foodlers" should be celebrated cookbook authors. Through her extraordinary efforts, the 2007 roster of celebrity cookbook author "foodlers" included: Jane Butel, Paula Deen, Gale Gand, Ina Garten the Barefoot Contessa, Debra Madison, Maida Heatter, Jean Joho, Masaharu Morimoto, Abby Mandel, Nancy Oakes, Emeril, Jacques Pepin, Art Smith, Rick Tramonto, Tony Mantuano, Charlie Trotter, Alice Waters, and Patricia Wells. Each Foodle was matted and framed and accompanied by an autographed copy of the "foodler's" cookbooks. There were also two chef's coats signed by the Two Hot Tamales – Susan Feniger and Mary Sue Milliken—along with their cookbook.

A very special Foodle was drawn by the late Julia Child. She generously had sent two for the 20th anniversary auction, and so the one that was held in reserve took one of the top bids in a Foodle Auction that netted about \$3300. What becomes a legend more?



Alice Waters "Simple Food"



Nancy Brussat with Julia Child's Foodle, "Bon Appetit"



President's Message

Dear Anniversarians,

Our November 12th "Chicago Cooks" gala was a grand and fitting celebration that marked the twenty-five years since the founding of Les Dames d'Escoffier in Chicago. The event offered a superb and generous array of appetizers, entrees and desserts graciously presented by our chef members, with all recipes coming from our anniversary cookbook. The festive atmosphere caught up everyone in the exuberance of the moment. Friendly faces and excited conversation at every turn told the story. Our guests were simply happy to be with us for this occasion, and we were happy to be with each other.

Yes, it was an enormous undertaking for the committee chaired by Meme Hopmayer. I was copied on dozens and dozens of emails as she attended to each detail. Jeanne McInerney's invitations set the scene; Rita Gutekanst organized the service; Jennifer Anderson's flair was in full evidence in the décor. Nancy Brussat headed up the Foodles project, including framing each delightful drawing for the silent auction. We sincerely congratulate these ladies on a smashing success and thank them for their hours and hours of work to assure this success. An important aspect of the evening was that the project involved virtually our entire membership. Two of our stellar chefs, Sarah and Carrie, had prior commitments, and a few members were unavoidably out of town or had to work. Aside from this handful of members, our Chicago chapter met the challenge. So, let's pat ourselves on the back. As your president, I say "Thank You" for strengthening our visibility in the community and "Congratulations" on a job well done. The full report will be emailed in January, but Meme tells me there is a profit to donate to the Culinary Kitchen program of the Chicago Food Depository.

And Kathy Ruff and Carol Haddix sold us out of cookbooks! Don't worry. More are on the way! If you have not yet bought your ten copies as a member, please respond as soon as you get the message from Kathy that the second delivery has arrived.

It is important to recognize the eleven members who were inducted in 1982 and have been active throughout these twenty-five years. They are Past Chapter and National Presidents Abby Mandel, Nancy Harris, Nancy Brussat, and Toria Emas, Past President Carol Mighton Haddix, Priscilla Cretier, Alma Lach, Carole Segal, Sofia Solomon, Camille Stagg, Katherine Smith. We thank them for their continuous and generous contributions of time, talent, and revenue over the 25 years.

My wish is for all to receive the blessings of peace and joy that are the true meaning of this holiday season. May you enjoy the love of your family and friends and share these blessings with everyone you encounter.

Happy holiday season,

Barbara Glunz

Postscript: We welcome Maria O'Rourke to our chapter as a transfer member. Maria now lives in Lake Forest and comes to Chicago from the Washington D.C. chapter where she was a partner with RSVP Catering.

Executive Board

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Program Chair: *Patty Erd*
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Website: *Dana Benigno*

www.lde-chicago.org



Autumn Events

The recipient of the Grande Dame Award 2007, Alice Waters, visited Chicago the first week of October to promote the Green City Market and a sustainable farm to table culinary culture, to autograph her new book, *The Art of Simple Food*, and to receive the Les Dames d'Escoffier Award from LDEI president Toria Emas.

