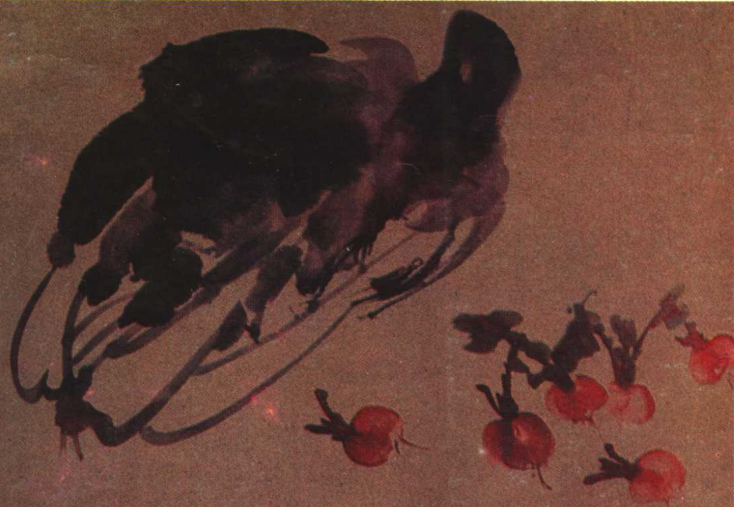




大千風味

杨国钦 编著

四川科学技术出版社



大千風味
楊國欽
油畫
於
張

大千风味菜肴

杨 国 钦 编著

四川科学技术出版社

1989年·成都

责任编辑: 牛小红 郭俊铨

封面设计: 朱德祥

技术设计: 吴向鸣

责任校对: 苏晓宁

摄影: 李阳国 申 勇

大千风味菜肴

杨国钦 编著

四川科学技术出版社出版、发行 (成都盐道街三号)

四川省新华书店经销 成都七二三四工厂印刷

开本787×1092 1/32 印张3.25 插页12 字数52千

1989年12月第一版 1989年12月第一次印刷 印数1—10,000册

ISBN 7-5384-1450-1/TS·78

定 价: 2.60元

前言

张大千是四川省内江市人，是世界著名的国画大师，他在绘画艺术上的造诣，早已为海内外人士所熟知，然而他在烹饪艺术上的贡献，在国内知道的人就不多了。其实，张大千在把绘画作为第一职业的同时，就把烹饪作为第二职业了。他亲自创制的“大千鸡块”、“大千樱桃鸡”等菜品流传于巴西、日本、香港、台湾等国家和地区，并得到很高的赞誉。

随着海峡两岸关系的缓和，80年代中期，国内有关报章、杂志、电台有了关于张大千与烹饪方面的报道，大千风味菜品的整理研究工作，也在他的家乡——四川省内江市开展起来了。

在研究、整理张大千菜品过程中，通过查阅有关资料和向大千先生的亲属了解得知：他不仅对中国烹饪在理论上有一定的研究和见解，而且自己开制菜单，设计、创新菜式，

亲自下厨动手烹制。正如国画大师徐悲鸿先生所说：“大千蜀人也，能治蜀味，性酣高谈，往往入厨作羹飧客”。他烹制出来的菜肴不同凡响，在众多的川菜味型分类中独树一帜，让烹饪行家们也觉难以定类，因此，世人只好冠之以“大千风味”。正如他的绘画艺术一样，“造化在我手中”，“大千风味”也正造化在创新之中。

作者正是怀着对张大千先生为烹饪艺术作出卓越贡献的崇敬心情，广泛收集资料，整理编写了这本小册子。书中仅介绍了20多个品种，是以张大千川味家常菜为主，虽远远不能体现“大千风味”全貌，但也足以脍炙人口了！

本书编写过程中，承蒙《四川烹饪》杂志编辑熊泽量、徐志远同志以及张大千亲属提供资料，四川省人大副主任、著名作家马识途和《张大千传记》作者杨继仁分别作序，著名画家邱笑秋作画。为本书编写作过工作的有杨继仁、杨方德、王同新、杨建一同志，参与研讨和制作菜式的有内江市烹饪协会尧长科、黄福财、张仲文、魏和袭、曾今煊、茅月湘、陈开东、曾利芳等同志。在此谨对以上人士一并表示谢忱！

