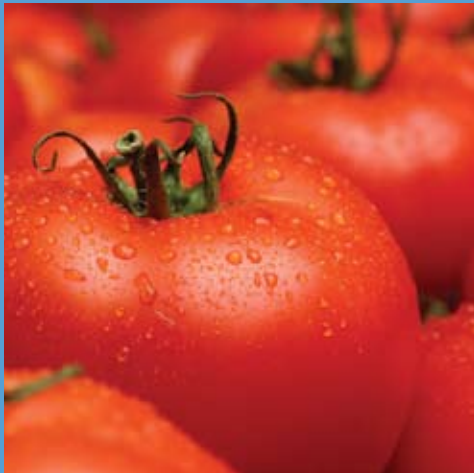


Back...for the Future!

Traditional foodways inspiring a healthier tomorrow.



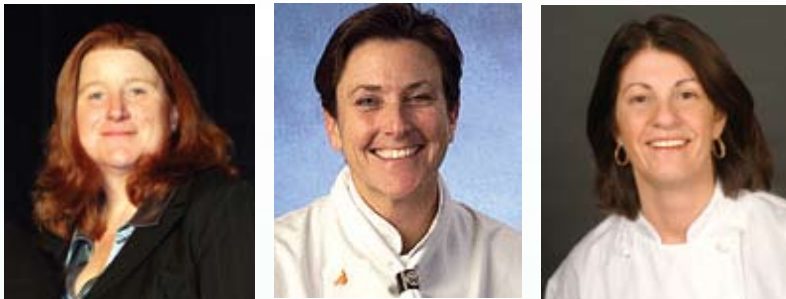
2007 WCR National Conference
November 3-5
Newport, Rhode Island

REGISTRATION



Connects the Women of Food

INVITATION



Join us in Newport, Rhode Island at the Hyatt Regency Newport Hotel & Spa as we look toward the future and how traditional foodways inspire a healthier tomorrow.

It's that time of year again to renew old acquaintances, connect with the women of food and experience inspired learning. We are pleased to invite you to the 2007 Women Chefs & Restaurateurs National Conference. Our Conference Planning Committee has organized a long weekend for you to create lasting memories and return to your career revitalized and better equipped to achieve your goals.

We strongly encourage you to come to Newport early for some truly exceptional pre-conference tours on Saturday. These optional activities will explore some of Rhode Island's greatest treasures, including culinary classes at Johnson & Wales University, an insider's culinary tour with Cindy Salvato, A Coastal Culinary Tour, a Southern New England Farm Tour, a tour of three Rhode Island vineyards and a tour, which visits three of Newport's legendary "summer cottages."

For those of you who will be attending your first WCR conference, don't miss the opportunity to learn how you can become involved and make the most of your WCR membership Saturday evening at the New Member/First-Time Attendee Reception. Back by popular demand are the optional Restaurant Dine-Arounds, which offer another great opportunity to network and connect, while sampling one of Newport's finest restaurants.

We have some dynamic guest speakers this year. In our opening keynote, Dr. Joan Dye Gussow will tell us why local food is so important, followed by a panel presentation of experts from the industry who are actually making local food happen. On Monday, four New England farmers who are passionate about preserving historic breeds will talk about heritage breeds and why it is imperative for us to care about and support Heritage Breed farming.

Networking is one of the reasons we attend these meetings. A returning favorite is the InfoFair, where we have a number of conference sponsors who will be exhibiting their products, a perfect opportunity to find something new and innovative. Thank you to our 2007 conference sponsors, because without their generous support, our conference would not be a success.

Don't miss the grand finale! Join us for a taste of Rhode Island as we feast on lobster, clams, mussels and all the trimmings, accompanied by local beer and wine at the Traditional New England Clambake on Monday evening.

We hope you will join us for an exciting weekend of networking, learning, fabulous food and New England traditions. We encourage you to take full advantage of everything provided at the 2007 WCR National Conference and look forward to seeing you in Newport.

Helene Kennan
WCR President

Maureen Pothier
WCR Conference Co-Chair

Judy Mattera
WCR Conference Co-Chair

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2007 Conference Planning Committee

Conference Co-Chair

Maureen Pothier, *Johnson & Wales University*

Conference Co-Chair

Judy Mattera, *Sweet Solutions*

Conference Chef

Angie Armenise, *Twist on Angell*

Committee Members

Linda Beaulieu, *Beyond Words Public Relations*

Maria Beland, *Twist on Angell*

Beth Berardi, *IvyWest Insurance Agency, Inc.*

Jehanne Burch, *Compliments to the Chef*

Nancy Civetta, *Civetta Comunicazioni*

Jennifer Cox, *Compass Group*

Brigid Flanigan, *Southern New Hampshire University - Culinary Programs*

Pam Gallagher, *WCRB 99.5*

Lynne Hornung, *Eastside Marketplace*

Margaret N. Lederer, *Purple Pear of Providence*

Jeanette May, *Struck Catering*

Debra Miller, *Eastside Marketplace/Catering*

Bonnie Moore, *The HealthCentral Network*

Ellie O'Keefe, *Nestlé Waters North America*

Pamela Peters, *Johnson & Wales University*

Barbara Pothier, *Ace Bailey Children's Foundation*

Beth Riccio, *Bristol - Plymouth Tech*

Cindy Salvato, *RI Market Tours*

Steve Shipley, *Johnson & Wales University*

Nancy Starziano, *Eastside Marketplace*

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AGENDA AT A GLANCE

SATURDAY, NOVEMBER 3

7:00 a.m. – 6:30 p.m.

Registration

Tours

(Optional Events: Additional cost for participation)

7:45 a.m. – 3:30 p.m.

