

Culinary Historians of New York
presents

"The History of Chop Suey in America"

with **Andrew Coe**

Thursday, March 13, 2008

"A toothsome stew." "The national dish of China." "A cheap kind of Cantonese hash." Chop suey is a remarkable success story, a dish both reviled and adored that opened American palates to exotic cuisines. Now that it has almost disappeared from America's tables, it's time to look at chop suey's colorful history. Join independent scholar and CHNY member Andrew Coe to discover the truth behind the legends.

Andrew Coe has written for The New York Times, Saveur, Gastronomica, and Flavor & Fortune and is a contributor to "The Oxford Encyclopedia of Food and Drink in America." With his wife, Jane Ziegelman, he is a co-author of "Foie Gras, a Passion" (Wiley, 2000). Andrew is currently writing a history of Chinese food in the United States to be published by Oxford University Press in 2009.

A full Chinese buffet will be served, including vegetable chop suey, chicken chow mein, shrimp egg foo young, vegetable spring rolls, white rice, and roast pork fried rice.

Location: Grand Harmony Restaurant
98 Mott Street (between Canal and Hester Streets)
New York, NY 10013

Time: 6:00 pm Check-In and Buffet* (note earlier starting time) | 7:00 pm Lecture

Fee: \$45 Non-Members and Guests | \$30 CHNY and NYWCA Members | \$27 Student and Senior Members

**Please note the earlier starting time.*

Save the date(s):

For further information, see www.culinaryhistoriansny.org

ADVANCE REGISTRATION IS REQUIRED. PLEASE RESERVE BY MARCH 9.

"Chop Suey"

Click here to buy tickets securely online: [Culinary Historians of NY - "Chop Suey" with Andrew Coe](#)
Or, to pay by check, please complete this form and send with check payable to:

Culinary Historians of New York
150 East 93 rd Street #10B
New York, NY 10128

Name _____

E-mail _____ Tel _____

Non-Members/Guests \$45 ____ | CHNY/NYWCA Members \$30 ____ | Senior/Student Members \$27 ____

Please note this one-time increased program fee to cover the cost of the full dinner.