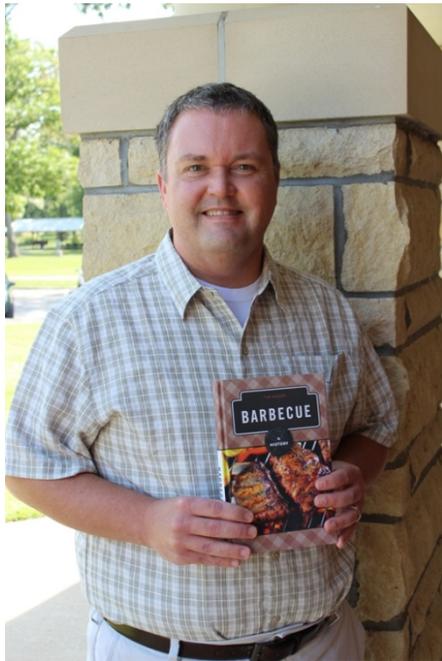


FOR IMMEDIATE RELEASE
Contact Bethany Kendrick
Director Public Relations
Labette Community College
620-820-1280

LCC History Professor Publishes Book

Parsons, KS- An associate history professor at Labette Community College, Tim Miller, wrote a book on the history of barbeque. Miller has always had an interest in history and food history. His previous experience in writing food history articles persuaded him to further his writing and create *Barbecue: A History*.



“I had previously had an article published on barbeque, so I sent the editor the article and a plan for what I would write about in a book,” said Miller. “While I know a lot about food history, I didn’t actually know that much about the history of barbeque, and it’s been fun to get to know it. American colonists adopted from Native Americans that ended up being associated almost entirely with the South. Although early colonists in the north had barbecues, by the time of the Revolutionary War it had almost entirely died out in the north. In the south, they cooked barbecue a lot—for celebrations, for parties, and particularly for political rallies. It was the “low and slow” type of barbecue where the meat cooked for hours over an open fire.”

From July 4th to food trucks and everything in between, Miller’s book demonstrates how popular and how diverse barbecue has become. While it didn’t start out this way, much of the barbecue consumed today comes from restaurants, as Miller shows through a history of barbecue restaurants from the roadside shacks of the late 1800s through the large chains and nationally known restaurants of today. *Barbecue: A History* moves from backyard grills to restaurant smokehouses in an exploration of what has become a global phenomenon. This was how it was up until the 1950s, when a new type of barbecue came along. Here, barbecue was synonymous with outdoor grilling.

Includes:

- Answers to the who, how, where, and why questions about the beginnings of the barbecue tradition
- A look at barbecue at major moments in American history, including a presidential barbecue hosted by Lyndon B. Johnson
- Barbecue’s appearance in music, television, film, and other aspects of pop culture
- Recipes for classic barbecue dishes from various regions
- Bonus recipes for barbecue side dishes like potato salad and baked beans

“Exploring the complexity of barbeque as a meal as well as a mode of outdoor cookery, Tim Miller marshals an array of sources into a lively culinary history that charts the diversity of an American fascination and its global connections. Describing in vivid detail the construction of barbeque pits and patios, preparation of meats that range from pork to armadillo, arrays of sauces and sides, great moments in barbeque history, and barbeque fandom and boosterism, Miller maps the barbeque landscape with enthusiasm and insight. Highlights include Miller’s commentary on the development and culture of barbeque restaurants, menus, competitions, cookbooks, and literature. In quest of an introduction to the history and culture of barbeque? Miller serves it up in style.”

—**Bernard L. Herman, George B. Tindall Distinguished Professor of American Studies and Folklore, University of North Carolina at Chapel Hill**

Tim Miller is an associate professor of history at Labette Community College in Parsons, KS and resident of Columbus, KS. He previously published an article on the history of barbecue in the *Journal of American Culture*. He writes about all aspects of American food history on his blog Grog and Grits (www.grobtogrists.com).