

Celestial Suppers: The Political Economy of America's Chop Suey Craze, 1900-1930[?]

Susan B. Carter
Department of Economics, UC Riverside
Draft of September 15, 2008

Prepared for a Conference in Honor of Gavin Wright
Stanford University
September 26-27, 2008

ABSTRACT

According to culinary scholars, American cuisine retained a strongly British character through most of its history. Despite the waves of immigrants from many parts of the world, ethnic cuisine did not gain a place at the American table until the food revolution of the 1970s. This paper challenges that view by developing and analyzing systematic, quantitative measures of America's foodways. I demonstrate that beginning about 1900, Americans began to embrace Chinese food. It was the start of a love affair that continues to this day.

I attribute America's chop suey craze to the entrepreneurial efforts of the Chinese who arrived in America during the Exclusion Era, the period between 1882 and 1943 when a series of legislative initiatives severely circumscribed their options. Their entry into the United States was made difficult. They couldn't naturalize. Restrictions were placed on their ability to marry, conduct businesses, and educate their children. Racism limited their employment and housing options. The Chinese responded to these constraints by organizing, moving into self-employment, and dispersing into small cities and towns throughout the country, often living as the only person of their race in their home community. When Americans began to express an interest in inexpensive, healthful, and exotic restaurant fare, the Chinese were poised to respond. A fad was born.

PRELIMINARY AND INCOMPLETE. PLEASE DO NOT CITE.

[?] Many thanks to participants in the Smith College Faculty Seminar and the University of California, Riverside Economics Colloquium, especially to Todd Sorenson who offered a number of helpful suggestions. Richard Sutch was there at the beginning of this project and he has been a constant and inspiring source of encouragement and suggestions throughout. Thank you, Richard!

A largely forgotten chapter in America's culinary history is the chop suey craze that swept the nation beginning in the early years of the twentieth century.¹ Adventurous Caucasians had begun visiting Chinatowns in San Francisco, New York, and other large cities as early as the 1860s but these excursions were clearly not a part of the cultural mainstream. Donna Garbacia describes the visitors as "culinary tourists in search of inexpensive exoticism" (Garbacia 1998: 102). Samantha Barbas reports white journalists names for them: "gawkers,' 'slummers,' and 'curiosity seekers,' and by mainstream middle-class standards, up to no good" (Barbas 2003: 671).

Despite the opprobrium – or perhaps because of it -- newspapers regularly reported on these culinary adventurers for the general public. A three column story in the 1889 *Boston Globe* led with the headline, "Lizard's Eyes and Bird's Nest Soup by Pig-Tailed Chefs; How Almond-Eyed Celestials Serve Up Boston Baked Beans" ("Chinese Restaurants:" 1889).² Another began:

"Come and dine with me" was the cheering invitation extended to me by a jolly New York lawyer of decidedly Bohemian tendencies the other evening. But I knew my man, and was aware of his penchant for mousing into all sorts of out-of-the-way quarters of the city, where he fairly reveled in dirt and mystery and strange viands ("New York's Chinatown:" 1886).

When this *Washington Post* correspondent learned he was being invited to dinner in New York's Chinatown, his initial response was, "Thanks, awfully. But my palette is not educated up to rats and dogs yet" ("New York's Chinatown:" 1886). But by the end of the evening the correspondent declared the meal "...not only novel, but it was good, and to cap the climax the bill was only 63 cents!" Yet the American public remained suspicious. An 1885 *Globe* article began:

The average American when he first approaches the Chinese table does so in fear and trembling. Vague presentiments of ragout of rats, mayonnaise of mice, and similar luxuries float through his mind.

It continued on, however:

¹ What is chop suey? Culinary historian Alan Davidson defines it as: "a dish whose ingredients can vary – indeed, its very nature is that this should be so – but which usually includes things like bits of pork or chicken, bean sprouts, water chestnuts, bamboo shoots, and other vegetables such as celery, all chopped, plus soy sauce and perhaps some stock; the whole to be stir-fried or simmered and served with rice or noodles" (Davidson 1999: 182).

² "Celestials" was a term used in the nineteenth-century America west to describe the Chinese, who at the time were subjects of the emperor of China, also known as the Son of Heaven. Unlike some other names used at the time to refer to the Chinese, the term "Celestials" was intended as a show of respect.

Nine times out of ten he will leave the table feeling he has learned something and that the almond eyed sons of the queue are the best cooks in the world" ("Chinese Cooking:" 1885).

There must have been some interest on the part of the larger public because the newspapers continued to print accounts of exotic dinners and advice on what to expect in a Chinese restaurant and on how to order once you are there ("What a Chinese Menu is Like:" 1893). Perhaps because of these various encouragements, Americans' experimentation with Chinese food grew. The *Globe* speculated that "It is safe to say that in 1880 not more than 100 New Yorkers had ever dined in oriental style. In 1885 the number is far up among the thousands" ("Chinese Cooking:" 1885). Yet these adventurous diners remained a minority. In 1889 it wrote, "Probably very few readers of THE GLOBE are aware of the fact that there are no less than half a dozen restaurants in Boston where meals are served in the most approved Chinese manner" ("Chinese Restaurants:" 1889). Chinese ingredients remained unknown. A *New York Times* article from 1898, reporting on the establishment of a farm near Washington, D.C. dedicated to growing Chinese vegetables, described them as "four acres of queer crops," adding that,

In all Lee's farm there is not a single plant which is known to his neighbors, who are thoroughly familiar with American farming ("Lee Has a Chinese Farm:" 1898).

But by 1900 newspapers were beginning to proclaim the more wide-spread acceptance of Chinese food. In that year, the *New York Times* reported: "Judging from the outbreak of Chinese restaurants all over town, the city has gone 'chop suey' mad" ("Heard About Town" 1900). The *Los Angeles Times* declared: "With the advent of so many Chinese restaurants in different parts of the city, it is confidently declared that chop suey and other well-known Chinese delicacies are consumed more by Americans than by Chinamen" ("Graphic Pen Sketches from Afar:" 1900). A *New York Times* from in 1903 reported on the recent movement of Chinese restaurants out of New York's Chinatown and into Caucasian neighborhoods. It began with a humorous lead-in describing the predicament of "...six guileless young strangers from Staten Island...who went into a chop suey 'joint'...ordered steak and onions [and] landed in a police station" ("Chop Suey Resorts:" 1903).

One of the attractions of Chinese food was its low price. In 1904 the *Los Angeles Times* described the growing popularity of Chinese food in Washington D.C. in the following terms:

The Chinese chop suey joints have become a feature of the after-dark lunch business of this city. With the diminution of the all-night coffee-houses has come a marked increase in the number of Chinese establishments. A few years ago a Chinaman, Fer Low opened the first chop suey establishment on Pennsylvania Avenue. He was discovered by some of the rounders "on the Bowery," who sampled his chop suey and yokami, broadly pronounced "yokimy." They declared this stuff to be good and told others of their

find. Soon his dining rooms would scarcely accommodate the rush of men who wanted a dish of chop suey or yokami. Other shrewd Chinamen took the cue and soon Hung Fer Low had opposition. Now there are at least a dozen such establishments in this city, and they have plenty of patrons, too, for many Washingtonians have become very fond of the oriental dishes ("Faces in Washington:" 1904).

But demand was also growing for more upscale establishments. In 1907 the *Los Angeles Times* reported on plans to open "the most gorgeous chop suey restaurant in the world....It is said that the fittings will be of black Egyptian and white marble. The walls will be hung throughout with silk. The furnishings and building will cost about \$125,000, the furnishings alone will amount to \$75,000" ("Will Surprise Chicago:" 1907). In 1908, *The Chicago Daily Tribune* devoted a full page to report on the opening of a new Chinese restaurant in the downtown that was purporting to offer an entirely more authentic and expensive version of Chinese food than what had previously been available:

A Chinese kitchen in which native chefs will labor from morning until night preparing native dishes just as they are prepared in the great kitchens of the walled empire; a huge, oriental dining room, ornamented like the banquet halls of the mandarins, with Chinese waiters moving hither and thither serving the delectable native dishes just as they are served in China. That is what the Joy Hing Lo Company will give to Chicago tomorrow night when the new Chinese restaurant in the building at the southwest corner of State and Adams streets will be formally opened with the singing of a Chinese good luck ballad in English by a Chinese tenor, dressed in the brilliant costume of singers of Peking.

The Joy Hing Lo restaurant will look like a part of China brought over the ocean and put down in Chicago; the food will be cooked as it is cooked in China and served as it is served there. Ever since the Chicagoan became a devotee of the Chinese restaurant illuminated chop suey signs have been hung out in every corner of the city – over the stairs descending to stifling cellar cafes, over second story windows, and over ornately decorated entrances to pretentious dining rooms, which are called Chinese restaurants chiefly because the waiters are natives and the tables are made of teakwood inlaid with shells and mother of pearl. In many of the Chicago Chinese restaurants the famous dishes of the orient are not prepared as they are in the kitchens of the empire. They are prepared in the American way to meet the American demand. Cheaper ingredients are used and less time is consumed in their preparation. The Joy Hing Lo Company intends to give Chicago a real Chinese restaurant in which everything is to be typically Chinese ("Joy Hing Lo:" 1908).

The article goes on to proclaim: "The Chinese as a race are the greatest epicures the world has ever known."

As the popularity of Chinese food grew, food writers began to be asked for recipes for chop suey and other Chinese delicacies. Restaurateurs were generally reluctant to share their secrets with the general public. Obtaining authentic recipes required real detective work. In 1908 the *Chicago Daily Tribune* published an extensive and humorous account of its New England-bred food editor's journey to Chicago's Chinatown in search of a recipe for noodle warmein (Brown 1908). See Figure 1. Despite heroic efforts, she was not successful. Those recipes that were published at the time will appear strange to

modern sensibilities. A chop suey recipe that appeared in the *Boston Daily Globe* in 1908 called for boiling strips of beef round for two hours before adding chopped celery and then boiling the concoction for another 20 minutes ("Household Department:" 1908).

Indirect evidence suggests that at least some readers were experimenting with these recipes at home. A note in the *Christian Science Monitor* of 1909, entitled "In a New Form" read:

"George," asked Mrs. Ferguson, "how do you like the chop suey?"

"First rate, Laura," answered Mr. Ferguson. "I didn't know you could make it. I was afraid we were going to have a third warming over of the turkey. By the way, I hope there's nothing left of that turkey now – is there?"

"Yes; you're eating it." – *Chicago Tribune* ("In a New Form:" 1909).

Over time, Chinese food began to assume a more regular place in Americans' lives. In 1908 the Household Advice column of the *Boston Daily Globe* advised a correspondent to choose a Chinese theme for her 20th wedding anniversary celebration.

On the 20th anniversary why not have it Chinese. Decorate with Chinese lanterns [sic], use chopsticks, Chinese spoons, etc. Chinese flags may be purchased for decorating. Use red as the color, as to the Chinese it is symbolical of life, love, joy and hope. Candied puffed rice could figure among the bonbons, and chop suey be served in small blue bowls ("Household Department:" 1908).

Women looking for ways to earn money working at home were advised to prepare vegetable chop suey and sell it to "students, neighbors, and acquaintances" by the pint or quart ("Here Are Some of the Ways That Women Can Earn Money at Home:" 1912). American restaurants proudly served chop suey along with American dishes ("Jack Armstrong Open Elmwood Café:" 1914). See Figure 2. Chop suey was routinely being served at celebratory events – the completion of a movie in Atlanta ("Edison Movie Men Give Farewell Supper:" 1913); a farewell dinner for departing relatives. Notice the familiarity with which the social desk in Gary, Indiana writes about chop suey in 1913:

Mrs. Thomas Cain, Mr. Cain's mother, who has been visiting her sisters, Mrs. Preston and Mrs. Matthews, and her brother, Mr. George Hall, here, for the past ten days, left yesterday for her home in Summit, Miss., accompanied by little Nedra Johnson. A midnight chop suey was given in their honor last Thursday evening at the home of Mr. and Mr. Perry Matthews of 662-12 Connecticut Street ("News in Gary, Ind:" 1913).

It isn't even "chop suey dinner," simply a "midnight chop suey."

By the nineteen teens, dinner at a chop suey restaurant had become an intimate part of the courtship ritual. Writing in 1914, the *Chicago Tribune* reported:

The chop suey restaurant has for years filled an important place in the life of the \$12 a week clerk and the \$6 a week sales girl. It was to them what the gilded cafes and lobster palaces are to the well to do. It provided novelty, excitement, change. The young man of the tenements took his girl out for a chop suey and they derived as much pleasure from this experience as the young man and young woman of the boulevard derive from an evening at the opera and a champagne supper.

