



Les Dames d'Escoffier
INTERNATIONAL
New York Chapter

*Congratulations to LDNY's 2019 Scholarship Recipients!
We wish you tremendous success as you pursue your careers and
we are here to support you in your journeys.
Please keep in touch.*

Les Dames d'Escoffier New York

www.LDNY.org



Les Dames d'Escoffier
INTERNATIONAL
New York Chapter

**ANNUAL SCHOLARSHIP AWARDS CEREMONY
&
GALA NETWORKING RECEPTION**

including our
FIRST SCHOLARSHIP RECIPIENTS REUNION

*Celebrating extraordinary women pursuing careers
in the food, fine beverage and hospitality industries*

New York University
Rosenthal Hall
60 Washington Square South, 10th Floor
New York City

Wednesday, July 17, 2019
5:00 – 8:30 PM



Our Mission

Our main mission is education, advocacy and philanthropy in food, fine beverage and hospitality.

Our Goals

- To provide leadership, educational opportunities and philanthropic events in culinary arts in our communities
- To implement an annual scholarship initiative to assist talented young women to become the leaders of tomorrow in their chosen culinary field
- To support and encourage members to share their knowledge through programs and other chapter activities

Our Activities

- Fundraising for culinary scholarships
- Community outreach in the culinary arena
- Mentoring young women entering the culinary field
- Dame-sponsored events and programs

www.LDNY.org

PROGRAM

5:00 – 6:00 PM

First Annual Reunion for Scholarship Recipients

6:00 – 6:45 PM

Bites & Beverages

6:45 – 8:00 PM

Welcome, Dame Sharon Franke
President, Les Dames d'Escoffier New York

Presentation of Awards, Dames Gloria Maroti-Frazee and May Matta-Aliah
Co-Chairs, Scholarship Committee

Institute of Culinary Education (ICE), Culinary Arts
Jazmin Johnson

Institute of Culinary Education (ICE), Baking & Pastry Arts
Joy Cho

International Wine Center (IWC)
Lorea Amatria Senar

Culinary Institute of America (CIA)
D'stini Ward

The Abigail Kirsch Scholarship
D'stini Ward

The Margaret and Darby Perry Scholarship
Grace Eichinger • Jeyauntia Whitaker

Dame Maria Loi and Dame Dara Davenport Scholarship
Lauren McGurkin

C-CAP Florence Griffin Memorial Scholarship
Allyssa Hector

Aileen Robbins Memorial Scholarship
Carie Penney

LDNY Founders Scholarship
Tiffany Iung

LDNY Carol Brock Scholarship
Ximena Greenhouse

LDNY Baking and Pastry Scholarship and Nutrition Scholarship
*Alicia Rosa Peña
Victoria Vasquez*

LDNY Members' Scholarships
Cecilia Chong Wen • Christine Gibson • Paola Tavera • Shavonnie Victor

8:00 – 8:30 PM

Raffle, Silent Auction and more Bites & Beverages



Letter from New York President Dame Sharon Franke

Nothing makes me prouder to be a Dame than to participate in our 2019 Scholarship Awards Ceremony and Reception. Les Dames d'Escoffier New York's mission is to promote education, advocacy and philanthropy in the areas of food, fine beverage and hospitality. One of the chief ways we fulfill this goal is by awarding scholarships to accomplished women whom we've identified as the future leaders in their chosen fields. Since 1977, we have provided over 2 million dollars to more than 1,000 women on the basis of their exceptional achievements, career plans and commitment to giving back.

LDNY's involvement doesn't end when we grant the scholarship funds. Our award recipients are invited to participate in a Mentoring Program in which Dames share expertise, guidance and career assistance. In addition, we continue to engage with them and encourage them to interact with each other through social media, annual reunions and outreach. After these talented women achieve success in their chosen fields, we hope they will become Dames themselves. On behalf of Les Dames d'Escoffier New York, I extend our warmest congratulations to the 2019 LDNY Scholarship Recipients!

Letter from Scholarship Committee Co-Chairs

Dame Gloria Maroti Frazee and Dame May Matta-Aliah

Speaking on behalf of the entire Scholarship Committee, the highlight of our year was selecting the 2019 LDNY Scholarship Recipients. Their determination and dedication have already led them to achieve significant goals both educationally and, as they take their first steps in careers about which they are passionate, professionally. Although these young women come from different backgrounds, they share a spirit of generosity and philanthropy that motivates them to help others and to protect our planet.

