





FEBUARY 2023 WEEKLY READER #3

Happy

Birthday

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TMRC Daylight

Chapter #1145

1:30 pm

Grab a pencil and piece of

paper. How many words can you make using the

letters in "Ketchup bottle"

We found 43!

- February 27th at

- VOL.5 ISSUE. 7

February Birthdays

- 17 James Sigler
- 18 Delphia Von Heeder
- 20 Don Giles
- 20 Tommy Thomlinson
- 25 Nina Beth Everhard
- 26 Diane Dow

February: Flower: Violet Birthstone: purple amethyst

Zodiac Signs: Aquarius (Jan 21 - Feb 19) and Pisces (Feb 20 - Mar 20)

Ketchup or Catsup?

Ketchup is a red-colored condiment that compliments the flavor of many meals from hamburgers, fries, and much more.

Ketchup is found in the majority of American kitchens with many considering it to be a necessity. Catsup was the term originally used to refer to this sauce.

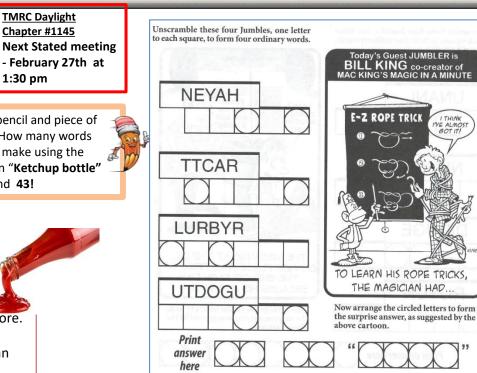
Ketchup and Catsup are modern and westernized terms that are used to describe the same condiment hence why you will notice little difference between the taste of both.

Both are made with the same ingredients which are typically the following: ripened tomatoes, sugar, salt, vinegar, and cinnamon.

The word 'Ketchup' derives from the Chinese word 'ke-tsiap', a name used to describe a fish sauce. Catsup is essentially a different interpretation of the same word.

As a fish sauce, it was originally used to season a dish rather than compliment it as a condiment.

There is a lot of debate surrounding the origins of this sauce and its titles.



Unusual Names of Texas Towns

В	С	U	т	Α	Ν	D	S	н	0	0	т	т	G
0	Α	R	0	Ν	D	С	Ε	0	Т	0	Α	Α	G
0	L	Т	С	0	0	L	W	I	D	Е	Μ	R	т
Е	R	R	0	Ν	Ε	G	Μ	0	Ν	0	Ν	z	Е
т	0	С	Е	Т	В	R	0	Y	W	Α	0	Α	G
Ν	0	Ν	Α	U	Е	Α	Ι	0	0	L	0	Ν	N
L	0	D	0	Κ	Α	Т	т	Е	D	Α	D	0	0
т	Ν	Ν	Е	С	0	т	Ν	Y	Μ	Е	L	т	D
R	0	Α	Α	С	Α	D	Α	Ε	Е	Μ	Е	R	G
0	s	Α	L	Т	Y	в	D	С	т	т	D	Е	N
U	Т	Т	U	R	Κ	Е	Y	I	0	Α	S	Е	I
т	Е	G	Ν	Α	R	0	Ν	R	J	0	D	S	D
N	G	U	Ν	В	Α	R	R	Ε	L	С	Ι	Т	Y
N	Α	Υ	Е	В	L	Е	S	s	Ι	Ν	G	Ν	Ε

LOCO BACON KERMIT TURKEY TROUT BLESSING COOL RICE OATMEAL SALTY NOTREES NOODLE GUN BARREL CITY DING DONG CUT AND SHOOT JOT 'EM DOWN TARZAN ORANGE

(cont'd) Despite the theories that suggest this term coming from the Chinese word 'ke-tsiap' there are also suggestions that it originates from the word "kechiap" which comes from the Fujian region, or the term "kicap" a word taken from the Cantonese dialect of Chinese.

In previous years, Catsup was the term most commonly used in America and Ketchup was the term used in Britain.

Since its first introduction in the late 1600s ketchup has endured multiple changes.

In the 19th century, this sauce had a thinner consistency that was very much like that of a Worcester sauce, however, the consistency has since evolved, and it is now thicker.