The young married couple who live in light housekeeping rooms, or even in a modest flat, rounded out a Sunday's pleasure inexpensively with a visit to an "oriental eating house." The elaborate furnishings and subdued lights gave an air of mystery and romance to the food, and for a time at least dispelled the grayness and monotony of their lives ("In Place of Chop Suey:" 1914).³

Not every young lady was pleased with this development as we see in "Goldie's" letter to *Chicago Daily Tribune* advice columnist Laura Jean Libbey in 1911:

Dear Miss Libbey: I am a young lady 20 and have gone out with many young men. Most of them have asked me to have chop suey, which I always refuse. I dread going to those places. Have never been in one, and I believe I have lost most of my beaux that way. Should I go in to try to keep their friendship, as I like to go out with them? My parents object to my going out alone.

Goldie (Libbey 1911)

By the 1920s, Americans were trying to remember back to a time when Chinese food was *not* a regular part of their diets. A weekly column in the *Chicago Daily Tribune* asked readers to submit their conclusions to a question that began, "Do you remember way back when?" In 1920 one of the winning answers was:

Chop suey first appeared and we lamped it with suspicion and then tried to eat it with a set of chopsticks. S.M.H. ("In the Wake of the News:" 1920).

In 1921 another winner read:

It was considered slumming to visit a Chinese restaurant. J.P.F. ("In the Wake of the News:" 1921).

In a sentimental end-of-the-year reflection on the year 1925, *New York Times* columnist Bertram Reinitz offered this assessment of the role of chop suey in the life of the City:

[C]hop suey has been promoted to a prominent place on the midday menu of the metropolis. This celestial concoction is no longer merely a casual commodity. It has become a staple. It is vigorously vieing with sandwiches and salad as the noontime nourishment of the young women typists and telephonists of John, Dey and Fulton Streets. It rivals coffee-and-two-kinds of cake as the recess repast of the sales forces of West Thirty-fourth Street department stores. At the lunch hour there is an eager exodus toward Chinatown of the women workers employed in Franklin, Duane and Worth streets. To them the district is not an intriguing bit of transplanted Orient. It is simply a good place to eat. They see it as a coldly commercial centre. With its thin thoroughfares choked by mammoth motor trucks loaded with bamboo shoots, soy beans and dried mushrooms for shipment to wherever in the five boroughs, Long Island, New Jersey and Connecticut chop suey is chopped.

³ The title of the article, "In Place of Chop Suey," refers to the writers' discovery that, "Investigators have now found many of these chop suey places to be adjunct to saloons, and not infrequently even to immoral hotels." The author asks whether there might be some other, less dangerous amusement for young people of the working classes. On the association between chop suey and romance see also: "Forgives Wife Who Fleed: Peace at Chop Suey Dinner:" 1911, "Their Married Life: Warren Takes Helen for a Chop Suey Dinner at a Chinese Restaurant:" 1913, and many of the short stories by O. Henry.

The mechanical pianos that are standard equipment in the restaurants retailing this exotic edible are poorly patronized during the day, when the diners, unlike the more leisurely guests of the evening, are seeking sustenance and not diversion. Long before its emergence as an item of daytime diet chop suey achieved city-wide significance as an alleviating alternative to the young man who could not afford to act as host to a companion, however fair, at a supper club. The cover charge at a club can, in most instances, easily cover the cost of Chinese comestibles for two, with a sufficient surplus for lunch for a week for one.

Chop suey, in the opinion of a Doyers Street purveyor of it, seems destined to become a necessary of New York life. He reports that, in addition to liberal luncheon trade, he has three customers who eat it for breakfast. He says it is his dream to go back to his Canton home some day and introduce the delectable dish to his fellow-countrymen. (Reinitz 1925).

The popularity of Chinese food in general, and chop suey in particular, inspired artists working in a variety of media. Samantha Barbas (2003) provides a few examples: the popular tune, "Who'll Chop Your Suey (When I'm Gone)"⁴ and Carol Kennicott's escape from Gopher Prairie to a Minneapolis Chinese restaurant in Sinclair Lewis's *Main Street*, but these examples merely scratch the surface. Louis Armstrong named his first composition, written in 1925, "Cornet Chop Suey." A music lover says of it, "His style on the cornet...produced one of the most copied jazz solos of all time." Chinese food was the subject of at least three important American paintings from the early twentieth century. Ashcan artist John Sloan (1871-1951) painted "Chinese Restaurant" (1909) as part of his effort to portray typical New York scenes that earlier artists had ignored. Abstract artist Max Weber (1881-1961) juxtaposes images, including frenetically rushing waiters, in his "Chinese Restaurant" (1915) to express the jarring effect of this popular eatery on American culture. Edward Hopper (1882-1967), perhaps America's best known realist painter in the interwar years painted "Chop Suey" (1929) in the same year he painted his iconic "The Lighthouse at Two Lights" on the coast of Maine.⁵

I will end my recital of evidence from newspapers and the broader culture at this point and just say that the popularity of Chinese food never waned. Unlike Americans' rejection of German food during and after World War I (Mariani 1991: 71; Mendelson 1996) or the Bush Administration's attempt to punish the French by renaming french fries "Freedom Fries," Chinese food remained popular with Americans through shifts in international politics. Even after the Communist takeover of China and at the height of tension between China and the United States during the Korean War, Americans' retained their love of Chinese food. Sherrie Innes quotes from an article in the 1954 issue of *McCall's*:

⁴ Sidney Bechet, composer. First recorded Jan. 8, 1925 by the Clarence Williams Publishing Co.

⁵ Other artists and illustrators from the period who found inspiration in chop suey included Frank Walts, Helen Dryden, and A.A. Blum. See "American Humor In Art" (1915).

The Chinese do the most wonderful ...things with food. Completely different from American cookery but so delicious and refreshing that even dyed-in-the-wool, steak-and-apple-pie Americans fall straight in love. (Helen McCully, "Let's Cook Chinese Tonight." *McCall's* January 1954: 40+ cited in Innes 2006: 39).⁶

Today, as Jennifer 8. Lee reports, "There are some forty thousand Chinese restaurants in the United States – more than the number of McDonald's, Burger Kings, and KFCs combined" (Lee 2008: 9).

Ethnic Restaurants in Rhode Island: 1900 to 1930

The restaurant has become one of the most potent agents of change in altering the character of American dining. Virtually all of the new cuisines, cooking styles, and foods of the past several decades first entered the American diet in restaurant settings (Pillsbury 1998: 165).

If Pillsbury is right, we should be able to measure of the popularity of Chinese and other ethnic foods by observing the appearance and spread of their restaurants. Such quantification is possible using the city directories published for most of America's cities and towns beginning in the mid-nineteenth century and continuing, for many, up through 1960. These directories provided four types of information: a complete listing of adults by residence, organized according to surname; a complete inventory of residents and establishments by address, organized according to street; a classified section listing businesses according to type and including street address, and later, telephone number; and a similar listing for governmental, religious, civic, and social organizations. The directories also included ads and a variety of annotations to the entries. In many communities these directories were published annually and included notations that described individuals' status. We know, for example, whether an individual owned, rented, or boarded and his or her occupation and place of employment. In many cases notes indicate the whereabouts of persons who had appeared in the previous year's issue but who were no longer resident in the community at the time of the current survey. Some of these individuals were known to be deceased; others to have "removed" to some other community or even to another country. City directories were compiled by commercial publishers who updated them annually or biennially and made their money by selling them within the community. In the days before telephones were widely used, city directories provided the only listing of residents, businesses, and governmental, religious, and civic organizations. Publishers also sold advertising, though they made an effort to list all companies and organizations, whether or not the organization took out an ad.

⁶ Innes implies that the widespread popularity of Chinese food was a post-World War II development (Innes 2006: 47).

I begin with listings from Rhode Island for the years 1900 through 1930. This is a state whose records are particularly convenient to use because the entries for all cities and towns in a given year are displayed in a single volume. Rhode Island's population grew from 428,556 to 687,497 over the period; over 36 percent lived in Providence. About a third were foreign-born and another third were native-born of foreign parents. The largest ethnic group was Italian, accounting for almost 20 percent of the foreign white stock in 1930 with a population of 92,036.⁷ There were only 197 Chinese and 2,188 Greeks. The median age for the Rhode Island population was 25-29 years. Despite the high proportion of immigrants, the sex ratio in the 20 to 29-year age group was only 90.2, undoubtedly reflecting the industrial mix of the state which favored light manufacturing industries. 33.2 percent of women 15 years of age and older were single, but among native-born whites that percentage was 42.3.

In the Rhode Island city directories, eating establishments were classified under a number of different headings. In 1900 they are reported under the entries, "Eating Houses," "Oyster and Refreshment Saloons," and "Restaurants." According to Root and de Rochemont and to Levenstein, a considerable amount of food was also sold at establishments listed in the Rhode Island directories as "Liquor, Retail" (Root and de Rochemont 1976, Chapter 28 and Levenstein 2003, Chapter 15). The growing popularity of restaurants and the passage of the Volstead Act on October 28, 1919 meant that by the 1920 directory, all eating establishments were classified under the heading "Restaurants."

Except for those establishments that took out ads, there is nothing in the 1900 and 1910 directories to indicate the type of cuisine that was served. Only a few restaurants telegraphed their offerings in their names -- *New York Quick Lunch Oyster House and Restaurant*, *Roma Restaurant*, *American-Chinese Restaurant*, and *Hof Brau Haus* were exceptions. Most operated under the name of their proprietor. Beginning in 1920, some but by no means all, ethnic restaurants in the Rhode Island directories received a special identifier to indicate ethnic cuisine. For example *Chin Lee Co.* was designated as American and Chinese and *Chin & Co.* was designated Chinese. Inexplicably, *Far East Restaurant* received no ethnic designation even though its ad clearly states that it was a Chinese and American restaurant. See Figure 3. Overall, the 1920 city directories for Rhode Island explicitly identify only 9 out of a total of 386 restaurants as ethnic.

I make two estimates of the prevalence of ethnic food. Both use restaurant names to classify the cuisine served. My lower-bound estimate classifies as ethnic those where the restaurant name itself is an explicit ethnic reference as in *Far East*, *Canton*, *Napoli* and *Venezia*. I also include those with a specific

⁷ Foreign white stock includes foreign-born whites and native white of foreign or mixed parentage (U.S. Census 1932).

ethnic designation in the city directory. My upper-bound estimate adds restaurants named with surnames of people outside of northwest Europe and French Canada. Many of these names -- *Bun Far Low*, *Allegretti Gaetano*, *Paul Pappas* -- are easy to classify. Where I was unsure I searched for the name on Ancestry.com using the federal census closest to the date of my survey. In only a few cases was I unable to classify a name using this tool.

My lower-bound estimate surely understates the number of ethnic restaurants and the amount of ethnic food served. Patrons were unlikely to have to guess about the type of food they would be served at *Bun Fong Low* or at *Cambopiano Francesco*. *Royal* and *Palace* were two names commonly used for Chinese restaurants, but because they are ambiguous, I count them as Chinese only where there is some explicit indication that they served Chinese food. Some popular ethnic dishes were also served at non-ethnic restaurants. Chicago druggists were reported to serve chop suey and chili at their lunch counters ("Health Hurts Drug Trade:" 1908). Pittsburgh restaurants and proprietors with clearly Western-sounding names are reported to specialize in Chinese food:

Dearings' fame for its superb Chinese food served in a colorful Oriental Garden has spread afar. Gauffney's Auburn Palace, under the management of Mrs. Richard Gauffney, comely wife of our good friend Richard Gauffney, extends a special welcome to Frog patrons. They, too, specialize in Chinese food ("Local Merchants To Welcome Frog Visitors:" 1931).⁸

The same was true of any of a number of other "American" restaurants. See "Jack Armstrong Opens Elmwood Café" (1914). As Imogene Lin notes, in her description of the chow mein sandwich fad in southern New England:⁹

During its heyday in the 1930s and 1940s, the sandwich was served both at non-Chinese and Chinese eateries. Every lunch counter in Providence, whether drugstore or five-and-dime, as well as all the Chinese restaurants, offered a Chow Mein sandwich. Charles' Lunch, a.k.a. Nickel Charlie's, of New Haven, Connecticut served sandwiches in the 1930s, as well. Besides the counters like Woolworth's and Kresge's, one could order a Chow Mein sandwich at amusement parks: Rocky Point (Warwick, Rhode Island, Willows Park, and, most notably, at Nathan's Famous of Coney Island (New York) which began serving it in the 1920s. Woolworth served the sandwiches at its lunch counters and snack bars until the early 1950s; it was reputed to be especially popular in the New York City area. And Nathan's continues to offer the sandwich at its Coney Island location (Lin 2004: 137).

⁸ FROGS stands for "Friendly Rivalry Often Generates Success." According to the *Pittsburgh Courier*, "The FROGS, a social group dedicated to the mission of having a good time, has been around since 1910."

