

JOYCE JUE'S SAN FRANCISCO CHINATOWN

Chinese Provisions and Produce Stores

Recommended by Joyce Jue as of February 2013

ABC Supermarket

This replaced the old Metro Food. It is good for staples, condiments and ingredients such as soy sauce, oils, rice wine, dried seasonings and standard cookware but the store itself has no interesting personality. Do step inside to get a moment of relief from the chaos of Chinatown. 639 Broadway St.

Chung Chou City

A traditional dried seafood and herbalist shop, Chung Chou City has several locations throughout the Bay Area. Dried scallops, birds' nests, shark fin, fish stomachs, and abalone are perfectly arranged in jars or hung from hooks next to aphrodisiac such as deer tails, dried sea horses, with varieties of ginseng from all other the world. This is a part of Chinese cuisine virtually unknown to non-Chinese to worth a visit. 1230 Stockton St.

Nan Hai

This is the glitzy Chinese dried seafood delicacy shop with refined teas and traditional Chinese herbs. Friendly and somewhat helpful staff to show off their extraordinary expensive delicacies such as dried abalone, dried shark's fins, dried bird's nest, dried scallops or conpoy, dried mushrooms, deer tails, and ginseng in various forms. Many of these symbolic foods are used for celebrations and at elaborate banquet dinners. It is certainly an eyefer for not only westerners but Chinese people as well. This shop is worth checking out. 919 Grant Ave

Hang Fung Tai

This narrow shop reminds me of the old- fashioned 'provisions' stores with dried mushrooms and vegetables, the canned and bottled condiments, and basic staples to stock up. 1050 Grant Ave.

Jackson Produce

This is a produce wholesaler of most Chinese vegetables. If you need to find a whole wintermelon, the size of small barrel, go to Jackson Produce. 12 Walter Lum Place

Lien Hing Supermaket

This is the real McCoy of Chinese grocery store. It's not my place to shop but it is the quintessential shop you would find everywhere in Asia. They have three stores, two in Chinatown the Richmond District. All three have all the typical Chinese more plus the 'distinctive' Chinese meat departments with you can't possibly imagine beyond your imaginative. It's a classic store with randomly placed buckets spilling over with pickled vegetables, bins of bulk ingredients, and boxes heaped with dried goods to baffle your senses. 1401 & 1112 Stockton, 400 Clement



favorite
and one in
produce and
special cuts and offal

Mandarin Delight

A typical 'mom and pop' Chinese grocery store, this shop has Shanghainese specialty items such as osmanthus sauce, maltose sugar, and cassia blossom jam which is used for desserts. On the awning the shop's name is Golden Way Trading while on the storefront it is called Mandarin Delight. It's ??? 1024 Stockton St.

Maverson Food Company

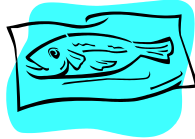
Not a fancy store at all but like a 'quick-stop' shop for basic Asian produce and staples, 1101 Grant Avenue and Pacific

Ming Lee Trading Inc.

If you are looking for rice paper-wrapped candy, this is a typical Chinese sweet shop. Besides the various cookies and crackers, they carry a large selection of preserved plums and fruits. These Chinese sweet snacks need a cultivated palate that can handle overly sweet or overly salted dried plums. I like the ones that have a nice balance of salty and sweet. HOWEVER, go to the back of the shop and down a few stairs to the basement, which stretches and connects to the second entrance. It has an enormous selection of Chinese dry goods, condiments, dried noodles and general staples – and it’s just an adventure and a rare spot. 756-761 Jackson St.

Seafood Center

Looking for aphrodisiacs? You won’t find viagra here but many ‘natural’ alternatives. If you think this is fresh seafood shop, it isn’t. You will be overwhelmed with a large and very fancy selection of dried seafood such as whole sea cucumbers (slugs), fish stomachs, bird’s nests, mushrooms, ginseng and deer tails and sea horses. Dried scallops, dried oysters, dried abalone go for a range from \$35 to \$140 per pound, and shark’s fins, scallops, abalone, and oysters, a variety of dried Chinese medicinal herbs such as shark’s fin and bird’s nest also vary in grades and prices. These ingredients are typically served as banquet fare and festive occasions such as Chinese New Year and weddings. Unfortunately, the shopkeeper is as friendly as a pit bull guard dog but check it out for cultural value. 900-902 Stockton



Sun Kai Shing

This is the one stop Chinese provision store with a huge selection of standard condiments, sauces and dried goods – like a Chinese style Safeway. It is steps away from Victoria Pastry, an Italian bakery that been there forever. A must try and taste. 1352 Stockton St.

