

Celebrate

*harvest
knowledge
organic
life*



*earth
connection
balance
art*

*Atlanta Les Dames d'Escoffier International
13th Annual Afternoon in the Country
3 November 2013*



serenbe

Welcome

Welcome to the 13th Annual Afternoon in the Country!

LesDamesd'Escoffier International (LDEI) is a worldwide society of women dedicated to creating a culture in the community that fosters excellence and promotes the achievement of women in culinary and hospitality professions through educational and charitable activities. Atlanta Dames include chefs, restaurateurs, caterers, retailers, event planners, cookbook authors, food journalists and historians, winemakers and wine industry professionals, farmers, food publicists, culinary educators and hospitality executives.



Nationally, each Chapter of Les Dames conducts fundraising projects and awards scholarships to women in culinary, beverage and hospitality industries. To date, the 28 Chapters around the US, Canada and Australia have collectively awarded more than \$4 million in culinary scholarships.

The Atlanta Chapter is renowned for Afternoon in the Country. Now in its thirteenth year, this food and wine extravaganza features the area's best chefs, caterers, shops, farms, fine wines and micro-brews, a one-of-a-kind cake raffle, live music, an exclusive silent auction, hayrides and more. Proceeds from this event benefit Georgia Organics, Wholesome Wave and the Atlanta Chapter's scholarship fund. Our 2012 event raised \$95,000 for these great causes. So, thank you for your ongoing generous support, and enjoy your Afternoon in the Country!

Your Afternoon

For Your Enjoyment

- 1:00 pm** Let the Tastings Begin!
Buy Your Cake Raffle Tickets
Peruse the Extensive Silent Auction
Enjoy the Bluegrass Sounds of "DriveTrain"
Visit the Kids' Activities Tent
Take a Hayride: 1pm, 2pm and 3pm
- 2:30 pm** Atlanta LDEI Member Photo - at registration
- 3:00 pm** Atlanta LDEI Presentations
- 3:30 pm** **Silent Auction Closes**
Cake Raffle Winners Posted
(*Cake Raffle winners must be present to win*)
- 4:00 pm** Silent Auction Checkout Begins
Please join us for the After Afternoon Party from 4pm to 6pm at The Farmhouse, inside the Inn at Serenbe. Then, join us at The Hil in the Serenbe community for more Afternoon After Partying.



Thank You!

Thanks to Our Sponsors

Allison Palestrini*	Julia Child*
Auguste Escoffier	Kate Schrum
Barb Pires*	Kathryn Lott
Beverly Seckinger*	Marie Nygren*
Chet Long	Mary Moore*
Christie Forshee	Mary Reynolds*
City of Chattahoochee Hills	Melissa Libby*
Dale DeSena*	Paige Nathan
Dave Woelber	Shelley Pedersen*
Dee Lane Eades	Sondra Landrum
Dennis Tesnow	Stacy Zeigler*
Francine Reed	Steve Nygren
Garnie Nygren	Tamie Cook
Holly Rosslow*	Ted Nelson
James Nesmith	Tom Brodnax
Jason Shadix	Tucker Berta
Jeff Terry	Virginia Willis*
Jim Thompson	Vicky Murphy*
Jo Calhoun	Wanda Rowland - MC
John Wolcott	William Fogler



* Throughout Program: Represents Les Dames d'Escoffier International Member



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and Woman



*Special Thanks to
These Important Sponsors*



Famous Cake Raffle

Pastries, Pies and Cakes Donated By...

Affairs to Remember*

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Bold American Events*

Davio's Northern Italian Steakhouse*

Fairywood Thicket

Gloria Smiley*

Gloriosa Catering and Event Design

Murphy's

Park 75 / Four Seasons Hotel Atlanta

Piece of Cake*

Ratio Bake Shop

Southern Sweets Bakery

Star Provisions*

The General Muir

The Hil*

The Quick Cook/Doris Koplin*

Yum Yum Cupcakes



About Serenbe

Serenbe is a 1,000-acre live/work/play community located 32 miles south of downtown Atlanta in the rolling countryside of the Chattahoochee Hill Country. Devoted to environmental responsibility, Serenbe combines select principles of new urbanism and conservation communities to create the next generation of responsible development. Designed in the style of English hamlets, Serenbe includes home sites, retail shops, office space, three restaurants (the Farmhouse, The Hil, and Blue Eyed Daisy Bakeshop), the Inn at Serenbe, and unique amenities for a true live/work environment. Serenbe, in the heart of 40,000 acres protected with a master plan, calls for a minimum of 70 percent of the acreage preserved as green space, providing residents with access to a network of parks and trails for hiking, horseback riding, and other outdoor recreation.

