



Celebrating Food, Art & Culture

Women's Heritage

Peace by Piece,
Photos by Jenni Goldman

Eating Raw

The Edible Schoolyard

Driving Sensation Danica Patrick

Dining at the White House
with Chef Cristeta Comerford



Photo by Dana Garrett/IRL



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In Profile:
Ann Fudge

Ann Fudge's courage and determination were placed on public display in 2003, when she was named the chairman and CEO of Young and Rubicam brands. And it wasn't that the job made her the first African American woman to head up a top-tier advertising agency. After all, business is business. Rather, Ann was

hired in a high-profile move to push the company forward during a turbulent time for the advertising industry as a whole. It has been a daunting battle with many obstacles, but her hard work is getting the job done.

Ann's career includes serving as president of Kraft Foods' \$5 billion Beverage, Desserts, and Post division and marketing director at General Mills. She holds an MBA from Harvard and serves on the board of directors of General Electric, the Harvard Board of Overseers, and the Board of Governors of the Boys & Girls Clubs of America.



In Profile:
Brenda Barnes

According to the 2005 rankings by *Fortune* magazine, Brenda Barnes is the third-most-powerful woman in corporate America. She serves as chairman and CEO of Sara Lee Corporation, a global consumer products company which owns leading brands such as Ball Park, Douwe Egberts, Hillshire Farm, Jimmy

Dean, and its namesake, Sara Lee. Her task at the \$19 billion firm, where she took the helm in early 2005, is to consolidate business around the core markets of food, beverage, and household and body care products. As part of the company's transformation plan, Brenda has been overseeing the sale of Sara Lee's European branded apparel business, which include the brands Dim, Playtex, Wonderbra, Abanderado, Nur Die, and Unno.

Brenda holds a BA from Augustana College in Rock Island, Illinois, and earned her MBA from Loyola University Chicago.

Inside the White House:

Cristeta Comerford Lands the Top Chef Position in the Country

It's one thing to deal with cooking for family and friends, but quite another to cook for patrons paying top dollar for world-class culinary skills. And then, there is cooking at the White House.

While celebrity chefs do work hard — after all, they have TV shows to produce, cookbooks to write, and usually a few top-rated restaurants to manage — the duties of the White House executive chef are far more stressful, and a single slip-up can quickly make the front page of every newspaper across the globe. The White House executive chef manages and prepares all menus and meals for the first family, their private parties, as well as all official and state functions involving the president.

As of August 2005, these responsibilities have fallen on the shoulders of Chef Cristeta "Cris" Comerford, the first woman ever to serve as the White House executive chef. She was appointed by First Lady Laura Bush. Her earning the top position in the world's top kitchen isn't just an overdue recognition of women's leadership in foodservice; Cristeta is also the first chef of color in White House history. She is originally from the Phillipines.

What is expected fare these days in the kitchen of the famous Pennsylvania Avenue address? Contrary to what you might think, it isn't Tex-Mex or barbeque, both staples of the Texas diet. *Washington Post* writer Candy Sagon reported that the White House wanted high-end restaurant-style dishes like those created by contemporary celebrity chefs. Cristeta was well suited for the task and aced the application process with a strong grasp of ethnic and standard American cuisine. She beat out hundreds of highly qualified chefs who had also applied for the position.



Cristeta will have to postpone the TV shows, cookbooks, and endorsement deals. None are allowed while working for the first family.

There was no time for Cristeta to adapt to the position, nor did she need to. She is a veteran in the White House kitchen, having started there in 1995 while the Clintons were in residence. As the executive chef, she immediately set about preparing meals for people such as Her Excellency Gloria Macapagal-Arroyo, president of the Phillipines; His Excellency Dr. Manmohan Singh, prime minister of the Republic of India; and hundreds of guests invited to the White House social dinner in celebration of William Shakespeare's birthday. At the reception for Manmohan Singh, the 134 guests dined on chilled asparagus soup and lemon creme, a salad of Bibb lettuces and citrus vinaigrette dressing, pan-roasted halibut in ginger-carrot butter, basmati rice with pistachio nuts, and herbed summer vegetables mixed with currants.



