



IFSEA NEWS

Fresh and Bold!

"We enhance the careers of our members through professional and personal growth"

Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



Spring is about to Bloom:

A report from North American Food Equipment Manufacturers Association (NAFEM). Ed Manley and I had the honor to represent IFSEA at the NAFEM conference held recently in Orlando Florida. NAFEM is an excellent opportunity to not only learn, network, and to understand some of the best and greatest leading technologies in our industry. A three-day event with over 20,000 attendees; boasted hundreds of equipment and technology manufacturers dedicated to the betterment of our industry. Countless pieces of information as well as networking opportunities for IFSEA and then some. A bonus was Sheryl Crow entertaining the group and Ed and I had the pleasure of being up front. Also, we saw past International Chairman of the Board Peter Pao from Hawaii to catch up with him during the NAFEM show as well.

Additionally, both Ed and I with the help of past Chairman of the Board Dave Orosz (networking for IFSEA) were presented with the Doctorate of Food Service by NAFEM. During a very nice 200 person attended breakfast presentation Ed and I were among 27 other food service and hospitality industry leaders receiving the same honor and recognition for service to our industry. Definitely a great experience and NAFEM hospitality was awesome.

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SOMETHING TO THINK ABOUT

Stop waiting for things to get better and
do something to make it better.

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Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



Continued from page 1

During NAFEM we were introduced to multiples of new simple type and advanced technologies including but not limited to: New chef ware; new recycled materials for storage shelving and portable speed racks, new ice machine water saving technology, new warming and re-thermal processes; new sous vide technology, new security systems; multi cook ovens with variable temperatures in the cabinet; multi-temp cook tops; baking units that increase efficiency 30%-40% faster baking cycles; better more advanced refrigeration control and monitoring system; and so much more.

During NAFEM Ed and I met with dozens of past sponsors of IFSEA and we believe, in many cases, we re-kindled interest about IFSEA. We are looking to follow up with all of these individuals and companies later this month to hopefully actualize new sponsors

What else is going on in the life of IFSEA? While membership renewals are not as strong from our 2018

membership rolls, we are seeing many continued renewals as well as new members join IFSEA. The Executive Committee will be presenting some new membership ideas to the board for consideration this early spring and we will update the membership accordingly on what we believe is an exciting and positive go forward idea for membership.

Spring is just around the corner and here is the best spring wish for everyone: A bloom of a spring flower is a gift for all to see and smell the bright happiness that the flower came from and the joy it beholds. Spring is the thought of the eternal greatness going forward. Greatness from a seed.

Happy Spring Everyone!



IFSEA DEVELOPMENTS
THE DIRECTOR OF DEVELOPMENT
ED MANLEY, MCFBD, MCFE, CHP



As you read this article, I am teaching a class of 15 Navy personnel in Naples, Italy. The Navy's Enlisted Aide of the Year, CS1 Teresa Duson, loved the experience of the Enlisted Aide program in DC and went back to Italy to set up the class. The class consists of a couple of Senior Chiefs, a Chief, First and Second Class, nice array of ranks, they will earn a total of 135 certifications which will help them earn promotions in the military and seek and find great jobs and positions when they get out. To show how important certifications are, just this week, TWO people who earned HACCP certifications with the IFSEA program back in 2004 and 2005, asked me for a copy because for one, the company the individual is attempting to get a job with asked about the certification on their resume, and the other individual needs it because this person volunteers at a food bank and the health department was asking. What we do does matter!

A lot of people have "whined" at me over the years, but one person was always appreciated – Toye Tong would always have something she wanted me to do; someone she wanted me to give business to; someone she wanted me to call. Always positive whining (smile). Love and will miss her, and her family made a memorial donation of \$500 to support IFSEA itself, our mission and our causes. Talk about paying it forward.

On the last board call I asked everyone on the board to sign up to be a mentor – one more did, and a few had before. We can't promote programs that have no members. Pretty much everyone who is reading this newsletter has something to offer others. The mentor program is a large opportunity that once we have more Mentors signed up, I'll start promoting. You don't have to be a genius, I don't know any – maybe Bill May – your life experiences are different than those of others, and you can most assuredly help someone. The form is on the web site with a link to the area, bottom of the page. www.ifsea.org

Since last month I spent a week drinking in Cabo San Lucas, then a week at NAFEM receiving with Richard Weil the Doctorate of Food Service award that a number of our Past Chairs have received. Finished preparing for this trip for Italy, so not a lot to say this month, which many in fact may appreciate. Happy St. Patty's Day. I used to be Irish until I did Ancestry.com.

