



CAPITAL WINE & FOOD

NATIONAL CAPITAL AREA CHAPTER NEWSLETTER

Winter 2012

www.aiwf.org/dc/

SO MANY FLAVORS, SO LITTLE TIME...

By Rena Roseman

My husband, Elliot, and I recently spent over two weeks traveling throughout Veneto, Tuscany and Umbria, visiting larger cities such as Venice, Florence, Lucca, Perugia, and Siena, and about half a dozen small towns and villages as well. Each had its own cuisine, architecture, and customs. But the one constant was their love for – no, their addiction to – gelato.

Downtown in every major city, it's hard to go a single block without encountering at least one gelato outlet. There are stand-alone gelato shops, and gelato shops that are part of a pizzeria, restaurant, or other food establishment. It was not uncommon for there to be several gelateria in the same block, even some right next to each other. Moreover, they all seemed to be doing a robust business (at least during good weather), each of them patronized by their own local

aficionados, or by visiting tourists. While some shops were more popular than others, they all seemed to be selling substantial quantities of the refreshing mixture.

And why should they not? Gelato comes in a rainbow of flavors – some shops had 30 flavors or more – designed to please every palate. The ability to mix and match, and thus have a different experience every time you consume it, is practically endless. My favorites were coffee, dark chocolate and “After Eight,” while Elliot favored pistachio and fruit flavors. Also, gelato is less fattening than ice cream since it's made from milk rather than cream, so the guilt factor is way less (although it may not fall into the health food category!). Third, every place makes it so easy to consume – there are three or four sizes of both cups and cones to suit every appetite and budget.

You may wonder with so many gelateria, how they try to distinguish themselves from the competition. All the shops will give you a taste before you buy, so there's no difference there. There are various distinctions: first, there is the “my gelato looks more enticing than yours” approach. Some shops put their flavors in a deep tub where you can only see the top; however, others are more artistic. A common



method is to build a large mound of gelato for each flavor, and a variation on this theme is to add pieces of real fruit, chocolate or syrups to the mouthwatering display. One creative gelateria put their gelato onto Popsicle sticks, which they then roll in any number of “toppings” of your choice.

A final approach is to offer unique flavors. Everyone has core flavors (chocolate, vanilla, strawberry, and many others), but some display more exotic fare, such as Ricotta and Pistachio Cheesecake and Caramel with Pine Nut and Dark Cherry. These offer some wonderful bursts of different flavors on your taste buds. If you wanted to try something new and different, after trying 30 or more “normal” gelato flavors at your usual haunts, you can patronize one of these other places for a unique gustatory experience.

We were in Florence during a “Gelato Festival,” with several of the city's major squares dedicated to the sale of this treat by dozens of purveyors. We bought the package deal and actually enjoyed four gelatos

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Wine Around Town By Ellen Kirsh



Hank's Oyster Bar is an easy-to-find treasure just steps from Dupont Circle. Owned by Chef Jamie Leeds, Hank's has served award-winning, affordable "Urban Beach Food" since 2005, and recently expanded to include a bar and lounge. Jamie's active support of AIWF, Dining Out for Life, and other important community organizations has helped make Hank's a neighborhood fixture. Jamie's experiences working with some of the most respected restaurant groups and chefs in both New York and abroad has translated into Hank's unique American cuisine. The recent expansion facilitated their now-longer wine-by-the-glass list, with every wine selected to match well with the menu. The newly added lounge is a great place to enjoy wine and cocktails with creative bar food. Truffled popcorn anyone? And on the happily unchanged restaurant side of Hank's, more well-chosen wines by the glass translates to more opportunity to experiment with wine and food pairings—offering a great opportunity for pairing success.

Hank's "urban beach food" restaurant menu is focused on seafood, but there is always the rotating "meat and two" option for devout carnivores, including the Fried Chicken we enjoyed on a Sunday night. On other nights of the week, the changing meat specials include the wildly popular short ribs, strip steak, and lamb.

