High-powered mutual fund and investment regulation advisor by day, self-described “pretty good amateur cook” by night, Deborah Bielicke Eades, JD ’90, has put spoon to saucepan and pen to paper to author a new cookbook, the proceeds of which will benefit a nonprofit organization that supports cancer patients.
SPURRED ON by a friend’s illness, Deborah Bielicke Eades turned her dream of writing a cookbook into a project to build awareness and raise funds for a nationwide cancer support organization.

Writing a cookbook was something “I’ve been wanting to do for a long time. I just never seemed to find the time for it,” says Eades, a shareholder with the international firm of Vedder Price in Chicago and a member of the firm’s Investment Services Group.

About a year ago, a young friend of Eades was diagnosed with breast cancer. “I was trying to find something I could do that would be meaningful to her,” Eades recalls. “She likes to cook as well, and so I landed on the idea of finally doing a cookbook.”

Eades wanted the proceeds to benefit a nonprofit organization that was important to her friend. They settled on Imerman Angels (imermanangels.org). The group matches patients with a survivor, or fighter, of the same type of cancer and organizes one-on-one support to patients and caregivers. Though they are based out of Chicago, they provide matches and support for individuals nationwide.

Titled What’s Cookin’—Healthy Recipes for Every Season, the cookbook focuses on recipes using local, organic, whole foods. The seasonal arrangement means fresh, available ingredients drive the recipes rather than the other way around. As a result, “very few of the recipes use prepackaged or processed foods,” Eades says.

THE BOOK, which includes recipe contributions from 15 or so friends, is dedicated to her friend with cancer. Her mother, Jeanette Bielicke, was the editor for the compilation of 265 total recipes. The cookbook is being published by Morris Press Cookbooks, a nationally recognized cookbook publisher with a focus on fundraising cookbooks.

The recipes run the gamut. “On the healthy side, there’s one called Halibut in Tomato-Rosemary Broth that’s one of my favorites; it’s a wonderful seafood dish,” Eades says. “On the indulgent side is a fabulous chocolate cake recipe.” For more information on the cookbook, visit www.cookbooks4sale.com.

Eades herself is an interesting mix of ingredients. The daughter of an A.G. Edwards executive and a legal secretary, she seemed destined to pursue a career in complex financial services. “I think my interest in the finance area probably came from my dad,” she says.

Eades’ summer internships at A.G. Edwards, including time spent in the bond department, sparked an interest in the stock market and the asset management business. Her mother’s position as a legal secretary for The Stolar Partnership in St. Louis also gave Eades “a lot of exposure to attorneys and law firms.”

After pursuing a bachelor’s degree in economics at the University of Missouri, she decided to enroll at Washington University School of Law to hone her growing interests in the regulation of financial services. After graduation, she served as in-house counsel at Janus Funds, a research-driven investment strategies firm based in Denver, before joining Vedder Price.

While a more traditional career path might be to start at a firm and then become an in-house counsel, Eades says the route she took provided the right background for her career goals. “I always knew I wanted to practice corporate and securities law,” she says, adding that her family also was ready to move back to the Midwest. Eades enjoys the diversity that working at a law firm brings. Her clients range from “a tiny firm with six people to some of the largest asset management organizations in the country,” she observes. Eades handles all aspects of mutual fund and investment advisor regulation and compliance, develops new products, and is a frequent presenter at National Regulatory Services seminars. In addition to the diversity, Eades says what she enjoys most about her practice is “creating innovative new products and handling complex transactions.”

In her free time, Eades says she plans to continue her work with Imerman Angels as a volunteer. She also is engaged with the law school in a variety of ways, including as a member of the Eliot Society, regularly advising law students on careers, and recently volunteering on her 20th class reunion committee, which involved creating a video using pictures provided by classmates to view at their class dinner. Additionally, she and her husband, Garry, enjoy spending time with their two dogs—a yellow Lab named Rascal and a black one named Koko. And, no doubt, she’ll be trying out some new recipes soon.

LEMONY ASPARAGUS AND NEW POTATOES

12 oz. fresh asparagus spears
8 whole tiny new potatoes (about 10 oz.), unpeeled
3 T. extra-virgin olive oil
1 tsp. lemon peel, finely shredded
1/4 tsp. salt
1 1/2 T. thyme, finely chopped

Snap off and discard woody bases from fresh asparagus. Cut into 2- or 3-inch pieces. Set aside. Scrub potatoes and cut into halves or quarters, depending on size (you want bite-size pieces). Cook potatoes, covered, in a small amount of boiling water in a 2-quart saucepan for 10 minutes. Add asparagus. Cook, covered, about 8 minutes more or until asparagus is crisp-tender and potatoes are tender. (Do not overcook, otherwise asparagus will be limp.) Drain. Transfer vegetables to a serving bowl. For dressing, combine the olive oil, lemon peel, salt, and thyme—use more or less of olive oil and seasonings, to taste. Add dressing to the warm vegetables and toss gently to coat. Serve warm. Makes 4 side-dish servings or 2 main-dish servings.

“What I enjoy most about my practice is creating innovative new products and handling complex transactions.”