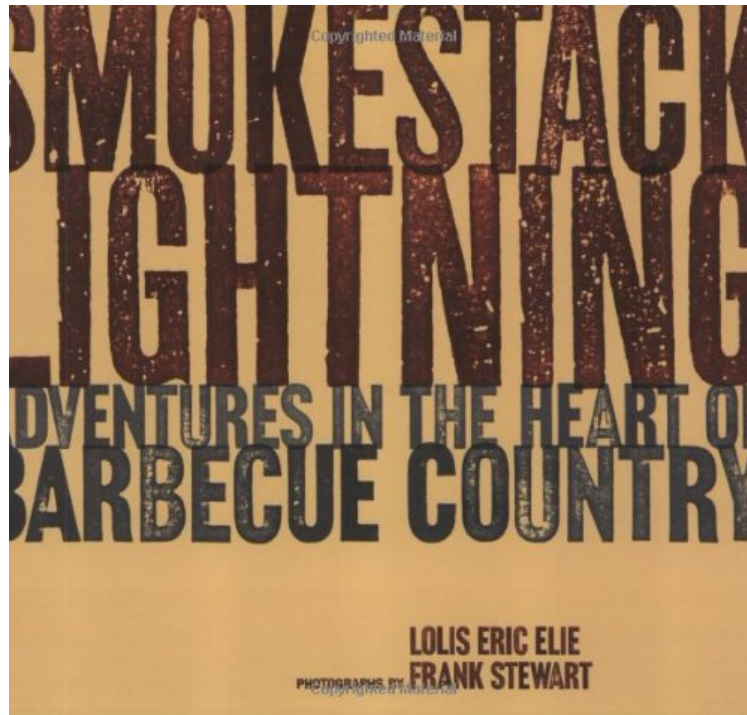


(Read free) Smokestack Lightning: Adventures in the Heart of Barbecue Country

Smokestack Lightning: Adventures in the Heart of Barbecue Country

Lolis Eric Elie

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#1290118 in Books Ten Speed Press 2005-04-01 2005-04-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.63 x .63 x 8.88l, 1.40 #File Name: 1580086608240 pages | File size: 57.Mb

Lolis Eric Elie : Smokestack Lightning: Adventures in the Heart of Barbecue Country before purchasing it in order to gage whether or not it would be worth my time, and all praised Smokestack Lightning: Adventures in the Heart of Barbecue Country:

0 of 0 people found the following review helpful. A review I posted to my FB Page....By SatGauchoI have been waiting to read this book for quite some time. "Smokestack Lighting, Adventures in the heart of Barbecue country". It was well worth the wait. My favorite books and movies have always centered around the "road trip", ofcourse the BBQ element is a major bonus. The first edition came out in the mid 90's, this edition in 2005. It is NOT a cookbook, nor was it intended to be. The writer and photographer toured with the Wynton Marsalis Band and came of with this idea for a book of BBQ.... specifically in the regions its known for.What resulted was around 50 different places, mostly below the Mason/Dixon, alot of the places some of you have heard of, Lem's, the Rib Joint, Kennys, in Chicago, Bryants, Gates, Rosedale, in KC, the Rendezvous, Cozy's in Memphis... and so on. The majority were word of the mouth, from locals in the area, "Hey, where can I get some good BBQ in this town". Some responses they got were unanimous, most were all over the map.They talked to alot owners, chefs, pitmasters with names like Big Daddy, Ardie, Heavy, Chinamen, Buck, Oklahoma Joe and Chalmon. There were some items specific to one area, Cow Heads along the Tex/Mex border, mutton in parts of Kentucky, snoots in East Saint Louis, IL.Some regions prefer mesquite wood, others hickory, oak, or pecan. In many parts of the Carolinas it's gas and electricity that do the cooking.Some

