

PANACHE

Newsletter of Les Dames d'Escoffier Chicago

From Under the Tree to the Kitchen Counter



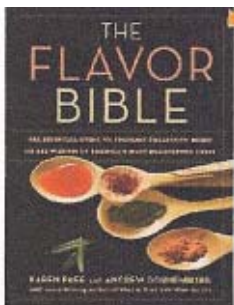
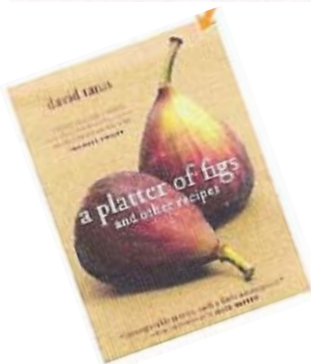
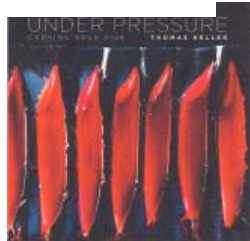
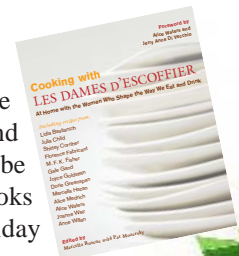
From last year's holidays to this year's festive season, there have been seismic changes in the political, financial, social and culinary landscape. And there are some names that simply can't be ignored, especially in the current and upcoming lists of cookbooks that are vying for attention as special and suitable gifts in a holiday season that promises to be less than extravagant.

Topping the list are a handful of chef's books, some gorgeously illustrated, some partnered with celebrities, and some intensely reflective of their restaurant's claim to fame. Here is a baker's dozen to consider giving as holiday gifts. From Spain and England come two cookbooks that are culinary history makers. Ferran Adria's cookbook *A Day at el Bulli* (Phaidon, \$49.95), his restaurant in San Sebastian, requires 500 pages to narrate and includes recipes such as marshmallows crusted with pine nuts and salt from this master of molecular gastronomy. And from Bray, England, Heston Blumenthal introduces his restaurant, the Fat Duck, in *The Big Fat Duck Cookbook* (Bloomsbury, \$250). Known in England's culinary circles as the molecular chef, Heston starred in a BBC TV cooking series, "In Search of Perfection," and his restaurant has recently been awarded three stars by Michelin. Some of his signature dishes are: bacon and egg ice cream, oyster and passion fruit jelly with lavender, and white chocolate with caviar. His cookbook is as amazing as it is expensive.

California is also represented in the "best chef" category. In *Under Pressure* (Artisan, \$75) Thomas Keller re-plays the attention to detail that is evident in every dish presented to serious diners from Per Se's kitchen, complete with the hefty price tag. Still, if, as many professionals believe, the famed French Laundry's chef is a model of innovation (sous vide), precision, and fine tuning in his philosophy of cooking, this book is truly an interesting gift. Possibly one of the most useful cookbooks by a chef is David Tanis's *A Platter of Figs* (Artisan, \$35). As Chez Panisse's rotating chef for six months every year, Tanis espouses the idea of eating with the seasons and cooking with the best sustainable ingredients possible. Deceptively simple are his green lasagna with greens, avocado quesadillas, mustard rabbit in the oven, deconstructed salade Niçoise, and a huge variety of simple but delicious desserts. These and his thoughtful menus make this book as accessible as it is stunning. A must-have chef's cookbook from closer to home is Grant Achatz's *Alinia* (Ten Speed Press, \$50). With simply gorgeous photos by Lara Kastner, this cookbook is both a visual and a culinary delight. And to those who have not enjoyed Alinia's eighteen-course tasting menu, reading the recipes for black truffle explosion, honeydew bliss, short rib Guinness, and bacon with butterscotch, apple and thyme will give you a delicious vicarious experience.

