



SHAMANN WALTON
華頌善

FOR IMMEDIATE RELEASE

Thursday, September 7, 2023

Contact: Lindsey Lopez-Weaver, lindsey.lopez@sfgov.org

*****PRESS RELEASE: BAYVIEW CELEBRATES THE 91ST ANNIVERSARY
OF MON SING NOODLE COMPANY*****

SAN FRANCISCO, CA – On Thursday afternoon, the Bayview Hunters Point community celebrated the 91st Anniversary of Mon Sing Noodle Company at the weekly Bayview Farmers Market at the Southeast Community Center. The event kicked off with a Chinese lion dancing procession, followed by remarks from community leaders and local businesses and a pop-up exhibit at the Southeast Community Center on the history of Mon Sing Noodle Co.. Bayview Farmers Market vendors came together to provide fresh ingredients to create a special multicultural noodle dish using Mon Sing Noodle Co.'s signature noodle, Shui Mein®, for attendees. Mon Sing Noodle Co. is one of the oldest family-run noodle factories in San Francisco and as fourth-generation artisan noodle makers, they use fresh ingredients for their family recipes and traditional noodle-making methods to create the perfect batch each time.

“I’m excited to celebrate the 91st Anniversary of our local legacy business, Mon Sing Noodle Co. here in Bayview Hunters Point,” said District 10 Supervisor Shamann Walton. “Mon Sing Noodle Co. has been an anchor and cultural gem for our neighborhood. This is what multicultural collaboration looks like through Bayview Farmers Market and the Southeast Community Center for our neighborhoods. We are stronger when we come together and together, we make our neighborhoods more vibrant for our community, our seniors, and the next generation.”

“In recent years, we have experienced an epidemic and economic downturn, it is not easy for small businesses to survive,” said Connie Kong, owner of Mon Sing Noodle Co. “We are able to stay in San Francisco for 91 years due to four generations of hard work and support from the City of San Francisco, chefs, and customers who have become our extended family. We take this opportunity to thank the community and highlight other small businesses. Let’s celebrate together.”

“The collaboration of the Bayview Farmers Market and Mon Sing Noodle Company demonstrates the positive collective impact we can have in community.” said Larry Berry, Deputy Director of the Southeast Community Center. “We're excited to celebrate the cultural diversity of our community and highlight the importance of having access to healthy food options.”



SHAMANN WALTON

華頌善

“Honor, Integrity, Service, Humility, Good Character.” said Isaiah Powell from Dragonspunk. Flexible when the winds of change blow, yet ever solid in its foundation because of the deep roots of community and family.”

"It is challenging to run a business, so to thrive for 91 years is an extraordinary accomplishment by Mon Sing Noodle Company," said Katy Tang, Executive Director of the San Francisco Office of Small Business. "Whether we know it or not, chances are most have enjoyed their noodles at the various restaurants throughout San Francisco and the Bay Area that purchase from Mon Sing Noodle Company."

“Mon Sing Noodle Company, one of San Francisco’s iconic Legacy Business, has significantly contributed to San Francisco’s history and identity,” said Richard Kurylo, the Legacy Business Program Manager for the San Francisco Office of Small Business. “Congratulations are in order to this long standing, fourth-generation business on their 91st anniversary, which they are cleverly celebrating on 9-1-23, the same four digits as their 1932 year of establishment.”

Mon Sing Noodle Company’s roots began in San Francisco’s Chinatown in 1932 at 56 Beckett Alley in San Francisco. In 1951, due to the construction of the Ping Yuen housing development, it moved to 1392 Pacific Avenue. In 1994, due to the rising population and inconvenient delivery traffic in Chinatown, Mon Sing Noodle Co. moved its operations to the Bayview community at 1950 Innes Avenue #3, near the San Francisco Produce Market. In 2022, they moved to its current location, still in the Bayview, at 1615 Innes Avenue, Unit C.

Mon Sing Noodle Co. is known for its signature noodle, Shui Mein®, which has a strong hometown flavor. The noodle makers brought their home craft to San Francisco when they immigrated from China. Most of the new immigrants who came here from their hometowns lived a hard life, worked hard every day, and missed their relatives in other places. They relied on this noodle taste from their hometown to relieve homesickness. Because of this affection, whenever there is a traditional festival, the older generation loves to cook this special Shui Mein® for family gatherings to share, reminisce about the past, and create new memories with the younger generation.

The Kong Family, the current owners of Mon Sing Noodle Co., ran a noodle factory in Hong Kong in the forties. In the eighties, the Kong Family took over the operations of Mon Sing Noodle Factory hoping to pass on the good traditions and make a bowl of noodles to give back to society. Every morning before dawn, Father and son made fresh noodles and delivered the goods to restaurants and shops in Chinatown. On the way back to the factory, they picked up breakfast and returned to the shop to enjoy it with the staff. In the afternoon, the fresh products of the day are delivered to customers outside of San Francisco.



SHAMANN WALTON

華頌善

In the 1990s, The Kong Family acquired Tin Wah Noodle Co. Mon Sing Noodle Co. specializes in a line of Asian noodles and wrappers and Middle Eastern and Italian pastas. Tin Wah Noodle Co. specializes in fresh artisan Taiwanese and Japanese style noodles.

In 2019, Mon Sing Noodle Co. became a legacy business in San Francisco along with Tin Wah Noodle Co.. The two companies are the oldest noodle companies still in operation in San Francisco.

Mon Sing Noodles can be purchased wholesale at their SF Factory; and retail available at Richmond New May Wah Supermarket, Sunset Supermarket, Pacific Supermarkets, and 25th Irving Market, etc.

Bayview Farmers Market is open every Thursday from 3:00 p.m. to 7:30 p.m. until November 30 at the Southeast Community Center at 1550 Evans Avenue at Third Street in San Francisco. Vendors include Dragonspunk, Rize Up Breads, Sukulenta SF, Bayview Pasta, Mountain Fresh, Robust Greens, Medina Berry Farms, Native Mushrooms, Olive This Olive That, Raydiant Vybes, and more.

###