

DOIN' THE Charleston

OCTOBER 29 - NOVEMBER 1

Marriott Charleston





President's Invitation

On behalf of the LDEI Board and the Dames of Charleston, I invite you to join us Oct. 29 through Nov. 1, for the 29th LDEI Annual Conference in historic Charleston, South Carolina! LDEI's largest professional development and networking event of the year was 18 months in the making and designed with you in mind.

The port city of Charleston has a storied past of revolution and restoration, but is best known for its carefully tended traditions and gracious hospitality. According to lore, a sea captain returning home to Charleston would spear a pineapple to his gate indicating he was ready to entertain with tales of his adventures. This rare and sumptuous fruit became a Southern symbol of welcome and hospitality, now embraced around the world.

Chapter President Jennifer Goldman, Conference Chair Paige Crone and planning council Nathalie Dupree, Libba Osborne, Deidre Schipani and Danielle Weckler were guided by these principles in designing a unique Conference experience. They culled local and national resources to create workshops and seminars steeped in relevant, tangible, and informative content and assembled an amazing lineup of speakers including our keynote, chef and restaurateur, Dame Carla Hall.

This year, you can personalize your visit by opting for one of several pre-Conference tours including the tour of the Charleston Tea Plantation on Wadmalaw Island, Abundant Seafood at Shem Creek, or a day-long exploration of the Carolina Gold Rice Culture.

We are expecting record attendance for, "Doin' the Charleston," and you can bet we are going to do it - the way that only Dames can! Whatever your personal goals are for Conference, this event will surpass your greatest expectations if for no other reason than—Charleston.

Come visit the city where the past and future are served up with a delicious side of authentic Charleston recipes and the gracious plenty - of Southern hospitality.


Lori Willis
LDEI President



Partner Listing

LDEI wishes to acknowledge our international business partners for their support of our organization. Partners as of June 15, 2015 are:

- Alaska Seafood Marketing
- Breville
- Cakebread Cellars
- Kikkoman Sales USA
- Riviana Foods Inc./
- Mahatma Rice
- Roland Food Group
- St. Michelle Wine Estates
- Vitamix
- Wente Family Vineyards
- WÜSTHOF-Trident of America, Inc.



Welcome from the Charleston Chapter

The Charleston Chapter welcomes you to the “Culinary Capital of the South!”

Charleston, known as the “Holy City” due to its multiple church steeples has never let all that religion hinder good times! Our port city, established in 1670, distinguished itself early on as a city that liked to party. The tradition continues today where “Doin’ the Charleston” filters through culture, cuisine, and entertaining.

We invite you to participate in action-packed days; from tours steeped in history, to seminars exploring new horizons in social media and branding, to scholarly conversations on the unique role of food and the Southern soul.

Our Charleston Dames tightened their corsets and pulled up their hoop skirts to ensure you have a front row seat at History, Hospitality, and How-To—the themes that connect the content of the 2015 Conference.

Celebrate with us at Autumn Affair—our annual scholarship fundraiser at Lowndes Grove Plantation on Thursday evening, and power up your “y’alls” as our President Lori Willis convenes, “Doin’ The Charleston,” on Friday.

Be inspired by Dame Carla Hall’s keynote address as *The Chew’s* co-host shares her insights on the “Commerce of Branding.”

Wrapping up your Conference experience, embrace the Roaring Twenties, where a new woman was birthed - she defied society’s standards, embraced new technologies and took risks. Now that sounds like a Dame!

Come Sunday, join us for a biscuit and a Bloody Mary as Charleston bids you adieu.



From left: Charleston Chapter President and Conference Co-Chair, Jennifer Goldman and Charleston Conference Co-Chair, Paige Crone



Event Logistics

About the Charleston Marriott

170 Lockwood Boulevard

Charleston, South Carolina 29403 USA

Marriott.com/CHSMC

800.228.9290

843.723.3000

Experience true Southern hospitality and innovation at its finest at the Charleston Marriott. The hotel is located overlooking the scenic Ashley River and offers easy access to downtown Charleston.

