

Spring 2010

PANACHE

Newsletter of Les Dames d'Escoffier Chicago

Advance Buzz

by Joan Reardon and Linda Avery



Throw away that Webster's Dictionary, Roget's Thesaurus, and even the book of Synonyms and Antonyms, there simply is no existing word to describe the supernacular fundraiser at Preston Bradley Hall slated for May 10, 2010. As JeanMarie Brownson says, "This unique evening celebrates a few of our favorite things: Food, Fashion, Beautiful Tables and Decadent Desserts." We say there is something for everyone and everything for the discerning, sophisticated, gourmandizing members, families, and friends of the Chicago chapter of Les Dames d'Escoffier.

As planned, the evening begins at 6:00 with a Cocktail Hour featuring a special "designed-for-the-event" cocktail, created by Nacional 27 mixologist, Adam Seger. Served also will be a variety of wines—all donated for the event. Passed hors d'oeuvres, prepared by students at CHIC, Kendall, Robert Morris, and Washburne, will also be served. During the sipping and nibbling, guests will be able to visit the four table tops, displaying china, crystal, linens, and centerpieces that reflect the style of Paris, Milan, New York and Chicago, for the Table Topping Raffle. They can also be tempted by tables on which will be displayed the array of desserts for the Dessert Dash. As an added delight, Neil Dixon Smith will offer classical guitar music to create the ultimate mood.

When the guests are seated at tables for ten under the spectacular Tiffany dome of the Hall, they will begin to dine with a starter prepared by three past Les Dames Scholarship recipients—Gail Mitchell of the Parrot Cage, Violetta Morales, Washburne Catering Manager, and Joann Relf of Culinary Concierges and World Kitchen.

Then the Fashion Show begins! On the guests' plates will be a Fashion Trio First Course, which will be followed by a Fashion Trio Second Course. On the runway, six top chefs, including Dames Carrie Nahabedian and Shelley Young as well as Rick Gresch, Martial Noguier, Takashi Yagahashi, and Randy Zweiban, coupled with six outstanding Chicago designers—Pierre Colorado, designer team Richard Morse and Daryl Sneed, Abigail Glaum-Lathbury, Tonya Gross, Michelle Tan, and Nora del Busto—will appear two-by-two with their creations. Hint—a riff on pleats and tomatoes, poufs and potatoes, ruffles and chicken.

The Table Topping Raffle will be conducted between the first and second courses. Encouraged by facilitator Gale Gand (and an auctioneer) of the Dessert Dash, guests will silently bid on how much they will pay for their dessert. *This* is their opportunity to contribute to our cause. The bids are totaled by table and the highest bidding table chooses its selection first. The second highest bid chooses second, and so on.

If this sounds like multi-tasking, it is; and a huge contributor to the evening's success will be the catering of Rita Gutenkanst's Limelight, and the ambient décor planned by Jennifer Anderson. Unanimously recognized as the genius who created the inspired mix of Food and Fashion, Director of Culinary Art and Events for the Chicago Dept. of Cultural Affairs, Judith Dunbar Hines, simply says, "As part of the Creative Industries team at the Department of Cultural Affairs, we promote industries such as publishing, fashion design and culinary arts. Food and Fashion just seem like perfect partners, so the



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President's Message

Dear Members,

The Chicago Chapter of Les Dames d'Escoffier has raised over \$450,000 since its formation in 1982. That money has provided innumerable young women with culinary scholarships, bought food for the hungry, encouraged struggling farmers to grow sustainable products, and augmented culinary facilities and schools with books and volunteer programs. Les Dames members can be proud to have made a difference in so many lives!

Over the years, it has been truly gratifying working on projects that not only raised funds but also raised awareness for causes that ultimately helped improve our world and the people in it.

Proceeds from this year's fundraiser will continue the Les Dames tradition of funding scholarships for deserving young women pursuing a career in the culinary arts as well as augmenting our volunteer commitment to gardening and food education for the McCormick Boys & Girls Club with the purchase of a portable demonstration kitchen.