Johnson & Wales University: College of Culinary Arts Classes and Culinary Archives & Museum Tour

Nutrition Without Borders

Chef Elaine Cwynar

Decorative Breads and Doughs

Chef Cirl Hitz

Investigating the Science of Taste and Flavor

Professor Lynn Tripp and Chef Amy Felder

Sensory Analyses of a Plated Dessert

Chef Mark Soliday

8:00 a.m. – 1:00 p.m.

RI Market Tours Presents: Shopping Federal Hill with Cindy Salvato

8:30 a.m. – 4:00 p.m.

A Coastal Culinary Tour: Sid Wainer & Son, Westport Rivers Vineyard and Winery, Buzzards Bay Brewing

9:00 a.m. – 3:30 p.m.

Southern New England Farm Tour: Footsteps Farm, Casey Farm, Watson Farm

9:00 a.m. – 4:00 p.m.

Rhode Island Wine Tour: Newport Vineyards, Greenvale Vineyards, Sakonnet Vineyards

11:45 a.m. – 4:30 p.m.

Newport Mansions Tour: Marble House, The Breakers, The Elms

5:00 p.m. – 6:00 p.m.

New Member/First-Time Attendee Reception

6:00 p.m. – 7:30 p.m.

Kick-Off Reception

Sponsored by Marriott International and Visa U.S.A.

7:30 p.m.

Restaurant Dine-Around

Sponsored by Gallo Family Vineyards (Optional Event: Additional cost for participation)

SUNDAY, NOVEMBER 4

7:00 a.m. – 5:30 p.m.

Registration

7:30 a.m. – 8:30 a.m.

Breakfast

Sponsored by The Soyfoods Council

8:30 a.m. – 10:30 a.m.

OPENING KEYNOTE

Why Local Food ...and How?

Dr. Joan Dye Gussow, Food Producer, Writer

10:30 a.m. – 11:00 a.m.

Networking Break

Sponsored by Peanut Advisory Board

11:15 a.m. – 12:45 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Buy Local, Connect Community,

Promote Sustainability

Chocolate Passion

Service Starved

Tipping the Scales: A Food Fight for

Our Children's Future

12:45 p.m. – 2:45 p.m.

InfoFair and Lunch

3:00 p.m. – 4:30 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Empowering the Gatekeepers: Chefs,

Restaurateurs and Conservationists Unite for Seafood Sustainability

Feast of Diana – Goddess of the Hunt

Heaven in the Glass and on the Plate:

Have You Been There?

Sustainable Solutions for the Food

Service Industry

4:30 p.m. – 6:00 p.m.

Free Time

6:00 p.m. – 6:45 p.m.

Founders' Reception

Sponsored by Sid Wainer & Son

6:45 p.m.

Women Who Inspire Dinner and Awards

Dinner sponsored by Chateau Ste. Michelle, FOOD ARTS and Nation's Restaurant News Award Sponsors: Acqua Panna & S. Pellegrino, American Roland Food Corp., Bon Appétit Management Company, L'Academie de Cuisine, The Culinary Institute of America, The French Culinary Institute and The Institute of Culinary Education, NYC

Espresso Bar

Sponsored by Royal Cup Coffee

MONDAY, NOVEMBER 5

9:00 a.m. – 2:30 p.m.

Registration

9:30 a.m. – 11:00 a.m.

President's Brunch

Sponsored by Wisconsin Milk Marketing Board

Educator of the Year Award

Sponsored by The Perfect Purée of Napa Valley

11:00 a.m. – 11:45 a.m.

GENERAL SESSION

Heritage Breed Farming: What is It and Why Should We Care?

Patrick McNiff, Casey Farm, Moderator

Julia Cronin, Cedar Meadow Farm

Craig Floyd, Footsteps Farm

Don Minto, Watson Farm

12:00 p.m. – 1:30 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Artisanal Products: Inspire Your Menus

With Change in the Seasons

Biodynamic Wines

Will Climate Change Define a New Frontier for Sustainable Food?

How to Keep Lawyers Out of the Kitchen

1:30 p.m. – 2:00 p.m.

Networking Break

Sponsored by Ecolab

2:15 p.m. – 3:45 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Traditional New England Clambake

The Art of Harmonizing Water, Wine & Food

Integrating Personal & Business Needs to Achieve Your Goals: The Six Financial Steps to Success

So You Want to Write a Book?

4:00 p.m. – 5:00 p.m.

Fruits of the Sea and Land Reception

Sponsored by Cabot Creamery Cooperative

5:00 p.m. – 7:00 p.m.

Traditional New England Clambake

Sponsored by Foley Fish

TOURS

(Optional Events: Additional cost for participation)

Johnson & Wales University: College of Culinary Arts Classes and Culinary Archives & Museum Tour

Since 1973, Johnson & Wales University's College of Culinary Arts education has evolved to be the most respected in the world, creating chefs who are leaders in the field. From the International



Baking & Pastry Institute, the first of its kind in the world, to the unique Culinary Nutrition program, the first of its kind to receive accreditation by the American Dietetic Association, J&W continues to set the standard for culinary education and excellence. Preparing students for successful careers is the cornerstone of the university's educational philosophy. This tour will offer participants a chance to visit J&W's College of Culinary Arts, Providence campus, and take a class with one of the college's distinguished and dedicated faculty members. Each class will be interactive and hands-on. Following a morning of intense learning, participants will tour J&W's one of a kind Culinary Archives & Museum, a premium museum devoted to the preservation of the history of the culinary and hospitality industries. *See page 6 for class descriptions.*

