



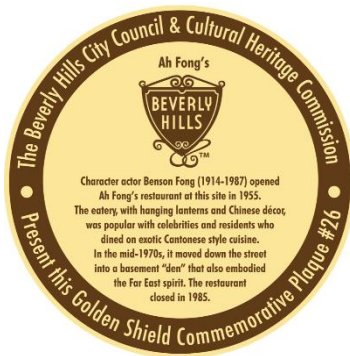
The character actor Benson Fong (1914-1987) opened his second Ah Fong's restaurant at this location where the clientele was predominately from the Hollywood Colony. Originally located at 466 North Beverly Drive, the Ah Fong's in Beverly Hills opened in 1955 and became the most popular Chinese restaurant in the city with celebrities and residents dining on exotic Cantonese style cuisine in an intimate space decorated with hand-painted ceiling boards, wall panels inlaid with mother-of-pearl, half-moon door openings, and lots of hanging lanterns. With the construction of the Bank of America office building at this corner in the mid-1970s, Ah Fong's relocated to the basement of 424 North Beverly Drive, just down the street. Entry into the restaurant's second location was through a narrow 8-foot wide door opening that led down to the popular thematic eatery. Over the years, it became a local cultural meeting place until the culinary institution closed at the end of 1985, when Fong retired.

Benson Fong was born in Sacramento and it was there that he was "discovered" in early 1943 by a Paramount Pictures agent while dining with friends. Fong was then casted (uncredited) in the film called "China" starring Loretta Young and Alan Ladd. He went on to appear in more than 200 theatrical and television movies during his career of more than 40 years. Fong played one of the sons in a number of Charlie Chan movies, including "Charlie Chan in the Secret Service (1944)," "The Scarlet Clue" (1945), and "The Shanghai Cobra" (1945). He also appeared as the "Old One" on the popular 1970s television series "Kung Fu" starring David Carradine (1972-1974) and in the reunion television movie in 1986, just to name a few productions. His chain of restaurants (Hollywood, Beverly Hills, Westwood, Encino, Anaheim) resulted from an encounter with actor Gregory Peck following the cast party for Peck's 1944 movie "Keys of the Kingdom," which Fong made the food and also had a role in the picture. So impressed with the food, Peck suggested they start a restaurant together. Though Fong decided not to take the monetary offer he took the suggestion and opened his first Ah Fong's on Vine Street, just north of Sunset Boulevard, in 1946 (it moved to Sunset Boulevard in 1950). According to Fong, the naming of the restaurant came from when he was looking at the wrapper of an Oh Henry! candy bar. "Ah" translates to basically "Oh" in English. Benson Fong passed away at the age of 70 on August 1, 1987, two years after he retired from the restaurant business.

Historically, the space where the first Ah Fong's of Beverly Hills was located had been a café dating back to the very early 1930s. Initially, it was called Hazel's Grill and a few years later

it was referred to as Anderson’s Café (operated by Stanley S. Anderson son of Margaret J. Anderson of the Beverly Hills Hotel fame), which became the Copper Room Café by 1940. In the mid-1940s, restaurateur Angelo Rebori took over the eatery and called it Angelo’s Copper Room. The intimate restaurant served American cuisine and Continental specialties for lunch and dinner and also had a cocktail lounge. Rebori also operated Angelo’s Silver Room at 9045 Burton Way at Doheny Drive in Beverly Hills. As a distinctive décor, the bar of this restaurant was inlaid with silver coins from all nations. The Copper Room café closed in the early 1950s and the 466 North Beverly Drive space then became the celebrated Ah Fong’s restaurant. The rest is history.