Candy Fashions

Dylan Lauren loves candy, but not like you and I would love a Kit Kat bar or a box of Raisinets. Dylan's sweet tooth has led her to create a thriving business that merges the worlds of art, popular culture, and fashion, with candy. Her retail shop – located at Third Avenue and 60th in Manhattan and called Dylan's Candy Bar – offers more than 5,000 types of candy, from imported and elegant specialty goods to fun novelty items. Dylan's Candy Bar also features a café, private party room, nostalgic shoppe, candy spa products, and a lifestyle boutique housing an unparalleled selection of unique candy-related gifts.

But if this was all there was to Dylan's passion for candy, frankly, it might not make much of

a story. She is on to something bigger – an idea that put her on the front page of *The New York Times*' Sunday Styles section this past New Year's Day.

Dylan Lauren also knows a little bit about fashion and design. As a child, she learned quite a bit about both subjects from her father Ralph (yes, *that* Ralph). And in the design world, Dylan recognized that even sweets are fashionable. Many candy icons have become well-recognized elements of pop culture, with apparel featuring them becoming hot sellers.

Working from this idea, the new fashion section at Dylan's showcases trendy candy motifs in a collection of candy-branded socks, hats, tee shirts, pajamas, and even underwear. Top designers have even created \$500+ candy-inspired handbags and gowns exclusively for her store. In addition, Dylan and her design team have developed a stylish line of private-label totes, jewelry, clothing, and watches. In September 2005, Dylan's Candy Bar showcased the first high-end fashions created out of candy. Called Candy Couture, the looks included sexy corsets and long flowing gowns, even with candy high heels and jewels to match.

Since Dylan's Candy Bar celebrates candy as an art form, the store also features a totally unique art gallery. The gallery displays both prominent and rising artists' candy-centric photographs, sculptures, and paintings. The works are for sale and can range from \$100 to \$30,000 per piece.

Where is Dylan going from here? *The Times* reports she is looking at San Francisco, London, Tokyo, Vegas, and Palm Beach for new store locations.



The Lollipop Tree inside Dylan's Candy Bar

More About Dylan

The daughter of designer Ralph Lauren and wife Ricky, Dylan was immersed from an early age in the interrelated worlds of design, art, and fashion. She graduated from Duke University with a major in art history and spends a lot of time traveling and exploring the diverse selections of candy and chocolates from around the world. She is the CEO of Dylan's Candy Bar and is fully responsible for its strategy and growth.

Dylan has been a guest on *Good Morning America* and Bloomberg Television, as well as shows on the Style and E! networks. Not only has Dylan created a strong niche for herself as an expert in the candy and fashion worlds, she is widely regarded as a trendsetter in New York City.



Moments of Normal

It was a simple gift for her 18th birthday, but one that changed Jenni Goldman's life. Her parents gave her a camera, and she has been behind the lens ever since, capturing the unique and intimate celebrations of life that bring people together. Jenni's work is critically acclaimed and has been exhibited and published worldwide. Her work is especially appreciated by those who live in the Middle East and long for peace.

Jenni landed her first job as a photojournalist, and it wasn't long before her images were earning awards. Yet, as her reputation was growing, she realized the style of photography she wanted to pursue wasn't in high demand by the media. Her heart wanted to document life's joyful moments, even during times of stress, that often go unreported.



Jenni's most significant work comes from the Middle East, where she photographs Jews, Palestinians, and people from all over the world living, working, and playing in harmony. She is also at work on a collection of images that document La Quinceañera, the Hispanic celebration of a girl's 15th birthday.

Top photo: *Tying the Dates, Kibbutz Sde Eliyahu* ©1998. Bottom photo: *Pear Harvest, Palestinian Hands, Kibbutz Dvir* ©1998. Photos courtesy of Jenni Goldman.

