

MARCH 12, 2014



Les Dames d'Escoffier International  
Washington, DC Chapter

*Entre News*



## Message from the President

Dear Sister Dames,

What a fabulous event!

Our 9th Symposium was an informative, thought provoking, fun, and delicious day. **Carla Hall** and WJLA-TV anchor Jummy Olabanji launched the day with a lovely interview filled with warmth and humor. I was able to attend one session, Backyard Farming, chaired by **Susan James**, before I was called to duty, prepping and setting up for the Charcuterie session. I did get to enjoy the delicious lunch prepared by **Susan Callahan's** culinary students before sampling from the Dessert Extravaganza prepared by **Susan Wallace, Beverly Bates**, and **Kate Jansen**. The Expo taking place around the room was active and informative. The room positively pulsed with the good vibes of the happy participants.

Tastings from the Afternoon Tea session provided just the right balance to the earlier flavors. The Wines of Chile and Cheese final reception provided just the right note to end such a full day. My only regret was that I couldn't be more than one place at once. Throughout the day I heard many, many positive comments from attendees, presenters, and Dame volunteers.

**Theresa Morrison** did an extraordinary job gathering a generous group of partners: Gold sponsors: Melissa's and Wüsthof; Silver sponsor, Kikkoman and In-Kind sponsors, Canada Cutlery, Honest Tea, Kerrygold, Limousine, Michele's Granola Roland, USA Rice Federation and Wilton. We are so grateful.

We also did a land office business with our Expo cookbook jumble under the master-selling force of **Marianne Ali** and **Cindy Kacher** and our culinary garage sale got second wind at the Expo with the guidance of **Theresa Morrison** and **Winnie Steinberg**.

Thank you, Thank you, Thank you to our symposium committee chairs **Jill Collins, Marie Steffany**, and **Eileen Dykes** along with **CiCi**

## In this issue

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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" 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](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

**Williamson and Gail Forman.** Thank you Thank you Thank you to each and every one of you who participated in producing this fabulous event. You did us all proud!

Warmly,

Drew Faulkner  
President

[drewcooks@mac.com](mailto:drewcooks@mac.com)

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## LDE-DC AUXILIARY ROSTER -FINAL NOTICE

**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](mailto: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

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!**

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## 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.

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  
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

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## DAME NEWS:

### CELEBRATING FOOD, WOMEN IN GASTRONOMY SYMPOSIUM

This was our ninth biennial symposium (yes. That is 18 years of planning and executing these events) and it just gets better each time. Starting with a dynamic keynote conversation between our own Carla

#### Hall

and WJLA-TV anchor Jummy Olabanji and ending with a reception featuring Chilean Wines and Kerrygold cheeses, the day was jam packed with premier speakers, demonstrators and accented with delicious foods and wines.



## 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

[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



1. Lisa Dearden, Owner/Manager, ChiknEgg Productions with live chicken Oprah Henfree during the Backyard Farming seminar



2. Cindy Kacher super-selling cookbooks at the Expo jumble

[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)

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### 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).

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### 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.

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### 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**



Michael Whiteman (Baum & Whiteman) via Google Hangouts on the screen, l-r Lisa Kartzman (Roland Co.), Phil Petrilli (Noodles & Co), Katherine Newell Smith (KNS Promotion Inc, moderator) at The Future of Restaurant Food seminar.

LDEI President, **Beth Allen**, honored us with her presence at the symposium and wasted no time in sending us a thank you note:

Dear Drew,

Congratulations to you and the entire Washington D.C. Chapter for a most successful ninth salute to *Women in Gastronomy*. I am thrilled I was able to attend this year, as your guest.

From the minute I arrived in D.C., until the moment I left, I was warmly welcomed, chauffeured, hosted and graciously befriended by the D.C. Dames - some I've known for several years and others I had just met. I thank each and every one for making my visit so very special!

The Symposium was, as I had expected, a memorable, educational and important one for me. I was especially honored to have the chance to share the latest happenings of LDEI during the General Session - and to introduce both **Carla Hall** and Jummy Olabanji. The opportunity to attend several of the classes was terrific - especially the Party Cakes one. What a treat to meet and learn cake-decorating

tab.

