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Monthly Musings from the Peas
May 1, 2012 Vol.2 * No. 5

We will be sending you our literature on a monthly basis and we will be updating our contact list. So, if you want to make any changes, additions or deletions, please contact us at whirledpeasband@gmail.com.

WEEKLY GIG

We are regulars at Catherine Rooney's in Trolley Square, Wilmington. From 7:30 until 10 we perform every Wednesday. For info or menu, directions and so on on www.catherineroneys.com

WEBSITE

We are please to present our new website. www.whirledpeasband.com Please check it out and let us know what you think. All our up-coming gigs, newsletters, merchandise and more is listed. Our next gig is at White Creek State Park, 12-noon until 4, Saturday, May 5th. The Park is located in Newark.

Just giving you the heads up...we will be performing at The Queen Upstairs 8 pm September 8th. Tickets can be pre-purchased by logging on to <http://queentickets.worldlive.com/eventperformances.asp?evt=364>

BBO'ED PEAS

Toward the end of the month, we will not only be remembering those who served us in the Armed Forces but we will start the beginning of summer. And, perhaps it will be celebrated around the barbeque. So while you're watching the dog or burger grill

here are some interesting tidbits you can share with the cook.

Barbeque or barbecue or BBQ or bar-b-q or Barbie, this word can be used as a verb, noun or adjective.

As a noun it refers to the meat, the grilling apparatus or to a party. As a verb it refers to the act of cooking food in this manner. And, as an adjective it means food cooked by BBQing.



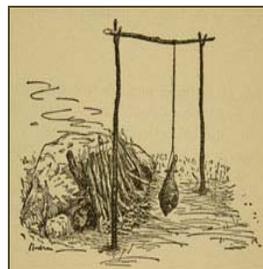
Etymologists believe that barbeque is derived from the word barabicu

found in the language of the Taíno people of the Caribbean and the Timucua of Florida. It entered the European language in the form barbacoa which translates as "sacred fire pit."



In 1672 the word barbecue appears in the writings of John Lederer

who traveled the US southeast. The Oxford English Dictionary cites the first recorded use of the word in the English language in 1697 by the buccaneer William Dampier. Samuel Johnson's 1756 dictionary defined "to barbecue" as a term for dressing a whole hog and "barbecue" as a hog dressed whole.



Many think the word was derived from the French. The story goes that a French visitor to the Caribbean saw a pig being cooked whole

and described the method as barbe à queue meaning "from beard to tail." Authorities have dismissed this as bogus. Another claim states that the word BBQ came from beer joints with pool tables who advertised "Bar, Beer and Cues" hence BBC.

Now to the debate over gas grills vs the traditional grill utilizing a charcoal briquette.

E.G. Kingsford is the inventor of the modern brickette. He was related to Henry Ford. Kingsford observed that Ford's Model T production lines were producing a large amount of wood scraps that were just being discarded. Kingsford suggested a charcoal manufacturing facility be established next to the assembly line and sell the charcoal with the Ford name in the Ford dealerships. After Kingsford died the company was renamed Kingsford Charcoal Co in his honor.



George Stephen is credited with the hemispherical grill. He was a welder in a shop that made bouys. He got tired of wind blowing ash onto his food when he grilled. Eureka! He took the bottom half of

a bouy, welded 3 steel legs to it and fabricated a shallower hemisphere for the top. Hence the Weber-Stephen Products Co. was formed.



The gas grill was the brainchild of William G. Wepfer and Melton Lancaster while working for the Arkansas Louisiana Gas

Company. These 2 men were charged with finding new ways to sell natural gas to residential customers. They bought a basic charcoal grill and re-designed it so natural gas was the fuel for the grill.

So when you're deciding which grill works best...put on the Peas CD Peas De Resistance and listen to Dave Kelly's song *Home Grown Tomatoes*...and let the summer begin.....

ENTER THE WHIRLED PEAS BBQ CONTEST



We're looking for 2 winners...vegetarian and carnivore entries.

Rules: must include Peas. Send to whirledpeasband@gmail.com. A panel of "foodies" will judge. Recipes and the authors will be published and distributed. Winners earn a *Whirled Peas Band* CD.

PEAS PONDERINGS

I'm a man. Men cook outside. Women make the three-bean salad. That's the way it is and always has been, since the first settlers of Levittown. That outdoor grilling is a manly pursuit has long been beyond question. If this wasn't firmly understood, you'd never get grown men to put on those aprons with pictures of dancing wienies and things on the front.

William Geist, *New York Times Magazine* Grilling, broiling, barbecuing - whatever you want to call it - is an art, not just a matter of building a pyre and throwing on a piece of meat as a sacrifice to the gods of the stomach. **James Beard, *Beard on Food***