



Fall 2013 Issue

LDEI-SF Newsletter

table of contents

Letter from Editor

2014 Board

Good Food Awards

Dame News:

Linda Lau Anusasananan

Jane Armstrong

Cecilia Sun Chiang

Jeanette Ferrary

Janet Fletcher

Fran Gage

Joyce Goldstein

Sibella Kraus

Weezie Mott

Gig Owen

Patricia Rain

Joanne Weir

Past Events:

IACP

Paris to Provence

MFK Fisher

Hakka Dine Out

Ferry Plaza

Induction Dinner

Dear San Francisco Dames,

Wow! Another inspiring Induction Dinner behind us! Thank you Gayle!

We are sad to see Janet leave her post; she's been a great leader and big support to all of us on the board. But we're happy to know that she won't be too far, as she continues to devote her time to our chapter. She is taking on not just one role (Past President), but two, as incoming Treasurer.

And speaking of treasury-we mentioned it at the dinner, but we'll be sending along a formal challenge at the beginning of the year to encourage all members to pledge one dollar a day for one year. When we achieve this commitment, we will nearly triple our funds. Think of all of the good we can do with another scholarship or two: one that's culinary focused, and one that's wine focused.

And speaking of scholarships: Big congratulations to Emily Kaiser Thelin for being the recipient of this year's Karola Saekel Craib scholarship for food writing. We're very proud of her, Twilight, Sarah, and Novella for their continued inspired writing.

And this leads us to mentoring. We can't give away these scholarships and not continue to develop a relationship with

Upcoming Events:

[LDEI Conference](#)

[Kitchen Antiques Tour](#)

[New Members Brunch](#)

[Ancestral Potluck 2014](#)

[Ranch Tour 2014](#)

LDEI-SF Fellowship:

[Karola Saekel Craib](#)

LDEI-SF BOARD

these talents. We need to constantly mentor and encourage them. We'll be looking to you established scribes to share bits of wisdom to help them build the body of work that may one day lead them to become a Dame.

Like our new members! We welcome our newest Dames, Leslie, Celia, Wendy, Penny, and Mary...thank you for the wonderful work you've done to get this far. And thank you for the work you will do in the future-we have plans for you! We're looking for full engagement and we look forward to seeing you at the new member welcome party on November 10, 2013, at Dame Jerry Di Vecchio's home. We look forward to getting to know more about you, and hope to get you excited to learn more about what it means to be a Dame.

And we have plans for all of you to help us make this the best chapter it can be. We have been inspired by the conferences. Amy is on the International Board and has learned a great deal about how other chapters are making a bigger impression on our industry. Let's do this!

If you can't tell, we're excited! And look forward to getting to know all of you a little bit better in the next year.

Big hugs and cheers!

Tanya and Amy



Tanya Holland



Amy Hoopes

Letter from the Editor

Dear Sister Dames,

It was a busy year for our chapter as you can see from all the news below. We are a varied group with large span of interest so it's always interesting to see what our colleagues are doing.

Keep those news snippets coming. There are two issues of Potage a year-Spring/Summer and Fall/Winter. You need not wait for my call for entries; send me information any time at fran@gages.org or fran@frangage.com

Fran Gage
fran@gages.org



ALL THE NEWS THAT'S FIT TO PRINT

Linda Lau Anusasananan:

The Hakka Cookbook, Chinese Soul Food from around the World, has gone into its second printing, just shy of its first anniversary. Thanks for your support. I have a few upcoming events in San Francisco, Cupertino, and San Jose. For details, visit <http://TheHakkaCookbook.com/events/>

At the Induction Dinner, several members asked me if I could schedule another Hakka dinner. If you are interested, contact me at lindalau@aol.com I am happy to set up a dinner for a group of friends.

Mark Bittman cooked Hakka cuisine with me and wrote this article, including recipes, in the New York Times magazine in May, 2013: http://www.nytimes.com/2013/05/19/magazine/hakka-dishes-that-helped-define-chinese-restaurant-cooking-in-america.html?_r=0



Linda Lau
Anusasananan



In October my Chinese cooking videos debuted on www.grokker.com If you want to see an overview, visit <http://www.youtube.com/watch?v=VytCnpZiOEw> If you're interested in food or fitness, please register (free and easy) and you can see other cooking experts such as fellow Dame, Emily Luchetti. Since [grokker.com](http://www.grokker.com) is in beta phase (testing), after registration you can now explore the site for free.

Jane Armstrong:

I have been busy with the Napa County Master Gardeners and our biennial garden tour, but took some time to attend my sixtieth high school reunion in Chicago.

