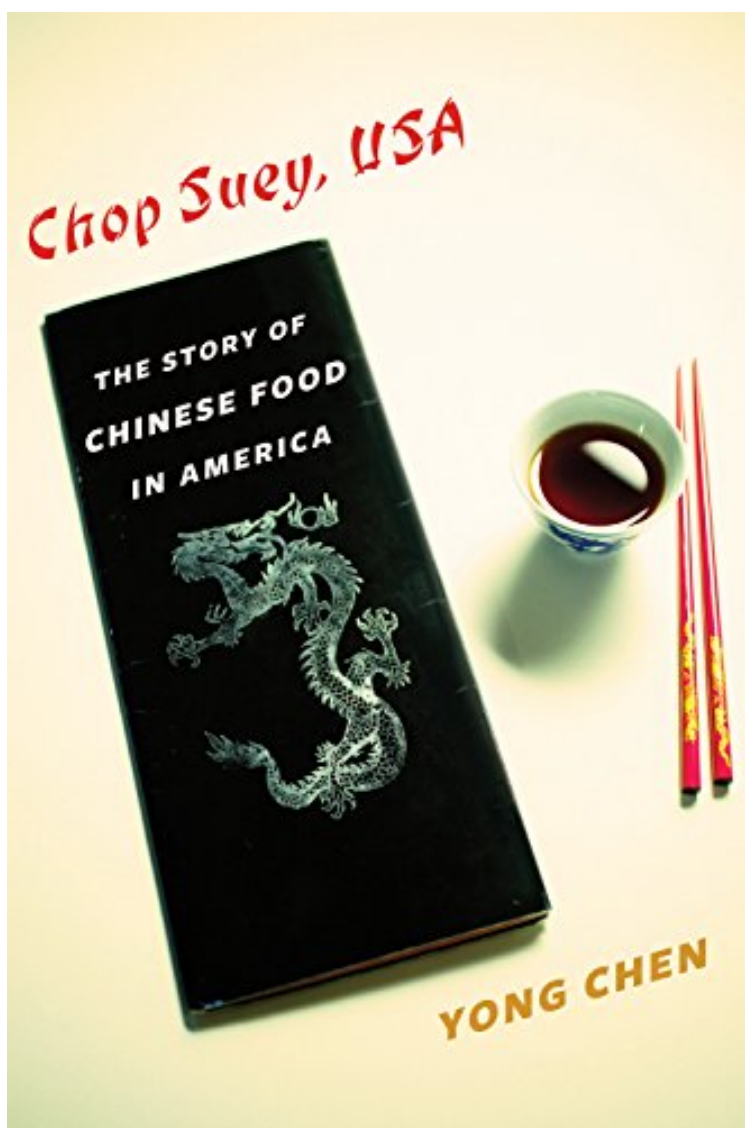


(Mobile library) Chop Suey, USA: The Story of Chinese Food in America (Arts and Traditions of the Table: Perspectives on Culinary History)

Chop Suey, USA: The Story of Chinese Food in America (Arts and Traditions of the Table: Perspectives on Culinary History)

Yong Chen

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Yong Chen : Chop Suey, USA: The Story of Chinese Food in America (Arts and Traditions of the Table: Perspectives on Culinary History) before purchasing it in order to gage whether or not it would be worth my time, and all praised Chop Suey, USA: The Story of Chinese Food in America (Arts and Traditions of the Table: Perspectives on Culinary History):

2 of 2 people found the following review helpful. Palatable Cultural HistoryBy GreatapeThe author covers the rise of

Chinese-American food from a socio-cultural perspective that interweaves American economic development and how Chinese immigrants found a niche catering to the demand for inexpensive restaurant food. Maybe only a person who likes sociology, history and Chinese food would find such a book fascinating. Then again, it is hard to resist a scholarly exploration of how chop suey (apparently representing what is now referred to as "stir fry") presaged Big Macs. 0 of 0 people found the following review helpful. Good BookBy PenguinsGood solid read, although who orders chop suey anymore 0 of 0 people found the following review helpful. Four StarsBy OrcoGood book.

Well organized and breathtakingly broad in its geographic scope, *Chop Suey, USA* is an utterly original and significant contribution to the field. Yong Chen has done a superb job. No one has attempted anything like this. (Hasia Diner, New York University) A thoroughly researched, highly readable account of the development of Chinese American food, this book fills important gaps in the literature of ethnic and food studies, while incorporating an appealing personal memoir into the narrative. (Jeffrey Pilcher, University of Toronto) Food is not just about sustenance and taste. It is also about culture, economics, race, and identity. This is made abundantly clear in this fascinating account of the history of Chinese food in America. *Chop Suey, USA* is a wonderful American story, and a tasty one at that! (Gordon H. Chang, Stanford University) A perceptive view of an America built on abundance and consumption... Well-researched... (Kirkus) Reading Yong Chen's new bookhellip; is an education. In some ways, it seems more like an encyclopedia or a peak into the brain of a man who has read and retained an almost overwhelming number of bookshellip; Readers can learn much from Chen's in depth analysis and framing. (8Asians) This well-researched book comes with seventy-eight pages of notes and a thirty-one page bibliography. It is seasoned with interested recipes, most of them chosen for their personal significancehellip; An exciting intellectual endeavor. (H-Environment) *Chop Suey* is an engaging combination of research and food writing blended into a unified read. (CHOICE) Sophisticated... Groundbreaking... Yong Chen has published an ambitious and important work that has made a curcial contribution not only to the historical understanding of Chinese cuisine in the United States but also to the study of food in general. (Journal of Chinese Overseas) *Chop Suey, USA* was meticulously researched with a very extensive bibliography, the content is well organized with linking points and arguments, and the text is written with clarity and purpose. (Alfred Yee Journal of American History) A compelling and provocative contribution to the burgeoning field of American food studies. (Journal of American Ethnic History) Chen's study provides a sharp critique and rebuke to the degraded status accorded to Chinese American food and its creators. (American Quarterly) About the Author Yong Chen, raised by his food-loving mother in China, is professor of history at the University of California, Irvine, and served as the institution's associate dean of graduate studies. Among his numerous publications are *Chinese San Francisco, 1850ndash;1943: A Trans-Pacific Community*. He co-curated a museum exhibit on the history of Chinese restaurants in the United States, and his commentaries on food, immigration, and Sino-American relations appear frequently in the media in four languages.