

Lucas Flowers

Food: Mac n Cheese		Source #: 1
Title of Source: A Brief History of America's Appetite for Macaroni and Cheese. Format (Article, film, journal, etc.): Article Type(Primary or Secondary): Secondary	MLA Citation: Magazine, Smithsonian. "A Brief History of America's Appetite for Macaroni and Cheese." Smithsonian.com, Smithsonian Institution, 29 May 2018, https://www.smithsonianmag.com/history/brief-history-americas-appetite-for-macaroni-cheese-180969185/ .	In-Text MLA Citation: (Smithsonian)
Key Ideas or Direct Quotes: "The first cheese factory in the U.S. was built in 1851, making cheddar one of the first foods affected by the Industrial Revolution. Before that, all cheese made in the United States was made on a farm, usually by the farm wife or—on prosperous farms—a cheese maid or an enslaved woman" "Processed cheese, which was invented 107 years ago, is basically cheese that is emulsified and cooked, rendering it much less perishable (but also no longer a "living food" because, unlike natural cheese, processed cheese's flavor will no longer alter with age). The advent of processed cheese has led over the years to innovations like Kraft Singles, Easy Cheese, powdered "sauce" for boxed mac and cheese, and Velveeta—a type of processed cheese when it was invented in 1918, and now a dairy-based processed food, with 22 ingredients, that is no longer regulated as a cheese." "Processing cheese was a good way to make food for soldiers at war" "Although processed cheese was invented in Switzerland"		Vocabulary:
Insights, connections, and evaluations: Mac and cheese was mainly created in TK because of the world wars. Powered cheese was created and		Additional Questions:

Lucas Flowers

cans of noodles become more predominate n grocery stores today.		
Food: Mac and Cheese		Source #: 2
Title of Source: Format (Article, film, journal, etc.): <small>Article</small> Type(Primary or Secondary): Secondary	MLA Citation: Harris, Karen. "Mac N Cheese: The History of America's Favorite Comfort Food." <i>History Daily</i> , 13 Apr. 2019, https://historydaily.org/mac-n-cheese-the-history-of-americas-favorite-comfort-food/10 .	In-Text MLA Citation: (Harris)
Key Ideas or Direct Quotes: "There are some researchers that claim modern-day mac n cheese evolved from a dish called macaroni pudding." " powdered cheese is a 20th-century innovation. Created in 1918, is a powdered version of processed cheese that was developed to extend its shelf life."		Vocabulary:

Lucas Flowers

<p>“When Kraft introduced their boxed mac n cheese dinner with a packet of powdered cheese in 1937, America was deep into the Great Depression.”</p>		
<p>Insights, connections, and evaluations:</p>		<p>Additional Questions:</p>
<p>Food: Mac and Cheese (as seen in the 14th century)</p>		<p>Source #: 3</p>
<p>Title of Source:</p> <p>Format (Article, film, journal, etc.):</p> <p>Book Type(Primary or Secondary):</p> <p>Primary</p>	<p>MLA Citation: Yann Picand, Dominique Dutoit. “Liber De Coquina.” <i>Liber De Coquina : Definition of Liber De Coquina and Synonyms of Liber De Coquina (English)</i>, http://dictionary.sensagent.com/Liber%20de%20Coquina/en-en/.</p>	<p>In-Text MLA Citation: (Yann)</p>

Lucas Flowers

Key Ideas or Direct Quotes:

“10. -- About the lasagna: for the lasagna, take the fermented pasta and make the tortellini as thin as you can. Then, divide it into square parts to the size of three inches. Afterwards, have salted boiling water, and put it there to cook the aforementioned lasagna. And when they are strongly boiled, take the grated cheese. And if you wish, you can put the good powdered species at the same time, and powder with them on the scissors. Afterwards, make a bed of lasagne on top and dust again; and from above, another bed, and sprinkle it with powder: and do so until the scissors or dish is full. Afterwards, eat with one wooden skewer. [TRANSLATED]”

Vocabulary:

Insights, connections, and evaluations:

Medieval mac and cheese was more of a lasagna and had thinner noodles.

Additional Questions:

Lucas Flowers

Food:		Source #: 4
Title of Source: Format (Article, film, journal, etc.): Type(Primary or Secondary):	MLA Citation: "Kraft Foods." Encyclopædia Britannica, Encyclopædia Britannica, Inc., https://www.britannica.com/topic/Kraft-Foods-Inc .	In-Text MLA Citation:
Key Ideas or Direct Quotes: Kraft is a branch of Heinz. Kraft was a pioneer in processed cheeses Kraft was created by a group of brothers.		Vocabulary:
Insights, connections, and evaluations:		Additional Questions:

Lucas Flowers

--	--