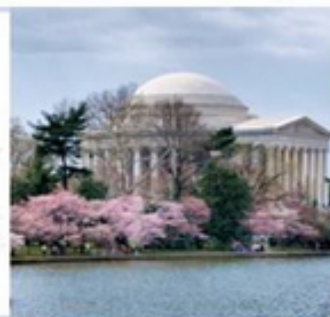


April 24, 2013



Les Dames d'Escoffier International  
Washington, DC Chapter

*Entre News*



## MESSAGE FROM THE PRESIDENT

Dear Sister Dames,  
LDEI has announced the nominees for its 2013 Grande Dame Award that will be announced at the LDEI Annual Conference in Austin, TX Oct 24-27. Among the list of seven impressive women who have shown leadership and influence in the food, beverage and hospitality industry is our own D.C. Dame Joan Nathan. Please read the bios of the nominees (link to bios- <http://ldei.org/images/file/2013%20grande%20dame%20for%20web.pdf>) and be prepared to vote at our chapter's Spring General Membership Meeting on June 10.

It's time to take care of the important business of the chapter by 1) casting your vote for the 2013-14 Board of Directors by May 10, and 2) renewing your Les Dames membership by June 15. Details follow.

An essential function of our chapter is providing educational culinary programs to benefit our members and the public. We need your support and attendance at these exceptional events! Please join me in expressing appreciation to Dames and sponsors who volunteer their time and effort in organizing and conducting our programs.

My best,  
**Judy Rusignuolo**, President

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**Having Trouble Logging  
into  
[www.lesdamesdc.org?](http://www.lesdamesdc.org)**

To log into the "Members Only" section of our website to make reservations and find chapter documents, remember to click on "Members Only" choice on the top menu bar, and then click on "Members Login Page." Then sign in to your account. You must use the email address recorded in your account plus the secret password you created. It is not possible for our Chapter Web Administrator to retrieve a Dame's password --only you know the password

## Ballots For 2013-14 LDE-DC Board of Directors

You should have received your snail-mail ballots to vote for LDE-DC's 2013-2014 board of directors. If you have not, please e-mail Katherine Newell Smith at [kns4pr@erols.com](mailto:kns4pr@erols.com) with your mailing address. You also will receive the ballots via e-mail this week; so, you can vote and snail mail the ballot to recording Secretary Theresa Morrison at 3243 Harness Creek Road, Annapolis, MD 21403, fax it to her at (410) 626-1287 or scan in your ballot and e-mail it to [wine@34south.com](mailto:wine@34south.com) (postmark, faxed or e-mailed on or before May 10).

Please mark a vote for every office as well as for the directors. If you have a write-in candidate, please make sure she is willing to serve and meets the requirements of the office.

## Membership Dues Deadline June 15

Email notices for annual dues have been sent. Please submit your \$175 payment as soon as possible. All payments received after June 15 are subject to a \$25 late fee, no exceptions. Members whose dues are not received by July 31, 2013 will not be eligible for membership in 2013-14, will be removed from LDEI and Chapter directories/email lists, and will need to reapply for membership.

You may pay online ([link](#)) or by check. Send payment to LDE-DC treasurer Ann Stratte, c/o Corbin Schaffer and Aviles, 2 Evergreen Rd, Severna Park, MD 21146

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## HURRAH!

**Bonnie Benwick** for *The Washington Post Cookbook*, a unique collection of more than 150 readers' favorite recipes from the last 50 years, for which she served as editor. Watch her interview here:

