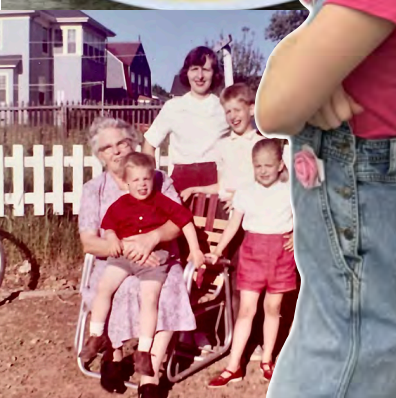


HUNTER COLLEGE DEPARTMENT OF FILM AND MEDIA PRESENTS ITS FALL 2024

FOOD IN FILM & MEDIA COOKBOOK



**A COLLECTION
OF PERSONAL
AND MEANINGFUL
STUDENT RECIPES**



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INTRODUCTION

W

elcome to Food in Film & Media's class cookbook! We are thrilled to share our stories and recipes with you, and to tell you about our exciting class.

This cookbook is proudly produced by students in MEDP 39966, Food in Film & Media, a hands-on collaborative production workshop where students learn about food and culture, explore food and family history, shoot two short food related video projects and create a cookbook.

What you'll find in this cookbook are meaningful, unique and diverse recipes. Each recipe page reflects the personality of the student who created it and each recipe includes their story. The stories came out of a class writing exercise that asked the students, what is your food story? It was a question that the students had never considered, but they eagerly jumped right in.

To discover their food stories, students explored their food memories and family recipes. Several students cooked with their mothers and learned how to make cherished family recipes from Egypt, Dominican Republic, Sri Lanka and Mexico, and by doing so discovered deeper connections to family and their cultural identity.

Another student, fondly remembered his grandma's cookies, but thought the recipe was lost. He connected with family members and happily discovered that a relative had jotted it down and saved it. He also noticed while talking to them that they all wanted to talk about food and other family recipes.

The power of food to connect people is profound. Recipes are stories. They are rich with history and culture, family lore and our connection to ancestors.

We hope you enjoy our cookbook, that you'll try the recipes and share them with friends and family. And, we'd like to know, what is *your* food story?

PROFESSOR FRAN ALSWANG

and the students from the Food in Film & Media, Fall '24 class: Andrew Flynn, Emely Peralta, Gaby Lenderman, Kayla Morales, Kyle Ericksen, Nishat Jahan, Nitara Dehiwalaliyang, Noor Ismail, Raymond Chen, Stephanie Pincus, and Wenting Lin



CONTRIBUTORS

RAYMOND CHEN is a student at Hunter College majoring in Media Studies with a concentration in Emerging Media.



NITARA DEHIWALALIYANAGE

is a Sophomore in the CUNY BA program studying Marketing and Business Management in Media. She is the Event Coordinator of Hunter College's Asian Student Union, a photographer, and is a radio host at WHCS radio station.



KYLE ERICKSEN remembers making Swedish pancakes with her sister when they were tweens. Though the recipe was simple they were never quite sure if the pancakes were done but ate them all anyway with butter and sugar.



American food writer M. F. K. Fisher famously said, "First we eat, then we do everything else."

ANDREW FLYNN couldn't agree more. "You know, I thought I'd lost my zest for food and cooking after the pandemic. But I'm so grateful that being part of the Food in Film & Media class has helped me get my groove back," he said.



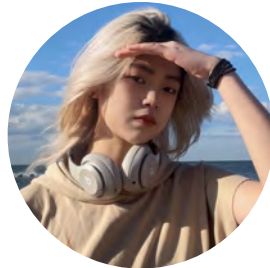
NOOR ISMAIL is graduating from Hunter College in fall 2024 with a bachelor's degree in Media Studies, with a concentration in TV and Media Production. She currently works full-time as a front desk agent at the Element Times Square West Hotel by Marriott. My ultimate dream is to work as a TV or film editor.



GABRIELLA LENDERMAN is a junior at Hunter College studying Media. She's passionate about creativity and design and is working on building the skills she needs for a career in media production, graphic design, and film.

NISHAT JAHAN is majoring in Media Studies and Sociology. She enjoys going out to eat with friends and is always eager to try new restaurants and cuisines.

WENTING LIN was born in China and now lives in Brooklyn, New York. She's a Media major at Hunter College, and loves food and traveling. She vlogs about food and uploads it to TikTok and also loves making food for her family.



