



LDEI ANNUAL CONFERENCE
GLOBAL APPETITE

LOCAL IMPACT

WASHINGTON DC • 2016



OCTOBER 27-30 AT THE FAIRMONT WASHINGTON, D.C., GEORGETOWN

LDEI President's Message

It is with great excitement that, on behalf of the LDEI Board and the Washington, D.C., Chapter, I invite you to join us in the nation's capital on October 27—30, 2016, for our 28th LDEI Annual Conference. "Global Appetite, Local Impact" is the theme this year, and it promises to provide inspiration, awareness, and personal enrichment. Washington, D.C., Chapter President **Ann Stratte** and her conference co-chairs **Drew Faulkner** and **Polly Wiedmaier** have been diligently planning every detail for the past 18 months. Arrive on Wednesday to participate in the Thursday pre-conference tours. Indulge in dine-arounds at award-winning restaurants.

We will kick off our conference with keynote speaker **Susan Ungaro**, President of the James Beard Foundation, and celebrate LDEI's 30th anniversary

at the stunning Union Station. Our Saturday night gala is dedicated to the M.F.K. Fisher Awards. I encourage you to book afternoon flights home so you can join the D.C. Chapter for an amazing fundraiser, *Chapeau, Auguste Escoffier !*, at *La Maison Française* (French Embassy), to celebrate Escoffier's 170th birthday. Remember to book your hotel room early. D.C. is a very attractive destination, and the city runs very high occupancy. I look forward to welcoming every single one of you, and I hope to see all of our 36 chapters represented.

LDEI President
Maria Gómez-Laurens



Partner Listing

LDEI wishes to acknowledge our international business partners for their support of our organization and mission. Our partners, as of June 21, 2016, are:

Cakebread Cellars
Riviana Foods
Roland Foods, LLC
WÜSTHOF-Trident of America, Inc.

Washington, D.C. Chapter Welcome

Welcome to the nation's capital where we will honor this year's conference theme, "Global Appetite, Local Impact." We hope you are able to "come early and stay late" as we have a full itinerary in store for you!

Begin your visit on Wednesday with a private tour of Marjorie Merriweather Post's fabulous Hillwood Estate, Museum and Gardens and a welcoming open house hosted by Grande Dame **Joan Nathan**.

We'll keep you busy four more days with fantastic pre-conference tours, dine-arounds at award winning restaurants, scintillating educational sessions, and time to enjoy your sister Dames.

Prepare to be inspired by our speakers, sated by fantastic food, and mesmerized by our beautiful

hometown, Washington, D.C.

On Friday, celebrate LDEI's 30th birthday—and our chapter's 35th—at the iconic, newly renovated Union Station. On Saturday, meet and applaud the new M.F.K. Fisher Award grand-prize winner at the Gala banquet.

Don't leave us too soon! Please stay for brunch on Sunday at our chapter fundraiser, *Chapeau, Auguste Escoffier !*, held at *La Maison Française*, the French Embassy, to celebrate Escoffier's 170th birthday before heading home.

Drew Faulkner, Ann Stratte, and **Polly Wiedmaier**, Conference Co-chairs

Ann Stratte, Washington, D.C., Chapter President and LDEI 2nd Vice President





Event Logistics



Room Rates & Reservations

The conference hotel is the Fairmont, 2401 M St. N.W., Washington, D.C. 20037.

Make reservations at <https://resweb.passkey.com/go/deintl> or by calling our reservations line at 202-429-2400. The LDEI daily room rate is \$244.00, The cutoff to receive the negotiated rate is September 27.

Parking is by valet only. The overnight rate is \$51 per day; daytime parking is \$35.00 daily up to 8 hours.

About the Fairmont Washington, D.C., Georgetown

Located in Washington’s fashionable West End and adjacent to historic Georgetown, the Fairmont Washington, D.C., welcomes guests in capital style. A sunlit urban oasis that soothes the spirit, the Fairmont is the perfect hotel for business or leisure travel. Fairmont Washington, D.C., Georgetown is known for its engaging service and stylish surroundings. This luxury hotel offers 415 spacious guest rooms and suites. Relaxing in the hotel’s fitness center, indoor pool, and serene courtyard garden.

Weather and Attire

October temperatures in Washington are a comfortable 65 to 70°F (18 to 21°C) in the daytime; cooler at night.

Conference attire is business casual. Saturday evening’s gala is cocktail attire.

Social Media

Following LDEI on social media is a great way to see what’s happening at the conference. Use hashtag #Idei16 on any of your social posts to stay connected with other Dames. Follow and share conference highlights on Twitter @Dames-dEscoffier and Instagram @DamesdEscoffier1

Transportation

Driving time from the airports are **Reagan National DCA** (20-30 minutes from the Fairmont), **Dulles IAD** (50-60 minutes) and **Baltimore BWI** (60-75 minutes).

Super Shuttle

Costs for a shared ride are **DCA \$14, IAD \$29, BWI \$37.** and **BWI nonstop 1 to 3 passengers \$65.** Reservations: www.supershuttle.com or 1-800-BLUE VAN (1-800-258-3826).

