

CH W *Line*

Culinary Historians of Washington, D.C.

November 2011

Volume XVI, Number 3

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 *CHoW Line*.

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

In addition to receiving *CHoW Line*, 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 *CHoW Line* eight times each year. More information can be found at www.chowdc.org.

SEE PAGE 8 to join or renew your membership.



Quiches, Kugels, and Couscous: My Search for Jewish Cooking in France

Speaker: Joan Nathan
Sunday, November 13
2:30 to 4:30 p.m.

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

What is Jewish cooking in France? In a journey that was a labor of love, Joan Nathan traveled the country to discover the answer and, along the way, unearthed a treasure trove of recipes and the often moving stories behind them.

Nathan takes us into kitchens in Paris, Alsace, and the Loire Valley; she visits the bustling Belleville market in Little Tunis in Paris; she breaks bread with Jewish families around the observation of the Sabbath and the celebration of special holidays. All across France, she finds that Jewish cooking is more alive than ever: traditional dishes are honored, yet have acquired a certain French finesse. And completing the circle of influences: following Algerian independence, there has been a huge wave of Jewish immigrants from North Africa,

whose stuffed *brik* and couscous, eggplant dishes and *tagines* — as well as their hot flavors and Sephardic elegance — have infiltrated contemporary French cooking

All that Joan Nathan has tasted and absorbed is here in this extraordinary book, rich in a history that dates back 2,000 years and alive with the personal stories of Jewish people in France today.

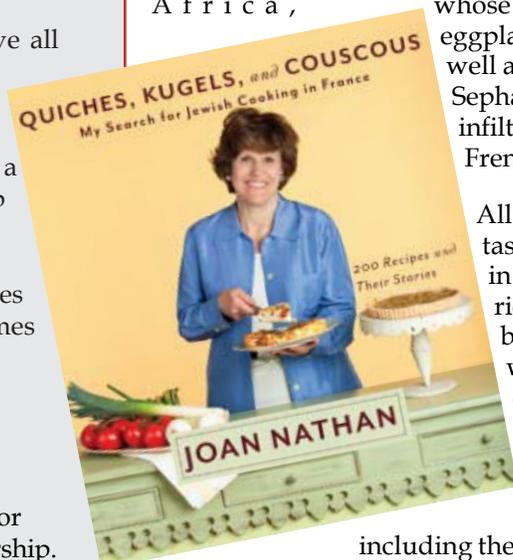
Joan Nathan is the author of ten cookbooks including the recently published



Quiches, Kugels and Couscous: My Search for Jewish Cooking in France (Knopf, November 2010). She is a regular contributor to *The New York Times*, *Food Arts Magazine*, and *Tablet Magazine*, among other publications.

In 1994 Nathan published the much-acclaimed *Jewish Cooking in America*, which won both the James Beard Award and the IACP/Julia Child Cookbook of the Year Award; as well as *An American Folklife Cookbook*, which received the R.T. French Tastemaker Award in 1985. She most recently wrote *The New American Cooking* which also won the James Beard and IACP Awards as best American cookbook published in 2005.

(Bio continued on page 7)



Culinary Historians of Washington, D.C. (CHoW/DC)

founded in 1996, is an informal, nonprofit, educational organization dedicated to the study of the history of foodstuffs, cuisines, and culinary customs, both historical and contemporary, from all parts of the world.

www.chowdc.org

Dues to: Bruce Reynolds

What Happened at the October 9 Meeting?

President **CiCi Williamson** called the meeting to order at 2:44 p.m. There were 49 attendees, including six visitors who were introduced.

Vice President **Katy Hayes** reported on the field trip to Distillery Lane Ciderworks on September 24th. Nineteen members and guests toured the apple orchards and pressing room, tasted sweet and hard ciders and sampled a variety of apples for cider making. See report, page 2.

Announcements: **Shirley Cherkasky** was introduced as the founder of CHoW. She also started CHeW (Culinary History Enthusiasts of Wisconsin). Shirley announced that her 84th birthday was the next day, October 10.

