



LDEI 2023 ANNUAL CONFERENCE

OCTOBER 5 - 8, 2023

MARRIOTT LOUISVILLE DOWNTOWN

LOUISVILLE, KY

HOSTED BY THE KENTUCKY CHAPTER OF LES DAMES D'ESCOFFIER INTERNATIONAL



LDEI PRESIDENT'S MESSAGE

Dear Dames,

In a few months we'll gather in Louisville, Kentucky, where it will be my honor to preside over the LDEI Annual Conference. This year's Conference Cochairs, Dames Kelley Miracle and Nicole Stipp, along with the Kentucky chapter have been hard at work assembling a program that showcases the city's rich history, skilled artisans, regional specialties (have you had a Kentucky Hot Brown?) and southern hospitality.

Travel + Leisure magazine recently called Louisville a "Top 10 Best Food City" and the "4th Most Beautiful and Affordable Place to Live in the U.S.," so Louisville is clearly the destination this year.

Begin by signing up for a pre-Conference tour for exclusive access to the culture and flavors of Louisville, then settle in for the Conference program, which begins with two incredible keynote speakers followed by two days of educational sessions. We'll also have the opportunity to celebrate this year's LDEI award winners.

The evenings' festivities will celebrate Derby, the local bourbon scene, and Louisville's vibrant restaurants. We'll end our time with a chapter fundraiser brunch, a fun opportunity to spend just a bit more time together. Don't miss this chance to reconnect with long-time friends and forge new relationships—two of the reasons we love Conference! The atmosphere of mutual respect and comradery is what brings Dames back year after year. Come experience it for yourself.

Jennifer Goldman
LDEI President



KENTUCKY CHAPTER WELCOME

Dear Dames,

Our theme, Bountiful Bluegrass, is a tribute to the culture that springs from the heart of our city. Louisville's not just the home of Muhammad Ali, and Kentucky's not just the center of bourbon, horses and agriculture. Be prepared for our commonwealth to exceed your expectations!

On Thursday, explore Main Street's distilleries or take a trip to Bardstown. Visit Dame-owned businesses, Churchill Downs or a thoroughbred farm. Be one of the lucky 65 folks who join Dame Nicole Stipp at her Trouble Bar for a Build-Your-Own Old-Fashioned night, or wine and dine at one of our local independent restaurants. On Friday we'll kick off Conference with the iconic speaker Dr. Temple Grandin. Her life's story is one centered on resilience, tolerance and love. Friday night, come to Kentucky's oldest art museum, the Speed Museum, where you'll taste local specialties, chat with chefs and enjoy Derby-inspired drinks. Be sure to bring your favorite fascinators and dress like you're sitting in Millionaire's Row!

Join us on Saturday for a keynote presentation by Toni Tipton-Martin, one of the most respected authors on Southern foodways, followed by an afternoon of educational seminars that will give you a further glimpse into the leaders shaping Kentucky's food, beverage and hospitality scenes.

In closing, what we are most excited about is introducing Louisville to all of you. We can't wait.

Nicole Stipp and Kelley Miracle
Conference Cochairs





KEYNOTE SPEAKERS

FRIDAY KEYNOTE SPEAKER

Temple Grandin, PhD

Temple Grandin, PhD, is an author, professor and expert in animal behavior as well as a Professor of Animal Science at Colorado State University. Dr. Grandin is a trailblazing scientist and animal-behavior researcher. Her own journey with autism and bullying were instrumental in helping her to define and forge her career. Her writings on the flight zone and the other principles of animal-grazing behavior have helped many farmers to reduce the stress on animals during handling. Today half the cattle in the United States are handled in facilities she has designed.



