



A *date* IN THE DESERT

LDEI 2010 ANNUAL CONFERENCE OCTOBER 21-24



HYATT GRAND CHAMPIONS PALM SPRINGS, CA



A MESSAGE FROM THE *president*

Welcome to Palm Springs – a destination of choice for celebrities, movie stars and world leaders since the 1930s – and this year host city for our LDEI Conference, A Date in the Desert.

The LDEI board and our host chapter have planned a very special jammed-packed three day program that is sure to inspire, excite and energize all who attend.

From the opening reception and general session to the evening dining options, Palm Springs will offer many intimate settings in which to see old friends and connect with new colleagues, while exploring the new culinary horizon. The professional and personal development seminars and inspirational speakers will prepare us to face the challenges of our ever changing career worlds.

Sign up early for the pre-conference tours led by resident Dames who will introduce you to the treasures to be found in their desert home, insider's peek of

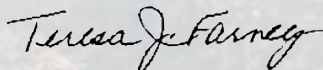
celebrity homes or over-the-top shopping spree. Of course, Palm Springs is world renown for its golf courses, and Dames who want to hit the links can do that on Sunday or join other sister Dames for a last farewell over brunch.

Why attend the conference?

As 2009 Legacy Award Winner, Rebecca Troelstra, put it in her recent article in the Spring Quarterly:

"The adventure did not end in New York. Two months later, I was invited to attend the LDEI annual conference in Philadelphia. I was so humbled to be in the presence of so many successful and accomplished women."

Come see for yourself how inspired you can become at the LDEI conference.



Teresa Farney
LDEI President



a welcome FROM THE 2010 CONFERENCE CHAIR

The Palm Springs Chapter would like to welcome you to the 23rd Annual Conference of Les Dames d'Escoffier International. We are thrilled to play host to Les Dames, Partners and Associates in our beautiful valley. We have all worked hard to ensure a conference that will reflect the diversity of our home.

We feel certain you will enjoy the activities planned. The tours, educational sessions and dining events were chosen to appeal to all who attend. Our committee chairs want to insure that your conference experience in the Palm Springs val-

ley is memorable. We want to inspire you to attend future conferences because the experience is so rewarding.

There are many wonderful places to explore when you have some free time. Please ask the Palm Springs Dames for assistance. We will be available to greet you and answer your questions. One of the joys of attending a conference is meeting the members from the other chapters and, for returning attendees, greeting friends they have made in previous years.

Zola Nichols
Palm Springs Conference Chair



A *date* IN THE DESERT



EVENT *logistics*

LOCATION

Hyatt Grand Champions Resort, Villas and Spa
44-600 Indian Wells Lane,
Indian Wells, California, USA 92210
Tel: 760.341.1000
Fax: 760.568.2236
www.hyatt.com

ROOM RATES AND RESERVATIONS

The LDEI conference rate is \$185 per night, single/double occupancy. The resort fee of \$23 per day has been waived for LDEI. There is a 14% tax on all rooms. All reservations must be made individually through the Hotel's Reservation Department by calling 760.341.1000, 800.233.1234 or online via Hyatt.com.

The cut-off date is Wednesday, September 23, 2010. Reservation requests received after the cut-off date will be accepted at the sole discretion of Hyatt Grand Champions on a space and rate availability basis. If the LDEI rate is not available after the cut-off date, the prevailing rates will apply for any confirmed reservations.

TRANSPORTATION

From Palm Springs Airport: Other than renting a car, taxis are available to the hotel for a flat rate of \$55.00 and can be arranged in advance. Drivers will "meet and greet" at the baggage claim area. Call Yellow Cab at 760.340.TAXI (8294). Be sure to state that you are with the LDEI conference. Taxis are also available at Palm Springs Airport on a first-come first-served basis, but the metered rate may be somewhat higher.

From Ontario, Los Angeles, Burbank or John Wayne Orange County Airports, rental cars are highly recommended. Shuttle services request a 2-week advance notice. Super Shuttle: 800.BLUEVAN – 800.258.3826. www.supershuttle.com. Desert Valley Shuttle: 800.413.3999. www.palmspringsshuttle.com.