四川省内江市饮食服务公司

四川省烹饪协会理事、一级厨师

杨国钦

1988年12月

Author's Preface

Zhang Daqian, a native of Neijiang City of Sichuan Province, is a world-famous great master of traditional Chinese paintings. Many people throughout the world know his attainments in painting art, but very few in China know his contributions to culinary art. Zhang Daqian took painting as his first occupation and culinary art as his second. "Daqian Chicken Cutlets", "Daqian Chicken with Cherries" and other dishes he created and prepared spread over Brazil, Japan, Hong Kong, Taiwan and other countries or regions, and won very high fame.

In the middle of the 1980s, with the relaxation of the relations between China's mainland and its Taiwan Province, Zhang Daqian and his culinary sto-

ries were reported in newspapers and magazines and over the radio. Neijiang City of Sichuan Province, Zhang Daqian's home town, set to systematize and research the menu of Daqian style.

After consulting a lot of written materials and Zhang Daqian's relatives, the author has found out that Zhang Daqian not only had a certain understanding of and made a research on Chinese culinary theory, but also created the menu, designed and renovated the style of dishes. What is more, he did cooking himself in the kitchen. Just as Mr. Xu Beihong, the great master of traditional Chinese paintings, said, "Daqian, a Sichuanese, is able to cook delicious and refreshing Sichuan-style food. And he often did cooking himself for guests." Among so many kinds of Sichuan-style dishes, what he cooked never fell into the old ruts, but had their own style. Even the culinary experts are incapable to give them a definition. Therefore people have to call them "Daqian-style dishes". Just as his paintings appear from his hands, Daqian-style dishes appear from renovation.

With a deep respect to Master Zhang Daqian for his extraordinary contributions to culinary art, the

author has collected materials from all sides to write this booklet. The book only includes some 20 dishes, which are mainly Zhang Daqian's Sichuan home-style dishes. This is far from the full view of "Daqian Style", yet it is hoped that the book will become readers' favourite.

The author is particularly grateful to Mr. Xiong Zejiang and Mr. Xu Zhiyuan of the editorial board of *Sichuan Cooking* and Zhang Daqian's relatives for their materials, to Ma Shitu, a famous writer and vice-chairman of Sichuan Provincial People's Congress for his preface and to Qiu Xiaoqiu, a well-known traditional Chinese painter for his paintings. The author is also grateful to Yang Jiren, Yang Fangde, Wang Yuexing and to Yao Changke, Huang Fucai, Zhang Zhongwen, Wei Yixi, Zhen Linxuan, Mao Yuexiang, Chen Kaidong and Zhen Lifang of Neijiang Municipal Culinary Association.

Yang Guoqin

Neijiang Municipal Catering Service Corp.
First-class Chef and Councillor of Sichuan
Provincial Culinary Association

December, 1988

别有风味在人间

——序《大千风味菜肴》

马 识 途

才为《创新川菜》写罢了序言，又顺流而下，为《大千风味菜肴》作序，不以为负担，却以为快乐。

张大千是四川内江出生、闻名于世界的大画家，在中国算是一代宗师。许多人只知道大千先生是大艺术家，而鲜知他还是一个美食家和烹饪家。

显然的，大千先生成为一个美食家，并非因他是一个只图口福的饕餮之徒。他是把美味佳肴当作一种艺术品加以欣赏和品尝的，在欣赏之余，又激发了他的创造性，于是亲自操刀掌铲，一试身手，想把他所欣赏的烹饪艺术化为他的艺术创造，正如他把绘画不当作闲情逸致作消遣，而是当作神圣的艺术事业而竭尽全力一样。他是在饱览人世风光，“情以物迁，辞以情发”，于是物色之动，心旌摇摇，把自己观察所得，融铸进自己的感情，用丹青在纸上尽情挥洒起来，作出一幅幅名画。

