

Culinarium Photo Wall:



The gorgeous Culinarium program book



New Dame Tamara Franck checks out the silent auction (above).



Dame Susan Lamb Parenti and her daughter Kaia (below).



Past LDE Scholarship recipient speaks at Culinarium



Dames Barbara Gorham and Barbara Glunz-Donovan enjoy the cocktail hour (above).



A carnival-themed cake on Dessert Dash display (above).

The room at Venue One awaits guests! (below)



Strawberry deliciousness on the Dessert Dash display (below).



Detail of carnival-themed cake



Dame Melissa Yen tests flavor knowledge at a Sense-ational game



LDE Chicago President Julie Chernoff exhorts guests to donate to the culinary scholarship fund (left)



Fire-eater entertains during cocktail hour (left)



Dame Shannon Kinsella and guest Alana Mortell tempt guests at Restaurant Row

Visit

What is your favorite food blog? Local or national, send your nomination to us for a future Panache article: carolmightonhaddix@gmail.com

And check out our website to learn more about our members!
lesdameschicago.org

FROM THE EDITOR:

Get in touch with your inner writer! We are looking for volunteer writers and article ideas for Panache.



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PANACHE

Quarterly Newsletter, Les Dames D'Escoffier Chicago



Summer 2016



In This Issue: [Culinarium Recap](#) [President's Letter](#) [Meet Our New Members](#) [Important Links](#)



Chicago Dames enjoy 'sense-ational' evening to raise funds for next generation of female food professionals

By Janet Helm

Taking inspiration from the circus – which has been called the greatest show on earth – the Culinarium fundraiser on May 16 at Venue One truly ranked among our greatest shows. Guests were greeted by a juggler and fire eater, sampled circus-inspired appetizers, and visited stations that challenged their taste buds – reinforcing how the five senses – sight, scent, sound, taste and touch – are essential for appreciating a culinary experience. Proceeds from the event will go to culinary scholarships and to support community service projects.

Culinarium reception appetizers included tuna poke with cancha and ancho from Dame Shelley Young of The Chopping Block, and shaved beef tenderloin with horseradish crème and chive in a savory cone by Dames Wendy Pashman and Norma Maloney from Entertaining Company.

During the dinner, Dame Ina Pinkney, Chicago's own Breakfast Queen, served as

carnival ringmaster, and many of Chicago's leading chefs and restaurateurs shared their unique interpretation of carnival cuisine, including "Hot Diggity" bao from Dame Mary Aregoni of Saigon Sisters, tilapia fish tacos from Dames Maria Concannon of Don Juan's and Mary Reidy McMahon of Fulton Fish Market, and chicken on a stick from Dames Nicole Pederson and Amy Morton of Found Kitchen and Social House.

Perhaps the highlight of the evening was hearing from recent scholarship winners. During the family-style meal, Maria Alvarez, Holly Poe and Jessica Trembly came to the microphone to tell their stories about the ways Les Dames Chicago made a difference in their lives. They were grateful, and it was immensely inspiring.

Following the dinner, the highly anticipated Dessert Dash was a big success. Those at each table bid for a chance to select one of the world-class, carnival-themed desserts

created by renowned Chicago pastry chefs. (Our table was lucky to win the amazing pistachio-strawberry dacquoise created by Maggie O'Brien, chef/owner of Velvet Dessert.)

Many thanks to Culinarium sponsors, co-chairs Melissa Graham and Julie Ratowitz, the committee, and all of those who participated in this festive fundraising event.

Over the past two years, the chapter has awarded \$60,000 in scholarships to 14 students from local culinary schools, and given funds to support the Green Tables Initiative and the Roberti Community House in Waukegan. Additionally, fundraising efforts have helped support the upcoming publication of Food City: The Chicago Encyclopedia (University of Illinois Press, 2017).

