

# CH W *Line*

Culinary Historians of Washington, D.C.

March 2012

Volume XVI, Number 6

## BONUS!

June CHoW meeting  
added to schedule

(see page 3).

Save the Date:

Sunday, June 24

## Daylight Savings Time!

Don't miss the meeting!  
Set clocks forward 1 hour  
after midnight, March 10.

## Inclement Weather Advisory

If there's a question about whether the weather will cause a cancellation of a CHoW meeting, first check your e-mail. A CHoW-DC Google group message will be e-mailed to members.



If you are not part of the CHoW Google group or do not have e-mail, call any Board member to learn of possible program cancellations due to weather (see page 10 for contact information).

Any decision to cancel would be made the night before, if possible, or no later than 10 a.m. on the day of the meeting.

## Terroir in D.C.? Inventing Food Traditions for the Nation's Capital



Speaker: Warren Belasco, Ph.D.

Sunday, March 11

2:30 to 4:30 p.m.

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



As food activists push Washington, D.C. to be a model of local, seasonal, sustainable food production and consumption, it may be worth asking why the nation's capital has NOT established a distinctive food identity so far. After all, as an exceptionally affluent, cosmopolitan, diverse, and progressive community, it should have food as good as the "great" food cities, such as San Francisco, New Orleans, and New York. Indeed it does have great food, but not "terroir," which is more a matter of constructed, subjective reputation than quantifiable, objective standards. In this talk Dr. Belasco will look at the historical, political, ideological, and environmental obstacles to the development of a local food identity in Washington. Since the capital city is in many ways a microcosm of the wider American food system, these obstacles may also apply to the development of terroir in other parts of the U.S. Finally, Dr. Belasco will suggest a few ways that such an identity might be constructed to suit modern conditions.

Warren Belasco is Professor Emeritus of American Studies at the University of Maryland, Baltimore County, where he taught food-related courses for 32 years. He is the author and editor of several books, including *Food: The Key Concepts* (2008) and *Meals to Come: A History of the Future of Food* (2006). Dr. Belasco is Executive Director of the Association for the Study of Food and Society and is currently working on a culinary history of Washington, D.C. A long-time CHoW member, he has given some of CHoW's most popular presentations.

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 February 12 Meeting?

President **CiCi Williamson** called the meeting to order at 2:42 PM. There were 49 members and 7 guests.

## PROGRAM

Because our speaker's train was due to leave at 5:20 from Union Station, we had the program before the business meeting. Vice President **Katy Hayes** introduced Dr. William Woys Weaver who spoke on "Food and Drink in Medieval Cyprus." (See summary on page 3.)

## ANNOUNCEMENTS

To reach a wider audience on events, symposiums, travels, blogs, exhibits and other CHoW related matters, members are encouraged to submit the information in a timely fashion to CHoWLine Editor **Dianne Hennessy King** or CiCi for the chow-dc google groups.

Les Dames d'Escoffier's biennial symposium will be held on March 10, 2012, at The Universities at Shady Grove, Rockville, MD. Brochures with registration form for the symposium were available at the meeting. Registration can also be completed online at [www.lesdamesdc.org](http://www.lesdamesdc.org).

CiCi continues to solicit themes from the members for the annual community dinner on April 1, 2012, in Alexandria, VA. Members will vote on the theme at the March 11 meeting. Two more suggestions were made at the meeting and they have been added to the list (see right column).

Members indicated their approval to schedule an additional CHoW meeting on June 24. Richard Foss, an author and food historian from Manhattan Beach, CA, will be in the D.C. area and offered to speak on *Rum: A Global History*, the title of his book being published in April. Richard is a member of the Culinary Historians of Los Angeles.

On May 19, there will be a field trip to Arcadia Center for Sustainable Food and Agriculture in Alexandria, VA. Arcadia farmer Maureen Moodie will conduct a free, one-hour tour. The trip coincides with the planting season. Members can participate on the farm or visit on the same property historic Woodlawn and/or the Frank Lloyd Wright-designed Pope-Leighy house (fee) <http://woodlawn1805.org/>.

