



Les Dames d'Escoffier
INTERNATIONAL



Founded in 2013

Ideibirmingham.org

Summer 2021

President's Note

Dear Dames,

We're halfway into this year and Dames have already been active setting goals to "raise the bar" for our chapter.

We had a lovely reception in April outside in the gazebo of the Hill Garden welcoming our scholarship and grant recipients. I'm happy to say we were able to award \$7,500 in entrepreneur grants this year. We gave a \$5,000 grant to one of our mentees who has a business in Montgomery. An additional \$2,500 went to a woman with a Birmingham business.

We also increased our scholarships by awarding a total of \$15,000 for 2020. We were thrilled to also award a special \$1,000 named scholarship thanks to Dame Becky Satterfield. Even during Covid, we had a record-breaking year of giving to women in the our industry. Following the reception, we had "Dames and Drinks" on the patio of The Garden Café, giving everyone some in-person time together. This was our first such gathering since Covid-19 began.

We've continued to remain active with the Community Food Bank of Central Alabama with a

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2021 Scholarships and Grants Awarded



By Donna Cornelius

April 18 was an especially beautiful day for LDEI Birmingham—and not only because of the lovely spring weather.

An afternoon reception at Birmingham Botanical Gardens drew many members eager to participate in an in-person get-together—a rarity in recent months due to Covid-19 restrictions. Even more significant, the festive event recognized this year's scholarship and entrepreneur award winners, reminding those who attended of the positive impact our fundraising

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Monique Williams received an Entrepreneur Grant.

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efforts have on deserving Alabama women.

This year, we were delighted to be able to present \$15,000 in scholarships—plus another scholarship generously funded by Dame Becky Satterfield—as well as \$7,500 in entrepreneur awards.

Here's an introduction to each winner thanks to information provided by our awards committee chairs, Anne Cain and Erin Isbell.

Community and junior college scholarship winners

Micayla Dove: \$1,000 Satterfield Scholarship

A culinary arts major at Lawson State Community College, Micayla is a full-time student, a full-time manager at Walgreens, and a part-time cook at a local food truck. Her long-term goal is to purchase her own food truck and establish restaurants in various states. She has a strong desire to show that women can succeed in the food industry.



Dee Anna Henderson: \$1,500 scholarship

Dee Anna is a second semester freshman at Lawson State. She grew up in Arkansas and joined the U.S. Army at age 18. In the Army, she worked as a logistics manager and is now an Army veteran with 30 years of active-duty service. She'd like to own and operate a restaurant that serves delicious, affordable, and healthy food.



Evgeniya Koshelyaevskaya: \$1,500 scholarship

Evgeniya is majoring in baking and pastry arts at Jefferson State Community College's Culinary and Hospitality Institute. She already has a bachelor's degree in engineering and put herself through school by working in the hospitality industry; she was a bartender at New York's landmark bar, The Coffee Shop. Her goal after completing her baking and pastry arts degree is to become an accredited pastry chef and to open her own business.



Four-year college and university scholarship winners

Alena Jen: \$3,000 scholarship

Alena is a junior majoring in culinary science at Auburn University. She's following in the footsteps of family members, beginning with her grandfather, who worked in the hospitality industry. Her goals include working in a test kitchen and working to combat food insecurity. At Auburn, she volunteers at Campus Kitchen, an organization that fights hunger throughout the community, and she plans to continue to volunteer with food relief organizations.



Caitlyn Davis: \$3,000 scholarship

Caitlyn is an Auburn University junior majoring in event management. She says she fell in love with the hospitality industry while working as a front desk clerk at a Marriott hotel. She works on the Auburn student center event operations team and as a front desk clerk at the Collegiate Hotel in Auburn. After graduating, she plans to own and operate an event-planning business.



Olivia Hardee: \$3,000 scholarship

A junior at the University of Montevallo, Olivia is majoring in exercise and nutrition sciences with

a concentration in nutrition and wellness. She is planning to take the exam to become a registered dietitian and pursue a career working with eating disorder patients. She also plans to use her training to do mission work in East Asia.

Kendall Waldrop: \$3,000 scholarship

Kendall is a junior at Samford University majoring in nutrition and dietetics. She plans to do a dietetic internship and become a registered dietitian, and she dreams of opening a gym that combines fitness and nutrition to help people achieve their personal health goals. She works with the Wellness Kitchen at Samford, a program started by Pat Terry and several other Dames.





