

[Free pdf] Eight Immortal Flavors : Secrets of Cantonese Cookery from San Francisco's Chinatown

Eight Immortal Flavors : Secrets of Cantonese Cookery from San Francisco's Chinatown

Johnny Kan, Charles L. Leong
*ePub | *DOC | audiobook | ebooks | Download PDF*



#1222431 in Books 1963Ingredients: Example IngredientsPDF # 1 #File Name: 0831070404246 pages | File size: 52.Mb

Johnny Kan, Charles L. Leong : Eight Immortal Flavors : Secrets of Cantonese Cookery from San Francisco's Chinatown before purchasing it in order to gage whether or not it would be worth my time, and all praised Eight Immortal Flavors : Secrets of Cantonese Cookery from San Francisco's Chinatown:

Johnny Kan (1906-1972) was a Chinese American restaurateur in Chinatown, San Francisco, CA (1950-1970). He was the owner of Johnny Kan's restaurant, which opened in 1953. He published this book on Cantonese cuisine, Eight Immortal Flavors, which was praised by Craig Claiborne and James Beard. Kan's restaurant is an early example of a premium restaurant designed around an open kitchen plan so that diners could observe the preparation of food. The concept was popularized in the 1980s. Kan's was the first restaurant in Chinatown to win the Holiday (magazine) Award for fine dining; that award was given to Kan's for 14 consecutive years. Its name was frequently on top ten lists of San Francisco restaurants. World-famous celebrities, movie stars, the rich and the powerful came to Kan's, and their appearances were written up by San Francisco columnist Herb Caen. The introduction of an innovative version of the Lazy Susan to Chinese restaurants has been attributed to Kan's. This is a true gem of a collectible and useful cookbook. (See the photograph of him here with Diego Rivera and Frida Kahlo:

<http://www.sfmuseum.org/hist10/rivera.html>)