What: BMC’s 2019 Winter Chinese Foray and Banquet!

When: Sunday, March 10th

12:30 - 1:45pm - Chinatown Foray

2:00pm - until all the courses have been served and the food eaten
- Banquet at the China Pearl Restaurant

Where: China Pearl - 9 Tyler St, Boston, MA 02111

The BMC will start accepting Paypal payments for the Biennal Winter Chinese Banquet banquet on February 21st. Tickets can be purchased for guests (non-members) for this event.

The cost for each person is $35 including tax, tip, etc. It wouldn’t be possible without the friendship of BMC member Mei Ching Maleson and China Pearl General Manager Patty Moy, who will introduce each course.

Meeting for the Chinatown Foray:

If you’re coming to participate in the foray before the banquet, come to the China Trade Center (2 Boylston Street) (downstairs) at the corner of Washington and Boylston Streets, opposite the Orange Line T stop. Marcia Jacob will be at the lower level of the China Trade Center from 12:30 to 1:15pm to hand out maps of the major grocery stores in Chinatown and an herbalist. This stop is a good place to join an impromptu group for foraging. Your job is to find as many fungal species as possible. They can be fresh, frozen, canned, or dried. This is not a contest with prizes; it’s a treasure hunt. BMCer Ben Maleson will be at the herbalist from 12:30 to 1:45pm, to provide translation and explanation, since this shop has the most arcane items. Watching a prescription made up with different dried animal, vegetable and fungal parts weighed out and combined for each individual complaint is a lot more interesting than hanging around the pharmacy counter at CVS.

Meeting for the Chinatown Banquet:

The banquet is at 2:00pm at the China Pearl restaurant at 9 Tyler Street in Boston. It’s up a flight of stairs. We’ll be seated at tables of ten, and served a special menu, each
course of which features mushrooms. We won’t know the menu until a few days before the banquet, since our guide, Patty Moy, has to check availability in the market and get the final count of attendees, but here’s last year’s menu. This year’s will be different but last year’s should give you a feel for what to expect.

**2018 Banquet Menu:**

As an example, the 2018 Banquet menu was as follows.

- Wood's ear tossed salad with red onions and fresh cilantro.
- Steamed chicken buns with shiitake mushrooms.
- Wintermelon soup with marbelized egg white, cordyceps chong and enokitake mushrooms.
- Japanese squash filled with mushroom medley consisting of oyster mushrooms, button mushrooms, shiitake mushrooms.
- Pi Pa tofu with truffle oil mixed with matsutake and shiitake mushrooms.
- Lily Flower Buds with slivered porcini mushroom, carrots, and snow peas with lo mein noodles.
- Orzo rice baked with shiitake mushrooms, broccoli florets, and five spice tofu.
- Dessert: Peach tree sap sweet soup with snow fungus, goji, lotus buds, and dates.