

PANACHE

Newsletter of Les Dames d'Escoffier Chicago

Les Dames d'Escoffier Chicago Adopts a Green Tables Project

By

Dames Sharon Olson and Mary Abbott Hess

The Green Tables Initiative is a Les Dames d'Escoffier sponsored program, which turns our attention to sustainability and a wholesome diet for our citizens and especially for our children. The Chicago Chapter of Les Dames wishes to participate fully in this initiative by volunteering the expertise of our members to promote good healthy food by classes, seminars, gardening, cooking demonstrations, and by using any and all educational means at hand. It is our desire to make our communities and city GREEN.



By vote of the Board of Directors, the Chicago Chapter has adopted a food literacy program, including both cooking and gardening components that will educate and inspire the large and diverse group of children who are members of the Robert R. McCormick Boys & Girls Club of Chicago. Their mission is “to enable all young people, especially those who need us most, to reach their full potential as productive, caring, responsible citizens.” They serve boys and girls from pre-school through college age. 95% of children are 6 to 18 years old, a time when they are establishing habits that will often last a lifetime.

Seventy-five percent of the children who participate in the Boys & Girls Clubs come from single parent households; forty-eight percent from families with household income below \$28,000. The McCormick Club is well established and has many programs in place to offer these kids a safe and nurturing environment. There are activities that include literacy, physical education, art, ceramics, photography, computer labs for homework assistance and even a recording studio. Yet, when it comes to nutrition, the executive director tells us many of these kids think a bag of Cheetos is a good lunch. Many have little or no connection with food, nutrition or the quality it can add to their lives.

The following are the ways in which Les Dames will participate in the project. The food and cooking part of the program will involve kids, 8-12 years old and be held on Wednesday afternoons (3-5 p.m.), on weeks that alternate with the gardening program. The

continued on page 4

President's Message

Les Dames d'Escoffier Membership -A Personal Look



Dear Chicago Members,

Membership in Les Dames d'Escoffier has benefited me on so many different levels. It has allowed me to become acquainted with a highly diverse group of women that reflects the multifaceted fields of contemporary gastronomy and hospitality both in Chicago and in other chapters across the U.S. Many of these women have become supportive colleagues and valued friends. That didn't just happen—I showed up, I worked side by side with other members on committees, on projects, on the board. I attended programs. I worked on fundraisers helping to raise money for projects to benefit our community.

Membership has also provided me with an invaluable education. Through our various forms of communications—the newsletter, emails, the website and programs, I have listened, tasted, learned and read about a myriad of culinary subjects and activities. I have attended programs which have informed me about what is happening in our world, such as the sustainable seafood program at the Shedd Aquarium, and the many programs that have educated me about tastes. I learned how cheese goes so beautifully with beer at the Glunz Bavarian Haus. I was provided an intimate peek into the careers and experiences of fellow members from the cookbook panel at Ina's. I was invited to get-togethers at the Ravinia Festival, at Province restaurant, and at the Frontera Grill where I could talk with old friends and get to know new ones.

Another extremely gratifying benefit of membership has been the knowledge that Les Dames is dedicated to supporting our community. We have awarded scholarships to women who aspire to culinary careers. We have funded such important projects as the Greater Chicago Food Depository, Green City Market, the Flower Pot Café and so many more. And now I am so pleased to announce another benefit of membership in Les Dames...an opportunity to volunteer at the McCormick Boys & Girls Club, most of whose members are from single parent, low-income households. As a central part of our chapter's commitment to the nationally sponsored Green Tables Initiative, we have selected this project.

We are being called upon to provide Les Dames expertise through teaching cooking classes, conducting tastings, giving lessons in healthy food habits, hosting or helping to chaperone tours or field trips and helping to plant and garden. Through healthful cooking and gardening activities, it is our goal to greatly enrich the lives of these boys and girls! And who better to do this than members of Les Dames! Many members are already involved in these kinds of projects in other venues. We are proud of their passion and involvement to the greater green cause. Whatever amount of time any of you can give to volunteering for the activities of the McCormick Boys and Girls Club project would be most appreciated.

