



# PANACHE

Newsletter of Les Dames d'Escoffier Chicago

## Holidays

*We believe in tradition and in tradition transformed, so we are featuring both conventional ways to celebrate the holidays, along with a few new and novel variations on the theme. Meme Hopmayer and her family have always anticipated Hanukkah or the Feast of Lights with great joy. She shares her cookie recipes with us and reminisces with Nancy Brussat. Barbara Glunz interviews Madelaine Bullwinkel about her memories in the family's Paris apartment during the festive season, and Donna Hodge tells us about Donna Pierce's favorite foods. We would love to talk with all of you about your holiday traditions, bake cookies with you, gift wrap and toss ribbons with you, deck the halls with boughs of holly with you, and celebrate with good cheer. And, hopefully, we will at the holiday party.*



Dame Donna Pearce



Dame Madelaine Bullwinkel



Dame Meme Hopmayer

### Always Seeking Balance By Nancy Brussat

The concept of Yin and Yang, the Chinese perspective of balance and continual change, is very much alive in Meme Hopmayer. Her sunny side—eyes a twinkle, laughter laced with moon dust, encircled by the sweet aroma of home baked cookies and yeasty bread, Meme's apron strings embrace not only her own family but the many friends she has nurtured over the years. Always seeking balance, Yin and Yang places in equilibrium Meme's steely commitment to getting a job done, her legendary skills as a purchasing agent always pushing for the best price and her ability to convince almost anyone to do almost anything.

Born and raised in Chicago, Meme attended the University of Illinois before returning home to work in the family auto parts business. Soon after she married Gary Hopmayer, the young man from New Jersey she met while on a cruise in high school, she moved to the suburbs, gave birth to three children—Jeffrey, Marcy and Alec—and got about the business of raising a family. Cooking for her family combined with untold volunteer hours editing four cookbooks for non-profit organizations satisfied Meme's intense interest in food—at least for a while. But in 1988 the real food adventures of the Hopmayers began after Gary sold his business and fortuitously asked Meme, "Now what are we going to do?"

Many options were discussed, but baking scones was the answer. Thus began Original American Scones. Their Wilmette basement served as the first bakery, the ping-pong table was where they rolled out dough, and neighbors were their first customers. The next step was selling wholesale. After snagging Neiman Marcus as their first paying customer, it seemed only logical that retail should follow. Meme describes their shop at Ontario and Orleans as the worst retail location in the city of Chicago. They turned their attention back to the wholesale side of the business growing by leaps and bounds after Starbucks became a client. From a basement bakery to six bake-off facilities around the country and frequent trips to Japan to teach bake-off techniques, Original

# President's Message

Dear Chicago Dames,



The beginning of a new year is often a time of celebration and reflection. It is a perfect time to take a breath and enjoy a moment of appreciation for the joys of the previous year. Or perhaps, this year it may even be the delight of survival to face opportunities and challenges ahead with renewed enthusiasm.

For our chapter, I feel a joyful sense of celebration, gratitude and admiration to our members who have participated so thoughtfully and with such passion in our chapter's initiatives. Having just returned from our international conference in Palm Springs, I was proud to be a member of a chapter that is so vibrant with so many of our members engaged in our programs. There is also much to anticipate as we look to the year ahead. Our first electronic survey last month made it clear that the needs of our members are diverse, and we are working on building programs that will inspire and captivate everyone. Initial results tell us our members like events that connect them and offer new learning. You can look forward to hearing about a wide range of events from casual networking events to larger scale educational events at a range of price points in the city and the suburbs as the year unfolds.

Our scholarship program is going to be more robust this year with greater awards to committed culinary students and a dedicated mentorship program that makes sure that Les Dames members stay involved with our recipients and help them nurture their careers.

We are building a strategic approach to membership that is designed to attract an even wider range of food industry professionals willing to donate their time and talent to our initiatives in our own community and beyond. We will be looking beyond our borders for insight and vision to share with our members inspired by the Global Culinary Initiative introduced at our recent international meeting.

