

SEPTEMBER 11, 2013



Message from the President

Dear Sister Dames,

Our 2013-14 year is off to a great start. Our upcoming fall Les Dames DC calendar is filled with activities. Sign up for the Eastern Shore Crab Feast, clean out your cupboards and cabinets for the Culinary Garage Sale, volunteer with Green Tables for the day of service with DCKK. Stay tuned for information about a fundraising evening celebrating Edgar Allan Poe. And, take heart, it's still not too late to register for the LDEI annual conference in Austin.

I encourage each of you to take advantage of all that your membership in Les Dames d'Escoffier International and our local DC Chapter has to offer you. We value each and every one of you as members. Please reciprocate and take the time to participate with our organization.

I look forward to seeing you all at our Autumn General Membership Meeting on October 29th.

Warm regards,

Drew Faulkner
President

Program Notes

Katherine Newell Smith welcomed a dozen Dames to her home on Tuesday, September

In this issue

PRESIDENT'S MESSAGE

PROGRAM NOTES!

UPCOMING PROGRAMS/EVENTS

DAMES CORNER-CICI WILLIAMSON

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, ciciwmson@aol.com, and she will let you know what email address is listed for your account. She will assign a new password

4 to greet **Cate Simpson (BC)** who was a visiting DC for the week. Dames brought in a beautiful and delicious array of dishes and they dined by candlelight in the garden under a starry sky.



Programs

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

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 **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.

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**

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.



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

bamc519@yahoo.com;

eileendykes@gmail.com

Global Culinary Initiatives:

Amy Riolo

amy@amyriolo.com

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

These two FUNraising events require special attention:

CRAFT SPIRIT OF POE www.CraftSpiritofPOE.com

DATE: Monday, October 7, the anniversary of Edgar Allan Poe's death
Ten or more area restaurants with strong craft cocktail programs will create small-batch cocktails taking inspiration from Edgar Allan Poe. Ticket holders will get 1 unique cocktail, shared small bites and a brief, private lecture on craft spirits. The project has piqued the interest of several top bartenders, many of whom are Poe fans! Craft spirits are more than a fad - they are changing the liquor landscape and will define the new "of-age" generation as their beverage of choice for many decades. This fundraiser was created to engage this demographic, who also are known to have strong interests in the food world. It has been designed to be an annual event and we hope it will grow into a significant area event over time. Look for notices about it's own website (creatively designed by David Faulkner - a monster big thanks to Drew and her family!)

PLACES: 10 +restaurant locations in DC, VA and MD known for their craft cocktail programs . We encourage Dames restaurants or their clients' restaurants to participate.

Area 1 - Clarendon
Area 2 - 14th & U St venues
Area 3 - West End/Foggy Bottom
Area 4 - Bethesda and/or Baltimore

TBD

TIME: 5:00 p.m. (end time determined by each participating restaurant)

INTRODUCTIONS NEEDED: If you are a restaurant with a good craft cocktail program OR you know a restaurant, please make the

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 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**.

introduction to Theresa Morrison
wine@34south.com so we can get more restaurants on-board this trendy FUNdraiser. Part of the ticket price is paid back to the restaurant to help cover some costs.

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

MENU: small plates plus 1 uniquely crafted spirit cocktail

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

- **Restaurant provides:**
 - 1 specially-created, signature craft cocktail for the event (inspired by Poe), probably 1-2 gallons
 - provide shared small bites (if chef is inspired, Poe-related would be fabulous ... but not required)
 - opportunity to provide a brief 30 min. private lecture (have a craft spirit specialist on site)
 - for those who do not provide lecture at restaurant, presentations have been arranged at:
 - Arrowine & Spirit (22nd & K) will take place at 5:00, 5:30 & 6:00
 - Batch 13 (14th & T) will take place at 5:00, 5:30 & 6:00
- we will sell only as many tickets for the drinks as the mixologists batches will accommodate. If any of the restaurants craft drinks is not sold out, any additional drinks left in the batch with bites may be sold on premise and are treated as POE participants.
- **LDE-DC provides to each restaurant:**
 - Poe-related quotes and inspiration to help inspire the cocktail creation

- our chapter's standing rules, bylaws and membership roster under **Bylaws, Roster & Minutes**

Quick Links

[Les Dames DC Website](#)
lesdamesdc@aol.com

[Les Dames d'Escoffier International Website](#)
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 may appear in a following issue.

Quarterly Guidelines:

Photography/Images-Electronic images must

- o specially designed drinks coaster that accompany the drink
- o a "Craft Spirit of Poe" event certificate with the name of the cocktail creation, the name of the craft spirit and the name of the mixologist

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.

