Huong Lan - How it all started

*Translated to English

1955 to 1975, the United States and other countries to support the capitalist camp of the Nanyue kingdom, such as the Soviet Union and the socialist bloc countries support the North Vietnam, waged 20 years of war confrontation known to history as the Vietnam War. The impact of the Vietnam war, a large number of Vietnamese refugees who had been forced to leave their homes to unfamiliar country, Canada has also ushered in two waves of immigration tide of Vietnamese refugees.

The first wave after the Vietnam War began in 1975 - 1976 to Canada received a total of 5608 Vietnamese refugees. These are mainly from the middle class who mostly because they have the professional skills, or in Canada, there are guaranter and by the Government of Canada for receiving.

The second wave of immigration tide occurred in two different stages. The first occurred in 1979 to 1981 between are provided mainly by the unbearable new deal in demanding conditions of the Nanyue Kingdom fleeing refugees. Different from the first wave of refugees, this wave of refugees from various social status, called the "boat people", because many people will need to take a boat sailing overcrowding to various refugee camps. Canada at the time was the main refugee resettlement countries, in this first stage of the admitted more than 50 thousand Vietnamese refugees.

The second wave of immigration in the great tide of the second stage, from 1981 onwards, continues to this day, it is known as "sustainable flow of migrants, since 1991 has been gradually reduced.

While today's story, is precisely what the Vietnam War, immigration, and struggle for the gem story. The story of money and who put their life and death risk to emigrate to Canada from nothing to the final success in Nanaimo runs a Vietnamese restaurant.

This is a Vietnamese restaurant to the Orchid Naming - huong lan, has

four times been nanaimo news bulletin was voted "Best Asian Restaurant", in the famous International Travel Comments web site and the Internet (tripadviser cats) and cities of the scoop on evaluation by spoon) very high.

From 1998 since its opening huong lan restaurant successful traps the Nanaimo communities the hearts of people, which will enable us to know the traditional Vietnamese food delicacies. The restaurant is the boss wife's name is the name of the lan huynh, there is also a restaurant with the name of the lan, echoed them.

As the restaurant slowly to get on track, the son of lan tom very early start to take over the family restaurant. Perhaps it is because of the then young dimly recalled, Tom to describe his childhood and motherhood risking their lives to the Vietnamese border, with only the word "interesting".



Twice the border through

Huong lan restaurant of the same family, when the Vietnamese War in the country suffered, and the family members have to choose, as have the majority

of the "boat people" first, fled to the refugee camp of asylum, then select a new national start again.

When Lan with four or five years was only Tom wants to secretly went to Viet Nam and Cambodia border of aboard a ship depart, and lan's husband Toan and other family members at the same time scattered in different places, is also seeking to ship.

The first escape the LAN is the border carrying guns in the soldiers grabbed with tom together in prison.

"It is my mother with a child, they do not want to do with her child, then a few days later on us. Tom".

After coming back home LAN and have not given up the idea of escape, and the next day at midnight also took with tom returned to the original escape.

"If the border defense of the soldiers in the night life was found, they would be shot dead we..." of the

border between the two countries has a lush foliage, through bushes is a beach, and sandy beach side is the international waters, a boat in the still waiting for it.

Through the darkness and tall grasses, these lan and Tom will shadow buried the bushes, staring at the ship not far away, but with wide and obscure the sandy beach of isolated from the Grassland and vessels, LAN and the delayed departure.

Time in a little bit of time, and the two of them in the bushes from midnight until dawn, gradually raise. Sun almost cross over the gravel trap, if it is to take advantage of sunny, hiding in that gleam, longer emancipated into words......

"may have been shot dead.

These may exist only agents Picture Movie, while lans and tom is just a woman and a child, they do not have the courage to take such a risk. Lan repeatedly after weighing with small tom sneaked across to return to their

homes.

This is the second time and this is the last time you want to enter the escape.

Family Reunion Canada

even though the lan and Tom has failed, but the husband lan successfully logged ship, Canada a Church is willing to act as the guarantor of the husband lan, soon lan husband in Canada received a citizenship.

After eight years of lengthy wait after her husband started to lan and Tom and access Canada, a family of three finally resumed reunion.