Syncopated Rythms

A Montage of Talent Using Stone, Weavings and the Line

Promoting Cultural Awareness

Diversity, as it is represented through art, provide cultural differences. Our art collection attempt clients, shareholders, and communities. *Unity* an diversity program and be used as a stand-alone demonstrate a commitment to diversity and disc



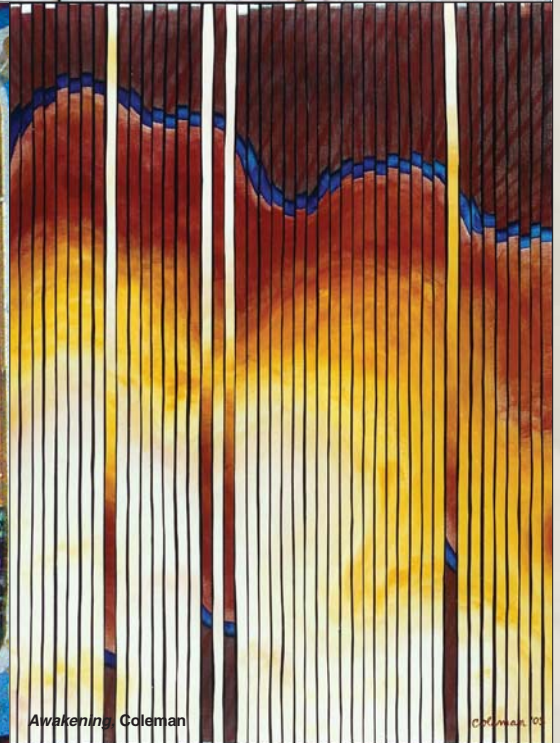
M & M Bag, Antar



Hockey and Stamps, cici



The Statue of Liberty: First Views of the USA, cici



Awaken, Coleman

Coleman, 05

Heidi Lewis Coleman was born and raised in Yakima, a small farming town in central Washington state. The colors of the countryside were rich and warm and became a source of inspiration for Heidi, who draws from that same earthy palette to create her vibrant paintings. Yakima was named for one of the Indian tribes which has long populated its valley. The intricate weavings and basketry of the Northwest tribes are imprinted in Heidi's memory and have influ-

enced the primitive style of her abstract work. Heidi has been exploring the vast possibilities of shredded painted paper or silk, which she reassembles on a painted canvas or board. By weaving the shredded pieces into complex patterns, she has created paintings which appear to ripple and vibrate. Heidi studied art at Parsons and the New York School of Design. She has exhibited in Connecticut, Washington, Florida and New York City.

cici artist Her name is pronounced like the "ci" in da Vinci, and like da Vinci, she has had careers in both the sciences and the arts.

cici's work begins with a line, a line which by itself does not exist in nature. A line used to record nature. Much the way designing databases is about putting calculated yet arbitrary parameters on data, so too the line places a calculated but still arbitrary boundary on

and Diversity Through the Arts

As a personal and visual expression of our valuable
to mirror the diversity of employees, students,
and the artwork it showcases can supplement your
diversity publication. They are the perfect way to
capture the vibrancy of new cultures and lifestyles.

