

June 4, 2013



Les Dames d'Escoffier International
Washington, DC Chapter

Entre News



MESSAGE FROM THE PRESIDENT

Dear Sister Dames,

I'm looking forward to seeing you at our Spring Membership Meeting on Monday, June 10 at Willow Restaurant in Arlington. We have important business to cover and a delicious dinner awaiting us afterward. Register now on www.lesdamesdc.org! And please make sure to review proposed Bylaws revisions this week and reply to me at judy.rusignuolo@gmail.com or **Theresa Morrison** at wine@34south.com to confirm that you have reviewed them. It will save time at the meeting if we can avoid reading them line by line. If you are unable to attend, please submit your Proxy Form to Theresa. (see Spring Membership Meeting Notice sent separately for Bylaws and Proxy Form).

Kudos to **CiCi Williamson**, editor of the 2013 LDEI Summer Quarterly, for a wonderful issue with cover story "Dames Who Farm" featuring 18 Dames across the country and London including our own **Ann Yonkers** and **Susan James**. The issue includes LDEI's 2013 Grande Dame Award nominee bios for you to review and prepare to cast your vote at our June 10 meeting. DC Chapter news includes our recent programs at Lebanese Taverna and Vidalia restaurants, Global Culinary Initiatives program "Sacred Foods of India" with **Amy Riolo** and **Monica Bhide**, and member milestones for **Bonnie Benwick**, **Nora Pouillon** and **Amy Riolo**.

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**Having Trouble Logging
into**

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

Membership dues deadline is June 15. Please submit your dues promptly if you haven't already and prepare for an exciting year ahead!

My best,
Judy Rusignuolo, President

HURRAH!

Jeff and **Barbara Black** for having their Pearl Dive Oysters Palace win the best "Fancy" Fried Chicken tasting in Washingtonian Magazine's June 2013 edition.

David Guas and **Simone Rathle Guas** for their Bayou Bakery being selected the June 2013 edition of Washingtonian Magazine's as part of its "Best of Arlington" feature.

Tracy O'Grady and **Kate Jansen** for their Washingtonian Magazine June 2013 edition inclusion as best Date Night restaurant in the publication's "Best of Virginia Square" feature.

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

UPCOMING PROGRAMS/EVENTS

Spring General Membership Meeting

DATE: Monday, June 10, 2013

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

OR 202-973-2168

Reservation or cancellation deadline

Wednesday, June 5, 2013

PARKING: \$2.50 in the underground Colonial parking

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, 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.

It is important to update your contact information on both Les Dames DC website and Les Dames d'Escoffier International site www.ldei.org.

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

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

Social Media Connections

[Connect with Sister Dames](#)

Like us on Facebook 

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: September TBA

TIME:

7:00 to 9:00 p.m.

PLACE: Home of Katherine Newell Smith
5525 Devon Road, Bethesda, MD

COST: FREE

Beverages and snacks will be provided

Book to be discussed: *Blood, Bones and Butter*, by Gabrielle Hamilton

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

PROGRAMS PLEASE

Have ideas for Programs? Contact Eileen Dykes eileendykes@gmail.com or Barbara Cullen bamc517@yahoo.com who will help organize and

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

Scholarships:

Nona Nielsen-Parker

nonanp@comcast.net

Green Tables:

Drew Faulkner & Aviva Goldfarb

drewcooks@mac.com;

aviva@thescramble.com

Programs:

Barbara Cullen & Eileen Dykes

bamc519@yahoo.com;

eileendykes@gmail.com

Global Culinary Initiatives:

Amy Riolo

amy@amyriolo.com

Public Relations:

Jill Collins

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 June and July. 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. We need your support!

DAMES CORNER Phyllis Frucht



When chapter founding member **Phyllis Frucht** was a child in Brooklyn, NY, she and her mother walked to an open-air market each day to shop for fresh food. A fabulous cook, Phyllis' mother made delicious food a way of life for her family and instilled in Phyllis a life-long love of cooking. That eventually led Phyllis to open one of the capital-area's first cookware shops and cooking schools in 1976. But, from there, the journey took a few detours.

Phyllis attended Brooklyn College as a mathematics major, married, had a daughter, Robin, and taught math at a local junior high and high school. Her marriage took a downturn and Phyllis was a single mother in Brooklyn when she met Sam Frucht. They married soon afterward, moved to Englewood, NJ, and the kitchen sirens called. Phyllis began teaching bread baking in her home and also, because she and Sam loved the food of their NYC Chinatown haunts,

Entre News Update:

Please submit your Entre News information in a brief, concise statement to **Katherine Newell Smith** at kns4pr@erols.com.

Board Meeting Minutes

To view the latest approved board meeting minutes, go to 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.

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

taking Chinese cooking classes with Mme. Grace Zia Chu. Chu's groundbreaking 1962 book, *"The Pleasures of Chinese Cooking,"* and her Manhattan cooking classes initiated a whole generation of Americans, including Phyllis, in the mysteries of stir-fry. Afterwards, Phyllis incorporated teaching Chinese cooking in her repertoire.

Phyllis had to leave her expanding cooking classes behind following a move to Potomac, MD, for Sam's business, and the arrival of two more daughters, Madeline and Sarah, and a son, Michael. Yet, with her culinary passion still aflame, Phyllis opened What's Cooking Cookware Store and Cooking Institute in Rockville, MD, in 1976 which she ran until 1984. At that time, Phyllis once again brought the cooking classes into her home. For the past 29 years she has taught Asian, French, Italian, Ethnic Cuisines, Healthy Vegetarian and Contemporary Cooking hands-on classes to small groups of 10 to 16 participants. Many students have become regulars over the years, even with a move from Potomac to a home in Dupont Circle in DC. For good reason: long-time *Washington Post* restaurant critic Phyllis Richman once wrote *"Few people know more about cooking than Phyllis Frucht. I would highly recommend any classes she taught."* Phyllis' courses also have been recognized by *The New York Times*, *Chowhound* and other publications over the years. But, just last week, Phyllis taught her last class: a wedding shower party. After instructing cooking for over 50 years, she has officially retired. She now looks forward to more time for travel, visiting her and Sam's Taylor's Island retreat, and her beloved grandchildren.

That's not to say that Phyllis won't still be creating. Her creativity has taken other avenues over the past several years. She has crafted quilts and makes award-winning jewelry and needlepoint, which she plans to continue. "It is all a form of art," says Phyllis. "Food, jewelry, stitchery. You take lovely things and put them together in a way that is beautiful and pleasing." That is Phyllis all over.

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**

Quick Links

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

[Les Dames d'Escoffier International Website](http://www.ldei.org)
ldei@aecmanagement.com

LDEI Quarterly
<http://www.ldei.org/uploads/archives/52.pdf>

[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 - Edited by Hayley Matson Mathes (Hawaii)

LDEI Quarterly Deadlines:

August 1 for Fall Issue

November 9 for Winter Issue

Of Interest

The Restaurant Association of Metropolitan's RAMMY Awards will be held Sunday, June 23 at the Marriott Wardman Park. The Association is inviting Les Dames to have a sponsored table at their annual RAMMY Awards (celebrating the best of the DC restaurant industry) for a special price of \$2500, or \$250 per ticket versus \$3000 a table or \$300 per ticket for non-members. ** Linda Roth Conte has purchased two tickets. If you wish to participate with her to secure a table, please contact Linda at linda@lindarothpr.com . She will be on an Alaskan cruise June 4-16 so please do so before then. 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/>

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.

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

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.

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.