Cecilia Chiang:

Cecilia was presented a Lifetime Achievement Award by the James Beard Foundation on May 6, 2013 in New York City.



Cecilia Chiang

Dames Judge at The Good Foods Awards:

This is the fourth year of the Good Foods Awards that recognize American food products that excel in taste and sustainability. Products come from around the country and are grouped into ten categories: beer, charcuterie, cheese, chocolate, coffee, confections, pickles, preserves, spirits, and for the first time this year, oils. All the entries were tasted blind on September 15, 2013, at HUB, a collaborative workspace in the San Francisco Chronicle building in San Francisco. The site is a warren of spaces, some small, others large. The spirits judges commandeered a large room on the second floor saturated with alcohol aromas while the preserves judges were sequestered in a small back room. The tastings went on all day. Many San Francisco Dames participated and all thank Dame Sara Wilson of the Pasta Shop who donated many of the tasty lunch selections. Winners will be announced on January 17, 2014, at the Ferry Building.



Here are stories from three Dames who judged:

The Oil Judging

By Nancy Ash

The Good Food Awards instituted an Oils Category for the first time this year, and several Dames

were involved in the planning and judging of this new category that included extra-virgin olive oil, flavored olive oil, and oils derived from nuts and seeds. The Oil Committee, who strategized entry procedures and judging methodology, included Dames Patricia Darragh, Roberta Klugman and Samin Nosrat. For the extra-virgin category I had the honor of leading nine members of the California Olive Oil Council Taste Panel, including Dame Fran Gage, through a pre-screening process to ensure that none contained flavor defects. During the Grand Judging Fran again joined our team of thirteen judges, including Dame Kelsie Kerr, in scoring the forty-eight oils that had qualified as extra virgin. Oil judges used a newly designed one-hundred-point score sheet that rated oils on aroma and flavor characteristics as well as complexity and harmony. And while we were sniffing and slurping the extra-virgin olive oils, a group of six judges, including Dame Maggie Mah, used a similar score sheet that included points for versatility, in the judging of the Nut and Seed Oil category.



It was exciting to participate in this initial year of judging the Oils category and to have participation of the expert palates of so many Dames from the San Francisco chapter. Our pioneering work will help to determine the procedures that future judges will use in rewarding producers who follow Good Food practices to make excellent quality culinary oils.

The Chocolate Judging

By Alice Medrich

This is the fourth year of the Good Food Awards and my fourth year as a judge. I know it sounds like too much fun to sample all of those chocolates-and it is fun- but it's extremely challenging. The new young chocolate makers might not realize or admit it, but the style that most of them follow was set by Scharffen Berger Chocolate about fifteen years ago: the flavors are big and bright and no one is afraid of a little tartness or acidity, even some astringency. The new chocolates are ambitious but many are flawed by excess astringency-it is especially hard to taste dozens of samples without burning your palate. Meanwhile, each chocolate represents someone's hard work and big dreams so it always feels like a huge responsibility to sort, rank, and choose the best.



The first year we were only four judges: John Scharffenberger, Michael Recchiuti, Adam Smith, and me. We were a demanding group. We set a style of ranking the chocolate privately, then discussing our opinions, not to reach consensus, but to clarify and understand, and even to learn from one another. The second year there were more judges and we all tasted forty-three chocolates! I thought I was going to die. But just imagine what it's like to be at a judging table with Gary Guittard and John Scharffenberger- serious for sure, but also loud, sometimes hilarious, definitely fun. Over four years the quality of the new bean-to-bar chocolates has gotten markedly better. And the organization of the judging process has improved too, because

David Salowich manages the chocolate section. David is extremely smart and has not only put up with a passel of outspoken judges each year, but has sought and incorporated our feedback from one year to the next.

I hope I didn't make the whole process sound like a huge party, because The Good Food Awards make a difference by rewarding and encouraging the best food artisan/entrepreneurs from all over the country. I feel honored to be invited to judge each year.

The Preserves Judging

By Frankie Whitman

Judging at the Good Food Awards is like being at the Who's Who in the food world-Bay Area and beyond. For the last two years I have been a judge in the Preserves category. Dames Eleanor Bertino and Niloufer King also judged preserves this year. The guidelines are that products need to be seasonal, local, non-GMO, no artificial anything, and commercially available. Tasting groups broke down by region of the country.



