

PANACHE

Newsletter of Les Dames d'Escoffier Chicago

A Forty-year Feast

By Carol Mighton Haddix

It's time to hang up the whisks. After 40 years in the newspaper business — 34 of them with the Chicago Tribune as a food writer and editor — I will be retiring April 1. It has been a 40-year feast, to say the least.

In 1973, when I started writing about food for the Detroit Free Press, consumer issues were finding their way into the food sections around the country. It was a time of rising food prices, supermarket price wars and an unsettling economic climate. I wrote about ways to save money at the market, the most economical cuts of meat and the best ways to cook beans. After moving to Chicago in 1977, I continued the consumer food writing as the Market Basket columnist as well as doing features for the Food Guide and Taste sections.

Interesting, how things cycle back. The food section (renamed Good Eating in 1995) covers some of those same stories today, as the job market remains dismal and food prices are rising once again.

But we also covered changing food trends through the years, from that strange import from France called nouvelle cuisine to the emerging new American cuisine in restaurants. Kiwi fruit made it onto the covers of food sections everywhere. A Cajun blackened redfish recipe brought a young chef named Paul Prudhomme to national attention and the redfish almost to extinction. The age of celebrity chefs was beginning.

Though not a chef, Julia Child brought her French lessons to television and into the newspapers. We did many stories following her shows and cookbooks. Once when she arrived in Chicago for an event, we asked her to help judge our annual Holiday Cookie Contest. She graciously accepted but then may have regretted it. "I wouldn't make any of these cookies," she harrumphed, after sampling the 12 finalists' offerings. Admittedly, it was an ordinary group of cookies that year. We didn't quote her.

As food editor, I often was asked to judge contests around the country, including the Pillsbury Bake-Off in Orlando; The National Chicken Cooking Contest in Charleston, and The Beef Cook-Off in Tucson. It's not easy eating beef from 9 to 4, and then attending the beef banquet that evening!

Back in the '70s, '80s and into the '90s, robust food sections were the norm, when advertising—often in double-page spreads—supported sections of 20 pages or more. Full-color covers focused on the food, luscious, up-close food you could almost grab off the page. We helped readers with shopping and cooking advice, health-food primers and price surveys. We ran columns in the '80s on how to cope with those new tools on the market: microwave ovens and food processors.

It's sad to see the diminishing food sections of today and the corresponding shrinking advertising that support them, just when it seems as if food is on more people's minds than ever before. It's also sad to see cooking at home being replaced by expensive frozen packages of entrees and desserts, or by pizza delivery and restaurant takeout. Sure, everyone's in a hurry, but are those sports events, meetings and yes, TV, as important as sitting down together at the dinner table and talking over a good meal?

What will I miss? Your phone calls and emails with questions such as where to buy exotic ingredients or what to do with a two-year-old frozen turkey. Some of you seemed reluctant to throw anything away: "Can I eat the chicken soup I left out on the stove overnight?" You sometimes expected a lot: "Can you suggest a menu for my bridge club



Ready for the big splash??? Jump in! It's June and we've recovered from the somnolence of a much too long winter and a flirtation with a much too brief spring. We are ready for the long days, the on-shore breezes, stolen leisure time, and the satisfactions of a year well spent.

*After a varied menu of programs, we look forward to the Les Dames Annual Dinner at Chef Tentori's *Boka on June 20th, an evening with Deann Bayless in her garden on July 26th, a picnic at Ravinia, and various other summer events. But most important, we look forward to welcoming our new members, supporting our new Board, congratulating our scholarship recipients, and just kicking up our heels in the sun.*

But before looking forward, let's look at the past. Carol Mighton Haddix, one of our founding members, our chapter's president following Elaine Sherman's tenure, and the first person from our chapter on the international board, is retiring from an awesome career as a Chicago food journalist at the Chicago Tribune. It is our pleasure to salute her and her achievements.



President's Message



Chapter President
Sharon Olson

Dear Chicago Dames,

Summer has always been the season of refreshment and joy for me. Flower gardens in bloom, sultry weather, and the abundance of sweet seasonal produce never fail to inspire a bit more playfulness in everyday life. It is a time to celebrate, and I hope you will join me in celebrating the many ways our chapter has made a difference in our community this year.

The next generation of culinary professionals has received a wonderful boost to their careers with our scholarships and each has been paired with a member who is a leader in the field they hope to pursue. Both our scholarship and mentorship programs have been a wonderful way for our long time members and our newer members to work toward the common goal of making a difference.