Les Dame d' Escoffier's culinary yard sale of gently used cookware and books will be held on Sunday, October 16, 9:00 a.m. to 1:00 p.m., at the Bethesda's Farmers Market on Elm Street and not at the Women's Farmer Market as previously reported. There will be cooking demonstrations.

Amy Riolo announced the Egypt Fest D.C. on Saturday, October 15, 12:00-8:00, hosted by the Egyptian Embassy. The event is free and will be held in The Yards Park, 10 Water St. S.W., behind National Park. Amy will be doing cooking demonstrations. [The event has been postponed.]

The President announced a Les Dames' tour of nine ethnic food establishments in Wheaton, MD, on Saturday, November 12, 9:45 a.m. to early afternoon. The cost, including breakfast, lunch and food samples, is \$45 and more information will be sent to members via Google Groups.

Treasurer **Bruce Reynolds** reminded the attendees about dues for joining or renewing CHoW membership.

The whatzit was identified by **Audrey Hong** as a Chinese pastry mold for making moon cakes.

The President offered door prizes and asked the guest speaker Mimi Hernandez to draw the names.

- **Doreen Thompson** won the book, *Turning the Tables*, which was donated by **Kari Barrett**. In accepting the prize, Doreen agreed to write a review of the book for CHoWLine.
- **Amy Riolo** won hyssop from Israel, a dried herb mentioned in the Bible. A suggestion was made that Amy prepare a dish using hyssop for the next meeting.
- **Jane Olmsted** won a jar of poultry seasoning.
- **Anne Whitaker** won pumpkin pie spice.

Program: Vice President Hayes introduced speaker Mimi Hernandez, MS, RH (AHB), at right, who spoke about "Appalachia Foods: Native, Wild, Cultivated and Exotic."

Mimi gave a great introduction to the field of ethnobotany with her lecture on native plants with medicinal or other useful properties. She reminded us that in the 1800's, approximately 75% of American medicines came from Appalachia.

Her talk covered the background and uses of at least a couple dozen plants such as the American Chestnut, Paw Paw, wild yam, sassafras leaves and roots, ramps, garlic, blueberries, muscadine grape, black cherries, cranberry, blackberries, chickweed, nettles, violets, dandelions, burdock roots, and red clover, among others.

With great aplomb, Mimi Hernandez continued her presentation outdoors after a fire alarm interrupted the CHoW meeting at 4:00 p.m. We exited the building and the meeting reconvened in the outdoor patio area.

The next meeting will be Sunday, November 13, with Joan Nathan speaking on "Quiches, Kugels and Couscous: My Search for Jewish Cooking in France."

Refreshments: *Thank you* to our members for their delightful contributions:

Francine Berkowitz	Milano Cookies for the Cure
Claudia Kousoulas	Rosemary breadsticks
Jane Olmsted	Olive oil popcorn with sea salt
Clare Raju	Sauerkraut balls
Amy Riolo	Italian biscuit cookies
Amy Snyder	Uncrystallized candied ginger

Anne Whitaker for her generous monthly contribution of providing the beverages and organizing the refreshments.

The meeting ended at 4:17 p.m.

Respectfully submitted,
Audrey Hong, Recording Secretary



CHoW Group Visits Distillery Lane Ciderworks

By Katy Hayes

Early on Saturday, September 24, nineteen members of CHoW and friends traveled from various parts of the region to Jefferson, MD, on a visit to Distillery Lane Ciderworks. The day proved to be lovely and warm, and even sunny, a welcome change from the gray and water-logged weeks previous.

Rob Miller, owner of Distillery Lane, started out describing his venture and answering questions in one of the outbuildings that sports a pegboard refashioned to show all the apple trees in his orchard. We



learned some of the history of apples, that it takes 30 apples to make a gallon of cider, and a bushel makes 3 gallons. Rob answered questions and demonstrated the grafting of new scions. Apples do not grow true from seeds, and all are now grafted onto root stock that is purchased, while the grafted cuttings are from Rob's existing trees.

Next we walked out to see his grafting beds, and then on into the orchard to look, taste, and learn more. We tasted apples like Roxbury Russet, Splendora, Newtown Pippin, and Tremblett's Bitter.