KAYLA MORALES is a senior and Film major at Hunter and a first generation Mexican American born and raised in one of the most diverse places in the world, Queens, NY. An adventurous eater and part of the restaurant industry, Kayla has a passion for food and hospitality and loves turning delicious meals into unforgettable memories.



EMELY PERALTA is from Staten Island, NY. She's a Junior and a Media Studies major at Hunter College, and a huge foodie who's always willing to try foods from different cultures. She weight-lifts in the gym four times a week, and food has become an important part of her lifestyle and fitness goals. In the kitchen, she expresses her creative side through the high protein meals she prepares.



STEPHANIE PINCUS is a junior at Hunter College majoring in Media Studies with a concentration in Documentary and Television production. In this class she took on the roles of producer and director. Her coursework including Food in Film and Media has given her the tools and opportunities to tell the stories she is passionate about.



Aggie's Berry Cake

Ingredients:

Cake

- 2 cups cake flour 
- 2 teaspoons baking powder 
- 1/2 teaspoon salt 
- 1/2 cup grapeseed oil 
- 1 1/4 tablespoons sugar 
- 2 teaspoons vanilla extract 
- 6 egg yolks 
- 1/2 cup whole milk 
- 6 egg whites 
- 3/4 teaspoon cream of tartar 
- 2 tablespoons sugar

Whipped Cream

- 2 cups heavy whipping cream 
- 8 ounces mascarpone cheese 
- 2 tablespoons sugar
- 3 lb Mixed berries! 

I wrote this recipe because me and my best friend make dinner every Friday. For her birthday, I challenged myself to make her a birthday cake. The soft sponge, berries in between each layer, it was perfect

Instructions:

Cake

1. Preheat oven to 350
2. Spray three 6-inch pans with non-stick baking spray
3. Sift together flour, baking powder, and salt
4. In a bowl, beat with electric mixer, oil and sugar, add vanilla and egg yolks. Mix until increased in volume and pale in color.
5. Reduce speed to low and add flour mixture a little at a time
6. In a large bowl whisk egg whites till foamy. Add in remaining 2 table spoons of sugar and cream of tartar whisk until stiff peaks form.
7. In large bowl, fold in egg whites into the batter a little at a time
8. Divide batter evenly into cake pans
9. Bake for 28-35 min
10. Stick toothpick into middle of cake to check if done. If toothpick comes out clear cake is done
11. Let cake cool for 15 min

Whipped Cream

Whisk chilled heavy cream, sugar, and vanilla until stiff peaks form
Add mascarpone cheese and whisk again

Assemble:

1. Level each cake
2. Place first cake layer on plate, spread whipped cream and add mixed berries on layer.
3. Add a thin layer on top of berries to keep in place.
4. Repeat with second layer
5. Add top layer and decorate as you please

Enjoy!





AMMI'S APPA

Appa is a Sri Lankan dish that has been something I grew up with. I usually associate it with my weekend mornings in my old apartment. My mom would wake up early to start frying so by the time I got up they would already be ready for me to dig in. I always enjoyed the shape of the dish; it looked like something that was out of this world. The thin flakey crust plus the runny yoke in the middle is a combo I can never resist. One day I want to be able to learn how to make it on my own. Mastering the way my mother swirls the hopper pan that creates the shape of the Appa, was always a bucket list item in my life. In some ways you can say I idolize her. — NITARA DEHIWALAIYANAGE

INGREDIENTS

5 cups of South Asian rice flour (SWAD is recommended brand)
½ cup of regular flour
¾ teaspoon of yeast
1 teaspoon of sugar
1 can of coconut milk (400ml)
Water as needed
Salt to taste

DIRECTIONS

1. Mix together flours, yeast, sugar, salt
2. Add water until the batter turns into a thick cake like consistency.
3. Cover and refrigerate overnight
4. The next morning, pour in coconut milk and mix
5. Slowly add extra water if needed. The batter needs to be the consistency of pancake batter.
6. Heat up hopper pan to medium heat (specifically made for Appas)
7. Pour ½ a cup of batter into the hopper pan and move pan in circular motions until dome shape is created.
8. Crack one egg in the center of the pan on top of the half-cooked batter (optional)
9. Cover pan and cook until light brown.
10. Serve and enjoy!



