

Les Dames d'Escoffier

New York

press kit



*Les Dames d'Escoffier
New York Chapter*

Les Dames d'Escoffier New York Fact Sheet

Les Dames d'Escoffier New York is the founding and largest chapter of the unique professional culinary society that became Les Dames d'Escoffier International, currently representing 27 chapters in the U.S. and Canada. It was founded in 1976 by prominent food journalist Carol Brock.

MEMBERSHIP

Membership in the invitational society is comprised of leading professional women in food, fine beverage and hospitality in the New York metropolitan area. Members are women with a minimum of five years of experience as chefs, restaurateurs, caterers, hoteliers, culinary school owners and educators, food and wine historians, writers and editors, cookbook authors, wine merchants, bakers, food scientists, dietitians, communications specialists, food manufacturers, purveyors and farmers. Each must have achieved distinction and stature in her industry.

Prospective candidates must be recommended and sponsored by two Dames during the spring membership process. Currently there are 139 members of LDNY.

MISSION

The society's mission is advocacy, education and philanthropy. It strives to achieve these goals through programs and activities, conceived and implemented by a fully-engaged membership.

ACTIVITIES

The chapter creates high-profile fundraising events, and seeks corporate partnerships to support its philanthropic endeavors -- with an emphasis on our culinary scholarship program that supports women of exceptional promise to become leaders of tomorrow in their chosen culinary fields.

Dames offer mentoring opportunities to enhance the training of LDNY scholarship recipients.

Members organize events and programs to increase knowledge and culinary interests, while providing networking opportunities in a supportive environment.

An important presence in community outreach, Dames share their time and knowledge, teaching cooking skills, nutrition and urban gardening to a broad range of community groups.

WEBSITE: www.ldny.org

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Les Dames d'Escoffier New York- Living the Mission

Les Dames d'Escoffier New York (LDNY) remains deeply committed to its original mission: education, advocacy and philanthropy.

EDUCATION

Chapter Events

LDNY plans activities encompassing a wide range of interests, most of which are open to nonmembers. The chapter's annual calendar of events includes chef demonstrations, restaurant visits, food and wine tastings, lectures, seminars, educational tasting tours of ethnic neighborhoods, mini-courses/book signings by cookbook authors, hands-on culinary classes and guided tours of local farms and vineyards.

Mentoring

LDNY Scholarship winners are offered the rare opportunity to be mentored by NY Dames whose experience complements recipients' career goals. Dames (the mentors) become role models, share their culinary knowledge and experience and often enhance the career growth of the mentees. The informal one-to-one relationship lasts from six to 12 months and is intended to provide invaluable personal and professional development.

Les Dames d'Escoffier International Cookbook

LDNY members are featured in the cookbook "Cooking with Les Dames d'Escoffier: At Home with the Woman Who Shape the Way We Eat and Drink," a project initiated by Les Dames d'Escoffier International. New York contributors include: Lidia Bastianich, Ariane Daguin, Florence Fabricant, Betty Fussell, Abigail Kirsch, Marion Nestle, Paulette Satur, Michele Scicolone and Corinne Trang.

LDNY Website www.ldny.org

The LDNY website provides information on the chapter, its members and its activities. The website is designed to serve LDNY members and the general public. It contains the chapter's current news and archival materials, including the LDNY quarterly newsletters, upcoming calendar of events, member biographies and scholarship applications.

ADVOCACY

Advocacy lies at the very heart of the society's existence and is a guiding force in all that it does. LDNY has worked to support and promote the presence and prestige of women in the culinary world through scholarships, networking and education. Ensuring gender equality in the culinary and hospitality world remains the chapter's primary focus.

From a larger perspective, LDNY has become a compelling voice in current debates about nutrition and sustainable agriculture. It has produced many events, notably:

- On March 4, 2000, Nobel Prize Winner, Gunter Blobel, is a featured guest speaker at LDNY's cutting-edge seminar on genetically modified foods entitled "Future Food: A Genetically Modified Market Basket? Your Questions Answered."
- Nutrition educator, NY Dame and recognized national "food warrior," Marion Nestle presents a lecture on abuses in the food industry.
- Programs that supports sustainable agriculture, from presentations to organized visits, to farms in the Hudson Valley and Long Island.

PHILANTHROPY

LDNY encourages and supports women's advancement in the culinary professions through its impactful scholarship programs. LDNY scholarships help support talented young women of distinction as they prepare to become leaders of tomorrow in their chosen culinary fields. The chapter's ongoing fundraising efforts, partnerships with major culinary institutions and sponsorships from food and beverage producers provide funding for an array of programs.