Rob showed us how he tests apples for sugar content using a handheld refractometer (shown here being held by John Rosine). This is the same tool he uses to test the

brix, or sugar content, of his finished cider, and to see if it's finished fermenting and ready to bottle. Again, we asked lots of questions as we walked and tasted and talked.

Now it was time for a quick view of the apple pressing area and description of the process that creates Distillery Lane's great cider (sweet and hard). See the apple cider press at right. Finally, it was off to taste hard cider and buy from his array of products.

Group photo by Katy's guest Susan Langley.
Other photos by Robert King



Left to right: CHoW President CiCiWilliamson, John Rosine, Beverly Firme, Quentin Looney, Audrey Hong, Rob Miller, Tom Moore (Katy's husband), Shirley Cherkasky, John Kelly (CiCi's husband), Elisabetta Castleman, Katy Hayes, Claudia Kousoulas, Claire Cassidy, Dianne Hennessy King, Katherine Livingston, Dan Hennessy (Dianne's brother) and Fusako Ito (guest of Katy).





Culinary Humor

By Tom Weiland

“You jive turkey!” Flip Wilson’s Geraldine was an outrageous memory from my youth. Yet I have often wondered just why these native American fowl have taken on a bad – or at least humorous – reputation. Ben Franklin wanted the turkey as the national bird instead of the bald eagle, so at some point, “being a turkey” must have been respectable.



THANKSGIVING

If Thanksgiving and Football go together, why are no teams named “The Turkeys”?

“Doc, you gotta help me – I think I’m a Turkey!” “How long have you had this problem?” “Since I was an Egg!”

Kid saying grace at the Thanksgiving table: “God, thank you for not making me a Turkey....”

What do you get when you cross a Turkey with an Octopus?
Thanksgiving with drumsticks for everybody!

Farmer: “Yep, I been breedin’ Six-legged free-range Turkeys for a couple years now.” Poultry wholesaler: “Wow, do Six-legged Turkeys taste different than regular?” Farmer: “Don’t know, haven’t caught one yet.”

“We’re having Grandma for Thanksgiving.” “Really? We usually have Turkey.”

My mother cooked Turkey so dry that Thanksgiving was a day of mourning.

The name “Turkey” was actually a misnomer that OED dates to at least 1541. The bird, new to Europe, was confused with the long-familiar African Guinea cock, or “Turkey cock,” so-named because it was probably traded through Turkey or by Turkish traders. Otherwise it was called “Guinea fowl” when traded by the Portuguese. When the confusion finally cleared, the Guinea fowl got back its rightful birthplace, but not the turkey. Maybe we can start a movement to rename the turkey the “American cock.”

The turkey’s reputation apparently slid in the 19th century. OED reports that by 1893, “a turkey” was a vagrant’s knapsack. By 1927 it was synonymous with a theatrical failure. By 1951, it described a generally worthless person. But as far as the memories from my youth are concerned, it was Flip Wilson who made it what it is today.

Cheers! TW

Exciting CHoW Program Speakers for 2011-2012

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.

September 11. Patricia Jinich. “Mexican Culinary Traditions.”

September 24. Field trip: Distillery Lane Ciderworks (see page 3)

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 Stavely 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.”

Welcome, New Member!

Mary-Denise Smith

Keep Those Refreshments Coming!

Please contact Anne Whitaker

if you have questions about bringing food or drink for any of our meetings.

Upcoming Events

Gourmet Culinary Walking Tour of Wheaton, Maryland

Join culinary experts from Les Dames d'Escoffier for a guided gourmet walking tour of the Wheaton Business District. Experience the multiplicity of ethnic food markets and restaurants as we make our way to our planned stops for tastings and demonstrations, beginning with breakfast at By Brazil and culminating in a delicious lunch at Dessie Ethiopian Restaurant.

