Come listen, taste and learn about the exquisite cuisine of the Sichuanese people.

Sichuan cuisine, the most popular regional cuisine in China, is famous for its extremely spicy flavors from liberal use of hot peppers. Yet one would be surprised to know that the Sichuanese people did not eat hot peppers until the late 18th or early 19th century, more than 200 years after the introduction of this foreign plant to China.

This lecture will examine the dissemination of hot pepper in China and its revolutionary role in transforming the taste of Sichuan food. The popularity of spicy Sichuan cuisine also contributed to the invention of the widely-believed myth that the predilection for spicy food shaped the hot temper of the Sichuanese and their boldness and revolutionary spirit, as evidenced by their massive participation and great fame in the Chinese revolutions in the tumultuous modern era.

Samples of Sichuanese food will be available to try.

About the presenter

Hongjie Wang received his Ph.D. from Brown University in 2008 and is currently an associate professor of world history at Armstrong State University. His book, *Power and Politics in Tenth-Century China* (Cambria, 2011), examines the politics and culture of the Sichuan during the medieval period.