We are grateful to assist and encourage these exceptional women as they pursue their dreams through Scholarships and we look forward to sharing the Mentorship that has enriched our own lives and careers.



Les Dames d'Escoffier's History

Les Dames d'Escoffier New York (LDNY) is the largest chapter of Les Dames d'Escoffier International, which began as an offshoot of the prestigious, all-male organization, Les Amis d'Escoffier that honors the legendary chef, Auguste Escoffier.

In 1973, Les Dames d'Escoffier New York became the first organization devoted to professional women in wine, food and hospitality when culinary writer Carol Brock received a charter to form a new, autonomous "ladies chapter" for professional women only. Three years later, 50 highly regarded women in the fields of food, fine beverages and hospitality held their investiture at the French Embassy in NYC, and Les Dames d'Escoffier was born.

Today, Les Dames d'Escoffier is an invitational volunteer organization with more than 2,400 members around the globe. New York is the largest chapter, with 162 members. There are currently 42 chapters, four of which are international chapters: British Columbia, France, Mexico and United Kingdom.

The funding for our scholarship program has also grown significantly. In 1977, our first year of awarding student scholarships, we honored four outstanding women with the opportunity to do a "stage" on a Caribbean cruise ship. Forty-three years later, our scholarships and annual donations have grown to over two million dollars.



Acknowledgements

Scholarship Committee

Gloria Maroti Frazee, *Co-Chair*

May Matta-Aliah, *Co-Chair*

Dara Davenport, Sharon Franke, Terry Frishman

Keri Levens, Susan Lifrieri-Lowy, Margaret Perry

Reception Committee

Terry Frishman, *Event Chair*

Keri Levens, *Day of Chair*

Odila Galer-Noel, *Day of Chair*

Carol Prager, *Journal Editor*

Mentorship Committee

Janet McCracken, *Co-Chair*

Amy Zavatto, *Co-Chair*

Board Members

Sharon Franke, *President*

Ronnie Campbell, *Vice President*

Bonnie Tandy Leblang, *Secretary & Parliamentarian*

Jennifer O'Flanagan, *Treasurer*

Directors at Large

Alison Awerbuch, Patricia Clough, Lori Levy, JoAnn Makovitzky

Suzen O'Rourke, Janeen Sarlin, Elizabeth Schaible

Joan Brower, *Immediate Past President*

MENU

The Perfect Purée

Pear & Ricotta Crostini

Babbo

Marinated Summer Beans with Pancetta Vinaigrette
Roasted Baby Beets with Pistachio & Pecorino

Chef Annie Maibaum, ICE Alumna

Floral Salad Cups with Lemon-Tahini Vinaigrette

Felidia

Mascarpone, Amaretti and Chocolate "Tiramisu"

Loi Estiatorio

Spanakopita | Dolmadakia | Tyropitakia
Sokolatopita | Baklava

Lupa

Tonnarelli Cacio e Pepe, Made A La Minute

Nettle Meadow Farms & Le Bon Magot

Artisan Cheeses Paired with Award-Winning Condiments

Otto

Hand-Slicing Leg of Berkshire Hog Prosciutto | Cured In-House Meats

Riverdel Fine Foods - Local Artisan Plant-Based Specialties

Riverdel + Cheezhound "Cheeses" | Norwegian Baked Crackers

Finger Sandwiches | Bryt Life Yogurt "Shots"

Brins Jam | Eat Chic Nut Butter Cups

Pride Enjoy Rainbow Cookies | Pisces Rising Pastries

Shuka

Whipped Feta, Watermelon, Pistachio Dukkah & Mint

StrudelQueen • Authentic Hungarian Strudels

Cabbage, Cherry Cheese & Poppy Seed

Ritter Sport Chocolate

Single Origin Cacao

SCHOLARSHIP COCKTAILS, CIDER & WINE

The Speckled Lychee | Pearys Bee's | Summer Friday

Eden Specialty Sparkling Rosé Cider

Le Grand Courtage

Wines by Winebow



Why Scholarships?

