

NOVEMBER 6, 2013



## Message from the President

Dear Sister Dames,

A big thank you to all who attended our Autumn General Membership Meeting at Carmine's Restaurant on October 29th. Carmine's provided a fantastic setting for our meeting and then followed up with a wonderfully delicious and generous family-style dinner. Thank you **Jill Collins** for arranging our wonderful evening! We got a lot of work done at the business meeting and then were able to settle in to share great camaraderie during the dinner afterwards.

Our very exciting Burma Restaurant Program is happening this Thursday, November 7th. I look forward to seeing you there.

We have a second program in our series examining Culturally Sacred Foods, Sacred Foods of Italy, coming up Saturday, December 7th at Al Tiramisu Restaurant. You won't want to miss it.

LDEI is reviving their silent online auction this year through [CharityBuzz.com](http://CharityBuzz.com). I'll be contacting each of you very soon to solicit ideas and auction items. We want to put together a dynamic auction item to call attention to all that our wonderful city, our nation's capital, has to offer as a unique, foodie hub.

Our annual Holiday Potluck will be taking place at my home, 7407 Honeywell Lane, Bethesda, on December 10th. I look forward to seeing you all then, to share a delicious meal, and to join with you in raising a glass of good cheer. Warmly, Drew Faulkner, President  
[drewcooks@mac.com](mailto:drewcooks@mac.com)

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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 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 [info@ldei.org](mailto:info@ldei.org) or call (502) 456-1851.

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

## HURRAH!

**Susan Callahan** for being elected chair of the Montgomery County Creative Crafts Council (CCC). She will direct in the CCC biennial show in 2015 featuring nine guilds representing five media: ceramics, metal, woodcraft, fiber and glass.

**Bev Bates** for being named Executive Pastry Chef at Ris' restaurant in Washington DC.

### Program Notes

This year's LDEI Annual Conference in Austin, TX was the largest in our organization's history with more than 200 attendees including nine DC Dames. The four-day program included Roz Mallet, President and CEO of PhaseNext Hospitality as our thoughtful keynote speaker, a wide range of education sessions, pre-conference trips and a volunteer outreach opportunity, the LDEI annual business meeting and meal events that featured recipes and products from local farmers and our sponsor partners. **Dolores Cakebread** (SF) of Cakebread Cellars in Napa Valley received LDEI's highest honor, Grande Dame, at an award dinner on Saturday, October 26. This year, thanks to a generous contribution by **Alice Foreman** (Seattle), the entire conference can soon be heard via podcast through the LDEI website.

LDEI Partners 2013:  
Silver

Kikkoman Sales USA

Bronze

California Fig Advisory Board  
Kerrygold/Irish Dairy Board

## 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...

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](mailto:jansenkt@comcast.net)

Cindy Kacher

[ckacher@aol.com](mailto:ckacher@aol.com)

#### Scholarships:

Diane Feffer Neas

[dianeneas@gmail.com](mailto:dianeneas@gmail.com)

Michele Jacobs

[michele@unionstationevents.com](mailto:michele@unionstationevents.com)

#### Green Tables:

Danielle Turner

Sysco Corporation  
Wente Family Estates

Copper

Alaska Seafood Marketing Institute  
Breville USA

Friend  
American Roland Food Corp.  
Cakebread Cellars  
Central Market  
Escoffier Online International Culinary  
Academy  
Ferra Coffee  
Hiro Sake  
Jarlsberg USA  
James Beard Foundation  
Mahatma Rice  
Peter's Chocolate  
Wailea Agricultural Group, Inc.  
WÜSTHOF-TRIDENT of America, Inc.



DC Dames plus two at the 2013 LDEI Annual Conference in Austin, TX. **Judy Rusignuolo, Stacey Adams, Katherine Newell Smith, Drew Faulkner**, Carolyn Cheney (CiCi's mom), Austin cowboy, **CiCi Williamson, Ann Stratte and Theresa Morrison**

[chefdanielle@greatastepcs.com](mailto:chefdanielle@greatastepcs.com)

Aviva Goldfarb

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

Programs:

Gail Forman

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

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)

Fundraising:

Theresa Morrison

[wine@34south.com](mailto: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](mailto:kns4pr@erols.com).

### 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.

### 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



BATS!! Over 1.5 million bats live under Austin's Congress Bridge from March to November (they winter in Mexico) which was only steps away from our hotel on Lady Bird Lake. Every evening at sunset, thousands of people gather on and below the bridge to watch as the bats emerge in vast waves to fly out in search of insects. As a result, it is a mosquito free zone! The bats return at dawn.