Those who have worked hard in making this year's fundraiser come together are its three co-chairs, **Dames Linda Avery, Shannon Kinsella and Jennifer Lamplough**. They have been planning and organizing this event for over eight months and have assembled a great team to carry out the details. That team includes **Dame Judith Dunbar Hines**, Food & Fashion; **Dame Meme Hopmayer**, Dessert Dash; **Dame Nancy Wall Hopkins**, Table Topping Raffle; **Dame Veronica Hastings**, Libations; **Dame Susan Lamb Parenti**, Invitations/Program; **Dame Jeanne McInerney**, Sponsorship; **Dame Cheryl Corrado**, Volunteers; **Dame JeanMarie Brownson**, Program Coordinator and **Dame Candace Warner**, Reservations/Check-In; and **Amelia Levin**, Publicity Coordinator.

Giving is very much a part of this organization. Soon – if not already – we will be calling on you for help. As Winston Churchill once said: **“We make a living by what we do, we make a difference by what we give!”** Please give in whatever way you feel appropriate. It is our hope that each of you will buy at least one ticket and provide us with the names of friends and family who will buy the rest.

Some of you will also be asked to give product and all of you will be asked to give of your time. We hope in return that working collectively with other members of our chapter will give you more satisfaction and joy than you expend in inconvenience or effort.

Sincere thanks to everyone in advance for what I know will be a fantastic, creative event!

Your Chapter president,

Nancy Brussat

Postscript:

Our condolences to Dame Mary Abbott Hess on the loss of her brother who passed away in December.

Congratulations to Dame Melina Kelson-Podolsky and her husband on the birth of their “locally and sustainably grown” son Dylan on born on November 17th.



Executive Board 2009-10

President: *Nancy Brussat*
Vice President: *Queenie Burns*
Treasurer: *Pamela Reardon*
Secretary: *Sharon Olson*
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Newsletter:
Nancy Brussat & Eleanor Hanson
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Toria Emas
Scholarship: *Carrie Nahabedian*



www.lesdameschicago.org

The Brunch Bunch

by Nancy Brussat

A woman's very sense of identity is rooted in connections. Connecting with other great women is one of the benefits of Les Dames. Nowhere is this more apparent than at the Dames Who Drink events organized by Karen Levin. The objective is simple - to come together - without an agenda and to enjoy each other's company. As with any Dame gathering, however, good food and wine is always part of the equation.

The pre-holiday brunch at Sola, a jewel of a restaurant in the heart of Chicago's Lakeview, was a perfect choice. While sipping Champagne and Maui Mosa as and savoring Portuguese Donuts, Eggs Benedict, Green City Market Omelets and Huevos Benedictos, we listened to London, China and Chile travel tales, shared holiday business hopes, celebrated a daughter's recent engagement, commiserated about the sorrow of aging parents, wore Sweet Girl pins in honor of a member's recent product launch – and just generally had a grand time. Women are so good at mixing it up – combining business with personal, sad with happy and always celebrating each other!

For Sola's Maui Mosa recipe & drinks by Barbara Glunz and Veronica Hastings, go to www.lesdameschicago.org



Dames Nancy Brussat, Sofia Solomon and Jennifer Anderson at Sola.

Annual Post-Holiday Potluck

by Barbara Glunz

Yes, Chicago's weather builds character, and the Les Dames' Holiday Party proved the strength of our membership. Forty-some hearty souls braved 20-below wind chills to gather at the spectacular 18th floor home of Kathy Ruff and family. Dramatic fireplaces in the living room and in the master bedroom set a warm, welcoming atmosphere. The unique menu of savory appetizers, hearty soups, salads and, as always, a fabulous display of desserts suited our winter evening. The Ruffs' daughter and son showed experience in hospitality, helping everywhere as we wined and dined, enjoying each other's company and the amazing views to the North, South and East of Chicago at night. And then, the talented George Howe of Davenport's Piano Bar led a rousing sing-along AND lively dance-along. A sincere "thank you" to all the Ruffs for hosting this delightful gathering.