regions its sauce on the side, other regions its on the meats themselves. Some are Tomato based, other are vinegar, or mustard based. My favorite part of the book was when the author and photographer are drafted to be judges at a BBQ competition in KY, ultimately the definitions of "what is BBQ" and even, "What is GOOD BBQ" are very, very subjective. When I finally finished the book I had learned quite a bit about the subject, I never thought I knew alot... but I guess I didnt realize how much I didnt know! This book was hard to find, I paid twice the listed value, but I didnt pay the current prices listed on , look them up!! So it is why I'll say, if this subject interests you, you should have this book..... and "No", I will NOT borrow you my copy... seriously. I'll leave you with this passage from the book..."Barbecue, whatever the definition, is a central part of gatherings and celebrations throughout much of the nation. The fact that sauces and meats and methods of preparation vary so widely is testimony to the fact that barbecue has been branded with the accent of each region in which it has found a home. " Lolis Eric Elie 0 of 0 people found the following review helpful. I have found religion By S. Cain I am now a reformed member of the church of Barbecue. This is a character study of the prophets of slow-cooked meat, a gospel according to Lolis. He (mostly) doesn't judge the people, just their music and their food. His narrative prose is excellent. While no book about cooking can exist without recipes, there aren't many and they're not the important part. Immediately after finishing this book, I smoked a whole chicken. It took me all day, but it was worth it. 0 of 0 people found the following review helpful. MUST READ for any barbecue fanatic By Bill Koeppen This is HIGHLY ENJOYABLE read! It has humorous moments, sober moments, and just great history. The author does a great job detailing the experience of touring the country's best (as well as some not-so-best) barbecue places. The author is intelligent yet approachable. It will absolutely broaden your perspective of "barbecue!" It's a really fun book - so far the best I've read this year. I've recommended it to all my friends. Absolutely loved it!

It was while eating a big ol plate of steaming ribs that journalist Lolis Eric Elie and photographer Frank Stewart decided to traverse the country to investigate Americas obsession with smoked meat. Their quest took them from all-night barbecue binges on Chicagos south side to barbecue competition circuit events like Memphis in May and Big Pig Jig in Vienna, Georgia, where people drop thousands of dollars to spend a sleepless night smoking meat. In SMOKESTACK LIGHTNING, Elie and Stewart profile the down-home devotees of the barbecue world, painting an anthropological portrait of one of our nations favorite pastimes. Featuring 50 mouthwatering recipes for such meats, sauces, and side dishes as Oklahoma Joes Brew-B-Q Ribs, Moonlight Mutton Dip, and Lady Causeys Overnight Cabbage Slaw, SMOKESTACK LIGHTNING is a unique culinary chronicle thatll make your stomach rumble. This new edition of what many consider to be the anthropological bible on the history and soul of barbecue features a new introduction, over 50 recipes, and 80 black-and-white photographs. A documentary inspired by the book is airing on public television stations nationwide.

.com Through vivid descriptions of restaurants and barbecue joints around the country, stirred together with legends and bits and pieces of barbecue history, Lolis Eric Elie profiles the largely American pastime of barbecuing. Traveling from Texas to the Carolinas, the author chronicles the lore and traditions of the barbecue belt and collects recipes, descriptions and photographs of everything from barbecued cows' faces to pigs' snouts, on his quest to determine barbecue's role in American culture. From Publishers Weekly While traveling with the Wynton Marsalis Band, Elie as road manager, Stewart as the photographer for Marsalis's book, Sweet Swing Blues on the Road, the authors consumed so much barbecue, they decided to go off on their own and write a historical, cultural and culinary study of this type of cooking. Driving through the Midwest and the South in their 1981 Volvo, with a tape of Howlin' Wolf's "Smokestack Lighting" for company, they visited nearly 50 barbecue restaurants, talking to cooks, taking pictures and evaluating the food, most of which was undistinguished. The book abounds in local color and graphic details of barbecue preparations; the description of how cows' heads are cleaned at one place in Brownsville, Texas, is particularly grisly. Stewart's photographs include shots of many of the people they interviewed as well as studies of severed hogs' heads and intestines. Some of this is interesting, but a little barbecue research, like barbecue itself, goes a long way. Recipes, a barbecue bibliography and the addresses and phone numbers of the restaurants they visited are included. (May) FYI: Elie is now a columnist for the Times-Picayune in New Orleans. Copyright 1996 Reed Business Information, Inc. From Library Journal Can a country controlled by convenience foods still care about real food? This is one of the questions the author and photographer of this work ponder as they set off in search of the best barbecue in America. Traveling from Texas to the Carolinas and points in between, the authors present such passionate and vivid profiles of individual restaurants and barbecue joints that, after reading the descriptions of barbecuing cows' faces and pigs' snouts, some readers may consider becoming vegetarians. While other recent barbecue books such as John Willingham's Real Bar-B-Q (LJ 5/15/96) focus more on recipes and cooking techniques, Smokestack Lightning includes bits and pieces of barbecue history, legends, and lore as Elie attempts to determine barbecue's role in American culture. Libraries with large cooking collections or a special interest in this subject, or those in the barbecue belt, should consider this title.? John Charles, Scottsdale P.L., Ariz. Copyright 1996 Reed Business Information, Inc.