

CH W *Line*

Culinary Historians of Washington, D.C. December 2010-January 2011 Volume XV, Number 4

Special Double Issue!

Please note that this is a double issue for December 2010 and January 2011. See the January program information on page 2. *Happy holidays from CHoW!*

Last Chance to Renew Your Membership

To be included in the roster and mailings, December 31 is the final date to renew your dues. 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.

More information can be found at www.chowdc.org.

SEE PAGE 8 to join or renew your membership.

Caribbean Culinary History



Speaker: Doreen Thompson, J.D.

**Sunday, December 12
2:30 to 4:30 p.m.**

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

Ms. Thompson's talk will focus on the origins of Caribbean foods and specifically holiday food traditions in the Caribbean.

Ms. Thompson has been involved in culinary history associated with the peoples of the African diaspora for over twenty years. She created and moderated several seminars with the Smithsonian including *Gullah Foodways*, *Journey through the African Diaspora* through Adams Morgan, and a similar program through the Embassies of Africa.



Caribbean Black Cake

the expansion of the Petworth Community Market (she is one of the founders) and the organization and promotion of food entrepreneurs of the African diaspora in the Washington metropolitan Area.

Ms. Thompson, an attorney, is the drafter of the District's current food code.

She is the founder of the National Caribbean-American Foods & Foodways Alliance and the consulting group Collards to Callaloo, (the latter's aim is to promote the culinary contributions of persons of African descent). She also initiated the celebration of June as Caribbean-American Heritage Month in the District of Columbia, which is now a national celebration.

Her current food activities include the initiation of a Caribbean Black Cake Competition for the holidays,



Scotch Bonnet Peppers



January CHoW Meeting

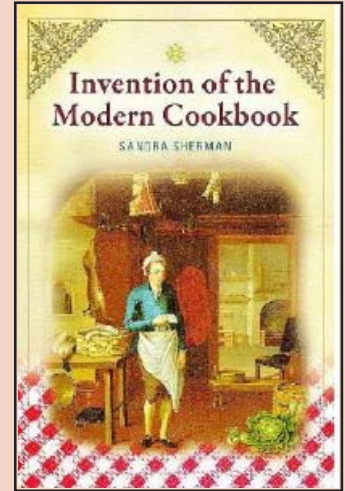
The Invention of the Modern Cookbook

Speaker: Sandra Sherman, J.D., LL M

from New York City

Sunday, January 9, 2011
2:30 to 4:30 p.m.

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



Our speaker for January is currently the Assistant Director, Intellectual Property Law Institute, Fordham University School of Law and is also an Adjunct Professor of Literature at Fordham University. She has received high praise for her latest thoroughly researched book, *Invention of the Modern Cookbook*. (Greenwood Press, 2010). Another of her successful books of interest to culinary historians is *Fresh From the Past: Recipes and Revelations from Moll Flanders' Kitchen* (Lanham: Taylor Trade Publishing [a division of Rowan & Littlefield], 2004).

Before teaching at Fordham University, the University of Arkansas, and Georgia State University, Sandra Sherman worked in Washington, DC for several years as Senior Attorney in the U.S. Department of Energy, Office of General Counsel. CHoW members are looking forward to her being back in town to give us a presentation on the fascinating history of the development of the modern cookbook.

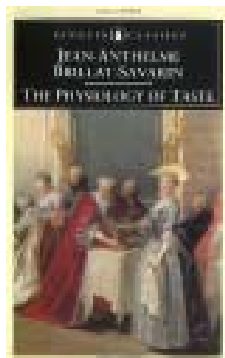


Culinary Humor

By Tom Weiland

As we progress through the holidays, most of us think of food – not just any food, but serious gourmet food. Nobody can be more synonymous with gourmet food than Jeane Anthelme Brillat-Savarin (OED: 1755-1826; lawyer, statesman, judge, educator, musician, and linguist, but most famous as a gastronome). His book, *The Physiology of Taste*, revolutionized the art and science of fine dining.

As varied as Brillat-Savarin's talents were, he was also considered very funny. Undoubtedly his most famous quote is, "Tell me what you eat, I will tell you what you are." While his subtle humor is occasionally lost on non-Francophiles, we should nonetheless examine some of his aphorisms. These are from the second English translation of his work, "The Handbook of Dining – or – Corpulency and Leanness Scientifically Considered" (Short Title), by Brillat-Savarin, translated by L.F. Simpson, 1864.