Our Nutrition Literacy program at the Boys & Girls Club continues to flourish with responsible use of the funds we raised for the program last year and the committed involvement of our members who show up to work with the kids from planting through the growth and harvest of the garden. And the members of the club always enthusiastically receive our educational programs.

We have had the chance to get to know each other better in person, in print and on line through the extended number and variety of programs we have enjoyed, the beautifully written features on selected members in *Panache* each quarter, our website and new Facebook page. The summer events planned this year will give us even more opportunities to get together.

The initiation of our chapter's Global Adventures program has been brilliantly crafted to fulfill LDEI's vision for the Global Culinary Initiative. It has allowed us to be more engaged and inspired by the rich diversity of cultural and culinary heritage Chicago has to offer.

I want to thank our dedicated board members—Jolene Worthington, Donna Pierce, Brenda McDowell, and Marilyn Wilkinson—who will be completing their terms this year for their exceptional contributions. And I want to welcome our new board members Jean True and Lisa Piasecki Rosskamm who will bring new insight and energy to next year's board. Veronica Hastings has accepted another one-year term to continue to orchestrate our programs.

While you are relaxing with a tall cool beverage in hand, think about what you would like to see our chapter accomplish next year and how you would like to be a part of it. I want to hear from you about your thoughts on our chapter. Many of you participated in a survey last fall, and the results guided our programs and initiatives this past year. I will be sending you another survey this summer, so you can let me know what you liked or what missed and hope to see next year. I want this organization to be as vibrant and alive for you as a summer garden in full bloom.

Sincerely,

A handwritten signature in cursive script that reads "Sharon Olson".

Sharon Olson

Postscript: Our condolences go to Portia Belloc Lowndes who lost her father in April, Sharon Olson whose mother passed away in February, and Jolene Worthington whose mother passed away in May.

Executive Board 2011 - 2012

President: *Sharon Olson*

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Veronica Hastings

Susan Parenti

Lisa Piasecki Rosskamm

Jean True



<http://lesdameschicago.org>

New Faces of 2011

Our chapter welcomes four fantastic new members this year....

Diana Moles

For 10 years Diana has been Director of Corporate Culinary Products and Research and Development at Eli's Cheesecake. Her job encompasses being the team leader for Eli's food technologist and pastry chefs working on new products and corporate promotional events for national and international clients. She is also responsible for the design and production of large scale (up to 2,000) desserts. She was nominated Pastry Chef of the Year by ACF; she has been featured on the Food Network. Diana is also an active member of IFT, Institute Food Technologist, ACF, and Windy Chef.

Joan Kimball

Joan is the International Marketing and Business Development Director for The Quebec Ministry of Agriculture, Fisheries and Food at the Quebec Government office in Chicago. She has spearheaded many promotional business development, partnering and educational programs for Quebec and its food industry, including "Do More With Maple" last fall. Joan has served as co-chair for the American Cheese Society 2008 Chicago Conference and is on the ACS Board of Directors. American Cheese Society, IACP, IFEC.

Alpana Singh

As Director of Wine and Spirits of Lettuce Entertain You Restaurants, Alpana's duties include purchasing, beverage program development and wine education. She is currently co-developing Lettuce Wine Cellars, and e-commerce website set to launch this year. Alpana has also passed the final level of the Master Sommelier exam and is the host of "Check Please" which airs weekly on WTTW Channel 11. She has been a guest judge on the Food Network's Iron Chef America and has been recognized in many publications including Food & Wine, Newsweek, Wine Spectator, Bon Appetit and The New York Times. She is a member of Court of Master Sommeliers, and AFTRA, the Association of Film, Television, and Recording Artists.

Evonne Yonover

Evonne is a principal owner in Indiana Sugar Inc., and does public relations and meeting planning for her family's business. She is also very interested in the arts and has taken classes during the summer at Sotheby's in London. She is a member of the International Sugar Club, Board of Directors JCC, and has chaired the annual JCC fund raiser, and the 50th Anniversary Gala for Flossmoor Service League, the Board of Tulane University, and the Board of Governor's State University for Performing Arts

Green Tables Program at the McCormick Boys & Girls Club: Inside and Outside

By Donna Pierce

When Nneka Onyezia, a Green Tables volunteer cooking instructor, held up a flat disc, she described it as an ingredient she would be using in the demonstration for students during the after-school Les Dames d'Escoffier sponsored food instruction and education program at the Robert R. McCormick Boy & Girls Club.



