

## CLASS EXPERIENCES

# Experience Different Cultures Through Politics of Food

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Reporter

Politics of Food is a unique course taught by Professor Howard Reichner. Through being in this course, one gains an insight into different cultures by sampling their food. Other enjoyable aspects of the class include watching various films and debating. In addition, the class also goes on trips to different restaurants. So far, the class has experienced Mexican, Vietnamese, and traditional American southern cuisine.

General McArthur's was the first trip on which the class sampled traditional American southern style foods. The restaurant was located off the side of a country road known as *McArthur's-Crossroads*. Nothing but land and gravel surrounded the small wooden restaurant. Inside, one was greeted with a friendly, homey welcome. The staff were all polite, yet efficient. The buffet lines were filled with southern home style cooking. Besides the famous pork barbecue, there were salads, fatback, chicken and dumplings, cole slaw, peach cobbler, ice cream, pies, and so much more.

The second trip was to an authentic Mexican restaurant located in the small town of Aberdeen. *La Poblanita* can be found in the heart of downtown, connected to other various shops. There is a railroad track right beside the building that runs through the town. From the exterior, the place looks old and worn.

## Career

(Continued from Page 1)

Even if you are filled with confidence, going through a mock interview can only help your chances of landing that job. From punctuality to posture, there is more to the interview than many assume, and it is nearly all cov-



*Pictured from left to right, Megan Walker, Joanna Lindstrom, Emma Dendy, and Xuan T. Truong.*

But as you enter the building, there is a warm, calm and cozy feeling, which is a pleasant surprise! And, pinatas filled the multi colored walls, thus giving the environment a whimsical touch. Each table is served with complimentary homemade tortilla chips and salsa. On the menu one can choose from chalu-pas, tostadas, and also have the option of molé.

*Little Fuji's* is a small Japanese restaurant owned by a Vietnamese family in Laurinburg. The white walls of this restaurant were adorned with various oriental decor. For this trip, Professor Reichner had the owner prepare the class a Vietnamese noodle soup. The class was challenged to using chopsticks with this meal as opposed to forks. Along with the bowl of soup, a

side of fried rice and spring roll came with the meal as well.

On Sunday December 5th, Renee Jones, Director of Career Services will be preparing an Italian dinner in her own home. She grew up in up-state New York, in a very ethnic area where she learned to eat and prepare Italian food. For the menu, there will be salad, homemade bread, lasagna, chicken parmesan, fettuccine alfredo, and pizzilles (Italian waffle cookies) for dessert.

Every culture has their own way of preparing food. Through Politics of Food, one can have those cultural experiences right from the classroom while earning academic credits. So, I say, if you're hungry for knowledge, this is the perfect class to bon appétit!

ered in the mock interview. Some of the questions I faced during my job hunt and in interviews were the same exact ones that were posed to me in mock interviews. That kind of preparation is second to none.

It is easy to shrug it off as another assignment to get out of the way before graduation, but it is foolish to throw

away such a direct and helpful tool when the odds of landing any job, let alone your dream one, are still stacked against you. Take advice from a professional in career services so that you can become a professional in whichever area you desire.