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ENG 110 - G

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Meal Analysis Essay

In our culture, the meaning and value of cooking has drastically changed. People have gone from actually cooking meals at home from scratch with family and friends, to buying takeout and watching various cooking competitions such as Iron Chef, Chopped, and Cupcake Wars. In Michael Pollan's article, *Out of the Kitchen, Onto the Couch*, Pollan talks about the value of cooking and how it has been molded around the idea of entertainment. As Pollen mentions in his article, the days of when Julia Child cooked in her kitchen, and really taught people how to cook are starting to fade away. Food is being transformed into a source of entertainment, rather than being used to actually cook with and create real memories with.

Julia Child cooked on The Food Network in her show *The French Chef*. It was very 'user friendly' and taught people how to cook step by step. I think one reason people do not know how to cook is because they have never been taught before, and it intimidates them. The thing that was great about Julia Child's show was that it was raw content, meaning it was unedited and unfiltered. It was filmed in real time, and if there was mistakes, viewers saw it all. As Pollan says in his article, "While Julia waited for the butter foam to subside in the saute pan, you waited, too, precisely as long, listening to Julias improvised patter over the hiss of her pan, as she filled the desultory minutes with kitchen tips and lore" (Pollan 2). Child actually taught her audience how to cook, and showed the world that it is okay to make mistakes, and it is okay to not be perfect. In today's cooking shows, there is less 'raw' aspects to the shows. Now, you will see Giada De

Commented [JM1]: Really good few intro sentences.

Commented [JM2]: Is this meant as a thesis statement, if so I think it is a wonderful start but maybe can be strengthened.

Commented [JM3]: Maybe here you could include how Pollan also agrees with your point by bringing in one of his. I think it may strengthen your argument here.

Commented [JM4]: I think this quote is really strong but, you may want to consider using the potato flip, it might be better support for your argument.

Laurentiis cooking in her set kitchen, with all of the commercial ovens and cookware. Laurentiis will prep aspects of her dish, throw it in the oven, and pull out a fully cooked version of her dish in 5 minutes after a commercial **break**. In contrast, Julia Child cooked in a kitchen that looked less intimidating, with ‘normal’ appliances and cookware. The Food Network glorifies the art of cooking, and this is intimidating for **viewers**.

Commented [JM5]: Love the comparison here between shows nowadays to Julia Child's show

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In Molly Cadogan's *Favorite Meal Essay*, one thing that is mentioned is how her mom learned how to cook from her mother. As her mom said, "She was such a good cook. I remember watching her cook and bake when I was young. I learned how to bake brownies and cookies by 11 years old and I cooked more foods in my teens," and additionally added, "I was in my teens [when I learned how to cook]because I would help my mother cook dinners. It is a great way to learn to cook and I'm glad I had the chance to learn. **A lot of kids nowadays don't**" (Cadogan).

Commented [JM7]: You could pull in an idea here to connect to Pollans essay about how there is less cooking going on nowadays and more of it is prepared foods.

Cadogan was taught to cook by her own mother, and explained how she loved to help her mother prepare her favorite meal, which is chicken parmesan. This shows a true value in cooking, and how it used to be much more valued by Americans. Now, people stay away from home cooking and get take out or go out to eat. I believe that food is not only for eating, but **also for connecting with other people and being social**. In Cadogans family, the skill of cooking has been passed down through generations, and it allows Cadogan to have a deep connection to her own mother.

Commented [JM8]: This is a really good point!

As Cadogan said, "Chicken parmesan allows me to reconnect with my mom, no matter where I am. Although I have made lots of meals with her, this meal was where I really started learning to cook" (Cadogan). For myself, I can relate to this because my own experiences reflect the same thing. **My dad and I cook together too, and I will help him prepare one of my favorite dishes, which is chicken broccoli ziti. We always have such good conversations and laugh the whole time, and I think having this type of connection is so important.** You will not be able to share

Commented [JM9]: I really like how you bring in a personal opinion to it makes it almost seem more real.

these moments forever, and cooking and dining with others gives you these valuable experiences in life.

Commented [JM10]: Dear Maggie,

Overall, I think that the beginning of your paper includes many interesting and important ideas. I am really interested to see what direction you take the paper next. I think that you can elaborate more on the information you have here now. I also believe you have many spots in your paper where you could bring in a comparison to Pollan's essay with information from others' essays in this case maybe Molly's paper. Also, your last paragraph could probably be divided into two because you use two different arguments within it and although they are both about Molly's paper, I think they could be divided and elaborated further. I also believe you could strengthen your thesis statement and make it clearer. This paper has so much potential and I enjoyed reading it.

Thanks, Julia

Works Cited

Pollan, Michael. "Out of The Kitchen, Onto the Couch." <https://www.nytimes.com/2009/08/02/magazine/02cooking-t.html>. Accessed 4 March 2019.

Cadogen, Molly. “*UNEportfolios*; Food for Thought.” <https://mcadogan.unepportfolio.org/food-for-thought/>. Accessed 4 March 2019.

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