Shenghing and next door

This is a typical – not too tidy – Chinese style market that sells all food products from fruit and vegetables, sauces, and meat, fish and poultry under one ceiling. Things are overflowing out of makeshift bins or dried fish and sausages hanging overhead and it has a character of its own. I suppose you could call it a mini supermarket. I love it because it is hectic, chaotic with lots of sales people shouting in Cantonese and hawking their products, and I loath it for the very same reasons. I suggest going there to enjoy the ambiance or the ‘Chinese experience’. The market’s authenticity is charming and in character. 1111 – 1117 Stockton St.

Sunny Food Mart

A flurry of fresh produce and fruit lines the counters contained in large bins of bulk dried ingredients and staples. With a group, this store is a single file walk-through to see a vast variety of Asian vegetables and bins of preserved and pickled veggies and everyday seafood. 1210 Stockton

Wycen Foods Inc.

This shop features Chinese sausage and beef jerky, pressed duck, cured bacon, and dried duck feet. One student said that the sausages taste like the smell of the shop – “kind of sweet and winey.” 903 Washington St.

Wo Chong

This tiny ‘artisan’ shop recently moved from Ross St location to Washington. One of the original tofu shops – as far as I can remember as a child – the same homey store caters to the community with a limited number of very basic essential staples. You can buy fresh out-of-the-tray tofu, firm, soft, silky tofu, or fried cubes and squares, which are often stuffed. They also sell fresh noodles, won ton wrappers and good produce. 864 Washington St.

Chinese Delicatessens and Fresh Fish & Seafood Markets

Cheung Hing

This deli in Chinatown is considered one of the best in the city. They have the standard bbq duck, bbq pork and whole roasted pig with unbelievably delicious, crispy skin. With bbq duck, ask (you may have to demand) for the juices that are roasted in the duck's cavity which will come packed in a Styrofoam cup. To serve, strain and degrease the juice, warm it and serve it over the duck with Chinese plum sauce, steamed rice and stir-fried vegetables for a quick, easy and inexpensive meal. This is one of my first choices in Chinatown. It has the taste that locals prefer. 1151 Stockton St.



Hing Lung

Along this 2-street stretch of Stockton are the 'roasting houses' and delicatessen where you see the hanging fully roasted ducks and meats hanging in the store front windows. Hing Lung has great Cantonese bbq duck and when you order it, the counterman will chop it into bite-sized pieces through the skin, meat and bone with out a jagged edge. You can use the duck to make with Thai curry with pineapples or shred the leftover pieces of duck to cook with noodles. 1261 Stockton

Kin Tin

A brand new shop featuring just fresh poultry used for special purposes. 1248 Stockton St.

Man Sung

This poultry shop is where to find the highly prized fresh black silky chicken that simmers into the most delectable and sweetest storefront window features their the black silky chicken plus of the old Chinatown I knew. I originally called Dupont Street - back before the 1906 earthquake. 1116 Grant Ave.



New Moon Deli

Along the Stockton Street corridor between Jackson and Pacific are the Chinese 'roasting houses' and delicatessens. According to San Francisco Magazine, this delicatessen is their choice for the best crisp- skin Cantonese roast duck. It's does taste good enough for me. Take a stroll along this corridor of delis and view the display of cooked foods in the windows. The variety of dishes reflects the 'village' style of cooking. Maybe the New Moon is from the village of my ancestors. 1247 Stockton St.



New Sang Sang Fish



It's hard to believe that this shop has been recently remodeled but if you saw the old funky one you'd believe it. A couple decades ago, when the Dean of American cooking, James Beard was in town, this was one of favorite spots to shop and cooked them at the Stanford Court Hotel. 1143 Stockton St.