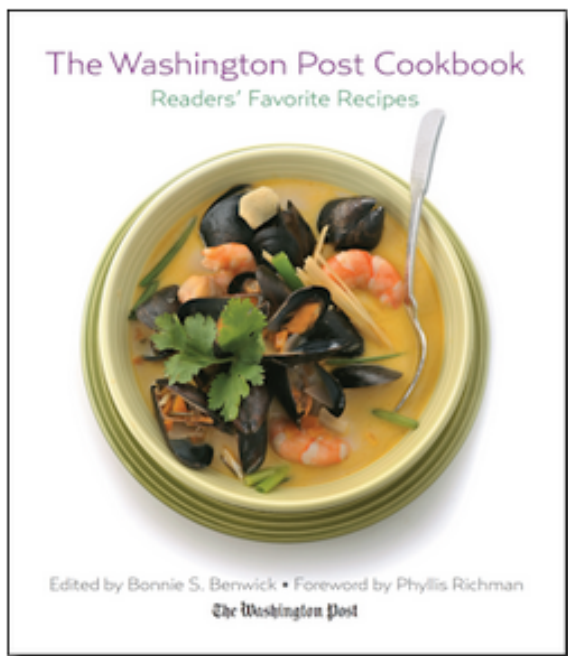
--only you know the password you created for your account.  
**THE SOLUTION:** If you don't remember your login email address or password, send an email to DC Chapter Web Administrator CiCi Williamson, [ciciwmson@aol.com](mailto:ciciwmson@aol.com), and she will let you know what email address is listed for your account. She will assign a new password in the database, and then you can use the new password to get into your account. After you get into the members-only area of the website, please update your account information and you can change your password to whatever you like (which will again be secret and not retrievable). In order to save time for everyone, each Dame needs to record somewhere her login email address and password for [www.lesdamesdc.org](http://www.lesdamesdc.org).

It is important to update your contact information on both Les Dames DC website and Les Dames d'Escoffier International site [www.ldei.org](http://www.ldei.org).

If you need with assistance with your LDEI account please contact Executive Director Greg Jewell at [ldei@aecmanagement.com](mailto:ldei@aecmanagement.com) or call (502) 456-1851.

**Without up-to-date contact info our communications will not reach you!**

[http://www.washingtonpost.com/video/thefold/dishing-out-readers-favorites-the-post-cookbook/2013/04/17/102da18e-a79d-11e2-8302-3c7e0ea97057\\_video.html](http://www.washingtonpost.com/video/thefold/dishing-out-readers-favorites-the-post-cookbook/2013/04/17/102da18e-a79d-11e2-8302-3c7e0ea97057_video.html)



Please send in your professional hurrahs and news for inclusion in *ENTRE NEWS* to editor **Katherine Newell Smith** [kns4pr@erols.com](mailto:kns4pr@erols.com)

## UPCOMING PROGRAMS/EVENTS

### **FINAL CALL TO REGISTER!**

#### **Mediterranean Mélange**

**DATE:** Tuesday, April 30

**TIME:** 6:30 p.m.

**PLACE:** Lebanese Taverna, Bethesda  
7141 Arlington Rd Bethesda, MD 20814

(Underground public parking next door)

**COST:** \$42 members, \$52 non-members (all inclusive)

Enjoy a dinner of nine dishes served family style plus tastings of specialty products and talk by LDE-NYC's Lisa Kartzman on the latest Mediterranean food products and ideas for cooking with them.

[Click for invitation](#)

**Pleasures of The Southern Table with  
Nathalie Dupree**

## Social Media Connections

### [Connect with Sister Dames](#)

Like us on **Facebook** 

Follow us on **twitter**

We need **ALL** members who have FB and Twitter accounts to follow and actively re-tweet our members' tweets to spread the great news about our activities and programs!

### [Connect with Les Dames d'Escoffier International](#)

Please share news, events and updates. 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/Mentoring:**

Kate Jansen

[jansenkt@comcast.net](mailto:jansenkt@comcast.net)

#### **Scholarships:**

Nona Nielsen-Parker

[nonanp@comcast.net](mailto:nonanp@comcast.net)

#### **Green Tables:**

Drew Faulkner & Aviva Goldfarb

[drewcooks@mac.com](mailto:drewcooks@mac.com);

[aviva@thescramble.com](mailto:aviva@thescramble.com)

**Pleasures of The Southern Table with  
Nathalie Dupree**

**DATE:** Sunday, May 5

**TIME:** 5:30 p.m.

**PLACE:** Vidalia Restaurant,  
1990 M St NW, Washington, DC 20036

**COST:** \$58 members, \$68 non-members (all inclusive  
with complimentary glass of wine)

Join Grande Dame Nathalie Dupree of Charleston, SC,  
for supper at Vidalia and conversation about her new  
book *Mastering the Art of Southern Cooking*, a James  
Beard Awards finalist.