Two single subject cookbooks break new ground this season: Anne Mendelson's *Milk* (Knopf, \$29.95) and Betty Fussell's *Raising Steaks: The Life and Times of American Beef* (Harcourt,

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President's Message

Dear Members of the Chicago Chapter,



The following is the introduction that I was asked to give before the showing of a video remembering Abby Mandel at the Annual Meeting in Hawaii. I would like to share it with you:

Abby Mandel was many things to many people - a good friend, a cookbook author and columnist whose clear, accessible and interesting recipes allowed her readers to star as great cooks in their own homes, a past Les Dames Chicago Chapter President and a past President of LDEI. She gave much to the food world and to this organization.

But today I speak of Abby in a different role - as Founder of Chicago's Green City Market which celebrated its 10th Anniversary this past spring. Mayor Richard J. Daley, speaking at the occasion, proclaimed May 17th Green City Market Day. But to Abby who flew in from New York (where she had been receiving cancer treatments), and to the large group of fans and market shoppers who surrounded the podium, he said, "I should really be proclaiming this Abby Mandel Day!"

Abby came to view the market as her life's work. She was determined to change the way people thought about their food. Interestingly, the first part of her career was devoted to the end result of food - teaching us the best way to use ingredients to prepare her recipes. The dish was the star! But her last years were devoted to the actual ingredients—educating the public about how those ingredients were grown, where they were grown and how they were handled. The ingredients became the stars along with the farmers.

It was important for her to let the farmers know that there was a whole group of people out there who felt as she did and if they didn't, she was determined to educate them. "Know your food, know your farmer, was her mission, her mantra. As Beth and Brent Eccles from Green Acres Farm said, "For us, the Green City Market has given us friendships to last a lifetime, chefs who not only invite us to dine in their restaurants, but who prepare food from our farm in ways that only the best chefs in Chicago could. The Green City Market means that our family can carry on a tradition of farming that began three generations and 75 years ago!"

The Green City Market is Abby's legacy. When Abby permanently returned to her home in Glencoe in July, she attended the Market's BBQ fundraising event. Weak but smiling and happy, she held court at a table under a big shady tree adjacent to the event. 1,900 people attended. It was enormously successful. If all of those 1,900 people didn't get the opportunity to thank her or shake her hand, they all enjoyed the magic of the event she had created - and has already become a Chicago tradition.

Only one week before Abby's passing she was on a conference call with her market board and according to one of her board members, she was still vibrant and energetic continuing to direct the board's activities and making certain they were all doing their jobs. As Carlo Petrini said, "Abby is a true force of nature!"

I talked with her near the end. She was peaceful. She was where she wanted to be - in her home with her loving family. She had led a good life, she said. She had been so lucky. And she was so proud of her market and all the farmers and supporters and workers along the way that had helped her to make it what it is today. Except now, unfortunately, we have to use the past tense—except when we visit the Green City Market. There she is still very much alive.

2008 has been a year of great accomplishments and great losses, and we do not know what 2009 will bring, but I want to wish you all a very joyous holiday season and a very Happy New Year.

Joy and peace is my wish for you all,

Nancy Brussat Barocci

Postscript: It is with great sadness that we learned about the passing of Dame Myra Gotoff on October 25 in Truro, Massachusetts. Among caterers Myra was considered Chicago's Grande Dame of Catering and during the time that she resided in the Chicago area, she was a dedicated and active member of the Chicago chapter. Also, our condolences go to JeanMarie Brownson whose brother-in-law died from cancer on November 7, 2008.

Executive Board 2008-09

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So You Think You Need a Viking? Unexpected Gourmet Dining on the Inca Trail

By Dana Benigno

This past July, I made the trek to the Inca ruin Machu Picchu nestled high among the Andes mountains. My adventure began when my aunt and uncle, both active adventure enthusiasts, asked if I would like to accompany them on a trip to hike the ancient Inca trail to Machu Picchu. The trip consisted of a 3 ½ day 26 mile hike, camping along the way. I must admit I hate camping, and swore I would never do it again after numerous family camping trips in my youth; however, I thought I should step out of my vacation box of lovely resorts and try something challenging.



