



THE NEWSLETTER OF THE
SAN FRANCISCO LES DAMES D'ESCOFFIER

Spring Issue

LDEI-SF Newsletter

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We started out the New Year with our Ancestral Potluck-a wonderful evening celebrating our family culinary heritages. This continues to be one of most popular events during the year but we are not resting on our laurels.



May 7, 2013, promises to be a very special evening that I think you will all enjoy because it not only showcases our next generation but it also benefits our favorite cause, the Karola Saekel Craib Excellence in Food Journalism Fellowship. Ethel Brennan, Georgeanne's daughter, has co-authored a book with Sara Remington, *Paris to Provence: Childhood Memories of Food and France*. Kansas City: Andrews McMeel, 2013. Read more about the book at:

<http://www.paristoprovencecookbook.com>

They will share their experiences as young American children in France and how those times helped shape their lives and careers. The artistic freedom they were given with this dual memoir cookbook was unique in their experience in the publishing world, where they have worked collectively on more than forty cookbooks.

In Memoriam:

Neno &
Josephine Cardinalli
Shirley Sarvis

LDEI-SF BOARD

Come join us at the French Consulate where we will enjoy wine and French classic recipes created by our very own chefs, including Patti Unterman, Gayle Pirie, Marsha McBride, and Fran Gage, among others.

The tickets are seventy-five dollars for this special evening (which includes a copy of the book.) All of the proceeds will be donated to the Fellowship fund so that we can continue this annual award to encourage more talented women food journalists to keep up their good work. This is such a good cause. I do hope to see you there!

All my best wishes for a bountiful spring in more ways than one.

Sincerely,
Janet Griggs
Chapter President

Letter from the Editor

Dear Sister Dames,

With this issue of Potage, you get two for the price of one. Not two copies of the same thing, but a Potage issue chock full of news about San Francisco Dames, AND a compilation of recipes, replete with stories, from the Ancestral Potluck to double your reading pleasure.

Many thanks to all who contributed tidbits of news for this edition. Keep them coming!

Fran Gage
fran@gages.org



ALL THE NEWS THAT'S FIT TO PRINT

Linda Lau Anusasananan:

The Hakka Cookbook, Chinese Soul Food around the World won "Best Chinese Cuisine Cookbook" in the Gourmand World Cookbook Awards in Paris. My book tied with China's entry for first place out of five finalists from around the world. The book also made the "Best Cookbooks of 2012" in *Martha Stewart Living*, *Saveur*, *Associated Press*, and *Toronto Globe and Mail*.



Linda Lau Anusasananan

I had a talk and book signing at the SF library in Chinatown on March 16, 2013, and another is scheduled at the Burlingame Public Library on April 3, 2013, at 7 p.m. Details at: <http://TheHakkaCookbook.com>

Georgeanne Brennan:

Ann Evans and my book, *The Davis Farmers Market Cookbook*, has won first place in the nonfiction category in The Writers Digest 20th annual Self-Published Book Awards! Pretty cool.

And my book, *A Pig in Provence*, made AbeBooks the Top 50 Food Memoir list, in company with books by MFK Fisher, James Beard, etc. I am so pleased!



Georgeanne Brennan

www.abebooks.com/books/features/food-memoirs.shtml

Cecilia Chiang:

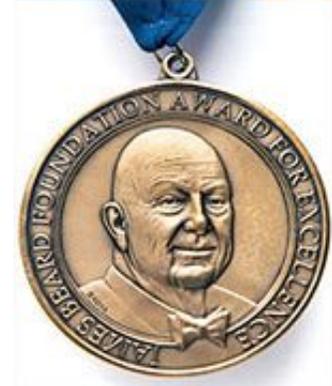
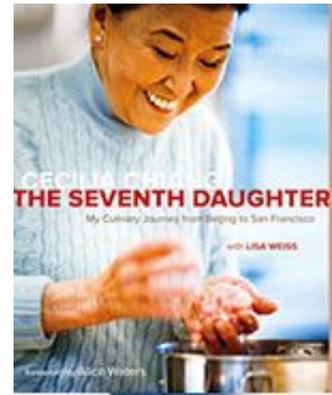
Cecilia Chiang will be given the Lifetime Achievement Award at the James Beard Awards ceremony on May 6, 2013, in New York.



