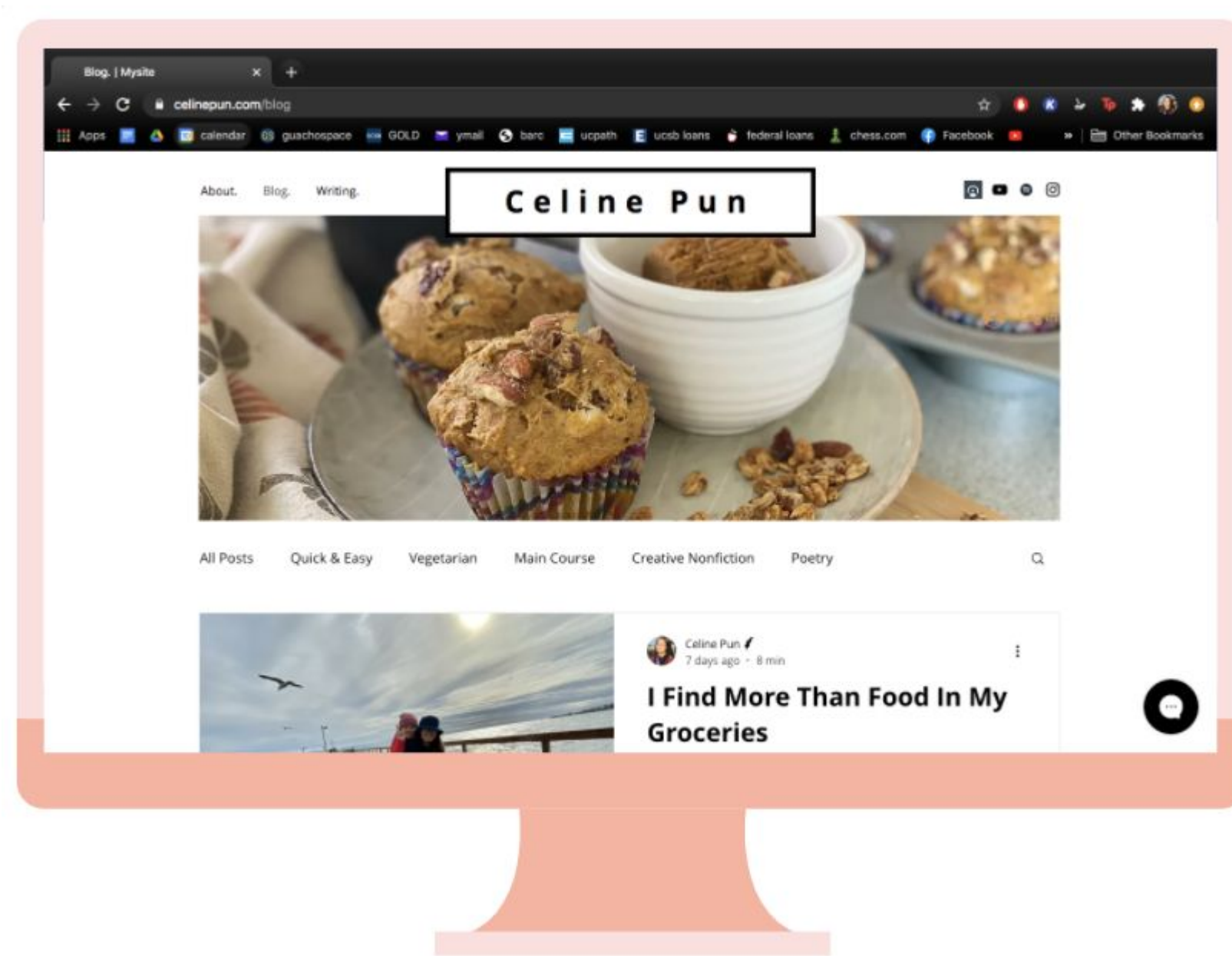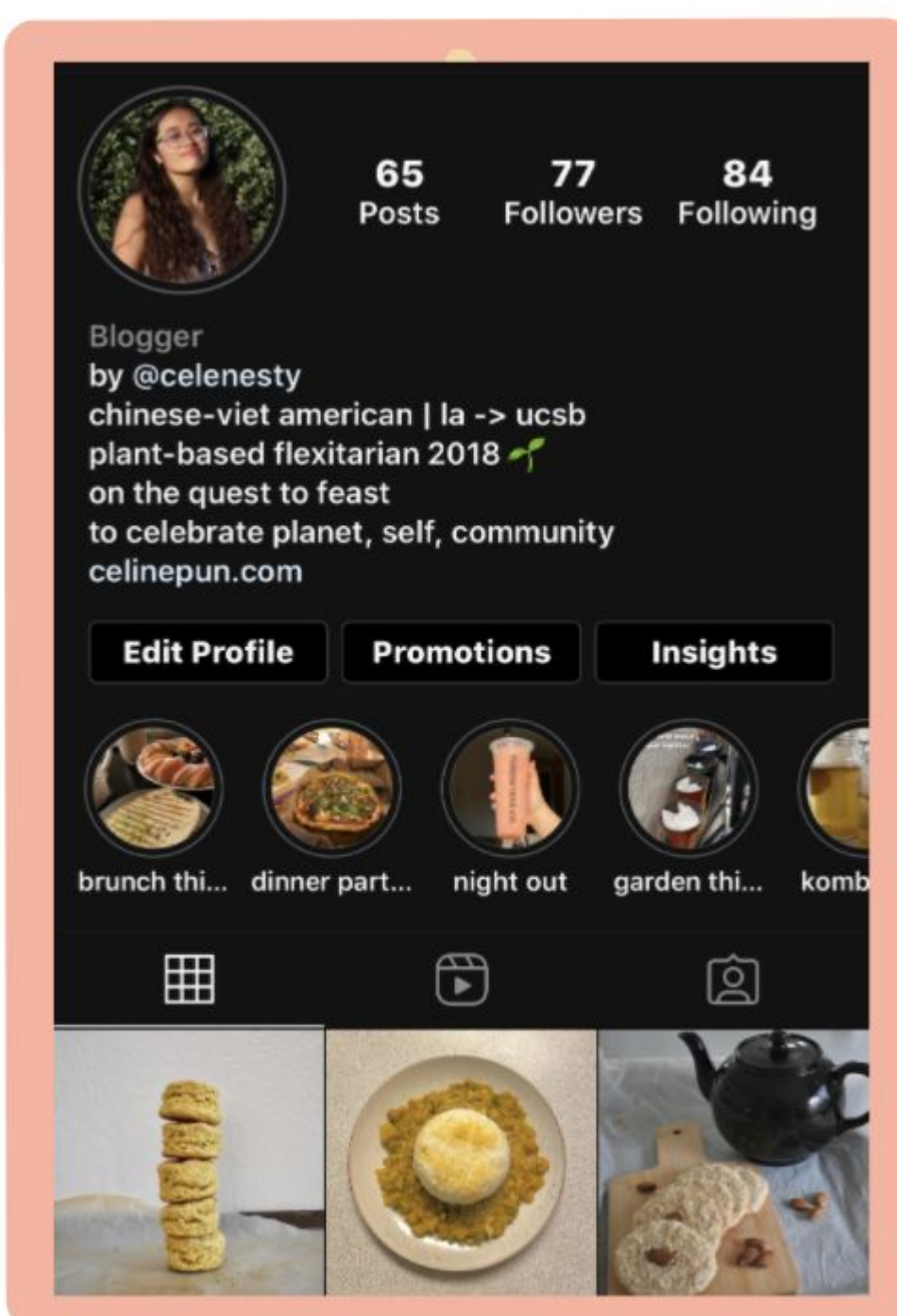# Food Writing As Asian American & Plant-Based

