

# CH W *Line*

Culinary Historians of Washington, D.C.

October 2011

Volume XVI, Number 2

## *Renew Your Membership in CHoW NOW!*

The membership year runs from September 1 to August 31. Annual dues are \$25 for individuals, households, or organizations. Dues include e-mail delivery of the newsletter *CHoWLine*.

Dues are \$35 for members who also wish to receive a mailed, paper copy of the newsletter.

In addition to receiving *CHoWLine*, other benefits of membership include priority registration for field trips, eligibility to vote, hold office, and serve on committees.

Members also receive all meeting notices, special interest notices via GoogleGroups, and a printed membership roster.

CHoW/DC publishes *CHoWLine* eight times each year. More information can be found at [www.chowdc.org](http://www.chowdc.org).

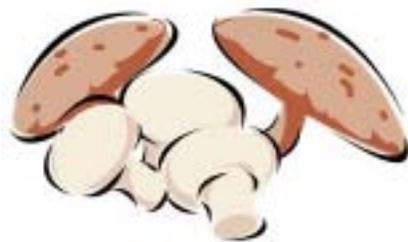
SEE PAGE 8 to join or renew your membership.

## *Wild Weeds, Medicinal Mushrooms, and Healthy Spices*

**Speaker: Mimi Hernandez,  
Frostburg State University  
Sunday, October 9  
2:30 to 4:30 p.m.**

**Bethesda-Chevy Chase Services Center,  
4805 Edgemoor Lane, Bethesda, MD**

**A**ppalachian heritage is rich with a variety of medicinal foods from the wild and from beyond. Learn the distinction between native, cultivated, and exotic ingredients in our diet. Mimi Hernandez will talk about the traditional uses of various ingredients coupled with their scientifically described health-promoting benefits. For example, learn how wild bitter greens support the liver and set the stage for digestion and how, when cooked properly, shiitake mushrooms – which are easy to grow on Appalachian hardwood-- are beneficial to the immune system and in cancer prevention. And, discover some of the common household spices that can kick your health up a notch.



*See CHoW's exciting program lineup for 2011-2012 on page 3.*



**Mimi Hernandez, MS, RH(AHG)** is an herbal and holistic health educator whose courses balance traditional reverence with scientific understanding and intuitive awareness. She is the Coordinator of the Appalachian Center for Ethnobotanical Studies at Frostburg State University.

A member of the governing council of the American Herbalists Guild, Mimi received her Master of Science in Herbal Medicine from the Tai Sophia Institute. With roots in Asheville, NC, Mimi is a founder of the One World Healing Arts Institute. She also draws upon her rich ethnic background and the Granny healers in her life. Mimi believes that the handing down of plant wisdom is essential. She enjoys nature time, especially waterfalls, creeks, and oceans. Mimi is a mom of two cool and unique kids, Anais and Evan.

[www.mimihernandez.com](http://www.mimihernandez.com)

# What Happened at the September 11 Meeting?

## Board Meeting

**PRESENT:** CiCi Williamson, President; **Katy Hayes**, Vice President; **Audrey Hong**, Recording Secretary; **Quentin Looney**, Membership Secretary; **Bruce Reynolds**, Treasurer; **Claudia Kousoulas**, Director (Publicity); **Jane Olmsted**, Director; **Katherine Livingston**, Immediate Past President; **Dianne Hennessy King**, *CHoW Line* Editor.

The President called the meeting to order at 1:05 p.m. The May Board Meeting minutes were previously reviewed by the incoming and outgoing Board members, and there were no further additions or corrections.

**TREASURER'S REPORT:** At the end of the membership year September 2010-August 2011, there was a small surplus of under \$400. This makes up for the deficit for the membership year September 2009-August 2010. In January 2011 the Board will consider registering CHoW as a 501(c)(3) nonprofit educational organization with the IRS.

**MEMBERSHIP LIST:** Updates are entered on a Google spread sheet. Quentin and Bruce coordinate the renewal status, current and canceled memberships.

