

Re: Native Japanese Saying ``Barrel''

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- *From:* "Peter T. Daniels" <grammatim@xxxxxxxxxxxx>
 - *Date:* Thu, 25 Sep 2008 04:47:03 -0700 (PDT)
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On Sep 25, 5:07 am, Richard Herring <[junk@\[127.0.0.1\]](mailto:junk@[127.0.0.1])> wrote:

In message

<ba4e7341-6e35-4c09-bfc5-62e68a80b...@xx>, Peter T. Daniels <gramma...@xxxxxxxxxxxx> writes

On Sep 24, 12:05 pm, Richard Herring <[junk@\[127.0.0.1\]](mailto:junk@[127.0.0.1])> wrote:

In message

<[qHrCk.411\\$sc2...@xx](mailto:qHrCk.411$sc2...@xx)>, John Atkinson <johna...@xxxxxxxxxxxx> writes

Brian M. Scott wrote:

John Atkinson
<johna...@xxxxxxxxxxxx>
wrote:

[...]

Certainly
people
(sailors,
anyway)
used to keep
corned
beef ("salt

Re: Native Japanese Saying ``Barrel"

beef" in
USA-speak?)
[...]

Corned beef on rye is a classic U.S. sandwich. But Wikipedia says that what we call corned beef is 'salt beef' in the U.K., and that U.K. corned beef is something else.

Not that I know of. In Australia at least, it's generally "corn(ed) beef" (usually without the "ed"), never "salt beef".

It's true in the UK. At least, "corned beef" always was (and still is) something that came in cans from Argentina. "Salt beef" is a mysterious imported substance you'd find in a delicatessen, probably synonymous with pastrami. The cured pressed beef my father used to cook is brisket.

Brisket is a cut, not some kind of preservation.

I know. Nevertheless, the two went together.

Pastrami is a very specific meat product, with a very specific recipe of spices in a coating on the outside and presumably also involved in a lengthy marinade process. It would be a very extended sense of "salt" to call pastrami "salt beef."

In the context I'm describing, people have more experience of the names than what they denote, and may not be aware that there's any difference. Just like all non-English-style sausages are "salami".

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And you wonder why English "cuisine" has the reputation it does.

FWIW, in the more eclectic delis you can get either a pastrami reuben or a corned beef reuben; not in an echt deli, of course, because a reuben isn't kosher.