[Click for invitation](#)

**Dames Book Club (members only)**

**DATE:** Monday, May 6, 2013

**TIME:** 7:00 to 9:00 p.m.

**PLACE:** Home of Kari Barrett  
5508 Waterway Terr., Rockville, MD 20853

**COST:** FREE

Beverages and snacks will be provided  
RSVP by Thursday, May 2 to: Gail Forman  
[gailforman@comcast.net](mailto:gailforman@comcast.net)

**Book to be discussed: *Heat*, by Bill Buford**

Upcoming books: *Consider the Fork* by Bee Wilson;  
*Dearie* by Bob Spitz; *The Art of Eating* by M.F.K. Fisher

**Save the Date!**

**Spring General Membership Meeting and Dinner**

**DATE:** Monday, June 10

**TIME:** 6:00 p.m.

**PLACE:** Willow Restaurant  
DETAILS TBA

**PROGRAMS PLEASE**

Have ideas for Programs? Contact Eileen Dykes  
[eileendykes@gmail.com](mailto:eileendykes@gmail.com) or Barbara Cullen  
[bamc517@yahoo.com](mailto:bamc517@yahoo.com) who will help organize and  
promote your event.

Drew Faulkner & Aviva Goldfarb  
[drewcooks@mac.com](mailto:drewcooks@mac.com);  
[aviva@thescramble.com](mailto:aviva@thescramble.com)

**Programs:**

Barbara Cullen & Eileen Dykes  
[bamc519@yahoo.com](mailto:bamc519@yahoo.com);  
[eileendykes@gmail.com](mailto:eileendykes@gmail.com)

**Global Culinary Initiatives:**

Amy Riolo  
[amy@amyriolo.com](mailto:amy@amyriolo.com)

**Public Relations:**

Jill Collins  
[jill@jillcollinspr.com](mailto:jill@jillcollinspr.com)

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## Entre News Update:

Please submit your Entre News  
information in a brief, concise  
statement to Katherine Newell  
Smith at [kns4pr@erols.com](mailto:kns4pr@erols.com).

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## Board Meeting Minutes

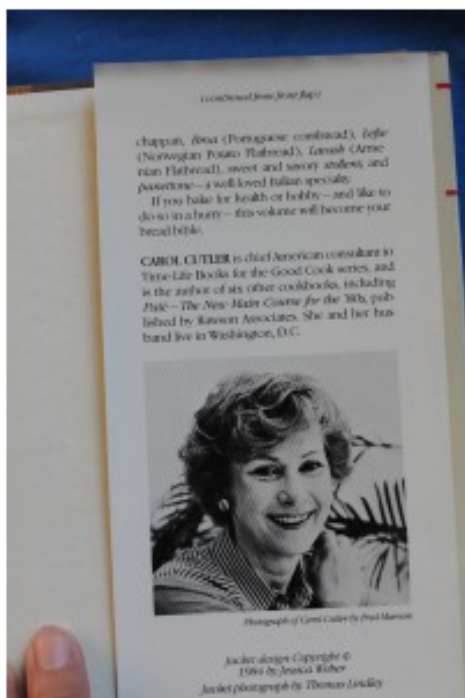
To view the latest approved  
board meeting minutes, go to  
[www.lesdamesdc.org](http://www.lesdamesdc.org) and  
click on the *Members Only* tab  
and again on *Member Login*  
*Page*. Log in. Once you are  
logged in, click on the *Bylaws*,  
*Roster & Minutes* tab. You will  
see a link to the board meeting  
minutes. During each monthly  
board meeting, the board  
approves the previous month's  
minutes and they are then  
posted to our website.

## GREEN TABLES NEEDS VOLUNTEERS FOR COOKING DEMOS

Volunteers are needed for ongoing monthly [Martha's Table](#) healthy cooking demos at Washington, DC schools. It's easy to do and lots of fun. Many dates available in April and May. Pair up with a friend if you like and share your time and expertise to help educate DC kids. Sign up on <http://doodle.com/e43uafzrs8qftbsd> or contact **Aviva Goldfarb** at [aviva@thescramble.com](mailto:aviva@thescramble.com). We need your support!

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## DAMES CORNER Carol Cutler



**Carol Cutler**, a founding member and past president of LDE-DC, likes to say, "I have found that the palate and the palette each nourish a touch of creativity." Carol's life and career are a testament to this reflection.

Carol, an art history graduate of University of Pittsburgh and Carnegie Tech (now Carnegie Mellon), was working for a local newspaper when she met Pittsburgh Press cub reporter B.J. Cutler at a newspaper picnic. They married shortly afterwards

## Revised Members-Only Section to our Website

Through the creative and diligent efforts of **CiCi Williamson**, our chapter's web administrator, it is easier to find chapter documents and resources, our event archives and past editions of *Entre News*.