Scholarship Program

LDNY Scholarship Programs have expanded over the years. In 2010, LDNY awarded over \$90,000 in scholarships to 20 outstanding women in greater New York.

Partnering with prestigious culinary schools, LDNY makes its scholarship programs available at: Brooklyn College, Cornell University School of Hotel Administration, Culinary Institute of America, French Culinary Institute, Institute of Culinary Education, International Wine Center, New York City College of Technology, CUNY, New York University, Department of Nutrition, New York University, Graduate Program in Food Studies, The Natural Gourmet Institute. Qualifications are based on: academic standing, references, career goals, industry experience and an autobiographical essay.

Fundraising

LDNY produces dozens of high-profile fundraisers to raise money for scholarship. Of note:

A week-long "Salute to Women in Gastronomy" raises more than \$100,000 for the LDNY scholarship program and earns a citation from the Mayor of the City of New York.

The *Abbondanza!* Gala Benefit in 2007, netting more than \$124,000, boosts LDNY's scholarship nest egg and funds the LDNY Make A Difference scholarships.

"It is with great joy that I have received notice of my selection as the winner of the 2010 French Culinary Institute Parts Arts In-Kind Scholarship...It is truly a privilege for me to somehow be part of Les Dames d'Escoffier New York. I truly hope I can represent the values and goals of your organization in my future career," Luciana Davidzon (2010 scholarship recipient)

"I want to thank you again for the honor of having won your scholarship. It was great to meet you and to be inspired to succeed in my future career," Marilyn-Joy Macuha (2010 scholarship recipient)

NYU Fales Library Initiative – Honoring Carol Brock

Commemorating the society's founder Carol Brock, in 2009 LDNY raises \$50,000 and creates the "Carol Brock/Les Dames d'Escoffier New Acquisitions Program" at New York University's esteemed Fales Library, housing one of the most important cookbook collections in the U.S. The initiative enables Fales to expand its collection of cookbooks, manuscripts and rare culinary volumes that document food history and culture. Bookplates in new acquisitions will acknowledge Carol Brock and provide perpetual recognition for Les Dames d'Escoffier.

Letter to Les Dames d'Escoffier New York dated March 5, 2010:

"Thank you for fulfilling the commitment to New York University from Les Dames d'Escoffier New York to New York University in support of the Les Dames d'Escoffier/Carol Brock Acquisitions Program at the Fales Library. Your dedication to our mission inspires our entire University community.

Institutions of higher learning must constantly evolve to meet the demands of an ever changing global community. The support of Les Dames d'Escoffier enables the University to sponsor programs and initiatives that help infuse the world with new ideas and innovative scholarship. Our reputation as a premier international research institution is enhanced by your generosity, and I thank Les Dames d'Escoffier for being an active partner in our success."

With best wishes and deepest gratitude.

*John Sexton
President, New York University*

CORPORATE SUPPORT

LDNY enjoys the generosity of corporate supporters, who share the chapter's mission, and look to the trendsetting LDNY membership to help get the word out about their products and services. These include: *Bon Appétit* Magazine, The French Culinary Institute, *Food and Wine Magazine*, The Italian Culinary Academy at the International Culinary Center (site of The French Culinary Institute, Morrell & Company, Palm Bay International Fine Wines and Spirits, Sugar Foods Corporation

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Les Dames d'Escoffier: A Professional Society that Helped Make History

Les Dames d'Escoffier New York is the founding and largest chapter of the unique professional culinary society that became Les Dames d'Escoffier International, an organization consisting of women leaders in the food, fine beverage and hospitality industries that represents 27 chapters in the U.S. and Canada.”

Les Dames d'Escoffier (LDE) was founded in 1976, just as the feminist movement was taking hold. The prevailing culture of the time was rife with discrimination against women in hiring, pay and educational opportunities, and the culinary and hospitality industries were no different. There were no prominent women in hotel and restaurant management or in restaurant kitchens.

Against this backdrop, Carol Brock, then food editor of the Sunday *New York Daily News*, emerged as a visionary. Determined to address and redress these serious gender inequalities, she embarked on a journey to create a professional women's organization that would “*increase the presence and prestige of women in the food world through education, networking and, above all, scholarship, and to support the professional aspirations of future generations of talented women.*”

The society's main mission is education, advocacy and philanthropy. One of its primary goals is to support and encourage members to share their knowledge through programs and other chapter activities and to encourage talented young women to become the leaders of tomorrow in their chosen fields.

These are the historical firsts in its early years that propelled Les Dames d'Escoffier into prominence:

1973 Carol Brock obtains a charter from the New York chapter of Les Amis d'Escoffier, a men-only professional fine-dining society, to form a women's chapter.