Initially, a family living in Edmonton, the winter very cold weather, minus 46 degrees in the cold season, also to their respective work to make a living.

In Tom's memory, because it Canada they a family of three of them do not speak English, his father and mother have been doing labor for earning money. They then went to a family of Vancouver, and because the island has a work, and finally select in Nanaimo settlers.



Buy painstakingly built Restaurant

1998, Tom's parents with labor under the cache money to buy the Nanaimo local one small restaurant, named huong lan.

At that time the restaurant is only 9 table and are just now waiting for the size of the restaurant, a space-constrained. While initial lan does not have any experience in the restaurant, but the good chance in her very day. Early in her tour around the taste of the many different Vietnamese cuisine, and she only with keen sense of taste can be cuisine.

The restaurant located on the lan are frequently asked the views of the guests, with the passage of time and she has had its own set of unique recipes, these recipe has been huong lan since 15 years has remained unchanged.

As a result of the strenuous conditions for the family, Tom begins at the age of 14 from different places in the city. He successively visited Vancouver and Victoria, a roundabout way after determination home to help home in Charlie's Restaurant.

The completion of the university administration, Tom slowly begun to take over the restaurant, wanted to use their the TCDC modality in charge of this place.

The former restaurant plus all of the family members, only four to five employees, the number of daily working hours to 12-16 are commonplace today restaurant on track, employees increased to 30+ persons, a family can also have more time to go out and tourism.

Tom said that in order to properly manage the restaurant, he lost a lot of time, when his classmates let him go out and play, he has to stay in the restaurant. Tom has now will run a restaurant as own lifelong undertaking, which is different from the mother, Tom focus more on restaurant operations, he hopes to be able to connect lan huong in creating an appropriate for the North American region.



The three major success criteria

The ambitions of the restaurant lan huong never do the Nanaimo six Vietnamese restaurant a", but "Nanaimo six restaurants in the top of the home".

Tom refers to operating a restaurant, is indeed a very brutal, 10 restaurants with nine will fail during the first year, has the highest failure rate of 90%, within five years, perhaps the first ten restaurants only a firm, the reason for this is that their lack of work experience, short of money, technologies, and gave up.

The work in any details may bring down a restaurant, mainly to insist that the lessons learned from gaining experience. For example huong lan had been robbed of three times when the heavy losses, but in the end got over it. This insistence on them on a number of practical experience, the next time you can less fear, also know how to handle things."

Tom also referred to the restaurant there are three major criteria. The first one is to have a good recipe, the second is the good ingredients and the third is human resources management.

"While some people believe that the recipe is very important, but I think that human resources management even more important. Most of the lan huong older employees they, more than the rookie of the year, less mistakes also must not private emotions into working there must be timely communications, compared in the problem, we prefer to prior to timely communications help prevent problems from occurring.

Recently tom is planning a within the first year of the second chain restaurants, "possible in the South or the North District, but more inclined to North District, close to the woodgrove mall, all current in the making".

Tom a family like huong lan restaurant within the moth orchid flowers — with strength. They use their own power to break free from the shackles of war, surpassing the life of hardship, has led to the creation of a better future for them it is affected by the impact of the Vietnam War, select to emigrate to Canada struggle of the tens of thousands of Vietnamese families in miniature. The Vancouver Island weekly hopes that all are pioneering the settlers have been able to have the power of orchids identify themselves fragrances. (Jing)

Huong Lan 餐厅: 一朵在战争之下绽放的兰花

1955 年至 1975 年,受美国等资本主义阵营国家支持的南越,和受苏联等社会主义阵营国家支持的北越,展开了长达 20 年的战争对抗,史称越南战争。受越战影响,大批越南难民被迫离开家园去往陌生的国度,同时加拿大也迎来了两波越南难民的移民大潮。

第一波始于越战之后 —— 1975年至1976年,加拿大共接收了5608名越南难民。 这些人主要由中产阶级人士构成,他们当中大部分是因为拥有专业技能,或在加拿大有担保人而被加拿大政府接收。

