

# *Welcome to Vietnam*



# *Land of Delights*

## PHỞ VIỆT – AN INTRODUCTION

Viet Nam is proud of its picturesque landscapes, friendly people, and fascinating cuisine. And among the essences of its cuisine is the famous *Phở*.

Originated in the early 20th century in Northern Viet Nam, *Phở* was originally sold by street vendors, who shouldered mobile kitchens on carrying poles. From the pole hung two wooden cabinets, one housing a cauldron over a wood fire, the other storing noodle, spices, cookware, etc. to prepare a bowl of *Phở*.

Possibly the earliest Western reference to *Phở* was in *Recipes of All Nations*, a book edited by Countess Morphy in 1935, who described it as “an Annamese (the colonial name of Viet Nam) soup... made with beef, a veal bone, onions, a bay leaf, salt, and pepper, and a small teaspoon of fish sauce.”



*Phở* is served in a bowl, with flat white rice noodles in clear beef broth, with slim cuts of beef (steak, fatty flank, lean flank, brisket). *Phở tái*, served with beef cooked rare, had been introduced by 1930. Chicken *Phở* appeared in 1939.

The broth for Beef *Phở* is generally made by simmering beef bones, oxtails, flank steak, charred onion, charred ginger and spices. Chicken *Phở* is made using the same spices, but the broth only uses chicken bones and meat, as well as some internal organs such as the heart, undeveloped eggs and gizzard. Seasonings can include cinnamon, star anise, roasted ginger, roasted onion, black cardamom, coriander seed, fennel seed and clove. The broth takes several hours to make.

The word “*Phở*” was added to the Shorter Oxford English Dictionary in 2007. *Phở* ranks 28th on CNN Go *World's 50 most delicious foods* in 2011.

Vietnamese immigrants brought *Phở* to many countries. Restaurants specializing in *Phở* appeared in many cities in the US, Canada, Germany, France, Australia, etc. In Germany, *Phở* is a special gift that Viet Nam has given its children to start up their business in the new homeland.

On the 4<sup>th</sup> Embassy Day of the Asia Pacific Week 2016, the Embassy of Viet Nam is proud to introduce to you *Phở* – a taste of Viet Nam.



*In the framework of Berlin's Asia Pacific Week 2016,  
and on the occasion of the Embassy Day*

*The Embassy of the Socialist Republic of Viet Nam  
in the Federal Republic of Germany*

*cordially invites you  
to an Introduction of Vietnamese Tourism and Cuisine*

*on 24 May 2016, from 14.30 to 16.00*

*at Auditorium 1,  
European School of Management and Technology (ESMT),  
Schlossplatz 1, 10178 Berlin, Germany*



# Program

## **An event of the 4<sup>th</sup> Embassy Day Asia-Pacific**

- 14.30      Opening remarks by H.E. Mr. Doan Xuan Hung,  
Ambassador of Viet Nam
- 14.40      Remarks by Prof. Dr. Gert Bruche, Chairman of the Board,  
Asia Pacific Forum Berlin
- 14.45      Screening of tourism video clip *Welcome to Vietnam*
- 14.55      A video introduction of *Phở* – the quintessence of  
Vietnamese cuisine
- 15.05      A Photo slideshow on the history of *Phở*
- 15.10      Remarks by Prof. Dr. Wilfried Lulei, Chairman of the  
Advisory Council of German-Vietnamese Association
- 15.20      *Phở* Tasting, served by Việt Phở Restaurant (Berlin)
- 15.55      End of program

Please confirm your attendance via email at [confirm@vietnambotschaft.org](mailto:confirm@vietnambotschaft.org).  
For registration please refer to the APW 2016 website: [www.apwplatform.de](http://www.apwplatform.de).



**11<sup>th</sup> Asia-Pacific Weeks Berlin**

**May 23 - June 3, 2016**

**Asia-Europe Innovation Dialogue**