## WHATZITS

Willis Van Devanter stumped the members with two items for identification: hog tongs used for pulling the hog by the snout and a pot stirrer which resembled a pancake turner.

Meeting adjourned at 4:25 PM.

Respectfully submitted,

**Audrey Hong**, Recording Secretary

**REFRESHMENTS** Thank you to our members for their delightful contributions.

- **Claudia Kousoulas** - Granola/oatmeal cookies
- **Maro Nalabandian** - Yogurt sauce with green mint for pita dipping & *Koulourakia* (Greek sesame tea cookies)
- **Jane Olmsted** - Hallelujah cookies with quinoa
- **Clara Raju** - Kataifi (shredded pastry) with nuts
- **Pat Reber** - Washington cake
- **Amy Riolo** - Melomarkona (Cypriot walnut cookies)
- **Amy Snyder** - Trader Joe's olive tapenade spread & mini toasts
- **Katherine Livingston** - grilled haloumi cheese

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

**SPECIAL THANKS** to Vice President **Katy Hayes** and Treasurer **Bruce Reynolds** for picking up our speaker at his hotel in Washington, taking him out for lunch, and delivering him to Union Station to catch his train to Philadelphia.

## Themes for Cooperative Supper, April 1

**B**e prepared to vote at the March meeting on a historical theme for our annual Cooperative Supper in Alexandria, VA. The ideas below were contributed at the January and February meetings. If you haven't attended our supper before, it is a great time to get to know other members, eat a potluck meal, swap culinary history about your potluck contribution, and watch the horizon high over Alexandria in a spacious dining room arranged courtesy of our founder, Shirley Cherkasky. Directions will be in the April newsletter.

1. **"April Fools' Food."** Dishes celebrating the holiday or that are not what they appear to be. Also, the International Edible Book Festival is held annually around April 1st, the birthday of French gastronome Jean-Anthelme Brillat-Savarin (1755-1826), famous for his book *Physiologie du goût*, a witty meditation on food. Learn more at <http://www.books2eat.com>
  2. **"Quotable Dishes."** Bring a dish related to or featured in a quote from a literary work or historical source, food writing of any type, or personal experience. Bring the quotation, too! This was the theme chosen for the 2012 potluck by the Culinary History Enthusiasts of Wisconsin (CHEW).
  3. **"North vs. South: The Antebellum Cuisine of Generals Robert E. Lee and Ulysses S. Grant."** In honor of the Civil War sesquicentennial. Many excellent references exist including *The Robert E. Lee Family Cooking and Housekeeping Book*.
  4. **Childhood Favorites**
  5. **Soul Food**
- Some of our previous potlucks have been "Presidential Food," "White Foods," "Good Food for Bad Times," "Foods of Virginia," and "Indigenous Pre-contact New World Foods." Last year's chosen theme was "A Book Report."

## Synopsis of Dr. Weaver's Lecture

William Woys Weaver's PowerPoint presentation provided a foretaste of the book he has been working on since 1996, a book dealing with the cuisine of medieval Cyprus. His lecture followed the theme of the tentative book title: *Food and Drink in Medieval Cyprus: The French Court, the Greek Gentry, the Common Man*.

Famagusta, Cyprus was the end of the Silk Road coming out of Asia. By Papal Bull, all trade with the Muslim East had to pass through this Cypriot port and the kings of Cyprus could collect a 10 percent tax on the international silk, porcelain, and spice trade in order to support the military force required to hold Islam at bay. Thus Famagusta became the main Christian trading center in the Eastern Mediterranean and a conduit for goods moving west via Venetian, Genoese, Catalan, and other traders. The court cuisine of medieval Cyprus, made possible by these vast tax revenues and the export of sugar and sweet wines, came to represent the ultimate in medieval luxury. Its exotic character is referred to in medieval manuscripts and actual recipes survive in fragmentary form in various Arabic, German, French, and Italian texts. Indeed, a lost Cypriot regimen is now known to have supplied Platina with the dietary framework of his classic, *De Honesta Voluptate*.

