

Les Dames d'Escoffier Washington, D.C., invites you to...



## CELEBRATING FOOD!

# CELEBRATING FOOD!

COOKING ★ CAREERS ★ COMMUNICATIONS

**12th Salute to Women in Gastronomy**

**Hands-On Cooking Classes**

**Continental Breakfast and Lunch Included**  
**Fabulous Culinary EXPO with New Products,**  
**Restaurant Samples, and Cookbooks**

**Festival of Desserts**

**Finale Reception**

**More than 50 Speakers in 16 sessions!**

**Demos and Breakout Panels:**

Trucs of the Trade; Nourishment for Life;  
Culinary Diplomacy; Herbal Infusions;  
Pasta History; Bees and Honey;  
Jewish Cooking from Around the World;  
Food Programming in a Digital World; Cider;  
Farm-Based Businesses;  
The Plants We Eat; Food Waste;  
and much more...

**DATE: Saturday, March 28, 2020**

**TIME: 8:30 a.m. to 5:45 p.m.**

**PLACE: The Universities at Shady Grove**  
9630 Gudelsky Dr., Rockville, MD 20850

**COST: \$145 by Feb. 28**

**\$155 after Feb. 28**

**(Cost includes parking fee.)**

**Hands-On Cooking Classes include:**

- Knife Skills • Hand-Cut Noodles
- Hors d'Oeuvres in a Hurry • Thai Foods

## KEYNOTE PANEL: "Interpreting Italian Cuisine in Washington"

**Le Innovazioni di Tre Chef Premiati**

(The Innovations of Three Prize-Winning Chefs)

Dame **Amy Brandwein**  
Executive Chef/Owner  
Centrolina and Piccolina

Dame **Ruth Gresser**  
Executive Chef/Owner  
Pizzeria Paradiso

Dame **Christianne Ricchi**  
Executive Chef/Owner  
Ristorante I Ricchi



In 2018, Brandwein won Chef of the Year at the RAMMY Awards. For three years (2017-19), she has been a finalist for the

James Beard Foundation Award in the Best Chef: Mid-Atlantic category.



In 2019, Gresser was named a semifinalist in the James Beard Awards for Outstanding Restaurateur. Pizzeria Paradiso, introduced 27

years ago, now has five locations and is a past winner of a RAMMY award for best beer program.



Celebrating its 30th year, I Ricchi has won dozens of awards including Best 25 Restaurants in North America by Food & Wine Magazine and

Top 10 Restaurants in the U.S. by the American Academy of Restaurant Sciences.

Moderator: Dame **Amy Riolo**, Award-winning Author, Chef, Partner in Italian Sensory Experience.



Les Dames d'Escoffier  
INTERNATIONAL  
Washington, D.C. Chapter

Go to [www.lesdamesdc.org](http://www.lesdamesdc.org) to see updates. **Follow us!**

[www.facebook.com/LesDamesDC](https://www.facebook.com/LesDamesDC)



[www.twitter.com/LesDamesDC](https://www.twitter.com/LesDamesDC)

CELEBRATING FOOD! is sponsored by the Washington, D.C., Chapter of Les Dames d'Escoffier International, observing our 39th year in 2020!

# CELEBRATING FOOD! Schedule

8:30 to 9:30 a.m. REGISTRATION AND CONTINENTAL BREAKFAST

9:30 to 10:20 a.m. GENERAL SESSION

**KEYNOTE "Interpreting Italian Cuisine in Washington"**

**SPEAKERS:** Dames **Amy Brandwein**, **Ruth Gresser**, **Christianne Ricchi**. Moderator: Dame **Amy Riolo**.



Riolo

**CHOICE OF SESSIONS** (NOTE: Each attendee may take only **one** Hands-On Cooking Class for the day. Limit of 25 per cooking class.)

