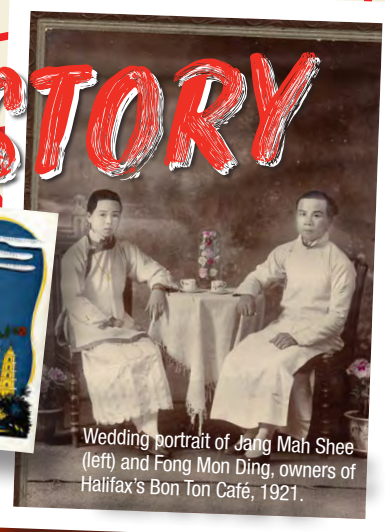


# TASTY HISTORY

Food is an important part of the Chinese Canadian story, from the biggest cities to the smallest towns.



Wedding portrait of Jang Mah Shee (left) and Fong Mon Ding, owners of Halifax's Bon Ton Café, 1921.



Ging Gar Chew in front of his newly opened restaurant in Kingston, Ont., around 1960.

Only the most dangerous and unpleasant jobs were available to people who moved to Canada from China, so they often saved up to start their own businesses. Many opened restaurants that served food familiar to local tastebuds. But they also offered dishes like chow mein, chop suey, egg rolls and chicken balls with sweet and sour sauce. These were not authentic Chinese dishes, but many diners thought they were. There are still restaurants like these in nearly every community in the country.

**Chef George Wong invented ginger beef in Calgary in the 1970s. Knowing his customers liked gravy, he coated fried beef strips in a thick spicy-sweet sauce that soon became famous.**

A classic Chinese food, *cha siu* 叉燒 (barbecued pork) was nearly outlawed. In 1975, Vancouver health inspectors said barbecued meats, hot out of the oven and hanging by hooks, were unsafe to eat. They shut down five shops that sold *cha siu*, even though no one had ever reported being made sick by it. Local Chinatown store owners closed down in support of the targeted shops. In 1978 the case went national. A group of merchants and Vancouver Member of Parliament Art Lee took some juicy barbecued pork to Parliament Hill. Other MPs said it was delicious, and there was no more talk of a ban.

