

AUGUST 28, 2013



Les Dames d'Escoffier International
Washington, DC Chapter

Entre News



Message from the President

Dear Sister Dames,

It's hard to believe Labor Day is upon us. But the Dog Days of summer haven't slowed our chapter down. The 2013-14 Board and Committees are up and running, full steam of creativity ahead. I am so grateful for the knowledge and experience each of the board and committee members brings with her to our organization. 2013-14 looks to be a wonderful year of development in all areas of our three part mission: education, advocacy and philanthropy.

In recent happenings; The Crossroads Restaurant program on August 7th was well attended and enthusiastically received. Attendees enjoyed a variety of flavorful dishes utilizing intriguing spice combinations.

Looking ahead, mark your calendars for the programs and events listed below. Keep an eye on emails for upcoming opportunities to participate with Green Tables and the 2014 Symposium committee among others. As always, volunteer opportunities abound. All committee chairs would welcome your participation.

Anticipation is building for the LDEI annual conference in Austin. There is still time to sign up. The conference is designed to welcome and to benefit all members. It is a three day event jam packed with educational and networking opportunities, all wrapped up in a package of

In this issue

HURRAH!

UPCOMING PROGRAMS/EVENTS

DAMES CORNER-LISA CHERKASKY

JOIN A COMMITTEE

LDEI NEWS-AUSTIN ANNUAL CONFERENCE OCT. 24-27;

LONDON SYMPOSIUM, MAY 2014

OF INTEREST-CHoW EVENT, METROPOLITAN COOKING
AND ENTERTAINING SHOW

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 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,

fine food, beverages, and rollicking good fun! What could be better? I urge each of you to consider attending.

I look forward to seeing you all at our Autumn General Membership Meeting on Tuesday, October 29th, if not before.

Warm regards,

Drew Faulkner
President

HURRAH!

Diane Neas for being quoted in *The Baltimore Sun* on August 18 about the challenges of Little Italy's restaurant community. [read article here](#)

CiCi Williamson for her back-to-school food safety blog being included in the U.S. Department of Agriculture's website! [go to website here](#)

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

Program Notes

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 

Follow us on 

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



Chef Ravi Narayanan, Gail Forman, Crossroads owners Mitul and Sanjeev Tuli, Linda Roth Conte

Forty-three Dames and their guests took a culinary trip around the world on Aug 7 at Crossroads, a restaurant from the Heritage India owners. They chose a global menu to reflect their location across from World Bank and IMF. Chef Ravi explained how spices uniquely create the flavor profiles for each region of the world.

WELCOME BC DAME CATE SIMPSON POTLUCK
(Dames Only)

Cate Simpson is visiting DC for the first time; so come meet Cate, share good food, drink and conversations with your sister Dames and learn a bit about what the BC chapter is up to!

DATE: Tuesday, September 3

TIME: 7:00 p.m.

PLACE: Home of Katherine Newell Smith

5525 Devon Road, Bethesda, MD 301-907-7590

COST: FREE Bring a dish. Register on

<http://www.signupgenius.com/go/20F0A4EA9AC2BA64-meet>

or contact **Eileen Dykes** to let her know what you plan to bring. eileendykes@gmail.com

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



Join a Committee....

You were invited to join Dames because of your talents and achievements and you promised to be part of our chapter's committee work; so, now it is time to

Get Involved!

Our committees offer the perfect opportunity to get to know your sister Dames, share your skills and to give back to the community through service. Every committee needs dedicated participants. Please contact the committee chairs and offer your time and skills, now.

Grants/Mentoring:

Kate Jansen

jansenkt@comcast.net

Cindy Kacher

ckacher@aol.com

Scholarships:

Diane Feffer Neas

dianeneas@gmail.com

Michele Jacobs

michele@unionstationevents.com

Green Tables:

Danielle Turner

chefdanielle@greattastepcs.com

Aviva Goldfarb

aviva@thescramble.com

Programs:

Gail Forman

gailforman@comcast.net

Barbara Cullen & Eileen Dykes

CRAB FEAST AT ANN YONKERS' POT PIE FARM (Dames and Guests Only)

DATE: Sunday, September 22 (rain or shine)
PLACE: Pot Pie Farm, 8395 Cummings Road, Wittman, Maryland 21676
TIME: 1:00 - 4:00 p.m.
PRICE: Dames and guests \$85 per person
RESERVATIONS: www.lesdamesdc.org OR 202-973-2168
Reservation or cancellation deadline is September 17
DIRECTIONS: Pot Pie Farm is approximately two hours/90 miles from Washington located on Maryland's Eastern Shore between St. Michaels and Tilghman Island.
PARKING: Please follow directional signs.
CARPPOOLING: Please contact Eileen Dykes by September 17 at eileendykes@gmail.com

CRAB FEAST MENU

STEAMED CRABS (*live, local crabs steamed on site*)

LOCAL OYSTERS (*fresh local oysters, served raw and grilled*)

SEASONAL VEGETABLE SALADS

ARTISANAL PICKLED VEGETABLES

CORN ON THE COB BREADS

LOCAL FRUIT AND CHEESE PLATTER

MAKE-YOUR-OWN SUNDAE with **Moorenko's** homemade ice creams, sorbets, & toppings provided by **Susan Soorenko**

(*red hot chocolate, salted caramel with praline, strawberry white chocolate, and hibiscus ginger sorbet*)

TOPPINGS (*melba sauce, caramel sauce, chocolate sauce, walnuts, whipped cream*)

BEVERAGES (*wines, local beers, iced tea, and well water*)

*If you wish to make a day of it, contact Eileen Dykes for a list of additional local site and activities.