More Culinarium photos continued page 4



| Culinarium chairs Melissa Graham, Julie Ratowitz, Rachel Brown photo



| Lemon Verbena, Almond & Spring Fruit Tart by Craig Harzewski, NAHA, photo by Janet Helm



| Ina Pinkney, Rachel Brown photo





PRESIDENT'S LETTER

Dear Chicago Dames,

As I write this, Culinarium: Feast Your Senses has just wrapped up, and even though it was a few days ago, I'm still tired — but proud.

What a spectacle we Chicago

Dames put on! Kudos to our Culinarium co-chairs, Melissa Graham and Julie Ratowitz, for a job well done, and for assembling such a crack team: Mary Kay Gill as event treasurer; Flora Caputo's magnificent graphics, along with Susan Parenti's logistic skills; Margaret Laport's fabulous auction; Polly Peters, Norma Maloney and Cynthia Webber's corralling of festival foods; Anne Kauffmann's amazing Dessert Dash with help from Nicole Bujewski; and Catherine Deevy and Veronica Hastings' beautiful beverages. Our other committee members provided us with social media expertise, table decoration, sponsorship solicitation, volunteer wrangling, game creation/execution, and much, much more: Malika Ameen, Linda Eatherton, Patty Erd, Suzanne Florek, Janet Helm, Diane Sokolofski and Melissa Yen. Thank you all for stepping up so LDE Chicago and their guests could step out for the evening!

The fresh infusion of capital to fund our philanthropic endeavors is timely, as Scholarship Chair Veronica Hastings and her committee are just starting to vet the culinary scholarship applicants. As we heard at Culinarium from three of our past recipients, the financial awards are terrifically impactful, as are the career mentors that we provide. This is good work.

In my last letter as President of the Chicago chapter, I want to say a sincere "thank you" to all Chicago Dames, but especially to the Policy Committee for their sage counsel, to Communications Chair Anupy Singla for her tireless efforts with Amuse Bouche, and of course, my Board members over the last two years: Portia Belloc Lowndes, Catherine Deevy, Patty Erd, Suzanne Florek, Anne Kauffmann, Margaret Laport, Polly Peters, Donna Pierce, Mary Reidy McMahon, Kathy Ruff, Melissa Yen — but most of all, Past President Jen Lamplough, who set an example of graciousness, enthusiasm and warmth that I have tried my best to emulate. She was a hard act to follow! I wish good luck to incoming president Mary Reidy McMahon and her star-studded board. I know they will continue to keep the best interests of LDE Chicago at heart, and they're stuck with me for one more year in my role as Past President.

Happy summer, all!



Les Dames d'Écofleur International

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Rhubarb Rosé Sangria

By Julie Chernoff 🍷

Rhubarb Syrup

- 1 cup sugar
- 4 cups chopped fresh rhubarb
- 2 – 1-by-3-inch strips each: orange and lemon peel (zest only)
- 2 sprigs fresh mint

Directions:

1. Combine all ingredients with 3 cups water in a large saucepan. Bring mixture to a boil, stirring to dissolve sugar. Reduce heat, cover and simmer for 15-20 minutes until rhubarb is falling apart.
2. Let mixture cool, and then strain it through a sieve into a bowl. Press on solids to extract all the liquid; discard the solids.
3. Set aside and let cool, then cover and refrigerate.

Rhubarb-Rosé Sangria:

- 1/2 cup each: gin, brandy and rhubarb syrup
- 2 bottles rosé wine
- 1 orange, rind washed, sliced in half vertically, then into 1/2-inch thick half moons
- 1 lemon, rind washed, thinly sliced
- 10 strawberries, hulled and sliced thinly
- 1 cup raspberries
- 1 cup seedless red grapes, halved
- 2 – 11.5-ounce cans chilled San Pellegrino Aranciata or Aranciata Rossa Sparkling beverage (I've found also that a 24-ounce bottle of Q Sparkling Orange will work, too)

Directions:

1. Combine gin, brandy, rhubarb syrup and rosé wine in a large container (I use a huge glass beverage jar). Add fruits to macerate.
2. Refrigerate until well chilled, about 2 hours.
3. When ready to serve, add chilled San Pellegrino Aranciata and stir to combine and fizz.



