

CHoW Line

Culinary Historians of Washington, D.C.

March 2007

Volume XI, Number 7

Happy 10th Anniversary
to Culinary Historians of Washington, D.C.
The Charter Meeting was held in October of 1996.

Articles for CHoW Line

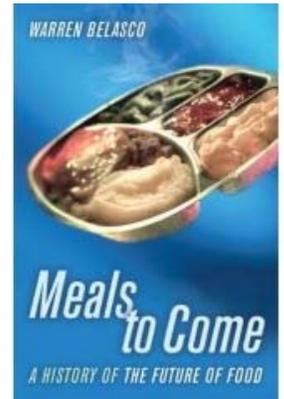
The newsletter editor will be pleased to receive contributions to the newsletter from members and subscribers, although we regret we cannot pay for articles.

March 11 Meeting in Bethesda 2:30 - 4:30 Warren Belasco to Speak on “Meals to Come: A History of the Future of Food”



In his new book, *Meals to Come: A History of the Future of Food*, WARREN BELASCO, a long-time member of CHoW, takes a sweeping look at a little-explored yet timely topic: humanity’s deep-rooted anxiety about the future of food. People have expressed their worries about the future of the food supply in myriad ways, and in this book Belasco explores a fascinating array of material ranging over two hundred years—from futuristic

novels and films to world’s fairs, Disney amusement parks, supermarket and restaurant architecture, organic farmers’ markets, debates over genetic engineering, and more. Placing food issues in this deep historical context, he provides an innovative framework for understanding the future of food today—when new prophets warn us against complacency at the same time that new technologies offer promising solutions. But will our grandchildren’s grandchildren enjoy the cornucopian bounty most of us take for granted? This first history of the future to put food at the center of the story provides an intriguing perspective on this question for anyone—from general readers to policy analysts, historians, and students of the future—who has wondered about the future of life’s most basic requirement. (See “About the Author,” page 4)



Calendar of CHoW Meetings

- | | |
|--------------|--|
| September 10 | Psyche Williams-Forson, “African American Women, Food Service and the Railroad” |
| October 8 | Deborah Warner, “How Sweet It Is: Sugar, Science and the State” |
| November 12 | Paul Lukacs, author, <i>American Vintage: The Rise of American Wine</i> . |
| December 10 | “A Festival of Frugality” panel. |
| January 14 | Cooperative Supper in Alexandria |
| February 11 | Sandy Oliver, “Lessons My New Book Taught Me: Insights Gained from <i>Food in Colonial and Federal America</i> .” |
| March 11 | Warren Belasco , “Meals to Come: A History of the Future of Food” |
| April 1 | Robert Wolke , “Food 101” columnist in <i>The Washington Post</i> Food section. “How Chemistry Facilitated Colonial Food Preservation” |
| May 6 | Field Trip to Mount Vernon , VA. George Washington’s reconstructed Distillery & Grist Mill with a talk by the archeologist of the distillery. |

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: Katherine Livingston
1835 Phelps Pl. N.W., #42
Washington, D.C. 20008

What Happened at the February 11 Meeting?

Speaker: Sandy Oliver

PROGRAM

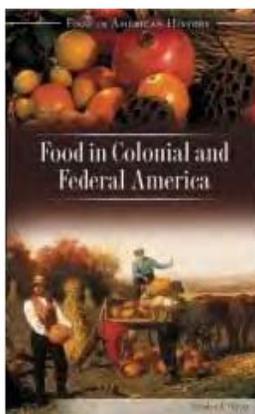
Laura Gilliam, Vice President and Program Chair, introduced the speaker, Sandy Oliver, whose topic was “Lessons My New Book Taught Me: Insights Gained from *Food in Colonial And Federal America*.”

The first thing Sandy Oliver told us was that she has actually just published two books. The other is *Giving Thanks*, and is a history of Thanksgiving. She brought copies to the meeting, and began her talk by encouraging us to learn more about “what really happened in 1621.” In this book, Sandy and her co-author describe the long history of Thanksgiving observances, explain the role of the Wapanoag Indians, and show how Thanksgiving has been a powerful propaganda tool heavily associated with turkey. Starting in New England, it was first resisted in the South, but later accepted, and the South has added its own foodstuffs to the celebration. Several of these now form part of the ‘traditional meal,’ such as cornbread stuffing and sweet potatoes. There have also been industrial contributions (green bean casserole...), and new immigrant groups add their own modifications, such as jerked turkey for Jamaicans.

