JANUARY 15, 2014



Message from the President

Dear Sister Dames,

I would like to thank our board and committee chairs for all that they did for our chapter in 2013. A big thank you to everyone who donated their time, location, or a physical item to one of our events. It takes the broad talents of all of you to make our chapter succeed and thrive. It was my pleasure to serve with and work alongside all of you in 2013. I am looking forward to engaging with all of you in the year ahead.

Our calendar for 2014 has begun to fill. January 18th there will be a special Italian lunch cooked for us by Umbrian chef, Simone Proietti-Pesci, generously hosted by Karen Vartan in her home. This will be a limited program open to Dames and their guests. We will be celebrating Chinese New Year on January 25th at Hollywood East Cafe in Wheaton, MD. You won't want to miss the sumptuous foods and wonderful lion dance at this celebratory event that has become an annual fundraiser for our chapter, thanks to the generosity of Janet Yu. Come network with your sister members at the Dames Who Dine event February 3rd at The Weekend Bistro as the Ritz in D.C. We thank to Annie **Boutin King** for helping arrange this evening for our members.

Our biannual Women in Gastronomy Symposium takes place on Saturday, March 8th. We need your help in making this event a success. There are numerous volunteer

In this issue

PRESIDENT'S MESSAGE

NEW MEMBER RECRUITMENT

HURRAH!

UPCOMING PROGRAMS/EVENTS

A MESSAGE FROM SCHOLARSHIP RECIPIENT MALASIA HASSON

JOIN A COMMITTEE

OF INTEREST - EDIBLE LONDON

Having Trouble Logging into 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, 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 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.

It is important to update your contact information on <u>both</u> Les Dames DC website <u>and</u> Les Dames d'Escoffier International site

opportunities available. Please help us get the word out and advertise the event through vour networks.

It is time to start inviting qualified women to join our organization. Your recommendations as a new member sponsor are due February 21st.

I'm sending you all my very best wishes for a happy, healthy, and successful 2014.

Warmly,

Drew Faulkner President

drewcooks@mac.com

NEW MEMBER RECRUITMENT

It is time to focus on finding exceptional colleagues who will bring new talents, ideas and energy to enrich our organization in 2014-15 and beyond. We ask you to recommend and sponsor highly qualified individuals who will be welcome additions and enthusiastic contributors to Les Dames d'Escoffier DC Chapter. Requirements for membership include, but are not limited to, a minimum of five years as a distinguished professional in the food, beverage or hospitality industry.

Prospective new member recommendations from Member Sponsors are due February 21, 2014 Sponsorship is an important and fulfilling responsibility that is critical to the success of our Chapter. Sponsors are required to do the following:

Inform qualified prospective new members about the organization (mission, goals, activities, requirements) and assess their interest in becoming contributing members of Les Dames.

www.ldei.org.

If you need with assistance with your LDEI account please contact Executive Director Greg Jewell at info@ldei.org or call (502) 456-1851.

Without up-to-date contact info our communications will not reach you!

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





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.

- * Submit nomination to **Ann Stratte** (annstratte@aol.com) by February 21, 2014
- * Assist the candidate in completing the application for submission by March 21, 2014.
- * Attend a meeting to introduce the candidate to the Membership

HURRAH!

To Ruth Gresser and her partner Barbara Johnson for the inclusion of their beautiful home in the January-February 2014 edition of HOME & DESIGN magazine. It is the setting of a joint LDE-DC and ART WORKS STUDIOS Fundraiser on Saturday, March 29.

PROGRAMS

LUNCHEON WITH BELLA ITALIA'S VISITING

CHEF Simone Proietti-Pesci, Owner, Le Delizie del Borgo,Bevagna, Italy (DAMES AND THEIR GUESTS ONLY)

This is a unique opportunity to experience the regional, personal cuisine of Umbrian chef Simone courtesy of Suzy and Bill Menard of Bella Italia

(www.bellaitaliastore.com).

DATE: Saturday, January 18, 2014 **TIME:** 12:00 noon to 3:00 p.m.

PRICE: \$49.00 each for Dames and one guest

PLACE: Karen Vartan's home 4103 Beechwood Road

University Park, Md 20782 (free parking) Limited to 18 participants. Reservation or cancellation deadline Monday, January 13, 2014

Reserve at <u>www.lesdamesdc.org</u> and login as a member.
Or call 202-973-2168.