Rainbow House

I was fascinated with this tiny Chinese grocery store in that they carried frozen frog's legs and fresh ginkgo nut. I know it sounds like an odd combination but that's what shopping in Chinatown is about. 1014 Stockton St.

San Francisco Poultry

Probably the cleanest shop in all of Chinatown, this shop specialty is offering the favorite varieties of poultry of Chinese cooks such as Vikon, old brown chicken, fresh black silky for making poached, braised, and stock. 1118 Grant Ave.

Live Game Bird Shops

Hong Hoa Never Ending Quails

Put away your camera when you enter this live game shop hidden at the end of a narrow aisle of small shops. The entrance is strange and mysterious, and uninviting but it is typical of shopping streets in market places throughout Asia. If you are strolling through Chinatown on your own, and daring, go through the fish market in front and down the aisle pass the butcher and locksmith stores to the live game shop on the left. You will find live chuckers, pheasants, silkys, quail, roosters, and more. Do not take pictures. 1135 Stockton Street



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Ming Kee Game Birds

“No photographs please” as you enter this corridor of shops. In the entrance is the fish shop, than meat market that does their butchering followed by a locksmith. Then behind that is the live bird shop. This is typically the kind of narrow corridor of mixed-use stores that you would see in Asia. They carry live pheasant, doves, and the black silky chicken (a black skin chicken who’s feathers are actually fluffy white), all pent up in cages visible from entrance to the store separated by a window from the customers. When purchasing, the bird is put into a brown paper bag with air vents and the top is sealed shut and off it goes - life in a typical Asian market place. Fresh quail eggs are always available here. 1136 Grant Avenue

Cookware and Hardware

Ginn Wall

If you are looking for a 24-inch wok or cleavers, Ginn Wall has it plus a complete selection of vegetable garnish cutters, steamers, Mongolian grills, Yunan pots, potsticker molds, Chinese rice bowls and dishes, wood-carved moon cake molds, loads of Asian kitchen gadgets, and a huge selection of Chinese cleavers. This shop also supplies the giant gas burners designed for commercial stoves. They are closed on Thursday. 1016 Grant Ave

Greatmin Trading Co

A fabulous restaurant supply store that open in early 2004. They carry the most up-to-date and old-style Asian cooking equipment such as Peking duck hooks, for professional as well as amateur cooks. A must see. 778 Broadway

The Wok Shop This is the ‘you name home and professional cook. It is tools, dishes, and tons of gadgets for the owner Teng was written up in seizing up each customer for the style. She is delightful and very helpful. 804 Grant Ave



it, she’s got it” cookware shop for the loaded with cookbooks, woks, kitchen the serious cook. Last December 2004, Gourmet magazine about her talent for kind of wok they need for their life

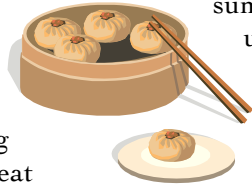
Dim Sum Teahouses and 'Charming' Cafés

Bow Hon

The classic hole-in-the-wall, this café serves clay pot casserole-style dishes. They are cooked to order and come to the table straight off the hot burner. One of the special things that Bow Hon does to their clay pot dishes that I only remember having at home is serving the 'rice soup'. After everything is eaten out of the clay pot, hot water is poured over the crusty rice. The crusty rice is freed from the bottom and the rice and water are eaten and drunk together. It's great basic home cooking and to me, it's the best part. 850 Grant Ave.

City View

A new up-market dim sum restaurant with white tablecloth and a menu of updated versions of the classics, City View is truly a step up from the usual with a very pleasant ambiance. This is one of my new favorite *dim sum* houses in Chinatown. Try their *dim sum* special dishes of Peking Duck, Salt and Pepper Calamari, and XO Rice dessert *dim sum* items, as well. They take reservations. 662 Commercial St.



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Dick Lee Pastry Shop

I have to admit that I haven't tried their new location but I feel compelled to mention Dick Lee to those who seek out all-you-can-eat spots. However you look at it, \$5.00 for all-you-can-eat *dim sum*, Dick Lee is a huge bargain. 777 Jackson St.