Features

- *Sensitive to and utilizes the existing topography as well as protects natural resources and cultural landmarks*
- *Cutting edge conservation and sustainability practices that promote environmental responsibility*
- *Promotes a sense of community for residents through placement of dwellings and amenities*
- *Commitment to energy efficiency – all housing meets EarthCraft specifications; additionally, the Blue Eyed Daisy Bakeshop is the smallest Silver LEED (Leadership in Energy and Environmental Design) certified building in the nation*

Neighborhood Plan

Serenbe is more than a new urbanist community where the tenants of high-density and mixed-use development are evident in the master plan. The underpinning of environmental consciousness that conforms the development to the natural surroundings and adheres to the principles of sacred geometry sets Serenbe apart. This results in minimal land disturbance and a gradual decrease in density from the town center out to the edges of the hamlets, creating a vibrant urban core in the midst of acres of natural habitat. Features that add environmental elements to the new urbanism formula include connectivity by pedestrian paths, food grown in the community's organic farm, and a natural wastewater treatment center instead of a sewer system.

Development Design

Each Serenbe building project is designed to flow with the terrain, disturbing the natural landscape as little as possible and eliminating the need for mass grading. Tree clearing is limited to only those trees necessary to make room for building. In fact, many trees and native plants are carefully removed and replanted elsewhere at Serenbe, preserving the natural resources for future residents and visitors. Native plants and organic landscaping techniques are used exclusively throughout the community, reducing the need for chemicals and expensive lawn maintenance.

About Serenbe

Walkability

Serenbe's design encourages walking, with sidewalks, cobblestone crosswalks, dwellings set close to the street, and nature paths and landscaped walkways. The amenities in the town center allow residents to drive less and encourage connections with neighbors. Pathways winding through the entire community make it faster and easier to get from one point to another on foot rather than in a car.

Organic Farming

Twenty acres at Serenbe are devoted to organic farming based on principles of permaculture and biodynamics. Serenbe Farms, a certified organic farm, is part of the national Community Supported Agriculture (CSA) partnership. Serenbe Farms offers over 350 varieties of vegetables, herbs, flowers, fruits, and mushrooms. All of their produce is distributed within 40 miles of the farm through their 110-member CSA program, their own Serenbe Farmers and Artists Market, and area restaurants.

Wastewater Treatment

Serenbe's ecological infrastructure includes a natural wastewater treatment system, bio-retention for watershed, protective stream buffers, and wetland preservation. Using reuse water techniques, treated effluent water is reused for irrigation and future water supply for toilets. Other wastewater is treated in a two-stage chemical-free passive system that incorporates non-disruptive filtration and dispersion.

Storm Water Management

Rather than creating concrete spillways that concentrate storm runoff, Serenbe storm water runoff is directed into natural systems of vegetated filter strips and shallow channels of dense vegetation. These natural filters remove pollutants while dispersing water flow.