The local "Sun Bus" (schedules available from the hotel concierge) has a stop near the main driveway to the resort (about a 7-minute walk from the entrance), traveling along Hwy. 111 to Palm Desert and Palm Springs. The busses do not run late into the evening and would not be recommended for transportation to and from Palm Springs, as the 18-mile trip is long due to frequent stops and transfers. To Palm Desert and the El Paseo shopping district, a taxi is still the most recommended mode of travel.

WEATHER AND ATTIRE

The weather in the Coachella Valley in October is beautiful, with daytime highs in the 80s and lows in the upper 50s. And sunshine is plentiful. The attire for the conference is resort casual.

LDEI *partners*

LDEI WISHES TO ACKNOWLEDGE OUR INTERNATIONAL BUSINESS PARTNERS FOR THE SUPPORT OF THE ORGANIZATION

Bronze

DFV WINES
Kikkoman USA, Inc.
Wente Family Estates

Copper

All-Clad/Krups
Irish Dairy Board/Kerrygold

Friend

360 Vodka
Cabot Creamery Cooperative
Cakebread Cellars

California Fig Advisory Board
Cima Collina Winery
Mahatma Rice
Peter's Chocolate



EVENT *agenda*

THURSDAY, OCTOBER 21

8:00 am – 12:30 pm

LDEI Board of Directors Meeting

8:30 am – 5:00 pm

Hospitality/Registration Opens

8:30 am – 12:30 pm

Optional Tour #1 – Farm Tour

Tourism is our most important industry in the western portion of the Coachella Valley. However, there is a second major industry, lesser known but equally important. Agriculture is a year-round industry and is located on one of the driest places in the USA, right here in the Valley.

Join us for an enlightening morning and get a close-up view how local farmers plant, cultivate and harvest huge crops of vegetables and fruit. The tour will take us into the heart of the growing area. We will see hundreds of acres of our number one crop, table grapes and observe groves of citrus trees loaded with maturing grapefruit and lemons, as well as oranges and limes. View fields of vegetables, from just planted, to cultivation or harvest. And the jewel of the valley, the greatest date production and harvest in the Western World.

The last stop will be at Shields Date Garden for lunch and the opportunity to learn about the romance and sex life of the date. \$65.00 per person. (Minimum 25/Maximum 47)

Optional Tour #2 – Living Desert Tour

An alfresco zoo where animals live wild and free, this 1200-acre preserve showcases the beauty and wonder of deserts around the world with a focus on the arid landscape of Palm Springs. Paved paths meander past a palo verde and smoke tree riparian woodland,

through a sand-filled desert wash and beside rocky hillsides where endangered Peninsular Bighorn Sheep like to frolic. This living zoo features wildlife, birds and mammals in their native habitats.

Village Watutu, an authentic replica of a northeast African village, offers a safari-like collection of native animals from A to Z, including aardwolves, camels, dik diks, meercats, Arabian Oryx, ostrich, warthogs and zebras. A baby giraffe was born here last year. Atmospheric Eagle Canyon boasts a walk-through aviary. Native quail and doves coo while roadrunners scamper across the sand, and Golden Eagles soar high above the canyon. Visitors can watch the daily Wildlife Wonders, an entertaining, informative animal show featuring local reptiles, birds and mammals. A Gift Shop offers unique items, while the Meercat Cafe welcomes weary visitors. \$50.00 (Minimum 15/Maximum 30)

1:30 pm – 4:30 pm

Optional Tour #3 – Desert Bargain-hunting at the Cabazon Outlets

The Desert Premium Outlets and The Cabazon Outlets in Cabazon, California, are considered the crème de la crème of outlet stores in the nation. Movie stars have been sited browsing the shops, which are also visited by bargain-hunters on shopping tours from Japan. Some of the stores may not be found in other malls. Around the holidays, Coach, Burberry and Tod's stores are roped off to limit shoppers and valet parking is provided. You'll find the best brands and factory outlet retail stores like Jimmy Choo, Christian Dior, Gucci, Armani, Prada, Judith Leiber, Barneys, and Godiva Chocolate. Visit Estée Lauder, Lacombe, Saks, Ralph Lauren Black Label, Loro Piana, Juicy Couture and Diane Von Furstenberg. Discount coupon books, a map and an experienced shopper will be provided. Wear comfortable shoes as walking will be necessary. \$50.00 (Minimum 15/Maximum 30)