- archives of past events in the **Events** dropdown menu along with upcoming events.
- 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](#)  
[lesdamesdc@aol.com](mailto:lesdamesdc@aol.com)

[Les Dames d'Escoffier International Website](#)  
[info@ldei.org](mailto: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](mailto: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

techniques from Chef **Susan Wallace**! As I also have heard from several attendees, it was hard to choose which session to attend, as they featured such outstanding speakers, demos and varied experiences. I was delighted to see that several of the LDEI partners were participating at the Culinary EXPO, alongside many important local ones. And what a lovely venue The Universities at Shady Grove was.

My thanks again to all in the Washington D.C. Chapter for such a fabulous, enjoyable experience!

All my best,

**Beth Allen**

President, Les Dames d'Escoffier International

### **PROSPECTIVE NEW MEMBERS RECEPTION**

On Tuesday, March 11, we hosted a reception for prospective new members at the home of **Katherine Newell Smith**. For those of you who could not join us and get to meet and greet, here are the bios of each of the 12 candidates for membership.

#### **Mary Beth Albright**

**Sponsor: CiCi Williamson**

Finishing in the Final Four of the highly competitive *Food Network Star* Season 7, Mary Beth wowed the judges with her "wit, humor, and intelligence" and by "describing food so well, she makes us fall in love more with food." Mary Beth's wit and culinary savvy bring diners to the table. With her can-do spirit and optimistic message that eating fresh meals brings people together, Mary Beth is a passionate proponent for living deliciously.

Mary Beth specializes in sharing the joy of food with all audiences. As a food writer and DC Magazine's food critic for four years, she covers the Washington dining scene, from soup to nuts. In her local radio and television appearances, she helps her hungry audience connect with family and community through a daily local feast.

As an attorney and media advocate, Mary Beth draws on 15 years of work promoting America's public health. She has assisted Surgeons General and has advised corporations, not-for-profits, and the government on connecting with people through food. She teaches cooking and gardening at the U.S. House of Representatives preschool and is the author of *How Apples Grow*, a children's rhyming book.

#### **Cathy Barrow**

**Sponsor: Bonnie Benwick**

Cathy Barrow, a landscape designer by trade and always an enthusiastic home cook writes Mrs. Wheelbarrow's Kitchen, a food blog where preserving seasonal and locally sourced foods is the focus. NPR's Morning Edition featured Cathy in a segment on canning, her Thanksgiving stuffing was featured on NBC-TV's *The Today Show*, her

of the LDEI Quarterly is now posted at [www.ldei.org](http://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 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

recipes are included in both Food52 cookbooks and a her Sour Cherry Pie once earned a blue ribbon for Overall Best Pie at her local farmers' market. Cathy has written for the *New York Times*, *Washington Post*, *Garden and Gun*, *NPR*, and *Modern Farmer*, among other publications. Her first cookbook, *Mrs. Wheelbarrow's Practical Pantry: Recipes and Techniques for Year-Round Preserving*, will be published by W. W. Norton in late 2014. Cathy lives in Washington, DC with her acupuncturist husband, Dennis, two rescued terriers and a perfectly white cat.

### **Jenn Knowles**

#### ***Sponsors: Susan James and Rachel Hayden***

Originally from the South Shore of Boston, Jennifer studied chemistry at Syracuse University before heading west with the intention of attending UC Davis to study Enology. Having worked in restaurants since her teens, she decided to immerse herself in the culture of San Francisco and an idea of a year in the city turned into 11 after discovering the title of 'Sommelier' and the position that it entailed. After working along side of Master Sommelier Larry Stone at Rubicon and Peter Palmer at Farallon, she headed back East and is now the Wine Director at the Wine Spectator Grand Award winning, Forbes 5 Stars, AAA 5 Diamond Inn at Little Washington in Virginia. She has been enamored by the wines of Virginia since her second day at The Inn when she participated in the First Lady's FLITE wine tour and realized she had discovered a burgeoning wine revolution! She has since participated on panels and tastings for the Inaugural and 2nd annual VA Wine Summit and was incredibly excited and honored to be a judge in the Governor's Cup for the 4th year. She was recently awarded the Best Sommelier Worldwide from the International Academy of Gastronomy as well as being nominated for the Golden Goblet award for Women Who Inspire from the Association of Women's Chefs and Restaurateurs which will be presented March 10th 2014.