Then she extended her arm toward the light to demonstrate its transparency. "Today we're preparing a recipe using vegetables, herbs, peanut butter and these very thin wraps," Onyezia continued. "Does anyone want to guess what we're making?"

"Tacos?" answered a young girl seated at one of the five tables in the science lab used for many of the program's food instruction and demonstration sessions which began in the spring of 2009 when the Les Dames' Chicago Chapter launched the food literacy program at Chicago's largest Boys and Girls Club as part of the Green Tables Initiative designed to promote healthy food and nutrition



"Anyone else?" asked Onyezia, standing in front of a table covered with bowls of fresh mint, basil and cilantro leaves. Onyezia, a clinical psychologist with a culinary degree from Cooking & Hospitality Institute, has volunteered with the Boys and Girls Club since 1987 and stepped in to teach two classes during a vacation break.

"Quesadillas?" another young girl answered.

"Today we're traveling to Vietnam and making Summer Rolls with Fish Sauce (Nuoc Cham) and Peanut Sauce," she said. "There are a lot of ingredients and you are



going to help with some of the preparation. After we put it together, I think you're going to discover how delicious the summer wraps are," she said.

Other food education and nutrition classes, workshops and tastings featuring healthful eating choices and preparation

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during the 2010-2011 season have included regularly scheduled tastings featuring ingredients such as tortellini, Spanish chorizo, pineapple, papaya, mango, guava and kiwi. Hands-on recipes have included “Hearty Oatmeal and Pomegranate Cookies; Fresh Guacamole, Deviled Eggs and Fresh Strawberries over Angel Food Cake.



Volunteer guest instructors and helpers have included: members Mary Hess, Donna Hodge, and Patty Erd and staff, “Pomander Balls and Cooking with Scented Spices;” Andrea Nickels, chef instructor, Robert Morris University (and student volunteers) “Pumpkin Muffins;” Charlotte Lyons, former *Ebony* Magazine Food Editor, “Vegetable Quesadillas.”

There is also an outside Green Tables Program. After storms cancelled not one, but two, after-school planting sessions, the Friday afternoon mid-April sunshine proved to be something to cheer about when two dozen children and adults gathered inside the fenced backyard garden to fill garden boxes with organic soil at Chicago’s largest Boys and Girls club.

“Are you ready to finally celebrate spring by planting?” asked Kord Staley, a founding member of The Organic Gardener Ltd. and a professional garden educator, contracted to provide the curriculum and instruction for the bi-weekly garden experiences from April through November.



And the Honor Goes To: 2011 Scholarship Recipients

By Susan Parenti and Gretchen Homan

Seven highly motivated, professional and committed culinary students stood out from applicants for this year’s Les Dames d’Escoffier Scholarship Program. Applications were received from all the Chicago Culinary programs— Le Cordon Bleu College of Culinary Arts in Chicago (formerly Cooking & Hospitality Institute of Chicago), The French Pastry School, Kendall College, Lexington College, Robert Morris University—Institute of Culinary Arts, The Illinois Institute of Art, Washburne Culinary Institute – and a total \$25,000 worth of scholarships were awarded. Please meet the 2011 Les Dames d’Escoffier Chicago scholarship winners:

Ashley Marie DiBella, a Bachelors of Hospitality Management student at Robert Morris University, was awarded a \$5,000 scholarship. This 20-year-old woman is extremely driven, taking both a train and bus to get to school, and then working 30-40 hours a week for Il Poggiolo Italian Ristorante in Hinsdale. She already has earned three restaurant certificates. Ashley Marie and her 3 younger siblings were raised by her father and Sicilian grandmother, from whom, she says, “I learned everything I know about cooking ... it is like cooking authentic Italian food is now in my bloodstream.” Ashley also credits her “Nonna” for her chosen career path. “She has always told me to pursue a culinary degree and do things that she never had the opportunity to do. I know I’ll make her proud some day.”



Washburne Culinary Institute student, **Kristine White**, is the recipient of a \$5,000 scholarship. This single mom of two teenage boys describes herself as “a giver,” and her community activities prove it. In addition to being a full-time student, working part-time and volunteering at her sons’ schools, Kristine helps out at homeless shelters, the Ronald McDonald house, and mentors young girls at her church. She is the first in her family to go to college and wants to set an example for her sons, who she describes as being the biggest influence on pursuing her culinary career, “They are so proud of me, and they enjoy telling others, ‘My mom is studying to be a chef!’ ... The joy in their eyes keeps me pushing forward.” During her interview, Kristine complimented Les Dames mentorship program, commenting, on the “sisterhood, reaching down and pulling others up.”

