

LET'S EAT!

NEW CULINARY SERIES LAUNCHES IN CHINATOWN
Bay Area Food Stars Kick-Off Multidisciplinary Food Experiences



Launch Date: Saturday, October 19th, 2024 at 4:00 PM
Location: 800 Grant Avenue, San Francisco, CA 94108

(San Francisco, Calif.) — Edge on the Square “fires up” its new culinary series with the launch of *MSG: Making, Sharing, Gathering* (MSG) on Saturday, October 19th, 2024.

From October 2024 through May 2025, six local Bay Area culinary stars will each hold monthly workshops that invite participants to examine the anthropology of food via cooking rituals and traditions from the Asian American culinary landscape. At each event, a recipe will be demonstrated by our food collaborators alongside conversation, hands-on cooking and tasting, of course!

The program’s objective is to show how Asian American cuisine continues to evolve and expand from its historical roots. By drawing on personal narratives, inspirational sources and professional expertise, the culinary stars explain how food is a holistic practice that can connect us to our cultural heritages, challenge stereotypes and uplift diverse AAPI voices.

“At Edge on the Square, we see cultural arts as an integral part of community health, with food serving as a vital source of nourishment, both literally and artistically. We can’t wait to see how this original, multidisciplinary series will add ‘new flavor’ to Chinatown’s existing culinary culture,” says Executive Director Joanne Lee.

MSG’s aim is to celebrate the cuisine of the Asian diaspora, blending nourishment and creativity, resilience and reclamation. These community gatherings will be a place to cook together, “taste” new and familiar ideas, and shape our respective stories through the wonderful world of food.

On the Menu

Joyce Tang of Bake Sum

Tracy Goh of Damansara

Babo Waheed of Babo’s Kitchen

Kristina Cho, author of *Chinese Enough* and *Mooncakes and Milkbread*

Audrey Tang of Batik and Bakery

Henry Hsu of Oramasama Dumplings

Saturday, Oct 19, 4:00 PM

Sunday, Dec 8, time TBD

Saturday, January 18, 5:00 PM

Saturday, February 8, 5:00 PM

Saturday, April 12, 5:00 PM

Saturday, May 18, time TBD

Culinary Collaborators



Joyce Tang of Bake Sum - Saturday, October 19, 2024 | 4:00 PM

Tang is a Bay Area native and worked in Silicon Valley for nearly a decade before she decided to focus on pastry. She founded La Chinoiserie and has partnered with many local coffee shops to supply pastries. Tang started Bake Sum in 2020 just in time for the pandemic making pastries and sweets that represent their upbringings. We love all things leavened, fluffy and delicious and utilize our skills as pastry chefs to bring you memorable pastries. We believe that pastries should be fun, beautiful, creative, and above all delicious.



Tracy Goh of Damansara - Sunday, December 8, 2024 | Time TBD

Goh was born and raised in Damansara Utama, near Malaysia's capital city of Kuala Lumpur. Her culinary exploits reached a new level when an opportunity to live and work in San Francisco presented in 2012. In an attempt to meet like-minded food enthusiasts in a new country, Tracy posted photos of her traditional cooking on Instagram under the @eatwithtracy handle and invited curious yet eager strangers to experience Malaysian flavors in her former one-bedroom apartment. The small dinner parties quickly turned into frequent pop-ups with 20

to 60 guests at rented venues. Support from the local community became the impetus for opening Damansara in October 2022, her first brick and mortar Malaysian restaurant in San Francisco.



Babo Waheed of Babo's Kitchen - Saturday, January 18, 2024 | 5:00 PM

Waheed serves as a symbol of culinary exploration, representing resilience and the profound impact of human connection. Rubab, the creative force behind Babo's kitchen, draws inspiration from her diverse roots spanning Kuwait, Pakistan, and California. Shaped by the nurturing embrace of family and community, her culinary journey reflects the rich tapestry of her life experiences. Amidst living through the turmoil of the Gulf War in her early years and the trials of the pandemic in her adulthood, Babo discovers solace and fortitude in food, rekindling its ability to provide comfort and hope. Now, as a chef, she infuses her creations with the love and resilience she has encountered along her journey, offering a taste of warmth and positivity to all who enjoy her dishes.



Kristina Cho, Author - Saturday, February 8, 2025 | 5:00 PM

Cho is a cookbook author, home cook, and baker based in the San Francisco Bay Area. Her debut cookbook, Mooncakes and Milk Bread, won her two James Beard Awards in 2022, Best in Baking and Emerging Voice. Chinese Enough is her upcoming follow up cookbook, filled with homestyle Chinese American cooking. Her cookstyle is influenced by her Chinese heritage, Midwestern upbringing, and sunny life in California. She's also the creator of Eat Cho Food, where you can find all her creative and joyful recipes.



Audrey Tang - Saturday, April 12, 2025 | 5:00 PM

Tang owns Batik And Baker, a pastry pop-up serving Malaysian and Asian-inspired sweets and snacks. She started Batik And Baker in 2021, as a playspace for creative expression, curiosity and a craving for comforting flavors of childhood. Today, Batik And Baker thrives on connection and community, and is a way of sharing familiar treats and an invitation to try something new and unexpected.



Henry Hsu - Saturday, May 18, 2025 | Time TBD

Oakland dumpling maker, Hsu's past identities have included public health advocate, architect, and designer. He immersed himself in the local Bay Area food scene working at Oakland tofu maker, Hodo Foods for over a decade and most recently spent the past year working at Dumpling Club in San Francisco. Henry's perspectives on food are shaped by his Taiwanese heritage, Gulf Coast upbringing, Midwestern education and years of living in Latin America. From immigration to assimilation to seeking cultural identity through his food heritage, he began seeking out what Taiwanese food means to

him through cooking, teaching, sharing and storytelling. He's learned that cultural identity in food is simply not as monolithic and neatly squared away as we'd all like it to be! He has also leads food tours, teaches dumpling making, hosts Taiwanese pop-up dinners & occasionally you can find him working a farm stand at a local market!

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Edge on the Square

Located at the heart of San Francisco Chinatown and the first project envisioned by Chinatown Media & Arts Collaborative (**CMAC**), Edge on the Square is a year-round contemporary art hub for activists, artists, designers, educators, entrepreneurs, scholars, and technologists. Cultivating an inventive and collaborative model for contemporary art experimentation and visitor experience, our programs will harness the energy and excitement of art and media to expand the neighborhood's dynamic artistic and cultural diversity, as well as our understanding of our collective history and the full spectrum of American pluralism. We believe that the transformative power of art is critical to strengthening communities and catalyzing positive social change. **800 Grant Avenue, San Francisco**

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