



Les Dames d'Escoffier invites you to DUTCH TREATS: HEIRLOOM RECIPES FROM FARMHOUSE KITCHENS



Internationally known food historian **Dr. William Woys Weaver** of Devon, Pennsylvania, will present a richly photographed gastronomical journey into the heart of Pennsylvania Dutch food traditions, including Shoofly Cake, New Year's Pretzels and the original Snickerdoodles. He will shine a much-anticipated light on the vast diversity of authentic baked goods, festive breads, and pastries that we call Pennsylvania Dutch (named for the German-speaking immigrants who settled there starting in the late 1600s). His new book, *Dutch Treats: Heirloom Recipes from Farmhouse Kitchens*, will be available for purchase at the luncheon.



Dr. Weaver is the author of 16 books and a rare four-time winner of the prestigious IACP/Julia Child Cookbook Awards. His most recent gold medal went to *Culinary Ephemera* (2010). His 2013 book, *As American as Shoofly Pie*, was published by the University of Pennsylvania Press, and his 1993 award-winning cookbook, *Pennsylvania Dutch Country Cooking*, will be included in the forthcoming anthology: *100 Great American Cookbooks of the 20th Century*. He is also the founder and director of the Keystone Center for the Study of Regional Foods, near Philadelphia. He maintains the Roughwood Seed Collection of heirloom food plants at the historic Lamb Tavern in Devon.

DATE: Saturday, October 8, 2016
PLACE: Old Europe Restaurant
2434 Wisconsin Ave. N.W.
Washington DC 20007
202-333-7600; www.old-europe.com

TIME: 1:00 p.m. to 3:00 p.m.
PRICE: Dames \$42; Non-members \$52 inclusive.
(non-members' price includes a \$10.00 tax-exempt donation for LDEI-DC scholarships).

PARKING: Metered street parking on Wisconsin and behind the restaurant on 37th Street. Free parking at Guy Mason Recreation Center, 3600 Calvert St, 1/10th mile away.

METRO: No Metro Station nearby. Buses #31 and 33 travel along Wisconsin Ave.

RESERVATIONS: www.lesdamesdc.org

Reservation or cancellation deadline: **October 3, 2016**

Although German food isn't the same as Pennsylvania Dutch food, the luncheon will be an Oktoberfest buffet served in Old Europe's Rathskeller (see photo below).



LAVISH OKTOBERFEST BUFFET



STARTERS

"Bayrisches Pilzsüppchen"

(button mushroom soup with leek and pretzel croutons)

House made "Obazda" served with "Laugenbretzn"

(Bavarian style beer cheese with German Pretzels)

Five Salads: "Radisalat," Cucumber; Red and White Cabbage; Lentil; and Garden Greens with vinaigrette

"Fleischpflanzerl"

(Bavarian-style bite size meatballs with cornichons)

MAIN COURSES

"Schweinenackenbraten" (Roasted Pork in dark beer gravy with apple red cabbage and bread dumplings)

"Bratwurst, Bauernwurst, Weißwurst, Knockwurst and

Debreziner Wurst" with sauerkraut, mustard trio, and Berlin-style curry ketchup

Petite Chicken and Pork Schnitzel "Wiener Art"

(Vienna style, served with warm German potato salad)

"Backhendl" (Bavarian-style Roasted Chicken on root vegetables topped with fried parsley)

DESSERTS

"Bayrisch Cream mit roter Grütze"

(Bavarian Cream topped with a mixed berry compote)

"Schwarzwälder Kirschtorte"

(Black Forest Cake)

"Apfelstrudel mit Vanilla Sauce"

(Apple Strudel with Vanilla Sauce)

German Bread Basket

with "Kräuterbutter" (garlic herb butter) and "Schmalz" Coffee, Tea (hot or iced), and Soft Drinks

Not included: Alcoholic beverages