The 17 white wines poured by the glass at Hank's, range in price from \$7 to \$11. With 3 kinds of raw

oysters we tried two sparkling wines—the fruity and light Prosecco San Giuseppe NV (11/40) and the more substantial Gruet Brut NV from New Mexico, a champagne-like bargain (8/30). With the oysters we also tried two white still wines, the Caceres "Deusa Nai" Albarino 2010 from Spain (9/36) and the Ela Vinho Verde 2010 from Portugal (7/28). We found the Albarino to be medium bodied and rounder, while the Vinho Verde had a characteristic spritz and a very acidic, citric profile. All of these wines were generally very good with oysters, but since oysters vary in texture and taste some wines paired better with some oysters. The best wine pairing with oysters generally was the Vinho Verde, and its fresh, crisp character was also a fabulous match with the complex and elegant Black Sea Bass Crudo. I would try the Vinho Verde with Hank's ceviche too. If you prefer mild, creamy oysters, I would suggest the Cape Mays with the Albarino or the Gruet, but other more briny oysters did not do as well with those wines.

We added the rather austere and minerally Moulin de Vrilleres Sancerre 2009 from France (12/44), and the tropical fruit-heavy and herbaceous Mt. Nelson Sauvignon Blanc 2010 from New Zealand (10/38) to the glasses already on the table. Comparing these last two wines is interesting, since they are both made from the same grape—Sauvignon Blanc—but demonstrate entirely different

character because they come from such different places. Hank's also offers the Joel Gott Sauvignon Blanc 2010 (8/32) from California on the wine list, but we had no room on the table to try it! I would expect the California Gott Sauvignon Blanc to be very fruity, with a bit fuller body and higher alcohol.

We tried all 6 of the wines with the terrific fried oysters, the very large and succulent lobster roll, the chili roasted local broccoli and the sesame snow peas. The winner with the lobster roll was the Sancerre, but the New Zealand Sauvignon Blanc was also quite a good match. The fried oysters were fantastic with both the Prosecco and the Vinho Verde. The bubbles contrasted beautifully with the perfectly crisp oyster crunch. No wine conflicted with either of the vegetables.

Switching to red wines, from the list of 13 red wines served by the glass (priced from \$8 to \$12) we ordered the excellent Tinto Rey Matchbook 2006 (12/44) from California, which was full of spice, tobacco and black currant. Tinto Rey means "Red King" in Spanish, a reference to the very versatile tempranillo grape that dominates the blend. Tinto Rey surprisingly turned out to be the best choice for the legendary, 3-day-brined, fried chicken, but it also was enjoyable with the marinated sable fish and the beets. The Il Cuore Barbera 2009 (11/40) from California overpowered the fried chicken, but

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5 Minute Cooking Class: Fennel

Chef Matt Finarelli



When late summer comes around, I begin to anticipate the arrival of many wonderful foods. The autumn harvest is coming, and some of my favorite foods, like fresh figs and butternut squash, will soon be available. But there is one vegetable that really stands out this time of year as one of my all-time favorites to work with: fennel.

Fennel is a perennial herb that is native to the Mediterranean region. Its light anise-like flavor makes it reminiscent of licorice, but it has a lightly fibrous texture that more resembles celery. It is so incredibly popular in France and Italy, that it is not uncommon to see cars pulled off on the side of the road there with the drivers pulling wild fennel from the median to take home for dinner.

What amazes me about fennel is the wide variety of uses you can get from the different parts of the plant. Unlike something like a carrot, which really is just useful for the flesh of the tuber found under the skin, the fennel plant has culinary applications in almost all of its forms. It's like a "nose-to-tail" version of eating that even vegetarians can be a part of.

First off, there's the most commonly used white bulb at the bottom of the fennel plant. This is the part of the plant that most of us consider to be "fennel." And rightfully so, as this is almost unquestionably the best and most versatile part of the plant to consume. Sliced into thin strips, it's a wonderful accompaniment to braises

and stir-frys, while it can also be shaved paper-thin and added as light, refreshing addition to salads. If you use smaller, younger bulbs, you can even stew them whole and serve them as a side vegetable that is the perfect accompaniment to fish, chicken, or even venison. And sliced cross-wise, the bulb can be brushed with olive oil and grilled to perfection at your next cookout.

