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Quarterly Newsletter, Les Dames D'Escoffier Chicago

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Chicago Dames explore new trends at the Fancy Food Show

By Sharon Olson

The Winter Fancy Food Show in San Francisco is a great place to explore new foods and flavors. Chicago Dames who were among the buyers, the exhibitors and the trend watchers at the show in January shared some of their thoughts on what they enjoyed most this year.

For Sofia Solomon of Tekla, Inc., the Fancy Food Show was about meeting with her producers and suppliers. Sofia said that "being able to taste a true jambon Bayonne was an unexpected treat," even though the ham is about two years away from being imported into the U.S. She also noted as highlights the new-harvest oils from the Mediterranean basin and California.

Diana Moles, who had just finished processing 340,000 pounds of pumpkin puree at Eli's Cheesecake, all without a hitch, was pleased to visit the vendor that made it possible and

share her thanks: Stahlbush, a family owned farm committed to sustainable agriculture is one of Diana's favorite suppliers

Linda Calafiore enjoyed the delicious chocolates, especially the new blood orange caramel from Vosges. Another highlight was dinner with Sofia Solomon, Jolene Worthington, and Dianna Moles. Linda said, "It is always so comforting connecting with all of my Chicago friends."

Jolene Worthington also enjoyed getting together in San Francisco and seeing JeanMarie Brownson serving steaming skillet of food at the Frontera Foods booth. "The crowds were hungry!" JeanMarie said. "We served more than 1,000 Key lime shrimp tacos and beef barbacoa tacos, plus more than 10 gallons of guacamole!"

The official panel of trend spotters was comprised of top food media and personalities

including Nancy Hopkins of Better Homes and Gardens. She said they explored the show's thousands of products to determine the most promising trends of the coming year. They named chocolate teas, seaweed chips, and truffle ketchup as just a few of the products illustrating the trend towards thoughtful indulgence.

Such trends captured the creativity of specialty food producers, and the care they put into crafting exciting taste experiences, whether they were reinventing familiar products with unexpected flavors or opening an audience to lesser-known ingredients.

A full report from the show's trend spotters and more thoughts from Les Dames members on the Fancy Food Show can be found on our website, lesdameschicago.org

| Stephanie Izard Products



| Stephanie Izard and Nancy Hopkins



| Diana Moles at Fancy Food Show