1:30 pm – 4:30 pm

Optional Tour #4 – Grand Tour of Palm Springs Celebrity Homes

You will enjoy a professionally narrated tour past the homes of the Palm Springs rich and famous, including 60 to 90 homes of movie stars and other celebrities, while enjoying the vast history of Palm Springs and its Native American heritage. Not everyone may want to admit to taking a celebrity tour, but the seats are consistently full on this entertaining, narrated bus tour. The tour lasts two and a half hours and includes the celebrated estates of Walter Annenberg, Frank Sinatra, William Holden, Elizabeth Taylor and Bob Hope. It also includes The Thunderbird, Morning-side, The Springs and other country clubs of Rancho Mirage that housed many of our past Presidents. \$45.00 per person. (Minimum 20/Maximum 47)

1:30 pm – 4:30 pm

Leadership Retreat

This afternoon session is designed for chapter presidents and presidents-elect. It is highly recommended that each chapter have a representative present at this information-packed session. This gathering gives presidents and officers a chance to share their chapter issues and find support and answers. In addition, we address topics that help boards with their chapters' operations.

5:30 pm – 6:30 pm

Opening Reception

Relish the magnificent mountains and palm trees that surround the beautiful Verbena Terrace, next to the Lantana Restaurant, as you greet old friends and make new ones. Sip a relaxing beverage and savor inspired hors d'oeuvres that reflect the artistry of the hotel chefs and get ready for a wonderful 2010 conference.

6:30 pm – 10:00 pm

Dine-Around (optional event)

Sample some of the culinary magic that the Coachella Valley has to offer. There are nine different options. Reservations can be made directly with the restaurant through their web site.

Dine-Around Options

This year, we are asking you to go directly to the restaurant's Web site to view the special menu they will prepare for LDEI and make your reservations. Every restaurant will provide a three-course meal with a glass of wine for the stated price inclusive of tax and tip. If you are unable to keep your reservations, please communicate with the restaurant directly.

The selected restaurants will truly deliver a special meal for those who participate in the Dine-Around. Spouses, family members, traveling companions and friends are welcome. Enjoy your Dinner Date in the Desert!

Dine-Around Transportation

Yellow Cab has also agreed to give conference attendees a flat rate of \$55.00 to Palm Springs for the Thursday night Dine-Around. Just let the hotel concierge know what time you would like to depart, and that you are with the conference. Since riders will be sharing the trip, it shouldn't be too expensive. Arrange with your restaurant host to call the driver about 15 minutes prior to the time you would like to return to the hotel.

I. blu Ember

Executive Chef and Dame Leanne Kamekona intricately blends her native Hawaiian cuisine with California's fresh fare. This "geocentric" style blends the desert's rich agricultural bounty with Pacific, Mediterranean, and Mexican-inspired influences. Leanne has won several California Date Chef Competitions. bluEmber is an exquisite, classically modern restaurant at the Rancho Las Palmas Resort in Rancho Mirage. \$80.00 www.dinebluember.com



2. Cuistot

Scoring a perfect 100 for food by Conde Nast Traveler, Cuistot is the only Valley recipient of Wine Spectator's Best of Award of Excellence. Chef/Proprietaire Bernard Dervieux was born on a farm in Condrieu, France, where he gained his appreciation for fresh, tasteful food. Cuistot is a beautiful Restaurant with excellent French cuisine and an impressive wine list. \$100.00. www.cuistotrestaurant.com

3. Morgan's In The Desert

A pioneer in sustainability and "farm to table" dining, Chef Jimmy Schmidt grills, slow roasts, braises, pickles and cures the Valley's agricultural bounty to offer healthful, rustic, contemporary American cuisine. Schmidt partnered with the legendary La Quinta Resort & Club to evoke the glamour, history and architecture of the original 1926 venue. \$100.00 www.morgansinthedesert.com

4. Morton's The Steakhouse

Dame Randy Araiza, Sales and Marketing Manager, assures the best USDA prime-aged beef, freshest seafood and handpicked produce for the local Morton's – one of 76 worldwide. Chef Joe Salgado has created a three-course meal including a glass of wine to complement it. A Morton's dinner, built on perfection in food, service and atmosphere, is bound to be special. \$100.00 www.mortons.com

5. Pacifica Seafood Restaurant

This Palm Desert eatery boasts "the freshest seafood in the desert" and backs up that statement with daily shipments from the coast.