The trip organizers assured me that the trip was “luxury” camping. It was safe and we would have a guide and staff that would carry our gear, tents, and all things necessary for camping. All I needed to do was carry a small day pack with daily essentials such as water, trail snacks and sunscreen and a camera. I signed up 6 months in advance and received my first email with a list of gear I would need. It did not include resort wear and I had my first tinge of possible regret. For six months I trained vigorously on the stair treader and nervously watched my departure date approach.



The first few days of the trip were spent at “basecamp”, the city of Cusco, the capital of the Incan empire prior the arrival of the Spanish. I researched various restaurants prior to my trip and dined on alpaca proscuitto pizzas, savory meat stews, quinoa salads and tasted numerous potato dishes of which over a hundred varieties are cultivated and eaten in Peru. My hotel was comfortable, the people were welcoming, and the city square was a hub of activity all afternoon and evening as fellow trekkers poured into the city. I was seriously worried about the quality of the cuisine on the trail and did not have high hopes.

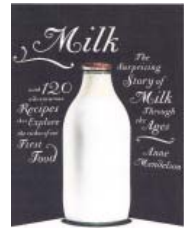
The first day on the trail we hiked 6 hours to our first lunch spot. Our “runners,” the term for the 15 men who carried our gear, would literally run ahead to set up the camp and prepare our food so it was ready when we arrived. Our first lunch area overlooked a scenic stream winding through a valley in the Andes. Our lunch tent was set with table linens and colorful cloths for decoration. Once seated, we were greeted with hot tea and a delicious potato soup followed by platter after platter of quinoa dishes, vegetables, and some sort of meat dish. Things were looking up! Dinner that evening was even better. We arrived at camp after another six hours on the trail completely exhausted having hiked that last treacherous part of the trail in the dark using headlamps for light. After a quick break to wash up, we gathered at the dining tent for dinner. Again, beautiful displays of food appeared nicely presented with care and attention to details.

A few meals later, I begged to visit the cooking tent to see how they were producing our meals in such rustic conditions. Somewhat reluctantly, our guide led me to the cooking tent. I expected to see some sort of mobile kitchen with tables, knives, pots pans and dishware neatly stacked as it would be in a restaurant. He pulled back the tent flap, and I was greeted by four of our runners sitting on over turned buckets with head-lamps and cutting boards balanced on their knees diligently chopping vegetables. Standing over a small gas burner with one large pot was our head chef with a large wooden spoon in one hand and a glass of corn beer in the other. A battery operated radio blasted rap music in the corner. I was shocked but quickly realized that it doesn’t matter what equipment you have, if you are a skilled cook, you can work anywhere, with anything, no Viking stove or fancy equipment required. Oh, and music and drink doesn’t hurt either.

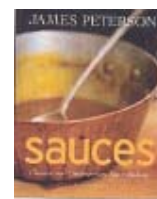


For more photos of Dana’s trip, visit our website: www.lde-chicago.org

\$26). Mendelson subtitles her book “The Surprising Story of Milk Through the Ages with 120 adventurous Recipes that Explore the riches of our First Food,” and that neatly sums up this thoroughgoing study of milk as an animal product — including the digestive and reproductive systems of the cow—and as a supermarket commodity. The sections on yogurts, cheeses, and creams are interesting, and the recipes from Vichyssoise to Dulce de Leche are varied and very doable. On the other hand, Fussell explores America’s obsession with steak, works her way through slaughter houses, sits through industry conferences, gathers recipes, and explores the hethos of “real steak eaters.” She says, “Like a movie western, steak ritualizes our appetite for violence and purges us of its need...Real American men, women, and children eat steak because it is red with blood, blood that pumps flavor, iron, vitality and sex into flaccid bodies. For men, it’s better than Viagra. With steak, it’s easy to get carried away.” Medium rare reading here.