**RECRUITMENT:** Brainstorming ideas for increasing membership included: 1) Distribution of tri-fold brochures and membership application forms at venues such as libraries and member distribution of information at related culinary events. The brochure and membership form are in PDF format. 2) Get meeting notices included in more newspapers and 3) create links from food related sites and food bloggers to CHoW's Facebook page. Claudia posts weekly historical bits to keep the Facebook site active. The speakers for the next year are posted with pre-and post-meeting reports to follow. From their Web sites, Patricia Jinich and Joan Nathan will provide information or a link to CHoW for membership information.

**WEBSITE:** The calendar that lists upcoming CHoW programs has been brought up to date. There is also an added link to CHOP (Culinary Historians of the Philippines).

**SPEAKERS:** CiCi purchased a computer projector to loan CHoW for speakers' presentations. Katy will confirm and coordinate the logistics for all the speakers.

**RESEARCH REQUESTS:** CHoW often receives requests to provide information/resources or assistance with a project or a program. Two recent requests were for information about historical banquets and the history of tea. CHoW responds to these inquiries by posting them on our listserv to enable qualified members to respond. Meeting was adjourned at 1:55 p.m.

Respectfully submitted,  
**Audrey Hong**, Recording Secretary

## General Meeting

President Williamson called the meeting to order at 2:46 pm. The president asked the 38 members and guests to introduce themselves.

Announcements: **Dianne Hennessy King** invited members to share a personal food-related experience that has occurred within a 100 mile radius of D.C. for the "Culinary Byways" column in *CHoW Line*. Send your written account, up to 250 words, of a place such as a town, farm or historic restaurant or a culinary event such as a class or a festival that you have enjoyed and that you think other CHoW members might like to discover. Send to tuckking@aol.com

**Shirley Cherkasky** asked that members consider the Smithsonian Institution first if they are donating cookbooks, particularly books on American foods. If you have a possible donation, contact Shirley who will check with the librarian to see if the cookbook is already in the Smithsonian culinary history collection at the American History Museum.

Shirley attended the Foodways Alliance in Chicago, which she described as fascinating because of the Depression-related food and drink topics. Shirley urges members to attend these conferences when they are offered.

**Culinary Yard Sale:** Les Dames d'Escoffier's sale of gently used cookware and books will be held on Sunday, October 16, at the Bethesda Farm Women's Cooperative Market.

The National Museum of American History at the Smithsonian Institution will be having an exhibit, "**Food: Transforming the American Table, 1950-2000**," and is looking for contributions from CHoW members. See p. 6.

In honor of Hispanic Heritage Month, the National Archives will host a talk about Mexican cooking by Chef Diana Kennedy. She'll be joined by Jose Andres, the culinary mastermind behind the Archives' exhibit "What's Cooking, Uncle Sam?" Thursday, September 15, 2011, 7 p.m.

**Program:** Vice President **Katy Hayes** introduced speaker Patricia Jinich who spoke about Mexican culinary traditions (see p. 4). The meeting adjourned at 4:10 p.m.

Respectfully submitted,  
**Audrey Hong**, Recording Secretary

**Refreshments.** Thank you to the following people for their contributions:

**Claudia Kousoulas:** cocoa chile cookies and cafe de olla cookies

**Jane Olmsted:** brown bread, cream cheese, walnuts/ginger

**Amy Riolo:** Mexican cinnamon rice pudding

**Danica Stanciu:** *potica* (Croatian walnut date bread)

**Felice Caspar:** *coliflor encurtido* (pickled cauliflower) plus zucchini

# Upcoming Events

## 10th Anniversary Mushroom Fair

Sunday, October 2, noon to 5 p.m.  
Brookside Garden Visitors Center,  
1800 Glenallan Avenue, Wheaton, MD 20902  
Sponsored by the Mycological Association of  
Washington ([www.MAWdc.org](http://www.MAWdc.org))

A family event. Mushroom identification, lectures, foray, cooking demonstration, book sales and arts and crafts.