- Animals feed; man eats; the man of intellect alone knows HOW to eat.
- The fate of nations depends upon how they are fed.
- The dinner-table is the only place where men are not bored during the first hour.
- The discovery of a new dish does more for the happiness of mankind than the discovery of a new planet.
- Men who eat hastily or get drunk do not know how to eat or drink.
- To say that a man ought not to vary his wine is heresy: the palate becomes deadened; after the third glass the finest wine in the world becomes insipid.
- A dinner without cheese is like a pretty woman with only one eye.
- Cookery is a science. No man is born a cook.
- The most indispensable qualification of a cook is punctuality. The same must be said of guests.
- The lady of the house should always take care that the coffee is excellent; and the master of the house should be sure that the liqueurs are of the first quality.
- When you invite a man to dinner, never forget that during the short time he is under your roof his happiness is in your hands.

Cheers! TW

What Happened at the November 14 Meeting?

The meeting was called to order by **Katherine Livingston**, CHoW President, at 2:40 P.M. There were 46 members and guests in attendance.

Treasurer's Report: Treasurer **Bruce Reynolds** reported that membership renewals were being received at a similar rate as in past years. He reported that more members were selecting the e-mail option to receive *CHoWLine* thus reducing mailing expenses. Since speaker expenses are running higher than what was budgeted this reduction in *CHoWLine* expenditures will be beneficial to the bottom line. The attendees were reminded that CHoW's fiscal year is from September to August.

Announcements: Vice-President **CiCi Williamson** reported that 16 individuals toured Dumbarton House on November 6, 2010. CHoW's first field trip for 2010 provided an in-depth tour of this Georgetown Federal period home. It was arranged by CHoW member **Karen Daly**, the museum's executive director, and was conducted by museum curator Scott Scholz. A full account of the tour is on pages 4-5.

Whatzits: Five kitchenware items were passed around allowing each attendee to form an opinion as to their uses. The first item (1) was shared by **Katy Hayes** and everyone guessed that it was a pestle which it was. But no one could guess its unique use. It was a fossilized coral pestle from the island of Satawal in Micronesia and was used for pounding breadfruit into pulp. The second item (2) was a circular plastic accordion style tube which stood on legs. A few wrong guesses were made resulting in **Laura Gilliam** demonstrating how to use her gadget to remove the shell from a hard-boiled egg. Everyone agreed that the old fashioned way of peeling a hard-boiled egg would remain their preferred method. A third item (3) brought in by **Shirley Cherkasky** was a butter curler. Two additional gadgets, a nutcracker (4) from **Judy Newton**, and an instrument to be used in separating the sections of a grapefruit (5) were passed around.



Program: Prior to introducing today's speaker, Vice-President Williamson announced a change in speakers for the December 12th program. Patricia Jinich regretted that

she will be in Mexico filming a TV show and unable to present her talk on "Las Posadas and Mexican Culinary Traditions." Member **Doreen Thompson** will instead present a talk on Caribbean Culinary History.

Williamson then introduced today's speaker Katherine (Katie) Turner who is a Visiting Assistant Professor of History at Philadelphia University. Dr. Turner spoke on "The Bakery, the Saloon and the Quick Lunch: Ready to Eat Foods in Working-Class Neighborhoods, 1800-1930."

The focus of Dr. Turner's talk centered around the notion that working class households supplemented their diets with fast foods (ready to eat) and convenience foods (eat as



Bottom row: Susan Strasser (Katie's Doctoral Advisor), speaker Dr. Katherine Turner. Top row: Randy Clarke, John Rosine, Sandy Hoexter. Photos by CiCi

is or part of a more complex meal) that were mostly made and sold by local entrepreneurs. This offered a cheap and necessary way to reduce the heavy burden of cooking and meal preparation in the small and over-crowded tenement apartments which often didn't have adequate kitchen facilities in the industrialized urban

settings. Pushcarts, restaurants, and saloons with "nickel beer" and "free lunches" met the needs of single men, families, and women who were outside the home during the day working long hours. A lively Q & A followed with discussion about delis, bakeries, household laborsaving appliances, and class and economic differences in meal customs. Meeting was adjourned by President Livingston at 3:55 p.m. Respectfully submitted, **David Bender**, Recording Secretary

Refreshments:

Kathleen Carrington brought Cranberry Walnut Cream Cheese Spread and crackers.