Pacifica's International Vodka Bar features 130 of the world's finest vodkas. Pacifica offers rooftop seating on the terrace atop The Garden on El Paseo with panoramic views of the mountains and valley. \$75.00 www.pacificaseafoodrestaurant.com

6. Roy's

Manager/Partner Dame April McCaa invites you to sample fabulous Pacific Rim cuisine in Rancho Mirage. The Hawaiian fusion cuisine specializes in seafood and Roy Yamaguchi flies in fresh fish daily from Hawaii. Combining the freshest local ingredients with European sauces and bold Asian spices, each creation leaves you with the feeling that you've just found paradise. \$75.00 www.roysrestaurants.com

7. Spencer's

Its stunning location at the foot of Mount San Jacinto is matched by award-winning Chef Eric Wadlund's culinary excellence. Spencer's has historically significant mid-century charm and is best described as "Classic Palm Springs style with a fresh culinary approach to American, European and Pacific Rim cuisines." Listen to live piano music while you dine. \$75.00 www.Spencersrestaurant.com

8. The Falls Prime Steak House

Dine on a balcony overlooking the Thursday night weekly street fair (www.villagefest.com). At the center of downtown's Palm Canyon Drive, this local favorite is famous for its signature "Smokin' Martinis." Chef Michael Estrada focuses on prime American Kobe beef steaks, day boat scallops, escargot and Caesar salad served tableside. The three courses are each paired with a wine. \$75.00 www.thefallsprimesteakhouse.com

9. Wally's Desert Turtle

The most exquisite and highly-regarded restaurant in the desert features Escargots Forestiere, wild mushroom soup, roasted Colorado lamb rack, sautéed imported Dover Sole and Grand Marnier Soufflé by Executive Chef Julio Hawkins. The beveled mirrored ceilings, Peruvian artifacts and hand-painted murals enhance dining at one of the area's finest restaurants since 1978. \$110.00 www.wallys-desert-turtle.com



FRIDAY, OCTOBER 22

8:00 am – 8:30 am

Opening Breakfast

8:30 am – 9:30 am

Keynote Address: Transition Yourself to Success

Antonia Allegra, career/writing coach, author/editor

Several years ago, we began hearing that the average baby boomer changed jobs some seven times during the first decade or two of her or his career. Now we read that the average is closer to eleven new positions between ages 18 to 42. Without question, we professional women in the kaleidoscopic food world - no matter what age - must be on top of our game to count on success. And what is success? We might be speaking of a six-figure income, a series of published books, international chef recognition, or other forms of accomplishment. Antonia Allegra, career and writing coach to food professionals, will present winning directions of leaders in our field. How do they use the five key steps to achieve positive lasting success? Which methods will strengthen your career and contribute to your life?

9:30 am – 10:15 am

Words Matter: Remarkable Communication Skills for Remarkable Results

Pamela Jett, CSP, Jett Communications

Communication skills expert Pamela Jett will share what everybody ought to know about remarkable communication for remarkable results. Discover startling facts about how most professionals are sabotaging their communication success and reap the rewards of learning remarkable communication techniques proven to better relationships at work and at home. This is not the same tired communication advice you've heard before. We will turn some traditional notions about "good communication" upside down so you can take advantage of remarkable communication techniques that will, flat out, make work (and home life) easier, more productive and more rewarding.