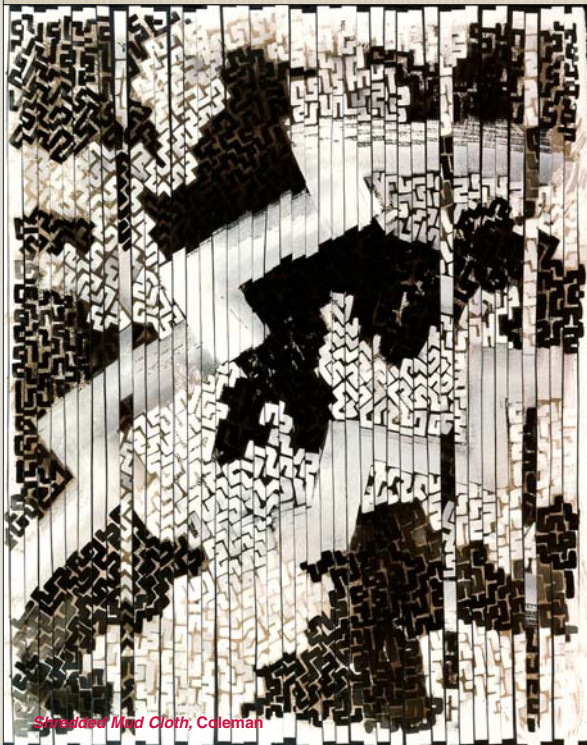
For more information on our
cultural fine art collection, visit
www.picture-that.com



Copper and ceramic masks, cici



Esprit, Coleman



Spreaded Mad Cloth, Coleman



3 Work Boots, Antar

form. The line is important to her work, whether it be
sports figures, faces, masks, or the mixing of materials.

"Art has always been a part of my life. With an affinity
for mathematics and art, it has taken me a long time,
and a bit of courage, to transform my life so as to focus
on art," says cici. Her work is in private collections
throughout the United States, Canada, Europe, and
Australia.

Robin Antar's mission as a sculptor is to create a
visual record of modern culture by capturing contem-
porary, everyday objects in stone. With life-scale
models, complete with marking and symbol details,
Robin attempts to freeze objects in time as an artistic
artifact. She achieves this high degree of realism by
using parts of the real object, custom-made stains,
paints, plastics, and gold leaf.

Robin's works have been exhibited in Sotheby's and
the National Art Club (N.Y.); the Nabisco Gallery (N.J.);
the City Museum of St. Louis; the MGM Grand Hotel in
Las Vegas; and other venues. Commissions include Dr.
Marten Boots (ENG) and Sketchers Boots. She has
been featured extensively in the media. Awards include
second place in the sculpture section of the Best of
New York artist books and the Gold Medal of Honor
by the Allied Artist of America in Sculpture.



The Edible Schoolyard

At Martin Luther King Jr. Middle School in Berkeley, California, overlooking the campus, the San Francisco Bay, and the Golden Gate Bridge, there is something coming out of the ground right outside the classrooms. It began growing in 1995, when the school invited professional architects, chefs, gardeners, and teachers to share their visions for a garden of the future. Their ideas were turned into a plan, and construction on the Edible Schoolyard began later that year when students, teachers, and community members began removing asphalt and debris from a parking lot and planting the first cover crop.

Today, an acre of beds is planted with seasonal produce, herbs, vines, berries, and flowers and surrounded by fruit trees. Pathways have been laid to wind through the beds, where students and adults work together to cultivate the gardens, from preparing the beds and sowing the seeds to composting, watering, and harvesting. But the school's plan wasn't solely to have a garden or even to teach students the basics of gardening; rather, the goal was that an understanding of the food production cycle would expose children to ecology and nutrition, as well as foster an appreciation for meaningful work and for fresh and natural food.

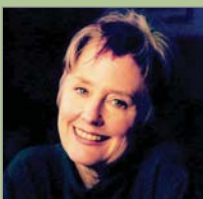
The impact of the Edible Schoolyard on the students can be overwhelming. They are asked to reflect on their experiences and record their thoughts in a journal. Below is what one student had to say.

"Pride means to be proud, and happy about what you've accomplished. In the garden and kitchen there are many ways to have pride or be proud. One example is when you make a dish in the kitchen. Also you might be proud of planting a tree, or collecting and producing grain from amaranth."



Of course, the project wouldn't be complete without a kitchen for cooking the food, but the facility is more like an experiential classroom. It focuses on the relationship between food and life, integrating the humanities into the preparation of food from the garden.

