



Les Dames d'Escoffier

INTERNATIONAL

San Francisco Bay Area Chapter

Induction Celebration Virtual Zoom Gathering September 14, 2020

Welcome

Introduction of 2020 LDEI-SF Inductees
Cathy Jörin, Membership Committee Chair

Toast to the New Dames!

Introduction and Presentation of The Karola Saekel Craib
Excellence in Food Journalism Fellowship
presented by Roberta Klugman and Jen Newens
to 2020 Recipient

Introduction of Incoming Board
Mary Gassen, 2020-2021 LDEI-SF President

Committee Chair Introductions

Les Dames d'Escoffier is an international organization of women leaders who create a supportive culture in their communities to achieve excellence in the food, beverage and hospitality professions. To achieve this, LDEI members share knowledge; support members and provide leadership, educational opportunities and philanthropic events for the larger community. The San Francisco chapter of LDEI covers a wide geographic area, ranging from Santa Cruz to the Peninsula, the entire Bay Area, and wine country.

www.lesdamessf.org

**Dawn Agnew, Director of Hospitality, Eco Terreno Wines
Nominated by Emily Luchetti**

There is a common thread woven through the fabric of Dawn's extensive hospitality background. It is her love for all people and a sincere warmth towards others. This paired with a drive to go above and beyond in making the guest experience memorable and unique has created a career in leadership and service beyond compare. As manager at the Ritz Carlton, SF, Dawn was at the forefront of leadership and hospitality training. After working at the Ritz she helped lay the foundation at Restaurant Gary Danko. She has spoken at Google twice, mentored and trained staff at high end wineries, restaurants, hotels and startups. Dawn participates annually in Meals on Wheels and donates time to assist with the service for auction lots provided by chefs such as Gary Danko, Cecilia Chiang, and many more. Her current project has a demonstration kitchen and education space that she intends to offer as a space to mentor and train underprivileged or underrepresented classes or gender.

**Eileen Crane, CEO & Founding Winemaker, Domaine Carneros
Nominated by Kimberly Charles**

Eileen moved to California in 1978 with the intention to make fine wine. Her first job in the wine industry was as a part-time tour guide at Domaine Chandon. 42 years later she has built and directed two major wineries, Gloria Ferrer and Domaine Carneros; and fulfilled her passion to create the finest sparkling wine. Named the "Doyenne of Sparkling Wine" from noted author and wine writer Karen MacNeil, Eileen has had nothing but excellent reviews and features in the media for her performance, team and results. She believes everyone contributes in an organization, but she is not afraid to lead and innovate. She has served as Chair Emerita of Collabria Care (Hospice), board member of Music in the Vineyard and previously a long-term board member of Clinic Ole (now OLE Health). She has chaired two wine organizations, Carneros Wine Alliance and the Sparkling Wine Society.

**Sanna Delmonico, Associate Professor at The Culinary Institute of America,
Nominated by Amy Myrdal Miller**

Sanna Delmonico, MS, RDN, is an associate professor at The Culinary Institute of America. She previously led programming for the CIA's Healthy Kids Collaborative. Sanna is a highly rated educator and she is well known and loved by both culinary and nutrition colleagues for her expertise and integrity, as well as her sense of humor. She can make any subject come to life for culinary and baking & pastry students through her own passion for food and cooking, and through her stories, anecdotes, analogies, and quick wit. Sanna sees her role as a link between the culinary and nutrition worlds, helping culinary students and chefs understand science and nutrition, and helping dietitians/nutritionists understand food and the culinary world. Sanna is an avid supporter of local food systems. She supports a local CSA in Napa, and she's a vocal supporter of Napa Valley restaurants. She is a gifted writer and an engaging public speaker. She is Social Media Chair for the Food & Culinary Professionals Dietetic Practice Group, and recently authored a course for the American Culinary Federation. Sanna is a home winemaker in Napa.

**Amy Guittard, Director of Marketing, Guittard
Nominated by Emily Luchetti**

As the fifth generation of the family business her great-great-grandfather started in 1868, Amy has an innate passion for cocoa and chocolate. She was born and raised in San Francisco, studied English Literature and Anthropology at Barnard College in New York City and received her MBA in Design Strategy from California College of the Arts in 2012. Amy is responsible not only for marketing activities but also for sourcing and sustainability, serving on several committees for the World Cocoa Foundation, and traveling to origin to meet with farmers, buyers and traders. Amy is a board member of Creative Growth Art Center, a non-profit that serves adult artists with developmental, mental and physical disabilities, and a SPRING Accelerator mentor. She is involved with the World Cocoa Foundation, and she is an avid home baker and is the author of the Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean- to-Bar Chocolate Company.