Preserves included jams, jellies, conserves, syrups, shrubs (an old-fashioned way of preserving fruit with vinegar), and vinegars. As a taster for the Central U.S. area, regional preferences were evident. Most of the twenty different entries we tasted were too sweet. Many were overcooked. Some were over-thought. Did that strawberry jam really need sage in it? Why were the cherry conserves ruined by the perfume-y overlay of Jasmine tea?

Our five-person tasting group were all professionals in the food industry-from chef/restaurateur, jam maker, book author, marketer, and baker. We all clearly had different taste buds. What one person loved, another might have nearly gagged on.

In the end we were able to narrow our selections down to a few entries to forward on to the group as a whole to judge. In the end, we all seemed to like the cleanest flavors, for example a Cherry Syrup that was just cherries and sugar. But we won't know who made it to the top until the awards ceremony in January.

Speaking with someone whose jam won last year, she said getting that stamp of approval made huge difference in her business. The same product she tried so hard but unsuccessfully to sell before the awards flew out of the warehouse after winning. Specialty buyers from all over the country needed to have this item on their shelves.

Good job, Good Food Awards!

Jeannette Ferrary:

I am so pleased and honored to have a selection from my street photography series called "Eating Alone" published in the exciting and beautiful *Alimentum* Journal:

<http://www.alimentumjournal.com/photographs-by-jeannette-ferra/#.Ujd2DkPn9kg>

An exhibit of my street photography runs the month of October, 2013, at the Alameda Library. All Sister Dames welcome!

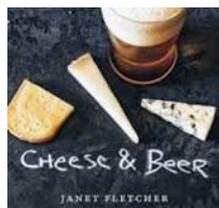


For more, see my photography website:

www.jeannetteferrary.com

Janet Fletcher:

At this summer's American Cheese Society conference, I was inducted into the *Gilde Internationale des Fromagers*. The guild was created in 1969 in France by acclaimed cheesemonger and *affineur* Pierre Androuët. Guild members are dairy professionals dedicated to preserving standards in cheese making throughout the world.



I'd also like to announce the recent publication of *Cheese & Beer* (Andrews McMeel), a guide to pairing artisan cheeses with craft brews. Go to <http://www.janetfletcher.com/events.html> for a schedule of appearances.

Fran Gage:

I was honored to be presented with the 2012 Pioneer Award by the California Olive Oil Council at its general meeting on April 6, 2013. This award is given for exemplary contributions to organoleptic assessment and sensory education in the California olive oil industry.



I will be teaching an educational seminar at the office of the California Olive Oil Council in Berkeley on November 18, 2013, 5:30 p.m. to 7:00 p.m. For more information and to register go to: <http://cooc.com/?frame=18#>

And to read my article about choosing a bottle of olive oil go to: <http://www.sfgate.com/default/article/Extra-virgin-olive-oil-buying-guide-4739262.php>

Gig Owen:

Gig reports that she and her husband, Mel, were persuaded by their property managers, Belvedere Land Company, to host the annual neighbor get-together. They ended up organizing

several parties over Labor Day weekend. In their "spare time" they watched practice sessions and races of the America's cup from their front patio.

Joyce Goldstein:

Joyce is happy to announce the publication of her new book, *Inside the California Food Revolution: Thirty Years That Changed Our Culinary Consciousness* (University of California Press). It follows the development of California cuisine from the 1970's to the present and includes interviews with two hundred chefs, purveyors, artisans, winemakers, and food writers. Go to <http://www.joycegoldstein.com/events-update-2013/> for a schedule of appearances.



Sibella Kraus:

As president of Sustainable Agriculture Education, Sibella was honored to receive a Josephine and Frank Duveneck Humanitarian Award from Hidden Villa, a non-profit organic farm in Los Altos, California. The award is given for considerable contributions to environmental, social, and educational causes in the community.

Sunset magazine recently profiled Sibella Kraus in its August 2013 issue. The print-only piece, entitled "Summer Bounty: a Juicy History," covers the beginning of the locavore movement that has spread from the Bay across the West and the rest of the country. It began in 1983 with Kraus' (then a cook at Chez Panisse Café) dinners. Called the Tasting of Summer Produce, these dinners brought together local farmers, restaurant chefs, and produce distributors. Working with Chez Panisse, Kraus developed a six-month Farm to Restaurant Project, which directly introduced restaurant chefs to the farmers who provided their produce. You can read an excerpt of the article here:



<http://www.questia.com/library/1P3-3045363821/summer-bounty-a-juicy-history>

Weezie Mott:

Weezie Mott has been teaching cooking from her Alameda kitchen since 1977 and at age ninety is still going strong. Read Meredith May's article about her, including recipes, at this link:

<http://www.sfgate.com/default/article/Weezie-Mott-still-cooking-still-teaching-at-90-4413579.php>



Weezie Mott

Patricia Rain

I was in Uganda and Kenya for more than five weeks this summer where I brought together seventeen women leaders from five countries in East and South Africa to lay the cornerstones of an East and South African Regional Alliance of Women Leaders.