RI Market Tours presents: Shopping Federal Hill with Cindy Salvato

Since the turn of the century Federal Hill has been the center of business and culture for Providence's Italian population. "The Hill" features numerous restaurants and shops, recognized as among the finest Rhode Island has to offer. Learn about the historical significance of this Italian influenced immigrant neighborhood that is bigger than New York's Little Italy. Meet the Scialo Sisters who now run Scialo Brothers Bakery founded in 1920. Learn how they have kept their father's recipes alive and peek inside their fabulous original brick oven. You'll be introduced to the ladies who make handmade ravioli at Venda Ravioli and learn about Italian specialty foods at Tony's Colonial. Mark Gasbarro, will greet you at Gasbarro's wine shop; Mark is the fourth generation to run Gasbarro's a wine shop famous for bringing Italian wines and spirits to New England. Cindy will introduce you to the chefs, bakers and ravioli makers that make up business on "The Hill." She'll share plenty of tips and advice about Italian cooking and the use of the great ingredients found in the Federal Hill shops, and of course you'll...mangia, mangia, mangia. You'll leave feeling very Italian with a bag of goodies which will include Burton Anderson's "The Wines of Italy, an endless adventure in taste." Bring your appetite!

A Coastal Culinary Tour: Sid Wainer & Son, Westport Rivers Vineyard and Winery, Buzzards Bay Brewing

Discover a few culinary gems of nearby Southeastern Massachusetts. Dr. Henry B. Wainer, president of Sid Wainer & Son, will lead participants on a tour of his New Bedford, Massachusetts

facility. The tour will be followed by a wonderful brunch, compliments of Dr. Wainer, prepared for us by Sid Wainer chefs using an array of their specialty products. Following brunch we will visit two of Sid Wainer's Jansal Valley Farms on the south coast of New England. The next stop is Westport Rivers, a family owned vineyard and winery producing estate grown wines from New England's largest vineyard. Wines include traditional method sparkling wine, Chardonnay, Rosé of Pinot Noir, Riesling and other Alsatian varietals.



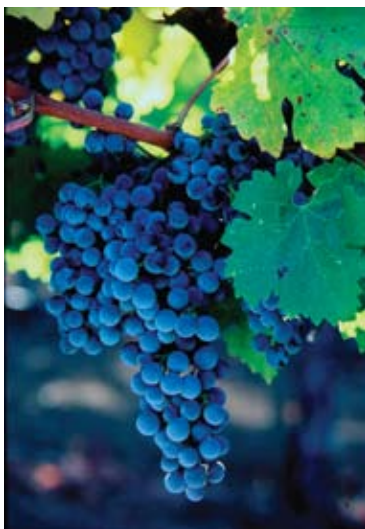
Westport is best known for sparkling wines that rival any from around the globe. To conclude this tour, attendees will visit Buzzards Bay Brewing, situated in the heart of the south coast farming community of Westport. Buzzards first produced beer in the summer of 1998 with a 50-barrel brew-house and state-of-the-art bottling line. The brewery brews and packages all beers on-site, using natural spring water, the best domestic and imported malts and the finest hops from the United States, Slovakia, England and Germany.



[Hotel registration link at womenchefs.org](http://womenchefs.org)

Southern New England Farm Tour: Footsteps Farm, Casey Farm, Watson Farm

Do not miss this opportunity to explore three Southern New England Farms. The first stop is Footsteps Farm, LLC where the Williams family has been raising “heritage breed” animals in Stonington, Connecticut since 1712. Learn how this “beyond organic” farm runs and why their animals are in hot demand. The next stop on your journey is Casey Farm. This mid 18th-century homestead overlooking Narragansett Bay was the center of a plantation that produced food for local and foreign markets. Prosperity ended with the burning of Newport during the Revolution, and the farm settled into a pattern of absentee. Today, resident farm managers raise organically grown heirloom vegetables, herbs and flowers for subscribing households in a Community Supported Agriculture (CSA) program. Your expedition will close at Watson Farm, a gorgeous farm where the rolling hills meet the ocean. For the last two centuries, five successive generations of the Watson family has cultivated the land, changing their crops and practices as needed to adapt to the evolving market. Today, the property is still a working family farm. The farmers raise cattle and sheep for beef, lamb and wool markets, grow acres of grass for winter hay supplies, make compost for fertilizer and cultivate a large vegetable garden. A boxed lunch will be provided as you enjoy the scenery of Southern New England between your first two stops.



Rhode Island Wine Tour: Newport Vineyards, Greenvale Vineyards, Sakonnet Vineyards

This tour will visit Rhode Island’s three wineries; participants will tour and taste at each winery. The first stop will be Newport Vineyards, planted in 1977 on a hill overlooking Rhode Island Sound. The next stop will be Greenvale Vineyards, a restored historic farm located along the Sakonnet River. Both of these wineries are located on scenic Aquidneck Island. The last stop on your journey will be Sakonnet Vineyards; the oldest of the wineries, founded in 1975 and located in picturesque Little Compton. The Southeastern New England coast has long been recognized as a great growing area. In fact, in colonial days, Newport was reputed to be the peach growing capital of the United States. Like many other beautiful places in the world, both Aquidneck Island and Little Compton are threatened with over-development; thus, sad to say, open space is becoming a luxury. All of these wineries are dedicated to preserving land for open space, while at the same time, producing world-class wines. After your tour and tasting at Sakonnet Vineyards, you will be treated to a luncheon, compliments of Eastside Marketplace. Your luncheon will be prepared by Chef Lynne Hornung of Eastside Marketplace and will be served at the Sakonnet House, located in the midst of the vineyards, and off course, Sakonnet wine will be served.



Newport Mansions Tour: Marble House, The Breakers, The Elms

This tour visits three of Newport’s legendary “summer cottages,” which were in reality opulent mansions of staggering proportions. The tour begins with Marble House, built between 1888 and 1892. It was a social and architectural landmark then as now. In addition to the social gathering rooms and family bedrooms, we will have a view of the kitchen and learn of the “back of the house” operation. Next it is on to The Breakers, the grandest of Newport’s stone palaces. It was built as a symbol of the Vanderbilt family’s social and financial preeminence at the turn of the 20th century. The grandeur of the rooms is breathtaking. The last stop on the tour is The Elms. Here we will once again have the opportunity to learn about the kitchen and the work that was done on a regular basis to prepare lavish meals during Newport’s golden age.