Empress of China

I mention this restaurant because of an exceptional wedding banquet for my cousin, which I recently attended. With five hundred other diners, I was impressed with the quality of the banquet food and service, however, I do not know if their lunch and dinner are comparable. 838 Grant Avenue

Gold Mountain

A local favorite, this is a very typical, noisy and overwhelming *dim sum* teahouse with good *dim sum*. 644 Broadway

Hang Ab Tea Room

When I was a child, this tearoom was one of two that existed. We would stand outside and curve around the corner to get our chance at local *dim sum*. It is still fun to check out and I truly appreciate what it brought to San Francisco; however there are so many other great *dim sum* tearooms to enjoy throughout the Bay Area. 1 Pagoda

Hon's Wun Ton House

At this lackluster looking café is a great bowl of won ton dumplings and skinny noodles soup. One of two outlets located on the rim of the financial district, this is a quick stop, share-a-table if needed to get tasty Chinese fast food fast and delicious. 648 Kearny St.

Hunan Home's Restaurant

This is my newest find and a so far a one-time experience. All of the dishes I tasted were very good and presented with good service – an extra plus void in many Chinese restaurants. The spicy chicken salad, cool noodles, hot and sour soup, and *Xiao Long Bao* (steamed soup dumplings) were delicious and rendered me resolved to return again. It isn't strictly Hunanese but worth a visit. 622 Jackson

Imperial Palace

If you are looking for the famous Imperial Palace on Grant Ave, this is not the original. I wish I could say that I like this place as it is quite popular with the locals but to me there are so many other places that have better food. However, in terms of ambiance and going native, this is a great spot. 816 Washington

Jai Yun

For the most unadulterated Chinese cooking by an uncompromising chef, try Jai Yun. In my humble opinion, it is one of the finest Chinese cooking in the Bay Area. Do not expect to see a menu, only the cost for the various level of dining starting at \$45 per person and up. You must agree on the cost per person for the entire table. The 'basic' menu tends to be lavish with vegetable items. Okay with me. As the price goes up, more protein appears – I can do that too. The chef shops that day and you get what he wants to cook that evening – with no questions asked, answered, or challenged. I've never been disappointed but I warn you, you come away stuffed beyond belief with dishes that are not typical of served in Chinese American restaurants. 680 Clay St.



Lichee Gardens

Brass spittoons are all that is needed to complete this archetypal old-fashioned crusty Chinese café. Unfortunately they no longer serve *dim sum*, which was one of the best old-fashioned style dim sum; however, I would still give it a try for hearty, delicious dinner fare. They did have a very interesting selection of noodle dishes beyond the usual. If that sounds appealing, try the Beef and Pickled Mustard Green Rice Noodles or the Braised Mushroom Lo Mein. 1416 Powell St.

Lucky Creation Vegetarian Restaurant

All too often, restaurant menus go vegetarian by eliminating the meat and put in a substitute. I do not consider that true vegetarian cuisine or cooking. This is not the case with Lucky Creations. As a carnivore I thoroughly enjoy their dishes and do not miss meat. 854 Washington St.

Little Paris Café

There was a Little Paris Café on Clement that offered *Banh Mi* or Vietnamese baguette sandwiches. They have recently relocated to a new location on Stockton St. If you've never had a Vietnamese sandwich, you are in for an amazing treat. Try the barbecue pork or the steamed pork with pate, both are loaded with really tasty and crunchy sweet/sour vegetables with refreshing sprigs of fresh cilantro. 1131 Stockton St.