Elaine Corn

I am now writing once a month for the Sacramento Bee's op-ed pages in the stand-alone Sunday Forum section. My first essay was placed on the cover and titled *America's Struggle With Cooking: Re-learning a Survival Skill*. The Bee and Capital Public Radio, where I've been a contributing food reporter for eight years, are partnering with cross-promotions each month.

www.sacbee.com/2013/02/10/5176692/americas-struggle-with-cookingrelearning.html#storylink=misearch



Cecilia Chiang James Beard Award



Dames at IACP:

This year, the International Association of Culinary Professionals is having its annual conference from April 6 to April 9, 2013, in our fair city. Several of our chapter members are involved-teaching classes, leading food tours, participating in seminars, moderating panels, speaking at plenary sessions. The group includes Linda Anusasananan, Flo Braker, Sue Conley, Janet Fletcher, Fran Gage, Joyce Goldstein, Tanya Holland, Joyce Jue, Roberta Klugman, Samin Nosrat, Helen Roberts, Margo True, and Joanne Weir.



Dames in Saveur:

Saveur magazine starts each calendar year with an issue that includes their 100 favorite things. This year, three San Francisco dames made the cut: Alice Medrich, dubbed the "First Lady of Chocolate," Cecilia Chiang, for introducing us to Northern Chinese food, and Marion Cunningham, who, in Ruth Reichl's words, "is still here--and will be as long as people are eating iceberg lettuce with blue cheese dressing and pancakes with maple syrup."

Jeannette Ferrary:

I will be teaching a six-week course, "Food Writing from Inspiration to Publication" at Stanford in the summer quarter. It begins in June so anyone interested should check the Stanford catalog, on-line or otherwise, sometime in May.

My contribution to four-hour-chefdom, *How to Become a Great (Food) Writer: The Big Secret*, can be found here:

www.fourhourworkweek.com/blog/2012/12/01/how-to-become-a-food-writer/

In September, The City of Alameda Library will hold an exhibit of my New York Street Photography, *You Tawkin' ta Me?* last shown at the Museum of the City of New York. www.mcny.org/exhibitions/past/You-tawkin-ta-me.html

Fran Gage:

When I'm not slurping olive oil for two taste panels (California Olive Oil Council and UC Davis Olive Oil Center) or judging oil at competitions, I'm out in the world talking up extra-virgin olive oil. Sandy Sonnenfelt, a taste panel colleague, and I will present an olive oil and food pairing session at the IACP conference and I will join Dan Flynn, executive director of the Davis Center, for a

“If you want to be a writer whose work is lit up and energized by the telling detail and the palpable freshness of the moment, get yourself a nice little easy-to-carry notebook. And don't leave home without it.”
- J. F.

presentation at the Garden Conservancy Conference on April 12, 2013. For more about the Conservancy event go to: www.gardenconservancy.org

I also wrote a lead article for the San Francisco Chronicle food section about the California olive harvest. You can read it here: www.sfgate.com/recipes/article/Extra-virgin-olive-oil-boom-in-state-4187486.php



Fran Gage

Tanya Holland:

Oakland's own Tanya Holland, acclaimed chef and owner of Brown Sugar Kitchen and B-Side BBQ, was the recipient of the California Chef of the Year award at the California Travel Association Awards held March, 2013, in San Diego. Holland was chosen for the award based on her success in creating not one, but two, dining establishments that exemplify the best in culinary arts.



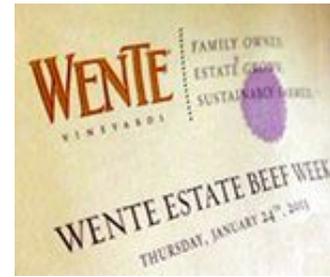
Tanya Holland receiving
Chef of the Year Award

Holland has been recognized as a leader in Oakland's rising restaurant scene, and is known in the Bay Area and beyond as the "Fried Chicken and Waffles" master. This year, the City of Oakland named June 5 "Tanya Holland Day," acknowledging her positive impact on Oakland. She continues to be an influential leader in the city and state, supporting various programs and events. Holland's B-Side BBQ was included in the Oakland Restaurant Week program, celebrated during January, 2013, as a part of California Restaurant Month.