Taxis

DCA (one person) \$25; IAD \$65; BWI \$100.

Hotel’s Private Sedan Service

Cost for up to three guests includes tax and gratuity, but does not include parking (\$6-\$10.00). The driver meets guests at baggage claim. Supply your cell phone number for the company. This service may be charged to your hotel room. **DCA \$85; IAD \$170; BWI \$180.**

Limousine Reston Limousine, www.restonlimo.com, 1-800-546-6141

Less Expensive Transportation Options (Metro or train)

METRO (subway) passengers must purchase a \$2 rechargeable SmartTrip card from a station machine. Fares vary from off-peak (9:30 a.m. to 3:00 p.m. and after 7:00 p.m.) to rush hour (before 9:30 a.m. and from 3:00 to 7:00 p.m.).

DCA (\$2.10 to \$2.60). Take the Blue Line Metro towards Largo Town Center, and ride five stops to the Foggy Bottom-GWU (George Washington University) Station, which is about five blocks (.4 mile) from the hotel. After exiting the Metro, turn left and walk up 23rd Street to Washington Circle. Walk around the left side of the circle, and then walk to your right 2 ½ blocks up 24th Street to the hotel.

IAD (\$8.60 to \$10.90). Purchase a \$5 Silver Line Express Bus ticket to the Wiehle-Reston East Metro Station. Buy the bus ticket at the counter located inside Arrivals Door #4 in the Main Terminal. From baggage claim, you’ll find the bus UP the ramp at the sign for Door #4. At the Wiehle-Reston East Metro Station, take the Silver Line train in the direction of Largo Town Center to Foggy Bottom-GWU (about 38 minutes). Walk 5 blocks to the hotel (see DCA above).

BWI (\$7.75 via MARC train and Metro). Board the free shuttle bus outside baggage claim to the BWI Marshall Rail Station. Buy a \$6 ticket for the MARC train to Union Station (around 40 minutes) or ride AMTRAK train for \$11 to \$15). At Union Station, take the Red Line train to Metro Center. There, transfer to either the Orange, Blue, or Silver Line train towards Virginia. Exit at Foggy Bottom, and walk to the hotel (see DCA above).

AMTRAK. From Boston, New York, Philadelphia, or other cities, take the AMTRAK to Union Station. Either take the Metro (\$1.75)—see BWI above or a taxi (\$17) to the hotel.

Conference Agenda

Wednesday, October 26

1:30 p.m. to 4:00 p.m.

LDEI Board of Directors Meeting

3:15 p.m. to 4:45 p.m. (Optional Tour)

Hillwood Estate, Museum and Gardens

\$30 per person (not including transportation, 10 minute taxi ride from the Fairmont Hotel)

10-person minimum; 55-person maximum

4155 Linnean Avenue NW, Washington, DC 20008

www.hillwoodmuseum.org

Enjoy a private tour of Hillwood, the estate of Marjorie Merriweather Post, which houses the most comprehensive collection of Russian Imperial Art outside of Russia, a distinguished 18th-century French Decorative Art Collection, and twenty-five acres of serene landscaped gardens. Your tour guide will weave in tales of food and entertaining from Marjorie's captivating life. If you wish to get there early, the ticket gives you access for the day. Following the tour, it is a five-minute walk to Joan Nathan's open house at 5:00 p.m.

5:00 p.m. to 7:00 p.m.

Open House

Home of Joan Nathan

4221 Lenore Lane, NW, Washington, DC 20008

Welcome to our nation's capital, and join your sister Dames at the beautiful home of Grande Dame Joan Nathan. Indulge in appetizers, beverages, and conversation before embarking on your first evening in Washington, D.C.

Thursday, October 27

8:00 a.m. to 6:00 p.m.

Registration/Hospitality

Optional Pre-Conference Tours

(Prices includes lunch, gratuity, and transportation. Tour price is not included in the conference registration fee.) The cutoff for tour registration is Friday, October 14th. After that date, reservations will be taken on a space availability basis.

7:30 a.m. to 1:00 p.m.

Tour #1: Wheaton International Food Walking Tour

Tour organizer: Dame Janet Yu

\$125 per person

14-person minimum; 24-person maximum

Meet for tea and dim sum and hear the multicultural his-

tory of Wheaton, Maryland, from Janet Yu at her popular Hollywood East Café. From there, Janet will guide you as you sample your way through Pan-Asian, Filipino, Latino, Middle Eastern, and Ethiopian markets with expert advice from the market owners. Experience the little-known characteristics of Ethiopian cuisine at a luncheon complete with a coffee ceremony and entertainment by traditional Ethiopian musicians at Dessie Ethiopian.

8:00 a.m. to 1:00 p.m.

