

*La Confrérie de la
Chaîne des Rôtisseurs*

*The Bailliage of
Greater Washington, D. C.*

*50th Anniversary Dinner
&
Grand Induction Ceremony*



TWENTY-SIXTH OF OCTOBER, 2017
AT SEVEN O'CLOCK IN THE EVENING
THE RITZ-CARLTON HOTEL
WASHINGTON, D.C.

Welcome from the Bailli

Mes Chers Confrères, Consœurs, et Amis,

Welcome to the celebration of the 50th Anniversary of the Bailliage of Greater Washington, D. C. Our bailliage began 50 years ago to the day — October 26, 1967 — as the “Bethesda/Chevy Chase” Chapter.

In the last 50 years, we have grown from that initial induction of 19 men to become a dynamic bailliage of approximately 130 members, 41 of whom are women. Starting with just three events a year, we now have nine to ten, ranging from gala black-tie dinners to dinners we whimsically refer to as “Chaîne on the Edge,” where we seek out restaurants that have great food in a more casual atmosphere.

Our induction today includes those becoming members for the first time, confrères being elevated or promoted, and others being honored with special awards. We are welcoming families, écuyers, couples, individuals, chefs, and food and beverage professionals. Our bailliage thrives on diversity, bringing confrères of all types together to share in our love of fine food, fine wine, and the Chaîne’s mission of camaraderie at the table. None of this would be possible without the active team efforts of our Board and membership who have given their time and energy to create what you see here today.

We have interviewed many of the D.C. Bailliage’s former baillis, and have shared some of their recollections in this program. In addition, we have included excerpts from the national Chaîne archives about dinners in Washington from the 1970s. I hope you enjoy these bits of our history.

Having a view of the Chaîne “then and now” highlights how much the times and the Chaîne have changed. We no longer smoke cigars and sip on cognac, nor are all our events black-tie. However, as always, we continue to challenge chefs to create unique and delicious dishes for our events and to maintain the highest culinary standards.

Let us raise our glasses and toast, “Vive la Chaîne!”



Dr. Judith Mazza

Bailli

Bailliage of Greater Washington, D.C.



Titles & Ribbons of the Chaîne

OFFICERS OF THE BAILLIAGE OF GREATER WASHINGTON, D.C.

JUDITH MAZZA
BAILLI

DAVID BURKA
VICE CHANCELIER-ARGENTIER

MICHAEL MCHENRY
VICE CONSEILLER GASTRONOMIQUE

FRANÇOIS DIONOT
VICE CONSEILLER CULINAIRE
AND
VICE CONSEILLER CULINAIRE PROVINCIAL HONORAIRE

ELLEN KIRSH
VICE ECHANSON

THOMAS WALSH, III
VICE CHARGÉ DE MISSIONS

WILLIAM BABASH
VICE CHARGÉ DE PRESSE



International
Conseils



Bailli Délégué
(National President)



Chevalier/Maître
d'Honneur



Echanson



National Officer



Officier
Maître Rôtisseur



Maître Hôtelier



Maître Rôtisseur



Chef Rôtisseur



Bailli
(Chapter President)



Local Officer



Chevalier or
Dame de la Chaîne



Each member of La Chaîne des Rôtisseurs is awarded an appropriate ribbon denoting rank when he or she is inducted or promoted. Members should wear their ribbons at all Chaîne events unless noted. Not only do members then stand out from guests, but knowledgeable members can tell ranks apart by noting the colors of the different ribbons. Those selected as officers wear special ribbons, with the color designating either operating (green) or administrative (blue). Officers' ribbons are sometimes edged with braid. Gold indicates national service, silver indicates regional service, and no braid indicates local service.

Message from the Bailli Délégué des Etats-Unis

Cher Confrères et Consœurs,

Milestone Anniversaries are welcome celebrations and we understand this to be the 50th Anniversary of the Washington, D.C. Bailliage. Yours was the 26th Bailliage created as part of the Bailliage des Etats-Unis and our records reflect its formation on October 26, 1967, exactly 50 years ago!



I have enjoyed spending time with your Bailliage and its members and am excited for all of you for this celebration. I am delighted to be with you for this very special moment.

The Chaîne is all about camaraderie, the creation of wonderful events, and helping the sommeliers and chefs of the future. Your Chaînetastic events are to be celebrated. Congratulations on your anniversary and wishing you many Chaînetastic events in the future.