Elegant guest rooms welcome you with space to relax and unwind, high-speed wireless internet, shuttle service to downtown, business and fitness centers, outdoor pool, on-site restaurant, courtyard and rooftop bar assure you of Southern hospitality.

Transportation

Charleston International Airport

info@chs-airport.com

843-767-7000

Taxis and shuttles operate from 5 a.m. until 30 minutes after the last arriving flight of the day. Taxis and shuttles leave from the front of the terminal building. The shuttle rate for downtown Charleston is \$14 per passenger. Estimated taxi fare is \$30.

Room Rates and Reservations

The LDEI room rate for the Marriott Charleston is \$179 for single/double occupancy.

The cutoff for hotel reservations at this special rate is October 7, 2015. Rooms may still be available after that date, but on a space/rate availability basis. The conference rate may not be available after the official cutoff date. Reservations may be made by calling 800.228.9290 or via the link on the LDEI website on the Conference page.

LDEI has committed to a specific number of rooms in order to receive numerous concessions in pricing of rooms and meeting-related expenses. Booking outside of the LDEI block could hinder LDEI's ability to meet its requirements and, in the long run, end up costing our organization money.

Weather and Attire

Charleston truly charms in the fall when daytime temperatures linger in the 70's. Average high in October is 75F, and the low is 62F.

Conference attire is business casual. Saturday evening's gala is cocktail attire and since you are, "Doin' the Charleston," channel your Clara Bow, Zelda Fitzgerald, and Josephine Baker and get ready to "roar!"

Conference Agenda

Wednesday, October 28

1:00 p.m. - 4:30 p.m.

LDEI Board of Directors Meeting

Thursday, October 29

8:00 a.m. – 6:00 p.m.

Registration/Southern Hospitality Hot Spot

Pop by throughout the Conference and discover a true taste of Charleston through the eyes of artisans, authors, and Charleston Dames. Enjoy conversation and an opportunity to grab a charge for your gadget. This will truly be the hottest place to be all weekend!

8:30 a.m. – 1:00 p.m.

Optional Pre-Conference Tours

Tour price is NOT included in conference registration fee.

7:45 a.m. – 3:00 p.m.

(Bus leaves hotel for Middleton Place promptly at 8:00 a.m.; leaves Middleton at 3 p.m.; arrives back at hotel by 4:00 p.m.)

Tour #1: The Legacy of Carolina Gold Rice Culture: A Seminar at Middleton Place

Dames Nathalie Dupree, Susan Slack, Marion Sullivan, Sarah Graham, and Nancie McDermott

\$105 per person

40-person minimum/50-person maximum

The Lowcountry's greatest culinary gift is Carolina Gold Rice—the "grandfather of long-grain rice in America." Rice production propelled eighteenth-century Charleston, the crown jewel of Britain's colonial empire, to great wealth. Travel to Middleton Place where Dr. David S. Shields and Glenn Roberts will present an historical overview of the heirloom grain and discuss the Carolina Rice Kitchen's revival. The vast contributions of African slaves, who kept ancient traditions alive, are a vital part of the narrative. The day-long seminar includes a Lowcountry breakfast on-the-go, The Edna Lewis Luncheon, and a private afternoon House Museum tour.

Note: this is a FULL DAY tour.

9:00 a.m. - 12:30 p.m.

Tour #2: Abundant Seafood at Shem Creek

Dames Kerry Marhefka and Nicki Root, Tour Organizers
\$85 per person

20-person minimum/25-person maximum

Spend the morning on the docks of Shem Creek with fisherman Mark Marhefka and shrimper Cindy Tarvin. Learn how community supported fishery programs and direct selling to the chefs of Charleston have changed their industries. Experience includes a tour of the fishing boat and tutorial on filleting fish. You'll sample fresh fish off the smoker and identify the catches of the day. Tour includes "drink on the dock," lunch catch of the day and wine.

8:30 a.m.-12:30 p.m.

