



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

LES DAMES DC ENTRE NEWS – September 19, 2011

IN OUR THOUGHTS:

Phyllis Frucht is recuperating at home after a prophylactic double mastectomy performed last week at George Washington Medical Center. Amazing but not surprising even to those of us who know her pretty well, Phyllis is taking reservations for her early November cooking classes.

Please send in your professional hurrahs for inclusion to ENTRE NEWS editor Dianne Murphy (NEW MEMBER!!!) Diannem.murphy@gmail.com

Monday, October 10

6:00 Autumn General Membership Meeting and 7:45 dinner at Bucks Fishing and Camping

5031 Connecticut Avenue Northwest
Washington D.C., DC 20008

\$27 includes dinner of assorted pizzas, salads and wings, a glass of wine or beer or unlimited soft drinks, tax and gratuity.

Chef Vickie Reh is generously offering a complimentary glass of sparkling wine before our meeting.

Please respond as soon as possible and arrive promptly. We need to have 48 Dames present for a quorum and we have important business to address

WHAT'S AHEAD:

To make program and event reservations : www.lesdamesdc.org or (202) 973-2168

LOGIN INFO: To log into our chapter website as a member, use the e-mail address that you supplied the chapter. Password is the first two letters of your first name no space your last name. (Julia Child's login: juchild)

Tuesday, September 26, 6:30 – 9:30 pm

Ancient Grains

Boston Dame Maria Speck, author of Ancient Grains for Modern Meals, will enlighten you about ancient grains and share her techniques on how to cook them: Amaranth, barley, buckwheat, bulgur, farro, millet, oats, quinoa, rye, kamut, spelt, and wheat berries.

Restaurant Nora

2132 Florida Avenue, N.W.

Washington, D.C. 20008



**Les Dames d'Escoffier International
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Dames \$60 ; Non-Dames \$70**

Cookbook \$20 (List \$29.95)

Includes dinner, wine, and gratuity

Reservation or cancellation deadline Friday, September 23, 2011

- Lamb Burgers with Bulghur and Mint
- Lemon Quinoa with Currants, Dill and Zucchini
- Greek Millet Saganaki with Shrimp and Ouzo
- Wheat Berry Fools with Grand Marnier Figs
- Organic wine, coffee and tea

Maria Speck authored the new whole grain cookbook *Ancient Grains for Modern Meals* (Ten Speed Press). *The New York Times* listed the book as one of the best summer cookbooks of 2011.

Sunday, October 16, 9am to 1pm, Culinary Garage Sale AND Green Tables Cooking Demo on at the Bethesda Central Farmers Market on Elm Street, Bethesda, MD

Co-chairs: Kate Jansen jansenkt@comcast.net and Odonna Mathews

odonna@cotandy@verizon.net . Committee members and volunteers are needed. So please let Kate Jansen know if you wish to work on this fun project.

Here's a great chance to thin out your cookbook shelves, clear away unused or duplicate kitchenware and unused table linens and accessories. DC Dames will sponsor a Culinary Garage Sale. All funds will go to support our scholarships, grants and Green Tables programs. We are a 501c3 organization, so your donations are tax deductible. See this link for guidelines on how to claim a deduction for donated items.

<http://nonprofit.about.com/od/fordonors/tp/taxdeductionsforcharity.htm>

Bethesda Central Farmers' Market managers Ann Brody and Mitch Berliner have generously agreed to have us at their market at no charge given the nature of our fundraiser.

Also, the market has requested that we have a cooking demo with samples to accompany our sale. Drew Faulkner drewcooks@mac.com will chair this portion of the event. If you wish to join her as a co-chair, please let Drew know. The focus will be healthy, easy back-to-school and family meals featuring local foods.

HOW TO DONATE ITEMS

If you wish to donate, please send Kate or Odonna an e-mail with "Culinary Garage Sale" in the subject line and let her know the items you plan to donate, estimated value (we will use Salvation Army Valuation as a pricing guide) and how/when you plan to get them to Kate Jansen (Alexandria, VA) , Odonna Matthews (Silver Spring, MD) or to Katherine Newell Smith's home in Bethesda, 5525 Devon Road (just off Bradley Blvd) where it will be stored until the event. Items can be delivered, with advance notice, (301) 907-7590/(703) 475-1833 or kns4pr@erols.com . We will arrange to e-mail you a thank you receipt letter on our letterhead for your tax purposes once we receive your items.

Les Dames d'Escoffier International ANNUAL CONFERENCE



**Les Dames d'Escoffier International
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November 3-6, 2011
Ritz Carlton, Buckhead

Atlanta GA

www.ldei.org

All Dames are welcome to attend. It is a terrific conference and you really get an appreciation of what LDEI is about and of the connections you can make with other Dames across the US, Canada and the UK. Impressive.

Please join a committee. Get involved. It is 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 Eileen.Dykes@fsis.usda.gov, Gail Forman gailforman@comcast.net

Public Relations Amber Pfau amber@pfaucommunications.com

Culinary Garage Sale (Oct 16, 9a-1p) – Kate Jansen jansenkt@comcast.net and Odonna Mathews odonna.cotandy@verizon.net AND Drew Faulkner drewcooks@mac.com for cooking demo 10:30-12n

***NOTE:** Monica Bhide has had to step down from second VP due to illness of both parents in Mumbai. Please offer them your thoughts and prayers.*

Stay tuned for information on the following program:

February 11, 2012

Food Historian, culinary scribe and gardener extraordinaire William Woys Weaver
Program details to come

ITEMS OF INTEREST:

IFEC Annual Conference 2011

November 7-10, 2011

The Washington Plaza Hotel

Washington, D.C.

www.ifeconline.com

IFEC's (International Foodservice Editorial Council) 2011 Annual Conference and IFEC Institute will be held in DC from Nov 7-10. This annual conference of foodservice publications editors and publicists may be an opportunity for Dames with businesses to get involved with events,

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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donations to silent auction, etc. Dame Linda Roth Conte's company is involved with planning some of the events and will be letting Dames know how to get involved. If you are a foodservice editor or PR professional interested in becoming a member please contact executive director Carol Lally at ifec@aol.com