Thank you for sharing your ideas and your precious time to help our chapter implement some important programs this past year. And don't stop now; the momentum is building to make an even greater positive difference for our community and the leaders of tomorrow in the year to come.

My best wishes for a joyous holiday season and a happy new year.

Sharon Olson

*Postscripts:* We send our condolences to Patty Erd, whose father passed away on September 22, 2010, to Jeanne Lubeck who lost her beloved mother, to Carrie Nahabedian whose aunt died recently, and to Donna Hodge who also lost her 100-year-old aunt on October 10<sup>th</sup>.

## Executive Board 2009—2010

President: *Sharon Olson*  
Vice President: *Meme Hopmayer*  
Treasurer: *Linda Avery*  
Secretary: *Jolene Worthington*  
Past President: *Nancy Brussat*

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*Eleanor Hanson*  
*Veronica Hastings*  
*Jennifer Bucko Lamplough*  
*Susan Parenti*  
*Donna Pierce*

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Green Tables: *Donna Pierce*  
Media Communications:  
*Marilyn Wilkinson*  
Member Communications:  
*Eleanor Hanson*  
Membership: *Meme Hopmayer*  
Mentorship: *Keli Fayard*  
Newsletter: *Joan Reardon, Nancy Brussat & Eleanor Hanson*  
New Member Liaison:  
*Jennifer Bucko Lamplough*  
Parliamentarian: *Brenda McDowell*  
Scholarship: *Susan Lamb Parenti*



American Scones was, by any standard, a success. It became apparent, however, that another infusion of capital was needed to automate production. “It was then we asked another question,” said Meme. “Was this really what we wanted to do?” Dealing with the nitty gritty details of a growing business no longer interested them so in 1998—ten years after they began and many delicious scones later, the Hopmayers sold.

Over the years they have consulted with many food projects in the Chicago area, including researching an outdoor food market with the mayor’s office. In

1999 Meme and Gary helped launch another respected food establishment—Fox & Obel. Meme continued to work for the company for eight years lending her expertise to various aspects of the business



Meme became a Dame in 1990. She chaired the Chicago Cooks Fundraising event in 2007 and the Fashion Plates Dessert Dash in 2010. Currently she is Membership Vice President. Other outside activities have included 20 years of

chairing the Meals On Wheels Celebrity Chef event, serving on food company boards and helping to manage the family foundation that focuses on projects related to social justice. She also loves to travel and considers the food markets of the world her museums.

Like everything else in her life, Meme’s approach to the holidays is both grand and creative. “We love to celebrate everything! We decorate for Christmas and celebrate Hanukkah.” Friends and family all gather for the wonderful, warm rituals of the holiday—lighting the menorah, preparing traditional foods, exchanging gifts and playing dreidel. “Food wise,” says Meme, “Hanukah is a very oily holiday! So many of the traditional foods are cooked in oil.” [*Meme’s deep fried Hanukkah Rosettes recipe is on website <http://lesdameschicago.org> as is her recipe for Rugelach.*]

Meme is also famous for her holiday cookie exchange. Those in attendance include many of Chicago’s culinary stars. In addition to a delicious lunch, Meme provides each guest with a book of guest recipes and a box of cookies selected from the gorgeous assortment displayed on her dining room table.

One never knows what activity or project will appear next on Meme’s horizon. Will it be from the lighter, softer Yin side of her brain or the darker steelier Yang side? Whatever it is, we know it will be ambitious, inspired, and deliciously inventive just like Meme herself.

## ChezM/ChezVous

By Barbara Glunz

Chez Madelaine Cooking School is now in its 33<sup>rd</sup> year! Resting on her laurels might be the choice for many, but Madelaine Bullwinkel, our energetic, efficient and creative Dame, is continuously offering new classes on seasonal themes, international cuisines and ever developing trends of the food world. She also conducts cooking classes at Alliance Francaise on Dearborn Street in Chicago. After many study sessions there, Madelaine is marvelously fluent in French, but for the rest of us, these classes are in English.