The Founding Members Meeting was held on the shores of Lake Naivasha in the Great Rift Valley of Kenya. By creating the alliance, the women have a greater network of support and access to resources as they work toward meeting the U.N. Millennium goals of eradicating extreme poverty and hunger, violence against women and children, and social justice.



Patricia Rain

I was made an honorary African woman, given Maasai finery and presented with the name Naserian, the Maasai word for "the loved one" by the women, and I am now "auntie" to fifteen additional Africans. I initially met two of the women in attendance online through my business at www.vanilla.com , and they have been my "nieces" for the last decade. It was an extraordinary and moving experience to meet and be with these inspiring women who work under unbelievably difficult circumstances and do so with dignity and dedication.

Thank you again to those of you who donated toward making the Founding Members Meeting a reality.

Joanne Weir:

In the last few months Hillary Clinton and the State Department appointed me to the American Chef Corps, a group of eighty chefs from around the US whose task it is to promote world relations through food.

Taste Awards also inducted me into the Taste Hall of Fame with Alice Waters and Rick Bayless.

Fine Cooking featured my kitchen in the September, 2013, issue of the magazine.

<http://www.finecooking.com/item/52775/behind-the-kitchen-door-the-cooking-teachers-kitchen>



And my new cookbook, *Joanne Weir's Cooking Confidence* (Taunton Press), has just been released.

And finally we are celebrating our first anniversary at Copita Tequileria y Comida, restaurant in Sausalito, California.

http://sf.eater.com/archives/2013/05/29/copitas_joanne_weir_and_gonzalo_rivera.php#more

What a life-changing and spectacular year.

DAME EVENTS

Reception for IACP Dames

April 8, 2013

Ferry Plaza Wine Merchant

By Jerry Di Vecchio

A bustling assembly of Dames, who came from all corners to attend the IACP conference underway in San Francisco, worked their way through a commute day crowd on Monday afternoon, April 8, 2013 in our city's magnificent foodscape, The Ferry Building, to enjoy a wine reception hosted in their honor by the San Francisco chapter of LDEI.

While commuters raced to catch their ferries, Dames gathered in the Ferry Plaza Wine Merchant, owned by Dame Debbie Zachareas. Here we nibbled hors d'oeuvres provided by Cowgirl Creamery partners, Dames Sue Conley and Peggy Smith (from their shops in the Ferry Building), and Dame Janet Griggs' Taste Catering.



Gig Owen

Wines served were imports from Dame Martine Saunier's collection: Chateau des Tours White Rhone, Chateau des Tours Vacqueyras, and Lorenzo Mercurey Blanc.

Each Dame left with a gift bag of Sol del Limari Chilean extra-virgin olive oil provided by Dame Lisa Klinck-Shea.

A big turnout of San Francisco Dames were on hand to meet and greet Dames from Atlanta, Austin, Boston, British Columbia, Charleston, Chicago, Dallas, Hawaii, Houston, Kansas City, Los Angeles/Orange County, Miami, Minneapolis/St. Paul, Monterey Bay, New York, Northeast, Palm Springs, Philadelphia, Phoenix, San Diego, Seattle, St. Louis, and Washington D.C. We didn't make a guest list, and as Dames were popping here and there to attend competing events, our apologies for any chapter misrepresentations.

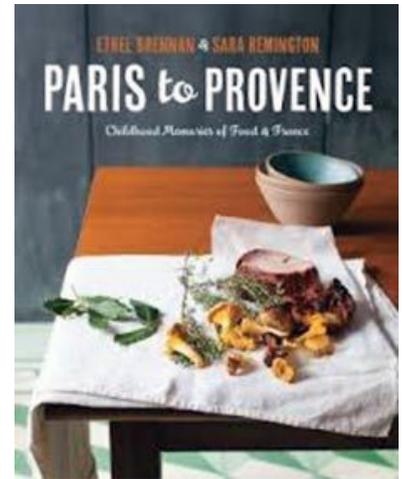
Book Party and Fund Raiser: Dames Feast and Fête

May 7, 2013

Residence of the Consul Général de France

By Georgeanne Brennan

On a balmy May evening, Romain Serman, *Consul Général de France* opened up the venerable doors of the French consul's Pacific Heights residence in San Francisco to co-host with Les Dames a two-fold event: a launch party celebrating the publication of *From Paris to Provence: Childhood Memories of Food and France*, written by Dame Georgeanne Brennan's daughter, Ethel Brennan and photographer Sara Remington and a fund raiser for Les Dames' Karola Saekel Scholarship Fund. The event, initially proposed and organized by Georgeanne, who had worked with the *French Consul Général* on other projects, quickly became a joint effort with many of Les Dames members contributing to the success of an evening that raised \$5,000.00 for the scholarship fund.