Jia (Emma) Mei, a student at Kendall College and the recipient of a \$2,500 scholarship, previously received a LDE scholarship. Emma immigrated to the U.S. at age 2 with her single mother and brother. She started cooking at home at 12 as “a matter of survival... When I was cooking, it gave me a way to escape the harsh reality I was living; for that moment I could just focus on how the food will taste and not the money troubles we were having.” At 16, she started working in restaurants and never stopped. She currently works at Tru and Beautiful Bites. Emma also shared, “My financial troubles have ... influenced the way I cook. In my household, we treat every ingredient with respect because we never know when we might not have enough money



to buy food. Food does not come in abundance in our home so we make the most of it.... We never took food for granted and it made me appreciate every ingredient I was given.”

Alice Park, recipient of a \$2,500 scholarship, is a student at The French Pastry School. This former paralegal left the profession to follow her heart after her father died unexpectedly. A single day of shadowing a pastry chef at a local restaurant morphed into a full month of internship that was, “so engaging. I had never felt so present doing anything as I did preparing food in the hustle and bustle of a professional kitchen.” Since that time, Alice has amassed three years of hands-on baking and pastry experience and has been offered management jobs, but before moving in that direction, she preferred to have formal culinary training. This Californian volunteers for Meals on Wheels and at food-related fundraisers for Cancer Research.



the dynamic of how food is prepared and consumed. This is a major step to changing the health of our country.” To that end, Cilia hopes to work in Charter Schools after graduation. She gives back to her community as a cheerleading coach for the Lawndale Falcons Cheer, and volunteer tutor at Lawndale Community Church. As part of her mentorship, she would like to volunteer with the Green Tables program.

Mentoring Made Easy

By Keli Fayard

In addition to the monetary award of our Les Dames D’Escoffier Scholarships, each recipient will take part in our Mentorship Program. The recipients are matched with a Les Dames Mentor, who will give advice, share experiences and inspire the students through monthly email communication. The program also offers quarterly Culinary Tours and participation in our Green Tables Project. The Mentorship Program is an extension of our Mission Statement: educate, advocacy, philanthropy.

Below is the list of our Scholarship recipients paired with their member mentors:

- Ashley DiBella – Polly Peters
- Kristine White – Donna Pierce
- Alice Park – En-Ming Hsu
- Jai Emma Mei – Carrie Nahabedian
- Cilia Flores – Janet Helm
- Morgan O’Brien – Della Gossett
- Erin Silva Winston – Keli Fayard

I thank everyone who is involved in this new program. I am currently scheduling culinary tours. Please contact me if you are willing to host a short tour and discussion of your company. Keli Fayard at 773-592-9837.



Erin Silva Winston was awarded a \$2,500 scholarship toward her studies at The French Pastry School. Some of you may recognize Erin from Jacky’s on Prairie, where she serves as Front of the House Manager and Wine Director, and where her husband is executive chef, or prior to that, as a server and barista at Blind Faith Café. After studying liberal arts and later premedical courses, when it came time to choose between a career in the culinary field or one in medicine, she recalled her mother’s advice that “...her work be an extension of me, rather than something I could not relate to.” Until 5th grade, Erin grew up northwest of Paris, France, and as a child wanted to become a pastry chef. The scholarship will allow Erin to cut back her hours at Jacky’s and also assist with daycare expenses for her child while she is going to school.



Our third \$5,000 scholarship winner, **Morgan O’Brien**, a student at Kendall College, is a former high school Skills USA 3rd Place winner for Baking and Pastry Arts. Her college career follows four years of high school culinary programs and working after school in numerous culinary pursuits. School and working as a line cook five days a week to pay for tuition leaves little time for other activities. “Nothing excites me more than thinking about my future as a chef...Kendall College has opened up the door of opportunity for me. I love going to school every day and learning about what I love to do.” Morgan lives with her mom, a single parent, and three siblings.



Washburne Culinary Institute student, **Cilia A. Flores**, has received a \$2,500 scholarship, which will allow her to finish her degree without taking time off to save money to continue her studies. In addition to her own son, she supports her younger brother and mother. A year ago she was laid off from her job at a Chicago Public Charter School, and while she has had to pull from retirement savings to pay her tuition, it allowed her the time to pursue her culinary passion. Cilia believes one of the most important issues facing the food industry today is “...helping our children and youth to be knowledgeable about

the different types of food and their health benefits...By sharing the importance of eating correctly and exposing youth to different food choices, we will be able to change



Headliners

Mary Abbott Hess hosted a Carter Smith Trunk Show sale to benefit the McCormick Boys & Girls Club and its Peter Hess Scholarship Fund on Saturday, April 30 & Sunday, May 1, 2011 at her apartment at 3750 N. Lake Shore Dr.