Although the sauce is often referred to as a tomato sauce, it wasn't until sometime following its introduction to England that tomatoes were included in the recipe.

The original recipe used anchovies, shallots, vinegar, ginger, lemon peel, and more. When tomatoes found their way into the sauce sometime later, the popularity of this condiment quickly escalated in the USA.

Because of the high salt content of ketchup, it can last for several years before deteriorating in quality. Heinz is one of the most commonly recognized creators of



Ketchup in Great Britain. In fact, it is considered to be one of the largest manufacturers of this condiment.

While it is very popular in Great Britain, it is also one of the most recognized brands in the USA.

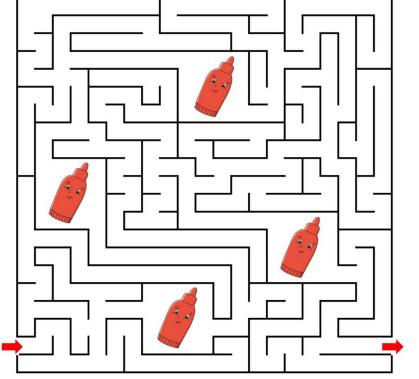
Heinz first began producing this sauce in 1876 and originally referred to it as Catsup before changing the name to ketchup shortly after, however in some parts of the Southern US, it is still often referred to as catsup.

Some other popular brands of this condiment include Trader Joe's, Sir Kensington's, Hunt's, Del Monte, and more.

In 1988, Hunt's catsup changed its label to ketchup. In May 2010, Hunt's ketchup temporarily removed high fructose corn syrup from its ingredients. The new ingredients were "tomatoes, sugar, vinegar, salt and other seasonings". The product changed back to high fructose corn syrup in May 2012

In December 2018, NFL quarterback Patrick Mahomes signed an endorsement deal with Hunt's. Mahomes is well-known for his love of ketchup, even putting it on unconventional items such as steak and macaroni and cheese.





February 20 is Presidents' Day, a federal holiday also known as Washington's Birthday that is celebrated on the third Monday in February. (George Washington's actual birthday is February 22) According to the Del Monte Corporation, "it's a secret from the Far East." Catsup (different brands have different spellings) originated in Asia, where its name was derived from "ket-tsiap" (Chinese), "ketchup" (Malayan), or "kachiap" (Thai), meaning a spicy sauce of or for fish. History indicates Portuguese traders took tomato seeds to Macao, a southeast island of China.

Tomatoes then traveled either to Malaya or to China

next, where they were first used as an ingredient and later evolved into the condiment, catsup. Soon catsup became a well-known favorite in every household, yet each family kept its own secret recipe. Catsup left Southeast Asia and went on to India via China expatriates. As this popular condiment made its way to England from India, further adaptations were made by English cooks.

The British tried to imitate the blend of tangy, oriental flavors with fish, brine, herbs and spices. In turn, their recipes were borrowed and adapted by American settlers when they reached the New World.

The British called the sauce "ketchup," and it became a national favorite. A "Housekeepers Pocketbook" of 1748 warned readers not to be without this condiment, while writers Charles Dickens and Lord Byron sang its praises in their writings.

Sea captains from Maine acquired a taste for ketchup and took it back to New England, where it was used to sauce codfish cakes. They brought tomato seeds from Spain and Cuba, and by the 1700s, tomato catsup, was reinstated.

Due to the unavailability of tomatoes in America, catsup was first made from walnuts and mushrooms, and from just about any berry or fruit that was available.

The original American catsups were also made without sugar, and were usually spicy and tart. The American demand for a less tart catsup eventually had its way, however, and by 1886, a sweeter catsup was firmly established.

Originally, catsup was used extensively in cooking, with cooks adding it as flavoring to fish, vegetable and meat dishes. Today's American dictionaries still define catsup as a condiment which is used to enhance the flavor of food.

When the H. J. Heinz Company was founded in 1876, ketchup — or catsup, as it is often called in America — became a popular company product. Today marketing surveys show it is the favorite American condiment. Catsup is found in the homes of 98 out of 100 families and is sold around the world.

So, come on and enhance your meal with catsup or ketchup. No matter how you spell it, It still makes a lot of foods taste better. Add ketchup to a recipe and discover a totally new flavor.









