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Creole Culture

Creole culture is a term used for the norms and traditions of people who have their roots in the ancestral state of Louisiana before it was acquired by the United States of America in the Louisiana Purchase. It is a blend of multiple cultures which include many forms of art, cultural and culinary influences that stretch far beyond the boundaries of Louisiana. Most of the followers of the Creole culture are Spanish, French, Native Americans or African in heritages or a mix of all these races. That I why the Creole culture holds great diversity and a rich cultural heritage. During the 18th century, more than 7000 European Immigrants migrated and settled here in Louisiana. As per the data collected in 2010, almost two million of the population living in the United States of America lives in Louisiana Creole.

The Creole Culture holds very rich values and has diverse roots in every field. From religion to cuisine, from literature to traditions, Creole Culture offers a wide variety of learning and amazement for visitors and followers. The following piece of writing will throw light over one of the most prominent and attractive features of this culture, food.

Anderson, Eugene Newton. *Everyone eats: understanding food and culture*. NYU Press, 2014.

Food is the basic necessity of human life; it is an essential component of everyone's daily life and an integral commodity required for the survival of any individual. Many cultures have different varieties of foods. Every culture has its own traditions and tastes, and they follow their cooking and food preparation traditions The United States of America is a country full of many traditions and cultures. People living here follow many rituals and traditions. One of the prominent and most followed rituals is Creole Tradition is food.

Fertel, Rien. *Imagining the Creole City: The Rise of Literary Culture in Nineteenth-Century New Orleans*. LSU Press, 2014.

Creole Cuisine is a blend of taste and health. The food prepared and served by people of Creole is simply delicious. Mainly the style of food that is followed by the people of Creole Culture is Louisiana Creole. It is the food preparation style that basically originated from the bayous of Creole settlements. As it has been already established that Creole Culture is an amalgamation of many different cultures, its cuisine includes food from various parts of the world. There are various African, Spanish, French, Native American Caribbean influences over the food served in the Creole houses and restaurants. Although there are a number of dishes that are attributed as typical Creole dishes, these dishes have also evolved over a long period of time with the changes in times.

Heldman, Dennis R., Daryl B. Lund, and Cristina Sabliov, eds. *Handbook of food engineering*. CRC Press, 2018.

The culinary experience in Louisiana Creole is amazing. The region offers a variety of food that tickles the taste buds and makes a person fall in love with the Creole food. The Creole food is prepared in a number of ways and there are multiple styles available of the same dish. These dishes have evolved in a number of ways since colonial times. Many people came and invented many new ways of making the same dish. Cooks and chefs kept adding and removing multiple elements to the dishes in order to achieve the finest quality of the food. This is the reason that tourists, visitors, and the local people can enjoy a rich taste and a variety of food by Creole Culture in local restaurants while visiting Louisiana.

Martin, Michael S. "Authenticity, Tourism, and Cajun Cuisine in Lafayette, Louisiana." *The Paradox of Authenticity in a Globalized World*. Palgrave Macmillan, New York, 2014. 13-22.

Creole Cuisines is unique in its way that it uses more of the materials like tomatoes, tomato sauce, tomato paste and similar material in its preparation. The article focusses on the differences between the Cajun Food and the Creole Cuisine. The author mentions that Creole cuisine can be attributed to as ‘city food” whereas the Cajun food can be referred to as the “country food”. Although there are many similarities between these two types of cuisines, the basic difference lies in the people behind these types of dishes. The cooking style and the choice of ingredients is the basic thing which makes the two cuisines different.

Pieterse, Jan Nederveen. *Globalization and culture: Global mélange*. Rowman & Littlefield, 2015.

The author focuses on the foods found out in various parts of the worlds, especially American food. It seems that the author has tasted food from various parts of the world and has tried the cuisine of lots of cultures. The author explains about the food found in the Louisiana region, which is the Creole food. The article explains that most of the food found in the region of Louisiana is the seafood that is caught in fresh waters. Moreover, the cuisines prepared by the Creole people is a blend of American, French, German, Spanish, Italian and Native American influences but the tinge of uniqueness can be found in every dish.

In short, it can be clearly seen that Creole Culture has a vast range of cuisine. The food is both tasty and healthy in nature. Most of the times the food consists of seafood and the Creole chefs make more use of tomatoes instead of any other ingredient to enhance the color and taste of the food.

Works Cited

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