### **Marjorie Meek-Bradley**

#### ***Sponsor: Linda Roth and Bonnie Benwick***

Marjorie Meek-Bradley oversees the kitchens at Ripple and Roofers Union in Washington, DC. She is a California native who was raised eating locally sourced, sustainable food; that is how she has always cooked. Marjorie has served a variety of cuisines in many top-rated restaurants and her impressive pedigree includes having worked for renowned chef, Thomas Keller, at Per Se in NYC and Bouchon in Yountville, CA, a Michelin one-star restaurant. She served as chef de cuisine under Top Chef finalist, Mike Isabella at Washington, D.C.'s Graffito, and as sous chef for internationally renowned chef, Jose Andres at his acclaimed DC restaurant, Zaytinya. She also worked at Washington Square in Philadelphia for James Beard award-winning chef, Marcus Samuelsson. Marjorie was a nominee for Rising Culinary Star of the Year by Restaurant Association Metropolitan Washington for the 2013 RAMMY Awards. She is on the short list for

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 information, go to [ldei.org](http://ldei.org) or email [mfkfisher14@aol.com](mailto:mfkfisher14@aol.com)

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## 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@googlemail.com](mailto: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. <http://www.ldei.org/images/file/edible%20london%20flyer.pdf>

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James Beard Foundation 2014 awards for Rising Star nominee.

**Debra Moser**

***Sponsor: Susan Callahan***

For over 30 years Debra Moser has guided businesses in marketing and strategic positioning now bringing that expertise to Central Farm Markets. In addition to her business acumen, Debra has a professional certification in pastry from L'Academie de Cuisine. Her former company, LillieBelles, offered upscale savory and sweet pies, among other foods, at area farm markets. She is also co-founder of MeatCrafters, an artisan meat company producing naturally cured sausages, charcuterie and salamis with her husband Mitch Berliner.

Before she let her culinary spirit loose, Debra was the founding Executive Director of the Metropolitan Center for the Visual Arts in Rockville. In particular, her experience there with arts education is inspiring Central Farm Market's programs for local youth. She is a member of Women Chefs & Restaurants, board member of the Bethesda Urban Partnership Arts & Entertainment District and member of the advisory board of the Entrepreneurship Program at American University.

**Marie Ostosky**

***Sponsor: Claire Gill***

Marie Ostrosky is a Senior Television Producer, Media Consultant, Private Chef, Food Stylist, Culinary Instructor and Cookbook Author, with more than twenty years of expertise in the production, entertainment and lifestyle industry. Upon graduating from the Institute of Culinary Education in New York City with a Professional Culinary degree, Marie worked as the private chef to Sting for several years. she then moved into a culinary producer position for network shows including Emeril Live, Martha Stewart Living, The NBC Today Show, the History Channel, TLC, and The Discovery Network. As owner of Grey Salt Culinary, she has been involved in teaching cooking classes and producing web videos for companies such as The United States White House, McCormick Spices, Purdue Chicken, and Wendy's.

**Julie Peterson**

***Sponsors: Vickie Reh and Judy Rusignuolo***

A founding partner of Marq Energie Consulting's, Julie has more than 20 years of international business development and marketing experience, with a heavy emphasis in the food and wine sectors. Prior to launching Marq Energie Consulting, Julie served with public, private, and nongovernmental organizations including the U.S. Agency for International Development (USAID), the World Bank, the Institute for Global Engagement, Orion International, and RugMark Foundation USA. At Orion International, she led business development strategy and execution for the import/export company's start-up offices in Kenya and South Africa. As business development director for RugMark, she established industry partnerships while implementing a consumer education campaign for this nongovernmental organization,

which works to eliminate child labor in the handmade rug industry in Nepal, India, and Pakistan. And as a seasoned consultant, she has helped clients in diverse industries achieve substantial market gains. Julie has served as a trustee for the Center for Public Justice and as a leadership institute fellow with the National Center for Leadership (Washington, DC). She currently serves as the program co-chair for the Export Promotion/Trade Development/International Finance committee of the Association of Women in International Trade. She earned a B.A. degree in business administration with minors in economics and political studies at Dordt College, which named her a distinguished alumnus in 2003.

