

PANACHE

Newsletter of Les Dames d'Escoffier Chicago Seasonality

by Nancy Brussat

Autumn is in the air. The light catches us first signaling in the nuances of a climate about to change. The brilliant, happy hues of summer slowly adjust to a more mature and mellow focus. Even the colors in the markets transform to a richer more intense palette. Matching the chill in the air, heartier dishes find their way onto restaurant and catering menus.

Dame chefs, restaurateurs and caterers welcome the change of seasons. They are proud to be a part of the growing resistance to the reliance upon standardized and unseasonal foods brought about over the years by innovations such as frozen foods, long distance transport and industrialized agriculture. They champion the cause of local, regional and sustainable food and their menus reflect it.

Inspiration for **Sarah Stegner** comes from walking through the Green City Market. "As vegetables and fruits come into season, they are put on our menus. In the fall we look forward to showcasing heirloom squashes. There are so many varieties available today and just as many different ways to prepare them. Cabbage and apples are two of my favorites – crunchy and raw or cooked and seasoned in various ways."

This year Stegner has ordered 1,500 pounds of pumpkins called luxury pumpkins, an heirloom variety fallen out of fashion mainly because it is not beautiful. "But it's delicious," says Stegner. For the past three years, Three Sisters Gardens has planted them for her restaurants. She peels the pumpkins, brushes the slices with butter and honey and serves them as an accompaniment to many of her fall entrees. Then, of course, there are her mother's famous pies. To the delight of her customers, both restaurants, Prairie Grass and Prairie Fire, add pumpkin pie to their fall dessert selection.

The fall season lends a coziness to **Ina Pinkney's** already cozy restaurant, Ina's. Fall is her favorite season. "I love it because it lasts the longest and goes from warm days to cold nights. I also love the light with the long shadows in the late afternoon."

Before she opened Ina's restaurant, Pinkney was the chef/owner of The Dessert Kitchen. For ten years she supplied restaurants, caterers and hotels with desserts, so it is no surprise that a dessert or two would be listed among her preferred fall menu items. Expect to see plums, Ina's favorite fruit, on her menu in as many incarnations as she can imagine – plum tarts, plum chutney and plum crisps to name just a few.

Sandra Suria, chef and owner of Worldwide Flavors, also heads to the farmer's market for menu inspiration. But the markets she heads to are located in Italy and France, two of the countries where she and her team of chefs prepare lunches and dinners for corporations or private parties. Suria enjoys creating "Underground Chef Table Dinners" on her days off. Followers are alerted to these



Although we're living through a period of climate change with harsher winters, hotter summers, chillier springs, fall seems impervious to change. The fading sun, slightly smoky air, mélange of russets, reds, golds, and browns distinguish September, October, and November from all of the other months.

We celebrate the harvest, the vendange, the bushels of apples, and the pumpkin personalities by focusing on the always alluring autumn.



Photos Courtesy of Rob Warner



President's Message

Dear Chicago Dames,

In 2012 our chapter will celebrate its 30th anniversary. In order to properly celebrate an important anniversary, it is important to understand the history of our organization. Although I have known many of you for decades, I have only been a member of Les Dames since 2007. I am still awestruck by the remarkable and diverse talent of our members. During the past months I have reached out to many of you to share your perspectives with me as we craft our plans for the celebration – and the stories have been captivating.

1983 does not seem that long ago, yet as I curled up with the boxes of presidents' records, notes from conversations and issues of *A La Minute* and *Panache* I was inspired to read stories about our members, how we mentored our scholarship recipients, nurtured the Green City Market, published *Chicago Cooks*, built the Nutrition Literacy Program at The Boys & Girls Club with an organic garden and staged many memorable events. It was compelling to read about the commitment to collective introspection our organization has made over the years to remain relevant and inviting to our members. And, of course, there have been some world class celebrations of previous anniversaries.

An anniversary is a great time to reminisce and reconnect as we plan for a dynamic future. Last year we talked about how we might craft the 30th celebration at our board meetings, and we decided that a single event just was not enough. This is an ideal time to raise awareness within our community of the lives impacted by our programs. Plans for a communications program have already begun, and the committee needs member support. We must raise funds to continue our scholarship program and our philanthropic efforts. We have re-imagined our approach to fund raising, and we believe it is an ideal way to involve our members and appeal to today's donors. Of course, there will be an incomparable members' only celebration at our annual meeting.