Tour #2: George and Martha Washington's Bountiful Gardens and Table at Mount Vernon

Tour organizers: Dames Joan Bacharach and CiCi Williamson

\$115 per person

20-person minimum; 50-person maximum

Drive down the scenic George Washington Parkway to historic Old Town, Alexandria, Virginia, to see where our first president shopped and dined. En route to Mount Vernon, hear culinary historian CiCi Williamson talk about period food. Explore George and Martha Washington's "gardens of necessity," root cellar, and grounds with horticulturalist Dean Norton. Join curator Susan Schoelwer for a special tour of exhibits focusing on the First Family's food production and service, cooking implements, and tableware. Visit Washington's Distillery and Gristmill. Enjoy a moveable feast while returning.

8:30 a.m. to 4:00 p.m. (full-day tour)

Tour #3: Tasting Terroir, Airlie

Tour organizer: Dame Susan James

\$165 per person

20-person minimum; 55-person maximum

Nestled in the Blue Ridge foothills, Airlie is the historic conference retreat and farm where Earth Day was conceived. You will enjoy a ploughman's breakfast en route as Susan James shares insights into Virginia's rich agriculture history. Upon arrival, you will be treated to a tour of Airlie's celebrated grounds, hotel, and kitchen gardens, followed by a traditional Virginia Piedmont luncheon featuring seasonal ingredients and premium local cheeses. Top winemakers will lead a tasting of their fine Virginia wines. Forrest Pritchard, farmer and author of bestseller *Gaining Ground, A Story of Farmers' Markets, Local Food and Saving the Family Farm*, will be your luncheon speaker.

8:30 a.m. to 1:00 p.m.

Tour #4: From A More Perfect Union

Tour organizer: Dame Bonnie Benwick

\$115 per person; 14 persons

Union Kitchen, an incubator kitchen that helps its members with distribution and marketing advice, is our



Photos courtesy of Washington.org



first stop. Hear from its founder and members, and discover why these food crafters went public with their prize recipes. Tour Union Market's retail and event spaces, and rooftop garden that serves as a linchpin of neighborhood renaissance. Vendors will describe their experiences and a representative of Market developer Eden Corporation will share the company's vision for its future. Lunch at the market.

8:45 a.m. to 1:00 p.m.

Tour #5: Library of Congress

Tour organizer: Dame Katherine Newell Smith

\$115 per person; 14-person minimum

Mark Dimunation, Chief of the Library of Congress Rare Book and Special Collections Division, will lead Dames on a tour of the glorious reading room. You will have special access to the rare book section where Mr. Dimunation will present an hour-long, tabletop show-and-tell of exceptional culinary volumes from the Katherine Bitting Collection, including those by Carême, Apicius, and Brillat-Savarin. Afterwards, an al fresco luncheon awaits at the landmark Willard Hotel's Café du Parc.

9:00 a.m. to 1:00 p.m.

Tour #6: All Things Charcuterie!

Tour organizer: Dame Cathy Barrow

\$140 per person; 14 persons

Award-winning author and charcuterie expert Cathy Barrow explains the craft of superior charcuterie with Red Apron Butcher's Chef Nathan Anda who will demonstrate a few of his favorite variations at the company's factory. Afterwards, enjoy a charcuterie and Lambrusco tasting at The Partisan restaurant where the extensive charcuterie list helps earn the eatery a consistent top spot in local dining guides. A family-style luncheon and wine presentation follows.

9:10 a.m. to 1:00 p.m.

Tour #7: Traditional Turkish Cuisine for the Modern Palate

Tour organizer: Dame Sheilah Kaufman

\$125 per person; 24 persons

Begin your culinary tour of Turkish cuisine and culture at the Turkish ambassador's residence, one of the grand mansions of D.C. Join the ambassador's wife, Sinem Kilic, for coffee as award-winning Turkish cookbook author, Sheilah Kaufman, discusses the history of Turkish cuisine and its influence on gastronomy. Travel to Zaytinya, an acclaimed José Andrés restaurant, and taste his interpretation of classic Turkish recipes for D.C.'s modern dining scene. Executive Chef Michael Costa will demonstrate Turkish culinary techniques during your luncheon accompanied by Turkish wines.

Time: To Be Announced

Tour #8: White House Kitchen and Garden Tour

Tour organizer: Dame Diane Neas

\$55 per person; 24-person maximum

[This is a one-hour tour offered between 10 a.m. and 12:00 p.m. Exact timing will be announced. Please note: this tour is tentative since the White House cannot confirm it until three weeks prior. Selection is on a first-come, first-serve basis. We must submit names and background information to the White House for each tour attendee. If this tour doesn't materialize, those who signed up for the tour can join a different pre-conference tour #1 through #7 that has spaces available.]

Visit the White House kitchen, Kitchen Garden, and beehive. The surprisingly small White House kitchen produces meals for the First Family and guests as well as for the

state dinners and receptions. Michelle Obama planted the Kitchen Garden in 2009 to initiate a national conversation around the health and well-being of our nation. The garden dovetails with the First Lady's Let's Move! initiative to help families lead more healthful lives.

1:30 p.m. to 4:00 p.m.