Abby Mandel's Chicago Green City market was the perfect backdrop for the October 6, 2007, presentation of the 2007 LDEI Grande Dame Award planned by Program Chair Patty Erd. Under sunny skies and with a standing room-only crowd of forty members and guests sipping Intelligensia coffee and breakfasting on fresh scones, Toria Emas presented the 2007 Award to Alice Waters. Assisting her were: Nancy Brussat, past president of LDEI and the Chicago Chapter; Barbara Glunz-Donovan, current Chicago Chapter president; Alice Gautsch, Seattle member and new DAL, and Tom Powers from Veuve



Clicquot. Barbara gave Alice one of the first copies of *Chicago Cooks*, and Tom presented Alice with a bottle of Grande Dame Champagne from Veuve Clicquot, LDEI's Gold Partner. All twenty-seven Chicago chapter members present toasted Alice with Yellow Label Veuve Clicquot. A DVD of the event was shown at the Grande Dame Award Dinner, October 20, 2007, in Dallas, and a copy of it was forwarded to past LDEI and Chicago chapter president Abby Mandel.



Wednesday, October 3rd, Afternoon Tasting with Alice

Chefs George Bumbaris and Sarah Stegner host Alice Waters at their restaurant, Prairie Grass Cafe, in Northbrook, Illinois



LDEI Conference in Dallas

Nine members of the Chicago chapter attended the LDEI Annual Conference in Dallas from October 18 to 21, 2007. Here are some random comments from the attendees:

Karen Levin writes that the conference "was loads of fun. Toria did a superb job at each meeting and dinner. I and a group of friends had lunch at Fearings (Dean Fearing's new restaurant at the Ritz) on Wednesday. It was lovely—great food and gorgeous decor. We had a tour of the kitchen and Dean came out to chat. What a great way to start the conference."



LDEI attendees: Top row: Dames Mary Abbott Hess, Sharon Olsen, Sara Reddington, Brenda McDowell, Karen Levin. Bottom Row: Dames Nancy Brusset, Toria Emas, Barbara Glunz, Elaine Gonzales

Both Barbara Glunz and Toria Emas thought that the special "Legends of Neiman Marcus" Dinner in the famed Zodiac Room was the highlight of the meeting. Toria even donned pillbox hat and white gloves in honor of the late Helen Corbitt, who was the original director of the restaurant.

The evening's menu included the following gems from the 100th anniversary *Neiman Marcus Cookbook*. Hors d'oeuvres were: Little Ham Delights-Grainy mustard sauce, Blue cheese & Port wine Pate with Challah crisps, Shrimp corn dogs-mustard aioli, chives, and Beggars purses-Feta & Béchamel. These were followed by an

Amuse of Hyde Park Shrimp Bisque and Monkey Bread Pretzel sticks. Salad Kilkenny [Watercress, cucumber, radishes, red onion, cherry tomatoes, bacon, and creamy vinaigrette] followed. The highlight of the meal was the Entrée—Phyllo wrapped Filet Mignon, Spinach, lobster, shiitake and boursin filling, Vegetables in season, Demi glaze. For those interested, Individual Chocolate Cakes-Classic Frosting and Vanilla Bean Ice-cream were served for dessert, and each course was matched by a perfect wine.

The Partner's lunch was a delicious buffet, with the Beef Check Off offered by publicist Brenda McDowell and Sarah Reddington. And the Grande Dame Dinner was composed of an eight-course dinner featuring Texas products and flavors. The video, taped earlier in Chicago, showed Alice Waters being awarded the Grand Dame Award by Toria Emas.

The entire Annual Meeting was a testimony to the leadership of Toria Emas who was president of LDEI this past year, and a great reflection of the enthusiasm of the Dallas chapter who energetically and creatively showcased the best of the Big D.

September at the Tavern Club

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More than twenty-eight members and guests gathered at the private Tavern club on Monday, September 17, 2007, to kick off the 2007-08 season of events sponsored by Les Dames d'Escoffier Chicago. Four wines and passed hors d'oeuvre lent an ambient gaiety to the event as did the exhibit of Alma Lach's unique pixel art work.