Post-Holiday Potluck Recipes

Pasta e Fagioli (Pasta and Bean) Soup
developed by Karen Levin

Ingredients

1 teaspoon olive oil
2 carrots, thinly sliced
4 garlic cloves, minced
1/4 teaspoon crushed red pepper flakes
3 cups low-salt vegetable or chicken broth
1/2 cup (2 ounces) uncooked whole wheat gemelli (small twisted pasta), or ditalini (small tube pasta) or small shell pasta
1 can (14.5 ounces) seasoned diced tomatoes, undrained
1 can (15 to 16 ounces) kidney beans or red beans, rinsed and drained
1/2 cup frozen baby peas, thawed
1/4 cup chopped fresh basil or flat-leaf parsley
1/4 cup grated Romano or Asiago cheese

Preparation

Heat a large saucepan over medium heat. Add olive oil and carrots; cook 2 minutes. Stir in garlic and red pepper flakes; cook 1 minute. Add broth and pasta; bring to a boil over high heat. Reduce heat; simmer 10 minutes. Stir in tomatoes and beans; return to a simmer and cook 5 minutes or until pasta is tender. Stir in peas; heat through. Ladle into shallow bowls; top with basil and cheese. Makes four 1-1/2 cup servings.

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Go to our website www.lesdameschicago.org for "Eli's Chocolate Celebration Cake" recipe and the story of its creation.



The recipe for these "Beer and Bacon-glazed Nuts" is on page 7.

Table Topping Raffle

What is it?

How does it work?

The Table Topping Raffle will be a glamorous part of the Fashion Plates fundraiser.

Four unique tables decorated by Chicago's top stylists representing the fashion capitals of the world – Paris, Milan, New York and of course, Chicago – will be on display during the cocktail hour.

Guests will view gorgeous dinnerware, glassware and more donated by local tabletop, china, crystal and department stores.

Guests will be able to purchase raffle tickets toward any of the four tabletop arrangements. They will submit their tickets for only the table arrangements they desire, thus only in competition with others interested in the same tables.

During the cocktail hour while guests continue viewing this array of riches, local culinary students will offer hors d'oeuvres following the theme of each table.

At the end of the cocktail hour, raffle winners will be drawn and announced.



Dame Nancy Wall Hopkins

Dame Nancy Wall Hopkins Table Topping Raffle chairman, says, "Stylish tables and delicious food always go hand in hand. This evening promises to showcase the hottest looks for the season's most stunning tables, from Chicago to Milan."

Fashion
2010 Plates

A Dynamic Trio

by Nancy Brussat

Linda Avery

Petite, dynamic and full of energy, Linda Avery keeps her ironic sense of humor ever ready for those moments when clarity needs to be punctuated with wit.

After a Catholic school education on Chicago's south side, Linda continued her studies at Illinois State, where she majored in business, landing her first job as a cost clerk at the Leo Burnett Advertising Agency. Rising through the ranks she became Senior Vice President in charge of Compensation and Benefits. One of the many benefits of her 25 years at Burnett was meeting and marrying her husband Jerry Avery. They reside in Chicago but spend their winters in Arizona.

Linda came to the food community later in life, but those Italian genes were bound to surface eventually. In 1994 after leaving Burnett, she allowed herself the luxury of vacationing in Italy and France, taking cooking classes in Normandy, Florence, and Venice. These experiences inspired Linda to combine her organizational and cooking skills and enter the culinary field.

After reading and admiring an article in *Bon Appétit* written by culinary website director, David Leite, Linda contacted him to inquire about the possibility of employment. She was hired as a recipe tester and typical of Linda, soon became coordinator of that group, then Food Editor and in 2006 accepted along with David the prestigious James Beard Award for best culinary website (the first to ever do so) and was honored again in 2007.

Linda became a member of Les Dames in 2008. Her leadership qualities surfaced immediately. She was elected to the board of directors, became co-chair of the fundraiser and has completely revised the chapter website making it one of the most interesting and dynamic of all LDEI sites.

Linda is also a member of IACP and Slow Food. She volunteers at the Scottsdale Senior Center teaching computer skills, does "killer" needle point, dabbles in photography and is an avid walker chalking up 3 ½ to 5 miles a day. Seemingly indefatigable, it must be this combination of raw talent, creativity and vigor that keeps her one step ahead of the rest of us.

Linda recently resigned from Leite's Culinaria. To read David Leite's fond farewell, visit the website: <http://leiteculinaria.com/27365/culinaria-a-fond-farewell.html>

Jennifer Bucko Lamplough

Jennifer Bucko Lamplough's path to Associate Dean and Chef Instructor for the Robert Morris Institute of Culinary Arts was a very organic one. For those that believe in "signs", there were many along the way - first and foremost a family that loved food. From grandma on down, excellent cooks were a part of the family tapestry.