10:15 am – 10:30 am

Networking Break

CONCURRENT SESSIONS

10:30 am – 11:30 am

Session 1: The Food Pro's Guide to Social Media Marketing

Patti Londre, The Londre Company Marketing and Public Relations

The Internet's boundless reach has shaped it into THE marketing medium of all time. Does this make you excited, or frustrated? Not everyone is a computer geek, so don't worry. There ARE easy, fast and cheap ways for practically any food professional to harness the power of Social Media Marketing. We'll focus on demystifying fresh (and mostly free) resources such as blogging, LinkedIn, Twitter, Facebook, Google, e-newsletters, YouTube. Learn tips and tricks for any budget, timeframe or experience level. (For fun, we'll use aging equipment, too.) Discover simple, effective techniques to promote anything, whether you are a consultant, author, manufacturer, instructor, cooking school owner, spokesperson, tour director, restaurateur, or other self-marketer.

Session 2: Native American Foods

Nancy Cohee

Nancy Cohee moved to the Coachella Valley 20 years ago from the Los Angeles area. Nancy expanded her love of the region. She hiked the mountains, biked across the valley and four-wheeled the back roads. In 1996, she became a professional tour guide. College classes and self-study enhanced her knowledge of the environment, ecology, botany and history of the Coachella Valley including the geology of the Sonoran and Mohave Desert. Nancy has studied the Agua Caliente Cahuilla Indians for years and brings a wealth of knowledge to this presentation. The Agua Caliente Cahuilla have been known to use the *Washingtonia filifera* or Desert Fan Palm, a native palm tree, in the areas where these groups have traditionally lived for many centuries. The use



of these palms includes basketry, food in the form of a mush type gravy, utensils and shelters. In a land of varied climates, the tribal members became sophisticated ecologists, developing complex agricultural and irrigation systems, understanding climate and star patterns, and using hundreds of native plants and seeds for food and medicines. Crops of melons, squash, beans and corn were also grown and animals were hunted for food. Nancy will provide a brief history of the Indians, plant usage and how they lived prior to contact with the Spanish.

11:45 am – 1:45 pm

Partner Luncheon

Our international business partners will be on hand to serve some of their fabulous products and display their wares. This is an informal grazing luncheon to showcase our partners and give Dames the opportunity to meet them and learn more about their offerings.

CONCURRENT SESSIONS

2:00 pm – 3:30 pm

Session 3: Green Tables Panel: Western Perspectives on Community Food Systems and Childhood Nutrition

Hosted by Hilary Baum and Barbara Petit, Green Tables Co-chairs

Sibella Kraus/moderator. Sibella has developed innovative, successful sustainable agriculture marketing and education projects in the San Francisco Bay Area for over 25 years. She is president/director of SAGE (Sustainable Agriculture Education), whose primary mission is to revitalize urban edge agriculture. Sibella discusses New Ruralism, a framework for bridging smart growth and sustainable agriculture and for including regional agriculture and local food systems as integral elements in planning for sustainable communities.

Christine Boynton. Chris is the Director of Project EAT (Educate, Act, Thrive) in Alameda County Office of Education, Hayward California. Project EAT is a countywide nutrition education program funded by the Network for a Healthy California for the Supplemental Nutrition Assistance Program (SNAP) eligible

population. The program serves more than 900 teachers and 24,000 students.

Ann Evans. Ann M. Evans Consulting works to organize consumers around local food and agricultural issues, and educating consumers about their power to make a difference in the marketplace through cooperatives, farmers markets, and gardening. She's consulted with the Center for Ecoliteracy on issues of school lunch and childhood nutrition and served as advisor to the California Department of Education.

Session 4: More Low-Risk Entrepreneurship

Chris Hanks, University of Georgia, Terry College of Business Faculty

Chris Hanks was one of the top-rated seminar speakers at the 2009 conference in Philadelphia...so we have brought him back for more on 'low risk entrepreneurship.' In this session, Chris will examine such issues as defining a compelling value proposition, creating a marketing system that generates a consistency of revenue, getting employees to care more about the business than you do, building wealth and equity value in the business, exit planning, and holding yourself accountable to the business.