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. A Culinary Crossroads: Innovation, Location and State of Mind.

Register now to attend our annual meeting in Austin Texas! You should have received your conference packet by now listing all of the sessions and events. If not, visit 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.

METROPOLITAN COOKING AND ENTERTAINING SHOW - NOV. 2-3 Walter E. Washington Convention Center

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

If you wish to donate gift cards or culinary items, please send an email to Fundraising Chair Theresa Morrison (wine@34south.com).

For culinary items, please list:

- the items you plan to donate
- estimated value
- how/when you plan to get them to Theresa Morrison or to Katherine Newell Smith or Drew Faulkner (who have generously offered to store items).

Items can be delivered with advance notice to Bethesda homes of Katherine 301 907 7590/703 475 1833 (kns4pr@erols.com) or Drew 301 986 8540/301 538 9020 (drewcooks@mac.com).

If you cannot get to Bethesda, contact Theresa to make other arrangements, 443 254 3620 (wine@34south.com)

For large donations, Theresa can arrange to pick-up directly from your home.

You will receive an email thank you receipt letter on our letterhead for your tax purposes once we receive your items.

SEEKING TO BORROW!

In order to display the fabulous items you

<http://www.metrocookingdc.com/>

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

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

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/20F0A49A5AB2
9A75-culinary](http://www.SignUpGenius.com/go/20F0A49A5AB29A75-culinary)

We need you! Please donate. Please volunteer.

Save the dates:

AUTUMN GENERAL MEMBERSHIP MEETING

DATE: Tuesday, October 29, 2013
PLACE: Carmine's, 425 7th St NW, Washington,
DC 20004
TIME: 6:00 pm - 7:30 pm meeting followed by
dinner at Carmine's
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

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

Cici Williamson

[http](#)

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 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. 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 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



"You'll have more time for misbehaving--if you cook by microwaving!" reads **CiCi's Williamson's** apron that she wears to teach microwave cooking classes. She might have written such a quip herself. Smart, articulate, funny and a straight shooter all describe CiCi. So do tireless, creative and tech- savvy.

A Dallas native, CiCi majored in home economics at the University of Maryland, married college sweetheart Jon Williamson and then taught high school home economics in Rockville, Md. for three years. After their first son was born, Jon asked for a job transfer to Houston where CiCi retired to have two more boys and raise them closer to her family.

But stay-at-home is not CiCi. She was fascinated by a new space-age appliance, the microwave oven, and soon became one of the nation's pioneers in microwave cooking. She co-authored America's first syndicated microwave cooking column with **Ann Steiner** (Houston), which appeared weekly in 160 newspapers for 23 years. She and Ann taught classes in cities where their "MicroScope" column appeared and wrote two microwave cookbooks.

After 17 years, CiCi's marriage ended. Through a and presents at conferences on the agency's behalf.

A member of Les Dames since 1988, CiCi has

Les Dames d'Escoffier Washington, DC Chapter

friend's intercession, CiCi rekindled a relationship with an old flame, John Kelly, who CiCi had dated when she was 15 and he attended the U.S. Naval Academy. So, after a few years of long-distance dating, CiCi moved to DC and married John. Her sons stayed in Texas with their dad to finish high school.

In DC, CiCi expanded her writing career by authoring six cookbooks, penning more than 1,500 food and travel articles in newspapers and magazines, and creating almost 2,000 original recipes for publication. She also does the photography for her articles.

Her latest book, "*The Best of Virginia Farms Cookbook and Tourbook*", resulted in WHRO-TV, Norfolk, Va. tapping CiCi to host an award-winning 17- part PBS-TV series based on the book. It was filmed on location throughout Virginia in historic homes, museums, and hotels and focused on the state's vibrant food, culture and history.

CiCi has also worked part time for the past 25 years at the USDA Meat and Poultry Hotline as a food safety specialist. Her work is evident in the design and content of the agency's online fact sheets (www.fsis.usda.gov), press releases, articles and blogs. She also answers calls and web chats, programs the AskKaren Q&A database

served as LDEI President, DC Chapter President and as chair or co-chair of seven chapter Women in Gastronomy symposia. She has helped to found six LDEI chapters and is working to start a Birmingham, Ala. chapter. She is editor of the LDEI *Quarterly* summer and winter issues and has chaired LDEI's M.F.K. Fisher Award Chair since 2006. CiCi is our chapter's webmaster and reservations manager.

CiCi has been president of the Culinary Historians of Washington (CHoW) and is active in several other organizations including the International Microwave Power Institute, Home Economists in Business and Association of Food Journalists, among others.

She delights in spending time with John and five grandchildren and traveling. CiCi and John have visited every continent, more than 100 countries and each U.S. state.