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BARBECUES

Past and Present

Barbecues of the present day type are of Southern origin. The word barbecue was used to indicate a convivial outdoor feast of roast meat before 1700 in the state of Virginia. The Indians were probably the first to barbecue meat, as they did so to preserve fish and game. The meat was placed on a sort of platform of sticks and slowly smoked until it had reached the desired condition.

However the barbecue dates back even further than this, if the old Chinese legend is true. Lamb, in his essay on "Roast Pig" relates how Bobo, a Chinese boy, discovered how good roasted meat is when he burned down his father's house with the result that several pigs were cooked. So the origin of the present day barbecue dates back to antiquity, if not to prehistoric times.

During the last century the barbecue has had two great uses in America. In the "good old days" following the Civil War, when "politics was damnedest," the barbecue was one of the most important methods of getting votes. A pig or some other animal would be roasted while the crowd was entertained by political speeches. Meanwhile the drinks would be passed around and everybody became happy. One affair is told of at which 5000 kegs of beer were emptied. Of course those attending that feast were greatly impressed by the fitness of the candidate of the party giving the barbecue.

The second and most well known use of the barbecue is as a big celebration for the negroes to keep them contented and happy. A general air of good will and neighborliness is present at these affairs. Everyone in the locality attends and long before they leave nearly everybody is drunk.

Starting early in the afternoon a deep pit is dug. A fire is built in the pit and allowed to die down. Then the pig, sheep, or other animal is placed over the hole on a spit on which it is turned slowly so that the meat is cooked just right on all sides. It is quite an art to be able to barbecue an animal so that it will have the delicious taste which can be obtained if the cooking is done right. In the first place it must be cooked very slowly over hot coals. The secret of the whole thing depends on this. Another secret of the art is the applying of a lot of spicing. The most approved method is to fill the belly of the pig with stuffing and wine and to baste repeatedly with more wine. This method gives a peculiarly delightful flavor to the meat.

Very little else to eat is offered at a barbecue in addition to the main dish, but this is made up for in the quantity and variety of the drinks. Everything from lemonade up through beer and hard cider to straight whiskey was formerly served. Sometimes a Brunswick stew is served in addition to the barbecued meat. The former dish is a highly seasoned hash which goes well with the rest of the menu.

While the meat is cooking the assembled crowd is entertained in various manners. All kinds of games are played. A few people entertain the gathering with songs. The whole crowd sings. People wander around and talk to each other as at a reception. A vaudeville troupe presents a skit. Jugglers show their skill. Various other entertainment is provided.

SOCIALIST COMING HERE ON BEHALF OF LABORER

(Continued from Page 1)

for a new social order based on production for use and not for profit.

Is U. of M. Graduate

Mr. Blanshard, a Phi Beta Kappa man, graduated from the University of Michigan in 1914 and afterwards did some graduate work at Harvard University. He was one of the organizers of the League to Enforce Peace, and also organized the Amalgamated Textile Workers of America. He is secretary of the Rochester Labor College.

The speaker will put before his audience Monday the fruit of a summer spent studying labor conditions in Europe. He has just returned from several months in England, on the Continent, and in Italy where he watched his colleagues in bitter conflict with the Fascisti. His latest book, "An Outline of the British Labor Movement," is now on the press.

FIELD DAY MARSHALS MEET PRESIDENT TODAY

(Continued from Page 1)

The list of Field Day Marshals is as follows:
First Marshal, W. H. Robinson, Jr. '24

SENIORS

R. Greatwood
H. Bretting
R. Hereford
W. H. Corneale
W. H. Kennett
V. J. Weatherley
E. N. Wild
George Swartz
J. L. Michelena
C. M. Phelps

T. F. Bandy
G. E. Parker
F. G. Hamner
D. B. Jennings
D. F. Elliott
W. D. Rowe
E. H. Moll
Earnest Hoshach
A. D. Carothers
S. T. Cook

JUNIORS

T. H. Joyce
P. B. Goble
G. L. Bateman
C. M. Boardman
W. H. Storrs

F. S. Johnston
E. H. Riegel
G. A. Drew
N. H. DeFoe
D. R. Campbell

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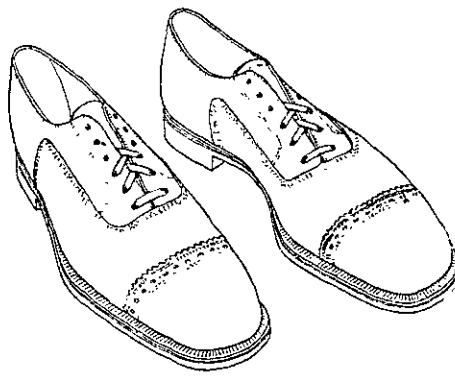
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