"This is truly an honor to be recognized for this award, not only on behalf of Oakland, but the entire state of California," said Holland. "Oakland is such a vibrant city, and I am so glad to be a part of this wonderful community. Everyone has been so supportive of both Brown Sugar Kitchen and B-Side BBQ - I couldn't imagine growing my businesses in any other city."

Amy Hoopes & Carolyn Wentz:

This year marks the 130th anniversary for Wente Vineyards, the country's oldest, continuously operated family-owned winery. The winery recently received two awards: the 2013 beverage Information Group Hot Prospect Award, and the 2013 Beverage Information Group Growth Brand Award.



Did you know that the Wente family raises estate cattle? "We originally started the dry-aged beef program back in 1987, and continued it through 1990. To my knowledge, no one else in the Bay Area restaurant scene was using grass fed beef at that time," said Wente Family Estates CEO Carolyn Wente. "But today, with the help of our incredibly talented Executive Chef, Matt Greco, we've been able to bring back this tradition and create some truly incredible flavors."

A special beef-themed *prix fixe* menu, as well as *a la carte* options that feature cattle raised on the Wente estate, will be available at the restaurant during the Wente Estate Beef Weekend on April 12 to 14, 2013.

Joyce Jue:

The San Professional Food Society presented their 2012 Lifetime Achievement Award to Joyce at the annual general meeting in January, 2013, honoring her energy and commitment. She has been a charter member since 1978 and served as president in 2009.



Joyce Jue

She invites everyone to take a peek at her newsletter and check out upcoming classes for the spring; there are still spaces in her Chinatown tours.

AND, she has moved to Oregon. See below for her new address.

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website: www.joycejue.com

Lisa Klinck-Shea:

I'm happy to report that my firm, Folsom & Associates PR, has signed on new client, Heritance Wines and Winemaker, Bernard Portet. A French born and trained winemaker, Portet arrived in the Napa Valley in 1972, when the region was still a bit of a backwater. Soon after, he co-founded Clos du Val winery and remained at the helm as Chief Winemaker for more than 35 years. During his tenure, he most famously came in eighth with his Napa Valley Cabernet at the first Judgment of Paris. Ten years later, the same wine came in first!



Lisa Klinck-Shea

Bernard finally "retired" several years ago and soon yearned to get back into winemaking. A chance encounter with a former colleague led to the formation of Heritance, a Napa Valley winery without walls.

In his new wine endeavor, Bernard continues to focus on Bordeaux varietals plus other small-production wines as vintage and opportunity inspire him. Using his classic *assemblage* approach, Bernard skillfully blends small grape lots from different microclimates within the Napa Valley to create his expressive wines. His Bordeaux sensibilities have always led him to craft lower alcohol wines with elegance and complexity that are meant to be enjoyed with food-and he has not strayed from his vision with Heritance. It's a thrill to be working with such an industry icon. See more at: www.heritancewines.com

Amy Myrdal Miller:

I wanted to share some good news with the Dames. I am the 2013 recipient of the California Dietetic Association's Excellence in Research Award. I will receive the award at the CDA Spring Conference in Santa Clara on Friday, April 12. I was nominated for this award because of work I have been doing with the University of California Davis to determine the flavor development strategies and culinary techniques that make health-promoting foods more appealing to consumers.



