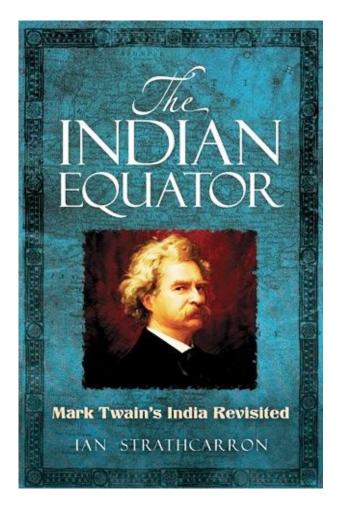
Evelyn Wrench Speaker Series



Ian Strathcarron

Event: Tuesday, April 9th, 2013

Place: Tamarind Room Ohelo Building

Kapi'olani Community College

Time: 5:30 p.m.

Parking: Free parking on campus

(campus maps link)

The event starts with a hosted wine reception at 5:30 p.m., dinner (menu below) and program to follow. If you want additional wine with dinner, you are welcome to BYOB.

In 1895, Mark Twain set out on a year-long around-the-world lecture tour, in the course of which he gathered material for one of his most successful books, *Following the Equator*. Ian David Patrick Macpherson, 3rd Baron Strathcarron — who followed the great humorist's journey through the Middle East in *Innocence and War* — recounts Twain's passage through India and offers his own intriguing observations of the same sites a century later.

RESERVE NOW! See reservation form below.

Evelyn Wrench Speaker Program

Named in honor of the English-Speaking Union's founder, the Evelyn Wrench Speaker Program sends eight eminent British and American speakers across the country each year to the ESU Branches who host their presentations. Wrench speakers address topics relating to current events, history, language and literature, art and architecture, and travel. Regional tours of Wrench speakers are underwritten by the ESU National Headquarters and planned in cooperation with the Branches.

Sponsored by the **English-Speaking Union of the United States** and the ESU Hawaii Branch

ESU Hawaii Branch Event Menu

April 9th 2013

STARTER

Wok Seared Ahi Poke with Spicy Ahi Sushi Roll Gingered Lomi Tomatoes Soy Wasabi and Chili Oil

SALAD

Carrot-Daikon-Cucumber Ribbon Salad with Waipoli Greens
Red Vine Ripen Tomato, Red Seedless Grapes, Strawberries, Red Radish and Pickled Beets
Candied Walnuts
Miso Lime Dressing

ENTRÉE (Choice of)

Ginger Sesame Crusted "Island Catch" with Tomato Ginger Relish Ragout of Long Beans, Mushrooms, Island Corn and Grape Tomato "Tempura Style" Crab Avocado Tobikko Sushi Soy Cilantro Vinaigrette

-OR-

Asian Herb Marinated Grilled N.Y. Steak with Shiitake Ginger Crust Roasted Fingerling Potato and Long Bean-Alii Mushroom Ragout Crisp Onion Rings Balsamic Soy Mirin Sauce

-OR-

Asian Herb Marinated Portabella Mushroom Roasted Fingerling Potato and Long Bean-Alii Mushroom Ragout Crisp Onion Rings Balsamic Soy Mirin Sauce

DESSERT

TBA From Chef Brown & Chef O'Malley's Class

(\$45 per person includes 15% service)

Evelyn Wrench Speaker Series

Reservation Form

Please submit form with payment of \$45 per person by April 2, 2013. Make your check payable to **ESU Hawaii** and mail it to the ESU Hawaii Treasurer, Mark Lawhorn, at the following address:

1521 Punahou Street, # 401 Honolulu, HI 96822

Mark may be contacted at esuhawaii@gmail.com or 808-352-2324.

The form below contains ten blank rows for the convenience of those who wish to put together their own table of ten.

Attendee Name	Email & Phone Number	Entrée Choice (Specify Fish, Steak, or Veggie)	Subtotals (\$45/person)	Total

Enclosed is my check made out to ESU Hawaii for \$_____.

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