

OCTOBER 2, 2013



Message from the President

Dear Sister Dames,

It was so wonderful to share a great day touring **Ann Yonker's** Pot Pie Farm, feasting on oysters and crabs, and learning about the life of a waterman on the Eastern Shore with so many of you on September 22nd . The day could not have been more picturesque or delicious! A big thank you to Ann and everyone else involved in putting the day together.

Looking forward, we have a day of service planned at DC Central Kitchen on October 1st. Next, the Craft Spirit of Poe Mixology Tour is on for October 7th, the anniversary of Poe's death. This is an exciting, new event created by our fundraising committee. It is open to the public and being marketed through social media. Please help us get the word out and pass the information about the event along through your networks on Facebook and Twitter. Then, October 13th is the date of our spectacular Culinary Garage Sale. Use this as an opportunity to clean out your cupboards! Pass along your used, but no longer needed, culinary books and treasures. Sign up to volunteer at any or all of these events. Volunteering is a great way to use your membership in Dames to network with your sister members.

It is still not too late to sign up for the annual conference in Austin. Additional hotel rooms have been secured. It is going to be an informative and fun time in Austin. I'd love to see you there.

You've received an invitation to our Autumn General Membership meeting on October 29th at Carmine's Restaurant in DC. Go to our website to register. Carmine's has been most generous with their offer to host us at their facility. A big thank you to Jill Collins for facilitating our relationship with Carmine's. I look forward to seeing you there if not before.

Warmly,

Drew Faulkner
President

HURRAH!

Monica Bhide for being selected as the Association of Food Journalists' social media coach-in-

residence during its 2013 annual conference, September 18-20, held in Park City, Utah.

Programs

REGISTER NOW!

AUTUMN GENERAL MEMBERSHIP MEETING

DATE: Tuesday, October 29

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

TIME: 6:00 p.m. - 7:30 p.m. meeting followed by dinner at Carmine's

PRICE: \$50 inclusive of gratuity. Draught beer and special wine selections compliments of Carmine's.

PARKING: Valet parking at the door \$11. Entrance to the self-parking garage (\$17/hour) is at 616 E Street NW. (Carmine's is not affiliated with the parking garage.) Entrance into Carmine's above via elevator.

METRO: Archives-Navy Memorial Penn Quarter or Gallery Place Chinatown

RESERVATIONS: www.lesdamesdc.org OR 202-973-2168

Reservation or cancellation deadline: Thursday, October 24, 2013

MENU: Served family style

Appetizers

Roasted Peppers and Fresh Mozzarella

Spiedini alla Romana

Mixed Green Salad

Entrees

Garlic and Olive Oil with Spaghetti

Penne alla Vodka

Chicken Marsala

Spectacular Porterhouse Contadina

Desserts

Titanic (family-sized Banana Splits)

Tiramisu

Cannolis

CRAFT SPIRIT OF POE www.CraftSpiritofPOE.com

HOW TO PARTICIPATE:

1) have a restaurant? Craft a Cocktail.

2) Buy tickets for yourself or your adult children.

DATE: Monday, October 7

Top area restaurants create small-batch cocktails taking inspiration from Edgar Allan Poe. American University Literature Department scholars will join us to beef up the lecture program. Ticket holders get one unique cocktail, small bites and a brief, private lecture on craft spirits and Poe.

PLACES: Daikaya, Hank's Oyster Bar, Ripple, Room 11, The Gibson, The Green Pig, Vinoteca, and **Nancy Hart's** 8407 Kitchen & Bar.

There is still time to participate. Contact **Theresa Morrison** (wine@34south.com or 443.254.3620) to be part of raising money for our scholarship programs.

TIME: 5:00 p.m. until close. (Room 11 starts at 6:00; The Gibson time will be later, tbd)

PRICE: \$21 for ticket #1 (\$35 for ticket #2 and \$48 for ticket #3). \$10/ticket returns to the

restaurant.

COCKTAIL INSPIRATIONS:

"Menzengerstein", "The Casque of Amontillado", "Angel of the Odd", "The Conqueror Worm", "Annabelle Lee", "The Sleeper" and others.

MENU: small plates plus one uniquely crafted spirit cocktail

LECTURE: 1/2 hour presentation at restaurant or area specialist

**CULINARY GARAGE SALE AND GREEN TABLES COOKING DEMO
VOLUNTEER TODAY!**

DATE: Sunday, October 13

TIME: SET UP: 6:30 a.m. - 9:00 a.m. MARKET HOURS: 9 a.m. - 1:00 p.m.

click here to sign up : www.SignUpGenius.com/go/20F0A49A5AB29A75-culinary

PLACE: Bethesda Central Farm Market, Bethesda Elementary School parking lot, 7600 Arlington Rd (corner of Wilson)

DC Dames 2013 Culinary Garage Sale has four components:

1. Multiple culinary tables for items priced using the Salvation Army Valuation guide
2. A "Chef's Table Reserve" for higher-value items (requires your input and estimate)
3. Green Tables healthy, easy meals demos
4. Raffle tickets to restaurants and stores

All monies will go to support our scholarship fund so we hope you will dig deep in your cupboards to support this worthy cause. Over \$2,000 was raised at the 2011 Culinary Garage Sale ... let's double this!! Remember that we are a 501(c)3 organization, so your donations are tax deductible. Yet another good reason to donate and donate well!

