



*Les Dames d'Escoffier
New York*



FOR IMMEDIATE RELEASE

New York Chapters of Les Dames d'Escoffier and American Institute of Wine & Food
Join French Consulate To Host NYC's Biggest Julia Child 100th Birthday Celebration

New York, NY, August 10, 2012: Les Dames d'Escoffier New York (LDNY), an organization of professional women in food, fine beverage and hospitality, and the New York chapter of the American Institute of Wine & Food (AIWF), dedicated to promoting health and well-being through the enjoyment of good food, drink and fellowship, will co-host a 100th Birthday Celebration in honor of Julia Child at the French Consulate of New York on **Wednesday, September 12, from 6:30 to 8:30 p.m.**

The reception will feature a menu by Diane Gordon Catering inspired by Child's best selling cookbook, "Mastering the Art of French Cooking," with wines donated by Deutsch Family Wine & Spirits and Southern Wine & Spirits of New York. A commemorative cake, sculpted in the shape of a chef's hat, and decorated with a small copper pot and whisk, will be created by premier cake designer, Sylvia Weinstock. Admission is \$65 per person (\$55 for LDNY and AIWF members). Reservations: <http://www.brownpapertickets.com/event/261426>.

The LDNY and AIWF collaboration is a fitting one. The New York Chapter of Les Dames d'Escoffier, the founding chapter of an international organization that now has 28 chapters, presented Child with the first "Grande Dame Award" in 1977 to recognize her achievements in the culinary arts. Child, along with vintners Robert Mondavi and Richard Graff, co founded the American Institute of Wine & Food, now with 22 chapters. Both are 501c3 organizations that support the industry through scholarships, advocacy and philanthropy. <http://www.ldny.org>
<http://aiwf.org>

"Julia Child opened our eyes to the world of French cooking and to the pleasures of the palate," said LDNY President Melanie Young. "And, Julia opened the doors for women pursuing careers in food and beverage. On September 12th, we open our hearts to celebrate her legacy."

"Julia Child was all about celebrating the shared table," said AIWF NY Chair Christine Panas. "And she demystified the art of cooking by sharing her knowledge and joy with everyone, a legacy we are proud to be part of and to share with the wider community."

LDNY has set up a "JC100 Pinterest Board" where people can post personal photos and mementos of Julia Child for a "Happy Birthday Julia" montage that will be featured at the reception. Visit <https://pinterest.com/lesdamesnyjc100/happy-100th-julia/>

TV chef and author Julia McWilliams Child was born August 15, 1912, in Pasadena, California. In 1948 she moved to France with her husband Paul Child, a U.S. diplomat, where she became enamored with French cuisine and enrolled in Le Cordon Bleu cooking school. Her first book, written with Simone Beck and Louisette Bertholle, was the groundbreaking "Mastering the Art of French Cooking", which remains a standard bearer today. A second volume of "Mastering" following along with several more books, including: "The French Chef," "Baking with Julia," "At Home with Julia" and "The Way To Cook," among others. Child hosted the popular WGBH public television show, "The French Chef" for many years and in the 1970s and 1980s starred in several TV shows including "Julia Child & Company," "Julia Child & More Company," "Cooking with Julia," "In Julia's Kitchen with Master Chefs" and "Baking with Julia" Child collaborated with French chef and author Jacques Pépin on several shows including "Julia Child and Jacques Pépin Cooking at Home." In 2004, Julia Child died two days shy of her 92nd birthday.

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