



A FINE PRODUCT

Noodles from Suiyang are a traditional staple of the region, and each strand is as fine as hair

Photos by **OU DONGQU**
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Suiyang noodles are hand-made, and each strand is as thin as hair. The noodles' chewy texture and salty flavor has earned the noodles the nickname "love noodles".

In Suiyang county, Guizhou province, where the noodles originate, they are called "salt water noodles".

The noodles 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. Now, the noodles' annual production is 800 tons, with an annual value of 24 million yuan (\$3.8 million).

It takes a lot of effort to make the noodles. One needs to follow 72 steps, including the kneading, rubbing, plating, entangling and pulling, which are all done manually.

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

As for the devices used, the makers use two sticks to create the noodles, and later then let them dry in the open.

- ZHANG LEI



Among the 72 steps to make Suiyang noodles, "pulling" is tough physical work.