**Beth Lee, Owner/Chief Content Creator, OMG! Yummy/OMG! Communications,
Nominated by Orly Jaffe**

Formerly a Silicon Valley marketing professional, Beth Lee realized she prefers pita chips over memory chips, launching her food blog OMG! Yummy in 2010. Propelled by the belief that everyone has a kitchen story, Beth started her marketing group OMG! Communications in 2013 to help others craft compelling food stories. Beth has an insatiable appetite for telling food stories, inspiring people to cook, learning about food and connecting people. Learning about food as a connection to other people and cultures and a link to the land is one of the great gifts that her passion has bestowed on her. Her volunteer work includes involvement with the Bay Area Jewish Food Professionals, and the Food Literacy Center in Sacramento, and she teaches classes and gives talks of food topics for a number of local organizations.

**Nancy Light, Vice President, Communications, Wine Institute
Nominated by Roberta Klugman**

Nancy Light is VP of Communications for Wine Institute, the advocacy association of California wineries, where she directs media relations, public affairs and member communications. A wine lover from an early (legal!) age, she has devoted more than 30 years of her career to the wine industry. Nancy started on the import side (Kobrand) in her native New York and then, in California, working for Robert Mondavi when the highly-influential company was still family owned, and Wine Institute, where she has been for 23 years. In these positions, she has been active in advancing what she considers the highest principles of vintners and growers - love and respect for the land, educating about and promoting an authentic product that brings pleasure to people as part of meals and social gatherings, and supporting local communities through jobs, charitable contributions and cultural activities. Nancy serves on the board of California Grown and the California Sustainable Winegrowing Alliance and has co-edited two books on wine, food and sustainable agriculture.

Melissa Panico, Director of Marketing, Taste Catering
Nominated by Janet Griggs

As Director of Marketing for Taste Catering, Melissa represents the company's leading position in the catering industry. She has the highest professional standards and keeps Taste's brand in line with their values. Melissa has a wealth of experience and she understands that suggesting an idea requires assuming the responsibility for seeing the idea to fruition. She maintains relationships with their venue and vendor partners, oversees the brand management through marketing efforts and website design, and grow sales as both a salesperson and support to sales team. In more normal times, Melissa's responsibilities include managing the company's community donations which she has embraced, understanding that one of the most important facets of Taste's brand is giving back to local organizations.

Tonya Monae Pitts, Wine Director/Sommelier, One Market Restaurant
Nominated by Barbara Haines

Tonya's career spans three decades in the wine industry, as an African American female sommelier. She is a mentor to many, a leader in the wine industry and a leader in hospitality. Tonya's training reflects old school hospitality values; doing more than what is asked of her, truly taking care of the guests, and being respectful of and transparent with co-workers, chefs and owners. She was mentored by well-known restaurateurs in St. Louis and in San Francisco who saw her talent and passion and encouraged her to pursue a career in wine. She overcame many obstacles as a woman working in wine, and as an African American working in wine. Through perseverance and a high a level of integrity she has achieved her success. Tonya has managed an award-winning wine program at One Market for over a decade, and is a highly respected, nationally recognized expert. Her mission is to be the most exemplary professional in food and wine always. She is the beacon.

Elisabeth Prueitt, Founder/Partner, Tartine
Nominated by Olga Katsnelson

Elisabeth Prueitt is a chef and pastry chef as well as a co-founder and partner of Tartine, Tartine Manufactory and Manufactory Coffee. Liz is known for her compassion, sense of humor, and creativity. She is the author of several cookbooks: Tartine; Tartine All Day; and Tartine: A Classic Revisited. She received the James Beard Foundation Award for Outstanding Pastry Chef and her recipes have been featured widely in the press. Liz's platform for engaging with the community is her robust Instagram feed with over 50K followers, where she is a source of inspiration for cooking inventive yet approachable recipes at home. Liz founded the non-profit Conductive Learning Center of SF to help families of children with disabilities.