Next, Sandy turned to describing her experiences writing *Food in Colonial and Federal America*. This book is one of four on food history in a series published by Greenwood Press for junior college students. As such, Sandy did not have a “free hand” in choosing her topics or writing style. For example, she likes to write in the active voice and Greenwood re-edited her text into the passive voice. They also assigned the chapter titles and topics.

In doing her research Sandy discovered a number of things that she wanted us to know about, because they ‘go against’ conventional thinking. For example, when we think of “colonial” foods we ought not to limit our imagery to the 13 colonies, but remember that there were also large active colonies that were French, and Spanish. Second, we should remember that settlers typically want familiar and reliable foodstuffs, things they know how to make and like—so they bring with them not only their ideas but also their equipment, their seeds, and their associated skills.

Sandy found that some foodstuffs are “universal”—such as fermented beverages and ash cakes. Indeed, though the literature emphasizes “regionalism” she found that many ostensibly regional foods are actually widely dispersed. She gave cornbread as one example -- though today associated with the South, it was an important component of New England cooking and spread west with people from both north and south. After much research effort, Sandy concluded that regionalism is a minor differentiator, and is associated more with what is locally available (e.g. salmon nation vs barbecue nation) than with ethnicity.



Meanwhile, she also discovered that some foods spread easily and fast, while others stay still, becoming associated with particular ethnicities or locales -- but why might that happen? Cookies, she noted, “originated” with Dutch immigrants and spread rapidly, but jambalaya stayed put in Louisiana, and Cornish pasties are found today only where Cornishmen settled in the 19th c. Additionally, sometimes a food seems regional -- like scrapple—but that’s because names are regional, and the same food receives a different name in a different locality. There are, however, “micro-regions” which offer foodstuffs not known and not available elsewhere, e.g., the small part of MD that offers “Maryland stuffed ham,” ribbles in Ohio, long stew in NJ, or Plimouth, MA succotash.

This book led Sandy to ask many tough questions with which she hoped to tempt the audience. For example, “What underlying condition shapes foodways? -- what are the contributions from soil and climate, human behavior, poverty and hard times vs prosperity” (she feels this ‘washes away distinctions’). “When in time does a foodway appear?” “When did various behaviors or foods become identified as ‘Southern’ or be in another way labeled?” “How self-conscious are these identifications?” “Who articulates regionalism?” “How long do foods remain identified as totemic?” “What makes a food travel fast and far, vs. stay local?”

Sandy did not propose answers to these questions. Instead she closed with some more observations. On research, she notes that a sense of regional differences was already present in, e.g., Mary Randolph’s writings, who liked “Yankee Cake” (what we might call donuts). Similarly, when did baked beans become associated with Boston?

How often must local people, who make their living from a particular food, forgo eating it because it’s too expensive? After remarking that “foodways need another look” because we’ve been operating with too many assumptions, she listed some under-researched topics in hope that someone would be inspired to do some dissertation research. The under-researched places she listed include the Upper Mississippi and the Rocky Mountain states. Under-researched topics include comparing slave diets with diets of other un-free populations as in prison, orphanages, elder homes, the military -- so as to get a clearer image of the relative quality of these diets (warning against measuring quality against elite diets). She would also like to see studies of how foods transferred from Indians to settlers, and how much/what food slaves got from their own private efforts.

This lecture was very well received by the large audience. Energetic discussion continued for a good 45 minutes after Sandy Oliver ended her formal talk.

BUSINESS MEETING

Two Whatzits that were brought by ANGELA SILVERMAN were passed around the audience. Both were hand made of wood, well used, and appearing to be 19 or early 20th century in age. One consisted of a short plain handle with a “head” of several disks and was identified as an antique oatmeal roller.

The other consisted of a baton with an enlarged head at one end and a small head at the other and was recognized as a “spurtle.”

Refreshments

- Vegetable Empanadas : FRANCINE BERKOWITZ
- Cranberry Tea Cake (from *Sundays at Moosewood Restaurant Cookbook*) and Cranberry Cider: FELICE CASPAR
- Gingery Gingersnaps : CLARA RAJU
- Chocolate Oatmeal Cookies, Chocolate Crazy “Miss Pringle’s,” New York City (unsigned card)

Nominations

Kari Barrett explained the need for an election, thus for nominations. Board members currently filling those positions stood and explained their jobs. The audience was encouraged to volunteer for the positions by speaking with any member of the Nominating Committee. -- Respectfully submitted by Claire M Cassidy, Recording Secretary

We will vote for the Officers and Directors at the April 1 meeting. If you will not be at that meeting and wish to vote in the election, you may vote via fax or phone by calling Shirley Cherkasky at 703-684-5861.

