



LES DAMES DC ENTRE NEWS- March 16, 2011

BIG CONGRATULATIONS to:

Dame Najmieh Batmanglij for being profiled on the front page of The Washington Post Food Section, March 2. Dame Bonnie Benwick wrote a terrific piece that focuses on Naj's delicious offerings for Persian New Year, *Nowruz*, and the update of her classic Persian cookbook, *New Food of Life*.
<http://www.washingtonpost.com/wp-dyn/content/article/2011/02/28/AR2011022806391.html>.

Please send in your professional hurrahs for inclusion in ENTRE NEWS to Katherine Newell Smith
kns4pr@erols.com

Wednesday, March 30 Invitation to all DC Dames to honor Dame Patricia Jinich:

(you each received an e-mail with this info from the Ambassador one-two weeks ago)

The Ambassador of Mexico

Arturo Sarukhan and Mrs. Veronica Valencia-Sarukhan

request the pleasure of your company
at a cocktail reception to celebrate
the national launch of the new public television series

"Pati's Mexican Table", with host Patricia Jinich

"Pati's Mexican Table" premiers on WETA TV 26 on April 2 at 11:30 am

Wednesday March 30th, 2011

6:30 to 8:30pm

Mexican Cultural Institute

2829 16th Street, NW

Washington, D.C. 20009

RSVP: Cristina Diaz cdiaz@instituteofmexico.org 202-728-1647

Complimentary Parking Business Attire

THE INVITATION IS NOT TRANSFERRABLE

PROGRAM REMINDERS:

Saturday, April 9, 2011 at 12 noon to 3 pm

Persian Culinary Tour with Najmieh Batmanglij

Yetka Market and Restaurant, 1488 Rockville Pike, Rockville, MD

Dames \$62; Non-Dames \$66.95 which Includes Tour and Tastes, Luncheon and Cookbook

www.lesdamesdc.org or call 202-973-2168 by Thurs, Ap. 7, 2011. Free Ample Parking at Market.

Cancellation Policy: Cancellations must be received by 12 Noon on Thursday, April 7, 2011 for a Refund

Persian cuisine cooking guru and renowned cookbook author Najmieh Batmanglij will meet you at Yekta Persian Market in Rockville, Maryland, for a store tour and explanation of ingredients that are common to Persian cuisine. You will sample fresh and dried fruits and spices. Then you will join

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



Najmieh for a delicious seasonal Persian lunch at the restaurant adjoining the market and receive a copy of one her fabulous cookbooks which she will personalize and sign for you.

The Menu:

Shirazi salad; Eggplants and Kask ; Fresh Herb and Cheese Platter with Persian Flat Bread; Chicken Kabob served with Fava Beans and Fresh Dill; Basmati Saffron Rice; Yogurt Persian Shallot Sauce; Medley of Persian Saffron Ice Cream; Rice Noodle Sherbet, and Pistachio Sesame Halva served with Persian Tea

SAVE THE DATE:

Spring Membership Meeting, June 7, 5:30 pm. Place and price TBA

SOME ITEMS OF INTEREST:

IFEC Annual Conference 2011

November 7-10, 2011

The Washington Plaza Hotel

Washington, D.C.

www.ifeconline.com

IFECs (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 you may want to check out IFEC membership.

Restaurant Symposium on the State of the Industry

Tuesday, May 17th from 2:30 pm to 4:30 pm

The Piedmont Room at Clyde's of Gallery Place,

707 7th Street, NW, Washington, DC 20001

The Cornell Hotel Society, the Washington/Baltimore chapter of the worldwide alumni organization of the School of Hotel Administration at Cornell University, is hosting the first held in this area.

The purpose of the symposium is to examine, from various perspectives, the state of the restaurant business. There will be a panel discussion of:

- The impact of the recent recession
- The current state of responses to restaurant dining experiences
- The trends affecting the growth of the industry
- Food and popular trends affecting customer buying decisions; the effect of the Internet
- What the future holds, one, two, and three years out

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The panelists will be asked to discuss specifics with respect to these topics and asked, at the end, for an overview of their point of view.

Jay Treadwell- General Partner- The Optimum Group- Moderator

Lynne Breaux- President- Restaurant Association of Metropolitan Washington (RAMW)

David Moran- Managing Director- Clyde's of Gallery Place and The Old Ebbitt Grill

Phyllis Richman- Former Food Critic of *The Washington Post*

Geoff Tracy- Chef/Owner- Chef Geoff Restaurants

Gary Thompson, PhD, Cornell School of Hotel Admin.-Restaurant Operations Mgmt

Questions for the pane; may be submitted to Jay Treadwell prior to the symposium.