

Alyssa Boilard

Professor Miller

English 110

4 March 2019

Cooking and eating has been an essential part of society for hundreds of years. It has even become more prominent in people's lives through television. Michael Pollan wrote an article called, *Out of the Kitchen, Onto the Couch* to backup that cooking made us who we are. Cooking has different values in the lives of everyone, and that is able to be seen by comparing Pollan's article to my classmates favorite meal essays. Looking at Sarah, Carolyn, and Katie's favorite meal essays, I was able to get an idea of how cooking and eating is valued in their lives. Cooking has been said to be a positive experience, but is that experience getting taken away as cooking becomes more popular in social media? In his article, Pollan brings up the fact that people now chose to sit on their couches and watch food being made instead of making it themselves. That has been a new developing issue, because back then people would watch cooking shows to expand their knowledge on cooking, and he uses Julia Child to back that up. Julia Child was able to share with her viewers the recipe and instructions as she cooked on TV. Now people watch cooking shows for their own entertainment and because it looks good. Since this is a new issue, people in my generation still have been able to have a favorite meal that is shared and valued amongst their families. If people keep watching food being made instead of making it themselves it will take away from kids being able to have that special meal shared with their family. Pollan shows us that cooking is becoming less popular in our own homes by revealing that it is becoming more common to eat out and watch TV shows about cooking than to actually do it.

Commented [1]: This is a good start, but this hook is not really engaging the audience. It would be more effective to include an attention grabbing narrative here rather than a generalized statement. Let the reader know exactly why you are responding to the following sources and your motivation in developing your claim.

Commented [2]: I think that this is very effective way to introduce all of your sources and make it clear to your readers immediately what the purpose is of including these sources in your paper.

Commented [3]: I think you should expand on the purpose of Julia Child here. She did more to the cooking world than share recipes like modern cooking stars. She showed the real side of cooking, with all the mistakes aired and life lessons spoken. This can be your contrast of the purpose of cooking shows in the past versus those in the present.

Commented [4]: I think your intro paragraph is very effective in introducing your sources and the variety of ideas that you will be further exploring later on in your essay. From what I can tell from these last two sentences in the paragraph is that the first one is your thesis, maybe. If so, I think that perhaps it could be more effective to end the paragraph with that sentence, as I feel like the last sentence is somewhat repetitive of the first part of the paragraph and more so Pollan's idea rather than your own claim.

Commented [5]: I completely agree with Natalie, try to rephrase your last sentence or remove it and highlight your thesis more!

As the lives of people become more busy, they have to figure out what to prioritize in their life. Obviously, eating is something that is needed for survival, but cooking is not. It has become more popular to eat out and get fast food, then to go home and cook yourself a meal.

Cooking is time consuming, but it used to be something that was so valued within families.

Maybe that has to do with the fact that more women are able to get jobs now, since that used to be what one of their main jobs were. Pollan states in his article that, “cooking is no longer obligatory, and for many people, women especially, that has been a blessing (Pollan 4).”

Although he talks about how cooking not being as popular is a blessing for women, I took a look at the favorite meal essays my classmates wrote. I found that two out of the three of them talk about how their favorite meal is made by their father, which is also the same for me. Cooking disappearing may be due to it not being obligatory for women in some families, but I feel as though there is more to it. The lives of people in society as a whole is getting busier, but at the same time people are getting lazier with the spare time that they have.

Was the purpose of The Food Network originally made to entertain people? It seems as though The Food Network is being used more for entertainment instead of learning different recipes that could be cooked. Pollan writes that it has turned, “into yet another confection of spectacle and celebrity that keeps us pinned to the couch (Pollan 12).” I have even seen people sitting on their couch watching the Food Network, and when they get hungry they will get up and get a snack so they can sit back down and start watching again. Those type of TV shows have strayed away from actually giving their audience a thorough breakdown of how to make the meal that is being made. Even the TV producers and chefs make the shows more into reality TV in order to keep the attention of their viewers. Our society and values as a whole have changed so much from the time of Julia Child, where cooking shows were actually on air to teach the

Commented [6]: Where did you find this fact? If it's from Pollan, please cite it. It is not obvious to some readers that fast food is more popular, so you need to persuade them into believing your claim. Maybe you can add your personal experience with fast food consumption over home cooked meals to support this idea.

Commented [7]: If you wanted or if you end up having trouble trying to incorporate quotes from the favorite meal essays, this may be a good place to do so because just about every one of the essays would support this claim that cooking was once and still could be something that is valued within families.

Commented [8]: Great spot to put in some direct quotes to support you ideas.

Commented [9]: I agree with Wyatt here. You speak of "two out of the three" essays talking about a meal their father made, but do not provide the quotes or any context of the meals. Adding direct quotes here would strengthened a discussion about the gender roles of men and women with cooking and how the essays oppose the idea that mainly women are in the kitchen, if you decide to take that approach.

Commented [10]: Pollen has a good quote to add in here!

audience about the meals being made. Even in Pollan's life, him and his mother would watch Julia Child and then try to recreate what she was making, but that is very rare to see now a days.

The special meals made amongst families have mostly formed by getting passed down through generations of family members.

Commented [11]: I believe that this sentence connects back to your thesis really well. With that being said, you may consider expanding upon this idea for a couple more sentences or even within the next paragraph to explain how the decline of cooking could also decrease family time or the relationships, as this would support your thesis really well.

Commented [12]: Alyssa, I found your thesis to be an interesting viewpoint and I really liked what you had to say so far. I think that it is well organized so I do not have much to say about about global revisions. Also, I know that your quotes from the favorite meal essays are probably coming later in the essay, but you might consider including a couple of those quotes in what you already have now. Since you already have two Pollan quotes, it might be good to have quotes from the meal essays along with the Pollan quotes.

Commented [13]: Alyssa, Overall I think you have strong ideas and a clear organization. I liked how you introduced the resources in the introduction, but I would like to see an attention grabbing hook. You have some good direct quotes from Pollan's text, which needs to be accompanied by more quotes from your peers favorite meal essays. Also, I think that your claim can become even stronger with more background on Julia Child and her larger impact on the cooking would. You are definitely on the right track.