

LIFE & ARTS

Ms. Monopoly toasts female trailblazers

By **Nardine Saad**
Los Angeles Times

Move over, Mr. Monopoly. There's a new entrepreneur in town, and she's taking over the boardroom, er, boardgame.

Toymaker Hasbro this

week announced the launch of Ms. Monopoly, a modernized reboot of its iconic money-making board game meant to celebrate female trailblazers and create a world where women actually make more money than men. It also belatedly

connects a little-known fact about Monopoly: A woman invented it more than a century ago.

The capitalism game now features a whole new look but similar classic gameplay. The coveted Park Place, railroads and their

ilk are replaced by Wi-Fi, ride-sharing tiles and groundbreaking inventions and innovations made possible by women throughout history, including chocolate chip cookies, solar heating

See **GAME, F3**

First Person is a weekly forum for personal musings and reflections from readers.

FIRST PERSON

Ancestor's fighting for South still a mystery



Rebecca Beatty

After I lost my mother, I went through her personal papers and discovered a Dispatch Magazine article from June 4, 1961, that she had saved. The headline: "They Chose the South — Five Ohioans Became Confederate Generals."

One of these was my great-grand uncle, Daniel H. Reynolds.

The discovery of this part of family history was a complete surprise to me. As far as I had known,

See **SOUTH, F3**

OUR DAILY BREAD | DAY 6



Andy Chiou enjoys bread filled with red bean paste at Golden Delight Bakery on Bethel Road. [DORAL CHENOWETH III/DISPATCH]

Past now present

Once hard to find, stuffed bread now available, welcomed by local East Asian community

By **Michael Lee**
The Columbus Dispatch

Andy Chiou has been baking cakes and various breads for more than 20 years. But the 53-year-old's love affair with the food began long before.

As a 5-year-old in Taiwan, where he grew up, Chiou regularly was attracted to the bread carts

that went by.

"Every day, like around 3 or 4 o'clock, they would pass my house, so I would take money, ask my parents for money," the Hilliard resident said in a conversation during which he spoke in both English and Chinese.

"It smells good when the bread

See **EAST ASIAN, F2**

CRITICS' CHOICE

Each week, we consult Metacritic.com to compile aggregate opinions based on reviews from various sources. Each movie is ranked by its "Metascore," an average rating from zero (terrible) to 100 (outstanding).

Solid 'Gold'

MOVIE	SCORE
"Goldfinger" (1964)	87
"Ulee's Gold" (1997)	77
"Women in Gold" (2016)	51
"Gold" (2016)	49
"The Goldfinch" (2019)	41

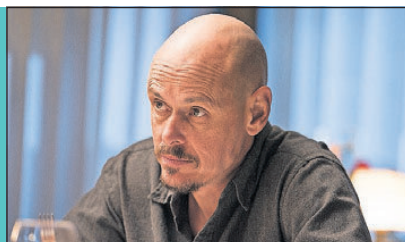
All 'Hustle'

MOVIE	SCORE
"The Hustler" (1961)	90
"American Hustle" (2013)	90
"Hustlers" (2019)	79
"Hustle & Flow" (2005)	68
"The Hustle" (2019)	35

— Terry Mikesell
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ALMANAC | F2

OUR DAILY LOOK BACK AT THIS DATE IN HISTORY, PLUS CELEB BIRTHDAYS



TELEVISION | F8

'MR. INBETWEEN' GAVE ACTOR SCOTT RYAN MAJOR CAREER BOOST

DAILY ALMANAC

Today is **Saturday, Sept. 14**, the 257th day of 2019. There are 108 days left in the year.

Highlights in history

- In **1814**, Francis Scott Key was inspired to write the poem “Defence of Fort McHenry” (later “The Star-Spangled Banner”) after witnessing the American flag flying over the Maryland fort following a night of British naval bombardment during the War of 1812.
- In **1901**, President William McKinley died in Buffalo, New York, of gunshot wounds inflicted by an assassin; Vice President Theodore Roosevelt succeeded him.
- In **1982**, Princess Grace of Monaco, formerly actress Grace Kelly, died at 52 after a car crash the day before.
- In **1994**, on day 34 of a Major League Baseball players’ strike, acting commissioner Bud Selig ended the season.
- In **2001**, Americans packed churches and clogged public squares on a day of remembrance for the victims of the Sept. 11 attacks.