This September we have a chance to meet the children at the McCormick Boys & Girls Club to see how they have grown along with the organic garden and the education programs we have sponsored. November 12th we will be partnering with the Green City Market for a Culinary Garage and Bake Sale at Naha to benefit both of our organizations. Then mark your calendars for the big weekend celebration next year, September 7-9, 2012, when we give the world a culinary insider's view of Chicago for our fund raiser.

There are many exciting ways for you to get involved in the planning and execution of our 30th celebration, the party is just getting started and it is going to last all year. It won't be easy, but it will make a difference and we are all going to enjoy this ride.

We have had an amazing journey as an organization since the 33 charter members formed this chapter in 1982. The best is yet to come and I invite you to join in.

Best regards,

Sharon Olson

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garden parties on her blog. They are spur-of-the-moment depending on her free evenings. Wild mushroom risotto using whatever wild mushrooms are available in the market has become one of her autumn standbys.

Comfort food is another recurring theme in Suria's fall dishes. She loves the challenge of interpreting American classics like Mac 'n Cheese. In Provence she substitutes orzo for macaroni and buys a good local melting cheese. Another much in demand classic is American meatloaf. She uses a combination of local ground meats wrapped with bacon or pancetta and serves it with the best vegetable of the season.

The approach to seasonal menus is different and somewhat more complicated with caterers. "From a catering perspective, we design menus sometimes as much as a year in advance", says **Rita Gutenkanst**, owner of Limelight Catering. "On one hand that makes our cooking job easier but on the other, the planning and sales job is a little more challenging."

Gutekanst firmly believes in seasonality. She is committed to it and feels offering the freshest of seasonal ingredients is of the utmost importance. "It tastes better than anything else," she says. "But in this day and age when so many restaurants have turned back to regional cuisine, selling a seasonal menu is much easier. I just ask the question, do you want the freshest most delicious local product? And when they answer yes, I tell them that we most certainly can deliver that!"

This fall she may feature Indian summer corn or possibly baked butternut squash depending on what is best at the market and what fits with other items on her menu. Over the years her sales team has found that with just a little education about what grows when and where, clients are excited to have a portion of their meal from the season's best products.

Wendy Pashman's chef, Shawn Doolin, gives a lot of thought to sustainability as he plans the menus for the Entertaining Company. As much as they would like it to be otherwise, the unpredictability of farm produce doesn't always jive with their clients' menu desires and planning one year in advance can be challenging. "We tend to highlight the Midwest's best guaranteed offerings - products we pretty much can count on being available during the time of their event," says Chef Doolin.

Pashman likes the feeling of warmth and heartiness that autumn brings to her menus. "We have worked hard to show off the season's bounty. One of our fall favorites right now is braised seasonal root vegetables with black lentils, accompanied by fingerling potato mousse with parsnips, small roasted beets and toasted crispy maple-glazed Brussels sprouts.

Slow braised meats are also fall standbys for **Nancy Sharp's** Food For Thought. Chef Randall Sabado loves to prepare hearty and rich beef short ribs as well as pork belly. "They both beautifully take on the ingredients they are cooked with. We like to infuse the meats with autumn flavors such as savory herbs, spices and root vegetables," says Chef Sabado.

Like most caterers and chefs, Food For Thought's fall dishes are always a work in progress. Creativity and seasonality go hand and hand. Flexibility is key - always waiting to see what outstanding products the local markets have to offer. An idea they are currently working on is infusing another layer of flavor to vegetables and seafood items by the addition of a cherry wood smoked butter. Chef Sabado also likes the subtle notes of smokiness that bacon lends to a dish, but sometimes to eliminate calories, fat content, and heaviness, he substitutes smoked butter or honey.

Eating in tune with the seasons makes sense on so many levels. Not only does it support our local farm community, regional cooking and sustainability,

but it simply feels right to be eating chilled cucumber soup on a hot August afternoon or savoring braised short ribs with roasted root vegetables on a blustery November evening. The seasons dictate what we wear. Why shouldn't they dictate what we eat?

Why Not? An Interview with Sharon Olson

By Joan Reardon

Interviewing our Les Dames d'Escoffier Chicago president is not an everyday experience. So, before the interview, I had jotted down a few notes about my first meeting with Sharon Olson at the Tavern Club, while attending an event that Alma Lach had arranged to show her latest innovative art work. Sharon was not yet a member, but she was going through the paces of attending the required number of events for prospective members.