Many of you are already quite aware of the benefits of membership in Les Dames. Two very valued members—Dana Benigno and Carrie Nahabedian—have shown leadership and participated in many of the chapter's activities. Now both of them have finished their term on this year's Board of Directors, and I would like to thank them for their outstanding and dedicated service! Dana Benigno has been Website Chairman and though her expertise and caring, has brought our Les Dames website to a whole new level. Carrie Nahabedian has contributed in many ways to our organization through the generosity of her restaurant and by adding an important chef's point of view to the board.

Finally, everyone in the Chicago chapter would like to extend a warm welcome to our newly-elected Board members, Linda Avery and Donna Pierce, and to our new members. We hope that all of you will benefit greatly from Les Dames membership. I know the organization is pleased to have you join us and add even more diversity to our group. And please remember to participate! Through participation you, too, will begin to realize the many strengths of this organization.

Sincerely,

Nancy Brussat

Executive Board 2008-09

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www.lde-chicago.org



Scholarships

By Jill Van Cleave

On May 7, 2009 at the 11th Annual Culinary and Hospitality Showcase Dinner, Celebrating the Cuisines of India, at the Washburne Culinary Institute, two students were awarded Les Dames d'Escoffier Scholarships. Here is an insight into the selection process written by Jill Van Cleave. A Kendall student, Jia Mei, was also interviewed by Suzanne Florek and Barbara Glunz and awarded a Scholarship. Her prospects, according to both Suzanne and Barbara look very promising.

Nancy Harris and I arrived at Washburne Culinary Institute on a bright sunny morning in April and were greeted by Rhonda Purwin, Director of Enrollment and Industry Relations, and Bill Reynolds, Provost. After a thorough tour of the school (very impressive) and a walk through their lovely restaurant, Sikia, we were taken to a small conference room to conduct our interviews. Rhonda briefed us on each of the five candidates



Dames Nancy Brussat and Jill Van Cleave with Washburn Scholarship recipients Arianne Kendrick and Tania Merlos Ruiz

regarding grade point averages, their status of semesters yet to complete and area of study, and if they have other sources for financial aid. Two candidates were previous LDE scholarship recipients and have almost completed their courses. Three others were new candidates to LDE.

Overall, the interviews went very well, and the candidates were well chosen for our organization's consideration. Nancy and I came to a decision and were able to deliver it to Rhonda and Bill at lunch following the interview sessions. We chose to



Dame Jill Van Cleave with Washburn Provost Bill Reynolds and husband Bill Rice

for this school, and a two-way split will accomplish this desire.

Arianne Kendrick has no apparent family income, is single and has one dependant. Her essay was heartbreakingly honest and well written. She impressed us with her candid nature, her devotion to her chosen field, her belief in herself to succeed, and her gratefulness to those who have helped her along the way. She wants to learn everything she can about the culinary industry. Arianne works very hard, achieves small goals she sets for herself, and also has a huge desire to someday give back to others like herself who had to overcome obstacles to make something of themselves.

Tania Merlos Ruiz is married and the proud mother of a six year old son. Her family income is under \$11,000 annually. Tania is the fourth child of Guatemalan immigrants

and was first exposed to the food industry at her parent's taco stand. She is extremely family-focused, particularly with her son, and, unfortunately, has had to endure the passing of both her parents. Tania's mother's long illness with stomach cancer opened her eyes regarding the link between culinary nurturing, nutrition, and providing for healthy lifestyles. She is passionate in her thirst for culinary education and has a strong work ethic. Her recommendations are glowing with regard to her abilities and dedication. At this time, she sees catering as her career goal. She catered the Adelante fundraising event held at the Mexican Fine Arts Museum and has developed a resume for volunteer projects. She is a member of the American Culinary Federation Windy City Chapter.

Nancy and I submitted these two candidates from Washburne Culinary Institute as LDE scholarship recipients with complete confidence.

Suzanne writes, "Barbara and I spent the morning interviewing three candidates from Kendall College for our scholarship. We received a total of ten applications from both Kendall and The French Pastry School, however, six of the applicants were not eligible because they were not currently enrolled in the culinary program. We enjoyed meeting all three women, but found Jia (Emma) Mei the most focused on her career. We feel that she will make an outstanding recipient of this year's award, and will actively participate in our mentoring opportunities. We are going to award her the full \$2,500.00.