Amy Myrdal

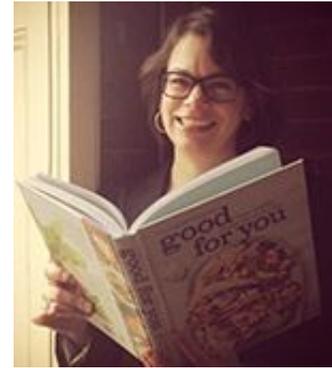
In our first study we had 148 consumers ages 18 to 65 consume eight different foods where some of the beef was replaced with mushroom. The results (to be published) show that culinary technique and flavor development strategies have

a huge impact on consumer liking. Once published in a peer-reviewed journal, we will be sharing this information with professional and home cooks. And while this is not surprising information, it definitively proves that flavor and technique matter. In the case of mushrooms, searing and roasting create greater umami flavors, which in turn increase consumer liking of dishes that contain mushrooms.

Jennifer Newens:

Here's a link to a radio show I appeared on recently at the Roger Smith Cookbook Conference in NYC. The conversation includes my thoughts on the interesting relationship between physical cookbooks and digital recipes.

www.heritagerradionetwork.com/episodes/3642-Jen-Newens



Jennifer Newens

Gayle Pirie:

Read Gayle's tribute to all the women chefs who have mentored her in local restaurants, or inspired her by their writing in this San Francisco Chronicle article:

<http://insidescoopsf.sfgate.com/blog/2013/03/11/i-owe-my-world-to-women-chefs/>



Gayle Pirie

Teri Sandison:

I spent a busy spring with a one-person photography exhibition that opened January 13, 2013, at the Robert Mondavi Winery in Oakville, Napa Valley. There were thirty pieces of my new "non-food" photography, which included many landscapes around ancient temples and religious sites in the Asian countries of China, Thailand, South Korea, and Bali, Indonesia. This line of artwork is being printed on Hahnemuhle German etching paper, using archival pigment inks, so the finished image has much of



Teri Sandison

the painterly quality of a stone lithograph. The exhibition is open daily until March 6, 2013.

I will be seeking more images for this series during a trip to the cradle of Chinese civilization in Shanxi and Shaanxi provinces, with the Asian Art Museum in May.

For more images and press clippings, please visit: www.terisandison.com

Martine Saunier

On December 3, 2012, the Clay theatre in San Francisco closed for a private screening of *A Year In Burgundy*, a documentary starring Martine. And yes, there was wine to sip while enjoying the film. If you missed this screening, there is another on Thursday, April 11, 2013, at 6 p.m. at The Sebastiani Theater, 476 First St. E, Sonoma, CA. It is an official selection of the Sonoma International Film Festival. In addition, A DVD is available at www.ayearinburgundy.com.



This documentary isn't the first for Martine. Next up is *A Year In Champagne*.

DAME EVENTS

November 3, 2012,
Tres Sabores Winery
By Roberta Klugman

On a gorgeous Napa Valley day several chapter members enjoyed Dame Julie Johnson's hospitality at the Tres Sabores Winery Annual Pomegranate and Paella Party. As part of the chapter's Green Table initiative, we learned about the many varieties of pomegranates and had the rare opportunity to taste several. The varieties included Sin Pepe, Azadi, Sogdiana, Myatadzhy, Parfyamka, Ariana, Wonderful, and Molla-Nepes. Score sheet were available so tasters could note the degree of sweetness in each variety and the presence of flavor characters, such as fruity, floral, and spicy.





Surrounded by century-old olive trees, pomegranates, stunning vineyards and gardens, we enjoyed many dishes featuring pomegranates including restaurant Zuzu's *paella*. And of course, the delicious Tres Sabores organically certified Zinfandel, Cabernet, Petite Sirah, and blends were offered.

The *paella* also used Julie's farm-raised guinea fowl, Fatted Calf's chorizo, Zuzu house-made sausage, and mussels and clams sourced through Hog Island.

Julie dressed a salad of greens, apples, toasted pecans, and feta with a pomegranate vinaigrette. The baked Brie was made with *Fessenjun*, a Persian pomegranate-walnut sauce.

The Ancestral Potluck Dinner

January 14, 2013

Kikkoman, San Francisco

By Fran Gage

PLEASE NOTE! Instead of including the recipes here, I have decided to compile them in their own document, so you can save them separately. That way, recipes from future ancestral potlucks can be added as we continue to have this event.