Tour #3: GrowFood Carolina and DirtWorks Farm

Dames Sara Clow and Jamee Haley, Tour Organizers
\$75 per person

20-person minimum/50-person maximum

Lowcountry Local First and GrowFood Carolina are two organizations working in Charleston to address the needs of the farming community. Tour historic Johns Island, once home to a robust farming community and visit DirtWorks Farm, the only incubator farm in the state. Return to GrowFood and tour the state's first food hub that aggregates food from local farmers into the Charleston restaurant and retail markets. Tour includes Brown's Court pastries, Bloody Mary's at the farm, and tastings of the current harvest at GrowFood.

8:30 a.m.-12:30 p.m.

Tour #4: Charleston Tea Plantation: America's Only Tea Garden

Dame Carol Rice

\$56 per person

15-person minimum/25-person maximum

Tour America's only tea garden located on picturesque Wadmalaw Island in the heart of the Lowcountry. Charleston Tea Plantation is home to American Classic Tea. View the acres of tea plants, learn first-hand how tea is cultivated during a factory tour, enjoy a trolley ride through the tea plantation fields, sample American Classic Teas, and enjoy a box lunch prepared by Southern Season, a local culinary mecca for all things food and wine.

9:00 a.m. – 11:00 a.m.

Tour #5: Le Creuset

\$10 per person

10-person minimum/25-person maximum

Le Creuset invites you to a cooking demo and VIP tour at the Le Creuset Atelier. Come visit its beautiful North America Marketing offices and cooking facility and learn about Le Creuset's history as a leader in cookware for 90 years. This tour includes a cooking demo and tasking and tour of facility led by Le Creuset executive.

1:30 p.m. - 4:00 p.m.

Chapter Leadership Forum

This session is for anyone interested in learning more about chapter operations. It is recommended for chapter presidents and incoming leaders, but all members are encouraged to attend. This gathering gives presidents and officers a chance to share best practices and support and get answers to questions.

2:30 p.m. - 4:30 p.m. *(optional event)*

Wente Vineyard Aroma Experience

Jane Lee, Brand Manager and Certified Sommelier, Wente Vineyards

\$55 per person. 30-person maximum

Once you have discovered your perfect glass of wine, can you identify the aromas? Wente Vineyards offers a unique Aroma Experience where you will learn how to pick out specific aromas in wine and be able to describe them with ease. This experience is fun, interactive and you will be amazed at how much you learn.

4:30 p.m. - 5:00 p.m.

First Time Attendee Welcome

New this year—Kick off your Conference experience right by stopping in to meet members of the LDEI board and sister first-timers at this informal reception.

5:00 p.m. - 6:00 p.m.

Opening Reception, Marriott Charleston

The Opening Reception is the traditional conference kickoff and a great opportunity for renewing old acquaintances and making new ones.

6:00 p.m. - 9:00 p.m. *(optional event)*

An Autumn Affair, Lowndes Grove Plantation

\$75 per person

The Charleston Chapter's annual "An Autumn Affair" is the perfect way to begin your Charleston experience. Travel by boat on a sunset cruise to historic Lowndes Grove Plantation where an evening of live jazz is the soundtrack for delicious tastes from local chefs and food artisans, along with extensive fine wines and spirits pairings. 100% of the carefully curated silent auction will raise funds for the Chapter scholarship program. This event is open to the public. Ground transportation also provided for conference attendees.

Friday, October 30

7:30 a.m. – 5:00 p.m.

Southern Hospitality Suite

8:00 a.m. – 8:30 a.m.

Opening Breakfast

8:30 a.m. – 8:45 a.m.

General Session Welcome

Lori Willis, LDEI President

8:45 a.m. – 10:15 a.m.

By the Bucks: Building a Brand

Carla Hall, Chef, Television Host, Author, Entrepreneur, Restaurateur

In the culinary industry, rarely does anyone follow a specific "career path" to achieve success. It takes passion, dedication, and skill to be a culinary artist, but you also need an intimate knowledge of your own personal brand to be able to market yourself and make strategic decisions about the direction of your business. How do you know what your brand is? How does that affect the day-to-day decisions you make? Carla Hall will share insights discovered through the many decisions she has had to make regarding her career and the growth of her own personal brand.



10:15 a.m. – 11:00 a.m.

