



# PANACHE

Quarterly Newsletter, Les Dames D'Escoffier Chicago

Winter 2016



In This Issue: A brewmaster's tale President's letter Conference first-timers

## 'Dames Who Give' make our scholarships possible

By Toria Emas

Dames Who Give means all Chicago Dames. On September 21, the Chicago Chapter saluted the 2016 scholarship recipients at the French Pastry School. This year's six highly skilled and accomplished women were the perfect choices to receive the \$5000 scholarships. These funds came from the contributions of members and guests at the biannual fundraisers and from individual member donations.

Under the leadership of Veronica Hastings and her committee of Patricia Cobe, Joan Driggs, Jill Haas, Cheryl Lucas, and Phaedra Ruffalo, the rigorous screening process and interviews produced six recipients who are energized and dedicated to their fields. (See Veronica's message, at right, about these aspiring culinary women).

Mary Reidy McMahon thanked Anne Kauffmann for her generous hospitality, photography and treating the attendees to delightful goodies to take home. The French Pastry students worked on the elegant food presentation and desserts. Veronica Hastings provided the prosecco, Julie Ratowitz the savories, and Sophia Solomon the fabulous array of Capriole Cheese, including the award-winning Sofia.

Let's continue to honor our industry by inspiring and mentoring deserving women Every Dame can be a part of this program and the other charitable activities of the Chicago Chapter:

- Dames Who Give can GIVE their TIME by joining the scholarship committee, Green Tables or the biannual fundraising event.
- Dames Who Give can GIVE their TALENT by mentoring a scholarship recipient.
- Dames Who Give can GIVE DONATIONS to the chapter fundraiser or can honor a friend, family member, business associate or a personal milestone with a contribution to Les Dames Chicago.

Pat Cobe and Joan Driggs, who sat on this year's committee, were inspired to become co-chairs for the upcoming year of the scholarship committee. And Phaedra Ruffalo, who also sat on this past committee, was inspired to become the mentorship chair for this year.

Thank you, Dames, for participating and contributing to chapter committees and events in the past. The chapter is proud to have Dames Who Give!

Scholarship winners and committee members: Front row, from left: Mais Abdumaboud, Summer Shephard, Kristy Sonnek, Adriana Heredia, Joan Driggs. Second row: Cheryl Lucas, Pat Cobe. Last row: Jill Haas, Veronica Hastings, Madison Mundy, Machond Livingston, Phaedra Ruffalo



## Meet our 2016 scholarship winners

By Veronica Hastings

Several themes arose in the winning applications we received for this year's scholarship considerations. Among them:

- Knowing one wanted to be in the kitchen since one was tall enough to stand at the stove
- Learning from their mothers or other family members
- Food as a sense of community, sharing with people, touching them in this way to connect
- Sustainability of food sources, concerns for the environment
- And lastly, the important role of women in this industry, and breaking the glass ceiling, or should we say sugar ceiling?

Here are this year's winners. Marchond Livingston is studying at Washburne Culinary Institute. The other recipients are from the French Pastry School.

### Marchond Livingston

Machond's essay statement, "I am not just interested in culinary, I am completely fascinated by it," caught our attention. To her, culinary school is the foundation of her life, not just a career. Her instructors stressed her natural artistic ability, work ethic and ability to share her gifts. Her keen interests about the path the culinary world is taking included ideas about sustainability of food and food sources,

continued on page 2





## PRESIDENT'S LETTER

Dear Chicago Dames,

As we break out our hats, gloves, and scarves and gear up for the holiday season with our presents, pine trees and pies, now is the time many of us might reflect on the past, rejoice

with family and friends, and look ahead to a bright new year.

This upcoming year is an exciting time for our board, and many projects are ongoing. Margaret Laport, Amelia Levin, and Flora Caputo are hard at work developing a new, amazing, and more user-friendly website for our chapter. Flora also is developing a document- and asset-organization program. Dame Julie Ratowitz has used her talents to come up with many exciting and creative programs. Dames Who Read and Dames Who Drink are in full swing. And scholarship, membership and nominating committees are convening for new programs. Remember, it's never too soon to bring a potential new Dame to one of our many programs throughout the new year.

You may have noticed a new look to Amuse Bouche, our bi-weekly newsletter. Thanks to Amelia Levin for the update. We might be making further tweaks as we develop the new website, so stay tuned!

We also have three Green Tables programs in place: Purple Asparagus, run by Dame Melissa Graham, brings healthy-food education and advocacy to schools; Curt's Café teaches life skills to at-risk young women through food service; and the Farm on Ogden, part of Chicago Botanic Garden's Windy City Harvest program, provides inner city families with fresh food and education through an active, community garden, classroom facilities, and an on-site market. All three of these programs have volunteer opportunities available, so now is a great time to get involved! We're also actively looking for a Green Tables coordinator — a noble and extremely important job as a Dame. Please contact me if you are interested in either or both opportunities.

