

PANACHE

Newsletter of Les Dames d'Escoffier Chicago

The Harvest

Unlike the three other seasons, fall creates its own special kind of rhythm—harvesting the bounty of the garden, picking grapes for wine, preserving fruits and vegetables, drying herbs and flowers, and capturing the essence of sun-filled days as mornings dawn later and the sun sets earlier.

From September through November, the breezes become crisper, the smells are sharper, and even the colors—golden yellow, russet, pumpkin, brown, the deep purple of crushed grapes, and the ruby red of just picked apples are distinctive and delicious.

*Fall is the time for gatherings. Students go off to their classrooms; organizations begin their season of cultural and social events inaugurating their programs. Panache tries to bring it all together. And we introduce the 2010—11 season of the newsletter with a series of interviews that will pair new members with established members in their professional fields. In the spirit of the harvest, Nancy Brussat has written about long-time member **Jeanne Lubeck's** wine growing experiences in Australia. Barbara Glunz, the ultimate wine shop entrepreneur, guide and teacher, interviewed new member **Beth Hetherington**. And Nancy Brussat, whose expertise in the wines of Italy has been much in evidence at Convito through the years, interviewed **Veronica Hastings**, president of the wine importer/distributor H2Vino. Salut!*



Dame Jeanne McInnerny-Lubeck



Dame Veronica Hastings



Dame Beth Hetherington

Our Vineyardista: Jeanne McInnerny-Lubeck By Nancy Brussat

“Uniquely expressive” are words used to describe Hewitson wines, an Australian winery partly owned by Jeanne McInnerny-Lubeck and her husband David. Those words also describe Jeanne, a creative, energetic woman of many talents. Les Dames has benefited from that energy since 1987, when she became a member, and subsequently served on the board, chaired a fundraising auction, and was president from 1997 to 1999.

Chicago born, Jeanne stayed close to home for her education – 12 years in Chicago Catholic schools, college at Northwestern, majoring in organizational behavior, and psychology of business and graduate studies at DePaul University, where she earned a masters degree in intercultural communications. She was at various times a gas company meter maid and a waitress earning money to help pay college expenses, a manager of Jerome’s restaurant when she met and married her husband, a baker opening her own wholesale bakery initially operating out of the back of a hot dog stand, and a café owner – first Fresh Starts in Chicago then another in Flossmoor.

Jeanne moved to Australia in 1988 with her ophthalmologist husband David. That move began their deep connection to a country they now consider their second home. David completed a one-year cornea training fellowship while Jeanne had the first of their three children, Charlie, and organized a Les Dames Chapter in Adelaide.

Moving back to the U.S. and having two more children –Zoe and Olivia - did not slow Jeanne down. She continued her work with Fresh Starts eventually selling it in 1999, opened another restaurant Bamboo Blue (recently sold), went back to school and continued to visit friends back in Australia. She was also elected to the Flossmoor/Homewood School Board and serves on the board of the Center for the Performing Arts. Crowded into whatever spare time she has, she teaches courses on diversity, race, gender and ageism to groups ranging from government boards to school and neighborhood organizations.

President's Message



Dear Chicago Dames,

Autumn is the perfect season to begin anew. Much like the beginning of school years past, it is a chance to sign up, get involved and make a fresh commitment to making a difference. I am looking forward to working with our new board in creating unique and relevant opportunities to encourage all of our members to get involved in our programs.

This year we will have more than 100 members. It is an important time to make sure we preserve all of the characteristics that made our organization as vibrant and meaningful as it is today. Yet, it is also vital that we expand the scope of our activities to engage more of our members in our mission of education and philanthropy for our community.

It has been several years since we surveyed our members about our organization, what they would like it to offer them and how they would like to contribute. During the year, you can look forward to receiving some questionnaires that can take as much or as little time as you wish to share your opinions on our organization.

I was impressed to see that almost 80% of our members actively contributed to our organization's programs through fundraising or hands-on involvement last year. We have awarded six scholarships and our Green Tables program with the Boys & Girls club has flourished. Our board members are enthusiastic and committed to reaching out to our new members and getting them involved in meaningful ways. We will also be formalizing a mentorship program for our scholarship recipients so that they can be inspired by our passion and experience to help them continue to build their careers.

