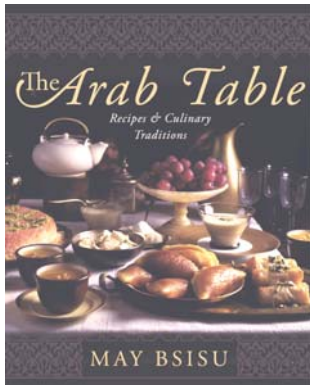


ChicaGourmets!



900 North Branch Street (west of Halsted), Chicago

Invite You!
The Arab Table
Author May Bsisu



Saturday, September 17, 2005
10:00 A.M. LECTURE BY MAY BSISU
11:30 A.M. RECEPTION & BOOK SIGNING
NOON LUNCHEON & BOOK SIGNING

With the Arab population and interest in Arab culture on the rise in North America, The Arab Table introduced the foods and flavors of the Arab table to a new audience. May Bsisu, born in Jordan and now living in Cincinnati, Ohio, shares the feasts and foods of this vibrant cuisine. The Arab Table is a comprehensive guide that examines the rich foods and traditions of the Arab table. From everyday meals to holiday feasts, author May Bsisu offers home cooks an engaging combination of culinary and cultural information. Sections on Ramadan and other major Arab holidays, explain their significance, provide information on the customs. The 175 recipes are broken down into 35 menus and include everything from light soups and salads to hearty meats and stews, poultry, fish, and desserts. All the recipes are tailored to modern supermarkets and busy lifestyles, so home cooks can enjoy a wide variety of Arab dishes without spending hours in front of a hot stove. The Arab Table is sure to entice the growing number of Americans interested in the Arab and Islamic world, as it provides a glimpse into the essential aspects of Arab life - how families eat, cook, celebrate, and honor tradition.



Dean Chris Koetke

Kendall College, New Campus

Students from across America and around the world come to the culinary arts college at Kendall College to pursue one of the finest educations in the Culinary Arts anywhere in the United States. Nationally recognized, the culinary arts school program at Kendall College has been training people since 1985.

Chef Quirk's Menu from The Arab Table

Served in the beautiful Wine Room,
overlooking Chicago's magnificent skyline

Served with Wines

- Khoubez (Arab flatbread)
- Hummus (chickpea dip)
- Bandora bi Zeit Zeitoun (tomato spread)
- Fattoush (mixed vegetable salad)
- Treedeheh Koossa (zucchini with bread & mint)
- Salatat al Rahib (eggplant pomegranate salad)
- Kafta Asabeh (Kafta fingers – made with ground lamb)
- Ful Bi Burgul (Bulgur and Fava Beans)
- Kunafa bi Jibin (shredded pastry with cheese)
- Kaak Luz (almond cookies)
- Kahwa Byda (white coffee – hot water flavored with orange-blossom water)

Join ChicaGourmets! Membership is \$40 per year per household.

Make check payable to ChicaGourmets! Prepaid reservations (check only) must be received by 9/12/05; no refunds after that date.

Mail to: ChicaGourmets! UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

E-mail: DonaldNewcomb@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

KENDALL/BSISU
9/17/05

Reserve _____ at \$55 per Member, _____ at \$65 per Nonmember, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____