⁹ What is a chow mein sandwich? Here is Lim's answer: "The Chow Mein part is easy enough to describe, a mixture of minced meat (pork), celery, onions and bean sprouts in gravy over deep fried noodles. The Chow Mein is placed between a hamburger bun or sliced white bread" (Lim 2004: 134). Emiri Lagasse offers an updated recipe at: <http://www.foodnetwork.com/recipes/emeril-lagasse/chow-mein-sandwich-recipe/index.html>. Many thanks to Robert Boslego for the latter reference.

Even my upper-bound estimate will understate the amount of Chinese food being served, but it will certainly overstate the amount of Greek food. The Greeks began entering the restaurant industry in large numbers in the first decade of the twentieth century, but, unlike the Chinese or the Italians, they did not serve their national dishes. As a lengthy article in the *Chicago Tribune* in 1909 pointed out:

Of the foreigners who are invading the restaurant field in the city, Greeks are coming to the front as leaders. The Italian may run a sort of an artistic café, the Chinese may cater to the fancy trade of chop suey eaters. The Greek caters to the American workman. His meals are not fancy. They are plain and wholesome and in general strive to give one "his money's worth." Today every Greek who wants to make money in the restaurant business goes out of his own colony and establishes a restaurant in an American neighborhood According to the opinion of some of these Greek proprietors of restaurants, American cooking is the easiest thing on earth. By keeping an American cook for about two month at the time they open up the restaurant they can easily learn the "art." Then they do the cooking themselves. The reason for this is that there are no elaborate dishes to be prepared and because the American likes to have his meat cooked while he is waiting for it (Miller 1909).

Theodore Saloutos argues that, "The general idea was to develop a profitable business that did not call for heavy overhead costs or place too great a reliance on trained skills" (Saloutos 1964: 264). Greeks pioneered the development of the American diner, which offered such American staples as sliced roast turkey, mash potatoes with gravy, and corn (Witzel 1999). Gabaccia reports that in Charleston, SC, where Greeks operated about a third of all restaurants, cafes, and lunchrooms, "They offered standard southern fare" (Gabaccia 1998: 115).

The results of this exercise are presented in Table 1. It displays the number of restaurants for the state as a whole and for each of the 12 cities and towns with a population of 20,000 or more by 1930. My snapshots of the restaurant population were taken ten years apart, beginning in 1900 and going through 1930. The number of ethnic restaurants by type, according to my lower- and upper-bound estimates are shown for the three ethnic groups with the largest number of restaurants – the Chinese, the Italians, and the Greeks. Portuguese and Armenians also operated a number of restaurants throughout the state.

The growth over time in the overall number of restaurants is evident. In 1900, restaurants were not the only -- or indeed even the most important -- venue for procuring meals outside the home. Hotels, boarding houses, and even saloons and taverns outnumbered restaurants and may have sold even more food (Pillsbury 1990). Before the widespread availability of electricity, single men and women working away from their parents' homes lived in boarding houses and hotels without personal cooking facilities. These establishments typically followed the "American Plan" in which meals were included in the price of lodging. Saloons competed for the lucrative alcohol trade by offering free or heavily subsidized food to accompany their drinks.

Over time, Americans began eating more meals in restaurants. Restaurant going was stimulated by the growth in per capita income, urbanization, and women's employment outside the home. Passage of the Volstead Act outlawed saloons, a major competitor to restaurants. The spread of electricity and the residential building boom of the 1920s offered young single workers an alternative to the boarding house. The growth of tourism stimulated the development of restaurants at vacation destination points such as Newport, Westerly, and other coastal communities in Rhode Island.

The effect of these developments on the growth and distribution of restaurants in Rhode Island is clear in Table 1. In 1900 Providence dominates the state. Over time, it even seems to have absorbed the restaurant patronage of nearby communities such as Cranston, Cumberland, and East and North Providence. Yet overall Providence's dominance was reduced by the even more rapid growth that occurred in the resort communities of Newport and Westerly and in the industrial cities of Pawtucket and Woonsocket.

In 1900, all but one of the restaurants I have identified as ethnic were located in Providence. While Providence retained its dominance, in this respect as well, ethnic restaurants opened in many smaller communities across the state, especially those where the total number of restaurants was growing most rapidly.

In the early years, the Chinese clearly dominated the ethnic restaurant business. In 1900, using the broadest measure of ethnicity, we find four Chinese but only three Italian and no Greek restaurants. In 1910, the number of Italian restaurants grew to nine, but the number of Chinese restaurants was by then 12. In 1920 both Italians and Chinese ran 26 restaurants. It isn't until 1930 that the number of Italian restaurants outnumbered those of the Chinese. Even in 1930 there was only one community – Bristol – that had an Italian but not a Chinese restaurant. According to my broad definition of ethnic restaurant, the Greeks certainly had more restaurants at least since 1910. But since the evidence suggests that these Greek restaurateurs rarely served Greek food it would be inappropriate to label their restaurants as ethnic.

To what extent do differences across ethnic groups reflect differences in the size of the ethnic populations that they served? Table 2 suggests an answer. It displays the number of ethnic restaurants per thousand population of that ethnicity. For the Italians, the growth in their ethnic restaurants is largely explained by the growth of the Italian population. For the Greeks and Chinese the situation is quite different. The number of restaurants per thousand is substantially larger than for the Italians and it grows over time. These two groups were clearly cooking for the larger population, not just for their own countrymen.

In the next draft of the paper I will demonstrate that the appearance of Chinese restaurants was not unique to Rhode Island, but was instead a nearly national phenomenon. For now let me show you Figure 4, which maps the appearance of Chinese restaurants across New England cities of 25,000 or more between 1900 and 1930. In 1900 only the largest New England cities, all of which had Chinatowns, could boost a Chinese restaurant. By 1930, there was at least one Chinese restaurant in nearly every one of these 57 communities.

Historiography of American Food and Foodways

I began the paper with what I believe is overwhelming anecdotal and quantitative evidence of Americans' love of Chinese food and their patronage of Chinese restaurants because the Chinese influence is either ignored or downplayed in the many culinary histories of the United States. Except for the work of Donna Gabaccia and James Comer, one would never know of Americans' interest in Chinese food from reading the culinary histories. One reason, perhaps, is the focus of many of these works. Richard Cummings's *The American and His Food* (1940) and Harvey Levenstein's *Revolution at the Table* (2003) are interested in the impact of technological and organizational changes in the production, marketing, and character of American food. Their primary cultural interest is in the governmental and professional efforts to "improve" the American diet that arose in response to these developments. There is very little in either book on culinary style.

Waverly Root and Richard de Rochemont are interested in style, but they choose to emphasize the pervasive influence of English cuisine while downplaying other influences. They write:

For good or for ill, the United States was perhaps a political melting pot, perhaps a cultural melting pot, perhaps an ethnical melting pot, but it is not a culinary melting pot. Its capacity for digesting esoteric gastronomic contributions is narrowly limited (Root and de Rochemont 1976: 276).¹⁰

The only foreign cuisines to exert any influence, in their view, were those of the Dutch and the Germans, but even these influences were minor since these cuisines greatly resembled that of the English. They assert that, "American Chinese cooking ... has not entered into the main stream of American cooking..., despite the travesties of a few of its dishes available throughout the country in cans" (Root and de

¹⁰ Root and de Rochemont were writing just as America's food revolution was getting underway. On the dating of the American food revolution see Kamp (2006) and Freedman (2007). It is worth pointing out that no one would write about Americans' "capacity for digesting esoteric gastronomic contributions" today in the way Root and de Rochemont wrote about it in 1976. They were clearly out of touch with the precursors for and the contemporary evidence of the culinary revolution that was taking place in America at the very time that they were writing..

Rochemont 1976: 276).¹¹ They further dismiss the influence of popular “foreign” dishes such as chop suey, cioppino, vichyssoise, and chile con carne by defining them as “entirely American.”

There is, for instance, chop suey, which has gotten around the country, in restaurants or in cans, though the many Americans who eat it certainly do not think of it as part of their native fare; yet it was invented in the United States and was unknown in China until very recently, when it began to be imported into that country for the delectation of the American visitors beginning to arrive there. . . One of the stories told to explain the birth of chop suey is that it was devised to feed the Chinese coolies brought in to give the American land transcontinental railroads; in the process, they gave the American language the word “chow” – as in “chow mein.” Their idea of satisfactory chow was rice plus vegetables and, if possible, a little meat. The Chinese laborers were hard workers and their employers were willing to give them the food they wanted to encourage their continued efforts, but the railroad gang cooks know little about Chinese cooking except the vague ideas they had been able to gain from the Chinese food of San Francisco. They did their best, and what they came up with was chop suey, simple but acceptable (Root and de Rochemont 1976: 277).

John and Karen Hess adopt a similar position, comparing the “chop suey joints that serve middle America with the taste of Howard Johnson” (Hess and Hess 1972: 236).

I find this argument unpersuasive. Americans clearly viewed chop suey as exotic. Moreover, as Barbas notes:

The appearance of Chinese recipes in mainstream cookbooks and women’s magazines of the 1920s marked a significant departure from established culinary preferences and patterns. Requiring no salt, bread, or dairy products, and instead such rare and unfamiliar ingredients as bean sprouts, ginger root, soy sauce, and water chestnuts, the new recipes for “Chinese Chop Suey” and chow mein must have seemed strange if not daunting, but for those who had eaten in Chinese American restaurants, perhaps slightly less challenging (Barbas 2003: 679-680).

Barbas might have also noted that the Chinese use of sauces, their use of meat as a flavoring rather than as the centerpiece of the meal, and their preference for combining a variety of ingredients into a single dish.

A newspaper reporter in 1903 noted still other differences:

Bread seldom is served in Chinatown; rice takes its place – steamed instead of boiled. Tea is served with every order; a pot of tea, drunk out of little, handleless cups. Neither cream nor sugar should go with it, for the Chinese contend that cream and sugar spoil the flavor of good tea, which they knew how to brew long before the occident was aware that such a beverage existed (“Secrets of the Chinese Viands:” 1903).

These practices stood in stark contrast to the American style.¹² American dieticians and home economists at the time certainly noticed these differences. Less concerned with flavor than with nutrition and economy,

¹¹ It is not clear what evidence formed the basis for this conclusion since Root and de Rochemont’s book contains no footnotes. For them, “footnotes are the enemies of style. . . . The little index finger which beckons you to the bottom of the page or the back of the book, whether you obey its preemptory order or not, interrupts the flow” (Root and de Rochemont 1976: 483).

¹² Octavio Paz offers an entertaining meditation on American (Yankee) cuisine, calling it, “. . . a cuisine with no mysteries: simple, spiceless, nutritious food. No tricks: the carrot is the honest carrot, the potato is not ashamed of being a potato, and the steak is a bloody giant. It amounts to a transubstantiation of the democratic virtues of the founding fathers: honest cooking, one dish

they hailed the Chinese use of vegetables and their quick cooking methods. A report from the American Chemical Society in 1919, for example, urged Americans to embrace the sprouted grains, beans, and peas, employed by the Chinese.

In these days when fruits and vegetables are soaring in price beyond the reach of many persons (as a result of shortages following World War I), sprouted grains, beans, and peas, are excellent substitutes. They develop the much needed vitamins, the invisible power of which adds to the nourishing quality of foods, and is so often destroyed by improper methods of preserving, canning or cooking. The sprouting as it does in the case of malted barley develops the starch into a more digestible form which is quickly assimilated and is especially valuable for the feeding of children and invalids. The Chinese hundreds of years ago recognized the worth of foods of this class, and employ them in savory stews adding a little meat to give flavor. Thus chop suey, containing as it does sprouts of rice or beans, if not drenched with Oriental sauce, furnishes a far better food than is commonly believed ("Chemists Search for Cheap Food:" 1919).

Richard Pillsbury telegraphs his conclusion in the title of his book, *No Foreign Food*. He argues that successive waves of immigrants coming from countries outside of northwestern Europe had little impact on the American diet because they tended to live in ethnic enclaves. While they continued to consume their traditional foods, they didn't share their cuisines with the larger community. Regarding Chinese food specifically, we asserts that the La Choy Food Products Company, founded in 1920, "...attempted to market a product to a population that had little interest in the consumption of Chinese foods in restaurants and almost no interest in doing so at home" (Pillsbury 1998: 92).

James Comer, author of the North America chapter in Kenneth F. Kiple and Kriemhild Coneè Ornelas's two-volume *Cambridge World History of Food*, did note the popularity of Chinese cuisine. He pointed out that the Chinese were "Far more exotic to Americans than the Eastern Europeans... and that they:

grew Asian vegetables in their garden plots and introduced stir-frying, the use of new seasonings, and above all, the Chinese restaurant. Preserved ginger, Chinese oranges, dried seafoods, and bean curd were imported, and each immigrant was allowed to carry in two jars of ginger for personal use. Shipping records show imports of foodstuffs as mundane as rice and as exotic as sharks' fins....Such "Chinese" dishes as "chop suey" and "chow mein"...became American favorites.... (Comer 2000: 1313-1314).¹³

Incomprehensibly, Kenneth Kiple's discussion of Chinese food, based – according to his footnotes -- entirely on Comer's essay, states that Chinese food *lost* its influence on Americans following the passage of the Chinese Exclusion Act.

after another, like the sensible and plain-spoken sentences of a virtuous speech" (Paz 1972: 74). Paz was writing just as America's food revolution was getting underway.

