



MEMBER MILESTONES Dottie Koteski (Philadelphia)

recently published her Egg Rolls and Sweet

Tea cookbook that incorporates the cui-

sine 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

support of the GOCA

in memory of LDEI

Asata Reid was

www.cookswarehouse.com

honored by Lady Loca-

thing But The Kitchen

Sink award. Asata was

acknowledged for her

contributions of over

various aspects of the

culinary arts, from

a decade of working in

Virginia Willis made

an appearance as one

of three James Beard

Foundation award-

winning chefs com-

peting on the Food

Network show, Alex

vores with its Every-

mission. The award is Mary Moore

Atlanta founding member Barbara Petit

whom we lost in 2015 to ovarian cancer.

Asata Reid

educator to writer to recipe developer. Lady

Locavores celebrates the work that women

are doing in the local food movement.

for her continued

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



Toby Bloomberg

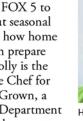
a full program spot on it. MARDA's GIFT won Best Inspirational Film and Best Female Director from the international Morgana Film Festival.

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



Simone Byron 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 pro-

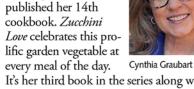


Holly Chute

gram 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



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



vs America, hosted by

Alex Guarnaschelli. Virginia Willis 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



Kendall Antonelli

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 scratchbaked 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



Matti Bills

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

San Marcos, Texas.

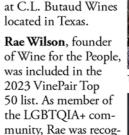


Sara Mardanbigi was named a 2023 Austin Under 40 Awards Finalist in the Food, Events & Hospitality category. Sara is the managing member/co-owner for the lauded Nixta Taqueria in Austin. www.austinunder40. org/2023-finalists/



Sara Mardanbigi

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.



nized for her minimal

intervention winemak-

ing, uniquely Texas ter-

roir, environmentally

friendly practices, and

[which] is palpable."



Rae Wilson "passion for her work,

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

BIRMINGHAM

Stacev 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



Stacey Craig

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

Gulf States Area Regional

Sales Manager of the year

for 2022. She began her

career with the organiza-

manager, progressing to

district sales manager,

tion in 2007 as a territory



LaCrista Hutchinson

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

Martha Stewart Living,



Cheryl Slocum

Ashley McMakin

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



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



Christine Gilchrist Tuttle

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



Sharon Olson

Holly Arnold Kinney is owner and proprietress of The Fort, the nationthat celebrates its 60th

Holly Arnold Kinney

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/

COLORADO

ally acclaimed, "truly

Colorado" restaurant

recipes from the 19th

anniversary this year. The

Fort brings back popular

DALLAS

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



snacks, and pop-up dinners. The 10th anniversary milestone was

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



Amber Fletcher and Jin-Ya Huang were featured speakers at the Mavs Women's Symposium hosted by The Women of Mays 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 Entreprenista 100, which honors 100 exemplary female business owners across 11 categories and is sponsored by Chase Ink.

Dallas College to share

her knowledge of wine

Studies and Service.

Janice Provost was

tion of Edible Dallas &

her photography titled

"Captured: Beautiful

Strangers" was exhibited

tos from her adventures

in Paris. They focused

on examining common

people who spark your

desire to know more.

of the Trellis Cafe at

the Greater Des Moines

Botanical Garden and re-

cently celebrated its 10th

anniversary. Locals and

visitors alike have been

welcomed to enjoy sea-

area by Zagat.

Jill Bates is the executive

open Sugar and Sage Bak-

ery, which recently opened

in the University Park area

pastry chef helping to

of Dallas in April.







Janice Provost

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



sonal lunches, brunches,

Les Dames d'Escoffier International SUMMER QUARTERLY 2023