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Mark Patrick photo

Parisa Thom, Tourism Richmond liaison for Golden Village, will take Food for Thought and readers on a tour of the city's best Chinese restaurants beginning May 18.

The four corners of China

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Northern food became known as Beijing dishes, using wheat flour to make dumplings, stuffed breads, noodles, and steamed buns. The Southern food, known as Cantonese, is vital to Chinese food with lots of rice, dainty light food, and a love of condiments such as *hoisin* sauce and plum sauce. *Dim sum* originated in Southern China and means "little dishes". The word *yumcha* means to drink tea at brunch, eat "little dishes" and chat for hours, a totally social event. In the West, dim sum has come to represent the *yumcha* experience.

Western food is known as Sichuan (Szechuan), the place for flavour and home of hot and spicy *kung pao*. The Eastern food,

Shanghai dishes, uses lots of seafood in a variety of sweet, salty, sour, and fragrant. Each of the four corners of China claims their food is the most satisfying eating. Undoubtedly, each is correct because each place offers distinct tastes.

For the next several weeks, Parisa and I will taste our way through the cuisines of the four corners of China, all found right here in Richmond in a concentrated area. Unfortunately I have exhausted my word count this week, but isn't anticipation part of the pleasure of planning an adventure? Start the adventure May 18 when we visit Shanghai River Restaurant.

Arlene Kroeker writes about food every Thursday in The Richmond Review.