The program can serve as a model for other organizations engaged in creating gardening and cooking projects for children. Visit www.edibleschoolyard.org for a list of useful ideas.



Alice Waters,
Edible Schoolyard
founder and president
of its board of directors

Alice Waters, featured in the November 2005 edition of *Unity*, was recently asked by *Gourmet* magazine how she finds great restaurants while on the road. Alice was profiled in the November 2005 edition of *Unity*. She is a leading proponent of using locally and organically grown, seasonally fresh ingredients, so it is no surprise she gets her best tips from the farmers' market.

She finds the vendor with the best-looking food and simply asks which chefs chop there. It's a great tip worth trying! (*Gourmet*, November 2005)

From the Edible Schoolyard Kitchen

Red Bean Stew

- 2 cups cooked red beans
- 3 cloves garlic
- 5 carrots
- 2 bunches assorted greens
- 2 onions
- 2 cups tomato sauce
- 4 sprigs fresh thyme
- 10 cups vegetable stock
- 1/2 teaspoon pepper flakes
- 1/2 teaspoon coriander
- 1/2 teaspoon cumin seeds
- 1/4 cup olive oil
- 1 bay leaf

Peel and chop garlic, onions, and carrots. Heat olive oil in a small stock pot and sauté garlic, onions, carrots, bay leaf, thyme, pepper flakes, coriander, and cumin seeds for 5 minutes. Add in the red beans and tomato sauce.

Wash and roughly chop greens. Add 10 cups of vegetable stock and chopped greens to the stock pot. Simmer 8-10 minutes. Add salt and pepper to taste and serve.

Zucchini Fritters

- 1 pound small green zucchini
- Salt and pepper
- 1 clove of garlic
- 1 small bunch chives
- Zest of lemon
- 1 tablespoon potato starch
- 1 egg
- 2 tablespoons of olive oil

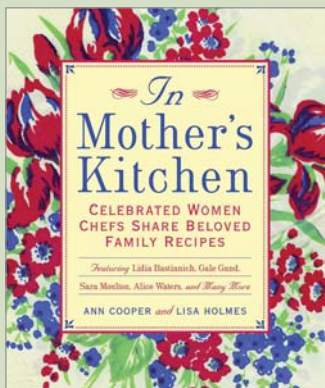
Grate the zucchini. Sprinkle with 1 pinch of salt and let stand for 5 minutes. Squeeze the zucchini dry with your hands or ring it out in a towel. Peel and chop the garlic fine. Chop fine 1 tablespoon of chives and grate the zest from 1 lemon. In a bowl combine the zucchini with the garlic, chives, and lemon zest. Add the potato starch and 1 egg lightly beaten. This mixture is your zucchini batter.

Heat the olive oil in a nonstick pan over medium heat. For each fritter, pour one tablespoon of zucchini batter into the pan. They will look like little pancakes. Cook for about 3 minutes on each side, or until they are golden brown. Drain fritters on paper towels. This recipe serves 4.

Behind Every Great Chef Is a Great Mother

It is in the kitchen where we make our first childhood taste discoveries, where we learn our first cooking lessons, where we learn that food nourishes the soul as much as it feeds the body.

In Mother's Kitchen is a testament to the many ways a mother can shape a child's life through cooking. Time spent side by side in the kitchen creates a life-long bond that an impressionable child never forgets. Stirring the soup, rolling out a bit of pastry, preparing carefully chosen vegetables, arranging a platter, and of course, bringing finished dishes to the table to the acclaim of a hungry and appreciative family provide a child with tangible lessons in nurturing, and the satisfaction inherent in doing so.



In Mother's Kitchen: Celebrated Women Chefs Share Beloved Family Recipes, by Ann Cooper and Lisa M. Holmes, Rizzoli, New York 2005.

In the case of the women who contributed to *In Mother's Kitchen*, these vivid impressions led to stellar careers in kitchens of their own. In this heartwarming collection, more than 50 celebrated women chefs and culinary professionals share cherished heirloom recipes seasoned with vivid memories of what make these recipes so special. Perfect for a Mother's Day story!