## St. Mary's Oyster Festival

Saturday, October 15, 10 a.m. - 6 p.m. Sunday, October 16, 11 a.m.-6 p.m.  
St. Mary's County Fairgrounds, Leonardtown, off Route 5. National oyster shucking contest (Saturday afternoon and Sunday) and oyster cook-off (Saturday). Plus, lots of other seafood, exhibits, arts and crafts, and live entertainment. Admission: \$5 adults, free: children 12 and under. 301-863-5015. [www.usoysterfest.com](http://www.usoysterfest.com) Watch a six-minute video of the Cook Off at <http://usoysterfest.com/video/cook-off-fine-cut-12-14>

## Church Dinners ...

...featuring Maryland Stuffed Hams, Chicken and Seafood  
Various October and November dates, prices and locations. St. Mary's County Maryland's Travel & Tourism Web site has a link to "Church Dinners," some near Leonardtown, site of the above Oyster Fest. Dine on the famous Maryland Stuffed Ham among other local specialties. Go to [www.visitmarysmd.com](http://www.visitmarysmd.com) and click on "Church Dinners" and then click on "Fall Dinners."

Patricia Bixler Reber has an article on Stuffed Ham prepared at the Sacred Heart Church in Bushwood, MD in her Blog: [researchingfoodhistory.blogspot.com](http://researchingfoodhistory.blogspot.com). Click on "Stuffed Ham" in the "Labels" column. This year's dinner at Sacred Heart Church is on Sunday, October 23 at noon. Patricia also has an article in her Blog comparing Virginia hams as prepared in Colonial Williamsburg with those prepared by the Edwards' Ham Company in Surry, Virginia. Go to her Blog and click on "Ham" in the "Labels" column.

## Mexican Fiestas: Pozole, Ponches & Piñatas

Hosted by our September CHoW speaker Patricia Jinich  
Thursday, December 8, 6:30 p.m.  
Mexican Cultural Institute  
2829 16th St. N.W. Washington, D.C. 20009

In December, festivities in Mexico usually include piñatas, pozole and ponche. You will learn the history behind the piñata tradition while savoring two of the most popular versions of pozole throughout Mexico: green from Guerrero and red from Jalisco. A whole meal on a plate, pozole is one of Mexico's most well-known and loved dishes. Accompanying dessert will be a mug of sweet and warm ponche, a warm and delicious concoction made with sugar cane sticks and both fresh and dried fruits. [www.icm.sre.gob.mx](http://www.icm.sre.gob.mx). Fee: \$70.00. These events fill quickly.

## Exciting CHoW Program Speakers for 2010-2011

Except for the April Cooperative Supper, all meetings will be held from 2:30 to 4:30 at the Bethesda-Chevy Chase Services Center, 4805 Edgemoor Lane, Bethesda, Maryland.

**October 9.** Mimi Hernandez, Frostburg, Maryland. "Wild Weeds, Medicinal Mushrooms, and Healthy Spices" (see p. 1).

**November 13.** Joan Nathan, Washington, D.C. "Quiches, Kugels and Couscous: My Search for Jewish Cooking in France."

**December 11.** David Strauss, Kalamazoo, Michigan. "Beating the Nazis with Truffles and Tripe: The Early Years of *Gourmet*."

**January 8, 2012.** Keith Stavelly and Kathleen Fitzgerald, Rhode Island. "Cooking by the Book in New England: From Colonies to Colonial Revival."

**February 12, 2012.** William Woys Weaver, Ph. D., Devon. PA. "Food and Drink in Medieval Cyprus."

**March 11, 2012.** Warren Belasco, Washington, D.C. "A Culinary History of Washington, D.C."

**April 10, 2011.** Community Supper, Alexandria, VA. Theme to be decided by membership vote.

**May 1, 2011.** Amy Riolo, Germantown, MD. "Karabakh Cuisine: Recipes, Memories, and Dining Traditions from Azerbaijan's Cradle of Culture."

## News of Our Members

Regina Newport (at right) is writing a new blog:

<http://reginanewportfoodblog.blogspot.com>



## Welcome, New Members!

Esin Erkan

and

Edward Hamann

who joined at the September meeting.