On an un-wintery clear evening, with a dramatic view of the Bay Bridge, NINETEEN dames convened at Kikkoman's offices on California Street, courtesy of Dame Helen Roberts, for the annual potluck dinner. The offerings had roots in cuisines from around the globe, and fortuitously they represented all aspects of a meal, from aperitif to dessert.

Here are a few highlights from the evening that aren't included in the stories that accompany the recipes:

Dame Jerry Di Vecchio wished that her mother had been a better cook. When I said that I brought Irish Soda Bread made not from my mother's recipe (she never made it) but from Jeffery Hamelman's book, *Bread, a Baker's Book of Techniques and Recipes*, she quipped, "They must have known each other."

Pressed for time, Dame Helen Roberts decided to walk to nearby Chinatown to buy dim sum instead of coming up with an ancestral recipe. A chance encounter on the way led to her carrying bags for a local resident in exchange for a lead to

his favorite dim sum, where, with his influence, she bought fresh dim sum at a good price.

Dame Sandy Hu's tag with the name of her dish (Spam!) included the words, "I dare you to eat it."

Dame Suzette Gresham brought a Fresh Cauliflower Salad made with sprouting cauliflower and a Roasted Turkey Noodle Soup. The soup's secret to success was the addition of leftover turkey gravy. "You won't find these at the restaurant," said Suzette.



Suzette Gresham

When asked to talk about the wines she had contributed, Dame Dolores Cakebread's descriptions ("This Sauvignon Blanc is my sipping wine") led to a lovely reminiscence of starting the vineyard forty years ago when she and her husband know very little about vineyard management.

[Read on for more photos and recipes...](#)

UPCOMING EVENTS

Reception for IACP Dames: Monday, April 8, 2013, 4:30 p.m. to 6:30 p.m. at Dame Debbie Zachareas's Wine Merchant, Ferry Building, San Francisco [Click Here to RSVP](#)

Book Party and Fund Raiser for the Karola Saekel Craib Food Journalism Fellowship: Tuesday, May 7, 2013, 6 p.m. to 9 p.m. at the French Consulate, 2570 Jackson St., San Francisco

The Art of Eating, Audubon Canyon Ranch's Bouverie Preserve, Glen Ellen, Sunday, June 2, 2013. More information to come.

Induction Dinner, Monday, September 16, 2013, at Dame Gayle Pirie's Foreign Cinema. More information to come.

IN MEMORIAM

Our chapter received the generous donation of \$1000 from Kristi Drake, a sister Dame in Seattle, in memory of Neno and Josephine Cardinalli, long-time residents of Santa Clara county. They were avid gardeners and Kristi asked that the donation be used for Green Tables educational activities.



Neno and Josephine
Cardinalli



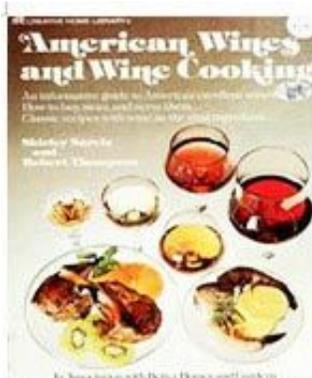
Kristi Drake, Sister Dame in
Seattle

Seeking Perfection: Shirley Sarvis

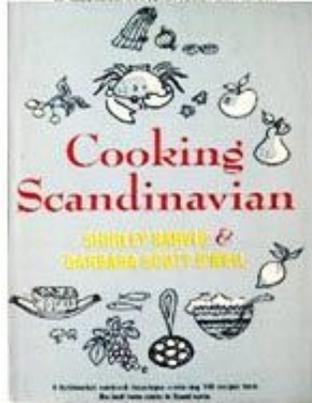
By Jerry Di Vecchio

A native of Kansas, Shirley Jean Sarvis had her spiritual palate awakening in California at a time when interest and appreciation of local food and wines were gearing up for an explosion of global note. At the core of the Big Bang--Shirley! A San Francisco Dame in the mid 2000s, she had extended personal and professional connections with many members.

