

SUSAN TAYLOR

*Montine McDaniel Freeman Director
at the New Orleans Museum of Art*



Susan M. Taylor is The Montine McDaniel Freeman Director at the New Orleans Museum of Art. Since she began her tenure in 2010, she has developed ambitious exhibitions and acquisitions initiatives and placed a renewed emphasis on education programs for children as young as pre-K. As a result, she has effectively positioned NOMA as a center for cultural activity in New Orleans—and at the center of a national conversation about the responsibility of cultural organizations to build community. Taylor is the Former President of the Association of Art Museum Directors, chairs the Museum Advisory Board of the Frances Lehman Loeb Art Center at Vassar College, serves on the boards of the Corning Museum of Glass, the International Journal of Cultural Property, the New Orleans Convention and Visitors Bureau, and the community advisory board of the Times-Picayune. Prior to her time in New Orleans, Taylor led the Davis Museum and Cultural Center at Wellesley College and the Princeton University Art Museum.

When I arrived in New Orleans five years ago, the first restaurant I visited was Dooky Chase's Restaurant. Leah's warm, welcoming and affectionate greeting left an enormous impression on me, a complete newcomer to the city. And then there is the art collection! An overview of contemporary art installed throughout the restaurant with an enthusiasm for the creative gifts of others that brings joy to those who visit. For us, Dooky Chase's is not only a place, a destination for food, but an

important reference point for so much about New Orleans. As I have gotten to know Leah, I have come to admire her commitment to service and her unwavering support of the arts and culture in New Orleans. As a long time friend and former trustee of the New Orleans Museum of Art, we claim her as one of our own.

One of my (and everyone's) greatest pleasures is visiting Leah in her kitchen at Dooky Chase's. She always shares personal words of encouragement, and one always feels like a guest in

her home. Her welcoming presence and hospitality is what has historically drawn so many community members – from civil rights activists to Presidents of the United States – to the restaurant over the years. She has always given so much more to New Orleans than a home-cooked meal!

– Susan Taylor

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Old-Fashioned Bread Pudding

by Leah Chase of Dooky Chase's Restaurant

My mother liked to bake. I don't. I don't do it well because you have to be right on target. I think that is where baking and I fall apart. When it comes to cooking, I know every inch of that gumbo pot. I am going to know every ingredient that goes in there and just how much of it. You can judge once you work with it enough.

One day maybe I will be a good baker, too, if I get the time. I would like to make nice things. Maybe I don't make desserts much because I don't like them. I don't like to lose the taste in my mouth to something sweet. The only sweet thing I really like a lot is chocolate.

OLD-FASHIONED BREAD PUDDING

INGREDIENTS

1 loaf stale po'boy bread or
5 cups cubed stale white bread
2 12-oz. cans evaporated milk
1 cup water
6 eggs, beaten
8 oz. crushed pineapple
1 large apple, grated
1 cup raisins
1 ½ cups sugar
5 tbsp. vanilla
¼ lb. butter, softened

DIRECTIONS

In a bowl, break bread and moisten with evaporated milk and water. Pour eggs over mixture and mix well. Add pineapple, apple, raisins, sugar and vanilla and mix well. Cut butter into pieces and add to mixture, mixing all ingredients well. Pour in to a greased 9" x 13" baking dish. Bake at 350 degrees for 30 to 40 minutes. Can be served with ice cream or Bourbon Sauce.
Yield: 8 servings.

BOURBON SAUCE

INGREDIENTS

3 tbsp. butter
1 tbsp. flour
½ cup sugar
1 cup cream
1 tbsp. vanilla
1 tsp. nutmeg
1 oz. bourbon

DIRECTIONS

In a small saucepot, melt butter and flour and cook for 5 minutes. Stir in sugar, add cream. Cook for 3 minutes. Add vanilla, nutmeg and bourbon. Let simmer for 5 minutes.
Yield: 1-½ cups.