DOMINICAN FAVORITE LOCRIO RECIPE



Serves: 4

Prep Time: 15 minutes

Cook Time: 30-50 minutes

Instructions:

1 Cook the Vegetables:

- Add the chopped onion, bell pepper, and garlic to the pot. Sauté for a few minutes until the vegetables are soft and fragrant.

2 Cook the Chicken:

- Heat olive oil in a large pot over medium heat. Cook the chicken pieces until they are golden brown. You don't need to cook them all the way through—just enough to get some color and flavor.

3 Add the rice and seasonings:

- Stir in the rice, ensuring it's well coated with the oil and seasonings. Add the tomato paste (or chopped tomato). Mix well.

4 Add the broth:

- Pour in 1/2 cup of water, and bring to a boil. Once it reaches a boil, reduce the heat to low and cover the pot. Let the rice cook for about 20-25 minutes, or until the rice is tender and the liquid is absorbed.

5 Simmer and serve:

- Once the rice is cooked and the chicken is tender, remove the pot from the heat. Let it sit, covered, for a few minutes to allow the flavors to settle. Serve hot with a side of salad, avocado, or fried plantains.

This aroma-filled, savory dish is well-known in the Dominican Republic due to the abundance of spices and herbs used in it. This is a favorite recipe that we prepare whenever we invite family over. It's the meal that draws us closer to our loved ones while also reminding us of our home away from home.

Ingredients:

- 4 oz chicken thighs (or any chicken pieces you prefer)
- 2 cups of long-grain uncooked white rice
- 1 onion, finely chopped
- 1 red bell pepper, chopped
- 2 cloves garlic, minced
- 1/4 cup of tomato paste or 1 whole chopped tomato
- 1 tablespoon of chicken bouillon
- 1 teaspoon of oregano
- 1 teaspoon of paprika
- 1/4 teaspoon of black pepper
- 1/4 cup of olive oil
- Salt to taste



Fuchka



- Nishat Jahan

EVERY MONTH MY FRIENDS AND I GO TO JACKSON HEIGHTS TO ENJOY OUR FAVORITE STREET FOOD, FUCHKA. WE LOVE EXPLORING JACKSON HEIGHTS AND TRYING ALL OF THE DIFFERENT FOODS, BUT FUCHKA IS ALWAYS OUR FAVORITE. THIS RECIPE IS ALSO ONE MY MOM USES TO MAKE FUCHKA AT HOME FOR SPECIAL OCCASIONS, AND IT BRINGS BACK SO MANY MEMORIES OF FAMILY GATHERINGS. THE CRUNCHY PURIS FILLED WITH THE TANGY TAMARIND WATER AND SPICY POTATOES ARE A PERFECT BURST OF FLAVOR. IT'S A SNACK THAT I LOVE EATING AND IS ABSOLUTELY DELICIOUS.

INGREDIENTS

For the Filling:

- 2 cups white peas
- 2 medium potatoes
- 1 teaspoon salt
- 1 boiled egg
- 2 tablespoons chaat masala (can be found on amazon choose the overall pick)
- 2 teaspoons panch phoron powder (can be found on amazon choose the overall pick)
- Puri shells (can be found on amazon choose the overall pick)

For the Tamarind Water:

- 1/4 cup tamarind pulp
- 1/2 teaspoon salt
- 1/4 teaspoon chili powder
- Chopped cilantro leaves (optional)

DIRECTIONS

STEP 1: PREPARE THE FILLING

- Soak 2 cups of white peas in water for 6 hours.
- Drain the soaked white peas and boil them in enough water to cover the peas put in 1 teaspoon of salt for about 30 minutes until soft. Make sure all the water evaporates.
- In a separate pot, boil 2 medium potatoes for about 15 minutes or until soft.
- Peel and mash the boiled potatoes.
- In a bowl, mix the mashed potatoes, boiled chickpeas, 2 tablespoons chaat masala, and 2 teaspoons panch phoron powder, also grade the boiled egg.

STEP 2: PREPARE TAMARIND WATER

- Soak 1/4 cup tamarind pulp in 1 cup of warm water for 15 minutes.
- Strain the tamarind mixture to collect the liquid in a separate bowl.
- Add another 2 cups of water to the strained tamarind liquid.
- Stir in salt, chili powder, and chopped cilantro leaves.

