

Sample Informational Response

Citizens' Stamp Advisory Committee
U.S. Postal Service

Dear Members of the Citizens' Stamp Advisory Committee,

The U.S. Postal Service should create a commemorative stamp honoring Joyce Chen, a Chinese American chef, entrepreneur, and television host who revolutionized bringing authentic Chinese cuisine and Chinese cooking methods to Americans. Joyce Chen helped introduce authentic Chinese cuisine to many Americans and revolutionized the way people in the United States experienced Chinese food. Because of her lasting influence on American culture and cooking, I believe she deserves to be honored on a U.S. postage stamp.

Joyce Chen was born in Beijing, China, in 1917, and she moved to America in her thirties. In 1949, during the Chinese Communist Revolution, she immigrated to the United States with her family and eventually settled in Cambridge, MA. Although Joyce had to start a new life in a different country, she worked hard to share her culture through food, and her efforts helped many Americans learn about authentic Chinese cuisine. In 1958, she opened the famous Joyce Chen Restaurant in Cambridge, Massachusetts, and it quickly became popular and changed how Chinese food was perceived by Americans. Because many Americans had never tasted authentic Chinese dishes before, Chen introduced foods like Peking duck and dumplings, and she even renamed dumplings "Peking ravioli" so that customers would feel more comfortable trying them. In 1962, she published *The Joyce Chen Cookbook*, which helped Americans learn how to cook Chinese food at home. Later, in 1967, she hosted a television cooking show called *Joyce Chen Cooks*, which aired on public television and taught viewers about Chinese cooking techniques and culture.

Joyce Chen also made a lasting impact as an entrepreneur. She created a line of Chinese sauces and cooking tools, including a version of the flat-bottom wok, which made it easier for Americans to cook Chinese food on Western stoves. Since traditional round-bottom woks did not work well on American stoves, Chen redesigned the wok so people could cook Chinese food more easily, and this invention helped spread Chinese cooking across the United States. Through her restaurants, cookbooks, and television show, Joyce Chen helped build cultural understanding and appreciation between Chinese and American communities. Even though she began her career as an immigrant starting over in a new country, she became a successful businesswoman and cultural ambassador, and her influence can still be seen in American kitchens and restaurants today.

Joyce Chen passed away in 1994, more than three decades ago. Because of her extraordinary and lasting contributions to bringing Chinese food culture to America, I respectfully ask the Citizens' Stamp Advisory Committee to consider Joyce Chen as the subject of a future commemorative U.S. postage stamp. Thank you for your time and consideration.

Sincerely,
[Your Name]
7th Grade Student