Antipasti

Sformato di broccoletti e salsa al taleggio

Grants/Mentoring: Kate Jansen jansenkt@comcast.netÂ **Cindy Kacher** ckacher@aol.com **Scholarships: Diane Feffer Neas** dianeneas@gmail.com Michele Jacobs michele@unionstationevents.com **Green Tables: Danielle Turner** chefdanielle@greattastepcs.com **Aviva Goldfarb** aviva@thescramble.com **Programs: Gail Forman** gailforman@comcast.net **Barbara Cullen & Eileen Dykes** bamc519@yahoo.com; eileendykes@gmail.com **Global Culinary Initiatives: Amy Riolo** amy@amyriolo.com **Public Relations: Jill Collins** jill@jillcollinspr.com **Fundraising: Theresa Morrison**

Entre News Update:

Please submit your Entre News information in a brief, concise statement to **Katherine Newell Smith** at **kns4pr@erols.com**.

wine@34south.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 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.

Broccoli flan with Taleggio Insalate di carciofi Young artichoke salad

Pizza grassa battuta

Flatbread with guanciale crocante

Primo

Tortellini di salsiccia e ricotta su passatina di patate

Tortelloni stuffed with sausage in a potato puree

Secondo

Filetto in Crosta

Filet crusted with dough and stuffed with chard

Dolce

Crescionda Spoletino

A carnivale budino of chocolate and Amaretto from Spoleto

Wines

The luncheon will be matched with Umbrian wines from the Montefalco Region Adanti Grechetto Colli Martani D.O.C. (100% Grechetto)

DiFilippo Sallustio Montefalco Rosso D.O.C. 2008 (Sangiovese 60%, Barbera 25%, Sagrantino 15%)

Pardi Sacrantino D.O.C.G. 2008 (100% Sagrantino)

CHINESE NEW YEAR CELEBRATION

DATE: January 25, 2014

TIME: 6:00 p.m. hors d'oeuvres and lychee cocktails (complimentary); 7:00 p.m. Lion Dancers, 7:30 p.m. Family-Style Dinner and presentation on the symbolism of Chinese New Year foods.

PLACE: Hollywood East Café, 11160 Viers Mill

Road, Wheaton, MD

PRICE: \$43.00 Dames, \$50 non-members (additional cost for alcoholic and soft drinks)

RESERVATIONS: www.lesdamesdc.org

or 202-973-2168

Reservation or cancellation deadline Monday, January 20, 2014 Free Parking

2014 Year of the Horse

Appetizers

Cold Platter of Baby Cuttlefish Aromatic Beef Slices,

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 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

<u>Les Dames d'Escoffier International Website</u> <u>info@ldei.org</u>

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:

<u>MemberMilestones@aol.com</u> - Edited by **Hayley Matson Mathes (Hawaii)** *LDEI Quarterly Deadlines:*

Boneless Pig Knuckle & Shredded Jellyfish Chicken Puffs Shrimp Dumplings

Soup

Minced Chicken with Snow Mushroom **Entrees**

Abalone & Black Mushroom with Fat Choy Firecracker Jumbo Prawn Sautéed Tenderloin Steak Garlic Aroma Chicken (free range) Steamed Whole Fish with Ginger & Scallion Longevity Noodles Hong Kong Style Young Chow Fried Rice (roast pork & shrimp) Steamed Rice

Dessert

Fat Go (steamed Chinese prosperity cake) Sesame Balls, Sliced Oranges Hot Tea

DAMES BOOK CLUB (DAMES ONLY)

DATE: Monday, January 27 **TIME:** 7:00 p.m. - 9:00 p.m. **PLACE:** The home of **Kari Barrett**,

5508 Waterway Terr., Rockville, MD 20853

PRICE: FREE

Beverages, heavy hors d'oeuvres and dessert will be provided. Lovely fellowship and conversation.

Book to be discussed: *Consider the Fork* by Bee Wilson

Upcoming books: *The Art of Eating* by M.F.K.

DAMES WHO DINE: PUTTIN' ON THE RITZ (DAMES ONLY)

DATE: Monday, Feb. 3, 2014

TIME: Happy Hour 6:15, Dinner 7:00p.m. **PLACE:** West End Bistro @ Ritz Carlton, 1190

22nd Street NW, WDC COST: Dutch Treat

CELEBRATING FOOD: WOMEN IN GASTRONOMY SYMPOSIUM 2014 ALERT

As we approach the date of our next Salute to Women in Gastronomy, March 8, 2014, there is still much work to be done. So, we need your help! Please let us know, as soon as possible, what you would like to do to make this Symposium the most successful ever.

