



Manila, Philippines

Title: Sharyn's Cansi: World-class beef soup

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Author: ERWIN P. NICAVERA

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THE Department of Tourism (DOT) in Western Visayas said the inclusion of Sharyn's Cansi House in the world's top 50 "street food masters" is a validation that Negros Occidental, especially Bacolod City, really has rich culinary tourism offerings.

The World Street Food Congress (WSFC), which recently held a five-day event in Manila, announced that five eateries from the Philippines were included in the Top 50 World Street Food Masters list chosen by a panel of industry experts.

Taking the 32nd spot is Sharyn's Cansi House located at Narra Avenue in Barangay Villamonte, Bacolod City. It serves Cansi, a soup with beef chunks soured by locally sourced batuan.

The WSFC also recognized the Negros-style lechon of the General's Lechon in Manila for seventh place.

DOT-Western Visayas Regional Administrative Officer Artemio Ticar, designated tourism area development head for Negros Occidental, said the recognition will further boost the local tourism industry. Invite more tourists especially "foodies" to visit the province and experience its delectable cuisines, he said.

Ticar said the citation is hoped to encourage other establishments in the region, including Negros Occidental, to be more competitive through product innovation.

"This is a proof that Negrenses and Bacoleños are really capable of producing world-class products," Ticar said, adding that food is considered as one of the three pillars of the tourism industry, along with people and destinations. Earlier this year, representatives of WSFC led by its founder K.F. Seetoh conducted a "food exploration" in the province in March, particularly in the cities of Bacolod, Talisay, Silay and Victorias as well as Manapla town.

Among the establishments they visited was Sharyn's Cansi House. Owner Delia Yanguer said their eatery has been serving customers, including foreign tourists and balikbayans, since 1985. They started with only four tables and the price during that time was only P10 per serving. When their

business started to boom in the early 1990s, the family began to expand. Named after her youngest child Sharyn, the eatery can now accommodate at least 40 people.

Cansi is now sold at P290 per serving. “We were surprised by the recognition,” Yanguer told SunStar Bacolod Wednesday, a day after the list came out in the news. “It is really a great honor to be included in the list of food masters in the world,” she said. Like any other beef soup in the city, their Cansi also uses batuan as main ingredient.

The souring agent is endemic in Negros and some parts of Panay Island. “The only secret is boiling huge amount of beef that will provide pure taste to the soup,” Yanguer said. “Our Cansi is being cooked with love, embodying that naturally lovable character of the Negrenses and Bacoleños,” she added.

She said it is also important to ensure cleanliness to maintain the trust and confidence of their patrons.

Their Cansi business, operating for over three decades now, has helped the family a lot especially in sending her four children to school. It is currently employing at least 10 workers.

“With this recognition, we are more committed to cater to the public providing them the best Cansi experience they won’t forget,” Yanguer said. Indeed, they have gone way beyond the tagline “The Best in Town,” Sharyn’s Cansi is now one of the best in the world.