



Les Dames d'Escoffier, Boston

News and Upcoming Events

10 November 2009

In This Issue

Dame Mary Ann Esposito

Dame Linda Bassett

Membership Message

Dame Denise Baron

E-Mail the Board

Babette's Feast

Dame Mary Ann Esposito



Dame Mary Ann Esposito will be signing her new book during at Barnes & Noble at the North Shore Mall on Thursday, November 12th and again at a dinner at Cotton Restaurant in Manchester, NH on Friday, November 13 from 5:00 pm - 9:00 p.m. Visit her website for more information. Click [Ciao Italia](#).

Dame Carol Brock

founder of LDENY (Les Dames

Dear Dames:

There is so much happening within the Boston Chapter of Les Dames d'Escoffier. Be sure to read the entire newsletter.

Listed below is information from the last Board Meeting which was hosted by Dame Jocelyn Wise at the Serts Center for the Visual Arts at Harvard University. Many thanks to Jocelyn for a wonderful meal and to Dames Joan Sweeney and Kelly Delaney for desserts.

- we donated \$500 to the Fales Library at NYU for the Carol Brock Exhibit. Read more about this at <http://dlib.nyu.edu/findingaids/html/fales/dames.html> you can also read more about Carol Brock at <http://www.silverplanet.com/lifestyles/silver-stars/silver-star-carol-brock/49256>
- 12 membership packets have been mailed to prospective members (two have joined, more info to come) with another 20 or so prospects being identified
- Mary Ann Esposito will be filming a television show in early June (more info to come).
- Dame Emily Schwab writes the LDEI e-newsletter and will send articles to be included in the Quarterly. Send Emily information of interest to emily.schwab@gmail.com in 50-100 words.
- we have a new membership category: Disability: this category is for women who have become physically disabled but would like to continue membership and be listed in the LDEI directory. The cost for this membership is \$100.
- anyone wishing to pay dues on a monthly basis can contact Dame Sheila Stone at sheila@virgoenterprises.com

Our next Board Meeting will be at Sandrine's Bistro on Tuesday, December 1 at 6:00 p.m. Thank you to Gwen Trost, co-owner for hosting the meeting.

d'Escoffier NY)



Dame Denise Baron



Dame Denise Baron, Executive Chef at Burtons Grill, spoke about her life and experiences to a sold-out audience at Merrimack College on Wednesday, November 4.

LDE Boston 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.com)

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 Winnie Williams, Nominating (winniewilliams@comcast.net)

Dame Lucille Giovino, Lifetime Board Member (lsqiovino@aol.com)

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

Dame Sheila Stone, Executive Director (sheila@virgoenterprises.com)

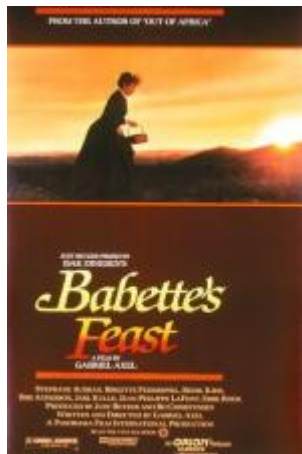
Dame Linda Bassett with



students

The photo, left to right, Dame Linda Bassett (American Regional Cooking) and students Vlad Shapiro; Sally McDonald; Sabina Petersen; Marci Luca; Steve Hayes; Amanda Clough; Kim Nguyen, Paul Bethune, A.J. Rouge. Second year culinary arts majors volunteered to cook a series of meals for 40 residents at Inn Transition, a women's homeless shelter in Peabody, MA. Students were so inspired that some plan to lead student and church organizations to assist with food-related issues as well. Organized by North Shore Community College Service Learning Department.

Babette's Feast at Coolidge Corner Theatre



On Monday, November 16 at 7:00 pm, as part of its pre-holiday menu, the Coolidge Corner Theatre presents a special screening of Gabriel Axel's delectable, Academy Award-winning film Babette's Feast. Food scientist Dr. Guy Crosby will introduce this flawlessly directed, gorgeously photographed foodie classic with a talk on the science of taste.

Set in a remote Danish fishing village in the late 19th century, Babette's Feast tells the story of two young, beautiful sisters who give up their chance of romance and worldly success in order to care for their strict pastor father. After he dies, the two women tend to his aging, and increasingly quarrelsome, flock with saintly devotion. When Babette (Stéphane Audran), a French political refugee, appears

Membership Message

If you know someone you would like to recommend for membership into our Chapter, please contact Dame Michelle Conway, our Membership Chair. Michelle makes personal contact with all prospective members, sends out membership packets and follows-up with each and every prospect. Send their name, phone number and e-mail address if possible of prospective members to mrconway62@comcast.net.

You can also send Michelle names of people you might not know personally but know of.

on their doorstep, they engage her to keep house and prepare their meager meals. Years later, Babette wins the lottery, and asks to prepare a sumptuous French meal for the sisters and their fellow parishioners. The thought of such decadence makes the faithful fear for their souls, and though they accept Babette's invitation, they vow not to show any pleasure. But in one of the great sensory sequences in cinema, their resolve fades as they are presented course after course of gastronomical delights. Through Babette's transcendent culinary artistry, they discover that food is more than mere sustenance, and reestablish their bonds of love and fellowship.

The film's mouthwatering scenes raise some intriguing questions. How does our sense of taste work? How does taste act in concert with our other senses to allow us to recognize flavor? How does memory factor into our experience of food? And what role does science play in orchestrating taste, odors, colors, consistencies, and other sensations to create a delicious meal? Joining us before the film to explore these and other questions is Guy Crosby, associate professor in the Department of Chemistry and Food Science at Framingham State College and adjunct associate professor of nutrition at Harvard University's School of Public Health. Dr. Crosby is science editor for Cook's Illustrated magazine and science expert for America's Test Kitchen, broadcast nationwide on PBS.

This program is part of the Coolidge's ongoing Science on Screen series. Tickets are available online at www.coolidge.org or at the Coolidge Corner Theatre box office, located at 290 Harvard Street, Brookline. For more information, visit www.coolidge.org/science or call 617-734-2501.