Her latest innovation is **ChezM/ChezVous**. For those who want to learn at home, she will “*pack up my chef’s bag, tie on an apron, hop in my Mini Cooper and drive to your house for a private class.*” Introductory price is \$350 for four gastronomic friends. Having attended a birthday party class at Chez Madelaine, I guarantee a delightful and delicious evening.

Madelaine’s website, **Chezm.com**, offers over 500 recipes, which she has adopted, adjusted, tested and refined by use over the years. Her original mission: to interpret classic French cuisine for the American home cook, has included, since 1995, culinary tours to France where guests shop in the local markets and cook regional specialties. Provence, Bordeaux, Loire Valley, Limousin and the Riviera have been on the schedule with sightseeing, shopping and local activities giving a full cultural experience.



Two years ago, Madelaine and her husband George, purchased a condo in Montmartre, the romantic Parisian neighbourhood. From this homey cooking atelier, Madelaine offers week-long adventures in Parisian living, shopping in local food markets, the preparation of seasonal meals, visits to cookware stores, charcuterie, cheese and wine shops and celebrated bakeries. Details are on her website.

Madelaine is a graduate of Smith College and the University of Chicago. She has a degree in Haute Cuisine Francaise from L’Academie de Cuisine in Bethesda, Maryland. Madelaine also published a cookbook, *Gourmet Preserves Chez Madelaine*. An active Les Dames member since her induction in 1991, she has served on various committees, including the Executive Board as Treasurer. In 2001, Madelaine received a Good Eating Award from The Chicago Tribune. This award honors those in the food and beverage industries who are making a difference in Chicago through their commitment, quality, passion and vision. The Chicago Chapter proudly agrees. Recipes for some of Madelaine’s favorite holiday dishes—Toasted Roquefort Cake with Walnuts, Chocolate Fondant a la Veronique, and Crème Anglaise with Cognac are on the LDE website.

## Historian, Storyteller and Legacy Builder

By Donna Hodge

*“Hold fast to your dreams, for without them life is a broken winged bird that cannot fly.”*

Langston Hughes

It is no wonder that Donna Pierce, national award-winning food and travel journalist, culinarian, and historian has carried on the legacy preserving history. Donna Pierce embodies history. She has lived through it, enjoyed it, experienced it, and now preserves it through her BlackAmericaCooks web-based project. Growing up in the south, Donna fondly remembers her parents reminiscing about conversations they overheard with educator and orator Booker T. Washington, a friend and business associate of her paternal great grandparents. Poet and friend Langston Hughes wrote about visiting her maternal great-grandfather Mobile’s first Black doctor in his autobiography.

Donna continues to carry the torch of storytelling, passing down family

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traditions in an enigmatic and heart warming way. "I recall extended family dinners around my grandmother's mahogany dining room table as entertaining and stimulating with intellectual banter, but also the



appreciation about breaking bread together and enjoying the delicious feasts prepared with a deep appreciation for tradition," Donna says. Her love affair with food began very early in life.

She credits her earliest memories of baking rolls with her maternal grandmother in her Mobile, Alabama, kitchen. "It was my turn to learn the secrets that transformed flour, yeast, butter and milk into legendary dinner bread.... Since then, cooking has meant much more to me than something to eat for dinner," she adds.

"And as my memories follow, most of them seem to revolve around food. My dad's mother made incredible candy ...penuche, pralines, and divinity." With that culinary background, Donna herself is a marvelous cook. She loves family recipes, and the stories that accompany them. Her family favorites are Creole Cuisine, especially Gumbo, Oyster Loaf, Jambalaya and Charlotte Russe.