While Julie has focused her energies on the food and wine industries over the past seven and a half years, she has worked with many other organizations in the industry. These include Food Marketing Institute (FMI), American Meat Institute, American Dairy Council and National Association of State Departments of Agriculture (NASDA)

### **Nancy Roman**

#### ***Sponsor: Ann Yonkers***

Nancy E. Roman, President & CEO, joined the Capital Area Food Bank in January 2013 after a 25-year international career spanning journalism, business, U.S. government, Wall Street and the United Nations.

In her new position, Roman is responsible for the entire operation of the 32-year old Capital Area Food Bank. The CAFB, with its annual budget of \$18 million and a staff of 130, powers 700 partner agencies to end hunger in the Washington metro area. In that role, she oversees \* the collection, storage and distribution of 33 million pounds of food, half of which is fresh produce, to nearly 500,000 men, women and children; \* a team of nutrition experts working to provide healthier food and teach healthy habits; \* a team of 18,000 volunteers annually; as well as \* IT, communications, fundraising and overall operations.

Roman's immediate past position was Director of Public/Private Partnerships and Communications at the United Nation's World Food Programme (WFP), the world's largest humanitarian agency, feeding 100 million people in 75 countries. Based in Rome, she supervised a global staff of more than 100, with responsibility for operations in more than 80 countries and was a member of the organization's senior leadership team. Her major responsibilities were: heading private sector partnerships that quintupled funds raised from the private sector and the general public; communicating the WFP message through mainstream and social media and designing the WFP's award winning website [wfp.org](http://wfp.org), and crafting organization positions on public policy issues ranging from climate change to agricultural development. She also chaired the WFP's Investment Committee which had more than \$1 billion under management.

### **Paula Shoyer**

***Sponsor: Paula Jacobson and Sheilah Kauffman***

Paula Shoyer is the author of *The Holiday Kosher Baker* (Sterling 2013) and *The Kosher Baker: Over 160 Dairy-Free Recipes from Traditional to Trendy* (Brandeis 2010) and is a contributing editor to several publications including *Ami's Whisk*, [www.koshercoop.com](http://www.koshercoop.com), [www.joyofkosher.com](http://www.joyofkosher.com), [www.jewishfoodexperience.com](http://www.jewishfoodexperience.com), and Washington Post, among others. A former practicing attorney, Paula graduated from the Ritz Escoffier pastry program in Paris in 1996, and now teaches French and Jewish baking classes in the Washington, DC, area and conducts large-scale baking demonstrations across the United States and beyond. Paula has appeared on Food Network's *Sweet Genius* and is a frequent TV news show guest. She also does product development for caterers and bakeries. Paula lives in Chevy Chase, Maryland, with her husband and four children.

**Suanne Simon**

***Sponsor: Amanda Manheim***

Suzanne Simon holds a degree in environmental science from Ohio University. After college she worked as a consultant specializing in groundwater/soil cleanup. For five years, she edited and wrote for the *Remediation Journal*, a peer-reviewed technical journal published by John Wiley and Sons. She created and launched *Loulies.com* in 2009 to inspire home cooking and promote eating in season. She recognizes and has studied the overlap between the environment and what we eat and the importance of sustainability. Suzanne worked to develop healthy school lunch initiatives at the Washington International School and created an annual Edible Urban Garden Tour event in Washington, DC. She recently received her certification in Plant-based Nutrition from Cornell University, has studied at the The Little Cooking School in Puerto Morelos, Mexico and worked with restaurant chefs, including James Alefantis, Vicki Reh, Amy Brandwein and Sidra Forman. She has authored or co-authored articles about food and cooking in magazines such as *Edible* and *Flavor*, catered 50+ events and has taught cooking courses with a focus on shopping at farmers markets and cooking with vegetables. It is with this experience and inspiration that that she developed the concept for *Chaia*, a sustainable vegetarian taco shop that serves affordable, artisanal tacos. In October 2013, *The Washington Post* named Suzanne one of nine "up and coming DC tastemakers".