STEP 3: ASSEMBLE THE PANI PURI

- Take the store-bought puri shells and make a small hole at the top of each puri.
- Fill each puri with about 1-2 teaspoons of the potato-chickpea filling.
- Top with the graded boiled egg
- Pour the prepared tamarind water over the stuffed puris before serving.



EGYPTIAN MOLOKHIA

I moved out of my parents' house at 19 without knowing how to cook a single dish. Now, at 27, I've spent the past few years reconnecting with my Egyptian and Palestinian roots through food, learning to prepare the traditional dishes I grew up loving and deeply missed during the eight years I was away from home.

Food has a unique ability to create spiritual and emotional connections, often unlocking cherished memories. I vividly remember learning to make my favorite dish, Egyptian Molokhia, back in 2021. My mom taught me how to prepare it, and it became more than just a recipe—it was a bridge to my heritage. I believe it's vital to preserve at least one or two ancestral recipes because once our parents or grandparents are no longer with us, those flavors and traditions risk being lost forever.

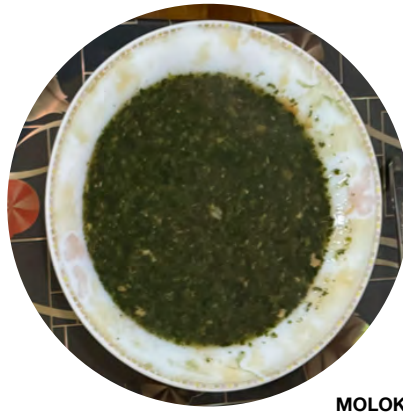
INGREDIENTS

- 1 large onion, peeled
- 2–3 tbsp flour
- 2–3 bay leaves
- 2 cups uncooked rice
- 1 whole chicken
- 1 pack frozen molokhia (Jute leaves)
- 8–10 garlic cloves, crushed
- 1–2 tablespoon of ghee
- 1–2 tbsp ground coriander
- 2 tbsp tomato paste
- Salt, to taste
- Black pepper, to taste
- Orzo pasta

DIRECTIONS

Part 1

- Fill a large pot with water, add the peeled onion, bay leaves, and cardamom pods and bring to a boil.
- Rinse the chicken and place in the boiling water and simmer for 30 minutes.
- Save broth for soup. (See note below.)



MOLOKHIA

Part 2

- In a medium pot, add 1 to 1 1/2 cups of the broth, crushed garlic, 1 tablespoon of ground coriander, the frozen molokhia and simmer on low heat until the molokhia melts. Add more broth if needed.



CHICKEN

Part 3

- In a pan, melt 1 tablespoon of ghee and add the 8-10 crushed garlic cloves and cook until golden brown, add 1 tablespoon of coriander, stir well and combine with the molokhia.

Part 4

- On a plate, combine 1 tablespoon ghee, 1 tablespoon tomato paste, salt, and pepper.
- Microwave the mixture for 30 seconds until melted and well blended.



RICE COOKED WITH GHEE

Part 5

- Cut the chicken into pieces, brush with the tomato-butter mixture and broil until browned and fork tender.
- Serve the chicken with the molokhia, rice cooked with ghee and a side of soup. Enjoy this hearty Egyptian meal!

NOTE

- Add a handful of orzo, 1 tablespoon of tomato paste to the leftover broth and salt and pepper to taste. And have a side of this soup along with the chicken and molokhia.



SOUP

GRANDMA'S HERMIT COOKIE BARS

Hermit cookies are a classic American cookie that originated in New England in the late 1800s. My grandmother Elsie Gardner was famous for her Hermit Cookie Bars. Family legend had it that whenever she gave the recipe to somebody she left out an ingredient so they never tasted the same as hers. I don't know about that because these tasted just about the way I remember. —Andrew Flynn

