



Les Dames d'Escoffier invites you to...

Celebrating FOOD!

Cooking ★ Careers ★ Communications

Seventh Salute to Women in Gastronomy

*More than 50 Speakers in 16 sessions.
Hands-on Cooking Classes.
Continental Breakfast and Lunch Included.
Fabulous Culinary EXPO with new products,
samples, cookbooks, experts and
Festival of Desserts.
Rosé Wine and Chocolate Finale.
Much more...*

DATE: Saturday, February 27, 2010
TIME: 9:00 a.m. to 5:45 p.m.
PLACE: The Universities at Shady Grove, Rockville, Maryland.
COST: \$95 inclusive. Free Parking.

FEATURED KEYNOTE SPEAKERS:

What Really Goes on Behind the Scenes of TV Chef Competitions?

Carla Hall

Bravo-TV "Top Chef" finalist

Owner of Alchemy Caterers in Washington, DC, Dame **Carla Hall** came within a spaghetti's width of winning \$100,000 and the title "Top Chef" on Bravo-TV's Season 5. She did win a \$30,000 automobile and a trip to

the Super Bowl. Carla's classic French training at L'Academie de Cuisine and her dedication to her personal heart-and-soul Southern cooking style propelled her through the grueling weeks of competition.



Nongkran Daks

Winner, "Throwdown! with Bobby Flay,"
TV Food Network

Owner and Executive Chef of Thai Basil Restaurant in Chantilly, VA, Dame **Nongkran Daks** is a Thai cooking expert, TV personality, and author. In the Spring of 2009, Nongkran was featured in a Pad Thai noodle competi-

tion in which she bested Celebrity Chef Bobby Flay on his show. A native of southern Thailand, the multi-lingual chef is the author or co-author of four books on Asian cooking.



*Les Dames d'Escoffier
International*



Celebrating Food! is co-sponsored by the Washington D.C. Chapter of Les Dames d'Escoffier International, The Hotel Restaurant Management Program at University of Maryland Eastern Shore, and The Universities at Shady Grove.



Celebrating FOOD!

SCHEDULE

8:30 to 9:30 a.m. Registration and Continental Breakfast.

9:30 to 10:20 a.m. **GENERAL SESSION. Keynote Speakers Carla Hall and Nongkran Daks. What Really Goes on Behind the Scenes of TV Chef Competitions?**



Jansen

CHOICE OF SESSIONS (NOTE: Each attendee may take only **one** "Hands-on Cooking Class" for the day unless spaces are available. Limit of 30 per cooking class.)

10:30 a.m. to 11:40 a.m.

1A. Confections to Vie For. (Hands-on Cooking Class). Dame **Kate Jansen**, Pastry Chef, Willow Restaurant, teaches sweet & savory tarts; and Dame **Beverly Bates**, Pastry Chef, Sofitel Hotel, teaches no-temper chocolate truffles. *Take yours home--or indulge in class.*



Cutler

1B. Trucs of the Trade. Learn as the pros demonstrate time-saving "Trucs" (Tricks) that you can easily adapt in the kitchen. **Nongkran Daks**, Chef/Owner, Thai Basil Restaurant; **Francoise Dionot**, Owner, L'Academie de Cuisine; Dame **Kathy Gold**, Custom Cuisine Cooking Co. (New Jersey); Dame **Susan Holt**, Founder and Owner, CulinAerie; Dame **Janis McLean**, Executive Chef, Ria Restaurant, Doubletree Hotel. Co-Chairs: Dames **Carol Cutler** and **Sheilah Kaufman**, Food Writers and Cookbook Authors.



McLean

1C. Culinary Blogging 101. Internet food blogging basics, including on-line samples, writing and photo advice, and top tips. **David Leite**, Award-winning Writer, Founder of LeitesCulinaria.com; **Monica Bhide**, Cookbook Author, On-line Columnist. Chair: Dame **Nancy Baggett**, Award-winning Cookbook Author, Host of www.kitchenlane.com



Leite

1D. Ethnic Ingredients and Where to Find Them. Shopping and cooking off the beaten track: finding and using the best ingredients from area ethnic food stores. Dame **Najmieh Batmanglij**, Persian Cooking Expert, Cookbook Author; **Patricia Jinich**, Official Chef, the Mexican Cultural Institute; **Janet Yu**, Owner and Chef, Hollywood East Café, Westfield Wheaton Mall. Chair: **Liesel Flashenberg**, President, Through The Kitchen Door.



