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English 110 H5

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Project 2

Cooking, in and of itself, has evolved over the years. ~~Cooking~~ TV shows on stations such as ~~The~~ Food Network are more prominent now than ever before and have high viewer ratings.

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Michael Pollan's ~~essay~~ "Out of the Kitchen, Onto the Couch" discusses how he has seen food TV evolve from his mother watching Julia Child to shows today like Diners, Drive-in, and Dives and Chopped. He notes stark differences between Julia Child's episodes and the shows currently on air. TV shows now are meant to entertain viewers, as opposed to ~~serv~~ing as a guide for families to create meals at home. By watching the food being made on TV and not being able to replicate it at home, families are missing out on what used to bring them together, home cooked meals.

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Programs on TV about food used to be ~~step-by-step~~, in real time explanations on how to cook meals. People would cook in their kitchen's at home, following along with Julia Child's recipes. Pollan's "mother began cooking dishes she'd watched Julia cook on TV," adding to the list of meals that could be cooked for dinner (Pollan 1). By watching Julia cook, people at home had the ability to learn and test out new recipes. Families would sit around the table and enjoy these new meals, and who knows, one of them could become a new favorite.

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TV shows on ~~The Food Network~~ today during the day time consist of how to shows from Giada or Rachael Ray, who do give step by step instructions like Julia, except for that some steps are pre-made and skipped to save time and everything has to be perfect. Julia's episodes were done in ~~real-time~~ and were sometimes imperfect. ~~Take~~ her failed potato pancake flip for

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example: “On the way down, half of it catches the lip of the pan and splats onto the stove top”

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(5). In an episode of Giada or Rachael Ray, you would never see mess-ups like that happen. But those mess ups and inconveniences are what makes cooking human. Not every meal is going to be perfect. Dani mentions in her favorite meal essay that the sole fish she likes causes a “pungent aroma” from the smell of cooking the fish and the bodily gases that come from consuming the meal. Her “Dad boils off cinnamon for days to follow December 28th to mask the stench without using Febreze” (Dani). This example shows how cooking is not always perfect and how there can be inconveniences, but you just have to overcome them because, in the end, the meal and the memories are all worth it.

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Through cooking, we associate certain meals with those who cook them and attach memories to the meals. Pollan says that “Most of us have happy memories of watching our mothers in the kitchen, performing feats that sometimes looked very much like sorcery and typically resulted in something tasty to eat” (Pollan 12). He has many memories of watching his mother follow Julia Child’s recipes; he would stop what he was doing to watch some of his favorite meals like chicken Kiev be cooked. Jessie links her favorite meal to distinctive memories of her parents cooking, just like Pollan. Jessie depicts “vivid memories of when [her] mom is preparing this dish. [She] can remember being in [her] room working on [her] homework and the smell of this meal drifting into [her] room. [She remembers] hearing the sizzling of the chicken in the kitchen, and when the sizzling was done that meant it was moments away from when [she] could finally eat” (Jessie). Jessie knows from cues of sounds in the kitchen what the cooking process is for her favorite meal and how her mom makes it.

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Sarah mentions in her essay that cooking “is a way to bond with [her] dad and have a special relationship unlike any other... Teamwork in the kitchen is an easy way to achieve this. You would never expect one meal to leave such an impact on your life... A meal becomes more

meaningful when you share the experience of making it with someone else” (Sarah). I agree with this comment because there is more behind cooking than just putting food together. There is a reason in the way it is done and memories created while doing so. This is something Pollan touches upon in his essay when he argues cooking is more influential than sitting and watching cooking competitions on TV. You do not get to work together and combine what your family likes and dislikes while watching chefs create meals on TV that you will never get to recreate, due to the high speed and unsaid steps to reach the final product. |

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Commented [5]: Taylor, this essay shows many citations and sources that back up your claims, which I like. Other than mechanical and grammatical issues, I believe everything seems perfect. Perhaps consider rewording a few of the sentences that I pointed out. Also, on the topic of citations you've provided, perhaps incorporate them in a different way throughout the essay to provide a clearer way of cohesiveness and clarity. They bogged me up a few times, but they made sense after reading over twice. Great job!

Works Cited

- Jewell, Dani. "Food for Thought." *Dani Jewell- UNE Portfolio*, WordPress, Feb. 2019, <https://djewell.uneportfolio.org/food-for-thought/>.
- Meyer, Jessie. "Food for Thought." *Sarah Smith- UNE Portfolio*, WordPress, Sept. 2018, <https://jmeyer51.uneportfolio.org/food-for-thought/>.
- Pollan, Michael. "Out of the Kitchen, Onto the Couch." *The New York Times*, 29 July 2009, pp. 1-21.
- Smith, Sarah. "Food for Thought." *Sarah Smith- UNE Portfolio*, WordPress, Feb. 2019, <https://ssmith64.uneportfolio.org/food-for-thought/>.