New Asia

An old-fashioned Hong Kong style tearoom with extensive menu of very good *dim sum*, its 'charm' is its genuine characteristic Chinese ambiance. A perfect place to watch a culture in action, the moment you step into the tearoom you will feel engulfed by Cantonese culture. I go there for the food but to also observe the multi-generation Cantonese family dining together, young Chinese couples 'doing lunch' and Chinese business people negotiating deals. It is a very high-energy restaurant with 'surly' but not truly rude service. Get there early for the best choice of hot, savory and sweet dishes. 772 Pacific

Oriental Pearl

The Oriental Pearl is a good quality small café that serves *dim sum* by checking the order off a menu as opposed to selecting your meal from pushcarts. The advantage is that everything comes out the kitchen HOT which is the way it should taste. This is a very comfortable café for small groups and they do take reservations. Try the grilled taro root pudding cake. 760 Clay St, 2nd Fl

Pearl City Seafood

Good basic dim sum with a back room for a 'private' atmosphere. 641 Jackson St.

R e s t Executive Lounge

I feel I must mention this popular spot for dining; however, I beg to differ. Many others feel this is an outstanding restaurant so it's here for you to choose. 631 Kearny Street

Bakeries and Fortune Cookies Shops

Bubble House

It's the 'tea zone' where you can get 'bubble tea' and not a bubble bath. A new sweet dessert that has crossed the Pacific from Taiwan, bubble tea is a quenching drink of large tapioca pearls in a mixture of fruit puree and/or green tea and shaved ice, sucked up with an extra-wide straw. No doubt it sounds unusual, but it is a truly refreshing afternoon respite. This new shop and other 'bubble tea' shops aim at attracting not only their Asian customers but unsuspecting tourists.

1138 Grant Avenue



it

Eastern Bakery

If you lived in Chinatown and wanted a "western style birthday cake" -- Eastern Bakery was your destination. A simple *genoise* sliced into three layers of sweetened whipped cream studded with fresh strawberries, oranges, pineapple or canned fruit cocktail was the Eastern Bakery specialty. Because Chinese birthdays are not traditionally celebrated with 'western-style' cakes, bakeries in Chinatown didn't bake them except for the Eastern Bakery. It is best known for their traditional Chinese baked goods and Chinese moon cakes -- a cake served to celebrate the autumn moon festival during the full month in autumn. It is a thick four-inch round dense cake filled with black or red soybeans, or lotus seed ground to a marzipan-like paste surrounded by a salted duck egg yolk. Then it is wrapped in a moist piecrust. Moon cakes are available all year around. If you a 'old' San Franciscan and remember going to Blum's on Union Square for coffee with a slice of their famous coffee crunch cake, for \$2.00 a slice, you can enjoy a taste of nostalgia at the Eastern Bakery. 720 Grant Avenue

Golden Gate Bakery

This is another old stand-by bakery with loyal patrons for typical Chinese style bake goods. Frequently, there is a line outside for their famous flaky *Don Tot* or baked custard tarts. Many claim that they also have the best baked BBQ pork buns, too, and the best place in autumn to get moon cakes. 1029 Grant Avenue

Golden Gate Fortune Cookie

This bakery is the last of the mom-and-pop operation where the fortune cookies are still hand-folded. A typical 'shop house', just like those in Asia where the family business is run on the street level while in the back of the shop and on the second floor are the living quarters. It is a 24/7 living and working existence. Stand near the fortune cookie oven and look up behind you and you'll see a 'loft' to lie down and rest between shifts. It is ironic that this very traditional setting features an American invention -- the fortune cookie is unknown in China. Get their business card. They also do customized fortune cookies for birthdays, weddings, bar mitzvah, and other events. They also sell almond and sesame cookies. 56

Ross Alley

Mee Mee Bakery

Mee Mee makes mechanically folded fortune out in the hundreds. They also sell simple baked cookies and cow's ear cookies. Fun to check Stockton St.



cookies stamped pastries, almond out. 1328

Ming Lee Trading Inc.

If you are looking for rice paper-wrapped candy, this is a typical Chinese sweet shop. Besides the various cookies and crackers, they carry a large selection of preserved plums and fruits. These Chinese sweet snacks need a cultivated palate that can handle overly sweet or overly salted dried plums. My favorite has a balance of salty and sweet. 756-761 Jackson St.