Drawing from a Who's Who of women on New York's culinary and hospitality scene, she assembles a task force of five outstanding professional women, who share her vision. They set out to enlist 100 leading women food and hospitality professionals who will actively work to achieve the society's mission of advocacy, education and philanthropy. The Society is named Les Dames d'Escoffier.

1976 LDE holds its first investiture and gala. Fifty pioneering women are inducted, including Marcella Hazan, Paula Wolfert and Barbara Kafka. Halston designs the serviettes, and

Tiffany designs the silver napkin rings/bracelets. That same year, LDE decides that once chapters in five other cities are established, the society will, henceforth, become Les Dames d'Escoffier International.

- 1977 LDE creates the "Grande Dame" award to recognize a professional woman's extraordinary contributions to culinary excellence. At its first annual dinner, LDE confers the distinction on its guest of honor, Julia Child.
- 1978 Marking another milestone, the society's annual dinner is created by LDE member Leslie Revsin, who has just been appointed chef de cuisine at the Waldorf-Astoria. Revsin is the first woman to wear a toque in a major New York hotel kitchen.
- 1979 The society decides to showcase one segment of the culinary and hospitality world at its annual dinner—paying tribute to restaurateurs and the growing legions of women leading the charge as chefs, managers and proprietors of first class restaurants around the world.
- 1980 LDE's annual dinner features women student chefs and food professionals in training. Paul Bocuse attends and, reversing his previously sexist comments, declares his enthusiastic support of women chefs.
- 1981 The annual dinner is a "Salute to Women in the Hotel Industry." Honorees are nine women hoteliers from France, Italy, Germany, Austria, North and South America and the Philippines.
- 1984 The requisite five chapters needed to create an international society are established, and Les Dames d'Escoffier International (LDEI) comes into being. The New York organization now steps into the role of founding chapter of an international society, and henceforth will be called LDNY.

Today, the New York chapter of Les Dames d'Escoffier has an active membership of 139. It is recognized as a wellspring of education, mentoring, networking and scholarship support, and as a dynamic force in the world of food, fine beverage and hospitality.

The New York chapter of LDE will forever pay homage to its founder, Carol Brock, whose foresight, talents and dedication helped women to breach gender barriers and reach the pinnacle of their chosen fields.

www.ldny.org



Les Dames d'Escoffier International: Opening Doors for Women in the Food World

Les Dames d'Escoffier International (LDEI) is the only organization of its kind: a professional society of leading women in the fields of food, fine beverage and hospitality. Officially established in 1976 to challenge gender inequalities in these industries, the society's invitation-only membership has grown from 225 to more than 1,500, divided across 27 chapters throughout the U.S. and Canada.

LDEI's primary purpose is to provide support to individual chapters, facilitate communication between chapters and form new chapters. The society has a central international office, staffed by a professional management team. Its website <http://www.ldei.org> offers a wealth of information to members and the general public.

Each chapter embraces members who are renowned in the culinary and hospitality professions: chefs, restaurateurs, caterers, hoteliers, culinary school owners and educators, food and wine historians, culinary writers and editors, cookbook authors, vintners and wine merchants, bakers, food scientists, dietitians, communications specialists and lawyers, food manufacturers and purveyors.

Though highly diversified, the membership is collectively engaged in the society's mission of advocacy, education and philanthropy, as originally formulated by its founding New York chapter. While the mission has remained constant, LDEI, often in partnership with major businesses and other philanthropic organizations, has developed an array of proactive programs that benefit members and the communities in which they live.

Collectively, chapter fundraising efforts to date have yielded \$4 million in culinary scholarships, grants and other philanthropic endeavors. Members have logged countless volunteer hours, mentoring young culinary talents and teaching kitchen skills to children, the disadvantaged and prison inmates. As part of the society's ambitious "Green Tables" initiative, chapters have promoted sustainable agriculture and fishing, and helped to create vegetable gardens in inner cities, schools and other places where fresh produce is not readily accessible.

LDEI continues to raise awareness of women's accomplishments through its two award programs. In 1992, LDEI created a biennial achievement prize, the MFK Fisher Award, named after Mary Frances Kennedy Fisher, one of the greatest culinary writers of the 20th century. This honor is given to a woman whose published works have exhibited accomplished excellence in culinary writing. In 1993, LDEI bestowed its first International Grande Dame Award, a biennial prize presented to a woman in recognition of her extraordinary and unusual contributions in the fields of food, fine beverage, nutrition, the arts of the table or other related disciplines.

