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Monthly Musings from the Peas
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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 www.catherinerooneys.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 Trap Pond, 6:30, Friday, July 13th.

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>

IT'S A MONTH LONG CELEBRATION

In 1984, President Ronald Reagan designated July as National Ice Cream Month.

This favorite food, world-wide, with chocolate and vanilla flavors being the most popular has its history of origin in the Persian Empire. People would pour grape juice concentrate over snow and have this cooling treat. The snow either would be kept in underground chambers known as yakhchal or taken from the snow that remained on nearby mountain tops. In 400 BC the Persians elevated the making of ice cream to a higher status relegated for royal consumption. The concoction was made of rose water and vermicelli and flavored with saffron, fruits or other herbs and spices. History records that circa 200 BC the Chinese indulged in the eating of a frozen mixture of milk and rice. And, Emperor Nero (37-68 AD) had ice brought to Rome for the sole purpose of combining it with fruit toppings.

The Arabs perhaps were the first to introduce milk as the major ingredient in ice cream production. They sweetened it with sugar rather than fruit juices and perfected the means of commercial production. As early as the 10th century ice cream was a well known commodity in the major Arab cities including Damascus, Baghdad and Cairo. Milk or cream and sometimes yoghurt was the the main ingredient and flavored with rosewater, dried fruits and nuts.

The Chinese are credited with inventing a devise to make sorbets and ice cream. They poured a mixture of snow and saltpeter over the exteriors of containers filled with syrup, for, in the same way as salt raises the boiling of water, it lowers the freezing point to below zero.

In the 16th century, the Mughal emperors (descendents of Genghis Khan) used relays of horsemen to bring ice from the mountains so their fruit sorbets could be produced.

When Catherine de'Medici, an Italian duchess who wed Henry II of France in 1533, moved to Orléans she brought with her Italian chefs who were knowledgeable on creating flavored ices or sorbets.

A hundred years later, Charles I of England was so impressed with this "frozen snow" that he offered his own ice cream maker a lifetime pension in return for keeping the formula a secret so the ice cream would be deemed a "royal prerogative."

Ice cream was introduced to the New World by the Quaker colonists who brought their recipes with them.

Thomas Jefferson, George Washington and Benjamin Franklin were known to regularly imbibe in the eating of this confection as there were many ice cream shops scattered throughout the colonies. First Lady Dolley Madison served ice cream at her husband's Inaugural Ball in 1813.

In the late 1820s, Augustus Jackson, a African American who worked as a White House chef, moved to Philadelphia to become a caterer. Not only did he make ice cream for his own clientele but provided it for 2 ice cream parlors owned by African Americans. Jackson is credited for not only creating multiple ice cream recipes but also invented a superior technique to manufacture it. He demanded \$1 per quart and had no difficulty selling it in his establishment on Goodwater Street, now St. James between 7th and 8th Streets.

In 1843, Nancy Johnson of Philadelphia was awarded the first US patent for a small-scale hand-cranked ice cream freezer.

The famous cone housing ice cream was popularized during the St. Louis World's Fair of 1904, although history reports cones were used in the late 1880s. Legend has it that the ice cream vendor at the fair ran out of cardboard dishes. Next door to the vendor was a Syrian waffle booth who because of the intense heat couldn't sell his product. Being a resourceful man he offered to make for the ice cream seller waffles which he rolled into a cone and a new product was developed.

Ice cream sundaes were invented to circumvent the Blue Laws which forbade the serving of soda on Sundays.

Howard Johnson ruled that his chain of restaurants must have 28 flavors in each outlet. The number is said to have corresponded with 1928 when his mega success as a business mogul became apparent. The 28 flavors were to correspond to regional tastes and seasonal products.

A big boardwalk favorite - soft ice cream - was developed in the mid-20th century by a chemical research team in Britain of which Margaret Thatcher was a member. This team discovered a method of doubling the amount of air in ice cream thereby allowing manufacturers to use less of the actual ingredients, thus reducing the costs of producing the product.

DID YOU KNOW?

The immigrants to Ellis Island were served vanilla ice cream as part of their Welcome to America meal.

It takes 12 pounds of milk to make just 1 gallon of ice cream.

The US enjoys an average of 48 pints of ice cream per person per year...more than any other country.

One out of every 5 ice cream eaters share their treat with their cat or dog.

Among the most unusual flavors ever manufactured were avocado, garlic, azuki bean, jalapeno and pumpkin. One manufacturer introduced dill pickle ice cream marketing it to expectant mothers. Sales were disappointing.

Forgot to take your ice cream out of the freezer to soften it up? Just zap the carton in the microwave for 10-15 seconds and scooping will be a breeze.

It takes an average of 50 licks to polish off a single scoop ice cream cone.

PEAS PONDERINGS

Age does not diminish the extreme disappointment of having a scoop of ice cream fall from the cone.

Jim Fiebig