Emma immigrated to our country from China at the age of two. She has strong ties to the Chinese culture and food; evident by the fact that she has been making her own family's meals since the age of twelve. Gallery 37 helped to provide a strong foundation for her love of cooking during high school, and it was there that Emma began to hone her skills and speed for "Asian Fusion Cuisine." She realizes there is a lot to learn in the world of food, and upon graduation she plans to travel to Spain, Italy or China. After returning home to the US, she will work for several chefs before attempting to open her own restaurant; which will be a mixture of fine dining and family food "where everyone can eat."

As always, the time spent interviewing is as gratifying, if not more so, to those of us who do it as to those who receive the award. LDE Chicago's efforts in providing a scholarship are much appreciated. Thank you for the opportunity to serve on the committee."

Green Tables

continued from page 1

curriculum will include simple demonstrations, tastings, field trip/tours, and some simple cooking as facilities permit. Les Dames members will teach classes and members may assist with tours. Hopefully, we will be able to include additional hands-on cooking classes, and field trips for apple picking, etc. but this depends on available funding.

Additionally, there will be outreach into the community to understand food, local farms, and community supported agriculture programs during the growing season. We have contracted with The Organic Gardener to provide expertise and guidance. They will come to McCormick every second week to supervise and teach, and the garden club will maintain the garden between classes. Dames will help at the classes and assist with field trips to other gardens and farms. Part of the program will be at least 5 trips (for different groups of kids) to the Green City Market and the garden at Farm in the Zoo. The food and cooking and gardening programs will run alternate weeks on Wednesday afternoons. Some Green City Market tours will be Saturday mornings. The summer program will also have tours and activities various weekdays. The actual classes will be for 25 kids but many more will participate in the gardening program and field trips. The program will run from April 29 through November 2009.

Levin, who is responsible for the Green Tables Initiative community service project, will coordinate member participation. Mary Abbott Hess and Sharon Olson are the project coordinators and will plan curriculum and be the contacts with the McCormick Club. The Boys & Girls Club has a communications program already in place. The Les Dames supported program will be a prominent feature of the Boys & Girls Club website and garner recognition for the Les Dames community service program. Also, the Club will participate in the international exchange, The Growing Connection, networking with garden programs in Ghana and elsewhere.

It is our hope that every chapter member will participate in the Green Tables Initiative in some way: teach or help teach a food or cooking class, plan a lesson or tasting, host or help chaperone a tour or field trip, work with the kids in the garden, or donate funds to support the program. Community service is a vital part of Les Dames' mission, and contributing to the Boys & Girls Club will be an excellent opportunity to do that with panache.



Assisting the children in the photos that accompany this story are Dames Mary Abbott Hess, Karen Levin, Donna Pierce, and Carol Smoler.

New Faces of 2009

By JeanMarie Brownson

On May 12, 2009, the New Member committee—Mary Abbott Hess, Carol Haddix, Carol Smoler and Nancy Brussat—under the leadership of chair JeanMarie Brownson met to review the applications for membership in the Chicago chapter. With great pleasure they introduce the ten new members for 2009 to be inducted into our chapter at the Annual Meeting on June 22nd.

Marsha Damian, the owner of Damian International, Chicago, IL since 2007, Marsha is a wine industry management professional known for her expertise in brand building since 1975. Prior to owning her own business, Marsha worked at Winebow Inc. and Brown-Forman. She also was the culinary/wine director of the Chicago Gourmet Event 2008. Marsha is looking forward to joining Les Dames to continue her devotion to learning and to bring her extensive knowledge of fundraising and event planning to our Chapter.

Keli Fayard, the owner/cake designer of Vanille Patisserie, Chicago, IL since 2003, Keli has a resume that includes pastry chef of the Bold American Food Company, Bellagio Hotel, Lenotre & Paris Hotel. She is the recipient of the Chicago Tribune Good Eating Award 2008, tested recipes for Francois Payard's cookbooks and a tireless volunteer at area homeless shelters and soup kitchens. Keli says she is anxious to volunteer in Les Dames, an organization she believes in, and to broaden the minds of the public and fellow culinarians about French pastry and to be among women working toward the same goals.