French classics, such as *Gougeres*, *Pan Bagnat*, *Soupe de Poissons*, French cheeses, charcuterie platter, and chocolate truffles inspired by the book and created by Les Dames members Patty Unterman, Gayle Pirie, Alice Medrich, Marsha McBride, Kelsie Kerr, Fran Gage, and Sara Wilson were served and complemented by French red, white, and rose wines from Dame Martine Saunier. The food and wines were arrayed in a large, classically decorated space, with linen-draped buffet tables and bouquets of fresh flowers. Catering was provided by Taste Catering, Janet Griggs' company.

After mingling around wine and food, the group of more than seventy-five attendees was invited to assemble in the pale blue, gold-trimmed salon, where the *Consul Général* welcomed the guests from his podium and gave a charming speech about the longtime friendship of the United States and France and in particular San Francisco and France, and the contribution of the les Dames San Francisco Chapter to that friendship. Having read *Paris to Provence*, he remarked that so many of the stories, scenes and foods reflected his own childhood memories.

Janet Griggs then moderated a conversation and question-and-answer between co-authors Ethel Brennan, and Sara Remington, standing on a small stage, and the audience. The young women told of their experiences in their respective careers of food and prop stylist and photographer and the creative freedom they had from their publisher, Andrews McMeel. Ethel spoke about her work at the San Francisco Chronicle newspaper, where she considered Karola Saekel to be both a

friend and mentor, which made participating in this fundraiser for the scholarship fund especially meaningful to her.

At the conclusion of the program, Janet invited guests to help themselves to a complimentary copy of *Paris to Provence* to have it autographed by the authors, and then to step out on the terrace of the consulate to receive a gift bag. The gorgeous gift bags were the brain child of Roberta Klugman and Janet Griggs, who between them solicited an amazing array of French and San Francisco-themed items, all hand-packed by them and a crew of Les Dames.

As the last of the guests mingled with the *Consul Général* and one of his staff, Ivan Bertoux, twilight settled and the lights of the city began to sparkle to life. It was a night to remember in more than one way. Because \$5,000.00 was raised that night, it was possible to increase the amount of the annual scholarship to \$2,500.00. The *Consul Général* himself was so pleased with the event and working with Les Dames San Francisco Chapter, that he proposed to Janet making the fundraiser an annual event. The Board, according to Janet, has voted that Les Dames will accept the French Consul's offer, and do a biannual fund-raiser so that the chapter is able to fund this fellowship indefinitely. Janet commented that the challenge now is to come up with an idea for an equally stellar event for 2015.

Donations for the Gift Bags

From Andrews McMeel Publishing:

Paris to Provence: Childhood Memories of Food and France
By Ethel Brennan and Sara Remington

From the Yocha Dehe Wintun Nation:

100ml bottles of the Tribe's Seka Hills
Premium Arbequina Extra Virgin Olive Oil

From KL Keller Foodways:

Salty Butter Caramel Sauce by *La Maison D'Armorine*

From Valrhona:

Caraibe and Manjari Chocolate Bars

From Chef'n Corporation:

Spatula Spoon

From Gump's:

Gump's signature French milled soap

From Dame Rosemary O'Connell:

Note cards featuring prints of original watercolor paintings
created by Ms. O'Connell

From Tout Sweet Pâtisserie:
Meringue kisses

From Macy's:
Baking spatula

From *L'Occitane en Provence*:
Sample of their Precious Cream

From SF Travel:
A map of San Francisco

From *Atout France* / France Tourism Development Agency:
A map of the wine routes of France and the Spring Issue of
Rendez-vous en France, featuring Marseille and Provence

Last House, Another Step Forward

June 2, 2013

MFK Fisher Art of Eating, Bouverie Preserve, Glen Ellen
By Jerry Di Vecchio

The patiently, unrelentingly sought goal to preserve MFK Fisher's Last House and her literary presence as a historical site moved another huge step forward on June 2, 2013 with the third annual MFK Fisher Art of Eating celebration. This year the per-guest contribution was greater than ever. However, attendance was down a bit-the competition was the Napa Valley Wine Auction. Total numbers of the event aren't in yet, as the board hasn't met for review before releasing.