Networking Break/Carla Hall Book Signing

Pre-order Carla's book, *Carla's Comfort Food* for pick up at registration when you check into the conference. She will be signing her books immediately following her keynote address.

10:00 a.m. – 2:00 p.m.

Southern Hospitality Suite – Local Artisan Marketplace

Explore the world of Charleston’s sweet grass basket weavers, chandlers and food artisans and the marketplace comes to you. A variety of unique and signature Charleston products will be available for you to experience and shop.

11:00 a.m. – 12:30 p.m.

Concurrent Sessions

Session #1: The Edible South: The Power of Food and the Making of an American Region

Marcie Cohen Ferris, Ph.D. Professor of American Studies, University of North Carolina at Chapel Hill

Marcie Cohen Ferris presents food as a new way to chronicle the American South’s larger history. Ferris tells a richly illustrated story of Southern food and the struggles of whites, blacks, Native Americans, and other people of the region to control the nourishment of their bodies and minds, livelihoods, lands, and citizenship. The experience of food serves as an evocative lens into colonial settlements and antebellum plantations, New South cities and Civil Rights-era lunch counters, chronic hunger and agricultural reform, counterculture communes and iconic restaurants as Ferris reveals how food has expressed and shaped southern identity to the present day.

Session #2: Reinvention: Staying Fresh Dame Stephanie Barna, Home Team Public Relations Scott Blackwell, High Wire Distilling Co.

**Dame Nathalie Dupree, Nathalie Dupree Enterprises
Dame Angie Mosier, Placemat Productions
Moderator: Dame Carolyn O’Neil MS, RD, O’Neil Nutrition Communications**

Career change is inevitable: your business climate changes, your life changes, your goals change. You are ready to move on. To navigate that changing course, today’s panelists will provide guidance on how to evaluate your skills and achievements and leverage them for next steps in new paths and passages.

Session #3: African Influence in Lowcountry Cuisine

**Jonathan Green, Award-winning Southern artist;
founder of the Lowcountry Rice Culture Project
CheFarmer Matthew Raiford,**

**Gilliard Farms, and The Farmer and The Larder;
Associate Professor of Culinary Arts–College of
Coastal Georgia**

**Chef Kevin Mitchell, BCA, CEC, CFSE, ACE, Chef
Instructor, Culinary Institute of Charleston;
Secretary of the Edna Lewis Foundation**

The Global Culinary Initiative brings foodways from around the world to our chapters and our tables to celebrate the diversity of the global community. In this session, we will explore a unique culture—the Gullah/Geechee, descendants of slaves from West and Central Africa, who settled along the southeastern coast of the U.S. and the barrier islands. Isolated, they maintained their African cultural heritage in language, religion, the arts and food traditions. Carolina Gold Rice is the crucial link. Its history is the launching point for discussions about food traditions in Charleston and the Lowcountry.



12:30 p.m. – 2:30 p.m.

Partners Showcase Luncheon

Our international business partners will be on hand to serve a generous array of their fabulous products, display their wares and share information. This is an informal “grazing” luncheon designed to showcase our partners and to give Dames the opportunity to meet them and learn more about how they are changing their industries with their products and services. It’s also an opportunity to thank them for their support at our annual conference and throughout the year.

2:45 p.m. – 4:00 p.m.

Concurrent Sessions

Session #4: Foods of the South

**Glenn Roberts, founder Anson Mills
David Shields, Ph.D., Chair Slow Food USA, Ark of
Taste, Chairman, Carolina Gold Rice Foundation
Leni Sorensen, Ph.D., Culinary Historian
Moderator: Dame Nancie McDermott, writer,
teacher, author, editor**

The Southern food panorama is examined from the complex role of enslaved cooks in the creation of the Southern table and the enduring cultural power. That power persists today and will continue into the future thanks to the shared belief in matriarchy and the pass-

ing of food culture hand-to-hand through generations. Here the edible South is explored in all its complexity, interconnectivity, and allegiance of black and white Southerners.