Chapter Leadership Forum

The 2016 Chapter Leadership Forum is a must for all chapter presidents and members who hold or plan to take a leadership role. The forum is open to everyone attending the conference. At the core of most chapters' mission statements, fundraising is the key to a successful future. Dame Lizette Corro, President & CEO, Corro Nobil Associates, will talk on "Fearless Fundraising." In this no-holds barred, jam-packed session, you will get the tools needed to confidently structure events that will resonate with your chapter and community, and ensure your chapter's legacy.

2:30 p.m. to 4:00 p.m. (Optional Activity)

Dames' Drink 2016

Cost: \$20

Minimum 35; maximum 70.

Chair: Dame Theresa Morrison; Founder, Bacchus Wealth; Hannah Lanfear, Jensen's Gin; Nicole Hassoun, Joseph Magnus; Kat Hamidi, Capitoline Vermouth; and Lukas B. Smith, Craft Spirit of Poe™ winner

Hands-on drink-making class with seasonal produce and trendy craft spirits. Join us to shake, stir, and whirl your way to the ultimate cocktail—the Dames' Drink. Hannah flies in from London to teach us how to make the perfect martini: a necessary skill in every woman's repertoire. Nicole and Hannah introduce us to house-made tonics, shrubs, and vermouth. Lukas guides us as we make the Dames' Drink—created just for Dames!

5:30 p.m. to 6:30 p.m.

Opening Reception, Fairmont Hotel

The Opening Reception, the traditional conference kick-off, is a great opportunity for renewing old acquaintances and making new ones.

6:30 p.m. to 9:30 p.m. (Optional Dinners)

Restaurant Dine-Arounds

Prices include tip and wine.

Transportation not included.

Prices include tip and wine. Transportation not included. Note: Changes to reservations will incur a \$10 processing fee. No changes will be accepted after Monday, October 24. To make a new reservation after that date, contact the venue directly to see if the special Dames' rate is still available.

#1 Equinox

Dame Ellen Kassoff Gray

\$59 per person; 55-person maximum

818 Connecticut Avenue, NW, Washington, DC 20006

www.equinoxrestaurant.com

While focusing on inventive interpretations of classic American cuisine, Chef Todd Gray and Ellen have embraced the concept of "putting the farmer's face on the food." Every plate tells a story of place, celebrating Mid-Atlantic cuisine through sophisticated seasonal dishes. Located one block from the White House. Named one of *The Washington Post's* top 50 restaurants.

#2 Casa Luca

Dame Jessica Botta

\$85 per person; 35-person maximum

1099 New York Ave., NW, Washington DC 20001

www.casalucadc.com

Fabio and Maria Trabocchi's osteria is grounded in the rustic spirit and traditional recipes of the Marche region of Italy and is one of *Washingtonian* magazine's 100 best restaurants for 2016. Casa Luca evokes the warm atmosphere of family dinners.

#3 Black Salt

Dame Barbara Black

\$120 per person; 25-person maximum

4883 MacArthur Blvd., Washington, DC 20007

www.blacksaltrestaurant.com

Black Salt Fish Market & Restaurant, Washington's premier seafood restaurant, is wholly committed to the sustainability of fish and shellfish stocks worldwide. Black Salt specializes in creative preparations of seafood and is consistently one of *Washingtonian* magazine's 100 best restaurants.

#4 RIS

Dame Ris Lacoste

\$90 per person; 35-person maximum

2275 L Street, NW, Washington, DC 20037

www.risdc.com

This upscale West End neighborhood restaurant serves fresh, seasonal American cuisine created by Executive Chef /Owner Ris Lacoste, one of the most respected D.C. chefs. She earned her reputation with high-quality ingredients, bold innovative technique, and food that is both familiar and simply delicious.

#5 Marcel's

Dame Polly Wiedmaier

\$125 per person; 20-person maximum

2401 Pennsylvania Ave NW, Washington, DC 20037

www.marcel.com

Marcel's features Belgian-inspired cuisine and recently won the 2016 "Formal Fine Dining Restaurant of the Year," awarded by D.C.'s, Restaurant Association of Metropolitan Washington. Chef Robert Wiedmaier and Polly named Marcel's after their first son in 1999 and have recently re-designed their luxe flagship restaurant. A short two blocks from the Fairmont Hotel, Marcel's haute-cuisine is a special treat.

#6 Restaurant Nora

Dame Nora Pouillon

\$97 per person; 40-person maximum

2132 Florida Ave., NW, Washington, DC 20008

www.noras.com

Chef Nora Pouillon is a pioneer and champion of organic, environmentally conscious cuisine. She opened Nora's in 1979, sourcing seasonal food from local farmers and vendors who practice sustainable and organic methods. In 1999, it became America's first certified organic restaurant. Antique Mennonite and Amish crib quilts decorate the walls.