Sweet Mart

The newest rage in Taiwan that has made it big here in supersonic time is the 'bubble tea' phenomenon. A concoction of tapioca pearls covered with a puree of fruit juices, green tea, milk, and a host of other seemingly incompatible ingredients, is as tasty as it is intriguing. That wonderful but silly 'bubble tea' is like an American smoothie served with an extra fat straw so that the pearls pop into your mouth. Surprisingly, it is delightfully refreshing. This is a typical Asian sweet shop that also sells Chinese candies, preserved plums and fruits, and dried seeds. 727 Washington St.

Gift, Dress, Music and 'Joss' Shops

Asian Image, Asian Renaissance

This gift boutique shops shower the touristy area of Grant Avenue with several outlets. The selection of merchandise goes beyond the pedestrian tacky souvenir gift shop with interesting and unique contemporary items that include not only Chinese but also other Asian cultures. The store on Grant/Clay has recently expanded and their merchandise and unfortunately leans toward being very touristy. 433, 607, 736, and 800 Grant Ave. There is also the Bonsai Villa at 825 Clay, and Asian Renaissance on 662 Grant Ave.

Asian Trends, Asia Styles, Asian Gallery

Although these three shops may seem to be related to the Asian Image stores, they are not. It is hard to distinguish the difference since they all have up-market, contemporary merchandise and gifts that are worth shopping at. Great shop and buys for wedding presents and home decorating. There is a wonderful selection of table runners, brocade duvet covers, pillow covers, Chinese evening jackets, and beautiful fabric slippers. 742 and 808 Grant, and 813 Clay St.

China Caravan

If you are looking for white table linens, Chinese dresses, jackets and caftans, fabric slippers, and pillowslips, the selection in this shop is one of the best with very good prices. 815 Grant Ave.

Clarion Music Center

If you are looking for exotic fascinating shop with instruments and literature. exquisite Chinese cloth lions offer music lessons. 816 Sacramento St.



musical instruments of the world, this is a beautifully displayed Chinese lions, musical Perched high on the bookcases on tables are used for the ceremonial lion dances. They also

Fat Ming Co.

Their slogan is "The Oldest Store in Chinatown" since 1908 is the place to find a Chinese personal chop and have your Chinese name engraved in 30 minutes. Their selection of chops is overwhelming and range in all prices and quality. 903 Grant Ave.

LukFook Jewellery

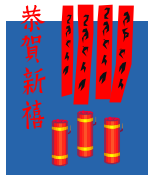
I'm not one to ask about jewelry but I was impressed by this shop by their traditional but updated design. Chinese gold jewelry is always done in 24 karats – nothing less. It's not something you wear on a daily basis but to show at important celebrations. It's viewed more as an 'investment'. At LukFook which means 6 fortunes, the gold jewelry is sold by the going rate on the gold market and a price is added on for the work. Of course, the more elaborate work, the costlier. Their pieces were exceptional to me but I must admit that I'm not a jewelry person. Worth looking at even if you are not in the market. 843 Grant Ave

Shanghai Bazaar

If there was only time for one Chinatown gift shop, this is probably the one would recommend for general shopping needs. A bit more pricey but the merchandise is better quality and not as a bunch of *tchotchkes* as with most shops. There are beautiful wood cabinets, ceramic vases,

gorgeous Chinese go and stylish *mah jong* sets, old-fashioned Chinese porcelain pillows, gorgeous silk fabrics and home furnishings. 747 Grant Ave.

Supernatural Exquisite (former name but same shop) or **Buddha Exquisite**



Looking for a paper Mercedes-Benz to burn? This intriguing shop is an adventure overflowing with colorful Chinese joss papers for the supernatural world of the Chinese. These symbolic paper images are burned or displayed on altars in rooms throughout the house to ensure a happy afterlife for their ancestors. Papers have painted squares of shimmering gold, silver, and red to symbolize wealth, prosperity and good luck. Papers are folded and shaped into symbolic representations of earthy things that one's ancestors might need wherever they are in their afterlife such as fancy automobiles, homes, and Ipads, yes, Ipads. Those items are burned and hopeful the smoke transforms them to their ancestors. Burning incense sends smoke to the heavens like a 'phone' signal to 'communicate' with their deceased relatives. If you are looking for incense sticks or coils, an ancestral altar for worship, paraphernalia for festivals, weddings, funerals, births, and cemetery day (the *Ching Ming* festival), this is the shop. Look up to the top shelves for paper BMW's, yachts, computers, microwaves, and washer/dryers – items essential to the deceased in their afterlife that relatives burn to 'send' off into the heavens. Knowing this, these enigmatic joss paper shops filled with seemingly junk now makes sense to the westerner. It is truly a cultural experience that one must see. There are two shops on the same street across of each other. 714 Jackson St.