Slate of Candidates for CHoW 2007-2008

President: Laura Gilliam has been a CHoW member since 2002 and was treasurer for two years before serving as vice president for the past two years. She has a broad interest in culinary matters but with a particular emphasis on cookbooks. She has also been responsible for the CHoW Culinary Collection including supervising its move from the GWU Eckles Library to the National Museum of American History.

Vice President: Randy Clarke, a CHoW member since 1999, is a retired astronomer from the U.S. Naval Observatory. He has been a volunteer archivist at the Smithsonian’s Julia Child exhibit. As a volunteer at the Smithsonian Folklife Festival in the demo kitchens, he has washed dishes and chopped onions for some of the world’s best cooks and chefs. He has said that his “cooking style and scope have been described as aggressive: some of my dishes are good, few are boring.” He is interested in all aspects of the culture and history of food.

Recording Secretary: Cathy Gaber has been a member of CHoW for several years. She started cooking family dinners for six at 11 years of age and tends to stick to the more old-fashioned, homey recipes. With degrees in history and anthropology, she finds food traditions, the use of special foods, and food taboos as they evolve over time and in the context of the culture very interesting. Cathy is seriously involved in the study of minerals and the people who study them. Her articles have been published in *Rocks & Minerals*, *Mineral News*, *Metal Stone & Glass* and several other publications, and she is active in several local and national mineral related activities.

Membership Secretary: Felice Caspar is Director of Administration for B’nai B’rith, the international Jewish humanitarian, human rights, and advocacy organization. Primarily working with the elected officers of the organization, work relates to leadership, governance and policy issues, but also includes strategic planning, writing and various assignments for conferences. Felice joined CHoW in 2002 and has served on the board for two years, first as a Director, and currently as Membership Secretary.

Treasurer: Katherine Livingston, an editor by profession, was for many years book review editor of *Science* magazine. She has been an occasional contributor to *CHoW Line* and has done publicity for CHoW meetings and served several previous terms as CHoW treasurer.

Director: Clara Raju has been a CHoW member since 2005. She has lived and traveled extensively in India. Her interests include food history, food writing and learning about sustainable agriculture. Her passion is cooking and collecting cookbooks, especially cookbooks that have to do with the Azores (where she is originally from). She particularly enjoys cooking vegetarian and Indian food.

Director: Zina Pisarko has an A.B. in Russian literature from Bryn Mawr which has led not only to a career as a translator, but an appreciation for the absurd, fanciful and contradictory. True fact: as a native New Englander AND a Russian, she can eat horseradish by the spoonful but cannot tolerate any hot peppers. Her lifelong love of cooking, eating and particularly seeking out exotic foods, has brought her to CHoW. She particularly enjoys creating ‘theme’ meals or re-creating complex historical recipes.

Inclement Weather Plans

If we have sufficient warning about stormy weather or heavy snow, we will attempt to send an e-mail to warn of a cancellation of a meeting. If CHoW members have any question about whether or not a meeting will be held, you are advised to check by phone or e-mail with any Board member listed in each newsletter.

Upcoming Events

GEORGE WASHINGTON DRANK HERE!

The 3rd Annual Great Rum Punch Challenge at Gadsby's Tavern Museum

March 24, 2007
7 pm-9:30 pm
\$50 or \$100
(see below)

ALEXANDRIA, VA - If you came to visit Gadsby's Tavern in 1785, most likely you came for good

conversation, fresh food, and of course...alcoholic beverages. And of all the drinks to choose from, you would prefer the tavern's special blend of Rum Punch made of rum, water, citrus juices, sugar and spices. More than 200 years later, you are invited to experience and taste this unique beverage at the third annual Great Rum Punch Challenge on March 24 from 7:00 - 9:30 p.m. Enjoy six different rum punch creations from local distilleries, restaurants and caterers and vote for your favorite as Splendid Fare Catering of Alexandria, VA defends its title. The winner will be announced at the end of the evening. Also enjoy food -- both period and modern -- as well as a silent auction full of great items. Beverages will be provided for "Designated Drivers." Confirmed participants include 100 King, Bacardi Rum, Bittersweet, Chart House Restaurant, Cruzan Rum, Dogfish Head's Microdistillery, Gadsby's Tavern Museum Society, Kingsbury Chocolates, Splendid Fare Catering, La Tasca Spanish Tapas Bar & Restaurant, and new this year, Vermilion.