Note: Lunch is NOT provided during this tour.

AGENDA

SATURDAY, NOVEMBER 3

7:00 a.m. – 6:30 p.m.

Registration

Tours

(Optional Events: Additional cost for participation)

7:45 a.m. – 3:30 p.m.

Johnson & Wales University: College of Culinary Arts Classes and Culinary Archives & Museum Tour

Cost: \$40

Be sure to select your culinary class choice on the enclosed registration form. For bios on any of the following chefs, please log on to culinary.jwu.edu.

Nutrition Without Borders – Chef Elaine Cwynar

Attendees will actively participate in a lecture on traditional foodways with healthy preparations in mind, and learn how to incorporate local, sustainable sources and make mindful food and ancillary purchases. Following a demonstration, each team will employ healthy modifications for traditional recipes and produce a tasting menu with local food sources with traditional and ethnic flavors.

Limited Number of Attendees: 18

Decorative Breads and Doughs – Chef Cirl Hitz

Chef Cirl Hitz will provide you with an overview of decorative breads and the doughs used to make them. Focusing on the marketing appeal of such decorative doughs, Chef Hitz will demonstrate many techniques and applications. Participants will have the opportunity to work hands-on with the doughs and create their own ornaments.

Limited Number of Attendees: 12

Investigating the Science of Taste and Flavor – Professor Lynn Tripp and Chef Amy Felder

Bring your tongue on a tour of sweet, sour, salty, bitter and umami. Then learn the science of how and why you taste what you taste and how flavors interact with each other. Professor Tripp will teach the first two and half-hours of this class. A one hour cooking demonstration will follow reflecting on the “Science of Taste” by Chef Felder.

Limited Number of Attendees: 12

Sensory Analyses of a Plated Dessert – Chef Mark Soliday

Chef Soliday will apply sensory analyses to create a plated dessert that will awaken all your senses. He will discuss how fats and sugars can develop, as well as inhibit flavor. His interactive demonstration will be full of tastings and discussion of plated desserts.

Limited Number of Attendees: 12

8:00 a.m. – 1:00 p.m.

RI Market Tours Presents: Shopping Federal Hill with Cindy Salvato

Limited Number of Attendees: 14

Cost: \$90

For a complete description and itinerary of this tour, please see page 4.

8:30 a.m. – 4:00 p.m.

A Coastal Culinary Tour: Sid Wainer & Son, Westport Rivers Vineyard and Winery, Buzzards Bay Brewing

Limited Number of Attendees: 24

Cost: \$45

For a complete description and itinerary of this tour, please see page 4.

9:00 a.m. – 3:30 p.m.

Southern New England Farm Tour: Footsteps Farm, Casey Farm, Watson Farm

Limited Number of Attendees: 24

Cost: \$45

For a complete description and itinerary of this tour, please see page 5.

9:00 a.m. – 4:00 p.m.

Rhode Island Wine Tour: Newport Vineyards, Greenvale Vineyards, Sakonnet Vineyards

Limited Number of Attendees: 30

Cost: \$45

For a complete description and itinerary of this tour, please see page 5.

11:45 a.m. – 4:30 p.m.

Newport Mansions Tour: Marble House, The Breakers, The Elms

Limited Number of Attendees: 20

Cost: \$60

For a complete description and itinerary of this tour, please see page 5.



5:00 p.m. – 6:00 p.m.

New Member/First-Time Attendee Reception

Whether you are a first-time conference attendee or a new member to WCR, don't miss this opportunity to learn how you can become involved and make the most of your WCR membership! Meet the Board of Directors, past presidents and committee chairs. Take a moment to meet and greet other new members and first-time attendees. This is a not-to-be-missed event that will introduce you to WCR and the WCR family.

6:00 p.m. – 7:30 p.m.

Kick-Off Reception

Sponsored by Marriott International and Visa U.S.A.

Whether you're a first-time attendee or a WCR veteran, you do not want to miss the opening event to the conference! This networking event is a chance to renew old friendships and establish new ones. Attendees will also have a chance to sample delectable dishes skillfully prepared by our own WCR chefs. Don't miss this showcase of membership expertise! This is a memorable event filled with food, fun and friends.

7:30 p.m.

Restaurant Dine-Around

Sponsored by Gallo Family Vineyards

(Optional Event: Additional cost for participation)

Following the Kick-Off Reception, WCR members have the option of participating in dinner at one of Newport's finest restaurants. Participants are organized into dinner groups of eight to 12 people, with each group hosted by a member of the WCR Board of Directors or the Conference Planning Committee. Dinner includes an appetizer, entrée, dessert and wine. Cocktails or additional wine will be billed separately to the individual. Be sure to rank your restaurant choices on the enclosed registration form.

Participating Restaurants (as of August 28, 2007)

\$65 Level

Café Zelda
The Mooring Seafood Kitchen & Bar
Puerini's Italian Specialties
Scales and Shells Restaurant and Raw Bar
Spark
Tucker's Bistro

\$85 Level

22 Bowen's Wine Bar and Grill
Asterix & Obelix
Castle Hill Inn and Resort
Clarke Cooke House
Restaurant Bouchard
The White Horse Tavern



SUNDAY, NOVEMBER 4

7:00 a.m. – 5:30 p.m.

Registration

7:30 a.m. – 8:30 a.m.

Breakfast

Sponsored by The Soyfoods Council

8:30 a.m. – 10:30 a.m.

OPENING KEYNOTE

Why Local Food ...and How?