Her interest in science—especially animals—was encouraged in her youth. It gave her interest in science purpose, especially regarding a more caring approach regarding slaughtering livestock. Her books *Animals in Translation* and *Animals Make Us Human* were on the New York Times best-seller list. Her life story was made into the HBO movie *Temple Grandin*, which showcased her life as a teenager and how her career was shaped. In 2017, she was inducted into the Women's Hall of Fame, and in 2018 she was made a fellow by the American Association for the Advancement of Science. In 2022, Dr. Grandin was awarded the University Distinguished Professor degree at Colorado State University.

SATURDAY KEYNOTE SPEAKER

Toni Tipton-Martin

Toni Tipton-Martin is cofounder and former president of Southern Foodways Alliance and Foodways Texas. She wrote *Jubilee: Recipes From Two Centuries of African-American Cooking*, which takes African-American cooking beyond soul food. She also wrote *The Jemima Code: Two Centuries of African-American Cookbooks*.



In 2005, she reprinted the early 20th-century cookbook *The Blue Grass Cook Book*, by Minnie C. Fox (University Press of Kentucky), which contains the first known photographs of African-American cooks. We are thrilled to be welcoming her back to Kentucky as she prepares to launch her next book: *Juke Joints, Jazz Clubs & Juice: Cocktails From Two Centuries of African-American Cookbooks*.

Former First Lady Michelle Obama invited Toni to the White House for her work in helping families live healthier lives. In 2014, she earned the Southern Foodways Alliance John Egerton Prize, which she used to host the Soul Summit: A Conversation About Race, Identity, Power and Food.



EVENT LOGISTICS

ROOM RATES AND RESERVATIONS

The Marriott Louisville Downtown will be the host hotel for the Conference. The room rate at the Marriott is \$235.00 plus 16.07% tax. Reservations can be made through the link on the LDEI website (www.ldei.org) or by calling 502.627.5045. The deadline for reservations is Wednesday, September 13, 2023. After that date, the Conference rate may not be available.

Please book through the two available methods (above), and avoid using Expedia or other online travel agent, as LDEI is financially responsible for utilizing a certain number of rooms. Booking outside of our official block or through a service like AirBnB could prevent us from meeting our commitment and thus increase our costs.

WEATHER AND ATTIRE

The weather in Louisville is usually perfect in October. It is one of the driest months of the year, with the daytime temperature averaging around 70 degrees and overnight temps ranging from the upper 40s to the low 50s. We highly recommend packing a lightweight jacket.

For the dinner at the Speed Art Museum, Derby chic is suggested. For the Woman of Purpose Award dinner at the hotel, cocktail attire is recommended.

HEALTH AND SAFETY GUIDELINES

All Conference attendees will be required to follow current masking and vaccine guidance as dictated by the CDC, local and state orders. Currently no requirements for masking or large gatherings are in place in Kentucky, however, LDEI reserves the right to outline specific procedures at the time of the Conference.

SOCIAL MEDIA

Join the fun and be part of the conversation! Use #lesdamesky23 on Instagram and Twitter and tag us on Facebook. We'll share your posts and photos.

Instagram: @lesdamesintl

Facebook: @LDEIdamesdescoffier

Twitter: @LesDamesIntl



LDEI PARTNERS (as of 6.1.23)

YETI

The Wine Group

Wente Family Estates

Tito's Handmade Vodka

Ornua Foods North America (Kerrygold)

Steelite International America

Spiritless

Plate magazine



CONFERENCE AGENDA

WEDNESDAY, OCTOBER 4 

2:00 pm – 5:00 pm

LDEI Board of Directors Meeting

THURSDAY, OCTOBER 5

7:30 am to 6:00 pm

Registration/Hospitality

Once you arrive at the Marriott Louisville, check in at the Registration/Hospitality desk to pick up your Conference program, name badge and swag bag.

Optional Pre-Conference Tours

(Price includes breakfast or lunch, gratuity and transportation. The tour price is not included in the Conference registration fee.)