Nell Funk, the chef/owner of Now We're Cooking, Evanston, IL since 2006 and the chef/owner Fantastic Funktionen catering business from 2003-2006. Nell has been the guest chef on The Cradle's Night of Promise and ran the staging kitchen for Greater



Located at 4835 N. Sheridan Road, Chicago, the McCormick Club in the Uptown community is the largest Boys & Girls Club in Chicago with 2,200 Club members, so we can make a difference in the lives of many children. It has a full-time staff and dedicated Executive Director and Program Director, who are extremely excited about this project. Karen

Chicago Food Depository events. She also volunteers in soup kitchens and works with the city of Evanston to promote culinary education. Nell is looking forward to developing additional relationships/collaborations with culinary professionals and broadening her dedication to culinary education.

Laura Jensen, vice president Sales & Marketing, Terlato Wines International, Lake Bluff, IL and a Certified Wine Specialist. Laura is a highly regarded marketer with extraordinary promotional and communication skills. She has been a guest speaker at the Aspen Food & Wine Festival, Pebble Beach Master's of Food & Wine, Chicago Gourmet, and many other high profile food and wine events. She volunteers with the City of Chicago's Animal Care and Control and with the Chicago Area Running Association. Laura looks forward to joining Les Dames for our educational and sustainable focus, volunteer opportunities, camaraderie and community.

Catherine Koelling, a sales representative for Heritage Wines, Niles, IL, since 2000. Catherine has attended numerous Les Dames events over the years when she was owner/manager of the Biloxi Grill and The Greenery Restaurant in Barrington, IL. Catherine has also worked as a wine sales rep for Judge & Dolph and in marketing for the Brennans' Family of Restaurants. Catherine looks forward to bringing her experience, leadership and organizational skills to our fundraising events.

Tamar Mizrahi, co-owner Bamboo Blue Restaurant in Homewood, IL since 2001 where she manages the front of the house, creates cocktail recipes, oversees the beer and wine offerings and keeps the operation running smoothly with exceptional people skills. Tami previously worked for Jeanne McInerney Lubeck at Fresh Starts, Flossmoor, IL and is an avid gardner and winner of several garden contests. She is heavily involved in community volunteering and fundraising. She is looking forward to joining Les Dames for the professional interaction and wants to get involved in programs and green events.

Elizabeth (Betsy) Peterson Sanchez, manager/buyer of gourmet food and wine for Little Traveler, Geneva, IL since 2007 and the general manager/owner Granada, Inc, restaurant in Geneva, IL from 1999-2006. Previously, Betsy was a freelance consultant with clients that included Williams-Sonoma and Kraft and a pastry chef for the University Club, Neiman Marcus, and Le Perroquet. Betsy gives cooking demonstrations at Geneva Green Market and does a lot of community volunteering. Betsy will be an enthusiastic participant, a resource to her fellow members and help raise awareness through education.

Lisa Santos, owner/chef of Southport Grocery & Café, Chicago, IL since 2003. Lisa is also a Slow Food Board Member, Southport Neighbors Association Board Member and SSA Commissioner for the City of Chicago. She is an active community volunteer and a financial expert coming to the culinary world from the insurance and accounting worlds. Lisa values the whole experience of food and wants to be part of women in food. She is also willing to volunteer her financial skills to our Chapter.

Mary Smith, director of marketing for The Plitt Company, Chicago IL since 2003 and formerly a sales rep for The Plitt Company and production manager for Superior Ocean Seafood. Mary was also an instructor/kitchen manager for Oliver's Kitchen, Chicago. She is a member of the Seafood Choices Alliance, the Illinois Restaurant Association's education committee and a frequent speaker on sustainable seafood. Mary looks forward to learning from our diverse group of members, to sharing her experiences with others in the industry and to enjoying new culinary experiences.