Dame Linda Avery

The youngest of five siblings, Jennifer grew up in Merrillville, Indiana, where her father owned the local Dairy Queen. Jennifer's first job and "culinary experience" at age twelve was making Dilly Bars and ducking behind the counter when the local labor inspector arrived on premise.

Jennifer's scholarly voyage continued at Indiana University in Bloomington graduating with a degree in Journalism and then at the Morris Graduate School of Management in Chicago earning a Masters of Business Administration. At different points in her early years, she was a newspaper reporter and worked in a communications company for six years while completing her masters.

Thoughts of food were never far from her mind. In 1999 she enrolled in the Cooking and Hospitality Institute earning a Certificate in Professional Cooking and after graduation became Executive Chef of the MarketPlace Food Store in Chicago.

When an opening at the Robert Morris Institute of Culinary Arts became available, Jennifer knew her combined skills of writing, communicating and cooking made her an ideal candidate. So she applied and got the job. Not long after becoming a part of the faculty, the Associate Dean position opened. She interviewed as a long shot and to her surprise the job became hers. Jennifer claims it is her dream job. Jennifer has written a number of cookbooks on healthy eating and has appeared as a guest chef on radio and television programs across the country.

She became a member of Les Dames in 2008 and co-chair of the fundraiser in 2009. She also belongs to IACP and IFSEA. Jennifer lives with her husband in Batavia, enjoys the outdoors and still considers cooking a hobby. She especially loves the challenge of cooking for someone with dietary restrictions, "I want to prove that any food cooked properly can be delicious." From the beginning the "signs" were clear that Jennifer's intelligence, work ethic and talent would lead to a successful career no matter what field she entered. We are all lucky it relates to food.



Dame Jennifer Bucko Lamplough

Shannon Kinsella

The hidden design in one's life only reveals itself when the dots – sometimes made strategically, sometimes by chance - are finally connected. Looking backwards, Shannon Kinsella can now see a pattern.

Growing up as one of six siblings in upstate New York, at age 15 she moved with her family to the south of France returning after two years to study economics at SUNY in Purchase N.Y. After graduation, she worked at a variety of jobs, mostly administrative, in both Manhattan and Santa Barbara, California and in 1989 moved to Chicago with her husband where she has resided for the past 20 years.



Dame Shannon Kinsella

One daughter and years of volunteer work later- specifically in the arts - Shannon decided to pursue another interest – cooking. Growing up with a grandmother who kept no less than 25 pounds of flour in her kitchen, Shannon had watched and learned from a master baker. This early influence, plus her reputation for effortlessly tossing together a gourmet meal, led her to culinary

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Dessert Dash

What is it?

How does it work?

The Dessert Dash will be a monumentally fun part of our May fundraiser.

Extravagant desserts made by Les Dames members and other local celebrity chefs will be on display during the cocktail hour. Guests at each table will decide which dessert they wish to collectively bid on and share. On bid cards each guest at the table will enter the amount they are willing to contribute toward the purchase of a dessert for their table.

The bid cards will then be collected and totaled by table. The table with the highest total gets first pick of dessert and so on.

Each table appoints a "runner." At the appropriate time the auctioneer will lead the "runners" in the DASH by reading table numbers in order of highest to lowest bids at 10 – 15 second increments. "Runners" will quickly DASH to "flag" their table's dessert selection. Fast and decisive runners are key since there are only seconds between announcements of table winners. So it is important for runners to have 2 – 3 choices in mind.

A table's selected dessert will be delivered to the appropriate table at the appropriate time. The DASH is hilarious and interactive. And everyone will enjoy this new dimension of the fundraiser whether the table selects the most glamorous dessert or a platter of Twinkies.



Dame Meme Hopmayer

Dame Meme Hopmayer, Dessert Dash Chairman, says, "Forget your calories and be ready for some desserts, the likes of which you have never seen before!"

school. She graduated 2 ½ years later from CHIC with an Associates Degree in Culinary Arts and gave birth to another daughter.

Fortuitously, in 1999, Dame JeanMarie Brownson met Shannon at their daughters' Girl Scout Camp while grilling chicken for 60 kids over an open fire. Recognizing excellent cooking skills under rather chaotic conditions, Jean Marie suggested Shannon apply for a position on the Frontera TV program. She was perfect for the job. Today Shannon is the Kitchen Director for the nationally aired TV show, "Mexico One Plate at a Time," with chef Rick Bayless. She is also a chef/consultant with both private and corporate clients.