Then there is *Spain: A Culinary Road Trip* by Mario Batali with Gwyneth Paltrow (Ecco, \$34.95), based on the tour they took for a TV show of the same name. Again this year a few “back to basics” cookbooks break new ground, such as *Barefoot Contessa Back to Basics* by Ina Garten (Clarkson Potter, \$35), James Peterson’s *Sauces: Classical &*



Contemporary Sauce Making, (Willow Creek \$49.95), and those veterans of culinary consensus taking, Karen Page and Andrew Dorenburg’s *The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America’s Most Imaginative Chefs* (Little Brown, \$35). And let’s not forget the eclectic compilation of culinary history and recipes that takes readers and aspiring cooks behind the scenes and into the kitchens of many of the women who have “shaped the way we eat and drink.” *Cooking with Les Dames D’Escoffier* (Sasquatch Books, \$35) celebrates the contributions of Les Dames d’Escoffier International to America’s culinary landscape and it is a wonderful gift for under the tree.

Autumn Events

September: Chefs' Speak

By Sandra Suria

In attendance for our kick-off event, "The Cult of the Chef," at Blackbird restaurant on Monday evening, the 22nd of September, we had over thirty guests, which included many members of Les Dames along with prospective and non-members. The enthusiastic turn out was not only due to the timeliness of the program and the ambience of Blackbird, but also to the planning and hard work of our Program Chair Jill Van Cleave.



Moderator Bill Rice, Top Chef winner Stephanie Izard, and James Beard Great Lakes Regional winner, Carrie Nahabedian

Beginning the celebration, guests were offered a well rounded selection of beverages & wines including a delicious Prosecco before the panel began. Then the format of the conversational interview led by famous food and wine columnist Bill Rice allowed celebrity guests Carrie Nahabedian and Stephanie Izard to share their experiences along with revealing a side of their personalities that immediately made all of the guests feel connected to them.

James Beard Award for Best Chef: Great Lakes, Carrie Nahabedian, spoke about enjoying her journey from the West Coast to Chicago and being so honored by her award. She explained that in a way, she believes that she is giving back to Chicago, and she acknowledged the wonderful support from the city that she feels. Top Chef Winner, Stephanie Izard, spoke about how it was impossible to be prepared for what her journey was to winning the "Top Chef" award. She also felt that all the chef contenders were very nice. And, although she thinks that TV likes to edit and portray

things a certain way, she is adjusting to a hectic schedule, meeting "foodies" and culinarians from all across the board. She is now looking forward to opening her own restaurant here in Chicago in 2009. Both celebrity guests spoke about how wonderful "Chicago" is in its support of up-and-coming restaurants and talented chefs. Encouraged by Bill Rice, guests were very active in posing questions to the celebrity chefs.

Following the panel discussion, Carrie, Stephanie, and Bill Rice were very approachable for one-on-one questions while guests enjoyed tasting tuna and salmon appetizers and a wonderful polenta hors d'oeuvre. Thanks to Jill Van Cleave, the cult of the chef is alive and doing extremely well in Chicago!

October: Gemütlichkeit

On Monday, October 13, 2008, thirty-two members and guests gathered at Glunz Bavarian Haus for an evening of beer and cheese tasting. Guided by Anthony Norkus of Louis Glunz Beers and Sara Hill, culinary manager for cheese education with the Wisconsin Milk Marketing Board, the pairing of select artisan international beers with hand-crafted cheeses was both delicious and enlightening for all.

Both products of the earth, beer and cheese reflect the *terroir* from which they come. Composed of water, malted barley, hops, and yeast, beer traces its origin back to ancient African, Egyptian, and Sumerian civilizations about 6,000 years ago when bread was baked, then crumbled into water to make a mash. Over the years brewing improved and in the Middle Ages especially, monks developed various brews for sustenance during their periods of fast. And then it was consumed recreationally in the evolving story of pubs, inns, and taverns.

