

Les Dames d'Escoffier International

Quarterly

SUMMER



2023



Celebrating
Asian American,
Pacific Islander,
and Native American
Heritage



MEMBER MILESTONES *Dottie Koteski (Philadelphia)*

ATLANTA

Toby Bloomberg, co-executive producer for the documentary about an 82-year-old pastry chef, Marda Stoliar, won several awards. In addition, Oregon Public Broadcasting devoted a full program spot on it. MARDA's GIFT won Best Inspirational Film and Best Female Director from the international Morgana Film Festival.

Simone Byron, in conjunction with the Georgia Restaurant Association, managed an innovative regional competition for high school culinary arts students—Georgia ProStart. ProStart is a two-year high school culinary and management education that teaches transferable, real-world skills. Joining Simone, from LDEI Atlanta as judges, were **Shirley Hughes**, **LeMonica Harkeem**, and **Toby Bloomberg**. www.thenavigateprogram.org

Holly Chute was a guest on FOX 5 to talk about seasonal fruit and how home cooks can prepare them. Holly is the Executive Chef for Georgia Grown, a Georgia Department of Agriculture program and a champion of Georgia farmers, restaurateurs, and craft food makers. www.georgiagrown.com

Cynthia Graubart, James Beard Award winning author, has published her 14th cookbook. *Zucchini Love* celebrates this prolific garden vegetable at every meal of the day. It's her third book in the series along with *Strawberry Love* and *Blueberry Love*. www.CynthiaGraubart.com

Natalie Keng was a guest on FOX 5's *Good Day Atlanta* where she celebrated National Meatball Day by demonstrating her recipe for Sweet & Sour Stir-Fry Meatballs. Natalie also



Toby Bloomberg



Simone Byron



Holly Chute



Cynthia Graubart



Natalie Keng

recently published her *Egg Rolls and Sweet Tea* cookbook that incorporates the cuisine from her Asian culture merged with the flavors from her Atlanta hometown. www.globalhearth.com

Mary Moore was honored with the Georgia Ovarian Cancer Association's Dame Barbara Petit Philanthropy Award for her continued support of the GOCA mission. The award is in memory of LDEI Atlanta founding member **Barbara Petit** whom we lost in 2015 to ovarian cancer. www.cookswarehouse.com

Asata Reid was honored by Lady Locavores with its Everything But The Kitchen Sink award. Asata was acknowledged for her contributions of over a decade of working in various aspects of the culinary arts, from educator to writer to recipe developer. Lady Locavores celebrates the work that women are doing in the local food movement.

Virginia Willis made an appearance as one of three James Beard Foundation award-winning chefs competing on the Food Network show, *Alex vs America*, hosted by Alex Guarnaschelli. Virginia's dish was a deconstructed Beef Wellington with Sauce Diable. www.virginiawillis.com

AUSTIN

Kendall Antonelli started the monthly radio show *Eat Good Radio* to highlight how people do good and build community through food. Recent guests included fellow Dames **Sheila Garcia** and **Sara Gibson**, who have each sought to diversify and make more equitable the beer and coffee industries, respectively. www.mixcloud.com/eatgoodradio/

Patricia Bedford opened her first retail bakery storefront for Suga's Cakery in Pflugerville, Texas, on April 2. Inspired by her late grandmother, Suga, who baked all of the family cakes, Patricia offers scratch-



Mary Moore



Asata Reid



Virginia Willis



Kendall Antonelli

baked cupcakes, cakes, cookies, and other classic desserts made with premium ingredients. www.sugascakery.com

Matti Bills is expanding a new concept into the Food Hall at The Pearl in San Antonio where they will run a full barbecue program. She continues offering incredible house-cured meats, barbecue + scratch foods at her butcher shop and market, Three Six General in San Marcos, Texas.

De J Lozada landed a new partnership for Soul Popped at the Smithsonian's African American History Museum in Washington, D.C., where her popcorn will soon be a regular feature in the gift shop. www.soulpopped.com

Sara Mardanbigi was named a 2023 Austin Under 40 Awards Finalist in the Food, Events & Hospitality category. Sara is the managing member/co-owner for the lauded Nixta Taqueria in Austin. www.austinunder40.org/2023-finalists/

Traci Velebil passed her WSET Level 3 exam in April. Traci is a member of the team at C.L. Butaud Wines located in Texas.