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

- 1A. KNIFE SKILLS. (HANDS-ON COOKING CLASS)** *What types of knives should you purchase? In stainless steel or ceramic? How should you care for them? How does the cut you choose affect time, taste, and cooking temperature? Simple cuts will be demonstrated, and you will get a chance to practice.* Dame **Susan Callahan**, Chef Instructor, UMES Hospitality and Tourism Management Program; **Jenna Dawson**, Chef de Cuisine, Cookology.
- 1B. "TRUCS" OF THE TRADE. (DEMO)** *"Trucs" means "tricks" in French, and this rapid-fire presentation will teach you how to save time in cooking, baking, and preparing food.* Speakers: **Shelley Holdsworth**, Certified Personal Chef, Consider It Done Personal Chef Service; **Shirley Scraftford**, Certified Personal Chef, My Chef Shirley, LLC. Chair: Dame **Monica Thomas**, Certified Personal Chef, Tailored Taste Personal Chef Service.
- 1C. NOURISHMENT FOR LIFE: A SEAT AT YOUR TABLE.** *Discover how to nourish your best self and others with healthful food; how food can be savored, enjoyed, and shared throughout the lifecycle, across cultural experiences and heritages.* Speakers: **Jessica Braider**, CEO, The Scramble; Dame **Kimberly Lipinski**, CEO Founder, Elder Nourish; Dame **Tambra Raye Stevenson**, CEO Founder WANDA: Women Advancing Nutrition, Dietetics, and Agriculture. Chair: Dame **Rose Clifford**, Nutrition Program Manager, Iona Senior Services.
- 1D. CULINARY DIPLOMACY AND SOCIAL GASTRONOMY.** *Explore how global cuisine has become a new language for social engagement and a tool for managing international relations via culinary diplomacy.* Speakers: **Darra Goldstein**, Professor, Williams College, Founding Editor, *Gastronomica*; Dame **Paula Johnson**, Smithsonian Museum of American History; **Laura Kennedy**, Former Ambassador to Turkmenistan; Chair: Dame **Johanna Mendelson Forman**, Adjunct Professor, American University, Creator of Conflict Cuisine®.



Callahan



Thomas



Clifford



Forman

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

- 2A. THE FOUR S's OF THAI FOOD: SWEET, SOUR, SALTY, SPICY. (HANDS-ON COOKING CLASS)** *Learn about the many ingredients used to achieve this characteristic flavor profile as you prepare Thai green papaya salad and summer rolls with a variety of dipping sauces.* Dame **Aulie Bunyarataphan**, Chef/Owner of Bangkok Joe's, T. H. A.I., and Tom Yum District restaurants.
- 2B. FOOD WASTE IN RESTAURANTS AND HOMES: WHAT CAN WE DO ABOUT IT?** *America throws away 40 percent of its food—over 400 pounds per person each year—while 42 million Americans don't have enough to eat. Hear how food waste can be transformed into a resource.* Speakers: Dame **Wendy Bazil**, Owner, Healthier Kitchen; **Jackie DeCarlo**, CEO, Manna Food Bank of Montgomery County; Dame **Ellen Gray**, Co-owner, Equinox Restaurant. Chair: Dame **CiCi Williamson**, Author, Culinary Historian.
- 2C. CAPTURING THE ESSENCE OF CULINARY HERBS.** *Learn from experts how to turn culinary herbs from your garden or farmers' markets into infusions, teas, syrups, vinegars, tinctures, bitters, and decoctions. These enticing herbal infusions boost flavor, fragrance, and nutrition in savory and sweet dishes and beverages. Includes tastings of various infusions, plus recipe handouts.* Speakers: **Susan Belsinger**, Herbalist, Teacher, Author. Chair: Dame **Nancy Baggett**, Cookbook Author, Lavender Expert.
- 2D. PASS THE PASTA, PLEASE.** *Explore the history of pasta in the United States. Learn how authentic Italian pastas and pasta sauces vary region by region and how to correctly pair pasta shapes with appropriate sauces. Includes a tasting of several pastas and sauces.* Speaker: **Domenica Marchetti**, Cookbook Author, Food Writer. Chair: Dame **Diane Welland**, Nutrition Communications Manager, National Pasta Association.