Once you log in under **Members Only**, you will see a revised toolbar where you can find:

- past and current *Entre News* issues posted under the **News** tab.
- archives of 57 past events in the **Events** dropdown menu along with upcoming activities.
- helpful files including chapter letterhead, name tag template, LDEI logos and tax-exempt certificates under **Resources**.
- our chapter's standing rules, bylaws and membership roster under **Bylaws, Roster & Minutes**

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### Quick Links

[Les Dames DC Website](#)  
[lesdamesdc@aol.com](mailto:lesdamesdc@aol.com)

[Les Dames d'Escoffier  
International Website](#)  
[ldci@aecmanagement.com](mailto:ldci@aecmanagement.com)

met Pittsburgh Press cub reporter BJ Cutler at a newspaper picnic. They married shortly afterwards and moved to New York for BJ's job with *The New York Herald Tribune*. Newlywed Carol soon realized that she should not have rejected her mother's cooking lessons after all. She was a lousy cook in desperate need of help in the kitchen.

So she attended The Gourmet Cooking School where Dione Lucas, Cordon Bleu's first female graduate, was her instructor. At the same time, Carol began writing for Art in America. Soon, the Tribune moved BJ and Carol to Moscow for three years and then, in 1958, to Paris. Carol had continued writing for the magazine and, in Paris, also became *The International Herald Tribune's* art critic. There, Carol's view of food was transformed.

"The open-air markets and the lifestyle of daily shopping at the cheese monger, the butcher and the boulangerie were all new and wonderful," she recalls.

In between art criticism assignments, she studied at Cordon Bleu and Ecole des Trois Gourmandes with Simone Beck and Louisette Berthole. During vacations, she worked as a cook's assistant at various renowned restaurants.

She and BJ returned to the states in 1969 for BJ's job with Scripps-Howard's national bureau in Washington, DC. Carol became WTOP radio's cultural affairs reporter and, later, the public affairs director for the National Portrait Gallery. Subsequently, she served as a consultant for a collection that showed in DC's National Gallery of Art and in NYC's Metropolitan Gallery of Art.

Food, though, continued to be a great passion in her life. She was appalled by the explosion of TV dinners and she cooked daily as she had in Paris. BJ's cardiologist brother, a fan of her culinary abilities, inspired Carol to write a cookbook *Haute Cuisine for your Heart's Delight: A Low Cholesterol Cookbook for Gourmets* (1973). This was followed by *The Six-Minute Soufflé and Other Culinary Delights*, which won the 1976 Tastemaker Award.

She has written five more cookbooks since then, along with regular dining columns for *The Washington Post*

[ldei@aecmanagement.com](mailto:ldei@aecmanagement.com)  
LDEI Quarterly  
<http://www.ldei.org/uploads/archives/52.pdf>

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## Dames Cuisinart Discount

All Dames can now purchase Cuisinart quality products at generously discounted prices, thanks to LDEI's Members' Benefit Initiative seeking manufacturers' product discounts for culinary professionals.

For program details, go to [www.ldei.org](http://www.ldei.org). Click the Member Login link in the upper right hand corner of the home page. Your login information is appended to the bottom of this message. In the Members Only section, click Affinity Programs on the top navigation bar.

If you wish to offer a "Dame-to-Dame" opportunity to showcase any products/services and reach our full membership through the LDEI website, email Kathleen Perry (Atlanta) [kathleen.ldei@gmail.com](mailto:kathleen.ldei@gmail.com) with your:

- company name,
- nature of products or service
- discounts offered
- website and/or contact information for Dames who choose to take part in your offer.

with regular dining columns for *The Washington Post* and *Working Woman* magazine and various articles in other national publications.

All along, she and BJ collected exceptional art pieces and have recently bequeathed works by Picasso, Klee, Kandinsky and others to the Phillips Collection in Washington and Penn State's Palmer Museum of Art in State College PA.

From the canvas to the kitchen, Carol and BJ's appreciation of the creative joys of the palette and the palate have inspired a life together distinguished by exceptional taste.