Judith Schad, owner/cheesemaker of Capriole, Inc, Greenville, IN. Judith's resume includes 2 pages of awards for her cheeses since starting her farming business in 1988. A former English teacher and creative writing teacher, Editor of the Louisville Review, University of Louisville she was also Director of the American Dairy Goat Association and the Director of the American Cheese Society. She is an advocate for positive change towards environmental sustainability. Judith admires Les Dames and the active community of women in food in Chicago, the energy of our organization and will bring her unique perspective of cheesemaking and farm management to our Chapter.

2010 LDE Chicago Fundraiser

Savor the Concept ! Save the Date ! May, 2010

Co-chairs Shannon Kinsella and Linda Avery are well on their way to planning a memorable **Les Dames d' Escoffier fundraiser** to be held in May 2010 at a venue very much like Chicago's Cultural Center.

On the drawing board are a sit-down dinner for 200 – 250, which will include some kind of entertainment – likely a food fashion show (coordinated by chefs and fashion designers).

The theme will focus on tables: people sitting at tables, an auction that will include bidding for small tables (little plant stand-type tables) that will be decorated and painted by celebrities and/or celebrity chefs. The table concept will replace the "Foodles" but will be in the same vein. Other variations on the theme might include tables decorated and sponsored by places like Sur la Table or Genvieve Lethu or farmers from Green City Market. So think tables.

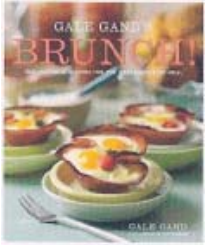
The event will also feature a fun "Dessert Dash." Want to know more? Stay tuned! More later.



Headliners

We are pleased to note that the Chicago Chapter's 2009 LDEI Grande Dame Award Nominee, **Judith Jones** is among the finalists for the Award. The other nominees are: Jean Andrews, Dolores Cakebread, Shirley Corriher, Ana Costa, Ruthie Gramh, Marion Nestle, Ph.D., M.P.H., Nora Poullion.

Congratulations to **Dame Gale Gand** on the publication of her new cookbook, *Brunch*. Promoting the book, Gale has presented



demonstrations at various New York City shops and appeared on NBC's "Today Show" April 15th, where she prepared two brunch dishes from her new cook book.

Dame JeanMarie Brownson announced a new episode of *The Entrepreneurs* on CNBC, featuring Chef Rick Bayless, Manny Valdes and their partners in Frontera Foods, including **Dame Deann Bayless**. The show provided a peek inside the company, and was featured on CNBC on Thursday, April 2 at 8 pm CT.

The executive chef of **Dame Carrie Nahabedian's** NAHA restaurant prepared lunch for the International Olympic 2016 committees on April 4, when the group visited Chicago and resided at the Fairmont Hotel. The menu featured Armenian/Greek food, tagine-style braised chicken thighs, Turkish apricots, white fish with wheat berries and the spring items: ramps, wild morel mushrooms, and early rhubarb.



Carrie and Michael Nahabedian also hosted a Cocktail Reception for host designer, artist, and fellow Armenian Michael Aram to showcase his home entertaining collection at Neiman-Marcus on April 17, 2009. And what would the James Beard Foundation dinner in NYC be without the inspired chef, Carrie Nahabedian?

Nina Barrett's interview with **Dame Nancy Brussat** aired on Monday, April 13, 2009 on WBEZ 91.5 Public Radio. It was a whimsical presentation of Polenta, its background, its appeal in these days of financial strain, and it also included recipes and serving possibilities devised by Convito's chef Noe Sanchez.

continued on page 7

An Evening with Grant Achatz

By Toria Emas

Now We're Cookin', Evanston's thriving culinary center, invited our chapter members and their guests to attend a special one-night only

cooking demonstration and cookbook signing with Chef Grant Achatz of Alinea on April 1, from 6:30 p.m. until 9:30 p.m. One of the pioneers of contemporary American cuisine and winner of the James Beard Foundation 2008 "Outstanding Chef" award, Chef Achatz has forged his own creative style, evidenced by inventive dishes focused on flavor and innovation in Alinea's kitchen, dining room, the menu and presentation.

