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December 5, 2018

Dear Sister Dames,

Happy Hanukah!

Please sign up for our Holiday Potluck on Sunday, Dec. 16, from 1:00 pm-4:00 pm. We look forward to seeing you at the home of **Linda Roth**. See below for details. Many thanks go to husband, Jonathan, for opening their lovely home to us again to gather and celebrate the season.

Our event at Ana G. Mendez University with **Carla Hall** and the culinary students was a huge success with over 40 in attendance. Let's support our programs and make all of them as

Please spread the word on our Global Pizza Workshop, Dec. 12, 2018, 6:30-9:30 pm at Pizza University. See programs for details.

I am still seeking a Dame to chair our fundraiser this spring that will include a Dames showcase. It is time to promote our talents and raise money for our scholarships and grants program. Contact me if you are interested and have ideas.

Please check our chapter calendar to see what events are planned for the rest of the year. Click here: <https://www.lesdamesdc.org/lde-dc-calendar.html>
The password is ldedc2014

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,

Janet Yu

President

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

OUR ANNUAL LDE-DC HOLIDAY POTLUCK

Please join us for our annual gathering to celebrate the holidays!

DATE: Sunday, December 16, 2018

TIME: 1:00 - 4:00 p.m.

PLACE: The home of **Linda Roth**, 4019 Lorcum Lane, Arlington, Virginia 22207

PRICE: Free, bring an appetizer, entree, or dessert to share

RSVP: [Click here](#) to register through SignUpGenius to let us know you can come and what you would like to bring.

DIRECTIONS: Linda's home is located at the intersection of Randolph Road and Lorcom Lane. There is street parking on Lorcom Lane, and an entrance by the gate that leads directly to the home. There is also street parking on Randolph Road where the front door is, close to the dining room. Both entrances are good to use.

METRO: The closest metro stop is Virginia Square. From there walk .4 mile to North Quincy Street and 10th Street North. Take the #53A Bus towards East Falls Church Metro. Get off at North Lorcom Lane. Walk .1 mile to the intersection of Lorcom Lane and Randolph Road.

DAMES WHO DINE

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

HURRAH!

Susan Barocas is participating on a panel in Milan, Italy on December 5 discussing "Recipes Across Borders" as part of a two-day conference, organized by the University of Milan's Culinary Network, European Network for the Philosophy of Food. The conference theme is Framing Recipes: Identity, Relationships, Norms. Susan will also present a workshop there on "Recipe Integration" with **Johanna Mendelson Forman**.

Johanna Mendelson Forman is giving a plenary talk in Milan, Italy on December 5 entitled "Is Social Gastronomy a Recipe for Peace." The presentation is part of a two-day gathering, Culinary Mind Network, European Network for the Philosophy of Food at the University of Milan. The conference theme is Framing Recipes: Identity, Relationships, Norms. She will also

workshop with **Susan Barocas** on "Recipes for Cultural Integration."

Amy Riolo released her seventh book, *Creating a Cookbook: How to Write, Publish, and Promote Your Culinary Philosophy*, in October 2018. Amy demystifies the cookbook creation process for accomplished authors. So, whether you wish to preserve family recipes or create a best-selling cookbook, this volume will be a valuable guide. **Sheilah Kaufman**, **Monica Bhide** and **Na** featured in the book.

https://www.amazon.com/Creating-Cookbook-Publish-Culinary-Philosophy/dp/1720009414/ref=asc_df_1720009414/?tag=hyprod-20&linkCode=df0&hvadid=312126476072&hvpos=1o1&hvnetw=g&hvrand=16640364913235341285&hvpone=&hvtwo=&hvqmt=&hvdev=c&hvdcmid=&hvlocint=&hvlocphy=90077570969414141&psc=1

In October, Amy also completed successful boutique Italian cuisine and culture tour with Italian Sensory Experience.