The SF Dames initiated conversations about MFK and her house with the Audubon Canyon Ranch board after ACR was granted Bouverie Ranch for a nature preserve from architect David Bouverie. Bouverie also designed and built on the ranch Last House where MFK Fisher lived and wrote the last 20 years of her life. She often spoke of their arrangement: she had the house on his land for as long as she lived, but when she died it was to be part of the nature preserve.

Restrictions for land use in Bouverie's will impact how Last House can be handled. He did

not want the ranch "overrun with tourists." With SF Dames encouragement and three years of successful fund raising events using MFK Fisher as the draw, ACR is studying ways to do more with her legacy and Last House. Among the concepts: a place for writers retreat--both food and nature writers; a library for her works, nature works, etc. Basically, a shared use of literature on food/nature, and in some way supported by public, as a landmark or park. (A prominent comparable example in Sonoma's Valley of the Moon is writer Jack London's home in Jack London State Historic Park, literally a stones throw across the highway from Bouverie Ranch.)



J. Scott Feierabend, Executive Director Audubon Canyon Ranch, shares, "San Francisco Les Dames d'Escoffier's support and deep involvement in the third MFK Fisher Art of Eating event, held this past June 2nd, was once again instrumental to the success of this important annual fundraiser for ACR. The Dames' underwriting of the Art of Eating, combined with generous donations they provided, helps offset the costs of producing the event so that a greater share of the proceeds go to support of ACR's nature-education programs. Audubon Canyon Ranch is honored to recognize Mary Frances and her contributions to "the art of eating" and gastronomy, and looks forward to this continued highly valued and very much appreciated, collaborative partnership.

As we move into the future, ACR also remains committed to ensuring that Mary Frances' "Last House" and its incredible significance to the community is preserved and protected for all to revel in and to enjoy."

This is his first solid statement that ACR wants to save Last House in the same spirit as Dames do.

For the first time (via connections made when Dame Joan Reardon was visiting with her MFK book), the event had an exhibit of MFK Fisher's work including first edition books, periodicals, photos, and other memorabilia curated by collector Randall Tarpey-Schwed. Part of the exhibit was assembled in David Bouverie's sitting room, steps away from Last House (at present occupied by ACR's Bouverie Preserve caretaker). And on the veranda just outside by the pool, where Mary Frances ate many a meal, Randall created a table setting based on her story *The Perfect Dinner Party* with a locavore menu.

SF Dames were prominently present on the MFK event program as co-sponsors and on the Honorary Committee--as well as mingling as guests or working as volunteers.

LDEI's logo was in the event program with each Dame activity or donation.

Dame Patricia Unterman was mistress of ceremonies for the second year in a row. Scott Feierabend, as master of ceremonies, praised SF Dames support and stellar contributions lavishly to the assembly.

Dame wines were poured and auctioned: Carolyn Wente's Wente Family Vineyards (with Amy Hoopes), Mary Constant's Diamond Mountain Vineyards, Julie Johnson's Tres Sabores, Debbie Zachareas' Ferry Building Wine Merchant donations.

High-ticket auction items included private dinners cooked and served in the Bouverie house by Dames Tanya Holland and Nancy Oakes, and Dolores Cakebread's cooking class for 12 at Cakebread Cellars.

Coveted dinner certificates came from Dame chefs/restaurateurs Cindy Pawlcyn, Gayle Pirie, Pam Mazzola, Marsha McBride, Patty Unterman, and Jesse Cool.

Providing for the event sit-down, tent-shaded luncheon menu: Sue Conley and Peggy Smith's Cowgirl Cheeses. Janet Grigg's Tout Sweet Macaroons, Debby Fortune's biscotti, and local olive oils from several Dames.

Additional support in items or time came from Margaret Fox, Alice Medrich, Rick O'Connell, Paige Poulos, Helen Roberts, Renee Shepherd, Marie Simmons, Alice Waters, Judy Rodgers, Eleanor Bertino, Deborah Rogers, Patricia Darragh, Fran Gage, Kimberly Charles, Jacquelyn Buchanan, Cheryl Forberg, Kathleen Hill, Jerry Di Vecchio, Frankie Whitman, Deborah Rogers-and probably more. Everyone was incredibly generous and helpful. Thanks so much.