DATE: Saturday, November 12
PLACE: Meet at the corner of Price Ave & Fern St. (see directions below)
TIME: 9:45 a.m. to early afternoon
COST: \$45 incl. breakfast, lunch, and tastings

RESERVATIONS: www.lesdamesdc.org OR 202-973-2168 by Wednesday, November 9, 2011

SAMPLING OF PLANNED STOPS

- **By Brazil** (11333 Georgia Ave) to enjoy coffee & typical Brazilian breakfast treats
- **Carmelo's Bakery** to see the array of Latin pastries
- **Hung Phat Asia Market** for an introduction to fresh, preserved, bottled, packaged, and canned pan-Asian ingredients. Taste fresh rice noodles.
- **Marchione's Italian Deli** for tastings of cold cuts, olives, cheeses, and more
- **Filipino Home Baking and Grocery Store** to marvel at the array of unusual ingredients from the Philippines
- **Little Bitts Shop** to see everything needed for baking and to watch a candy-making class
- **International Mercado Latino** to check out Mexican and Central and South American ingredients
- **Thomas International Market** to survey Turkish and Middle Eastern goodies
- **Dessie Ethiopian Restaurant and Market** for a delicious lunch and introduction to the little-known characteristics of the food of this mysterious African country.

Reminders: Walking shoes, comfortable clothes, shopping bag, and cash for purchases.

Driving: Free parking on Saturdays in the Montgomery Parking lot on Reedie Drive, between Amherst Avenue and Fern Street. Enter on Fern Street entrance. Come out of the parking garage on the Fern Street exit and we will meet on the corner across the street.

Metro: Wheaton Station (Red Line). Get off the escalator and walk to the right. Go up the stairs to street level, which will be Reedie Drive. Walk across the street and down Fern Street (behind the old Safeway) to the next street, which is Price Avenue.

Cranberry Cornucopia

Green Spring Gardens
4603 Green Spring Road, Alexandria VA 22312
703-642-5173
Sunday, November 20, 1 p.m.
Call 703-941-7987 to register. Fee: \$27
Colorful, versatile and nutritious, cranberries are a year-round treat. You will learn the fascinating history of this American native fruit, share innovative recipes, and demonstrate holiday decorating ideas with cranberries. Sample and take home a delicious cranberry sauce with a difference.

"What's Cooking, Uncle Sam?"

Until January 3, 2012
National Archives
Constitution Avenue and Ninth Street
Washington, D.C.
Free. 202-357-5000 www.archives.gov

An excellent exhibit of documents, film and photos shows the government's role in the shaping of the American diet.

America Eats Tavern

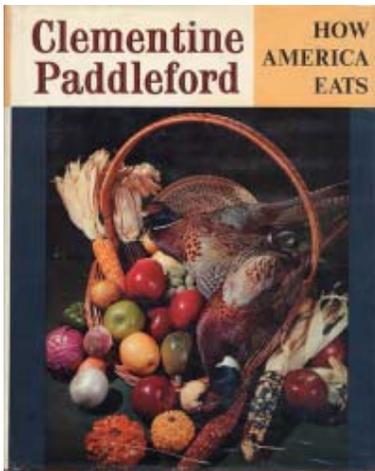
405 8th Street N.W. Washington, D.C. 20004
202-393-0812 www.americaeatstavern.com
Eat the History of America
Dining at Jose Andres's America Eats Tavern is a way to continue your experience after seeing the National Archives exhibit, "What's Cooking Uncle Sam?" The restaurant will be operational only as long as the National Archives exhibit is in town, January 3, 2012.
Named after the Works Progress Administration (WPA) writers project of the 1930s, America Eats Tavern offers a new take on American classics and celebrates native ingredients and some long forgotten dishes, from burgoo to oysters Rockefeller. With recipes and stories collected through extensive research, and with help from the National Archives and a culinary advisory council of chefs and scholars, the menu showcases the fascinating history of our nation, one plate at a time, whether it's the origins of New England clam chowder or the introduction of grapefruit to America. A casual tavern menu is offered on the ground floor, while a more refined and elegant menu is featured on the second and third floors.