Pressed by enthusiasts of her work, Alma explained her scanning techniques to an eager-to-learn audience and former *Sun Times* food page editors who also reminisced with Alma about her role as an innovative columnist and food editor of that newspaper.

Program Chair, Patty Erd, introduced the year's programs, and, judging by the success of this first event, the schedule of events promises a year of memorable programs.



Karen Levin, Sharon Herbst, Barbara Gorham and Nancy Rodriguez enjoy Alma Lach's pixel art.

Chicago Cooks!

On Monday evening November 12th the Chicago Les Dames d'Escoffier were, as the old saying goes, "...cooking on all four burners..." Sixty members were on hand at The Chicago Illuminating Company to host several hundred guests as the chapter celebrated its 25th anniversary with the launch of our cookbook, Chicago Cooks. More than twenty five members prepared and served recipes from the book and everyone enjoyed complimentary wine and margaritas. Dames were happily available for autographs. And, by the end of the evening, cookbook supplies were sold out!



Dame Kathy Ruff with book, books, books.



Dames Patti Erd and Ina Pinkney with some of the many delectables.



Dames Barbara Glunz and Nicole Bergere

Committee members Nancy Brussat, Jeanne McInerney, Rita Gutekanst, MemeHopmayer, and Jennifer Anderson



Dame Toria Emas, Minneapolis Dame Mary Bartz, and Dave Zino Executive Director, Beef and Veal Culinary Center NCBA



Dame Laura Cid Perna and her sister with Tom Conrad, Vice President, Regional Director Sapphire Brands

... and
cooks!



Dames Pamela Fitzpatrick, Ina Pinkney and Debbie Sharp



Dames Toria Emas, Madeline Bullwinkel look on as Dame Patti Erd autographs.



Dames Nancy Harris and Priscilla Cretier



Dame Rita Gutekanst autographing a copy of "Chicago Cooks"

Significant Somethings

Dame Debra Crestoni was a recipient of the 2007 Chicago Tribune Good Eating Award as one of the area's leading marketers of premium and artisanal wines.

Congratulations to **Dame Karen Levin** on the publication of *The Spatulatta Cookbook*. Karen tweaked and tested all of the recipes for the irrepressible little girls.

Dames Gale Gand and **Ina Pinkney** were chef chairs for the 14th Annual Chicago Food Depository "Bag Hunger" Auction on Wednesday, October 24, 2007, at the Hyatt Regency Chicago. More than 1,000,000 meals are provided to the needy from the proceeds of the auction.

Dame Lois Levine reported that the annual Getting Gourmet with Namaste fundraiser was Friday October 19th, 2007. The great food was provided by the Chopping Block's **Dame Shelley Young**, and there were some fabulous auction items donated by our Chicago Dames.

Dames Gale Gand, Elaine Gonzalez, and Ina Pinkney participated in "The Art of Food & Wine Palm Desert," a four-day festival that attracted literally thousands of culinary enthusiasts from California. The festival ran from November 8 to November 11 and featured a "Sparkling Wine and Chocolate Reception" among other things.

Dame Carolyn Collins recently celebrated the 25th anniversary of Collins Caviar at the Signature Room at the 95th in the John Hancock Center.

Dame Judith Dunbar Hines recently assisted the production team of TOP CHEF – Season #4 during an eight-week shoot in Chicago. The series will run in the winter of 2008.

Significant Somethings cont

Also TV-bound is **Dame Patty Erd**. In December she will appear on Alton Brown's popular "Good Eats" television program on The Food Network as part of its annual fruitcake episode.

Dames Carol Haddix, Ina Pinkney, and Nancy Rodriguez were judges of the 2007 National Beef Cook-Off held in Chicago in September.

Master Chocolatier **Dame Elaine González** will guide a Discovering Mexico's Chocolate Legacy journey to Tabasco and Oaxaca, May, 11-18, 2008.