Cheese is an ancient food whose origins predate recorded history, but it is widely believed that cheese making originated, either in Europe, Central Asia or the Middle East. Then the practice spread within Europe prior to Roman times and become a sophisticated enterprise by the time the Roman Empire came into being. Because in ancient times animal skins and inflated internal organs provided storage vessels for a range of foodstuffs, it is probable that the process of cheese making was discovered accidentally by storing milk in a container made from the stomach of an animal, resulting in the milk being turned to curd and whey by the rennet from the stomach. Cheese making may also have begun by the pressing and salting of curdled milk in order to preserve it.

The earliest archaeological evidence of cheese making has been found in Egyptian tomb murals, dating to about 2000 BC, and the earliest cheeses were likely to have been quite sour and salty, similar in texture to rustic cottage cheese or feta, a crumbly, flavorful Greek cheese. Cheese produced in Europe, where climates were cooler than the Middle East, required less salt for preservation. With less salt and acidity, the cheese became a suitable environment for beneficial microbes and molds, giving aged cheeses their pronounced and interesting flavors. In short, since time immemorial cheese has become the most popular milk invention. Which is why Wisconsin cheese produced with milk from America's Dairyland was the perfect product to pair with an array of specialty beers.

The October Fest mood of the evening was heightened when Anthony Norkus and Sara Hill explained the pairing of Blanche de Chambly with Carr Valley Mobay and



Left: Sara Hill, Cheese Educator with the Wisconsin Milk Marketing Board and Anthony Norkus of Louis Glunz Beers. Below: Cheese and Beer sampling array



Marieke Raw Milk Aged Gouda, Delirium Tremens with Crave Brothers Le Frères and Carr Valley Benedictine, Saison d’Erpe-Mere with Carr Valley Apple Smoked Cheddar and Uplands Pleasant Ridge Reserve, Chimay Blue with Carr Valley Gran Canaria and Widmer Cheddar, and Duchesse de Bourgogne with Sartori Bellavitana and Hooks Cheese Blue Paradise. Guests and experts compared tasting notes for the different beer styles and flavors and their affinity to certain types of cheeses. The tasting was pronounced a huge success.

For more pictures and detailed descriptions of all the beers and cheese tasted, visit our website www.lde-chicago.org ; go to Newsletter and click on Autumn Events

Trade Winds of Change: LDEI Conference October 23-26, 2008

By Sharon Olson

At the Les Dames d’Escoffier International Conference arriving Dames were welcomed to Hawaii’s table with a warm Aloha from the Hawaii chapter. Then we were treated to a behind-the-scenes glimpse of the culture and the cuisine that tourists rarely have the chance to experience. The lush tropical location drew over 150 dames and many shared the experience with their families—a cadre of Atlanta dames brought their mothers and spent the week before the meeting in Maui.

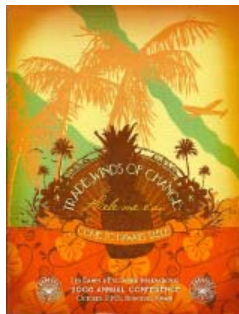
The Conference opened with an inspirational launch recognizing Green Table Initiatives undertaken by many of the chapters. And Nancy Brussat delivered a poignant and heartfelt tribute to the passionate and much-loved Abby Mandel and her dedication to the Green City Market that has made a difference for so many.

Expectations of Hawaiian food often include luaus, seafood, Asian-inspired dishes, and colorful cocktails and we were not disappointed. We experienced an authentic luau the first evening after a reception at the Bishop Museum that offered a glimpse into Hawaii’s history. It revealed that although many of the bus drivers and tour guides would joke that Hawaiian women did not cook, historically cooking was considered too sacred for women in Hawaii. Not only were women denied the right to cook, but also the opportunity to enjoy many of the nutritious foods that came from the cooking fires like pork and some fish. So, we were inspired by a delicious demonstration of how things have changed when we dined under the stars and savored the best of contemporary regional Hawaiian cuisine prepared by the Dames of Hawaii.