Flashenberg

11:50 a.m. to 1:00 p.m.

2A. Pickling and Canning. (Hands-on Cooking Class). Make Bread & Butter Pickles and Green Mango Chutney -- take home a jar of each. Learn how to do water bath processing. Dame **Catherine Pressler**, Culinary Educator, Food FUNdamentals, and Dame **CiCi Williamson**, Author, *The Best of Virginia Farms Cookbook and Tourbook.*



Pressler

2B. School of Fish. Demonstration on choosing and handling quality fish and seafood; how to purchase sustainable seafood; status of species and terms. Dame **Barbara** and **Jeff Black**, Owners, BlackSalt Fish Market and Restaurant; **M.J. Gimbar**, Sales Executive, Wild Edibles Wholesale Fish Market, New York City; and **Tim Sughrue**, Marine Biologist, Vice President of Congressional Seafood. Chair: Dame **Barbara Black.**



Benwick

2C. Food Writing With Flavor. Spark your creativity during this hands-on, pen-on-paper session. Bring short samples of your food writing for constructive critiques. **Joe Yonan**, *Washington Post* Food Editor, and **David Leite**, author, "The New Portuguese Table." Chair: Dame **Bonnie Benwick**, Deputy Editor, *Washington Post* Food section.



Rusignuolo

2D. The Right Rice for Your Recipe. The facts of rice: how to select, cook and handle rice varieties properly. Taste dishes from rice salads to rice puddings. Dame **Anne Banville**, Vice President, Domestic Promotion, USA Rice Federation; and Dame **Aulie Bunyarapthan**, Chef/Owner, Bangkok Joes's and Thai in Shirlington. Chair: Dame **Judy Rusignuolo**, Director, National Consumer Education and Foodservice Marketing, USA Rice Federation.

1:00 TO 2:30 P.M. Luncheon, Fabulous Food EXPO, and Festival of Desserts.

Luscious box lunches and exquisite desserts crafted by Dame **Kate Jansen**, Founder, Firehook Bakery, and Pastry Chef, Willow Restaurant; and **Laurie Alleman Weber**, Pastry Chef/Owner, The Swiss Bakery & Pastry Shop.

★ See and sample new products! ★ Speak with experts!

★ Shop for books and cookware! ★ Select from Cookbook Jumble!

2:40 to 3:50 pm.

Gresser



- 3A. Flatbreads of Three Continents. (Hands-on Cooking Class).** Dame **Ruth Gresser**, Chef/Owner, Pizzeria Paradiso Dupont Circle and Georgetown, and Dame **Amy Riolo**, Author and Cooking Instructor, teach a trio of flatbreads: Indian sesame chapati, Matlough (Moroccan flatbread), and pizza dough.

Catacalos



- 3B. Farm to Table: Moving Toward the Mainstream.** *How the ideas and practices of the SOLE (Sustainable, Organic, Local and Ethical) food movement are translating to real change in foodservice and home cooking.* **Kati Gimes**, Co-leader, Slow Food DC; **Louise Mitchell**, Sustainable Foods Coordinator, Maryland Hospitals for a Healthy Environment; **Phil Petrilli**, Northeast Regional Director, Chipotle. Chair: Dame **Renee Brooks Catacalos**, local food expert, formerly Publisher/Editor, *Edible Chesapeake* magazine.

Greeley



- 3C. Reviewing the Reviewer: Restaurant Critics Tell How They Critique.** *Learn how the pros do their job. How they remain anonymous. How they judge the restaurant and its food. How many visits.* Panelists: **Bernice August**, Restaurant Reviewer, *The Gazette*; **Tim Carman**, Food Columnist, *Washington City Paper*, and **Erin Hartigan**, Washington D.C. Editor, *DailyCandy*. Chair: Dame **Sandy Greeley**, Restaurant Reviewer, the *Examiner*, *The Washington Post*, *Foodservice Monthly* and others.

Evans-Hylton



- 3D. Drink Local: Cheers to Virginia and Maryland Wines!** *Taste local vintages and hear experts discuss the emergence of local wines and winemaking.* Presenters: **Kevin Atticks**, Executive Director, Maryland Wineries Association; **Patrick Evans-Hylton**, Executive Editor, *Virginia Wine Lover* magazine; and winemakers to be announced. Chair: Dame **Susan Callahan**, Chef Instructor, University of Maryland Eastern Shore.