Of course, she had a smile as broad as the Michigan Avenue Bridge, and she said all the right things. Actually, her forthcoming membership in the organization (She was sponsored by Mary Abbott Hess and Jill Van Cleave.) and induction at the Four Seasons in 2007

...when she was a child, and her parents took her to Louis Szathmary's trend-setting restaurant, The Bakery, the experience opened a whole new world of food pleasure to her,

were a given. Her credentials as, "president of Olson Communications, Inc., a full-service marketing communications firm focused exclusively in the food industry since 1997 and as a leading authority on foodservice marketing issues and trends," were impeccable. She had

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also supported The Enterprising Kitchen, a non-profit program for women that helps them to transition from public assistance to work, by managing a national PR campaign to sell products manufactured by these women, and she helped with fundraising for IACP Culinary Trust for the 2007 conference.

Professionally, she was and is well known. But going into the interview, I felt that I really did not know the Sharon Olson whom I subsequently learned was born and grew up in the Italian community located on Taylor Street in Chicago. Or that her mother was of Italian descent; her father a Swede and a designer of restaurant equipment. Or that when she was a child, and her parents took her to Louis Szathmary's trend-setting restaurant, The Bakery, the experience opened a whole new world of food pleasure to her, although it would develop slowly.

She went to Western Illinois University for her B.A. degree and to Keller University for an M.B.A., which led to her early career in an advertising agency followed by a position in sales at Carnation Food, where she marketed products to the restaurant trade, universities, and colleges. She also worked in the marketing division of the American Dairy Association.

The next step was developing her own business, Olson Communications. As president of her own company, she began to concentrate on the potential of food as a day-to-day business. She then met and married Fred Fleischbein, a business consultant, who also has offices in the same loft building on Erie Street that Olson Communication does.

Although she had attended many Les Dames' events, such as the launching of the Les Dames twenty-fifth anniversary cookbook at the Illuminating Company in 2007, and she was also a long-time friend of Mary Abbott Hess,

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Apples, the Market and Pie Baking

By Jill Van Cleave

I love to bake pies of all kinds and – like many Midwesterners - one of my favorites is apple. My focus had been on the crust formula until the day I started preparing the filling with an assortment of apple varieties. The improvement in taste was dramatic.



It was the Green City Market that spurred my experiment. Here was a forest of apples, so many varieties previously unknown to me. Grower Mick Klug suggested four varieties in my pie, each with a different flavor profile and texture characteristics: Jonathan for its juicy flavor and a spicy tang; Honeycrisp, pleasantly sweet and crisp (Gala or Fuji can substitute); Ida Red lends tangy/tart flavor with texture that holds up; Empire for its sweet/tart flavor and firm texture. Try Cortland in place of Empire or Jonagold instead of Jonathan.

Some years ago while shopping at the fall Market I mentioned my apple blending tests to Green City Market founder, Abby Mandel. She asked if I would do a pie baking demo. I agreed as long as Mick Klug joined me to talk about apple varieties to the audience. It was exactly what she wanted, of course. And she did love the pie.



Welcome Fall

By JeanMarie Brownson

It takes effort to ward off the melancholy that arrives when the daylight hours get shorter. So I focus on the things I enjoy about fall: Parent's weekend at college, the changing foliage colors and a whole new selection of vegetables at the farmer's markets.

Take winter squash, for example. From the familiar acorn and butternut to relative newcomers such as kabocha and delicata, winter squash are the cucurbits that sport tough skins and seeds. Their dense, sweet flesh takes well to moist-heat cooking as well as high-heat roasting. Simple seasonings such as olive oil, spices and garlic enhance their quintessential fall flavor.

Spaghetti squash gets top billing during the work week because it cooks relatively quickly in the microwave oven and reheats beautifully. My favorite way to serve this delicately flavored squash requires a little roasted garlic, richly flavored olive oil and fresh herbs. Alternatively, a simple white wine vinaigrette drizzled over cooled strands of the squash and then tossed with diced grilled shrimp and fresh chives makes a fabulous salad.

Hearty, richly flavored, oven-roasted squash, such as butternut, turban and small sugar pumpkins, becomes company fare with the addition of toasted walnuts and dried plums. The dish makes a great accompaniment to grilled pork tenderloin and game birds. Nearly all winter squash make stunning hearty and cream soups—with nary a drop of cream needed. Small carnival and kabocha squash, steamed until tender, look charming when stuffed with a mixture of quinoa and dried fruit. And until you feel like cooking, arrange colorful squash into a dramatic fall centerpiece sure to make you smile.