? Did ? You ? Know ?

St. Patrick's Day Traditions

St. Patrick's Day is a holiday known for parades, shamrocks and all things Irish. From leprechauns to the color green, find out how symbols we now associate with St. Patrick's Day came to be, and learn about a few that are purely American invention.

The Shamrock

The shamrock, which was also called the "seamroy" by the Celts, was a sacred plant in ancient Ireland because it symbolized the rebirth of spring. By the seventeenth century, the shamrock had become a symbol of emerging Irish nationalism. As the English began to seize Irish land and make laws against the use of the Irish language and the practice of Catholicism, many Irish began to wear the shamrock as a symbol of their pride in their heritage and their displeasure with English rule.

Did you know? The color traditionally associated with St. Patrick was blue, not green.

Irish Music

Music is often associated with St. Patrick's Day—and Irish culture in general. From ancient days of the Celts, music has always been an important part of Irish life. The Celts had an oral culture, where religion, legend and history were passed from one generation to the next by way of stories and songs. After being conquered by the English, and forbidden to speak their own language, the Irish, like other oppressed peoples, turned to music to help them remember important events and hold on to their heritage and history. As it often stirred emotion and helped to galvanize people, music was outlawed by the English. During her reign, Queen Elizabeth I even decreed that all artists and pipers were to be arrested and hanged on the spot.

Today, traditional Irish bands like The Chieftains, the Clancy Brothers and Tommy Makem are gaining worldwide popularity. Their music is produced with instruments that have been used for centuries, including the fiddle, the uilleann pipes (a sort of elaborate bagpipe), the tin whistle (a sort of flute that is actually made of nickel-silver, brass or aluminum) and the bodhran (an ancient type of framedrum that was traditionally used in warfare rather than music).

The Snake

It has long been recounted that, during his mission in Ireland, St. Patrick once stood on a hilltop (which is now called Croagh Patrick), and with only a wooden staff by his side, banished all the snakes from Ireland.

In fact, the island nation was never home to any snakes. The "banishing of the snakes" was really a metaphor for the eradication of pagan ideology from Ireland and the triumph of Christianity. Within 200 years of Patrick's arrival, Ireland was completely Christianized.

Corned Beef

Each year, thousands of Irish Americans gather with their loved ones on St. Patrick's Day to share a "traditional" meal of corned beef and cabbage. Though cabbage has long been an Irish food, corned beef only began to be associated with St. Patrick's Day at the turn of the century. Irish immigrants living on New York City's Lower East Side substituted corned beef for their traditional dish of Irish bacon to save money. They learned about the cheaper alternative from their Jewish neighbors.

The Leprechaun

The original Irish name for these figures of folklore is "lobaircin," meaning "small-bodied fellow."

Belief in leprechauns probably stems from Celtic belief in fairies, tiny men and women who could use their magical powers to serve good or evil. In Celtic folktales, leprechauns were cranky souls, responsible for mending the shoes of the other fairies. Though only minor figures in Celtic folklore, leprechauns were known for their trickery, which they often used to protect their much-fabled treasure.

Recipe Box

The Very Best Corned Beef and Cabbage serves 6

Editors note:

When I asked friends and family what St. Patrick's Day recipes they would like to have, just about everyone said "The Very Best Corned Beef and Cabbage!"

1 tablespoon canola oil
3 pound corned beef brisket
12 ounces ale or lager
24 ounces water
3 carrots roughly chopped
3 celery stalks roughly chopped
1 teaspoon dry mustard
1/2 teaspoon dried thyme
1/2 teaspoon mustard seeds
1 bay leaf
1 tablespoon olive oil
1 tablespoon butter
1 1/2 cups sliced Vidalia onion about one large onion
1 head savoy or green cabbage core removed and sliced
1 teaspoon kosher salt
1/2 teaspoon fresh ground pepper

Instructions

If oven cooking, preheat the oven to 300 degrees.

In a large dutch oven (or skillet, if cooking in the slow cooker), heat the oil over med-high heat. Add the brisket to the pan fat side down and cook until golden brown, approximately 4-5 minutes. Turn the brisket over and brown the other side, approximately 5-6 minutes. Turn off the heat and drain the fat. (If cooking in the slow cooker, transfer the brisket to the slow cooker at this time.) Pour the ale over the brisket. Stir in the water, carrots, celery, mustard, thyme, mustard seeds and bay leaf. Cover and transfer to the oven for 3 hours. (Or cover and turn the slow cooker on low for 6-7 hours.)