Included are chefs featured in previous editions of *Unity*: Lidia Bastianich (March 2005), Susan Feniger (June 2004), and Alice Waters (November 2005).



About the Authors:

Ann Cooper is a founding member and former president of the Women Chef & Restaurateurs Association, and was one of the first 50 women certified as an executive chef by the educational arm of the American Culinary Federation. She is the author of *A Woman's Place Is in the Kitchen: The Evolution of Women Chefs*, and has been featured in *Gourmet*, *The New York Times*, *The Christian Science Monitor*, *The Boston Globe*, and *Woman's Day*. Her cause celebre is transforming school cafeterias into culinary classrooms — one lunch at a time.

Lisa M. Holmes is the author of 11 Arthur Frommer travel guides and has received favorable mention in *National Geographic Traveler* and *Gourmet* magazines. An alumna of Wellesley College, she graduated first in her class from the Culinary Institute of America and received the school's prestigious President's Scholarship. She writes for the Culinary Institute of America and Indian Harvest Specialties, and she co-authored *Bitter Harvest: A Chef's Perspective on the Hidden Dangers in the Foods We Eat and What You Can Do About It*.

Hominy and Smoked Ham Risotto With Manchego Cheese

Patricia Williams' cultural heritage is exemplified by the wonderful flavors provided by this dish. Her Native and Mexican culinary traditions come together in the form of Manchego cheese (a classic firm cheese), smoked ham, and hominy to create a contemporary favorite. She is the owner of Morrells Restaurant off Broadway in Manhattan. This recipe serves 10.

1 or 2 smoked ham hocks
 1 3/4 sticks unsalted butter
 4 cups small-diced onion
 2 pounds white hominy, soaked overnight
 Kosher salt to taste
 Freshly cracked black pepper, to taste
 Manchego cheese, shaved

Cover the ham hocks with water in a large pot. Bring to a boil over high heat and reduce heat

just so it simmers. Then cook for several hours until the meat falls easily from the bone. Strain the liquid and add water if needed to make 1 quart. Discard the bones and fat and dice the remaining meat. Reserve.

Melt 1 stick of butter over medium-high heat in a large saucepan. Add the onions and cook until caramelized. Heat the ham stock to a bare simmer in a large saucepan.

Drain the hominy and stir into the onions. Add a small amount of stock and cook on medium heat. Stir until it is absorbed. Add more stock and stir again until it is absorbed. Repeat until all the stock is gone.

Cook over medium-low heat until the hominy is soft, stirring so it does not stick to the bottom of the pan. Add the remaining butter, salt, and pepper.

Top with diced ham and shaved Manchego cheese. Serve.



Manchego is the famous Spanish cheese made from the milk of sheep that graze on the plains of La Mancha, the land of Don Quixote. It is nutty, sweet, tangy, and pleasant, with a firm to hard texture. As it ages, it becomes saltier and is better for grating. It pairs well with medium-body Spanish red wines.

Photo courtesy of Artisanal Premium Cheese located in New York City, affineurs of more than 300 handcrafted cheeses. Visit its Web site for more cheeses from around the world.



Photo by Shawn Payne/IRL

Born to Speed

There's hype, and there's the real thing. At 5' 2" and 100 pounds, Danica Patrick is the real thing. Just ask any of the 29 drivers who finished behind her in the 2005 Indianapolis 500. She crossed the finish line of her first year in the Indy Racing League (2005) like this:

- Winner of 3 pole positions
- The Indycar Series Bombardier Rookie of the Year
- First woman to lead a lap at the Indianapolis 500 - she led 19 laps in all
- Highest finish by a woman at the Indianapolis 500 - she finished fourth
- Indianapolis 500 Rookie of the Year
- Vote leader for female athlete of the year by the U.S. Sports Academy

Was she born to speed? Apparently so. Her parents met each other at a snowmobile race. Her mom was a mechanic. Her dad raced motorcross, midgets, and snowmobiles. Her sister tried racing go-karts. The fact that she placed fourth in the Indianapolis 500 her rookie year is a testament to her natural instincts as a driver. When quizzed on her lack of experience before the 500, she boldly stated her chances of winning were great, saying, "I trust my instincts a lot. I trust what I've learned and my ability."