I am honored to be a part of this organization and committed to seeing it thrive. I want to hear from you with your thoughts and ideas on how we can continue to make a difference.

Sincerely,

Sharon Olson

Postscript: On August 1st, Nicole Bergere celebrated her eighty-fifth birthday, and on August 2nd, the staff at Nicole's crackers gave her a well-deserved birthday party.

Executive Board 2009—2010

President: *Sharon Olson*

Vice President: *Meme Hopmayer*

Treasurer: *Linda Avery*

Secretary: *Jolene Worthington*

Past President: *Nancy Brussat*

Board Members

Keli Fayard

Eleanor Hanson

Veronica Hastings

Jennifer Bucko Lamplough

Susan Parenti

Donna Pierce

Committee Chairs

Events: *Veronica Hastings*

Scholarship: *Susan Lamb Parenti*

Membership: *Meme Hopmayer*

Newsletter: *Joan Reardon, Nancy*

Brussat & Eleanor Hanson

New Member Liaison:

Jennifer Bucko Lamplough

Green Tables: *Donna Pierce*

Mentorship: *Keli Fayard*

Parliamentarian: *Brenda McDowell*

Member Communications:

Eleanor Hanson

Media Communications:

Marilyn Wilkinson



Jeanne's entry into the world of wine began eleven years ago when she said yes to a partnership with an Australian friend who was starting his own winery. "What you invest in is people," says Jeanne. "We gave our support to dear friends - now partners - and help with long-term strategic planning. For its rather short history our winery has received many accolades and awards."

Hewitson is known for its dedication to producing traditionally made expressive wines from the great vineyards of South Australia. Blends are a specialty. Most recently Hewitson has begun to acquire vineyards in its own right, and Jeanne and David have purchased their own vineyard whose grapes are sold to Hewitson. They spend two months each year on their property—one month during the harvest, which in Australia takes place in March. "The harvest is a grueling month for the winery," says Jeanne, "but always exciting. I lend my support but for the most part, I eat and drink and look forward to the everyday lunches served at long picnic tables in the vineyard - tasting wines, eating ripe, luscious figs and beautiful Australian cheeses." Not surprisingly, Jeanne's favorite wines are Hewitson wines - the beautifully sweet-fruited Lulu Sauvignon Blanc in the summer and the rich, warm Mad Hatter Shiraz in winter. She claims it is hard to choose and frequently changes her mind.

Jeanne is the quintessential woman of her generation, the "I-can-have-it-all-woman." And she has had it all - a family, a career and an involvement in the community and the world around her. She has not only enriched the lives of those she has touched but her own as well. She continues to have what she describes as "a big life."

New Blends: An Interview with Beth Hetherington By Barbara Glunz

A bonne viveure is someone who enjoys life, and lives it fully. Along with the term *bonne vivante*, it is generally linked to a committed appreciation of good food and good wine, particularly when they are enjoyed together. When I consider Beth Hetherington today, the terms more than apply to this new Dame. But there is much more to her story.

Beth holds a Master's Degree in theater, an early passion, which was eventually overtaken by her dedication to what was supposed to be a temporary job - waitressing.

Never one to do things halfway, Beth moved up the chain of the restaurant industry, managing some very sophisticated places with demanding clientele, chefs and owners. When I met Beth, she was managing Brasserie Jo in Chicago, followed by the Boston location, and then Las Vegas. Spiaggia, Rhapsody and Metropolis 1800 are some of her other restaurant career challenges. In addition to the dining room, she was attentive to the kitchen, the wine cellar and the bar learning from every professional she met.



On Restaurants *"I have simple rules for dining. I look for authenticity in restaurants, whether home or abroad - an understanding of the rules of the cuisine coupled with a respect for the ingredients. I am far more forgiving about mediocre food than I am about poor service. My many years as a restaurant manager taught me that good, attentive service is just not that hard."*

On Travel *"Travel in France is one of the great joys of my life. The language change, first and foremost, sharpens the mind and keeps you in the moment at all times. But it is the pace that really changes you - one simply can't exist on an American timetable. Our vigneronns have lived in their villages for generations and their roots are deeper than anything we can imagine back home. And when you are lucky enough to be invited to a local's table, the experience is unforgettable. There is a bounty of herbs and vegetables from the garden, all of it artfully and simply prepared."* Beth does a masterful job as chef and hostess in this grand French tradition.