Claire Cassidy brought Gluten- and Dairy-free Cornbread. **Katy Hayes** brought Pumpkin Chips from a recipe by Eliza Leslie in *Directions for Cookery* (1840).

Dianne Hennessy King brought salty Ketchup Potato Chips bought by a friend in Canada after reading **Claudia Kousoulas's** mention of the chips in *The New York Times*.

Katherine Livingston brought a Saloon Lunch (summer sausage, pickled peppers, cheese and other items) intended to promote thirst in honor of Professor Turner's subject.

Jane Olmsted brought Southern Hummus, made with black-eyed peas, from *Deep South Parties* by Robert St. John.

AJ Schaffer brought Majoun, an ancient type of candy originally from North Africa, that AJ made with ground dates, figs, raisins, almonds, walnuts, honey, butter, spices, and orange-flower water.

CHoW November 6 Field Trip to Dumbarton House

By CiCi Williamson, CHoW Vice President

At the time Dumbarton House was built, Georgetown (population 3,500) was the 18th largest city in our young nation. A November 6 tour of the Federal Period mansion illustrated life in 1804-1813, the years of Maria and Joseph Nourse's residency. Nourse was the first Registry of the U.S. Treasury and moved to Georgetown when Washington became the nation's capital.

CHoW had the rare privilege of taking a special "White Glove" tour of the 200-year old mansion led by the extremely knowledgeable museum curator S. Scott Scholz. CHoW member **Karen Daly**, Executive Director, Dumbarton House, arranged the tour. Scott enthusiastically fielded questions from 16 CHoW members and their guests — including **David Bender, Claire Cassidy, Audrey Hong, Joyce Johnson, Jim Calderwood, Michelle Kretsch, Quentin Looney, Peat O'Neil, and CiCi Williamson** — as he guided us through eight of the 12 rooms.



We gathered in the Visitor Center, formerly the kitchen, located in the east hyphen (wing) of the house just off the breakfast room. Breakfast was an informal meal that was enjoyed with family either here or in one's chamber (bedroom). A George III fruitwood tea caddy (c. 1790) sits on an oval Pembroke table with a hot water urn nearby. Drunk at meals or separately, tea was one of the most popular and expensive beverages of the Federal Period, and the lady of the house closely guarded the key to the caddy.

All photos by George Hall

The group walked into the Lower Passage (main entrance hall) on a black-and-white *faux*-marble painted canvas floorcloth — a decorative floorboard protection that was easier to clean than carpeting. Pausing for a photo on the staircase, we learned about the intricate Adam-style plaster frieze and cornice that bordered the ceiling in the hall, parlor and dining room. Green Windsor chairs



lining the passage are reproductions of a chair Nourse owned. Hanging from the ceiling is a double-chimney Argand oil lamp -- the latest in early 1800s



technology, producing far greater light than candles.

Passing through one of the many grain-painted doors, we entered the parlor where tea and cakes would have been served to guests. Scott told us how seven layers of paint were painstakingly removed from the intricate ceiling frieze using dental tools and nightly applications of an "orange goop" to loosen the old paint. The striking Nourse-provenance Chippendale sofa with tapered Marlboro-legs (c. 1785) was restored in 2006 during which time a conservator discovered a piece of the original upholstery (yellow wool moreen fabric) impaled under a brass tack.

During grand parties, the parlor doubled as another dining room. Regarding the difference between "dinner" and "supper," Scott said, "Dinner was the main meal of the day whereas 'supper' was served much later — anytime between 10 p.m. and 2:30 a.m."

In the dining room hangs the earliest known painting of the port of Georgetown, a Charles Willson Peale 1789 portrait of Secretary of the Navy Benjamin Stoddert's children. The background shows Analoostan Island (now Roosevelt Island) in the Potomac River.

The Nourse-provenance dining room table is set for the second of three courses. "We know this because the dishes are set on the last tablecloth," explains Scott. "For each course, servants would remove all utensils and the soiled cloth, resetting for the next course on the clean tablecloth below while the guests stayed seated."

The rare Chinese export blue and white china (c. 1790) is the provenance of Eliza Custis Law, granddaughter of Martha Washington. A sideboard built in Charleston, SC, holds dishes for salads, desserts, cheeses, pots de crème, beverage glass coolers, and finger bowls "not used until after the last course," said Scott.