¹³ How Comer arrived at these conclusions is unclear. The sources he cites, Linsenmeyer (1972) and Smallzried (1956) provide only fragmentary, anecdotal evidence for the popularity of Chinese foods and cooking techniques in the United States.

[T]he influence of Chinese food and the Chinese themselves ran afoul of American xenophobia when Congress yielded to public pressure and passed the Chinese Exclusion Act, which took effect in 1882 and was not repealed until 1946. With neither new arrivals nor fresh ideas to invigorate it, Chinese food in America became an increasingly poor rendition of the dishes of Canton (Kiple 2007: 203).¹⁴

Donna Gabaccia subtitles her book, "Ethnic Food and the Making of Americans." She emphasizes similarities in the ways in which the ethnic foods of many different groups became incorporated into the mainstream American diet. Her goal is not so much to rank the relative importance of various cuisines as to describe the process that led to the marvelous diversity of cuisines that Americans enjoy today.

She notes that the initial response of immigrants upon their arrival was to maintain their familiar foodways:

[F]ood initiated and maintained traditional relationships, expressed the extent of social distance between people, demonstrated status and prestige, rewarded and punished children's behavior, and treated illness. Thus in the late nineteenth and early twentieth centuries, even immigrants settling in urban areas tended to eat differently from native-born Americans or immigrants from other backgrounds, and with only limited recourse to processed foods (Gabaccia 1998: 51).

Since many of the familiar foodways differed significantly from those of Americans, immigrants were compelled to import or raise their special ingredients. Demand for such foods provided an opportunity for ethnic entrepreneurs who could fill the needs of their countrymen.

But ethnic entrepreneurs did not remain tied to the exclusive provision of ethnic goods in ethnic enclaves for long. Gabaccia shows that:

Even as enclave businesses flourished and the cultural conservatism of their consumers seemed invincible, savvy but financially insecure ethnic businessmen looked for less volatile markets. They began to deliver the products of the national marketplace to enclave consumers. At the same time, they also learned to lure new customers to cross ethnic boundaries and purchase dishes of ethnic roots and inspiration different from their own. A second round of multi-ethnic borrowing and blending was soon under way (Gabaccia 1998: 92).

In Gabaccia's telling, the process was similar for all ethnic groups. She incorporates the story of the Chinese into her overall tale, describing their experience in the same terms that she uses for the Italians, the Jews, the Germans, and the Mexicans. My goal is to convince you that the Chinese story is unlike any other.

¹⁴ Not only is Kiple wrong regarding the influence of Chinese food, he is also wrong about the migration of the Chinese during the Exclusion Era. On Chinese migration see Lee (2003) and Chew and Liu (2004).

The Chinese American Community at the Time of the Chop Suey Craze

The growth in the popularity of the Chinese restaurant in America took place during the Exclusion Era, the years from 1882 through 1943 when a series of legislative initiatives severely circumscribed the life options of the Chinese. Only “treaty merchants” and their families, religious figures, scholars, and the foreign-born children of American-born Chinese *men* were allowed to enter the country. Even persons with the proper credentials were challenged upon their arrival (Barde 2008). Once in the United States, foreign-born Chinese were unable to naturalize. Restrictions were placed on their ability to marry, conduct business, and educate their children. Racism limited the range of employment and housing available to them. Prior to the passage of the Chinese Exclusion Act, the Chinese population was comprised almost exclusively of young adult males. It was growing at a rapid rate, though the total was still quite small. Their migration began with the California Gold Rush of 1849. By 1870 the population reached 63,199; by 1880 it was 105,465. After the implementation of the Exclusion Act the Chinese population fell precipitously so that at its trough in 1920 it was only about half its 1880 level. Population figures disaggregated by sex and nativity show that the declines were concentrated among the foreign-born males who constituted the majority of the Chinese population in 1880.

We actually know very little about the mechanisms by which the Chinese navigated the thorny economic, political, and social terrains of the period. Writing 20 years ago Roger Daniels called attention to the absence of any “dense corpus of scholarly books and articles based on expertise in pertinent areas of history, economics, sociology, anthropology, and folklore” (Daniels 1988: xiv). Little has changed since. Lee recently reiterated the judgment of Sucheng Chan who referred to the period as the “‘dark ages’ of Chinese American history, ‘a deplorable lacuna in American historiography’” (Chan 1991, quoted in Lee 2003, p. 8).¹⁵

The problem stems from the limited reporting of basic demographic and economic information for the Chinese in the published censuses. In these years, the census reported little more than the number of Chinese persons and their gender. Even age is reported only sporadically, and then only for the Chinese in the nation as a whole. There is no systematic reporting of year of immigration, industry, occupation, marital status, or living arrangements. Scholars’ descriptions of fundamental topics such as the rate of population

¹⁵ In saying this I do not wish to minimize the substantial and excellent scholarship on Chinese Americans during this period. This scholarship has, quite naturally, focused on topics for which research materials are available. A central topic has been the legal and political developments that defined Chinese Americans’ options. Other topics include their internal social organization, transnational connections, cultural contributions, and immigration strategies. See Lee (2003, pp. 8-11) for a recent review of the literature.

change, fertility, mortality, international migration, internal migration, living arrangements, literacy, English language skills, and industrial and occupational attainment have, of necessity, been carried out at a high level of aggregation or have been drawn from case studies.¹⁶ This paper, and the larger project of which it is a part, is an effort to fill in the gaps.

Chinese Industrial Distribution during the Exclusion Era

The importance of the restaurant and laundry businesses to the Chinese community during the Exclusion Era is well known but, because of the limited availability of source materials, the available analyses are not very detailed. Thus in his excellent book, *Ethnic Enterprise*, Ivan Light devotes only three pages to the "Development of Chinese Business." He notes that racial hostility and public pressure "left resident Chinese with few opportunities of earning a livelihood." At the close of the railroad-building era at the end of the nineteenth century, the Chinese moved into general labor, domestic service, and self-employment, especially in laundries and restaurants. In Light's view, these occupational choices were the result of the discrimination that they faced in other sectors. He writes:

The Chinese did not "by nature" gravitate into laundry and restaurant businesses. These operations required very long hours of work at low rates of remuneration. When higher paying wage or salary jobs became available, they took them. The Chinese preference for high wages was indicated by the alacrity with which they abandoned Chinatown occupations when the labor shortages of World War II opened new employment opportunities for them. Since World War II, salaried white collar jobs have become increasingly available to college-educated Chinese-Americans who prefer these jobs to self-employment in restaurants, curio stores, or laundries. But prior to 1940, discrimination in employment virtually eliminated opportunities for Chinese in the general labor market. The classic small businesses of prewar Chinese were, in this sense, monuments to the discrimination that had created them (Light 1972: 7-8).

Roger Daniels, in his case study of the Chinese in Butte, Montana, elaborated on these themes:

[H]ow to explain the exceptional growth in "outpost" Chinatowns like Butte of businesses that catered largely to non-Chinese customers? Here a number of factors obviously interacted: Chinese men were driven from some of their earliest occupations, such as placer mining; the relative scarcity of women in the American West pushed these men into "women's work"; they came from a culture in which business and business dealings were highly developed; the law itself both barred them from many professions and gave special preference to what were called "treaty merchants." The Chinese American could exploit the labor of other Chinese, sometimes his kinsmen and usually his fellow clansmen, who had fewer employment options than other American workers. Furthermore, the Chinese employer often had a special hold on his workers – many of them were "illegals" whom he could turn in (Daniels 1988:77).

¹⁶ The IPUMS samples for the years up through 1930 offer some possibilities for overcoming the lack of information in the published census reports. However, because the samples themselves are small and because there were so few Chinese in the United States at the time, the number of Chinese in the IPUMS samples is quite small. I am in the process of trying to raise funds to collect an oversample of Chinese from these early censuses.

Daniels also mentions the possible importance of “rotating credit associations” but ultimately decides that they cannot in and of themselves explain Asian-American business success since other ethnic groups also developed these kinds of institutions (Daniels 1988: 77). This is where the literature stands.

Chinese Restaurateurs in the Census

We can advance the argument a bit with readily available census statistics and with the electronic version of the manuscript censuses available through IPUMS. Figure 5, calculated from the IPUMS, shows the industrial distribution of Chinese males 14 years of age and older by region from 1900 through 1940. The patterns it displays are consistent with the outlines of the story as told by Light and Daniels. The laundries and later restaurants employ large and increasing fractions of the Chinese workforce over time, but only in those regions of the country where alternate employment is not available. Particularly noteworthy are the patterns of employment of the Chinese in Hawai'i (a region not studied by either Light or Daniels. In that community, where the Chinese were generally well integrated into the larger society and could select from a wide range of industries (Glick 1980 and McKeown 2004), laundry and restaurant work occupy only a tiny fraction of the Chinese labor force.

The overall movement of the Chinese labor force into the laundry and restaurant industries was even more pronounced than the regional figures indicate because of the internal migration of the Chinese population which was moving out of the west and into the areas where laundry and restaurant work predominated.

Daniels called attention to the “great and continual changes” in the Chinese community during the Exclusion Era, “with geographic changes being only the most easily noticeable” (Daniels 1988: 68). He focuses on the movement of the Chinese out of the rural areas and small towns where they were initially employed in mining and construction activities and emphasizes the emergence of “Chinatowns” in big cities. He notes that:

In 1880, for example, only 21.7 percent of Chinese lived in cities of over 100,000. This percentage increased with every census. By 1910 almost half (48.5 percent) of Chinese Americans lived in such cities. By 1940 the figure had risen to 71 percent (Rogers 1988: 69).

Perhaps even more remarkable than the movement of the Chinese from rural to urban areas was their dispersion into smaller-sized cities and towns across the country. Even as the total number of Chinese

in the country fell, small towns across America witnessed the arrival of an often solitary Chinese laundryman or restaurateur.¹⁷

One measure of the timing and extent of this Chinese American diaspora can be constructed with published census data and summarized using the Duncan index of dissimilarity in state of residence. The results of comparing the proportionate distribution of the Chinese and non-Chinese populations across states and over time as shown in the published censuses is presented in the first column of Table 3. The index plummets from 97.3 in 1870 to only 55.6 by 1920. To provide some perspective, column 2 displays the same index for the black and non-black population. It shows that the impact of the fabled "Great Migration" was to reduce the Duncan index from 67.7 to 49.1 between 1910 and 1920, after which it rose to 54.5 in 1920. Altogether, this is a considerably smaller reduction in geographic concentration than that achieved by the Chinese.

Table 4 displays another set of calculations designed to place the geographic dispersion of the Chinese population in an even broader context. These indices are calculated from county-level data for 1920. They compare the dispersion of the Chinese with that of other racial and ethnic minorities at the time. Here the index for Chinese is 64.0, substantially lower than that for the numerically-similar Japanese (87.5) and Portuguese (91.1). At this county-level of aggregation it is even lower than that of the black population which numbered almost 10.5 million and had already begun its Great Migration to the North. The peripatetic Italians were more geographically dispersed than the Chinese, but, as the table shows, they were also more than 25-times as numerous.¹⁸

For such a tiny population to achieve such a high degree of geographic dispersion, individuals had to move into communities where there were very few persons like themselves. If the 61,639 Chinese resident in the 48 states of the United States in 1920 were distributed equally across the 3,063 counties at the time, each county would be home to approximately 20 Chinese (*average county total* population was almost 34,363). Table 5 displays the actual percentage of 1920 counties according the number of their Chinese residents. 61.2 percent of all counties had no Chinese residents at all, but that percentage falls by half, to 30.7 percent when we restrict the sample to counties with a population of 25,000 or more. Fully 10.4 percent of all counties and 14.4 percent of counties with populations of 25,000 or more had exactly

¹⁷ A highly regarded study of the social isolation experienced by Chinese laundrymen of this period is Siu (1987), originally published as the author's Ph.D. dissertation in 1953.

¹⁸ The IPUMS sample for 1920 does not permit a more detailed study of the geographic dispersion of the Chinese. Except for California and Hawai'i, no state has more than 71 individuals included in IPUMS.

one Chinese resident. Another 20.3 percent of counties had from two to 20 Chinese, 36.9 percent if we limit the sample to the more populous counties. If we consider counties with a population of 250,000 or more – and such counties were home to approximately a third of the total population – then all counties are found to have had at least one Chinese resident.

One of the implications of these indices for the chop suey craze is that they show that many Chinese had already moved out of California and into small cities and towns across America before Americans fell in love with Chinese food. These migrants weren't restaurateurs at the time; they were running laundries.