Bunyarataphan



Gray



Welland

## 1:00 to 2:30 p.m. LUNCHEON, FABULOUS FOOD EXPO & FESTIVAL OF DESSERTS

Exquisite desserts crafted by Dames **Patty Collette**, Owner/Pastry Chef, Patty Cakes; **Ris Lacoste**, Chef/Owner, RIS restaurant; and **Susan Wallace**, Chef/Owner, SWEETFREAKZ.

★ **See and sample products!** ★ **Speak with experts!** ★ **Shop for culinary items!**

### 2:40 to 3:50 p.m.

Turner



- 3A. **HORS D'OEUVRES IN A HURRY. (HANDS-ON COOKING CLASS)** Learn to prepare finger foods so delicious and simple they'll take the stress out of entertaining! Prepare Tuna Nicoise Crostini and Medjool Dates Stuffed with Mascarpone & Greek Yogurt. Get tips on how much to serve, stocking your party, and easy ways to feed a crowd. Dame **Danielle Turner**, Cooking Instructor, Food Stylist, Owner, Great Taste – A Personal Chef Service.

Kacher



- 3B. **A CIDER A DAY KEEPS THE DOCTOR AWAY.** Speakers from cideries in Virginia, D.C., and Maryland will tell you about hard and soft cider production, nutrition, food pairing, and more. And... there will be tastings! Chair: Dame **Cindy Kacher**, former co-owner of Kacher Selections, importer of fine wines from France.

Nathan



- 3C. **CONFESSIONS OF A BETHESDA BEEKEEPER.** Why does beekeeper **Phil Frank** have half a million stinging insects on his back deck—and 5,000 more in his kitchen? Frank shares insights on the extraordinary lives of honey bees: why they're irreplaceable, what's killing them, and how you can help them. Includes a honey tasting. Kitchen hive video: <https://vimeo.com/176760818>. Speaker: **Phil Frank**, Beekeeper, Journalist, Film-maker. Chair: Dame **Katherine Newell Smith**, former president, KNS Promotion Inc.

- 3D. **JEWISH FOOD FROM KING SOLOMON'S TABLE TO YOURS.** Follow the arc of Jewish cuisine as it evolved from the ancient world across borders and cultures to today's global traditions.. Speaker: Grande Dame **Joan Nathan**, Food Writer, Cookbook Author. Chair: Dame **Susan Barocas**, Founding Director, Jewish Food Experience, Documentary Film Writer and Producer.

### 4:00 to 5:10 p.m.

Barocas



- 4A. **"LE MANI IN PASTA"—MAKING HAND-CUT NOODLES. (HANDS-ON COOKING CLASS)** Learn the art of making pasta by hand with a rolling pin, flour, eggs, and lots of "amore"! You'll be surprised how easy it is when you make your own. Dame **Jessica Botta**, Director of Training and Culinary Development for Fabio Trabocchi Restaurants.

Botta



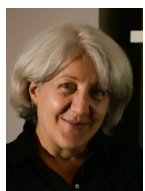
- 4B. **FOOD PROGRAMMING IN A DIGITAL WORLD.** Join us for a discussion of the ways in which food content survives and thrives in the overlapping worlds of television, digital and streaming video, podcasts, and social media. Speakers: **Jack Inslee**, Founder/Executive Producer, Full Service Radio at The LINE, DC; **Rose Previte**, Owner, Maydan and Compass Rose restaurants, host of WETA's "Check Please!" Chair: Dame **Susan Lutz**, Television Producer, Food Writer, Photographer.

Lutz



- 4C. **FARM-BASED BUSINESSES: LOCAL, SUSTAINABLE, AND BANKABLE.** Running a farm-based business requires educating consumers, dealing with market- and farm-permitting requirements, and developing and marketing products to create a viable business and farm operation. Speakers: Dame **Sandra Miller**, Farmer, Painted Hand Farm; **Sophia Watkins**, Soleado Lavender Farm. Chair: Dame **Claudia Kousoulas**, Cookbook Author.