Service "à la Française" required that all the foods for a single course be displayed so each guest could make informed selections. Choices portrayed include game hens, lamb chops, beef tongue, Yorkshire Christmas pie, oysters, red beets, peas, turnips, carrots, string beans, Hollandaise sauce, olives, dried fruit and fruit tarts. It would be almost 50 years later that service "à la Russe" became the popular style we follow today. *(continued on page 5)*

(Dumbarton House, continued from page 4)

During the Federal Period, the dining room was the primary formal entertaining location. Some dinners were exclusively for gentlemen. However, when women were present, they were no longer seated separately but rather alternating with men around the table. One writer referred to this as the “new promiscuous way of dining.”

Across from the dining room is the “Best Chamber” (master bedroom) where furnishings of interest include a Charleston bed, an “easy” chair on casters for moving nearer to or farther from the fireplace, and band boxes (small traveling cases) made from wallpaper of the 1808-14 period.

Upstairs are two furnished bedrooms where “taking light meals was a common practice.” In the chamber above the dining room, a Pembroke table (also known as a breakfast table) is set with a porcelain tea service (c. 1815) made by the Dagoty Factory in Paris.

Photo credit: © Dumbarton House/NSCDA



The knowledgeable curator concluded our tour in the special, second-floor exhibit, “From House to Home: Reinterpreting Dumbarton House,” which is open through May 29, 2011. The cost of admission? \$10. The value of Scott Scholz’s guided tour? Priceless.

Dumbarton House: Moving Right Along!

Amazingly, in 1915 the huge redbrick mansion including its hyphens was moved 100 feet north to its present site to allow for the extension of Que Street into Georgetown. The National Society of The Colonial Dames of America (NSCDA) purchased the house in 1928 and restored it to its early 19th century character, changing the house’s name from “Belle Vue” to “Dumbarton House.” The NSCDA made the home its national headquarters and opened it as a museum to the public in 1932. The house hosted Dolley Madison on August 24, 1814, during her flight from the White House and British invaders. For more information:

Dumbarton House
2715 Que Street, NW
Washington, DC 20007
202-337-2288

www.dumbartonhouse.org

Welcome, New Members!

Anne Gaelle Laplanche. Interests: French Caribbean cuisine. Majoring in Hotel and Restaurant Management.
Dr. Katherine Leonard Turner (our November speaker). Interests: Food of working-class Americans.

Along the Byways Musings of Members’ Culinary Jaunts

THE CHINCOTEAGUE OYSTER FESTIVAL



By **Ann Chandonnet**, author of several books, including *Alaska Heritage Seafood Cookbook*.

October is a big month for food festivals in the South. St. Augustine celebrates its Greek heritage with shish kebabs and baklava. Savannah turns Forsyth Park into a mirage of Klezmer music and “Ah Mein” Lo Mein, while Darlington, South Carolina, honors its sweet potato festival.

In its turn, Virginia hosts the Chincoteague Oyster Festival. The blessedly unimproved beaches on neighboring Assateague Island are fun for kids who enjoy following sandpipers into the surf as well as kite flyers. In the evening, build a fire and roast marshmallows in the moonlight.

During other months, Chincoteague celebrates daffodils, blueberries, carved decoys, fire fighters and its famous wild ponies, probably descended from Spanish mounts that swam ashore 400 years ago. But October is reserved for the briny oyster. The Chamber of Commerce limits tickets (\$35 in 2010) to 2,700, and sells out well in advance.

The locals arrive early, between 10 a.m. and noon, to decorate tables, erect tents and hang out with friends and extended family. Visitors must bring their own tables, chairs and trays, but we weren’t notified that there would be no utensils or napkins provided. (Locals brought in rolls of paper towels.) At one point we were struggling to open steamed oysters with a nail file. Fortunately, a couple sharing the shade of the pines loaned us their oyster knives.

We had been advised that we would need to stand in line for each separate dish (whether cole slaw or hush puppies, chocolate cake, cookies or soda), but we never anticipated the chore this turned out to be. Fortunately, lines began to shorten about 2:30. The official festival hours are noon to 4; I’d recommend coming late.

The organizers need to re-think food distribution methods. It’s commendable that every dish is prepared on the spot, but production does not keep up with demand. Standing in line for 45 to 60 minutes to acquire steamed crab or oyster fritters (served in hamburger buns) is really a drag.