In the early 80's her love affair with the culinary arts traversed with a global reach. While living in Europe and Greece, Donna discovered the beauty of their breathtaking countryside food and memorable traditions. "Somewhere on a train between Copenhagen and Berlin, I remember thinking that I wanted to spend the rest of my life exploring cultures through their recipes and traditions. And there, she says, "The seed was planted. "

Through her stories and columns, we learn much more than food. Donna weaves a fabric of culture. Currently Donna's latest project, Black America Cooks.com, celebrates cooks, culture and tradition. For over a decade Donna has compiled research about Black cooks and their contribution to American Cuisine. She continues her family tradition of preserving history by sharing her stories. Her thirst for history and appetite for family tradition drives her passion for memorializing these special moments in time for future generations to share and experience. Donna continues to criss-

cross the country seeking out stories that resonate with a "taste of this...and a taste of that" to satisfy the soul.

Donna currently serves on the Board of Directors and is Chairman of the Green Tables Initiative and she continues to soar much like Langston Hughes' bird that thirsts for knowledge by sharing her thoughts and spreading the words of food, family and heritage. [See <http://lesdameschicago.org> for some of Donna's favorite festive recipes.]

## Honor Your Membership

By Jennifer Bucko Lamplough

The Chicago Chapter of Les Dames d'Escoffier welcomed its newest members from 2009 and 2010 at a reception on September 20, 2010 at The House of Glunz in Chicago. The new members, along with the Chicago Chapter Board of Directors and several long time Les Dames



New members meet and greet.

members, mingled, networked and signed up for Committees during the evening that featured delicious food and pastries from Dame Keli Fayard, incredible cheeses from Dame Nancy Brussat, and lovely wines from Dame Barbara Glunz.



Dame Keli Fayard's sweets.

The theme of the evening was "Honor Your Membership", where the new members were encouraged to get involved, give back and make the most of their membership in the organization through volunteering for committees, working on the Green Tables Initiative and attending events.

Melane Peers, the 2010 Les Dames d'Escoffier Legacy Award winner also attended the event as part of her award trip to Chicago.

## Highlights: 2010 LDEI Conference

Eleven Dames from the Chicago Chapter attended this year's Conference in Palm Springs, California, October 21 - 24, 2010. We asked each to give us two or three thoughts about their most memorable moments. A sampling of their comments and contributions can be found on our website, <http://lesdameschicago.org>.

### Delegate News

... A new chapter! Application for the London, England chapter was accepted at the annual delegates meeting. Charter members are fifteen Dames in areas representing public relations, television, chefs, and home economics.

... Next year's LDEI Board of Directors will include Chicago Dame Brenda McDowell as 3rd Vice President.

... Upcoming conferences are: 2011, Atlanta November 3-6 at the Ritz Carlton, Buckhead; 2012, St. Louis, MO; 2013 Austin, Texas.



Dames Tamara Mizarahi, Toria Emas, Linda Avery, Linda Calafiore, Eleanor Hanson, Sara Reddington, Nancy Brussat, Jeanne McInerney-Lubeck, Karen Levin, Veronica Hastings, Sharon Olson in Palm Springs

# October's Colorful Events

By Veronica Hastings

**Friday, October 1, 2010 “Out to Lunch”** the inaugural event in a new mini-series focusing on free or low cost lectures around the city coupled with lunch before or after, was at the Chicago Cultural Center. The speaker, Michaelangelo Alloca, began with “Tell me what you eat, and I will tell you who you are”, a quote we are all familiar with from perhaps the second most important Frenchman to us, Brillat-Savarin. Mr. Alloca slightly altered this statement (tell me *with whom* you eat...) to discuss “how dining together has been a powerful metaphor for fellowship and communication, and a way of defining us by the groups to which we belong”. He focused mainly on one ancient text Petronius’ *Satyricon*, which has a long section about a lavish dinner party. From this we learned that a “symposium” in its simplest definition means drinking together, “companion” in its earlier forms is defined as someone I eat with, and a “symposiarch” determines who drinks what and when, the ancient precursor to a sommelier. He then discussed *Babette’s Feast*, an extraordinary short story by Isak Dinesen about a fabulous meal cooked for a small community of people who ate “ale bread soup” most of their lives. As this sumptuous meal begins no one comments upon the luxurious ingredients and sensual experience that are completely foreign to them. Slowly this meal, which was like no other, transforms them into more warm individuals where old wrongs are forgotten and where a different form of communing with each other prevails.