Entrepreneur Award Winners

Monique Y. Williams: \$5,000 award

Monique started her Montgomery-based dessert bar and bakery, The Cheesecake Empori-Yum, four years ago, and she hasn't looked back since.

She plans to expand her current grab-and-go location to include a sit-down space called The Bakery Bar. Her new brick-and-mortar space will offer desserts, small plates, wine, beer, and cocktail pairings. She plans to use the

award money toward opening the space this summer.

Monique participated in the Birmingham LDEI Chapter mentorship program in 2019-20. A strong supporter of several charities in her community, Monique partners with Common Ground's youth mentoring program to teach baking and entrepreneurship. She is a successful woman committed to bettering her community through her business and love of baking.

To learn more about Monique and her business, visit www.cheesecakeemporiyum.com. You can also follow The Cheesecake Empori-Yum on social media.

Rylie M. Hightower: \$2,500 award

Rylie opened The Lumbar, one of downtown Birmingham's most popular and unusual bars, at the end of 2018 while studying for her doctorate in biomedical neuroscience at UAB—she recently finished her PhD. Her dream was to open a space where creative thought could take place over good food and drinks.

Rylie's business has donated to over 20 different local charities.

The Lumbar also hosts and celebrates events like Apollo Week and Women's History Month and has hosted over 40 scientific presentations and science-themed happy hours.

She'll use the LDEI award money to expand her business' outdoor seating and help with staffing and equipment.

For more about Rylie and The Lumbar, visit www.lumbarbham.com or follow the bar on social media.



Save the Date! Southern Soirée's Epic Champagne & Fried Chicken Picnic is Back!

By Susan Swagler

Save the date, everyone, for Sunday, October 3, 2021. That's when we'll have our Champagne & Fried Chicken drive-thru picnic again!

What made last year's event so special—beyond the record-setting money we raised and our determination to move safely forward with our intentions during the middle of a global pandemic—is how we all came together to make it successful, says Chapter President Kathy G. Mezrano.

The fact that so many Dames—nearly every one of us!—were there that day to work the event showed our guests exactly how committed we are to funding the future of food in Alabama. "It was overwhelming," Kathy G. says, "to have all our Dames present in such a common effort enabling us to give more scholarships and grants to women in our industry."

Our Southern Soiree—whether it's a fancy gala or a portable picnic—is a big job, of course, and planning starts now.

We'll be looking for sponsors, gathering up market baskets, tweaking our menu, sourcing ingredients, and figuring out how to market additional items and Dame-led experiences along with the baskets.

Last year's event worked out exceedingly well, so we'll likely follow much the same playbook, says Kathy G. "With fewer Covid restrictions, we'd like to allow our guests to gather at the tables in the



The 2020 Champagne & Fried Chicken drive-through picnic was a record-setting fundraiser for the Birmingham chapter.

Images by Joe DeSciose

parking lot area and dine on site, if they want," she says. "I think that if we follow our same model with a few tweaks, it will be another smashing success!"

So, save that date! October 3. And start thinking today about

how YOU can contribute to make this year's event successful. Our talents are so varied, our individual connections so vast, and our creative ideas so invaluable, that we all have something to bring to this picnic table.

LDEI Expands Partnership with Food Bank

by Susan Swagler

The Birmingham Chapter of LDEI has been volunteering regularly with the Community Food Bank of Central Alabama to meet the immediate needs of food-insecure families in our area. Now, we're making plans to partner with the Food Bank for a special fundraising event that will ultimately help the organization assist even more people in the future.

Chapter President Kathy G. Mezrano has been talking with people who work with the Food Bank about a fundraising gala on March 5, 2022. The Food Bank plans a catered, sit-down dinner with live music in the working warehouse, which they will dress up with chandeliers and drapes. They want to partner with some of the Dames to create dishes using staple ingredients that are typically found in some of the Food Bank boxes. So, the Food Bank would throw the party, and some Dames would lend their food expertise and be on hand during the event to represent the Chapter and share our own mission of education, outreach and philanthropy.

Kathy G. says, "I'm so excited that the Community Food Bank of Central Alabama—Feeding Alabama—wants our 'brand' associated with them and their mission on this event. They, in turn, will give us a scholarship or grant in their name. This is a 'win-win' for both organizations."

As those plans come together, we'll continue to meet once a month (the 3rd Wednesday of the month from 1-3 p.m.) at the Food Bank to pack boxes and do other work in their warehouse.