Today, Beth is a partner with her mate, Michael Corso, in the wine importing company, Corso Selections. Following her typical work standard, she describes it as: *"Owning my own company has forced me to understand and be able to perform every aspect of what we do, from sales and marketing, to trucking and shipping, to business*

projections and currency markets. It has been an extraordinary challenge to start from scratch but also fabulously satisfying to look back and say, 'wow, a year ago I didn't know how to do that, and now I do!' "

Their Portfolio *"Mike and I are classicists when it comes to wine. We specialize in small, family-run wineries that have a history in their region and a commitment to its traditions. We like traditional styles in French wine, as opposed to wines that are being made in a "new world" style. First and foremost, because we both love to eat, we look for wines that pair well with food, and that translates into ripe fruit with balancing acidity."*

"The Wine Business is a lifestyle business. It allows us to do all of the things we love - to dine well, to enjoy great meals and conversation with friends both here and abroad and to steep ourselves in history and culture. The wine business is made up of some of the most interesting and convivial people on earth. Getting to know them and sharing my life with them is pure joy."

Personally Selected: An Interview with Veronica Hastings 3 By Nancy Brussat

To quote Hugh Johnson, famous British wine writer, "Wine has that same precious quality that art has: it makes ideas, people, incidents, places, sensations seem larger than life." Veronica Hastings' larger than life, vivacious and engaging personality embraces both art and wine. They are a part of who she is. Her interest in the arts began early. From age 5 to 16, Veronica studied with the Russian School of Ballet. After graduating from the Sacred Heart Academy, she enrolled in the School of the Art Institute of Chicago, majoring in printmaking and photography and earning a Bachelor of Fine Arts degree.

Art was also a big part of her travels. Visits to museums and churches were always first on her itinerary whether the trips were for business or pleasure. "My background in art influences almost everything I do," says Veronica. "I still dabble in photography, especially when visiting vineyards and wineries, and I truly am a closet designer."



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Her passion for wine developed more slowly, although she claims it must have come through the genes. Bootleggers were rumored to be on her mother's side of the family. Veronica's first real exposure to wine came when she worked at Café Spiaggia but the more serious path to selling wine, consulting, and eventually opening her own wine company began during her time as maitre d' and second sommelier at Avanzare.

That led to wine jobs at Heritage, Pacific, Gallo, and Vin Divino with some freelance consulting work for Sam's—all of which contributed to the knowledge and experience needed to open her own company. In 2006, she founded H2 Vino with her husband Todd Hess, wine director for Sam's for ten of the thirteen years he was there, and two other business partners. H2 Vino's portfolio is focused on small family wineries, which, coincidentally, have been working organically for years. The majority of the wineries their company represents are French or South American.

Although Veronica has never worked the harvest, she has visited many vineyards in September when the backbreaking intense work of the harvest begins. "It is fascinating both from the standpoint of a wine lover and as a gardener. I have seen the grapes all luscious and pregnant hanging on the vine waiting to be picked and have read the brixometer, a the device to measure the sugar content of the wine, just when the grape juice is about to turn into something wonderful. It is such an exciting time. One day I hope to actually work the harvest."

When asked to name her favorite wine, Veronica's first response was Chianti Classico. Her heart lies in Tuscany, which she first visited as a student. She married in Florence in 1996 and she and Todd celebrated at a small wedding dinner in the private home of the owners of Castello di Monsanto. However, Veronica also finds it difficult to pass up a good, spicy Cotes du Rhone.

Veronica joined Les Dames in 2008. She was chairman of libations for Fashion Plates, the 2010 fundraiser, and her company generously donated a good portion of the wines for the event. She is program chairman this year and is serving on the board of directors. Veronica has been appointed as a delegate for the LDEI Conference in Palm Springs this fall. It doesn't seem likely that this powerhouse, energetic woman is about to take a rest anytime soon – nor are we about to let her!