Sincerely yours,



Harold S. Small
Bailli Délégué des Etats-Unis
Membre des Conseils d'Administration et Magistral (Paris)
Fondateur de l'Académie de Gastronomie Brillat-Savarin

The Program

- ◆ CHAMPAGNE RECEPTION
- ◆ WELCOME
DR. JUDITH MAZZA
BAILLI, BAILLIAGE OF GREATER WASHINGTON, D.C.
- ◆ CHAÎNE DES RÔTISSEURS INDUCTION
MR. HAROLD SMALL
BAILLI DÉLÉGUÉ DES ETATS-UNIS
- ◆ 50TH ANNIVERSARY DINNER
- ◆ SOCIÉTÉ MONDIALE DU VIN INDUCTION





Inductions ~ Non-Professional

WHITNEY BABASH, DAME DE LA CHAÎNE
WILLIAM BABASH, VICE CHARGÉ DE PRESSE
KATHY BAILEY, DAME DE LA CHAÎNE
WILLIAM BEGAL, CHEVALIER
SUSAN BEIMLER, DAME DE LA CHAÎNE
ALEXANDRE BESS, CHEVALIER
ANTHONY DEL MONACO, CHEVALIER
MICHELLE MWALIMU, DAME DE LA CHAÎNE
HELEN ONUFRAK, DAME DE LA CHAÎNE
PRISCILLA ROBERTS, DAME DE LA CHAÎNE
JANE RUNNELS, DAME DE LA CHAÎNE
LESLIE SANDLER, DAME DE LA CHAÎNE
THEODORE SANDLER, CHEVALIER
RAJEEV SHARMA, CHEVALIER
SEEMA SHARMA, DAME DE LA CHAÎNE
PARAS SHARMA, CHEVALIER
AMAN SHARMA, CHEVALIER
JEREMY SKOG, CHEVALIER
JOSHUA TAYLOR, CHEVALIER
SUSAN TULL, DAME DE LA CHAÎNE
VERONICA WILLIAMS, DAME DE LA CHAÎNE

Inductions ~ Professional

KEREM ARAT, MAÎTRE RESTAURATEUR
HEIDI KABATH, CHEF RÔTISSEUR
ENRIQUE LIMARDO MONCADA, MAÎTRE RÔTISSEUR
ROBERT MERTZ, MAÎTRE RÔTISSEUR TRAITEUR
SUDHA SRINIVASAN, PROFESSIONNEL DU VIN

Promotions ~ Non-Professional

ALLAN KAM, OFFICIER
MICHAEL MCHENRY, VICE CONSEILLER GASTRONOMIQUE

Promotions ~ Professional

ASHWANI AHLUWALIA, MAÎTRE RÔTISSEUR
PETER LAUFER, MAÎTRE RÔTISSEUR
MARCUS REPP, MAÎTRE RÔTISSEUR

Promotion ~ Regional

STUART GOLDBERG, CHAMBELLAN PROVINCIAL

Special Awards



Inductions ~ Mondiale du Vin

STEPHEN ALLIS, CHEVALIER DE LA SOCIÉTÉ
KEREM ARAT, CHEVALIER DE LA SOCIÉTÉ
WHITNEY BABASH, DAME DE LA SOCIÉTÉ
KATHY BAILEY, DAME DE LA SOCIÉTÉ
RICHARD MCCORMICK, CHEVALIER DE LA SOCIÉTÉ
MICHELLE MWALIMU, DAME DE LA SOCIÉTÉ
RAJEEV SHARMA, CHEVALIER DE LA SOCIÉTÉ
SEEMA SHARMA, DAME DE LA SOCIÉTÉ
PARAS SHARMA, CHEVALIER DE LA SOCIÉTÉ
RAY VILLARREAL, CHEVALIER DE LA SOCIÉTÉ

Recent Inductions into the Bailliage of Greater Washington



*2016 Inductees, Promotees, and Award Winners
at the Metropolitan Club, 22 September 2016*



*2015 Inductees, Promotees, and Award Winners
at the Metropolitan Club, 17 September 2015*



*2014 Inductees, Promotees, and Award Winners
at the Willard InterContinental Hotel, 10 December 2014*



*2013 Inductees, Promotees, and Award Winners
at the Metropolitan Club, 12 April 2013*

A Brief History of the Chaîne

1248 — French King Louis IX orders the establishment of several professional guilds, including that of the "Ayeurs," or goose roasters. Its purpose is to improve the technical knowledge of its members, apprentices, tradesmen, and masters.

1509 — During the reign of Louis XII, the guild's knowledge is extended to include the preparation of other meats and poultry, including game, and it took the name "Rôtisseurs."

