# Bloodroot: A 47-Year Legacy of Feminist Dining and Marcel Desaulniers' Culinary Impact



### Bloodroot: A 47-Year Legacy of Feminist Dining

Bloodroot, a long-standing feminist restaurant established in 1978 by a collective of lesbian and feminist activists, stands in Bridgeport, Connecticut. Founded by Noel Furie and Selma Miriam, the restaurant has become a beacon for the feminist movement, creating a safe and inclusive space for women, both lesbian and straight, to gather and share meals.

Located in a former machine shop overlooking Brewster Cove, Bloodroot combines a vegetarian menu with a bookstore filled with feminist literature. The restaurant's ethos is rooted in ethical and political values, aiming to provide a haven for women and promote global cuisine.

Noteworthy for its community impact, Bloodroot has hosted renowned feminists like Audre Lorde and drawn diners with its diverse menu, featuring dishes such as Ethiopian injera and Jamaican jerk seitan. The collective's first cookbook, "The Political Palate," was published in 1980 and reflects their commitment to feminist and ethical food principles.

Bloodroot remains the only surviving example of a wave of feminist restaurants from the 1970s and '80s, continuing to serve as a testament to the founders' vision and the broader feminist movement.

### Marcel Desaulniers: Culinary Legacy of 'Death by Chocolate'

Marcel Desaulniers, the chef behind the famous "Death by Chocolate" cake, passed away last month at 78. Debuting in 1982 at the Trellis restaurant in Williamsburg, Virginia, the cake became an iconic dessert known for its extravagant layers and immense size. Desaulniers, a graduate of the Culinary Institute of America and a Vietnam veteran, brought joy to many through his playful and indulgent approach to chocolate.

Desaulniers wrote ten cookbooks and made numerous television appearances, earning the nickname "the guru of ganache." His dedication to creating memorable desserts like "Death by Chocolate" left a lasting impression on the culinary world, emphasizing the joy and extravagance that sweets can bring.