Meet your new members, inducted in June

By Catherine Deevy 🍷

The following eight new members were inducted into Les Dames Chicago during the annual June meeting at Found Kitchen & Social House in Evanston.

Toni Marie Cox is an artist and pastry chef with a BA in fine arts from the University of Illinois at Chicago. She is former Executive Pastry Chef of the Mayfair Regent Hotel in Chicago and The Disneyland Hotel in Paris. Since 1994, Toni has been owner/chef of Toni Patisserie in Hinsdale, and in 2011 opened Toni Patisserie & Café in Chicago. Toni feels her strongest professional quality is her work ethic and a “whatever-it-takes attitude.” toni@tonipatisserie.com



Charla Draper is a food professional with diversified experience in marketing and editorial communications. She is a former Food Editor for Ebony and Southern Living magazines, and owner of It's Food Biz! Consulting. She provides marketing services for food and food-related products. Her work has been featured on numerous digital sites including TODAY.com, and she writes a food blog, ChowChow & Soul. Charla is looking forward to contributing to Les Dames via mentoring and community service projects. charla@itsfoodbiz.com

Tamara Franck is a Senior Account Executive at Estes Public Relations with 25 years of experience in food-related consumer and foodservice public relations. She has worked in culinary advertising, promotions and new product development. At Estes, Tammie utilizes her public relations background and her past experience owning French restaurants and bakeries in Nashville, Tenn. She “believes firmly in supporting and furthering women and their opportunities in the culinary professions.” tammiefranck@sbcglobal.net



Claudia Jendron is “Head Brewster” at Temperance Beer Company. Originally from South Carolina, she moved to Chicago in 2009 to continue her career in marine biology. She took a temporary job as a receptionist at Goose Island that turned into a complete career change. She became a brewer at Goose Island in 2011, and a year and half later, started Evanston’s first brewery since Prohibition. Claudia loves “educating people about craft beer.” claudia@temperancebeer.com

Laura Parsons has been the Pastry Chef at Conway Farms Golf Club since 2012. After graduating from The French Pastry School in 2003, she has worked in many pastry outlets. Once Laura started working in private clubs, she knew that it was the best place for her. She is looking forward to “building up younger women interested in the field.” adoredesserts@gmail.com



Raeanne Sarazen is a registered dietitian and chef who specializes in traditional and digital forms of culinary and nutrition communications. She has 20-plus years of experience in settings, such as Trotters to Go, Edelman Public Relations, the Chicago Tribune Test Kitchen, and the Academy of Nutrition and Dietetics. Raeanne believes “in the power of women sharing with each other their life and work experiences, as well as their expertise.” rsarazen@mac.com

Laura Levy Shatkin is a multi-media journalist and Certified Sommelier, who has spent the past 18 years crafting stories on food, wine, spirits and travel. Her accomplishments include Restaurant Critic/Wine Guru at the Chicago Reader, work on WineTasteTV.com, and “Taste” on NBC5 Chicago. Most recently, Laura launched the podcast SommTalks.com, which is on iTunes and TuneIn Radio. Laura would like to “collaborate with other impassioned women in my field to give back, help each other, and socialize.” lauralevyshatkin@gmail.com



Susan Szymanski is Vice President of Marketing for SPINS, a firm providing consumer insights, analytics and consultation for the natural, organic and specialty products industry. Her responsibilities include brand positioning, custom content, digital marketing, event planning and execution. Susan has experience mentoring women who have succeeded in moving their careers to a high level of responsibility and visibility. sszymanski@spins.com

Two members also were reinstated:

Marilyn Wilkinson formerly was with the Wisconsin Milk Marketing Board as director of National Product Communications and was a consulting editor for the Taste of Mexico cookbook. marilynjwilkinson@gmail.com



Mary Kay Halston is a professionally trained chef and pastry chef and former Vice President of Culinary Operations at Corner Bakery, and New Product Development /Bakery Manager, La Brea Bakery. mkhalston@me.com