

CHoW Line

Culinary Historians of Washington, D.C.

September 2011

Volume XVI, Number 1

1

Renew Your Membership in CHoW NOW!

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

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

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

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

CHoW/DC publishes *CHoWLine* eight times each year. More information can be found at www.chowdc.org.

SEE PAGE 9 to join or renew your membership.



Mexican Culinary Traditions

Speaker: Patricia Jinich
Sunday, September 11
2:30 to 4:30 p.m.

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

Pati has appeared as a guest on the Food Network, NBC, CBS, CNN en Español, Fox News, NPR and The Splendid Table. She has also been featured in *The Washington Post*, *The New York Times*, and *The Examiner*. Pati has hosted live programs for The Smithsonian Associates and Meridian International Center, and has cooked at Blair House, the official State guest house for the President.

She has resided in the Washington, D.C. area for the past 12 years, where she and her husband are raising their three young boys. Before moving to Washington, Pati hosted Mexican cooking classes in Dallas, Texas, and was a collaborator on the public television series "New Tastes from Texas." Her current PBS series, "Pati's Mexican Table," can be seen locally in the D.C. area on WETA, Saturday mornings at 11:30 a.m.

After moving to Washington, Pati served as a political analyst, and completed a Master's degree in Latin American Studies at Georgetown University. Upon graduating, she (*continued on page 7*)

Host of the public television series "Pati's Mexican Table," which premiered on PBS-TV nationwide in April, Patricia Jinich will be speaking about Mexican culinary traditions and the importance of September to Mexicans. September 16 is Mexican Independence Day – as important to Mexicans at home and abroad as the Fourth of July is to Americans -- and how the colors of the Mexican flag infuse not only the air, but have inspired historical dishes as well.

"Pati" is also a cooking teacher, food writer, and official Chef of the Mexican Cultural Institute in Washington, D.C. She was born and raised in Mexico City, and comes from a family of accomplished cooks.

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

What Happened at the May 1 Meeting?

CHoW General Meeting Minutes

Meeting was called to order by President Livingston at 2:46 pm. There were 24 members and guests present.

Announcements: Shirley Cherkasky briefly described her attendance at the Greater Midwest Foodways Alliance Conference, on the topic of "Foods of the Depression."

The New York Public Library has asked for volunteers to help with the transcription of old menus. Information may be found on their web site.

Felice Caspar passed around a souvenir cookbook from the 1982 World's Fair to add to the talk by Bryna Freyer (pictured on the left with Kari Barrett).



New Business. Election new officers. The slate of nominees was presented: CiCi Williamson, President; Kari Barrett, Vice President; Audrey Hong, Director; Katy Hayes, Recording Secretary. Claudia Kousoulas and Bruce Reynolds are serving a second year as Director and Treasurer, respectively. Laura Gilliam moved to accept all nominees; Anne Whitaker seconded; all were in favor.

President Livingston was presented with a gift certificate to her favorite book store in appreciation of her long service on the Board, as outgoing President and earlier years as Treasurer.

Thanks were extended to Shirley Cherkasky for hosting the Cooperative Supper in April.

Incoming President/Past Vice President CiCi Williamson reminded all that our first meeting of the 2011-2012 schedule will be on September 11 with Patricia Jinich speaking on "Mexican Culinary Traditions" in honor of Mexican Independence Day being September 16.

Katy Hayes mentioned the CHoW field trip to Distillery Lane Ciderworks on September 24 (see page 4).

Vice President Williamson presented the speaker, Bryna Freyer, a longtime member of CHoW and a curator at the National Museum of African Art. She proceeded to give a talk on World Fairs' Foods. Questions and discussion followed the talk.

The meeting was adjourned at 4:25 pm.

Respectfully submitted,

Katy Hayes, Incoming Recording Secretary

NOTE: In August, Vice President Kari Barrett had a job change that necessitated her stepping down from the CHoW Board. Katy Hayes volunteered to take Kari's position, Audrey Hong agreed to be Recording Secretary, and Jane Olmsted was appointed a Director by the President Williamson in accordance with the by-laws, which gives the president the right to appoint individuals when a vacancy occurs. Thanks to Katy, Audrey and Jane for volunteering to keep CHoW running smoothly.