Restaurants & Chefs



4th & Swift	Jay Swift
Abattoir, Bacchanalia, Floataway Café, Star Provisions	Anne Quatrano
Alma Cocina	Chad Clevenger
Aria	Gerry Klaskala
Avalon Catering	Cathy Conway*
Babette's Café	Marla Adams*
Bantam & Bidby	Shaun Doty
Bistro Niko	Gary Donlick
BLT Steak	Cyrille Holota
Bocado	Adam Waller
Bold American Events	Todd Annis
Buttermilk Kitchen, The Hungry Peach	Suzanne Vizethan
Canoe	Matthew Basford
Chick-a-Biddy	Lance Gummere
Chicken and the Egg	Marc Taft
Cibo e Beve	Linda Harrell*
Cook Hall	David Gross
Davio's Northern Italian Restaurant	Kathleen Miliotis*
Del Frisco's Grille	AJ Buchanio
Delia's Chicken Sausage Stand	Delia Champion*
Double Zero Napoletana, Iberian Pig	Chad Crete
F&B Atlanta	Philippe Haddad
Farm Burger	Cameron Thompson
Flip Burger Boutique	Ian Forrest
Georgia Grille	Karen Hilliard*
Gun Show	Kevin Gillespie
Haven	Stephen Herman
Holeman & Finch Public House	Linton Hopkins
JCT Kitchen & Bar	Ford Fry & E.J.Hodgkinson
King + Duke	Joe Schafer
KR SteakBar	Kevin Rathbun & Chris McDade
Kyma	Eric Cutillo & Matthew Stevens

Restaurants & Chefs



Leon's Full Service	Eric Ottensmeyer
Livingston Restaurant and Bar, Proof & Provision	Michael Semancik
Local Three	Chris Hall
Lure	David Bradley
Marlow's Tavern	John Metz
Miller Union	Steven Satterfield
Murphy's	Ian Winslade
Muss & Turners	Dameren Parenteau
No. 246	Drew Belline
ONE Midtown Kitchen	Nick Oltarsh
Parish Foods & Goods	Thomas Collins
Park 75 at Four Seasons Hotel Atlanta	Robert Gerstenecker
Pricci	Jennifer Etchison
Restaurant Eugene	Jason Paolini
Rosebud	Ron Eyester
Serpas True Food	Scott Serpas
Seven Lamps	Drew Van Leuvan
Soiree Catering & Events	Mary Hataway*
Southbound	Cooper Miller
Staplehouse	Ryan Smith
Steinbeck's	Andy Gonzales
Sun in My Belly	Alison Lueker*
The Farmhouse at Serenbe	Marie Nygren*
The Feed Store	Andy Hu
The General Muir	Todd Ginsberg
The Hil	Hilary White*
The Optimist	Adam Evans
The Spence	Adrian Villarreal
Two Urban Licks	Todd Stein
Valenza	Matt Swickerath
Veni Vidi Vici	Jamie Adams
Woodfire Grill	Tyler Williams

Beverages

Shops & Such

Farm Partners

American Spirit Whiskey LLC
Arel Group Wines
Beanealogy
Big Boat Wine Company
Bombay Sapphire
Champagne Nicolas Feuillatte
Crafted Brands
Domaine Chandon
Dreyfus Ashby & Co.
Empson USA
Folio Wines
Four Roses Bourbon
Hemisphere Wines
J. Lohr Vineyards and Wines
Nelson's Greenbrier Distillery
NO Winery / Pacific Southern Wines
O Wines
Old Bridge Cellars
Pernod Ricard Wines and Champagne
Prime Wine and Spirits
Quality Wine and Spirits
Sherlock's Wine Merchants
Sinless Cocktails
Sweetwater Brewery
Tito's Handmade Vodka
United Distributors
Vignette Cellars
Vixen Vodka
Wrecking Bar Brewpub
Wrecking Bar 2

Atlanta Les Dames
d'Escoffier International
Caja Popcorn
Cypress Grove Chevre
Fairywood Thicket Farm
Georgia Organics
High Road Craft
Ice Cream & Sorbet
Pine Street Market
Springer Mountain Farms
Sweet Grass Dairy
The Cook's Warehouse
The Giving Kitchen
Wholesome Wave

Special thanks to our
official water sponsor



Anderson Farm
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Bes Made Gardens
Blackberry Farm
Bobby Brit
Bramlett Trout Farm
Cimino Farms
Crystal Organics Farm
Darby Farms
Dillwood Farms
Farmer Jeff
Free Country Farm
Green Ola Acres
Gum Creek Farm
Le Tre Lune
Love is Love