But that's not the end of fennel's usefulness – not by a long shot. Fennel stalks have a tough texture that makes them a little less palatable than the more tender bulbs, but they are a wonderful addition to stocks (especially seafood) to place a light anise flavor in the background. They can also be cubed small and used in stews – so long as they are given enough time to cook through and become tender. And my great-grandfather (one of the Italian ones of course) used to use the stalks like a straw to draw up red wine from his glass, and then once it was loaded with wine, he would then eat the stalk to enjoy the flavors together.

The leaves of fennel (referred to as fronds) are bright green and feathery in appearance. They are often mistaken for dill, but the flavor of these two herbs could not be more different. The fronds of fennel are very light in aroma and flavor. However they are one of the best natural garnishes for a dish, as they add that lovely touch of green to a dish that contains fennel, since the bulb is white, and doesn't add any color of its own.

The bright yellow flowers of the fennel plant are also edible, and have a light anise flavor as well. Use them to bring your salads to life, or as a beautiful décor to your desserts.

Fennel seeds are a dried spice, and they are the most widely used form of fennel around the world across different cuisines. They make a common appearance in sausages in Western Europe, they are a part of many spice blends in the Middle East, they are often consumed after a meal in Pakistan and India as a digestive and breath-freshener, and are part of the famous spice blend known as Chinese Five-Spice Powder. In fact, India is the largest producer of cultivated fennel in the world, even though it's not native to that region.

And finally, even the pollen of fennel is edible. And like most other hand-collected pollens (for example, the pollen-laden stamens of the saffron crocus flower), it's the most expensive form of fennel. It doesn't taste like fennel seeds or anise, it truly has a light, sweet flavor that is all its own. Ground fennel seeds don't make for a suitable substitute for the pollen. It can be used as a seasoning for seafood or rabbit before they get cooked, but is more commonly used as a finishing flavor to almost any meat dish. It's also fabulous mixed into desserts, especially those featuring stone fruits or citrus.

Hopefully one of these ideas here will motivate you to give this fabulous food a try – in any of its many forms. Simply put, you can't buy a part of fennel that's not edible, so why not get creative and try using some soon? It may look like an intimidating plant to tackle at first, but I promise, you won't be disappointed!

See Matt's recipe for Fenneled Fingerling Potatoes on our web site, aiwf.org/dc/.


Matt Finarelli is a DC-area cooking instructor and author. His first cookbook, **Beyond the Red Sauce**, has just been published.

A BEER PRIMER Part 2:

LAGER By Larry Powers




As mentioned in Part I (October, 2010 Newsletter)

the two major types of beer are lager and ale. Different yeasts are used in the fermentation of each type. Because lagers are fermented at colder temperatures than ales, the yeasts used for lagers do not impart much flavor so the flavors of the **malt** and **hops** predominate. Both types are matured by means of storage under refrigeration, known as lagering (German: *lager* to store). Lagers are stored at lower temperatures than ales and for longer periods of time (except for many mass-produced beers which are rushed to market with minimal aging). Ales, brewed and matured at higher temperatures, go back thousands of years whereas lagers, requiring low temperatures, were restricted to winter production and did not become widespread until the introduction of refrigeration in the 19th century. 

Wine Around Town

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would probably be a great match with Hank's short ribs and steaks, as would the cabernet, syrah, zinfandel, and the malbec.

The wine by the glass list at Hank's offers a chance to try multiple wines with different dishes, allowing a diner to decide the wines that stand best on their own, as well as discovering favorite pairings. Do order a couple wines by the glass with dinner and try them with everything. My only complaint is that a single meal did not allow me to try many of the wines or dishes that I found enticing. 

Ellen Kirsh is a Certified Wine Educator under the auspices of the Society of Wine Educators, and has additional credentials from a number of wine organizations.