Looking Back, Thinking Ahead

By Carol Haddix

Les Dames Chicago's annual meeting looked back at the year's events and accomplishments, and then looked forward by welcoming 10 new members. At the June 21 event at Naha restaurant, outgoing president Nancy Brussat introduced all of the committee chairwomen, who made brief year-end reports. Then she thanked outgoing board members and welcomed the new board members for 2010-2011. JeanMarie Brownson introduced the new members to the group.

Nancy turned the meeting over to new president Sharon Olson, who said she will be proud to help lead such a prestigious group of women who are committed to



2010-11 Board: Jennifer Lamplough, Linda Avery, Eleanor Hanson, Keli Fayard, Veronica Hastings, Jolene Worthington, President Sharon Olson, Nancy Brussat, Susan Parenti, Meme Hopmayer

community work and helping each other professionally. "We help everyone find their own way. That's what this group is about," she said.

After a preview of next year's programs, the meeting adjourned to Naha's lounge area where members enjoyed crostini of oxtail and goat cheese, salmon tartar, goujounettes of whitefish with saffron aioli and a

delicious white asparagus soup with golden caviar. The cocktail? Appropriately named, it was "The Dames Royal," a mixture of cava with cassis, Lillet and raspberries.

Once seated in the restaurant, members began the rest of the feast, courtesy of Chef Carrie Nahabedian and staff, who created a meal sourced from many local farmers and producers, such as Nichols, Capriole, and Green Acres Farms. Wines were a 2008 Epiphany Camp Four Vineyards Grenache Blanc and a 2008 Au Bon Climat Pinot Noir, both from Santa Barbara.

A salad of organic beets, greens and goat cheese was crowned with "cracked" hazelnuts and apple cider syrup for a lovely mix of earthiness and sweetness. Spring favorites were on tap for the next course, a brioche-crust Alaskan halibut with shaved radishes, peas and fresh carrot broth. Red quinoa and Medjool dates added heartiness to the bowl.

The entrée mixed a slow roasted Wagyu beef brisket with a unique cannelloni of asparagus and magenta Swiss chard, enhanced with house made buttermilk ricotta, white beech mushrooms and black summer truffles. A great pairing on the plate!

Even though diners were full and happy, few could resist polishing off the dessert, a lemon nougat glace Madeleine "cake" served with a spun sugar cage, sweet Michigan cherries and a refreshing lemon balm sorbet. It was the perfect way to toast the new members and salute a fine year of Les Dames accomplishments.

And From a New Member's Perspective: The Annual Meeting

By Elizabeth Hetherington

As I entered the meeting room, proudly sporting the pink-edged nametag that designated me as a new inductee, I was immediately struck by the firepower in the room. Chefs, writers and restaurateurs that I have admired and emulated for years were suddenly part of my circle – or perhaps, more accurately, I was suddenly a part of theirs.

And beyond those that I recognized or had the pleasure of already knowing, a sea of unfamiliar faces turned to welcome me with generous smiles and genuine interest.

After outgoing board president, Dame Nancy Brussat, brought the meeting to order and reflected on the activities of the prior year with pride and enthusiasm, Dame JeanMarie Brownson then took the podium to introduce this year's roster of new inductees. We assembled one by one like a Greek chorus before the group and as JeanMarie read each new member's brief bio, I found myself humbled to find myself among such an accomplished group of professional women. Those thoughts were echoed by Dame Sharon Olson, who steps into Nancy Brussat's capable shoes this year as Chapter President, and who exhorted all of the membership to continue the exemplary work that has been the hallmark of the outgoing Board.