Dr. Joan Dye Gussow, Food Producer, Writer

Why is local food important? Dr. Gussow will tell us! Gussow, whose most recent book “This Organic Life: Confessions of a Suburban Homesteader” is based on lessons learned from 30 years of growing her own produce, will talk about the history of the local food movement and offer some advice on how all of us can help move this system in the right direction.

Following the keynote address, Dr. Gussow will discuss some realities of local with a panel made up of people who are actually making local food happen, they include:

Elizabeth Henderson, Governing Council, National Organic Farming Association of New York and Co-chair, Organic Committee of the National Campaign for Sustainable Agriculture

Nora Pouillon, Chef/Owner, Restaurant Nora, Asia Nora

Michael Rozyne, Founder, Managing Director, Red Tomato

10:30 a.m. – 11:00 a.m.

Networking Break

Sponsored by Peanut Advisory Board

11:15 a.m. – 12:45 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Buy Local, Connect Community, Promote Sustainability

Elizabeth Germain, Educator, Chef, Writer, Food for Well-Being, Moderator

Ali Berlow, Founder, Director, Island Grown Initiative

Jan Buhman, Chef/Owner, The Kitchen Porch

Daniele Dominick, Chef/Owner, Scottish Bake House, Che’s Lounge

Robyn Hosey, Farmer, Educator, The Farm Institute

Rebecca Miller, Co-Owner, Farm Manager, North Tabor Farm

A panel discussion with chefs, farmers and activists from Martha’s Vineyard on the benefits and challenges of buying local food and the power of community. This picturesque island, located seven miles from the coast of southern Massachusetts, is most known as the playground of the rich and famous yet its true wealth lies in the abundance of local food and its year round community. Today, individuals, local businesses and non-profits are working together to preserve, promote and expand local farms. The benefits of local food to the land, the water, the animals, the farmer, the community and our health will be discussed as well as issues of cost, seasonality, consumer perception and availability. Our goal is to inspire and empower participants to buy local!

Chocolate Passion

Vicki Wells, Executive Pastry Chef, Bar Americain, Bolo, Mesa Grill, Moderator

Jean-Luc Derron, Associate Instructor, Johnson & Wales University, International Baking & Pastry Institute

Gary Guittard, CEO, Guittard Chocolate Company

Susan Kolman, Assistant Corporate Pastry Chef, Albert Uster Imports, Inc.

Maricel Presilla, Culinary Historian/Cookbook Author/Chef/Co-Pener, Zafra, Cucharamama

John Scharffenberger, Founder, Scharffen Berger Chocolate Maker

Join this panel of experts as you are guided through the journey of the cacao bean, beginning with horticulture and what sustainability means in relation to cacao. Hear about the philosophy, terroir and sourcing of chocolate to methodology regarding flavor and performance in the finished product. In this present world of artisan, single origin beans, find out their past and where they are headed into the future. This session is for the connoisseur of chocolate!

Service Starved

Beth Casey, Hospitality Restaurant Instructor, California Culinary Academy

When was the last time you said to yourself, “Wow, I had great service!” When was the last time you said, “Service, what?” Service is becoming a dying art in the restaurant industry and when people get it they really take notice. Come join Beth as she shares the importance of human connection and how you can change the dynamics of your restaurant if you apply good service to your menu.

Tipping the Scales: A Food Fight for Our Children’s Future

Ann Cooper, Director of Nutrition Services, BUSD, Moderator

Beth Collins, Consulting Chef, Local Plates

Kathy Lawrence, Founding Director, Just Food

“The destiny of nations depends on the manner in which they feed themselves.” Jean Anthelme Brillat-Savarin, 1755-1826

Join us in our mission to change the way our children are eating. Together, we’ll tackle outdated district spending policies, commodity-based food service organizations, political platforms with no mention of school food or child health – and ultimately the USDA – to ensure that kids everywhere have wholesome, nutritious, delicious food at school.

Obesity has reached pandemic proportions in America and the CDC has stated that obesity related illness has overtaken cigarette smoking as the number one cause of preventable death in our country. Changing the way we feed children and changing school lunch and the paradigm surrounding what we teach children about food and nutrition must happen if we are to save the coming generations from this impending crisis. Our seminar will explore how unique programs in schools across the country can help reverse this trend by supplying healthier foods in school and educating children about their food choices.

12:45 p.m. – 2:45 p.m.

InfoFair and Lunch

The WCR InfoFair provides conference attendees with the opportunity to learn the latest in the culinary world from our InfoFair exhibitors. Enjoy lunch and be sure to visit each of our exhibitors to maximize the unique opportunity provided by this event.

3:00 p.m. – 4:30 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Empowering the Gatekeepers: Chefs, Restaurateurs and Conservationists Unite for Seafood Sustainability

Nick Hall, Seafood Program Manager, Blue Ocean Institute
Dane Klinger, Seafood Research Associate, Blue Ocean Institute
Rolando Robledo, Chef/Educator, Johnson & Wales University
Restaurant Chef TBD

Chefs are the gatekeepers of the seafood industry. Which seafood species chefs decide to serve determines to a large degree which fish are demanded by consumers, sought by suppliers and thus caught by fishermen. However, there is a giant information void. The flow of seafood sustainability information to chefs, while it is increasing, remains weak and ineffective. Significant and measurable change is possible if the impact of chefs and the power of environmental groups can be united to drive the seafood industry towards sustainability. How do we empower our chefs with knowledge and tools they need? What does a world look like where chefs, fishers and conservationists unite? Join Blue Ocean Institute's Seafood Sustainability experts and other industry professionals with a passion for seafood sustainability in this informative discussion, and learn where and how to find the tools to becoming an empowered gatekeeper.