3:30 pm

Open Afternoon

Session 5: California Wine Tasting

Join Dame Lisa Wherry, the Palm Springs Chapter's wine and spirit expert, as she pours California varietals from throughout the state and explains their differences. She will also recommend a cheese that will compliment the particular wine you are tasting. Join this knowledgeable Dame for a fun and informal lesson on the pairing of wine and cheese.

The Spa at the Hyatt

(contact the spa directly to schedule an appointment)

Shopping on the "Rodeo Drive" of Palm Desert

(schedule a taxi through the concierge)



7:00 pm – 10:00 pm

Chefs' Showcase

Dame Connie Cultraro and her husband, Chef Vince Cultraro, have invited guest chefs and local Les Dames chefs to prepare small plates of their signature cuisine to be served in the beautiful gardens of their La Spiga Ristorante Italiano.

Many desert chefs cultivate their own herbs to use in their menus, but the Cultraros have taken it a step further and also cultivated fruits and vegetables to use in their dishes. The use of ripened, seasonal vegetables has made this award-winning restaurant a destination for both locals and visitors.

SATURDAY, OCTOBER 23

8:00 am – 9:30 am

Breakfast/Global Culinary Initiative

Food is the thread that connects all cultures and incorporates lifestyles and traditions. What better way to envelope diversity within our 27 LDEI chapters than to tap into the very global cultures within our own communities? Join us for breakfast and hear more from our three panelists on how your chapter can implement the three goals of the Global Culinary Initiative: education, training and cultural exchange.

Watch the video featuring chapters already featuring programs that connect Dames with international communities. Through sharing cultural and culinary traditions within our own communities, we differentiate LDEI as truly an international organization.

9:30 am – 9:45 am

Networking Break

CONCURRENT SESSIONS

9:45 am – 11:15 am

Session 6: Life as a Work of Heart

Diana Von Welanetz Wentworth, blogger, journalist, author

Through the weaving of the story of her forty-year trail-blazing career in food and entertaining, Diana reveals her discovery of the

red thread of meaning behind it all. She invites each of us to take a heartfelt overview of our histories to glimpse the pattern our futures will reveal.

A popular speaker, food blogger and travel journalist, Diana is the author of many award-winning cookbooks and co-author of *Chicken Soup for the Soul Cookbook*. Twenty-five years ago, she and her late husband, Paul von Welanetz founded the Inside Edge, a visionary weekly breakfast gathering. The enterprise has launched the careers of many of the most celebrated authors and speakers in the human potential movement.