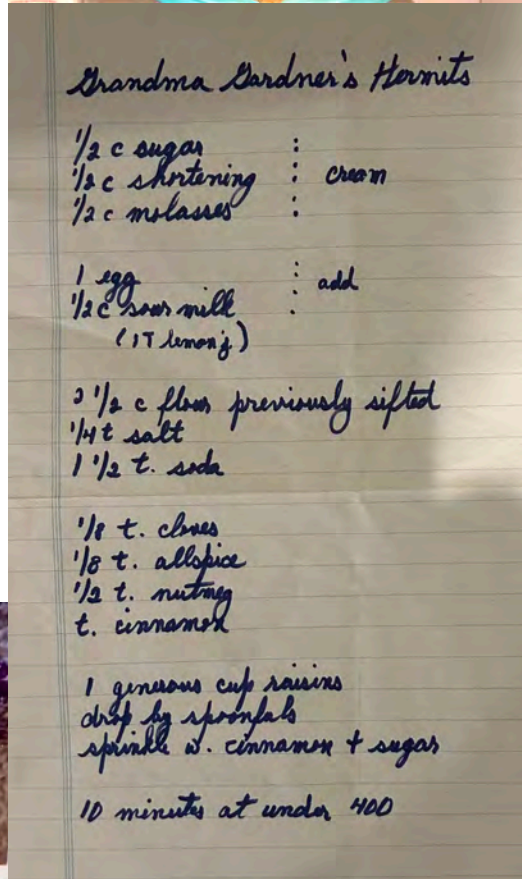
INGREDIENTS

1/2 cup sugar
1/2 cup shortening
1/2 cup molasses

1 egg
1/2 cup sour milk
(To make sour milk add
tablespoon of freshly
squeezed lemon juice and
let it sit for 15 minutes.)

2 1/2 cups of sifted flour
1/4 teaspoon of salt
1 1/2 teaspoon of baking soda

1/8 teaspoon of cloves
1/8 teaspoon of allspice
1/2 teaspoon of nutmeg
1 teaspoon of cinnamon



DIRECTIONS

Step 1
Preheat oven to 375 degrees.
Line a 13" x 18" cookie sheet
with parchment paper.

Step 2
Cream sugar and shortening
in a large bowl until
combined.
Stir in molasses and egg.
Dissolve baking soda in sour
milk and stir into batter.

Step 3
Combine sifted flour,
cinnamon, cloves, and salt in
a separate bowl; gradually
stir into batter. Mix in raisins.

Step 4
Divide dough evenly into
three portions.
Take each portion and form
into long flat strips the
length of the cookie sheet.

Step 5
Bake for 10 to 12 minutes.
Cool for 5 minutes on cookie
sheets, then cut each strip to
make individual cookie bars
while still warm. Sprinkle
with cinnamon and sugar.

Yields about two dozen
cookies.



FROM THE TOP:
PLATE OF HERMIT COOKIE
BARS; THE RECIPE AS GIVEN
BY MY GRANDMOTHER; A
SQUINTY EYED ME WITH MY
MOM, GRANDMA, MY YOUNGER
SISTER NANCY AND BROTHER
DAVID. (PLEASE NOTE NANCY'S
SUPER SUPER MODELING
POSE LONG BEFORE THE
ARRIVAL OF LINDA, CINDY,
NAOMI AND CHRISTY. AND
DAVID LOOKING A TAD
SQUIRMY IN THE TIGHT GRIP
OF ELSIE. WHILE THE SHADOW
OF MY FATHER, THE
PHOTOGRAPHER LOOMS
BEFORE US.)

GREEN PEA, ASPARAGUS AND PARSLEY SOUP

This bright green soup is colorful and easy to make. Whenever I serve it with toasted crusty bread to friends, they want the recipe. The asparagus is loaded with vitamins A, E, C and K and the peas are high in protein and loaded with energizing B vitamins.

—KYLE ERICKSEN

INGREDIENTS

- 2 Tbsp olive oil
- 1 1/2 cups chopped leeks
- 8 cups frozen green peas
- 6 cups low-sodium vegetable broth
- 2 bunches of asparagus, tough ends removed and cut into 1 inch pieces
- 1/2 cup chopped parsley
- Sea salt
- Pepper, freshly ground

DIRECTIONS

- Heat the oil in a large pot over medium heat.
- Add the leeks and sauté for 4 minutes, until softened.
- Add broth and bring to a simmer.
- Stir in the peas and asparagus, simmer, covered for 5 minutes longer.
- Carefully use immersion blender to purée until smooth with some bits of peas and asparagus still visible.
- Stir in the parsley. Season to taste with salt and pepper and serve.

