

FEBRUARY 12, 2014



Message from the President

Dear Sister Dames,

Now is the time to step up. Our biennial symposium, Women in Gastronomy, takes place at the Universities at Shady Grove on Saturday, March 8th, 2014. We need you to help make this symposium a success. Will you please help us get the word out? Call, tweet, email, and speak to your personal and business contacts and invite them our symposium. If we can attract 200 people, we are projected to make more than \$15,000. That money supports our scholarships and other chapter activities. At this point, only 54 are registered.

In addition, this is an amazing day of panels, workshops and presentations and is, at this point, a very well-kept secret. Carla Hall is our keynoter and we have a host of other high-profile speakers participating. Let's share the news about our symposium with more people.

If you have a restaurant, print out our flyer and place it in front of your customers. Send the flyer out on your neighborhood and school list serves. Volunteer your time or sign up to attend. Every little bit helps us to strengthen our outreach and our organization.

The symposium committee has been working very hard to create our most interesting and intriguing program ever. We look forward to having you participate in any way that you can in this wonderful event.

Finally, it is time to start inviting qualified women to join our organization. Your recommendations as a new member sponsor are due February 21st. Information about the process is below.

Warmly,

Drew Faulkner
President

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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" on the top menu bar. 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 in the database, and then you can use the new password to get

NEW MEMBER RECRUITMENT

Do you know of an exceptional colleague who would bring new talents, ideas and energy to enrich our organization in 2014-15 and beyond? We ask you to recommend and sponsor highly qualified individuals who will be welcome additions and enthusiastic contributors to Les Dames d'Escoffier DC Chapter. Requirements for membership include, but are not limited to, a minimum of five years as a distinguished professional in the food, beverage or hospitality industry.

Prospective new member recommendations from Member Sponsors are due February 21, 2014 Sponsorship is an important and fulfilling responsibility that is critical to the success of our Chapter. Sponsors are required to do the following:

- * Inform qualified prospective new members about the organization (mission, goals, activities, requirements) and assess their interest in becoming contributing members of Les Dames.
- * Submit nomination to **Ann Stratte** (annstratte@aol.com) by February 21, 2014
- * Assist the candidate in completing the application for submission by March 21, 2014.
- * Attend a meeting to introduce the candidate to the Membership

HURRAH!

Pati Jinich for a number of wonderful occurrences: Her cookbook is now #1 Amazon Best Seller in Mexican cooking. http://www.amazon.com/gp/bestsellers/books/4298/ref=bs_1; her third season of Pati's Mexican Table launched on public TV stations nationwide with record high ratings and her article in *The Washington Post's* Food section has received enthusiastic response http://www.washingtonpost.com/lifestyle/food/tex-mex-cooking-its-not-mexican-and-maybe-thats-the-point/2014/01/27/577c515c-850a-11e3-9dd4-e7278db80d86_story.html

LDE-DC AUXILIARY ROSTER

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 info@ldei.org 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.

Paula Jacobson is in the process of creating an auxiliary roster to be used in addition to the dark blue LDEI roster you recently received and our online roster to which you now have access. It will be organized by vocation so that we can better see what our colleagues do and make it easier for us to know whom to contact when we need culinary services or products. This roster should prove to be a valuable tool for us to take advantage of the wonderful skills that are available right in our own chapter.

In order for this roster to be effective, Paula needs to know how you want your expertise to be represented. Some have been lifted from the chapter and LDEI rosters but the data are incomplete; there are some errors and many omissions.

So, please send Paula a quick email paulagregj@verizon.net with your job description and she will add your info to the roster.

Here are the categories. Please choose from among them or offer Paula a new one:

Advertising
Artisan Food Beverage Producer
Attorney
Authors: cookbook, non-cookbook
Beverages: alcoholic, non-alcoholic
Catering/Caterers
Chef
Consultant
Consumer Affairs
Culinary Consultant
Culinary Educator: avocational, vocational
Culinary lecturer
Culinary tours
Decor Consultant
Dietician/nutrition counselor
Distributor
Editor
Event planner
Facilitator
Farmer/grower
Food editor or Newspaper staff writer
Food historian/researcher
Food manufacturer
Food scientist
Food stylist
Food service sales
Food systems activists
Freelance writers/editors
Fundraiser
Home economists
Hotel/motel
Internet writer/editor



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@greatastepcs.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

Public Relations:

Jill Collins

jill@jillcollinspr.com

Journalist
Marketing professional
Meeting Moderator
Menu Planner
Pastry chef
Personal chef
Photographer
Public relations
Radio producer
Radio show host
Recipe developer
Recipe tester
Restaurateur
Restaurant critic
Restaurant Consultant
Retail sales/store owner
Sommelier
Syndicated columnist or food columnist
Tabletop, bar, and banquet specialist
TV host/producer

PROGRAMS

PROSPECTIVE MEMBER RECEPTION

DATE: Tuesday, March 11, 2014

TIME: 6:30-8:30 p.m.