Malt (malted grain) is grain that has been softened in warm water and allowed to germinate so as to break down the membranes of starch cells and convert the starch to sugar. The malt is then roasted (kiln-dried) to arrest germination; the degree of roasting affects beer color and flavor: longer roasting results in more caramelization of the sugars and darkening of color. Many dark beers (mostly ales) retain a sort of burnt toast flavor imparted by the roasting, straightforwardly called "roasty". Malt is sweet and may include flavors like bread, caramel, nutty, and toffee.

Hops are the dried, ripe, cone-shaped leafy flowers of a climbing vine of the nettle family, used for its preservative (antibacterial) quality and for flavoring. Different hops varieties can impart citrus, floral, spicy or bitter flavors to the beer. Lagers are less assertively hopped than ales and will therefore display mild to moderate bitterness and few, if any, citrus/floral notes.

Lagers are generally smoother, cleaner, lighter-bodied, more heavily carbonated and with more malt flavors than ales, with low-to-medium hoppiness and less alcohol, and are drunk colder. Although there are many more styles of ale than of lagers, the consumption of lager is about four times that of ale. As will become apparent below, almost all lager styles originated in Germany. Ironically, the "classic" lager style, pilsener, is not German.

Pilsener: the first pale lager, originating in Pilsen, Bohemia (now Czech Republic) in 1842, it is now considered to be the classic lager. It is a clear golden color, light in body, dry, with moderate hoppiness and 4-5% abv (alcohol by volume). Pils is the German version.

Dortmunder: (fr. city of Dortmund) a slightly stronger (5-6% abv), clean, crisp, dry, pale lager, less hoppy than pilsner, with slightly more body.

American Lager: the most popular style in the U.S. and copied worldwide. It is similar to pilsener or Dortmunder but is paler, bland, highly carbonated, lightly hopped and light bodied with 4-5% abv (cf. American Amber Lager below). Rice or corn is used in conjunction with the more-expensive barley for these mass-produced beers, resulting in the paler color.

Helles: (G: light/pale, often used to denote any pale lager or light beer in Germany) paler than pilsener, a lightly hopped, low alcohol session beer (one which can be imbibed over the course of an evening with little ill effect).

Vienna: amber-colored, darker than pilsener, slightly higher alcohol (5-5.5% abv), sweet, malty, light-to-medium bodied, lightly hopped.

Oktoberfest: Vienna-inspired, light/medium amber, 5-6% abv, lightly hopped, malty lager. In Germany, only beers brewed in Munich may be called Oktoberfests; in the U.S. similar beers labeled Oktoberfest/Oktoberfest are marketed in early autumn.

Marzen: (G: Marz, March) brewed in March for release in autumn, it is a slightly darker, maltier, slightly fuller-bodied version of Oktoberfest, also 5-6% abv.

American Amber Lager, a craft brew style, is similar to Marzen, but with more hops flavor, somewhat lower abv (5-5.5%).

Bocks: (possibly from city of Einbeck; also G: goat) bocks are strong (6-8% or higher abv), malty, springtime lagers, often featuring a goat on the label. **Heller Bock** (G: bright/clear) and **Maibock** (G: May bock) are gold/amber, moderately hopped, medium bodied. **Bock** is darker, lightly hopped and medium bodied; **Doppelbock** (G: double bock) is also dark, extra strong (up to 13.5%), lightly hopped and full bodied.

Munich Dunkel: (G: dark) medium-to-dark brown, smooth, malty, lightly hopped, light bodied, 4.5-5% abv.

Schwarzbier: (G: black beer) dark brown, roasty, malty, moderately hopped and medium bodied (4-5% abv).

(Part III, "Ales," will appear in one or more future Newsletters.)

Larry Powers is chapter Secretary and a member of the program committee.

SO MANY FLAVORS, SO LITTLE TIME...


Continued from page 1

that day! Think of the best field trip you could take as a school kid – yes, there were hundreds of kids there in their ubiquitous yellow caps. And the coup de grace was – they were giving lectures in making gelato at a “gelato university.” Can you imagine introducing yourself as having received a B.A. in “Gelato Studies?”