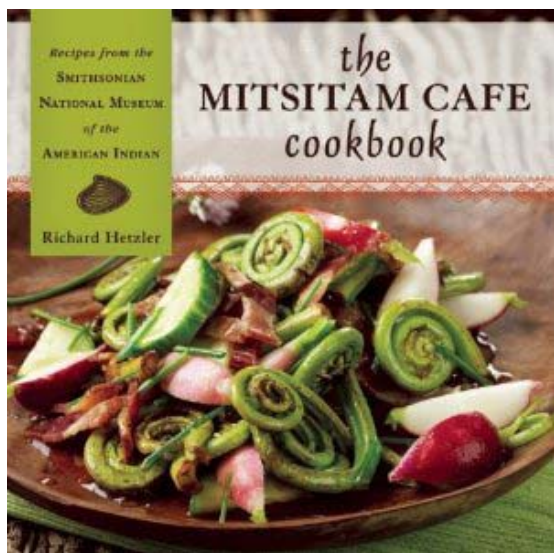
The oysters were fresh and well-prepared and do not travel far. Many of those served are raised by oyster farmer Tommy Mason, proprietor of the Waterside Inn (757-336-3434).

Other local attractions include kayaking, wineries, a NASA museum, an oyster museum, B&Bs in historic homes, glimpses of porpoises, pelicans and bald eagles. Note that there are no rain checks for oyster festival ticket holders. This year the weather was perfect. www.chincoteague.com

Book Review

the MITSITAM CAFE cookbook

By Claire Cassidy



By Richard Hetzler, Smithsonian National Museum of the American Indian (2010), ISBN 155591747X, hard cover, 192 pp. \$22.95

Mitsitam Café, in the National Museum of the American Indian in Washington DC, has been offering a fascinating range of Native American dishes since 2004. There you can indulge your curiosity and palate with dishes developed by Chef Richard Hetzler from five culture areas of the Americas.

At last, here is the cookbook! Offering 90 recipes interleaved with photos of food preparation in historical and modern times along with brief comments, this book is a pleasure for both cooks and those interested in the original foods of our country. Recipes have been modernized: bear grease and fish oil replaced by butter, wheat flour added to corn meal, familiar spices replacing originals like Jack-in-the-pulpit. Still, you will need to search for unusual ingredients such as fiddlehead ferns, chestnut flour, duck and venison. A semi-helpful source list is offered at the end of the book.

Now for the recipes! There's a nice selection from appetizers to desserts. To my taste, there is too much emphasis on peppers, a tongue sensation presently too popular, though in

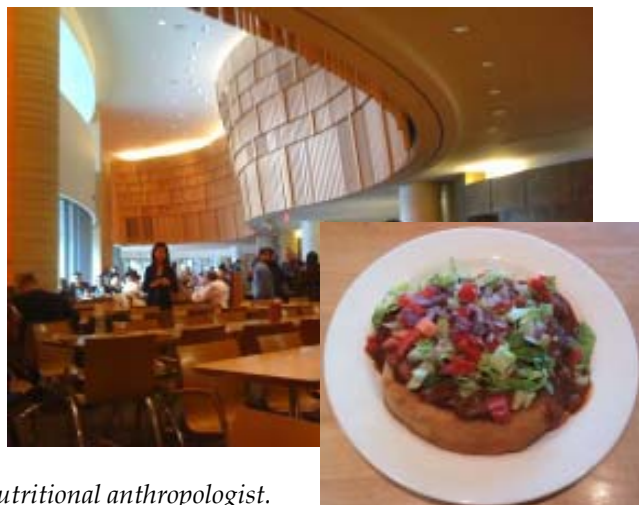
the past largely limited to the southwest. Fortunately there are plenty of other recipes, which let you know that our Native ancestors were as creative about cooking as every other world population. Peruvian Potato Causa is a salad formed of separate layers of yellow and purple potatoes. When served, the bright slices light up a plate. Northeastern Three Sisters Salad – corn, beans and squash – is a beauty consisting of grilled zucchini and cobcorn, sliced and added to beans (I used lima; they call for cranberry), with tomatoes and herbs of your choice. Can you resist Smoked Trout and Dandelion Green Sandwiches? How about Corn on the Cob w/ Toasted Hazelnuts (Great Lakes), or Chocolate Tamales? For main dish, try the Roasted Maple-brined Turkey Breast (Northeast), or the Cedar-Planked Fire-Roasted Salmon (North Pacific Coast). In the latter case, rub juniper berries and salt into the flesh, plank flesh side down and cook, then flip and add a berry glaze. Having no plank, we used a charcoal grill and the result was eagerly gobbled by seven family members.