Session 7: Evolution of California Cuisine

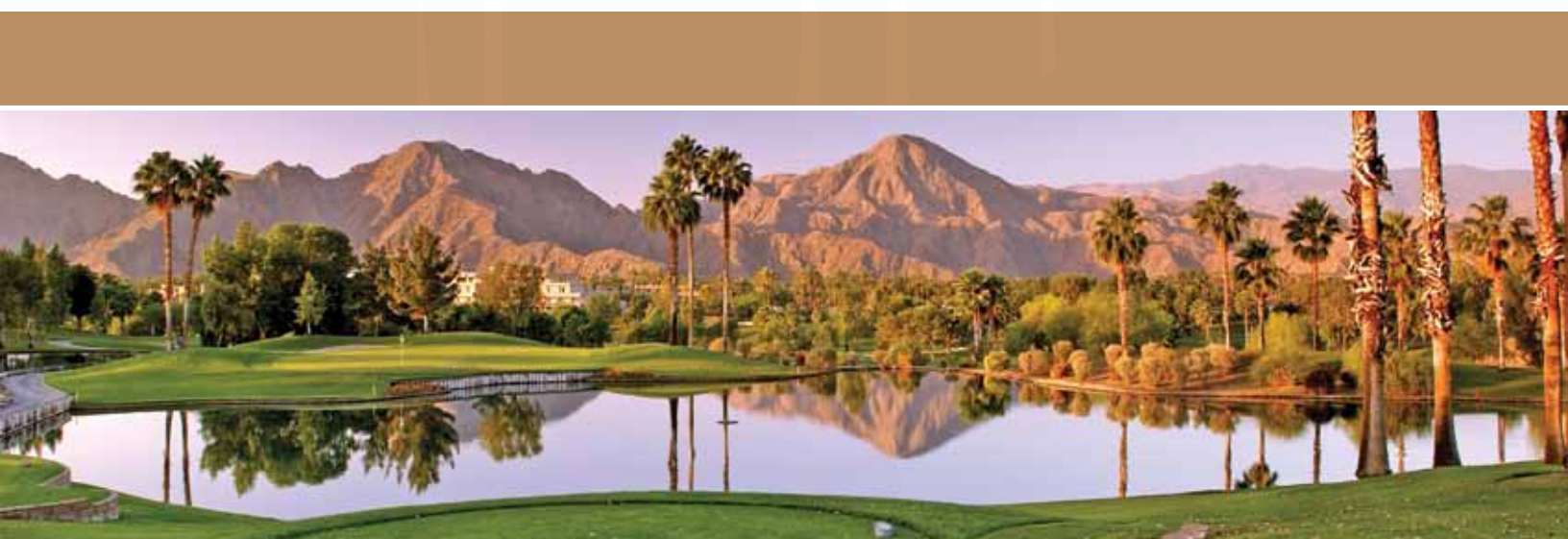
Janet Newcomb, Moderator

From the Asian nomadic groups that arrived in the area 12,000 years ago, to the 18th century Spanish settlers and the 19th century gold rushers, agriculture and cookery have gone hand-in-hand in what is now California. People grow what they like to cook and cook what they like to eat, and this seminar will present a panel of experts to chat a little about the early days and a lot about the days since the second half of the 20th century when Jeremiah Tower, Wolfgang Puck, and Alice Waters changed what we ate, how we grew it, and how we prepared it. Now, at the beginning of the 21st century, the revolution that started in California has been embraced across the nation and is barreling into a new mindset with the mantra “fresh, local, organic.” We will discuss the realities and challenges of feeding a nation of 310 million people and how California farmers, regulators, chefs, schools, and families are leading the way.

11:30 am – 1:30 pm

Legacy Awards Luncheon

The LDEI Legacy Awards, which debuted in 2009, offer a one-week, hands-on workplace experience to non-Dame women early in their careers to work beside and learn from some of our most accomplished members. Three women were afforded the opportunity to participate this year and this luncheon will celebrate their experiences.



SATURDAY, OCTOBER 23 (CONT.)

1:30 pm – 4:00 pm

LDEI Council of Delegates Meeting

This is the annual business meeting of the organization. Delegates representing each chapter have the opportunity to craft LDEI policy. Non-delegate Dames are also welcome and encouraged to attend.

3:30 pm – 5:30 pm

Tea and Treatment - The Spa at the Hyatt

Just as water is the life force of the desert, Agua Serena rejuvenates and brings well-being to the body.

This world-class spa at the Hyatt Grand Champions is a haven for those who wish to be pampered. Lull to the melody of gently flowing walls of water and breathe in our glorious desert air. Named for the magnificent reflecting pool it surrounds, Agua Serena uses a combination of water treatments that hydrate the body and nurture the skin. All scrubs and essential oils are extracted in small batches from organic or wild-crafted plants and contain healing powers much greater than plant life found elsewhere. The Agua Serena tea blend is a heavenly combination of herbal and citrus flavors. Saturday afternoon, there will be a special mini-manicure, chair massage and tea for \$53.00 (tax and tip is included) to ready yourself for the M.F.K. Fisher Awards Dinner.

7:00 pm - 10:00 pm

M.F.K. Fisher Awards Reception and Dinner

Glamorously dressed, you will “Walk the Red Carpet” into the resort’s Conference Center where you will begin the evening on the Verde Vista Terrace with wine and hors d’oeuvres as a full “Hunter’s Moon” rises over the 18th green. If the mood strikes, dress as your favorite movie star or film character.* (Your chapter’s group photographs will be taken during the reception.) In the adjoining Indian Wells Ballroom a sumptuous gourmet meal will await prepared by Executive Chef Chris Mitchum. The program features the

presentation of the 2010 M.F.K. Fisher Award, who was selected from almost 80 entries for this prestigious honor.