Dames Brenda McDowell, Jan Hazard (NYC chapter), and Michaele Musel

describe the tastes and sensations of fish. An Asian food and wine pairing offered new insights into the art of pairing wine with spicy, salty and vinegary foods. And as a last course, Dames sampled chocolate from cocoa beans grown literally in the backyards of folks from Oahu, Maui, Kauai and Hawaii.



Touring the Kualoa Ranch, we learned that there is very little food that is indigenous to the Hawaiian Islands. Most of the foods that are associated with Hawaii’s bounty have been imported from Polynesia, Europe, America and Asia to form the rich tapestry of what Hawaiians and visitors today consider the local cuisine. Native Hawaiians often enjoy a “Plate Lunch” that includes an entrée, rice and other side dishes on one plate that is a hearty collection of the many cuisines that have blended to create typical Hawaiian food. We also learned “Fish SPEAK” at a vertical fish tasting that introduced a new vocabulary to

Other highlights of the conference included Culinary historian, Rachel Laudan who gave the group a perspective on the three diasporas—Polynesian, European and Asian—that have come together to form the culinary landscape of Hawaii today, which is unique in the world for its diversity. At the Saturday evening celebration, Dame Louisa Kasdon was honored with the M.F.K. Fisher award for excellence in culinary writing for her story about the challenges of small organic farmers doing business with Whole Foods that was published in *Fortune Small Business* magazine. Kim Severson garnered second prize for “Grandchild of Italy Cracks Spaghetti Code” in *The New York Times*. “The Merry Widows of Mousse” by Natalie MacLean received third prize and an honorable mention was awarded to Laura Taxel for “The Farmer in the Dell.”

Concluding the conference, the gavel was officially passed from Dame Katherine Newell Smith to Dame Suzanne Brown of Atlanta. At the House of Delegates annual drawing for complimentary registrations to the following year’s conference, Chicago was among the winners.

So, it’s on to Philadelphia in 2009.

From the Editors



We urge all members to send articles and submissions to Joan Reardon at joanreardon@jjreardon.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 15, 2009.

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

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Headliners

Congratulations to **Dame Ina Pinkney** for being the latest Dame to be awarded the Good Eating Award by the *Chicago Tribune*. Our congratulations are also in order for a "DATE THESE HOT CHEFS" article featured in *TimeOut Chicago* and for her award from the Illinois Environment Council for starting the Green Chicago Restaurant Co-op. The Chicago Sun-Times featured a great photo and online video of Ina making her Gluten Free Fried Chicken, and Chef Laura Frankel at the Spertus Museum invited Ina to teach a baking class with her for the Jewish New Year. In addition Ina's was featured in two magazines in London—*Sainsbury* and *Food & Travel* in September and October. And Virgin Atlantic Airlines made a video of us to show in flight.

Dames Carrie Nahabedian, Sarah Stegner, and Gale Gand participated in the Chicago Gourmet Festival, September 27-28 to rave reviews. **Dame Barbara Glunz** of Chicago's venerable House of Glunz also poured wines at the Festival. Bill Daley of the *Chicago Tribune* wrote: "Barbara Glunz deserves a nod for offering an all-French booth. The wines she poured bore familiar names like Sancerre, Pouilly-Fuisse and Cotes du Rhone, but the neat thing was the most expensive of the lot sold for only \$26. That was a smooth 2007 Domaine Gilles Noblet Pouilly-Fuisse La Collonge. The cheapest, at \$14, was an energetic 2005 Cave d'Estezargues Cotes du Rhone Terra du Mistral, a blend of grenache, carignan, mourvedre and syrah."

Dames Carrie Nahabedian and Sarah Stegner were featured in an event with The Chicago Network titled "The Birth of a Restaurant." Carrie Nahabedian was also a speaker at the Armenian International Women's Association Conference in Buenos Aires, Argentina, the first week in November. Her topic was the connection of family to food and the importance of the family bond.

Dame Nicole Bergere was the subject of a very interesting article in the current issue of *Gastronomica*. Handsomely illustrated, and written by Maureen Abood, the interview charts the course of Nicole's varied career.