2010 New Members Seated from left: Renee Zonka, Gretchen Heid-Homan, Donna Hodge, Nancy Cassidy; Standing: Polly Peters, Tara Lane, Beth Hether Hetherington, Portia Belloc-Lowndes. Not pictured: Nancy Sharp, Janet Helm

With business behind us, we climbed the stairs to experience the magic that is NAHA, where Dame Carrie Nahabedian had created a special menu that was a locavore's delight. At the reception, we were treated to an array of beguiling seasonal hors d'oeuvres paired with the sparkling "The Dames Royale" cocktail. Moving to the table, we began with a salad of delicate beets graced with an accompanying disc of Dame Judith Schad's Capriole Farm goat cheese and then moved to an exotic preparation of crusted Alaskan Halibut in Carrot Broth. It was hard to find adjectives for the texture of the extraordinary Wagyu Beef Brisket that followed. Finally, we ended the evening with a dessert that was quite simply a symphony in lemon that made for a fresh yet wholly satisfying finale to a perfectly balanced menu.

Tuscany

By Nancy Brussat

When I close my eyes and think of Tuscany, I see scenery so sweet, serene and balanced, it seems to be arranged by some masterful landscape architect. Regal cypress trees pierce an azure sky dotted with pink-tinged cumulus clouds. Clusters of olive trees flutter their silvery green leaves in the soft Tuscan breeze.



Tuscany travelers D.C. Dame Ann Yonkers, Dame Linda Calafiore, Dame Nancy Brussat, Seattle Dame Dorene Centioli-McTigue

The next time I close my eyes the beauty of this most glorious region will also include images from my trip last May. I will see Seattle Dame Dorene Centioli-McTigue and her husband Terry bathed in the soft golden light of the region, warmly welcoming guests to their charming red-shuttered villa nestled in the hillside near the town of Cortona.

D.C. Dame Ann Yonkers, her husband Charlie, Dame Linda Calafiore (Chicago dame now residing in Carmel), and I came together not only to celebrate our friendship but to "catch-up" and enjoy one of the most breathtaking areas of the world. Our

connections to one another are long and deep and a direct result of our affiliation to Les Dames. Dorene, Ann and I were former LDEI Presidents and Linda a former LDEI Vice President. Also long and deep are the cumulative Italian experiences of this group, each arriving at our love and appreciation for this country on different yet similar paths.

During the first few days, we settled into a routine of morning walks into town for a cappuccino and a quick read of the *International Herald Tribune*, our thread to the outer world. We followed this by daytime excursions returning to the villa in the evening for a glass of wine, lively conversation and a delicious dinner.

Dinners were memorable – above all Dorene's cheese stuffed pasta in a butter-sage sauce with asparagus, Charlie's grilled Chianina beef – an amazing roast purchased from the world renowned Panzano butcher Dario; my savory cannellini bean, pancetta & arugula salad- a perfect accompaniment to Dorene's slow roasted pork (a recipe from Texas Dame Paula Lambert) and Ann's rosemary potatoes; each dish enhanced with a glass of one of Terry's carefully selected wines.

Breakfasts excelled in their simplicity. Fresh eggs provided by resident chickens were flawlessly fried by Ann or Linda and served with toasted slices of Tuscan bread or Dorene's homemade granola baked with Tuscan olive oil and mixed with luscious dried fruits from the market.

The beginning of our itinerary included a leisurely drive around Umbria's Lake Tresimeno, stopping occasionally for a stroll through one of its lakeside villages. We lunched at a crowded cafeteria-like restaurant enjoying an eclectic assortment of dishes, especially notable was grilled flat bread stuffed with Stracchino cheese, speck and arugula. Mid-week we said our goodbyes to Ann and Charlie who left to meet friends in Lucca. Dorene, Terry, Linda and I filled the remainder of our time together with two vineyard trips and a final day trip to Florence.

Our first vineyard visit was to Poggio al Castellare, a small elegant estate in the heart of Montalcino. Vineyards are a part of the Tuscan landscape. They share the rich

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farmland with alternating crops of maize, wheat and olive groves. How lovely it was to feel such a part of these aristocratic vine-clad hills sitting in their small glass encased dining room bringing the beauty of this region to our table. We enjoyed a multi-course meal. Especially tasty was Tuscan picci pasta tossed in a rich meat ragu and of course, the wines - my favorite the divine 2004 Brunello di Montalcino.