Grapes

By Beth Hetherington

There is hardly a scene more evocative of autumn's bounty than that of the *vendange*, the annual grape harvest in France. The arrival of the pickers among the vines, armed with their *panniers*, shears and strong backs, signals the culmination of the vine's life cycle. A daring *vigneron* delays the picking as long as he can, hoping to wring every last drop of sunshine out of summer's end, in order to maximize the sugar and fully ripen the skins and seeds of his treasures. It's a game of Russian roulette, with the threat of rain (which will dilute the juice) or frost (which will damage the skins) always looming. Once the picking starts, it is done swiftly, ideally in the cool early mornings. The pickers are not merely beasts of burden—they are the first step of quality control, assessing the ripeness, checking for rot, and handling the grapes gently so as not to burst the skins and release the precious juices prematurely. Their backbreaking and vigilant work is always rewarded with a bountiful luncheon in the fields (complete with wine), lovingly prepared by the *vigneron's* family. It is a magical tradition that dates back to Medieval times and, thankfully, little has changed in its execution.



Cinderella Pumpkins

By Patty Erd

Autumn is my favorite season, everything seems so crisp and fresh. I love the wonderful colors and textures of pumpkins and gourds, and oh those beautiful Cinderella pumpkins! My favorite special treat as a child was really the byproduct of pumpkin carving – roast pumpkin seeds. Separate the pumpkin flesh from the seeds, and let them dry a bit first. Spread into a single layer on a cookie sheet, dot liberally with butter, sprinkle with brown sugar and sea salt, or garlic salt. Roast at 300 degrees for about 30 minutes or until they turn golden. My husband thinks that pumpkin carving night is a mandatory “date night” in our household because I enjoy it so much. Don't tell him, it has little to do with the time spent together carving silly faces; it's really all about the seeds! The simple things really are the best.

If you should need pumpkin recipes, our customer favorite for pumpkin pie is this one from our website.

<http://www.thespicehouse.com/recipes/best-ever-pumpkin-pie-recipe>

Here is another recipe, at least a little different from pumpkin pie, it is pumpkin cake with maple brandy frosting. (you can tell by the brandy that this recipe has the Wisconsin input)

<http://www.thespicehouse.com/recipes/pumpkin-cake-with-maple-brandy-frosting>



*The apple and the squash recipes from our Dame contributors can be found at our website:
<http://lesdameschicago.org>*

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Jill Van Cleave, and other members of Les Dames, she didn't really believe that she qualified for membership because she was in communications and was not a chef, a cookbook writer or involved with the hands-on preparation of food. The membership committee quickly disabused her of that notion and accepted her as a culinary professional, one who Jill Van Cleave describes as, “a strong supporter of under-valued women in the business world (particularly food world). And she puts her money where her mouth is to encourage young women to achieve their potential. She's extraordinarily loyal in a fickle business (marketing) and always goes beyond what her clients expect from her (and pay for). Her attention to delivering quality, not just quantity, in marketing services to clients is admirable. It is these qualities about Sharon and her company that have kept me a loyal consultant to her for so many years. She's unarguably first-rate in her business and personal life.”

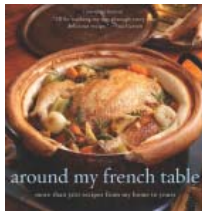
Making a difference has always been her motivation and she feels Les Dames d'Escoffier offers an opportunity to do that. She wants to share her insights, has definite thoughts about the Scholarship program and believes that a strong mentoring program will be helpful to recipients. She also supports The Green Tables Garden project, and would rather see a child bite into a snap pea than into a bag of Cheetos.

Making a difference has always been her motivation and she feels Les Dames d'Escoffier offers an opportunity to do that.

For Sharon there was only a short distance in time from her induction into the organization to the presidency of the Chicago chapter in 2010. And although she firmly believes that “failure is a real character builder,” She also believes, “No guts, no glory...I can do that. Why not?”

A Perfect Page-Turner Going to a Garden Party, Les Dames Style

Around My French Table by Dorie Greenspan, Houghton, Mifflin, Harcourt, 2010.



