

Athletic meeting in Peking:

A world record in the 3,000 and 10,000 meter sprints was set by a Chinese woman named Wan who claims that her secret is kanpo medicine and dog stew. She says she has been trying to find a Chinese restaurant in Tokyo which would serve her such a meal. In China and Taiwan dog meat is called "shan ro" (flavored meat) and, while not typically on the menu, it can still be ordered. The meat which is used for these dishes is produced from breeding dogs as well as wild ones. In fact, chow chow dogs used to be bred in China specifically for their meat.

China has a long history of dog eating. As far back as 2000 years Chinese warriors are said to have eaten dog. An old Japanese book claims that dog is good for stomach ailments, eye diseases, rabies, for increasing ones weight and stamina, recovering from fatigue, heating the body, and even for conceiving. Having used to be a gourmet food, dog became very popular in Korea and especially North Korea. The Korean Embassy was contacted and an official explained that Koreans eat dog meat to protect their bodies in the summer months and to aid in recovery from illness. It supposedly builds up their strength.

It is said that one cannot eat dog in Japan, yet there is a restaurant which serves it right near Ueno, called Ikebukuro. In Korea dog soup, called "po shin tan", is very popular. At the Ueno restaurant it was not on the menu, but, after eating barbecue, this writer was told by the waiter that she could have it. In Japanese it is called "nira" or "shungiken", and tastes somewhat like lamb. It has a strong smell and lots of sinew, like "gobo". When you eat it you need to use pepper, garlic, ginger, sesame oil, shoyu and shiso. The writer couldn't eat much due to the smell, but her companion said the smell is not as bad as that of goat and ate it all without a qualm. The Korean families in the restaurant also were eating it with enjoyment. It seemed to be a popular dish.

The restaurant owner told us that dog soup is very easy to make. Simply boil the finely cut meat and vegetables in a big pot for about nine hours and then season to taste. It is a family food and very popular among meat lovers. She said that the restaurant gets their dog meat from Osaka, and they use everything except the head; the feet and belly are especially delicious. The owner refused to be photographed. She said that she doesn't think it is wrong to eat dog meat, but some people may