What’s behind this gelato craze there, and why is it becoming more popular here?

- **First**, gelato is less solidly frozen than ice cream and melts in the mouth faster, so you taste the full flavor immediately. Gelato has much less butterfat than ice cream (typically 4 – 8% vs. 14%) and it is served about 10 – 15 degrees warmer.
- **Second**, gelato has slightly less sugar, with an average of 16-22% vs. 21% in ice cream. The sugar is carefully balanced with water, which also prevents the gelato from freezing solid, making the natural taste more accessible.
- **Third**, you’re ingesting less air and more intense flavor. In the U.S., ice cream is frozen in an assembly line freezer that captures up to 50% air. Gelato, on the other hand, is frozen quickly in small amounts in a batch freezer, resulting in just 20% -35% air.
- **Finally**, it’s fresher because it is made very frequently, even daily, on or near the premises where it is sold. Gelato production yields smaller, more delicate ice crystals than ice cream, giving it a smoother texture. High quality artisan gelato will hold its flavor and texture for only a few days, even when stored carefully, while U.S. style ice cream often stays for months in the freezer due to its higher fat content.

Where do we come by this refreshing repast? Gelato actually dates back to ancient Rome and Egypt, when it was made from snow and ice brought down from the mountains, and preserved under ground. Gelato is in fact a royal delicacy, as it was served in Florence at the Medici courts. From Italy, the treat was brought to France, where the first ice cream machine was built. However, its popularity really grew in the 1920’s and 30’s in northern Italy, in Varese, where the first mobile gelato cart began to distribute it more widely. The rest, as they say, is history.

And just in case you’re in Italy, and have an unexpected pang of nostalgia for American ice cream, you might venture out to the new “Gelateria” Elliot and I discovered on our last day in Florence. Yes, it’s a Ben and Jerry’s with all the familiar accoutrements, selling American ice cream, right down to the “Chunky Monkey.” Go there if you must, but recognize that’s a choice, not an involuntary action, and then go back to the Italian national dessert. 

Rena Roseman is a long time chapter member.



**WELCOME
NEW MEMBERS!**

Isabell Banach Lana Halpern Robert Haroutunian Meghan Hoover Mary Villa McLaughlin	Lisa Mushaw Amy Snyder Elizabeth Stuart Mary Ziomek
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CAPITAL WINE & FOOD NATIONAL CAPITAL AREA CHAPTER NEWSLETTER

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We welcome members' contributions on wine and food related topics.

Contact Dana Sitnick at
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The deadline for the next issue is
April 15.

CHAIRMAN'S CHAT

A few changes to our Board: Mort Glassberg had to step down. We miss him and wish him well. Larry Powers has taken over Mort's job as secretary, and with the rest of the Board, is working on a survey for our members about what kind of events you would like to see in the future. We will also soon welcome new members to the Board.

In the last few months we've had some wonderful programs: We celebrated summer tomatoes at a demonstration and luncheon with Top Chef Carla Hall; dinner at La Ferme with "Julia Child," which brought back fond memories of our founder; our crab cake competition whose winners, Chefs Chris Clime and Amy Brandwein are now AIWF members. We enjoyed a lovely Sunday Brunch at the Bombay Club where program co-chair, Francine Berkowitz shared her knowledge of India with us. Several of you joined me at National Geographic for a discussion with Joan Nathan about the history of Jewish cooking in France and enjoyed a lovely reception. The Beer and Sausage event with Chef Nate Auchter, and Port City's brews, was incredible, and sold out quickly. Note: if you see something that interests you, don't wait to sign up. Plans are underway for more exciting events but we want your input. We are still looking for new members for our Program Committee. We meet once a month and always have wine and snacks – join us. Contact me at margolis@si.edu.

Our plans for the chapter's Days of Taste program are underway and we will be joining with The Lab School and Common Good Farm; we welcome volunteers for this program as well. Contact me at margolis@si.edu.