Mercier Orchards
Moonbeam Farms
Moore Farms
Planted Rock Farm
Rise n Shine Farm
Royal Foods
Serenbe
Southeastern Family Farms
Split Cedar Farm
Springer Mountain Farms
Summerland
Taylor Farms
The Farmhouse Gardens
Truly Living Well Farm
Whipoorwill Hollow Farms
White Oak Pastures
Woodland Gardens



Silent Auction

Thank You to These Generous Businesses, Artists and Individuals

1. 4th & Swift: Dining Gift Card
2. A Legendary Event: Three course gourmet dinner for 6
3. Allen Family Farm*: An afternoon on the Farm
4. American Spirit Whiskey: Gift Basket
5. Atlanta Community Toolbank: Toolbox full of useful tools
6. Atlanta Evergreen Marriott Conference Center*: 1 night with breakfast for 2
7. Atlanta Food and Wine Festival: 2 Three Day Passes to the 2014 festival
8. Atlanta LDEI: Vietnam / Cambodia trip - 7 days 6 nights
9. Atlanta LDEI: The Lodge at Big Falls - Belize - 6 day 5 night
10. Atlanta LDEI: Cape Town South Africa - 6 day 5 night
11. Atlanta LDEI: Be a Fighter Pilot for the Day
12. Atlanta LDEI: Week in Cancun
13. Atlanta LDEI: Sonoma Hot Air Balloon Experience
14. Atlanta LDEI: Napa Valley Railways Tour
15. Atlanta LDEI: Farm to Table Hawaii Experience
16. Atlanta LDEI: Chicago Dining Experience
17. Atlanta LDEI: Napa Valley Wine Country Experience
18. Atlanta LDEI: Samuel Adams Brewery Private Tour
19. Atlanta LDEI: Le Cordon Bleu - Ottawa, Canada Experience
20. Avalon Catering*: Executive Catered lunch for 20
21. Babette's Café*: Class with the chef in her restaurant's kitchen, for 4 people
22. Beanealogy: Two Person tour of the coffee farm in Nicaragua
23. Becky Built*: Custom mirror and planter
24. Big Boat Wine CO.*: Pinot Noirs from Around the World
25. Big Boat Wine CO.*: A collection of Sparklers
26. BLT Steak Atlanta: Dinner for Two Gift Certificate
27. Cabot Creamery: Family Fun Pack
28. CaJa Popcorn: Two-gallon tin w/your choice of popcorn flavor, re-filled 6 times
29. Camp Serenbe: 1 Week at Camp for Kids
30. Canoe: Brunch for Six
31. Champagne Nicolas Feuillatte: Magnum of Champagne with bucket and stopper
32. Chicken and the Egg: Private 4 course dinner for 8 with wine pairings
33. Chinese Southern Belle: Gift Basket

Silent Auction

Thank You to These Generous Businesses, Artists and Individuals

34. Cibo e Beve*: Dining Gift Certificate
35. Concentrics Group - Dine Around: Gift Cards
36. Cook Hall: Cocktail party for 15 of your closest friends
37. Cypress Grove Chevre: Gift Basket
38. Davio's Northern Italian Steakhouse*: Gift Card
39. Delia's Chicken Sausage Stand*: Gift Basket
40. Dog Days Atlanta: Serenbe adventure package
41. Dog Days Atlanta: Day camp
42. Domaine Chandon: Dom Perignon Package
43. Double Zero Napoletana: Pizza making Class for 6
44. Exclusive 30A: 3 Days at WaterColor Resort in Florida
45. FairyWood Thicket Farm & Equestrian Center: Riding lessons for 1 year
46. Farm Burger: Home Cookout for 10 people.
47. Flavors Magazine*: Magazine gift basket
48. Folio Wines: Magnum of Wine
49. Four Seasons Hotel Atlanta: One night bed & breakfast package
50. Garnish and Gather: 3 months of gourmet meal kits
51. Georgia Grille*: Dinner for 4
52. Georgia Restaurant Associates*: 2 tickets to GRACE Awards on Nov 10, 2013
53. Greg Newington: Photographic Print
54. Halperns' Steak and Seafood: Black Diamond Steaks Gift Certificates
55. High Road Craft Ice Cream & Sorbet: Chef Collection gift certificate
56. Holeman and Finch Public House*: Wine Tasting with Cate
57. Inland Seafood*: Clambake Gift Certificates
58. J Lohr Vineyards and Wines: Wine Package
59. Julie Shafer*: Gift Certificates to Kimball House and Sun in My Belly
60. Leon's Full Service: Private Wine Tasting and paired light bites for 8
61. Livingston Restaurant & Bar: Dinner for 2 & 1 night stay at Georgian Terrace
62. Local Three: Chef's Table Dinner w/libations for 4 prepared by Chef Hall
63. Lodge Manufacturing: Cookware Package
64. Me, My Chef & I: Personal chef for shopping and preparing dinner for 4
65. Murphy's: Wine Dinner for 8 People
66. Muss & Turner's: Chef's Table Overlooking the Kitchen for 4