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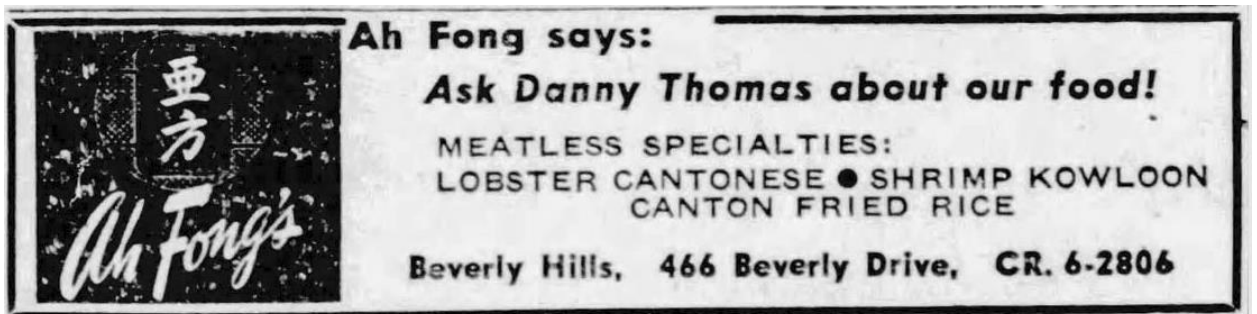
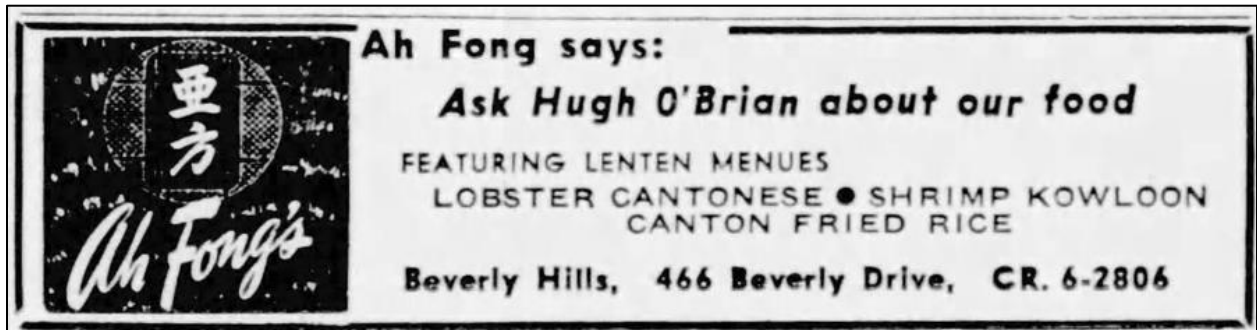
“This Character actor Benson Fong (1914-1987) opened Ah Fong’s restaurant at this site in 1955. The eatery, with hanging lanterns and Chinese décor, was popular with celebrities and residents who dined on exotic Cantonese style cuisine. In the mid-1970s, it moved down the street into a basement “den” that also embodied the Far East spirit. The restaurant closed in 1985.”

Recommended Placement Location: Within the public sidewalk near the current entry into the Bank of America bank lobby off North Beverly Drive (just south of South Santa Monica Boulevard). This location is where the entry into the original Ah Fong’s restaurant in Beverly Hills was located at 466 North Beverly Drive for roughly 20 years.

Photos:



Ah Fong's (original location), 466 North Beverly Drive location, c. 1963.



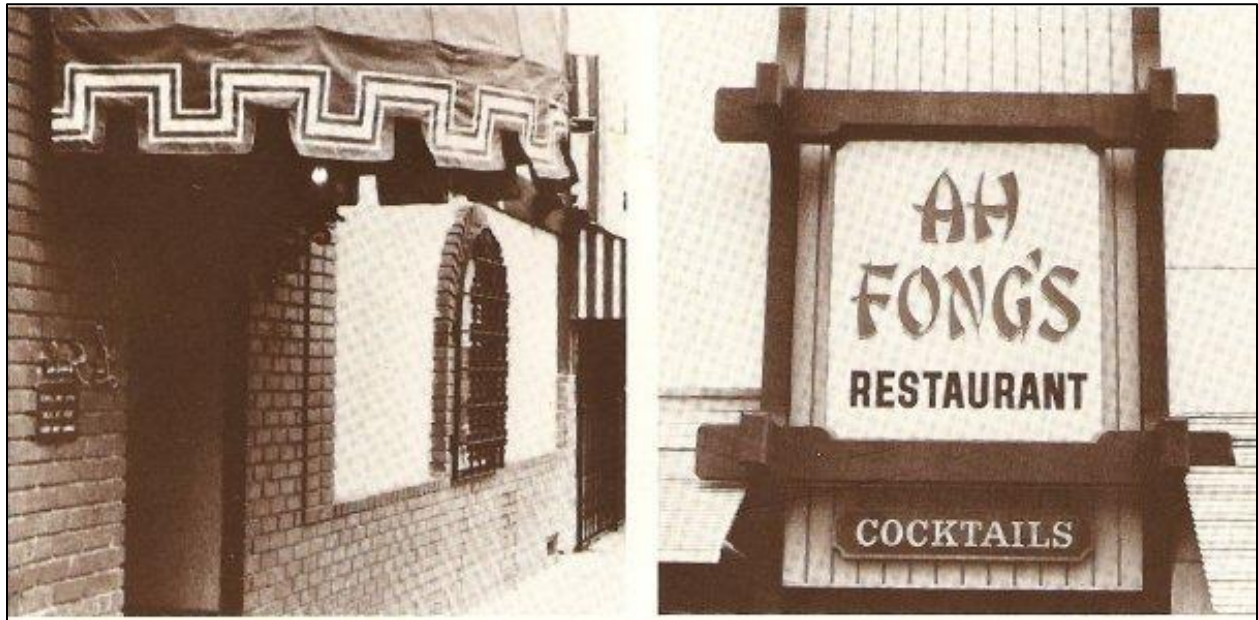
Los Angeles Times advertisement excerpts, 1957