# Culinary Humor

By Tom Weiland

Autumn is here and we need to address a Halloween food: turnips. You're going to have to give me clemency on this month's witticisms. It's a Herculean task to find even mildly-funny turnip humor that doesn't have to do with flatulence. They're really only funny because they're so mundane. For example: "An apple a day keeps the doctor away, but a turnip a day makes you run far away." That rhyme makes you think I just fell off the turnip truck, right?

Let's get to Halloween, courtesy of the OED and History.Com. We Americans cannot imagine Jack-o-Lanterns made of anything but pumpkins, but the original Celtic festival used-you guessed it-*turnips*.

Early Christians were very good at subsuming pagan festivals under religious ones, and Halloween (OED dates as early as 1556, shortened from All Hallows Even, the eve of All Saints Day) subsumed Samhain, a festival of both the harvest and the dead. Hmm...harvest turnips to scare away the dead. Seems logical to me.

In Celtic culture, which is richer in folklore than fact, "Jack-o-Lantern" had multiple interpretations. An early one (OED: 1673) was synonymous with Will-o-the-Wisp, a strange flickering light over the peat bogs, thought to be some sort of dead spirit or fairy.

Later (OED: 1837) it referred to a hollowed-out turnip with holes for eyes, nose, and mouth. Insert a candle, and it would frighten away spirits of the dead on "old year's night" (October 31), the last night of the Celtic calendar when the world of the living meets the world of the dead. Irish immigrants brought this tradition with them to America, but instead chose the much larger and easier-to-carve pumpkin.

This Halloween, try hollowing-out a large turnip and carving a scary face into it-it's a lot harder than you think. Here are some closing thoughts: Steam, boil, fry or bake; turnips make my stomach ache. "The turnip is a capricious vegetable, which seems reluctant to show itself at its best." - Waverley Root You just might be a redneck if your jack-o-lantern has more teeth than you do.

Cheers! TW



# Mexican Culinary Traditions

On September 11, Patricia Jinich gave a talk on Mexican culinary traditions and foods and their significance to the month of September. Patricia brought to life the spirit of Mexican Independence Day, September 16, and the month dedicated to honoring Mexico's rich history and culture.



Elizabetta Castelman, Patricia Jinich and Katy Hayes

The talk started with an explanation about Mexican Independence, and how it is the holiday that kicks off the school or working year in Mexico. The red, white and green colors of the Mexican flag take center stage. The streets, markets, shops, metro stops, and people's clothing follow these colors and they go down to the foods that are cooked and even the tablecloths.

The quintessential dish highlighted in the talk was *Chiles en Nogada* (walnuts) which is a dish eaten throughout Mexico on the 16th and for the whole month of September. Many versions exist of how this dish came to be (ladies in waiting celebrating a military victory, young nuns welcoming a famous president, and a people's way of celebrating the seasons' bounty). All agree it was created with the Mexican

flag and its colors in mind: green from the chile, white from the walnut sauce, and red from the pomegranate seeds. The history behind *Chiles en Nogada* and other dishes are just as beautiful as they look. The dishes each represent a marriage of Native Mexican, Spanish



and other immigrant groups' cuisines, and in one bite, the whole history of Mexico.

The dishes were not the only aspect of the culinary traditions discussed with stories and histories behind them. Patricia also explained the uses of different kitchen tools such as the *molcajete* (a Mexican mortar and pestle made from basalt), the tortilla press, and the *molinillo* (frother for hot chocolate). She defined how these tools have been practical in Mexican kitchens but also how they are full of meaning.

Patricia Jinich is a Cooking Instructor, Cookbook Author, Chef at the Mexican Cultural Institute D.C., and Host of the National Public Television show, "Pati's Mexican Table." [www.patismexicantable.com](http://www.patismexicantable.com)

## News from Other Organizations

### D.C. Farm to School Week

October 3-7, 2011

The third annual D.C. Farm to School Week will kick-off the first ever National Farm to School Month. The week will be a chance for schools across Washington, DC to celebrate local, seasonal food in school meals and engage students in the farm-to-table process.