“No words can explain how grateful I am and how much this means to my family and me.... In hopes of continuing my education, I dreamed of pursuing a bachelor’s degree in Culinary Science. I did not think returning for a bachelor’s degree would be an option for me due to financial reasons but receiving the Margaret & Darby Perry Scholarship has made it possible for me to return to school. My future is looking bright and I am very excited to start on this new journey.”

~Jeyauntia Whitaker, Margaret & Darby Perry Scholarship Recipient 2019

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A TRIBUTE TO DAME AILEEN ROBBINS

Aileen was a much beloved member of our Les Dames d’Escoffier New York chapter. We miss her immeasurably. Kind, wise, and witty, quick to volunteer, opinionated but not judgmental, she helped to make us a stronger organization.

One of our most dedicated Dames, Aileen served on our Board of Directors and chaired committees throughout her tenure in LDNY. In particular, she was passionate about scholarship and mentoring. Aileen co-chaired the LDNY Scholarship Committee for two years. She mentored many young women through both Les Dames and her public relations business, giving graciously of her time and generously sharing her experience and expertise. In addition, Aileen was a corporate sponsor, funding The Dunn Robbins Wine and Food Scholarship. This award was given to women, who, like Aileen, showed understanding and love for the pairing of wine and food and had potential for a successful career expressing their appreciation through writing and teaching.

While Aileen was an ardent food and wine lover, she had other interests and talents, most notably for music. As a young woman, she had a career as a professional opera singer and maintained her enthusiasm for voice throughout her life.

Aileen valued family above all else and was a loving and dedicated mother and grandmother. To the Dames, Aileen was a sister. She is irreplaceable and sorely missed, but her generosity of spirit continues to inspire us.



Scholarship Categories and Award Recipients

LDNY SCHOLARSHIPS

The LDNY Baking and Pastry Scholarship, \$2,500

This scholarship honors an outstanding student with a special focus on baking and pastry.

- Alicia Rosa Peña, Pastry Arts student, ICE

The LDNY Founders Scholarship, \$5,000

Dedicated to the founding members of the New York Chapter of Les Dames d’Escoffier, this prestigious scholarship originated in 2012 to celebrate the chapter’s 25th anniversary. It is awarded to a woman who demonstrates innovation and a history of community service.

- Tiffany Iung, Food Studies, NYU

The LDNY Members’ Scholarships

These awards, sponsored by our Reserve Fund and annual member donations, support a range of expertise from pastry arts, food styling, wine and culinary anthropology to hospitality, marketing, sales and public relations.

- Cecilia Chong Wen, Tourism and Hospitality, Kingsborough Community College, \$2,500
- Christine Gibson, Hospitality Management, NYC College of Technology, \$1,500
- Paola Tavera, Hospitality Management, NYC College of Technology, \$5,000
- Shavonnie Victor, Hotel Administration, SC Johnson College of Business at Cornell, \$2,500

The LDNY Nutrition Scholarship, \$5,000

This scholarship honors an outstanding student with a special focus on nutrition.

- Victoria Vasquez, Nutrition and Food Science, Montclair



Scholarship Categories and Award Recipients

The Carol Brock Scholarship, \$5,000

This scholarship honors the founder of LDEI, our prestigious and beloved organization. It is Carol’s vision, dedication and passion in creating this organization in 1973 that we celebrate today.

- Ximena Greenhouse, Food Studies, NYU

CULINARY AND WINE SCHOLARSHIPS WITH PARTNER SCHOOLS

Three culinary and wine schools have partnered with LDNY to award scholarships. We gratefully acknowledge the Culinary Institute of America, the Institute of Culinary Education and the International Wine Center.

- Lorea Amatria Senar, WSET Diploma Candidate, IWC, \$2,000
- Joy Cho, Baking & Pastry Arts, ICE, \$2,500
- Jazmin Johnson, Culinary Arts, Hospitality Management Scholarship, ICE \$2,500
- D’stini Ward, Food Business Management, CIA \$2,500

MEMORIAL SCHOLARSHIPS

The Florence Griffin Memorial Scholarship, \$1,500

In honor of Dame Mary Ellen Griffin’s beloved mother, this award, selected by the Careers Through Culinary Arts Program (C-CAP), is also recognized at the C-CAP Awards Ceremony.

- Allyssa Hector, C-CAP Graduate, matriculated at Kingsborough Community College

The Aileen Robbins Memorial Scholarship, \$2,500

In honor of Dame Robbins, who inspired us all and was a wonderful supporter of LDNY Scholarships before she passed away in 2019.