Van Nuys News advertisement excerpt, January 7, 1966



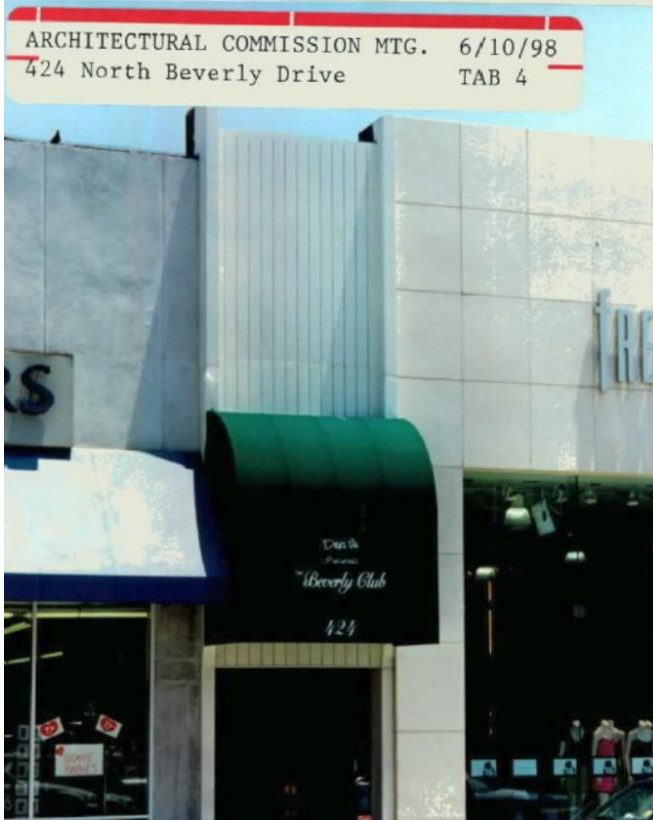
Benson Fong at his Sunset Boulevard restaurant, c.1950



Ah Fong's (second location), 424 North Beverly Drive location (in basement), c. 1973.



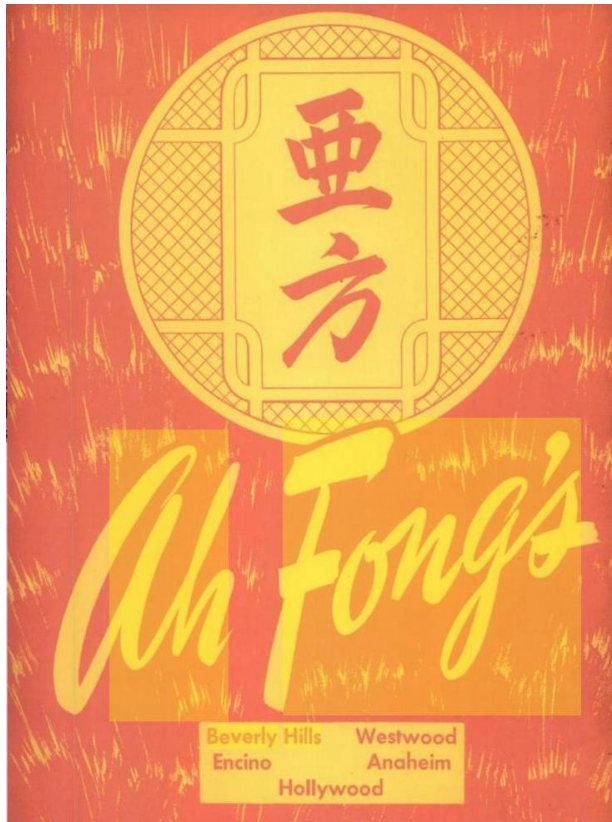
Los Angeles Times advertisement excerpt, October 10, 1981




Former Ah Fong's location (second),
424 North Beverly Drive (center) as the
"Beverly Club," 1998