#7 Centrolina

Dame Amy Brandwein

\$130 per person; 10-person maximum

974 Palmer Alley, Washington, DC 20001

www.centrolinadc.com

Authentic regional Italian cooking and seasonal availability is the inspiration for Chef Amy's menu. With views of fresh market produce, an open kitchen, and terra cotta clad wood oven, guests are immersed in the cooking experience as they dine. The on-site market displays imported and specialty items and fantastic local produce, meat, cheese, and seafood.

#8 Bangkok Joes

Dame Aulie Bunyarataphan

\$55 per person; 50-person maximum

3000 K St. NW, Washington, DC 20007

www.bangkokjoesdc.com

Located in Georgetown's Washington Harbor, Bangkok Joe's features a menu inspired by the wonderful tastes and aromas of Bangkok's street food. The restaurant has fine Thai cuisine and is Washington's first dumpling bar. tantalize your taste buds with Aulie's unique interpretations.

#9 West End Bistro Ritz Carlton

Dame Annie Boutin King

\$110 per person

10-person maximum; 20-person maximum

1150 22nd Street, N.W., Washington, DC 20037

www.ritzcarlton.com/en/hotels/washington-dc/

Sit at the Chef's Table of the Westend Bistro, an award-winning casual American bistro located just blocks from

the Fairmont. Chef de Cuisine Adam Barnett presents a straightforward menu of simple signature dishes inspired by family traditions and recipes.

#10 Brasserie Beck

Dame Polly Wiedmaier

\$65 per person; 20-person maximum,

1101 K Street, NW, Washington, DC 20005

www.brasseriebeck.com

Polly and Chef Robert Wiedmaier's fun and lively brasserie serves up mussels, frites, seafood platters, and a hefty Belgian beer list of over 100 choices. Brasserie Beck is a contemporary European-style brasserie in the heart of D.C.'s burgeoning McPherson Square neighborhood.

Friday, October 28

6:15 a.m. to 7:00 a.m.

Gentle Yoga

\$18.00 per person

12-person minimum; 22-person maximum

This gentle yoga class will rejuvenate your mind, body, and spirit. Designed for all levels, you will reap the benefits of your practice throughout the busy day ahead. Hotel gym; mats provided. *Namaste!*

7:30 a.m. to 5:00 p.m.

Registration/Hospitality

8:00 a.m. to 8:30 a.m.

Opening Breakfast

8:30 a.m. to 8:45 a.m.

General Session Welcome

Maria Gomez Laurens, LDEI President

8:45 a.m. to 9:45 a.m.

Keynote Talk: The Diversity Imperative: No more excuses!

Dame Susan Ungaro, President of the James Beard Foundation

The best chef and restaurant awards. Top 10 lists. Who's Who honors. Have you often wondered where are all the women? Where are the people of color? What can—and should—be done? How can we be less comfortable with this uncomfortable state of our professional food world? Susan Ungaro will address this issue and offer suggestions and a call to action for all of us who believe in creating a more just, diverse, and multicultural food world.



9:45 a.m. to 10:30 a.m.

International Food - Local Flavors

Dame Joan Nathan, Food Historian, Author

People speak of “Mash Up” as the newest cuisine. Grande Dame **Joan Nathan**, who will use research for her forthcoming book *King Solomon's Table*, will show us that our latest fad has been going on for millennia and will point out some local examples in our nation's capital.

10:30 a.m. to 11:00 a.m.

Networking Break

10:30 a.m. to 2:30 p.m. (Friday and Saturday)

The Marketplace

Have fun connecting with D.C. Dames presenting their locally made food products from the Mid-Atlantic region of D.C., Maryland, and Virginia. You won't want to miss this opportunity to take home some delicious items that deserve a place in your kitchen. Shipping services will be provided, so don't worry about not having room in your suitcase!

11:00 a.m. to 12:30 p.m.

Concurrent Sessions

Session #1: Heritage of the Chesapeake

Dame Rachel Martin, Vice President, Boxwood Winery

Dame Theresa Morrison, Founder, Bacchus Wealth

John Shields, Chef, Author, Chesapeake Bay Cooking

Dame Ann Yonkers, Founder, Freshfarm Markets

Moderator: Dame CiCi Williamson, Author, *The Best of Virginia Farms Cookbook and Tourbook*

Beginning in 1607 with Jamestown, Virginia, the first permanent English settlement in the U.S., the panel takes us through the culinary history of the Chesapeake region from the lavish plantation tables to the present growth in Mid-Atlantic food and wine; the history and revival of breweries and distilleries; the foodways of the Chesapeake's tributaries in Virginia and Maryland; viticulture, livestock, and vegetable farming; and the region's farmers markets.

Session #2: Food and Technology

Dame Susan Barocas, Filmmaker, Writer

Gwen Gulliksen, Culinary Instructor, Cape Fear Community College, Wilmington, North Carolina

Pamela Hess, Executive Director, Arcadiafood.org

Dame Marie Ostrosky, Senior Television Producer, Food Stylist, and Cookbook Author

Moderator: Dame April Fulton, Editor, Writer, *National Geographic's* food blog, “The Plate”

This session focuses on “Five Ways Technology Is Changing Food Forever.” Advances in technology and electronic communications are increasing our awareness of both the way we eat and the industry that supplies our food. Topics include the challenges of biotechnology, new ways

to monitor crops, creating food on a 3-D printer, and new ways to obtain information about everything from food safety outbreaks to recipes for Grandma's apple pie, and where the best pizza joint is.