As the saying goes, "it takes a village" to raise a family, or in this case, support a growing organization such as our own. In addition to the above-mentioned volunteer opportunities, we will need some extra help with the new website development and communications committee should you be interested. And, of course, consider becoming a member of our board — it's a great way to get more involved and make some lifelong friendships and connections.

We dames pride ourselves on being an inclusive group. In my years of service on the board I can only share how much more I have received by giving. Thank you for giving me the opportunity to be of service.

Fondly,



Les Dames d'Escoffier International

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## Meet our 2016 scholarship winners continued

repositioning vegan/vegetarian dishes that replicate traditional flavors, and about the art of listening to the customer's wants and needs.

### Mais Abdulmaboud

Mais' story of leaving Iraq and Egypt reflected today's news headlines and it touched us deeply. More importantly, when she finally made her way to the U.S. and was asked that pivotal question, "what are you passionate about?" she answered, "cooking" without hesitation. Working her way up from prep cook in Northwestern University's kitchen to lead baker, she is thrilled to finally be able to continue this passion with formal studies. She "perceives food as a device that brings people together. A good meal can change people's moods or bring them the feeling of nostalgia."

### Adriana Heredia

Adriana captured attention immediately with her baking skills, which led to a product ahead of it's time: Kouign amman (a caramelized croissant) made with large-scale production methods. She overcame production flow challenges at the bakery where she worked, and her method is now the standard. All we can say about Adriana is "watch out, world." Her curiosity for innovation and dedication to the craft of baking will surprise and delight all of us in the future.

### Madison Mundy

Coming from an entrepreneurial family, Madison wants to combine her background in communication, advertising and journalism with her passion for the culinary arts. She finds food "to be an omnipotent tool that brings people together across communities and breaks cultural boundaries." Her ultimate goal is to own a bakery and restaurant to keep that vision alive. We can only hope she opens it in Chicago!

### Summer Shephard

Summer is a true artist. She still remembers the day she first saw the amazing cakes produced on "The Food Network Challenge." At that moment, she knew it was what she wanted to do for the rest of her life, "because if you do what you love, you will never work a day in your life." Her enthusiasm and passion for the industry bubbled through her Skype interview. The pictures she sent with her application were additional proof of that statement. To call her work beautiful is an understatement.

### Kristy Sonnek

Kristy, like so many artists who hail from practical families, pursued her business degree first, but never stopped thinking about becoming a professional pastry artist from her junior year in high school. Eager to learn from the best chefs in the pastry arts, and with the combination of her business degree, passion, networking prowess, and creativity, Kristy will certainly shatter that sugar ceiling!

# Member spotlight: Claudia Jendron brings her science background to brewing

By Amelia Levin 🍷

When Claudia Jendron came to Chicago from a job in Charleston as a marine biologist, little did she know she would become the head brewer at one of the region's fastest growing microbreweries.

But the parallels are there; brewing, and especially craft brewing is as much about science as it is art and taste. "You definitely use microbiology, molecular biology and chemistry in brewing, and those are the classes I took for marine biology," she says. "As a marine biologist, I was mainly catching fish and recording data, but here I use more science than I ever did." Not to mention, she's found her true passion.

Temperance Beer Co. founder and former architect Josh Gilbert discovered Jendron, who was then working at Goose Island Brewery, in his search for a head brewer. Together, they built out the brewery and developed the initial lineup of beers in August 2013. The Temperance tap room opened later that year in December and quickly developed a cult following.

At Goose Island, Jendron started off as a receptionist, landing the job upon moving to Chicago, after her lifelong dream to live in a big city. "I was a terrible receptionist. I thought anyone could do it, but that's not the case at all," she says. On the flipside, Jendron got to know a lot of the other employees and brewers and became a part of the Goose Island "family," as she calls it.

Soon enough, her interest in brewing began to develop and when former head brewer Greg Hall found out Jendron had a biology background, "they offered to let me help out in the brewery," she says. She also spent time outside of work pouring over books and talking to brewers to build her brew-making education.

When developing the beer lineup for Temperance, Jendron fell back on the English-style beers she learned to develop at Goose Island. But wanting to differentiate, she experimented with different yeasts and hops to find her own path.

Jendron got her bases covered with a pale ale and India Pale Ale, but also developed her signature English-style brew, Gatecrasher, which earned a coveted Silver medal from the Great American Beer Festival in 2014.

In addition to the roughly 20 to 25 beers on tap at any given time, Jendron has developed many seasonal varieties like a Winter milk stout, Fall pumpkin ale, Springtime-friendly saison beers with less alcohol and more food-friendly notes, and fruit-infused brews (pomegranate, for one) for summer.

