



Dames Fundraising for Culinary, Agricultural, Beverage and Hospitality Scholarships

LDEI Chapters conduct a variety of fundraising activities resulting in awarding more than \$10,000,000 in scholarships to our leaders of tomorrow.

Dames Giving Back to their Communities

Implementing farm-to-fork philanthropic programs and connecting global culinary communities through education, fundraising and outreach projects, hands-on training and cultural exchange, Dames give back to their communities in myriad ways.

Green Tables Initiative

A Farm & Garden Philanthropic Initiative - showcasing the work of LDEI chapters engaged in linking urban and rural farms and gardens to school, restaurant and kitchen tables through local student and family-based programs

Connecting with Our Communities

Our Vision of Green Tables: Les Dames d'Escoffier International (LDEI) launched their first chapter-wide program initiative of Green Tables in the fall of 2006 to:

- Foster LDEI's leadership in the sustainable food movement
- Build upon existing community, food, gardening and agriculture efforts
- Inspire focus on the value of local farmers and enhance the use of locally grown food
- Share our skills and knowledge to further the local food movement and enhance public health

Mission of Green Tables: To connect local, innovative, sustainable agriculture, including urban and rural farms/gardens, with restaurant, school and kitchen tables across LDEI chapter communities

Global Culinary Initiative

An International Community Initiative - connecting all global culinary cultures within chapters and crossing cultural barriers to embrace diversity, training programs, education and better understanding

Knowing that one of the best ways to become acquainted with different cultures is through its food, our 40 chapters here and abroad create programming to explore our diverse culinary heritage. In addition to local events, recent programs include educational excursions to various countries: "Flavors of Mexico," which included a trip to Guadalajara, a UNESCO World Heritage site; "Edible London" with trips to The Cotswolds and Scotland. The excursions include: visits to local vegetable and spice markets; farming communities; cheese making; artisan food specialties; workshops designed to recreate what was displayed with a focus on the exploration of local customs and lifestyles.

Embracing Diversity

Our Vision of the Global Culinary Initiative (GCI): Les Dames d'Escoffier International founded the Global Culinary Initiative (GCI) with one vision in mind: to embrace diversity. Food is the thread that connects all cultures and incorporates lifestyles and traditions. What better way to envelope diversity with our 40 chapters than to tap into the global cultures within our own communities.



Les Dames d'Escoffier
INTERNATIONAL

"Les Dames d'Escoffier International is a leadership culinary organization composed of women who have not only achieved success in their professions, but who contribute significantly to their communities."

— Julia Child



Mr. Greg Jewell
Executive Director
Les Dames d'Escoffier
International Headquarters
info@ldei.org
Phone: 502.456.1851
Fax: 502.456.1821

www.ldei.org

f Les Dames d'Escoffier Int'l (LDEI)

@LesDamesIntl

lesdamesintl

Who We Are...

Our sphere of influence – with 40 chapters and over 2,300 women leaders in food, beverage and hospitality – compose a powerful, global network of professionals, dedicated to supporting other women through networking, education, mentoring and community outreach.

LDEI is a non-profit 501(c)(3) organization (in the US) comprised of renowned and distinguished Dames – chefs and restaurateurs; food bloggers, journalists and social networkers; cookbook authors; TV and radio personalities; culinary educators, nutritionists and dietitians; hospitality executives; caterers and special events coordinators; culinary and wine consultants; entrepreneurs; food and beverage producers; food marketers; retailers; publishers.

Dames Making a Big Difference

Leading and shaping the way we cook, eat, drink, dine and entertain

Communicating valued culinary information to millions of consumers annually to further their knowledge in buying, preparing, cooking and serving good, healthy food at home and in their communities

Reaching millions of school children yearly with food and nutrition messages to help them develop lifelong healthy habits

Positively impacting the lives of people living in both at risk and plentiful food communities across the globe

Producing, distributing and selling more than \$183 million in sales of food, nutrition and beverages annually

Generating over 400 million culinary impressions annually

Writing more than 1,000 cookbooks with over 39 million books in print



Dames in the News

Connecting with millions of consumers by educating and entertaining viewers, readers, bloggers and social networkers

Frequent Culinary TV Guests and Show Hosts

Dames appear on ABC's Good Morning America, CBS's Morning Show, NBC's Today, Food Network, Cooking Channel, CNN, PBS, Learning Channel and numerous local media outlets.

Expert Culinary Communicators and Trendsetters

Dames educate consumers on food, nutrition, culinary trends, healthy eating, beverage and entertaining through syndicated columns, newspapers, magazines, newsletters, TV, radio, videos, blogs, social networks, cookbooks, e-books and websites.

LDEI Awards

The Legacy Awards, supported by The Julia Child Foundation, were established by Les Dames d'Escoffier International in 2009 with one goal in mind: to provide targeted mentorship opportunities for professional women in the food, fine beverage and hospitality industries. The Julia Child Foundation for Gastronomy and the Culinary Arts generously supports our Legacy Awards program.

Each Legacy Award winner earns a weeklong experience to work alongside an accomplished member of LDEI at her business. The competition is open to professional women who are not Dames, and have a minimum of four years experience working in the culinary industry.