Neither Light nor Daniels comments on the shift over time of the Chinese out of laundries and into restaurants. The shift is evident in the census data and it was noted by the press at the time. The popular analysis was that the Chinese could afford to leave the laundry business because their growing experience in the United States and their thrift. The combination allowed them to build up the necessary capital for establishing restaurants; they were motivated to do so because restaurants were more profitable. Thus, the *Wall Street Journal* reported in 1924:

Laundries run by Chinese in this country are not nearly so conspicuous as they were a few years ago. Their number is decreasing. Chinese who first came to America were poor and ignorant, and could not go into any business that required capital or a knowledge of the language and customs of the country.

In order to be independent they resorted to the laundry business which required little of either, and they began to save money and acquire the necessary knowledge for a more pleasant and a more profitable occupation. There are fewer Chinese laundrymen today, but in New York alone Chinese own and operate more than three hundred restaurants ("Chop Suey vs. Shirts:" 1924: 2).¹⁹

The *Wall Street Journal* analysis implies that the Chinese came to the United States with few assets but through hard work and abstemious living gradually amassed the capital that allowed them to move into a more profitable industry. That is certainly the standard immigrant story, and it may be part of the story for the Chinese as well. But there is another possibly more important component. It involves changes in the character of the Chinese American population resulting from the unusual immigration restrictions they faced.

Thanks to the scholarship of Kenneth S. Y. Chew and John M. Liu and Erika Lee, we now know quite a bit more about the international migration of the Chinese during the Exclusion Era than we did just a few years ago. Chew and Liu were able to show that although the number of Chinese at each census is

¹⁹ A similar article appeared in the *Los Angeles Times* during the same month. See "Chinese Laundries Gone; Restaurants Are Many:" (1924).

consistent with a "no migration" model, there was in fact quite a bit of in- and out-migration of Chinese. Their conclusions derive from their discovery of many more individuals in the young-adult age groups than would be predicted by the number of those ten years younger in the previous census. They write, "...no plausible combination of vital rates accounts for the observed population structures" (Chew and Liu 2004: 65). Through a process of elimination they conclude that:

Notwithstanding immigration policy intended to preclude two-way migration, our projections indicate that many (if not most) Chinese who left the United States were replaced, one-for-one, by others (Chew and Liu 2004: 66-67).

Lee's investigations of the reports of the Commissioner-General of Immigration for the period 1910 through 1924 suggest that these later migrants were quite different from the laborers who predominated prior to the Exclusion Act. She finds that a large proportion of the men were new or returning merchants and their sons and that the women were merchants' wives and daughters (Lee 2006: 8, 11). She is also impressed by the volume of the flow, concluding:

[C]onsidering the immense barriers that the Chinese exclusion laws posed to new immigrants, returning residents, and citizens alike, the fact that over 300,000 Chinese successfully defied exclusion is testament to their persistence and motivation (Lee 2006: 21).

Since the total Chinese American population in the United States in 1920 was less than 62,000, many of those 300,000 entries must have been made by repeat migrants. When I have my Chinese oversample I will be able to assess the representation of these migrants within the Chinese community and better understand how they affected its character.

Some insight into how the character of that community was affected by migration is provided by Table 5, which compares various attributes of the Chinese who had migrated into the United States during the ten years prior to the census with the rest of the Chinese American population. Surprising, in light of the earlier scholarship -- but less so given the recent work of Lee and of Chew and Liu -- is the fact that recent migrants comprise such a large share of the Chinese American population during the Exclusion Era. In the year with the lowest value, 1910, their share is 11.3 percent. In 1900 it is almost a third. Between 1910 and 1930, even as immigration law was becoming more restrictive and the native-born Chinese population was growing through natural increase, the proportionate representation of recent arrivals continued to grow. Constituting only 11.3 percent of the Chinese American population in 1910, the recent arrival share grew to 20.4 percent by 1930. Such a large share of recent arrivals and the large number of arrivals which must have been matched by departures is consistent with the emphasis in the many

institutional histories of Chinese Americans regarding the transnational character of their community. See for example, Hoy (1942) and Hsu (2000).

The growing share of the recent arrivals is important because their personal characteristics differed substantially from those of the native-born Chinese Americans and from those who had arrived at an earlier time. The recent arrivals were younger, less likely to live in the West, and more likely to be engaged in whatever industry happened to be the growing industry for the Chinese at the time of their arrival. Surprisingly, they were similar to American-born Chinese and earlier arrivals in their English language fluency, that is, they were amazingly fluent in English! In 1910 42 percent of Chinese recent arrivals could speak English; in 1920 it was 76 percent. The other important distinction of recent migrants is that they were much more likely than the others to be residing as a non-relative. The summation of these measures suggests that for the Chinese – and perhaps more so than for other ethnic groups -- migration to America was a business venture. The characteristics and apparent motivations of recent migrants from China would appear to have played an especially important role in enabling the Chinese to capitalize on the new American fondness for exotic restaurant meals.

Not only did the Exclusion Era immigration restrictions appear to select for business-minded individuals, they also appear to have increased the value of family and clan connections within the Chinese American community. When faced with severely limited entry options, the Chinese developed a variety of strategies designed to circumvent immigration law. One involved entering the United States illegally over the lightly guarded land borders with Mexico and Canada; another, quantitatively more important one, involved creating fraudulent documents that would allow an ordinary Chinese to pose as a merchant or as the China-born child of a male American citizen. To implement this latter scheme, male citizens of Chinese descent first established their American citizenship with immigration authorities, usually by showing an American birth certificate. They then left for China for several years, returning either with a child or, more commonly, with evidence of a child or children born to them while they were abroad. These claims created “slots” that could later be used to facilitate the immigration of persons who would otherwise be denied entry. Unrelated persons making use of these slots are referred to as “paper sons” (since almost all of those making use of the slots were males) or more generally, “paper families.”

Yet another scheme might be called “paper merchants.” Emma Woo Louie explains:

During the Chinese exclusion period, a Chinese store may have had many more owners than was expected of a small business because being a merchant was a viable way of making a living in this country and to being able to bring a wife from china. For example, in 1906, the Man Jan Company in San Francisco listed 29 partners and the Peking Bazaar listed 18 partners in 1916. No doubt some were laborers who were partners in name only because this was the only way they could bring their families to this country (Louie 1998: 101).

Scholars offer conflicting estimates of the quantitative impact of these practices. Some suggest that the number of persons who entered the country through this process was quite large. For example, Kwong and Miscevic (2005) quote a federal immigration judge who, in 1901, when reviewing witnesses' documents submitted to substantiate their appeals to sponsor migrants wrote:

[I]f the story told in the courts were true, every Chinese woman who was in the United States twenty-five years ago must have had at least 500 children (quoted in Kwong and Miscevic 2005: 138).²⁰

Lee explains the increase over time in the number of Chinese gaining admission to the United States on the basis of American citizenship to an expansion in illegal activities. She writes:

By the 1920s the class composition of Chinese who successfully gained entry had changed dramatically as a result of the proliferation of illegal immigrants using false papers, usually individuals claiming U.S. citizenship. During the 1920s, Chinese entering the United States as U.S. citizens were almost half of all admissions, and from 1930 to 1940 they accounted for 79 percent (Lee 2006: 5).

This is not to say that all of those Chinese who entered the United States as U.S. citizens did so illegally. Lau estimates that "nearly 25 percent of Chinese in the United States in 1950 had illegally entered using this subterfuge" (Lau 2006, p. 5) though she does not cite her source.

A much more conservative estimate of illegal entry is provided by Timothy Molloy, an employee of the Immigration and Naturalization Service during the 1940s. He wrote:

In all fairness to the Chinese, it should be stressed that cases involving fraud are confined almost wholly to a relatively small group of foreign-born Chinese claimants to United States citizenship. As high-minded Chinese persons, through organizations of veterans, civic associations, and otherwise, continue to direct their attention to solving the problem presented by those cases, irregular practices eventually may be reduced to a minimum. The great majority of Chinese persons in their dealings with the Immigration and Naturalization Service have conducted themselves in a manner that bears out the excellent reputation for truthfulness and probity enjoyed by the Chinese people in the United States (Molloy 1947: 75).

²⁰ I am suspicious of this assertion. Lagged child woman ratios (native-born Chinese 20 to 24 divided by Chinese women 15 to 44 twenty years earlier) for the early twentieth century are in fact quite low.

We will probably never know the precise extent of illegal entry, but the IPUMS data do allow us to construct several indirect measures. One calculates the proportion of the population by the most popular Chinese surnames. If entry restrictions strengthened the cohesiveness of the Chinese community and strengthened the position of those whose assets allowed them to buy and sell slots, then we should see wealthy clans growing at the expense of others. The manuscripts from the federal censuses up through 1930 provide surnames of the enumerated population and the IPUMS makes these available in an electronic format. Table 6 shows the share of the Chinese American population with the ten most common surnames at each census data. For the years 1900 through 1930, I also report the fraction of recent arrivals who share the ten most popular surnames.²¹ Consistent with the argument that U.S. immigration law strengthened the power of the best established clans, the figures show a strong increase in the share of the Chinese American population using the ten most popular surnames along with an even stronger concentration of the recently-arrived population with those names.

Even prior to the immigration restrictions the Chinese had a well-organized set of family and business and fraternal organizations (See Hoy 1942, Lai 1987, Brown 1995, McGlenn 1995, Hsu 2000, and Yee 2003). Estelle Lau argues that U.S. immigration law and the Chinese response to it greatly strengthened these ties:

Adoption of these techniques was not without long-term consequences for the Chinese – they were forced to change their names, adopt fictitious family histories, and maintain these deceptions over time until these fictions themselves became inescapable elements of the stories the Chinese told about themselves. These manipulations not only changed the ways Chinese spoke and understood themselves, but it changed the ways in which they interacted as a community and with the greater population. The need for the paper slot to roughly match the individual seeking to enter created a market that extended beyond immediate kinship. And the need to learn and create a plausible family in the eyes of immigration inspectors required a substantial level of coordination within the Chinese community in the United States and China. As the network of paper kin developed and was maintained over time, the Chinese became mutually interdependent, liable, and obligated to each other (Lau 2007: 7).

²¹ Emma Woo Louie argues that by the late nineteenth century American census takers were systematically and accurately recording Chinese names. In the early years of Chinese immigration to the United States, however, generic names such as “Chinaman, John Chinaman, and Chinese” were frequently recorded in the census. Louie also notes that the vocative “Ah” was recorded as a surname during the nineteenth century and continues to be listed as such in the *Soundex* (Louie 1998: 97-101).

Alfred Yee (2003) documented the ways in which these networks supported Chinese entry into the Northern California supermarket industry during the early twentieth century. These networks also help to explain some of the unusual features of the Chinese restaurant business: the large size of some of the establishments, the great wealth of some of the owners, their tendency to spread out into new towns rather than compete with one another in established locations, and restaurateurs' close ties with China or Hong Kong. Below are a few newspaper clippings that illustrate these patterns:

- ? Twenty-five of the thirty-five Chinese restaurants in the city have been absorbed by a Chinese company. The others are holding out for better offers, but the trust has threatened to cut rates and drive out competitors who refuse its terms. Time was when Chicago could boast of but two chop suey cafés, one in State Street, the other in South Clark Street. Now Clark Street has a dozen, and scarcely a principal street but has its Chinese cafés. Most of them are presided over by chefs and waiters from the Chinese colony in South Clark Street. At first the resorts were owned by individual companies, many of which were engaged in mercantile business in Clark Street. Gradually the Hip Lung Company and representatives of the Six Companies in Chicago bought one restaurant after another, until now Hip Lung is the chop suey king of Chicago" ("Chop Suey Trust Octopus Has Tentacles in Chicago" 1903).
- ? Jang Po, who served chop suey to Bostonians, will leave next week for Canton, China, never to return. Po has lived in Boston for 38 years and it is estimated that he had made about \$500,000. He began the sale of chop suey here in 1879. Now he owns a restaurant that occupies almost a block. Po's wife and children, who he has seen but once in 38 years, live in Canton. For some years he has been an active member of the Chinese Business Men's Association ("Fortune from Chop Suey:"1911).
- ? If the reported amount of money to be spent on Chicago's newest Chinese restaurant is correct, then the Canton Tea Gardens, at the southwest corner of Wabash and Van Buren, ought to be about the most attractive thing in Chicago chop suey cafés. It is announced that \$150,000 will be used on oriental fixtures and furnishings. The Art Institute has just closed a new lease with a syndicate of Chinese merchants, headed by Chin Kung Fong, Eng Gow, and Chan Pak Sun, to run thirty years at a rental which, with taxes and insurance, will aggregate \$1,500,000 for the term ("Canton Tea Gardens to Be Loop's Newest Oriental Café:"1920).
- ? Everything coming in and nothing going out resulted last night in transfer of control of the Pekin Restaurant, Broadway and Forty-Seventh Street, from Oriental to Occidental hands.....Division of the Chinese owners of the restaurant into two cliques was said to have been the cause of the debts through which they lost possession....The restaurant was owned by the Dragon Company, in which more than ninety Chinese held stock....The Oriental atmosphere of the restaurant will be preserved ("Seeks the Pekin's Cash:" 1920).
- ? Churchill's Restaurant, for the last eleven years one of Broadway's best known cabarets and eating places, went out of business early yesterday morning. Captain Jim Churchill, the owner, announced that he had leased the ground floor and half of the basement to the Toy Yoeng syndicate of America and Chinese food dealers for five years for an aggregate rental of \$200,000 ("Churchill Cafe Closed:"1921).
- ? Chin F. Foin, wealthy Chinese restaurateur, who became so Americanized that he cut off his queue long before the empire of his ancestors changed to a republic, died yesterday....Foin carried personal insurance of \$150,000, and his fortune is reputed to be \$500,000. This money was made in the Chinese restaurant business,

in which Foin was a Chicago pioneer. For more than thirty years he purveyed oriental dishes here, his best known café being the Mandarin Inn. He belonged to several American clubs ("Rich Chinese Dies:" 1924).

