Forget what you’ve heard about U.S. fast food. Many Americans like their food slow by Kuros Ghaffari. 10 April 2015

American Cuisine Reflects Nation’s Diversity by Bridget Hunter, Staff Writer, 15 February 2012

Photo Gallery:

American Food Traditions
American cuisine, like the U.S. population, incorporates a rich mix of ethnic influences. From the bounty of a Thanksgiving table to the ubiquitous fast-food hamburger, the American diet has something for every palate, and typical American fare is anything but typical. We invite you to sample some U.S. dishes.

An assortment of traditional Thanksgiving dishes includes turkey (usually served with stuffing), gravy, sweet potatoes, green beans, carrots and pumpkin pie.

Most of these foods can be traced to the communal meal shared by Massachusetts pilgrims and American Indians after the harvest in 1621; that shared meal gave rise to the annual Thanksgiving celebration.

For more than 200 years, homemade apple pie has been a popular dessert in the United States -- so much so that the expression “as American as apple pie” is used to describe anything considered typically American. In U.S. restaurants, apple pie often is served a la mode -- that is, with a scoop of vanilla ice cream.

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In brief

America’s cuisine is as diversified as the many immigrants who built the country. Television, the Internet, population movement and an efficient food transportation system have made many “regional” recipes and foods available throughout the United States.

**Chowder** *(Thickened seafood soup)*

Chowder comes in many varieties, but most include clams. Familiar chowders today are New England clam chowder, made with potatoes, onion and clams in a cream or milk base, and Manhattan clam chowder, which uses clams, tomatoes and vegetables in a clear broth. Chowder aficionados love to debate the merits of one over the other.

**Sourdough** *(Sourdough bread)*

Among those who struck it rich during the California Gold Rush was Boudin Bakery in San Francisco, which sold sourdough bread to the miners. The bakery is still flourishing, making bread the old-fashioned way and shipping it to sourdough lovers across the United States.

**Pasties**

“Pasty” is an old English word for a meat pie baked without a dish. Its European history is ancient, but it first came to the United States in the 1800s with miners seeking to exploit the rich deposits of minerals in Wisconsin, Michigan and Pennsylvania. Easy to pack and handle, a pasty encloses meat, potatoes and vegetables baked in a semicircular pastry.

**A Taste of America: Gumbo**

Gumbo, originated in Louisiana, home to America’s Mardi Gras. A heavily seasoned stew, gumbo combines several varieties of meat or seafood. Andouille sausage is often added, as is okra. Gumbo is frequently thickened with file powder, an herb made from the leaves of the sassafras tree.
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**DVDs**

**Ratatouille**

This delightful animated feature is a lovely story which highlights the ability to achieve even the most unlikely of dreams through perseverance and hard work and also reminds us of how food can create friendships.

**Chef**

A funny, fast-paced film which tells the story of a chef who needs to reconnect with his love of food, and gives a snapshot of American ethnic diversity, family life, and food culture.

**American Eats: Pizza**

The documentary American Eats—Pizza features America’s most fabled pizza houses and interviews with chefs, foodies and cultural historian.

**It's Complicated**

A warm, hilarious, engaging movie about the confusing love life of a baker featuring gorgeous kitchens, bakeware, and shots of delectable food.

**Julie & Julia**

This fascinating movie highlights the story of Julia Child, America’s most iconic television chef and a young blogger and writer Julie, who, in a period of crisis, decides to cook all of her idol’s recipes and report the results online.

**Agriculture: Americas Most Crucial Industry**

The documentary examine the role that modern agriculture plays in determining the economic health of a country.

**King Corn**

In Iowa, Ian Cheney and Curt Ellis with the help of friendly neighbors, genetically modified seeds, nitrogen fertilizers and powerful herbicides grow America’s most productive and subsidized grain—Corn on an acre of land. In course of their quest to find appropriate outlets to sell their produce, the two friends stumble upon questions that raise doubts on the food and agriculture industry in the U.S..

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Journals in

- **Agriculture and Food Security** - full text since 2012
- **Choices: the magazine of food, farm and resource issues (Online)** - full text since 2010
- **Food and Drink** - full text since 2005
- **Food and Nutrition Sciences** - full text since 2010
- **Food Technology, Biotechnology and Nutrition** - full text since 2010
- **Renewable agriculture and food systems** - full text since 2010

**Useful Weblinks:**

Food Safety.gov: Your Gateway to Federal Food Safety Information


The U.S. Department of Agriculture

  - Food and Nutrition Service

  - Food Security in the U.S.

  - National Agricultural Library – Food and Nutrition Information Center

U.S. Department of State
USA Pavilion, Milan Expo 2015 - American Food 2.0: United To Feed the Planet

  - Office of Global Food Security
    [http://www.state.gov/s/gLOBALFOODSECURITY/index.htm](http://www.state.gov/s/gLOBALFOODSECURITY/index.htm)

U.S. Food and Drug Administration
[http://www.fda.gov/](http://www.fda.gov/)

U.S. Food Policy: A public interest perspective by Parke Wide, Associate Professor, Friedman School of Nutrition Science and Policy at Tufts University.

U.S. National Library of Medicine - MedlinePlus

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