Patty Erd and her husband Tom, owners of The Spice House, returned to the Morton Grove Public Library on Saturday, March 26th for a presentation about salt, a mineral, used as the basis of seasoning in world-wide cuisines, and pepper, “king of spices,” and the most consumed spice in the world.

Barbara Glunz has produced a video on the website talking about Madeira. Not quite as much fun as the Champagne segment she did for Fox Business News for New Years Eve, but nonetheless, it gives The House of Glunz Wine Shop much appreciated publicity. She will also offer an opportunity to experience the architecture, culture, foods and wines of southeast Provence and the Cote d’Azur from September 10th to 17th. The cost, \$2950, includes meals, wine, housing, entries, tips and transportation in the region.

Sue Gin, CEO of Flying Food Group, was one of 25 Chicago-based “business pioneers” saluted by Chicago’s Women’s Business Development Center in March 2011. Also in March, Sue Gin joined a delegation led by Mayor Richard M. Daley to visit China to strengthen economic ties between that country and Chicago.

Jennifer Bucko Lamplough participated in the American Diabetes Association Annual Expo at Navy Pier on Saturday, April 16, with a Healthy Cooking Demonstration and tasting samples at the Healthy Lifestyle Stage.

Camilla Nielsen has announced the expansion of the family’s Waukegan-based Nielsen-Massey Vanillas plant. The addition will bring the facility to 64,000 square feet and will include a multi-purpose culinary center.

For co-founding the Green Chicago Restaurant Co-op for restaurants in Chicago. **Ina Pinkney** and Dan Rosenthal received *Chicago Magazine’s* 2011 Green Award.

“Healthful Benefits of Olive Oils and Vinegars” is the subject of **Camille Stagg’s** June 8, class at Mather’s—More Than a Café.

The Plate Spins: New Directions for Healthful Cooking

By Jill Van Cleave

The Chicago Chapter’s March 14 program at Washburne Culinary Institute focused on a trend-forward topic for a panel discussion and dinner inspired by Mary Abbott Hess’ latest book. Co-authored with Catharine Powers, *Essentials of Nutrition for Chefs* is intended to educate chefs, cooks and caterers in need of nutritional guidance to improve the food they are cooking for a growing number of customers eager for healthful alternatives when dining out.

Mary Abbott Hess introduced the panel members, three Dames with different perspectives on incorporating nutrition in foodservice. Wendy Pashman of Entertaining Company started her catering business by creating menus featuring food she loved to eat, primarily Mediterranean, and found this formula satisfied her customers. Renee Zonka, Managing Director/Associate Dean of Kendall College, said future chefs are hungry for nutritional guidance in their culinary studies. Students want nutrition theory paired with culinary application to balance healthful eating and good-tasting food. Sarah Stegner, co-owner of Prairie Fire and Prairie Grass Café, found nutritional inspiration in the mirror. She made it a personal goal to lose weight, a daunting task for a chef. Sarah came up with a ten-day promotion incorporating a vegetable-centric menu, calling it “Sarah’s Resolution Club.” Customers ate it up and Sarah lost several pounds.

Attendees (32) were treated to a satisfying dinner prepared and served by Washburne culinary students featuring recipes from Mary’s book: Vegetarian Posole Soup (Chef William Reynolds) was followed by Slow Roasted Glazed Salmon (Chef Sarah Stegner) with accompaniments of Lentil Curry (Mariam Majeed) and Asian Ratatouille (Chef Wook Kang). The final flourish was Butternut Squash Ginger

Cheesecake (Graham Kerr).

Thanks go to Dame Veronica Hastings, our program chair, for planning the event and providing the wines: Gran Sarao Brut Cava NV for aperitif; Zagarron Verdejo ’09 with the soup; Nebout St Pourcain Rouge “Tradition” ’09 accompanied the salmon.

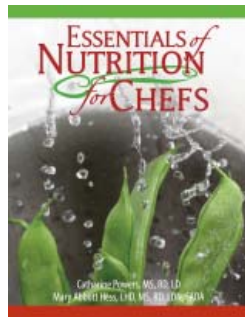
May in Mexico: The Pilsen Tour

By Karen Levin

On the first, cloudy but mild, Saturday in May, thirteen Les Dames members and guests boarded a coach bus for an exciting winding ride through Chicago to the historic Pilsen area. Judith Dunbar Hines and Andres, her co-worker at the Cultural Center, took turns describing the architecture and history of each area we drove through.