Dr. Weaver's research is the first of its kind to treat the culinary contributions of the Crusader states that were established in the Eastern Mediterranean during the Middle Ages. The Kingdom of Cyprus became a key player in Mediterranean politics and culture, and a conduit for cultural influences reaching Europe from the East. In many ways, his presentation has forewarned us that his book will rewrite old presumptions about the dissemination of a number of culinary preparations (the fricassee, the mousse, marzipan, etc.), and will show how the fusion of Frankish, Greek, Arabic, and Armenian foods and foodways resulted in a hybrid court cuisine known internationally at the time under the moniker *viand de Chypre*. His book will also be the first attempt to analyze the indigenous food culture of Cyprus and to sort out the many complex cultural threads woven into its culinary fabric.

The lecture was illustrated with images of thousand-year old grape vines, reconstructions of recipes using real medieval table service, and a wide range of food plants and exotic spices once found in the Cypriot markets--long peppers, *blattes de Bysance*, and Kurrat Leeks, to name but a few. Also shown were reconstructions of peasant dishes as served on the rural manors, including a fasting dish made of fava beans, stewed stems of wild artichokes, indigenous Cypriot snails, and coriander greens. All of the rare garden plants were grown by Dr. Weaver in his garden in Devon, Pennsylvania. An article on these medieval kitchen garden plants will soon appear in *The Heirloom Gardener*.

## NEWS OF OUR MEMBERS

**Deborah Jean Warner's** book, *Sweet Stuff: An American History of Sweeteners from Sugar to Sucralose* was published last summer by Smithsonian Institution Scholarly Press. Culinary historian Sandy Oliver says, "It is hard to imagine that Deborah Warner has left undisclosed in this book any facts about all the sweetenings you may have ever heard of from honey to Splenda, sorghum to high fructose corn syrup. What astounding entrepreneurship, chicanery, creativity, inhumanity, productivity, lawmaking, speculation—the very best and absolute worst of American business spirit has accompanied the search for cheap sweets, and Warner reveals all." [www.scholarlypress.si.edu](http://www.scholarlypress.si.edu)

**Sheila Crye** is one of fifteen founding members of the Montgomery County Food Council, [www.mocofoodcouncil.org](http://www.mocofoodcouncil.org), which convened its first meeting February 15. Their mission is to bring together a diverse representation of stakeholders in a public and private partnership to improve the environmental, economic, social and nutritional health of Montgomery County, Maryland through the creation of a robust, local, sustainable food system. See her article on page 5.

**Bryna Freyer** will give a presentation on icon restoration as part of the Smithsonian tour, "All Things Ethiopian." (See Upcoming Events on page 4.)

## CHoW Programs 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, MD.

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

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

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

**April 1. Cooperative Supper**, Alexandria, VA. Theme to be decided by membership vote.

**May 6. Amy Riolo**, Germantown, MD. "Karabakh Cuisine: Recipes, Memories, and Dining Traditions from Azerbaijan's Cradle of Culture."

**May 19. FIELD TRIP** to Arcadia at Woodlawn (see page 9)

**June 24. (BONUS PROGRAM)**  
**Richard Foss**, Manhattan Beach, CA. "Rum: A Global History."

# Upcoming Events

## “Food as a Symbol in Art History”

February 27, 11 a.m. to 12:30 p.m.  
The Mansion at Strathmore, 10701 Rockville Pike  
North Bethesda, MD 20852-3224  
Telephone: 301-581-5108 [www.strathmore.org](http://www.strathmore.org)

Art historian and lecturer for the National Gallery of Art, David Gariff, discusses the role of food as symbol in art throughout the ages, with a focus on the art of Italy. Fee: \$5 Reservations required. The lecture is in connection with the following exhibit at Strathmore Mansion.