Inspired, several Dames strolled down Michigan Ave to the new restaurant Henri for a lively symposium of companions! The restaurant prepared a special prix fixe lunch with several classic French choices of Dirk Flanagan’s delicious creations, and the symposiarch, Shebneem Ince, offered three wine choices from her wine list that focuses on Organic and Biodynamic wines.

**Monday, October 4, 2010** Les Dames d’Escoffier and The Chopping Block partnered to present an evening with author and Mexican cuisine authority Diana Kennedy in celebration of her new book, “*Oaxaca al Gusto- An Infinite Gastronomy.*” Ms. Kennedy has spent 45 years traveling through Mexico researching cooking techniques and the history of Mexican cuisine. She presented a slide show, spoke about a few of her recent passions: the chilhuacle chile, plantain tortillas and asientos (the crispy bits left in the pan after frying pork skin for chicharron). She exhorted the audience to not accept the large tomatillos we see here in the grocery markets and insisted on the smaller, true ones and generally entertained us all while Shaw Lash and the Chopping Block staff prepared and served a few dishes with these ingredients to a very appreciative audience. In addition to Les Dames Chicago members, many food enthusiasts from the local community also attended this festive demonstration and tasting. The indefatigable Ms. Kennedy signed books for all of those present at the end of her presentation and tasting. When presented with a few well-used and well-loved decades old volumes of her books for a signature, she took the time to note from memory a few specific pages where she had thought better of the recipes since and penciled in her comments.

**Monday, October 18, 2010 “Do More with Maple.”** The evening commenced with Kantha Shelke, Ph.D. of Corvus Blue who presented her recently completed research on natural, maple-based sweeteners and their uses in new product development. She explained and contrasted these with the sweeteners we are more familiar with. She was an intelligent and entertaining presenter making the science engaging and understandable. Joan Kimball, Agri-food Attaché at the Québec Government Office in Chicago, led us through a focused tasting of maple syrups and other maple-based ingredients. She brought the romance of the syrup-gathering process to us through a fabulous quote she was told when she first experienced a syrup harvest: “there is movement in the trees.” We were all ready for a field trip! The evening finished with the entertaining and witty Christopher Koetke, Dean of Kendall College’s School of Culinary Arts, who demonstrated five different recipes featuring various maple ingredients. The most illuminating cooking tip we all picked up was how to cook duck breasts in a pan, skin side down on very low heat for 30 minutes minimum, in order to slowly render the fat and have a nicely browned crust which integrated the fat into the breast creating the correct medium rare he was so adamant about! After his demonstration we were fortunate enough to enjoy all of the recipes he presented which students of Kendall College previously prepared.

# Headliners

**Dames Nancy Brussat and Candace Warner** celebrated the 30<sup>th</sup> Anniversary

of her Convito emporium on October 5, 2010. Befitting the past successes of Convito Italiano and Bêtise, and the synthesis of

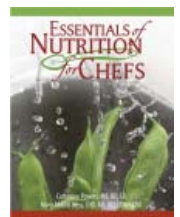


Dame Nancy Brussat, Chef Noe Dame Candace Warner

both in the vibrant Convito Café, the party was over the top, or rather under the tent top where Champagne and other wines were served. The Café also featured Seafood, Cheese, and Charcuterie stations, and passed hors d’oeuvres. A glorious history of Nancy’s shop, restaurants and the present café was captured in a book of photographs, designed by Nancy, Rob and Candace Warner, which was on display.