Not only has *Around My French Table* won three IACP Awards this year, it has also nudged the fifty-year-old *Mastering the Art of French Cooking* onto the back burner. Containing more than three hundred recipes, Greenspan “captures all of the excitement of French cooking today, with disarmingly simple dishes gathered over years of living in France.” It is a stunning book in format, with almost a hundred luscious photographs, and the recipes will send you first to the market and then into the kitchen.

Greenspan knows not only food, but she has also worked with world-famous chefs such as Jean-Georges Vongerichten, Daniel Boulud, and co-authored *Desserts by Pierre Herme*. She is a contributing editor for *Parade*, a correspondent for *Bon Appetit*, and a frequent guest on NPR.

Although the “Contents” of the book are traditional from “nibbles and hors d’oeuvres” to “desserts,” and the recipes range from gougères to peach melba, there are variations on a theme and sensational surprises such as olive oil ice cream, recipe-swap onion “carbonara”, mozzarella, tomato, and strawberry salad, cinnamon-crunch chicken, and baby bok choy, sugar snaps, and garlic en papillote. She boils, stews, braises, roasts, simmers, stir fries, and caramelizes as she notes the advantages of each cooking technique. She adds glosses that she calls “Bonne Idées” and she includes separate colored blocks of information on Croutons, Garlic, Lardons, Dressed Greens, Grain Salads, Piquillo Peppers and so much more. Her knowledge of ingredients is exhaustive. She loves food, loves to cook, and loves to communicate it all to her readers. And she has given a whole new definition to the label “coffee table book.” This book belongs in the kitchen. -- Reviewed by Joan Reardon

By Carol Haddix

Today’s reprieve from the oppressive humidity brought Les Dames the perfect weather for a garden party. Not just any old garden party, mind you. But a delightful tour through the expansive back yard of Deann and Rick Bayless of Frontera/Topolobampo/Xocco fame.

With a stop first at the impressive outdoor cooking station in the side yard that did duty as the bar, members picked up refreshing cucumber or blue agave margaritas, then strolled through the pathways of the garden that covered the back of two city lots. With obvious pride, Deann and Rick discussed the plantings, most of which are used daily in their restaurants, then introduced master gardener Bill Shores and assistant Anna Timmerman, who manage the garden. Plantings include herbs such as epazote and hoja santa, as well as squash, lime trees, tomatoes, grapes, flowers and even a small banana tree.



A garden view through the arbor.

A large deck, covered with a grape arbor, bordered one side of the garden. That’s where bowls of bacon and tomato guacamole sat on a table to start the event. They were quickly followed by passed platters of sopes of shredded goat in red chile sauce, shrimp mojo de ajo on jicama triangles, a chilito relleno with pork eccadillo, and an apricot tartaleta with hoja santa.

As the party wound down and Les Dames toured the Bayless home (once a Bucktown tavern), out came baskets of mini churros and trays of iced Mexican chocolate in small glasses, providing a super ending to one fine summer garden party.

A Garden Party in Tami Mizrahi’s Garden

By Veronica Hastings

On August 14, Alexander Brunacci, owner of Franks n’ Dawgs and Chef Joe Doren, formally of Blackbird, grilled their artisan sausage sandwiches and prepared sausage pizzas in Tami’s wood-burning oven, while they interacted with the guests, talked about their craft and their experiences on Food Network shows.

Tommy Zarlingo of Zarlingo’s Gelato made limited edition gourmet “zar bars,” using local fresh seasonal ingredients plus blending milk shakes to order. Tommy told the guests and members about his family’s journey here from Italy and how his business has flourished over the past 25 years.

Guests then stepped up to the old fashioned shaved ice machine for boozy snow cones using exotic Jo Snow flavor creations inspired by owner Melissa Yen’s travels.

Limelight Catering completed the great selection of foods with farm salads, Green City Market crudités, deviled eggs and pies.

Because it was a garden party, Gardener Marcello of M. Botanica Garden Design answered questions and talked about plants. His work reflects his Brazilian background. In addition, he is a professionally trained chef!



Tami Mizrahi

Le Saison: Events Too Special to Miss

Discover the Joy of the Green Tables Garden

Monday September 19, 2011, 5:30 - 7:30 pm,
McCormick Boys & Girls Club
4835 N Sheridan Rd

Sip a refreshing glass of wine and nibble garden inspired snacks while discovering the beauty and joy the garden can give to all through meeting the children and head gardener. The children's enthusiasm will inspire you to volunteer for the garden or cooking demonstrations! Bring a friend who may also be interested in this wonderful program. We will need volunteers throughout the rest of the season and into next year. This is the best way to get a feel for how you can contribute to this important LDEI initiative.