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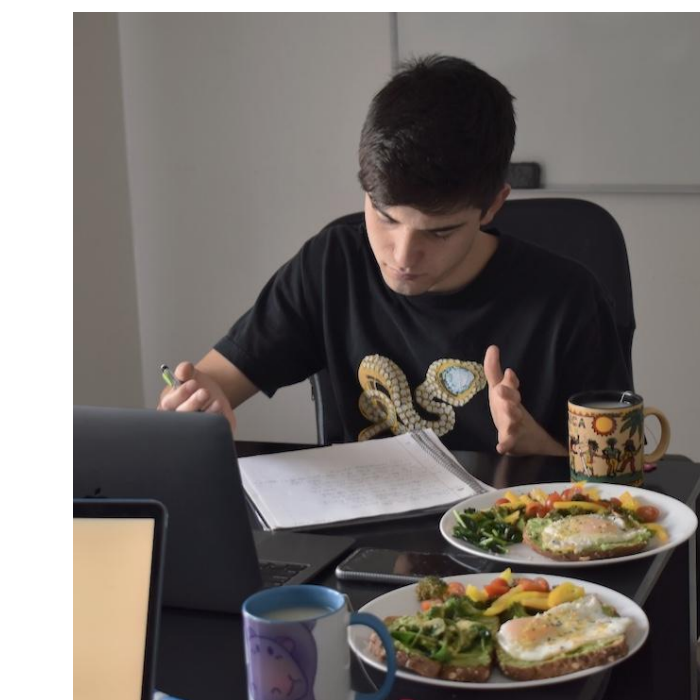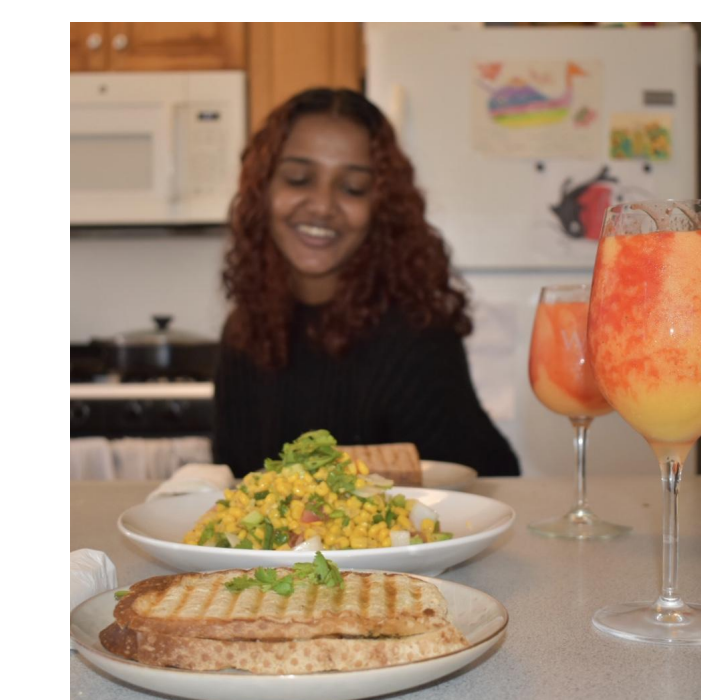
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Food Writing