1610 — The coat of arms is created, featuring two crossed spits and four larding utensils in the center, surrounded by the flames of the hearth. Today, this historic blazon is encircled by fleurs-de-lis and two chains. The inner chain represents professional members, the outer chain symbolizes non-professional members.



1793 — After more than four centuries of cultivating and developing the culinary arts and meeting the requirements of professionalism demanded by the "Royal Table," the guild system is dissolved during the French Revolution.

1950 — Jean Valby, gastronomes Curnonsky and Auguste Bécart, and professionals Louis Giraudon and Marcel Dorin revive the nearly forgotten association, founding the Confrérie de la Chaîne des Rôtisseurs.

October 26, 1967 — Nineteen members are inducted into the new Bethesda/Chevy Chase Bailliage.

October 26, 2017 — With over 130 members, the Bailliage of Greater Washington, D.C., celebrates its 50th anniversary.



Bailliage of Greater Washington 50 Years of Baillis

DAVID R. LAWSON
OCTOBER 1967 –OCTOBER 1970

STANLEY TEMPCHIN
OCTOBER 1970–MARCH 1972

BRIAN G. KIRBY
MARCH 1972–MARCH 1980

ROBERT J. MCDANIEL*
MARCH 1980–JUNE 1990

NORMAN L. LARSEN
JUNE 1990–NOVEMBER 1994

FRED M. DEUTSCH*
NOVEMBER 1994–MARCH 1999

HANS BRULAND
MARCH 1999–OCTOBER 2000

LEN H. DEPAS
OCTOBER 2000–JUNE 2004

STEVEN M. GREENWALD
JUNE 2004–JULY 2008

PAUL S. HAAR
JULY 2008–SEPTEMBER 2014

JUDITH MAZZA
SEPTEMBER 2014–PRESENT

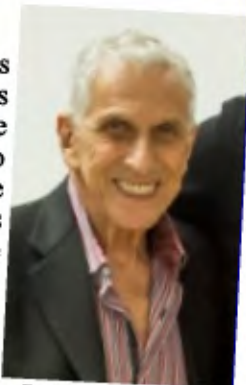
*IN MEMORIAM

Memories of the Chaîne from Baillis Honoraires

Memories from David Lawson

Mr. Lawson's first exposure to the Chaîne was when he was stationed with the US Army Air Forces at Istres Air Base near Marseille, France. At the time, he recalls, everyone was too busy to go to events, but upon his return to the US he joined the International Food and Wine Society. This led to his forming the Bethesda/Chevy Chase Chaîne Bailliage with friends and friends of friends, who all had a passion for dining out.

Mr. Lawson will turn 96 in December and says he may slow down "when he gets old!"



Bailli Honoraire
David Lawson

Recollections from Stanley Tempchin

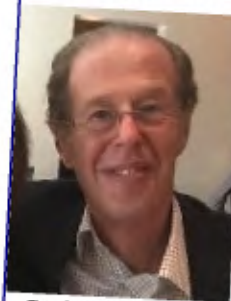
Dr. Tempchin was an early member of the Washington Bailliage. He had always been a wine lover and had traveled to Bordeaux and around France and through the Napa Valley. He had read about the Chaîne and had a few friends who were interested. They sent out a few letters, organized it, and established the chapter. Dr. Tempchin was at the first induction.



Bailli
Honoraire
Stanley
Tempchin

Dr. Tempchin recalls that in the early days they had just two or three dinners per year — one black tie — always at hotels, and usually with a guest speaker. Fifty years ago, there were very few high-end restaurants in D.C., and it was the hotels that had the facilities and staff to host the Chaîne. The hotels were happy to host Chaîne events as it was good publicity for them. Even with limited culinary options, Dr. Tempchin recalls that their events were always the best they could be.

Memories from Brian Kirby



Bailli Honoraire
Brian Kirby

Mr. Kirby writes: "During the 8½ years that I was Bailli of the Greater Washington Chapter, I was told that we had arguably the finest events and negotiated the lowest prices of a Bailliage. We were often joined by guests from Virginia and Maryland. At times, we were honored with the attendance of the Ambassador of France, Congressmen, and Senators."

Norman Larsen's wife remembers

Mr. Larsen was the manager of the George Town Club, which hosted two or three wine dinners a year. Through that, he became familiar with the Chaîne and ultimately joined.

Janis Larsen happily remembers making connections around the world via the Chaîne. They enjoyed Chaîne dinners in Hawaii while there with the Club Managers Association of America. They knew Hubert Trimbach through the George Town Club, and he hosted them at the winery in Alsace that has been in his family since 1626. They loved his gewürztraminer.