Dame **Patty Erd** reports that The Spice House website has won a Holiday Food - Great Site Award from The Ratings Guy at [www.the ratingsguy.com](http://www.theratingsguy.com).

From the Editors



We urge all members to send articles and submissions to Joan Reardon at joanreardon@jreardon.com, and achievements items to Eleanor Hanson at ehhetc@comcast.net. We ask that your submission be current and complete.

Deadline for the Spring issue - February 14, 2008.

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

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Holiday Shopping: Get It! Give It! Look no further!

Forget about fighting those crowds at Water Tower Place and Northbrook Court. Don't give the Neiman Marcus catalogue a second thought. Our fellow Chicago Les Dames offer a wide variety of holiday gift giving options for even the hardest-to-please friend or family member.

Gifts of Food and Wine and Cooking

The House of Glunz ships wine and Gourmet gifts in every price range to every state where legal. Go to www.houseofglunz.com for complete information.

For sophisticated giving, you can't beat Carolyn Collins caviar. Visit her website at www.collinscaviar.com.

Fox and Obel will customize gift baskets to suit your every need, just go to www.foxobel.com and click on gift baskets.

Convito Italiano will be happy to fill your holiday wishes—everything from gift wrapped gifts selected in the store to customized gift baskets featured on their website www.convitocafeandmarket.com.

Pam Reardon's company Raspberry Island offers a line of artisanal jams, teas, candies, coffees, salsas, and other raspberry products go to www.raspberryisland.net for a Berry Merry Holiday.

What are the holidays without crackers? Quiche? Great pies? For delicious holiday bakery suggestions check out www.nicolesc Crackers.com

Searching for a complete range of Mexican products, Jeanmarie Brownson recommends browsing the Frontera website www.fronterakitchens.com

For custom made cakes and goodies, visit Judy Contino's www.bittersweetpastry.com

And for wonderful imports, cheeses, and luxury items contact Tekla / Leonard Solomon's website www.winecheese.com

Patty Erd reports from The Spice House that, "We sell lots of our spice gift boxes over the holidays. Here is a link to the spice box that is combined with our Chicago Cooks book. www.thespicehouse.com/spices/ultimate-chicago-gift-box" The Spice House also has many assorted spice gift boxes: www.thespicehouse.com/spices-by-category/november-gift-box-sale. For shoppers in the western suburbs, The Spice House has just opened its newest store in Geneva, Illinois at 577 Third Street.

Patty also passed along some of her personal online shopping recommendations. "Food gifts that I like to use via the internet are Santa Barbara Pistachios, www.santabarbarapistachios.com/

They are an extremely high quality, anti pesticides grower who controls every phase of growing in their orchards. Also, Chesapeake gourmet has the best crab cakes. If I am going to buy food products online, I like to get things that are not available locally. I read about these maybe seven years ago in the Tribune and they were correct. All their products are wonderful. www.cbcrabcakes.com/"

Elizabeth Karmel reminds us that grilling is no longer just a warm weather activity and the accompanying utensils can be an unexpected holiday gift. "They are great gifts all year 'round and can be purchased at www.bbqproshop.com or most independent gourmet stores nationwide."

Wilton enterprises offers a number of gifts (www.wilton.com) for cooks including: Cookie Pro™ Ultra II Spritz Cookie Press with 12 shapes, plus 4 mini cookie designs. Dimensions® Decorative Bakeware made of heavyweight cast aluminum conducts heat extremely evenly and allows for uniquely sculpted shapes. Available in 13 shapes.

Books That Belong Under the Tree

Of course everyone one on your gift list will receive a copy of *Chicago Cooks!* If you need more copies, contact Kathy Ruff (312-733-9700)

Many members have been involved in other cookbook projects over that past couple years that appeal to a variety of readers.

For the young cooks on your list consider *The Spaulatta Cookbook* by Isabella and Olivia Gerasole (Scholastic, 2007) with plentiful recipe assistance by Karen Levin.

Does your list include folks who get a thrill out of grilling? Then how about *Taming the Flame* by Elizabeth Karmel (John Wiley & Sons, 2005)?

