See the movie *Eat Drink Man Woman*. Drool over the dishes the characters prepare. And then feast on the food—not the food as metaphor but real food re-created by the master chefs at Hollywood East Café, one of Washington's most innovative and creative Chinese restaurants. Many of the dishes are not served at any restaurant in the area, so you'll be feasting on exceptional dishes that will keep your appetite in a constant state of excitement.

Director Ang Lee called the food "the most difficult talent I've ever worked with." That's because the real star of *Eat Drink Man Woman* is the food. More than one hundred dishes were authentically prepared by three world-class chefs who worked on the production full time, cooking and teaching the actors to make their movements mimic those of traditional chefs. If you love movies and you love good food, don't miss this fun event.

Stan Levin, film maker, writer, critic and longtime Osher instructor, will introduce *Eat Drink Man Woman*, its place in the film production industry, as well as themes reflecting conflicting values in society.

Gail Forman, freelance food writer and emerita professor at Montgomery College, will provide background on the food prepared in the film, plus the dishes we will sample for dinner.

**Reservation must be made by August 12, 2013**

Please return Reservation Form for the **Theater Café Class** by August 12th to the Osher office at JHU, 9601 Medical Center Drive, Rockville, MD 20850.

Name: ___________________________ Phone Number _______________________

Guest(s): _________________________________________________________________________

No. of reservations: ______ @ $23.00 each (the fee covers the dinner buffet; the movie is free) = TOTAL $____________ (No Cash)

Checks payable to JHU or Credit Card: _____ VISA  _____ Mastercard  _____ Discover

Card No: ___________ _______ _______ _______ Exp. Date: ___________ _______ _______

Zip Code: ___________ Signature: _______________________________________________

**OSHER at JHU**

**Theater Café Class**

**Monday, August 19, 2013**

**3:30 p.m. – 7:00 p.m.**

JHU Montgomery County Campus Auditorium
Menu

Hot Appetizers:
Spicy Shrimp Dumplings
Golden Crispy Spring Rolls

Cold Appetizers:
Seasoned and Marinated Jellyfish
Ginger Chicken
Five Spice Sliced Beef
Sesame Cucumber Salad

Soup:
Chinese Herbal Chicken Soup with Wolfberry

Main Dishes:
Peking Duck with Scallions & Plum Sauce Wrapped in Thin Pancakes
Crispy Shrimp with Tangy & Spicy Ginger Sauce
Spicy Shredded Pork with Five Spice Tofu
Sautéed Fish Filet with Snow Peapods
Baby Bok Choy with Braised Black Mushrooms
Ginger & Scallion Noodles
Young Chow Fried Rice (Roast Pork and Shrimp)
White Rice

Dessert:
Sesame Balls with Sweet Lotus Paste
Oolong Tea