

# SNAPSHOTS



## FINE ART OF NOODLE MAKING

These wispy strands from Suiyang are a traditional staple of the region — and each is as fine as a hair

By ZHANG LEI

**S**uiyang noodles are handmade, and each strand is as thin as a hair. They have a chewy texture and salty flavor and are nicknamed “love noodles”.

In Suiyang county, in Southwest China’s Guizhou province, where they originate, they are called “salt

water noodles”.

They have been a traditional staple in Suiyang for hundreds of years.

Early in the Yuan Dynasty (1271-1368), the noodles were presented as a tribute by the locals to the royal family. Annual production is now 800 metric tons, worth 24 million yuan (\$3.8 million) a year.

It takes a lot of effort to make

them. Production involves 72 steps, including kneading, rubbing, plaiting, entangling and pulling, all of which are done manually.

The noodles are made using local refined flour, sesame oil and chicken soup.

As for the utensils used, the makers just use two sticks and then let the noodles dry in the open.



Among the 72 steps to make Suiyang noodles, “pulling” is tough physical work. PHOTOS BY OU DONGDU / XINHUA