Chicago’s **Dame JeanMarie Brownson** pulled out all of the stops at Frontera Grill and was the main contact for Melanee Peers, winner of LDEI’s Award, which was created in 2009 to give young women a firsthand opportunity to learn from many of our accomplished Dames and to give LDEI a powerful philanthropic initiative. Melanee worked at Frontera Grill with JeanMarie and co-owner Deann Bayless. She worked at Naha and visited MCA farms with Carrie Nahabedian, attended a wine class at The Chopping Block after a special tour by Shelley Young, and toured The Spice House on Wells. Melanee also attended a Frontera picnic and worked at the Grant Park Chicago Gourmet for Frontera. For more details visit our website.

**Dame Mary Abbott Hess** introduced her latest book, *Essentials of Nutrition for Chefs*, at the American Dietetic Association’s Food and Nutrition Expo the week of November 2<sup>nd</sup> in Boston. The book has sixty-seven contributors including interviews and recipes from Dames Sarah Stegner, Ina Pinkney, Nancy Brussat, Patty Erd, and En Ming Hsu from our Chicago Les Dames Chapter.



**Dame Sandra Suria** launched “Fork, Cork, and Style” at Churchill Downs in September showcasing Emeril and JOJO, the infamous Kentucky Derby Chef, along with many other chefs. continued on page 6

As the guest judge, **Dame Gale Gand** was on Top Chef Just Desserts on Bravo from October 3 to 9.

**Dame Joan Reardon** promoted her latest book, *As Always Julia*, by being a guest panelist at a Sunday Scholars discussion following a matinee of the play *To Master The Art* at the Timeline Theatre. She also did book signings at a special Julia-inspired dinner at Sarah Stegner's Prairie Fire on December 7, sponsored by Les Dames d'Escoffier and Chicagourmets, Conversation With Joan Reardon at the House of Glunz on November 28, 2010 when soup, bread, cheese and wine were served. Joan is also scheduled to speak to the Culinary Historians of Chicago and sign books at a luncheon at Naha on January 15, and she will participate in an event at the Smithsonian Institute in Washington DC on January 27<sup>th</sup>. The December issues of *Saveur* and *More* will carry excerpts from the book, and an article will appear in *Today's Chicago Women*. There will be a lead review in *Whole Living* And the book will be listed as "a book to purchase" in *W*, *Vanity Fair*, and *Country Living*.



she will participate in an event at the Smithsonian Institute in Washington DC on January 27<sup>th</sup>. The December issues of *Saveur* and *More* will carry excerpts from the book, and an article will appear in *Today's Chicago Women*. There will be a lead review in *Whole Living* And the book will be listed as "a book to purchase" in *W*, *Vanity Fair*, and *Country Living*.

**Dames Carrie Nahabedian, Sarah Stegner, and Ina Pinkney** were on board the *Green Chicago Restaurant's Co-Op* organizing the 2010 workshop, "Cooking Up Sustainable Classics," on November 17, 2010.

Michelin stars shined brightly for **Dames Carrie Nahabedian at Naha, Gale Gand at Tru, and Deanne Bayless at Topolobampo** who each received a star from the prestigious rating entity in its first ever listing of Chicago restaurants.

**Dame Sharon Olson** bid on an auction item at the IACP conference and garnered an exceptional value on a culinary adventure in Phuket with an extraordinary local cook. Graciousness and hospitality are so much a part of the Thai culture that it makes for an exceptional experience. The food and culture made a common language beside the point. Touring the market and cooking fresh, flavorful and fabulous food from what was available that day made an indelible culinary memory.