With the salmon we ate Sauteed Greens with Bacon (North Pacific Coast). This recipe calls for 5 greens – collards, mustard, arugula, leek, scallions – sautéed in bacon grease and dressed with cider vinegar. The text contains two errors, by suggesting 20 minutes is enough to cook collards, and by not saying when to add back the bacon. I cooked the collards alone, then added them, with the bacon, to the other greens. I substituted turkey bacon – turkeys were pre-Columbian. This dish was extraordinarily good, with even those suspicious-of-greens lapping it up.

The Dessert section has more European-influenced content – dairy, wheat flour – not surprising since pre-Columbian peoples were not into sweets, and probably felt little need for 'dessert.' But one traditional Northeast recipe was so popular with European settlers that you'll find it today in any American cookbook: Indian Pudding. The Mitsitam version calls for milk, cornmeal, and dried fruits and spices that would have been available to Northeastern peoples "back when." Next page over is Chestnut Pudding, and while chestnuts were once an East Coast staple, today you'll have to search to make this recipe: try www.chestnutsonline.com.

In sum, this is an enjoyable cookbook that should please anyone who'd like to try cooking "deep-American."

Mitsitam!
(Let's eat!)



Claire Cassidy is a nutritional anthropologist.

Indian Taco

Book Review

Mama Wears Two Aprons: Women in Farming and Farm Marketing

By Claudia Kousoulas

On a cold February morning in 1932, 19 farm women set up tables in a building on Wisconsin Avenue in Bethesda and loaded them with “cakes, bread, poultry, sausage, jams, and jellies.” By the end of the day enough money had been earned at this nascent market to pay back taxes, mortgages, and buy shoes for school. Elizabeth Daniel Davis’ family got a bathroom and started saving for a car. Macie King would use her profits to buy a new stove.

The Montgomery Farm Women’s Cooperative Market in Bethesda (www.farmwomensmarket.com) has since become a local landmark where the County’s farm community meets its down-County neighbors. As Margaret Marshall Coleman points out in her book *Mama Wears Two Aprons*, the market is also a reflection of the work women have always done to provide for their families.

In Montgomery County, Quaker women grew indigo for dye, made soap, and churned butter. Sarah Briggs Stabler learned to spin silk from the cocoons her husband imported and in 1836 established the Montgomery County Silk Company. Women’s work continued to contribute to family and County prosperity through the World War I era when “farmerettes” packed and graded apples in Rockville and worked on state roads.



By Margaret Marshall Coleman, Publishing Works Inc. (2008). \$15 paper, 136 pages. Available at amazon.com

But when American farm income dropped 70 percent during the Depression, new efforts were required. Montgomery County’s farm women had already come together in the Extension Service’s Homemakers Club, led by extension agent Blanche Corwin. She helped the women market their skills and products to their down-County neighbors – many of whom had federal jobs with steady paychecks guaranteed by the Civil Service Act.

Bethesda, with streetcar access to the District, was the chosen location and a temporary site was established near the Edgemoor neighborhood. By 1932, 42 farm women were selling at the market, with more on the waiting list. Mama’s second apron was the clean white one she tied on for market days. Despite some initial political discomfort with women in a

commercial enterprise and the farm market at the entrance to a tony residential neighborhood, the Cooperative was a success. It was featured in *Reader’s Digest* and would count General Eisenhower, who placed a special order for Macie King’s hominy grits, among its customers.

The Cooperative eventually bought their current property at 7155 Wisconsin Avenue and by 1945 was able to burn their mortgage after paying it off with the profits from jams, biscuits, and sauerkraut. In recent decades some of the County’s farms have been turned over to townhouses but the market endures. It has diversified by providing weekday parking for neighboring office workers and a front yard flea market. Over time, the vendors have changed, but many original families remain. Now men may sell as well as women, but each stall is still an independent business.

Instead of scrapple, you can find curry and instead of Nellie Hargett’s famous mints that were served at Truman’s inauguration, you can find another local sweet – Velati’s Caramels. But if you’d like a taste of Montgomery County farms, Coleman includes recipes for Charlotte Potter’s Valley Forge Bullet cookies, Margaret Davis’ mince meat, and Quaker recipes for Red Flannel Hash and Indian Pudding.

The market is open year round, 7 a.m. to 4 p.m. on Wednesdays, Fridays, and Saturdays.



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

CHoW 2010-2011 Board of Directors

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Editorial Positions

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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.