FROZEN GUMMY BEARS

I was scrolling through TikTok one day and came across this frozen gummy bear recipe. It's fun and straightforward to make, everyone should try making it! Frozen gummy bears introduce a wonderful new texture and crunch to our beloved yummy gummy bears. —RAYMOND CHEN

INGREDIENTS

One bag of gummy bears
(or any gummies)

One can of Sprite 12 fl oz
(or any carbonated drink)

One airtight container

DIRECTIONS

1. Spread gummy bears evenly in an airtight container.
2. Pour Sprite until the gummy bears are fully submerged.
3. Close the lid and place in the refrigerator for 10+ hours.
4. Pour Sprite out and lay the gummy bears on a plate.
5. Freeze the gummy bears for 3 hours.
6. Take it out of the freezer and enjoy.





Introduction

Food represents many things, and people often have a dish that holds a special, one-of-a-kind story for them. This dish holds a unique taste of a Chinese home for me. It's very well-known and always seems to appear just when I need it most. For instance, it shows up when I'm in a foreign country missing home or when my mom who hasn't cooked in a long time, decides to make a meal. Every time I get a taste of it, it brings back memories of my hometown.

Ingredients

- 1 box soft tofu
- 2 tablespoons bean paste
- moderate olive oil
- 2 tablespoons dried mushrooms
- 1 tablespoon spicy sauce (LaoGanMa)
- 2 chopped green onion
- 2 tablespoons tapioca starch
- 3 finely chopped garlic cloves

—Wenting Lin

MA PO TOFU



3 servings



60 minutes

Directions

1. Stir-fry the garlic in hot oil until fragrant, then add the soaked dried mushrooms and continue stir-frying until cooked through.
2. Add the bean paste and spicy sauce. Stir-fry.
3. Add soft tofu gently.
4. Sprinkle with tapioca starch.
5. Cover with a lid and cook for 2 mins.
6. Plate and sprinkle with chopped green onions.

Biography

Mapo tofu was first created by a small restaurant owner named Chen Liu in 1862. Mapo tofu has a history of 162 years.

Thank to:
Chen Lin, classmates, professor Alswang,
my mother and sister.

Mami's Enchiladas

-KAYLA MORALES

To me, food is a medium through which you can connect yourself to a number of things. In my case, food allows me to connect to my culture and to my friends and family.



A recipe I hold close to my heart is my mother's enchiladas. While every Mexican mom and restaurant makes enchiladas, none of those beat my mother's. Through this recipe, I hope to connect all, not only to my culture but to my family.

Ingredients:

- 15 TOMATILLOS
- 3 CHILES Serranos
- 1 bundle of fresh cilantro
- 4 cloves of garlic
- 1 MEDIUM ONION
- 1/2 tbsp of SALT
- 1/2 tbsp of CUMIN
- 1 pack of tortillas
- 1/3 Cup Vegetable oil
- 2 Chicken breasts

Toppings

- Sour cream
- Queso fresco Cheese
- Avocado
- Shredded lettuce



Method:

cooktime: 1 hour

SERVES 4

(3 enchiladas per serving)

CHICKEN

1. Fill a large pot one $\frac{1}{4}$ full of water
2. Add $\frac{1}{2}$ of an onion and 2 chicken breasts to the water and a pinch of salt
3. Boil for 30 min on medium high heat
4. Once chicken is cooked, let cool for 10 min and then hand shred chicken

SALSA VERDE

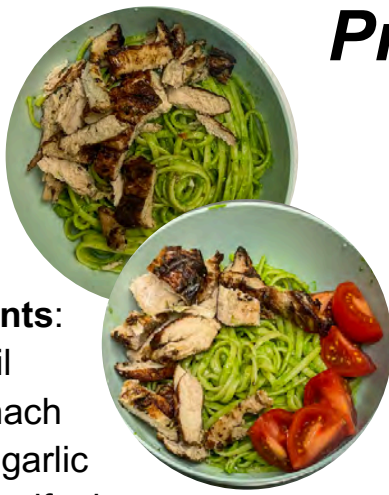
1. Peel the tomatillos and cut stems off of the chiles
2. Put in a blender with the garlic, cilantro, $\frac{1}{2}$ an onion, and $\frac{1}{2}$ tbsp of salt.
3. Add 1 cup of water and blend.
4. In a large frying add enough vegetable oil to coat the entire pan and pour in the blended mixture
5. Cook it on low heat. Once it starts bubbling turn it off.

