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December 19, 2018

Dear Sister Dames,

Please join me in thanking **Linda Roth** and her husband Jonathan Kahan for hosting our Holiday Potluck. The atmosphere was beautiful and with over 30 Dames attending, the camaraderie was heartwarming. The food, desserts and fine beverages were amazing and really showed the diversity and talents of our Dames.

I would like to thank **Amy Riolo** for organizing and presenting our GCI Global Pizza Workshop. **Summer Whitford** educated the audience with her demonstration of French Tarte Flambe preparing it just as she did growing up in France. I presented a Peking Duck Pizza with a layered scallion crust. **Janet Cam** shared wine pairings to accompany our international pizzas and our guests had a great learning experience from Italy to France to China. This is what our Dames do best: Bring the world together through food.

If you still need holiday gifts ideas, Lisa Simon, National Sales Manager at Sterling Caviar, a Global Pizza Workshop sponsor, wishes to extend Les Dames DC a 35% discount on Sterling Caviar until 1/1/19. [Click here](#) and use the code PERFECTPAIRING. Overnight FEDEX shipping is additional and is approximately \$40.

Please check our chapter calendar to see what events are planned for the rest of the year. Click here: <https://www.lesdamesdc.org/ldc-dc-calendar.html>

The password is ldedc2014

WISHING YOU AND YOUR FAMILY A VERY MERRY CHRISTMAS AND A BEAUTIFUL HOLIDAY SEASON!!

Please feel free to contact me with any suggestions or concerns.

Email: janet4hollywood@aol.com or Janet@hollywoodeastcafe.com
Tel: (301) 537-8822

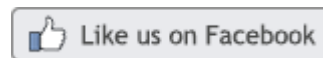
Yours truly,

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Social Media Connections

[Connect with Sister Dames](#)



LesDamesDC



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We need ALL members who

Janet Yu

President

Les Dames d'Escoffier International, Washington, D.C. Chapter

CONDOLENCES

We offer our deepest condolences to **Mel Davis** upon the death of her dear mother, Christine Davis, on Saturday, December 14 in Broomhall, PA. Mel has travelled to her mom's each weekend over the past several years to manage her care and was with her when she passed away. Services are today at 11:00 a.m. at St. Luke's Greek Orthodox Church in Broomhall.

Our heartfelt sympathy goes to **Claire Gill** who lost her beloved mother, Rosaline Burke, 90, of Arlington, Virginia, on December 8 after a brief hospital stay. Services were held on Saturday, December 15 in Havertown, PA. Claire wrote a lovely tribute to her: She was a great woman. She was complicated. She loved us dearly. She raised a pretty amazing family (in my biased opinion). She chose a varied path in life, often not easy and much of it involving helping others. She continued to learn and grow her entire life. She expanded her horizons and pushed us to do the same. She recognized her prejudices and misconceptions about people and tried to correct or change them. She had great empathy and encouraged us to be empathetic too. She was proud. She could be surprisingly funny. She was beautiful. She was amazing in any kind of crisis. She had a strong faith and hoped for eternal life in heaven. She was loved. She will be missed forever.

DAMES WHO DINE

Join Sister Dames at Le Petit Bouchon, the fine dining restaurant in The Embassy of France, for a sumptuous three-course lunch (menu details forthcoming) prepared by Chef Mark Courseille, of Bordeaux, France. He trained with Michelle Richard at Citronelle and Yannick Cam at Le Paradou and Le Saint-James (Relais & Chateaux) in Bouliac, France.

DATE: Friday, January 25, 2019**TIME:** 12:30 - 2:00 pm**PLACE:** Le Petit Bouchon, The Embassy of France, 4101 Reservoir Road NW, DC**PRICE:** \$30 including tax, tip and gratuities**PARKING:** Metered parking is available on Reservoir Road**RSVP:** [Click here](#) to register on Eventbrite!

Karen Lippold chairs our Dames Who Dine program and is seeking interested Dames who have restaurants or with clients who have restaurants that would like to participate as a venue for Dames to gather

have FB, Twitter and Instagram 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.

2018-2019 Committee Chairs**Membership - Dames Who Dine:****Karen Lippold**karen@gourmetbykaren.com**Membership - Engagement:****Lori Gardner**lorigardner6@verizon.net**Grants:****Jessica Botta**

for a meal or drinks and nibbles. Please contact **Karen Lippold** at karen@gourmetbykaren.com

jessica.botta@gmail.com

Scholarships:
Nona Nielsen Parker
nonap@comcast.net

Green Tables:
Susan Lutz
susan.sundaydinner@gmail.com

Programs:
Eileen Dykes
eileendykes@gmail.com

Global Culinary Initiatives:
Amy Riolo
amyriolo@amyriolo.com

Public Relations:
Summer Whitford
summer@foodandwinediva.com

Development:
TBA

HURRAH!