The name "Temperance" plays off of Evanston's history as a stronghold of the women's Christian Temperance Union before prohibition and becoming a dry town. It was only in the 1970s that businesses in Evanston began to serve and sell beer. Temperance Beer even had to get a new license created to be able to sell and serve beer in the same location, a precedent that has spurred the growth of other local breweries and brewpubs.

In addition to making cult-following beers, Jendron remains devoted to connecting with and giving back to the community, using spent grain from fellow Dame Ellen King's Hewn bakery in Evanston, and hosting special beer dinners with King, Found restaurant's Dame Nicole Pederson, as well as many others throughout the year. She also has teamed up with Bin 36 to offer a custom beer made with plum puree.

"I learn something new every day, so it's easy to stay interested," Jendron says of her love for the job. "The industry is full of great people, just like the chef community."

One might ask what it's like to be a woman in a man's world as a head brewer, but in reality, gender is beside the point. There are many more women coming up those ranks these days, and after all, women were the primary brewers in years past. "In ancient times, many of the early brewers were priestesses, and then more and more women were brewing beer because they were already in the kitchen," Jendron says. "It was really only when beer-making became commercialized and factories were developed that men took over."

As a new Dame, Jendron hopes to continue serving as a role model for other women in the beer and culinary industry, as well as continue to build strong relationships with other members and give back in different ways. "I'm humbled and happy to be a part of Les Dames, and I'm getting the exposure to talk to so many women who have done so many great things," Jendron says.

| Claudia Jendron



# First-time conference-goers get the ‘big picture’

By Marilyn Wilkinson 🍷

Les Dames Chicago was well represented, in both enthusiasm and numbers, at the recent annual conference of Les Dames d’Escoffier International in Washington D.C. Eighteen chapter members attended the conference, believed to be a chapter record, and five of them were first-time attendees at this inspirational event.

Those first-timers — Jean True, Raeanne Sarazen, Julie Ratowitz, Phaedra Ruffalo and Margaret Laport — made the most of the three-day conclave, “Global Appetite, Local Impact,” by attending a variety of events that included restaurant dine-arounds, general sessions, concurrent sessions and celebratory dinners and luncheons.

Raeanne, who is a new chapter member, said she viewed the summit as a way to network and learn what other food professionals are doing in today’s changing marketplace. Phaedra saw the opportunity to not only be more involved with our chapter, but to meet Dames from around the globe. Jean, too, viewed her experience as a way to learn more about the “big” picture and meet other chapter members. Julie, our current Events Chair, sought to get a bigger sense of LDEI, “of what we do and how we do it.”

The desire to meet other members and make new friendships was unanimous. Jean said she was especially inspired by seeing Dames who are “seniors” still working on existing and new projects. “Their passion was motivating to me to not just dream about projects, but to start

doing them.” Likewise, Margaret said she hoped to contribute more to the organization and to meet with “lots of folks outside the chapter to be exposed to many ways to do things.” And, she said, she did come away with some good ideas. There were multiple comments about the welcoming and supporting nature of the conference. As for whether preconference expectations were met, “for sure,” and “Yes!” were typical evaluations. The conference offered a diverse program of speakers addressing issues Dames care about. Keynoter Susan Ungaro, president of the James Beard Foundation, addressed “The Diversity Imperative: No More Excuses” that detailed the need to expand cultural and gender diversity in chef/restaurateur professions. Dame Joan Nathan, an award-winning author and food historian, was a favorite of our new attendees. Her topic this year was King Solomon’s Table, her soon to be published book that describes the enduring nature of food and cuisines throughout history.

Another popular speaker was Timothy Harlan, MD, FASP, Associate Dean for Clinical Services, Tulane University. He described his medical education classes that provide physicians with knowledge of how diet, lifestyle and nutrition relate to disease and leading a healthful life. Johanna Mendelson Forman, senior advisor and Scholar in Residence, American University’s School of International Service, focused on

“Culinary Diversity: Peace, One Plate at a Time.” She discussed how sharing and cooking foods can diminish borders and misunderstandings, offering positive outcomes for diplomatic possibilities. Margaret said her favorite part of the conference was this “learning about the role of culinary outreach in conflicts and diplomacy.”

Inspired and motivated, our new conference attendees are already looking forward to next year. Most hope to be on deck for the conference in Los Angeles/Newport Beach. “Absolutely!” said Phaedra. And, we’re sure Julie will be there, too: This lucky Dame won a terrific conference raffle prize, an expense-paid, 2017 conference registration, and two nights in the conference hotel.

| Eighteen Chicago Dames attended the LDEI conference in Washington, D.C.



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## Links:

For fun, up-to-date food news in Chicago, go to [chicagoeater.com](http://chicagoeater.com). You can sign up for weekly e-mail newsletters, too.

## Corrections:

In the fall edition of Panache, two names were spelled incorrectly: Veronica Hastings and Nancy Brussat. We regret the errors.