## “You Are What You Eat”

Through March 17  
Art about food triggers memories and desires as we connect food with beauty, pleasure, taste, perception, excitement and regret. In the First Floor Galleries, explore art that addresses food, and the rituals surrounding food, as a form of cultural identity. The Second Floor Galleries exhibit explores the relationship between food and self image/body image.

## “All Things Ethiopian”

Friday, March 23 or March 30 [www.ResidentAssociates.org](http://www.ResidentAssociates.org)  
9 a.m. to 5 p.m., beginning in the lobby of the African Art Museum, located in the Enid A. Haupt Garden near the Smithsonian Castle. The bus will return to the Ripley Center. Fee: Members \$125; General Admission \$171.

SMITHSONIAN  
SPOTLIGHT



Early 16th-century Orthodox icon, Ethiopia  
(Photo: Franko Khoury, African Art Museum)



A typical Ethiopian meal, consisting of injera and several kinds of wat  
(Photo: Piana)

A daylong tour led by Gathoni Kamau, outreach coordinator at the African Art Museum, and Tebabu Assefa, community leader, explores Ethiopia’s art, history, and culture.

Begin the day at the African Art Museum to learn about Ethiopia’s distinctive icons and its culture’s intersection of art and religion. View one-of-a-kind pieces of Ethiopian art and go behind the scenes with curator **Bryna Freyer** to see icon restoration in preparation for an upcoming exhibit. Board the bus to drive to Adams Morgan, a vibrant immigrant community.

Then see a historic Ethiopian church, explore the neighborhood known as “little Ethiopia,” and enjoy a traditional meal at a local restaurant, featuring injera, wat, and other delicacies. Ethiopia is often called the birthplace of coffee. Its ancient coffee ceremony tradition is woven into the fabric of community life and spiritual identity. Learn about these traditions during an afternoon of hospitality at the Ethiopian Embassy, which features a tour and coffee ceremony.

## “Food That’s Out of This World”

Thursday, March 29, 6:30 to 8 p.m.

Fee: Members \$30; Senior Members \$27; General Admission \$35. S. Dillon Ripley Center, 1100 Jefferson Drive S.W. As the manager of the National Aeronautics and Space Administration’s Space Food Systems Laboratory, Vickie Kloeris is the brains – and taste buds – behind the development, testing, and packaging of the food sent into orbit on the Space Shuttle and International Space Station.



Astronauts at the “dining table” in the International Space Station  
(Photo: NASA)

Kloeris discusses the transformation of space-program food from Tang, to shorttrips created by contestants on Bravo’s Top Chef, to the 180 different types of food and beverages on the current NASA menu – and the science and technology that keep the food edible for long periods of time. [www.ResidentAssociates.org](http://www.ResidentAssociates.org)

## “Chosen Food: Cuisine, Culture, and American Jewish Identity”

**Karen Falk**, former member of CHoW, sent news that the exhibit she was working on last year has opened at the Jewish Museum of Maryland. It examines the diversity of Jewish eating and uncovers the messages in our meals. It shows how the foods we choose to eat speak volumes about who we are.” [www.jewishmuseummd.org](http://www.jewishmuseummd.org)  
15 Lloyd St., Baltimore, MD 21202. (410) 732-6400. The exhibit is open until September 30, 2012.

## “Winterthur Ceramics Conference”

April 26-27  
5105 Kennett Pike,  
Wilmington, DE 19807  
Come whet your appetites as you study dinner and beverage wares and the entertainments that included them from the 1600s through the 1800s. Enjoy lectures presenting new research as well as hands-on workshops offering up-close access to the Winterthur collection. [www.winterthur.org](http://www.winterthur.org)  
Fee \$310, members \$355, non-members \$175 students

This conference coincides with the opening of the exhibition *Uncorked! Wine, Objects & Tradition* at Winterthur and takes place immediately before the Philadelphia Antiques Show.





