



Les Dames d'Escoffier

invites Dames and their guests **ONLY**
to a special program
Premium Tea & Chocolate Pairing
BY LAURIE BELL
Certified Tea Specialist

Learn about the main growing regions and botanical aspects of the tea plant and the cacao tree and how they were first introduced into America. Taste diverse teas and styles of chocolate and learn how to pair these two delectable treats.



Laurie Bell is a Certified Tea Specialist from the Specialty Tea Institute, Chef and Educator. Her culinary career spans over thirty years. She lived in France for four years where she earned a très bien Grand Diplôme from the famed Le

Cordon Bleu in Paris. In 1983 Chef Bell founded the culinary company À La Belle Cuisine teaching classes that focused on French technique. She developed a catering business that, by 1987, had become a full time enterprise where Laurie was Owner and Executive Chef until she sold the successful business in 2001..

Colvin Run Mill, Fairfax County's award-winning operational 19th century water powered gristmill was built c. 1811, and is the sole surviving operational 19th-century water-powered mill in the Washington, D.C. area.



DATE: Saturday, February 21, 2015

PLACE: Colvin Run Mill
10017 Colvin Run Road
Great Falls, Virginia 22066
(703) 759-2771

TIME: 1:00 to 3:00 p.m.

PRICE: \$30 for Les Dames and their guests
Limited to 25 attendees

PARKING: Free.

RESERVATIONS: Advance reservations and payment must be made through the Mill by calling **(703) 759-2771**.
Deadline Wednesday, February 18, 2015



DIRECTIONS: Colvin Run Mill is 5 miles (11 minutes) from the I-495 Beltway at Tysons Corner off Rt. 7, Leesburg Pike. Turn right onto Colvin Run Road. The program will be held in a climate-controlled room in the barn, but check in at the General Store.

TOUR THE MILL: If you would like to take a guided tour of the mill either before or after the program, the cost is \$7 (\$5 for seniors). Tours are on the hour beginning at 11:00 a.m.. Last tour is at 3:00 p.m.