



紐英崙
華人
歷史協會

紐英崙華史會會訊
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Chinese Historical
Society of New England



Bun Fong Low, 32 Harrison Ave., 1906

攝於1906年哈里臣街32號的品芳樓

Boston's Chinese Restaurants: 1900-1960

By Kenneth Wong

On September 14, 1998, at the China Pearl Restaurant (9 Tyler Street, Boston) the Chinese Historical Society of New England, in co-sponsorship with the Chinatown Business Association, presented Boston's Chinese Restaurants: 1900-1960. Featured were researcher Todd M. Stevens and restaurateurs William "Billy" Chin, Larry Wing, Madeline Wong, and William Seam Wong. Stevens, a Ph.D. candidate at Princeton University, presented his findings from a research project on the history of Chinese restaurants. Chin, Wing, Madeline Wong, and William Wong, long-time members of the Chinese community and comprising probably at least 200 years (in this reporter's guess-estimation) of successful restaurant experience, shared their reflections on what it was like to be involved with a business that was run as a family affair.

Piecing together evidence gathered from old restaurant menus and advertisements, photographs of pre-World War II Chinatown street scenes, Boston newspaper articles from the 1910's to 1930's, and oral interviews with Neil Chin, William Chin, Anita Chue, and William Seam Wong, Stevens told a fascinating story of how Chinatown from 1900 to 1960 was transformed from a dingy place of garment factories and tenement houses semi-isolated from the greater society of Boston to a colorful lit-up restaurant district serving predominantly non-Chinese customers. Reflecting changes in attitudes in both the Chinese and non-Chinese commu-

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波士頓的華人餐館 1900-1960

英文原稿：黃榮權

紐英崙華人歷史協會與華埠商會於1998年9月14日共同贊助在波士頓泰勒街9號龍鳳餐廳舉行取題為「1900-1960波士頓華人餐館」的座談會。到會者有研究員Todd M. Stevens和四位餐館業主陳毓璇、Larry Wing、黃陳美蘭及黃廷琛。普林斯頓大學博士候選人Todd M. Stevens在場介紹他進行中國餐館史研究計劃時的發現。陳毓璇、Wing、黃陳美蘭和黃廷琛四位長久以來是華人社區的成員，依記者的猜測和估計，他們在餐館業方面的成功經驗，總計起來可能至少有200年之多，他們將經營家庭企業的心得在場與大家分享。

Stevens將舊菜單、廣告、二次大戰前的華埠街景相片、1910到1930年間波士頓報上所登的有關文章以及陳耀庭、陳毓璇、錢錦鳳以及黃廷琛的訪問錄音聚合起來，向大家講了一段引人入勝的故事，述說1900年至1960年間華埠的轉變：由一個毫無光彩且與波士頓整個社會半隔絕的製衣廠及貧民住宅區，發展成五光十色的餐館區，為大多數不是華人的顧客服務。這轉變可追溯到1929年Ruby Foo's Den的成立，反映出華人与非人間雙方態度的改變。

早期（1910年至1920年）的華人餐館主要是為華埠居民、郊區華人、甚至麻州和新英崙其它地區的華人服務。當時的餐館業主並沒有特別費心去吸引非華人顧客，菜單上只為他們提供種類有限的菜色，諸如炒麵、

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