# Culinary Humor

By Tom Weiland

It's hard to dispute – convincingly, anyway – that the Irish have the funniest toasts. In early history, Greeks, Romans, Egyptians, Persians, Hebrews, Saxons, and even Huns offered toasts to health, but they weren't necessarily funny. Likewise, the first recorded toast in the British Isles was a drink to health in England in 450 AD. Yet it was the Irish who practiced and perfected humor in toasts over the centuries, and still reign supreme today:

- Here's to being single, drinking doubles, and seeing triple!
- Here's to eyes in your head and none in your spuds.
- Here's a toast to your enemies' enemies!
- Here's to all the women who have used me and abused me – may they continue to do so.

In Ireland, toasts are often called "blessings" and need not be accompanied by drink:

- May you die in bed at 95, shot by a jealous husband!
- May the Good Lord take a liking to you.....but not too soon.
- May you live to be 100 years, with an extra year to repent!
- May those who love us, love us. And those who don't, may God turn their hearts. And if he doesn't turn their hearts, may he turn their ankles, so we'll know our enemies by their limping!

Yet others show some elements of philosophy – cracked philosophy, perhaps, but philosophy nonetheless:

- God invented whiskey so the Irish wouldn't rule the world.
- An Irishman is never at peace except when he's fighting.
- Drink is the curse of the land. It makes you fight with your neighbor, it makes you shoot at your landlord, and it makes you miss him.
- Never give cherries to a pig or advice to a fool.
- What butter and whiskey will not cure there's no cure for.
- A man is incomplete until he marries. After that, he's finished.

So this Saint Patrick's Day, or any other time, remember that funny toasts have been a part of history for a very long time. Celebrate history.

*Slainte!* TW

Historical information from: *Toasts: Over 1,500 of the Best Toasts, Sentiments, Blessings, and Graces* by Paul Dickson, 1981.

*Toasts and Blessings from: Innumerable Irish Pubs over Immeasurable Time*



# How Sweet It Is

By Sheila Crye

On January 30, the Southern Food and Beverage Museum and the American Beverage Association sponsored a food policy roundtable discussion at the Capitol Hill Club in Washington, D.C., on the topic of the state of U.S. sugar policy and possible changes in the Farm Bill.

The sugar program differs from other commodity programs in several ways. One important and unique distinction is that two completely separate crops – sugar cane and sugar beets – that are grown in different parts of the country under very different conditions, wind up as the same basic food ingredient – sugar – in many foods and beverages and on your table tops in your own homes.

The program is more complicated than many commodity agricultural programs, but then so is the system under which it operates.

Sugar is a unique crop. Cane must be processed within 24 hours of harvest. Beets can be stored and processed during the cold winter months. No sugar, raw or refined, is stored or sold by individual farmers, as is the case with other commodities.

Of the 95 countries that produce sugar, the U.S. is twentieth in cost of production. According to the International Sugar Organization, the U.S. is the second largest importer of sugar (the first is Indonesia). Our country imports 32 percent of its sugar. Importers benefit from U.S. prices, which is better for their economies than giving those countries direct aid.

Sugar is the most volatily traded commodity in the world market. Under the old sugar policy the USDA speculated on supply and demand before any sugar had been harvested each year. Under the 2008 Farm Bill, USDA must wait to decide if additional imports are needed, after the beet and cane harvest and processing is virtually over. The beet and cane harvest processing occurs mainly between September 1 and April 1. Beets are processed as harvest begins in early September. Once it gets cold enough in early October, the beets then can

(Continued on page 7)

# Book Review

## *Dining with the Washingtons*

Reviewed by Claudia Kousoulas

Wooden tooth by wooden tooth, the Mount Vernon Ladies Association is dismantling the image of George Washington as a toga-clad statue and turning him into a living, breathing, and yes, eating man.