On a trip to the San Francisco area, they visited many Chaîne-affiliated wineries. Mrs. Larsen remembers Jordan Winery in Healdsburg being particularly beautiful. The guest house was built in the style of a French chateau, and their guest room overlooked the barrel room.

Perhaps their most memorable trip was to France. In Bordeaux, they met with the winemaker at Château Mouton Rothschild. At one dinner there, he decanted a wine from 1940. In Epernay, the vice president of the Royal Institute of Champagne met them at the train station and took them all around the region. They stayed at Le Royal Champagne Hotel and were "treated like royalty." Mrs. Larsen recalls, "We drank so much Champagne I was worried I'd have a headache in the morning, but I didn't. I guess that's the difference with the real stuff!"



Bailli Honoraire
David Lawson

Perspectives from Hans Bruland

Mr. Bruland's association with the Chaîne began in the 1970s when he was food and beverage director at the Crowne Plaza in Kansas City, Missouri. He became Bailli there at age 29 and remained active in the Chaîne as his career took him to Los Angeles, Santa Monica, Costa Mesa, Chicago, and San Francisco. In SF, he joined the Napa Valley Bailliage, where Robert Mondavi was Bailli.



*Bailli Honoraire
Hans Bruland*

Mr. Bruland came to Washington in the early 1990s and became involved in the Chaîne here through Len DePas.

Mr. Bruland brought a professional's viewpoint to the Chaîne. As Bailli in Washington he was very engaged in cultivating and developing culinary art in D.C. He notes that he found Chaîne events a great way to "fine tune our organization and challenge our chefs." "Everyone wanted to outdo the other and show their best talents," he recalls.

Len DePas remembers

Mr. DePas was visiting David Lawson's home in Barbados. They did not talk about food as David was eating very healthy — swimming, drinking juices, etc. They played racquetball and agreed that the loser would buy the winner dinner. Len lost and they chose Jean-Louis Palladin's restaurant for the victory dinner. Len recalls, "it was in the basement of the Watergate and I thought it couldn't be *that* expensive. I saw the menu and said 'Oh, sh**!'" But because Len is from Haiti, there was a special connection with the chef, and Palladin comped the meal.



*Bailli Honoraire
Len DePas*

Mr. DePas joined the Chaîne circa 1985, when Robert McDaniel was Bailli. Originally, Len recalls, guests would be allowed at Chaîne events only once or twice a year. Fortunately that changed and, of course, guests now are most welcome.

Steve Greenwald's memories of the Chaîne

Mr. Greenwald joined the Chaîne in the early 1990s through his uncle, Henry Greenwald, who was Gastronomique. He became the secretary while Jacqueline Rodier was treasurer. He fondly remembers Jacqueline, the first female restaurateur in Washington, and her eponymous restaurant on Capitol Hill. Mr. Greenwald recalls that she would always sit down and have a cigar and cognac with you. "I miss those conversations," he says. "They were real conversations."



*Bailli Honoraire
Steve Greenwald*

Mr. Greenwald remembers one dinner where a course was served with a Château Lafite Rothschild. With the following cheese course, he served a \$9 Australian Shiraz from Milton Park. For some, it was an eye-opening experience that you do not have to spend \$300 for a bottle of good wine. It was a great demonstration to the Bailliage of his philosophy that you cannot always follow the ratings and the points: "Wine is a beverage to be enjoyed and you should make your own decisions. It's not just the wine; it's not just the food. It's the marriage of the two. That's the secret."

Paul Haar's stories of the Chaîne

Mr. Haar was introduced to the Chaîne by Bailli Honoraire Len DePas and Culinaire Honoraire Claude Amsellem. Mr. Haar recalls, "They said to me, 'You love working with chefs. Well, there's this wonderful organization....' Len put the application on my desk and I wrote my check!"

A highlight of Mr. Haar's tenure as Bailli was having the 2013 Grand Chapitre in D.C. The main event was hosted by the French Ambassador at the Embassy. Four James Beard chefs — Michel Richard, Jeff Ruben, Robert Wiedmaier, and Cathal Armstrong — cooked for 300 people. Mr. Haar recalls that François Dionot was the "ringmaster."



The Late Supreme Court Associate Justice Antonin Scalia with Chancelier des Etats-Unis Honoraire Paul Haar

For the induction in the Embassy auditorium, they had obtained the actual costumes from the 1993 *The Three Musketeers* movie. Gene Daly (then Bailli of Napa-Sonoma) wore Kiefer Sutherland's Athos costume and Paul wore Charlie Sheen's Aramis costume.