4:00 to 5:10 p.m.

Frucht



- 4A. Sushi: We're on a Roll! (Hands-on Cooking Class).** Dame **Phyllis Frucht**, Founder/Teacher, What's Cooking! cooking school, and Dame **Rissa Pagsibigan**, Chef formerly at Citronelle and The White House, teach seasoned rice, California & cucumber rolls, Nigiri-Zushi (individual pieces) and California cones.

Jacobson



- 4B. Mixology: Creating a Signature Cocktail.** *Tasting demonstration using innovative ingredients; classic cocktails comeback; how wine and cocktails balance a restaurant beverage program* **Gina Chersevani**, Mixologist, PS 7's Restaurant; Dame **Kelly Magyarics**, Wine & Spirits Writer; **Kathy Morgan**, Sommelier, Citronelle Restaurant. Chair: Dame **Dusty Lockhart**, ThreeLockharts Public Relations.

Green



- 4C. Designing Kitchens: Doing it Yourself and Working with the Pros.** *Award-winning designers Mark White, Kitchen Encounters, and Joni Zimmerman, Design Solutions, will help you understand how to develop a home kitchen design with realistic expectations; walk you through the design and development process; and tell you about the latest design trends.* Chair: Dame **Paula Jacobson**, Cookbook Editor and Recipe Tester.

Cam



- 4D. Cooking with Uncommon Herbs and Spices: A Smelling, Tasting, and Learning Session.** *Includes fennel pollen, asafetida, mastic, nigella seeds, grains of paradise, Australian wattleseed, black cumin, and more.* Dame **Aliza Green** (Philadelphia), Author of nine cookbooks; and **K.N. Vinod**, Chef/Co-owner of Indique Heights, Indique, and Bombay Bistro. Chair: Dame **Gail Forman**, Consultant, Smithsonian Associates.

5:10 to 5:45 p.m. Finale. Everything's Coming Up "Rosés" and Chocolate.

Seminar Chairs: Dames **Susan Callahan** (see 3B), **Gail Forman** (see 4D), and **CiCi Williamson** (see 2A). **EXPO Chair:** Dame **Janet Lai Cam**, Marketing Professional.

Hands-On Cooking Classes Chair: **Phyllis Frucht**, Teacher/Owner What's Cooking D.C. **The Universities at Shady Grove:** **Judy Streeter**, Program Director.

REGISTRATION FOR "Celebrating FOOD!"

Instantly secure your session choices when you register online at www.lesdamesdc.org.

No Internet? Copy and mail this form with your method of payment.)

NAME: _____

ADDRESS: _____

WORK PHONE: _____

HOME PHONE: _____

E-mail ADDRESS: _____

CHOICE OF SESSIONS (Mark 1 for your first choice and 2 for your second choice in each group.) NOTE: Each attendee may take only one "Hands-on Cooking Class" for the day unless spaces are available. Limit of 30 per cooking class. If you list two cooking classes, please circle your first choice.

10:30 a.m. to 11:40 p.m.

1A. _____

1C. _____

1B. _____

1D. _____

11:50 to 1:00 p.m.

2A. _____

2C. _____

2B. _____

2D. _____

2:30 to 3:40 p.m.

3A. _____

3C. _____

3B. _____

3D. _____

3:50 to 5:00 p.m.

4A. _____

4C. _____

4B. _____

4D. _____

SEMINAR COST: _____

\$95 before February 20.

\$105 after February 20.

\$35 for students with ID -- please list school

here: _____

CHECK enclosed _____ to "Les Dames."

CREDIT CARD INFORMATION:

Visa - MasterCard - American Express

Card # _____

Expiration date: _____

Signature: _____

Note: FREE parking is available at The Universities at Shady Grove. Directions will be sent to those registered. Closest Metro: Shady Grove (taxi to USG). Pick up your tickets and tote bag at the registration desk.

Cancellation date for refund: Feb. 24

Mail to: *Les Dames d'Escoffier*, P. O. Box 1617, Washington, D.C. 20013

Les Dames d'Escoffier

P. O. Box 1617

Washington, D.C. 20013

(202) 973-2168

lesdamesdc@aol.com



Celebrating FOOD!

Cooking ★ Careers ★ Communications

Washington D.C. Chapter's
Seventh Salute to Women in Gastronomy