Session #5: Social Media: Its Brave, New World

Jennifer Bilbro, Pink Bike Networking

Tim McManus, Hed Hi Media

Katie Wells, Kew Solutions

Three experts delve into specific platforms giving you a better understanding of what's next in the various areas of social media and what's the best way to stay on top of it. Each presenter is tasked with 20 minutes to inspire and educate – Jennifer will share proven strategies for Facebook, Twitter and Google+. Katie outlines tips for maximizing Instagram and Pinterest and Tim identifies how to harness the power of YouTube and videos. An additional 20 minutes of break-out Q and A will follow the presentation. Note: This session is for proficient social media users.

Session #6: Building a Business: Growing a Brand

Ann Daw, President of the Specialty Foods Association

Dame Carrie Morey, Callie's Biscuits, Hot Little Biscuit Shop

Melany Robinson, founder Polished Pig Media

Moderator: Dame Libba Osborne, Leapfrog PR

A panel of experts and food producers lead a thoughtful and honest conversation about building and branding successful businesses. Moderated by Libba Osborne, the panel will share pitfalls and winning platforms that have shaped their businesses and their clients' businesses. Topics will range from brand expansion through media coverage to strategic partnerships.

4:00 p.m. – 6:00 p.m.

Southern Hospitality Suite –Cocktails and Conversations

Experience the art and pleasure of the Charleston cocktail hour with signature sips and nibbles! Cookbook authors and presenters will be available for culinary conversation, and can personalize their books for Dames.

6:00 p.m. – 7:00 p.m.

Brock Circle Reception

Members of the Brock Circle will gather prior to the Oyster Roast. All Brock Circle Dames are invited to attend along with Presidents (or one designee) of Brock Circle chapters. If you would like to join the Brock Circle at Conference, please let us know so that we can add you to the VIP list.

7:00 p.m. – 10:00 p.m.

Traditional Lowcountry Oyster Roast

Take a short stroll to Brittlebank Park and join the Charleston Dames and their partners in local foods as they set the table for quintessential Lowcountry fare. Enjoy a casual evening of Lowcountry cuisine while we sip cocktails waterfront to the sounds of bluegrass and the coastal Carolina vibe that only pluff mud and Spanish moss can deliver.

Saturday, October 31

7:30 a.m. – 4:00 p.m.

Southern Hospitality Suite

8:00 a.m. – 8:45 a.m.

Green Tables Breakfast

8:45 a.m. – 9:45 a.m.

Green Tables

Join us for a delicious breakfast "Lowcountry Style" with a generous helping of inspiring stories of Dames who are using Green Tables

principles to maximize their philanthropic work and making an impact on communities far and wide. You'll also hear an update on how the American Food 2.0 Pavilion at Expo Milano 2015 used a vertical farm to inspire participants to be, "United to Feed the Planet."



9:45 a.m. -10:15 a.m.

M.F.K. Fisher Awards Presentation

Ten judges have scored more than 70 entries and selected a grand-prize winner in LDEI's 2015 annual

women's food writing award. Grand prize winner Erin Byers Murray will be introduced and will share the inspiration behind her award-winning story. Then, awards chair CiCi Williamson will present her with a \$1,000 grand prize award.



10:15 a.m. – 10:45 p.m.
Networking Break

10:00 am - 2:00 pm
Southern Hospitality Suite – Local Artisan Marketplace

Explore the world of Charleston's sweetgrass basket weavers, chandlers, and food artisans and the marketplace comes to you. A variety of unique and signature Charleston products will be available for you to experience and shop.

10:45 a.m. – 12:15 p.m.
Concurrent Sessions

Session #7: Shaking It Up: Current Trends in the Beverage World

Hallie Arnold, Bombay Sapphire

Diane Flynt, owner and founder, Foggy Ridge Cider

Dame Ann Marshall, owner and founder, Highwire Distilling Company

MariElena Raya, owner and founder, The Gin Joint, Bittermilk, Tippleman's

Jaime Tenny, owner and founder, COAST Brewing Company

Moderator: Dame Sarah O'Kelley, wine consultant and restaurateur

The craft beverage movement has seen exponential growth in recent years fueled by small, independent producers and bar managers who have embraced this brave, new world. Join the top tastemakers in this industry as they discuss current trends, the challenges and thrills of the small batch beverage landscape and ingredient and technology influencers that are shaping the way you salute, cin-cin and skal. Note: There will be tastings.