- Carie Penney, WSET Diploma, IWC



Scholarship Categories and Award Recipients

INDIVIDUAL MEMBER SCHOLARSHIPS

The Abigail Kirsch Scholarship, \$2,500

Awarded to a student at the CIA who excels beyond her curriculum and shows notable qualities of leadership and creativity.

- D’stini Ward, Food Business Management, CIA

The Margaret and Darby Perry Scholarship, \$5,000 each

Awarded to CIA students who exhibit academic excellence, leadership, management skills and a “give back” attitude.

- Grace Eichinger, CIA
- Jeyauntia Whitaker, CIA

Dame Maria Loi and Dame Dara Davenport, \$4,000

Awarded to an NYU student with a clear love and passion for healthy food, and who wants to pursue a successful and meaningful career sharing that passion not only from a culinary perspective, but also from a business and philanthropic perspectives. In essence, a dynamic woman who will follow in the respective foot steps of the scholarship donors, and who wants to create change in the world through healthful food.

- Lauren McGurrin, NYU





Scholarship Recipients' Biographies

Joy Cho, Institute of Culinary Education

“Though I’m currently balancing both a day job and a pastry externship, my goal is to move away from the corporate world and build up experience working production and service in New York City pastry kitchens. Eventually I hope to start my own business—whether it’s opening a bakery café or heading up the pastry department at a restaurant in collaboration with the savory team.”

Joy completed the classroom portion of her Pastry & Baking Arts degree from the Institute of Culinary Education in May. Currently, she’s doing her pastry externship at Oxalis, an innovative neighborhood bistro in Prospect Heights, Brooklyn. Joy works directly with the pastry chef on prep and plated desserts, often manning the pastry station on her own during service. Earlier this year when Joy tried her hand at savory food at ICE, she won first prize in the 2019 Cookin’ with Allagash recipe contest. However, her real passion remains all things sweet. When Joy isn’t running between her day job and externship, she loves to host dinner parties for friends and tangibly share her love of homemade pastry.

Cecilia Chong Wen, Kingsborough Community College

“I would love to inspire more women to follow their passions and see more female entrepreneurs in the spotlight, and of course my dream is to be one of them.”

Cecilia is a sophomore in Culinary Arts at Kingsborough Community College and already she’s assisted chefs at special events for the James Beard Foundation, American Culinary Federation competition and City Harvest New York. Cecilia is also Culinary Arts Student Aide because she lets no chance go by when it comes to working side by side with the chefs who inspire her at Kingsborough. Cecilia is actively involved in everything that goes on within the Culinary Arts and Tourism and Hospitality departments. She is the proud mother of two young boys.



Scholarship Recipients' Biographies

Grace Eichinger, Culinary Institute of America

“Food describes memories, food describes cultures, food describes a person.”

Although Grace is a student at the Culinary Institute of America, she is not new to the hospitality industry. In addition to earning a Hospitality Certificate from Cornell, Grace has cooked at a fine dining restaurant in her hometown as well as at a 5-star resort in Florida. Working in restaurants showed Grace how much detail goes into creating enjoyable dining experiences and she looks forward to eventually opening her own catering company. Of the CIA, Grace says, “It’s opened my mind to so many diverse food cultures and new flavors.” For Grace, the ability to exchange ideas with students and instructors from all over the world has proven inspiring.

Ximena Greenhouse, New York University

“By merging my passions for food with my journalism background, my goal is to create spaces for women in the industry through the exploration of food and gender.”

Ximena Greenhouse is pursuing a master’s degree in Food Studies at New York University, focusing on food and media. Ximena has more than 5 years of experience in the world of film production, content creation and writing. She is passionate about helping, honoring and giving women a much-deserved space in food, and contributing to bringing forth change. Through mixed media and writing, Ximena relates stories of women in food, specifically of women of color who are currently underrepresented in these spaces. Ximena also serves her community as a volunteer at the local Food Pantry of the Oranges.



Scholarship Recipients' Biographies

Christine Gibson, New York City College of Technology

“My goal is to create an environment where employees in any area of food and beverage department can make confident decisions which will elevate the standard. My path is to become a Food and Beverage Director for one of the major hotel chains. I would like to pursue a master’s degree in Business Management which would allow me to work with and alongside any professional within the hospitality field to keep the level of service high.”