- ? Mayor Nichols, Dr. Tehyi Hsieh, directors of the Chinese Trade Bureau in Boston, and Charles H. Innes, Republican leader, will be guests at a dinner tomorrow night which will mark the opening of the new Symphony Restaurant at 21 Huntington Avenue. Chin D. Young, owner of the restaurant, is one of the pioneers in the extension of American-Chinese restaurants throughout New England. His new enterprise will be under the management of Wallace Y. Hong ("Restaurant Chain Extended:" 1926).
- ? Hong Sling, pioneer chop suey restaurant owner, and his wife, who after making a fortune in Chicago during the world's fair of 1893 (and then returned to Hong Kong), returned to see his son married ("Back from China to See Sort Wed:"1929).

Additional evidence can be found in ads in city directories. Figure 7 is an ad for the Far East Co. in New Haven, Connecticut. It describes itself as the "largest restaurant in town." Figure 8 is an ad for the Chin Lee Co. Restaurant with branches in four different cities. Figure 9 is an ad for the Chop Suey American Restaurant, whose manager and proprietor Tom Lee was also the proprietor of three laundries.

At this point I have not been able to develop evidence on the Chinese syndicates that seem to have run many of the Chinese restaurants in America. Instead, what I'll offer in closing is a detailed history of the management of a Chinese restaurant – Wong & Co. – that operated under a variety of names in Northampton, Massachusetts between 1920 and 1953.

The Restaurant Sector and the Chinese Restaurant in Northampton, Massachusetts, 1900 – 1960

Northampton, Massachusetts is a small community in western Massachusetts located in the Pioneer Valley on the eastern bank of the Connecticut River. It was founded in 1684. By 1900 it was a local center of industry, commerce, transportation, education and the arts. It is home to Smith College, a small liberal arts college for women, one of the "Seven Sisters" and, at the time, one of four institutions of higher education in the area. In 1900 it boasted a population of 18,643 which rose to 24,381 by 1930. In 1930, 20 percent of the population was foreign born and another 40 percent were native born of foreign parents. The predominant ethnicities were French Canadian, English Canadian, and Italian.

In 1900 Northampton supported only seven restaurants but had 15 saloons and several hotels, all of which served food. There were nine laundries, six of which were operated by Chinese. There were no ethnic restaurants. All but one of the restaurants took the names of its proprietor. Two – Miss Eda M. Chapman and George H. Lester, proprietor of the Union Lunch room – had begun operation only that year. The ads taken out by two of the restaurants in town, and shown in Figure 10, give some sense of these restaurants' character. Charles A. Daniels, who called his establishment a "Dining Room and Domestic

Bakery" combined a retail food establishment with cooking, baking, and catering. The Union Lunch Rooms catered to repeat customers, offering a discounted price to those willing to pay in advance for 21 meals. It served "Regular Dinner," meaning that a fixed meal was offered each day for patrons to take or leave as they saw fit.

Ten years later, in 1910, the number of restaurants had grown to ten and saloons to 18. Only T.C. Leahy's night lunch survived from 1900. While most restaurants continued to be identified by the proprietor's surname, and continued to combine meals with other services, some changes had taken place. The Ideal Restaurant was now offering "Cooking to Order" in addition to "Regular Meals." This is the more modern style of service in which patrons sit at individual tables and order from a menu. Another innovation involved specialization in the lunch trade, offering quick hot lunches to workers. F. W. Woodward called his restaurant "*Woodward's Lunch*" and emphasized lunches, soda, and ice cream in his ad. He reported being closed "only from 1.00 a.m. to 4.00 a.m." There were seven laundries in town, three of them operated by Chinese.

Northampton's first Chinese restaurant arrived in 1917 when the *Pekin* opened in a venue just off Main Street at 20 Center. The 1920 directory indicates that it was operated by Tom Lee, someone who apparently moved to Northampton for the restaurant business since he is not listed in the directory the year before. Mr. Lee joined six other Chinese residents of Northampton (including another Tom Lee), all of whom operated laundries and lived on the premises of their establishments.

Perhaps to emphasize its character and menu, the restaurant's name was changed to *Pekin Chinese and American* for its listing in 1918. Northampton's population at the time was about 20,000 and the town supported 14 other restaurants, 11 hotels, a number of boarding houses and 15 saloons. There was a lot of turnover among the restaurants; their median age was only three years.

The *Pekin* appeared in Northampton at a time of substantial change in the restaurant industry. I have already mentioned the shift from set meals to cooking to order and the rise of the lunch trade. These innovations were clearly popular in Northampton. Altogether, five of the 15 restaurants in town in 1917 included the word "lunch" in their name. There were no lunch rooms just 16 years earlier. Still another innovation was to cater specifically to women who, either because of modesty or outright prohibition, did not eat in saloons and taverns. Two of Northampton's 1917 restaurants call themselves "Tea Rooms."

The Chinese-American restaurant, then, responded to the demands of the time. It offered a selection of items to be ordered off a menu; the food was cooked to order, served quickly, and served in an environment that was comfortable for ladies and families as well as for gentlemen. On top of it all, Chinese food was inexpensive. Ethnic restaurants today display many of these same set of characteristics as the Chinese restaurants of the early-twentieth century, yet what is striking about the Northampton restaurant scene in 1917 is that the *Pekin Chinese and American* was the only explicitly-ethnic restaurant in town. To be sure there were proprietors whose names suggest ethnic origins outside of England – Beaudry, Boyden, Callahan, Pinkosh, Prokup, and Uvanni – but none of them advertised their offerings as ethnic.

The 1920s were a boom time for Northampton restaurants. One stimulant was Prohibition, which became the law of the land in January 1920. The closing of saloons and taverns removed an attractive substitute. With the alcohol banished, men had no choice but to dine in the types of establishments that had been favored by women all along. Prohibition also hurt the profitability of those restaurants that had served beer, wine, and spirits. With the opportunity for high markups eliminated, restaurateurs had to focus on reducing the cost of their food and their service. Self-service and simplified menus became more common. The desire to reduce service must have also been stimulated by the end to unrestricted immigration which was followed by a surge in average hourly earnings.

The number of Northampton restaurants grew steadily so that by 1929 there were over 75 percent more restaurants per capita as compared with the beginning of the decade. Fifty-six new restaurants opened during the 1920s while only 45 closed; the median age of establishments rose from three to four years. Of the 29 restaurants in operation in 1929, six were tea rooms, five luncheonettes or lunch wagons, and two diners. The town also sported a cafeteria and a sandwich shop. Restaurants were increasingly identified by cute phrases (“SOS Sandwich Shop”, “Tarry-a-While Tea Shop” and “White Owl Diner”) rather than their proprietors’ surnames. A number of restaurants were operated by proprietors with non-British surnames – Buyukeles, Fournier, Greco, Pow, and Prokop. Yet, Chinese remained the only explicitly ethnic cuisine that was offered. While the Chinese restaurant seemed to prosper, the number of Chinese laundries in the city shrank. In 1929 there were only two Chinese laundries, down from four at the beginning of the decade.

Northampton's second Chinese restaurant arrived in 1920, just as the restaurant boom was taking off. The *Royal Restaurant* located at 40 Main Street, just around the corner from the railroad station in the premises vacated by Sydney Hall's *Ideal*. During its first year in town it took out an ad in the city directory describing itself as "Chinese and American" and a "First Class Restaurant with Reasonable Prices." See Figure 13. The proprietor is identified as "Wong & Co." The residential portion of the directory lists four Wongs -- Berry, Sing B., Suey, and W. James --all residing on the restaurant premises. None of these individuals appeared as residents of Northampton the year before, suggesting that they, like Tom Lee, moved to Northampton specifically in order to operate their restaurant. It is noteworthy that these two proprietors were members of the two most powerful Chinese clans in the United States at the time. Nonetheless, the *Royal's* arrival may have been too much competition for the *Pekin Chinese and American*. In any case, the restaurant and its proprietor, Tom Lee, disappeared the following year. I could find no trace in the public record of what became of him.

The *Royal* remained in operation through 1927 although it experienced considerable turnover of its personnel. Berry Wong left town in 1922 though his name continued to be listed as one of the proprietors. In 1923, Suey and W. James Wong removed to China, P. Howe Wong arrived in Northampton and assumed the role of sole proprietor. Sing B. Wong also disappeared in 1923, leaving no public information regarding his whereabouts. P. Howe Wong appears to have run the *Royal* by himself though 1926, but in 1927 Frank Wong joined him as a renter and presumably as an assistant. The next year, 1928, P. Howe Wong removed to China, B. Pang Wong arrived, and the restaurant changed its name to *Wong & Co.*, though it continued to operate in the same location.

Wong & Co. operated from 1928 through 1933 with personnel changes that mirrored those of the *Royal*. In 1930 Frank (sometimes listed as Frankie)²² removed to Lawrence, Massachusetts and was replaced at Wong & Co. by Jimmie Wong. Jimmie stayed only a year so that from 1931 through 1933 the restaurant is run under the sole direction of B. Pang Wong.

By this point Northampton, along with the rest of the country, was feeling the effects of the Great Depression. The number of restaurants actually grew over the course of the 1930s from 30 to 42. But of the 72 new restaurants that were founded over the decade, 62 subsequently closed. These years were of course, the very worst ones of the Great Depression and it was a time of great turmoil. Among those founded between 1930 and 1939, 21 survived only a year; another 12 for only two years. An apparent

²² It is possible that Frank and Frankie are two different persons.

paradox is that despite the high unemployment and reduced incomes in the communities, the number of restaurants per capita grew substantially. It would appear that at least some of the new restaurants were similar to the curb-side apple carts that also appeared at this time, operated by people searching for an alternative source of income after loosing their jobs.

In 1934 B. Pang Wong left for China and was replaced by Sam Wong, who changed the name of the restaurant back to the *Royal*, while again keeping it at its original location. The next year B. Pang Wong reappeared from China to join Sam while another employee, Charlie Wong, removed to Boston. In 1936 B. Pang Wong again left for China – this time apparently for good – leaving the *Royal* in the hands of Sam Wong. The next year Sam removed to Boston and the *Royal* was run for two years by the first person not named Wong – a Ying Yee Fon. Fon removed to Burlington Vermont in 1940 when Charles Wong appeared and renamed the restaurant *Pagoda*, again keeping it at the same location.²³ This situation continued until 1942 when Charles Wong was joined by Lou Shee Wong (“widow Chung”) and a William Wong. As both live on the premises of the restaurant; it would appear that they are relatives.

The year 1944 witnesses the departure of Charles and a large influx of other Wongs. Frank Wong became the new manager. He was joined by Blanche C. Wong and Walter C. Wong who also worked at the restaurant and resided on the premises. Also residing on the premises were Edward C. Wong, U.S. Navy and Thomas C. Wong, U.S. Army. William C. Wong was chef at the *Pagoda* though he and his wife June lived elsewhere.

Following the end of the war, the most remarkable changes of all began to unfold. In 1947, Thomas C. Wong, apparently discharged from the U.S. Army, returned home to share chef duties with William. Then in 1948 Thomas married Gladys and moved into separate living quarters. Walter left the *Pagoda* to work as a baker in another establishment. In 1949 Frank, who had previously been identified as the manager of the *Pagoda* was listed with a new status – student. In 1950, the restaurant moved around the corner to 44 Pleasant Street and the family moved into separate quarters next door at 42 Pleasant Street. In 1952 Thomas, the former chef, left the restaurant to take up employment at one of the corporations in town. In 1954 the family changed the restaurant name to *China Garden* and brought in You E. Wong to work there, but the restaurant under this new name closed its doors after only one year in business. You E. Wong left town but, despite the close of the restaurant, the rest of the Wong family

²³ In the 1941 city directory for Rutland Vermont I find two new arrivals, Kenneth Ying and Thomas Ying, running the new *Kong Chow Restaurant*. The *Kong Chow* replaced the *Oriental*, which closed in 1938 after its proprietor Wong Toy removed to Burlington, Vermont to open the *Royal*. Since the Chinese place their surnames before their given names and because they were in the process of Americanizing their given names, it is possible that either Kenneth Ying or Thomas Ying was formerly known as Ying Yee Fon.

continued to reside in Northampton. By 1956 two family members were students, three were working in non-restaurant establishments, and two were retired. Figure 14 summarizes the restaurant name changes and the change in personnel over the 34 year period when the business was operating. What an American story though one with unfortunate consequences for the residents of Northampton. The success of the Wongs meant the loss of their Chinese restaurant.