Carolyn Margolis

EDITORIAL THYME

We have had some fantastic events this year, and I thought it would be appropriate to recognize some friends who have helped make those events special. If you're looking for holiday gifts, here are some suggestions:

- **Bill Butcher, Port City Brewing Company**, provided beer for "Beer and BBQ" and "Beer and Sausage," as well as for raffle and silent auction items. You might offer a gift certificate for a tour and tasting at Port City Brewing Company, as well as any of Port City's gift packages.
- **Chris Capell, Dizzy Pig Barbecue Spices and Rubs** was a sponsor for our "I Love Crab Cake Cakes" competition, and has donated products for our raffles. You can find his products, including gift boxes, through his company's web site and at some Whole Food stores.
- **Mitch Berliner, Meatcrafters, and Stan Feder, Simply Sausage**, supplied sausages for our Beer and Sausage event, asking only for a chance to speak about their products and a seat at the table. Bethesda Farmer's Market and other retail outlets.
- **Ris Lacoste, Ris**, for her continuous generosity in providing whatever we need, whenever we need it. Treat your visiting relatives to dinner.

Dine at any of the restaurants that have hosted one of our events, or generously provided gift certificates for our annual Silent Auction or raffle. Don't forget to mention that you're a member of AIWF.

If you're looking for a holiday book, you might consider *The Punch Bowl* by mixologist Dan Searing. This guide showcases 75 punch recipes: 50 vintage classics and 25 from today's most accomplished bartenders. In addition to recounting the centuries-old history of punch, it also features photos of vintage bowls, glasses, and ladles.

Best wishes for a happy holiday season and a wonderful 2012.



Dana Sitnick

Julia Child's 99th Birthday Celebration

By Rita Rutsohn

On Monday, August 29, 2011, we celebrated Julia Child's 99th birthday in style with a simple but elegant dinner at La Ferme Restaurant in Chevy Chase, MD. The restaurant provided the perfect pastoral setting for this special occasion, and Mr. Alain Roussel, owner of La Ferme, was our gracious host. In his dinner remarks, Alain stated that while he did not know Julia personally, the year he was introduced as a Master Chef of France, Julia Child was introduced as the "Dame of the Year" by the Academie Culinaire de France.

Our four-course meal with wine consisted of some of Julia's favorites: For starters, there were canapés of fresh goat cheese wrapped in puff pastry, bite size Pissaladiere, and

tartlets of spinach. Dinner began with a choice of chilled asparagus soup with dill or a salad of mesclun with endives and toasted walnuts. The main entrée provided a selection of either filet rainbow trout served w/white wine, shallot, mushroom, and herb sauce, or beef tenderloin tips served w/peppercorn, brandy cream sauce and French Fries.

Our dessert was especially delicious because along with either the poached pear with caramel sauce and ice cream, or the Grand Marnier mousse cake, we were entertained by Mary Ann Jung. Ms. Jung is an award-winning performer, writer, director, and actress who made history come alive by impersonating Julia Child.

She performed a funny and witty 45-minute tribute to Julia. Ms. Jung's



interactive performance used AIWF members Larry Willettas Paul Child, Julia's husband, and Carolyn Margolis and Francine Berkowitz, as her two close friends, Louise Bertholle and Simone Beck. Ms. Jung's portrayal of Julia elicited happy memories of her for those in the audience.

The evening ended with a fabulous raffle that included many Julia Child books as well as other special Julia mementos. This event attracted many new AIWF friends who decided to become chapter members. To quote Julia, "Cooking is like love; it should be entered into with abandon or not at all."

Rita Rutsohn is a member of the program committee.

"I Love Crab Cakes" Competition

Judges' Winner:

Chef Amy Brandwein, Casa Nonna

Peoples Choice:

Chef Chris Clime, Passion Fish

Student Co-Winner:

Sarah Hreviniak and Matthew Reed, Anne Arundel Community College



Mistress of Ceremonies:

Former chapter chair and chef/owner of restaurant RIS, Ris LaCoste.