Christine Gibson is a Senior in Hospitality Management at New City College of Technology, CUNY, where she is an Ambassador for the Hospitality Department. She has been a member of CUNY Service Corp where she assisted at the Lighthouse Guild Adult Day Care for the visually impaired and blind as an activity coordinator where she educates clients about food, nutrition and cooking classes. She also assists in meal service to the clients. Christine recently completed a Paris Study Program within the college where she gained a Diploma in Discovery of French Cuisine and Gastronomy. She volunteers with Spoons Across America, God’s Love We Deliver and at the James Beard Foundation as a wine sommelier and intern chef.

Allyssa Hector, C-CAP Graduate, Matriculated at Kingsborough Community College

“My career goal is to become one of the top women chefs in a male-dominant industry.”

Growing up, Allyssa always set out to push beyond her limits. She graduated from her hometown high school in Antigua, called Antigua & Barbuda Seventh Day Adventist Secondary School, placing second in Home Economics in her graduating class. She immigrated to the United States of America in 2015 to pursue her goal of becoming a chef. She earned her High School Equivalency through Pathways to Graduation, which introduced her to Co-op Tech Advanced Culinary Arts Program, which has been a massive help on her journey. She would like to thank Chef Serna from Co-op Tech who saw something in her and trained her for the C-CAP 2019 competition, where she earned scholarships, including Les Dames Scholarship, that she will use to attend Kingsborough Community College in 2019.



Scholarship Recipients' Biographies

Tiffany Iung, New York University

“My goal is to implement innovations in the grocery industry making great food accessible for everyone. I’ve been working at New York City’s historic Essex Market for the past year, and will research other grocery store business models for my final project this fall.”

After founding her own food business and years of working in food service, Tiffany enrolled in NYU’s Food Studies MFA program to learn how she could make an impact in food policy. She serves on the Executive Board of the Wagner Food Policy Alliance and on the student board of the Graduate Association of Food Studies. In 2019 she will self-publish a cookbook that contains recipes from her sandwich delivery business, Tifamade.

Jazmin Johnson, Institute of Culinary Education

“My goal after graduating is to attend farm school for urban agriculture training and grow my culinary voice by working with organizations that promote inclusion, food advocacy and education while documenting the cultural landscape of the culinary industry as it stands.”

Jazmin is a student of the Culinary Arts at The Institute of Culinary Education and a native New Yorker. She is fascinated by the culinary history of different parts of the world and the reality of food politics in the US. Jazmin has been studying New York City’s culinary history at the New York Public Library. After graduating from ICE, she intends to continue to educate herself in New York City’s culinary voices while developing her own voice and to attend farming school. Jazmin’s ultimate goal is to ensure more New Yorkers have the food knowledge that is crucial for growing into a more healthful society.



Scholarship Recipients' Biographies

Lauren McGurrin, New York University

Lauren McGurrin, Nutrition and Food Studies, Steinhardt School, New York University
"I hope to use my New York University Master's Degree in Food Studies to marry social enterprise and food justice, using my past cooking experience to drive environmental and social change."

After finishing her undergraduate degree at the University of Vermont in 2012 Lauren McGurrin moved to New York City to pursue her passion for cooking. Since then, she has cooked for many top restaurants in the city. Her bragging rights include three high-profile restaurant openings in the city and Michelin-starred kitchen experience. Lauren is currently enrolled in NYU's Steinhardt School Food Studies Master's Program. She hopes to use her degree to marry social enterprise with food justice. In her spare time, Lauren likes to work on farms internationally using the World Wide Opportunities on Organic Farms network.

Alicia Rosa Peña, Institute of Culinary Education

"Excellent hospitality and locally sourced food restores the soul and is a recipe for a strong community."

Alicia is a graduate of the Pastry Arts Program at the Institute of Culinary Education. Her dream is to own a restaurant, bakery and community center. To stay on track of this goal, Alicia will begin a course on Culinary Management at ICE this fall. Alicia is a wife, mother of two children and has served in the U.S. Air Force for the past 15 years. She devoutly serves her New Jersey community as a member of CityLife Church and by participating with City Meals, an organization that provides a lifeline of meals and vital companionship to home-bound elderly citizens. Alicia also is a volunteer for Wellness in the Schools, a national nonprofit organization that teaches kids healthy habits for living better. By pursuing her dream, Alicia hopes that she can bring restoration, nourishment and support to those who need it.