Rae Wilson, founder of Wine for the People, was included in the 2023 VinePair Top 50 list. As member of the LGBTQIA+ community, Rae was recognized for her minimal intervention winemaking, uniquely Texas terroir, environmentally friendly practices, and "passion for her work, [which] is palpable."

www.vinepair.com/the-vinepair-50-2023



Patricia Bedford



Matti Bills



De J Lozada



Sara Mardanbigi



Traci Velebil



Rae Wilson

BIRMINGHAM

Stacey Craig and the Bright Star staff in Bessemer are celebrating being named the Best Alabama Locally Owned Restaurant 2023 by *Southern Living* readers. The Bright Star opened in 1907 as a 25-seat establishment. Currently, it seats 330 and is only a few blocks from where it started. www.thebrightstar.com

Raquel Ervin has opened Smoke Bistro at Birmingham's Pizitz Food Hall. Chef Ervin states that the new concept will be an upscale version of traditional soul food with a barbecue flair. www.eatsmokebistro.com

LaCrista Hutchinson was recognized as US FOODS Gulf States Area Regional Sales Manager of the year for 2022. She began her career with the organization in 2007 as a territory manager, progressing to district sales manager, transitioning to her current role of regional sales manager for the Montgomery market in October 2020. www.usfoods.com

Ashley McMakin's debut cookbook, *Ashley Mac's Kitchen*, is now available. The book contains over 100 recipes including her favorites, present and past. The publisher is 83 Press, which is Hoffman Media's book imprint. www.ashleymacs.com

Cheryl Slocum has been named Senior Food Editor at *Food & Wine/Dotdash Meredith*. She was previously at *Allrecipes*, *Country Living*, and *Cooking Light*. She's a James Beard Award winner and former clients include *Martha Stewart Living*, Food Network, *Every Day with Rachel Ray*, *Skinnytaste*, and *Epicurious*. www.foodandwine.com

Pardis Stitt along with Chef Frank Stitt and the Bottega team celebrated the achievement of being named a finalist for the James Beard Foundation



Stacey Craig



Raquel Ervin



LaCrista Hutchinson



Ashley McMakin



Cheryl Slocum



Pardis Stitt

Award for Outstanding Hospitality. www.bottegarestaurant.com

BOSTON

Christine Gilchrist Tuttle, founder and lead designer of Christine Tuttle Design, was featured in the Boston *Globe Sunday Magazine* in March and in *Northshore Home Magazine* in April. The *Globe* article featured a cocktail lounge for a residential project, and the *Northshore Home* project included a kitchen and dining area.

CHARLESTON

Ashley Strickland Freeman is a culinary producer for *Delicious Miss Brown* on the Food Network. The series has been nominated for a Daytime Emmy for outstanding host.

CHICAGO

Ina Pinkney was feted by 60 of Chicago's best chefs for her 80th birthday and as a illustrious fundraiser for Pilot Light and the Green City Market.

Sharon Olson celebrated the 35th anniversary of Olson Communications, the business she founded in 1988, which is the parent company to her research and trend forecasting practices Culinary Visions® and Y-Pulse® www.olsoncom.com

COLORADO

Holly Arnold Kinney is owner and proprietress of The Fort, the nationally acclaimed, "truly Colorado" restaurant that celebrates its 60th anniversary this year. The Fort brings back popular recipes from the 19th century, with a twist. On the National Register of Historic Places, it's a full-scale replica of Bent's Fort. www.thefort.com/celebrating-60-years-at-the-fort/

DALLAS

Liz Baron and her husband, Jim, owners of Mesa SW Restaurants, Inc., celebrated the 35th anniversary of Blue Mesa Grill in three locations.



Christine Gilchrist Tuttle



Ashley Strickland Freeman



Ina Pinkney



Sharon Olson



Holly Arnold Kinney



Liz Baron

The owners were recognized as one of the 12 Most Popular Restaurants in the Dallas-Fort Worth area by Zagat.

Jill Bates is the executive pastry chef helping to open Sugar and Sage Bakery, which recently opened in the University Park area of Dallas in April.

Amber Fletcher and **Jin-Ya Huang** were featured speakers at the Mavs Women's Symposium hosted by The Women of Mavs Empowering Network (WOMEN) at the Dallas Arboretum. The event encouraged people to "Be That Diamond" while focusing on four C's: character, compassion, champion, and clarity.

Jin-Ya Huang of Break Bread, Break Borders was named as one of the Entrepreneur 100, which honors 100 exemplary female business owners across 11 categories and is sponsored by Chase Ink.

Rebecca Murphy joined Dallas College to share her knowledge of wine and the business of wine. She will be teaching Wine Studies and Service.

Janice Provost was featured in the March edition of *Edible Dallas & Fort Worth*. Additionally, her photography titled "Captured: Beautiful Strangers" was exhibited at Craighead Green Gallery. On display were photos from her adventures in Paris. They focused on examining common people who spark your desire to know more.

Jennifer Uygur and **Fana Yohannes** were included on the James Beard Foundation 2023 restaurant and chef finalists list. Lucia in the Bishop Arts District made the finals for Outstanding Restaurant.

GREATER DES MOINES

Lisa LaValle is co-owner of the Trellis Cafe at the Greater Des Moines Botanical Garden and recently celebrated its 10th anniversary. Locals and visitors alike have been welcomed to enjoy seasonal lunches, brunches, snacks, and pop-up dinners. The 10th anniversary milestone was



Jill Bates



Jin-Ya Huang



Rebecca Murphy



Janice Provost



Lisa LaValle