When the brisket has one hour left of cook time, heat the olive oil in a large skillet. Stir in the butter until melted. Add the onion and cook until softened. Add the cabbage. Cook until wilted and beginning to caramelize. Season with salt and pepper. Transfer the skillet to the oven and roast for 15-20 minutes stirring after 10 minutes. (The onions and cabbage should start to turn golden brown and caramelize.)

When the brisket is done, it should be tender enough to pull apart with a fork. If it's still tough, continue to cook for an additional 30 minutes. Allow to rest for 10-15 minutes covered with foil before slicing against the grain. Serve with the cabbage.



Recipe Box

Irish Potato cake serves 12



- 2/3 cup shortening
- 2 cups white sugar
- 2 eggs
- 3/4 cup milk
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 teaspoons ground cloves
- 1 teaspoons ground nutmeg
- 2 cups mashed cooked potatoes
- 1 cup chopped walnuts
- 1 cup raisins

Preheat oven to 325 degrees F.

Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, salt, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time. Add the flour mixture alternately with the potatoes and milk. Stir in nuts and raisins.

Pour into a 10 inch Bundt pan. Bake in the preheated oven for 90 to 120 minutes, or until a toothpick inserted into the cake comes out clean.

Irish Cream Macadamia Nut Pie serves 8



- 5 eggs
- 1 1/4 cups white sugar
- 1/2 tablespoon salt
- 3/4 cup butter
- 1 cup light corn syrup
- 3/4 cup Irish cream liqueur
- 1 1/3 cups semisweet chocolate chips
- 2 cups macadamia nuts
- 1 recipe pastry for a 9 inch single crust pie

Cream together eggs, salt, sugar, and butter or margarine. Blend in corn syrup and liqueur. Stir in chocolate chips and nuts. Pour filling into pie shell.

Bake in a preheated 300 degrees F oven for 1 1/2 hours, or until browned. Cool before serving.



Recipe Box

Irish Cream Bundt cake serves 12



- 1 cup chopped pecans
- 1 (18.25 ounce) package yellow cake mix
- 1 (3.4 ounce) package instant vanilla pudding mix
- 4 eggs
- 1/4 cup water
- 1/2 cup vegetable oil
- 3/4 cup Irish cream liqueur
- 1/2 cup butter
- 1/4 cup water
- 1 cup white sugar
- 1/4 cup Irish cream liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sprinkle chopped nuts evenly over bottom of pan.

In a large bowl, combine cake mix and pudding mix. Mix in eggs, 1/4 cup water, 1/2 cup oil and 3/4 cup Irish cream liqueur. Beat for 5 minutes at high speed. Pour batter over nuts in pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then invert onto the serving dish. Prick top and sides of cake. Spoon glaze over top and brush onto sides of cake. Allow to absorb glaze repeat until all glaze is used up.

To make the glaze: In a saucepan, combine butter, 1/4 cup water and 1 cup sugar. Bring to a boil and continue boiling for 5 minutes, stirring constantly. Remove from heat and stir in 1/4 cup Irish cream.

Irish Cream Truffle Fudge serves 24



- 3 cups semisweet chocolate chips
- 1 cup white chocolate chips
- 1/4 cup butter
- 3 cups confectioners' sugar
- 1 cup Irish cream liqueur
- 1 1/2 cups chopped nuts
- 1 cup semisweet chocolate chips
- 1/2 cup white chocolate chips
- 4 tablespoons Irish cream liqueur
- 2 tablespoons butter

Directions

Butter a 8x8 inch pan.

In the top half of a double boiler melt the 3 cups semisweet chocolate chips, 1 cup white chocolate chips and 1/4 cup butter until soft enough to stir.

Stir in the confectioner's sugar and Irish cream until mixture is smooth. Stir in nuts. Place mixture in the prepared pan and lay a sheet of plastic wrap over top; press and smooth top down.

In the top half of a double boiler melt remaining chocolates until soft. Remove from heat and with a fork beat in the butter and Irish cream until smooth. Spread topping over cooled fudge with a knife. If a smooth top is important place plastic wrap over the top. Refrigerate until firm, 1 to 2 hours at least. This fudge can be easily frozen.



IRISH WHISKEY

Irish whiskey is one of the world's great styles of whiskey yet people frequently ask bartenders, "What is Irish whiskey?", and while the answer isn't simple, a broad look at the Irish whiskey category is essential to understanding this style of whiskey.