Scholarship Recipients' Biographies

Carie Penney, International Wine Center

"I love how wine brings people together. I have so many fond memories of long dinners, glasses of wine being poured and long conversations."

Carie Penney is a District Manager for Jackson Family Wines in metro NY. More than ten years ago, she started her career at a local winery, Wolffer estates, where she completed her first harvest with winemaker Roman Roth. From there, Carie moved to the distributor side of the business and worked for Vias Imports, VOS Imports, Frederick Wildman and Southern Glazer before moving into the supplier side in her current role. Each change brought about growth, industry and wine education. In addition to earning the WSET Diploma, Carie's goal is to share her passion, experience and knowledge of wine to consumers and trade.

Lorea Amatria Senar, International Wine Center

I aspire to lead my field in the development of the Spanish wine market, creating a solid, respected and long lasting brand. I am on the path to becoming a highly educated wine professional and will pursue the WSET 4 Diploma."

Lorea is a wine industry professional from Navarra, Spain where she earned her degree as an agricultural engineer. Lorea has always been interested in ideas that create value, promotion of products and commercialization, and it was with this curiosity that she earned a Master's Degree in International Business. Once in New York, Lorea developed new business for both Spanish food and wine companies. Education is a central component of her activity, as it proves crucial to the development of a solid brand. Lorea has hosted multiple seminars, wine dinner events and has spoken as a conference panelist. Because the wine industry continues to evolve, Lorea feels it's necessary to keep learning and growing, so she'll continue her education at the IWC to complete the WSET 4 Diploma.



Scholarship Recipients' Biographies

Paola Tavera, NYC College of Technology

“The mark I hope to bring to the food industry is going to be the result of a long and rigorous process; still I have no doubt that in the near future I will enable myself and others to prosper and revolutionize the pastry world.”

For the past 3 years, Paola has been a student at the New York City College of Technology where she has been shaping her experience and knowledge of the pastry industry. She has attended and assisted at numerous academic functions such as the Anna Nurse demonstration at City Tech. Whether it's at school or work, Paola helps her peers with daily tasks and assists students struggling with particular aspects of pastry production. Paola is currently a pastry cook at Untitled in the Whitney Museum, where she has been exposed to different levels of service, plating and recipe experimentation.

Victoria Vasquez, Montclair State University

“As a prospective dietitian, I want to assist children in discovering their bodies' unique nutritional needs early in life and teach them that nutrition can be used for preventative health so they can live healthier and more nutritious lives well into adulthood.”

Victoria earned her Bachelor of Science in Nutrition and Food Science from Montclair State University in May and will begin her dietetic internship at the Mayo Clinic in Rochester Minnesota in October. She has served on the executive board for the Montclair State Dietetics Organization for 2 years and volunteered at numerous food assistance programs including those on the Blackfeet Native American Reservation. Victoria has held several positions in clinical nutrition departments, which has inspired and motivated her to pursue a career as a pediatric clinical dietitian.



Scholarship Recipients' Biographies

Shavonnie Victor, Hotel Administration, SC Johnson College of Business at Cornell University

“I've always had an entrepreneurial spirit, a love for food and culture and a creative mind. My long term career goal would combine these passions into multiple businesses. I know that I definitely want a restaurant and a hotel!”

Shavonnie is a rising senior in the School of Hotel Administration at Cornell University. She has a passion for food and beverage, event planning and entrepreneurship. Driven by her love of food and beverage, she is a part of the Hotel Leadership Development Program in the Culinary Department at the Statler Hotel. Shavonnie plans to graduate with a concentration in entrepreneurship. She believes in supporting the advancement of minorities and doing what she can to expose people to the same opportunities that she was given. During her senior year, she will serve on the National Board of the National Society of Minorities in Hospitality (NSMH) as the Programming Director. One of her past internships was working at the DoubleTree Suites Times Square.

D'stini Ward, Food Business Management, Culinary Institute of America

“You must be the change you want to see in the world” -Gandhi

A third-term Bachelor's student at the Culinary Institute of America, D'stini is the recipient of the combined CIA and Abigail Kirsch scholarships. She has spoken on panels with alumni of the CIA, and volunteered in soup kitchens, hospitals and local food pantries. D'stini has mentored young girls, served as the President of Girls to Women, and also as the Vice President of the National Honor Society. D'stini hopes to blend her Caribbean heritage with heritages from around the world when she starts a foundation for at-risk youth to ensure they receive three balanced meals a day and stay off the streets.