Silent Auction

Thank You to These Generous Businesses, Artists and Individuals

67. NO Winery*: Wine Package
68. Pernod Ricard Wines and Champagne: Gift Certificate
69. Rathbun's Restaurant: Tickets to Annual BBQ & Blues Party - spring 2014
70. Renaissance Atlanta Midtown: 2 night weekend stay & dinner for 2 in Briza
71. Rosebud: Dining Gift Card
72. Ste-Michelle Wine Estates*: Magnum of Antica Cabernet Sauvignon
73. Serenbe: All day meeting with lunch and snack break for up to 25 people
74. Serenbe: Saturday OR Sunday trail ride with Fried chicken lunch for 6
75. Serenbe Playhouse: Two tickets to Ten Mile Like
76. Serenbe Playhouse: Two tickets to The Wind in the Willows
77. Serenbe Playhouse: Two tickets to A Little Night Music
78. Serenbe Playhouse: Two Season Tickets for 2014 Summer Season
79. Seven Lamps: Dinner for 4 with wine or cocktail pairings
80. Share Our Strength*: Two Tickets to Taste of the Nation May 2014
81. Sinless Cocktails: Gift Basket
82. Southern Comfort Cabin Rentals: Blue Ridge Getaway
83. Spa Sydel: Half a day at the spa
84. Star Provisions*: Picnic Basket and Gift Certificate
85. Steinbeck's: 2 tickets to "Hanukkah vs. Christmas Beer Dinner"
86. Studio Swan LLC: 12x12 Red Martha Stewart Glitter on Copper Patina Panel
87. Sun in my Belly*: Five-course dinner for 6 in the restaurant or in your home
88. Susan Nicholson*: Assortment of Cookbooks
89. Sweet Grass Dairy: Gift Box
90. Taste of Atlanta*: Four VIP Tickets for 2014 Taste of Atlanta
91. Tito's Handmade Vodka: Gift Basket
92. Timone's: Gift Card
93. The Cook's Warehouse*: Cooking Class for up to 20 people
94. The Cook's Warehouse*: Le Creuset French Oven
95. Sherlocks Wine Merchant: Wine Package
96. The Feed Store: Dinner for 4
97. The Food Movement: Food Truck Party for 40 people
98. The General Muir: Breakfast for 6
99. The Hil Restaurant*: Dinner for 4

Silent Auction

Thank You to These Generous Businesses, Artists and Individuals

100. The Iberian Pig: Chef's Tasting for 6
101. The Inn at Serenbe/The Farmhouse at Serenbe*: Dinner for 2
102. The Inn at Serenbe/The Farmhouse at Serenbe*: Fried Chicken Lunch for 4
103. The Ritz Carlton Buckhead: 2 night Spa Level stay in an Executive Suite
104. The Shed at Glenwood: Dining Gift Certificate
105. Tiger Mountain Vineyards: Vineyard tour and tasting for 6 with gift box
106. Vignette Cellars: Mixed Case of Bordeaux wines
107. Vixen Vodka: Gift Pack
108. White Oak Pastures: Gift Certificate
109. White Oak Pastures: Private Dinner Party for 15 guests at the farm
110. Whole Foods: Gift Card
111. Woodfire Grill: Five Course Dinner with Wine for 6
112. Wrecking Bar Brewpub*: Dinner for 6 at Chef's table

UNIQUE TO AFTERNOON IN THE COUNTRY ONLY

Dinner and Jazz - Five-Course Dinner for 12 in your home complete with wine and hors d'oeuvres prepared by Buckhead Life Restaurant Group Elite Chefs Pano Karatassos (Kyma), Piero Premoli and Jennifer Etchison (Pricci), Gary Donlick (Bistro Niko) and Jamie Adams (Veni Vidi Vici). Round out the evening with a private concert by renowned Jazz Vocalist Francine Reed.