Session #3: Culinary Medicine

Timothy S. Harlan, MD, FASP, Associate Dean for Clinical Services, Tulane University

Moderator: Dame Mary Beth Albright, Food Writer, Food Lawyer

Imagine that your doctor wrote you a recipe instead of a prescription to cure your illness. This concept is not that far fetched and may be pivotal in improving America's health and bringing our medical costs under control. The Tulane School of Medicine Teaching Kitchen provides continuing medical education classes with the objective of providing practicing physicians with the knowledge of how diet, lifestyle, and nutrition relate to disease and can help you live a more healthful life.

12:45 p.m. to 2:30 p.m.

Partners Showcase Luncheon

Our international business partners will be on hand to serve a bountiful array of their fabulous products and display their wares. This is an informal “grazing” luncheon to showcase our partners and thank them for their support at our annual conference and throughout the year. Dames will have the opportunity to meet them and learn more about their products and services and how Dames and their clients might benefit.

2:45 p.m. to 4:00 p.m.

Concurrent Sessions

Session #4: Demystifying the Microbiome and Pre- and Probiotic Foods

Cindy D. Davis, Ph.D., Office of Dietary Supplements, National Institutes of Health

Dame Nancy Piho, President, NTA, Inc.

Robert C. Post, PhD, MEd., MSC. Senior Director, Nutrition and Regulatory Affairs, CHOBANI, LLC

Moderator: Dame Katherine Tallmadge, MA, RDN, LD Personalized Nutrition

We all possess 100 million bacteria that inhabit our gastrointestinal tract: the Microbiome, which influences your health dramatically. In this session, you'll learn about exciting science concepts for more healthful living: how they translate to our everyday eating habits; whether they help combat diabetes, body fat, fatigue, anxiety, depression, headaches, acne, eczema, colds, infections, joint and muscle pain; and how to design diets using this evolving science. Recipe development just got more interesting!

Session #5: Legal Aspects of Social Media

Jackie Henson, Attorney at Law

In this session, Jackie Henson navigates us through the

legal aspects of social media. For many companies, the question now is not whether to use social media in their businesses, but how. And as with any new aspect of doing business, there are several potential pitfalls that a company must be aware of to avoid running into legal difficulties. However, with some forethought and attention, a company can minimize or avoid legal trouble and make those tools more effective.

Session #6: Rococo Chocolate: Brand Building with Global Conscience

Dame Chantal Coady, Owner, Rococo Chocolate, London, England

Food purchasing is power. Who you source from, how it was produced, and whether growers are paid a living wage all impact the health of our global food supply. London Dame **Chantal Coady**, OBE (Officer of the Most Excellent Order of the British Empire), provides an inspiring primer on how lives, local economies, and the environment have thrived through her collaboration with organic cocoa farmers in Granada for over 10 years.



4:00 p.m. to 6:00 p.m.

Cocktails and Conversations with Authors Hospitality Suite

Come join our D.C. Dame authors for a relaxing cocktail, fortifying nibble, and a bit of enlightened conversation. Authors and presenters will be available to personalize their books for you. Shipping services will be provided, so don't worry about not having room in your suitcase!

6:00 p.m. to 7:00 p.m.

Brock Circle Reception

Members of the Brock Circle will gather prior to the dinner. All Brock Circle Dames are invited to attend along with Presidents (or one designee) of Brock Circle chapters. If you would like to join the Brock Circle at Conference, please let us know so that we can add you to the VIP list.

7:00 p.m.

Buses Depart for Union Station

7:30 p.m. to 10:00 p.m.

LDEI's 30th Birthday Celebration Dinner

Tonight brings us together for a celebration of the 30th birthday of LDEI in the grand Beaux Arts building, Union Station. Since its heralded opening in 1908, Union Station has been witness to much of this nation's 20th-century history. Bring your "Global Appetite" as we enjoy an international array of culinary delights created by our local Dame chefs and cookbook authors.

Saturday, October 29

6:15 a.m. to 7:00 a.m.

Gentle Yoga

\$18.00 per person

12-person minimum; 22-person maximum

This gentle yoga class will rejuvenate your mind, body, and spirit. Designed for all levels, you will reap the benefits of your practice throughout the busy day ahead. Hotel gym; mats provided. *Namaste!*

7:30 a.m. to 4:00 p.m.

Registration/Hospitality

8:00 a.m. to 8:30 a.m.

Global Culinary Initiative (GCI) Breakfast

8:30 a.m. to 10:30 a.m.