8:30 am to 12:30 pm

Tour 1: Louisville Handcrafted

Start your day with coffee and a light breakfast at The Butcher Rose, and meet the women turning an 18th-century Federalist home into a hospitality and networking destination for women. We'll tour the grounds and hear what makes this home special then stroll over to historic and locally beloved, Hadley Pottery, whose unique color schemes and designs are instantly recognized by folks in the know. Be sure to shop for a keepsake or two! We'll then head over to Dame Ashley Urjil-Mills newly opened café, Harvey's Cheese, where she and her team will share stories about their favorite cheesemakers and how they curate their highly coveted cheese and charcuterie selections. A wine and cheese tasting will be followed by a delectable lunch prepared by Harvey's Chef, Brent Mills. Before we head back to the hotel, we'll stop a few doors down from Harvey's at Dame Kristin Gilbert's Gelato Gilberto shop. Kristin will share the details of her entrepreneurial journey, including the three years her family spent in Italy to learn the craft of authentic gelato. She'll also describe how she creates the unique flavors for her shop. A gelato tasting will provide the perfect sweet ending for this special tour!

Activity Level: Easy

Fee: \$115

Minimum/Maximum 12/18

7:30 am to 1:00 pm

Tour 2: Hospitality, Horses and Culinary Triumph

If you want to get up close and personal with our equine celebrities, this is the tour for you! We'll get an early start to catch the warm ups at Churchill Downs, explore the history

of the Kentucky Derby and see parts of Churchill Downs that are reserved for the rich and famous! We'll see a collection of Derby hats and have the chance to shop for one too. Back on the bus, we'll head out to Hermitage Farm. This award-winning equine operation features thoroughbreds as well as retired sports horses that you'll get to meet. See the very early stages of a potential Derby winner's life, where they frolic, train and munch on our famous bluegrass. Hopefully you've worked up an appetite, because you're in for a treat with a guided tour of the Heritage farm garden and greenhouse, where they grow all the herbs and spices that go into the dishes and cocktails at Barn8 restaurant. Our farm-fresh lunch at this renowned Louisville venue will be accompanied by your choice of Old Fashioned cocktails and mocktails! This completely renovated horse stable turned restaurant features private tables and a beautifully appointed open kitchen. Before you leave, be sure to explore the farm store for something unique.

Activity Level: Easy

Fee: \$160

Minimum/Maximum 12/25

8:15 am to 1:00 pm

Tour 3: Tour of Louisville Distilling with Matson & Gilman

Start the day with a lively breakfast and bourbon pairing at PROOF on Main. You can't drink all day if you don't start at breakfast! PROOF on Main is one of Louisville's premier dining destinations, and we'll have its quirky art-filled private dining room all to ourselves for a raucous, bourbon-soaked breakfast with Dame Nicole Stipp and her business partner and best friend of 20 years, Kaitlyn Soligan. Joining these ladies for breakfast and bourbon is their favorite way to start the day. Each breakfast course will be accompanied by a new whiskey to try, with some of them exclusive to PROOF! Then, we'll get to walking and exploring. Nicole and Kaitlyn will take you to their favorite places up and down Main Street, which is also known as Distillery Row. We'll stop for tastes of whiskey, cocktails and more as we stroll along. We'll explore what makes Main Street so special, from its shops to its distilleries, and you'll get to learn everything from Bourbon 101 to Nicole and Kaitlyn's favorite stories and lore of the bourbon industry!

