

## Friends of the International Center hold ethnic dinner

**September 12, 1980**

A Korean menu will be featured in the Friends of the International Center's first ethnic dinner of the academic year. The dinner, prepared by Sunna Bohlen, will begin at 6 p.m. Sunday, October 12, in the International Center.

Dinner will begin with an appetizer of man-doo, which is a meat-and-vegetable-stuffed dumpling. Wine and fruit punch will be served. O-yi-chae, or cucumber salad, will follow the appetizer. Jab-chae, a traditional food at festive occasions, will be served next. This dish consists of rice noodles, beef and mixed vegetables. The entree will be strips of marinated beef served with rice and seasoned carrots. Fruit, garnished with sesame seeds and seasonings, will be served for dessert. Ginseng and lychee tea will complete the menu.

Mrs. Bohlen was born in Pusan and educated at the university in Seoul. Her Swiss husband is currently a biochemist at Salk Institute. The Bohlens live in North County and have an eight-year-old son. In addition to being an accomplished cook, Mrs. Bohlen is a painter and an importer of Oriental art and antiques.

Cost of the dinner is \$8 for Friends of the International Center, \$9 for guests of Friends and \$10 for non-members. Reservations should be mailed to the Friends of the International Center; Q-018; University of California, San Diego, La Jolla 92093. Acknowledgement will be sent by return mail.

Following the dinner, a cultural event has been scheduled.

Kathleen Douthitt, Lily Lin, Dorothy Conway and Ruth Newmark will assist Mrs. Bohlen with the dinner.

For more information contact: Leslie Franz, 452-3120

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