The evening will also feature music by the Dry Martini Orchestra, which is “everything Sinatra,” and just might inspire you to kick up your heels and dance, dance, dance! Remember... YOU are a STAR!...and...There is Nothing Like a Dame!

* Costume rentals are easily available through Geraldine’s, Cathedral City, CA. 760.324.6550. They will deliver and pick up at the hotel.

SUNDAY, OCTOBER 24

8:00 am – Noon

Optional Event – Golf

To make golf reservations, please call Bob Mantucca or Art Karchmer, 760.674.4149, Indian Wells Golf Resort, www.indianwellsgolffresort.com. Please let the golf coordinators, Bob or Art, know you are guests of the Hyatt Grand Champions and part of the Les Dames Conference. They will let you know the available tee-times. You can also call them for information regarding other courses and golf on other days. It is important to call them as soon as possible. During October, many courses are closed for reseeding so there is a need to get your reservation in early.

10:00 am – Noon

Optional Event – Brunch at the IW Club

The elegantly designed IW Club adjoining the Hyatt Grand Champions Resort has reserved a private dining room for Les Dames wishing to linger over Sunday Brunch. A delicious buffet is beautifully presented (\$18.00) as well as breakfast and lunch off the menu. If outdoor seating is preferred, tables are also available on the patio with breathtaking views of the golf course and mountains. The IW Club will be a relaxing place to extend our Annual Conference on to Sunday and say our final farewells in a charming atmosphere. There is room for everyone! Stroll on over whenever you’re ready and dive into a Bloody Mary or Mimosa! You are on your own and reservations will not be necessary.



2010 CONFERENCE

registration form

A *date* IN THE DESERT

Name _____

Chapter _____

Company Name _____

Title _____

Address _____

City _____

State _____ ZIP _____

Phone _____

E-Mail _____

Spouse/Guest Name _____

_____ Check if you're a Chapter Delegate.

SEND REGISTRATION

By Mail:

LDEI
c/o AEC Management Resources
P.O. Box 4961
Louisville KY 40204

By Fax:

502.456.1821

Further questions?

Contact Greg Jewell at
502.456.1851 x1 or ldei@aecmanagement.com

If you require special accommodations to participate fully, please attach a written statement of your needs. The hotel is fully ADA accessible, but we need advance notice for off-site locations and transportation.

Registration

Full registration includes all conference materials, meals and events scheduled Friday and Saturday except optional tours.

_____ Full Registration
if faxed or postmarked by September 23, 2010 \$495

_____ Full Registration
if faxed or postmarked after September 23, 2010 \$520

One-day registration includes materials, meals and events for that day only (except optional tours).

_____ FRIDAY One-day Registration
includes Chefs' Showcase evening Event \$285

_____ SATURDAY One-day Registration
includes M.F.K. Fisher Reception and Dinner \$285

Optional Tours

Optional Tour #1:
Farm Tour

_____ number @ \$65 pp = \$ _____

Optional Tour #2:
Living Desert Tour

_____ number @ \$50 pp = \$ _____

Optional Tour #3:
Desert Bargain-hunting at the Cabazon Outlets

_____ number @ \$50 pp = \$ _____

Optional Tour #4:
Grand Tour of Palm Springs Celebrity Homes

_____ number @ \$45 pp = \$ _____

Spouse and/or Guest Registration

Guests are welcome at any of the events listed below, or any of the optional tours listed above.

_____ Opening Reception \$40

_____ Chefs' Showcase \$125

_____ Partner Luncheon \$50

_____ Legacy Awards Luncheon \$50

_____ M.F.K. Awards Reception and Dinner \$165

Concurrent Seminars Registration

Group A: _____ Seminar 1 _____ Seminar 2

Group B: _____ Seminar 3 _____ Seminar 4 _____ Seminar 5

Group C: _____ Seminar 6 _____ Seminar 7

Total Due \$ _____

Cancellation policy: Full refund, less \$50 processing fee if cancelled by October 17. No refund after October 17, 2010. All refunds are processed after the conference. Registration closes October 19th.

Payment Check Enclosed _____ Charge Mastercard _____ VISA _____ American Express _____

Account # _____ Expiration _____

Signature Required _____

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