



**Les Dames d'Escoffier International
Washington DC Chapter**

LES DAMES DC ENTRE NEWS – December 5, 2011

SEND YOUR NEWS! Please send in your professional hurrahs and other news for inclusion to ENTRE NEWS editor Dianne Murphy Diannem.murphy@gmail.com (This is not a place to advertise your business activities).

CONGRATULATIONS AND A BIG HURRAH TO:

Monica Bhide on the launch of her e-book "[In Conversation with Exceptional Women](#)" that compiles reflections from over 50 influential women (writers, chefs, photographers, moms) on developing and thriving as a creative professional and finding balance in their personal lives.

Nongkran Daks, Chef and Owner of Thai Basil in Chantilly was recently featured in the Washington Post Food Section with her special Steam Prawns and Bean Thread in Bonnie Benwick's the 30-Minute Meal section. You can see the pictures and recreate the recipe at www.washingtonpost.com/recipes.

Condolences to:

Gladys Abi-Najm, her family and the Lebanese Taverna Group at the death of partner and long-time friend, Henrik Suhr. Henrik died Sunday, November 13, 2011 of injuries sustained from a motorcycle accident. Henrik had been a partner of Lebanese Taverna since 1997 with his focus on business analysis and development. In lieu of flowers, donations in his memory may be sent to: Lost Dog & Cat Rescue Foundation, PO Box 50037, Arlington, VA 22205 www.lostdogrescue.org.

TONIGHT!!! Monday, December 5, 6:30 pm HOLIDAY POTLUCK DINNER PARTY

Join sister Dames to kick off the season at a holiday celebration filled with good cheer!

PLACE: Dame Barbara Black's home
4 Quincy Street
Chevy Chase, Md. 20815
301-656-0566

TIME: Board Meeting 5:00 p.m.
(for Officers and Directors)
Potluck Dinner 6:30 p.m.



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PRICE: Free.

Please bring a casserole, salad, dessert, bottle of wine, beverages, cheeses or bread.

Call or email Barbara to coordinate what you wish to bring.

RESERVATIONS: wecookforyou@msn.com

SOCIAL MEDIA CONNECTIONS!

Les Dames DC Goes Social! Connect with sister Dames online. Here's how:

Facebook.com/LesDamesDC **Twitter.com/LesDamesDC**

We need **ALL** members who have FB and Twitter accounts to follow both....we are actively re-tweeting our members tweets and we need everyone to do the same to spread the great news about our activities and programs! It really is helpful.

Connect with **Les Dames d'Escoffier International** on Twitter, Facebook and LinkedIn.

Twitter: Do you use Twitter? Connect with other LEDI members by using **hashtag #LDEI2011** or **#ldei2011** when sending tweets about the 2011 LEDI annual conference, Savor Atlanta.

Facebook: Les Dames d'Escoffier International has a new Facebook Group (<http://www.facebook.com/groups/218435184886471>). Members please join and share relevant news, events, and updates.

LinkedIn: Join the LEDI members-only LinkedIn Group to stay connected with other Dames.

UPCOMING PROGRAMS

Friday, January 27, 6:30 pm

CHINESE NEW YEAR AT HOLLYWOOD EAST CAFE

Celebrate the "Year of the Dragon" with traditional dishes to bring in a new year!

Saturday, February 11, 1:00 pm

**HEIRLOOM FOODS BRUNCH AT RIS with DR. WILLIAM WOYS WEAVER, speaker
Food Historian, culinary scribe and gardener extraordinaire shares stories and
conversation.**

Monday, February 20, 6:30 pm

"LUNDI GRAS" AT BAYOU BAKERY



**Les Dames d'Escoffier International
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**Join New Awlins natives Chef David Guas and Simone Rathle for this Shrove
Monday celebration on Mardi Gras eve.**

Saturday, March 10

"CELEBRATING FOOD!" Symposium -- 8th Biennial Salute to Women in Gastronomy

The Universities at Shady Grove, Rockville, MD

Co-sponsored by the Hotel-Restaurant Management Program at the University of Maryland Eastern Shore and The Universities at Shady Grove

Co-chairs Eileen Dykes, Gail Forman and CiCi Williamson

- 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
- Grand Closing Reception

**NEW EVENT! Saturday March 24 and Sunday March 25 – The Galleria at Tysons Corner
Let Them Eat Cake™**

Plans are underway for a fundraising event at Tysons Galleria featuring a wedding cake decorating competition among some of the area's top pastry chefs, celebrity judges, a display of tabletop designs by mall merchants to complement the cakes' décor, raffles of fabulous gifts, and a cake and coffee café where shoppers and event patrons can enjoy a cup of coffee or tea and sample how the pastry chefs' wedding cake creations would taste. This is a first year event for us and originated with the Dallas chapter which shared the specifications with us. We thank our sister Dames for this inspiration.

Volunteers are needed!

Bev Bates is our Chair and her co-chairs are Susan Wallace and Kate Jansen. More news to follow!

LES DAMES d'ESCOFFIER INTERNATIONAL ANNUAL CONFERENCE

November 3 – 6, 2011 – follow up

Thanks to our Sister Dames in the Atlanta Chapter, this year's conference was a huge success!. Great to see so many new and old friends. DC Chapter attendees included Katherine Newell Smith, Judy Rusignuolo, Ann Stratte, CiCi Williamson, Drew Faulkner and Phyllis Frucht.

LDEI Conference Highlights

Atlanta ▪ Austin ▪ Boston ▪ British Columbia ▪ Charleston ▪ Chicago ▪ Cleveland ▪ Colorado ▪ Dallas ▪ Hawaii ▪ Houston
Kansas City ▪ Los Angeles/Orange County ▪ Minneapolis/St. Paul ▪ Monterey Bay ▪ New York ▪
Palm Springs ▪ Philadelphia ▪ Phoenix ▪ San Antonio ▪ San Diego ▪ San Francisco Bay Area ▪ Seattle ▪ South Florida
St. Louis ▪ Washington DC



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Pre-conference events included farm and market tours, special cooking classes and visits to Atlanta Dames restaurants and exclusive eateries.

Conference education sessions featured many exciting topics:

- Global Culinary Initiative: Discover the World in Your Neighborhood
- History of Southern Food and Culture – Chef Panel
- Social Media Success: Branding, Marketing, Increasing Sales
- What Not to Eat: Allergens, Pathogens and Toxins
- Specialty Drink of the South – Bourbon
- And much more!

LDEI welcomes 2011-12 President Mary Moore, founder and CEO of Cook's Warehouse in Atlanta, and sincere thanks to outgoing President Sandy Hu, principal of Sandy Hu Food Marketing LLC in San Francisco for a year of outstanding service.

JOIN A COMMITTEE...GET INVOLVED! It's fun, interesting and fulfilling.

Grants Kate Jansen jansenkt@comcast.net

Scholarships Nona Nielsen-Parker nonanp@comcast.net

Green Tables Drew Faulkner drewcooks@mac.com Sandy Greeley cookasia@verizon.net

Programs Gail Forman gailforman@comcast.net; Cici Williamson ciciwmson@aol.com

Women in Gastronomy Seminar (May 2012) Cici Williamson ciciwmson@aol.com, Eileen Dykes ejdrd@aol.com, Gail Forman gailforman@comcast.net

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