Conclusion

This is a preliminary effort to both document and explain the popularity of Chinese food in early twentieth century America. The popularity is the easy part. As Shirley Cheng (2004) points out, the Chinese have been developing and improving their cuisine for thousands of years. Chinese food tastes good. The biggest hurdle for Americans was gaining access to it. The Chinese Exclusion Act produced a small and shrinking population of Chinese Americans, but one that was unusually well organized and which maintained close ties to financial centers in Asia. Their organization and capital and entrepreneurship enabled the Chinese to meet the demand of the American people.

References

"American Humor in Art." *New York Times* Apr 14, 1915; ProQuest Historical Newspapers The New York Times (1851 - 2005): 12.

"Back from China to See Son Wed." *Chicago Daily Tribune* Sept. 5, 1929; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 4.

Barbas, Samantha. "'I'll Take Chop Suey': Restaurants as Agents of Culinary and Cultural Change." *Journal of Popular Culture* 36(4) (Spring 2003): 669 - 686.

Barde, Robert Eric. *Immigration at the Golden Gate: Passenger Ships, Exclusion, and Angel Island*. Westport, CT: Praeger, 2008.

Brown, Sallie Joy. "Along the Chop Suey Trail." *Chicago Daily Tribune*, June 13, 1909; ProQuest Historical Newspapers Chicago Tribune (1849-1986): F1.

Brown, Rajeswary Ampalavanar. "Introduction: Chinese Business in an Institutional and Historical Perspective." In Rajeswary Ampalavanar Brown, ed., *Chinese Business Enterprise in Asia*. London: Routledge, 1995, 1-26.

"Canton Tea Gardens to Be Loop's Newest Oriental Café." *Chicago Daily Tribune (1872-1963)*; May 16, 1920; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986), pg. 28.

"Caterers Will Hold Chop Suey Supper." *The Atlanta Constitution (1881-2001)*; Jun 27, 1920; ProQuest Historical Newspapers Atlanta Constitution (1868 - 1939), pg. 5A.

Chan, Sucheng, ed. *Entry Denied: Exclusion and the Chinese Community in America, 1882-1943*. Philadelphia: Temple University Press, 1991.

"Chemists Search for Cheap Foods." *The Atlanta Constitution* Aug. 22, 1919; ProQuest Historical Newspapers Atlanta Constitution (1868 - 1939): 18.

Cheng, Shirley. "The Flavors of Chinese Food: Their Lure for the American Palate." . In Jacqueline M. Newman and Roberta Halporn, eds. *Chinese Cuisine/American Palate: An Anthology*. New York: Center for Thanatology Research and Education, 2004: 112-116.

Chew, Kenneth S. Y. and John M. Liu. "Hidden in Plain Sight: Global Labor Force Exchange in the Chinese American Population, 1880-1940." *Population and Development Review* 30(1) (March 2004): 57-78.

"Chinatown." *New York Times (1857-Current File)*; Oct 25, 1910; Proquest Historical Newspapers The New York Times (1851 - 2005): Pg. 10.

"Chinese Cooking." *Boston Daily Globe*; July 19, 1885; ProQuest Historical Newspapers Boston Globe (1872 - 1924): 9.

"Chinese Laundries Gone; Restaurants Are Many," Raymond G Carroll. *Los Angeles Times*; Mar 27, 1924; ProQuest Historical Newspapers *Los Angeles Times* (1881 - 1986): 6.

"Chinese Restaurants." *Boston Daily Globe*; Jun 23, 1889; ProQuest Historical Newspapers Boston Globe (1872 - 1924), pg. 23.

"Chop Suey More Popular." From the *New York Evening Post*. *The Washington Post*; Jul 27, 1902; ProQuest Historical Newspapers *The Washington Post* (1877 - 1991): 24.

"Chop Suey Resorts: Chinese Dish Now Served in Many Parts of the City." *The New York Times*, November 15, 1903.

"Chop Suey Trust Octopus Has Tentacles in Chicago." *Chicago Daily Tribune (1872-1963)*; Jul 15, 1903; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 3.

"Chop Suey vs. Shirts." *Wall Street Journal*, Jun 9, 1924; ProQuest Historical Newspapers The Wall Street Journal (1889 - 1990): 2.

"Churchill Cafe Closed." *New York Times (1857-Current file)*; May 30, 1921; ProQuest Historical Newspapers *The New York Times* (1851 - 2005): 7.

Comer, James. "North America from 1492 to the Present." In Kenneth F. Kiple and Kriemhild C. Ornelas, eds., *The Cambridge World History of Food*, 2 vols., New York: Cambridge University Press, 2000, II: 1313-14.

Cummings, Richard Osborn. *The American and His Food: A History of Food Habits in the United States*. Chicago, 1940.

Daniels, Roger. *Asian America: Chinese and Japanese in the United States since 1850*. Seattle, WA: University of Washington Press, 1988.

Davidson, Alan. *The Oxford Companion to Food*. New York: Oxford University Press, 1999.

"In the Wake of the News" *Chicago Daily Tribune* June 21, 1920; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 19.

"In the Wake of the News." *Chicago Daily Tribune*; Apr. 4, 1921; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 23.

"Edison Movie Men Give Farewell Supper." *The Atlanta Constitution*; June 27, 1913; ProQuest Historical Newspapers Atlanta Constitution: 3.

"Faces in Washington." *Los Angeles Times*; July 27, 1904; ProQuest Historical Newspapers Los Angeles Times (1881 - 1986): 7.

Freedman, Paul, ed. *Food: The History of Taste*. Berkeley: University of California Press, 2007.

"Forgives Wife Who Fleed; Peace At Chop Suey Dinner." *Chicago Daily Tribune* Jan. 8, 1911; Proquest Historical Newspapers Chicago Tribune (1849 - 1986): 1.

"Fortune from Chop Suey." Special to The Washington Post. *The Washington Post*; Sept. 7, 1911; ProQuest Historical Newspapers The Washington Post: 1.

Gabaccia, Donna R. *We Are What We Eat: Ethnic Food and the Making of Americans*. Cambridge, MA: Harvard University Press, 1998.

Glick, Clarence E. *Sojourners and Settlers: Chinese Migrants in Hawaii*. Honolulu: University of Hawaii Press, 1980.

"Graphic Pen Pictures Sketched Far a-Field." *Los Angeles Times*; Jan. 28, 1900; ProQuest Historical Newspapers Los Angeles Times (1881 - 1986): IM20.

Health Hurts Drug Trade." *Chicago Daily Tribune*; Dec. 12, 1908; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 1.

"Heard About Town." *New York Times*, Jan. 29, 1900; ProQuest Historical Newspapers The New York Times (1851 - 2005): 7.

Hess, John L. and Karen Hess. *The Taste of America*. Urbana IL: University of Illinois Press, 1972.

"Here Are Some of the Ways That Women Can Earn Money at Home" *Chicago Daily Tribune*, Nov. 24, 1912; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): F3.

"Household Department." *Boston Daily Globe*; Apr. 2, 1908; ProQuest Historical Newspapers Boston Globe (1872 - 1924): 12.

Hoy, William. *The Chinese Six Companies*. San Francisco: Chinese Consolidated Benevolent Association, 1942.

Hsu, Madeline. *Dreaming of Gold, Dreaming of Home: Transnationalism and Migration between the United States and South China, 1882-1943*. Stanford: Stanford University Press, 2000.

"In a New Form." *Christian Science Monitor* Jan. 7, 1909; ProQuest Historical Newspapers Christian Science Monitor: 9.

"In Place of Chop Suey." *Chicago Daily Tribune*, May 24, 1914; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): A4.

"In the Wake of the News." *Chicago Daily Tribune* Jun. 21, 1920; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 19.

"In the Wake of the News." *Chicago Daily Tribune*; Apr. 4, 1921; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 23.

Inness, Sherrie A. *Secret Ingredients: Race, Gender, and Class at the Dinner Table*. New York: Palgrave Macmillan, 2006.

"Jack Armstrong Opens Elmwood Café." *The Chicago Defender (Big Weekend Edition)*, Dec 19, 1914; ProQuest Historical Newspapers The Chicago Defender: 2.

Libbey, Laura Jean. "Woman and Her Interests." *Chicago Daily Tribune (1872-1963)*; Feb 6, 1911; Proquest Historical Newspapers Chicago Tribune (1849 - 1986): 12.

Libbey, Laura Jean. "Woman and Her Interests." *Chicago Daily Tribune* Jul 13, 1911; Proquest Historical Newspapers Chicago Tribune (1849 - 1986): 6.

"Joy Hing Lo." *Chicago Daily Tribune*, July 31, 1908; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 18.

Kamp, David. *The United States of Arugula: How We Became a Gourmet Nation*. New York: Broadway Books, 2006.

Kiple, Kenneth F. *A Movable Feast: Ten Millennia of Food Globalization*. New York: Cambridge University Press, 2007.

Kwong, Peter and Dusanka Miscevic. *Chinese America: The Untold Story of America's Oldest New Community*. New York: The New Press, 2005.

Lai, Him Mark. "Historical Development of the Chinese Consolidated Benevolent Association/Huiguan System." *Chinese American: History and Perspectives*, 1987.

Lau, Estelle T. *Paper Families: Identity, Immigration Administration, and Chinese Exclusion*. Duke University Press, 2007.

"Lee Has a Chinese Farm. It is Near Washington and the First One in the East. Four Acres of Queer Crops. Success of a Celestial in Cultivating the Strange Herbs for Chop-Suey and Other Celestial Delicacies." *The New York Times*, October 31, 1898.

Lee, Erika. *At America's Gates: Chinese Immigration During the Exclusion Era, 1882-1943*. Chapel Hill, NC: University of North Carolina Press, 2003.

Lee, Erika. "Defying Exclusion: Chinese Immigrants and Their Strategies During the Exclusion Era." In Sucheng Chan, ed., *Chinese American Transnationalism: The Flow of People, Resources, and Ideas between China and America during the Exclusion Era*. Philadelphia: Temple University Press, 2006, pp. 1-21.

Lee, Jennifer 8. *The Fortune Cookie Chronicles: Adventures in the World of Chinese Food*. New York: Hachette Book Group, 2008.

Levenstein, Harvey A. *Revolution at the Table: The Transformation of the American Diet*. New York: Oxford University Press, 1988.

Light, Ivan H. *Ethnic Enterprise in America: Business and Welfare Among Chinese, Japanese, and Blacks*. Berkeley: UC Press, 1972.

Lim, Imogene L. "Chinese Cuisine Meets the American Palate: The Chow Mein Sandwich." In Jacqueline M. Newman and Roberta Halporn, eds. *Chinese Cuisine/American Palate: An Anthology*. New York: Center for Thanatology Research and Education, 2004: 130-139.

"In a New Form." *Christian Science Monitor* Jan. 7, 1909; ProQuest Historical Newspapers Christian Science Monitor: 9.

"In Place of Chop Suey." *Chicago Daily Tribune*, May 24, 1914; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): A4.

Linsenmeyer, Helen Walker. *From Fingers to Finger Bowls: A Sprightly History of California Cooking*. San Diego: Union-Tribune Pub. Co, 1976.

"Local Merchants to Welcome Frog Visitors." *The Pittsburgh Courier*; Aug. 1, 1931; ProQuest Historical Newspapers Pittsburgh Courier: 1911-2002: A7.

Louie, Emma Woo. *Chinese American Names: Tradition and Transition*. Jefferson, NC: McFarland & Co., Inc., 1998.

Ma, L. Eve Armentrout. "The Big Business Ventures of Chinese in North America, 1850-1930." In *The Chinese American Experience: Papers from the Second National Conference on Chinese American Studies (1980)*, edited by Genny Lim. San Francisco: The Chinese Historical Society of America and the Chinese Culture Foundation, 1984.

Malloy, Timothy J. "A Century of Chinese Immigration: A Brief Review." *INS Monthly Review* December 1947: 69-75.

Mariani, John. *America Eats Out. An Illustrated History of Restaurants, Taverns, Coffee Shops, Speakeasies, and Other Establishments That Have Fed Us for 350 Years*. New York: William Morrow, 1991.

McGlenn, Lawrence. "Power Networks and Early Chinese Immigrants in Pennsylvania." *Journal of Historical Geography* 21(4) (October 1995): 430-445.

McKeown, Adam. *Chinese Migrant Networks and Cultural Change: Peru, Chicago, Hawaii, 1900-1936*. Chicago: University of Chicago Press, 2001.

