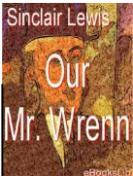
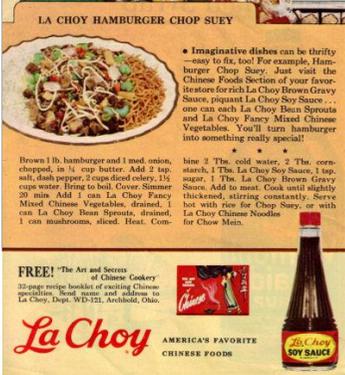


1848	California gold rush had begun. About 25,000 Chinese had arrived California. Chinese restaurants were established, white miners were served with “dishes of scraps of meat and vegetables”.
1896	Li Hong Zhang visited USA, who also brought a chef with him, during his visit at USA, his chef “invented” the dish “chop suey” for his American guests.
1914	 <p>Chop Suey was mentioned in Sinclair Lewis’ novel: Our Mr. Wrenn.</p>
1916	P.G. Wodehouse listed chop suey among the “great American institutions” in his novel “Uneasy Money”, along with New Jersey mosquitoes, the Woolworth Building and corn on the cob.
1920	Chinese restaurants began to serve more dishes.
1920	Wally Smith and Lhan New started growing bean sprouts in Smith’s bathtub and canning them in Detroit.
1940	Chinese restaurants faced competition as Americans learnt how to cook Chinese dishes such as Chow Mein and chop suey by following various recipe books.

1801’s

1960

1879	A menu which belonged to one of Boston’s Chinese Restaurant: Hong-Far-Low contained Chop Suey. This is the first menu found so far to have had “Chop Suey” as a dish.
1914	Eddinton mentioned in “Chicago Tribune” that “there is always a demand of chop suey recipes”.
1915	Due to the popularity of “chop suey” in USA and lack of raw ingredients, regional companies like Chicago Libby, McNeil & Libby started canning chop suey and selling in grocery stores, but the idea was unappealing.
1922	Wally Smith and Lhan New’s company: La Choy had a whole line of canned Chinese food on the market. Labels claimed that you could make genuine chop suey or Chow Mein in 10 minutes.
1924	Meanwhile, popular magazines stated that the Chinese national dishes were “chop suey and chow mein and the only other food they ate was rice”.
1950 – 1960’s	<p>La Choy published a series of recipes, one of them was a recipe for a dish called “La Choy Hamburger Chop Suey”.</p>  <p>Chop suey was mentioned in Sinclair Lewis’s novel: Babitt.</p>