

Re: what's a callback?

Source: <http://sci.tech-archive.net/Archive/sci.electronics.design/2004-12/3935.html>

From: john jardine (john_at_jjdesigns.fsnet.co.uk)

Date: 12/20/04

Date: Mon, 20 Dec 2004 03:29:50 -0000

"John Larkin" <john@spamless.usa> wrote in message
news:vuecs0hn0cr1im5d4tq240c1eu8ldqc378@4ax.com...
> On Sun, 19 Dec 2004 20:36:53 -0500, Spehro Pefhany
> <speffSNIP@interlogDOTyou.knowwhat> wrote:
>
>> On Mon, 20 Dec 2004 01:26:41 GMT, the renowned "Genome"
>> <ilike_spam@yahoo.co.uk> wrote:
>>
>>> "john jardine" <john@jjdesigns.fsnet.co.uk> wrote in message
>>> news:cq58nu\$5j\$1@newsg2.svr.pol.co.uk...
>>>>
>>>> describe it.
>>>> regards
>>>> john
>>>>
>>>>
>>>>
>>>>
>>>>
>>>> Cunt... what is the recipe for haggis?
>>>> Aye?
>>>> Aye?
>>>> Aye?
>>>>
>>>> DNA
>>>>
>>>> Don't forget to prick your haggis.
>>>>
>>>> Traditional Haggis (from Evelyn Hlabse, esh2@po.CWRU.Edu)
>>>>
>>>> 1 sheep's pluck (stomach bag)
>>>> 2 lb.. dry oatmeal
>>>> 1 lb. suet
>>>> 1 lb. lamb's liver
>>>> 2 1/2 cups stock
>>>> 1 large chopped onion
>>>> 1/2 tsp. cayenne pepper, Jamaica pepper and salt

> >
> > *Boil liver and parboil the onion, then mince them together. Lightly*
> > *brown the oatmeal. Mix all ingredients together. Fill the sheep's*
> > *pluck with the mixture pressing it down to remove all the air, and sew*
> > *up securely. Prick the haggis in several places so that it does not*
> > *burst. Place haggis in boiling water and boil slowly for 4–5 hours.*
> > *Serves approximately 12.*

> >
>
> *Serves approximately 11, if you invite me.*

>
> *John*

>
>
Yuuuuuck. You guys will eat anything.

At one time it was traditional round these parts to eat offal called Tripe and Elder. Bought wrapped in newspaper, from a Tripe stall at the local market and boiled in milk or served raw with vinegar to taste. Sourced from some unmentionable parts of a cows body and utterly loathsome to look at or handle.

As a kid my parents tried to get me eat some and I still vividly remember wretching after forcing some of this obscenity in my mouth.

It stuck with me. On business in other countries it was always a trial dealing with whatever nightmare foodstuffs (delicacies!) the hosts could come up with. Stuffed Goose throat, animal head parts, sea animals not out of place in a science fiction film. Ugh!. Eventually figured that a countries food directly relates to how close the population are to their poor peasant roots. Gimme a lump of beef any day.

regards
john