Session #8: Media and Covering Southern Food Through Multiple Lenses

Dame Brooke Bell, editor, Taste of the South

Jennifer Cole, freelance editor and writer, former Deputy Editor of *Southern Living Magazine*

Dame Jessica Mischner, senior editor, Garden and Gun

Dame Teresa Taylor, life editor, The Post and Courier

Moderator: Dame Maggie White, editor, The Local Palate

The world of print media has been forever changed by technology. Today's panelists represent the changing face of modern media and its tools. They offer an overarching perspective on Southern foodways and their current high praise. Food so good, it even has its own museum! The paradigm has shifted and these editors will discuss the significance of that shift.

Session #9: Ask the Expert: Laws and Regulations Impacting Chapters

Jackie Henson, Esq, Ober, Kaler, Grimes & Shriver

Tired of not understanding all of these laws and regulations affecting your chapter? Tired of being surprised (or alarmed) when one of your directors or members says, "Nonprofits can't do that!" Jackie Henson, LDEI's attorney, will guide us through the laws and regulations impacting our chapters. The session will start off with a short review of the laws applicable to Section 501(c)(3) organizations, and will explore the legal concerns relating to conflicts of interest, fiduciary duty, fundraising, endowment funds and reserves and use of member and donor lists. We will also discuss the chapter's relationship with LDEI and legal issues involving social networking. We will also reserve time at the end of the session for you to ask Jackie about any legal matters facing your chapter.

12:30 p.m. – 2:00 p.m.
Legacy Awards Luncheon

Prepare to be inspired by the 2015 Legacy Award winners (Culinary, Wine, Entrepreneurship/Pastry, Farm-to-Table, and Food-and-Wine Journalism) as they share personal experiences of Dame-hosted externships and the ways their experiences have impacted their respective career paths.





2:00 p.m. – 4:00 p.m.

LDEI Council of Delegates (COD) Meeting

During our annual business meeting you will gain important insights into how our organization works. Delegates representing each chapter have the opportunity to craft LDEI policy. Non-delegate Dames are also welcome and encouraged to attend.

2:00 p.m. – 5:00 p.m.

Optional Sessions and/or Activities

Saturday Tour #1: Culinary History Tour: McCrady's Restaurant and the Heyward-Washington House

Dames Cappie Peete and Nicki Root
\$45 per person
12-person minimum/25-person maximum

Join Jodi Bronchtein, resident historian and McCrady's sommelier for a food and beverage-themed discourse that includes such insider tidbits as George Washington's dining habits, how Elizabeth McCrady saved the tavern from the Brits and McCrady's 227-year history. Tour the historic home, see the only extant 1740's kitchen building and enjoy a light snack and special refreshment at McCrady's. *Note: Tour includes 5 block walk and stairs.*

Saturday Tour #2: Gullah/Geechee Tour

Dame Jeanne DeCamilla
\$45 per person
20-person minimum/20-person maximum

Travel back in time and history with Alphonso Brown, a licensed tour guide, who will take you into the world

of the Gullah/Geechee. Gullah is the language of the first black residents of the Lowcountry. Brown's tour, ranked as one of the "Top 5" in Charleston, informs on the sweetgrass basket makers, Catfish Row, the Old Slave Mart, and revered blacksmith Phillip Simmons.

6:30 p.m. – 7:30 p.m.

Grande Dame Reception

Gather round the ballroom of the Charleston Marriott as we toast our Grande Dame recipient and prepare to celebrate her influence and career contributions in fine style at our Awards Banquet. *Note: The annual chapter photographs are taken during this event.*

7:30 p.m. – 10:00 p.m.

Grande Dame Awards Banquet

Dames, get ready to Roar, Twenties-style as we gather in the Marriott's Crystal Ballroom to fête the 2015 Grande Dame. Festive 20s attire encouraged.



Sunday, November 1

7:00 a.m. – 12:00 p.m.

