

Subject: Today I Was Asked What Is In Corned Beef And Here Is What I Found.

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Corned beef

From Wikipedia, the free encyclopedia

Corned beef

http://en.wikipedia.org/wiki/American_English

US or Salt beef

"British English"

http://en.wikipedia.org/wiki/British_English

UK are types of salt-cured

<http://en.wikipedia.org/wiki/Beef>

beef product present in many beef eating cultures. The English term is used interchangeably in modernity to refer to three distinct types of cured beef: Wet-cured in spiced brine: more supple and tender due to its brining, and in modern times is usually made from

<http://en.wikipedia.org/wiki/Brisket>

brisket

http://en.wikipedia.org/wiki/Round_steak

round steak

http://en.wikipedia.org/wiki/Corned_beef#cite_note-0

Dry-cured with granular "Table salt"

http://en.wikipedia.org/wiki/Table_salt

salt: much drier and firmer in texture even after rehydration and can be made from various cuts of beef. Canned minced salted meat: ground salted beef that is crumbly and oily and made from various portions of beef.

Due to the ubiquity of salting beef for preservation in many cultures, corned beef features prominently as an ingredient in many cuisines including the title

"Irish cuisine"

http://en.wikipedia.org/wiki/Irish_cuisine

Irish American

"Caribbean cuisine"

http://en.wikipedia.org/wiki/Caribbean_cuisine

<http://en.wikipedia.org/wiki/File:Cornd-beef-1.jpg>

<http://upload.wikimedia.org/wikipedia/commons/thumb/d/dc/Cornd-beef-1.jpg/220px-Cornd-beef-1.jpg>

In making corned beef, most manufacturers add

http://en.wikipedia.org/wiki/Potassium_nitrate

Potassium nitrate (saltpeter) to the cure to preserve the beef's pink color.

Although the exact beginnings of corned beef have been lost to history, it most likely came about when people began preserving meat through "Salt-cured meat"

http://en.wikipedia.org/wiki/Salt-cured_meatsalt-curing

. Indeed, evidence of its legacy is apparent in numerous cultures, including Ancient Europe, and the Middle East.

http://en.wikipedia.org/wiki/Corned_beef#cite_note-ofc-2

The word corn derives from

http://en.wikipedia.org/wiki/Old_English

Old English, which is used to describe any small hard particles or "Particle size"

http://en.wikipedia.org/wiki/Particle_size

grains.

http://en.wikipedia.org/wiki/Corned_beef#cite_note-3

In the case of "corned beef", the word refers to the coarse granular salts used to "Curing (food preservation)"

[http://en.wikipedia.org/wiki/Curing_\(food_preservation\)](http://en.wikipedia.org/wiki/Curing_(food_preservation))

to cure the beef

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