De La Pena and Lawrance focus in this article about food, and how food travels and shapes culture. The article is a very broad look at how food travels throughout the world, and how food is adopted into different cultures, to become local. Foodways is a word that is described as a “term for everything about the consumption of food and drink” (De La Pena, Lawrance 2011: direct quotes need page numbers). Foodways is how food is acquired, who prepares it, and who eats it. This term has emerged into a popular study of everything food sentence does not make sense, reword. The article poses the question, how does food becomes tasty to us? Does food become tasty due to cultural or biological factors? When reading the article, I thought of the many ways that different food has migrated or has been adopted into my life.

De La Pena and Lawrance write about how nature and culture have come together to create desirable food and drink. The truth is, is that food and drink are desirable to different people and his or her culture. Desirability is not biological, in that not everyone has the same biological admiration for the same food and drink. For example, if you are born into a small village where a cow’s brain was desirable, you would most likely become accustomed to that food. For many others not having been raised to like cow’s brain, they might not share the same appreciation for it. Food and drink have become Globalized. There is a strong migration of European beers to America. To a beer connoisseur, European beer has become a delicacy as opposed to the standard Budweiser and other domestic beers. In Europe, these beers are domestic to them. Another example is the growing amount of foreign restaurants in the country that claim to be authentic. Many of them are just themed instead of being truly authentic in any way. For example, places like Taco Bell and Chinese places serve food that has the idea that the food that is being served in from foreign countries food can't have an idea, reword . In reality, these foods are interpretations of foreign foods that have become Americanized to appeal to the already established American culture. Mexicans have argued that Taco Bell is American food, full stop.

One problem of food migration is when food authentication becomes deceitful. De La Pena present the example of pulque, a local alcoholic drink made and consumed in Mexico that arrived in the global market. As others tried to adopt the drink into other cultures, the drink was changed and seen as impure. The new pulque drink symbolized that impurification (this is not a word) of the blood of the people who added things to the original drink. De La Pena and Lawrance talk write about the word “Locavore,” which refers to people who only diet on consume food and drink that has been harvested in the local area. Many grocery stores are promoting their use of locally grown all natural food. The local connotation, especially for America, is that local food is somehow healthier for you. Considering such a diverse and cross-cultural world that we live in, food can be local no matter where it primarily came from. I don’t understand your last statement, can you write it more clearly?

This was a good choice of article but your overview is slightly disjointed/ confusing without a great deal of evidence of critical thought. I think working on your writing might make your arguments clearer.