Kousoulas



- 4D. **THE PLANTS WE EAT: FOODS AROUND THE WORLD.** Go on a global exploration with experts on the many plants, both exotic and familiar, that feed, nourish, and delight us. Samples of unusual fruits provided by Melissa's Produce will be served. Speakers: **Saharah Moon Chapotin**, Executive Director, U.S. Botanic Garden; **Bill Gerlach**, Research and Development Director, Melissa's World Variety Produce Inc. Chair: **Kari Barrett**, Public Engagement Team Lead for FDA's Food Safety and Nutrition Programs.

### 5:10 to 5:45 p.m. FINALE: CIDERS, SAVORIES, AND SWEETS!

**SYMPOSIUM CHAIRS:** Dames **Laurie Bell** and **Eileen Dykes**  
Dame **Linda Davis** (Assistant Chair)

**HANDS-ON COOKING CLASSES CHAIRS:** Dames **Janis McLean** and **Nona Nielsen-Parker**

**EXPO CHAIRS:** Dames **Jill Collins** and **Erinn Tucker**

**SYMPOSIUM ADVISOR:** Dame **CiCi Williamson**

**FINALE CHAIRS:** Dames **Gail Forman** and **Paula Jacobson**

Barrett





# REGISTRATION FOR CELEBRATING FOOD!

To register and secure your session choices, go to [www.lesdamesdc.org](http://www.lesdamesdc.org) (Eventbrite fee added)  
**OR** fill out and mail this page to the address below **OR** scan it and email to [info@lesdamesdc.org](mailto:info@lesdamesdc.org).

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

ZIP: \_\_\_\_\_

HOME PHONE: \_\_\_\_\_

CELL PHONE: \_\_\_\_\_

EMAIL 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. 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. \_\_\_\_\_

2:40 TO 3:50 P.M.

3A. \_\_\_\_\_

3C. \_\_\_\_\_

3B. \_\_\_\_\_

3D. \_\_\_\_\_

4:00 TO 5:10 P.M.

4A. \_\_\_\_\_

4C. \_\_\_\_\_

4B. \_\_\_\_\_

4D. \_\_\_\_\_

SEMINAR COST: \_\_\_\_\_

\$145 **BY** FEBRUARY 28 (includes parking fee)

\$155 **AFTER** FEBRUARY 28 (includes parking fee)

\$85 FOR STUDENTS WITH ID

LIST SCHOOL HERE: \_\_\_\_\_

TAX DEDUCTIBLE DONATION \_\_\_\_\_

TOTAL AMOUNT \_\_\_\_\_

CHECK ENCLOSED to "Les Dames DC"

OR

**CREDIT CARD INFORMATION:**

Visa - MasterCard - American Express

Card # \_\_\_\_\_

Exp. date: \_\_\_\_\_ Code \_\_\_\_\_

Signature: \_\_\_\_\_

**Note: Parking fee included** at The Universities at Shady Grove, 9630 Gudelsky Drive, Rockville, Maryland 20850. Registration is in Building II. Closest Metro: Shady Grove.

MAIL TO: **Les Dames, c/o Robin Kurtzman, 7512 Granada Drive, Bethesda, MD 20817**

\_\_\_\_ Yes, I would like to support Les Dames' scholarship program and be listed in the program book. Please find my contribution of \$150 to become a member of the Escoffier Brigade.

## CELEBRATING FOOD!

c/o Robin Kurtzman  
7512 Granada Drive  
Bethesda, MD 20817

[www.celebratingfood.org](http://www.celebratingfood.org)

To mail brochure to a friend, fold and place a 55¢ stamp here.



CELEBRATING FOOD!

★ COOKING ★ CAREERS ★  
COMMUNICATIONS

Les Dames d'Escoffier Washington Chapter's  
12th Salute to Women in Gastronomy

TO:



Follow us at LESDAMESDC  
#celebratingfood2020