On our most recent volunteer day, April 21, Dames Kathy G. Mezrano,



Above: This graphic from The Food Bank of Central Alabama illustrates the huge impact of the organization. Left: Susan Swagler, Kathy G. Mezrano, Rosemary Dallam, Gia McCollister, and Rebecca Williamson recently helped pack food boxes.

Rebecca Williamson, Gia McCollister, Rosemary Dallam, and Susan Swagler were there, along with Susan's husband, Rick. And together, this group helped fill 150 boxes filled

with cereals, fruits, vegetables and more to be delivered to the community a few days later.

Dame Rebecca Williamson has been going to the Food Bank to

work nearly every week since our initial volunteer days last fall. "I do go every Monday morning because that is an unpopular time for most volunteering, yet it is very helpful to have a good crew get things off to a great start."

She's the one who facilitates our volunteer opportunities at the Food Bank, and she says our time there matters.

"Our work there is very much needed," Rebecca says. "The Food Bank relies on volunteers, and, with this past year, the food shortage has increased at such a high rate that every hour spent working there is important. It is also another opportunity to talk about the Dames to others in our community."

Our next opportunities to work are Wednesday, May 17 and Wednesday, June 16 from 1 to 3 p.m. both days. Moving forward, we plan to have volunteer opportunities the 3rd Wednesday of every month from 1-3 p.m. Rebecca will let us know how to sign up.

The Food Bank reported that, in April, 218 volunteers worked 1,078 hours to help distribute 1,481,751 pounds of food to provide 1,234,793 meals.

We were part of that!

Each time we volunteer there, we leave tired (our assembly line moves quickly!), but we also leave with a satisfying sense of accomplishment and the feeling that we've made a small difference in the lives of people in our area who rely upon the Food Bank to feed their families.

It's a meaningful way to spend an afternoon.

Leigh Sloss-Corra Nominated for Woman of Purpose Award

By Martha Johnston

Leigh Sloss-Corra has been named to the inaugural slate of nominees for the LDEI Woman of Purpose Award presented in partnership with YETI. The winner will be announced at the 2021 LDEI Annual Conference in San Antonio.

The award recognizes extraordinary Dames making a positive impact by incorporating the important and complex realms of sustainability, food justice, and public health into their everyday commitments to humankind. It's about making lives better as well as giving back.

Leigh became executive director of the Market at Pepper Place in 2016 and has continued the goal of helping save small family farms in Alabama and strengthening the urban-rural connection. The market began with 7 farmers and has grown to over 100 farmers, food producers, and artisans and 10,000 shoppers on peak Saturdays.

Leigh was instrumental in increasing the operating season to year round and in 2020 added an online/drive-through market to meet the needs of the participants during Covid-19. The Pepper Place drive-through became a national model for farmers' markets in 2020.

An economic impact study from the University of Alabama's College of Business in 2019 showed the Market contributes over \$20 million annually to the greater Birmingham economy and has had an economic impact of over \$100 million.

In 2016, Leigh launched a SNAP/EBT program with matching dollars [double bucks] at the Market to encourage low-income consumers liv-



ing in food deserts to shop at Pepper Place. The food voucher incentive for seniors program was critically needed during the pandemic. And she established a program to take all the unsold produce at the end of each market and donate it to local food pantries.

More recently she has helped establish a new farmers' market at the city's intermodal facility to serve transit riders. She has focused on making sure the farmers and vendors represent a diverse community.

Leigh is responsible for raising over \$150,000 in sponsorship dollars from Friends of the Market yearly. She has recruited area non-profits and businesses to sponsor a small-business education program to help market vendors be more successful.

To help promote food access to the larger community, Leigh is now working with UAB's Division of Preventative Medicine to launch a new mobile farmers market program designed to bring fresh food to the most underserved Birmingham neighborhoods.

Leigh was nominated for the award by Dame Cathy Sloss Jones.

Wine Refresh: Summer Stunners

By Alexis Douglas,
certified sommelier

With the temps and humidity rising quickly, it's time for a wine refresh! I have discovered some new favorites (either new to the market or new to me) to enjoy with summer fare and events. All are stunning, in terms of both flavor and value:

Angels and Cowboys Brut Rosé, California, \$19.99, Classic Wine Co. Fab quality at an incredible price. Made from the classic grapes of Champagne: Chardonnay, Pinot Noir and Pinot Meunière and made in the traditional high-quality method as Champagne! Pretty berry fruit and delicate texture. Beautiful packaging makes for a perfect hostess gift.