Tai Yick Trading Co.

A family run business for over 50 years, if you are looking for quality imported ceramic vases, pottery, figurines, jars, Buddha's, and bowls, check out this store for an enormous collection. 1400 Powell



Chinese Temples

King Chow Temple

This is one of the oldest and surviving Chinese Buddhist temples in Chinatown. Founded in 1857, it has been relocated and sits on top the *Kong Chow* Benevolent Association. Take the elevator to the top floor and marvel at the woodcarvings, gods, altar, incense burning, and joss sticks. Kindly leave a small donation to help support the temple. The Chinese do not worship every Sundays as many American religions do but pay respect and reverence to the goddess and ancestors on special occasions. If you have a few minutes, this is worthwhile for a taste of Chinese religion. 855 Stockton Street

Ma Tsu Temple

Located on the ground floor, this 'modern' temple is easily accessible for visitors. It has all the trappings, joss sticks, incense burning, altars, and other paraphernalia of the Chinese temple but the bright florescent lighting takes away the aura and mystique. 22 Beckett St.

Tin How Temple



Tin How Temple just celebrated their 100 Anniversary this year (2010) The onslaught of of incense is your first initial contact with this temple. My favorite temple to visit because of their enormous museum-quality gold-gilded wood carved screens. It's a steep 4th floor walk-up but if nothing else it offers the chance to see the juxtaposition of old Chinatown against a backdrop of the modern Transamerica Pyramid. The temple was built in 1852, burned down, rebuilt, then completely razed by the 1906 earthquake, and rebuilt again. The one item that survived was *Tin How* Goddess. This old-fashioned, traditional temple serves both Taoist and Buddhist and is certainly worth taking that healthful climb. Sitting proudly hidden by the flood of incense, altars and colorful poetic couplets is *Tin How*, the Taoist Goddess of the Seven Seas who watches over travelers that have crossed the Pacific Ocean in the days when it was a truly risky and arduous sea journey. Those who made it went to the

Goddess to pay their respect. For a small donation, light an incense stick, shake the *joss* sticks, and your fortune will be read. If you do visit the temple, a donation would be appreciated.
118A Waverly

Tea Shops

Ital Tealeaf



This teashop is very customer-friendly with a very inviting tea bar with stools. The shop owner and assistants are ready and eager to serve you a taste of a variety of teas with ample description. The prices are bit high compared to other teashops in the area but it is well worth a stop to shop and compare.

There are several shops throughout Chinatown. 1044 Grant Avenue

Imperial Tea Court

This is where it all started – the resurrection of refined tea. The original shop on Powell St was the one and only ultimate teashop for tea connoisseurs. Under the guidance of a very knowledgeable staff you can enjoy, learn and experience a traditional Chinese tea ceremony.



Owner, Roy Fong is dedicated to his artistry and uncompromising in his pursuit of fine, premium teas. Do not expect *dim sum* but fun noodles and dumplings. Ferry Plaza at the Embarcadero

Red Blossom Tea Company



The Red Blossom Tea Company was originally the *Yau Hing Co.* owned by Peter Luong's family. For the last 20 years the shop specialized in Chinese medicinal herbs, ginseng and fine imported teas. The very charming son Peter Luong and his sister Alice, remodeled the shop and imported fine teas from China, Taiwan and other parts of Asia. They welcome tea connoisseurs as well as interested shoppers to sit down and enjoy a basic tea tasting or offer an intensive exploration of refined teas. I highly recommend you take up their offer and you will discover a world as exciting and extensive as fine wine. Of all the tea shops available in Chinatown, this is my favorite. 831 Grant Avenue

