

The Taiwanese Pavilion annually at Edmonton Heritage Festival, Alberta



These two recipes used to be prepared at Edmonton Heritage Festival (it could be the one of the largest festivals in North America, having pavilions over 140 countries to perform dances and all kinds of ethnic cuisines and the average attendants about 600,000 per year in three days event) for 39years since 1978. The Taiwanese Association was formed by a small population of Taiwanese students and families at



University of Alberta in Edmonton. It was introduced by Mrs. Hsu who we all called her "Oba-san" is 93 years old now. I remember every year at the time all families gathered

at the Duggen Community Centre for three or four days to prepare the dishes. Men did peeling so called Lun-piann phoe as skin part of Spring roll, women were chopping the cabbages and carrots. Few seniors are supervising young and inexperienced young ladies to make the rolls. Some others were working hard at the kitchen for stirring fry the fresh made raw spring rolls into the boiled oil. That we all were so busy and so much fun to get together once a year that reminding us about the local traditional festival back in Taiwan, each family prepared the special dishes to host all guests come to the town for the festival. We chatted each other while we were making. However, as time went by the festival has become bigger but the seniors became older, some young people have different ideas and these traditional recipes are almost forgotten forever. Oh, these two dishes were so popular and sold out easily at the festival each year at the H park, it was not only long lined up to get but also so cheap in price. I remember a few people at the end of festival always came to our pavilion asked where to order or buy it afterwards. We were so sorry to tell them "please come back next year!" Akio Chen