

# Food cultural differences based on Billie's suffering in Ruth Reichl's *Delicious*

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**Abstract-** *Literature in a nutshell, is a reflection of the culture and traditions of language or people. The idea of literature is formally defines by numerous people, however it is clear that this definition is constantly evolving and changing. The term is historically used to refer to those inventive poems and writing is defined by the author's goal and deemed aesthetic superior quality of their implementation. Literature can be categorized in a number of ways language, national origin, historical era, genre and subject matter. American literature is written or produces in the United States, the British colonies has a significant impact on its eastern coast. As a result, the American literary tradition began. It is the part of the largest English literary tradition. The period of revolution is Alexander Hamilton, Benjamin Franklin and others are known for their political works and Thomas Jefferson's United States declared of Independence was written in suffering. Demanded recognition for him as a key nineteenth century American author. Ruth reichl praised for her nonfiction writing. "Tender At the Bone" and "Comfort Me with Apples" are two of the best-selling memoirs, functioned as the restaurant critic for THE NEWYORK Times. She was also Gourmet magazine's chief editor. As Ruth Reichl explained about that Jeremy Hobson says, "When I was the restaurant critic of THE NEW YORK Times, I wrote these disguises and I liked inhabiting someone else, and it was king of a practice for creating fiction". Ruth Reichl turns her talents to fiction in her new book "Delicious!"*

**Indexed Terms-** Food, Culture and Suffering.

## I. INTRODUCTION

Reichl was born in 1948. She was born to a American-Jewish lady and German-Jewish refugee, respectively. She was brought up in Greenwich Village and

attended a Toronto boarding school when she was a young woman. She studied sociology at the Michigan state University, where she also the artist Douglas Hollis, her first husband and received a degree in sociology in 1968. She received The University of Michigan award for an M.A in art history in 1970.

She was very candid about why she stopped, despite her success and tales of how she once pretended to be someone else to conceal her identity, while reviewing "I was so eager to get home and prepare dinner for my family". The six James beard awards she received. In order to start producing Reichl publishes a newsletter on culinary writing joined sub stack in 2021. Her ferocious attention to detail and spirit of adventure have earned her the reputation as someone who can "Make or Break" a restaurant. Her novels are My kitchen year:136 Recipes that saved My Life (2015), Save me the plum: My Gourmet memorir (2019), Tender at a bone: Growing up at the table (2005), Comfort me with apples: More Adventure at the table (2001), Mmmmm : A Feistie(cookbooks)(1972). And her Awards Restaurant Critics (1996&1998), Journalism (1994), who's who of food and Beverage in America (1984).

Food production, procurement, preparation, consumption and celebration related behaviors, beliefs, values, lifestyle, and traditions together referred to as "food culture". Ethnicity, family history and genealogy climate, religion and other factors, as well as social and political situations, such as food culture is significantly impact by poverty, conflict and factors. Individualities, families and other small-scale networks and institutions, as well as bigger ones like society and business, countries and cultures all have an impact on food

Food culture is characterized by the behaviours, convictions and customs that concern the production

and consumption of food. Considering the background in terms of race and culture, food culture also serves as a communication tool within and outside of families and communities.

Understanding food anthropology, a branch of anthropology, is essential to understanding a culture. Studying food has been beneficial anthropologists have a greater understanding of the larger cultural processes, including collective memory including politics, economics and value formation. Without understanding the impact of food and food production have on all aspects of the community, it is impossible to evaluate a nation and build ethnography of its culture. The foundation of civilization, food connects our ideologies, ethnic identities, personal cultures, and cultural heritage. Most people of the people know, food not only contributes to culture, but also has the power to define it.

Within families and communities, traditional cuisines and food are passed on from one generation to the next. To learn about their ethnic food traditions, people's sometimes turn to cooking schools or classes in communities where they have lost touch within their background.

In many cases, immigrants passed on these customs to their offspring while bringing the food from their home nations with them. Yet, with war and struggle, a lot of people lost touch with their culture and food.

In some places, it was impossible to find the common ingredients and items needed to make traditional family recipes. As a result, a lot community developed what is today referred to as micro-cuisine. This is a technique for incorporating locally available items into well-known recipes that asked for other conventional ingredients.

Regional cuisines frequently depend on what can be cultivated in a particular place. People all known that foods like corn, bean, originating in America, squash, tomatoes and chocolate all thrived in Asia and Europe's and Africa's milder climate. For instance, tamales produced in the Yucatan are wrapped in banana leaves rather than husks. The Baba Nyonya traditions in Malaysia combine the tradition foods of Chinese immigration with regional ingredients to

produce a unique cuisine. Iranian culture and Indian food are combined to create Parsi cuisine in India

A lot may be learned about a particular culture from what, how and when people eat. Also, it aids in narrating the histories of those civilizations' inhabitants. Studying the micro cuisines developed by immigration utilizing products from their home nations is a developing hobby among foodies.

Public eat the distinctive foods of nation cultures as children. As someone who was born in the UK, the person for one is raised and ate tinned baked beans as a vegetable that was offered on a regular basic. An individual born in Canada would not have consumed this. Together with soda bread, humanity also consumed traditional Irish potato pancakes, or boxty. Mankind always celebrated it as a special day.

Everyone is aware that a mother who is Jewish will make delicious Jewish penicillin, often known as chicken soup; the soup would typically have rice in place of noodles and will be heavily spiced with ginger, which is used as a treatment for sickness and sore throats. A large bowl of rice porridge is frequently served in various Asian nations, sometimes with additional ingredients like pickled plums or fish. The porridge is made of rice and lentils and is known as khichdi in Pakistan.

In the novel "Delicious" tells about comparison with two countries California and New York. The culture of California is where the culinary trend known as "California Cuisine" started. The food is seasonal, with an emphasis on the bounty of the area, and is based on ingredients that are both local and sustainable. Chef – driven cuisine has a long history. The style is frequently defined by dishes and meals that are high in fresh product, lean meats, and seafood from the California coast while being low in saturated fat. So, this is the Billie's native food culture, she follows this culture from her birth

In New York there is largely responsible for most of the cuisine that is typically associated with that city. The delicatessen, sometimes known as a "deli," is a well-known New York tradition that is first developed by the city's of Jewish community. Several Jewish foods from New York, particularly bagels, have

gained popularity all around the world. The Jewish community in New York City is renowned for its love of Chinese food. By this the culture of New York goes on till now.

In this story the girl billie is from the country California, her passion forced her to move to the country New York there she took many days to adapt with the culture of food. So, in this, the readers will be able to see the sufferings of the girl.

#### CONCLUSION

These culinary customs are passed down and ingrained in the numerous cultures to which they are linked. Several cuisines have migrated in different Diasporas over the years, becoming inseparable from their adopted countries. Consider Jewish food in Montreal, Italian food in New York, and Chinese cooking traditions in the western United States and Eastern European cuisine in Canada's grasslands and prairies. Nonetheless, the fact it stands for its founding principle, core values, unique heritage, and lifestyles always exists with that cuisine culture.

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