Moulin de Gassac "Faune" White, Pays de l'Herault, France \$14.99, Hop City

This Viognier/ Chardonnay blend is extremely aromatic and unctuous, offering apricot and white flower



notes. Full and rich, yet smooth and balanced, it makes for quite the crowd-pleaser. Perfect with fresh grilled gulf fish!

Athenais de Berú Bourgogne, Burgundy, France \$36, Golden Age

Super pure and impressive expression of organically-grown Chardonnay. White peach,



jasmine, and mineral are dominant notes. Owned by the Berú family for over 400 years, the domaine is run by a superstar mother-daughter team. This wine is a stunner on its own, but gorgeous with soft-ripened cheeses and seafood as well.

Gönc "Grape Abduction" Rosé, Slovenia \$15, Golden Age

Fresh, juicy and delicious, like a berry salad in a ready-to-party 1.0 L bottle. Perfect easy-drinking sipper for gardening, boating and sunning. Made from one of the oldest grape varieties in Slovenia, Žametna Črnina (try saying that three times fast... or at all)!



Walter Massa "Fuso" Barbera, Piedmont, Italy \$15, Golden Age

Killer quality in an everyday style and price point! Made by an award-winning producer from estate-grown fruit and aged in concrete tanks. Absolutely delicious and super drinkable. Serve slightly chilled with wood-



fired pizzas, charcuterie, or straight-up spaghetti.

Didier Montchovet "Coteaux Bourguignons" Gamay, Burgundy, France \$27.99, Hop City

Medium-bodied with strawberry and pepper notes, vibrant acidity, moderate tannin and an elegant finish. Made from biodynamically grown Gamay using gentle and natural winemaking methods, which retain more flavor in finished wines. Especially delicious served slightly chilled with grilled pork tenderloin, lamb, or venison. A great choice for pinot noir lovers.



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monthly volunteer day at the main warehouse. I'm so excited to announce that the CFA development department would like to partner with Les Dames Birmingham in producing a dinner soiree at the facility on March 5, 2022 where they can invite their patrons. They do have funds for this event and are not asking to have it donated. In return, they will gladly donate a scholarship or grant in the name of the Community Food Bank, Feeding Alabama, to award to one of our grant or scholarship applicants. Our chapter will be able to continue to "raise the bar" in giving to women in food, beverage, and hospitality.

Our Southern Soiree Champagne & Fried Chicken picnic will be held on Oct. 3, 2021. We are keeping the same format of a drive-by curbside event at Pepper Place Market. We do need to start planning our teams and involving every member again. We would like to allow guests to park and enjoy the market basket on site.

This year promises to be even better with hopefully fewer Covid-19 restrictions. Please mark your cal-

endars! We're open to any member suggestions to make this year's event even better!

We hope to take on another initiative assisting The WellHouse with nutritional education. WellHouse is a safe haven for women and girls who have been victims of human trafficking. WellHouse is hoping we will teach the residents about nutrition with cooking classes, meal planning, and stocking a pantry in quick and affordable ways. I've already had several Dames offer to be involved with this project. We plan to organize a committee with some of our very qualified dietitians to lead this effort.

Our program committee has met and has planned a series of amazing programs. They are so excited and will be offering a variety of monthly events in and out of town. Be on the lookout for notices of these programs starting in May. After a year of quarantine, this will give us wonderful opportunities to get to know and see each other again. Stay well!

With love and gratitude,
Kathy G Mezrano

.....Events Calendar.....

Wednesday May 19	1:00-3:00 Community Food Bank of Central Alabama	Volunteering opportunity to pack food boxes
Thursday May 20	5:30-7:00 Sol Y Luna patio \$20 per person	Margaritas and light appetizers to talk about the LDEI Oaxaca trip 2022 and the World Games
Wednesday June 16	1:00-3:00 Community Food Bank of Central Alabama	Volunteering opportunity to pack food boxes

From the Farm: Sweet Summer to Savory Fall

by Margaret Ann Snow

Summer is my favorite time to eat. I am sure I am not alone in that. As the weather turns warmer, the crunchy roots and leafy greens of winter and spring give way to the sweet, sticky fruits of summer. Without the intense heat and humidity of an Alabama summer, we would not have the concentrated flavor in our tomatoes, peaches, and melons. When you step outside first thing in the morning and are immediately covered in light sweat, you know there will be good food to eat.

