

# EDSO NEWS

April 2022



3102 SE Balboa Drive, Vancouver, Washington 98683

RESERVATION LINE: (503) 892-3082

[WWW.EDSO.Info](http://WWW.EDSO.Info)

## Event Reservations

Please call our reservation line (503) 892-3082 to make or cancel reservations for most events. Call by 11:59 pm of the cut-off date. The line is not monitored after the cut-off date. To reserve or cancel an event after the cut-off date, please do not call the reservation line. Instead, call Ann Stumpf at 503-459-6410 or email her at [stumpf3743@comcast.net](mailto:stumpf3743@comcast.net). She will notify you of the availability of seats. You are responsible for any restaurant charges for reservations not cancelled before the deadline. If edso is charged for your meals, please understand we will need to bill you.



## A Message from the President

### *Celebrating 40 years of EDSO*

This year we will be celebrating 40 years since the founding of EDSO! A 40th anniversary celebration planning committee is working on arrangements for the event, which will be scheduled the middle of July. I have been trying to contact former and current members for ideas and memorabilia. Since my phone number (760-668-3628) is not in this area code, often members are not answering because so many of us delete calls from solicitors. Please contact me if you have ideas, memorabilia, or something you would like to contribute. Stay tuned for further details!

--Wayne Stumpf

# UPCOMING EVENT

## **Al Amir**

223 SW Harvey Milk St  
Portland OR 97204  
503-274-0010  
[www.alamirportland.com](http://www.alamirportland.com)



Date: Wednesday, April 20, 2022

Time: Meet at 5:30, Dine at 6:00

For our April dinner event, Don McHarness has arranged with owner, Moe Achour, a “Maza Al Amir - Lebanese Food Tour” for our group at Al Amir which has been satisfying Portland tastes for Lebanese cuisine since 1988. The restaurant is located in the historic Bishop’s House , which was constructed in 1879 as the official residence of the archbishop of Portland. The building has a long and fascinating history, serving at different times as a speakeasy, the meeting hall of a Chinese Tong, and an architect’s studio. It is one of the best-preserved Victorian Gothic residences in the state of Oregon

We will be served family style so no choice of entree is needed and we will be seated at a big round table and a line of square tables as long as needed to seat everyone altogether shaped like a keyhole.

We will start with traditional Lebanese appetizers and salad:

- Hummus: Garbanzo beans blended with garlic, tahini, and lemon juice
- Baba Ghannooj: Charbroiled smokey flavor eggplant, blended with garlic tahini, and lemon juice
- Falafel: Vegetable patties of garbanzo, fava beans, and a blend of lebanese spices
- Stuffed Grape Leaves
- Tabooli: Traditional Lebanese salad with chopped parsley, dry mint, bulgur wheat, and tomato. Mixed with lemon juice and olive oil

Entree:

- Shish Kabob: Grilled cubes of lamb or beef marinated in Al-Amir’s special blend of spices.
- Shish Tawook: Grilled cubes of tender chicken breast marinated in Al-Amir’s magic garlic, oil, and lemon, AND
- Kharouf Mohammar: Lamb seasoned in Al-Amir’s special spices and roasted over low fire. Served with cucumber yogurt sauce on the side.

All entrees served with Basmati Rice and vegetables

Dessert:

- Baklawa: Delicate layers of Phyllo pastry filled with walnuts and pistachio, then moistened with a light syrup and orange blossom.

Corkage is \$25.00 but coffee , tea and soft drinks are included with the meal. Wine and beer available for purchase.

Cost for this feast, including gratuity is \$33 for members and \$ 38 for guests

Deadline for reservations is: Thurs April 14th

Parking is available on the street as well as several nearby parking lots.

## MAY EVENT

Erik Miller has been working with Bistro Cubano (bistrocubano.com) in Lake Oswego for an EDSO dinner on Thursday May 19th. Details for sandwich and dinner selections will be available in the May newsletter.



## LOOKING BACK



On a gorgeous spring day in March, 18 members and guests enjoyed an Irish lunch at Kells Restaurant in downtown Portland. It was such a beautiful Saturday afternoon, at the end of spring break, that many Portland residents had taken to visiting the waterfront and parking was at a premium. However, we could not be deterred! Several members came dressed in their finest Irish greens. Our server, Laura, with the help of Kells owner, Gerard McAleese, did a superb job of serving us and whether you ordered the shepherds pie, corned beef and cabbage, the lamb stew or the fish and chips, they all looked tasty and plentiful. A big thank you to Don McHarness for organizing this lunch and what a nice change to have lunch instead of dinner.