A few days later we were privileged to visit Castello di Nipozzano, the center of hospitality of the famous Frescobaldi. In the heart of Chianti Rufina, the estate was originally built as a defensive fortress in the year 1000. It now houses the wine cellars that include great vintages and many notable bottles marking family births and celebrations. After a delightful tour of the property, we enjoyed a lovely private lunch - each course punctuated with a different Frescobaldi wine - my favorite the enticing and complex 2007 Nipozzano Chianti

6 We decided to spend our last day in Florence, the most beautiful of all beautiful Tuscan cities. It was a brief visit but we managed to crowd in a totally "Florentine experience," beginning with a stop at the amazing indoor food mall by the train station, a cappuccino in a lovely piazza, some serious clothes shopping and a glamorous lunch at the new Four Seasons Hotel. We couldn't get back on the train without visiting a museum —art spills out of every corner in Florence—so we selected a contemporary art museum at the Palazzo Strozzi. After feeling sufficiently cultured and well fed, we hopped the train and headed back to our red shuttered home away from home to enjoy one final night in lovely, magical Tuscany.



For Nancy's wonderful recipe for Tuscan Bean Salad and more photos of Chapter events, visit our website <http://lesdameschicago.org>

Ravinia Picnic Summer Fun July 30th

By Karen Levin

The rain held off for fourteen dames and guests who enjoyed a night under the stars, dining on picnic fare and listening to Arrival, the Swedish cover band who performed the music of ABBA at the 13th annual Dames Who Drink Ravinia Picnic. The food ranged from Swedish open faced sandwiches on limpa bread with a side of herring, oven fried chicken, Swedish carrots, peach and basil salad, fruit salad, burrata cheese on prosciutto with fresh figs and panzanella salad to rich, delicious chocolate peanut butter cookies. Maria Concannon made a brief appearance on Karen's porch to supply the guests with her fabulous guacamole, chips and salsa that went so well with the traditional porch starter, the margaritas from "Chicago Cooks" cookbook. All had a good time.



Potluck Picnic fare

Harvest at the Boys & Girls Club

By Sharon Olson

The garden has flourished this summer and so has the children's interest and participation in our programs. Many of the same children who participated in the program last year returned this summer. The reach of the program is extending to their families as some of the bountiful harvest has been given to them to bring home.

The funding we provided to build a portable demonstration kitchen with supplies makes it so much easier for our members to conduct programs. Our financial support has helped this program thrive, but it is the time that our members give to it that makes the difference.

Dames Judith Dunbar Hines and Mary Abbott Hess with guest presenter JoAnn Relf took the children on a tour of the world of wontons. Dame Maria O'Rourke made smoothies, parfaits and tortilla wraps in the newly equipped demo



kitchen. The children did love their lollipops too. They were treated to a chocolate making class with Dame Keli Fayard and experienced some unexpected savory pops made with beets by Dame Mary Abbott Hess. The tomato harvest has been particularly bountiful so there were several sessions featuring this versatile fruit; Dame Veronica Hastings made bruschetta and guest presenter Shayna Snyder made tomato and mozzarella sandwiches with basil mayonnaise and tomato and poblano salsa served with chips.

Educational sessions in the garden this summer taught the children about the life cycle of plants and many of the techniques used by Native Americans to grow diverse edible gardens. The children particularly enjoyed the ladybug release during an educational session on pests and predators.

Dame Karen Levin who has chaired the Green Tables Committee and led the charge of volunteers from our organization also arranged some celebrity presenters and

exciting field trips for the children. They enjoyed Liv and Bell, The Spatulatta Girls, and went on trips to the Garfield Park Conservatory, The Chicago Botanic Garden, the Edible Garden at the Lincoln Park Zoo and the Green City Market. The children are looking forward to their fall trip to the Heinz orchard for apple picking followed by pie making. The project gained some brilliant support from a community volunteer, Patty Frost, who helped us build the curriculum, and she was always ready to participate in hands-on programs.

Be sure to visit our website to see more photographs and details from some of the many educational events at the club this season. We may even be sharing some pictures taken by the children from the garden photography session that will be led by Dame Toria Emas. And look forward to hearing from the new Green Tables Committee Chair Dame Donna Pierce this year to schedule your time at this inspiring project.

