

May 15, 2013



Les Dames d'Escoffier International  
Washington, DC Chapter

## Entre News



### MESSAGE FROM THE PRESIDENT

Dear Sister Dames,

The 2012-13 membership year is flying by quickly and we already are preparing for our Spring General Membership Meeting on Monday, June 10 (see information below), where we will award scholarships, welcome new members and announce our new board of directors for the coming year. Please remember that the membership dues deadline is June 15th, so please get your dues in soon to avoid a late payment fee.

I look forward to seeing you on June 10. We will also vote for LDEI's 2013 Grande Dame award. Click here <http://www.ldei.org/images/file/2013%20grande%20dame%20for%20web.pdf> to review the bios of seven impressive Dames and be ready to cast your vote!

My best,  
**Judy Rusignuolo, President**

### HURRAH!



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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 you created for your account.

**THE SOLUTION:** If you don't remember your login email



Najmieh Batmanglij for being interviewed in The New Yorker magazine this month for her superb mothering skills in raising two talented sons. Rostam is a co-founder, producer and instrumentalist for the popular rock band Vampire Weekend and Zal is a filmmaker whose debut film "The Sound of My Voice" was critically acclaimed.

<http://www.newyorker.com/online/blogs/culture/2013/05/vampire-weekend-mom.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)

## DAMES' PROGRAM NOTES



Lebanese Taverna's Gladys Abi-Najm, Roland Foods' Lisa Kartzman

On April 30, Lisa Kartzman (NY) of LDEI partner Roland Foods and Gladys Abi-Najm, owner of Lebanese Taverna, teamed up to lead guests on an entertaining and delicious journey of Roland Foods specialty products by including them in a mélange of dishes from the Lebanese Taverna kitchen.

**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!**



Washington Post Food Editor Joe Yonan, Washington Post Assistant Food Editor Bonnie Benwick, Grand Dame and JB Award winner Nathalie Dupree, JB Award Winner Cynthia Graubart, Vidalia Owner and Chef Jeff Buben, and LDE-DC President Judy Rusignuolo  
Photo: Jill Collins

Grand Dame Nathalie Dupree (Charleston) gave the full-house crowd the full flavor of her Southern charm on Sunday, May 5 at Vidalia restaurant. During her talk, Pleasures of the Southern Table, she offered tastings from her newest tome, Mastering the Art of Southern Cooking, co-authored with Cynthia Graubart, which just won the 2013 James Beard Award for Best American Cookbook. Vidalia Chef de Cuisine Hamilton Johnson and Executive Pastry Chef Bev Bates prepared the rave-worthy menu.

## UPCOMING PROGRAMS/EVENTS

### Spring General Membership Meeting

**PLACE:** Willow Restaurant

4301 N Fairfax Dr.

Arlington, VA 22203

Restaurant phone: (703) 465-8800

**TIME:** 5:30 Hors d'oeuvres and cash bar

6:30 p.m. Spring General Membership Meeting and Induction of New Members

8:00 p.m. Dinner (menu below)

**PRICE:** \$52.00 inclusive of tax, gratuity (cash bar)

**RESERVATIONS:** [www.lesdamesdc.org](http://www.lesdamesdc.org)

OR 202-973-2168

*Reservation or cancellation deadline*

*Wednesday, June 5, 2013*

**PARKING:** \$2.50 in the underground Colonial parking lot (entrance on left side of Tavor Street north of Fairfax

## 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



**PARKING:** \$2.50 in the underground Colonial parking lot (entrance on left side of Taylor Street north of Fairfax Drive). To receive this discounted rate, have your parking ticket validated at Willow Restaurant. If you choose to park on the street, Arlington County is VERY SERIOUS about ticketing and towing vehicles not parked within their very specific guidelines - which they enforce with alarming efficiency. The restaurant is ADA accessible from the garage.  
**METRO:** The restaurant is across the street from the Ballston Metro (Orange Line).

