



AWESOME FOOD,
FROM AN AWESOME
CULTURE



As you can probably tell, this is a picture of the French food, a croissant. No one is positive where the first croissant was made, besides that it was made in France. We also know that it was not made before 1850. The word was put in to the dictionary in 1863, and the first recipe for the croissant was published in 1891 but it was a different kind of croissant that we are used to today. The recipe that that made up the “flaky croissant” was published in 1905, and again, it was in France. Some people believe

the myth about how the croissant was first made. Here it is; “The croissant was created in 1686 in Budapest, Hungary by a courageous and watchful baker, at the time when the city was being attacked by the Turks. Working late one night, he heard odd rumbling noises and alerted the city’s military leaders. They found out that the Turks were trying to get into the city by tunneling under the city’s walls. The tunnel was destroyed and the baker was a hero, but a humble hero – all he wanted in reward was the soul right to bake a special pastry commemorating the fight. The pastry was shaped like a crescent, the symbol of Islam, and presumably meant that the Hungarians had eaten the Turks for lunch.” But don’t believe this because this is not true..



Many people have said that they were the first person that made the hamburger, but we don't really know who it was. In 1837, the Hamburg steak was first put on a German menu there were lots of German restaurants at this time because of all the groups of German immigrants that were entering the country. The Hamburg steak was loved and being demanded by the people who tried it. A common belief is that the hamburger was first made in Hamburg, Germany and this is a very reasonable belief because of its name and because Hamburg became famous for their beef. Most of their beef was molded

in to patties. Refrigeration was not available at this time so the beef had to be cooked right away. However, only the inspiration of the hamburger came from Germany. When the German immigrants did start making the Hamburg in America, they made it slightly differently. The beef was minced or chopped and was served with garlic, onions, pepper and salt. Then the Hamburg was ether grilled or fried. The difference between the hamburgers now and the Hamburg steak is nothing except for one thing, the bun. The Hamburg steak, had no bread but the problem was that workers that were hungry would just want to order the Hamburg and neatly eat it very quickly before running off to do more of their work, but that could not happen because there was no bread around the patty. So, they simply placed to pieces of bread around the patty and the problem was solved. We are not sure who came up with this genes idea, but we are sure of one thing, it made the hamburger Americas favorite food.



Above is a picture of Chinese food, it is wonton soup, fried rice and fried noodles. I know a lot of people that like to eat fried rice from a Chinese restaurant and I was wondering how that first originated, it turns out that fried rice is one of the world's most popular rice dishes. No one is positive about the exact details on how fried rice was first originated, but the belief is that it was invented during the Sui dynasty which was from 589-618 AD in the city of Yangzhou in eastern Jiangsu province. Fried rice is still how people judge other Chinese fried rice dishes.



Above is a picture of the workers getting orders, packaging the food and making the the food for the people.



Every one knows that this is a picture of pizza, many people don't know the history behind this delicious food. Most people believe that pizza first originated in Italy, but the history of pizza actually goes all the way back to the ancient times where the Greeks, Egyptians, Americans, Israelis and the Babylonians all made pizza because it was so convenient. They cooked flat bread over mud ovens and ate that. However, specifically Greeks, Romans and Egyptians topped off their pizza with oil and spices. This is now known as focaccia. Even though Italians did not make the first pizza, pizza is what Italians are known for and it is part of the Italian culture. The Italians brought pizza over to America.



This is Indian food. The Indian food that we had was delicious, but it was spicy. After eating, my question was, "Why is Indian food so spicy?" It turns out that, just like Asians, Indians had the problem that their meat would spoil very quickly. But the Indians fixed the problem a different way. They learned that spices helped preserve the meat for as long as possible. You might be asking your self, "Since there are refrigerators now, why do they continue to put so many spices on their food?" The answer to that is that it is a habit. their family's taught them to put that amount of spices on their food and that's why they have always put that many spices on their food.



This is a picture of sushi, a Japanese food. Many know that sushi originated in Japan, but they don't know the exact history behind it. So here it is; Sushi originated because in Southern Asia, meat and fish needed to sit without going bad, at this time, there were no refrigerators and the idea was to wrap the fish/meat in rice. Then it could sit for a few months before the people would take the meat out of the rice and eat it. The idea was spread over to China and Japan. The Japanese would not take the meat/fish out of the rice. Around 50 years later, people started adding more to sushi and after another 50 years, they started selling sushi in street vendors. The sushi that was sold in street vendors was called "vendor-sushi."



This is a picture of German food, in Germany, people eat lots of pork. I was wondering why. Well, this is what I found out; Germans love pork. But why do they love it so much? Well, it has been a tradition in Germany for a long time. Germany is the third largest producer of pork in the entire EU! That's a lot of pork! They come after China and us, the USA. In Germany, the pork husbandry is concentrated in the North West of the country. That is about half of the population of pigs. there are many different breeds of pigs in Germany and they all stand out in a different way, they could stand out by the quality of the meat, or the health of the pig its self, but however it is, they are characterized because of it. Last year about 55 million pigs were slathered compared to the year 2000 when that number was 12 million less.

I had this idea for a photo essay because there are so many cultures in America and so many people eat all different types of food from their own culture and you might not realize this, but eating and food is a huge part of everyone's culture, and it is really fun to realize that the food that you are eating one night is from this culture. I think that it was fun to find out about how food was invented and to realize that some food was made a completely different way than you, and everyone around you, thought it was first made.