The evening began with wine and light appetizers prepared by Now We're Cookin' Culinary Director Mary McMahan. Then Chef Grant Achatz demonstrated some of his favorite cooking techniques in the center's demo kitchen. Afterwards, the chef signed copies of a rare, slip-covered edition of *Alinea*, normally available only at the chef's restaurant, for the discounted price of \$50. Since the book signing, Grant's book has been recognized with a James Beard Foundation Award.

Even though the event was held on April 1st, there were no fools at Now We're Cooking. It was a rare opportunity to listen to the man behind Alinea. And listen is the operative word—even Grant Achatz's assistant said that he heard more from Grant that night than in the past six months. Achatz told stories about vaporizing hay to trigger memories of fall, his new food experiences while traveling to Japan, his experiments with A-1 sauce from his childhood, his passion for cooking and how his son's melted ice cream sandwich inspired a new dish at Alinea. Lucky audience members sampled his frozen cinnamon yogurt, distilled chiles and wafers of grape soda. The rest of us just took it all in—happy to be in the presence of a culinary genius with Midwestern memories, humor and humility. We can't wait to see what he does with his burnt toast idea.

Pam Fitzpatrick tried the Sweet Potato Pie and said, "It was just as he described it: a crunch encapsulating the first taste of sweet potato filling, followed by caramelized sugar, that followed by liquor, but moreover the sensation was of comfort food, even though it was such a delicate portion. I am always surprised that creative genius manifests itself from simple ruminations on childhood memories, smells, tastes, experiences, and it always reminds me of the foundation of what I do. I experience this same thing when I listen to talks by people such as Stephen Sondheim, Richard Serra, or Grant Achatz – i.e. the simplicity of it all."

Sofia Solomon said, "The venue was beautiful and the appetizers delicious. I was inspired to experience his cuisine, and enjoyed his thought process and experiments to implement his vision." According to Patty Erd's blog "Grant talked about one of the stages of gastronomic experimentation at Trio. They dipped a flavor-infused shrimp (I apologize for simplifying this many-layered process) in a creative tempura batter, then skewered them on vanilla beans before frying." Patty considers the thank you Grant inscribed to her on his cookbook to be worth every minute of the vanilla bean selection.

"All of us who attended may never look at food the same way again," JeanMarie Brownson wrote, "His 'Deconstruction of Sweet Potato Pie' beautifully illustrated the limitless boundaries of the culinary world. Talking to a crowded room of Les Dames, chefs, culinary professionals and food enthusiasts, Achatz skewered bourbon (agar-agar was involved), sweet potato puree and gelled brown sugar onto a cinnamon stick. After dunking the skewer into tempura batter and deep-frying it he lit the cinnamon stick on fire. The room filled with cinnamon aroma while audience members popped the contents of the skewer into their mouths. Yes—sweet potato pie—in a new form—but totally sweet potato pie."



Demystifying Sustainability

By Sharon Olson

Program chair, Jill Van Cleave, organized a think tank in a fish tank on “Sustainable Seafood” on Monday, April 20, at the Shedd Aquarium, where she gathered experts among Chicago dames and the community to share their personal experience, insight, and anecdotes that will long be remembered relating to the seafood we choose.

Michelle Jost, Director of Sustainable Practices and Kassia Perpich, Sustainable Seafood Coordinator for the Shedd Aquarium welcomed us to this memorable evening. They shared insight on sustainability worldwide and some entertaining stories about the seafood diets among the Shedd’s population. For those who attended the program, it is safe to say their next visit to the Shedd will most certainly include a visit to the otters at feeding time to experience how they now indulge their discriminating taste. Michelle shared a story about changing their diet from inexpensive imported shrimp to sustainable American shrimp when she first arrived at the Shedd. She was warned about the food tantrums they might throw if they did not like the new shrimp. Her perfect description of watching the otters luxuriating in their new diet of sustainable shrimp was “otter porn.” In addition to the gastronomically delighted otters, the Shedd found that the cost of the sustainable shrimp was comparable to the imported because of lower shipping costs and virtually no waste. The Shedd’s Right Bite program demystified sustainability for the average consumer and the food expert. For those who missed the event, the details can be found at www.sheddaquarium.org

New Les Dames member, Mary Smith from the Plitt Company, shared some of the realities of what is happening in the very complicated world of seafood sustainability. She served as the guide on an Alaskan adventure with Carrie Nahabedian and Sarah Stegner, who shared stories that made us understand why chefs are the modern day heroes of sustainability. They ventured to Kodiak Island, Alaska, where there are more

bears than people, for some fishing and unconventional beachcombing. Decidedly beyond their expectations for this fishing trip, they spent a day in hazard gear collecting global garbage from formerly pristine cold-water beaches.