Tickets are \$50 per person (includes admission - food and drink all evening) or \$100 (includes admission and patron bag). Proceeds from the event will fund the Museum's preservation efforts related to the City Tavern and Hotel's Ice Well, located at the corner of Cameron and N. Royal Streets. Reservations are required so for more information or to make reservations, please call 703.838.4242 or visit www.gadsbystavern.org.

ABOUT THE AUTHOR

Warren Belasco, Professor of American Studies at the University of Maryland Baltimore County, is author of *Appetite for Change: How the Counterculture Took on the Food Industry* (new Cornell U. edition 2006), *Americans on the Road: From Autocamp to Motel and coeditor of Food Nations: Selling Taste in Consumer Societies* (Routledge 2002), and *Meals to Come: A History of the Future of Food* (University of California Press, 2006). www.ucpress.edu/books/pages/10152.html. He is also editor in chief of *Food, Culture and Society: An International Journal of Multidisciplinary Research* (Berg Publishers).



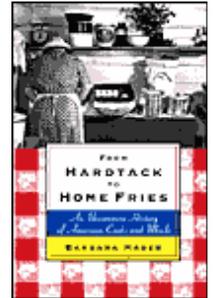
FROM JAMESTOWN TO THE BLUE RIDGE: COOKING UP 400 YEARS OF CULINARY HISTORY IN VIRGINIA

April 20 and 21, 2007
Virginia Tech ~ Blacksburg, Virginia

Culinary historians, history buffs, dietitians, food writers, cookbook collectors and authors, cooks, chefs, teachers and foodies, listen up! Anyone interested in how food traditions helped shape our country from colonial times at Jamestown through the Civil War and on to present times - **this symposium is for you!**

"From Jamestown to the Blue Ridge: Cooking up 400 Years of Culinary History," a symposium sponsored by the Peacock Harper Culinary History Collection Committee, celebrates the 400th anniversary of the founding of Jamestown, the first permanent English settlement in the New World. The Symposium Topics will cover:

- food rationing during the Civil War;
- Jefferson's introduction of French cuisine at Monticello;
- the English influence on early Virginia cookbooks;
- methods of hearth cooking;
- the history of Virginia agriculture; and
- the challenges of slave cookery, to name just a few.



Some of America's foremost historians and nationally known authors (including **Barbara Haber, Dr. Crandall A. Shifflett, Nancy Carter Crump, Dr. Leni Sorensen, Dr. James I. Robertson, Jr., CiCi Williamson, John Egerton and Dr. Danielle Torisky**), who specialize in the culinary history aspects of our society, will share their expertise during the two-day event.

Plan to spend a day or two in historic Virginia, immersed in the history of food in the early days of the colonial South. Experience the beautiful Blue Ridge Mountains during springtime. Enjoy a tour of Historic Smithfield Plantation (at right)



(www.smithfieldplantation.org). Explore the Special Collections section at the Newman Library at Virginia Tech, which houses the Southeast's largest collection of historic cookbooks and ephemera. Eat foods from authentic colonial recipes. Celebrate food history. Taste glorious Virginia wines. And in doing so, commemorate "the journey that changed the world." Learn more about the symposium and register at www.cpe.vt.edu/culinary-va/ From CHoW member Cynthia Bertelsen (cbertel@usit.net)

A Scientist in Your Kitchen - An Introduction to the Science Behind Cooking

Bruce Paul Gaber, PhD
April 18, 2007, 7 pm-10 pm
 L'Academie de Cuisine, 5021
 Wilson Lane,
 Bethesda MD 20814



Fee : \$60
 Whether you call it “molecular gastronomy” or just plain old “food science”, there is plenty of science at the core of cooking. In this entertaining and informative class by CHoW member Bruce Gaber, you will use everything from hands-on experiments to computer graphics to explore the science of food preparation. Learn what really happens when we heat our food. Unravel the chemical mysteries of caramelization. Understand the connection between mayonnaise and cheese fondue (and how a little science can help you prepare them more reliably). You’ll enjoy a complete tasting menu built from various experiments. Learning to cook won’t make you a scientist, but learning the science behind the cooking can certainly improve your culinary skills. Bruce Paul Gaber is a biochemist, science educator, and a life-long cook.