"Foods Popularized by U.S. World's Fairs 1876-1904."

Presentation: Bryna Freyer, Curator, National Museum of African Art, Smithsonian Institution, gave a great talk on "Foods Popularized by U.S. World's Fairs 1876-1904."

Innovative foods offered at the early U.S. World's Fairs from 1876 to 1904 give insight into the country's important food movements.

Nineteenth and early twentieth-century fair foods took us from the East Coast family farm to large western wheat farms and from homemade to factory.

They introduced fairgoers to food science, the modern cookbook, new ingredients, the integration of foreign cuisines, and the role of women.

The list is long of new foods or variations on older foods that became popular after a World Fair: popcorn became Cracker Jack; ice cream went into cones; a multitude of catsups became tomato catsup as the norm; Hires root beer syrup was developed for fountain drinks; and later, Dr. Pepper soda appeared.

In addition to particular foods introduced at the various fairs, there were many other new practices such as the idea of a cafeteria in 1893, and the idea of theme restaurants such as a Mexican restaurant and an American Indian restaurant at the 1901 Fair in Buffalo.

At the St. Louis Fair, one could eat inside a replica of an anthracite mine and the waiter looked like a miner. At the 1939 Fair, Henri Soulé and Pierre Franey brought French food and French restaurant structure to America. After the Fair, some of the staff remained in the U.S. to open their own restaurants.

Ms. Freyer gave too many wonderful examples of the influence of World's Fairs to mention adequately in this short synopsis, everything from the McCormick Reaper to transportation of oysters by refrigerated trains to the concept of pure food: "tested by chemists" and "sound and wholesome."



Board Meeting Minutes, Sunday May 1, 2011

Present: **Katherine Livingston**, President
CiCi Williamson, Vice-President
Bruce Reynolds, Treasurer
Quentin Looney, Membership Secretary
Katy Hayes, Director (Room Coordinator)
Laura Gilliam, Immediate Past President
Dianne Hennessy King, Newsletter Editor
Audrey Hong, Incoming Director

Absent: **David Bender**, Recording Secretary
Claudia Kousoulas, Director (Publicity)

Meeting called to order at 12:40 pm. Minutes of last Board Meeting (1/1/2011) were passed, having already been corrected and resubmitted via email. David Bender could not attend so Katy will take minutes.

Treasurer's Report: There are 100 paying memberships. CHoW is in good condition financially. We are breaking even or might show a small surplus. **Bruce Reynolds** suggests that we maintain the current dues structure because of the current surplus. We are still sending out 27 newsletters via postal mail and this incurs a small subsidy on our budget.

Other financial items: **Anne Whitaker** has donated the total expenses of the Hospitality budget this past year. Our webmaster, Sara Case, also has donated her many hours of service again. The Board approved a thank-you gift for Case.

Room rent: Katy Hayes explained the process of renewal twice a year on May 15 and November 15.

Meeting Calendar: The Sunday dates are: September 11, October 9, November 13, and December 11, 2011, and January 8, February 12, March 11, April 1, and May 6, 2012.

Recycling: We will continue to discard in recycling containers all plastic utensils used at meetings and Cooperative Suppers. Due to FDA Food Code and health department safe food handling rules, no plastic sold for one-time use will be re-used.

Membership: We will offer a complimentary, one-year subscription to *CHoWLine* to our non-CHoW speakers. Membership numbers went from 78 in December 2010 to 100 in May 2011, probably due to late renewals. Katherine Livingston suggested that a summary of all types of memberships is still useful. **Quentin Looney** reminded Board members that the membership list is a tally of memberships, not members, as there are some households included.

Newsletter: We will ask speakers to summarize their talks for the newsletter and CHoW Web site.