所以不要看张大千大师的烹饪是小事，其实也显示了他的艺术才能，和作画一样精研细酌，所以才有《大千风味菜肴》上所称的那些与众不同的特点，能够独立门派，自成一格。而且大千先生做菜也正如他作画一样，不仅继承了中国传统，四川风味，而且融入了一些西菜的长处和风味，故早有品尝过大千先生作的菜的人说，大千先生的菜是“中菜西化”，“西菜中化”，这表述虽不准确，但大千先生的菜确是继承中菜传统和吸收西菜长处而成的，这也是他的艺术成功之方必，更可见他是一个开明和开放的人，一个锐意改革和创新的人。

或有人说，《大千风味菜肴》不过是列进一些最普通的家常菜，没有什么稀奇，上不了台盘的！是的，他作的都是家庭菜，但正因为此，才显出可贵，才能领略到他的特殊风格。难道北京有名的“谭家菜”不也是家庭菜吗？从张大千的家庭菜中正可看出他的不喜大油大腻、繁华热闹的世俗风采，而喜澹泊宁静、孤芳自赏的襟怀，其也可算在“画如其人”之外的“菜如其人”了。如果有和张大千一样的襟怀和癖好的人，或有意于学习张大千艺术风格的人，何不妨在作画之余，也一试烹饪手段呢。

由于张大千大师以画名于时，又早年出国，他的烹饪技艺少为人知，也无从研究，现值海峡两岸关系缓和，大千菜谱才有交流研究的可能。大千先生故乡的内江烹饪协会近年来根据海外有关资料，又请大千先生的亲属提供情况，进行烹饪试验，陆续整理出菜品和小吃25种来。一经出台，在烹

饪行业中颇引起了一些反响，并为食客所欣赏。

这本书除开收入25种菜的菜谱外，还根据有关资料，介绍了大千先生烹饪的轶闻趣事，这对大千先生在海外的生活也可窥见一二了。

1988年除夕灯下

The Distinctive Flavor On Earth

Preface to Dishes of Daqian Style

Ma Shitu

Right after I have just written a preface to *Newly Created Sichuan Dishes*, I am writing the preface to *Dishes of Daqian Style*. I don't think it a burden, but a pleasure.

Born in Neijiang of Sichuan Province, Zhang Daqian, a world-famous great painter, was really a great respected master. Many know that Master Daqian was a great artist, but few know that he was a gourmet and master chef.

Apparently it is not because he was a glutton to pamper his appetite that Master Daqian became a gourmet. He regarded the slapping dinners as works of art to appreciate and taste. After admiring his creativity was stimulated, so he went to the kitchen to

display his skill in an attempt to change his admiring culinary art into his art creation, just as he took paintings not for romantic fancy to while away, but for the holy art cause to exert all his energy. He was enjoying the beautiful scenery of the world. „People's feelings change with the circumstances, and words come from people's feelings." When his heart was fluttering like a pennant, he put all he observed into his feelings and brought his painting into full play on paper to paint one after another famous picture.

Therefore, don't consider Master Zhang Daqian's cooking a petty thing. Actually it showed his art ability. It is the same as his paintings with careful revision so that it has the distinguishing features as shown in *Dishes of Daqian Style* and the style of their own. The dishes Master Daqian prepared are the same as the painting he painted. They not only inherited the Chinese tradition and Sichuan style, but also combined some good points and flavor of Western dishes. Those who have tasted Master Daqian's dishes say that the dishes Master Daqian prepared are "Chinese dishes with Western style", "Western dishes with Chinese style". Perhaps this saying is not

so exact, yet Master Daqian's dishes were surely combinations of the tradition of Chinese dishes and good points of Western dishes. This was also his successful way of art, much more he was an enlightened and open man, a man to reform with keen determination and blaze new trails.