Quick Irish Whiskey Facts

Irish whiskey is always spelled with an 'e' in the word whiskey. Unlike Scotch and many other whiskeys of the world, you will always find that whiskeys from Ireland use this spelling.

Irish whiskey was the most popular whiskey category in America prior to Prohibition and with a surge of interest in Irish whiskey again, it may soon return to its dominant place as America's favorite style of whiskey.

Irish whiskey has a distinct flavor profile that can generally be described as light and fruity with evident cereal grain notes. It is an ideal whiskey for cocktails including the popular Irish Coffee.

Irish Whiskey Regulations

Irish whiskey is one of the most popular forms of whiskey in the world. Solely a product of Ireland, the rules for the production of Irish whiskey date back to 1880. The two major components of the laws are as follows:

Spirits described as Irish whiskey shall not be deemed to correspond to that description unless they have been obtained by distillation in the country of Ireland from a mash of malt and cereals.

Spirits described as Irish Pot Still whiskey shall not be deemed to correspond to this description unless they have been obtained by distillation solely in pot stills in Ireland from a mash of cereal grains such as are ordinarily grown in Ireland.

Irish Whiskey Distillation and Aging

Traditionally, Irish whiskey is triple distilled in copper pot stills versus the usual practice of double distillation for Scotch whisky. Additionally, Irish whiskey is generally not exposed to peat smoke as are many Scotch whiskeys.

By Irish law, all whiskeys must be aged a minimum of three years in barrels.

Irish Whiskey Classifications

Single malt Irish whiskey is made from 100% malted barley by a single distillery in a pot still.

Grain Irish whiskey is particularly light in style. Made from corn or wheat, grain whiskey is produced in column stills.

Single grain Irish whiskey has the same characteristics of grain whiskey, only a single grain is used in the distillate. Greenore is a perfect example of this newer distinction.

Blended Irish whiskey constitutes 90% all Irish whiskey production. Jameson and Kilbeggan are famous blended Irish whiskeys.

Single Pot Still (formerly Pure Pot Still) whiskey is a blend of both malted and unmalted barley distilled in a pot still. Pure Pot Still is a style of whiskey unique to Ireland.

Potcheen or Irish moonshine distillates don't meet the age requirement to be labeled as Irish whiskey. Similar to American white dog, this is new make of spirit that has seen little to no time in the barrel. Knockeen Hills and Bunratty are two popular brands.

Irish Whiskey Distilleries

For years, Ireland had only three working distilleries: Midleton, Cooley and Bushmills. Midleton and Cooley are located in the Irish Republic while Bushmills is in Northern Ireland. In recent years, the artisan Dingle Distillery opened its doors.

Much like the scotch whisky industry, each of the three main distilleries have house brands that they produce as well as 3rd party brands that are produced by contract.

Midleton and Cooley distilleries produce both pot still and grain whiskey, while the Bushmills distillery produces only pot still whiskey (they do, however, source grain whiskey from the Midleton distillery).

March is...

March is the third month of the year in both the Julian and Gregorian calendars. It is the second of seven months to have a length of 31 days. In the Northern Hemisphere, the meteorological beginning of spring occurs on the first day of March. The March equinox on the 20th or 21st marks the astronomical beginning of spring in the Northern Hemisphere and the beginning of autumn in the Southern Hemisphere, where September is the seasonal equivalent of the Northern Hemisphere's March.

The name of March comes from Martius, the first month of the earliest Roman calendar. It was named after Mars, the Roman god of war, and an ancestor of the Roman people through his sons Romulus and Remus. His month Martius was the beginning of the season for warfare, and the festivals held in his honor during the month were mirrored by others in October, when the season for these activities came to a close. Martius remained the first month of the Roman calendar year perhaps as late as 153 BC, and several religious observances in the first half of the month were originally new year's celebrations. Even in late antiquity, Roman mosaics picturing the months sometimes still placed March first.

March 1 began the numbered year in Russia until the end of the 15th century. Great Britain and its colonies continued to use March 25 until 1752, when they finally adopted the Gregorian calendar (the fiscal year in the UK continues to begin on the 6th April, initially identical to 25 March in the former Julian calendar). Many other cultures and religions still celebrate the beginning of the New Year in March.

March is the first month of spring in the Northern Hemisphere (North America, Europe, Asia and part of Africa) and the first month of fall or autumn in the Southern Hemisphere (South America, part of Africa, and Oceania).