Danica's career started when she began racing go-karts at 11 years old. She was winning regional titles within two years, national titles within three years, and world titles within four years. She moved to England to race Formula One cars at age 15, and she placed consistently for several seasons. Her second-place finish at the 2000 Formula Ford Festival was the highest finish by an American in the event. On returning to the States, she signed a contract with Team Rahal to be the team's driver for the 2003 Toyota Atlantic series, and her winning ways just kept getting better. In the 2004 season, she earned 10 top-five finishes in 12 races, became the first woman to earn a pole position in the Toyota Atlantic series, and finished third in the championship race.

If you wonder if a woman like Danica has time for anything outside of racing, the answer is yes. Danica started a new project on November 19, 2005, when she said "I do" to her physical therapist, Paul Hospenthal. We wish her luck in both fields!

Also in the news ...

Just last May at the age of 20, **Danielle Fisher** became the youngest person to reach the highest peak on each of the seven continents, known as the Seven Summits. She completed the feat by climbing Mount Everest in Asia (29,035'). The other summits are Kilimanjaro in Africa (19,340'), Denali in North America (20,320'), Elbrus in Europe (18,510'), Aconcagua in South America (22,841'), Carstensz Pyramid in Oceania (16,023'), and Vinson in Antarctica (16,067 feet).



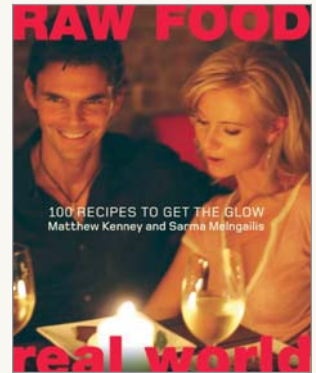
Sports Illustrated made Danica the first Indy driver on the magazine's cover in 20 years.

Eat Raw, Live Long

More energy. Vibrant health. Could it be as simple as eating raw, organically grown foods? Cookbook author and restaurateur Sarma Melngailis thinks so. She is the co-owner of New York's first upscale raw and vegan restaurant, Pure Food and Wine. She also maintains a unique Web site called *One Lucky Duck* that promotes raw and organic food.

Raw Food, Real World

The idea started when Sarma and her partner, Matthew Kenney, wanted to open a Moroccan restaurant. But one night they were invited to a raw food restaurant, and the experience changed their lives. Instead they opened Pure Food and Wine, an eatery devoted exclusively to creative, tasty raw food. The menu includes dishes such as Zucchini and Green Zebra Tomato Lasagne, Golden Squash Pasta with Black Summer Truffles, and Dark Chocolate Ganache Tart with Vanilla Cream.



Harper Collins, © 2005

They soon found that eating raw food made them and their guests feel their physical best. "Raw foods and the lifestyle associated with it are so compelling and complex that we will be forever learning and growing. It seems that we have discovered some of the magic that life offers," says Matthew.

Preparing and eating raw does not mean bland, unsatisfying, or time-consuming meals. The recipes transfer easily from their kitchen to yours — no matter what your present diet.

Preparing and eating raw does not mean bland, unsatisfying, or time-consuming meals. The recipes transfer easily from their kitchen to yours — no matter what your present diet.

On the Cover

Top: Indycar Series driver Danica Patrick. Middle: Young & Rubicam Brands CEO Ann Fudge and *Pets Apple* by cici artist. Bottom left: The Edible Schoolyard. Bottom right: White House Executive Chef Cristeta Comerford.

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