Feast of Diana – Goddess of the Hunt

Cynthia Keller, Chef/Owner, Restaurant du Village, *Moderator*
Ariane Daguin, Owner, D'Artagnan, Inc.
Juliana Kolson-Lyman, General Manager, Savenor's Market

The focus of this workshop will be purchasing, preparing and marketing of farm-raised and wild-caught game for both the restaurant and retail settings. The panel discussion will cover the topics of sources, judging quality, cultural views, ethics and nutrition of game meats and poultry. Additionally, the panelists will share their techniques for educating staff and consumers about game, the concepts of seasonal eating and promotional campaigns. The culinary demonstration will explore the differences between wild-caught and farm-raised animals, the utilization of various cuts and the best cooking techniques. Finally, there will be the preparation of some game dishes with recipes and a tasting of game items.

Heaven in the Glass and on the Plate: Have You Been There?

Judy Mattera, Pastry Chef/Consultant, Sweet Solutions
Jeannie Rogers, Wine Director/Co-Owner, Il Capriccio

A chance to explore some tiny productions of Italy's famous dessert wines – a rare opportunity to explore microscopically produced wines with traditional and non-traditional desserts. Learn about the producers, styles, vinification and the natural approach to making these wines, both historically and geographically. Examples of regional fruits and Italian specialties are incorporated in desserts for creating harmony and balance with the prized varietals. Join Jeannie Rogers and Judy Mattera for endless possibilities to finish your dinner. This seminar will make you want to go back home and start that search for a little bit of Heaven.

Sustainable Solutions for the Food Service Industry

Claire Menck, Chef/Instructor, New England Culinary Institute, *Moderator*

Terri Mellincoff, Instructor, New England Culinary Institute

Traci Miller, Co-Proprietor, L'Etoile

Alison Negrin, Executive Chef, John Muir Health Systems

Michael Oshman, Director, Green Restaurant Association

This panel session will attempt to define what sustainability is for an operating food service business and how it can be incorporated into daily operations not only as a way to support the community, but to provide long-term solutions to increasing operating costs. We will look at the following issues: purchasing and local sourcing versus conventional sourcing, operationally sustainable policies, marketing the sustainable operation and building a sustainable workforce.

4:30 p.m. – 6:00 p.m.

Free Time

6:00 p.m. – 6:45 p.m.

Founders' Reception

Sponsored by Sid Wainer & Son

6:45 p.m.

Women Who Inspire Dinner and Awards

Dinner sponsored by Chateau Ste. Michelle, FOOD ARTS and Nation's Restaurant News

Award Sponsors: Acqua Panna & S. Pellegrino, American Roland Food Corp., Bon Appétit Management Company, L'Academie de Cuisine, The Culinary Institute of America, The French Culinary Institute and The Institute of Culinary Education, NYC

Join us as we honor a select group of professional women who are inspiring a new generation of women chefs and restaurateurs through their passion, service and dedication. Held annually, the *Women Who Inspire Awards* are sure to be a highlight of the conference.

Espresso Bar

Sponsored by Royal Cup Coffee

Enjoy a nightcap of espresso immediately following dinner.

MONDAY, NOVEMBER 5

9:00 a.m. – 2:30 p.m.

Registration

9:30 a.m. – 11:00 a.m.

President's Brunch

Sponsored by Wisconsin Milk Marketing Board

Educator of the Year Award

Sponsored by The Perfect Purée of Napa Valley

11:00 a.m. – 11:45 a.m.

GENERAL SESSION

Heritage Breed Farming: What is It and Why Should We Care?

Patrick McNiff, Casey Farm, *Moderator*

Julia Cronin, Cedar Meadow Farm

Craig Floyd, Footsteps Farm

Don Minto, Watson Farm

Most of our meat supply today comes from only a few varieties of animals, which have been bred for certain characteristics. This practice is a serious threat to biodiversity. So exactly what is a Heritage Breed? “Heritage Breeds are, quite simply, historic breeds of animals such as those our ancestors of the past few centuries would have raised and enjoyed. They are not genetically altered or ‘manufactured’. In many cases, they are endangered breeds, on the verge of extinction.” (footstepsfarm.com) Fortunately, a growing number of caring farmers are bringing back variety and protecting biodiversity by raising “heritage” animal breeds. This panel will introduce you to four New England farmers who are passionate about preserving historic breeds. Learn about heritage breeds of hogs, poultry and beef cattle, and the rotational farming practices used to raise them. You will leave with a better understanding of why it is important for us to care about and support Heritage Breed farming as this passionate panel of experts do.

12:00 p.m. – 1:30 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Artisanal Products: Inspire Your Menus With Change in the Seasons

Sukey Jamison, Co-Owner, Jamison Farm, *Moderator*

Adeline Folley, Operations Manager, Vermont Butter & Cheese Company

John Jamison, Co-Owner, Jamison Farm

Anne Quatrano, Chef/Owner, Bacchanalia, Floataway Café, Quinones, Star Provisions

Taste the difference! This panel will illustrate the difference between small artisan products and the common mass produced varieties. While you savor the flavors, see if you can taste the difference. Come discover the pros and cons of dealing with small producers vs. major food service suppliers.

Biodynamic Wines

Ginny Lambrix, Director of Winegrowing, DeLoach Vineyards, Sonoma County, *Moderator*

Nicole Bernier, GM/Wine Director, Rendezvous

Theresa Paopao, Wine Director/Manager, Oleana Restaurant

What are biodynamic wines? How does a vineyard get certified and how long does it take? Do these wines taste different? Do they speak of terroir? Find out these answers as producers, wine directors and sommeliers discuss biodynamics and how they maintain balance in the ecosystem. Join Ginny Lambrix, director of winegrowing for DeLoach Vineyards, Sonoma County, Santa Rosa, California and others as they speak about this type of farming as the purist form of sustainability.

Will Climate Change Define a New Frontier for Sustainable Food?