Speakers for next year: As a group, we went through the list gathered by CiCi Williamson and other Board members. [See column at right for the confirmed 2011-2012 schedule of speakers.]

Tours: The first field trip is September 24 to the Distillery Lane Ciderworks (see page 4). Other possible tours are the Folger Library Culinary Collection, Claude Moore Colonial Farm, and the National Archives exhibit, "What's Cooking, Uncle Sam?"

The meeting was adjourned at 4:10 pm.
Respectfully submitted, Katy Hayes, Recording Secretary

Exciting CHoW Program Speakers for 2010-2011

CHoW Vice President **Kari Barrett** confirmed the following speakers for CHoW meetings from September through next May before she had a job change and had to step down.

Recording Secretary **Katy Hayes** volunteered to take over as CHoW Vice President, whose job it is to coordinate speakers. We thank Kari for her excellent work and hope to see her in attendance at meetings. Save the dates and plan to attend!

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 4).

October 9. MiMi Hernandez, Frostburg, Maryland. "Wild Weeds, Medicinal Mushrooms, and Healthy Spices."

November 13. Joan Nathan. "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. Title of talk to come.

March 11, 2012. Warren Belasco. "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. "Karabakh Cuisine: Recipes, Memories, and Dining Traditions from Azerbaijan's Cradle of Culture."

CHoW Field Trip

SATURDAY, SEPTEMBER 24

Distillery Lane Ciderworks Tour and Tasting

10:00 a.m. to 12:00 p.m.

5533 Gapland Rd. Jefferson, MD 31755
(near Burkittsville) 301-834-8920

\$10 per person

(can be applied to a purchase of cider or apples)

Reservation deadline:

Sunday, **September 11**. To reserve,



Vice President **Katy Hayes** has arranged a private CHoW field trip to the Ciderworks. See the April 2011 *CHoW Line* for an article by Katy about Distillery Lane Ciderworks.

www.distillerylaneciderworks.com

Lunch afterwards is on your own. A couple of restaurants are nearby in Burkittsville. For more suggestions, see "Make a Day of It!" at right.

Directions From I-495 Beltway at I-270: Drive north on I-270 30 miles. Take exit 32 to merge onto I-70 W towards Hagerstown. Hagerstown. Take exit 52 to merge onto US-15 S/US-340 W. Exit onto MD-17 N/Burkittsville Rd towards Burkittsville. Turn right at Gapland Rd/E Main St. The Ciderworks is on the left about 1/2 mile after you turn onto Main Street. For directions from other approaches, see the Ciderworks website.

chow-dc@googlegroups.com

If you hear of events you think will be of interest to CHoW's membership, send them to chow-dc@googlegroups.com, or to any Board member. All Board members' e-mail addresses are listed on page 6.

Keep Those Refreshments Coming!

Please contact **Anne Whitaker** at annewhitaker@hughes.net if you have questions about bringing food or drink for any of our meetings.

Make a Day of It!

By CiCi Williamson

On your way back to the D.C. area towards I-270, have lunch in historic Frederick, Maryland, 15 miles from Distillery Lane Ciderworks. Many great restaurants are along North Market Street. Of note is **Volt**, owned by Chef Bryan Votaggio of Bravo-TV's "Top Chef" fame. Reservations are difficult to get, but he offers a seasonal 3-course prix fixe lunch for \$25. www.voltrestaurant.com. See other restaurants and sites in Frederick at www.fredericktourism.org.

Civil War Sites

The Ciderworks farm, known on Frederick County records as "The Encampment," sheltered Union troops just prior to the Battle of Burkittsville and Crampton's Gap. The farmhouse on the property, dating back to 1840, served as a quartermaster's house after it was taken over by Union soldiers.