Call for Papers: Eat Drink and Be Merry: The Archeology of Foodways

The 40th annual Chacmool Archeological Association Conference to be held at University of Calgary, Alberta, Canada, November 10-13 has a deadline for submission of paper abstracts of 150 words by March 15, 2007. Fax to 403.282.9567 or e-mail arkyconf@ucalgary.ca Tentative Symposia include 1) Gender and Subsistence 2) Feasting: Social Status and Political control 3) Bones and Nutrition 4) Animal and Plant Studies : Dietary Reconstruction 5) Alcohol: Evidence of Production and Consumption in the Ancient World 6) What is food? Constructs of Edibility 7) The Hearth as the Home: the Kitchen in Subsistence Studies 8) Brought Together by Good Food: Taverns, Inns, Feasting Halls and Archeology 9) Paleolithic and Early Human Diets 10) Intensification, Gathering and Growing on a Larger Scale 11) Cannibalism.
<http://arky.ucalgary.ca/Chacmool2007/index.htm>

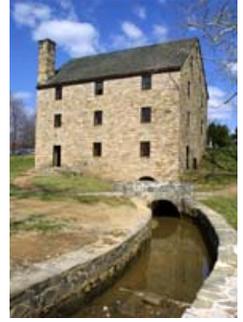
Welcome, New Member!

Nobue Hamamoto
 Slow food, food and health



CHoW FIELD TRIP TO MOUNT VERNON RESERVE NOW FOR MAY 6, 2007

Time is drawing near for our May field trip to the exciting new venues at Mount Vernon.



Admission is \$4 to the Grist Mill and Distillery where the CHoW lecture will take place (required to attend program). We will have a talk by the archeologist of the new distillery at 3:30 p.m.

If at least 20 CHoW members wish to tour the mansion, museum, pioneer farmer exhibit, etc., on their own (9:00-5:00) , the group price is \$11 each. General admission is \$13. We have arranged an optional CHoW luncheon at the Mount Vernon Inn at 1:45 p.m. The luncheon price includes tax and gratuity. Meals are served with a slice of apple, cherry, or pecan pie with coffee, tea, milk, or soft drink. Main dish choices:

COLONIAL BEEF PYE

A Hearty Crock of Beef and Vegetables topped with a
 Homemade Buttermilk Biscuit
 \$12.00

TURKEY SALAD LAFAYETTE

Freshly Roasted Turkey Salad with walnuts in Brioche
 Served with Fresh Fruit
 \$13.00

VALLEY FORGE SOUP AND SANDWICH

A Steaming Mug of our Homemade Soup Accompanied by
 Half of a Ham and Swiss Cheese Sandwich on Rye Bread
 \$12.50

*We must have all checks by **April 1** in order to obtain the tickets to mail you and to reserve luncheon tables.*

RESERVATION FOR MAY 6

Name(s): _____

Address: _____

Phone: _____ E-mail: _____

Gristmill & Distillery (required for program), \$4. _____

Group admission to Mount Vernon, \$11. _____

museums, etc. (optional, at your own pace)

CHoW Group Luncheon (optional, see below) \$ _____

Select choice of main dish:

[Colonial Beef Pye, \$12.00 _____] TOTAL: \$ _____

[Turkey Salad/Fruit \$13.00 _____]

[Soup/Sandwich \$12.50 _____]

**Make check payable to CHoW. Mail with this coupon to:
 Katherine Livingston, 1835 Phelps Pl. N.W., #42,
 Washington, D.C. 20008.**

Book Review

The Oldways Table Essays and Recipes from the Culinary Think Tank

K. Dun Gifford and Sara Baer-Sinnott
Ten Speed Press, 2007
\$32.50, cloth
272 pages

Review by **Claudia Kousoulas**

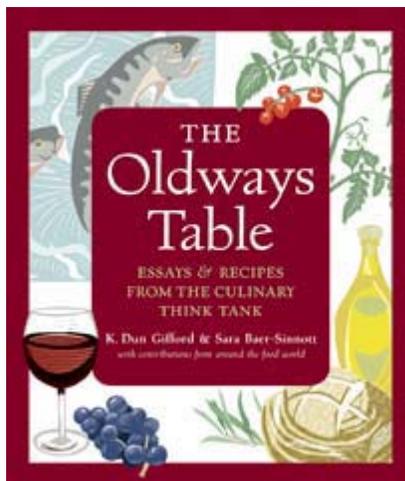
Why do you eat what you eat? Because somehow it ended up in your cabinet? Because you can get it on your way to work? Because you're trying to prevent cancer, moderate menopause, or lose weight? Because you believe animals are our partners not our nourishment? Because local food helps maintain a diverse local economy and ecosystem? Certainly not because you're hungry.