**Bettina Stern**

***Sponsor: Amanda Manheim***

Bettina Stern is a graduate of Middlebury College. She worked for a number of summers in the kitchen at the Hamptons food shop, the Barefoot Contessa. She was a magazine editor for Condé Nast and Hearst Publications in New York for seven years before moving to DC. She created and launched *Loulies.com* in 2009 to inspire home cooking and promote eating in season. Her experience with sourcing and prepping fresh in-season foods ranges from studying with restaurant chefs, such as James Alefantis, Vicki Reh, Amy Brandwein,

James Rexroad, Sidra Forman and Ina Garten and testing over 1,000 recipes for Loulies.com. Bettina is a founding board member of the Africa Schoolhouse, a 501(c)(3) charitable and educational organization committed to building sustainable school communities for children in underserved areas in Africa. She is also a licensed realtor in Washington, DC, Maryland and Virginia. It is with this experience and inspiration that she developed the concept for Chaia, a sustainable vegetarian taco shop that serves affordable, artisanal tacos. In October 2013, The Washington Post named Bettina one of nine "up and coming DC tastemakers".

### **Robyn Webb**

#### ***Sponsor: Aviva Goldfarb***

Robyn Webb, MS is an award winning cookbook author, nutritionist, culinary instructor and Food Editor of *Diabetes Forecast Magazine* a publication of the American Diabetes Association. She has written 16 cookbooks including the best seller *Diabetic Meals in 30 Minutes or Less* ; the Gourmand Award winner *The Diabetes Comfort Food Cookbook*; and *The Smart Shopper Diabetes Cookbook*, Best of 2013 Cookbook List by the Washington Post. In addition to magazine and book writing, Robyn has been a culinary instructor for the past 25 years serving the metropolitan Washington, D.C., area through private in-home classes, corporate classes and classes for Sur La Table and *Living Social*. She is also a recipe developer for companies such as Nestlé, Kellogg's, Keebler among others. She has written recipes and articles for *Cooking Light*, *Eating Well*, *The Washington Post* 's Food Section and other publications. She is regularly quoted in many popular blogs including *US News*, *Parents*, *Calorie Control*, and *Well+Being*, a blog for the *Washingtonian Magazine*. Her national and local television credits include Food Network, CNN, Discovery Channel, Lifetime TV, Daytime TV, ESPN, Fox 5, ABC News, News Channel 8.

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## **PROGRAMS**

### **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](mailto:annstratte@aol.com) 410.903.2682

### **DAMES BOOK CLUB - (DAMES ONLY)**

**DATE:** Monday, March 24

**TIME:** 7:30 pm

**PLACE:** The home of **Susan Callahan**, 10106 Greenrock Road, Silver

Spring, MD 20901, 301-5993-9027

**PRICE:** FREE. Host provides snacks and beverages

**BOOK SELECTION:** Dinner at the Homesick Restaurant, Anne Tyler .  
Please bring book ideas (ones previously suggested and new ideas)

**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

**EXPLORING TURKEY'S CULINARY HERITAGE  
WITH BANU OZDEN, THE DIRECTOR OF PROGRAMS AT YESAM  
(Yemek Sanatlar Merkizi or Culinary Arts Center) IN ISTANBUL,  
TURKEY**

**DATE:** Saturday, April 12

**TIME:** 11:30 a.m.- 2:00 p.m.

**PLACE:** Café Divan 1834 Wisconsin Ave NW, Washington, DC 20007

**PRICE:** \$50 Dames, \$65 Non-Dames

**SOMETHING TO LOOK FORWARD TO:**

**"SPRING IN THE PIEDMONT" DINNER and PROGRAM WITH AMY  
BRANDWEIN**

**DATE:** Sunday, April 27

**TIME:** TBA

**PLACE:** Alba Osteria, 425 I St NW, Washington, DC 20001

**PRICE:** TBA

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#### OF INTEREST

##### **Free Online Course through the New School of New York**

The New School of New York has announced the launch of an open online course on the [Innovators of American Cuisine: A History of Culinary Art in the US](https://www.canvas.net/courses/innovators-of-american-cuisine-a-history-of-the-culinary-arts-in-the-u-s). (<https://www.canvas.net/courses/innovators-of-american-cuisine-a-history-of-the-culinary-arts-in-the-u-s>).

The course is FREE, thanks to a grant from the Julia Child Foundation, and comprises four units that each cover **Julia Child**, Judith Jones, Henri Soule' and James Beard. The course is built around videos from The New School's ongoing public event series *Culinary Luminaries*, that focuses on important figures in American and international cuisine. New School assistant professor Andrew Smith curates

Culinary Luminaries.

Enrolment is open and the course begins March 24.

**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>

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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!

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

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