Mendelson, Anne. *Stand Facing the Stove: The Story of the Women Who Gave America The Joy of Cooking*. New York: Henry Holt, 1996.

Miller, Herman. "Greeks Invade Cheap Restaurant Field." *Chicago Daily Tribune*, May 2, 1909; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): D3.

"New York's China-Town." Special Correspondence of The Post. .Allan Forman. *The Washington Post*; July 25, 1886; ProQuest Historical Newspapers The Washington Post (1877 - 1991): 5.

"News In Gary, Ind." *The Chicago Defender (Big Weekend Edition) (1905-1966)*; Oct. 11, 1913; ProQuest Historical Newspapers The Chicago Defender: 7.

Ngai, Mae. *Impossible Subjects: Illegal Aliens and the Making of Modern America*. Princeton: Princeton University Press, 2004.

Paz, Octavio. "Eroticism and Gastrosophy." *Daedalus* 101 (1972): 67-85.

Pillsbury, Richard. *From Boarding House to Bistro: American Restaurants Then and Now*. Cambridge, MA: Unwin Hyman, 1990.

Pillsbury, Richard. *No Foreign Food: The American Diet in Time and Place*. Boulder, CO: Westview Press, 1998.

Reinitz, Bertram. "Chop Suey's New Role." *New York Times*; Dec. 27, 1925; ProQuest Historical Newspapers The New York Times (1851 - 2005): XX2.

"Restaurant Chain Extended." *Christian Science Monitor*, Dec. 14, 1926; ProQuest Historical Newspapers Christian Science Monitor: 4B.

Roberts, J.A.G. *China to Chinatown: Chinese Food in the West*. London: Reaktion Books, 2002.

Root, Waverley and Richard de Rochemont. *Eating in America: A History*. New York: William Morrow and Company, Inc., 1976.

Saloutos, Theodore. *Greeks in the United States*. Cambridge: Harvard University Press, 1964.

Smallried, Kathleen Ann. *The Everlasting Pleasure: Influences on America's Kitchens, Cooks and Cookery, from 1565 to the Year 2000*. New York: Appleton-Century-Crofts, 1956.

"Rich Chinese Dies." *Chicago Daily Tribune* Mar. 30, 1924; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 10.

"Secrets of the Chinese Viands." *Chicago Daily Tribune* Sept. 6, 1903; ProQuest Historical Newspapers Chicago Tribune (1849 - 1986): 36A.

"Seeks The Pekin's Cash." *New York Times* Feb. 25, 1920; ProQuest Historical Newspapers The New York Times (1851 - 2005): 7.

Siu, Paul C. *The Chinese Laundryman: A Study in Social Isolation*. New York: New York University Press, 1987.

"What a Chinese Menu is Like." *Boston Daily Globe* Feb. 5, 1893; ProQuest Historical Newspapers Boston Globe (1872 - 1924): 22.

"Will Surprise Chicago." *Los Angeles Times* Jan. 28, 1907; ProQuest Historical Newspapers Los Angeles Times (1881 - 1986): 113.

Witzel, Michael Karl. *The American Diner*. Osceola, WI: MBI Publishing Co., 1999.

Yee, Alfred. *Shopping at Giant Foods: Chinese American Supermarkets in Northern California*. Seattle: University of Washington Press, 2003.

Table 1
Restaurants by Ethnicity, Rhode Island Cities, 1900 through 1930

	All Restaurants				Non-Ethnic Restaurants				Chinese A				Chinese B			
	1900	1910	1920	1930	1900	1910	1920	1930	1900	1910	1920	1930	1900	1910	1920	1930
State	160	282	386	608	150	219	259	470	0	8	17	16	4	12	26	24
Bristol	5	3	3	4	5	3	3	2	0	0	0	0	0	0	0	0
Central Falls	1	5	8	27	1	5	4	21	0	0	0	1	0	0	0	3
Cranston	2	3	2	1	2	3	2	1	0	0	0	0	0	0	0	0
Cumberland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
E. Providence	2	3	2	4	2	3	2	4	0	0	0	0	0	0	0	0
Newport	14	33	49	57	14	31	34	42	0	0	1	2	0	0	4	3
N. Providence	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pawtucket	4	25	31	53	4	18	19	42	0	1	3	3	0	1	4	3
Providence	106	163	199	255	96	110	114	174	0	6	9	7	4	10	12	10
Warwick	4	0	0	0	4	0	0	0	0	0	0	0	0	0	0	0
Westerly	7	4	10	17	7	4	9	15	0	0	1	1	0	0	1	1
Woonsocket	3	12	21	45	3	11	16	39	0	1	2	2	0	1	2	2
Rest of State	12	31	61	145	12	31	56	130	0	0	1	1	0	0	3	2
	Italian A				Italian B				Greek A				Greek B			
	1900	1910	1920	1930	1900	1910	1920	1930	1900	1910	1920	1930	1900	1910	1920	1930
State	1	1	6	9	3	9	26	41	0	0	1	3	0	29	53	41
Bristol	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0
Central Falls	0	0	1	0	0	0	1	0	0	0	0	0	0	0	1	0
Cranston	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cumberland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
E. Providence	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Newport	0	0	0	0	0	0	1	1	0	0	0	0	0	2	8	8
N. Providence	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pawtucket	0	0	1	0	0	0	2	2	0	0	0	0	0	4	4	5
Providence	1	1	3	7	3	9	19	29	0	0	1	3	0	23	39	26
Warwick	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Westerly	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0
Woonsocket	0	0	1	0	0	0	1	0	0	0	0	0	0	0	1	1
Rest of State	0	0	0	2	0	0	2	6	0	0	0	0	0	0	0	1

Notes: Restaurants by city were computed as the total of the entries under the various headings used for eating establishments in the business classified sections of city directories for the State of Rhode Island for each of the four years shown. In the small number of cases where a single restaurant name indicated more than one location, I counted each location as a separate restaurant. I show values for two definitions of ethnic restaurants for each of the three ethnicities presented. The narrower definition, "A," counts only restaurants whose ethnicity would be unambiguously apparent to an outsider based on the city directory entry alone. This unambiguous ethnic indicator can be the restaurant name itself, for example, "American-Chinese Restaurant," "Hong Kong," "Oriental," "Roma," or "Venizia." It could also be an indicator added by the city directory. Some examples are: "Low Bon Hong (Chinese)," "Nikko Restaurant (Chinese)," and "Kakarian Madros (Armenian)." The broader definition, "B," includes those in category "A" but also counts restaurants with names that can be linked to people with a clear ethnic heritage. Most restaurants in this period were named for their proprietor. I can determine the ethnicity of a very high fraction of restaurant owners by going to the census manuscripts for the census year closest to the survey date of the city directory, as shown in "Ancestry.com."

Source: City directories for the State of Rhode Island. Analysis based on copies from the Library of Congress collection.

<u>Year</u>	<u>Chinese</u>	<u>Italians</u>	<u>Greeks</u>
1900	10.9	0.2	0.0
1910	44.1	0.2	15.1
1920	115.6	0.4	21.8
1930	121.8	0.4	18.7

Notes: Ethnic restaurants represent the expanded definition, "B" shown in Table 1. Ethnic population defined for the Chinese as those of the Chinese "race." For the Italians and Greeks, it is the number of foreign born plus the number of native whites of foreign parents from Italy and Greece, respectively.

Sources: Ethnic restaurants from Table 1. Ethnic population from the published census volumes for the Chinese and for the foreign-born portion of the Italian and Greek populations. In 1920 and 1900 the published census did not include the number of native whites of foreign parentage by country of origin. In these cases I estimated the number using IPUMS.

Table 3		
Duncan Indices of Dissimilarity in Residence by State Chinese vs. Non-Chinese and Blacks vs. Non-blacks		
	Chinese vs. Non-Chinese	Blacks vs. Non-Blacks
1870	97.3	66.6
1880	93.6	66.6
1890	85.4	--
1900	70.0	66.2
1910	65.7	67.7
1920	55.6	49.1
1930	57.4	54.5
1940	62.0	52.4
1950	57.2	45.5
1960	52.7	34.6
1970	51.8	22.9

Notes and sources: Data used to compute indices comparing Chinese and non-Chinese are from the published census reports. Data used to calculate indices comparing blacks and non-blacks are from the IPUMS.

Table 4		
Duncan Dissimilarity Index Population by County, 48 States, 1920		
Group	Index	Population
Chinese (all)	64.0	61,639
Japanese (all)	87.5	111,010
Blacks (all)	66.1	10,463,131
Italians (foreign-born)	42.2	1,610,113
Portuguese (foreign-born)	91.1	69,981

Notes and sources: ¹ Calculated using the ICPSR county data set for 1920, supplemented with data for the Chinese and Japanese population found in the published census.

Table 5

**Recent Chinese Immigrants as Compared with All Other Chinese
Continental United States, 1900 through 1930**

Characteristic	Recent Arrivals				All Other Chinese			
	1900	1910	1920	1930	1900	1910	1920	1930
Percent of total	31.3	11.3	15.2	20.4	68.7	88.7	84.8	79.6
Percent Male	98.7	92.4	90.8	83.0	97.7	93.5	86.7	77.1
Average Age	29.9	29.4	28.1	27.5	41.9	42.8	41.4	32.4
Percent Who Speak English	11.3	42.3	76.1	71.6	50.7	53.1	78.2	75.2
Percent Living in the West	9.9	62.6	55.1	41.5	66.2	56.3	63.8	60.1
Percent Restaurant Workers	0.2	3.3	15.6	28.5	0.2	7.7	17.5	23.9
Percent Laundry Workers	6.4	19.0	30.5	21.2	20.5	20.7	24.1	22.4
Percent Head of Household (if male)	4.8	14.4	12.2	23.4	22.0	24.7	34.3	41.3
Percent Non-Relative (if male)	92.7	81.7	78.1	68.6	75.6	69.2	57.7	47.5
Percent Spouse of Household Head (if female)	66.7	30.0	87.5	84.0	45.5	46.2	47.5	42.1
Percent Non-Relative (if female)	33.3	50.0	12.5	8.0	40.9	26.9	15.0	6.6

Notes: "Recent arrivals" are defined here as foreign-born Chinese who immigrated to the United States during the ten years prior to the census date. Percent restaurant and laundry workers refer to the male population 14 years of age and older. The percent who speak English and the relationship to household head measures refer to the population 14 years of age and older.
Source: IPUMS.

Table 6		
Percent of Chinese with One of the Ten Most Common Chinese Surnames, Continental United States, 1880 through 1930		
<u>Year</u>	<u>All Chinese</u>	<u>Recently Arrived Chinese</u>
1880	20.3	--
1900	26.8	32.2
1910	25.9	34.0
1920	31.1	45.5
1930	37.0	36.5

Notes: Percent of Chinese with the ten most common Chinese surnames calculated from among those with legible surnames and excluding those identified with the vocative "Ah" or as "Chinaman." In 1880, 30 percent of those with legible names were identified with the vocative "Ah." By 1900 it was only 3.3 percent. In later years the practice had all but disappeared. "Recently arrived Chinese" defined as those who immigrated to the United States less than ten years prior to the census. Year of immigration is available for the censuses of 1900 through 1930. Surname is available only for the censuses of 1930 and earlier. The ten most popular Chinese names in 1930 are: Lee, Wong, Chin, Young, Fong, Yee, Louie, Gee, Ng, and Hom.
Source: IPUMS.

Apple pie, fried chicken, hamburgers and chop suey. The last dish might seem out of place in that list of great American food classics, but we'd wager that a hot plate of chop suey is just about as American as it gets. Though once as ubiquitous as the egg roll, chop suey has nearly disappeared from restaurant menus, a victim of evolving tastes and its own questionably "authentic" pedigree. Entire restaurants were dedicated to variations on the dish, from pineapple chop suey to subgum chicken. The craze reached its heyday in the 1950s, with multiple canned and packaged varieties appearing on the scene for busy homemakers. But by the 1960s, thanks to influential figures like Julia Child, James Beard and Craig Claiborne, Americans began to search for authenticity and uniqueness in food. American diners began to flock to Chinese restaurants more than a century ago, making Chinese food the first mass-consumed cuisine in the United States. By 1980, it had become the country's most popular ethnic cuisine. Chop Suey, USA offers the first comprehensive interpretation of the rise of Chinese food, revealing the forces that made it ubiquitous in the American gastronomic landscape and turned the country into an empire of consumption. Engineered by a politically disenfranchised, numerically small, and economically exploited group, Chinese food's tour de America is an epic story. *Celestial Suppers: The Political Economy of America's Chop Suey Craze, 1900-1930* ? I attribute America's chop suey craze to the entrepreneurial efforts of the Chinese who arrived in America during the Exclusion Era, the period between 1882 and 1943 when a series of legislative initiatives severely circumscribed their options. Their entry into the United States was made difficult. They couldn't naturalize.