Civil War buffs should not miss the **National Museum of Civil War Medicine** in downtown Frederick. Adult admission \$6.50. Exhibits tell the story of the sick and wounded using artifacts and illustrations. The museum examines changes in surgical techniques and nursing, the role of nurses, the battle against disease, field medicine and hospital structure. Open until 5:00. \$6.50. www.civilwarmed.org/

Less than 4 miles from the center of Frederick is **Monocacy National Battlefield**. Go south on N. Market St., which becomes Urbana Pike, to the battlefield visitor center. Monocacy is the site of the July 9, 1864, battle that delayed Confederate Gen. Jubal Early's plan to seriously threaten Washington, D.C. FREE. www.nps.gov/mono/index.htm

The Ciderworks farm is only 12 miles from **Harpers Ferry, West Virginia**. Lovely little restaurants line the main street. The first Union target in Virginia following the secession, Harpers Ferry was the site of the largest capture of Union troops. Strategically located on the Baltimore and Ohio Railroad at the northern end of the Shenandoah Valley, Union and Confederate troops moved through Harpers Ferry frequently. The town changed hands eight times between 1861 and 1865. FREE. www.nps.gov/hafe/index.htm

The Old Virginy Route Home

CHoW members who live in Virginia might want to avoid I-270 and I-495 and take the scenic route home. Drive south on U.S. Hwy. 15 to Leesburg, crossing the Potomac at Point of Rocks. Of the many excellent restaurants in Leesburg, my favorites are **Lightfoot Restaurant** housed in a historic bank building (the vault is now the wine cellar). 11 North King St. <http://lightfootrestaurant.com> and **Tuscarora Mill**, 203 Harrison Street, www.Tuskies.com. And if you want to shop, don't miss the Leesburg Corner Premium Outlets, 241 Fort Evans Road N.E. www.premiumoutlets.com/outlets/outlet.asp?id=14

Book Review

Northern Hospitality, Cooking by the Book in New England

by Keith Stavely and Kathleen Fitzgerald

As a Kitchen Upon a Hill

By Claudia Kousoulas

Editor's Note:

The authors will be our January speakers.

New England food brings to mind chowder, baked beans, brown bread, and perhaps a few more thrifty and austere dishes that evoke our nation's earliest days. In *Northern Hospitality*, the authors tease out the source of that simplicity by examining early American cookbooks and their recipes.

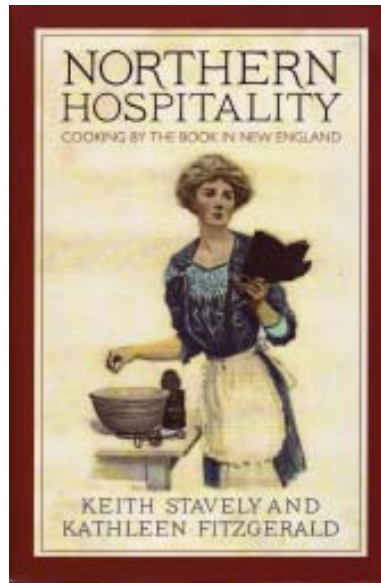
They begin by tracing British cultural influences – for example, sweet buns and coffee for breakfast might lead to a Dunkin' Donuts in every other New England town. Even that most American of meals, the Thanksgiving turkey, was an extension of the European view of turkey as a luxury item served to Catherine de Medici as early as 1549.

It is a truism that New England's Puritan settlers shaped its austere foodways, though scholars debate their influence, and the authors remind readers that these are the same Puritans who extolled hard work and capitalism. Sermons encouraged labor and success, but warned against the "gluttonie" that could come with viewing food as a "pleasure of the flesh." Gaudy or elaborate food would be one of those sinful pleasures.

Through the Revolutionary era, making do with local goods rather than imports became a political statement. Choosing to do without British imports – tea or black pepper – was an anti-consumerist position that built one's political bona fides.

As New England settled and grew prosperous, a consumer revolution enabled people to buy books that were not exclusively religious – including cookbooks – a trend bolstered by high female literacy. Even changes in home design that made a distinct "dining room" contributed to developing dishes and serving styles.

Class and status became more fraught and Lydia Maria Child inscribed her best-selling cookbook to "Those Who Are Not Ashamed of Economy," making thrift a skill to be admired and emulated, even among those who could afford not to be. She convinced an emerging middle class that showy display was vulgar.