Headliners

On June 10th **Dame Nancy Brussat** hosted a perfectly delicious thank you dinner for the Board members who served during her term as president, proving one more time that she is indeed the perfect hostess and one of the Chicago chapter's most treasured members.



Dames JeanMarie Brownson, Eleanor Hanson, Jennifer Lamplough, Nancy Brussat, and Meme Hopmayar



Dame Toria Emas in the White House Vegetable Garden

Dame Toria Emas announced a meeting of “Chefs Move To Schools Chicago: What’s Next” on July 19th at The Publican. It was billed as a *debriefing meeting and strategy session* for all Chicago Chefs who participated in the Chefs Move Into Schools Campaign Launch at the White House. This meeting was open to Chefs who attended the White House launch in DC, but also to any chefs interested in participating in this next stage of the First Lady’s

“Let’s Move” campaign in Chicago.

When **Dame Carrie Nahabedian** returned from an amazing journey through SE Asia, she said that she had experienced extreme beauty and extreme rural living all at the same time. Their guide mentioned that people were traveling by foot in excess of five hours a day just for water. In some cases, they just dug holes and used contaminated water since that is what was available. He started the Cambodian Well project and has been installing wells in the villages. She learned that for \$250 a well supplies fresh cold water for FIVE families, and all over the Siem Reap region there are wells donated by Americans, Europeans, and Australians who responded to the need. She requested that Les Dames D’Escoffier make a \$250 donation for this great cause which the chapter did.

Lucy Baker interviewed **Dame Dana Benigno** in the magazine *Serious Eats* along with a report on Sweet girl Chocolate Mousse.

“The Lake Effect: The Evolution of Ina,” an article on **Dame Ina Pinkney** by Anne Spiselman appeared in the summer issue of *Edible Chicago*.

Judy Hevrdejs featured **Dame Shelley Young** and her Chopping Block Cooking School in an article in the July 17, 2010 issue of the *Chicago Tribune*. And the August issue of *Chicago Home & Garden* provided an interview by Gina Bazar as well as an illustrated look into Shelley’s Lincoln Park kitchen titled “Young at Hearth.”

Dame Camille Stagg received a Certificate of Recognition from the A.C.F. Chicago Chefs of Cuisine Association on June 7, at La Cave Restaurant for her contribution to the culinary profession and hospitality industry.

Dame Carolyn Collins caviar will be featured at two ChicaGourmet events—A Women’s Club Caviar Dinner on September 22, and as an appetizer on the menu for lunch on the Day in Wine Country in Southwestern Michigan on September 26.

From the Editors



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We urge all members to send articles and submissions to Nancy Brussat. Deadline for the Winter issue—November 15, 2010.

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

Editorial Board: *Joan Reardon, Nancy Brussat, and Eleanor Hanson*

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2010 Calendar of Events

October 2010

Friday October 1, 2010

Out to Lunch ~ Lecture and lunch series inaugural event

Join us for a new educational series where we take advantage of all the wonderful lectures in the Chicago area and then meet for lunch. We have reserved 15-20 seats for Les Dames for the Friday October 1st, noon lecture at The Chicago Cultural Center titled *Oral History: Communing in Food, Drink and Stories* given by Michaelangelo Allocca from the University of Chicago. Lunch venue is still to be determined.

Monday, October 4, 2010

Book signing of *Oaxaca al Gusto: An Infinite Gastronomy* and cooking demo with Mexican cuisine doyenne, Diana Kennedy 6:00 p.m.

The Chopping Block, Merchandise Mart Suite 107

December 2010

Tuesday December 7th, 2010

A Celebration of Joan, Sarah, and Julia 5:30 p.m.

Reception and Book Signing of Joan Reardon's *As Always, Julia*

Followed by a Julia Inspired Dinner Prepared by Sarah and George

Prairie Fire, 215 North Clinton, Chicago

Saturday, December 11, 2010

Holiday Breakfast with the Breakfast Queen 10 a.m.

Ina's Restaurant, 1235 West Randolph Street, Chicago

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