The deadline for sending in Member Milestones and Chapter News for the spring issue of the LDEI Quarterly is January 15, 2014... That is TODAY. The winter 2014 issue of the LDEI Quarterly is now posted at 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.

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. 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

Time is running short.

Cooking Classes-if you have agreed to conduct or help with a cooking class and have not submitted the requested information, please contact **Beverly Bates**:

bevbates@gmail.com

Breakout Sessions-if you are a session chair and have not submitted the requested information, please contact **Eileen Dykes** at eileendykes@gmail.com or **Sara Ducey** at sara.ducey@montgomerycollege.edu with the description of your session, bio, contact information, information from your panelists, and any other needs ASAP. And, if you are a panelist or are otherwise participating in a session and have not submitted the information requested, please contact the chair of your session.

Cookbook Jumble--to donate books, contact Marianne Ali at <u>ali51657@aol.com</u> or Cindy Kacher at <u>ckacher@aol.com</u>

Volunteers--to offer your time, contact **Goody Solomon**: goody.solomon@verizon.net
EXPO-if you would like to reserve a table to showcase your work, or product, or client, contact **Jill Collins**: jill@jillcollinspr.com
If you have other questions, contact one of the Symposium co-chairs:

jill@jillcollinspr.com, eileendykes@gmail.com or marie.steffany@marriott.com Please plan to attend and invite friends.

TIME: 8:30 a.m. - 5:00 p.m.

PLACE: The Universities at Shady Grove, 9630 Gudelsky Drive, Rockville, MD 20850

PRICE: \$125 PP; \$65 for Dame volunteers who also attend events; TBA what services constitute complimentary tickets for Dames.

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

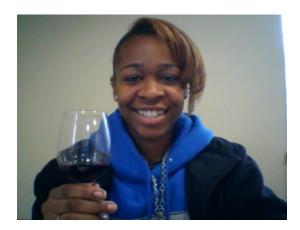
PRICE: \$150.00 includes food, beverage,

cooking and art demonstrations, signed copy of each cookbook

SOMETHING TO LOOK FORWARD TO:

Event at Alba Osteria with Amy Brandwein during the week of March 23rd, TBA

A MESSAGE FROM SCHOLARSHIP RECIPIENT MALASIA HASSON



Malasia Hasson

Hello, My name is Malasia Hasson, a Les Dames-DC scholarship recipient and a secondyear student at the New England Culinary Institute in Vermont. Thus far, I have had a tremendous learning experience internally and externally, as I have participated in many different voluntary activities inside and outside school and have been exposed to many different types of food, people, cultures, and knowledge. Recently, I finished my first real six-month internship at The Basin Harbor Club Resort on Lake Champlain, in Vergennes, Vermont. If you have yet to visit this beautiful resort, I recommend you research it, especially if you would like a peaceful get away. The food is very fresh and most of it comes from local farms.

During my internship I endured a lot of struggles within myself, mainly dealing with

pride. I had to learn that nobody was there to judge me or make me feel small;, rather, they were simply trying to help me learn alternative ways to complete certain tasks at hand in a timely manner. In turn, I was able to share my knowledge from culinary school. I was given highly responsible roles because I proved to them how willing I was to do anything and everything to the best of my abilities. I also was given leadership roles to direct other interns from other schools, since I demonstrated an ability to handle people well and remain organized.

Anyway, thank all of you for everything that you have done for me. All the help, encouragement, speeches, networking, donations, simple check ins, everything! Thank you so much for all of it. Without such a strong support team behind me, I really don't know how far I would have gotten alone. I apologize for not staying in contact regularly. It is a weak point that I am really working hard on and will work harder because I really do want you all to know how much I appreciate everything you've done and continue to do for me. No matter how busy I am, I always remember who I am and where I came from and the people that helped me get here.

Here is a link to my website that I have created and that I am still working on, that shows some of the things I've learned and experienced thus far.

(http://malasiahasson.weebly.com/) If you would like to get a better look at my grades please contact me and I will gladly give you the information to access my Academic profile. Once again thank you, I look forward to hearing from you soon, and enjoy the rest of your week!

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 <u>kns4pr@erols.com</u> Editor, Entre News