Northern Hospitality, Cooking by the Book in New England by Keith Stavely and Kathleen Fitzgerald, University of Massachusetts Press 2011, \$29.95
paperback, 469 pages

Eventually, as the Mayflower became distant history, the events, people, and even the food of the founders took on a golden glow. At a reenactment of the Pilgrim's landing, the menu included a dish of Indian Corn and Clams, and austerity became a marker of class – a link to noble forefathers (via the mothers who cooked for them).

After parsing *Cooks and Cookbooks* in the book's first part, in Part 2 the authors deconstruct historical recipes, not so much translated for cooking as placed in context.

Stavely and Fitzgerald's commentary on the recipes adds to understanding New England foodways. We can easily assume that a fishing economy would generate plenty of chowder recipes, but they point out that chowder was made with preserved foods – salt pork, dried cod, and hardtack.

Likewise, it's easy to see that in rocky fields where wheat could not take hold, more resilient corn would become a staple, but Stavely and Fitzgerald go further, translating the almost shorthand directions for a standard loaf of bread, "Two thirds Indian scalded and cooled, one third wheat or rye, good yeast, made pretty hard, put into pans to rise; baked one hour and a half in a hot oven."

They explain that Indian is cornmeal, which grew more reliably than wheat. They describe the effort to preserve live yeast scraped from wine casks and painted in layers to dry on a clean board, and how to manage a wood-burning oven – the hot first bake for breads, cooler second and third bakes for cakes and casseroles. From that recipe and explanation you may not end up with bread, but you will have a new appreciation for the value of a well-made loaf.

Stavely and Fitzgerald move beyond the clichés of rocky fields and Puritan parsimony to reveal the forces that shaped America's earliest foods.



Culinary Humor

By Tom Weiland

Proving Proof

Math: A professor of mathematics walks into a bar and orders a whiskey. The bartender asks, "Proof?" The mathematician responds, "OK, let Theta represent the set of all drinkable objects..."

Theology: Proof of God's existence is easier after proof of brandys.

Lawyers: What's the difference between Burden of Proof and Eighty Proof? About five minutes!

Irish Toasts: There's proof of love, but love is risky; the surer proof is proof of whiskey!

Notable Quotables: Wine is constant proof that God loves us and loves to see us happy.
Ben Franklin

Numismatics: The engraver celebrated a splendid proof with a splendid proof.

Drinking while Cooking: As his doughs would rise and proof, the baker himself would rise in proof.

Why exactly does whiskey need a proof, and what's with all the double entendres? The history goes back at least to early 1700's (OED's earliest reference: 1705). British sailors, concerned that their rum rations might get watered down, demanded "proof" of the rum's strength. They found that, mixed with gunpowder, the minimum alcohol content needed to burn was about 57%, or "100 degrees proof". This soon became the standard. Distillers, being more sober in business than might be expected, figured that anything above the standard amounted to giving away free product, so developed more scientific methods to get it as close to the standard as possible. This established the ratio of 4:7 as 100 degrees proof.

Americans, on the other hand, simplified the fraction from 4:7 down to 1:2 and simplified the terminology from "degrees proof" to "proof". By this time there were sufficiently advanced ways to measure ABV that gunpowder was no longer needed, though moonshiners and cowboys continued to use the old practice out of convenience. Or maybe they just liked the show.

Cheers! TW

Upcoming Events

Fall for the Book

Thursday, September 22, 7:00 p.m.
Burke Centre Library 703-249-1520
5935 Freds Oak Road
Burke VA 22015
Fee: Free
www.fallforthebook.org

Novelists, sisters, and children's book authors, Frances and Ginger Park, will read from their memoir *Chocolate, Chocolate: The True Story of Two Sisters, Tons of Treats, and the Little Shop That Could*. The Park sisters founded their shop, Chocolate, Chocolate in Washington, D.C. in 1984. They are among the 150 authors appearing at George Mason University's Fall for the Book festival in locations around the area, September 18-23. www.parksisters.com

The Cacao Route

Thursday, October 13, 2011,
6:30 p.m.
Mexican Cultural Institute
2829 16th Street N.W.
Washington, D.C. 20009.
Fee: \$70.00 per person.
Registration deadline October 7.