## Programs

### **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

**PRICE:** \$35 for Dames; \$45 for non-members (includes menu and gratuities; drinks not included)

**RESERVATIONS:** [www.lesdamesdc.org](http://www.lesdamesdc.org) OR 202-973-2168

Reservation or cancellation deadline: Friday, November 1, 2013

**METRO:** Gallery Place Chinatown

**PARKING:** On street

#### **MENU:**

Gold Fingers (Fritters)

Mohinga (Rice Vermicelli and Fish Soup)

Green Tea Leaf Salad

Spring Ginger Salad

Burmese Mango Pork

Sour Mustard with Chicken

Rice

Dessert Plate with Burmese Coconut Cream Cake, Tapioca Cream, and Ice Cream

#### **GLOBAL CULINARY INITIATIVES:**

roster under **Bylaws, Roster & Minutes**

## Quick Links

[Les Dames DC Website](#)

[lesdamesdc@aol.com](mailto: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>

## 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:*

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.

## LDEI News

**EDIBLE LONDON - A GASTRONOMIC TOUR PRESENTED BY LDEI-LONDON CHAPTER, MAY 15-18, 2014**

## 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**

## CHAPTER ANNUAL HOLIDAY POTLUCK (DAMES ONLY)

**DATE:** Tuesday, December 10

**TIME:** 6:30 p.m. - 9:30 p.m.

**PLACE:** The home of **Drew Faulkner**, 7407 Honeywell Lane, Bethesda, MD 20814

**COST:** your potluck donation of food or beverage. Contact: **Gail Forman**

[gailforman@comcast.net](mailto:gailforman@comcast.net) or go to sign up genius, tba.

The Potluck will be preceded by a 5pm board meeting.

## DAMES BOOK CLUB (DAMES ONLY)

**DATE:** Monday, December 16

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

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

**COST:** FREE

Beverages, heavy hors d'oeuvres and dessert will be provided. Lovely fellowship and conversation.

**Book to be discussed:** *Consider the Fork* by Bee Wilson

Upcoming books: *The Art of Eating* by M.F.K. Fisher

## Dames Corner

**Ann Yonkers** While **Ann Harvey Yonkers** graduated from William & Mary, went on to earn an M.A. in government from Exeter University in England and worked at a Washington, D.C., research firm, she always loved to eat, cook and entertain. But, it took her a few detours to discover her true culinary calling.

Ann and Charlie Yonkers, a lawyer, married in DC 1967 and when they had children, Ann's interest in nutrition budded in response to her desire to feed her family more healthfully. In 1972, in the midst of

Inspired by our chapter's Women in Gastronomy symposium, yes really! LDEI-London is planning the first ever London Gastronomic Tour May 15- 18, 2014. Mark your calendars and let our London LDEI chapter know if you plan to attend. Contact [valentina.harris@googlemail.com](mailto:valentina.harris@googlemail.com) by November 30. 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.

<http://www.ldei.org/images/file/edible%20london%20flyer.pdf>

## Of Interest

If you missed **Monica Bhide's** Dames presentation on Sacred Foods of India last spring, then you have another opportunity at the Culinary Historians of Washington D.C. on November 10. For More information contact Claudia Kousoulas at 301-320-6979 or visit [chowdc.org](http://chowdc.org)

**Kate Jansen** and **Katherine Newell Smith** are organizing a version of Let Them Eat Cake for DC Central Kitchen's Food Fight on Monday, November 11 at 6:00 p.m. at the Ronald Reagan Building. Renamed the High Stakes Cake Contest (understandably, the Marie Antoinette quip doesn't fit well with DCCK's mission) there will be four competitors, using DCCK Food Fight 2013 as a theme, including **Bev Bates** and Lauren Graham who won the LTEC wedding cake décor competition with **Laurie Alleman Weber** two years ago. In addition, **Sharon Van Meter** (Dallas) will fly up to be one of the three judges. Sharon created LTEC for the Dallas Chapter in 2008.

<http://www.dccentralkitchen.org/>

FRESHFARM Market's Farmland Feast 2013 fundraiser will be on Monday, November 11 at 6:00 p.m. at the Ritz Carlton Hotel in DC. FRESHFARM co-executive directors **Ann Yonkers** and **Bernie Prince** will preside. **Amanda Manheim** is organizing it.