Chicago historians will appreciate a gift of *Learning to Cook in 1898: A Chicago Culinary Memior* by Ellen F. Steinberg with recipe adaptations by Eleanor Hanson (Wayne State University Press, 2007).

For M.F.K. Fisher groupies there's *A Stew or a Story: An Assortment of Short Works* by M. F. K. Fisher and compiled by Joan Reardon (Avalon Publishing Group, 2006).





Know someone with a sweet tooth? Choose from *Chocolate & Vanilla* by Gale Gand (Clarkson Potter, 2006) or *Gourmet Preserves Chez Madeline: Elegant Marmalades, Jams, Jellies, and Preserves in Small Quantities* by Madeline Bullwinkel (Surry Books, 2005)

From Wilton Enterprises, Nancy Siler suggests, *Gifts from the Kitchen - Gift-Giving Ideas and Recipes for All Occasions*. Wilton's newest publication offers more than 50 tempting, easy-to-prepare recipes, perfect for giving with suggestions for how to package and present a food gift that is as welcoming and tasteful as the good things inside. (www.wilton.com)

And for other culinary notables, look to these selections.

The Tenth Muse: My Life in Food by Judith Jones, (Knopf, 2007).

Judith Jones, senior editor at Knopf, has been a tour de force of cookbook publishing in the United States. As editor of *Mastering the Art of French Cooking*, she introduced Americans to future icon Julia Child, and continued to expose us to other notable chefs, including James Beard, Lidia Bastianich, Marion Cunningham, Marcella Hazan, Madhur Jaffrey, Edna Lewis, Joan Nathan, Jacques Pépin, Claudia Roden, and many more. In her fascinating memoir, she chronicles her own discovery of cuisine through exposure to those seminal figures.

Adventures of an Italian Food Lover by Faith Heller Willinger, (Clarkson Potter, 2007).

With the subtitle "Recipes from 254 of My Very Best Friends," Faith Willinger has extended her three decades of exploring Italy's culinary landscape to include recipes gathered from her friends and travels. And she does this with the added bonus of notes on eating at her favorite restaurants, shopping in local markets, and visiting various specialty shops from the Piedmont to Sicily. If you're a Willinger fan, this is the book for you.

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution by Alice Waters, (Clarkson Potter, 2007).

"This book is for everyone who wants to learn to cook or to become a better cook," writes Alice Waters in her Introduction, and, indeed, her latest cookbook is a definite departure from the Chez Panisse cookbooks that have become her trademark. Will it take its place among the "how to cook" books from Julia Child's *The Way to Cook* to Jacques Pépin's *Le Technique* is an interesting question, but if you want to know how to make everything from Egg Salad to Braised Short Ribs with the freshest ingredients possible, this book's for you.

Gift certificates: A simple but thoughtful gift

Maybe a culinary tour or some cooking classes for that special someone? You can choose from Les Dames businesses that include:

*Chez Madeline Cooking School ... City of Chicago World Kitchen
The Chopping Block ... The International Kitchen Culinary Tours*



A restaurant gift certificate is a sure bet. Choose from one of the many restaurants represented by Chicago Les Dames.

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Tru & Cenitare Restaurants ... Margarita Inn/Va Pensiero ... Charlie's To Go ... Bamboo Blue ... Bombon Cafe ... NAHA
Ina's ... Convito Cafe & Market ... Prairie Grass Cafe*



2007 - 2008 Calendar of Events

December 2007

Saturday December 1, 2007 Dames Who Drink & Shop Event
A Brunch at Nancy Brussat-Barocci's newly opened Convito Café & Market.

January 2008

Sunday, January 13, 2008 Our Traditional Post-Holiday Party
at Dame Wendy Pashman's 1917 North Orchard, Chicago

February 2008

Program By Dame Elaine Gonzales
Details to be announced

March 2008

Monday March 10, 2008 Sugar Decorating Demonstration & Reception
The French Pastry School



25TH ANNIVERSARY
1982 - 2007



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