Dames Carol Haddix and Donna Pearce both received award recognition at the Association of Food Journalists annual journalism awards ceremony in Houston on October 18th.

Dame Alma Lach reports that the University of Michigan has just taken two pieces of her art, to hang in the new Cardiovascular Center and two were displayed in the Main Library building. She is now working on a book called *Nature's Gift, Ann Arbor*, one of the most beautiful cities she has ever seen.

Dame Sarah Stegner was featured with her family in "Chef's Night Off" in the October 19th issue of the Chicago Tribune Magazine.



Dame Patty Erd and husband Tom were featured the October *Hemisphere* magazine in an article on Milwaukee featuring The Spice House.

Dame Nancy Siler of Wilton Products Inc. and co-producer/host of the Public Television Show, "Bake Decorate Celebrate!" reports that the show, which was launched in February 2006, will be airing in 46 countries starting in April 2009.



On November 2, the *Tribune* published an article about **Dame Meme Hopmayer's** "Annual Cookie Exchange." Beginning in December 2006, she invited "only my friends who truly love to bake and eat sweets," and served a simple lunch of two different soups, a salad and several hearty breads.... With dessert the real star of the party, the biggest challenge was to come up with a truly delicious and different cookie." This year, the recipes, which are sent to Meme in advance of the luncheon will be duplicated and bound into a spiral book to document the event. Each guest will get one and a festive box of cookies to take home.

From **Dame Rita Gutekanst** comes the following account of her company, **Limelight's**, part in the historic election of Barack Obama by providing sustenance for the thousands of VIP's that turned out for this memorable night of celebration in Grant Park. With the renowned Autumn Rich and her team at C3 Presents from Austin, Texas, **Limelight's** own Kim Hrejsa was honored with the privilege of making this magic happen. And with help from our good friends Casey Cooper of Botanicals and Bob Mertzluft of Heffernan Morgan we pulled it all together in time to show Chicago's true patriotic colors.



Of the event, Rita says, "I have to add that one of my favorite things that happened that night was when a waiter would enter the kitchen to pick up an appetizer and he would say, 'Can I get another Spinach Risotto Cake?' and in the kitchen we would yell in unison, 'Yes We Can!' Oh the hugging.... the crying.... the fist bumping....."



Dame Toria Emas presented the American Foundation for the Blind's Helen Keller Achievement Award to Reinold Geiger, President & CEO of L'Occitane en Provence on October 1st at the Marriott Marquis in New York City. The company has been Braille labeling their products since 1997, and they give scholarships to students with low vision to spend a sensory week in Provence at their factory.

Once a Member, Always.....

It is with open arms and much joy that we welcome the former members—Barbara Kuck, Linda Calafiore, Marlene Leone, Jolene Worthington, Joyce Lofstrom, Patricia Satkoff, and Nancy Carey—as active members of Les Dames d'Escoffier Chicago chapter. Each woman has a distinguished career in the culinary profession and we are pleased that they will again share their expertise with us.

Dame Linda Calafiore, now residing in Carmel, California has renewed her membership in the Chicago chapter. Founder of the Cooking and Hospitality Institute of Chicago in 1983, she was an active member of the chapter and an officer on the board of the Green City Market. A few years after she sold CHIC in 2000, she moved to Carmel where she is presently chairperson of the Board of Directors of the Carmel Chapter of the American Red Cross.



Dame Jolene Worthington has been a pastry chef, food writer, lecturer, and consultant for books, manufacturers, and food services during the course of her culinary career. Since 1984, she has been executive vice president for operations at Eli's Cheesecake Company. She also serves on the Boards of Slow Food Chicago, the American Society of Baking, and the Chicago High School for Agricultural Sciences.



Dame Marlene Leone was inducted into Chicago chapter as a Charter Member in 1983. In 2003 she retired from the Ritz-Carlton Hotel where from the hotel's opening in 1975 she was the Director of Catering for 28 years. She is now with D&M Events, Inc., a full-service event planning company specializing in high end social and corporate events both local and destination.