### **Dinner Menu - Willow Restaurant**

*Hors d'Oeuvres (Passed)*

Willow's Signature Flatbreads

*Main Dishes*

Scallops with Red Quinoa, Roasted Fennel, Orange and

Pistachio Pilaf with Pomegranate Vinaigrette

Crispy Goat Cheese Cakes with Broccoli, Chick Pea,  
Feta, & Sunflower Seed Salad with Lemon Vinaigrette

"Willow meets Julia" Fried Chicken with warm Spring

Fingerling Potatoes and Chicken Sauce

*Side Dishes*

Grilled Zucchini

Grilled Garlic-rubbed Sourdough Bread

with Willow's Hummus

*Desserts*

Shortcake with Passion Fruit

Thai Basil Fruit Salad with Chantilly Cream

### **Dames Book Club (members only)**

**DATE:** Monday, June 3, 2013

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

**PLACE:** Home of Gail Forman

10213 Lloyd Road, Potomac, MD 20854

**COST:** FREE

Beverages and snacks will be provided

**RSVP** by Thursday, May 30 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

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.

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## 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.

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## 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 May and June. 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 Kay Shaw Nelson



## 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

DC Chapter founding member Kay Shaw Nelson may not strike you as the spy type. But during the Cold War in the 1950's and 60s, she and her husband, Wayne, were stationed by the CIA in Turkey, Greece, South Korea and West Germany, and traveled extensively for the agency in the Middle East, Europe and Asia. Wayne was an intelligence officer and Kay, unofficially, helped him. Kay's passion for the food of these regions and her natural curiosity and propensity for research became her ready-made cover and gave her the opportunity to find out valuable information for the CIA. At the same time, she learned a lot about the countries' cuisines. In 1963, Kay began writing for American national publications, including *Gourmet*, *Woman's Day*, *Family Circle* and *The Washington Post*, among others. Her ability to relate the food to the places she lived and visited found a ready and willing audience. Ingredients and dishes that are now commonplace, such as pasta, eggplant and yogurt, were exotic in the US at the time and Kay's writings helped make them accessible.

Kay has written 20 books in all. She doesn't describe as "how-to" cookbooks, though the recipes are thoroughly tested. Rather they offer the flavor of a place, its people and its culture. Her 2009 book, *The Cloak and Dagger Cook: A CIA Memoir*, recounted her years in the CIA with her husband and her evolution as a travel and food writer. Her most recent books are part history, part travelogue and part cookbook and range from cuisines of the Caucasus Mountains to the Alps to the Rhine and of Scotland. She is recognized as a Scottish travel and culinary authority and is often asked to lecture on the subject.

Syracuse University, Kay's alma mater, established the Kay Shaw Nelson Cookbook and Menu Collection at its Special Collections Research Center in 2008. It comprises Kay's initial bequest of over 2,000 volumes of international cookbooks, menus, and manufacturers' recipes as well as her personal articles, books and background data. The skills Kay brought to her early work as a spy were applied to a lifetime of research and writings that now stand as a lasting and valuable gift to culinary scholars.

[Les Dames DC Website  
lesdamesdc@aol.com](http://lesdamesdc@aol.com)

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

LDEI Quarterly  
[http://www.ldei.org  
/uploads/archives/52.pdf](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



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## Of Interest

The Montgomery County Food Council is seeking a part-time coordinator. Hot link to job description.

The Restaurant Association of Metropolitan's RAMMY Awards will be held June 10 at the Marriott Wardman Park. A number of our Dames have been nominated: PASTRY Chef of the Year: **Bev Bates**, Vidalia; **Susan Wallace**, BlackSalt

FINE DINING Restaurant of the Year: Marcel's - Robert and **Polly Wiedmaier**

CASUAL Restaurant of the Year: Bayou Bakery - David Gaus and **Simone Rathle Guas**

NEIGHBORHOOD Restaurant of the Year: Bastille - Christophe and **Michelle Poteaux**; Willow - **Kate Jansen** and Tracy O'Grady

For tickets:

<http://www.ramw.org/Rammy-s/2013/>

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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**

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

**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.