On a more serious note, the Saturday evening dinner of the Chapitre weekend at the Fairmont Hotel featured Supreme Court Associate Justice Antonin Scalia as keynote speaker.

A Few of Washington's Great Chefs at the Chaîne



CHEF CATHAL ARMSTRONG (RESTAURANT EVE)



THE LATE MAÎTRE RÔTISSEUR MICHEL RICHARD (CITRONELLE) WITH BAILLI JUDITH MAZZA



CHEF TODD GRAY (EQUINOX)



VICE ECHANSON ELLEN KIRSH WITH CHEF ERIC ZIEBOLD (MÉTIER)



MAÎTRE D'HONNEUR CHEF PATRICK O'CONNELL (THE INN AT LITTLE WASHINGTON) WITH VICE CONSEILLER CULINAIRE PROVINCIAL HONORAIRE CHEF FRANÇOIS DIONOT



MAÎTRE RÔTISSEUR CHEF ROBERT WIEDMAIER (MARCEL'S)

Memorable Moments

Washington Gala at the George Town Club

The fashionable George Town Club was the setting for a gala induction dinner with a Mardi Gras theme for the Greater Washington Bailliage on March 1, 1976.

In the dining room the Mardi Gras theme continued with appropriate decoration. Pewter service plates and candelabra were in place on the tables as white-gloved waiters began serving the first course, *Le Pâté de Lapin du Club des Cent*.

As the chef's way of setting a mood of light-hearted fun, the pâté was served from a cart dominated by a large stuffed rabbit wearing a Chaîne insignia and a chef's toque. At that point, Confrère Hansen decided, in keeping with the spirit of the evening, to "induct" the toy rabbit into the Chaîne. From that point on, members and guests knew that it would be an evening not only of superb food and wine, but one with laughter and good fellowship as well.

From *Chaîne Letter*, Autumn 1976



L to R: Norman Larsen, Alber Barçilon, Chef Luigi Zara, Robert McDaniel, and Henry Greenwald at the George Town Club, circa 1979

Photograph courtesy of Janis Larsen

From the Archives

Washington Game Dinner at Le Bagatelle

Robert Greault, Chef-Proprietor of *Le Bagatelle* here, played host February 22, 1977 to 50 members of the Greater Washington Chapter.

The heads of three wild boars used in the preparation of one of the courses were displayed at the entrance to the room along with two beautifully executed ice carvings.

All in all it was a marvelous dinner and a tribute to the chef's ability to properly prepare game. Only freshly killed meat was used. NBC Television's Arch Campbell was one guest who thoroughly enjoyed this repast.

From *Chaîne Letter*, Spring 1977

Washington Watches Dinner Preparations

Confrères François Dionot and Donald Miller, proprietors of Washington's fine cooking school, L'Académie de Cuisine, hosted a most unusual dinner for the Washington Bailliage November 14, 15, and 16, 1979. Since the seating capacity of the dining area of the school is limited to 18, it was necessary to hold the dinner on three evenings to accommodate the 54 who attended.

The dinner was unique in that the diners were able to observe the preparation of each course and to ask questions of the chefs while the dishes were being prepared.

- ◇ *Les Moules au Safran*
- ◇ *Les Coquilles Saint Jacques à l'Oseille*
- ◇ *Sorbet au Pamplemousse*
- ◇ *Le Filet de Veau Prince Orloff*
- ◇ *Gâteau Progrés*

The three-evening presentation was both a rare and pleasant visual and gastronomic experience.

From *Chaîne Letter*, Winter 1980

Delicious Tidbits



Sweet Plantain "Lollipop,"
Avocado & Tajin Purée, Cabbage,
Goat Cheese
(Alma Cocina Latina, 2017)



Pan-Seared Diver Scallop,
Bacon-Potato Hash, Osetra Caviar
(Marcel's, 2017)



Takenoko Tempura,
Clementine & Radish Salad, Hass Avocado
(Métier, 2017)



Tuna Tartare, Foie Gras Mousse,
Membrillo Mustard
(G by Mike Isabella, 2017)



Marie Antoinette Olive Oil Cake,
Olive Oil & Lemon Curd Ice Cream,
Blueberry Compote
(The Inn at Little Washington, 2015)



Tapioca Coconut Milk Soup,
Lychee Sorbet, Kalamansi Gelée,
Sesame Almond Sablé, Micro Mint
(The Willard Hotel, 2015)



The logo of the Bailliage of Greater Washington, D.C.,
for its "Chaîne on the Edge" dinners —
innovative and exciting cuisine at more casual venues



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