## Mastering the Art of French Cooking 1961–2011: A Golden Anniversary Editing the Letters of Julia Child and Avis DeVoto

By Joan Reardon

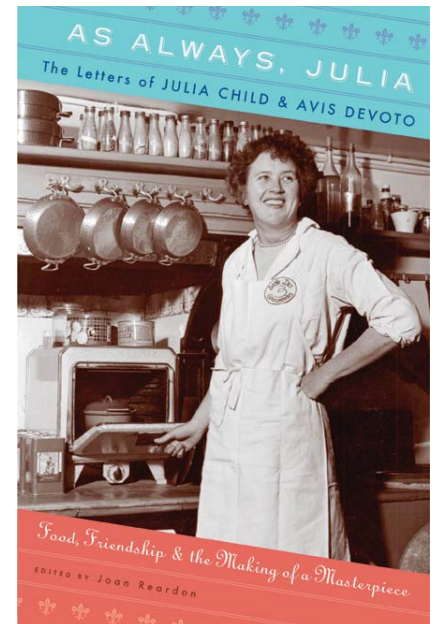
"Witty, enlightening and entertaining, these letters serve as a compelling companion volume to *Mastering the Art of French Cooking*. " *Publisher's Weekly*

In the spring of 2006, I went to the Schlesinger Library in Cambridge, Massachusetts, where the letters of Julia Child and her friend Avis DeVoto are archived, intending to research a book about Julia and her French collaborators Simone Beck and Louisette Bertholle. But after opening carton after carton of Julia's letters to Avis, the woman who became her unpaid agent, facilitator, and one of her closest friends, and after reading hundreds of pages, I had an "aha" moment. I knew that I had to share their correspondence with everybody who wondered what Julia did when she was not cooking, as well as with all those interested in how *Mastering the Art of French Cooking* had evolved from a long collection of French recipes into the book that seized our imagination for fifty years.

Initiated by a fan letter in response to an article that Avis's husband, Bernard DeVoto wrote in *Harper's Magazine* in 1952 and accompanied by her gift of a French paring knife, Julia's inimitable letters were spontaneous, entertaining, informative and loving. They matched Avis's in wit, flair, and wide-ranging interests and communicated her passionate likes and dislikes. What surprised me was not only Julia's enthusiasm about food and her drive to teach others what she had painstakingly learned herself, but also her keen interest in what was happening in the United States while she and her husband were living in France. Her political curiosity and convictions were as strong as Avis's. She was enamored not only with food but with life.

Avis's consummate skill as a letter writer had evolved from years of being secretary, editor, and enthusiastic partner to her husband, the journalist and historian Bernard DeVoto. I learned about her family and her involvement in politics, both locally in Cambridge and, especially, in Washington. I became familiar with the DeVotos' circle of friends, including the Harvard set, the Galbraiths, Schlesingers, Adlai Stevenson, and many important publishers, editors, and conservationists. The letters radiated Avis's great interest in cooking, her enthusiasm about the kitchen as a place of experimentation, and her joy in the pleasures of the table.

The letters pulled me back into Avis and Julia's world, into their frustrations, disappointments, and remarkable achievements. The letters told it all — and much more.



## Excerpts from "As Always, Julia: The Letters of Julia Child and Avis DeVoto"

8 Berkeley Street  
Cambridge 38, Massachusetts  
Christmas Day, 1952

Dear Julia:

*This must be very fast. Christmas day, I'm cooking a dinner single-handed, roasting a turkey and I baste constantly, guests coming, general confusion. But your manuscript came yesterday and I am wildly excited. I haven't had time to do more than dip here and there, and my report will have to come when I have gone over it in detail. But I most heartily approve the general scheme and am absolutely convinced that you really have got something here that could be a classic and make your fortune and go on selling forever. Every place I dipped I came up with something I hadn't known or only got to know by experimenting and making mistakes. Such as aluminum tends to make egg yolks greenish.*