PLATING

1. In a smaller pan put $\frac{1}{4}$ a cup of vegetable oil on medium heat and let the oil get hot
2. Put 1 tortilla in for about 10 seconds on each side.
3. Take the tortilla out (should be pale golden and soft) and let oil drip off before dipping it into hot salsa verde. (Make sure entire tortilla gets salsa on it and take it out do this step quickly before it falls apart)
4. Put tortilla on a plate and add shredded chicken in a line down the center. Fold one side of the tortilla over the chicken and roll it like a taco.
5. Repeat steps 2-4 two more times for a total of 3 enchiladas
6. Add sour cream and crumbled queso fresco to the top of enchiladas (to your liking)
7. Slice an avocado and place slices on top of enchiladas
8. Add lettuce

Presto Pesto

Stephanie Pincus



Ingredients:

4 oz basil
3 oz spinach
3 cloves garlic
Juice of half a lemon
½ cup grated parmesan
⅓ cup olive oil
¼ teaspoon Salt
Ground Pepper to taste

Directions:

1. Wash and prep produce

Take basil leaves off stem, mince garlic

2. Blend Ingredients:

In a food processor or blender, combine the basil, spinach, Parmesan cheese, lemon juice and minced garlic. Blend

(You might need to add water to help blend, use a tablespoon at a time)

3. Add Olive Oil:

Drizzle in the olive oil until the mixture is smooth, adjust the amount of oil to achieve your desired consistency.

Taste the pesto and add salt, pepper as needed. Pulse to combine.

4. Add to saucepan until warm

Note:

If you are making pasta save a ½ cup of pasta water to add to the sauce



This recipe came to be when my best friend Vivian and I were grocery shopping one day and stumbled across a basil plant. We decided to buy the plant and make a pesto sauce with it, but unfortunately, we did kill the plant by using almost all the basil leaves at once. You might think that this pesto is a little unusual, since we added spinach and left out nuts but that's what makes it our recipe. Lots of laughs went into the creation of this sauce and I hope it brings you the same amount of joy!

ACKNOWLEDGMENTS

This cookbook could not have been possible without the help and support of so many people. A very special thank you to Professor Kelly Anderson, Chair of the Hunter Film & Media Studies department who believed in my idea for the Food in Film & Media class and the cookbook right from the start and encouraged me throughout the entire course development process.

A huge thank you to David Pavlosky, Film & Media Studies Operations Manager & Internship Advisor for all his support and invaluable advice.

Many thanks to the Web Wizard, Sha Sha Feng, for her knowledge and guidance.

The beautiful design and layout of our cookbook came together because of Andrew Flynn, a student in the class, and an art director extraordinaire for over 40 years—what

wonderful luck that he was a member of the class. (Thank you, Kyle, for bringing him with you!) We are forever grateful for his hard work, patience, and dedication in bringing this cookbook to life. It could not have happened without him.

And finally, a most heartfelt thank you to each one of my students, Andrew, Emely, Gaby, Kayla, Kyle, Nishat, Nitara, Noor, Raymond, Stephanie and Wenting. I could not have asked for a better class. You inspired me with your passion, creativity, collaborative spirit and hard work. Your stories and recipes embody what this class is ultimately about—that food is a powerful connection to our past, present and to other people, and a bridge to understanding diverse cultures.

PROFESSOR FRAN ALSWANG

Fall 2024 semester

Department of Film & Media Studies

Hunter College, CUNY

GABRIELLA LENDERMAN: I would first like to thank my best friend Ava for inspiring this recipe; without her, I wouldn't have discovered it. I would also like to thank my mom and sister for teaching me how to cook. Lastly, I'd like to thank my classmates, auditors Andrew and Kyle, and Professor Alswang for making this class what it was. Too much ambition isn't a thing.



WENTING AND HER SISTER ...

WENTING LIN: First of all, I want to thank my mom. She is the one who gave me the joy of cooking and taught me how to cook for the first time. I also want to thank my sister. Her lack of cooking skills have improved mine immensely.

... AND HER PET RABBIT TATA



KYLE ERICKSEN: I would like to express my gratitude to Prof Alswang for producing this unique and worthy class that replicates a work and creative experience centered around food. Thank you to Prof Alswang, students and Andrew for their participation and in the critique of films, writings and recipes.