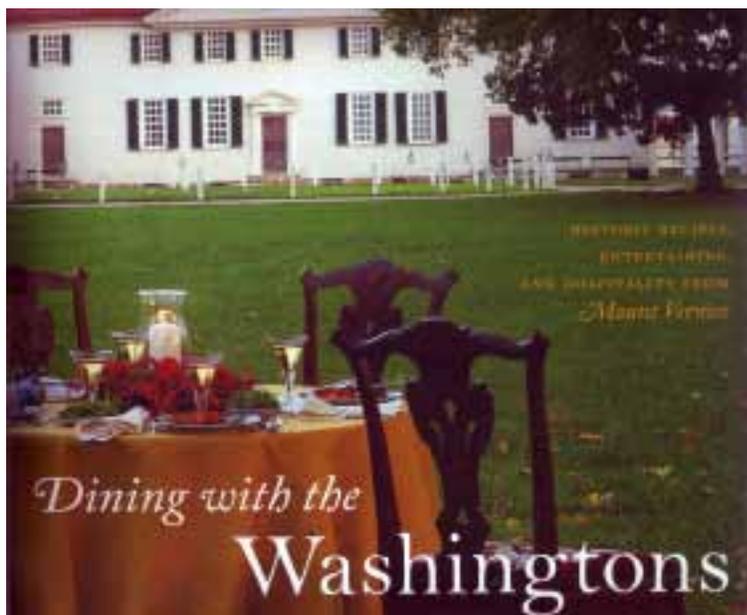
They've rebuilt his distillery and reinvigorated it with apple brandy made from heirloom apples. At the property's south grove midden they've excavated fragments of ceramic and glass bowls and vessels, and with this book, historians explore what the Washingtons and their slaves ate, what the property produced and how it was run, as well as the social and economic life all this generated.

From the first page, on hospitality at Mt. Vernon, a visitor describes Washington as an "amiable man," "beloved for his domestic virtues." It's hard to imagine, but guest Robert Hunter recalled, "The General with a few glasses of champagne got quite merry, and being with his intimate friends laughed and talked a great deal."

Historian Mary V. Thompson points out that the Washingtons were tireless socializers. In 1768, they hosted 82 dinner parties over 291 days. But they made distinctions between "social friends" and those who came to pay their respects—though as Washington wrote about them, "would not the word curiosity answer as well."

Chapters address hospitality, everyday dining, table style, gardens and orchards, and distilling, while culinary vignettes allow a detailed look at foodways—the tools and recipes to make ice cream at Mt. Vernon, the tradition of tea on the piazza, with views of the Potomac, and Martha Washington's cookbooks, which included a family volume with recipes dating back to the sixteenth century.

*Dining With the Washingtons*  
Edited by Stephen A. McLeod  
University of North Carolina Press 2011  
\$35.00 cloth, 234 pages



*"A ham was boiled daily."*

The recipes in the book's second half are for dishes as they would have been served at Mt. Vernon. They have been updated by CHoW member and past speaker—**Nancy Carter Crump** and styled by **Lisa Cherkasky** (also a CHoW member and past speaker).

Few things are more telling of daily life and personality than the foods we eat. Both Martha and the General were early risers, a most common breakfast was hoecakes, that the General would eat with honey and butter, along with hot tea. He would then ride out on the estate, likely carrying the "sandwich box" that was found among his personal possessions.

Martha would oversee her staff and supervise the kitchen, larder, dairy, smokehouse, kitchen garden, and dining room to achieve "regularity and domestic economy." She was responsible for feeding the estate's many guests and records show simple dishes served to important people, like Lafayette's Gingerbread, as well as elegant imports—Lucca olives, Rhenish wine, and Spanish pimentos—that marked Washington as a gentleman and gracious host.