Helene York, Director, Bon Appétit Management Company Foundation, *Moderator*

Preeti Mistry, Executive Chef, Bon Appétit at de Young Museum

Mary Soto, Executive Chef, American University

In the United States and Canada, the food system accounts for 20 to 25 percent of all human-driven activities that are causing greenhouse gases. Many of these activities are under the control of chefs and their role in stemming climate change could become very influential. This panel will demystify the steps they can take to make a difference while not sacrificing flavor or quality.

How to Keep Lawyers Out of the Kitchen

Susan Cagann, Counsel, Farella Braun + Martel, *Moderator*

Marjorie Fochtman, Partner, Nixon Peabody LLP

Janine M. Harod, Director of Government Affairs, Massachusetts Restaurant Association

Elizabeth Harrison, Associate, Keller and Heckman LLP

If you are a restaurant owner or manager or are considering a career change and need advice to prevent legal problems and avoid litigation, then this is the session for you. Come find the answers to questions and issues that you may be facing:

- Can you protect competitors from copying your menu and your ambiance?
- Can you fire an employee for complaining?
- Can you ensure your food supply is safe?
- Can you sell sauces, salad dressings and other private label products?
- How is recent legislation impacting your business?
- Can you ban lawyers from eating in your restaurant?

1:30 p.m. – 2:00 p.m.

Networking Break

Sponsored by Ecolab

2:15 p.m. – 3:45 p.m.

Master Class Sessions

Sponsored by Chef Designs

(Sessions will be presented concurrently)

Traditional New England Clambake

Limited Number of Attendees: 24

Annie B. Copps, Senior Editor, Food, *Yankee Magazine*

Maureen Pothier, Department Chair, College of Culinary Arts, Johnson & Wales University

Marty Quinn, Executive Chef, Hyatt Regency Newport Hotel & Spa

A traditional New England Clambake imparts a delicious smoky-sea flavor to lobsters, soft-shell clams, mussels, sausage, corn and potatoes. Maureen Pothier, Rhode Island native and incoming WCR president, along with Executive Chef Marty Quinn will lead you through the steps of how to prepare and cook a true New England Clambake. Special guest Annie B. Copps will discuss the history and lore that goes along with this delicious tradition. The bake will be cooked seaside, overlooking scenic Narragansett Bay. When the bake is cooked to perfection, the fruits of your labor will be unveiled and savored by conference attendees as part of the grand finale and final event of this year’s information-packed conference.

Note: Attendees will be working in the kitchen as well as outdoors.

Please wear comfortable kitchen friendly clothing (chef whites or apron) and shoes and bring a jacket for the outdoor portions of the class. Knives will be provided. This class may run longer than 3:45 p.m.

The Art of Harmonizing Water, Wine & Food

This educational session will guide attendees through creating culinary balance by matching exquisite water, fine wine and superior food. The session will provide an overview of what natural spring and mineral waters bring to the table, a discussion of the role of the sommelier and the inclusion of all five senses. Attendees will learn wine and food rules, how water can affect those flavors and how to enhance their customers overall experience.

[Hotel registration link at womenchefs.org](https://www.womenchefs.org)

Integrating Personal & Business Needs to Achieve Your Goals: The Six Financial Steps to Success

Joanne D. Geary, Financial Advisor, Strategic Financial Partners
Ann L. Vivian, Financial Advisor, Strategic Financial Partners

At the pace of today's business, it's easy to lose sight of the big picture. The cost of losing sight is higher than ever. This session will take you through the six steps to financial success: protecting what you have, taking control of your cash flow, investing wisely, managing your taxes, saving for retirement and leaving a legacy. Don't miss this opportunity that will help you set tangible objectives to ensure your financial success.

So You Want to Write a Book?

Laurey Masterton, Proprietor, Laurey's Catering & Gourmet-to-go,
Moderator

Sarah Baurle, Publishing Consultant, The Lisa Ekus Group, LLC

Amelia Saltsman, Food Writer/TV Host/Cooking Teacher/Food Stylist

Meet Laurey Masterton and Amelia Saltsman, two authors who have newly published books. They will be joined by Sarah Baurle from The Lisa Ekus Group who has helped authors find their way through the worlds of both self and conventional publishing. Laurey is the author of "Elsie's Biscuits: simple stories of me, my mother and food." Author of "The Santa Monica Farmers' Market Cookbook: Seasonal Foods, Simple Recipes and Stories From the Market and Farm," Amelia will share her experience and advice. If you need help getting a book out of your mind, onto the page and into the world then don't miss Sarah's advice during this session.

4:00 p.m. – 5:00 p.m.

Fruits of the Sea and Land Reception

Sponsored by Cabot Creamery Cooperative

Start your clambake festivities early! Come and enjoy wonderful Vermont cheeses, along with a fabulous tasting of oysters, some cooked with Cabot cheeses of course, from premier farms of Rhode Island and Massachusetts. Wash it all down with a selection of local beer and wine.

5:00 p.m. – 7:00 p.m.

Traditional New England Clambake

Sponsored by Foley Fish

This is a NOT-TO-BE-MISSED event! Join us for a true taste of a real New England clambake. Feast on lobster, clams, mussels, corn, potatoes and all the trimmings, accompanied by local beer and wine. The clambake will be prepared in a master class session and baked seaside over glowing hot rocks and steaming seaweed. When cooked to perfection it will be whisked to the dining room where you can relax, unwind and enjoy the company of new and old WCR friends and reminisce the events of another great WCR conference.

CONFERENCE INFORMATION

REGISTRATION

Conference Fee

The conference registration fee includes the cost of attendance at all general sessions, master class educational sessions, social functions and planned meals. Tours and the Dine-Around are offered at an additional cost. Please refer to the enclosed form for the appropriate fee structure. If you have any questions regarding the registration process, please call WCR Headquarters at 877/927-7787.