Throughout its 25-year history, LDEI has witnessed the emergence of women as a force in the culinary and hospitality mainstream. They now share educational opportunities and industry leadership with their male colleagues. LDEI takes more than a little pride in the knowledge that it helped to foster that evolution and, in the words of its founder, Carol Brock, “will never rest on its laurels

Website: ldei.org

LDEI Chapters and Founding Years

New York	1976
Washington, D.C.	1981
Chicago	1982
Dallas	1984
Philadelphia	1984
San Francisco	1989
Seattle	1989
Boston	1991
(originally formed as Les Dames des Amis d'Escoffier in 1959)	
British Columbia, Canada	1992
Los Angeles/Orange County	1993
Houston	1994
San Antonio	1995
Atlanta	1996
Minneapolis/St. Paul	1996
Palm Springs	1996
Phoenix	1996
Kansas City	1998
Hawaii	2000
Miami	2000
Colorado	2003
San Diego	2003
Austin	2003
Cleveland	2004
Charleston, SC	2005
Monterey Bay	2007
St. Louis	2008
Northeast	2009

Les Dames d'Escoffier New York Chapter

2010 Board of Directors

President



Beth Allen, a cookbook author with over 25 years experience, has produced 22 cookbooks. Her expertise includes being a cookbook author, producer, food writer, recipe developer, and speaker and a consultant to food corporations.

Vice President



Melanie Young is the president of M. Young Communications Inc., a food, beverage and hospitality marketing communications and special events company.

Treasurer



Nancy Jessup is the executive chef of Mangia, a cookbook author, consultant and a supporter of Community Supported Agriculture. When not overseeing the Mediterranean fare Mangia is known for, she can be found at the farmers market seeking inspiration and great local produce.

Secretary



Gale Steves heads a home industries consulting company, Open House, where she helps clients with special projects, including strategic product positioning, product branding, custom publishing, line extension development and lifestyle market forecasting.

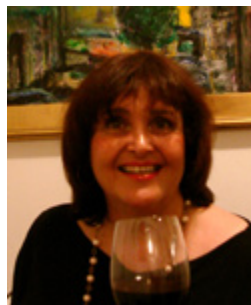
Directors at Large



Alison Awerbuch is Executive Vice President and Partner of Abigail Kirsch Catering Relationships, an on and off premise catering and special events business in the New York Tri-State area.



Patricia Cobe. Pat is Senior Editor of Restaurant Business magazine, a leading foodservice industry magazine.



Nora Favelukes, whose counsel and industry expertise are legendary, is the go-to person for many of the most successful producers around the world. Named head of Wines of Argentina in 2007, Nora's other prominent clients include Carolina Wine Brands and Bernard Magrez.



Sharon Telesca Feurer is Director of Sales and Marketing for Trump SoHo New York. She is a seasoned marketing professional in the hospitality industry who has spent the majority of her career in New York City representing and promoting four- and five-star hotels such as The Four Seasons, The St. Regis and Hotel Plaza Athenee and working with The New York Times awarded four-star restaurant Lespinasse..



Jenifer Lang was the Managing Director of the 3-star Café des Artistes restaurant in Manhattan for 20 years. She is a graduate of the Culinary Institute of America and has published several books on the subject of food, including Larousse Gastronomique, which she edited. Currently, she is the author of the weekly column "Tastings," published on 212dressingroom.com



Harriet Lembeck is the President of the renowned educational Wine & Spirits Program. She is also a contributor to Beverage Dynamics Magazine, and the author of the sixth and seventh editions of Grossman's Guide to Wines, Beers, and Spirits.



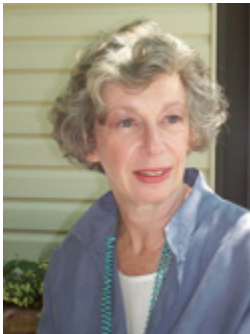
Roberta Morrell is the highly visible and energetic President of The Morrell Group, one of New York's oldest and most prestigious wine retailers. She was instrumental in moving the retail shop to Rockefeller Center and opening the award winning Wine Bar in Manhattan, offering over 100 wines.



Linda Pelaccio, a culinary historian, specializes in culinary media training for TV and live presentations. She is a writer/producer, and the radio host of "A Taste of the Past," a weekly interview program about culinary history on the Heritage Radio Network.



Janeen Sarlin is the owner/president of Cooking with Class, Inc. She is also a chef, author, caterer, teacher and newspaper columnist.



Judith Weber is a partner with her husband, Nat Sobel, in the New York-based literary agency Sobel Weber Associates, whose client list includes a number of distinguished food writers as well as authors of fiction and other types of nonfiction.

Immediate Past President



Deborah Mintcheff is a highly regarded food consultant, project editor and cookbook editor who specializes in packaged books. She is also a recipe developer, food writer and consultant