Tambra Raye Stevenson will be the keynote speaker at the Institute of Current World Affairs' <https://www.icwa.org/event-semi-annual-dinner-and-keynote-speech> dinner on December 12 at the Cosmos Club. In October, the board of trustees of the African Nutrition Society chose Tambra to serve as the first North American regional representative <http://www.ansnet.org/en/about/team/tambra-raye/> to the African Nutrition Epidemiology Conference in Addis Ababa, Ethiopia. In addition, Tambra and her children, Ruby, 8, did a Halloween segment on WJLA's Good Morning Washington making healthy treats for kids:

<https://wjla.com/features/good-morning-washington/healthy-sweets-turned-into-halloween-treats>

DAMES NEWS

Effervescent, informative, forthcoming and entertaining, **Carla Hall** demonstrated all of these qualities and more on Friday, November 30 during her presentation for her newest cookbook *Soul Food*. Held at Ana G. Mendez University in Northeast DC, Carla arrived early to meet and mentor the group of culinary students who prepared her recipes. The first of her many appearances, she drew a crowd of over 40 who listened intently as she spoke about her journey to revisit and expand the Southern foods of her youth. She shared that it is her most popular. After a Q & A session, Carla and attendees joined the students in the state-of-the-art teaching kitchen to enjoy a variety of Southern specialties while mingling and posing for LOT

Laurie Bell



Front row, l to r: Danielle Turner, Janet Yu, Celeste McCall, Eileen Dykes, Patty Collette, Patty Ravenscroft
Back Row, l to r: Kristen Hartke, Tambra Raye Stevenson, Carla Hall, Laurie Bell, Sheila Crye, Ann Stratte, Julia Rutland

Katharine Mardirosian and her *100 Bowls of Soup* staff at the DC Metro Cooking Show Dec. 1-2.



Amy Riolo ready to demonstrate at the DC Metro Cooking Show on Dec. 2



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 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.com.

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 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://mcofoodcouncil.org/the-food-council-is-hiring-a-food-economy-intern/> Please share this your networks.

PROGRAMS



2018 ANNAPOLIS PARADE OF LIGHTS - Dames plus one

Enjoy a fabulous view of Annapolis' 2018 annual Christmas Lights Boat Parade from the Eastport home of **Ann Stratte** and Bill Corbin. Brightly decorated boats in the harbor putter by to launch the holiday season. You will be delighted with foods by **Stacey Adams'** Tastings Gourmet Market and an assortment of wine and waters.

DATE: Saturday, December 8

TIME: 5:00 p.m. to 8:00 p.m.

PLACE: The home of **Ann Stratte** and Bill Corbin 100 Severn Ave., #506, Annapolis, MD

PRICE: \$30 per person. Due to space considerations, Dames and one guest.

RSVP: [Click here](#) to purchase your tickets on Eventbrite! Please note, you will need a password, it is dames4ever all lower case.



GLOBAL PIZZA WORKSHOP WITH AMY RIOLO

Join our Global Culinary Initiative for a global pizza-themed workshop that combines traditional inspiration with gourmet innovations. **Amy Riolo** will discuss Neapolitan pizza making, **Whitford** will showcase Tarte Flambe, **Janet Yu** will create a Chinese-inspired pizza creation and **Janet Cam** will share her wine expertise by suggesting wine pairings for each of the pizzas.

DATE: Wednesday, December 12

TIME: 6:30 p.m. to 9:30 p.m.

PLACE: Pizza University & Culinary Arts Center, 10310 Southard Dr, Beltsville, MD 20705

PRICE: \$65 Dames, \$75 non- members.

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

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 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 Jacks 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: More information coming soon

OF INTEREST

TODAY! Dec. 5, 12:00 p.m. ET IACP webinar on: <https://bit.ly/2QNQcbB>. Listen to Marion Nestle (NYC) discuss her new book "Unsavoury Truth: how food companies skew the science with moderator **Sheila Crye** CCP. You do not have to be an IACP member to participate in the live webinar, though you do need to be a member to access the archived webinar.

The James Beard Foundation proudly introduces, Creating a Full-Use Kitchen, an online course by the James Beard Foundation-created with founding support from the Rockefeller Foundation, and with our Food Waste Tracking partner, LeanPath - and designed for culinary educators to introduce food waste reduction methods to their class programs. It 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

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

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