Dame Joyce Lofstrom, MS, APR, is Senior Manager and Corporate Communications for the Healthcare Information and Management Systems Society (HIMSS), the largest U.S. healthcare association focused on information technology. A former newspaper food editor, she has health, food and nutrition communications expertise and is currently pursuing a PhD in Technical Communication at IIT.

Dame Priscila Satkoff is the owner/chef of Salpicon, which has been reviewed highly for its authentic Mexican cuisine, which is prepared by Chef and co-owner Priscila Satkoff formerly of Frontera Grill.

Dame Barbara Kuck is a Charter Member of the Chicago chapter and is long remembered as an assistant to Chef Louis Szathmary at The Bakery restaurant, and as a perpetuator of his memory when she organized his culinary collection at the Johnson & Wales Culinary Museum. She has now returned to Chicago as curator of the Chicago Museum & Chefs Hall of Fame.



Dame Nancy Carey is the founder of Red Hen Bread in Chicago and currently a Pastry Chef Instructor, CHIC Le Cordon Bleu Chicago. As she says, "I bake for the craft and for continual growth, and I teach because of the opportunity to be a catalyst in other's success and achievement of goals. My objectives are to facilitate the development of critical thinking, assist in the command of baking fundamentals and techniques, and cultivate an appreciation for life-long learning and to challenge students to grow beyond their paradigms."

Chewy Double Chocolate Cookies

Just in time for that special homemade holiday gift comes Gale Gand's recipe for Chewy Double Chocolate Cookies published in Cooking with Les Dames d'Escoffier (Sasquatch Books, 2008).*

30 Cookies

2 ½ cups semisweet chocolate chips, divided

¼ cup unsalted butter, cut into 4 pieces

¼ cup all-purpose flour

¼ teaspoon baking powder

¼ teaspoon salt

2 large eggs

¾ cup sugar

In a small bowl over simmering water, melt 1 ¾ cups of the chocolate chips and butter together. Meanwhile, in a separate bowl, mix together the flour, baking powder, and salt. In a mixer with whip attachment or in a bowl with a portable electric mixer, whip the eggs and sugar until light and fluffy. Add the chocolate/butter mixture. Mix in the dry ingredients and the remaining chocolate chips. Let sit a room temperature for 30 minutes to set up. Line baking sheets with parchment paper. With a medium ice cream scoop or a tablespoon, scoop dough onto baking sheets. Freeze for a minimum of 30 minutes.

Preheat the oven to 375o F. Bake cookies, straight from the freezer to the oven, until tops are shiny and cracked, 7 to 10 minutes. Do not over bake. The cookies will be very soft. Allow them to form up for about 15 minutes before serving.

*Once frozen, the unbaked cookies can be removed from the pans and stored in the freezer in resealable plastic bags, and baked as needed and served warm from the oven. Cookies also freeze well after baking.

2008 - 2009 Calendar of Events

December 2008

Tuesday, December 2, 2008

Cooking with Les Dames Esciffier

Panel discussion & LDEI cookbook signing 5:30 P.M.

Ina's 1235 W. Randolph St, Chicago

Free parking in adjacent lot

Members \$55/ Guests \$65

LDEI cookbooks on sale for \$35

reserve at www.lde-chicago.org

reservation deadline November 28, 2008

Saturday December 6, 2008

Dames Who Drink Event 10:30 A.M. Holiday Brunch

Frontera Grill 445 N. Clark, Chicago

Dutch Treat, Cash only

contact Karen Levin to reserve:

KALE23@comcast.net

January 2009

Sunday, January 11, 2009

Our Traditional Post-Holiday Party

at Dame Nancy Brssat's townhouse in Northfield

6:00 P.M.

Details to follow



PANACHE

Newsletter of Les Dames d'Escoffier Chicago

125 Thatcher Avenue • River Forest . Illinois . 60305