Culinary Diplomacy: Peace, One Plate at a Time

Lauren Bernstein, Director of the Diplomatic Culinary Partnership, Office of the Chief of Protocol, U.S. Department of State

Johanna Mendelson Forman, Senior Advisor, Managing Across Boundaries Program, Stimson Center, Scholar in Residence, American University's School of International Service

For centuries, people have used food as a tool for diplomacy. Food experiences not only help to share our values and traditions, but also can help to foster greater understanding among people and cultures. In this session, we will explore the role that food can play in effective public diplomacy efforts, both within our own communities and abroad.

10:30 a.m. to 11:00 a.m.

Networking Break

10:30 a.m. to 2:30 p.m.

The Marketplace

Have fun connecting with D.C. Dames presenting their locally made food products from the Mid-Atlantic region of DC, Maryland, and Virginia. You won't want to miss this opportunity to take home some delicious items that deserve a place in your kitchen. Shipping services will be provided, so don't worry about not having room in your suitcase!

10:45 a.m. to 12:15 p.m.

Concurrent Sessions

Session #7. Chefs as Activists

Dame Aviva Golfarb, Author, The Six O'Clock Scramble
Katherine Miller, Founding Executive Director, Chef



Action Network

Dame Nora Pouillon, Chef, Owner, Restaurant Nora,
Moderator: Dame Mary Beth Albright, Food Writer,
Food Lawyer

In this session, the panel will discuss the public roles of chefs, particularly here in Washington, D.C. Local chefs discuss food's impact on politics and politics impact on food. The Chef Action Network is a James Beard Foundation Initiative providing chefs a boot-camp opportunity to become effective leaders in the fight for food system changes.

Session #8: Attracting New Farmers

Dena Leibman, Executive Director of Future Harvest
CASA

Kathleen O'Keefe, Founder of Utopacres

Jamie Teralla, Farmer, Monnette Farms; Director, Maryland Young Farmers Coalition

Dame Deborah Wren, Young Farmer, Eco City Farms
Moderator: Dame Janna Howley

We will take a look at the wave of young farmers and urban farms in the area. With record farmland prices, climate instability, and an agricultural economy often working against them, today's young farmers and ranchers are all "Champions of Change." These young farmers take personal and financial risks to feed the country and build a healthful food system. Your takeaway: a greater understanding and appreciation of why bringing young people back to the farm or ranch is a national priority.

Session #9. #FOODPORN

Dame Jennifer Farley, Writer, Food Photographer

Dame Kristen Hartke, Food and Beverage Writer, Editor

Dame Marie Ostrosky, Senior Television Producer, Food Stylist, and Cookbook Author

Moderator: Dame Polly Wiedmaier, CMO,
RW Restaurant Group

"Food porn" is defined as "close-up images of juicy, delicious food in advertisements." This session takes a look at its evolution—via websites, blogs, and smartphone apps—and food porn's impact on health, technology, and the food industry. You will gain a solid understanding of what works and why in the food and hospitality industry.

12:30 p.m. to 2:00 p.m.

Legacy Awards Luncheon

Prepare to be inspired by the 2017 Culinary, Wine, Entrepreneurship/Pastry, Farm-to-Table, and Food-and-Wine Journalism Legacy Award winners as they share personal experiences of their Dames-hosted externships and the ways their experiences have impacted their respective career paths.



2:00 p.m. to 4:00 p.m.

Council of Delegates (COD) Meeting

During our annual business meeting, you will gain important insights into how our organization works. Delegates representing each chapter have the opportunity to craft LDEI policy. Non-delegate Dames are also welcome and are encouraged to attend.

Saturday Afternoon

For Dames and guests not attending the Council of Delegates meeting, check your goodie bag for a full listing of suggested activities, and nearby museums and gardens you can visit.

6:30 p.m. to 7:30 p.m.

LDEI's M.F.K. Fisher Awards Reception

Enjoy sumptuous hors d'oeuvres and a sip of bubbly in preparation for LDEI's prestigious M.F.K. Fisher Awards for Excellence in Culinary Writing.

7:30 p.m. to 10:00 p.m.

LDEI's M.F.K. Fisher Awards Banquet

Carrying out the "Global Appetite" conference theme, dine at our internationally flagged tables. Fete the grand prize winner of our now-annual M.F.K. Fisher Awards as Dianne Jacob is awarded \$1000 for her entry, *The Meaning of Mangoes*, that was scored by 10 judges to be the best of 80 entries in LDEI's M.F.K. Fisher Awards Contest. Dianne Jacob and LDEI's M.F.K. Fisher Award Chair, CiCi Williamson, will speak, and the LDEI President's gavel will be transferred from Maria Gomez Laurens to Stacy Ziegler.



Sunday, October 30

10:00 a.m. to 2:00 p.m. (Optional Activity)

Chapeau, Auguste Escoffier ! Champagne Brunch at La Maison Française, the French Embassy

4101 Reservoir Road

Washington, DC 20007

Ticket price \$80

A lovely brunch at *La Maison Française*, The French Embassy, celebrating the 170th birthday of Auguste Escoffier is the perfect way to bid au revoir to your sister Dames. We look forward to sending you off in grand style at our chapter fundraiser, *Chapeau, Auguste Escoffier !* (More details are on the back cover.)