Southern Hospitality Suite – Sip & Ship

Bid farewell to Charleston with a Bloody Mary and a biscuit. A shipping station will be available for your convenience. We hope you remembered to come early and stay late. It's grab-and-go refreshments as we wish you safe travels until Washington 2016!

LDEI 2015 Conference Registration Form

(Registration is also available online at www.ldei.org)

Name

Chapter

Company Name

Title

Address

City

State ZIP

Phone

Email

Spouse/Guest Name

_____ Check here if first-time attendee

Total Due \$ _____

Cancellation Policy

Full refund, less \$50 processing fee if cancelled by October 21, 2015. No refund after October 21. All refunds are processed after the conference.

Payment

Check Enclosed _____

Mastercard _____ VISA _____ American Express _____

Account # _____

Expiration _____ Security Code _____

Signature Required

Billing address (if different from address above)

Send Registration

By Mail:

Greg Jewell
LDEI
P.O. Box 4961
Louisville, KY 40204

By Scan/

Email:
info@ldei.org

By Fax:

Greg Jewell
502.456.1821

Further questions?

Contact Greg Jewell at
502.456.1851 x1 or
info@ldei.org

Registration

Full registration includes all conference materials, meals, and events scheduled Friday and Saturday except optional tours and the Thursday-evening event. To be eligible for the early conference registration fee, registration form must be postmarked by September 25, 2015.

	#	Member	#	Spouse/Guest
Early Registration		520.00		N/A
Regular Registration		545.00		N/A
Opening Reception		Included		40.00
Friday Breakfast		Included		40.00
Partners Showcase Luncheon		Included		55.00
Friday Evening Event		Included		125.00
Saturday Breakfast		Included		40.00
Legacy Awards Luncheon		Included		50.00
Grande Dame Awards Reception/Banquet		Included		175.00
Friday Day Pass (includes all Friday events)		295.00		N/A
Saturday Day Pass (includes all Saturday events)		295.00		N/A
Total				

Optional Events

Both members and guests are welcome to attend any of the optional events below.

	Fee	# of Tickets	Total
Tour 1: The Legacy of Carolina Gold Rice Culture	105.00		
Tour 2: Abundant Seafood at Shem Creek	85.00		
Tour 3: GrowFood Carolina and Dirt Works Farm	75.00		
Tour 4: Charleston Tea Plantation	56.00		
Tour 5: Le Creuset	10.00		
PreCon Education: Wente Vineyard Aroma Experience	55.00		
Thursday Evening: Autumn Affair at Lowndes Grove Plantation	75.00		
Saturday Tour 1: Culinary History Tour	45.00		
Saturday Tour 2: Gullah/Geechee Tour	45.00		
Pre-Purchase Carla Hall's Book	29.99		
Total			

Pre-Conference Sessions

(Please select all that apply)

_____ Chapter Leadership Forum

Concurrent Sessions

(Select ONE session from each group)

Group A: _____ Session 1 _____ Session 2 _____ Session 3

Group B: _____ Session 4 _____ Session 5 _____ Session 6

Group C: _____ Session 7 _____ Session 8 _____ Session 9

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.



Les Dames d'Escoffier

INTERNATIONAL

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Louisville, KY 40204

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NORTHEAST
PALM SPRINGS
PHILADELPHIA
PHOENIX
SAN ANTONIO
SAN DIEGO
SAN FRANCISCO
SEATTLE
ST. LOUIS
WASHINGTON, D.C.

RETURNING THIS YEAR: The Smartphone App, Guidebook!

Again this year, LDEI will use Guidebook, a smartphone app that allows the conference organizers to easily share materials with event attendees on their mobile devices (iPhones, Android devices, iPads, Blackberries, etc.). Attendees, including our partners, can create their own schedule of events with personalized reminders, view a map of the venue, and a listing of exhibitors. They can contribute to the event buzz on Twitter and Facebook, create personalized to-do lists, and rate the sessions they attend. All of the information contained within a guide is accessible offline as well, keeping users in the loop wherever they may be! Attendees can create a user log-in account to make a virtual business card to share with other attendees as well as check in at events.

Guidebook is also supported on Amazon Kindle, Android tablets, web-enabled devices such as Windows phones, and desktop computers.