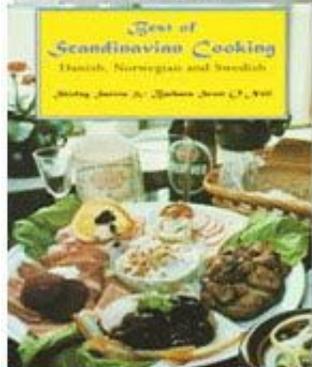




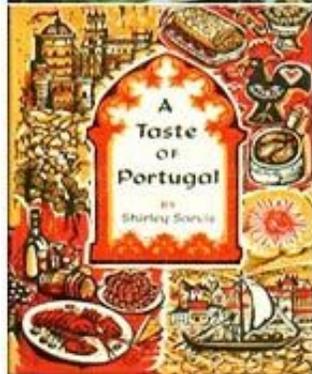
Shirley entered the world in Norton, Kansas, February 21, 1935, and departed peacefully at age 77, January 17, 2013, in her sleep at 1100 Filbert Street, San Francisco, where she lived for several decades.



Shirley's career began at *Sunset* magazine. She interviewed in the spring of 1957 during her senior year at Kansas State University. Hired, post graduation she headed west and joined *Sunset* along with another newcomer, Annabel Post (food editor until 1980). I have special memories of these women because we were clearly intended to be a team from the start. I was also concurrently interviewed by *Sunset*, but didn't come on staff until 1959--in the interim I married and lived in Europe.



At *Sunset*, Shirley, Annabel, and I reveled in a banquet of discovery. Post war Europe invited quick trips as jet planes came into service; California wine makers (who numbered only in the dozens) were cautious to break the \$2.50-a-bottle price level for their ever-better red wines; California markets had the freshest, most varied produce in the country; and the ethnic mix of peoples who surrounded us offered a world at hand to explore.



Shirley's friendship with Annabel was close to the end. About a week after Shirley's death, Annabel also slipped away in her sleep. Both gracefully endured long periods of poor health.

In 1962, Shirley visited Portugal with Barbie O'Neil Ross. When they published *A Taste of Portugal*, Shirley left *Sunset* to pursue freelancing for *Gourmet*, *Food and Wine*, *Travel and Leisure*, *Woman's Day*, and other publications. She also authored, co-authored or collaborated on a dozen cookbooks.

Miriam Morgan wrote in the San Francisco Chronicle, "When Ms. Sarvis authored *American Wines and Wine Cooking* with St. Helena wine writer Bob Thompson in 1973, little had been written about how to pair food with wine. Her timing was impeccable--the California wine scene was emerging and few people

ventured beyond the standard "white wine with fish, red wine with meat" approach. Also quoted, Dame Annie Somerville: Shirley had a "really rare palate--out there in the stratosphere--in terms of her ability to taste."

Matching food and wine was both a passion and a vocation. Shirley developed innovative tasting seminars at the Stanford Court Hotel, then under Jim Nassikas, and took her show on the road. Her expertise in bringing out the best in wines with food was advice valued and sought by wineries and restaurants, too.

For Shirley, music was an enriching element of life, especially vocal, opera, and Baroque. She studied artists, programs, and reviews to discover the finest. She followed performances of note, not hesitating to fly off to a music festival in Europe or across the country and to hear a favored soloist. She was an active volunteer for the Philharmonia Baroque Orchestra.

Shirley's devotion to perfection--in creating recipes, at the table, and elsewhere was affectionately, often with gentle humor, addressed during her memorial services on February 16, 2013, at St. Luke's Episcopal Church. Kris Hall (Loni Kuhn's daughter), who watched over Shirley's needs during her decline (along with a cadre of close friends), shared that the memorial program--music, readings, refreshments, and wine were in precise notes Shirley had written over a period of time (including pink *petit fours* from Victoria Bakery). Gerald Asher chuckled with a teary eye about Shirley's meticulous attention to details, the refinement of her palate, and an occasion when they dined together in a fine Parisian restaurant. Shirley sent her steak back three times until it met her standard. And her long-time friend Barbie O'Neil Ross expected that Shirley was now comfortable on a cloud with a "perfect cappuccino."

LDEI-SF Board

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