Participating schools will coordinate hands-on food and farm activities for students, and spread the word about the week to their school communities. Seasonal, local foods are featured in school meals.

D.C. Farm to School Week is brought to you by the D.C. Farm to School Network and the Office of the State Superintendent of Education Department of Wellness and Nutrition Services. The Network is housed in the Arcadia Center for Sustainable Food and Agriculture. [www.dcfarmtoschoolweek.org](http://www.dcfarmtoschoolweek.org)

### Arcadia Center for Sustainable Food & Agriculture

located at Woodlawn, is a non-profit organization established in 2010 to create a more equitable and sustainable local food system in the Washington, DC area. Their mission is to improve the health of the community, ensure the viability of local farmers, and to preserve the environment for future generations. Their four programs are distinct, yet interrelated: The **Arcadia Farms on Historic Woodlawn** demonstrate environmentally and economically sustainable growing practices. **Arcadia Mobile Market** delivers fresh, affordable food to underserved DC area neighborhoods. The Arcadia Food Hub aggregates and distributes local products from small-scale, sustainable farms; and, the **D.C. Farm to School Network** at Arcadia connects schools with healthy, local food for school meals and provide hands-on food and farm education. [www.arcadiafood.org](http://www.arcadiafood.org).

### CHOP (Culinary Historians of the Philippines)

The newly set up Culinary Heritage Institute in the Philippines is embarking on a program to build community kitchens in the provinces (one province at a time), to promote and develop our culinary heritage, help locals improve their health and nutrition through cooking, and provide livelihood to the locals. CHoW member Regina Newport has been asked to lead a group tasked to set up cooking course modules tailored to the needs of specific areas, and train volunteer culinary school students to become trainers. CHOP also will help organize a fundraising event to help augment the program's finances.

### Prohibition - "How Dry We Weren't"

By Randy Clarke

District of Columbia was an early test-bed for the prohibitionist theories. The Eighteenth Amendment to our Constitution ratified January 16th, 1919. The District had been enjoying the benefits of Prohibition for over a year, since November 1, 1917.

Garrett Peck ([www.garrettpeck.com](http://www.garrettpeck.com)), the author of *Prohibition in Washington, DC: How Dry We Weren't*, presented this locally focused history to the Association of the Oldest Inhabitants at their September 16 meeting. AOI is the District of Columbia's oldest civic organization, founded December 7, 1865 ([www.aoidc.org](http://www.aoidc.org)).

Just as with the greater USA, the Washington experiment failed grandly. According to Peck, before the reforms began there were 200 saloons in the District; near the end of prohibition, there were only 3000 speakeasies. In everyway and in every community -- rich or poor, white or black, consumption of alcohol increased in volume, popularity, and acceptability.

He gave a virtual tour of the District locating many of the more famous speakeasies, several along "Rum Row" (Pennsylvania Avenue between the Willard and National Theater). Then his tour went on to cover the Prohibitionist sites: the Anti-Saloon League's Bliss Building (now the location of the Taft Memorial), the Women's Christian Temperance Union (522 6th St, N.W.), the Methodist Building on Capitol Hill (1 Maryland Avenue, N.E.). ALL of which were raided for violations of the anti-alcohol laws. Peck presented a map of the city with 1155 dots for each of the raids in 1931. Enforcement was less than a nuisance, as the police were often in on the joke. Well-known policeman Herby Glassman, who had been cited for bravery in the 1919 race riot, was arrested in 1929 for running one of the largest liquor rings in Washington. Dozens were arrested and some actually were convicted. "Some!"

As is still the case, leaders (political and moral) often see law as a way of improving the other guy, not for applying to themselves. Peck concluded with the case of "the man in the green hat," George Cassidy. Having his own office in the Cannon House Office Building, he was the supplier to the House and Senate. After ten years of dutiful service to wet and dry leaders, he was arrested and went public in the *Washington Post*. By telling his whole story without naming names, he played a major role in the 1930 Congressional elections. The prohibitionists lost many seats that year.

