

ARABIAN NIGHT and DINNER
منظمة الطلاب العرب في ولاية جامعة آيوة

ORGANIZATION OF ARAB STUDENTS
Iowa State University Chapter

Executive Committee

Talaat El-Tablawi Said Assaf Salim Al-Marzeuk Ahmad Tamin

Master of Ceremonies - Amir Al-Khafaji

M E N U

Appetizer: Hummus - Chickpeas (Garbanzes in Spanish)
Boiled, crushed and mixed in a sesame oleoresin (Tahini)
Lemon is added for flavor and the white color

Main Dish: T-Bone Steak or) Breaded with Arabian spices
Rib Steak)

Kubbee (egg shaped) crushed and specially processed wheat
with meat, onions and parsley inside it

Kubbee (flat) ingredients as above

Sineyyeh - potatoe, meat and tomatoe sauce

Okra and meat in tomatoe sauce

Arabian Salad: Lettuce, tomatoe, raddish, parsley with Arabian dressing
plus yougurt

Desert: Baklava - Arabian Pastry

Coffee and Tea

P R O G R A M

Opening - Master of Ceremonies

Welcome - President of the Organization of Arab Students

Thoughts about the Arab Culture - Dr. E. Salem of Des Moines

Songs and Music: Dr. A. Daghistani and his group

Arabian Dancing: Salwa and Sana'

Prizes: Souvenirs from the Arab countries

Awards: Man of the Year
Outstanding member

Arab Movie (15-20 minutes) or Dabka (an Arab Dance)

Closing Remarks from the Arabic Class represented by Dr. I. Saturen

April 1966