March flower is the Daffodil

Ancient Roman observances celebrated in March include Agonium Martiale, celebrated on March 1, March 14, and March 17, Matronalia, celebrated on March 1, Junonalia, celebrated on March 7, Equirria, celebrated on March 14, Mamuralia, celebrated on either March 14 or March 15, Hilaria on March 15 and then through March 22–28, Argei, celebrated on March 16–17, Liberalia and Bacchanalia, celebrated March 17, Quinquatria, celebrated March 19–23, and Tubilustrium, celebrated March 23. These dates do not correspond to the modern Gregorian calendar.



March Birthstone is Aquamarine.

New York City and the First St. Patrick's Day Parade

The first St. Patrick's Day celebration in America took place in Boston in 1737, when a group of Irish Protestants gathered to honor their homeland's saint, a 5th century Christian missionary who died on March 17, 461, according to some claims. In the 1760s, when America still consisted of 13 British colonies, a group of Irishmen serving in the British army in New York City started the tradition of parading on St. Patrick's Day. In the 1800s, Irish fraternal and charitable societies in New York sponsored their own parades in various parts of the city before merging these individual events into a larger parade.

As Irish Catholic immigrants came to the U.S. in increasing numbers in the 19th century (from 1820 to 1860, more than a third of all immigrants who arrived on American shores were Irish), they encountered prejudice and discrimination. In the 1840s and 1850s, the Know-Nothing movement promoted a nativist, anti-Catholic agenda. (When those involved in the movement were questioned about their activities, they were supposed to say, "I know nothing," which is where the name came from.) Against this backdrop, St. Patrick's Day parades in New York and other U.S. cities became a chance for the Irish to show strength in numbers as well as pride for their cultural heritage.

Today the parade, which travels 1.5 miles up Fifth Avenue in Manhattan, is billed as the world's oldest and largest St. Patrick's Day parade. Among the approximately 150,000 marchers are politicians, school children, bands, bagpipers, police, firefighters and other municipal workers. In accordance with tradition, a green line is painted along Fifth Avenue to mark the parade route, and floats and cars are banned from the procession. Since the 1850s, the parade has been led by the 69th Infantry Regiment. Formed as a militia unit composed of Irish Catholic immigrants, the 69th Infantry started heading up the procession in order to protect marchers from potential violence by those who disliked the Irish.

The biggest St. Patrick's Day parade in New York took place in 2002, with an estimated 300,000 marchers and 3 million spectators. The entire parade paused for a moment of silence to honor the victims of the 9/11 terrorist attacks, which had devastated the nation six months earlier.



Earliest photo found of parade was from 1909.

Sterling-Rice Group 10 Leading Culinary Trends in 2019

An elite foodie group composed of the internal SRG Culinary team and external Culinary Council—more than 175 food experts, sociologists, chefs, nutritionists, and other trend-spotters—gather clues from far and wide to piece together the food trends for the upcoming year.

1. **Feed Your Mind.** “Neurotrition” associates a strong connection between gut health and cognitive function. Product examples include: antioxidant-rich dark chocolate; spearmint; MCT (Medium Chain Triglycerides) oil and other “good fats”; adaptogenic herbs; and mushrooms designed to promote clarity.
2. **About Face.** “You are what you eat” has become essential to many consumers – signifying that a fortified and healthy gut means that your outward beauty and health is reflected by your inner health. Product examples include: collagen, seaweed, algae, Vitamin C and hyaluronic acid.
3. **Fuggedabout Food.** Some consumers, when faced with a choice about food options, overload. With a shortage of time, these consumers forget about food altogether and turn to periods of fasting. This category supports “food avoiders” with nutrient-dense snacks and meal replacements that provide satiety and nutrition without the hassle.
4. **A Grain of Truth.** Ancient grains, such as Foneo—the “new quinoa,” or Kernza—a product of the new organic regenerative farming movement, are expected to sprout their way into 2019. [Note: Per Wikipedia, Kernza is a trademarked name held by the Land Institute for the processed grains of intermediate wheatgrass.]
5. **Bitter Is Sweet.** Following in the path of kale and brussels sprouts, a whole new class of bitter vegetables, from broccoli rabe to dandelion greens, collards and endive, are on the rise. Also, spritzes of bitter aperitifs add to the rise in craft cocktail bitters.
6. **Rooted and Ravishing.** The plant revolution is here. Veg-centric options are replacing meaty, satiating bites. Vegetables, such as cassava, Japanese yams, parsnips, jicama and even the classic white potato are replacing center-of-the-plate stars to favorite snacks.
7. **Lettuce Be Fresh.** Lettuce is now in the spotlight and is seen as more than the salad staple. Lettuce is being juiced to form the basis for canned and bottled hydration beverages. Exotic varieties, such as celtuce and hydroponically grown lettuces, are also showing up as callouts on restaurant menus by variety and grower.
8. **Butter Is the New Bacon.** Butter takes center stage on Instagram with drool-worthy coffee, breakfast, donut and even burger offerings. It’s also popping up in the form of a butter bomb—the new chocolate truffle-style dessert for those on low-carb, high fat diets.
9. **Data Mining Dining.** Artificial Intelligence can be leveraged to foresee food and flavor trends happening in real time. Tech companies, such as Spoonshot, Foodpairing, Analytical Flavor Systems and FlavorWiki are employing technology to support new product and menu development that pinpoints ever-changing consumer preferences as they happen in real time.
10. **Fermentation Without the Funk.** Consumers are embracing fermentation products for their delicious, savory appeal. Products include Japanese koji used to quickly age meats to the cheesy, umami flavor of nutritional yeasts and the meat alternative of tempeh. All eyes are on fungal fermentation techniques that drive flavor forward.