Plus dozens of other gift certificates from our Afternoon in the Country participating restaurants and fine wines and gift baskets from our elite beverage participants

Our Scholarship & Grant Recipients

Anna Cheely	University of Georgia
Cheryl Steep	Georgia State
Deanna Hadley	Le Cordon Bleu
Heather Thompson	Athens Tech
Helene Nolley	Le Cordon Bleu
Jacqueline Dasha	Culinary Institute of America
Jenny Barber	Le Cordon Bleu
Jenny Kiewat	Chattahoochee Tech
Melody Conner	Le Cordon Bleu
Monique Allen	Georgia State
Nannette Tanner	Athens Tech
Nicolette Kirkpatrick	Johnson and Wales
Patricia Jackson	Athens Tech
Sequoia McLendon	Le Cordon Bleu
Shannon Forgeue	Southern Crescent Tech
Taylor Fowler	Athens Tech
Theresa Warren	Le Cordon Bleu
Tiana Dillard	Art Institute Atlanta
Wendy Pierre	Le Cordon Bleu
Yvonne Sprinkle	Athens Tech



Our Beneficiaries



the giving kitchen



Green Ribbon Award

Thanks to Our Top Sponsors

Congratulations!



Susan Pavlin, Green Ribbon Recipient

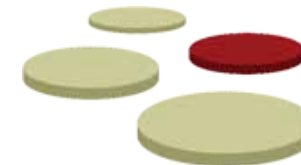
Susan Pavlin is an attorney who currently heads Global Growers Network, a metro-Atlanta nonprofit project that connects international farmers now living in metro-Atlanta with farming opportunities. Her work in sustainable food systems includes the start-up of the Burundi Women's Farm in Decatur, serving as a member of the Atlanta Local Food Initiative, the DeKalb Urban Agriculture Committee, and as the president of the Slow Food Atlanta Board.

Pavlin has worked extensively within international, legal and artistic communities on issues of public policy, women's leadership, women and children's rights and social services, and non-profit administration. She has also worked with the Georgia Department of Human Resources, Refugee Health Program, and Bridging Refugee Youth and Children's Services, providing policy guidance on emerging immigration issues and international foster care/unaccompanied minor programs, coordinating refugee youth needs assessments and providing Title VI Civil Rights trainings for Cultural Competency Workshops.

Pavlin is a former Director of Multicultural and Refugee Services for Catholic Social Services, Georgia, and Case Manager for the International Rescue Committee, Georgia. She is the former Chair of the Georgia Advisory Committee on Refugee Resettlement. For several years, she worked with the law firm of Paul, Hastings as a lead member of its immigration team. Pavlin is a graduate of the University of Illinois School of Law, and Vanderbilt University.



Inland Seafood



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PURVEYORS OF STEAK & SEAFOOD



Thanks for Attending



Thank you for attending our 13th Annual Afternoon in the Country. We are honored that you chose to join us for some "farm-grown" food, drink, music and fun.

To stay current on upcoming events and to learn more about the Atlanta Chapter of Les Dames d'Escoffier International, visit our website at www.ldeiatlanta.org.

Thanks again for your support, have a safe trip home, and we look forward to seeing you again next year for our 14th Annual Afternoon in the Country on Sunday, November 9th.

Atlanta Les Dames d'Escoffier International

Shelley Pedersen, CPCE - President

Dana Dabruzzi - Vice-President

Amy Crowell - Secretary

Barb Pires - Treasurer

Stacy Zeigler, CMP, CPCE - Immediate Past President

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