



Les Dames d'Escoffier, Boston Chapter

Newsletter

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March 2010

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Featured Article



North Shore Community College is hosting its annual Sustainability Fair on the Lynn campus on March 16 from 9 a.m. to 1 p.m.. This year the focus is on local and

Dear Dames:

It has been an exciting year so far with our Holiday Pot Luck in January and the Chocolate, Caramel and Champagne event in February. There is so much more to come.



Restaurant week is this month and we want to support our members.

We also have new members to welcome (see section below).

And the most exciting event of the year, possibly of our Les Dames career, is the 50th Anniversary Dinner in April.

Please read everything in the newsletter so you don't

organic growers, sustainable food production and gardening practices, nutrition and related themes. The Fair, entitled FOOD FOR THOUGHT: STRAWBERRIES IN DECEMBER, is free and open to the public. A wide range of organizations will host tables and make presentations during this community event. We would like to encourage participation by restaurants and stores in the area. For more information please contact Diana Kerry at 781-477-2105 or dkerry@northshore.edu

Our next **Board Meeting** is Tuesday, April 6. If you would like to showcase your venue by hosting the meeting, please contact Anne Hopkins anneh@gourmetcaterers.com.

Featured Article

Restaurant Week
Any Dame who owns or works in a restaurant can send us a link and we will advertise your restaurant on our website. Send information and a link to our Executive Director, [Dame Sheila Stone](#)

miss out on anything.

Sincerely,

Dame Anne Hopkins, President
Les Dames d'Escoffier, Boston Chapter

New Members

We are so happy to welcome Dame Jennifer Wolcott. Jennifer is a free-lance writer for the Boston Globe, Yankee Magazine and The Christian Science Monitor.

We are also delighted to welcome Dame Ellen Bartlett. Ellen is owner and designer of Cakes to Remember in Brookline, MA.

The consulate General of Canada and Boston and Boston University's Programs in Food and Wine cordially invite you to you to **Feast your Senses on Canada's Sustainable Lobster & Mussels.**

Alain Bosse "The Kilted Chef" puts on a culinary demonstration and tasting reception featuring innovative menu suggestions prepared elegantly and sensationally before your eyes.

Monday, March 15, 2010

Doors open at 4:00 p.m.

Boston University Culinary Arts School

Peter Fuller Building, Room 117

808 Commonwealth Avenue

RSVP to Boston.rsvp@international.gc.ca

About Les Dames d'Escoffier

Board Members

Dame Anne Hopkins, President - anneh@gourmetcaterers.com

Dame Lee Napoli, Vice President - chocoleechocolates@gmail.com

Dame Jocelyn Wise, Secretary - missfork@verizon.net

Dame Joan Sweeney, Treasurer - jsweeney@jhnetwork.net

Dame Michelle Conway, Membership - mrconway62@comcast.net

Dame Linda Bassett, Scholarships - kitchencall@aol.com

Dame Kelly Delaney, Scholarships - kd@cakes4occasions.com

Dame Denise Baron, Social & Educational Programs -
dbaron@burtonsg grill.com

Dame Gwen Trost, Fundraising - sandrinesbistro@aol.com

Dame Emily Schwab, Public Relations - emily.schwab@gmail.com

Dame Winnie Williams, Nominating winniewilliams@comcst.net

Dame Lucille Giovino, Lifetime Board Member -
lsgiovino@aol.com

Dame Ana Costa, Lifetime Board Member - anacosta@aol.com

Grande Dame Eda Saccone, Founder

Dame Sheila Stone, Executive Director -
sheila@virgoenterprises.com

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