WHAT DO YOU MEAN ENGLISH IS DIFFICULT TO LEARN?

1. The bandage was wound around the wound.
2. The farm was used to produce produce.
3. The dump was so full that it had to refuse more refuse.
4. We must polish the Polish furniture.
5. He could lead if he would get the lead out.
6. The soldier decided to desert his dessert in the desert.
7. Since there is no time like the present, he thought it was time to present the present.
8. A bass was painted on the head of the bass drum.
9. When shot at, the dove dove into the bushes.
10. I did not object to the object.
11. The insurance was invalid for the invalid.
12. There was a row among the oarsmen about how to row.
13. They were too close to the door to close it.
14. The buck does funny things when does are present.
15. A seamstress and a sewer fell down into a sewer line.
16. To help with planting, the farmer taught his sow to sow.
17. The wind was too strong to wind the sail.
18. After a number of injections my jaw got number.
19. Upon seeing the tear in the painting I shed a tear.
20. I had to subject the subject to a series of tests.
21. How can I intimate this to my most intimate friend?
22. The accountant at the music store records records of the records.

Crazy English (An Excerpt from the Introduction)

by Richard Lederer

ENGLISH IS A CRAZY LANGUAGE.

There is no egg in eggplant nor ham in hamburger;
neither apple nor pine in pineapple.

English muffins weren't invented in England or French fries in France.

Sweetmeats are candies while sweetbreads, which aren't sweet, are meat.

We take English for granted. But if we explore its paradoxes, we find that:
quicksand can work slowly,

boxing rings are square and a guinea pig is neither from Guinea nor is it a pig.

And why is it that:

Writers write, but fingers don't fing?

Grocers don't groce, and hammers don't ham?

If the plural of tooth is teeth, why isn't the plural of booth beeth?

One goose, 2 geese. So one moose, 2 meese?

One index, 2 indices?

Doesn't it seem crazy:

That you can make amends but not one amend?

That you comb through annals of history but not a single annal?

If you have a bunch of odds and ends and get rid of all but one of them, what do you call it?

If teachers taught, why didn't preachers praught?

If a vegetarian eats vegetables, what does a humanitarian eat?

Sometimes I think all the English speakers should be committed to an asylum for the verbally insane. In what language do people:

Recite at a play and play at a recital?

Ship by truck and send cargo by ship?

Have noses that run and feet that smell?

How can a slim chance and a fat chance be the same,
while a wise man and a wise guy are opposites?

How can overlook and oversee be opposites,
while quite a lot and quite a few are alike?

How can the weather be hot as hell one day and cold as hell another?

Have you noticed that we talk about certain things only when they are absent?

Have you ever seen a horsefull carriage or a strapfull gown?

Met a sung hero or experienced requited love?

Have you ever run into someone who was combobulated, gruntled, ruly or peccable? And where are all those people who are spring chickens or who would actually hurt a fly?

You have to marvel at the unique lunacy of a language in which your house can burn up as it burns down,

in which you fill in a form by filling it out and in which an alarm goes off by going on.

English was invented by people, not computers, and it reflects the creativity of the human race (which, of course, isn't a race at all). That's why, when the stars are out, they are visible, but when the lights are out, they are invisible.

And why, when I wind up my watch, I start it, but when I wind up this essay, I end it!