Certain times of summer will find us overloaded with **squash and zucchini**. If you are growing them and find you are getting too many to eat, harvest them when they are smaller, under six inches, and enjoy them as 'baby'. You can cook them whole or slice them in half lengthwise and grill or roast them. You can harvest the male flowers, growing on a thin stem as opposed to the female flowers that will have a tiny baby squash or zucchini below the flower. These delicacies are often stuffed with cheese and herbs, battered and fried. I have also topped pizzas with them and added them to salads.

Cucumbers are in the same family as squash, zucchini, and melons, but we never seem to be overloaded with melons in the same way. Again, if you have a lot of cucumbers coming out of your garden you can harvest them smaller. They will be more tender, less bitter, have a thinner skin, and the seeds will be smaller. If you have the time, allow them to grow to slicing size and pickle them!

Squash, zucchini, and cucumbers should be succession planted every



4 to 6 weeks if you want a continual harvest throughout the summer.

Alabama farmers grow the best **peaches**. Sorry, Georgia. Some variety of the fruit is typically available from around Memorial Day through Labor Day. The sweetest peaches, 'free-stone' varieties, are the ones whose juice drips down your arm; they are best eaten over the sink or outside and come around later in the summer. They are called 'free-stone' because the flesh of the fruit breaks away easily from the pit, or the 'stone'. Early varieties are more difficult to separate from the pit and often require cutting away with a knife, but they are still delicious and once baked or mixed with other flavors, are a treat. Most of us will buy the first peaches we see at the market, whether they are the sweetest or not.

Every year, I am still surprised at the excitement around **tomatoes**. Radishes and kale don't draw a crowd to our booth the same way that tomatoes do. When a customer asks me to help them pick some good tomatoes, I begin with these questions:

- When do you want to eat them? Today, in a few days, throughout the week?
- What size would you like?
- Would you like a mix of varieties? Most often it is a mix of ripeness, sizes, and varieties they want.

Ripeness: If you are going to eat a tomato that day or the next, a blemish or bad spot is not a bad thing. This signals the entire fruit is ripe and a small spot can be easily removed, leaving you with a more flavorful tomato than one that still needs to ripen up but looks perfect.



These are the best ones for making sauce, of which we make gallons each year and freeze. Freezing the sauce is simpler and requires less time than canning, but more freezer space. I am not fussy about my sauce and throw the cleaned-up tomatoes in the pot with skins and seeds, cook it down almost to a paste, and then use the immersion blender to create a smoother sauce. This can be done while doing many other things, simply give it a stir every now and then. Your kitchen will smell divine, and come winter, you'll have a rich tomato sauce for pasta, pizza, soup, and stew.

Size: Sandwich-size tomatoes are the most popular, but some varieties, such as 'Green Zebra', only come in a smaller size.

Varieties: I wrote last time about some of the varieties we grow. I have a short description on our website under Tomato Varieties. Which variety to choose will depend on how you want to prepare them. Some varieties are better

for sandwiches, a mix of colors creates a beautiful salad.

Blueberries and melons begin ripening around the end of June, with some berries coming in a bit earlier from Chilton county. Cantaloupe will be first, with watermelons and blueberries often ready in time for Fourth of July celebrations. In Tuscaloosa, there is a U-pick blueberry patch owned by Katie Davis, of Jones Valley Teaching Farm. The bushes are more than 20 years old, are managed organically, and produce the sweetest berries. We visit every summer, more than once if we are lucky. You pay by the gallon with \$2 of every \$10 being donated to the West Alabama Food Bank. Our family will easily eat a gallon fresh within a week. In fact, I have to put what we pick in the way back of the car on the drive home to keep from eating them all right away. They are that good. What we don't eat fresh goes into the freezer for smoothies, pancakes, and pies year-round. Our children actually eat most of them



straight out of the bag throughout the year as a frozen blueberry snack. They love them that way!

Nothing is as refreshing as a chilled slice of watermelon on a hot day. 'Icebox' varieties, the smaller, rounder varieties, are popular with customers and are becoming more prevalent at markets. They fit into a refrigerator and can be eaten by a family relatively quickly. The larger varieties are great for a crowd, though. Occasionally, I will be asked if we grow seedless varieties. We do not, and you can read more about why and why I appreciate watermelon seeds on our website under The Sweet Seeds of Summer.

