

Sharks die when tuna of any kind is caught

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I have enjoyed Larry Pynn's series on sharks and have learned a great deal about these creatures that is quite different from what I saw in Jaws.

I am particularly interested in last Monday's story, which talked about the Chinese culinary and cultural aspects of the delicacy called shark-fin soup.

Shark-fin soup is one of the four delicacies served at a Chinese banquet to show the host's hospitality. It's served with one or more of these: abalone, fish maw (stomach) and sea cucumber.

These are expensive dishes because they aren't easy to harvest or to cook.

Like caviar and truffles, each may cost up to hundreds of dollars per serving.

The price of shark-fin soup varies a great deal, depending on the quality of the shark fin.

There is a big difference between expensive and not-so-expensive shark-fin soup, and diners can tell.

I admire Claudia Li and her group, Shark Truth, for discouraging brides and grooms from having shark-fin soup at their wedding banquets.

I hope their mission will be successful.

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