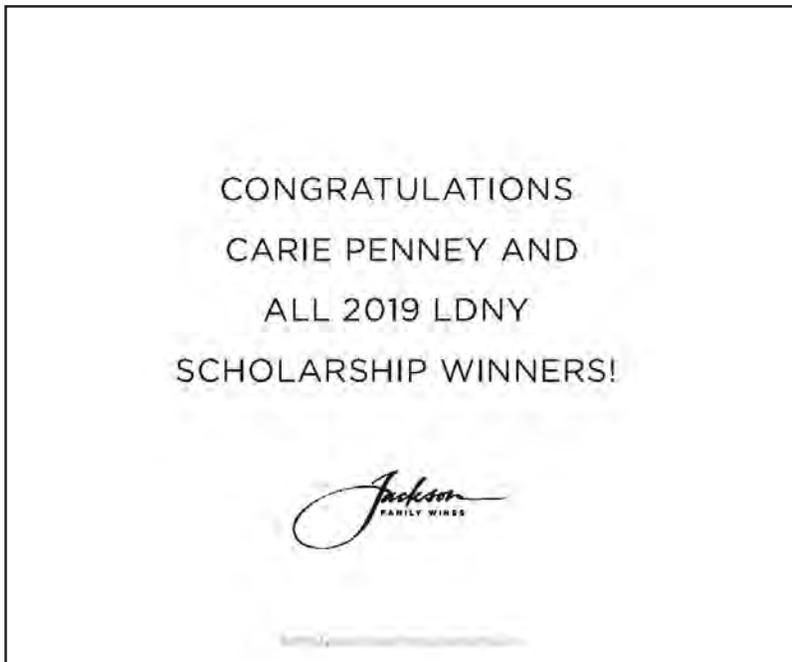


Scholarship Recipients' Biographies

Jeyauntia Whitaker, Culinary Institute of America

“My career goal is to find the harmony between the art of baking and pastry and culinary science. I believe when I find a way for the two worlds to co-exist, it will be magical.”

Jeyauntia Whitaker is currently a junior at The Culinary Institute of America, pursuing a bachelor’s degree in Culinary Science. Jeyauntia graduated with her associate’s degree in the art of Baking and Pastry in October of 2018. As a resident assistant, she is a leader in her community. She is also involved in many different organizations around campus. She hopes to inspire others and to be a source of knowledge to curious minds.



New Network Of Prior Scholarship Recipients

This is the first year we are celebrating prior LDNY scholarship recipients who are future female leaders in the food, fine beverage and hospitality industry with a reunion. We hope to create an invaluable, inspirational network that nurtures lasting friendships, valuable professional connections and job opportunities.

**We would like to acknowledge our
2018 LDNY Scholarship Class Reunion Liaisons
for their hard work in launching this program**

Yvonne Cuaresma
Gabriela Diaz
Ki Keys

**Additionally, three prior scholarship recipients
worked with our generous Women’s Cocktail Collective
and Women-Owned Ingredient Company Sponsors to
create marvelous offerings.**

Their creations are shared on the following pages

Jennifer Ojito
Courtney Schiessl
Francesca Zani

Class Reunion Guest Speaker

Amanda Hesser

• • • •

With Gratitude for Their Support

Video Editor
Kayla Sklar

Journal Printer
Mimeo.com



Recipes from our Scholarship Alumni

The Perfect Purée Pear and Ricotta Crostini

Created by Francesca Zani - 2016 Abigail Kirsch Scholarship Recipient

Ingredients

- French baguette or endive
- 1-1 1/2 cup ricotta
- 1/4 cup or 2 oz The Perfect Purée Pear Purée
- 2 teaspoons lemon zest
- Salt to taste
- Finishing oil
- Candied ginger, minced
- Smoked salt
- Edible flower petals and microgreens as garnish

Yield: 10 Crostini

Method

Cut the baguette on a sharp bias to create long strips of crostini. If using endive, pick and clean the prettiest leaves. In a medium bowl, whip the ricotta with The Perfect Purée Pear Purée and lemon zest. Season with salt to taste. Fill a piping bag with a medium opening with the ricotta mixture. Pipe the ricotta mixture onto the crostini or the endive. Drizzle with finishing oil and sprinkle on the candied ginger and smoked salt. Garnish with edible flowers and microgreens.