Tortilla makers at Sabina.



Mary Abbott Hess

Our first stop was at the Sabina Tortillaria to watch the huge machines turning out hundreds of white corn tortillas. Judith bought some tortillas as well as tortilla chips for us to taste on the bus. She said that each of our three hostesses had her favorite tortilla, and there was the only one they could agree upon for our group.

We arrived at the National Museum of Mexican Fine Arts and were greeted by our guide who gave us a detailed tour of several exhibits and an overview of this cultural treasure. After the tour we headed upstairs for

a sumptuous luncheon and presentation. The buffet

lunch started with guacamole, salsa, tortilla chips and taquitos prepared by Maria Concannon, who had fried her favorite brand of tortillas into chips the night before. Two kinds of chicken tamales and corn with several toppings were purchased from street vendors in the area and were served warm from a steamer. Violeta Morales, a 2006 LDE scholarship winner, prepared two beverages: a guava atole and champurrado, a chocolate drink. Both were made from cornmeal and sugar and were served



Elaine Gonzalez

warm. Elaine Gonzales brought a lovely chocolate rice pudding for dessert, accompanied by a warm chocolate beverage and samples of chocolate candy to complete the meal.

Judith led the panel discussion by asking our gracious hostesses to describe their backgrounds and how they came to America and also share their first food memories and their view of what are American misconceptions about Mexican food. All three speakers elaborated eloquently.

On an alternate route back to the Cultural Center there was more discussion of the history and architecture of neighborhoods as the very knowledgeable Andres answered questions from the members and guests. Judith



Building Mural in Pilsen

took us into the Chicago's Downtown Farmstand at 66 E. Randolph and gave us all "goodie bags" filled with Mexican candies and packages of corn tortillas. It was indeed a very informative day filled with exceptional dishes, food for thought, and the deliciously unique tastes of one of Chicago's most vibrant communities.



The tour group in awe....

The May in Mexico tour of Chicago's Pilsen neighborhood is the first of three Global Adventures planned as part of the LDEI Global Culinary Initiative. An August tour of Argyle Street and an autumn tour of Devon avenue are also scheduled.



Maria Concannon and Violeta Morales

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meeting?" And you called for help and advice: "Can I freeze whole eggs?" "I lost that Tribune recipe for chocolate chip cookies" and "Where's the best hot dog stand in town?"

I'll also miss the excitement of tasting new recipes every week in the test kitchen, tasting wine in the old Ann Landers office, editing six Tribune cookbooks, helping create the perfect photo for a cover story or reading a food story written with wit and passion. (I won't miss the canned chicken broth or margarine tastings, trying to think of a new way to cover Thanksgiving each year or the endless public relations emails.)

Sharing these years of the changing food scene with you has been a privilege. Now it's on to other food projects: hopefully a cookbook or two; a bit of travel to sample again the foods of France and Italy; and also to discover those of Argentina and Chile, Australia, Singapore and more. In between, I'll feast on the fresh-caught whitefish, wild mushrooms and tart cherry pie in Northwest Michigan. Wherever I'll be, it'll be good eating, always.

From the Editors



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

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

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For more event photos and information, visit our website:

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2011 Calendar of Events

June 2011

Monday, June 20, 2011

The 2010 Annual Meeting of Les Dames d'Escoffier, Chicago Chapter
At Boka 1749 N. Halsted Street
5:00 p.m. Members only

July 2011

Friday, July 15, 2011

Discover the Green Tables Garden
5:00 - 7:00 p.m.

Tuesday, July 26, 2011

An Enchanted Evening in Deann Bayless' Garden
6:00 p.m.

August 2011

Saturday, August 6, 2011

Global Adventures: Argyle Street
9:00 a.m. - 2:00 p.m.

Sunday, August 14, 2011

Les Dames Summer Garden Party in Tami Mizrahi Stone's and Charlie Trotter's gardens
4:00 p.m. - 8:00 p.m.

Thursday, August 25, 2011

Dames Who Drink at Ravinia, Gypsy Kings.
Meet at 5 p.m. at Karen Levin's house and proceed to Ravinia
RSVP to Karen Levin

*For detailed information and registration for all events, visit our website:
<http://lesdameschicago.org>*



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