PLACE: TBD we need someone to volunteer the use of her home

PRICE: POTLUCK

All members invited to meet the new member candidates at this potluck reception to take place following the monthly board meeting. RSVP annstratte@aol.com or 410.903.2682.

DAMES WHO DINE

DATE: Wednesday, March 5

TIME: 6:30 Happy Hour 7:00 Dinner

PLACE: Black Salt, 4883 MacArthur Blvd, Washington DC

PRICE: DUTCH TREAT

DAMES WHO DINE...with Dudes

husbands, boyfriends, brothers, fathers welcome for a convivial evening of food and conversation

DATE: Sunday, February 16

TIME: 6 p.m. (early but it's Sunday)

PLACE: Del Frisco's Grille, 1201 Pennsylvania Ave, NW, DC

PRICE: Chef Rob Klink's special three-course menu paired with a choice of a glass of wine or beer

\$25 per person, Prix fixe menu

Free street parking on Sundays or Valet parking available

RSVP: annstratte@aol.com 410.903.2682

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 past events in the **Events** dropdown menu along with upcoming events.
- helpful files including chapter

Starters
(Choice of)
Cheesesteak Eggrolls
With Sweet and Spicy chili sauce, Honey Mustard
Deviled Eggs
With Truffle-chive Vinaigrette
Roasted Tomato Bisque
With basil croutons and crème faiche
Entrée
(Choice of)
Steakhouse Salad
Broiled Prime Steak, Deviled Egg, Crunchy Cress, Avocado, Bacon,
Parmesan, Blue Cheese, Lemon-Horseradish Dressing
Grille Prime Cheeseburger
Lettuce, tomato, onions, frites
Seared Asian Tuna Salad
Napa Cabbage, Manage, Chilled Noodles, Toasted Almonds, Tomato,
Avaocado, Ginger-Seseme Dressing
Kale and Brussel Sprout Salad
Manchego cheese, dried cranberries, orange segments, marcona
almonds, house vinaigrette, creole mustard aioli
Mesquite-Smoked Pork Chop
Bourbon apple glaze and grits
Dessert for the Table
Warm Chocolate Chip Cookies
Fresh whipped cream
Substitutions are politely declined

DAMES WHO DINE - OUI

DATE: Monday, March 24

TIME: Happy Hour 6:30 p.m.; Dinner 7:00 p.m.

PLACE: Bastille 2101 N Royal Street , Alexandria

PRICE: DUTCH TREAT

RSVP annstratte@aol.com

410.903.2682

CELEBRATING FOOD: WOMEN IN GASTRONOMY SYMPOSIUM 2014

ALERT

PLEASE forward information about our symposium to your friends. We need attendees for this wonderful, informative and valuable event.

As we approach the date of our next Salute to Women in Gastronomy, March 8, 2014, there is still much work to be done. So, we need your help! Please let us know, as soon as possible, what you would like to do to make this Symposium the most successful ever. Time is running short.

Cooking Classes-if you have agreed to conduct or help with a cooking class and have not submitted the requested information, please contact **Beverly Bates:** bevbates@gmail.com

Breakout Sessions-if you are a session chair and have not submitted

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](#)
lesdamesdc@aol.com

[Les Dames d'Escoffier International](#)

[Website](#)
info@ldei.org

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:

The deadline for sending in Member Milestones and Chapter News for the SPRING issue of the LDEI Quarterly is April 15, 2014. The winter 2014 issue of the LDEI Quarterly is now posted at www.ldei.org and you should have received the magazine by now. If you have not, please check your online contact information. If it is correct, please contact Greg Jewell to make

the requested information, please contact **Eileen Dykes** at eileendykes@gmail.com or **Sara Ducey** at sara.ducey@montgomerycollege.edu with the description of your session, bio, contact information, information from your panelists, and any other needs ASAP. And, if you are a panelist or are otherwise participating in a session and have not submitted the information requested, please contact the chair of your session.

Cookbook Jumble--to donate books, contact **Marianne Ali** at ali51657@aol.com or **Cindy Kacher** at ckacher@aol.com

Volunteers--to offer your time, contact **Goody Solomon**: goody.solomon@verizon.net

EXPO--if you would like to reserve a table to showcase your work, or product, or client, contact **Jill Collins**: jill@jillcollinspr.com There is a \$25 table set-up charge for Dames; non-Dames \$125 exhibitor fee.

If you have other questions, contact one of the Symposium co-chairs: jill@jillcollinspr.com , eileendykes@gmail.com or marie.steffany@marriott.com

Please plan to attend and invite friends.

TIME: 8:30 a.m. - 5:00 p.m.