*Now look. Ives Washburn is a perfectly good publisher but small, poor, not known well. I want to grab this book for Houghton Mifflin....Lovell Thompson who is Vice-Pres. and head editor is dropping in here today as he and his family always do, bearing bourbon, and I'm going to talk to him, preparing the way. He knows nothing about cooking so it won't be at all difficult to keep from showing him your manuscript. But I do want your permission to show it to Dorothy de Santillana, who knows more about food than any woman I know. She is their top editor. I'm quite sure she'd give her eyeteeth to get this particular book. Because there isn't any cookbook like it.*

*So this is being fired off airmail to ask if I can show the ms. to Dorothy. If you want me to I will stay with her while she reads it and bring it home with me and not leave it in the office, though you are perfectly safe as HM Co. is a monument of integrity and frequently loses money by refusing to descend to the sharp practices of some other publishers I could mention.*

*So please write me at once airmail giving me a green light...Must stop now as the kitchen calls. Let me know at once. And I'll report at length on the ms. when I have time to read it.*

*Blessings on you both and Merry Christmas,*

*Avis DeV.*

December 30, 1952  
Mrs. Bernard De Voto  
8 Berkeley Street  
Cambridge 38, Massachusetts

Dear Avis:

*We've just returned from a week in Angleterre and found your letter. How nice you are to take such an interest, and to write in the midst of turkey time. Your letter has thrilled us all (would say excited, which is my real reaction, but am learning not to use that word because of its more carnal implications in French....*

*Julia*

## Theater Evening: "To Master the Art"

On Wednesday, November 10, 2010, Chicago Dames enjoyed a performance of the world premier production of "To Master the Art" at the TimeLine theater in Chicago. Commissioned by TimeLine in 2008, this world premiere recalls the adventure and romance of Julia and Paul Child's journey of discovery to Paris during the 1950s. From the bistro where Julia fell in love with food, to the kitchen table where she recreated everything learned during cooking class, to a room where Paul was grilled by U.S. agents about alleged Communist contact, this is the story of a larger-than-life culinary icon and her remarkable husband as they struggle to find themselves as Americans abroad.

Dames began the evening with dinner at Chilam Balam, a sustainable restaurant serving Mexican small plates with a farm fresh twist.



Dames Jill Van Cleave, Karen Levin and Sandra Suria in the lobby at TimeLine

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### From the Editors



We urge all members to send articles and submissions to Nancy Brussat. Deadline for the Spring issue is March 15, 2011.

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

Contributing Editors: Barbara Glunz, Nancy Brussat, Jennifer Lamplough, Veronica Hastings, and Donna Hodge

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<http://lesdameschicago.org>

# 2010 - 2011 Calendar of Events

## December 2010

### **Tuesday, December 7, 2010: A Celebration of Joan, Sarah, and Julia**

Reception and Book Signing of Joan Reardon's *As Always, Julia: The Letters of Julia Child and Avis DeVoto* at Prairie Fire restaurant. The reception is followed by a Julia-inspired dinner prepared by Dame Sarah Stegner.

### **Saturday, December 11, 2010: Dames Who Drink Holiday Breakfast with the Breakfast Queen**

10 a.m. at Ina's

1235 West Randolph Street Chicago, IL 60607

RSVP TO: Karen Levin, 847-942-9430 or kale23@comcast.net

## January 2011

### **Sunday, January 23, 2011: Post-Holiday Potluck Party**

At the home of Dame Sara Reddington

215 51st Street, Western Springs, IL

Details to follow.

## February 2011

### **Monday, February 7, 2011; Behind the Label: From Seed to Table**

at Charlie Trotter's Restaurant

The reception, five-course dinner, and presentations throughout the dinner by Chef Charlie Trotter and the owners of Metropolis Coffee and Rishi Tea will focus on the importance and benefits of organic fair-trade products, the farmers they work with directly, and the difference to their community and life this way of trade has made. Details to follow.

<http://lesdameschicago.org>



# PANACHE

*Newsletter of Les Dames d'Escoffier Chicago*

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