424 North Beverly Drive (center) as the "Beverly Club," 2003





AH FONG'S
Family Style
CANTONESE DINNERS
For Two or More Persons Only

EGG FLOWER SOUP CHICKEN EGG ROLL GOLDEN BROWN SHRIMPS PINEAPPLE SPARERIBS CHICKEN CHOW MEIN CANTON FRIED RICE DESSERT CHINESE TEA 3.95 Per Person <small>For Four Persons Add: Beef Tomato For Six Persons Add: Chinese Kreplach</small>	YANGCHOW SOUP BARBECUED SPARERIBS CHICKEN EGG ROLL GOLDEN BROWN SHRIMPS PORK PEA PODS MANDARIN DUCK CANTON FRIED RICE DESSERT CHINESE TEA 4.95 Per Person <small>For Four Persons Add: Chicken Chow Mein For Six Persons Add: Chinese Kreplach</small>
YANGCHOW SOUP BEEF IN A BAG CHINESE KREPLACH PINEAPPLE CHICKEN STICKS CHICKEN CASHEW SHRIMP CANTONESE CANTON FRIED RICE DESSERT CHINESE TEA 5.75 Per Person <small>For Four Persons Add: Barbecued Spareribs For Six Persons Add: Beef Chow Mein</small>	SHEW MIY SOUP CHICKEN IN A BAG BARBECUED SPARERIBS CHICKEN EGG ROLL BEEF SOO CHOW SHRIMP CANTONESE WILD PLUM CHICKEN PORK PEA PODS PORK FRIED RICE DESSERT CHINESE TEA 6.75 Per Person <small>For Four Persons or More Add: Rumaki</small>

For Four or More Persons Only

BARBECUED PORK	WON TON SOUP	FRIED SHEW MIY
CHICKEN IN A BAG	BARBECUED SPARERIBS	SHRIMP CANTONESE
LICHEE CHICKEN	FOUR SEASON GREENS	BEEF SOO CHOW
YANGCHOW FRIED RICE	MIXED FRUITS	JASMINE TEA

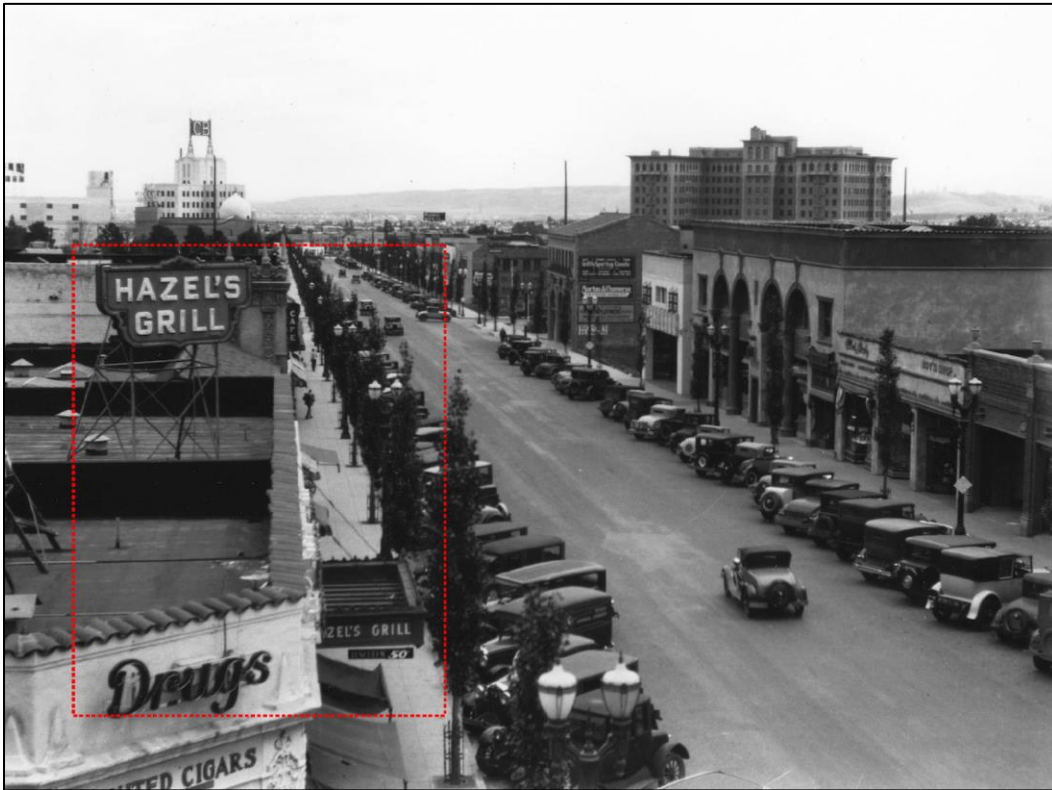
7.50 Per Person
For Six Persons or More Add: Rumaki

AH FONG SAYS . . .
"There is eating that is more munching to Live
There is eating that is practically a spiritual Experience."
TEMPLE OF HEAVEN BANQUET
Order One Day in Advance, Please Eight Persons or More
\$10.00 per Person

Service Charge For Children

Beeho 100 3/76 A La Carte Menu Co. HO 4824





Looking south on North Beverly Drive from South Santa Monica Boulevard, c1938



Southeast corner of South Santa Monica Boulevard at North Beverly Drive, 1944