PLACE: The Universities at Shady Grove, 9630 Gudelsky Drive, Rockville, MD 20850

PRICE: \$125 pp; \$65 for Dame volunteers who also attend events; \$50 student

AN AFTERNOON WITH RUTH GRESSER AND CARLA HALL TO CELEBRATE THE PUBLICATION OF THEIR NEW COOKBOOKS, KITCHEN WORKSHOP-PIZZA and CARLA's COMFORT FOODS FUNDRAISER TO BENEFIT LDE-DC's SCHOLARSHIPS and ARTWORKS STUDIOS

DATE: Saturday, March 29, 2014

TIME: 2:00 p.m. - 5:00 p.m.

PLACE: at the home of Ruth Gresser and Barbara Johnson

PRICE: \$150.00 includes food, beverage, cooking and art demonstrations, signed copy of each cookbook

SOMETHING TO LOOK FORWARD TO:

Event at Alba Osteria with Amy Brandwein during the month of April, TBA

2008 LDE-DC SCHOLARSHIP RECIPIENT: ALLI SOSNA

sure you are on the mailing list.

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.

M.F.K. FISHER AWARD CONTEST

The M.F.K. Fisher Award contest is open for entries with a deadline of March 31, 2014 and a \$25 fee per entry. There are three categories in which to win:

1. Culinary Books
2. Print Media (magazine and newspaper food stories)

Internet-based food articles or blogs

Each category offers a \$500 prize. The overall winner will be awarded an additional \$500 plus a trip to Boston to receive her award at the 2014 LDEI Annual Conference on Saturday, November 1. There will be a big do-da ceremony at the Royal Sonesta Hotel Boston, Cambridge, MA! For more



Chef Alli Sosna, traces the beginning of her culinary career to her junior year at American University. She had travelled to Italy and was bowled over by the *abondanza* attitude about food...shopping, cooking, eating, sharing, fully enjoying the experience surrounding each activity. She calls it "the second most powerful and defining moment of my life."

Her approach to food before that trip was more about calories needed to perform efficiently on the rowing team. At the end of that trip, however, Sosna vowed that she would "get into food," whatever that meant, when she returned to the states.

She began by volunteering at Chef Geoff's in Washington, D.C. while finishing her degree in Public Communications. Then, she attended L'Academie de Cuisine. Upon graduation, she worked at Hook, learning the importance of sourcing sustainable and seasonal foods under Barton Seaver, The Inn at Little Washington and Dean and DeLuca, where she cooked for large-scale catering projects and retail operations.

While she enjoyed her work in fine dining, she recognized that a many people in her community were suffering from malnourishment, poverty and lack of education. She felt compelled to apply her skills toward something more meaningful to her. That led her to DC Central Kitchen where she quickly rose to executive chef of its Contract Foods and Fresh Start Catering that works with local farms to source many of its ingredients. During her tenure at DCK, Sosna dramatically expanded its school contracts program and realized her passion to provide the nation's youth with access to and knowledge of healthful food.

Sosna now focuses that passion on MicroGreens, a free after-school culinary education program that empowers children to feel comfortable making healthful choices in the kitchen, at home and at the grocery store. She also founded and operates Allison Sosna Group

information, go to ldei.org or email mfkfisher14@aol.com

LDEI News

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

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. While the deadline has passed, you still may be able to get a spot.

Contact

valentina.harris@gmail.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.

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

offering private chef service, food start up consulting, menu development and medium business food analysis for cost savings. Sosna has been recognized for her efforts with the Community Heroes Award by Washington, D.C.'s Mystics basketball team, the Femivore Nourish Award and Yahoo! as being a leader in making a difference in children's health.

OF INTEREST

MicroGreens seeking student volunteers

MicroGreens needs seven student volunteers to teach an after-school program for 6th and 7th graders in DC or Baltimore on Mondays from 3:45-4:30pm for eight weeks, beginning March 2. Fellows teach how to shop for, prepare and enjoy a healthful meal within the government-supplemented food budget (SNAP) of \$3.50 per meal per family of four. Each lesson builds student's culinary knowledge and gives them the confidence to use those skills at home, from food preparation, including roasting and braising, to kitchen safety and team work.

Volunteers needed are Fellows (interest in teaching, food and youth) and Lead Fellows (need a culinary background). Volunteers must attend orientation on February 23rd in DC. Contact Alli Sosna at sosna@microgreens.com

DC Central Kitchen's The Campus Kitchen's Benefit:

The DINING WITH THE CHEFS EVENT on April 21, 2014. To purchase tickets, please visit:

<http://events.r20.constantcontact.com/register/event?oeidk=a07e8f9q8bra1baef14&llr=cqisc9oab&showPage=true>

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!

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

Thank you for you continued interest and participation.

Katherine Newell Smith
Editor, Entre News