Nonkran Daks and her lemon grass soup recipe were featured today in *The Washington Post* Food section's Voraciously column. The soup is a very popular dish at Nong's Thai Basil restaurant in Chantilly, Va.

https://www.washingtonpost.com/news/voraciously/wp/2018/12/05/this-tangy-spicy-thai-soup-recipe-will-slash-your-takeout-expenses/?noredirect=on&utm_term=.16407021c070

DAMES NEWS

And a good time was had by all. Our annual Holiday Potluck was held on Sunday, December 16 at the home of **Linda Roth** and her husband Jonathan Kahan in Arlington, VA. This yearly fete is always a welcome opportunity to get together and catch up.



Bottom Row: Katherine Tallmadge, Olga Boikess, Janet Yu, Drew Faulkner
Second Row: Nongkran Daks, Amy Riolo, Paula Jacobson, Patti Ravenscroft
Third Row: Susan Delbert, Carole Sugarman, Paula Johnson (just below), Marie Steffany

Board Members

President
Janet Yu

First Vice President
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Stacey Adams

Second Vice President
(Education and Community
Outreach Programs)
Eileen Dykes

Second Vice President
(Development)
TBA

Recording Secretary
Julia Rutland

Financial Officer
Claire Gill

Fourth Row: **Eileen Dykes, Sheilah Kaufman**
 Fifth Row: **Lori Gardiner, Susan Lutz, Aviva Goldfarb**
 Sixth Row: **Patty Collette, Karen Vartan, Bev Bates**
 Seventh Row: **Susan Callahan, Nora Pouillon**
 Top Row: **Ann Stratte, Karen Lippold, Linda Roth, Deb Lindsey**

Communications Officer
Polly Wiedmaier

Directors

Laurie Bell
(Programs)
Karen Lippold
(Dames Who Dine)
Susan Lutz
(Green Tables)
Summer Whitford
(Public Relations)
Alternate: Lori Gardner
(Member Engagement)
Past President:
CiCi Williamson
Parliamentarian:
Diane Neas

JOB OPPS

Monica Thomas, chef-owner of Tailored Taste Personal Chef Service, a successful traditional (cooks in client homes) 14+ year personal chef business, seeks an additional contract chef for the DC Metropolitan area who:

- wants to work without worrying about operating a business;
- can creatively plan menus (including for those with special diets);
- Is organized, and
- can execute consistently delicious meals efficiently and effectively in client homes.

Compensation is based up on size of each service created and experience level. Part-time leading to potential full-time, if desired. Contact: Monica Thomas chefmonica@tailoredtaste.net

The Montgomery County Food Council seeks a food economy intern to assist staff with responsibilities related to Food Is Opportunity, an event on February 12, 2019 at Universities of Shady Grove, as well as to contribute towards other Food Council work. A minimum of 10 hours a week is required, plus 8 a.m. to 6:00 p.m. on February 12, at a rate of \$15 per hour.

A detailed description of the Food Economy Intern position can be found at this link: <https://mocofoodcouncil.org/the-food-council-is-hiring-a-food-economy-intern/> Please share this opportunity with your networks.

PROGRAMS

THE ZIP CODES OF FOOD: A QUICK HISTORY OF GLOBAL GASTRONOMY WITH CICI WILLIAMSON

CiCi Williamson, culinary historian and author, will lead you on a fascinating journey of 2,000-years of food history to learn where various ingredients and foods originated. Learn how foods traveled around the globe to create today's world cuisines.

DATE: Saturday, January 19, 2019

TIME: 12:00 p.m. to 2:00 p.m.

PLACE: Texas Jack's Barbecue, 2761 Washington Blvd, Arlington, VA 22201

PRICE: Dames \$29; Non-members \$39 (includes a \$10 tax-deductible donation to LDE-DC scholarship fund).

RSVP: [Click here](#) to buy your tickets on Eventbrite!

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 enter the password. Click on the dropdown menu for *LDE-DC Board* and 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.

Members-Only Section to our Website

It is easy to find chapter documents and resources, our

DAMES WHO READ-DAMES ONLY BOOK CLUB

Our Dames-only book club is open to all members. We meet every six weeks on a Monday evening. The host chooses the book, usually available in the library and in paperback, and provides refreshments. It is a convivial group. If you wish to join, contact **Eileen Dykes** eileendykes@gmail.com or any of the upcoming hosts (see below). If you are interested in hosting, please let Eileen know. If you have a book you would like to read and discuss, also let Eileen know. Otherwise, we are sure other members can offer some ideas!