Shannon became a Dame in 2007. Serving two years on the board, she is currently one of the fundraiser co-chairs. She is also a member of IACP, volunteers for arts organizations and the Girl Scouts, loves singing in her church choir and enjoys swimming, skiing and tennis.

When asked if she is more of a cook or a baker, Shannon responded "both." Her economics background responds to the exactness of baking and her love of the arts provides her with the creativity needed for cooking a "mean" sauce. Meandering as they seemed to be, those dots came together and produced for Shannon a most interesting and challenging career.



The beautiful venue for "Fashion Plates 2010" is Preston Bradley Hall at the Chicago Cultural Center.

*Fashion
2010 Plates*

Director of Fashion Arts Melissa Gamble and I dreamed up the idea of doing a fashion show in which chefs were a part of the creative process as well as designers. We carefully chose the partnerships for their creative genius and logical connections and let them go to work. Our idea was to assign each partner pair a set of words - one culinary term and one fashion term - and see if they could design a plate and a fashion using those two terms. The chefs tell me they enjoy this as it forces them to look at their plates in a totally different way and the partnerships bring out some new facets for each art form. Guests at FASHION PLATES will see that when the chef with his/her plate and the designer with his/her outfit hit the runway - and then those plates will be enjoyed both visually and tastefully as part of the trio of tapas on the plate being served at each of two courses comprising the dinner portion of the evening. It's a new way of doing a fundraiser dinner, and we hope everyone will enjoy it as much as we have in putting it together."



Dame Judith Dunbar Hines

At \$175 per person, this will be the culinary triumph of the season. Why not reserve a table of ten to treat your favorite friends and associates?

Eating My Way Across the Autostrada

by Carolyn Collins

Sometime during the winter months of 2008, I found my very first Passport. The first stamp reminded me: Italy, September, 1958. I thought it best not to let another 50 years slip by! Time to return to where I'd lived and loved for two youthful, incredible years.

My first Italian stop was to be Cirie, a tiny town near Torino (Turin) where I'd be the first American relative ever to visit. But now having friends in Spain and France too, and never having been to either country, I just decided to make the trip a month-long free-range driving tour of all three countries.



The idea of getting in a car and just driving without a planned itinerary was the way I've always traveled - though I admit it had previously been done with a companion. I was frightened of all the unknowns...but my mind was made up.

I flew into Madrid to pick up the leased fresh-from-the-factory Peugeot convertible. The GPS was my first-great scary fun.... Fortunately it spoke English and got to my hotel. How novel - no maps! Facing the eight-hour drive South from Madrid was terrifying. Until I discovered there was nothing to be terrified of!

The highway was a divided four lanes with beautiful plantings and smooth pavement. No pot-holes, consistent weather, and not much traffic, and, best of all, gas stations galore! Never fear running out of gas in Europe. There must be a stop every 50 miles. The "gas stations" all had modern and clean "Servicios". The "Mini-Marts" had FOOD! Cold cases of sandwiches and deli counters with cheeses and meats packaged "to go," ample sweets, wines, and spirits. My biggest surprise, and I admit to being astonished, were the small bars in each with wine and beer "on tap!" Hard to even imagine - gas stations providing a quick drink "For The Road."

I spent four days with my English friends in their mountain home situated in the middle of an almond orchard and surrounded by desert and cactus loaded with almost ripe “pear fruits.”

My most memorable Spanish restaurant meal was on a beach where our fish (the ubiquitous sea-bass) was cooked near hot coals, nested in a sand-filled old boat. The fish were simply held upright by a stick run along the spine and stuck in the sand. The fish were turned once, cooking each side. And the mussels! The giant black mussels, (bigger than green-lips) sautéed in garlic and olive oil, always my favorite. (Well now I know why they are called “Mediterranean Mussels” in Chicago.) We drank different local wines—I especially liked the Malbecs. Sometimes our wine was “imported,” South African being most common. And quite good!

First night on the road was easy. I just picked the most appealing hotel of the many that were attached to the gas stations. Since I’d spent the day driving and munching on “car food” a nightcap was all I needed. The next scheduled stop was le Cap d’Agde, where American friends keep an apartment on the beach. We had a lovely visit - with lunch near the sea. Unfortunately, the waiter gave me an English language menu. I chose what was billed as a “Seafood Pasta” which turned out to be smoked salmon in cream & pasta - a dish I abhor. I can read menu French - and was upset over the error. (Lesson learned: Don’t trust the local translators) Anyway I got to send it back without making enemies! I tried the French presentation of mussels drizzled with a Roquefort cheese sauce. Delicious! But alas, mussels diminutive.

