

Peking, September 10, 1929.

Memorandum to Professor B.H. Crocheron,
From A. Bland Calder, Assistant Commercial Attache.
Subject: Fruit situation in North China.

I submit herewith a few random comments and findings of mine resulting either from investigation or observations during recent weeks.

Chinese Food Habits.

In consultation with a Chinese of education earning less than \$200. per month and supporting a family of seven, including himself, i.e. 4 adults and 3 children, and maintaining two household servants I have picked up the following information which may serve as a contribution toward the fund of data you are collecting:

He states that

CHINESE HABITUALLY EAT NOTHING COLD IN THE MORNING.

Thus the idea of cold grape fruit or cold orange or other cold fruit would not appeal to the palate of Chinese of his class, in his opinion, for breakfast. HOT TEA is taken after washing up and BEFORE breakfast.

BREAKFAST in his family consists of MIEN PAO (Steamed bread)
BOILED RICE, moist or wet.
SALT VEGETABLE, such as turnip or cabbage, and used as a sort of condiment with the other food.

WU FAN (Dinner) or the big meal in the middle of the day. A sample menu for this meal is as follows; At say 1 p.m.

PORK Fried.
Sauces such as Soy sauce, etc.
FISH fried in bean oil
2 dishes of vegetables, boiled in bean oil
1 bowl of soup, say chicken or pork soup, with vegetable such as onion.
XXXXXXXXXX RICE.

WAN FAN (Evening Meal)

This is the equivalent in "heft" of the noon meal and may consist of variations of approximately the same line up of foods.

My informant's next comment is that FRUITS ARE NOT USUALLY EATEN BY

CHINESE AT MEALS, but rather between meals EXCEPT AT FEASTS OR AFTER

HEAVY MEALS AT WHICH WINE (Sam shui) is drunk, when Chinese pears,

oranges (native or imported) may be eaten at the end of the meal.

The conventional thing to do is to serve four fruits. These are usually all of native production.

The foregoing represents the food habits of a family of this class in say the Yangtze Valley. In North China many families, a large proportion of the population in fact, eat only two meals a day, though one sees the coolie class munching and chewing at this or that at all hours of the day between meals.

At feasts the first thing served is hot tea, then a confection or delicacy known as Gwa Tze (Water melon or squash seeds, baked or roasted like peanuts). GWA TZE are water melon seeds, and BEI GWA TZE are squash seeds. These amount to hors d'oeuvres and are eaten by hand and tooth while the guests and hosts stand around and talk preparatory to sitting down to the feast or banquet table.

There are so many feast menus that I shall make no attempt to describe in detail.

After four cold dishes, and numerous hot dishes, a hot orange soup may be served. This is toward the end of the meal. Imported or native oranges may be used for this purpose.

There do not seem to be many of the type of melons known in the U.S. as honey dew, musk melon, Santa melon, and the like, however, but there are several small types about the size of a large apple with somewhat the

If you are desirous of having feast menus ^{as} served in Peking Chinese restaurants of the highest class we shall be glad to prepare several for you. CALIFORNIA ASPARAGUS frequently is found on feast menus, and is a very popular dish among Chinese.

Following the melons, in August grapes begin to appear. There are several varieties of GRAPES grown in North China. Some of these are similar to the Malaga though having a less firm pulp. Other varieties have a green tint, even when ripe, and some of these are oblong in shape. Large bunches, very considerable native fruit production;

APRICOTS come on the market in June and are very popular and cheap. All classes of people eat them. They are cheap, coolies being able to purchase them off street fruit stands or wheelbarrow fruit stands at three coppers for one apricot. Four hundred or more coppers make 1 dollar of local currency. At present exchange about 960 coppers to U.S.G\$1.00

These are small or average size apricots similar to those I have seen growing in California. Next several varieties of PLUMS and later Cherries come on the market. These are also cheap and are sold in the market places and fruit stands at say 2 coppers a piece, for plums. Large selected fruit sold to better class people or foreigners at provisioners shops naturally cost more, but in any case are cheaper than the California product could be laid down here.

In late July and August water melons, small medium and large appear. There is a variety with redpulp and one with yellow pulp. These cost in the cities anywhere from 10¢ Mex to 40¢ Mex each (Figure M\$1. equal to 42¢ U.S.CY) There do not seem to be many of the type of melons known in the U.S. as honey dews, suck melons, Casabe melons, and the like, however, but there are several small types about the size of a large apple with somewhat the

shape of a watermelon. These are all commonly dried and sold as a sort of candy or confection. Prices in provisioners shops Peking, as follows: There do not seem to be many of the type of melons known in the U.S. as honey dews, suck melons, Casabe melons, and the like, however, but there are several small types about the size of a large apple with somewhat the shape of a watermelon. These are all commonly dried and sold as a sort of candy or confection. Prices in provisioners shops Peking, as follows:

same flavor as a Casabe melon. A great many Chinese don't like this type of melon at all, though watermelons are popular. These small types some of which look as if they belong to the gourd or cucumber families are sold commonly in the markets or on the streets for 2 or 3 cents Mex each. Following the melons, in August grapes begin to appear. There are several varieties of GRAPES grown in North China. Some of these are similar to the Malaga though having a less firm pulp. Other varieties have a green tint, even when ripe, and some of these are oblong in shape, large bunches, and large jumbo size grapes. They are grown in such abundance that they are very cheap.