The Speckled Lychee - Created by Francesca Zani

Ingredients

- 2 oz The Perfect Purée Lychee Purée
- 1 oz Pomp & Whimsy Gin Liqueur
- 1 tablespoon elderflower cordial
- 1/2 teaspoon vanilla bean paste
- 1/2 oz fresh squeezed lime juice
- 3 oz club soda or sparkling water, cold
- 1 slice lime, torched for color, as garnish
- Edible flowers, preferably elderflowers as garnish



Recipes from our Scholarship Alumni

Method

In a glass over ice, stir the The Perfect Purée Lychee Purée, Pomp & Whimsy Gin Liqueur, elderflower cordial and vanilla bean paste. Transfer the mixture into a serving glass and finish with lime juice and club soda. Torch the lime and float on top with edible flowers for garnish.

Francesca's Bio

A graduate of the Culinary Institute of America, Francesca has assisted with all aspects of food media, including cookbook development, recipe testing and photo shoots. Having studied in Puglia, Italy Francesca has been inspired by Italian cuisine. She is now an Associate Culinary Producer for PowerHouse Productions TV where she uses her experience to produce digital content and social media. In her spare time, she continues to write freelance and has created her own platform, The Garnished Plate.

PEARYS BEE'S

Created by Jennifer Ojito - 2017 Dunn Robbins Wine and Food Scholarship Recipient

Ingredients

- 1.25 oz Catskill Provisions Rye Whiskey
- 1.25 oz Heimat New York Bosc Pear Liqueur
- .25 oz lemon juice
- 1 dash Angostura Bitters
- Orange peel as garnish

Method

In a mixing glass filled with ice, add together Catskill Provisions Rye Whiskey, Heimat New York Bosc Pear Liqueur, lemon juice and bitters. Stir well. Strain into a rocks glass with fresh ice and garnish with expressed orange peel.

Jennifer's Bio

Upon graduating from Johnson & Wales University in 2015 with a BA in Culinary Arts and Food & Beverage Service Management, Jennifer joined Abigail Kirsch Catering. She quickly rose through the ranks to become the Food Purchasing Supervisor. Recently, Jennifer joined Monsieur Touton Selections focusing on the Foley Family Wines where she represents esteemed brands like Chalk Hill Winery, Roth Estate Winery, The Four Graces Winery and Lancaster Estate. Jennifer's interest in fine wine and spirits has continued throughout her career and she is currently a candidate for the WSET Diploma at The International Wine Center in NY.



Recipes from our Scholarship Alumni

SUMMER FRIDAY

Created by Courtney Schiessl - 2018 International Wine Center Scholarship Recipient

Ingredients

- .75 oz fresh orange juice
- .5 oz fresh lemon juice
- .5 oz simple syrup
- 1 oz Eden Orleans Bitter Aperitif Cider
- 3 oz Le Grand Courtage Blanc de Blancs Brut
- 1 oz club soda
- Orange and lemon wedges as garnish

Method

Combine orange juice, lemon juice, simple syrup and Eden Orleans Bitter Aperitif Cider in a separate glass with ice and stir. Fill a wine glass with ice. Pour Le Grand Courtage Blanc de Blancs Brut into the wine glass, followed by club soda. Strain cider mixture over wine glass and garnish with orange and lemon wedges.

Courtney's Bio

Courtney Schiessl is a Brooklyn-based wine journalist, educator and consultant who has held sommelier positions at some of New York's top restaurants, including Marta, Dirty French and Terroir. She is currently a contributing editor for *SevenFifty Daily*, and she regularly writes for publications like *Wine Enthusiast*, *GuildSomm*, *Forbes.com*, *The SOMM Journal*, *The Tasting Panel Magazine*, *Beverage Media*, *Wine-Searcher.com* and *ESPN The Magazine*. Courtney also conducts private wine education seminars for both trade members and consumers, and she consults with wine regions and wineries around the world. Courtney is a Certified Sommelier with the Court of Master Sommeliers, and she is currently pursuing the WSET Diploma in Wines.

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