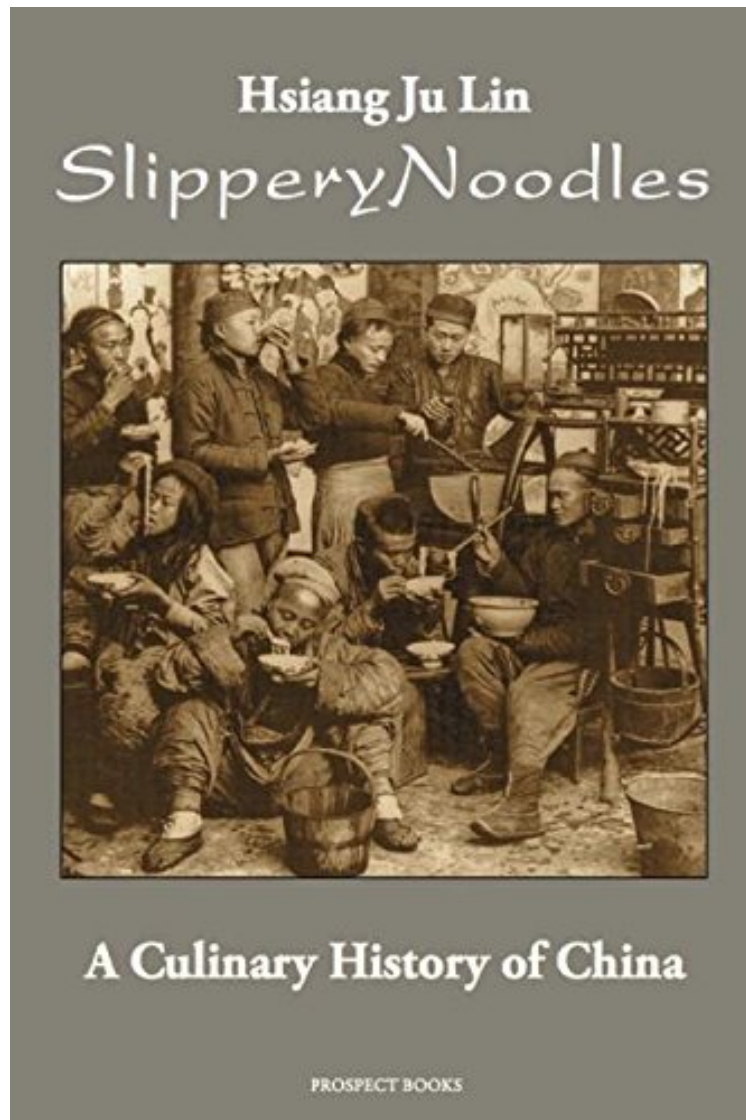


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## Slippery Noodles

*Hsiang Ju Lin*

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**Hsiang Ju Lin : Slippery Noodles** before purchasing it in order to gage whether or not it would be worth my time, and all praised Slippery Noodles:

3 of 3 people found the following review helpful. the reader's patience are rewarded with well researched stories and anecdotes including lavish banquets and (sometimes strange)By Larry LaiAn in depth and fascinating look at the history of cooking in China. While the first two chapters are a little slow, the reader's patience are rewarded with well researched stories and anecdotes including lavish banquets and (sometimes strange) and amazing feasts. Well worth

the read!4 of 4 people found the following review helpful. Literary study of Chinese food through the centuriesBy E. N. AndersonThis book is not a culinary history of China. It is, rather, 43 short essays on famous literary sources for Chinese food and cooking, or on particular food items (noodles, of course, and also preserved eggs and such) that are described in the old sources. It begins with seven chapters on Jia Sixie's *Qimin Yaoshu*, a great 6th-century work on food processing and other household skills. These chapters are extremely valuable to western readers, since Jia has so far never been translated in entirety. Then we return to the dawn of Chinese food writing, some 2500 years ago, and follow the traces on down to modern cookbooks in Chinese, for Chinese cooks, describing western food. In between we have the great writers: Lu Yu on tea, Lin Hong on 13th-century food, Hu Sihui on Mongol court food, Gao Lian on healthfoods of the 16th century, and many more. Long menus of court banquets are conspicuously featured (eat a full meal before reading them or you'll be in agony of temptation). There are many poems, both famous and obscure, translated, and as befits a daughter of Lin Yutang, they are extremely well done--better than many translations by famous-name translators. In fact, the whole book is very well written. Problematical, if you want a culinary history rather than a delightful literary sourcebook, is the lack of much analysis or scholarship. Very few (if any!) secondary sources are cited. I, however, am certainly not going to complain--other books cover that, but no one else has graceful and generally accurate translations of extensive passages from the classic culinary works.1 of 2 people found the following review helpful. wonderful book about Chinese cuisineBy AnonymousWay back in 1969, Hsiang Ju Lin published a very interesting book with her mother, Tsuifeng Lin: *Chinese Gastronomy*, with an introduction by the redoubtable Lin Yutang (the father and husband of the co-authors). So when I saw this new book on , I thought I'd take a risk and order it. So glad that I did! It's a tour of Chinese culinary history by someone who knows classical sources thoroughly, but presents the information, including dozens of authentic recipes, engagingly. It's like a cookbook and culinary history all in one, and I can tell you from the annotations that her material is completely authentic. If you love Chinese food, I don't think you can do without this book.

China is a big country and its cookery is one of the world's greatest. In the last century all nations everywhere have been introduced to its tastes, flavours and cooking methods. But an understanding of Chinese food history is hard to come by: the country is large and the history is long. Hsiang Ju Lin has interrogated the written record, some of it dating back to the 5th century BC, and most recently from books current in the People's Republic today; she has translated it and set it into culinary context and thereby allows the modern reader to enter into some of the breadth and depth of literature available. In a sequence of chronological chapters Hsiang Ju Lin plunges into specific topics as diverse as the influence of the Silk Road, the administration of the Imperial palace, the role of tea and sugar, many of the grand banquets of which we have record, the differences witnessed in the southern provinces, vegetarianism, bean curd and soy sauce, birds' eggs and birds' nests, the role of salt, the impact of the Western missions, noodles, and the relationship of food and medicine. The reader is able to taste the richness of the heritage, to read for him or herself the words as diverse as the *Essential Skills for Common Folk* by Jia Sixie (6th cent. AD), *Food and Drink* by Shen Zinan (7th cent. ), Tao Gu; Zhu Yizun, and Yuan Mei (17th and 18th), the diary of a salt merchant on the east coast and *Madame Wu's Home Cooking* from the late Song dynasty.

About the AuthorHsiang Ju Lin is a biochemist and pathologist who formerly worked at the University of Hong Kong and Baylor College of Medicine in Houston. She is also the daughter of Lin Yutang, the twentieth century's most celebrated interpreter of Chinese culture for Western audiences. With her mother, Tsuifeng Lin, she wrote *Chinese Gastronomy* (1955), which later appeared as *The Art of Chinese Cuisine*. This book was a pioneer in the subject area.