More driving and exploring. At one point I passed through what looked like the Napa Valley with countless wineries lining both sides of a narrow one lane road. (I think sometimes the GPS didn’t recognize my American accent.) All the wineries offered tasting rooms and I admit this was one time I wished I had someone else to drive!

Headliners

Dames Nancy Brussat and Candace Warner are pleased to say that their Cafe Convito was on the TV show, *Check Please*, in February.

Dame Sandra Suria reports that her “Travel Chef” organization, including, her chef team of five, and Celebrity Chef Rick Moonen (Mandalay Bay/Las Vegas) had the contract for the opening premier party as well as some Cast & Crew Supper Club Dinners at the Sundance Film Festival on January 23, 24, 25, 2010.

Dame Debbie Sharpe, owner of The Goddess and Grocer, was coaxed out of rock ‘n roll retirement to cater the three Lady Gaga shows in Chicago. The former caterer to Sir Paul McCartney, The Rolling Stones, Eric Clapton and Madonna amongst many others, was persuaded by Live Nation to try backstage catering once more. Sharpe said it was totally exhausting, but was excited she saw many old touring friends, and she will be back for more! Her backstage tour catering company, Eat Your Hearts Out! turned 26 on Valentine’s Day.

Dame Keli Fayard with her husband Dimitri recently opened a second Vanille Patisserie location in the French Market at Ogilvie Metra Station at 131 North Clinton.



Cupcakes for Lady Gaga

Potluck recipes continued from page 3
Beer and Bacon-glazed Almonds

Non-stick cooking spray as needed
Brown sugar 1 C
Cured bacon, chopped, slices 4 each
Beer 1/3 C
Kosher salt 1 TBS
Black pepper to taste
Whole almonds 1 1/2 C
Sliced almonds 2 C

1. Preheat oven to 350 degrees F and line a baking sheet with foil. Spray with non-stick cooking spray.
2. Place brown sugar, bacon, beer, salt and pepper in a saucepan and bring to a boil over medium heat. Boil for 10 minutes, stirring often. Pour in almonds and stir to coat.
3. Spread almond mixture on baking pan and bake for 15 to 18 minutes. Remove from oven and spread onto a sheet of foil while still warm to break up any large clumps.
4. Allow mixture to cool to room temp. Store in a closed container.

Plate magazine, March-April 2010 (Pastry Chef Cory Barrett, Lola and Lolita, Cleveland, Ohio)

From the Editors



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We urge all members to send articles and submissions to Nancy Brussat at nbrussat@comcast.net, and achievements items to Eleanor Hanson at ehhetc@comcast.net. We ask that your submission be current and complete.

Deadline for the Summer issue
- May 15, 2010.

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

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Design: *Eleanor Hanson*
Printing: *Folio Press*
Distribution: *Eleanor Hanson*

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For more event photos and information, visit our website:

www.lesdameschicago.org

2010 Calendar of Events

March 2010

Thursday, March 11, 2010; 8:00 a.m. until 10 a.m.

Breakfast at Ina's with author Tina Wasserman

Dame Ina Pinkney, chef/owner, event hostess at Ina's restaurant, 1235 W. Randolph St., Dallas
Dame Tina Wasserman will promote her book, "Entree to Judaism: A Culinary Exploration of the Jewish Diaspora." RSVP to Ina Pinkney: 312-226-8227

April 2010

All About Maple: Everything you didn't think to know about Maple products Seminar, Tasting & Cooking Demonstration, Kendall Culinary College
Presented by Joan Kimball, Quebec Delegation of Chicago
Details to follow

Networking Dinner

Dame Carol Smoler, hostess, Details to follow

May 2010

Monday, May 10, 2010

"Fashion Plates" fundraiser

Preston Bradley Hall at the Chicago Cultural Center

June 2010

Monday June 21, 2010

Annual Meeting and Dinner : Induction of officers and new members

Naha - 500 North Clark Street, Details to follow

For current information on chapter events, visit our website www.lesdameschicago.org



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