



Les Dames d'Escoffier International  
Washington, DC Chapter

## *Entre News*



**April 3, 2012**

### **A BIG HURRAH TO:**

The amazing effort given to the Let Them Eat Cake event team led by Co-Chairs Beverly Bates and Kate Jansen. More than 40 Dames and 9 Dame friends volunteered, sold cake and raffles and enjoyed a fun and festive weekend at the Tysons Galleria as chefs from Terracocoa, Swiss Bakery and Susan Gage Caterers decorated magnificent wedding cakes! More than \$7,000 was raised before expenses and we are so proud of this inaugural event (Katherine – would you like to elaborate?)

### **DAMES IN THE NEWS:**

Thanks to Dames Beverly Bates and Kate Jansen for the early morning promotion with Fox 5's Holly Morris for Let Them Eat Cake:

[http://www.myfoxdc.com/dpp/mornings/holly\\_live/holly-morris-let-them-eat-cake-competition-031912](http://www.myfoxdc.com/dpp/mornings/holly_live/holly-morris-let-them-eat-cake-competition-031912)

Great story from the Symposium:

<http://www.facebook.com/l.php?u=http%3A%2F%2Fmyfoodyfuture.blogspot.com%2F2012%2F03%2Fcelebrating-food-les-dames-d-31012.html&h=3AQFnMfqNAQE72UhSoFiB3yFhgmkyOTy0XuMewky0jiIcLA>

### **OTHER NEWS:**

TABLECLOTHS FOR SALE...Left Over From The Culinary Garage Sale. \$5 EACH!!

We have tablecloths left over from the garage sale last October that the Culinary Garage Sale committee for which we would LOVE to find buyers. Perhaps you know of a church that could use them for weddings or events, or someone who wants to make pillow covers. They really need to get out of Katherine Newell Smith's home.

128" (6ft table) round tablecloths:

14 pink, poly/linen weave

7 abstract brush stroke pattern in chartreuse, red, orange, yellow... heavy cotton/linen weave

1 solid chartreuse (matches the abstract)- heavy cotton/ linen weave

1 cream velour

1 pink taffeta

1 block pattern of rose, navy, blue and grey with an inset of leaf pattern in cream- brushed cotton

Katherine Newell Smith will bring them to the spring membership meeting.

Please send in your professional hurrahs and other news for inclusion to ENTRE NEWS editor Dianne Murphy [Diannem.murphy@gmail.com](mailto:Diannem.murphy@gmail.com)

## **UPCOMING EVENTS:**

### **Monday, April 16**

#### **"Turkish Cuisine and the Ottoman Legacy in the Arab World"**

**6:30 pm**

Westchester Turkish Restaurant

4000 Cathedral Avenue, NW, Washington, DC

\$75 per person includes wine and valet parking

(202) 730-2500 or visit [lesdamesdc.org](http://lesdamesdc.org) to register by April 11

Ever wondered what "Palatial Cuisine" means or where some of our most beloved culinary trends originated? To answer the question, Dames Sheilah Kaufman and Amy Riolo take us on a culinary journey through Turkey and the Middle East. Then, enjoy a delicious Turkish feast prepared by Chef Hakki.

### **Tuesday, June 19**

#### **Save the Date – more to come**

New Member Meeting – Washington Court Hotel

## **HAVE YOU VISITED OUR NEW WEB SITE?**

**PLEASE MAKE SURE YOUR HAVE UPDATED YOUR PASSWORD!**

All of your member information has been exported to the new system. Yet, **you must reset your password and edit your own information.** (\*For some of you, your LDEI information is outdated by years! You are responsible for updating that information, not the chapter.)

1. Go to [www.lesdamesdc.org](http://www.lesdamesdc.org).
2. Click on either, "sign in" at the top of the page or on the "members only" tab on the tool bar.
3. Log in using your e-mail address listed in your LDEI directory along with the password *ldei 123*. This will take you to your "My Account" page with a list of options.
4. Choose "Account Details" and update your password and other personal/professional details. Once that is saved you can register for events. You will see them listed on the left of your information on the "My Account" page.

Please Update Your Information! It is critically important that you **update your contact information on both Les Dames DC website [www.lesdamesdc.org](http://www.lesdamesdc.org) and \* Les Dames d'Escoffier International site [www.ldei.org](http://www.ldei.org).** This information appears in both member directories and without up-to-date contact info our communications will not reach you.

## **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. 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 LDEI members-only LinkedIn Group to stay connected with other Dames.

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

**Grants** Kate Jansen [jansenkt@comcast.net](mailto:jansenkt@comcast.net)

**Scholarships** Nona Nielsen-Parker [nonanp@comcast.net](mailto:nonanp@comcast.net)

**Green Tables** Drew Faulkner [drewcooks@mac.com](mailto:drewcooks@mac.com) Sandy Greeley [cookasia@verizon.net](mailto:cookasia@verizon.net)

**Programs** Gail Forman [gailforman@comcast.net](mailto:gailforman@comcast.net); Cici Williamson [ciciwmson@aol.com](mailto:ciciwmson@aol.com)

**Women in Gastronomy Seminar** Cici Williamson [ciciwmson@aol.com](mailto:ciciwmson@aol.com), Eileen Dykes [ejdrd@aol.com](mailto:ejdrd@aol.com), Gail Forman [gailforman@comcast.net](mailto:gailforman@comcast.net)

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