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Rhetoric 105

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Working Thesis: Growth of foreign population in the area brings a variety of cuisine to the town. This blends the authentic taste of ethnic food and lead to better and diversifies food culture.

### Blend Cultures: Make Foods Better

Bauer, Holly. *Food Matters: a Bedford Spotlight Reader*. Bedford/St. Martin's, 2017.

This source talks about the authenticity of the cultural food. It explains why ethical food must be something from your home. It tells us that Chinses American food cannot be considered as Chinese food since it has changed from what it really tastes like. On the other hand, the author also emphasizes that the way we eat the ethical food can be different from how it really supposed to be since we interpret the food in our own way. The author also illustrates that eating food in our own way is not wrong, but a different way to explore the food which diversifies food culture.

This source is author's personal writing. However, this source is from the academic journal and won the award which makes this source scholarly. Since the source contains personal experience, it is a primary source. The fact that this source contains personal experience, the source is biased. However, the author does not rebuke, judges, or rejects another opinion as well. Therefore, the source is reliable, and introduces the author's personal experience and she thought about the authenticity of the food and the food culture.

Burnett, Sierra. "From Immigrant Fare to Ethnic Food: An Exploration into the Shifting Categories of Food." SocINDEX with Full Text [EBSCO], 2009, AN 54429762.

This source argues for the exploration of different ethnical food refined the choice of the authentic cuisine rather than diversify the food culture in America. The author cites multiple sources and studies and shows that ethnic food in the United States is not authentic, but it only categorized the food into the respective race.

This source is published in the American Sociological Association during the annual meeting in 2009. The source is highly scholarly but biased since it is author's argument. However, since author used multiple scholarly sources to support her argument, this source is reliable. The author is a professor at New York University and she studies for the food as a commodity and its role as a marker of identity and distinction. I have an ambivalent opinion on this source since it supports the idea that authenticity of the food blends as it introduces to a foreign place, but it also argues that this phenomenon harms the authenticity of the ethnic food.

"Champaign-Urbana Dining in the 1970s." *Chowhound*, 19 Feb. 2012,

[www.chowhound.com/post/champaign-urbana-dining-1970s-834641?page=2](http://www.chowhound.com/post/champaign-urbana-dining-1970s-834641?page=2).

"A Guide to 75 Good Eateries in Campaign Urbana ." *Unkown*, c-

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5eee.kpwepwcvl.kwu\_/c-5UWZMXPMCA09x24pbbx78x3ax2fx2feee.vmea-  
oihmbbm.kwux2faqbmax2fittx2fnqtxmax2fx78lnx2f0890x2f80x2f95x2f53owwlmbmzq  
ma.x78ln\_\$/\$/\$/\$/\$/\$/\$/i10c.ua=1.

This source has two parts, the first source contains the posts from the people who used to live in Urbana and Champaign and their experience from the restaurants that are listed in the second source. The second source is the list of 75 restaurants in Champaign-Urbana in the 1970s. It contains detailed information about the restaurants, including the address and popular menu.

This source, especially the second source is primary source since it contains people's personal experience and the restaurant information. The authors of the first source are unknown since it is a collection of personal experience from a different source, which makes the first source not credible and biased. However, the second source is not biased and credible because it is the information about the restaurant around Champaign-Urbana in the 1970s. Both sources are not popular nor scholarly. The source, especially second source is worthy of my research since it reveals the list of restaurants back in the time which I can compare the foreign population of the town and number of ethnic food restaurant.

Kang, Tai Shick. "A FOREIGN STUDENT GROUP AS AN ETHNIC COMMUNITY." *International Journals*, vol. 2, no. 1, Mar. 1972, pp. 72–82. SocINDEX with Full Text [EBSCO], AN 11774902.

This source shows that foreign students, specifically Chinese, in the college town form their own ethnic group. As a result, it leads into the introduction of new cuisine to the local area. Moreover, this phenomenon brings in the foreign grocery store into the local area as well, since the ethnic group tends to cook their own foods in their home rather than eating at the local restaurants.

This source is scholarly and secondary since it contains case study of the thesis and it is a journal article. The author of the source wrote this journal article for his doctoral degree, which makes this source highly credible. The source is the argument, which makes the source biased. However, the source is reliable at the same time, since the argument contains extensive study. This source significantly supports my topic. The source shows how the introduction of the foreign students into the university forms the ethnic group, and how the foreign population leads to the introduction of different cuisine and restaurant into the college town.

Mary, Thomas. "A Newsmaker You Should Know: Foreign Exchange Student Returns Here to Open Restaurant." *Pittsburgh Post-Gazette*, 14 Feb. 2013. *Newspaper Source [EBSCO]*, AN 2W61681438365.

This source talks about an international student who opened his ethical food restaurant in the university town after he graduated.

This article is a secondary source, not popular, and not scholarly. The source only introduces the story of an international student who opened the restaurant in the campus town. Therefore, the source is not biased. This source is worthy of my research since this article and is a proof that international population in the town introduces the different ethical food culture to the town.

Rude, Emelyn. "A Very Brief History of Chinese Food in America." *Time*, 8 Feb. 2016, pp. 32–32. *Complementary Index*, AN113504575.

This source gives a brief history of Chinese food in America. It explains how it is introduced and developed. The source illustrates how authentic Chinese food lose its authenticity and becomes Chinese American dish.

This source is an article from the Times. It is a secondary source and popular since it is an article from one of the esteemed magazine of the modern world. The article is not biased and scholarly since it contains study and analysis of multiple sources that article uses.

University of Illinois, ISSS. "Statistics." *International Student & Scholar Services*,  
[iss.illinois.edu/about/statistics.html](https://iss.illinois.edu/about/statistics.html).

The source contains multiple demographic statistics from 2004 to 2017. The source categorizes students by their ethnicity and shows how many students are enrolled in the current year and how many new students are enrolled in each year.

The source is primary and unbiased since it is the demographic statistics of students in the University. The author of the source is the international student and scholar service at the University of Illinois, which makes statistics more informative and credible. The source is not popular nor scholarly. However, since the source contains detailed statistic about student demographics which I can compare with a number of ethnic food restaurant and the population of the respective ethnic group, this source is worthy of my research.

University of Illinois. [International Dining Scrapbook]. Madrigal Dinners Newspaper

Clippings, 1961, 1968-78, 1982, the University of Illinois at Urbana Champaign Student

Life and Culture Achieves (37/7/6), the University of Illinois at Urbana Champaign Libraries, Urbana, IL.

This source displays the food menu of international dining event at the University of Illinois at Urbana Champaign from the late 1960s to early 1980s. The source exhibits the menu from different ethical food for each day over the event week.

The source is primary and not biased since it is an informative source which displays the food menu from the international dining event. The source was not popular during the era when it was published because the source is information about the international dining event that happened at the University of Illinois at Urbana Champaign. The source is not scholarly at the same time. However, this source is highly worthy for me. The artifact tells me that the University of Illinois gave opportunities to the students to explore different cuisine even in the 1960s to 80s. The artifact does not tell me whether the food served was authentic or not, but this source still tells me that people in 1960s and 70s seek for another cuisine whether there was foreign population or not in the time period. This artifact also gives me a hint that the desire for different food existed.