DAMES BOOK CLUB
(Dames only)

DATE: Tuesday, September, 24
TIME: 7:00 to 9:00 p.m.
PLACE: Home of Katherine Newell Smith

bamc519@yahoo.com;

eileendykes@gmail.com

Global Culinary Initiatives:

Amy Riolo

amy@amyriolo.com

Public Relations:

Jill Collins

jill@jillcollinspr.com

Fundraising:

Theresa Morrison

wine@34south.com

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

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

**CELEBRATE FOOD DAY 2013 WITH DC CENTRAL KITCHEN
AT ITS NUTRITION LAB**

DATE: Tuesday, October 1

TIME: 1p.m. - 5 p.m.

PLACE: DCCK's Nutrition Lab, 2625 Evarts Street NE, Washington, DC 20018.

COST: Your time and talents

Volunteer to prep meals for DCCK's Fresh Start program which delivers from scratch, home-cooked meals to DC school children.

Contact Green Tables Co-chair **Danielle Turner** at chefdanielle@greatastepcs.com to sign up. At least 10 Dames (12 max) are needed to participate.

Save the dates:

AUTUMN GENERAL MEMBERSHIP MEETING

DATE: Tuesday, October 29, 2013

PLACE: Carmine's, 425 7th St NW, Washington, DC 20004

TIME: 6:30 pm

MENU, PRICE AND MORE DETAILS TO COME

**BURMESE CUISINE AND DISCUSSION
AT BURMA RESTAURANT**

DATE: Thursday, Nov. 7, 2013

PLACE: Burma, 740 6th St NW, Washington, DC 20001

TIME: 6:30 pm

MENU, PRICE AND MORE DETAILS TO COME

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**

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:

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

GLOBAL CULINARY INITIATIVES:
THE SACRED FOODS OF ITALY
(second in a Sacred Food series)

DATE: Saturday, December 7, 2012
PLACE: Al Tiramisu, 2014 P St NW, Washington, DC 20036
TIME: 12:00 - 2:00 pm
MENU, PRICE AND MORE DETAILS TO COME

SPIRIT OF POE ... MIXOLOGY TOUR
OF DC AND BALTIMORE

DATE: Anniversary of Edgar Allan Poe's death, Monday Oct 7th
PLACES: TBA
Tour 1 - Clarendon
Tour 2 - Penn Quarter
Tour 3 - 14th St
Tour 4 - Baltimore
TIME: TBA
Coordinators needed: If you are a Poe fan or are interested in learning more about Poe, please contact **Theresa Morrison** wine@34south.com to sign up to help coordinate these events.
MENU, PRICE AND MORE DETAILS TO COME

Dames Corner

Lisa Cherkasky



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

LDEI ANNUAL CONFERENCE - AUSTIN, TX OCT. 24-27.

Culinary Crossroads: Innovation, Location and State of Mind.

Register now to attend our annual meeting in Austin Texas! Registration packets are out and details are available on www.ldei.org and register there. The Austin chapter and the LDEI Board are presenting a raft of compelling programs, speakers and special dining opportunities. Once you attend one conference, you will want to go every year. It is a great way to meet Dames from all over the US, Canada and the United Kingdom and learn about what they are doing in their communities.

LONDON SYMPOSIUM, MAY 12-18, 2014

Inspired by our chapter's Women in Gastronomy symposium, yes really! LDEI London is planning the first ever London Symposium May 14- 18, 2014. Mark your calendars and let our London LDEI chapter know if you plan to attend. valentina.harris@googlemail.com The event will focus on the food in and around London and will be a wonderful opportunity to meet our sister Dames "across the pond" and explore an exciting food-centric city.

What do forceps, a handheld electric paint stripper, a nasal aspirator, bamboo picks, jewelers' torches and a spray bottle of Armor all have in common? They are each crucial elements of food stylist **Lisa Cherkasky's** tool kit. None are used for their original intent, but a cook-stylist who needs to make her clients' food look appealing for the camera lens, even when the shoot takes many hours, has to use any and all tools and ingredients that work.