After the 1932 election (FDR's landslide), the 21st Amendment passed immediately on February 20th, 1933. On December 5 that year, Utah was the 36th state to ratify the amendment. As Peck said to the AOI,

"To temperance, I'll drink to that!!"

# A Scavenger Hunt for the National Museum of American History at the Smithsonian Institution

## A Note to CHoW from Curator Rayna Green

To all the CHoW FOJ's (Friends of Julia) and to any FOCHoW (Friends of CHoW) who may read this missive.

*We need your help again.*

In 2001, you responded to the call from the National Museum of American History at the Smithsonian Institution to help inventory and document our newest acquisition, the 1,200 objects of **Julia Child's Kitchen**.

Thanks to many of you, we managed to get it all -- from the refrigerator magnets to the huge Garland Range -- measured, photographed, identified, and entered into our collections management system. We put Julia's kitchen on exhibit in August, 2002 and it is still there, having become one of the most popular exhibitions at the Smithsonian. After we got Julia's kitchen on exhibition, you realized that we needed more reinforcement for our future endeavors in Food, and you worked with our Library system to create the CHoW culinary library at the SI. You've been donating to it ever since, and that collection is a backbone for our ever-increased research into food and drink in America.

And now, all of our passion and work for the establishment of research, for further collecting, and for exhibition and public programs in food studies can come to another amazing point. We are proceeding with the development of a new exhibition called "**Food: Transforming the American Table, 1950-2000.**" We want it to open in 2012. The gallery will include Julia's kitchen, and more. . . all about scientific, technical, social, and cultural change in American food and foodways during this period.

In order to pull this off, we need the help of individual CHoW-sters who care and think about American food history. In this case, we need stuff, objects, artifacts, graphics, photos. . . the things we believe will help us tell this story. We've already obtained much on our lists, but some things are proving a little more difficult to find. Sure, some of it could come out of tag sales and off eBay, but we'd rather have some things with a photo and a story from real people. We're hoping the sampling below will intrigue you, so we promise to tell you more for every object you cough up. You will have, of course, the thanks of a grateful nation along with the usual free pass to everything we do here at the museum.

If you've got something on the list below, or something you want to suggest, call us (well, call Rayna Green) at 202-633-3582. Refer us to other people who might have the objects of our desire. Get in those kitchen cabinets, cellars, and garages. Take a picture of the recovered objects and email to Rayna

## LIST

- Weber kettle charcoal grill, c. 1956-1971 (take a picture, especially of handles, grill vent, wheels. Rayna can date it and worry about its condition).
- Set of barbecue tools (spatula, fork, brush/baster, etc.), c.1950's-70's preferably.
- Hibachi, late 40's to 1975 or thereabouts.
- Set of those bright colored aluminum glasses, meant for the patio, c. 1950's-60's.
- Men's grill/bbq apron (you know, with Grill Master or "Daddio of the Patio" on it).
  - A pink flamingo, one of the earlier ones.
  - Tiki glasses or tiki or tropical bar paraphernalia (drink stirrers with giraffe necks?)
    - Photos of you, your family, your dad, a family event ...preferably with grill smoking away... in backyard, patio, lanai, deck.
    - Vintage Indian paisley (hippie) bedspread/tablecloth.
  - A bean sprouter jar (from your days in the health food coop or commune).
- A T-shirt, tote bag or such from one of the food co-ops, preferably that announces "Food for People, Not for Profit" on it. (Yes, I've tried Glut, to no avail).
- Photos of you, your mother, spouse, brothers/sisters in their food co-op, vegetarian restaurant, or commune days, preferably making, growing food. A brief narrative describing what's in the photo.
- A wok ring (Got the wok, need the ring, though another vintage wok, c. 1970-80 wouldn't hurt)
- Bread baking or cheese making equipment, c. 1960-1980. Panniere, cheese molds from your bread baking, goat raising, charcuterie training days.
- Political materials, posters, bags, buttons from the lettuce strikes, the Gallo strikes, the grape strikes, Free Kitchen, materials from Soul Food movement, health food movement, Freegan movement, Farmer's market movement in '60's, 70's, 80's, '90's photos, flyers, menus, propaganda.
- Menus/advertising/memorabilia from early Berkeley Gourmet Ghetto days. . .from Pig-By-The-Tail, Cocolat, Acme Bakery, Laura Chenel Cheese, Green Gulch Farms, Kermit Lynch imports, David Lance Goines posters (as from Chez Panisse) OR same kinds of stuff from NYC, Boston, LA. Menus from "new" ethnic restaurants of 70's, '80's, '90's. Vietnamese, Ethiopian, North African, Salvadoran, Guatemalan, Korean, Indian, Nepalese, Thai, Tibetan, you get the idea.



