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## Hungarian Dinner in Continental, U.S.A., Cuisine Dinner Club Series

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DAYTON, Ohio, January 14, 1969 --- Have you ever eaten a Hungarian Dinner planned by an Irishman and prepared by a German? You have that opportunity this Sunday night, January 19, in the Kennedy Union Ballroom on the University of Dayton campus at 6 P.M.

The occasion is another in a series of Continental, U.S.A., Cuisine Club dinners. The planner is Tom Madigan, Director of the Food Services in the Kennedy Union, and the preparation is being done by Chef Erv Kohler, who also prepared the Boston, Soul and Polynesian dinners in this year's series.

If you've never eaten an authentic Hungarian Dinner how about cherry soup for a starter? Sounds different, doesn't it? You just take sour-pitted cherries, add sugar, salt, coffee cream, milk, butter, flour, egg yolks, and, would you believe (?), cinnamon.

Then take your choice- or eat all of them---csirkepaprikas, rakott krumppli, csikos token, cabbage rolls, cucumbers in sour cream, green beans with pearl onions, wilted lettuce with bacon, and, to top it off, pot cheese strudel and your favorite beverage.

Just what is csirkepaprikas? Chef Kohler will take chicken, cut it in pieces; add chopped onion, shortening, paprika, black pepper, salt, water and sour cream, top with dumplings and saute. How about rakott krumppli? Take potatoes, slice, boil; add hard boiled eggs, salt, sour cream, butter and then bake. You've got egg and potato casserole the Hungarian way.

Then there is the matter of csikos token. This is pork, jowl bacon, tomatoes, and sour cream. Braise and bake. Top this off with pot cheese strudel for dessert. In this case, Chef Kohler will take flour, salt, egg, water and melted butter. Knead the dough until it is smooth. Spread thin, place pot cheese between the layers of dough and bake.

All this for only \$3.50 per person. If you're interested call Mrs. Ruth Reineke at 461-5500, Ext. 356 and reserve a place at Sunday's Hungarian table.

Oh, yes! During the meal there will be strolling players and following this gourmet's delight there will be Hungarian folk singers and dancers to entertain for you.