Potomac-Bethesda Rotary Club News

Rotary Calendar

April 3 - 6:30pm Meeting-Hunters Inn
"State of the Economy"

John Call and Tom Leuchtenburg

April 8 - 7pm Manna Food Center

April 10 - 6:30pm Meeting-Hunters Inn

Jeff Miller, President, Manna Food Center

April 10 - 8:00pm Rotary Club Board Meeting

April 17 - 6:30pm Meeting-Normandie Farm Bachar Mahmoud

April 21-6pmFeed Homeless @Sophia House

April 24 - 6:30pm Meeting - Hunters Inn Wine and Cheese Social

May 1 - No meeting

May 2-4 DisCon08 Gaithersburg Hilton

Register Now Online at www.rotary7620.org

International Night Menu

- Mini-Quiches, Sicilian Caponata and Mushroom Profiteroles
- Cream of Cauliflower with Curry

A silky, smooth blend of cauliflower and curry served in a Champagne flute with a sprinkle of chopped chives.

• Shrimp Porcupine with Miso Aioli Sauce

Crunchy shrimps served on a skewer and a dip with an Asian Flair. The skewers are poked in pineapple or grapefruit, giving some height and volume to the buffet.

Moroccan Tabouleh

Let's cross the water and enjoy this traditional Moroccan dish. Light, refreshing and colorful.

Mango-Curry Shrimp in Wonton Cups

A chunky and spicy mango-curry shrimp salsa served in toasted wonton cups.

Chicken Tikka-Masala

Small pieces of chicken marinated in a richly spiced Tikkas and broiled in the oven.

Hungarian Goulash

This dish is to honor our hosts and we will serve it with Parsley-Egg Noodles

• Salmon with Pearl Couscous, Slow Roasted Tomatoes and Lemon Oregano Oil

Flavorful, light and fresh tasting.

Dessert: Grand Marnier Cake

Red wine - Yellow Tail Cabernet Sauvignon

White wine - Yellow Tail Chardonnay

Potomac-Bethesda Rotary Club's 28th Annual International Night Hosted at the Embassy of Hungary

The cherry blossoms were in full bloom at the Tidal Basin and the Washington National's new ballpark had it's first opening, but the most desirable venue in DC on March 29 may have been the Hungarian Embassy for the 28th Rotary International Night. Hosted by Ambassador Ferenc Somogyi, quests were invited via video to tour the country. President Don Smith welcomed all who were gathered and Rotary District Governor Rich Carson emphasized the importance of the Ambassadorial Scholar Program. The sumptuous dinner was prepared by our own Personal Chef Bernard Henry (see the menu on this page). Ambassadorial Scholars Bourgelie Ampion, Yumiko Kato, Woomyoung Park, Eunyoung Seo, Kozue Tominaga, Kanae Tsutsumi, and Mariko Yamaguchi shared their experiences this year studying at area universities. Master of Ceremonies Neil Cohen introduced all the speakers and Rotarian counselors and entertained the gathering with his humor.



presented International Night Chair Nabil Bedewi and Chef Bernard Henry with plaques signed by club Rotarians. Thanks to all who made the evening such a success. Seven full pages of photos are included in this issue beginning on page 2.

Scholar notes: Woomyoung Park described the differences in auto-buying between the US and Korea; Eunyoung Seo enjoyed the crab feast at College Park Rotary; Kozue Tominaga noted the number of women in business management in the US versus her native Japan; Kanae Tsutsumi drew from her karate repertoire and recommended to everyone to "make every punch your last punch" (translated "live every day assuming that it is the last day of your life"); Mariko Yamaguchi obtained valuable training in making presentations.