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



**ALONG THE BYWAYS**  
*Musings of Members’  
Culinary Jaunts*

**By Beverly Firme**

**“Wine, Wit and Wisdom” at  
the Williamsburg Lodge in  
Williamsburg, Virginia**

For those who won’t get to “Good Spirits: Alcoholic Beverages of the Eighteenth Century” at Colonial Williamsburg in mid-March, please consider the Williamsburg Lodge’s “Wine, Wit and Wisdom” the next time you’re in Williamsburg. Conducted by Rhys Lewis, the Lodge’s Executive Chef and including other members of the Lodge’s restaurant staff, “Wine, Wit and Wisdom” combines history, humor, culinary tradition, and – of course – lots of wine.

I’ve attended six or seven sessions of “Wine, Wit and Wisdom” over the past few years and always look forward to the next one. The sessions never fail to be entertaining and are very educational, and every session brings something new. Accommodating about 40 guests and beginning with a glass of champagne as guests arrive, the first half of each session focuses on one category of wine such as Champagnes, Red Wines of California, or White Zinfandels. Chef Lewis selects five to six wines from the Lodge’s wine cellar to represent the category. Wines selected represent the significant regions for the category and include a range of inexpensive to expensive wines. Guests are led through a tasting of each wine with commentary on the wine’s history and production, information about the history of the region and the vineyard, and observations of the wine’s characteristics. Pouring is generous and glasses are refilled. Chef Lewis draws on his extensive knowledge and experience as a chef working in the U.S. and Europe as he leads the tasting.

The second half of each session focuses on pairing the selected wines with cheeses, fruits, and chocolates to note the taste combinations. Chef Lewis is from Wisconsin and serves on the Wisconsin Cheese Board. Not surprisingly many cheeses served are award winning artisan cheeses from Wisconsin. Chocolates are prepared by the Lodge’s Head Pastry Chef and occasionally Chef Lewis includes his mother’s Tomato Compote on the tasting plates or another surprise from the kitchen. The atmosphere of “Wine, Wit and Wisdom” is extremely relaxed and hospitable, with many guests returning again and again. Children are not usually present but are welcome and receive their own elegant array of fruit juices in place of wine.

“Wine, Wit and Wisdom” requires advance registration and costs \$30 per person. Sessions take place at the Williamsburg Lodge and start at 2pm. Check Williamsburg’s web site ([www.colonialwilliamsburg.com](http://www.colonialwilliamsburg.com)) for upcoming sessions.

**D**o you have an interesting place you’ve visited in the Mid-Atlantic region that you would like share with other people who might enjoy discovering a destination related to culinary history?

Send *CHoW Line* a paragraph or two or three describing the spot. It could be a farm, a sugar mill, a food manufacturing plant, a farmers’ market, a fishing village, a duck decoy carving shop, an annual raspberry fair or...?

**(How Sweet It Is! Continued from page 4)**

be stored in piles that will be processed over the winter months (ending in February and March) before the weather warms up.

The Farm Bill is up for reauthorization in 2012, but there will be a time crunch, due to political conventions. Most commodity policies expire September 30, but the sugar program expires on September 30, 2013. The most likely scenario will be an extension, with a couple features that must pass. Fifteen billion dollars in tax cuts will expire. Sequestration will put in place a different set of cuts. This means across-the-board cuts of most government programs, as a result of inaction by the Super Committee last December. If the committee could not cut \$1.2 billion out of spending, then sequestration would automatically cut most government programs to achieve the dollar savings. Whether it is a full Farm Bill or an extension, the bill still has to pass the House and Senate. See <http://southernfood.org/okra/?p=1546> for a complete report.

Les Dames d’Escoffier invites you to...

## **Celebrating FOOD!**

**Cooking \* Careers \* Communications**

**Eighth Salute to Women in Gastronomy**

**Keynote Speaker: Sara Moulton**, Food Editor, ABC-TV’s “Good Morning America”

**More than 40 Speakers in 16 sessions**

Saturday, March 10, 8:30 a.m. to 5:45 p.m. Includes breakfast, lunch, sessions. The Universities at Shady Grove, Rockville, MD. 20850

COST: \$99 inclusive. Free Parking.  
202-973-2168. [www.lesdamesdc.org](http://www.lesdamesdc.org).

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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.