Lili Anne Rollins, Owner, Lili's Culinary Adventures
Nominated by Lesley Stiles

Lili Rollins, has over 30 years' experience in the food industry. A cooking teacher with a sense of leadership, integrity and honor, she is an inspiration to others. Lili has specialized in teaching children's classes for Chef-K and in Public Schools for the past decade. She defines a standard of excellence through demonstration of the same. Lili is a past president and Lifetime Achievement Award winner of the SFPFS and past Advisory Council member for The Bread Project.

Gianina Serrano, Chef Owner, Sixth Course
Nominated by Kim Alter

Gianina is a San Francisco native with over twenty years of culinary experience. She has worked at some of the city's top restaurants and has trained with many of the world's best pastry chefs. She is a perfectionist and is constantly striving to improve herself, her shop and our industry, pushing forward on equal rights for women and people of color. She believes firmly in teaching by example and with gentle guidance. During Covid-19 and shelter-in-place, Gianina partnered with SF New Deal and pivoted her pastry shop to create meals for San Francisco's underserved community, providing 600 to 1,000 meals a week to various residences. When she's not cooking, she loves spending time with her family, including her two dogs: Mimolette and Lambchop.

Margaret Teskey, President, Taste Catering
Nominated by Janet Griggs

A native of Co. Limerick Ireland, Margaret has been with Taste Catering since 1996, becoming President in 2008. In that role, she has overseen a staff of 85 full-time and 350 part-time employees. She is known for her professionalism, ambition, and determination. She is proud to have cultivated a 5 star client roster of Silicon Valley & Bay Area giants. Her proudest moment in our business was having the pleasure to cater three events for President Obama and meeting him in person. During our current pandemic, and after having to furlough 50 staff members, Margaret came up with the idea to create a program to raise money to produce meals for those losing their jobs. She named it Hospitality Helps and, as of the end of May, had already raised \$500,000 and served over 35,000 meals. She could not have accomplished this had she not been able to inspire others to take on this new initiative. Currently, Margaret splits her time between San Francisco and Palm Springs with her wife, Jill Regan.

Mary Jo Thoresen, Pastry Chef, Chez Panisse Restaurant
Nominated by Peg Smith

Mary Jo believes a mutual exchange of ideas and feedback results in a better product and a more meaningful relationship, and this is the way she works with her team. She is a highly skilled professional pastry chef at Chez Panisse and has been in this role for 10 years. She started at Chez Panisse as an intern in 1981 and worked there until 1993. Subsequently, she and her husband had their own restaurant called Jojo in Oakland for nine years. In all of her culinary positions, Mary Jo has educated, mentored and worked alongside those that she manages. She has consistently exhibited a staunch dedication to supporting our local food systems, while working hard to also educate the farmers.

LDEI-SF 2020-2021 Board:

President
Mary Gassen

1st Vice President
Frankie Whitman

2nd Vice President
Pam Mazzola

Treasurer
Nancy Ash

Secretary
Lisa Weiss

Immediate Past President
Eileen Spitalny

2020-2021 Committees:

Programs:
Orly Jaffe, Pam Mazzola

Membership
Olga Katsnelson

Communications
Kimberly Charles, Olga Katsnelson

Karola Saekel Craib Fellowship
Roberta Klugman, Jennifer Newens,
Margo True, Janet Fletcher

Scholarship
Chantal Martin, Eileen Spitalny,
Sue Huffman Robison, Barbara Haimes

2020 New Member Induction Celebration

Due to COVID-19, we are unable to gather in person, but we are pleased to welcome our new members to our San Francisco Bay Area Chapter virtually. Since we are unable to enjoy a meal together, we have sent a welcome package to each new member, comprised of lovely and delicious items generously donated by some of our Dames. We would like to acknowledge them here.

Welcome Package Donors

Cowgirl Creamery
Sue Conley & Peggy Smith

Domaine Chandon
Judith Donahoe

Fairytale Brownies
Eileen Spitalny

Full Belly Farm
Dru Anne Rivers

HPC (Honey and Pollination Center)
Amina Harris

McEvoy Olive Ranch
Jacquelyn Buchanan

Nightbird SF
Kim Alter

Noe Valley Bakery
Mary Gassen

Prospect Restaurant
Kathy King & Pam Mazzola

Renee's Garden
Renee Shepherd

Rockridge Market Hall
Sara Wilson

Ten Speed Press
Hannah Rahill, Andrea Nguyen

The Vanilla Company
Patricia Rain