## CHoW 2010-2011 Board of Directors

### President

CiCi Williamson  
(

### Vice President

Katy Hayes

### Recording Secretary

Audrey Hong

### Membership Secretary

Quentin Looney

### Treasurer

Bruce Reynolds

### Director

Claudia Kousoulas

### Director

Jane Olmsted

### Editorial Positions

#### CHoW Line Editor

Dianne Hennessy King

#### CHoW Line Designer

CiCi Williamson

#### Past President & Website Coordinator

Katherine Livingston

## DIRECTIONS TO THE MEETING

CHoW/DC usually meets on the second Sunday of each month, September through May, from 2:30-4:30 p.m. at the Bethesda-Chevy Chase Services Center, 4805 Edgemoor Lane, Bethesda, Maryland.

**DIRECTIONS:** Bethesda-Chevy Chase Services Center is located at 4805 Edgemoor Lane in downtown Bethesda, Maryland, in the two-story County office building on the plaza level of the Metropolitan complex, above a County parking garage. The building is across the street from the Bethesda Metro station.

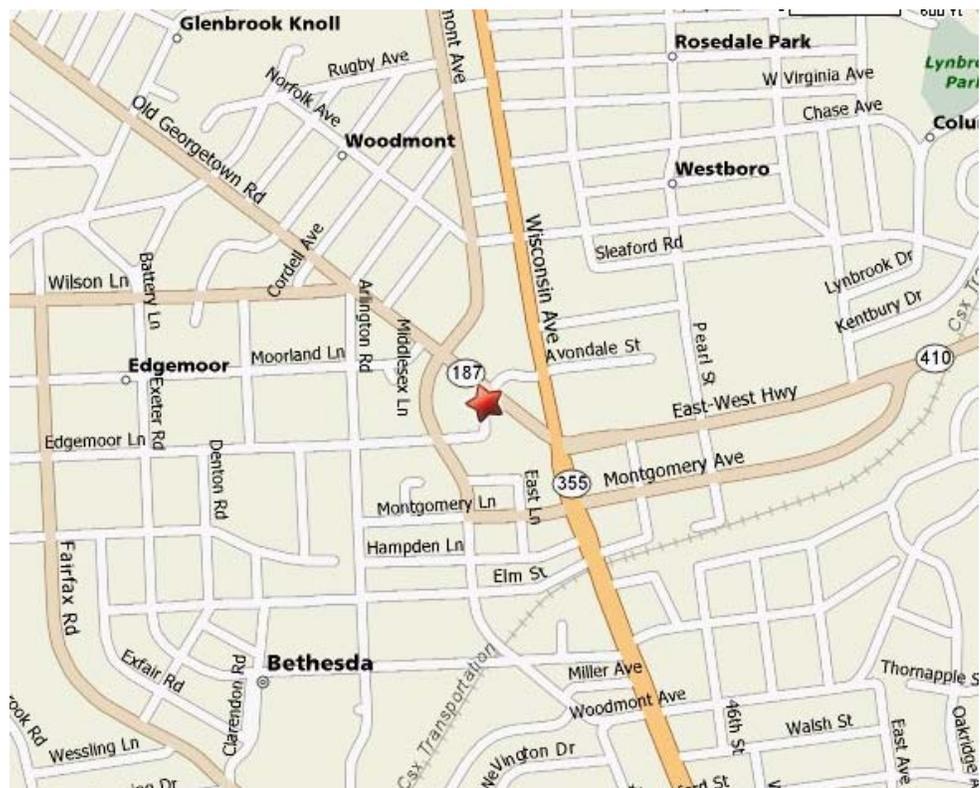
From the **Metro Station**, take the escalator from the bus bay to the plaza level, turn left, walk past the clock tower and across to the Metropolitan plaza using the pedestrian bridge. The Center's street entrance at 4805 Edgemoor Lane (corner of Old Georgetown and Edgemoor) is marked with American and Montgomery County flags. Take the elevator to Level Two for meeting rooms.

