1948

Sight-seeing In Peiping, China

Joan Kelleher
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Kelleher, Joan (1948) "Sight-seeing In Peiping, China," The Iowa Homemaker: Vol. 28 : No. 8 , Article 7.
Available at: http://lib.dr.iastate.edu/homemaker/vol28/iss8/7

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Sight-seeing In
PEIPING, CHINA

by Joan Kelleher

A FIFTEEN course dinner for fifteen dinner guests is the custom in Peiping, China. Elaborately served, these courses consist of many delicacies. Prof. Karlyne Anspach, of the Department of Textiles and Clothing, had the experience of being such an honored guest last summer when she visited the ancient Chinese city.

China's three food delicacies are bird's nest soup, shark's fin and lotus seed. The latter two were served at the dinner for fifteen guests. In the center of the table the waiters placed large platters, and before each guest, a bowl and chopsticks. The guests reached the center bowl with their chopsticks and filled their bowl.

Shark's fin is simply what the name says it is—the meat from the fin of the shark. Long and stringy, it is mixed with slugs, and has a stewed texture. Lotus seed is used as flavoring. The lotus seed soup served at the banquet was cold and sweet, with the seeds floating on top.

Another dish served was 100-year-old eggs. In ancient China the eggs were aged 100 years, but scientists have now developed a process by which this aging can be achieved in 5 years. The eggs were served like hard cooked eggs. The yolk is black and the white transparent.

A favorite dish of Miss Anspach's is Peiping duck.
The ducks are dressed, then brought to the table. Each guest chooses the duck he wants. The chef then roasts it on a spit and serves it sliced on a large platter. The diner picks up a piece of duck with his chopsticks, wraps it in pancake-like-bread and adds a slice of green onion dipped in a strongly spiced sauce.

Because of the scarcity of food in China today the Chinese utilize every scrap. At the expensive restaurants, food left over from the table is sent to a middle-class restaurant. Food left over from this restaurant is sent on to a poorer restaurant.

Peiping is the center of old Chinese art and a collector’s haven of ancient bronze, china, embroidery and furniture. “This city is one of the few in China that is typically Chinese,” Miss Anspach said. Other Chinese cities have adopted aspects of Western culture. Shanghai reminded Miss Anspach of Chicago.

Peiping was the home of the Emperor and the Empress of China. The city has walls that are 20 feet high. Within the walls are the temples and palace of the Chinese royalty. The medieval gates of the city are closed at night. Because of the war, the residents observe a night-time curfew. Each home in the city is walled in. You can do very little sight-seeing as you walk down the street, because on either side of the street the walls are 10 feet high.

Miss Anspach stayed in the American Consulate Compound while in Peiping. The walls of the compound have big red gates with gold hinges just like in fairy tales.

The temples of the city are beautifully painted, with typical Chinese designs. To Miss Anspach, Peiping was reminiscent of the China presented in children’s story books, and not like the present day China, under Western influence.

In the city of Peiping, Miss Anspach found that the people impressed her rather than the buildings. Peiping is full of people of all age groups. Great numbers swarm the streets at all hours of the day. The people live downtown, perhaps in the back part of a store, or above a store. They squat on their heels in front of the stores instead of sitting down.

The people of China, no matter what their ages, wear the same style of dress. The women wear a simple cap-sleeved sheath—a long semi-fitted dress which is easily laundered, ironed and packed. The material for the dress is sold in dress lengths instead of by the yard. Individuality is obtained by the many different types of print and colors offered the purchaser.

Men’s pants are made with a large-sized waist band that will fit any size. If the pants are too large, the man merely folds in a big tuck and fastens his belt tightly. Business men wear Western clothes, but often put a scholarly-looking, creamy white shantung gown over their clothing in the summer.

While in Peiping, Miss Anspach had a quilted jacket made by a Chinese tailor. All he needed to make the jacket was a sketch. No detail was too small. The beautiful jacket was completely handmade, yet the fee would compare with that of an inexpensive dressmaker in the United States.

Almost anything you want is made to order. The cobbler comes to make your shoes, and the jeweler makes your tea set just as you want it. A cabinetmaker will follow your design when making your furniture. If you are so lucky as to have a friend, whose friend is an artist, you can have paintings made to suit your taste. You simply go to the artist, tell him what you want, and in what colors. Then you sit down and wait for the painting to be completed.

---

Begin Now

Spring is coming and you’ll want all the smoothest clothes you can make.

We have shelves of new, interesting yard goods to make your sewing fun.

The Fair

225 Main street Phone 100

MARCH, 1949