Dim Sum outside of Chinatown

Koi Palace

For the ultimate in Hong Kong style *dim sum*, Koi Palace in Serramonte Shopping Center in Daly City is the teahouse café to go. With its extensive selection of dim sum dishes plus very unique and innovative dishes, the Koi Palace regulars swear that this is the best in the area – the check that follows lunch will definitely set you back. 365 Gellert Avenue, Daly City

Ton Kiang

Not at all walking distance but well worth a bus ride or drive for extra good *dim sum* and banquet meals. This is a great place for anyone new to Chinese food. 5821 Geary at 22nd Ave

Southsea Seafood Village

You checked off your order from a checklist of dishes, and great piping hot seafood and dim sum arrive at your table straight out of the kitchen. There are no carts pushed by the wait staff weaving through the restaurant 'yelling' out their menu items as in typical dim sum houses. When each item is cooked, it comes hot and fresh. The cook to order is becoming increasingly popular and I must admit, it does taste better. 1420 Irving

Yank Sing

One of the original and most popular teahouses in San Francisco, Yank Sing is considered by many as the premiere teahouse in San Francisco and known for their elegant *dim sum* specialties. Rincon Center, 101 Spear Street

Historical Society

Chinese Historical Society of America

This museum stores archive historical photographs, reference material and permanent exhibitions that document the history of the Chinese people in America. Originally the Chinese YWCA, this brick building was one of Julia Morgan's works, the architect of the world-renowned Hearst Castle in San Simeon. There is a \$3.00 admission fee and totally well worth a visit. 965 Clay Street

Chinese Culture Center

Located in the Hilton Hotel on Kearny is the Chinese Culture Center that presents Chinese culture, art, and performing arts for the community and general public. There are historical and cultural exhibits in the center. Hilton Hotel, 3rd Floor

Summer Night Entertainment

Chinatown Night Market Fair

During the summer months, on every Saturday nights from 6:00 to 11:00, Portsmouth Square is transformed from a park into the Chinatown Night Market Fair similar to those in Hong Kong. There are cultural exhibits, Chinese opera, martial arts and lion dance performances plus a marketplace with plenty of bargains for shoppers. There is no charge. Located at Portsmouth Square Park on Kearny St between Clay and Washington Streets.

About Your Host – Joyce Jue

JOYCE JUE is the author of **Savoring Southeast Asia**, winner of the prestigious IACP Best International Cookbook Award. She also wrote **Asian Flavors**, **Far East Café**, **Asian Appetizers**, **Wok and Stir-Fry Cooking**, co-authored with Chris Yeo **The Cooking of Singapore**, and the commentaries for **New Asian Cuisine**. A former columnist for San Francisco Chronicle's East-to-West food column, Joyce also contributed to premiere food publications such as **Cooking.com**, **San Francisco Examiner**, **Food & Wine Magazine**, **Fine Cooking**, **Cooking Pleasures**, **Vancouver's City Foods**, **Wok Talk**, **The Restaurant Lover's Companion**, and **Prodigy**,

In 1986, Joyce was one of the founders of the Bangkok Oriental Hotel's prestigious Thai Cooking School upon which she received a Gold Medal Award from the Thai Tourism Board for her work.

Joyce's culinary education began in her three-generation Chinese home in San Francisco Chinatown. After college, Joyce lived in Europe where she pursued her culinary education with classes in France, Spain, Mexico, and Morocco. She honed his Asian culinary knowledge cooking and eating her way through Thailand, Malaysia, Hong Kong, China, Vietnam, Cambodia, Singapore, and Bali.

Joyce is also a cooking teacher, food consultant and culinary tour designer. She has taught at the James Beard House in New York, presented at the Smithsonian Institute in Washington D.C., COPIA in Napa Valley, on board Silversea Cruise Line, Ocean Cruises, Pearl Cruise Lines, and other prestigious venues.

A former President of the SFPFS (San Francisco Professional Food Society, Joyce is professional member of IACP (International Association of Culinary Professionals), Sonoma Culinary Guild, SlowFood, and *Les Dames d'Escoffier* San Francisco. Joyce recently received SFPFS Lifetime Achievement Award.

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