Complimentary Gift

Each registered full conference attendee will receive a complimentary tote bag filled with an assortment of sponsored gift items valued over \$100.00.

Advanced Registration Fee

To take advantage of the advance registration fee, registrations must be received at WCR Headquarters by **October 8**. No extensions to this deadline will be given. Registrations postmarked after that date will be processed at the LATE registrant rate. No registration will be processed without proper payment accompanying the form.

Day Pass Registration

If your schedule does not allow you to attend the entire conference, a day pass may be purchased for either of the two full conference days. Please see the registration form for details.

Guest Fees

For a fee, guests may participate in the social functions and planned meals during the conference. Reservations must be made in advance for each function, and the appropriate charges should be included in the remittance that accompanies your registration form. Guest fees cover attendance at social functions and planned meals only and are offered as an accommodation for guests accompanying fully registered conference participants. If a spouse or guest wishes to attend the general sessions or educational seminars, they must purchase a full conference registration at the appropriate member or non-member rate.

Cancellation Policy

Cancellations submitted in writing to WCR by **October 24** will be refunded, less a \$75 processing fee. There will be no refunds for cancellations received after this date. All refunds will be processed after **November 7, 2007**.

HOTEL AND TRANSPORTATION

Hotel Reservations

Hotel reservations are not included with the registration fee. Hotel reservations for the Hyatt Regency Newport Hotel & Spa, located at 1 Goat Island, Newport, Rhode Island 02840, may be made by faxing the enclosed reservation form to 401/846-7210. Reservations may also be made by phoning the hotel at 401/851-1234 and identifying yourself as an attendee of the WCR National Conference or by going online at www.newport.hyatt.com and using the group code, G-CHEF. Our special conference rate is \$179 for single/double occupancy. The cut-off date for hotel reservations at the conference rate is **Friday, October 5, 2007**. After this date, the hotel will honor reservations on a space and rate availability basis. We encourage you to book reservations at your earliest opportunity.

Airport/Ground Transportation

Most major carriers serve the T.F. Green Providence Airport (PVD), for more information please visit www.pvdairport.com.

Cozy Cab - From T.F. Green Providence Airport 5:00am-12:00am, \$20 per person one way/\$40 per person round trip. Vehicles depart from the airport baggage claim area. Reservations are required from hotel to airport. Call for information on wheelchair accessibility and rates for children.
Phone: 401/846-2500 or 800/846-1502

Private car/Limousine service - MoonLight Limo.
Call 401-846-7090 for details and rates.

Taxi – approximately \$70.00

Hotel Parking

Parking at the Hyatt Regency Newport Hotel & Spa is \$22 per day for valet and \$16 per day for self. There are also no in and out charges.

GENERAL

WCR Online Bookstore

A wide variety of books authored by WCR members, as well as shirts, aprons and other WCR logo merchandise is available for purchase at www.womenchefs.org.

Personalized Education

You will have the opportunity to choose your conference educational schedule. Please see the registration form and session descriptions to make your choices. Class space is limited and will be filled on a first-come, first-served basis. Please register early for the best selection of sessions.

Conference Attire

Casual clothing is appropriate for the educational sessions and most social functions. The Women Who Inspire Dinner on Sunday evening is dressy, not cocktail or formal.

Newport Weather

In November, the average high temperature is 52 degrees and the average low is 38 degrees.

Distribution of Publications and Promotional Materials

Distribution of brochures, fact sheets, advertising, industry publications and promotional materials is not allowed during the conference except for companies participating in the official conference sponsorship program. Distribution of these materials by sponsors is allowed only within the guidelines of the sponsor program.

Scheduling Non-WCR Functions

Events that conflict with officially sponsored WCR events or educational programming are not allowed during the conference. This includes hospitality suites, special breakfasts, focus groups or similar events.

Roommate Matching

If you would like to reduce your hotel costs by sharing a hotel room with another WCR member, please contact WCR Headquarters at 877/927-7787.

Sponsorship Opportunities

For information on available sponsorship opportunities year-round, contact Ellen McKnight at 877/927-7787, ext. 217 or emcknight@hqtrs.com.

2007 WCR NATIONAL CONFERENCE SPONSORS

These industry leaders have committed their support to the 2007 WCR National Conference. (As of August 30, 2007)

Platinum

FOOD ARTS and Nation's Restaurant News

Gold

Chateau Ste. Michelle
Chef Designs
Sid Wainer & Son
PLATE Magazine

Women Who Inspire Awards

WCR Barbara Tropp President's Award
American Roland Food Corp.

WCR Community Service Award
L'Academie de Cuisine

WCR Golden Bowl Award
The French Culinary Institute

WCR Golden Fork Award
The Culinary Institute of America

WCR Golden Goblet Award
Acqua Panna & S. Pellegrino

WCR Golden Plow Award
Bon Appétit Management Company

WCR Golden Whisk Award
The Institute of Culinary Education, NYC

WCR Educator of the Year Award

The Perfect Purée of Napa Valley

Silver

Gallo Family Vineyards
Marriott International
The Soyfoods Council
Visa U.S.A.
Wisconsin Milk Marketing Board

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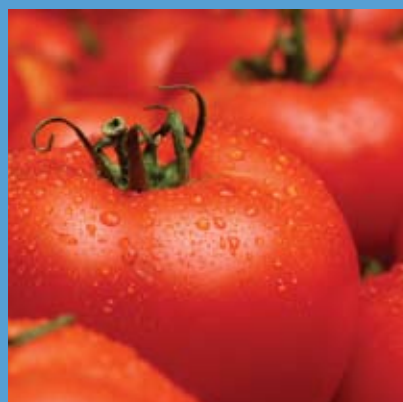
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