Some people might say that *Dishes of Daqian Style* merely lists some most common home-style dishes, there is nothing new, strange or attractive, not appeal to refined taste. Yes, the dishes he prepared were home-style. But just for this reason it is more valuable and his special style can be appreciated. Isn't "Tan Home-style Food" in Beijing home-style? From Zhang Daqian's dishes it could be seen that he didn't like greasy or oily, flourishing or blustling worldly style, but was fond of peaceful flowing and indulging in self-admiration. "Picture is the man" and "glory is the man". Anyone who has the same bosom and hobby as Zhang Daqian or anyone who is disposed to learn the art style of Zhang Daqian, might as well in his spare time after painting try his cooking skill.

As Master Zhang Daqian became well known for his paintings and he went abroad in his early years,

very few people knew his culinary skill and there was no research on that. Now the relaxation of the relation between China's mainland and its Taiwan Province makes it possible to exchange and research Zhang Daqian's menu. Based on the materials gathered from home and abroad and from Master Daqian's relatives, Neijiang Municipal Culinary Association, Master Daqian's home town, made some cooking trials and sorted out 25 dishes and refreshments. When they came on the table, they did bring some response in the culinary line and were appreciated by eaters.

Apart from 25 dishes, this book introduces culinary anecdotes of Master Daqian. It may help the readers to get a rough idea of Master Daqian's life abroad.

New Year's Eve of 1988

画师大千的第二艺术

——烹饪艺术

杨继仁

“大千蜀人也，能治蜀味，性酣高谈，往往入厨作羹飧客，夜以继日，令失所忧，能忘此世为20世纪。”著名画家徐悲鸿先生品尝国画大师张大千先生亲手作的菜后，赞不绝口。他还总结大千先生平生有“三健”：健吃、健谈、健步。“健吃”放在三健之首。张大千也以他豪爽的性格直言不讳：“穿好穿坏，穿在自己身上，是给人看的，与自己没有多大关系，吃在肚子里才实惠！”因此，他一生中从南到北，从中国到外国，把家传、耳闻、目睹的各种佳肴美味，凡能品尝到的都吃了个遍，集百味于一口，并时而下厨弄几样菜，往往使客人执箸惊叹：“美哉，美哉！”久而久之，就形成了别具一格、饮誉海内外的“大千菜”。这是张大千除绘画艺术之外最为自豪的艺术——饮食艺术。在国外，大千先生的厨师娄海云、杨明先后在美国纽约、卡麦尔开办了“四海饭店”和“青城山川菜馆”，均堂而皇之打出了“大

干菜”的招牌，顿使顾客盈门。张大千得知，又十分风趣地说：“我的招牌是老招牌，内江有个饭店叫‘告才晓得’，我的菜也要‘告’才晓得。”

时至80年代，大千故里内江市的青年厨师杨国钦几年来执著地搜集整理大千菜谱，颇有成效。几年前，这位一级厨师在西德慕尼黑主厨，也打出“大千菜”的招牌，慕名而来的美食家络绎不绝，当地的报纸也加以报道，使“大千菜”的香味飘散到更远的地方。不可讳言，张大千太有名，集诗、书、画于一身，国内有“南张北溥”之说，国外有“世界第一大画家”的金牌，自然，以他的大名命名的菜，也就遐迩闻名了。但是，一深究，“大千菜”自有独特之处，并不都是山珍海味。娄海云最叫座的菜是“干煸四季豆”，可见“大千菜”其独特在于别具一格的烹调技艺。

作为中华民族传统文化内容之一的饮食烹饪，向受世人看重，须臾难离，杨国钦同志在有丰富实践经验的基础上，又从理论上总结提高，再付诸实践，这种努力无疑是成功的。值得珍惜的“大千菜”，也将使更多的美食家们大饱口福。这本小册子究竟如何，里面介绍的菜是否色香味俱全，还是套用大千先生说的那句话：“告才晓得！”

拉杂言之，愧不成文，忝以为序。

1988.10.15

• “告才晓得”系四川方言，即试（吃）了才知其水平高低。