DATE: Monday, January 28, 2019

TIME: 7:00 p.m.

PLACE: The home of **Katherine Newell Smith**, 5525 Devon Road, Bethesda, MD

RSVP: Katherine Newell Smith kns4pr@erols.com, 703-475-1833

BOOK SELECTION: *The Cooking Gene: A Journey Through African American Culinary History in the Old South* by Michael Twitty.

PRICE: Free. The host provides refreshments

UPCOMING DATES

Monday, May 13, 2019 **Bette Alberts**, bettealberts@gmail.com

Monday, June 24, 2019 **Susan Barocas**, shbarocas@earthlink.net

Optional: Aug. 12- We usually don't meet in the summer but could if we have interest.

Monday, Sept. 23, 2019 **Kari Barrett**, kpbrtt@gmail.com

OPEN BOOK CLUB DATES

Monday, March 25, 2019

Monday, Nov. 18, 2019

OF INTEREST

The James Beard Foundation introduces, *Creating a Full-Use Kitchen*, an online course by the James Beard Foundation-created with founding support from the Rockefeller Foundation, served up by Morton's Salt®, and with our Food Waste Tracking partner, Lean Path-and designed for culinary educators to introduce food waste reduction methods to their class programs. This course provides information on the history of food waste and creative approaches to combat it. For more information, click [here](#). To sign-up for the free online course, [click here](#).

LOG-IN INFORMATION

How to Log-in to Idei.org. Members only:

User ID: email address listed in LDEI database

event archives and past editions of *Entre News*.

We now have a single password that all Dames must use to access the *Members Only* section of the website. The password is **ldeidc2014**. Please do not share this password with anyone outside of the Chapter.

If you are having trouble logging into the website please contact our Communications Officer, **Polly Wiedmaier**, at lesdamesdc.list@gmail.com

Under **Member Login**, you will see a revised menu where you can find:

- past and current *Entre News* issues posted under the **Entre News Archives** tab.
- archives of past chapter activities in the **LDE-DC Dame Only Events** menu along with upcoming events.
- helpful files including chapter letterhead, name tag template, LDEI logos and tax-exempt certificates under **Documents and Forms**.
- our chapter's standing rules, bylaws and membership roster under **Bylaws, Roster & Minutes**.
- A **roster of Dames** that can be printed out.

Quick Links

Les Dames DC Website
lesdamesdc.list@gmail.com

Les Dames d'Escoffier
International Website

Password: If you have not logged in before, you will need to contact the LDEI office for your password, which you can change at any time.

info@ldei.com or 502-456-1851 x4

info@ldei.org

[LDEI Quarterly](#)

How to Log-in to the Les Dames DC Chapter website,

www.[lesdamesdc.org](http://www.lesdamesdc.org):

Password: ldedc2014 (for Members-only section)

LDE-DC Instagram

Please add Instagram to your social media accounts <http://instagram.com/lesdamesdc#@LesDamesDC>

Editor's Note:

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

HURRAH! is not meant as an advertising opportunity for a cooking class or event, rather it offers a shout out to members for recent accomplishments and honors. Please submit your HURRAH to kns4pr@erols.com in a succinct 75 words or less.

OF INTEREST offers 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. Its function is not to promote products, cooking classes, culinary trips, etc., rather to alert members to public programs that might be of professional interest, especially if Dames are featured. We request OF INTEREST entries to be no longer than 150 words. Less is always better.

JOB OPPS can open Dames networks to employment opportunities.

Send information to *Entre News* Editor **Katherine Newell Smith** kns4pr@erols.com

Thank you for your continued interest and participation.

Katherine Newell Smith
Founding Editor, *Entre News*

LDEI Quarterly
[\(click for latest copy\)](#)

Member Milestones - Share your professional news with Dames in all Chapters in our *LDEI Quarterly*. Shout, don't whisper, about your accomplishments. We all want a chance to say "Bravo!"

Submit your news to:
MemberMilestones@aol.com -
Edited by - **Edited by Dorothy Koteski (Phil)**

LDEI Quarterly Deadlines:

The deadline for sending in Member Milestones and Chapter News for the SPRING issue of the *LDEI Quarterly* is January 10th, 2019.

Archived Quarterly magazines are available online. If you are not receiving hard copies of Quarterly, please check your online contact information at www.ldei.org If it is correct, please contact Greg Jewell to make sure you are on the mailing list.

Milestone Submission:

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.