Food these days is complicated. Every bite is fraught with political, health, and economic implications. What happened to pleasure?

Part of the reason you may even be thinking of these questions is the Oldways Table, a self-styled culinary think tank - a group of chefs and food professionals who gather to share food and foodways experiences and expertise. This book recounts the group founding and compiles an eclectic mix of essays and recipes that sometimes reflect scientific studies, sometimes musings on fresh mozzarella, the solitary joys of fishing, or Mom's meatloaf. While there's plenty of antioxidant talk, there's also plenty of the-food-the-old-man-in-the-village-makes type of reporting.

The book is really not about the recipes, it's more a shared and ongoing conversation between food professionals and adventurers. The collection of essays, articles, and recipes lets you in on their travels and experiences, their attitudes toward food and the table, much of which will inform and expand your personal foodways.

But the group has also taken on a public relations role. They sponsor conferences around the world to explore traditional foods and promote the Mediterranean diet - not only food but the attention spent on choosing, preparing, and enjoying it. The group has also developed alternatives to the federal government's food pyramid that broaden the menu to include Asian, Latin American, and Vegetarian pyramids along with an "EatWise" version that adapts traditional Mediterranean lifestyle to local American foods and a lifestyle that involves more sedentary driving and television watching than strolling through charming villages and working on picturesque farms.



The recipes are organized into chapters by food topic that cover Grains, Fruit and Vegetables, Beans and Legumes, Nuts and Peanuts, Meats, and more. They punctuate discussions of medical studies and reports on food history and culture. Here's the Lemon Baba inspired by the Limoncello liqueur of Amalfi, here's the Cretan Bread created by Narsai David at the 1997 Oldways symposium on Crete, here are Marion Morash's Chili Clams to complement an essay on traditional New England Clambakes.

The book's recipes are as varied as the members' interests and range from around the world dishes like Panzerotti Speranza, a stuffed pizza bread from Pugliese or Hebrides Fish Chowder to homey choices like Spiced Pecans or Everyone's Favorite Christmas Cookies, rolled and cut sugar cookies.

They range as well in difficulty. Some recipes, like those Lemon Babas, will take planning and time, others, like Zucchini Carbonara, slide easily into a weekend dinner schedule. The egg and cheese sauce incorporates sautéed zucchini for health and flavor, which is typical of the positive approach Oldways takes. Don't count on cooking from this book to feed the family every night or to plan seasonal meals; it's too idiosyncratic a collection for that. But take the time to read the essays, peruse your own pantry, and expand your culinary horizons.

Web Sites of Interest

Food History News: www.foodhistorynews.com

Historic Foodways Guild of Maryland:
www.marylandfoodways.org

Culinary Historians of Chicago: www.culinaryhistorians.org

Julia Child's Kitchen: www.americanhistory.si.edu/juliachild

Culinary History Enthusiasts of Wisconsin (CHEW):
www.chew.wisconsincooks.org

Culinary Historians of Ontario: www.culinaryhistorians.ca

Culinary Historians of New York:
www.culinaryhistoriansny.org

Longone Center for American Culinary Research:
www.clements.umich.edu/culinary/index.html

Culinary Historians of Boston :
www.culinaryhistoriansboston.com

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Would you prefer:

1. Full color e-mail (PDF)?
2. Black and white copy sent by U.S. mail?
3. Both ways?

Please notify Membership Secretary **Felice Caspar** at (703) 560-7191 or chowdcmembers@verizon.net

Notes and Queries

CHoW Line has received Notes of a few new and interesting web sites sent in by some of our members.

From **SHIRLEY CHERKASKY** <http://members.cox.net/jjschnebel/cookin.html>.

This one focuses on the origins of names of various foods popular now or previously.

From **Claudia Kousoulas** www.oldcookbooks.com

Here's something which might be interesting to members, a book selling site for old cookbooks, that sorts by topics that include personal, wartime, charity/fundraiser, regional, etc. Also, they deliver a historic recipe via e-mail every month if you want it.

Next Year's Programs

Do you have any suggestions for possible programs for September 2007-May 2008? CHoW is incredibly fortunate to have such an interesting and diverse membership. We want to make certain that our programs continue to reflect your interests and continue to provide stimulating forums for subjects that might be new to you. As vice president **Laura Gilliam** mentioned during our February meeting, it is from our membership that we get our ideas for programs and speakers. Let us know about a subject you would like addressed or a speaker you have heard about or a field trip you would like us to take. Give Laura a call or send her an e-mail: LGilliam@ncesa.org

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 Edgemoore) 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.