Chef Jose Ramon Castillo, considered to be one of the top chocolatiers in Mexico, has done extensive research and cooking with cacao-based products. The menu will use only local ingredients paired with cacao. From soup to dessert, you will learn how cacao is processed and experience its surprisingly versatile flavor.

"The Cacao Route" event above is part of the culinary program, "Pati's Mexican Table" with Pati Jinich. In November of 2010, Traditional Mexican Cuisine was added to UNESCO's Intangible Cultural Heritage list, and this year's Mexican Table will be dedicated to showcase some of the traditions that make Mexican Cuisine internationally renowned.

For each event, you will watch an entertaining demonstration, followed by a delicious dinner served with wine, beer, and music. As a souvenir, you will take home recipes and some ingredients to get you started cooking at home.

I Love a Culinary Mystery!

By Jane Mengershauser

A few years ago, as President George Washington's Birthday celebration date neared, I was a New Englander living in the South. New to the Commonwealth of Virginia, I set out to find the origin of a recipe for Washington Pie — really a cake. It's a cousin to Boston Cream Pie, which almost everyone "Up North" knows is a cake, also.

"What, you've never heard of Washington Pie"? I asked many Washington, D.C. area cooks. Even those who had never strayed more than a few miles from Mount Vernon, George Washington's home, did not know of it. I had the recipe; the origin of its name was the information I was seeking.

I called the Mount Vernon Library. Surely, they, if anyone, would know. They didn't. They inferred that Martha Washington never had such a recipe. George never tasted the pie-cake. They were sure. Case closed! On with solving the mystery...

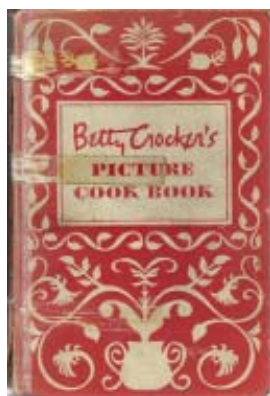
"Where did you ever hear about Washington Pie," folks asked me - as if I had made the whole thing up. "In New England, of course," I answered. It is, in fact, a dessert that New England women who whiled away an afternoon of shopping or playing bridge whipped up in a flash to make it look as if they had stayed by the stove all afternoon. (My mother was one of them!)

It was a blow to me to find that Washington Pie had no ties to Mount Vernon. Such a lovely dessert: quick, easy, and inexpensive. It could have been a real culinary legacy from the home of our first president.

I had imagined Nelly Custis, the Washington's granddaughter, putting her needlework aside and traveling by carriage from Woodlawn Plantation to Mount Vernon for a cup of tea with Martha. In my fantasy they were, of course, nibbling on Washington Pie.

It never happened. Not that it takes away from the sweetness of the dessert, but a wonderful story I had dreamed up went up in smoke.

Note: Jane Mengershauser is a food writer and retired food editor.



I researched many food history and cookbooks for a scrap of information on "cake-pie." Many New England books had the recipe but nary a word about the origin of it. An early *Joy of Cooking* gave it passing mention; a later "Joy" gave it none. James Beard in his *American Cookery* calls it Martha Washington Pie; Evan Williams in his great bicentennial work, *American Food, the Gastronomic Story*, says the dish is called Washington Pie "for reasons unknown."

John F. Mariani went overboard in his *Dictionary of American Food & Drink*. He gives a recipe for a cake that calls for 1/2 cup butter and 6 eggs!

Finally, bingo! Washington Pie is so-called because, during the Civil War, Washington, D.C. housewives could not get lard for real pies. They made sponge (fat free) cakes instead, split and filled them with jelly or jam from their cupboard and called them "pie."