Thank you to Mark Tarpey-Schwed for related images.

Editor's note: Here's a link to a story in *Food Arts* about MFK Fisher written by Dame Betty Fussell with contributions by Dames Toni Allegra and Joyce Goldstein:

<http://www.foodarts.com/news/views/28442/she-spoke-in-paragraphs>

The Hakka Dinner

July 9, 2013

Hakka Restaurant, San Francisco

By Sandy Hu

We all know Szechuan, Shanghainese and Cantonese cuisines, but Hakka? Hakka is a relatively obscure cuisine that Dame Linda Lau Anusasananan is singlehandedly putting



Bamboo Pith Soup

on the culinary map through the acclaimed *The Hakka Cookbook, Chinese Soul Food from Around the World*, published in 2012 by University of California Press.

Linda demystified Hakka cooking for Dames and their guests at Hakka Restaurant on July 9 in San Francisco, a Global Culinary Initiative event for our chapter. Linda guided us through the history and tastes of Hakka Cuisine with an extraordinary ten-course feast.

Linda, who is of Hakka ancestry herself, explained that Hakka people were wanderers and nomads who didn't have a land to call their own. Facing a hardscrabble existence, the fertile land already occupied wherever they went, they had to be resourceful to survive.

In the Chinese diaspora, the Hakka emigrated to Peru, the Caribbean, India, Singapore, Canada, the United States, and throughout the world, Linda said. They adapted more readily than other Chinese people because of their long history as immigrants in their own country. The cuisine, adapted to new ingredients, expressing local tastes, evolving into new dishes that fit the new environment of these immigrants, while maintaining traditional Chinese roots.

"It's comfort food for the soul. It's hearty, satisfying and a bit fatty to sustain working people," Linda said. "Hakka food has strong, robust flavors. Elements include preserved vegetables, cured meats and soy sauce. It's simple, plain and uncomplicated. You might call it the country cousin of Cantonese food."



Chicken Stuffed with Preserved Greens



Clams with Spicy Salt and Black Beans



Home-Style Sea Bass



Minced Pork with Lettuce Wraps

San Francisco Dames Board Lunch with LDEI president, Mary Ellen Griffin

September 13, 2013

Bouli Bar, Ferry Building

By Fran Gage

Dame Mary Ellen Griffin was traveling around the country from the East Coast meeting with as many LDEI chapters as possible and joined us for lunch.

It was a bustling Friday afternoon at the Ferry Building but Dames Amaryll Schwertner and Lori Regis, co-owners of the newly opened Bouli Bar, saved a table for us in their busy restaurant. We started with trays of mezze, which included carrot relish, eggplant salad, pepper ragout, yogurt and feta salad, and hummus to share. Then everyone ordered a main dish plus a few extras to share. We covered almost everything on the menu. All was vibrant and fresh. Dame Debbie Zachareas from the Ferry Plaza Wine Merchant joined us and hand picked wines to complement the dishes.

Mary Ellen, in her role as president of the international organization, strives to appreciate the diversity of the individual chapters but at the same time, help each one

operate within the perimeters of the national goals. She encouraged us to pick up the phone and call the president of the local chapter if our travels take us to a city where there are Dames.

It was a pleasure to have her share a meal at a special spot.

Induction Dinner

September 23, 2013

Foreign Cinema, San Francisco



Mary Ellen Griffin



Amaryll Schwertner
and Lori Regis

By Fran Gage

For the second year in a row, Dame Gayle Pirie, co-owner of Foreign Cinema, welcomed about sixty Dames to celebrate the induction of five new numbers and to congratulate Emily Kaiser Thelin, the recipient of the Karla Saekel Craib Food Journalism fellowship.



Everyone started with salad of treviso, figs, cured anchovies, salsa verde and shaved Piave topped with a farm egg. Main-course choices were seared Pacific tuna, Orrechiette pasta with seasonal vegetables, three-seed fried chicken, or grilled bavette steak. The chicken proved to be the most popular; Gayle said that thirty-two portions were ordered, enough to keep the kitchen staff hopping.

Here is a list of the new Dames; an impressive group of women:

Wendy Brucker, owner of Rivoli and Trattoria Corso restaurants.



Wendy Brucker



Mary Gassen, co-owner of Noe Valley Bakery and restaurant business consultant.

Mary Gassen

Leslie Sbrocco, a wine book author, educator, and consultant who regularly appears on KQED's *Check Please* and NBC's *Today Show*.



Leslie Sbrocco



Celia Sack, owner of Omnivore Books on Food.