LDEI 2016 Conference Registration Form

(Registration is also available online at www.ldei.org)

Name

Chapter

Company Name

Title

Address

City

State ZIP

Phone

Email

Spouse/Guest Name

Check here if first-time attendee

Total Due \$ _____

Cancellation Policy

Full refund, less \$50 processing fee, if cancelled by October 19, 2016. No refund after October 19. All refunds are processed after the conference.

Payment

Check Enclosed _____

Mastercard _____ VISA _____ American Express _____

Account # _____

Expiration _____ Security Code _____

Signature Required

Billing address (if different from address above)

Send Registration

By Mail:

Greg Jewell
LDEI
P.O. Box 4961
Louisville, KY 40204

Scan/email:

info@ldei.org

By Fax:

Greg Jewell
502.456.1821

Further questions?

Contact Greg Jewell
at 502.456.1851 x1
or info@ldei.org

Registration

Full registration includes all conference materials, meals, and events scheduled Friday and Saturday *except* optional tours and the Thursday Dine Arouns. To be eligible for the early conference registration fee, registration form must be postmarked by September 23, 2016

	#	Member	#	Spouse/Guest
Early Registration		585.00		N/A
Regular Registration		610.00		N/A
Opening Reception		Included		40.00
Friday Breakfast		Included		40.00
Partner Luncheon		Included		55.00
Friday Evening Event		Included		150.00
Saturday Breakfast		Included		40.00
Legacy Awards Luncheon		Included		50.00
M.F.K. Fisher Reception/Banquet		Included		175.00
Friday Day Pass (includes all Friday events)		325.00		N/A
Saturday Day Pass (includes all Saturday events)		325.00		N/A
Total				

Optional Events Both members and guests are welcome to attend any of the optional events below.

	Fee	# of Tickets	Total
30th Anniversary Conference Patron	500.00		
Early Arrival Tour: Hillwood Estate	30.00		
Tour 1: Wheaton International Food Walking Tour	125.00		
Tour 2: Mount Vernon	115.00		
Tour 3: Tasting Terrior, Airlie	165.00		
Tour 4: From a More Perfect Union	115.00		
Tour 5: Library of Congress	115.00		
Tour 6: All Things Charcuterie	140.00		
Tour 7: Traditional Turkish Cuisine	125.00		
Tour 8: White House Kitchen and Garden Tour	55.00		
Dames' Drink 2016	20.00		
Dine Around #1: Equinox	59.00		
Dine Around #2: Casa Luca	85.00		
Dine Around #3: Black Salt	120.00		
Dine Around #4: RIS	90.00		
Dine Around #5: Marcel's	125.00		
Dine Around #6: Restaurant Nora	97.00		
Dine Around #7: Centrolina	130.00		
Dine Around #8: Bangkok Joes	55.00		
Dine Around #9: West End Bistro, Ritz Carlton	110.00		
Dine Around #10: Brasserie Beck	65.00		
Gentle Yoga - Friday	18.00		
Gentle Yoga - Saturday	18.00		
Champagne Brunch at French Embassy	80.00		
Total			

Pre-Conference Sessions _____ Chapter Leadership Forum

Concurrent Seminars (Select ONE seminar from each group)

Group A: _____ Session 1 _____ Session 2 _____ Session 3

Group B: _____ Session 4 _____ Session 5 _____ Session 6

Group C: _____ Session 7 _____ Session 8 _____ Session 9

If you require special accommodations to participate fully, please attach a written statement of your needs. The hotel is fully ADA-accessible, but we need advance notice for off-site locations and transportation.

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 NASHVILLE
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Save
 THE DATE

Chapeau, Auguste Escoffier!
 A Birthday Celebration for Auguste Escoffier

Sunday, October 30, 2016 ♦ 10 a.m. - 2 p.m.

La Maison Française
 Ambassade de France

French-Inspired Brunch with Champagne
 Exclusive Live Auction by Dame Carla Hall
 Live Music

A portion of proceeds goes to benefit programs supported by Les Dames d'Escoffier, Washington, DC Chapter.

Chapeau, Auguste Escoffier!

BIRTHDAY BRUNCH AT THE FRENCH EMBASSY

Complete your visit to Washington, D.C., by joining us at *La Maison Française* as we toast the 170th birthday of Auguste Escoffier in grand style on Sunday, October 30. *Chapeau, Auguste Escoffier!* (see page 10) is a salute to our namesake and culinary genius. Enjoy a French-inspired brunch in the surroundings of this beautiful venue and savor your last moments in our fair city. This chapter fundraiser, to be held at the elegant French Embassy, will feature fabulous food, champagne, music, and a live auction hosted by **Carla Hall**. Proceeds from the fundraiser will go towards our scholarships and grants program and include a donation to LDEI. We promise you will be glad you stayed to bid *au revoir* to your sister Dames in Escoffier style, *mais bien sûr!*

Merci!