The M.F.K. Fisher Awards for Excellence in Culinary Writing honor Mary Frances Kennedy Fisher, a widely read and lauded culinary writer. Awards are presented annually. In 1992, M.F.K. Fisher gave LDEI permission to Les Dames d'Escoffier International to present awards in her name. These awards are given to women writers whose published works reflect creativity and insight, and illuminate the pivotal roles of food, fine beverage, and the arts of the table or contribute to our knowledge of those who grow, produce or prepare nourishment.

The M.F.K. Fisher Awards for Excellence in Culinary Writing honor Mary Frances Kennedy Fisher, a widely read and lauded culinary writer. Awards are presented annually. In 1992, M.F.K. Fisher gave LDEI permission to Les Dames d'Escoffier International to present awards in her name. These awards are given to women writers whose published works reflect creativity and insight, and illuminate the pivotal roles of food, fine beverage, and the arts of the table or contribute to our knowledge of those who grow, produce or prepare nourishment.

Les Grandes Dames of Distinction

Representing the ultimate accolade for women's extraordinary achievements in food, beverage, hospitality and related fields

Before 1993, local chapters awarded Chapter Grandes Dames awards to these notables:

Ella Brennan, New Orleans restaurateur
Carol Brock, founder of Les Dames d'Escoffier New York (LDNY)
Helen Duprey Bullock, culinary historian
Julia Child, TV chef, culinary educator and renowned cookbook author
Grace Chu, culinary teacher

Julia Dannenbaum, culinary teacher
Mary Frances Kennedy (M.F.K.) Fisher, culinary philosopher
Nika Hazelton, author
Caroline Rose Hunt, Dallas hotelier
Helen McCully, culinary scholar
Eda Saccone, founder of Les Dames des Amis d'Escoffier, Boston

Beginning in 1993, these outstanding culinary leaders received the International Grande Dame Award:



1993 Marion Cunningham, author of the *Fannie Farmer Baking Book*; revision of *Fannie Farmer's The Original Boston Cooking-School Cook Book*; writer for *San Francisco Chronicle*

1995 Anne Willan, cookbook author; star of 26-part PBS program; founder of *Ecole de Cuisine La Varenne*, Paris and Burgundy, France; renowned cooking teacher

1997 Madeline Kamman, cookbook author; host of a PBS television show; director, *School for American Chefs*, Beringer Vineyards

1999 Edna Lewis, "Dean of Southern Cooks;" chef, teacher, cookbook author; recipient of James Beard "Living Legend" award

2001 Jerry Anne DiVecchio, senior editor, food and entertaining, *Sunset Magazine* and books; author, spokesperson, television, radio expert in Western foods

2003 Abigail Kirsch, catering executive; founder/owner *Abigail Kirsch Catering Relationships*; author of four cookbooks; recipient of Les Amis d'Escoffier Society Leadership Award 2012

2003 Rosemary Kowalski, catering executive; founder/owner *The RK Group*, San Antonio; official caterer to San Antonio Convention Center

2005 Marcella Hazan, one of the foremost authorities on Italian cuisine; author of seven cookbooks, including *The Classic Italian Cookbook*; lifetime teacher

2007 Alice Waters, executive chef, founder/owner *Chez Panisse Restaurant*; cookbook author; American pioneer of farm-to-fork cuisine ~ the finest freshest food, produced sustainably

2009 Shirley Corriber, biochemist, teacher, lecturer; culinary problem-solver for corporations and chefs; author of *CookWise* and *BakeWise*; James Beard award winner; TV personality

2011 Nathalie Dupree, teacher; author of twelve cookbooks on the American South; TV host of over 300 shows on PBS, Learning Channel and Food Network

2013 Dolores Cakebread, co-founded the winery in 1973 with Jack Cakebread and is executive vice president of culinary and ambience for *Cakebread Cellars*. Dolores is past president of Les Dames d'Escoffier, San Francisco Chapter

2015 Joan Nathan, Author of ten award-winning cookbooks. Nathan is a charter member of the Washington D.C. Chapter, a dedicated philanthropist and noted culinary expert who views food through the lenses of history, culture and tradition

2017 Lidia Bastianich, Emmy award winning public television host, best-selling cookbook author, restaurateur and owner of a flourishing food and entertainment business. Bastianich is a member of the New York Chapter of LDEI and believes deeply in the cultural richness and diversity of America and in the concept of food as a recipe for peace

Our Mission ~ an invitational organization of women leaders in food, beverage and hospitality whose mission is education and philanthropy

Our Reach ~ 40 chapters with over 2,300 women, composing a powerful, far-reaching professional network of leaders

Our Vision ~ LDEI is an international organization of women leaders who create a supportive culture in their communities to achieve excellence in the food, beverage and hospitality professions

To make this vision a reality, LDEI members:

- Share knowledge
- Support members
- Provide leadership, educational opportunities and philanthropic events for the larger community

40 CHAPTERS ... OVER 2,300 MEMBERS

Ann Arbor | Atlanta | Austin | Birmingham | Boston
 British Columbia | Charleston | Charlotte & the Western Carolinas | Chicago
 Cleveland | Colorado | Dallas | Greater Des Moines | Hawaii | Houston
 Kansas City | Kentucky | London, England | Los Angeles/Orange County
 Mexico | Miami | Minnesota | Monterey Bay | Nashville
 New England | New Orleans | New York | North Carolina | Palm Springs
 Philadelphia | Phoenix | Portland | Sacramento | San Antonio | San Diego
 San Francisco | Seattle | South Florida | St. Louis | Washington, D.C.