Bethesda Central Farm Market managers Ann Brody and Mitch Berliner have generously agreed to have us at their market at no charge given the nature of our fundraiser.

SEEKING DONATIONS!

This is a great chance to thin out your cookbook shelves, clear away unused or duplicate kitchenware, unused table linens and accessories. And, don't forget the never-used holiday gift from Auntie Em all those years ago! Ask your friends, neighbors and family too.

In addition, we ask for donations of GIFT CARDS to raffle throughout the day. These could be to restaurants or stores in any amount you wish to donate. Don't have time to organize the gift card? No problem, we can do it for you! Easy. Contact **Theresa Morrison** (wine@34south.com or 443.254.3620).

HOW TO DONATE ITEMS

To donate gift cards please get in touch with **Michelle Poteaux** (chefmichelle@bastillrestaurant.com)

To donate culinary items, please contact **Theresa Morrison** (wine@34south.com) or 443-254-3620

SEEKING TO BORROW!

To display the fabulous items you donate, we need to borrow:

1. tents
2. folding tables
3. white table cloths

Please send an email to Theresa wine@34south.com or click to sign up www.SignUpGenius.com/go/20F0A49A5AB29A75-culinary

Save the dates:

DAMES BOOK CLUB (Dames only)

DATE: November 4

TIME: 7:00 p.m. - 9:00 p.m.

PLACE: The home of Eileen Dykes, 14636 Pommel Drive, Rockville, MD 20850

COST: FREE

Beverages and snacks will be provided.

Book to be discussed: *Dearie* by Bob Spitz

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

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

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

Dames Corner

Susan Holt



Susan Holt had just enrolled in George Washington University Law School in 1987. She and Jim Holt, her fiancé, attended a welcome mixer for new law students and when they returned home, Susan told Jim that she realized couldn't go through with it. Her heart just wasn't into pursuing a law degree.

Jim advised her to do something she loves. She decided she loved to shop for ingredients for their meals, cook with Jim and eat in good restaurants.

So, she took out the Yellow Pages and found L'Academie d'Cuisine listed. She called the next day and enrolled without hesitation.

Two years later, Susan graduated with honors from L'Academie's Culinary Career Training Program. She then worked in various Washington, D.C., restaurants for six years, notably Georgetown's famous 1789, at which she held the position of executive sous-chef for two years. She then joined The Dining Room at the Ritz-Carlton under two-star Michelin chef Gerard Pangaud.

Working the line in restaurant kitchens suited Susan. She liked the pace, the chaos and the discipline. And she was grateful that she worked in kitchens with great chefs, especially great French chefs.

"I was told that you never really learn to cook until you work for a French chef" " says Susan. The French kitchen "really is a military culture. The nomenclature is military. The uniforms are military. They break you down and build you back up and you become part of a team. You buy into it."

After three years working for Pangaud, Susan left restaurant kitchens to have two sons, Charles and James. When they were 2 and 3, she began teaching part time back at L'Academie. For the next 12 years, Susan translated her hard-learned restaurant experience into simple classic techniques that her avocational culinary students could use to make cooking for friends and family a joyful experience.

Yet, the rigor of more challenging work called. She and sister L'Academie instructor Susan Watterson decided to open their own avocational cooking school in downtown DC. CulinAerie launched in 2008 and Susan soon found that she loved every aspect of running a business. Writing a business plan, raising money, overseeing an extensive build out, and handling the intricacies of DC zoning and business regulations and intellectual property disputes have all been exciting and enthralling.

At the same time, these past six years running CulinAerie have had an impact on her and her family. Before CulinAerie, Susan was essentially a stay-at-home mom, working 15 hours a week and devoting considerable time to her family. After CulinAerie, which opened when Charlie and Jimmy were 14 and 15, there have been challenges.

"There were weeks I was working up to 110 hours; so, Jim had to pick up a lot of slack and I learned to step over laundry," says Susan.

An ancillary benefit to doing what she absolutely loves is that Jim and the boys are self-sufficient. And, Jimmy's response when asked how everyone was doing at home once CulinAerie was so successful, justified Susan's fateful anti-law-school decision.

"Well, the house isn't as neat," he said, "but Mom's happier."

Editor's Note

ENTRE NEWS is published on the first and third Wednesdays of each month. Deadline for Hurrah! and other news is the second and fourth Thursday of each month. Please send a BRIEF paragraph with your professional and personal news that you would like your sister Dames to know about in HURRAH!

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.

Send information to EN Editor Katherine Newell Smith kns4pr@erols.com

Thank you for your continued interest and participation.

Katherine Newell Smith
Editor, Entre News

Les Dames d'Escoffier
Washington, DC Chapter