If you are coming **south on Old Georgetown Road** (from the Beltway use exit 36) turn right on Woodmont Avenue - the entrance is the second driveway on the left.

If you are coming **south on Wisconsin Avenue/Rockville Pike**, turn right onto Woodmont Avenue, go south for approximately one mile, cross over Old Georgetown Road, and the parking garage entrance is the second driveway on your left.

Coming **north on Wisconsin or west on Rt. 410**, take Old Georgetown Road north, turn left at the second traffic light (Woodmont Ave.) and the garage entrance will be on your left. Take the elevators from the parking garage to the plaza level (P). The building is located at the center of the plaza. The American flag, Montgomery County flag, and the County seal mark the entrance to the building.

**PARKING:** Parking is free on weekends in the county parking garage. The entrance to the parking garage is marked with a large blue Bethesda Center parking sign.



# CULINARY HISTORIANS



# OF WASHINGTON, D.C.

## CHoW/DC Membership Form

**Renewal.** No changes to contact information or culinary interests listed on 2011 roster.  
Please print name and city of residence only.

Name(s) \_\_\_\_\_ City \_\_\_\_\_

**Renewal** with new or changed information; print below.

**New membership.** Please provide all information requested  
(for use on the printed roster mailed to members only).

### Contact Information and Interests

*This data will be included on the Membership Roster. Please print.*

Name(s) \_\_\_\_\_

Street Address \_\_\_\_\_

City, State Zip \_\_\_\_\_

Work phone \_\_\_\_\_ Home phone \_\_\_\_\_

Cell phone \_\_\_\_\_ Fax \_\_\_\_\_

E-mail \_\_\_\_\_

Culinary Web site \_\_\_\_\_

Culinary Interests \_\_\_\_\_

### Membership Dues (Membership year is **September 1, 2011** to **August 31, 2012**)

Membership including e-mailed color PDF file of *CHoW Line* newsletters.

(\$25) \_\_\_\_\_ Individual, Household or Organization

**OR**

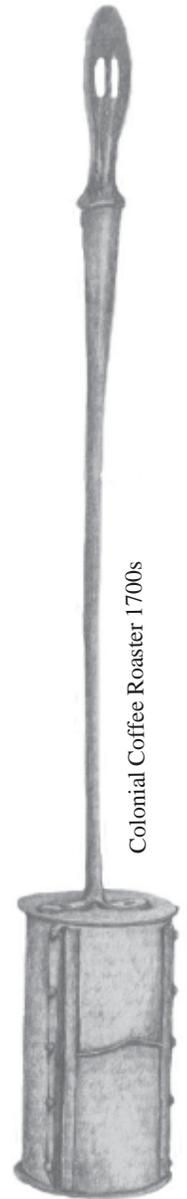
Membership including printed black/white copies of *CHoW Line* via  
U.S. postal service AND via email as a full color PDF file.

(\$35) \_\_\_\_\_ Individual, Household or Organization

Today's date \_\_\_\_\_

Bring this form to a meeting with cash or a check made payable to **CHoW/DC**  
or mail (checks only) to CHoW's Treasurer:

**Bruce Reynolds, 6804 Hampshire Rd., McLean, VA 22101**



Colonial Coffee Roaster 1700s