While many Dames have arrived at their culinary careers in roundabout ways, Lisa, it seems, has always been in the food business. In high school, she earned money as a personal chef for her boyfriend's family of seven. After attending two years at University of Wisconsin-Madison, the call of the kitchen led her to the CIA in Hyde Park. After graduating, Lisa cooked in a variety of high-end DC restaurants, including the Tabard Inn, Restaurant Nora, Obelisk, Le Lion D'Or and Le Pavillion. Under the tutelage of Yannick Cam at Le Pavillon, she said she "learned discipline, speed, organization, focus, impeccable neatness, and agility - all while multi-tasking. Those skills are invaluable in any situation and particularly for styling which is so precise and where time is of the essence."

When she landed in Time-Life Books's kitchen working on the Healthy Home Cooking series, she put her experience to good use. Lisa and her colleagues had to develop and prepare the recipes as well as style the food for the books' photos. She contends that you can't teach food styling; rather, you learn by doing it. She learned well.

Just after Time-Life moved its operations to England, Lisa hung out her food stylist shingle and began working with a variety of photographers on national and local projects. She styled the food for two historical dining cook books: *Dining with the Washingtons: Historic Recipes, Entertaining, and Hospitality from Mount Vernon* and *Dining at Monticello: In good Taste and Abundance* as well as *The Mitisam Café Cookbook: Recipes from the Smithsonian National Museum of the American Indian*.

A number of magazine covers and features that she styled have received awards and many of her advertisement stylings have received ADDY's. Her work has been

Of Interest

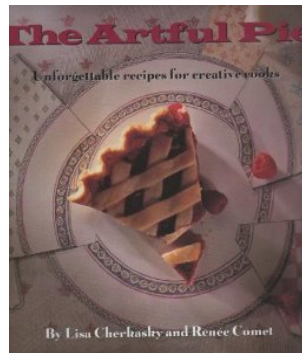
THE CULINARY HISTORIANS OF WASHINGTON (CHoW) PRESENT INDUSTRIALIZING TASTE: FOOD PROCESSING AND THE TRANSFORMATION OF THE AMERICAN DIET, 1900-1965 WITH GABRIELLA M. PATRICK, Ph.D., Sunday, September 8, 2012, 2:30 p.m. to 4:30 p.m. at Bethesda/Chevy Chase Regional Services Center, Meeting Room A, 4805 Edgemoor Lane, Bethesda, MD. This is a **FREE** event.

Dr. Petrick is an Associate Professor in the Department of Nutrition, and Food Studies at George Mason University and affiliate faculty in the Department of History and Art History. Iceberg lettuce ushered in modern agricultural production. It became the most consumed green leafy vegetable in the United States with the development of large-scale lettuce production in California's Salinas Valley. Dr. Petrick will highlight how early growers in the United States harnessed organizational techniques, transportation infrastructure, and technical and scientific knowledge to transcend both consumer taste and the ephemeral nature of lettuce to make it the first vegetable available year round and national favorite.

METROPOLITAN COOKING AND ENTERTAINING SHOW - NOV. 2-3 Walter E. Washington Convention Center
<http://www.metrocookingdc.com/>

your professional and personal news that you your professional and personal news that you would like your sister Dames to know about in HURRAH! These are due on the second and fourth Thursday of each month. would like your sister Dames to know about in HURRAH! These are due on the second and fourth Thursday of each month. HURRAH! is not meant as an advertising opportunity for a cooking class or event, rather it offers a shout out to members for recent accomplishments and honors. I am always on the

featured many times in *The Washington Post* and *Washingtonian Magazine* and it will be seen in Chef Cathal Armstrong's first cookbook *My Irish Table*. She has worked on all of Cake Love's Warren Brown's cookbooks including his upcoming book on pies. Lisa also wrote, *The Artful Pie*, with photographer Renee Comet, with whom Lisa has worked on numerous projects over the past 30 years since they met at Time-Life Books. Their collaboration includes a recent rebranding of Glutino's line of more than 65 gluten-free products. Her award-winning blog,



TheLunchEncounter.com,

focuses on sandwiches and great photos of beautifully styled sandwiches.

Lisa's food styling hallmark might be termed every-day realism.

"My background and focus is on cooking and in being of service to home cooks," she says. "I want to encourage them to enjoy being in the kitchen and to not be intimidated. Food is perfectly imperfect and I strive to find the beauty in that."

Editor's Note

Entre News is a bi-weekly, e-newsletter that provides our chapter's members with information about upcoming chapter programs and events, member highlights, LDEI news and some professional non-Dames events/programs/job opportunities that might be of interest.

New this past year is a member profile, Dames Corner. You may have noticed that our founding members have been the focus of these profiles during the past several issues. They are rather amazing and pioneering women. The idea behind Dames Corner is to help you get to know your sister Dames a bit better and, perhaps, give you the impetus to start a conversation.

I would appreciate you sending a BRIEF paragraph with

lookout for Dames' news, but I do not catch everything so it is incumbent upon you to send me your reasons for joy!

We are working to get a better reporting, writing, editing and distribution system down so that you get Entre News in your in-box every other Wednesday morning.

If you are interested in being part of the Entre News team, please let me know.

Thank you for your continued interest and participation.

Katherine Newell Smith
Editor, Entre News

Les Dames d'Escoffier
Washington, DC Chapter