Birthdays



Actress Emma Kenney: 20 today

- **83:** Walter Koenig, actor
- **75:** Joey Heatherton, singer/actress
- **72:** Sam Neill, actor
- **72:** Jon “Bowzer” Bauman, singer (Sha Na Na)
- **55:** Faith Ford, actress
- **50:** Tyler Perry, actor/writer/director/producer
- **38:** Katie Lee, chef/TV personality

Thought for today

“What one has not experienced, one will never understand in print.”
— **Isadora Duncan (1877-1927)**

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Andy Chiou, right, and Max Puentes make East Asian-style bread at Golden Delight Bakery. [DORAL CHENOWETH III/DISPATCH PHOTOS]

EAST ASIAN

From Page F1

cart (passes). You just feel hungry.”

But the bread he ate as a youth and bakes now as an adult is unlike any found in a local Kroger, Giant Eagle or Western-style bakery. It’s a fluffy, round, roll-like bread that sometimes is made with a mix of East Asian-style fillings, such as red bean paste, taro or milk powder. Sweet coatings might cover the top.

Chiou works at Golden Delight Bakery, which is tucked in a shopping center by the corner of Godown and Bethel roads, one of a few places in Columbus that sells this type of bread.

Jenny Hua, 72, said she and two friends came up with the idea for the shop in 1992 after hearing people in the community say that they couldn’t find this kind of bread in the city. So they decided to give them a taste of home.

“All three of us went to California and took a one-month class from one of the bakeries where the owner was from Taiwan,” said Hua, who retired from Golden Delight in 2009 and now lives in Irvine, California.

Elizabeth Dy, one of the current owners of the bakery, has worked there since it opened. The 54-year-old Powell resident grew up in the Philippines and said Asian-style breads



Chiou places red bean paste into a dough bun.

More online

- To learn more about East Asian bread, go to Dispatch.com/videos.

were a staple of her youth. That included Japanese-style white sliced bread — a square-shaped bread that is lighter and fluffier than, say, Wonder Bread — as well as the filled breads.

“That would be something that’s in my lunch box, and you’ll take it to school as a snack,” she said.

But when Dy moved to Columbus at about age 14, there was nothing comparable to satisfy her cravings.

“You would have to go to Chicago or New York City 27 years ago,” Dy said. “There was nothing like that at all here in Columbus.”

The flavors and fillings of East Asian breads can be associated with different regions. For example, Dy said, breads filled with

red bean paste are more Japanese-style, while those featuring shredded pork filling are “very Taiwanese.”

Chiou said the red bean paste bun is called hongdou mianbao in Chinese, with “hongdou” meaning “red bean,” and “mianbao” meaning “bread.” Another bread sold at Golden Delight is called “boluo mianbao” in Chinese, meaning “pineapple bun.” This is a reference to the cookie-like, pineapple-textured topping on top of the bun.

For immigrants, these breads are an edible connection to the old country, physical reminders of the past and an easy way to bond the diaspora together.

There is a cultural significance for younger generations, too, Dy said, although they don’t always appreciate it at first. She told of how her children asked that she not pack them “Asian snacks” to school because, they said,

The series

All week, The Dispatch is taking a look at how bread is integral to different cultures and communities in central Ohio.

- Monday:** Concha
- Tuesday:** Cornbread
- Wednesday:** Dosa
- Thursday:** Baguettes
- Friday:** Challah
- Today:** East Asian bread
- Sunday:** Mandazi

they would get teased and because “Nobody knows what it is.”

But after a while, Dy said they came around to it, and today her daughter buys the bread occasionally.

“I think it’s all good memory when you have something that was part of your childhood, and to be able to access it and even buy it and show your next generation and say, ‘Oh, this is what mom used to have. ... This is all I ate having breakfast everyday,’” Dy said. “It’d be nice for them to experience that.”

Even today, Chiou still eats the bread at least five days a week in the morning. And he said having the bread here for immigrants who grew up eating it is important because of the nostalgia.

“When you taste the flavors from when you were a kid,” he said, “it does remind you of the taste of home.”

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