Writing About Food

1. Start from experience, memory, and imagery.
2. Read and learn from other food writers
3. Keep track of progress with website and social media
4. Upload consistency
5. Try recipes recommended by others

Food Styling Tips

1. Understand camera settings
2. Use natural lighting
3. Props offer context clues
4. Declutter background and base
5. Try different angles

Asian American + Low Income + First Generation = Unique Plant-Based Experience

What does Asian American plant-based food writing look like today?

1. mostly cookbooks
2. creative nonfiction
    a. The Korean Vegan's TikToks
3. food magazines
    a. overlapping Asian American or plant-based articles are difficult to find

How does my experience vary from mainstream Western plant-based experience?

1. ethnic ingredients and kitchen
2. concerns for accessible and affordable food
3. multicultural and multilingual
4. bulk buying, hoarding, and mass production
5. strong sense of communal meals
6. cultural values and traditions
7. concerns for available recreational greenspace
8. unique grocery shopping dynamics
9. non-Western home remedies
10. food waste systems and garden limitations

"We never questioned our boba bets. We turned boba into harmless memes, motivational incentives, or rewards to spice up friendly competitions. Even throughout the years, the definition of boba has grown colorful. From the international Facebook page, Subtle Asian Traits, I have seen boba ice cream, boba pizza, and boba tarts. Just douse anything in tapioca pearls and milk tea and it is boba. Why should we expect more from boba than laughter and community?" - Pun, "How Boba Brings People Together"