Activity Level: Easy but lots of outdoor walking

Fee: \$125

Minimum/Maximum 6/16

8:30 am to 1:00 pm

Tour 4: There's More than Fried Chicken in Kentucky

If you want to find out what the amazing women chefs of Kentucky are doing with our traditional foodways, look no further than the empire built by Dame Chef Ouita Michel. Her restaurants are consistently featured as not only some of the best in Kentucky but some of the best in the entire region. Her founding outpost, the Holly Hill Inn, is where you'll enjoy a lively brunch, expertly paired with an array of bourbons,



cocktails, wines, and non-abv options. Chef Ouita's approach to elevated cuisine sourced as close to the restaurant as possible will shine through every course. Her female-led kitchen will wake up your tastebuds and your imagination. After lunch, we'll head to the Woodford Reserve Distillery, where we'll enjoy a private tour and tasting led by distillery leaders. This distillery is currently led and overseen by Elizabeth McCall, one of the youngest women to lead a major distillery in America who will be out on maternity leave during our visit. Being named Master Distiller in early 2023 made her only the third person to ever oversee the brand and the first woman to do so. You will discover what makes Woodford Reserve so special, while gaining an understanding of the program she has built during her tenure with Brown Forman.

Activity Level: Easy

Fee: \$155

Minimum/Maximum: 14/20

9:00 am to 1:00 pm

Tour 5: History and Hospitality with Sullivan University and Farmington

If you want to see how Kentucky is building and equipping the future workforce in the culinary arts, look no further than the award-winning kitchens at Sullivan University. Tour and meet the folks helping teach and build up Kentucky's culinary arts. From Sullivan, you'll head across the road to Farmington. Built in 1816, Farmington Plantation was an 18-acre hemp plantation owned by John and Lucy Speed. The land was stewarded and made profitable by dozens of enslaved people, so exploring the history of this property will give you a deep understanding of the role enslaved people had in building out the tremendous wealth and agricultural might of Louisville and the broader commonwealth. You'll learn about the history of the plantation, the role hemp played in the early 19th century and the role it continues to play in the agricultural system of Kentucky from Farmington's archaeologist and fiber experts. After this interactive experience, you'll tour the plantation's Federalist-style main house. After a rewarding educational morning, settle in for a farm-fresh lunch featuring Kentucky-proud beef and an expert wine pairing presented by Dame Julie DeFriend. She'll select wines from around the world that pair perfectly with each course and will delight your senses! There will be no-abv wine selections.

Activity Level: Easy

Fee: \$100

Minimum/Maximum 8/12

8:00 am to 4:00 pm

Tour 6: Meet Bourbon's Hometown: Bardstown Experience

If you want to dive deep into the bourbon industry, this is the curated tour for you. We're heading to bourbon's hometown—Bardstown! Not to worry about sustenance, because just 30 minutes in, we'll be stopping at The Kitchen Table at James B. Beam Distilling. There our Tennessee Dames sister Erin Kette will host us for a breakfast bite and

tasting at The Kitchen Table, the new culinary addition to the distillery. Enjoy the breathtaking views and learn about the distillery's expansion and the new level of beverage and culinary expertise they're bringing to visitors. From Basil Hayden to Knob Creek to Booker's, taste some of Jim Beam's finest whiskeys. From here, we'll head into the heart of Bardstown to meet the family-owned and woman-led distillery Willett. A private tour will be followed by a memorable dining experience at The Bar at Willett, helmed by Chef John Sleasman. His modern take on small plates and shareable bites will be expertly paired with the beloved whiskeys of the Willett family of brands. We'll make one final stop at the woman-owned and operated Heaven Hill Distillery for a rooftop tittle and gorgeous view of this historic family-owned and operated distillery.

Activity Level: Easy

Fee: \$225

Minimum/Maximum 14/16

Please note this tour is a full day and will not allow your participation in the Chapter Leadership Forum. If you want to attend the Chapter Leadership Forum, any of the other tours are recommended.

2:00 pm to 4:30 pm

Chapter Leadership Forum

The Chapter Leadership Forum is open to all Conference attendees and is a must for anyone (including incoming or current board members, as well as all chapter members) who is engaged, active and interested in furthering their chapter's mission. In this session, we'll discuss big-picture topics for building and maintaining a dynamic and healthy chapter. We'll learn from chapters who are successfully navigating their challenges, we'll share ideas and leave with takeaways you can apply to your chapter, as we gain insight into each other's best practices.