\$25 members and guests

Scotch. It's Great with Dinner!

Tuesday October 4, 2011, 6 pm Glenview House 1843 Glenview Road

Join Steph Ridgway, Midwest Ambassador for The Edrington Group's whisky portfolio, as she guides you through a culinary pairing of select expressions from three of Scotland's most renowned distilleries: The Famous Grouse, Highland Park and The Macallan. Come discover how each of the aromas and flavor profiles compliments the various dishes, prepared by Chef Grant Slaughter of the newly refurbished Glenview House. Additionally, she will take "the scary" out of Scotch, providing us with an inside look at how it's made and what makes it different from other types of whiskies. We will have wine to sip at dinner too!

\$50 members, \$60 guests

Global Adventures: Devon Street

Saturday October 29 2011, 9am-2pm

Board the "moving classroom" in front of the Cultural Center at 9 am and become immersed in the history of Devon Street as related by Judith Hines and her assistant Andres. Upon arrival we will visit key businesses and cultural places and hear the owner's stories of how their unique culture has meshed with Chicago, followed by a fabulous lunch!

\$55 members and guests

Culinary Garage Sale at NAHA

Saturday November 12 8am-2pm NAHA, 500 N Clark Street

A fun sale that will be a true Culinary Treasure Hunt: Les Dames d'Escoffier and Green City Market are pairing up and emptying out their pantries: cooking utensils, glassware signed cookbooks and menus from the most talented Chefs and culinary personalities in Chicago. There are also several surprise items that will be available... And what kind of sale would it be if we did not have baked goods for sale by the wonderful pastry chefs of this city? The proceeds benefit the Green City market and Les Dames d'Escoffier's Scholarship Fund

\$5 Donation at the door

To enjoy many more photos from our chapter events, visit our Facebook page or go to our website.

For detailed information and registration for all events, visit our website:

<http://lesdameschicago.org>

From the Editors



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

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

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We are now on Facebook! To "like" us simply go to our website.

Headliners

Carol Haddix, the recently retired food editor of *The Chicago Tribune*, recalled her lifetime in food for the Chicago Culinary historians on Saturday, August 13, 2011 at the Chicago History Museum, 1601 N. Clark St., Chicago. Carol Mighton Haddix's latest cookbook has been published, completed just before her retirement from the Chicago Tribune. It's called "Good Eating's Best of the Best: Great Recipes of the Past Decade from the Chicago Tribune Test Kitchen." Haddix signed copies of the book and gave a talk on her 40 years in the food writing business at a meeting of the Culinary Historians of Chicago.

Nancy Cassidy, food photographer and multi-tasker has just become a Licensed **BeMoved®** Dance Instructor, adding to her former role as instructor of Aerobics, Pilates and Dance. *BeMoved* inspires participants to embrace dance as a lifelong path to health, joy and fulfillment.

On June 12, **Keli Fayard** competed in the Food Network Cake Challenge, and Vanille Patisserie was also featured on the Cooking Channel's "Unique Sweets" program on June 26. Keli also did a "How to Make an Elegant Fruit Tart" demonstration at the Taste of Chicago.

Biz Bash Magazine named **Rita Gutekanst** a "2011 Innovator of the Year." There are 7 in Chicago and 65 nationwide. Rita was also awarded "Caterer of the Year," which was announced August 18 at *Biz Bash Magazine's* annual conference here in Chicago.

Congratulations to **Camilla Nielsen** because Nielsen-Massey Vanillas has been named a winner of the 2011 National Association for the Specialty Food Trade, Inc. sofi™ Gold Award. Its Madagascar Bourbon Pure Vanilla Bean Paste has been chosen on-site at the 57th annual Summer Fancy Food Show as the winner in the Baked Goods, Baking Ingredient, or Cereal category. This is the fourth nomination and second sofi™ Gold Award win for Nielsen-Massey. On August 10, 2011, Camilla also attended a ground breaking ceremony at our facility in Waukegan which will double the size of production area; administrative office space, and also give us a teaching/demo kitchen.

Sharon Olson presented new Culinary Visions Panel consumer research on Invisibly Healthy menu items and their appeal to restaurant customers at the annual Flavor Experience Conference in Newport Beach, CA, August 2nd.



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