



Don't forget B-more!

Baltimore hosts a Winter Restaurant Week, too! From January 12 to 21, diners at over 100

restaurants can enjoy two-course lunch and brunch menus for under \$20, and three-course dinner menus for under \$35 at participating restaurants. And there is a great list of participating restaurants — from A...Aggio and Alizee...to, well, not quite Z, but X anyway, XS, a sushi restaurant on Charles Street. For restaurant ideas and more information, here's the link: <http://baltimorerestaurantweek.com/>.

Mark your calendars! Sips & Suppers

Tickets are on sale for the 10th Annual Sips & Suppers fundraiser benefiting DC Central Kitchen (see cover story, page 13) and Martha's Table. Sips takes place on Saturday, January 27, and Suppers takes place on Sunday, January 28. Sips-goers will gather at the NEWSEUM to sample the hottest local foods, cocktails, and wines from the area's leading chefs and mixologists. At Suppers, guests will dine in the private homes of 37 generous hosts throughout the D.C. area, enjoying gourmet meals prepared by some of the nation's most acclaimed chefs.

Sips & Suppers is the brainchild of culinary greats and event chairs José Andrés, Joan Nathan, and Alice Waters. They began the event in 2009 as a means of raising awareness about hunger and poverty in the District of Columbia. Since its inception, the event has raised over \$3 million.

VIP ticket holders will meet the three event chairs and receive a signed copy of either Joan Nathan's acclaimed new cookbook, *King Solomon's Table: A Culinary Exploration of Jewish Cooking from Around the World*, or Alice Waters' new memoir, *Coming to My Senses: The Making of a Counterculture Cook*. Tickets sell out fast, and prices increase on January 9...so guests should purchase tickets early. www.sipsandsuppers.org/wordpress/.

author of two cookbooks, *Pati's Mexican Table: The Secrets of Real Mexican Home Cooking* and *Mexican Today: New and Rediscovered Recipes for the Contemporary Kitchen*. She is a member of the Washington, D.C. Les Dames chapter.

Also featured during a day of activities: more than 50 speakers in 16 sessions, hands-on cooking classes on such topics as preserving and fermenting, perfecting puff pastry, and knife skills, a culinary EXPO, food samples, cookbooks, and a festival of desserts not to be missed. When and where: 8:30 a.m. to 5:45 p.m. at The Universities at Shady Grove, Building II, 9630 Gudelsky Drive, Rockville, Maryland 20850. Learn more here: <https://www.celebratingfood.org/about/>.



Soup's on

Legal Sea Foods has declared a 'legal' holiday, Chowda Day, on Monday, January 15. For one day only, customers can enjoy Legal Sea Foods' hearty New England Clam Chowder for \$1 a cup, with the purchase of any entrée. Legal Sea Foods originally opened as a fish market in Cambridge, Massachusetts in 1950, and it was here that the firm's famous chowder was first served. Now regularly priced at \$6.95 a cup for an eight-ounce serving, the award-winning New England clam chowder has become a cult favorite. And Chowda Day has become an annual tradition.

Chowda Day will be celebrated at all four Legal Sea Foods locations in the Washington area.

Food and femmes...

On Saturday, March 10, Les Dames d'Escoffier will host the D.C. chapter's "11th Salute to Women in Gastronomy." The event will feature a keynote by Pati Jinich, host of the award-winning PBS television series *Pati's Mexican Table*, now in its sixth season. Born and raised in Mexico City, Jinich is a resident chef at the Mexican Cultural Institute in Washington, D.C. and



Jinich



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