5:30 pm to 6:30 pm

Opening Reception

Before heading out for the evening in Louisville, stop by this casual reception for a glass of wine or mocktail and some nibbles. Say hello to old friends or make some new ones as we all celebrate what it means to be a Dame.

The Kentucky Chapter's Supper Series

A series of unique curated dining experiences throughout the city are being created by the Kentucky chapter. The dinners will showcase some of the Kentucky Dames' favorite restaurants and chefs and will be a great opportunity for you to sample some of Louisville's most beloved establishments. You'll be able to sign up for these dinners later in the summer with the proceeds from these events benefiting the local chapter's efforts to support women in the culinary, beverage and hospitality industries. These tickets will be purchased separately from your Conference registration, so keep an eye on your email in late summer for all the details!



8:30 pm

Thursday Night Mixer

Design Your Own Old Fashioned Nightcap with Basil Hayden and Jim Beam at Dame-owned Trouble Bar with its locally crafted macaron bar and savory light bites. Meet Dame Christa Cotton of El Guapo Bitters in New Orleans, and add her unique bitters to jazz up your Old Fashioned. You'll also be able to take bitters home with you if you're so inclined!

\$85 per person

Limited to the first 65 guests

FRIDAY, OCTOBER 6



7:30 am to 5:00 pm

Registration/Hospitality

8:00 am to 8:30 am

Opening Breakfast

8:30 am to 8:45 am

General Session Welcome

Jennifer Goldman, LDEI President

8:45 am to 9:45 am

Keynote Speaker, Temple Grandin, PhD

9:45 am to 10:30 am

Networking Break

10:30 am to 12:00 pm

Concurrent Sessions

SESSION 1: Financing Your Dream: Exploring Unique Funding Models

In this session, you'll learn about unique funding models and discover alternative approaches to financing your professional dreams. Our expert speakers will shed light on innovative crowdfunding and angel-investing methods you too can use. Learn how these models could allow you to acquire the needed capital to turn your ideas into reality. This is your opportunity to unlock new avenues for funding and propel your aspirations forward.

Moderator: Dame Nicole Stipp, Co-Owner, Matson & Gilman, Trouble Bar

Cat MacDowall, Founder, Naive & Nostalgic

Marianne Eaves, Founder, Forbidden Bourbon & Eaves Blind IS

Dame Kristen Gilbert, Owner, Gilberto Gelato

Christy Jarboe, Senior Economic Development Manager, Small Business, Louisville Forward

Rachel Miller, Owner, Star Hill Provisions, Harrison Smith House, Mr. Tubs

Melina Patterson, Vice President, Patterson & Company CPAs





SESSION 2: Sourcing Locally: Creating Sustainable Vendor Relationships

Learn valuable insights on sourcing directly in your community to create sustainable vendor relationships. You'll learn how local farmers have created innovative partnerships with restaurants and business leaders outside of the conventional hospitality channels. Join the panelists as they share how they forged strong, eco-friendly connections with local suppliers and their business patrons.

Moderator: Dame Penryn Craig, Owner, Craig's Creek Farm

Dame Stacy Duncan, Co-Owner, Brasserie Provence

Katie Harvey, Workplace Wellness CSA Program Coordinator, Organic Association of Kentucky

Dame Lisa Windhorst, Co-Owner, Spade and Table Farm

SESSION 3: How to Put It Out There

Join us for a lively discussion dedicated to PR and marketing. The panel will focus on the techniques necessary to effectively share your story and promote yourself in today's competitive market. Learn how thinking about the key elements of your unique brand can translate into marketing strategies and content development.