第二波移民大潮发生在两个不同的阶段。第一次发生在 1979 至 1981 之间,大部分是由不堪忍受在新政苛刻条件下而逃离的南越难民。不同于第一波难民,这一波难民来自各种社会地位,同时被称为"船民",因为许多人需要搭乘一艘艘过度拥挤的小船运往不同难民营。加拿大在当时是主要难民安置国家之一,在这一阶段里接纳了超过 5 万名越南难民。

第二波移民大潮的第二个阶段从 1981 年开始,一直持续到今天,被称作"持续流动"移民,自 1991 年以来逐渐减少。

而今天的故事,正是有关越南战争、移民、和创业奋斗的故事。故事的主人公们, 曾冒生死危险移民加拿大,从一无所有,到最后成功在纳奈莫经营了一家越南餐厅。

这家越南餐厅以兰花命名 —— Huong Lan,曾四次被Nanaimo News Bulletin评为"最佳亚洲餐厅",在著名国际性旅游评论网站猫途网(Tripadviser)和城市之勺(Urban Spoon)上评价甚高。

从 1998 年开张至今,Huong Lan 餐厅成功俘获了纳奈莫社区人民的心,让大家了解了传统越南食物的美味。餐厅老板娘的名字叫 Lan Huynh,名字当中也有一个 Lan,与餐厅名字遥相呼应。

随着餐厅慢慢进入正轨, Lan 的儿子 Tom 在很早前开始接手了这个家族餐厅。也许是因为当时年幼记忆模糊, Tom 在形容小时候和母亲冒着生命危险闯越南边境时,只用了"有趣"一词一笔带过。

两度边境闯关



Huong Lan 餐厅一家人,当年受越南战争影响在国内饱受煎熬,家族成员不得不选择像多数"船民"一样,先逃到难民营避难,再选择一个新的国家重新开始。

当时 Lan 带着年仅四五岁的 Tom, 想要偷偷跑到越南和柬埔寨的边境之处乘坐船只 离开, 而 Lan 的丈夫和其他家族成员同时分散在不同地方, 也在设法登船。

第一次逃跑时, Lan 被边境携枪的士兵抓住,带着 Tom 一同被关入监狱。

"也许是我的母亲还带着一个小孩,他们不想抓带着小孩的人,于是没过几天就放了我们。" Tom 说。

回到家后的Lan 并没有打消逃跑的念头,第二天午夜又带着Tom 折返到原来的逃跑地。

"如果边境防守的士兵在夜里发现有动静,他们就会开枪射死我们……"

两国边境之处有一片茂密的草丛,穿过草丛就是一片沙滩,而沙滩那边就是国际水域,有一艘船在静静等着他们。

借着夜色和这些高耸的草丛, Lan 和 Tom 将身影埋藏到草丛里, 眼睛盯着不远处的

船,但平阔且毫无遮掩的沙滩隔绝在草地和船只之间,Lan 迟迟无法动身。

时间在一点点流逝,而二人在草丛里从午夜十二点,渐渐等到黎明升起。阳光几乎 横洒在沙地里,若是趁阳光猛烈的时候,藏身在这道强光之中,再翻身入船的话······. "可能被射死。"

这些画面也许只存在特工电影里,而 Lan 和 Tom 只是一个妇女和一个小孩罢了,他们不敢冒这么大的风险登船。Lan 再三权衡之后,带着小 Tom 又偷偷在草丛里折返回家。

这是他们第二次, 也是最后一次想要闯关逃跑。

家族团聚加拿大

虽然 Lan 和 Tom 失败了,但是 Lan 的丈夫却成功登船,而且加拿大一家教堂愿意作为 Lan 的丈夫的担保人,很快 Lan 的丈夫在加拿大得到了公民身份。

经过八年的漫长等待之后,丈夫开始把Lan和Tom一并接入加拿大,一家三口总算得以团聚。

起初,他们一家人居住在埃尔蒙顿,冬天天气极冷,零下 46 度的寒冷季节里,大家还要为了生计各自工作。

在 Tom 的记忆中,由于出来加拿大他们一家三口都不懂英文,他的爸爸妈妈一直在做劳工挣钱。接着他们一家人辗转到了温哥华,又因为岛上有工作提供,最后选择在纳奈莫定居。