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## Other News of Note

### Les Dames Philadelphia's Biennial Symposium

#### CUISINE, CULTURE & COMMUNITY:

#### A Global Celebration of Women & Food

**DATE:** Saturday, May 4

**TIME:** 8:00 a.m. to 5:00 p.m.

**PLACE:** Philadelphia Restaurant School at Walnut Hill College, 4207 Walnut St., Philadelphia, PA

**COST:** \$95 for Dames, \$105 for the public (includes breakfast, lunch and wine reception)

Inspired by Les Dames DC's biennial Salute to Women in Gastronomy Symposium, Philadelphia Dames invite you to attend their second event featuring keynote speaker Grand Dame [Nathalie Dupree](#) and an exciting line-up of sessions and hands-on cooking classes by top culinary experts.

Symposium presenters include DC Dame **Amy Riolo** on Middle Eastern Desserts, flavor expert **Marcia Pelchat** ([Monell Chemical Senses Center](#)), Amy Hoopes, Chief Marketing Officer, EVP, Global Sales of [Wente Family Estates Vineyards](#), **Angie Brown** hosts a panel featuring Chef Tia McDonald and Delilah Winder on Breaking the Color Barrier in the Kitchen; local legend Chef Georges Perrier (Le Bec Fin) and Charlotte Calmels ([Bibou](#)) are panelists for Women and Their Role in the French Kitchen, led by Chef Michèle Haines of the [Spring Mill Café](#); and Chef Marta Quintana who will teach a hands-on Cuban Cooking class. Gluten free/vegan baking is served up by Jason

## [LDEI Quarterly \(click for latest copy\)](#)

Member Milestones - Share your professional news with Dames in all Chapters in our *LDEI Quarterly*. Submit your news to:

[MemberMilestones@aol.com](mailto:MemberMilestones@aol.com) -

Edited by **Hayley Matson**

**Mathes (Hawaii)**

*LDEI Quarterly Deadlines:*

August 1 for Fall Issue

November 9 for Winter Issue

PROVIDE DAME'S NAME and CHAPTER. Submit up to 50 words about honors or important business-related activities to appear in the *LDEI Quarterly*. You may email a quality headshot to accompany your news. Press releases and cookbook covers are not accepted. Entries received after the deadline may appear in a following issue.

Quarterly Guidelines:

Photography/Images

Electronic images must be properly focused, in color with a minimum resolution of 300 dpi (TIFF or JPEG). Cell phone photos are acceptable if they meet resolution requirements. Do not send photos taken off the internet or embedded with text in Word files or PDF files. Identify individuals in photos from left to right in the message of your email. Include photo credits, if required. CAPTIONS ARE REQUIRED FOR PUBLICATION.

CHEF GEORGES FERRER (LE BOUTIN) and CHARLOTTE Calmels ([Bibou](#)) are panelists for Women and Their Role in the French Kitchen, led by Chef Michèle Haines of the [Spring Mill Café](#); and Chef Marta Quintana who will teach a hands-on Cuban Cooking class. Gluten free/vegan baking is served up by Jason Roberts from ABC's [The Chew](#).

Cookbook author **Aliza Green** will demonstrate how to prepare hand-stretched pasta. Local farmer **Linda Geren** will present a 'how-to' on raising chickens and working with bees. Farm-to-table mixologist and author Katie Loeb provides a lesson on making herbal simple syrup and tasty libations, and olive oil expert Fabio Auguardo will test your palates in an interactive olive oil tasting.

Spend the day in Philadelphia and support our Sister Dames in The City of Brotherly Love!

[Click here to view invitation & register](#)

[\(http://ldeiphila.eventbrite.com/\)](http://ldeiphila.eventbrite.com/)

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## Editor's Note

This is an outgoing email only. Please **do not** reply to this email address. If you wish to contact our Chapter please email Les Dames DC at [lesdamesdc@aol.com](mailto:lesdamesdc@aol.com).

**Do not** click the SafeUnsubscribe link below unless you wish to be removed from the email list.

Sincerely,

**Katherine Newell Smith**

**Les Dames d'Escoffier**

**Washington, DC Chapter**

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of your email. Include photo credits, if required. CAPTIONS ARE REQUIRED FOR PUBLICATION.

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## LDEI NEWS

**FedEx Now Offers Discount to Dames**



Message from LDEI:

*LDEI continues to search for ways to enhance your membership in the organization. One way is through the development of affinity programs - partnerships with organizations that provide discounts to members on goods and services.*

*Our new affinity partner is FedEx. Now, members can save on shipping with FedEx. Details are attached. Details of the program are also available on the Members Only page of [www.ldei.org](http://www.ldei.org). Once logged in, click on Documents>Member Benefits/Affinity Programs.*