Moderator: Kaitlyn Soligan-Owens, Co-Founder, Trouble Bar and Matson&Gilman

Dame Jamie Estes, Founder and President, Estes Public Relations, past president LDKY chapter

Dame Caroline Knop, Owner, Simply PR

Dame Melissa Richards-Person, Chief Marketing Officer, Third Arm Consulting

2:00 pm to 3:30 pm

Concurrent Sessions

SESSION 4: Food Waste Pathways: Innovative Models and Concepts

Explore groundbreaking approaches to addressing both waste reduction and hunger with innovative solutions from packaging to catering and beyond that help minimize waste while positively impacting those facing food insecurity. Join us to gain practical insights and strategies to implement sustainable practices that simultaneously address environmental concerns and contribute to fighting hunger. Learn how to be part of the solution to make a meaningful difference in your community.

Moderator: Dame Gina Brown, Founder, Executive Director, Let Us Learn, Inc.

Dame Annette Ball, Chief Program Officer, Dare to Care

Dame Katie Davidson, MS, RD, Community Wellness Coordinator, Purdue Floyd County Extension

Rhona Bowles Kamar, Cofounder, Feed Louisville

SESSION 5: Why Bourbon Matters Even if You Don't Drink

Join author and educator Dame Susan Reigler to learn about some surprising ways in which whiskey in general—and bourbon in particular—have affected America's history and



economy, from agriculture and food safety to helping to win World War II while leading modern efforts in sustainability. Get to know the innovative women who are among the key figures in bourbon's history. This session will include a special bourbon tasting.

Introduction: Dr. Kimberly Miracle

Dame Susan Reigler, Past president LDKY chapter, award-winning writer, restaurant critic, beverage columnist for Louisville Courier-Journal, past president of the Bourbon Women Association

SESSION 6: Cannabis: Beyond the Basics

This session will delve into the new world of hemp, cannabinoids and their derivative products. Dee Dee Taylor will share her vast knowledge of growing, manufacturing, testing, marketing and distributing cannabis products in the wellness and hospitality arenas in all the states in the U.S. Learn about the laws pertaining to using cannabinoids in craft sodas, infused cocktails and food products, including innovative recipe ideas.

Introduction: Dame Kelley Miracle, President LDKY

Dee Dee Taylor, Owner, 502 Hemp, 812 Hemp

6:00 pm Buses Depart Speed Art Museum

6:30 pm to 9:30 pm

Flavors of Derby at the Speed Art Museum

Guests will be welcomed to the Speed Art Museum on the University of Louisville campus with cocktails created by some of the state's finest mixologists along with locally sourced nibbles and bites. Local musicians will create the perfect backdrop for schmoozing, shopping in the museum's gift shop and viewing the museum's outstanding art collection.

The official bugler for Churchill Downs Racetrack will sound the Call to the Post, opening our Bountiful Bluegrass food stations created by some of Kentucky's great female chefs. Take advantage of this rare opportunity to meet and chat with the many talented chefs. The evening will include a variety of unique activities that showcase the Kentucky Derby and its traditions, from hat milliners to waging experts. This special evening is a deep dive into all things Derby.

SATURDAY, OCTOBER 7



7:30 am to 4:00 pm

Registration/Hospitality

8:30 am to 9:00 am

Breakfast

9:00 am to 10:00 am

Keynote Speaker, Toni Tipton-Martin

10:00 am to 10:30 am

Networking Break



10:30 am to Noon

Concurrent Sessions

SESSION 7: Grants 101: Write Your Path to Success

In this session, we'll unlock the secrets to writing a successful grant by delving into the essential components and techniques needed to elevate your grant-writing skills. Learn to craft a compelling narrative, effectively communicate your goals and impact and tailor your request to the specific requirements of grant funders. Gain valuable insights from experienced professionals and increase your chances of securing project funding. Take advantage of this opportunity to enhance your grant writing prowess and maximize your potential for success.

Moderator: Dame Stacy Duncan, Co-Owner, Brasserie Provence

Dame Gina Brown, Founder and Executive Director, Let Us Learn, Inc.