[http://freshfarmmarket.org/events/farmland\\_feast.php](http://freshfarmmarket.org/events/farmland_feast.php)

**Susan Callahan** will host an open studio and sale at her home 10106 Greenrock Rd., Silver Spring, MD on Dec 8th from 12-4 pm. There will be three artists in jewelry, photography and mixed media. Susan will also offer hand-crafted foods for holiday parties. Come and enjoy and buy local from local artists

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## Editor's Note

ENTRE NEWS is published on the second and fourth Wednesdays of each month. Deadline for HURRAH! and other news is the first and third 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!

the turmoil surrounding the Vietnam War and Civil rights activism, Charlie left his law firm and applied to the Peace Corps. The family, now including an infant and toddler, was sent to French-speaking Benin where Charlie began as associate director and later became country director.

Ann began studying French in earnest, and, seeking something to do on her own, had a kiln and potter's wheel shipped over to begin a four-year collaboration with a Beninoise potter. Ann, working with her French-trained African cook, entertained often, shopped the local markets and began to discover the pleasure and flavor of local foods.

"That really created awareness that fresh, local food can really taste very different," Ann recalled.

Returning to the states in 1977, Ann volunteered at Murch Elementary in the District of Columbia, where her children attended school. There she helped found a cooking curriculum for kids. Ann connected the lessons to the food, a sort of an early version of Edible Schoolyard without the garden, to help students gain a larger understanding of the world. The experience also gave Ann the inkling that she could have a career doing something she loved.

So, she enrolled in L'Academie de Cuisine to earn a professional culinary degree, attended a month-long workshop with Madeleine Kamman in New Hampshire and opened The American Table, a cooking school and consulting business. Along with classes, Ann consulted with a number of DC law firms to design their dining services, wrote for various publications and collaborated with Nora Pouillon on her cookbook "Cooking with Nora" and with Anna Tasca Lanza on her "The Heart of Sicily."

In 1991, Ann and Charlie purchased the ten-acre Pot Pie Farm near St. Michaels on

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.

And, we will try this for a while to see how it works: OF INTEREST will now offer Dames a chance to let their sister chapter members know about events they are involved in that might be of interest to a majority of the membership. OF INTEREST entries can be NO LONGER than 75 words. Less is always better.

Send information to EN Editor Katherine Newell Smith [kns4pr@erols.com](mailto:kns4pr@erols.com)

Thank you for your continued interest and participation.

Katherine Newell Smith  
Editor, Entre News



Avenue, Washingtonian Magazine named Ann as one of the D.C.'s 100 Most Powerful Women. Then, in 2012, D.C. Mayor Vincent Gray presented FRESHFARM Markets the Mayor's Sustainability Award, *US News & World Report* named its DuPont Circle market as one of the country's top eleven farmers markets and *Washingtonian Magazine* honored Ann and Bernie as one of its "Green Giants."

Ann was the first co-chair, along with Susan Callahan, of our chapter's Green Tables Initiative in 2006. She is a past president of our D.C. chapter, 1989-90, and of LDEI, 1993-95. In 2009, she was named our chapter's Distinguished Dame.

Maryland's Eastern shore. Ann was shocked to find that the local restaurants sourced most of their ingredients from California rather than from area farmers. So, with her farm manager, Elizabeth Beggins, she began Fresh Connections, a farm-to-restaurant delivery service in 1992.

In the mid 90's, Nora Pouillon, excited by a visit to New York's Union Square Green Market, encouraged Ann to write a feasibility study for a D.C.-based green market. Ann received a grant to write the study and, upon completion, connected with Bernadine Prince, then the development officer at American Farmland Trust (AFT). AFT sponsored the first FRESHFARM Market in 1997 in D.C.'s DuPont Circle and the second in St Michaels, MD. in 1998.

After demonstrating their success, Ann and Bernie established FRESHFARM Market as an independent non-profit whose mission is to educate the public about food and environmental issues and to provide dynamic sales outlets for local farmers. They serve as co-executive directors of FRESHFARM Market that now operates 11 producer-only farmers markets in the metro-D.C. area comprising more than 150 farmers and producers from five Chesapeake Bay watershed states who farm more than 10,000 combined acres. The markets attract over 380,000 shoppers annually and have become the new town squares in their communities.

Ann has become a leading voice for farmers markets in the Washington, D.C., metropolitan area and a recognized national leader in the local food movement. And, Ann, Bernie and FRESHFARM Markets have been often honored for innovation and green roots. In 2008, WETA-TV bestowed upon Ann and Bernie, its prestigious "Hometown Heroes" award. The following year, when FRESHFARM Market worked with the office of the first lady, Michele Obama, to open the White House market on Vermont