



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

LES DAMES DC ENTRE NEWS – August 16, 2011

A BIG CONGRATULATIONS to:

Dame Monica Bhide for winning the Symposium for Professional Food Writers 2011 Greenbrier Scholarship <http://www.facebook.com/notes/symposium-for-professional-food-writers/2011-scholarship-winners-and-special-mention-awardees/217863414932770>

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

CONDOLENCES to the Seattle Chapter upon the loss of their founding member Dame Kathleen Desmond Stang after a long illness from Alzheimer's disease. Kathleen briefly participated as a member of our chapter while her husband taught at Georgetown University. She is the author of *The Delectable Apple*, *Northwest Berry Cookbook*, *Little Northwest Cookbook*, and *Zucchini, Pumpkins and Squash*.

WHAT'S AHEAD:

Please join a committee. Get involved. It is fun, interesting and fulfilling.

Grants Kate Jansen jansenkt@comcast.net

Scholarships Nona Parker Neilson nonanp@comcast.net

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

Programs Gail Forman gailforman@comcast.net Monica Bhide mbhide99@yahoo.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

To make all program 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. (BTW, some of you need to update the online directory from old e-mail addresses to the ones you most often use.) Password is the first two letters of your first name no space your last name.(Julia Child's login: juchild)

Tuesday, September 13, 6:30 – 9:30 pm

Dames \$37 ; Non-Dames \$48

My Louisiana...from the Crescent City to Cajun Country

A cooking demonstration, reminisces and dinner with beer pairing

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



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

Chef David Guas and Dame Simone Rathle
Bayou Bakery
1515 North Courthouse Road, Arlington, VA

more.....

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 Matthews

Odonna@cotandy@verizon.net are the co-chairs. Committee members 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 are going to have a Culinary Garage. All funds will go to support our scholarships, grants and Green Tables programs. We are a 501c3 organization, so your donations can be tax deductible. See this link for guidelines on how to claim a deduction for donated items.

<http://nonprofit.about.com/od/for donors/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 co-chair. If you wish to join her as a co-chair, please let Drew and me know. The focus likely will be healthy, easy back-to-school and family meals.

HOW TO DONATE ITEMS

If you wish to donate, please send Kate or Odonna an e-mail with "culinary garage sale" in the subject 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 in her basement. 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.

ITEMS OF INTEREST:



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

Sunday, September 4, 11am

**BETHESDA CENTRAL FARM MARKET HOLDS SECOND ANNUAL
"BAKE BETHESDA A PIE" CONTEST**

Bethesda Central Farm Market, at the Elm Street between Wisconsin and Woodmont Avenues, on Sundays from 9 a.m. – 1 p.m. will hold its second annual "Bake Bethesda a Pie" contest. Last year over 200 people watched the judging of over fifty fabulous pies! The contestants came from all over Maryland, Virginia and DC

To enter, contestants must be amateur bakers and this year there are two divisions: adult and children in two categories, sweet and savory. All applications include a \$5 fee that will benefit Manna Food Bank. For an application, go to www.bethesdafarmmarket.com and enter before August 31, 2011. A separate entry form is required for each pie entered; bakers may submit up to two pies.. For complete details and contest rules, click on www.bethesdacentralfarmmarket.com

The contest will be judged on Sunday, September 4 at 11 a.m. at the market by some of Washington's top food professionals. Prizes will be awarded from participating local restaurants and shops and Bethesda Central Farm Market.

more....

Stay tuned for information on the following programs:

Fall General Membership Meeting – October Date and Place TBD

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, 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