Coming down from Kalgan to Peking several days ago my wife, accompanied by Assistant Trade Commissioner Robison and his wife, purchased a huge basket of these oblong shaped large green grapes from a farmer at a station for Mex. \$1. The basket, worth about 20¢ was thrown into the bargain, and there were 18 pounds of grapes in the basket. In town in provisioners shops (grocery stores) they cost 30¢ Mex. per catty (1,1/3 lbs) This at Peking. On the sidewalk or in the street from vendors they can be bought at 16¢ Mex. per catty (1,1/3 lbs).

I forgot to mention that shortly after the Apricots show up in the spring the PEACH crop comes along. Some seasons many of the peaches and some of the apricots are wormy, as no spraying or other means appear to be taken to guard against these pests.

PEACHES, APRICOTS, and RAISINS are all commonly dried and sold as a sort of candy or confection. Prices in provisioners shops Peking, as follows;

Dried apricots - 56¢ per catty (1,1/3 lbs).

" peaches same price.

" Chinese dates 40¢ per catty.

White raisins, 3 grades 48¢, 64¢, and 72¢ per catty.

The foregoing are in the category of candied fruits, or a Chinese approach to that idea.

One of my Chinese informants states that Chinese households as a general rule do not put up fruits in summer, for winter consumption, as many ^{house-}housewives do in the United States.

Fruit production goes on throughout North China but is especially prevalent in Shantung Province. At Chefoo there has been a considerable development of fruit production from foreign stock such as Bartlett pears, foreign (non-Chinese) types of apples, while Chefoo grapes are known up and down the Coast and ordinarily undersell California Malaga's by half. There is even a wine industry from grapes at Chefoo. Just north of Tsingtao there is some production of a very edible type of apple, but apple production is not such that foreign apples do not have an opportunity for sale in the Coast cities. Hence both Japanese and American apples find a certain limited sale because of their comparatively high price at Coast cities ^{of China} in the fall and winter months.

Shantung is especially noted for the production of excellent grades of PEACHES, PEARS (both the Chinese and foreign varieties), GRAPES and APPLES, while an abundance of water melons, squashes, and other types of melons are also grown. Shantung cabbage, ~~XXXXXX~~ eaten largely as a green or vegetable (very similar to our own boiled cabbage) finds a market up and down the Coast, the principal export market being Chefoo.

Prices of crab apples on the Peking market (in provision stores) are now 10¢ per catty (1,1/3 lbs) Eating apples (not nearly as good as the imported varieties) - 24¢ Max. per catty.

- Peach
- Apple
- Pear
- Grape
- Melon

CANNING INDUSTRY.

You will find before you leave China's shores that there has been a very considerable development in the canning industry, especially in recent years. Chinese editions of pretty nearly everything we can in the United States will be found on the shelves of Chinese grocery stores. The industry itself is centered chiefly in Shanghai district and at Coast ports south of there, chiefly Swatow and Amoy.

Mr Kao, our Chinese Secretary, and I investigated no less than a dozen Chinese provision stores catering to both the Chinese and foreign public at Tsingtao, China's fifth port in foreign trade importance, and found that approximately 90% of the canned goods on the shelves is of Chinese origin, and only about 10% foreign (American predominant).

In cities like Tientsin and Peking there are a number of dealers specializing in foreign canned goods however, and catering especially to the foreign and high class Chinese trade. These carry mostly American canned goods.

The Chinese appear to have gone insane on the idea of canning and cheerfully can articles which we would never think of putting up in tins. ^{Some of the} ~~such as~~ weird items are included on the following list;

- Canned Cabbage Greens,
- " Chestnut & Cassia Powder
- " Almond Nuts
- " Pork (boiled)
- " Spiced Fish
- " Ham, ~~XXXXXX~~ sliced and unsliced
- " Strawberries,
- " Peaches, Cherries, Plums; pears.
- " Fresh grapes,
- " " plums
- " Pheasant.
- " Spiced Wild Duck.
- " Spiced Baked Fish.
- " Fried Rice Bird.
- " Ham and Bacon Minced.