Nooralhoda Ismail: I want to express my deepest gratitude to my mother, Abier Rayan, for sharing her incredible Egyptian Molokhia recipe, a cherished connection to our family's roots and traditions, and to my parents for introducing me to the rich tapestry of Middle Eastern cuisine. Their love of food and culture has shaped my passion for cooking and inspired me. A heartfelt thank you goes to my professor, Frances Alswang, whose mentorship and guidance throughout my college journey has been invaluable, I am grateful for the impact you have had on my life.

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ACKNOWLEDGMENTS

CONTINUED FROM PREVIOUS PAGE



EMELY PERALTA: My heartfelt gratitude to my family who provided constant encouragement, love, and patience while spending countless hours in the kitchen working on my recipe for this cookbook. I'd also like to thank the talented class for creating this cookbook. It began with just our imaginations. I finally want to thank our professor for always encouraging us. This cookbook demonstrates how much love and care went into its creation and I am truly grateful to be a part of such an amazing class.



KAYLA MORALES: I would like to thank my family— my mother Esmeralda, my father Florentino, and my sister Betsy— for instilling in me a love for passion for food. It has driven me to be in an industry I love and to have the best meals of my life. I would like to thank Professor Frances Alswang for her ambition and her vision that has led to the creation of this course. This class is incredibly unique and has pushed my classmates and me to connect through our love of food and to create amazing work over the course of a few months. Lastly, I would like to thank my classmates as this project would not have been possible without them.

NITARA DEHIWALIYANAGE: I would like to thank my Ammi. She is the person who has taught me everything I know about my culture and continues to teach me to this day. Without her, I would not have a recipe to give to you. She has always been there for me. I love her.



ANDREW FLYNN: A big shout out to my sister-in-law Laura. Her lifelong love of food and cooking made her get my grandmother's recipe for Hermit Cookie Bars from Elsie herself, something that at the time never even occurred to me to do. If she hadn't had the where with all to do it I'm afraid the recipe and part of my grandmother's legacy would have been lost forever. And a really big "mwah" to Professor Alswang and all the students who made the Food in Film & Media class such a joy to be part of.

Grandma Gardner's Hermits

$\frac{1}{2}$ c sugar : cream
 $\frac{1}{2}$ c shortening
 $\frac{1}{2}$ c molasses

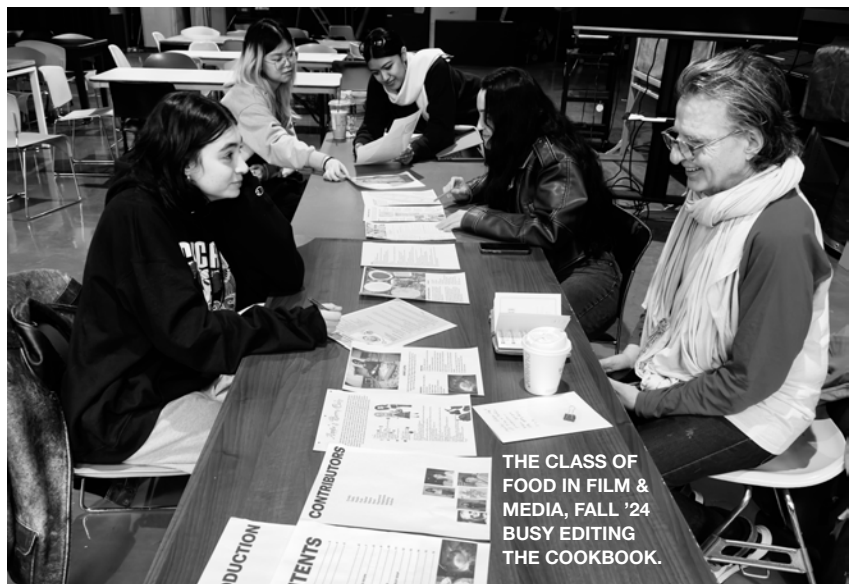
1 egg : add
 $\frac{1}{2}$ c brown mill
 (17 brown)

$\frac{2}{3}$ c flour previously sifted
 $\frac{1}{4}$ t salt
 $1\frac{1}{2}$ t. soda

$\frac{1}{2}$ t. cloves
 $\frac{1}{8}$ t. allspice
 $\frac{1}{2}$ t. nutmeg
 t. cinnamon

1 generous cup raisins
 add by spoonfuls
 sprinkle w. cinnamon + sugar

10 minutes at under 400



THE CLASS OF FOOD IN FILM & MEDIA, FALL '24 BUSY EDITING THE COOKBOOK.