AIWF Board/Program Committee:

Bob Sitnick, Chef Janis McLean, Carolyn Margolis, Dana Sitnick, Nadyne Cheary, Francine Berkowitz

Other Competitors:

- Richard Hetzler, Mitzitam Native Foods Café
- Nate Auchter, Salt and Pepper
- Nicolas Flores, Hank's Oyster Bar
- Chris Kenworthy, Todd Gray's Watershed
- Shannon Overmiller, The Majestic
- Ann Marie James, Wagshal's and Spring Valley Catering.

Other Student Competitors:

- Michael Felice and Jasmine Koscielski, L'Academie de Cuisine
- Gardiner Brooks and Matt Lester, L'Academie de Cuisine
- Matt Cockrell, Stratford University
- Art Institute of Washington

Judges:

- Betsey Apple
- Bill Butcher, Port City Brewing Company
- Claire Cummings, DC Central Kitchen volunteer
- Chef Scott Drewno, The Source
- David Hagedorn, food writer/former restaurateur, 2010 professional and People's Choice winner
- Dennis Gavagan corporate executive chef, Phillips Seafood
- Janis McLean, chef/owner, 15ria, and chapter board member
- Chef Susan Callahan, University of Maryland
- Food blogger Lisa Shapiro, Dining in DC
- Chef and co-owner, Tracey O'Grady, Willow Restaurant.



Sponsors:

Phillips Seafood Restaurant;
Bill Butcher, Port City Brewing Company;
Chris Capell, The Dizzy Pig Barbecue Company



People's Choice: Chris Clime, Passion Fish



Judge's Winner: Amy Brandwein, Casa Nonna, with 2010 winner Scott Drewno, and chapter chair, Carolyn Margolis
Photos by Christian Schiller

UPCOMING EVENTS

Updates are posted on our website at
www.aiwf.org/dc/
 Events begin at 6:30 unless otherwise noted.

D E C E M B E R

15 – Board and Program Committee
 dinner

J A N U A R Y

29 – Slow Foods Farm to Table
 at the National Portrait Gallery

F E B R U A R Y

TBD -Chinese New Year at Ming's

Support Those Who Support Us

**Celebrate Summer Tomatoes**

Chef Carla Hall, Matthew Lyons, Alchemy by Carla Hall
AIWF Program Committee: Nadyne Cheary

Julia Child's 99th Birthday Celebration

Mary Ann Jung, *History Alive!*
 Chef Scott Chambers; Dining Room Manager Prasad;
 Owner and Maitre Cuisinier de France Alain Roussel, La Ferme restaurant
AIWF Program Committee: Rita Rutsohn

Beer and Sausage

Chef Nate Auchter and Pastry Chef Lindsay Auchter, formerly of Salt and Pepper;
 Mitch Berliner, Eric Zander. Meatcrafters; Stanley Feder, Simply Sausage; Bill Butcher,
 Julian Gallo, Port City Brewing Company; Chef Ris Lacoste and kitchen staff, Natalie Christenson, RIS.
AIWF Board and Program Committee: Bob Sitnick, Dana Sitnick

The Bombay Club

AIWF Board: Allison Drewno

Punch

Michael Woods, general manager, Eatonville;
 Dan Searing, Mixologist and author of "The Punch Bowl"
AIWF Board and Program Committee: Joe Del Balzo, Francine Berkowitz

**CAPITAL WINE & FOOD**

NATIONAL CAPITAL AREA CHAPTER NEWSLETTER

The American Institute of Wine & Food
 National Capital Area Chapter Newsletter
 6271 Park Road
 McLean, VA 22101

WINTER 2012

www.aiwf.org/dc/

Founded on the premise that gastronomy is essential to the quality of human existence, **The American Institute of Wine & Food** is a non-profit educational organization with membership open to all. The Institute is devoted to improving the understanding, appreciation and accessibility of food and drink through a lively exchange of information and ideas in its conferences, publications, and chapter programs.