And, where, I'm sure you want to know, does this elusive bit of information come from? It's all there in the *Betty Crocker Picture Cook Book* dated 1950. It's also in *The Boston Cooking-School Cook Book* by Fannie Merritt Farmer, revised edition, copyright 1918, page 507. This edition copyright is held by Mary W. Farmer. I have a copy of the book and there are other copyright dates listed: 1896, 1900, 1901, 1902, 1903, 1904, 1906, and 1914.

I'm not going to give you a recipe for Washington Pie. One of your own new or old cookbooks will have recipe for a hot milk sponge or a simple yellow cake. Bake it in two layers; when cool, fill the first layer with raspberry jam (or any flavor of your liking), add second cake layer and sprinkle with a bit of powdered sugar.

Next year, make a semi-authentic Washington Pie for a George's Birthday celebration instead of a Cherry Pie. No one is sure he ever ate that either!

Patricia Jinich (continued from page 1)



worked at The Inter-American Dialogue, a policy research center.

Pati left her policy work to pursue her life-long passions: to research, write about, test, and cook Mexican food, and to share her knowledge of Mexican cuisine and culture with others. In 2007 she launched "Mexican Table," an ongoing series of culinary programs comprised of

informative talks, cooking demonstrations, and tasting dinners, at the Mexican Cultural Institute. Through the Mexican Table series, Patricia continues to share her rich,

entertaining, and insightful perspective on Mexican cuisine in an intimate setting. See Upcoming Events, page 6 for an October 13 program on cacao with guest chef Jose Ramon Castillo. The Mexican Cultural Institute, a beautiful building that formerly was the Mexican Embassy, is located at 2829 16th Street N.W. Washington, D.C. 20009.

With her new television program, "Pati's Mexican Table," she is able to share her talent with a far broader audience. Pati familiarizes viewers with not only Mexican ingredients and cooking techniques, but also with the many regional cultures, traditions, and histories that together inform Mexico's diverse cuisine. Her blog, patimexicantable.com, allows her to share her work and food-related writing and stories with an even larger audience.

CHoW 2010-2011 Board of Directors

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Katy Hayes

Recording Secretary

Audrey Hong

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Quentin Looney

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Bruce Reynolds

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Editorial Positions

CHoW Line Editor

Dianne Hennessy King

CHoW Line Designer

CiCi Williamson

Past President & Website Coordinator

Katherine Livingston

DIRECTIONS TO THE MEETING

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

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

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

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

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

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

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



CULINARY HISTORIANS



OF WASHINGTON, D.C.

CHoW/DC Membership Form

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

Name(s) _____ City _____

Renewal with new or changed information; print below.

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

Contact Information and Interests

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

Name(s) _____

Street Address _____

City, State Zip _____

Work phone _____ Home phone _____

Cell phone _____ Fax _____

E-mail _____

Culinary Web site _____

Culinary Interests _____

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

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

(\$25) _____ Individual, Household or Organization

OR

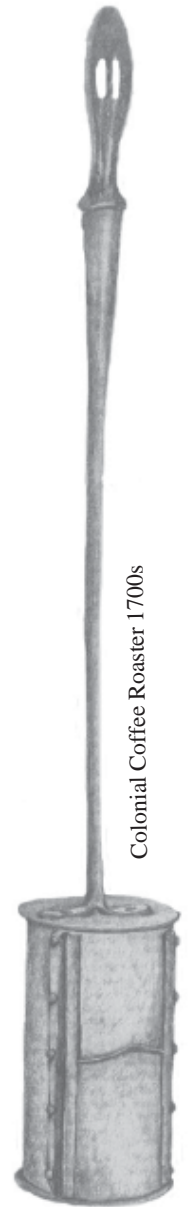
Membership including printed black/white copies of *CHoW Line* via
U.S. postal service AND via email as a full color PDF file.

(\$35) _____ Individual, Household or Organization

Today's date _____

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

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



Colonial Coffee Roaster 1700s