买下餐厅 苦心经营



1998 年, Tom 的父母用做劳工存下的钱买下了纳奈莫当地的一家小餐厅,取名为 Huong Lan。

当时餐厅只有9张桌子,面积仅仅是现在餐厅等候区的大小,空间狭小。虽然起初 Lan 没有任何开餐厅的经验,但好在她对做菜非常有天分。早期她在越南各地旅游时品 尝到了许多不同的越南美食,而她仅凭敏锐的味觉就可将菜做出来。

在经营餐厅时, Lan 经常询问客人的意见, 久而久之, 她有了自己一套独特的菜谱, 这些菜谱一直被 Huong Lan 使用至今, 15 年来没有变过。

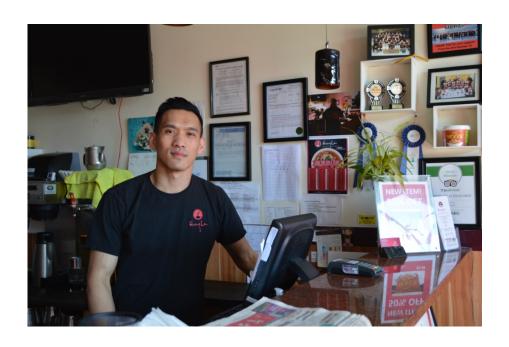
由于家庭条件的艰辛, Tom 从 14 岁开始就在不同的地方打工。他先后去了温哥华和维多利亚, 兜兜转转之后终于下定决心回来帮家里打理餐厅。

在完成大学酒店管理专业之后,Tom 开始慢慢接手餐厅,希望用自己的所学之技掌管好这个地方。

从前餐厅加上全家人在内,仅有四五个员工,每天工作 12 到 16 个小时是家常便饭,如今餐厅走向正轨,员工增加到 13 人,一家人也能有更多的时间出去旅游。

Tom 说,为了管好这家餐厅,他牺牲了很多自己的时间,当同学让他出去玩的时候,他却要呆在餐厅做事。现在 Tom 已将经营餐厅当成自己的毕生事业,而不同于母亲的是,Tom 更专注于餐厅运营方面,他希望能将 Huong Lan 打造成一个适合北美地区经营的企业。

三大成功准则



Huong Lan 餐厅的野心从来不是做"纳奈莫六家越南餐厅的一家",而是"纳奈莫六家餐厅中最顶尖的那一家"。

Tom 提到,经营餐厅确实是一件很残酷的事情,十家餐厅里面有九家会在第一年失败,失败率高达 90%,五年之内,也许最初的十家餐厅只有一家站稳了脚步,原因是他们缺乏工作经验、缺钱、缺技术,然后就放弃了。

"工作中任何一个细节都有可能击垮一个餐厅,主要是坚持,从教训中获得经验。 比如 Huong Lan 曾经被抢劫过三次,当时损失惨重,但最终挺了过来。这次坚持过来了, 就多了一份经验,下次就能少一分恐惧,也知道事情该如何处理"。

Tom 还提到餐厅有三大准则,第一是有好的菜谱,第二是用好的原料,第三是人力管理。

"虽然有些人认为菜谱非常重要,但我觉得人力管理更加重要。Huong Lan 大部分是老员工,他们比新人犯错更少,另外千万不要把私人情绪带入工作里,有问题一定要及时沟通,相比一味的解决问题,我们更倾向事先及时沟通来防止问题发生。"

最近 Tom 正计划着在一年之内开第二家连锁餐厅,"可能在南区或者北区,但更倾向于北区,接近 Woodgrove Mall,目前一切正在酝酿之中"。

Tom 一家人就像 Huong Lan 餐厅内的蝴蝶兰的花语一样——充满力量。他们用自己

的力量挣脱了战争的枷锁,突破了生活的艰辛,又创造了美好的未来,他们更是受越战影响、选择移民加拿大奋斗的数万越南家庭的缩影。温哥华岛周报希望所有正在创业的移民们最终都能拥有兰花的力量,吐露自己的芬芳。(Jing)