The Community Herbalist:

Webinar Series by CHoW's October speaker, Mimi Hernandez, MS, RH(AHG)

8 classes, February 28-April 17, Tuesdays, 7:00-9:00 p.m.
Fee: \$275; registration before January 20, \$225.
Sessions are also recorded and accessible on your own schedule; participants may access by phone and/or Internet.
www.mimihernandez.com

Book Review

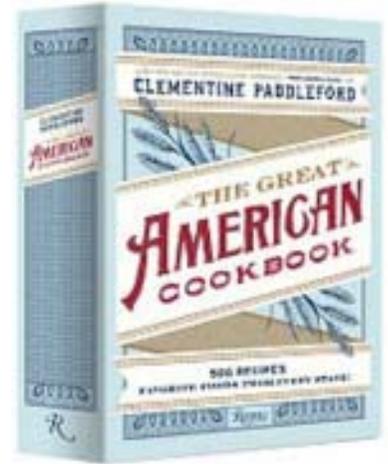


How America Eats
By Clementine Paddleford (out of print)

and

The Great American Cookbook
ed. Kelly Alexander (Rizzoli, \$45.00),
revised edition of *How America Eats*

By Claudia Kousoulas



I first learned about Clementine Paddleford from Kelly Alexander's November 2002 *Saveur* magazine article, a piece that made Paddleford sound so charming that I jumped online to buy a copy of her long out-of-print book, *How America Eats*, an assemblage of recipes from cooks and communities around the country.

In prose that used to be called "breezy," under punning headlines like "Lobster is the Maine Thing," Paddleford traveled across the country interviewing local ladies club members, home economists, and distaff journalists about what they cooked.

Under a cover illustrated with a Kodachrome cornucopia, the recipes, gathered between 1948 and 1960, are delightfully local and definitely pre-foodie. There are a few frilly-apron kind of recipes – Mock Cherry Pie or Pink Rice, but most of the dishes are real cooking and real local – Croquignolles and Calas in New Orleans, Sweet and Sour Beans in Pennsylvania, Johnnycake in Rhode Island, Pear Pickles from Minnesota, and Game Sauerbratuen from a Colorado ranch.

The women that Paddleford interviewed -- and they were exclusively women -- were the kind who took cooking as their given work, neither a chore nor an accomplishment. They knew their way around the kitchen and were glad for modern shortcuts like bouillon cubes and canned soups. Alexander, the instigator and editor of this reprint, took as her challenge to update the recipes for contemporary cooks who are not so anxious to use convenience products, but still need guidance with cooking techniques.

So while the original recipe for Sweet Potato Topsy simply directs the cook to "peel, mash, and whip" the cooked potatoes, Alexander's update offers hand-holding detail about how to prep the potatoes with specific times and steps.

But the dishes themselves are so strong that they come over unchanged and many are a blast from the past. The Fried Rice is not the Asian dish that we've come to know through contemporary cookbooks that strive for authenticity, but literally, rice fried gently in oil and then briefly steamed for a lush and melting result.

Nonetheless, Alexander appreciates the "kitsch factor" in Margaret Fisher's Asparagus Bake made with cream of mushroom soup and Cheez-it crumbs, claiming it can stand proudly next to Oyster Pan Roast, Key Lime Pie, and New England Boiled Dinner.

Those recipes, which sound so common today, were in fact first published by Paddleford, a first step in making them national icons. As Molly O'Neill writes in her introduction, "She drew the map of American regional cooking that the rest of us are still following," including Jane and Michael Stern, Guy Fieri, Anthony Bourdain, Alton Brown, and O'Neill herself.

The new version, renamed *The Great American Cookbook* (Rizzoli, \$45.00), edits out some of the original recipes. Alexander found that the original collection included 38 cookie recipes, but just one for green salad. In an effort to make a "relevant cookbook" Alexander trimmed, keeping, she writes, "only the very best pie recipes." She was also determined to keep Paddleford's enthusiastic voice and so has set apart her essays in bannered boxes.



Paddleford [shown here in 1961] wrote that she salvaged these recipes "from batter-splashed, hand-written notebooks" and with this reprint, Alexander has resurrected some great American kitchens.