We don't grow **sweet corn** for a couple of reasons; the wildlife (especially raccoons) love to scurry under our fence and eat it before it is fully mature. The other reason is that it is almost impossible to keep worms out. In my mind, if there is a worm in an ear of corn, that is good thing. Otherwise, the corn must have been sprayed heavily



and regularly with pesticides. I am happy to see a little nibbled off the top of the ear, but as a grower and seller this was always hard to explain. If you can find 'Silver Queen', it is one of the oldest hybridized varieties and still has corn flavor, where many of the newer hybrids are bred for sweetness and not the flavor of the vegetable.

Once you begin to see **okra** at the market, it will be there week after week just about until frost. One of my favorite times of the year is when the ingredients for succotash are all available—corn, okra, butter beans, tomatoes, onions. This is an all-vegetable dish that encompasses summer.

As the season and heat progress, crops like eggplant and peppers begin to appear.

Another all-vegetable summer dish that can stand alone as a meal is ratatouille. I make this several times a summer and enjoy the chopping and sauteing as much as eating it. The flavors of summer food here is complex because the weather is.

Figs appear around August, just when we begin to have **arugula** again. I love to make pizzas with figs and goat cheese and sprinkle a few leaves of arugula on it when it comes out. A bit of heat caramelizes the sugars in the figs beautifully, and I love a good savory fruit dish.

By mid-August, fall seedlings should be getting started and,

surprisingly, come fall I am ready for greens and roots again, as well as warm spices with sweet potatoes, butternuts, and pumpkins. The **winter squashes** that have been growing all summer are ready to be harvested sometime in August usually. Sweet potatoes continue to grow into October. All seeds have a temperature at which they will break dormancy, germinate, and begin to grow. Carrots, lettuce, and other crops will not do this above 90 degrees. If you will be seeding a fall garden, watch for a break in the heat and plant then, or visit your local nursery when the heat breaks for good and find established plants to transplant into your garden.

Let's Toast

Cheryl Slocum has been named senior food and features editor at *Allrecipes* magazine, part of the Meredith Food Group. This James Beard award-winning writer has been a senior food editor for Time Inc./*Cooking Light* and Hearst/*Country Living*.



Cheryl also has two new recipes featured on Epicurious. **Andrea Kirkland** contributed vital nutrition information to the article.



<https://www.epicurious.com/recipes/food/views/sweet-potato-noodles-cashew-sesame-sauce>
<https://www.epicurious.com/recipes/food/views/buckwheat-crepes-with-spiced-chicken-filling>

Cristina Almanza has been promoted to Buffalo Rock-Pepsi corporate business development director, on-premise/coffee, tea, and allied sales. Cristina is also featured in the *Birmingham Business Journal* as a member of the 2021 Bizwomen Mentors.



Becky Satterfield was featured in the *Vestavia Voice* April issue, "Breaking Bread with the Commu-

nity." She told the story of redesigning the Satterfield's space with the help of Milyn Satterfield Little and construction by Ricky Little. The redesign tells the life story of Becky and her family via pictures hung on the walls. Menus at Satterfield's, meat-and-three at lunch, and fine dining at dinner, were also redone to meet the post-pandemic needs of the community.



Andrea Snyder, chief creative officer at Urban Cookhouse, has announced the April 22 reopening of the downtown Birmingham Urban Cookhouse location after being closed for the last year due to Covid-19.



Raquel Ervin, executive chef and owner of Eat At Panoptic, opened her first brick-and-mortar restaurant on May 1, 2021, following the recent opening of her food truck in summer 2020. Located in Irondale, the dine-in restaurant features indoor and outdoor seating options, to-go, and delivery options. There are nine different sliders available along with fries or homemade chips plus her famous spinach and six-cheese dip.



Kristen Farmer Hall, executive chef and co-owner of The Essential and Bandit Patisserie, was featured in the April 26 issue of *PEOPLE* magazine. She offered suggestions for how to cut prettier slices of desserts like brownies and cheesecake bars.



Margaret Ann Snow, an organic farmer for over 18 years and owner of Snow's Bend Farm just outside of Tuscaloosa, was a featured contributor for the Spring 2021 issue of *GRAVY* published by the Southern Foodways Alliance. She wrote about the struggle and love behind the romanticized ideal of the family farm.



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