Carolyn Collins gave us a compelling insight into the world of caviar and the allure of Great Lakes Whitefish caviar. A caviar tasting allowed everyone to experience the fresh, clean, buttery tasting golden whitefish caviar where exquisite taste meets sustainability without pretense.



Education and indulgence were perfectly paired at this event. The lavish Collins Caviar tasting set the tone for the dining experience. Rita Gutekanst’s Limelight meticulously and beautifully served us appetizers and a buffet with seafood provided by Plitt and cooked to order by Chefs Carrie and Sarah. Everyone left with a little better understanding of the world’s waterways and the importance of preserving natural habitats. We learned that by-catch which accidentally captures unwanted fish is not an unfortunate necessity, but something that can be avoided with sustainable practices. Our guides for the evening enlightened us on the two sides of aquaculture where sustainability may not always be where you expect to find it. Open ocean aquaculture, for example, can cause far more damage than on land ponds where more environmental controls can be exercised.



In the search for sustainable seafood, there is no need to hunt the world or compromise on fresh taste. Whether it is caviar from the Great Lakes or Alaskan fish that can be in Chicago within 24 hours, American fisheries are a good news story.

continued from page 6

In an interview in the March 1st issue of *Modern Baking*, **Dame En-Ming Hsu** spoke about her career as a pastry chef, her place in the first Pastry Program offered by the CIA in Hyde Park, and her international competition efforts. “I started to compete when I worked under Sebastien Canonne at the Ritz-Carlton Chicago, a Four Seasons Hotel. It was an interest for him, and he liked his staff to be exposed to it. The hotel encouraged it as well. I enjoyed the challenge because the work was different from what I did on a daily basis. Competition is not for everyone; it takes time and commitment. In our current economic climate, I think it is more difficult for chefs to get the support needed to enter competitions. Training for competition taught me a lot about organization, discipline and teamwork. I became a better chef because of that. I am still involved with competitions because I enjoy working with others and helping them to achieve their goals.”



7

From the Editors



We urge all members to send articles and submissions to Joan Reardon at joanreardon@jreardon.com. We ask that your submission be current and complete.

Deadline for the Autumn issue
- August 15, 2009.

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

Editors:

Joan Reardon & Eleanor Hanson

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For more event photos and information,
visit our website:

www.lde-chicago.org

2009 Calendar of Events

June 2009

Monday, June 22, 2009

The 2009 Annual Meeting of Les Dames d'Escoffier, Chicago Chapter

At *Prairie Grass Café*

601 Skokie Blvd.

Northbrook, Illinois 60062

Members Only



All members are strongly encouraged to attend this important gathering. The meeting will include announcement of the election of the new board members and the induction of our newly invited members. The meeting will be followed by a memorable dining experience created by nationally acclaimed Chef Dame Sarah Stegner and her partner Chef George Bumbaris.

July 2009

Tuesday, July 14, 2009

Les Dames Who Drink *Ravinia Night*

On Tuesday, July 14th (Bastille Day!), we will meet at Karen Levin's home between 5:00pm and 6:00pm rain or shine. Bring a dish to share (pot luck to serve 8 packed and ready to take to Ravinia) and beverages for yourselves. Bring glasses or plastic cups, paper plates, utensils and napkins for yourselves. Bring lawn chairs (blanket not needed). Karen purchased 8 lawn tickets on opening day and will hold them for the first 8 who RSVP. Lawn tickets are \$22 when purchased in advance at www.ravinia.org but are \$27 the day of the concert.

Members and guests are welcome! Please join us for a night under the stars with background music provided by The Beach Boys.

Contact Karen for more details and driving directions.



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125 Thatcher Avenue . River Forest, Illinois 60305