Tabitha Underwood, System Manager, Community Engagement UofL Health

SESSION 8: A Taste of Kentucky's Makers

Join us for a captivating (and indulgent!) presentation by local women-owned businesses in award-winning beverages, confections and fine cheeses. Experience the unique tastes of their products as we dive into the rich history of these exceptional Kentuckiana products. You'll savor the essence of Kentucky and discover the passion behind these local culinary treasures. An additional surprise lagniappe awaits all the attendees.

Moderator: Dame Penryn Craig, Owner Craig's Creek Farm

Dame Judy Schad, Owner/Founder, Capriole Farms

Dame Judy Hollis-Jones, Cofounder and CEO, Buzzard's Roost Whiskey, past president LDKY chapter and LDEI past president

Dame Brie Gollhofer, The Pie Queen

SESSION 9: Legal Matters

Every year at Conference, we include a session by LDEI's legal counsel to help chapters navigate the business of running their chapter like a business. Jackie Henson, who has worked with LDEI for over 20 years, will conduct a workshop that covers a wide range of important topics as well as answer questions that have been submitted by the chapter presidents.

*since international nonprofit laws vary, this session is most applicable to domestic chapters

Jackie Henson, Esq., Baker Donelson Bearman, Caldwell & Berkowitz, PC

Noon to 2:00 pm

Legacy Awards Luncheon

The Legacy Committee invites you to share their pride in the Legacy Awards Class of 2023, six outstanding women from a very competitive field of applicants. Hear how these Dame-hosted externships have made a meaningful difference in the lives of these talented women and their professional futures.



2:00 pm to 3:30 pm

Council of Delegates (COD) Meeting

During our annual business meeting, you will gain important insights into how our organization works. Delegates representing each chapter will have the opportunity to craft LDEI policy. Non-delegate Dames are welcome and encouraged to attend. If you are considering a leadership position within LDEI, you must have attended the COD meeting once in the three years prior to your running for office.

2:30 pm to 5:30 pm

Bluegrass Boutique

Take a piece of the Bluegrass home with you. There will be a variety of local Kentucky items available for purchase. Make sure you take some time to swing in and support our community and LDKY.

6:00 pm to 6:45 pm

Woman of Purpose Award Reception



6:45 pm to 9:15 pm

Woman of Purpose Award Dinner

This is the second year we are presenting the Woman of Purpose Award, sponsored by YETI. Join us when we celebrate the work of Nina Mukerjee Furstenau, this year's recipient.

SUNDAY, OCTOBER 8



10:30 am to 12:30 pm

Sunday Farewell Brunch

Jump in a Lyft or Uber and travel one neighborhood east to the historic Butchertown neighborhood for our Sparkling Brunch Picnic with Toni Tipton-Martin! This open house, drop-in-style event can easily accommodate your various flight schedules, and you are only a 15-minute ride to the airport (so be sure to bring along your luggage). We'll exclusively enjoy the beautiful grounds of The Butcher Rose, an 18th-century home that has been transformed into a modern social club with each room designed and dedicated to a different female icon. Each room will feature a different cocktail from Toni's new book, and she will be on hand to sign books for us too. There will also be a woman-owned mobile bookstore to tempt you for additional book purchases! Catch Toni tasting creations and libations from some of our most fabulous local female mixologists. Enjoy interactive brunch cocktails, a farm-fresh brunch buffet created by Dame Sherry Hurley and special activities to enjoy on our last day in Louisville. Gaze out from one of the porches onto the Ohio River, enjoy a beverage in the garden or wander through the six rooms where more surprises and fun await.

\$100 includes all food and beverage. Proceeds from each ticket will support the Kentucky Chapter and our local grant program, supporting women in the culinary field with microgrants for a new endeavor, training or educational opportunity! 80 tickets available

Given the house is over 200 years old, accessibility alterations would impact the historical significance of the property, so please note there are a number of steps and other features required to access the home.



Photos courtesy of Louisville Tourism



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