Claudia Kousoulas is an urban planner who also writes cookbook reviews.

Her other books include *Foods of Israel Today*, *Joan Nathan's Jewish Holiday Cookbook*, *The Jewish Holiday Baker*, *The Children's Jewish Holiday Kitchen*, *The Jewish Holiday Kitchen*, and *The Flavor of Jerusalem*.

In 2004 she was the Guest Curator of Food Culture USA, the 2005 Smithsonian Folklife Festival on the National Mall in Washington, D.C., based on the research for her book, *The New American Cooking*.

Ms. Nathan hosted a PBS television series, "Jewish Cooking in America with Joan Nathan," and was also senior producer of "Passover: Traditions of Freedom," an award-winning documentary sponsored by Maryland Public Television. Ms. Nathan has appeared as a guest on numerous radio and television programs including *The Today Show*, *Good Morning, America*, *The Martha Stewart Show*, and National Public Radio.

She was inducted into the James Beard Foundation's Who's Who in American Food and Beverage, received the Silver Spoon Award from *Food Arts* magazine, and received an honorary degree from the Spertus Institute of Jewish Culture in Chicago and the Golda Award from the American Jewish Congress.

Nathan serves on the board of D.C. based organization, Martha's Table, by whom she was recently honored for her work on Sunday Suppers, an annual fundraising event chaired by Nathan, Alice Waters and Jose Andres. Through a collaboration of chefs, organizations and concerned citizens, the dinners, held one night a year in various homes across the D.C. Metropolitan Area, have raised over \$200,000 for Martha's Table and D.C. Central Kitchen.

Joan Nathan was born in Providence, Rhode Island. She graduated from the University of Michigan with a master's degree in French literature and earned a master's in public administration from Harvard University. For three years she lived in Israel where she worked for Mayor Teddy Kollek of Jerusalem. In 1974, working for Mayor Abraham Beame in New York, she co-founded the Ninth Avenue Food Festival. The mother of three grown children, Ms. Nathan lives in Washington, D.C. and Martha's Vineyard with her husband, attorney Allan Gerson. www.joannathan.com



ALONG THE BYWAYS

Musings of Members' Culinary Jaunts

Olney Farmers and Artists Market

By Judith Newton

The Olney Farmers and Artists Market is in its fifth season as a vibrant weekly market in suburban Maryland.

This Sunday morning market is run with great community spirit by founder Janet Terry and a dedicated group of volunteers, and includes farmers, juried artists, food vendors,



and specialty vendors. It has weekly chef demos as well as children's activities and musicians. The Market runs Sundays from 9 a.m. to 1 p.m. from early May to early November. It is located on MD Route 108 just east of the intersection with Georgia Avenue (MD Route 97), in a field graciously lent by Montgomery General Hospital. Long-time residents of

the area will remember it as the site of the old hospital, replaced by the new complex just a block down Prince Phillip Road.

The market runners believe that the Market should be a place where one can find, in addition to sustenance for the body, a real sense of community and a place to encounter friends and acquaintances. When the Market moved to its present location at the start of the 2010 season, that goal became much more attainable because of the wide-open space in the center of the grassy field, ringed by about 50 vendors. That space has been filled with tables and chairs, children's games, and occasional dancers to the music of the fine variety of performers providing ambiance.

The chef demos have included CHOW members CiCi Williamson, Amy Riolo and Sheila Kaufman; Joan Nathan, Carla Hall, Ris Lacoste, Susan Belsinger, and Spike Mendelsohn, and just last week, Joe Yonan, food editor of the *Washington Post*. Other demo chefs have been drawn from local and downtown restaurants, caterers, ethnic home cooks and specialty food producers. As a fundraiser for the non-profit Market, the annual Farm-To-Table Dinner has become an experience in fine dining and imbibing at a local farm for about 80 discerning patrons!



More information may be found on the Market website (olneyfarmersmarket.org), Facebook page and blog (both reached from the website). *Photo credits: 1 & 2 by Judith Newton; 3 by Liza Harbison*

CHoW 2010-2011 Board of Directors

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(

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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.