Celia Sack

Penni Wisner, food writer and teacher who specializes in working with chefs and food-related companies.



Penni Wisner

Welcome All!

Karola Saekel Craib Excellence in Food Journalism Fellowship 2013

September 23, 2013

Foreign Cinema Restaurant

By Roberta Klugman

Background

The San Francisco Chapter of Les Dames D'Escoffier Board voted unanimously in 2010 to create The Karola Saekel Craib Excellence In Food Journalism Fellowship, in recognition of Karola's more than fifty-year career in journalism and immeasurable contributions. Her reporting and writing excellence helped to define the best of food journalism as we now know it.

Now in its fourth year, the fellowship is given annually to a promising Bay Area woman food journalist (not a Les Dames member) and has no application process or strings attached. The monetary award is presented as an acknowledgement for good works, and as encouragement to keep writing, to stay in journalism.

The Nominees and Review Process

The review committee includes Dames Antonia Allegra, Janet Fletcher, Margo True, and the three past recipients Novella Carpenter, Sarah Henry, and Twilight Greenaway. We actively solicited confidential nominations from our members, as well as the past recipients. This year the committee reviewed seven candidates.

The membership is encouraged to nominate throughout the year, and are also contacted via email for nominations of women journalists in the Bay Area whose writings show talent and promise, demonstrate a commitment to a career in food journalism, and show relevancy and variety.

Financial Update Karola Saekel Craib Excellence in Food Journalism Fellowship:

The fund balance is \$9,450.97.

We have one hundred percent member participation via the ten dollars of each member's dues that goes directly into this fund. Plus many members contribute additional dollars. This year we raised \$5,000 at the *Paris To Provence* event at the home of the French *Consul* and an

additional \$420 from other donations.

The board has accepted the French *Consul's* generous offer to host a biennial fundraiser so that we are able to fund this fellowship indefinitely.

This Year's Award

On behalf of Debby Fortune and myself, co-chairs of the Karola Saekel Craib Excellence in Food Journalism Fellowship Committee, we are most pleased to announce this year's recipient, Emily Kaiser Thelin. The board approved this year's \$2500 award based on the dollars raised.



Emily Kaiser
Thelin

Emily Kaiser Thelin is a writer and editor based in Berkeley with a focus on food, drink, travel, and design. From 2006 to 2010 she worked as a food editor at *Food & Wine*. She also co-authored *The Harney and Sons Guide to Tea* with Michael Harney, which was a James Beard Award finalist. She profiled Dame Tanya Holland in *O, The Oprah Magazine*, and her work has also appeared in *Gourmet*, *Saveur*, *The Wall Street Journal*, *The New York Times*, and *The Washington Post*. Here is a link to more of her work:

<http://emilythelin.com/category/articles/>

We presented the check to Emily at the induction dinner on Monday, September 23 at Foreign Cinema. Past fellowship recipients Novella Carpenter, Sarah Henry, and Twilight Greenaway joined us at the dinner.

Here is what she said as she accepted the Fellowship, "When I learned that some of the women I *most* admire, in this community that I've so long respected, all got together without me having to lift a finger, and decided to encourage me on, women who are also more interested in promoting their discoveries than themselves, I felt enormously validated. I can't thank you enough."

The hot-off-the-press November issue of *Food and Wine* magazine features not one but two of our Karola fellowship recipients. Novella Carpenter wrote a feature about our co-president, Tanya Holland, and her mouth-watering Thanksgiving menu, including recipes. Emily Kaiser Thelin's article features bakers who make gluten-free goodies.

UPCOMING EVENTS

LDEI Annual Conference: October 24 to 27, Austin Texas. Go to www.ldei.org for information. Our very own Dame Dolores Cakebread will receive the Grand Dame award.
Kitchen Memories: The Kathleen Thompson Hill Culinary Collection: November 2, 2013, Sonoma Valley Museum of Art, 551 Broadway, Sonoma. Lunch to follow at El Dorado Kitchen, a few blocks away. [Click Here to Sign Up](#)

Special Sunday Brunch to honor our new members: November 10, 2013, at Dame Jerry Di Vecchio's home, 2765 Filbert St., San Francisco, [Click Here to Sign Up](#)

Ancestral Pot Luck Dinner: Monday, January 27, 2014, at Ketchum, 1050 Battery, San Francisco, 6:30 p.m.

Ranch Tour: Spring, 2014, Dame Jeanne McCormack's sheep ranch, Rio Vista, details to come.

LDEI-SF Board

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